



Welcome to the Corson Building

5609 Corson Ave., S
Seattle, WA 98108
206.762.3330



The Corson Building

The Corson Building space is a unique and beautiful backdrop for weddings and other special occasion events. The Corson Building opened its doors as a restaurant in 2008. Originally built in 1926, the building was constructed as a home. Initially intended as such, we have honored that mentality in its current incarnation as an eatery as well as an event space.

Anchored by a deep respect and connection for this magnificent region we call home, we strive to offer a dining & event experience unique to the Pacific Northwest. Inspired by the natural abundance that surrounds us and the dynamic and vibrant city we live in, The Corson Building is designed to celebrate all that these things have to offer.

We would love nothing more than to invite you into our home for your wedding or next event. We look forward to learning more about how we can celebrate you on your big day.



The Details

Seating

All event seating is currently outside only on the covered/heated patio until further notice. All tables outside are covered and we provide multiple propane heaters year-round.

Capacity

Up to 80 guests

Timing

Include a couple details about run of show.

Meal

Our menus are inspired by the seasons. The majority of our ingredients are sourced from local farms and purveyors. We work with our clients to tailor a menu that's specifically focused on their event.

To help with this process, we ask that our clients compile a list of dietary restrictions and allergies to assist in our planning.

Amenities

We are proud to be an all-encompassing venue. We provide on-site support before & during your event as well rental coordination for AV, tech, & dinnerware.

Additionally, Corson Building is designed with designated venue space for getting ready, ceremony, & reception celebrations.





Pricing: Facilities

October 1st - May 14:
\$1,000 per event

Weekdays, May 15 - September 30:
\$1,500 per event

Fridays, Saturdays, & Sundays,
May 15 - September 30:
\$2,500 per event

Pricing: Menu

Brunch

FOOD

Family-Style 3 Course	\$60 per person
Family-Style 4 Course	\$70 per person

BEVERAGES

Brunch Beverages I	\$35 per person
<i>mimosa, orange & grapefruit juice, coffee & tea</i>	
Brunch Beverages II	\$20 per person
<i>juice, coffee & tea</i>	

Lunch

FOOD

Family-Style 3 Course	\$60 per person
Family-Style 4 Course	\$70 per person

BEVERAGES

Lunch Beverages I	\$45 per person
<i>wine, beer, non-alcoholic offerings</i>	
Lunch Beverages II	\$20 per person
<i>sodas, iced tea, coffee & tea</i>	



Pricing: Menu

Dinner

FOOD

Family-Style 4 Course	\$105 per person
Family-Style 5 Course	\$130 per person
Hors d'oeuvres <i>4 varieties</i>	\$30 per person

BEVERAGES

Dinner Beverages I \$80 per person
up to 6 hours; *beer, red, white & sparkling wine, cocktails, housemade soda, coffee & tea*

Dinner Beverages II \$60 per person
up to 6 hours; *beer, red, white & sparkling wine, housemade soda, coffee & tea*

*You are welcome to purchase your own wine, beer & non-alcoholic beverages, however, we charge a \$20 per person Bartending & Corkage fee (with a \$1000 minimum).





Pricing: Additional

FOOD & BEVERAGE MINIMUMS

\$5,000 for Monday through Wednesday

\$6,000 for Thursday, Friday and Sunday

\$10,000 for Saturday

\$8,000 for Saturday

\$3,500 for brunch & lunch

*Pricing excludes Seattle Sales Tax

ADDITIONAL COSTS

All events are subject to a 22% administrative fee, based on the food & beverage total. The administrative fee includes an 18% gratuity, and also serves to offset ancillary expenses associated with the planning and administration of each event. Additional gratuity is not expected.

Events for 30 or more guests may require additional rentals, a service which we guide, facilitate, and coordinate. Depending on the size of the event, rentals may range from \$800-\$5,000 (estimated).

A 3% convenience fee added to final payments made via credit/debit card.

Services Included

The unique thing about weddings at the Corson Building is that we take care of pretty much anything. Although we welcome to addition of a wedding planner, we do not require one.

Included in our services:

- Set-up & tear down of tables & chairs
- All dishware, glassware, linens, & cutlery
- Full dinner & bar service
- Clean up
- Facilitation of all audio rentals
- Day-off schedule creation

*Additional rentals available upon request & additional price.



Sample Menus



WINTER

Rabbit Liver Pate with Plum Chutney & Grilled Leeks

...

Endive, Cara Cara Oranges, Beets & Celery
with Fried Almonds & Pecorino

...

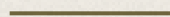
Celeriac Ravioli with Dungeness Crab, Black Trumpet
Mushrooms & Pine Nut Brown Butter

...

Braised Beef Shoulder with Brussels Sprouts & Horseradish
Delicata Squash, Cabbage & Fried Mustard Seeds

...

Date Brown Butter Tart with Orange Blossom Water Ice
Cream & Candied Citrus Rind



Sample Menus



SPRING

Ricotta Toasts with Fava Beans, Pine Nuts, Olives & Mint

...

Young Lettuces, Slivered Turnips, Fennel & Radishes with
Buttermilk & Dill

...

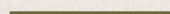
Steamed Halibut with English Peas, New Potatoes, Yogurt &
Curry Leaf Brown Butter

...

Grilled Guinea Hen with Spring Onions & Morels
Mustard Greens, Lentils & Romesco Sauce

...

Rhubarb Crostada with Strawberry-Rose Ice Cream



Sample Menus



SUMMER

Burrata Toasts with Grilled Eggplant, Beets,
Pomegranate Molasses & Walnut Pesto

...

Heirloom Tomatoes, Nectarines, Cucumbers,
Tarragon, Pistachios & Feta

...

Roasted Coho with Chanterelles, Corn, Zucchini,
Black Rice & Pumpkin Seeds

...

Roasted Pork Loin with Grilled Peaches, Peppers & Almonds
Pole Beans, Emmer, Grilled Onions & Basil

...

Almond Cake with Summer Berries &
Elderflower Whipped Cream

Sample Menus



AUTUMN

Smoked Cod Brandade with Pickled Vegetables &
Watercress

...

Chicories, Carrots, Apples & Radishes with Tahini

...

Roasted Black Cod with Peppers, Fennel, Chickpeas &
Parsley

...

Braised Lamb Shoulder with Eggplant,
Harissa & Preserved Lemon
Potatoes, Chard, Cauliflower & Yogurt

...

Fig Tart with Fig Leaf Ice Cream



Thank You!

Interested in scheduling an in-person or virtual tour?
Reach out!

Visit our [Calendar](#) for a full list of available dates.

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