

*Weddings at the*

*Alexis*  
SEATTLE™

A KIMPTON® HOTEL

*Your personalized wedding  
package includes:*

Intimate ceremony & reception space

Full service, set-up & breakdown

All tables, chairs, standard linens & votive candle centerpieces

All service and glassware

Dedicated on-site event coordinator

Professional service & bartending staff

Custom menu & private Chef's tasting

Complimentary champagne toast

Complimentary night in a premium suite

(with \$2,500 minimum spend in food & beverage only)

Wedding night delivery of champagne & chocolate-dipped strawberries

Courtesy block of discounted overnight guest rooms





A KIMPTON® HOTEL

*"For the price, the value, and the experience I believe that you will not find a better value or venue in Seattle than the Alexis Hotel. (We looked!) If you are hosting a wedding for 100 people or so, this is \*the\* venue in Seattle!"*  
- Bride, September 2011

## Event Spaces

*"The Alexis parlor room was perfect and our reception turned out to be everything we wanted and more!! We loved everything and our guests had a wonderful time!!"*  
- Bride, September 2011

### The Grand Parlor

With brick walls from the building's 1901 original foundation and perfectly framed windows that extend nearly floor to ceiling, this is not your typical hotel ballroom. The Grand Parlor is a perfect space for weddings and formal affairs. This space features a private foyer ideal for standing receptions.

- Formal ceremonies for up to 125 guests
- Seated dinner for up to 110 guests
- Standing reception for up to 175 guests

### The Library Bistro

A one of a kind venue, the literary theme in the Library Bistro creates a cozy and highly decorative location for your wedding. Reminiscent of a 1940s and 1950s style supper club, your guests will rest easy into the high backed booths amongst ceiling high bookcases. The Library Bistro is a distinctive space for wedding receptions and a handsome backdrop for informal ceremonies.

- Seated dinner for up to 70 guests
- Standing reception for up to 130 guests

### The Gallery

Adorned with museum quality art work, a wood-burning fireplace and French doors overlooking Seattle's historic Post Alley, the Gallery is a warm, rich and intimate space. This room is well suited for small ceremonies or dinners, rehearsal dinners or post-wedding brunches.

- Formal ceremonies for up to 30 guests
- Seated dinner for up to 30 guests
- Standing reception for up to 40 guests

Want an up close and personal look? Let one of our fantastic event experts give you a tour and answer all your burning questions.

Prefer a two-dimensional experience before seeing the real thing?

Visit [www.alexishotel.com](http://www.alexishotel.com)

WEDDINGS AT THE ALEXIS – 206-340-6675



*"Everything went so wonderfully and we are so happy with our wedding and how things turned out! Our family and friends were so impressed with the hotel, the staff, and the event. We really couldn't have hoped for things to go any more smoothly."*  
- Bride, August 2011



A KIMPTON® HOTEL

“People ask me what went wrong at my wedding, and I can honestly say “nothing!” It was incredible!”  
– Bride, September 2011

*Mouthwatering Food*

All catering is provided exclusively by **Library Bistro**. Our Chef and team would love to work with you to prepare a custom menu for your group. See catering menus for more details and pricing.

*Don't worry, we've thought of everything*

Room setup fees and food & beverage minimums will vary based on season and what day of the week you're interested in. **The room setup fee includes the set up and breakdown of the room, standard linens, china, glass, silverware, and all necessary service items.** A food and beverage minimum requirement must be met to reserve any private space, and our catering experts will work with you to make sure everything is just the way you want it.

*Thirsty?*

We are a fully licensed caterer offering a wide selection of premium wines, beer and liquor to complement your event. **All beverages are charged on a per consumption basis.** No outside liquor or beer is permitted. **Wines may be brought in with written permission for a \$15 per bottle corkage fee.** The Washington State liquor board insists you obtain a *banquet permit* which can be purchased at any state operated liquor store for \$10.

*What's this going to cost me?*

All food and beverage pricing is subject to a customary taxable 22% service charge (combined total of a 5.6% administrative fee and 16.4% gratuity) as well as Washington State sales tax. Our menu prices exclude these fees, however we'll provide you with a comprehensive proposal based on your preferences and budget. All menu prices are subject to change.

