



# WEDDINGS

*Menu Packages*



**HYATT  
REGENCY**

**HYATT REGENCY TYSONS CORNER CENTER**

7901 Tysons One Place, Tysons Corner, Virginia, USA, 22102 T+1 703 893 1234  
[tysonscornercenter.regency.hyatt.com](http://tysonscornercenter.regency.hyatt.com)



## YOUR SPECIAL DAY

Congratulations on your engagement and thank you for your interest in Hyatt Regency Tysons Corner Center. The first-rate team at Hyatt Regency will help you create the perfect celebration on your special day.

### Special Service

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.

### Pre- and Post-Wedding Events

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.

### A Personalized Experience

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.

### Hyatt Honeymoons

Celebrate your wedding day with Hyatt and enjoy free nights on your honeymoon at participating Hyatt hotels and resorts worldwide. Refer to *More Details to Consider* for specific details.



## ABOUT HYATT REGENCY

### Hyatt Regency Tysons Corner

Romance abounds at the Hyatt Regency Tysons Corner. Create an experience your guests will be sure to remember by hosting your wedding at our beautiful hotel. Whether you and your guests are wanting serene and calm or active and energizing, our engaging, relaxed environment will provide a memorable experience for all. Set with modern & contemporary hues, our hotel offers intimate and impressive event venues. Located by Tysons Corner Center Mall, our location allows you to enjoy a myriad of shops, restaurants and entertainment options. We are an ideal starting point for exploring all Virginia and Washington D.C. has to offer.

### Locations

Whether you're drawn to a quiet, serene location, or a lively, energetic scene is what you're looking for, you'll find a Hyatt Regency location and environment that meets your needs. Each hotel is conveniently located, and you'll be transported by the simple elegance and relaxing environment.

### Guestrooms

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

### Barrel and Bushel

Our kitchen features thoughtfully prepared and hand crafted food and drink recipes with an emphasis on all things American. The menu is seasonally influenced in its approach, utilizing local resources and the best ingredients available. Classic cocktail recipes from generations of American mixology along with 25 beers on tap.

### Parking

For your convenience, we offer both paid self and valet parking options at the hotel. Several other parking garages are available in the immediate vicinity for no or minimal cost.

### Fitness Center and Pool

Hyatt Regency Tysons Corner offers a number of different ways for you to stay in shape during your stay. Guests can enjoy 24-hour complimentary access to our Fitness Center featuring state of the art cardio equipment with personal tvs and ipod connections. Personal training services are available. Our heated indoor pool is available in the evenings seven days a week.

### Shopping

Enter Tysons Corner Center and you will be transported to your favorite shopping destination. Plentiful indoor & outdoor seating areas, several restaurants and more than 300 retail stores including Nordstrom, Bloomingdale's & Macy's. Tired of shopping? See the latest movie at Tyson's Corner Center's multiplex cinema. Enjoy outdoor concerts in the summer and ice skating in the winter on the elevated Plaza.





## WEDDING SITES

### Regency Ballroom

As the newest venue in Northern Virginia, our Regency Ballroom can seat up to 400 comfortably in a banquet setting and over 550 in a reception style event. Modern and bright textures and beautifully designed contemporary lighting highlighted by twenty-one foot high ceilings make this a premiere location. Just outside our ballroom doors, the Regency Ballroom Foyer is steps away from your vehicle and the hotel entrance. Perfect for pre-dinner cocktails and socializing.

### Fourth Floor Terraced Rooms

For a more intimate wedding, the Fourth Floor rooms can hold up to 100 guests in a banquet style setting and 120 reception style. Bathed in Natural Lighting with Floor to Ceiling 12' windows along with contemporary lighting, these rooms play up its modern flair. One of the best elements of the Fourth Floor rooms is the wrap around outdoor terraces that overlook the elevated plaza and Tysons Corner Center.



## RECEPTION DETAILS

### Dining Experience

Hyatt Regency Tysons Corner Center offers an array of menu options to suit every need. Your wedding specialist will ensure every last detail is attended to for a seamless dining experience. From hand passed hors d'oeuvres to a champagne toast, we'll ensure service. Additionally, we welcome the opportunity to create menus especially for you. Please ask your wedding specialist for details.

