



WEDDING PLANNING GUIDE

THE MOST SOUGHT-AFTER
VENUE ON THE EASTSIDE

BELLEVUE CLUB

HOTEL

OUR VENUE

The Bellevue Club is an internationally recognized, award-winning boutique property that provides a private retreat with exceptional service for our guests. Surrounded by lush green gardens and luxurious accommodations, the Bellevue Club serves as a quiet haven—the perfect location for your wedding! Our Olympic Ballroom provides an elegant setting for a wedding celebration. Our newly designed ballroom has rich textural mixes of warm woods, resin walls and a glass focal point, it sets the stage for an intimate and sophisticated event. Our ballroom can comfortably accommodate 50 to 216 seated guests, or more for a reception-style event. Whether you prefer a sit-down dinner, elaborate buffet, family-style dining experience or hors d'oeuvres reception, our wedding specialists will help you to create the event of your dreams.

FEE STRUCTURE

A food and beverage minimum will be determined for your event based on the date, event times and amount of space required. We do not charge room rental fees for our ballroom. All charges are subject to a 25% service charge and 10.2% sales tax.

Wonderful accoutrements are included when you host your wedding at the Bellevue Club:

- Room set-up and clean-up
- Professional service staff
- 16' × 16' floor
- Tables and chairs
- Floor length white damask table linens and napkins
- Fine China, stemmed glassware and sterling silver flatware
- Votive candles
- Complimentary cake cutting and service
- Complimentary and convenient guest parking
- Complimentary Club Room for the bride and groom

RESERVATION & CANCELLATION POLICY

To reserve a date and time for your event, we require a signed contract, credit card on file and nonrefundable \$1,000 deposit. All reservations include set-up time. The specified reservation end time is when the event must conclude to allow for clean-up to begin. If the event runs over the scheduled end time, labor charges will apply at a rate of \$50 per hour per service staff member.

If you need to cancel an event, please consider our policy below:

- Cancellation 180 business days in advance of the event: 25% of estimated food, beverage and room rental revenue is owed.

- Cancellation 180 and 120 business days in advance of the event: 50% of estimated food, beverage and room rental revenue is owed.

- Cancellation 120 and 90 business days in advance of the event: 75% of estimated food, beverage and room rental revenue is owed.

- Cancellation within 90 business days or less in advance of the event: 100% of estimated food, beverage and room rental revenue is owed.

CEREMONIES

If you choose to host your wedding ceremony in the Olympic Ballroom preceding your reception, a ceremony fee will apply. A \$1,000 ceremony fee applies to host your ceremony in one half of the ballroom (maximum of 80 guests). A \$2,000 ceremony fee applies to host your ceremony in the full ballroom.

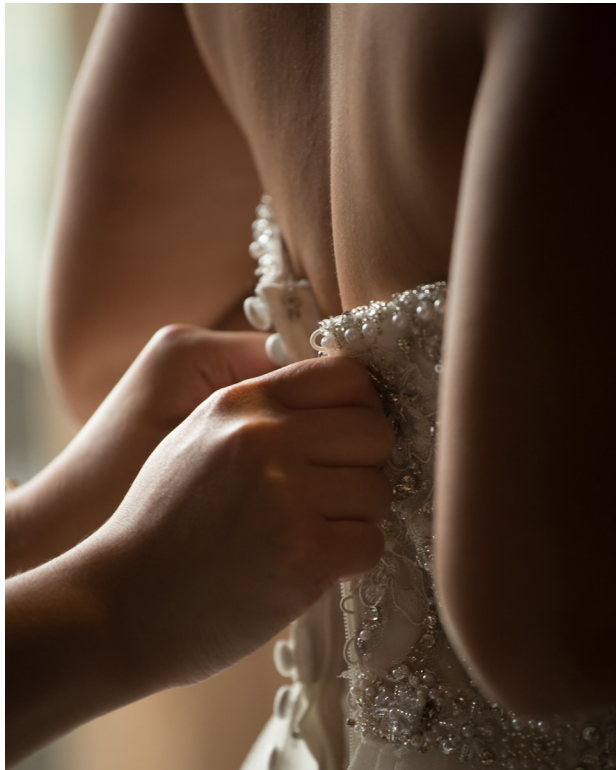
A complimentary one-hour ceremony rehearsal may be scheduled one week prior to the event date. The time and space is subject to availability and not guaranteed. Please note, if you choose to rent chair covers for your ceremony and reception, additional fees may apply.

