

# **Event Menu**

2024



# **BREAKFAST**

## Continental Buffet

### All Continental Breakfast Buffet Offerings Include:

Choice of Two (2): Orange, Apple, or Cranberry Juices

Regular and Decaffeinated Starbucks® Coffee and Assortment of Teavana® Teas

MINIMUM OF (20) ATTENDEES IS REQUIRED FOR BREAKFAST BUFFETS OR A SMALL GROUP FEE OF \$150 WILL BE APPLIED THERE IS A ONE HOUR REPLENISHMENT ON ALL BUFFETS

### **MARRIOTT ESSENTIAL | 31**

Whole Fruit

**Assorted Yogurts** 

**Assorted Pastries** 

Freshly Baked Banana Bread with Whipped Butter and Jam

### **REDMOND DELIGHT | 34**

Seasonal Fruit and Berries

Plain Greek Yogurt

Cinnamon Granola

**Assorted Pastries** 

Freshly Baked Banana Bread with Whipped Butter and Jam

Bagels with Whipped Butter and

Assorted Cream Cheeses

### **HEALTHY START | 36**

Seasonal Fruit and Berries

Hard Boiled Eggs

Whole Grain Bread and English Muffins with

Whipped Butter and Jam

Snoqualmie Falls Lodge® Oatmeal

Raisins, Brown Sugar, Pecans, and Blueberries

Bagels with Whipped Butter and

**Assorted Cream Cheeses** 

#### **ENHANCEMENTS | 6 PER PERSON**

#### SELECT ONE

#### **Oatmeal**

Dried Cranberries, Brown Sugar, Pecans, and Blueberries

#### **Breakfast Parfaits**

Fresh Berries, Plain Greek Yogurt, Cinnamon Granola, and Honey

**Hickory Bacon** 

Freshly Baked Banana Bread

**Scrambled Eggs with Fresh Herbs** 

#### **ENHANCEMENTS | 8 PER PERSON**

**SELECT ONE** 

### Sausage Breakfast Sandwich

Sausage, Cheddar Cheese, and Scrambled Eggs on an English Muffin

#### Ham Breakfast Sandwich

Ham, Cheddar Cheese, and Scrambled Eggs on a Croissant

#### Vegetarian Burrito

Breakfast Potatoes, Cheddar Cheese, Peppers, Onions, and Scrambled Eggs in a Spinach Wrap with Salsa Roja and Sour Cream

#### **Quiche Lorraine**

Swiss Cheese, Ham, and Eggs

**Truffle Leek Quiche** 

#### Vegan Tofu Scramble

Tofu with Seasonal Vegetables



# **BREAKFAST**

# Customizable Buffet

MINIMUM OF (20) ATTENDEES IS REQUIRED FOR BREAKFAST BUFFETS OR A SMALL GROUP FEE OF \$150 WILL BE APPLIED THERE IS A ONE HOUR REPLENISHMENT ON ALL BUFFETS

## **CUSTOMIZE YOUR BUFFET | 43**

Choice of Two (2): Orange, Apple, or Cranberry Juices
Regular and Decaffeinated Starbucks® Coffee and Assortment of Teavana® Teas
Seasonal Fruit, Berries, and Whole Bananas

Freshly Baked Banana Bread

Bagels with an Assortment of Cream Cheeses

Plain Greek Yogurt with Cinnamon Granola

Scrambled Eggs with Fresh Herbs

## **SELECT ONE (1)**

Roasted Red Breakfast Potatoes with Peppers and Onions

Roasted Yukon Gold Breakfast Potatoes with Asparagus, Herbs, and Goat Cheese

Red Roasted Potatoes with Fresh Herbs

### **SELECT TWO (2)**

Hickory Bacon
Chicken Sausage Links
Pork Sausage Patties
Turkey Sausage
Vegan Sausage Patties

### **ENHANCEMENTS | 11 PER PERSON**

#### **Omelet Station**

Made to Order Omelets with Ham, Bacon, Pork Sausage, Vegan Sausage, Tomatoes, Onions, Bell Peppers, Spinach, Mushrooms, Cheddar Cheese, and Swiss Cheese. Served with Salsa Roja and Sour Cream.

\*\$175 Chef Attendant Fee required per 100 attendees



# **BREAKFAST**

## **Plated**

### All Plated Breakfast Offerings Include:

Choice of One (1): Orange, Apple, or Cranberry Juice
Regular and Decaffeinated Starbucks® Coffee and Assortment of Teavana® Teas

### FIRST COURSE: SELECT ONE (1)

Seasonal Fruit Cup

Breakfast Parfait with Fresh Berries, Plain Greek Yogurt, Cinnamon Granola, and Honey

#### **ALL AMERICAN | 43**

Individual Vegetarian Frittatas

Roasted Red Breakfast Potatoes with Peppers and Onions

Choice of Hickory Bacon, Chicken Sausage Links, Pork Sausage Patties, Turkey Sausage, or Vegan Sausage Patties

