



WEDDINGS

Menu Packages



HYATT REGENCY BETHESDA

*One Bethesda Metro Center (7400 Wisconsin Ave), Bethesda, MD 20814 T+1 301 657 1234
bethesda.hyatt.com*



YOUR SPECIAL DAY

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

Special Service

From your arrival at Hyatt Regency Bethesda 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- & 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 Bethesda 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 Bethesda

Romance abounds at Hyatt Regency Bethesda. Your wedding is much more than just a ceremony and celebration-it's the biggest day of your life; we'll make sure it's as unforgettable as you have always dreamed. Your Event Manager will serve as your personal Wedding Consultant, handling the smallest of details, allowing your perfect day to come to life!

Locations

Whether you're drawn to an intimate venue, or a lively, energetic scene is what you're looking for, you'll find a Hyatt Regency Bethesda location and environment that meets your needs. Our 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 Bethesda. Special room rates can be arranged through your wedding specialist for your bridal party and guests.

Restaurants/Bars

While our events are personalized through our Banquet kitchen and operated strictly by Hyatt Regency Bethesda, we offer many options for your weekend festivities while guests are enjoying some personal time. Morton's Steakhouse offers fine dining for dinner or partake in amazing martinis and appetizers at their vibrant bar. Daily Grill, our three-meal restaurant, prides itself on wonderful housemade dishes as well as calorie conscious offerings. Their seasonal outdoor patio makes a wonderful location for catching up with family and friends. Daily Grill also offers our In-Room Dining menu for your convenience.

Inclusions

A Hyatt Wedding is much more than a location. To enhance your special day, your Wedding Package includes:

- Five Hour Open Bar
- Selection of 6 Butlered Hors D'Oeuvres
- Champagne Toast
- Personalized Wedding Cake
- Personalized Tasting For Up To 4 Guests
- Reduced Room Rate For Guests
- Complimentary Suite For Wedding Couple
- Classic Floor Length Black Or White Table Linen With Coordinating Napkins
- Dance Floor & Staging For Entertainment
- One Bartender Per 100 Guests
- Discounted Special Event Parking



WEDDING SITES

Concours Terrace

Your guests will enjoy a breathtaking view of the hotel's twelve-story atrium, providing a light and comfortable atmosphere for your event. The open space is inviting, visually captivating and ideal for receptions, rehearsal dinners, brunches, and ceremonies. The Concours Terrace creates a sensory experience for your guests and a unique flair for your next event. *Ideal for up to 150 guests.*

Junior Ballroom

The Lower Mezzanine Level and our Junior Ballroom are specifically intended for our more intimate events. Located one floor below our lobby level, the Mezzanine Level provides a classy, comfortable ambiance to charm your guests. This versatile venue is easily transformable, allowing our staff to make the room fit your needs. With modern carpeting and decor, our Junior Ballroom is an excellent choice to hold your private function. *Ideal for up to 125 guests.*

Regency Ballroom

The 7,200 square foot Ballroom provides an elegant venue for weddings. Conveniently connected to our parking garage, the Ballroom and Foyer give an open, inviting presence for your guests the moment they enter the doors. By selecting our Ballroom for your event, your guests will enjoy an elegant and modern room with high ceilings and modern chandeliers. The Ballroom will transform your celebration into a unique and distinctive event. *Ideal for up to 450 guests.*

Plaza Lawn & Plaza Courtyard*

Located just behind the hotel, the Plaza Lawn is a beautiful green area perfect for weddings and receptions. Large enough for bigger festivities yet set uniquely to be ideal for more intimate gatherings, it is Bethesda's only true outdoor hotel location. *Ideal for up to 200 guests.*

Adjacent to the Plaza Lawn is the spacious Plaza Courtyard. With a picturesque view of Bethesda to the east, and a soothing fountain to the West, the Plaza Courtyard is a perfect space to say "I Do". *Ideal for up to 300 guests.*

**Additional fees may apply for Outdoor event spaces.*



RECEPTION DETAILS

Dining Experience

Hyatt Regency Bethesda 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 through 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.

Lighting

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

Ice Carvings

Customized ice carvings add drama to your place card or buffet table. Or, add a martini luge at the bar. Let our talented sculptors carve a special piece to enhance the look and feel of your reception.



CUSTOMIZE YOUR EXPERIENCE

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 entrees. They will love it and so will you, with one less decision to make. At your wedding, your guests will be presented with a custom printed menu at their place setting and our specially trained servers will take their personal preference order ensuring them an extra special experience. Your Hyatt wedding specialist will help you design the options.

