
A close-up photograph of a woman in a white wedding dress, holding a champagne flute. She is wearing a ring on her finger. The background is blurred, showing other people and a white flower.

Weddings by 

Hyatt Regency Coral Gables



Your Experience



Details



Vendors



Packages



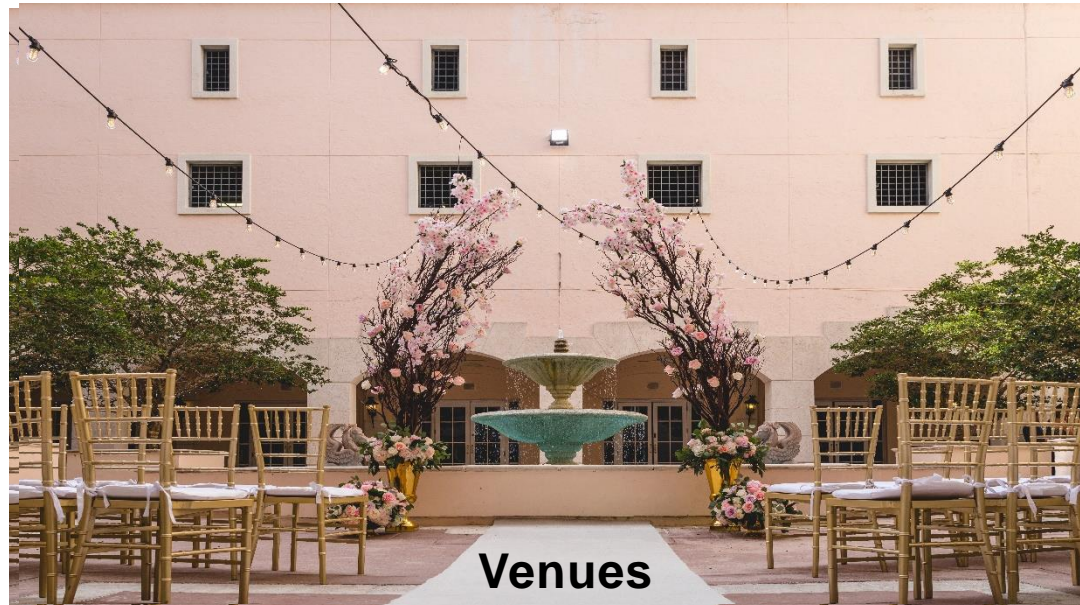
Gallery



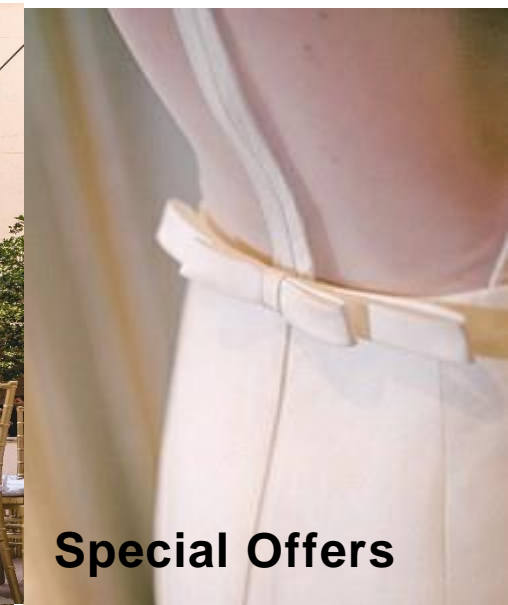
Menus



Bar



Venues



Special Offers



YOUR SPECIAL DAY WITH OUR WEDDING SPECIALIST

Congratulations on your upcoming wedding and welcome to the wonderful world that is Hyatt! We are here to ensure your dream wedding plans become a reality.

You can count on our entire team here at the Hyatt Regency Coral Gables to ensure that you and your guests have a world-class experience with phenomenal food, excellent service and memories to last a lifetime.

You dream it and we deliver. Let's have some fun!

OUR LOVE STORY

Modeled after the Alhambra Castle in Granada, Spain allow our staff to treat you like royalty at your once-in-a-lifetime celebration. Nestled in the "Beverly Hills of Miami", the Hyatt Regency Coral Gables is a full-service hotel and wedding venue located in Miami, Florida. The romantic boutique-size hotel allows couples to transform their vision into a reality and create a lifetime of memories.

