



Weddings

HYATT REGENCY GRAND CYPRESS RESORT

CELEBRATE YOUR SPECIAL DAY
IN PARADISE

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Weddings

HYATT REGENCY GRAND CYPRESS RESORT

YOUR JOURNEY BEGINS...

Recognized as a 2023 Conde Nast Readers' Choice for Top Orlando Resorts, our resort sits on 1,500 lush acres with a private lake, pickleball 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 Venue Fee

\$2,000

Exclusive of Service Charge and Tax

Inclusions:

Beautiful Indoor or Outdoor Ceremony Location
White Garden Chairs
Unity Table, DJ Table & Fruit Infused Water Station
Private Champagne Toast for Couple
(2) Getting Ready Rooms
Rehearsal Location the Day Before
(Location & Time Based on Availability)

**Holiday Surcharge \$3,000++*

Reception Venue Fee

\$2,000

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

**Additional Hours at \$500++ Per Hour*



Ceremony Venues



OAK TERRACE

Accommodates up to 85 guests



CYPRESS POINTE

Accommodates up to 130 guests



HYDRANGEA LAWN

Accommodates up to 200 guests



WINDSONG GREEN

Accommodates up to 350 guests



WINDSONG LAWN

Accommodates up to 500 guests

Reception Venues



SKY VIEW

Accommodates up to 40 guests



LA COQUINA

Accommodates up to 130 guests



WILDERNESS

Accommodates up to 250 guests



WINDSONG BALLROOM

Accommodates up to 850 guests



GRAND CYPRESS BALLROOM

Accommodates up to 850 guests

Wedding Tiers

EACH PACKAGE INCLUDES:

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
Complimentary Guestroom For the Night of the Wedding for Couple
Menu Tasting For up to 4 Guests
Discounted Room Block
Complimentary Day of Self-Parking at Event Parking Lot
Complimentary Self-Parking for Rehearsal Event Drive Ins
10% Spa Discount

Silver PACKAGE

\$165 Per Guest

Cocktail Hour

Choice of Three (3) Hors D'oeuvres
1-Hour Open Signature Bar

Dinner Reception

Plated Salad
Bread Presentation
Plated Entree
Tiered Buttercream Wedding Cake
3-Hour Open Signature Bar
Champagne Toast
Navy Blue Banquet Chairs

Gold PACKAGE

\$190 Per Guest

Cocktail Hour

Choice of Four (4) Hors D'oeuvres
1-Hour Open Premium Bar

Dinner Reception

Plated Salad
Bread Presentation
Plated Entree
Tiered Buttercream Wedding Cake
3-Hour Open Premium Bar
Champagne Toast
White Chiavari Chairs with White Cushions
Silver Charger Plates

Platinum PACKAGE

\$215 Per Guest

Cocktail Hour

Choice of Four (4) Hors D'oeuvres
Butler Passed House Wine
1-Hour Open Super Premium Bar

Dinner Reception

Plated Appetizer
Plated Salad
Bread Presentation
Plated Entree
Tiered Buttercream Wedding Cake
3-Hour Open Super Premium Bar
House Wine Service with Dinner
Champagne Toast
White Chiavari Chairs with White Cushions
Silver Charger Plates

All Prices Subject to 26% Service Charge and 6.5% Tax | 6

Menu Selections

HORS D'OEUVRES

Cold Hors D'oeuvres

Oyster & Beech Mushroom Ceviche on Tostado with Avocado Mousse (VG, GF)

Caviar and Crème Fraiche Tartlets

Wonton Sweet Chili & Sesame Chicken Salad

Marinated Goat Cheese & Strawberry Crostini (V)

Black & Blue Shaved Ribeye, Pickled Red Onion, Cambozola Cheese, Balsamic Syrup, Toasted Brioche

Chilled Lobster Remoulade Salad Sphere (GF)

Pesto Shrimp Bruschetta, Feta Cheese, Fried Capers, Aged Balsamic

Southern Pimento Cheese & Beef Sausage Cracker

Hot Hors D'oeuvres

Mac N' Cheese Lollipops (V)

Crab Cake with Sweet Corn Remoulade

Beef Wellington in Puff Pastry

Bacon Wrapped Beef Meatball Stuffed with Blue Cheese

Crispy Vegetarian Spring Roll, Duck Sauce

Chorizo & Potato Empanadas (GF)

Boursin Cheese & Roasted Mushroom Tart

Coconut Chicken with Spicy Mango Mayo

Menu Selections

SALADS

Wedge Salad

Baby Iceberg, Crumbled Eggs, Grape Tomatoes, Chive, Blue Cheese, Chopped Bacon, Buttermilk Ranch Dressing (GF)

