

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 220 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 will help you to 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 charges are subject to a 25% service charge and 10.1% sales tax.

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

- Room set-up and clean-up
- Professional service staff
- 16' x 16' floor
- Tables and chairs
- Floor length white damask table linens and napkins
- Fine China, stemmed glassware and sterling silver flatware
- Votive candles
- Complimentary cake cutting and service
- Complimentary and convenient 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. If the event runs over the scheduled end time, labor charges will apply at a rate of \$50 per hour per service staff member.

If you need to cancel an event, please consider our policy below:

- Cancellation 180 business days in advance of the event: 25% of estimated food, beverage and room rental revenue is owed.

- Cancellation 180 and 120 business days in advance of the event: 50% of estimated food, beverage and room rental revenue is owed.

- Cancellation 120 and 90 business days in advance of the event: 75% of estimated food, beverage and room rental revenue is owed.

- Cancellation within 90 business days or less in advance of the event: 100% of estimated food, beverage and room rental revenue is owed.

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 two guests upon request. Tastings must be scheduled Tuesday through Friday between 11 a.m.-1 p.m. and are subject to availability. Please contact your wedding specialist for specific details.



PHOTO COURTESY OF JANE G PHOTOGRAPHY



BEVERAGE SERVICE

The Bellevue Club is authorized to sell liquor, wine, beer and non-alcoholic beverages. We do not allow any wines to be brought into the facility, even with a corkage fee. 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 four-and-a-half hours of service, with last call being made after four hours. Final beverage charges are based on actual consumption. Please see the attached Wine & Beverage Selections List for details and pricing.

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 can assist with making arrangements for a variety of special touches—specialty linens, chargers, furniture rentals, ice carvings, espresso service, 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

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 encased 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 must 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.



PHOTOS COURTESY OF YOURS BY JOHN

MENU SELECTION

Please explore the enclosed gourmet catering menus. We are more than happy to customize a unique menu for your event. Let your wedding specialist know what you have in mind, and we will do our best to accommodate your requests. All menus are required to be finalized and submitted a minimum of one month prior to your wedding date. Menu prices and availability are subject to change, but may be confirmed four months prior to your event date by finalizing contract details.

Please keep in mind when selecting a menu for a plated dinner, you may choose one salad and your choice of up to three entrées (including a vegetarian option). When selecting more than one entrée, the

higher price of the entrées will be charged. The exact number of each entrée must be guaranteed by noon, at least seven business days prior to your event. This number will be considered the guarantee and is not subject to reduction after this time. If no written or verbal guarantee is received by the deadline, the most recent estimate on file will constitute as the guarantee. The client is also responsible for providing place cards which clearly indicate the entrée each guest has pre-selected.

Food may not be brought onto or taken from the property preceding or following an event (with the exception of wedding cake, which must be prepared by a licensed baker), due to health code standards and regulations.

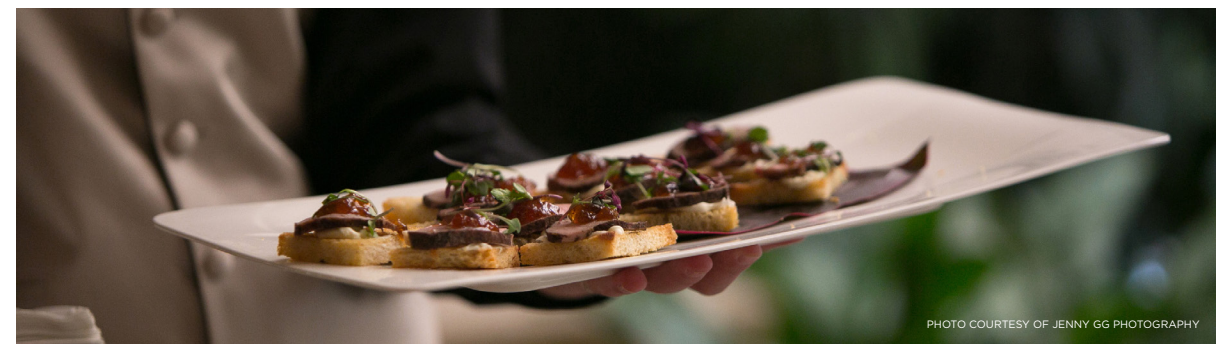


PHOTO COURTESY OF JENNY GG PHOTOGRAPHY

WEDDING RECEPTION MENUS



RECEPTION DISPLAYS & PLATTERS

All items are priced per 25 people.

