



Wedding
PLANNING
GUIDE

THE MOST SOUGHT-AFTER VENUE ON THE EASTSIDE

BELLEVUE CLUB

HOTEL

Our Venue

The Bellevue Club is an internationally recognized, award-winning boutique property that provides a private retreat with exceptional service for our guests. Surrounded by lush green gardens and luxurious accommodations, the Bellevue Club serves as a quiet haven—the perfect location for your wedding! Our Olympic Ballroom provides an elegant setting for a wedding celebration. Our newly designed ballroom has rich textural mixes of warm woods, resin walls and a glass focal point, it sets the stage for an intimate and sophisticated event. Our ballroom can comfortably accommodate 50 to 228 seated guests, or more for a reception-style event. Whether you prefer a sit-down dinner, elaborate buffet, family-style dining experience or hors d'oeuvres reception, our wedding specialists will help you to create the event of your dreams.

FEE STRUCTURE

A food and beverage minimum will be determined for your event based on the date, event times and amount of space required. We do not charge room rental fees for our ballroom. All charges are subject to a 24% service charge and 10% sales tax.

Wonderful accoutrements are included when you host your wedding at the Bellevue Club:

- Room set-up and clean-up
- Professional service staff
- Large dance floor
- Tables and chairs
- Floor length white damask table linens and napkins
- Fine China, stemmed glassware and sterling silver flatware
- Bud vases with fresh seasonal flowers
- Votive candles and table mirrors
- Complimentary cake cutting and service
- Complimentary and convenient guest parking
- Complimentary Club Room for the bride and groom with rose petal turndown

RESERVATION & CANCELLATION POLICY

To reserve a date and time for your event, we require a signed contract, credit card on file and nonrefundable \$1,000 deposit. All reservations include set-up time. The specified reservation end time is when the event must conclude to allow for clean-up to begin. If the event runs over the scheduled end time, labor charges will apply at a rate of \$50 per hour per service staff member.

Should you need to cancel your event the following guidelines apply:

- *Date of signing more than 180 Days: 25% of estimated food and beverage minimum due*
- *120-180 Days: 50% of estimated food and beverage minimum due*
- *90-120 Days: 75% of estimated food and beverage minimum due*
- *Less than 90 Days: 100% of estimated food and beverage minimum due*

CEREMONIES

If you choose to host your wedding ceremony in the Olympic Ballroom preceding your reception, a ceremony fee will apply. A \$1,000 ceremony fee applies to host your ceremony in one half of the ballroom (maximum of 150 guests). A \$2,000 ceremony fee applies to host your ceremony in the full ballroom.

A complimentary one-hour ceremony rehearsal may be scheduled one week prior to the event date. The time and space is subject to availability and not guaranteed. Please note, if you choose to rent chair covers for your ceremony and reception, additional fees may apply.

FOOD TASTINGS

We are happy to arrange a private food tasting for up to four guests upon request. Tastings must be scheduled Tuesday through Friday between 11 a.m.-1 p.m. and are subject to availability. Please contact your wedding specialist for specific details.



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PHOTO COURTESY OF ALEX STUDIO



PHOTO COURTESY OF ALEX STUDIO

BEVERAGE SERVICE

The Bellevue Club is authorized to sell liquor, wine, beer and non-alcoholic beverages. We do not allow any wines to be brought into the facility, even with a corkage fee. The Bellevue Club reserves the right to confiscate any outside alcoholic beverages not purchased from the Club and also close down the bar, if necessary. We do not permit shots of alcoholic beverages from the bar.

The Bellevue Club acts in accordance with state law regarding alcohol and liquor service. No persons under the age of 21 are permitted to acquire, possess or consume alcoholic beverages, nor appear to be intoxicated. Identification is required to purchase or to be served alcoholic beverages. Without proper identification, service will be refused.

Alcoholic beverage service is permitted for four-and-a-half hours of service, with last call being made after four hours. Final beverage charges are based on actual consumption. Please see the attached Wine & Beverage Selections List for details and pricing.

GUEST ROOMS

A complimentary Club Room in our 4-diamond Hotel is included when you host your wedding reception at the Bellevue Club. Bellevue Club Hotel operates independently from the catering department, and if you'd like to upgrade or make changes to your complimentary reservation, or make arrangements for a block of guest rooms you will need to contact the hotel directly at 425.454.4424. To learn more about Bellevue Club Hotel and the rooms offered, see page 22.

