



LOTTE HOTELS

SEATTLE



2023 WEDDING COLLECTIONS



### Food Service

To ensure quality and safe handling of products serviced by the hotel, no food and beverage may be transferred or re-plated and removed from any functions by the client or any of the invitees.

Our culinary team will try to accommodate all dietary restrictions, allergies and personal preferences. Please communicate all needs in advance to your Event Manager.

For any a la carte additions, selections must be made for 100% of the event guarantee.

### Wedding Venue Fee

Venue fee for use of The Sanctuary Grand Ballroom starts at \$6,500 plus tax. Additional fees may apply.

Minimum 100 Guests / Maximum 280 Guests

Space rental includes:

- Custom Crown Banquet Chairs Designed by Philippe Starck
- House White Shimmer Table Cloths & Dinner Napkins
- Tables, Glassware & China
- Personalized Printed Menu Cards
- Wedding Rehearsal 1-2 Days Before Wedding (*based upon availability*)

### Vendor Deliveries

Lotte Hotel Seattle is located inside a mixed-use building and therefore, all deliveries must be pre-arranged. A Certificate of Insurance (COI) is required of all outside vendors that will be working at or delivering to the hotel. Please ask your Event Manager for more details.

**ONYX**

\$195 / Guest

Minimum of 100 people

**For the Celebration**

- 3-Hour Signature Silver Bar Package
- 3 Tray Passed Hors d'oeuvres  
*(during Cocktail Hour)*
- 3-Course Plated Dinner with single entrée selection  
*(1 starter, 1 entrée choice + cake)*
- One Sparkling Wine Toast  
*(during Dinner)*
- 3-Tiered Custom Wedding Cake
- Wedding Cake by Executive Pastry Chef

**For the Wedding Couple:**

- Overnight accommodation
- Champagne & Strawberry Amenity
- Overnight Valet Parking (1 car)
- Wedding Tasting for Two
- 2 Guest Valet Parking Vouchers  
(Wedding Day use only)

**EMERALD**

\$225 / Guest

Minimum of 100 people

**For the Celebration**

- 4-Hour Premium Gold Bar Package
- 1 Signature Cocktail
- 4 Tray Passed Hors d'oeuvres  
*(during Cocktail Hour)*
- 4-Course Plated Dinner  
*(1 starter, 1 soup, 2 entrée choice + cake)*
- Red and White Wine Table Service
- One Sparkling Wine Toast  
*(during Dinner)*
- 3-Tiered Custom Wedding Cake
- Wedding Cake by Executive Pastry Chef
- 2 Savory Late-Night Snacks Station

**For the Wedding Couple:**

- Overnight accommodation
- Champagne & Strawberry Amenity
- Overnight Valet Parking (1 car)
- Wedding Tasting for Two
- 4 Guest Valet Parking Vouchers  
(Wedding Day use only)

**DIAMOND**

\$255 / Guest

Minimum of 100 people

**For the Celebration**

- 4-Hour Elite Diamond Bar Package
- 2 Signature Cocktails
- 5 Tray Passed Hors d'oeuvres  
*(during Cocktail Hour)*
- 5-Course Signature Sanctuary Plated Dinner
- Red and White Wine Table Service
- One Sparkling Wine Toast  
*(during Dinner)*
- 3-Tiered Custom Wedding Cake
- Wedding Cake by Executive Pastry Chef
- 1 Sweet & 2 Savory Late-Night Snacks Station

**For the Wedding Couple:**

- Overnight accommodation
- Champagne & Strawberry Amenity
- Overnight Valet Parking (1 car)
- Wedding Tasting for Two
- 6 Guest Valet Parking Vouchers  
(Wedding Day use only)

*All wedding packages include Regular & Decaf Café Umbria Coffee, Selection of Rishi Teas, Artisan Breads and Butter.*

**Terms & Conditions:**

- Advance booking is required. Prices are subject to change and do not include the 25% service charge and 10.25% sales Tax.
- For any additional guests for the wedding tasting, a \$100 per person charge will apply.
- Tastings to be conducted within the season of your wedding



