

BASIL'S DAY MEETING PACKAGES

PACKAGE PRICE INCLUDES:

MAIN MEETING ROOM:

APPROPRIATE TO THE ANTICIPATED NUMBER OF GUESTS AND SET UP IN THE STYLE OF YOUR CHOICE WITH PADS, PENS, HARD CANDIES, COMPLIMENTARY PARKING THE DAY OF THE EVENT. AND BASIC MEETING ROOM WI-FI. ROOM SET FEE TO APPLY.

CONTINENTAL BREAKFAST:

ASSORTED PREMIUM BOTTLED JUICES, FRESHLY BREWED STARBUCKS® COFFEE, DECAFFEINATED COFFEE AND TAZO® TEA, ASSORTED BREAKFAST DANISH, MUFFINS AND SCONES, SLICED SEASONAL FRUIT AND BERRY DISPLAY, INDIVIDUAL YOPLAIT YOGURT SERVED FOR ONE HOUR.

MID-MORNING BREAK:

FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE AND TAZO TEAS, ASSORTED SOFT DRINKS, PELLEGRINO'S AND BOTTLED WATER.

BUFFET LUNCHEON:

CHOICE OF ONE OF OUR SEVEN BUFFET LUNCHESES WITH ASSORTED DESSERTS, STARBUCKS COFFEE AND DECAFFEINATED COFFEE AND TAZO HOT OR ICED TEA. GROUPS UNDER 20, PLEASE SELECT UP TO TWO PLATED LUNCH ENTREES AND ONE SALAD AND DESSERT SELECTION.

AFTERNOON BREAK:

FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE AND TAZO TEAS, ASSORTED SOFT DRINKS, PELLEGRINO'S AND BOTTLED WATER PLUS A VARIETY OF TWO SNACKS OF YOUR CHOICE

MEETING SUPPLIES:

PENS, NOTEPADS, MASKING TAPE, FLIP CHART AND HARD CANDIES.

BASIL'S MEETING PACKAGE RATES:

BASIL'S FULL DAY MEETING PACKAGE: \$77 PER PERSON

BASIL'S* HALF DAY MEETING PACKAGE: \$70 PER PERSON

*HALF DAY MORNING PACKAGE INCLUDES: CONTINENTAL BREAKFAST, MID-MORNING REFRESH, LUNCH AND ALL MEETING AMENITIES. *HALF DAY AFTERNOON PACKAGE INCLUDES: LUNCH, AFTERNOON BREAK AND ALL MEETING AMENITIES

GROUPS OF LESS THAN 20 GUESTS ARE SUBJECT TO A \$5.00 PER PERSON ADDITION, MINIMUM CHARGE OF 15 PERSONS

BASIL'S DAY MEETING PACKAGES FROM BASIL'S KITCHEN INCLUDE

EMBASSY SUITES CONTINENTAL

ASSORTED PREMIUM BOTTLED JUICES
FRESHLY BREWED STARBUCKS® COFFEE, DECAFFEINATED COFFEE AND TAZO® TEA
ASSORTED BREAKFAST DANISH, MUFFINS AND SCONES
SLICED SEASONAL FRUIT AND BERRY DISPLAY
INDIVIDUAL YOPLAIT YOGURT

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### MID-MORNING BEVERAGE REFRESH

FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE AND TAZO TEAS, ASSORTED SOFT DRINKS, PELEGRINO'S,  
BOTTLED JUICES AND BOTTLED WATER.

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CHOOSE FROM ANY ONE OF THESE SIX LUNCH BUFFETS:

BASILS DELI BUFFET, MEDITERRANEAN BUFFET,
SOUTHWESTERB FIESTA BUFFET, PACIFIC NORTHWEST BUFFET
PIKE PLACE MARKET BUFFET, CLASSIC BARBEQUE BUFFET
OR
CREATE YOUR OWN BUFFET (TWO ENTRÉE)

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### AFTERNOON BREAK SERVICE:

FRESH STARBUCKS COFFEE, DECAFFEINATED COFFEE, SELECT TAZO TEAS,  
ASSORTED SOFT DRINKS, PELLEGRINO'S AND BOTTLED WATERS

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TO INCLUDE TWO SELECTIONS FROM THE FOLLOWING:

FRESHLY BAKED ASSORTED COOKIES

FRUIT & NUT TRAIL MIX

ASSORTED BROWNIES,
TRI-COLOR TORTILLA CHIPS WITH SALSA AND GUACAMOLE
LEMON & MACAROON BARS,
JUMBO PRETZELS WITH BEER CHEESE FONDUE
FRESHLY POPPED POPCORN
VEGETABLE CRUDITÉ PLATTER WITH HERBED GREEK YOGURT DIP
PROTEIN & KIND BARS
HOUSE MADE FLAT BREAD WITH OLIVE TAPENADE AND GRANA PADANO
SEASONAL CUT FRUIT WITH HONEY LIME YOGURT DIP
ASSORTED CANDY BARS
OR MIXED NUTS & PRETZELS

LUNCH BUFFET SELECTIONS:

GROUPS OF LESS THAN 20 GUESTS ARE SUBJECT TO A \$5.00 PER PERSON ADDITION, MINIMUM CHARGE OF 15 PERSONS.

ALL BUFFETS INCLUDE FRESHLY BREWED STARBUCKS® REGULAR, DECAFFEINATED COFFEE AND TAZO TEA SERVICE,
MILK OR ICED TEA IS AVAILABLE UPON REQUEST.
ADD ASSORTED SOFT DRINKS AND PELLEGRINO'S FOR \$4.00 EACH.

BASIL'S DELI BUFFET

ARCADIAN LETTUCE SALAD

MEDITERRANEAN BUFFET

SPICY TOMATO BISQUE

CUCUMBER, TOMATO AND CARROT W/ ASSORTED DRESSINGS

BASIL'S COBB SALAD

CHICKEN, BACON, TOMATO, BLEU CHEESE, OLIVE, EGG, BUTTERMILK RANCH

HICKORY SMOKED TURKEY, SLICED SALAMI,

PESTO CHICKEN SALAD, HERBED ROAST BEEF

SWISS, AGED CHEDDAR & PROVOLONE CHEESE

ASSORTED BREADS, BAGUETTES AND MINI BRIOCHE ROLLS

**SLICED TOMATOES, WILD ARUGULA, RED ONION,
DILL PICKLE SPEARS,**

DIJON MUSTARD, PESTO MAYONNAISE, SPICY LEMON AIOLI

VARIETY TIM'S CASCADE POTATO CHIPS

SEASONAL FRUIT SALAD

CARROT CAKE TOWER

BUTTERCREAM ICING, TOASTED WALNUT

MIXED TOMATO, HERBS AND CREAM

ANTIPASTO SALAD

GENOA SALAMI, ARTICHOKE HEARTS, TOMATO, FRESH MOZZARELLA, PEPPERONCINI,
SUNDRIED TOMATO/BASIL VINAIGRETTE

PAN SEARED CHICKEN BREAST

TOMATO, KALAMATA OLIVE, GARLIC, HERBS

FETA CRUSTED SALMON

LEMON CAPER ROSEMARY WHITE WINE SAUCE

PESTO ORZO

ROMA TOMATO, PESTO, MOZZARELLA

RATATOUILLE PROVENÇALE

GARLIC BREAD & FOCACCIA BREAD

LEMON RICOTTA CHEESECAKE

LUNCH BUFFET SELECTIONS:

SOUTHWESTERN FIESTA BUFFET

MIXED GREENS SALAD

ROASTED CORN, COTIJA CHEESE, TOMATO, TORTILLA CHIPS,
POBLANO RANCH DRESSING

BLACK BEAN & ROASTED CORN SALAD

CHICKEN ENCHILADAS

AGED CHEDDAR, CREAM CHEESE, PEPPERJACK, BLUE CORN TORTILLAS,

PACIFIC NORTHWEST BUFFET

ARCADIAN GREENS SALAD

CUCUMBER, TOMATO, CARROT, STONEGROUND MUSTARD VINAIGRETTE

ROASTED BEET & ARUGULA SALAD

CARAMELIZED WALNUTS, GOAT CHEESE, ONION, HONEY SHALLOT
VINAIGRETTE

SEARED PACIFIC SALMON

SPICY ENCHILADA SAUCE

CARNE ASADA TACOS

MARINATED SKIRT STEAK, CILANTRO MOJO, PICO DE GALLO,
FLOUR TORTILLAS

SPANISH RICE

TEJANO PINTO BEANS

SALSA, SOUR CREAM & GUACAMOLE

TRI-COLORED TORTILLA CHIPS

CHURROS W/CAJETA CARAMEL & FLAN W/FRESH BERRIES

WILD MUSHROOM, SWEET CORN SAUCE, NORTHWEST MICROGREENS

ROASTED LEMON & THYME CHICKEN BREAST

OLIVE OIL POACHED CHERRY TOMATO, PAN JUS

NORTHWEST POTATO GRATIN

LOCAL LEEK & GOAT CHEESE CREAM SAUCE

LEMON GARLIC ROASTED ASPARAGUS

WASHINGTON APPLE CRISP &

FRESH BERRY TARTS

LUNCH BUFFET SELECTIONS:

PIKE PLACE MARKET

SPINACH SALAD

WALLA WALLA ONIONS, ROASTED MUSHROOMS, APPLEWOOD
BACON, FETA CHEESE & BALSAMIC VINAIGRETTE

NORTHWEST SEAFOOD CHOWDER

PACIFIC SALMON

WHITE BEAN AND KALE RAGOUT

BRAISED BEEF SHORT RIBS

NORTHWEST MUSHROOM DEMI GLACE

FIRE ROASTED BROCCOLI

CLASSIC BARBEQUE BUFFET

MIXED GREENS SALAD

CUCUMBER, TOMATO, CARROT, BUTTERMILK RANCH DRESSING

RED BLISS MUSTARD POTATO SALAD

CHIPOTLE GRILLED CHICKEN BREASTS

SLOW SMOKED BEEF BRISKET

BBQ PULLED PORK

PICKLES, SLICED CHEESE & TRADITIONAL BBQ CONDIMENTS

MIXED VEGETABLE QUINOA
ESPRESSO CHEESECAKE & MACAROONS

CREAMED CORN
VARIETY TIM'S CASCADE POTATO CHIPS
SEASONAL FRUIT SALAD
RED VELVET CAKE & CHEESECAKE

CREATE YOUR OWN LUNCH BUFFET:

ALL CREATE YOUR OWN LUNCH BUFFETS INCLUDE ROLLS AND BUTTER ALONG WITH CHEF'S CHOICE DESSERT ASSORTMENT

PLEASE SELECT TWO SALADS FROM BELOW

TUSCAN PASTA SALAD
ASPARAGUS, TOMATO, ARTICHOKE HEART, RED PEPPER, BLACK OLIVE,
PEAS, PINENUT, PARMESAN, HERB VINAIGRETTE

CLASSIC CAESAR SALAD
GARLIC CROSTINI, SHAVED AGED PARMESAN,
CREAMY CAESAR DRESSING

TRADITIONAL GREEK SALAD
TOMATO, RED ONION, KALAMATA OLIVE, CUCUMBER, FETA CHEESE,
HERBED RED WINE VINAIGRETTE

BASIL'S HOUSE SALAD
TOMATO, CUCUMBER, FETA, ASSORTED DRESSINGS

SPINACH SALAD
WALLA WALLA ONIONS, ROASTED MUSHROOMS, APPLEWOOD BACON,
FETA CHEESE & BALSAMIC VINAIGRETTE

STRAWBERRY ARUGULA SALAD
TOASTED ALMOND, FETA CHEESE, CHAMPAGNE VINAIGRETTE

ENTRÉE SELECTIONS

SEARED PACIFIC SALMON
SWEET CORN SAUCE, WILD MUSHROOM

BRAISED BEEF SHORT RIBS
NORTHWEST MUSHROOM DEMI GLACE

GRILLED CHICKEN BREAST PICATTA
LEMON CAPER GARLIC SAUCE, ROMA TOMATO, ITALIAN PARSLEY

PAN SEARED CHICKEN BREAST
TOMATO, KALAMATA OLIVE, GARLIC, HERBS

DUNGENESS CRAB STUFFED PACIFIC FLOUNDER
SMOKED PAPRIKA LOBSTER CREAM SAUCE, CHERRY TOMATO,
MICROGREENS

WILD MUSHROOM RAVIOLI
ASPARAGUS, SHERRY CREAM SAUCE

ROASTED PORK LOIN
APPLE, THYME, ONION, PAN JUS

GRILLED NEW YORK STRIP STEAK
MUSHROOM/SWEET ONION MARSALA REDUCTION

PLEASE SELECT TWO ACCOMPANIMENTS FROM BELOW

OVEN ROASTED VEGETABLE RATATOUILLE

LEMON GARLIC ASPARAGUS

ROASTED BROCCOLINI W/GARLIC & PARMESAN

Prices do not include Washington state sales tax and 21% gratuity (of which 50% is given to the service team)
*The Embassy Suites and Basils Kitchen prepares items that may not meet the recommended temperatures of the health department.
These items may increase the likelihood of a food-borne illness

