

WEDDINGS

BY HOTEL 1000



HOTEL 1000

S E A T T L E

L X R
HOTELS & RESORTS



CONGRATULATIONS ON YOUR ENGAGEMENT

Hotel 1000 is delighted you have considered us to be part of your wedding day. An urban- luxury retreat in the heart of Downtown Seattle, Hotel 1000 was built on a foundation of elevated service, modern tech, extraordinary experiences, and surprising touches of elegance. Our signature space, the Greenhouse, is a stunning, all-weather indoor/outdoor venue where you and your guests can dance beneath the stars of Emerald City.

Ideally situated just steps from the Waterfront District, near the legendary Pike Place Market, Hotel 1000 is designed for refined guests seeking a truly unique city-centric wedding experience.

Thank you once again for your consideration. We hope to welcome you and your guests to Hotel 1000 for your special day.

Hilary Ebright
Director of Sales & Marketing

HOTEL 1000
S E A T T L E



WEDDING PACKAGE INCLUDES

Three passed Hors D'oeuvres

One-Hour Hosted Premium Bar

Plated Three Course Meal or Buffet

Complimentary Cake Cutting and Cake Cutting Utensils

Dedicated Catering Manager to assist with every detail of your wedding

Complimentary Wedding Night Suite for the Couple

Private Menu Tasting for up to four people

Complimentary Champagne or Cider Toast

House Chairs, China, Silverware, Stemware, Glassware, Aisle Runner, Setup and Teardown

Floor-length Linens and Grey Napkins

Clear Votive Candles for Tables

Dance Floor

Display Table for Cake, Gifts, Escort Cards and Favors

Complimentary Rehearsal Space for up to two hours on day prior (based on availability)

Discounted guestroom rates available

Reception package must be booked in order to receive above inclusions.

TOTAL SERVICE TIME: SIX (6) HOURS



WEDDING RECEPTION PACKAGE

Up to 50 Guests | \$2,000 site fee

51-120 Guests | \$4,000 site fee

\$175 Per Person

COCKTAIL RECEPTION

Selection of two cold and one hot passed
hors d'oeuvres

One-Hour Hosted Premium Bar

PLATED THREE-COURSE DINNER

Choice of starter

Choice of plated or buffet dinner

Champagne Toast

DESSERT

Cake cutting

Freshly brewed regular coffee, decaffeinated
coffee and hot tea

CEREMONY ENHANCEMENTS

Opportunities to enhance your ceremony
with additional food and beverage options
are available.

TOTAL SERVICE TIME: SIX (6) HOURS

PLEASE INQUIRE WITH YOUR CATERING SALES MANAGER.

*All prices are subject to a 24% service fee and state food tax rate at time of event. Prices are subject to change without prior notice.

*Buffet and plated servicing groups under 40 guests are subject to a \$25 per guest surcharge



HORS D'OEUVRES

COLD

Shrimp Roll, Sweet Chili Sauce

Seared Beef Tenderloin, Rye Crostini,
Gorgonzola, Red Onion Marmalade

Vegetable Roll, Hoisin Barbeque Sauce

Bruschetta, Vine Ripe Tomato, Burata, Evoo,
Basil, Aged Balsamic

Wild Mushroom Tartlet, Goat Cheese,
Truffle, Herbs

HOT

Bacon Wrapped Achiote Shrimp, Chimichurri

Pacific Northwest Style Crab Cakes, Lemon
Caper Aioli

Bacon Wrapped Gorgonzola Stuffed Fig

Classic Burger Slider, Cheddar, Tomato,
Thousand Island

Portobello Mushroom Slider, Caramelized
Onion, Gruyere, Roasted Pepper, Basil Pesto

Lamb Lollipops, Balsamic Fig Reduction

SOUPS & SALADS

SOUPS

Corn Chowder

PNW Clam Chowder

French Onion

Potato Leek

SALADS

Caesar Salad, Hand Grated Pecorino,
Polenta Croutons, Caesar Dressing

Panzanella, Farmers Bread, Plum Tomato,
Fresh Mozzarella, Arugula, Basil,
Red Wine Vinegar, Evoo, Sea Salt

Seasonal Field Greens Salad, Vine Ripe
Tomato, English Cucumber, Carrots,
Lemon Thyme Vinaigrette

Baby Spinach Salad, Onion, Watermelon Radish,
Toasted Almonds, Goat Cheese,
Honey Mustard Vinaigrette

These are a selection of fan favorites, please ask your catering manager for full banquet menus.

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PLATED DINNER

*Select one soup or one salad, up to two entrees
(plus a vegetarian option)*

Grilled Prime Beef Tenderloin

Wild King Salmon

Quinoa Stuffed Pepper

Asiago Crusted Organic Chicken Breast

BUFFET DINNER

*Select one soup and one salad, two entrees,
two sides. (Soup may be substituted for an
additional salad)*

Forever Braised Chianti Beef Short Ribs

Pan Roasted Halibut

Herb Roasted Chicken Breast

Roasted Beef Tenderloin

Eggplant Manicotti

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BEVERAGE PACKAGES

Your Wedding Package includes one-hour open premium bar with a Celebratory Toast.

