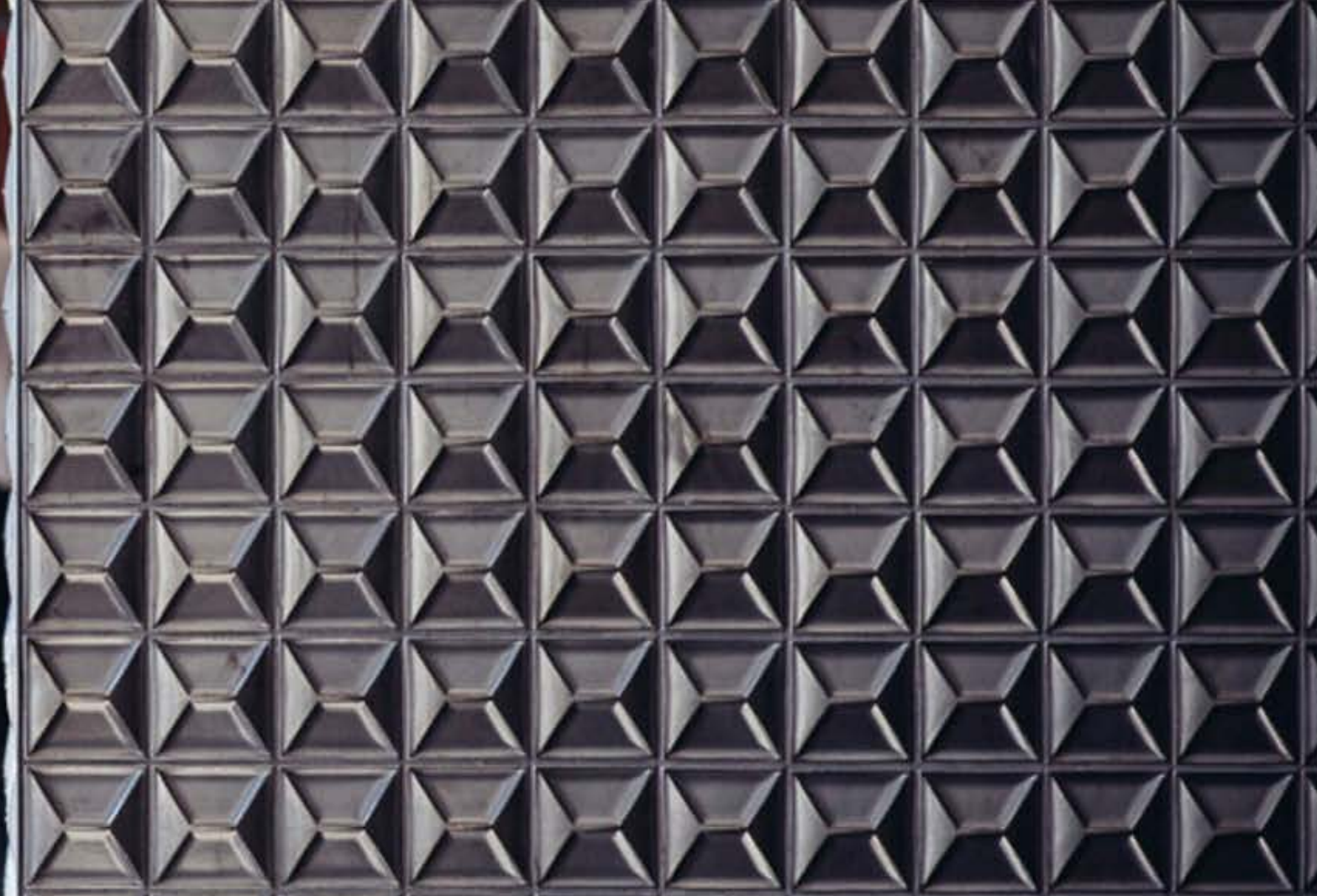




FOUR SEASONS  
HOTEL  
SEATTLE

# 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 →](#)





# 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

## 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, Dried Fruits, Nuts, Granola, Chukar Cherries, Nuts **VG**

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

Honey-Whipped Sweet Butter & Jam

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

Roasted Tricolor Baby Potatoes, Peppers and Onions, Smoked Sea Salt **NF**

Applewood-Smoked Honey Pepper Bacon **GF**

Chicken Sausage **GF**

## FRESH START

\$56 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 Muffin **V**

Honey-Whipped Sweet Butter & Jam

Steel-Cut Oatmeal: Oat Milk, Dried Fruit, Assorted Nuts, Honey Pots **DF VG**

Egg White Frittata Bites with Asparagus, Mushrooms, Cherry Tomatoes and Goat Cheese **VG**

Ham and Swiss Cheese Frittata with Chives

Chicken Sausage

## CONTINENTAL BREAKFAST

\$44 PER PERSON

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

Ellenos Yogurt Parfait **VG**

Hard Boiled Eggs

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

Butter Croissant and Seasonal Muffins

Honey-Whipped Sweet Butter & Jam



**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



# BRUNCH BUFFET

Minimum of 20 guests required for Brunch Buffet

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

**\$90 PER PERSON**

### Sweet

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

Assorted Sliced Fruit

Homemade Nuts Granola, Greek Yogurt and Berries Parfait

Assorted Croissant and Muffins with Jams and Butter

Cinnamon French Toast with Roasted Apples, Maple Syrup

### Savoury

Smoked Salmon Display with Sliced Onions, Capers, Everything Cream Cheese and Bagels

Mozzarella, Fresh Tomato Caprese, Basil and EVOO

Bacon, Caramelized Onions, Swiss Cheese Quiche

Scrambled Eggs

Crispy Bacon

Chicken Sausage

Grilled Chicken Breast with Rosemary Jus

Roasted Tricolor Baby Potatoes, Peppers and Onions, Smoked Sea Salt **NF**

Grilled Asparagus, Red Onions, Toasted Almonds

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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 *GF VG*

\$10 PER PERSON

Orange, Cranberry, Apple, Grapefruit

## 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

House Made Nut Granola, Ellenos Yogurt Parfait, Raspberry Purée, Fresh Berries

Overnight Oats with Shredded Red Apples, Toasted Hazelnuts, Raisins

## 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*

## 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*

Almond Danish, Butter Croissant, Chocolate Croissant, Raspberry Danish, Blueberry Muffin, Cinnamon Coffee Cake, Seasonal Scone, Spinach-Feta Danish, Vegan Apple Muffin *V*, Banana Muffin *GF*

**CONTINUED ON NEXT PAGE →**





# 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

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

Hard Boiled Eggs **GF**  
**\$48 per dozen**

Egg White Frittata Bites with Asparagus, Mushrooms, Cherry Tomatoes, Goat Cheese  
**\$11 per person**

