
A close-up photograph of a woman in a white wedding dress with a beaded bodice and a lace collar. She is holding a flute glass filled with champagne. Her hand is adorned with a large diamond ring and has pink nail polish. The background is softly blurred, showing a white flower and a blue object.

Weddings by 

Hyatt Regency Coral Gables



Your Experience



Details



Vendors



Packages



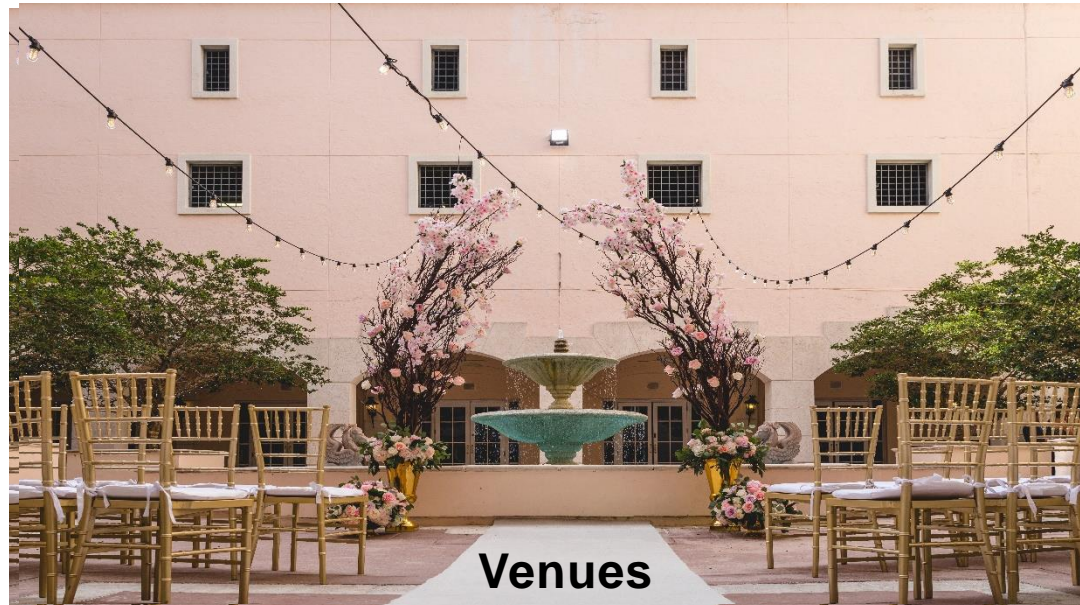
Gallery



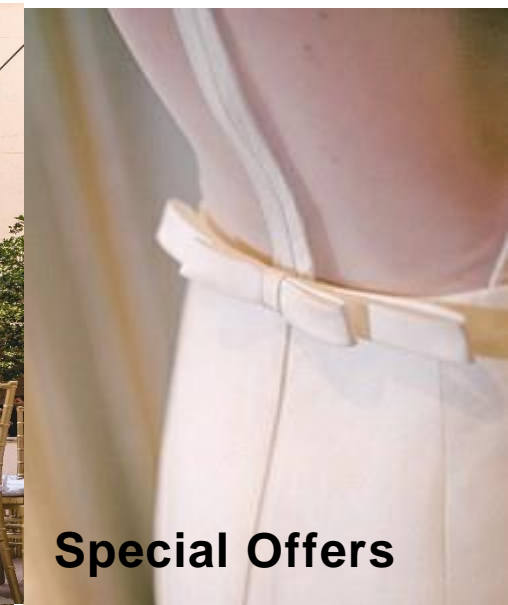
Menus



Bar



Venues



Special Offers



YOUR SPECIAL DAY WITH ANA RIVAS, 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.





What Couples Love About Us

I had the most amazing experience at the Hyatt. When I started planning for our wedding I felt very lost in the process but Planner was always available to me and flexible with my work schedule and made the whole process very easy and enjoyable.

