HYATThouse®

2016 Wedding Packages



WWW.naples.house.hyatt.com

Your Special Event....

....Your Memory at the



Your wedding Reception Includes:

One night complimentary Suite* *for the wedding couple, a bottle of champagne, chocolate covered strawberries, and cooked to order breakfast, served to the room,

- All white table linen and napkins
- Welcome display table
- Wedding cake cutting service
- Dance floor
- Outdoor terrace for ceremony or reception
- Champagne or Sparkling Cider Toast
- Candle centerpieces
- Imported and Domestic cheese tray garnished with seasonal fruit
- Vegetable crudités tray with herb dip

Also available (at additional cost):

- Specialty linen & chair cover packages
- Open bar package
- Special guest room rates (based on availability)
- Champagne upgrade
- Audio visual enhancements

Please note: minimum purchase of \$3000 in food & beverage is required or a space rental fee if \$300 per salon will be added. A 20% service charge and state sales tax will be added to all charges. **Based on a minimum of 50 guests attending.

Simply Yours...Hors D' Oeuvres Reception



Please Select Five

Petite Chicken Marsala Pot Pie

Mediterranean Antipasto Skewers

Scallops Wrapped in bacon

Stuffed Mushrooms

Vegetable Spring Rolls

Coconut Shrimp with sweet & Spicy sauce

Caprese Skewers with Balsamic Drizzle

Shrimp Cocktail

Miniature Beef Wellington

Tailless Coconut Lobster Satay

Grilled Chicken & Beef Kabobs

Ask about adding a Seasonal Seafood Platter

Non-Alcoholic Beverage Station Included

\$34.50 per person

The Perfect Addition

Two Hours Open Beer & Wine Bar \$15.00 per person

Minimum of 50 guests

Above trays are 100 piece trays and will be displayed for 1.5 hours. A 20% service charge and local tax will be added.



Hyatt House Naples on 5th Ave, 1345 5th Ave, Naples, FL 34012 239-775-1000 - www.naples.house.hyatt.com

Memory Package Plated Dinner

Freshly Tossed Garden Salad with Chef's Selected Dressing & Dinner Rolls, Iced Tea and coffee Service

Entrée

(Please Select One—Maximum of Two)

Sautéed Chicken with Sun-Dried Tomato

Basil Cream

Herb Crusted Gulf Grouper Grilled NY Strip

Beef Medallions and Shrimp

Starch

(Please Select One)

Yellow Rice Pilaf
Potato Au Gratin Dauphinoise
Garlic or Butter Mashed Potatoes

Vegetable

Rustica Three Cheese Macaroni Bake

(Please Select One)

Grilled Asparagus Spears, Vegetable Medley, Seasoned Corn, Steamed Broccoli

\$49.50 per person

The Perfect Addition

Two Hours Open Deluxe

Cocktail Bar

\$23.00 per person





Minimum of 50 guests

Above trays are 100 piece trays and will be displayed for 1.5 hours. A 20% service charge and local tax will be added.

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Forever Package....Buffet Dinner





Freshly Tossed Garden Salad with Chef's Selected Dressing & Dinner Rolls, Iced Tea and coffee Service

Entrée

(Please Select Two)

Sautéed Chicken with Sun-Dried Tomato

Basil Cream

Herb Crusted Gulf Grouper

Marinated Grilled Flank Steak

Grilled Pork Loin with Cranberry Chutney

Starch

(Please Select One)

Yellow Rice Pilaf

Oven Roasted Potatoes

Garlic or Butter Mashed Potatoes

Three Cheese Macaroni Bake

Vegetable

(Please Select One)

Grilled Asparagus Spears, Vegetable Medley, Seasoned Corn, Steamed Broccoli

\$52.50 per person

The Perfect Addition

Two Hours Open Beer and Wine Bar \$15.00 per person

Minimum of 50 guests

A 20% service charge and local tax will be added to Buffet Dinner and beverage charges.

