



Embassy Suites

Hotels®
by HILTON™

WEDDING PACKAGES

Seattle North Lynnwood

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

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 Salesh 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. We have included menu items, cost per person and/or cost per piece, plated service.

Our ceremonies include chair set-up and breakdown, skirted 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 receptions 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 station (includes coffee, decaf, hot tea and iced tea or fruit punch throughout evening), skirted cake table with under lighting, skirted 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 Sales

425.582.4239

Teresa.Bitner@Hilton.com

Blue Package

\$70 per person

(Includes Service charge and Sales Tax)

Plated Entrée

Choice of 1 Salad

Choice of 2 entrées

**Wedding Cake may be
brought in and we**

**provide
complimentary cake
cutting service**

***Family Style \$85 per person**

(Includes Service Charge and Sales Tax)

Silver Package

\$95 per person

(Includes Service charge and Sales Tax)

Social Hour

Select 2 Hors d'oeuvres

Plated Entrée

Choice of 1 Salad

Choice of 2 entrées

**Wedding Cake may be
brought in and we provide**

**complimentary cake
cutting service**

Drinks

Hosted 2 Hour House

Brands

***Family Style \$115 per person (Includes**

Service Charge and Sales Tax)

Diamond Package

\$115 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

**Wedding Cake may be
brought in and we provide**

**complimentary cake
cutting service**

Drinks

Hosted 2 Hour

House & Premium Brands

***Family Style \$135 per person (Includes**

Service Charge and Sales Tax)

Hors d'oeuvres



Warm Hors d'oeuvre's
Meatballs: Barbeque, Teriyaki, Swedish
* Vegan Meatballs Available Mini
Samosa, Mint Cilantro Chutney
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

Chilled Hors d'oeuvres
Hummus, on Pita Rounds
Strawberry, Brie Crostini, Honey
Prosciutto Wrapped Cantaloupe
Mascarpone Filled Sweet Peppers
Caribbean Crab Salad on Taro Chips
Smoked Chicken, Chipotle Chili Crepe
Prosciutto, Grilled Peach, Ricotta, Crostini
Chicken Salad Crostini, Charred Onion Jam
Deviled Eggs, Chipotle, Spanish Chorizo, Cilantro
Bay Shrimp, Bloody Mary Sauce, Fresh Lemon Shooters
Sesame Encrusted Tofu Skewers, Thai Basil Walnut Pesto
Cold Smoked Salmon, Water Cracker, Dilled Crème Fraiche
Heirloom Cherry Tomatoes Filled with Herbed Cream Cheese



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

Caprese Salad

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

Little Gem Salad

Heads of Romaine, Parmesan, Croutons, Sun-dried
Tomato Dressing



Northwest Salad

Baby Spinach & Mixed Greens, Strawberries,
Crumbled Feta, Champagne Vinaigrette

Washington Salad

Mixed Baby Greens, Dried Cranberries, Candied Walnuts
Herbed Goat Cheese
Pinot Noir Vinaigrette



Pistachio Crusted Pork Shank
Apricot Glaze, Fresh Fig Preserves, Sweet Potato
Au Gratin, Pickled Red Cabbage, Brussel Sprouts

Hazelnut Crusted Salmon
Sauteed Kale, Frangelico Maple Coffee Butter,
Pancetta Crisps, Roasted Fingerling Potatoes

Braised Bone-In Short Ribs
Garlic Mashed Potatoes, Roasted Young
Vegetables, Pan Drippings



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

Roasted Local Salmon
Pinot Noir Shallot Reduction, Parmesan Risotto &
Spinach, Vegetable Medley

Foraged Local Mushroom Meatloaf
Apple Mashed Potatoes, Blistered Tomatoes

Roasted ½ Chicken
Herb Reduction, Roasted Fingerling Potatoes,
Pickled Red Cabbage, Crisp Asparagus



Vegetarian Entrées

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

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

Tofu Steaks *VV, AG
Coriander Cream, Macadamia Nuts, Crisp
Grilled Broccoli & Asparagus, Turmeric Rice,
Lemon Wedge

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



Salads (Choice of One)

