
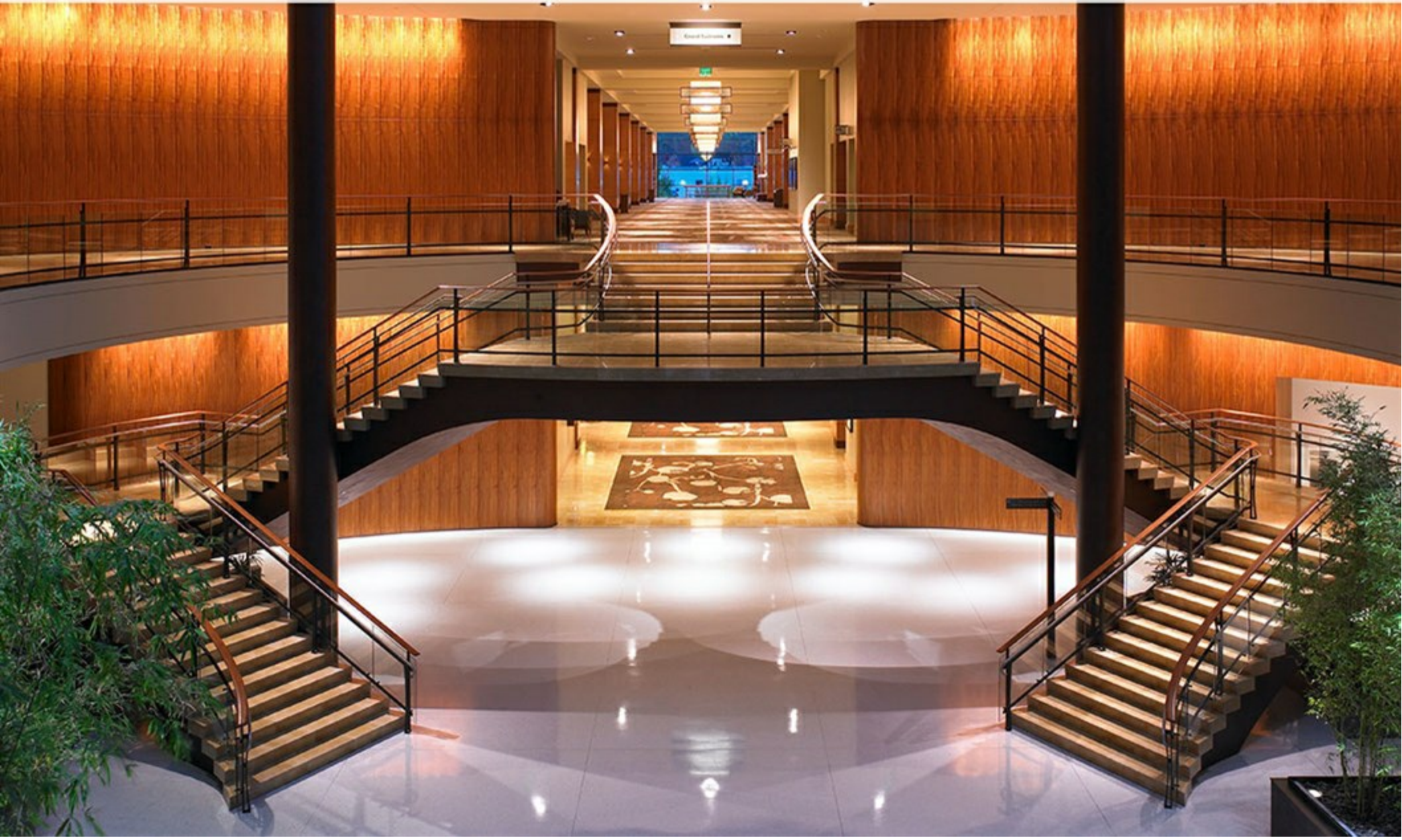


Weddings by 

Hyatt Regency Bellevue on Seattle's Eastside





Your Experience



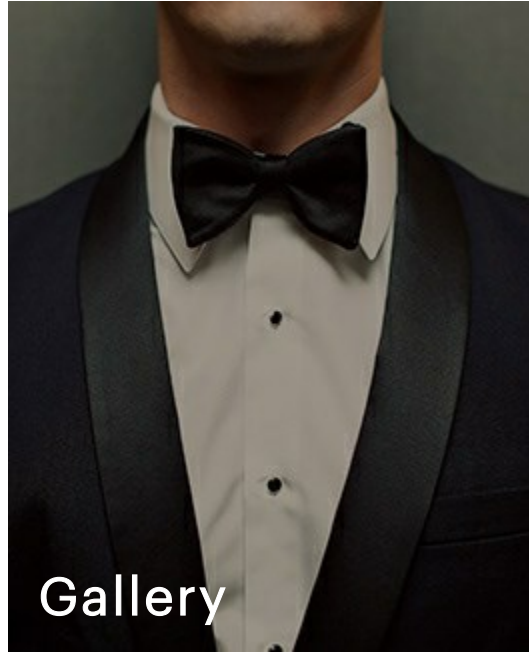
Details



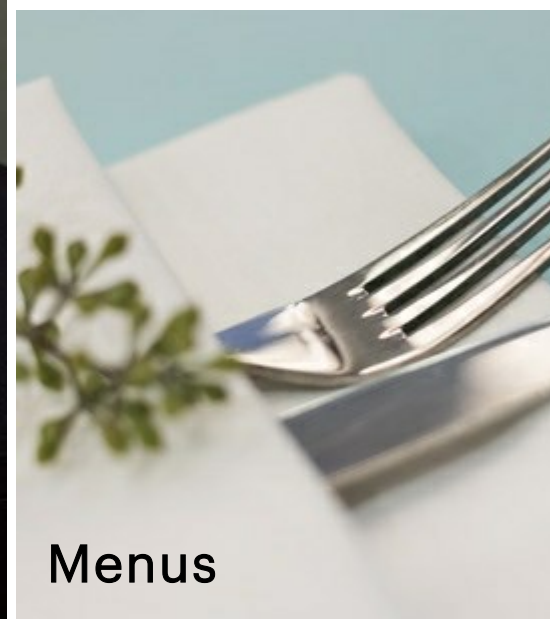
Vendors



Packages



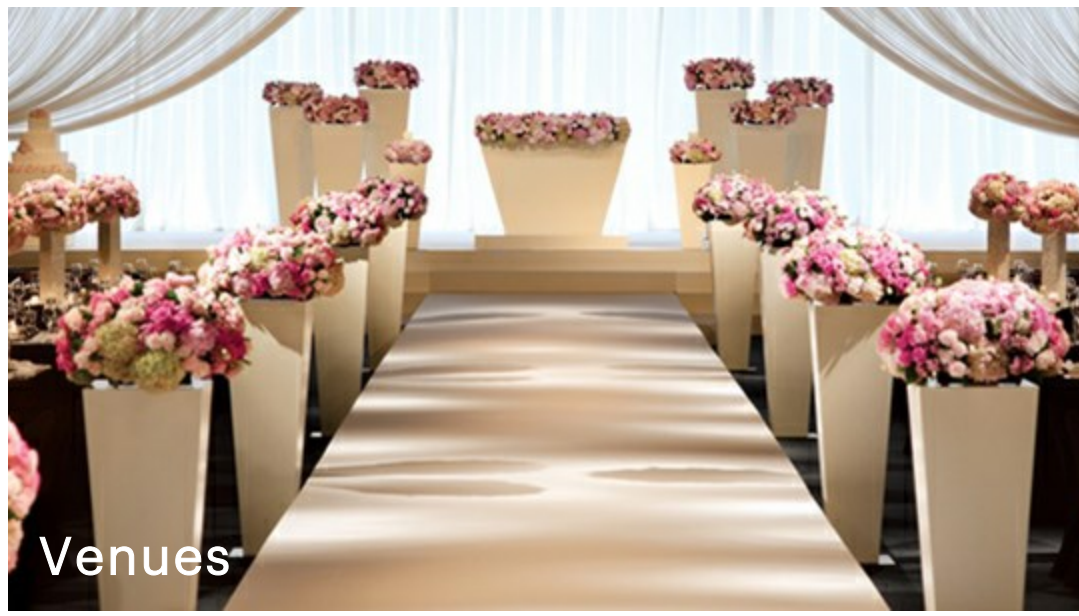
Gallery



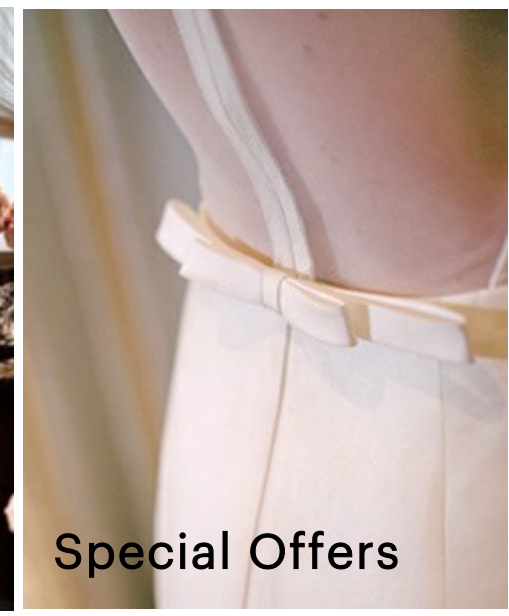
Menus



Bar



Venues



Special Offers

Your Experience



Congratulations on your engagement and thank you for your interest in Hyatt Regency Bellevue. Our wedding specialists will help you create the perfect celebration on your special day, taking care of every last detail and flawlessly execute the day of your dreams. Have an idea in mind to really wow your guests? We'll tailor the entire experience for a wedding that truly shines.

We look forward to helping you personalize it all to make your special day even more special.

Our Love Story

Romance abounds at Hyatt Regency Bellevue. Located within the Bellevue Collection, the Northwest premier shopping, entertainment and dining destination. Your guests will be transported by the simple elegance and relaxing environment. A hub of luxury and culture, our hotel is the perfect venue to host your wedding, welcoming family and friend.

[Click Here to View Our Love Story](#)

Our Chef