*R.S.V.P.*

Guarantees (number of guests expected) are required no later than three (3) business days prior to the scheduled event to ensure proper staffing and food quantities. After the guest count has been received, you may not reduce the number. In the event the guest count increases, we will make every effort to accommodate the increase. The final bill will reflect the guarantee or for the actual number served, whichever is greater.

*May I have this dance?*

Custom dance floors are available for your event in various sizes up to 16'x16'.  
The daily rental cost is \$500 plus sales tax and includes full set-up and breakdown.

*We've got you covered*

Standard linens will be provided for all tables in crisp, classic white with chocolate brown napkins. Additional color selections are available upon request. Specialty linens are also available for an additional charge. **Votive candle centerpieces are provided for each table at no charge.** You are welcome to bring in your own personal touches and we would be delighted to assist with this set-up. Please consult your catering expert to discuss all your options.

“A huge factor in choosing the Alexis was the superb customer service we have received.”  
– Bride, May 2012”

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*"I just wanted to let you know it was a pleasure to work with you and your staff. The dinner was fabulous and I have received lots of comments that it was superb. I very much enjoyed that day." – Wedding Planner, April 2011*

*Now hear this*

All event spaces are equipped with house sound systems that are compatible with your iPod or Zune. Additional needs for audio visual equipment can be procured for an additional charge through our local provider, Audio Visual Meeting Solutions, LLC (AVMS).

*Getting there*

The Alexis Hotel offers discounted valet parking for event attendees charged per vehicle. The cost is \$10 for evening or weekend events and \$18 for weekday events. Street parking is available on the adjacent city streets, under the Alaskan Way Viaduct and neighboring self-pay parking lots. Overnight parking is available for \$36.00 per vehicle.

*What now?*

A non-refundable deposit and signed catering agreement are required to confirm your event space reservation. This deposit will remain untouched until the big day arrives at which time it will be applied as a credit to your balance due. A credit card guarantee is required along with your deposit and will be used on any balances remaining after the conclusion of the event. **There is a \$1,000 deposit due for all wedding events.** Full estimated payment is due three (3) business days prior to the event start date. Other installments may be made prior to this date, but are not required.

*DJs and wedding cakes and photographers, oh my!  
If you don't know where to start, ask us, we have a  
long list of amazing people to recommend!*

*About the Chef*

*Chef Dave Hatfield*



Chef Dave Hatfield is a Seattle native who has a Bachelor of Science Degree in Microbiology from the University of Washington and a Culinary Arts Degree from Seattle Central Community College.

His culinary roots are deeply entrenched in Northwest farm-to-table cuisine with Mediterranean and North African influences.

He has worked throughout the Northwest including a decade worth of cooking in Bend Oregon where he taught culinary school and owned his own farm-to-table restaurant and catering company.

Although Chef Dave loves to be in the kitchen creating phenomenal cuisine you will also find him with his hands in the earth growing his own heirloom vegetables and herbs and raising his own heritage breed animals.

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“We received great value for the money, which made us love our experience at the Alexis that much more. I highly recommend the Alexis!!”  
– Bride, August 2011

## Cocktail Receptions

priced per person

*Passed Hors d'oeuvres*

choose 3 | \$8

choose 6 | \$15

### *Warm*

**Pomme Frites** truffle oil, savory herbs

**Grilled Apricots** crater lake blue cheese, hazelnuts (May-Sept)

**Risotto Fritters** sage, parmesan, aioli

**Squash Blossom Tempura** bacon, chevre, chives (market availability)

**Black Sesame Prawns** sweet-and-sour sauce

**Calamari Steak Fries** lime zest, paprika, cilantro

**Sturgeon Satay** spicy charmoula rub

### *Chilled*

**Heirloom Melon** fresh mint, tawny port (May-Sept)

**Gazpacho Shots** spicy pickled asparagus (May-Sept)

**Stuffed Figs** chevre, honey, lavender (May-Sept)

**Stuffed Grape Leaves** lamb, wild rice, sumac, tzatziki

**Beef Carpaccio** crème fraiche, chives, truffle oil, smoked sea salt

**Smoked Salmon Mousse** phyllo cup, wasabi tobiko

**Salmon Poki** yuzu, wakame, black sesame

“I love the entire feeling and idea that we won't have to have a 'typical' wedding reception.”  
– Bride, October 2012

