

SEATTLE DESIGN CENTER

Seattle Design Center is the perfect venue to hold private events, charity galas and corporate functions. Whether you are looking for a smaller and more intimate event or a large reception, this space can accommodate you. Surrounded by luxury showrooms, high ceilings and beautiful skylights, the Design Center offers a unique venue that can meet any event needs.

VENUE RENTAL RATES

SDC ATRIUM - \$9450

Saturdays

SDC ATRIUM - \$8,250

Sunday - Friday | *Building accessible after 5pm Monday - Friday*

G2 - \$7150

Sunday - Friday | *Building accessible after 5pm Monday - Friday*

ADDITIONAL ITEMS

SDC UPPER AREA & SKY BRIDGE - \$1000

Optional with rental of Atrium

ADDITIONAL HOURS - \$350 per hour

10 Hours included with venue fee

CORKAGE FEE - \$1250

Alcohol must be served by a licensed and insured caterer/bartender

GUEST COUNT LARGER THEN 350 Guest - \$375 per 100

extra charges cover cost for extra cleaning staff on site

ABOUT

- Atrium Capacity 899 Standing | 550 Seated
- G2 Capacity - 499 Standing | 200 Seated
- Monday - Friday Venue Hours are available from 5pm - midnight, no exceptions.

INCLUDED

- 10 Hours included with Venue Fee
- 35 Round Tables (72" seats 10)
- 350 Black Chiavari Chairs
- 8 Cocktail Tables
- 90 Parking Spaces
- Janitor, Security & Event manager on site

CATERING

Seattle Design Center has a list of select caterers you may choose from when serving food at your event. These caterers have knowledge and experience in the Design Center environment and their working procedures have been approved by the Seattle Design Center ensuring a more seamless event experience. You may contact them directly for sample menus and proposals.

Outside catering is not allowed. Corkage fees apply for alcohol brought into the venue.

ARISTA CATERING | John Merovich | 206.250.5143 | john@aristacatering.com

BLUE RIBBON | Vanessa Smith | 206.328.2442 | info@blueribboncooking.com

CAMERON CATERING | Suzanne Cameron | 206.781.8149 | suzanne@cameroncatering.com

GOURMONDO CO | Alicia Craft | 206.587.0190 | alecia@gourmondoco.com

JOHN HOWIE CATERING | Sarah Corbett | 206.456.1892 | catering@seastarrestaurant.com

LEAHS KOSHER CATERING | Leah Jaffee | 206.985.2647 | leah@leahscatering.com

LISA DUPAR CATERING | Carlee Halbert | 425.881.3250 | info@duparandcompany.com

MADRES KITCHEN | Erika Rivas | 206.227.7478 | erika@madreskitchen.com

RAVISHING RADISH | Vickie Peterson | 206.860.7449 | vickie@ravishingradish.com

TUXEDOS & TENNIS SHOES | Emily Schiller | 206.932.1059 | emilys@dsquaredcompany.com

SDC PRODUCTION

As a full service provider, PNTA can manage custom staging, draping, lighting, audio and video solutions to meet your events unique needs. All AV equipment and labor will be billed and contracted with PNTA.

PNTA Broadcast & Live Events | 206.622.7850 | eventsdepartment@pnta.com
