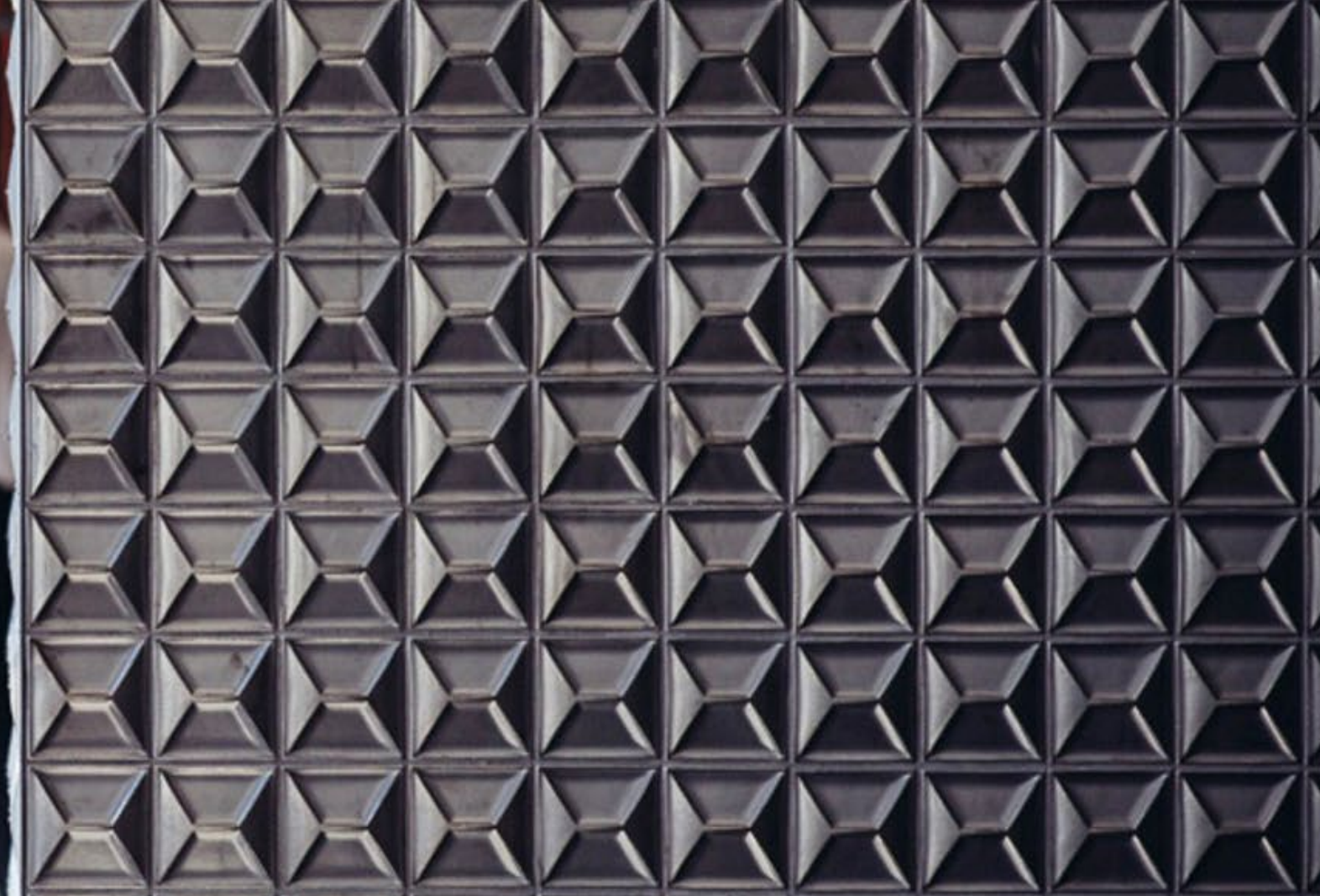




FOUR SEASONS
HOTEL
SEATTLE

DISCOVER OUR *CATERING* MENUS

TASTE THE PACIFIC NORTHWEST →



WELCOME TO *SEATTLE*

Surrounded by iconic destinations such as Pike Place Market and Seattle Art Museum, Four Seasons Hotel Seattle delivers a Five-Star culinary experience that elevates every curated event. Menus reflect the quintessential Pacific Northwest spirit of the Hotel, personalized for you by the Hotel's culinary and events team. Pacific Northwest cuisine is steeped in seasonality and local ingredients. We bring you fresh king salmon, Dungeness crab, locally foraged mushrooms, Washington apples, stone fruit and Walla Walla onions.

Our goal is to create an environment that inspires and brings people together for meaningful connections.

[EXPLORE OUR MENUS →](#)





MORNING

BREAKS

MIDDAY

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BEVERAGES

GENERAL GUIDELINES

CONTACT

Breakfast Buffet

Brunch Buffet

Breakfast Enhancements

Breakfast Stations

Plated Breakfast

BREAKFAST BUFFET

Minimum of 20 guests required for Buffet. Modified Buffet menus for under 20 guests available upon request

All Buffets include Freshly Brewed Fonté® Regular and Decaffeinated Coffee, Selection of Teas

NORTHWEST BREAKFAST

\$65 PER PERSON

Selection of Freshly Squeezed Organic Juices: Orange, Washington Apple Cider, Evergreen **V GF**

Selection of Sliced Seasonal Fruits and Berries **V GF**

Huckleberry Strata, Honey-Whipped Ellenos Yogurt **VG**

Housemade Pastries: Butter Croissants, Chocolate Croissant, Almond Danish, Vegan Apple Muffin **VG**

Honey-Whipped Sweet Butter & Jam

Northwest House-Smoked Salmon Benedict, Fresh Herb Béarnaise

Trio of Roasted Potato Hash, Torn Herbs, Morel Mushrooms, Red Wine Onion **VG GF**

Maple-Cured Link Sausage **GF**

Applewood-Smoked Bacon **GF**

AMERICAN BREAKFAST

\$55 PER PERSON

Selection of Freshly Squeezed Organic Juices: Orange, Watermelon Raspberry Mint, Evergreen **V GF**

Selection of Sliced Seasonal Fruits and Berries **V GF**

Assorted Greek Yogurt, Honeybee Pollen, Granola, Chukar Cherries, Nuts **VG**

Housemade Pastries: Butter Croissant, Chocolate Croissant, Almond Danish, Seasonal Muffin **VG**

Honey-Whipped Sweet Butter & Jam

Scrambled Organic Free-Range Brown Eggs **GF VG**

Tricolor Potato Hash, Cured Tomatoes, Grilled Asparagus **GF**

Applewood-Smoked Honey Pepper Bacon **GF**

Chicken Sausage **GF**

FRESH START

\$52 PER PERSON

Selection of Freshly Squeezed Organic Juices: Mango Turmeric Lemonade, Cucumber Pineapple, Grapefruit Mint **V GF**

Selection of Sliced Seasonal Fruits and Berries **V GF**

Layers of Fresh Raspberry, Agave Chia Coconut Custard, Macadamia Nut Granola Crisp **V GF**

Vegan Apple Muffin, Gluten-Free Banana Chocolate Muffin **V**

Honey-Whipped Sweet Butter & Jam

Steel-Cut Oatmeal: Oat Milk, Dried Fruits, Organic Nut Box, Honey Pots **DF VG**

Asparagus and Goat Cheese Crustless Quiche, Heirloom Tomato Marmalade **GF VG**

Black Forest Ham & Mountain Swiss Crustless Quiche **GF**

Organic Chicken Sausage

CONTINENTAL BREAKFAST

\$44 PER PERSON

Selection of Freshly Squeezed Organic Juices: Orange, Watermelon Raspberry Mint, Evergreen **V GF**

Ellenos Yogurt Parfait **VG**

Selection of Sliced Seasonal Fruits and Berries **V GF**

Housemade Pastries: Butter Croissant, Chocolate Croissant, Seasonal Muffin **VG**

Honey-Whipped Sweet Butter & Jam



NF - Nut Free **V** - Vegan **VG** - Vegetarian **GF** - Gluten Free **DF** - Dairy Free
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Menu items are subject to change based on seasonality



MORNING

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Breakfast Buffet

Brunch Buffet

Breakfast Enhancements

Breakfast Stations

Plated Breakfast

BRUNCH BUFFET

Minimum of 20 guests required for Brunch Buffet

All Buffets include Freshly Brewed Fonté® Regular and Decaffeinated Coffee, Selection of Teas

LOCAL HARVEST

\$115 PER PERSON

Available Year-Round

Selection of Juices: Freshly Squeezed
Organic Juices: Orange, Watermelon
Raspberry Mint, Evergreen **V GF**

Strawberry-Raspberry &
Banana Protein Smoothie **V GF**

Multi-Melon Parisian Cocktail,
Spun Fireweed Honey Yogurt **VG GF**

Wild Strawberry Strata, Basil,
Balsamic Granola, Ellenos Yogurt **VG**

Sweet Cream Biscuits
Raspberry Jam, Tangerine Marmalade,
Country Butter **VG**

Arrowhead Spinach, Crisp Pancetta
and Sliced Egg Dressing **GF**

Vine-Ripe Tomato, Fresh Buffalo
Mozzarella, Basil Leaves,
Aged Balsamic, Olio Nuovo **VG GF**

Selection of Imported
and Domestic Cheeses

Savouries

Honey-Cured Wild Salmon (whole) **GF DF**

Red Onions, Capers,
Cream Cheese, Everything Bagels

Scrambled Organic Free-Range
Brown Eggs **VG GF**

Applewood-Smoked Bacon,
Curly Parsley Pecorino Sausages **GF**

Lemon and Ricotta French Toast,
Warm Maple Syrup, Honey-Whipped
Farmhouse Butter **VG**

Roasted Breast of Chicken,
Lemon-Rosemary Jus **GF DF**

Chive Blossom Whipped Potatoes **VG GF**

Asparagus, Truffle Hollandaise **VG GF**

AUTUMN BRUNCH

\$90 PER PERSON

Available September-March

Selection of Freshly Squeezed Organic
Juices: Orange, Pomegranate Pear
Raspberry, Evergreen **V GF**

Pomegranate & Pear Protein Smoothie
GF VG

Greek Yogurt, Blood Orange,
Satsuma, Ruby Grapefruit **V GF**

Hive Honey Granola, Chukar Cherries

Seasonal Fruit Selection **V GF**

Sweet Cream Biscuits
Blackberry Jam, Persimmon Marmalade,
Country Butter **VG**

Maple-Pecan Coffee Cake

Apple-Cinnamon Coffee Cake **NF**

Pumpkin Cream Cheese Muffin **NF**

Savouries

Scrambled Hens' Eggs, Speck Ham,
Grain Waffle, Shaved White Truffle **GF**

Smoked Steelhead Trout Latkes,
Goat & Cow Labneh **GF**

Buckwheat Pancakes, Poached Eggs,
Honey Bacon, Truffle Hollandaise,
Whiskey Maple Syrup

Roasted Potatoes, Walla Walla Onion **VG**

Curly Parsley Pecorino Sausage,
Maple-Cured Pork Belly

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BREAKFAST ENHANCEMENTS

Addition to enhance any Breakfast Buffet

To be guaranteed for at least 50% of anticipated guests or 20 guests, whichever is greater

JUICES AND SMOOTHIES *GF VG*

8-10 oz.

