

Wedding Reception Proposal



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Weddings are never one size fits all, it should be all about you!



Budget

Our staff is excited about the possibility of hosting your wedding. As our guests, we provide a premium complimentary suite on your wedding night, along with a complimentary hot breakfast for two the following morning!

Let's create a perfect day as individualized as you are!

\$70.00 per guest:

Starter:

Washington Spinach Salad – apple, Beechers white cheddar, shaved fennel, cider vinaigrette

Entrée Selection:

Fennel Roast Chicken – fennel, green olive, preserved lemon

Poached Salmon – pickled mustard seed, dill crème

Dessert:

Clients Wedding Cake Proudly served with Starbucks Coffee and Teas.

\$120.00 per guest:

Starter: (Choose One)

Heirloom Tomato – burrito, pickled onion, green olive, grilled bread

Cauliflower Bisque – red beet chips, Woodinville whiskey maple

Small Bites:

Dungeness Crab Salad – apple celery aioli, green apple slaw, bitter greens

Scallops – king oyster mushroom, prosciutto, cauliflower, Woodinville bourbon aged maple syrup

Entrée Selection: (Choose Two)

Grilled Striploin – smoked onion puree, rapini, pont neuf potatoes, port jus

Boneless Lamb Loin – chickpea and carrot salad, charred eggplant puree

Poached Salmon – pickled mustard seed, dill crème

Fennel Roast Chicken – fennel, green olive, preserved lemon

House White and Red Wine with dinner service

Dessert:

Clients Wedding Cake Proudly served with Starbucks Coffee and Teas.

Budget

\$180.00 per guest:

Starter: (Choose One)

Heirloom Tomato – burrito, pickled onion, green olive, grilled bread

Cauliflower Bisque – red beet chips, Woodinville whiskey maple

Farm Green Salad - baby greens, shaved radish, shaved cucumber, Oregon hazelnuts, local herbs, sherry vinaigrette

Caesar – gem lettuce, panna grate, feta, boquerones, house Caesar dressing

Baby Beet Salad – olive oil whipped chevre, pistachio, bitter greens, sherry vinaigrette, orange

Small Bites: (Choose Three)

Dungeness Crab Salad – apple celery aioli, green apple slaw, bitter greens

Scallops – king oyster mushroom, prosciutto, cauliflower, Woodinville bourbon aged maple syrup

Duck Confit – white beans, frisee, brioche bread crumb

Crispy Pork Belly – pickled mustard, pork jus, braised Red Cabbage

Entrée Selection: (Choose Three)

Butter Roast Tenderloin of Beef – smashed marble potatoes, honey roast carrots, bone marrow béarnaise

Grilled Striploin – smoked onion puree, rapini, pont neuf potatoes, port jus

Boneless Lamb Loin – chickpea and carrot salad, charred eggplant puree

Fennel Roast Chicken – fennel, green olive, preserved lemon

Poached Salmon – pickled mustard seed, dill crème

House White and Red Wine with dinner service

Dessert:

Clients Wedding Cake Proudly served with Starbucks Coffee and Teas.

ADD ON's -

Cocktail Hour: (Packages also available)

House Wine \$8.50 ea

Domestic Beer \$7 ea

Deluxe Bar \$15 ea

Sparkling Wine \$15 ea

Upgraded Wine \$11.00 ea

Imported Beer \$7 ea

Top Shelf Bar \$18 ea

Champagne \$15 - \$30 ea

Hand Picked Wine \$ varies

Well Bar \$10.00 ea

Signature Drink \$15 ea

Shots \$ varies

Passed Appetizers:

Dungeness Crab Beignets – Aioli \$52 per dozen

Ariancini – Romesco, grana padano \$46 per dozen

NW Albacore Lumpia – kimchi, fennel ponzu - \$50 per dozen

Potato Rosti – salmon roe, chives - \$50 per dozen

Falafel – charred eggplant puree, pickles - \$48 per dozen

Budget

Appetizers Continued:

Harissa Marinated Lamb – gremolata - \$56 per dozen
Short Rib of Beef – charred onion puree, bacon - \$54 per dozen
Mushroom Tart – goat cheese crema - \$52 per dozen
Parmesan Gougeres – rosemary, smoked sea salt - \$48 per dozen
Braised Pork Belly – rosemary, apple butter - \$40
Tomato Crostini – tomato chutney, speck prosciutto, almond - \$48 per dozen
Wagyu Sirloin Tartare – cured egg yolk, celeriac puree, crostini - \$58 per dozen
Deviled Egg – horseradish, beet cured salmon - \$54 per dozen
Oysters – apple shrub, ginger - \$48 per dozen
Salmon Lox Taco – salmon roe salsa, cilantro, crema - \$56 per dozen
Tuna Poke – potato chip, sesame, fennel pollen - \$56 per dozen
Avocado Toast – grilled como bread, smoked crème fraiche, dill - \$48 per dozen
Beet Marshmallow – candied hazelnut, goat cheese - \$52 per dozen
Cucumber Crudo – artisan cracker, yuzu vinaigrette, fresno chili - \$48 per dozen
Beechers Cheddar and Onion Bruschetta – crostini, thyme - \$50 per dozen

Appetizer Stations:

Vegetable Display – Fresh and grilled vegetables, harissa hummus, charred eggplant purée - \$12 per person
Cheese – Northwest cheese selection, preserves, nuts, seasonal fruit, artisan crackers, fresh baked baguettes - \$15 per person
Charcuterie – local cured meats, mustards, pickles, fresh baked baguettes - \$17 per person
Cheese/Charcuterie – combination of local cured meats, mustards, preserves, nuts, artisan crackers, fresh baked baguettes - \$20 per person
Seafood – cold water prawns, Dungeness crab claws, selection of NW oysters, smoked mussels, mignonette, horseradish tomato sauce - \$28 per person

Reception Fee: \$5,000.00 King ST I or II, \$8,000.00 for King ST III, \$15,000.00 for the entire ballroom. This fee includes 72” round tables with deluxe white or black linen, deco style centerpieces, full china set, glassware, and silverware. **** Ceremony and or Reception Fee may be reduced or waived depending on overall food spend.**

Dance Floor: \$1,000.00 - \$1,500.00 available in White, Birch, and Black.

Stage: \$1,000.00 - \$3,000.00 depending on size and complexity.

Audio Visual questions? We will gladly place you in direct connection with PSAV, our preferred audio visual provider for an accurate quote on any and all equipment that you may need.

As always, our dedicated and trained wedding specialists are standing by to answer any and all questions! Please let us know if you would like to arrange a tour, or an official contract to protect your date.



Ceremony photo taken on the Perch, adjacent to the King ST Ballroom. Seating for up to 200 on the Perch is available. Additional ceremony spaces are available within the Event Center.