ADDITIONAL SERVICES

To ensure a unique experience, your wedding specialist can assist with making arrangements for a variety of special touches—specialty linens, chargers, furniture rentals, ice carvings, espresso service, coat and gift check, etc. We are happy to arrange these special services for you. Additional charges will apply.

LOST AND FOUND

The Bellevue Club will not assume responsibility for the damages to or loss of any merchandise or articles left or sent to the Club prior to, during or following your function. This includes items left behind from hired vendors. All parties are responsible for removing their property and equipment at the conclusion of the event.

DÉCOR AND SIGNAGE

We do not allow any objects to be affixed to our walls or ceilings with tape, nails, etc. Artwork may not be taken off of the walls. Glitter, confetti and smoke machines are not permitted. Due to fire code restrictions, all open flames must be enclosed in votive or hurricane candleholders.

Signage provided by guests must be of professional quality and have manager approval prior to placement. Signage must also be kept within immediate proximity of the reserved event space, and is not permitted to be placed throughout the Club.

Small items, such as place cards and favors, may be dropped off with your wedding specialist at an agreed upon time. Our staff will be happy to assist with placement of these items provided they are “table ready.”

PACKAGES AND DELIVERIES

All packages must include the client name and event date on the outside of the package. Depending on the size of the delivery, a labor and/or handling fee may apply. Please advise your wedding specialist as to the type and time of all deliveries scheduled for your event.



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Menu Selection

Please explore the enclosed gourmet catering menus. We are more than happy to customize a unique menu for your event. Let your wedding specialist know what you have in mind, and we will do our best to accommodate your requests. All menus are required to be finalized and submitted a minimum of one month prior to your wedding date. Menu prices and availability are subject to change, but may be confirmed four months prior to your event date by finalizing contract details.

Please keep in mind when selecting a menu for a plated dinner, you may choose one salad and your choice of up to three entrées (including a vegetarian option). When selecting more than one entrée, the

higher price of the entrées will be charged. The exact number of each entrée must be guaranteed by noon, at least three business days prior to your event. This number will be considered the guarantee and is not subject to reduction after this time. If no written or verbal guarantee is received by the deadline, the most recent estimate on file will constitute as the guarantee. The client is also responsible for providing place cards which clearly indicate the entrée each guest has pre-selected.

Food may not be brought onto or taken from the property preceding or following an event (with the exception of wedding cake, which must be prepared by a licensed baker), due to health code standards and regulations.



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Wedding Reception Menus



RECEPTION DISPLAYS

All items are priced per serving.

FRESH FRUIT DISPLAY

Seasonal fresh fruits & berries

9

SPECIALTY CHEESE DISPLAY

A selection of imported and domestic premium cheese, served with dried fruits, mixed nuts and gourmet crackers

12

MEDITERRANEAN DISPLAY

Pesto white bean dip, sweet potato hummus, olive oil-infused feta dip, marinated olives served with grilled pita, fried flatbreads & gourmet crackers

12

ANTIPASTI

Cured Italian meats, salami & prosciutto, imported cheese, mixed olives, marinated and grilled vegetables, rustic breads & rosemary crisps

12

PACIFIC RIM DISPLAY

Sesame prawn crackers, char siu pork with Chinese mustard soba noodle salad, roasted & chilled chili garlic prawns

20

GRAND SEAFOOD DISPLAY

Poached jumbo prawns, grilled sea scallops, oysters on the half shell, snow crab cocktail claws. Served with fresh lemon slices, cocktail sauce & traditional mignonette

26

CHILLED HORS D'OEUVRES

All items are priced per piece.

MOZZARELLA & BABY TOMATO BROCHETTE 4.50

Basil-infused white balsamic vinegar

WHITE ZINFANDEL-POACHED PEAR 4.50

Smoked Oregon blue cheese, walnut crumble

SEARED AHI TUNA 5

Cucumber with mango salsa

CURED NORTHWEST SALMON 5

Herb mascarpone mousse, pate a choux

DUNGENESS CRAB SALAD 5

Sweet corn panna cotta, celery hearts

POACHED JUMBO PRAWNS 5

Spicy cocktail sauce

SHRIMP CEVICHE IN ENDIVE 5

Crispy shredded tortilla, English cucumber, tomato, lime

OYSTERS ON THE HALF SHELL 6

Cocktail Sauce & yuzu mignonette

SPICED MUSCOVY DUCK BREAST 5

Local fig compote and Boursin cheese

GRILLED SCALLOP CRUDO 6

avocado mousse, lemon oil, shaved baby radish

TRADITIONAL STEAK TARTARE 5

Sourdough toast, aioli & capers

WARM HORS D'OEUVRES

All items are priced per piece.

