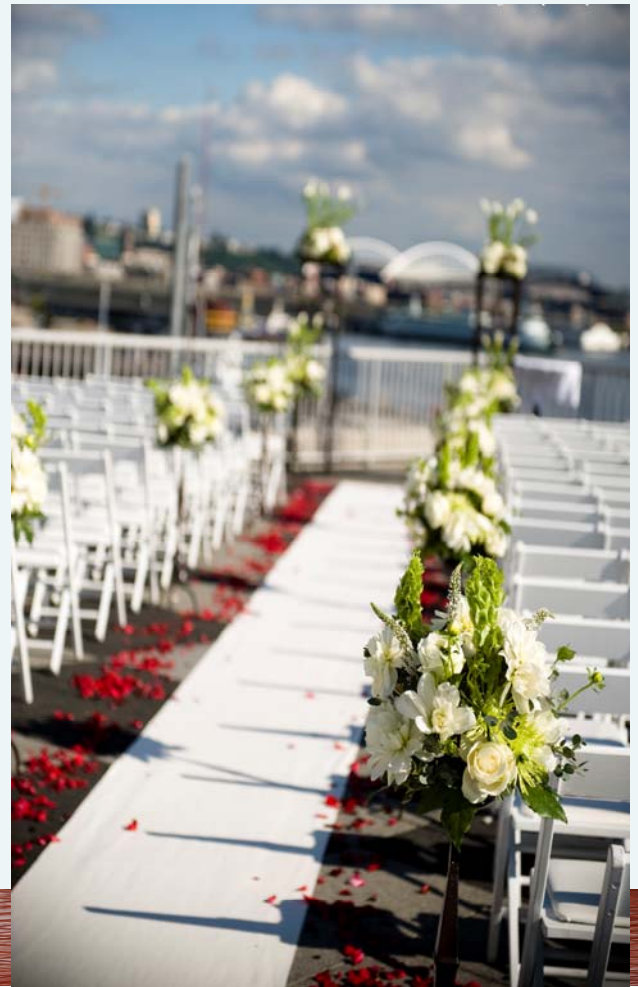


Weddings at Bell Harbor and World Trade Center Seattle

Wedding packages include:

- Custom menus prepared by our culinary team
- A custom selection of butler passed hors d'oeuvres
- Dance floor
- Set-up, clean-up and tear-down of room
- White or ivory linens
- Place settings including china and silverware
- Buffet and cake tables
- Reception space and service for up to six hours
- Decorative votive candles
- Adjacent outdoor deck
- Two Bartenders for 4 hours
- Complimentary cake cutting



Plated Dinner Package starts at \$65.00 per person, plus sales tax and service charge.

Buffet Dinner Package starts at \$75.00 per person, plus sales tax and service charge.

Bell Harbor International Conference Center
World Trade Center Seattle

bellharbor.com | wtcseattle.com
lsimpson@bellharbor.com | 206.269.4168

Plated Option 1

APPETIZERS (Choose 3)

Danish Blue Cheese & Wine Poached Pear Puff Pastry Star

Assorted Bruschetta ~ Sun-Dried Tomato Parmesan, Kalamata Olive Tapenade, Artichoke

Stuffed Dungeness Crab Mushrooms

Caramelized Onion and Gruyere Tartlet

SALADS

Mixed Baby Organic Greens with Crumbled Gorgonzola and Basil Balsamic

Hearts of Romaine Salad with Shaved Parmesan Cheese and Vine-Ripened Tomato Tapenade

ENTREES

Seared Chicken Breast with Creamy Gorgonzola, Toasted Walnuts, and Cranberry White Balsamic

Chicken Saltimbocca with Crispy Pancetta, Smoked Provolone, and Basil Oil

Miso & Smoke Brined Loin of Cod with Sweet Soy and Ginger Glaze

Tuscan-Style Vegetable Cannelloni with Goat Cheese, and Roasted Red Pepper Sauce

Gorgonzola & Spinach Stuffed Ravioli with a Garlic and Basil Cream Sauce

Three Mushroom Risotto with King Oyster Mushroom Picatta

Grilled Fresh Seasonal Vegetables in a Crispy Phyllo Strudel with Roasted Golden Pepper Coulis

