



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 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 24% 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.

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 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 to 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.



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 three 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

All items are priced per 25 people.

FRESH FRUIT DISPLAY

Seasonal fresh fruits & berries

200

SPECIALTY CHEESE DISPLAY

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

240

MEDITERRANEAN DISPLAY

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

230

ANTIPASTI

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

250

GRAND SEAFOOD DISPLAY

Poached jumbo prawns, grilled sea scallops, oysters on the half shell, snow crab cocktail claws. Served with fresh lemon slices, cocktail sauce & traditional mignonette

350

CHILLED HORS D'OEUVRES

Priced per dozen / two dozen minimum per item

| | |
|--|----|
| Fresh herb ricotta and oven-dried tomato crostini | 36 |
| Shaved manchego, crispy ham, fig jam crostini | 48 |
| Smoked beef tenderloin crostini, olive relish and spicy aioli | 52 |
| Cherry tomato and buffalo mozzarella skewers | 48 |
| Feta-stuffed cucumber with marjoram and olives | 36 |
| Cedar-planked wild salmon with arugula and radish crostini | 48 |
| Shrimp tostadas with avocado and shredded lettuce | 52 |
| Fresh Northwest oysters, classic mignonette | 72 |
| Chilled prawns, horseradish and lemon aioli | 72 |
| Seared scallop with apple and shiso salad | 72 |
| Blackened beef tenderloin, pepper relish, balsamic on focaccia | 60 |

WARM HORS D'OEUVRES

Priced per dozen / two dozen minimum per item

| | |
|---|----|
| Mini grilled cheese bites with rosemary | 36 |
| Lamb meatball skewers, mint relish | 52 |
| Wild mushroom tart with parmesan and bacon | 52 |
| Crab-stuffed mushrooms with parmesan | 72 |
| Monte cristo sandwich bites with huckleberry jam | 52 |
| Sesame and soy-glazed marinated beef skewers | 52 |
| Tandoori chicken satay with spiced-yogurt sauce | 52 |
| Chile-lime chicken skewer | 52 |
| Curried chicken lollipop | 60 |
| Lamb sausage-stuffed mushroom caps | 60 |
| Pakora fritters with potato, spinach, and cauliflower | 48 |
| Vegetable spring rolls with plum sauce | 48 |
| Mushroom and walnut profiterole | 52 |
| Caramelized onion flatbread with chevre | 52 |
| Fig and goat cheese flatbread with balsamic reduction | 54 |
| Sesame ahi on rice cracker with wasabi mayonnaise and soy glaze | 52 |

PLATED RECEPTION DINNERS

STARTERS

SMOKED SALMON CHOWDER
with crostini 9

WILD MUSHROOM BISQUE
and scallions 9

ROASTED TOMATO BASIL SOUP
with parmesan crostini 8

JUMBO PRAWNS
hot pickled vegetables 12

CRAB CAKES
stone ground mustard sauce, shaved fennel
and apple salad 28

SALADS

Select one to precede your entrée course.

ROASTED BEET SALAD
pistachios, rogue river blue cheese, sherry vinaigrette

PEAR AND SPINACH SALAD
spiced walnuts, blue cheese, red wine vinaigrette

MIXED GREENS
shaved radish, shaved fennel, mustard vinaigrette

CHOP SALAD
with tomatoes, cucumbers, avocado, cheddar & ranch

WHOLE LEAF CAESAR SALAD
parmesan and crouton

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*
herb, lemon & caper butter 72

BLACK COD
horseradish celeraic remoulade 74

MISO SALMON
toasted sesame miso sauce 74

SEARED SCALLOPS
carrot & majoram sauce 88

POACHED HALIBUT
ginger, scallion & sesame 76

ROASTED CHICKEN BREAST
caramelized onion, walnut pesto 64

GRILLED FILET MIGNON
red wine sauce 82

MAPLE BRINED PORL TENDERLION
apple chutney 68

GRILLED NEW YORK STEAK
with sage compound butter 76

MOROCCAN LAMB CHOPS
dried fruits, chermoula 87

VEGETARIAN ENTRÉES

QUINOA CAKE
romesco & broccolini 56

SWEET POTATO GNOCCHI
squash & pine nuts 52

SEASONAL SQUASH NAPOLEON
arugula & walnut pesto 52

DUET ENTRÉES

GRILLED NEW YORK STRIP & SALMON*
red wine jus 92

FILET MIGNON & DUNGENESS CRAB
sauce béarnaise MP

PETITE FILET MIGNON & MAINE LOBSTER
TAIL THERMADOR* MP

SWEET BITES

CHOCOLATE SIN TORTE
whipped cream & macerated blueberries 92

CLASSIC CHEESECAKE
tart cheery compote MP

CRÈME BRûLÉE
sugar cookie & fresh berries MP

APPLE BROWN BETTY
with whipped cream MP

LEMON CURD TRIFLE
lemon curd, pound cake, whipped cream,
chopped strawberries MP

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



WEDDING BUFFETS



DINNER BUFFETS

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

SIXTH STREET BUFFET* | 62 per guest

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

LAKESIDE BUFFET* | 78 per guest

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

CASCADE BUFFET* | 89 per guest

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



Family style available for additional \$3 per guest.

