

HYATT®

HYATT AT OLIVE8

## MEETING & EVENT MENUS



# Breakfast of the Day Buffet

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. 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/THURSDAY

- Orange Juice and Local Apple Cider (GF, VG)
- Raspberry Orange Infused Water (GF, VG)
- Seasonal Whole Fruit (GF, VG)
- Local and Seasonally Inspired Sliced Fruit Display (GF, VG)
- Egg White, Mushroom and Leek Scramble (GF, V)  
Ketchup
- Fresh Tomato Salsa (GF, VG)
- Local Greek Yogurt, Seasonal Compote, House Made Granola (GF, V)

**\$50** Per Person

## TUESDAY/FRIDAY/SUNDAY

- Orange Juice and Local Cranberry Juice (GF, VG)
- Lemon Blueberry Infused Water (GF, VG)
- Seasonal Whole Fruit (GF, VG)
- Local and Seasonally Inspired Sliced Fruit Display (GF, VG)
- Chia Seed Croissants (VG), Nut and Seeds Whole Wheat Breads (V), Scones (GF, VG) with Seasonal Jams and Butter
- Chai Overnight Oats with Chia Seeds, Flax Seeds, Dry Blueberries, Oat Milk (GF, VG)
- Breakfast Hash with Roasted Potato, Tofu Scramble with Turmeric, Tomatoes, Spinach, and Mushrooms (GF, VG)

**\$50** Per Person

## WEDNESDAY / SATURDAY

- Orange Juice and Grapefruit Juice (GF,VG)
- Ginger Lime Infused Water (GF, VG)
- Seasonal Whole Fruit (GF, VG)
- Local and Seasonally Inspired Sliced Fruit Display (GF, VG)
- Chia Seed Croissants (VG), Whole Grain Croissants (V), Flax and Berry Jam Bars (V)
- Local Gluten Free Oatmeal with Turbinado Sugar, Dried Fruit and Nuts, Cinnamon (GF, VG, N), Assorted Milks
- Cage Free Eggs, Spinach, Tomato, and Tillamook Cheddar Frittata (GF, V)  
Ketchup

**\$50** Per Person

Dietary Key: Gluten Free (GF), Vegan (VG), Vegetarian (V), Dairy Free (DF), Contains Nuts (N) Pricing subject to a 25% taxable service charge and a 10.35% sales tax.A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from January 1, 2025-December 31, 2025 *\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. \*To stay true to our “Thoughtfully Sourced” philosophy, some items may be*

substituted with appropriate alternatives based on seasonality and regional availability.

# Breakfast 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
- Steel-Cut Oatmeal, Mixed Berries, Turbinado Sugar, Toasted Almonds (VG, GF, N)
- Bakery Selection of the Day

**\$43** Per Person

## OLIVE SUNRISE

- Selection of Chilled Juices
- Seasonal Berry Infused Water
- Seasonally Inspired Fruit Display
- Bakery Selection of the Day
- Cage Free Scrambled Eggs (GF, V, DF)
- Ketchup
- Local Chicken Apple Sausage (GF, DF)
- Herb Tossed Potatoes (GF, VG)
- Local Greek Yogurt, Seasonal Compote, House Made Granola (V, GF)

**\$56** Per Person

## RAINIER RISE-UP

- Selection of Chilled Juices (GF, VG)
- Citrus and Mint Infused Water (GF, VG)
- Seasonally Inspired Fruit Display (GF, VG)
- Bakery Selection of the Day
- Cage Free Scrambled Eggs (GF, V, DF)
- Ketchup
- Local Chicken Apple Sausage (GF, DF)
- Roasted Local Potatoes with Caramelized Onions and Fresh Herbs (GF, VG)
- Olive & Whole Wheat "French" Toast, Coffee-Infused Violife Whipped Cream, Macerated Blueberries, Pure Maple Syrup (VG)
- Smoked Bacon (GF, DF)



**\$68** Per Person

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## Plated Breakfast

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

### 08 WELLNESS

- Local Chicken Apple Sausage (GF, DF)
- Herb Roasted Garnet Sweet Potatoes (GF, VG)
- Egg White Scramble, Baby Kale, Sun Dried Tomatoes (GF, V, DF)

**\$46** Per Person

### THE CLASSIC

- Cage Free Scrambled Eggs (V, GF, DF)
- Seasoned Smashed Potatoes, Tossed with Herbs and Spices (V, GF, DF)
- Grilled Apple and Parsley (GF, VG)
- Smoked Bacon (GF, DF)

**\$47** Per Person

### GRAND CENTRAL PEASANT LEVAIN FRENCH TOAST

- Chicken Apple Sausage (GF, DF)
- Naturally Leavened Bread, Seasonal Compote, Toasted Hazelnuts, Whipped Local Greek Yogurt, Pure Maple Syrup (V,N)

**\$42** Per Person

### EGG WHITE FRITTATA

- Cage Free Egg Whites, Roasted Peppers, Tomatoes, Asparagus, Goat Cheese, Roasted Rainbow Cauliflower (V, GF)

**\$42** Per Person

### AVOCADO TOAST

- Smashed Avocado, Thick Sliced Grand Central Whole Wheat Bread, Pickled Red Onions, Heirloom Cherry Tomatoes, Shaved Radish, Topped with a Poached Cage Free Egg, Extra Virgin Olive Oil, Farm Box Greens (V, DF)

**\$43** Per Person

### OPTIONAL ADD-ONS

- Local Chicken Apple Sausage (GF, DF)
- Smoked Bacon (GF, DF)

**\$8** Per Person

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# Breakfast Enhancements

These Enhancement options are a wonderful addition to a Breakfast Buffet. For a la carte ordering, a minimum of 25 orders is required, unless otherwise noted.