Ham and Swiss Cheese Frittata with Chives **GF NF**  
**\$11 per person**

## BREAKFAST SANDWICHES

**\$18 EACH**

Breakfast Burrito with Scrambled Cage Free Eggs, Sweet Peppers, Jalapeño, Monterey Jack, Sausage and Tomato Salsa **NF**

English Muffin with Fried Egg, Crispy Bacon, Avocado and White Cheddar **NF**

Multi-Grain Toast Sandwich with Mashed Avocado, Pickled Onions, Fresh Tomatoes and Crumbled Feta Cheese **NF VG**

Freshly Baked Croissant with Scrambled Eggs, Canadian Ham and Cheddar Cheese **NF**

## 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

Cinnamon Brioche Loaf French Toast, Blueberry Syrup, Fresh Berries **NF VG**  
**\$16 per person**

Classic Pancakes  
Select one: Buttermilk, Chocolate Chip or Blueberry Pancake  
Served with Butter and Vermont Maple Syrup **NF VG**  
**\$16 per person**

Belgian Waffles with Vanilla Caramelized Banana and Walnuts, Whipped Cream **NF VG**  
**\$16 per person**

## BREAKFAST POTATOES

Roasted Tricolor Baby Potatoes, Peppers and Onions, Smoked Sea Salt **NF**  
**\$10 per person**

Caramelized Sweet Onions, Smoked Bacon, Rosemary Hash Brown **NF**  
**\$10 per person**

Crispy O'Brien Breakfast Potatoes with Mixed Mushrooms, Paprika, Rosemary **NF**  
**\$10 per person**

## BREAKFAST MEAT

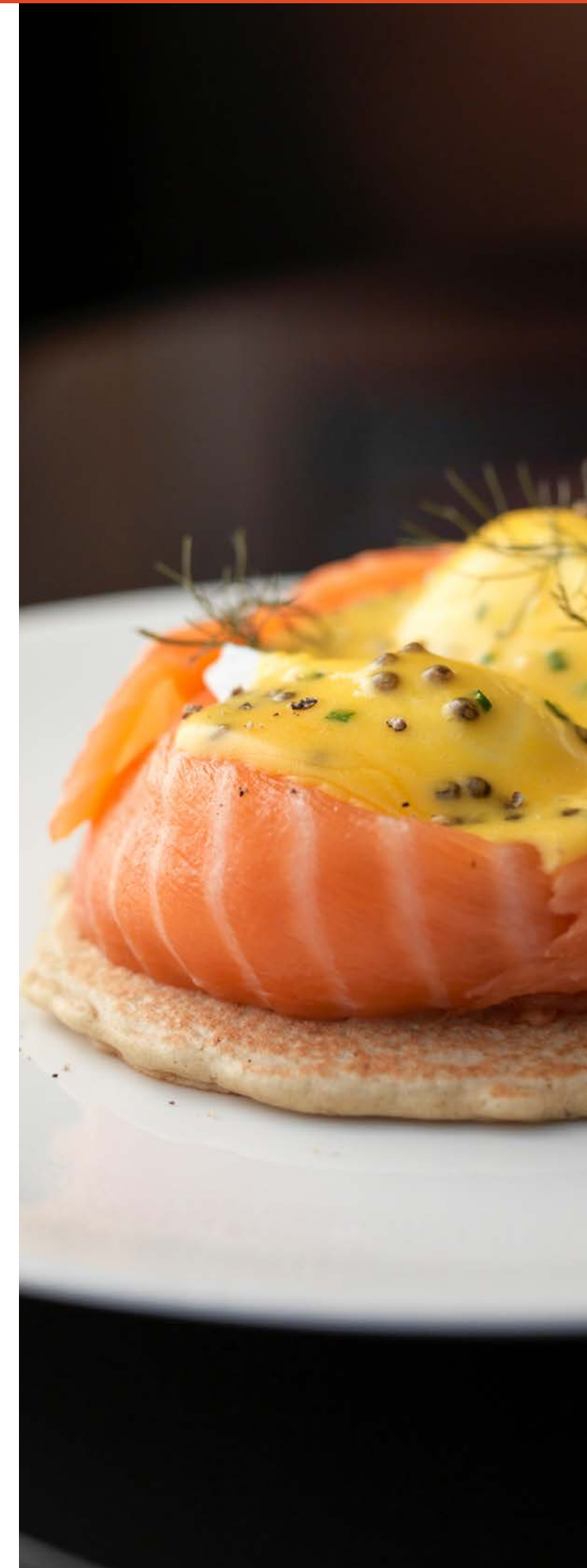
Applewood-Smoked Bacon **GF**  
**\$8 per person**

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

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

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

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





# BREAKFAST STATIONS

Attendant required at \$250 each

## **BENEDICT STATION** *VG*

\$26 PER PERSON

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

Poached Cage Free Eggs, Toasted English Muffins or Multigrain Bread, Smoked Salmon, Canadian Bacon and Mashed Avocado

## **OMELET STATION**

\$24 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

*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 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.*

Cut Seasonal Fruit with Berries, Mint Syrup **NF V GF**

House Made Nut Granola with Ellenos Yogurt, Raspberry Purée, Caramelized Banana **GF VG**

Overnight Oats with Shredded Red Apples, Toasted Hazelnuts and Raisins **GF VG**

## ENTRÉE

**\$55 PER PERSON**

*Select one option for all guests.*

Scrambled Cage Free Egg with Tomato, Sweet Onions and Peppers, Golden Hash Brown, Crispy Smoked Bacon, White Toast **NF**

Ham and Cheddar Cheese Frittata, Roasted Tricolor Baby Potatoes, Peppers, Onions, Smoked Sea Salt, Maple Pork Sausage **NF**

Asparagus, Mushroom, and Goat Cheese White Egg Frittata, Baked Tomatoes, Tri-Colored Potatoes **NF VG**

Cinnamon and Brown Sugar French Toast, Blueberry Syrup, Fresh Berries **NF VG**

Buttermilk Pancakes, Caramelized Walnuts, Bananas **VG**

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# BREAKS

Minimum guarantee of 20 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, Dried Cranberries,  
Yogurt-Covered Raisins

Dried Blueberries, Sun-Dried  
Strawberries, Coconut, White Chocolate,  
Cocoa Nibs

## FROM THE ORCHARD **NF VG**

\$25 PER PERSON

Four Different Kinds of  
Seasonal Washington Apples

Apple Turnovers

Dried Apple Rings

Seasonal Apple Cider  
(Hot or Iced Based on Season)

## FRUTAS PREPARADAS **NF DF V**

\$23 PER PERSON

Tropical Fruit Sticks seasoned  
with Lime Juice, Salt, Hot Sauce

Cucumber Infused Water

Pineapple Infused Water

## MARKET STYLE CHURROS **NF VG**

\$18 PER PERSON

Crispy Hot Churros  
Served with Chocolate Sauce,  
Caramel Sauce, Seasonal  
Fruit Compote

