



WEDDING ARRANGEMENTS



HYATT
REGENCY®

CLEARWATER BEACH
RESORT & SPA



GULF FRONT TERRACE SUITE



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 with breathtaking views of the Gulf of Mexico and the sugar sands of Clearwater Beach. Our Wedding Specialist will help you 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.

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

Indoor Reception Sites

Aqualea Ballroom

Traditional elegance, high coffered ceilings and stunning chandeliers make this ballroom the perfect setting for 220 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 lightning, high coffered ceilings and soft hues of gray and blue await your inspiration. Along with the attached terrace, this is the perfect setting for 140 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 inside or 90 when combined with the attached wrap around terrace.

Outdoor Receptions & Ceremony Sites

Sky Terrace

Breathtaking views of the Gulf of Mexico and the Intracoastal Waterway make this 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". Just the two of you or up to 220 guests, nothing says Florida like a beach wedding.

INCLUDED WITH YOUR PACKAGE

- Four-hour open bar serving signature brand liquors, selection of imported and domestic beers, variety of red and white wines
- 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 and turndown service 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)



SKY TERRACE

THE EMERALD, PLATED DINNER PACKAGE

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

First Course (Select One)

- Beach Caesar - Romaine, Julienne Sun Dried Tomatoes, Sourdough Croutons, Shaved Parmesan, Creamy Caesar Dressing
- Clearwater House - Carrots, Shaved Red Onions, Cherry Tomatoes, Balsamic Dressing
- Cocktail Shrimp - Citrus Poached Shrimp, Cilantro Horseradish Aioli, Sweet Bell Pepper Salad, Garlic Croutons
- Hand Made Cheese Tortellini with Sage Mascarpone, Roasted Exotic Mushrooms, Herbed Parmesan

Main Entrée (Pre-Select Two)

- Seared Sustainable Salmon served with Orange Buerre Blanc & Caramelized Fennel
- Herb Rubbed French-Cut Chicken Breast with Preserved Lemon Cream
- Grilled New York Strip with Cracked Mustard Demi-Glace
- Char-Grilled Boneless Lamb Loin with Brandied Apple Chutney

Upgrade Your Protein for \$6 per person (select up to two options)

- Grilled Black Angus Filet Mignon with Roasted Garlic Demi-Glace
- Roasted Atlantic Swordfish with Grilled Pineapple Salsa
- Salt-Cured Duck Breast - with Cabernet Cherry Reduction
- Pan Seared French-Cut Chicken Breast with Creamy Shrimp Creole Sauce

Starch (Select One)

- Herbed Mashed Potatoes
- Creamed Farro with Parmesan and Roasted Leek
- Roasted Rosemary Fingerling Potatoes
- Smoked Gouda Risotto

Vegetable (Select One)

- Brown Butter Green Beans
- Chef's Rustic Mixed Vegetables
- Honeyed Baby Carrots
- Roasted Broccolini

Seasonal Selections:

- Spring - Roasted Asparagus with Blistered Cherry Tomatoes
- Fall - Roasted Acorn Squash Rings

Custom Designed Wedding Cake

Freshly Brewed Coffee and Hot Tea Service

\$145 Per Person



Make it a Night to Remember with a Signature "Duo Plate"

- Grilled Black Angus Petite Filet Mignon with Roasted Garlic Demi-Glace, Paired with Butter Roasted Half Lobster Tail (*additional +\$14 per entrée per person*)
- Grilled Black Angus Petite Filet Mignon with Merlot Reduction, Paired with Pan Seared Gulf Black Grouper with Tropical Fruit Salsa (*additional +\$10 per entrée per person*)
- Grilled New York Strip with Cracked Mustard Demi-Glace, Paired with Citrus Flamed Shrimp in Garlic Butter (*additional +\$8 per entrée per person*)

WEDDING BUFFET DINNER PACKAGE

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

The Radiant

- Chilled Raw Bar - Gulf Oysters on the Half Shell, Cigar City "Witbier" Steamed Cedar Key Clams, Florida Pink Shrimp, & Andouille Sausage with Cocktail Sauce, Lime & Cilantro Mignonette, Crackers, Limes & Lemons
- Individual Crudit  with Fresh Vegetables and Buttermilk Chive Dressing
- Romaine Lettuce, Black Beans, Chiffonade Red Cabbage, Diced Mango, Pepita, & Cilantro and Lime Vinaigrette
- Herb Seared Corvina with Roasted Tomato Broth and Crispy Garlic
- 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, Horseradish Cream
- Cast Iron Brown Rice with Scallion and Candied Garlic
- Roasted Zucchini, Yellow Squash, & Sundried Tomatoes with Garlic and Herb Butter
- Bread Presentation with Assorted Rolls

