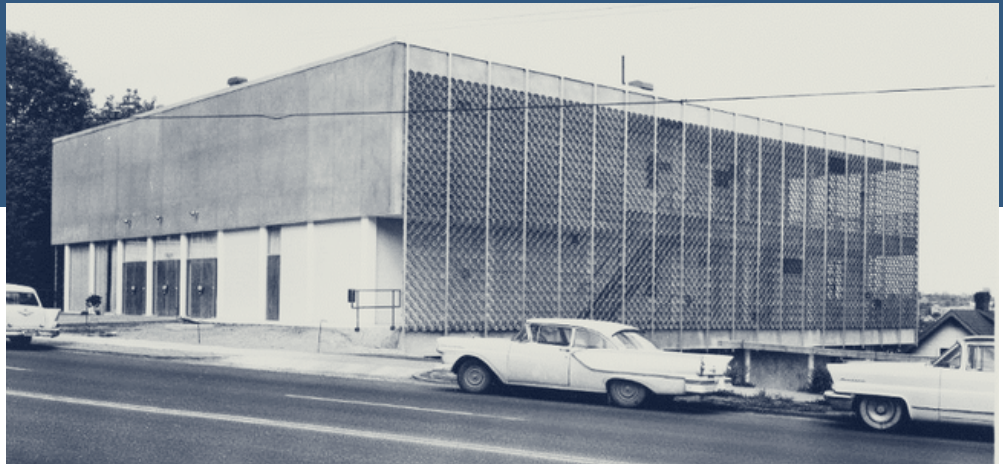




Weddings *at the* The Swedish Club

1920 Dexter Ave N, Seattle WA 98109





Our Venue

About The Club

Established in 1892.

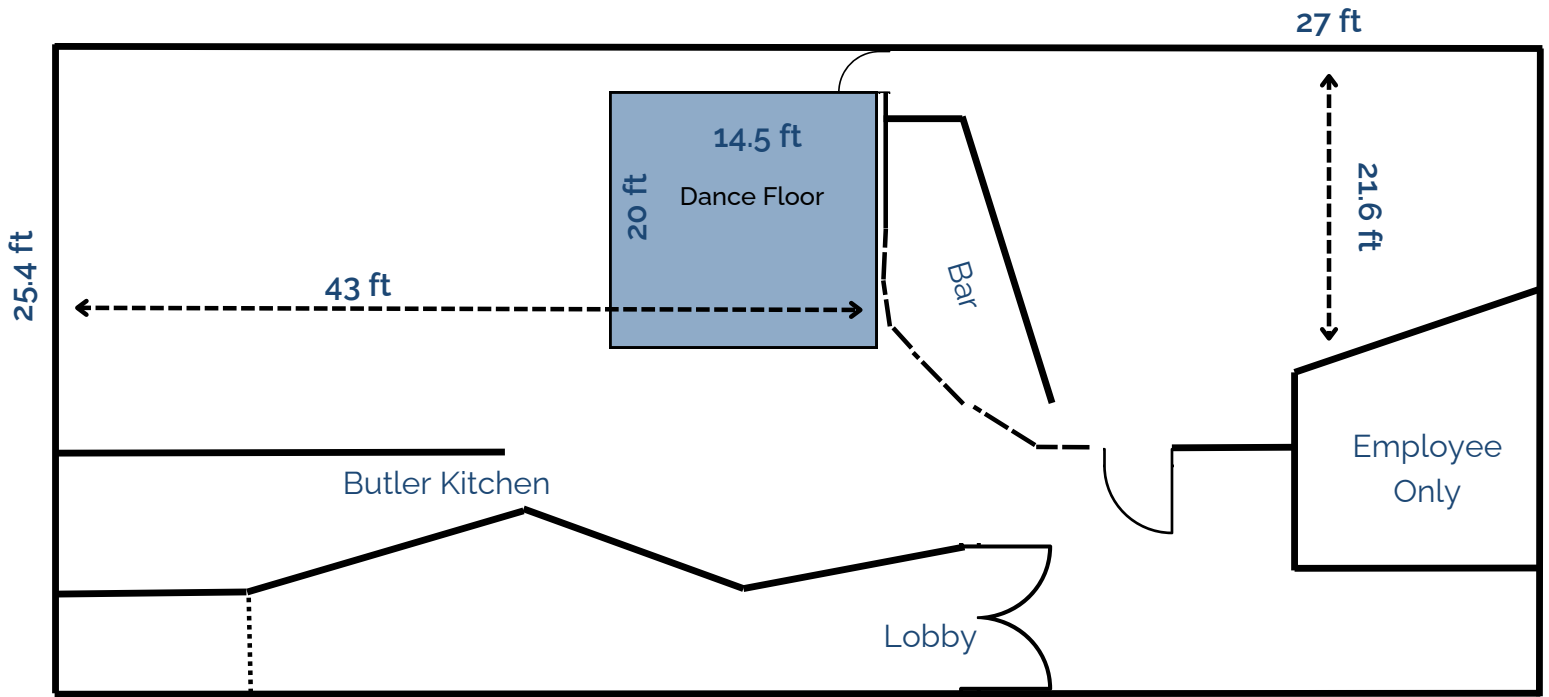
The Swedish Club is a nonprofit 501(c)(3) organization with the objective of promoting a better understanding between the United States and the Scandinavian countries through learning, practicing, and celebrating the culture and traditions of Scandinavia, with an emphasis on Sweden. Completed in 1961, the mid-century modern architecture of the building overlooks beautiful Lake Union and is ideally located just a few minutes north of downtown Seattle.