## PIKE PLACE MARKET **VG**

\$22 PER PERSON

Organic Seasonally Grown  
Vegetable Crudité

Sweet Corn Hummus **V**,  
Blue Cheese, Green Goddess,  
Walla Walla Onion Dip

Pita Chips, Rosemary Crackers

## CINERAMA

\$24 PER PERSON

Classic Butter Popcorn  
and Caramel Popcorn

Assorted Chocolates and Candies

Red Ropes

Truffle Potato Chips

## WHEN LIFE GIVES YOU LEMONS **VG**

\$25 PER PERSON

Lemon Ricotta Bruschetta, Herb Crostini

Lemon Bars **NF**

Lemon Meringue Tarts **NF**

Strawberry-Basil and  
Classic Lemonades

## JET CITY

\$19 PER PERSON

Espresso Cakes **NF**

Almond Biscotti

Fonté® Nitro Cold Brew

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# 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*

Raspberry Danish

Butter Croissant

Chocolate Croissant

Almond Danish

Blueberry Muffin

Vegan Apple Muffin **V**

Banana Muffin **GF**

Cinnamon Coffee Cake

Seasonal Scone

Spinach-Feta Danish

## 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**

Brownies

**\$66 per dozen**

**CONTINUED ON NEXT PAGE →**

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# 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 Clif 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**



# 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

Vegan Tomato Soup, Za'atar Spice  
**NF DF GF V**

Lettuce, Cucumber, Tomato and Date Salad, Toasted Pistachios, Goat Cheese and Mustard Vinaigrette **GF**

Baby Romaine Caesar Salad, Shaved Parmigiano Cheese, Crispy Focaccia Croutons, Traditional Dressing

### Sandwiches

Sourdough Grilled White Beecher's Cheddar Sandwiches **VG**

Assorted Grilled Vegetables, Roasted Piquillo Peppers and Tahini Hummus Wrap **VG**

Sliced Deli Turkey, Provolone Cheese, Arugula, Sundried Tomato Spread on Brioche Bun

Cuban Sandwich with Roasted Pork, Ham, Melted Cheese, Pickles, Grain Mustard on Pressed Ciabatta Bread

### Sweets

Berry Eton Mess **NF GF**

Coconut Macaroons **NF GF**

Flourless Chocolate Cake **NF GF**

## NORTHWEST DISCOVERY

\$79 PER PERSON

### Starters

Butternut Squash Bisque, Curry Crispy Croutons **NF VG**

Fresh Mozzarella, Sliced Tomato Caprese, Arugula Salad and EVOO **NF VG GF**

Kale and Romaine Salad, Shaved Carrots, Quinoa, Toasted Walnuts, Raisins, Blue Cheese Crumbles, Honey Vinaigrette **GF VG**

### Mains

Pan Seared King Salmon, Garlic Broccolini, Blistered Cherry Tomatoes, Lemon Butter Sauce **NF GF**

Rosemary Chicken Breast, Roasted Tricolor Potatoes, Chicken Jus **NF GF**

Gemelli Pasta with Foraged Mushrooms, Fresh Herbs and Parmesan Cheese Sauce **NF VG**

Charred Baby Rainbow Carrots, Honey-Chili Glaze **NF VG GF DF**

### Sweets

Caramel-Apple Tart **NF**

Tiramisu **NF**

Roasted Blueberry Panna-Cotta **NF GF**

## SEATTLE AT ITS FINEST

\$85 PER PERSON

### Starters

PNW Bacon and Clam Chowder, Oyster Crackers **NF**

Roasted Beet and Frisée Salad, Baked Goat Cheese, Toasted Almonds, Orange Citronette **GF**

Yukon Gold Potato and Egg Salad, Pickled Red Onions, Buttermilk Dressing, Crispy Smoked Bacon **NF GF**

Waldorf Salad With Shaved Celeriac, Red Delicious Apples, Grapes, Caramelized Walnuts, Raisins and Sour Cream Dressing **GF VG**

### Mains

PNW Black Pepper Chicken and Mushrooms **NF GF**

Steamed White Rice and Quinoa **NF GF V**

Rigatoni Pasta With Creamy Tomato and Ricotta Sauce, Dungeness Crab, Chive **NF**

Roasted Jumbo Asparagus and Lemon-Thyme Sauce **NF DF GF V**

### Sweets

Caramel-Apple Tart **NF**

Blueberry-Lemon Pavlova **NF GF**

Brown Butter Almond Financier

Kahlua-Coffee Sabayon **NF GF**

**CONTINUED ON NEXT PAGE →**





# 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 **DF**

Assorted Potstickers and Spring Rolls, Trio of Dipping Sauces

Steamed Rice **V NF GF**

Seasonal Stir-Fried Vegetables **V NF GF**

### Sweets

Strawberry Matcha Tart **NF**

Chocolate-Lilikoi **NF GF**

Mango Sticky Rice **NF GF**

Black Sesame Butter Mochi **GF NF**

## SMALL GROUP LUNCH

\$68 PER PERSON

### Starters

Classic Caesar Salad with Romaine Lettuce, Focaccia Croutons, Parmigiano Cheese **NF**

Three Color Bean and Bell Pepper Salad, Crispy Bacon, Creamy Chipotle Dressing **NF GF**

### Entrée

*Please select up to three options (must include one vegetarian option)*

#### Wraps & Sandwiches

Sourdough Grilled Beecher's White Cheddar and Ham Sandwiches **NF**

Grilled Portobello and Spinach Wrap, Shaved Pecorino Cheese, Balsamic Vinaigrette **NF VG**

Sliced Deli Turkey, Provolone Cheese, Arugula, Sundried Tomato Spread on Brioche Bun **NF**

Chicken Salad BLT, Garlic Aioli Herb Baguette **NF**

Caprese Sandwich with Arugula and Pesto Spread on Ciabatta Bread **VG**

### Sweets

Maple Butter Bar **NF**

Flourless Chocolate Cake **NF GF**

Housemade Cookies

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# 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

Select One of Each:

### Soup

Leek and Potato Soup,  
Parmesan Chips **VG NF**

Vegan Tomato Soup,  
Za'atar Spice **V NF GF DF**

PNW Bacon and Clam Chowder,  
Oyster Crackers **NF**

Butternut and Ginger Bisque,  
Curry Croutons **NF**

### Salad

Classic Caesar Salad with Romaine  
Lettuce, Focaccia Croutons and  
Parmesan Cheese **NF**

Roasted Beet and Frisée Salad,  
Baked Goat Cheese, Toasted Almonds,  
Orange Vinaigrette **GF VG**