### Personal Touches

There are many ways to let your own personal style shine though at your wedding. From seating to lighting, our experts are here to help you personalize your ceremony, cocktail hour and reception.

### Linens

Choose from floor length linens or delicate overlays to match your personal style. Your wedding specialist can help you select the right style, fabric and colors.

### Chairs

Our expert stylists are happy to consult with you about seating during your ceremony, cocktail hour or reception. From elegant chairs to sleek seating arrangements, your personal touch can enhance the décor of your special day.

### Chair Covers

Your table décor can be enhanced by special chair covers. Whether you prefer something sleek, chic or upscale, our linen experts are available to help you create a look all your own.

### Lighting

Personalize your reception space with lighting at your head table, custom monogram lights, a spotlight on the cake table, and more.

### Late Evening Snacks

After your guests have kicked off their shoes and have been dancing up a storm providing an extra snack can keep the party energized late late late into the evening. Platters of mini gourmet grilled cheese sandwiches or dark chocolate fondue with poundcake, pretzels and fresh fruit always perk up a tired crowd.



## CUSTOMIZE YOUR EXPERIENCE

### Inclusions

Complimentary accommodations for the Bride and Groom, including champagne, strawberries and turndown service\*

Professional Event Consultant and Banquet Captain

Complimentary staging for band or DJ

Complimentary dance floor

Complimentary bartender fees

Complimentary floor length linen

Complimentary cake cutting by professional waitstaff

Special guest room rates for overnight guests, based on availability

\*based on certain event minimums

### Tyson's Package

Complimentary Bridal Suite

Complimentary Champagne Toast

4 Hour Signature Bar Service

Four Butler Passed Hors d'oeuvres and One Display during cocktail hour

Choice of Appetizer or Salad

Choice of Dinner Entrée

Signature Wine Service with Dinner

Wedding Cake

Coffee Service



## HORS D'OEUVRES

### Cold Selections

Smoked Salmon, Cucumber and Fresh Dill on Rye Toast

Charred Lamb with Oven Dried Tomatoes and Truffle Aioli

Fruit Wood Smoked Duck with Peach Chutney

Cave Aged Blue Cheese Filled Black Figs with Sugared Pecans

Herbed Goat Cheese Stuffed Peppadew Peppers

Fire and Spice Beef Loin with Red Onion Marmalade

### Cold Selections Continued

Caribbean Curried Chicken and Mango Tartlet with Cilantro

Togarashi Seared Tuna Lollipops with Asian Dipping Sauce

Grilled Chermoula Marinated Shrimp with Spiced Yogurt Labneh

Gourges Filled with Truffled Goat Cheese and Chives

Maine Lobster B.L.T with Smoked Bacon and Tarragon Aioli

California Rolls with Wasabi Aioli and Soy Dipping Sauce (minimum 100 pieces)

### Hot Selections

Maryland Style Crab Cakes with Old Bay Aioli

Jamaican Jerk Chicken Skewers with Mango Sauce

Ginger-Sherry Marinated Beef Satay with Miso Vinaigrette

Crisp Tempura Shrimp with Wasabi-Yuzu Dipping Sauce

Goat Cheese Stuffed Artichoke Hearts with Spicy Tomato Sauce

Bacon Wrapped Scallops with Tomato Jam

### Hot Selections Continued

Crisp Philly Cheese Steak Spring Roll with Chili Ketchup

Local Wild Mushroom Tart

Crisp Vegetable Spring Roll with Ginger Soy Sauce

Vegan Vegetable Samosa with Tamarind Dipping Sauce

Moroccan Chicken Triangles with Fiery Harissa Sauce

Chipotle Pork Carnitas Empanada with Avocado Lime Crema





# PERSONAL PREFERENCE

Allow your guests to personalize their dining experience at your wedding. They will be treated to an elegant four course meal with their choice of four different entrées. Guests will be presented with a custom printed menu at their place setting and your specially trained servers will take their order ensuring them an extra special experience. Your Hyatt wedding specialist will help you design the options to satisfy their individual tastes.

