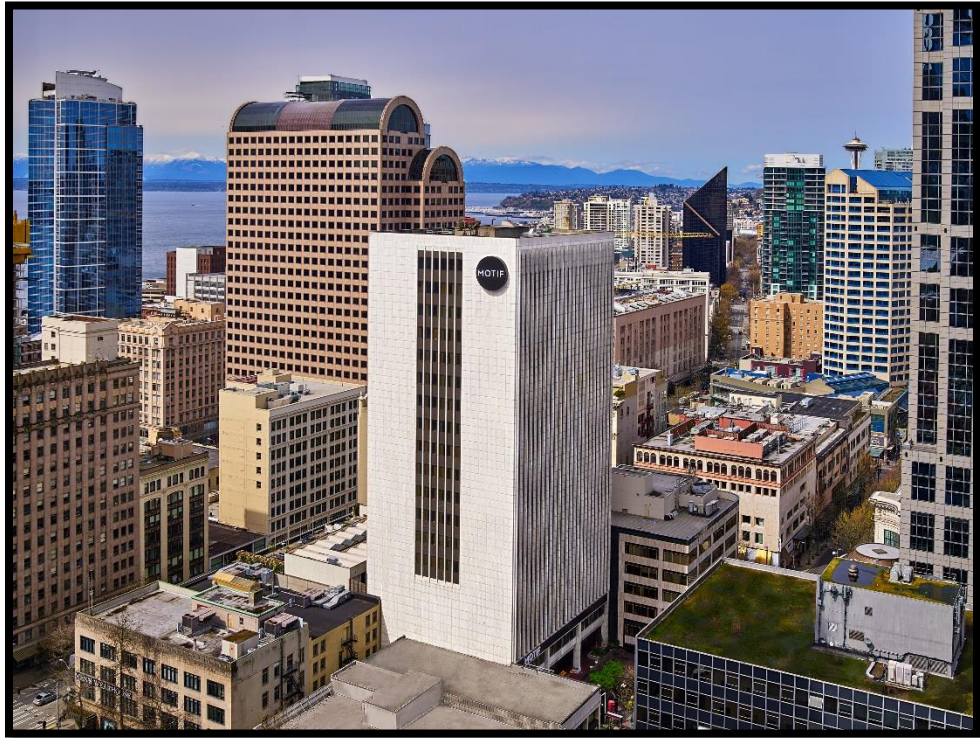




MOTIF

SEATTLE



BANQUET + CATERING MENUS



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Prices are subject to change and do not include the 24% service charge and 10.1% sales tax. 71.7% of the service charge is given to the staff and 28.3% is held by the hotel to offset administrative costs. All final prices will be on the Banquet Event Orders. Please advise us of any dietary restrictions as our chefs are well versed in vegetarian, gluten-free, vegan and other specialized offerings



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BREAKFAST BUFFETS

All Breakfast Menus Come with Orange Juice, Coffee, Decaf Coffee, Assorted Milks + Hot Teas
Buffet Minimum of 25 People or Additional \$250 Fee Applies

CLEAN START *NO BUFFET MINIMUM REQUIRED* **\$40 PER PERSON**
 Assorted Breakfast Pastries + Muffins V
 Honey, Fruit Preserves, Butter GF, V
 Sliced Fruits with Berries GF, VEGAN
 Greek Yogurt, Honey Crunchy Granola, Cold Cereals V

FITNESS FOCUS **\$42 PER PERSON**
 Build Your Own Parfait V
 House Made Granola V
 Greek Yogurt, Coconut Milk Chia Seed Pudding GF, V
 Dried Fruits, Candied Nuts, Sliced Bananas, Local Berries GF, VEGAN
 Citrus Marinated Fruit Salad GF, VEGAN
 Assorted Muffins V
 Honey, Fruit Preserves, Butter GF, V

SEATTLE SUNRISE **\$45 PER PERSON**
 Assorted Breakfast Pastries + Muffins V
 Honey, Fruit Preserves, Butter GF, V
 Sliced Fruits with Berries GF, VEGAN
 Spinach Strata with Basil Pesto V
 Apple Link Chicken Sausage OR Crisp Smoked Bacon GF
 Roasted Marble Breakfast Potatoes GF, VEGAN

OTHER SIDE OF THE POND **\$52 PER PERSON**
 Assorted Breakfast Pastries + Muffins V
 Honey, Fruit Preserves, Butter GF, V
 Sliced Fruits with Berries GF, VEGAN
 Grilled Tomatoes + Herb Roasted Button Mushrooms GF, VEGAN
 Greek Yogurts, Honey, Cold Cereals, Brown Sugar Porridge with Raisins V
 Scrambled Eggs with Asparagus, Chevre, Fine Herbs GF, V
 English Bangers GF
 Crisp Smoked Bacon GF
 Roasted Marble Breakfast Potatoes GF, VEGAN

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BREAKFAST BUFFETS

All Breakfast Menus Come with Orange Juice, Coffee, Decaf Coffee, Assorted Milks + Hot Teas

Choice of:

1 Starter, 1 Main, 1 Side \$45

1 Starter, 2 Mains, 2 Sides \$48

2 Starters, 3 Mains, 2 Sides \$55

Buffet Minimum of 25 People or Additional \$250 Fee Applies

BUILD YOUR BREAKFAST

STARTERS

Sliced Fruit Platter	<i>GF, VEGAN</i>
Crunchy Honey + Nut Granola, Greek Yogurt, Fresh Berries	<i>V</i>
Artisan Cheese Board + Fancy Crackers	<i>V</i>
Assorted Breakfast Cereals	<i>V</i>
Charcuterie + Sausage Board	<i>GF</i>

MAINS

White Corn Grits, Blistered Cherry Tomatoes, Shaved Fennel Salad	<i>GF, V</i>
Egg Frittata with Buttery Mushrooms, Blistered Bell Peppers + Goat Cheese	<i>GF, V</i>
Next Level Scrambled Eggs – Smoked Salmon, Chives + Beecher's Flagship Cheddar	<i>GF</i>
French Toast with Honeyed Ricotta, Fruit Chutney, Sliced Almonds	<i>V</i>
Pancake Stack with Maple Syrup, Whipped Butter + Fruit Compote	<i>V</i>
Smoked Pastrami Hash, Yukon Gold Potatoes, Braised Cabbage	<i>GF</i>
Beef Skirt Steak, Chimichurri	<i>GF</i>

