



Seattle Marriott Bellevue



Seattle Marriott Bellevue Prices are exclusive of taxable 5 percent event fee, 24 percent taxable service charge, and 9.5 percent state sales tax. 17.5 percent of the service charge is paid directly to service staff

Breakfast

Continental Breakfast

Prices are Per Guest, Based on a 90 Minute Service and Carries No Minimum

Continental Breakfast I \$29.00

Freshly Brewed Coffee, Decaffeinated Starbucks® Coffee, Hot Cocoa, and a Selection of Harney & Sons Teas

Orange, Cranberry, Grapefruit Juice

Season's Picked Fresh Whole Fruit

Freshly Baked Pastries and Muffins

Assorted Breakfast Bars

The Executive Continental Breakfast | \$32.00

Freshly Brewed Coffee, Decaffeinated Starbucks® Coffee, Hot Cocoa, and a Selection of Harney & Sons Teas

Orange, Cranberry, Grapefruit Juice

Sliced Melon, Seasonal Fruit, Berries

Seasonal Whole Fruit and Bananas

Assorted Breakfast Cereals, Whole, 2%, Skim Milk

Individual Low Fat Fruit Yogurts

Fresh Bagels, Assorted Cream Cheeses

Freshly Baked Pastries and Muffins

Continental Breakfast Enhancements

\$6.00 Per Guest

Breakfast Panini | Scrambled Egg, Wisconsin Cheddar, Smoked Bacon

French Butter Croissant | Scrambled Egg, Smokehouse Ham, Swiss Cheese

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English Muffin | Scrambled Egg, Hardwood Smoked Bacon, American Cheese

Assorted Yogurts and Housemade Granola | Dried Fruits, Nuts, Coconut

Brioche French Toast | Sweet Cream Butter, Warm Maple Syrup

\$5.00 Per Guest

Steel-Cut Oatmeal | Brown Sugar, Dried Fruit, Raisins, Nuts, Milk

Assorted Breakfast Cereals | Banana, Whole, 2%, Skim Milk

Fruit Smoothies | Yogurt, Honey, Seasonal Fruit, Berries

Southwestern Breakfast Burrito | Homemade Pico de Gallo, Chorizo

\$2.00 Per Guest

Chilled Hard Boiled Eggs

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Breakfast

Breakfast Buffet

Prices are Per Guest, Based on a 90 Minute Service and Requires 10 Guest Minimum

Complete Breakfast Table | \$41.00

Freshly Brewed Coffee, Decaffeinated Starbucks® Coffee, Hot Cocoa, and a Selection of Harney & Sons Teas

Orange, Cranberry, Grapefruit Juice

Sliced Melon, Seasonal Fruit, Berries

Freshly Baked Pastries and Muffins

Seasonal Whole Fruit and Bananas

Assorted Breakfast Cereals, Whole, 2%, Skim Milk

Individual Low-Fat Fruit Yogurts

Farm Fresh Scrambled Eggs

Choice of 2: Hardwood Smoked Bacon, Country Sausage Links, Turkey Sausage Links, or Grilled Smokehouse Ham

Oven Roasted Breakfast Potatoes with Fresh Herbs

Choice of Brioche French Toast, Griddle Pancakes or Steel-Cut Oatmeal

Breakfast Buffet Enhancements

Made to Order Belgian Waffles | Fresh Berry Compote, Warm Syrup, Whipped Cream, Butter | \$8.00**

Farm Fresh Egg Omelet Station | Cheddar and Swiss Cheeses, Smokehouse Ham, Mushrooms, Bell Peppers, Sweet Onions, Spinach, Bacon, Salsa | \$12.00**

Smoked Salmon with Assorted Bagels | Low Fat and Regular Cream Cheese, Capers, Red Onion, Sliced Tomatoes, Chopped Egg | \$10.00

**Attendant Required | \$175.00

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Breaks

AM Breather

Beverage Service

Prices are Per Guest and Carries No Minimum

60 Minute Service | \$12.00

Half-Day Service | \$18.00

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee, Hot Cocoa and a Selection of Harney & Sons Teas

Pepsi's® Collection of Soft Drinks and Bottled Water

Beverage Enhancements | Charged on Consumption

Pepsi's® Collection of Soft Drinks and Bottled Water | \$6.00

Red Bull Energy Drinks | \$7.00

Izze Carbonated Fruit Juice | \$7.00

Arizona Iced Tea | \$6.00

Naked Brand Fruit Smoothies and Juices | \$7.00

Starbucks® Frappuccino and Doubleshots | \$7.00

San Pellegrino Water | \$7.00

AM Breather Enhancements

Price for up to 3 | \$19.00

Price for up to 5 | \$25.00

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Mixed Dried Fruit, Almonds, Mixed Nuts, Pretzels

Pure and Natural Granola and Energy Bars

Assorted Yogurt and Housemade Granola | Dried Fruits, Nuts, Coconut

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Freshly Baked Pastries and Muffins

Assorted Breakfast Bars

Fresh Bagels | Assorted Cream Cheeses

Fresh Baked Banana and Blueberry Breakfast Breads

Season's Picked Fresh Whole Fruit

Fruit Smoothies | Yogurt, Honey, Seasonal Fruit, Berries

Sliced Fresh Fruit Platter

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Breaks

PM Pause

Beverage Service

Prices are Per Guest and Carries No Minimum

60 Minute Service | \$12.00

Half-Day Service | \$18.00

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee, Hot Cocoa and a Selection of Harney & Sons Teas

