



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

- Orange Juice and Apple Juice
- Seasonally Inspired Infused Water
- Whole Bananas, Washington Apples
- Local and Seasonally Inspired Fruit Display
- Mini Croissants, Lemon Poppy Seed Muffins
- Mini Danish Selection
- Overnight Oats, Flax Seed, Mixed Berries (VG)
- Frittata with Smoked Bacon, Swiss, and Monterey Jack Cheese (GF)

\$52 Per Person

WEDNESDAY/ SATURDAY

- Orange Juice and Grapefruit Juice
- Seasonally Inspired Infused Water
- Whole Bananas, Pears
- Local and Seasonally Inspired Fruit Display
- Mini Croissants, Peach Pecan Streusel Muffins
- Mini Danish Selection
- Oatmeal with Brown Sugar, Dried Fruit and Nuts, Cinnamon

TUESDAY

- Orange Juice and Cranberry Juice
- Seasonally Inspired Infused Water
- Whole Bananas, Pick of the Season
- Local and Seasonally Inspired Fruit Display
- Mini Croissants, Banana Chocolate Chunk Muffins
- Mini Signature Selection
- Ellenos Yogurt, Seasonal Compote, Honey Comb, House-Made Granola (V, GF, N)
- House-Made Buttermilk Biscuits, Cracked Pepper Sausage Gravy

\$52 Per Person

THURSDAY/ SUNDAY

- Orange Juice and Apple Juice
- Seasonally Inspired Infused Water
- Whole Bananas, Pick of the Season
- Local and Seasonally Inspired Fruit Display
- Mini Croissants, Blueberry Muffins, Banana Bread
- Mini Signature Selection
- Chia Seed Pudding, Seasonal Compote (GF, VG)

(GF, VG, N)

Mini Breakfast Burrito with Chorizo, Cage- Free Scrambled Eggs, Roasted Potatoes, and Cheddar Cheese, Served with Fresh Tomato Salsa

\$52 Per Person

Smoked Bacon, Egg and Cheese Breakfast Empanadas

\$52 Per Person

FRIDAY

Orange Juice and Cranberry Juice

Seasonally Inspired Infused Water

Whole Bananas, Citrus

Local and Seasonally Inspired Fruit Display

Mini Croissants, Mini Danish Selection, Apple Cinnamon Muffins

Oatmeal with Brown Sugar, Dried Fruit and Nuts, Cinnamon (GF, VG, N)

Mini Biscuit stuffed with Scrambled Egg, Foraged Mushroom, and Leek (V)

\$52 Per Person

Dietary Key: VG – Vegan, V – Vegetarian, DF - Dairy Free, GF - Gluten Free, N - Contains Nuts Pricing subject to a 25% taxable service charge and a 10.35% sales tax.Pricing Valid from October 1st, 2023, through December 31st, 2024. A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests.

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 | \$18 Per Person
Variety of Macrina Bakery Bread and Gluten Free Bread
Fresh Avocado Spread
Smoked Bacon, Hard Boiled Eggs, Pickled Red Onions, Jalapenos, Radishes, Foraged Mushrooms, Heirloom Cherry Tomatoes, Arugula, Crumbled Goat Cheese, Chili Flakes, Extra Virgin Olive Oil, Everything Bagel Seasoning

FRESH OFF THE GRIDDLE | \$15 Per Person
Choose 1 option
Orange Cardamom Spiced French Toast (V)
Salted Caramel Apple Pancakes (V)
Traditional Buttermilk Pancakes (V)
Served with 100% Pure Maple Syrup, Seasonal Berries, Local Hazelnuts, Fresh Whipped Cream, Chocolate Chips and Whipped Butter

GRAND OMELET BAR | \$25 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 Cheese
Fresh Tomato Salsa and Hot Sauces

MORE OPTIONS!

