

A romantic wedding photograph of a couple kissing in a field. The man is wearing a light blue shirt and a dark tie with a yellow boutonniere. The woman is wearing a white lace wedding dress and a white headband. They are standing in a field of tall grass with a misty background.

INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

SEATTLE MARRIOTT WATERFRONT
2100 Alaskan Way, Seattle, WA 98121
T 206.443.5000 F 206.256.1100
seattlemarriottwaterfront.com



CATERING INFORMATION

SERVICES

While the Seattle Marriott Waterfront's location is one of a kind, it's the superior service that makes it an acclaimed wedding venue. Our Events and Banquets teams will go above and beyond to ensure you have an experience of a lifetime.

All of our wedding packages include the following services:

Complimentary Jr Suite for the Wedding Night
Table Top Setting with Votive Candles
Champagne or sparkling cider toast
Ivory or Chocolate Linens
Staging and Dance Floor

Menu Tasting for Four Guests
Wedding Cake Cutting Service
Complimentary Bridal Changing Room
Courtesy room block of 10 guest rooms or more
Dedicated Banquet Manager and Wait Staff

CATERING

The award-winning Seattle Marriott Waterfront catering team offers locally sourced, modern cuisine that is designed to delight a variety of tastes. Couples can work with the chef to create a customized menu that meets all of their needs. Menu items include gluten- and dairy-free options. Additionally, the culinary team works closely with kosher, Indian, and Asian caterers.

LIFESTYLE PREFERENCES

Your guests are important to us and we understand that many attendees have individualized preferences and dietary restrictions.

We have developed our menus to help support those preferences and allow you to easily select diverse and inclusive options.

Please look for signage that notates the following food and beverage needs:

GF = gluten free

DF = dairy free

V = vegan

CN = contains nuts

ACCOMODATIONS

Seattle Marriott Waterfront offers modern-day spacious guest rooms with upscale amenities for couples and their guests. All guest rooms include 42-inch HDTVs and mini refrigerators. Many offer waterfront views and balconies.

CONTACT US

We would be delighted to schedule a time to give you a tour of the hotel and discuss your wedding event in detail. Please call our *Senior Catering Sales Manager* directly at (206) 256-1022 to make an appointment and to inquire about a wedding room block of 10 or more rooms.

OUR WEDDING VENUES

Located within the vibrant waterfront neighborhood of Downtown Seattle and with captivating views of Mount Rainier, Elliott Bay, and the Olympic Mountain Range, the Seattle Marriott Waterfront hotel is the ideal setting to share your vows. Equipped with a wide variety of ceremony spaces, the hotel makes it easy to host the wedding and reception you always dreamed of. Each space within the hotel features contemporary decor with luxurious details. The hotel is also near major downtown attractions like Pike Place Market, Seattle Cruise Port Terminal, Miner's Landing, Westlake Center and the Seattle Aquarium.



LIBRARY LIVING ROOM

The library has a cozy atmosphere with views of the Puget Sound. With its modern design, fireplace and comfy couches, it is ideal for a welcome reception to kick off your wedding festivities. This space is ideal for up to 70 guests.



RED WILLOW SUITE & PATIO

The Red Willow Suite is the perfect place to get ready before your big day. With room for up to 15 guests, and a large patio overlooking Elliott Bay, it's the ideal location for your bridal party photoshoot.



GRAND PACIFIC BALLROOM

The Grand Pacific Ballroom features sixteen foot ceilings with elegant glass chandeliers and rich beautiful colors that compliment any theme you have in mind. The Grand Pacific Ballroom can accommodate up to 550 guests.



HOOK & PLOW RESTAURANT

The Hook & Plow Restaurant features a dramatic entrance with custom glass lighting and floor to ceiling windows. This space also has a beautiful built-in bar and lounge area with a private outdoor patio. This Hook & Plow Restaurant can accommodate up to 130 guests.

WEDDING PACKAGES

The Seattle Marriott Waterfront has specifically designed three wedding packages to assist you in creating the perfect day. All dinner packages are served with a variety of artisan breads and rolls, a salad course, a choice of two pre-selected entrees with a vegetarian entrée option, and coffee service.

Price is per person, plus applicable tax & service charge.

