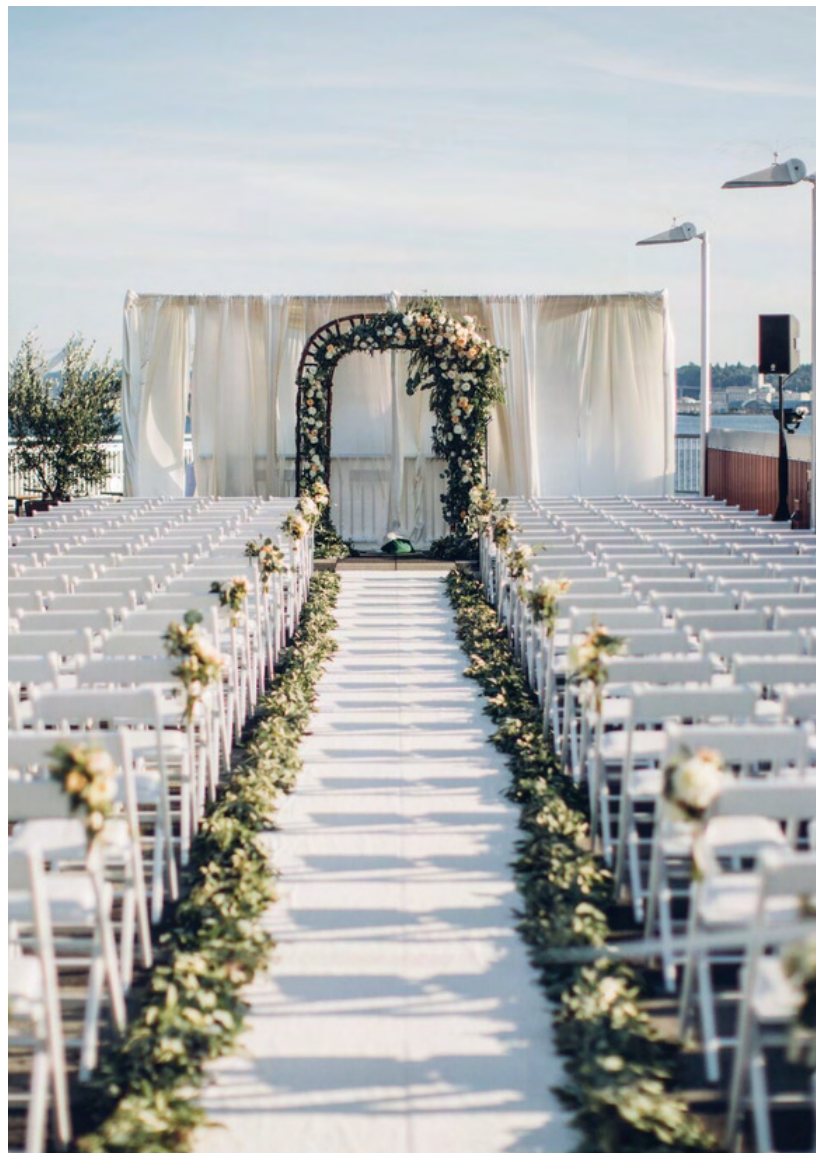


Wedding & Receptions

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

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

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 80

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

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 95

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 + 7 per guest

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 80 | three entrées 88 | family-style upgrade +12 per guest

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

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 wanton, 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

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

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 10/12

House Red & White Wine 12/13

House Spirits 13/15

Assorted Juices 7/8

Soft Drinks 7/8

UPGRADED LIQUORS

Premium Spirits 15/17

Tito's Vodka

Bombay Dry Gin

Captain Morgan's White Rum

Bulleit Bourbon

Crown Royal Whiskey

Chivas Regal Scotch

Sparkle Donkey Tequila

Signature Spirits 17/19

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.



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.

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 50

House Wine, Sparkling Wine, Beer, House Cocktails and Non-Alcoholic Beverages 55

House Wine, Sparkling Wine, Premium Cocktail and Non-Alcoholic Beverages 60

House Wine, Sparkling Wine, Top Shelf Cocktails and Non-Alcoholic Beverages 65

Under 21 Beverage Package 22

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	Starting at 5 per guest
Tableside Wine Service	10 plus cost of wine
Additional Hour of Service	14 per hour
Sparkling Wine and Cider Toast	5 (includes quarter pour)
Additional Bartender	75 per hour

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

Bar

UPGRADED WINES

RED

host glass / no-host glass / bottle

Sagelands Cabernet Sauvignon 10/12/40

Pendulum Red Blend 12/14/48

Erath Resplendent Pinot Noir 14/16/56

Intrinsic Cabernet Sauvignon 16/18/64

WHITE

host glass / no-host glass / bottle

Sagelands Chardonnay 10/ 12/ 40

Sagelands Pinot Gris 10/ 12/ 40

Canoe Ridge Expedition Rose 11/ 13/ 44

Nine Hats Pinot Gris 12 / 14 / 48

Dry Creek Fume Blanc 12 / 14/ 48

SPARKLING

host glass / no-host glass / bottle

Treveri Cellars "Bell Harbor" Brut 10 / 12 / 40

Domaine Ste Michelle Brut 12 / 14 / 48

Domaine Ste Michelle Brut Rose 12 / 14 / 48

