

HYATT house® Wedding Packages



Hyatt House Naples 5th Avenue

1345 5th Ave

Naples, FL 34102

239-775-1000

www.naples.house.hyatt.com

Together Package \$1,500

Package includes the following

Dock for Ceremony and Cocktail Reception

Ballroom for Wedding Reception

Complimentary Suite for the Wedding Night

Self & Valet Parking

Floor Length Polyester Linens

White or Black Polyester Napkins

Champagne Wedding Toast

Dance Floor

Cake Cutting

Mirrors and Votive Candles to Enhance your Centerpieces



Forever Package \$2,450

Package includes all of the above plus

Upgraded Table Linens (up to \$30 per table linen)

Upgraded Napkins

4 Up Lights for the Wedding Reception

Rose Petal Turndown in the Wedding Suite

Chocolate Covered Strawberries in the Wedding Suite



Always Package \$3,000

Package includes all of the above plus

Chivari Chairs (up to 120 chairs)

Day of Bridal Suite (based upon availability)

Champagne in the Wedding Suite

Audio Visual Equipment for the Ceremony

*Pricing is for a minimum of 50 guests

Simply Yours...

Dinner Packages Include (4) Passed Hors d' Oeuvres & (4) Hours Open Deluxe Bar

Asparagus Wrapped in Smoked Salmon or Prosciutto

Crabmeat Salad in Phyllo Cups

Salami, Provolone & Olive Antipasto Skewers

Lobster Salad on a Cucumber Wheel

Bruschetta with Artichoke, Tomato, Basil & Parmesan

Caprese Skewers with Balsamic Drizzle

Genoa Salami with Dijon Cream

Tuna Tartar on a Wonton Crisp

Spanakopita

Stuffed Mushrooms

Sea Scallops Wrapped in Bacon

Vegetable Spring Roll

Coconut Shrimp

Grilled Chicken or Beef Kabobs

Chicken & Lemongrass Potstickers

Miniature Beef Wellingtons

Macaroni & Cheese Ball



The Perfect Addition

Cheese Display

Charcuterie Display

Cold Seafood Tower

* Ask About Pricing



Minimum of 25 People

Specialty Hors d' Oeuvres Available Upon Request

Four passed hors d' oeuvres and four hours of open deluxe bar are included with a dinner selection with a minimum of \$125 per person

Buffet Dinners

All Buffet's Served with Freshly Tossed Garden Salad with Chefs Selected

Dressing or Caesar Salad & Dinner Rolls

- ◇ Mahi Mahi with Orange Cream
- ◇ Airline Chicken with a Basil Cream

\$125 Per Person

- ◇ Braised Short Ribs
- ◇ Salmon Puttanesca

\$130 Per Person

- ◇ Marinated Sirloin with a Demi Glace
- ◇ Grouper with a Citrus Beurre Blanc

\$140 Per Person

Starch

(Choice of 2)

- ◇ Coconut Jasmine Rice
- ◇ Herb Roasted Potatoes
- ◇ Roasted Garlic Mashed Potatoes

- ◇ Parsnip Purée

Vegetable

(Choice of 2)

- ◇ Grilled Asparagus
- ◇ Seasonal Vegetables
 - ◇ Broccolini
 - ◇ Baby Carrots
 - ◇ Root Vegetables
- ◇ Seasonal Vegetables



Plated Dinners

First Course

(Choose 1)

- ◇ Freshly Tossed Garden Salad with a Citrus Vinaigrette
- ◇ Caesar Wedge with House Made Croutons, Shaved Parmesan Cheese and Caesar dressing
- ◇ Caprese Salad with Fresh Mozzarella, Tomatoes, Basil and a Balsamic Reduction

Dual Plated Entrée Selections

- ◇ Airline Chicken with a Basil Cream, Mahi Mahi with Orange Cream, Broccolini and Herbed Rice
\$120 Per Person
- ◇ Filet and Airline Chicken, Truffle Mashed Potatoes, Asparagus, Chicken Jus & Demi Glace
\$125 Per Person
- ◇ Herb Crusted Gulf Grouper and Airline Chicken, Roasted Potatoes, Asparagus and a Beurre Blanc
\$130 Per Person
- ◇ Surf and Turf, Grilled 5oz Filet, Three Gulf Shrimp, Whipped Potatoes, Asparagus, Red Wine Demi and Herb Cream Sauce
\$135 per person
- ◇ Vegetarian Option available upon request



Plated Dinners

First Course

(Choose 1)

- ◇ Freshly Tossed Garden Salad with a Citrus Vinaigrette
- ◇ Caesar Wedge with House Made Croutons, Shaved Parmesan Cheese and Caesar Dressing
- ◇ Caprese Salad with Fresh Mozzarella, Tomatoes, Basil and a Balsamic Reduction

Plated Entrée Selections

(Choose 2)

- ◇ Airline Chicken, Garlic Mashed Potatoes, Asparagus and a Basil Cream
- ◇ Blackened Mahi Mahi, Cilantro Rice, Seasonal Vegetables and Orange Cream
- ◇ Braised Short Ribs, Mashed Potatoes and Baby Carrots

\$120 Per Person

- ◇ Salmon, Coconut Rice, Broccolini and Scallion Pesto
- ◇ Sirloin, Mashed Potatoes, Asparagus and Demi Glace
- ◇ Airline Chicken, Garlic Mashed Potatoes, Broccolini and Chicken Jus

\$125 Per Person

- ◇ Filet, Truffle Mashed Potatoes, Asparagus and a Red Wine Demi
- ◇ Grouper, Jasmine Rice, Baby Carrots and a Citrus Beurre Blanc
- ◇ Airline Chicken, Oven Roasted Potatoes, Broccolini and Citrus Chicken Jus