FOREST MUSHROOM AND SUN-DRIED TOMATO TART 4.50

Chevre cheese

SPINACH AND FETA SPANAKOPITA 4.50

Greek yogurt dipping sauce

BITE SIZE GRILLED CHEESE 4.50

White cheddar, Brie, caramelized onion & fig jam

BAKED CAMEMBERT 4.50

Phyllo cup with clover honey & seasonal fruit

PANCETTA-WRAPPED PRAWNS 5

Ground mustard vinaigrette

MAUI CHICKEN SKEWERS 4.75

Pineapple hoisin dipping sauce

GRILLED PEPPERED BEEF SATAY 4.75

Dijon BBQ dipping sauce

BACON-WRAPPED SEA SCALLOPS 6

Hickory-smoked thick-cut bacon

COCONUT-FRIED SHRIMP 5

Sweet Thai dipping sauce

MINIATURE DUNGENESS CRAB CAKES 6

Tarragon aioli

MINIATURE KOBE BEEF BURGER 5

Beecher's white cheddar, gherkin, garlic aioli

CARIBBEAN PORK CARNITAS 5

Island taro chip with chile-lime crema

CRISPY HERB POLENTA 5

Duck confit, Oregon blue cheese mousse

Plated Reception Dinners

STARTERS

NORTHWEST SALMON CHOWDER

Sweet corn, sliced chives

FOREST MUSHROOM BISQUE

Parmesan puff pastry

ROASTED TOMATO BISQUE

Basil, white cheddar crostini

BURRATA

Vine-ripened tomato, baby arugula, basil emulsion, white balsamic, fleur de sel

OREGON SMOKED BLUE CHEESE BRULEE

Candied walnut crumble, membrillo, petite frisee salad, pomegranate molasses

POACHED PRAWN COCKTAIL

Lemon, bloody Mary cocktail sauce

DUNGENESS CRAB CAKES

Fresh green curry beurre blanc, cilantro oil, herb salad

SALADS

Select one to precede your entrée course.

WHOLE LEAF CAESAR

Hearts of romaine, herb croutons, shaved grana Parmesan, white anchovy, club Caesar dressing

FRISÉE & WATERCRESS

Mandarin orange, spicy candied cashews, shaved radish, honey-tangerine vinaigrette

BABY SPINACH

Golden raisins, white cheddar crackers, pickled red onion, ground mustard vinaigrette

FORAGED GREENS

Hazelnut-cruste goat cheese, roasted red grapes, English cucumber, tarragon dressing

ROASTED BEET & ARUGULA

Toasted pecans, feta cheese, white balsamic vinaigrette, saba

BUTTER LETTUCE WEDGE

Oregon blue cheese, baby heirloom tomato, shaved sweet onion, green goddess dressing

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ENTRÉES

Entrée cost includes: your choice of salad and side dish, chef's seasonal vegetables and rustic sourdough bread. Freshly brewed coffee and tea service is also included. You may select up to three entrée selections (including a vegetarian option). The higher price of the entrées selected will be charged. Additional charges apply to add a starter or intermezzo course.

FILET OF TENDERLOIN* 66

Choice of one preparation:

- Shallot-Madeira demi-glaze
- Cabernet demi-glaze with Cipollini onions
- Brandied peppercorn sauce
- Béarnaise sauce

CHILEAN SEA BASS* 62

Choice of one preparation:

- Olive oil, mint, lemon & basil
- Tomatilla cream sauce
- Scallion & white wine sauce
- Lemon dill aioli

GRILLED SALMON* 62

Choice of one preparation:

- Lemon, tarragon & garlic
- Grilled pineapple salsa
- Miso-marinated, housemade teriyaki
- Herbed butter sauce

HERB ROASTED CHICKEN BREAST 57

Choice of one preparation:

- Roasted red pepper cream
- Preserved lemons and cured olives
- Olives, artichokes, sundried tomato compote, lemon- thyme jus
- Mushroom marsala pan sauce