SIDES

Crisp Smoked Bacon	<i>GF</i>
Chicken Apple Link Sausage	<i>GF</i>
Steel Cut Oatmeal with Raisins + Brown Sugar	<i>GF, VEGAN</i>
Fluffy Scrambled Eggs	<i>GF, V</i>
Smoked Breakfast Ham	<i>GF</i>
Roasted Marble Breakfast Potatoes	<i>GF, VEGAN</i>
Green Chile + Monterey Jack Hash Browns	<i>GF, V</i>

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PLATED BREAKFAST

Each Table Will Be Set with Assorted Fresh Baked Pastries Served Family Style
Orange Juice, Coffee, Decaf Coffee + Hot Teas

EGGS BENEDICT	\$40
CHOOSE BETWEEN CLASSIC, FLORENTINE + DUNGENESS CRAB (ADD \$4)	
Toasted English Muffin	<i>V</i>
Poached Egg	<i>GF, V</i>
Served Alongside Potato Leek Hash	<i>GF, V</i>
BREAKFAST WRAP	\$42
Spinach Tortilla	<i>V</i>
Fluffy Scrambled Eggs	<i>GF, V</i>
Uli's Chorizo Sausage	<i>GF</i>
Pepper Jack Cheese	<i>GF, V</i>
Onion + Bell Peppers	<i>GF, VEGAN</i>
Salsa + Guacamole on the Side	<i>GF, VEGAN</i>
FORAGER SCRAMBLE	\$40
Roasted Butternut Squash + Chef's Mix Mushrooms	<i>GF, VEGAN</i>
Fluffy Scrambled Eggs	<i>GF, V</i>
Fresh Herb Chevre	<i>GF, V</i>
Crispy Red Potatoes	<i>GF, VEGAN</i>
GREAT AMERICAN CLASSIC	\$40
Beecher's Cheesy Scrambled Eggs	
Choice of Smoked Bacon OR Apple Link Chicken Sausage	<i>GF</i>
Roasted Marble Breakfast Potatoes	<i>GF, VEGAN</i>
Minty Fruit Salad	<i>GF, VEGAN</i>

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BREAKFAST ENHANCEMENTS

THE FOLLOWING ITEMS CAN ONLY BE ADDED TO ONE OF OUR BREAKFAST MENUS

A LA CARTE

PER PERSON

Apple Link Chicken Sausage <i>GF</i>	\$9
Artichoke, Potato + Olive Frittata, Goat Cheese, Herb Purée <i>GF, V</i>	\$11
Bacon, Egg, Cheese in a Warm Tortilla with Fresh Salsa	\$11
Bagel + Lox, Chive Cream Cheese, Pickled Red Onion	\$12
Blazing Bagels with Cream Cheese <i>V</i>	\$8
Crisp Smoked Bacon <i>GF</i>	\$9
Fluffy Scrambled Eggs <i>GF</i>	\$9
Greek Yogurt + Granola Parfait with Fresh Berries <i>GF, V</i>	\$12
Ham, Beecher's Flagship Cheddar + Egg on English Muffin	\$11
Rosemary + Herb Roasted Breakfast Potatoes <i>VEGAN, GF</i>	\$8
Smoked Breakfast Ham <i>GF</i>	\$9
Steel Cut Oatmeal with Raisins, Dried Cranberries, Brown Sugar <i>VEGAN, GF</i>	\$8

SMALL GROUP ACTION STATIONS MAX 150 PEOPLE

OMELET ACTION STATION

\$22 PER PERSON

- Traditional Eggs + Egg Whites *GF, V*
- Chopped Bacon, Diced Turkey, Spanish Chorizo *GF*
- Mushrooms, Spinach, Onions, Peppers, Tomatoes *GF, V*
- Shredded Cheddar, Goat Cheese, Swiss *GF*

HOUSE MADE LOX CARVING STATION

\$26 PER PERSON

- Trio Of Flavored Cream Cheeses (Basil Cream Cheese, Caramelized Onion, Roasted Sweet Pepper) *GF*
- Blazing Bagels (Traditional, Sesame, Everything) *V*
- Sliced Tomato, Pickled Red Onions, Capers, Chopped Egg, Cucumber, Sprouts *GF, V*

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ALL DAY BREAK PACKAGE

\$82 PER PERSON

Served For up to 10 Hours

Pair a Lunch with the All Day Break Package + Receive \$10 off of the Break Package Price
DISCOUNT NOT APPLICABLE TO BOXED LUNCHES

CONTINENTAL BREAKFAST

Served for 90 Minutes from the Beginning of the Day

Assorted Breakfast Pastries + Muffins *V*
Honey + Butter *GF, V*
Sliced Fruits with Berries *GF, VEGAN*
Greek Yogurt, Crunchy Granola, Cold Cereals *V*

CONTINUOUS BEVERAGE

Assorted Fountain Sodas
Chilled Juices
Assorted Milks
Starbucks Coffee + Decaffeinated Coffee
Hot Teas

AM SNACKS

Homemade Trail Mix *V*
Sliced Fruit *GF, VEGAN*
Yogurts *GF*
PNW Granola *GF, V*
Hard Boiled Eggs *GF, V*
Keto Trail Mix + \$5 PER PERSON *GF*

PM SNACKS

Ranch Chips *GF, V*
Freshly Baked Assorted Cookies *V*
Brownies *V*
Dessert Bars *V*
Keto Trail Mix + \$5 PER PERSON *GF*

AFTERNOON ENHANCEMENTS

Please Choose 1 Afternoon Enhancement
Served For 90 Minutes

SWEET + SALTY

Dark Chocolate Nut Brittle *GF, V*
Assorted Flavored Popcorn *GF, V*
Trail Mix *V, GF*
Double Fudge Brownies *V*