Beautiful amenities are included when hosting your wedding at the Swedish Club:

- Room set-up and clean-up
- Floor-length white damask table linen and napkins
- Fine China, stemmed glassware, and silver flatware
- Votive candles
- Complimentary and convenient guest parking
- Swedish wedding crown available for brides



Top Level

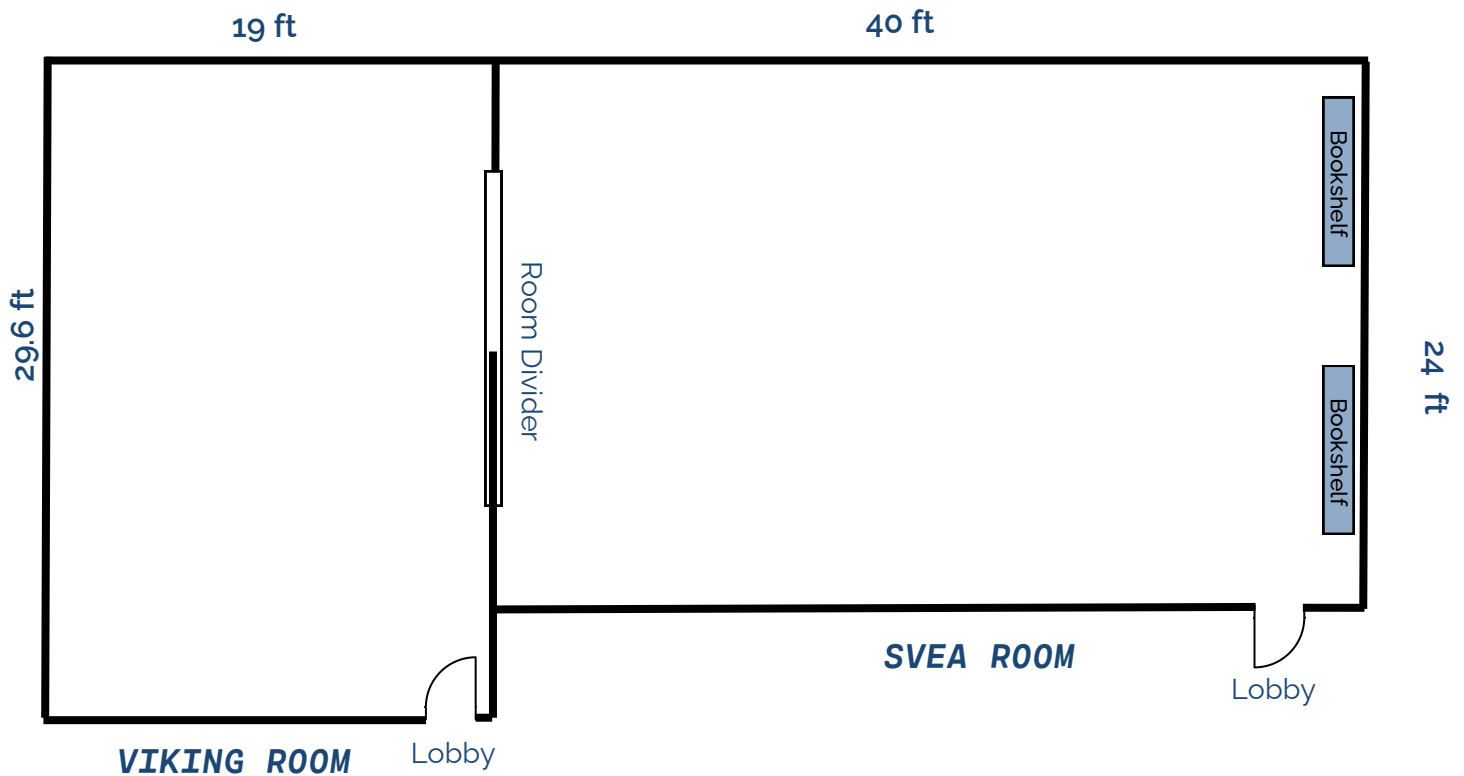


THREE CROWNS DINING ROOM & LOUNGE

The top floor of the Swedish Club is home to the Three Crowns Dining Room and Lounge, an ideal space for cocktail hours, small receptions, and even the ceremony!

| Room | Sq ft | Capacity (Standing / Seated) | M-Th | F-Sat | Sun |
|---------------------|-------|---------------------------------|---------|---------|---------|
| Three Crowns Room | 1,096 | 100 60 | \$650 | \$1,750 | \$1,350 |
| Three Crowns Lounge | 594 | 30 30 | \$500 | \$1,200 | \$800 |
| Top Floor | 1,690 | 130 90 | \$1,100 | \$2,950 | \$2,150 |