SILVER

Basic package includes everything mentioned above
May add enhancements separately

PLATED

Vegetarian	\$54
Chicken	\$61
Fish	\$66
Beef	\$70

BUFFET

Choice of two Entrees	\$69
Choice of three Entrees	\$76

GOLD

includes:
Complimentary bartender fees
Two butler-passed hors d'oeuvres per person during the cocktail hour

PLATED

Vegetarian	\$67
Chicken	\$69
Fish	\$72
Beef	\$75

BUFFET

Choice of two Entrees	\$77
Choice of three Entrees	\$81

PLATINUM

Includes:
Complimentary bartender fees
Two butler-passed hors d'oeuvres per person during the cocktail hour
Option of One Late Night Bite
Screen and projector presentation package

PLATED

Vegetarian	\$77
Chicken	\$79
Fish	\$82
Beef	\$85

BUFFET

Choice of two Entrees	\$87
Choice of three Entrees	\$91

PLATED DINNER

SALAD COURSE

Vietnamese Salad | carrots, cucumber, peanuts, rice noodles, cilantro, mint, Thai basil, Vietnamese dressing **GF, CN, V**

Organic Field Greens | candied pecans, goat cheese, balsamic vinaigrette **GF, CN**

Greek Salad | toasted artichoke hearts, kalamata olives, crumbled feta, cherry tomatoes, red wine oregano vinaigrette **GF**

Baby Spinach Salad | red seedless grapes, candied pecans, champagne vinaigrette **GF, DF, V**

Market Salad | shredded carrots, golden raisins, toasted artichokes, feta, herb Italian **GF**

ENTREE

VEGETARIAN

Tofu Stack | roasted seasonal vegetables, citrus ponzu, balsamic drizzle **GF, DF, V**

Ratatouille Stuffed Portobello | green pea puree, red pepper colis **GF, DF, V**

CHICKEN

Pan Roasted Chicken | saffron rice, roasted peppernata, chardonnay vinegar butter, balsamic syrup **GF**

Herb Roasted Chicken | wild mushroom sherry cream, garlic mashed potatoes, roasted tomatoes and squash **GF**

BEEF

Grilled Beef Tenderloin | horseradish mashed potatoes, roasted asparagus, cabernet peppercorn demi glaze **GF, DF**

Pan Seared Sassy Spiced Filet | horseradish mashed potatoes, sautéed garlicky green beans, wild mushroom and sherry cream **GF**

FISH

Miso Marinated Salmon | cinnamon jasmine rice, garlic green beans, hoisin beurre blanc **GF**

Grilled Five Spice Salmon | roasted fingerling potatoes, sautéed sesame baby bok choy, red grape and cucumber relish, citrus ponzu **GF**

Pan Seared Halibut | white bean and chorizo cassoulet, charred broccolini, citrus vinaigrette (*March-October*) **GF**

Roasted Halibut | roasted banana potatoes, grilled corn relish, creamy corn silk (*March-October*) **GF**

BUFFET DINNER

SALADS

Vietnamese Salad | carrots, cucumber, peanuts, rice noodles, cilantro, mint, Thai basil, Vietnamese dressing **GF, CN, V**

Organic Field Greens | candied pecans, goat cheese, balsamic vinaigrette **GF, CN**

Greek Salad | toasted artichoke hearts, kalamata olives, crumbled feta, cherry tomatoes, red wine oregano vinaigrette **GF**

Baby Spinach Salad | red seedless grapes, candied pecans, champagne vinaigrette **GF, DF, V, CN**

Market Salad | shredded carrots, golden raisins, toasted artichokes, feta, herb Italian **GF**

SIDES (choice of 4)

Classic Caesar Salad

Toasted Artichoke & Sun-Dried Tomato Salad

Penne Salad

Roasted Seasonal Vegetables **GF, DF, V**

Baby Bliss Potatoes **GF, DF, V**

Garlic Mashed Potatoes

Lemon Scented Rice Pilaf

Wild Mushroom & Scallion Risotto

Pacific Clam Chowder

ENTREES

Chicken Parmigianiana

Roasted Pork Loin | orange glaze

Prime Rib Carving Station | sassy spice rubbed, pan jus **GF, DF**

Seafood Paella

Cedar Plank Salmon

Crab Macaroni and Cheese

Ratatouille Stuffed Portobello | green pea puree, red pepper colis **GF, DF, V**

Tofu Stack | roasted seasonal vegetables, citrus ponzu, balsamic drizzle **GF, DF, V**

Butternut Squash Ravioli | sage brown butter

MENU ENHANCEMENTS

Have hungry guests? Customize your menu with a varied choice of delicious appetizers during the cocktail hour, and bite-sized snacks to re-energize your guests and keep the dancing going all night.

Two (2) Hors D'Oeuvres included in Gold Package, and Two (2) Hors D'Oeuvres and one (1) Late Night Bite included in the Platinum Package.