Wedge Salad with Cherry Tomatoes,  
Bacon Bits, Blue Cheese Crumbles,  
Caramelized Walnuts, Ranch Dressing

Artisan Lettuce and Dried Tomato  
Salad, Dates, Cucumbers,  
Honey-Mustard Dressing **DF NF GF**

### Entrée

#### Land

Airline Chicken Breast, Roasted  
Wedge Potatoes, Rainbow Carrots,  
Rosemary Sauce **NF GF**  
**\$69 per person**

Teriyaki Chicken Thighs,  
Green Beans and Mushrooms,  
Steamed Rice, Sesame **NF DF**  
**\$71 per person**

Green Peppercorn Tri-Tip Steak  
with Yukon Gold Mashed Potatoes,  
Frisée and Pickle Chili Salad **NF DF**  
**\$79 per person**

Rigatoni With Italian Fennel Sausage  
Bolognese, Grated Parmigiano Cheese **NF**  
**\$65 per person**

#### Sea

Sesame Crusted King Salmon,  
White Rice, Garlic-Ginger Bok Choy,  
Teriyaki Glaze **NF DF**  
**\$72 per person**

Seared Black Cod, Butternut Squash  
Purée, Roasted Asparagus, Miso  
Butter Sauce **NF GF**  
**\$72 per person**

Roasted Steelhead Trout, Crushed  
Yukon Gold Potatoes, Wilted Spinach,  
Lemon-Thyme Sauce **GF NF**  
**\$72 per person**

Sautéed Jumbo Shrimp, Foraged  
Mushrooms, Garlic and Herb Mashed  
Potatoes, Herb And Lime Dressing **GF NF**  
**\$70 per person**

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# 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

Ricotta Cheese Ravioli with Butternut Squash Purée, Roasted Wild Mushrooms, Parmesan Cheese Sauce **NF VG**  
**\$65 per person**

Cilantro, Ginger and Green Onion Tofu, Hot Sesame Oil, White Rice, Roasted Bok Choy, Shitake Mushrooms **NF V GF**  
**\$65 per person**

Potato Gnocchi With Fresh Tomato Sauce, Basil and Burrata Cheese **NF VG**  
**\$65 per person**

Eggplant Parmigiana with Fresh Mozzarella, Parmesan Cheese, Crispy Basil **NF VG**  
**\$65 per person**

Farro Risotto with Kale, Portobello Mushroom, Sundried Tomatoes, Lemon Gremolata **VG NF DF**  
**\$65 per person**

## Sweets

Deconstructed Apple Pie – Apple Cider Poached Apples, Cinnamon Sugar Pie Pieces, Caramel Sauce, Whipped Cream **NF**

Black Forest – Dark Chocolate Fudge Cake, Brandied Cherry Compote, Milk Chocolate Cremeux, Vanilla Bavarian **NF GF**

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

Pineappl-y Ever After – Caramelized Rum Pineapple Lime Cake, Coconut Cremeux, Coconut-Almond Praline Struesel **GF**

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

Vanilla-Bean Flan – Poached Pears, Dulcey Whipped Ganache, Dulcey Cinnamon Crumble **NF**

## 2-COURSE LUNCH

### Entrée

Honey-Smoked Pacific Salmon, Chopped Salad with Lettuce, Tomatoes, Hard Boiled Egg, Peppered Bacon, Blue Cheese, Creamy Avocado Dressing **NF GF**  
**\$64 per person**

Roasted Airline Chicken Breast, Barley Panzanella Salad With Cherry Tomatoes, Cucumbers, Pickled Red Onion, Basil and Sherry Vinaigrette **NF DF**  
**\$62 per person**

Pan Seared Jumbo Shrimp, Lettuce, Cherry Tomatoes, Parmesan Shavings, Toasted Pistachios, Honey-Mustard Vinaigrette **GF**  
**\$67 per person**

Pepper Crusted Beef Skewers, Roasted Vegetables, Quinoa, Crispy Onions, Balsamic Vinaigrette **NF DF**  
**\$74 per person**



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# BOX LUNCH

## GRAB AND GO

\$58 PER PERSON

*Include one salad, one sandwich, one cookie, bottled water, and whole fruit. Maximum of two choices of sandwich to be selected:*

### Salad

Gemelli Pasta, Sundried Tomato, White Beecher's Cheddar, Pesto Salad **VG**

Classic Caesar Salad with Romaine Lettuce, Focaccia Croutons, Parmesan Cheese **NF**

Mix Green Salad with Tomatoes, Cucumber, Chickpeas, Olives and Balsamic Dressing **NF GF V**

Potato and Egg Salad, Red Onions, Sour Cream Dressing, Crispy Bacon **NF**

### Sandwich

Chicken Salad BLT, Garlic Aioli, Herb Baguette **NF**

Grilled Vegetables, Piquillo Peppers, and Chickpea Hummus Wrap **NF V**

Sliced Turkey, Provolone Cheese, Arugula, Dried Tomato Spread on Brioche Bun **NF**

Caprese Sandwich with Arugula and Pesto Spread on Ciabatta Bread **VG**

### Dessert

Cookies: Chocolate Chip, Oatmeal Raisin

Triple Chocolate Marble Cookie **NF**

Coconut Macaroons **NF GF**

Blondies **NF**

Brownies **NF**

Maple Butter Bar **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

## SALISH SEA

\$155 PER PERSON

### Starters

Pacific Oysters and Jumbo Shrimp Display, Apple Cider Mignonette, Horseradish Cocktail Sauce **NF DF GF**

Kale and Romaine Caesar Salad, Focaccia Croutons, Shaved Parmesan, Anchovy Dressing **NF**

Smoked Salmon Crostini, Lemon and Chive Cream Cheese, Rye Bread **NF**

Roasted Beet and Spinach Salad, Candied Walnuts, Crumbled Goat Cheese, Mustard Vinaigrette **GF, VG**

Clam and Smoked Bacon Chowder, Dungeness Crab, Oyster Crackers **NF**

### Mains

Seattle's Teriyaki Chicken and Peppers **DF**

Honey-Glazed King Salmon **DF**

Herb-Marinated Lamb Chops, Red Wine Demi **DF**

### Sides

White Rice **V**

Maple Roasted Baby Carrots **NF GF VG**

Roasted Foraged Mixed Mushrooms **NF VG GF**

Roasted Garlic Mashed Potatoes **NF GF**

### Sweets

Caramel Apple Tart **NF**

Strawberry Meringue Bar **NF**

Flourless Chocolate Orange Cake **NF GF**

Tiramisu Choux **NF**

Roasted Blueberry Panna Cotta **NF GF**

## RIVIERA

\$140 PER PERSON

### Starters

Sliced Mozzarella and Tomato Salad, Arugula and Basil Pesto **GF VG**

Chickpea Hummus with Vegetable Crudité and Toasted Pita Chips **NF V**

Bresaola "Carpaccio" with Frisée Lettuce, Lemon Vinaigrette, Toasted Pine Nuts and Shaved Parmesan **GF**