### **Appetizers (choose 1)**

Orzo Risotto with Shrimp, Asaparagus, Meyer Lemon and Parsley Pesto

Pennsylvania Mushroom and Vermont Goat Cheese Tart with Balsamic Reduction and Hydro Arugula Salad

Orzo Risotto with Shrimp, Asparagus, Meyer Lemon and Parsley Pesto

Maryland Style Crab Cake with Arugula Salad and Lemon-Caper Remoulade  
Angel Hair Pasta with Fresh Cherry Tomato Sauce, Basil and Parmigiano Reggiano

### **Salads (choose 1)**

Little Gem Lettuce with Crisp Virginia Ham, Parmesan Frico, Garlic Crostini and Anchovy-Lemon Vinaigrette

Organic Greens topped with Warm, Almond Crusted Camembert, Roasted Apples and Local Apple Blossom-Honey Vinaigrette

### **Salads Continued**

Green Asparagus Salad with Soft Boiled Cage Free Egg, Herb Creme Fraiche and Rustic Olive Oil Croutons

Butter Lettuce Salad with Cave Aged Blue Cheese, Yellow Tomatoes, Raspberries, Walnuts and House Made Raspberry Vinaigrette

### **Entrées (choose 4)**

(60) Hour Chipotle-Bacon Braised Boneless Beef Short Ribs

Sustainable Fresh Fish topped with Fresh Herbs and Lemon-Chive Beurre Blanc

Cumin Crusted Pork Tenderloin with Peppered Pineapple Salsa

Steamed Kuterra Salmon with Basil-Butter Sauce

### **Entrées Continued**

Beef Tenderloin, Cooked Medium Rare and Served with Green Peppercorn Sauce

Spinach and Goat Cheese Stuffed Chicken Breast with Roasted Pepper Sauce

Daily Selection of Vegetarian Entree

Chef's Choice of Accompaniments

### **Dessert Wedding Cake**





## PLATED PRIX-FIXE DINNER

A prix-fixe menu choice for your wedding allows you the flexibility to plan your wedding dinner with confidence. You'll choose from a wonderful selection of items to delight your guests' senses and palates. You will select each course from an array of delicious selections, and your Hyatt wedding specialist will guide you with their extensive experience.

### Appetizers

Maryland Cream of Crab Soup with Old Bay Croutons  
Sweet Corn Soup with Pobano Peppers and Chipotle Sour Cream  
Asparagus, Mushroom, and Gruyere Ravioli with Parmesan Brodo\*  
Maryland Style Crab Cake with Blistered Corn Relish and Smoked Chili Remoulade\*  
Rustic Tart with Caramelized Onions, Peperonata, Local Goat Cheese and Thyme

### Salads

Truffled Asparagus with Roasted Oyster Mushrooms and Frisee Salad, Whole Grain Mustard Dressing  
Iceberg Wedge with Cave Aged Blue Cheese, Candied All Natural Bacon, Heirloom Tomatoes and House Made Buttermilk Ranch Dressing

### Salads Continued

Organic Mixed Greens with Cucumbers, Tinker Bell Peppers, Vine Ripe Tomatoes, Sweet Onion, Kalamata Olives and Feta-Basil Vinaigrette  
Arugula and Frisee Salad with Shaved Fennel, Toasted Pine Nuts, Roasted Tomatoes and Parmesan in a Lemon Vinaigrette  
French Served Caesar Salad with Organic Romaine Lettuce, Garlic Croutons and Parmesan Cheese

### Entrées

Herb Crusted Breast of Chicken with Creamy Three Cheese Orzo Risotto, Asparagus, Baby Carrots & Thyme Bordelaise

Herb Roasted Chicken "Coq au Vin" with Garlic Mashed Potatoes, Sweet Cured Bacon, Caramelized Pearl Onions, Local Mushrooms and Rich Red Wine Sauce

### Entrées Continued

Pan Seared Kuterra Salmon with Yukon Gold Potato-Fennel Puree, Mediterranean Vegetables and Sauce Vierge

Fennel Pollen Dusted Stripped Bass over Valencia Rice with Rock Shrimp, Chorizo, Peas and Saffron Broth