GARLIC WHIPPED POTATOES

HERBED PESTO ORZO

ROSEMARY ROASTED RED POTATOES

Two Entrees included / Three Entrees \$5.00 per person additional

PLATED LUNCH: STARTER & DESSERT SELECTIONS

PLATED THREE COURSE LUNCH INCLUDE CHOICE OF SALAD, ENTRÉE, DESSERT, WARM ROLLS AND BUTTER

ALONG WITH STARBUCKS® COFFEE, TEA SERVICE.

ADD ASSORTED SOFT DRINKS AND PELLEGRINO'S FOR \$4.00 EACH

STARTER SALADS

PLEASE SELECT ONE FOR ALL GUESTS TO BEGIN YOUR MEAL

ARCADIAN LETTUCE SALAD

CUCUMBER, TOMATO, CARROT, BALSAMIC VINAIGRETTE

CAESAR SALAD

CRISP ROMAINE, GARLIC CROUTONS, SHAVED PARMESAN,
HOUSE MADE CAESAR DRESSING

INSALATA CAPRESE

SLICED ROMA TOMATOES LAYERED WITH FRESH MOZZARELLA AND BASIL TOPPED
WITH EXTRA VIRGIN OLIVE OIL, BALSAMIC REDUCTION AND SEA SALT

ROASTED BEET & ARUGULA SALAD

CARAMELIZED WALNUTS, GOAT CHEESE, ONION, HONEY SHALLOT
VINAIGRETTE

NORTHWEST SPINACH SALAD

WALLA WALLA ONIONS, ROASTED MUSHROOMS, APPLEWOOD BACON, FETA CHEESE

DESSERT SELECTIONS

PLEASE SELECT ONE FOR ALL GUESTS TO FINISH YOUR MEAL

NEW YORK CHEESECAKE W/ BERRY COULIS

TIRAMISU TRANCIO W/ ESPRESSO SOAKED LADY FINGERS

CLASSIC RED VELVET CAKE

CHOCOLATE DOUBLE LAYER CAKE W/ CHANTILLY CREAM

CARROT CAKE W/ CREAM CHEESE ICING

SEASONAL SORBET OR VANILLA ICE CREAM W/ ROLLED GAUFRETTE

SALTED CARAMEL GELATO

& BALSAMIC VINAIGRETTE

PLATED LUNCH: ENTREE SELECTIONS

YOU MAY CHOOSE UP TO TWO ENTRÉE SELECTIONS FOR YOUR PLATED LUNCH AND EACH SELECTION WILL BE BILLED AT THE HIGHER PRICED ENTRÉE.

PLATED THREE COURSE LUNCH INCLUDE CHOICE OF SALAD, ENTRÉE, DESSERT, WARM ROLLS AND BUTTER

ALONG WITH STARBUCKS® COFFEE, TEA SERVICE.

GRILLED NORTHWEST SALMON

NORTHWEST SALMON, MIXED VEGETABLE QUINOA, ORANGE CITRUS GLAZE

WILD MUSHROOM RAVIOLI

ASPARAGUS, SHERRY CREAM SAUCE

CHICKEN MUSHROOM MARSALA

SEASONAL VEGETABLE, GARLIC WHIPPED POTATO, WILD MUSHROOM MARSALA SAUCE

***GRILLED MARINATED NEW YORK STEAK**

GARLIC WHIPPED POTATOES, ARGENTINIAN CHIMICHURRI SAUCE, SEASONAL VEGETABLE

NORTHWEST CRAB CAKES

DUNGENESS CRAB CAKES, HERBED LEMON RISOTTO, SEASONAL VEGETABLES

BRAISED PORK SHOULDER

SAUTÉED BRUSSEL SPROUTS & PANCETTA, GARLIC WHIPPED POTATOES, BALSAMIC REDUCTION

PAN SEARED CHICKEN BREAST

TOMATO, KALAMATA OLIVE, GARLIC, HERBS, SEASONAL VEGETABLE, ROASTED RED POTATOES

***PETITE TOP SIRLOIN**

GARLIC WHIPPED POTATOES, SEASONAL VEGETABLE, BALSAMIC DEMI-GLACE

VEGAN AND OTHER VEGETARIAN OPTIONS ARE AVAILABLE UPON REQUEST.

