

EVENT MENU
2021



MOTIF
SEATTLE



BEVERAGES

ALL DAY BEVERAGES | \$38 PER PERSON

Regular & Decaf Coffee, Assorted Hot Teas, Fountain Sodas, Iced Tea, Still and Sparkling Water

**Relocate Beverage Service off Break Station +5 per Person*

HALF DAY BEVERAGES | \$17.50 PER PERSON

Regular & Decaf Coffee, Assorted Hot Teas, Fountain Sodas, Iced Tea, Still and Sparkling Water

**Relocate Beverage Service off Break Station +5 per Person*

BY THE GALLON

Coffee, Regular + Decaffeinated or Assorted Hot Teas | \$120

Hot Chocolate or Apple Cider | \$90

Orange Juice, Apple Juice, Tomato Juice or Cranberry Juice | \$80

Lemonade, Iced Tea or Fruit Punch | \$75

INFUSED WATER TOWER | \$17 PER TOWER

Refreshing Fruit or Vegetable Infused Chilled Water Tower

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BREAKS

ARTISAN | \$27 PER PERSON

Chef's Curated Meats + Cheese with Crackers, Berries, Nuts, Seasonal Jam

BACKPACKER | \$27 PER PERSON

Lake Ingall's Trail Mix, Beef Jerky, Strawberry Yogurt Pretzels

LET'S GROOVE | \$27 PER PERSON

Awake Chocolate Bites, Carrot + Celery Sticks, Ranch

SIESTA | \$28 PER PERSON

Chili-Lime Corn Chips, Salsa Rojo, Pico de Gallo, Guacamole *GF, VEGAN*
Cubed Watermelon & Pineapple, Tajin *GF, VEGAN*
Churros, Mexican Chocolate Sauce *V*
Agua Fresca *GF, VEGAN*

PIKE PLACE MARKET | \$27 PER PERSON

Granny Smith Bread Pudding with Vanilla Ice Cream *V*
Apple Crumb Bars *V*
Chukar Cherries *GF, VEGAN*
Local Apples *GF, VEGAN*

KRAKEN'S COVE | \$29 PER PERSON

Uli's Mini Brats, Sauerkraut, Dijon Mustard *GF*
Garlic Fries *GF, VEGAN*
Kettle Corn *GF, VEGAN*
Diced Fruit, Yogurt Sauce *GF, V*

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BREAKS CONTINUED

FROM THE BAKERY | PRICED PER DOZEN

- Assorted Breakfast Pastries *V* | \$54
- Breakfast Breads *V* | \$54
- Swirl Brownies *V* | \$54
- Fresh Baked Cookies *V* | \$54
- Salted Pretzels, Cheese Sauce, Spicy Mustard Dip *V* | \$56

SNACKS

- Tim's Cascade Chips *GF, V* | \$5 Each
- BabyBel Cheese *GF, V* | \$5 Each
- Field Trip Beef Jerky *GF* | \$7 Each
- Clif Bars | \$7 Each
- Candy Bars *V* | \$7 Each
- Chobani Individual Yogurts *V* | \$5 Each
- Hard Boiled Eggs *GF, V* | \$26 Per Dozen
- Strawberry Yogurt Pretzels *V* | \$7 Per Person
- Marinated Beecher's Cheese Curds *V* | \$9 Per Person
- Northwest Trail Mix *GF, V* | \$8 Per Person
- Sea Salt Roasted Nuts *GF, VEGAN* | \$9 Per Person
- Popcorn Trio (Butter, Cinnamon Sugar, Truffle Parmesan) *V* | \$6 Per Person

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BREAKFAST

PLATED BREAKFAST OPTIONS | \$45 PER PERSON

Small Group (Less than 25) +\$10 Per Person

All Plated Breakfasts are Served with Fresh Orange Juice and Regular + Decaffeinated Coffee and Assorted Hot Teas

BREAKFAST SANDWICH

Toasted English Muffin
Fluffy Scrambled Eggs
Smoked Ham or Bacon
Roasted Marble Breakfast Potatoes