FOOD TASTINGS

We are happy to arrange a private food tasting for up to two guests upon request. Tastings must be scheduled Tuesday through Friday between 11 a.m.-1 p.m. and are subject to availability. Please contact your wedding specialist for specific details.



PHOTO COURTESY OF PAUL MARANAN



BEVERAGE SERVICE

The Bellevue Club is authorized to sell liquor, wine, beer and non-alcoholic beverages. We do not allow any wines to be brought into the facility, even with a corkage fee. The Bellevue Club reserves the right to confiscate any outside alcoholic beverages not purchased from the Club and also close down the bar, if necessary. We do not permit shots of alcoholic beverages from the bar.

The Bellevue Club acts in accordance with state law regarding alcohol and liquor service. No persons under the age of 21 are permitted to acquire, possess or consume alcoholic beverages, nor appear to be intoxicated. Identification is required to purchase or to be served alcoholic beverages. Without proper identification, service will be refused.

Alcoholic beverage service is permitted for four-and-a-half hours of service, with last call being made after four hours. Final beverage charges are based on actual consumption. Please see the attached Wine & Beverage Selections List for details and pricing.

GUEST ROOMS

A complimentary Club Room in our 4-diamond Hotel is included when you host your wedding reception at the Bellevue Club. Bellevue Club Hotel operates independently from the catering department, and if you'd like to upgrade or make changes to your complimentary reservation, or make arrangements for a block of guest rooms you will need to contact the hotel directly at 425.454.4424. To learn more about Bellevue Club Hotel and the rooms offered, see page 22.

ADDITIONAL SERVICES

To ensure a unique experience, your wedding specialist can assist with making arrangements for a variety of special touches—specialty linens, chargers, furniture rentals, ice carvings, espresso service, coat and gift check, etc. We are happy arrange these special services for you. Additional charges will apply.

LOST AND FOUND

The Bellevue Club will not assume responsibility for the damages to or loss of any merchandise or articles left or sent to the Club prior to, during or following your function. This includes items left behind from hired vendors. All parties are responsible for removing their property and equipment at the conclusion of the event.

DÉCOR AND SIGNAGE

We do not allow any objects to be affixed to our walls or ceilings with tape, nails, etc. Artwork may not be taken off of the walls. Glitter, confetti and smoke machines are not permitted. Due to fire code restrictions, all open flames must be encased in votive or hurricane candleholders.

Signage provided by guests must be of professional quality and have manager approval prior to placement. Signage must also be kept within immediate proximity of the reserved event space, and is not permitted to be placed throughout the Club.

Small items, such as place cards and favors, may be dropped off with your wedding specialist at an agreed upon time. Our staff will be happy to assist with placement of these items provided they are "table ready."

PACKAGES AND DELIVERIES

All packages must include the client name and event date on the outside of the package. Depending on the size of the delivery, a labor and/or handling fee may apply. Please advise your wedding specialist as to the type and time of all deliveries scheduled for your event.



PHOTOS COURTESY OF YOURS BY JOHN

MENU SELECTION

Please explore the enclosed gourmet catering menus. We are more than happy to customize a unique menu for your event. Let your wedding specialist know what you have in mind, and we will do our best to accommodate your requests. All menus are required to be finalized and submitted a minimum of one month prior to your wedding date. Menu prices and availability are subject to change, but may be confirmed four months prior to your event date by finalizing contract details.

Please keep in mind when you select a menu for a plated dinner, you may choose one salad and your choice of up to three entrées (including a vegetarian option). When selecting more than one entrée, the higher

price of the entrées will be charged. The exact number of each entrée must be guaranteed by noon, at least seven business days prior to your event. This number will be considered the guarantee and is not subject to reduction after this time. If no written or verbal guarantee is received by the deadline, the most recent estimate on file will constitute as the guarantee. The client is also responsible for providing place cards which clearly indicate the entrée each guest has pre-selected.

For health code compliance, food may not be brought onto or removed from the property before or after an event, with the exception of the wedding cake, which must be prepared by a licensed baker.