Pepsi's® Collection of Soft Drinks and Bottled Water

Beverage Enhancements | Charged on Consumption

Pepsi's® Collection of Soft Drinks and Bottled Water | \$6.00

Red Bull Energy Drinks | \$7.00

Izze Carbonated Fruit Juice | \$ 7.00

Arizona Iced Tea | \$6.00

Naked Brand Fruit Smoothies and Juices | \$7.00

Starbucks® Frappuccino and Doubleshots | \$7.00

San Pellegrino Water | \$7.00

PM Pause Enhancements

Price for up to 3 | \$19.00

Price for up to 5 | \$25.00

Individual Boxes of Cracker Jacks

Individual Bags of White Cheddar Popcorn

Season's Picked Fresh Whole Fruit

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Sliced Fresh Fruit Platter

Toasted Pita Chip | Smooth Hummus, Baba Ganoush

Tri-Colored Chips | Salsa, Guacamole, Chile Con Queso

Miniature Candy Bars

Lemon Bars

Decadent Fudge Brownies

Crudité Display | Buttermilk Ranch and Bleu Cheese Dips

Assorted Individual Bags of Potato Chips, Pretzels, Vegetable Chips

Warmed Ballpark Pretzels | Assorted Mustards

Assorted Home Baked Cookies

Lemon Pound Cake

Pure and Natural Granola and Energy Bars

Designer Trail Mix Station | Raisins, Sunflower Seeds, Mixed Dried Fruit, Almonds, Mixed Nuts, Pretzels

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Lunch

Plated Lunch

Plated Lunch Require a Minimum of 10 Guests

All Plated Lunches Include Three Courses, Artisanal Bread and Sweet Butter, Freshly Brewed Regular and Decaffeinated Starbucks® Coffee, and a Selection of Harney & Sons Teas, and Iced Tea Upon Request

Plated First Course | Please Select One

Baby Field Greens Salad | Grape Tomatoes, English Cucumber, Julienne Vegetables, Balsamic Vinaigrette

Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Baby Spinach Salad | Candied Walnuts, Pear, Gorgonzola, Herb Vinaigrette

Wedge of Iceberg | Diced Tomato, Smoked Bacon, Maytag Bleu, Champagne Vinaigrette or Bleu Cheese Dressing

Chef's Seasonal Soup

Northwest Clam Chowder

Plated Main Course | Please Select One Hot or Chilled Entrée

Chilled Entrées

Seared Tuna Nicoise Salad | Charred Rare Yellowfin Tuna, Local Greens, Fingerling Potatoes, Haricot Vert, Kalamata Olives, Egg, Tomato, Shallot Mustard Vinaigrette | \$36.00

Grilled Chicken Caesar Salad | Sliced Chicken, Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing | \$32.00

Substitute Poached Shrimp | \$5.00

Substitute Grilled Salmon | \$5.00

Hot Entrées

Cilantro Grilled Chicken Breast | Smashed Sweet Potatoes, Roasted Corn Salsa, Smoked Paprika | \$43.00

Herb Grilled Chicken Breast | Asparagus Risotto, Roasted Baby Tomatoes, Saffron Butter | \$44.00

Flank Steak | Tomato-Rosemary Confit, Roasted Red Bliss Potatoes | \$45.00

Grilled Petit Filet | Roasted Sweet Potatoes, Seasonal Vegetables, Grain Mustard, Gorgonzola Demi | \$49.00

Crusted Cod | Jasmine and Wild Rice with Dried Fruits, Oven Roasted Asparagus, Citrus Butter | \$47.00

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Dijon Panko Crusted Salmon | Roasted Red Pepper Coulis, Herb Basmati Rice | \$47.00

Vegetarian Selections | Please Select One

Portobello and Vegetable Short Stack | Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil

Wild Mushroom Risotto | Crème Fraiche

Plated Dessert | Please Select One

Chocolate Mousse Tart

Lemon Blueberry Cake

Fruit Tart of the Season | Fruit Coulis, Whipped Sweet Cream

Cheesecake | Fresh Fruit Compote

Homemade Shortcake | Fresh Berries, Whipped Sweet Cream

Key Lime Pie

Chocolate Decadence Cake | Berry Coulis

Flourless Chocolate Cake

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Lunch

Hot Buffet Lunch

Buffet Lunches Require a Minimum of 20 Guests and Include Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and a Selection of Harney & Sons Teas

Enjoy a \$5.00 price reduction if your event falls on a Value Day

Monday & Thursday Hot Buffet
Taste of Italy | \$54.00

Value Day Price | \$49.00

Classic Minestrone

Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Baby Spinach Salad | Candied Walnuts, Poached Pears, Gorgonzola, Herb Vinaigrette

Caprese | Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, EVOO, Balsamic

Baked Rigatoni | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Hot Italian Sausage, Shaved Parmesan-Reggiano

Cheese Ravioli | Grilled Vegetables, Roasted Garlic Vodka Sauce

Shrimp Farfalle Chardonnay | Grilled Shrimp, Roasted Tomatoes, Artichokes, Garlic Confit

