



ALDER & ASH

Private Events & Special Occasions

DOWNTOWN SEATTLE SETTING

Alder & Ash is a premier event destination in downtown Seattle, located at the corner of 7th Ave. & Pike St. within the Sheraton Grand Seattle and steps from the Seattle Convention Center. The venue features three distinct spaces: the Alder Room, a warm and versatile semi-private setting with an open floor plan; the Ash Room, an intimate dining space anchored by a handcrafted Ashwood table and local artwork; and the Bar & Lounge, which channels the vibrant energy of the city with stone, walnut, and brass finishes and custom lighting. Guests enjoy refined Pacific Northwest-inspired cuisine, a craft cocktail program, and tailored hospitality for occasions ranging from board meetings and client dinners to full-scale celebrations. With walkable access to hotels, offices, and iconic Seattle landmarks, Alder & Ash delivers a polished, hospitality-driven experience for every event.

HIGHLIGHTS

- Prime downtown location
 - Versatile event spaces
- Customizable culinary & beverage programs
- Professional event support
 - Flexible event packages
 - Distinctive atmosphere



REFINED PACIFIC NORTHWEST CUISINE & BEVERAGE

Our culinary program celebrates the ingredients and producers of the Pacific Northwest offering small plates, handhelds, salads, and seasonal main dishes. While craft cocktails, local wines, and a curated beer list anchor the bar program at Alder & Ash.

CULINARY & BEVERAGE OFFERINGS

- Passed canapés
- Interactive stations
- Buffet and family-style service
- Plated dinners
- Breakfast and lunch meetings
- Wine tastings and pairings
- Custom cocktail experiences



THE ALDER ROOM

Warm, open, and versatile, the Alder Room is our largest semi-private space, accommodating up to 40 guests for a reception or 28 seated. Its open floor plan lets guests take in the energy of Alder & Ash. It's our most requested space for holiday parties, business meetings, dinners, and convention breakout sessions.

CAPACITIES

28 Seated Dinner

40 Reception

HIGHLIGHTS

- Semi-private dining environment
- Seasonal, chef-driven menus
 - Dedicated service team
 - AV Capabilities



THE ASH ROOM

A handcrafted Ashwood table anchors this semi-private dining room suited for gatherings both social and professional. Birthdays, corporate lunches, pre-theater dinners, bachelorette and bachelor parties are lively in this intimate space.

CAPACITIES

12 Seated Dinner

30 Reception by adding the Library

HIGHLIGHTS

- Semi-private dining environment
 - Seasonal, chef-driven menus
 - Dedicated service team
- Local artwork and lighting fixtures



BAR & LOUNGE

The Bar & Lounge pairs Pacific Northwest design with Alder & Ash's full-service bar — a natural fit for private cocktail events and group gatherings. Choose from handcrafted cocktails, Washington wines, and local craft beers, paired with a customizable menu of New American small plates and shareable bites.

CAPACITY

75 Reception

HIGHLIGHTS

- Full craft cocktail bar and lounge setting
- Ideal for cocktail receptions and mixers
- Custom cocktail experiences for groups



CANAPES

Cocktail Reception - 2 hours - Choose 6 - \$60/person - +\$6 for each additional selection

Add Welcome Reception to your Lunch or Dinner event - 1 hour - Choose 3 - \$32/pp - +\$6 for each additional selection