Price Per Person

- 1 Hour \$48.00
- 2 Hours \$58.00
- 3 Hours \$70.00
- 4 Hours \$80.00

PREMIUM LIQUORS

Vodka
Gin
Rum
Tequila
Scotch
Am. Whiskey

PREMIUM WINES

PREMIUM BEERS

Selection of Local, Craft and Micro Beers

Local IPA
Local Stout
Miller Lite
Coors Light

NON-ALCOHOLIC BEVERAGES

Assorted Soft Drinks
Still and Sparkling Waters
Juice

VENUES

CEREMONY

GREENHOUSE

Maximum 100 Guests 1,160 sq. ft.

Dance amongst the stars in our stunning Greenhouse space, which expertly pulls the outdoors in. This fully air-controlled room allows you to be one with nature, surrounded by glass walls and a glass ceiling; in the summer months, the sunroof opens to twinkling stars, and in the winter, the space is beautifully cozy - and still starlit.



RECEPTION

BAINBRIDGE

Maximum 100 guests 1,856 sq. ft.

Our ballroom offers natural lighting for your wedding with state-of-the-art offerings. The plush carpet design is reminiscent of the- ocean crashing onto the shores, with the lighting like buoys to make your guests feel like a local in Seattle. This roomy venue flows into our Greenhouse to allow for further customization throughout the wedding day. This expansive venue can also be divided into two separate spaces.



REHEARSAL DINNER

Select one soup or one salad, up to two entrees (plus, a vegetarian option).

Freshly brewed regular and decaffeinated coffee and hot tea are included.

ENTREES | \$140

Grilled Filet Mignon

Brandied Peppercorn Sauce

Pan Roasted Halibut

Oven Dried Tomato Pesto, Charred Lemon

Oven Roasted Chicken Breast

Red Wine Reduction

Eggplant Manicotti | Herb Ricotta, Quinoa, San Marzano Tomato Sauce, Hand Torn Basil

These are a selection of fan favorites, please ask your catering manager for full banquet menus.

FAREWELL BRUNCH

Freshly brewed regular and decaffeinated coffee and hot tea.

BRUNCH BUFFET | \$85.00

based on a 90-minute service, minimum 20 guests

Fresh Squeezed Orange Juice & Cranberry Juice

Sliced Fresh Seasonal Fruit

Freshly Baked Morning Pastries Fruit Preserve, Butter

Greek Yogurt, House-Made Granola, Fresh Seasonal Berries, Toasted Almonds, Local Honey, Dried Fruit, Cocoa Nibs, Toasted Coconut, Bee Pollen

Smoked King Salmon, Assorted Bagels, Cream Cheese, Tomato, Onion, Capers, Hard Boiled Eggs, Lemon

Traditional Caesar Salad, Shaved Parmesan, House-Made Croutons

Organic Scrambled Eggs

Roasted Seasonal Vegetables

Roasted Breakfast Potatoes

Applewood Smoked Bacon, Country Sausage Links Or Grilled Smoked Ham

BEVERAGES:

Mimosa Bar | \$15 per drink

Combine unique liqueurs with delicious fruit purees or juices for the perfect Mimosa combination.

Bloody Mary Bar | \$15 per drink

Mix and Match your own garnishes.

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FREQUENTLY ASKED QUESTIONS

WHAT DO I NEED TO DO TO CONFIRM MY WEDDING DATE?

Once you have selected your wedding date, we will send you an agreement to confirm the date, timing and space.

IS THERE A DEPOSIT DUE?

A 50% deposit of the agreed upon food and beverage minimum. A payment schedule will be discussed in your agreement.

CAN I BRING IN MY OWN WINE?

A \$50 corkage fee will be applied for every 750 ml bottle of wine.

DOES THE HOTEL OFFER SPECIAL GROUP RATES OR DISCOUNTED GUEST ROOM FOR MY GUESTS?

Yes, please inquire with your Catering Manager.

WHEN IS THE MENU TASTING?

Menu tastings may be schedule from 2-3 months in advance of your event date, for up to four people.

AM I ALLOWED TO BRING IN OUTSIDE FOOD AND BEVERAGE?

Outside Food may be brought into the hotel for menu items of ethnic origin that we are not able to replicate at the hotel. Please ask your Catering Manager for a list of approved vendors. (fee applies)

WILL SOMEONE BE THERE TO ASSIST DURING MY WEDDING DAY?

Your designated Catering Manager will be available on the day of your wedding, but since weddings are very detailed and intricate, *a Day of Wedding Coordinator is required.*

EVENTS GUIDELINES

AUDIOVISUAL SERVICES

The Hotel's technology partner, Encore, is available to assist you with any audio, video, electrical and internet needs. Please contact your Catering Manager for additional information and requests.

