

# HYATT<sup>®</sup> OLIVE 8 SEATTLE

## Weddings



# Ceremony Venue

## Hyatt Olive 8 Ballroom

This beautifully sophisticated 6,641-square-foot Ballroom is the warm and inviting venue you have been looking for.

Located on the 3<sup>rd</sup> floor, can accommodate up to

Ceremony: 600 guests  
Seated Reception: 400 guests





# Wedding Packages

Choice of (3) Passed Hors d'Oeuvres  
Signature (1) Hour Hosted Bar  
Personalized Dining Experience  
Wedding Cake Provided by A Seattle Collection's Culinary Team  
Celebratory Toast  
Staging, Dance Floor, China & Silverware  
Honeymoon Nights  
Complimentary Private Menu Tasting for up to (4) Guests  
Professional Event Captain & Event Manager  
Wedding Suite for couple on the evening of the reception with parking  
Turn down amenity  
Selection of Linens and Napkins – Ivory Satin, Kaleidoscope Brown or Gold, Olive Green Burlap, Sandalwood, and Navy  
Votive Candles  
Seasonal Infused Water Station for Ceremony  
Wedding Day Dressing Room

Starting at:

Plated \$125.00 – plus 25% service charge and 10.25% tax

Buffet \$140.00 – plus 25% service charge and 10.25% tax

Personal Preference \$195.00 – plus 25% service charge and 10.25% tax



# Hors D'oeuvres

Select 3 Options:

## COLD

Beef Tartar, Pickled Cauliflower, Edible Spoon

Ahi Tuna Poke, Cucumber, Furikake, Lettuce Wrap (N)

Whipped Boursin Smoked Salmon, Sunflower Seed Crunch, Crostini (GF)

Caprese Skewer, Basil Oil, Fig Balsamic Reduction

Sweet Potato Mousse, Herb Lavash, Pickled Beet Relish

## HOT

Char Siu BBQ Pork Belly Skewer, Chili Oil

Coconut Lobster, Blood Orange Coulis, Cilantro

Dungeness Crab Cake, Preserved Lemon Remoulade, Broccoli Slaw

Shrimp Potsticker, Yuzu Soy

Black Bean Empanada, Salsa Verde

Mushroom Spring Roll, Ancho Pomegranate Gastrique

Vegetable Samosa, Cilantro Chutney (V)





# Plated Dinner

## Starter

*Choose 1 Option*

Wild Arugula, Frisee, Golden Beets, Feta, Chile Roasted Pumpkin Seeds, Blood Orange Vinaigrette

Revol Organic Mix Greens, Candied Sunflower Seeds, Pears, Crumbled Bleu Cheese, White Balsamic Vinaigrette (GF, N)

Baby Gem Romaine Wedge, Shaved Parmesan, Sourdough Crisp, Lemon Herb Caesar Dressing

Baby Kale, Shaved Apple Salad, Beecher's Flagship Cheddar, Toasted Hazelnuts, Champagne Vinaigrette (N)