BASES LOADED

Grass Fed Beef Sliders with Tillamook Smoked Cheddar + Mayo
Cracker Jacks *GF, V*
Large Warm Soft Pretzels *V*
Spicy Mustard + Cheese Sauce *GF, V*

ARTISAN

Artisan Cheese Board *V*
Charcuterie with Mustards *GF*
Toasted Baguette + Assorted Crackers *V*

WASHINGTON GROWN

Washington Apple + Pomegranate Cobbler *V*
Vanilla Bean Chantilly *GF, V*
Macrina Bakery Brown Sugar + Cherry Short Bread Cookies *V*

HEALTHY LIVING

Assorted Juices *GF, VEGAN*
Pita *VEGAN*
Hummus *GF, VEGAN*
Crunchy Granola *GF, V*
Sliced Fruit *GF, VEGAN*
Vegetable Platter with Ranch *GF, V*

PIKE PLACE MARKET

Smoked Salmon Dip *GF*
Assorted Crackers *VEGAN*
Fresh Vegetable Platter *GF, VEGAN*
Whole Apples *GF, VEGAN*
Chukar Cherry Confections *GF, V*

Continental Breakfast + Morning Break Only \$55 PER PERSON (SERVED UP TO 5 HOURS)

Afternoon Break + Afternoon Enhancement Only \$45 PER PERSON (SERVED UP TO 5 HOURS)

Relocate All Day Break Package Out of Break Station \$8 PER PERSON

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A LA CARTE ENHANCEMENTS

THE FOLLOWING ITEMS CAN BE ADDED TO ANY OF OUR BREAKS

Minimum of 3 Dozen or 1 Pound

FROM THE BAKERY

PER DOZEN

Assorted Pastries <i>V</i>	\$52
Breakfast Breads <i>V</i>	\$52
Brownies <i>V</i>	\$52
Freshly Baked Cookies <i>V</i>	\$50
Large Pretzels Served Warm with Spicy Mustard + Cheese Sauce <i>V</i>	\$55

SNACKS

Assorted Chips <i>GF, V</i>	\$5 EACH
BabyBel Cheeses <i>GF</i>	\$5 EACH
Beef Jerky <i>GF</i>	\$7 EACH
Candy Bars <i>GF, V</i>	\$7 EACH
Granola Bars <i>V</i>	\$5 EACH
Hard Boiled Eggs <i>GF, V</i>	\$26 PER DOZEN
Individual Yogurts <i>GF, V</i>	\$5 EACH
Mixed Nuts <i>GF, VEGAN</i>	\$45 PER POUND
Northwest Trail Mix <i>GF, V</i>	\$42 PER POUND
Popcorn Trio (Butter, Cinnamon Sugar + Parmesan Dill) <i>GF, V</i>	\$6 PER BAG

SEASONAL SELECTIONS

Sliced Fruit with Berries <i>GF, VEGAN</i>	\$8 PER PERSON
Vegetables + Dip <i>GF, V</i>	\$8 PER PERSON
Whole Fruit <i>GF, VEGAN</i>	\$6 PER PIECE

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BEVERAGES

Served for up to 10 Hours

INFUSED WATER TOWER

Refreshing Fruit or Vegetable Infused Chilled Water Tower

\$16 PER TOWER

ALL DAY BEVERAGE PACKAGE

Assorted Fountain Coca Cola Sodas

Starbucks Regular + Decaf Coffee

Hot Teas

Iced Tea

\$20 PER PERSON

HALF DAY BEVERAGE PACKAGE

\$12 PER PERSON

RELOCATE BEVERAGE SERVICE OFF OF BREAK STATION

\$5 PER PERSON

ON ICE

Individual Milk or Chocolate

\$5 EACH

San Pellegrino Water – 250ml

\$8 EACH

Bottled Water – 16.9oz

\$6 EACH

Bottled Juices: Orange, Apple, Cranberry

\$8 EACH

Assorted Coca Cola Sodas

\$6 EACH

Regular + Sugar Free Red Bull

\$8 EACH

BY THE GALLON

Starbucks Coffee, Decaffeinated Coffee or Hot Teas

\$100

Hot Chocolate or Hot Apple Cider

\$90

Orange Juice, Apple Juice, Tomato Juice, or Cranberry Juice

\$80

Lemonade, Iced Tea or Fruit Punch

\$72

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LUNCH BUFFETS

All Lunch Menus Come with Infused Water + Iced Tea
Buffet Minimum of 25 People or Additional \$250 Fee Applies

MT. RAINIER DELI

\$60 PER PERSON

Field Greens, Shaved Onion, Cherry Tomatoes, Dried Cherry, White Balsamic Vinaigrette	<i>GF, VEGAN</i>
Marble Potato Salad, Shaved Carrot, Cucumber, Pickled Onion, Whole Grain Mustard, Smokey Mayo	<i>GF, V</i>
Sliced Smoked Ham, Herb Roasted Turkey Breast, Rosemary Roast Beef, Sliced Chicken	<i>GF</i>
Swiss, Tillamook Cheddar, Havarti, Pepper Jack	<i>GF, V</i>
Sliced Tomato, Onion, Leaf Lettuce, Pickle	<i>VEGAN</i>
Mayo + Mustard	<i>GF, V</i>
Chef's Selection of Artisan Breads + Rolls	<i>V</i>

SINALOA STREET FOOD

\$64 PER PERSON

Sopa Azteca con Pollo	<i>GF</i>
Mango Salad, Lime, Sweet Onion, Shaved Coconut	<i>GF, VEGAN</i>
Blistered Shishito Pepper, Lime Aioli, Cotija Cheese	<i>GF</i>
Watermelon, Jicama, Carrot, Cucumber Salad, Honey-Chili + Lime Vinaigrette	<i>GF, VEGAN</i>
Choose Two Mains:	
Carne Asada	<i>GF</i>
Achiote Braised Pork Carnitas	<i>GF</i>
Chicken Tinga	<i>GF</i>
Portobello, Poblano, Onion + Bell Pepper Rajas	<i>GF, V</i>
Chorizo Spiced Tofu + Squash	<i>GF, VEGAN</i>
Spanish Rice	<i>GF, V</i>
Frijole Negro	<i>GF, V</i>
Flour Tortillas	<i>V</i>
Crème, Cilantro, Cotija, Guacamole, Limes, Jalapeño, Pico + Tomatillo Salsa Verde	<i>GF, V</i>

