

The Harbor Club

SEATTLE • BELLEVUE



Wedding Package

Minimums Apply

The Harbor Club Wedding



From the moment you step into The Harbor Club Seattle & Bellevue, your guests will be embraced by the beauty of the Northwest with views of the Olympics and Elliott Bay, or the Cascades and Lake Washington.

Our Executive Chefs are on hand to personalize your menu and to work with you to finalize your food and beverage selections. Take a moment to look over the accompanying menu choices or bring your own ideas with you to a private consultation with one of our wedding specialists.

We can also arrange special enhancements that will personalize your wedding or reception, such as unique flower arrangements, photographers, keepsake printed menus, special occasion favors, ice carvings, specialty linens, music, and entertainment. The Catering staff will share the best and favorite resources of the Northwest with you to creatively bring your wedding expectations to life.

Envision your wedding day and let The Harbor Club make your dream a reality.



SET UP AND AMENITIES

- Use of the club for five (5) hours
- White or ivory table linens and napkins
- All glassware, silverware and china
- Votive candles
- Placement of favors, photos, guest book and other décor items provided by host
- Gift table, guest book table
- Coat check
- Dance Floor
- Convenient guest parking

MENU AND SERVICE

- Tray passed hors d'oeuvres
- Champagne Toast
- Cake Cutting Service & Coffee & Tea Service



CEREMONY PACKAGE

Includes use of the Club for one additional hour, extended parking time, wedding chairs, preparatory rooms for the bride and groom with light hors d'oeuvres and soft drinks for the full bridal party, and one hour rehearsal time.

Prices listed are per person unless otherwise noted. Please add 20% service charge, state and local sales tax. Membership needed. Special membership available for qualifying wedding receptions. These packages are not available in conjunction with other discount offers. Prices good through 12/31/12.

The Harbor Club Seattle 206-467-1451



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BUFFET DINNER MENU OPTIONS

TRAY PASSED HORS D'OEUVRES

Select 4 of the following hors d'oeuvres to be served for up to one hour

Smoked Salmon on Dark Rye with Red Onion Jam and Caper
Shrimp Salad in Phyllo with Lemon and Dill
Boursin Cheese Stuffed Cherry Tomato
Whipped Blue Cheese on Endive with Toasted Almond
Classic Quiche Lorraine Tart with Bacon, Onion and Swiss
Sweet Barbecue Pork on Wonton Chip
Warm Brie and Port Braised Fruits in Phyllo
Curry Chicken Sate, Peanut Sauce

BUFFET

Seasonal Fresh Market Vegetables

Select two of the following salads:

Chef's Choice Market Vegetable Salad

Mixed Simple Greens with Harbor Club Vinaigrette

Sliced Seasonal Fruits

Classic Caesar Salad

Pasta Salad with Arugula, Pine Nuts, Tomatoes and Fresh Mozzarella

Roasted Mushroom Salad with Shaved Fennel and Caraway, Sherry Vinaigrette

Select two of the following sides:

Mixed Grain Pilaf, Whipped Yukon Gold Potatoes, Penne Pasta Primavera or

Mashed Russet Potatoes with Bacon and White Cheddar

ENTREES

Choose two of the following entrees:

Roasted Breast of Chicken with Orange-Cranberry Glaze and Bleu Cheese

Roasted Pork Loin with Sage Cream, Topped with Washington Apple Chutney

Braised Boneless Short Ribs with Sweet Onion, Hungarian Paprika and Fresh Thyme

Hunter Style Tortellini Pasta with Roasted Chicken, Tomato Confit and Wild Mushrooms (vegetarian version available)

Baked Four Cheese Macaroni and Cheese with Smoked Salmon and Herb Breadcrumbs (vegetarian version available)

Baked Washington Ling Cod with Roasted Tomato and Pepper Romesco Sauce

Grilled Wild Salmon with Toasted Hazelnuts, Rosemary Cider Buerre Blanc

ADD A CARVING STATION

Select one of the following Chef Carved Specialties. Accompanied by Miniature Rolls and Condiments.

Sage Roast Turkey

Baked Kurobota Ham with Bourbon and Molasses Crust

Grilled Beef "London Broil" *

\$5 per person

Ribeye of Beef with Tarragon Aioli *

\$10 per person

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.*

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PLATED DINNER MENU OPTIONS

TRAY PASSED HORS D'OEUVRES

Select 4 of the following hors d'oeuvres to be served for up to one hour

Smoked Salmon on Dark Rye with Red Onion Jam and Caper
Shrimp Salad in Phyllo with Lemon and Dill
Boursin Cheese Stuffed Cherry Tomato
Whipped Blue Cheese on Endive with Toasted Almond
Classic Quiche Lorraine Tart with Bacon, Onion and Swiss
Sweet Barbecue Pork on Wonton Chip
Warm Brie and Port Braised Fruits in Phyllo
Curry Chicken Sate, Peanut Sauce

STARTER COURSE

Select one of the following plated starter courses

Lolla Rossa and Baby Romaine Salad, Candied Nuts, Blue Cheese, Citrus Vinaigrette
Classic Caesar Salad with Lemon and Garlic, Focaccia Croutons
Baby Arugula and Frisee with Toasted Pine Nuts, Goat Cheese, Sherry Vinaigrette
Chef's Northwest Shellfish Bisque with Dungeness Crab
Roasted Mushroom Soup with Tarragon

ENTREES:

Served with chef's choice accompaniments including an appropriate starch and seasonal vegetables.

Select one surf and turf entree from the following:

Petite Tenderloin of Beef and Wild Salmon, Cabernet-Rosemary Butter
Petite Tenderloin of Beef with Dungeness Crab Salad, Thyme Jus *
Petite Tenderloin of Beef and Dungeness Crab and Shrimp Cake, Red Wine Sauce

Or

Select a total of two pre-determined entrees from the following plated options. Only one choice from each protein group, please.

Sliced Petite Loin of Beef with Tarragon-Peppercorn Jus *
Roasted Breast of Chicken with Forest Mushrooms and Red Wine Sauce
Baked Washington Ling Cod with Roasted Tomato and Pepper Romesco Sauce
Grilled Wild Salmon with Toasted Hazelnuts, Rosemary Cider Buerre Blanc

Upgrade your entrée course to one of the following

Tenderloin of Beef "Au Poivre" with Burgundy Demi Glace *
Additional \$5 per guest

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