\$130 Per Person

- ◇ Vegetarian Option Available Upon Request



Action Stations



Mashed Potato Station

Your guests will love adding their choices of toppings to our fluffy mashed potatoes. Toppings include: Sour Cream, Home Style Gravy, Butter, Smokey Bacon Pieces, Chives and Grated Cheddar Cheese
\$15 Per Person



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, Chicken or Sausage
\$20 Per Person

Carving Stations

Classic Prime Rib

Served with Au Jus & Horseradish Sauce

40-60 Guests – \$500

90-110 Guests –\$700

110-130 Guests–\$900

Herbed Crusted Strip Steak

Served with Demi Glace

40-60 Guests—\$400

90-110 Guests—\$600

110-130 Guests—\$800

Oven Roasted Turkey Breast Roulade

Served with Cranberry Compote & Home Style Gravy

40-60 Guests—\$325

90-110 Guests—\$525

110-130 Guests—\$725

Slider Station

Enjoy the perfect hand sized creation. The chef attended station includes a choice of three: Pulled Pork, Smoked Shredded Chicken, Sliced Smoked Brisket, Blackened Mahi Mahi, Asian Chicken and Cuban Slider
Served with Assorted Sauces

\$25 Per Person

\$75 Chef Attendant Fee Per Station

Beverage Packages

Deluxe Bar

Spirits

- ◇ Smirnoff Vodka
- ◇ Cruzan Rum
- ◇ Seagrams 7
- ◇ Cutty Sarc Scotch
 - ◇ Jim Beam
- ◇ Sauza Tequila
 - ◇ Bombay

Domestic Beer

Bud * Bud Light * Coors Light * Michelob Ultra
* Miller Light

Imported Beer

Corona * Corona Light * Sam Adams
Yuengling * Stella Artois

Canvas Wines

Canvas Cabernet * Canvas Chardonnay

4 Hours of Open Bar Included in Your Wedding Package

Each Additional Hour: \$5 per person

Premium Bar

Spirits

- ◇ Titos Vodka
- ◇ Bombay Sapphire
- ◇ Captain Morgan or Bacardi
- ◇ Chivas Regal Scotch
 - ◇ Don Julio
- ◇ Woodford Reserve
- ◇ Johnny Walker Red
 - ◇ Jack Daniels

Domestic Beer

Bud * Bud Light * Coors Light * Michelob Ultra
* Miller Light

Imported Beer

Corona * Corona Light * Sam Adams
Yuengling * Stella Artois

Premium Wines

Simi Cabernet * Simi Chardonnay

*Upgrade to Four Hours of Premium Bar for
\$10 per person*

Each Additional Hour: \$10 per person



Bartender Fee per Bartender \$75



Your Special Day

Reception Details

- ◆ Hyatt House Naples offers an array of menu options to suit every need. Your wedding specialist will ensure every last detail is attended to for a seamless experience. From hand passed hors d'oeuvres to a champagne toast, we'll ensure service. Additionally, we welcome the opportunity to customize menus especially for you. Please ask your wedding specialist for details.

Personal Touches

- ◆ There are many ways to let your own personal style shine through at your wedding. From seating to lighting, our experts are here to help you personalize your ceremony, cocktail hour & reception.

Ice Carvings

- ◆ Customized glistening ice carvings add drama to your place card or buffet table. Or imagine a martini luge at the bar. Let our wedding specialist assist you with ideas to enhance the décor & style of your wedding day.



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Pre-Wedding & Post Wedding Events

Bridal Shower

- ◆ Your Hyatt House wedding can start with a personalized bridal shower.

Rehearsal Dinner

- ◆ Entertain your closest friends & family in an elegant & intimate setting, by having your rehearsal dinner in one of our event spaces. We'll help you customize a menu & the other details so you can concentrate on preparing for your big day.

Welcome Reception

- ◆ Start off your wedding weekend with all of your guests with a Welcome Reception following the Rehearsal Dinner. There are different outside venues to choose from. Talk to your wedding specialist about the different options for a welcome reception.

Family Brunch

- ◆ The perfect ending to the perfect weekend. Treat your overnight guests to brunch with a bloody mary & mimosa bar. Your wedding specialist will arrange for a private room with dedicated waiters to service your brunch. This final touch will allow you to reminisce about the wedding & wish everyone farewell before you leave for your honeymoon.



Catering and Event Policies

Congratulations on your engagement & thank you for your interest in Hyatt House Naples 5th Avenue. The first-rate team at Hyatt House Naples will help you create the perfect celebration on your special day.

- ◆ An initial nonrefundable deposit of a \$1,000 is required to confirm your date along with a signed contract. A deposit schedule will be written in the contract.
- ◆ 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.
- ◆ A service charge of 22% of the total food, beverage and package revenue will be added & a 6% sales tax on all food & beverage items will be applied.
- ◆ Final payment in the form of a check or credit card is due at least ten business days prior to the wedding.
- ◆ **A final guarantee is due three business days prior to your event by 10am.** Once received, this number may not be reduced. We will be prepared to serve 3% over the guaranteed number.
- ◆ Bartender & Chef Fee's are \$75 per bartender.
- ◆ For Cash Bar, a cashier fee of \$125 applies to each bar. A minimum of \$300 in cash bar sales is required for a 4 Hour Event or an additional fee of \$150 will be added to your final folio.
- ◆ Plated Dinners:
 - ◆ Client will provide number of each entrée five business days in advance of the event.
 - ◆ Client will provide place cards or some other physical indicator to each guest that indicates their entree selections.
 - ◆ Entrée selection changes during the event are not guaranteed and will be accommodated to the best of our ability.



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