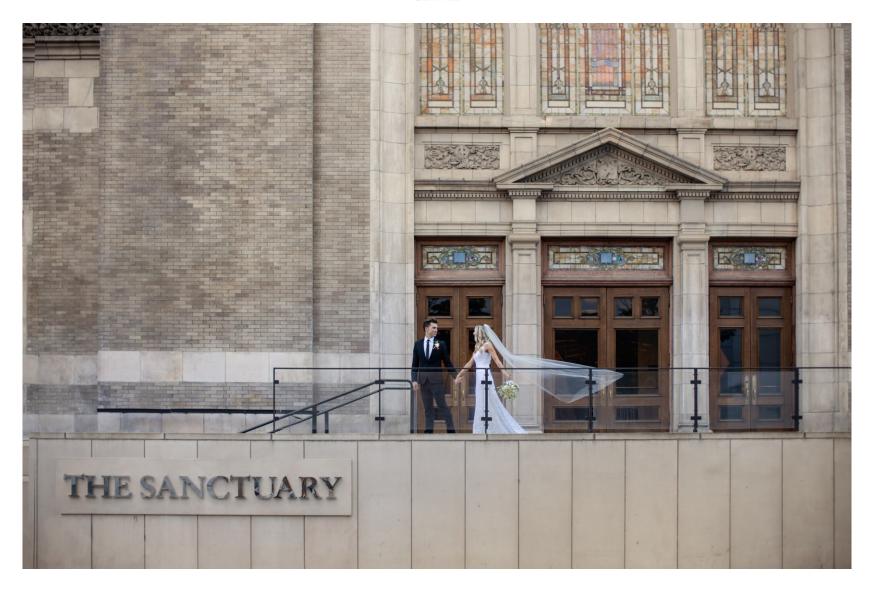


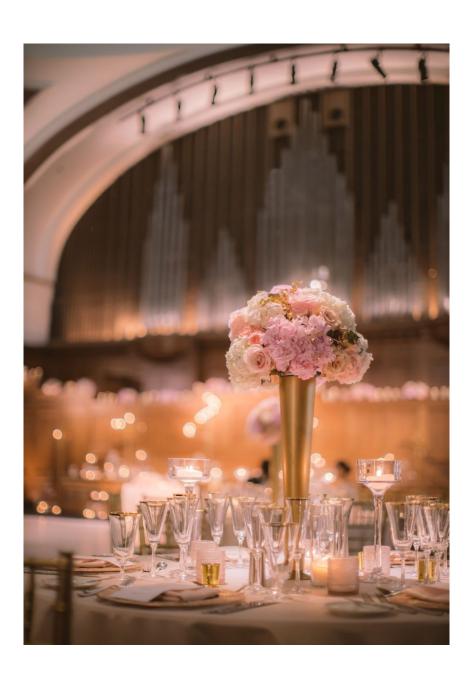
SEATTLE



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



Hosted Open Bar Packages

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
Hennessey VSOP Cognac

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

Tray Passed Hors D'oeuvres

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 Rillette Egg-Caper Aioli

Plated Dinner Selections



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

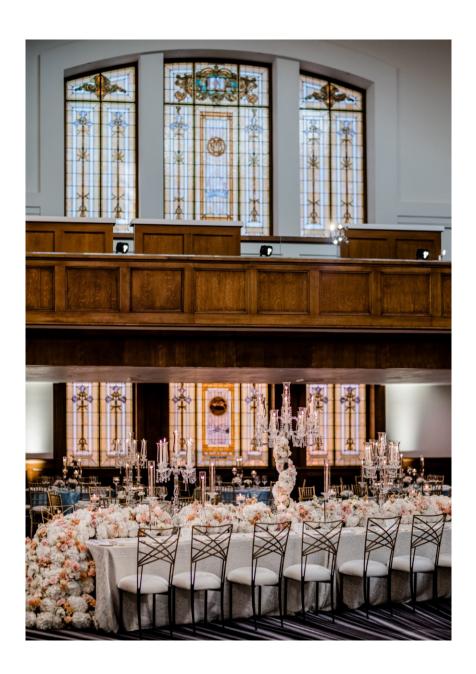
Organic Baby Greens GF Cucumber, Yogurt, Stone Fruit, Pine Nut, Vadouvan Curry Vinaigrette Wild Arugula VG Roasted Baby Carrot, Apple, Sunflower Seed, Pecorino, Banyuls Vinaigrette Endive & Squash GF VG Berries, Quinoa, Hazelnut Dukkah, Queso Fresco, Champagne Dressing

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



Late Night Snack Station

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



Custom Wedding Cakes by Executive Pastry Chef



Icing FlavorsChoice 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