Cucumber Wrapped Mixed Greens

Everything Spiced Goat Cheese, Watermelon Radish, Dried Strawberries, Champagne Vinaigrette (GF, V)

Florida Burrata Salad

Baby Arugula Greens, Sliced Heirloom Tomatoes, Toasted Pinenuts, Basil Pesto, Reduced Balsamic Vinegar, Pink Sea Salt, Olive Oil (GF, V)

Cypress Caesar Salad

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

Chopped Kale & Shaved Brussel Salad

Fresh Blueberries, Roasted Apple, Toasted Sunflower Seeds, White Cheddar, Sesame Crisps, Honey Lime Dressing (V)



Menu Selections

PLATED APPETIZERS

(Included in Platinum Package)

Wild Mushroom Oval Ravioli

Olive Oil Marinated Feta Cheese, Oven Roasted Tomatoes,
Focaccia Crisp, Black Garlic Puree
Additional \$12 per guest

Bacon Wrapped Florida Shrimp

Boursin Creamed Corn, Grilled Collards,
Pickled Fresno Chile
Additional \$16 per guest

Moroccan Spiced Lamb Chops

Fresh Mint, Toasted Almond, Pomegranate Arils
Additional \$18 per guest

Skewer Grilled Scallops

Sea Beans, Cream Cheese Polenta,
Meyer Lemon Ginger Butter
Additional \$18 per guest

Traditional Lump Crab Cake

Sliced Roma Tomato, Avocado Salsa, Matchstick Potatoes,
Remoulade Sauce
Additional \$19 per guest

Menu Selections

ENTREES

Silver

SarVecchio Parmesan Crusted Chicken
Medallions
Chardonnay & Meyer Lemon Butter Sauce

Orange Blossom Honey
& Puffed Quinoa Crusted Salmon
Roasted Garlic Green Pea Puree

Gold

Southern Blackened
Natural Chicken Breast
Pink Pineapple & Mango Salsa,
Cilantro Garlic Aioli

Bacon Wrapped Red Snapper Pieces
Creole Sauce, Aged Balsamic Syrup

Hickory Smoked Beef Short Rib Osso Bucco
Pickled Red Onion,
Brown Sugar Bourbon Jus

Platinum

Rosemary & Cider
Roasted Boneless Half Chicken
Burnt Shallot and Whole Grain Mustard
Demi-Glace

Olive Oil Seared FL Black Grouper
Traditional Gremolata, Lemon Confit,
Sauce Vin Blanc

Grilled Center Cut Filet Mignon
Black Truffle Demi, Red Wine Syrup

Included in All Above Packages

Vegetarian Options:

Al Pastor Baby Bella Mushrooms & Chickpeas
Long Grain Spanish Rice, Red Onion, Chipotle Pepper,
Grilled Pineapple, Cilantro, Queso Fresco

Churrasco Cauliflower "Steak"
Roasted Garlic Beluga Lentils,
Red Pepper Romesco Puree,
Chimichurri Sauce, Garlic Chips

Menu Selections

DINNER BUFFET EXPERIENCES

All Dinner Buffet Packages Include: Choice of (3) Hors D'oeuvres, 4-Hour Open Premium Bar (1 Hour for Cocktails, 3 Hours for Dinner).
Champagne Toast, and Tiered Wedding Cake

HARVEST

Creamy Corn Chowder

Arugula, Frisee and Shaved Fennel Salad, Roasted Tomato, Shaved Parmesan, Lemon and EVOO Dressing (V, GF)

Roasted Beets, Mixed Greens, Crumbled Goat Cheese, Caramelized Pecans, Herb Vinaigrette (V, GF)

Ginger Soy Marinated Strip Loin of Beef, Roasted Sweet Pepper

Lemon, Anise, and Rosemary Marinated Natural Chicken, Mango Chutney (GF)

Roasted Tricolor Creamer Potatoes, Hawaiian Sea Salt (V, GF)

Grilled Asparagus and Roasted Mushrooms (V, GF)

\$185 Per Guest

BAJA

Chicken Tomatillo, Hominy Soup (GF)

Mixed Greens Salad with Quinoa, Black Beans, Jicama, Tortilla Strips, Chili Lime Dressing (V, GF)

Gigante Bean Salad, Corn, Carrot, Feta, Chili Pepper, Tomato, Olives, Red Onion, Olive Oil, Red Wine Vinegar (V, GF)

Garlic Lime Marinated Skirt Steak, Chimichurri (GF)

Escovitch Snapper, Salsa Verde, Lime Crema (GF)

Dominican Rainbow Rice (V, GF)

Caribbean-Style Corn on the Cobb, Paprika, Parmesan, Lemon, Dijon (V, GF)

