



HYATT REGENCY TULSA

HYATT WEDDING GUIDE - SE ASIAN



Outside Catering

Our Wedding Package Inclusions

- Coffee, Iced Tea, Hot Tea, Water and Soft Drinks
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables, Chairs and Staging
- Resort Standard China, Flatware, and Glassware
- Resort Standard White or Black Tablecloths and Napkins
- Professional Service Staff (1 per 50 for Buffet Meal)
- Easels with Directional Signage

Wedding Site Fee \$3,000 to \$5,000 **Food and Beverage Minimum** Based Upon Date and Event Space **Reception Package Pricing** Beginning at \$26 per guest **Requires a Caterer approved by your Wedding Event Specialist**

OUTSIDE CATERING

Wedding Site Fee \$3,000 to \$5,000 **Food and Beverage Minimum** Based Upon Date and Event Space **Reception Package Pricing** Beginning at \$26 per guest

Our Wedding Package

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- Coffee, Iced Tea, Hot Tea, Water and Soft Drinks
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables, Chairs and Staging
- Resort Standard China, Flatware, and Glassware
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Requires a Caterer.

Bar

Select \$45 per person ++ Platinum 7x Vodka Svedka Gin Cane Rum Pueblo Viejo Blanco Dewars White label Early Time Whiskey 2 House Red 2 House White 1 House Sparkling 4 Domestic 2 Imports 2 Local *Premium \$55 Per Person ++* Platinum 10x Vodka Bombay Dry Cruzan Rum Espolon Blanco Dewars White label Jim Beam Justin Cabernet Dreaming Tree Cabernet Kim Crawford Sauvignon Blanc Justin Sauvignon Blanc Lamarca Prosecco 4 Domestic Beer 2 Import Beer 2 Local Beer *Ultra \$65 Per Person ++* Grey Goose Vodka Bombay Saffire Barcardi Rum Patron Blanco Glen 10 Markers Mark Justin Cabernet Dreaming Tree Cabernet Kim Crawford Sauvignon Blanc Justin Sauvignon Blanc Lamarca Prosecco 4 Domestic Beer 2 Import Beer 2 Local Beer \$150 Bartender fee up to 4 hours - \$40 additional per hour

ULTRA BAR

SELECT BAR

Grey Goose Vodka
Bombay Saffire
Barcardi Rum
Patron Blanco
Glen 10
Markers Mark
Justin Cabernet
Dreaming Tree Cabernet
Kim Crawford Sauvignon Blanc
Justin Sauvignon Blanc
Lamarca Prosecco
4 Domestic Beers
2 Import Beer
2 Local Beer

\$65 *Per Person*

\$150 *Bartender fee up to 4 hours*

\$40 *Additional per hour*

PREMIUM BAR

Platinum 10x Vodka
Bombay Dry
Cruzan Rum
Espolon Blanco
Dewars White Label
Jim Beam
Justin Cabernet

Platinum 7x Vodka
Svedka Gin
Cane Rum
Pueblo Viejo Blanco
Dewars White label
Early Time Whiskey
2 House Red
2 House White
1 House Sparkling
4 Domestic Beer
2 Imports Beer
2 Local Beer

\$45 *Per Person*

\$150 *Bartender fee up to 4 hours*

\$40 *Additional hour*

Dreaming Tree Cabernet
Kim Crawford Sauvignon Blanc
Justin Sauvignon Blanc
Lamarca Prosecco
4 Domestic Beer
2 Import Beer
2 Local Beer
\$55 <i>Per Person</i>
\$150 <i>Bartender fee up to 4 hours</i>
\$40 <i>Additional per hour</i>

All wines subject to availability. All prices are subject to change without notice and are exclusive of current sales taxes (8.517%), beverage taxes (13.5%) and service charge (24%) All bar stations must be attended by a licensed bartender. If you are interested in a beverage not listed on the menu, please inquire with your Event Service ManagerMenu pricing and selections may change based on availability and market conditions.

A La Carte Snacks

BAKERY

Assorted Bagels \$48 Per Dozen Served with Cream Cheese
Assorted Muffins \$49 Per Dozen Blueberry, Banana Nut, Double Chocolate
Brownies, Blondies and Lemon Bars \$39 Per Dozen
Assorted Danish \$36 Per Dozen Chef's Choice
Jumbo Home-Style Cookies \$42 Per Dozen Chocolate Chunk, Oatmeal Raisin, White Chcolate Macadamia and M&M

SNACKS

Wells Street Popcorn \$8 Per Bag <i>*Minimum order of 12</i> Local Chicago Mix, Cheddar-Caramel
Gourmet Bags of Dry Snacks \$65 Per Dozen Chef's Choice
Honey Lime Fruit Salad \$20 Per Guest Raspberries, Blackberries, Blueberries, Apple, Grapes, Basil & Quinoa with a Honey-Lime Glaze
Seasonally Inspired Sliced Fruit \$7.00 Per Guest
Individual Greek Yogurts \$4.5 Each
Candy \$48 Per Dozen Skittles, Snickers, Kit Kats, M&M's & Reese's Peanut Butter Cups
Energy Bars \$50 Per Dozen

Assorted Kind Bars, Cliff Bars & Stone Ground Fig Bars

Bags of Marich Chocolates | \$72 Per Dozen

Triple English Toffee Caramels & Dark Chocolate Espresso Beans

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE AND TEA

Freshly Brewed Coffee | \$52 Per Gallon

Royal Cut Regular and Decaffeinated Coffee

Iced Tea | \$48 Per Gallon

STILL WATER & SPARKLING WATER

Aquafina & Voss | \$4 Each

Bubly Sparkling Water | \$5 Each

SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$7.25 Each

SPECIALTY BOTTLED BEVERAGES

Pure Leaf Iced Tea | \$8.25 Each

Lemonade | \$8.25 Each

Gatorade | \$8.25 Each

AND MORE

Bottled Juices | \$8.25 Each

Orange, Apple & Cranberry

Naked Bottled Smoothies | \$8.25 Each

Assorted fruit and veggie options available

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan V Vegetarian