

Weddings at THE WESTIN BELLEVUE



600 Bellevue Way NE,
Bellevue, WA 98004
Westin.com/bellevuewa



Your wedding at The Westin Bellevue will be a beautiful reflection of your personality. Trust your vision to us and rest assured every detail will be in place.



With the majestic landscape of the Pacific Northwest as your backdrop, your wedding day will unfold in incomparable style and sophistication. Our venues become the starting point for your vision, allowing you to personalize with your favorite flowers, music, and food.

Our location in the heart of Bellevue opens a world of entertainment for you and your guests, from the shops of The Bellevue Collection to the natural beauty of Bellevue Downtown Park. To restore calm and balance, start your big day with a facial or massage at Truce Spa.



We'll be by your side throughout so you can relax and revel in the magic of your day.

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THE WESTIN
BELLEVUE



Our wedding venues reflect the beauty of the region,
the décor of each room echoes nature's accents,
while outdoor decks encourage
guests to enjoy fresh air and scenic vistas

Grand Ballroom



The 7,200 square-foot Grand Ballroom accommodates up to 500 in nature-inspired comfort. Mingle with guests in the spacious pre-function area before the big event. Inside, unique raindrop chandeliers hang from high ceilings, softly illuminating the room's earth-tone color palette.

Lake Washington Room



Featuring floor-to-ceiling windows on two sides that let natural light flow in for daytime weddings and reveal the lights of the city at night. Seats up to 160 of your guests for dinner service.

Lake Chelan Room



This intimate space is perfect for the smaller wedding ceremony and receptions. Seating up to 60 of your closest guests this 1,000 square foot room has windows on two sides.

A perfect day deserves a perfect menu;
we aim to deliver one that delights every palate in the room.
Choose one of our wedding packages or enjoy a customized menu
tailored to your tastes.



Nourish guests with delectable fare designed by our innovative culinary staff to feature the flavors of the Pacific Northwest; tailored for your wedding through a complimentary menu tasting for up to four guests

Delight your wedding party with Renewal rooms for use by you and your attendants on your wedding day

Relax with dedicated banquet captains to oversee the service staff and coordinate logistics to ensure a lasting memory of your special day. Complimentary cake cutting and service is also included

Treat yourselves in upgraded guest room accommodations with turn down service and a chilled bottle of sparkling wine on your wedding night

Recharge after a night of celebrating with Complimentary Breakfast for two in your room, also available in Cypress.

Take comfort that your guests will be well cared for with discounted guest room accommodations and complimentary self parking Friday – Sunday (in Lincoln Square garage) or discounted valet parking.

INDULGE PACKAGE

All Packages include freshly baked rustic breads and rolls, Starbucks® regular and decaffeinated coffee and assorted Tazo® teas

COMPLIMENTARY CEREMONY SPACE See page 3 for selections

CHOICE OF SIX TRAY PASSED CANAPÉS See page 8 for selections

ARTISAN DISPLAY

Selection of Artisan cheeses, grilled and roasted vegetables, cipollini onions, marinated artichokes and cured tomatoes, assorted olives, dips and spreads, tomato mozzarella salad, parma ham and melon served with flat breads

FROM THE GARDEN

Fresh cut vegetables served with hummus and ranch dressing

SPARKLING WINE TOAST

THREE COURSE PLATED DINNER

Choice of one starter, one salad, and up to three entrée selections or one duo plate

See page 9 for selections

TABLESIDE WINE SERVICE DURING DINNER

Featuring selections from Kestrel Vintners

VIENNESE DESSERT TABLE

European sweet table featuring miniature pastries and tarts, truffles, petit fours, biscotti and macaroons. International coffee station with whipped cream, cinnamon sticks, sugar cubes, chocolate shavings and flavored syrups

WESTIN WEDDING CAKE By NancyKay's Confections

\$180 per guest

\$185 per guest for dual entree



A 23% service charge of the total food and beverage revenue and function space rental fee (plus all applicable taxes) will be added. The food and beverage service charge includes a 14.9% gratuity for employees. The remainder of the food and beverage service charge and the entire function space rental service charge is retained by the Hotel. No charge is a tip, gratuity or service charge for employees other than the food and beverage gratuity. Menu prices subject to change. Final menu prices confirmed on event orders.

