



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. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$53 per person. All Breakfast of the Day Menus include Coffee and Tea Selection.

MONDAY

- Orange Juice and Local Apple Cider
- Raspberry Orange Infused Water
- Seasonal Whole Fruit
- Local and Seasonally Inspired Sliced Fruit Display
- Mini Croissants (V), Ginger Bread Muffins (V), and Mini Apple Danish (V)
- Ellenos Yogurt, Seasonal Compote, House Made Granola (V, GF)
- Mini Breakfast Burrito; Smoked Bacon, Cage Free Eggs, and Cheese
- Fresh Tomato Salsa (GF, VG)

\$50 Per Person

WEDNESDAY / SATURDAY

- Orange Juice and Grapefruit Juice
- Ginger Lime Infused Water
- Seasonal Whole Fruit
- Local and Seasonally Inspired Sliced Fruit Display
- Mini Croissants (V), Apple Cinnamon Muffins, Mini Chocolate Croissants
- Oatmeal with Brown Sugar, Dried Fruit and Nuts, Cinnamon

TUESDAY

- Orange Juice and Cranberry Juice
- Lemon Blueberry Infused Water
- Seasonal Whole Fruit
- Local and Seasonally Inspired Sliced Fruit Display
- Mini Croissants (V), Cranberry Orange Muffins (V), Mini Pecan Plaits (V)
- Agave Chia Seed Pudding, Prickly Pear Puree, Toasted Almonds (VG, GF, N)
- Breakfast Hash with Potato, Chicken Sausage, Cage Free Egg, Roasted Peppers (GF, DF)

\$50 Per Person

THURSDAY / SUNDAY

- Orange Juice and Local Apple Cider
- Cucumber Mint Infused Water
- Seasonal Whole Fruit
- Local and Seasonally Inspired Sliced Fruit Display
- Ellenos Yogurt, Seasonal Compote, House Made Gluten Free Granola (V, GF)
- Mini Croissants (V), Carrot Nut Muffins, Mini Cheese Danish

(VG, GF, N), Assorted Milks

Smoked Bacon and Swiss Frittata (GF)

\$50 Per Person

French Toast, Macerated Berries, Maple Syrup, Whipped Butter (V)

\$50 Per Person

FRIDAY

Orange Juice and Cranberry Juice

Lemon Basil Infused Water

Seasonal Whole Fruit

Local and Seasonally Inspired Sliced Fruit Display

Mini Croissants (V), Banana Nut Muffins & Mini Cinnamon Swirl Danish

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

Breakfast Empanadas, Egg, Mushroom, Leek (V)

\$50 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.A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from October 1st, 2023, through December 31st, 2024. *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 BUFFET

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfast Buffet Menus include Coffee and Tea Selection.

EARLY BIRD

Selection of Chilled Juices

Seasonally Inspired Fruit Display

Bakery Selection and Specialties

Steel-Cut Oatmeal, Mixed Berries, Brown Sugar, Toasted Almonds (VG, GF, N)

\$45 Per Person

JETSETTER

Selection of Chilled Juices

Citrus and Mint Infused Water

Seasonally Inspired Fruit Display

Bakery Selection and Specialties

Traditional Scrambled Eggs (V, GF, DF)

Applewood Smoked Bacon (GF, DF)

Chicken Apple Sausage (GF, DF)

Herb Tossed Potatoes (GF, VG)

Vanilla Peach French Toast (V), Served with Maple Syrup, Seasonal Compote, Berries, Whipped Butter (V)

\$68 Per Person

OLIVE SUNRISE

Selection of Chilled Juices

Seasonal Berry Infused Water

Seasonally Inspired Fruit Display

Ellenos Yogurt, Seasonal Compote, House Made Granola (V, GF)

Bakery Selection and Specialties

Traditional Scrambled Eggs (GF, V, DF)

Pork Sausage Patties (GF, DF)

Herb Tossed Potatoes (GF, VG)

\$60 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. A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from October 1st, 2023, through December 31st, 2024. *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.

PLATED BREAKFAST

All plated breakfasts include an assortment of family-style fresh Croissants & Danishes, Chilled Orange Juice, Coffee and Tea Selection.

THE CLASSIC

Cage Free Scrambled Eggs (V, GF, DF)

Applewood Smoked Bacon (GF, DF)

Seasoned Smashed Potatoes (V, GF, DF)

\$47 Per Person

MACRINA CINNAMON SWIRL FRENCH TOAST

Macrina Cinnamon Swirl Brioche Bread, Seasonal Compote, Candied Walnuts, Butter and Syrup (V)
Served Family Style

Chicken Apple Sausage (GF, DF)

\$42 Per Person

CHICKEN FRIED STEAK

Breaded and Fried Beef Patty, Scrambled Eggs, Seasonal Potatoes, Country Gravy

\$48 Per Person

EGG WHITE FRITTATA

Roasted Peppers, Tomatoes, Asparagus, Beechers Flagship (V, GF)

Herb Roasted Fingerling Potatoes

\$42 Per Person

OPTIONAL ADD-ONS

Chicken Apple Sausage (GF, DF)

Applewood Smoked Bacon (GF, DF)

Individual Ellenos Yogurt Parfaits (GF, V)

\$8 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.A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from October 1st, 2023, through December 31st, 2024. *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

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

TRADITIONAL ENHANCEMENTS

BUILD YOUR OWN AVOCADO TOAST | \$18 Per Person
Selection of Macrina Bakery Bread and Gluten Free Bread
Smashed Avocado, Hard Boiled Eggs, Smoked Bacon, Pickled Red Onions, Heirloom Cherry Tomatoes, Feta, Micro Greens, Radish, Extra Virgin Olive Oil, Everything Bagel Seasoning

ELLENOS YOGURT BAR | \$9 Per Person
Ellenos Greek Yogurt (V, GF) Local Honeycomb, Seasonal Fruit Compote, Chia Seeds, Toasted Almond, House Made Gluten Free Granola, Seasonal Berries (GF, N, V)