Executive Chef Jef Foster loves to experiment with various diverse cuisines, mainly; Italian, Spanish, Asian and Indian. Chef loves to create food carefully sourced and thoughtfully served and is a passionate ambassador of seafood sustainability. When we asked him the secret of being a food Executive Chef, he said- "A chef must think like a scientist, organize like an accountant, plate like an artist and cook like a grandma".

Your Wedding Weekend

From your arrival at Hyatt Regency in preparation for your wedding to the last toast at your wedding reception and beyond, we are committed to creating a once in a lifetime experience for you and your guests. Your wedding specialist will serve as your personal consultant and provide complete coordination for every detail of your wedding.

Your Hyatt wedding experience can start with a personalized wedding shower, rehearsal dinner, bridal brunch or family brunch. Our experts will ensure every wedding event you host at Hyatt Regency is exceptional.

Personalized Service

From linens and lighting to a number of unique dining options and everything in between, you have the power to choose what suits your personal taste. Creating a unique experience is our goal and we look forward to helping you choose each detail to create the perfect wedding.





Your Experience

What Couples Love About Us

"Emily, thank you SO much for making our wedding weekend the best weekend of our lives. It was so magical and a dream come true. Things went flawlessly and it couldn't have been possible without you and your attention to details. We loved working with you over the past year and a half and it meant a lot to us that you gave our wedding a lot of care and attention throughout the process."
Shivani M. Bride, Married at Hyatt Regency Bellevue in 2019.

"Regina Liu was pleasure to work with during all phases of the wedding reception we hosted for our son and daughter-in-law at the Hyatt Regency in Bellevue. She accommodated all of our special requests to make the bride and groom and guests comfortable. She asked questions that we didn't think of to make the overall event go smoothly and successfully. Besides Regina, the hotel staff were professional and attentive, and took care of many small and big things for us"
Mahender Reddy, Father of the Groom, 2019.

"Emily Witt was always on top of all the details from the beginning till the end of the night." Diana, Mother of the Groom, Hyatt Regency Bellevue in 2016.

"This event ran as smoothly as intended and that is, in part, by the Hyatt Regency Bellevue and its wonderful people. There was nothing that could have been improved and we feel so lucky to continue to work with your wonderful staff." Stephanie Solomon, Wedding Planner, Hyatt Regency Bellevue in 2017.

