

HYATT
OLIVE 8
SEATTLE

— *wedding* —
CELEBRATIONS



— your —
SPECIAL DAY



Cheers to you on your engagement. You're ready for the perfect wedding, and we're here to help you take it above and beyond. Our friendly and talented team at Hyatt at Olive 8 will take care of every last detail and flawlessly execute the day of your dreams.

special service

Your wedding specialist will serve as your very own personal consultant, helping you and your guests experience a wedding like no other. From the moment you arrive to the last toast at the reception and that final bite of cake, we are here to create amazing moments and memories you will cherish forever.

pre and post-wedding events

Kick off the festivities with a personalized wedding shower, bridal or family brunch. Our team will be by your side making sure that every event you host at Hyatt is absolutely exceptional and always true to you.

a personalized experience

From unique lighting and linens to fantastic dining options and everything in between, you have the power to choose the personal touches that will bring your dream wedding to life. We look forward to helping you personalize it all to make your special day even more special.

hyatt honeymoons

Celebrate your wedding with HYATT and get the most out of your honeymoon with free nights at participating HYATT Hotels and Resorts worldwide. Check out the *More Details To Consider* page to learn more.

— all about our —
HOTEL



hyatt at olive 8

Enjoy, explore and celebrate to your heart's content at Hyatt at Olive 8. We're here to help you make the most of this exciting time. Enchant guests with a formal affair in our Ballroom or a more intimate gathering in one of our small spaces. No matter what type of celebration you choose, you can be certain we'll make it spectacular. From flowers to music to our gorgeous banquet facilities, it all will culminate in an amazing wedding to remember. Inviting and simply beautiful, Hyatt at Olive 8 is the destination for you.

location

We have the perfect HYATT conveniently located just for you. Our welcoming environment and charming surroundings help you and your guests relax, recharge and have the time of your life.

guest rooms

Magnificent views, relaxing decor and deluxe amenities await at Hyatt at Olive 8. Special room rates can be arranged through your wedding specialist for your bridal party and guests.

urbane

A hit among downtown Seattle restaurants, Urbane is delightfully modern, yet approachable and enduring. The menu at Urbane changes frequently to reflect the seasonality of local ingredients including fish and shellfish native to the Pacific Northwest.

hours

breakfast: M-F, 6:30 AM - 11:00 AM

lunch: M-F, 11:00 AM - 2:30 PM

dinner: 5:00 PM - 10:00 PM

brunch: Sat/Sun, 6:30 AM - 2:30 PM

urbane market

Located within Hyatt at Olive 8, Urbane market features an exclusive local coffee, beer and wine list showcasing the finest wines from the Pacific Northwest and local Seattle microbrews. Relax with friends at this trend-setting Seattle lounge.

hours

daily, 6:00 AM - 9:00 PM

parking

The hotel offers easy valet parking in downtown Seattle, so you can come and go explore as you please. Enjoy our hotels' valet parking service and relax knowing your wheels are safe with us.

elaia spa

At our certified LEED spa, we are dedicated to improving our guests' quality of life. Our friendly spa offers a complete menu of holistic, results-driven spa treatments including full body massages and facials.

shopping

Enjoy a seductive shopping adventure - from the Pacific Place Shopping Center to the Nordstrom Flagship Store. Whether you're looking for cool couture, outdoor gear, or just a Nirvana t-shirt, Seattle offers great shopping centers, malls and outdoor markets for shopping heaven in the Northwest.