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Action Stations



Reception Options Carving Station

Classic Prime Rib

Served with Au Jus & Horseradish Sauce

Virginia Baked Ham

Served with Honey Mustard & Pineapple Salsa

Oven Roasted Turkey Breast

Served with Cranberry Compote & Home Style Gravy

\$250 per station and \$75 Chef Fee ++ (serves 25-30 guests)

Mashed Potato Martini Bar

Your guests will love adding their choices of toppings to the fluffy mashed potatoes served in an elegant martini glass, A great conversation starter. Toppings include: Sour Cream, Home Style Gravy, Spring Onions, Smokey Bacon Pieces, Caramelized Onions, Broccoli, Sautéed Mushrooms, and Grated Cheese.

Italian Pasta Station

The perfect accompaniment. The chef attended pasta station includes Penne, Fettuccini, and Corkscrew Pasta with your guests choice of Pesto, Marinara Sauce, or Creamy Parmesan Alfredo.

\$8.50 per person and Chef Attendant Fee of \$75 per Station ++

Beverage Service

BEER & WINE BAR

Domestic:

Bud

Bud Light

Coors Light

Michelob Ultra

Yuenalina

Miller Light

Imported:

Heineken

Corona

Corona Light

Sam Adams

Blue Moon

One Hour: \$12.00 per person

Two Hours: \$15.00 per person

Three Hours: \$18.00 per person

Four Hours: \$21.00 per person

DELUXE BAR

Svedka Vodka

Bacardi Rum

Malibu Rum

Capt. Morgan Rum

Stoli Vodka

Canadian Club

Jim Beam

Dewar's Scotch

Sauza Tequila

Beefeater Gin

One Hour: \$18.00 per person

Two Hours: \$23.00 per person

Three Hours: \$28.00 per person

Four Hours: \$33.00 per person

PREMIUM BAR

Grey Goose

Absolute Vodka

Ketel One Vodka

Bombay Gin

Tanqueray 10

Capt. Morgan Private

J.W. Red Scotch

Chivas Regal Scotch

Patron Silver Taquila

Jose Cuervo

Seagrams VO

Jack Daniels

Southern Comfort

Hennessey Cognac

One Hour: \$18.00 per person

Two Hours: \$23.00 per person

Three Hours: \$28.00 per person

Four Hours: \$33.00 per person

CASH/ HOSTED BAR (per drink)

Range from \$6-\$9

Bartender fee of \$75 per 100 guests. Service charge & tax will be added for all bars except cash bars.



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Your Wedding Path....

Banquets and Events

Upon signing the basic contract, a \$500 deposit is due in order to confirm the event. A payment schedule will be et as well as a time frame for setup requirements and the food & beverage order. Final payment, guest count, and menu choices are due 2 weeks prior to the event.

We will assume, if we have not been successful to reach you, that if we have not received a signed contract or the deposit within 72 hours that you have made other arrangements and will release any space held.

Our room rental fees are based on food & beverage consumption, overnight room requirements, and how far in advance you book your event. Revisions in attendance, setup, times, and other requirements may result n a change of specific space.

Due to health regulations and insurance requirements, no outside food or beverages are allowed in the banquet space, with few exceptions (i.e.: wedding cakes, religious food requirements, etc.). These exceptions must be approved in advance by hotel management. Food may not be removed from the banquet area.

State law prohibits the serving of alcoholic beverages to any person under 21 years of age. Our bartending staff will ask for proper proof of age from anyone who may appear to be under 35 years old.

Packages will not be altered.

Group Room Blocks

In order to receive a group room discount, your group must require a minimum of 10 rooms. Reservations will be made by calling the hotel direct. In doing so, please ask your attendees to request the special group rate under your name. This rate will be available until the block is full and/or the cut-off date as per you contract. You are not responsible for unused rooms, unless in your contract. Group rates do not include local taxes.