Hyatt Regency Coral Gables is one block from Miracle Mile, business centers, upscale dining, shopping, and minutes from Miami International Airport, Downtown Miami, Coconut Grove and South Beach. Hyatt Regency Coral Gables is the ideal location for your friends and family coming from out of town for your once-in-a-lifetime day.

YOUR WEDDING WEEKEND

A weekend of celebration awaits you and your guests at Hyatt Regency Coral Gables. Kick off the festivities with a welcome reception in our Two Sisters Restaurant, where your guests will can enjoy tantalizing treats and refreshing libations. A Farewell Brunch is the perfect way to thank those loved ones who traveled from near and far before departing on your honeymoon.

PERSONALIZED SERVICE

From linens and lighting to a number of unique dining options and everything in between, you have the power to choose what suits your personal taste. Creating a unique experience is our goal and we look forward to helping you choose each detail to create the perfect wedding.





VENUES

COURT OF LIONS

Nothing says romance like a sweet embrace underneath the twinkling lights on our Courtyard. Your guests will delight in butler passed hors d'oeuvres and refreshing cocktails in a picture-perfect setting next to the fountain. Outdoor space is the perfect location for a Cigar Roller and Photo Booth, along with other additional activities.



ALCAZABA

Formerly an iconic Miami nightclub, this recently converted ballroom is the perfect place to host a high-energy wedding reception that your guests will be talking about for years to come. Windows encompass the ballroom to allow for an open feel, while patio doors lead out to the courtyard for use of dual spaces throughout the evening.



HALL OF AMBASSADORS

Evoke classic romance or Miami glamour in our ballroom that offers you a blank slate to be as creative as your heart desires. The 19' high ceiling and stunning crystal chandelier lend an air of drama that will take your guests breath away. A perfect canvas to create the wedding of your dreams.

VENUES

VENETIAN BALLROOM

Our junior ballroom boasts its own private entrance, giving the feel of a separate venue for a more intimate affair. The Venetian Ballroom is the perfect spot to host only those most near and dear to your heart. This venue will allow you to comfortably entertain up to 100 guests.

For those couples looking to host their ceremony and reception at the hotel, the Venetian Ballroom is only steps away from the Hall of Ambassadors ballroom.



REGENCY BOARDROOM

A luxurious interior space featuring stunning views of Miami and Coral Gables. A luxurious space for getting ready prior to the ceremony with plenty of room for a "Glam Squad". A can't miss photo location - exclusively for couples who host their weddings at Hyatt Regency Coral Gables.



ALMERIA BOARDROOM

A perfect space gathering space to get those final touches ready before the ceremony- Often use by the groom





WEDDING PACKAGES INCLUSION:

Complimentary Private Menu Tasting
Hotel White Linen
Chiavari Chairs (Gold, Silver, Black, White, Mahogany)
Acrylic Charger Plates (Gold or Silver)
Open Bar
Butler passed Hors D'oeuvres
Champagne Toast
Custom Dining Experience
Buttercream Wedding Cake





CURATED MENUS

Culinary

You have a vision of your dream wedding, and we strive to help make that vision become a reality. With imaginative presentations and a universe of options, the dining experience will reflect your personal taste. Choose from among the following customizable styles of service.

Cocktail Reception

- **Butler Passed** Let your guests mingle, as we bring passed bites to them.
- **Stationary Display** Culinary arrangements of antipasti, charcuterie, imported cheeses, fruits & spreads.



Dinner Service

- **Plated** Guests are seated and served a three or four courses classic & elegant, single or duo option. This style of service allows you to plan your wedding menu with confidence, giving you the opportunity to choose each course in advance.
- **Personal Preference** Allow your guests to personalize their dining experience. Treat them to an elegant four course meal. You choose the appetizer, salad, and offer your guests to choose their entrée, tableside with their server the night of the celebration.
- **Buffet** Casual & efficient, a great way to offer variety from regionally inspired cuisine to customized selections.