— *wedding* —
SITES



ballroom

This beautifully sophisticated 6,600-square foot ballroom is divisible into as many as five breakout rooms. Invite 400 guests to a sensational reception in the elegant new ballroom of Seattle's first LEED-certified hotel. From a prestigious setting in the city's tallest residential building, to our reputation as a leader in green luxury, the ballroom of Hyatt at Olive 8 offers the ultimate venue for your wedding.

azure

Featuring 1,035 square feet of elegant new interior space, this enchanting event space accommodates 75 guests for an unforgettable wedding reception, bridal dinner or party.

steel

Boasting a total of 935 square feet, newly designed event space, the Steel Room offers accommodation for 75 at a reception or 50 guests for a formal seated banquet. Divide this Seattle wedding space into two separate rooms for smaller wedding events.

cyan

Invite 80 guests to your stylish reception. Entertain up to 60 in a formal banquet setting. Divide this 893 square foot event room into two sections - A & B - for separate but simultaneous events.

cobalt

Entertain your guests in the heights of style in this 782 square foot event space. Invite up to 55 guests for a reception for 40 for an impressive sit-down banquet.

— customize your —
EXPERIENCE



inclusions

Bridal Suite for the Bride and Groom on evening of reception with complimentary overnight valet parking and special turndown amenity

Discounted Guest Room Rates

Menu Tasting

Complimentary Champagne Toast

Selection of Hotel Linens and Napkins

Dance Floor and Staging

Votive Candles

Silver Table Number Stands with Numbers

Cake Cutting Service

Ceremony Rehearsal Space

Hyatt Honeymoon Promotion

dining options

With imaginative presentations and a universe of options, your dinner menu will reflect your personal taste. Choose among the following packages. With such delicious and irresistible offerings, you and your guests will remember this meal for a long time to come.

beverage packages

Whether you prefer a cash, standard or deluxe bar package, we help you get the festivities underway exactly the way you want. Discover a beverage package perfectly suited to your occasion.

something special

Have an idea in mind to really wow your guests? We'll do all we can to help, tailoring the entire experience for a wedding that really shines.

tasting

A complimentary tasting of your dinner will be included for up to (6) guests. Additional guests will be at an extra charge that will be determined by your catering manager.

Tasting are scheduled Monday thru Friday during lunch hours. The date of the tasting is based on the availability of the Chef and hotel.

Our wedding cakes are provided by Creme de la Creme and will be arranged by your wedding specialist.

wedding package
PACKAGE I



PACKAGE I INCLUDES THE FOLLOWING:

Choice of 3 Hors d' Oeuvres
Signature 4 Hour Bar
Three Course Plated Dinner
Champagne Toast
\$135.00 per person

Enhancements to Package I:

House Wine Service by the Bottle during Dinner Service
\$15.00 per person

Additional Bar Service by the Hour
\$8.00 per person

HORS D' OUEVERS (choose 3)

Cold:

Mascarpone and Pistachio Stuffed Strawberry,
Champagne Caviar

Truffle Scented Grilled Fresh Corn, Sweet
Peppers and Boursin Cheese on Crispy Brioche

Citrus Flaked Northwest Salmon, Caper Chive
Cream, English Cucumber

Watermelon, Brie, Arugula Skewer with Balsamic
Glaze

Hot:

Parmesan Artichoke Hearts, Pink Peppercorn Aioli

Buttermilk Fried Chicken, Cajun Aioli

Smoked Pork Belly, Pickled Blackberry

Coconut Shrimp, Tropical Salsa

STARTERS (choose 1)

Baby Spinach, Champagne Macerated
Strawberries, Toasted Almonds, Fresh Herb
Whipped Goat Cheese, White Balsamic
Vinaigrette

Baby Spring Lettuce, Shaved Tonnemaker Apples
and Fennel, Crumbled Feta Cheese and Balsamic
Glaze

Roasted Plum Tomato Soup with Basil Pesto and
Mozzarella Crouton

Foraged and Found Wild Mushroom Soup, Chive
Cream

**ENTRÉE : (pre-selected choice of 2 plus 1
Vegetarian)**

Pacific Northwest Salmon, Forbidden Rice,
Roasted Spring Squash, Apple and Rainbow
Carrot Slaw, Basil-Mint Puree

Roasted Chicken Breast, Roasted Garlic
Fingerling Potatoes, Grilled Asparagus, Wild
Mushroom Marsala Sauce