Focaccia with Marinated Olives, Sundried Tomatoes, Grilled Artichoke **V NF**

Leek and Potato Soup, Black Pepper Croutons **NF VG**

### Mains

Gemelli Pasta with Tomatoes, Eggplant and Parmesan Cheese, Fresh Basil **NF VG**

Oven Roasted Chicken Thigh, Mushroom And Herb Sauce **GF NF**

Baked Red Snapper with San Marzano Tomato Sauce, Greek Olives, Capers and Basil **NF, DF, GF**

### Sides

Parmesan Cheese and Black Truffle Polenta **NF GF VG**

Roasted Vegetable Ratatouille, Fresh Basil **NF V**

Roasted Garlic Mashed Potatoes **GF NF VG**

Wilted Spinach **GF NF V**

### Sweets

Strawberry-Basil Pavlova **NF GF**

Vanilla-Bean Flan **NF GF**

Cheesecake Pops **NF**

Raspberry Red Velvet **NF**

Coconut Candy Bar **NF GF**

CONTINUED ON NEXT PAGE →



## LOCAVORE

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

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

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# DINNER BUFFET CONT.

Minimum of 20 guests required for Dinner Buffet

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

## INTERNATIONAL DISTRICT

\$135 PER PERSON

### Starters

Vegetable Spring Rolls with Sweet Chili Sauce **NF V**

Beef Teriyaki Satay **NF DF**

Vietnamese Salad with Shredded Green Papaya and Carrots, Tomato, Peppers, Green Onion, Soy-Ginger Dressing, Toasted Peanut **GF DF VG**

Tangy Japanese Cucumber Salad, Toasted Sesame **GF V**

### Mains

Vegetable and Egg Stir Fried Rice, Crispy Tofu **VG NF DF**

Sesame Crusted Salmon, Green Onions, Teriyaki Sauce **DF**

Sweet and Sour Chicken with Bell Peppers, Sweet Onions and Pineapple **DF NF**

### Sides

Garlic and Ginger Bok Choy **NF V**

White Sticky Rice **V NF GF**

Stir Fried Long Beans **NF GF DF V**

### Sweets

Tiramisu Choux **NF**

Greek Yogurt Honey Panna Cotta **NF GF**

Lemon Meringue Tarts **NF**

Coconut Candy Bar **NF GF**



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## 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

Dungeness Crab Cake, Arugula-Yogurt, Confit Cherry Tomatoes, Paprika Oil **NF**

Marinated Tuna Carpaccio, Avocado and Wasabi Purée, Sesame-Soy Sauce **NF DF**

Mushroom, Truffle, and Sweet Onion Tart, Fontina Cheese, Toasted Almonds, Baby Arugula

#### Soup

Potato and Leek Soup, Truffled Parmesan Crostini, Green Oil **NF**

Corn Bisque with Smoked Crispy Guanciale And Tiny Basil **NF GF**

Creamy Wild Mushroom Soup, Toasted Hazelnut, Pecorino Crisps **GF**

Lobster and Dungeness Crab Bisque, Curry Croutons, Fresh Herbs **NF**

Vegan Tomato Soup, Za'atar Spice, Herb Oil

#### Salad

Arugula and Quinoa Salad, Grilled Artichoke, Toasted Pine Nuts, Pickled Onions and Herb-Maple Vinaigrette **GF V**

Pickled Beet and Frisée Salad, Goat Cheese, Toasted Almonds, Mustard Vinaigrette **GF**

Baby Gem Lettuce, Aged Parmesan Shavings, Crispy Brioche and Classic Caesar Dressing **NF**

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

Heirloom Tomato and Burrata Salad, Focaccia Crisps, Balsamic Pearls, Baby Basil **NF**

**CONTINUED ON NEXT PAGE →**

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# 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

Rosemary Airline Chicken, Roasted Garlic Mashed Potatoes, Asparagus, Balsamic Jus **NF GF**

**\$95 per person**

Slow Braised Beef Short Ribs, Creamy Polenta, Roasted Brussel Sprouts, Red Wine Jus **GF NF**

**\$98 per person**

Beef Tenderloin, Jumbo Green Asparagus, Celeriac Purée, Black Truffle Jus **GF NF**

**\$122 per person**

10 oz. NY Steak, Herbed Potato Purée, Maple Rainbow Carrots, Red Wine Sauce **GF NF**

**\$110 per person**

Durok Pork Chop, Sweet Potato Mash, Crispy Brussel Sprout, Dried Fruit Jus **NF GF**

**\$95 per person**

### Sea

Roasted Pacific Salmon, Parmesan Crushed Potatoes, Seasonal Greens, Dry Vermouth Beurre Blanc **GF**

**\$98 per person**

Honey-Smoked Pacific Salmon, Truffled Mac and Cheese, Salt Roasted Beets **NF**

**\$98 per person**

Baked Black Cod, Goat Cheese Croquette, Wilted Spinach, Orange Butter Sauce **NF**

**\$98 per person**

Pan Seared Jumbo Scallops, Pumpkin Purée, Wilted Kale, Olive and Cherry Tomato Sauce **GF NF**

**\$98 per person**

Seared Alaskan Halibut, Butternut Squash Gnocchi, Trumpet Mushrooms, Roasted Cipollini **NF**

**\$110 per person**

Baked Chilean Seabass, Tomato and Basil Purée, Crushed Fingerling Potatoes, Olive Caper Butter Sauce **GF NF**

**\$120 per person**

### Vegetarian

Scallion Crusted Tofu, Bok Choy, White Rice, Ginger and Green Onion, Hot Sesame Oil **V NF**

**\$88 per person**

Ricotta Cheese and Parmesan Ravioli, Sautéed Morel Mushrooms, Lemon Beurre Blanc, Tiny Herbs **NF**

**\$88 per person**

House Made Potato Gnocchi, Delicata Squash Purée, Shaved Pecorino, Crispy Foraged Mushrooms **NF**

**\$88 per person**

Stir Fried Kale And Farro, Roasted Zucchini And Butternut Squash, Confit Cherry Tomatoes, Green Oil **V NF**

**\$86 per person**

Oven-Roasted Cauliflower Steak, Curry Sauce, Toasted Almonds, Raisins And White Rice **GF**

**\$86 per person**

## DESSERTS

Strawberry Bliss – White Chocolate Cake, Strawberry-Mint Compote, Strawberry Bavarian, Cornmeal Crumble **NF**

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

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

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**

Perfectly Pecan – Pecan Dacquoise, Pecan Praline Crunch, Orange Cremeux, Pecan Praline Bavarian





