



1000 DREAMS COME TRUE

HOTEL 1000 OFFERS A STUNNING COLLECTION OF EVENT SPACE FOR WEDDINGS AND SOCIAL GATHERINGS.

PLEASE ALLOW US THE OPPORTUNITY TO SHARE 1000 WAYS TO MAKE YOUR DAY SPECIAL.

WE CORDIALLY INVITE YOU FOR A COMPLIMENTARY CONSULTATION WITH OUR EXPERT EVENTS TEAM.

PLEASE CONTACT 206.357.9454 TO SPEAK TO AN EVENT SPECIALIST



WITH OUR COMPLIMENTS

DEVOTED ON SITE DAY OF EVENT PLANNER
AWARD WINNING CULINARY TEAM TO PREPARE YOUR FEAST
MENU SELECTION TASTING
CHINA AND FLATWARE FULL TABLEWARE STEMWARE
CAKE CUTTING PLATED PRESENTATION
COFFEE AND TEA SERVICE
LAVISH LINENS AND NAPKINS
ROUND TABLES, BANQUET CHAIRS, COCKTAIL TABLES
DANCE FLOOR
VOTIVE CANDLES
PERSONALIZED MENUS
OVERNIGHT STAY IN A BEAUTIFUL GRAND LUXE PARLOR SUITE
TURN DOWN SERVICE AND CHAMPAGNE PRESENTATION
SPECIAL OVERNIGHT GUEST ROOM RATES
DISCOUNTED OVERNIGHT PARKING FOR EVENING

WEDDINGS AT HOTEL 1000

THIS BIG DAY IS ABOUT YOU! ARE YOU IMAGINING LUSH AND LAVISH? INTIMATE AND ROMANTIC? STYLISH AND SEXY? OUR EXPERIENCED STAFF WILL MAKE IT HAPPEN. SEAMLESS EXECUTION OF YOUR WEDDING IS MADE POSSIBLE BY KNOWLEDGEABLE CREATIVE EVENT SPECIALIST, A SUPERIOR CULINARY TEAM AND OUR DEDICATED BANQUET STAFF. FROM INTIMATE CEREMONIES FOLLOWED BY COCKTAILS IN THE LIBRARY TO AN OUTDOOR RECEPTION ON THE TERRACE TO A FIVE-COURSE SIT-DOWN DINNER IN OUR SPECTACULAR GREAT ROOM, HOTEL 1000 IS DEDICATED TO MAKING YOUR WEDDING A MEMORABLE OCCASION. HOTEL 1000 OFFERS A STUNNING COLLECTION OF EVENT SPACE.



TERRACE GREAT ROOM & LIBRARY

THE GLASS ENCASED TERRACE FEATURES CITYSCAPE VIEWS OVERHEAD AND A MODERN, STEEL TRELLIS WITH JAPANESE STYLE PLANTINGS AS THE CEREMONY BACKDROP. IN THE SUMMER MONTHS, WINDOWED WALLS OPEN AND PORTIONS OF THE CEILING RETRACT TO ALLOW FOR AN INDOOR-OUTDOOR SETTING. THE GREAT ROOM AND TERRACE PROVIDE A PICTURESQUE SETTING ACCOMMODATING UP TO 120 GUESTS ARE HELD ON THE TERRACE YEAR ROUND. THE LIBRARY AND GATHERING AREA PROVIDE THE PERFECT ADJOINING SPACE FOR COCKTAIL HOUR. OUR ENTIRE 4TH FLOOR EVENT SPACE PRESENTS THE IDEAL SETTING FOR COCKTAIL STYLE PARTIES FOR UP TO 250 GUESTS.





FRONT ROOM & CORNER ROOM

OUR FRONT ROOM AND CORNER ROOM PROVIDE A LOVELY DUAL SETTING FOR MORE INTIMATE WEDDINGS, ACCOMMODATING UP TO 70 GUESTS WITH SPECTACULAR WINDOWS AND GORGEOUS RECEPTION SPACE OVERLOOKING THE LOBBY'S BLOWN GLASS CHANDELIER. ALL OF THE EVENT SPACE OFFERS WARM COLORS AND RICH TEXTURES CONTRASTED AGAINST CONTEMPORARY STEEL FORMS—TRULY A STYLISH SENSE OF PLACE HERE IN SEATTLE.





CULINARY CUSTOMIZATION

EACH EVENT MENU IS CUSTOM TAILORED TO REFLECT THE FUSION OF OUR RESTAURANT SEASONAL CHOICE OF MEAT, FISH AND FRESH LOCAL PRODUCE ALONG WITH THE COUPLES VISION. THE FOLLOWING ARE SOME OF OUR MOST POPULAR OFFERINGS

PASSED HORS D' OEUUVRES

COLD

SEARED SESAME TUNA, DRIED OGNORI, PONZU WITH WASABI
 GARLIC CROSTINI TOPPED WITH HERB MARINTATED ARTICHOKE AND OLIVES
 SHAVED PRIME RIB, HORSERADISH CRÈME FRAICHE WITH PICKLED ONION
 CURRIED CHICKEN SALAD WITH CASHEWS SERVED IN BELGIUM ENDIVE CUPS
 MACERATED SEASONAL FRUITS WITH CUCUMBER
 COMPRESSED WATERMELON, FETA AND FRESH MINT
 SMOKED SALMON CANDY, BROWN SUGAR GLAZE
 VINE RIPENED TOMATO AND GARDEN BASIL CROSTINI
 SEASONAL FRUIT WRAPPED WITH SALUMI PROSCIUTTO
 SAVORY STILTON BLUE CHEESE THUMBPRINTS WITH QUINCE PASTE