VEGETARIAN ENTRÉES

PARMESAN POLENTA CAKE 50

Roasted tomato sauce, vegetable stack

THREE CHEESE RAVIOLI 50

Creamy pesto, vegetable stack

GORGONZOLA RISOTTO CAKE 50

Roasted bell peppers, wild mushrooms, quinoa salad, basil oil

GRILLED VEGETABLE TOWER 50

Basil pesto, balsamic vinegar, polenta

PASTA DU JOUR 50

DUET ENTRÉES

PETITE FILET WITH SEA BASS* 72

Brandied peppercorn, shiitake mushroom relish

PETITE FILET WITH PRAWNS* 72

Brie with pink peppercorn demi-glaze, mango salsa

PETITE FILET WITH SALMON* 72

Rosemary-thyme jus, roasted fennel, tomatoes & mushrooms

PETITE FILET WITH CRAB CAKE* 72

Shallot-Madeira demi-glaze, sweet Dijon cream

KING SALMON WITH JUMBO PRAWNS* 69

Quinoa pilaf, wilted greens, citrus beurre blanc

SIDE DISHES

Select one to accompany your entrée:

- Potato gratin with chive and Parmesan
- Yukon gold mashed potatoes
- Roasted fingerling potatoes with fresh herbs
- Wild and jasmine rice pilaf
- Polenta herb cake with tomato ragu
- Seasonal risotto
- Sweet potato flan

Wedding Buffets

DINNER BUFFETS

A minimum of 50 guests, please. All buffets are served with freshly brewed coffee, decaffeinated coffee and tea.



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VISTA BUFFET* // 55 per guest

- Seasonal fruit display

Choice of:

- Field greens or traditional Caesar salad
- Chicken or salmon entrée selection
- One side dish
- Chef's seasonal vegetables
- Rustic sourdough bread and butter

EVERGREEN BUFFET* // 64 per guest

- Seasonal fruit display

Choice of:

- Field greens or traditional Caesar salad
- One entrée selection
- One carving station with chef attendant
- One side dish
- Chef's seasonal vegetables
- Rustic sourdough bread and butter

LAKESIDE BUFFET* // 72 per guest

- Choice of two hors d'oeuvres (1 of each per guest)
- Seasonal fruit display

Choice of:

- Mediterranean display or specialty cheese display
- One salad selection
- Two entrée selections
- One side dish
- Chef's seasonal vegetables
- Rustic sourdough bread and butter

GRANDVIEW BUFFET* // 82 per guest

- Choice of two hors d'oeuvres (2 of each per guest)
- Seasonal fruit display

Choice of:

- Grand seafood display or Pacific Rim display
- One salad selection
- Two entrée selections
- One carving station with chef attendant
- One side dish
- Chef's seasonal vegetables
- Rustic sourdough bread and butter
- Chocolate dipped strawberries

Family style available for additional \$3 per guest.

BUFFET ENTRÉE SELECTIONS

FILET OF TENDERLOIN*

Choice of one preparation:

- Shallot-Madeira demi-glaze
- Cabernet demi-glaze with Cipollini onions
- Brandied peppercorn sauce
- Béarnaise sauce

CHILEAN SEA BASS*

Choice of one preparation:

- Olive oil, mint, lemon & basil
- Tomatilla cream sauce
- Scallion & white wine sauce
- Lemon dill aioli

GRILLED SALMON*

Choice of one preparation:

- Lemon, tarragon & garlic
- Grilled pineapple salsa
- Miso-marinated, housemade teriyaki
- Herbed butter sauce

HERB ROASTED CHICKEN BREAST

Choice of one preparation:

- Roasted red pepper cream
- Preserved lemons and cured olives
- Olives, artichokes, sundried tomato compote, lemon- thyme jus
- Mushroom marsala pan sauce

BUFFET SALAD SELECTIONS

FRISÉE & WATERCRESS

Mandarin orange, spicy candied cashews, shaved radish, honey-tangerine vinaigrette

BABY SPINACH

Golden raisins, white cheddar crackers, pickled red onion, ground mustard vinaigrette

TRADITIONAL CAESAR

Hearts of Romaine, grana Parmesan, herb croutons, white anchovy

FIELD GREENS

Roasted walnuts, preserved apricots, shaved red onion, feta cheese, champagne dressing

ROMAINE & RADICCHIO

Shaved Manchego cheese, Pomodoraccio tomatoes, crispy prosciutto

CAPRESE

Marinated mozzarella, sliced vine-ripened tomato, basil emulsion, white balsamic syrup

BUFFET SIDE SELECTIONS

- Roasted marble potatoes with whole garlic
- Yukon Gold mashed potatoes
- Five rice blend
- Quinoa pilaf with mirepoix and lemon
- Chef's selection of seasonal vegetables
- Haricot vert with brown butter and toasted almonds
- Grilled asparagus with baby tomatoes and Parmesan
- Roasted trio of cauliflower tossed in chimichurri

Extra Menu Options

SPECIALTY STATIONS

CARVING STATIONS

A minimum of 50 guests is required for each carving station. All carving stations include a complimentary chef attendant and are served with rolls.

