

SDC 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 or meeting's needs.

Venue Rental Rates - 2022

SDC \$9,350 Sat
\$8,250 Sun-Fri
*building accessible
after 5pm Mon-Fri;
all day Sat-Sun*

G2 \$7,150 Mon-Sun

About

- Atrium Capacity (standing | seated): 899 | 550
- G2 Capacity (standing): 499
- Mon-Fri venue hours are available from 5pm-11pm
- Sat-Sun venue hours are available 9am - midnight
- A non-refundable deposit of 50% required to book venue

Additional Items

SDC Upper Area & Sky Bridge \$1000
optional with rental of Atrium

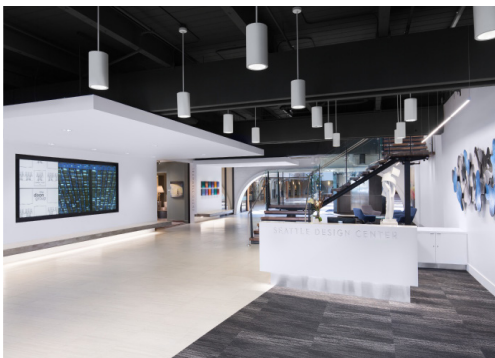
Additional Hours \$350 9am-5pm
\$750 5pm-9am

Outside A/V \$1,500

Guest counts larger than 350
Additional fees may apply

Included With The Venue

- 35 72" round tables (seats 10)
- 350 black Chiavari chairs
- 8 cocktail tables
- 90 parking spaces
- Janitor, Security & Event manager on site
- SDC Media: Website Listing & Social Media



prices subject to change

Required 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 approved alcohol brought into the venue.

Arista Catering | John Morovich | 206.250.5143 | john@aristacatering.com

ACT 3 | Markelle Fuegmann | 425.251.9102 | markelle@act3catering.com

Blue Ribbon | Vanessa Smith | 206.328.2442 | info@blueribboncooking.com

Cameron Catering | Suzanne Cameron | 206.781.8149 | suzanne@cameroncatering.com

Din Tai Fung | Booth Nguyen & Max Hamilton | 425.310.5398 | events@dintaifungusa.com

Foodz | Shelby Sewell | 206.297.9634 | Shelby@foodzcatering.com

Gourmondo Co. | Special Events | 206.762.2977 | events@gourmondoco.com

Green Leaf Catering | Peter Kuang | 206.947.4908 | greenleaftaste@yahoo.com *additional fees apply

Herban Feast | Mary Brainard | 206.932.4717 | marketfresh@herbanfeast.com

John Howie Catering | Kathi Jo Menzyk | 425.456.1892 | kmenzyk@seastarrestaurant.com

Leah's Kosher Catering | Leah Jaffee | 206.985.2647 | leah@leahscatering.com

Lisa Dupar Catering | Tracy Ray | 425.881.3250 | info@duparandcompany.com

Madres Kitchen | Osiris Navarro | osiris@madreskitchen.com

McCormick & Schmick's | Becky Williams | 206.762.4418 | info@CateringbyMandS.com

Ravishing Radish | Nora Colello | 206.860.7449 | nora@ravishingradish.com

Tuxedos & Tennis Shoes | Kristin Beman | 206.932.1059 | kristinb@dsquaredcompany.com

Bartending Service

Perfect Pour | Ross Steidel | perfectpourseattle@gmail.com

SDC Production

As a full service provider, we can manage custom staging, draping, lighting, audio and video solutions to meet your event's unique needs. *(A/V equipment and labor will be billed separately.)*

Please contact our in-house A/V coordinator:

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

sdcevents@pnta.com | 206.347.6601

SeattleDesignCenter.com/Events

5701 Sixth Ave S. | Seattle, Washington 98108