HORS D'OEUVRES

COLD

- Vietnamese Spring Rolls | sweet chili sauce
- Wilted Grape Tomato Bruschetta
- Fig Marmalade Bruschetta | parmesan, arugula
- Skirt Steak Tostadas | black bean, chipotle cream **GF**
- Tuna Tartare | sesame mini waffle cone **GF**
- Pear and Gorgonzola Tartlet | candied walnuts **CN**
- Orange Chipotle Prawns **GF**
- Curried Chicken Canape **GF**

HOT

- Beef Sliders | bleu cheese slaw
- Lamb Lollipop | mint chutney
- Crab and Boursin Cheese Stuffed Mushrooms **GF**
- Sea Scallops | maple bacon wrap **GF, DF**
- Tandoori Chicken Satay | mint chutney **GF, DF**
- Petit Quiche Assortment

LATE NIGHT BITES

- | | |
|--|--|
| Choice of Gourmet Sliders mini burger, bbq chicken, pulled pork | \$72 per dozen (4 dozen minimum) |
| Soft Pretzels with Gourmet Mustards | \$48 per dozen (4 dozen minimum) |
| Flatbreads margarita, pepperoni, mushroom | \$14 per flatbread (4 flatbread minimum) |
| Fry Station with Dipping Sauces sweet potato fries, truffle fries, onion rings | \$10 per person (25 person minimum) |
| Charcuterie sliced & cured meats, local cheeses, mediterranean olives, mustards, sliced breads | \$18 per person (25 person minimum) |
| Crudit  with Three Dips hummus, ranch, blue cheese | \$18 per person (25 person minimum) |

EXTRAS

- | | |
|--|-----------------|
| Additional Hors d'Oeuvres | \$5 per piece |
| International & Domestic Cheese Display | \$18 per person |
| Local Fresh Fruit Display GF, DF, V | \$10 per person |
| Starter Course | \$10 per person |
| Choice of Three Pre-Selected Entrees | \$5 per person |

MENU ENHANCEMENTS

Have little ones joining you on your big day? We also have a Children's menu for your younger guests. And say thank you by throwing a farewell brunch for your friends and family in appreciation.

CHILDREN'S MENU

(plated; 3 to 11 years of age)

Includes milk or juice and fresh fruit cup

\$25 per child

Choice of:

Chicken Fingers

Cheese Pizza

Beef Sliders

Macaroni & Cheese

Spaghetti

FAREWELL BRUNCH

Includes coffee & tea

\$48 per Person

Blazing Bagels | smoked salmon, spreads & condiments

Classic Eggs Benedict | Wilcox Farm Eggs, Hill's Canadian Bacon

Chicken Apple Sausage Hash

Shredded Hash Browns

Breakfast Juice Selection

Berries, Fruits & Yogurt

Selection of Breakfast Pastries *CV*

Bloody Mary Station | Absolut Vodka with all the mixings

\$9 per person

Mimosa Station | Orange, grapefruit, mango

\$9 per person

BEVERAGE MENU

HOST BAR

(on consumption)

Well Liquor	\$11	Premium Beer	\$9
Call Liquor	\$12	Premium Wine	\$10.50
Premium Liquor	\$13	Soft Drinks	\$6
Cordials	\$13	Juice	\$6
Domestic Beer	\$8	Bottled Water	\$6

NON-HOST BAR

(Guest on own)

Well Liquor	\$12	Premium Beer	\$9.50
Call Liquor	\$13	Premium Wine	\$11.50
Premium Liquor	\$14	Soft Drinks	\$7
Cordials	\$14	Juice	\$7
Domestic Beer	\$9	Bottled Water	\$7

LIQUOR

WELL

Smirnoff Vodka
 Dewars White Label Scotch
 Cruzan Aged Light Rum
 Jim Beam White Label Bourbon
 Beefeater Gin
 Canadian Club Whiskey
 Jose Cuervo Especial Gold Tequila
 Korbel Brandy

CALL

Absolut Vodka
 Johnny Walker Red Label
 Bacardi Superior Light Rum
 Makers Mark Bourbon
 Captain Morgan Original Spiced Rum
 Tanqueray Gin
 Seagram's VO Whiskey
 1800 Silver Tequila
 Courvoisier VS Brandy

PREMIUM

Grey Goose Vodka
 Johnny Walker Black Label
 Knob Creek Bourbon
 Mt. Gay Eclipse Gold Rum
 Bombay Sapphire Gin
 Crown Royal Whiskey
 Patron Silver Tequila
 Hennessy Privilege VSOP
 Jack Daniels Whiskey