HERB-CRUSTED PRIME RIB* 18
Served with natural jus and horseradish cream sauce

ROSEMARY & GARLIC RUBBED LEG OF LAMB* 16
Served with fig & orange marmalade

WHOLE ROASTED BREAST OF TURKEY* 14
Served with cranberry ginger chutney, giblet gravy

PEPPER-CRUSTED BEEF TENDERLOIN* 18
Served with brandied-shiitake mushroom sauce

ROASTED PORK TENDERLOIN* 16
Washington dried cherry compote

CHEF'S PASTA STATION // 15 per guest

Choose two pastas and an accompanying sauce for each. You may enhance your pasta station by adding one mix-in accompaniment per pasta dish for an additional \$3 per guest.

PASTA OFFERINGS

Orecchiette, petite penne, farfalle, fusilli, stuffed ravioli or tortellini (choice of stuffings)

SAUCE OFFERINGS

Spicy puttanesca, pesto cream sauce, roasted tomato and basil, wild mushroom ragout, truffle mac and cheese, lemon cream, alfredo with chives

MIX-IN ACCOMPANIMENTS // extra \$3.50 per guest

Wild mushrooms, caramelized onions, italian sausage, italian chicken sausage, grilled chicken breast, grilled vegetables, crispy pancetta, sun-dried tomatoes, kalamata olives, roasted peppers

CHILDREN'S MENU

34 per guest

Fresh fruit cup will be served for the first course

Please select one entrée:

- Penne with marinara
- Penne "mac 'n' cheese"
- Chicken strips and fries
- Individual cheese pizza
- Mini burgers and fries

VENDOR MEAL

34 per guest

All meals are boxed and served with pasta salad, fresh fruit, freshly baked cookie and bottled water

Please choose one sandwich selection:

- Chicken Caesar wrap
- Grilled chicken breast hoagie
- Roasted turkey and Swiss
- Grilled vegetable pita sandwich



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ENHANCE YOUR CAKE TABLE WITH MINIATURE SWEETS

CHOCOLATE COVERED STRAWBERRIES
52 per dozen

ASSORTED FRENCH MACAROONS
48 per dozen

PETITE FOURS AND MINIATURE DESSERTS
48 per dozen

CHOCOLATE-DIPPED CHEESECAKE BITES
48 per dozen

TRIO OF CHOCOLATE TRUFFLES
52 per dozen

ASSORTED CAKE POPS
42 per dozen

MINIATURE ASSORTED FRESHLY BAKED COOKIES
24 per dozen

LATE NIGHT SNACKS

Priced per guest.

MINIATURE KOBE BEEF BURGERS 9
White cheddar, gherkin, herb aioli and french fries

MINI CHOCOLATE CHIP AND PEANUT BUTTER COOKIES 6
Served with cold milk and chocolate milk

GRILLED CHEESE & TOMATO SOUP SHOOTERS 6

MINI ASSORTED PIZZA 6

THE MORNING AFTER

Invite your friends and family to a private brunch the morning after the big event. Secure our Polaris dining room all to yourself for an intimate family-style experience. Let our banquet team do all the work while you and your guests relax and enjoy a chef-created breakfast experience.



Wine and Beverage List

WINE & BEER SELECTIONS

WHITE WINE

7 Falls Chardonnay, WA	38
Kendall Jackson Vintners Reserve Chardonnay, CA	39
Seven Hills Riesling, WA	40
J. Scott Cellars Viognier, OR	41
Airfield Estates Lightning, OR	39
Mercer Sauvignon Blanc, WA	38
Matanzas Creek Sauvignon Blanc, CA	42
Adelsheim Pinot Gris, OR	36
Spindrift Cellars Pinot Gris, OR	38
Chateau Ste. Michelle Chardonnay, WA	45

RED WINE

7 Falls Cabernet Sauvignon, WA	38
7 Falls Merlot, WA	38
Rebel Cost Reckless Love, CA	41
Freemark Abbey Merlot, CA	42
Kendall Jackson Meritage, CA	44
Wallace Brook Pinot Noir, OR	42
Jovino Pinot Noir, CA	44
Marietta Zinfandel, WA	43
SkyFall Cabernet Sauvignon, CA	41
Le Fervent Syrah, FR	43
Chateau Ste. Michelle Cabernet Sauvignon, WA	44
Basel Cellars Syrah, WA	49