Pricing at a Glance

At Hyatt, we pride ourselves on amazing menus and guest experiences. Pricing for a full wedding reception, which may include appetizers, dinner menu, and bar service usually fall in these ranges:

Plated Dinner Reception | \$115 - \$184 per guest
Personal Preference Service | \$199 per guest
Buffet Dinner Reception | \$168 - \$183 per guest



PLATED PRIX-FIXE DINNER

GIRALDA PACKAGE

Available Friday, Saturday and Sunday

1- HOUR COCKTAIL RECEPTION

Select 3 Passed Items from Menu

Open Beer and Wine Bar Only

Soft Drinks, Juices & Bottled Water

4 HOUR DINNER DANCE

Salad
Bread Presentation with Herb Butter
Entree
Custom Buttercream Wedding Cake
Freshly Brewed Coffee and Tea Service

Champagne Toast
3 Hour Open Beer and Wine Bar for remainder of Party
(Bar closed for 1Hour)

Salads - Select One

Farm Green Salad Topped with Confit Artichokes, Heat of Palm, Pickled Red Onion. Oregano Lemon Vinaigrette

Raspberry Salad with Honeyed Walnuts and Gorgonzola (Walnuts, Honey, Sugar, Boston, Romaine, Red Onion, Gorgonzola, Raspberries

Baby Gem Salad, Sundried Tomato, Crispy Choclo Corn, Pancetta Chips and Dill Ranch Dressing

Entrees - Select One

Olive Salad Crusted Airline Chicken Breast, Cauliflower Gratin and Seasonal Vegetables, Citrus Sauce **\$115.00/per guest**

Braised Duck Leg in a Citrus Mojo Sauce served with Stone Grits and Glazed Carrots
\$115.00/per guest

Orange Miso Glazed Gulf Fish, Jasmine Rice, Steamed Bok Choy **\$121.00/per guest**

Atlantic Salmon, Tropical Mango Salsa, Herb and Raisin Quinoa **\$121.00/per guest**

Key West Sunset Beer Braised Short Ribs, Truffle Mashed Potatoes, Peas and Fava Beans Succotash
\$125.00/per guest

2 Sisters Steak, Roasted Rosemary Fingerling Potatoes, Seasonal Vegetables, Chimichurri
\$125.00/per guest

Beef Filet, Potato Gratin, Baby Seasonal Vegetables, Sauce Diable
\$136.00/per guest

Surf and Turf, Petite Filet and Shrimp with Cilantro Tomato Salad,
\$142.00/per guest





PLATED PRIX-FIXE DINNER

VALENCIA PACKAGE

Available Friday, Saturday and Sunday

1- HOUR COCKTAIL RECEPTION

Select 4 Passed Items from Menu

Open Bar featuring Tier 2 package,
Imported/Domestic Beer, House Wines,
Soft Drinks, Juices & Bottled Water

4 HOUR DINNER RECEPTION

Salad
Bread Presentation with Herb Butter
Entree
Custom Buttercream Wedding Cake
Freshly Brewed Coffee and Tea Service

Champagne Toast
Wine Service with Dinner
3 Hour Deluxe Open Bar for remainder of Party
(Bar closed for 1Hour)

Salads - Select One

Farm Green Salad Topped with Confit Artichokes,
Heat of Palm, Pickled Red Onion. Oregano Lemon
Vinaigrette

Raspberry Salad with Honeyed Walnuts and
Gorgonzola (Walnuts, Honey, Sugar, Boston,
Romaine, Red Onion, Gorgonzola, Raspberries

Baby Gem Salad, Sundried Tomato, Crispy Choclo
Corn, Pancetta Chips and Dill Ranch Dressing

Entrees - Select One

Olive Salad Crusted Airline Chicken Breast,
Cauliflower Gratin and Seasonal Vegetables, Citrus
Sauce **\$146.00/per guest**

Braised Duck Leg in a Citrus Mojo Sauce
served with Stone Grits and Glazed
Carrots **\$146.00/per guest**

Orange Miso Glazed Gulf Fish, Jasmine
Rice, Steamed Bok Choy **\$151.00/per
guest**

Atlantic Salmon, Tropical Mango Salsa, Herb
and Raisin Quinoa **\$151.00/per guest**

Key West Sunset Beer Braised Short Ribs, Truffle
Mashed potatoes, Peas and Fava Beans Succotash
\$156.00/per guest

2 Sisters Steak, Roasted Rosemary Fingerling
Potatoes, Seasonal Vegetables, Chimichurri
\$156.00/per guest

Surf and Turf, Petite Filet and Shrimp with Cilantro
Tomato Salad,
\$172.00/per guest

