



HILTON BELLEVUE SKYVIEW WEDDING PACKAGE

For your special occasion, our Executive Chef and 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 an outstanding memory.

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

- Upon arrival, your guests can choose from butler-passed wines and non-alcoholic beverages for up to one hour, plus a fully hosted premium bar
- Butler-passed and stationed hors d'oeuvres for up to one hour
- Your selection of one signature appetizer, starter and dinner entrée
- A champagne toast celebration
- Outstanding wines to complement your dinner
- 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 complement 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 Skyview Package of audio-visuals, which includes a podium, one microphone, stages for the 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.



SKYVIEW WEDDING PACKAGE BUTLER-PASSED HORS D'OEUVRES

Choose three from our featured selections

Chicken Satay

Spiced chicken skewers with a Thai peanut sauce

Spanakopita

Handmade phyllo pastries filled with fresh spinach and feta cheese

Melon and Prosciutto

Shaved-prosciutto-wrapped melon

Petite Beef Wellington

Bite Size Pastry wrapped beef tenderloin with mushroom duxelles and béarnaise dipping sauce

California Rolls

Vegetable sushi rolls with Wasabi and Soy Sauce

Smoked Salmon Canapés

House-smoked salmon mousse served on fresh endive leaves

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 crackers

Vegetable Crudites

Assortment of raw and pickled vegetables with a bleu-cheese dipping sauce

Fresh Fruit Presentation

Selection of seasonal sliced fruit and fresh berries

Antipasto Platter

Grilled vegetables with Dry Salami , provolone, fresh mozzarella cheese, marinated artichoke hearts and mixed olives

SKYVIEW WEDDING PACKAGE DINNER APPETIZERS

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

Dungeness Crab Cakes

Pan Seared Crab cakes on a bed of Jicama, Radicchio salad, Serrano-chilies beurre blanc and Balsamic Reduction

Seafood Crepes

French style thin Crepe filled with Scallops, Shrimp, Spinach and Herbs with a Lobster-brandy cream Sauce

Wild Mushroom Strudel

Sautéed Wild mushrooms, spinach, herbed goat Cheese and Roasted red Pepper Coulis

Ravioli Florentine

Spinach-and-cheese-stuffed ravioli with a Tomato, caper and basil sauce



SKYVIEW WEDDING PACKAGE DINNER STARTERS

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

Soup du Jour or Northwest Clam Chowder

House Market Salad

Fresh wedge of Bibb lettuce with tomato, cucumber, carrots and Italian herb dressing

Hilton Bellevue Steakhouse Salad

Iceberg lettuce wedge with Stilton cheese and buttermilk ranch dressing

Mixed Greens Salad

Seasonal baby greens with Pear
Tomato, English Cucumber
Champagne Mustard Vinaigrette

Tossed Caesar salad

With Focaccia Croutons, Parmesan
Cheese and Caesar Dressing

SKYVIEW WEDDING PACKAGE ENTREE CHOICES

All Skyview Wedding package dinners include Chef's selected accompaniments of:

Fresh baked rolls and ☉ coffee, Tazo☉ tea, milk and iced tea
(upon request). Please choose one entree for your group

P O U L T R Y

Suggested wine pairing: DeLille Cellars, White Bordeaux Blend, or Alder Ridge Zefina Reserve, Red Bordeaux Blend

Chicken Oscar

Grilled chicken breast with Dungeness crab meat,
asparagus and sauce béarnaise, rice pilaf and
seasonal vegetables

Chicken Boursin

Roasted supreme of chicken filled with Boursin
cheese spinach, Herb and Wild Mushrooms Cream
Sauce seasonal vegetables and orzo pilaf

S E A F O O D

Suggested wine pairing: Van Duzer, Pinot Noir, Willamette Valley, OR, or Apex Chardonnay, Columbia Valley, WA

North Pacific Halibut

Oven-poached Alaskan halibut filet with red pepper
Coulis Orzo with Kalamata Olive Pesto and
seasonal vegetables

Pepper-Crusted Salmon

Horseradish-crusted wild salmon filet with a
chive beurre blanc, wild-rice pilaf and seasonal
vegetables

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

Prices do not include applicable state sales tax or 21% service charge of which 63.7% is given to the service staff



D I N N E R E N T R E E S (c o n t i n u e d)

B E E F

Suggested wine pairing: Pepper Bridge Cab-Sauvignon, Walla Walla, WA, or Bookanalter Cabernet, Columbia Valley, WA

Tenderloin Medallions

Choice tournedos of beef with a forest mushroom medley, Madeira demi-glace, Roasted Garlic mashed potatoes and seasonal vegetables

Prime Rib Au Jus*

Slow-roasted Chef's cut of prime rib with au jus, horseradish cream, seasonal vegetables and Garlic-roasted baby red potatoes

P O R K A N D L A M B

Suggested wine pairing: Goose Ridge Syrah, Columbia Valley, WA, or Joseph Drouhin Burgundy, Cote De Beaune, FR

Sage Karabuto Pork Chops

Grilled Marinated Pork Chops with a Sun dried Cherry Reduction, corn cakes and seasonal vegetables

Lamb Chops

Fresh thyme marinated lamp chops with red wine reduction demi glace Roasted fingerling potatoes and seasonal vegetables

D I N N E R M E D L E Y

Suggested wine pairing: Goose Ridge Syrah, Columbia Valley, WA, or Waterbrook Sauvignon Blanc, Columbia Valley, WA

Tournedos and Salmon Filet*

Tournedos of beef with wild-mushroom demi-glace and Salmon filet with citrus beurre blanc, Kansas style rice pilaf and seasonal vegetables