Grilled All Natural Sirloin Steak, Truffle Potato
Puree, Garlic Roasted Haricot Verts, Herb Porcini
Mushroom Butter, Madeira Wine Sauce

Parmesan Pesto Risotto, Cherry Tomatoes,
Caramelized Cipollini Onions, Fried Basil

Polenta Spring Vegetable Lasagna Blistered
Tomato Sauce

CONFECTIONS

Wedding Cake provided by Crème de la Crème
Bakery

Additional charges may apply for intricate
designs or fondant.

wedding package
PACKAGE II



PACKAGE II INCLUDES THE FOLLOWING:

Choice of 5 Hors d' Oeuvres
Signature 4 Hour Bar
Three Course Plated Dinner
Champagne Toast
\$160.00 per person

Enhancements to Package II:

House Wine Service by the Bottle during Dinner Service

\$15.00 per person

Additional Bar Service by the Hour

\$8.00 per person

HORS D' OUEVERS (Choice of 5)

COLD:

Pepper and Herb Crusted Beef Tenderloin Crostini with Herb Horseradish Cream
Mascarpone and Pistachio Stuffed Strawberry, Champagne Caviar
Seared Togarashi Ahi Tuna*, Seaweed Salad, Wasabi Mayo
Truffle Scented Grilled Fresh Corn, Sweet Peppers and Boursin Cheese on Crispy Brioche
Citrus Flaked Northwest Salmon, Caper Chive Cream, English Cucumber
Watermelon, Brie, Arugula Skewer with Balsamic Glaze

HOT:

Grilled Beef Skewers, Cracked Pepper and Cilantro Chimichurri
Crab Rangoon, Sweet and Sour Sauce
Parmesan Artichoke Hearts, Pink Peppercorn Aioli
Buttermilk Fried Chicken, Cajun Aioli
Smoked Pork Belly, Pickled Blackberry
Coconut Shrimp, Tropical Salsa

STARTERS: (choose 1)

Wild Arugula with Belgian Endive, Red Grapes, Pine Nuts, Beecher's Flagship Cheddar, Citronette

Baby Spinach, Champagne Macerated Strawberries, Toasted Almonds, Fresh Herb Whipped Goat Cheese, White Balsamic Vinaigrette

Baby Spring Lettuce, Shaved Tonnemaker Apples and Fennel, Crumbled Feta Cheese and Balsamic Glaze

Zucchini Basil Soup with Heirloom Tomato Tomato Herb Relish

Roasted Plum Tomato Soup with Basil Pesto and Mozzarella Crouton

Foraged and Found Wild Mushroom Soup, Chive Cream

CONFECTIONS

Wedding Cake provided by Crème de la Crème Bakery

Additional charges may apply for intricate designs or fondant.

ENTREES: (Pre-selected choice of 2 plus 1 Vegetarian)

Seared Local Halibut, Creamy Herb Polenta, Grilled Asparagus, Roasted Corn and Leek Ragu with Apple Cider Gastrique

Pacific Northwest Salmon, Forbidden Rice, Roasted Spring Squash, Apple and Rainbow Carrot Slaw, Basil-Mint Puree

Seared Pacific Seabass, Thai Red Curry Sauce, Coconut Almond Rice, Blistered Green Beans, Crispy Wontons

Roasted Chicken Breast, Roasted Garlic Fingerling Potatoes, Grilled Asparagus, Wild Mushroom Marsala Sauce

All Natural Beef Tenderloin, Truffle Potato Puree, Garlic Roasted Haricot Verts, Herb Porcini Mushroom Butter, Madeira Wine Sauce

Grilled Sirloin Steak, Panzanella Salad, Toasted Rustic bread, Crisp Cucumbers, Heirloom Tomato, Shaved Onions, Fresh Herb Verde

Balsamic Glazed Portobello Mushroom, Roasted Eggplant, Grilled Squash, Fresh Herb Polenta and Tomato Coulis

Parmesan Pesto Risotto, Cherry Tomatoes, Caramelized Cipollini Onions, Fried Basil

wedding package
PACKAGE III



PACKAGE III INCLUDES THE FOLLOWING:

Choice of 5 Hors d' Oeuvres
Signature 4 Hour Bar
Reception Stations
Champagne Toast
\$160.00 per person

Enhancements to Package III:
Additional Bar Service by the Hour
\$8.00 per person

HORS D' OUEVERS (Choice of 5)

COLD:
Pepper and Herb Crusted Beef Tenderloin Crostini with Herb Horseradish Cream
Mascarpone and Pistachio Stuffed Strawberry, Champagne Caviar
Seared Togarashi Ahi Tuna*, Seaweed Salad, Wasabi Mayo
Truffle Scented Grilled Fresh Corn, Sweet Peppers and Boursin Cheese on Crispy Brioche
Citrus Flaked Northwest Salmon, Capers Chive Cream, English Cucumber
Watermelon, Brie, Arugula Skewer with Balsamic Glaze

HORS D' OUEVERS (cont.)

HOT:
Grilled Beef Skewers, Cracked Pepper and Cilantro Chimichurri
Crab Rangoon, Sweet and Sour Sauce
Parmesan Artichoke Hearts, Pink Peppercorn Aioli
Buttermilk Fried Chicken, Cajun Aioli
Smoked Pork Belly, Pickled Blackberry
Coconut Shrimp, Tropical Salsa

DISPLAYS

(Select Two Item)
Farmer's Market Crudit  Display
Local Cheese and Bread Display
Seasonal Marinated Roasted Vegetables
Seasonal Sliced Fresh Fruit Display
Bruschetta and Tapenade Display

PREPARED TO ORDER (Select One Item)

SKAGIT VALLEY LETTUCE WRAP
Fresh crisp lettuce filled with a selection of healthy protein and vegetables and finished off with the sauce of your choice
Chili Lime Ground Chicken, Fresh Herb Marinated Flank Steak, Curried Tofu, Cajun Shrimp, NW Mushrooms, Scallion, Jalapenos, Cherry Tomatoes, Avocados, Sweet Peppers, Mung Beans, Sliced Red Onions, Cilantro, Pickled Carrots, Roasted Corn, Black beans
Basmati Rice. Nuoc Chom, Teriyaki Glaze, Avocado Aioli, Siracha, Salsa Verde, Sweet Soy

TACOS DEL OLIVE

Build Your Own Taco, Citrus Grilled Chicken, Dos XX Marinated Shrimp, and Crispy Marinated Tofu
Lime Cabbage Slaw, Pico de Gallo, Cilantro and Lime Sour Cream, Queso Fresco, Black Beans, Hot Sauces, Lime Wedges, Flour and Corn Tortilla, Fresh Corn Chips with Guacamole and Roasted Tomato Salsa

TAPHOUSE ON OLIVE

Individual Beecher's Mac n' Cheese
Toppers: Hill's Bacon or Local Mushrooms
Grass Fed Beef Sliders, Beecher's Flagship Fondue, Pickled Peppers
Lemon Confit Northwest Salmon Cake, Tarragon Aioli, Fried Capers
Squash and Walla Walla Onion Slider, Pickled Carrot Slaw, Tomato Jam
Fresh Kettle Chips

CARVED TO ORDER

(Select One Item) reception 5oz portions
***PLANK SALMON**
Citrus Glazed Cedar Plank Roasted Northwest Salmon
Heirloom Tomato, Fennel and Fresh Corn Salad
Rosemary Polenta
Blackburn Wheat Roll

***MISHIMA RESERVE STRIP LOIN**

Slow Roasted Herb Rubbed Strip Loin
Boursin and Scallion Whipped Potatoes
Grilled Asparagus, Roasted Garlic and Balsamic Horseradish Cream
Sliced Crusty French Bread