#### **SWEET BEGINNING | 46**

Cinnamon French Toast with Warm Maple Syrup

Choice of Hickory Bacon, Chicken Sausage Links, Pork Sausage Patties, Turkey

Sausage, or Vegan Sausage Patties

#### **REDMOND SIGNATURE | 40**

Scrambled Eggs with Fresh Herbs

Roasted Yukon Gold Breakfast Potatoes with Asparagus, Herbs, and

**Goat Cheese** 

Choice of Hickory Bacon, Chicken Sausage Links, Pork Sausage Patties,

Turkey Sausage, or Vegan Sausage Patties



# **BREAKS**

## **Themed Breaks**

## All Themed Break Offerings Include:

Regular and Decaffeinated Starbucks® Coffee and Assortment of Teavana® Teas

#### All Breaks are Based on 60 Minutes of Service

#### **MORNING DELIGHT | 24**

Mini Plain Greek Yogurt Parfaits

Freshly Baked Scones with Whipped Butter and Jam

Seasonal Fruit and Berries

## **MEZZA | 26**

Red Pepper Hummus with Olives and Pita

Fresh Marinated Mozzarella, Tomato, Balsamic Glaze, and Basil

## **EXPLORER | 26**

Individual Assorted Jerky

Choice of One (1) Trail Mix:

Savory- Almonds, Walnuts, Pecans, Dried Apricots, Rosemary, and Thyme

Sweet- Almonds, Walnuts, Pecans, Dried Apricots, Golden Raisins, and White Chocolate Chips

#### SWEET SHOP | 21

Assorted Doughnuts

**Assorted Cookies** 

### MARKET | 27

Seasonal Fruit and Berries

Domestic and Imported Cheeses

with Crostini and Crackers

#### CHIPS & DIP | 24

House Potato Chips with French Onion Dip Tortilla Chips with House Queso and Salsa Roja Tortilla Chips with Buffalo Chicken Dip



# **BREAKS**

# Breaks A La Carte | Food

#### All Breaks are Based on 60 Minutes of Service

\$1 will be added for any item charged on consumption

## A LA CARTE | 5 PER PERSON SELECT ONE

Assorted Nutrigrain® and Granola Bars

Whole Fresh Fruit

**Assorted Candy Bars** 

## A LA CARTE | 9 PER PERSON SELECT ONE

Seasonal Fruit Display

Choice of One (1) Trail Mix:

Savory- Almonds, Walnuts, Pecans, Dried Apricots, Rosemary, and Thyme

Sweet- Almonds, Walnuts, Pecans, Dried Apricots, Golden Raisins, and White Chocolate Chips

## A LA CARTE | 7 PER PERSON SELECT ONE

Assorted Cliff Bars®

Individually Bagged Potato Chips

Individually Bagged Pretzels

Individually Bagged White Cheddar Popcorn

Individually Bagged Mixed Nuts

# A LA CARTE | 11 PER PERSON

#### SELECT ONE

Crudité with Red Pepper Hummus and Ranch

House Potato Chips with French Onion Dip

Tortilla Chips with Salsa Roja and

House- Made Guacamole

Tomato Basil Bruschetta

#### A LA CARTE | PER DOZEN

Freshly Baked Cookies | 45

Assorted Muffins | 44

Freshly Baked Brownies | 45

Lemon Bars | 46

Toffee Crunch Blondies | 46



# **BREAKS**

# Breaks A La Carte | Beverages

#### **BEVERAGES**

Starbucks® Regular Coffee | 128 per 1.5 gallons

Starbucks® Decaffeinated Coffee | 128 per 1.5 gallons

Assortment of Teavana® Teas | 128 per 1.5 gallons

Lemonade | 48 per gallon

Iced Teavana ® Tea | 48 per gallon

Hot Chocolate | 48 per gallon

Hot Apple Cider | 48 per gallon

Fruit Punch | 48 per gallon

Assorted Pepsi® Soft Drinks | 7 each

Aquafina® Bottled Water | 7 each

Bubly® Sparkling Water | 7 each

#### **SPECIALTY BEVERAGES**

Bottled Teas | 8 each

Assorted Flavored Red Bulls® | 8 each

Sugar-Free Red Bull® | 8 each

Starbucks® Double Shot | 8 each

Starbucks® Frappuccino | 8 each

Pellegrino® | 8 each

Acqua Panna® | 8 each

\$1 will be added for any item charged on consumption



# **ALL DAY PACKAGES**

#### All Breaks are Based on 60 Minutes of Service

### **SERVED ALL DAY**

Regular and Decaffeinated Starbucks® Coffee
Assortment of Teavana® Teas
Assorted Pepsi® Soft Drinks

