Weddings
by Loews Hotels

Eat, Drink & Be Married
Mouth-Water Catering Menus and Toast-Worthy Beverage Packages

Loews Hotel 1000, Seattle
1000 1st Ave
Seattle, Washington 98104
(206) 957-1000
loewshotels.com
Congratulations on Your Engagement

Loews Hotels is delighted you have considered us to be part of your wedding day!

Our renowned oceanfront property recently completed a spectacular multi-million dollar renovation, resulting in a vibrant new lobby experience, delicious new restaurant and lounges, beautifully transformed guestrooms and more!

We feature a large Greenhouse space, which is all-weather and one of a kind in Seattle, so it’s the perfect venue if you are looking for that indoor/outdoor feel. It’s great for dancing under the stars in the evening! Loews Hotel 1000 is centrally located in the heart of downtown Seattle, just a short walk from the water, Pike Place Market, and both Century Link and T-Mobile Park You and your guests will have everything you need at your fingertips!

It’s my pleasure to assist you in planning a one-of-a-kind wedding. Please let me know if you have any questions.

Thank you once again for your consideration. We hope to welcome you and your guests to Loews, Hotel 1000 Seattle, Reimagined for your special day!

Sincerely,

Laura Hunt

Laura Hunt
Ceremony
Greenhouse – Max Capacity 120 guests
1,160 Sq ft.
Bring the outdoors inside with our beautiful Greenhouse Room. This fully air controlled room allows you to be one with nature, surrounded by glass walls and a glass ceiling. In the summer months open up the sun roof to see the stars at night and in the winter, experience standing in the rain without getting wet. This unique space offers the perfect backdrop for any wedding or meeting reception and will leave your guests speaking about it for months after.

Package includes a dedicated rehearsal time, grey banquet chairs, sound system with microphone, fruit-infused water station, gift and guest book table.

Reception
Bainbridge – Max Capacity 120 guests
1,856 sq ft.
Our granddame ballroom offers natural lighting for your wedding with state of the art offerings. The plush carpet is created to look like the ocean crashing onto the shores and the lighting like buoys to make your guests feel like a local in Seattle. This roomy venue flows into our Greenhouse letting you customize your wedding experience. The maximum capacity is 120 people and this large ballroom can be divided with an air wall into two separate spaces.
Onsite Wedding Specialist
Dedicated Catering Manager to assist with every detail of your wedding

Includes:

• Complimentary Suite for the Bride and Groom on the Night of the Wedding
• (2) additional complimentary overnight stays on the Night of the Wedding for friends/family
• Private Menu Tasting for two-four people
• Complimentary Champagne or Cider Toast
• Tables, Standard Chairs, China, Silverware, Stemware, Glassware, Aisle Runner, Setup and Teardown
• Floor-length Navy Blue Linens and White or Grey Napkins
• Clear Votive Candles for Tables
• Dance Floor and DJ Table
• Display Table for Cake, Gifts, Escort Cards and Favors
• Special Discounted Valet Parking Rates for your Guests
• Total Service Time of Six (6) Hours
• Complimentary Rehearsal Space
• Complimentary Cake Cutting and Cake Cutting Utensils
• Courtesy guestroom rate at 15% off best available rate for friends and family, based on availability
Silver Strand Wedding Package
$175 per person

Cocktail Reception
Selection of three (3) passed hors d’oeuvres
One-Hour Hosted Select Bar
Select Bar
Select brand cocktails invitation red and white wine domestic and imported beer assorted soft drinks
Still and sparkling water assorted juices

Three-Course Dinner
Choice of starter
Choice of three entrée selections
Beef, chicken, or vegetarian
Champagne Toast

Dessert
Customized wedding cake or cake cutting
Freshly brewed regular coffee, decaffeinated coffee and hot tea

Wedding Ceremony Package
Up to 50 Guests  |  $1,000
51–100 Guests  |  $2,000

Includes:
Dedicated rehearsal
Setup and teardown the day of the wedding
Banquet chairs
Champagne toast
Ceremony space for up to six (6) hours

Ceremony Enhancements
Opportunities to enhance your ceremony with additional food and beverage options are available. Please inquire with your Catering Sales Manager.