Juice of the Day
\$12 per person

Washington Fresh-Pressed
Apple Cider
\$12 per person

Fresh-Squeezed Ruby
Red Grapefruit Juice
\$12 per person

Blueberry-Honey
Yogurt Smoothie
\$12 per person

Sparkling Juice: Selection
of seasonal organic juice,
topped with sparkling water
\$10 per person

SMOOTHIE STATION *VG GF*

\$22 PER PERSON

Station Attendant Required

Assorted Whey Protein, Bee Pollen Protein

Ellenos Yogurt, Blueberries, Raspberries,
Strawberries, Blackberries, Banana,
Hemp Hearts, Almond Butter, Almond
Milk, Toasted Almond Coconut, Chia Seed

Almond Milk, Oat Milk, Soy Milk

PARFAITS *VG*

\$10 PER PERSON

Ellenos Parfait, Preserved Rainier
Cherries, Chocolate Granola

Strawberry and Housemade
Granola Parfait

Ellenos Yogurt, Banana Brûlée,
Hive Honey Crunch

Pineapple Upside Down Parfait

Multi-Melon Parisian Cocktail,
Spun Fireweed Honey Yogurt

Layers of Fresh Raspberry with Agave
Chia Coconut Custard, Macadamia Nut
Granola Crisp *V GF*

STEEL-CUT OATMEAL

\$17 PER PERSON

Blueberries, Cashews, Golden Raisins,
Glazed Walnuts, Chef's Hive Honey,
Brown Sugar, 2% and Skim Milk,
Dairy Free Milk *VG*

BAGEL STATION

\$16 PER PERSON

Sesame, Everything, 9-Grain Wheat,
Plain, Fresh Chive, Smoked Salmon
Cream Cheese

HOUSEMADE PASTRIES BY THE DOZEN

\$96 PER DOZEN

Select 2 - minimum order of 2 dozen

Select 3 - minimum order of 3 dozen

*Served with Whipped Sweet Butter
and Homemade Jams*

Cinnamon Roll, Butter Croissant, Chocolate
Croissant, Almond Rum Danish, Blueberry
Muffin, Morning Glory Muffin, Cinnamon
Coffee Cake, Blueberry Scone, Sweet
Cream Biscuits, Vegan Apple Muffin *V*,
Banana Chocolate Chip Muffin *GF*

CONTINUED ON NEXT PAGE →



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BREAKFAST ENHANCEMENTS CONT.

Addition to enhance any Breakfast Buffet

To be guaranteed for at least 50% of anticipated guests or 20 guests, whichever is greater

EGGS

Scrambled Organic Free-Range
Brown Eggs **GF VG**
\$10 per person

Northwest Tofu Scramble, Morel
Mushrooms, Caramelized Onions,
Sweet Peppers **V GF**
\$12 per person

Traditional Eggs Benedict:
Organic Free-Range Brown Eggs,
Crispy Canadian Bacon, English
Muffin, Meyer Lemon Hollandaise
\$14 per person

Dungeness Crab Benedict:
Organic Free-Range Brown Eggs,
Dungeness Crab, English Muffin,
Meyer Lemon Hollandaise
Market Price

Avocado Toast, Pepitas, Poached Egg,
Shredded Herb Pesto, Hollandaise **VG**
\$14 per person

Hard Boiled Eggs,
Beecher's Cheese Curds **VG GF**
\$8 per person

Organic Market Vegetable
and Herb-Infused Breakfast Quiche **VG**
\$12 per person

Smoked Salmon Crustless Quiche,
Local Asparagus, Fontina Cheese **GF**
\$14 per person

BREAKFAST SANDWICHES

\$18 EACH

Organic Egg, Honey-Cured Ham,
Aged Cheddar on Housemade Croissant

Organic Egg, Gruyère Cheese,
Sweetheart Ham on Rosemary Biscuit

Chicken Sausage, Asparagus Scramble,
Cured Tomato, Manchego Cheese

Cherrywood-Smoked Salmon,
Free-Range Egg, Tomato Jam,
Stracciatella Panini

Sun-Dried Tomato, Scrambled
Egg Whites, Beecher's Cheddar,
Buttermilk Biscuit **VG**

Organic Egg, Honey-Cured Ham,
Aged Cheddar on Housemade Croissant

Avocado Toast, Pepitas, Organic Egg,
Shredded Herb Pesto **VG**

SMOKED FISH

\$28 PER PERSON

House-Cured Smoked Salmon,
Steelhead and Smoked Trout

Red Onions, Caper Berries,
Cured Tomatoes **GF DF**

Organic Plain Bagel, Crème Fraîche
and Cream Cheese

GRIDDLE

Ricotta Lemon Pound Cake
French Toast **VG**
\$16 per person

Washington Apple Fritter
French Toast, Bourbon Butter **VG**
\$18 per person

Huckleberry Pancakes, Orange Butter,
Whiskey Maple Syrup **VG**
\$14 per person

Banana Walnut Waffle, Caramelized
Banana, Espresso Brûlée **VG**
\$16 per person

Chocolate Croissant French Toast,
Macerated Wild Strawberries **VG**
\$16 per person

BREAKFAST POTATOES

Trio of Organic Breakfast Potatoes,
Cured Cherry Tomatoes, Asparagus,
Pickled Red Onion **VG GF**
\$10 per person

Yukon Gold Potatoes with
Caramelized Walla Walla Onions,
Sweet Red Peppers
VG GF
\$10 per person

Northwest Fingerling Potato,
Morel Mushrooms, Herbs **VG GF**
\$10 per person

Breakfast Duck Tots,
Peppered Honey Bacon
\$10 per person

BREAKFAST MEAT

Honey Peppered
Applewood-Smoked Bacon **GF**
\$8 per person

Pure Maple Link Sausage **GF**
\$8 per person

Canadian Bacon **GF**
\$8 per person

Turkey Sausage **GF**
\$8 per person

Chicken-Apple Sausage **GF**
\$8 per person

Curly Parsley Pecorino Sausages **GF**
\$8 per person

Black Pepper & Honey-Cured Pork Belly **GF**
\$8 per person





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Breakfast Buffet

Brunch Buffet

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Breakfast Stations

Plated Breakfast

BREAKFAST STATIONS

Attendant required at \$250 each

EGGS ON TOAST

\$28 PER PERSON

*Minimum guarantee of 20 guests,
Station Attendant required
1 per every 50 guests*

Scrambled Eggs, Poached Organic
Free-Range Brown Eggs **VG**

Sweetheart Ham, House-Smoked Salmon

Northwest Mushrooms, Mama Lil's
Peppers, Scallions, Baby Spinach,
Smashed Avocado, Beecher's Cheddar
Cheeses, Cured Tomatoes, Hollandaise

Ciabatta, Vollkorn, Buttermilk Biscuit,
Truffle Waffle

WAFFLE WONDERLAND **VG**

\$24 PER PERSON

*Minimum guarantee of 20 guests,
Optional self-serve **OR**
Station Attendant required
1 per every 50 guests*

Cherry Pistachio Belgian Waffles

Blackberries, Raspberries, Strawberries

Whiskey Maple Syrup, Huckleberry
Syrup, Orange Grand Marnier Syrup

Whipped Cream, Whipped Vanilla Butter

OMELET STATION

\$22 PER PERSON

*Minimum guarantee of 20 guests,
Station Attendant required
1 per every 50 guests*

Organic Free-Range Eggs,
Egg Whites, Whole Brown Eggs **VG GF**

Black Forest Ham, Sweet Bell Peppers,
House-Smoked Salmon, Wild Northwest
Mushrooms, Oregon Bay Shrimp,
Green Onions, Tomatoes, Avocado,
Swiss Cheese, Cheddar Cheese,
Goat Cheese, Fire-Roasted Salsa



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Breakfast Buffet

Brunch Buffet

Breakfast Enhancements

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Plated Breakfast



PLATED BREAKFAST

2-Course Plated Breakfast includes Pastries for the table, Fresh Juice, Fonté® Regular and Decaffeinated Coffee, Selection of Teas

PLATED BREAKFAST

Select One: Fresh-Pressed Orange or Watermelon Mint Juice

Select Two: Butter Croissant, Seasonal Muffin, Seasonal Scone, Danish, Whipped Sweet Butter and Homemade Jam

STARTER

Select one option for all guests.

Goat & Cow Labneh, Strawberry Jam, Olive Oil, Sea Salt **VG**

Layers of Fresh Raspberry with Agave Chia Coconut Custard, Macadamia Nut Granola Crisp **V GF**

Ellenos Yogurt, Banana Brûlée, Hive Honey **VG**

Macerated Berries, Crème Fraîche and Organic Mint **VG GF**

Organic Greek Yogurt, Infused Minted Fruit Cocktail, Honey Foam Crunch **VG GF**

ENTRÉE

\$55 PER PERSON

Select one option for all guests.

