



WEDDINGS

HYATT REGENCY GRAND CYPRESS



CELEBRATE YOUR SPECIAL DAY IN PARADISE
HYATTORLANDOWEDDINGS.COM | 407.239.3946



WEDDINGS

at Hyatt Regency Grand Cypress

YOUR JOURNEY BEGINS...



Ranked #1 on Condé Nast Traveler's 2019 Reader's Choice Awards for Orlando Resorts, our resort sits on 1,500 lush acres with a private lake, tennis courts, and a unique lagoon-style pool.

Hyatt Regency Grand Cypress isn't just a world-class luxury hotel. It's the perfect all-inclusive destination for any wedding couple, offering incredible wedding venues and accompanying matrimonial services of all varieties.

With six different venues ranging from lakeside to beachside, intimate spaces to impressive & expansive ballrooms, you have the ability to choose the experience of your dreams.



CEREMONY ONLY PACKAGE

\$2,500

Exclusive of Service Charge and Tax

Inclusions

Your Choice of
Beautiful Indoor or Outdoor Ceremony Location
White Garden Chairs
Unity Table
DJ Table
Water Station

CEREMONY ENHANCEMENTS

Infused Water - \$3 Per Person

Passed Champagne \$7 Per Person

Get Ready / Changing Room - (Location & Time Based on Availability)- \$450.00++



All Prices Subject to 25% Service Charge and 6.5% Tax



CEREMONY & RECEPTION PACKAGES

CEREMONY VENUE FEE

\$1,500

Exclusive of Service Charge and Tax

Inclusions

Beautiful Indoor or Outdoor Location

White Garden Chairs

Unity Table & DJ Table, Water Station

Two Wedding Party Hospitality Rooms

Rehearsal Location the Day Before

(Location & Time Based on Availability)

RECEPTION VENUE FEE

\$1,500

Exclusive of Service Charge and Tax

Inclusions

Private Venue for Cocktail Hour- 1 Hour

Private Reception (4) Hours

Floor Length Linens and Napkins in

Ivory, Navy Blue or Charcoal

Dance Floor & Staging (Indoor Only)

Standard Hotel Tables and Chairs

3 Votive Candles per table

for Cocktail Hour and Reception

CEREMONY VENUES



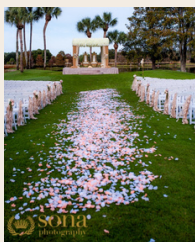
CYPRESS POINTE

Accommodates up to 130 guests



OAK TERRACE

Accommodates up to 85 guests



WINDSONG GREEN

Accommodates up to 350 guests



WINDSONG LAWN

Accommodates up to 400 guests



LAKESIDE PATIO

Accommodates up to 50 guests

RECEPTION VENUES



LA COQUINA

Accommodates up to 130 guests



WINDSONG BALLROOM

Accommodates up to 750 guests



GRAND CYPRESS BALLROOM

Accommodates up to 750 guests



REGENCY CLUB

Accommodates up to 40 guests



LAKESIDE CASITA

Accommodates up to 40 guests

RECEPTION

VENUES



HYDRANGEA TERRACE

Accommodates up to 160 guests



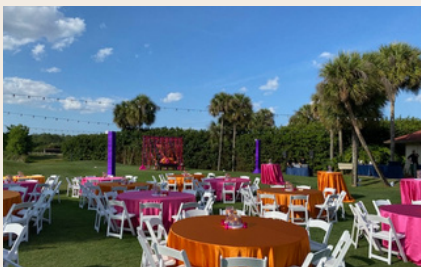
PORTICO

Accommodates up to 300 guests



WINDSONG LAWN

Accommodates up to 200 guests



WINDSONG GREENS

Accommodates up to 400 guests



REGENCY CLUB PATIO

Accommodates up to 40 guests

SILVER & GOLD

PACKAGES INCLUDE:

Private Venue for Cocktail and Reception
Floor Length Linens and Napkins in Ivory, Navy Blue or Charcoal
Dance Floor & Staging (Indoor Only), Tables and Chairs
3 Votive Candles per table for Cocktail Hour and Reception
One Bartender for Every 100 Guests
Complimentary Guestroom For the Night of the Wedding
Menu Tasting For up to 4 Guests
Discounted Room Block
Complimentary Day of Self-Parking
(Minimum of 40 Guests)

SILVER PACKAGE

\$140 Per Person
(\$186.40 inclusive of Service Charge and tax)

Silver Includes:

Cocktail Hour

Choice of Two (2) Hors D'oeuvres

Dinner Reception

Plated Salad

Bread Presentation

Plated Entree

*(Choice by Invitation between Chicken
or Salmon)*

3-Tier Buttercream Wedding Cake

4-Hour Open Beer & Wine Bar

Champagne Toast

Navy Blue Banquet Chairs

GOLD PACKAGE

\$165 Per Person
(\$219.00 inclusive of Service Charge and tax)