\$185 Per Guest

GF - Gluten Free, VG - Vegan, V - Vegetarian

All Prices Subject to 26% Service Charge and 6.5% Tax | 11

Menu Selections

DINNER BUFFET EXPERIENCES CONTINUED

*All Dinner Buffet Packages Include: Choice of (3) Hors D'oeuvres, 4-Hour Open Premium Bar (1 Hour for Cocktails, 3 Hours for Dinner).
Champagne Toast, and Tiered Wedding Cake*

GATHERING

Garlic, Leek, and Potato Soup (V, GF)

Baby Iceberg Wedge with Bacon, Blue Cheese, Carrot Curls, Heirloom Tomato Medley, Peppercorn Ranch Dressing (V, GF)

Baby Spinach Salad, Sliced Strawberries, Toasted Almonds, Brioche Croutons, Honey-Mustard Vinaigrette

Red Wine Braised Beef Short Ribs, Spiraled Red Beets, Braised Swiss Chard (GF)

Cedar Plank Roasted Organic Salmon, Orange BBQ Glaze

Maple-Ginger-Roasted Tri-Color Heirloom Carrot (V, GF)

Lemony Roasted Potatoes with Oregano (V, GF)

\$185 Per Guest

GF - Gluten Free, VG - Vegan, V - Vegetarian

All Prices Subject to 26% Service Charge and 6.5% Tax | 12

Menu Selections

WEDDING CAKE

*Tiered Buttercream Wedding Cake
One Cake Flavor and One Filling Included in Package*

Cake Flavors: Chocolate Marble, Chocolate Fudge, Vanilla, Almond, Carrot, Red Velvet, Lemon Cake, Orange

Cake Fillings: Chocolate Mousse, Cream Cheese, Raspberry Mousse, Hazelnut Mousse, Raspberry Jam, Lemon Cream, Salted Caramel, Peanut Butter Mousse, Strawberry Cream, Cookies & Cream Mousse

CAKE DESIGNS

Other design options available



Beverage Selections

Beers

Selection of Domestic and Imported, including:

Yuengling, Michelob Ultra, White Claw Hard Seltzer: Mango and Black Cherry, Corona Extra, Blue Moon Belgian White, and Local Craft Beers

Included in All Packages

Signature Wine

Hyatt Exclusive Collection of Canvas by Michael Mondavi

Cabernet Sauvignon
Chardonnay
Pinot Noir
Pinot Grigio

Included in All Packages

Signature

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

Included in Silver Package

Premium Brands

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

Included in Gold Package

Super Premium Brands

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

Included in Platinum Package

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





Ceremony Only Package

Available Only From Monday Through Thursdays

Starting at \$4,000

Exclusive of Service Charge and Tax

Inclusions:

Beautiful Indoor or Outdoor Ceremony Location

White Garden Chairs

Unity Table

DJ Table

Water Station

*Day of Coordinator Required

Ceremony Enhancements

Passed Champagne - \$10 Per Person

(2) Getting Ready Room (Location & Time Based on Availability) - \$450 Per Room

Reception Only Package

Starting at \$2,500

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

*Day of Coordinator Required



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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.

WEDDING DAY PLANNERS/COORDINATORS

It is required that a day of coordinator is on site. Hotel Event Manager is not available for event coordination or day-of wedding planner duties. Event Manager will ensure the setup, hotel venue items, and contracted food and beverage are all provided as detailed during planning. It is recommended that a professional (holding Liability Insurance) day-of coordinator or wedding planner is hired at the client's sole expense to sure proper execution of personal items, timeline, and vendor services. The hotel can provide a list of preferred vendors that are recommended for all services.

GIFT BAGS

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

Front Desk: Generic: \$5 Personalized: \$7

In-Room Delivery: Generic: \$9 Personalized \$12

GUARANTEES

First estimate of final count is due 18-days before the Wedding.

Final guarantee is due 7 days before the Wedding day and cannot be reduced.

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 are based on availability.

Frequently Asked Questions

MENU TASTING

Menu Tastings will be scheduled for all weddings with 50 guests and over 2-3 months before the Wedding Day. Tastings are complimentary for up to (4) guests. Menu tastings we will enjoy hors d'oeuvres and entrees as well as wedding cake. We do not sample appetizers. Additional Guests attending tasting will be subject to a charge of \$160.00 per guest.

PARKING:

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

Fees:

Day of Wedding - Complimentary Self-Parking at Event Parking Lot

Self-Parking: \$30 Overnight

Valet Fees: \$45 Overnight

Premium Parking: \$60 (limited availability)

KIDS MEALS

Starting at \$55 + per child, ages 3 to 10 years.

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

VENDORS

All vendors must be licensed and insured.

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

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.

Start Planning Today!

CONTACT OUR WEDDING SPECIALISTS TO
BEGIN PLANNING YOUR CELEBRATION

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