CLASSIC QUICHE | \$10 Per Person
Choose 1 option
Quiche Lorraine: Smoked Bacon, Caramelized Onions, Swiss Cheese
Mediterranean 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 | \$9 Per Person
Choose 1 option
Buttermilk Biscuit, Fried Egg, Chicken Maple Sausage, Caramelized Onion, White Cheddar Cheese
Croissant, Fried Egg, Ham, Whole Grain Mustard Aioli, Gruyere (V)
Ciabatta, Vegan “Just Egg”, Spinach, Avocado Spread (VG)

BAGEL AND LOX | \$18 Per Person
Northwest ASE Certified Smoked Salmon (GF, DF) and Assorted Blazing Bagels
Capers, Heirloom Tomato, Pickled Red Onion, Arugula, Herbed Cream Cheese, Hard Boiled Eggs

GRAND ROLLED OATS | \$12 Per Person
Organic Gluten Free Steel-Cut Oats (GF, VG)Served with Local
Honey, Oat Milk, Brown Sugar, Cinnamon, Dried Cherries,
Toasted Hazelnuts and Seasonal Compote

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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

- Selection of Chilled Juices
- Seasonally Inspired Infused Water
- Peak of the Season Fresh Fruit and Berry Selection
- Ellenos Yogurt, Seasonal Compote, House-Made Granola (V, GF, N)
- Daily Bakeries
- Traditional Scrambled Eggs (GF, DF, V)
- Chicken Sausage (GF, DF)
- Herb Tossed Marble Potatoes (GF, V)

\$60 Per Person

PUGET SOUND DAY BREAK

- Selection of Chilled Juices
- Seasonally Inspired Infused Water
- Peak of the Season Fresh Fruit and Berry Selection
- Elleno’s Yogurt, Seasonal Compote and House Made Granola (V, GF)
- Daily Bakeries
- Traditional Scrambled Eggs (GF, DF, V)
- Herb Tossed Marble Potatoes (GF, V)
- Chicken Sausage (GF, DF)
- Buttermilk Pancakes (V)
Served with 100% Pure Maple Syrup, Seasonal Compote,
Berries and Whipped Butter

\$66 Per Person

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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.

PLATED BREAKFAST OPTIONS

- GRAND CLASSIC | \$43 Per Person
Cage-Free Scrambled Eggs (GF, DF, V)Herb Tossed Marble Potatoes (GF, V)Chicken Sausage (GF, DF)
- VANILLA CHAI PANCAKES | \$42 Per Person
Charred Honey Pears, Black Tea Caramel (GF, V)Applewood Smoked Bacon (GF, DF)

OPTIONAL ADD-ONS

- Smoked Bacon (GF, DF)
- Chicken Apple Sausage (GF, DF)
- Local Pork Sausage (GF, DF)
- \$6 Additional Per Person

SEASONAL FRITTATA | \$40 Per Person
Classic Individual Frittata with Cage-Free Eggs, Seasonal Vegetables, Locally Sourced Cheese with Confit Tomatoes (GF, V)

PACIFIC NORTHWEST SHAKSHUKA | \$40 Per Person
Sweet Potatoes, Wilted Kale, Braised Tomato, Red Peppers, Caramelized Onions, Fried Egg, Grilled Flatbread (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 \$18 per guest. Breaks are based on 30 minutes of service.

MONDAY/ THURSDAY - BEIGNET STATION
Classic Powdered Sugar Beignets with Assorted Jams (V)
Seasonal Smoothie Shots (VG)

\$15 Per Person

TUESDAY/ FRIDAY - SEATTLE COFFEE SHOP
Pain au Chocolate
Seasonal Whole Fruit
Cold Brew Coffee Shots - Full Strength and Chocolate Milk

\$15 Per Person

WEDNESDAY/ SUNDAY - SUPERFOODS
Build Your Own Trail Mix with House-Made Granola, Walnuts, Almonds, Dried Cherries, Goji Berries, and Coconut Chips
Healeo Wellness Shots: Lemon, Orange, Ginger, Cayenne (GF, V)

\$15 Per Person

SATURDAY - ENERGIZE
Assorted Energy Bites – Lemon Pop Bites, Cacao Goji Berries Bites, and Chia Bites (V)
Green Machine Smoothie Shots (GF, VG)

\$15 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 \$18 per guest. Breaks are based on 30 minutes of service.

MONDAY - TWISTED

Artisan Pretzel Bites (V)
.....
Dipping Sauces: Tillamook Cheddar Cheese Sauce (GF), Sweet Hot Mustard (GF, VG)
.....
\$15 Per Person

WEDNESDAY - BALLPARK BREAK

Mini Corndogs with Spiced Ketchup, Sweet Hot Mustard, and Garlic Aioli
.....
House Fried Potato Chips with Sea Salt and BBQ Seasonings
.....
\$15 Per Person

FRIDAY - GARDEN GROWN

Seasonal Crudite Display (GF, VG) with Red Pepper Hummus (GF, VG) and Creamy Avocado Dip (GF, V)
.....
Apple and Cherry Crumb Bars (V)
.....
\$15 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 | \$40 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 | \$22 Per Person
Freshly Brewed Regular and Decaffeinated CoffeeRegular, Diet and Decaffeinated Pepsi Soft DrinksStill and Sparkling Bottled Waters
.....

