



Wedding PLANNING GUIDE

THE MOST SOUGHT-AFTER VENUE ON THE EASTSIDE

BELLEVUE CLUB

HOTEL

Our Venue

The Bellevue Club is an internationally recognized, award-winning boutique property that provides a private retreat with exceptional service for our guests. Surrounded by lush green gardens and luxurious accommodations, the Bellevue Club serves as a quiet haven—the perfect location for your wedding! Our Olympic Ballroom provides an elegant setting for a wedding celebration. Our newly designed ballroom has rich textural mixes of warm woods, resin walls and a glass focal point, it sets the stage for an intimate and sophisticated event. Our ballroom can comfortably accommodate 50 to 200 seated guests, or more for a reception-style event. Whether you prefer a sit-down dinner, elaborate buffet, family-style dining experience or hors d'oeuvres reception, our wedding specialists would love to help you create the event of your dreams.

FEE STRUCTURE

A food and beverage minimum will be determined for your event based on the date, event times and amount of space required. We do not charge room rental fees for our ballroom. All food and beverage purchases are subject to a 24% service charge and applicable sales tax. The Bellevue Club retains the entire service charge. The Bellevue Club provides its employees with a generous compensation package.

Wonderful accoutrements are included when you host your wedding at the Bellevue Club:

- Room set-up and clean-up
- Professional service staff
- Dance floor
- Tables and chairs
- Floor length damask table linens and napkins
- Fine China, stemmed glassware and sterling silver flatware
- Votive candles
- Complimentary cake cutting and service
- Complimentary guest parking
- Complimentary Club Room for the bride and groom

RESERVATION & CANCELLATION POLICY

To reserve a date and time for your event, we require a signed contract, credit card on file and nonrefundable \$1,000 deposit. All reservations include set-up time. The specified reservation end time is when the event must conclude to allow for clean-up to begin. Should the event run beyond the scheduled end time, labor charges may apply at a rate of \$50 per hour per service staff member.

Should you need to cancel your event the following guidelines apply:

- *Date of signing more than 180 Days: 25% of estimated food and beverage minimum due*
- *120-180 Days: 50% of estimated food and beverage minimum due*
- *90-120 Days: 75% of estimated food and beverage minimum due*
- *Less than 90 Days: 100% of estimated food and beverage minimum due*

CEREMONIES

If you choose to host your wedding ceremony in the Olympic Ballroom preceding your reception, a ceremony fee will apply. A \$1,000 ceremony fee applies to host your ceremony in one half of the ballroom (maximum of 150 guests). A \$2,000 ceremony fee applies to host your ceremony in the full ballroom.

A complimentary one-hour ceremony rehearsal may be scheduled one week prior to the event date. The time and space is subject to availability and not guaranteed. Please note, if you choose to rent chair covers for your ceremony and reception, additional fees may apply.

FOOD TASTINGS

We are happy to arrange a private food tasting for up to four guests upon request. Tastings are scheduled at a mutually agreeable day between 11-1 p.m. Tastings are included in your wedding booking and are \$250 if you do not choose the Bellevue Club. Please contact your wedding specialist for specific details.



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PHOTO COURTESY OF ALEX STUDIO

BEVERAGE SERVICE

The Bellevue Club is authorized to sell liquor, wine, beer and non-alcoholic beverages. The Bellevue Club reserves the right to confiscate any outside alcoholic beverages not purchased from the Club and also close down the bar, if necessary. We do not permit shots of alcoholic beverages from the bar.

The Bellevue Club acts in accordance with state law regarding alcohol and liquor service. No persons under the age of 21 are permitted to acquire, possess or consume alcoholic beverages, nor appear to be intoxicated. Identification is required to purchase or to be served alcoholic beverages. Without proper identification, service will be refused.

Alcoholic beverage service is permitted for the duration of your event, with last call being made 30 minutes prior to the end time. Final beverage charges are based on actual consumption.

GUEST ROOMS

A complimentary Club Room in our 4-diamond Hotel is included when you host your wedding reception at the Bellevue Club. Bellevue Club Hotel operates independently from the catering department, and if you'd like to upgrade or make changes to your complimentary reservation, or make arrangements for a block of guest rooms you will need to contact the hotel directly at 425.454.4424. To learn more about Bellevue Club Hotel and the rooms offered, see page 22.