FRESH OFF THE GRIDDLE | \$8 Per Person
Choose 1 option Liege Waffles, Sweet Glazed Waffle (V) Mini Strawberry Stuffed Pancake (V) French Toast Sticks (V) Served with Maple Syrup, Whipped Butter, Whipped Cream, Mixed Berries

STEEL CUT OATS | \$13 Per Person
Traditional Steel Cut Oats with Dried Seasonal Fruits, Toasted Pecans, Mixed Berries, Local Honey (N, GF)

MORE OPTIONS

BAGEL & LOX | \$20 Per Person
Northwest ASE Certified Smoked Salmon (GF, DF) and Assortment of Blazing Bagels Capers, Thin Sliced Red Onion, Heirloom Tomato, Cucumber, Lemon, Whipped Cream Cheese

BREAKFAST SANDWICHES | \$8 Per Person
Choose 1 option Mini Buttermilk Biscuit Sandwich, Smoked Bacon, Cheddar Cheese, Fried Egg Croissant Sandwich, Smoked Ham, Swiss Cheese, Fried Egg, Whole Grain Mustard Aioli

HEALEO INDIVIDUAL WELLNESS SHOTS | \$85 Per Dozen
Priced Per Dozen, Per Flavor Choose 1 option Vitality Shot (Pineapple, Turmeric, Black Pepper) Wellness Shot (Lemon, Orange, Ginger, Cayenne) Detox Shot (Beet, Lemon, Ginger, Aloe Vera)

OMELET STATION | \$25 Per Person
Chef attendant required: \$175.00+ Per Chef1 Chef Per 100 guests for up to a 2-hour Period Made to Order omelets with selection of: Cage-Free Eggs, Egg Whites, “Just Egg-Vegan” Smoked Bacon, Chicken Sausage, Onion, Spinach, Bell Pepper, Foraged Mushrooms, Tomato, Tillamook Cheddar, Mozzarella Cheese, Roasted Salsa

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.A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from October 1st, 2023, through December 31st, 2024. *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.



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. All break packages are based on 30 minutes of service and require a minimum of 20 guests.

MONDAY MORNING

Assorted Donut Holes (V)

.....

Sliced Seasonal Fruit and Citrus Dipping Sauce (GF, V)

.....

\$15 Per Person

WEDNESDAY/SATURDAY MORNING

Pain au Chocolate

.....

Cold Brew Coffee Shots

Enjoy Full Strength or Sweetened with Chocolate Milk or Maple Cream

.....

\$15 Per Person

FRIDAY MORNING

Assorted Breakfast Cookies (V, GF)

.....

Ellenos Yogurt, Seasonal Compote, House Made Granola (V, GF)

.....

\$15 Per Person

TUESDSAY MORNING

Assorted Blazing Bagels and Bagel Bites

.....

Plain, Garlic Herb, and Cinnamon Raisin Cream Cheese Spreads

.....

Mint and Lemon Tossed Melons (VG)

.....

\$15 Per Person

THURSDAY/SUNDAY MORNING

Banana Nut Bread Loaf, Zucchini Bread Loaf and Pumpkin Bread Loaf (V, N)

.....

Farmer's Market Crisp Vegetables, Sweet Red Pepper Hummus (GF, VG)

.....

Terra Chips (GF, VG) and Pita Crisps (VG)

.....

\$15 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.A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests.Pricing Valid from October 1st, 2023, through December 31st, 2024. *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.

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 Person. All breaks are based on 30 minutes of service and require a minimum of 20 guests.

MONDAY AFTERNOON

Farmer's Market Crudite Display (GF, VG)

.....

Roasted Garlic Hummus (GF, VG), Creamy Avocado Dip (GF, V)

.....

Chukar Cherries: Dark Chocolate and Honey Pecan (N)

.....

\$15 Per Person

WEDNESDAY / SATURDAY AFTERNOON

Mini Seattle Dogs with Whipped Cream Cheese, Caramelized Onions

.....

Garlic Parmesan Fries (V)

.....

\$15 Per Person

TUESDAY AFTERNOON

Fried Churros with Hot Chocolate Shots (V)

Assorted Sahale Snacks (N)

\$15 Per Person

FRIDAY AFTERNOON

Lemon Cream Cheese Bars (V)

Arroz con Leche (GF, V)

\$15 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.A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests.Pricing Valid from October 1st, 2023, through December 31st, 2024. *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.

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
Assorted Beverages: Unlimited Freshly Brewed Regular and Decaffeinated Coffee Assorted Hot Teas Regular, Diet and Decaffeinated Pepsi Soft Drinks Still and Sparkling Canned Waters

HALF DAY - Up to 4 Hours | \$22 Per Person
Assorted Beverages: Freshly Brewed Regular and Decaffeinated Coffee Regular, Diet and Decaffeinated Pepsi Soft Drinks Still and Sparkling Canned Waters

HYDRATION STATION

HOUSE INFUSED WATER STATION | \$75 Per Gallon
Choose 1 option: Citrus and Fresh Thyme Cucumber Mint Strawberry and Basil

THURSDAY/SUNDAY AFTERNOON

Orange, Almond and Rose Tea Cake (V, N)

Pretzel Bites, Beer Cheese Sauce (V), Assorted Mustards

\$15 Per Person

COFFEE, TEA, AND JUICES

FRESHLY BREWED COFFEE AND TEA | \$128 Per Gallon
Regular or Decaffeinated Coffee and Hot Tea Assortments

FRESHLY BREWED ICED TEA | \$75 Per Gallon

CHILLED JUICES | \$48 Per Quart
Choose 1 option: Cranberry Apple Orange

ITEMS IN INDIVIDUAL BOTTLES OR CANS

Still and Sparkling Canned Waters | \$7.00 each

Bubly Sparkling Water – Assorted Flavor | \$8.00 each

Pepsi Soft Drinks - Regular, Diet, Decaffeinated | \$7.00 each

Coke Soft Drinks - Regular, Diet, Decaffeinated | \$7.50 each

Energy Drinks - Red Bull Regular and Sugar Free | \$8.00 each

Bottled Smoothies | \$9.00 each

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.A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests.Pricing Valid from October 1st, 2023, through December 31st, 2024. *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.