- Shasta, Mixed Greens, Grilled Apples, Walnuts, Crumbled Bleu Cheese, Balsamic Dressing
- Northwest, Baby Spinach, Strawberries, Crumbed Feta, Champagne Vinaigrette
- Roman, Head of Romaine, Parmesan, Croutons, Sun-dried Tomato Dressing
- Caprese Salad, Tomato, Mozzarella, Balsamic-Basil
- Assorted Rolls with Butter

Accompaniments (Choice of Two)

- Imperial Rice
- Risotto, Butternut Squash
- Fingerling Roasted Garlic Potatoes
- Cauliflower Puree, Pecorino Cheese
- Button Mushrooms Sauteed, Tarragon
- Roasted Butternut Squash, Balsamic Glaze
- Sorted Green Beans, Sliced Almonds
- Roasted Brussel Spouts, Bacon
- Parmesan, Alfredo Penne
- Garlic Mashed Potatoes
- Roasted Vegetables

Entrées (Choice of Two)

- Honey Walnut Shrimp
- Shredded Beef, Onions, Gravy
- Korean Grilled Beef Short Ribs
- Maple Bourbon Glazed Chicken
- Szechuan Tofu, Chickpea Cauliflower
- Sri Lankan Coconut Milk Chicken Curry
- Roasted Pork Tenderloin, Apricot Finish
- Grilled Salmon Filet, Pink Peppercorn Butter
- Cajun Blackened Shrimp, Spicy Mango Coulis
- Encrusted Parmesan Chicken, Tomato & Basil Marinara
- Seared Chicken Breast, Coastal Mushrooms, Cognac Cream



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 | 15
A selection of Squash & Carrots
Asparagus, Green & Yellow Beans
Red, Yellow & Green Peppers
Broccoli, Cherry Tomatoes & Mushrooms
Roquefort Walnut Dip

Classic Cheese Display | 12
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

Chilled Prawns | 16
Jumbo Cocktail Shrimp
Spicy Cocktail Sauce, Lemon Wedges



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



Specialty Displays

Mini Taco | 15

Mini Corn Seasoned Ground Beef Tacos
Mini Corn Roasted Chicken Tacos, Cheddar
Cheese, Sour Cream, Homemade Salsa

Antipasto Misto | 12

San Daniele Prosciutto, Capicola & Soppressata,
Olive Tapenade, Smoked Tomato Jam,
Taleggio, Provolone, Asiago Cheese, Rustic
Breads, Artichokes, Portobello Mushrooms,
Pepperoncini, Cherry Peppers, Oven Cured
Tomatoes, Braised Baby Fennel, Roasted Bell
Peppers, Garlic, Anchovies, Grissini

Mashed Potato | 14

Create Your Own Mashed Potato Martini with
Pesto, Garlic or Yukon Gold Mashed Potatoes
Sautéed Wild Mushrooms, Sautéed Baby Shrimp
Confetti of Peppers, Shredded Tillamook
Cheese, Bacon, Sautéed Smoked Sausage

Sliders | 19

Grilled Wagyu Beef, Cheddar, Lettuce, Sliced Roma Tomato
Seared Chicken Breast, Whiskey Barbecue, Caramelized
Walla Walla Onions

Honey-Balsamic Roasted Portobello Mushroom, Lettuce,
Sliced Roma Tomato, Sautéed Mushrooms

\$4 | Add Lamb Sliders



Macaroni & Cheese | 15

Aged New York White Cheddar, Bacon &
Sausage Bits, Sautéed Mushrooms, Scallions,
Andouille Sausage

Barbeque | 22

Pulled Pork, Carved Beef Brisket, Slow Roasted
Chicken, Silver Dollar Rolls, Rainier Cherry Barbecue



Beverage



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

Beverage

House Brands
Hosted 8 Cash/Credit 9
Pinnacle Gin
Cruzan Coconut
Jim Beam
Blue Curacao
Peachtree Schnapps
Apple Pucker
Sauza Tequila
Ronrico Rum
Mischief Vodka

Premium Brands
Hosted 10 Cash/Credit 11
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 6 Cash/Credit 7
Budweiser
Bud Light
Coors Light
Miller Lite

Import/Craft Beers
Hosted 7 Cash/Credit 8
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 8 Cash/Credit 9 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



Discover Seattle

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



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 \$3 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 22.5% service charge & current Washington sales tax. Included as part of the service charge (45% 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.

