



*Your big day should be your best day.  
We make it happen!*



# Wedding Menu



*Alexis*  
HOTEL SEATTLE

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# Alexis Hotel Weddings

Personalized, unscripted, unique and approachable. No cookie cutter here. Alexis Hotel weddings are tailored to your needs, from start to finish. Start with a personalized tour of our historic venue, an individualized consultation & tasting with the chef; and finish with an unforgettable experience!

## WHAT'S INCLUDED

- ☐ Intimate ceremony & reception space
- ☐ Personal consultation with the chef and private menu tasting\*
- ☐ Full service set up and break-down
- ☐ All service and glassware, tables, chairs, standard linen, and complimentary votives
- ☐ Dedicated on-site event coordinator, professional service and bartending staff
- ☐ Complimentary night in a premium suite\* with special wedding night amenity
- ☐ Complimentary champagne toast
- ☐ Discounted block of overnight guest rooms and discounted event valet parking

*\*\$2500 Minimum spend on Food & Beverage*

# Hors d'oeuvres

## HOT HORS D'OEUVRES

3 Dozen Minimum | Priced Per Dozen

- **Vegetable Samosa (VN)**  
*Curried Sweet Potato, Cauliflower, Spinach*  
**\$28 Per Dozen**
- **Grilled Cheese (V)**  
*Tomato Soup Dip*  
**\$28 Per Dozen**
- **Hushpuppies (V)**  
**Add Bacon & Cheddar**  
**\$32 Per Dozen**
- **Stuffed Mushroom Caps**  
*Goat Cheese, House-Made Sausage, Herbed Bread Crumbs*  
**\$32 Per Dozen**
- **Mini "BLT's"**  
*Braised Pork Belly, Oven-Dried Tomato, Crisp Romaine*  
**\$36 Per Dozen**
- **Grilled Chicken Satay**  
*Peanut Sauce*  
**\$34 Per Dozen**
- **Sesame Beef Skewers**  
*Thai Chili Dipping Sauce*  
**\$34 Per Dozen**

### DIETARY NEEDS KEY

Vegetarian      V  
Vegan            VN

Gluten-Free Options\*

\*Available On Request

## COLD HORS D'OEUVRES

3 Dozen Minimum | Priced Per Dozen

- **Seasonal Vegetable Spring Rolls (VN)**  
**\$28 Per Dozen**
- **Caprese Banderilla (V)**  
*One-bite Skewer of Tomato, Mozzarella, Basil*  
**\$28 Per Dozen**
- **Deviled Eggs, Traditional | Purple Pickled Deviled Eggs**  
**\$30 Per Dozen**
- **Caviar Topped Deviled Eggs | Smoked Salmon Deviled Eggs**  
**\$38 Per Dozen**
- **Crostini\***, Choose from Wild Mushroom & Hazelnut Pate | Bacon Jam | Herbed Goat Cheese | Bruschetta | Capanata  
**\$28 Per Dozen**
- **Ceviche on Crostini\***  
**\$36 Per Dozen**
- **Blini\***  
*Choose from Smoked Salmon with Horseradish Dill, Pork or Duck*  
**\$36 Per Dozen**
- **Oysters on the Half Shell**  
*Mignonette or Cocktail Sauce*  
**\$48 Per Dozen**
- **Prawn Cocktail**  
*Jumbo Shrimp with Traditional Cocktail Sauce*  
**\$36 Per Dozen**

# Hors d'oeuvres Platters

## DISPLAYED HORS D'OEUVRES

Each Platter Serves 25 Guests Each

- **Select Artisan Cheeses**  
*Garnished with Fresh & Dried Fruit, Spiced Nuts, Assorted Crackers*  
**\$285 Per Platter**
- **Italian Antipasto**  
*Cured Meats, Grilled Vegetables, Olives, Assorted Cheeses, Rustic Breads*  
**\$325 Per Platter**
- **Seasonal Fresh Fruit and Berries**  
**\$125 Per Platter**
- **Mix of Balsamic Grilled Vegetables & Fresh Vegetables**  
*Blue Cheese Dip*  
**\$175 Per Platter**
- **Baked Brie En Croute**  
*Whole Brie Wheel in Puff Pastry served with Apples & Crackers*  
**\$225 Per Platter**
- **Northwest Seafood**  
*Chilled Cocktail Prawns, Oysters on the Half Shell, Seasonal Ceviche, Steamed Clams & Mussels Served with Traditional Cocktails Sauce & Mignonette*  
**\$375 Per Platter**
- **Taqueria Sampler**  
*Pico de Gallo, Guacamole, Chilled Black Bean Dip, Fruit Salsa, Lime Cream, Tortilla Chips*  
**\$200 Per Platter**

