



WEDDING PLANNING GUIDE

THE MOST SOUGHT-AFTER
VENUE ON THE EASTSIDE

BELLEVUE CLUB

HOTEL

OUR VENUE

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, Bellevue Club serves as a quiet haven—the perfect location for your wedding! Our newly designed Olympic Ballroom has rich textural mixes of warm woods, resin walls and a glass focal point and 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 10.3% sales tax.

The following amenities are included when you host your wedding at Bellevue Club:

- Room set-up and clean-up
- Professional service staff
- 16' × 16' dance 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 couple

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

- Cancellation between 90 and 120 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.

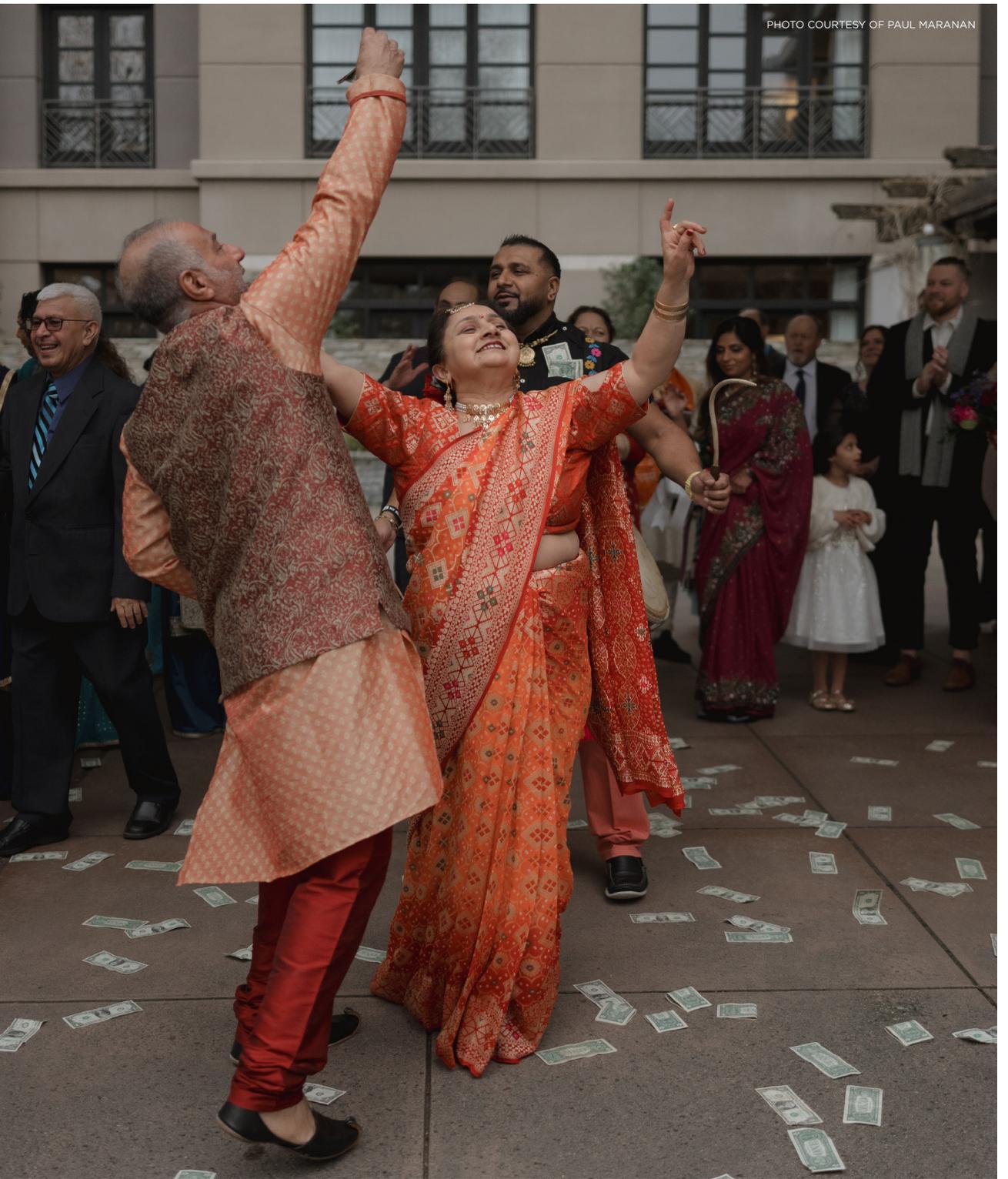
CEREMONIES

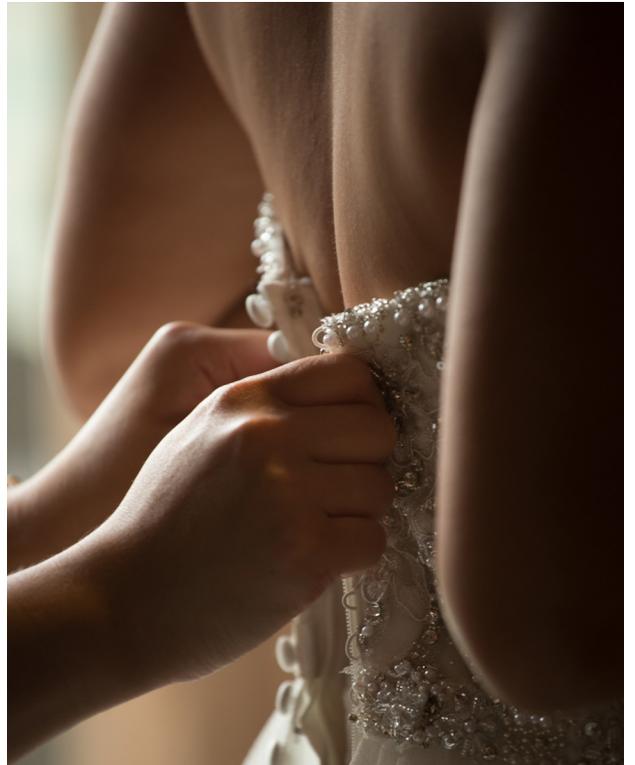
If you choose to host your wedding ceremony in the Olympic Ballroom preceding your reception, a ceremony fee will apply. A \$1,000 ceremony fee applies to host your ceremony in one half of the ballroom (maximum of 80 guests). A \$2,000 ceremony fee applies to host your ceremony in the full ballroom.

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 AM-1 PM and are subject to availability. Please contact your wedding specialist for specific details.





BEVERAGE SERVICE

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. 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.

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 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 to 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.