All Natural Flat Iron Steak with Yukon Gold Potato-Garlic Emulsion, Royal Trumpet Mushrooms, Glazed Spring Carrots and Bordelaise Sauce

Pan Roasted Beef Tenderloin topped with Cave Aged Blue Cheese, Sweet Corn, Mushroom and Thyme Farro and Sun Dried Tomato Jus

Herb Crusted Rack of Lamb with Parmesan Potatoes, Caramelized Shallots, Tomato Confit and Truffled Lamb Sauce

### Dessert

Wedding Cake



## BUFFET-STYLE DINNER

Buffet-style dinner offers the versatility of food options to please your guests' tastes while allowing the opportunity to meet and mingle during dinner. Our buffets feature delicious selections from Hyatt Regency's award-winning chefs. Choose from regionally inspired cuisine to customized selections, and your wedding specialist will assist you in designing the perfect menu.

### Summertime

Chunky Roasted Tomato Soup with Basil  
Creme Fraiche

Chopped Salad with Roasted Corn, Grape  
Tomatoes, Tortillas and Chili-Lime  
Vinaigrette

Varietal Melon Salad tossed in Ginger-Mint  
Infused Syrup

Heirloom Tomato Salad with Sherry Vinegar,  
Fresh Herbs and Cave Aged Blue Cheese

Sliced New York Strip Steak with Local  
Blackberry Gastrique

Herb Roasted Chicken Breast over Cannellini  
Bean and Fennel Ragout

Brown Sugar and Cumin Crusted Pork Loin  
with Smoked Chili-Apple Salsa

Summer Succotash with Shell Beans, Sweet  
Corn and Bell Peppers

Steamed Red Potatoes with Sweet Cream  
Butter and Herbs

### Buffet One Continued

Lemon Meringue Tarts

Mixed Berry Croustade

### Fresh

Cream of Asparagus Soup with Lemon  
Creme Fraiche

Cannellini Bean Salad with Grape Tomatoes,  
Basil, Lemon and Extra Virgin Olive Oil  
New Potato Salad with Roasted Peppers,  
Grilled Scallions, Basil and Saffron Aioli  
Spinach Salad with Herbed Goat Cheese,  
Candied Pecans and Fresh Strawberries

Marinated and Grilled Flank Steak with  
Roasted Vidalia Onions and Thyme Demi-  
Glacé

Crumb Crusted Market Fresh Fish with  
Whole Grain Mustard-Chive Sauce  
Pan Roasted Chicken Breast with Local  
Mushrooms and Madeira Sauce

### Buffet Two Continued

Spring Greens with Roasted Garlic Olive Oil  
Whipped Yukon Gold Potatoes with  
Mascarpone and Chives

Lemon-Lime Curd Tarts with Toasted  
Meringue

Strawberry-Rhubarb with Ginger Streusel



## SPECIALTY STATION DINNER

Specialty Stations dining is a great choice if you desire a less formal and flowing event for your wedding day. Our executive chef will present food stations with a number of delectable meal choices. Some food items can be prepared to order while others can offer a variety of choices using the freshest of ingredients to provide options for the discerning tastes of your guests.

### Outstanding American Cheese

Including Rogue Creamery Blue, Pleasant Ridge Reserve, Aged Gouda and Bandage Wrapped Cheddar, Fig Jam, Local Honey and Toasted Pecans, Artisan Bread and Crackers

### Crudites

Crisp Carrots, Celery, Broccoli, Cucumber, Red Bell Peppers and Seeded Lavosh Crackers  
Roasted Tomato-Basil, Scallion Ranch and Pimento Cheese Dips

### Locally Sourced Cured Meats and Charcuterie

Edwards Dry Cured Serrano-Style Virginia Ham, Olli Salumeria Berkshire Prosciutto and Spicy Calabrese Salame with Marinated Olives, Pickled Vegetables, Spicy Mustard and Artisan Breads

### Chesapeake Bays Finest

Jumbo Shrimp, Crab Claws and Regional Oysters on the Half Shell. Served with Cocktail Sauce, Key Lime Mustard Sauce and Poivre Mignonette (100 pieces per display)

