



HYATT
REGENCY

CLEARWATER BEACH
RESORT & SPA



CONGRATULATIONS ON YOUR ENGAGEMENT!

Welcome to Hyatt Regency Clearwater Beach Resort & Spa; a destination rich in casual luxury and elegance.

You will fall in love with our beautiful venue featuring breathtaking views of the Gulf of Mexico and the sugar sands of Clearwater Beach. A seasoned Wedding Specialist will help to create a memorable experience for you and your guests with the perfect event locations, inspired culinary creations, and personalized touches.

At Hyatt, no detail is too small on your special day.

INCLUDED WITH YOUR PACKAGE

- Four-hour open bar serving premium brand liquors, selection of imported, domestic, and local beers, variety of red and white wines, seltzers, and sodas
- Selection of four butler passed hors d'oeuvres to be served during cocktail hour
- Plated or buffet menu options
- Champagne toast
- Elegant table settings and white or ivory floor length linens
- Standard banquet chairs
- Votive candles to complement your table centerpieces
- Complimentary accommodations with special amenity for the newlyweds with a \$5,000 food & beverage minimum
- Special rates for out-of-town guests (rates and availability are dependent upon season and occupancy level)



FROM SUNSET VIEWS OVERLOOKING THE GULF OF MEXICO OR DANCING UNDER THE STARS, WE HAVE THE PERFECT VENUE TO CAPTURE YOUR UNIQUE VISION OF YOUR PERFECT DAY.

Indoor Reception Sites

Aqualea Ballroom

Traditional elegance, high coffered ceilings and stunning chandeliers make this ballroom the perfect setting for 200 seated guests. The adjacent private foyer provides an intimate gathering space for cocktails before dinner.

Belleair Room

Ceiling to floor windows overlooking the sugar sands of Clearwater Beach and the Gulf of Mexico provide a scenic location for your special day. Unique lighting, high coffered ceilings and soft hues of gray and blue await your inspiration. Along with the attached terrace, this is the perfect setting for 120 guests.

Caladesi Room

Perched high above the sands, adjacent to our 8th floor pool, this Gulf Front room is ideal for rehearsal dinners, wedding celebrations or brunch. This intimate room seats 40 guests inside or 90 guests when combined with the attached wrap around terrace.