## STATIONED APPETIZERS

Build Your Own

### ☐ FRESHLY SHUCKED OYSTER STATION

- Two Dozen Minimum
- Cocktail Sauce, Mignonette and Lemons
- Barrow Point Oysters  
\$30 Per Dozen
- Shigoku / Kumomoto Oysters  
\$48 Per Person

### ☐ TARTAR & CEVICHE STATION

- Beef
- Ceviche
- Tuna
- Scallops  
\$Market Price

### ☐ LETTUCE WRAP STATION

- BLT – Pork Belly, Sundried Tomato Aioli
- Faro Salad with Lemongrass Ginger Vinaigrette
- Shrimp Ceviche with Avocado Cream  
\$32 Per Person

# Plated Dinner

☐ **STARTER**

Pre-Select up to Two Items

- **Seasonal Soup**  
*Chef's Daily Selection, House-made*  
**\$11**
- **Café Salad**  
*Mixed Greens, Herbs, Cherry Tomatoes, Champagne Vinaigrette*  
**\$10**
- **Chef Chris Fresh Salad**  
*Allow Chef Chris to choose your Salad using the freshest ingredients available*  
**\$12**
- **Arugula Salad**  
*Dried Currants, Spiced Walnuts, Chevre, White Balsamic Vinaigrette*  
**\$12**
- **Belgium Endive Salad**  
*Romaine Hearts, Radicchio, Croutons, Creamy Lemongrass Vinaigrette*  
**\$13**

☐ **DESSERTS**

- **Outside Dessert / Cake Fee**  
*Provide dessert or cake from the bakery of your choice*  
*Includes Organic Caffé Vita Coffee and Mighty Leaf Tea Service*  
**\$4 Per Person**
- **Dessert Bar**  
*Assorted Miniature Desserts*  
**\$60 Per Dozen**
- **Individual Desserts**  
*Choose from our house-made desserts- Apple Crumble, Seasonal Fruit Galette, New York Cheesecake, or allow Chef Chris to customize your dessert for your event*  
**\$10 Per Person**

☐ **ENTREE**

Pre-Select up to Three Items  
*Served with Chef's Seasonally Selected Pairings*

- **Herb Roasted Salmon**  
*With lemon rice and wilted greens*  
**\$42**
- **Fresh Local Fish**  
*Chef's Choice Preparation*  
**Market Price**
- **Pan Roasted Chicken**  
*Preserved Lemon & Parsley with fingerling potatoes and grilled squash*  
**\$36**
- **Carlton Farms Pork Chop**  
*Apple Gastrique with roasted root vegetables*  
**\$38**
- **Double "R" Ranch Teres Major**  
*Sherry Brown Butter with carrots, fingerlings & crispy fried shallots*  
**\$45**
- **Filet Mignon**  
*Demiglace with truffled whipped potatoes and grilled asparagus*  
**\$48**
- **Curried Lentils (VN)**  
*Curry, Pickled Onions*  
**\$32**
- **Fresh-made Seasonal Pasta (V)**  
*Chef Chris' Seasonal Preparation*  
**\$32**

**DIETARY NEEDS KEY**

**Vegetarian**

**V**

**Vegan**

**VN**

**Gluten-Free Options** \*Available On Request

# Buffets

## ☐ BEST OF THE NORTHWEST

- Chef Chris' Fresh Market Salad
- Seasonal Soup of the Day
- Roasted Vegetables
- Whipped Potatoes
- Local Market Fish
- Vegetarian Wild Rice
- Pork Loin *stuffed with dried fruit, apple gastrique*
- Seasonal Fruit Crumble or Apple Galettes *Ala Mode*
- Macrina Bakery Baguette
- Caffé Vita coffee and Mighty Leaf teas

**\$89 Per Person**

## ☐ MEAL COMPLIMENTS

- Add Additional Starter  
**\$5 Per Person**
- Add Additional Side  
**\$8 Per Person**
- Add Additional Entrée  
*Choice of  
Free Range Chicken, Local Market Fish, or Pork Loin*  
**\$15 Per Person**

## ☐ HARVEST

- Organic Bibb Lettuce  
*Cherry Tomatoes, Balsamic Vinaigrette*
- Chilled Grain Salad
- Roasted Vegetables
- Roasted New Potatoes
- Free Range Chicken  
*Lemon Juice, Olive Oil & Fresh Parmesan*
- Local Market Fish
- Macrina Bakery Baguette
- Caffé Vita coffee and Mighty Leaf teas