Avocado Toast, Scrambled Eggs, Cheesy Spuds, Crispy Honey Pepper Bacon

Shaved Pata Negra Ibérico Toast, Truffle Egg Whites, Chive Croquettes

Smoked Salmon Panini Toast, Poached Eggs, Truffle Fingerling Potatoes

Moroccan Baked Eggs, Merguez, Tomato Jam, Greek Yogurt

Classic Benedict, Organic Free-Range Brown Eggs, Crispy Canadian Bacon, English Muffin, Meyer Lemon Hollandaise

Chicken Sausage, Asparagus Scramble, Cured Tomato, Manchego

Honey Pepper Bacon, Crushed Crispy Potato, Scrambled Hens' Eggs

Washington Apple Fritter French Toast, Bourbon Butter **VG**

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BREAKS

Minimum guarantee of 10 guests required for Breaks

GOLDEN GARDENS

\$25 PER PERSON

Fresh Pressed Juice Shots including:

- Healthy Heart
Orange, Carrot, Ginger, Turmeric,
Honey, Bee Pollen **V**
- Healthy Body
Pineapple, Cucumber, Banana, Spinach,
Aloe, Coconut Milk **V**
- Healthy Mind
Blueberry, Blackberry, Pomegranate,
Matcha, Banana, Ginger, Almond Milk **V**
- Assorted Granola Bars
- Fresh Seasonal Fruit

PNW TRAIL MIX **VG**

\$25 PER PERSON

- Marcona Almonds, Honey-Roasted
Cashews, Olive Oil Roasted Peanuts
- Peanut Butter Pretzels, Cranberry Raisins,
Yogurt-Covered Raisins
- Dried Blueberries, Sun-Dried
Strawberries, Coconut, White Chocolate,
Cocoa Nibs

PACIFIC RIM SNACKERS

\$25 PER PERSON

- Nori Maki Rice Crackers, Soy Nuts
- Wasabi Peas, Salted Dry-Roasted
Edamame, Sesame Rice Sticks,
Dragon Balls
- Mochi Rice Cakes, Malted Milk Balls,
Dried Kiwi, Goji Berries
- Sesame Peanuts, Honey-Roasted
Cashews, Macadamia Nuts

INTERNATIONAL DISTRICT **VG GF**

\$30 PER PERSON

*Minimum guarantee
of 20 guests required*

- Classic Milk Tea, Taro Milk Tea,
Matcha Milk Tea
- Popping & Chewy Boba
- Lychee Nuts, Rambutan, Pocky Sticks
- Black Sesame Cake **NF**
- Coconut Mochi Butter Bar **NF GF**
- Strawberry-Matcha Tart **NF**

PIKE PLACE MARKET **VG**

\$22 PER PERSON

- Organic Seasonally Grown
Vegetable Crudité
- Sweet Corn Hummus **V**, Little Boy
Blue Cheese, Green Goddess,
Walla Walla Onion Dip
- Pita Chips, Rosemary Crackers

LEAVENWORTH

\$26 PER PERSON

- Bavarian-Style Soft Pretzels,
Smoked Sea Salt
- Housemade Cherry Mustard,
Fennel Dill Mustard, Beecher's
Cheesy Fondue **VG**
- Selection of Olympia
Provisions Pepperettes

CONTINUED ON NEXT PAGE →





BREAKS CONT.

Minimum guarantee of 10 guests required for Breaks

LA DOLCE VITA APERTIVO

\$36 PER PERSON

Minimum guarantee of 20 guests required

Salato

Beet & Goat Cheese Macarons,
Lavender Honey **VG**

Duck Prosciutto with Black Fig,
Compressed Melon **GF**

Tiny Quail Eggs,
Truffle Brioche, Caviar **VG**

Dolci **VG**

Cannoli

Chocolate Budino **NF GF**

Italian Almond Cake,
Huckleberry & Rosemary Ricotta Jams

SPRITZ

\$18 PER COCKTAIL

*Add Spritz for proper Italian-style
Aperitivo, \$250 Bartender fee
required 1 per every 75 guests*

Aperitivo Frizzante, Amaro,
Prosecco, Soda, Orange Twist

Aperol Spritz, Aperol, Prosecco,
Soda, Orange

Hugo Spritz, St-Germaine,
Sparkling Wine, Soda, Mint, Lime

CINERAMA

\$24 PER PERSON

Buttered, Hurricane and
Balsamic Honey Popcorn

Assorted Candy Bars

Red Ropes

Chocolate Covered Raisins

WHEN LIFE GIVES YOU LEMONS **VG**

\$25 PER PERSON

Lemon Ricotta Bruschetta, Meyer Lemon
Artichoke Fondue, Rosemary Crackers,
Herb Crostini

Lemon Bars **NF**, Lemon Meringue Tarts **NF**

Orange-Ginger, Strawberry-Basil,
Watermelon-Lavender Lemonades

JET CITY

\$19 PER PERSON

*Minimum guarantee of 20
guests required*

Espresso Cakes **NF**

Almond Biscotti

Fonté® Nitro Cold Brew



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Breaks

À la Carte



À LA CARTE

HOUSEMADE PASTRIES BY THE DOZEN

\$96 PER DOZEN

Select 2 – minimum order of 2 dozen

Select 3 – minimum order of 3 dozen

*Served with Whipped Sweet Butter
and Homemade Jams*

Cinnamon Roll

Butter Croissant

Chocolate Croissant

Almond Rum Danish

Blueberry Muffin

Morning Glory Muffin

Vegan Apple Muffin **V**

Banana Chocolate Chip Muffin **GF**

Cinnamon Coffee Cake

Blueberry Scone

Sweet Cream Biscuits

ENHANCEMENTS

Fresh-Baked Cookies

Selection of Two: Chocolate Chip,
Oatmeal Golden Raisin, Double
Chocolate Chip, Peanut Butter

\$66 per dozen

White Chocolate Blondies

\$66 per dozen

Chocolate Brownies

\$66 per dozen

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Breaks

À la Carte



À LA CARTE CONT.

ENHANCEMENTS

Seasonal Whole Fruit **V**
\$66 per dozen

Sliced Fruit & Berries **V**
\$15 per person

Power Bars - Including Selection
of Kind Protein Bars and Cliff Bars **VG**
\$9 each

Brownie Brittle Salted Caramel Chips **VG**
\$11 each

Granola Bars - Including
Selection of Kind Bars **VG**
\$7 each

Assorted Ellenos Yogurts **VG**
\$12 each

Beecher's Flagship
Cheese Crackers **VG**
\$11 each

Olympia Provisions Pepperettes
\$17 each

Roasted Marcona Almonds in Olive Oil
and Smoked Sea Salt **V GF**
\$60 per bowl

Tortilla Chips, Fire-Roasted
Salsa & Guacamole **V GF**
\$22 per person



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Lunch Buffet

Plated Lunch

Box Lunch

LUNCH BUFFET

Minimum of 20 guests required for Lunch Buffet. Modified Buffet menus for under 20 guests available upon request

All Buffets include Freshly Brewed Fonté® Regular and Decaffeinated Coffee, Selection of Teas

SAVOURY SANDWICHES

\$75 PER PERSON

Starters

Oven-Roasted Delicata Squash Bisque,
Toasted Seeds, Soft Herbs **VG GF**

Grilled Asparagus, Fava Bean Salad,
Grain Mustard, Caramelized Goat
Cheese, Noble Vinaigrette **VG GF**

Crispy Kale & Romaine Salad, Pecorino,
Marcona Almonds, Lemon Vinaigrette **VG**

Sandwiches

Smoky Chicken Salad,
Bread & Butter Pickles

Speck Ham, Finocchiona Salami,
Provolone, Pickled Red Onion,
Tomato Jam, Mama Lil's Peppers,
Arugula, Honey Mustard Aioli

Turkey Confit, Dandelion Greens,
Sliced Vine Tomato, Honey Bacon,
Beecher's Cheddar, Rosemary Vinaigrette

Buffalo Mozzarella, Smoked Tomato Jam,
Sliced Heirlooms, Smashed Avocado,
Cilantro Aioli, Aged Oak Vinegar Stained
Baby Kale **VG**

Sweets

Butterscotch Budino **NF GF**

Coconut Macaroons **NF GF**

Flourless Chocolate Cake **NF GF**

NORTHWEST DISCOVERY

\$78 PER PERSON

Starters

White Truffle Mushroom Bisque,
Mini Onion Tarts **VG**

Caprese Salad, Buffalo Mozzarella
Cheese, Heirloom Tomatoes,
Organic Basil Leaves, Balsamic,
Green Olive Oil **VG GF**

Organic Greens with Oven-
Dried Tomatoes, Fried Shallots,
Crumbled Goat Cheese, Red
Wine Shallot Vinaigrette **VG NF**

Mains

Crispy Wild King Salmon, Morel
Mushroom, Yukon Gold Potato Hash **GF**

Wagyu Meatballs, Mizithra, Gremolata,
Romanesco Gratin

Cavatelli Pasta, Organic Basil and
Roasted Tomato Sauce with Grated
Aged Pecorino Cheese **VG**

Grilled Broccolini, Balsamic Glaze **V GF**

Sweets

Caramel Apple Peanut Cake

Tiramisu Shooter **NF**

Blueberry Yogurt Polenta Cake **NF**

SEATTLE AT ITS FINEST

\$82 PER PERSON

Starters

Northwest Smoked Salmon Chowder,
Bacon, Cornbread Croutons

Burrata Salad, Honey Bacon,
Tomato Jam, Olive Oil Charred Bread

Spinach Salad, Egg, Pecorino,
Smoky Marcona Almonds,
Lemon Vinaigrette **VG GF**

Mains

Dungeness Crab Cakes,
Green Apple, Hearts of Palm

Grilled Chicken Breast,
Toasted Thyme Gremolata **GF**

Roasted Fingerling Potatoes,
Fresh Rosemary, Garlic **VG GF**

Jumbo Asparagus,
Lemon Thyme **VG GF DF**

Sweets

Caramel-Apple Tart **NF**

Cherry Pavlova **NF GF**

Praline Financier

Kahlua-Coffee Sabayon **NF GF**

CONTINUED ON NEXT PAGE →



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Lunch Buffet

Plated Lunch

Box Lunch

LUNCH BUFFET CONT.