The Marquise

- Creamy Yukon Potato Bisque with Braised Leek and Candied Bacon
- Baby Arugula Salad with Dried Cranberry, Blue Cheese, Candied Pecans, and White Balsamic Vinaigrette
- Chopped Romaine Salad with Sundried Tomatoes, Kalamata Olives, Feta Cheese, Roasted Peppers and Champagne Vinaigrette
- Gulf Shrimp Salad with Local Citrus and Grapefruit Vinaigrette
- Florida Oyster Raw Bar with Lemon Mignonette, Jalape o Cocktail Sauce, Fresh Lemon
- Blackened Local Caught Snapper with Cherry Pepper Aioli
- All Natural Chicken Breast with Key Lime Caper Butter Sauce
- Rustic Char-Broiled Beef Flank Steak with Cilantro, Burnt Citrus and Garlic Jus
- Crispy Potato Hash with Caramelized Red Onion
- Roasted Local Market Vegetables with Fresh Herbs
- Bread Presentation with Assorted Rolls

Custom Designed Wedding Cake

Freshly Brewed Coffee and Hot Tea Service

\$160 Per Person

Prices are subject to a 23% Service Charge and Applicable Florida Taxes



RECEPTION SELECTIONS

Includes (4) Hors d'oeuvres Selections

Cold Selections

- Ceviche of Florida Snapper with Fresh Mango and Cilantro
- Florida Heirloom Tomato Bruschetta with Shaved Parmesan
- Cherry-Infused Compressed Watermelon, Soft Goat Cheese, Fresh Basil
- Shaved Beef Tenderloin on Crostini with Horseradish Cream
- Seared Ahi Tuna over Wakame Salad with Crispy Wonton
- Key Lime Marinated Gulf Shrimp with Tropical Salsa
- Artichoke, Boursin Cheese and Sundried Tomato in Phyllo Cup
- Mediterranean Skewers with Mozzarella, Artichoke, Heirloom Tomato and Kalamata Olive
- Creole Shrimp with Jalapeño Mayo on White Cheddar Grit Cake
- Chipotle Rubbed Medallion of Beef on Jalapeño Corn Bread

Hot Selections

- Cuban Sandwich Spring Rolls with Whole Grain Mustard Sauce
- Jerk Spiced Shrimp with Cajun Remoulade
- Chicken and Shrimp Skewers Glazed with House BBQ Sauce
- Petite Crab Cake with Passion Fruit Mayo
- Mini Beef Wellington with Puff Pastry and Mushroom Duxelle
- Ancho Dusted Beef Tenderloin with Sweet Soy Vinaigrette
- Chicken Satay with Teriyaki Glaze and Chopped Scallion
- Caribbean Conch Fritters with Crispy Arugula and Lime Aioli
- Coconut Crusted Chicken Filet with Mango Mayo
- Cuban Beef Empanadas with Roasted Corn & Tomato Salsa



Children's Meals

12 Years & 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

- Boxed Lunch \$35
- Hot Plated Meal \$70



BEVERAGES AND BARS

Four-Hour Signature Bar

(Included in Package Price)

Additional hours of bar can be added for
\$10 Per Person

Featuring signature brand liquors, domestic and imported beers, Canvas wines, assorted soft drinks and mineral waters

- Smirnoff Vodka
- Sauza Gold Tequila
- Beefeater Gin
- Cruzan Rum
- Jim Beam Bourbon
- Dewar's Scotch
- Canadian Club Whiskey

Upgrade to our Deluxe Bar

\$15 Per Person for your four-hour bar package

\$4 Per Person per upgraded liquor

Additional hours of bar can be added
for \$12 Per Person

Featuring upgraded liquors, domestic and imported beers, upgraded red and white wine (see your Wedding Specialist for options), assorted soft drinks and mineral waters

- Ketel One Vodka
- Patron Silver Tequila
- Bombay Sapphire Gin
- Bacardi Superior Rum
- Maker's Mark Bourbon
- Johnnie Walker Scotch
- Crown Royal Whiskey

REHEARSAL DINNERS

Enjoy an event of your design for a relaxing rehearsal; choose custom stations, traditional plated services or buffet.