CATERING AND EVENTS POLICY:

Prices do not include Washington state sales tax and 21% gratuity (of which 50% is given to the service team)
*The Embassy Suites and Basils Kitchen prepares items that may not meet the recommended temperatures of the health department.
These items may increase the likelihood of a food-borne illness

MENUS

WE WOULD BE HAPPY TO PROVIDE YOU WITH A CUSTOMIZED MENU SPECIFICALLY FOR YOUR EVENT.

FOOD AND BEVERAGE POLICY

DUE TO HEALTH DEPARTMENT REGULATIONS AND CATERING INDUSTRY STANDARDS ALL FOOD AND BEVERAGE MUST BE PROVIDED BY BASIL'S KITCHEN. ANY FOOD NOT CONSUMED AT THE EVENT MAY NOT BE REMOVED FROM THE HOTEL. ALL HOT AND COLD FOOD CAN BE DISPLAYED NO MORE THAN 1.5 HOURS. ALL BUFFETS ARE BROKEN DOWN AFTER 1.5 HOURS.

PLANNING YOUR EVENT

TO ENSURE AVAILABILITY OF MENU ITEMS, FULL MENU SELECTIONS ARE REQUIRED A MINIMUM OF FOURTEEN (14) BUSINESS DAYS PRIOR TO THE START OF YOUR FUNCTION REQUESTS RECEIVED AFTER THIS REQUIREMENT MAY BE SUBJECT TO ADDITIONAL LABOR CHARGES OR LIMITED AVAILABILITY OF MENU ITEMS.

GUARANTEES

WE REQUIRE A FINAL GUEST COUNT SEVEN (7) BUSINESS DAYS PRIOR TO YOUR EVENT YOU WILL BE BILLED FOR YOUR FINAL GUARANTEE. FOOD WILL BE PROVIDED FOR THE GUARANTEE NUMBER. NO ADDITIONAL FOOD MAY BE ADDED DURING THE FUNCTION WITHOUT CONSENT OF THE MANAGER ON DUTY. CREDIT MUST BE ESTABLISHED TO PROVIDE ADDITIONAL FOOD. IF A GUARANTEE IS NOT PROVIDED YOUR LAST ESTIMATE BECOMES YOUR GUARANTEE. GUARANTEES ARE NOT SUBJECT TO REDUCTION.

PAYMENT

WE REQUIRE ALL CATERING EVENTS TO BE PAID IN FULL 7 DAYS PRIOR TO THE EVENT. A DEPOSIT MAY BE REQUIRED AT TIME OF BOOKING.

PLATED LUNCHEES AND DINNERS

YOU MAY CHOOSE UP TO TWO ENTRÉE SELECTIONS FOR YOUR PLATED LUNCH AND DINNER. EACH SELECTION WILL BE BILLED AT THE HIGHER PRICED ENTRÉE. YOU ARE REQUIRED TO GIVE THE EXACT NUMBER OF EACH ENTRÉE THREE BUSINESS DAYS PRIOR TO YOUR EVENT, OR WITH YOUR GUARANTEE.

ALCOHOL SERVING POLICY

IN COMPLIANCE WITH WASHINGTON STATE LIQUOR CONTROL BOARD REGULATIONS, ALL ALCOHOLIC BEVERAGES MUST BE PROVIDED AND SERVED BY BASIL'S KITCHEN AND BAR. NO OUTSIDE ALCOHOLIC BEVERAGES WILL BE ALLOWED. ANY OUTSIDE ALCOHOL BEVERAGES WILL BE CONFISCATED, THE HOST WILL BE CONTACTED, AND THE GUEST MAY BE REQUIRED TO LEAVE THE EVENT. ALL EVENTS WITH ALCOHOL SERVICE WILL HAVE LAST CALL AT 11:30P.M AND WILL CEASE AT 12:00A.M. IN ORDER TO SERVE A GUEST ALCOHOLIC BEVERAGES OF ANY KIND, THEY MUST BE 21 YEARS OR OLDER AND POSSESS VALID AND LEGAL IDENTIFICATION. ANY GUEST THAT LOOKS UNDER THE AGE OF 40 MAY BE REQUIRED TO SHOW PROOF OF AGE BEFORE BEING SERVED ANY ALCOHOLIC BEVERAGE.