BEVERAGE SERVICE

The Hotel's Catering Manager is available to suggest a wide range of beverage selections to compliment your event. The Hotel kindly requests that all beverages are served by the Hotel's personnel only. In addition, the Hotel's alcoholic beverage license requires the Hotel to request proper identification of any person of questionable age. The Hotel may opt to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced as well as to any person, who, in the Hotel's judgment, appears intoxicated.

CORKAGE AND BOTTLE HANDLING

In the event outside beverage products are serviced by Hotel personnel, corkage or bottle handling fees (taxable) may be assessed. Fees will be reviewed with you by the Hotel in advance of the event/function.

ENTERTAINMENT & DECOR

The Hotel's Destination Services preferred partner is available to assist you with any entertainment and decor needs in order to create just the right atmosphere for all event types. Please contact your Conference or Catering Manager directly for information.

FOOD PREPARATION

Our Culinary team is able to satisfy all your dietary restrictions, allergies and personal preferences. Please kindly communicate any details to your Catering Manager in advance of your wedding. Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

FOOD SERVICE

Based on your selections, all menu items are priced per person and are served for the following durations (additional cost may be incurred for any service time extensions):

Brunch: 1.5 Hours

Dinner: 1.5 Hours

Stationary Receptions: 1 Hour

It is strictly prohibited to remove or take any food leftovers after any event.

For any menu supplements or a la carte additions, selections must be for 100% of the event guarantee. For an elevated experience, table-side choice service is available at 150% times the menu price. The Hotel will assist in sourcing any of your special food and beverage needs, however please note that 100% of the cost of the product will be charged. Labor fees will apply for all services where additional personnel are required or requested.

KOSHER MEALS

Should you require kosher meals, the Hotel can accommodate upon advance notice of ten business days from your event. Meal types and components are subject to change based on the vendor's availability. The Hotel will source all kosher meals from a preferred vendor with pricing relative to the current Banquet menu.

SECURITY

Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the Hotel does not provide security in the meeting and function spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. In addition, depending upon the nature of your event, the Hotel reserves the right based on its reasonable judgment to require the group to retain security personnel in order to safeguard guests or property in the Hotel. The Hotel's prior approval is required for all outside licensed security companies and must meet the minimum standards established by the Hotel, including insurance and indemnification requirements. Security personnel are not authorized to carry firearms without advance Hotel approval.

SIGNAGE, DISPLAYS AND DAMAGES

The Hotel kindly requests that all signage be professionally printed (nothing hand-written), conform to city/state fire code regulations and placed only in registration areas or immediately outside function/meeting rooms. The Hotel requests that any additional locations requesting signage or displays-including the Hotel's lobby-be approved in advance by your Catering Manager. To protect the Hotel from damage and repair costs to the group, the Hotel cannot allow the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, push pins, tape or any adhesive substance. Should you require assistance, banners that need to be hung on the wall may be done by the Hotel Engineering Department (fees may apply). Please be advised that the Hotel is not responsible for the retention or removal of any signs, banners, decorations, audio-visual or other equipment used on site.

SHIPPING AND RECEIVING

For your convenience, parcel shipping and handling services are available at the Hotel. For additional information regarding package shipping instructions, please contact your Catering Manager.

SMOKING POLICY

We kindly ask that smoking not occur in any areas of the Hotel to include guest rooms, suites, public areas, restaurants and meeting/function rooms. Otherwise, a cleaning fee may be assessed.

LOAD IN AND OUT

Under no circumstances will the Hotel be held liable for lost, damaged, stolen or misused equipment obtained from outside audio-visual and/or production companies. Access to the loading dock must all be prearranged through your Catering Manager. Off-hour load ins/outs will require additional Hotel security and will be billed to the client at the prevailing rate (minimum of three [3] hours).

Visquine or similar material must be in place over all carpeted areas where equipment or crates will be rolled. No items should be placed against any of the walls or columns in the Hotel. No exhibit or production company personnel can smoke or take breaks in any of the Hotel's service hallways or public areas-including the Hotel employee cafeteria or loading dock.

Truck and trailer parking is not permitted on the loading docks and all vehicles must be removed immediately after load in/out. Your Catering Manager can supply you with off-site parking alternatives. The Hotel reserves the right to curtail or cease entirely operations at any time if, in the Hotels reasonable estimation, actions are placing the Hotel's property, employees or guests at risk.

POWER

The Hotel Engineering Department is responsible for coordinating all power requirements and billing for all power arrangements. All Power utilized will be billed at the prevailing rates to the master account.

OTHER

Due to fire codes, storage of any equipment in back hallways is strictly prohibited. The Hotel may have limited storage space available, but is under no obligation to provide such space. If space is available, a fee will apply. Due to the fact that this space may be available for rental and food and beverage sales for other functions if Encore was utilized, the rental price for any storage space may be increased beyond the price of the room.