# MEETING & EVENT MENUS



# Breakfast of the Day Buffet

A part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too!

Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. *Breakfast of the Day menus include Coffee and Tea Selection.* All prices noted are for the designated day only, if chosen on an alternate day, price will be \$54 per guest.

MONDAY	TUESDAY
Orange Juice and Apple Juice	Orange Juice and Cranberry Juice
Seasonally Inspired Infused Water	Seasonally Inspired Infused Water
Whole Bananas, Washington Apples	Whole Bananas, Pick of the Season
Local and Seasonally Inspired Fruit Display	Local and Seasonally Inspired Fruit Display
Mini Croissants, Mini Muffin Selection, Mini Danishes	Mini Croissants, Mini Muffin Selection, Mini Danishes
Overnight Oats, Flax Seed, Mixed Berries (VG)	Ellenos Yogurt, Seasonal Compote, Local Honey, House-Made Granola (V, GF, N)
Frittata with Smoked Bacon, Swiss, and Monterey Jack Cheese	Granota (v, Gr, N)
(GF)	House-Made Buttermilk Biscuits, Cracked Pepper Sausage Gravy
\$52 Per Person	\$52 Per Person
WEDNESDAY/ SATURDAY	THURSDAY/ SUNDAY
	•
Orange Juice and Grapefruit Juice	Orange Juice and Apple Juice
Seasonally Inspired Infused Water	Seasonally Inspired Infused Water
Whole Bananas, Pears	Whole Bananas, Pick of the Season
Local and Seasonally Inspired Fruit Display	Local and Seasonally Inspired Fruit Display
Mini Croissants, Mini Muffin Selection, Mini Danishes	Mini Croissants, Mini Muffin Selection, Mini Danishes
Oatmeal with Brown Sugar, Dried Fruit and Nuts, Cinnamon (GF, VG, N)	Chia Seed Pudding, Seasonal Compote (GF, VG)
VG, N)	Smoked Bacon, Egg and Cheese Breakfast Empanadas
Mini Breakfast Burrito with Chorizo, Cage- Free Scrambled Eggs, Roasted Potatoes, and Cheddar Cheese, Served with Fresh Tomato Salsa	\$52 Per Person
\$52 Per Person	

#### FRIDAY

Orange Juice and Cranberry Juice

¢52 5
PNW Scramble, Wild Mushrooms, Yukon Potatoes, Cage Free Eggs, Scallion
Oatmeal with Brown Sugar, Dried Fruit and Nuts, Cinnamon (GF, VG, N)
Mini Croissants, Mini Muffin Selection, Mini Danishes
Local and Seasonally Inspired Fruit Display
Whole Bananas, Citrus
Seasonally Inspired Infused Water

**\$52** Per Person

Dietary Key: Gluten Free (GF), Vegan (VG), Vegetarian (V), Dairy Free (DF), Contains Nuts (N) Pricing subject to a 25% taxable service charge, 16.5% of which is to go to the service personnel and 8.5% of which is retained by the hotel, and a 10.35% sales tax. A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from January 1, 2025-December 31, 2025 \*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.\*To stay true to our "Thoughtfully Sourced" philosophy, some items may be substituted with appropriate alternatives based on seasonality and regional availability.

# Breakfast Enhancements

These Enhancement options are a wonderful addition to a Breakfast Buffet. Pricing below is based on the Enhancement being added to a Breakfast Buffet or Breakfast of the Day menu, for the full guaranteed guest count. For a la carte ordering, a minimum of 25 orders is required, unless otherwise noted, and an additional \$5.00++ Per Person will be added to the listed price.

#### TRADITIONAL ENHANCEMENTS

BUILD YOUR OWN AVOCADO TOAST DISPLAY | \$20 Per Person Bread, Fresh Avocado Spread, Smoked Bacon, Pickled Red Onions, Jalapenos, Radishes, Feta Cheese, Heirloom Cherry Tomatoes, Arugula, Crumbled Goat Cheese, Chili Flakes, Extra Virgin Olive Oil, Everything Bagel Seasoning

#### FRESH OFF THE GRIDDLE | \$17 Per Person

Choose 1 optionVanilla and Cinnamon Brioche French Toast (V)Salted Caramel Apple Pancakes (V)Traditional Buttermilk Pancakes (V) Served with 100% Pure Maple Syrup, Seasonal Berries, Local Hazelnuts, Fresh WhippedCream, Chocolate Chips and Whipped Butter

#### GRAND OMELET BAR | \$28 Per Person

Chef Attendant Required - \$175.00+ Per Attendant One Chef Per 75 Attendees Required for up to a 2-hour Time Period Made to Order Omelets with: Cage-Free Eggs or Egg Whites, Vegan "Just Egg"Maple Cured Ham, Smoked Bacon, Chicken Sausage, Tomatoes, Spinach, Onions, Bell Peppers, Foraged Mushrooms, Swiss Cheese, Cheddar CheeseFresh Tomato Salsa and Hot

#### **GRAND ROLLED OATS**

Organic Gluten Free Steel-Cut Oats (GF, VG)

Served with Local Honey, Oat Milk, Brown Sugar, Cinnamon, Dried Cherries, Toasted Walnuts and Seasonal Compote

# \$12 Per Person

#### MORE OPTIONS!

#### CLASSIC QUICHE | \$12 Per Person

Choose 1 optionQuiche Lorraine: Smoked Bacon, Caramelized Onions, Swiss CheeseMediterranean Quiche: Spinach, Roasted Tomato, and Feta Cheese (V)Forager's Quiche: Braised Leeks and Black Truffle (V)*All Available as Frittatas for a Gluten Free Alternative* 

#### BREAKFAST SANDWICHES | \$12 Per Person

Choose 1 optionButtermilk Biscuit, Fried Egg, Chicken Maple Sausage, Caramelized Onion, White Cheddar CheeseCroissant, Fried Egg, Ham, Dijonnaise, Gruyere (V) Rye Toast, Vegan "Just Egg", Spinach, Avocado Spread (VG)

#### BAGEL AND LOX | \$18 Per Person

Northwest ASE Certified Smoked Salmon (GF, DF) and Assorted Blazing BagelsCapers, Heirloom Tomato, Pickled Red Onion, Arugula, Herbed Cream Cheese, Hard Boiled Eggs

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# Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Assortment of Hot Tea. A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests.