THE WESTIN
BELLEVUE

DELECTABLE PACKAGE

All Packages include freshly baked rustic breads and rolls, Starbucks® regular and decaffeinated coffee and assorted Tazo® teas

CHOICE OF FOUR TRAY PASSED CANAPÉS See page 8 for selections

ARTISAN DISPLAY

Selection of Artisan cheeses, grilled and roasted vegetables, cipollini onions, marinated artichokes and cured tomatoes, assorted olives, dips and spreads, tomato mozzarella salad, parma ham and melon served with flat breads

FROM THE GARDEN

Fresh cut vegetables served with hummus and ranch dressing

SPARKLING WINE TOAST

TWO COURSE PLATED DINNER

Choice of one salad, and up to three entrée selections or one duo plate

See page 9 for selections

TABLESIDE WINE SERVICE DURING DINNER

Featuring selections from Columbia Winery

WESTIN WEDDING CAKE By NancyKay's Confections

\$140 per guest
\$145 per guest for dual entree



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THE WESTIN
BELLEVUE

IRRESISTABLE PACKAGE

All Packages include freshly baked rustic breads and rolls, Starbucks® regular and decaffeinated coffee and assorted Tazo® teas

CHOICE OF FOUR TRAY PASSED CANAPÉS See page 8 for selections

SPARKLING WINE TOAST

TWO COURSE PLATED DINNER

Choice of one salad and up to three entrée selections or one duo plate

See page 9 for selections

TABLESIDE WINE SERVICE DURING DINNER

Featuring selections from Columbia Winery

WESTIN WEDDING CAKE By NancyKay's Confections

\$110 per guest

\$115 per guest for dual entree



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THE WESTIN
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TRAY PASSED CANAPÉS

COLD

Prosciutto wrapped chicken in phyllo cup – Confit tomato, herb cream cheese

Sous vide poached salmon – Green peas puree, lemon gel, tobiko

Ginger glazed seared ahi tuna – Soy caviar, micro greens

Abruzzo, Maytag blue cheese and olive –Orange marmalade, micro cilantro, on toasted country bread

Tomato mozzarella bruschetta – Sundried and fresh tomato, mozzarella, basil and glazed balsamic vinegar

Vietnamese summer rolls – Served with peanut sauce

Smoked salmon rolls – Sushi rice, bibb lettuce, cream cheese, Sriracha®

Spicy shrimp – Cauliflower puree, caper salsa

Grilled vegetable cones - Garbanzo puree, sour cream, roasted pepper

HOT

Korean barbecue pork belly - Barbecue glaze, pickled radish

Shrimp tempura - Thai chili sauce

Vegetable samosa - Cilantro chutney

Bacon wrapped short ribs - Red wine glaze

Thai chicken satay - Peanut sauce

Charred chili rubbed beef skewer - Thai basil dipping sauce

Mini crab cake - Lemon aioli

Wild mushroom tart -Topped with parmesan cheese

Curry marinated shrimp skewer - Sriracha® aioli, sesame seeds

Peking duck rolls - Plum sauce

Asian pork wonton - Soy and vinegar dipping sauce

Mushroom risotto cake - Roasted garlic aioli

Sesame crusted chicken - ginger teriyaki sauce

DINNER SELECTIONS

STARTER COURSE

Select one

Lobster and sweet corn bisque, crème fraiche

Spiced butternut squash bisque, toasted sunflower seeds, basil oil

Chunky tomato soup, diced potatoes, green peas

Low country style jumbo lump crab cake, roasted sweet corn relish, lemongrass beurre blanc

Seared scallops, parsnip puree with bacon, sautéed edamame, soy

SALAD COURSE

Select one

Bibb lettuce, red leaves, frisee salad, roasted pears, candied pecans, cherry tomatoes, gorgonzola cheese

Roasted beets, pears, blue cheese, toasted almonds and frisee with champagne vinaigrette

Baby iceberg, marinated cherry tomato, shaved cucumber, prosciutto, parmesan crisp, creamy orange vinaigrette

Chopped romaine, watercress, radicchio, roasted fennel, shaved parmesan, black olive, cherry tomato, parmesan dressing

Baby Lola Rosa, water cress, frisee, green asparagus, cucumber, radish, cherry tomatoes, fine herbs puree

ENTREE COURSE

Select up to three single entrée dishes or one duo plate

SINGLE ENTRÉE

SEARED ROSEMARY MARINATED CHICKEN BREAST parmesan gnocchi, roasted root vegetables, fennel salad, spinach coulis

