

Joy

YOUR DREAM WEDDING SM



ceremony reception enhancements our hotel

it's about
tradition

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.

Seattle Marriott Waterfront
2100 Alaskan Way
Seattle, WA 98121
p 206.443.5000
f 206.443.1000
www.seattlemarriottwaterfront.com



Grand Pacific Ballroom

Our Grand Pacific Ballroom features sixteen-foot ceilings, rich beautiful colors and stately millwork to create a classic motif. Our ballroom can hold intimate ceremonies from 20 to 800 guests.

Library

The library features floor to ceiling windows overlooking Elliott Bay and the Marina. Our library can accommodate ceremonies up to 75 guests.

Harbor and Seaport Room

The Harbor and Seaport Room are located on our ballroom level. Each of these rooms can accommodate private ceremonies up to 80 guests.

Pricing

Please inquire with your Sr. Catering Sales Executive for pricing on these locations.



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Package One | Package Two | Package Three | Enhancements | Beverage



Evening Wedding Packages

The Seattle Marriott Waterfront offers three complete evening wedding packages. All packages include the following:

- Grand Pacific Ballroom, Harbor Room, Seaport Room, Courtyard or 2100 Bistro
- Marriott Certified Wedding Planner
- Hospitality Suite
- Banquet table Set with China, Glass, Silverware and Centerpiece
- Hotel Linens and Chair Covers
- Dance Floor
- Waterfront Suite on Wedding Night
- Tasting For Up To Four Guests
- Tables For Gifts, DJ and Cake
- Cake Cutting Fee
- Champagne or Sparkling Cider Toast During Reception
- Bartender Fees For Hosted Bars



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Evening Package One

This package offers your guests a full dinner. Once your guests arrive, we will open the doors to your reception setting and your guests will be seated at their table. You have your choice of a two course plated dinner or a buffet.

Plated Dinner Options

Your dinner is served with Artisan Bread & Butter, Salad or Soup, Starbucks Coffee and Assorted Tazo Teas.

Vegetarian

\$59

Chicken

\$59

Salmon or Halibut

\$63

Tenderloin

\$69

Duet of Filet and Shrimp

\$73

Our hotel feels that a big part of your wedding day is remembering one of the most important senses of all, TASTE! The Chef along with your Event Manager will create a menu with you based on your personal favorites during your complimentary tasting.

We have included sample menus on the next page that our chef has created to inspire you with some ideas.



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Sample Menus

Sample Menu #1

Organic Willy Farms Field Greens with Roasted Beets, Crumbled Oregonzola Cheese, Candied Pecans Topped with Honey Balsamic Vinaigrette

Herb Roasted Chicken Breast with Chick Pea Stew,
Wilted Baby Spinach and Pomegranate Molasses Glaze

Sample Menu #2

Lobster and Cognac Bisque, Crème Fraiche and Fromage Fort Crostini

Pan Seared Sassy Spiced Filet with Creamy Horseradish Mashed Potatoes,
Sautéed Garlicky Green Beans and Wild Mushroom and Sherry Cream

Sample Menu #3

Washington Dungeness Crab Cakes, Roasted Garlic and Red Pepper Aioli,
Pea Shoot Salad and Israeli Cous Cous

Grilled Five Spice Salmon with Roasted Fingerling Potatoes, Sautéed Sesame Baby Bok Choy, Red Grape and Cucumber Relish and Citrus Ponzu

Don't worry if you don't have menu ideas, we have a full menu that your Event Manager can discuss with the two of you prior to your tasting.



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Buffet Dinner Options

Your dinner buffet includes Artisan Bread & Butter, Starbucks Coffee and Assorted Tazo Teas.

Choice of four side dishes:

- Organic Greens Salad
- Caesar Salad
- Roasted Vegetables
- Garlic Mashed Potatoes
- Clam Chowder
- Grilled Asparagus
- Roasted Red Bliss Potatoes
- Mediterranean Display
- Cheese Display
- Prawn Cocktail
- Sliced Seasonal Fruit
- Lemon Scented Rice Pilaf
- Wild Mushroom and Grilled Scallion Risotto

Choice of two main entrees \$68 per guest:

Choice of three main entrees \$72 per guest:

- Grilled Market Fish
- Crab Macaroni & Cheese
- Prime Rib
- Cedar Plank Salmon
- Butternut Squash Ravioli with Sage Brown Butter
- Chicken Parmigiana
- Pork Loin
- Seafood Paella
- Asparagus Crepes
- Roasted Portabello Steaks
- Lamb Skewers



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Evening Package Two

This package offers your guests a full evening of culinary delights. This package includes a one hour reception with assorted butler passed appetizers. After the reception your guests will be seated in your private room and will be served a delectable dinner. You have your choice of a two-course plated dinner or a buffet.

