

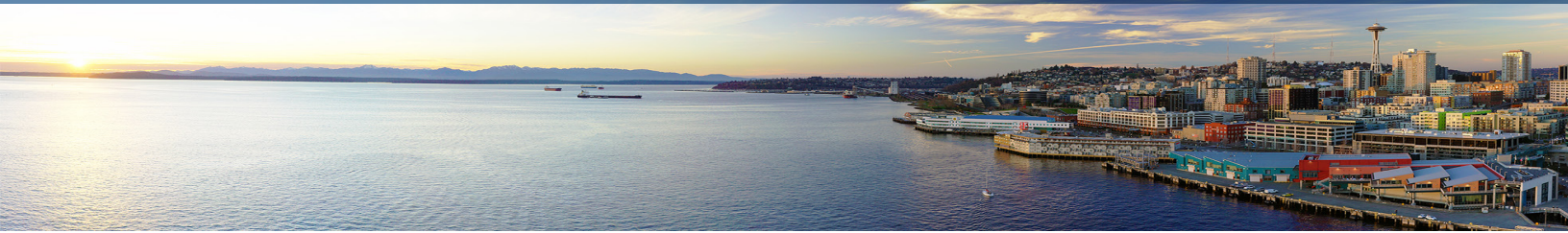
BELL HARBOR  
INTERNATIONAL  
CONFERENCE CENTER



SEATTLE'S DESTINATION WATERFRONT WEDDING VENUE







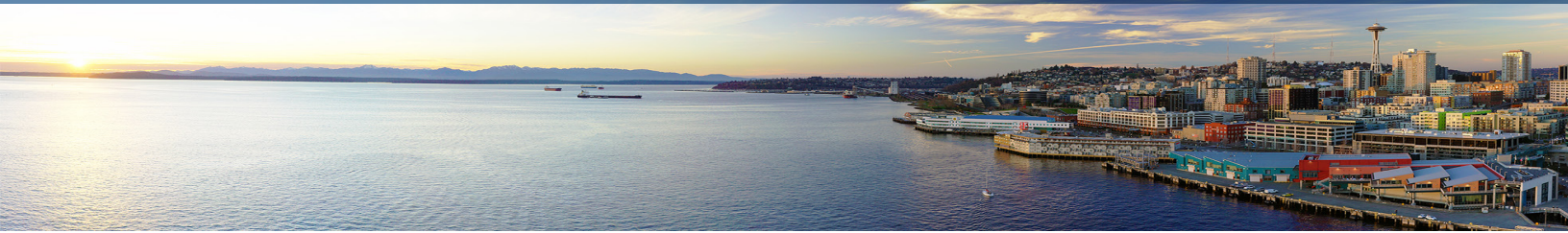
Bell Harbor offers an unforgettable Pacific Northwest setting for your big day. Featuring 180-degree panoramic views of the Olympic Mountains, Mount Rainier, Elliott Bay and the Seattle skyline, Bell Harbor is the ideal setting for all of your unique wedding festivities. Bell Harbor also manages the World Trade Center Seattle, so whether you are planning an intimate gathering or large celebration, we can accommodate your event, up to 300 guests.

Bell Harbor offers a variety of flexible floor plans across our different spaces, including outdoor options like our Rooftop Plaza and Harbor Terrace. To complement your occasion, we design fresh and innovative Northwest-inspired menus, featuring Seattle favorites like salmon, shellfish, market fresh local produce and Washington wines. Additionally, your guests can stay within easy walking distance at either the world-famous Edgewater Hotel or Seattle Marriott Waterfront.