Custom Food Stations

Each Station Comfortably Serves 20-25 guests

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

\$550 (Attendant fee of \$100 will be applied)

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

Carved Caribbean "Jerk" Spiced Center Cut Pork Loin

\$475 (Attendant fee of \$100 will be applied)

- Pineapple Chutney with Sweet Red Onion
- Crispy Plantain "Tostones" with Knife Ground Herbs
- Grilled Vegetable Salad with Cold Pressed Olive Oil and Sea Salt

Slow Roasted Atlantic Sustainable Salmon with Caramelized Citrus

\$450 (Attendant fee of \$100 will be applied)

- 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

Sweet Cream Farro Risotto Created Four Ways

\$375

- Spiced Bay Shrimp with Scallion and Fresh Herbs
- Seared Smokey Andouille Sausage and Spinach
- Oven Roasted Wild Mushrooms with Fresh Thyme and Garlic
- Shaved Parmesan, Olive Oil, Crushed Pepper Flakes

Prices are subject to a 23% Service Charge and Applicable Florida Taxes





AQUALEA BALLROOM

REHEARSAL DINNERS continued...

Pan Seared All Natural Boneless Chicken Breast with Citrus Cream and Crispy Capers
\$425

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

Fresh Cooked Pasta Two Ways with Shaved Parmesan and Red Pepper Flakes
\$375

- 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

Char Grilled Cilantro Citrus Marinated Flank Steak
\$500

- House Made Steak Sauce, Spicy Red Chili Chimichurri Sauce
- Crispy Yucca Fries
- Island Style Black Beans and Rice

Fresh Made Cast Iron Kettle Soup Station
\$350

- Cream Based Gulf Seafood Chowder with Sweet Peppers and Chives
- Tomato Basil Bisque with Garlic Crostini
- Grilled Vegetable "Antipasto Style" Display
- Assorted Rolls with Whipped Butter

REHEARSAL DINNERS continued...

The Ruby

Plated Dinner Includes Two Hours Host Beer and Wine, Fresh Brewed Coffee and Hot Tea Service

\$70 Per Person

First Course

- Baby Field Greens with Strawberries, Candied Pecans, Soft Goat Cheese, Chive Lemon Dressing

Main Entrée

- Oven Roasted All Natural Chicken Breast with Butter Garlic Sauce and Crispy Prosciutto, Creamy Farro Risotto, Grilled Asparagus, Tomato Confit

Dessert

- Clearwater Beach “Snowball” Coconut Cake with Vanilla Bourbon Anglaise and Fresh Raspberries

The Sapphire

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

\$80 Per Person

- Truffled Red Skin Potato Salad with Chives and Crème Fraîche
- Compressed Watermelon Salad with Arugula, Feta Cheese and Balsamic Reduction
- Grilled French-Cut Free-Range Chicken with Toasted Mushrooms and Chardonnay Pan Sauce
- Argentinian Style Grilled Angus Flank Steak with Spicy Chimichurri Sauce and Roasted Tomatoes
- Long Grain Wild Rice Blend with Fresh Herbs and Crispy Garlic
- Fresh Green Beans with Smoked Sea Salt and Sweet Cream Butter
- Seasonal Fruit Cobbler with Vanilla Ice Cream
- Individual Chocolate Cake “Shooters” with Whipped Cream and Shaved Chocolate
- Assorted Rolls and Butter

Prices are subject to a 23% Service Charge and Applicable Florida Taxes



THE BEACH



CALADESI ROOM



DESSERT AND AFTER HOURS

Cap your evening with an after dinner treat. Enjoy some of our indulgent "bite sized" desserts.

Pick what you like for \$4 each (25 piece minimum per dessert)

- Mini Margarita Cheese Cakes
- Banana Shooters with Brandy
- Grand Marnier Crème Brûlée with Short Bread Cookie
- Individual Bread Puddings with Peach Crème Anglaise
- Amaretto and White Chocolate Mousse
- Assorted Petit Fours
- Assorted Tropical Macaroons
- Assorted Gourmet Chocolate Truffles
- Flourless Chocolate Cake with Espresso Cream
- Blackberry & White Chocolate Cheesecake
- Tiramisu Shooters
- Strawberry Short Cake
- Red Velvet Cake
- Warm Donut Holes with Chocolate Dipping Sauce

Add a Dessert Station to satisfy everyone's "sweet tooth".