Appetizers

Please select three options from our most popular selections:

Cold

- Poached Pear and Brie Crostini
- Vietnamese Spring Rolls
- House Smoked Salmon Mousse in Phyllo Cups
- Curried Chicken Canapé

Hot

- Sausage and Roasted Red Pepper Stuffed Mushroom
- Dungeness Crab Cakes
- Tandori Chicken Satay with Mint Chutney
- Zucchini Tartlets with Parmesan Shower



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Plated Dinner Options

Your dinner is served with Artisan Bread & Butter, Salad or Soup, Starbucks Coffee and Assorted Tazo Teas.

Vegetarian

\$66

Chicken

\$66

Salmon or Halibut

\$70

Tenderloin

\$76

Duet of Filet and Shrimp

\$80

You will be able to taste different preparations and accompaniments in your complimentary tasting with our chef.

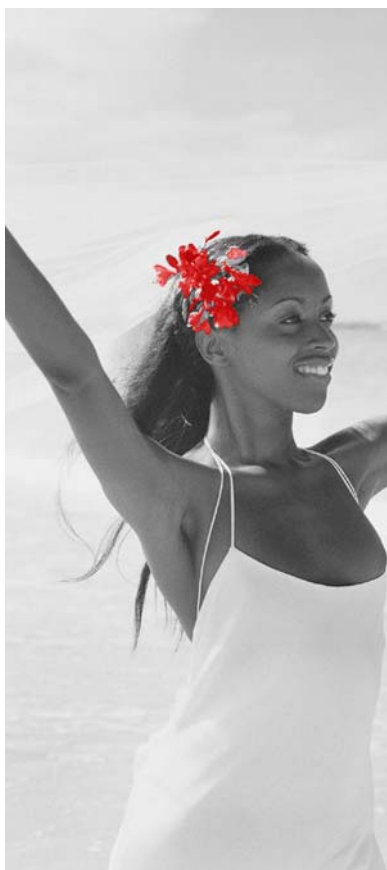
Sample Menus on page 5.



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Choice of four side dishes:

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- Caesar Salad
- Roasted Vegetables
- Garlic Mashed Potatoes
- Clam Chowder
- Grilled Asparagus
- Roasted Red Bliss Potatoes
- Mediterranean Display
- Cheese Display
- Prawn Cocktail
- Sliced Seasonal Fruit
- Wild Mushroom and Grilled Scallion Risotto
- Lemon Scented Rice Pilaf

Choice of two main entrees: \$75

Choice of three main entrees: \$79

- Grilled Market Fish
- Crab Macaroni & Cheese
- Prime Rib
- Cedar Plank Salmon
- Butternut Squash Ravioli's in Sage Brown Butter
- Chicken Parmigiana
- Pork Loin
- Seafood Paella
- Asparagus Crepes
- Roasted Portabello Steaks
- Lamb Skewers



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Evening Package Three Chef's Specialty Menu

This menu is designed to be served Tapas Style, which consists of a selection of appetizers which can form an entire meal. This is typically served later in the evening.

Choice of five selections from the following:

- Whipped Goat Cheese and Caramelized Onion Tartlets
- Honey and Garlic Glazed Beef Tenderloin Shaved on to Crostini with Onion Jam and Bleu Cheese Shower
- Sticky Soy Tuna Tartar on Wonton Chips
- Maple Bacon Wrapped Scallops
- Thai Chicken Lettuce Pockets
- Pan Fried Pot Stickers with Chili and Soy Dipping Sauce
- Prosciutto Wrapped Mozzarella Stuffed Cherry Bombs
- Sugarcane Grilled Shrimp, Chimichurri
- Not Your Mama's Deviled Eggs
- Dungeness Crab Spinach Dip
- Tandori Chicken Skewers with Minted Yogurt
- Vietmenese Spring Rolls with Spicy Peanut Sauce
- Truffled Morel Arancini
- Seasonal Bruschetta
- Fromage Fort Crostini with Chives