A LA CARTE BAKERIES AND SNACKS

Variety of snacks available during morning and afternoon breaks.

SWEETS, BAKERIES AND PASTRIES

CROISSANTS | \$55 Per Dozen | Per Selection
Plain, Almond, Chocolate (V, N)

SWEET LOAVES | \$55 Per Dozen | Per Selection
Banana Walnut (V, N), Lemon Loaf (V), Dark Chocolate
Zucchini (V)

FRENCH MACARONS | \$55 Per Dozen
Assorted Flavors (GF, N)

JUMBO ASSORTED COOKIES | \$55 Per Dozen | Per Selection
Chocolate Chip (V), Peanut Butter (V, N), Macadamia White
Chocolate (V, N), Oatmeal Raisin (V)

ASSORTED CUPCAKES | \$55 Per Dozen | Per Selection
Lemon Raspberry (V), Vanilla Dulce (V), Chocolate Salted
Caramel (V)

ASSORTED BARS | \$55 Per Dozen | Per Selection
Brownies, Pecan Bars (V, N), Lemon Bars (V)

SAVORY BISCUITS | \$55 Per Dozen | Per Selection
Bacon Parmesan, Cheddar Chive (V), Jalapeno (V)Served with
Whipped Butter

BLAZING BAGELS | \$55 Per Dozen
Assorted Flavors to include: Plain, Everything and
AsiagoServed with Plain, Garlic Herb, and Cinnamon Raisin
Cream Cheese Spreads

INDIVIDUAL ITEMS

Ellenos Yogurt | \$7 each
Individual Packaged (GF, V)

Ellenos Yogurt, Seasonal Compote, House Made Granola (V,
GF) | \$9 each
Individually Packaged

Whole Market Fruits | \$6 each
Seasonal Selection, Fully Ripened

That's It Pressed Fruit Bars - Assorted Flavors | \$7 each

Sahale Snacks | \$7 each
Assorted Flavors

Popcorn | \$7 each
Assorted Flavors in individual bags

Tim’s Cascade Style Potato Chips | \$7 each

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.A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests.Pricing Valid from October 1st, 2023, through December 31st, 2024. *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.



CHEFS CURATED PLATED LUNCH

Choose between our Chef's Specialty Recommended 3-course Plated Lunches. Ideal for a Lunch Meeting. All Plated Lunches include Starter, Bread Service, and Iced Tea.

CHEFS CHOICE 1

Tomato Bisque with a Basil Pistou (V, GF)

Grilled Herb Chicken, Seasonal Mushroom Risotto, Roasted Asparagus, Roasted Chicken Jus and a Fennel and Apple Slaw (GF)

Almond and Vanilla Tart: Almond Frangipane, Vanilla Cream, Almond Whipped Ganache and Vanilla Almond Praline Sauce (N)

\$62 Per Person

CHEFS CHOICE 2

Little Gem Lettuce, Crispy Chickpeas, Fresh Herbs, Shaved Parmesan, Preserved Lemon Vinegar, Whipped Tahini Caesar Dressing (GF)

Grilled Strip Loin, Parmesan Polenta, Asparagus, Garlic-Mushroom Pan Sauce (GF)

Dark Chocolate Tart with Orange Hazelnut Crunch, Hazelnut Whipped and Grand Marnier Sauce (N)

\$65 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.A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests.Pricing Valid from October 1st, 2023, through December 31st, 2024.
*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.

PLATED LUNCH

All Plated Lunches include Starter, Bread Service, and Iced Tea. Planner to select a single Starter and Entree for all guests. Desserts, Coffee, and Hot Tea Service may be added at an extra charge.

STARTERS

Choose 1 option

Tomato Bisque with a Basil Pistou (V, GF)

Market Minestrone (VG)

Romaine Hearts, Pickled White Bean, Toasted Hazelnuts, Chevre and Balsamic Vinaigrette (GF, V, N)

Little Gem Lettuces, Crispy Chickpeas, Fresh Herbs, Shaved Parmesan, Preserved Lemon Vinegar, Whipped Tahini Caesar Dressing (GF)

Seasonal Greens, Heirloom Tomatoes, Radish, Pistachios with a Red Wine Herb Vinaigrette (VG, GF, N)

ENTREES

Choose 1 option A Vegetarian Entree can also be made available by request.

Pan Seared Chicken, Roasted Haricot Vert, Crispy Fingerling Potatoes, Carrot Puree, Italian Salsa Verde Cruda (GF, DF) | \$55 Per Person

Grilled Herb Chicken, Seasonal Mushroom Risotto, Roasted Asparagus, Roasted Chicken Jus and a Fennel and Apple Slaw (GF) | \$55 Per Person

Local Miso Glazed Cod, Steamed Jasmine Rice, Vegetable Stir Fry, Tamari-Yuzu Sauce (GF, DF) | \$56 Per Person

Pan Seared Salmon, Forbidden Rice Pilaf, Baby Bok Choy with a Garlic-Cilantro Chili Glaze (GF, DF) | \$58 Per Person

Za’atar Marinated Flat Iron Steak, Sweet Potato Puree, Garbanzo Ragu with a Chimichurri Sauce (DF, GF) | \$63 Per Person

Grilled Strip Loin, Parmesan Polenta, Asparagus, Garlic-Mushroom Pan Sauce (GF) | \$65 Per Person

ALTERNATIVE VEGETARIAN/VEGAN ENTREES

Priced to match Main Entree Selection Choose 1 option

Chana Masala with Tumeric Grilled Cauliflower (GF, VG)

Vegan Jambalaya with Kidney Beans, Tomatoes, Sweet Peppers and Beyond Sausage (VG)

Squash Risotto, Fennel and Apple Salad (GF, VG)

OPTIONAL DESSERT COURSE

Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection Choose 1 option.