**\$67 Per Person**

## ☐ CARVING STATIONS

***Minimum of 25 Guests, Chef Attendant Fee; \$100 per hour***

- **Roasted Prime Rib**  
*Horseradish Crème*  
**\$30 Per Person**
- **House Roasted Turkey**  
**\$22 Per Person**
- **Pork Loin**  
**\$25 Per Person**
- **Baked Ham**  
**\$23 Per Person**



# Cocktails

## Upon Consumption

\* Bartender Required

### ❑ PAPERBACK COCKTAILS

\$7 Per Drink

- *Gordon's Vodka, Gordon's Gin, Jim Beam Bourbon  
Bacardi Light Rum, El Jimador Tequila*

### ❑ HARDCOVER COCKTAILS

\$8 Per Drink

- *Smirnoff Vodka, Beefeater Gin, Wild Turkey Bourbon  
Cruzan Rum, Espolon Tequila*

### ❑ FIRST EDITION COCKTAILS

\$9 Per Drink

- *Absolut Vodka, Tangueray Gin, Flor de Cana Rum  
1800 Silver Tequila, Maker's Mark Bourbon,  
Johnnie Walker Black Scotch*

### ❑ LIQUORS & CORDIALS

\$9 Per Drink

\*Included in all bars, unless specified

- *St Brendan's Irish Cream, Frangelico, Grand Marnier  
Kahlua, Amaretto Disaronno*

### ❑ BAR ENHANCEMENTS

#### Martini Bar

\$14 Per Drink

- Selection of Classic, Cosmopolitan, Strawberry, Lemon Drop, Dirty and Pomegranate

#### Bubble Bar

\$12 Per Drink

- Bellini, Pomegranate Mimosa, French 75 and St. Germaine Bubbly, Assorted Mimosas

#### Lemonade Stand & "Spike It" Station

\$12 Per Drink

- Fresh Lemonade, Iced Teas, Aromatic Syrups and Flavors, Fruits, Additional Fruit Purees and Juices
- Bourbon, Gin, St. Germain

#### Coffee "Cart" & "Spike It" Station

\$10 Per Drink

- Fresh brewed organic Caffé Vita Coffee & Might Leaf Teas
- Specialty Coffee Syrups, Whipped Cream, Sprinkles, Sugared Rims and Fresh Shaved Chocolate
- Bailey's, Frangelico, Kahlua, Irish Coffee Bar

# Beverage

We offer a fully stocked bar with a selection of beer and wine in addition to our generous spirits' list.  
Let us tailor a custom beverage experience just for your reception!

## ☐ BEER & WINE

### BEER

*assorted domestic and imported beers, seasonal microbrews*  
**\$6 Per Bottle**

### HOUSE WINES

*La Terre Chardonnay & Cabernet Sauvignon, CA*  
**\$32 Per Bottle**

### WASHINGTON HOUSE WINES

*Hogue Cellars – Columbia Valley WA*  
*Chardonnay, Sauvignon Blanc, Pinot Grigio,*  
*Cabernet Sauvignon, Merlot*  
**\$35 Per Bottle**

### SPARKLING WINE

*Chateau St. Michelle Brut - Columbia Valley, WA*  
**\$32 Per Bottle**

*La Marca, Prosecco - Italy*  
**\$45 Per Bottle**

### ADDITIONAL WINE LIST AVAILABLE

*Please inquire about our full wine list*

*Wines are subject to availability*

*\*Wine Selection required 1 week in advance of Event*

## ☐ NON-ALCOHOLIC BEVERAGES

**Organic Caffé Vita Coffee and Organic Mighty Leaf Teas**  
**\$5 Per Person**

**Fresh Fruit Juice or Lemonade**  
**\$12 Per Carafe**

**Freshly Brewed Organic Iced Tea**  
**\$12 Per Carafe**

**Assorted Soft Drinks**  
**\$5 Per Drink, Upon Consumption**

**Select Northwest Beverages**  
*Dry Soda, Jones Soda, Thomas Kemper Root Beer*  
**\$6 Per Drink, Upon Consumption**

**Bottled Domestic Still and Sparkling Water**  
**\$5 Per Drink, Upon Consumption**

**Sparkling Cider**  
**\$16 Per Bottle**

**Coconut Water or Naked Fruit Juices**  
**\$6 Per Drink, Upon Consumption**

**Red Bull Energy Drink**  
**\$5 Per Drink, Upon Consumption**