



CHARTER HOTEL

SEATTLE

THE WEDDING GUIDE

WELCOME

At the Charter Hotel Seattle, Curio Collection by Hilton, urban luxury marries chic sophistication to provide you and yours with an unforgettable and uniquely Seattle wedding.

Create memories that last forever. Enjoy over 10,000 square feet of event space, including intimate outdoor options, a spacious ballroom with floor to ceiling windows, and a rooftop lounge overlooking downtown Seattle.

Charter Hotel Seattle offers custom wedding packages, on-site catering, and unparalleled attention to detail. There is nothing more important to us than exceeding your expectations and we will work tirelessly to ensure that your event, big or small, is nothing short of spectacular.

Happily Ever After starts here.

Warmest Regards,

Charter Hotel Seattle, Curio Collection by Hilton
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PLATED

starting at \$150++ per person

INCLUSIONS:

- Choice of 1 cold and 1 hot hors d'oeuvres served for 30 min. during guest arrival
- One-hour well beverages inclusive of: sparkling, red and white wine, premium beers and soft drinks (incorporating 30 minutes of pre-dinner drinks)
- Three-course menu followed by tea and coffee service
- One gourmet antipasto platter per table
- Wedding cake service and presentation
- Complimentary pre-wedding menu tasting for the wedding couple and two of their guests
- Wedding couple's table, dance floor, and a microphone
- Gift and cake tables, cake knife and bridal toasting flutes
- Sparkling wine toast for you and your guests
- A dedicated Wedding Executive
- Complimentary wifi
- Room rental fees
- Gift certificate for a one year anniversary dinner at Patagōn
- Hilton Honors Meeting Planner Points

YOUR STAY:

- A one-night stay in a luxurious suite
- Special turndown amenity in your suite on your wedding night
- Pre-reception canapés for the wedding suite
- Breakfast for two in Patagōn
- Two complimentary valet parking spaces



BUFFET

starting at \$120++ per person

INCLUSIONS

- One-hour well beverages inclusive of: sparkling, red and white wine, selection of premium beers and soft drinks (incorporating 30 minutes of pre-dinner drinks)
- Buffet inclusive of three starters (soup/salad), two mains, and two sides
- Wedding cake service and presentation
- Freshly brewed tea and coffee service
- Complimentary pre-wedding menu tasting for the wedding couple
- Bridal table, dance floor, and a microphone
- Gift and cake tables, cake knife and bridal toasting flutes
- Sparkling wine toast for you and your guests
- A dedicated Wedding Executive
- Complimentary wifi
- All room rental fees
- Hilton Honors Meeting Planner Points

YOUR STAY

- A one-night stay in a luxurious suite
- Special turndown amenity in your suite on your wedding night
- Pre-reception canapés for the wedding suite
- Breakfast for two in Patagōn
- Two complimentary valet parking spaces



PASSED

starting at \$110++ per person

INCLUSIONS

- Selection of twelve hors d'oeuvres
- One cheese and charcuterie display
- Choice of Carving Station for one hour
- One dessert display
- One-hour well beverages inclusive of: sparkling, red and white wine, premium beers and soft drinks
- Wedding cake service and presentation
- Freshly brewed tea and coffee service
- Complimentary pre-wedding menu tasting for the wedding couple
- Dance floor and a microphone
- Gift and cake tables, cake knife and bridal toasting flutes
- A dedicated Wedding Executive
- All room rental fees
- Hilton Honors Meeting Planner Points

YOUR STAY

- A one-night stay in a luxurious suite
- Special turndown amenity delivered to your room on your wedding night
- Pre-reception canapés for the wedding suite
- Breakfast for two in Patagōn
- Two complimentary valet parking spaces

HORS D'OEUVRES

COLD HORS D'OEUVRES

SALMON LOX
crème fraiche, everything bagel, chive

POACHED PRAWNS
with roasted chiles

PROSCIUTTO WRAPPED MOZZARELLA
vincotto

CRAB SALAD
in phyllo cup

FOIE GRAS TORCHON
pears, cognac, and truffle

MARINATED OLIVES
(served cold or warm)