RAINIER SUNRISE	PUGET SOUND DAY BREAK
Selection of Chilled Juices	Selection of Chilled Juices
Seasonally Inspired Infused Water	Seasonally Inspired Infused Water
Peak of the Season Fresh Fruit and Berry Selection	Peak of the Season Fresh Fruit and Berry Selection
Ellenos Yogurt, Seasonal Compote, House-Made Granola (GF, V,	Elleno's Yogurt, Seasonal Compote and House Made Granola (GF,

	\$66 Per Person
\$60 Per Person	Buttermilk Pancakes (V) Served with 100% Pure Maple Syrup, Seasonal Compote, Berries and Whipped Butter
Herb Tossed Marble Potatoes (GF, V)	Herb Tossed Marble Potatoes (GF, V)
Chicken Sausage (GF, DF)	Chicken Sausage (GF, DF)
Traditional Scrambled Eggs (GF, V, DF)	Traditional Scrambled Eggs (GF, V, DF)
Daily Bakeries	Daily Bakeries
N)	V, N)

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# Breakfast Plated

Do more with your limited time, by serving a plated meal during breakfast. All Plated Breakfasts include an assortment of Family Style Fresh Croissants & Danishes, Individual Ellenos Yogurt Parfait, Seasonal Compote, Local Honey, House-Made Granola (V, GF, N), Chilled Orange Juice, Coffee and Tea Selection

Selection.	
OPTIONAL ADD-ONS	PLATED BREAKFAST OPTIONS
Smoked Bacon (GF, DF)	GRAND CLASSIC   \$43 Per Person
Chicken Apple Sausage (GF, DF)	Cage-Free Scrambled Eggs (GF, V, DF)Herb Tossed Marble Potatoes (GF, V)Chicken Sausage (GF, DF)
Local Pork Sausage (GF, DF)	SMOTHERED BISCUIT AND EGG SANDWICH   \$40 Per Person
\$8 Additional Per Person	Buttermilk Biscuit, Cage Free Egg, Beechers Flagship Cheddar, Sausage Gravy, Chives
	VANILLA PANCAKES   \$42 Per Person
	Charred Honey Pears, Black Tea Caramel (GF, V)Applewood
	Smoked Bacon (GF, DF)
	SEASONAL FRITTATA   \$40 Per Person
	Classic Individual Frittata with Cage-Free Eggs, Seasonal
	Vegetables, Locally Sourced Cheese with Paprika Spiced
	Tomatoes (GF, V)

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# Morning Break of the Day

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$21 per guest. Breaks are based on 30 minutes of service.

MONDAY/ THURSDAY - BEIGNET STATION	TUESDAY/ FRIDAY - SEATTLE COFFEE SHOP
Classic Powdered Sugar Beignets with Assorted Jams (V)	Mighty-O Donuts: Assorted Vegan Mini Doughnuts
Seasonal Smoothie Shots (VG)	Seasonal Whole Fruit
\$18 Per Person	Cold Brew Coffee Shots - Full Strength and Chocolate Milk
	\$18 Per Person
WEDNESDAY/ SUNDAY - SUPERFOODS	SATURDAY - ENERGIZE
Build Your Own Trail Mix with House-Made Granola, Walnuts, Almonds, Dried Cherries, Goji Berries, and Coconut Chips	Assorted Quick Breads: Banana, Lemon Zucchini, Carrot and Pineapple (V, N)
Chef's Selection of Wellness Shots	Green Machine Smoothie Shots (GF, VG)
\$18 Per Person	\$18 Per Person

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# Afternoon Break of the Day

A part of Hyatt's menu of the day program, our afternoon break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$21 per guest. Breaks are based on 30 minutes of service.

MONDAY - TWISTED	TUESDAY/ SATURDAY - BROWNIE BAR
Artisan Pretzel Bites (V)	Build your own Brownie Bar featuring Chocolate Brownies (V)

Dipping Sauces: Tillamook Cheddar Cheese Sauce (GF), Sweet Hot Mustard (GF, VG)	Toppings included: Fresh Strawberries, M&Ms, Crushed Oreos, Vanilla Whipped Cream
\$18 Per Person	Sauces included: Chocolate (GF, V) & Caramel Sauce (GF, V)
	\$18 Per Person
WEDNESDAY - SOUTHWEST	THURSDAY/ SUNDAY - TASTE OF PIKE'S
Vegetable Empanadas	Fried Cheese Curds (V), Marinara (VG), Ranch
Salsa Verde, Tortilla Chips	Chukar Classic Dark Cherries (GF, V)
Salsa	Chukar Honey Pecans (V, N)
Guacamole	\$18 Per Person
\$18 Per Person	
FRIDAY - GARDEN GROWN	
Seasonal Crudité Display (GF, VG) with Red Pepper Hummus (GF, V	VG) and Creamy Avocado Dip (GF, V)
Apple and Almond Crumb Bar (V, N)	
\$18 Per Person	

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# A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

#### BEVERAGE PACKAGES

FULL DAY - Up to 8 Hours | \$45 Per Person Unlimited Regular and Decaffeinated Coffee and Tea; Regular, Diet and Decaffeinated Pepsi Soft Drinks; Still and Sparkling Bottled Waters

HALF DAY - Up to 4 Hours | \$25 Per Person Freshly Brewed Regular and Decaffeinated CoffeeRegular, Diet

#### COFFEE, TEA AND JUICES

FRESHLY BREWED | \$128 Per Gallon Regular and Decaffeinated Coffee and Hot Tea Assortments

CHILLED JUICES | \$50 Per Quart

Choose 1 optionOrange Apple Cranberry

FRESH BREWED UNSWEETENED ICED TEA | \$75 Per Gallon

and Decaffeinated Pepsi Soft DrinksStill and Sparkling Bottled Waters	LOCAL COLD BREW COFFEE   \$135 Per Gallon Brewed Cold For 24 hours. Served with Local Chocolate Milk and Sweet Maple Cream Must be ordered 48 hours in advance 3 Gallon Minimum Order
HYDRATION STATION	INDIVIDUAL BOTTLES/ CANS
HOUSE INFUSED WATER STATIONS   \$75 Per Gallon  Choose 1 optionLemon Fresh Thyme Basil Local Berry Strawberry  Mint	Still and Sparkling Bottled Waters   \$7 Each
	Bubly Sparkling Water - Assorted Flavors   \$8 Each
	Pepsi Soft Drinks: Regular, Diet, and Decaffeinated   \$8 Each
	RedBull Energy Drinks: Regular and Sugar Free   \$8 Each
	Coke Soft Drinks - Regular, Diet, Decaffeinated   \$8.50 Each
	Smoothies   \$9 Each

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# A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY	INDIVIDUAL ITEMS
Housemade Cookies   \$55 Per Dozen  Choose 1 Option per DozenTriple Chocolate Chip Cookies, Monster Cookies (GF), Ginger Molasses Cookies, Salted Chocolate Chunk Cookies, Apple Caramel Cookies (N)  Seasonal Brownies   \$55 Per Dozen  Breakfast Pastries and Bakeries   \$60 Per Dozen  Blazing Bagels   \$60 Per Dozen  Assorted Flavors and Whipped Cream Cheese Spreads	Yogurt Parfaits (GF, V, N)   \$12 Each Ellenos Yogurt Layered with Seasonal Compote, Local Honey, House-Made Granola (V, GF, N)
	Assortment of Tim's Cascade Style Potato Chips   \$5 Each
	Sahale Snacks - Assorted Flavors (N)   \$7 Each
	That's It Pressed Fruit Bars - Assorted Flavors   \$7 Each
	Bob's Red Mill Bars - Assorted Flavors   \$6 Each
	Whole Market Fruit   \$6 Each
	Popcorn – Assorted Flavors   \$7 Each

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## Chefs Curated Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties. All Plated Lunches include Starter, Bread Service, and Iced Tea.