***BACON WRAPPED PORK LOIN**

All Natural Pork Loin Wrapped in Hills Bacon
Crispy Smashed Fingerling Potatoes, Caramelized Onions and Fresh Herbs
Grilled Spring Vegetables with Roasted Garlic and Charred Spring Onions
Local Mustard Selection
Artisan Bread
**Chef Attendant Fee of \$150 One Chef / 100 Guests / 2-hour period*

CONFECTIONS

Wedding Cake provided by Cr me de la Cr me Bakery
Additional charges may apply for intricate designs or fondant.

wedding package
PACKAGE IV



PACKAGE IV INCLUDES THE FOLLOWING:

Choice of 5 Hors d' Oeuvres

Signature 5 Hour Bar

Personal Preference Dinner*

Wine Service During Dinner

Champagne Toast

Afterglow

\$190.00 per person

Enhancements to Package IV:

Additional Bar Service by the Hour

\$8.00 per person

***PERSONAL PREFERENCE - A UNIQUE DINING EXPERIENCE**

Your Guests Choose Their Own Entrées in an Individualized Event Setting, Better Than the Standard Dual-Entrée Option, More Elegant Than the Casual Buffet.

The Couple Chooses the Appetizer and Salad in Advance.

A Custom Printed Menu Featuring Four Entrée Selections is provided for Guests at Each Setting.

Specially Trained Servers Take your Guests' Order as They are Seated.

This Dining Option is Designed to Satisfy Individual Tastes and Preferences for All Your Guests.

HORS D' OUEVERS (Choice of 5)

COLD:

Pepper and Herb Crusted Beef Tenderloin Crostini with Herb Horseradish Cream
Mascarpone and Pistachio Stuffed Strawberry, Champagne Caviar
Seared Togarashi Ahi Tuna*, Seaweed Salad, Wasabi Mayo
Truffle Scented Grilled Fresh Corn, Sweet Peppers and Boursin Cheese on Crispy Brioche
Citrus Flaked Northwest Salmon, Caper Chive Cream, English Cucumber
Watermelon, Brie, Arugula Skewer with Balsamic Glaze

HOT:

Grilled Beef Skewers, Cracked Pepper and Cilantro Chimichurri
Crab Rangoon, Sweet and Sour Sauce
Parmesan Artichoke Hearts, Pink Peppercorn Aioli
Buttermilk Fried Chicken, Cajun Aioli
Smoked Pork Belly, Pickled Blackberry
Coconut Shrimp, Tropical Salsa

FIRST COURSE (select one item)

Roasted Cauliflower and Garlic Soup with Caramelized Onions
Roasted Red Pepper Soup with Goat Cheese Cream
Zucchini Basil Soup with Tomato Herb Relish
Foraged and Found Wild Mushroom Soup, Chive Cream
Spicy Italian White Bean and Sausage Soup

SECOND COURSE: (select one item)

Wild Arugula with Belgian Endive, Red Grapes, Pine Nuts, Beecher's Flagship Cheddar, Citronette
Baby Spinach, Champagne Macerated Strawberries, Toasted Almonds, Fresh Herb Whipped Goat Cheese, White Balsamic Vinaigrette
Classic Caesar Salad, Hearts of Romaine, Parmesan Crostini, Shaved Parmesan, and Caesar Dressing
Baby Spring Lettuce, Shaved Tonnemaker Apples and Fennel, Crumbled Feta Cheese and Balsamic Glaze

wedding package
PACKAGE IV



PACKAGE IV (cont.)

ENTREES: (choice of 3, plus 1 Vegetarian/Vegan)

Seared Local Halibut, Creamy Herb Polenta, Grilled Asparagus, Roasted Corn and Leek Ragu with Apple Cider Gastrique

Pacific Northwest Salmon, Forbidden Rice, Roasted Spring Squash, Apple and Rainbow Carrot Slaw, Basil-Mint Puree

Seared Pacific Seabass, Thai Red Curry Sauce, Coconut Almond Rice, Blistered Green Beans, Crispy Wontons

Roasted Chicken Breast, Roasted Garlic Fingerling Potatoes, Grilled Asparagus, Wild Mushroom Marsala Sauce

All Natural Beef Tenderloin, Truffle Potato Puree, Garlic Roasted Haricot Verts, Herb Porcini Mushroom Butter, Madeira Wine Sauce

Grilled Sirloin Steak, Panzanella Salad, Toasted Rustic Bread, Crisp Cucumbers, Heirloom Tomato, Shaved Onions, Fresh Herb Verde

ENTREES: (cont.)