Plated Dinner

A prix-fixe menu choice for your wedding allows you the flexibility to plan your wedding dinner with confidence. You have multiple options to select from for each course that will delight your guests. Your Hyatt wedding specialist will guide you with their extensive experience.

Buffets

Buffets feature the versatility of food options to please your guests while encouraging a social dining experience for guests to meet and mingle during dinner. Our buffet menus feature delicious selections from Hyatt's award winning chefs. Choose from regionally inspired cuisine customized for your event. Your Hyatt wedding specialist will assist you in designing the perfect menu.

Action Stations & Displays

Speciality Stations are a great choice if you desire an interactive dining experience for your wedding day. Our executive chef's will present food stations with a number of delectable food choices. Food Stations can be prepared to order while others can offer a variety of choices using the freshest of ingredients to provide options for all of your guests.



HORS D'OEUVRES

Cold Selections

Crabmeat, Crème Fraiche, and Black Pepper Tart

Lobster BLT

Salmon Tartar over Crisp Potato, Tibiko

Vietnamese Spring Roll, Dipping Sauce

Thai Style Calamari with Lemongrass

California Sushi Roll, Soy Dipping Sauce

Foie Gras Filled Plums

Crisp Potato with Red Onion Cream and Caviar

Tuna and Yellow Watermelon Sashimi

Confit of Duck Stuffed Dates

Tomato and Niçoise Olive Pissaladière

Hot Selections

Miniature Crab Cake, Sauce Remoulade

Smoked Salmon and Gruyere Croque Monsieur, Grain Mustard Sauce

Grilled Shrimp, Kaffir Lime Beef Satay with Spicy Peanut Sauce

Bresaola and Bocconcini Spiedini Artichoke, Prosciutto and Ricotta in Phyllo

Almond and Panko Crusted Brie, Quince Puree

Potato Latkes, Sour Cream and Caramelized Apples

Rosemary and Cumin Marinated Baby Lamb Chops

Mini Mac-n-Cheese with Duck Confit

Truffled Risotto Cup with Piave



PERSONAL PREFERENCE

Appetizers (select one)

Maple Leaf Farms Duck Breast, White Mushroom, Thin Green Bean & Artichoke Salad, Chervil Vinaigrette

Puree of Chestnut Soup, Prosciutto, Sage and Chicken Pear Roulade

Seared Rare Tuna, Vegetable Mélange, Soy Yozu Dressing, Chilled Elysian Fields Lamb Loin, Ratatouille

Poached Shrimp and Corn Ravioli, Golden Corn and Lemongrass Beurre Blanc

Salads (select one)

Hearts of Palm, Tomato & Artichoke Salad with Frisée, Goat Cheese, Aged Balsamic Vinegar

Bethesda Caesar Salad

Salad of Bibb, Frisée, Radicchio and Mache Lettuces with Apples, Walnuts & Goat Cheese

Entrée (select four)

Slow Cooked Chicken Breast Filled with Dried Fruit over Risotto Scented with Truffle

Atlantic Salmon, Broccoli Rabe and Garlic Sauté, Wild Rice, Ginger Sauce

Rosemary Scented Sea Bass over Osso Bucco Sauce, Creamy Polenta, Glazed Carrots

Three Peppercorn Seared Filet Mignon over Potato with Rosemary & Lemon Honey Flavored Root Vegetables, Syrah Sauce

Herb Crusted Rack of Lamb, Zinfandel Reduction Potato Purée Haricot Verte & Shallot Sauté, Rosemary Lamb Jus

Seared Duck Breast over Potato Hash, Roasted Broccolini, Jalapeno Blueberry Reduction

Pacific Halibut with Sweet Dumpling Squash Purée, Potato Fondant, Black Truffle Sauce

Roasted New York Strip with Roasted Shallot, Garlic and Herbs, Potato Gruyere Cheese Gratin, Baby Turnips, Shallot Sauce

Roasted Rockfish with Tomato & Vidalia Onion Tartine, Sautéed Broccoli, Black Olive Sauce

Roasted Breast of Chicken and Mushroom Roulade, Butter Poached Asparagus, Bay Leaf Roasted Fingerling Potatoes

Dessert

Your Specially Designed Wedding Cake

\$225 Per Guest

Includes Reception, Bar, Food, & Wine Service with Dinner

Dessert Enhancements

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream With Strawberry and Hot Fudge Sauce, Whipped Cream, Rainbow Sprinkles, Mini M&M's, Crumbled Oreos
\$13 Per Person

