



HILTON BELLEVUE

RADIANT WEDDING PACKAGE

For your special occasion, our Executive Chef and the Director of Food and Beverage have created wedding reception packages in which each succeeding course complements each other. Our packages not only make your planning easier, but they also help your wedding planner include all the important touches that make your occasion a day to remember.

Your Radiant Wedding package, priced at \$98 per person, includes the following:

- Upon arrival, your guests will enjoy a fully hosted premium bar up to one hour.
- Butler-passed and stationed hors d'oeuvres for up to one hour
- Your selection of Hilton Bellevue signature entrees to complement your Buffet
- A champagne toast celebration
- Our quality selection of Chardonnay and Cab-Merlot wines to complement your dinner buffet.
- An artfully designed wedding cake created by crème de la crème with an allowance of up to \$4.25 per guest
- Choice of complimentary white or color-coordinated tablecloth overlays to enhance your reception color theme
- Your beautifully appointed room will include mirrored centerpieces with votive candles and flowers, your choice of napkin folds, a parquet dance floor and our Radiant Package of audio-visuals, which includes a podium, two microphones, stages for entertainment and a head table, if required.

Your Hilton Bellevue wedding planner can also recommend florists, entertainment, ice carvings, lighting and audio-visual upgrades, plus parking and lodging arrangements.



RADIANT WEDDING PACKAGE BUTLER-PASSED HORS D'OEUVRES

Please choose three from our featured selections.

Spicy Chicken Satay

Spiced Chicken Skewers with a Spicy Thai Peanut Sauce

Pesto Shrimp Skewer

Marinated Pesto Shrimp Skewers and Tomato-Olive Tapenade

Spanakopita

Handmade Phyllo Pastries Filled with Fresh Spinach and Feta Cheese

Smoked Salmon Canapés

House-smoked Salmon Mousse Served on Fresh Endive Leaves

Melon and Prosciutto

Shaved-prosciutto-wrapped Melon

California Rolls

Vegetable Sushi Rolls with Wasabi and Soy Sauce

Please choose two from our featured hors d'oeuvres stations.

Domestic and Imported Cheese Presentation

Assortment of Aged Cheeses From Around the World with Sliced Breads and a Selection of Herbal Crackers

Antipasto Platter

Assortment of Salami, Provolone, Dry Salami Grilled Vegetables, Fresh Mozzarella Cheese, Marinated Artichoke Hearts, and Mixed Olives

Fresh Fruit Presentation

Selection of Seasonal Sliced Fruit and Fresh Berries

Vegetable Crudities

Assortment of Raw and Pickled Vegetables with a Bleu-cheese Dipping Sauce

RADIANT DINNER BUFFET

Our Radiant Dinner Buffet includes Chef's selected accompaniments of Essential bakery® artisan breads, Tully's regular and decaffeinated coffee, Tazo® tea assortment, milk and iced tea (upon request).

Please select from each category the number of items indicated in parentheses (30-Person Minimum)

SALADS/STARTERS (Select Three)

Fresh Seasonal Fruit Platter with Fresh Berries

House Mixed Green Salad

Imported and Domestic Cheese Platter

Northwest Seafood Chowder

Tuscany Bean Soup

Red Potato Salad

Roma Tomato and Cucumber Salad

Artichoke and Mushroom Salad

Fresh Mozzarella and Tomato Salad

Wild Mushroom Salad

Pesto Orzo and Shrimp Salad

Caesar Salad

Hilton Bellevue 300 112th Ave SE, Bellevue WA 98004. 425-450-1300 Ext: 4173

Prices do not include applicable state sales tax or 22% service charge of which 63.7% is given to the service staff

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RADIANT DINNER BUFFET (continued)

Our Radiant Dinner Buffet include Chef's selected accompaniments of Essential Bakery® artisan bread, Tully's® regular and decaffeinated coffee, Tazo® tea, milk and iced tea (upon request).

Please select from each category the number of items indicated in parentheses.
(30-Person Minimum)

ENTREES(Select Two)

For a third buffet entree choice, add \$5.25 per person.

Grilled Porcini Chicken with Marsala Wine Sauce London Broil With A Wild Mushroom Sauce

Grilled Salmon Fillets with Glazed Chipotle Onions
and a Pinot Noir Beurre Blanc Grilled Halibut Fillet
with Fruit Salsa

Maple and Sage Roasted Pork Loin with
a Sun-Dried Cherry Sauce Teriyaki Flank Steak with a
Pineapple-Teriyaki Sauce

ACCOMPANIMENTS (Select Two)

Fresh Seasonal Vegetables	Roasted Red Potatoes
Kansas Style Wild Rice Medley	Pesto Orzo
Warm Couscous Pilaf	Potatoes Au Gratin
Roasted-Garlic Whipped Potatoes	Saffron Risotto

ADDITIONAL BUFFET ENHANCEMENTS WITH CARVING ATTENDANT

Carved London Broil \$6.50 per person	Carved Turkey Breast \$4.50 per person
Carved Roast Sirloin \$6.50 per person	Carved Pitt Ham \$4.50 per person
Carved Prime Rib \$10.50 per person	Carved Rack of Lamb \$7.75 per person