# CHEFS RECOMMENDED 3-COURSE LUNCH Organic Mixed Greens, Beechers Cheese, Cherry Tomato, Cucumber, Citronette (GF, V) Pan Seared Airline Chicken, Saffron Milanese Risotto, Garlic Tossed Broccolini, Piquillo Pepper Coulis (GF) Caramelized Pineapple, Coconut Whipped Ganache, Rum, Lime and Basil Gelee, Cashew Crumble (GF, N)

*\$62* Per Person

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# Plated Lunch

Ideal for a lunch meeting, select your options from our Chef's seasonal Specialties. Planner to select a Single Starter and Entree for all guests. All lunches include a Starter, Bread Service, and Iced Tea. Desserts, Coffee, and Hot Tea Service may be added at an extra charge.

STARTERS	VEGETARIAN ALTERNATIVE ENTREES
Choose 1 Option	Pricing to match Main Entree Selection
Plum Tomato Soup, Basil Olive Oil (GF,V)	Seasonally Inspired Risotto, Leek Oil, and Toasted Pumpkin Seeds (GF, V)
Organic Mixed Greens, Beechers Cheese, Cherry Tomato,	
Cucumber, Citrus Vinaigrette (GF, V)	Charred Cauliflower Steak, Beluga Lentils, Preserved Lemon
	Gremolata, Pomegranate Molasses, Turmeric Spiced Hummus
Caesar Wedge with Romaine, Shaved Parmesan, Roasted Garlic	(GF, VG)
Crouton and Black Garlic Caesar Dressing	
	Pan Seared Oyster Mushrooms, Reggiano Soft Polenta, Basil
	Pesto (N) and Blistered Tomatoes (GF, V, N)

#### **ENTREES**

Choose 1 Option

Pan Seared Airline Chicken, Saffron Milanese Risotto, Garlic Tossed Broccolini, Piquillo Pepper Coulis (GF) | \$52 Per Person

Pan Seared Salmon, Forbidden Rice Piaf, Grilled Asparagus, Citrus Gremolata (GF, DF) | \$58 Per Person

Peppercorn Crusted Petit Filet, Charred Scallion Salsa Verde, Crispy Smashed Potatoes, Baby Squash, Confit Tomatoes (GF, DF) | \$69 Per Person

Northwest Brined Pork Chop, Flagship Cheddar Grits, Haricot Verts, Charred Apple Relish | \$55 Per Person

Merlot Braised Short Rib, Black Truffle Whipped Potatoes, Heirloom Carrot, Natural Jus, Caramelized Onion (GF, N)  $\mid$  \$62 Per Person

#### **OPTIONAL DESSERT COURSE:**

Choose 1 OptionAccompanied by Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection

Passion Fruit Tart- Passion fruit curd, Sucree cookie and Toasted Meringue (V)

Caramelized Pineapple, Coconut Whipped Ganache, Rum, Lime and Basil Gelee, Cashew Crumble (GF, N)

Hazelnut Dacquoise Cake, Praline Mousse with Coffee Chocolate Sauce (GF, N)

*\$10* Additional Per Person

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# Lunch of the Day Buffet

A part of Hyatt's menu of the day program, our lunch of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$76 per guest. All Lunch Buffets include Freshly Brewed Iced Tea. Assorted Rolls and Butter for an additional \$6++ Per Person

MONDAY – BUILD A BOWL	TUESDAY - LA MERCADO
Bases: Organic Seasonal Greens, Brown Rice, Jasmine Rice	Tortilla Soup, Salsa Verde (VG)
Proteins: Poke Marinated Ahi Tuna, Seared Salmon, Sesame Tofu, Teriyaki Chicken Mix-ins: Avocado, Cucumber, Edamame, Wakame Salad, Scallions, Mango, Jalapeno, Micro Cilantro	Southwest Caesar Salad, Romaine, Black Bean, Cherry Tomatoes, Charred Corn, Crispy Tortilla Strips, and Chipotle Lime Caesar Dressing (GF, V)
	Grilled Mahi Mahi, Charred Pineapple Salsa (GF, DF)
Sauce: Spicy Mayo, Sweet Chili Sauce, Hot Sauce, Ginger Ponzu, Tamari Hawaiian Pineapple Cake (V)	Ancho Braised Short Rib, Charred Jalapenos (GF, DF)
	Frijoles Charros (GF, VG)
	Cumin Scented Calabaza, Corn (GF, VG)

Coconut Mango Rice Pudding (GF, VG)	Dulce de Leche and Chocolate Verrine (GF)		
\$73 Per Person	Cinnamon Churros, Chocolate Sauce (V)		
	\$73 Per Person		
WEDNESDAY - PACIFIC RIM BISTRO	THURSDAY - FRESH PICK		
Miso Soup, Wakame, Tofu (GF, VG)	Tomato Soup, Basil Pesto (GF, V)		
Cabbage and Carrot Salad, Black Sesame, Miso-Ginger /inaigrette (GF, VG)	Arugula, Blue Cheese, Toasted Hazelnuts, Dried Cranberries, an Balsamic Vinaigrette (GF, N)		
Honey and White Soy Glazed White Fish, Charred Scallions (GF,	Poppy Seed and Dill Crusted Salmon (GF, DF)		
DF)	Chicken Breast, White Wine, Roasted Tomato, Capers		
Lemongrass Braised Chicken Thighs, Cilantro Gremolata (GF, DF)	Heirloom Carrots, Pink Peppercorn Infused Honey (GF, DF, V)		
Steamed Jasmine Rice, Furikake (GF, VG)	Creamy Parmesan Polenta (GF, V)		
Roasted Squash, Black Sesame (GF, VG)	Chocolate Mousse and Cherry Gelee (GF, VG)		
Red Bean Panna Cotta, Macerated Strawberries (GF)	Amaretto Mousse, Peaches, Pecan Cake (N)		
Seasonal Assorted Mochi (GF, V, N)			
\$73 Per Person	\$73 Per Person		
FRIDAY - OFF THE GRILL	SATURDAY – EMERALD CITY CAFE		
/egetable and Lentil Soup (GF, VG)	Loaded Potato Soup, Smoked Bacon, Chive (GF)		
Quinoa Salad with Baby Kale, Dried Fruit, Charred Sweet Onion /inaigrette (GF, VG)	Spring Greens, Toasted Walnuts, Smoked Rogue Blue Cheese, Roasted Apple, and Honey Vinaigrette (GF, N)		
emon Pepper Chicken Breast, Grilled Onion, Fresh Herbs (GF,	Herb Seared Salmon, Citrus Relish (GF, DF)		
DF)	Grilled Flat Iron Steak, Red Wine Reduction (GF, DF)		
Herb Marinated New York Strip, Mushroom Demi (GF, DF)	Roasted Asparagus, Sweet Peppers (GF, VG)		
Charred Scallion Smashed Red Bliss Potatoes (GF, VG)	Matcha Mochi Brownie (GF, V)		
Grilled Corn Cobette (GF, VG)	Chocolate Lava Cake (VG)		
i'mores Bars			
Charred Fruit Tart with Streusel Topping (GF, VG)	\$73 Per Person		