Balsamic Glazed Portobello Mushroom, Roasted Eggplant, Grilled Squash, Fresh Herb Polenta and Tomato Coulis

Parmesan Pesto Risotto, Cherry Tomatoes, Caramelized Cipollini Onions, Fried Basil

Polenta Spring Vegetable Lasagna Blistered Tomato Sauce

CONFECTIONS

Wedding Cake provided by Crème de la Crème Bakery

Additional charges may apply for intricate designs or fondant.

AFTER GLOW

One hour Late Night Snack Station (Choose one)

SLIDER STATION

Grass Fed Beef Sliders, Beecher's Flagship Fondue, Pickled Peppers

Winter Squash and Sweet Onion Slider, Pickled Carrot Slaw, Tomato Jam

Kiltlifter BBQ Brisket, Napa Cabbage Slaw, Grilled Onions

House Made Kettle Chips

TATER-CHOS

Crispy Tater-Tots and House Made Kettle Chips Beechers Cheese Sauce, Grass Fed Beef Chili, Shredded Chili Spiced Chicken Breast, Scallion, Sour Cream, Jalapeños, Roasted Salsa

AFTER GLOW (cont.)

LAVA CAKE 3 WAYS – ACTION STATION* (\$150 chef attendant)

Chocolate Lava Cake with Raspberry Chambord Filling

Chocolate Peanut Butter Lava Cake

*Served with Housemade Vanilla Bean Ice Cream

CHOCOLUSCIOUS

White Chocolate Hand Dipped Truffles with Raspberry Chambord Ganache Filling

Dark Couverture Chocolate Pots de Crème with Vanilla Bean Chantilly

Valrhona Caramelia Milk Chocolate Toffee and Cocoa Nib Bark

Mini Dark Chocolate Cupcake with Salted Caramel Ganache

BEVERAGE

— *packages* —



Your special day calls for a celebration. With bar packages perfect for your style of occasion, guests will sip, savor and enjoy. Select from a variety of soft drinks, red and white wine, premium and domestic beer and cocktails.

— *hand crafted* —
COCKTAILS



best of hyatt

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Enjoy.

FIRST KISS

Peach Schnapps, Grenadine and Sparkling Wine

HAPPILY EVER AFTER

Vodka, Ginger Ale, Pineapple Juice and Cranberry Juice

MINT TO BE MOJITO

Fresh Mint, Rum, Club Soda

BLUSHING BRIDE

Smirnoff Vodka, Raspberry Puree, Lemonade with a Splash of Sparkling Wine

SOMTHING BLUE

Blue Curacao, Vodka and Pineapple Juice

GRINNING GROOM

Gin, Lemon Juice, Bitters, Simple Syrup and Club Soda

ALL SUITED UP

Rye Whiskey, Sweet Vermouth, Bitters and a Maraschino Cherry

— specialty —
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.

WHITE WINES

Hogue Cellars, Pinot Grigio, Columbia Valley, Washington \$44.00
Snoqualmie, Sauvignon Blanc, Columbia Valley, Washington \$43.00
NXNW, Chardonnay, Horse Heaven Hills, Washington \$47.00
Montinore Estate Pinot Gris \$46.00
Airfield Estates, Un-Oaked Chardonnay, Yakima Valley, Washington \$47.00
Sonoris Winery, 'Pure Grace' Sauvignon Blanc, Richland, Washington \$64.00
Chateau Ste. Michelle, Chardonnay, Columbia Valley, Washington \$46.00