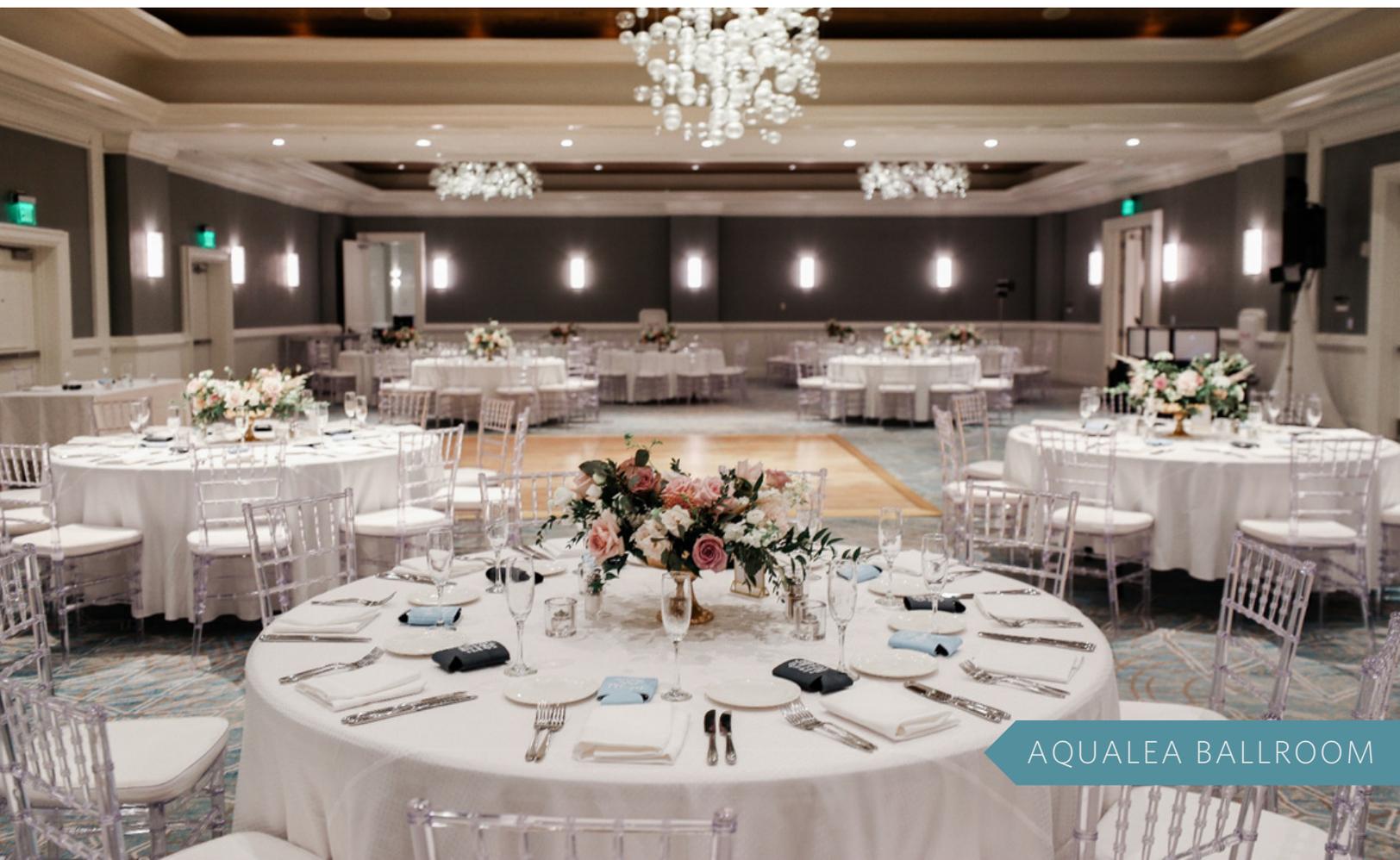
Outdoor Receptions & Ceremony Sites

Sky Terrace

High above the resort, breathtaking views of the Gulf of Mexico and the Intracoastal Waterway make this 16th floor venue unique. Imagine a morning celebration with the rising sun, evening ceremony with the sunset as your backdrop or dance under the stars with the love of your life. This terrace accommodates up to 200 guests for a ceremony or 120 guests for a reception.

The Beach

Just across the street from the Hyatt, put your toes in the sand and say "I Do". Nothing says Florida like a beach wedding. Guest counts are based on the season and city approval.



AQUALEA BALLROOM



WEDDING PLATED DINNER PACKAGE

Your three-hour dinner reception continues while your guests enjoy the following...

First Course (Select One)

- Beach Cocktail Shrimp - Citrus Poached Shrimp, Sweet Chili Horseradish Sauce, Pesto Zoodles
- Braised Short Rib - Over Creamy Polenta with Smoked Tomato Vinaigrette
- Beach Caesar Salad - Romaine, Julienne Sun Dried Tomatoes, Roasted Chickpeas, Shaved Parmesan, Creamy Caesar Dressing
- Clearwater House Salad - Carrots, Shaved Red Onions, Cherry Tomatoes, Papaya Citrus Dressing

Main Entrées (to be Pre-Selected by Guests)

- Seared Sustainable Salmon Served with Orange Buerre Blanc & Orange Supreme Salsa
- Herb Roasted French-Cut Chicken Breast with Citrus Cream Sauce
- Grilled New York Strip with Cracked Mustard Demi-Glace

Upgrade Your Protein for \$10 Per Person (Select Up to Two Options)

- Grilled Black Angus Filet Mignon with Roasted Garlic Demi-Glace
- Pan Seared Florida Grouper with Tropical Salsa
- Citrus Flamed Shrimp with Garlic Butter

Starch (Select One)

- Garlic Mashed Potatoes
- Toasted Barley with Caramelized Leeks
- Herb Roasted Fingerling Potatoes
- Grilled Corn and Fresh Herb Risotto

Vegetable (Select One)