DECOR 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.





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 GFA

olive bread, crispy lavosh, dried fruit, grapes, almonds, olives

FRUIT & BERRIES | 245 GF

honey and mint greek yogurt

ANTIPASTO SELECTION | 305 GFA

cured salami, fontina, pickled vegetables, olives, quince jam, focaccia

RAW VEGETABLE DISPLAY | 245 GF

hummus, green goddess dressing

ROASTED MARKET VEGETABLE DISPLAY | 245 GFA

romesco dip, green chickpea hummus with grilled pita, fried flatbreads, gourmet crackers

GRAND SEAFOOD DISPLAY | 580 GF

poached jumbo prawns, snow crab legs, oyster shooters, lobster claws, ahi poke, salmon lomi lomi, lemon, cocktail sauce, seaweed salad, wonton and taro chips

CHILLED HORS D'OEUVRES

Priced per dozen | two dozen minimum per item

Antipasto Skewers GF	78
Brie & Apricot Jam Crostini	48
Charcuterie Cups with pickled asparagus and green beans, olives GF	76
Cherry Tomato & Buffalo Mozzarella Skewers GF	55
Crispy Chicken Salad with sesame vinaigrette	65
Crudit� Cups with fresh and grilled veggies, hummus GF	76
Deviled Eggs with shrimp, chili crisp GF	76
Fresh Herb Ricotta Crostini	48
Fresh Herb Ricotta & Oven-Dried Tomato Crostini	55
Green Garbanzo Bean Tostada with spicy cashews GF	78
Mini Lobster Rolls	88
Mini Muffaletta Sandwiches	72
Salmon Lomi Lomi with poi, wonton chips GFA	80
Sesame Ahi on Rice Crackers with wasabi mayonnaise, soy glaze GF	88
Shrimp Tostadas with avocado, shredded lettuce GF	61
Smoked Salmon-Stuffed Goug�res	82

