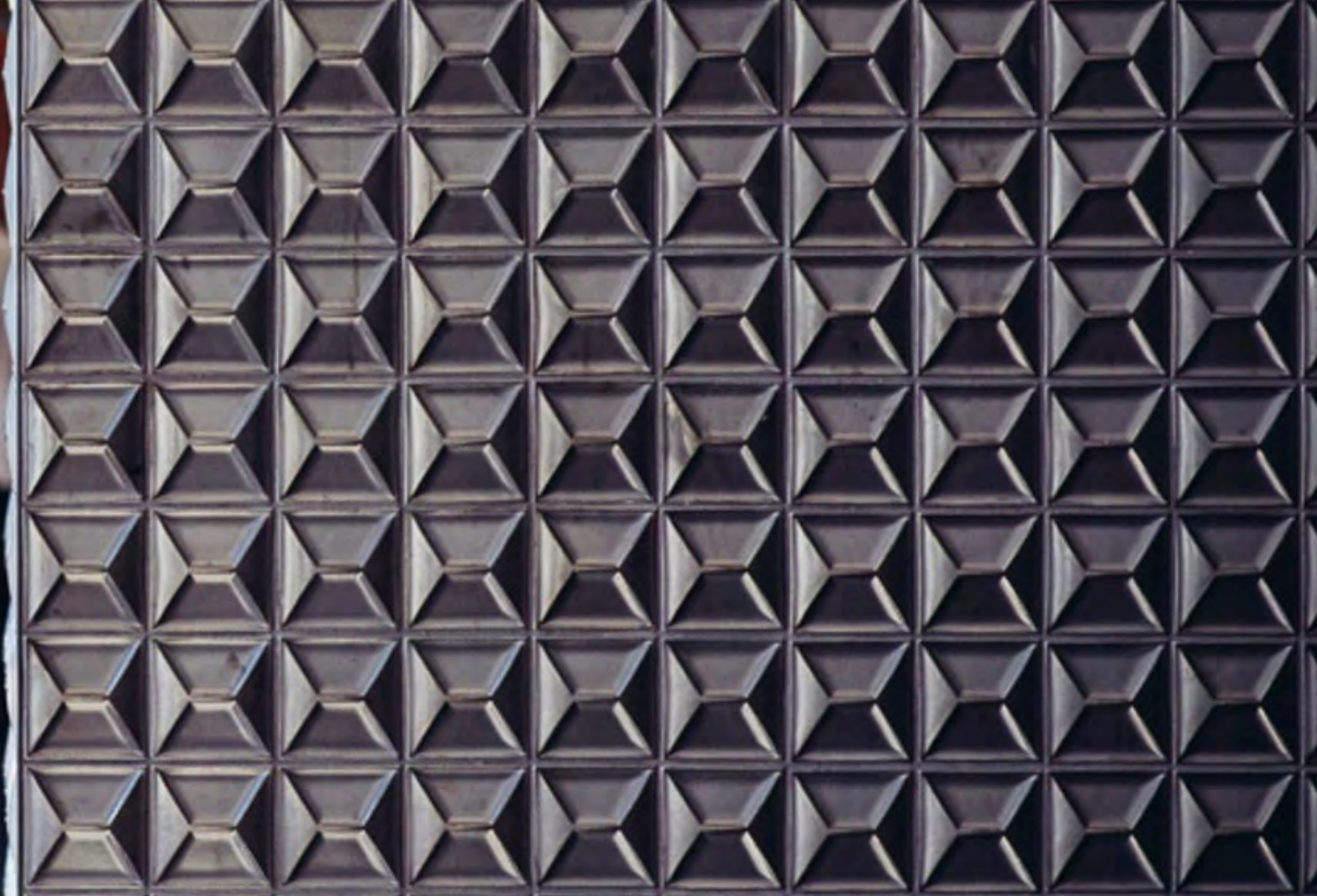




FOUR SEASONS  
HOTEL  
SEATTLE

# 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

## 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**

Vegan Maple Sausage Links **V**

## CONTINENTAL BREAKFAST

\$44 PER PERSON

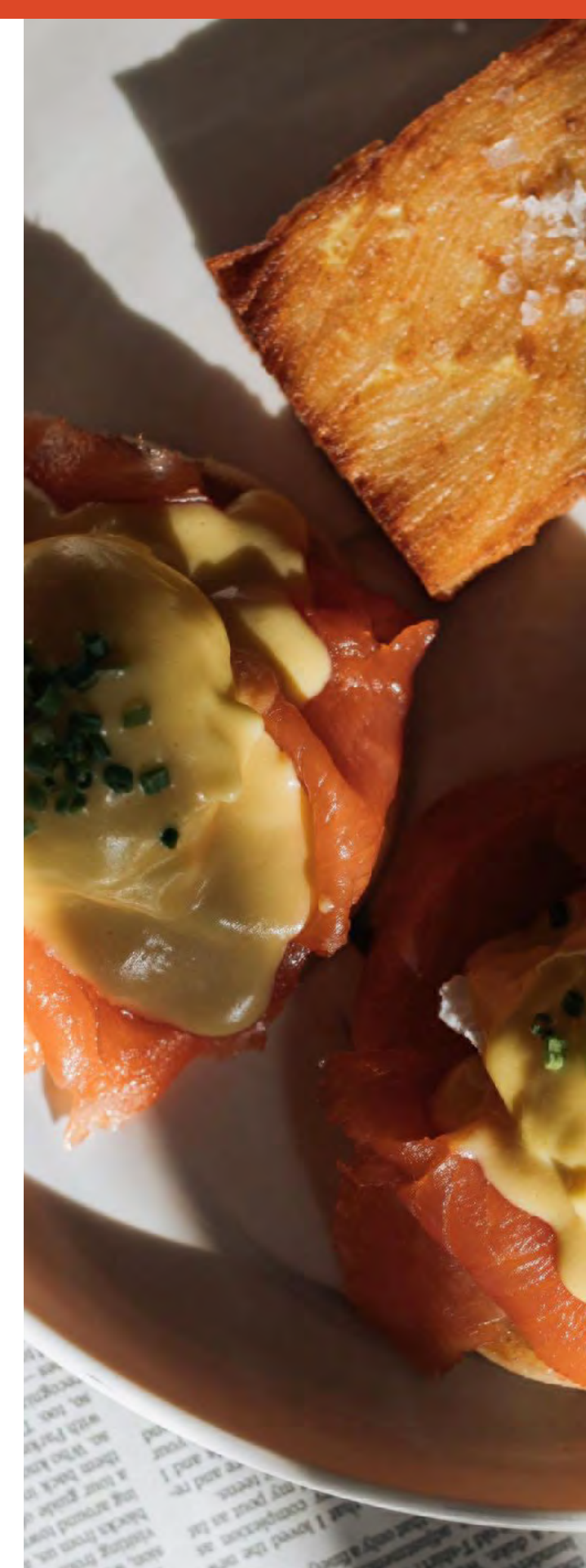
Selection of Freshly Squeezed Organic Juices: Orange, Watermelon Raspberry Mint, Evergreen **V GF**

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

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

## 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 →**



*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*



# 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 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*

Churro, Chocolate and 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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# 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

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

## WELLNESS BAR

\$25 PER PERSON

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

## NORTHWEST CREATE YOUR OWN 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

## BUBBLE UP **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 Stix

Black Sesame Cake **NF**  
Coconut Mochi Butter Bar **NF GF**  
Strawberry-Matcha Tart **NF**

## PIKE PLACE FARMERS 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

## PIG & PRETZEL

\$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 →**



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# BREAKS CONT.

