

FOR IMMEDIATE RELEASE

A White Christmas Story Unfolds Throughout Hyatt Regency Tokyo

Inspired by the Sparkling Chandeliers of the Lobby

White Christmas Collection 2026

TOKYO (SEPTEMBER 15, 2026)

Hyatt Regency Tokyo is delighted to present its White Christmas Collection 2026, a festive selection of Christmas cakes and seasonal treats celebrating the magic of a White Christmas.



This year's theme, "White Christmas," draws inspiration from the enchanting festive scenes that fill the hotel during the holiday season. The magnificent chandeliers illuminating the lobby, a Christmas tree shimmering in snowy white, and the serene beauty of a winter landscape, will all set the scene of this year's winter. Each creation captures the sparkle and joy that make Christmas such a special time of year.

Imagining Christmas at the hotel as a single story, each cake represents a different scene and sentiment: from the chandelier lit lobby and a festive table shared with loved ones to the joyful anticipation of Christmas Day.

Discover six stories and immerse yourself in the magical world of Hyatt Regency Tokyo's "White Christmas."

Story 1 | A Signature Creation Inspired by the Hotel's Heritage

Since 1980

"Since 1980", the signature creation of this year's collection, takes inspiration from the three magnificent Swarovski™ chandeliers that have long been an iconic feature of the hotel lobby. Delicate chocolate decorations depict a white Christmas tree and festive ornaments, capturing the glamour of a Christmas celebration at the hotel in a single cake. Designed with a joyful Christmas gathering in mind, it is made for sharing with family, friends and loved ones around the festive table.

At the heart of the cake, a blueberry jelly made with fruit from Takahashi Orchard in Tachikawa, Tokyo, brings a refreshing acidity to the richness of the chocolate. French and Italian chocolates create layers of depth and complexity, while chandelier inspired chocolate decorations with crisp cookies provide a delightful contrast to the smooth mousse. Reflecting both the hotel's history and its spirit of hospitality, "Since 1980" is the signature centerpiece of this year's Christmas collection.



Story 2 | A Joyful Gift from Santa Claus

Noël Rouge



Inspired by Santa Claus's iconic red hat, "Noël Rouge" is a festive cake created to delight both adults and children leaving everyone wanting another slice.

Beneath its glossy red glaze are layers of strawberry mousse, white chocolate mousse and tangy berry jelly, complemented by a fragrant vanilla biscuit. Smooth, refreshing and gently sweet, the contrasting flavors come together in perfect harmony for a quintessentially festive treat. Its vibrant red appearance adds a joyful touch to the Christmas table, setting the scene for memorable moments with those who matter most.

Story 3 | A White Collection Inspired by a Winter Wonderland

A white Christmas tree illuminating the hotel lobby and a peaceful landscape blanketed in freshly fallen snow provide the inspiration for two creations that capture the enchanting beauty of a White Christmas.

From a playful centerpiece designed to bring excitement to a festive gathering to an elegant creation to be savored slowly, each offers a distinctive interpretation of the season.

Christmas Tree Cake

Inspired by a snow covered mountain, this white Christmas tree cake combines choux pastry in different sizes with passion fruit mousse, roasted almonds and chocolate Chantilly cream.

Vanilla cream, white chocolate stars and salted caramel cream puffs complete the festive creation. Crisp choux pastry and light, airy mousse come together in a playful combination of textures and flavors.



White Bûche de Noël

Evoking a serene snow covered landscape, this purewhite Bûche de Noël features cream cheese mousse enveloping raspberry crèmeux and a hazelnut financier. Finished with three varieties of fresh berries, rosemary and delicate snowflake decorations, the cake brings together the richness of cream cheese, the refreshing acidity of raspberries and the roasted aroma of hazelnuts. The result is an elegant Christmas creation with a sophisticated flavor profile.

Story 4 | A Timeless Christmas Favorite

Christmas Short Cake

A beloved Christmas classic, Hyatt Regency Tokyo's strawberry shortcake is presented in a simple yet stylish form that celebrates the timeless appeal of this festive favorite.

Light, fluffy sponge cake is layered with smooth Chantilly cream and fresh strawberries, allowing the quality of each carefully selected ingredient to shine. Delicate in texture and refreshingly fruity, it embodies the familiar flavors that generations have enjoyed at Christmas.

A hotel made classic to be shared around the festive table, this strawberry shortcake is perfect for celebrating with family and close friends of all ages.



Story 5 | A Celebration of Vanilla by Pierre Hermé Paris

Flocon Infiniment Vanille

A special Christmas cake created in collaboration with Pierre Hermé Paris returns once again this year. Inspired by the delicate beauty of a snowflake, this creation showcases Pierre Hermé Paris's distinctive interpretation of vanilla. Its pristine white form and intricate decoration evoke the elegance of a White Christmas.

Built upon a Sablé Breton base, layers of vanilla ganache, *beurre sucré*, mascarpone cream and biscuit create a rich yet remarkably light texture. The aromatic depth of vanilla is complemented by the crisp, buttery notes of the sablé, resulting in an exquisitely refined festive dessert.