WARM HORS D'OEUVRES

Priced per dozen | two dozen minimum per item

Arepas with green chile, cilantro GF	55
Beef Birria Empanadas	82
Black Bean Sliders with mama lil's aioli GFA	67
Blackened Beef Tenderloin with pepper relish, balsamic, focaccia	70
Cantonese Barbecue Pork Buns	82
Chicken Katsu Skewers with togarashi aioli	62
Crab-stuffed Mushrooms with parmesan GF	82
Fig & Goat Cheese Flatbread with balsamic reduction	55
Korean Short Rib Sliders with gochujang aioli, pickled carrots and cucumber slaw GFA	82
Mini Crab Cakes with tomato chutney	88
Mini Grilled Cheese Bites with rosemary	48
Mini Beef Wellingtons	82
Mini Chicken Pot Pies	62
Roasted Tomato Basil Palmiers	55
Rosemary Vegetable Skewers GF	55
Sausage Arancini with marinara sauce	70
Sesame & Soy-Glazed Marinated Beef Skewers GF	65
Short Rib Croquettes with horseradish cream dipping sauce	82
Smoked Beef Tenderloin Crostini with olive relish, spicy aioli	59
Spicy Prawn Skewers with vietnamese dipping sauce GF	78
Tandoori Chicken Satay with spiced-yogurt sauce GF	61
Tempura Shrimp Skewers with tentsuyu	72
Thai Peanut Chicken Skewers with coconut dip GF	61
Vegetable Samosas with tamarind sauce	59
Vegetable Spring Rolls with plum sauce	55
Wild Mushroom Tart with parmesan, bacon	59

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 and butter service, freshly brewed coffee and 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 and tea service
Fresh fruit display
Choice of one salad selection
Choice of chicken or salmon entrée
Choice of two accompaniments
Rustic breads and butter

LAKESIDE BUFFET | 88

Choice of two hors d'oeuvres
Freshly brewed Caffé D'arte coffee and tea service
Fresh fruit or specialty cheese display
Choice of two salad selections
Choice of two entrées
Choice of two accompaniments
Rustic breads and butter

CASCADE BUFFET | 103

Choice of three hors d'oeuvres
Freshly brewed Caffé D'arte coffee and 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 and 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

tomatoes, cucumbers, avocado, cheddar, ranch

FRISÉE & WATERCRESS GF

mandarin orange, spicy candied cashews, shaved radish, honey-tangerine vinaigrette

BABY SPINACH GF

red wine vinaigrette, pickled onions, bacon

TRADITIONAL CAESAR

hearts of romaine, grana padano, 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 | 80 GF
toasted garlic jus

HERB-ROASTED CHICKEN BREAST | 80 GF
charred artichokes, fennel, sun-dried tomatoes

ROASTED ORGANIC KING SALMON | 86 GF
fines herbes, lemon, pinot gris beurre blanc

GRILLED ORGANIC KING SALMON | 86 GF
white miso and orange marinade, ginger teriyaki sauce

CUMIN-DUSTED PORK TENDERLOIN | 80 GF
spicy vegetable tagine

BAVETTE STEAK | 85 GF
wild mushrooms, cabernet demi-glace

HERB-BRAISED SHORT RIBS | 89 GF
red wine sauce, gremolata

ACHIOTE CHICKEN BREAST | 81 GF
pepita salsa verde

GRILLED FILET MIGNON | 97 GF
bordelaise sauce

GRILLED NY STRIP | 90 GF
sage butter

SPICED LAMB CHOPS | 93 GF
fruit chutney

SEARED BLACK COD | 86 GF
shiitake and spinach relish

ROASTED SWORDFISH | 88 GF
caper brown butter

VEGETARIAN ENTRÉES

QUINOA CAKE | 72 GF
romesco, broccolini

SWEET POTATO GNOCCHI | 72
squash, pine nuts

SEASONAL SQUASH NAPOLEON | 72 GF
arugula, walnut pesto

WILD MUSHROOM RISOTTO | 72 GF
porcini, parmesan

ACCOMPANIMENTS

Cauliflower tossed in chimichurri GF
Garlic & Lemon Roasted Broccoli GF
Ginger Caramelized Brussels Sprouts GF
Green Beans with brown butter, toasted almonds GF
Grilled Asparagus with baby tomatoes, parmesan GF
Herbed Jasmine Rice GF
Parmesan Roasted Asparagus GF
Polenta Herb Cake with tomato ragu GF
Potato Gratin with chives, parmesan GF
Quinoa Pilaf with vegetables, herbs, lemon GF
Ratatouille GF
Roasted Broccoli with dates, millet GF
Roasted Carrots with harissa, honey, pistachio GF
Roasted Fingerling Potatoes with fresh herbs GF
Roasted Marble Potatoes with whole garlic GF
Roasted Root Vegetable Medley GF
Yukon Gold Mashed Potatoes GF