## TRADITIONAL ENHANCEMENTS

### BUILD YOUR OWN AVOCADO TOAST | \$18 Per Person

- Selection of Grand Central 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, Chili Flakes

Optional Chef Attendant Fee: \$175 per 100 people per 2 hour meal period

### FRESH OFF THE GRIDDLE | \$8 Per Person

Choose 1 option

- Lemon Poppy Seed Pancakes (V)
- Whole Wheat French Toast (V)
- Whole Wheat Waffles (V)

Served with Pure Maple Syrup, Whipped Butter, Violife Whipped Cream, Mixed Berries

### BOBS RED MILL STEEL CUT OATS | \$13 Per Person

- Traditional Steel Cut Oats (GF, VG) with Dried Seasonal Fruits (GF, VG), Toasted Pecans (GF, VG, N), Mixed Berries (GF, VG), Turbinado Sugar (GF, VG), Local Honey (GF, V)

### WELLNESS JUICE BAR | \$15 Per Person

Deconstructed Juice Blend Station Crafted by a Juice Mixologist

- Fruit Juice: Orange | Washington Apple | Melon
- Vegetables Juice: Carrot | Beet Energizing
- Green Juice (Spinach, Kale, Ginger, Apple)
- Enhancers: Ginger| Turmeric | Jalapeño (GF, VG)
- 30 person minimum

Chef Attendant Required, Fee: \$175 per 100 people per 2 hour meal period

### YOGURT BAR | \$9 Per Person

- Local Greek Yogurt (V, GF)
- Local Honey, Seasonal Fruit Compote, Chia Seeds, Hemp Hearts, Toasted Almond, House Made Gluten Free Granola, Seasonal Berries (GF, N, V)

## OPTIONAL ADD-ONS

## 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

- Egg White, Tomato, Arugula, Tillamook Cheddar, Chipotle Aioli, Grand Central Whole Wheat Bread (V)
- Hills Canadian Bacon, Cracked Cage Free Egg, Beechers Flag Ship Cheddar, Chia Seed Croissant
- Blazing Bagel Sandwich, “Just Egg”, Vegan Sausage Patty, Violife Cheese, Mamma Lills Relish (VG)
- Mini Buttermilk Biscuits Sandwich, Leeks, Cracked Egg, Tillamook Cheese (V) (2 pcs per person)
- Mini Buttermilk Biscuit Sandwich, Smoked Bacon, Cracked Egg, Tillamook Cheddar Cheese (2 pcs per person)

### 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 Chef 1 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

Local Chicken Apple Sausage (GF, DF) | \$8 Per Person

Vegan Sausage Patties (VG) | \$6 Per Person

Scrambled “Just Egg” (GF, VG) | \$5 Per Person

Cage Free Scrambled Eggs (GF, V, DF) | \$5 Per Person

Smoked Bacon (GF, DF) | \$8 Per Person

Smoked Bacon (GF, DF) | \$7 Per Person

Individual Local Greek Yogurt Parfaits with House Made Granola (GF, V) | \$12 Per Person

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

### MONDAY/THURSDAY MORNING

Seasonal Oat Bars (GF, V)

Acai Mini Bowls, Toasted Coconut, Blueberries, Banana, House Made Granola (GF, VG)

**\$15** Per Person

### TUESDAY/FRIDAY/SUNDAY MORNING

Seasonal Assorted Energy Bites

Mint and Lemon Tossed Seasonal Fruit (GF, VG)

**\$15** Per Person

### WEDNESDAY/SATURDAY MORNING

Walnut Flax Banana Breads (V, N)

Local Greek Yogurt, Fresh Seasonal Fruit, Local Honey (GF, V)

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

### MONDAY/THURSDAY AFTERNOON – PIKES MARKET

- Warm Herb Focaccia (V) Extra Virgin Olive Oil, Balsamic
  - Farmers Market Crudit  Display (GF, VG)
  - Roasted Garlic Hummus (GF, VG), Creamy Avocado Dip (GF, V)
- \$15** Per Person

### TUESDAY/FRIDAY/SUNDAY AFTERNOON – TEA AND HONEY

- Selection of Market Spice Teas (pre brewed ready to drink)
  - Local Honey Tasting: Flower Honey, Berry Honey (GF, DF, V)
  - Paired with Beechers Cheese Curds (GF, V) Crisp Local Pears (GF, VG)
  - Fresh Baked Mini Scones, Local Jams (V)
- \$15** Per Person

### WEDNESDAY / SATURDAY AFTERNOON- SOUTH OF THE BORDER

- House Made Tortillas Chips (GF, VG), Roasted Salsa (GF, VG), Corn and Black Bean Salsa (GF, VG), Guacamole (GF, VG)
  - Sopapillas
- \$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
- Assorted Beverages: Unlimited Freshly Brewed Regular and Decaffeinated Coffee Assorted Hot Teas Regular, Diet and Decaffeinated Pepsi Soft Drinks Still and Sparkling Canned

### COFFEE, TEA, AND JUICES

- FRESHLY BREWED COFFEE AND TEA | \$130 Per Gallon
- Regular or Decaffeinated Coffee and Hot Tea Assortments
- FRESHLY BREWED ICED TEA | \$75 Per Gallon

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

.....

CHILLED JUICES | \$48 Per Quart

*Choose 1 option:* Cranberry Apple Orange

.....

ITEMS IN INDIVIDUAL BOTTLES OR CANS

Still and Sparkling Canned Waters | \$7.50 each

.....

Bubly Sparkling Water – Assorted Flavor | \$8.00 each

.....

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

.....

Coke Soft Drinks - Regular, Diet, Decaffeinated | \$8.00 each

.....

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

.....

Bottled Smoothies | \$9.00 each

.....

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A La Carte Bakeries and Snacks

Variety of snacks available during morning and afternoon breaks.

SWEETS, BAKERIES AND PASTRIES

SAVORY CROISSANTS | \$55 Per Dozen | Per Selection

Per Selection

- Spinach Feta
- Leek Parmesan
- Tomato Olive

.....

ASSORTED MUFFINS | \$55 Per Dozen | Per Selection

Per Selection - Whole Wheat Banana Nut, Greek Yogurt Berry Muffins, Carrot Raisin Whole Wheat Muffins

.....

ASSORTED COOKIES | \$58 Per Dozen

Per Selection Chocolate Chip (VG), Salted Brownie (VG), Horchata (VG)

.....

