Catering Menn 2024



Our goal is to bring the best of the Pacific Northwest to your plate. We've partnered with some of the best local farms and purveyors to provide the freshest ingredients while supporting our local farmers and distributors. Our highest priority is ensuring the consistency and quality of our product to provide our guests a memorable and enjoyable experience.



BREAKFAST



Priced per person. Based on 30 minute service.

Plated Breakfasts include Orange Juice, Assorted Pastries and Starbucks Coffee, Decaffeinated Coffee & Tazo Teas

V - Vegetarian | GF - Gluten Free | DF - Dairy Free

ALL AMERICAN | 30

Cage-Free Scrambled Eggs *Tillamook Cheddar, Fresh Chives*| GF *Roasted Red Breakfast Potatoes, Fresh Herbs*| V|GF|DF Choose One: Applewood Smoked Bacon| GF|DF Country Sausage Links| DF Turkey Sausage| DF

NORTHWEST FRITTATA | 35

Cage-Free Eggs| GF House Smoked Salmon, Feta Cheese, Tomatoes, Spinach, Scallion, Walla Walla Onion Baby Arugula Salad with Apple Cider Vinaigrette Country Fried Yukon & Red Potatoes

GARDEN OMELET | 32

Cage-Free Eggs| V|GF Foraged Mushroom, Tomatoes, Spinach, Sweet Peppers, Onion and Tillamook Cheddar Country Fried Red Potatoes

HEALTHY WRAP | 32

Cage-Free Egg Whites| V Baby Spinach, Feta Cheese, Onion, Tomatoes, Foraged Mushrooms, Whole Wheat Tortilla Roasted Roma Tomato

BREAKFAST ENHANCEMENTS

Greek Yogurt Parfait, Fresh Mixed Berries, House Made Granola, Toasted Coconut	8
Simple Smooth Smoothies, Strawberry-Banana & Tropical Mango	8
Seasonal Diced Fruit Cup	8



Based on the model of the traditional old-world village bakery; the bread has unique characteristics because of the use of available regional ingredients. The rustic European breads and baked goods from Macrina use as many indigenous products as possible as well as organic grains and natural ingredients

A 22% service charge plus applicable taxes will be added. 14.96% of the service charge is paid to your server as a gratuity. 16500 Southcenter Parkway, Seattle, WA 98188

206-575-8220

Continental Breakfast

Priced per person. Based on 60 minute service. Group of less than 20 guests are subject to a \$120 set up fee Includes Starbucks Coffee, Decaffeinated Coffee & Tazo Teas.

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CONTINENTAL | 29

Fresh Chilled Orange and Apple Juice Market Fresh Sliced Fresh Fruit and Bananas| V|GF|DF Freshly Baked Croissants, Muffins and Scones| V Fruit Preserves and Butter Assorted Individual Yogurt Cups

EXECUTIVE CONTINETAL | 35

Fresh Chilled Orange and Cranberry Juice Market Sliced Fresh Fruit, Berries and Bananas| V|GF|DF Freshly Baked Croissants, Muffins and Scones| V Fruit Preserves and Butter Assorted New York Style Bagels & Cream Cheese| V Parfait Station, *Honey Greek Yogurt, House Made Granola and Seasonal Berries*| V Assorted Dry Cereals, Dried Fruits| V Skim and Low-Fat Milk

BREAKFAST ENHANCEMENTS

Country Sausage, Cage-Free Egg, Tillamook Cheddar English Muffin Breakfast Sandwich	8
Smoked Bacon, Cage-Free Egg and Tillamook Cheddar Croissant Breakfast Sandwich	8
Buttermilk Biscuits & Sausage Gravy	9
Build Your Own Yogurt Parfait: Honey Greek Yogurt, House Granola and Mixed Berries	9
Bob's Red Mill Steel Cut Oatmeal served with Brown Sugar, Candied Walnuts, Dried Cranberries,	
Golden Raisins and 2% Milk	8



Alki Bakery has been family owned and operated since its beginning on Seattle's Alki Beach in 1985. Their success over the last 25 years has been the result of the hard work and passion of the people who work with them. Alki Bakery has been chosen multiple times as "Favorite Bakery" and as a "People's Pick" finalist by Seattle locals. Many products have also won awards and accolades from local and national publications

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Breakfast Buff

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MT. RAINIER | 42

Fresh Chilled Orange and Cranberry Juice Market Fresh Sliced Fresh Fruit and Bananas| V|GF|DF Freshly Baked Croissants, Assorted Muffins, Scones and Breakfast Breads| V Served with Butter and Fruit Preserves Gluten Free Steel Cut Oats| V|GF with Brown Sugar, Toasted Almonds, Golden Raisins, 2% Milk Cage-Free Scrambled Eggs| V|GF Tillamook Cheddar Cheese, Fresh Chives Breakfast Potatoes| V|GF|DF Applewood Smoked Bacon| GF|DF Maple Sausage| DF Assorted Individual Yogurts| V

PUGET SOUND | 45

Fresh Chilled Orange, Apple Juice and Cranberry Juice Market Fresh Sliced Fresh Fruit, Berries and Bananas| V|GF|DF Freshly Baked Croissants, Assorted Muffins, Scones and Breakfast Breads| V Served with Butter and Fruit Preserves Yogurt Parfait Station| V Honey Greek Yogurt, House Made Granola and Berries House Smoked Salmon Frittatas| GF Cage-Free Eggs, Smoked Salmon, Capers, Onions, Tomatoes, Parmesan Cheese and Spinach Yukon Gold Breakfast Potatoes| V|GF|DF Applewood Smoked Bacon| GF|DF Maple Sausage| DF Apple Crepes Raspberry Coulis| V|DF