FORAGER SCRAMBLE

Summer Vegetables + Chef's Mushroom Mix
Fluffy Scrambled Eggs
Fresh Herb Chevre
Crispy Red Potatoes

GREAT AMERICAN CLASSIC

Minted Fruit Salad
Beecher's Cheesy Scrambled Eggs
Choice of Smoked Bacon OR Chicken Apple Link Sausage
Roasted Marble Breakfast Potatoes

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BREAKFAST BUFFET

Served Buffet Style with a Chef Attendant (\$100 / 50 guests)

CONTINENTAL BREAKFAST | \$40 PER PERSON

Orange and Cranberry Juice
Assorted Breakfast Pastries + Muffins *V*
Honey, Fruit Preserves, Butter *GF, V*
Sliced Seasonal Market Fruits with Berries *GF, VEGAN*
Greek Yogurt, Honey Crunchy Granola, Cold Cereals
Coffee, Regular + Decaffeinated and Assorted Hot Teas

CLASSIC AMERICAN BREAKFAST | \$48 PER PERSON

Orange and Cranberry Juice
Assorted Breakfast Pastries + Muffins *V*
Granola & Yogurt *V*
Minted Fruit Salad *V*
Beecher's Cheesy Scrambled Eggs *V*
Marbled Roasted Breakfast Potatoes *V*
Choice of Crisp Smoked Bacon or Chicken Apple Linked Sausage
Coffee, Regular + Decaffeinated and Assorted Hot Teas

HEALTH NUT | \$52 PER PERSON

Orange, Green + Cranberry Juices
Whole Bananas, Oranges, Fresh Cut Watermelon + Cantaloupe *GF, VEGAN*
Fresh Baked Bran + Blueberry Muffins Served with Jam, Jellies + Butter
Yogurt Bar to Include Ellenos Greek Yogurt, Seasonal Berries, Dried Fruit, Almond Slivers, Granola + Honey *GF*
Steel Cut Oatmeal with Raisins and Brown Sugar *V*
Choice of Crisp Smoked Bacon or Chicken Apple Linked Sausage
Spinach, Mushroom + Gruyere Egg Frittata *GF*
Cucumber-Lemon Infused Water *GF, VEGAN*
Coffee, Regular + Decaffeinated and Assorted Hot Teas

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BREAKFAST BUFFET CONTINUED

Served Buffet Style with a Chef Attendant (\$100 / 50 guests)

MILLENNIAL MADNESS | \$50 PER PERSON

Groups of 75+

Orange, Green + Apple Juices

Whole Bananas, Oranges, Fresh Fruit Salad *GF, VEGAN*

Artisan Toast Bar with Assorted Breads, Avocado Spread, Chickpea Spread, Chocolate Hazelnut Spread *V*

BYO Bagels + Lox with Plain Bagels, Everything Bagels, Salmon Gravlax, Cream Cheese Coffee, Regular + Decaffeinated and Assorted Hot Teas

ACCOMPANIMENTS

Honey Glazed Ham Steaks *GF*

Roasted Potatoes *VEGAN, GF*

Individual Yogurts

Lemon-Ginger Infused Water *GF, VEGAN*

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BREAKFAST ENHANCEMENTS

The Following Items Can Only Be Added to One of Our Breakfast Menus

A LA CARTE | PRICED PER PERSON

Apple Link Chicken Sausage *GF* | \$9

Blazing Bagels with Cream Cheese *V* | \$8

Crisp Smoked Bacon *GF* | \$9

Fluffy Scrambled Eggs *GF* | \$9

Greek Yogurt + Granola Parfait with Fresh Berries *GF, V* | \$12

Rosemary + Herb Roasted Breakfast Potatoes *VEGAN, GF* | \$8

Smoked Breakfast Ham *GF* | \$9

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LUNCH

Served Buffet Style with a Chef Attendant (\$100 / 50 guests)