JUMBO SPECIALTY COOKIES | \$65 Per Dozen

BEVERAGE

Cold Brew Coffee Shots | \$7 Each

Enjoy Full Strength or Sweetened with Chocolate Milk or Maple Cream

.....



Per Selection Date and Walnut Cookies, Classic Chocolate Chunk Cookies (V) Gluten Free Monster Cookies (GF)

Blueberry and Lemon Crumble Bars (V) | \$60 Per Dozen

Coconut and Almond Dream Bars (N) | \$60 Per Dozen

Savory Sunflower Seed Energy Bars | \$58 Per Dozen

Nut and Fig Energy Bars (N) | \$58 Per Dozen

BULK ITEMS

Assorted Chocolate Covered Chukar Cherries | \$9 Per Person

Local Dehydrated Vegetable Chips from Pikes Market | \$7 Per Person

Chukar Honey Pecans | \$9 Per Person

INDIVIDUAL ITEMS

Whole Market Fruits | \$6 each

Seasonal Selection, Fully Ripened

That's It! Pressed Fruit Bars | \$7 each

Individual Packaged Assorted Flavors

Sahale Snacks | \$7 each

Individual Packaged Assorted Flavors

Popcorn | \$7 each

Individual Packaged Assorted Flavors

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

Individual Packaged Assorted Flavors

Local Greek Yogurt | \$7 each

Individual Packaged (GF, V)

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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 and Bread Service Preset Iced Tea can be added at \$4 per seat*

CHEFS CHOICE 1

Tomato Basil Soup with Extra Virgin Olive Oil (GF, VG)

Fresh Herb Marinated Chicken Breast, Seasonal Mushroom

CHEFS CHOICE 2

Baby Spinach and Frisee Salad, Roasted Grapes, Smoked Feta, Toasted Sunflower Seeds, Raspberry Vinaigrette (GF, V)

Risotto, Roasted Asparagus, Thyme Chicken Jus, Fennel and Apple Slaw (GF, DF)

“LEMON” Crisp Buttery Walnut Sablee, Lemon Whipped Ganache, Lemon Basil Cremeux (GF, N)

**\$64** Per Person

Grilled Grass Fed Strip Loin, Garlic Roasted Fingerling Potatoes, Lemon Oil Tossed Broccolini, Mushroom Pan Sauce (GF, DF)

“CHOCOLATE LOVER” Dark Chocolate Mousse, Espresso Cremeux, Dark Cacao Sablee (GF)

**\$65** Per Person

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## Plated Lunch

All Plated Lunches include Starter and Bread Service. Preset Iced Tea can be added at \$4 per seat 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 Basil Soup with Extra Virgin Olive Oil (GF, VG)

Market Minestrone (VG)

Romaine Hearts, Heirloom Cherry Tomatoes, Toasted Hazelnuts, Chevre and Balsamic Vinaigrette (GF, V, N)

Little Gem Lettuce, Heirloom Carrots, Shaved Radish, Pickled Red Onion, Shallot Vinaigrette (GF, VG)

Baby Spinach and Frisee, Roasted Grapes, Smoked Feta, Toasted Sunflower Seeds, Raspberry Vinaigrette (GF, V)

### ENTREES

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

Fresh Herb Marinated Chicken Breast, Seasonal Mushroom Risotto, Roasted Asparagus, Thyme Chicken Jus, Fennel and Apple Slaw (GF, DF) | \$57 Per Person

Cold Smoked Local Cod, Cauliflower Rice, Roasted Heirloom Carrots, Avocado Green Goddess Sauce (GF, DF) | \$56 Per Person

Pan Seared Salmon, Sweet Onion Farrotto , Lemon Steamed Asparagus, Blood Orange Gastrique (GF, DF) | \$58 Per Person

Za’atar Marinated Flat Iron Steak, Garnet Sweet Potato Puree, Steamed Haricot Verts with a Chimichurri Sauce, Blistered Cherry Tomatoes (GF, DF) | \$63 Per Person

Grilled Grass Fed Strip Loin, Garlic Roasted Fingerling Potatoes, Lemon Oil Tossed Broccolini, Mushroom Pan Sauce (GF, DF) \$65 Per Person | \$65 Per Person

### ALTERNATIVE VEGETARIAN/VEGAN ENTREES

*Priced to match Main Entree Selection Choose 1 option*

Chana Masala Quinoa with Tumeric Grilled Cauliflower (GF, VG)

### OPTIONAL DESSERT COURSE

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

“LEMON” Crisp Buttery Walnut Sablee, Lemon Whipped Ganache,

Lentil and Vegetable Shepherds Pie, Cauliflower Mash (VG)

Squash Risotto, Roasted Sweet Onions, Fennel and Apple Salad (GF, VG)

Lemon Basil Cremeux (GF, N)

“HONEY and FIG” Berrie and Fig Confit, Honey Whipped Ganache, Milk Chocolate Crunch (GF, V)

“MANGO LYCHEE” Mango Confit, lychee Syrup, White Chocolate Mousse, Lychee Meringue (GF, V)

“MOCHA ELEGANCE” Espresso Cake, Chocolate Cremeux, Coffee Cream, Chococlat Coating, Coffee Glaze (GF, V)

“CHEESECAKE ” Lemon Ricotta, Lemon Curd, Meringue (GF)

“CHOCOLATE LOVER” Dark Chocolate Mousse, Espresso Cremeux, Dark Cacao Sablee (GF)

Additional

**\$10** Per Person

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## Lunch of the Day Buffet

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. *All prices noted are for the designated day only, if chosen on an alternate day, price will be \$73 per guest.* All Lunch Buffets include Freshly Brewed Iced Tea.