GARDEN

Tomato & Mozzarella Skewer
balsamic glaze, basil

Ricotta Crostini
pistachio, truffle honey

Beet & Goat Cheese
endive, almond, pickled shallot

Mac & Cheese Croquettes
truffle, cheddar

Falafel
yogurt dill, herb oil

Mushroom Arancini
fontina, parmesan, mozzarella

LAND

Wagyu Cheeseburger Slider
potato bun, pickles, cheddar

A&A Meatballs
marinara, parmesan, basil

Pigs In A Blanket
hot dog, everything bagel seasoning,
grainy mustard

Petite Reuben
russian dressing, swiss

Prosciutto & Melon Skewer
balsamic glaze

Karaage Japanese Fried Chicken
sriracha lemon aioli

Steak Skewers
chimichurri

Lamb Lollipops
garlic, rosemary +5 per guest

SEA

Salmon Crispy Rice
sriracha aioli, nori, soy caramel, herb oil

Tuna Tartare
avocado, soy, wonton crisp

Hamachi Ceviche
chile verde, lime, jicama, lettuce cup

Crab Cake
mustard remoulade +\$3 per guest

Caviar Tots
crispy potato, creme fraiche

Sesame Ginger Coconut Shrimp
sweet chili glaze

Shrimp Cocktail
mezcal cocktail sauce +\$4 per guest

*Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Menus are subject to change based on seasonality and the availability of locally sourced ingredients. Pricing does not include any applicable venue fee, a taxable 24% administrative fee, or state and local taxes. These fees and taxes do not apply toward the food and beverage minimum. A 3.5% processing fee will be added to all event payments made by credit card.

STATIONS

Minimum 10 guests

MARKET TABLE

+\$24 Per Guest

seasonal crudité selection, white bean hummus,
ricotta, crushed avocado, fresh cut seasonal
fruit, dried fruit, fresh artisanal breads

chef's selection of cured meats & cheese,
fruit, accompaniments, bread & crackers
+ \$12 per guest

DESSERT STATION

cheesecake squares & brownies +\$6 per guest

PASTA STATION

\$32 Per Guest • Select Two

Rigatoni Bolognese
ricotta, parmigiano reggiano

Lumache Vodka Sauce
burrata, basil

Casarecci
basil pesto, pine nuts, sundried
tomatoes, parmigiano reggiano

Orecchiette
sausage, broccolini, pecorino

BURGER STATION

\$35 per guest

side of pickles, onions, lettuce, ketchup,
tomato, mustard + herb fries

Classic
butcher's blend

Veggie
impossible burger

RAW BAR STATION

Priced by the piece

a chilled seafood display featuring
your choice of freshly shucked oysters,
jumbo shrimp and seasonal ceviche.

Oysters \$6 each

Jumbo Shrimp \$7 each

Seasonal Ceviche \$5 each

served with citrus, mignonette, cocktail sauce,
horseradish and classic raw bar accompaniments.

Minimum order of 1 dozen

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poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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STATIONS CONT.

Minimum 10 guests. 2 hour service

SKEWER STATION

\$28 Per Guest

Soy-Glazed Beef

Ginger-Sesame Chicken

Miso-Marinated Vegetables

included sauces: peanut-satay, black garlic
teriyaki, sweet chili, thai basil coconut curry,
szechuan peppercorn

TACO STATION

\$35 Per Guest • Select Two

Pork al Pastor

Chicken Tinga

Carne Asada

Marinated Vegetables

warm corn tortillas, guacamole, corn chips,
salsa verde, salsa roja, pico de gallo

churros & mexican chocolate dipping sauce
+\$8 per Guest

CARVING STATION

\$55 Per Guest • Select One

+\$15 per Additional Item

\$100 Chef Attendant

Grilled Atlantic Salmon

Roasted Chicken

Spice Rubbed Pork Loin

NY Strip Steak

rosemary potatoes, seasonal vegetables,
horseradish cream, salsa verde, au poivre