Small Group (Less than 20) +\$10 Per Person

SALAD + SANDWICH | \$65 PER PERSON

Salad – Torn Romaine Lettuce, Diced Roast Chicken Breast, Diced Tomatoes, Crumbled Blue Cheese, Chopped Hard-Boiled Egg, Bacon, Sliced Avocado, Candied Pecans, Sherry Vinaigrette

Sandwiches - *Select Two (2)*

- Tarragon Smoked Chicken Salad, Arugula, Sourdough
- Grilled Chicken Caesar Wrap, Romaine Lettuce, Tomato, Parmesan
- Muffuletta, Salami, Smoked Ham, Havarti, Aioli, Giardiniera, Ciabatta
- Turkey Club, Candied Bacon, Alfalfa Sprouts, Tomato, Aioli, Sourdough
- Ham, Brie, Tomato-Lavender Jam, Arugula, Whole Wheat
- Smashed Avocado, Cucumber, Tomato, Alfalfa Sprouts, Mama Li's Pickled Peppers, Quinoa, Whole Wheat *VEGAN*

Assorted Chips

Whole Fresh Fruit

Assorted Freshly Baked Cookies

MARTES CON LA ABUELA | \$65 PER PERSON

Chips + Salsa, Rice & Beans, Slaw, Avocado, Corn Tortilla

Select One (1) Protein

- Ancho Grilled Chicken Thigh *GF*
- Beef Birria *GF*
- Chipotle Braised Pork Carnitas *GF*
- Eggplant Barbacoa *VEGAN*

Warm Churros, Dulce de Leche

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LUNCH CONTINUED

Served Buffet Style with a Chef Attendant (\$100 / 50 guests)

Small Group (Less than 20) +\$10 Per Person

FRIDAY HARBOR | \$70 PER PERSON

Kale & White Bean Soup *VEGAN*

Warm Focaccia, Whipped Butter *V*

Grain Bowls

Select One (1) Grain

- Farro, Wild Rice, Bulgar, Black Lentils, Quinoa, Cauliflower Rice

Select One (1) Accompaniment

- Roasted Butternut, Shredded Kale + Red Cabbage Pomegranate Dressing *VEGAN, GF*
- Curried Chickpeas, Cauliflower, Romanesco, Roast Garlic, Tahini Drizzle *VEGAN, GF*
- Cucumber, Roast Pepper, Red Onion, Roast Garlic, Lemon Vinaigrette *VEGAN, GF*

Select One (1) Protein

- Miso Glazed Salmon *GF*
- Char-Broiled Flank Steak
- Grilled Chicken Breast, Caraway Brine, Pesto *GF*
- Lemon Grass Marinated Tofu *VEGAN, GF*

Lemon Bars, Chantilly Cream *V*

BOXED LUNCH | \$65 PER PERSON

All Boxed Lunches Include Bottled Water, Assorted Chips, Fruit, Cookie

Select One (1) Sandwich | Group of 25 People or Less

Select Two (2) Sandwiches | Group of 26 to 99 People

Select Three (3) Sandwiches | Group of 100+ People

Gluten Free Options Available Upon Request +\$4 Per Person

Sandwich Options

- Tarragon Smoked Chicken Salad, Arugula, Sourdough
- Grilled Chicken Caesar Wrap, Romaine Lettuce, Tomato, Parmesan
- Muffuletta, Salami, Smoked Ham, Havarti, Aioli, Giardiniera, Ciabatta
- Turkey Club, Candied Bacon, Alfalfa Sprouts, Tomato, Aioli, Sourdough
- Roast Beef Sammie, Arugula, Blue-Cream Cheese, Onion Jam, Baguette
- Ham, Brie, Tomato-Lavender Jam, Arugula, Whole Wheat
- Balsamic Marinated Portobello, Roasted Poblano, Provolone, Aioli, Brioche Bun *V*
- Smashed Avocado, Cucumber, Tomato, Alfalfa Sprouts, Mama Lil's Pickled Peppers, Quinoa, Whole Wheat *VEGAN*
- Grilled Asparagus & Chickpea Wrap, Chopped Romaine, Tomato, Onion, Lemon-Tahini dressing *VEGAN*