Photos: Amy Kiehl Photography, Lloyd Photographers, Clane Gessel





## ROOFTOP PLAZA

When it comes to outdoor waterfront ceremonies, the Rooftop Plaza cannot be beat. As Bell Harbor's primary outdoor waterfront location, you will be able to declare your vows with 180-degree panoramic views of the Olympic Mountains, Mount Rainier, Puget Sound's Elliott Bay, and the Seattle skyline as your amazing backdrop. Out of town guests will get a true taste of all that Seattle has to offer with these incredible city and water views while local guests will be reminded of one of the many reasons why they call beautiful Seattle home. The Rooftop Plaza can accommodate up to 300 guests for a seated ceremony, or up to 400 guests for a cocktail-style reception.



## HARBOR ROOM

The Harbor Room features some of the best indoor views of the Puget Sound and the mountains. It opens up to a waterfront terrace where you and your guests can enjoy a one of a kind champagne toast as the sun sets across the horizon. Transition into the Harbor Room to enjoy a beautiful dinner, surrounded by your closest family and friends. This waterfront room can accommodate up to 300 guests for a seated dinner with a dance floor or up to 400 guests for a cocktail-style reception.

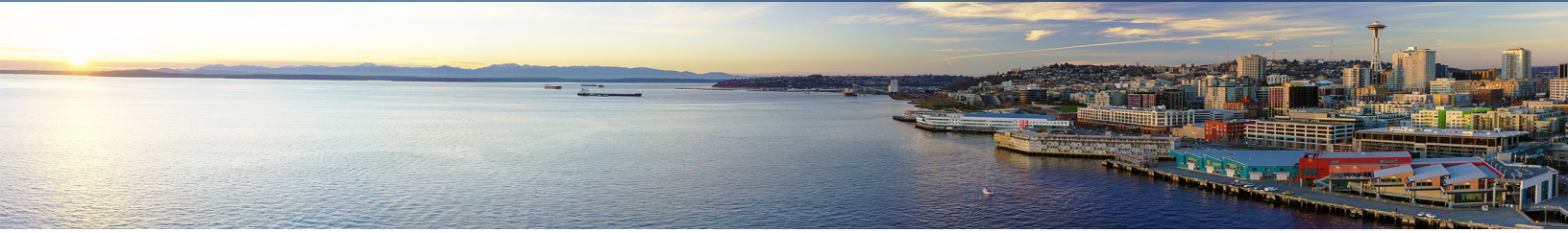


## WORLD TRADE CENTER SEATTLE

For a smaller and more intimate setting for your wedding, the World Trade Center Seattle, located across the street from Bell Harbor, is the perfect place. The elegance of the venue is evident the moment you step into the lobby. Once upstairs in the Dining Room, you'll find a beautiful and warm setting, perfect for your wedding. Floor-to-ceiling windows provide panoramic views of Elliott Bay and city lights, an amazing setting for your ceremony and reception. With the setting sun, the window-encircled room is beautifully enhanced with reds and pinks setting the tone for an inviting party. The World Trade Center Seattle has a large connecting patio that is perfect for guests to take in the full waterfront scene. This venue can accommodate up to 90 guests for a seated dinner with a dance floor or up to 150 guests for a cocktail-style reception.



Photos: Kristen Honeycutt Photo Co., Cheryl Ford Photography



## WEDDING PACKAGES

Our comprehensive wedding packages are designed to make planning simple, yet satisfying and complete.

### ROOFTOP CEREMONY PACKAGE

- Reservation of rooftop with dedicated concierge
- White folding wedding-style chairs and staging
- Microphone and four-speaker sound package
- Two private rooms for wedding party
- One-hour rehearsal

### INDOOR CEREMONY PACKAGE

- Room turn from ceremony to reception
- Two private rooms for wedding party
- One-hour rehearsal