MONDAY/THURSDAY – FLAVORS OF THE PACIFIC NORTHWEST

Baby Arugula, Watercress, Pomegranate Seeds, Crumbled Feta, Toasted Sliced Almonds, Citrus Vinaigrette (GF)

Farro Salad, Roasted Pear, Swiss Chard, Rainbow Carrots, Pomegranate Molasses Vinaigrette (VG)

Pan Seared Steelhead, Topped with a Local Huckleberry Relish (GF, DF)

Grilled Chicken, Rosemary Lemon Jus (GF, DF)

Oven Baked Seasonal Squash, Thin Sliced Brussels Sprouts, Fresh Thyme, Balsamic Glaze (GF,VG)

Hazelnut Chocolate Chip Cookies (VG)

TUESDAY/FRIDAY/SUNDAY – 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)

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, Sweet Peppers and Red Onions (GF, VG)

Upgrade Your Cookies to the Following | \$6 Per Person  
Graham Pralines – Graham Cookies, Hazelnut Praline,  
Marshmallow and Milk Chocolate Coating Blackberry Crumble  
Oat Bars (GF, N)  
.....  
**\$70***Per Person*

Arroz Verde (GF, VG)  
.....  
House Made Stewed Pinto Beans (GF, VG)  
.....  
Horchata Cookies (VG)  
.....  
Upgrade Your Cookies to the Following | \$6 Per Person  
Peanut Butter, Chocolate and Dulce de Leche Tarts (V, N) Mexi  
Spice Chocolate Brownies (GF)  
.....  
**\$70***Per Person*

WEDNESDAY/ SATURDAY – TASTE OF THE SEASON

Seasonal Greens, Pickled Red Onions, Roasted Pears, Citrus Vinaigrette Toasted Hazelnuts on the Side (GF, VG, N)  
.....  
Spiralized Zucchini, Shredded Rainbow Carrots, Sun-Dried Tomatoes, Basil Pesto, Nutritional Yeast (GF, V)  
.....  
Pan Seared Salmon, Roasted Tomato Relish, Balsamic Glaze (GF, DF)  
.....  
Black Garlic Herbed Flat Iron, Red Wine Demi (GF, DF)  
.....  
Creamy Cauliflower Mash, with Roasted Red Pepper Cashew Cream (GF, VG, N)  
.....  
Roasted Broccolini, Grilled Leeks, Lemon Zest (GF, V)  
.....  
Salted Brownie Cookies (VG)  
.....  
Upgrade Your Cookies to the Following | \$6 Per Person  
Pear and Almond Frangipane Tart with Almond Cream and Candy Almonds (V, N) Seasonal Dessert Bar (GF) - Pumpkin Oat,  
Gingerbread Caramel Bar, Lemon Bar, Peach Crumble Bar  
.....  
**\$70***Per Person*

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Market Style Lunch

All Grab and Go Lunches are served market style - each Guest can choose what items they like; priced per selection All lunches come with a single sandwich or salad, cookie, whole fruit and individually packaged chips. Pre-assembled Lunches for a convenient Grab and Go option in compostable containers at an additional \$8++ Per Person. Select up to (4) Choices

BOXED SANDWICHES

*All served on French-Style Ciabatta Bread. Gluten Free Bread*

BOXED BOWLS

available by request.

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

\$62 Each

ENHANCEMENTS

- Seasonal Cut Fruit (GF, VG) | \$4 EACH  
.....
- Roasted Potato Salad, Sweet Onions and Peppers, Crisp Celery, Grained Mustard Vinaigrette (GF, VG) | \$4 EACH  
.....
- Pasta Salad, Roasted Seasonal Vegetables, Pesto | \$4 EACH  
.....
- Side Salad, Seasonal Mixed Greens, Cucumbers, Cherry Tomatoes, Heirloom Carrots, Balsamic Vinaigrette | \$5 EACH  
.....

- 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 (GF, VG)  
Cucumbers, Cherry Tomatoes, Shredded Carrots, Farm Greens,  
Lemon Avocado Vinaigrette  
.....
- Chickpea Garden Bowl (GF, VG)  
Chickpeas, Avocados, Shredded Beets, Shredded Carrots, Red  
Cabbage, Cilantro, Farm Greens, Spicy Tahini Dressing  
.....

\$62 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. *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

- Beef Tenderloin, Pickled Red Onion, Polenta (GF) | \$9.5 Per Piece
- Sesame Crusted Ahi Tuna, Wonton Cup, Mirco Herb (DF) | \$8 Per Piece
- Antipasto Skewer with Salami, Mediterranean Olive, Artichoke Heart, Drunken Goat Cheese (GF) | \$8 Per Piece
- Caprese Stack, Tomato, Mozzarella, Balsamic Reduction, Basil (GF, V) | \$8 Per Piece
- Apple Marmalade, Whipped Brie, Crostini (V) | \$8 Per Piece
- Chicken Chipotle Salad, Crispy Wonton | \$8 Per Piece

HOT SELECTIONS

- Beef Wellington | \$9.5 Per Piece
- Dungeness Crab Cake, Charred Lemon Aioli | \$9.5 Per Piece
- Shrimp Tempura, Sweet Chili Sauce | \$8 Per Piece
- Thai Peanut Chicken Skewer, Pineapple Caramel Sauce (GF, DF, N) | \$8 Per Piece
- Vegetable Samosa (VG), Cucumber Mint Raita | \$8 Per Piece
- Vegetable Pakora, Cilantro Chutney (GF, VG) | \$8 Per Piece
- Seasonal Vegetable Spring Roll (VG) | \$8 Per Piece
- Southern Vegetable Quesadilla, Lime Cilantro, Crema | \$8 Per Piece
- Roasted Root Vegetable Skewer (GF, VG) | \$8 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 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
- Locally Sourced Cured Meats
- Dried Fruit and Nuts, Seasonal Chutney
- Grilled Breads with Lavash and Grissini

LOCAL CREAMERIE ARTISAN CHEESE DISPLAY

- Locally and Seasonally Sourced Cheeses
- Honeycomb, Seasonal Chutney, Dried Fruits and Nuts
- Grilled Breads with Lavash and Crostini
- \$36** Per Person



