



1000 DREAMS COME TRUE

WEDDINGS AT HOTEL 1000

THIS BIG DAY IS ABOUT YOU! ARE YOU IMAGINING LUSH AND LAVISH? INTIMATE AND ROMANTIC? STYLISH AND SEXY? OUR EXPERIENCED STAFF WILL MAKE IT HAPPEN. SEAMLESS EXECUTION OF YOUR WEDDING IS MADE POSSIBLE BY KNOWLEDGEABLE CATERING MANAGERS, A SUPERIOR CULINARY TEAM AND OUR DEDICATED BANQUET STAFF. FROM INTIMATE CEREMONIES FOLLOWED BY COCKTAILS IN THE LIBRARY TO AN OUTDOOR RECEPTION ON THE TERRACE TO A FIVE-COURSE SIT-DOWN DINNER IN OUR SPECTACULAR GREAT ROOM, HOTEL 1000 IS DEDICATED TO MAKING YOUR WEDDING A MEMORABLE OCCASION.

HOTEL 1000 OFFERS A STUNNING COLLECTION OF EVENT SPACE. THE GREAT ROOM AND TERRACE PROVIDE A PICTURESQUE SETTING FOR CEREMONY AND RECEPTION, ACCOMMODATING UP TO 120 GUESTS. THE LIBRARY AND GATHERING AREA PROVIDE THE PERFECT ADJOINING SPACE FOR COCKTAIL HOUR. OUR ENTIRE 4TH FLOOR EVENT SPACE PRESENTS THE IDEAL SETTING FOR COCKTAIL STYLE PARTIES FOR UP TO 250 GUESTS. OUR FRONT ROOM AND CORNER ROOM PROVIDE A LOVELY DUAL SETTING FOR MORE INTIMATE WEDDINGS, ACCOMMODATING UP TO 70 GUESTS WITH SPECTACULAR WINDOWS AND GORGEOUS RECEPTION SPACE OVERLOOKING THE LOBBY'S BLOWN GLASS CHANDELIER. ALL OF THE EVENT SPACE OFFERS WARM COLORS AND RICH TEXTURES CONTRASTED AGAINST CONTEMPORARY STEEL FORMS—TRULY A STYLISH SENSE OF PLACE HERE IN SEATTLE.

IN ADDITION TO OUR SPECTACULAR WEDDING EVENT SPACE, HOTEL 1000 ALSO PROVIDES WONDERFUL PRE-WEDDING ACTIVITIES. SEND YOUR BRIDAL PARTY DOWN A FLOATING GLASS, BACK-LIT STAIRWAY TO THE SPA...AHHH AT HOTEL 1000 FOR THE ULTIMATE IN PAMPERING AND RELAXING RENEWAL. KEEP YOUR GROOMSMAN BUSY AT THE GOLF CLUB, FEATURING EXTRAORDINARY PLAY IN A VIRTUAL REALITY SETTING AT 50 OF THE WORLD'S TOP COURSES OR HOST A PRIVATE WINE TASTING IN THE CELLAR FOR ANY WINE AFICIONADOS IN YOUR PARTY!

WEDDING PACKAGES

HOTEL 1000 OFFERS COMPLETE WEDDING PACKAGES FOR ALL SEASONS. WEDDING PACKAGES INCLUDE A COMPLIMENTARY OVERNIGHT STAY IN A BEAUTIFUL GRAND LUXE PARLOR SUITE. FOOD AND BEVERAGE MINIMUMS DO APPLY AND VARY BASED UPON SEASON AND DATE REQUESTED.

WITH EVERY WEDDING PACKAGE YOUR GUESTS CAN ENJOY A BOUNTIFUL ARRAY OF SAVORY HORS D'OEUVRES, AN ELEGANT SIT-DOWN MEAL OR A SUMPTUOUS BUFFET. INCLUDED IN YOUR PACKAGE IS FULL TABLEWARE, GLASSWARE, LAVISH LINENS AND NAPKINS.