Upgrade to Top Tier Bar for \$22.00/per guest



PLATED PRIX-FIXE DINNER

ALHAMBRA PACKAGE

Available Friday, Saturday and Sunday

1- HOUR COCKTAIL RECEPTION

Select 5 Passed Items from Menu

Open Bar featuring Tier 2 package,
Imported/Domestic Beer, House Wines,
Soft Drinks, Juices & Bottled Water

5- HOUR DINNER RECEPTION

Salad Selection
Bread Presentation with Herb Butter
Entree
Custom Buttercream Wedding Cake
Freshly Brewed Coffee and Tea Service

Champagne Toast
Wine Service with Dinner
4 Hour Deluxe Open Bar for remainder of Party
(Bar closed for 1 Hour)

ENHANCEMENTS

Upgraded Linens for Guest Tables with Matching
Napkins
Specialty Linens for Sweetheart, Cake, Welcome and
Gift Tables
Upgrade to Crystal Chargers

Salads - Select One

Farm Green Salad Topped with Confit Artichokes,
Heat of Palm, Pickled Red Onion. Oregano Lemon
Vinaigrette

Raspberry Salad with Honeyed Walnuts and
Gorgonzola (Walnuts, Honey, Sugar, Boston,
Romaine, Red Onion, Gorgonzola, Raspberries

Baby Gem Salad, Sundried Tomato, Crispy Choclo
Corn, Pancetta Chips and Dill Ranch Dressing

Frisee, Endive, and Argula Salad with Crumbled Blue
Cheese, Grapes, Dried Cranberries, Caramelized
Pecans, Sherry Vinaigrette

Entrees - Select One

Olive Salad Crusted Airline Chicken Breast,
Cauliflower Gratin and Seasonal Vegetables, Citrus
Sauce **\$172.00/per guest**

Braised Duck Leg in a Citrus Mojo Sauce
served with Stone Grits and Glazed
Carrots **\$172.00/per guest**

Orange Miso Glazed Gulf Fish, Jasmine Rice,
Steamed Bok Choy **\$177.00/per guest**

Atlantic Salmon, Tropical Mango Salsa, Herb and
Raisin Quinoa **\$177.00/per guest**

Key West Sunset Beer Braised Short Ribs, Truffle
Mashed potatoes, Peas and Fava Beans Succotash
\$183.00/per guest

2 Sisters Steak, Roasted Rosemary Fingerling Potatoes,
Seasonal Vegetables, Chimichurri
\$185.00/per guest

Beef Filet, Potato Gratin, Baby Seasonal
Vegetables, Sauce Diable
\$185.00/per guest

Surf and Turf, Petite Filet and Shrimp with Cilantro
Tomato Salad
\$193.00/per guest

Upgrade to Top Tier Bar for \$38.00/per guest

PERSONAL PREFERENCE

Cocktail Reception

Select 5 Items from Hors D'oeuvres Menu

Beverage Service

Champagne Toast

Tablesides Wine Service with Dinner

4 Hours of Tier 3 Open Bar

Dinner Menu

Appetizers - Select One

Floridian Crab Cake, Mango Slaw and Grilled Asparagus

Frisée Salad Topped with Smoked Duck Breast, Blue Cheese and Crumble Pistachios, Bacon Vinaigrette

Beet and Asparagus Salad, with Frisée Salad, Grapefruits Wedges, Sunflower Seeds and a Tajin Vinaigrette

Watermelon and Jicama Salad, Prosciutto Chips and Fresh Herbs Salad

Salads - Select One

Endive and Rocket Arugula Salad, Dried Cranberries, Toasted Almonds, Carrot, Balsamic Vinaigrette

Roasted Root Vegetables, Quinoa, Oven Dried Tomato, Caramelized Shallot Vinaigrette

Arugula salad with Maple Roasted Butternut Squash, Dried Cranberries, Spiced Pepitas, Goat Cheese, Mimosa Vinaigrette



Entrees - Select Four

Cuban Beef "Boliche" : Braised Short Ribs Stuffed with Chorizo, Served with Moro Rice and Sweet Plantain