WHEN IN ROME

\$65 PER PERSON

Grilled Gem Lettuce, Parmesan Cheese, Crispy Chickpea, Caper Berries, Creamy Caesar Dressing	<i>GF</i>
Roasted Vegetable Caponata – Mixed Zucchini, Capers, Roasted Peppers, Sultanas, Sherry, Basil	<i>VEGAN</i>
Antipasti Display - Sliced Salami + Cured Meats, Olives, Pickled Peppers, Artichokes, Cured Tomatoes	<i>GF</i>
Baked Lasagna, Italian Sausage, Béchamel, Smoked Mozzarella	
Orecchiette alla Norma, Tomato Ragù, Fried Eggplant, Ricotta Salata	<i>V</i>
Grilled Chicken, Roasted Tomatoes, Cannellini Beans, Aglio e Olio	<i>GF</i>
Porcini Risotto, Asparagus, Parmesan	<i>GF, V</i>

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LUNCH BUFFETS

All Lunch Menus Come with Infused Water + Iced Tea
Buffet Minimum of 25 People or Additional \$250 Fee Applies

PINE + PIKE

\$65 PER PERSON

Uli's Andouille Sausage Gumbo

Butter Lettuce, Shaved Beecher's Flagship Cheese + Hazelnut Vinaigrette

GF, V

Broccolini, Kalamata Olive, Crisp Pear + Whipped Feta

GF, V

Roasted Cauliflower, Apples + Pecans

GF, V

Grilled Tri-Tip Steak, Roasted Potatoes + Steak Sauce

GF

Smoked Ham Baguette, Triple Crème Brie, Tomato Jam

Cedar Plank Salmon, Roasted Broccoli Rabe, Black Lentil Curry Vinaigrette

GF

THE PNW

\$68 PER PERSON

Smoked Clam + Pork Belly Chowder

Kale, Confit Fennel, Dried Apricot, Pumpkin Seeds, Honeyed Cider Vinaigrette

GF, VEGAN

Grilled Asparagus, Shaved Parmesan, Pomegranate Gastrique

GF, V

Roasted Pork Loin, Sweet Potato + Squash, Hazelnut Picatta Sauce

GF

Cedar Plank Salmon, Golden Beets, Caramelized Pearl Onions, Dill Caper Butter Sauce

GF

Pepper Crusted Bavette Steak, Wild Mushrooms, Brandy Peppercorn Reduction

GF

Yellow Potato Gratin with Kale + Blue Cheese

GF, V

Farro, Quinoa, Red Lentil Risotto With Cauliflower + Romanesco

VEGAN

Roasted Root Vegetables

GF, VEGAN

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BOXED LUNCH

All Boxed Lunches Come with: Bottled Water, Assorted Potato Chips, Fruit + Cookie
Select 2 Sandwiches for Your Group of 99 People or Less
Select 3 Sandwiches for Your Group of 100 +

SANDWICH OPTIONS

\$48 PER PERSON

Brown Sugar Bacon BLT, Heirloom Tomatoes, Leaf Lettuce, House Aioli

Buffalo Chicken Salad, Celery, Baby Greens, Blue Cheese Cream

Greek Vegan Wrap, Cucumber, Tomato, Spinach, Red Onion, Mama Lil's Peppers, Olive Spread

VEGAN

Grilled Chicken Caesar Wrap, Romaine Lettuce, Parmesan Cheese

Heirloom Tomato + Fresh Mozzarella, Roasted Peppers, Arugula, Pesto Aioli

V

Roast Beef Baguette, Boursin Cheese, Balsamic Onions, Baby Arugula

Roast Turkey, Havarti, Sprouts, Tomatoes, Cucumber, Avocado Spread

Smoked Ham, Swiss, Caramelized Onions, Leaf Lettuce, Whole Grain Dijonnaise

AVAILABLE ON REQUEST

Gluten Free Bread

\$3 PER PERSON

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PLATED LUNCH

All Menus Include Bread + Butter
Table Side Coffee + Tea Service Available
Select One Salad, Two Mains, One Side + One Dessert
Additional Main Selections \$10 Per Person
Additional Side Selections \$5 Per Person

SALAD

Baby Greens, Tomato, Cucumber, Carrot, White Balsamic Vinaigrette *VEGAN, GF*

Baby Spinach, Romaine, Shaved Red Onion, Cranberries, Blue Cheese Crumbles, Sherry Vinaigrette *GF, V*

Grilled Gem Lettuce, Shaved Parmesan, Crispy Chickpeas, Capers, Creamy Caesar *GF*

Kale, Confit Fennel, Dried Apricot, Pumpkin Seeds, Honeyed Cider Vinaigrette *VEGAN, GF*

Roasted Cauliflower, Romanesco, Marcona Almond, Corona Beans, Scallion Vinaigrette *VEGAN, GF*

MAINS

Braised Short Rib, Red Currant Demi-Glace *GF*
\$64 PER PERSON

Cedar Plank Salmon, Citrus Beurre Blanc *GF*
\$64 PER PERSON

Grilled Polenta Cakes, Smoky Pepper Romesco *VEGAN, GF*
\$54 PER PERSON

Herbed Crusted Pork Loin, Mustard Cider Jus *GF*
\$58 PER PERSON

Honey Thyme Roasted Chicken Breast *GF*
\$60 PER PERSON

Prawns Barcelona, Garlic, Saffron, Sherry + Almonds *GF*
\$63 PER PERSON

SIDES

Blistered Tomatoes *GF, VEGAN*

Buttermilk-Chive Mashed Potatoes *GF, V*

Charred Rapini *GF, VEGAN*

Crispy Brussels Sprouts *GF, VEGAN*

Jasmine Rice with Butter + Herbs *GF, V*

Lentil Salad *GF, VEGAN*

Orzo Milanese *V*

Oven Roasted Carrots *GF, VEGAN*

Smashed Marble Potato *GF, VEGAN*

Wilted Kale *GF, VEGAN*

DESSERTS

Apple-Berry Crisp with Vanilla Cream *V*

Apple Tartelette *V*

Carrot Cake *V*

Classic Tiramisu *V*

Flourless Chocolate Torte *GF, V*

Platter of Petite Chefs Selection Desserts Served Per Table *V*

Three Berry Cheesecake *V*

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DESIGNED BREAKS

All Designed Breaks Include Infused Water.
Served For up to 60 Minutes

ARTISAN

\$27

Artisan Cheese Board *V*
Charcuterie with Mustards *GF*
Toasted Baguette + Assorted Crackers *V*