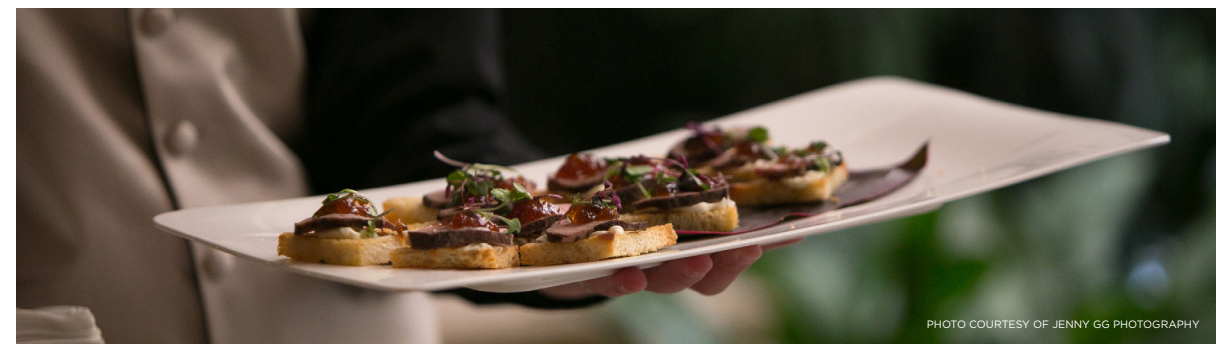


PHOTO COURTESY OF JENNY GG PHOTOGRAPHY

WEDDING RECEPTION MENUS



RECEPTION DISPLAYS

All items are priced per 25 people.

INTERNATIONAL & DOMESTIC CHEESE | 285
olive bread, crispy lavosh | GF: dried fruit, grapes, almonds & olives

FRUIT & BERRIES GF | 245
honey & mint greek yogurt

ANTIPASTO SELECTION GF | 305
cured salami, fontina, pickled vegetables, olives, quince jam & focaccia

RAW VEGETABLE DISPLAY GF | 245
hummus & green goddess

ROASTED MARKET VEGETABLES GF | 245
green chickpea hummuswith grilled pita, fried flatbreads & gourmet crackers

GRAND SEAFOOD DISPLAY GF | 580
poached jumbo prawns, snow cab legs, oyster shooters, lobster claws, ahi poke, salmon lomi lomi, lemons, cocktail sauce, seaweed salad, wonton & taro chips

CHILLED HORS D'OEUVRES

Priced per dozen | two dozen minimum per item

Fresh herb ricotta & oven-dried tomato crostini	48
Cherry tomato & buffalo mozzarella skewers GF	55
Shrimp tostadas with avocado & shredded lettuce GF	61
Seared scallop with apple & shiso salad GF	88
Sesame ahi on rice cracker with wasabi mayonnaise & soy glaze GF	88
Mini lobster rolls	88
Ahi poke with seaweed salad & puffed rice GF	88
Green garbanzo bean tostada with spicy cashews GF	78
Summer squash & basil tarts with fresh mozzarella	71
Scallop escabeche with avocado & cancha GF	88
Salmon lomi lomi with poi & taro chip GF	80
Charcuterie cups with pickled asparagus & green beans, olives GF	76
Crudit� cups with fresh & grilled veggies, hummus GF	76
Green garbanzo falafel with cucumber mint tzatziki GF	55

WARM HORS D'OEUVRES

Priced per dozen | two dozen minimum per item

Bbq jackfruit slider with pineapple slaw	67
Smoked beef tenderloin crostini, olive relish, spicy aioli	59
Mini grilled cheese bites with rosemary	48
Wild mushroom tart with parmesan & bacon	59
Crab-stuffed mushrooms with parmesan GF	82
Sesame & soy-glazed marinated beef skewers GF	65
Mini crab cake with tomato chutney	88
Spicy prawn skewers with vietnamese dipping sauce GF	78
Tandoori chicken satay with spiced-yogurt sauce GF	61
Chile-lime chicken skewer GF	61
Vegetable spring rolls with plum sauce	55
Fig & goat cheese flatbread with balsamic reduction	55
Blackened beef tenderloin, pepper relish, balsamic on focaccia	70
Vegetable samosas with tamarind sauce	59
Rosemary vegetable skewer GF	55
Grilled shrimp & radicchio skewer with salsa rossa GF	82
Korean short rib slider with gochujang aioli, pickled carrots & cucumber slaw	82
Miniature chicken pot pies	62
Miniature beef wellington	82

WEDDING DINNERS

PLATED DINNER

Meals are priced per person, higher priced entrée will prevail. Maximum of three entrée selections. Entrée costs include choice of first course, two accompaniments, bread & butter service, freshly brewed coffee & assorted teas. A minimum of 10 guests required.