Baby Rack of Lamb, Polenta Cake, Roasted Broccolini, Wild Mushrooms Sauce

Jumbo Prawn, Summer Radish Couscous, Lemongrass Ginger Sauce

Baked Grouper, Champagne Grapefruit Beurre Blanc, Asparagus, Pumpkin Risotto

Joyce Farm All Natural Chicken Breast, Creamy Grits, Green Beans, Nantua Sauce

Saffron Spiny Lobster Risotto with Chorizo and Peas

Spelt & Root Vegetable Risotto, blistered Grape Tomatoes & Spicy Arugula

Dessert

Chocolate Covered Strawberries and Chocolate Truffles

Custom Buttercream Wedding Cake

Freshly Brewed Coffee & Hot Tazo Teas

\$209.00/per guest

HORS D'OEUVRES



Cold Selection

Chilled Roasted Cauliflower Shooter, Crispy Prosciutto, Manchego Crisp

Shitake Mushrooms and Manchego Cheese Crostini

Mini Crab Tostada with Black Bean Puree and Avocado Cream

Mini Tuna Poke Tacos

Corvine and Mango Crostini

Cucumber and Fresh Tarragon Gazpacho

Steak Tartare on Brioche bun

Chilled White Corn Shooter with a Spicy Paprika Crème Fraîche

Mini Crab Cake with a Tajin Aioli

Tuna Tataki, Spiced Seared Ahi Tuna, Seaweed Salad and Avocado Cream



Hot Selection

Coconut Shrimp with Sweet and Sour Sauce

Bamboo Seared Churrasco Steak with Chimichurri

Braised Short Ribs Arepas

Low Country Boil Shrimp Kabob

Fig and Goat Cheese Mini Flatbread

Artichoke and Goat Cheese Fritter

Caribbean Shrimp Bruschetta (Jerk Shrimp, Grilled Pineapple)

Quiche Lorraine

Mini Beef Wellington

Poached Lobster Empanada

Mini Cuban, Stone Ground Mustard Dip

Grilled Oyster with Tomatillo Salsa

Roasted Tomato, Mascarpone and Basil Arrancini





CUSTOMIZE YOUR EXPERIENCE

Enhance your Dinner Menu with an Appetizer

- Lobster Bisque with Brandy and Creme Fraiche
- Sugar Cane Shrimp with Charred Spring Onion, Avocado and Cumin Essence

Sliced Mushroom Strudel with Feta Cheese and Red Pepper Coulis

Fresh Jumbo Crab Cake with Corn Relish, Cilantro

Select One at \$8.00/per guest

Palate Cleaner/Sorbet

Chef's Palate Cleaner
\$8.00/per guest

Donut Wall Display

Assorted Donut Wall
\$12.00/per guest

Baked Brie

With Hot House-made Bread
\$10.00/per guest

Display Enhancements

Tartare and Tartine
Variety of Meat, Seafood and Vegetarian. Includes Dips and Tartare. Served with house-made Bread and Crackers
\$24.00/per guest

Artisanal Cheeses
Hand-crafted and Local Cheese Lavosh and Baguette Dried Apricots, Roasted Almonds and Fresh Grapes
\$23.00/per guest

Spanish Charcuterie
Chorizo, Garlic Sausage, Serrano Ham, Manchego Cheese presented with Artichokes, Balsamic Onions, Spanish Olives, Grilled Baby Peppers, Extra Virgin Olive Oil, Crusty Breads
\$26.00/per guest

Shellfish Bar
Jumbo Cocktail Shrimp, Oyster on Half Shell, Crab Claws, Served with Tabasco Sauces, Cocktail Sauce, Mary Rose Lemons and Limes

Market Price/per guest

Seafood Ceviche

Calamari – Fresh squeezed orange, garlic, shallots, honey, red radish, sweet peppers

Louisiana Gulf Shrimp – Fresh squeezed lemon and lime, red onion, cucumber, jalapeno, tomato

Louisiana Gulf Fish – Seasonal fresh fish, Fresh Squeezed Lemon, Scallion, cayenne and Cajun seasonings

Assorted crackers, Tortilla chips, cocktail sauce

\$28.00/per guest

Additional Package Information

You may preselect up to (3) entrees plus a Vegetarian option to offer to your guests in advance. The higher priced Entree will be charged for all.

Exact count for each selection would be due no later than 10am (18) days prior to your event.

You must include an entree indicator on each place card for servers to collect during dinner service.



