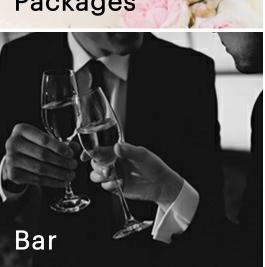






RESORT & SPA







Your Experience



Congratulations on your engagement, and thank you for your interest in the Hyatt Regency Coconut Point Resort and Spa. Our dedicated team of experienced Event Managers will help you create the perfect celebration on your special day.



Your Story

Hyatt Regency Coconut Point Resort and Spa is the premier Southwest Florida wedding destination. Whether you envision a lavish party with hundreds of guests or a quiet affair with close family and friends, the venues at our exquisite resort set the scene for your unforgettable celebration.

From your arrival at Hyatt Regency in preparation for your wedding, to the last dance at your Wedding Reception and beyond, we are committed to creating a once in a lifetime experience for you and your guests.

Your Hyatt Wedding experience can start with a personalized Wedding Shower, Rehearsal Dinner, Bridal Brunch or end on a sweet note with a Farewell Family Brunch. Our Event Managers will ensure that each Wedding Event that you host at Hyatt Regency is handled with utmost care and exceptional service.

Creating a unique experience is our goal, and we look forward to helping you choose each detail to create your perfect Wedding at Hyatt Regency Coconut Point Resort & Spa.

Your Wedding Weekend

Our Resort is located on 26 beautifully landscaped acres overlooking the Estero Bay and the Gulf of Mexico. Hyatt Regency Coconut Point Resort and Spa is a haven for relaxation and recreation. Gather with family and friends in the days ahead of your celebration to pamper yourself with indulgent spa treatments, play a round of golf or relax at our expansive three-acre pool deck with four swimming pools, including our lagoon style pool, adults-only pool and lazy river.

Personalized Service

You will partner with one of our Hyatt Event Managers throughout your wedding planning journey. Your Event Manager's area of expertise include:

- Personalized tour of the resort grounds, guest rooms, and event spaces tailored to your wedding vision
- Provision of event estimate and date availability
- Recommendation of trusted vendors for the wedding services beyond those offered through the Hotel
- Professional communication of venue and event planning procedures and standards
- Food and Beverage planning tailored to your selections and preferences
- Creation of a floor plan based upon your guest count and design preferences



What Couples Love About Us

"We looked at a lot of different venues before choosing the Hyatt at Coconut Point (though, I knew I wanted to get married here based on photos alone my husband needed convincing!). Kelsey helped us through the whole process and Kiana was great the day of the wedding! From the accommodations to the pools/fountains to the actual event space, everything is beautiful here. Pricing is great for how grand the venue is. Food was excellent and the pastry chef was very flexible when we wanted half dessert bar with a smaller cake! We used 3 different spaces for our ceremony, cocktail hour and reception and all 3 were impeccable. My only regret is that the day is over! Love the Hyatt and their event staff!

- Kari, Married April 2019

"Our wedding day was like a dream, and more beautiful than we could ever have imagined it to be. Its been two weeks, and our family, friends, and guests are still constantly talking about how perfect our day was, how well it all came together, and how amazing the food was. We worked with Mike Dolch as our event coordinator, who was nothing short of amazing. He may have planned our event, but we consider him a friend. Mike was constantly there to answer every question, call, and email, even when he was out of the office, for ten long months, and did everything in his power to make our wedding day beautiful. It was truly a privilege to work with Mike and his team, and would recommend having a wedding at the Hyatt to anyone. Thank you for the most beautiful wedding day!"

- Caroline, Married October 2019

"Couldn't have had a better experience with Mike Dolch and the Hyatt team! They gave us the wedding of our dreams and couldn't have accommodated us more!!"

- Maggie, Married Dec 2018

"If you are considering a wedding in this area you have to get married at the Hyatt. I can't say enough good things about my experience. My husband and I did a destination wedding here and had around 100 guests travel down with us and everything went perfect! We worked with Kelsey and she's an angel. Every staff member at the Hyatt is willing to go above and beyond to make sure every detail is spot on. Kelsey took the time to go over every possible piece of information and my expectations so we could ensure we were on the same page. The banquet captain we had was phenomenal! He checked in multiple times and was willing to help with whatever. The actual facilities at the Hyatt are gorgeous and so well kept. Everyone who attending only had the best things to say about their time there. There was something to do for everyone! I am so pleased with my experience at the Hyatt and recommend it very highly!"

- Sarah, Married June 2018







Venues





The Royal Palm Courtyard

Framed with lush hedges and swaying Royal Palms, this secluded lawn renders itself ideal for your private ceremony and/or alfresco dinner reception. Its location, adjacent to the elegant Estero Ballroom, gives you endless opportunities for an indoor-outdoor fête. Our most requested outdoor space can accommodate between 80 to 300 guests.



Cypress Courtyard

Located in the heart of the resort, this picturesque courtyard is situated in front of our wedding gazebo atop of the preserve pond with an ever-flowing water feature. Adjoining to our Waterfall Pool Deck, this tropical-inspired lawn includes all of the elements of a true Florida wedding. The Cypress Courtyard is ideal for a Welcome Reception, Wedding Ceremony, or Dinner Reception accommodating 80 to 300 guests.