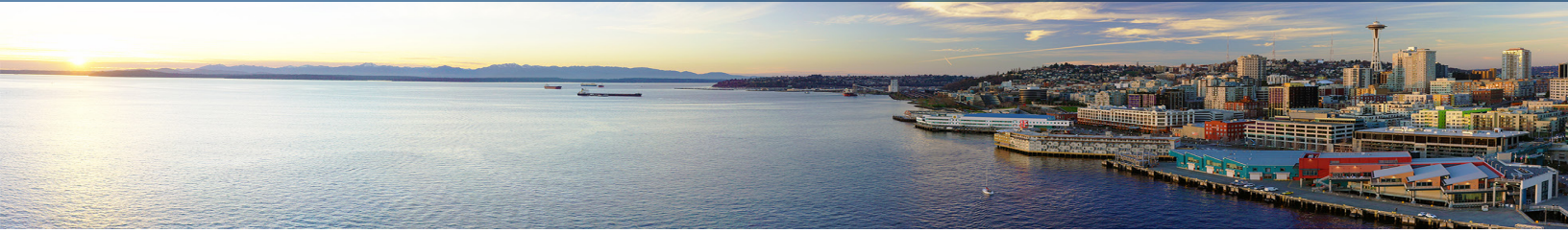
### RECEPTION PACKAGE

- Venue access period of eight hours to include two hours of setup and one hour of teardown
- Professional service team for your special day
- Cocktail tables, dining tables, chairs
- Ivory underlays with white, ivory or black overlays and napkins
- Table number stands and three votive candles per table
- Table with linen for place card, cake, gift, guest book and DJ
- Staging for band or head table
- Oak dance floor
- Tray passed hors d'oeuvres
- Plated, buffet, reception or family style options
- Complimentary cake cutting and tableside service
- Menu tasting three months prior to wedding, up to four guests
- Concierge and coat check service

### RECEPTION ENHANCEMENT

- Bar packages and specialty cocktails
- Wine served tableside with dinner
- Menu and place card printing
- Custom candy or sweets table
- Late night snacks
- Specialty linen
- Draping and lighting décor packages
- Upgraded chairs and chair covers
- Photo booth services
- Additional access hours for setup
- Lounge furniture sets





## PLATED DINNER PACKAGES

*Each plated dinner includes:*

*Coffee and tea*

*Grand Central Bakery rolls with sweet cream butter*

### BLISS

*\$65 per guest*

#### HORS D'OEUVRES

Selection of three tray-passed hors d'oeuvres

#### SALAD

Mixed Greens rainbow carrots, cherry tomatoes, balsamic vinaigrette

#### MAINS

*One selection per guest, entrée indicator place card required*

Chicken Saltimbocca crispy pancetta, basil, smoked provolone

Black Cod ruby beet beurre rouge, creamed leeks, en paupiette

Vegan Eggplant Roulade field roast Italian sausage, vegan mozzarella, fire-roasted tomato

#### DESSERT

Cake cutting with tableside service

### SUNSET

*\$75 per guest*

#### HORS D'OEUVRES

Selection of three tray-passed hors d'oeuvres

#### RECEPTION DISPLAY

Artisan Cheeseboard and Vegan Nosh

#### SALAD

*Select one*

Hearts of Romaine Caesar shaved Parmesan, rosemary sea salt croutons

Vine-Ripened Tomato Salad mozzarella, arugula, basil pesto, aged balsamic

#### MAINS

*One selection per guest, entrée indicator place card required*

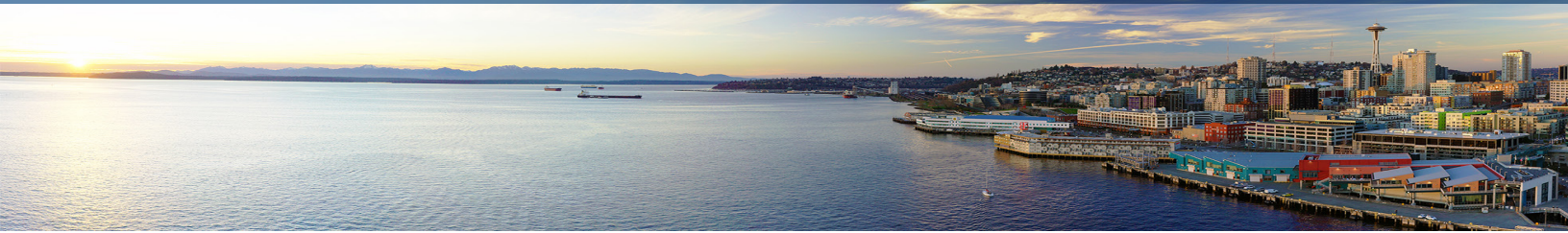
Herb Roasted Filet Mignon herbed garlic butter

