



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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**Requires a Caterer approved by your Wedding Event Specialist**

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

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Kim Crawford Sauvignon Blanc

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Justin Sauvignon Blanc

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Lamarca Prosecco

---

4 Domestic Beer

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2 Import Beer

---

2 Local Beer

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**\$55** *Per Person*

**\$150** *Bartender fee up to 4 hours*

**\$40** *Additional per hour*

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 (22%) 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 Manager Menu 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

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Assorted Muffins | \$49 Per Dozen

Blueberry, Banana Nut, Double Chocolate

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Brownies, Blondies and Lemon Bars | \$39 Per Dozen

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Assorted Danish | \$36 Per Dozen

Chef's Choice

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Jumbo Home-Style Cookies | \$42 Per Dozen

Chocolate Chunk, Oatmeal Raisin, White Chocolate Macadamia and M&M

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### SNACKS

Wells Street Popcorn | \$8 Per Bag

*\*Minimum order of 12* Local Chicago Mix, Cheddar-Caramel

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Gourmet Bags of Dry Snacks | \$65 Per Dozen

Chef's Choice

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Honey Lime Fruit Salad | \$20 Per Guest

Raspberries, Blackberries, Blueberries, Apple, Grapes, Basil & Quinoa with a Honey-Lime Glaze

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Seasonally Inspired Sliced Fruit | \$7.00 Per Guest

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Individual Greek Yogurts | \$4.5 Each

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Candy | \$48 Per Dozen

Skittles, Snickers, Kit Kats, M&M's & Reese's Peanut Butter Cups

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Energy Bars | \$50 Per Dozen

Assorted Kind Bars, Cliff Bars & Stone Ground Fig Bars

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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

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Iced Tea | \$48 Per Gallon

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### STILL WATER & SPARKLING WATER

Aquafina & Voss | \$4 Each

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Bubly Sparkling Water | \$5 Each

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### SOFT DRINKS

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

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### SPECIALTY BOTTLED BEVERAGES

Pure Leaf Iced Tea | \$8.25 Each

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Lemonade | \$8.25 Each

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Gatorade | \$8.25 Each

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### AND MORE

Bottled Juices | \$8.25 Each

Orange, Apple & Cranberry

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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