Almond and Vanilla Tart with Almond Frangipane, Vanilla Cream, Almond Whipped Ganache and Vanilla Almond Praline Sauce

Carrot Cake with Cream Cheese Frosting Cake and Mandarin

Curd

Peanut Butter Miso Cookie Base, Grape Gelee and Peanut Mousse, Fresh Grapes (N)

Sabayon with Pomegranate Seeds and Ginger Molasses Tuille

Dark Chocolate Tart with Orange Hazelnut Crunch, Hazelnut Whipped and Grand Marnier Sauce (N)

Additional

\$10 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. A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from October 1st, 2023, through December 31st, 2024.

*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.

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! Experience our carefully selected lunch by choosing the day’s featured menu. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$73 per guest.

MONDAY – FLAVORS OF THE PACIFIC NORTHWEST

Spinach and Frisee, Blueberries, Goat Cheese, Toasted Walnuts, Poppy Seed Dressing (GF, V, N)

Quinoa, Roasted Apples, Kale, Heirloom Carrots with a Apple Cider Vinaigrette (VG, GF)

Oven Roasted Steelhead, Citrus Relish (GF, DF)

Grilled Chicken Thigh, Thyme Chicken Demi (GF, DF)

Roasted Potatoes, Fresh Herbs, Caramelized Onions (GF, VG)

Grilled Asparagus, Lemon Oil, Sweet Peppers (GF, V)

Coffee Panna Cotta with Hazelnut Crumble (N)

Apple Upside Down Cake (VG, GF)

\$68 Per Person

TUESDAY – TAQUERIA DE OLIVE

Chopped Romaine Hearts, Cilantro, Toasted Pepitas, Pickled Red Onion, Black Beans, Cherry Tomatoes with an Avocado Lime Vinaigrette (GF, VG)

Esquites Salad with Charred Corn, Cotija, Green Onion, Chipotle Mayo (GF, V)

Spanish Rice (VG, GF)

Citrus Marinated Carne Asada, Grilled Jalapeno (GF, DF)

Achiote Braised Chicken Thighs, Charred Scallions (GF, DF)

Flour Tortillas and Corn Tortillas (GF, V)

Lime Wedges, Cotija, Fresh Tomato Salsa, Cilantro, Onion

Ancho Calabacitas (VG, GF)

Arroz con Leche and Pecans (V, GF, N)

Dulce de Leche Mousse Chocolate Tart (V)

\$68 Per Person

WEDNESDAY – TASTE OF THE SEASON

Seasonal Greens, Candied Walnuts, Dried Fruit, Roasted Apples, Champagne Vinaigrette (GF, VG, N)

Tri Colored Rotini Pasta, Fresh Mozzarella, Roasted Tomatoes, Basil Pesto, Parmesan Cheese (V)

THURSDAY – MEDITERRANEAN MEDLEY

Mediterranean Salad with Seasonal Greens, Fresh Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Feta Cheese, Red Wine Vinaigrette (V, GF)

Bulgur Tabbouleh with Parsley, Mint, Sweet Red Peppers, Red Onions, Lemon Citronette (VG)

Pan Seared Salmon, Roasted Heirloom Tomato Relish (GF, DF)

Black Garlic Herbed Flat Iron, Red Wine Demi (GF, DF)

Creamy Corn Polenta with Sweet Peppers and Parmesan Cheese (GF, V)

Roasted Broccolini Grilled Red Onions (GF, V)

Cheesecakes with Caramel and Nuts Verrine (V, GF)

Earl Grey Panna Cotta Tart

\$68 Per Person

FRIDAY – SPECIFIC PACIFIC

Baby Spinach, Citrus Segments, Water Chestnuts, Bean Sprouts with a Sesame Vinaigrette (VG, GF)

Green Papaya with Carrots, Red Onions, Sweet Peppers and a Lime Vinaigrette (GF, VG)

Steamed White Fish, Sweet Chili Glaze and Green Onions (GF, DF)

Gochujang Braised Short Ribs, Kimchi and Sesame Seed (GF, DF)

Mushroom and Japanese Eggplant, Hoisin Garlic Sauce (GF, VG)

Steamed Jasmine Rice with Furikake (GF, VG)

Yuzu Pudding with Black Sesame Brittle Crumble (GF, VG)

Matcha Tiramisu Verrine

\$68 Per Person

SUNDAY – BACKYARD COOKOUT

Baby Spinach and Frisee, Red Beets, Citrus Segments, Goat Cheese, Chili Vinaigrette (V, GF)

Broccoli Slaw with Heirloom Carrots, Dried Craisins, Candied Pecans with a Poppy Seed Dressing (V, GF)

Build your own Burger : Grass Fed Angus Beef Burger (GF, DF), Bean Burger (V), Grand Central Potato Buns, Lettuce, Onions, Pickles, Smoked Bacon, Assorted Sliced Cheeses, Ketchup, Dijon Mustard and Mayonnaise

Slow-Smoked Pork Ribs with Peach BBQ Sauce

Woodinville Whiskey Baked Beans (VG, DF)

Roasted Haricot Vert with Bacon Vinaigrette (GF)

Milk Pie

Sink Cookies (V, GF)

\$68 Per Person

Honey Harissa Glazed Chicken (GF, DF)

Grilled Hanger Steak, Lemon Gremolata (GF, DF)

Saffron Scented Couscous, Dried Cranberries, Toasted Almonds and Fresh Herbs (VG)

Mediterranean Vegetable Medley (VG, GF)

Persian Cake, Pistachios and Rose (VG GF)

Chevre Cheesecake Tart with Orange and Pomegranate Gelee

\$68 Per Person

SATURDAY – SEATTLE SATURDAYS

Roasted Potato Salad with Charred Green Onions, Dill and Whole Grain Mustard Vinaigrette (GF, VG)

Artisan Green Salad, Heirloom Carrots, Shaved Radish, Cherry Tomatoes, Local Apples, Shallot Vinaigrette (GF, VG)

Herb Grilled Chicken Breast, Charred Lemon (GF, V)

Oven Roasted Salmon, Citrus Relish (GF, DF)

Roasted Baby Carrots with Chimichurri Sauce (GF, VG)

Pickled Gigande Beans with Baby Spinach (GF, VG)

Cranberry and Rosemary Trifle

Flourless Cake with Caramelized Peanut (GF, VG, N)

\$68 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.A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests.Pricing Valid from October 1st, 2023, through December 31st, 2024.
*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.

