



Embassy Suites

Hotels®  
by HILTON™

# WEDDING PACKAGES

Seattle North Lynnwood

20610 44th Ave West, Lynnwood  
Washington, 98036  
425-775-2500

[Embassysuiteslynnwood.com](http://Embassysuiteslynnwood.com)





*Dear Bride and Groom,*

*We are honored that you are considering Embassy Suites by Hilton Seattle North Lynnwood for your wedding. Amidst 13,000 square feet of flexible event space, Embassy Suites by Hilton Seattle North Lynnwood is the perfect setting for your once-in-a-lifetime event!*

*Being host to such an event gives us great pride and an opportunity to do what we do best. We consider every detail, from our culinary creations by our Executive Chef Saleshe Karan, to a variety of linens and impeccable service.*

*We have designed this wedding package for you as an effortless way to include all of the full service elements you'll need to begin planning your wedding. We start with reviewing banquet meal and dining options surrounding your event here at Embassy Suites by Hilton Seattle North Lynnwood. We'd love to let our experienced team create an event with you that is full of memories and uniquely yours.*

*Our ceremonies include chair set-up and breakdown, gift, guest book and unity table, ( 1 ) wireless microphone and stage (Based on availability) we offer black or white pipe and drape or water feature behind your stage. All other decorations must be supplied by Bride and Groom. Please contact Catering Manager for available location and pricing.*

*Ceremony Rehearsal may be scheduled two weeks prior to wedding date.*

*Our reception packages include design layout of reception room, menu selection, act as liaison between the hotel and vendors, set-up and tear-down, standard 60" round tables seating 10 per table, head table or sweetheart table (upon request) on stage with white pipe and drape (based upon availability), a variety of linen and napkin colors to choose from, china, silverware, glassware, toasting coupe champagne glasses, wooden dance floor, up to three votive candles per table, use of in-house vases and round 12" mirror tiles, silver cake cutter (upon request), beverage service (includes coffee, decaf, hot tea, bottled iced tea & water throughout evening), cake table, place card table, professional banquet staff and a dedicated banquet captain.*

*Your experience can be enhanced in any way you can imagine, with a rehearsal dinner, a Sunday brunch or bridal shower. Let our team of wedding professionals be of assistance to make all your dreams come true!*

*IMPORTANT NOTE: Please note that this document is for reference only to help you with menu selections. We will generate a banquet event order for final approval.*

*Here at the Embassy Suites by Hilton Seattle North Lynnwood our goal is simple: We want to create memories that last a lifetime. We are looking forward to partnering with you to create those memories.*