Dessert course can be added for an additional \$13 per person

Family style and tableside service available for an additional \$25 per person.

DINNER BUFFETS

- 25 person minimum
Priced per person
- SIXTH STREET BUFFET | 80**
Freshly brewed Caffé D'arte coffee & tea service
Fresh fruit display
Choice of one salad selection
Choice of chicken or salmon entrée
Choice of two accompaniments
Rustic breads & butter
- LAKESIDE BUFFET | 88**
Choice of two hors d'oeuvres
Freshly brewed Caffé D'arte coffee & tea service
Fresh fruit or specialty cheese display
Choice of two salad selections
Choice of two entrées
Choice of two accompaniments
Rustic breads & butter
- CASCADE BUFFET | 103**
Choice of three hors d'oeuvres
Freshly brewed Caffé D'arte coffee & tea service
Fresh fruit or specialty cheese display
Choice of two salad selections
Choice of two entrées
One carving station with Chef Attendant
Choice of three accompaniments
Rustic breads & butter

SALADS

- ROASTED BEET SALAD GF**
pistachios, rogue river blue cheese, sherry vinaigrette
- PEAR & SPINACH SALAD GF**
spiced walnuts, blue cheese, red wine vinaigrette
- MIXED GREENS GF**
shaved radish, shaved fennel, mustard vinaigrette
- CHOP SALAD GF**
with tomatoes, cucumbers, avocado, cheddar, ranch
- FRISÉE & WATERCRESS GF**
mandarin orange, spicy candied cashews, shaved radish, honey-tangerine vinaigrette
- BABY SPINACH GF**
golden raisins, white cheddar crackers, pickled red onion, ground mustard vinaigrette
- TRADITIONAL CAESAR**
hearts of romaine, grana parmesan, herb croutons, white anchovy
- FIELD GREENS GF**
roasted walnuts, preserved apricots, shaved red onion, feta cheese, champagne dressing
- ROMAINE & RADICCHIO GF**
shaved manchego cheese, pomodoraccio tomatoes, crispy prosciutto
- CAPRESE GF**
marinated mozzarella, sliced vine-ripened tomato, basil emulsion, white balsamic syrup



ENTRÉES

- GRILLED DRAPER VALLEY CHICKEN BREAST GF | 80**
pearl onion & leek ragout, chicken jus
- HERB-ROASTED CHICKEN BREAST GF | 80**
charred artichokes, fennel, sun-dried tomatoes
- ROASTED ORGANIC KING SALMON GF | 86**
fine herbs, lemon, pinot gris beurre blanc
- GRILLED ORGANIC KING SALMON GF | 86**
white miso & orange marinated, ginger teriyaki
- PORK TENDERLOIN GF | 80**
pepper-crusted, bourbon, preserved fruit chutney
- CENTER CUT SIRLOIN STEAK GF | 85**
wild mushrooms, cabernet demi-glace
- HERB BRAISED SHORT RIBS GF | 89**
red wine sauce, gremolata
- ACHIOTE CHICKEN BREAST GF | 81**
pepita salsa verde
- GRILLET FILET MIGNON GF | 97**
bordelaise sauce
- GRILLED NY STRIP GF | 90**
sage butter
- SPICED LAMB CHOPS GF | 93**
fruit chutney
- SEARED BLACK COD GF | 86**
shiitake & spiach relish
- ROASTED SWORDFISH | 88**
hazelnut panade & corn puree
- VEGETARIAN ENTRÉES**
- QUINOA CAKE GF | 72**
romesco & broccolini
- SWEET POTATO GNOCCHI | 72**
squash & pine nuts
- SEASONAL SQUASH NAPOLEON GF | 72**
arugula & walnut pesto

ACCOMPANIMENTS

Potato gratin with chive & parmesan GF
Yukon gold mashed potatoes GF
Roasted fingerling potatoes with fresh herbs GF
Wild & jasmine rice pilaf GF
Polenta herb cake with tomato ragu GF
Roasted marble potatoes with whole garlic GF
Five rice blend with herbs and lemon GF
Quinoa pilaf with vegetables, herbs & lemon GF
Green beans with brown butter & toasted almonds GF
Grilled asparagus with baby tomatoes & parmesan GF
Cauliflower tossed in chimichurri GF
Roasted broccoli with dates & millet GF
Roasted carrots with harissa, honey & pistachio GF
Mint zucchini zoodles GF
Honey & ginger roasted carrots GF