TUESDAY/ SATURDAY - BROWNIE BAR

Build your own Brownie Bar featuring Chocolate Brownies (V)
.....
Toppings included: Fresh Strawberries, M&Ms, Crushed Oreos, Vanilla Whipped Cream
.....
Sauces included: Chocolate (GF, V) & Caramel Sauce (GF, V)
.....
\$15 Per Person

THURSDAY/ SUNDAY - TASTE OF PIKE'S

Fried Cheese Curds (V), Marinara (VG)
.....
Chukar Classic Dark Cherries (V, GF)
.....
Chukar Honey Pecans (V, N)
.....
\$15 Per Person

COFFEE, TEA AND JUICES

FRESHLY BREWED | \$128 Per Gallon
Regular and Decaffeinated Coffee and Hot Tea Assortments
.....
LOCAL COLD BREW COFEE | \$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
.....
CHILLED JUICES | \$48 Per Quart
Choose 1 optionOrangeAppleCranberry
.....
FRESH BREWED UNSWEETENED ICED TEA | \$75 Per Gallon
.....

HYDRATION STATION

HOUSE INFUSED WATER STATIONS | \$75 Per Gallon
Choose 1 optionLemon Fresh Thyme BasilLocal
BerryStrawberry Mint

INDIVIDUAL BOTTLES/ CANS

Still and Sparkling Bottled Waters | \$7 Each
Bubly Sparkling Water - Assorted Flavors | \$8 Each
Pepsi Soft Drinks: Regular, Diet, and Decaffeinated | \$7 Each
RedBull Energy Drinks: Regular and Sugar Free | \$8 Each
Coke Soft Drinks - Regular, Diet, Decaffeinated | \$7.50 Each
Smoothies | \$9 Each

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A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

BAKERY

Housemade Cookies | \$55 Per Dozen
Choose 1 Option per DozenTriple Chocolate Chip
CookiesMonster Cookies (GF)Jumbo Crinkle CookiesSalted
Chocolate Chunk CookiesPeanut Butter Cookies (N)
Seasonal Brownies | \$55 Per Dozen
Breakfast Pastries and Bakeries | \$50 Per Dozen
Assorted Warm Beignets | \$60 Per Dozen
Plain, Chocolate Hazelnut (N), & Raspberry
Blazing Bagels | \$55 Per Dozen
Assorted Flavors and Whipped Cream Cheese Spreads

INDIVIDUAL ITEMS

Yogurt Parfaits (GF, V, N) | \$9 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 | \$5 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 Chicken, Saffron Milanese Risotto, Garlic Tossed Broccolini, Piquillo Pepper Coulis (GF,)

Day Dream - Almond Short Crust, Pink Fruit (Raspberry and Strawberry) Gelee, Pink Cremeux, Glace (V, N)

\$59 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

Choose 1 Option

Plum Tomato Soup, Basil Olive Oil (GF,V)

Organic Mixed Greens, Beechers Cheese, Cherry Tomato, Cucumber, Citrus Vinaigrette (GF, V)

Caesar Wedge with Romaine, Shaved Parmesan, Roasted Garlic Crouton and Black Garlic Caesar Dressing

VEGETARIAN ALTERNATIVE ENTREES

Pricing to match Main Entree Selection

Seasonally Inspired Risotto, Leek Oil, and Toasted Pumpkin Seeds (V, GF)

Charred Cauliflower Steak, Baluga Lentils, Preserved Lemon Gremolata, Pomegranate Molasses, Turmeric Spiced Hummus (GF, VG)

Pan Seared King Oyster Mushrooms, Reggiano Soft Polenta, Chimichurri and Blistered Tomatoes (GF, V)

ENTREES

Choose 1 Option

Pan Seared Chicken, Saffron Milanese Risotto, Garlic Tossed Broccolini, Piquillo Pepper Coulis (GF) | \$49 Per Person

Pan Seared Salmon, Forbidden Rice Piaf, Baby Beets, Italian Salsa Verde, Shaved Fennel (GF, DF) | \$58 Per Person