#### SUNDAY - TASTE OF THE CASCADES

Seasonal Squash Soup (GF, V)
Baby Spinach, Tomato, Cucumber, Kalamata Olives, Feta Cheese, Greek Vinaigrette
Pan Seared Seasonal Fish, Hazelnut Romesco (DF, N)
Grilled Chicken, Blistered Cherry Tomato, Balsamic Glaze (GF, DF)
Black Garlic Roasted Broccolini (GF, VG)
Smoked Cheddar Stone Ground Grits (GF, V)
Pear Galette, Pink Peppercorn Honey Drizzle (V)
Chocolate Pecan Pie Tart (V, N)
\$73 Per Person

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# Grab 'n Go Lunch

All Boxed Lunches are served market style. Each Guest can choose what items they like; priced per Selection Pre-assembled Lunches for a convenient Grab and Go option at an additional \$4++ Per Person. All lunches come with a single sandwich or salad, cookie, whole fruit and individually packaged chips. Minimum of (10) Lunches Per Selection Required.

- For Groups of 1-19, Select (1) Choice
- For Groups of 20-29, Select Up to (2) Choices
- For Groups of 30-39, Select up to (3) Choices
- For Groups of 40 and Larger, Select up to (4) Choices

#### **BOXED SANDWICHES**

Turkey, Bacon and Avocado: Thin-Sliced Turkey with Smoked Bacon, Avocado, White Cheddar, Roasted Garlic Aioli and Farm Greens

Roast Beef and White Cheddar: with Caramelized Onions, Roasted Garlic Aioli and Farm Greens Fresh Mozzarella, Basil Walnut Pesto and Cherry Tomatoes (N)

#### **BOXED BOWLS**

Chickpea Garden Bowl: Chickpeas, Avocado, Shredded Beets, Shredded Carrots, Red Cabbage, Cilantro, Farm Greens & Spicy Tahini Dressing (GF, V)

Farmstead Cobb: Grilled Chicken Breast with Blue Cheese, Pasture-Raised Egg, Smoked Bacon, Cherry Tomatoes, Farm Greens and Lemon Avocado Vinaigrette (GF) The Italian: Calabrese Salami and Smoked Ham with Fresh
Mozzarella, Roasted Red Peppers, Roasted Garlic Aioli, Farm
Greens and Caprese (N)

Rainbow Power Veggie: Shredded Carrots and Beets with White
Cheddar, Sliced Cucumber, Basil Matcha Aioli and Farm Greens

Chicken Pesto: Grilled Chicken Breast with Basil Walnut Pesto, Roasted Red Pepper, Roasted Garlic Aioli and Farm Greens (N)

\$55 Each

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Clean Greens: Cucumbers, Cherry Tomatoes, Shredded Carrots, Farm Greens and Lemon Avocado Vinaigrette (GF, VG)

Sonora Grass-Fed Steak: with Ancho Roasted Corn, Avocado, Pickled Red Onions, Red Cabbage, Cilantro, Ancient Grains, Farm Greens and Carrot Lime Habanero Dressing (GF)

\$55 Each

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## Hors D'oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 50 pieces per selection. Tray Pass your Hors D'oeuvres for an additional fee of \$75.00 per passer (1 passer required per 75 attendees, up to 3 hours).

#### **COLD SELECTIONS**

Beef Tenderloin, Balsamic Glaze, Focaccia (DF) | \$9 Per Piece

Ahi Tuna Poke, Cucumber Coin, Furikake (GF, DF) | \$9 Per Piece

Antipasto Skewer with Confit Garlic, Mediterranean Olive,

Artichoke Heart, and Marinated Mozzarella (GF, V) | \$8 Per Piece

Deviled Egg with Horseradish, Dill and Crispy Parmesan (GF, V) |

\$8 Per Piece

Prosciutto Wrapped Melon, Mint Mascarpone (GF, V) | \$9 Per Piece

#### WARM SELECTIONS

Black Garlic Beef Skewer, Pomegranate Glaze (GF, DF) | \$9 Per Piece

Beef Wellington, Horseradish Aioli | \$9 Per Piece

Mini Brie en Croute, Raspberry Coulis | \$8 Per Piece

Chicken Brochette, Agave-Lime Glaze | \$8 Per Piece

Tandoori Chicken Satay, Tumeric Yogurt Sauce | \$8 Per Piece

Dungeness Crab Cake, Smoked Paprika Remoulade | \$9 Per Piece

Spinach and Parmesan Stuffed Mushroom, Panko Crusted (V) | \$8 Per Piece

Vegetable Samosa, Cilantro Chutney (VG) | \$7 Per Piece

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# Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. ALL RECEPTION PRICING IS BASED ON UP TO 2 HOURS (Unless otherwise noted) Additional 30 minutes will be charged appropriately based on Per Person pricing Minimum of 20 guests is required for all presentation/carving stations unless noted otherwise.

#### PRESENTATION DISPLAYS

LOCAL CREAMERIE ARTISAN CHEESE DISPLAY | \$30 Per Person Locally and Seasonally Sourced Cheeses (V, GF), Honeycomb, Fig Jam, Toasted Coriander Whole Grain Mustard (V, GF), Varied Dried Fruits and Nuts (VG, GF), Assorted Sliced Macrina Breads and Crostini (VG)

#### GRAND AL DENTE | \$30 Per Person

Beef Bolognese, Rigatoni, Basil (DF) Penne alla Vodka, Baby Spinach, Pecorino-Romano, Fresh Herbs (V) Potato Gnocchi, Arugula, Pesto Cream Sauce, Parmesan (V) On the side: Grana Padano, Chili Pepper Flakes Warm Fresh Herb Focaccia and Italian Breadsticks

#### ANTIPASTI | \$38 Per Person

Selection of Marinated and Grilled Seasonal Vegetables (VG,GF) Olive Tapenade, Smoked Balsamic Cherry Agrodolce (VG, GF) Herb Marinated Mozzarella Balls (GF, V) Olympia Provisions Cured Meats, Prosciutto, and Coro Salami Assorted Sliced Macrina Breads and Lavash Crackers