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## Entree

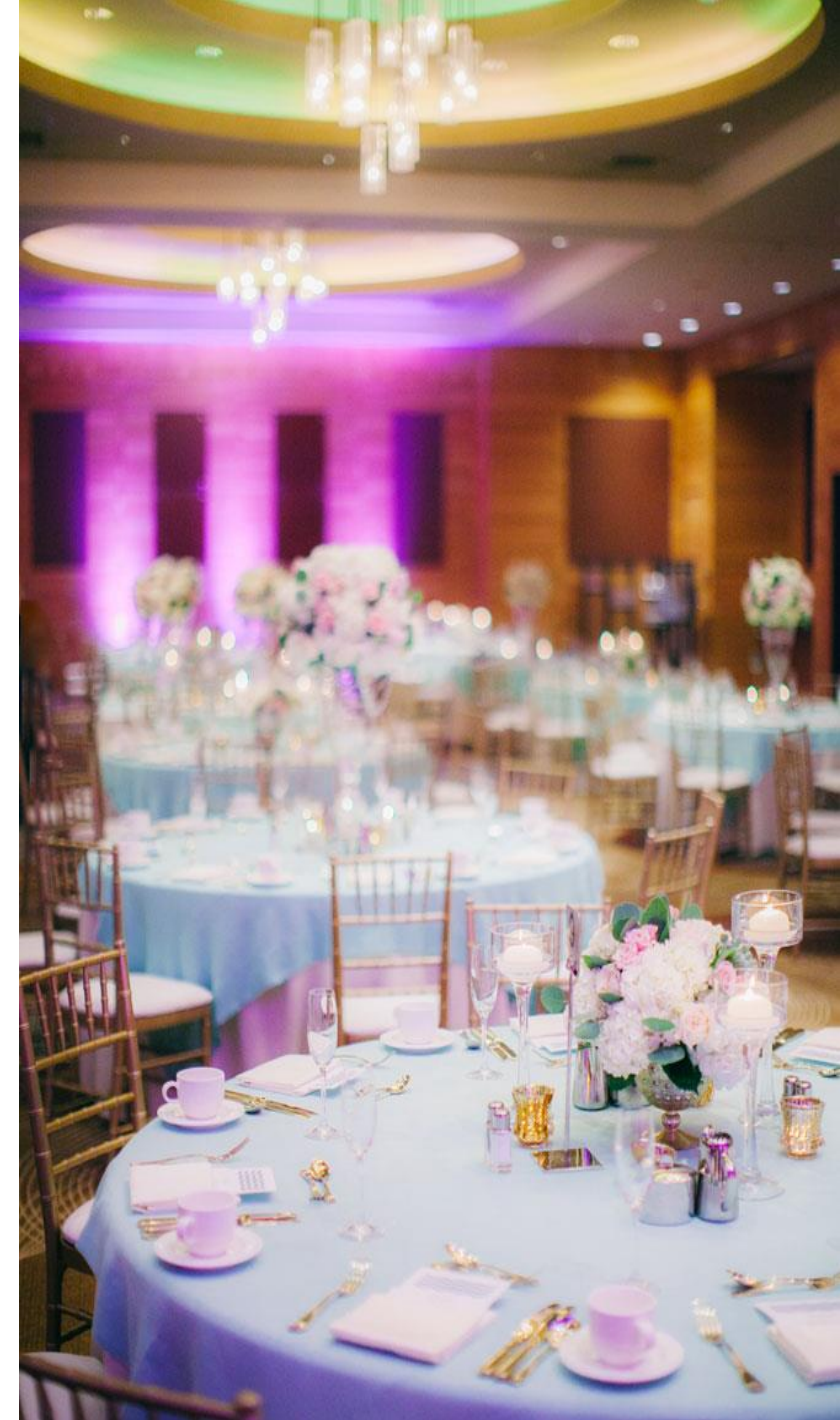
*Choose 2 Options: Guest to choose between selections in advance*

Garlic Roasted Chicken Breast, Boursin Whipped Potato, Grilled Asparagus, Thyme, Chicken Jus

Herb Grilled King Salmon, Honey Roasted Heirloom Carrots, Saffron Risotto, Chimichurri (GF, DF)

Gochujang Glazed Pork Chop, Ginger Turnip Puree, Sesame Roasted Winter Squash

Herb Grilled Petite Filet, Carrot Puree, Zaatar Roasted Rainbow Cauliflower, Hazelnut Gremolata (GF, N)



# Dinner Buffet

## Soups

*Choose 1 Option:*

Ginger and Butternut Soup, Spiced Brown Butter (V, GF)  
Black Garlic Cream of Mushroom Soup, Truffle Crema (GF, Vg)  
White Bean and Kale Soup (GF, V)

## Salads

*Choose 2 Options:*

Baby Kale, Chukar Cherries, Candied Cacao Nibs, Raspberry, Goat Cheese, Black Berry Balsamic Vinaigrette  
Romaine, Shaved Parmesan, Garlic Croutons, Lemon, Crisp Pancetta, Lemon Caesar Dressing  
Spinach and Frisee, Blackberries, Radish, Chile Roasted Pepitas, Queso Fresco, Honey-Lemon Vinaigrette  
Artisan Greens, Balsamic Grapes, Shaved Apples, Beecher's Flagship, Crisp Quinoa, Strawberry-Lime Vinaigrette

## Starch

*Choose 1 Option:*

Herb Roasted Marble Potato, Shaved Parmesan  
Truffle Whipped Mashed Potato  
Roasted Garlic Ancient Grain Pilaf  
Baked Beecher's Mac n' Cheese

## Vegetable

*Choose 1 Optoins:*

Honey Gochujang Roasted Heirloom Carrots  
Black Garlic Roasted Asparagus  
Miso Glazed Broccolini

## Mains

*Choose 2 Options:*

Sesame Crusted Salmon, Grilled Roasted Peppers, Ancho Pomegranate Fruit Glaze  
Achiote Grilled Chicken, Cilantro-Chutney, Tortilla Strips

Chile-Citrus Grilled Flat Iron, Roasted Pepper Chimichurri

Zaa'tar Roasted Halibut, Braised Eggplant, Crisp Garbanzo Beans

Herb Roasted Chicken, Corn Puree, Ancho Brown Butter

Sage and Black Pepper Crusted Tofu with a Pepper Relish (V)

Baked Penne Pasta with Kale, Butternut Squash, Roasted Tomatoes





# Personal Preference

## Planner's Choice of Appetizer

*Choose 1 Option:*

Smoked Salmon Cakes, Pomegranate Relish

Soy Glazed Beef Tataki, Cured Egg Yolk, Crispy Wonton

Blistered Shishito Pepper, Queso Fresco, Chili Flakes, Ancho Brown Butter

Goat Cheese Bacon Wrapped Date, Pistachio Crumble (N)