ROASTED OREGANO AND THYME MARINATED CHICKEN BREAST parsnip puree, succotash, glazed carrots, mango chutney

ROASTED DILL INFUSED TRUE COD celery root puree, sautéed edamame, carrots, parsnip, caper salsa, white balsamic dressing

SEARED SALMON FILLET walnut quinoa, green beans and roasted tomatoes, and basil beurre blanc

GRILLED LEMON MARINATED JUMBO SHRIMP angel hair pasta, sautéed spinach, cherry tomato, asparagus,
white wine cream sauce

CUMIN DUSTED FLAT IRON STEAK scallion and onion smashed potatoes, seasonal vegetables, caramelized onions,
truffle wine sauce

BRAISED BEEF SHORT RIBS garlic potato puree, carrots, roasted Brussels sprouts, pickled radish, horseradish cream

GRILLED NEW YORK STRIP roasted red bliss potatoes, asparagus spears, mushroom-bacon relish, and grilled scallions

VEGETARIAN / VEGAN

GRILLED VEGETABLE INVOLTINI garbanzo puree, edamame, roasted cherry tomatoes, asparagus, and fennel

WALNUT QUINOA AND VEGETABLES pave potatoes, butternut squash, and glazed carrots

RICE NOODLES AND VEGETABLES fried tofu, and teriyaki sauce

DUO ENTRÉE

ROASTED FLAT IRON STEAK AND SEARED MARINATED CHICKEN BREAST chorizo pave potato, seasonal vegetables,
sauté mushrooms and green peppercorn sauce

BRAISED SHORT RIBS AND DILL INFUSED STEELHEAD citrus chive risotto, seasonal vegetables and red wine sauce

PETIT BEEF TENDERLOIN AND TRUE COD golden potato puree, seasonal vegetables and sunflower seed dressing

WESTIN WEDDING CAKE

BY NANCYKAY'S CONFECTIONS

"Simply Beautiful. Absolutely Delicious. Always the Best."



NancyKay's Confections is a custom Wedding Cake Studio that is known for our delicious cakes and contemporary classic designs. We are excited to be serving the Eastside and Seattle Washington areas as of June 2014.

We were established in Southern California in 2004. From 2004 to 2014 NancyKay's Confections' cakes have graced some of the most prestigious and celebrity wedding receptions in Beverly Hills, Los Angeles, Santa Monica, Malibu and Orange County.

Not only do we love wedding cakes, we love brides! We take great pleasure in working with you, and it is our joy to create a beautiful cake for your wedding event.

"After years of creating cakes, I continue to stand in awe of the wedding cake. It is truly magical! I look forward to meeting with you!"

- NancyKay

CLASSIC CHAMPAGNE WEDDING CAKE Champagne Cake Layered with Vanilla Bean Swiss Buttercream Frosting

VANILLA BEAN WHITE with Cookies 'n Cream Fromage, English Toffee, or Vanilla English Toffee Fromage

SUMMER BERRY CAKE Vanilla Bean White Cake Layered with Whipped Cream and Fresh Summer Berries. (Seasonal)

RASPBERRY CREAM CAKE Vanilla Bean White Cake Layered with Fluffy Raspberry Cream Filling

LIMONCELLO POPPYSEED CAKE Layered with Lemon Curd Fromage Filling

COCONUT CAKE Sumptuously Light Coconut Cake Layered with Coconut Fromage Filling

CARROT CAKE Moist Carrot Cake Layered with Delicious Cinnamon Cream Cheese Frosting Filling

GERMAN CHOCOLATE CAKE German Chocolate Cake with Coconut Pecan Frosting Filling

ROCKY ROAD CAKE Chocolate Blackout Cake Layered with Chocolate Ganache, Toffee & Marshmallows

CHOCOLATE BLACKOUT CAKE WITH NUTELLA FROMAGE Chocolate Blackout Cake Layered with Nutella Fromage Filling

CHOCOLATE BLACKOUT CAKE WITH ESPRESSO CHIP FROMAGE Chocolate Blackout Cake Layered with Rich Espresso Chip Fromage Filling

TRIPLE CHOCOLATE CAKE Chocolate Blackout Cake with Chocolate Ganache & Chocolate Mousse Fillings

BEVERAGE PACKAGES

All of our Wedding packages include a 4-hour open bar.
Extend your bar for an additional \$10 .00 per guest per hour