Peppercorn Crusted Petit Filet, Charred Scallion Salsa Verde, Crispy Smashed Potatoes, Baby Squash, Confit Tomatoes (GF, DF) | \$62 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, Citrus Gremolata (GF, N) | \$69 Per Person

OPTIONAL DESSERT COURSE:

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

Ivoire – Passionfruit Gelee, Pink Fruit (Raspberry and Strawberry) Gelee, White Chocolate Mousse, Glace (V)

Chocolate Framboise – Dark Chocolate Flourless Cake, Raspberry Gelee (GF)

Day Dream - Almond Short Crust, Pink Fruit (Raspberry and Strawberry) Gelee, Pink Cremeux, Glace (V, N)

PB & Chocolate – Chocolate Tart, Dulce de Leche Chocolate & PB Ganache, Chocolate Cremeux, Cocoa Glace (N)

\$10 Additional Per Person

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LUNCH OF THE DAY BUFFETT

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 \$73 per guest. All Lunch Buffets include Freshly Brewed Iced Tea.

MONDAY – BUILD A BOWL

- Bases: Organic Seasonal Greens, Brown Rice, Jasmine Rice
- Proteins: Poke Marinated Ahi Tuna, and Salmon, Sesame Tofu, Teriyaki Chicken
- Mix-ins: Avocado, Cucumber, Edamame, Wakame Salad, Scallions, Mango, Jalapeno, Micro Cilantro
- Sauce: Spicy Mayo, Sweet Chili Sauce, Hot Sauce, Ginger Ponzu, Tamari
- Seasonal Assorted Mochi (V, GF, N)
- Acai Blueberry Crisp (VG, GF)

\$70 Per Person

WEDNESDAY - PACIFIC RIM BISTRO

- Cabbage and Carrot Salad, Black Sesame, Miso-Ginger Vinaigrette (GF, VG)
- Sunomono - Pickled Cucumber, Wakame, Sesame Seed (GF, VG)
- Sweet Miso White Fish, Charred Scallions (GF, DF)
- Lemongrass Braised Chicken Thighs, Sesame Cilantro Gremolata (GF, DF)
- Steamed Jasmine Rice, Furikake (GF, VG)
- Roasted Squash, Black Sesame (GF, VG)
- Green Tea Panna Cotta, Sake Gelee, Sesame Crumble
- Seasonal Assorted Mochi (V, GF, N)

\$70 Per Person

FRIDAY - OFF THE GRILL

- Chilled Wild Rice Salad with Shredded Collards, Dried Fruit, Charred Sweet Onion Vinaigrette (VG, GF)

TUESDAY - LA MERCADO

- Southwest Caesar Salad, Romaine, Black Bean, Cherry Tomatoes, Charred Corn, Crispy Tortilla Strips, and Chipotle Lime Caesar Dressing (GF, V)
- Watermelon Pico de Gallo, Jicama, Citrus, Tajin (GF, VG)
- Grilled Mahi Mahi, Charred Pineapple Salsa (GF, DF)
- Ancho Braised Short Rib, Charred Jalapenos (GF, DF)
- Frijoles Charros, (GF, VG)
- Cumin Scented Calabaza, Corn (GF, VG)
- Mexican Wedding Cookies (GF, V)
- Spiced Chocolate Cake, Cinnamon Chantilly, Cacao Nib Crunch (V)

\$70 Per Person

THURSDAY - FRESH PICK

- Arugula, Smoked Blue Cheese, Toasted Hazelnuts, Dried Cranberries, and Balsamic Vinaigrette (GF, N)
- Lacinato Kale, Honey Roasted Apples, Crispy Quinoa, and Shallot Champagne Vinaigrette (GF, V)
- Poppy Seed and Dill Crusted Salmon (GF, DF)
- Herb Marinated Chicken, Pinot Noir Candied Shallots (GF, DF)
- Heirloom Carrots, Pink Peppercorn Infused Honey (GF, DF, V)
- Stewed Gigante Beans, Confit Fennel (GF, VG)
- Chocolate Cherry Verrines (GF, VG)
- Seasonal Fruit Shortcake (V)

\$70 Per Person

SATURDAY – EMERALD CITY CAFE

- Potato Salad, Hard Boiled Eggs, Sweet Onion, Celery, Mustard Aioli (GF, V)

Tomato Panzanella with Herb Croutons, Baby Kale, English Cucumbers, Sweet Red Onions, Dijon Red Wine Vinaigrette (V)

Blackened Chicken Breasts, Fresh Herbs (GF, DF)