Banyan Courtyard

Surrounded by tropical foliage and flora, the Banyan Courtyard offers a botanical garden-like atmosphere. Banyan trees encircle the outdoor event space providing generous amounts of shade to those immersing themselves in your wedding celebration. Perfect for cocktail receptions accommodating up to 150, and intimate ceremonies or receptions up to 60 quests. This location is also ideal for shaded farewell brunches and fountain-side rehearsal dinners.







Venues

Belvedere Terrace

With its two-story beaming ceiling and gracious 2,300 square feet, Belvedere Terrace beautifully accommodates up to 160 guests for a wedding ceremony. Exchange your vows in front of a picturesque fountain oasis, symmetrically lined by Royal Palm Trees swaying in the Bonita Springs breeze. The gentle sounds of the waterfall directly in view will echo perfectly in sync as your proclaim your 'I Do's'. Your guests will enjoy the comfort of an overhead cover all while experiencing the tropical scenery of Florida's stunning outdoors. The weather-protected Terrace also makes for a great alternative location for ceremoniy or cocktail hour in the instance of inclement weather.

Estero Ballroom

This classic indoor setting is a favorite for couples who wish to host a timeless reception. With neutral tones adorning the event space, your reception details and design are sure to wonderfully compliment the existing features inside The Estero Ballroom. Up to 240 dinner guests can enjoy an evening affair with sufficient space for dancing with band or dj entertainment. Tucked away on the most private side of the resort, guests can catch glimpses of the sunset colors bouncing off of the horizon while enjoying cocktails on the Estero Terrace.

Calusa Ballroom

Our largest venue of all, this grand ballroom offers 14,000 square feet of elegant banquet space. While up to 800 guests can be accomodated in The Calusa Ballroom, its flexible footprint can be divided into as many as eight sections for events as small as 120 guests. The soaring 23-foot ceilings combine classic ballroom finishings with modern cubic chandeliers, equipped with rigging abilities for extensive productions. The adjacent Terrace and Pre-Function spaces create perfect opportunity for a nearby cocktail reception with an indoor/outdoor flow.







Venues





Beach - Big Hickory Island

Begin your new life together on our environmentally-protected private island a true representation of Southwest Florida. The natural setting of sea oats and gentle waves of the Gulf of Mexico provide the perfect backdrop for your wedding ceremony. Your guests will enjoy a private 20-minute boat ride to the island, with potential for glimpses of dolphin, osprey, and manatees along the way.

Beach Ceremony Boat Transportation Fee - \$50++ per person through All Water Excursions Maximum Guest Count 110
5:00pm Earliest Ceremony Start Time / End Time Varies Based on Turtle Season

Driftwood

Offering a welcoming intimate indoor space. The Driftwood Room can accommodate 50 quests or below. The private enclosed patio creates opportunity for indoor outdoor flow throughout your occasion. Whether it be for your rehearsal dinner, farewell brunch or intimate wedding, this room is perfect for those that wish to enjoy a Florida affair all the while comfortable in a temperature-controlled contemporary setting.

Great Egret + Blue Heron

Contemporary meets comfortable in these two twin indoor event spaces. With natural lighting and mahogany plantation shutters lining the east wall, these junior ballrooms can accommodate intimate affairs set for 40 to 80 guests. The shared terrace adjoining Great Egret Room and Blue Heron room creates opportunity for guests to enjoy a cocktail in the Florida outdoors before stepping directly into your reception. Rept







Cypress Firepit

A warm secluded nook of the resort, lends to the ideal area for a Welcome Cocktail, Rehearsal Dinner, or Late Night S'more Station. Up to 60 can dine around the Cypress Firepit and up to 80 can mingle with a tropical beverage in hand.



Corkscrew

With seating for up to 80 guests, this pool-side terrace creates a laid-back abiance for all guests traveling to share a part in the celebrations. Corkscrew is the centralized dining venue for resort guests to enjoy during the day, then closes in the evening for your private gathering. Steel pans playing in the background and fresh pina coladas in hand, your guests are sure to feel welcomed to your tropical-inspired wedding weekend.



The Cove

With a distinct Kev West style and modern cottage essence. The Cove is a private dining space suitable for up to 32 guests. With floor to ceiling windows looking out to the tropical gardens of Banyan Courtyard, your guests can enjoy the comfortable temperatures of the indoors while surrounded by Florida scenery.



Our Wedding Package

Inclusions

- Four Hours Premium Hosted Bar
- Champagne Toast
- Infused Water Station for Ceremony
- Four Butler Passed Hors d'oeuvres
- Choice Between Plated, Buffet, or Specialty Stations Dinner Service
- Tableside Bread Service
- Coffee and Tea Service
- Wedding Cake with Buttercream Design
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Resort Standard Tablecloths and Napkins
- Indoor and Outdoor Dance Floor
- Glass Votive Candles
- Easels with Directional Signage
- Complimentary Menu Tasting*
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding*

Wedding Site Fee \$3,000 to \$5,000

Food and Beverage Minimum Based Upon Date and Event Space

Reception Package Pricing
Beginning at \$245 per guest









Curated Menus





Our Culinary Philosophy: Thoughtfully Sourced, Carefully Served

You have a vision of your dream wedding, and we strive to assist you in making your vision a reality. Delicious and irresistible dining offerings and a private tasting creates an environment to inspire and guide you towards the perfect reception selections for you and your guests. Choose from the following customizable styles of service...