#### SLIDER BAR | \$25 Per Person

Choose of Three Wagyu Slider, White Cheddar, Pickled Peppers Pickle Brined Fried Chicken, Belgian Waffle, Whiskey Maple Syrup Crispy Falafel, Hummus, Mint Yogurt Buffalo Chicken, Arugula, Blue Cheese Aioli BBQ Pulled Pork, Coleslaw, Crispy Onion, Jo Jo Potato, Confit Garlic Dip (GF, V)

#### SEATTLE STADIUM FAIR | \$28 Per Person

Build-Your-Own Seattle Dog Station with Whipped Cream Cheese, Relish, Mustard, Bacon, Pickled Jalapenos, Caramelized Onions, Ketchup Wagyu Slider, White Cheddar, Pickled Peppers Crispy Pickle Bites, Garden Herb Ranch Fried Beecher's Cheese Curds, Pomodoro (Vg)

#### PRESENTATION DISPLAYS

#### GRAND SEAFOOD | \$60 Per Person

White Wine Poached Shrimp (GF, DF), Crab Legs (GF, DF), Shrimp Ceviche Shooter (GF, DF), Olympic Peninsula Oysters (GF, DF), Prosecco Mignonette and Grand Cocktail Sauce (GF, DF) *Price based on combination of 4 pieces Per Person* 

#### DIVE IN TO THE SOUND | \$48 Per Person

Seafood Boil: Manila Clams, Penn Cove Mussels, Shrimp, Corn, New Potatoes, Andouille Sausage (GF, DF), Local Oyster Shooter, Cocktail Sauce, Lemon Wedge (GF, DF), Drawn Butter, Lemon Herb Aioli, Grilled Lemons Assorted Dinner Rolls and Whipped

#### FLAVORS OF SPAIN | \$40 Per Person

Your Selection Of Paella; *Choose 1 option.* Paella De Mariscos with Shrimp, Calamari, Mussels and Clams; Vegan Paella with Artichokes, Tomato, Garlic, Green Beans and Red Bell Pepper (VG); Paella Conquistador with Shrimp, Chicken, Chorizo, Bell Peppers and Peas. Paired With Build-Your-Own Spanish Patatas: House Fried Garlic Oil Tossed Potato Bites, Crispy Chorizo, Blistered Shishitos, Shaved Manchego Cheese, Salsa Brava, and Marinated Spanish Olives

#### SUSHI AND SASHIMI | \$50 Per Person

Price based on combination of 4 pieces Per Person Minimum of 30 Guests Assorted Rolls and Nigiri; Chef's Choice Salmon, Tuna and Hamachi Sashimi (GF), Wasabi, Pickled Ginger and Tamari Soy Sauce (GF) SUSHI CHEF UPGRADE for up to a 3 hour Period/100guests Action Station with a Sushi Chef Hand Creating Offerings in Front of your Guests \$350.00

#### FARM FRESH | \$30 Per Person

Seasonal Grilled Vegetable Platter, Vegetable Crudité, Red Pepper Hummus, Edamame Hummus, Paprika Yogurt Dip, Baba Ganoush, Grilled Flat Breads Dietary Key: Gluten Free (GF), Vegan (VG), Vegetarian (V), Dairy Free (DF), Contains Nuts (N) Pricing subject to a 25% taxable service charge, 16.5% of which is to go to the service personnel and 8.5% of which is retained by the hotel, and a 10.35% sales tax. A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from January 1, 2025-December 31, 2025\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. \*To stay true to our "Thoughtfully Sourced" philosophy, some items may be substituted with appropriate alternatives based on seasonality and regional availability.

# **Sweet Stations**

Minimum of 20 guests required.

#### **SWEET STATIONS**

MINIATURE TREATS | \$20 Per Person

Choose 3 options Based on combination of 3 pieces Per Person Opera Cakes (N) Pistachio Cherry Cardamom Macaron Passionfruit Mango Tartlets (V) Salted Caramel Tartlets (V) Lemon Pie Tartlets

S'MORES BAR | \$20 Per Person

Jumbo Marshmallows (DF) Classic (V, DF) & Chocolate Graham Crackers (V), Dark Chocolate (VG) and Milk Chocolate (V) Bars, Toasted Coconut, Crushed Hazelnuts, Granulated Peanuts, Sprinkles, Fresh Berries (N) Chef Attendant 1 per 150 people-- \$175

THE CONFECTIONARY CORNER | \$20 Per Person

Artisan Truffles (N), Pate de Fruit (GF, VG), Seasonal Chocolate Bark (N), Hazelnut Brittle (N), Chocolate Mendiants (V), Chocolate Fudge (VG), Almond Chocolate Clusters (N)

THE COOKIE LAB | \$18 Per Person

Assorted Cookies: Gingerdoodle, Chocolate Chunk, Double Chocolate, Lemon Cookies. Toppings: M&M, Oreo Crumbs, Fresh Berries, Candied Hazelnuts, Citrus Cream Cheese Icing, Vanilla Whipped Cream, Salted Caramel Sauce

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# **Carving Stations**

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Station Attendant Required - \$175 per attendant, 1 attendant required per 75 attendees. All carving stations are priced individually.

# SALMON CREEK NORTHWEST APPLE BRINED PORK LOIN (GF, DF)

Each Serves up to 25 Guests

Accompanied by

Apple Bourbon Chutney (GF, DF, VG) Haricot-Vert, Crisp Garlic (VG, GF) Beecher's Flagship Cheddar Grits (GF, V) Corn Bread Muffins

# SMOKED SEA SALT AND ALEPPO PEPPER CRUSTED CEDAR PLANK SALMON

Each Serves up to 20 Guests

Accompanied by

Orange Coriander Gremolata (GF, DF, VG) Braised Gigante Beans with Roasted Red Pepper (GF, DF, V) Asparagus with Pickled Red Onion (VG) Artisan Rolls, Whipped Butter (V)

**\$475** Each

\$500 Each

#### PEPPERCORN CRUSTED TENDERLOIN

Each Serves up to 25 Guests

Accompanied by

Pinot Noir Demiglace (GF, DF) Whiskey Maple Glazed Carrots (GF, DF, VG), Garlic and Herb Roasted Potatoes, Chives (GF, DF, VG), Artisan Rolls, Whipped Butter (V)

\$725 Each

## BLACK GARLIC ROASTED RIBEYE (GF, DF)

Each Serves up to 30 Guests

Accompanied by

Pink Peppercorn Horseradish Cream (GF, V), Truffle Whipped Potatoes (V, GF), Roasted Broccolini (VG, GF), Artisan Rolls, Whipped Butter (V)

\$625 Each

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# Chefs Curated Plated Dinner

Our Chefs have created several multi-course meals for ease of planning and to satisfy the tastebuds of all your guests. All Plated Dinners include Salad Course, Bread Service, Entree, Dessert, Coffee and Hot Tea.