Pick one for \$10 Per Person

- Bananas Foster with Vanilla Ice Cream
- Local Strawberry Flambé with Grand Marnier and Chocolate Ice Cream
- Ice Cream Cone Station - Three types of Ice Cream, Assorted Cones and all the Fixings
- Old Time Candy Station - Gummy Bears, Licorice, Skittles, Jaw Breakers, M&M's, Dum Dums and 3 types of Gourmet Popcorn
- Gourmet Donut Station - Vodka & Vanilla, Maple & Bacon, Black & White Chocolate Dipped and Traditional Churros with Chocolate Dipping Sauce

After Hours Snacks

Choose two items - *\$12 Per Person*

Choose three items - *\$18 Per Person*

- Mini Corn Dogs with Gourmet Mustards
- BBQ Meatballs with Soft Brioche Buns
- Shaved Ham, Egg and Aged Cheddar Breakfast Croissant
- All Natural Bacon, Egg and Cheese on Baguette
- Open Faced Shrimp BLT Sliders with Garlic Aioli
- Angus Beef Sliders with Smoked Gouda, Chili Ketchup
- Mini Cheese Steaks with Shaved Sirloin, Sweet Bell Peppers & Onions, Melted Provolone
- Create Your Own Nachos with Crispy Fried Tortilla Chips, Warm Spiced Queso, Salsa, Sour Cream



WEDDING DAY "LIGHT LUNCH" BUFFET

Light and satisfying so you can focus on your special day. Available in conjunction with any wedding package.
\$29 Per Person

- Crudit  Display with Fresh Vegetables and Buttermilk Chive Dressing
- Tropical Fruit Display with Fresh Melon, Pineapple, Berries and Mango
- Grilled Chicken Wrap with Gorgonzola Cheese, Spicy Baby Arugula and Balsamic Reduction
- Fresh Mozzarella on Grilled Focaccia with Tomato and Basil Pesto
- House Made Kettle Chips with Sea Salt and Cracked Black Pepper
- Freshly Baked Cookies

Prices are subject to a 23% Service Charge and Applicable Florida Taxes





SUNRISE SELECTIONS

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

Breakfast at the Beach Buffet

\$35 Per Person

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

Regency Buffet

\$45 Per Person

- Selection of Chilled Juices
- Seasonally Inspired Fruit
- Fresh Breakfast Bakeries and Bagels
- Low Fat Greek Yogurt and Fruit Parfaits
- Smoked Salmon Display with Red Onion, Capers, Poached Egg, and Sliced Tomato
- Fluffy Cage Free Scrambled Eggs, with Shredded Aged Cheddar
- Naturally Cured Crispy Bacon
- Breakfast Sausage
- Chef's Selection Breakfast Potato
- Chef's Assorted Miniature Desserts
- Coffee and Tazo Tea Selection

Clearwater Resort Brunch

\$65 Per Person

- Selection of Chilled Juices
- Seasonally Inspired Fruit
- Fresh Breakfast Bakeries and Bagels
- Low Fat Greek Yogurt and Fruit Parfaits
- Smoked Salmon Display with Red Onion, Capers, Poached Egg, and Sliced Tomato
- Vanilla and Brown Sugar French Toast Topped with Powdered Sugar and Fresh Raspberries
- Fluffy Cage Free Scrambled Eggs, with Shredded Aged Cheddar
- Naturally Cured Crispy Bacon and Pork Sausage
- Chef's Secret Recipe Hashbrown Casserole with Smoked Gouda, Pork Belly and Fresh Thyme
- Roasted Sirloin of Beef with Pan Jus and Roasted Mushrooms and Asparagus
- All Natural Chicken Breast with Lemon Butter Sauce and Warm Couscous Salad
- Chef's Assorted Miniature Desserts
- Coffee and Tazo Tea Selection

FAQS 2018-2020 Weddings

Ceremony Information

The ceremony fee includes the setup and tear down of our white padded folding chairs, back up location in case of inclement weather, water station and table for sand ceremony or unity candle. It does not include décor, 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

Extension of event space is contracted for set time allotments. There is no additional charge to utilize the space should you extend the host bar. If you choose to offer cash bar, there is a \$250 per hour rental to use the space.

Confirmation of Space and Deposits

An initial non-refundable deposit of twenty percent (20%) 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 assigned by your event sales manager.

Guest Accommodations

A room block may be setup for guests attending your event at the Hyatt Regency Clearwater Beach Resort & Spa. Check in time is 4:00pm, and check out time is 11:00am. If you would like to setup a block of rooms, a minimum of ten guest rooms for two nights 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 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 charges and/or incidentals charges incurred during and following the wedding.

Photo Credits

- Djamel Photography: page 1; page 6; bottom, page 10; top, page 14
- K&K Photography: bottom, page 4, page 9: top, page 10, page 11; bottom, page 12
- Limelight: Cover; top, page 4, page 5; page 7-8; top page 12; page 13; bottom, page 14



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