Plated Prix Fixe - Classic service. Guests are seated and served a three course dinner with single or duet entrée. This style of service allows you to plan your wedding menu with confidence, giving guests the opportunity to choose their entrée course in advance.

Personal Preference - Tailored elegance. Allow your guests to personalize their dining experience. Treat them to an elevated four course meal. You choose one plated appetizer and salad for all to enjoy. Then your guests select their entrée tableside, with their dedicated server on the night of the celebration.

Buffet - Abundant possibilities. This casual style of dinner service is a great way to offer a cohesive variety of regionally-inspired cuisine or personalized selections.

Specialty Station - Interactive innovation. The culinary team creates delicious menu items in real time as guests enjoy the visually interactive food stations. This option is perfect for multiple cuisine offerings appealing to varying preferences.



Pricing at a Glance

At Hyatt, we pride ourselves on artfully crafted menus and guest experiences. Pricing for a full wedding reception at our resort will begin at:

Plated Prix Fixe Dinner | \$245 per guest

Personal Preference Dinner | \$275 per guest

Buffet Dinner | \$255 per guest

Specialty Station Reception | \$265 per guest

++ Service Charge and Sales Tax

Cocktail Hour



Cold Selections

- Skewered Mini Caprese Timbales
- Cucumber and Feta Cheese on Watermelon
- Signature Whipped Goat Cheese on Crostini
- Smoked Salmon and Crab Pinwheel on Crouton with Dill Cucumber Relish
- Tuna Tartare on Plantain Chips with Wasabi
- Smoked Chicken Breast with Grilled Mushroom Duxelles
- Beef Carpaccio with Stilton Cheese
- Pecking Duck Wrap

Hot Selections

- Feta and Spinach Phyllo
- Wild Mushroom and Arancini, Saffron Aioli
- · Vegetarian Spring Roll, Thai Chili Sauce
- Raspberry and Brie Puff Pastry, Local Honey
- Coconut Shrimp, Spicy Orange Marmalade
- Smoked Bacon Wrapped Scallops
- Pot Stickers, Yin Yang Sauce
- Miniature Beef Wellington, Horseradish Cream



ENHANCEMENT DISPLAYS

Artisanal Cheese Display

Handcrafted Cheese Selection from Both Coasts and In-Between. Vermont Cheddar, Oregon Bleu Cheese, Wisconsin Cheese, California Brie and Florida Goat Cheese Served with Homemade Flat Breads, Local Honey and Jams \$18 per guest

Antipasto and Grilled Vegetable Display Assorted Italian Meats and Cheeses to include:

Assorted Italian Meats and Cheeses to include: Prosciutto, Pepperoni, Salami, Provolone, Buffalo Mozzarella and Fontinella Cheeses Pepperoncini, Italian Black and Green Olives, Roasted Peppers, Marinated Mushrooms, Artichoke Hearts, Sun Dried Tomatoes, Sliced Ripe Tomatoes, Italian Herbs and Olive Oil Presented with Crackers and Focaccia Bread \$18 per quest

Tarpon Bay Ceviche Bar

Soy Marinated Tuna, Tropical Shrimp, Tomato Snapper and Almond Salmon Served with Artisan Crisps and Plantain Chips \$23 per guest

Shellfish Bar

Fresh Seafood on Ice. Jumbo Shrimp, Oysters on the Half Shell, Snow Crab Claws, Stone Crab Claws (Available October 15 through May 15; Market Price) Served with Poivre Mignonette, Tabasco and Cocktail Sauces \$7 per piece

Menus

PLATED PRIX FIXE DINNER

Plated Salad - Select One

- Mixed Baby Greens with Roma Tomato, Cucumbers, Shaved Carrots, Toasted Pine Nuts, Feta Dust, Herb Vinaigrette
- Butter Lettuce Hearts, Grilled Portobello, Marinated Red Peppers, Local Goat Cheese, Aged Balsamic Vinaigrette
- Caesar Salad Hearts of Romaine Baked Croutons, Parmesan Crisp, Shaved Parmesan Cheese
- Heart of Palm and Florida Citrus Salad with Frisee Greens and Baby Spinach, Champagne Vinaigrette

Plated Entrées - Select Up to Three Guest Pre-Select Entrée with RSVP Card

- Herb Roasted Chicken Breast, Tarragon Ju
- · Shiso-Crusted Salmon, Ponzu Butter
- Gulf Grouper Fillet, Lemon Beurre Blanc
- Double Cut Pork Chop, Plum Port Demi-Glace
- Filet Mignon, Pinot Noir Demi-Glace
- Duet of Petite Filet Mignon and Seared Grouper
- Chef's Choice of Vegetarian Entrée

Chef's Choice of Accompaniments

\$245++ per guest



PERSONAL PREFERENCE DINNER

Plated Appetizer - Select One

- Tuna Poke with Avocado and Mango
- Oven-Baked Crab Cake with Stoneground Mustard Remoulade and Fried Green Tomato
- Green and White Asparagus Risotto, Toasted Pine Nuts, Basil Oil, Shaved Pecorino Cheese
- Fiocchetti with Peas and Bleu Cheese Filling, Sage and Fontinella Sauce