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DINNER

Family-Style or Buffet

3 Courses | \$95

SALAD

Select One

Mixed Baby Greens

cucumber, carrots, cherry tomato,
lemon-thyme vinaigrette

Classic Caesar Salad

parmesan, garlic croutons

Marinated Beet Salad

goat cheese, citrus vinaigrette

Wedge Salad

blue cheese, cherry tomato, bacon

CHILDREN'S MEAL

\$25 per guest

Chicken tenders with french fries or fresh fruit

Rigatoni with butter or marinara

Cheeseburger with french fries or fresh fruit

ENTRÉES

Select Three

Shrimp Scampi

Black Angus Sirloin

Atlantic Salmon

Roasted Organic Chicken

Red Wine Braised Short Rib

STARCH

Select One

Mushroom Risotto

Roasted Potatoes

Whipped Potatoes

French Fries

VEGETABLE

Select One

Roasted Root Vegetables

Seasonal Vegetables

Sautéed Broccolini

Sautéed Greens

DESSERT

Select Two

Cheesecake

classic cheesecake, graham cracker
crust, seasonal berry compote

Seasonal Fruit Cobbler

baked seasonal fruit, brown sugar
crumble, vanilla whipped cream

Fresh Berries

market berries, vanilla chantilly
cream, mint

Warm Chocolate Cake

vanilla bean ice cream, chocolate sauce

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DINNER

Plated
3 Courses | \$150 Per Guest

STARTER

Select Two

Arugula & Frisée

apples, manchego cheese, almonds,
lemon thyme vinaigrette

Burrata

toasted pistachios, seasonal greens,
crostini, blackberry vinaigrette

Classic Caesar Salad

parmigiano reggiano, herb croutons

Salmon Crispy Rice

nori, sriracha aioli, soy caramel,
herb oil

Olive Oil Roasted Beets

fennel, whipped goat cheese, hazelnuts

ENTRÉES

Select Three

Steak Frites

black garlic marinade, truffle fries

Pasta Primavera

linguine, seasonal vegetables,
extra virgin olive oil, garlic herb sauce

Shrimp Scampi

linguine, garlic-lemon butter, spinach,
toasted breadcrumbs, basil

Filet Mignon +\$10

whipped potatoes, demi glace, asparagus

Red Wine Braised Short Rib

whipped potatoes, roasted chilies,
pickled onion, shaved radish, herb salad

Lemon Caper Chicken

roasted potatoes, broccolini,
crispy capers

Grilled Atlantic Salmon

farro, braised greens, yogurt-dill sauce, herb salad

Butter Poached Lingcod

yukon potatoes, green bean, corn,
lemon herb butter, watercress

DESSERT

Select Two

Cheesecake

classic cheesecake, graham cracker
crust, seasonal berry compote

Seasonal Fruit Cobbler

baked seasonal fruit, brown sugar
crumble, vanilla whipped cream

Fresh Berries

market berries, vanilla chantilly
cream, mint

Warm Chocolate Cake

vanilla bean ice cream, chocolate sauce

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LUNCH

Family-Style or Buffet
3 Courses | \$60 Per Guest

SALAD

Select One

Mixed Baby Greens

cucumber, carrots, cherry tomato,
lemon-thyme vinaigrette

Classic Caesar

parmesan, garlic croutons

Marinated Beet Salad

goat cheese, citrus vinaigrette

Wedge Salad

blue cheese, cherry tomato, bacon

ENTRÉES

Select Two

Roasted Cauliflower

Roast Turkey Club

Crispy Chicken Sandwich

Atlantic Salmon

Classic Cheeseburger

Roasted Organic Chicken

Avocado Toast

Flat Iron Steak

CHILDREN'S MEAL

\$25 per guest

Chicken tenders with french fries and fresh fruit

Rigatoni with butter or marinara

Cheeseburger with fries

SIDES

Select Two

Roasted Root Vegetables

Sautéed Greens

French Fries

Roasted Potatoes

DESSERT

Select Two

Cheesecake

Brownie

Ice Cream Sundae

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BOARDROOM

HEALTHY BREAKFAST

\$35 per guest

served family-style or buffet

Sliced Seasonal Fruit and Berries

Granola & Greek Yogurt

Selection of Fresh Juices

Steel Cut Oats

BREAKS

\$20 per guest for one Break

or \$30 per guest for two Breaks

Sweets

selections of cookies, macarons and
gluten free chocolate tarts

Energy

assortment of fresh and dried fruits,
nuts, yogurt parfait and granola

ALDER & ASH

SALAD & SANDWICH BOARD

\$35 per guest

served family-style or buffet