BUFFET ENTRÉE SELECTIONS

POACHED HALIBUT

with ginger, scallions & sesame

GRILLED WILD SALMON

with herbs, lemon & caper butter

BROILED BLACK COD

with hazlenut panade & white wine sauce

MAPLE BRINED PORK TENDERLOIN

with apple chutney

GRILLED BEEF SIRLOIN

with fig sauce

GRILLED NY STRIP

with sage compound butter

CHICKEN PICCATA

with capers & white wine sauce

GRILLED SAGE MARINATED CHICKEN BREAST

with roasted carrot sauce

PORCINI STUFFED CHICKEN

with poached dried plums

SQUASH RAVIOLI

with cranberries, kale & pears

RICOTTA STUFFED EGGPLANT

with smoked tomato sauce

BAKED VEGETABLE

with chevre and sunflower seed crumble

BUFFET SALAD SELECTIONS

ROASTED BEET SALAD

pistachios, rogue river blue cheese, sherry vinaigrette

PEAR AND SPINACH SALAD

spiced walnuts, blue cheese, red wine vinaigrette

MIXED GREENS

shaved radish, shaved fennel, mustard vinaigrette

CHOP SALAD

with tomatoes, cucumbers, avocado, cheddar & ranch

WHOLE LEAF CAESAR SALAD

parmesan and crouton

BUFFET SIDE SELECTIONS

• 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

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

HERB-CRUSTED PRIME RIB*

16
(Minimum of 40 guests)

Slow Roasted, Served with Au Jus & Creamy Horseradish

WHOLE ROASTED BREAST OF TURKEY*

12
(Minimum of 30 guests)

Orange Cranberry Chutney

SALMON

12
(Minimum of 25 guests)
Pineapple Salsa or Imported Mustards

ROASTED PORK TENDERLOIN*

14
(Minimum of 20 guests)

Roasted with Fig & Pepper with Dried Fruit Compote



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



ENHANCE YOUR CAKE TABLE WITH MINIATURE SWEETS

CHOCOLATE COVERED STRAWBERRIES

52 per dozen

ASSORTED FRENCH MACAROONS

44 per dozen

MINIATURE ASSORTED FRESHLY BAKED COOKIES

24 per dozen

PETITE FOURS AND MINIATURE DESSERTS

48 per dozen

CHOCOLATE-DIPPED CHEESECAKE BITES

46 per dozen

TRIO OF CHOCOLATE TRUFFLES

52 per dozen

ASSORTED CAKE POPS

46 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
White cheddar, tomato soup and sour cream

MINI ASSORTED PIZZA

6
Margherita, pepperoni, veggie and chicken

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

BEER SELECTIONS

Imported, domestic and microbrew

9

NON-ALCOHOLIC BEVERAGES

White or red sparkling grape juice
Soft Drinks, mineral waters
Fruit juice
Fruit punch (per gallon)

20

5

5

58

LIQUOR SELECTIONS

STANDARD BAR SPIRITS

Hosted:
No-Host:

- Ketel One Vodka
- Beefeater Gin
- Johnny Walker Red Scotch
- Maker's Mark Bourbon
- Seagram's VO American Whiskey
- Bacardi Silver Rum
- 1800 Anejo Tequila

12 per drink
14 per drink (*tax included*)

PREMIUM BAR SPIRITS & CORDIALS

Hosted:
No-Host:

- Grey Goose Vodka
- Bombay Sapphire Gin
- Chivas Regal 12 Year Scotch
- Knob Creek Bourbon
- Crown Royal Canadian Whiskey
- Captain Morgan Private Stocked Rum
- Patron Silver Tequila
- Grand Marnier
- Kahlua
- Bailey's Irish Cream

14 per drink
16 per drink (*tax included*)

BAR PRICING

House wine
Premium wine
Imported beer
Domestic beer
Microbrew
Soft drinks
Mineral waters
Fruit juice