Plated Salad - Select One

- Baby Iceberg Wedge with Pancetta Crisps, Gorgonzola and Melted Cherry Tomatoes, Bleu Cheese Dressing
- Butter Lettuce Hearts and Heirloom Tomato Carpaccio, White Balsamic Glaze and Extra Virgin Olive Oil
- Organic Greens with Pistachio Rolled Goat Cheese and Roasted Peppers, Cider Vinaigrette
- Very Berry Baby Spinach with Strawberries, Black Berries and Blueberries Slivered Toasted Almonds Port Wine Vinaigrette

Plated Entrées - Select Up to Three Guest Select Tableside

- Stuffed Chicken Breast with Spinach, Sundried Tomatoes and Feta, Herb Sauce Allemande
- Goat Cheese Crusted Florida Red Snapper Roasted Red Pepper and Horseradish Fumet
- Crab Stuffed Fillet of Gulf Grouper Vermouth Cream
- Domestic Lamb Chops, Seared and Baked Tapenade-Laced Jus
- Grilled Filet Mignon, Glazed Cipollini Onions
- Chef's Choice of Vegetarian Entrée

Chef's Choice of Accompaniments

\$275++ per guest

Menus

SPECIALTY STATIONS

Includes Choice of the Following: 1 Plated Salad or Chef's Salad Station 2 Carving Stations OR Churrasco Station

2 Accompaniment Stations

Carving Stations

Roasted Prime Rib

Natural Jus and Freshly Grated Horseradish

Slow Roasted Steamship Round of Beef

Cabernet Infused Natural Au Jus Horseradish Cream

Baked Gulf Coast Grouper

Banana Leaf Wrapped Whole Grouper with Jerk Seasoning Roasted Corn Bread Chutney and Herb Crème Fraîche

Whole Roasted Florida Suckling Pig

Prepared Cuban Style in La Caja Box Vinaigrette Coleslaw, Sweet Rolls Mustard, Horseradish and Mojo

Whole Boneless Turkey

Blue Moon Ale and Orange Brine Pumpernickel & Onion Roll

OR

Churrasco Station - Choice of 5

Marinated Beef, Pork, Lamb, Chicken Breast and Thighs, Sausage, Swordfish, and Carved Pineapple Caribbean Spiced Plantains, Rice and Beans





Stir Fry Station

Fresh Vegetables Wok Fried with Choice of Beef, Chicken, or Shrimp in Asian Spices Pot Stickers and Dim Sum Fried Rice

Pasta Station

Ballerine, Rigatoni & Vegan Ravioli Choice of: Classic Marinara, Extra Virgin Olive Oil or Cream Based Sauce

Roasted Garlic Cloves, Sautéed Mushrooms, Oven Roasted Vegetables, Olives, Fresh Herbs, Pesto, Italian Sausage, Shrimp, Clams, Scallops,

Roasted Peppers and Fresh Grated Parmesan

Paella Station

Valencia Style Rice Dish with Saffron Our Chefs will Prepare Fresh on the Buffet with Tender Cooked Rice in a Saffron Broth Chicken, Chorizo Sausage, Shrimp, Mussels, Green Peas and Grilled Peppers

Risotto Station

Seafood Risotto with Mussels, Clams, Shrimp, Scallops Vegetarian Risotto with Peas, Asparagus, Tomato, Broccoli Classic Risotto with Italian Sausage and Fennel

Mashed Potato Station

Yukon Gold, Sweet, and Russet Potatoes, Broccoli, Caramelized Onions, Sautéed Mushrooms, Chopped Eggs, Bacon Bits, Chives, Smoked Gouda, Cheddar Cheese, Sour Cream and Whipped Butter

\$265++ per guest plus \$200 Chef Fee per station, per 50 guests









THE BIG HICKORY BUFFET

Marinated Vine Ripened Heirloom Tomatoes with Basil and Lemon Oil Tender Spinach Leaves, Shiitake Mushroom, Applewood Smoked Bacon, Grilled Onions with Honey Mustard Vinaigrette

Grilled Eggplant with White Truffle Oil and Shaved Asiago Cheese

Roasted Chicken Breast with Balsamic Glaze and Wilted Arugula

Warm Grilled Salmon with Yellow Tomatoes and Cilantro

Carved to Order: Herb and Pepper-Marinated Prime Rib with Horseradish Cream and Au Jus

Risotto with Caramelized Onions and Fresh Herbs

Grilled Asparagus, Portobello Mushrooms and Roasted Peppers with Olive Oil and Cracked Pepper Rustic Rolls and Breads



THE GULF COAST BUFFET

Grilled Watermelon, Sheep Feta and Arugula Salad

Garden Greens with Sprouts, Micro Greens, Shredded Candy Stripe Beets, Black Radishes,

with Herb Vinaigrette

Herb Couscous with Bay Shrimp Salad

Stuffed Peppers with Lentil, Rice, Cumin and Sautéed Eggplant

Smoked Chicken Breast with Avocado Salad

Seared Snapper with Chive Beurre Blanc

Carved to Order: Warm Roasted Peppercorn Crusted Tenderloin of Beef with Pinot Noir Sauce