Minimum of 20 guests required for Lunch Buffet. Modified Buffet menus for under 20 guests available upon request
All Buffets include Freshly Brewed Fonté® Regular and Decaffeinated Coffee, Selection of Teas

PACIFIC RIM

\$76 PER PERSON

Starters

Napa Cabbage, Sesame Salad, Cashews,
Asian Pear, Scallion, Crispy Wonton,
Wasabi Vinaigrette **DF VG**

Thai Peanut Noodle Salad **V GF**

Mixed Greens, Mango,
Citrus Dressing **V GF**

Mains

Steamed Alaskan Halibut,
Shiitake Mushrooms, Ginger Shoyu,
Sizzling Herbs

Grilled Kalbi Ribs, Scallion,
Crispy Ginger

Assorted Dim Sum,
Trio of Dipping Sauces

Steamed Rice **V**

Seasonal Stir-Fried Vegetables **V**

Sweets

Strawberry Matcha Tart **NF**

Chocolate-Lilikoi **NF GF**

Mango Sticky Rice **NF GF**

Ube Coconut Cake **NF**

SMALL GROUP LUNCH

\$68 PER PERSON

Starters

Creamless Heirloom Tomato Bisque

V GF

Classic Caesar, Organic Romaine
Leaves, Housemade Croutons, Shaved
Parmigiano-Reggiano Cheese

Yukon Gold Potato Salad,
Honey Peppered Bacon, Egg,
Chive & Rosemary Vinaigrette

Entrée

*Please select up to three options
to be predetermined (must include
a vegetarian option)*

Wraps & Sandwiches

Basil Marinated Roasted Chicken Wrap,
Crisp Romaine Leaves, Pecorino, Black
Pepper Brioche Croutons

Turkey Cobb Wrap, Cured Tomato,
Avocado, White Cheddar, Soft Poached
Egg, Honey-Smoked Black Pepper Bacon

Grilled Asparagus Wrap, Roasted
Portobello Mushrooms, Organic
Spinach, Balsamic Vinaigrette **V**

Sriracha Fried Chicken Sandwich,

Burrata, Basil, Arugula Salad

Porchetta Sandwich, Truffle
Sauce, Crackling, Beer Mustard,
Fennel, Watercress

Kalbi Roasted Beef Sandwich, Gruyère,
Kimchi Slaw, Miso Mayo, Pickles

Sweets

White Chocolate Blondies

Flourless Chocolate Cake **NF GF**

Housemade Cookies

NF - Nut Free **V** - Vegan **VG** - Vegetarian **GF** - Gluten Free **DF** - Dairy Free

Special requests for Vegan, Gluten-free or Dairy-free menus may be accommodated by request

Menu items are subject to change based on seasonality



PLATED LUNCH

Three-course lunch price based on the highest priced entrée selected. A predetermined choice of up to three entrées (including one vegetarian) can be arranged with a Plated Lunch. Menu includes one soup or salad, entrée and dessert

All Plated Lunches include Fresh Bread Rolls and Salted Butter, Freshly Brewed Fonté® Regular and Decaffeinated Coffee, Selection of Teas

3-COURSE LUNCH

Soup

Roasted Heirloom Tomato Bisque,
Organic Basil **GF VG**

Roasted Parsnip Soup,
Pear Beignets **VG**

Leek & Potato Soup,
Crisp Pancetta Bruschetta

Chilled Pea Soup, White
Asparagus Strudel **V GF**

Razor Clam Chowder, White Corn,
Bacon, Buttermilk Cheddar Biscuit

Salad

Classic Caesar, Organic Romaine
Leaves, Housemade Croutons,
Shaved Parmigiano-Reggiano
Cheese, Dungeness Crab Legs
+\$8 per person

Seattle Chop, Asparagus, Avocado,
Apple Crunch, Dungeness Crab

Organic Greens, Oven-Dried Tomatoes,
Crispy Shallots, Crumbled Goat Cheese,
Grain Mustard Vinaigrette **VG**

Layers of Heirloom Tomatoes, Burrata,
Organic Basil Leaves, Balsamic Syrup,
Ciabatta Stick **VG**

Spinach Stack, Bacon, Egg Dressing,
Pumpnickel Crumble

Entrée

Land

Balsamic Stained Chicken Breast,
Heirloom Tomato Burrata Salad,
Basil-Infused Olio Nuovo **GF**
\$67 per person

Bacon-Wrapped Free-Range Chicken,
Crispy Yukon Potato Salad **GF**
\$68 per person

Smoked Akaushi Short Rib, Yukon Gold
Basil Whip, Balsamic Cippolini Onions **GF**
\$72 per person

Flat Iron Steak, Twice-Baked Yukon Gold
Potatoes, Local Bleu Cheese, Crispy
Tobacco Onions
\$78 per person

Sea

Seared Scallops, Crispy Morels,
Rapini, Farro, Red Quinoa,
Pata Negra Ibérico Toast
\$70 per person

Prosciutto & Basil Wrapped Jumbo
Prawns, Avocado Citrus Salad,
Salt & Vinegar Potato **GF**
\$70 per person

Honey-Smoked King Salmon, Caesar
Salad, Pink Peppercorn Brioche Crouton
\$69 per person

Maitake Steamed Halibut, Sizzling Herbs,
Baby Bok Choy, Kimchi, Sticky Rice **DF GF**
\$70 per person

Crispy Steelhead, Chanterelle and Yukon
Gold Potato Hash, Butter Sauce **GF**
\$75 per person

CONTINUED ON NEXT PAGE →



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Lunch Buffet

Plated Lunch

Box Lunch

PLATED LUNCH CONT.

Two-Course Salad Entrées are priced based on a two-course meal including Salad Entrée and Dessert

Includes Freshly Brewed Fonté® Regular and Decaffeinated Coffee, Selection of Teas

Vegetarian

Rigatoni Pasta, Butternut Squash,
Chanterelle Mushrooms, Goat Cheese,
Sage Butter Sauce

\$65 per person

Baby Eggplant Moussaka, Tomato
Marmalade, Pecorino Fresco

\$65 per person

Asparagus and Preserved Tomato Tart,
Balsamic Painted Arugula

\$65 per person

Asparagus Ricotta Ravioli, Ginger-Tomato
Jam, Balsamic Painted Pea Vines

\$65 per person

Blackened Truffle Cauliflower Risotto,
Morel Mushrooms, Micro Arugula Salad

V GF

\$65 per person

Sweets

Caramel-Apple Cheesecake:
Spiced Apple Compote, Caramel
Sauce, Cinnamon Sugar Pie Pieces,
Whipped Cream **NF**

Black Forest, Chocolate Brownie Crunch
Cake, Cherry Mousse, Vanilla Bean
Whipped Ganache, Brandied Cherries **NF**

Key Lime Bar, Toasted Graham Cracker
Crust, Raspberry Gel, Italian Meringue **NF**

Tropical Pineapple Carrot Cake,
Cream Cheese Mousse, Slow-Roasted
Rum, Pineapple Compote, Brown Sugar
Crumbles, Pineapple Crèmeux **NF**

Roasted Blueberry Panna Cotta,
Vanilla Bean Custard, Puffed Rice White
Chocolate Crumble **NF GF**

Vanilla Maple Poached Pear, Greek
Yogurt Cream, Candied Maple Pecans,
Bourbon Caramel Sauce **GF**

2-COURSE LUNCH

Entrée

Honey-Smoked King Salmon, Caesar
Salad, Pink Peppercorn Brioche Crouton

\$62 per person

Balsamic Stained Chicken Breast,
Heirloom Tomato Burrata Salad,
Basil-Infused Olio Nuovo **GF**

\$58 per person

Prosciutto & Basil Wrapped Jumbo
Prawns, Avocado Citrus Salad,
Salt & Vinegar Potato **GF**

\$60 per person

Sesame-Crusted Ahi Tuna, Toasted
Quinoa, Baby Gem Lettuce, Wasabi
Caesar Dressing **DF GF**

\$63 per person

Pepper-Crusted Beef Tenderloin,
Organic Baby Greens, Cured Heirloom
Tomatoes, Spicy Sunflower Seeds, Grain
Mustard Vinaigrette **DF GF**

\$69 per person

Heirloom Tomato Wallpaper, Organic
Baby Gem, Pickled Baby Beets, Crispy
Basil Goat Cheese **GF VG**

\$56 per person

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MORNING

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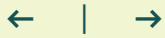
DINNER

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Lunch Buffet

Plated Lunch

Box Lunch



BOX LUNCH

BOX LUNCH

\$62 PER PERSON

All Boxed Lunches include one side, sandwich and dessert, and the following:

Bottled Water

Beecher's Cheddar, Brie Wedges, Grapes, Rosemary Crisps

SANDWICH

Please select up to three options to be predetermined (must include a vegetarian option):

Curried Chicken Salad Sandwich, Toasted Croissant

Smoked Turkey, Applewood-Smoked Bacon, Swiss Cheese, Avocado, Heirloom Tomato Spread, Rosemary Bread

Shaved Pata Negra Ibérico, Black Forest Ham, Crispy Pancetta, Truffle Brie, Arugula, French Baguette

Grilled Eggplant, Tomato, Mama Lil's Peppers, Smoked Mozzarella, Kalamata Olive Spread, Focaccia **VG**

SIDE

Please select one:

Heirloom Tomato Gazpacho **V GF**

Gemelli Pasta Salad, Olympia Provisions Cured Meats, Mama Lil's Peppers, Smoked Pecorino, Sun-Dried Tomato Vinaigrette

Yukon Gold Potato Salad, Walla Walla Onion, Crispy Bacon **GF**

DESSERT

Please select one:

Triple Chocolate Marble Cookie **NF**

Coconut Macaroons **NF GF**

Blondies OR Brownies **NF**

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DINNER BUFFET

Minimum of 20 guests required for Dinner Buffet

All Buffets include Freshly Brewed Fonté® Regular and Decaffeinated Coffee, Selection of Teas

LOCAVORE

\$145 PER PERSON

Starters

Oysters, Dungeness Crab, Steelhead
Candy, Prawns, Mussels, Clams, Dips,
Vinegars, Tinctures, Shrubs **DF GF**

Olympic Provisions Meat & Cheese,
Hot Bread, Mostarda, Cherry Mustard,
Cures, Beecher's Cheesy Fondue,
Soft Hen's Egg

Spicy Greens Salad,
Pickled Salmon Tartare **DF GF**

Caesar, Baby Kale, Pecorino,
Pink Peppercorns

Grilled Asparagus Salad, Feta,
Olive Oil, Heirloom Tomato **VG GF**

Mains

Akaushi Beef Tenderloin, Hazelnut,
Rosemary Crust

Honey-Smoked King Salmon, Morel,
Walla Walla Candied Onion **GF**

Chanterelle Spring Onion Turnover,
Grilled Artichoke, Crispy Morels **VG**

Sides

Garlic-Roasted Crushed
New Potato **GF**

Charred Balsamic Glazed
Haricots Verts **VG GF**

Sweets

Apple Crumble Tart **NF**

Ellenos Greek Yogurt Honey
Panna Cotta **NF GF**

Flourless Chocolate Orange Cake **NF GF**

Tiramisu Choux **NF**

Blueberry Cheesecake **NF**

PUGET SOUND TRAILHEAD

\$150 PER PERSON

Starters

Olives, Pizza Bianca, White Anchovies

American Kobe Beef Tartare, Fried Egg,
Foie Gras Toast

Sunchoke Bisque, Honey Foam Crunch
GF VG

Slivered Vegetable Salad, Honey Pollen,
Watercress Flowers, Hazelnuts **V GF**

Dungeness Crab Salad, Arugula, Avocado,
Heirloom Tomatoes, Chive Aioli **GF**

Marinated Burrata Salad, Bacon, Green
Olive Oil, Balsamic Syrup **GF**

Mains

Akaushi Tomahawk Beef, Crispy
Tempura Morel Mushrooms **GF**

Seared Massive Scallops, Caramelized
Cauliflower, Black Lentils

Roasted Rainbow Baby Carrots,
Lemon, Herb Butter Sauce **VG GF**

Yukon Gold Duck Fat Potato Pavé,
Chanterelle Black Pepper Marmalade **GF**

Sweets

Strawberry-Basil Pavlova **NF GF**

Hazelnut Crunch Bar

Cheesecake Pops **NF**

Raspberry Red Velvet Mousse **NF**

Peanut Butter Cups **GF**

CONTINUED ON NEXT PAGE →



LOCAVORE

Noun: "a person whose diet consists principally
of locally grown or produced food"



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Dinner Buffet

Plated Dinner

DINNER BUFFET CONT.