GRAB ‘N GO LUNCH

All lunches come pre-assembled with a sandwich or bowl, cookie, whole fruit and individually packaged chips at \$55+ per lunch. Ideal for attendees headed to the airport or taking lunch back to their guest room. 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

All served on French-Style Ciabatta Bread. Gluten Free Bread available by request.

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

Caprese (V, N)
Fresh Mozzarella, Basil Walnut Pesto, Cherry Tomato

The Italian
Calabrese Salami, Smoked Ham, Fresh Mozzarella, Roasted Red Peppers, Roasted Garlic Aioli, Farm Greens

Smashed Chickpea (VG)
Smashed Chickpea mixed with Lemon Harissa Tahini, Shredded Carrots and Cilantro, topped with Cucumbers, Roasted Garlic Aioli, Farm greens

Turkey, Bacon, Avocado
Thin-Sliced Turkey, Applewood Bacon, Avocado Aioli, White Cheddar, Farm Greens

Roast Beef and White Cheddar
Roast Beef, White Cheddar, Caramelized Onions, Roasted Garlic Aioli, Farm Greens

\$55

BOXED BOWLS

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

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

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

Chickpea Garden Bowl (VG, GF)
Chickpeas, Avocados, shredded Beets, Shredded Carrots, Red Cabbage, Cilantro, Farm Greens, Spicy Tahini Dressing

\$55

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.A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests.Pricing Valid from October 1st, 2023, through December 31st, 2024.
*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.



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. All items can either be tray passed or displayed. (Tray Pass: 1 Passer Per 75 guests for Up to 3 hours: \$75.00 each). Minimum order of 50 pieces Per Hors d'Oeuvres selection.

COLD SELECTIONS

Espresso Seared Beef Tenderloin, Wipped Horseradish Cream, Garlic Crostini | \$9 Per Piece

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

Antipasto Skewer with Salami, Mediterranean Olive, Artichoke Heart, Drunken Goat Cheese (GF, V) | \$8 Per Piece

Caprese Skewer, Balsamic Reduction, Basil (GF, V) | \$7 Per Piece

Whipped Feta, Sundried Tomato Relish, Grilled Crostini (V) | \$7 Per Piece

Chicken Chipotle Salad, Crispy Wonton | \$7 Per Piece

HOT SELECTIONS

Sesame Marinated Pork Belly Skewer, Gochujang Gastrique (GF, DF) | \$8 Per Piece

Beef Wellington | \$9 Per Piece

Dungeness Crab Cake, Charred Lemon Aioli | \$9 Per Piece

Shrimp Tempura, Sweet Chili Sauce | \$8 Per Piece

Thai Peanut Chicken Skewer, Pineapple Caramel Sauce (GF, DF, N) | \$8 Per Piece

Mac and Cheese Bites, Smoked Bacon Aioli | \$7 Per Piece

Brie and Raspberry En Croute (V) | \$7 Per Piece

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

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.A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests.Pricing Valid from October 1st, 2023, through December 31st, 2024. *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.

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 of service. Additional 30 minutes will be charged appropriately based on Per Person pricing. Minimum of 20 guests is required for all presentation/carving stations (unless otherwise noted).

ANTIPASTI

Selection of Marinated and Grilled Seasonal Vegetables, Marinated Olives

Locally and Seasonally Sourced Cheeses

Local Salt Blade Cured Meats

LOCAL CREAMERIE ARTISAN CHEESE DISPLAY

Locally and Seasonally Sourced Cheeses

Honeycomb, Seasonal Chutney, Dried Fruits and Nuts

Assorted Sliced Macrina Breads and Crostinis

Dried Fruit and Nuts, Seasonal Chutney

Assorted Sliced Macrina Breads and Lavash Crackers

\$32 Per Person

BUILD YOUR OWN CAPRESE STATION

Marinated Heirloom Tomatoes, Grilled Seasonal Fruit

Shaved Prosciutto

CilieGINE Mozzarella, Oregano Ricotta

Balsamic Shallot Agrodolce, Basil Pesto, Marinated Olives, Fresh Basil

Sliced Macrina Bakery Baguettes

\$29 Per Person

TAPHOUSE ON OLIVE

Based on 2 Sliders Per Person

Pretzel Bites (DF, V) with Beecher’s Flagship Cheese Sauce (V)

Wagyu Sliders with Pub Cheese, Bacon Jam on a Pretzel Bun

Grilled Halloumi Cheese, Red Pepper Hummus, Tomato Jam on a Fresh Herb Bun (V)

\$29 Per Person

OYSTER BAR

Selection of Two Varieties of Freshly Shucked Local Oysters

Seasonal Mignonette, Cocktail Sauce and Lemon Wedges (GF, DF)

\$60 Per Person

CHOCOLUSCIOUS

Chocolate Mousse Trifle with Chocolate Chantilly Cream
Chocolate Macarons (GF, N)

Valrhona Caramelia Milk Chocolate Bark with Cacao Nibs and Espresso Beans (GF)

Dark Chocolate Sea Salt Tart

\$22 Per Person

PIKE PLACE CRUDITE

Asparagus, Cucumber, Cherry Tomato, Radish, Rainbow Cauliflower, Heirloom Carrots

Roasted Garlic Hummus (GF, DF, V)

Avocado Herb Dressing (GF, VG)

Grilled Pita Bread

\$25 Per Person

SHELLFISH ON ICE

Combination of 4 pieces Per Person

White Wine Poached Jumbo Shrimp, Crab Legs, Seasonal Fish Ceviche

Cocktail Sauce, Cajun Remoulade, Drawn Butter, Lemon Wedges

Tortilla Chips (GF)

\$40 Per Person

PACIFIC NORTHWEST SEAFOOD BOIL

25 Guest Minimum

Manila Clams, Black Mussels, Shrimp, Fresh Corn Wheels, Local Potatoes, Spicy Sausage (GF, DF)

Drawn Garlic Cajun Butter (GF), Cilantro Remoulade (GF, DF, V), Lemon Wedges

Artisan Bread and Butter

\$50 Per Person

MINI DESSERT STATION

Combination of 3 pieces Per Person Choose Up to 4 Options

Tonka Bean Cream Brulee Spoon (GF)

Mini Chouxquette Dulce de Leche Filling

Mini Pear Streusel Tart

\$27 *Per Person*

Mini Chocolate Salted Caramel Tart

Dalmatian Fig Cake (VG, GF, N)

Assorted Macarons (GF, N)

Opera Cake

\$28 *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. A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from October 1st, 2023, through December 31st, 2024. *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.

CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Chef attendants required for all stations at \$175.00+ Per Attendant. (1 Chef Per 75 guests required for up to a 2-hour time Period).

NORTHWEST BRINED PORK LOIN

Each serves up to 25 guests

Washington Apple Chutney (GF, VG)

Herb Roasted Squash, Wild Arugula (GF, VG)

Beechers Polenta (GF, V)

Artisan Rolls and Whipped Butter

\$425 *each*

APPLE THYME BRINED TURKEY

Each serves up to 20 guests

Sage-Rosemary Gravy

Cranberry-Orange Chutney

Haricot Vert with Wild Mushroom Cream Sauce and Crispy Onions (V)

Whipped Potatoes (V, GF)

Artisan Rolls and Whipped Butter

\$450 *each*

DILL AND CITRUS CRUSTED CEDAR PLANK SALMON

Each serves up to 20 guests

Citrus-Caper Remoulade (GF, V)

Charred Romanesco, Lemon Herb Vinaigrette (GF, VG)

Wild Rice Pilaf, Fresh Herbs (GF, VG)

Artisan Rolls and Whipped Butter

\$475 *each*

BEEF TENDERLOIN

Each serves up to 25 guests

Cognac Green Peppercorn Sauce (GF, V)

Black Garlic Tossed Broccolini (GF, VG)

Herb Roasted Seasonal Potatoes (GF, V)

Artisan Rolls and Whipped Butter

\$600 *each*

SLOW ROASTED BONE-IN PRIME RIB

Each serves up to 30 guests

Chive Horseradish Cream (GF, V)

Local Honey Glazed Heirloom Carrots (GF, DF)

Boursin Whipped Potatoes (GF, V)

Artisan Rolls and Whipped Butter

\$700 each

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. A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from October 1st, 2023, through December 31st, 2024. *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.



CHEFS CURATED PLATED DINNER

Chef has hand selected a multi-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds. Bread Service & Coffee and Hot Tea selection included

CHEFS RECOMMENDED DINNER #1

Baby Lettuce, Berries, Beecher’s Flagship Cheddar, Pistachios Herb and Sherry Vinaigrette (V, N, GF)

Sunrise Farm Chicken Breast, Soft Parmesan Polenta, Baby Squash, Apple Slaw

Raspberry Tea - Rasperry Confit, Short Crust, Earl Grey Mousse, White Chocolate Glace

\$80 Per Person

CHEFS RECOMMENDED DINNER #2

Organic Greens, Strawberry, Shaved Fennel, Radish, Citrus Vinaigrette (GF, VG)

Seared Halibut, Crispy Smashed Potatoes, Black Garlic Broccolini, Citrus Butter Sauce (GF)

Dolce - Short Crust, Dulce Cremeux, Chocolate Mousse, Chocolate Glaze

\$95 Per Person

CHEFS RECOMMENDED DINNER #3

Dungeness Crab Cake, Piquillo Pepper Coulis, Fennel Citrus Salad

Wild Arugula, Frisee and Endive with Ruby Red Grapes, Toasted Pine Nuts, Smoked Oregonzola Cheese, Citronette (V, GF, N)

Grilled Petit Filet, Pan Seared King Oyster Mushroom, Potato Gratin, Port Reduction, Baby Arugula and Roasted Tomato

CHEFS RECOMMENDED DINNER #4

Pear-Brie Agnolotti with a Citrus Red Beet Puree, Pear Relish (V)

WA Apple and Tuscan Kale Salad, Beecher’s Flagship Cheddar with Honey Jalapeno Dressing (V, GF)

DUET: Petit Filet, Butter Poached Lobster, Asparagus, Sweet Potato Puree, Watercress (GF)

Salad (GF)

Lemon Cake - Crushed Lemon Cake, Shortbread Pastry, Lemon Ganache, Lemon Cremeux, Candied Lemon

\$100 Per Person

Chocolate and Pear - Chocolate Short Crust, Oatmeal Struesel, Dark Chocolate Mousse, Pear Jelly Coulis, Poached Pear in Whiskey and Vanilla, Chocolate Glace

\$130 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.A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests.Pricing Valid from October 1st, 2023, through September 30th, 2024*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.

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 guests. Optional Appetizer Course can be added at an additional \$10 Per Person.

APPETIZER COURSE - OPTIONAL

Choose 1 option

Potato-Leek Soup with Bacon Lardons, Chive Oil (GF)

Pear-Brie Agnolotti with a Citrus Red Beet Puree, Pear Relish (V)

Dungeness Crab Cake, Piquillo Pepper Coulis, Fennel Citrus Salad

Additional

\$10 Per Person

SALADS

Choose 1 option

Baby Lettuce, Berries, Beecher’s Flagship Cheddar, Pistachios Herb and Sherry Vinaigrette (V, N, GF)

Organic Greens, Strawberry, Shaved Fennel, Radish, Citrus Vinaigrette (GF, VG)

Wild Arugula, Frisee and Endive with Ruby Red Grapes, Toasted Pine Nuts, Smoked Oregonzola Cheese, Citronette (V, GF, N)

WA Apple and Tuscan Kale Salad, Beecher’s Flagship Cheddar with Honey Jalapeno Dressing (V, GF)

ENTREES

Choose 1 option

Sunrise Farm Chicken Breast, Soft Parmesan Polenta, Baby Squash, Apple Slaw | \$80 Per Person