### Sushi

An Impressive Display of Maki Rolls and Nigiri Sushi to Include:  
Tuna, Salmon, Shrimp and California Rolls  
Steamed Edamame with Sea Salt and Lime  
Served with Soy Sauce, Pickled Ginger, Wasabi and Chop Sticks  
(3 pieces per person)

### Pasta Station\*

Penne Pasta with Broccoli Rabe, Sausage Craft Italian Sausage and Slivered Garlic  
Vegan Mushroom Ravioli with Local Mushrooms and Eggplant-Tomato Sauce  
Cavatelli Pasta with English Peas, Fava Beans, Asparagus and Herb Butter Sauce  
Freshly Prepared and Served with Grated Parmigiano-Reggiano, Crushed Red Pepper and Herbed Focaccia

### Maryland Style Crab Cakes

Lump Crab Cakes, Sauteed to Order and Served with Apple-Cider Vinegar Coleslaw, Old Bay Aioli, Roasted Pepper Remoulade and Spicy Cocktail Sauce (2 pieces per person)

### Dim Sum

Turkey Pot Stickers, BBQ Pork Bun, Chicken Wontons, Pork Shumai, Shrimp Hargow and Vegetable Spring Roll with Hot Mustard, Ginger Soy and Sweet Chili Sauce  
(4 pieces per person)





## BEVERAGE PACKAGES

Your special day calls for a celebration. There are bar packages to choose from to suit the needs of you and your guests. Select from soft drinks, red and white wine, premium and domestic beer and cocktails.

Signature Bar Package  
Vodka-Smirnoff  
Gin-Beefeaters Gin  
Rum-Cruzan Rum  
Tequila- Souza Tequila  
Canadian Whiskey- Canadian Club  
Bourbon-Jim Bean  
Scotch-J and B  
Dekymer Peach Schnapps

**Enhancement:**

Bride and Groom Signature Drinks  
Two to Tango  
Blushing Bride Martini  
Ball and Chain Champagne Punch  
Sunset Sangria

Premium Bar Package  
Vodka-Titos  
Gin- Bombay Sapphire  
Rum- Bacardi Superior  
Tequila- Don Julio  
Canadian Whiskey-Crown Royal  
Tennessee Whiskey- Jack Daniels  
Scotch- Chivas  
Dekymer Peach Schnapps

**Enhancement:**

See your wedding specialist to enhance your package

Cash Bar  
Cocktails  
Domestic Beer  
Premium & Imported Beer  
Wines-Chardonnay, Pinot Grigio  
Cabernet & Merlot  
Mineral Water/Juices  
Soft Drinks  
Cordials  
Sparkling Wine

**Enhancement:**

Martini Bar  
Flavored Absolut & Kettle One Vodka,  
Bombay Sapphire Gin  
to create specialty martinis



## 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.

### BACARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

### Blueberry Lemonade Cooler

Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

### City Park Swizzle

Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

### Pineapple Basil Cooler

Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

### Sweet Arnold

Bacardi Superior rum and raspberry puree with iced tea and lemonade

### Grapefruit Delight

Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

### DON JULIO BLANCO TEQUILA

Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks

### Don Collins

Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

### Sage Margarita

Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

### Paloma Fresca

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

### The Don's Martini

Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

### Spicy Paloma

Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

### TITO'S HANDMADE VODKA

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is microdistilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

### Teato's Passion

Tito's Handmade vodka with passion herbal infused iced tea

### Tropical Sunset

Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

### Watermelon Jalapeno Cooler

Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

### Island Splash

Tito's Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar

### Mockingbird Ginger

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

### Strawberry Mule

Tito's Handmade vodka, muddled mint and strawberries with ginger beer



## SPECIALITY 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.

### Sparkling Wines

*Pascual Toso, Brut, Argentina*

Soft, fresh-smelling floral notes with light citrus fruit.

*La Marca, Prosecco, Italy*

On the nose, this sparkling wine brings fresh citrus with hints of honey and white floral notes. Clean with ripe citrus, lemon, green apple and touches of grapefruit.