## Planner's Choice of Salad

*Choose 1 Option:*

Baby Kale, Pomegranate, Pear, Candied Pecans, Red Wine Vinaigrette (N)

Spring Mix, Shaved Apples, Crisp Quinoa, Beecher's Flagship Cheddar, Maple Sage Vinaigrette

Arugula and Frisee, Dates, Goat Cheese, Roasted Cauliflower, Pumpkin Seeds, Honey-Tahini Dressing

Gem Wedge, Bleu Cheese, Smoked Almonds, Dried Cranberry, Pancetta Crumble, Honey-Dijon Vinaigrette (N)

## Individual Guest's Choice of Entrees

*Choose 1 Option:*

*Planner To Select (3) to include (1) Vegetarian/Vegan option.*

*All Entrées Are Served With The Chef's Selection Of The Finest Seasonal Accompaniments*

Choose up to 3 options.

Grass Fed Beef Filet, Date Demi-Glace (GF)

Grilled Top Sirloin, Roasted Red Pepper Crema

Roasted Chicken Breast, Black Garlic Cream (GF)

Pecan Crusted Halibut, Pomegranate Gremolata (N)

Ancho Maple Glazed Salmon, Shaved Brussel Sprout Salad (GF)

Miso Roasted Cauliflower Steak, Scallion and Pickled Ginger Salad



# Wedding Cake

Custom 2 or 3 tier cakes

Combine any flavor

Sheet cakes can be added to accommodate the rest of the guests

## Cake Flavor

- ◆ Chocolate
- ◆ Vanilla
- ◆ Lemon Chiffon
- ◆ Red Velvet
- ◆ Marbles Chiffon

## Filling

- ◆ Raspberry or Raspberry Jam
- ◆ Cookies & Cream Buttercream
- ◆ Salted Caramel
- ◆ Lemon Curd

## Frosting /Decor

- Vanilla Buttercream
- Can be colored to match wedding colors
  - Flowers and toppers are to be provided by clients



## Designs



Top to bottom, left to right:  
Smooth, Spiral, Vertical, Rough,  
Naked, Petal, Combed, Diagonal,  
Deckled Edge





## Late Night Snacks

### Create Your Own Yakisoba Station

Yakisoba Noodles, Hoisin Beef, Soy Garlic Chicken, Honey Sriracha Shrimp, Napa Cabbage, Broccoli, Bean Sprouts, Shredded Carrot, Roasted Mushrooms, Snap Peas, Bell Peppers, Sesame Seeds, Dashi Broth

\*\* Optional Action Station Upgrade Chef Attendant \$175

\$26.00++ Per Person

### Taphouse on Olive

Beecher's Mac n' Cheese Bake, Herb Panko Crust

Accompaniment: Bacon, Crisp Onion Straws, Roasted Peppers

Wagyu Sliders with Beecher's Just Jack, Pickled Peppers, Garlic

Aioli, Brioche Bun

Oyster Mushrooms, Mama Lil's Tahini

\$28.00++ Per Person

### Waffle Fry Station

Queso, Green Onions, Barbacoa Beef, Sour Cream, Pico de Gallo, Guacamole

\$20.00++ Per Person



## Dinner Wine Service

Enhance your dinner reception by serving red and white wine (1 of each per table) to be served table side to your guests.

Signature Wine Service  
To Include Josh Cellars Wines  
\$15.00++ per guest

Premium Wine Service  
To Include Mark Ryan Wines  
\$18.00++ per guests





# Your Bar Options

## **Signature Concierge Host-Sponsored Bar, Per Person**

Private Label Concierge Brand:

Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch, Cordials

First Hour \$22.00

Each Additional Hour \$12.00

## **Premium Host-Sponsored Bar, Per Person**

Spirit Brands to include:

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Sauza Gold Tequila, Jim Beam Bourbon, Jameson Irish Whiskey, Monkey Shoulder Scotch, Dekuyper Cordials

First Hour \$25.00

Each Additional Hour \$14.00

## **Super Premium Host-Sponsored Bar, Per Person**

Spirit Brands to include:

Ketel One Vodka, Hendrick's Gin, Bacardi Superior Rum, Don Julio Silver Tequila, Del Maguey Vida Mezcal, Woodford Reserve Bourbon, Teeling Small Batch, Glenlivet 12 Scotch, Jack Daniel's Whiskey, Crown Royal Canadian, Cordials

First Hour \$27.00

Each Additional Hour \$16.00



*\*Per Drink & Cash bar options available upon request*

*\*All Bars have a 25% service charge and 10.25% tax*