**\$32** *Per Person*

BUILD YOUR OWN CAPRESE STATION

- Marinated Heirloom Tomatoes, Grilled Seasonal Fruit (GF, VG)
- Shaved Prosciutto (GF, DF)
- Ciliegine Mozzarella (GF, V), Oregano Citrus Ricotta (GF, V), Burrata (GF, V)
- Balsamic Reduction, Basil Pesto, Fresh Basil
- Toasted Garlic Baguettes

**\$27** *Per Person*

TAPHOUSE ON OLIVE

*Based on 2 Sliders Per Person*

- Pretzel Bites (V, DF) with Beechers Flagship Cheese Sauce (V)
- Wagyu Sliders with Beechers Cheese, Onion Jam on a Sesame Seeded Brioche 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)

**\$80** *Per Dozen*

MINI DESSERT STATION

PIKE PLACE CRUDITE

- Asparagus, Cucumber, Cherry Tomato, Radish, Rainbow Cauliflower, Heirloom Carrots
- Roasted Garlic Hummus (GF, V, DF)
- Avocado Herb Dressing (GF, VG)
- Grilled Pita Bread (V, DF)

**\$30** *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
- Grilled Sourdough Ficelles

**\$40** *Per Person*

Combination of 3 pieces Per Person Choose Up to 4 Options

Sable Dough, Lemon Custard Cream, and Light Meringue (V)

Chocolate Sponge, Chocolate Cream, Crispy Praline (V)

Matcha Sponge and Vanilla Yuzu Mousse Tarts (GF, V)

Chocolate Avocado Mousse Cups (GF, VG)

Greek Yogurt Panna Cotta Berry Verrines (GF, V)

Chia Pudding with Seasonal Fruit Verrines (GF, V)

**\$28** Per Person

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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. *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 (GF, DF)

Each serves up to 25 guests

Washington Apple Chutney (GF, VG)

Herb Roasted Squash, Wild Arugula (GF, VG)

Beechers Polenta (GF, V)

Ciabatta Rolls with Whipped Butter

**\$425** each

APPLE THYME BRINED TURKEY (GF, DF)

Each serves up to 20 guests

Sage Gravy

Cranberry-Orange Chutney (GF, DF, V)

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

Whipped Potatoes (GF, V)

Potato Rolls with Whipped Butter

**\$450** each

CITRUS DILL CRUSTED CEDAR PLANK SALMON (GF, DF)

Each serves up to 20 guests

BEEF TENDERLOIN (GF, DF)

Each serves up to 25 guests

Cognac Green Peppercorn Sauce (GF)

Citrus-Caper Remoulade (GF, V)  
.....  
Charred Romanesco, Lemon Herb Vinaigrette (GF, VG)  
.....  
Wild Rice Pilaf, Fresh Herbs (GF, VG)  
.....  
Sliced Rye Bread with Whipped Butter  
.....  
**\$475***each*

SLOW ROASTED NEW YORK STRIP (GF, DF)  
*Each serves up to 30 guests*

Chive Horseradish Cream (GF, V)  
.....  
Local Honey Glazed Heirloom Carrots (GF, DF)  
.....  
Boursin Whipped Potatoes (GF, V)  
.....  
Sliced Sourdough Boule (VG) with Whipped Butter (GF, V)  
.....  
**\$700***each*

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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*  
*Preset Iced Tea can be added at \$4 per seat*

CHEFS RECOMMENDED DINNER #1

Baby Kale, Seasonal Berries, Whipped Goat Cheese, Pistachios,  
Herb and Sherry Vinaigrette (GF, V, N)  
.....  
Sunrise Farm Seared Chicken Breast, Cauliflower Polenta, Baby  
Squash, Apple Citrus and Thyme Slaw (GF)  
.....  
“APPLE” Apple Jelly, Ginger and Lemon Grass Cremeux, Vanilla &  
Lemon Bavaois, Almond Streusel (GF)  
.....

Black Garlic Tossed Broccolini (GF, VG)  
.....  
Herb Roasted Seasonal Potatoes (GF, VG)  
.....  
Herb Focaccia with Extra Virgin Olive Oil (V, DF)  
.....  
**\$600***each*

CHEFS RECOMMENDED DINNER #2

Organic Greens, Strawberry, Shaved Fennel, Radish, Citrus  
Vinaigrette (GF, VG)  
.....  
Seared Halibut, Roasted Seasonal Root Vegetables, Black Garlic  
Broccolini, Citrus Glaze (GF, DF)  
.....  
“CITRUS ” Lemon Dacquoise, White Chocolate Lemon Ganache,  
Sablee Tart, Mint Meringue (GF, V)  
.....

*\$80 Per Person*

CHEFS RECOMMENDED DINNER #3

- Dungeness Crab Cake, Piquillo Pepper Coulis, Fennel Citrus Salad (GF, DF)
- Wild Arugula, Frisee and Endive with Ruby Red Grapes, Toasted Pumpkin Seeds, Citrus Vinaigrette (GF, VG)
- Grilled Petit Filet, Lemon Oil Tossed Asparagus, Mushroom Potato Mash, Port Reduction, Baby Arugula and Roasted Tomato Salad (GF, DF)
- “BLACK FOREST CAKE” Chocolate Cake, Sour Cherry Jelly, White Chocolate and Buckwheat Whipped Ganache (V)

*\$100 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 guests. Optional Appetizer Course can be added at an additional \$10 Per Person. Preset Iced Tea can be added at \$4 per seat

APPETIZER COURSE - OPTIONAL

*Choose 1 option*

- Potato-Leek Soup with Chive Oil (GF, V)
- Pear-Brie Agnolotti with a Citrus Red Beet Puree, Pear Relish (V)
- Dungeness Crab Cake, Piquillo Pepper Coulis, Fennel Citrus Salad (GF, DF)
- Additional*

*\$10 Per Person*

*\$95 Per Person*

CHEFS RECOMMENDED DINNER #4

- Pear-Brie Agnolotti with a Citrus Red Beet Puree, Pear Relish (V)
- Washington Apple and Tuscan Kale Salad, Beechers Flagship Cheddar with Honey Jalapeno Dressing (GF, V)
- DUET: Petit Filet, Lemon Olive Oil Poached Lobster Tail, Asparagus, Sweet Potato Puree, Watercress (GF)
- “STRAWBERRY SHORTCAKE” Lady Finger, Strawberry Cremeux, Vanilla Cream Bavaois, Strawberry Compote (V)