Herb Marinated New York Strip, Mushroom Demi (GF, DF)

BBQ Spiced Smashed Red Bliss Potatoes (GF, VG,)

Roasted Asparagus, Sweet Peppers (GF, VG)

S'mores Bars

Charred Fruit with Streusel Topping

\$70 Per Person

Spring Greens, Toasted Walnuts, Smoked Rogue Blue Cheese, Pears, and Honey Vinaigrette (GF, N)

Herb Seared Salmon, Citrus Relish (GF, DF)

Grilled Flat Iron Steak, Red Wine Reduction (GF, DF)

Local Honey, Thyme, Baby Carrots (V, GF)

Sticky Maple Pudding Cake with Seasonal Stone Fruit Compote (V)

Poached Apple, Toasted Almond Crumble, Coconut Yogurt Sauce (VG, GF)

\$70 Per Person

SUNDAY – TASTE OF THE CASCADES

Broccoli Slaw with Radicchio, Dried Apples, Toasted Hazelnuts, and Herb Vinaigrette (GF, VG, N)

Baby Arugula Salad with Almonds, Beecher’s New Woman Peppercorn Cheese, Shaved Fennel, Cherry Tomatoes (GF, V), Apple Cider 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, Chantilly (V)

Dark Chocolate & Coffee Verrines (V, GF)

\$70 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)

The Italian: Calabrese Salami and Smoked Ham with Fresh

BOXED BOWLS

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

Farmstead Cobb: Grilled Chicken Breast with Blue Cheese, Pasture-Raised Egg, Smoked Bacon, Cherry Tomatoes, Farm Greens and Lemon Avocado Vinaigrette (GF)

Clean Greens: Cucumbers, Cherry Tomatoes, Shredded

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 (V)

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

\$55 Each

Carrots, Farm Greens and Lemon Avocado Vinaigrette (VG, GF)

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 Tartar, Edible Spoon, Crispy Capers (DF) | \$8 Per Piece

Ahi Tuna Poke, Cucumber Coin, Furikake (GF, DF) | \$8 Per Piece

Antipasto Skewer with Confit Garlic, Mediterranean Olive, Artichoke Heart, and Marinated Mozzarella (GF, V) | \$7 Per Piece

Deviled Egg with Horseradish, Dill, and Crispy Parmesan (GF, V) | \$7 Per Piece

Caprese Skewer, Micro Basil and Aged Balsamic (GF, V) | \$7 Per Piece

WARM SELECTIONS

Black Garlic Beef Skewer, Pomegranate Chimichurri (GF, DF) | \$8 Per Piece

Beef Wellington, Horseradish Aioli | \$8 Per Piece

Pork Belly Skewer, Black Vinegar Caramel, Sesame Seeds (GF, DF) | \$8 Per Piece

Moroccan Chicken Lollipop, Pistachio Mint Chutney (N) | \$7 Per Piece

Rum Glazed Chicken Skewer, Pineapple Lime Gastrique (GF, DF) | \$7 Per Piece

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

Mushroom Spring Roll, Smoked Tea Gastrique (GF, VG) with Chimichurri Sauce | \$7 Per Piece

Vegetable Samosa, Cilantro Chutney (GF, 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) Honey Comb, Fig Jam, Toasted Coriander Whole Grain Mustard (V, GF) Varied Dried Fruits and Nuts (VG, GF) Assorted Sliced Macrina Breads and Crostinis (VG)

GRAND AL DENTE | \$30 Per Person
Short Rib Ragu, Rigatoni, Basil (DF) Pasta Aglio E Olio, Olive Oil, Garlic, Heirloom Cherry Tomato, Pepper Flakes, Grana Padono (V) Cheese Tortellini, Seasonal Squash, Baby Spinach, Pesto Cream (V) On the side: Grana Padono, Chili Pepper Flakes Warm Fresh Herb Focaccia

ANTIPASTI | \$38 Per Person
Selection of Marinated and Grilled Seasonal Vegetables (VG,GF) Olive Tapenade, Smoked Balsamic Cherry Agrodolce (VG, GF) Locally and Seasonally Sourced Cheeses (V, GF) Olympia Provisions Cured Meats, Prosciutto, and Coro Salami Assorted Sliced Macrina Breads and Lavash Crackers