CARVING STATIONS

Priced per 25 guests

HERB-RUBBED & SMOKED PRIME RIB | \$470 GF
jus, horseradish sauce

BLACK PEPPER PORK LOIN | \$280 GF
green chile curry

HERB-CRUSTED LEG OF LAMB | \$320 GF
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

MINI KOBE BEEF BURGERS GFA

white cheddar, gherkin, herb aioli, french fries

9

MINI ASSORTED SICILIAN STYLE PIZZAS

margarita sauce, enzo pepperoni, ricotta, roasted garlic, basil, mama lil's peppers

11

SLIDER BAR GFA

wagyu beef, cheddar, jerked chicken, pickled onion, lime aioli, black bean sliders, pineapple relish, brioche bun

13

FRY BAR GF

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

13

TACO BAR

white corn tortillas, achote chicken, pork carnitas, blackened cod, cabbage, white onion, red salsa, chipotle crema, guacamole, green salsa, limes, cilantro, habanero salsa

24

FRIED CHICKEN & WAFFLES

chicken tenders (spicy, regular or both), belgian waffle, warm maple syrup

12

SOFT SERVE ICE CREAM BAR GF

chocolate or vanilla with sprinkles, whipped cream, m&m's, crushed oreo cookies and heath bars, maraschino cherries

15

SUSHI BAR GFA

assorted sushi with traditional accompaniments. provided by sushi kaizen

22

MINI DONUT BAR

Glazed, sugar and filled miniature donuts

13

CHILDREN'S MENU

46 per guest

Fresh fruit cup will be served for the first course

Please select one entrée:

- Penne with Marinara GFA
- Penne "Mac 'n' Cheese" GFA
- Chicken Strips & Fries
- Individual Cheese Pizzas
- Mini Burgers & Fries GFA

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 (regular and decaf), tea

Choice of three | 44

Choice of four | 48

Each additional choice | 9 per person

Seasonal Sliced Fresh Fruit GF

Scrambled Eggs with cheddar cheese, chives GF

Eggs Benedict

Bagels & Cream Cheese

Roasted Tomato, Spinach & Feta Frittata GF

Pear & Spinach Salad with spiced walnuts, chevre, red wine vinaigrette GF

Crisp Bacon & Sausage Links GF

Bell Pepper Potatoes GF

Regional, Domestic & Imported Cheese Display GFA

Bellevue Club Caesar Salad

Basil Tomato Salad with Buffalo Mozzarella GF

King Salmon with caper-tomato butter sauce GF

Fresh Seasonal Vegetables GF

Assorted breakfast baked goods to include:

croissants, fruit scones, muffins, fruit breads, danishes, fruit preserves, butter GFA

SWEETS + TREATS

SOLD BY THE DOZEN | 59

Caramelita Bars
Assorted Cookies & Bars GFA
Brownies GF
Blondies
Raspberry Bars
Chocolate Crinkle Cookies
Macarons
Chocolate-Dipped Strawberries
Miniature Assorted Freshly Baked Cookies GFA
Chocolate-Dipped Cheesecake Bites
Chocolate Truffles GF

DESSERT BUFFET | 26 PER PERSON

Chef's Selection of: cheesecakes, chocolate tortes, fruit tarts, chocolate-dipped strawberries, chocolate truffles, assorted miniature french desserts

MILK SHAKE ICE CREAM BAR | 18 PER PERSON

chocolate or vanilla with sprinkles, m&m's, crushed oreos and heath bars, whipped cream, maraschino cherries. Attendant is required. GF

ASSORTED FRENCH MACARON 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 GFA