[Click Here to View Our Wedding Experiences](#)



Special Offers

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

The celebration doesn't have to end when the wedding does. When you celebrate your special day at Hyatt hotels or resort locations worldwide, earn free nights for your honeymoon.

\$10,000 USD total spend for wedding = 60,000 World of Hyatt Bonus Points (Redeemable for a minimum of two free nights at any Hyatt hotel or resort worldwide)

\$20,000 USD total spend for wedding = 90,000 World of Hyatt Bonus Points (Redeemable for a minimum of three free nights at any Hyatt hotel or resort worldwide)

\$30,000 USD total spend for wedding = 120,000 World of Hyatt Bonus Points (Redeemable for a minimum of four free nights at any Hyatt hotel or resort worldwide)

\$40,000 USD total spend for wedding = 150,000 World of Hyatt Bonus Points (Redeemable for a minimum of five free nights at any Hyatt hotel or resort worldwide)

2023 WEDDING OFFERS

We have several 2023 available dates. Book your wedding and receive:

- Dance Floor, Staging and Tables
- Complimentary Overnight Junior Suite Accommodations for the Bride and Groom, Including Sparkling Wine, Strawberries, Valet Parking and Turndown Service
- Professional Banquet Captain
- Choice of Complimentary Table Linens and Napkins (Based on Hotel's Inventory)
- Votive Candles for All Guest Tables Complimentary
- Weekend Self-Parking for your Guests
- Wedding Party Lounge (Based on Availability)
- (1) One Complimentary Tasting for Up to (4) Four Guests (Food and Beverage Minimum Required)

To learn more about terms and conditions, please connect with your Wedding Specialist





Venues

We offer the utmost in casual elegance, combined with authentic hospitality. Our reception venues offer something to impress every couple.

Grand Ballroom

Located on the 2nd floor of the Olympic Tower, the stunning 18,000 square foot Grand Ballroom has custom designed light fixtures made from glass and customblown glass bubbles. When guests dine in the ballroom they will look up to a canopy of 48 grand chandeliers with breathtaking glass bubbles dropping from the center. The Grand Ballroom can accommodate up to 1,450 guests.



Evergreen Ballroom

Located on the 1st floor of the Olympic Tower, the beautiful 14,000 square foot Evergreen Ballroom can seat up to 1,000 guests. With Asian inspired decor and chandeliers, the Evergreen ballroom is an inviting atmosphere with modern flare.

Regency Ballroom

Our luxuriously appointed ballroom can accommodate up to 400 guests. Located on the 2nd floor of the Cascade Tower, the 6,000 square foot Regency Ballroom has beautiful gold chandeliers creating a perfect blend of warmth and hospitality for your wedding.



Cedar Ballroom

For an intimate seating the Cedar Ballroom is the perfect choice for your wedding. This ballroom is just over 2,000 square feet and located on the 2nd floor of the Cascade Tower. This elegant ballroom boasts floor to ceiling windows and a semiprivate foyer. Beautiful chandeliers and natural light create a warm setting for up to 110 guests.

[Check Out Our Venues in Action](#)



Celebration Package

Plated Dinner

- (1) One Hour Hosted Signature Brand Bar During Cocktail Hour
- (3) Three Tray-Passed Hors D'oeuvres Based upon One of Each Selection Per Guest
- Salad
- Choice of Gourmet Plated Entree (Up to 3 Selections **or** a Duet Plate From Our Prix-Fixed Menu)
- Three-Tired Wedding Cake **or** Complimentary Wedding Cake Cut
- Celebratory Sparkling Wine and Cider Toast
- Coffee and Tea Service During Meal

\$115 .00 per Guest Plus Service Charge and Tax

Indulge with the Following Enhancements:

Cocktail Hour Bar Upgrade (Premium Tier Brands)
\$4.00 Per Guest Plus Service Charge and Tax