CARVING STATIONS

- Priced per 25 guests*
- All stations are presented with sauce accompaniments.*
- HERB RUBBED & SMOKED PRIME RIB GF | \$470**
jus & horseradish sauce
- SEED & SPICE RUBBED PORK LOIN GF | \$280**
fruit chutney
- HERB CRUSTED LEG OF LAMB GF | \$320**
salsa rossa
- SALMON EN CROUTE | \$380**
spinach & mushrooms



EXTRA MENU OPTIONS

VENDOR MEAL

48 per guest
All meals are boxed and served with pasta salad, fresh fruit, freshly baked cookie and bottled water

Please choose one sandwich selection:

- Chicken Caesar wrap
- Grilled chicken breast hoagie
- Roasted turkey and Swiss
- Grilled vegetable pita sandwich

LATE NIGHT SNACKS

Priced per guest.

MINIATURE KOBE BEEF BURGERS 9
white cheddar, gherkin, herb aioli and french fries

TOT-CHOS 13
tater tots with green chile achiote chicken, roasted tomato salsa, black beans, pickled jalapeno, pickled onions, cheese sauce & chipotle crema

MINI ASSORTED SICILIAN STYLE PIZZAS 11
margarita, enzo pepperoni, ricotta, roasted garlic, basil & mama lil's peppers

POUTINE 11
french fries, cheese curds, merlot gravy

SLIDER BAR SERVED ON BRIOCHE BUN 13
wagyu beef & cheddar, jerked chicken, pickled onion & lime aioli, bbq bread fruit & pineapple relish

FRY BAR 13
french fries, sweet potato fries, curly fries, chili, gravy, roasted garlic aioli, truffle aioli, shredded cheese, curds, scallions, bacon

CEREAL BAR 8
a wide variety of favorite late night cold cereal served with both cow milk & nut milk (cap'n crunch, cinamon toast crunch, fruit loops, frosted flakes, honey nut cheerios)

FRIED CHICKEN & WAFFLES 12
chicken tenders (spicy, regular or both) with belgian waffle & warm maple syrup

SOFT SERVE ICE CREAM BAR 15
chocolate or vanilla with sprinkles, whipped cream, m&m's, crushed oreo cookies & heath bars, maraschino cherries

CHILDREN'S MENU

46 per guest
Fresh fruit cup will be served for the first course

Please select one entrée:

- Penne with marinara
- Penne "mac 'n' cheese"
- Chicken strips and fries
- Individual cheese pizza
- Mini burgers and fries

THE MORNING AFTER : BUILD YOUR OWN BRUNCH BUFFET

Pricing is per person
A minimum of 25 guests
Served with fresh chilled juice, freshly brewed coffee & decaffeinated coffee & tea
Choice of three | 44
Choice of four | 48
Each additional choice | 9 per person

- Seasonal sliced fresh fruit
- Scrambled eggs with cheddar cheese & chives
- Eggs benedict
- Bagels & cream cheese
- Roasted tomato, spinach & feta frittata
- Pear & spinach salad with spiced walnuts, chevre & red wine vinagrette
- Crisp bacon & sausage links
- Bell pepper potatoes
- Regional, domestic & imported cheese display
- Bellevue Club caesar salad
- Basil tomato salad with buffalo mozzarella
- King salmon with caper-tomato butter sauce
- Fresh seasonal vegetables
- Assorted breakfast bakeries to include:
Croissants, fruit scones, muffins, fruit breads & danish with fruit preserves & butter

SWEETS + TREATS

SOLD BY THE DOZEN | 58

- Rice crispy
- Assorted cookies & bars
- Brownies
- Blondies
- Raspberry bars
- Tea cookies
- Macaroons
- Chocolate Covered Strawberries
- Miniature Assorted Freshly Baked Cookies
- Chocolate-Dipped Cheesecake Bites
- Chocolate Truffles
- Assorted Cake Pops

DESSERT BUFFET | 26 PER PERSON
Chef's Selection of: cheesecakes, chocolate tortes & fruit tarts, chocolate-dipped strawberries, chocolate truffles & assorted miniature french desserts

ASSORTED FRENCH MACAROON TOWER
30 Tower, 4 Tiers, 8" Tall, 7" diameter, \$90
45 Tower, 5 Tiers, 10" Tall, 8" diameter, \$135
65 Tower, 6 Tiers, 12" Tall, 9" diameter, \$190
90 Tower, 7 Tiers, 14" Tall, 10" diameter, \$265
120 Tower, 8 Tiers, 16" Tall, 11" diameter, \$350
140 Tower, 9 Tiers, 18" Tall, 12" diameter, \$410
170 Tower, 10 Tiers, 20" Tall, 13" diameter, \$490