HOST

12
14
7.50
7.50
7.50
5
5

NO-HOST

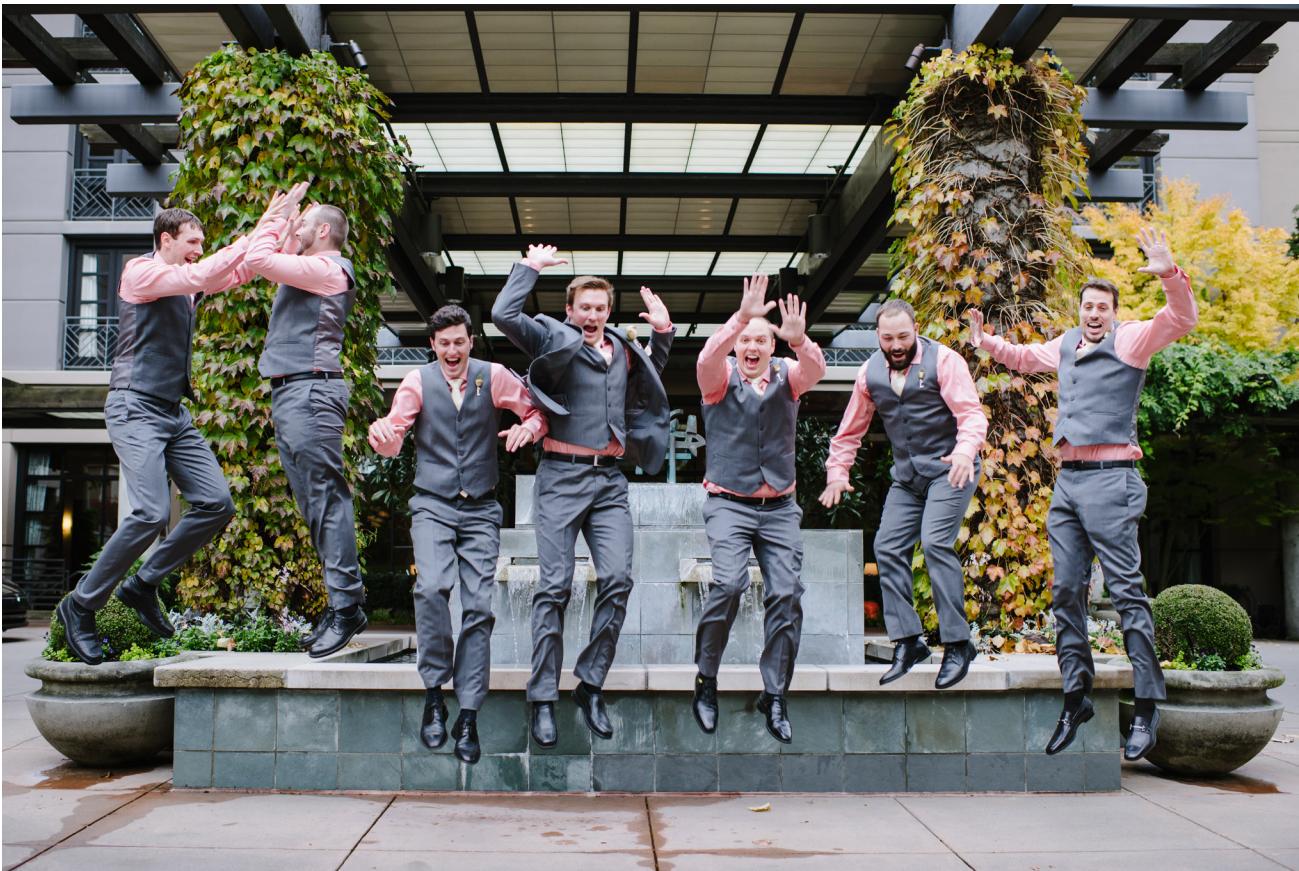
15
16
9.50
9.50
9.50
6
6

Drink tickets will be charged at \$10 each for standard bar, \$11 for premium bar.
Non-alcoholic beverages will be charged at $\frac{1}{2}$ ticket price.



PHOTO COURTESY OF LAURA MARCHBANKS

PREFERRED VENDOR LIST



CAKES & DESSERTS

NancyKay's Confections
Sweet Side - Seattle
Mike's Amazing Cakes
Trophy Cupcakes
Cupcake Royale

425.417.5363
206.547.2253
425.869.2992
206.390.0900
206.883.5656

EVENT DESIGN & DECOR

Rented Elegance & Design

425.462.2244

CHAIR COVERS & SPECIALTY RENTALS

Seattle's Best Chair Covers
L&M Chair Covers
Pedersen's Rentals
Cort
BBJ Linen

206.854.9330
425.677.7122
206.749.5400
877.939.7368
866.376.4836

ICE CARVING

Studio Ice
Creative Ice

253.770.7178
253.941.7248

PLANNING OR DAY OF

Manette Gracie Weddings

253.225.1916

PHOTO BOOTH

Snap Bar
Seattle Photo Booths

206.802.9665
425.230.3100

DJS, BANDS & MUSICIANS

Sounds Unlimited
Chris Graves
Beautiful Noise
Julian Catford (Guitarist)
Windsong Trio
Crimson Haze Lighting