BEVERAGE PACKAGES

Tier 1 Bar Selection

Vodka: Conciere
Scotch: Conciere
Whiskey: Conciere
Gin: Conciere
Silver Tequila: Conciere
Silver Rum: Conciere
Bourbon: Conciere
Brandy: Conciere

Beer: Budweiser
Light Beer: BudLight
Imported Beers: Corona, Blue Moon
IPA

Canvas Wine by Michael Mondavi

Soft Drinks: Pepsi Products
Still, Red Bull & Sparkling
Waters

Each Additional Hour: \$16 per guest

Tier 2 Bar Selection

Vodka: Smirnoff Red
Scotch: Monkey Shoulder
Irish Whiskey: Jameson
Gin: Beefeater
Tequila Sauza Gold
Rum: Havana Club Añejo Blanco
Bourbon: Jim Beam White Label

Choose 2 cocktails
Paloma
Old Fashion
Mojito
Margarita

Beer: Budweiser
Light Beer: BudLight
Imported Beers: Corona, Blue Moon
IPA
Assorted Seltzers

Canvas Wine by Michael Mondavi

Soft Drinks: Pepsi Products Still,
Red Bull & Sparkling Waters

Each Additional Hour: \$18 per guest

Tier 3 Bar Selection

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

Choose 3 cocktails
Paloma
Old Fashion
Mojito
Margarita

Beer: Budweiser
Light Beer: BudLight
Imported Beers: Corona, Blue Moon
IPA
Assorted Seltzers

Canvas Wine by Michael Mondavi

Soft Drinks: Pepsi Products Still, Red
Bull & Sparkling Waters

Each Additional Hour: \$19 per guest





SPECIALTY BAR

Signature Cocktails

Add a personal touch to your bar selection with signature cocktails! Our expert bartenders can recommend a craft cocktail with your preferred spirit. Some of our favorites are below.

If you like champagne...
Champagne | Cognac | Bitters | Sugar

If you like bourbon...
Bourbon | Amaretto | Orange Juice | Club Soda

If you like rum...
White Rum | Muddled Mint & Sugar | Ruby Red Grapefruit | Seltzer

\$15.00 per guest

Celebratory Bubbles & Wine

Elevate your perfect day into something truly unforgettable. Hyatt's premium wine collection is crafted featuring a selection of wines to complement your menu in both value and style. From sparkling wines and crisp whites to light and full intensity reds, you're sure to find selections that will delight any palate.

Enhance your bar by adding one or more of our sparkling wine selections for the duration of your reception.





RECEPTION DETAILS

WEDDING PACKAGES

All of our packages include the following:

- Open Bar
- Hors D'Oeuvres Cocktail Reception
- Traditional Champagne Toast
- Two-Course Plated Menu
- Signature Wine Service with Dinner
- Customized Buttercream Wedding Cake from a Preferred Vendor
- Complimentary Menu and Wine Tasting
- Complimentary Suite for the Newlyweds
- Special Room Rates for Overnight Guests (*Based Upon Availability*)

PLANNING PACKAGES \$35.00 + taxes per guests Sanabria Events & Designs

Sanabriaeventsdesign.com

sanabriaeventsdesign@gmail.com

P: 786-306-5837

IG: @Sanabriaeventsdesign

Full Wedding Planning*

Bride Custom Bouquet

Groom Boutonniere

5 Groomsman Boutonniere

5 Bridesmaids Bouquets

4 Cocktail Centerpieces

Welcome Table Arrangement

Sweet heart Table Arrangement

Low table Centerpieces in Glass Gold,
Silver or Clear Vases with set of 3
cylinders with floating candles

Handle of every detail of your wedding, timelines, floor plans, finding vendors

SPECIALTY LINENS ENHANCEMENT

Upgrade from our Hotel White Linens and Napkins for an elevated look.
Our linen upgrade package includes:

*Choice of Linen and Napkin for Guest Tables (6 Fabrics Available),
Specialty Linen for Sweetheart, Cake, Gift and Welcome Tables,
and Charger Plates in Crystal*

\$14.00 per guest

CHAIRS AND CHARGER PLATES

Chiavari Chairs are included with all packages in your choice of Gold, Silver, White, Black or Mahogany and choice of cushion color. Acrylic Charger Plates in gold or silver are also included.

Additional options and upgrades are available through our Linen Upgrade Package.

FLORALS

Custom Designed Centerpieces with W&W Flowers and Events

\$180.00 per table of 10 guests



SPECIAL OFFERS

Gather together and earn more.