Gold Includes:

Cocktail Hour

Choice of three (3) Hors D'oeuvres

Dinner Reception

Plated Salad

Bread Presentation

Plated Entree

*(Choice by Invitation between Beef,
Chicken or Fish)*

3-Tier Buttercream Wedding Cake

4-Hour Open Premium Bar

Champagne Toast

White Chiavari Chairs
with White Cushions

Silver Charger Plates



All Prices Subject to 25% Service Charge and 6.5% Tax

MENU SELECTIONS

HORS D'OEUVRES

Cold Hors D'Oeuvres

California Sushi Roll
Greek Vegetable Tartlet in Spinach Phyllo Cup V
Chicken and Apple Chutney on Fruit and Nut Crisp
Antipasto Tortilla Pinwheels
Blackened Shrimp Remoulade and Roma Tomato Canapé GF
Smoked Salmon, Asparagus and Dill Cream Cheese Crepe
Roasted Sweet Corn, Jalapeno Crema, Cojita, in Phyllo Shell V
Lobster Medallion Canape

Hot Hors D'Oeuvres

Mac N' Cheese Lollipops V
Olive, Artichoke, Goat Cheese Tart V
Crab Cake with Avocado, Sweet Corn Rémoulade
Smoked Chicken and Leek Puff Pastry
Beef Wellington in Puff Pastry
Beef Meatball Stuffed with Blue Cheese Wrapped in Bacon
Crisp Vegetarian Spring Roll, Duck Sauce V
Locally Made Black Bean and Corn Empanada



MENU SELECTIONS

SALADS

Wedge Salad

Baby Iceberg, Grape Tomatoes, Blue Cheese, Bacon, Micro Greens,
Parmesan Peppercorn Dressing

Bistro Greens Wrapped in Cucumber

Sliced Oranges, Caramelized Pecans,
Citrus Dijon Vinaigrette GF V

Cucumber Wrapped Mixed Greens

Fresh Strawberries with Lavender, Parsley and Pecan Crusted Goat Cheese,
White Balsamic Vinaigrette GF

Florida Burrata Salad

Artisan Greens, Yellow Tomatoes, Basil, Pink Sea Salt, EVOO,
Herb Vinaigrette

Cypress Caesar Salad

Romaine, Tomato Medley, Shaved Parmesan, Croutons,
Classic Caesar Dressing



MENU SELECTIONS

ENTREES



*Included in
Silver & Gold Package*

Bell & Evans Natural Chicken Breast

Filled with Boursin and Spinach
Rosemary Demi Jus GF

Bell & Evans Seared Breast of Chicken

Fresh Tomato-Kalamata Olive Relish,
Basil Oil, Feta Cheese Snow GF

Seared Norwegian Salmon

Saffron Risotto, Grilled Asparagus
Sweet Pea Puree GF

Seared Salmon

Orzo Pasta with Artichoke Hearts,
Asparagus
Pesto Cream

Vegetarian Options

Barcelona Paella

Bomba Rice, Saffron, Smoked Paprika,
Peppers, Onion, Fennel, Tomato,
Cannellini Beans, Fried Spanish
Artichoke Hearts, Olives GF V

Penne Pasta, Beyond Beef Italian Sausage Medallions

Coconut Cashew Crème, Sundried
Tomatoes, Parsley and Chives V

Pasta Beggars Purse

Filled With Four Cheeses, Carrot
Crème Sauce and Petite Vegetables,
Chive Oil V



*Included in
Gold Package*

New York Strip Steak

Sautéed Organic Mushrooms,
Smoked Tomato Aioli GF

Grilled Filet Mignon

Black Garlic Butter,
Balsamic Demi GF

Red Wine Braised Beef Short Rib

Baby Vegetables,
Crispy Onions, Red Wine Demi

Seared Chilean Seabass

Blood Orange Hollandaise Sauce

Bronzed Black Grouper

Creamy Purple Rice Grits, Lemon Butter
Sauce, Corn Salsa GF

MENU SELECTIONS

WEDDING CAKE

*One Cake Flavor and One Filling
Included in Package*

Cake Designs

Included in package



Buttercream, Incl. Ribbon

Custom Designs



Custom Buttercream
Starting at +\$2 per guest



Fondant
Starting at +\$3 per guest

Cake Flavors

Chocolate Marble
Chocolate Fudge
Vanilla
Almond
Carrot
Red Velvet
Lemon Cake
Orange