#### CHEFS RECOMMENDED 3-COURSE DINNER #1

Organic Baby Greens, Heirloom Cherry Tomatoes, Shaved Cucumbers, Toasted Almonds, Beechers Flagship Cheddar, Shallot Vinaigrette (GF, V, N)

Pan Seared Airline Chicken Breast, Sundried Tomato Cous Cous, Grilled Broccolini, Apricot Thyme Jus (GF, DF)

Noir – Chocolate Sablee, Espresso Cremeux, Chocolate Mousse, Candied Cacao Nibs, Chocolate Macaron (N)

\$80 Per Person

#### CHEFS RECOMMENDED 3-COURSE DINNER #2

Baby Gem Lettuce, Roasted Tomato, Garlic Crouton, Shaved Pecorino Cheese, Black Garlic Caesar Dressing (GF, V, N)

Herb Seared Salmon, Heirloom Quinoa Pilaf, Black Garlic Tossed Broccolini, Blood Orange Gastrique, Shaved Fennel (DF)

White Chocolate Mango – Mango Confit, Spiced Sponge, Vanilla & White Chocolate Bavarois

\$90 Per Person

#### CHEFS RECOMMENDED 4-COURSE DINNER

Parsnip and Pear Soup, Black Truffle and Chive Oil (GF, V)

Burrata Caprese Salad, Heirloom Tomatoes, Burrata Cheese, Baby Arugula, Basil Pesto, Balsamic Glaze, Roasted Garlic Crostini (V)

Grilled Petit Filet and Butter Poached Lobster Tail, Truffle Potato Gratin, Jumbo Asparagus, Bordelaise Sauce (GF)

Yuzu Hazelnut- Crunchy Hazelnut Streusel, Yuzu Mousse, Citrus and Herb Cremeux (N)

## \$144 Per Person

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### Plated Dinner

All Plated Dinners include Salad Course, Bread Service, Entree, Dessert, Coffee and Hot Tea Selection Planner to select a Single Salad, Entree and Dessert for All Attendees. An Appetizer course may be added at an extra charge of \$10.00++ Per Person

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Choose 1 Option

Roasted Beet Salad, Baby Arugula, Seasonal Citrus, Goat Cheese, Hazelnut Brittle, White Balsamic Vinaigrette (GF, V, N)

Organic Baby Greens, Heirloom Cherry Tomatoes, Shaved Cucumbers, Toasted Almonds, Beechers Flagship Cheddar, Shallot Vinaigrette (GF, N, V)

Baby Gem Lettuce, Roasted Tomato, Garlic Crouton, Shaved Pecorino, Black Garlic Caesar Dressing (V)

Burrata Caprese Salad, Heirloom Tomatoes, Burrata Cheese, Baby Arugula, Basil Pesto, Balsamic Glaze, Roasted Garlic Crostini (V)

#### **ENTREES**

Choose 1 Option

Herb Seared Salmon, Heirloom Quinoa Pilaf, Black Garlic Tossed Broccolini, Blood Orange Gastrique, Shaved Fennel (DF) | \$90 Per Person

Pan Seared Airline Chicken Breast, Sundried Tomato Cous Cous, Grilled Broccolini, Apricot Thyme Jus (GF, DF) | \$80 Per Person

Cider Brined Pork Chop, Parmesan Polenta, Roasted Brussels Sprouts, Charred Apple Relish (GF) | \$80 Per Person

Sweet Miso Seabass, Forbidden Rice Risotto, King Oyster Mushroom, Baby Bok Choy, Charred Scallion Relish (GF) | \$95 Per Person

Akaushi New York Strip, Black Truffle Whipped Potatoes, Brown Butter Asparagus, Rosemary Demiglace, Watercress (GF) | \$100 Per Person

Herb Seared Petit Filet and Diver Scallop, Celery Root Potato Puree, Crispy Lacinato Kale, Confit Heirloom Carrots, Sweet Onion Demiglace (GF) | \$120 Per Person

Petit Filet and Butter Poached Shrimp, Confit Garlic Potato Puree, Asparagus, Cipolini Onions, Shallot Pinot Noir Reduction (GF) | \$120 Per Person

Grilled Petit Filet and Butter Poached Lobster Tail, Truffle Potato Gratin, Jumbo Asparagus, Bordelaise Sauce (GF) | \$140 Per

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DESSERT	OPTIONAL APPETIZER COURSE		
Choose 1 Option	Choose 1 Option		
Noir – Chocolate Sablee, Espresso Cremeux, Chocolate Mousse, Candied Cacao Nibs	Pan Seared Scallops, Celery Root Crema, Shaved Fennel, and Citrus (GF)		
Seattle Dubai – Milk Chocolate Mousse with a gooey pistachio	Parsnip and Pear Soup, Black Truffle and Chive Oil (GF, V)		
praline insert, Cherry Sauce, Kataifi and Pistachio Crunch (N)	Lobster Ravioli, Sherry Cream Sauce, Crispy Garlic		
Yuzu Hazelnut – Crunchy Hazelnut Streusel, Yuzu Mousse, Citrus and Herb Cremeux (N)	\$18 Additional Per Person		
White Chocolate Mango – Mango Confit, Spiced Sponge, Vanilla & White Chocolate Bavarois			
Selection of two Desserts, Alternating at Seats   \$5 Additional Per Person			

Person

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# Personal Preference Plated Dinner

Guests Choose Their Own Entreés in an Event Setting. Better than the Standard Dual-Entreé Option. More Elegant than the Casual Buffet. An Option Designed to Satisfy Individual Tastes and Preferences. The Planner Chooses a Single Appetizer, Salad and Dessert in Advance. A Custom Printed Menu Featuring Three Entreé Selections is Provided for Guests at Each Setting. Specially Trained Servers Take Your Guests' Order as They are Seated. Accompanied with a Fresh Bread Selection and Freshly Brewed Regular, Decaffeinated Coffee and Tazo Teas \$135.00 Per Person (Minimum of 50 people)

TO CREATE YOUR PERSONAL PREFERENCE MENU	PLANNER'S CHOICE APPETIZER
The planner chooses the appetizer, salad, and dessert in advance.	Pan Seared Scallops, Celery Root Crema, Shaved Fennel, and Citrus (GF)
A custom printed menu featuring up to four entree selections is provided for your guest	Seasonal Squash Bisque, Spiced Pumpkin Seed, Crema (GF, V)
	Lobster Ravioli, Sherry Cream Sauce, Crispy Garlic
Specially trained servers take your guests' orders as they are	
seated.	