Plank Roasted Salmon white truffle corn sauce, sautéed mushrooms

Vegetarian Ravioli gorgonzola, spinach, garlic basil cream sauce

#### DESSERT

Cake cutting with tableside service



## BUFFET PACKAGES

*Minimum of 25 guests*

*Each buffet dinner includes:*

*Coffee and tea*

*Grand Central Bakery rolls with sweet cream butter*

## DESIGN

*\$75 per guest (two mains)*

*\$80 per guest (three mains)*

*Upgrade to family style \$10 per guest*

## HORS D'OEUVRES

Selection of three tray-passed hors d'oeuvres

## RECEPTION DISPLAY

Artisan Cheeseboard and Vegan Nosh

## SALAD

*Select two*

Mixed Greens rainbow carrots, cucumber, cherry tomatoes, assorted dressings

Tuscan Kale Salad aged pecorino, creamy lemon herb vinaigrette, toasted sunflower seeds

Market Fruit Salad ginger mint gastrique

Mediterranean Orzo Salad sweet red pepper, cherry tomatoes, cucumber, feta, lemon oregano vinaigrette

Pacific Northwest Salad apples, hazelnut, dried cherries, spinach, mustard vinaigrette

Thai Green Papaya Salad daikon, cabbage, bean sprouts, rainbow carrots, rice noodles, chili lime vinaigrette

## MAINS

Roasted Lemon Herb Chicken white wine reduction

Dijon and Asiago Crusted Breast of Chicken béchamel, gremolata

Grilled Beef Medallions crispy fried onions, red wine demi-glace

Seared Flat Iron Steak balsamic onion demi-glace, gorgonzola

Cedar Plank Roasted Salmon soy ginger glaze

Lobster Mac and Cheese becher's cheese, toasted parmesan breadcrumbs

Vegetarian Brown Butter Gnocchi roasted butternut squash, pea vines, toasted pecans

Vegan Field Roast Italian Sausage penne pasta, sautéed mushrooms, port-infused marinara, vegan mozzarella