# 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

\$7 per piece

Burrata Bruschetta, Toasted Sourdough Bread, Cold Pressed Olive Oil **NF VG**

Cubed Watermelon, Feta Cheese and Balsamic Glaze Bites **VG NF GF**

Sesame Crusted Tofu Bites, Nori, Pickled Ginger **V GF NF**

Foraged Mushroom and Goat Cheese Bruschetta on Sourdough Bread **NF**

### Land

\$8 per piece

Spanish Chorizo and Pecorino Skewers **NF GF**

Beef Tartare with Shaved Parmesan Cheese and Baby Arugula on Crispy Flatbread **NF**

Foie Gras Mousse, Toasted Brioche Bread, Caramelized Onion, Toasted Pistachios

### Sea

\$8 per piece

Pacific Salmon Tartare, Dill Yogurt, Crispy Capers on Rye Crouton **NF**

Spicy Tuna Poke, Fresh Cucumber, Sesame Oil on Miniature Cone **NF DF**

PNW Oysters With Apple Cider and Shallot Mignonette **NF GF DF**

## HOT

### Earth

\$7 per piece

Roasted Root Vegetable Skewers, Cilantro Chimichurri **V NF GF**

Vegetable Spring Rolls, Cilantro Sweet Chili Sauce **NF DF V**

Four Cheese Crispy Arancini, Pomodoro Sauce **NF**

Truffled Onion Tart, Gruyere Cheese **NF**

Foraged Mushroom and Goat Cheese Bruschetta on Sourdough Bread **NF**

Truffled Onion Tart, Gruyere Cheese **NF**

### Land

\$8 per piece

Crispy Black Sesame Chicken, Plum Sauce **NF DF**

Teriyaki Beef and Pepper Skewers **NF GF DF**

Buffalo Chicken Spring Rolls **NF**

Mini Beef Wellington, Foraged Mushroom Duxelles **NF**

### Sea

\$8 per piece

Mini Dungeness Crab Cake, Remoulade Sauce **NF**

Crispy Coconut Shrimp, Spicy Lemon Aioli **DF**

Smoked Salmon Candies, Honey and Soy Glaze **NF, DF**

Dungeness Crab Mac and Cheese Bites **NF**

Thai Shrimp Satay, Peanut Sauce, Cilantro **GF**

Dungeness Crab Mac and Cheese Bites **NF**

Lobster Corn Dogs, Sriracha Ranch Dip **NF**



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# ON DISPLAY

Minimum guarantee of 20 guests required

## PACIFIC RIM

\$32 PER PERSON

Shrimp Siu Mai, Garlic and Chili Oil

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

\$32 PER PERSON

Assorted Greens: Romaine Lettuce, Arugula, Artisan Greens, Baby Kale

Cherry Tomatoes, Cucumbers, Shaved Carrots, Pickled Red Onions, Radishes, Olives, Chickpeas, Crumbled Feta, Blue Cheese, Hard Boiled Eggs, Chopped Crispy Bacon, Shaved Parmesan, Sunflower Seeds, Sliced Almonds, Raisins, Focaccia Croutons

Assorted Dressings: Herbed Ranch, Parmesan Caesar, Blue Cheese, Balsamic Vingrette, Green Goddess, Lemon Vinagrette

## MEAT & CHEESE

\$30 PER PERSON

Olympic Provisions Meats

Hot Bread, 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

\$32 PER PERSON

*Build Your Own Bruschetta Bar*

Assortments of Toasted Breads: Olive Oil Focaccia, Sourdough, Volkorn Bread And Multigrain

### *Bruschetta Toppings*

Heirloom Tomatoes with Fresh Basil, Cold Pressed Olive Oil and Sea Salt **V**

Olive Tapenade with Capers, Anchovies and Fresh Thyme **NF DF**

Stracciatella Burrata with Dried Oregano **GF NF**

Basil and Parmesan Pesto **GF**

White Bean Purée, Roasted Garlic **NF DF GF**

## PUGET SOUND FRESH CATCH

\$49 PER PERSON

Pacific Oysters, Poached Jumbo Shrimp, Salmon Candy, Crab Claws **GF DF**

Woodinville Whiskey Cocktail Sauce, Apple and Shallot Mignonette, Kewpie Marie Rose Sauce

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

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

**CONTINUED ON NEXT PAGE →**



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# ON DISPLAY CONT.

Minimum guarantee of 20 guests required

## POKE *DF*

\$49 PER PERSON

Shoyu Ahi Tuna with Sweet Onions, Sesame Oil, Tamari

Spicy Salmon Poke With Sriracha Aioli

Hamachi With Ponzu Sauce, Cucumbers and Red Onions

Steamed White Rice, Steamed Quinoa

Toppings: Toasted Macadamia, Pickled Daikon Radish, Wakame Salad, Flying Fish Roe, Diced Mango, Edamame, Pickled Ginger, Wasabi

## TOTCHOS

\$30 PER PERSON

Hand-Smashed Tater Tots *GF VG*

Shredded Short Ribs, Beecher's American Cheese Sauce

Pico de Gallo, Lime Crema, Guacamole *GF*

Roasted Tomato Salsa, Green Tomatillo Salsa, Roasted Jalapeño Hot Sauce

## MEZZES

\$48 PER PERSON

Oven-Toasted Crispy Pita Bread

Pita Pockets

### Dips *VG*

Baba Ghanoush *DF*, Muhammara *DF*, Hummus *DF*, Cucumber Yogurt

### From the Oven *VG*

Marinated Feta Cheese, Grilled Artichokes, Olive Medley, Vegetable Crudités, Pepperoncini, Pickled Gherkins

Warm Chickpea Falafel

Chicken Kebab

Beef Kebab

Shrimp Kebab

**CONTINUED ON NEXT PAGE →**



# ON DISPLAY CONT.

Minimum guarantee of 20 guests required

## MILK & COOKIES **VG**

\$32 PER PERSON

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

Chilled Chocolate and Strawberry Milk Shooters

Whole Milk

*Plant-Based Milk available upon request*

## HOLY CANNOLI

*Made to order. Chef attendant required*

\$32 PER PERSON

Classic Ricotta & Orange Zest Filling  
Toppings Include – Pistachios, White Chocolate Shavings, Dark Chocolate Shavings, Raspberry Krispies, Chopped Hazelnuts, Sliced Almonds, Cocoa Nibs

## KEEP ME A FLOAT STATION

*Made to order. Chef attendant required*

\$28 PER PERSON

Coke, Diet Coke, Root Beer, Ginger Ale, Orange Soda, Vanilla Ice Cream and Seasonal Sorbet

## ETON MESS BAR

*A deconstructed take on the classic British dessert*

\$36 PER PERSON

Guests create their own Eton Mess with Crushed Meringue, Lightly Whipped Cream and an Assortment of Seasonal Fruits