PIKE PLACE MARKET

\$30

Smoked Salmon Dip *GF*
Assorted Crackers *VEGAN*
Fresh Vegetable Platter *GF, VEGAN*
Whole Apples *GF, VEGAN*
Chukar Cherry Confections *GF, V*

BASES LOADED

\$30

Grass Fed Beef Sliders with Tillamook Smoked Cheddar + Mayo
Cracker Jacks *GF, V*
Large Warm Soft Pretzels *V*
Spicy Mustard + Cheese Sauce *GF, V*

SWEET + SALTY

\$23

Dark Chocolate Nut Brittle *GF, V*
Assorted Flavored Popcorn *GF, V*
Trail Mix *V, GF*
Double Fudge Brownies *V*

HEALTHY LIVING

\$23

Assorted Juices *GF, VEGAN*
Pita *VEGAN*
Hummus *GF, VEGAN*
Crunchy Granola *GF, V*
Sliced Fruit *GF, VEGAN*
Vegetable Platter with Ranch *GF, V*

WASHINGTON GROWN

\$26

Washington Apple + Pomegranate Cobbler *V*
Vanilla Bean Chantilly *GF, V*
Macrina Bakery Brown Sugar + Cherry Short Bread Cookies *V*

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HORS D'OEUVRES

Priced Per Dozen

3 Dozen Minimum Order Per Selection

Any Of These Selections May Be Passed or Displayed

HOT

Bacon Wrapped Scallops + Lemon-Caper Aioli <i>GF</i>	\$72
Bahn Mi Lamb Crostini, Cilantro, Pickles	\$71
Crab Cake, Old Bay Aioli	\$72
Five Spice Pork Belly Slider with Pickled Radish	\$76
Greek Chicken Skewers, Tzatziki Sauce <i>GF</i>	\$70
Grilled Polenta Cake with Green Romesco <i>VEGAN, GF</i>	\$64
Mini Beef Slider, Tillamook Cheddar, Greens + Chipotle Aioli	\$76
Moroccan Beef Sticks, Charmoula <i>GF</i>	\$72
Quail Eggs Benedict, Smoked Ham, Crumpet + Hollandaise	\$76
Royal Trumpet Yakitori with Sweet Chili Glaze <i>VEGAN, GF</i>	\$66
Spinach, Feta + Artichoke Bruschetta <i>V</i>	\$68
Tandoori Chicken Satay, Cucumber- Yogurt Sauce <i>GF</i>	\$68
Tierra Y Mar Skewers with Chimichurri <i>GF</i>	\$76

COLD

Apple, Pistachio, Brie Crostini <i>V</i>	\$64
Beef Tataki, Crunchy Sesame Vegetables <i>GF</i>	\$73
Brie Puffs with Sweet Smoky Hot Glaze <i>V</i>	\$64
Coriander Seared Ahi, Crunchy Radish, Wonton Crisp with Wasabi Crème	\$73
Garlic + Herb Stuffed Mushrooms, Peppadew Pepper Purée, Fried Leeks <i>VEGAN</i>	\$65
Lettuce Cups with Braised Pork, Cumin + Pico De Gallo <i>GF</i>	\$67
Marinated Organic Tofu, Breaded in Coconut, Served with Herbs + Chili Sauce <i>GF, VEGAN</i>	\$67
Oil Poached Tuna Salad + Olive Tartlet	\$68
Prosciutto Wrapped Asparagus with Roasted Garlic + Pecorino Cheese <i>GF</i>	\$67
Shrimp Ceviche Tostada with Avocado Lime Vinaigrette, Cilantro + Crème	\$68
Smoked Salmon Grissini, Orange + Fennel Cream Cheese	\$66
Spicy Deviled Egg, Cornichons, Fingerling Potato Chips <i>GF, V</i>	\$64
Whipped Honey Goat Cheese Stuffed Dates + Marcona Almond <i>GF</i>	\$66

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MOTIF
SEATTLE

DISPLAY PLATTERS

One Platter Serves 25 Guests

FRESH VEGETABLE CRUDITÉ

Fresh Seasonal Vegetables Served with Pesto + Hummus

\$250
GF

ANTIPASTI

Selection of Artisan Cured Meats + Marinated Cheese

Grilled Vegetables with Olive Oil + Herbs

Assorted Olives, Pickled Peppers + Basil Pesto

Toasted Focaccia Bread

\$340
GF
GF, VEGAN
GF, VEGAN
V

REGIONAL ARTISAN CHEESES

Assorted Crackers

Fruit Compote

Honey + Grapes

\$358
V
GF, VEGAN
GF, VEGAN

CHARCUTERIE BOARD

Pork Pâté, Assorted Salami + Cured Meats

Fruit Chutney + House Pickled Vegetables

Assorted Artisan Crackers

\$330
GF
GF, VEGAN
V

SMALL SWEETS PRICED AT 4 PIECES PER PERSON

Chef's Selection of the Following:

French Macaroons

Exotic Petit Fours

Chocolate Petit Fours

Lemon-Meringue Tart

Cheese Cake Bars

\$22
GF, V
V
V
V
V

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RECEPTION ENHANCEMENTS

Display Stations For Fewer Than 25 Guests are Subject to a Flat \$100 Surcharge
Stations Serve Guests in Appetizer Portions