ROUND TABLES, BANQUET CHAIRS, COCKTAIL TABLES AND DANCE FLOOR, VOTIVE CANDLES AND CAKE CUTTING FEE. PLEASE NOTE ALL FOOD AND BEVERAGE WITH THE EXCEPTION OF THE WEDDING CAKE MUST BE PROVIDED BY THE HOTEL.

A CUSTOMARY 22% SERVICE CHARGE AND WASHINGTON STATE SALES TAX WILL BE ADDED TO THE FINAL BALANCE FOR ALL FOOD AND BEVERAGE.

CEREMONIES

CEREMONIES UP TO 120 GUESTS ARE HELD ON THE TERRACE YEAR ROUND. THE GLASS ENCASED TERRACE FEATURES CITYSCAPE VIEWS OVERHEAD AND A MODERN, STEEL TRELLIS WITH JAPANESE STYLE PLANTINGS AS THE CEREMONY BACKDROP. IN THE SUMMER MONTHS, WINDOWED WALLS OPEN AND PORTIONS OF THE CEILING RETRACT TO ALLOW FOR AN INDOOR-OUTDOOR SETTING.

INCLUDED IN THE VENUE RENTAL ARE OUR BANQUET CHAIRS, ROUND TABLES, IVORY OR CHOCOLATE LINEN, CHINA, CRYSTAL, WHITE AISLE RUNNER, DANCE FLOOR, D.J. TABLE, GIFT AND GUESTBOOK CONSOLE TABLE, 3 VOTIVES PER DINNER TABLE AND 1 PER COCKTAIL TABLE, CAKE CUTTING FEE, SET UP AND CLEAN UP.

BEVERAGE

THE FINE ART OF MIXING HANDCRAFTED COCKTAILS IS ALSO TAKEN TO EXTRAORDINARY NEW LEVELS AT HOTEL 1000. BARTENDERS PREPARE EVERY COCKTAIL WITH THE SAME CAREFUL ATTENTION TO DETAIL THE CULINARY TEAM ATTENDS TO FOOD. BASE MIXTURES ARE PREPARED FRESH DAILY IN THE BOKA KITCHEN TO ENSURE A CRISP, CLEAN FLAVOR AND NATURAL INGREDIENTS ARE USED WHENEVER POSSIBLE.

A WONDERFUL ARRAY OF NEW AND OLD WORLD WINES HAS BEEN ASSEMBLED FOR THE HOTEL 1000 CELLAR. THE HOTEL WINE LISTS FAVOR THE WONDERFUL WINES OF THE PACIFIC NORTHWEST AND MORE THAN HALF THE SELECTIONS HAIL FROM PRESTIGIOUS REGIONAL WINERIES. WINES ARE ALSO SELECTED TO SPECIFICALLY COMPLIMENT THE BOLD FLAVORS FEATURED ON THE URBAN AMERICAN MENUS.

FOOD AND BEVERAGE GUIDELINES

HOTEL 1000 POLICIES FOR PLATED MEAL SELECTIONS ARE LISTED BELOW UNDER GUARANTEES AND ALSO ON EACH PLATED MENU PAGE. THE FOOD, BEVERAGE AND MISCELLANEOUS PRICES QUOTED ARE SUBJECT TO A 22% SERVICE CHARGE AND APPLICABLE WASHINGTON STATE SALES TAX. *THESE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE, BUT MAY BE CONFIRMED UP TO THREE MONTHS PRIOR TO YOUR EVENT.*

FOR CASH BARS(S), THERE IS A \$75.00 PER HOUR BARTENDER FEE (MINIMUM OF 2 HOURS PER BARTENDER). FOR HOSTED BARS, THERE IS A \$30.00 PER HOUR BARTENDER FEE (MINIMUM OF 2 HOURS PER BARTENDER.)

