

Presentation: Virtual Tour

Hyatt Regency Vancouver



Markus Schmidt

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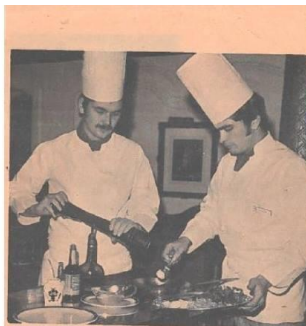
History



The newest Who's Who in Vancouver, the Guest Register of the Regency Club Level, High atop the Hyatt Regency Vancouver. The smartest executives across the continent sign our Register when they come to Vancouver. They like the exclusive Regency Club that is especially designed to cater to their needs. Come join the Who's Who in Vancouver. Add your signature to our splendid collection.

- Imagine a hotel where . . .
- personalized Concierge service is available 24 days a week.
 - continental breakfast and morning paper included daily in the R.C.L. Lounge.
 - your shoes are shined while you sleep.
 - you do not have to stand in line to check in or check out.
 - a palatine plating cheese tray is delivered to your room.

Now you have found it.
The Regency Club Level
at
The Hyatt Regency Vancouver



FEATURED AS AN ENTREE in "Truffles", the elegantly decorated restaurant of Vancouver's newly-opened Regency Hyatt, is "Medallions of Beef 'Old French Market,'" shown being prepared at the table by Executive Sous Chef Jurgen Schulte and Sous Chef Heinrich Fischer.

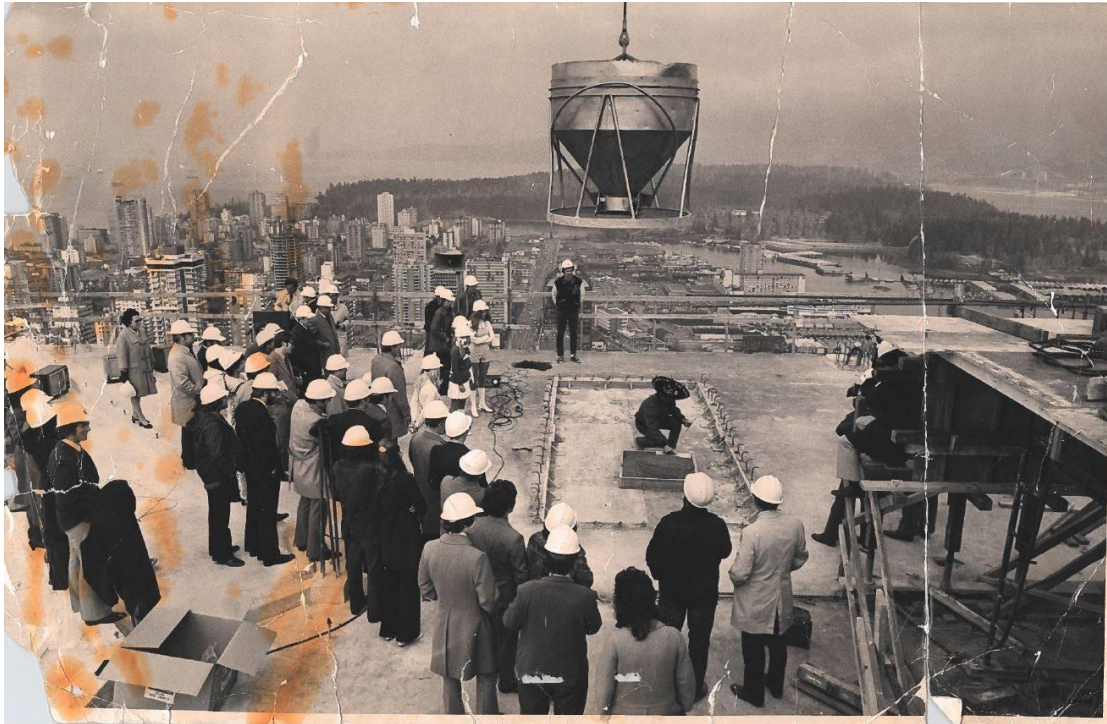
Preheat pan over flame, add a dash of oil and butter. Salt and pepper two 4-oz. pieces raw Beef Tenderloin. Place in hot pan searing medallions quickly, then flame with Courvoisier. Remove from pan - place on plate and cover. To the pan add some more butter and saute 10 pearl onions until golden. Add 1.0z. of julienned York

#TBT

"Truffles"

Original
Recipe





× × ×
× #25YearChallenge ×
× × ×

Location & Address



Δ Location:

655 Burrard St, Vancouver, BC V6C 2R7 Canada

Δ Telephone number:

+1 604 683 1234

Δ E-mail address:

salesyvriv@hyatt.com

Δ Fax number:

+1 604 689 3707



ROOMS







Food & Beverage



Mosaic Grille



© Team-Schmidt.eu





Breakfast Buffet & Room Service



Bar & Café

Mosaic Bar



Grain Tasting Bar

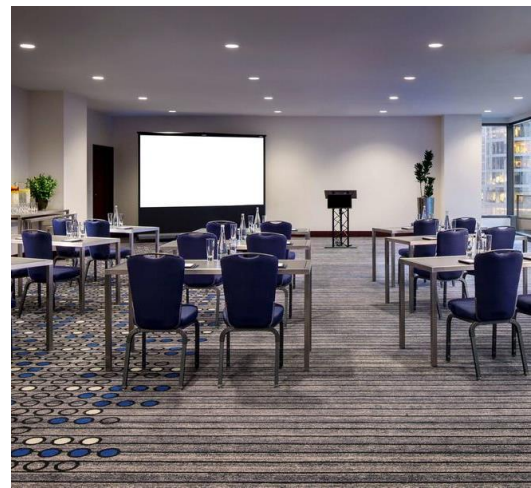
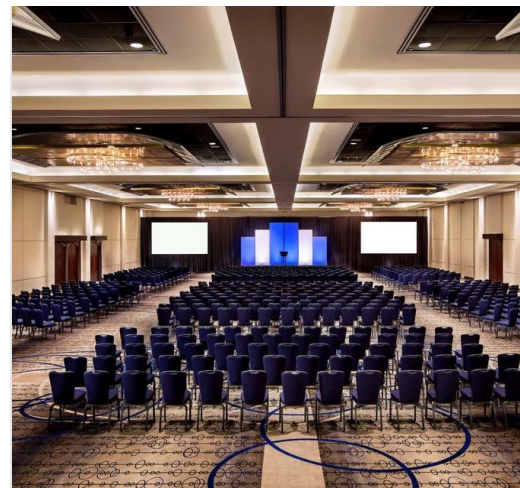