Minimum of 20 guests required for Dinner Buffet

All Buffets include Freshly Brewed Fonté® Regular and Decaffeinated Coffee, Selection of Teas

SUNSET SUPPER

\$125 PER PERSON

Starters

Roasted Heirloom Tomato Bisque,
Organic Basil, Beecher's White
Cheddar Toast

Hearts of Romaine Salad, Shaved
Parmesan Cheese, Focaccia Croutons,
Caesar Dressing

Roasted Beet Salad, Balsamic Quinoa,
Goat Cheese, Marcona Almonds,
Baby Lettuces **GF**

Juniper-Crusted Pecorino, Shaved
Pata Negra Ibérico, Melon Parisian,
Basil Leaves **GF**

Mains

Alaskan Halibut, Heirloom
Tomato Crust, Lemon Butter

Porcini Spiced Beef Short Ribs, Pickled
Red Wine Onions, Red Wine Jus **GF**

Ricotta Lemon and Basil Ravioli,
Butter Sauce, Balsamic Reduction

Lobster Whipped Potato **GF**

Honey-Glazed Rainbow Carrot,
Fresh Herbs **GF**

Sweets

Mixed Berry Cobbler **NF**

S'mores Shooter **NF**

Lemon Meringue Tart **NF**

OVEST

\$130 PER PERSON

Starters

Mozzarella Bar: Burrata, Smoked
Mozzarella, Buffalo Mozzarella,
Burricotta, Braised Artichokes, Pine Nuts,
Currants, Mint Pesto, Marinated Escarole,
Caramelized Shallots, Ciabatta, Garlic
Focaccia Pomodoro

White & Green Asparagus Salad, Goat
Cheese Spheres, Balsamic Reduction **GF**

Arrowhead Spinach, Crisp Pancetta
& Sliced Egg Dressing **GF**

Baby Gem Lettuces, Shaved Pear,
Blue Cheese, Candied Walnuts **GF**

Mains

Slow-Smoked Black Cod, Truffle-Braised
Leeks, Crispy Morels **GF**

Beef Tenderloin, Shallot & Short Rib **GF**

Yukon Gold White Truffle
Whipped Potato **GF**

Haricots Verts, Shallots, Lemon Essences **GF**

Sweets

Tiramisu Choux **NF**

Greek Yogurt Honey Panna Cotta **NF GF**

Lemon Meringue Tarts **NF**

Peanut Butter Cups **GF**



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Menu items are subject to change based on seasonality



PLATED DINNER

Three-course dinner price is based on the highest priced entrée selected. A predetermined choice of up to three entrées (including one vegetarian) can be arranged with a Plated Dinner. Menu includes starter, entrée and dessert

Includes Fresh Bread Rolls and Salted Butter, Freshly Brewed Fonté® Regular and Decaffeinated Coffee, Selection of Teas

STARTERS

Appetizer

Layers of Heirloom Tomatoes, Goat Cheese, Basil Salad, Balsamic Pearls, Brioche Crisp **VG**

Dungeness Crab Cake, Fennel Fondue, Saffron Tomato Chutney, Plugra Butter Drizzle

Tuna Carpaccio, Dungeness Crab Tempura, Spicy Greens **DF**

Shaved Spot Prawns, Arugula, Preserved Lemons, Brie Croquettes

Arrowhead Spinach, Celery Root Salad, Duck Hash Cake, Foie Gras Dressing **DF**

Warm White Asparagus, Ibérico Ham, White Truffle Sabayon **GF**

Northwest Morel Mushroom Tart, Caramelized Walla Walla Onions, Truffle Arugula **VG**

Soup

Truffle Butternut Squash Bisque, Goldfish Cracker, Parmesan Froth **VG**

Creamless Heirloom Tomato Bisque, Organic Micro Basil **V GF**

Lobster Consommé en Croûte, Foie Gras Dumpling, Shaved Truffle

Dungeness Crab Bisque, Truffle Spot Prawn Cakes

Roasted Yukon Gold Potato, Italian White Truffles, Pecorino Fresco **GF VG**

Pear & Parsnip Bisque, Candied Walnut, Goat Cheese Beignet **VG**

Morel Mushroom Bisque, Crispy Truffle Dumplings **VG**

Smoked Duck Consommé en Croûte, Black Trumpet Mushrooms, Vegetable Pearls

White Asparagus, Ricotta Dumplings, Basil Oil Drizzle **VG**

Salad

White & Green Asparagus Salad, Organic Micro Salad, Sottocenere, Aged Balsamic

Spicy Mixed Baby Lettuces, Sunflower Seeds, Goat Cheese, White Balsamic **VG GF**

Baby Gem Lettuce, Juniper-Crusted Pecorino, Black Pepper Brioche, Classic Caesar Dressing

Organic Baby Red Romaine, Red Wine Pears, Oregon Blue Cheese, Candied Walnuts, Red Wine Vinaigrette **GF**

Organic Baby Beets, Balsamic Quinoa, Candied Pecans, Micro Arugula, **V GF**

Arrowhead Spinach Stack, Parmesan, Olive Oil Charred Bread, Bacon Egg Dressing

The Wedge, Baby Gem Lettuce, Pickled Cucumber, Cured Cherry Tomatoes, Red Wine Onion, Pecorino Crisp **GF**

CONTINUED ON NEXT PAGE →



PLATED DINNER CONT.

Three-course dinner is priced based on the highest priced entrée selected. A predetermined choice of up to three entrées (including one vegetarian) can be arranged with a Plated Dinner. Menu includes one starter, entrée and dessert

Includes Fresh Bread Rolls and Salted Butter, Freshly Brewed Fonté® Regular and Decaffeinated Coffee, Selection of Teas

ENTRÉE

Land

Smoked Akaushi Beef Short Ribs, Duck Fat
Potato Fries, Balsamic Rainbow Carrots **GF**

\$95 per person

Akaushi Beef Tenderloin, Jumbo Green
Asparagus, White Truffle Potato Strudel **GF**

\$115 per person

20 oz. T-Bone, Maître d' Butter, Duck Fat
Fries, Taggiasca Olive, Tomato Salad **GF**

\$135 per person

Akaushi Beef Tenderloin,
Dungeness Crab Whipped Potato's,
White Truffle Buttered Asparagus **GF**

\$125 per person

12 oz. New York, Lyonnaise Potato, Maple
Vinegar Rainbow Carrots, Perigourdine
Sauce **GF**

\$105 per person

Rack of Local Lamb, Garlic Mustard,
Ratatouille, Basil, Chèvre Whip **GF**

\$115 per person

Grilled Veal Chop, Creamed Morels,
Red Wine Cipollini Onion, Asparagus **GF**

\$110 per person

Prosciutto & Basil Wrapped Free -
Range Chicken, Truffle Potato Pavé,
Morel Cream **GF**

\$93 per person

Organic Free-Range Chicken,
Chive Goat Cheese Croquettes,
Honey-Glazed Baby Carrots

\$90 per person

Rosemary Balsamic
Stained Chicken, Saffron Risotto,
Cured Heirloom Tomatoes **GF**

\$90 per person

Sea

Honey Smoked Wild King Salmon, Truffle
Mac & Cheese, Salt Roasted Beet Root

\$98 per person

Seared Alaskan King Salmon,
Dungeness Crab, Beluga Lentils,
Petite Garden Fresh Herb Salad **GF**

\$96 per person

Lemon Verbena Wrapped King Salmon,
Crispy Fennel, Basil Goat
Cheese Croquettes

\$96 per person

Butter-Basted Alaskan Halibut, English
Peas, Buttermilk Dumplings, Flower Salad

\$105 per person

Seared Alaskan Halibut, Roasted
Asparagus, Lobster Mash Potato,
Fennel Bee Pollen Salad **GF**

\$110 per person

Seared Seabass, Butternut Squash
Gnocchi, Tempura Trumpet Mushrooms,
Balsamic Cipollini Onion

\$110 per person

Seared Scallops, Melted Leeks, Pomme
Sauté, Bacon and Truffle Butter **GF**

\$100 per person

Buttered Two-Pound Maine Lobster,
Roasted Potato Gnocchi, Spanish Chorizo,
Peas & Fava

\$135 per person

Land & Sea

Coffee-Crusted Beef Tenderloin,
Prosciutto Basil Wrapped Jumbo Prawn,
Truffle Mac & Cheese, Lemon-Scented
Haricots Verts

\$128 per person

Smoked Wild King Salmon,
Beef Tenderloin, Garlic Rosemary
Fingerling Potato, White Asparagus

\$132 per person

CONTINUED ON NEXT PAGE →





PLATED DINNER CONT.