Garlic Cheese Toasted Focaccia, Seasonal Fresh Vegetables

Tiramisu | Espresso Soaked Lady Fingers, Cocoa Marscapone

Cannoli | Ricotta Cream Cheese, Chocolate Syrup

Tuesday & Friday Hot Buffet
Flavors of the Mediterranean | \$54.00

Value Day Price | \$49.00

Classic Tomato Bisque

Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Mediterranean Quinoa Salad | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese Herbed Vinaigrette

Pan Seared Chicken Breast | Lemon, Capers, Oven-Dried Tomatoes, Feta Cheese

Herb Roasted Salmon Caponata | Herbed Garlic Butter

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Grilled Flank Steak | Roasted Peppers, Red Onion, Rosemary Demi

Bouquet of Marinated and Grilled Vegetables

Wild Mushroom Risotto | Shaved Parmesan

Olive Oil Cake | Seasonal Fresh Fruit

Chocolate Ganache Cake | Raspberry Coulis

Wednesday Hot Buffet

Taste of Northwest | \$58.00

Value Day Price | \$53.00

Northwest Clam Chowder

Traditional Chopped Cobb | Smoked Bacon, Tomatoes, Chopped Egg, Maytag Bleu, Italian Dressing

Pacific Northwest Potato Salad

Grilled Marinated Chicken | Creamy Artichoke Brodo

Pan Seared Pacific Salmon | Citrus Beurre Blanc

Housemade Mac & Cheese | Aged Cheddar

Green Beans | Toasted Almonds

Artisian Rolls and Sweet Butter

Northwest Apple Crisp | Granola Crumble, Crème Fraiche

Chocolate Ganache Cake | Raspberry Coulis

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Lunch

Cold Buffet Lunch

Buffet Lunches Require a Minimum of 20 Guests and Include Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and a Selection of Harney & Sons Teas

Enjoy a \$5.00 price reduction if your event falls on a Value Day

Monday & Thursday Cold Buffet
Simply Sandwiches | \$52.00

Value Day Price | \$47.00

Chef's Seasonal Soup

Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Baby Spinach Salad | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Oven Roasted Turkey Breast and Swiss on Ciabatta | Cranberry Apple Chutney, Greens, Tomato, Red Onion

Rare Roast Beef on Baguette | Brie, Horseradish Cream, Greens

Open Faced Grilled Vegetables on Focaccia | Smooth Hummus

Classic Italian Submarine Sandwich | Genoa Salami, Capicola, Provolone Cheese, Lettuce, Tomato, Red Wine Vinaigrette

Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

Vanilla and Chocolate Mousse Parfaits

Carrot Cake | Cream Cheese Frosting

Tuesday & Friday Cold Buffet
From The Farmers Produce Stand | \$52.00

Value Day Price | \$47.00

Chef's Seasonal Soup

Roasted Sweet Potato Salad | Arugula, Grape Tomatoes, Candied Pecans, Orange-Chipotle Vinaigrette

Bowtie Pasta Salad | Spinach, Roasted Asparagus, Yellow Peppers, Sun-Dried Tomatoes, Basil Vinaigrette

Greens | Romaine Hearts and Iceberg Salad, Baby Greens Salad

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Toppings | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Gorgonzola, Smoked Bacon, Eggs, Focaccia Croutons

Proteins | Marinated and Grilled Sliced Roasted Chicken Breast, Flank Steak, Atlantic Salmon, Portobello

Dressings | Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

Fruit Tart of the Season | Fruit Coulis, Whipped Sweet Cream

Cannoli | Ricotta Cream Cheese, Chocolate Syrup

Wednesday Cold Buffet

Neighborhood Deli | \$ 52.00

Value Day Price | \$47.00

Traditional Chopped Cobb | Smoked Bacon, Tomatoes, Chopped Egg, Maytag Bleu, Italian Dressing

Grilled Chicken on Ciabatta | Roasted Red Peppers, Arugula, Grilled Red Onion, Pesto Aioli

Sliced Roast Beef on Sourdough | Aged Cheddar, Tomato, Horseradish Aioli

Vegetarian Wrap | Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade

Yellow Fin Tuna Salad on Whole Grain | Mayonnaise, Plum Tomatoes, Boston Lettuce

Terra Chips, Homemade Coleslaw, Whole Grain Mustard Potato Salad

Warm Seasonal Bread Pudding | Vanilla Bean Sauce

Homemade Shortcake | Fresh Berries, Whipped Sweet Cream

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Lunch

Boxed Lunch

Boxed Lunch To-Go | \$40.00
Minimum 10 Boxes Per Order

Groups up to 25 Guests, Select Two Sandwiches
Groups over 25 Guests, Select Three Sandwiches

Homemade Coleslaw or Whole Grain Mustard Potato Salad

Individual Bags of Potato Chips

Season's Picked Fresh Whole Fruit

Assorted Home Baked Cookies

Pepsi's® Collection of Soft Drinks and Bottled Water

Sandwich Selections

Grilled Chicken on Ciabatta | Roasted Red Peppers, Arugula, Grilled Red Onion, Pesto Aioli

Sliced Roast Beef on Sourdough | Aged Cheddar, Tomato, Horseradish Aioli

Vegetarian Wrap | Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, Tapenade

Yellow Fin Tuna Salad on Whole Grain | Mayonnaise, Plum Tomatoes, Boston Lettuce

Roasted Turkey Wrap | Brie, Spinach, Tomato Jam, Roasted Garlic Aioli

Please Add \$5.00 Per Guest for Boxed Lunches Ordered for On-Property Consumption