Garlic and Herb Prime Rib Carving Station horseradish crème, au jus

## SIDES

*Select two*

Garlic Mashed Yukon Gold Potatoes

Herb Roasted Fingerling Potatoes

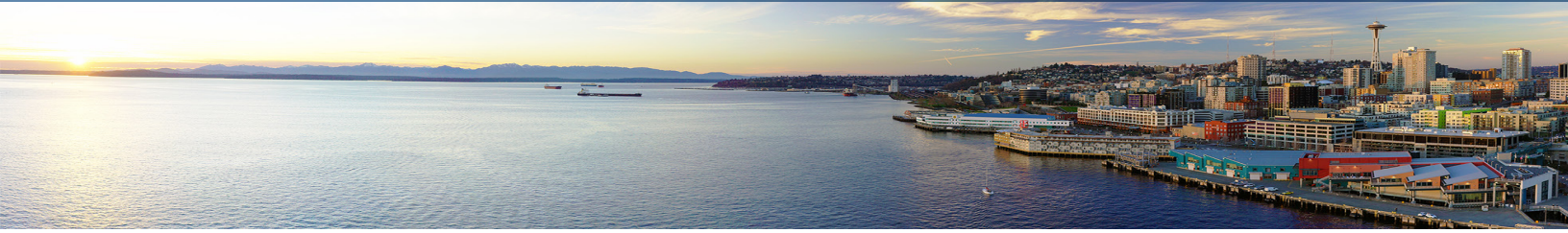
Wild Rice Pilaf with Mushroom and Leek

Steamed Broccolini and Rainbow Carrots

Cauliflower Gratin

## DESSERT

Cake cutting with tableside service



## RECEPTION HORS D'OEUVRES

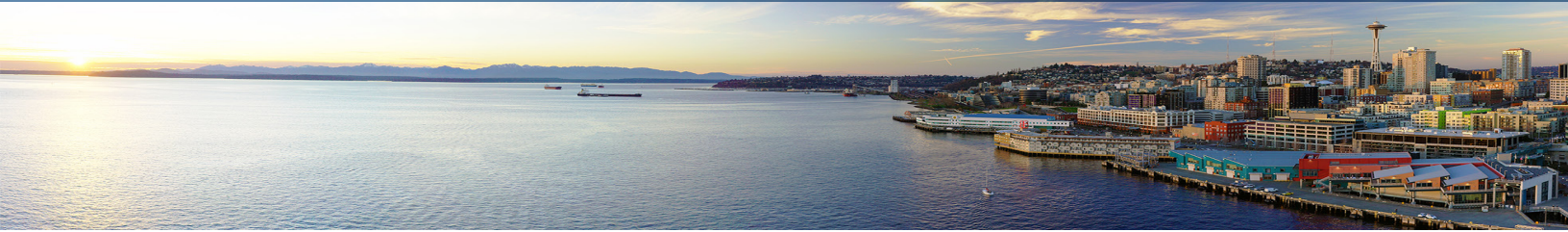
### COLD HORS D'OEUVRES

Watermelon Feta Skewer mint, balsamic gastrique  
 Prosciutto Apricot Jam Crostini skagit valley goat cheese  
 Smoked Salmon Rosettes cucumber salsa, chipotle crème fraîche  
 Assorted Bruschetta crispy crostini, fresh toppings  
 Caprese Skewer tomato, mozzarella, basil, balsamic gastrique  
 Vegan Fresh Summer Rolls rice noodles, crispy vegetables  
 Vegan Sweet Potato Avocado Bites  
 Vegan Stuffed Heirloom Tomato seasonal succotash  
 Seared Beef Carpaccio onion jam, horseradish cream, rustic crostini  
 Prosciutto Wrapped Asparagus, skagit valley goat cheese  
 Sesame Seasoned Ahi Tuna Poke white truffle scented avocado, tobiko  
 Chilled Prawn wasabi spiked cocktail sauce

### HOT HORS D'OEUVRES

Sticky Sesame Cauliflower Kabobs hoisin sauce  
 Fried Beecher's Cheese Curds  
 Pulled Pork Slider bourbon bbq sauce, slaw  
 Butternut Squash Arancini parmesan, ricotta, sage, and amaretto  
 Cheesy Potato Poppers red jacket potato, cheddar, chive  
 Vegetarian Spanakopita feta, spinach  
 Pot Stickers, pork ginger shoyu sauce  
 Vegan Stuffed Cremini Mushroom  
 Cedar Plank Roasted Salmon Skewer soy ginger glaze  
 Salish Sea Dungeness Crab Cakes creole aioli  
 Honey Dijon Chicken Satay  
 Crispy Tempura Prawns mango sweet chili sauce  
 Goat Cheese Stuffed Bacon Wrapped Dates  
 Global Meatball swedish beef, indian chicken curry, thai pork and shrimp  
 Chicken & Waffle Satay maple sweet chili glaze  
 Mini Scallop Saltimbocca garden sage, cracked pepper  
 Smoked Cove Mussels bacon vinaigrette, tomato jam  
 Bacon Wrapped Dungeness Crab Stuffed Jumbo Prawn