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RECEPTION APPETIZERS

Priced Per Dozen

Minimum Order of Three (3) Dozen Per Selection

Selections May Be Passed or Displayed

SOME LIKE IT HOT

Bacon Wrapped Scallops, Apple-Tarragon Butter *GF* | \$72
Smoked Artichoke Tartine, Pine Nuts + Beecher's Cheese *V* | \$72
Crab Cake, Old Bay Aioli | \$72
Five Spice Pork Belly Slider, Frisée, Okonomiyaki | \$76
Greek Chicken Skewers, Tzatziki Sauce *GF* | \$70
Herbed Polenta Cakes, Sauce Bravas *VEGAN, GF* | \$64
Beef Sliders, Tillamook Cheddar, Caramelized Onions, Fry Sauce | \$76
Chicken-Vegetable Gyoza, Black Garlic Ponzu | \$66
Royal Trumpet Yakitori, Charred Scallion Sauce *VEGAN, GF* | \$66
Moroccan Beef Bites, Bezar Spice, Chili Oil *GF* | \$68
Tandoori Chicken Satay, Cucumber-Yogurt Sauce *GF* | \$68
Spanakopita, Spinach, Feta *V* | \$66
Truffle & Wild Mushroom Arancini, Sauce Arrabiata *V* | \$72
Artichoke Fritter, Goat cheese, Tarragon Crème Fraiche *V* | \$64

COOL IT DOWN

Pistachio, Apple, Brie, Crostini *V* | \$64
Beef Tataki, Crunchy Sesame Vegetables *GF* | \$73
French Onion Bites, Caramelized Onion, Gruyere, Brioche | \$64
Spicy Poke, Ahi Tuna, Smashed Avocado, Corn Chip, Sriracha Aioli, Cilantro | \$73
Goat Cheese + Chorizo Stuffed Dates, Almond Dukkah *GF* | \$66
Classic Deviled Egg, Cornichons, Fingerling Potato Chips *GF, V* | \$64
Cherry Blossom Tart, Black cherry, Honey-Goat Cheese *V* | \$68
Avocado Toast, Macerated Cherry Tomatoes, Pepita *VEGAN* | \$67
Prosciutto Wrapped Asparagus, Herbed Goat Cheese, Pomegranate Molasses *GF* | \$68
Naan Crisp, Eggplant Caviar, Crème Fraiche, Chive | \$68
Pepperonata Bruschetta, Basil, Pine Nut *VEGAN* | \$64
Mini Bags of Sweet + Salty Popcorn *GF, V* | \$60

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PRESENTATION STATIONS

One Platter Serves 25 Guests

ANTIPASTI | \$400

Selection of Artisan Cured Meats + Marinated Cheese *GF*
Grilled Vegetables, Olive Oil + Herbs *GF*
Assorted Olives, Pickled Peppers + Kale Pesto *GF, VEGAN*
Toasted Focaccia Bread *V*

CRUDITE | \$300

Fresh Seasonal Vegetables *VEGAN*
Pesto + Hummus *V*

GRILLED FLATBREADS | \$400

Select Three (3)

Wild Mushroom, Pesto, Ricotta, Truffle Oil *V*
Spicy Fennel Sausage, Mozzarella, Tomato Ragu
Tandoori Chicken, Lemon Hummus, Mint Yogurt
Cherry Tomato, Fontina, Sweet Basil, Parmesan *V*
Flank Steak, Caramelized Onions, Crispy Brussels Sprouts

SLICED FRUIT + BERRIES | \$300

Fresh Seasonal Fruit *V*
Honey Yogurt Dipping Sauce

REGIONAL ARTISAN CHEESES | \$360

Assorted Crackers *V*
Fruit Compote *GF, VEGAN*
Honey + Grapes *GF, V*
Imported Artisan Selection at \$400+

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PRESENTATION STATIONS CONTINUED

