**Win the Ultimate New Year’s Eve 2017 Experience at Four Seasons Hotel Seattle**

The luxury hotel is ringing in the new year with a giveaway for two

**December 5, 2017**,  *Seattle, U.S.A.*

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The place to see and be seen this holiday season, [Four Seasons
Hotel Seattle](https://www.fourseasons.com/seattle/) is celebrating the New Year by awarding one lucky winner and their guest with a lavish New Year’s Eve culinary and staycation experience. The contest is through the Hotel’s [Facebook](https://www.facebook.com/FourSeasonsHotelSeattle/photos/a.379847557606.161789.201548687606/10155317013117607/?type=3&theater) page.

Eligible entrants have the chance to win two tickets to the Moët & Chandon New Year’s Eve 2017 Bash at [Goldfinch Tavern](https://www.fourseasons.com/seattle/dining/restaurants/goldfinch_tavern/), an overnight night stay in a Seattle View guest room on December 31, 2017, and breakfast for two the next morning.

The contest is now live and will end on Friday, December 29, 2017 at 10:00 am PST. Fans and followers of the Hotel’s Facebook page can enter for a chance to win by liking the Hotel’s [page](https://www.facebook.com/FourSeasonsHotelSeattle/) and commenting with a .gif that describes how they would feel if they won.

The New Year’s Eve bash includes a [five-course feast](http://www.goldfinchtavern.com/events/2015/12/31/new-years-eve-dinner-at-goldfinch-tavern) prepared by Chef [Joe Ritchie](https://press.fourseasons.com/seattle/hotel-team/joe-ritchie.html) and the team, champagne toast at midnight, party favours and beats by DJ Nelson Estrada. Guests can expect a great culinary evening paired with DJ Nelson’s passion to take the crowd to new heights of excitement and energy.

Choose from a selection of Goldfinch Tavern’s favourites, from king crab salad and hamachi crudo to spot prawn ravioli and the black truffle risotto. Entrée choices range from scallop and lobster; grilled rabbit; grilled wagyu beef; or a spiced crusted lamb loin. Save room for a decadent dessert before taking the elevator home to one of the Hotel’s spacious guest rooms, with views of nearby Seattle Art Museum.

For further contest information, review the official rules [here](http://bit.ly/2kg2f6i). To follow
Four Seasons
Holiday posts around the world follow **#FSHoliday**.

To book a stay at the Hotel or make reservations to the Moët & Chandon New Year's Eve Bash, contact the Hotel at 206 749 7000.

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