ALL FOOD AND BEVERAGE FOR YOUR FUNCTION MUST BE OBTAINED FROM THE HOTEL WITH THE EXCEPTION OF THE WEDDING CAKE.

SERVICE FEES & TAXES

ALL CONTRACTED FOOD AND BEVERAGE CHARGES ARE SUBJECT TO A 22% SERVICE CHARGE. ALL FOOD, BEVERAGE AND RELATED FOOD ITEMS, INCLUDING SERVICE CHARGE ARE SUBJECT TO 10% WA STATE SALES TAX. BANQUET ROOM RENTAL AND NON-FOOD ITEMS ARE SUBJECT TO 22% SERVICE CHARGE AND 9.5% WA STATE SALES TAX.

GUARANTEES

THE CATERING OFFICE MUST BE NOTIFIED OF YOUR GUARANTEED NUMBER OF GUESTS AS WELL AS YOUR MENU SELECTIONS AND ENTRÉE COUNTS BY 12:00 NOON, FOUR (14) BUSINESS DAYS IN ADVANCE OF YOUR EVENT. THIS NUMBER SHALL BE CONSIDERED A MINIMUM GUARANTEE AND IS NOT SUBJECT TO REDUCTION. THE HOTEL WILL PREPARE FOR 5% ABOVE THE GUARANTEED NUMBER OF GUESTS FOR ALL GROUPS OF MORE THAN TWENTY (20) GUESTS. THE HOTEL WILL CHARGE FOR THE GUARANTEED NUMBER OF GUESTS OR THE NUMBER OF GUESTS SERVED, WHICHEVER IS GREATER.

SERVICE FEES & TAXES

ALL CONTRACTED FOOD AND BEVERAGE CHARGES ARE SUBJECT TO A 22% SERVICE CHARGE. ALL FOOD, BEVERAGE AND RELATED FOOD ITEMS, INCLUDING SERVICE CHARGE ARE SUBJECT TO 10% WA STATE SALES TAX. BANQUET ROOM RENTAL AND NON-FOOD ITEMS ARE SUBJECT TO 22% SERVICE CHARGE AND 9.5% WA STATE SALES TAX.

MUSIC/ENTERTAINMENT

WE WELCOME ACOUSTIC BACK GROUND MUSIC UNTIL 11:00 PM ON THE ENCLOSED OUTDOOR TERRACE. WE ALLOW A DISC JOCKEY OR LIVE MUSIC (UP TO A FIVE PERSON ENSEMBLE) UNTIL 12:00 AM WITHIN OUR BANQUET ROOMS. IN CONSIDERATION OF HOTEL GUESTS, ALL MUSIC WILL BE CONTROLLED AT THE DISCRETION OF HOTEL MANAGEMENT. THE HOTEL DOES NOT HAVE A PIANO ON PROPERTY.

PARKING

DUE TO THE DOWNTOWN LOCATION OF HOTEL 1000 WE OFFER LIMITED VALET PARKING. THE PRICING IS AS FOLLOWS:

EVENT /DAY PARKING - \$20.00 INC TAX/ OVERNIGHT PARKING - \$39.00 PLUS TAX

SELF PARKING IS NOT AVAILABLE AT THE HOTEL. FOR ADDITIONAL PARKING OPTIONS, PLEASE CONTACT YOUR CATERING MANAGER.

**PRICING SUBJECT TO CHANGE

RESERVATIONS & PAYMENT

IN ORDER TO RESERVE YOUR EVENT DATE, A \$2,500.00 NON-REFUNDABLE DEPOSIT AND A CREDIT CARD NUMBER MUST BE ON FILE. YOUR CREDIT CARD WILL BE HELD ON FILE FOR ANY ADDITIONAL BALANCE AT THE CONCLUSION OF THE EVENT. THE DEPOSIT WILL BE APPLIED TO YOUR FINAL CATERING BILL. PAYMENT OF THE TOTAL ESTIMATED BILL PLUS 25% IS DUE 10 DAYS PRIOR TO YOUR EVENT. IN THE CASE OF OVERPAYMENT, A REFUND WILL BE SENT TO YOU PROMPTLY.