ADDITIONAL SERVICES

To ensure a unique experience, your wedding specialist would be happy to make arrangements for a variety of special touches—specialty linens, chargers, furniture rentals, ice carvings, coat and gift check, etc. We are happy arrange these special services for you. Additional charges will apply.

LOST AND FOUND

The Bellevue Club will not assume responsibility for the damages to or loss of any merchandise or articles left or sent to the Club prior to, during or following your function. This includes items left behind from hired vendors. All parties are responsible for removing their property and equipment at the conclusion of the event.

DÉCOR AND SIGNAGE

To preserve the integrity of our venues, we do not allow any objects to be affixed to our walls or ceilings with tape, nails, etc. Artwork may not be taken off of the walls. Glitter, confetti and smoke machines are not permitted. Due to fire code restrictions, all open flames must be enclosed in votive or hurricane candleholders.

Signage provided by guests must be of professional quality and have manager approval prior to placement. Signage must also be kept within immediate proximity of the reserved event space, and is not permitted to be placed throughout the Club.

Small items, such as place cards and favors, may be dropped off with your wedding specialist at an agreed upon time. Our staff will be happy to assist with placement of these items provided they are "table ready."

PACKAGES AND DELIVERIES

All packages should include the client name and event date on the outside of the package. Depending on the size of the delivery, a labor and/or handling fee may apply. Please advise your wedding specialist as to the type and time of all deliveries scheduled for your event.

Wedding Reception Menus



Reception Displays

All items are priced per serving.

FRESH FRUIT DISPLAY	9
Seasonal fresh fruits & berries	
SPECIALTY CHEESE DISPLAY	12
A selection of imported and domestic premium cheese, served with dried fruits, mixed nuts and gourmet crackers	
MEDITERRANEAN DISPLAY	12
Pesto white bean dip, sweet potato hummus, olive oil-infused feta dip, marinated olives served with grilled pita, fried flatbreads & gourmet crackers	

ANTIPASTI	12
Cured Italian meats, salami & prosciutto, imported cheese, mixed olives, marinated and grilled vegetables, rustic breads & rosemary crisps	
PACIFIC RIM DISPLAY	20
Sesame prawn crackers, char siu pork with Chinese mustard soba noodle salad, roasted & chilled chili garlic prawns	
GRAND SEAFOOD DISPLAY	26
Poached jumbo prawns, grilled sea scallops, oysters on the half shell, snow crab cocktail claws. Served with fresh lemon slices, cocktail sauce & traditional mignonette	

Chilled Hors d'Oeuvres

MOZZARELLA & BABY TOMATO BROCHETTE	4.50
Basil-infused white balsamic vinegar	
WHITE ZINFANDEL-POACHED PEAR	4.50
Smoked Oregon blue cheese, walnut crumble	
SEARED AHI TUNA	5
Cucumber with mango salsa	
CURED NORTHWEST SALMON	5
Herb mascarpone mousse, pate a choux	
DUNGENESS CRAB SALAD	5
Sweet corn panna cotta, celery hearts	
POACHED JUMBO PRAWNS	5
Spicy cocktail sauce	
SHRIMP CEVICHE IN ENDIVE	5
Crispy shredded tortilla, English cucumber, tomato, lime	
OYSTERS ON THE HALF SHELL	6
Cocktail Sauce & yuzu mignonette	
SPICED MUSCOVY DUCK BREAST	5
Local fig compote and Boursin cheese	
GRILLED SCALLOP CRUDO	6
avocado mousse, lemon oil, shaved baby radish	

TRADITIONAL STEAK TARTARE	5
Sourdough toast, aioli & capers	

Warm Hors d'Oeuvres

FOREST MUSHROOM AND SUN-DRIED TOMATO TART	4.50
Chevre cheese	
SPINACH AND FETA SPANAKOPITA	4.50
Greek yogurt dipping sauce	
BITE SIZE GRILLED CHEESE	4.50
White cheddar, Brie, caramelized onion & fig jam	
BAKED CAMEMBERT	4.50
Phyllo cup with clover honey & seasonal fruit	
PANCETTA-WRAPPED PRAWNS	5
Ground mustard vinaigrette	
MAUI CHICKEN SKEWERS	4.75
Pineapple hoisin dipping sauce	
GRILLED PEPPERED BEEF SATAY	4.75
Dijon BBQ dipping sauce	
BACON-WRAPPED SEA SCALLOPS	6
Hickory-smoked thick-cut bacon	
COCONUT-FRIED SHRIMP	5
Sweet Thai dipping sauce	
MINIATURE DUNGENESS CRAB CAKES	6
Tarragon aioli	
MINIATURE KOBE BEEF BURGER	5
Beecher's white cheddar, gherkin, garlic aioli	
CARIBBEAN PORK CARNITAS	5
Island taro chip with chile-lime crema	
CRISPY HERB POLENTA	5
Duck confit, Oregon blue cheese mousse	