\$50 per person



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Enhancements



Salad: Classic Caesar, Field Greens with Crumbled Blue Cheese, Smoked Almonds, Tangerine Balsamic Vinaigrette or Baby Spinach Salad with Toasted Wild Mushrooms, Roasted Hazelnuts and a Warm Bacon Vinaigrette
\$8 per person

Soup: Clam Chowder, Italian Wedding, Lobster and Cognac Bisque, Hawaii Mushroom Soup or Market Vegetable Minestrone
\$8 per person

Asian: Tofu Stir-fry, Chicken Yaki Soba or Mongolian Beef
\$14 per person

Pasta: Cheese Tortellini or Penne with Choice of Two Sauces Rustic Tomato Marinara, Basil Pesto Cream, Creamy Oregonzola or Market Vegetable Primavera
\$14 per person

Add on: Housemade Italian Sausage, Herb Grilled Chicken Breast or House Smoked Salmon
\$3 per person

Carving: Slow Roasted Prime Rib	<i>\$19 per person</i>
Roasted Turkey	<i>\$14 per person</i>
Cedar Roasted Salmon	<i>\$15 per person</i>
Brown Sugar and Oregano Roasted Pork Loin	<i>\$16 per person</i>
Honey Glazed Ham	<i>\$15 per person</i>

Seafood: Chilled Cocktail Prawns with Cocktail Sauce, Alaskan King Crab Legs, Local Oysters on the Half Shell with Lemon and Mignonette, House Smoked Salmon, Spicy Tuna Tartar
\$22 per person

Gyro: Marinated Shaved Lamb, Tzatziki Sauce, Crumbled Feta Cheese, Warm Pita Bread, Diced Tomato and Cilantro and Pomegranate Chutney
\$18 per person



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Beverage Options

Premium Bar

Korbel Brandy
Gordon's Gin
Grant's Family Reserve Whiskey
Jose Cuervo Gold Tequila

Smirnoff Vodka
Jim Beam Bourbon
Bacardi Rum
Jim Beam Whiskey

Top Shelf Bar

Courvoisier VS Cognac
Tanqueray Gin
Meyer's Original Dark Rum
1800 Silver Tequila

Ketel One Vodka
Jack Daniels Whiskey
Johnnie Walker Red
Jameson

Luxury Bar

Remy Martin VSOP Cognac
Bombay Sapphire Gin
Captain Morgan Rum
Patron Silver Tequila
Grey Goose Vodka

Maker's Mark Whiskey
Chivas Regal Scotch
Johnnie Walker Black
Crown Royal

Cordials

Bailey's Irish Cream
Kahlua
Grand Marnier

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Beverage Pricing



Host Bar

Premium Liquor	\$8.00
Top Shelf Liquor	\$8.50
Luxury Liquor	\$9.50
Cordials	\$10.00
Domestic Beer	\$6.50
Premium Beer	\$7.00
Premium Wine	\$8.00
Chateau Ste Michelle	\$11.75
Bottled Water	\$2.75
Soft Drinks	\$4.75

Cash Bar

Premium Liquor	\$9.00
Top Shelf Liquor	\$9.50
Luxury Liquor	\$11.00
Domestic Beer	\$7.50
Premium Beer	\$8.00
Premium Wine	\$9.00
Chateau Ste Michelle	\$12.75
Bottled Water	\$2.75
Soft Drinks	\$4.75



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Wines by the Bottle

Red Wines

Red Diamond Merlot	\$32
Indian Wells Merlot	\$54
Glen Fiona Syrah	\$48
Rex Hill Pinot Noir	\$54
Waterbrook M�elange	\$44
Hedges CSM	\$44
Red Willow Cabernet Sauvignon	\$54
Indian Wells Cabernet Sauvignon	\$54
L'ecole No 41 Merlot	\$69
Columbia Crest Grand Estate Merlot	\$48
Columbia Valley Syrah	\$54