#### SEATTLE | 102

#### CONTINENTAL BREAKFAST

Choice of Two (2): Orange, Apple, or Cranberry Juices

Whole Seasonal Fruit

Assorted Individual Yogurts

Assorted Pastries and Freshly

Baked Banana Bread

#### **MORNING BREAK**

Refresh of Beverages

### LUNCH

Sandwich Express

#### **AFTERNOON BREAK**

Refresh of Beverages

Freshly Baked Cookies

#### KIRKLAND | 123

#### **CONTINENTAL BREAKFAST**

Choice of Two (2): Orange, Apple, or Cranberry Juices

Seasonal Fruit Display

Plain Greek Yogurt

Cinnamon Granola

Choice of Breakfast Meat

Scrambled Eggs with Fresh Herbs

Assorted Bagels with Whipped Butter and Assorted Cream Cheeses

#### **MORNING BREAK**

Refresh of Beverages

Assorted Snack Bars

#### LUNCH

Italian

#### **AFTERNOON BREAK**

Refresh of Beverages

Freshly Baked Brownies

Individually Bagged White Cheddar Popcorn



# Buffet | Cold

#### All Lunch Buffet Offerings Include:

Regular and Decaffeinated Starbucks® Coffee and Assortment of Teavana® Teas

Choice of Lemonade or Iced Teavana® Tea

MINIMUM OF (20) ATTENDEES IS REQUIRED FOR LUNCH BUFFETS OR A SMALL GROUP FEE OF \$150 WILL BE APPLIED THERE IS A ONE HOUR REPLENISHMENT ON ALL BUFFETS

#### **SANDWICH EXPRESS | 46**

Tomato Basil Bisque with Oyster Crackers

Country Garden Salad

Field Greens, Onion, Cucumber, Carrots, and Tomatoes with Buttermilk Ranch and Balsamic Vinaigrette

Classic Pasta Salad

Individually Bagged Potato Chips

Dill Pickle Spears, Mayonnaise, Yellow Mustard, and Dijon Mustard

Freshly Baked Brownies

#### **SELECT THREE:**

**Ham and Swiss Cheese** on Rye Bread with Lettuce and Tomato

**Turkey and Cheddar Cheese** on Sourdough with Lettuce and Tomato

**Turkey and Swiss Cheese** on Multi-Grain Bread with Lettuce and Tomato

Roast Beef and Pepper Jack Cheese on an Onion Roll with Lettuce and Tomato

**Apple and Pecan Chicken Salad** on a Croissant with Lettuce and Tomato

Grilled Chicken Caesar Spinach Wrap

**Portabella** on an Onion Roll with Roasted Red Peppers and Arugula

Grilled Vegetable Spinach Wrap with Arugula and

### **CORNER MARKET | 48**

Garden Vegetable Soup with Oyster Crackers

Country Garden Salad

Field Greens, Onion, Cucumber, Carrots, and Tomatoes with Buttermilk Ranch and

Balsamic Vinaigrette

Quinoa Salad

Tomato, Cucumber, Chickpeas, and Vinaigrette

**Assorted Sandwich Breads** 

Assorted Proteins

Turkey, Ham, Roast Beef, and Egg Salad

**Assorted Cheeses** 

Cheddar, Pepper Jack, and Swiss

**Assorted Condiments** 

Lettuce, Tomatoes, Onions, Dill Pickle Spears, Mayonnaise, Yellow Mustard, Dijon Mustard, and Hummus

House Potato Chips with French Onion Dip

Assorted Mini Cheesecakes

\*Vegan or Gluten Free options available upon request

Hummus



# Buffet | Hot

### **All Lunch Buffet Offerings Include:**

Regular and Decaffeinated Starbucks ® Coffee and Assortment of Teavana ® Teas Choice of Lemonade or Iced Teavana ® Tea

# MINIMUM OF (20) ATTENDEES IS REQUIRED FOR LUNCH BUFFETS OR A SMALL GROUP FEE OF \$150 WILL BE APPLIED THERE IS A ONE HOUR REPLENISHMENT ON ALL BUFFETS

#### ITALIAN | 58

Vegetarian Minestrone Soup

Garlic Bread

Caesar Salad | Romaine Lettuce, Parmesan Cheese, and Herb Croutons with Caesar Dressing

Caprese Salad | Mozzarella Pearls, Cherry Tomatoes, and Pesto

Seasonal Roasted Vegetables | Olive Oil and Garlic

Chicken Piccata | Lemon Caper Wine Sauce

Vegetarian Mushroom Fettuccine Alfredo

Chocolate Chip Cannoli's

### TAILGATE | 57

Vegetarian Chili with Cheddar Cheese and Sour Cream

Cornbread

Field Green Salad | Cherry Tomatoes, Red Onion, Cucumber, and Carrots with Buttermilk Ranch and Balsamic Vinaigrette

Classic Coleslaw

**BBQ Chicken Breast** 

**Beef Sliders** 

Vegan Portabella Sliders with Caramelized Onions

Assorted Condiments | Lettuce, Onions, Cheddar Cheese, Ketchup, Mayonnaise, and Yellow Mustard

House Potato Chips with French Onion Dip

Freshly Baked Cookies and Brownies



# Buffet | Hot (continued)

## All Lunch Buffet Offerings Include:

Regular and Decaffeinated Starbucks ® Coffee and Assortment of Teavana ® Teas

Choice of Lemonade or Iced Teavana ® Tea

# MINIMUM OF (20) ATTENDEES IS REQUIRED FOR LUNCH BUFFETS OR A SMALL GROUP FEE OF \$150 WILL BE APPLIED THERE IS A ONE HOUR REPLENISHMENT ON ALL BUFFETS