Three-course dinner is priced based on the highest priced entrée selected. A predetermined choice of up to three entrées (including one vegetarian) can be arranged with a Plated Dinner. Menu includes one soup or salad, entrée and dessert

Includes Fresh Bread Rolls and Salted Butter, Freshly Brewed Fonté® Regular and Decaffeinated Coffee, Selection of Teas

Vegetarian

Eggplant Moussaka, Heirloom Tomato Jam, Pearl Pasta, Garlic Herb Frecko

\$88 per person

Mountain Morel Black Truffle Pot Pie, Asparagus, Tomato Hash

\$88 per person

Handmade Sheep's Cheese Ravioli, Sautéed Chanterelles, Shaved Parmigiano-Reggiano

\$88 per person

Housemade Delicata Squash Cannelloni, Sottocenere, Crispy Morels, Balsamic Pea Tendrils

\$88 per person

Scallion-Crusted Tofu, Sizzling Ginger, Baby Bok Choy, Sticky Rice **V GF**

\$86 per person

Toasted Quinoa, Red Wine Shallots, Marinated Beet Carpaccio, Blistered Romanesco, Nasturtium Salad **V GF**

\$86 per person

DESSERTS

Strawberry Hibiscus, Hibiscus-Rose Crumble, Mint Cake, Lemon-Strawberry Gel **NF**

Milk Chocolate and Caramel Mousse, Milk Chocolate Sponge, Caramel Chocolate Whipped Ganache **NF**

Tiramisu, Mascarpone Mousse, Espresso-Soaked Coffee Sponge Cake, White Coffee Whipped Ganache, Chocolate Sauce **NF**

Sticky Toffee Cake – Date Pound Cake, Caramel Orange Sauce, Dulcey Chocolate Coated Crumble, Caramel Whipped Ganache, Poached Pears **NF**

Lemon-Poppy – Lemon Chiffon Cake, Toasted Poppyseed Cream, Lemon Gel

Roasted Blueberry Panna Cotta, Vanilla Bean Custard, Puffed Rice White Chocolate Crumble **NF GF**

Chocolate-Banana – Roasted Banana Cake, Dark Chocolate Pieces, Banana Cremeux, Vanilla-Banana Sauce **NF**



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Passed Hors d'Oeuvres

On Display

Stations

PASSED HORS D'OEUVRES

Items are priced per piece, minimum of 24 pieces required per selection

Maximum of 6 different selections allowed per function

COLD

Earth

Beet & Goat Cheese Macarons,

Lavender Honey **VG GF**

\$7 per piece

Miniature Bruschetta,

Cured Olive Tapenade **V**

\$7 per piece

Burrata, Minted Pea,

Baby Radish **VG GF**

\$7 per piece

Chilled English Peas,

White Truffle Shooters **V GF DF**

\$7 per piece

Charred Eggplant, Ash Goat

Cheese, Basil Brioche **VG**

\$7 per piece

Boursin & Heirloom Tomato Snow Cone,

Balsamic Pearl **VG**

\$7 per piece

Sesame-Crusted Tofu Sticks, Nori, Pickled

Ginger, Wasabi Pea Purée **V GF**

\$7 per piece

Land

Kobe Beef Tartare,

Asparagus Slaw, Quail Egg

\$9 per piece

Tiny Quail Eggs, Caviar, Truffle Toast

\$8 per piece

Foie Gras Custard, Caramelized Apple,

Brioche Toast **DF**

\$8 per piece

Carpaccio of Kobe Beef, Shaved Fiore

de Sardo, Tiny Balsamic Arugula

\$8 per piece

Sea

Smoked Salmon Goldfish Crackers,

Ginger Turmeric Emulsion

\$10 per piece

Smoked Rainbow Trout,

Avocado Mousse, Olive Tapenade

\$7 per piece

Honey-Cured Smoked Salmon,

Sour Cream Chive Meringue **GF**

\$8 per piece

Tiny Oysters on Frozen Stones,

Toki Tapioca Mignonette **DF GF**

\$8 per piece

Smoked Sockeye Salmon &

Basil Terrine on Silver Spoons **GF**

\$8 per piece

Black Sesame Crusted Blue Fin Tuna,

Sugar Cane, Wasabi Oil **DF GF**

\$8 per piece

Tuna Taco, Homemade Corn Tortilla,

Roasted Jalapeño Lime Crema **GF**

\$8 per piece

Dungeness Crab Fry Legs,

Pickled Onion, Lime **DF GF**

\$10 per piece

Candied Smoked Salmon Fingers,

Honey Crunch **DF GF**

\$8 per piece

CONTINUED ON NEXT PAGE →

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PASSED HORS D'OEUVRES CONT.

Items are priced per piece, minimum of 24 pieces required per selection

Maximum of 6 different selections allowed per function

HOT

Earth

Northwest Bing Cherry
Goat Cheese Fritter **VG**

\$7 per piece

French Onion Poppers, Toasted Gruyere **VG**
\$9 per piece

Spiced Mulled Cabernet Pear
& Camembert Strudel **VG**
\$7 per piece

Oregon Morel & Pickled Ramp Tart **DF VG**
\$9 per piece

Elote Fritters, Cilantro Crema,
Cojita, Tapatio **VG**
\$7 per piece

White Truffle Delicata Squash Tart,
Aged Gouda, Tiny Arugula **VG**
\$8 per piece

Butternut Squash and
Parmesan Risotto Poppers **VG**
\$7 per piece

Tempura Avocado, Lime Avocado Foam,
Baby Cilantro **V GF**
\$7 per piece

Land

Short Rib Popper,
Black Truffle Purée
\$8 per piece

Beef Satay, Spiced Cashew
Dipping Sauce **DF GF**
\$7 per piece

Smoked Mini Lamb Chops,
Lovage Crust, Walla Walla
Onion Mustard **DF**
\$9 per piece

Applewood Smoked Beef Brochette,
Walla Walla Onion Mustard **DF GF**
\$10 per piece

Mini Kobe Burgers, Beecher's
White Cheddar, Tomato Jam
\$14 per piece

Crispy Black Sesame Chicken,
Plum Sauce **DF**
\$7 per piece

Truffle, Kobe Meatballs,
Black Cherry BBQ Sauce **DF**
\$8 per piece

Sea

Lobster Corn Dogs,
Apple Honey Mustard
\$9 per piece

Horseradish Crusted
Spot Prawn Lollipops
\$7 per piece

Smoked Salmon Satay,
Rainier Cherry Mustard
\$9 per piece

Beer-Battered Dungeness Crab Legs,
Honey Dark Stout Mustard
\$10 per piece

Dungeness Crab
Mac & Cheese Poppers
\$9 per piece

Mini Crab Cakes, Tartar Sauce
\$9 per piece

Black Truffle Lobster Cake,
Heirloom Tomato Jalapeño Jam
\$8 per piece

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Passed Hors d'Oeuvres

On Display

Stations

ON DISPLAY

Minimum guarantee of 20 guests required

PACIFIC RIM

\$28 PER PERSON

Assorted Dim Sum
Served in Bamboo Baskets

Pork Pot Stickers,
Ginger Scallion Sauce **DF**

Beef and Chicken Satay,
Spicy Cashew Peanut Sauce

Crispy Vegetable Spring Rolls,
Sweet Chili Sauce **VG**

GREEN MARKET

\$26 PER PERSON

Organic Baby Gem Lettuces,
Shaved Pecorino, Focaccia Croutons,
Classic Caesar Dressing

Watermelon & Watercress Salad,
Spicy Prawns, Bulgarian Feta **VG GF**

Heirloom Tomato Terrine,
Caramelized Goat Cheese,
Micro Arugula, Brioche Sticks **VG**

Burrata, Honey Pepper Bacon,
Tomato Jam, Green Olive Oil,
Balsamic Syrup **VG GF**

MEAT & CHEESE

\$30 PER PERSON

Olympic Provisions Meats

Hot Bread, Mostarda,
Cured Veggies, Array of Olives **VG**

Local and Imported Cheeses,
Marcona Almonds, Hive Honey,
Dried Fruits, Pressed Figs **VG**

Herb & Plain Crackers **VG**

SOUND BITES

\$28 PER PERSON

Build Your Own Bruschetta Bar

Pumpkin Seed Pesto, Spanish White
Bean Tapenade, Heirloom Tomatoes
and Basil Balsamic, Crushed Spanish
Olives & Anchovies

Citrus-Cured Prawns, Smoked Salmon,
Roasted Garlic & Artichokes **GF**

Green Olive Oil, Noble Vinegars **V GF**

PUGET SOUND FRESH CATCH

\$49 PER PERSON

Local Oysters, Dungeness Crab,
Steelhead Candy, Prawns,
Mussels, Clams

Traditional Cocktail Sauce,
Bourbon Sauce, Preserved Lemon **GF**

Seasonal Vinegars,
Tinctures and Shrubs **V GF**

CONTINUED ON NEXT PAGE →



NF - Nut Free **V** - Vegan **VG** - Vegetarian **GF** - Gluten Free **DF** - Dairy Free

Special requests for Vegan, Gluten-free or Dairy-free menus may be accommodated by request

Menu items are subject to change based on seasonality



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Passed Hors d'Oeuvres

On Display

Stations



ON DISPLAY CONT.

Minimum guarantee of 20 guests required

POKE **DF**

\$45 PER PERSON

*Composed Mini Poke Bowls
with Traditional Toppings*

Hamachi and White Rice

Wild King Salmon
and Sesame Quinoa

Ahi Tuna and Brown Rice

Toppings: Crispy Shallots,
Honey-Roasted Macadamia Nuts,
Wasabi Peas

Flying Fish Roe, Green Onion,
Pickled Ginger, Cucumber,
Avocado, Mango

Furikake, Lime, Sriracha

TOTCHOS

\$30 PER PERSON

Hand-Smashed Tater Tots **GF VG**

Pulled Short Ribs, Beecher's
American Cheese Sauce

Pico de Gallo, Radish **V GF**,
Lobster Guacamole **GF**

Charred Padron Peppers,
Sour Cream, Crumbled Feta,
Salsa Verde

MEZZES

\$48 PER PERSON

Mezzes

Crispy Mediterranean Bread

Dips **VG**

Babaganoush **DF**, Labneh, Muhammara **DF**,
Feta Htipiti, Hummus **DF**, Tahini **DF**,
Cucumber Yogurt, Carrot Harissa **DF**

From the Oven **VG**

Artichokes, Niçoise Olives,
Spicy Potatoes, Olives, Almonds

Orange Cauliflower, Vadouvan, Cashews,
Eggplant, Fennel, Chili, Shishito Peppers

Parmesan Brussels
Sprout Hearts, Hazelnuts

Savoury

Longanisa, Chicken Kebab, Shrimp
Kebab, Beef Kebab

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ON DISPLAY CONT.