- Vanessa
(Married October 2018)

Food is awesome, Wedding Organizer is excellent and the hotel is beautiful!

- Marialina
(Married December 2018)

Definitely highly recommended. The food spectacular, the service great, we like to thanks especially to Planner, she's amazing!!!

- Evelyn
(Married December 2018)

My husband and I had an amazing experience with the Hyatt Regency of Coral Gables. The Wedding specialist was absolutely wonderful to work with. She made sure everything was perfect for our big day. We with our families stayed at the hotel for the weekend and it was great! The service was great, the staff always made sure we were well attended for. I honestly couldn't have picture our wedding going so perfectly like it did without the team. Last but not least.. THE FOOD was delicious! My husband and I had so many of our wedding guests come up to us that night and still till this day and tell us that was the best wedding food that they had ever had. We are very happy with the overall outcome of our wedding. Thank you!

-Alina
(Married March 2019)

I cannot describe how amazing Hyatt Coral gables was. They were so professional, organized, and had such attention to detail. The planning process went so smoothly with her in charge and I never felt any stress regarding the venue whatsoever. We are so thankful for her help and her genuine love for what she does! Thankyou!

- Kristen
(Married April 2019)

I just want to write this short email telling you thank you so much on Saturday from the bottom of my heart for a beautiful wedding. Kevin and I couldn't have done it without you and your team at the Hyatt Regency Coral Gables! I am so glad I was able to spend my BIG day with you. From the moment we got to the hotel till the end you and your staff made us feel so welcomed. Thank you again !!

-Amy & Kevin
(Married May 2019)





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.



MERRICK BOARDROOM

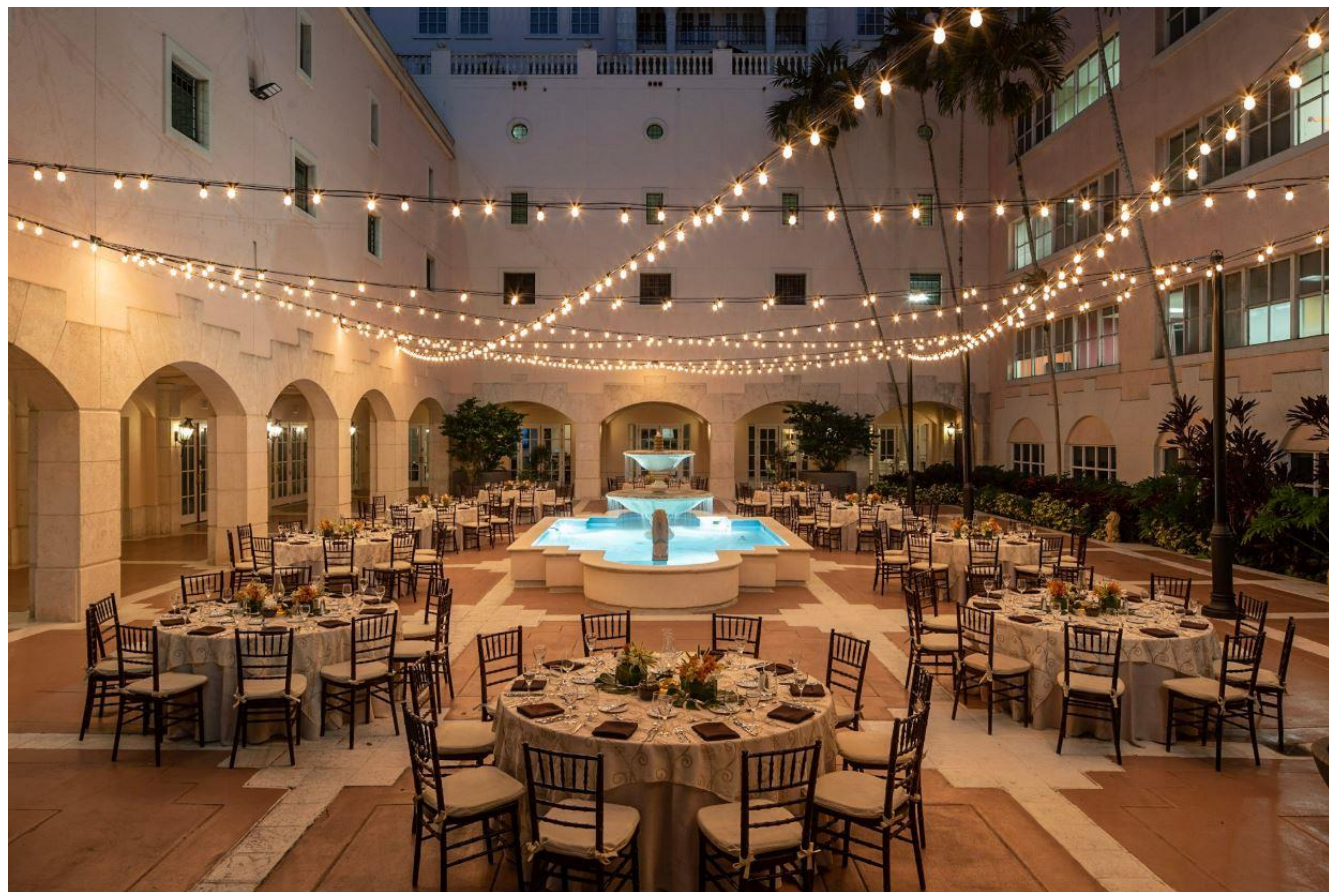
This stately room offers impressive antique and classic furnishings. A perfect space gathering space to get those final touches ready before the ceremony. Classic photos are a must here - exclusively for couples who host their weddings on property.