PORK BELLY DEVEILED EGG

HOT HORS D'OEUVRES

FRIED RICOTTA RAVIOLI
with pesto cream

DUNGENESS CRAB CAKE
with piquillo aioli

PANCETTA & CHARRED ONION ARANCINI

BACON WRAPPED DATES
stuffed with blue cheese

FALAFEL
mint yogurt sauce

BEECHER'S & CARAMELIZED ONION
GRILLED CHEESE

GRILLED LAMB CHOPS
with chimichurri

BACON WRAPPED SCALLOPS

BEEF TERIYAKI

DISPLAYS

GRILLED CRUDITE

assorted roasted seasonal vegetables with truffle white beans, peperonata, and herbed mascarpone

ARTISAN CHEESE

assorted cheese, marinated olives, nuts, local honey, fruit preserves

CHARCUTERIE

assorted cured meats, mostardas, preserves, crispy bread

THE TACO SHOP

- duck confit with onion jam and queso fresco
- foraged mushroom with cashew
- carne asada with mole
- shrimp and roasted bell pepper
- cabbage, salsa, radish, limes, corn and flour tortillas, cotija, chipotle cream and cilantro

SEAFOOD

fresh shucked oysters, poached prawns, and chilled mussels

4 FT. PAELLA

- traditional style seafood paella with shrimp, clams, mussels, halibut, chorizo, chicken, saffron, bomba rice, green peas, and garlic aioli
- vegan paella available upon advance request

QUEEN ANNE CRAB BOIL

- newspaper spread with fresh dungeness crab, prawns, Maine lobster, clams, red potatoes, corn on the cob, sunchoke, boiled together with spices and herbs
- served with roasted green chili cornbread

CARVING STATIONS

Complimented with fresh baked rolls and butter.



CIDER-ROASTED TURKEY BREAST WITH BRAISED LEG

- whole grain mustard, cranberry chutney

WHOLE ROASTED SALMON

- herb pesto, burnt orange tartar sauce



HERB ROASTED LEG OF LAMB

- blackberry sweet and sour sauce, lamb jus

BALSAMIC & BLACK PEPPER CRUSTED PRIME RIB

- horseradish cream, red wine jus



DESSERT DISPLAYS



BERRY SHORTCAKE

- vanilla shortcake layers
- seasonal berries
- whipped cream and fresh mint to garnish

BELGIAN WAFFLES

- grand marnier, mandarin orange segments
- candied hazelnuts

- dark chocolate sauce
- scoop of vanilla bean ice cream

CHOCOLATE DECADENCE

- assorted chocolate truffles
- flourless chocolate torte
- chocolate mousse
- marionberry cheesecake with white and dark chocolate shavings



PLATED DINNER



STARTERS:

ROMAINE CAESAR

caesar dressing, croutons, tomatoes, pecorino

HEIRLOOMS CAPRESE

ricotta, herbs, and extra virgin olive oil

MARINATED SEAFOOD SALAD

spicy tomato jam, fried olives

ROASTED MUSHROOM BISQUE

herbs and sherry wine



ENTREES:

must pre select options for each guest

GRILLED 8 OZ. BEEF FILET

roasted red potatoes, rosemary carrots, pinot noir sauce

ROSEMARY PORK PORTERHOUSE

potato cake, blue cheese butter

HERBED CHICKEN BREAST

bacon, yam hash, thyme jus

SEARED NORTHWEST SALMON

green chili couscous, cucumbers, dill crema

BAKED CRAB GNOCCHI
ricotta, caramelized pecans

GRILLED TOFU ASADA
ricotta, herbs, and extra virgin olive oil

DESSERTS:

LEMON OLIVE OIL CAKE
port soaked apricots, figs, and dates

CHOCOLATE TORTE
plancha strawberries

DULCE DE LECHE CREPE
ibarra chocolate, vanilla gelato

RASPBERRY VEGAN SORBET
seasonal berries

CHOCOLATE BREAD PUDDING
bourbon caramel

VANILLA CRÈME BRÛLÉE
wafer cookie, local berries





DINNER BUFFET

SALADS

- chopped antipasto salad with herb vinaigrette
- grilled caesar salad with garlic dressing and toasted focaccia
- mixed greens with honey vinaigrette and shaved vegetables
- chef's choice