HOT

BEEF AND COUSCOUS STUFFED MINI BELL PEPPERS
 SPLIT PEA FALAFEL WITH CUCUMBER YOGURT
 CRAB CAKES WITH REMOULADE
 SEARED GULF SHRIMP, SALSA VERDE AND AVOCADO
 BABY RAZOR CLAMS, CHORIZO SOFRITO AND PORK CHICHARRONES
 BAKED BRIE IN PUFF PASTRY WITH FRUIT CONSERVE
 COCONUT CHICKEN SATAY WITH PEANUT SAUCE
 CRIMI MUSHROOM WITH MUSHROOM DUXELLE, TRUFFLE CHEESE
 LAMB MEATBALLS WITH HARISSA
 DUCK CONFIT CROQUETTES WITH ONION MARMALADE
 RISOTTO CAKES WITH AGED PROVOLONE FONDUE AND SUN-DRIED TOMATO



HOTEL 1000 SIGNATURE STATIONED ITEMS

LOCAL OYSTER SHOOTERS WITH MIGNONETTE
POACHED JUMBO PRAWNS WITH COCKTAIL SAUCE
AHI POKE WITH SPICY PONZU AND TARO CHIPS
HICKORY SMOKED SCALLOPS WITH SHERRY GASTRIQUE
DUNGENESS CRACKED CRAB CLAWS, DRAWN BUTTER AND LEMON
HOUSE-MADE VEGGIE BURGER, SPROUTS, AVOCADO AND MAMA LIL'S MUSTARD
WARM PRETZEL BITES, FILLED WITH KOBE HOT DOG WITH MUSTARD
MINI PAINTED HILLS BURGERS, BREAD AND BUTTER PICKLES ON A BRIOCHE BUN

STATIONS

ANTIPASTI DISPLAY

MARINATED AND PICKLED VEGETABLES, SEASONAL
BRUSCHETTA SPREAD,
FRESH MOZZARELLA, SELECTION OF CURED MEATS
SERVED WITH WARM BREAD

MEDITERRANEAN

OLIVE OIL AND GARLIC RUBBED CROSTINI, MARINATED
OLIVES AND FETA,
WARM PITA BREAD AND ASSORTED SPREADS

VEGETABLE CRUDITES

AN ARRAY OF FRESH MARKET VEGETABLES SERVED WITH
BUTTERMILK RANCH AND BLUE CHEESE DIPPING SAUCES

IMPORTED AND DOMESTIC CHEESE

SELECTION OF IMPORTED & DOMESTIC CHEESES
WITH ACCOMPANIMENTS
SLICED BAGUETTES AND CRACKERS

MAINS

RARE SEARED ALBACORE TUNA
WITH CORIANDER AND NICOISE VINAIGRETTE

ROASTED KING SALMON
WITH MUSTARD AND BROWN SUGAR GLAZE

PEPPER CRUSTED FILET OF BEEF
WITH SHERRY GLAZED CIPPOLINI

GRILLED PORK CHOP
WITH BALSAMIC-MAPLE REDUCTION AND SEASONAL ROASTED FRUIT

SPICED LAMB CHOPS
WITH MINTED CHARMOULA

CHICKEN BREAST



SWEETS

HOUSE-MADE HOT CHOCOLATE WITH FRESH WHIPPED CREAM
 ASSORTED CHOCOLATE TRUFFLES
 MINI ASSORTED FRUIT TARTS
 ASSORTED HOUSE MADE MINI CUPCAKES
 STRAWBERRIES DIPPED IN WHITE, MILK, AND DARK CHOCOLATE
 ASSORTED FRESHLY BAKED COOKIES
 HOUSE-MADE FUDGY BROWNIES
 WHITE CHOCOLATE PECAN BLONDIES
 MINI FRUIT PIES
 CHOCOLATE MOUSSE CUPS
 MINI CHEESECAKE BITE

LIBATIONS

THREE LEVELS OF BAR PACKAGES ARE AVAILABLE EACH INCLUDING WELL SELECTED DOMESTIC AND IMPORT BEER NON — ALCOHOLIC SODA AND MINERAL WATER, TABLE SIDE WINE SERVICE. LIBATIONS CAN BE PURCHASED IN A PACKAGE OR PER COCKTAIL

THE FINE ART OF MIXING HANDCRAFTED COCKTAILS IS ALSO TAKEN TO EXTRAORDINARY NEW LEVELS AT HOTEL 1000. BARTENDERS PREPARE EVERY COCKTAIL WITH THE SAME CAREFUL ATTENTION TO DETAIL THE CULINARY TEAM ATTENDS TO FOOD. BASE MIXTURES ARE PREPARED FRESH DAILY IN THE BOKA KITCHEN TO ENSURE A CRISP, CLEAN FLAVOR AND NATURAL INGREDIENTS ARE USED WHENEVER POSSIBLE.

A WONDERFUL ARRAY OF NEW AND OLD WORLD WINES HAS BEEN ASSEMBLED FOR THE HOTEL 1000 CELLAR. THE HOTEL WINE LISTS FAVOR THE WONDERFUL WINES OF THE PACIFIC NORTHWEST AND MORE THAN HALF THE SELECTIONS HAIL FROM PRESTIGIOUS REGIONAL WINERIES. WINES ARE ALSO SELECTED TO SPECIFICALLY COMPLIMENT THE BOLD FLAVORS FEATURED ON THE URBAN AMERICAN MENUS.

WEDDINGS REQUIRE A MINIMUM OF TWO HOURS SERVICE. ADDITIONAL SERVICE CAN BE EXTENDED