CHAMPAGNE & SPARKLING WINE

Zardetto Brut Cuvee Sparkling Wine, IT	38
Capitello NV Brut Sparkling Wine, OR	42
Schramsberg Bland de Blanc, CA	69
Veuve Clicquot Brut NV, FR	94

BEER SELECTIONS

Imported, domestic and microbrew	9
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NON-ALCOHOLIC BEVERAGES

White or red sparkling grape juice	20
Soft Drinks, mineral waters	4.75
Fruit juice	4.75
Fruit punch (per gallon)	58

LIQUOR SELECTIONS

STANDARD BAR SPIRITS

Hosted:	10 per drink
No-Host:	12.50 per drink (<i>tax Included</i>)

- *Ketel One Vodka*
- *Beefeater Gin*
- *Johnny Walker Red Scotch*
- *Maker's Mark Bourbon*
- *Seagram's VO American Whiskey*
- *Bacardi Silver Rum*
- *1800 Anejo Tequila*

PREMIUM BAR SPIRITS & CORDIALS

Hosted:	11 per drink
No-Host:	13.50 per drink (<i>tax Included</i>)

- *Grey Goose Vodka*
- *Bombay Sapphire Gin*
- *Chivas Regal 12 Year Scotch*
- *Knob Creek Bourbon*
- *Crown Royal Canadian Whiskey*
- *Captain Morgan Private Stocked Rum*
- *Patron Silver Tequila*
- *Grand Marnier*
- *Kahlua*
- *Bailey's Irish Cream*

BAR PRICING

	HOST	NO-HOST
House wine	10	12.50
Premium wine	12	14.50
Imported beer	7.25	9.25
Domestic beer	7.25	9.25
Microbrew	7.25	9.25
Soft drinks	4.75	5.75
Mineral waters	4.75	5.75
Fruit juice	4.75	5.75

Drink tickets will be charged at \$10 each for standard bar, \$11 for premium bar. Non-alcoholic beverages will be charged at ½ ticket price.



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PHOTO COURTESY OF FINO PHOTOGRAPHY



Preferred Vendor List

CAKES & DESSERTS

NancyKay's Confections	425.417.5363
Sweet Side – Seattle	206.547.2253
Sharon's Cakes	425.747.3018
Creative Cakes	253.859.2812
Mike's Amazing Cakes	425.869.2992
Trophy Cupcakes	206.390.0900
Cupcake Royale	206.883.5656

PHOTOGRAPHERS

Alex Photography	425.883.6800
Fino Photography	253.508.3085
Yours By John	206.498.9684
Jenny GG Photography	425.830.4421
Cory Parris Photography	425.637.8852
Matthew Land	360.649.3078
John & Joseph Photography	206.715.8247

DJS, BANDS & MUSICIANS

Sounds Unlimited	206.364.4000
Chris Graves	425.299.0647
Beautiful Noise	425.391.2185
Machine Entertainment	206.448.1999
Julian Catford (Guitarist)	206.546.5487
Silverwood Music Ensembles	206.367.4879
Windsong Trio	253.941.2540

FLORISTS

Fena Flowers	425.825.8181
A Heart for Flowers	206.817.8837
Lawrence the Florist	425.454.6622
Seattle Floral Design	206.414.8446
Mercer Island Florist	206.232.2990
Ravenna Bloom	206.522.7200

INVITATIONS & CALLIGRAPHY

Paper Fling	425.908.7727
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OFFICIANTS

A Heavenly Ceremony	206.789.9788
Reverend Ray Van Winkle	425.742.2001
Reverend Patrick Callahan	206.329.1234
Reverend Mary Calhoun	425.442.4468
We Do I Do's	425.275.6115
The Wedding Gentlemen	425.770.9243
Judge Deborah Fleck	206.938.4230

ON-SITE HAIR & MAKE-UP SERVICES

KM Hair and Makeup	253.278.2035
KLS Makeup Artistry	425.879.8187

VIDEOGRAPHY

Edit 1 Media	800.719.0185
Aaron Horton Productions	206.679.8784
Bogle Productions	206.242.1858
Millstream Video Productions	253.854.9934
Best Made Videos	425.785.0718

EVENT DESIGN & DECOR

We Create For You	425.736.2511
Rented Elegance & Design	425.462.2244

CHAIR COVERS & SPECIALTY RENTALS

Seattle's Best Chair Covers	206.854.9330
L&M Chair Covers	425.677.7122
Pedersen's Rentals	206.749.5400

ICE CARVING

Studio Ice	253.770.7178
Creative Ice	253.941.7248

PLANNING OR DAY OF

Manette Gracie Weddings	253.225.1916
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PHOTO BOOTH

Snap Bar	206.802.9665
Seattle Photo Booths	425.577.4894

BRIDAL SPA PACKAGES

The Spa at the Bellevue Club is happy to offer a variety of Bridal Spa Packages during the week of the wedding.

