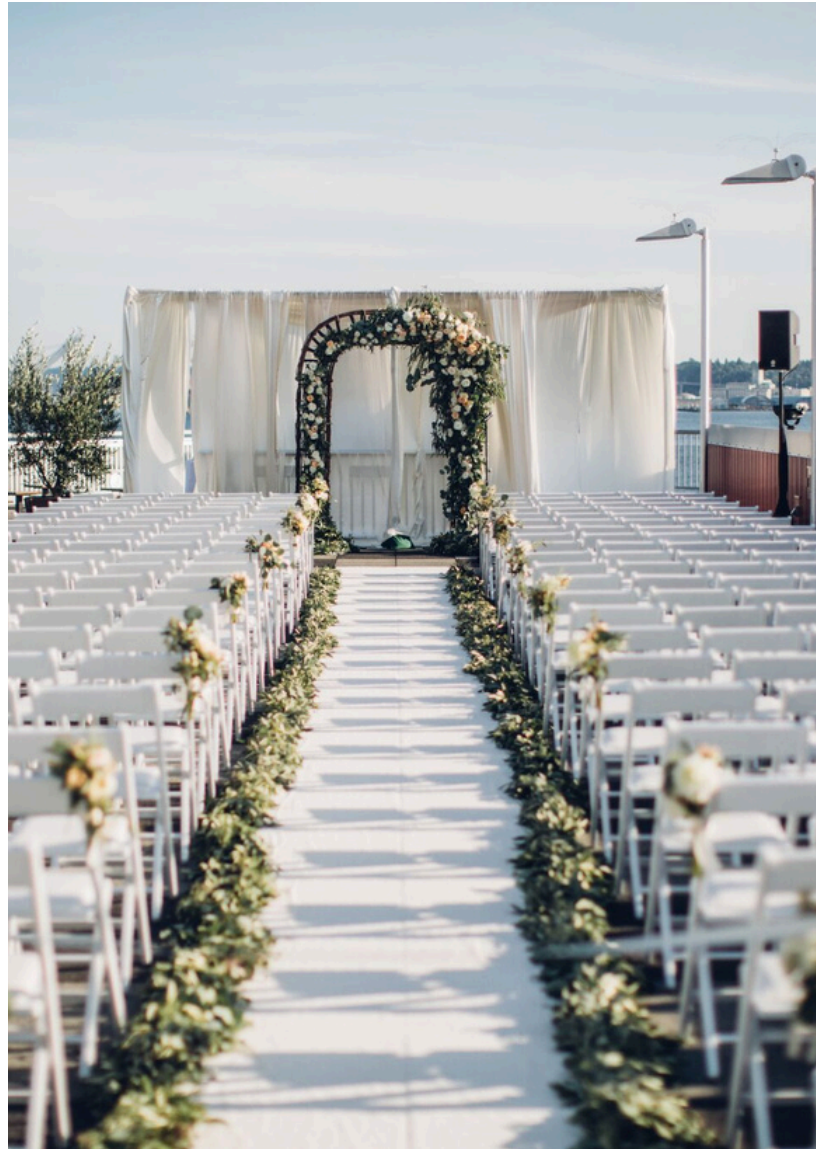


# Wedding & Receptions

2024



**BELL HARBOR**

**INTERNATIONAL  
CONFERENCE CENTER**



# Weddings

## AND RECEPTIONS

Bell Harbor offers an unforgettable Pacific Northwest setting for your big day. Featuring 360-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.

### 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 360-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 why they call Seattle home. The Rooftop Plaza can accommodate up to 300 guests for a seated ceremony, or up to 450 guests for a cocktail-style reception. Bell Harbor International Conference Center | Smith Cove Cruise Terminal | World Trade Center Seattle.



### WORLD TRADE CENTER SEATTLE

For a smaller, more intimate atmosphere for your wedding, the World Trade Center Seattle, located across the street from Bell Harbor, is the perfect setting for ceremonies and receptions. The elegance of the venue is rivaled only by the spectacular views from the Holland America Dining Room, courtesy of floor-to-ceiling windows providing panoramic views of Elliott Bay and the city's dazzling skyline and waterfront. As the sun sets, the room naturally takes on its warm blush tones before the city lights and the party starts. With a large, adjoining patio, guests can get a breath of fresh air and take in the waterfront scene. This venue can accommodate up to 110 guests for a seated dinner with a dance floor, or up to 150 guests for a cocktail-style reception.

### HARBOR ROOM

The Harbor Room features some of the best indoor views of Puget Sound and the mountains that you'll find in Seattle. Opening up to a waterfront terrace, you and your guests can enjoy a one-of-a-kind champagne toast as the sun sets behind the Olympics before transitioning into the Harbor Room to enjoy a beautiful dinner with 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 450 guests for a cocktail-style reception.