White Wines and Champagne

Hogue Cellars Chardonnay	\$32
Canoe Ridge Chardonnay	\$54
Apex II Chardonnay	\$44
Cakebread Chardonnay	\$87
Brancott Sauvignon Blanc	\$44
Horse Heaven Sauvignon Blanc	\$54
Seven Hills Pinot Gris	\$48
Columbia Crest Pinot Grigio	\$48
Cold Creek Riesling	\$48
Chateau Ste Michelle Eroica Riesling	\$54
Domaine Ste Michelle	\$44
Veuve Cliquot Yellow Label	\$100





Chocolate Fountain

Choice of Dark, Milk or White Chocolate. Served with Assorted Fruit, Marshmallows, Pound Cake, Cookies and Rice Krispy Treats.

\$12 per guest (150 guests or more)

\$15 per guest (75 guests to 149 guests)

Favors

Treasure Chest Boxed Bruttles candies personalized for you wedding. You can even customize them in your wedding colors.

Specialty Drinks

Martini Bar

We can design a martini to match your wedding colors or offer the classics.

\$12 per martini

Non Alcoholic Fruit Punch

\$50 per gallon

Ice Sculpture/Martini Luge

Price is determined by the sculpture selected





Wedding Cake

Create your own personalized wedding cake

Cake Flavors: Vanilla, Chocolate, Carrot, Banana, Red Velvet, Lemon, Orange, Spice, Almond

Frosting: Swiss, Italian or French Butter Cream, Cream Cheese

Fillings: Fruit Preserves, Vanilla or Chocolate Mousse, Lemon Curd, Custard, Cream Cheese

Enhancements: Chocolate Covered Fruit, Truffles, Flowers, Chocolate Drizzle, Monogrammed Chocolates

Starting at \$5 per slice
Additional flavors on request

Late Night Snacks

Choice of three snacks from the following:

- Kobe Beef Sliders with Pommery Mustard and Tillamook Cheddar
 - Crispy Chicken Fingers with Assorted sauces, BBQ, Franks Red Hot Sauce, Creamy Buttermilk Ranch
- Franks Red Hot Sauce tossed Buffalo Wings, served with Oregonzola Blue Cheese Dressing
 - Mini Corn Dogs served with Mustard and Ketchup
 - Crispy Calamari Fries with House Made Tartar Sauce
 - Warm House Chips with Warm Spinach and Artichoke Dip
- Twice Baked Stuffed Potato Skins with Sour Cream, Bacon Bits and Chives
 - Mini Meatballs in Marinara Sauce served with Mini Sweet Rolls
 - Jalapeño Poppers with Cajun Aioli
 - Fried Mozzarella Sticks with Warm Marinara Sauce
- Roasted Garlic and Rosemary House Fries or Sweet Potato Fries served with House Made Tartar Sauce, Garlicky Aioli, Chipotle Ketchup

\$9 per person





Food and Beverage Minimums

The food and beverage minimum ranges from \$2,000 to \$20,000 plus 22% service charge and tax and depend on the event space selected. We do offer special packages and reduced minimums on certain dates. Please contact your Sr. Catering Sales Executive for more information about these packages.

Special Promotions

Book your wedding on Friday, Sunday or three months out and receive the special offers below:

- One complimentary room for parents of the bride and groom
- 15% discount on packages
- Waived ceremony set up fee

Location

The Seattle Marriott Waterfront is located in downtown's vibrant waterfront neighborhood with incredible views of Elliott Bay and the Olympic Mountains. We have different settings for your ceremony and/or reception: Grand Pacific Ballroom, The Courtyard and the Harbor or Seaport Rooms and 2100 Bistro.

Site Tours

We would be delighted to schedule a time to give you a tour of our hotel and discuss the vision of your Joy Wedding. Please call our Sales Department 206.256.1001 to set up an appointment.

Guest Rooms

Please contact your Sr. Catering Sales Executive for special wedding rates for 10 or more rooms.





Parking

The Hotel offers valet parking for \$14.00 for the first hour and \$5.00 for each additional hour. Overnight parking is \$34.00. All fees are exclusive of tax. Please contact your Sr. Catering Sales Executive for other parking options.

Event Reservations and Payment

We can place event space on a courtesy hold up to 3 business days. The event space is not confirmed until the contract has been 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.

All event charges are subject to 22% service charge and tax.