*Wishing you all the very best,*

*Teresa Bitner Director of Catering*

*425.582.4239*

*Teresa.Bitner@Hilton.com*

## ***Blue Package***

***\$54 per person***

***(Includes Service charge and Sales Tax)***

***Entrée***

***Choice of 1 Salad***

***Choice of 2 entrées***

***Dessert***

***Complimentary Cake***

***Cutting***

## ***Silver Package***

***\$74 per person***

***(Includes Service charge and Sales Tax)***

***Social Hour***

***Select 2 Hors d'oeuvres***

***Entrée***

***Choice of 1 Salad***

***Choice of 2 entrées***

***Dessert***

***Complimentary Cake***

***Cutting***

***Drinks***

***Hosted 2 Hour House***

***Brands***

## ***Diamond Package***

***\$100 per person***

***(Includes Service charge and Sales Tax)***

***Social Hour***

***Select 4 Hors d'oeuvres***

***Plated Entrée***

***Choice of 1 Salad***

***Choice of 2 entrées***

***Dessert***

***Complimentary Cake***

***Cutting***

***Drinks***

***Hosted 2 Hour***

***House & Premium***

***Brands***

# Hors d'oeuvres

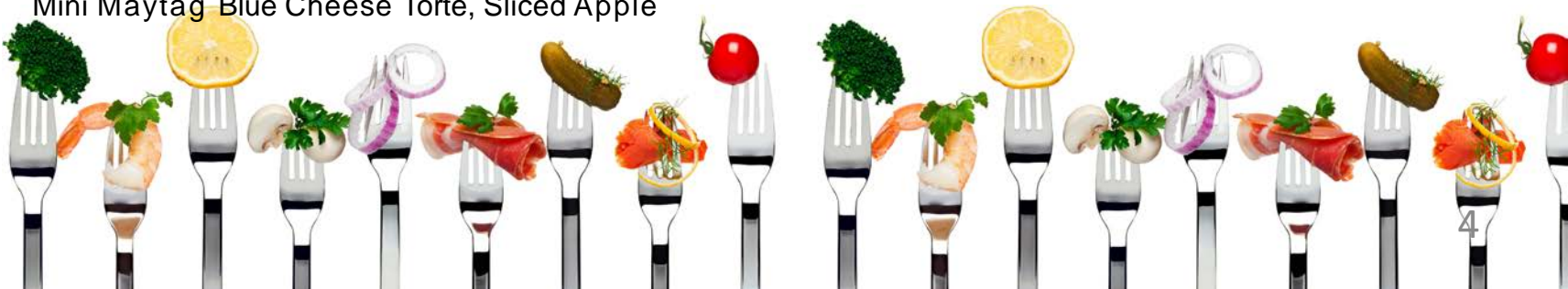


## Warm Hors d'oeuvre's

Crab Rangoon, Sweet Chili Sauce  
Baked Mussels, Gorgonzola  
Mini Quesadillas, Salsa Fresca  
Spicy Buffalo Wings, Blue Cheese  
Pot Stickers, Hot & Sour Sticky Sauce  
Greek Feta and Spinach in Filo Pastry  
Crispy Egg rolls, Gingered Plum Sauce  
Mini-Grilled Cheese, Brie and Sliced Apple  
Mini Maytag Blue Cheese Torte, Sliced Apple

## Chilled Hors d'oeuvres

Hummus, on Pita Rounds  
Spanish Chorizo Wrapped Figs  
Prosciutto Wrapped Cantaloupe  
Mascarpone Filled Sweet Peppers  
Caribbean Crab Salad on Taro Chips  
Smoked Chicken, Chipotle Chili Crepe  
Herbed Fontina Rolls, Marinara  
Gruyere, Tomato Jam, Puff Pastry  
Smoked Chicken Salad Crostini, Charred Onion Jam  
Smoked Deviled Eggs, Chipotle, Spanish Chorizo, Cilantro  
Cold Smoked Salmon, Water Cracker, Dilled Crème Fraiche  
Heirloom Cherry Tomatoes Filled with Herbed Cream Cheese





# Plated Salads

All Plated Entrées Include  
Choice of One Starter Course &  
Choice of Two Entrées  
Freshly Brewed Coffee, Hot Tea, Bottled  
Iced Tea & Water

## Caprese Salad

Vine Ripe Tomatoes  
Fresh Mozzarella, Basil  
Balsamic Glaze, Virgin Olive Oil

## Little Gem Salad

Little Gem Romaine, Cornbread Croutons,  
Cucumbers, Kalamata Olives, Sliced Grape  
Tomatoes, Caesar Dressing



## Cascade Salad

Field Greens, Cucumber Ribbons  
Grape Tomatoes, Shredded Carrots  
Balsamic Vinaigrette

## Washington Salad

Mixed Baby Greens, Dried Cranberries, Candied Walnuts  
Peppered Goat Cheese Coin  
Sherry-Shallot Dressing





# Plated Entrées

Seared Heritage Pork Medallions  
Fresh Fig Preserves, Layered Potatoes  
Pickled Cabbage, Grilled Spring Onions  
English Pea Puree

Sustainably Harvested Salmon  
Roasted Asparagus, Caramelized Sweet Potatoes  
Lemon-Ginger Butter

Overnight Braised Short Ribs  
Creamy Potatoes, Sautéed Young  
Vegetables, Pan Drippings



Maple Bourbon Glazed Chicken Bacon Roasted  
Brussels Sprouts, Chipotle Dusting Tater Tot's, Pickled  
Sweet Pepper

Roasted Local Salmon  
Blackberry Compote, Apricot Glaze, Roasted  
Fingerling Potatoes, Roasted Asparagus

Foraged Local Mushroom Meatloaf  
Apple Mashed Potatoes  
Blistered Heirloom Cherry Tomatoes

Chicken Mole Enchiladas  
Mexican Yellow Rice, Black Beans, Epazote



# Vegetarian Entrées

Yogurt Roasted Cauliflower Garlic \*VV, AG  
Shoots Mizuna, Frisee, & Baby Spinach,  
Charred Shiishito Peppers

Ancient Grains, Braised Tuscan Kale \*VV, AG  
Cauliflower Puree, Brussels Sprouts  
Sweet Mustard Glaze

