



## SEATTLE COLLECTION

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### CARE & CLEANLINESS INITIATIVES FOR GROUPS

**\*\*As of 8/23/2021, Washington State requires face masks for everyone over five years of age inside public indoor settings, regardless of vaccination status\*\***

- ✓ GBAC STAR™ cleanliness and training accreditation process through the Global Biorisk Advisory Council (GBAC) at all Hyatt hotels.
- ✓ Trained Hygiene & Wellbeing Leader or team at all locations, responsible for their hotel adhering to new operational protocols and training.
- ✓ Covid Care Stations (a dedicated area with masks, sanitizer and gloves) placed throughout your assigned meeting space for attendees to use at their own discretion.
- ✓ Regular cleaning and sanitization of frequently touched surfaces and high-traffic guest and colleague areas such as elevators and elevator buttons, escalator handrails, and restrooms.
- ✓ Hygiene & Wellbeing Leader to help ensure new protocols are being met.
- ✓ Mandatory Wellness Checks as each employee reports to work daily.
- ✓ Removal of certain high-touch items from guestrooms.
- ✓ Guests may be required to wear face masks or coverings in hotel indoor public areas and when moving around in outdoor areas at Hyatt hotels globally, based on local or national mandates or guidance. For specific requirements, guests may visit our [COVID-19 Travel Updates page](#) or contact the hotel directly.
- ✓ Posted signage to encourage good hand hygiene and social distancing.
- ✓ Masks required for all colleagues while indoors. Staff equipped with personal protective equipment, worn in accordance with local guidance.
- ✓ Elevator spacing and revised maximum capacity guidelines—elevators, fitness centers and more.
- ✓ Reconfiguration of meeting room set-ups to adapt to social distancing guidelines.
- ✓ Minimizing contact by adjusting housekeeping services. Guests may indicate housekeeping preferences upon check-in (room must be vacant for service.)
- ✓ Hand sanitation stations throughout function space as needed. Hand sanitizer and gloves offered at the beginning of each food station. Individually wrapped condiments and contactless spouts for coffee stations. Buffet serving utensils replaced every 30 minutes of service.

For further information on how the Seattle Collection can help your attendees feel safe and cared for, please reach out to your Event Planning Manager.

**\*Above initiatives are subject to change\***