



Embassy Suites

Hotels®
by HILTON™

BIRTHDAY PACKAGES

Seattle North Lynnwood

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

Embassysuiteslynnwood.com

Happy Birthday/Quinceañera/Bar or Bat Mitzvah

We are honored that you are considering Embassy Suites by Hilton Seattle North Lynnwood for your party. Amidst 13,000 square feet of flexible event space, Embassy Suites by Hilton Seattle North Lynnwood is the perfect setting for your 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 package for you as an effortless way to include all of the full-service elements you'll need to begin planning. 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 package includes:

- ***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 with white or black back drop (based upon availability)***
 - ***Variety of linen and napkin colors to choose from***
- ***China, silverware, glassware, toasting coupe champagne glasses***
 - ***Wooden dance floor (15'x15')***
- ***Use of in-house vases, round 12" mirror tiles, and votive candles***
 - ***Wireless Microphone, LCD projector, Screen & Sound***
 - ***Beverages included: coffee, decaf, hot tea and fruit punch***
 - ***Cake table, place card table***
 - ***Professional banquet staff***

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

\$84 per person

(Includes Service charge and Sales Tax)

1st Course

Choice of 1 Salad

2nd Course

Choice of 2 entrées

3rd Course

***Complimentary Cake
Cutting & Serving***

Silver Package

\$104 per person

(Includes Service charge and Sales Tax)

1st Course

Select 2 Hors d'oeuvres

2nd Course

Choice of 1 Salad

3rd Course

Choice of 2 entrées

4th Course

***Complimentary Cake
Cutting & Serving***

Drinks

***Hosted 2 Hour House
Brands***

Diamond Package

\$124 per person

(Includes Service charge and Sales Tax)

1st Course

Select 4 Hors d'oeuvres

2nd Course

Choice of 1 Salad

3rd Course

Choice of 2 entrées

4th Course

***Complimentary Cake
Cutting & Serving***

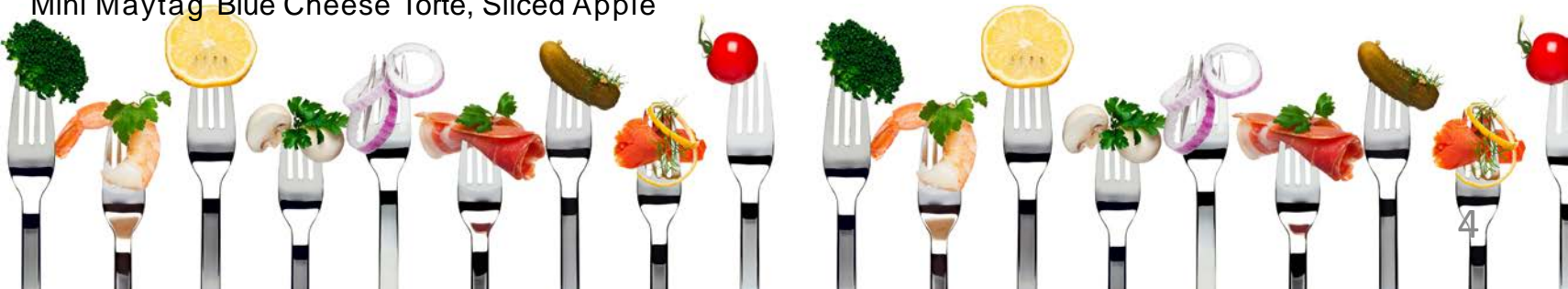
Drinks

***Hosted 2 Hour
House & Premium
Brands***



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



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

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



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 Dusted Tater Tot's, Pickled
Sweet Pepper

Roasted Local Salmon
Blackberry Compote, Roasted Fingerling Potatoes
Maple Roasted Butternut Squash, Candied Pecans

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



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



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.