Grilled Petit Filet, Pan Seared King Oyster Mushroom, Potato Gratin, Port Reduction, Baby Arugula and Roasted Tomato Salad (GF) | \$90 Per Person

Slow Braised Short Ribs, Boursin Whipped Potatoes, Roasted Brussel Sprouts, Red Wine Pan Sauce, Citrus Gremolata (GF) | \$90 Per Person

Marinated King Salmon, Coconut Risotto, Chinese Long Beans, Yellow Coconut Curry Sauce, Scallions | \$90 Per Person

Seared Halibut, Crispy Smashed Potatoes, Black Garlic Broccolini, Citrus Butter Sauce (GF) | \$95 Per Person

DUET: Petit Filet, Butter Poached Lobster, Asparagus, Sweet Potato Puree, Watercress (GF) | \$120 Per Person

ALTERNATIVE VEGETARIAN/VEGAN ENTREES

Seasonal Mushroom Risotto, Roasted Maitake, Roasted Tomato (GF, V) | Priced to match Main Entree Selection

Balsamic Glazed Local Tofu, Seasonal Vegetable Ratatouille (GF, VG) | Priced to match Main Entree Selection

DESSERT

Choose 1 option Selection of two desserts, alternating at each seat - \$5.00 Additional Per Person

Cloudy City: Mascarpone Whipped Ganache, Coffee Caramel Gelee, Cardamon Coffee Sablee Cookie, Orange Sauce (V)

PBJ: Peanut Butter Miso Cookie Base, Grape Jelly and Peanut Mousse, Fresh Grapes (N)

Chocolate Mousse, Fresh Mint Sauce and Chocolate Hazelnut Streusel (N)

Deconstructed Apple Pie: Oat-Walnut Crumble, Apple Gelee, Poached Apples, Vanilla Cremeux (V, N)

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.A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests.Pricing Valid from October 1st, 2023, through September 30th, 2024*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.

PERSONAL PREFERENCE PLATED DINNER

Designed to offer your attendees a premier restaurant experience in an event setting catering to their individual tastes and preferences. All Personal Preference Meals are \$135 Per Person A custom printed menu featuring three entree selections is provided for guests at each setting. Specially trained servers take your guests’ order as they are seated. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. Accompanied with a Fresh Bread Selection and Freshly Brewed Regular, Decaffeinated Coffee and Tazo Teas.

TO CREATE YOUR PERSONAL PREFERENCE MENU

The planner chooses the appetizer, salad, and dessert in advance. A custom printed menu featuring up to three entree selections is provided for your guest. Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE APPETIZER

Seared Scallop with Sweet Potato Puree, Balsamic Glazed and Watercress Salad (GF, DF)

Pear-Brie Agnolotti with a Citrus Red Beet Puree, Pear Relish (V)

Dungeness Crab Cake, Piquillo Pepper Coulis, Fennel Citrus Salad (GF, DF)

PLANNER'S CHOICE SALAD

Washington Apple and Tuscan Kale Salad, Beecher’s Flagship Cheddar with Honey Jalapeno Dressing (V, GF)

Baby Lettuce, Berries, Beecher’s Flagship Cheddar, Pistachio, Herb and Sherry Vinaigrette (V, N, GF)

INDIVIDUAL GUEST ENTREE SELECTION

All entrées are served with the Chef’s selection of the finest seasonal accompaniments Planner to select 3 to include a vegetarian/vegan options

Grass Fed Beef Filet, Red Wine Demi (GF, DF)

Brined Pork Tenderloin, Apple Glaze (GF, DF)

Pan Seared Chicken Breast, Rosemary Chicken Jus (GF)

Halibut, Citrus Beurre Blanc (GF)

Pan Seared Salmon and Ancho Orange Glazed (GF, DF)

Seasonal Mushroom Risotto, Roasted Maitake, Roasted Tomato (GF, V)

Balsamic Glazed Local Tofu, Seasonal Vegetable Ratatouille (GF, VG)

PLANNER'S CHOICE DESSERT

- Raspberry Tea - Raspberry Confit, Short Crust, Earl Grey Mousse, White Chocolate Glace
- Amande - Almond Short Crust, Almond Cremeux, Crystallized Raspberries, Almond Chantilly (GF, N)
- Chocolate and Honey - Chocolate Sponge, Peanut Butter and Honey Sponge, Apricot Jam Chocolate Glaze (N)
- Lemon Cake - Crushed Lemon Cake, Shortbread Pastry, Lemon Ganache, Lemon Cremeux, Candied Lemon Slice
- Chocolate and Pear - Chocolate Short Crust, Oatmeal Struesel, Dark Chocolate Mousse, Pear Jelly Coulis, Poached Pear in Whiskey and Vanilla, Chocolate Glace
- Dolce - Short Crust, Dulce Cremeux, Chocolate Mousse, Chocolate Glaze

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.A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests.Pricing Valid from October 1st, 2023, through September 30th, 2024*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.

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.

DINNER BUFFET 1

- Mushrooms Soup, Fresh Herb Oil (GF, V)
- Tri-Color Quinoa Salad, Roasted Squash, Grilled Corn, Pickled Red Onion White Balsamic Vinaigrette (GF, VG)
- Artisan Greens, Diced Apples, Candied Pecans, Crumbled Goat Cheese, Apple Cider Vinaigrette (GF, V, N)
- Grilled Chicken, Apricot and Shallot Relish (GF, DF)
- White Wine Baked Local Cod, Fresh Herbs
- Local Honey Glazed Heirloom Carrots (GF, DF, V)
- Wild Rice Pilaf, Fresh Herbs (GF, VG)
- Almond Pavlova (VG, GF)
- Dublin Mini Chocolate Cake

\$92 Per Person

DINNER BUFFET 2

- Seattle Seafood Chowder Soup, Smoked Bacon
- Sweet Gem Lettuce, Grilled Corn, Sundried Tomatoes, Shaved Parmesan Cheese, Pickled Red Onion, Lemon Herb Vinaigrette (GF, V)
- Artisan Greens, Berries, Candied Pecans, Crumbled Goat Cheese, Apple Cider Vinaigrette (GF, V, N)
- Herb Roasted Salmon, Blackberry Glaze (GF, DF)
- Grilled Chicken, Apricot and Shallot Relish (GF, DF)
- Chipotle Honey Glazed Tenderloin, Orange Coriander Gremolata (GF, DF)
- Roasted Tri-Color Cauliflower with Charred Onion (GF, VG)
- Whipped Potatoes, Fresh Herbs (GF, V)
- Mini Cheesecake with Tart Cherry Marmalade
- Chestnut Flourless Cake with Vanilla Chantilly (GF)

\$110 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.A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests.Pricing Valid from October 1st, 2023, through September 30th, 2024*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.