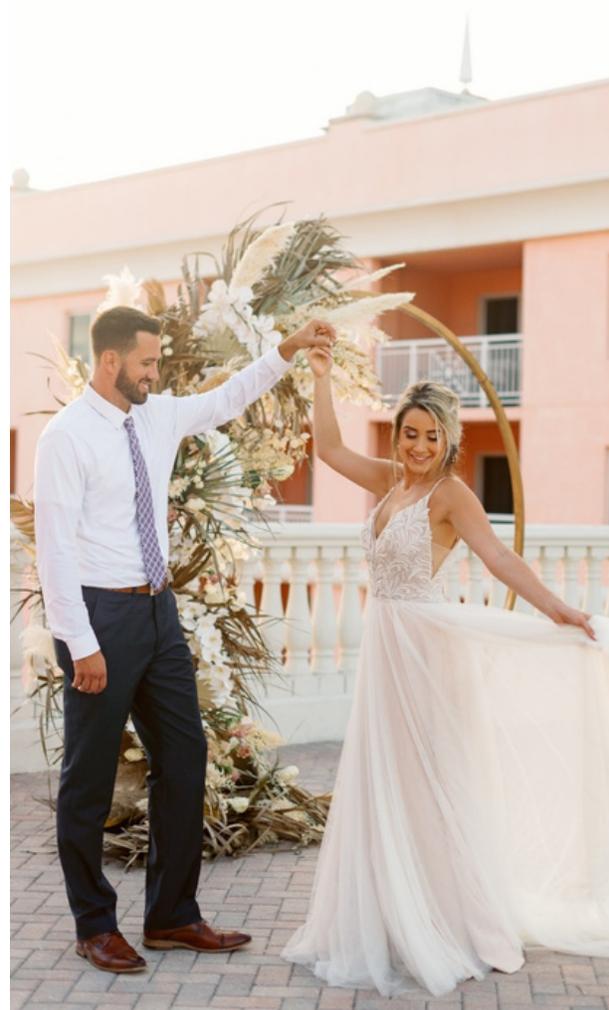
- Brown Butter Green Beans with Caramelized Onions and Mushrooms
- Chef's Seasonal Mixed Vegetables
- Honey & Dill Baby Carrots
- Roasted Broccolini
- Roasted Asparagus with Blistered Baby Heirloom Tomatoes

Alternative Entrée Options (All Options Are Gluten Free and Vegan)

- Pomodoro Rice Noodles with Fresh Vegetables and Roasted Garlic Basil Oil
- Florida Citrus Crispy Tofu, Maple Soy Glaze and Twice Fried Rice
- Curry Fried Tempe with Fire Roasted Vegetables and Golden Lentils

Freshly Brewed Coffee and Hot Tea Service or Station
Assorted Bread Presentation

\$159 Per Person



Children's Meals

12 Years Old & Younger

- Fresh Fruit Cup, Chicken Tenders and French Fries \$35

Teen Pricing

- Guests eating an adult meal, but not old enough to drink, reduce the per person pricing by \$25

Vendor Meals

- Chef's Choice Plated Meal \$50

WEDDING PERSONAL PREFERENCE DINNER PACKAGE

A restaurant style experience that caters to the taste of the individual. Choose one first course, one salad, one vegetable & starch, and three entrées. Your guests order their entrée from the menu as they are seated.

First Course (Select One)

- Corn & Potato Chowder Garnished with Scallions
- Florida Crab Ravioli with Brandy Crème Sauce, Heirloom Tomato Ragout, Fresh Basil
- Local Beer Braised 1855 Beef Short Rib on Truffled Mushroom Risotto

Salad (Select One)

- Hearts of Romaine, Shaved Heirloom Radishes, Sweet Cherry Tomatoes, Croutons, Blue Cheese Dressing
- Baby Kale Salad with Pine Nuts, Parmesan, Strawberry and Lemon Vinaigrette
- Baby Spinach with Honeydew, Jicama and Mango Salad, Apple Herb Vinaigrette

Vegetable (Select One)

- Brown Butter Green Beans with Caramelized Onions and Mushrooms
- Honey & Dill Baby Carrots
- Roasted Asparagus with Blistered Baby Heirloom Tomatoes

Starch (Select One)

- Garlic Mashed Potatoes
- Herb Roasted Fingerling Potatoes
- Grilled Corn & Fresh Herb Risotto

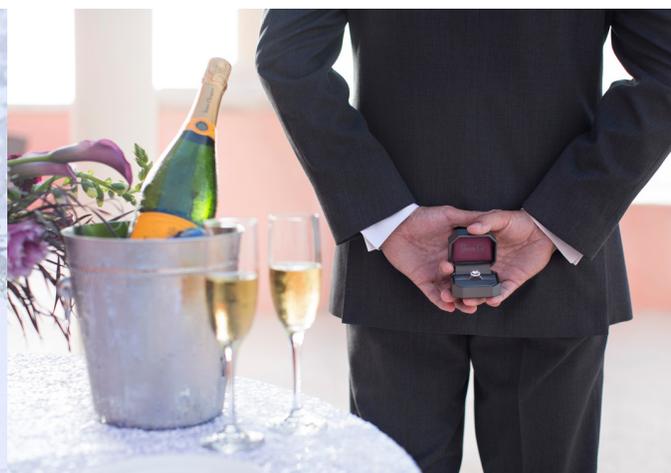
Main Entrée (Select Three)