FRESH FRUIT PLATTER 220
Seasonal fresh fruits & berries

SPECIALTY CHEESE DISPLAY 260
A selection of imported and domestic premium cheese, served with dried fruits, mixed nuts and gourmet crackers

MEDITERRANEAN PLATTER 220
Pesto white bean dip, sweet potato hummus, olive oil-infused feta dip, marinated olives served with grilled pita, fried flatbreads & gourmet crackers

ANTIPASTI 270
Cured Italian meats, salami & prosciutto, imported cheese, mixed olives, marinated and grilled vegetables, rustic breads & rosemary crisps

GRAND SEAFOOD DISPLAY 700
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

Priced per dozen | two dozen minimum per item

Fresh herb ricotta and oven-dried tomato crostini	44
Shaved manchego, crispy ham, fig jam crostini	50
Smoked beef tenderloin crostini, olive relish and spicy aioli	54
Cherry tomato and buffalo mozzarella skewers	50
Feta-stuffed cucumber with marjoram and olives	44
Cedar-planked wild salmon with arugula and radish crostini	50
Shrimp tostadas with avocado and shredded lettuce	56
Fresh Northwest oysters, classic mignonette	76
Chilled prawns, horseradish and lemon aioli	76
Seared scallop with apple and shiso salad	82
Blackened beef tenderloin, pepper relish, balsamic on focaccia	65

WARM HORS D'OEUVRES

Priced per dozen | two dozen minimum per item

Mini grilled cheese bites with rosemary	44
Lamb meatball skewers, mint relish	56
Wild mushroom tart with parmesan and bacon	54
Crab-stuffed mushrooms with parmesan	76
Monte cristo sandwich bites with huckleberry jam	60
Sesame and soy-glazed marinated beef skewers	60
Tandoori chicken satay with spiced-yogurt sauce	56
Chile-lime chicken skewer	56
Curried chicken lollipop	63
Lamb sausage-stuffed mushroom caps	63
Pakora fritters with potato, spinach, and cauliflower	50
Vegetable spring rolls with plum sauce	50
Mushroom and walnut profiterole	54
Caramelized onion flatbread with chevre	54
Fig and goat cheese flatbread with balsamic reduction	56
Sesame ahi on rice cracker with wasabi mayonnaise and soy glaze	82
Vegetable samosas with tamarind sauce	56
Rosemary vegetable skewer (vegan)	50

PLATED RECEPTION DINNERS

STARTERS

SMOKED SALMON CHOWDER <i>with crostini</i>	12
WILD MUSHROOM BISQUE <i>and scallions</i>	12
ROASTED TOMATO BASIL SOUP <i>with parmesan crostini</i>	12
JUMBO PRAWNS <i>hot pickled vegetables</i>	22
CRAB CAKES <i>stone ground mustard sauce, shaved fennel and apple salad</i>	36

SALADS

Select one to precede your entrée course.

ROASTED BEET SALAD <i>pistachios, rogue river blue cheese, sherry vinaigrette</i>
PEAR AND SPINACH SALAD <i>spiced walnuts, blue cheese, red wine vinaigrette</i>
MIXED GREENS <i>shaved radish, shaved fennel, mustard vinaigrette</i>
CHOP SALAD <i>with tomatoes, cucumbers, avocado, cheddar & ranch</i>
WHOLE LEAF CAESAR SALAD <i>parmesan and crouton</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.