# Weddings

## AND RECEPTIONS

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### WEDDING PACKAGES

Our wedding packages are designed to make planning simple, while offering comprehensive and custom options.

### CEREMONY PACKAGE

- On-Site Ceremony
- White Garden Chairs
- Bridal Prep Room
- Groom Prep Room
- Complimentary One Hour Wedding Rehearsal

### RECEPTION PACKAGE

- Two Hours for Setup
  - Five Hours of dedicated Event Time
  - One Hour for Teardown
  - Dedicated On Site Event Assistant & Banquet Manager
  - Dedicated Concierge
  - Cocktail Tables, Dining Tables, Grey Banquet Chairs
  - House Linens & Napkins
  - White China & Silver Flatware
  - Wine & Champagne Glassware
  - Three Votive Candles per table
  - Dance floor
  - Staging
  - Grand Menu Tasting
  - Complimentary Cake Cutting
  - Complimentary Sparkling Wine and Cider Toast
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# Plated

## DINNER PACKAGES

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Each plated dinner includes coffee, tea, bakery rolls, sweet cream butter, chef's choice vegetarian entrée, and cake cutting with tableside service. Entrée indicator place card required.

### BLISS

#### HORS D'OEUVRES

**Tray Passed Hors D'oeuvres** selection of three  
AND

**Grazing Table** vegan nosh of roasted and raw vegetables, olives, dates, chickpea and cannellini bean spread, toasted breads and crackers (gf, v)

#### SALAD

Select one.

**Tomatoes & Mozzarella** heirloom tomatoes, mozzarella cheese, arugula, cherry tomatoes, basil pesto, aged balsamic syrup (veg, gf)

**Organic Summer Greens** crispy shaved garden vegetables, balsamic dressing (gf, v)

**Frisée & Endive** goat cheese, toasted walnuts, edible flowers, champagne apple vinaigrette (veg, gf)

#### ENTREE

Select two.

**Northwest Chicken Breast** cippolini onion and bacon jam, beecher's white cheddar polenta, baby vegetables, sherry thyme reduction (gf)

**Wild Northwest Salmon** mashed mousseline potatoes, seasonal baby vegetables, caramelized leeks, preserved lemon beurre blanc (gf)

**Vegetarian Ravioli** spinach & ricotta, baby vegetables, sautéed mushrooms, garlic basil cream sauce (veg)

**Vegan Quinoa Cake** seared quinoa cake, arborio and beans, roasted king oyster mushrooms, spicy tomato jam, sunflower seed pesto, baby vegetables, smoked paprika oil (gf, v)





# Plated

## DINNER PACKAGES

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Each plated dinner includes coffee, tea, bakery rolls, sweet cream butter, chef's choice vegetarian entrée, and cake cutting with tableside service. Entrée indicator place card required.

### SUNSET

#### HORS D'OEUVRES

**Tray Passed Hors D'oeuvres** selection of three  
AND

**Grazing Table** vegan nosh of roasted and raw vegetables, olives, dates, chickpea and cannellini bean spread, toasted breads and crackers (gf, v)

*add salumi & cheese*

#### SALAD

*Select one.*

**Tomatoes & Mozzarella** heirloom tomatoes, mozzarella cheese, arugula, cherry tomatoes, basil pesto, aged balsamic syrup (veg, gf)

**Organic Summer Greens** crispy shaved garden vegetables, balsamic dressing (gf, v)

**Frisée & Endive** goat cheese, toasted walnuts, edible flowers, champagne apple vinaigrette (veg, gf)

**Grilled Wenatchee Nectarine** lemon ricotta, belgium endive, chiffonade greens, pesto, white balsamic vinaigrette, microgreens (veg, gf)

**Little Gem** little gem lettuce, charred local corn, roasted shishito pepper, cotija cheese, avocado vinaigrette (veg, gf)

#### ENTREE

*Select two.*

**Herb Roasted Filet Mignon** mushroom duxelles, mashed potatoes, organic seasonal vegetables, red wine demi-glace (gf)

**Northwest Wild Halibut** sweet summer pepper chutney, mashed potatoes, organic seasonal vegetables, beurre rose (gf)

**Roasted Cornish Game Hen** goat cheese dumplings, summer rapini, marsala reduction

**New Zealand Lamb Chops** crispy polenta, stone fruit & vegetable caponata, organic seasonal vegetables, vermouth lamb jus (gf)

**Vegan Quinoa Cake** seared quinoa cake, arborio and beans, roasted king oyster mushrooms, spicy tomato jam, sunflower seed pesto, baby vegetables, smoked paprika oil (gf, v)



# Buffet

## DINNER PACKAGES

Each buffet dinner includes coffee & tea, bakery rolls with sweet cream butter, and cake cutting with tableside service. Minimum 25 guests.

