

HYATT house®

Wedding Packages



Hyatt House Naples 5th Avenue
1345 5th Avenue South
Naples, FL 34102

Choose (1) of the below packages:

Together Package \$2,700

Package includes the following:

Self Parking for Your Guests
Dock for Ceremony and Cocktail Reception
Ballroom for Wedding Reception
Complimentary Suite for the Wedding Night
Mirror with Cylinder & Floating Candle Centerpieces
Floor Length White Spandex Tablecloths
White or Black Polyester Napkins
Champagne Wedding Toast
Dance Floor
Cake Cutting

Always Package \$3,600

Package includes all of the above plus:

Complimentary Tasting for Two Prior to Wedding
Day of Bridal Suite (based upon availability)
White/Wood Resin Chairs for Ceremony (up to 100)
Arch or White Pergola for Ceremony
Chiavari Chairs for Wedding Reception (up to 100)
(6) Up Lights for the Wedding Reception
Upgraded Table Linens (up to \$30 per table linen)
Upgraded Napkins (up to 130)



Please note that holiday dates are subject to additional fees

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 Cup

Salami, Provolone, & Olive Antipasto Skewer

Bruschetta with Artichoke, Tomato, Basil, & Parmesan

Caprese Skewer with Balsamic Drizzle

Fig & Goat Cheese Crostini

Tuna Tartar on a Wonton Crisp

Spanakopita

Maryland Crab Cake with Old Bay Aioli

Sea Scallop Wrapped in Bacon

Vegetable Spring Roll

Conch Fritter

Coconut Shrimp

Grilled Chicken or Beef Kabob

Chicken & Lemongrass Potsticker

Miniature Beef Wellington

The Perfect Additions

Artisan Cheese Board Display

Charcuterie Board Display

Cold Seafood Tower

Inquire For Pricing



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

Second Course: Duo Plated Entrée Selections

- ◇ Airline Chicken with a Basil Cream, Mahi Mahi with a Citrus Beurre Blanc, Broccolini, and Red Roasted Potatoes

\$126 Per Person

- ◇ Filet and Airline Chicken, Truffle Mashed Potatoes, Asparagus, Chicken Jus, and Demi Glace

\$132 Per Person

- ◇ Herb Crusted Gulf Grouper and Filet, Roasted Potatoes, Asparagus, Beurre Blanc, and Red Wine Demi

\$136 Per Person

- ◇ Surf & Turf, Grilled 5oz Filet, Gulf Shrimp, Whipped Potatoes, Asparagus, Red Wine Demi, and Herb Cream Sauce

\$140 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

Second Course: Plated Entrée Selections

*(Client **required** to create name cards with guest's name & choice of entrée for each table)*

(Choose 2)

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

\$122 Per Person

- ◇ Salmon, Coconut Rice, Broccolini, and Scallion Pesto
- ◇ Strip Steak, Mashed Potatoes, Seasonal Vegetables, and Demi Glace
- ◇ Airline Chicken, Oven Roasted Potatoes, Broccolini, and Citrus Chicken Jus

\$126 Per Person

- ◇ Filet, Truffle Mashed Potatoes, Asparagus, and Red Wine Demi
- ◇ Grouper, Jasmine Rice, Baby Carrots, and Citrus Beurre Blanc
- ◇ Grilled Shrimp, Truffle Risotto, and Grilled Asparagus

\$132 Per Person

- ◇ Vegetarian Option Available Upon Request



Buffet Dinners

Buffet will include Freshly Tossed Garden Salad with Chef's Selected Dressing or Caesar Salad along with Dinner Rolls and Butter

Entrée Selections

(Choose 2)

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

\$126 Per Person

- ◇ Braised Short Ribs
 - ◇ Salmon

\$132 Per Person

- ◇ Marinated Strip Steak with Demi Glace
- ◇ Grouper with Citrus Beurre Blanc

\$136 Per Person

Starch Selections

(Choose 2)

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

Vegetable Selections

(Choose 2)

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



Action Stations

The below stations are priced to be an **addition** to the Plated or Buffet Dinner Packages



Mashed Potato Station

Your guests will love adding their choice of toppings to our whipped mashed potatoes. Toppings include: Sour

Cream, Home Style Gravy, Butter, Smokey Bacon

Pieces, Chives, and Grated Cheddar Cheese

\$18 Per Person



Italian Pasta Station

The perfect accompaniment station. Choose (2) Pastas: Penne, Fettuccini, Capellini, or Corkscrew with your guest's choice of Pesto, Marinara Sauce, or Creamy Parmesan Alfredo and Chicken or Sausage

\$22 Per Person

Chef Attended Carving Stations

\$100 Chef Attendant Fee

Classic Prime Rib

Served with Au Jus and Horseradish Sauce

40-60 Guests — \$550

90-110 Guests —\$750

110-130 Guests—\$950

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 and Home Style Gravy

40-60 Guests—\$330

Slider Station

Enjoy the perfect hand sized creation. This chef attended station includes a choice of (3):

Pulled Pork, Smoked Shredded Chicken, Sliced Smoked Brisket, Blackened Mahi Mahi, Asian Chicken, and Cuban Slider.

Served with Assorted Sauces

Beverage Packages

Deluxe Bar

Spirits

- ◇ New Amsterdam Vodka
- ◇ Naked Turtle Rum
- ◇ Johnny Red Scotch
 - ◇ Jim Beam
- ◇ Hornitos Tequila
- ◇ New Amsterdam Gin

Domestic Beer

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

Imported Beer

Corona * Corona Light
Yuengling * Stella Artois

House Wines

Cabernet * Chardonnay * Merlot * Pinot Grigio

(4) Hours of Open Bar Included in your Wedding Package

Each Additional Hour: \$5 per person

Premium Bar

Spirits

- ◇ Tito's Vodka or Ketel One
 - ◇ Bombay Sapphire
- ◇ Captain Morgan or Bacardi
- ◇ Johnny Black Scotch
 - ◇ Don Julio
- ◇ Woodford Reserve
- ◇ Jack Daniels

Domestic Beer

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

Imported Beer

Corona * Corona Light
Yuengling * Stella Artois

Premium Wines

Cabernet * Chardonnay * Merlot *
Sauvignon Blanc

Upgrade to Premium Bar for \$10 per person

Each Additional Hour: \$10 per person

\$100 Bartender Fee per Bartender



Your Special Day

Reception Details

- ◇ Hyatt House Naples offers an array of menu options to accommodate every need. Your wedding specialist will ensure every last detail is attended to for a seamless experience! From hand passed hors d' oeuvres to the champagne toast, our team will ensure excellent 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 excitement to your place card or buffet table. Just imagine a personalized martini luge at the bar! Let our wedding specialist assist you with ideas to enhance the décor & style of your wedding day.



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 and intimate setting by having your rehearsal dinner in one of our event spaces. We'll help you customize a menu and other details so you can concentrate on preparing for your big day!

Welcome Reception

- ◇ Start off your wedding weekend with all of your guests at a Welcome Reception following the Rehearsal Dinner. There are multiple 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 and wish everyone farewell before you leave for your honeymoon.



Catering and Event Policies

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

- ◇ An initial non-refundable deposit of \$500 is required to confirm your date along with a signed contract. A deposit schedule will be written within 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 and a 7% sales tax on all items will be applied.
- ◇ Final payment in the form of a check or credit card is due at least 10 business days prior to the wedding date.
- ◇ **A final guarantee is due 2 weeks 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.
- ◇ For Cash 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.



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