2011/2012 HOTEL 1000 WEDDING RATE SCHEDULE
For Saturday Rental
Hotel 1000 4th Floor Event Space

<i>Dates</i>	<i>Food & Beverage Minimum</i>	<i>Venue Rental</i>
<i>January-April</i> <ul style="list-style-type: none"> • Evenings 	\$8,000.00 or \$80.00pp whichever is greater	\$900.00
<i>May-September</i> <ul style="list-style-type: none"> • Evenings 	\$11,000.00 or \$100.00pp whichever is greater	\$1,500.00
<i>October-November</i> <ul style="list-style-type: none"> • Evenings 	\$9,000.00 or \$90.00pp whichever is greater	\$1,100.00
<i>December</i> <ul style="list-style-type: none"> • Evenings 	\$15,000.00 or \$125.00pp whichever is greater	\$2,000.00

*For events on Friday or Sunday please call the Sales Department for rates and availability.

Audio/Visual Package* \$550.00: Lavalier Microphone and Speakers for Officiate, Handheld Microphone for Great Room, I-Pod set up, Library Plasma and 1 hour of labor (22% Service Charge and Washington State Sales Tax Apply).

Add on *\$150.00: Great Room Projector and Screen
(22% Service Charge and 9.0% Washington State Sales Tax Apply)

Venue Rental Includes: Banquet Chairs, Round Tables, Guest/Gift Console Tables, China, Crystal, Ivory or Chocolate Linens, White Aisle Runner, Cake Cutting Fee, Votives 3 Per Dinner Table and 1 Per Cocktail Table, Dance Floor, DJ Table, Set-Up, Clean-Up (not inclusive of outside vendor rentals or décor.)

SILVER WEDDING PACKAGE

SAMPLE MENU

RECEPTION HORS D'OEUVRES

THREE PER PERSON

FRUIT AND BLUE CHEESE TARTINE

POTATO CAKE WITH SMOKED SALMON AND CRÈME FRAICHE

CRISPY RISOTTO GOAT CHEESE CAKES WITH RED ONION JAM

SERVED PLATED DINNER

STARTER

MIXED GREENS, FETA, PINE NUTS AND LEMON VINAIGRETTE

CHOICE OF ENTRÉE

ROASTED CHICKEN BREAST WITH CHEVRE AND RED ONION JAM

OR

ALASKAN COD WITH BROWN BUTTER, LEMON AND CAPERS

FRESH ARTISAN BREAD AND BUTTER

STARBUCKS COFFEE AND TAZO TEA SERVICE

\$62.00 PER PERSON

PLUS TAX AND SERVICE CHARGE

BEVERAGE SERVICE

CHOICE OF

HOURLY BAR PACKAGE OR CONSUMPTION SERVICE AVAILABLE

GOLD WEDDING PACKAGE

SAMPLE MENU

RECEPTION HORS D'OEUVRES

THREE PER PERSON

ROASTED EGGPLANT, CUCUMBER AND FETA CROSTINI
BAKED BRIE IN PUFF PASTRY WITH SEASONAL FRUIT
MINI TWICE BAKED POTATO WITH GREEN ONIONS AND BACON