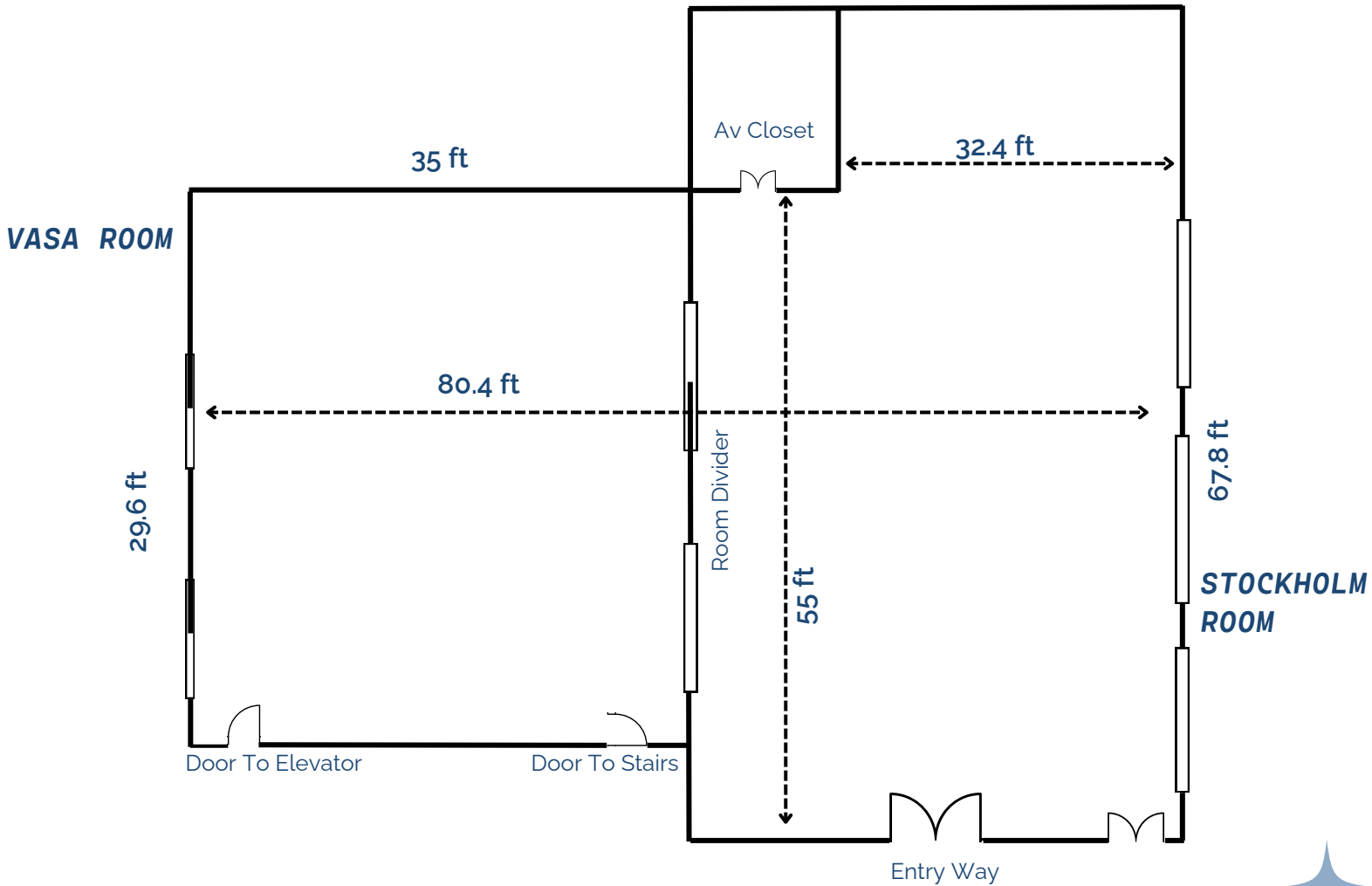
Street Level



The first floor includes the lobby, the Viking Room, and the Svea Room. The lobby captures the midcentury architecture of the Club and provides an intimate location for ceremonies. Viking and Svea offer ideal spaces for a bridal and/or groom room.

| Room | Sq ft | Capacity (Standing Seated) | M-Th | F-Sat | Sun |
|--------------|-------|---------------------------------|---------|---------|---------|
| Viking Room | 570 | 35 20 | \$300 | \$600 | \$550 |
| Svea Room | 960 | 60 45 | \$500 | \$1,100 | \$800 |
| Lobby | 342 | 80 65 | \$550 | \$600 | \$550 |
| Street Level | 1,530 | 190 145 | \$1,350 | \$2,300 | \$1,900 |

Ground Level



The ground level of the Club provides the most extensive rental space. Stockholm and Vasa are ideal for large receptions and ceremonies.

| Room | Sq ft | Capacity Standing / Seated | M-Th | F-Sat | Sun |
|--------------|-------|----------------------------------|---------|---------|---------|
| Vasa | 1,050 | 80 65 | \$500 | \$850 | \$550 |
| Stockholm | 2,176 | 300 170 | \$650 | \$2,000 | \$1,100 |
| Ground Level | 3,226 | 380 250 | \$1,100 | \$2,850 | \$1,650 |



Menu Selection

Plated options include **one salad and your choice of up to three entrées** (including a vegetarian option). When selecting more than one entrée, the **highest price** entrée will be charged for all selected entrées.

The guest entrée selections must be confirmed by **noon, at least 14 days** before the event. This number will be considered the guarantee and is not subject to change after this time. If no written guarantee is received by the deadline, the most recent estimate on file will constitute the guarantee. The client is also responsible for providing place cards that indicate the entrées selection for each guest (salad, entrée, dessert).

Tastings are available by appointment on **Tuesdays and Wednesdays** between **Noon - 2 PM** for a **maximum of two guests** for **\$60 + tax**. Tastings include **two salad selections and three hors d'oeuvres selections (both hot and cold)**; the drink tasting includes **four wine selections, two white and two red selections**. Tastings cannot exceed two guests and are scheduled for 45 minutes. Tastings can be booked following the return of the completed contract and rental fee payment.