GRILLED SALMON* <i>herb, lemon & caper butter</i>	80
BLACK COD <i>horseradish celeriac remoulade</i>	80
MISO SALMON <i>toasted sesame miso sauce</i>	80
SEARED SCALLOPS <i>carrot & majoram sauce</i>	94
POACHED HALIBUT <i>ginger, scallion & sesame</i>	80
ROASTED CHICKEN BREAST <i>caramelized onion, walnut pesto</i>	74
GRILLED FILET MIGNON <i>red wine sauce</i>	90
MAPLE BRINED PORL TENDERLION <i>apple chutney</i>	74
GRILLED NEW YORK STEAK <i>with sage compound butter</i>	84
MOROCCAN LAMB CHOPS <i>dried fruits, chermoula</i>	88

VEGETARIAN ENTRÉES

QUINOA CAKE <i>romesco & broccolini</i>	60
SWEET POTATO GNOCCHI <i>squash & pine nuts</i>	60
SEASONAL SQUASH NAPOLEON <i>arugula & walnut pesto</i>	60

DUET ENTRÉES

GRILLED NEW YORK STRIP & SALMON* <i>red wine jus</i>	100
FILET MIGNON & DUNGENESS CRAB <i>sauce béarnaise</i>	MP
PETITE FILET MIGNON & MAINE LOBSTER TAIL THERMADOR*	MP

SWEET BITES

<i>Priced per dozen</i>	
CHOCOLATE SIN TORTE <i>whipped cream & macerated blueberries</i>	64
CLASSIC CHEESECAKE <i>tart cheery compote</i>	52
CRÈME BRULE <i>sugar cookie & fresh berries</i>	52
APPLE BROWN BETTY <i>with whipped cream</i>	52
LEMON CURD TRIFLE <i>lemon curd, pound cake, whipped cream, chopped strawberries</i>	52

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



* 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 & tea

SIXTH STREET BUFFET* | 74 per guest

- Rustic breads and butter
- Fresh fruit display
- Choice of one salad selection
- Choice of chicken or salmon entrée
- Choice of two accompaniments
- Freshly brewed Caffé D'arte coffee & tea service

LAKESIDE BUFFET* | 82 per guest

- Choice of two hors d'oeuvres
- Fresh fruit or specialty cheese display
- Rustic breads and butter
- Choice of two salad selections
- Choice of two entrée selections
- Choice of two accompaniments
- Freshly brewed Caffé D'arte coffee & tea service

CASCADE BUFFET* | 95 per guest

- Choice of three hors d'oeuvres
- Fresh fruit or specialty cheese display
- Rustic breads and butter
- Choice of two salad selection
- Choice of two entrée selections
- One carving station with chef attendant
- Choice of three accompaniments
- Freshly brewed Caffé D'arte coffee & tea service

Family style available for additional \$5 per guest.

BUFFET ENTRÉE SELECTIONS

GRILLED DRAPER VALLEY CHICKEN BREAST

pearl onion & leek ragout, chicken jus

HERB-ROASTED CHICKEN BREAST

charred artichokes, fennel, sun-dried tomatoes

ROASTED ORGANIC KING SALMON

fine herbs, lemon, pinot gris beurre blanc

GRILLED ORGANIC KING SALMON

white miso & orange marinated, ginger teriyaki

ROASTED PORK LOIN

pepper-crust, bourbon, preserved fruit chutney

CENTER CUT SIRLOIN STEAK

wild mushrooms, cabernet demi-glace

THREE CHEESE TORTELLINI

grilled vegetables, cured olives, shaved grana parmesan

GOAT CHEESE POLENTA CAKE

fire-roasted tomato coulis, foraged mushrooms, herb oil



BUFFET SALAD SELECTIONS

FRISÉE & 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 ACCOMPANIMENTS

- Red 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

Priced per guest
All carving stations include a complimentary chef attendant and are served with rolls.