Two Glasses of Wine with Dinner
\$20.00 per guest

Plated Appetizer
\$9.00 per guest

Plated Dessert
\$9.00 per guest



Celebration Package

Buffet Dinner

- One-Hour Hosted Signature Brand Bar During Cocktail Hour
- Three Tray-Passed Hors D'oeuvres Based upon One of Each Selection per Guest
- Soup
- Two Salads
- Two Entree Selections
- Seasonal Vegetables
- Potato/Starch
- Signature Wedding Cake or Complimentary Cake Cutting
- Sparkling Wine or Sparkling Cider Toast
- Coffee and Tea Service During Meal

\$125.00 Per Guest Plus Service Charge and Tax

Indulge with The Following Enhancements:

Additional Dinner Entree Selection
\$8.00 per Guest

Carving Station (plus \$150.00 Carver Fee)
\$20.00 per Guest

Assorted Miniature Desserts
\$12.00 per Guest



Cultural Wedding Package

Royal India

Contact Person: Aeisha
Contact Number: 425 213 0955
Email Address: royalindiarestaurant@hotmail.com

Masala of India:

Contact Person: Sajay
Contact Number: 206 369 6165
Email Address: masalaofindia@gmail.com

Maharaja Cuisine of India:

Contact Person: Sam
Contact Number: 206 519 9800 or 253 802 5500
Email Address: samvirk@comcast.net
100 guests minimum required

Saffron Grill:

Contact Person: Farah Bhatti
Email Address: bhattimalik@hotmail.com

Leah's Catering (Kosher)

Contact Person: Leah
Contact Number: 206-985-2647
Email Address: leah@leahscatering.com



Outside Catering

* You will contact one of the approved caterers regarding your menu option and price, hotel charges \$50 outside catering charge per person on top of the menu price. Your per guest cost will be \$50 plus menu price from the caterer plus service charge and tax.

* Coffee and Tea Service During Dinner is Included

* Service Charge is 25% and tax is 10.1%



Curated Menus



Culinary

You have a vision of your dream wedding, and we strive to help make that vision become a reality. Delicious and irresistible dining offerings and a private tasting creates an environment to inspire and guide you toward the perfect reception for you and your guests. Choose from among the following customizable styles of service.

Cocktail Receptions

Tray Passed Let your guests mingle, as we bring passed bites to them.

Dinner Service

Buffet casual & efficient, a great way to offer variety from regionally inspired cuisine to customized selections.

Specialty Stations interactive & innovative, perfect for multiple cuisines. Offers versatility and the opportunity for guests to meet and mingle during dinner.

Plated guests are seated and served a three or four courses classic & elegant, single or duo option. This style of service allows you to plan your wedding menu with confidence, giving you the opportunity to choose each course in advance.

Family Style proteins served individually to guests while sides are served for passing & sharing. Encourages guests to socialize at the table while enjoying a second serving of their favorite side dish.

Personal Preference allow your guests to personalize their dining experience. Treat them to an elegant four course meal. You choose the appetizer, salad, and offer your guests to choose their entrée, tableside with their server the night of the celebration.



Hors D'oeuvres

Cold Hors D'oeuvres

Compressed Mint Watermelon, Citrus Ricotta,
Serrano Ham

Shrimp, Watermelon, Yuzu, Micro Wasabi

Ginger Szechuan Beef, Sweet Onion Jam, Micro
Arugula, Biscuit

Spicy Ahi Tuna Poke, Taro Chip, Avocado Mousse and
Micro Wasabi

Smoked Salmon, Dill Mousse, Phyllo Cup

Smashed Avocado, Roasted Tomato Relish, Crostini,
Micro Basil

Roasted Red Pepper Hummus Rosette, Pita Crisp,
Olive Oil



Hot Hors D'oeuvres

Fried Chicken, Liege Waffle, Whisky Maple Cream

Carnitas Sope, Chipotle Aioli, Cilantro

Dungeness Crab Cakes, Charred Pepper Remoulade

Bacon Wrapped Short Rib

Vegan Caponata Phyllo Star

Bacon Wrapped Date, Goat Cheese

Short Rib and Roquefort Hand Pie

Baked Raspberry and Brie



Plated Dinner

Salads

Quinoa and Mango Salad with Cilantro, Shaved Red onions, Baby Arugula, Micro Greens and Lime Ginger Vinaigrette

Roasted Beets and Sliced Oranges Salad with Fennel, Whipped Ricotta, Micro Arugula and Citrus Vinaigrette