Chocolate Bar

Chocolate Flourless Mousse Cake, Raspberry Milk Chocolate Tart, White Chocolate Passion Brûlée, Chocolate Fondant Brownie, Chocolate Cherry Crumble Tart
\$18 Per Person

Bethesda Station

Devil's Food Chocolate Cake
Cream Cheese Buttermilk Cake, Sour Cherry Compote
Lemon Meringue Tart
Chocolate Banana Bread Pudding, Snicker Doodles, Toll House Cookies, Peanut and Raspberry Shortbread
\$20 Per Person



PLATED PRIX-FIXE DINNER

Appetizers

Cheese Tortellini with Pesto

Maryland Cream of Crab Soup

Poached Lobster Salad, Mache, Golden Beets, Thin Green Beans, Rosemary Ginger Vinaigrette

Smoked Salmon, Spinach & Dill Terrine, Mache and Green Apple Salad, Red Onion Dill Vinaigrette

Grilled Portobello with Angel Hair Pasta and Pesto Drizzle

Salads

Spinach Salad with Artichoke, Red Pepper, and Feta, Orange Balsamic Vinaigrette

Asparagus and Frisee Salad with Shaved Parmesan and Whole Grain Mustard

Salad of Bibb, Frisée, Radicchio and Mache Lettuces with Apples, Walnuts & Goat Cheese

Poached Wild Salmon, Vidalia Onion Soubise Greens

Poached Lobster, Golden Beets, Thin Green Beans, House Greens, Rosemary Ginger Vinaigrette

Entrées

Roasted Breast of Chicken and Mushroom Roulade

Grilled Herb Sea Bass with Ginger Honey Glaze

Sliced Filet Mignon with Maytag Bleu Cheese and Portobello Rosemary Scented Demi Glace

Herb Crusted Veal with Black Truffle Sauce

Maple Glazed Salmon with Corn and Tomato Salsa

Rosemary Crusted Lamb Chops with Bourbon and Onion Demi

Duets

Lamb Chop, Gulf Shrimp, Parsley Sauce

Filet of Beef, Maryland Crab Cakes, Remoulade Sauce

Roasted Tenderloin of Beef, Seared Salmon with Beurre Rouge

Desserts

Wedding Cake with Chocolate Dipped Strawberries

Prix-Fixe Dinner

Six Passed Hors D'oeuvres, Five Hour Bar, Dinner Wine Service, Three Course Dinner (Fish or Chicken Entrée)

\$150 Per Person

Six Passed Hors D'oeuvres, Five Hour Bar, Dinner Wine Service, Three Course Dinner (Beef, Lamb or Veal Entrée)

\$160 Per Person

Six Passed Hors D'oeuvres, Five Hour Bar, Dinner Wine Service, Three Course Dinner (Duet Entrée)

\$175 Per Person



► BUFFET-STYLE DINNER

“I Do” Wedding Table

Cream Of Maryland Crab Soup

Iceberg Wedge Salad, Maple Cured Bacon Bits, Tomatoes, Blue Cheese Crumbles, Greek Yogurt Dressing

Caesar Salad, Herb and Garlic Croutons

Entrees (Choose 3)

Sauteed Local Rockfish, Red Pepper Beurre Blanc

Salt Crusted Sirloin of Beef, Red Wine Jus, Horseradish Cream

Grilled Breast of Chicken, Honey-Chipotle BBQ Sauce

Maryland Lump Blue Crab Cakes, Old Bay Aioli

Grilled Atlantic Salmon, Yellow Tomato Sofrito

Pasta Station

Freshly Prepared Pasta with Focaccia, Parmesan Bread Sticks

Artichoke and Goat Cheese Ravioli, Crumbled Italian Fennel Sausage, Pomodoro Sauce

Local Tomatoes, Fresh Mozzarella, Basil, Cracked Pepper, Olive Oil, Aged Balsamic

Cavatappi "Caprese", Red and Yellow Grape Tomatoes, Fresh Mozzarella, Fresh Basil Leaves, Aged Balsamic Reduction

Potato Gnocchi, Crisp Prosciutto, Spring Peas, Parmesan Cream Sauce

Roasted Red Skinned Potatoes

Spring Vegetable Bouquet

Dessert Table
Wedding Cake

\$160 Per Guest

“Always & Forever” Wedding Table

Roasted Butternut Squash and Chestnut Soup

Butter Lettuce Salad with Yellow & Red Beets

Comice Pears, Local Goat Cheese, Candied Walnuts and Chopped Walnut Dressing

Fennel and Orange Salad with Arugula and Local Speck

Pork Chops with Heirloom Bean Ragout

Pan Seared White Fish over Prosciutto Braised Savoy Cabbage

Organic Herb Roasted Potatoes and Roasted Brown Butter Brussels Sprouts

White Chocolate Raspberry Bread Pudding, Assorted Mini Pastries

Wedding Cake
\$140 Per Guest

“Together” Wedding Table

Artichoke and Asparagus Salad, Tomatoes, Roasted Garlic with Lemon-Dijon Vinaigrette