SLIDER BAR | \$25 Per Person
Wagyu Slider, White Cheddar, Pickled Peppers Pickle Brined Fried Chicken, Belgian Waffle, Whiskey Maple Syrup Korean Gochujang Jack Fruit Slider, Kimchi Slaw (VG) 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 | \$45 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 | \$38 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 Butter

FLAVORS OF SPAIN | \$36 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 | \$25 Per Person
Build-Your-Own Salad: Organic Mixed Greens, Arugula, Romaine, Dried Cherries, Cherry Tomatoes, Sliced Cucumbers, Heirloom Carrots, Crispy Chickpeas, Sunflower Seeds, Toasted Hazelnuts, Goat Cheese, Beechers Flagship Cheddar Dressings: Apple Cider Vinaigrette (GF, VG), Green Goddess Dressing (GF, V) Seasonal Crudités with Grand House Greek Yogurt Smoked Paprika Dip (GF, V) and Fresh Herb Hummus (GF, VG) Grilled Pita (VG)

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SWEET STATIONS

Minimum of 20 guests required.

SWEET STATIONS

- CHOCOLATE FONDUE | \$20 Per Person

Fondue: Dark Chocolate, Milk Chocolate & White Chocolate (GF, V) Dippers: Marshmallows, Churros, Rice Krispy Treats, Pretzels, Graham Crackers, Madeleine Cookies, Chocolate Wafers, Fresh Fruit Selection (V)
- MINIATURE TREATS | \$20 Per Person

Choose 3 options Based on combination of 3 pieces Per Person Opera Cakes (N) Passionfruit Mango Tartlets (V) Pistachio Cream Puffs & Chocolate Cream Puffs (N) Chocolate Raspberry Cakes Salted Caramel Tartlets Key Lime Meringue Cups
- CHOCOHOLICS CHOICE | \$20 Per Person

An array of chocolate delights to include Chocolate Cakes, Chocolate Cheesecakes, Assorted Chocolate Bars, Assorted Cookies & Candies
- CHEESECAKE BAR | \$20 Per Person

New York Style Mini Cheesecakes Sauces: Warm Seasonal Fruit Compote (V, GF, DF), Warm Caramel Dulce de Leche (V, GF) Toppings: Fresh Seasonal Berries Chocolate Chips, Toffee Pieces, Crushed Oreos, Toasted Almonds, Toasted Coconuts (N)
- MINI DESSERT TRIOS OR QUARTETS | \$16 Per Plate (Trios) | \$20 Per Plate (Quartets)

Mini Plated Desserts Choose 3 or 4 to create a whimsical plate of miniature house-made treats Miniature Fudge Cake Toasted Coconut Cream Tartlets Fresh Berry Tarts Mini Apple Pies Lemon Tartlets Chocolate Espresso Cream Chocolate Dipped Strawberry Chocolate Éclair Cream Puffs Turtle Brownie
- S'MORES BAR FEATURING THEO'S CHOCOLATE | \$20 Per Person

Jumbo Marshmallows (DF) Classic (V, DF) & Chocolate Graham Crackers (V) Pure Dark, Pacific Northwest Coffee & Cream, Dark Raspberry Chocolate Bars Toasted Coconut, Crushed Hazelnuts, Granulated Peanuts, Sprinkles, Fresh Berries (N)

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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

\$475 *Each*

SMOKED SEA SALT AND ALEPPO PEPPER CRUSTED CEDAR PLANK SALMON

Each Serves up to 25 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)

\$525 *Each*

HERB DIJON CRUSTED TENDERLOIN

Each Serves up to 25 Guests

Accompanied by
Pinot Noir Demiglace (GF, DF) Whiskey Maple Glazed Carrots (GF, DF, VG) Horseradish 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 Broccoli (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, N, V)

Pan Seared Chicken Breast, Garlic Roasted Fingerling Potatoes, Heirloom Carrots, Wild Mushroom Chicken Jus, Crispy Maitake Mushrooms (GF, DF)

Noir – Chocolate Sablee, Espresso Cremeux, Chocolate Mousse, Candied Cacao Nibs

\$80 Per Person

CHEFS RECOMMENDED 3-COURSE DINNER #2

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

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

White Chocolate Mango – Spiced Mango Gelee, Walnut Sponge, Vanilla & White chocolate Bavaiois, Glace (N)

\$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)

Chocolate Cherry – Chocolate Sponge Cake, Chocolate Cremeux, Confit Cherry, Dark chocolate Mousse, Glace