Please explore the enclosed gourmet Scandinavian-inspired menu. All menus are required to be finalized and submitted **30 days** before the wedding date.

25% gratuity will be applied for service.

Food may not be brought onto or taken from the property proceeding or following an event (except for wedding cake, which a licensed baker must prepare), due to health code standards and regulations.



Plated Menu

Entrée costs includes a choice of **one salad**, **one side dish**, Chef's seasonal vegetables, and fresh bread. You may select up to **three entrée selections**, including a vegetarian option. The highest price of the entrées selected will be charged for all entrée selections.

Additional charges apply to add Hors D'oeuvres and/or additional sides.

Salads

Baby Gem Wedge Salad (GF)
Field Green & Herb Salad (V, GF)
Caesar Salad
Baby Spinach (V, GF)

Entrées

| | |
|---|------|
| Miso Cod (GF) | \$80 |
| Seared Scallops (GF) | \$94 |
| PNW Pan-Seared Halibut (GF) | \$80 |
| Roasted King Salmon (GF) | \$80 |
| Pork Loin (GF) | \$74 |
| Peppercorn Crusted Tenderloin (GF) | \$74 |
| Herbed Crispy Chicken on The Crown (GF, DF) | \$74 |
| Braised Short Rib (GF) | \$84 |
| Turmeric Cauliflower Steak (GF, V) | \$60 |
| Pan Fried Miyazaki Mushroom (GF, DF, V) | \$60 |
| Risotto Cakes | \$60 |

Hors D'oeuvres (Cold)

Priced Per Dozen | Two Dozen Minimum Per Item

| | |
|---------------------------------|------|
| Fresh Herb Ricotta Crostini (V) | \$44 |
| Smoked Salmon Blinis | \$76 |
| Beet Caviar (GF, V) | \$54 |
| Tuna Tartar (GF, DF) | \$60 |
| Shrimp & Dulse (GF, DF) | \$76 |
| Smoked Beef Crostini | \$56 |
| Rösti with Crème Fraiche | \$60 |

Sides

Select one to accompany your entrée:

Red Skin Mashed Potatoes (GF, V)
Lemon & Herb Baby Yukon Potatoes (GF, DF, V)
Bakes Potato Bar: Includes Crème Fraiche, Broccoli, Cheese Sauce, Scallions, Crispy Bacon (GF)
Sautéed Spinach (GF, V)
Charred Broccolini (GF, DF, V)
Roasted Seasonal Vegetables (GF, DF, V)
Oven Roasted Asparagus (GF, V)
Seasonal Risotto

Hors D'oeuvres (Hot)

Priced Per Dozen | Two Dozen Minimum Per Item

| | |
|---|------|
| Tiger Prawn Skewers (GF) | \$80 |
| Fried Miyazaki Mushroom Sliders (V, GF) | \$44 |
| Halibut Sliders (GF, DF) | \$56 |
| Beef Sliders | \$60 |
| Stuffed Cremini Mushroom Caps | \$60 |
| Fire Pepper Crisps (GF, Df, V) | \$56 |
| Crab Cakes | \$74 |
| Glass Salmon | \$63 |
| Sweet Potato Samosa | \$60 |

Kids Menu

Includes seasonal fruits & vegetables

Butter Noodles
Risotto "mac 'n' cheese"
Chicken Strips & Fries

Banquet Packages

All menu selections should be submitted at least **30 days** before the event date. Final guest counts must be submitted at least **14 days** before the event. Additional charges apply for add-ons.