Story 6 | The Joyful Anticipation of Christmas

Stollen Collection

Hyatt Regency Tokyo presents three varieties of Stollen, the traditional European Christmas bread enjoyed little by little during the weeks leading up to Christmas.

Plain

The dough, enriched with Okinawan brown sugar, is filled with dried fruits soaked in liqueur and spices, together with marzipan studded with dried figs. Generously infused with cultured butter, the Stollen offers a rich aroma and deep, complex flavor.



Chocolate

Cocoa powder and chocolate chips are incorporated into the dough and paired with orange peel and cocoa infused marzipan. The deep richness of cacao is lifted by the refreshing fragrance of orange, creating an indulgent seasonal treat.

Matcha

Dough infused with Japanese matcha envelops yuzu peel and matcha marzipan before being finished with a coating of matcha kinako. The rich aroma of green tea and the refreshing citrus notes of yuzu come together in a distinctly Japanese interpretation of this European Christmas tradition.

Designed to be enjoyed not only on Christmas Day but throughout the anticipation leading up to it, the Stollen Collection is ideal for a relaxing teatime at home or as a thoughtful seasonal gift.



Epilogue | A White Christmas to Remember

The “White Christmas Collection 2026” tells the story of Christmas at Hyatt Regency Tokyo through a collection of festive creations.

From spectacular cakes designed to take center stage at celebrations with loved ones to Stollen that makes the countdown to Christmas all the more enjoyable, each creation tells its own unique story.

This festive season, experience the warmth and magic of Christmas with Hyatt Regency Tokyo and create memories to treasure long after the celebrations have ended.

Christmas Cakes

Reservation Period:

1 October 2026, 10 a.m. through 15 December 2026, 10 a.m.

Collection Period:

20–22 December 2026, 3 p.m. to 5 p.m.

23–25 December 2026, 10 a.m. to 12 noon & 3 p.m. to 5 p.m.

Collection Location:

Special Counter, 1F

Christmas Cake Selection:

Since 1980:	JPY 9,000
Noel Rouge:	JPY 7,000
Christmas Tree Cake:	JPY 19,800
White Bûche de Noël:	JPY 9,000
Christmas Short Cake:	JPY 7,000
Flocon Infiniment Vanille by Pierre Hermé Paris:	JPY 6,600
Limited 75 sets	

Stollen Collection

Reservation Period:

From 1 October 2026, 10 a.m., while supplies last

Collection Period:

1 November to 25 December 2026, 11 a.m. to 8 p.m.

Collection Location:

Crossroads Kitchen

Price: JPY 3,000

Reservations & Inquiries:

For Delivery: [Online Store | Sweets & Gifts | Hyatt Regency Tokyo](#)

For In-store pickup: [Hotel Online Shop / Hyatt Regency Tokyo - TableCheck](#)

Hyatt Regency Tokyo is wishing everyone a Merry Christmas ahead!



About Hyatt Regency Tokyo

Hyatt Regency Tokyo opened on September 15, 1980, as the first Hyatt hotel in Japan, part of the global Hyatt Hotels & Resorts portfolio spanning 78 countries. Conveniently located a nine minute walk from Shinjuku Station, and adjacent to the Tokyo Metropolitan Government Building, the hotel faces the lush Shinjuku Central Park, placing guests at the heart of Shinjuku's vibrant business, shopping, and entertainment district.

The hotel's iconic atrium lobby, spanning from the lobby up to the 8th floor, features three chandeliers adorned with 115,000 Swarovski® crystals, creating a dazzling and elegant centerpiece. Following recent renovations, the hotel now offers 712 guest rooms designed with warmth, texture, quality, and functionality in mind, embodying a modern Japanese (Wa Modern) aesthetic.

Experiences include the Regency Club Lounge, a fitness center, five dining & drinking venues, and 18 versatile meeting & event rooms of various sizes, ensuring a comfortable and satisfying stay for every guest. Hyatt Regency Tokyo combines a tradition of welcoming, approachable service with ongoing innovation focused on guest comfort.

Instagram: <https://www.instagram.com/hyattregencytokyo/>

X: <https://x.com/HyattRegencyTyo>

About Hyatt Regency Hotels

Hyatt Regency is a global collection of more than 230 hotels and resorts across over 40 countries. From expansive resorts to vibrant city center locations, the brand's diverse portfolio reflects its commitment to evolution and innovation. For over 50 years, Hyatt Regency has been a pioneer in delivering fresh perspectives and enriching experiences. At its core, Hyatt Regency hotels and resorts warmly welcome guests with open minds and open hearts, offering unforgettable celebrations, relaxing moments, exceptional culinary experiences, and expertly facilitated meetings enhanced by advanced technology. Hyatt Regency takes pride in its thoughtful care, embracing guests of all generations, cultures, and backgrounds worldwide. For more information, please visit hyattregency.com. Follow us on Facebook, X, and Instagram, and share your photos using the hashtag #HyattRegency.