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Dinner

Plated Dinner

Plated Dinners Require a Minimum of 10 Guests

All Plated Dinners Include Three Courses, Artisanal Bread and Sweet Butter, Freshly Brewed Regular and Decaffeinated Starbucks® Coffee, a Selection of Harney & Sons Teas, and Iced Tea on Upon Request

First Course | Please Select One

Chef's Seasonal Soup

Baby Field Greens Salad | Grape Tomatoes, English Cucumber, Julienne Vegetables, Balsamic Vinaigrette

Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Baby Spinach Salad | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Wedge of Iceberg | Diced Tomato, Smoked Bacon, Maytag Bleu, Champagne Vinaigrette or Bleu Cheese Dressing

Tomato and Fresh Mozzarella Salad | Arugula, Basil Leaves, Fresh Black Pepper, Sea Salt, EVOO

Optional Appetizer Course

Pan Seared Lump Crab Cake | Poblano Pepper and Sweet Corn Relish, Dijon Aioli | \$8.00

Poached Jumbo Shrimp Cocktail | Remoulade, Grilled Lemon | \$8.00

Maine Lobster Ravioli | Creamy Tomato Vodka Sauce | \$10.00

Plated Entrées

Includes Chef's Choice of Seasonal Vegetables

Stuffed Pan Seared Airline Chicken Breast | Boursin Cheese, Portobello Mushroom, Sun-Dried Tomato, Whole Grain Mustard Mashed Potatoes, Grilled Asparagus, Lemon Truffle au Jus | \$56.00

Stuffed Breast of Chicken | Jamon Serrano, Manchego, Wild Mushroom Risotto, Roasted Zucchini, Saffron Béurre Blanc | \$58.00

Balsamic Marinated Sirloin | Stilton Polenta, Sautéed Brussel Sprouts, Port Wine Demi | \$68.00

Herb Crusted Filet Mignon | Roasted Shallot Red Wine Sauce, Sour Cream, Whipped Yukon Gold Potatoes | \$72.00

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Olive Oil Herb Roasted Chilean Sea Bass | Basil Citrus Sauce, Sweet Corn Milanese | \$64.00

Pan Seared Atlantic Salmon | Fingerling Potatoes, Haricot Vert, Sun-Dried Tomato Butter | \$68.00

Pan Roasted Tenderloin of Beef and Grilled Salmon | Asparagus Béurre Monte, Bordelaise Roasted Potatoes | \$76.00

Grilled Marinated Chicken and Blackened Cajun Prawns | Washington Apple Gastrique, Spinach, Israeli Cous Cous | \$72.00

Vegetarian Selections | Please Select One

Stuffed Portobello Mushroom | Lentils, Roasted Asparagus, Pomegranate

Eggplant Tower | Romesco, Fried Leeks

Plated Dinner Desserts | Please Select One

Decadent Chocolate Mousse | Sliced Berries, Whipped Sweet Cream

Fruit Tart of the Season | Fruit Coulis, Whipped Sweet Cream

Chocolate Decadence Cake | Berry Coulis

New York Cheesecake | Fresh Fruit Compote

Key Lime Pie

Individual Seasonal Fruit Pie | Vanilla Anglaise

Homemade Shortcake | Seasonal Fresh Berries, Whipped Sweet Cream

Tiramisu | Espresso Soaked Lady Fingers, Cocoa Marscapone

Flourless Chocolate Cake

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Dinner

Buffet Dinner

Buffet Dinners Require a Minimum of 20 Guests and include Freshly Brewed Regular and Decaffeinated Starbucks® Coffee, a Selection of Harney & Sons Teas, and Iced Tea on Request

Nuevo Latino | \$67.00

Southwestern Chicken Tortilla Soup | Sour Cream, Green Onion

Citrus Romaine Salad | Shaved Red Onion, Crispy Tri-Color Tortilla Strips, Chipotle Caesar Dressing

Jicama Jalapeño Slaw | Julienne Carrots, Bell Peppers, Cilantro Lime Dressing

Char-Grilled Marinated Skirt Steak Chimichurri | Garlic, Onions, Fresh Herbs

Roasted Fresh Catch | Pineapple Mango Relish, Grilled Lemon Butter

Chile-Rubbed Slow Roasted Pork Loin | Poblano and Sweet Corn Relish, Pan Jus

Frijoles Borrachos | Field Tomatoes, Minced Jalapeño, Red Onion, Cilantro

Arroz Española

Roasted Squash, Tomatoes, Onion

Cornbread | Whipped Butter

Churros | Nutella, Salted Caramel

Cinnamon-Sugar Sopapillas | Honey, Powdered Sugar

Chile Dusted Fruit Salad

Chop House | \$72.00

Chef's Seasonal Soup

Wedge of Iceberg | Diced Tomato, Smoked Bacon, Maytag Bleu, Champagne Vinaigrette or Bleu Cheese Dressing

Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Marinated Vegetable Salad | Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette

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Roasted Sliced Striploin | Grain Mustard Demi

Pan-Roasted Atlantic Salmon Filets | Tomato Caper Relish, Cumin Butter

Grilled Marinated Bone-In Pork Loin | Apple-Cranberry Chutney, Rosemary Jus

Oven Roasted Steakhouse Asparagus

Baked Potato Bar | Assorted Toppings:

Sour Cream, Smoked Bacon, Green Onion, Aged Cheddar Cheese, Soft Butter

Cheesecake | Fresh Fruit Compote

Chocolate Decadence Cake | Berry Coulis

Vivo Itailiano | \$67.00

Classic Minestrone

Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Caprese | Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, EVOO, Balsamic

Baby Spinach Salad | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Parmesan Crusted Boneless Breast of Chicken | Roasted Garlic Tomato Sauce

Grilled Salmon Puttanesca | Capers, Citrus

Baked Rigatoni | Roasted Garlic Tomato Sauce, Mozzarella, Shaved Parmesan-Reggiano

Potatoes Veusuvio

Marinated and Grilled Vegetables

Focaccia and EVOO

Tiramisu | Espresso Soaked Lady Fingers, Cocoa Mascarpone

Cannoli | Ricotta Cream Cheese, Chocolate Syrup

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Reception

Reception Display

Prices are Per Guest, Based on 90 Minutes of Service and Require a Minimum of 25 Guests

Reception Tables

Artisanal Cheese Display | \$18.00

Chef's Selection of Local and Imported Artisanal Cheeses

Dried Fruit, Nuts, Berries, Honey

Whole Grain and Water Crackers, Sliced Baguettes

Crudités | \$15.00

Display of Crisp Garden Vegetables

Buttermilk Ranch and Chipotle-Parmesan Dips

Toasted Pita Chips

Creamy Hummus and Tapenade

Seasonal Fruit Table | \$15.00

Seven Hand Cut Fruits and Berries

Honey Yogurt Dip and Nutella

European Antipasti | \$25.00

Capicola, Genoa Salami, Mortadella, Prosciutto

Fresh Mozzarella, Aged Provolone, Gorgonzola Cheeses

Marinated and Grilled Vegetables, Mushrooms, Olives, Roasted Tomatoes, Artichoke Hearts

Country Bread, Crackers, Crostini

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Signature Sweet | \$25.00

Collection of Bakery Cakes, Fruit Filled Pies and European Style Petit Fours

Chocolate Dipped Strawberries

Whipped Cream, Chocolate Shavings, Flavored Syrups

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee, Hot Cocoa, and a Selection of Harney & Sons Teas

Asian Table | \$28.00

Based on 4 Pieces per Person

Assorted Sushi Nigiri and Rolls

Warm Edamame with Sea Salt

Assorted Dim Sum to Include: Chicken Potstickers, Vegetarian Spring Rolls, Assorted Dumplings

Wasabi, Soy Sauce, Pickled Ginger, Sweet Chili, Pomegranate Ginger, Sesame Ponzu Sauces

Raw Bar | \$35.00

Based on 4 Pieces Per Person

Oysters on the Half Shell, Crab Claws, Poached Shrimp, Mussels, Assorted Sushi and Sashimi

Cocktail Sauce, House Mignonette, Wasabi, Soy Sauce, Pickled Ginger

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Reception

Reception Stations

Action Stations

Prices Based on 90 minutes of Service, and Requires a Minimum of 25 Guests

Some Stations Require an Attendant | \$175.00 Attendant Fee**

Farm Stand Chop Chop Salad | \$18.00

Romaine Hearts and Crisp Iceberg Blend

Soft Baby Field Greens

Baby Spinach Leaves

Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers

Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Maytag Bleu, Smoked Bacon, Eggs, Focaccia Croutons

Fresh Rolls and Sweet Butter

Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

Risotto Station | \$24.00

Crab, Shrimp, Grilled Chicken, Crispy Prosciutto, Asparagus, Roasted Mushrooms, Peas, Spinach, Roasted Peppers, Parmesan Cheese

The Mini Sliders | \$22.00

Choice of Two:

Grilled Mini Angus Beef Sliders | Chili Fried Onions, Chipotle Aioli

Mini Jerk Chicken Sandwiches | Smoked Gouda Cheese, Orange Aioli

Portobello Mushroom | Balsamic Reduction, Fresh Greens

Housemade Potato Chips

Creamy Coleslaw

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Mashed Potato Martini | \$23.00

Garlic and Pesto Mashed Potatoes

Cheddar, Grana Podano, Maytag Bleu, Sautéed Mushrooms, Broccoli, Diced Ham, Bacon, Green Onion, Sour Cream, Sweet Butter

Custom Pasta Creations** | \$22.00

Penne, Farfalle, and Four Cheese Tortellini Pastas

Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Spinach, Roasted Mushroom and Garlic Confit

Sweet Italian Sausage, Grilled Chicken, Shrimp

Gorgonzola and Parmesan-Reggiano Cheeses

Basil Marinara, Herb Cream, Pesto, and Vodka Sauces

Extra Virgin Olive Oil

Focaccia, Roasted Garlic and Cheese Bread

Gourmet Mac & Cheese Bar** | \$20.00

Cavatappi with New York Sharp Cheddar Sauce

Orecchiette with White Truffle Béchamel Sauce

Sautéed Toppings to Include: Grilled Chicken, Peppered Smoked Bacon, Broccoli,

Roasted Red Peppers, Cajun Fried Shallots, Balsamic Roasted Wild Mushrooms, Green Onions