* Consuming raw or undercooked foods to order may increase your risk of foodborne illness.

Plated Reception Dinners

STARTERS

NORTHWEST SALMON CHOWDER <i>Sweet corn, sliced chives</i>	9
FOREST MUSHROOM BISQUE <i>Parmesan puff pastry</i>	9
ROASTED TOMATO BISQUE <i>Basil, white cheddar crostini</i>	8
BURRATA <i>Vine-ripened tomato, baby arugula, basil emulsion, white balsamic, fleur de sel</i>	12
OREGON SMOKED BLUE CHEESE BRULEE <i>Candied walnut crumble, membrillo, petite frisee salad, pomegranate molasses</i>	12
POACHED PRAWN COCKTAIL <i>Lemon, bloody Mary cocktail sauce</i>	13
DUNGENESS CRAB CAKES <i>Fresh green curry beurre blanc, cilantro oil, herb salad</i>	14

SALADS

Select one to precede your entrée course.

WHOLE LEAF CAESAR <i>Hearts of romaine, herb croutons, shaved grana Parmesan, white anchovy, club Caesar dressing</i>	
FRISÉE & WATERCRESS <i>Mandarin orange, spicy candied cashews, shaved radish, honey-tangerine vinaigrette</i>	
BABY SPINACH <i>Golden raisins, white cheddar crackers, pickled red onion, ground mustard vinaigrette</i>	
FORAGED GREENS <i>Hazelnut-crusted goat cheese, roasted red grapes, English cucumber, tarragon dressing</i>	
ROASTED BEET & ARUGULA <i>Toasted pecans, feta cheese, white balsamic vinaigrette, saba</i>	
BUTTER LETTUCE WEDGE <i>Oregon blue cheese, baby heirloom tomato, shaved sweet onion, green goddess dressing</i>	

ENTRÉES

Entrée cost includes: your choice of salad and side dish, chef's seasonal vegetables and rustic sourdough bread. Freshly brewed coffee and tea service is also included. You may select up to three entrée selections (including a vegetarian option). The higher price of the entrées selected will be charged. Additional charges apply to add a starter or intermezzo course.

FILET OF TENDERLOIN* <i>Choice of one preparation:</i> <ul style="list-style-type: none">• Shallot-Madeira demi-glaze• Cabernet demi-glaze with Cipollini onions• Brandied peppercorn sauce• Béarnaise sauce	66
CHILEAN SEA BASS* <i>Choice of one preparation:</i> <ul style="list-style-type: none">• Olive oil, mint, lemon & basil• Tomatilla cream sauce• Scallion & white wine sauce• Lemon dill aioli	62
GRILLED SALMON* <i>Choice of one preparation:</i> <ul style="list-style-type: none">• Lemon, tarragon & garlic• Grilled pineapple salsa• Miso-marinated, housemade teriyaki• Herbed butter sauce	62

HERB ROASTED CHICKEN BREAST <i>Choice of one preparation:</i> <ul style="list-style-type: none">• Roasted red pepper cream• Preserved lemons and cured olives• Olives, artichokes, sundried tomato compote, lemon- thyme jus• Mushroom marsala pan sauce	57
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VEGETARIAN ENTRÉES

PARMESAN POLENTA CAKE <i>Roasted tomato sauce, vegetable stack</i>	50
THREE CHEESE RAVIOLI <i>Creamy pesto, vegetable stack</i>	50
GORGONZOLA RISOTTO CAKE <i>Roasted bell peppers, wild mushrooms, quinoa salad, basil oil</i>	50
GRILLED VEGETABLE TOWER <i>Basil pesto, balsamic vinegar, polenta</i>	50
PASTA DU JOUR	50