SOUTH BY SOUTHWEST

\$26 PER PERSON

Spicy Beef + Fajita Chicken

GF

Hatch Chili + Corn Stew

GF, VEGAN

Sautéed Onions + Peppers

GF, VEGAN

Flour Tortillas

V

Pico De Gallo, Sour Cream + Guacamole

GF, V

TASTY DIPS + BREADS

\$20 PER PERSON

Sundried Tomato Tapenade

GF, V

Lemon Tahini Hummus

GF, VEGAN

Cauliflower + Garlic Spread

GF, VEGAN

Roasted Red Pepper + Walnut Spread

GF, VEGAN

Grilled Pita, Toasted Crostini, Artisan Crackers + Macrina Bread Sticks

V

SUSHI BAR PRICED AT 5 PIECES PER PERSON

\$36 PER PERSON

Assorted Sushi Rolls

GF

Sashimi Display

GF

Wasabi, Fresh Ginger + Soy Sauce

VEGAN

POKE BOWLS

\$36 PER PERSON

Spicy Tuna

GF

Shoyu Salmon

Edamame

GF, VEGAN

Wakame

GF, VEGAN

Tobiko

GF

Avocado

GF, VEGAN

Jasmine Rice

GF, VEGAN

Spicy Ginger Mayo

GF, V

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CARVING STATIONS

All Stations Come with Miniature Rolls
Stations Serve 50 Guests in Appetizer Portions
Chef Attendant Fee is \$150 For Every 150 Guests
Stations are Designed to Compliment a Reception or Buffet, Not to Stand Alone

BOURBON- MAPLE GLAZED HAM

Spicy Mustard Sauce

Pear + Pomegranate Chutney

Garlic Aioli

\$450

GF

GF

GF

HERB CRUSTED PRIME RIB

Creamy Horseradish Sauce

Roasted Garlic + Herb Aioli

\$695

GF

GF

FENNEL SEED PORK LOIN

Cranberry-Apple Chutney

\$365

GF

WILD SALMON

Lemon-Fennel Salad + Dill Crème Fraiche

MARKET PRICE

GF

ROAST TURKEY BREAST

Cranberry Relish

Whole Grain Mustard

Herbed Mayonnaise

\$390

GF

GF

GF

HOUSE SMOKED BEEF BRISKET

Spicy BBQ Sauce

Creamy Celery Root Coleslaw

\$475

GF

GF

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MOTIF
SEATTLE

DINNER BUFFETS

All Dinner Menus Include Bread, Butter + Chef's Choice Dessert Display
Coffee, Decaffeinated Coffee, Hot + Iced Teas
Dinner Buffets Are Only Available to Groups Larger than 50 Guests

BEST OF THE NORTHWEST

\$83

- Mixed Greens, Cucumber, Tomatoes, Grilled Onions with Buttermilk Ranch Dressing *GF, V*
- Marinated Tomato, Red Onion, Green Bean, Roasted Chickpea with Balsamic Vinaigrette *GF, VEGAN*
- Wild Rice Pilaf *GF, VEGAN*
- Roasted Broccolini, Foraged Mushrooms, Shaved Parmesan *GF, V*
- Puget Sound Seafood Boil – Corn Cob, Clams, Mussels, Shrimp, Marble Potatoes *GF*
- Cedar Plank Salmon, Caper Beurre Blanc *GF*

LITTLE ITALY

\$105

- Baby Tomato, Onion, Mozzarella, Fresh Basil, with White Balsamic Vinaigrette *GF, V*
- Grilled Radicchio, Escarole, Sliced Pear, Goat Cheese, with Apple Pear Vinaigrette *GF, V*
- Confit Fingerling Potatoes, Rosemary, Extra Virgin Olive Oil, Black Pepper + Sea Salt *GF, VEGAN*
- Tuscan Ciambotto – Simmered Eggplant, Bell Peppers, Tomato, Zucchini, Garlic *GF, VEGAN*
- Lumachine Pasta Bolognese, Parmesan Cheese
- Sautéed Chicken, White Wine, Garlic, Artichoke Hearts, Capers, Sundried Tomatoes *GF*
- Pork Loin Saltimbocca – Sage, Provolone Cheese, Prosciutto Crisp *GF*

SOUTHERN COMFORT

\$118

- Roadhouse Caesar, Smokey Caesar Dressing, Buttermilk Fried Onions, Parmesan
- Stone Ground Potato Salad, Celery Hearts + Red Grapes *GF*
- Baked Beans with Smoked Ham Hock + Poblano Chilies *GF*
- Braised Collard + Mustard Greens, Smoked Mushrooms, Tomato Sauce
- Smoked Chicken with Apple – Chili Chutney
- Classic Smoked Brisket, Mustard + Five – Spice Rub
- Cedar Plank Salmon, Fresh Herbs + Grilled Citrus
- Sauce + Pickle Bar

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MOTIF
SEATTLE

CUSTOM DINNER BUFFET

All Dinner Menus Include Bread + Butter
Coffee, Decaffeinated Coffee, Hot + Iced Teas
Select Two Mains at \$83 Per Person or Three Mains at \$100 Per Person
Dinner Buffets Are Only Available to Groups Larger than 50 Guests

STARTERS *PLEASE SELECT TWO OPTIONS*

BEET SALAD *GF, V*
Roasted Beets, Goat Cheese, Candied Pecans, Chopped Escarole with Candied Lemon Vinaigrette

CLASSIC CAESAR SALAD
Artisan Romaine, Shaved Parmesan + Bread Stick, with Creamy Caesar Dressing

MIXED GREEN SALAD *GF*
Dried Cranberries, Candied Pecans, Rogue Blue Cheese, Bacon Lardons with Balsamic Vinaigrette

POACHED PEAR + FENNEL SALAD *GF, VEGAN*
Escarole, Braised Fennel + Poached Pears with Green Olive Vinaigrette

SPINACH SALAD *GF, V*
Grilled Red Onion, Pine Nuts, Oven Dried Tomatoes + Goat Cheese with Sherry Vinaigrette

WHOLE GRAIN SALAD *VEGAN*
Wild Rice, Quinoa, Farro, Kale, Butternut Squash + Pumpkin Seeds with Pomegranate Vinaigrette