## DESSERT TABLE **VG**

SELECT UP TO 4 FOR \$26 PER PERSON

SELECT UP TO 5 FOR \$32 PER PERSON

Strawberry-Basil Pavlova **NF GF**

Vanilla Flan **NF GF**

Berry Eton Mess **NF GF**

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 Mousse Bar **NF**

Vanilla Bread Pudding **NF**

Strawberry Meringue Bar **NF**

Coconut Macarons **NF GF**

## OH MY CHOUX **VG**

SELECT UP TO 4 FOR \$36 PER PERSON

SELECT UP TO 5 FOR \$45 PER PERSON

Coffee Puff **NF**

Vanilla Bean Crème Puff **NF**

Chocolate Crème Puff **NF**

Lemon Raspberry Crème Puff **NF**

Pecan Praline Puff **NF**

Coconut Crème Puff **NF**

Strawberry Crème Puff **NF**

Chouquettes Puff **NF**

Blueberry Crème Puff **NF**



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# STATIONS

Minimum guarantee of 20 guests required

## CARVING

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

Honey-Glazed Cedar Plank Smoked Salmon, Red Wine Butter **GF**  
**\$500 - 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, Pretzel Bun  
**\$550 - Serves 20 guests**

## LATE NIGHT

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

*Maximum of 4 different selections allowed per function*

### Savoury

Mini Chicken Teriyaki Bowl, Steamed White Rice, Pickled Ginger, Cabbage Salad  
**\$15 per piece**

Seattle Dog, Caramelized Onions, Cream Cheese, Ketchup  
**\$11 per piece**

Mini Pretzel, Beer Cheese Sauce, Raspberry Honey Mustard, and French Onion Dip **VG**  
**\$9 per piece**

Popcorn, Butter, Hurricane, and Nori Salt **VG GF**  
**\$9 per piece**

Tomato & Grilled Cheese Shooter **VG**  
**\$12 per piece**

Mini Dungeness Crab Roll, Kewpie Mayonnaise, Pickled Shallot  
**\$14 per piece**

Crispy Chicken Skewer, Crème Fraîche, Caviar and Chives  
**\$15 per piece**

Dungeness Crab Brioche Sliders, Fennel Slaw, Pickles  
**\$15 per piece**

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

Crispy Beecher's Cheese Curds, Honey-Mustard Dressing  
**\$9 per piece**

Wagyu Beef Slider, Beecher's White Cheddar Cheese, Spicy Ketchup and Pickles **NF**  
**\$14 per piece**

Trio of Fries, Garlic & Parmesan, Sea Salt and Furikake & Sesame Oil  
**\$10 per piece**

### Sweet

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

Make It Boozy, Add Whiskey  
**additional \$12**

Mini Churros and Chouquettes **VG NF**  
**\$12 per person**

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# BARS & BOTTLES

Bartender required at \$250 per bartender, per the first 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 Disaronno, Kahlua, Baileys, Campari, Aperol