**Signature Silver Bar**

Wheatley Vodka  
Aloo Gin  
Bacardi Silver Rum  
Arette Blanco Tequila  
Old Forester Bourbon  
The Famous Grouse Scotch

**Premium Gold Bar**

Chopin Vodka  
Bombay Sapphire Gin  
JM Rum  
Epsilon Blanco Tequila  
Buffalo Trace Bourbon  
Pierre Ferrand Cognac  
Johnnie Walker Red

**Elite Diamond Bar**

Grey Goose  
Hendricks Gin  
Ron Zacapa 23 years  
Casa Amigos Blanco  
Macallan 12  
Angels Envy Bourbon  
Hennessy VSOP Cognac

*All wedding packages include Washington Wines, Beers, and Non-alcoholic Beverages.*

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**Tray Passed Hors D'oeuvres**

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**Cold**

**Celery Root Carpaccio** Pancetta Marmalade  
**Beet Tartare** **VG** Daikon, Walnut, Horseradish  
**Avocado Toast** **VG** Tomato, Olive, Everything Spice, Brioche  
**Lobster Melba** Grilled Onion, Kimchi  
**Smoked Whitefish Spread** Avocado, Smoked Roe, Endive  
**Tuna Tartare** Olive, Fennel Pollen, Smoked Tomato  
**Sweet Onion Profiterole** Crème Fraiche, American Sturgeon Caviar  
**Beef Tartare Egg** Aioli, Caper, Salsa Verde

**Hot**

**Parmesan Arancini** **VG** Black Truffle  
**Mushroom Bastilla** **VG** Pine Nut, Mint Yogurt  
**Goat Cheese Fritter** **VG** Olive, Orange Rind Purre  
**Dungeness Crab Fritter** Green Olive, Smoked Chili  
**Moroccan Chicken Skewer** **GF** Charred Lemon Yogurt  
**Petite Kobe Beef Burger** White Cheddar, Bacon, Spicy Pickle  
**Pork-Aged Cheddar** Meatball Dill, Mustard Seed  
**Crispy Short Rib Rilette** Egg-Caper Aioli

*Onyx Package includes Choice of 3 / Emerald Package includes Choice of 4 / Diamond Package includes Choice of 5*

### Starters

**Tomato & Burrata** **VG** Rapini Pistou, Pine Nut, Brown Butter Sourdough  
**Black Garlic Prawns** **GF** Fennel, Chorizo, Beluga Lentil, Yogurt  
**Ricotta Gnocchi** Pork Belly, White Asparagus, Ramp, Apricot Gel, Arugula

### Soups

**Corn Soup** **GF VG** Charred Cippolini Onion, Chorizo, Crème Fraiche  
**Kabocha Squash Soup** Compressed Apple, Walnut, Fromage Blanc  
**Cauliflower Soup** **GF VG** Black Truffle, Roasted Grape, Hazelnut

### Salads

**Organic Baby Greens** **GF** Cucumber, Yogurt, Stone Fruit, Pine Nut, Vadouvan Curry Vinaigrette  
**Wild Arugula** **VG** Roasted Baby Carrot, Apple, Sunflower Seed, Pecorino, Banyuls Vinaigrette  
**Endive & Squash** **GF VG** Berries, Quinoa, Hazelnut Dukkah, Queso Fresco, Champagne Dressing

