



HILTON BELLEVUE

EMERALD WEDDING PACKAGE

For this special occasion our Executive Chef and Director of Food and Beverage have created unique and complete wedding reception packages. These wedding packages have not only been designed for each course to complement each other but to also assist the wedding planner recognize all the important touches that will ensure that make your occasion an outstanding memory.

Your Emerald Wedding package, priced at \$83.00 per person, includes the following:

- Upon arrival, your guests will be offered butler passed wines and non-alcohol beverages for up to one hour
- Butler passed hors d'oeuvres will be offered up to one hour
- Your selection of one appetizer, starter and dinner entrée
- A champagne toast celebration
- Selection of wines to complement your dinner
- A beautiful designed wedding cake created by crème de la crème with an allowance of up to \$3.00 per guest
- Choice of complimentary white or color-coordinated tablecloth overlays to enhance your reception.
- Your beautifully appointed room will also include mirrored centerpieces with votive candles, your choice of napkin folds, and a parquet dance floor.

Our event planner will also assist you with our recommendations for florists, entertainment, lighting, and audio-visual.



EMERALD WEDDING PACKAGE BUTLER PASSED HORS D' OEUVRES

Choose three selections from our unique selections showcased.

Chicken Satay

With a Spicy Peanut Sauce

Smoked Salmon Roulades

With Dill Cream Cheese and Capers

Hawaiian Beef Teriyaki Skewers

With a Pineapple Teriyaki Sauce

Coconut Shrimp

Sweet Thai Chili Sauce

Artichokes Stuffed with Crab Meat

Bocconcini Mozzarella and Tomato Basil Skewers

Asparagus wrapped with Pepper Beef

EMERALD WEDDING PACKAGE DINNER APPETIZERS

Start your wedding reception dining experience with your choice of the selections below.

New Zealand Lamb Chop

With Au Gratin Potatoes
Dijon Demi-Glace

Seafood Crepes

Medley of Dungeness Crab, Shrimp, Bay
Scallops and Lobster Cream Sauce

Wild Mushroom Strudel

Sautéed Wild Mushrooms, Spinach, Herbed
Goat Cheese and Roasted Red Pepper Coulis

Ravioli Florentine

Spinach and Cheese stuffed Raviolis with a
Tomato, Capers and Basil Salad

EMERALD WEDDING PACKAGE DINNER STARTERS

Please select one of the following to accompany your entree selection.

Northwest Seafood Chowder

Roasted Corn and Crab Bisque

Spring Pea with Pepperoni Crisp

Mixed Greens Salad

Seasonal Lettuce with Cucumbers, Tomatoes and
Champagne Mustard Vinaigrette

Bibb Lettuce with Asparagus

Roasted Peppers, Orange Segments
and Walnut Vinaigrette

Asian Greens and Almond Salad

Napa Cabbage, Carrots, Snow Peas,
Mandarin Oranges, Toasted Almonds
and Sesame Ginger Vinaigrette

Caesar Salad

Crisp Romaine Lettuce
with Focaccia Croutons, Parmesan Cheese
and a Creamy Caesar Dressing



EMERALD WEDDING PACKAGE ENTRÉE CHOICES

All Emerald Wedding package dinners include Essential Bakery artisan breads, Tully's® Regular and Decaffeinated coffees, Tazo® tea, milk and iced tea (upon request)

POULTRY

Grilled Breast of Chicken

Roasted Pepper and Cilantro Alfredo Sauce with Asparagus Risotto with Seasonal Vegetables

Grilled Stuffed Breast of Chicken

Stuffed with Goat Cheese, Wild Mushrooms and Spinach with Corn Veloute and Kansas Medley Rice Pilaf

SEAFOOD

Halibut and Crab

Baked Herbed Halibut Fillet with Crab Meat, Spinach, Tarragon Cream Sauce, Seasonal Vegetables and Orzo with Kalamata Olive Pesto

Salmon Fillet

Pan Seared Salmon Fillet with a Citrus Tarragon-Beurre Blanc, Wild Rice Pilaf and Seasonal Vegetables

BEEF

Bone in Rib Eye Steak

Char Grilled Bone-in Rib Eye Steak with Au Jus, Horseradish Cream, Seasonal Vegetables and Garlic Roasted Baby Red Potatoes

Filet Mignon

With King Oyster Madeira Sauce, Fennel Roasted Fingerling Potatoes and Seasonal Vegetables

PORK & LAMB

Herb Marinated Lamb Chops

Topped with Porcini Mushrooms, Jus Le, Garlic Mashed Potatoes and Seasonal Vegetables

Sage Karabuto Pork Chop

Grilled Marinated Pork Chop with Sun Dried Cherry Reduction, Corn Cakes and Seasonal Vegetables

DINNER MEDLEY

Duet of Petite Filet Mignon and Grilled Prawns

Served on Sautéed Spinach, Caramelized Shallots, Thyme Butter, Yellow Tomato-Garlic Sauce, Potatoes Au Gratin and Seasonal Vegetables

Meats or eggs that are cooked to your specification may increase your risk of food borne illness. Please notify your food server if you are allergic to any food product.