Garlic and Shallot Roasted Baby Red Potatoes Grilled Broccolini, Endive and Crispy Shallots

Artisan Rolls and Breads



A TASTE OF THE TROPICS BUFFET

Chayote Squash Salad with Scotch Bonnet Pepper

Bay Shrimp Salad with Plantain Chip

Spiced Pineapple Salad with Coconut, Hearts of Palm and Avocado with Pink Peppercorn and Grapefruit Florida Purple Rice Grits with Roasted Asparagus and Tomato Coulis

Jamaican Jerk Chicken Breast and Tropical Fruit Sauce

Grilled Mahi Mahi, Escabeche

Pancetta Wrapped Medallions of Pork Tenderloin with Apricot Plum Glaze

Coconut Rice and Beans

Honey Roasted Yams with Chili Lime-Cilantro Yogurt and Scallions

Fire Roasted Vegetables

Honey, Corn and Jalapeno Poppy Seed Muffin

\$255++ per guest





Beverage Packages

Your special day calls for a toast! We offer a variety of packages to suit the needs of you and your guests. Create your own Signature Cocktail or design a unique Craft Bar to enhance the celebration. Select from a variety of Wine, Bubbles, Brews, Cocktails and Soft Drinks.

Bartender Fee \$200 per each, per 75 guests

CONSUMPTION BAR OR CASH BAR

- Super Premium Cocktails \$15
- Premium Cocktails \$14
- Domestic Beer \$7
- Premium and Imported Beer \$8
- · Assorted Florida Craft Beer \$9
- Canvas Wines \$12
- Seasonal Wines \$14-16
- Juices and Bottled Water \$6
- Soft Drinks \$6
- Cordials \$14

Charged on Consumption, Per Drink

SIGNATURE DRINKS AVAILABLE

Ask Event Manager for More Information

PREMIUM HOSTED BAR

- Vodka: Tito's
- Gin: Beefeaters
- · Scotch: Johnnie Walker Red
- Tennessee Whiskey: Jack Daniels
- · Whiskey: Canadian Club
- Rum: Bacardi
- Tequila: Sauza Gold
- Domestic & Imported Beers
- Assorted Florida Craft Beer
- Canvas Wines
- Assorted Juices
- · Soft Drinks & Bottled Waters

Four Hours Included in Standard Package

Each Additional Hour: \$10 per guest

SUPER PREMIUM HOSTED BAR

- Vodka: Grey Goose
- Gin: Tanqueray
- Scotch: Johnnie Walker Black
- Bourbon: Knob Creek
- Whiskey: Crown Royal
- Rum: Plantation
- Tequila: Patron Silver
- Domestic & Imported Beers
- · Assorted Florida Craft Beer
- Canvas Wines
- Assorted Juices
- Soft Drinks & Bottled Waters

Upgrade Fee for Four Hour Package: \$15 per guest

Each Additional Hour: \$12 per guest



Hyatt Wedding Cake



- White
- Chocolate
- Almond
- Marble
- Hazelnut
- Lemon
- Pineapple
- Coconut
- Pistachio
- Red Velvet
- Carrot
- Spiced Apple

FILLING FLAVORS

- Plain Bavarian
- Strawberry Bavarian
- Raspberry Bavarian
- Chocolate Mousse
- White Chocolate Mousse
- Chocolate Chip
- Mocha
- Grand Marnier
- Hazelnut Praline
- Cream Cheese
- Caramel Cream Cheese
- Pineapple
- Lemon
- Key Lime
- Coconut
- Pistachio
- Mango and Guava





- White with Plain Bavarian
- Lemon with Raspberry Bavarian
- Coconut with Key Lime Filling
- Almond with Strawberry Bayarian
- Red Velvet with Cream Cheese
- White with Raspberry Bavarian
- Chocolate with ChocolateMousse
- Spiced Apple with Caramel Cream Cheese
- Pistachio with White Chocolate Mousse
- Coconut with Pineapple Filling
- Marble with Chocolate Mousse
- Chocolate with Hazelnut Praline
- · Carrot with Cream Cheese
- · Lemon with Lemon Bavarian
- Almond with White Chocolate Mousse
- Chocolate with Caramel Cream Cheese

CUSTOM DESIGN WHITE BUTTER CREAM ICING

Ask Event Manager for Cake Design Options

ENHANCEMENTS

- Rolled Fondant \$5 per person
- White Sugar Flowers \$3 to \$5 per each
- Colored Sugar Flowers \$3 to \$5 per each



Details

The Resort

Create memories that will last a lifetime at our award-winning tropical resort near Naples, Florida. Enjoy exclusive access to five water slides, four refreshing pools, a lazy river, and a secluded private island. From family retreats to romantic escapes, our Southwest Florida resort in Bonita Springs offers endless excitement in a beautiful setting.

Stillwater Spa & Salon

Amid the lush greenery of Southwest Florida's unspoiled natural treasures, lies the innovative 19,000 sq. ft. Stillwater Spa, the centerpiece of the luxurious Hyatt Regency Coconut Point Resort and Spa

Restaurants

Embrace the vibrant area dining scene and the fresh food culture of the Florida Gulf Coast at our five distinctive restaurants and bars. Get your day started with a Starbucks® coffee drink at Cool Beans. Watch the sunset at dinner on the screened porch, lakeside at Tarpon Bay. Sip artisan cocktails and enjoy live music in the bar on weekends, or enjoy a local craft beer outside by the fire. Savor coastal comfort food with an international twist in the tranquil atmosphere of Tanglewood. And soak up the sunshine during lunch with a frozen drink at Corkscrew Pool Bar & Grill.