Garlic Gnocchi \*V  
Roasted Wild Mushrooms, Pickled Peppers  
Sweet Corn Cream

Herbed Farro Risotto \*V  
Asparagus, Young Vegetables, Meyer Lemon  
Gastric

Pacific Rim Tofu Stir-fry \*VV, AG  
Tamari Braised Tofu, Asian Vegetables,  
Jasmine Rice

Roasted Portobello Mushroom \*V, AG  
Stuffed with Spinach, Herbs, Braised Lentils,  
Mozzarella, Ribbon Zucchini, Patty Pan  
Squash, Red Pepper Syrup & Balsamic Glaze



Grilled Vegetable Napoleon \*VV, AG  
Squash, Mushrooms, Peppers, Firm Tofu  
Balsamic Syrup

Roasted Stuffed Heirloom Tomatoes \*VV, AG  
Brown Rice Pilaf, Roasted Heirloom Carrots  
Balsamic Syrup

Butternut Squash Raviolis \*V  
Shallot & Garlic Cream, Roasted  
Young Vegetables, Shaved Parmesan

V=Vegetarian, VV=Vegan, AG=Avoids Gluten





# Enhancements





# Carving Stations

Rotisserie Roasted Turkey Breast | 180  
Serves 25-30 guests  
Cranberry Sauce, Dijonnaise, Petite Rolls

Pepper Rubbed Roast Striploin | 325  
Serves 30-40 guests  
Silver Dollar Rolls, Grain Mustard, Mayonnaise

Country Ham Cola BBQ Glaze | 190  
Serves 30-40 guests  
Biscuits, Grain Mustard, Mayonnaise

Rotisserie Pork Loin | 190  
Serves 25-30 guests  
Apple Cornbread Stuffing  
Mustard Demi-Glace, Petite Rolls

Whole Roasted Pig | 425  
Serves 30-40 guests  
Slow Smoked for 12 hours, Artisan Mustards,  
Hot Barbecue Sauce, Petite Rolls



Roast Prime Rib | 375  
Serves 30-40 guests  
Au Jus, Creamed Horseradish, Silver Dollar Rolls

Local King Salmon | 90  
Serves 10-15 people  
Dill-Caper Remoulade, Onion Jam, Rye Bread

Attendant Fee | 150



# Specialty Displays

## Crudité Display | 7

A selection of Squash & Carrots  
Asparagus, Green & Yellow Beans  
Red, Yellow & Green Peppers  
Broccoli, Cherry Tomatoes & Mushrooms  
Roquefort Walnut Dip

## Classic Cheese Display | 9

Northwest & Imported Cheese  
Crackers, Bread & Seasonal Fruit Garnish

## Enhancement for Cheese and Crudités Displays | 6

Brie en Croute Raspberry & Apricot Preserves  
Spinach & Artichoke Dip, Pita Chips

## Hummus X3 | 7

Traditional Hummus, Curry Hummus  
Edamame Hummus, Grilled Pita, Kalamata Olives  
Sliced Cucumbers & Grape Tomatoes

## Ceviche Display | 11

Charred Avocado, Naval Oranges



## Vegetable Crudité Jars | 9

Cholula Ranch

## Spinach & Artichoke Dip | 8

Simmered Sweet Onion, Spinach & Artichokes  
Feta Cream, Grilled Pita, Tortilla Chips

## Local Dungeness Crab & Tillamook White Cheddar Dip | 11

Toasted Baguettes, House-made Chips

## Assorted Seasonal Fresh Fruit & Berries | 7

Orange Blossom Honey Yogurt







# Beverage





100 Per Bartender (We recommend 1 bartender for each 100 guests)

# Beverage

House Brands  
Hosted 7 Credit 8  
Pinnacle Gin  
Cruzan Coconut  
Jim Beam  
Blue Curacao  
Peachtree Schnapps  
Apple Pucker  
Sauza Tequila  
Ronrico Rum  
Mischief Vodka

Premium Brands  
Hosted 9 Credit 10  
J&B Scotch  
ABSOLUT Vodka  
Jack Daniels Whiskey  
Canadian Club Whiskey  
Jameson Irish Whiskey  
Johnnie Walker Red Blend  
Bacardi Rum  
Captain Morgan Rum  
Cuervo Silver Tequila  
Tanqueray Gin  
Crown Royal Canadian  
Fireball  
Kahlua  
Baileys Irish Cream