I DO PACKAGE 3.25 Hours | \$299

- Signature HydraFacial
- 50-minute Massage
- Essential Pedicure
- Essential Manicure

PERFECT COUPLE PACKAGE 2 hours | \$180

- Personalized 60-minute Facial
- 50-minute Massage

IN LOVE PACKAGE 2.25 Hours | \$169

- Organic Sugar Scrub
- Essential Manicure
- Essential Pedicure

A LA CARTE

Receive 15% off regular menu pricing. For more services and information, call The Spa at 425.688.3114.



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EVENT SPACES

The Bellevue Club offers a variety of private event spaces to host nearly any type of gathering.

Our spaces are inviting, versatile and private, setting the stage for an intimate and sophisticated event.

Our Olympic Ballroom is beautifully appointed with dark wood highlights, deep copper, rich amber, coffee and sky-toned carpet and fabrics. The color palette is dramatic, yet firmly grounded in a Northwest feel. The clean lines, textured wall coverings and the organic patterns within the fabrics all create a classic, yet modern sense of inherent and discreet grace. The ballroom provides an attractive backdrop for all types of social events including weddings, birthdays and anniversary parties, retirement and holiday functions and more.

The Atrium, located adjacent to the ballroom, provides an excellent space for a prefunction prior to the start of your reception. Complete with baby grand piano, skylights and lush landscaping, the Atrium is a perfect space for cocktails and conversation.

We can also set the stage for beautiful rehearsal dinners and Bridal showers. Various room set-ups available and we are equipped to accommodate your audio/visual needs.

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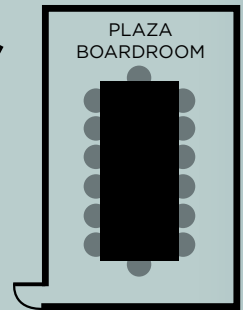
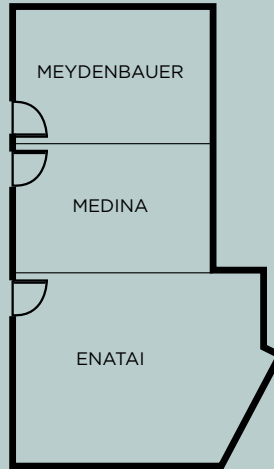
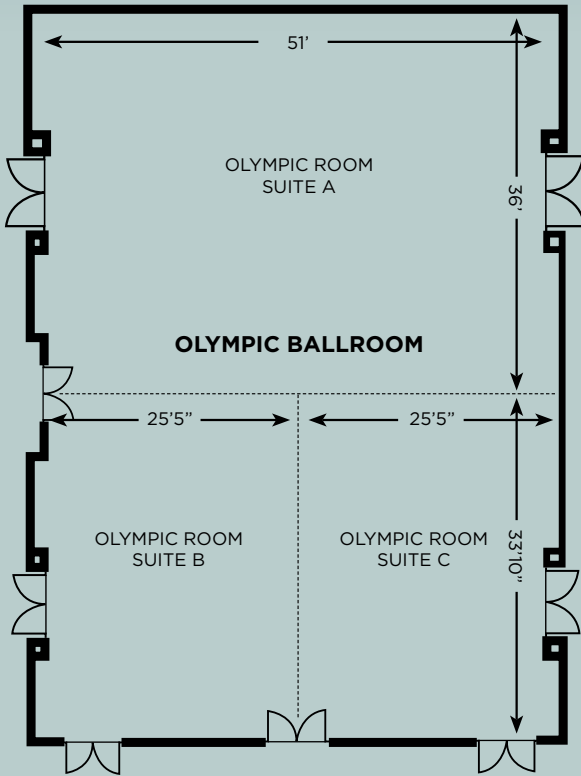
ROOM CAPACITIES