Check-In 4:00pm Check-Out 11:00am

Ancillary Events

Gather with friends and family in the days ahead and after your celebration. Whether it be a poolside welcome reception or fountain-side farwell brunch, there are several locations throughout the resort perfect for you to maximize the time spend with your wedding guests.

Ask your Event Manager for Ancillary Event Menu.



Guestrooms

Magnificent views, relaxing decor and deluxe amenities await you at the Hyatt Regency Coconut Point Resort and Spa. With 454 guestrooms and suites, special group room rates for a minimum block of 10 rooms for 1 night can be arranged for your wedding guests.

Parking Fees

Overnight Self: \$18 per car Valet: \$27 per car Event Only Self: \$3 per hour Valet: \$12 per car

Pet Friendly

We are happy to welcome your traveling canine companions. Please inform the hotel you'll have a pet staying with you at least three days in advance of your arrival.

Weight Limit: 50lbs Pet Cleaning Fee: \$150

Raptor Bay Golf

Discover the most unique golf resort along the Florida Gulf Coast, where world-class facilities exist in perfect harmony with their natural surroundings. True stewards of the land, Hyatt Regency Coconut Point Resort and Spa, in partnership with WCI Communities, Inc., sought the expertise of golf legend Raymond Floyd to design 18 holes of golf that would make history as the first course in the world to receive Audubon International's Gold Signature Sanctuary Certification. Each hole was carefully designed to blend with the environment, leaving a beautiful course with natural surroundings.



Details

Confirmation of Space

A signed Event Agreement accompanied by an initial nonrefundable deposit of 25% in estimated charges is required to confirm your date and Event Space.

Final Payment

Final payment in the form of a cashier's check money order, check, credit card or cash is due at least 10 business days prior to the wedding date.

Service Charge and Fees

A Service Charge of 25% and Florida Sales Tax of 6.5% is applied to Event Total. These additional fees are not included in pricing within this brochure.

Guest Count Guarantee

An updated guest count is collected 30 days prior to event. Then the final guarantee is due by 12:00pm, three business days prior to your event. Once received this number may not be reduced. We will be prepared to serve 3% above guarantee.

Children's Pricing

Children Ages 0 to 3 \$0 per child Children Ages 4 to 11 \$35 per child Guests Age 12 to 20 \$125 to \$155 per guest

Welcome Packets and Gift Bags

Non-Personalized Passed at Front Desk - No Fee Non-Personalized Delivery \$3 per room Personalized Delivery \$5 per room

Dressing Room

Upon request, one complimentary meeting room can be provided as a Dressing Room for the wedding party based on availability.





Hotel will guarantee 2 hours of set up time prior to start of event, unless otherwise indicated in Event Agreement. All decor, rentals, and personal items must be cleared from Event Space immediately following conclusion of Event. Group or Coordinator fully responsible of set up and removal of all non-Hyatt inventory items.

Security

Hotel will not assume responsibility for the damage or loss of any articles left on the premises prior to or following your ceremony or reception. Should you wish to hire security services, suggestions are available through your Event Manager. Group or Coordinator fully responsible for removal of all cards and gifts. The Hotel will not be responsible for any vendor equipment or rental items.

End Time

All outdoor events must conclude by 10:00pm due to the local noise ordinance. Indoor events can extend until 12:00am.

Outdoor Lighting

All outdoor events hosted after sunset require additional lighting hired via an approved outside vendor.

Food Allergies and Dietary Restrictions

Hotel and culinary team are willing and able to accommodate food allergies and special dietary requests. Including but not limited to: Gluten, Celiac, Dairy, Nuts, and Kosher Meals.

Please notify your Event Manager accordingly.

Vendor Meals

A hot meal should be provided to all non-Hyatt vendors working 3+ hrs. \$65 per vendor, per meal





Vendors



Hyatt's preferred list of vendors, along with your dedicated Event Manager, will work together to guide you every step of the way, ensuring a smooth wedding planning process to bring your vision to life.

A hired Wedding Planner or Month of Coordinator is required for all weddings hosted at Hyatt Regency Coconut Point. A professional Coordinator will provide the additional detail-oriented support required in order for you to enjoy a stress-free and seamless celebration.