- Grilled Filet Mignon with Warm Key West Shrimp-Fennel and Radish Salad
- Grilled Domestic Lamb Chops with Spicy Parsley Infusion
- Ginger Mustard Glazed Mahi Mahi with Carrot Ginger Puree
- Crab Meat & Asparagus Salad over Sustainable Salmon with Blood Orange Buerre Blanc
- Herb Marinated French Cut Chicken with Cracked Mustard Jus Over Corn "Chowder"

Freshly Brewed Coffee and Hot Tea Service or Station
Assorted Bread Presentation

\$204 Per Person

Prices are Subject to a 24% Service Charge and Applicable State & County Taxes



WEDDING BUFFET DINNER PACKAGE

Your three-hour dinner reception continues while your guests enjoy the following customized buffet...

Salads

(Select Two)

- Beach Caesar Salad - Romaine, Julienne Sun Dried Tomatoes, Roasted Chickpeas, Shaved Parmesan, Creamy Caesar Dressing
- Clearwater House Salad - Carrot, Shaved Red Onion, Cherry Tomatoes, Papaya Citrus Dressing
- Caladesi Salad - Romaine Lettuce, Black Beans, Chiffonade Red Cabbage, Diced Mango and Cilantro and Lime Vinaigrette
- Bayview Salad - Chopped Romaine Salad with Diced Cucumber, Kalamata Olives, Feta Cheese, Peperoncinis and Champagne Vinaigrette

Starches

(Select Two)

- Cast Iron Yellow Rice, Scallions, and Candied Garlic
- Garlic Mashed Potatoes
- Toasted Barley with Caramelized Leeks
- Herb Roasted Fingerling Potatoes
- Grilled Corn and Fresh Herb Risotto

Vegetables

(Select Two)

- Roasted Local Market Vegetables, Fresh Herbs
- Roasted Zucchini, Yellow Squash, and Heirloom Baby Tomatoes with Garlic and Herb Butter
- Brown Butter Green Beans with Caramelized Onions and Mushrooms
- Honey & Dill Baby Carrots, Grilled Asparagus with Herb Butter

Proteins

(Select Three)

- Seared Sustainable Salmon Served with Orange Buerre Blanc & Orange Supreme Salsa
- Lemon and Rosemary Scented Free Range Chicken with Roasted Baby Sweet Peppers and Pan Jus
- Slow Cooked Angus Beef Strip Loin with Rustic Butcher Rub, Cracked Mustard Demi-Glace
- Blackened Local Caught Fresh Snapper with a Mango Salsa Verde

Freshly Brewed Coffee and Hot Tea Service or Station
Assorted Bread Presentation

\$169 Per Person

Prices are Subject to a 24% Service Charge and Applicable State & County Taxes



SIESTA ROOM



CALADESI ROOM

WEDDING STATIONS DINNER PACKAGE

Your three-hour dinner reception continues while your guests enjoy the following...

Cocktail Hour Station

Fresh Cooked Pasta Two Ways with Shaved Parmesan and Red Pepper Flakes

- Penne Pasta with Rustic Arrabiatta Tomato Sauce
- Farfalle Pasta Carbonara with Toasted Prosciutto, Sweet Cream and Fresh Peas
- Simple Green Salad with Sweet Onion Vinaigrette
- Warm Garlic Breadsticks

Dinner Stations

Butcher Rubbed Beef Strip Loin with Burgundy Demi-Glace and Horseradish Cream

- Herb Roasted Potatoes
- Caesar Salad with Parmesan, Garlic Croutons, Creamy Caesar Dressing
- Assorted Rolls with Butter

Dinner Stations Continued...

Slow Roasted Atlantic Sustainable Salmon with Caramelized Citrus

- Fresh Mozzarella and Tomato Salad with Torn Basil in Sherry Vinaigrette
- Orecchiette with Pesto Cream and Bay Shrimp
- Warm Flatbreads with Cracked Pepper and Olive Oil

Pan Seared All Natural Boneless Chicken Breast with Citrus Cream and Crispy Capers

- Individual Bacon and Leek "Stuffing"
- Spicy Citrus-Garlic Broccolini
- Assorted Rolls with Butter