Apple and Curly Endive Salad with Raisins, Shaved Goat Cheese, Pomegranate Seeds, Toasted Walnuts and Dijon Vinaigrette

Spinach and Frisee Salad with Blue Berries, Candied Pecans, Radish, Oregonzola, Heirloom Tomato and Champagne Vinaigrette

Endive and Baby Arugula Salad with Orange Segments, Cherry Tomato, Shaved Red Onion, Aged Goat Cheese, Apple Cider Vinaigrette

Plated Entrees

Herb Marinated Kobe Top Sirloin and Shrimp, Garlic and Herb Whipped Potatoes, Roasted Broccolini, Green Peppercorn Sauce

Steakhouse Seared Beef Tenderloin, Potatoes Dauphinoise, Lemon Roasted Jumbo Asparagus, Red Wine Reduction, Slow Roasted Cherry Tomatoes

Sake Marinated Ora King Salmon, Forbidden Rice, Baby Bok Choy, Ponzu Sauce, Sesame, Scallion

Apple and Brioche Stuffed Chicken Breast, Caramelized Shallot Risotto, Herb Roasted Baby Carrots, Thyme Jus

Spring Pea Jumbo Ravioli, Lemon Garlic Cream Sauce, Pea Vines, Hand Shaved Parmesan, Mint



Appetizers

Foraged Mushroom Soup, White Truffle Oil, Crème fraiche

Seared Scallop, Smoked Polenta, Roasted Corn Relish, Chili Oil

Carrot Ginger Soup, Orange Chive Oil

Compressed Honeydew Melon Salad, Goat Cheese, Orange Zest, Green Tea Dressing

Desserts

Vanilla Bavaois, Matcha Sponge Cake, Lemon Curd, White Chocolate Croquants

Guava Panna Cotta, Passion Fruit Curd, Toasted Meringue, Strawberry Crispies

Chocolate Mousse, Flourless Chocolate Cake, Salted Caramel Jam, Chantilly Cream

Raspberry Mousse, Ginger Cremeux, Cara Crakine Rustle, Shiny Chocolate Glaze

Buffet Dinner

Salads (Select Two)

Arugula, Beet, and Pistachio Salad, Aged Goat Cheese, Fresh Citrus, Blood Orange Vinaigrette

Panzanella Salad, Heirloom Tomato, Shaved Cucumber, House Croutons, Red Onion, Baby Spinach, Cillinginie

Bibb Lettuce and Apple Salad, Crisp Radish, Toasted Walnuts, Grape Tomatoes, Balsamic Vinaigrette

Heirloom Spinach with Oranges and Beets, Toasted Pistachios, Feta Cheese and Lemon Vinaigrette

Boston lettuce and Red Endive Salad, Toasted Almonds, Shaved Baby Carrots, Carrot Ginger Dressing

Entrees (Select Two)

Pepper Crusted New York with Caramelized Cippollinis and Roasted Wild, Mushrooms

Orange and Tarragon Dusted Salmon, with Wild Berry Compote

Apple Cider Brined Chicken and Charred Apples

Red Wine and Thyme Kobe Top Sirloin, with Sweet Baby Peppers, and Natural Jus

Honey Balsamic Glazed Chicken Breast

Harissa and Green Onion Baked Mahi Mahi



Sides (Select Three)

Lemon Charred Asparagus, Shaved Parmesan

Potatoes Dauphinoise

Smoked Beecher's Mac, Applewood Bacon, Panko Crust

Woodinville Whisky Maple Roasted Baby Carrots

Charred Broccolini, White Balsamic Vinaigrette

Ratatouille, Summer Squash, Heirloom Tomatoes Roasted

New Potatoes

Wild Mushroom Risotto, Shaved Parmesan, Fresh Herbs

Garlic and Herb Whipped Potatoes

Enhancements

Cocktail Hour Stations

ARTISANAL CHEESE

Handcrafted Northwest Cheese Selection including Beecher's, Mt. Townsend, and Cascadia Creamery Dried Fruits and Toasted Nuts
Local Honey, Fig Jam, Pomegranate Mostarda
Local Breads and Crackers
\$25.00 per guest