BREAKFAST ENHANCEMENTS

Buttermilk Pancakes	10
Malted Golden Waffles	10
Cinnamon French Toast	10
Apple Crepes	12
All served with	
Sweet Butter & Crème Chantilly, Warm Maple Syrup, Fresh Seasonal Berries	

ADD A SPECIALTY BAR

MIMOSA BAR 19 PER PERSON | PER HOUR

Celebrate your event with a Sparkling Mimosa. Freixent Blanc de Blanc, Orange, Pineapple, Grapefruit and Cranberry Juice. Top it off with an assortment of Fresh Berries

BLOODY MARY BAR 20 PER PERSON | PER HOUR

Create your own perfect Bloody Mary with help from our Mixologist.

Choose from Classic Tomato Juice or Clamato Juice, then let us know how spicy you want to go. Garnish with our selection of Celery, Green Olives and Pepperoncini

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Catering P

ROOM ASSIGNMENT AND SEATING

Function rooms are assigned by the hotel according to the anticipated guest count and setup requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change. The Hotel will set tables and chairs a maximum of 5% over the guarantee based upon space availability.

FOOD AND BEVERAGE

Menus are available for meetings, events and weddings. Our executive chef is pleased to work with you to create a custom menu for your event and to ensure any food allergy or medically restricted diet needs are met. Due to licensing requirements all food and beverage served on hotel property must be supplied and prepared by the hotel and may not be removed from hotel property. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

FINAL GUARANTEES

Final guarantees must be submitted by Noon, five (5) business days prior to the scheduled event. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. Dietary restriction counts are also required when the guarantee is provided. If there are no special dietary restrictions provided in the final guarantee and are requested at the event, these meals will be added to the final guarantee as additional meals.

SERVICE TIMES

Plated breakfast and lunch, and breakfast and lunch buffets are based on a one-hour serve time. Plated dinners and dinner buffets are served for a maximum of one and one half (1 ½) hours. Breaks are based upon a thirty (30) minute serve time. An extension of actual service time is subject to additional labor fees. Dinner service beginning after 8:00pm will result in an additional fee. Due to health regulations and quality concerns, items from buffets cannot be served during mid-morning, afternoon or evening breaks.

MINIMUM GUARANTEES

Breakfast, break packages, lunch and dinner buffets have a minimum of twenty (20) guests. If your guarantee is less than 20, a \$120.00 setup fee will apply.

ADDITIONAL CHARGES:

Chefs, Carvers and Station Attendants: \$100.00 per attendant per hour. \$50.00 per hour per person for additional hours. 1 attendant per 100 guests.

Butler Passing: 1 server for every 100 guests. \$50.00 per server per hour.

Bartenders Fee is \$150.00 for up to 3 hours. 1 bartender per 125 guests. \$50.00 fee per bartender per additional hour.

Room Re-Set Fee: A \$250.00 room reset fee will apply if onsite contact requests room setup be changed from specifications on the banquet event order.

MEETING ROOM RENTAL

Meeting Room Rental is subject to a 22% service charge plus applicable taxes, 5% of the Service Charge is paid to the Banquet Setup Team.

LINEN

lvory or black tablecloths are available on a complimentary basis. Complimentary napkin colors are ivory, chocolate and black. Additional colors are available for a fee of \$5.00 per tablecloth and \$0.35 per napkin.

FLORAL DÉCOR AND ENTERTAINMENT

Please coordinate the delivery of floral arrangements in advance with your catering or event manager. Your catering or event manager will be happy to assist with vender referrals. Advance notification is required when hiring outside vendors or scheduling entertainment and the use of volume enhancing equipment. The hotel reserves the right to control the volume on all functions.

SIGNAGE

The hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The hotel will assist in placing signs and banners. Banner hanging must be coordinated in advance. The hotel does not permit affixing anything to walls, doors or ceilings.

AUDIO VISUAL

For your convenience, ENCORE is our in-house audiovisual partner, providing a knowledgeable on-site team and state of the art equipment.

SECURITY

The hotel does not provide security in the meeting and event space, including pre-function areas. All personal property left in the meeting or event space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for the safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or the hotel reserves the right to require you to retain security personnel in order to safeguard guests or property in the hotel. Any security personnel retained by you will be at your own expense and from a licensed security company that meets the minimum standard established by the hotel, including insurance and indemnification requirements.

LOST & FOUND

The hotel is not responsible for damages to or loss of any merchandise or articles in the hotel prior to, during or following an event. Lost & found items will be logged and stored for up to 30 days, after which items will be discarded.

PAYMENT

Payment shall be made in advance of the function in accordance with the sales agreement OR estimated meeting room charges, including meeting room rental, hosted catered food and beverage, audiovisual charges, and other meeting related charges as outlined in the contract and/or supplementary Banquet Event Order forms, must be guaranteed for payment five (5) business days prior to the start of your event. The total estimated charges will be authorized on your credit card as a guarantee (funds will be placed on hold on your card). The full amount will be calculated at the end of your event and will be charged to your card. The hotel accepts American Express, MasterCard or Visa.