Minimum guarantee of 20 guests required

MILK & COOKIES VG

\$36 PER PERSON

Assortment of Candies,
Housemade Chocolate Mini Bars
and Chocolate Sticks

Mini Cookies: Chocolate Chip, Double
Chocolate, Oat-Raisin, Peanut Butter,
Pecan Sandies, Snickerdoodle

Flavored Chilled Chocolate
and Strawberry Milk Shooters

Whole Milk

Plant-Based Milk available upon request

HAMMER TIME: BRITTLE, BARK AND BARS VG

\$30 PER PERSON

Toasted Almond and
Pecan Chocolate Toffee GF

Peanut Brittle GF

White and Dark Chocolate Bark

DESSERT TABLE VG

SELECT UP TO 4 FOR \$26 PER PERSON

SELECT UP TO 5 FOR \$32 PER PERSON

Strawberry-Basil Pavlova NF GF

Hazelnut Crunch Bar

Mixed Berry Cobbler NF

Raspberry Red Velvet Mousse NF

Peanut Butter Cups GF

Assorted Macarons GF

Assortment of Chocolate Bark GF

S'mores Chocolate Sticks NF

Tiramisu Choux NF

Greek Yogurt Honey Panna Cotta NF GF

Cheesecake Pops NF

Lemon Meringue Tarts NF

Brown Butter Financier

Chocolate Bourbon Pecan Tart

Seasonal Berry Cheesecake NF

S'mores Shooter NF

AFTER CHOUX VG

SELECT UP TO 4 FOR \$36 PER PERSON

SELECT UP TO 5 FOR \$45 PER PERSON

Tiramisu Crème Puff NF

Vanilla Bean Éclair NF

Chocolate Éclair NF

Cannoli Éclair

Hazelnut Praline Crème Puff

Lemon Raspberry Éclair NF

Salted Caramel Crème Puff NF

Coconut Éclair NF

Coconut Crème Puff NF

Cherry Éclair NF

Blueberry Crème Puff NF



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On Display

Stations



STATIONS

Minimum guarantee of 20 guests required

CARVING

*Attendant required at \$250 each
One attendant per every 50 guests*

Fireweed Honey-Glazed Cedar Plank
Smoked Salmon, Red Wine Butter **GF**
\$500 - Serves 20 guests

Beef Wellington, Black Truffle
Béarnaise Sauce
\$600 - Serves 20 guests

Crown Roast of Pork, Lemon Thyme,
Organic Potato Roll
\$425 - Serves 30 guests

Herb-Crusted Veal Rack,
Creamed Morels, Rosemary Rolls
\$525 - Serves 25 guests

Maple-Cured Bone-In Ham, Apple
Mustard Jus, Orange Honey Biscuits
\$495 - Serves 40 guests

Roast Tom Turkey, Rubbed Sage
and Shallot Jus, Vollkorn Seed Bread
\$425 - Serves 25 guests

Pepper-Crusted Beef Tenderloin,
Crispy Shallots, Red Wine Sauce
\$600 - Serves 20 guests

Salt-Crusted New York Strip, Housemade
Mustard, Cures, Pretzel Bun
\$550 - Serves 20 guests

Smoked & Peppered Steamship
of Beef, Brandy Peppercorn Sauce,
Butter Croissants
\$850 - Serves 65 guests

LATE NIGHT

*Items are priced per piece, minimum
of 24 pieces required per selection
Maximum of 6 different selections
allowed per function*

Savoury
Olives Two Ways **V GF**
\$7 per piece

Moroccan Fried Chicken,
Blue Cheese
\$8 per piece

Tiny Oysters,
Cucumber Mignonette **DF GF**
\$9 per piece

Dungeness Crab Corndogs,
Fennel Mustard
\$10 per piece

Dungeness Crab Sliders,
Celery Root Smoked Oyster Slaw
\$12 per piece

Truffle Mac & Cheese Poppers,
Heirloom Tomato Jam **VG**
\$8 per piece

Mini Hand-Tossed Pizzas
\$9 per piece

Mini Burger, Beecher's
White Cheddar, Butter Pickles
\$16 per piece

Assorted Dim Sum
Served, Banana Leaf
\$12 per piece

Trio of Fries, Truffle Parm,
Honey Balsamic, Smoked Sea Salt
\$7 per piece

Sweet
Milkshakes, Assorted Flavors
or Customized Flavors, Passed **GF VG**
\$9 per person

Make It Boozy, Add Whiskey
additional \$12 per person

Churros and Chouquettes **VG NF**
\$10 per person

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BARS & BOTTLES

Bartender required at \$250 per bartender, per 3 hours. For extended bar service past 3 hours of service, an additional \$125 per hour, per bartender will apply

All Bar Packages include Amaretto di Saronno, Kahlua, Baileys, Campari, Aperol

SEATTLE BAR

\$15 PER COCKTAIL

Vodka

Aloo

Gin

Aloo

Rum

3 Howls

Tequila

Arette Blanco, Arette Reposado

Whiskey

Woodinville Bourbon,
Woodinville Rye, Crown Royal

Cognac

Courvoisier VS

PLATINUM BAR

\$16 PER COCKTAIL

Vodka

Tito's

Gin

Bombay Sapphire

Rum

Bacardi Superior

Tequila

Casamigos Blanco, Casamigos Reposado

Scotch

Glenlivet 12 yr

Whiskey

Maker's Mark, Rittenhouse Rye

Cognac

Rémy VSOP

DIAMOND BAR

\$18 PER COCKTAIL

Vodka

Grey Goose

Gin

Hendrick's

Rum

Havana Club 7yr Anejo

Tequila

Herradura Blanco, Herradura Reposado

Scotch

Laphroaig 10 yr, Macallan 12 yr

Whiskey

Angel's Envy Bourbon, Sazerac Rye

Cognac

Hennessy VSOP





SIGNATURE COCKTAILS

Pricing based on selected bar tier. Maximum selection of two signature cocktails per function

SEATTLE: \$17 EACH | PLATINUM: \$18 EACH | DIAMOND: \$20 EACH

VODKA

Berry Nice

Vodka, Blueberry,
Lavender Syrup, Lime

Infinity Sunset

Vodka, Pomegranate Syrup, Orange Juice

Peachy Summer

Vodka, Peach Nectar, Pineapple Juice,
Lime, Sparkling Wine

Tea Tini

Vodka, Chilled Tea, Lemon, Simple Syrup

Vodka Buck

Vodka, Ginger Beer, Lime, Rosemary,
Mint, Cucumber

GIN

Keep Your Gin Up

Gin, Blackberries, Fresh Basil,
Club Soda, Lime

Gin Sling

Gin, Sweet Vermouth, Lemon Juice,
Simple Syrup, Angostura Bitters,
Club Soda

Loyal Tea

Gin, Earl Grey Tea, Lemon, Honey

TEQUILA / MEZCAL

Strawberry Paloma

Reposado Tequila, Grapefruit,
Agave, Strawberry Syrup, Mint, Soda

Living La Vida

Mezcal, Campari, St. Germaine, Lime

The Honey Moon

Blanco Tequila, Orange Bitters,
Lemon Juice, Honey Simple Syrup

Lobo Negro

Mezcal, Ginger Syrup,
Lime Juice, Blackberry

RUM

Downtown Daiquiri

Light and Dark Rum, Lime,
Simple Syrup, Seasonal Berries

Berry-Jito

White Rum, Mixed Berry Shrub,
Lime, Mint, Sparkling Water

Bermuda Triangle

Dark Rum, Pineapple Juice,
Orange Bitters, Ginger Beer

RYE / BOURBON

Good Old Days

Rye, Apple Syrup, Angostura Bitters,
Brandied Cherry Juice

Spring Blossom

Bourbon, Ginger Beer, Blood Orange

New York Dreams

Bourbon, Fresh Lemon, Simple,
Orange Bitters, Fruit-Forward Red Wine

New Fashioned

Bourbon, Amaretto, Maple Syrup,
Angostura Bitters

Sleepless in Seattle

Bourbon, Fonté® Cold Brew,
Maple Syrup, Triple Sec, Cream

SPRITZ

\$18 EACH

Aperitivo Frizzante

Amaro, Prosecco, Soda, Orange Twist

Aperol Spritz

Aperol, Prosecco, Soda, Orange

Hugo Spritz

St-Germaine, Sparkling Wine,
Soda, Mint, Lime

Rosey Days

Rosé, Strawberry Simple,
Lemon Juice, Soda

FREE-SPIRITED

\$12 EACH

PNW Tails

Club Soda, Seasonal Berry Shrub

No-Jito

Ginger Beer, Fresh Lime, Mint, Club Soda

Summer No-Jito

Club Soda, Watermelon,
Strawberry Syrup, Mint, Lime Juice

PNW Lemonade

Seasonal Fruit Simple Syrup, Lemonade





SPECIALTY BARS

One bartender required per every 1–75 guests at \$250 each

MARTINI BAR

Three Classic Martinis, add additional \$6 per Martini to selected vodka tier

Dirty Martini

Vodka, Dry Vermouth, Olive Juice

Lemon Drop Martini

Vodka, Simple, Lemon

Cosmopolitan

Vodka, Cranberry, Triple Sec, Lime

Garnish: Green Olives, Bleu Cheese Stuffed Olives, Lemon Twist

MARGARITA BAR

\$18 EACH

Featuring Patron Silver

Classic Margarita

Selection of Seasonal Fruit Purées

Sea Salt, Spicy Agave, Agave

AROMATIC WOODINVILLE WHISKEY BAR

\$600

*Includes first two bottles of whiskey
Each additional bottle \$300*

Woodinville Bourbon
and Woodinville Rye

Roasted Aromas: Rosemary, Orange,
Marshmallow, Cinnamon Sticks,
Applewood Chips

MIMOSA BAR

\$17 EACH

House Sparkling with Orange, Grapefruit,
Pineapple, and Cranberry Juices

Selection of Seasonal Fruit Purées

CLASSIC BLOODY MARYS

\$18 EACH

Featuring Ketel One

Toppings: Bacon, Celery, Pickled
Vegetable Skewers, Olive Skewers

Hot Sauce, Horseradish, Lemons,
Limes, Salt

ZERO PROOF BAR

\$18 EACH

*Selection of 3 Mixologist crafted
non-alcoholic cocktails
Maximum selection of Three:*

Tropical Breeze

Seedlip Spice, Pineapple Juice,
Orange Juice, Club Soda

Ex-spresso Martini

Seedlip Spice, Fonte Cold Brew, Simple

Spiced Ginger Fizz

Seedlip Spice, Ginger Beer, Grapefruit

Grapefruit Grove

Seedlip Spice, Grapefruit, Simple,
Lime, Club Soda

Calm & Collected

Seedlip Spice, Chilled Chamomile,
Pineapple, Ginger Simple, Club Soda

Timeless Twist

Lyre's American Malt, Peach Nectar,
Brown Sugar Syrup, Lemon, Mint

Add spirit-free wines and beer:

Joyous Non-Alcoholic Sparkling Wine

\$23 PER GLASS

UnWine'd Sparkling Rose

\$23 PER GLASS

Athletic Brewing Co.