Conveniently located across from BAR 50 (Lobby Bar).



WEDDING PACKAGES INCLUSION:

Complimentary Private Menu Tasting
Hotel White Linen
Chiavari Chairs (Clear, Gold, Silver, Black, Mahogany)
Acrylic Charger Plates (Gold or Silver)
Open Bar
Butler passed Hors D'oeuvres
Champagne Toast
Custom Dining Experience
Buttercream Wedding Cake
World of Hyatt Honeymoon Promotion – Minimum Required*





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 Receptions

- **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 | \$105 - \$179 per guest
Personal Preference Service | \$194 per guest
Buffet Dinner Reception | \$163 - \$178 per guest



PLATED PRIX-FIXE DINNER

GIRALDA PACKAGE

Available Friday, Saturday and Sunday

1- HOUR COCKTAIL RECEPTION

Select 5 Passed Items from Menu

Open Beer and Wine Bar

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 Greens with Heirloom Tomatoes,
Carrot Ribbons, Cucumber and Manchego Cheese,
Lemon Poppy Vinaigrette

Gables Salad
Tomato, Cucumber, Plantain Croutons,
Passion Fruit Dressing

Harvest Salad with Baby Greens,
Goat Cheese, Spiced Pecans, Dried Cranberries,
Sweet Onion and Raspberry Vinaigrette

Entrees - Select One

Herb Crusted Chicken Breast, Marjoram and Syrah
Sauce **\$105.00/per guest**

Chorizo Stuffed Chicken with Manchego
Cream **\$105.00/per guest**

Herb Butter Glazed Mahi with
Local Mango Slaw **\$110.00/per guest**

Skirt Steak Churrasco **\$115.00/per guest**

Char-Grilled Filet with Mushroom
Sherry Vinaigrette **\$125.00/per guest**

Duo of Marinated Local Shrimp
with Cilantro Tomato Salad,
Petit Filet of Beef with Natural Jus
\$130.00/per guest





PLATED PRIX-FIXE DINNER

VALENCIA 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

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

Harvest Salad with Baby Greens
Goat Cheese, Spiced Pecans, Dried Cranberries,
Sweet Onion and Raspberry Vinaigrette