#### **MEDITERRANEAN | 58**

Vegetarian Lentil Soup

Herbed Focaccia

Greek Salad | Cucumber, Kalamata Olives, Basil, Tomato, Shaved Red Onions, and Feta Cheese with Herb Vinaigrette

Charred Asparagus | Olive Oil and Garlic

Grilled Sirloin Flank Steak | Cipollini Onions and Balsamic Reduction

Vegan Stuffed Bell Peppers | Quinoa, Roasted Vegetables, and Garlic Spinach Sauce

Lemon Tarts

#### SOUTHWEST | 55

Vegetarian Tortilla Soup with Tortilla Strips

Jalapeno Corn Muffins with Whipped Butter

Southwest Salad | Romaine Lettuce, Corn, Tomato, Red Onion, Black Beans, with Cilantro Vinaigrette

Build Your Own Fajitas

Flour and Corn Tortillas

Seasoned Chicken

Seasoned Beef

Caramelized Peppers and Onions

Salsa Roja, Pico de Gallo, Black Bean Corn Salsa, Sour Cream, Guacamole, Pickled Jalapenos, Cabbage, Cheddar Cheese, Cilantro, Limes

Cream Filled Churros | Served with Mexican Chocolate and Caramel Sauce



## **Plated**

### All Plated Lunch Offerings Include:

Artisan Rolls with Sea Salted Butter
Choice of Salad
Choice of Dessert
Regular and Decaffeinated Starbucks ® Coffee
Assortment of Teavana ® Hot Teas
Choice of Lemonade or Iced Teavana ® Tea

#### SALAD | FIRST COURSE

#### A Bite of the PNW

Spinach, Romaine, Mushrooms, Strawberries, Blueberries, Candied Walnuts, and Marinated Onions with Honey Dijon Vinaigrette

#### Redmond Town Center

Field Greens, Honeycrisp Apples, Pomegranate Seeds, Beecher's Cheese, and Candied Walnuts with Pomegranate Vinaigrette

#### Classic Caesar

Romaine Lettuce, Parmesan Cheese, and Herb Croutons with Caesar Dressing

### **DESSERTS | THIRD COURSE**

New York Style Cheesecake with Caramel Sauce

**Chocolate Bundt Cakes** 

Raspberry and Almond Shortbread

\*Vegan or Gluten Free Desserts available upon request

# ENHANCEMENTS | 4 PER PERSON SELECT ONE

Tomato Basil Bisque with Herbed Croutons

Pacific Northwest Clam Chowder with Oyster Crackers

Butternut Squash Soup with Crème Fraiche



# **Plated**

### **ENTREES- Choice of One (1)**

GRILLED TOP SIRLOIN with Brandy Cherry Demi-glace | 59

GRILLED FLAT IRON STEAK with Chimichurri | 59

FILET OF SALMON with Caper Cream Sauce | 50

BAKED SOY GINGER MARINATED SALMON | 50

ROASTED TARRAGON CHICKEN BREAST with Leek Alfredo Sauce | 46

BAKED CHICKEN BREAST with Wild Mushroom Cream Sauce | 46

STUFFED BELL PEPPER with Quinoa and Garlic Spinach Sauce (Vegan) | 44

CURRY MARINATED TOFU with Red Pepper Chickpea Purée (Vegan) | 44

BREADED EGGPLANT PARMESAN with Provolone Cheese and Marinara (Vegetarian) | 44

THREE CHEESE RAVIOLI in a Dijon Cream Sauce (Vegetarian) | 44

#### SIDES- Choice of Two (2)

Garlic Mashed Potatoes Steamed Bok Choy

Tri- Color Roasted Potatoes Charred Asparagus

Jasmine Rice Grilled Seasonal Vegetable Medley

Wild Rice Honey Glazed Tri-Colored Carrots

Mushroom Risotto Roasted Green Beans with Blistered

**Cherry Tomatoes** 



# RECEPTION

# **Displays & Carving Stations**

#### CARVING STATIONS

#### **BONELESS ROASTED TURKEY BREAST | 560**

Herb Glazed Potato Rolls, Dijon Pan Gravy, and Cranberry Orange Relish

\*Serves 40 attendees

#### **GARLIC CRUSTED PRIME RIB | 725**

Herb Glazed Potato Rolls, Horseradish Cream, and Au Jus

\*Serves 50 attendees

### **BROWN SUGAR BAKED HAM | 500**

Herb Glazed Potato Rolls, Dijon Mustard, and Sweet Onion Aioli

\*Serves 50 attendees

### **ROASTED LAMB | 675**

Garlic Naan Bread and Charmoula Sauce

\*Serves 40 attendees

\* \$175 Chef Attendant Fee required per 100 attendees

#### **DISPLAYS**

### **CHIPS & DIP | 19**

Tortilla House Potato Pita

#### Choice of Dips SELECT TWO

Salsa Roja
Black Bean Corn Salsa
House Queso
Guacamole
French Onion Dip
Spinach Artichoke Dip