CAKE SHOP

MINI DREAM CAKES | 59 PER DOZEN
assorted flavors filled with housemade marshmallow filling, dipped in either white or dark chocolate

CUPCAKES | 59 PER DOZEN
Available Cake Flavors: chocolate, vanilla, funfetti or red velvet

Available Frosting Flavors: chocolate, vanilla, cream cheese frosting or whipped cream frosting

1/4 SHEET CAKE | 55
single layer, 2 color frosting
Serves 15-20 people

½ SHEET CAKE | 180
single layer, 2 color frosting
Serves 50 people

8" & 10" ROUND CAKE (2-3 LAYER)
8" serves 12 | **35**
10" Serves 12-14 | **40**

Available flavors: chocolate or vanilla
Available fillings: chocolate, vanilla, cookies & cream
Available Icing: chocolate & vanilla buttercream, whipped cream frosting

For wedding cake availability, customizing and enhancement, please consult your catering manager.

WINE AND BEVERAGE LIST

TIER 1	WINE BELLEVUE CLUB HOUSE RED BELLEVUE CLUB HOUSE WHITE	HOSTED 50 BOTTLE 12 COCKTAIL 9 BEER
	LIQUOR WHEATLEY VODKA BEEFEATER GIN JOHNNY WALKER RED SCOTCH JIM BEAM WHISKEY BACARDI SILVER RUM PUEBLO VIEJO BLANCO TEQUILA	NON HOSTED 14 GLASS 14 COCKTAIL 11 BEER
TIER 2	WINE MARK RYAN THE VINCENT CHARDONNAY MARK RYAN THE VINCENT RED BLEND	HOSTED 60 BOTTLE 13 COCKTAIL 9 BEER
	LIQUOR TITOS VODKA TANQUERAY GIN JOHNNY WALKER BLACK SCOTCH MAKER'S MARK BOURBON JAMESON IRISH WHISKEY APPLETON ESTATE JAMAICAN RUM EL JIMADOR TEQUILA	NON HOSTED 15 GLASS 15 COCKTAIL 11 BEER
TIER 3	WINE HARTFORD COURT RUSSIAN RIVER VALLEY CHARDONNAY MARK RYAN 'THE CHIEF' CABERNET SAUVIGNON	HOSTED 70 BOTTLE 14 COCKTAIL 9 BEER
	LIQUOR KETEL ONE VODKA BOMBAY SAPPHIRE GIN CHIVAS REGAL 12 YEAR SCOTCH WOODFORD RESERVE BOURBON CROWN ROYAL CANADIAN WHISKEY CAPTAIN MORGAN PRIVATE STOCKED RUM PATRON SILVER TEQUILA GRAND MARNIER KAHLUA BAILEY'S IRISH CREAM	NON HOSTED 16 GLASS 16 COCKTAIL 11 BEER
<i>for wine and spirit enhancements please consult your catering manager</i>		

SPARKLING
Priced per bottle

RUFFINO PROSECCO | 48
GRUET BRUT | 48
VEUVE CLIQUOT BRUT | 98



PHOTO COURTESY OF LAURA MARCHBANKS

PHOTO COURTESY OF INTO DUST



PHOTO COURTESY OF PAUL MARANAN



PHOTO COURTESY OF INTO DUST



PREFERRED VENDOR LIST

PHOTOGRAPHERS

Alex Photography	425.883.6800
Yours By John	206.498.9684
Jenny GG Photography	425.830.4421
Cory Parris Photography	425.637.8852
Matthew Land	360.649.3078
John & Joseph Photography	206.715.8247
Into Dust	206.853.8949
Paul Maranan Photography	206.979.6436

DJS, BANDS & MUSICIANS

Sounds Unlimited	206.364.4000
Chris Graves	425.299.0647
Beautiful Noise	425.391.2185
Julian Catford (Guitarist)	206.546.5487
Windsong Trio	253.941.2540
DJ Nick Barrat	206.550.8562

FLORISTS

Fena Flowers	425.825.8181
Lawrence the Florist	425.454.6622
Mercer Island Florist	206.232.2990