### White Wines

*Matanzas Creek, Sauvignon Blanc, Sonoma County*

Aromas of white grapefruit, pumelo, nectarine and lemon thyme, hints of fresh oregano and yellow guava finish out the profile.

*Frei Brothers, Chardonnay, Russian River Valley*

Flavors of green apple, orange zest and apple pie, complemented by notes of butter and toast. The rich nutty flavors lead to a silky finish and plush mouthfeel.

*Rodney Strong "Chalk Hill", Chardonnay, Sonoma County*

Barrel fermentation in new and seasoned French oak adds toasty vanilla and spice complexities. Creamy and crisp, with abundant fruit character, mineral and oak flavors.

### Red Wines

*Frei Brothers, Merlot, Dry Creek Valley*

Aromas and flavors of red licorice and blackberry that meld with hints of toasted oak, milk chocolate and roasted coffee.

*Rodney Strong, Merlot, Sonoma County*

Plum and blueberry flavors with a touch of dried herb predominate in this soft, rich merlot. Aging in small oak barrels lends flavors of spicy vanilla and berry-cream.

*Silver Palm, Cabernet Sauvignon, North Coast*

Soft tannins abound in this complex, plush wine with abundant ripe flavors of stone fruit, soft black cherry and hints of spice.

*Rodney Strong "Alexander Valley", Cabernet Sauvignon, Sonoma County*

Lush, dark berries and ripe plums dominate in the glass, while hints of cassis and cocoa play in the background.

*Pascual Toso Reserva, Malbec, Argentina*

Aromas of plum and quince with a slight touch of elegant oak.






## VENDORS

We would recommend using a vendor from the hotels preferred vendor list. We request all vendors to deliver flowers, cakes, audio visual and any other items no sooner than two hours prior to your scheduled event. All items must be removed following the event, unless arrangements have been made with your wedding specialist. All vendors must supply their own equipment for setup.

### AV

Encore Event Technologies

Tel: 703-848-6344 

Email:

[danielle.crosby@encore-us.com](mailto:danielle.crosby@encore-us.com)

[www.selecteventgroup.com](http://www.selecteventgroup.com)

Party Rental Ltd.

Tel: 301.370.2547 

Rose Robin

[RoseR@partyrentalltd.com](mailto:RoseR@partyrentalltd.com)

[www.partyrentalltd.com](http://www.partyrentalltd.com)

### Floral

Maryam Flowers LLC.

Maryam Eftekhari

Tel: 703.385.2929 

[maryam@maryamflowers.com](mailto:maryam@maryamflowers.com)

[www.maryamflowersbridal.com](http://www.maryamflowersbridal.com)

### Music

Washington Talent

Brian Morse

Tel: 301.775.3990 


[brian@washingtontalent.com](mailto:brian@washingtontalent.com)

[www.WashingtonTalent.com](http://www.WashingtonTalent.com)

### Decorations


Marielle Shortell

Silver Lining Design Group

Tel: 301-987-0095 


### Transportation

Awards Limousine Service, Inc.

Tel: 703.682.8210 

[www.awardslimo.com](http://www.awardslimo.com)

Chariots for Hire

Tel: 703-790-5466 

[www.chariotsforhire.com](http://www.chariotsforhire.com)

### Photography

Ben Hill Photography

Falls Church, VA 22043

Tel: 704-707-5452 

Email: [benjaminhill2010@gmail.com](mailto:benjaminhill2010@gmail.com)

[www.benhillphotography.com](http://www.benhillphotography.com)

### SamShots

Sam Koushan

Tel: 301-828-0200 

Email: [info@samshots.com](mailto:info@samshots.com)

[www.samshots.com](http://www.samshots.com)

### Wedding Cakes

Amphora Bakery

Maria Cholakis


Tel: 703.964.0500 

Email: [amphorabakery@amphoragroup.com](mailto:amphorabakery@amphoragroup.com)

[www.amphorabakery.com](http://www.amphorabakery.com)

### Fluffy Thoughts

Lara Stuckey

Tel: 703.942.5538 

Email: [customerservice@fluffythoughts.com](mailto:customerservice@fluffythoughts.com)

[www.fluffythoughts.com](http://www.fluffythoughts.com)



## DETAILS MADE EASY

### Confirmation of Space and Deposits

An initial non-refundable deposit of twenty percent (20%) of estimated charges is required to confirm your date along with a signed contract. A second deposit of fifty percent (50%) of the estimated final charges is due ninety (90) days prior to the event.