HERB-CRUSTED PRIME RIB* 25
(Minimum of 40 guests)
Slow Roasted, Served with Au Jus & Creamy Horseradish

WHOLE ROASTED BREAST OF TURKEY* 18
(Minimum of 30 guests)
Orange Cranberry Chutney

SALMON 20
(Minimum of 25 guests)
Pineapple Salsa or Imported Mustards

ROASTED PORK TENDERLOIN* 16
(Minimum of 20 guests)
Roasted with Fig & Pepper with Dried Fruit Compote



CHILDREN'S MENU

42 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

44 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



ENHANCE YOUR CAKE TABLE WITH MINIATURE SWEETS

CHOCOLATE COVERED STRAWBERRIES
52 per dozen

ASSORTED FRENCH MACAROONS
52 per dozen

MINIATURE ASSORTED FRESHLY BAKED COOKIES
52 per dozen

PETITE FOURS AND MINIATURE DESSERTS
48 per dozen

CHOCOLATE-DIPPED CHEESECAKE BITES
52 per dozen

TRIO OF CHOCOLATE TRUFFLES
52 per dozen

ASSORTED CAKE POPS
52 per dozen

LATE NIGHT SNACKS

Priced per guest.

MINIATURE KOBE BEEF BURGERS 7
White cheddar, gherkin, herb aioli and french fries

MINI CHOCOLATE CHIP AND PEANUT BUTTER COOKIES 5
Served with cold milk and chocolate milk

GRILLED CHEESE & TOMATO SOUP SHOOTERS 5

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 your guests relax and enjoy a chef-created breakfast experience.



WINE AND BEVERAGE LIST

TIER 1

WINE
MARK RYAN THE VINCENT WHITE BLEND, WA
MARC RYAN THE VINCENT RED BLEND, WA

LIQUOR
TITOS VODKA
BEEFEATER GIN
JOHNNY WALKER RED SCOTCH
JACK DANIELS WHISKEY
BACARDI SILVER RUM
EL JIMADOR TEQUILA

HOSTED
45 | BOTTLE
12 | COCKTAIL
9 | BEER

NON HOSTED
14 | GLASS
14 | COCKTAIL
11 | BEER

TIER 2

WINE
CHATEAU STE. MICHELLE CHARDONNAY, WA
SECRET SQUIRREL RED WINE, WA

LIQUOR
KETEL ONE VODKA
TANQUERAY GIN
JOHNNY WALKER BLACK SCOTCH
MAKER'S MARK BOURBON
SEAGRAM'S VO AMERICAN WHISKEY
APPLETON ESTATE JAMAICAN RUM
PATRON SILVER TEQUILA

HOSTED
55 | BOTTLE
13 | COCKTAIL
9 | BEER

NON HOSTED
15 | GLASS
15 | COCKTAIL
11 | BEER

TIER 3

WINE
HARTFORD COURT CHARDONNAY, CA
ARROWWOOD CABERNET SAUVIGNON, CA

LIQUOR
GREY GOOSE VODKA
BOMBAY SAPPHIRE GIN
CHIVAS REGAL 12 YEAR SCOTCH
KNOB CREEK BOURBON
CROWN ROYAL CANADIAN WHISKEY
CAPTAIN MORGAN RUM
CASAMIGOS TEQUILA
GRAND MARNIER
KAHLUA
BAILEY'S IRISH CREAM