Package Price \$65.00

Plated Option 2

APPETIZERS (Choose 3)

Danish Blue Cheese & Wine Poached Pear Puff Pastry Star

Assorted Bruschetta ~ Sun-Dried Tomato Parmesan, Kalamata Olive Tapenade, Artichoke

Stuffed Dungeness Crab Mushrooms

Caramelized Onion and Gruyere Tartlet

SALADS

Mixed Baby Organic Greens with Crumbled Gorgonzola and Basil Balsamic

Hearts of Romaine Salad with Shaved Parmesan Cheese and Vine-Ripened Tomato Tapenade

ENTREES

Cedar Plank Roasted Salmon with Soy and Brown Sugar Glaze

Grilled Asian Barbecue Pork Tenderloin and Pineapple Relish

Grilled Salmon with Savory Peach and White Balsamic Sauce

Grilled Sirloin of Beef with Willamette Valley Pinot Noir Sauce and Crispy Fried Onions

Package Price \$72.00

Buffet Option 1

APPETIZERS (Choose 3)

Danish Blue Cheese & Wine Poached Pear Puff Pastry Star

Assorted Bruschetta ~ Sun-Dried Tomato Parmesan, Kalamata Olive Tapenade, Artichoke

Stuffed Dungeness Crab Mushrooms

Caramelized Onion and Gruyere Tartlet

SALADS (choice of three)

Baby Mixed Greens with a Choice of Dressings

Caesar Salad with Vine-Ripened Tomato Tapenade and Shaved Parmesan

Greek Pasta Salad with Tomatoes, Olives, Feta, and Artichoke Hearts

Marinated Wild Mushroom and Artichoke Salad with Red Wine Vinaigrette

Crispy Asian Slaw with Rice Wine Vinaigrette and Roasted peanuts

Fresh Fruit Salad

ENTREES (choice of two)

Includes dinner rolls, Chef's choice market fresh vegetables and starch, freshly brewed Starbucks coffee and assorted Tazo teas.

Grilled Chicken Breast with Northwest Wild Mushrooms, Pancetta, and Shallot Balsamic Sauce

Sautéed Filet of Salmon with Lobster Nage

Three Cheese Tortellini with Roasted Vegetables and Sun-Dried Tomato Pesto with Shaved Parmesan

Herb Roasted Breast of Turkey with Orange Cranberry Relish and Giblet Gravy

Grilled Sirloin Tri-Tip with a Rich Red Wine Demi Glace & Gorgonzola

Package Price \$75.00

Buffet Option 2

APPETIZERS (Choose 3)

Danish Blue Cheese & Wine Poached Pear Puff Pastry Star

Assorted Bruschetta ~ Sun-Dried Tomato Parmesan, Kalamata Olive Tapenade, Artichoke

Stuffed Dungeness Crab Mushrooms

Caramelized Onion and Gruyere Tartlet

SALADS (choice of two)

Baby Mixed Greens with a Choice of Dressings

Caesar Salad with Vine-Ripened Tomato Tapenade and Shaved Parmesan

Marinated Grilled Vegetable Salad with Italian Vinaigrette and Marinated Feta Cheese

Orzo Pasta Salad with Tomatoes, Kalamata Olives, and Artichoke Hearts

ENTREES (choice of two)

Includes dinner rolls, Chef's choice market fresh vegetables and starch, freshly brewed Starbucks coffee, and assorted Tazo teas.

Seared Filet of Salmon with Lemon Caper Sauce and Red Pepper Coulis

Penne Pasta with Roasted Vegetables, Roasted Garlic, and Basil Pesto

Rosemary Seared Pork Loin with Washington Apple Chutney and Roasted Garlic Glaze

Crisp Pancetta Roasted Chicken Breast with a Rich Gorgonzola Sauce

Spice Rubbed Apple Wood Smoked Beef Brisket with Honey Mustard BBQ Sauce

Package Price \$80.00