Freshly Brewed Coffee and Hot Tea Service or Station
Assorted Bread Presentation

\$179 Per Person

Prices are Subject to a 24% Service Charge and Applicable State & County Taxes

RECEPTION SELECTIONS

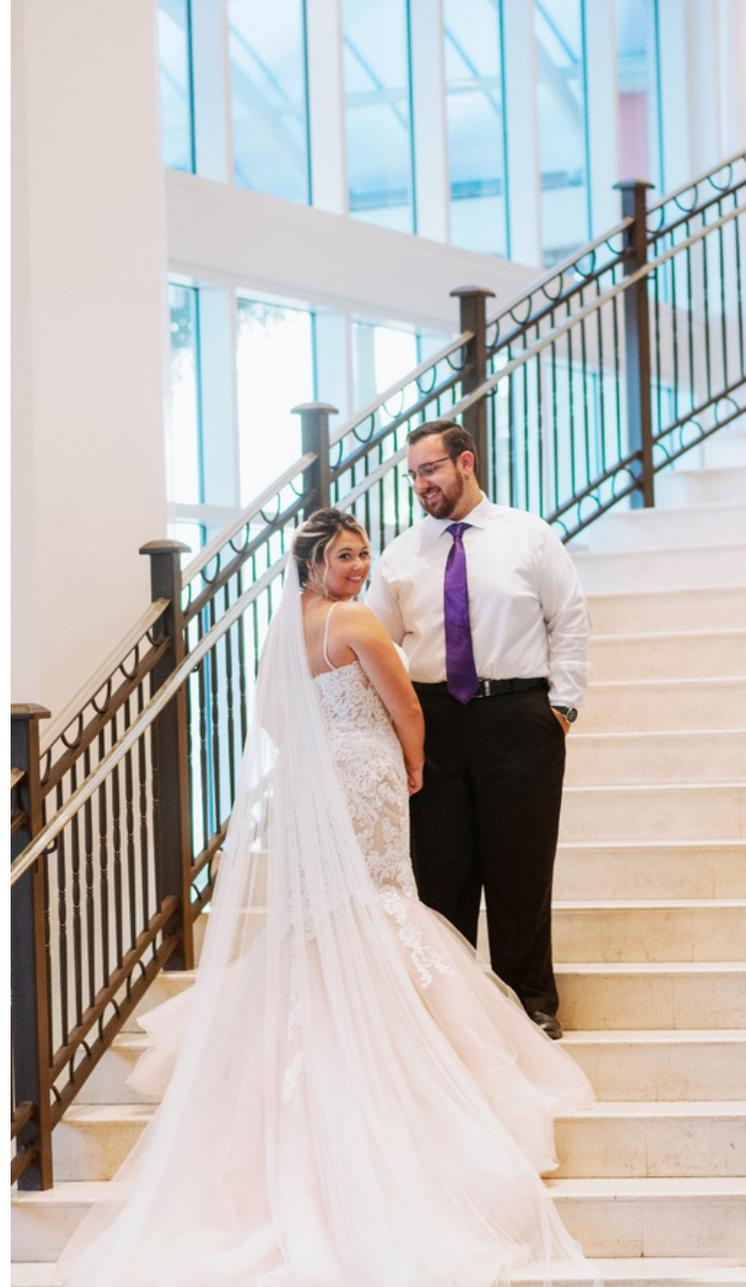
Package Includes (4) Hors d'oeuvres Selections

Cold Selections

- Ceviche of Florida Snapper, Fresh Mango, Cilantro
- Florida Heirloom Tomato Bruschetta, Shaved Parmesan
- Compressed Watermelon, Soft Goat Cheese, Fresh Basil
- Shaved Beef Tenderloin on Crostini, Horseradish Cream
- Ahi Tuna Poke over Wakame Salad
- Key Lime Marinated Gulf Shrimp, Tropical Salsa
- Chipotle Rubbed Medallion of Beef on Jalapeño Cornbread

Hot Selections

- Bite-Sized Cuban Sandwich, Whole Grain Mustard Sauce
- Creole Shrimp, Jalapeño Mayo, White Cheddar Grit Cake
- Artichoke, Boursin Cheese, Sundried Tomato in Phyllo Cup
- Jerk Spiced Shrimp, Cajun Remoulade
- Bacon Wrapped Scallops
- Petite Crab Cake, Passion Fruit Mayo
- Mini Beef Wellington, Gorgonzola Demi
- Ancho Dusted Beef Tenderloin, Sweet Soy Vinaigrette
- Chicken Satay with Teriyaki Glace, Chopped Scallion
- Caribbean Conch Fritter, Crispy Arugula, Lime Aioli
- Coconut Crusted Chicken Filet or Shrimp Skewer, Mango Mayo
- Boursin Stuffed Mushrooms