HOSTED
65 | BOTTLE
14 | COCKTAIL
9 | BEER

NON HOSTED
16 | GLASS
16 | COCKTAIL
11 | BEER

SPARKLING
Priced per bottle

RUFFINO PROSECCO | 45
GRUET BRUT | 45
SCHRAMSBERG BLANC DE BLANC | 75
VEUVE CLICQUOT BRUT | 98



PHOTO COURTESY OF LAURA MARCHBANKS



PREFERRED VENDOR LIST

CAKES & DESSERTS		
NancyKay's Confections	425.417.5363	
Sweet Side – Seattle	206.547.2253	
Mike's Amazing Cakes	425.869.2992	
Trophy Cupcakes	206.390.0900	
Cupcake Royale	206.883.5656	
PHOTOGRAPHERS		
Alex Photography	425.883.6800	
Yours By John	206.498.9684	
Jenny GG Photography	425.830.4421	
Cory Parris Photography	425.637.8852	
Matthew Land	360.649.3078	
John & Joseph Photography	206.715.8247	
DJS, BANDS & MUSICIANS		
Sounds Unlimited	206.364.4000	
Chris Graves	425.299.0647	
Beautiful Noise	425.391.2185	
Julian Catford (Guitarist)	206.546.5487	
Windsong Trio	253.941.2540	
Crimson Haze Lighting	425.954.5451	
FLORISTS		
Fena Flowers	425.825.8181	
Lawrence the Florist	425.454.6622	
Mercer Island Florist	206.232.2990	
Ravenna Bloom	206.522.7200	
OFFICIANTS		
A Heavenly Ceremony	206.789.9788	
Reverend Ray Van Winkle	425.742.2001	
Reverend Patrick Callahan	206.329.1234	
Reverend Mary Calhoun	425.442.4468	
We Do I Do's	425.275.6115	
The Wedding Gentlemen	425.770.9243	
ON-SITE HAIR & MAKE-UP SERVICES		
KM Hair and Makeup	253.278.2035	
KLS Makeup Artistry	425.879.8187	
VIDEOGRAPHY		
Edit 1 Media	800.719.0185	
Aaron Horton Productions	206.679.8784	
Bogle Productions	206.242.1858	
Millstream Video Productions	253.854.9934	
Best Made Videos	425.785.0718	
EVENT DESIGN & DECOR		
Rented Elegance & Design	425.462.2244	
CHAIR COVERS & SPECIALTY RENTALS		
Seattle's Best Chair Covers	206.854.9330	
L&M Chair Covers	425.677.7122	
Pedersen's Rentals	206.749.5400	
Cort	877.939.7368	
BBJ Linen	866.376.4836	
ICE CARVING		
Studio Ice	253.770.7178	
Creative Ice	253.941.7248	
PLANNING OR DAY OF		
Manette Gracie Weddings	253.225.1916	
PHOTO BOOTH		
Snap Bar	206.802.9665	
Seattle Photo Booths	425.230.3100	





PHOTO COURTESY OF FENG IMAGES

EVENT SPACES

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

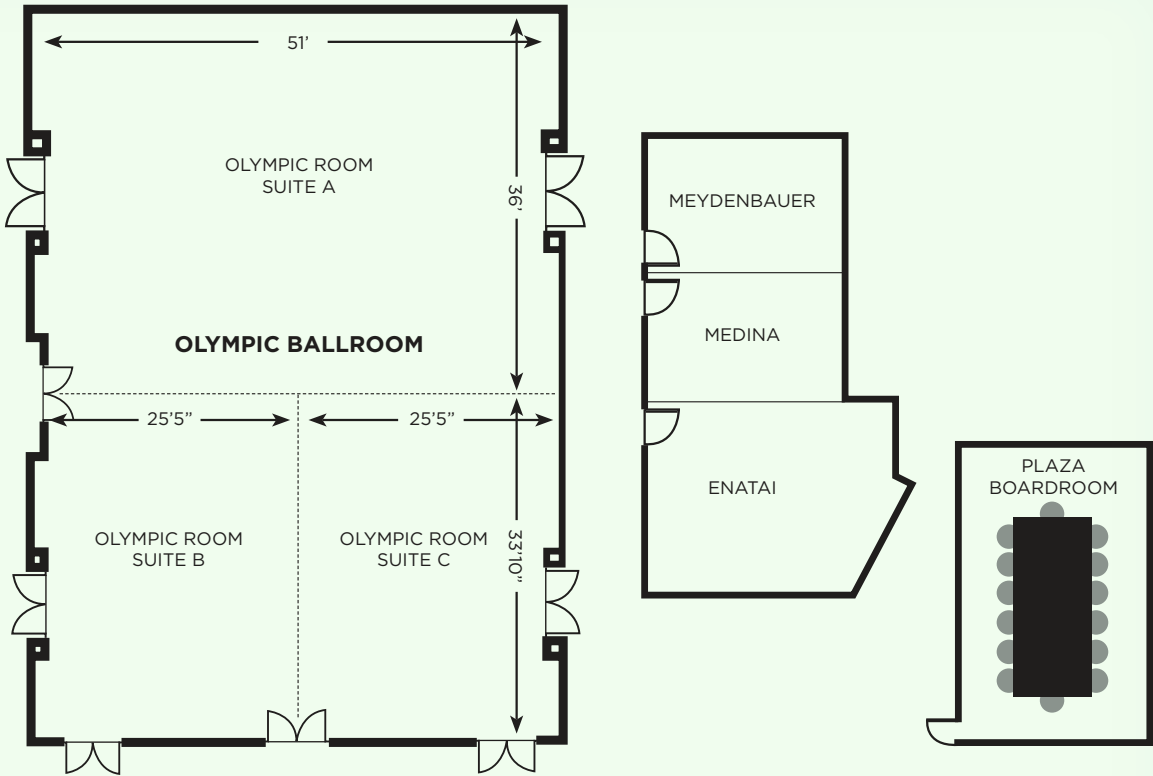
Our spaces are inviting, versatile and private, setting the stage for an intimate and sophisticated event.