Buffalo Chicken Dip Roasted Red Pepper Hummus

#### **ANTIPASTO DISPLAY | 28**

Italian Meats, Cheeses, and Olives with Marinated and Raw Vegetables. Served with Crostini and Crackers

#### **CHEESE MONTAGE | 26**

Chef's Selection of Local, Domestic, and Imported Cheeses with Grapes, Apples, and Berries. Served with Crostini and Crackers

#### **MEDITERRANEAN DISPLAY | 23**

Assortment of Grilled and Marinated Vegetables, Stuffed Grape Leaves, Olives, Red Pepper Hummus, Tzatziki, Pita, and Naan

#### **GARDEN DISPLAY | 19**

Fresh Fruit and Berries with a Vanilla Yogurt Dipping Sauce

Raw Vegetables with Ranch and Roasted Red Pepper Hummus



# HORS D'OEUVRES

COLD HOT

### **7 PER PIECE**

Smoked Salmon on Rye with Cream Cheese

Tomato Basil Bruschetta on Garlic Crostini

Roasted Red Pepper Hummus Endive Cups

Classic Deviled Eggs

Avocado and Bacon Deviled Eggs

Goat Cheese and Pesto on Crostini

Coconut Lobster Skewers

Crab Rangoon's

with Sweet Thai Chili Sauce

Spanakopita with Tzatziki Sauce

Vegetable Spring Rolls

with Sweet Thai Chili Sauce

Cheese Arancini with Marinara Sauce

Vegetable Tikki with Mint Chutney

Beef, Chicken, or Vegetable Empanadas

with Salsa Roja

Vegetable Pakora

with Curry Yogurt Dipping Sauce

## **8 PER PIECE**

Prawn Cocktail

Beef Tenderloin

with Horseradish Aioli on Crostini

Caprese Skewers

Salmon and Cream Cheese Cucumber Cups

Brie with Sliced Apple and Walnut Chutney on

Crostini

Tandoori Chicken Skewers

Vegetable and Pineapple Skewers

Mini Crab Cakes with Lemon Garlic Aioli

Garlic Butter Prawn Skewers

**Bacon Wrapped Scallops** 

Chicken Lemongrass Potstickers with Sweet Thai Chili Sauce

Vegetable Samosas with Tamarind Sauce

Cha Siu Bao Bun

Ground Beef and Manchego Cheese Stuffed Baby Bell Peppers with Ancho Chili Sauce

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Prices are per person. All prices are subject to a taxable Service Fee (currently 25%) and Sales Tax (currently 10.3%)



# Buffet | Hot

#### **All Dinner Buffet Offerings Include:**

Regular and Decaffeinated Starbucks ® Coffee and Assortment of Teavana ® Teas Choice of Lemonade or Iced Teavana ® Tea

# MINIMUM OF (20) ATTENDEES IS REQUIRED FOR DINNER BUFFETS OR A SMALL GROUP FEE OF \$150 WILL BE APPLIED THERE IS A ONE HOUR REPLENISHMENT ON ALL BUFFETS

#### **PACIFIC NORTHWEST | 77**

Herb Dinner Rolls with Whipped Butter

Northwest Salad | Romaine Lettuce, Apples, Blueberries, and Candied Walnuts with Honey Dijon Vinaigrette

Roasted Vegetable Medley

Baked Salmon with Lemon Dill Cream Sauce

Grilled Flank Steak with Cherry Merlot Reduction

Herb Marinated Tofu with Garlic Wild Mushrooms

Roasted Garlic Mashed Potatoes

Berry Cobbler

#### ITALIAN | 79

Garlic Bread

Caesar Salad | Romaine Lettuce, Parmesan Cheese, and Herb Croutons with Caesar Dressing

Caprese Salad | Mozzarella Pearls, Cherry Tomatoes, and Pesto

Seasonal Roasted Vegetables | Olive Oil and Garlic

Baked Halibut | Lemon Caper Wine Sauce

Chicken Puttanesca | Tomato, Kalamata Olive and Red Wine Sauce

Vegetarian Mushroom Fettuccini Alfredo Pasta

Tiramisu



# Buffet | Hot (continued)

#### **All Dinner Buffet Offerings Include:**

Regular and Decaffeinated Starbucks ® Coffee and Assortment of Teavana ® Teas Choice of Lemonade or Iced Teavana ® Tea

# MINIMUM OF (20) ATTENDEES IS REQUIRED FOR DINNER BUFFETS OR A SMALL GROUP FEE OF \$150 WILL BE APPLIED THERE IS A ONE HOUR REPLENISHMENT ON ALL BUFFETS

### TAILGATE | 77

Vegetarian Chili with Cheddar Cheese and Sour Cream

Corn Bread

Field Greens Salad | Cherry Tomatoes, Red Onion, Cucumber, and Carrots with Balsamic Vinaigrette and Ranch

Grilled Seasonal Vegetables with Balsamic Glaze

Macaroni and Cheese

**BBQ Chicken Breast** 

House Smoked Brisket with BBQ Sauce

Loaded Mashed Potatoes | Bacon, Sour Cream, Cheddar Cheese, and Green Onions

Apple Cobbler

#### **MEDITERRANEAN | 79**

Herbed Focaccia

Greek Salad | Cucumber, Kalamata Olives, Basil, Tomato, Shaved Red Onions, and Feta Cheese with Herb Vinaigrette