206.364.4000
425.299.0647
425.391.2185
206.546.5487
253.941.2540
425.954.5451

FLORISTS

Fena Flowers
Lawrence the Florist
Mercer Island Florist
Ravenna Bloom

425.825.8181
425.454.6622
206.232.2990
206.522.7200

OFFICIANTS

A Heavenly Ceremony
Reverend Ray Van Winkle
Reverend Patrick Callahan
Reverend Mary Calhoun
We Do I Do's
The Wedding Gentlemen

206.789.9788
425.742.2001
206.329.1234
425.442.4468
425.275.6115
425.770.9243

ON-SITE HAIR & MAKE-UP SERVICES

KM Hair and Makeup
KLS Makeup Artistry

253.278.2035
425.879.8187

VIDEOGRAPHY

Edit 1 Media
Aaron Horton Productions
Bogle Productions
Millstream Video Productions
Best Made Videos

800.719.0185
206.679.8784
206.242.1858
253.854.9934
425.785.0718

I DO PACKAGE

3.25 Hours | \$299

- Signature HydraFacial
- 50-minute Massage
- Essential Pedicure
- Essential Manicure

PERFECT COUPLE PACKAGE

2 hours | \$180

- Personalized 60-minute Facial
- 50-minute Massage

IN LOVE PACKAGE

2.25 Hours | \$169

- Organic Sugar Scrub
- Essential Manicure
- Essential Pedicure

A LA CARTE

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



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 rehearsals dinners and Bridal showers. Various room set-ups available and we are equipped to accommodate your audio/visual needs.

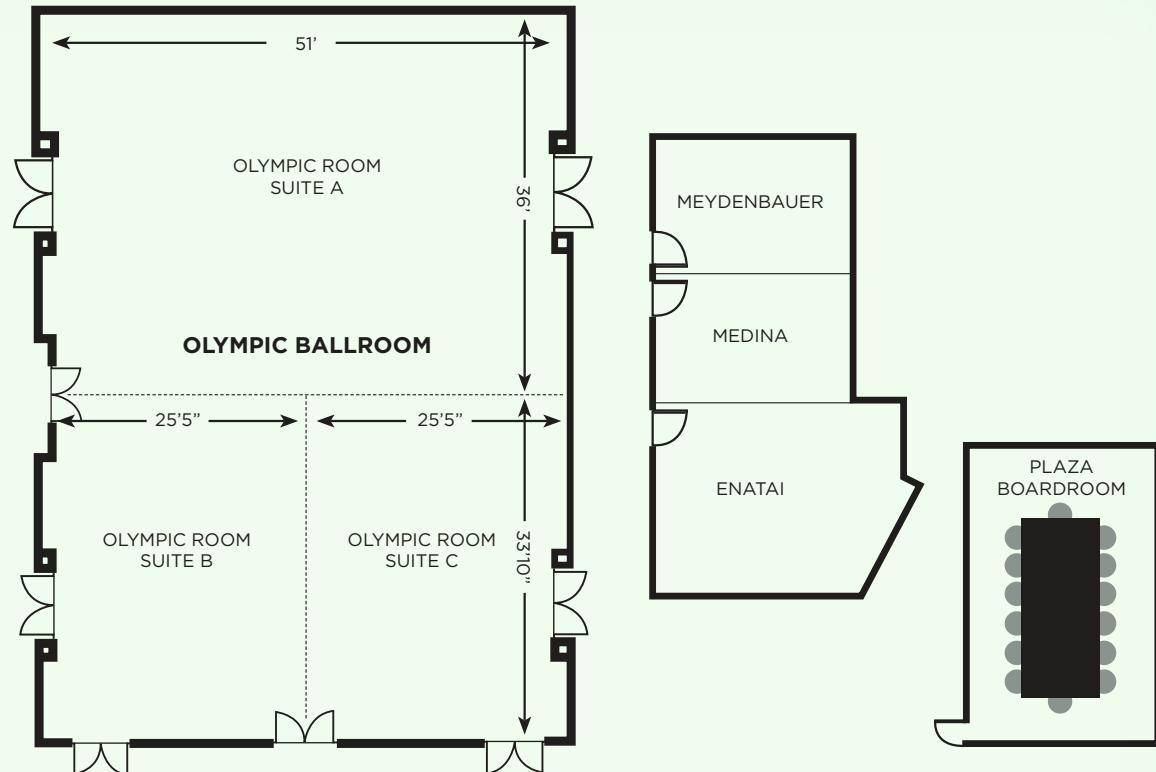
ROOM CAPACITIES

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

FOR MORE INFORMATION

catering@bellevueclub.com
425.688.3380

EMILY THORNE
Director or Catering
emilyt@bellevueclub.com

KAYLA BIENEK
Catering Sales Manager
kaylab@bellevueclub.com
425.688.3381

NOTES

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