Vine Ripened Tomatoes & Fresh Mozzarella
Cracked Pepper, Basil and Balsamic Vinaigrette

Spanish Wedge
Crispy Serrano, Sundried Tomatoes,
Cracked Pepper and Cabrales Buttermilk Dressing

Entrees - Select One

Herb Crusted Chicken Breast, Marjoram and Syrah
Sauce **\$134.00/per guest**

Chorizo Stuffed Chicken with Manchego
Cream **\$134.00/per guest**

Herb Butter Glazed Mahi with Local Mango
Slaw **\$139.00/per guest**

Seared Atlantic Salmon with Citrus Red Onion
Salad **\$139.00/per guest**

Skirt Steak Churrasco **\$144.00/per guest**

Baked Ale Braised Beef Short Rib **\$144.00/per
guest**

Duo of Marinated Local Shrimp with Cilantro Tomato
Salad, Petit Filet of Beef with Natural
Jus **\$159.00/per guest**

Upgrade to Top Tier Bar for \$20.00/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 Greens with Heirloom Tomatoes
Carrot Ribbons, Cucumber and Manchego Cheese,
Lemon Poppy Vinaigrette

Harvest Salad with Baby Greens
Goat Cheese, Spiced Pecans, Dried Cranberries,
Sweet Onion and Raspberry Vinaigrette

Vine Ripened Tomatoes & Fresh Mozzarella, Cracked
Pepper, Basil and Balsamic Vinaigrette

Spanish Wedge
Crispy Serrano, Sundried Tomatoes,
Cracked Pepper and Cabrales Buttermilk Dressing

Entrees - Select One

Herb Crusted Chicken Breast, Marjoram and Syrah
Sauce **\$159.00/per guest**

Chorizo Stuffed Chicken with Manchego
Cream **\$159.00/per guest**

Herb Butter Glazed Mahi with Local Mango
Slaw **\$164.00/per guest**

Seared Atlantic Salmon with Citrus Red Onion
Salad **\$164.00/per guest**

Baked Ale Braised Beef Short Rib **\$169.00/per
guest**

Filet of Grouper with Local Charred Corn
Sauce **\$171.00/per guest**

Char-Grilled Filet with Mushroom Sherry
Vinaigrette **\$174.00/per guest**

Duo of Marinated Local Shrimp with Cilantro Tomato
Salad, Petit Filet of Beef with Natural
Jus **\$179.00/per guest**

Upgrade to Top Tier Bar for \$35.00/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

Ancho Seared Scallops with Shaved Radish,
Rocket Greens, Mango Purée and Chili Oil

Beef Carpaccio, Honey Mushrooms
Black Garlic Aioli, Manchego Cheese
Micro Greens Salad, Mustard Seed Vinaigrette

Golden Candy Stripe Beets with
Baked Goat Cheese, Sweet Pickled Red Onion,
and Cucumber Rolls and Micro Greens

Grilled Cantaloupe with San Daniele Ham
Burrata Cheese, Shaved Red Onion
Chive Oil and Balsamic Glaze

Salads - Select One

Endive and Radicchio Salad
Watermelon Radish, Shaved Pickled Bermuda Onion,
Toasted Flax Seed and Manchego Cheese, Dijon
Vinaigrette

Heirloom Florida Tomatoes, Buffalo Mozzarella Cheese
and Baby Spinach, Balsamic Dressing

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



Entrees - Select Four

Peppered Crusted Beef Tenderloin, Heirloom Carrots,
Baby Bell Peppers, Garlic Whipped Potatoes, Whiskey
Demi

Rosemary Roasted Rack of Lamb, Roasted Baby
Carrots with Glazed, Candy Stripe Beets, Potato Au
Gratin, Mustard Shallot Sauce