Couscous Salad | Lemon, Pepper, Garlic, Olive Oil, Basil, Mint, and Roasted Red Peppers

Broccolini and Sautéed Peppers with Olive Oil and Garlic

Pan Seared Salmon with Charred Tomatoes and Artichokes

Grilled Sirloin Flank Steak with Cipollini Onions and Balsamic Reduction

Vegan Stuffed Bell Peppers | Quinoa, Roasted Vegetables, and Spinach Garlic Sauce

Herbed Rice

Baklava



## **Plated**

### All Plated Dinner Offerings Include:

Artisan Rolls with Sea Salted Butter Choice of Salad

Choice of Dessert

Regular and Decaffeinated Starbucks ® Coffee

Assortment of Teavana ® Hot Teas

Choice of Lemonade or Iced Teavana ® Tea

### SALAD | FIRST COURSE

#### A Bite of the PNW

Spinach, Romaine, Mushrooms, Strawberries, Blueberries, Candied Walnuts, and Marinated Onions with Honey Dijon Vinaigrette

#### **Redmond Town Center**

Field Greens, Honeycrisp Apples, Pomegranate Seeds, Beecher's Cheese, Candied Walnuts, with Pomegranate Vinaigrette

#### Classic Caesar

Romaine Lettuce, Parmesan Cheese, and Herb Croutons with Caesar Dressing

### **DESSERTS | THIRD COURSE**

New York Style Cheesecake with Raspberry Coulis

**Chocolate Bundt Cakes** 

Flourless Chocolate Torte with Seasonal Berries

Crème Brulee

\*Vegan or Gluten Free Desserts available upon request

## ENHANCEMENTS | 4 PER PERSON

**SELECT ONE** 

Tomato Basil Bisque with Herbed Croutons

Pacific Northwest Clam Chowder with Oyster Crackers

Butternut Squash Soup with Crème Fraiche



## **Plated**

### **ENTREES- Choice of Three (3)**

FILET MIGNON with Béarnaise Sauce | 86

FILET MIGNON with Red Wine Demi-glace | 84

NEW YORK STRIP with Cabernet Thyme Demi-glace | 81

HALIBUT FILET with Charred Lemon Cream Sauce | 81

SALMON FILET with Herb Butter Sauce | 79

LEMONGRASS BAKED SALMON with Ginger Soy Glaze | 79

MUSTARD GLAZED PORK LOIN with Roasted Apple Chutney | 77

TARRAGON CHICKEN BREAST with Leek Alfredo Sauce | 65

CHICKEN PICCATA with Lemon Caper Wine Sauce | 65

BAKED MUSTARD MARINATED CHICKEN BREAST with Stone Ground Mustard Cream Sauce | 65

STUFFED BELL PEPPER with Quinoa and Garlic Spinach Sauce (Vegan) | 61

CURRY MARINATED TOFU with Red Pepper Chickpea Purée (Vegan) | 61

BREADED EGGPLANT PARMESAN with Provolone Cheese and Marinara (Vegetarian) | 61

THREE CHEESE RAVIOLI in a Dijon Cream Sauce (Vegetarian) | 61

### SIDES- Choice of Two (2)

Garlic Mashed Potatoes Charred Asparagus

Tri-Colored Roasted Potatoes Fire Roasted Brussels Sprouts

Wild Mushroom Risotto Grilled Seasonal Vegetable Medley

Garlic Buttered Linguine Roasted Green Beans with Blistered

Jasmine Rice Cherry Tomatoes

Wild Rice Citrus Garlic Broccolini

Steamed Bok Choy

Please note with multiple entrée selections, the highest priced entrée will prevail.



# **Bar Pricing**

### **HOST BAR**

## **WELL | PER DRINK**

Mixed Drinks | 14 Domestic Beers | 10 Imported Beers | 12 Micro Brew & Cider | 13 House Wine | 13 Soft Drinks | 7 Juice | 7 Mineral Water | 7

## CALL | PER DRINK

Mixed Drinks | 15
Domestic Beers | 10
Imported Beers | 12
Micro Brew & Cider | 13
House Wine | 13
Soft Drinks | 7
Juice | 7
Mineral Water | 7

## PREMIUM | PER DRINK

Mixed Drinks | 16 Domestic Beers | 10 Imported Beers | 12 Micro Brew & Cider | 13 House Wine | 13 Soft Drinks | 7 Juice | 7 Mineral Water | 7

## **CASH BAR**

## WELL | PER DRINK

Mixed Drinks | 16 Domestic Beers | 12 Imported Beers | 14 Micro Brew & Cider | 15 House Wine | 15 Soft Drinks | 7 Juice | 7 Mineral Water | 7

## CALL | PER DRINK

Mixed Drinks | 17 Domestic Beer | 12 Imported Beers | 14 Micro Brew & Cider | 15 House Wine | 15 Soft Drinks | 7 Juice | 7 Mineral Water | 7