SERVED PLATED DINNER

STARTER

ICEBERG WEDGE, ROASTED RED BEETS AND CANDIED PECANS
WITH ROUGE RIVER BLUE CHEESE DRESSING

CHOICE OF ENTRÉE

GRILLED FLAT IRON WITH BLUE CHEESE BUTTER AND MUSTARD SAUCE

OR

ROASTED WILD ALASKAN SALMON WITH MUSTARD AND BROWN SUGAR GLAZE

FRESH ARTISAN BREAD AND BUTTER

STARBUCKS COFFEE AND TAZO TEA SERVICE

\$72.00 PER PERSON

PLUS TAX AND SERVICE CHARGE

BEVERAGE SERVICE

CHOICE OF

HOURLY BAR PACKAGE OR CONSUMPTION SERVICE AVAILABLE

PLATINUM WEDDING PACKAGE

SAMPLE MENU

RECEPTION HORS D'OEUVRES

FOUR PER PERSON

BLINI WITH CAVIAR AND CRÈME FRAICHE
PRAWN SKEWERS WITH SWEET AND SOUR SAUCE
MINI BEEF WELLINGTON WITH SPICY SAUCE
TOMATO, MOZZARELLA AND BASIL SKEWERS

SERVED PLATED DINNER

STARTER

ICEBERG WEDGE, ROASTED RED BEETS AND CANDIED PECANS
WITH ROUGE RIVER BLUE CHEESE DRESSING

INTERMEZZO

CHAMPAGNE SORBET

ENTREE

GRILLED NEW YORK STEAK AND KING SALMON WITH GARLIC HERB BUTTER

FRESH ARTISAN BREAD AND BUTTER

STARBUCKS COFFEE AND TAZO TEA SERVICE

\$90.00 PER PERSON

PLUS TAX AND SERVICE CHARGE

BEVERAGE SERVICE

CHOICE OF

HOURLY BAR PACKAGE OR CONSUMPTION SERVICE AVAILABLE

BUFFET WEDDING PACKAGE

SAMPLE MENU

RECEPTION HORS D'OEUVRES

THREE PER PERSON

DUNGENESS CRAB AND GREEN APPLE SALAD ON BRIOCHE
POTATO CAKE WITH SMOKED SALMON AND CRÈME FRAICHE
CRISPY RISOTTO GOAT CHEESE CAKES WITH RED ONION JAM

BUFFET DINNER

SMOKED SALMON CHOWDER

MIXED GREEN, TOASTED HAZELNUTS, CHEVRE AND MUSTARD VINAIGRETTE
SLOW ROASTED BEETS, FRISEE ARUGULA, BLUE CHEESE AND SHERRY VINAIGRETTE

ROASTED WILD KING SALMON WITH MUSTARD AND BROWN SUGAR GLAZE

GRILLED FLAT IRON STEAK WITH BLUE CHEESE BUTTER AND MUSTARD SAUCE

GOAT CHEESE POLENTA GRATIN

CAYENNE HONEY GLAZED ROOT VEGETABLES

STARBUCKS COFFEE AND TAZO TEA SERVICE

\$68.00 PER PERSON

PLUS TAX AND SERVICE CHARGE

BEVERAGE SERVICE

CHOICE OF

HOURLY BAR PACKAGE OR CONSUMPTION SERVICE AVAILABLE

EVENT WINE LIST

WHITE

HOUSE WHITE WINE \$35

- CHARDONNAY, "O", HORSE HEAVEN HILLS 2006 \$40
- CHARDONNAY, LA CREMA, SONOMA COAST, 2008 \$52
- CHARDONNAY, CAKEBREAD, NAPA VALLEY 2007 \$72
- SEMILLON, L'ECOLE NO.41, COLUMBIA VALLEY 2008 \$38
- ROSE, FOLIE A DEUX "MENAGE A TROIS", ST.HELENA 2008 \$38
- GEWÜRZTRAMINER, TRIMBACH, ALSACE, FRANCE 2007 \$48
- VIOGNIER, SEVEN HILLS, COLUMBIA VALLEY 2009 \$38
- WHITE BLEND, CAYMUS "CONUNDRUM", RUTHERFORD, 2008 \$48
- PINOT GRIS, EOLA HILLS, WILLAMETTE VALLEY 2009 \$38
- PINOT GRIGIO, GIRLY GIRL, COLUMBIA VALLEY 2008 \$38
- SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND 2008 \$44
- SAUVIGNON BLANC, JOSEPH PHELPS, NAPA VALLEY 2006 \$48
- RIESLING, CHATEAU STE.MICHELLE "EROICA", COLUMBIA VALLEY, 2008 \$48