Asian Stir Fry** | \$25.00

Choice of Two: Beef, Chicken, Pork, Tofu

Snap Peas, Carrots, Mushrooms, Broccoli, Bok Choy, Cabbage, Onion, Ginger

Black Bean, Chili, Garlic and Mongolian Sauces

Jasmine or Brown Rice

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Carving Stations

All Stations Include Silver Dollar Rolls and Require an Attendant | \$175 Attendant Fee

Sage and Honey Glazed Breast of Turkey | Apple-Cranberry Chutney, Herb Aioli | \$375.00 ~ 20 Portions

Slow Roasted Prime Rib of Beef | Horseradish, au Jus | \$425.00 ~ 25 Portions

Roasted Beef Tenderloin | Port-Cherry Reduction, Horseradish, Dijon Mustard | \$475.00 ~ 12 Portions

Dijon and Bourbon Marinated Pork Loin | Apple Raisin Chutney, Whole Grain Mustard Cream | \$350.00 ~ 20 Portions

Cedar Plank Roasted Salmon | Sweet Dijon Glaze | \$375.00 ~ 15 Portions

Enhance by Adding Roasted Red Potatoes and Seasonal Vegetables | \$12.00 Per Guest

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Reception Specialties

Reception Packages | Based on 90 Minutes of Service

4 Pieces Per Guest: | \$20.00 Per Guest

6 Pieces Per Guest: | \$28.00 Per Guest

8 Pieces Per Guest: | \$35.00 Per Guest

Add a Display Table with your hors d'Oeuvres Package:

Artisanal Cheese Display | Add \$15.00

Crudités | Add \$12.00

Seasonal Fruit | Add \$ 12.00

Chilled Specialties | Priced Per Dozen, Minimum Order Four Dozen

Lemon and Thyme Hummus | Crispy Pita Chip, Red Onion Marmalade | \$57.00

Diced Roma Tomatoes and Fresh Mozzarella | Basil Pesto, Focaccia | \$66.00

Melon Wrapped in Prosciutto | \$ 66.00

Belgian Endive | Bleu Cheese, Strawberry | \$63.00

Whole Grain Mustard Chicken Salad | Pretzel Cracker, Tart Apple Sweet-Chile Relish | \$63.00

Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers | \$66.00

Shrimp and Gazpacho Shooter | \$63.00

Herb Roasted Beef and Bleu Cheese Canapé | Tomato Jam | \$69.00

Poached Jumbo Shrimp with Horseradish | \$72.00

Smoked Salmon Crostini, Edemame, Pomegranate | \$69.00

Seared Ahi Tuna Flatbread, Black Sesame, Wasabi Crème | \$72.00

Hot Specialties | Priced Per Dozen, Minimum Order Four Dozen

Corn and Edamame Quesadilla | Cumin Cream | \$63.00

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Roasted Vegetable Cobbler Tart | \$66.00

Kalamata Olive, Artichoke, and Goat Cheese Tart | \$66.00

Toasted Spinach and Feta Phyllo Pockets | \$63.00

Raspberry and Brie in Puff Pastry | \$66.00

Vegetarian Spring Rolls, Sweet Chili and Soy Sauce | \$63.00

Stuffed Mushrooms Florentine | \$63.00

Mini Reuben Puffs | \$66.00

Mini Grilled Ham and Cheese Biscuits | \$66.00

Spicy Beef Empanadas | \$69.00

Thai Cashew Chicken Spring Rolls | Spicy Peanut Dipping Sauce | \$66.00

Sesame Chicken Tenders, Mango-Ginger Sauce | \$66.00

Chicken Quesadillas | Chipotle Sour Cream | \$63.00

BBQ Pork Sweet Potato Biscuits | \$66.00

Coconut Shrimp with Mango Chutney | \$69.00

Edamame Dumplings, Pomegranate Ginger Sauce | \$63.00

Beef Satay | Bangkok Peanut Sauce | \$69.00

Mini Beef Wellingtons | Mushrooms Duxelle in Puff Pastry | \$72.00

Lobster and Shrimp Spring Roll, Sweet Chili | \$72.00

Jerk Chicken on a Stick | Lime Butter Sauce | \$66.00

Dijon Baby Lamb Chop Lollipop | \$72.00

Herb and Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce | \$69.00

Scallops Wrapped in Bacon | \$72.00

Northwest Crab Cake | Chipotle Aioli | \$72.00

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Beverage

Favorite Bars

SPIRITS

Svedka Vodka, Bacardi Superior Rum, Gilbey's Gin, Sauza Gold Tequila, Jim Beam Bourbon, Canadian Mist, Grant's Family Reserve Scotch

WINE

Trinity Oaks Cabernet Sauvignon and Chardonnay, SMWE Michelle NV Brut Columbia Valley, WA, Sparkling

BEER

Budweiser, Coors Light, Corona Extra, Sam Adams Boston Lager, St. Pauli Girl N.A.