Baby Iceberg Lettuce, Roasted Tomato, Bacon, Blue Cheese, Green Goddess Dressing (GF, V)	FISH Balsamic Glazed Salmon, Heirloom Tomato Basil Relish (GF, DF)		
Baby Spinach, Local Honey and Lemon Roasted Pears, Pickled Red Onions, Candied Walnuts, Goat Cheese, Dried Cherry Balsamic (GF, V)	CHICKEN Harissa Marinated Airline Chicken Breast, Chermoula Sauce (GF, DF)		
Organic Baby Greens, Grilled Asparagus, Roasted Piquillo Peppers, Toasted Hazelnuts, Shaved Manchego Cheese (GF, V, N)	BEEF Grilled Beef Filet, Morel Mushroom Bordelaise (GF)		
	VEGETARIAN Za'atar Cauliflower Steak, Herbed Tahini, Crisp Chickpeas (VG, GF)		
PLANNER'S CHOICE DESSERT  Choose 1 option. Minimum of 50 Guests Required.	FAMILY STYLE SIDES  Grilled Asparagus, Lemon Oil, Parmesan Cheese		
Noir - Chocolate Sablee, Espresso Chemeux, Chocolate Mousse, Candied Cacao Nibs	Confit Baby Heirloom Carrots		
Seattle Dubai - Milk Chocolate Mousse with a Gooey Pistachio	Garlic Roasted Broccolini		
Praline Insert, Cherry Sauce, Kataifi and Pistachio Crumble (N)	Butter Whipped Yukon Potatoes		
Yuzu Hazelnut - Crunchy Hazelnut Streusel, Yuzu Mousse, Citrus and Herb Cremeux (N)	White Wine-Saffron Infused Risotto		
White Chocolate Mango - Mango Confit, Spiced Sponge, Vanilla & White Chocolate Bavarois	Garlic and Herb Roasted Marble Potatoes		

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# **Buffet Dinner**

\$150 Per Guest

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All Buffet Dinners are served with Assorted Dinner Rolls, Whipped Butter, Freshly Brewed Regular, Decaffeinated Coffee and an Assortment of Hot Teas.

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Tuscan White Bean Soup, with Italian Sausage and Black Kale

#### **BUFFET DINNER 2**

Grand Seasonal Seafood Chowder, Smoked Bacon

Classic Caesar, Shaved Parmesan, Garlic Croutons, Caesar	Arugula, Smoked Blue Cheese, Toasted Hazelnuts, Red Grapes, Apple Cider Vinaigrette (GF, V, N)		
Dressing	Israeli Cous Cous Salad, Sweet Tomatoes, Cucumbers, Arugula,		
Organic Greens, Heirloom Carrots, Shaved Cucumbers, Cherry	Lemon Zest, Fresh Mint, Feta Cheese (V)		
Tomatoes, Sweet Shallot Vinaigrette (GF, VG)	Grilled Herb Chicken, Dried Cherry Chicken Jus (GF, DF)		
Grilled Herb Chicken, Roasted Chicken Jus, Pickled Peppers (GF, DF)	Pan Seared Local Catch of the Day, Citrus Beurre Blanc (GF)		
Harisa Seared Salmon, Chermoula Sauce (GF, DF)	Grilled Hanger Steak, Wild Mushroom Demi-Glace (GF, DF)		
Charred Broccolini, Citrus Oil (GF, VG)	Lemon Oil Tossed Asparagus, Pickled Sweet Onions (GF, VG)		
Wild Rice and Sweet Fruit Pilaf (GF, VG)	Herb Tossed Marble Potatoes, Baby Sweet Peppers and Caramelized Onions (GF, VG)		
Tiramisu Cake	Chocolate Truffle Cake (V)		
Almond Spanish Cake (GF, N)	Raspberry Cheesecake (V)		
\$105 Per Person	\$120 Per Person		

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# Signature Wine Series

Our exclusive Canvas wines, made in partnership with Michael Mondavi, recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world's longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal**: Chardonnay **Silver Medal**: Blanc de Blancs, Pinot Noir and Cabernet Sauvignon **Bronze Medal**: Pinot Grigio

# SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines, made in partnership with Michael Mondavi, recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world's longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. Gold Medal: Chardonnay Silver Medal: Blanc de Blancs, Pinot Noir and

#### FEATURED SEASONAL WINES

Santa Carolina, Carolina Reserva Cabernet Sauvignon, Chile Primarily harvested by hand, the grapes were fermented and macerated with their skin on in stainless steel tanks to extract color, flavors and textures. These processes are carried out under controlled temperature conditions, using selected yeasts. Once fermentation is complete, the wine is aged in vats for a few months to attain greater smoothness, complexity and subtle notes of oak that lead to rich fruit-driven expression and round tannins. Varietal: 100% Cabernet Sauvignon. Appellation: Maule

Cabernet Sauvignon Bronze Medal: Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California

Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California
Subtle hints of oak and spice married with lively tannins.

\$53 Bottle

Valley, Chile. Winemaker Comments: This Cabernet Sauvignon exhibits a deep, bright violet color and delicious aromas of red fruits that mix with notes of black pepper on the palate. Taste & Flavor: Cherry, Blackberry, Fig, Green Peppercorn and Baking Spices. Food Pairings: The rich flavor makes it a perfect partner for grilled meats, peppery sauces, charcuterie, aged cheeses, and pasta. SUSTAINABLE Certified Sustainable and Carbon Neutral, Family Owned and Operated (Larrain Family)

Finca El Origen, Reserva "Unoaked" Chardonnay, Chile Grapes were harvested then pressed in pneumatic presses using low pressure. The must obtained was fermented with select yeasts at low temperature for 15 days in stainless steel tanks. 5% of the wine was fermented in contact with untoasted oak to enhance complexity. Before clarification and thinning, the wine spent 6 months in contact with its lees to develop its mouthfeel. Varietal: 100% Unoaked Chardonnay. Appellation: Uco Valley, Argentina. Winemaker Comments: Greenish yellow color. A fresh, expressive and aromatic wine which is smooth, creamy and well-balanced. Taste & Flavor: Fragrant notes of green apple, pear, citrus and light mineral-like aromas. Food Pairings: Versatile wine that pairs well with shellfish, ceviche, salad, light fresh fish, pork and chicken. SUSTAINABLE Certified Vegan and Carbon Neutral, Family Owned and Operated (Larrain Family)

\$53 Bottle

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# Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

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The Mark Wine Group, Mionetto Avantgarde Prosecco, Sparkling | \$59 Bottle

#### WHITES

Gallo, Whitehaven, Savignon Blanc | \$70 Bottle

Caymus Vineyards, Mer Soleil 'Reserve', Chardonnay | \$70 Bottle

Mark Ryan Winery, Lu & Oly, Chardonnay, Washington | \$53 Bottle

Kendall Jackson, Chardonnay | \$69 Bottle

	Chateau Ste. Michelle, Columbia Valley, Riesling   \$53 Bottle			
ROSE	REDS			
Mark Ryan, Lu & Oly, Rose   \$53 Per Bottle	Mark Ryan, Lu & Oly, Cabernet Sauvignon   \$53 Bottle			
Vineyard Brands, La Vielle Ferme, Rose   \$57 Per Bottle	Rodney Strong Sonoma, Cabernet Sauvignon   \$72 Bottle			
	Copper Cane, Elouan, Pinot Noir   \$71 Bottle			
	Mark Ryan, Columbia Valley, Lu & Oly, Red Blend   \$53 Bottle			
	Dauo Vineyards, Daou, Cabernet Sauvignon   \$74 Bottle			
	Mark Ryan, Lu & Oly, Pinot Noir   \$53 Bottle			
	Trinchero Wine Estates, Joel Gott Palisades, Red Blend   \$71 Bottle			
	Winebow Imports, Catena Vista Flores, Malbec   \$61 Bottle			

Dietary Key: Gluten Free (GF), Vegan (VG), Vegetarian (V), Dairy Free (DF), Contains Nuts (N) Pricing subject to a 25% taxable service charge, 16.5% of which is to go to the service personnel and 8.5% of which is retained by the hotel, and a 10.35% sales tax. A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from January 1, 2025-December 31, 2025 \*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. \*To stay true to our "Thoughtfully Sourced" philosophy, some items may be substituted with appropriate alternatives based on seasonality and regional availability.

# Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

#### HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

#### SIGNATURE BAR

Private Label Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch Batch Cocktail-Drunken Fruit Sangria, Specialty Cocktail-Lychee Margarita, Non Alcoholic-Sparkling Icesicle, Fever-Tree Mixers

Mark Ryan, Columbia Valley, Lu & Oly, Chardonnay | \$53 Bottle

One Hour | \$22 Per Person

Each Additional Hour | \$12 Per Person

PRFMIUM BAR

SUPFR-PRFMIUM BAR

Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch Batch Cocktail-40 Day Aged Negroni, Specialty Cocktail-White Wine Mojito, Non Alcoholic-Spicy Mango Cart, Fever-Tree Mixers

One Hour | \$25 Per Person

Each Additional Hour | \$14 Per Person

Ketel One Vodka, Hendrick's Gin, Diplomatico Reserva Exclusiva Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Jack Daniel's Whiskey, Johnnie Walker Black Scotch, Del Maguey Vida Mezcal Batch Cocktail-Cold Brew-tini, Specialty Cocktail-Belmont Jewel, Non Alcoholic-Black Tea Old Fashioned, Fever-Tree Mixers

One Hour | \$27 Per Person

Each Additional Hour | \$16 Per Person

#### HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

- Choose your Liquor: Signature Private Label "Conciere"
   Cocktails, Premium Cocktails, or Super Premium Cocktails.
- Choose your Beer/Wine: House Beers and Wines or Premium Beers and Wines.
- Or choose any preferred combination from above items.

Signature Private Label "Conciere" Cocktails | \$12

Premium Cocktails | \$14

Super-Premium Cocktails | \$16

Domestic Beer and Athletic Brewing Alcohol Free | \$8

Hard Seltzer | \$8.50

Premium and Imported Beer | \$8.50

Canvas Wines by Michael Mondavi | \$12

Premium Wines | \$15

House Red and White Wine | \$12

House Sparkling Wine | \$12

Bottled Water | \$7

Red Bull, Soft Drinks and Juices | \$7

#### **GUEST PAY PER DRINK**

A minimum is required. Includes full bar set ups. Credit card or Cash only

Private Label "Conciere" Cocktails | \$14

Premium Cocktails | \$16

Super-Premium Cocktails | \$18

Domestic Beer and Athletic Brewing Alcohol Free | \$9

Hard Seltzer | \$10

Premium and Imported Beer | \$10

Canvas Wines by Michael Mondavi | \$13

Premium Wines | \$16

Bottled Water | \$8

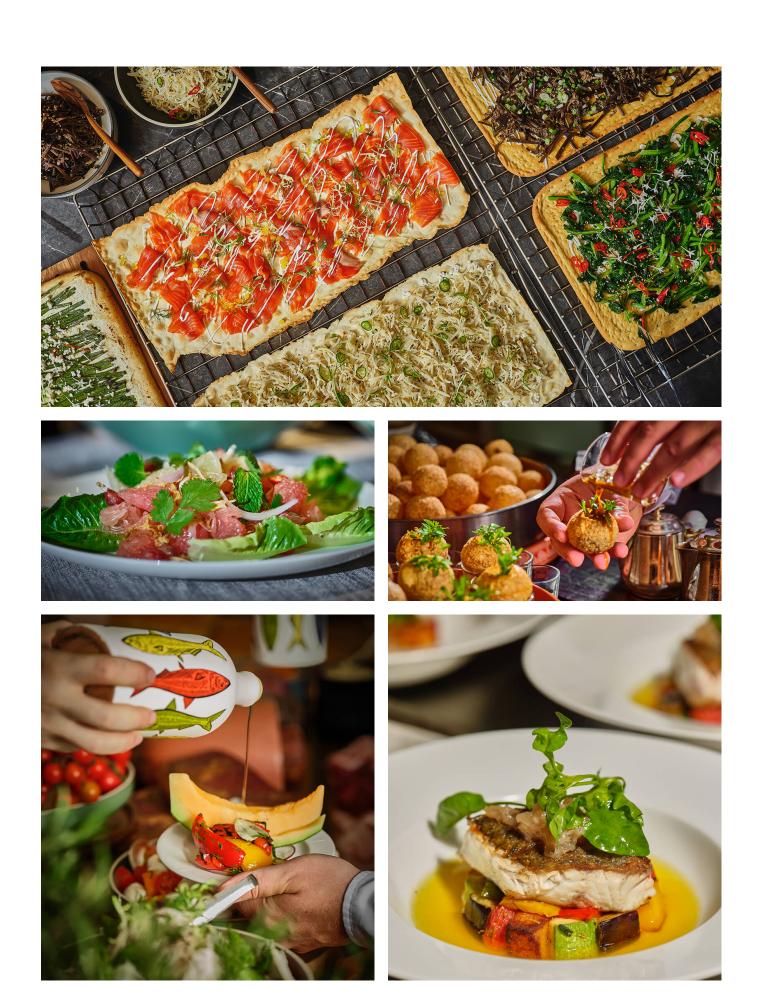
Red Bull, Soft Drinks and Juices | \$8

#### LABOR CHARGES

Bartender | \$50

Minimum of three hours 1 Bartender per 75 Guests
Cocktail Servers/Tray Passers, each   \$75 Up to three hours
Additional Hours for Bartenders or Servers, each, per hour   \$50

Dietary Key: Gluten Free (GF), Vegan (VG), Vegetarian (V), Dairy Free (DF), Contains Nuts (N) Pricing subject to a 25% taxable service charge, 16.5% of which is to go to the service personnel and 8.5% of which is retained by the hotel, and a 10.35% sales tax. A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from January 1, 2025-December 31, 2025 \*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. \*To stay true to our "Thoughtfully Sourced" philosophy, some items may be substituted with appropriate alternatives based on seasonality and regional availability.



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan V Vegetarian

MEETING & EVENT MENUS GRAND HYATT SEATTLE