RED

HOUSE RED WINE \$35

- CABERNET SAUVIGNON, J LOHR "SEVEN OAKS", PASO ROBLES, 2007 \$48
- CABERNET SAUVIGNON, TRINCHERO "CLOUD'S NEST", NAPA VALLEY 2007 \$72
- CABERNET SAUVIGNON, MT. VEEDER, NAPA VALLEY, 2007 \$64
- PINOT NOIR, ETUDE, CARNEROS, 2008 \$60
- PINOT NOIR, GROCHAU CELLARS "COMMUTER CUVÉE", WILLAMETTE VALLEY 2009 \$48
- MERLOT, 14 HANDS, COLUMBIA VALLEY 2007 \$38
- MERLOT, L'ECOLE NO. 41, COLUMBIA VALLEY \$60
- MERLOT, LEONETTI, COLUMBIA VALLEY 2008 \$139
- MERLOT, DUCKHORN, NAPA VALLEY 2008 \$100
- ZINFANDEL, MARY HILL, COLUMBIA VALLEY 2006 \$40
- RED BLEND, TOWNSHEND CELLARS "T3", COLUMBIA VALLEY 2008 \$48
- CLARET, FRANCIS COPPOLA "BLACK LABEL", 2007 \$44
- BARBERA, MONTEVINA, AMADOR COUNTY 2007 \$38
- SYRAH, COUGAR CREST, WALLA WALLA VALLEY 2005 \$64
- PETITE SYRAH, STAGS LEAP, NAPA VALLEY 2006 \$76
- RIOJA, MARQUES DE RISCAL, SPAIN, 2008 \$48

SPARKLING

- MUMM, BRUT PRESTIGE, NAPA VALLEY N/V \$42
- VALDO PROSECCO, ITALY N/V \$38
- LUCIEN ALBRECHT BRUT ROSE, FRANCE N/V \$44
- IRON HORSE, BRUT "WEDDING CUVÉE", CALIFORNIA N/V \$73,
- PERRIER JOUET, FRANCE N/V \$56
- VEUVE CLICQUOT, "YELLOW LABEL, FRANCE N/A \$72
- MARTINELLI'S SPARKING APPLE CIDER \$18

FOR ADDITIONAL WINE SELECTIONS, PLEASE CONTACT YOUR CATERING MANAGER FOR OUR BOKA WINE LIST

BRIDAL BREAKFAST

THE BREAKFAST, AS YOU WISH...

MINIMUM OF 15 GUESTS

CHOICE OF
1 BEGINNING, 1 MAIN & 1 SIDE
\$36 PER GUEST

CHOICE OF
1 BEGINNING, 2 MAINS & 2 SIDES
\$39 PER GUEST

CHOICE OF
2 BEGINNING, 2 MAIN & 2 SIDES
\$43 PER GUEST

ALL BREAKFAST BUFFETS INCLUDE
MUFFINS, CROISSANTS AND SCONES
WITH SWEET CREAM BUTTER, FRUIT PRESERVES AND HONEY
*FRESHLY SQUEEZED ORANGE JUICE
STARBUCKS REGULAR, DECAFFEINATED COFFEE AND TAZO TEAS

BEGIN

SLICED SEASONAL FRUIT AND BERRIES
ORGANIC YOGURT WITH HOUSE-MADE GRANOLA
CHEESE PLATE WITH ACCOMPANIMENTS
SEATTLE'S SALUMI CHARCUTERIE PLATE