DUET ENTRÉES

PETITE FILET WITH SEA BASS* <i>Brandied peppercorn, shiitake mushroom relish</i>	72
PETITE FILET WITH PRAWNS* <i>Brie with pink peppercorn demi-glaze, mango salsa</i>	72
PETITE FILET WITH SALMON* <i>Rosemary-thyme jus, roasted fennel, tomatoes & mushrooms</i>	72
PETITE FILET WITH CRAB CAKE* <i>Shallot-Madeira demi-glaze, sweet Dijon cream</i>	72
KING SALMON WITH JUMBO PRAWNS* <i>Quinoa pilaf, wilted greens, citrus beurre blanc</i>	69

SIDE DISHES

Select one to accompany your entrée:

- Potato gratin with chive and Parmesan
- Yukon gold mashed potatoes
- Roasted fingerling potatoes with fresh herbs
- Wild and jasmine rice pilaf
- Polenta herb cake with tomato ragu
- Seasonal risotto
- Sweet potato flan



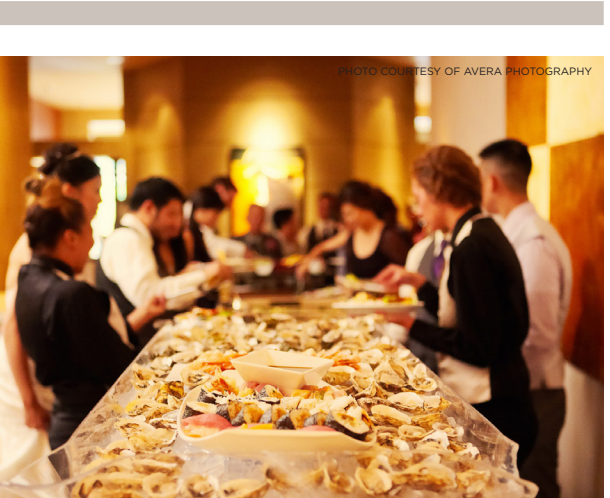
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* Consuming raw or undercooked foods to order may increase your risk of foodborne illness.

Wedding Buffets

DINNER BUFFETS

A minimum of 50 guests, please. All buffets are served with freshly brewed coffee, decaffeinated coffee and tea.



VISTA BUFFET* // 55 per guest

- Seasonal fruit display

Choice of:

- Field greens or traditional Caesar salad
- Chicken or salmon entrée selection
- One side dish
- Chef's seasonal vegetables
- Rustic sourdough bread and butter

EVERGREEN BUFFET* // 64 per guest

- Seasonal fruit display

Choice of:

- Field greens or traditional Caesar salad
- One entrée selection
- One carving station with chef attendant
- One side dish
- Chef's seasonal vegetables
- Rustic sourdough bread and butter

LAKESIDE BUFFET* // 72 per guest

- Choice of two hors d'oeuvres (1 of each per guest)
- Seasonal fruit display

Choice of:

- Mediterranean display or specialty cheese display
- One salad selection
- Two entrée selections
- One side dish
- Chef's seasonal vegetables
- Rustic sourdough bread and butter

GRANDVIEW BUFFET* // 82 per guest

- Choice of two hors d'oeuvres (2 of each per guest)
- Seasonal fruit display

Choice of:

- Grand seafood display or Pacific Rim display
- One salad selection
- Two entrée selections
- One carving station with chef attendant
- One side dish
- Chef's seasonal vegetables
- Rustic sourdough bread and butter
- Chocolate dipped strawberries

Family style available for additional \$3 per guest.

BUFFET ENTRÉE SELECTIONS

FILET OF TENDERLOIN*

Choice of one preparation:

- Shallot-Madeira demi-glaze
- Cabernet demi-glaze with Cipollini onions
- Brandied peppercorn sauce
- Béarnaise sauce

CHILEAN SEA BASS*

Choice of one preparation:

- Olive oil, mint, lemon & basil
- Tomatilla cream sauce
- Scallion & white wine sauce
- Lemon dill aioli

GRILLED SALMON*

Choice of one preparation:

- Lemon, tarragon & garlic
- Grilled pineapple salsa
- Miso-marinated, housemade teriyaki
- Herbed butter sauce

HERB ROASTED CHICKEN BREAST

Choice of one preparation:

- Roasted red pepper cream
- Preserved lemons and cured olives
- Olives, artichokes, sundried tomato compote, lemon- thyme jus
- Mushroom marsala pan sauce

BUFFET SALAD SELECTIONS

FRISEE & WATERCRESS

Mandarin orange, spicy candied cashews, shaved radish, honey-tangerine vinaigrette

BABY SPINACH

Golden raisins, white cheddar crackers, pickled red onion, ground mustard vinaigrette

TRADITIONAL CAESAR

Hearts of Romaine, grana Parmesan, herb croutons, white anchovy

FIELD GREENS

Roasted walnuts, preserved apricots, shaved red onion, feta cheese, champagne dressing

ROMAINE & RADICCHIO

Shaved Manchego cheese, Pomodoraccio tomatoes, crispy prosciutto

CAPRESE

Marinated mozzarella, sliced vine-ripened tomato, basil emulsion, white balsamic syrup

BUFFET SIDE SELECTIONS

- Roasted marble potatoes with whole garlic
- Yukon Gold mashed potatoes
- Five rice blend
- Quinoa pilaf with mirepoix and lemon
- Chef's selection of seasonal vegetables
- Haricot vert with brown butter and toasted almonds
- Grilled asparagus with baby tomatoes and Parmesan
- Roasted trio of cauliflower tossed in chimichurri

* Consuming raw or undercooked foods to order may increase your risk of foodborne illness.

Extra Menu Options

SPECIALTY STATIONS

CARVING STATIONS

A minimum of 50 guests is required for each carving station. All carving stations include a complimentary chef attendant and are served with rolls.

- HERB-CRUSTED PRIME RIB*

Served with natural jus and horseradish cream sauce

18
- ROSEMARY & GARLIC RUBBED LEG OF LAMB*

Served with fig & orange marmalade

16
- WHOLE ROASTED BREAST OF TURKEY*

Served with cranberry ginger chutney, giblet gravy

14
- PEPPER-CRUSTED BEEF TENDERLOIN*

Served with brandied-shiitake mushroom sauce

18
- ROASTED PORK TENDERLOIN*

Washington dried cherry compote

16

CHEF’S PASTA STATION // 15 per guest
Choose two pastas and an accompanying sauce for each. You may enhance your pasta station by adding one mix-in accompaniment per pasta dish for an additional \$3 per guest.

PASTA OFFERINGS
Orecchiette, petite penne, farfalle, fusilli, stuffed ravioli or tortellini (choice of stuffings)

SAUCE OFFERINGS
Spicy puttanesca, pesto cream sauce, roasted tomato and basil, wild mushroom ragout, truffle mac and cheese, lemon cream, alfredo with chives

MIX-IN ACCOMPANIMENTS // extra \$3.50 per guest
Wild mushrooms, caramelized onions, italian sausage, italian chicken sausage, grilled chicken breast, grilled vegetables, crispy pancetta, sun-dried tomatoes, kala-mata olives, roasted peppers

WINE AND BEVERAGE LIST

Available upon request

CHILDREN’S MENU

34 per guest
Fresh fruit cup will be served for the first course

Please select one entrée:

- Penne with marinara
- Penne “mac ‘n’ cheese”
- Chicken strips and fries
- Individual cheese pizza
- Mini burgers and fries

VENDOR MEAL

34 per guest
All meals are boxed and served with pasta salad, fresh fruit, freshly baked cookie and bottled water

Please choose one sandwich selection:

- Chicken Caesar wrap
- Grilled chicken breast hoagie
- Roasted turkey and Swiss
- Grilled vegetable pita sandwich



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ENHANCE YOUR CAKE TABLE WITH MINIATURE SWEETS

CHOCOLATE COVERED STRAWBERRIES
52 per dozen

ASSORTED FRENCH MACAROONS
48 per dozen

PETITE FOURS AND MINIATURE DESSERTS
48 per dozen

CHOCOLATE-DIPPED CHEESECAKE BITES
48 per dozen

TRIO OF CHOCOLATE TRUFFLES
52 per dozen

ASSORTED CAKE POPS
42 per dozen

MINIATURE ASSORTED FRESHLY BAKED COOKIES
24 per dozen

LATE NIGHT SNACKS

Priced per guest.