Starbucks

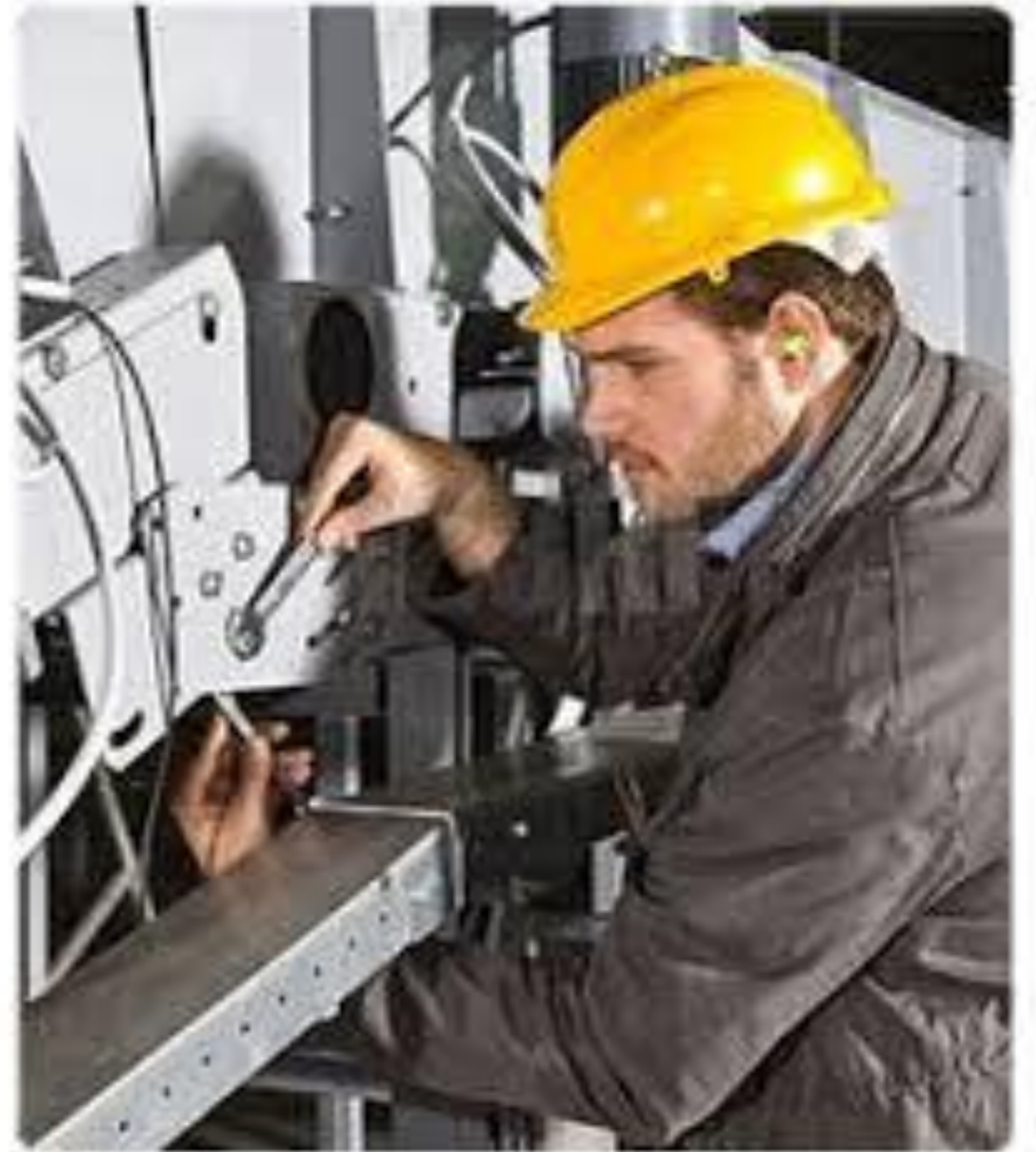
















During the Covid 19 pandemic, we are now open again, but services and amenities are not fully available and unfortunately our bar and business center are still closed.

We offer our hosting services but with some limitations such as in the gym, restaurant and public places.



PORTFOLIO ZEITLOS

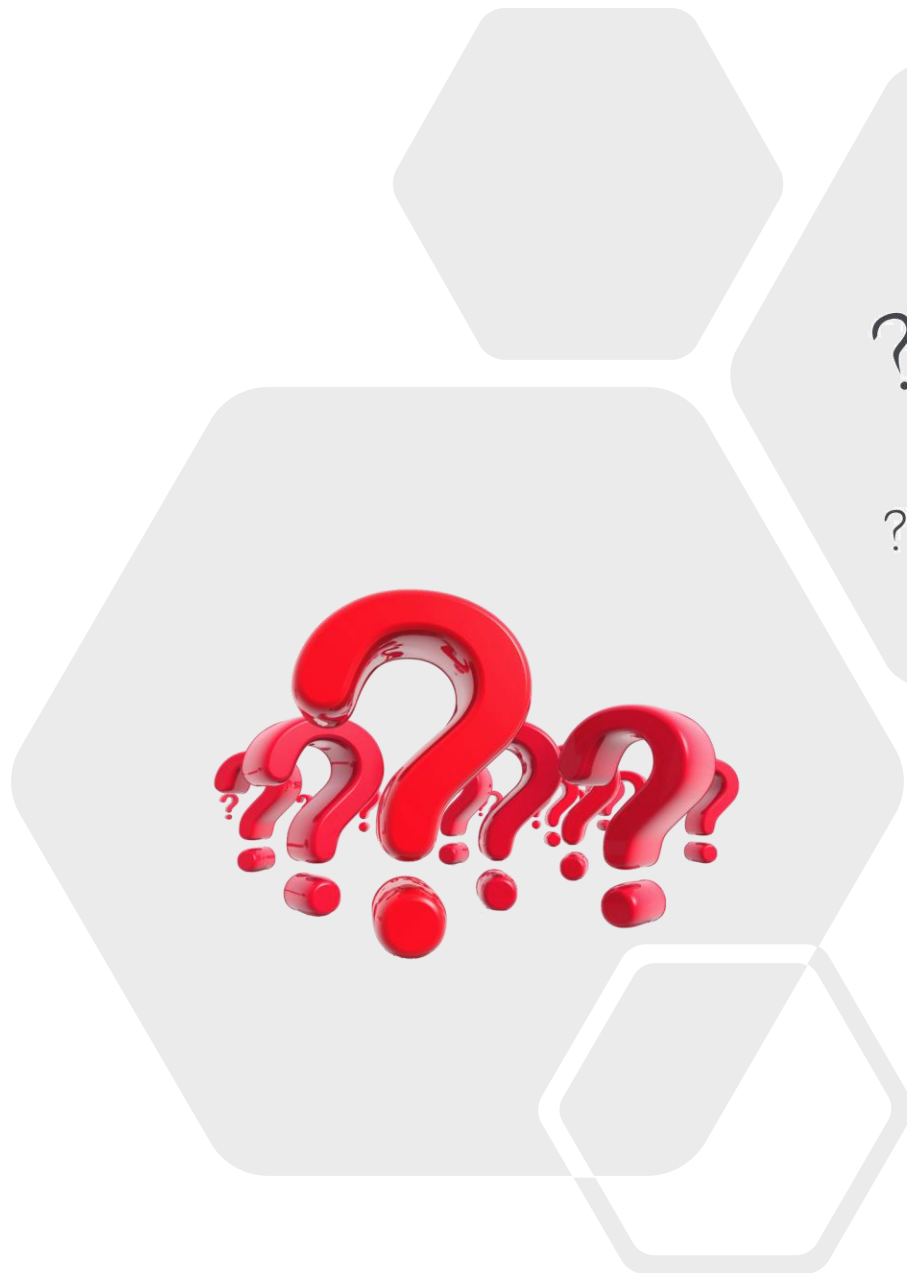


PORTFOLIO GRENZENLOS



EIGENSTÄNDIGE KOLLEKTIONEN





Questions about our
hotel presentation?