MAINS

Chimichurri Prawns with
Tomatillo + Green Chile Verde *GF*

Garlic + Rosemary Pork Loin in
Braised Fennel Broth + Olive Pesto *GF*

Herbed Chicken Breast with
Shallot Thyme Jus *GF*

Herb + Salt Crusted Prime Rib with
Roasted Garlic Au Jus *GF*

Honey-Soy Glazed Salmon with Charred Scallion Vinaigrette *GF*

Portobello Wellington with Mushroom + Marsala Wine Sauce *VEGAN, GF*

Roasted Beef Tenderloin
Crispy Pancetta, Shallot Thyme Demi-Glace *GF*

Seattle Hot Chicken
(Choice of Mild, Medium, or Fire)
Braised Collard Greens + Charred Mango Hot Sauce

SIDES *PLEASE SELECT TWO OPTIONS*

Butternut Squash with Garlic Butter *GF, V*

Coconut Steamed Jasmine Rice *GF, V*

Grilled Rapini with Almonds *GF, VEGAN*

Herb Roasted Fingerling Potatoes *GF, VEGAN*

Honey + Lavender Rainbow Carrots *GF, V*

Ricotta Whipped Potatoes *V*

Torchio Pasta + Cheese *V*

Wild Mushrooms with Kale *GF, VEGAN*

Wild Rice + Quinoa Pilaf *GF, VEGAN*

DESSERTS *PLEASE SELECT ONE OPTION*

Apple-Berry Crisp with Vanilla Cream *V*

Apple Tartelette *V*

Carrot Cake *V*

Classic Tiramisu *V*

Flourless Chocolate Torte *GF, V*

Platter of Petite Chefs Selection Desserts Served Per Table *V*

Three Berry Cheesecake *V*

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SMALL GROUP DINNER BUFFETS

All Dinner Menus Include Bread, Butter + Chef's Choice Dessert Display
Coffee, Decaffeinated Coffee, Hot + Iced Teas

Available to Groups of Less than 50 People + a Minimum of 10 People
Groups of 10 People or Less Must Select From the Plated Dinner Selections

THE GREEK ISLES

\$78

Quinoa Tabbouleh, Habanero Aioli, Parsley, Spinach + Feta *GF*
Fattoush – Tomato, Cucumber, Red Onion, Olives, Sweet Peppers, Crispy Pita + Feta *V*
Lamb Tagine, Peppers + Sweet Onions *GF*
Saffron Rice *GF, VEGAN*
Harissa Roasted Carrots *GF, VEGAN*
Grilled Naan, Garlic Oil *VEGAN*

LEFT COAST BEST COAST

\$98

Classic Manilla Clam Chowder
Kale Caesar Salad with Pecorino Cheese, Crispy Chickpeas + Spicy Pepitas *GF, V*
Cedar Plank Salmon, Charred Onion with Blackberry Jus *GF*
Braised Beef Short Ribs, Charred Orange + Carrot Sauce *GF*
Crispy Brussels Sprouts with Bacon Vinaigrette + Pistachio Brittle *GF*
Roasted Baby Beets, Pomegranate Molasses + Puffed Barley *V*

BLACK TIE AFFAIR

\$118

Marinated Tomato Salad, Shaved Red Onion, Goat Cheese, Basil *GF*
Wedge Salad, Baby Romaine, Blue Cheese, Cherry Tomatoes, Crispy Shallots + Buttermilk Ranch *V*
Mustard Crusted NY Striploin with Roasted Garlic Jus *GF*
Citrus Roasted Chicken + Sweet Potato Hash *GF*
Prawns Barcelona with Saffron, Garlic, Sherry + Marcona Almonds *GF*
Wild Mushroom, Leek + Gruyere Bread Pudding *V*
Roasted Romanesco, Pomegranate Molasses + Crispy Bulgur *VEGAN*

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PLATED DINNER

All Menus Include Bread, Butter, Coffee, Hot + Iced Teas
Choice of One Salad OR One Soup, Two Mains, Two Sides + One Dessert
Additional Entrée Selections \$12 Per Person

STARTER

SALAD

Baby Greens, Shaved Onion, Cherry Tomatoes, Dried Cherry,
White Balsamic Vinaigrette *GF, VEGAN*

Butter Lettuce, Shaved Breakfast Radish, Oven Dried Tomatoes,
Crispy Shallot, + Charred Scallion Vinaigrette *VEGAN*

Grilled Gem Lettuce, Parmesan Cheese, Crispy Chickpea, Caper
Berries, Creamy Caesar Dressing *GF*

Kale, Confit Fennel, Dried Apricot, Pumpkin Seeds, Honeyed Cider
Vinaigrette *GF, VEGAN*

SOUP

Roasted Corn Chowder with Smoked Crimini Mushrooms *GF, V*

Smoked Clam + Pork Belly Chowder

Sopa Azteca con Pollo *GF*

Sweet Potato Chili with Corona Beans + Chipotle Peppers
GF, VEGAN

Tom Kha Goong *GF*

Tomato Bisque *GF, V*

MAINS

Black Rice Stuffed Eggplant + Sauce Arabiata *GF, VEGAN*
\$76 PER PERSON

Hanger Steak with Chimichurri Butter *GF*
\$90 PER PERSON

Grilled Polenta Cakes with Green Romesco *GF, VEGAN*
\$75 PER PERSON

Hainan Braised Chicken, Lemon Grass, Ginger + Scallion *GF*
\$83 PER PERSON

Honey Herb Roasted Chicken Breast with Sauce au Poivre *GF*
\$83 PER PERSON

Pan Seared Salmon + Hazelnut Piccata
\$88 PER PERSON

Salt Crusted Beef Tenderloin with Sauce Perigord *GF*
\$94 PER PERSON

Seared Rockfish, Saffron Buerre Blanc *GF*
\$83 PER PERSON

SIDES

French Fries with Garlic Aioli *GF, V*

Harissa Roasted Baby Carrots + Parsnips *GF, VEGAN*

Honey Roasted Squash with Burnt Lemon Butter *GF, V*

Orzo Milanese *V*

Oven Roasted Corn with Spanish Chorizo, Smoked Aioli + Cotija
Cheese

Roasted Marble Potatoes *GF, VEGAN*

Spinach, Blackberries, Sage, Fennel + Muscatel Vinaigrette
GF, VEGAN

Spring Pea Vines, English Peas, Radish + Aleppo *GF, V*

Turmeric Rice with Sultanas + Pistachio *GF, VEGAN*

DESSERT

Apple-Berry Crisp with Vanilla Cream *V*

Apple Tartelette *V*

Carrot Cake *V*

Classic Tiramisu *V*

Flourless Chocolate Torte *GF, V*

Platter of Petite Chefs Selection Desserts Served Per Table *V*

Three Berry Cheesecake *V*

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BAR SELECTIONS

Passed Beverage Service is Available for \$100 Per Server, Per Hour
1 Bar Per 50 Guests
\$200 Bar Setup Fee on All Bars