Domestic Beers  
Hosted 5 Credit 6  
Budweiser  
Bud Light  
Coors Light  
Miller Lite

Import/Craft Beers  
Hosted 6 Credit 7  
Fat Tire  
Space Dust  
Angry Orchard Apple Cider  
Seasonal

Supreme Brands  
Kettle One Vodka 12  
Grey Goose Vodka 12  
Glenlivet Scotch 12  
Tanqueray Gin 10  
Courvoisier VSOP 12  
Knob Creek 14  
Patron Silver Tequila 14  
Hennessy VS Cognac 12  
Grand Marnier 12  
Maker's Mark 12



House Wine  
Hosted 7 Credit 8 by the Glass  
Available by the Bottle 28

Barnard Griffin, Chardonnay, CA  
Combination of Citrusy Aromas, Firm,  
Acidity & a very Ripe Flavor Profile

Barnard Griffin, Merlot, CA  
Flavors of Cherry Plum & Dark Berry Flavors  
Accented with Subtle Notes of Smokey  
Cherry Orange & Coffee

Barnard Griffin, Cabernet, CA  
Cherry, Berry & Orange Zest Flavors  
Accented by Dark Chocolate & Oak Spice  
Notes

Ruffino Lumia, Pinot Grigio, Italy  
Aromas of Flowers, Pears & Golden Apple,  
Showing Notes of Sage & Mint



## RED WINE (PURCHASE BY THE BOTTLE)

Seven Falls, Merlot, WA 48  
Juicy Blackberry, Black Cherry Quality with Good Volume  
& a Silky Finish

J. Lohr, Cabernet Sauvignon, CA 38  
Aromas of Black Cherry, Plum & Blueberry are Accented  
by Hazelnut, Dark Chocolate & Toasted Pastry

Boom Boom Syrah, WA 38  
Lively Raspberry, Pepper & Grilled Anise Flavors

Firesteed Pinot Noir, OR 38  
Aromas of Dark Cherry, Black Currant, Coffee & Subtle  
Hints of Spice

## WHITE WINE (PURCHASE BY THE BOTTLE)

Chateau Ste. Michelle, Riesling, WA 38  
Crisp Apple Aromas & Flavors with Subtle Mineral Notes

Murphy Goode, Sauv Blanc, CA 38  
White Peach & Honeydew Melon with Bright Citrus &  
Ripe Tropical Fruit Aromas

Joel Gott, Chardonnay, OR 48  
Aromas of Melon, Pineapple & Green Apple with Hints of  
Lemon & Gardenia

Kendall Jackson, Chardonnay, CA 38  
Lushly Ripe Pear & Butter Flavors are Backed by Vibrant,  
Lemony Acidity



# Discover Seattle





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With everything from unrivaled natural beauty and world-class attractions to major sport teams, a thriving arts and culture scene, and beyond, there's always something to do in Seattle.

Whether you're a family looking for budget-friendly finds or a seasoned traveler on the hunt for the latest Instagram-worthy vista, the Emerald City has you covered.

While here, you can meet artisan makers, shop indie boutiques and designer fashions, admire priceless works of art, sing your heart out at a karaoke club, explore like a local in the city's diverse neighborhoods, and enjoy nature—all without ever having to leave the city.

No matter what you're looking for, the perfect adventure awaits.

## Discover Seattle





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## Space Needle

Built for the 1962 World's Fair, the 605-foot-tall quickly became an icon of the city that today is recognized far and wide. On the observation level, which you can reach via a 43-second elevator ride, see the doodle-on-a-napkin concept that led to the Space Needle design. Views from the top feature Elliott Bay, the Cascade Mountains, and even Mount Rainier.



## Seattle Center Monorail

Another World's Fair relic, links Seattle Center—home of the Space Needle and several other notable attractions—to downtown's Westlake Center along an approximately one-mile route. The designated historic landmark can reach a top speed of 45 miles per hour and weaves between skyscrapers above the city streets.



## Pike Place Market

From the iconic market sign and Rachel the Piggy Bank to the gum wall, the original Starbucks Cafe, well over 225 local artisans selling their wares, the famous fish-tossing tradition, and music-playing street performers, there are enough sights and sounds to pack a day (or more). The market added its historic Market Front expansion in 2017, featuring an open-air plaza and fantastic views of Elliott Bay.