SHELLFISH BAR

Emerald City Seasoned Jumbo Shrimp, Fresh Northwest Oysters, and Crab Claws
Honeycrisp Apple Mignonette, Tabasco, Cocktail Sauce, Horseradish Crème Fraiche Dipping Sauce and Lemons
Northwest Seafood Chowder
Macrina Mini Brioche Buns
(Based on 3 Pieces Per Guest)
\$40.00 Per Guest



Dessert Stations

THE TRIPLE C'S

Rocky Road Brownies
Chocolate Covered Espresso Beans
Caramel Mousse Tart, Fresh Berries
Espresso Bavarois, Salted Caramel Sauce, Coco Nibs
\$22.00 per guest

SWEET 2 BITES

Cranberry Cheesecake Tartlets
House Made Truffle Pops
Blueberry Panna Cotta, Lemon Mascarpone Cream
White Chocolate Mousse, Dark Chocolate Crumble
\$22.00 per guest



Bar

Bar Service

Your special day calls for a toast! With several bar packages perfect for your style of occasion, guests will sip, savor and enjoy. Create your own Signature cocktail, or design a unique Craft Bar to enhance the celebration. Select from a variety of soft drinks, wines, bubbles, brews and cocktails.

Beverage Packages range from classic Signature to elegant Top Tier spirits, beer and wines.

Based on your vision, Hyatt offers a range of bar service and packages:

Non Hosted and Hosted Bars
Range \$6-12, by the glass

Hourly Hosted Bar Packages
Starting at \$20, Per Person Per Hour

Best of Hyatt

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. We've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Let us help you design and highlight your Signature Couple's Cocktails.

Sampling of our couples favorites:

Paloma Fresca
Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

Blueberry Lemonade Cooler
Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

Mockingbird Ginger
Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

Celebratory Bubbles & 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.

Sampling of offerings:

Canvas, Brut Blanc De Blancs
Moet & Chandon Imperial Brut
Domaine Ste Michelle, Brut
Segura Vidas, Cava
Anew, Rose
Ryan Patrick, Chardonnay
Drumheller, Cabernet Sauvignon
Chateau Ste. Michelle, Merlot
Delille, Red Blend





Prosecco and Popsicles

Handmade mango, strawberry, or orange sherbet popsicles dipped into a glass of sparkling wine. Refreshing, Tasty, and Bubbly!

Unique and Curated Bars

Bloody Mary Bar
Seasonal Fruit & Juice Mimosa Bar
Washington Craft Brew Bar



Bar

Local Spirits & Brews

Handpicked sampling of spirits, beers and wines that are born and raised in the Pacific Northwest.

Distilled: Woodinville Whiskey, Dry Fly, 3 Howls Vodka

Brewed: Bellevue Brewery, Hale's Mongoose IPA, Scuttlebutt Amber

Vined: Drumheller, Chateau Ste. Michelle, ANew, DeLille Cellars





Bar Options

Host Sponsored - Per Person, Per Hour

Signature

First Hour \$22
Additional Hours \$10

Premium

First Hour \$24
Additional Hours \$14

Premium

First Hour \$26
Additional Hours \$16

Labor Charges

Bartender Fee, \$150 (For Up to 3 Hours)
Waiter Fee, \$75
Cashier Fee, \$50

Host Sponsored Bar

Signature

Signature Cocktails \$9.50
Domestic Beer \$7.5
Premium and Imported Beer \$8
Select Wine \$11
Mineral Water/Juices/Sodas \$7
Cordials \$13
Champagne \$11

Premium

Signature Cocktails \$11
Domestic Beer \$7.5
Premium and Imported Beer \$8
Select Wine \$11
Mineral Water/Juices/Sodas \$7
Cordials \$13
Champagne \$11

Super Premium

Premium Cocktails \$12
Domestic Beer \$7.5
Premium and Imported Beer \$8
Premium Wine \$13
Mineral Water/Juices/Sodas \$7
Cordials \$15
Champagne \$13

Cash Bar

Signature

Signature Cocktails \$12
Domestic Beer \$8
Premium and Imported Beer \$9
Select Wine \$12
Mineral Water/Juices/Sodas \$7
Cordials \$12
Champagne \$12

Premium

Signature Cocktails \$12
Domestic Beer \$8
Premium and Imported Beer \$9
Select Wine \$12
Mineral Water/Juices/Sodas \$7
Cordials \$15
Champagne \$12

Super Premium

Premium Cocktails \$13
Domestic Beer \$8
Premium and Imported Beer \$9
Premium Wine \$13
Mineral Water/Juices/Sodas \$7
Cordials \$15
Champagne \$13



Details

Confirmation of Space and Deposits

An initial nonrefundable deposit of 25% of the food and beverage minimum is required to confirm your date along with a signed contract.