Free Wave Hazy N/A IPA

\$8 EACH





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Wine List

Beer & Non-alcoholic

WINE TIERS

Select a tier for your event and receive all wines within the selected tier, at a fixed price per bottle

SIGNATURE

\$65 PER BOTTLE

Treveri

Sparkling, Columbia Valley

Planeta

Rosé, Sicilia, IT

Mark Ryan

Chardonnay, Columbia Valley

Browne

Sauvignon Blanc, Columbia Valley

Browne

Pinot Noir, Willamette Valley

Hayes Ranch

Cabernet Sauvignon, Columbia Valley

DELUXE

\$75 PER BOTTLE

Zardetto

Prosecco DOC Brut, Veneto, IT

Chateau Miraval

Rosé, Côtes de Provence, FR

Iconoclast

Chardonnay, Russian River Valley

Zenato

Pinot Grigio, Veneto, IT

Harvey & Harriett

Red Blend, San Luis Obispo, CA

Iconoclast

Cabernet Sauvignon, Napa Valley

PACIFIC NORTHWEST

\$90 PER BOTTLE

Argyle

Brut American Sparkling,
Willamette Valley

Seven Hills

Rosé, Columbia Valley

L'École No. 41

Chardonnay, Columbia Valley

Elk Cove

Pinot Gris, Willamette Valley

Collusion

Cabernet Sauvignon, Columbia Valley

Cristom

Pinot Noir, Willamette Valley

PREMIER

\$105 PER BOTTLE

Laurent Perrier

Brut, Champagne, FR

Ferrari Trento

Brut Rosé, Trentino, IT

Flowers

Chardonnay, Sonoma Coast

Avennia

Sauvignon Blanc, Oliane,
Columbia Valley

North Valley

Pinot Noir, Willamette Valley

Gorman Bully

Cabernet Sauvignon, Columbia Valley



WINE LIST

Wines are priced per bottle

SPARKLING & CHAMPAGNE

Treveri ‘Blanc de Blancs’
\$80

Schramsberg ‘Blanc de Blancs’
Brut
\$130

Moët & Chandon ‘Imperial’
Brut
\$170

Veuve Clicquot ‘Yellow Label’
Brut
\$200

Dom Pérignon
Brut
\$480

ROSÉ

Jean Charles Boisset ‘No. 69’
Brut Rosé
\$80

Ferrari
Rosé
\$145

Moët & Chandon
Rosé
\$200

CHARDONNAY

Louis Latour
\$80

Flowers
\$105

Jordan
\$106

Domaine Drouhin ‘Arthur’
\$125

Rombauer
\$155

Domaine Serene ‘Evenstad’
\$210

RIESLING

Long Shadows ‘Poet’s Leap’
\$70

Penner-Ash
\$98

SAUVIGNON BLANC

Ladoucette ‘Les Deux Tours’
\$72

Duckhorn
\$75

Avennia ‘Oliane’
\$105

CONTINUED ON NEXT PAGE →





WINE LIST CONT.

Wines are priced per bottle

PINOT NOIR

- Angel’s Ink
\$80
- Drouhin Estate
\$135
- WillaKenzie
\$115
- Melville
\$140
- Belle Glos ‘Clark and Telephone’
\$175
- Paul Hobbs
\$240

CABERNET SAUVIGNON

- Revelry
\$60
- Gorman ‘Bully’
\$105
- Browne Family Vineyards
\$100
- Caymus
\$310
- Mt. Brave
\$315

OTHER RED VARIETALS & BLENDS

- Alamos
Malbec
\$65
- Novelty Hill
Merlot
\$77
- Mark Ryan ‘The Dissident’
Cabernet Sauvignon, Merlot,
Cabernet Franc, Malbec, Petit Verdot
\$140
- Justin ‘Isoceles’
Cabernet Sauvignon,
Cabernet Franc, Merlot
\$145
- Orin Swift ‘Machete’
Petite Sirah, Syrah, Grenache
\$210





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BEER & NON-ALCOHOLIC

DOMESTIC

\$8 EACH

Bud Light

Budweiser

Coors Light

IMPORTED

\$9 EACH

Corona

Stella Artois

Heineken

LOCAL MICROBREW

\$9 EACH

Pike Brewing IPA

Pike Brewing Pilsner

Pike Brewing Kilt Lifter Scotch Ale

NON-ALCOHOLIC BEER

\$8 EACH

Athletic Brewing Free Wave Hazy IPA

NON-ALCOHOLIC WINE

\$23 EACH

Unwine'd Sparkling Rosé

Joyus Sparkling White Wine

Joyus Cabernet Sauvignon

COFFEE & TEA

Freshly Brewed Fonté® Regular
and Decaffeinated Coffee and Teas
\$125 per gallon

Self-Serve Nespresso Station,
includes assorted milks
and accoutrements
\$8 per capsule

Fonté® Cold Brew
\$9 each

Iced Tea by the Gallon
\$110 per gallon

Bottled Iced Tea
\$8 each

ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale
\$7 each

LOCAL AND CRAFT SODAS

Poppi Sparkling Prebiotic Soda
\$8 each

Rachel's Ginger Beer
\$13 each

DRY Sparkling
\$8 each

WATER & JUICE

Fruit-Infused Water
\$5 per person

Sparkling or Still Water
\$7 each 250 ml
\$12 each 500 ml
\$15 each 1L

La Croix Sparkling Water
\$7 each

Coconut Water
\$8 each

Fresh-Pressed Juice of the Day
\$12 per person

Washington Fresh-Pressed Apple Cider
\$12 per person

Fresh-Squeezed Ruby
Red Grapefruit Juice
\$12 per person

Fresh-Squeezed Lemonade
\$10 per person

Bottled Juices
\$9 each

Gatorade
\$10 each

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GENERAL *GUIDELINES*

MENU SELECTIONS

Final menu selections and all other details of the Event must be finalized with the Hotel a minimum of three (3) weeks prior to the date(s) of the Event.

Any changes made after this date will be subject to availability and must be confirmed in writing by the Hotel. Any changes requested to the menu within the seven (7) day period preceding the Event are subject to availability, and additional charges may apply to accommodate requested modifications.

GUARANTEE

Final guest counts are due four (4) business days prior to event date. Guarantee cannot be reduced after this time. If guest counts are not provided four (4) business days prior to event date, guarantee will be based on original agreement.

PLATED FUNCTIONS

A predetermined choice of up to three entrées (including one vegetarian) can be arranged with a plated lunch or dinner menu. Menu price will be based upon the highest priced entrée selected.

Entrée selections must have either individual place cards or Entrée indicator cards noting predetermined menu selection per guest. Maximum of three entrées may be selected.

ADDITIONAL COURSES

A single selection for an additional Starter course may be added for an additional \$20 per guest above the highest priced entrée selected.

Alternating Desserts may be accommodated for Plated Lunch or Dinner for an additional \$10 per guest (maximum 2 desserts).

TABLESIDE SELECTION

A four-course lunch or dinner is required to accommodate a tableside selection. An additional \$20 per guest will be added to the menu price to accommodate tableside entrée selections.

FOOD STATIONS

Minimum of 20 guests per station required. Station Attendant required at \$250 per attendant, per 2 hours. Minimum requirement of 2 hours per station. One attendant required per every 50 guests. For extended service past 2 hours, an additional \$125 attendant fee applies per hour, with a maximum serve time of 4 hours per meal period due to food health and safety standards.

EVENT MENUS

Event menus can be provided at an additional charge of \$3 per menu.

SMALL GROUPS

A \$250 labor fee will apply for each event that requires food service for functions of less than 20 people.

EXTENDED MEAL TIME

Breakfast, Break, Lunch and Brunch Buffet service times are available up to 2 hours. Reception and Dinner service times are available up to 3 hours. For extended meal service, an additional \$125 labor fee will apply per half hour, with a maximum serve time of 4 hours per meal period due to food health and safety standards.

BARTENDER

Bartender required at \$250 per bartender, per 3 hours. For extended bar service past 3 hours of service, an additional \$125 per hour, per bartender will apply. Bartender required for any Alcohol Service.

Cash bar functions require a cashier per bar at an additional \$250 per cashier, per 3 hours. For extended Cash bar service past 3 hours of service, an additional \$125 per hour, per Cashier will apply.

COAT CHECK

Coat Check Attendant complimentary for Ballroom events of 75 guests or more for up to a total of 2 hours; 1 hour for arrival and 1 hour for departure. \$250 coat check attendant fee per additional hour will be applied to the final bill.

CORKAGE

Wines brought in as corkage cannot be the same vintage and varietal that is available at the Hotel. Wines must be first sourced through Director of Purchasing and Four Seasons Hotel Seattle suppliers. If wines are unable to be sourced internally, a corkage fee of \$45 per 750 ml bottle will apply.

CONFETTI

\$500 Service Cleaning Fee applies for events with décor clean-up, including confetti, excessive flower petals, etc. For excessive cleaning requirements, an additional fee of \$250 per hour applies.





GENERAL *GUIDELINES*

WIFI & INTERNET

Complimentary WiFi available at 5 Mbps per user, ideal for email, web browsing, and light streaming. Premium 20 Mbps WiFi upgrade available for seamless video conferencing and large file transfers.

Hardline Ethernet Connection – \$150 per hardline, per day for maximum reliability and secure access.

CUSTOM WIFI & BRANDED LOGIN

Create a seamless, high-end digital experience for your guests with a private, branded WiFi network featuring a custom network name (SSID) and password. Ensure easy, uninterrupted access without Four Seasons splash pages or login interruptions. Exclusive to event floor buyouts.

\$1,500 set up fee, up to 500 daily users
Additional \$500 per day.

CUSTOM READERBOARD BRANDING

Enhance your event with custom logos, sponsor messages, or branded visuals displayed on digital readerboards.

Small Readerboards

\$300 per meeting room readerboard for static image or logo.

\$500 for multi-image slideshow or video.

Large Readerboards

\$600 per Foyer readerboard for static image or logo.

\$1,000 for multi-image slideshow or video.

*Available Exclusively with 2nd Floor Event Buyouts.

KEYLESS ROOM ACCESS

One complimentary key fob per meeting room available upon request. Additional key fobs available at \$25 per key fob.

POWER

A standard power fee will apply for outside audiovisual to be brought into event space at \$500 per day. Additional charges may apply based upon scope of program and requirements.

LOAD-IN LOAD-OUT

A standard load-in load-out labor fee will apply for events requiring use of the loading dock outside operating hours at \$250 Dock fee. Additional charges may apply based upon scope and time frame of Loading requirements.



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CONTACT US

**TO START PLANNING,
PLEASE CONTACT A
CATERING SPECIALIST:**

TEL. 1 (206) 749-3907

CONNECT WITH US

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99 Union Street
Seattle, Washington 98101, U.S.A.

[FOURSEASONS.COM/SEATTLE](https://www.fourseasons.com/seattle)