World-class accommodations, stunning venues, award winning food & beverage and dedicated event teams make Hyatt an ideal choice for any size gathering.

Enjoy a seamless planning experience, robust rewards and increased flexibility if you need to reschedule.

The more you spend on guest rooms, venue and food & beverage, the more Bonus Points you'll receive:

Spend	Earn
\$2,500 USD equivalency total spend	15,000 World of Hyatt Bonus Points
\$5,000 USD equivalency total spend	30,000 World of Hyatt Bonus Points
\$10,000 USD equivalency total spend	60,000 World of Hyatt Bonus Points
\$20,000 USD equivalency total spend	90,000 World of Hyatt Bonus Points
\$30,000 USD equivalency total spend	120,000 World of Hyatt Bonus Points
\$40,000 USD equivalency total spend	150,000 World of Hyatt Bonus Points

Redeem your World of Hyatt Bonus Points for free stays, dining and spa services at participating hotels and resorts worldwide. Visit [hyatt.com/redeem](https://www.hyatt.com/redeem) to learn more.

Your event. Your choice.

In addition to the Bonus Points you'll earn, pick one of the following for even greater rewards:

Get up to 10% off your event spend credited towards upgrades like complimentary guestrooms and enhanced food & beverage offerings.

OR

Get up to 10% off your master bill.



To reserve your next gathering, call your Hyatt Sales Representative or visit [hyatt.com/together-offer](https://www.hyatt.com/together-offer). Mention **Offer Code GATHR**.

Offer is valid for contracted new bookings of qualifying events at participating Hyatt hotels and resorts worldwide. Event must be booked and held by December 31, 2023. Offer code GATHR must be requested at time of booking to qualify, and offer must be documented in the event contract. Offer is subject to hotel participation, availability of function space, and availability of guestrooms. Offer not valid in conjunction with previously booked or held events and may not be combined with other promotional offers. Each qualifying event must consist of a minimum \$2,500 USD spend. The percentage discount is at the discretion of the participating hotel. Percentage is based on qualifying charges on the final pre-tax master hotel bill. Benefit is subject to availability. Hyatt reserves the right to alter or withdraw this offer at any time without notice, where required, Hyatt will offer an alternate offer of similar value. Participating hotels may be subject to change without notice. To learn more about this offer, and for the full terms and conditions, please visit [hyatt.com/together-offer](https://www.hyatt.com/together-offer). Hyatt®, World of Hyatt® and related marks are trademarks of Hyatt Corporation or its affiliates. © 2022 Hyatt Corporation. All rights reserved.



DETAILS

CONFIRMATION OF SPACE AND DEPOSIT

An initial non-refundable deposit of Ten percent (10%) of estimated charges is required to confirm your date along with a signed contract

GUEST ACCOMODATIONS

At the time of event confirmation, a room block may be arranged for guests attending your event. Check-In time is 3pm; Check-Out time is 12 noon. If you would like to arrange a block of rooms a minimum of ten guest rooms must be guaranteed or the prevailing hotel rate will be offered.

WELCOME PACKETS AND GIFT BAGS

The following prices apply to any gifts given out to your guests at the FrontDesk.

*One Generic Item at Front Desk \$5.00 each

*One Personalized Item at Front Desk \$6.00 each

*One Item delivered at the room \$8.00 each

REHEARSAL DINNER

Entertain your closest friends and family in an elegant and intimate setting by having your rehearsal dinner in one of our private spaces. We will help you customize a menu and other details so you can concentrate on your upcoming big day.*Additional cost applies

POST-WEDDING BRUNCH

The perfect ending to the perfect weekend. Treat your overnight guests to breakfast the next day. Your Wedding Specialist will arrange for a private room with dedicated waiters to serve your guests. This final touch will allow you to reminisce about the wedding and wish everyone farewell before leaving on your honeymoon. .*Additional cost applies



ROOM RENTAL/SET-UP FEE

Reception Only \$2,000

Cocktail Reception Setup to include:

- Highboy Tables & Cocktail Rounds of 4 with White Table Cloths and Votive Candles
- Place Card & Gift Tables
- Dining Tables, Dance Floor, Staging
- Floor Length White Table Cloths with White Napkins
- Chiavari Chairs in Silver, Gold, white, Black or Mahogany. Choice of Cushion Color
- Silver or Gold Acrylic Charger Plates

Ceremony & Reception Venue \$2,500

All Setup listed above, plus

- Theater Style Banquet Chairs
- Table for Officiant

HOTEL WEDDING SPECIALIST

You will work with the hotel Wedding Specialist throughout your wedding planning journey. Your Wedding Specialist will serve as your personal catering and hotel consultant to coordinate every detail of your hotel Food and Beverage wedding experience. As well as a Banquet Director which will be running a seamless event for you.

