

General Information

National Conventions

It's no secret the Seattle Convention Center is the natural choice for the Northwest's biggest moments. What may surprise you is why. It begins with our location. We're in the heart of Seattle and within walking distance to world-class hotels, restaurants, entertainment, and waterfront attractions.

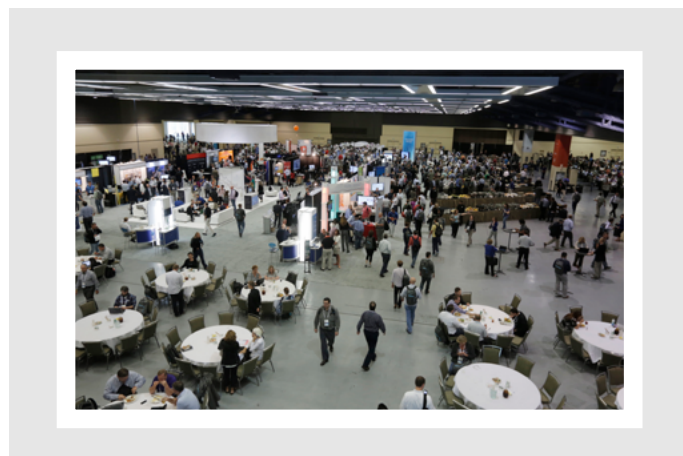
Next, you'll love what comes out of our kitchen: unique, regional dishes, made from scratch with locally sourced produce, seafood, and meats. Think of it as having one of Seattle's finest restaurants devoted exclusively to the tastes of your guests, morning, noon and night.

For such a big venue, we pay attention to the little things. Count on us to orchestrate the dozens of personal touches you and your guests will appreciate, from customized menus and audiovisual, to ideal room sets and environmental sustainability.

Your event belongs at the Center.

Features & Capabilities

- Flexible/configurable event space
- Over 9,000 hotel rooms within a 6 block radius
- Tailored menu planning to fit your unique needs
- Regional dishes made with locally sourced food products
- Production support from expert service partners
- Digital wayfinding and meeting room signage
- Complimentary WiFi in public/common areas
- Choose your own general service contractor and vendors for freight handling, aisle/booth carpet cleaning, and registration services
- Simplified contracting and master billing covering all services



Included with Rental

- Room set of your choice (theater, classroom or conference style)
- One daytime room refresh and nightly cleaning to GBAC STAR™ standards
- Room conversions:
 - Daytime from a meeting set to/from a food and beverage set
 - Overnight to/from any set or room combination
- Dressed tables for handouts/brochures and message/white boards
- Two (2) 20-amp electrical outlets per meeting space
- Up to 12 carpeted and dressed risers per event space
- Standard digital signage or easels at all meeting rooms
- House lighting and air conditioning, ventilation or heat is provided at comfortable levels during event hours
- Common areas maintained by Center staff during show and thoroughly cleaned once each night (lobbies, restrooms, uncarpeted aisles)
- Loading dock space may be used by your service contractors and exhibitors in consideration of other events in the facility.
- Small, flatbed carts when pre-approved/arranged by show management
- On-premises, 24-hour building security

Current as of March 30, 2022. Services will be refined and updated as CDC, governmental and industry best practices evolve. Contact your Sales Manager or visit seattleconventioncenter.com for current information.

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Safety First

- GBAC STAR™ Facility Accreditation
- Modified catering and banquet services which exceed local, state and government guidelines and requirements
- Clear communication throughout logistics planning to ensure a safe and comfortable event

Expert In-House Service Partners

- Catering – Exclusive
- Voice/Data/Network – Exclusive
- Temporary Electrical – Exclusive
- Audiovisual – Preferred
- Ballroom Rigging – Exclusive

Should you choose an outside audiovisual provider, the built-in house sound system can be used for a nominal use fee and will be operated by our preferred provider.

Budgeting for Additional Expenses

- Labor fees for event related staff positions (i.e. badge checkers, door monitors, coat and luggage check, emergency medical staff, transportation attendants, etc.)
- Daytime room conversions when converting from meeting set to meeting set
- Additional microphones, audiovisual equipment, or sound system use
- Telecommunications, toll charges or connectivity
- Electrical services for production, registration, and exhibitors
- Carpet and aisle and booth cleaning in exhibit and registration areas
- Private security or Seattle Police Department officers, as
- Room re-keying for additional security
- Validated parking
- Event or sponsor print signage
- Custom digital signage



our commitment

To provide the highest level of service to make your next event a safe and unforgettable experience.

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