BELLEAIR TERRACE





BEVERAGE AND BARS

Four-Hour Premium Bar

(Included in Package Price)

Additional Hours of Bar Can Be Added for \$12 Per Person

Featuring premium liquors, local, domestic and imported beers, and seltzers, signature red and white wines, assorted soft drinks and mineral waters

- Smirnoff Vodka
- Sauza Gold Tequila
- Beefeater Gin
- Bacardi Superior Rum
- Jim Beam White Label Bourbon
- Monkey Shoulder Scotch
- Jameson Irish Whiskey

Four-Hour Super Premium Bar

(Upgraded Bar Options)

Additional \$15 Per Person for Your Four-Hour Bar Package

Additional Hours of Bar Can Be Added for \$15 Per Person

Featuring upgraded liquors, local, domestic and imported beers, and seltzers, premium red and white wines, assorted soft drinks and mineral waters

- Ketel One Vodka
- Don Julio Silver Tequila
- Hendrick's Gin
- Bacardi Superior Rum
- Woodford Reserve Bourbon
- Glenlivet 12 Scotch
- Crown Royal Canadian
- Teeling Small Batch Irish Whiskey
- Jack Daniel's Whiskey
- Del Maguey Vida Mezcal
- Choice of One Flavored Liquor
(see your Wedding Specialist for options)



DESSERTS AND AFTER HOURS

Cap your evening with an after dinner treat. Enjoy some of our indulgent “bite sized” desserts. Select an assortment of mini desserts for \$5 each (25 piece minimum per dessert).

- French Silk Mousse Bites
- Flourless Chocolate Cake with Espresso Cream
- Raspberry Fancies
- Bourbon Caramel Buttons
- Tiramisu
- Margarita Cheesecake
- Black and White Mini Cupcakes
- Red Velvet Cake
- Strawberry Shortcake
- Vanilla Bean Mousse
- White Chocolate Mousse
- Key Lime Pie

Add a Dessert Station to Satisfy Everyone's "Sweet Tooth"

Pick One for \$12 Per Person

- D.I.Y. S'more Station - Hershey Chocolate, Peanut Butter Cups, Graham Crackers, and Marshmallows
- Dessert Charcuterie Board- Cookies, Bars, Chocolate, and Fruit
- Gourmet Donut Station- Variety of Chocolate, Sprinkle, Caramel, Bacon and Maple Donuts
- Ice Cream Cone Station- Vanilla and Chocolate with all the Toppings

After Hours Snacks

Choose Two Items- \$15 Per Person

Choose Three Items- \$23 Per Person

- Mini Corn Dogs with Gourmet Mustards
- All Natural Bacon, Egg and Cheese on Baguette
- Open Faced Shrimp BLT Sliders with Garlic Aioli
- Flatbread Pizza - Pepperoni or Margherita
- Beef or Chicken Quesadillas
- Angus Beef Sliders with Smoked Gouda, and Chili Ketchup
- Mini Cheese Steaks with Shaved Sirloin, Sweet Bell Peppers & Onions, and Melted Provolone
- Create Your Own Nachos with Crispy Fried Tortilla Chips, Warm Spiced Queso, Salsa and Sour Cream

WELCOME RECEPTION

Your Choice of Station, Includes Two Hours Beer and Wine

\$64 Per Person (25 people minimum)

Select (One) Station

Gastro Pub Station

- Fried Calamari with Jalapeño Cocktail Sauce, Lemon Wedges
- Mini Cuban Sandwiches
- Beef Sliders with Aged White Cheddar
- Two Way Chicken Wings, House Dry Rub and Buffalo

Antipasto and Crudite Station

- Chef's Choice of Three Types of Artisan Cured Meats
- Assortment of Mild, Aged, and Sharp Artisan Cheeses
- Assorted Seasonal Garnishes and Crackers
- Roasted Asparagus and Heirloom Tomato Salad
- Baby Carrots, Sugar Snap Peas, Tri-Color Cauliflower, Asparagus, Celery, Cucumbers and Cherry Tomatoes
- Garlic Parmesan and Avocado Ranch Dressings, with Pimento Cheese Dip

REHEARSAL DINNER

Buffet Dinner Includes Two Hours Beer and Wine, Fresh Brewed Coffee and Hot Tea Service or Station

\$75 Per Person (25 people minimum)