MINIATURE KOBE BEEF BURGERS 9
White cheddar, gherkin, herb aioli and french fries

MINI CHOCOLATE CHIP AND PEANUT BUTTER COOKIES 6
Served with cold milk and chocolate milk

GRILLED CHEESE & TOMATO SOUP SHOOTERS 6

MINI ASSORTED PIZZA 6

THE MORNING AFTER

Invite your friends and family to a private brunch the morning after the big event. Secure our Polaris dining room all to yourself for an intimate family-style experience. Let our banquet team do all the work while you and you guests relax and enjoy a chef-created breakfast experience.





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Preferred Vendor List

CAKES & SPECIALTY DESSERTS

Sweet Side	206.547.2253
Crème de la Crème	206.241.0249
Diane's Delights	425.879.9379
Mike's Amazing Cakes	425.869.2992
Trophy Cupcakes	206.390.0900
Cupcake Royale	206.883.5656
Lady Yum	866.523.9986

DJS, BANDS & MUSICIANS

Nick Barrat	206.550.8562
Chris Graves	425.299.0647
Arcobaleno Strings	253.678.8244
Windsong Trio	206.948.9033
Blue Wave Band	206.713.0596
Bamboo Beats	206.406.2929
Michael Benson Band	425.778.3031

EVENT DESIGN & DECOR

CORT Party Rentals	425.693.6969
Pedersen's Rentals	206.549.7400
Happy Hour Bar Rentals	425.310.2269
BBJ Linens La Tavola	425.207.0153
Seattle's Best Chair Covers	206.856.3353

FLORISTS & FLORAL DÉCOR

Daisy and Wish	206.890.7115
Fena Flowers	425.825.8181
Seattle Floral Design	206.414.8446
Mercer Island Florist	206.232.2990
Fleurish	206.322.1602

INVITATIONS & CALLIGRAPHY

Perfect Press	425.562.0507
Pike St. Press	206.971.0120
Anchored Paper Co.	360.621.9713
Westwood Creative Co.	425.908.7727

PHOTOGRAPHERS

Cory Parris	425.637.8852
Carol Harrold	206.550.7327
Stephanie Cristalli	206.783.8985
Azzura	425.746.0888
Red Fish Blue Fish	425.670.2018
Mathew Land	360.649.3078

PHOTO BOOTHS & GAMES

Seattle Photo Booth	425.577.4894
321 Foto	206.919.1532
Snap Bar	206.802.9665
National Event Pros	855.509.7767
West Coast Entertainment	206.938.0569

VALET SERVICES & TRANSPORTATION

Butler Valet	206.233.9233
Red Carpet Valet	206.528.2162
British Motor Coach	206.283.6600

VIDEOGRAPHY

Bogle Productions	206.242.1858
Best Made Videos	425.785.0718
Nathan Denver Studios	480.789.9517

BRIDAL SPA PACKAGES

The Spa at the Bellevue Club is happy to offer a variety of Bridal Spa Packages during the week of the wedding.

MOTHER-BRIDE SPECIAL 2.5 Hours | \$415

COUPLES SPA THERAPY 2.5 hours | \$480

CUSTOMIZED BRIDAL PARTY SERVICES

Please inquire.

A LA CARTE

Receive 15% off regular menu pricing. For more services and information, call The Spa at 425.688.3114.



EVENT SPACES

The Bellevue Club offers a variety of private event spaces to host nearly any type of gathering.

Our spaces are inviting, versatile and private, setting the stage for an intimate and sophisticated event.

Our Olympic Ballroom is beautifully appointed with dark wood highlights, deep copper, rich amber, coffee and sky-toned carpet and fabrics. The color palette is dramatic, yet firmly grounded in a Northwest feel. The clean lines, textured wall coverings and the organic patterns within the fabrics all create a classic, yet modern sense of inherent and understated grace. The ballroom provides an attractive backdrop for all types of social events including weddings, birthdays and anniversary parties, retirement and holiday functions and more.

The Atrium, located adjacent to the ballroom, provides an excellent space for a prefunction prior to the start of your reception. Complete with baby grand piano, skylights and lush landscaping, the Atrium is a perfect space for cocktails and conversation.

We can also set the stage for beautiful rehearsal dinners and Bridal showers. Various room set-ups available and we are equipped to accommodate your audio/visual needs.