### BUFFET PRICING

two entrées | three entrées | family-style upgrade

#### HORS D'OEUVRES

**Tray Passed Hors D'oeuvres** selection of three  
AND

**Grazing Table** vegan nosh of roasted and raw vegetables, olives, dates, chickpea and cannellini bean spread, toasted breads and crackers (gf, v)

#### SALAD

Select two.

**Organic Mixed Greens** shaved garden vegetables, shaved cucumber, balsamic vinaigrette (gf, v)

**Panzanella Bread Salad** endive, cherry tomatoes, cucumber, ricotta salata, pepper vinaigrette (veg)

**Charred Local Corn Salad** cotija cheese, roasted peppers and shallots, cilantro jalapeno lime dressing (veg, gf)

**Grilled Wenatchee Nectarine** endive, greens, pesto, lemon ricotta, white balsamic vinaigrette (veg, gf)

**Heirloom Tomatoes** tri-color cherry tomatoes, watermelon, ciligini mozzarella, basil, white balsamic (gf)

#### ENTREES

**Seared Local Ling Cod** summer peppers, organic cherry tomatoes, roasted garlic, capers, white balsamic (df, gf)

**Roasted Lemon Herb Chicken** preserved meyer lemon, vermouth-thyme reduction (df, gf)

**Grilled Beef Medallions** balsamic roasted rosemary pearl onions, red wine demi-glace (df, gf)

**Seared Flat Iron Steak au Poivre** green peppercorn veal reduction, flambéed cognac figs (gf)

**Cedar Plank Roasted Wild Salmon** white truffled washington corn puree, sautéed mushrooms (gf)

**Lobster Mac & Cheese** lobster, tillamook white cheddar, gemelli pasta, toasted parmesan breadcrumbs

**Vegetarian Gnocchi** english peas, pearl onions, spinach, toasted almonds, sundried tomato pesto (veg)

**Vegan Mushroom Ragout** penne pasta, mushroom bolognese, nut parmesan (v)

#### SIDES

Select two.

**Garlic Mashed Yukon Gold Potatoes** (veg, gf)

**Herb Roasted Fingerling Potatoes** fine herbs (gf, v)

**Wild Brown Rice Pilaf** roasted rutabaga, bunapi mushrooms (gf, v)

**Za'atar Baby Carrots & Roasted Patty Pan Squash** carrot and harissa hummus (gf, v)

**Yellow & Green Haricot Verts** caramelized cippolini (gf, v)

**Roasted Summer Garlic & Herb Vegetables** balsamic glaze (gf, v)



Prices for food, beverage, room rental, and audio-visual equipment services are subject to a 24% service charge and Washington State Sales Tax. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase the risk of foodborne illness.

# Hors D'oeuvres

## RECEPTION

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### COLD HORS D'OEUVRES

- Vegan Pacific Rim Rice Paper Roll** ginger vietnamese nuoc cham sauce (gf, v)
- Vegan Ratatouille** vegan baked mozzarella, herb polenta cake (gf, v)
- Prosciutto Crostini** apricot jam, whipped goat cheese
- Assorted Bruschetta Trio** sundried tomato, cannellini bean spread, olive tapenade (v)
- Caprese Skewer** tomato, mozzarella, basil, balsamic gastrique (veg, gf)
- Smoked Salmon Rosettes** cucumber salsa, chipotle creme fraiche
- Jumbo Pacific White Cocktail Shrimp** wasabi-horseradish cocktail sauce
- Wasabi Pea Crusted Ahi Tuna** pickled shallot, fried wonton, miso aioli (gf)
- Local Petit Oyster on Half Shell** yuzu gelee, cucumber mignonette
- Smoked Penn Cove Mussels** bacon vinaigrette, tomato jam



### HOT HORS D'OEUVRES

- Vegan Crispy Spring Rolls** sweet chili sauce (gf, v)
- Vegan Stuffed Cremini Mushroom** spinach, artichoke (v, gf)
- Vegetarian Spanakopita** feta, spinach (veg)
- Butternut Squash Arancini** parmesan, ricotta, sage (veg)
- Baked Hughes Farms Baby Red Potato** brie, crème fraiche (veg)
- Goat Cheese Stuffed Bacon Wrapped Dates** (gf)
- Chicken Satay Chimichurri** lime, garlic, cilantro (gf, df)
- Chicken & Waffle Satay** maple sweet chili glaze
- Crispy Coconut Shrimp** mango sweet chili sauce
- Beef Wellington Bite** mushroom duxelle, puff pastry
- Mushroom & Leek Tart** goat cheese, pickled bunapi, pinot noir aioli (veg)
- Ham & Cheese Croquetas** lemon paprika aioli
- Smoked Duck Breast** pickled fennel, cassava root, orange fromage blanc (gf)
- Braised Pork Cheek** crispy rice cake, pickled watermelon rind, miso aioli
- Blue Corn Cake** goat cheese, spicy apple chutney (veg)
- French Gougere** boursin cream, summer pepper chutney, crème fraiche (veg)
- Hot Smoked Salmon Fingers** honey bourbon glaze, lemon aioli



# After dinner

## SWEETS & SNACKS

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### SWEET TREATS

55 per dozen, three dozen minimum per item.