Olympic Ballroom (Suite A, B and/or C): 2-220+

Plaza Boardroom: 14

Enatai Room: 20

Meydenbauer and Medina Rooms: 8



ROOM CAPACITIES

Room	72" Round Tables 10- or 12-person	60" Round Tables 8-person	U-Shape or Hollow Square	Classroom	Theatre	Conference	Square Feet	Ceiling Height
Enatai	—	24	12-14	15	30	20	392	9'
Medina	8-10	8	—	—	20	10	237	9'
Meydenbauer	8-10	8	—	—	20	10	237	9'
Olympic Ballroom	228	180	60	140	275-300	—	3570	12'
Olympic Room Suite A	100	80	60	72	125	—	1836	12'
Olympic Room Suite B/C	100	80	60	72	125	—	1734	12'
Olympic Room Suite B	40	32	25/32	24	60	24	870	12'
Olympic Room Suite C	40	32	25/32	24	60	24	870	12'
Plaza Boardroom	—	—	—	—	—	14	484	9'

Capacities listed are for maximum seating. Head tables, bars, projectors, screens, dance floors, staging or any other room additions will affect totals.

*200 or more, chairs will be rented.

Bellevue Club Hotel



Discover the Northwest's best kept secret. Bellevue Club Hotel—sleep well, live well.

All guestrooms enjoy 24-hour concierge service, room service and a hospitality membership to the Bellevue Club with its 200,000 square feet of world-class athletic facilities and restaurants.

The Bellevue Club is the Eastside's premier athletic and social club with two indoor pools, tiered hot tub, full-sized gym, indoor/outdoor tennis courts, racquetball/squash courts, stunning weight and cardio rooms and serene yoga and Pilates studios.

The Bellevue Club also features Polaris Restaurant for fine dining, Cosmos Bar and Lounge, Splash for casual dining, and Luna for coffee or gourmet on the go. The full-service spa offers massage, body treatments, facials, manicures and pedicures. Covered valet parking is available to hotel guests.



SUITES AND ROOMS

DELUXE ROOMS

Redefining the standard room.

- *Multi-line phone, voicemail, teleconferencing capabilities, data port & in-room movie system*
- *T-1 or wireless Internet connection*
- *Hair dryer, bathrobes, iron and ironing board, safe and private bar*
- *Spacious work desk*

PREMIER ROOMS

Premier in every way.

- *Multi-line phone, voicemail, teleconferencing capabilities, data port & in-room movie system*
- *T-1 or wireless Internet connection*
- *Hair dryer, bathrobes, iron and ironing board, safe and private bar*
- *Spacious work desk*
- *Large marble, limestone and granite bathrooms with deep soaker tubs and glass-enclosed showers available*
- *Cozy fireplace available in some rooms*
- *Balcony with tennis court, garden or courtyard fountain views available*

CLUB ROOMS

The best of Bellevue.

- *Multi-line phone, voicemail, teleconferencing capabilities, data port & in-room movie system*
- *T-1 or wireless Internet connection*
- *Hair dryer, bathrobes, iron and ironing board, safe and private bar*
- *Spacious work desk*
- *Located on the ground floor*
- *Dramatic 12-foot vaulted ceilings*
- *French doors opening onto a private terra-cotta patio*
- *Garden and tennis court views*
- *Nightly turndown*
- *Large marble, limestone and granite bathrooms with deep soaker tubs and glass-enclosed showers available*

THE WILBURTON SUITE

Perfect elegance and style.

- *1,100 square feet of luxury*
- *Separate master bedroom*
- *Master bathroom with skylight and large jetted tub*
- *3/4 bath off main living area*
- *Glass dining room table that seats 4-6 guests*
- *Stylish living room with fireplace*
- *French doors leading to a relaxing outdoor balcony*

THE FOUNTAIN SUITE

Like home, only better.

- *1,100 square feet of luxury*
- *Separate master bedroom*
- *Master bathroom with skylight and large jetted tub*
- *3/4 bath off main living area*
- *Glass dining room table that seats 4-6 guests*
- *Stylish living room with fireplace*
- *French doors leading to a relaxing outdoor balcony*
- *Connecting room available*

THE RAINIER SUITE

The summit of Northwest lodging.

- *1,900 square feet of luxury*
- *Stylish living room with fireplace*
- *Dining room table that seats 8-12 guests*
- *Separate master bedroom*
- *Tupelo wood floor and Persian rugs*
- *Wet bar*
- *French doors lead to two elegant outdoor balconies*
- *Views of Mount Rainier and the Cascade mountain range*
- *Deluxe master bathroom with double glass-enclosed shower and luxury jetted tub*
- *Connecting room available*

FOR MORE INFORMATION

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