## MENU SELECTION

Arrangements should be made with the catering office at least four weeks in advance to ensure items selected can be obtained and properly served. We can customize any menu, please share your ideas with your Events Coordinator. Plated Entrée selections are limited to two choices along with a vegetarian option, unless special dietary restrictions are necessary. Special dietary requirements must be indicated in advance. For groups (25) or less, one entrée & one vegetarian option may be offered. You can offer more than two choices, excluding vegetarian option with an additional \$2 per person applied to the package price. The group does need to offer the same salad selection for all guests. Additional charges will apply if more food is requested by the event host, and extra servings are subject to availability.

## GUARANTEE

In arranging for private functions, the attendance must be specified at least 96 hours in advance, excluding weekends and holidays. The guarantee number provided must be reported to the catering office and will be considered a minimum guarantee, not subject to reduction, for which you will be charged, even if fewer guests attend. If the catering office is not advised 96 hours in advance, the number provided as the original attendance will be considered as the guarantee & charges will be made accordingly. The Hotel will prepare food & set the room for 5% percent over your guarantee. Any increase in guarantee number after the 96 hour deadline has passed are subject to an additional \$5 per person (plus service charge & sales tax) per meal. After the 96 hour deadline has passed, the Hotel reserves the right to substitute food & beverage selections for any increased guarantee numbers.

## HOTEL FOOD AND BEVERAGE POLICY

Not all ingredients listed; Please inform us of any food allergies. Actual presentation may vary from photos & descriptions. Embassy Suites by Hilton Seattle North Lynnwood is responsible for the quality & freshness of the food served to our guests. Consequently, we do not allow outside food & beverage to be brought into the meeting spaces by the patron or any of the patron's guests or invitees. In addition, no food from the hotel will be permitted to leave the premises.

## BAR SERVICE

All beverages must be provided by and served by the Hotel. Patrons agree to abide by Liquor Control Commission Laws under which the Hotel operates. Bars may remain open for a maximum of 6 hours. Bars end service 30 to 60 minutes prior to scheduled end time. The hotel reserves the right to refuse service to anyone who may be, in the hotel's view, impaired or under the legal drinking age. The hotel also reserves the right to close at its discretion.





## MUSIC AND ENTERTAINMENT

The Hotel must be notified of all music and entertainment contracted.

- All Vendors must provide the hotel with a certificate of general liability insurance (\$1,000,000).
- No Fog/Smoke Machines, Glitter or Confetti allowed on premises
- No fireworks or incendiary devices may be used indoors at the Hotel
- No Firearms allowed on premises
- Any use of amplifiers is not permitted. Reasonable behavior and sound levels are required to allow other guests to enjoy their activities.
- All Music and Entertainment must end by 11:00PM. No music allowed in the Atrium.

## BANQUET & MEETING ROOM SCHEDULING, FLOOR PLANS & ROOM ARRANGEMENTS

As other groups may be utilizing the same room prior to or following your function, please adhere to the times agreed upon. If your time schedule changes, please contact the catering office & every effort will be made to accommodate your group. Function rooms are not held on a twenty-four hour hold unless specifically stated in the contract. The Hotel has the right to rent the room prior to & after the scheduled functions listed on the contract. The Hotel has the right to rent the remaining portions of the ballroom over the same time frame. A variety of floor plans & room arrangements can be provided for all function areas. A minimum \$300.00 labor fee applies if groups change their meeting room setup requirements after the Hotel has set the meeting room or on the day of the event. The Hotel reserves the right to move a group to a more appropriate area from the original booking. All groups must follow local fire code regulations and cannot block entrances, exits, hallways or pathways. The Hotel cannot permit the affixing of anything to the walls, floors or ceilings with any substance unless approval is given in advance. No Helium balloons in the atrium. The cost of repair and/or replacement will be billed to the patron. All displays and/or decorations proposed by the group shall be subject to approval of the Catering Manager.

## SERVICE CHARGE & SALES TAX

All pricing is charged per person unless otherwise stated & is subject to a taxable 22% service charge & current Washington sales tax. Included as part of the service charge (49.6% that is paid directly to food & beverage staff).

## DEPOSIT/PAYMENT

Functions are confirmed upon receipt of a signed contract & deposit in the amount of 50% of total anticipated revenue. All deposits will be applied to the balance of the scheduled event. Prepayment is required (4) Four business days prior to the scheduled event by credit card or cashier's check.