Enhancements

Little touches can enhance your wedding– from late night snacks, to next morning brunches, to gift bags delivered to your guest rooms . Allow our team to embellish your experience with delighters to elevate your special day.

The following prices apply to any gifts given out to your guests at the front desk or delivered to their guestrooms.

- One Page Generic Flyer/Envelope at Front Desk \$2.00
- One Generic Item at front desk or delivery \$3.00
- One Personalized Item at front desk or delivery \$5.00

Guest Accommodations

A room block may be setup for guests attending your event. Check in time is after 4:00pm, and check out time is 12 p.m. If you would like to setup a block of rooms, a minimum of ten guestrooms must be guaranteed or the prevailing hotel rate will be offered.

Rehearsal Dinner

Entertain your closest friends and family in an elegant and intimate setting, by having your rehearsal dinner in one of our private spaces. We will help you customize a menu and other details, so you can concentrate on your upcoming big day.



Family Brunch

The perfect ending to the perfect weekend. Treat your overnight guests to breakfast the next day. Your wedding specialist can arrange for a private room with dedicated waiters to serve your guests. This final touch will allow you to reminisce about the wedding and wish everyone farewell before you leave for your honeymoon.

Parking

The Hyatt Regency Bellevue offers complimentary weekend self-parking for all of your guests. Valet service is available as well for an additional cost.

Tasting

With so many delicious custom menu options, it is hard to make a decision on what to eat on your big day! Luckily we provide a complimentary Tasting of our delicious Wedding Menu Selections for you, your fiancé, and two additional guests.

Wedding Specialist

We highly recommend the use of a Wedding Coordinator. Your Hyatt Wedding Specialist will assist you with vendor recommendations and menu customization and serve as your "go-to" person for any and all hotel related services. We can provide you a list of Wedding Coordinators, that we recommend, that have a variety of packages available, from day of coordination to full planning services.



Vendors



Hyatt's preferred vendor list, helps ensure a smooth and seamless process.

In summary, professional Wedding Coordinators/Planners can help couples have a stress free and seamless celebration. Please contact your wedding specialist for further information.



Event Coordinators

Occasions LLC

Janel Ellefsen

occasionsllc.com

Event Experience

Brandi Morehouse

eventexperience.com

Call 206-878-2322

Photography/Videography

Into Dust Photography

www.intodustphotography.com

Call 206.853.8949

Aaron Horton

aaronhortonproductions.com

Call 206-679-8784

Azzura Photography

azzuraphotography.com

Call 425-746-0888

Audio Visual/ Lighting

Encore

Encoreglobal.com

Call 425-454-3844

Crimson Haze Event Lighting

crimson-haze.com

Call 425-954-5451

Ice Carving

Creative Ice Carvings

creativeice.com

Call 425-251-0537

Photo Booth

Luxe Booth NW

<https://lux Boothnw.com>

Call 206-486-6020

Linen, Chairs, Event Design

Tolo Events

toloevents.com

Call 206-962-0012

Prop Gallery

propgallery.com

Call 206-762-6608

BBJ Linen

bbjlinen.com

Call 425-207-0153

Pedersen's Rentals

seattle.pedersens.com

Call 206-749-5400

Music

Event Source NW

eventsourcenw.com

Call 206-818-2532

Floral

Countryside Floral and Garden

countrysidefloral.com

Call 425-392-0999

Fena Flowers

fenaflowers.com

Call 425-825-8181

City Flowers

cityflowers.com

Call 425-454-0882





Gallery





Hyatt Hotels & Resorts

Hyatt Regency Bellevue on Seattle's Eastside

900 Bellevue Way NE
425-462-1234