## *Displayed Stations*

priced per person

**Fresh Seasonal Fruit | \$8**

**Mediterranean Station | \$10**

hummus, baba ganoush, olive tapenade, warmed pita, tomatoes, feta cheese, dolmas

**Artisan Cheeses | \$15**

select artisan cheeses, garnished with fresh & dried fruits, nuts, assorted crackers

**Burgers & Fries | \$15**

burger sliders topped with home-made 1000 island, served with truffle fries

**Carving Station | \$19\*** (requires attendant)

herb roasted prime rib, fresh rolls, horseradish sauce

**Smoked Salmon and Trout | \$12**

house-smoked salmon and trout, herbed cream cheese, capers, shaved red onions, lemon wedges, sliced baguette, assorted crackers

**Antipasti | \$15**

cured meats, grilled vegetables, assorted cheeses, rustic breads, grissini

**Fresh Seafood | \$20**

chilled cocktail prawns, oysters on the half shell, Dungeness crab meat, steamed clams, steamed mussels, champagne mignonette, traditional cocktail sauce

**Sushi | \$20**

assorted hand-rolled sushi including the “Alexis roll”, edamame, sunamono salad, wasabi, pickled-ginger  
(minimum 25 guests)

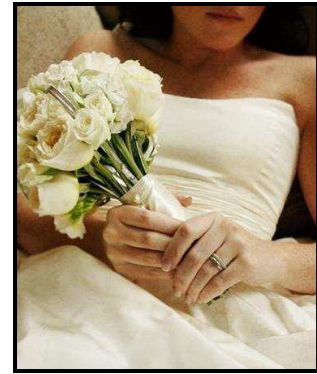
Food & Beverage are subject to a 16.4% gratuity, 5.6% taxable administration fee and current Washington State taxes. Menus subject to change.

The Washington State Department of Health wants you to know that meats that are undercooked to your specification may increase your risk of food-borne illness, especially if you have certain medical conditions.

WEDDINGS AT THE ALEXIS – 206-340-6675



A KIMPTON® HOTEL



## Dinner Buffets

includes freshly baked bread & butter

### Passed Hors d'oeuvres

choose 3 | \$8 (optional)

#### Warm

- Pomme Frites** truffle oil, savory herbs
- Grilled Apricots** crater lake blue cheese, hazelnuts (May-Sept)
- Risotto Fritters** sage, parmesan, aioli
- Squash Blossom Tempura** bacon, chevre, chives (market availability)
- Black Sesame Prawns** sweet-and-sour sauce
- Calamari Steak Fries** lime zest, paprika, cilantro
- Sturgeon Satay** spicy charmoula rub

#### Chilled

- Heirloom Melon** fresh mint, tawny port (May-Sept)
- Gazpacho Shots** spicy pickled asparagus (May-Sept)
- Stuffed Figs** chevre, honey, lavender (May-Sept)
- Stuffed Grape Leaves** lamb, wild rice, sumac, tzatziki
- Beef Carpaccio** crème fraiche, chives, truffle oil, smoked sea salt
- Smoked Salmon Mousse** phyllo cup, wasabi tobiko
- Salmon Poki** yuzu, wakame, black sesame

## Entrees, Salads & Sides

@ \$50 per person

### Salad

choose one

**Bistro Salad**  
mixed greens, herbs,  
cucumber, tomato, green  
goddess dressing

**Arugula Salad**  
dried tart cherries, toasted  
almonds, parmesan,  
marionberry dressing

### Entrees

choose two

**Seasonal Pasta**  
seasonal preparation  
**Chicken Cordon Bleu**  
herbed breading, stuffed with ham & swiss

**Pork Loin**  
apple & currant chutney

**Seared Salmon**  
leeks, fine herbs cream sauce

**Flank Steak**  
caramelized onions, roasted tomatoes,  
herbed jus

### Sides

choose two

**Seasonal Roasted  
Vegetables**

**Rustic Mashed  
Potatoes**

**Potato Gratin**

**Wild Rice Pilaf**

### Carving Stations

**Add-on enhancement for dinner buffets.**  
**30 person minimum**

Oven Roasted Turkey | \$6.00 per person

Honey Glazed Ham | \$6.00 per person

Pork Loin | \$7.00 per person

Herb Roasted Prime Rib | \$11.00 per person

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especially if you have certain medical conditions.