## GOLD BAR

\$15 PER COCKTAIL

**Vodka** – Reyka

**Gin** – Tanqueray

**Rum** – Diplomatico Plana

**Tequila** – Cazadores Blanco, Cazadores Reposado

**Whiskey** – Jim Beam, Rittenhouse Rye

**Scotch** – Glenfiddich 12yr

**Mezcal** – Del Maguey

**Cognac** – Montreuil Calvados 8yr

### Beer Inclusions:

Domestic – Coors Light

**\$8 each**

Imported – Heineken

**\$9 each**

Local – Fremont Brewing Lush IPA, Gold Pilsner, Dark Star

**\$9 each**

## SEATTLE BAR

\$16 PER COCKTAIL

**Vodka** – Aloo

**Gin** – Aloo

**Rum** – 3 Howls Spiced

**Tequila** – Arette Blanco, Arette Reposado

**Whiskey** – Woodinville Bourbon, Woodinville Rye

**Scotch** – Copperworks Maltsmith

**Cognac** – Courvoisier VS

### Beer Inclusions:

Domestic – Budweiser

**\$8 each**

Imported – Corona

**\$9 each**

Local – Fremont Brewing Lush IPA, Gold Pilsner, Dark Star

**\$9 each**

## PLATINUM BAR

\$18 PER COCKTAIL

**Vodka** – Ketel One

**Gin** – Hendrick’s

**Rum** – Diplomatico Reserve

**Tequila** – Patron Silver, Patron Reposado

**Whiskey** – Maker’s Mark, Michter’s Rye

**Scotch** – Johnnie Walker Black

**Mezcal** – Los Siete

**Cognac** – Remy Martin VSOP

### Beer Inclusions:

Domestic – Bud Light

**\$8 each**

Imported – Stella

**\$9 each**

Local – Fremont Brewing Lush IPA, Gold Pilsner, Dark Star

**\$9 each**

## DIAMOND BAR

\$21 PER COCKTAIL

**Vodka** – Belvedere

**Gin** – Roku

**Rum** – Ron Zacapa

**Tequila** – Don Julio Anejo, Don Julio Reposado

**Whiskey** – Michter’s Bourbon, Whistlepig Rye

**Scotch** – Macallan 12yr

**Mezcal** – Lost Explorer

### Cognac

Hennessy VSOP

### Beer Inclusions:

Domestic – Bud Light

**\$8 each**

Imported – Corona, Stella

**\$9 each**

Local – Fremont Brewing Lush IPA, Gold Pilsner, Dark Star

**\$9 each**

## NON-ALCOHOLIC

AVAILABLE FOR EACH TIER

**Joyus N/A**

**Sparkling Wine**

\$75 per bottle

**UnWine’d Sparkling Rose N/A**

\$23 each

**Athletic Brewing Co.**

**Free Wave Hazy N/A IPA**

\$8 each

**Fremont Brewing N/A Lite Pilsner**

\$8 each



# SIGNATURE COCKTAILS

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

GOLD: \$17 EACH | SEATTLE: \$18 EACH | PLATINUM: \$20 EACH | DIAMOND: \$23 EACH

## VODKA

### Sleepless in Seattle

Vodka, Fonté® Cold Brew, Kahlua, Baileys

### Berry Nice

Vodka, Blueberry, Lavender Syrup, Lime

### Infinity Sunset

Vodka, Pomegranate Syrup, Orange Juice

### Peachy Summer

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

## GIN

### The Gloria

Gin, Campari, Dry Vermouth, Cointreau

### Keep Your Gin Up

Gin, Blackberries, Fresh Basil, Club Soda, Lime

### Gin Slings

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

## TEQUILA / MEZCAL

### Four Seasons of Margarita

Tequila, Cointreau, Lime, Simple, Mixologists' Choice of Seasonal Accompaniments

### Living La Vida

Mezcal, Campari, St. Germaine, Lime

### The Honey Moon

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

## RUM

### Berry-Jito

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

### Bermuda Triangle

Dark Rum, Pineapple Juice, Orange Bitters, Ginger Beer

## RYE / BOURBON

### Paperless Plane

Bourbon, Campari, Amaro, Lemon

### Spring Blossom

Jim Beam Bourbon, Ginger Beer, Blood Orange

### New Fashioned

Bourbon, Amaretto, Maple Syrup, Angostura Bitters

## SPRITZ

\$18 EACH

### Aperitivo Frizzante

Amaro, Prosecco, Soda, Orange Twist

### Aperol Spritz

Aperol, Prosecco, Soda, Orange

### Hugo Spritz

Elderflower Liqueur, Sparkling Wine, Soda, Mint, Lime

## FREE-SPIRITED

\$16 EACH

### PNW Tails

Club Soda, Seasonal Berry Shrub

### No-Jito

Ginger Beer, Fresh Lime, Mint, Club Soda

### PNW Lemonade

Seasonal Fruit Simple Syrup, Lemonade

### Tropical Breeze

Seedlip Spice, Pineapple Juice, Orange Juice, Club Soda

### Ex-spresso Martini

Seedlip Spice, Fonté® Cold Brew, Simple

### Spiced Ginger Fizz

Seedlip, Ginger Beer, Grapefruit





# SPECIALTY BARS

One bartender required per every 1–75 guests at \$250 each. Minimum guarantee of 20 guests required

## MARTINI BAR

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

### Dirty Martini

Vodka, Dry Vermouth, Olive Juice

### Lemon Drop

Vodka, Simple, Lemon

### Cosmopolitan

Vodka, Cranberry, Triple Sec, Lime

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

## MARGARITA BAR

\$20 EACH

*Featuring Patron Silver*

### Classic Margarita

Strawberry, Spicy Mango, Watermelon, and Classic Margaritas

Sea Salt, Spicy Agave

## MIMOSA BAR

\$18 EACH

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

Selection of Seasonal Garnishes

## CLASSIC BLOODY MARY CART

\$20 EACH

*Featuring Ketel One*

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

Hot Sauce, Horseradish, Lemons, Limes, Salt

## MINI COCKTAIL MOMENT

\$16 EACH

*Mini cocktails tray-passed as a signature moment*

*Select up to 2 cocktails*

*Predetermined quantities required*

*Tray-passed service included*

### Mini Sleepless in Seattle

Vodka, Fonté® Cold Brew, Kahlua, Baileys

### Mini The Gloria

Gin, Campari, Dry Vermouth, Cointreau

### Mini Four Seasons of Margarita

Tequila, Cointreau, Lime, Simple, Mixologists' Choice of Seasonal Accompaniments

### Mini PNW Tails N/A

Club Soda, Seasonal Berry Shrub





# 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

### Zardetto

Prosecco DOC Brut, Veneto, IT

### Minuty Prestige

Rosé, Côtes De Provence, FR

### Wente

Chardonnay, Central Coast

### Hayes Ranch

Sauvignon Blanc, Columbia Valley

### Angels Ink

Pinot Noir, Central Coast

### Hayes Ranch

Cabernet Sauvignon, Columbia Valley

## PACIFIC NORTHWEST

\$85 PER BOTTLE

### Treveri

Sparkling, Columbia Valley

### Dossier

Rosé, Columbia Valley

### L'Ecole

Chardonnay, Columbia Valley

### Delille Cellars 'Chaleur Blanc'

Sauvignon Blanc, Columbia Valley

### Cristom

Pinot Noir, Willamette Valley

### Mark Ryan 'The Shift'

Cabernet Sauvignon, Columbia Valley

## DELUXE

\$110 PER BOTTLE

### Laurent Perrier

Brut, Champagne, FR

### Planeta

Rosé, Sicilia, IT

### Flowers

Chardonnay, Sonoma Coast

### Avennia Oliane

Sauvignon Blanc, Columbia Valley

### Brewer-Clifton

Pinot Noir, Central Coast

### Routestock

Cabernet Sauvignon, Napa Valley



# WINE LIST

Wines are priced per bottle.

## SPARKLING & CHAMPAGNE

**Moet & Chandon 'Imperial' Brut**  
\$184

**Veuve Clicquot Yellow Label**  
\$247

**Dom Perignon**  
\$480

## ROSÉ

**Ferrari**  
\$120

**Ruinart**  
\$305

## CHARDONNAY

**Jordan**  
\$122

**Domaine Serene 'Evenstad'**  
\$220

## SAUVIGNON BLANC

**Cloudy Bay**  
\$130

**Delille Cellars 'Marguerite'**  
\$155

## OTHER WHITES VARIETALS

**Domaine Laroche Chablis St. Martin**  
\$100

**Penner Ash, Riesling**  
\$120

## PINOT NOIR

**Domaine Drouhin**  
\$155

**Paul Hobbs Russian River Valley**  
\$240

## CABERNET SAUVIGNON

**Silver Oak**  
\$265

**Chimney Rock Estate**  
\$284

## OTHER RED VARIETALS & BLENDS

**Hall Merlot**  
\$130

**Orin Swift 'Machete'**  
\$170





# BEER & NON-ALCOHOLIC

## DOMESTIC

**\$8 Each**

Bud Light

Budweiser

Coors Light

## IMPORTED

**\$9 Each**

Corona

Stella Artois

Heineken

## LOCAL MICROBREW

**\$9 Each**

Freemont Brewing Lush IPA

Freemont Brewing Gold Pilsner

Freemont Brewing Dark Star Stout

## 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

**\$7 each**

## LOCAL AND CRAFT SODAS

Poppi Sparkling Prebiotic Soda

**\$8 each**

Rachel's Ginger Beer

**\$13 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**

Fresh-Squeezed Lemonade

**\$10 per person**

Bottled Juices

**\$9 each**

Gatorade

**\$10 each**



# EVENT TECHNOLOGY

## WIFI & INTERNET

Complimentary WiFi available at 5 Mbps per user, ideal for email, web browsing, and light streaming. Premium – \$15 per user, 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

\$150 per meeting room readerboard for static image or logo.

\$350 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.

## OUTSIDE AV

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.

## AUDIO VISUAL SERVICES

Four Seasons Hotel Seattle partners with Encore Global AV for all audiovisual services. Your Catering Manager will be happy to connect you with an Encore Event Technology Specialist to support your audio, visual, lighting, rigging, and presentation requirements.

[CONTINUED ON NEXT PAGE →](#)





# 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 (7) Business days 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 \$25 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.

## 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.





MORNING

BREAKS

MIDDAY

DINNER

RECEPTION

BEVERAGES

GENERAL GUIDELINES

CONTACT



# 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)