FAMILIAR BRANDS BAR

Smirnoff® Vodka, Beefeater® Gin, Cruzan Rum, Sauza® Silver Tequila,
Chivas 12® Scotch, Jim Beam® White Label Whiskey,
Seagram's® 7 Whiskey, Hennessey® V.S Cognac,
Budweiser®, Bud Light®, Samuel Adams® Lager, Stella®, Heineken®,
Widmer® Hefeweizen, and Redhook®,
14 Hands Chardonnay, 14 Hands Merlot, 14 Hands Cabernet Sauvignon

FAVORITE BRANDS BAR

Absolut® Vodka, Bombay® Sapphire Gin, Captain Morgan® Spiced Rum,
Jose Cuervo® Silver Tequila, Johnnie Walker® Red Scotch,
Jack Daniels® Whiskey, Bullet Rye® Whiskey, Courvoisier® V.S. Cognac ,
Budweiser®, Bud Light®, Samuel Adams® Lager, Stella®, Heineken®,
Widmer® Hefeweizen, and Redhook®,
14 Hands Chardonnay, 14 Hands Merlot, 14 Hands Cabernet Sauvignon

BEVERAGE ENHANCEMENTS

Contact your Catering Manager for availability and pricing

ORGANIC WINES

Snoqualmie Vineyards
Organic Selection
Naked Cabernet Sauvignon
Naked Merlot
Naked Chardonnay

SPARKLING BAR

Ste. Michelle Brut Sparkling Wine
Peach Bellini
Mango Bellini
Mimosa
Peach Mimosa
Kir Royale's

SHAKEN OR STIRRED MARTINI BAR

Variety of specialty martinis
Smirnoff® Vodka, Beefeater® Gin and
assorted mixers, olives, lemon twist

UPGRADED

WASHINGTON WINES

Chateau Ste. Michelle Columbia Valley Riesling
Chateau Ste. Michelle Columbia Valley Sauvignon Blanc
Chateau Ste. Michelle Indian Wells Merlot
Chateau Ste. Michelle Indian Wells Cabernet Sauvignon



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RECEPTION ENHANCEMENTS

SUSHI AND SASHIMI DISPLAY

California, spicy tuna, salmon and vegetable rolls, nigiri sushi and sashimi station
\$30 per guest

CHEF CARVED PRIME RIB

Herb roasted prime rib of beef
Natural Jus, Dijon mustard and horseradish cream
Mini Brioche Rolls
~serves 40 guests^*
\$450

WESTIN DESSERT TABLE

Mini chocolate and orange pot de crème
Nutella panna cotta
Coconut macaroon
Apple tarte tatin
Chocolate covered strawberries
No bake goat cheesecake
Starbucks coffee service with sugar cubes, hazelnut syrup, and chocolate shaving
\$24 per guest

ASK YOUR CATERING

MANAGER ABOUT

Linen Upgrades
Specialty Chairs
Chair Covers and Sashes
Centerpieces
Ice Carving
Rehearsal Dinner
Farewell Brunch
And much more!

ARTISAN DISPLAY

Artisan cheeses and Local charcuterie
Grilled asparagus, roasted red peppers, marinated artichokes
Mixed olives with oregano, rosemary and orange rind
Goat cheese dip, Hummus
Toasted focaccia, ciabatta and flat bread
\$29 per guest

A SMALL CORNER FROM ASIA

Asian soba noodle salad with fried tofu
Chicken pad thai
Vegetable pot stickers
Pork satay with peanut sauce
Black pepper shrimp with dried pineapple
\$27 per guest

ICE CREAM SUNDAE BAR

Chocolate and Vanilla Ice Cream, Hot fudge, Caramel & Strawberry Sauce, Crushed Pecans, M&M, Sprinkles, Maraschino Cherries, Whipped Cream
\$14 per guest

LATE NIGHT SLIDER STATION

Fried sweet potatoes, fried pickles, ketchup and blue cheese sauce, and 3 sliders options from the list below:
Kobe beef, sautéed shiitake, roasted red tomato, garlic aioli
Pecan smoked beef brisket, bacon, caramelized red onions
Seared chicken breast, spicy chorizo, coleslaw, pepper jack cheese
Balsamic marinated roasted vegetables, lettuce, tomato, provolone
Braised Korean barbecue pork belly, hoisin sauce
\$18 per guest