Mesclun Greens, Tomato, Cucumber and Sweet Red Onion with Cabernet Sauvignon Vinaigrette

Roasted Pork with Green Beans and Caramelized Onions

Carved Beef Tenderloin with Roasted Garlic Demi-Glace

Pan Roasted Sea Bass with Quinoa, Tomato Salad and Citrus Nage

Gemelli Pasta with Artichoke, Mushrooms, Tomatoes, Fresh Basil and Extra Virgin Olive Oil

Roasted Fingerling Potatoes

Dark Chocolate Mousse
Wedding Cake

\$150 Per Guest



SPECIALTY STATION DINNER

Bread & Cheese

Rustic French Bread, Honey Wheat Loaves, Hawaiian Soft Loaf, Foccaccia, Locally Handcrafted
Cheeses, Chutneys, Candied Housemade Pecans, Fresh Berries and Grapes

\$30 Per Guest

Iced

Jumbo Gulf Shrimp, Cold Water Oysters, Alaskan King Crab Legs, Chilled Garlic Mussels, Pickled Red Onion Salad, Guacamole Salad, House Made Smoked Chipotle Cocktail Sauce
Grilled Lemon and Tabasco

\$32 Per Guest

Taste of Asia

Edamame Dumplings
Chicken and Lemongrass Dumplings
Peking Duck Roll
Cold Vegetable Soba Noodle Bowls
Assorted Sushi and Sashimi

\$350 Per 25 Guests

Citrus

Adobo and Lemon Marinated Chicken
Jicama Slaw with Fresh Lime and Cilantro
Lemon Corn Bread

\$16 Per Guest

Street Taco Station*

Pulled Pork
Roasted Tilapia
Mini Soft Tortillas with Red Radish, Avocado, Cilantro, Lime Wedges, Cabbage Slaw, Oaxaca Cheese, Red Pepper

\$300 Per 25 Guests

Mediterranean

Gemelli, Fusilli Avellinesi and Orecchiette Pasta tossed with Grilled Chicken, Shrimp, Roasted Garlic, Grilled Fennel, Zucchini, Sun Dried Tomatoes, Ariabata and Alfredo Sauces, Tomato and Goat Cheese Crostini, Fontina Filled Artichokes with Basil Pesto

\$28 Per Guest

Chicken Roulade*

Chicken Stuffed with Cranberry and Sage
Chicken Florentine with Cheese and Spinach
Grilled Marinated Spring Vegetables
Vegetable Risotto with Mushrooms

\$250 Per 25 Guests

Beef*

Herb Crusted Sirloin with Mushroom Cilantro Salsa
Lemon Herb Broccoli with Toasted Almonds, Marinated Grilled Vegetable
Pasta Salad, Roasted Garlic Chive Red Bliss Potatoes, Creamy Horseradish Sauce

\$280 Per 25 Guests

Salmon*

Herb Crusted Sake Marinated Whole Salmon
Sides with Red Pepper Cherry Sauce, Homemade Fried Potato Salad, Pickled Beet and Onion Relish

\$240 Per 25 Guests

Smoked Boneless Leg of Lamb*

Beer Marinated Roasted Leg of Lamb, Apple Mint Sesame Chutney, Pecan Crusted Steamed Asparagus

\$250 Per 25 Guests

Sushi

Chef's Selection of Sushi, Sashimi, and California Rolls, Salmon, Tuna, Snapper, Crab, Seaweed Salad, Sesame Octopus and Squid Salad, Soy Sauce, Pickled Ginger and Wasabi

Market Price

**Requires Attendant at \$150.00 each*



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 (Five Hour Package)

Preferred Premium Cocktails, Domestic and Imported Beers, Select Wines, Mineral Water, Juices, Soft Drinks

\$55 Per Guest

Top Tier Bar Package (Five Hour Package)

Super Premium Cocktails, Domestic and Imported Beers, Select Wines, Mineral Water, Juices, Soft Drinks

\$65 Per Guest

Deluxe Bar Package

Signature Brands

First Hour, \$20

Second Hour, \$15

Each Additional Hour, \$12

Top Tier Brands

First Hour, \$24

Second Hour, \$18

Each Additional Hour, \$15

Cash Bar Package

Cocktails, \$15

Domestic Beer, \$8

Premium and Imported Beer, \$9

Wines-Chardonnay, Pinot Grigio,

Cabernet & Merlot, \$12

Mineral Water/Juices, \$7

Soft Drinks, \$7

Cordials, \$15



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.