TOTCHO BAR | \$27 PER PERSON

Tater Tots, Barbacoa Beef, Scallions, Queso *GF*
Pico De Gallo, Jalapeno
Sour Cream + Buttermilk Aioli *GF*

CEREAL BAR TREATS | \$45 PER DOZEN

Rice Krispies, Cap'n Crunch Berries, Cocoa Puffs

TAQUERIA CHA CHA | \$26 PER PERSON

Braised Beef Birrias + Fajita Chicken *GF*
Sautéed Onions + Peppers *GF, VEGAN*
Flour Tortillas or Corn Tortillas *V*
Pico De Gallo, Sour Cream, Cilantro, Jalapeno, Cotija Cheese + Guacamole *GF, V*

CHILLED SOBA NOODLE | \$28 PER PERSON

Bulgogi Pork, Crispy Garlic Chicken, Lemongrass Tofu
Edamame, Watermelon Radish, Scallions
Marinated Cucumber Salad, Furikake, Pickled Ginger *V*
Ponyaki, Spicy Mayo

SUSHI BAR | \$36 PER PERSON

Five (5) Total Pieces Per Person

Assorted Sushi Rolls *GF*
Sashimi Display *GF*
Wasabi, Fresh Ginger + Soy Sauce *VEGAN*

POKE BOWLS | \$36 PER PERSON

Rosie's Spicy Tuna, Shoyu Salmon *GF*
Edamame, Wakame, Watermelon Radish, Avocado, Jasmine Rice + Spicy Ginger Mayo
GF

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ACTION STATIONS

Require an Attendant at \$200 Per Attendant

ELOTES, ROASTED CORN | \$21 PER PERSON

Flame Roasted Corn (On or Off the Cobb)
Softened Butter, Mayo, Lime Aioli, Sour Cream
Cotija, Garlic Powder, Chili Powder, Tajin
Cilantro, Lime Wedges

PASTA BAR | \$25 PER PERSON

Penne Pasta, Cheese Tortellini, Vegan Risotto
Diced Chicken, Italian Sausage, Rock Shrimp
Wild Mushrooms, Caramelized Onion, Broccolini, Roasted Peppers
Parmesan Cheese, Goat cheese, Chili Flake
Marinara, Garlic Cream Sauce, Pesto

NON SOLO PASTA BAR | \$31 PER PERSON

Torcio Pasta, Butternut Squash Ravioli, Vegan Risotto
Braised Short Rib, Grilled Chicken, Poached Shrimp
Wild Mushrooms, Caramelized Onion, Broccolini, Roasted Peppers
Parmesan, Pecorino, Goat Cheese, Chili Flake, Truffle oil
Tomato Ragu, Porcini Cream Sauce, Short Rib Ragu, Pesto

STADIUM FRIES | \$21 PER PERSON

French Fries, Waffle Fries *GF, VEGAN*
Roasted Garlic Oil, Truffle Oil *GF, VEGAN*
Chopped Herbs, Green Onions, Shredded Cheese, Grated Parmesan, Bacon Lardons,
Pickled Fresnos, Crème Fraiche *GF*
Mayo, Garlic Aioli, Frolik Sauce, Wasabi Aioli, Chipotle Aioli *V*

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ACTION STATIONS CONTINUED

Require an Attendant at \$200 Per Attendant

SALAD STATION | \$27 PER PERSON

Chopped Romaine, Spinach, Baby Greens *VEGAN, GF*
Cherry Tomato, Cucumber, Mushroom, Bell Pepper, Radish, Olives *VEGAN, GF*
Diced Chicken, Rock Shrimp, Bacon Lardons,
Quinoa, Lentils, Wild Rice, Farro
Parmesan cheese, Beecher's Cheddar, Herbed Crouton
Ranch, Caesar, Red Wine Vinaigrette, Balsamic Vinaigrette *GF*