Cake Filling

Chocolate Mouse
Cream Cheese
Raspberry Mousse
Hazelnut Mousse
Raspberry Jam
Lemon Cream
Salted Caramel
Peanut Butter Mousse
Strawberry Cream
Cookies & Cream Mousse

BEVERAGE SELECTIONS



BARS



Premium Brands

Vodka- Smirnoff Red
Gin- Beefeater
Rum- Havana Club Anejo Blanco
Tequila- Sauza Gold
Bourbon- Jim Beam
Whiskey- Conciere
Scotch- Conciere

Included in Gold Package

Signature Wine

*Hyatt Exclusive Collection of
Canvas by Michael Mondavi*

Cabernet
Chardonnay
Merlot
Pinot Grigio

Included in All packages

Beers

*Selection of Domestic and
Imported, including:*
Bud Light, Miller Lite,
Corona Extra, Corona Light,
Michelob Ultra, Bluemoon,
Sierra Nevada and
Local Craft Beers

Included in All packages

Super Premium Brands

Vodka- Ketel One
Gin- Hendrick's
Rum- Bacardi Superior
Tequila- Don Julio Silver
Bourbon- Woodford Reserve
Irish- Teeling Small Batch
Scotch- Glenlivet 12
Whiskey- Jack Daniel's
Canadian Whiskey- Crown Royal

Upgrade for additional \$14.00 per person

*Check with Event Team
for any additional
Spirits not listed in
Packages and Menus*



— INTIMATE & BRUNCH —

PACKAGES INCLUDE:

Private Venue for Cocktail and Reception
Floor Length Linens and Napkins in Ivory, Navy Blue or Charcoal
Dance Floor, Tables and Chairs
3 Votive Candles per table for Cocktail Hour and Reception
Discounted Room Block
Complimentary Day of Self-Parking
(Minimum of 50 Guests)

INTIMATE PACKAGE

Designed for Weddings From 20 - 40 Guests

\$120 *Per Person*

(\$160.00 inclusive of Service Charge and tax)

Passed Champagne

After Ceremony

Dinner Reception

Plated Appetizer

Plated Salad

Bread Presentation

Plated Entree

*(Choice by Invitation between Chicken
or Salmon)*

2-Tier Buttercream Wedding Cake

Wine Service with Dinner

Signature Canvas Collection

Champagne Toast

White Chiavari Chairs

BRUNCH PACKAGE

Designed for Lunch / Day Time Weddings

\$95 *Per Person*

(\$126.00 inclusive of Service Charge and tax)

Cocktail Hour

Choice of two (2) Hors D'oeuvres

Brunch Reception

Brunch Buffet

3-Hour Open Mimosa & Wine Bar
Champagne Toast

White Chiavari Chairs *with White Cushions*
Silver Charger Plates



All Prices Subject to 25% Service Charge and 6.5% Tax

MENU SELECTIONS

BRUNCH BUFFET

Included in Brunch Package

Sliced Seasonal Fruits

Spa Frittata

Cage Free Egg White Omelet, Rainbow
Chard, Shiitake Mushroom, Feta
Cheese & Local Marinated Grape
Tomatoes

Belgian Waffle Station
with Whipped Cream and Sweet
Butter, Natural Maple Syrup
and Bananas Foster Sauce with
Walnuts

Carved Tenderloin of Beef
(Attendant Required)

Southern Style Cheesy Grits

O'Brien Potatoes
with Onions & Peppers

Crisp Bacon Strips & Country
Sausage Patties

Freshly Baked Bakeries

Florida Orange Juice & Apple Juice
Freshly Brewed Regular & Decaffeinated
Coffee, Tazo Tea Selection

APPETIZERS

*Included in Intimate Package
Optional Enhancement for All other
packages*

Four Cheese Ravioli

Carrot Crème, Grilled Organic
Mushrooms, Parmesan Reggiano |V
Additional \$8.00 Per person

Spinach Ravioli

Roasted Pesto Tomato, Wilted
Arugula, Parmesan Reggiano, Basil Oil V
Additional \$8.00 Per person

Smoked Bacon Wrapped Jumbo Shrimp

Tomato Coulis, Crispy Fried
Leek, Chive Oil GF
Additional \$10.00 Per person

Smoked Paprika Grilled Lamb Chop

Boursin Cheese Grits,
Cucumber-Mint Relish, Lemon Oil
Additional \$10.00 Per person

Poached Diver Scallops

Raspberry Beurre Blanc, Puff Pastry
Crouton, Pistachios, Mint Oil
Additional \$12.00 Per person

Hemingway's Lump Crab Cake

Grilled Corn Salsa,
Slow Roasted Tomato Confit
Additional \$12.00 Per person



All Prices Subject to 25% Service Charge and 6.5% Tax

FREQUENTLY ASKED QUESTIONS

DEPOSITS & PAYMENT TERMS

25% of the contracted minimum is due with contract signing. 2-3 Deposits will be set and the final payment is due (10) business days before the Wedding Day. Group shall also provide a contingency deposit for additional items or services requested and provided during the Event, equal to 10% ("Contingency Deposit"), due on same date as the final deposit. The Contingency Deposit will be credited toward any additional amounts charged for additional items or services requested and provided during the Event, and, if applicable, any other outstanding amounts owed by Group to Hotel. Any portion of the Contingency Deposit remaining after payment of such additional items and outstanding amounts will be refunded.