Pineapple Basil Cooler 14.00

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

Sweet Arnold 14.00

Bacardi Superior rum and raspberry puree with iced tea and lemonade

Grapefruit Delight 14.00

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

Sage Margarita 14.00

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

The Don's Martini 14.00

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

Spicy Paloma \$14.00

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 14.00

Tito's Handmade vodka with passion herbal infused iced tea

Watermelon Jalapeno Cooler 14.00

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

Mockingbird Ginger 14.00

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

Strawberry Mule 14.00

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 and staffing for setup.

AV

PSAV

Tel: 301.280.2412

Fax: 301.280.2412

Email: HyattRegencyBethesda@psav.com
www.psav.com

Linen

Party Rental, LTD

Tel: 301.537.3278

www.partyrentalltd.com

Select Event Rentals

Tel: 301.604.2334

www.weparty.com

Decor

DaVinci's Florist, LLC

Tel: 301.588.8900

www.davinciflorist.com

<http://www.eventandfurniture rentals.com>

Yaadein Weddings

Tel: 703.906.5881 (Karan)

www.weparty.com

<http://www.yaadeinweddings.com>

Music

Entertainment Exchange

Pat Richitt

Tel: 301.986.4640

Bialek's Music

Ray Bialek

Tel: 301.340.6206

Transportation

Awards Limousine, Inc.

Tel: 301.656.9644

Fax: 124.456.1235

Email: info@awardslimo.com
www.awardslimo.com

Photography

Freed Photography

Tel: 301.652.5452

Email: info@freedphoto.com
www.freedphoto.com

Wedding Cakes

Creative Cakes

Tel: 301.587.1599

Email: info@creativecakes.com
www.creativecakes.com

Consultants/Coordinators

Magnolia Blue Bird

Danielle Couick

Tel: 703.926.0766

Email: info@magnoliabluebird.com
<http://magnoliabluebird.virb.com/home-magnolia-bluebird>

Personally Yours

Ellen Dubin

Tel: 301.983.3414

Email: personallyyoursevents@hotmail.com
<http://www.personallyyoursevents.com/about-us.html>

Plan-it Parties, Patti Weiner

Tel: 301.977.7270

Email: info@planitparties.com



DETAILS MADE EASY

Ceremony Information

In order to better orchestrate your wedding and to allow you the opportune time for your wedding ceremony, Hyatt Regency Bethesda has the following start times: 11:00am, 2:00pm, 5:00pm, and 7:00pm

Confirmation of Space and Deposits

An initial non-refundable deposit of twenty-five percent (25%) of estimated charges is required to confirm your date along with a signed contract.

Guest Accommodations

A room block may be setup for guests attending your event at the Hyatt Regency Bethesda. Check in time is 4:00pm, and check out time is 12 noon. If you would like to setup a block of rooms, a minimum of 25 guestrooms must be guaranteed or the prevailing hotel rate will be offered.

Welcome Packets and Gift Bags

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 Complimentary

One Generic Item at front desk Complimentary

One Personalized Item at front desk Complimentary

Final Payment

Final payment in the form of a cashier's check money order, check 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.



MORE DETAILS TO CONSIDER

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 guaranteed number.

Security

Hyatt Regency Bethesda 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 Gold Passport points to redeem for free nights at any Hyatt hotel and resort worldwide. Offer subject to terms and conditions. Visit hyattweddings.com for full details.

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

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

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

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

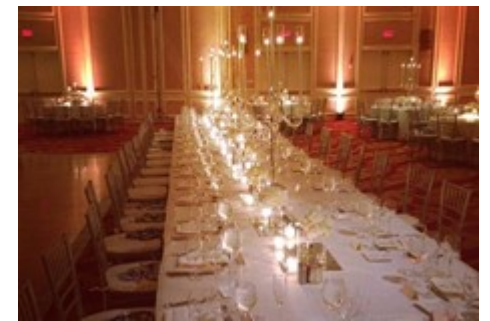
Hyatt Gift Cards

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.

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 hyattgiftregistry.com.

PHOTO GALLERY



One Bethesda Metro Center
Bethesda, Maryland. USA, 20814

T + 1 301-657-1234
<http://bethesda.hyatt.com>

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