OFFICIANTS

A Heavenly Ceremony	206.789.9788
Magical Ceremonies	206.353.1557
Reverend Ray Van Winkle	425.742.2001
Reverend Patrick Callahan	206.329.1234
Reverend Mary Calhoun	425.442.4468
The Wedding Gentlemen	425.770.9243
We Do I Do's	425.275.6115

ON-SITE HAIR & MAKE-UP SERVICES

KM Hair and Makeup	253.278.2035
KLS Makeup Artistry	425.879.8187

VIDEOGRAPHY

Edit 1 Media	800.719.0185
Aaron Horton Productions	206.679.8784
Bogle Productions	206.242.1858
Millstream Video Productions	253.854.9934
Best Made Videos	425.785.0718

EVENT DESIGN & DECOR

Rented Elegance & Design	425.462.2244
A La Chloe	347.419.3900
Love Blooms	425.681.2249

CHAIR COVERS & SPECIALTY RENTALS

Seattle's Best Chair Covers	206.854.9330
L&M Chair Covers	425.677.7122
Pedersen's Rentals	206.749.5400
Cort	877.939.7368
BBJ Linen	866.376.4836
Grand Event Rentals	425.462.7368
Crimson Haze Lighting	425.954.5451

ICE CARVING

Studio Ice	253.770.7178
Creative Ice	253.941.7248

WEDDING PLANNERS

Taylor'd Events	425.949.5950
Manette Gracie Weddings	253.225.1916
Perfect Storm Moments	425.956.3313
Love Blooms	425.681.2249
The Social Co.	206.271.2139

PHOTO BOOTH

Snap Bar	206.802.9665
Seattle Photo Booths	425.230.3100





PHOTO COURTESY OF PENG IMAGES

EVENT SPACES

The Bellevue Club offers a variety of private event spaces to host nearly any type of gathering.

Our spaces are inviting, versatile and private, setting the stage for an intimate and sophisticated event.

Our Olympic Ballroom is beautifully appointed with dark wood highlights, deep copper, rich amber, coffee and sky-toned carpet and fabrics. The color palette is dramatic, yet firmly grounded in a Northwest feel. The clean lines, textured wall coverings and the organic patterns within the fabrics all create a classic, yet modern sense of inherent and discreet grace. The ballroom provides an attractive backdrop for all types of social events including weddings, birthdays and anniversary parties, retirement and holiday functions and more.

The Atrium, located adjacent to the ballroom, provides an excellent space for a prefunction prior to the start of your reception. Complete with baby grand piano, skylights and lush landscaping, the Atrium is a perfect space for cocktails and conversation.

We can also set the stage for beautiful rehearsal dinners and Bridal showers. Various room set-ups available and we are equipped to accommodate your audio/visual needs.

ROOM CAPACITIES

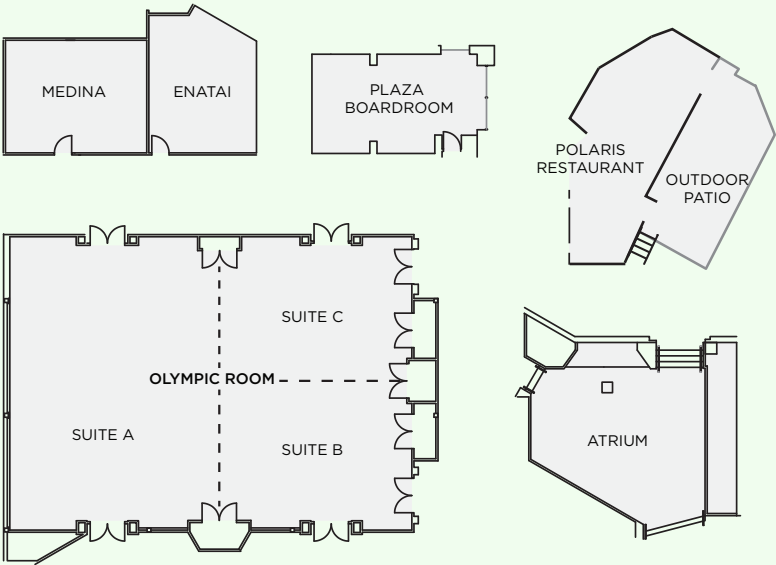
Olympic Ballroom (Suite A, B and/or C): 2-220+