Gremolata Rubbed Florida Mahi, Cilantro Rice,
Seasonal Baby Vegetables, Grilled Pineapple Salsa

Peppered Pork Loin with Savoy Cabbage,
Caramelized Onion and Guinness Broth

Balsamic and Rosemary Marinated Grilled Chicken,
Roasted Tomato, Baked Fingerlings Potatoes with
Fresh Herbs, Red Wine Butter Sauce

Baked Grouper, Champagne Grapefruit Beurre
Blanc, Asparagus, Pumpkin Risotto, Red Pepper
Coulis

Potato Torta with Caramelized Onion and
Arugula, Chef's choice of Seasonal Vegetables

Dessert

Chocolate Covered Strawberries and Chocolate
Truffles

Custom Buttercream Wedding Cake

Freshly Brewed Coffee & Hot Tazo Teas

\$194.00/per guest

HORS D'OEUVRES

Cold Selection

Smoked Chicken with Mango Marmalade
on Smoked Jack Crostini

Prosciutto Wrapped Asparagus
with Red Pepper Cream Cheese

Chipotle Roasted Shrimp with
Pico De Gallo on a Polenta Crouton

Crostini with Manchego,
Cherry Chutney and Shallot

Pepper Seared Tuna with
Tropical Fruit Relish

Roasted Heirloom Tomato Caprese Skewer
with Sea Salt and Micro Basil

Smoked Salmon and Fresh Dill
in an Olive Oil Bread Cup

Morel Mushroom and
Goat Cheese Crostini

Tamarind Ahi Poke
in a Crispy Wonton

Grouper Ceviche in a Shot Glass

Florida Tomato Gazpacho



Hot Selection

Coconut Shrimp with Orange
Horseradish Marmalade

Bamboo Seared Churrasco Steak
with Chimichurri

Quesadilla Cornucopia
with Smoked Chicken

Spinach Spanakopita with Citrus Sauce

Sesame Chicken with Sweet Chili

Brie with Raspberry en Croute

Conch Fritter with Lime Aioli

Chicken and Lemongrass Dumpling

Quiche Lorraine

Mini Beef Wellington

Plantain Crusted Shrimp,
Habanero Mango Chutney

Poached Lobster Empanada

Mini Cuban, Stone Ground Mustard Dip



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 \$10.00/per guest

Intermezzo

- Chef's Fruit Intermezzo
- \$6.00/per guest

Display Enhancements

- Artisanal Cheeses
 - Hand-crafted and Local Cheese
 - Lavosh and Baguette
 - Dried Apricots, Roasted Almonds and Fresh Grapes
- \$14.00/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
- \$18.00/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

Additional Package Information

- You may preselect up to (2) 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 (5) business 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

Canvas Wine by Michael Mondavi

Soft Drinks: Pepsi Products
Still & Sparkling Waters

Each Additional Hour: \$15

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

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

Canvas Wine by Michael Mondavi

Soft Drinks: Pepsi Products
Still & Sparkling Waters

Each Additional Hour: \$16

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
Bourbon: Woodford Reserve
Mezcal: Del Maguey Vida

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

Canvas Wine by Michael Mondavi

Soft Drinks: Pepsi Products
Still & Sparkling Waters

Each Additional Hour: \$17





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 Tasting
- Complimentary Suite for the Newlyweds with Breakfast the Next Day
- Special Room Rates for Overnight Guests *(Based Upon Availability)*

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, Chiavari Chairs and Charger Plates in Acrylic or Crystal

\$10.00 per guest

CHAIRS AND CHARGER PLATES

Chiavari Chairs are included with all packages in your choice of Gold, Silver, Clear 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

\$150.00 per table of 10 guests



SPECIAL OFFERS

HYATT HONEYMOONS

Celebrate your Wedding Day at Hyatt and earn free nights on your Honeymoon. The celebration doesn't have to end when the wedding does. We'll help you plan the honeymoon of your dreams too. Enjoy a romantic trip for two at one of our many exotic locations. When you celebrate your special day at Hyatt hotels or resort locations worldwide, earn free nights for your honeymoon.