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

Brut Blanc De Blancs, Italy | \$53 Per Bottle

This sparkling wine has aromas of peach and acacia blossom. The flavors of green apple and a crisp mouth feel help round out the wine. This is a brut wine so it is dry and not sweet.

Pinot Grigio, Veneto, Italy | \$53 Per Bottle

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

Chardonnay, California | \$53 Per Bottle

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

Pinot Noir, California | \$53 Per Bottle

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

Cabernet Sauvignon, California | \$53 Per Bottle

Subtle hints of oak and spice married with lively tannins.

FEATURED WINES

Angeline Vineyards, Cabernet Sauvignon, California | \$53 Per Bottle

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 | \$53 Per Bottle

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 | \$53 Per Bottle

Angeline Vineyards found great quality in fruit throughout 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.

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. A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from October 1st, 2023, through December 31st, 2024. *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.

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 WINE

WHITE WINES

Minoette Aventgarde Prosecco | \$59 Per Bottle

Veuve Clicquot, Reims, France | \$155 Per Bottle

ROSE WINES

Mark Ryan, Lu & Oly, Flowerhead, Rose | \$53 Per Bottle

Vineyard Brands, La Vielle Ferme, Rose | \$57 Per Bottle

Mark Ryan, Lu & Oly Flowerhead, Chardonnay | \$53 Per Bottle

Gallo, Whitehaven, Sauvignon Blanc | \$70 Per Bottle

Mark Ryan, Lu & Oly Flowerhead, Sauvignon Blanc | \$53 Per Bottle

Chateau Ste. Michelle, Columbia Valley, Riesling | \$53 Per Bottle

Mark Ryan, Lu & Oly Flowerhead, Pinot Gris | \$53 Per Bottle

Jackson Family Wines, Kendall Jackson, Chardonnay, California | \$69 Per Bottle

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

RED WINES

Cooper Cane Wines, Elouan, Pinot Noir | \$71 Per Bottle

Winebow Imports, Cantena Vista Flores, Malbec | \$61 Per Bottle

Mark Ryan, Columbia Valley, Lu & Oly, Red Blend | \$53 Per Bottle

Rodney Strong, Rodney Strong, Cabernet Sauvignon | \$72 Per Bottle

Mark Ryan, Board Track Racer, Cabernet Sauvignon | \$69 Per Bottle

Trinchero, Joel Gott Paliades, Red Blend | \$71 Per Bottle

Daou Vineyards, Dauo, Cabernet Sauvignon | \$74 Per Bottle

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.A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests.Pricing Valid from October 1st, 2023, through December 31st, 2024. *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. All Bar Packages require a Bartender at \$50.00 Per hour, minimum 3 hours, 1 bartender Per 75 guests.

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 Host-Sponsored Bar | \$22 First Hour | \$12 Each Additional Hour

Private Label Conciere Brand: Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch, Cordials, Batch Cocktail-Cranberry Sea Breeze, Specialty Cocktail-Spiked Watermelon,

HOST SPONSORED BAR - PER DRINK

Charges are based on the actual number of drinks consumed Choose your Liquor: Signature Private Label "Conciere" Cocktails, Premium Cocktails, or Super Premium Cocktails. Choose your Beer and Wine: House Beers and Wines or Premium Beers and Wines. Or choose any preferred combination from above items.

Private Label "Conciere" Cocktails | \$12 Per Drink

Non Alcoholic Watermelon Spritzer, Fever-Tree Mixers

Premium Host-Sponsored Bar | \$25 First Hour | \$14 Each Additional Hour

Spirit Brands to include: 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, Dekuyper, Batch Cocktail-Berry Sangria Pitcher, Specialty Cocktail-Spring Fever, Non Alcoholic Kiwi Refresher, Fever-Tree Mixers

Super Premium Host-Sponsored Bar | \$27 First Hour | \$16 Each Additional Hour

Spirit Brands to include: 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-Lavender Gin & Tonic Punch, Specialty Cocktail-Hibiscus Cocktail, Non Alcoholic Bay Breeze Spritzer, Fever-Tree Mixers

Premium Cocktails | \$14 Per Drink

Super Premium Cocktails | \$16 Per Drink

Domestic Beer and Athletic Brewing Alcohol Free | \$8 Per drink

Hard Seltzer | \$8.50 Per Drink

Premium & Imported Beer | \$8.50 Per Drink

House Red and White Wine | \$12 Per Drink

House Sparkling Wine | \$12 Per Drink

Premium Red and White Wine | \$15 Per Drink

Still and Sparkling Waters | \$7 Per Drink

Red Bull, Pepsi Soft Drinks and Juice | \$7 Per Drink

GUESTS PAY PER DRINK

Full bar setups are included in this package and guests pay for their own drinks. Prices include sales tax.

Private Label "Conciere" Cocktails | \$14 Per Drink

Premium Cocktails | \$16 Per Drink

House Sparkling Wine | \$13 Per Drink

House Red and White Wine | \$13 Per Drink

Premium Red and White Wine | \$16 Per Drink

Domestic Beer and Athletic Brewing Alcohol Free | \$9 Per Drink

Premium and Imported Beer | \$10 Per Drink

Hard Selltzer | \$10 Per Drink

Still and Sparkling Waters | \$8 Per Drink

Red Bull, Pepsi Soft Drinks and Juice | \$8 Per Drink

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.A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests.Pricing Valid from October 1st, 2023, through December 31st, 2024. *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.