Select (Two) Stations

Fresh Pasta Two Ways with Shaved Parmesan and Red Pepper Flakes

- Farfalle Pasta Carbonara with Toasted Prosciutto, Sweet Cream and Fresh Peas
- Penne Pasta with Rustic Arrabiatta Tomato Sauce
- Simple Green Salad with Sweet Onion Vinaigrette
- Warm Garlic Breadsticks

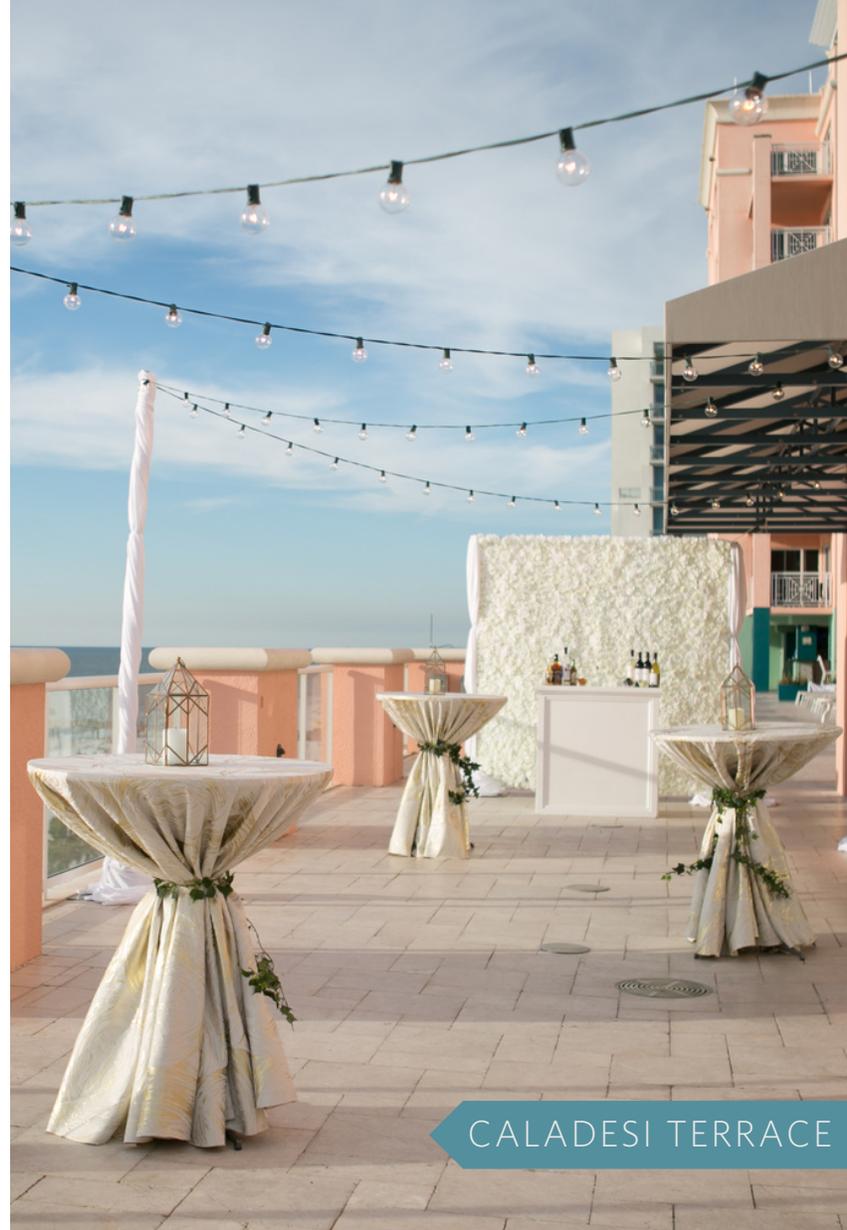
Build-Your-Own Nachos or Tacos

- Citrus Flamed Shrimp, Herb Rubbed Grilled Chicken, Marinated Grilled Steak
- Cotija Cheese Blend, Rice, Black Beans, Tropical Pico, Poblano Crema
- House-made Tortilla Chips with Fire Roasted Salsa, Guacamole, Queso Fundido

Backyard Barbeque

- Cucumber, Feta, Tomato Salad
- Angus Beef Sliders
- Blackened Chicken Sliders
- House-made Potato Salad, Green Beans, Corn on the Cob

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CALADESI TERRACE



CALADESI ROOM



WEDDING DAY "GETTING READY" BUFFET

Light and satisfying so you can focus on your special day; available in conjunction with any wedding package.
\$31 Per Person