### Entrée

**Sea Bass** **GF** Rainbow Carrot, Walnut Tabouli, Apple, Parsley, Walla Walla Onion Espuma  
**King Salmon** **GF** Cauliflower, Eggplant Confit, Cipollini Onion, Preserved Lemon & Hazelnut Gremolata  
**Organic Chicken Breast** **GF** Green Chickpea Ragout, Dandelion Greens, Maitake, Smoked Crème Fraiche, Huckleberry Jus  
**Smoked Chicken Breast** **GF** “Pastrami Crust”, Cauliflower, Marble Potato, Brussels Sprouts Leaves, Mustard Seed Jus  
**Grilled Beef Tenderloin** **GF** Marble Potato & Truffle Hash, Leek, Broccoli Pistou, Bone Marrow Jus  
**Braised Short Rib** **GF** Grilled & Fried Rapini, Toybox Tomato, Smoked Potato, Lingonberry Gastrique  
**Rye Berry Porridge** **GF VG** Sunchoke, Fava Bean, Samish Bay Camembert, Wild Arugula  
**Fresh Rigatoni Pasta** **VG** Maitake Mushroom, Peas, Black Pepper, Cured Egg, Parmesan Crème

*Onyx Package inclusions: 3-Course Plated Dinner with single entrée selection (1 starter, 1 entrée choice + cake)*  
*Emerald Package inclusions: 4-Course Plated Dinner with two entrée selections (1 starter, 1 soup, 2 entrée choice + cake)*



### 5-Course Menu

#### Seasonal Amuse Bouche

#### First Course

##### Diver Scallop Tartare

Apple, Brussels Sprouts Kimchi, Celery, Smoked Roe **GF**

#### Second Course

##### Pure Country Pork Belly

Artichoke, Fermented Leek, Sea Urchin Espuma **GF**

#### Third Course

##### Smoked Black Cod

Fennel Baragoule, Preserved Lemon, Black Garlic **GF**

#### Fourth Course

##### 48 Hour Wagyu Short Rib

Foraged Mushrooms, Parsnip, Huckleberry, Black Truffle **GF**

#### Dessert

##### Custom Wedding Cake

Flavors and icing selections listed below

*For Diamond Package Only*

**Savory Snacks**

**California Kobe Beef Slider** White Cheddar, Bacon, Pickle, Fancy Sauce

**Mini Grilled Cheese** **VG** Tomato Soup

**Banh Mi Sliders** Cilantro, Cucumber and Carrot Slaw

**Short Rib Taquitos** Chipotle Aioli

**House-Made BBQ Chips** **GF V**

**Truffle Fries** **GF V**

**Tater Tot Poutine** Cheese Curds, Bacon Gravy, Cilantro

**Sweet Snacks**

**Hazelnut Churros & Chocolate Fudge**

**Matcha Ice Cream and Almond Sable Treat**

**Drunken Strawberry & Chocolate Whiskey Milkshakes**

**For Additional \$10 per Guest**

**French Macarons & Cupcakes**

**Cookies & Seasonal Fruit Tarts**

*Emerald Package includes Choice of 2 Savory Snacks / Diamond Package includes Choice of 2 Savory Snacks and Choice of 1 Sweet Snack*



## **Icing Flavors**

Choice of One:

Buttercream

Fondant

White Chocolate Ganache

Dark Chocolate Ganache

## **Cake Flavors**

### **Zephyr Gateaux**

Vanilla Chiffon, White Chocolate Mousse, Optional Berries: Raspberries or Strawberries

### **Symphony**

Chocolate Devil's Food Cake, Vanilla Chiffon, Dark Chocolate Mousse, White Chocolate Mousse

### **Chocolate Lover**

Chocolate Devil's Food Cake, Cocoa Bean Mousse, Optional Berries: Raspberries

### **Lemon Drop**

Lemon Vanilla Chiffon, Lemon Mousse, Lemon Curd, Optional Berries: Raspberries

### **Hazelnut Praline**

Hazelnut Mousse, Hazelnut Chiffon

### **Irresistible Carrot Cake**

Carrot Cake, Cream Cheese Frosting

### **Funfetti Celebration**

Funfetti Cake, Vanilla Frosting, Grand Marnier Scented

### **Ruby Red Velvet**

Red Velvet Cake, Cream Cheese Frosting

### **Matcha Mango**

Matcha Chiffon Cake, Mango Mousse, Buttercream, Fondant, White Chocolate Ganache Frosting