**French Macarons** pistachio, vanilla, salted caramel, chocolate, raspberry, cassis (veg, gf)

**Truffle Assortment** artisan chocolate truffles, ganache (veg, gf)

**Chocolate Covered Strawberries** assorted garnishes (veg, gf)

**Café Du Monde Style Beignet** powdered sugar (veg)

### SOMETHING SWEET DESSERT BUFFET

25 per guest, minimum 25 guest.

**French Pate Au Choux** sweet vanilla cream (veg)

**Chocolate Covered Strawberries** assorted garnishes (veg, gf)

**Chocolate Bark** milk chocolate hazelnut & dark chocolate with orange zest and pistachio (veg, gf)

**S'mores Tartlet** graham cracker tartlet, chocolate mousse, toasted meringue (veg)

### PARTY ON! LATE NIGHT SNACKS

60 per dozen, three dozen minimum.

**Mini Pizzas** assorted classic toppings

**Mini Grilled Cheese** tomato soup (veg)

**Chicken & Waffle Skewers** spicy maple glaze

**BBQ Pork Sliders** slow-braised southern style pork, house bbq sauce, cabbage slaw

**Deluxe Sliders** american cheese, special sauce, brioche bun

**Quesadillas** chorizo vegetable & chipotle fajita, roasted poblano cumin crema





# Bar

## SELECTIONS

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*Bartender services required, 75 per hour per bartender, two-hour minimum. Prices listed are host/no-host. Hosted prices are subject to mandatory service charge & tax and may be purchased with cash or credit card. No-host bar minimums apply.*

## HOST/NO-HOST BY THE GLASS

House Beer Selection

House Red & White Wine

House Spirits

Assorted Juices

Soft Drinks

## UPGRADED LIQUORS

### Premium Spirits

Tito's Vodka

Bombay Dry Gin

Captain Morgan's White Rum

Bulleit Bourbon

Crown Royal Whiskey

Chivas Regal Scotch

Sparkle Donkey Tequila

### Signature Spirits

Aloo Vodka

Oola Gin

Oola Waitsburg Bourbon

Woodinville Rye

3 Howls Rum

Cazadores Tequila

Westland Single Malt

## SIGNATURE COCKTAILS

Pricing varies depending on selection.

Craving a custom cocktail? Let our team create a one-of-a-kind cocktail for you and your guests. Inquire with your sales or event manager for details.



# Bar

## PACKAGES

Five hours of bar service. Priced per guest. Bartender labor included. Prices are subject to mandatory service charge & tax.



## BEVERAGE PACKAGES

House Wine, Sparkling Wine, Beer and Non-Alcoholic Beverages

House Wine, Sparkling Wine, Beer, House Cocktails and Non-Alcoholic Beverages

House Wine, Sparkling Wine, Premium Cocktail and Non-Alcoholic Beverages

House Wine, Sparkling Wine, Top Shelf Cocktails and Non-Alcoholic Beverages

Under 21 Beverage Package

*Beverage Packages do not include doubles, shots, or martinis. Beverages also available on consumption.*

## SIZE GUIDE

1-150 Guests: 1 Bar

151 - 225 Guests: 2 Bars

226 - 300 Guests: 3 Bars

## UPGRADES

Specialty Cocktails

Tableside Wine Service

Additional Hour of Service

Sparkling Wine and Cider Toast

Additional Bartender

*Wine may be upgraded; please consult with your Event Manager for options and pricing*



# Bar

## UPGRADED WINES

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### RED

*host glass / no-host glass / bottle*

Sagelands Cabernet Sauvignon

Pendulum Red Blend

Erath Resplendent Pinot Noir

Intrinsic Cabernet Sauvignon

### WHITE

*host glass / no-host glass / bottle*

Sagelands Chardonnay

Sagelands Pinot Gris

Canoe Ridge Expedition Rose

Nine Hats Pinot Gris

Dry Creek Fume Blanc

### SPARKLING

*host glass / no-host glass / bottle*

Treveri Cellars "Bell Harbor" Brut

Domaine Ste Michelle Brut

Domaine Ste Michelle Brut Rose