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“What a fantastic performance by you and the Alexis staff. The wedding was beautiful and the whole experience for my family, friends, and guests went off flawlessly from start to finish. I could not have asked for anything better.”

- Father of the Bride, April 2011

### Plated Dinners

includes freshly baked bread & butter

### Passed Hors d'oeuvres

choose 3 | \$8 (optional)

#### Warm

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- Grilled Apricots** crater lake blue cheese, hazelnuts (May-Sept)
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- Smoked Salmon Mousse** phyllo cup, wasabi tobiko
- Salmon Poki** yuzu, wakame, black sesame

### Starters

priced per plate  
choose up to two

- Seasonal Soup | \$9**
- Green Salad | \$9**  
mixed greens, cucumber, tomato,  
green goddess dressing
- Arugula Salad | \$10**  
dried tart cherries, toasted almonds, chevre,  
marionberry vinaigrette

### Entrees

priced per plate  
choose up to three

All entrée counts must be pre-determined a minimum of 3 business days in advanced to your event date

- Seasonal Risotto | \$29** (no side selection)
- Herb Roasted Chicken | \$36**
- Grilled Salmon | \$39**
- Veal Osso Bucco | \$45**
- Bacon-wrapped Sturgeon | \$46**
- Muscovy Duck Breast | \$48**
- Bacon-wrapped Tournedo of Beef | \$48**
- Rack of Lamb | \$50**

#### choose one side per entrée selection

- barley risotto with wild mushrooms
- cous cous with almond & saffron
- fall root vegetable puree
- french lentils with sage & bacon
- ratatouille
- smashed potato with rogue valley blue cheese

### Dessert

#### Mini Dessert Buffet | \$10 per person

Assortment of tarts, cakes, pastries, cheesecake bites  
Includes Caffe Vita coffee and Mighty Leaf tea service

#### Cake Service Fee | \$4 per person

Cake service fee includes coordination of delivery and setup with your selected bakery, cutting and service of your cake. Also included is organic Caffe Vita coffee and Mighty Leaf tea service.



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"I know this is the place we want to have our family and friends come to celebrate with us!" – Bride, April 2012

### Bar Selections

#### Standard Bar

- Smirnoff Vodka
- Beefeater Gin
- Bacardi Rum
- El Jimador Tequila
- Jack Daniels Whiskey
- White Horse Scotch

#### Premium Bar

- Absolut Vodka
- Tanqueray Gin
- Fleur de Cana Rum
- 1800 Silver Tequila
- Maker's Mark Whiskey
- Johnny Walker Black Whiskey
- Crown Royal Scotch

#### Liquors & Cordials

(Included in Premium Bar, available as add-on option for Standard Bar)

- Saint Brendan's Irish Cream
- Frangelico
- Grand Marnier
- Kahlua
- Disaronno Amaretto

### Hosted and Non-Hosted Bar

Bartender Fee of \$50 per hour/per bar, 2 hour minimum  
If minimum of \$200 is met, bartender fee will be waived

	HOST (you pay)	NO HOST (they pay)
Standard Cocktails	\$7.00	\$7.50
Standard Martinis	\$10.00	\$11.00
Premium Cocktails	\$9.00	\$10.00
Premium Martinis	\$12.00	\$13.00
Liqueurs & Cordials	\$9.00	\$10.00
House Wine by the Glass	\$8.00	\$9.00
Domestic, Imported and Microbrews	\$6.00	\$6.50
Still and Sparkling Mineral Water	\$5.00	\$5.50
Soft Drinks	\$5.00	\$5.50

### Wines

priced per bottle

#### Whites

- House Chardonnay La Terre, CA 2009 | \$32
- Pinot Grigio Trinity Oaks, CA 2006 | \$35
- Fume Blanc, Covey Run Quail Series, WA 2008 | \$36

#### Reds

- House Cabernet Sauvignon La Terre, CA 2009 | \$32
- Pinot Noir Trinity Oaks, CA 2006 | \$35
- Cabernet Sauvignon Covey Run Quail Series, WA 2006 | \$37