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 discreet 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 CAPACITIES

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.

BELLEVUE CLUB HOTEL

SUITES AND ROOMS



Discover the Northwest's best kept secret. Bellevue Club Hotel—sleep well, live well, stay 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 gyms, 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 as is complimentary towncar service into downtown Bellevue. All guests can also enjoy a complimentary continental breakfast Monday-Friday and \$20 breakfast credit on weekends.



DELUXE ROOMS

Redefining the standard room.

- *Multi-line phone, voicemail, teleconferencing capabilities, data port, and in-room personal device streaming options*
- *T-1 or wireless Internet connection throughout the property*
- *Virtual assistant, smart thermostat, and keyless mobile entry*
- *Hair dryer, bathrobes, personal steamer, and safe*
- *Spacious work desk*

PREMIER ROOMS

Premier in every way.

- *Multi-line phone, voicemail, teleconferencing capabilities, data port, and in-room personal device streaming options*
- *T-1 or wireless Internet connection throughout the property*
- *Virtual assistant, smart thermostat, and keyless mobile entry*
- *Hair dryer, bathrobes, personal steamer, and safe*
- *Spacious work desk*
- *Large marble, limestone and granite bathrooms with deep soaker tubs and glass-enclosed showers available in limited rooms*
- *Cozy fireplace available in limited rooms*
- *Balcony with tennis court, garden, or courtyard fountain views available in limited rooms*

CLUB ROOMS

- *Multi-line phone, voicemail, teleconferencing capabilities, data port & in-room personal device streaming options*
- *T-1 or wireless Internet connection throughout the property*
- *Virtual assistant, smart thermostat, and keyless mobile entry*
- *Hair dryer, bathrobes, personal steamer, and safe*
- *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*
- *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.

- *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 6 guests*
- *Separate master bedroom*
- *Tupelo wood floor and Persian rugs*
- *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*

Reservations Phone 425.454.4424 · Reservations Fax 425.688.3197
www.bellevueclubhotel.com · 11200 S.E. 6th Street, Bellevue, Washington 98004

FOR MORE INFORMATION

catering@bellevueclub.com
425.688.3380

EMILY PENDERGRASS
Director of Catering
emilyp@bellevueclub.com

KAYLA BIENEK
Catering Sales Manager
kaylab@bellevueclub.com
425.688.3381

NOTES

11200 SE 6TH STREET,
BELLEVUE, WASHINGTON 98004
425.688.3382 | www.bellevueclub.com
catering@bellevueclub.com