Wedding Coordinators CocoLuna Events

Courtney Armen cocolunaevents.com

Florida Wedding Design

Brittiny Gibson flroidaweddingdesign.com

Jet Set Wed

Kehrin Hassan ietsetwed.co

Fabulously Chic Weddings

Courtney Gabelbauer fabchicweddings.com

Lark and Willow Events

Betsy Moffit larkwillowevents.com

Side by Side Weddings & Events

Kathie and Jacqui Respo sbsweddings.com

Florist Floral Symphony

floral-symphony.com

Floral Artistry

floralartistyofsanibel.com

Kaleidoscope Floral

kaleidoscopefloral.com

Something Bloomed

somethingbloomedswfl.com

Tom Trovato Event Floral and Design

tomtrovato.com

Photography Aimee Rossi Photography

Aimee Rossi aimeerossi.com

Ashtyn Brooke Photo

Ashtvn Bush ashtynbrookephoto.com

Hunter Ryan Photo

Tiffany and Cody Tolmen hunterryanphoto.com

Maria Glassford Photography

Maria Glassford mariaglassford.com

Matt Steeves Photography

Fallon and Matt Steeves mattsteeves.com

Set Free Photography

Stacy Sullivan setfreephotography.com

Trenholm Photo

Austin Trenholm trenholmphoto.com

Videography Aloha Filmworks

Cinnamon Chittester alohafilmworks.com

iheART Films

AnnMarie + Steven iheartfilmstudios.com

Fidelis Films

Nikki + Christian fidelis-films.com



Vendors



After securing your wedding venue and date, hiring your team of vendors is the next big 'To Do' of wedding planning. This list is only composed of trusted companies that our previous couples have raved about throughout the years.

Curating a team of vendors who are familiar with, and are partnered with the Hotel is truly the key to a delightful and flawless event.

All Vendors servicing your event are required to hold an insurance policy with \$2 million in Commercial General Liability Coverage listing the Hyatt Regency Coconut Point as additionally insured.



Entertainment A DJ with Class

Jim Dalia adjwithclass.com

Curate Entertainment

D.I. Malike

+ Teamcurateentertainment.com

DJ Tommy

Tommy Giaime theditommy.com

MK Entertainment

Mike + Kari

mkentertainmentdj.com

Jade Strings

Jade Gibson + Team jadestrings.com

Wiley Entertainment

None Other Band by Clint Wiley wileyentertainment.com

Officiant

Dr. Dan Lamey 239.272.2972

Lhegend Carter 941.529.8731

Rabbi Raab rabbimichaelraab.com

Reef. Russ Winn swflweddingofficiant.com

Paper Script Me Pretty scriptmepretty.com

Luster Designs lusterdesigns.com

Event Rentals

Trinity Special Event Rentals trinityspecialeventrentals.com

Niche Event Rentals nicheeventrental.com

So Staged sostaged.com

Linen **BBJ** Linen

bbilinen.com

Nuage Designs nuagedesigns.com

Over the Top Rental Linens overthetopinc.com

Lighting / Audio Visual Encore - In House

See Hyatt Event Manager for Contact

Luna. C. E. Productions lunace-productions.com

Hair and Make Up Duality Artistry

dualityartistry.com

Naples Make Up Artistry naplesmakeupartistry.com

J&A Makeup Artistry jamakeup.com





Special Offers

CELEBRATE YOUR WEDDING DAY AT HYATT AND EARN FREE NIGHTS FOR YOUR HONEYMOON

Now there's even more to love about your wedding at Hyatt. When you celebrate your wedding at a participating Hyatt hotel, you can earn free honeymoon nights at any Hyatt Hotels & Resorts location worldwide — from authentic resorts that capture the essence of the destination to exciting city hotels across the globe.

Simply request offer code HMOON and enter into a contract by December 31, 2022 to hold your wedding or commitment ceremony at a participating Hyatt hotel and you will earn World of Hyatt Bonus Points redeemable for free nights with no blackout dates at Hyatt hotels or resorts worldwide.

Offer not valid in conjunction with previously booked or held weddings and may not be combined with other promotional offers.

Once you've earned World of Hyatt Bonus Points, you can redeem them through your World of Hyatt account by visiting worldofhyatt.com or calling 800 30 HYATT.

The number of World of Hyatt Bonus Points earned will be based on the estimated spend at time of contract (pre-tax and hotels fees) for the wedding. Points may be earned for eligible catering/banqueting charges incurred, exclusive of any taxes, gratuities, service charges and outside vendor/supplier charges. Earn up to a maximum amount of 150,000 World of Hyatt Bonus Points. Redemption value based on current award chart, which is subject to change:

\$10,000 USD = 60,000 World of Hyatt Bonus Points Equivalent to a minimum of TWO free nights

\$20,000 USD = 90,000 World of Hyatt Bonus Points Equivalent to a minimum of THREE free nights