### Guarantee

A final guarantee is due by 11:00am three business days prior to your event. Once received, this number may not be reduced. We will be prepared to serve 3% over the final guaranteed number. If you are opting to select more than one entree than a final guarantee with costs for each entree is due by 11am ten (10) business days prior to the wedding date.

### Menus

We welcome the opportunity to create menus especially for you. Please ask your Event Sales manager.

### Guest Accommodations

A room block may be setup for guests attending your event at the Hyatt Regency Tysons Corner. Check in time is 3:00pm, and check out time is 11:00am. 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.

### Linens

We have napkins and table linen in white and black, complimentary. Specialty fabrics, linens and chair covers are available upon request at an additional charge.

### Vendors

We would recommend using a vendor from the hotels preferred vendor list. We request all vendors to deliver flowers, cakes, AV, etc. no sooner than two hours prior to your scheduled event. All items must be removed immediately following the event. All vendors must supply their own equipment for set up. Hyatt Regency Tysons Corner is unable to loan guests or vendors equipment or ladders.

### Welcome Packets and Gift Bags

The following prices apply to any gifts delivered to your guests' guestrooms.

One Generic Item for delivery after check in \$4.00

One Personalized Item delivered after check in \$5.00

### Wedding Coordination

A professional wedding coordinator is highly recommended to assist you and your guests with the wedding rehearsal, ceremony, reception and timing throughout your day. Your event sales manager can provide you with a list of recommended coordinators.

### Final Payment

Final payment in the form of a cashier's check, money order, credit card or cash is 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.

### Food and Beverage

No food or beverage may be brought into the hotel by the guests or person attending the function. A taxable 23% service charge and 6% sales tax is added to all food and beverage.

Buffets and station service is provided for a maximum of two (2) hours. Please consult your event manager to discuss extended hours and pricing.



## MORE DETAILS TO CONSIDER

### Security

Hyatt Regency Tysons Corner 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 Regency and enjoy free nights on your honeymoon. When the cost of your wedding totals below the minimum amounts\*, you will receive complimentary World of Hyatt points to redeem for free nights at any Hyatt hotel and resort worldwide. Offer subject to terms and conditions. Visit [hyattweddings.com](http://hyattweddings.com) for full details.

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

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

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

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

### Hyatt Gift Cards

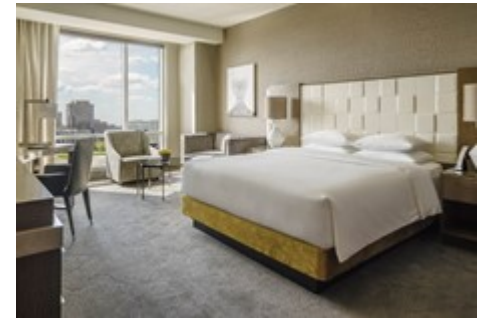
Easy for them. Unforgettable for you. Hyatt gift cards are a convenient and elegant way to extend your Hyatt wedding. They can be redeemed for a variety of services, such as award-winning dining, green fees, rejuvenating spa treatments or overnight stays. Purchase them as a reward for yourself, receive 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](http://certificates.hyatt.com).

### Hyatt Gift Registry

For the couple who want to share their travel plans and/or dreams with their friends and family and provide a way to help you get there, Hyatt Gift Registry is the perfect choice. For couples planning their honeymoon who do not want or need traditional gifts, or who want to provide alternate options for gift giving, Hyatt Gift Registry provides a great alternative. Creating a Hyatt gift registry is fun, easy, and 100% customizable. Visit [visithyattgiftregistry.com](http://visithyattgiftregistry.com).



# PHOTO GALLERY



7901 Tysons One Place

T + 1 703-893-1234

*All Prices Subject to Service Charge and Applicable State Sales Tax.*