Package Bar | Priced Per Hour

1 Hour | \$22.00

Additional Hours | \$10.00 Each

Hosted Bar | Priced Per Drink

Mixed Drinks | \$9.50

Import and Specialty Beer | \$8.00

Domestic Beer | \$7.00

Wine by the Glass | \$10.00

Cordials | \$12.00

Pepsi's® Collection of Soft Drinks and Bottled Water | \$6.00

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Beverage

Appreciated Bars

SPIRITS

Finlandia Vodka, Bacardi Superior Rum, Beefeater Gin, Sauza Gold Tequila, Jack Daniels Bourbon, Canadian Club 6yr, Dewar's Scotch

WINE

Joel Gott Cabernet Sauvignon and Chardonnay, SMWE Michelle NV Brut Columbia Valley, WA, Sparkling

BEER

Budweiser, Coors Light, Corona Extra, Sam Adams Boston Lager, St. Pauli Girl N.A

Package Bar | Priced Per Hour

1 Hour | \$26.00

Additional Hours | \$12.00 Each

Hosted Bar | Priced Per Drink

Mixed Drinks | \$11.00

Import and Specialty Beer | \$8.00

Domestic Beer | \$7.00

Wine by the Glass | \$11.00

Cordials | \$14.00

Pepsi's® Collection of Soft Drinks and Bottled Water | \$6.00

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Energize

Performance Foods- Breakfast

Keep your Attendees Energized with these Performance Foods:

Anti-Oxidant Rich Blueberries, Sun-Dried Raisins and Orchard Apples Whole Nuts, Especially Raw Almonds, Omega 3 Rich Walnuts and Flax Seed Low Fat Proteins and Whole Grain Carbohydrates Natural Yogurt and Whole Grain Granola for Sustained Focus All Day

Prices are Per Guest and Based on a 60 Minute Service and Carries no Minimum
Breakfast | \$34.00

Orange and Cranberry Juices

Ripe and Delicious Hand Fruit

Freshly Baked Low-Fat Morning Pastries with Fruit Preserves

Pure and Natural Granola and Energy Bars

Please Select One of the Following:

Broccoli and Cheddar Cheese Frittata

Scrambled Eggs | Potato Hash

Omelet | Avocado, Jack Cheese and Salsa

Artichoke Strata | Roasted Tomato Sauce

Brewed Coffee, Decaffeinated Starbucks® Coffee, Hot Cocoa and a Selection of Harney & Sons Teas

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Energize

Performance Foods - AM & PM Breaks

Keep your Attendees Energized with these Performance Foods:

Anti-Oxidant Rich Blueberries, Sun-Dried Raisins and Orchard Apples Whole Nuts, Especially Raw Almonds, Omega 3 Rich Walnuts and Flax Seed Snacking Vegetables, Low Glycemic Indexed Legumes Natural Yogurt and Whole Grain Granola for Sustained Focus All Day

Prices are Per Guest, Based on a 60 Minute Service and Carries No Minimum

Beverage Service

60 Minute Service | \$10.00

Half-Day Service | \$ 18.00

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Harney & Son's Teas

Pepsi's® Collection of Soft Drinks and Bottled Water

AM Breather Enhancements

Price for up to 3 | \$14.00

Price for up to 5 | \$ 20.00

Designer Trail Mix Station | Sunflower Seeds, Mixed Dried Fruits, Almonds, Mixed Nuts, Pretzels

Pure and Natural Granola and Energy Bars

Yogurt Parfaits | Granola and Berries

Ripe and Delicious Whole Fruit

Fruit Smoothies | Yogurt, Honey, Seasonal Fruits and Berries

Sliced Melons, Seasonal Fruits and Berries

Roasted Nuts

Hummus with Pita and Celery

Beef Jerky

Deviled Eggs

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Energize

Performance Foods - Lunch

Keep your Attendees Energized with these Performance Foods:

This Buffet Requires a Minimum of 20 Guests
Energizer Buffet | \$50.00

Choice of Soup | Lentil Soup, Minestrone or Navy Bean with Ham Soup

Spinach Salad | Mushrooms and Roasted Nuts

Rigatoni | Roasted Tomato Sauce and Seasonal Vegetables

Grilled Chicken | Whole Grain and Leafy Green Salad

Seasonal Fresh Vegetables

Sliced Fruits and Fresh Berries | Yogurt Honey Dressing

Brewed Coffee, Decaffeinated Starbucks® Coffee, Hot Cocoa and a Selection of Harney & Sons Teas

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General Information

Terms and Conditions Part I

Agreement to Banquet Event Policies

General Menu Information: Current menus and prices are subject to change without notice. Menu prices are guaranteed ninety (90) days prior to the contracted event date. We will make every effort to adjust menus to conform to religious and/or dietary preferences. Our Sales and Event Team, along with our Culinary team, will gladly customize a menu to meet your specific needs.

Guarantees of All Food and Beverage: Final guarantee for food and beverage functions will be due three (3) business days prior to your contracted event arrival date. If no guarantee is received, the expected contracted amount will become the guarantee. Should the number of guests decrease after this deadline, billing will still be based upon this final guaranteed amount.

Service Charge, Event Fee and Sales Tax: Prices are exclusive of 24% Service Charge, a 5% Event Fee on Food & Beverage only and 9.5% Sales Tax. Included in the 24% Service Charge is a 17.5% charge that is paid directly to the employee(s) providing the service.

Tax Exempt Status: The State of Washington requires an approved 501(c)(3) tax exemption form from the tax exempt organization prior to arrival.

Payment Arrangements:

Cash, Check and Credit Card Payments: All functions must be paid for in advance unless direct billing privileges have been approved by the hotel accounting department. Functions may be guaranteed for payment or paid with the following credit cards: American Express, Diner's Club, Master Card or Visa.

Billing: If credit has been extended, payment of the hotel balance due should be made upon receipt of the bill. All accounts not paid within 30 days are subject to a finance charge of (1.5%) per month of the unpaid balance, which is an annual percentage of 18%.