\$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

SALADS

Choose 1 Option

ENTREES

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 Spinach, Local Honey and Lemon Roasted Pears, Pickled Red Onions, Candied Walnuts, Oregonzola Cheese, Dried Cherry Balsamic (V, GF)

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

DESSERT
Choose 1 Option

Noir – Chocolate Sablee, Espresso Cremeux, Chocolate Mousse, Candied Cacao Nibs

Chocolate Cherry – Chocolate Sponge Cake, Chocolate Cremeux, Confit Cherry, Dark chocolate Mousse

Yuzu Hazelnut – Crunchy Praline Streusel, Yuzu Cremeux, Yuzu Mousse, Glace (N)

White Chocolate Mango – Spiced Mango Gelee, Walnut Sponge, Vanilla & White Chocolate Bavarois, Glace (N)

Selection of two Desserts, Alternating at Seats | \$5 Additional Per Person

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PERSONAL PREFERENCE PLATED DINNER

Guests Choose Their Own Entreés in an Event Setting. Better than the Standard Dual-Entrée 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 Entrée 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

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

Pan Seared Chicken Breast, Garlic Roasted Fingerling Potatoes, Heirloom Carrots, Wild Mushroom Chicken Jus, Crispy Maitake Mushrooms (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, Togarashi Butter Sauce (GF) | \$95 Per Person

Akaushi New York Strip, Black Truffle Whipped Potatoes, Brown Butter Asparagus, Black Garlic Demiglace, Watercress (GF) | \$90 Per Person

Herb Seared Petit Filet and Diver Scallop, Celery Root Potato Puree, Charred Lacinato Kale, Sliced Heirloom Carrots, Roasted Tomatoes, Sweet Onion Demiglace (GF) | \$110 Per Person

Petit Filet Au Poivre and Prawns, Confit Garlic Potato Puree, Asparagus, Cipolini Onions, Shallot Pinot Noir Reduction (GF) | \$110 Per Person

Grilled Petit Filet and Butter Poached Lobster Tail, Truffle Potato Gratin, Jumbo Asparagus, Bordelaise Sauce (GF) | \$130 Per Person

OPTIONAL APPETIZER COURSE
Choose 1 Option

Pan Seared Scallops, Celery Root Crema, Shaved Fennel, and Citrus (GF)

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

Lobster Ravioli, Cognac Cream Sauce, Dill Citrus Salad

\$14 Additional Per Person

(Minimum of 50 people)

TO CREATE YOUR PERSONAL PREFERENCE MENU

The planner chooses the appetizer, salad, and dessert in advance.

A custom printed menu featuring up to four entree selections is provided for your guest

Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE SALAD

Sous Vide Baby Artichoke Salad, Water Cress, Shaved Parmesan, Confit Carlic Chili Puree (GF, V)

Baby Spinach, Local Honey and Lemon Roasted Pears, Pickled Red Onions, Candied Walnuts, Oregonzola Cheese, Dried Cherry Balsamic (V, GF)

Organic Baby Greens, Grilled Asparagus, Roasted Piquillo Peppers, Toasted Hazelnuts, Shaved Manchego Cheese (GF, V, N)

PLANNER'S CHOICE DESSERT

Choose 1 option. Minimum of 50 Guests Required.

Day Dream - Almond Short Crust, Pink Fruit (Raspberry and Strawberry) Gelee, Pink Cremeux, Glace (GF)

Ivoire – Passionfruit Gelee, Pink Fruit (Raspberry and Strawberry,) Gelee, White Chocolate Mousse, Glace

Chocolate Framboise – Dark Chocolate Flourless Cake, Raspberry Gelee (GF)

PB & Chocolate – Chocolate Tart, Dulce de Leche Chocolate & Peanut Butter Ganache, Chocolate Cremeux, Cocoa Glace

\$135 *Per Guest*

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BUFFET DINNER

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 Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of Hot Teas.