All prices are subject to a 25% service fee and prevailing taxes, currently at 7.75%. Prices are subject to change without prior notice.
**Hors d’oeuvres**

**Cold | $6 per person**
- **Goat Cheese Bon Bons,** Chive, Red Grape, Preserved Lemon, Pistachio Crust
- **Grilled Prawn Cocktail,** Cocktail Sauce, Preserved Lemon, Crispy Capers
- **Smoked Chicken and Walnut Crostini,** Grand Central Rye, Red Grapes, Micro Herbs
- **Pacific Oysters on the Half Shell,** Mignonette, Micro Herbs
- **Beef Carpaccio,** Grilled Asparagus, Lemon Aioli, Grana Padano, Brioche

**Hot | $8 per person**
- **Black and Blue,** Blackened NY Strip, Blue Cheese, Caramelized Onions, Chives, Sourdough
- **Beecher’s Stuffed Peppadew Peppers,** Smoked Tomato Fondue
- **Red Wine Poached Pear,** Blue Cheese, Smoked Hazelnut, Rye, Micro Herbs
- **Ancho Chicken,** Crispy Polenta, Chili Lime Crème Fraîche, Micro Cilantro
- **Serrano Ham Wrapped Scallops,** Herb Pesto, Micro Herbs

*These are some fan favorites, please ask your catering manager for the full banquet menus

**Starter Selections / Stations**

- **Artisan Cheese Board,** Imported and Domestic Cheeses, Seasonal Accompaniments, Marinated Olives, Truffle Almonds, Grilled Breads, Lavash
- **Risotto Station,** Grilled Prawns, Roasted Chicken, Serrano Ham, Mascarpone, Grana Padano, Goat Cheese, Blue Cheese, Caramelized Onions, Roasted Foraged Mushrooms, Asparagus, Artichokes, Roasted Garlic, Pickled Peppers, Fresh Thyme, Fresh Basil, Fresh Chives
- **Soups,** Winter Squash Bisque, French Onion, Potato Leek
- **Salads:**
  - **Roasted Winter Squash,** Baby Kale, Pickled Peppers, Pepitas, Blue Cheese, Walnut Vinaigrette
  - **Chickory and Pear,** Bittergreens, Grilled Local Pears, Roasted Mushroom, Green Onion, Citrus, Orange Citronette
  - **Poached Pear and Escarole,** Caramelized Fennel, Sultanas, Toasted Almonds, Shaved Parmesan, Vanilla Champagne Vinaigrette

All prices are subject to a 24% service fee and prevailing taxes, currently at 10.1%. Prices are subject to change without prior notice.
**Plated Dinner | $125 per person**
Select one soup, one salad, up to two entrées (plus a vegetarian option) and one dessert. Freshly brewed regular and decaffeinated coffee and hot tea are included.

**Grilled Prime Beef Tenderloin**, Smoked Tomatoes, Artichoke Pesto, Grilled Asparagus, Rosemary Jus

**Wild King Salmon**, Grilled Artichokes, Foraged Mushroom, Smoked Tomato Vinaigrette

**House-made Cappelletti Pasta**, Braised Artichoke Stuffed Pasta, Roasted Baby Vegetables, Eggplant Caponata, Pecorino Sardo

**Buffet Dinner | $115 per person**
Select one soup, one salad, two entrées, two sides and two desserts. Freshly brewed regular and decaffeinated coffee and hot tea are included.

**Grilled Lamb Chops**, Chermoula, Lamb Jus, Pickled Fresno Chili

**Roasted Halibut**, Herb Pesto, Ratatouille

**Roasted Quinoa Cakes**, Herb Pistou, House Pickles, Almonds

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**Kids Meal | $40 per person**
Kids 12 years and under, choice of one entrée per group

**Starter**
Fresh Fruit Cup

**Choice of Entrée**
*French Fries*
Baked chicken fingers
Beef Sliders
Macaroni and Cheese
Plain Noodles with Butter

**Dessert**
*Fruit Tart*, Vanilla Pastry Cream, Fresh Berries, Raspberry Sauce

**Chocolate Mousse Cake**, Dense Chocolate Cake, White Chocolate Mousse, Berries, Whipped Cream

**Vanilla Cheesecake**, Pistachio Crust, Cardamom Pine Nut Crumble, Macerated Citrus

**Chocolate Peanut Bar**, Honey Roasted Peanuts, whipped Cream, Candied Orange Peel

**Spiced Apple Cake**, Salted Caramel, Whipped Cream

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All prices are subject to a 24% service fee and prevailing taxes, currently at 10.1%. Prices are subject to change without prior notice.
Beverage Packages
Your Wedding Package includes five-hour open premium bar with a Celebratory Toast.