ICE CREAM SAMMIES | \$21 PER PERSON

Chocolate Chip, Sugar, Peanut Butter + Snickerdoodle Cookies *V*
Vanilla, Chocolate + Strawberry Ice Cream *V*
Fruity Pebbles, Rainbow Sprinkles, Slivered Almonds, Chocolate Chips, Toasted
Coconut *V*

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CARVING STATIONS

Require a Chef Attendant at \$200 Per Attendant

All Stations Include Miniature Rolls

Stations Serve Fifty (50) Guests in Appetizer Portions

Stations are Designed to Compliment a Reception or Buffet, Not to Stand Alone

BOURBON, MAPLE GLAZED HAM | \$450

Spicy Mustard Sauce, Sour Cherry Chutney, Garlic Aioli *GF*

HERB CRUSTED PRIME RIB | \$695

Creamy Horseradish Sauce, Roasted Garlic Aioli *GF*

ROSEMARY-THYME ROASTED PORK LOIN | \$365

Apple-Butter *GF, VEGAN*

WILD SALMON | MARKET PRICE

Lemon-Fennel Salad, Honey Grain Mustard, Dill Crème Fraiche *GF*

ROASTED TURKEY BREAST | \$390

Cranberry Relish *GF*

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PLATED DINNER MENU

Menu Includes

- *Regular + Decaffeinated Coffee + Hot Teas*
- *One (1) Salad or Soup, Bread + Butter*
- *Choice of Two (2) Mains*

Maximum of Two (2) Plated Main Options or One (1) Duet Plated + One (1) Vegetarian Option

Cost Based on Higher Priced Main Selection

SOUP

- *Tomato Bisque VEGAN*
- *PNW Clam Chowder*
- *Roasted Squash Bisque V*
- *Kale + White Bean V*

SALAD

- *Baby Lettuces, Shaved Beet, Candied Walnuts, Goat Cheese + Citrus Vinaigrette GF*
- *Wedge Salad, Crumbled Blue Cheese, Tomato, Scallion, Bacon + Creamy Ranch Dressing GF*
- *Arugula, Apple, Shaved Fennel, Pecans, Pickled Shallot, Feta Cheese + White Balsamic Vinaigrette GF, V*
- *Kale + Romaine Caesar, Cotija Cheese, Lemon, Quicos + Classic Caesar Dressing V*
- *Spinach, Sun-Dried Apricot, Granny Smith Apple, Pine Nuts + Champagne Vinaigrette GF, VEGAN*

MAINS

- *Herb Roasted Chicken Breast, Roasted Potatoes, Broccolini, Wild Mushroom Fricassee GF | \$83*
- *Searred Pacific Cod, Turmeric Rice, Roasted Carrots, Saffron Beurre Blanc GF | \$84*
- *Braised Beef Short Rib, Roasted Root Vegetables, Creamy Polenta GF | \$86*
- *Cedar Plank Salmon, Orzo Milanese, Haricot Verts, Citrus Beurre Blanc | \$88*
- *Herb Crusted Pork Loin, Parsnip Potato Puree, Honey Roasted Squash, Fig + Port Reduction GF | \$83*
- *Filet Mignon, Whipped Potatoes, Crispy Brussel Sprouts, Red Wine Demi GF | \$103*

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PLATED DINNER MENU CONTINUED

Menu Includes

- *Regular + Decaffeinated Coffee + Hot Teas*
- *One (1) Salad or Soup, Bread + Butter*
- *Choice of Two (2) Mains*

Maximum of Two (2) Plated Main Options or One (1) Duet Plated and One (1) Vegetarian Option

Cost Based on Higher Priced Main Selection

DUET PLATED MAINS

- Grilled Sirloin + Buttery Garlic Prawns, Potato Puree, Crispy Brussel Sprouts, Red Wine Demi *GF* | \$93
- Grilled Sirloin + Dungeness Crab Cake, Whipped Potatoes, Crispy Brussel Sprouts, Red Wine Demi | \$98
- King Salmon + Butter Garlic Prawns, Orzo Milanese, Haricot Verts, Citrus Beurre Blanc | \$90
- King Salmon + Dungeness Crab Cake, Orzo Milanese, Haricot Verts, Citrus Beurre Blanc | \$95