ENTREES

- blood sausage with mushrooms
- porchetta with salsa verde
- grilled chorizo with sweet peppers
- steamed cod, spicy tomato, caper, olive sauce
- northwest salmon and shaved fennel
- roast beef ribeye with truffle sauce
- grilled rosemary chicken with chicken jus
- grilled skirt steak with chimichurri
- roasted chicken with whole grain mustard sauce

SIDES

- carrots with orange pistachio
- winter squash with brown butter
- wood-fired brussel sprouts
- eggplant charred with olive oil
- grilled asparagus with lemon
- gnocchi and seasonal vegetables with hazelnuts
- ravioli with ricotta and spinach
- grilled polenta, charred onions and tomatoes
- chapa roasted sweet potato
- fingerling potatoes, herbs and garlic

DESSERTS

- assorted cheesecake bites
- assorted crème brûlée
- smoked maple bread pudding with flamed bourbon whip
- individual local ice creams
- churros with dulce de leche

PACKAGE ENHANCEMENTS

FOOD & BEVERAGE

- Bar packages
- Custom cocktail
- Wine tasting and consultation with our Certified Sommelier
- Post-wedding brunch
- Rehearsal dinner

YOUR STAY

- Valet parking for all guests
- Pre or post event nights in a suite
- Room blocks
 - Early check-in / late check-outs
 - View rooms
- Driver service

ADDITIONS

- Engagement Party
- Bachelor / Bachelorette nights (tastings, classes, or Treehouse rental)
- Wedding dress sketch
- Day-of printed collateral (menus, place cards, table assignments, signage, etc.)
- Personalized bridal party gifts from Magnolia Bath Co.



PLANNING CHECKLIST

12+ MONTHS

- Choose a date (up to three so you can be flexible)
- Decide on a budget and discuss who will be contributing what
- Discover your wedding style
- Choose a wedding party
- Create a wedding website
- Get your engagement ring insured
- Start assembling your team of professionals: wedding planner, photographer, videographer, baker, florist, and musicians
- Begin compiling a guest list
- Browse wedding dress and veil styles
- Have engagement photos taken

10 - 11 MONTHS

- Book the Charter Hotel Seattle
- Choose your bridal party attire and accessories
- Book your officiant
- Hire your team of professionals
- Purchase your wedding dress, veil and accessories

8 - 9 MONTHS

- Refine your guest list
- Mail your 'Save the Dates'
- Begin planning the honeymoon
- Start designing your invitations
- Create gift registries

6 - 7 MONTHS

- Explore wedding day hair and makeup styles
- Meet with the officiant to discuss plans for the ceremony
- Reserve rentals: linens, chairs, special lighting, décor, etc.
- Choose your cake style and schedule tastings
- Decide on the groomsmen attire
- Book transportation to and from venue / home / airport / etc.
- Purchase your wedding bands

4 - 5 MONTHS

- Choose your flowers
- Schedule your dress fittings
- Book honeymoon flights and hotels
- Order your wedding cake

- Prepare the ‘Play’ and ‘Do Not Play’ lists for the DJ / band
- Create rehearsal dinner guest list
- Book your rehearsal dinner

3 MONTHS

- Plan ceremony / reception seating
- Experiment with your hair and veil
- Finalize your readers and readings
- Purchase guest book, serving pieces, flower basket, ring bearer pillow

2 MONTHS

- Mail wedding invitations and create a system for organizing RSVPs
- Begin writing your vows
- Create your wedding programs
- Apply for your marriage license
- Create a wedding day timeline
- Decide your “something old, new borrowed and blue” items
- Book hair and makeup for the wedding party

1 MONTH

- Final dress fitting

- Call vendors to confirm dates, times, and locations
- Confirm your honeymoon reservations
- Pick up rings and marriage license

2 WEEKS

- Follow up with guests who have not RSVP’d yet
- Give final head count to the venue
- Begin breaking in wedding shoes
- Delegate wedding day duties: gift table, guest book, etc.
- Have someone prepared to return tuxes, rentals, etc. and pack the wedding dress

1 WEEK - THE BIG DAY

- Prepare final payments for vendors and cash tips
- Layout wedding clothes
- Manicure/pedicure
- Wedding rehearsal
- Give the rings to the officiant or Best Man
- RELAX and get lots of sleep



PREFERRED VENDORS



CHARTER HOTEL SEATTLE, CURIO COLLECTION BY HILTON

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