GIFT BAGS

The following prices will apply to any gifts bags delivered to guests at the Front Desk or Sleeping Room:

Front Desk: Generic: \$2.50 Personalized: \$4.00

In-Room Delivery: Generic: \$4.50 Personalized \$6.50

GUARANTEES

First Estimate of final count is due 18-days before the Wedding. Final guarantee is due 72 business hours before the Wedding day

GUEST ROOMS INFORMATION

Check-In Time is 4:00 PM Check Out Time is 11:00 AM

Early Check In and Late Check Out Requests, based on availability

KIDS MEALS

Kids meals are available, starting at \$45.00+ per child, ages 3 to 10 years.

Meal includes: Fruit Cup, Chicken Fingers, French Fries Soda / Juice

MENU TASTING

Menu Tastings will be scheduled for all weddings with 40 guests and over 2-3 months before the Wedding Day. Tastings are complimentary for up to (4) guests. Menu tastings will cover entrees, hot appetizers and wedding cake only. Additional Guests attending tasting will be subject to a charge of \$100.00 per person.

FREQUENTLY ASKED QUESTIONS

PARKING:

Valet and Self-Parking Available for all guests staying or not at the hotel.

Fees:

Day of Wedding – Complimentary Self-Parking

Overnight Self-Parking: \$25

Valet Fees: \$37 Overnight

Premium Parking: \$50.00 (limited availability)

ROOM BLOCKS

Room Blocks are available for all Weddings.

10 – 15 Rooms per night: Courtesy Block, No Commitment

16 and more Rooms per night: Minimum Requirement Commitment

VENDORS

All vendors must be licensed and insured.

Vendor meals are available, starting at \$55++ per person

WEATHER CALL

All outdoor events are subject to the Weather Call Policies. Weather Call will be made 6 hours in advance at the latest. Double Sets are available for an additional fee.

WEDDINGS
at Hyatt Regency Grand Cypress
PREFERRED VENDORS



Planners & Coordinators

JUST MARRY!
WWW.JUSTMARRY.COM
407-259-2388
INFO@JUSTMARRY.COM

PIXIES AND PETALS
WWW.PIXIESANDPETALS.COM
JENNIE MARETTI
(863) 221-4939
JENNIE@PIXIESANDPETALS.COM

DANDY DETAILS
WWW.DANDYDETAILSEVENTSLLC.COM
INFO@DANDYDETAILSEVENTSLLC.COM
407-591-9610

Flowers & Decor

GRANDEOS
PHONE: 407-239-3812
EMAIL: SHARI@GRANDEOSEVENTS.COM
WEBSITE: GRANDEOSEVENTS.COM

PIXIES AND PETALS
WWW.PIXIESANDPETALS.COM
JENNIE MARETTI
(863) 221-4939
JENNIE@PIXIESANDPETALS.COM

Photography

CRICKET'S PHOTO & CINEMA
PHONE: 407.484.2931
EMAIL: INFO@CRICKETSPHOTO.COM
WEBSITE: WWW.CRICKETSPHOTO.COM

Officiants

SENSATIONAL CEREMONIES
PHONE: 407.361.7781
WEBSITE: WWW.SENSATIONALCEREMONIES.COM

CEREMONIES BY RAY
PHONE: 407.766.5511
WEBSITE: CEREMONIESBYRAY.COM

DJ

OUR DJ ROCKS
PHONE: 407.509.9786
EMAIL: KRISTIN@OURDJROCKS.COM
WEBSITE: OURDJROCKS.COM
ALDEE PRODUCTIONS

Makeup

KRISTYS ARTISTRY DESIGN TEAM
PHONE: 407.766.3335
EMAIL: INFO@KRISTYSARTISTRY.COM
WEBSITE: KRISTYSARTISTRY.COM

START PLANNING TODAY

CONTACT OUR WEDDING SPECIALISTS TO
BEGIN PLANNING YOUR CELEBRATION

EMAIL: CYPRESSWEDDINGS@HYATT.COM

PHONE: 407.239.3946

VISIT HYATTORLANDOWEDDINGS.COM



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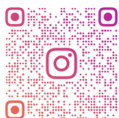


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CURRENT PROMOTION



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