RED WINES

Snoqualmie, Red Blend, Columbia Valley, Washington \$43.00
Snoqualmie, Merlot, Columbia Valley, Washington \$43.00
Snoqualmie, Syrah, Columbia Valley, Washington \$43.00
Red Diamond Cabernet Sauvignon, Paterson, WA \$44.00
Airfield Estates, Runaway Merlot, Yakima Valley, Washington \$53.00
Seven Falls, Cabernet Sauvignon, Wahluke Slope, Washington \$48.00
Chateau St. Michelle, Merlot, Columbia Valley, Washington \$47.00
Chateau St. Michelle, Syrah, Columbia Valley, Washington \$49.00
Erath, Pinot Noir, Dundee, Oregon \$51.00
Acrobat, Pinot Noir, Willamette Valley, Oregon \$62.00
Airfield Estates, Bombshell Red Blend, Yakima Valley Washington \$54.00

SPARKLING WINES


Domaine Ste. Michelle, Brut, Columbia Valley, Washington \$45.00
Argyle Brut, Willamette Valley, Oregon \$56.00

— preferred —
VENDORS




We recommend you use a vendor from Hyatt at Olive 8's preferred vendor list, as it helps ensure a smooth and seamless process. We kindly request that vendors deliver flowers, cakes, audiovisual and all other items no sooner than two hours prior to your scheduled event. In addition, we ask that all items be removed following the celebration unless alternate arrangements have been made with your wedding specialist. All vendors must supply their own equipment for setup.


floral


Aria Floral
Tel: 206.352.5778 
www.ariafloral.com

Fena Flowers
Tel: 425.825.8181 
www.fenaflowers.com

linens and decor
BBJ Linens
Tel: 206.575-6206 
www.bbjlinens.com


Pedersen's Event Rentals
Tel: 206-749-5400 
www.pedersens.com


The Prop Gallery
Tel: 206-762-6808 
www.propgallery.com


Rented Elegance
Tel: 425-462-4422 
www.rentedelegance.com

ice cravings
Creative Ice Carving
Tel: 425-251-0535 
www.creativeice.com


music


Andy Mirkovich Productions-Live Music
Tel: 425.454.4817 
www.mirkprod.com


Nitelite Entertainment-DJ
Tel: 206.622.3597 
www.niteliteent.com

Wavelink Music -DJ
Tel: 425.771.1167 
www.wavelinkmusic.com


wedding consultants


Aisle of View
Tel: 425.427.2277 
www.aisleofview.com

Weddings with Wendy
Tel: 206.542.2935 
www.weddingswithwendy.com


Solomon Event Planning
Tel: 206.286.1032 
www.solomonevents.com

photography


Azurra Photography
Tel: 425.746.0888 
www.azurraphotography.com

Ciane Gessel Photography
Tel: 206.650.1030 
www.clanegessel.com


wedding cake

Cakes by Creme de la Creme
Tel: 206.241.0249 
www.cakesbycremedelacreme.com

audio visual

Presentation Services (PSAV), Grand Hyatt Seattle
Tel: 206.774.6166 
www.psav.com

transportation

British Motor Coach
Tel: 206.283.6000 
www.bmclimo.com

DETAILS

— *made easy* —



ceremony information

In order to best plan your wedding and to allow you the opportune time for your wedding ceremony, the Hyatt at Olive 8 has the following start times: 11:00 a.m., 2:00 p.m., 5:00 p.m. and 7:00 p.m. If you have selected the Amphitheater for your ceremony, rehearsals on Friday through the month of June through October must be held prior to 3:00 p.m.

confirmation of space and deposits

Once you decide this is the perfect place for your wedding, an initial non-refundable deposit of 30% of estimated charges is required to confirm your date along with a signed contract.

final payment

Please make your final payment in the form of a cashier's check, money order, check, credit card or cash due at least ten (10) business days prior to the wedding date. A refundable 20% overage deposit will be collected with the final payment to cover charges and / or incidentals charges incurred during and following the wedding.

guest accommodations

A room block can easily be set up for guests attending your event at the Hyatt at Olive 8. Check-in time is 4:00 p.m. and checkout time is 12 noon. If you would like to set up 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

Greet your guests with a gift upon arrival. The following prices apply to any gifts given out to your guests at the front desk or delivered to their guest rooms.

