



## ***Courtyard by Marriott - Seattle/Federal Way***

### ***Location***

*The Courtyard by Marriott is the perfect location for your Wedding Reception or Rehearsal Dinner. We are able to accommodate up to 100 people.*

### ***Inquiries & Site Tours***

***Please contact the Sales Department at 206-433-4449***

*We would be delighted to schedule a time to give you a tour of our hotel to discuss the wedding event of your dreams.*

### ***Food and Beverage Minimums***

*Your Reception or Rehearsal Dinner will be held in our Gateway Ballroom. The minimum for the Food & Beverage is \$2,500.*

### ***Receptions***

*We would be honored to accommodate your Wedding Reception or Rehearsal Dinner. The set-up fees range from \$250 - \$1,000.*

### ***Service Charges***

*All charges are subject to a 20% service charge and Washington State sales tax.*

### ***Beverages***

*The Courtyard by Marriott offers several beverage options to meet your specific needs. Our corkage fee on wine and champagne is \$10.00 per bottle. All other beverages will be provided by hotel and are charged on a consumption basis.*

### ***Parking***

*The hotel offers complimentary parking located in front and on the side of the building.*

### ***Guest Rooms***

*Please contact a Sales Manager for special wedding rates for 10 or more rooms. A complimentary custom web page will be provided to your family and friends, so they will have the convenience of making reservations online.*

### ***Reservations and Payment***

*We can place event space on a courtesy hold up to 3 days without a contract. However, the event space will not be confirmed until the contract is signed. In order to confirm your event date, a 25% non-refundable advance deposit of the estimated event charges and credit card number must be on file. The advance deposit will be applied to your final invoice.*

## *Wedding Packages*

*The Seattle Federal Way Courtyard by Marriott offers three complete wedding packages. Each packet includes the following complimentary:*



- ☞ Banquet Tables set with China, Glass, Silverware*
- ☞ Hotel Linens and Napkins*
- ☞ Tasting for four guests*
- ☞ Cake Cutting*
- ☞ Sparkling Wine or Cider Toast during Reception*
- ☞ Bartender Fees*

### **Package One**

*Offers your guests a full dinner buffet, served in the Gateway Ballroom.*

#### ***Choice of Three Side Dishes:***

*Roasted Red Potatoes or Garlic Mashed Potatoes*

*Creamy Parmesan Risotto or Wild Rice Pilaf*

*Fresh Seasoned Vegetables*

*Asparagus with Hollandaise Sauce*

*Mixed Green with walnuts, dried cranberries, and dried apples with red wine vinaigrette*

*Classic Caesar Salad*

*House Garden Salad with an assortment of dressings*

#### ***Choice of Two Main Entrees:***

*New York Steak with Portobello Mushroom Demi-Glace*

*Grilled Rosemary Chicken*

*Fresh Seared Halibut Beurre Blanc or Grilled Salmon Fillets with Lemon Dill Sauce*

*Petite Filet Mignon with Brandy Peppercorn Mushroom Reduction*

*Fresh Rolls, served with butter and margarine*

*Ice Water, Freshly Brewed Regular and Decaffeinated Coffee Included*

***\$50 per guest***

## **Package Two**

*Includes an array of appetizing Hors d'oeuvres, served in the Gateway Ballroom.*

*Please select 6 options from the following:*

### ***Cold Hors d'oeuvres***

*Crostini with Wild Raspberry Cream Cheese  
Crostini with Shrimp Pate  
Prosciutto Wrapped Asparagus with Goat Cheese  
Tomato & Basil Tapenade on Crisp Bread  
Shrimp Cocktail*

### ***Hot Hors d'oeuvres***

*Spanikopita  
Mushrooms filled with Sausage  
Buffalo Style Spicy Chicken Wings with Celery and Blue Cheese Dressing  
Chicken Fingers with BBQ Sauce and Ranch  
Jalapeno Poppers  
Vegetarian Egg Rolls with Sweet and Sour Sauce*

### ***Deluxe Hot Hors d'oeuvres***

*Chicken Satay  
Scallops Wrapped in Bacon  
Pork or Chicken Pot Stickers  
Mushrooms filled with Crab  
Assorted Mini Quiche  
Shrimp Wonton*

*Fresh Rolls, served with butter and margarine  
Ice Water, Freshly Brewed Regular and Decaffeinated Coffee Included*

***\$45 per guest***



### **Package Three**

*Offers your guests a delightful assortment of treats and an appetizing dinner buffet served in the Gateway Ballroom.*

#### ***Appetizers***

*Please select three options from the following:*

#### ***Cold Hors d'oeuvres***

*Shrimp Cocktail  
Crostini with Shrimp Pate  
Prosciutto wrapped Asparagus with Goat Cheese  
Tomato & Basil Tapenade on Crisp Bread*

#### ***Hot Hors d'oeuvres***

*Spanikopita  
Mushrooms filled with Crab or Sausage  
Chicken Satay  
Vegetarian Egg Rolls with Sweet and Sour Sauce  
Scallops wrapped in bacon*

#### ***Dinner Buffet***

#### ***Choice of Three Side Dishes:***

*Roasted Red Potatoes or Garlic Mashed Potatoes  
Creamy Parmesan Risotto or Wild Rice Pilaf  
Fresh Seasoned Vegetables  
Asparagus with Hollandaise Sauce  
Mixed Green with walnuts, dried cranberries, and dried apples with red wine vinaigrette  
Classic Caesar Salad  
House Garden Salad with an assortment of dressings*

#### ***Choice of Two Main Entrees:***

*New York Steak with Portobello Mushroom Demi-Glace  
Grilled Rosemary Chicken  
Fresh Seared Halibut Beurre Blanc or Grilled Salmon Fillets with Lemon Dill Sauce  
Petite Filet Mignon with Brandy Peppercorn Mushroom Reduction*

*Fresh Rolls, served with butter and margarine  
Ice Water, Freshly Brewed Regular and Decaffeinated Coffee Included*

***\$75 per guest***

## Beverages

### Premium Bar- \$6.00

Bacardi Light Rum  
Beefeaters Gin  
Smirnoff Vodka  
Jose Cuervo Tequila  
Seagram's 7 Whiskey

### Wine Selection\* - by the glass

Copperidge White Zinfandel, California  
Washington Hills Riesling, Washington  
**\$5.00**

Washington Hills Merlot, Washington  
Rancho Zabaco Zinfandel, California  
Washington Hills Cabernet/Merlot, Washington  
Washington Hills Cabernet Sauvignon, Washington  
Gallo of Sonoma Chardonnay, California  
**\$6.00**

\*Other wines available upon advanced request

### Top Shelf -\$7.00

Tanqueray Gin  
Jack Daniels  
Cuervo 1800 Tequila  
Absolut Vodka  
Capt. Morgan's Rum

### Beer Selections- \$5.50

MGD  
Miller Light  
Coors Light  
Heineken  
Red Hook  
Alaskan Amber  
Amstel Light

## Reception Enhancements

Chocolate Fountain (dark or milk) with assorted Fruit, Marshmallows, Cookies  
\$10.00 per guest

Bite-Size Dessert Display  
\$5.00 per guest

Non- Alcoholic Fruit Punch  
\$40 a gallon

Assorted Sodas  
\$2.50 per guest

Dance Floor  
\$300- \$400

PA Systems and Microphone  
\$200

LCD Projector and Screen  
\$200