MAIN

*FARM FRESH SCRAMBLED EGGS WITH ZOE'S APPLE WOOD SMOKED HAM, GREEN ONION, AND BEECHER'S CHEESE

*FARM FRESH SCRAMBLED EGGS WITH *GOAT CHEESE & HERBS

*FARM FRESH SCRAMBLED EGGS WITH SMOKED SALMON AND CREAM CHEESE

*HUEVOS RANCHEROS WITH POACHED EGGS, BLACK BEANS, SALSA, GREEN ONIONS AND SOUR CREAM

*4OZ GRILLED NEW YORK STEAK

FRENCH TOAST WITH WARM SEASONAL FRUIT COMPOTE AND MAPLE WHIPPED CREAM

SIDE

APPLE WOOD SMOKED BACON AND PORK SAUSAGE
HERB ROASTED POTATOES
SEASONAL VEGETABLE HASH BROWNS
VEGETABLE SAUSAGE
CHICKEN APPLE SAUSAGE

ADDITIONAL ITEMS

STEEL-CUT OATS, DRIED FRUIT, NUTS, BROWN SUGAR, AND CREAM \$6 PER GUEST
SELECTION OF DRY CEREALS WITH DRY FRUIT, NUTS, WHOLE MILK, 2% AND SKIM MILK \$5 PER GUEST
LOX AND BAGELS WITH RED ONION, CAPERS AND CREAM CHEESE \$9 PER GUEST

SMOKED SALMON HASH \$8 PER GUEST

CORNED BEEF HASH \$6 PER GUEST

BUILD YOUR OWN WAFFLE STATION, FRESH FRUIT AND BERRIES, MAPLE SYRUP, FRESH WHIPPED CREAM \$14 PER GUEST

BUILD YOUR OWN YOGURT PARFAITS WITH HOUSE MADE GRANOLA AND FRUIT \$10 PER GUEST

MORNING QUICKIE (BACON, CHICKEN SAUSAGE, OR VEGETARIAN) \$7 PER GUEST

HONEY GLAZED HAM (SERVES UP TO 2 GUESTS) \$225 EACH **ATTENDANT \$75/HOUR

BISCUITS AND SAUSAGE GRAVY \$7 PER GUEST

SCRAMBLED EGGS \$5 PER GUEST

SAUSAGE AND BACON \$6 PER GUEST

INDIVIDUAL YOGURT \$4 EACH

HARD BOILED EGGS \$4 PER GUEST

COFFEE CAKE \$42 PER DOZEN

BREAKFAST WRAPS \$7 PER GUEST

BRIDAL BREAKFAST

MINIMUM OF 15 GUESTS

HAPPILY EVER AFTER

*CHILLED FRESH SQUEEZED JUICES

SLICED FRESH FRUIT AND BERRIES

MUFFINS, CROISSANTS AND SCONES

WITH SWEET CREAM BUTTER, FRUIT PRESERVES & HONEY

STARBUCKS REGULAR AND DECAFFEINATED COFFEE, TAZO HOT TEA

\$25 PER GUEST

AVAILABLE FOR LESS THAN 15 GUESTS WITH CHEF'S CHOICE OF BREAKFAST BREADS AND PASTRIES

THE HONEYMOON

*CHILLED FRESH SQUEEZED JUICE

SLICED FRESH FRUIT AND BERRIES

ARTISAN CHEESE PLATE WITH ACCOMPANIMENTS

SEATTLE'S SALUMI CHARCUTERIE PLATE

HARD BOILED EGGS

BAGUETTE AND CROISSANTS

STARBUCKS REGULAR AND DECAFFEINATED COFFEE, TAZO HOT TEA

\$33 PER GUEST

PURE BLISS

BOTTLED ORGANIC JUICES

FRUIT SALAD

YOGURT WITH HONEY

MORNING GLORY MUFFINS

STARBUCKS REGULAR AND DECAFFEINATED COFFEE, ASSORTED HERBAL TEAS

\$27 PER GUEST