BUFFET DINNER 1

Tuscan White Bean Soup, with Italian Sausage and Black Kale (GF)

Classic Caesar, Shaved Parmesan, Garlic Croutons, Caesar Dressing

PLANNER'S CHOICE APPETIZER

Pan Seared Scallops, Celery Root Crema, Shaved Fennel, and Citrus (GF)

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

Lobster Ravioli, Cognac Cream Sauce, Dill Citrus Salad

INDIVIDUAL GUESTS' CHOICE ENTREE

FISH

Balsamic Glazed Salmon, Heirloom Tomato Basil Relish (GF, DF)

CHICKEN

Harissa Marinated Chicken Breast, Chermoula Sauce (GF, DF)

BEEF

Grilled Beef Filet, Morel Mushroom Bordelaise (GF)

VEGETARIAN

Za'atar Cauliflower Steak, Herbed Tahini, Crisp Chickpeas (VG, GF)

Organic Greens, Heirloom Carrots, Shaved Cucumbers, Cherry Tomatoes, Sweet Shallot Vinaigrette (GF, VG)

Grilled Herb Chicken, Roasted Chicken Jus, Pickled Peppers (GF, DF)

Harisa Seared Salmon, Chermoula Sauce (GF, DF)

Charred Broccolini, Citrus Oil (GF, VG)

Wild Rice and Sweet Fruit Pilaf (GF, VG)

Strawberry Shortcake Parfaits (V)

Chocolate Raspberry (V)

\$98 Per Person

Israeli Cous Cous Salad, Sweet Tomatoes, Cucumbers, Arugula, Lemon Zest, Fresh Mint, Feta Cheese (V)

Grilled Herb Chicken, Dried Cherry Chicken Jus (GF, DF)

Pan Seared Local Catch of the Day, Citrus Beurre Blanc (GF)

Grilled Filet Mignon, Wild Mushroom Demi Glace (GF, DF)

Lemon Oil Tossed Asparagus, Pickled Sweet Onions (GF, VG)

Herb Tossed Marble Potatoes, Baby Sweet Peppers and Caramelized Onions (GF, VG)

Chocolate Truffle Cake (V)

Raspberry Cheesecake (V)

\$105 Per Person

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SIGNATURE WINE SERIES

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

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: ChardonnaySilver Medal: Blanc de Blancs, Pinot Noir and Cabernet SauvignonBronze Medal: Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

FEATURED WINES

Angeline Vineyards, Cabernet Sauvignon, California
The culmination of factors from another drought year in California surprised the makers with a beautiful vintage. An unseasonable dry and mild winter led to an early spring, forced the vines into bud break during peak frost season.

Angeline Vineyards, Chardonnay, California
The most profound contributing factor to the outstanding quality of the California Wines, and the integrity of the varietal is the diversity of its sourcing. Because it is not relegated to a single county or growing region, Angeline is given the opportunity to source from the best regions throughout the state.

Angeline Vineyards, Rose of Pinot Noir, California

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

Angeline Vineyards found great quality in fruit in Northern California, including a small island set in the heart of the Delta. Ryer Island, only accessible by Ferry sees extreme diurnal shifts in temperature throughout the season. The combination of the lots, which are picked and pressed early in the season, provide bright acidity and vibrant fruit, producing a seamless, mouth-watering Rose.

\$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.

SPARKLING

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
- Mark Ryan, Columbia Valley, Lu & Oly, Chardonnay | \$53 Bottle
- Chateau Ste. Michelle, Columbia Valley, Riesling | \$53 Bottle

ROSE

- Vineyard Brands, La Vielle Ferme, Rose | \$57 Per Bottle
- Mark Ryan, Lu & Oly, Rose | \$53 Per Bottle

REDS

- Mark Ryan, Lu & Oly, Cabernet Sauvignon | \$53 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
- Daou 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

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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.

One Hour | \$22 Per Person
.....
Each Additional Hour | \$12 Per Person
.....

PREMIUM 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 Fever-Tree Mixers

One Hour | \$25 Per Person
.....
Each Additional Hour | \$14 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
.....
Premium and Imported Beer | \$8.50
.....
Hard Seltzer | \$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
.....

SIGNATURE BAR

Private Label Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch Fever-Tree Mixers

One Hour | \$22 Per Person
.....
Each Additional Hour | \$12 Per Person
.....

SUPER-PREMIUM BAR

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 Fever-Tree Mixers

One Hour | \$27 Per Person
.....
Each Additional Hour | \$16 Per Person
.....

GUEST PAY PER DRINK

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

Private Label "Conciere" Cocktails | \$14
.....
Premium Cocktails | \$16
.....
Super-Premium Cocktails | \$18
.....
Domestic Beer and Athletic Brewing Alcohol Free | \$9
.....
Premium and Imported Beer | \$10
.....
Hard Seltzer | \$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 hours1 Bartender per 75 Guests

Cocktail Servers/Tray Passers, each | \$75
Up to three hours

Additional Hours for Bartenders or Servers, each, per hour | \$50

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