BEER

DOMESTIC

Michelob Ultra
 Naughty Nellie
 Blue Moon Belgian White
 O'Douls
 Bud Light

PREMIUM

Heineken
 Stella Artois Lager

WINE

(by the bottle)

WHITE

Chateau Ste. Michelle Riesling	\$49
Pighin Pinot Grigio	\$57
Brancott Sauvignon Blanc	\$49
Chateau Ste Michelle Chardonnay	\$54

RED

Mark West Pinot Noir	\$46
Clos du Bois Merlot	\$42
Beaulieu Cabernet Sauvignon	\$48
Seven Falls Cabernet Sauvignon	\$51

CORDIALS

Bailey's Irish Cream Liqueur
 Kahlua Liqueur
 Grand Marnier Liqueur



RECEPTION ENHANCEMENTS

Brighten your wedding reception with our selection of lighting and décor. For more options, your Marriott Wedding Planner can help you coordinate with our selection of wedding vendors, or take a look at our Preferred Vendor list.

A 25% service charge applies for any service coordinated by Planner with outside vendors on behalf of wedding party.

DECORATIVE

Ivory Chair Covers	\$5 per chair
Pipe & Drape <i>(black & white only)</i>	\$20 per foot
Chivari Chairs	\$11 per chair

LIGHTING

LED Up lighting	\$90 each
Gobo light	\$\$\$ each
Leko light	\$100 each

AUDIO/VISUAL

Handheld microphone with mixer	\$195
JBL speaker with stand	\$125
9x12 Screen and Projector Package	\$400
LCD Projector Package	\$675
3800 lumen projector, tripod screen, cable connections, power up to 30 minutes tech time (if needed)	



PREFERRED VENDORS

Get married your way. Our Preferred Vendors have been selected for their professionalism and service.

FLORAL & EVENT DECOR

Countryside Floral and Garden
425.392.0999
weddingsatcountrysidefloral.com

Creative Ice
425.251.0535
creativeice.com

EVENT FURNISHINGS & LINEN

Cort Events
206.452.5248
cortevents.com

Pedersens Event Rentals
206.749.5400
seattle.pedersens.com

BBJ Linen
425.207.0153
bbjlinen.com

TRANSPORTATION

Butler Seattle
butlerseattle.com

Beeline Charters
beelinetours.com

MTRWestern
mtrwestern.com

Starline Luxury Coaches
discoverstarline.com

WEDDING COORDINATORS

Maddy Ghosh
littleweddingblush.com
206.495.8724

PHOTOGRAPHY

The Snap Bar
206.802.9665
thesnapbar.com

DJs & ENTERTAINMENT

Dubre Hayes
206.595.4948
dhayes@dubreezyentertainment.com

Tim Humphrey
425.681.7538
tim@idealentertain.com

Adam Tiegs
253.952.2156
adam@adamsdjservice.com



CATERING GUIDELINES

SERVICE CHARGE, TAXES & FEES

Subject to change; current taxes & fees apply as detailed below:

- 25% taxable service charge applies to all food, beverage & fee based charges
- 10.1% sales tax applies to all food, beverage & fee based charges
- \$125 for all attendants required for action stations, carving stations and chef required stations
- \$100 charge per hour for all bartenders, 1 bartender per every 85 guests recommended

EXPECTED & GUARANTEE DUE DATES

Ten (10) business days prior to function date:

Hotel requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests is reflected on the banquet event order.

Three (3) business days prior to function date:

The final guarantee number of guests must be submitted by 12pm. The guarantee is reflected on the banquet event order. If the guarantee is not received by the cut-off date & time, the hotel will default to the expected number provided during the planning process, or as stated above.

The guarantee becomes the minimum number of guests used in calculating food preparation and staffing needs. Should the actual number of guests in attendance of the event exceed the guarantee, the customer will be charged for that number of total serviced guests.

BOOKING PROCESS & DEPOSIT INFORMATION

Food and beverage minimums and guest room rates will be determined depending on seasonal availability and event space.

All package prices are exclusive of tax and service charge.

In order to reserve your event date, a credit card must be on file and an initial deposit of 25% will be taken. Additional deposits will be scheduled leading up to the event date. The credit card will be held on file for any additional balance at the conclusion of the event.

A final guest guarantee will be required 3 business days prior to your wedding reception.

Payment of the total estimated bill is due 3 days prior to your wedding.

INSURANCE

Hotel requires that every outside vendor provide Hotel, in form and amount reasonably satisfactory to hotel a certificate of Liability Insurance.