*\$130 Per Person*

SALADS

*Choose 1 option*

- Baby Kale, Seasonal Berries, Whipped Goat Cheese, Pistachios, Herb and Sherry Vinaigrette (GF, V, N)
- Organic Greens, Strawberry, Shaved Fennel, Radish, Citrus Vinaigrette (GF, VG)
- Wild Arugula, Frisee and Endive with Ruby Red Grapes, Toasted Pumpkin Seeds, Citrus Vinaigrette (GF, VG)
- Washington Apple and Tuscan Kale Salad, Beechers Flagship Cheddar with Honey Jalapeno Dressing (GF, V)

ENTREES

Choose 1 option

- Sunrise Farm Seared Chicken Breast, Cauliflower Polenta, Baby Squash, Apple Citrus and Thyme Slaw (GF) | \$80 Per Person
- Grilled Petit Filet, Lemon Oil Tossed Asparagus, Mushroom Potato Mash, Port Reduction, Baby Arugula and Roasted Tomato Salad (GF, DF) | \$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 (GF, DF) | \$90 Per Person
- Seared Halibut, Roasted Seasonal Root Vegetables, Black Garlic Broccolini, Citrus Glaze (GF, DF) | \$95 Per Person
- DUET: Petit Filet, Lemon Olive Oil Poached Lobster Tail, Asparagus, Sweet Potato Puree, Watercress (GF) | \$120 Per Person

DESSERT

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

- “APPLE ” Apple Jelly, Ginger and Lemon Grass Cremeux, Vanilla and Lemon Bavarois, Almond Streusel (GF)
- “BLACK FOREST CAKE” Chocolate Cake, Sour Cherry Jelly, White Chocolate and Buckwheat Whipped Ganache (V)
- “CARAMEL ” Caramel Mousse, Caramelized Almonds, Salted Caramel, Cocoa Cremeux
- “EXOTIC ” Mango Mousse, Mojito Cremeux, Mango Coulis, Coconut Mousse, Coconut Sablee, Lime Glace (GF)
- “CITRUS ” Lemon Dacquoise, White Chocolate Lemon Ganache, Sablee Tart, Mint Meringue (GF, V)
- “STRAWBERRY SHORTCAKE” Lady Finger, Strawberry Cremeux, Vanilla Cream Bavarois, Strawberry Compote (V)

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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*

ALTERNATIVE VEGETARIAN/VEGAN ENTREES

- Seasonal Mushroom Risotto, Roasted Maitake, Roasted Tomato (GF, V) | Priced to match Main Entrée Selection
- Balsamic Glazed Local Tofu, Seasonal Vegetable Ratatouille (GF, VG) | Priced to match Main Entrée Selection

*Preference Meals are \$135 Per Person* 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. 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 SALAD

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

Baby Kale, Seasonal Berries, Whipped Goat Cheese, Pistachios, Herb and Sherry Vinaigrette (GF, V, N)

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

PLANNER'S CHOICE APPETIZER

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

Avocado –Cauliflower Panna Cotta, Tomato Basil Coulis, Micro Green Salad (GF, VG)

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

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

“APPLE ” Apple Jelly, Ginger and Lemon Grass Cremeux, Vanilla and Lemon Bavarois, Almond

“BLACK FOREST CAKE” Chocolate Cake, Sour Cherry Jelly, White Chocolate and Buckwheat Whi

“CARAMEL” Caramel Mousse, Caramelized Almonds, Salted Caramel, Cocoa Cremeux

“EXOTIC ” Mango Mousse, Mojito Cremeux, Mango Coulis, Coconut Mousse, Coconut Sablee, Li

“CITRUS ” Lemon Dacquoise, White Chocolate Lemon Ganache, Sablee Tart, Mint Meringue (GF



“STRAWBERRY SHORTCAKE” Lady Finger, Strawberry Cremeux, Vanilla Cream Bava

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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.*

DINNER BUFFET 1

- Mushrooms Soup, Fresh Herb Oil (GF, V)
- Mixed Greens, Sliced Fennel, Citrus Segments, Pomegranate Seeds, Citrus Vinaigrette (GF,
- Bulgar Wheat, Parsley, Tomatoes, Cucumber, Fresh Herbs, Lemon Mint Dressing, (VG, DF)
- Fresh Herb Roasted Chicken, Lemon Olive Oil (GF, DF)
- White Wine Baked Local Cod, Fresh Herbs
- Sautéed Brussels Sprouts with Fig Balsamic Glaze (GF, V, DF)
- Wild Rice Pilaf, Fresh Herbs (GF, VG)
- Mixed Berry Tarts (GF, V)
- Lemon Pound Cakes with Seasonal Compote (V)

\$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, Citrus Ginger Glaze (GF, DF)
- Grilled Chicken, Pomegranate Reduction, Fresh Mint (GF, DF)
- Pan Seared Beef Tenderloin, Red Wine Demi, Gremolata (GF, DF)
- Roasted Tri-Color Cauliflower with Charred Onion (GF, VG)
- Roasted Fingerling Potatoes, Fresh Thyme and Caramelized Onions (GF, VG)
- Citrus Olive Oil Cakes and Seasonal Fruit Confit (GF, V)
- Dark Chocolate and Salted Caramel Tarts (V)

\$110 Per Person

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# Signature Spirit Series

**PATRÓN TEQUILA.** Founded in 1989 by John Paul DeJoria and Martin Crowley, Patrón Tequila revolutionized the industry with high quality, handcrafted tequila. Using the finest blue agave from Jalisco, Mexico, and traditional methods, it offers smooth, complex flavors. Known for artisanal bottles and sustainability, Patron is synonymous with craftsmanship and innovation.