ROOM CAPACITIES
Olympic Ballroom (Suite A, B and/or C): 2-220+
Plaza Boardroom: 14
Enatai Room: 20
Meydenbauer and Medina Rooms: 8

Room	72" Round Tables 10- or 12-person	60" Round Tables 8-person	U-Shape or Hollow Square	Classroom	Theatre	Conference	Square Feet	Ceiling Height
Enatai	—	24	12-14	15	30	20	392	9'
Medina	8-10	8	—	—	20	10	237	9'
Meydenbauer	8-10	8	—	—	20	10	237	9'
Olympic Ballroom	228	180	60	140	275-300	—	3570	12'
Olympic Room Suite A	100	80	60	72	125	—	1836	12'
Olympic Room Suite B/C	100	80	60	72	125	—	1734	12'
Olympic Room Suite B	40	32	25/32	24	60	24	870	12'
Olympic Room Suite C	40	32	25/32	24	60	24	870	12'
Plaza Boardroom	—	—	—	—	—	14	484	9'

Capacities listed are for maximum seating. Head tables, bars, projectors, screens, dance floors, staging or any other room additions will affect totals.

*200 or more, chairs will be rented.



Discover the Northwest’s best kept secret. Bellevue Club Hotel—sleep well, live well.

All guestrooms enjoy 24-hour concierge service, room service and a hospitality membership to the Bellevue Club with its 200,000 square feet of world-class athletic facilities and restaurants.

The Bellevue Club is the Eastside’s premier athletic and social club with two indoor pools, tiered hot tub, full-sized gym, indoor/outdoor tennis courts, racquetball/squash courts, stunning weight and cardio rooms and serene yoga and Pilates studios.

The Bellevue Club also features Polaris Restaurant for fine dining, Cosmos Bar and Lounge, Splash for casual dining, and The Market for coffee or gourmet on the go. The full-service spa offers massage, body treatments, facials, manicures and pedicures. Covered valet parking is available to hotel guests.



DELUXE ROOMS

Redefining the standard room.

- Multi-line phone, voicemail, teleconferencing capabilities, data port & in-room movie system
- T-1 or wireless Internet connection
- Hair dryer, bathrobes, iron and ironing board, safe and private bar
- Spacious work desk

PREMIER ROOMS

Premier in every way.

- Multi-line phone, voicemail, teleconferencing capabilities, data port & in-room movie system
- T-1 or wireless Internet connection
- Hair dryer, bathrobes, iron and ironing board, safe and private bar
- Spacious work desk
- Large marble, limestone and granite bathrooms with deep soaker tubs and glass-enclosed showers available
- Cozy fireplace available in some rooms
- Balcony with tennis court, garden or courtyard fountain views available

CLUB ROOMS

The best of Bellevue.

- Multi-line phone, voicemail, teleconferencing capabilities, data port & in-room movie system
- T-1 or wireless Internet connection
- Hair dryer, bathrobes, iron and ironing board, safe and private bar
- Spacious work desk
- Located on the ground floor
- Dramatic 12-foot vaulted ceilings
- French doors opening onto a private terra-cotta patio
- Garden and tennis court views
- Nightly turndown
- Large marble, limestone and granite bathrooms with deep soaker tubs and glass-enclosed showers available

THE WILBURTON SUITE

Perfect elegance and style.

- 1,100 square feet of luxury
- Separate master bedroom
- Master bathroom with skylight and large jetted tub
- 3/4 bath off main living area
- Glass dining room table that seats 4-6 guests
- Stylish living room with fireplace
- French doors leading to a relaxing outdoor balcony

THE FOUNTAIN SUITE

Like home, only better.

- 1,100 square feet of luxury
- Separate master bedroom
- Master bathroom with skylight and large jetted tub
- 3/4 bath off main living area
- Glass dining room table that seats 4-6 guests
- Stylish living room with fireplace
- French doors leading to a relaxing outdoor balcony
- Connecting room available

THE RAINIER SUITE

The summit of Northwest lodging.

- 1,900 square feet of luxury
- Stylish living room with fireplace
- Dining room table that seats 8-12 guests
- Separate master bedroom
- Tupelo wood floor and Persian rugs
- Wet bar
- French doors lead to two elegant outdoor balconies
- Views of Mount Rainier and the Cascade mountain range
- Deluxe master bathroom with double glass-enclosed shower and luxury jetted tub
- Connecting room available

FOR MORE INFORMATION

ALEXIS BERRY
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