



HILTON BELLEVUE

TRILLION 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 succeeding course to complement each other but to also assist the wedding planner recognize all the important touches that will ensure this memorable occasion.

Your Trillion Wedding package, priced at \$ 108.00 per person, includes the following:

- Upon arrival, your guests will be offered butler passed wines and non-alcohol beverages for up to one hour plus a fully hosted superior bar.
- Butler passed and stationed hors' d oeuvres will be offered up to one hour
- Your selection of one Hilton signature appetizer, starter and dinner entrée
- A champagne toast celebration
- An outstanding selection of wines to complement your dinner
- An artfully designed wedding cake created by crème de la crème with an allowance of up to \$5.25 per guest
- Choice of complimentary white or color-coordinated tablecloth overlays to enhance your reception color theme
- Your beautifully appointed room will also include mirrored centerpieces with votive candles, your choice of napkin folds, a parquet dance floor and our Trillion Package of audio visual to include podium, two wireless microphones plus stages for the entertainment and head table if required.

Our Catering wedding planner will also assist you with our recommendations for florists, entertainment, lighting, audio-visual upgrades and lodging arrangements.



TRILLION WEDDING PACKAGE BUTLER PASSED HORS D' OEUVRES

Choose three from our unique selections featured.

Smoked Salmon Canapes

House Smoked Salmon Mousse served on Fresh Endive Leaves

Spicy Peanut Chicken Satay

Chicken Breast on Skewer with Spicy Thai Peanut Sauce

Pan Seared Scallops

Sea Scallops wrapped in Smoked Bacon

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

Coconut Shrimp

With Sweet Thai Chili Sauce

Choose two from our hors d'oeuvre stations featured.

Domestic and Imported Cheese Presentation

Assortment of aged Cheeses from around the World with Sliced Breads and Assorted Crackers

Brie en Croute

Wheel of Brie Baked in a Flaky Puff Pastry with Assorted Crackers and Sliced Bread

Smoked Salmon Lox

Whole Side of Smoked Salmon served with Whipped Cream Cheese, Bermuda Onions, Capers and Sliced Mini Bagels

Mediterranean Antipasto Platter

Fresh Roasted Vegetables with Basil Pesto, Dry Salami, Prosciutto Ham, and Imported Sliced Cheeses

TRILLION WEDDING PACKAGE DINNER APPETIZERS

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

Pan Seared Sea Scallops

Jumbo Scallops over Roasted Seasonal Vegetables with Wild Mushrooms Cream and a Pesto Vinaigrette

Thai Tiger Prawns

Broiled Tiger Prawns on Sesame Sticky Rice with Sautéed Greens and Coconut Curry Sauce

Wild Mushroom Strudel

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

Ravioli Florentine

Spinach and Cheese Stuffed Raviolis with a Tomato, Caper and Basil Salad

TRILLION WEDDING PACKAGE DINNER STARTERS

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

Bibb Lettuce with Asparagus

Roasted Peppers, Orange Segments and Walnut Vinaigrette

Mixed Greens Salad

Baby Greens Lettuce with Tomato, English Cucumber and Champagne Mustard Vinaigrette

Northwest Seafood Chowder or Roasted Corn and Crab Bisque

Traditional Greek Salad

Classic Greek Vegetables and Feta Cheese, Olives with a Lemon-Parsley Vinaigrette

Tossed Caesar Salad

With Focaccia Croutons, Parmesan Cheese and Caesar Dressing



TRILLION WEDDING PACKAGE ENTREE CHOICES

All Trillion Wedding package dinners 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 make one entree selection.

PORK & LAMB

*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 Sun Dried Cherry Reduction, Corn Cakes and Seasonal Vegetables

Rack of Lamb

Stone Ground Mustard encrusted New Zealand Lamb with a Rosemary-Demi Glace, Roasted Fingerling Potatoes and Seasonal Vegetables

DINNER MEDLEYS

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

Tournedos and Prawns

Beef Tournedos with a Wild Mushroom Demi Glace and Jumbo Prawns, Garlic Mashed Potatoes and Seasonal Vegetables

Tournedos and Salmon Filet

Beef tournedos with Wild Mushroom Demi and Salmon Fillet with Citrus Beurre Blanc, Wild Rice Pilaf and Seasonal Vegetables

POULTRY

Suggested wine pairing: Deli & Cellars, White Bordeaux Blend or Zefina Serience, Red Bordeaux Blend.

Roasted Cornish Game Hen

Stuffed with Wild Rice, Dried Pears, and Pine Nuts with a Port Wine and Red Currants Sauce and Seasonal Vegetables

Chicken Oscar

Grilled Chicken Breast, topped with Crab Meat, Asparagus Spears, Béarnaise Sauce, Rice Pilaf and Seasonal Vegetables

SEAFOOD

Suggested wine pairing: Van Dewier, Pinot Noir, Willamette Valley, or Apex Chardonnay, Columbia Valley, WA.

Grilled Alaskan Halibut

With Roasted Tomato Confit and Yellow Pepper Coulis with Orzo, Kalamata Olive Pesto and Seasonal Vegetables

Grilled Salmon Filet

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

BEEF

*Suggested wine pairing Pepperbridge Cab Sauvignon, Walla Walla, WA
or Bookwalter, Cabernet, Colombia Valley, WA.*

Filet Mignon

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

Bone in Rib Eye Steak

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