Package 1 | \$65 Per Guest

- Fresh breads & butter
- Choice of **one** salad selection
- Choice **one** entrée selection
- Choice of **two** sides
- Coffee & Tea Service

Package 2 | \$73 Per Guest

- Fresh breads & butter
- Choice of **two** hors d'oeuvres
- Choice of **two** salad selections
- Choice **two** entrée selections
- Choice of **two** sides
- Coffee & Tea Service

Package 3 | \$86 Per Guest

- Fresh breads & butter
- Choice of **three** hors d'oeuvres
- Choice of **two** salad selections
- Choice **two** entrée selections
- Choice of **three** sides
- Coffee & Tea Service

Banquet Menu

Salads

Baby Gem Wedge Salad (GF)
Field Green & Herb Salad (V, GF)
Caesar Salad
Baby Spinach (V, GF)

Entrées

Miso Cod (GF)
Seared Scallops (GF)
PNW Pan-Seared Halibut (GF)
Roasted King Salmon (GF)
Pork Loin (GF)
Peppercorn Crusted Tenderloin (GF)
Herbed Crispy Chicken on The Crown (GF, DF)
Braised Short Rib (GF)
Turmeric Cauliflower Steak (GF, V)
Pan Fried Miyazaki Mushroom (GF, DF, V)
Risotto Cakes

Hors D'oeuvres (Cold)

Priced Per Dozen | Two Dozen Minimum Per Item

Fresh Herb Ricotta Crostini (V)
Smoked Salmon Blinis
Beet Caviar (GF, V)
Tuna Tartar (GF, DF)
Shrimp & Dulce (GF, DF)
Smoked Beef Crostini
Rösti with Crème Fraiche

Sides

Select one to accompany your entrée:

Red Skin Mashed Potatoes (GF, V)
Lemon & Herb Baby Yukon Potatoes (GF, DF, V)
Bakes Potato Bar: Includes Crème Fraiche, Broccoli,
Cheese Sauce, Scallions, Crispy Bacon (GF)
Sautéed Spinach (GF, V)
Charred Broccolini (GF, DF, V)
Roasted Seasonal Vegetables (GF, DF, V)
Oven Roasted Asparagus (GF, V)
Seasonal Risotto

Hors D'oeuvres (Hot)

Priced Per Dozen | Two Dozen Minimum Per Item

Tiger Prawn Skewers (GF)
Fried Miyazaki Mushroom Sliders (V, GF)
Halibut Sliders (GF, DF)
Beef Sliders
Stuffed Cremini Mushroom Caps
Fire Pepper Crisps (GF, Df, V)
Crab Cakes
Glass Salmon
Sweet Potato Samosa

Kids Menu

Includes seasonal fruits & vegetables

Butter Noodles
Risotto "mac 'n' cheese"
Chicken Strips & Fries



Drink Packages

1 Crown | \$12 Per Guest

Draft Wine | Draft Beer | Basic Cocktails

Wine

- A to Z Wineworks Oregon Pinot Gris
- 13 Celsius Sauvignon Blanc Marlborough
- Raconteur Wine Co Red Blend Columbia Valley

Beer

- Carlsberg
- Freemont Lush IPA
- pFriem Belgian White

Liquor

- New Amsterdam Vodka
- New Amsterdam Gin
- Don Q Cristal Rum
- Jose Cuervo Blue Agave Tequila
- Evan Williams Kentucky Bourbon
- Stuart Blended Scotch Whiskey

2 Crowns | \$24 Per Guest

Select Wine | Select Beer | One Signature Cocktail & Basic Cocktails

Wine

- Acrobat Pinot Gris
- Division Rose Wine Casse Croute American
- Chateau St. Michelle Cabernet Sauvignon Canoe Ridge
- Horse Heaven Hills
- Erath Pinot Noir Resplendent Oregon

Beer

- Carlsberg
- Freemont Lush IPA
- pFriem Belgian White

Liquor

- Bols Vodka
- New Amsterdam Gin
- Jose Cuervo Blue Agave Tequila
- Evan Williams, Kentucky Bourbon
- Stuart Blended Scotch Whiskey
- One Signature Cocktail

3 Crowns | \$32 Per Guest

Select Wine | Select Beer | Two Signature Cocktails & Basic Cocktails | Champagne Toast

Wine

- Acrobat Pinot Gris
- Division Rose Wine Casse Croute American
- Chateau St. Michelle Cabernet Sauvignon Canoe Ridge
- Horse Heaven Hills
- Erath Pinot Noir Resplendent Oregon