Minimum guarantee of 10 guests required for Breaks

## APERITIVO

\$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

## MEAT & CHEESE

\$30 PER PERSON

Olympic Provisions Meats

Hot Bread, Mostarda,  
Cured Veggies, Array of Olives

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

Herb & Plain Crackers **VG**

## 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

## CREAM & SUGAR

\$25 PER PERSON

*Minimum guarantee of 20  
guests required*

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*

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**

**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 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**



# 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**

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

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

### Sweets

Caramel-Apple Tart **NF**

Cherry Pavlova **NF GF**

Praline Financier

Kahlua-Coffee Sabayon **NF GF**

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# 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

\$80 PER PERSON

### Starters

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

Prawn and Broccoli Rabe Salad, Ginger Miso Glaze **V GF**

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 and Fried 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

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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**

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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

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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# 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 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,  
Burrigotta, 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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## 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 →**

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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

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**

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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 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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Menu items are subject to change based on seasonality



# 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**

### 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 Aioli **DF GF**

**\$10 per piece**

Candied Smoked Salmon Fingers,  
Honey Crunch **DF GF**

**\$8 per piece**

**CONTINUED ON NEXT PAGE →**





# 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 Beignets **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, Tapatío **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**

Sesame-Crusted Tofu Sticks, Nori,  
Pickled Ginger, Wasabi Pea Purée **V GF**  
**\$7 per piece**

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

## Land

Short Rib Explosion,  
Black Truffle Purée **DF**  
**\$8 per piece**

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

Black Truffle Lobster Cake,  
Heirloom Tomato Jalapeño Jam  
**\$8 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 GF**  
**\$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**

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# 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**

## BRUSCHETTA BAR

\$28 PER PERSON

Focaccia, Ciabatta, Vollkorn,  
Rye Crostinis **VG**

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**

## RAW BAR

\$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



# 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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*Menu items are subject to change based on seasonality*



# STATIONS

Minimum guarantee of 20 guests required

## 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

## POKE **DF**

\$45 PER PERSON

Hamachi and White Rice

Wild King Salmon  
and Sesame Quinoa

Ahi Tuna and Brown Rice

Flying Fish Roe, Mango, Furikake, Cilantro,  
Pickled Ginger, Green Onion, Tomato,  
Cucumber, Avocado, Lime, Sriracha,  
Crispy Shallots, Honey-Roasted  
Macadamia Nuts, Wasabi Peas

## 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

**CONTINUED ON NEXT PAGE →**



# STATIONS CONT.

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

Menu items are subject to change based on seasonality



# 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 selections 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

## LOW PROOF

\$18 EACH

### Aperitivo Frizzante

Amaro, Prosecco, Soda, Orange Twist

### Aperol Spritz

Aperol, Prosecco, Soda, Orange

### Hugo Spritz

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

### Americano

Campari, Sweet Vermouth, Soda

### 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

\$17 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

Flavors to Roast: 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

## BLOODY MARY BAR

\$17 EACH

Featuring Ketel One

Additions: Celery, Hot Sauce, Horseradish,  
Pickled Vegetable Skewers, Olive Skewers,  
Bacon, Lemons, Limes, Salt

## COFFEE BAR

\$18 PER PERSON

Amaretto di Saronno, Kahlua,  
Bailey's, Cointreau

Cordial Truffles, Coffee,  
Espresso, Hot Cocoa





# 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

### Lu & Oly

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

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# 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 'Isocelles'  
Cabernet Sauvignon,  
Cabernet Franc, Merlot  
\$145

Orin Swift 'Machete'  
Petite Sirah, Syrah, Grenache  
\$210





# 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

Athletic Brewing Free Wave Hazy IPA

**\$8 each**

## 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

DRY Sparkling

**\$8 each**

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**

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**



# 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 and Lunch 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.

## 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.





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

Four Seasons Hotel Seattle  
99 Union Street  
Seattle, Washington 98101, U.S.A.

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