Premium Liquors
Ketel One
Hendrick’s
Crown Royal
Maker’s Mark
Bacardi 8
Patron Silver
Glenfiddich 12 Year

Premium Wines
Piper Heidsick
Chateau Ste Michelle
Craggy Range
La Crema
Benzinger
Stellina di Notte
Fortress, 14 Hands
Saint M

Premium Beers
Budweiser
Bud Light
Miller Lite
Stella Artois
Corona Extra
Voodoo Ranger IPA
Blue Moon Belgian White
New Belgium Voodoo Ranger IPA
Assorted Local Beers

Non-Alcoholic Beverages
Assorted Soft Drinks
Still and Sparkling Waters
Juices

*Please ask your catering manager for the full banquet menus
Please let your catering manager know who you would like to meet with for a consultation. Should you wish to have additional desserts for your guests to enjoy, please reach out to your designated catering manager for options.

Deru Market
www.dерумаркет.com

A La Mode
www.alamodeseattle.com

Top Pot Doughnuts
www.toppotnoughnuts.com

The Barque Brontes
www.barquebrontes.com
Rehearsal Dinner

Priced per person. Select one soup, one salad, up to two entrées (plus a vegetarian option) and one dessert. Freshly brewed regular and decaffeinated coffee and hot tea are included.

Entrees  |  $125
Ribeye Two Ways, Grilled Eye of Ribeye, Confit Ribeye Cap, Celery Root, Petite Squash, Port Jus
Smoked Moulard Duck Breast, Toasted Faro, Fresh Ricotta, Wilted Chard, Strawberry Gastrique
Porchetta, Black Truffle, Creamy Polenta, Grilled Asparagus, Pork Jus
Parisian Gnocchi, Winter Vegetable Hash, Carrot Puree, Poached Egg, Grana Padano

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Sunday Brunch

Priced per person. Freshly brewed regular and decaffeinated coffee and hot tea

Plated Breakfast  |  $45
Brunch Buffet  |  $67

Mimosa Bar  |  $12 per drink
Combine unique liqueurs with delicious fruit purees or juices for the perfect Mimosa combination!
Bloody Mary Bar  |  $13 per drink
Mix and Match your own garnishes at our Bloody Mary Bar!

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Preferred Vendors

Wedding Planners
Sprinkled in Seattle
www.sprinkledinseattle.com

Simply By Tamara Nicole
www.simplybytamaranicole.com

Jen Leslie Events
www.jenleslieevents.com

Floral
Aria Style
www.ariastyle.com

Juniper Flowers
www.juniperflowers.com

LaVassar Florists
www.lavassar.com

Decor
Pedersen’s Rental
www.pedersens.com

Cort Party Rentals
www.cortpartyrentals.com

Photographers
Alexandria Monette
Photography
alexandriamonette.com

Sarah Anne Photography
www.sarahannephoto.com

Bogle Productions
www.bogelproductions.com

Photo Booth
The SnapBar
www.thesnapbar.com

Music
DJ Schmidi
djschmidi@gmail.com

Sounds Unlimited
www.soundsunlimited.com

Beauty
Danika Lav
www.danikalav.com
Frequently Asked Questions

What do I need to do to confirm my wedding date?
Once you have selected your wedding date, we will send you an agreement to confirm the date, timing and space.

Is there a deposit due?
A 25% deposit of the agreed upon food and beverage minimum. A payment sliding scale will be discussed in your agreement.

Can I bring in my own wine?
A $50 corkage fee will be applied for every 750 mL bottle of wine.

Does the Hotel offer special group rates or discounted guest room for my guests?
Yes, please inquire with your Catering Manager.

When is the menu tasting?
Menu tastings may be schedule from 2-3 months from your event date.

Am I allowed to bring in outside food and beverage?
Outside Food may be brought into the hotel for menu items of ethnic origin that we are not able to replicate at the hotel. Please ask your Catering Manager for a list of approved vendors.

Will someone be there to assist during my wedding day?
Your designated Catering Manager will be available on the day of your wedding, but since weddings are very detailed and intricate, a Day of Wedding Coordinator is recommended.
Event Guidelines

Audio-Visual Services
The Hotel’s technology partner, PSAV, is available to assist you with any audio, video, electrical and internet needs. Please contact your Catering Manager for additional information and requests.

Beverage Service
The Hotel’s Food and Beverage Director is available to suggest a wide range of beverage selections to compliment your event. The Hotel kindly requests that all beverages are served by the Hotel’s personnel only. In addition, the Hotel's alcoholic beverage license requires the Hotel to request proper identification of any person of questionable age. The Hotel may opt to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced as well as to any person, who, in the Hotel’s judgment, appears intoxicated.