## LATE NIGHT SNACKS

### GOOD MORNING

Southwest Breakfast Burrito caramelized onions, spicy chorizo sausage, cotija cheese	\$60 per dozen
French Toast Sticks maple butter	\$36 per dozen
Chicken and Waffle Skewers maple sweet chili glaze	\$45 per dozen
Cereal Bar assorted classic cereals, cold milk	\$15 per guest

### HAPPY HOUR

Mini Pizzas assorted classic toppings	\$45 per dozen
Loaded Potato Skins cheddar cheese, bacon, scallions, sour cream	\$45 per dozen
Deep Fried Mac & Cheese cheddar dipping sauce	\$48 per dozen
Mini Grilled Cheese & Tomato Soup	\$50 per dozen

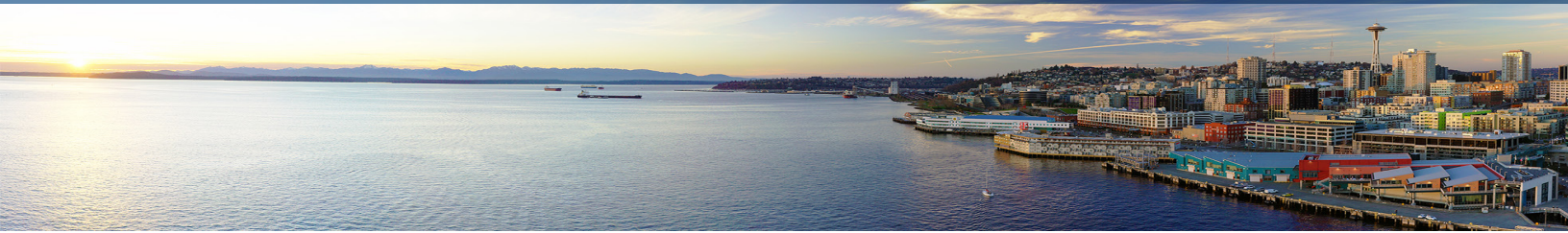
### DRIVE THROUGH

Mini Chocolate Milk Shakes	\$45 per dozen
Mini Hot Dog Sliders ketchup, mustard, relish	\$45 per dozen
"Dicks" Deluxe Sliders american cheese, special sauce	\$48 per dozen
Fry Bar sweet potato, waffle, crispy, garlic, dipping sauces	\$8 per guest

### SWEET TREATS

Freshly Baked Cookies and Brownies	\$45 per dozen
Mini Cookies and Milk Shots	\$52 per dozen
Popcorn Bar assorted salts, assorted candies, butter	\$10 per guest
Build Your Own S'Mores Bar	\$15 per guest
Donut Wall	\$15 per guest





## BEVERAGES

### BEVERAGE PACKAGES

*Five hours of bar service priced per guest, bartender labor included*

House Wine, Champagne, Beer and Non-Alcoholic Beverages	\$45 per guest
House Wine, Champagne, Beer, House Brand Cocktails and Non-Alcoholic Beverages	\$50 per guest
House Wine, Champagne, Beer, Premium Cocktails and Non-Alcoholic Beverages	\$55 per guest
House Wine, Champagne, Beer, Top Shelf Cocktails and Non-Alcoholic Beverages	\$60 per guest

*Beverage packages do not include doubles, shots or martinis*

*Beverages also available upon consumption*

One Bar: 1 - 150 guests

Two Bars: 151 - 225 guests

Three Bars: 226 - 300 guests

### BEVERAGE PACKAGE UPGRADES

Specialty Cocktails	\$5 per guest
Tableside Wine Service	\$9 per guest
Children's Beverage Package	\$16 per guest
Additional Hour of Service	\$9 per guest
Champagne and Sparkling Cider Toast	\$3 per guest

*Wine may be upgraded to any package, please consult your Event Manager for pricing*

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 23% taxable service charge. Of that amount, 16% will be paid directly to your service personnel. Consuming raw or undercooked meats may increase your risk of foodborne illness.