VEGETARIAN MAINS

- Spinach + Ricotta Ravioli, Cherry Tomato, Asparagus, Sweet Basil, Goat Cheese *V*
- Porcini + Truffle Ravioli, Leek Cream, Roasted Mushroom, Parmesan Cheese *V*
- Butternut Squash Ravioli, Lemon + Brown Butter, Spiced Walnuts, Salsify Fritti *V*
- Seasonal Market Vegetables + Herb Roasted Potatoes (Inquire for Season) *VEGAN*
- Curried Tofu, Coconut Milk, Chiles, Sweet Basil + Herbed Basmati Rice *VEGAN*

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DESSERT ENHANCEMENTS

Priced Per Person

CLASSIC RED VELVET CAKE | \$12

Cream Cheese Frosting *V*

CHOCOLATE PRADA CAKE | \$13

Rich Chocolate Mousse, Espresso Anglaise *V*

RASPBERRY + VANILLA CAKE | \$12

White Chocolate Mousse, Raspberry Coulis *V*

NEW YORK CHEESECAKE | \$12

Cheesecake, Seasonal Berries *V*

CLASSIC TIRAMISU | \$12

Cacao Nib *V*

CHOCOLATE TORTE | \$12

Berry Coulis *GF*

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DINNER BUFFET

Includes Bread, Butter, Regular + Decaffeinated Coffee + Hot Teas

Only Available for Events Larger than Fifty (50) Guests

Served Buffet Style with a Chef Attendant at \$100 Per Fifty (50) Guests

BALLARD LOCKS | \$95 PER PERSON

Kale + Romaine Caesar, Crouton, Lemon, Parmesan, Classic Caesar Dressing *V*
Mixed Greens, Shaved Beet, Radish, Crumbled Feta, Toasted Walnut + Red Wine
Vinaigrette *V*

Cedar Plank Salmon, Charred Lemon, Dill & Caper Remoulade *GF*

Roasted Chicken Breast, Leek & Mushroom Ragout

Herb Roasted Fingerling Potatoes *GF*

Rice Pilaf, Fresh Herbs *GF, VEGAN*

Fire Roasted Broccolini, Lemon, Calabrian Chili Oil *GF, VEGAN*

Lemon Blueberry Crumble Bar

LITTLE ITALY | \$92 PER PERSON

Panzanella, Ripe Tomato, Cucumber, Rustic Sourdough, Torn Basil

Grilled Radicchio, Escarole, Sliced Pear, Goat Cheese + Lemon Vinaigrette *GF, V*

Via Rizzoli Bolognese, Paccheri, Parmesan Cheese

Chicken Scarpariello, Fingerling Potatoes, White Wine, Peppadew *GF*

Pan Fried Eggplant + Squash, Cippolini, Capers, Basil, Balsamic Reduction *GF, VEGAN*

Cacio e Pepe Risotto, Wild Mushrooms, Kale Crisps, Truffle Oil *GF, V*

Orange Mascarpone + Chocolate Chip Cannoli

PARQUE RETIRO | \$99 PER PERSON

Spinach, Marinated Cherry Tomatoes, Cucumber, Shaved Onion, Bell Peppers, Lentils
Sherry Vinaigrette *GF, VEGAN*

Paella de Marisco, Shrimp, Mussels + Clams, Lemon *GF*

Paella Valenciana, Pan Seared Chicken Thigh, Asparagus *GF*

Roasted Potatoes, Bravas Sauce, Fresh Herbs *GF, VEGAN*

Pisto, Zucchini, Bell Pepper, Aubergine, Pearl Onion, Tomato *GF, VEGAN*

Grilled Asparagus, Capers, Charred Spring Onion, Lemon, Extra-Virgin Olive Oil *GF, VEGAN*

Jamon + Cheese, Chorizo, Marinated Olives, Escalivada, Cornichon *GF*

Churros with Spiced Chocolate Sauce *V*

Prices are subject to change and do not include the 25% taxable service charge and 10.25% 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