Corkage and Bottle Handling
In the event outside beverage products are serviced by Hotel personnel, corkage or bottle handling fees (taxable) may be assessed. Fees will be reviewed with you by the Hotel in advance of the event/function.

The Hotel’s Destination Services preferred partner is available to assist you with any entertainment and decor needs in order to create just the right atmosphere for all event types. Please contact your Conference or Catering Manager directly for information.

Food Preparation
Our Culinary team is able to satisfy all your dietary restrictions, allergies and personal preferences. Please kindly communicate any details to your Catering Manager in advance of your wedding. Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Food Service
Based on your selections, all menu items are priced per person and are served for the following durations (additional cost may be incurred for any service time extensions):
- Brunch: [1.5] Hours
- Dinner: [1.5] Hours
- Stationary Receptions: [1] Hour

For any menu supplements or à la carte additions, selections must be for [100%] of the event guarantee. For an elevated experience, table-side choice service is available at [150%] times the menu price. The Hotel will assist in sourcing any of your special food and beverage needs, however please note that [100%] of the cost of the product will be charged. Labor fees will apply for all services where additional personnel are required or requested.
Kosher Meals
Should you require kosher meals, the Hotel can accommodate upon advance notice of five [10] business days from your event. Meal types and components are subject to change based on the vendor’s availability. The Hotel will source all kosher meals from a preferred vendor with pricing relative to the current Banquet menu.

Security
Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the Hotel does not provide security in the meeting and function spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. In addition, depending upon the nature of your event, the Hotel reserves the right based on its reasonable judgment to require the group to retain security personnel in order to safeguard guests or property in the Hotel. The Hotel’s prior approval is required for all outside licensed security companies and must meet the minimum standards established by the Hotel, including insurance and indemnification requirements. Security personnel are not authorized to carry firearms without advance Hotel approval.

Signage, Displays and Damages
The Hotel kindly requests that all signage be professionally printed (nothing hand-written), conform to city/state fire code regulations and placed only in registration areas or immediately outside function/meeting rooms. The Hotel requests that any additional locations requesting signage or displays—including the Hotel’s lobby—be approved in advance by your Catering Manager. To protect the Hotel from damage and repair costs to the group, the Hotel cannot allow the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, push pins, tape or any adhesive substance. Should you require assistance, banners that need to be hung on the wall may be done by the Hotel Engineering Department (fees may apply). Please be advised that the Hotel is not responsible for the retention or removal of any signs, banners, decorations, audio-visual or other equipment used on site.

Shipping and Receiving
For your convenience, parcel shipping and handling services are available at the Hotel. For additional information regarding package shipping instructions, please contact your Catering Manager.

Smoking Policy
We kindly ask that smoking not occur in any areas of the Hotel to include guest rooms, suites, public areas, restaurants and meeting/function rooms. Otherwise, a cleaning fee may be assessed.
Load In and Out
Under no circumstances will the Hotel be held liable for lost, damaged, stolen or misused equipment obtained from outside audio-visual and/or production companies. Access to the loading dock must all be prearranged through your Catering Manager. Off-hour load ins/outs will require additional Hotel security and will be billed to the client at the prevailing rate (minimum of three [3] hours).

Visquine or similar material must be in place over all carpeted areas where equipment or crates will be rolled. No items should be placed against any of the walls or columns in the Hotel. No exhibit or production company personnel can smoke or take breaks in any of the Hotel’s service hallways or public areas—including the Hotel employee cafeteria.

Truck and trailer parking is not permitted on the loading docks and all vehicles must be removed immediately after load in/out. Your Catering Manager can supply you with off-site parking alternatives. The Hotel reserves the right to curtail or cease entirely operations at any time if, in the Hotel's reasonable estimation, actions are placing the Hotel’s property, employees or guests at risk.

Power
The Hotel Engineering Department is responsible for coordinating all power requirements and billing for all power arrangements. All Power utilized will be billed at the prevailing rates to the master account.

Other
Due to fire codes, storage of any equipment in back hallways is strictly prohibited. The Hotel may have limited storage space available, but is under no obligation to provide such space. If space is available, a fee will apply. Due to the fact that this space may be available for rental and food and beverage sales for other functions if PSAV was utilized, the rental price for any storage space may be increased beyond the list price of the room.