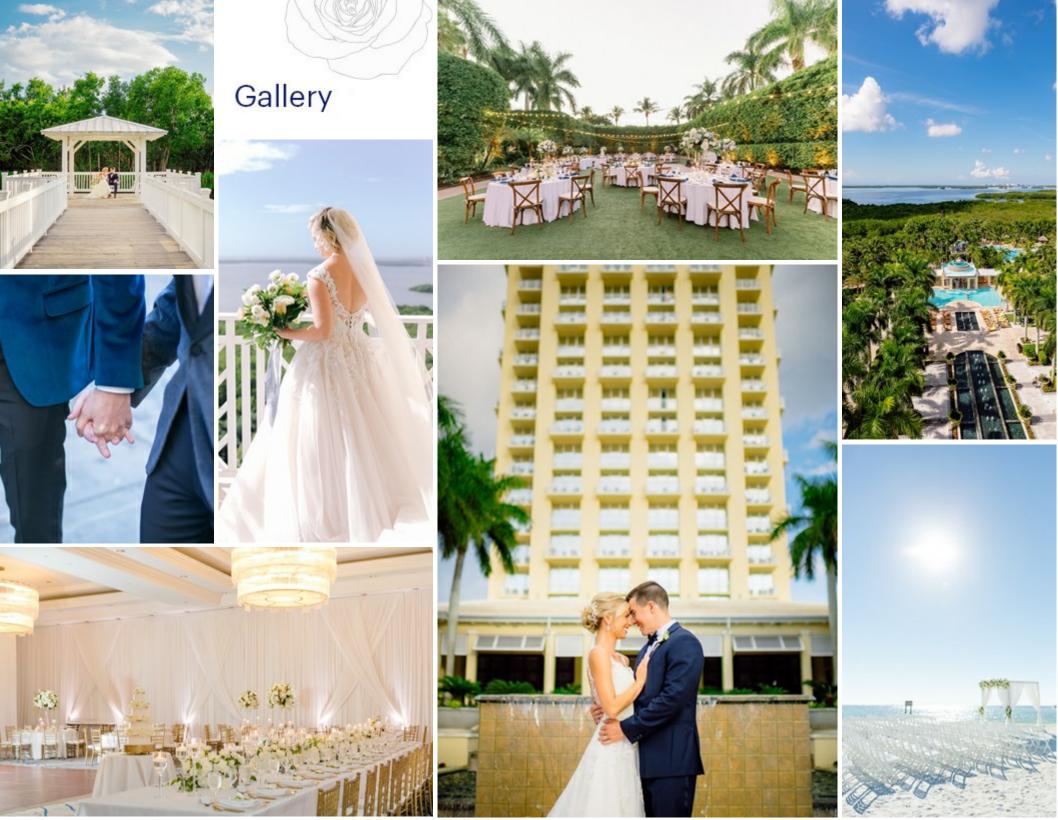
\$30,000 USD = 120,000 World of Hyatt Bonus Points Equivalent to a minimum of FOUR free nights

\$40,000 USD total spend for wedding = 150,000 World of Hyatt Bonus Points Equivalent to a minimum of FIVE free nights







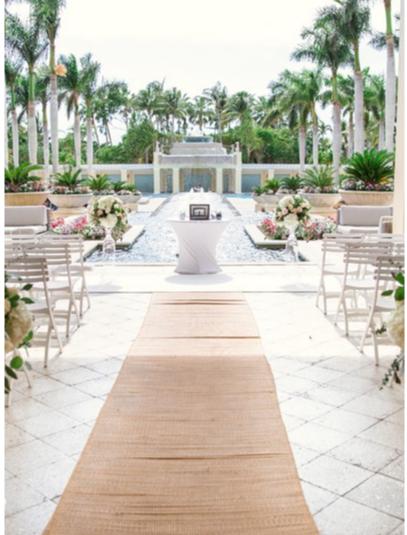






Series Interference















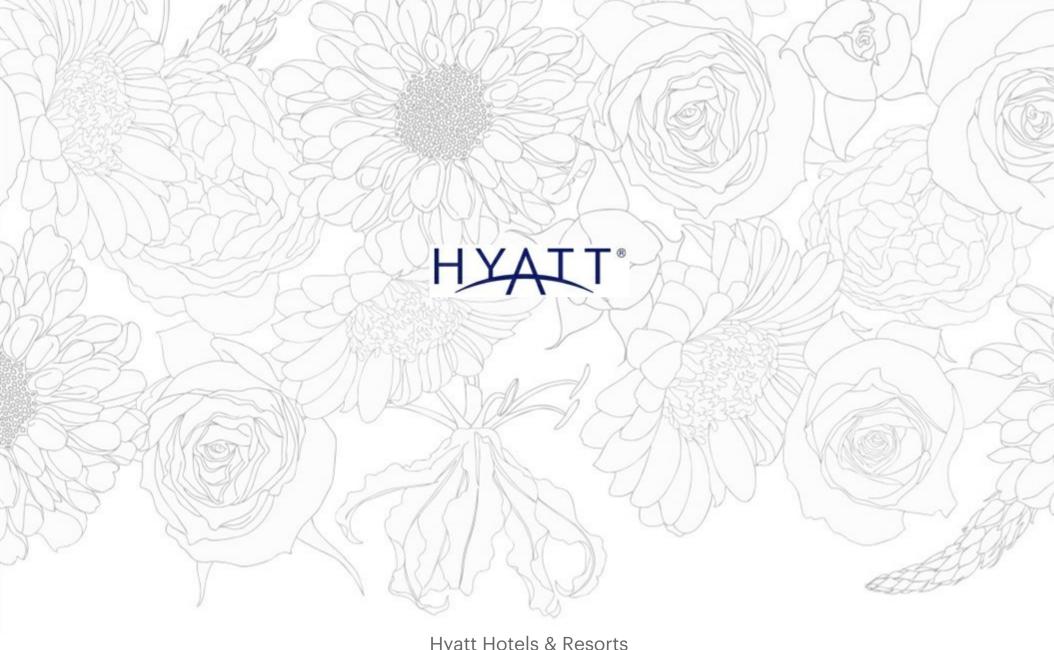












Hyatt Hotels & Resorts

Hyatt Regency Coconut Point Resort and Spa 5001 Coconut Road 239-444-1234