BAR PACKAGES, SIGNATURE BAR

Full signature bar set-up is included in this package and are designed to assist you with your budget guidelines. The packages are priced per person, and charges are based on the event guarantee or actual attendance, if higher

First Hour
\$21

Second Hour
\$15

Each Additional Hour
\$12

BAR PACKAGES, PREMIUM BAR

Full premium bar set-up is included in this package and are designed to assist you with your budget guidelines. The packages are priced per person, and charges are based on the event guarantee or actual attendance, if higher

First Hour
\$26

Second Hour
\$17

Each Additional Hour
\$14

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BAR PACKAGES, PACIFIC NORTHWEST WINE + BEER

LOCAL WINE

\$14

Boomtown Chardonnay

Boomtown Pinot Gris

Goose Ridge "G3" Red Blend

Boomtown Cabernet

LOCAL CRAFT MICROBREWERY BEER

\$8.50

Seasonal Rotation

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HOST SPONSORED BAR, SIGNATURE

Full signature bar set-up is included in this package and charges are based on the actual number of drinks consumed

SIGNATURE COCKTAILS

\$12

SPECIALTY COCKTAILS

\$14

CORDIALS

\$13

DOMESTIC BEER

\$7.50

PREMIUM + IMPORTED BEER

\$8.50

SIGNATURE WINES + CHAMPAGNE

\$11

STILL, SPARKLING WATER + JUICES

\$6.50

*Passed Beverage Service at \$100 Per Server, Per Twenty (20) Guests
One (1) Bar Per Fifty (50) Guests | \$200 Bar Setup Fee*

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HOST SPONSORED BAR, PREMIUM

Full premium bar set-up is included in this package and charges are based on the actual number of drinks consumed

PREMIUM COCKTAILS

\$14

SPECIALTY COCKTAILS

\$15

CORDIALS

\$13

DOMESTIC BEER

\$7.50

PREMIUM + IMPORTED BEER

\$8.50

PREMIUM WINES + CHAMPAGNE

\$14

STILL, SPARKLING WATER, SOFT DRINKS + JUICES

\$6.50

*Passed Beverage Service at \$100 Per Server, Per Twenty (20) Guests
One (1) Bar Per Fifty (50) Guests | \$200 Bar Setup Fee*

Prices are subject to change and do not include the 25% taxable service charge and 10.25% 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

SIGNATURE CASH BAR

Full bar set-up is included in this package and guests pay for their own drinks. Prices include sales tax.

SIGNATURE COCKTAILS

\$14

PREMIUM COCKTAILS

\$16

SPECIALTY COCKTAILS

\$15

CORDIALS

\$15

DOMESTIC BEER

\$8

PREMIUM + IMPORTED BEER

\$9

HOUSE WINE + CHAMPAGNE

\$12

PREMIUM WINE + CHAMPAGNE

\$14

STILL, SPARKLING WATER, SOFT DRINKS + JUICES

\$7

*Passed Beverage Service at \$100 Per Server, Per Twenty (20) Guests
One (1) Bar Per Fifty (50) Guests | \$200 Bar Setup Fee*

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WINES BY THE BOTTLE

HOUSE

Copper Ridge, Cabernet Sauvignon | \$42
Copper Ridge, Chardonnay | \$42
Copper Ridge, Rosé | \$42
Wycliff, Sparkling Wine | \$42

REDS

Boomtown, Cabernet Sauvignon | \$50
Kendall-Jackson Vintner's Reserve, Cabernet Sauvignon | \$62
Elouan, Pinot Noir | \$70
Goose Ridge "G3", Red 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 "Doyenne", Roussanne | \$72
Julia's Dazzle, Rosé | \$68
Chateau St. Michelle "Eroica", Riesling | \$54

SPARKLING

Mionetto, Prosecco | \$48
Moet + Chandon, Imperial Brut | \$120
Veuve Clicquot, Brut | \$170

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