Available Cake Flavors: chocolate, vanilla, funfetti, red velvet

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

1/4 SHEET CAKE | 45 GFA

single layer, 2 color frosting
Serves 15-20 people

1/2 SHEET CAKE | 60 GFA

single layer, 2 color frosting
Serves 50 people

8" & 10" ROUND CAKE (2-3 LAYER) GFA

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

LIQUOR

WHEATLEY VODKA
BEEFEATER GIN
JOHNNIE WALKER RED SCOTCH
JIM BEAM WHISKEY
BACARDI SILVER RUM
PUEBLO VIEJO BLANCO TEQUILA

HOSTED

50 | BOTTLE
12 | COCKTAIL
9 | BEER

NON HOSTED

14 | GLASS
14 | COCKTAIL
11 | BEER

TIER 2

WINE

MARK RYAN THE VINCENT CHARDONNAY
MARK RYAN THE VINCENT RED BLEND

LIQUOR

TITOS VODKA
TANQUERAY GIN
JOHNNIE WALKER BLACK SCOTCH
MAKER'S MARK BOURBON
JAMESON IRISH WHISKEY
MOUNT GAY RUM
ESPOLON BLANCO TEQUILA

HOSTED

60 | BOTTLE
13 | COCKTAIL
9 | BEER

NON HOSTED

15 | GLASS
15 | COCKTAIL
11 | BEER

TIER 3

WINE

HARTFORD COURT RUSSIAN RIVER
VALLEY CHARDONNAY
MARK RYAN 'THE CHIEF' CABERNET SAUVIGNON

LIQUOR

KETEL ONE VODKA
BOMBAY SAPPHIRE GIN
CHIVAS REGAL 12 YEAR SCOTCH
WOODFORD RESERVE BOURBON
CROWN ROYAL CANADIAN WHISKEY
WORTHY PARK RUM
DON JULIO BLANCO TEQUILA
GRAND MARNIER
KAHLUA
BAILEY'S IRISH CREAM

HOSTED

70 | BOTTLE
14 | COCKTAIL
9 | BEER

NON HOSTED

16 | GLASS
16 | COCKTAIL
11 | BEER

For wine and specialty cocktail enhancements please consult your catering manager

SPARKLING

Priced per bottle

RUFFINO PROSECCO | 50
GRUET BRUT | 50
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 FENG IMAGES

EVENT SPACES

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 are available and we are equipped to accommodate your audio/visual needs.

ROOM CAPACITIES

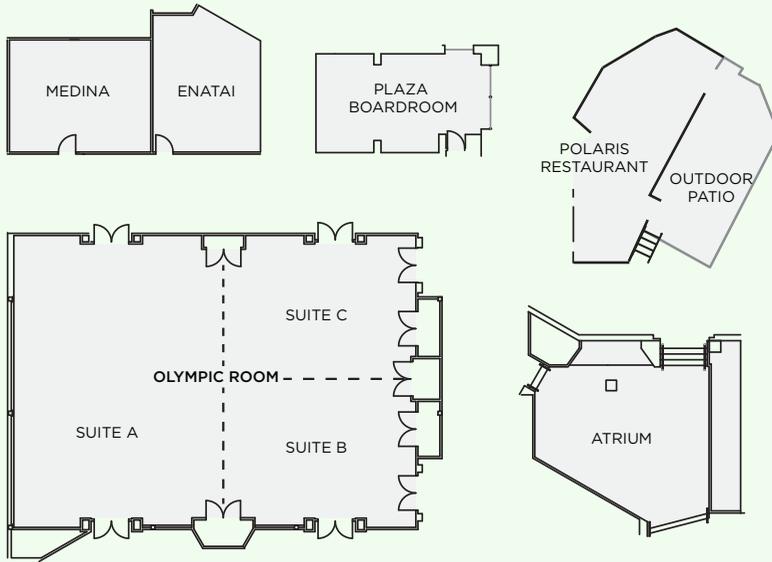
Olympic Ballroom (Suite A, B and/or C): 2-220+

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



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 Bellevue Club with its 200,000 square feet of world-class athletic facilities and restaurants.

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 Club also features Polaris restaurant for fine dining, Cosmos bar and lounge for cocktails, 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 may enjoy a complimentary continental breakfast Monday-Friday and \$20 breakfast credit on weekends.



SUITES AND ROOMS

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 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*
- *Located on the ground floor*
- *Dramatic 12-foot vaulted ceilings*
- *French doors opening onto a private terracotta 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*
- *Three-quarter 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*
- *Three-quarter 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*