One Page Generic Flyer/Envelope at Front Desk \$2.00 each

One Generic Item at front desk or delivery \$3.00 each/room

One Personalized Item at front desk or delivery \$4.00 each/room

AUDIO VISUAL ENHANCEMENT

Microphone and House Sound Package

Wireless Handheld Microphone
Mixer
House Sound
Set/Strike Labor
Inclusive Price \$550.00

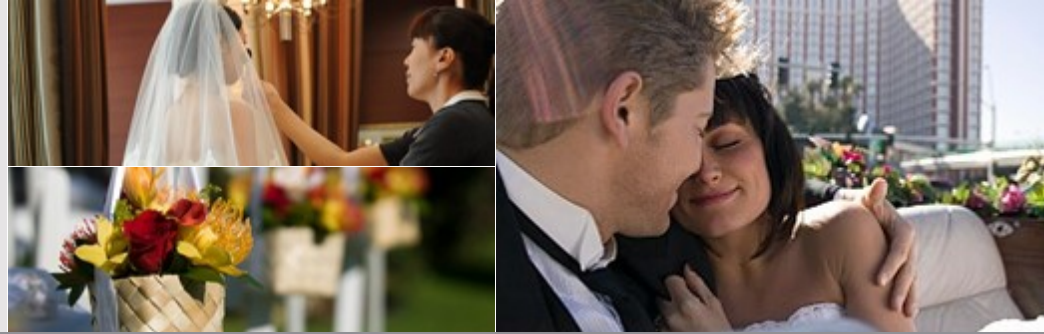
Up lights

6 LED Up Lights
Various Colors to Choose From
Set-up/Strike Labor
Inclusive Price \$950.00

Your Wedding Specialist can work with our Audio Visual team in creating the perfect night for you.

MORE DETAILS

— *to consider* —



guarantee

A final guaranteed number of guests is due by 11:00 a.m. three business days before your event. After we receive this number, it may not be reduced. We will be ready to serve 3% over the guaranteed number you provide.

security

Please note that Hyatt at Olive 8 will not assume responsibility for the damage or loss of any merchandise or 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 wedding specialist. Please ensure someone from your wedding party secures any gifts left at your wedding. The hotel will not be responsible for gift removal. This includes all vendor equipment on property.

hyatt honeymoons

Celebrate your wedding day at HYATT and enjoy free nights on your honeymoon. When the cost of your wedding totals the minimum amounts listed below, you will receive complimentary World of Hyatt Bonus Points to redeem for free nights at any participating HYATT Hotel and Resort worldwide. Offer subject to terms and conditions. Visit hyattweddings.com for full details.

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

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

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

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

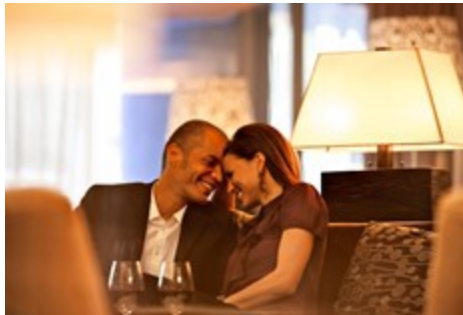
hyatt gift cards

Easy for them. Unforgettable for you. Hyatt Gift Cards are the perfect way to extend your HYATT wedding. They can be redeemed for a variety of services, including award-winning dining, green fees, rejuvenating spa treatments and overnight stays. Purchase them as a reward for yourself, receive them as gifts to use on your honeymoon or give them as gifts to help your special guests personalize their experience while at your HYATT wedding. Hyatt Gift Cards can fit any budget with a range of denominations. Visit certificates.hyatt.com

hyatt gift registry

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