GOLD STANDARD PACKAGE

WELL

HOST \$11 / CASH \$12

New Amsterdam Gin
Bacardi Silver Rum
Smirnoff Vodka
El Jimador Tequila

Evan Williams Bourbon
Famous Grouse Scotch
E + J Brandy

PREMIUM

HOST \$12 / CASH \$13

Beefeater Gin
Plantation 3 Star Rum
Sauza Hornitos Reposado Tequila
Absolut Vodka

Jack Daniel's Tennessee Whisky / Jim Beam Bourbon
Dewar's White Label Scotch
Liqueurs

LIQUEUR

HOST \$12 / CASH \$13

Bols Triple Sec
Jägermeister

Kahlua
Sweet + Dry Vermouth

BEER

HOST \$8 / CASH \$9

Bud Light
Fat Tire Amber Ale
Pyramid Hefeweizen

WINE

HOST \$11 / CASH \$12

Copper Ridge Chardonnay
Copper Ridge Cabernet Sauvignon

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Passed Beverage Service is Available for \$100 Per Server, Per Hour
1 Bar Per 50 Guests
\$200 Bar Setup Fee on All Bars

THE CONNOISSEUR PACKAGE

LIQUOR

HOST \$13 / CASH \$14

Bombay Sapphire + Tanqueray Gin

Sailor Jerry Spiced Rum

Milagro Tequila

Ketel One Vodka

Maker's Mark Bourbon

Bulleit Rye Whiskey

Johnny Walker Black Scotch

Crown Royal

SPECIALTY COCKTAILS

HOST \$14 / CASH \$15

Margarita

Tequila, Triple Sec, Lime

Moscow Mule

Vodka, Lime, Ginger

Hemmingway Daiquiri

Rum, Luxardo, Maraschino, Lime Juice, Grapefruit Juice

5th Ave Manhattan

Bourbon, Sweet Vermouth, Angostura Bitters

Mojito Mix

Sangria Mix

LIQUEUR

HOST \$14 / CASH \$15

Amaretto Disaronno

Bailey's

Campari

Grand Marnier

Crème De Cacao

BEER

HOST \$9 / CASH \$10

Stella Artois

New Belgium Fat Tire

Heineken

WINE

HOST \$12 / CASH \$13

Boomtown Cabernet Sauvignon

Boomtown Chardonnay

Boomtown Merlot

Boomtown Pinot Gris

Mionetto Prosecco

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BAR SELECTIONS

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1 Bar Per 50 Guests
\$200 Bar Setup Fee on All Bars

THE RESERVE PACKAGE

Reserve Package needs to be reserved a minimum of 10 days in advance
We are happy to source any preferred liquor or wine, based on availability. Special order bottles will be charged in full

PREMIUM WELL *SEE GOLD STANDARD PACKAGE*
HOST \$12 / CASH \$13

PREMIUM LIQUOR
HOST \$18 / CASH \$19

Lagavulin 16yr	Grey Goose / Belvedere Vodka
Macallan 12yr	Hendrick's Gin
Glenmorangie 10yr	Patron Blanco Tequila
Knob Creek / Woodford Reserve Bourbons	Hennessy VS
Templeton Rye	

LIQUEUR
HOST \$13 / CASH \$14

Amaretto Disaronno	Grand Marnier
Bailey's	Crème De Cacao
Campari	

BEER
HOST \$9 / CASH \$10

Stella Artois	Heineken
New Belgium Fat Tire	Seasonal PNW Microbrews

WINE
HOST \$16 / CASH \$17

Kendal Jackson Vintner's Reserve Cabernet Sauvignon	Elouan Pinot Noir
Kendal Jackson Vintner's Reserve Chardonnay	Campo Viejo Brut
Kim Crawford Sauvignon Blanc	

NON – ALCOHOLIC
HOST \$8 / CASH \$9

Voss Still + Sparkling
Select Dry Sodas

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BAR SELECTIONS

Passed Beverage Service is Available for \$100 Per Server, Per Hour
1 Bar Per 50 Guests
\$200 Bar Setup Fee on All Bars

PACIFIC NORTHWEST WINE + BEER PACKAGE

LOCAL WINE

HOST \$14 / CASH \$15

- Boomtown Chardonnay
- Boomtown Pinot Gris
- Goose Ridge "G3" Red Blend
- Boomtown Cabernet

LOCAL CRAFT MICROW/BREW BEER

HOST \$8 / CASH \$9

WINES BY THE BOTTLE

House Red: Copper Ridge Cabernet	\$42
House White: Copper Ridge Chardonnay	\$42
House Rose: Copper Ridge Rose	\$42
House Sparkling: Wycliff Sparkling	\$42

REDS

Boomtown Cabernet	\$50
Kendal Jackson Vintner's Reserve Cabernet	\$62
Elouan Pinot Noir	\$70
Goose Ridge "G3" Blend	\$52
Kenwood "Jack London" Zinfandel	\$65
Stags Leap Petite Syrah	\$95
DeLille Cellars "D2" Red Blend	\$110

WHITES

Boomtown Chardonnay	\$50
Kim Crawford Sauvignon Blanc	\$60
DeLille Cellars "Doyene" Roussane	\$72
Julia's Dazzle Rose	\$68
Chateau St. Michelle "Eroica" Riesling	\$54

SPARKLING

Mionetto Prosecco	\$48
Moet + Chandon Imperial Brut	\$120
Veuve Cliquot Brut	\$170

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