## PREMIUM | PER DRINK

Mixed Drinks | 18 Domestic Beers | 12 Imported Beers | 14 Micro Brew & Cider | 15 House Wine | 15 Soft Drinks | 7 Juice | 7 Mineral Water | 7

Bartender Fee | \$175 per Bartender
One Bartender required per 100 guests
Mixed Drinks are based on 1oz pours

All Hosted Bar pricing is subject to a taxable Service Fee (currently 25%) and Sales Tax (currently 10.3%)



# **Liquor and Beer Options**

# **LIQUOR**

#### **WELL BRANDS**

Smirnoff® Red Vodka
Cruzan® Aged Light Rum
Captain Morgan® Original Spiced Rum
Beefeater® Gin
Dewar's® White Label Scotch
Jim Beam® White Label Bourbon
Canadian Club® Whisky
Jose Cuervo® Tradicional Silver Tequila
Courvoisier® VS

#### **CALL BRANDS**

Absolut® 80 Vodka
Bacardi® Superior Light Rum
Captain Morgan® Original Spiced Rum
Tanqueray® Gin
Dewar's® White Label Scotch
Maker's Mark® Bourbon
Jack Daniel's® Tennessee Whiskey
Canadian Club® Whisky
Don Julio® Blanco Tequila
Courvoisier® VS

#### **PREMIUM BRANDS**

Grey Goose® Vodka
Bacardi® Superior Rum
Captain Morgan® Original Spiced Rum
Bombay® Sapphire Gin
Johnnie Walker® Black Label Scotch
Knob Creek® Bourbon
Jack Daniel's® Tennessee Whiskey
Crown Royal® Whisky
Patron® Silver Tequila
Hennessy® Privilege VSOP Cognac

## BEER

#### **DOMESTIC PREMIUM & LIGHT**

Budweiser®
Coors® Light
Blue Moon® Belgian White
Sam Adams® Boston Lager
Michelob® Ultra

#### **IMPORTED PREMIUM & LIGHT**

Heineken®
Heineken® 0.0
Stella Artois®
Corona® Extra
Guinness® Draught
Modelo® Especial

#### MICRO BREW & CIDER

Elysian® Space Dust IPA
Truly® Hard Seltzer
Seattle Cider® Co. Dry Hard Cider
Seattle Cider® Co. Semi Sweet Hard Cider

#### **MIXERS**

Martini & Rossi® Sweet Vermouth Martini and Rossi® Extra Dry Vermouth Hiram Walker® Triple Sec

#### **ENHANCEMENTS**

Let us create a custom recipe tailored to your flavor and color specifications

Specialty Cocktail | Starting at 16

Specialty Mocktail | Starting at 9
Alcohol-Free

#### Mixed Drinks are based on 1oz pours



# Wine by the Bottle

### **HOUSE WINE**

SIRENA DEL MARE ROSE, Italy | 35

DARK HARVEST CABERNET, Washington | 44

DARK HARVEST CHARDONNAY, Washington | 44

#### **RED WINE**

FABLE ROOTS RED BLEND, Italy | 38

HARMONY AND SOUL CABERNET SAUVIGNON, California | 44

J. LOHR ESTATES "LOS OSOS" MERLOT, California | 48

ALAMOS MALBEC, Argentina | 46

CHATEAU STE. MICHELLE INDIAN WELLS RED BLEND, Washington | 49

CHATEAU STE. MICHELLE INDIAN WELLS MERLOT, Washington | 70

CHATEAU STE. MICHELLE INDIAN WELLS CABERNET SAUVIGNON, Washington | 74

TENET THE PUNDIT SYRAH, Washington | 68

COLUMBIA CREST H3 CABERNET SAUVIGNON, Washington | 50

H3 LES CHEVEAUX RED BLEND, Washington | 48

CANOE RIDGE VINEYARD THE EXPEDITION MERLOT, Washington | 50

GOLDEN WEST PINOT NOIR, Washington | 50

PRIMARIUS PINOT NOIR, Washington | 60

#### WHITE WINE

CAMPO DI FIORI PINOT GRIGIO, Italy | 40

QUINTARA CHARDONNAY, California | 40

VIN 21 SAUVIGNON BLANC, California | 40

CHATEAU STE. MICHELLE RIESLING, Washington | 46

MUMM NAPA, BRUT, Napa Valley | 60

#### **BUBBLES**

MARTINELLI'S SPARKLING APPLE CIDER | 24

FRE BY SUTTER HOME, Alcohol-Removed Brut | 28

LA MARCA EXTRA DRY PROSECCO, Italy | 46

DOMAIN STE. MICHELLE BRUT, Washington | 52



# Non-Alcoholic and Energy Drinks

## **NON-ALCOHOLIC AND ENERGY**

Assorted Pepsi® Soft Drinks or Juices | 7
Assorted Fever Tree® | 8

Red Bull® or Sugar Free Red Bull®  $\mid$  8

Acqua Panna® | 8

San Pelligrino® | 8



# **ESSENTIALS**

#### **MISCELLANEOUS ITEMS**

Cake Cutting | 2.50 per person

Banner Hanging | 75 per banner

Porterage | 3 per item, 6 per round-trip

Room Delivery:

Door Drop | 3 per item In-Room | 5 per item

#### **OUTSIDE AUDIO VISUAL**

Audio-Visual Liaison is required for a minimum of five (5) hours, at a rate of \$130 per hour, to assist and ensure safety standards are met.