choice of two salads and two sandwiches

served with house-made chips and fresh fruit

SALADS

Mediterranean Salad

tomato, cucumber, peppers,
radish, chickpeas, tahini,
red wine vinaigrette

Classic Caesar Salad

little gem lettuce, parmigiano
reggiano, country bread croutons

Cobb Salad

mixed greens, tomato,
cucumber, bacon, blue cheese,
herb-buttermilk dressing

SANDWICHES

BLT

bacon, lettuce, tomato, herb
aioli, sourdough bread

Crispy Chicken Sandwich

kohlrabi, cabbage, tartar sauce,
brioche bun

Roasted Turkey Sandwich

bacon, lettuce, tomato, herb aioli

Avocado Toast

grilled sourdough, 7-minute egg,
togarashi, dill

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BREAKFAST

\$45 Per Guest

2 Courses | Served Family-Style or Buffet

STARTERS

Pastry Basket

Granola & Greek Yogurt

Fruit Bowl

COFFEE AND TEA SERVICE

\$12 per guest

artisan coffee station and selection of fine teas served
with sugar, honey, creamers and milk alternatives.

MAIN COURSE

Select Two

Herb Egg Scramble

Steel Cut Oats

Everything Bagel & Lox

Brioche French Toast

Breakfast Sandwich

Mushroom & Goat Cheese Omelette

Steak & Scrambled Eggs +\$7 per guest

Sides

Applewood Smoked Bacon

Crispy Yukon Gold Potatoes

Turkey Sausage

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BAR & BEVERAGES

2-Hour Events

Final bill based on actual day of consumption

PREMIUM BAR

Estimated \$55 per guest

full premium open bar with top shelf spirits
up to two signature cocktails
sommelier's selection of red,
white & sparkling wine
craft domestic bottled beers

SIGNATURE BAR

Estimated \$45 per guest

up to two signature cocktails
sommelier's selection of red,
white & sparkling wine
craft domestic bottled beers

WINE & BEER

Estimated \$35 per guest

sommelier's selection of red,
white & sparkling wine
craft domestic bottled beers

NON-ALCOHOLIC BEVERAGES

\$12 per guest | required for all private events

selection of juice, soda,
water, coffee and tea

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Location & Accessibility

Nearby Hotels

- Sheraton Grand Seattle
- Grand Hyatt Seattle
- Hyatt Olive 8
- Hyatt Regency Seattle
- Hilton Motif Seattle
- Fairmont Olympic

Self Parking

US Bank Center Garage

Located directly across from the Sheraton Grand Seattle on 6th Ave.

7th & Pike Garage - Grand Hyatt

Additional public parking garage within a short walk of the venue.

Valet Parking

Sheraton Grand Seattle

Most convenient garage for guests located on the same property as Alder & Ash.

Transit

Link Light Rail

Nearest Station:

Westlake Station 40 minute ride to airport

King County Metro Bus Lines

Nearest Bus Stops:

Pike St & 7th Ave / 8th Ave.

3rd Ave & Pike St Transit Hub.

Seattle Streetcar

First Hill Streetcar Line

Nearest Stop:

Broadway & Pine or Broadway & Pike

South Lake Union Streetcar Line

Nearest Stop:

Westlake & McGraw Square

Seattle Monorail

Nearest Station:

Westlake Center Station

Direct 90-second connection to the Seattle Center,

Climate Pledge Arena, and the Space Needle.

Nearby Attractions

Seattle Convention Center - Arch & Summit

The SCC Arch stands directly across the street from Alder & Ash; Summit rises a block and a half beyond it. Together the two buildings form a one-million-square-foot campus.

Theater & Performing Arts District

The Paramount Theatre, 5th Avenue Theatre, Benaroya Hall, and ACT Theatre are all within walking distance.

Downtown Retail Corridor

Anchored between the Pike Place Market and Pacific Place, Nordstrom's flagship store and other fine retailers offer prime shopping in the heart of downtown.

Seattle Center

The legacy of the 1962 World's Fair: the Space Needle, Chihuly Garden, MoPOP, Pacific Science Center, and Climate Pledge Arena on one campus. Take the monorail and arrive in two minutes!

ALDER & ASH

CONTACT OUR EVENTS COORDINATOR TODAY

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