Plaza Boardroom: 16

Enatai Room: 20

Medina Conference Room: 30

BELLEVUE CLUB MEETING ROOMS



ROOM	72" Round Tables 10- or 12-person	60" Round Tables 8-person	U-Shape or Hollow Square	Classroom	Theater	Conference	Square Feet	Ceiling Height	Reception
Atrium	—	—	—	—	—	—	—	—	200
Enatai	20/24	24	12-14	15	30	20	392	9'	—
Medina	20/24	24	18	21	30	20	474	9'	—
Olympic Ballroom	180/216	200	—	140	275-300	—	3570	12'	—
Olympic Room Suite A	80/100	80	60	72	125	—	1836	12'	—
Olympic Room Suite B/C	80	80	60	72	125	—	1734	12'	—
Olympic Room Suite B	30/36	32	25/32	24	60	24	870	12'	—
Olympic Room Suite C	30/36	32	25/32	24	60	24	870	12'	—
Plaza Boardroom	—	—	—	—	—	16	484	9'	—
Polaris Restaurant	30/36	24	22	24	50	32	—	—	—

BELLEVUE CLUB HOTEL

SUITES AND ROOMS



Discover the Northwest's best kept secret. Bellevue Club Hotel—sleep well, live well, stay well.

All guestrooms enjoy 24-hour concierge service, room service and a hospitality membership to the Bellevue Club with its 200,000 square feet of world-class athletic facilities and restaurants.

The Bellevue Club is the Eastside's premier athletic and social club with two indoor pools, tiered hot tub, full-sized gyms, indoor/outdoor tennis courts, racquetball/squash courts, stunning weight and cardio rooms and serene yoga and Pilates studios.

The Bellevue Club also features Polaris Restaurant for fine dining, Cosmos Bar and Lounge, Splash for casual dining, and The Market for coffee or gourmet on the go. The full-service spa offers massage, body treatments, facials, manicures, and pedicures. Covered valet parking is available to hotel guests as is complimentary towncar service into downtown Bellevue. All guests can also enjoy a complimentary continental breakfast Monday-Friday and \$20 breakfast credit on weekends.



DELUXE ROOMS

Redefining the standard room.

- Multi-line phone, voicemail, teleconferencing capabilities, data port, and in-room personal device streaming options
- T-1 or wireless Internet connection throughout the property
- Virtual assistant, smart thermostat, and keyless mobile entry
- Hair dryer, bathrobes, personal steamer, and safe
- Spacious work desk

PREMIER ROOMS

Premier in every way.

- Multi-line phone, voicemail, teleconferencing capabilities, data port, and in-room personal device streaming options
- T-1 or wireless Internet connection throughout the property
- Virtual assistant, smart thermostat, and keyless mobile entry
- Hair dryer, bathrobes, personal steamer, and safe
- Spacious work desk
- Large marble, limestone and granite bathrooms with deep soaker tubs and glass-enclosed showers available in limited rooms
- Cozy fireplace available in limited rooms
- Balcony with tennis court, garden, or courtyard fountain views available in limited rooms

CLUB ROOMS

- Multi-line phone, voicemail, teleconferencing capabilities, data port & in-room personal device streaming options
- T-1 or wireless Internet connection throughout the property
- Virtual assistant, smart thermostat, and keyless mobile entry
- Hair dryer, bathrobes, personal steamer, and safe
- Spacious work desk
- Located on the ground floor
- Dramatic 12-foot vaulted ceilings
- French doors opening onto a private terra-cotta patio
- Garden and tennis court views
- Large marble, limestone and granite bathrooms with deep soaker tubs and glass-enclosed showers available

THE WILBURTON SUITE

Perfect elegance and style.

- 1,100 square feet of luxury
- Separate master bedroom
- Master bathroom with skylight and large jetted tub
- 3/4 bath off main living area
- Glass dining room table that seats 4-6 guests
- Stylish living room with fireplace
- French doors leading to a relaxing outdoor balcony

THE FOUNTAIN SUITE

Like home, only better.

- Master bathroom with skylight and large jetted tub
- 3/4 bath off main living area
- Glass dining room table that seats 4-6 guests
- Stylish living room with fireplace
- French doors leading to a relaxing outdoor balcony
- Connecting room available

THE RAINIER SUITE

The summit of Northwest lodging.

- 1,900 square feet of luxury
- Stylish living room with fireplace
- Dining room table that seats 6 guests
- Separate master bedroom
- Tupelo wood floor and Persian rugs
- French doors lead to two elegant outdoor balconies
- Views of Mount Rainier and the Cascade mountain range
- Deluxe master bathroom with double glass-enclosed shower and luxury jetted tub
- Connecting room available

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