#### **ROOM RE-SET FEE**

Grand Ballroom | 750 per set

Ballroom Salons | 250 per set

M Space Studio | 150 per set

#### ATTENDANT FEES

Bartender Fee | 175 per Bartender One (1) required per 100 attendees

Chef Attendant Fee | 175 per Chef One (1) required per 100 attendees

Coat Check Attendant | 75 per hour Four (4) hour minimum

Misc. Labor Attendant | 75 per hour Four (4) hour minimum

#### **BANQUET MENU TASTING**

Complimentary for contracted Events of (100) attendees or more. Maximum of (4) client tastings

Monday - Friday | 11:00am - 4:00pm

**Tasting Guidelines** 

2 Salads, 4 Entrees, 4 Sides, 2 Desserts

#### **COPIES**

First 20 pages | Complimentary

Black and White Copies | 10 cents per page

Color Copies | 25 cents per page

#### **GREEN MEETINGS**

The Seattle Marriott Redmond is committed to supporting and encouraging sustainable practices, including the hosting of environmentally friendly Green Meetings.

Green Meetings include:

- 100% Recycled Note Pads
- Pens Made from Recycled Materials
- Eco-Friendly Water Service
- Meeting Room Recycling
- Online Event Menus
- · Organic Flowers | Upon Request
- Recyclable Box Lunch Program
- Paperless Billing



# **EVENT INFORMATION**

#### **GENERAL MENU INFORMATION**

- Current menu is intended for the 2024 calendar year and prices are subject to change without notice.
- We will make every effort to adjust menus to conform to religious and/or dietary preferences.
- Seattle Marriott Redmond is committed to sustainably sourcing all proteins including beef, chicken, pork, fish and cage-free eggs.

#### SERVICE CHARGE AND SALES TAX

• All Prices for Food & Beverage Items on the Catering Menu and Room Rental/Set-Up are Subject to a 25% service charge. A Portion of the Service Charge (Currently 14.5%) on Food & Beverage Items and Room Rental/Set-Up is Distributed to Service Staff; the Remainder of the Service Charge (Currently 10.5%) on Food & Beverage Items and Room Rental/Set-Up is Retained by the Hotel. Audio Visual is Subject to a 25% Technology Fee which is Retained Entirely by the Hotel and/or AV Provider. All Prices are Subject to Applicable Taxes, Currently 10.3%.

#### **BUFFET MENU SELECTION**

• A minimum of twenty (20) attendees are required for all lunch and dinner buffets. For groups with less than (20) attendees, an additional service fee of \$150 plus tax will apply.

#### **SPLIT MENU**

 If split entrées are requested, the salad, entrée sides, and dessert will be the same for all guests. You may choose up to three (3) entrée proteins for your function. The cost of the higher priced entrée will be charged for all entrées.

#### **LIMITED MENUS**

• If an event is booked within seven (7) business days of the function date, menu selection will be limited due to availability. This also applies to events that have not selected their menu within seven (7) business days of the function date.

#### **FOOD TO GO**

 Due to strict health code, to-go containers are not allowed (unless menu has specifically been customized as a to-go meal).

#### **FINAL GUARANTEE**

• Final guarantee for food and beverage functions will be due by 12:00 PM PST at least three (3) business days prior to function date (this does not include weekends or holidays). For split entrées and boxed lunches, final guarantee for food and beverage will be due by 12:00 PM PST at least seven (7) business days prior to function date. If no guarantee is received, the original expected attendance will become the guarantee. Should the number of guests decrease after this deadline, billing will be based on the guarantee on file.

#### **OUTSIDE FOOD AND BEVERAGE**

 No food, beverage, or alcohol shall be brought into the Hotel by patron or attendees from outside sources without special permission from the Hotel. The Hotel reserves the right to charge for such services. Any unauthorized outside food and beverage is subject to removal by the Hotel.

#### **ALCOHOL AND MINORS**

• The Hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or under the influence of alcohol. The Hotel's alcoholic beverage license requires the Hotel to: (1) request photo identification of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification is not produced and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated.

#### **AUDIO VISUAL**

 A complete line of Event Technology is available through INSPIRE Solutions, the Hotel's audio visual provider. Current prices are subject to change without notice. A 25% taxable facility technology fee and current state sales tax will be added to audio visual selections.

#### **ROOM ASSIGNMENT**

 Function rooms are assigned by the Hotel according to the guaranteed minimum number of guests anticipated to attend. The Hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the Hotel deems it necessary.

#### **PAYMENT**

 Full payment is due as contracted, unless credit has been established and approved through the Hotel. If credit is approved, all accounts are due and payable upon receipt of the invoice.

#### **IDENTIFICATION OF MEETING**

• If your group is to be identified by a name or division other than that which is stated on the contract, please notify your Event Manager so that the Hotel may accurately post your event.