Beer

- Carlsberg
- Freemont Lush IPA
- pFriem Belgian White

Liquor

- Bols Vodka
- Aviation Gin
- Kraken Rum
- Patron Tequila
- 4 Roses Bourbon
- Chivas Regal 12 Year Scotch
- Remy XO
- 1 Signature Cocktails & 1 Specialty (Provide Recipe)

Champagne

- Wycliff Brut California Champagne
- La Marca Prosecco
- Rendon Brut Rose

ADD-ONS

Champagne Toast | \$10 Per Person

Corkage Fee | \$10 Per Bottle



Signature Cocktails

Guests can choose from the following Club recipes. The 3 Crowns package can provide their own specialty cocktail recipe.

Aviation

Gin, fresh lemon juice, maraschino liqueur, crème de violette
(White, Pale Yellow)

Brandy Crusta

Brandy, Cointreau, fresh lemon juice, maraschino liqueur
(Light Orange)

Dala Horse*

Vodka, ginger beer, fresh lime muddled with lingonberry preserves
(Pink, Pale Red)

El Presidente

Rum, Lillet, Cointreau
(Orange)

French 75

Gin, fresh lemon juice, champagne, simple syrup
(Champagne, Pale Yellow)

Hard Sell*

Jeppson's Malört, New Amsterdam gin, St-Germain, fresh lemon juice
(Tan, Pale Yellow)

Jasmine

Gin, Cointreau, Campari, fresh lemon juice
(Rich Pink)

Jesper*

Vodka, Krogstad aquavit, Lillet Blanc
(Clear)

Paloma

Tequila, grapefruit soda, fresh lime juice, salt rim
(Grapefruit Pink)

Paper Plane

Bourbon, Aperol, Amaro Nonino, fresh lemon juice
(Dark Orange)

Toronto

Rye whiskey, Fernet-Branca, Demerara syrup, bitters
(Dark Red, Whiskey Brown)

Waterline*

Rye whiskey, Norden Aquavit (American Oak Reserve), Cynar, triple sec, bitters
(Whiskey Brown)

*Scandinavian Cocktails



Next Steps

Are you interested in having your wedding at The Swedish Club? Follow these next steps to begin the booking process.



1. Event Survey

Complete our online event survey so that we may collect information about your big day!



2. Book a Tour

Book time to come by and see the mid-century architecture in-person.



3. Contract

All potential events receive an event proposal valid for **14 days**. Following the 14 day hold, the lessee must confirm moving forward with the contract. The contract and rental fee payment is due within **five days** of receipt. The total rental fee is due upon contract signing, and the damage deposit is due **30 days** before the event date.



4. AV Walk-through

Events utilizing Club audio and visual equipment will need to schedule an AV walk-through to test your technology with our equipment. This should take place at least **14 days** before the event.



5. Tastings

Food and drink tastings can be booked following the return of the contract and completed rental fee payment. Tastings are available on **Tuesdays and Wednesdays** between **Noon - and 2 p.m.** for a **maximum of two guests at \$60 + tax**. Tastings include **two salad selections and three hors d'oeuvres selections** (both hot and cold); the drink tasting includes **four wine selections, two white and two red selections**. Tastings cannot exceed two guests or 45 minutes.



6. Final Count

All final guest food selections and table layouts are due **14 days** before the event. This number will be considered the guarantee and is not subject to change after this time. If no written guarantee is received by the deadline, the most recent estimate on file will constitute the guarantee. The lessee is also responsible for providing place cards indicating guest selections.

Policy Agreement

I _____ have read and understand the Swedish
(Lessee, Print Name)
Club Event policies. I acknowledge that I, guests, and vendors will be held to the
policies above. I acknowledge that if any of the policies above are not followed, I
will forfeit a portion or the entirety of the damage deposit and may incur
additional charges.

Signature _____

Date _____

***Please sign and return with completed contract.**

Contact

Us



📍 1920 Dexter Ave N, Seattle, WA 98109

☎ 206.283.1090

🌐 www.swedishclubnw.org/rentals