PROFESSIONAL WEDDING PLANNER / COORDINATOR

In order to ensure a seamless event, a Professional Wedding Planner or Day-Of Coordinator is required by the hotel. During the planning process, a Professional Wedding Coordinator is able to assist you with preparing the countless details leading up and during your special day. Your hotel's Wedding Specialist will work along side the Wedding Coordinator to ensure all details and vendors execute a smooth and flawless reception.

VENDORS



We highly recommend using a vendor from the hotel's preferred vendor list. We request all vendors arrange the delivery time for flowers, cakes, audio visual and any other items with the Wedding Specialist the week of your event. All items must be removed immediately following the event, unless arrangements have been made with your Wedding Specialist. All vendors must supply their own equipment for setup along with a Certificate of Liability Insurance.

Professional Wedding Planners can help couples have a stress free and seamless celebration. Please contact your Wedding Specialist for further information.



WEDDING PLANNERS

Frank Sanabria
SanabriaEventsDesign.com
786-3065837

Events by Jess
[EBJ](http://EBJ.com) | 305-333-8878

Natalia Fagundez
www.fstylevents.com | 954-6470143

PHOTOGRAPHY & VIDEO

Bonnelly Films
[Bonnelly Films](http://BonnellyFilms.com) | 305.905.2440

Leo Photographer
[Leo Photographer](http://LeoPhotographer.com) | 305.255.1125

Patricia Dash - Revery Weddings
[Revery Weddings](http://ReveryWeddings.com) | 561-313-3974

Simply Captivating
[Simply Captivating](http://SimplyCaptivating.com) | 305-735-8917

Travis Harris Photography
[Travis Harris](http://TravisHarris.com) | 305-608-6135

FLORALS

W&W Flowers and Events [W&W](http://W&W.com) |
305.443.3310

Nevot Flower Design
[Nevot Flower Design](http://NevotFlowerDesign.com) | 305-266-2024

Bayfront Floral & Event Design
305 375-0300
[Bayfront](http://Bayfront.com)

DECOR & EVENT DESIGN

A Blooming Touch
[A Blooming Touch](http://ABloomingTouch.com) | 305-253-1717

A Touch of Class
[A Touch of Class](http://ATouchOfClass.com) | 305-887-7784

W&W Flowers and Events
[W&W](http://W&W.com) | 305.443.3310

MUSIC & ENTERTAINMENT

Event Factor
[The EventFactor](http://TheEventFactor.com) | 786-222-9914

LR Entertainment
[LR Entertainment](http://LREntertainment.com) | 954-465-8722

MPE Event Group
[MPE](http://MPE.com) | 305-209-6355

Mike Cruz
[Xtreme DJ](http://XtremeDJ.com) | 305-8154756

CAKES

Ana Paz Cakes
[Ana Paz Cakes](http://AnaPazCakes.com) | 305-471-5850

Edda's Cake Designs
[Edda's Cake Designs](http://EddasCakeDesigns.com) | 305-445-4600

Elegant Temptations
[ET Cakes](http://ETCakes.com) | 305-556-6111

MISCELLANEOUS

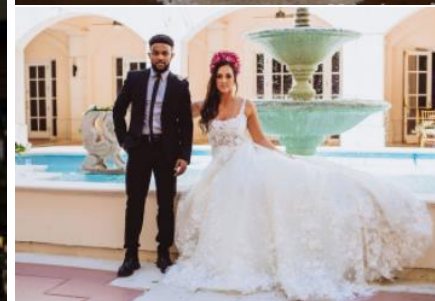
Bliss Stationery & Events
[Stationery Bliss](http://StationeryBliss.com) | 305-661-2030

Cafe Ala Carte
[CafeAla Carte](http://CafeAlaCarte.com) | 954-349-1030

Evolution Maison de Beauté
[Email](http://Email.com) | 305-448-8222



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