Rise & Shine

- Tropical Fruit Display with Fresh Melon, Pineapple, Berries, and Mango
- Breakfast Burritos with Egg, Sausage, Spinach, and Cheese with House-made Fire Roasted Salsa
- Seasoned Breakfast Potatoes with Fresh Herbs
- Fresh Croissants, Muffins, and Bagels with Cream Cheese
- Selection of Chilled Juices

Hearty & Filling

- Crudité Display of Vegetables and Fresh Herb and Chive Yogurt Dip
- San Miguel Wings with Chipotle Ranch
- Beef Sliders with Aged White Cheddar
- House-made Kettle Chips with Sea Salt and Cracked Black Pepper
- Fresh Baked Cookies

Prices are Subject to a 24% Service Charge and Applicable State & County Taxes





SUNRISE SELECTIONS

Choose from these options for a customized breakfast buffet experience with your newly enhanced family.

Breakfast at the Beach

\$35 Per Person

- Selection of Chilled Juices
- Seasonally Inspired Fresh Fruit
- Fresh Breakfast Pastries
- Fluffy Cage Free Scrambled Eggs
- Naturally Cured Crispy Bacon
- Breakfast Sausage
- Chef's Selection Breakfast Potato
- Coffee and Tazo Tea Selection

Wake Up by the Waves

\$54 Per Person

- Selection of Chilled Juices
- Seasonally Inspired Fresh Fruit
- Fresh Breakfast Pastries and Bagels
- Smoked Salmon Display with Red Onion, Capers, Poached Egg, and Sliced Tomato
- Vanilla and Brown Sugar French Toast Sticks Topped with Powdered Sugar and Fresh Raspberries
- Fluffy Cage Free Scrambled Eggs with Shredded Aged Cheddar
- Naturally Cured Crispy Bacon and Breakfast Sausage
- Chef's Secret Recipe Hashbrown Casserole with Smoked Gouda and Fresh Thyme
- Coffee and Tazo Tea Selection

Enhancements

\$8 Per Person, Per Station

Build-Your-Own Avocado Toast Station

- Fresh Avocado Spread and Diced Tomato Topping
- Assorted Toasted Breads
- Pickled Red Onion Straws
- Feta Cheese Crumbles and Roasted Red Pepper Flakes
- Lemon Wedges and an Assortment of Glazes

Cinnamon Sugar Donut Hole Station

- Assortment of Dipping Sauces: Raspberry, Chocolate, Sweet Cream Glaze

FAQs 2024-2026 Weddings

Ceremony Information

The ceremony fee includes the setup and tear down of our white padded folding chairs, the backup location in case of inclement weather, water station and table for sand ceremony, or unity candle. It does not include decor, altar or officiant. Ceremonies contracted on the Sky Terrace are contracted for a maximum of forty-five minutes to include post ceremony photographs.

Event Space End Times

Sky Terrace and Caladesi: 10:00 PM
Belleair Ballroom: 11:00 PM
Aqualea Ballroom: 12:00 AM

Please note that total event bar may not exceed six hours.

Confirmation of Space and Deposits

An initial non-refundable deposit of twenty five percent (25%) of estimated charges is required to confirm your date along with a signed contract. Two additional deposits are to be scheduled between contract signing and final payment and will be signed by your Event Sales Manager. Deposit amount may change should your event be within 6 months of signing your contract.

Welcome Packets and Gift Bags

The following prices apply to any gifts given out to your guests at the front desk or delivered to their guest rooms

- Bag to be handed out at check-in \$3.00
- Bag to be hand delivered to guest's room \$5.00

Final Payment

Final payment in the form of a cashier's check, money order, check credit card, or cash is due at least ten (10) business days prior to the wedding date. A refundable 20% overage deposit will be collected with the final payment or open credit card authorization to cover additional charges and/or incidental charges incurred during and following the wedding.

Photo Credits

- Brianna Alexis Photography & Sarah Delaine Beauty: pg. 3
- Carrie Wildes Photography Art & Design: pg. 3; pg. 9; pg. 13
- Djamel Photography: pg. 7; pg. 11
- Iyrus Weddings: Cover
- JCanelas Photography & Sarah Delaine Beauty: pg. 3; pg 6; pg 10
- K&K Photography: pg 5; pg. 12
- Limelight Photography: pg. 2; pg 5; pg 11; pg 14-15
- Lifelong Photography; pg. 3; pg. 4; pg. 14



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