## COCKTAILS

Butterfly Paloma | \$14 Per Drink  
A citrusy and delicately sweet profile that complements a wide range of cuisines. Easy to sip and approachable, making it enjoyable for both tequila lovers and those who lean towards lighter or spirit-free cocktails. A lesser-known alternative to the classic margarita, the Butterfly Paloma features an Instagram-worthy color-changing effect Patrón Silver Tequila, Filthy Paloma Mix, and lime juice, shaken and topped with Fever-Tree Sparkling Pink Grapefruit. Served on the rocks in a Collins glass with a Black Lava Sea Salt rim and garnished with a pipette of butterfly pea flower syrup, dehydrated grapefruit, and fresh mint

Classic Margarita | \$14 Per Drink  
Delight in the bold and vibrant flavors of our classic margarita, where the zesty acidity and punchy citrus notes come together to create an exhilarating experience. This iconic cocktail effortlessly complements a wide array of cuisines, making it the perfect choice for any occasion. Patrón silver tequila and Fever-Tree Classic Margarita mix shaken and served over ice in a rocks glass rimmed with DTD Black lava sea salt and garnished with a DTD dehydrated lime

Spicy Margarita | \$14 Per Drink  
What sets this drink apart is its fiery kick, courtesy of Dress the Drink (DTD) thai chili syrup and Scrappy’s Fire Water Bitters. The result is a tantalizing mix of flavors that dance on your palate, balanced by a black lava sea salted rim that enhances every sip. Perfect for those who love a little heat in their drink, this spicy margarita is both refreshing and invigorating. Patrón silver tequila shaken with DTD Thai chili syrup, Fever-Tree classic margarita mix, and Scrappy’s Fire Water Bitters, served on ice in a rocks glass with pink watermelon chili salt and garnished with a lime wheel.

The Bloody Maria | \$16 Per Drink  
Savory, smokey and citrus forward flavors wake up the taste buds to perfectly complement breakfast or brunch dishes. Enjoy a bold twist on a classic favorite. Patron reposado tequila, lime juice, DTD thai chili syrup, and Fever-Tree Bloody Mary mix topped with the Fever-Tree sparkling cucumber. Customizable garnishes to include filthy olives, lemon, celery, and other seasonal

## HOLD THE PATRON - SPIRIT FREE COCKTAILS

Spirit Free Butterfly Paloma | \$10 Per Drink  
Refreshing blend of Filthy Paloma and lime juice, topped with Fever-Tree sparkling pink grapefruit. Rimmed with black lava sea salt, garnished with a pipette of butterfly pea flower syrup, dehydrated grapefruit, and fresh mint

Spirit Free Classic Margarita | \$10 Per Drink  
Bright citrus notes with a lively acidity complement any dish. Served with Fever-Tree margarita mix and sparkling cucumber, garnished with DTD dehydrated lime and black lava sea salt

Spirit Free Spicy Margarita | \$10 Per Drink  
Experience vibrant citrus notes and bright acidity, perfect with any dish. Served with watermelon chili salt, topped with Sicilian lemonade, and garnished with a lime wheel.

Spirit Free Hibiscus Margarita | \$10 Per Drink  
Experience a floral twist on the most classic cocktail, with hibiscus passionfruit yuzu syrup.

Spirit Free Bloody Maria | \$10 Per Drink  
Same great taste to wake up to, with lime juice, DTD thai chili syrup, Fever-Tree bloody mary mix, and Fever-Tree sparkling cucumber.

accompaniments.

.....

Hibiscus Margarita | \$14 Per Drink

Experience a floral twist on the most classic cocktail, with hibiscus passionfruit yuzu syrup. Patron silver tequila, DTD hibiscus passionfruit yuzu syrup, Fever-Tree class margarita mix, served with a DTD hibiscus lime sugar salt rim and a fresh lime wheel.

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Dietary Key: Gluten Free (GF), Vegan (VG), Vegetarian (V), Dairy Free (DF), Contains Nuts (N) 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 January 1, 2025-December 31, 2025 *\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. \*To stay true to our “Thoughtfully Sourced” philosophy, some items may be substituted with appropriate alternatives based on seasonality and regional availability.*

## SIGNATURE WINE SERIES

**Mark Ryan Winery** Established in 1999 in Woodinville, Washington, by Mark Ryan McNeilly, Mark Ryan Winery is an acclaimed Washington winery. McNeilly is a largely self-taught winemaker, having crushed and produced his first vintages in garages of friends and family. In the years since its founding, the winery has grown in size, earning respect and acclaim from both wine lovers and critics. In 2017, production shifted from Woodinville to Walla Walla, allowing tasting rooms to open in both cities and helping Mark Ryan become the 14th largest winery in Washington. From the first vintage onward, Mark has been a champion of Washington wines. Having made significant contributions to the Washington wine community, McNeilly has helped establish Washington as a prominent U.S. wine region.

### SIGNATURE WINE SERIES: MARK RYAN WINERY

Mark Ryan Lu & Oly Flowerhead, Pinot Noir | \$56 Per Bottle

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Mark Ryan, Lu & Oly Chardonnay | \$56 Per Bottle

Opens with notes of ripe pear, greenapple, and lemon zest that dominate the glass. Beautiful full-bodied wine with balanced activity and soft notes of pear, lemon peel and peach cobbler

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Mark Ryan, Lu & Oly Flowerhead, Sauvignon Blanc | \$56 Per Bottle

Opens with aromas of tropical fruit, showcasing vibrant pineapple, ripe peach, and mango notes that leap from the glass. On the palate, crisp acidity provides a refreshing and lively mouthfeel. The flavor profile delivers a medley of tart white peach, juicy pineapple, and exotic passion fruit with a beautifully long finish that ends with a touch of almond.

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Mark Ryan, Lu & Oly Flowerhead, Pinot Gris | \$56 Per Bottle

This first vintage of Flowerhead Pinot Gris showcases a beautiful array of fragrances and flavors with balanced and fresh acidity. Aromatic notes of pear and lemon zest are joined by a bouquet of gardenia and honeysuckle. On the palate, delightful flavors of ginger, kumquat, and watermelon rind produce a slightly spicy and citrusy profile. The crisp, clean acidity leaves a lingering sense of brightness on the finish.