#### Bubbles

- Blanc de Noirs Chateau St. Michelle, WA | \$32
- Prosecco Montelliana, IT | \$36

All Catering provided  
exclusively by



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*“My favorite hotel for brides to get ready.” – Seattle Wedding Planner*



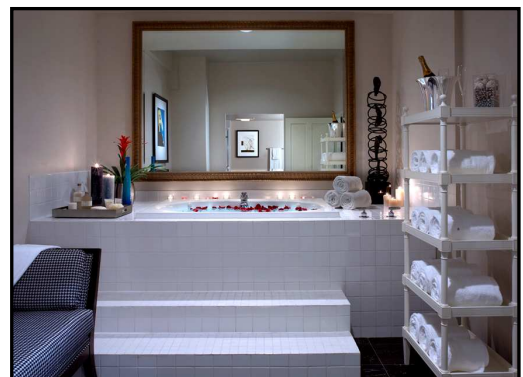
## *Hotel Guest Rooms*

**Voted Travel & Leisure “500 Best Hotels in the World” 2011, 2009, 2007  
Seattle Bride 2011 – “Best Place to Spend Your Wedding Night”**

VIP service – we specialize in offering VIP service to all our guests  
Ambiance – intimate 121 room historic hotel with works of art spread throughout  
Premiere Seattle Location – 4 blocks from Pike’s Place Market, 2 blocks to the Waterfront and historic Pioneer Square

A boutique hotel, the Alexis pays attention to detail, including the following luxury amenities:

- Evening hosted wine reception from 5-6pm for all registered guests
- Complimentary morning Starbucks coffee service in lobby
- Complimentary High-speed Wired or Wireless Internet access for Kimpton-In-Touch members
- Complimentary steam room, private and available by appointment
- Guestrooms feature 300-thread count Egyptian cotton sheets and Pacific Coast Feather bedding
- LCD HDTV flat screens
- 24 hour Business Center
- 24 hour, on-site Fitness Center with treadmill, Stairmaster, lifecycles & free weights
- Gilchrist & Soames toiletries, Private bar
- Wireless phones, private voicemail and speakerphone
- Cable television with on-demand movies
- Plush animal print terrycloth bathrobes
- Irons, hairdryers and in-room safes
- In-room coffee makers with Torrefazione Coffee, available by request
- Mind, Body, Spa- in room spa treatments by appointment
- 24 hour Yoga Channel with equipment available at front desk



WEDDINGS AT THE ALEXIS – 206-340-6675



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## The Morning After

“Thank you for such a wonderful wedding weekend! We had a great experience (and all our guests keep raving about how much they loved the hotel.)”  
- Groom, April 2011

### Breakfast Buffets

includes organic Caffe Vita Coffee & Mighty Leaf Tea Service and Assorted Fresh Fruit Juices, priced per person

#### Standard Continental | \$22

croissants, scones and house-made muffins with butter & preserves, fresh seasonal fruit

#### Alexis Breakfast | \$25

scrambled eggs, choice of bacon, ham, or pork sausage served with herb roasted potatoes, sourdough toast.

substitute chicken sausage | \$2 substitute egg whites | \$3

#### Full Palate | \$33

scrambled eggs, choice of bacon, ham, or pork sausage, choice of pancakes or french toast, herb roasted potatoes, fresh seasonal fruit, choice of house-made pastries or bagels

substitute chicken sausage | \$2 substitute egg whites | \$3



### Displayed Platters

each serves 25 people

assorted pastries croissants, scones and house-made muffins with butter & preserves | \$100

fresh fruit platter | \$125

assorted bagels and trio of schmears | \$140

northwest lox and bagel platter herbed cream cheese, greens, sliced tomato, red onion, capers | \$250

europa inspired- assorted meats & cheeses | \$250

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Washington State taxes. Menus subject to change.

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### Enhancements

priced per person

hard boiled egg | \$2

whole fruit | \$3

yogurt with fresh berries & house-made granola | \$5

assorted cereals | \$5

fresh bagels and cream cheese | \$5

steel-cut oatmeal | \$6

scrambled eggs | \$6

bacon, ham, or pork sausage | \$6

chicken sausage | \$8

fruit smoothies | \$7

mimosas | \$7 each

bloody mary's | \$8 each

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