\$10,000 USD earns **60,000** World of Hyatt Points
or a minimum of two free nights

\$20,000 USD earns **90,000** World of Hyatt Points
or a minimum of three free nights

\$30,000 USD earns **120,000** World of Hyatt Points
or a minimum of four free nights

\$40,000 USD earns **150,000** World of Hyatt Points
or a minimum of five free nights

SAY "YES" WEDDING PROMOTION

Exclusive of service charge and sales taxes. Certain restrictions apply. Book your amazing 2020 wedding experience by March 15, 2020 to receive fantastic perks and savings!

1. Contracts between \$7,000 and \$10,000 receive your choice of *one perk*
2. Contracts between \$10,001 and \$15,000 receive your choice of *two perks*
3. Contracts between \$15,001 and above receive your choice of *three perks*

- Champagne Included at the Bar
- Complimentary Dinner Wine Service
- Complimentary Crudite Display
- \$5.00 Credit (per guest) towards Wedding Package
- 10% Discount on Linen Upgrade Package
- Complimentary 2nd Night in Wedding Suite



DETAILS

CONFIRMATION OF SPACE AND DEPOSIT

An initial non-refundable deposit of twenty percent (20%) 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 \$2.00 each

*One Personalized Item at Front Desk \$4.00 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.

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.



ROOM RENTAL/SET-UP FEE

Reception Only \$1000

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, Clear Acrylic, Black or Mahogany. Choice of Cushion Color
- Silver or Gold Acrylic Charger Plates

Ceremony & Reception Venue \$1,500

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 wedding experience.

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

Events by Jess

[Ebj](#) | 305-333-8878

Sari's Events

[Sari's Events](#) | 786-486-8086

Pristine Events of South Florida

[Pristine Events](#) | 786-797-2929

PHOTOGRAPHY & VIDEO

Bonnelly Films

[Bonnelly Films](#) | 305.905.2440

Leo Photographer

[Leo Photographer](#) | 305.255.1125

Patricia Dash - Revery Weddings

[Revery Weddings](#) | 561-313-3974

Simply Captivating

[Simply Captivating](#) | 305-735-8917

Travis Harris Photography

[Travis Harris](#) | 305-608-6135

FLORALS

Ala Flowers

305-261-1576

[Ala Flowers](#)

Nevot Flower Design

[Nevot Flower Design](#) | 305-266-2024

W&W Flowers and Events

[W&W](#) | 305.443.3310

Bayfront Floral & Event Design

305 375-0300

[Bayfront](#)

DECOR & EVENT DESIGN

A Blooming Touch

[A Blooming Touch](#) | 305-253-1717

A Touch of Class

[A Touch of Class](#) | 305-887-7784

Leyani Wedding & Party Services

[Leyani Inc.](#) | 305-668-0208

MUSIC & ENTERTAINMENT

Event Factor

[The EventFactor](#) | 786-222-9914

LR Entertainment

[LR Entertainment](#) | 954-465-8722

MPE Event Group

[MPE](#) | 305-209-6355

Ubi's Music Productions

[Email Ubi](#) | 305-220-0450

CAKES

Ana Paz Cakes

[Ana Paz Cakes](#) | 305-471-5850

Edda's Cake Designs

[Edda's Cake Designs](#) | 305-445-4600

Elegant Temptations

[ET Cakes](#) | 305-556-6111

MISCELLANEOUS

Bliss Stationery & Events

[Stationery Bliss](#) | 305-661-2030

Cafe Ala Carte

[CafeAla Carte](#) | 954-349-1030

Evolution Maison de Beauté

[Email](#) | 305-448-8222



Gallery





Hyatt Hotels & Resorts
Hyatt Regency Coral Gables
50 Alhambra Plaza
13054411234