Confirmation of Event Requirements and Event Space: Confirmation of final menu items, room arrangements and other details pertaining to this function are outlined on the signed Event Order. The signed Event Order is due back to the Hotel no later than three (3) weeks prior to contracted arrival date. Function rooms are assigned by Hotel based upon guaranteed minimum number of guests. The Hotel reserves the right to change function rooms at any point should the number of attendees decrease/increase of when the Hotel deems necessary, unless otherwise noted in the contract.

Audio Visual: Extensive audio visual aids are available through Presentation Services Audio Visual (PSAV), our preferred in-house audio visual supplier. Your Event Manager can arrange products and services for your event. Current pricing is subject to change without notice. If you choose to provide your own audio visual for your event, this must be confirmed prior to the event as possible fees will apply.

Parking: Day and Overnight Valet parking is available 24 hours per day. Parking charges are inclusive of current Sales Tax and may change without notice.

Room Re-Sets: Resetting of function room(s) within (24) hours of event date will result in an additional fee based on size of room and complexity.

Outside Food and Beverage: No food, beverage, or alcoholic drinks shall be brought into the Hotel by patrons or attendees from outside sources without special permission from Hotel. The Hotel reserves the right to charge for such services if approved by Hotel. Any unauthorized outside Food and Beverage is subject to removal by Hotel personnel.

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Alcohol and Minors: The hotel does not permit the serving of alcohol to anyone under the age of (21) or anyone under the influence of alcohol, in accordance with the Washington State Beverage Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws of the State of Washington.

Guest Responsibility: The group/client scheduling an event agrees to assume full responsibility for the conduct of its guests/attendees.

Signs/Displays/Decorations: The Hotel will not permit the affixing of anything to the walls, floors or ceilings with nails, staples, adhesives or any other substance without prior Hotel approval. All signs, displays, or decorations proposed for an event are subject to the Hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, display or exhibits will be permitted in the public areas of the Hotel without prior Hotel approval. All decorations must meet approval of the Bellevue Fire Department. Flammable substances and smoke machines are not permitted in the building or anywhere on the Hotel's premises.

Split Menu: If split entrees are requested, the plated salad, accompanying starch and vegetable, and dessert will remain the same for all guests. You may choose up to three (3) entrée choices for your function. The cost of the higher priced entrée will be charged for all entrees/guests.

Limited Menus: If an event is booked within seven (7) days of the arrival date, menu selections may be limited, based upon availability. This also applies to events that have not selected their menu within seven (7) days of the function date.

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

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General Information

Terms and Conditions Part II

Shipping/Receiving:

We understand that some groups will need to ship materials to the Hotel for their conference/meeting. While we will accept a minimum amount of boxes at no charge, larger shipments are subject to storage fees. In the event that materials are shipped for an event, please follow the following instructions:

The Hotel must be notified and approve, in advance, that materials are being sent. The Hotel must be informed of the quantity, arrival date, and shipper at least three working days in advance of the delivery. Packages will not be accepted more than 5 days prior to group arrival.

Each piece received must be labeled with name of function, date of function and Event Manager/Coordinator responsible for your function. Groups must make arrangements to ship their materials out of the Hotel.

The guest or organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements.

The hotel will store properly sealed and labeled materials for up to three (3) days following the function.

Security:

If organization/client requests additional security to protect exhibits, merchandise or to monitor attendance of their event, Hotel will secure this request/need and will charge the organization/client accordingly. The Hotel may also require additional security for some event/functions types, if this is required then the Hotel will secure additional security and charge organization/client accordingly.

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Meeting Packages

Day Meeting Package

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage, Meeting Space, Technology and Meeting Support Services. The items below are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting.

All-Day Food & Beverage

Continuous Service (7am-5pm)

Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee, Hot Cocoa, and a Selection of Harney & Son's Teas

Assorted Pepsi® Soft Drinks and Bottled Still and Sparkling Water

Ripe Seasonal Hand Fruit

Executive Continental Breakfast (7am-9am)

Orange and Grapefruit Juice

Sliced Melons, Seasonal Fruits and Berries

Assorted Breakfast Cereals | Bananas, Whole, 2%, Skim Milk

Individual Fruit and Plain Yogurts

Assorted Bagels | Low Fat and Regular Cream Cheese

Freshly Baked Morning Pastries | Fruit Preserves and Butter

AM Breather (10am)

Designer Trail Mix Station | Raisins, Sunflower Seeds, Mixed Dried Fruits, Nuts, Pretzels

Pure and Natural Granola and Energy Bars

Crumbly Coffee Cake

Lunch:

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Menu Driven or Buffet Based on Group Size

PM Pause (2:30pm)

Assorted Bite Sized Candies

Assortment of Housemade Cookies

Crudit  and Dips Display, Assorted Cheese Platter with Crackers

Technology Support Services

(1) LCD Projector with Cart, Power Strip, Skirted and Draped Screen

(2) Easel Flipcharts, Assorted Markers, and Pads

(1) High Speed Internet Access Connection

(1) Microphone

Meeting Support Services

Dedicated Executive Meeting Manager on Site

Meeting Room

Complimentary Storage of Materials

Up to 150 Complimentary Copies

Complimentary Access to Business Center for Attendees

Meeting Planner Tool Kit

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