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Mark Ryan, Lu & Oly Flowerhead, Rose | \$56 Per Bottle

The 2024 vintage of Flowerhead Rosé opens with vibrant aromatics of fresh lemon zest, wild strawberry, and delicate white florals. The palate unfolds with layers of ripe raspberry and exotic star fruit, complemented by the subtle sweetness of Rainier cherry. A backbone of racy acidity provides structure and a crisp, refreshing finish.

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Mark Ryan, Board Track Racer, The Vincent, Red Blend | \$56 Per Bottle

58% Cabernet Sauvignon, 30% Merlot, 7% Syrah, 2% Malbec, 2% Petit Verdot, 1% Cabernet Franc

Mark Ryan Untethered Sparkling Chardonnay | \$65 Per Bottle

This chardonnay sparkling gives honeysuckle, peach, and apple on the nose, and leads into crisp green apple, apricots, lemon cream, and melon on the palate. The beads are fine with great texture, a delightful accompaniment to any meal or by itself.

Mark Ryan, Board Track Racer, Cabernet Sauvignon | \$65 Per Bottle

80% Cabernet Sauvignon, 17% Merlot, 2% Malbec, 1% Petit Verdot On the nose, a complex bouquet of dark fruits, including ripe blackberries, cassis, and black plum with dusty currant and saddle leather undertones. Rich and full-bodied on the palate with flavors of black cherry, mocha, and wood spice followed by a long fruit-forward finish.

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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 WINE

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

Mionetto Avantgarde Prosecco | \$59 Per Bottle

Mark Ryan, Untethered Sparkling Chardonnay | \$56 Per Bottle

### WHITE WINES

Mark Ryan, Lu & Oly Flowerhead, Pinot Gris | \$57 Per Bottle

Chateau Ste. Michelle, Columbia Valley, Riesling | \$56 Per Bottle

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

Mark Ryan, Lu & Oly Flowerhead, Sauvignon Blanc | \$56 Per Bottle

Mark Ryan, Lu & Oly, Chardonnay | \$56 Per Bottle

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

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

### ROSE WINES

Mark Ryan, Lu & Oly, Flowerhead, Rose | \$57 Per Bottle

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

### RED WINES

Mark Ryan, Lu & Oly, Pinot Noir | \$57 Per Bottle

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

Mark Ryan, Board Track Racer, The Vincent, Red Blend | \$56 Per Bottle

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

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

Mark Ryan, Board Track Racer, Cabernet Sauvignon | \$65 Per Bottle

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

Daou Vineyards, Daou, Cabernet Sauvignon | \$74 Per 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. *All Bar Packages require a Bartender at \$150.00 for a minimum of 3 hours Each Additional Hour is \$50.00 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, Fever-Tree Mixers

Premium Host-Sponsored Bar | \$25 First Hour | \$16 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, 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, Fever-Tree Mixers

### 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

Vodka | Gin | Silver Rum | Silver Tequila | Bourbon | Whiskey | Scotch | Cordials

Premium Cocktails | \$14 Per Drink

Tito's Handmade Vodka | Beefeater Gin | Bacardi Superior Rum | Patron Silver Tequila | Jim Beam White Label Bourbon | Teeling's Small Batch Whiskey | Chivas Regal Scotch | Dekuyper Cordials

Super Premium Cocktails | \$16 Per Drink

Ketel One Vodka | Hendrick's Gin | Diplomatico Reserva Rum | Don Julio Silver Tequila | Del Maguey Vida Mezcal | Maker's Mark Bourbon | Jameson Irish Whiskey | Johnnie Walker Black Scotch | Jack Daniel's Whiskey | Del Maguey Vida Mezcal | Crown Royal Canadian Whiskey | DeKuyper Cordials

House Red and White Wine | \$12 Per Drink

House Sparkling Wine | \$12 Per Drink

Premium Red and White Wine | \$15 Per Drink

Premium & Imported Beer | \$8.50 Per Drink

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

Hard Seltzer | \$8.50 Per Drink

Red Bull | \$8 Per Drink

Still and Sparkling Waters | \$7.50 Per Drink

Pepsi Soft Drinks and Juice | \$7.50 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

Premium and Imported Beer | \$10 Per Drink

Hard Selltzer | \$10 Per Drink

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

Red Bull | \$8.50 Per Drink

Still and Sparkling Waters | \$8 Per Drink

Pepsi Soft Drinks and Juice | \$8 Per Drink

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# HAND CRAFTED COCKTAILS

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

## HAND CRAFTED COCKATILS

- Olive 8 Old Fashioned | \$15 Per Drink  
Bourbon, Apple Cider, Bitters, Simple Syrup  
.....
- Vodka Ginger Pear | \$14 Per Drink  
Vodka, Pear Puree, Ginger Beer, Club Soda  
.....
- Harvest Punch | \$14 Per Drink  
Bourbon, Apple Cider, Lemon Juice, Maple Syrup  
.....
- Cranberry Thyme Gin & Tonic | \$14 Per Drink  
Gin, Cranberry Juice, Orange Juice, Simple Syrup, Thyme, Tonic  
.....

## ALCOHOL-FREE COCKTAILS

- Spiced Hibiscus Margarita | \$13 Per Drink  
Spice 94, Simple Syrup, Hibiscus Tea, Lime Julice  
.....
- Apple Highball | \$13 Per Drink  
Garden 108, Apple Juice, Lemon, Maple Syrup, Soda  
.....
- Peach Spritz | \$13 Per Drink  
Peach, Mango, Simple Syrup, Mint, Soda  
.....

## BATCHED COCKTAILS

- Caramel Apple Sangria | \$13 Per Drink  
White Wine, Apple Cider, Caramel Vodka, Apple, Pear, Cinnamon, Ginger Ale  
.....
- Red Apple Sangria | \$13 Per Drink  
Red Wine, Apple Cider, Grand Marnier, Maple Syrup, Apple Cinnamon  
.....

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