



*Catering &
Banquet Services*



Snacks and Beverages

Snack Items

ALL SNACK ITEMS ARE INDIVIDUALLY PACKAGED AND PRICED PER DOZEN, EXCEPT WHERE NOTED.
MINIMUM ORDER, TWO DOZEN.

Sweet

Mighty-O® Mini Donuts
Fresh, organic and vegan
\$24 per dozen - Six dozen minimum

Raisins
\$30 per dozen packages

Oreo® Cookies
\$30 per dozen packages

Nutter Butter® Cookies
\$30 per dozen packages

Pudding Cups
\$30 per dozen

Candy Bars
Assorted, full size bars
\$36 per dozen

Mini Muffins
\$42 per dozen

Rice Krispies Treats®
\$42 per dozen packages

Hershey's®
Miniature chocolate bars
\$30 per pound

Savory

CornNuts®
\$33 per dozen packages

Cheez-It® Crackers
\$33 per dozen packages

Granola Bars
\$33 per dozen packages

Peanuts
\$39 per dozen packages

Chex Mix®
\$39 per dozen packages

Cracker Jacks®
\$39 per dozen packages

Erin's® Gourmet Popcorn
\$39 per dozen packages

**Tim's Cascade®
Potato Chips**
\$39 per dozen packages

Pretzels
\$39 per dozen packages

Cashews
\$45 per dozen packages

Trail Mix
\$45 per dozen packages

Healthful

Mozzarella Cheese Sticks
\$24 per dozen

Fruit and Oat Bars
\$33 per dozen

Fresh Whole Fruit
\$42 per dozen

Fresh Carrots and Celery
\$42 per dozen servings

PowerBars®
\$48 per dozen

Low Carb Bars
\$48 per dozen

Individual Fruit Yogurts
\$42 per dozen

Chilled

Novelty Ice Cream Bars
\$36 per dozen

Frozen Fruit Juice Bars
\$45 per dozen

Häagen-Dazs®
Gourmet ice cream bars
\$60 per dozen

Beverages

BEVERAGES PRICED PER GALLON ARE AVAILABLE IN GALLON INCREMENTS ONLY.
BOTTLED ITEMS BILLED ON CONSUMPTION FOR QUANTITIES OVER 25 PER ROOM.

Hot

Tully's® Organic Coffee
Regular and decaffeinated
\$49.50 per gallon

Numi® Organic Teas
Selection of spiced, herbal and
organic black teas
with honey and lemon
\$49.50 per gallon

Hot Chocolate
House-made, served with
mini marshmallows
\$49.50 per gallon

**Spiced Washington
Apple Cider**
House-made, served warm with
cinnamon sticks, mace, juniper,
nutmeg and cloves
\$49.50 per gallon

Chilled

Organic Iced Tea
With lemon wedges
\$49.50 per gallon

Lemonade
\$38 per gallon

Fruit Punch
\$38 per gallon

Juice Assortment
Orange, grapefruit
apple and cranberry
\$3.75 each

Sparkling Waters
Assorted flavors
\$3.25 each

Assorted Soft Drinks
Coca-Cola® products
\$3.25 each

Spring Water
Pure spring water in
16.9 ounce, earth-friendly
100% compostable bottles
\$3.75 each

Milk and Chocolate Milk
\$3.25 per half pint

Meeting Breaks

Fresh from Our Bakery

Breakfast Selections

Bagel Assortment
With cream cheese

Sliced Breakfast Breads

Cinnamon Buns

Sliced Coffee Cake

Mini Croissants

Danish Pastries

Assorted House-Made Muffins

Assorted Berry Scones
\$38 per dozen

Afternoon Selections

Chocolate Cherry Brownies

Cocoa Brownies

Walnut Praliné Brownies

Assorted Freshly Baked Cookies

Shortbread Cookies

Lemon Bars

Spiced Apple Bars

Coconut Macaroon Bars

Chocolate-Dipped Biscotti
\$38 per dozen

Refreshment Packages

South of the Border

Tri-colored tortilla chips,
fresh salsa and guacamole,
mini key lime tarts,
assorted sparkling waters
and soft drinks
\$12 per person

Fruit and Cheese

Imported and domestic aged,
soft and semi-soft cheeses
served with assorted
crackers and lavosh, with
seasonal fresh fruits and
berries, apricot and raspberry
shortbreads, assorted flavored
sparkling waters or sparkling
apple cider
\$14 per person

Fruit Smoothies

Assorted individually bottled
smoothie flavors, energy and
granola bars, whole fruit and
bottled spring water
\$12 per person

Lemon Break

Lemon pound cake, lemon curd,
lemon lavender cheese cake,
lemon candy and lemon
soft drinks
\$14 per person

Energy Bar

Sliced seasonal fresh fruit,
vegetable crudité with low-
calorie ranch dip, made in
Washington yogurt, energy
bars, Red Bull® and
Vitamin Water®
\$14 per person

Grab and Go

Includes any three standard
snack items, any two
premium snack items
and an assortment of
soft drinks and bottled
spring water
\$12 per person

Heat Wave

Assorted premium ice cream
bars, iced tea with lemon
wedges and bottled
spring water
\$11 per person

The Triathlon

Honey nut toasted granola,
assorted fruit yogurt, banana
chips, Washington apples and
bottled spring water
\$13 per person

Washington Apple Break

Granny Smith apple tart, apple
cheese cake, apple crisp, apple
frangipane cake, apple cinna-
mon ice cream and apple and
ginger cider
\$14 per person

Breakfast Buffets

ALL BREAKFAST BUFFETS INCLUDE AN ASSORTMENT OF CHILLED JUICE (ORANGE, APPLE AND CRANBERRY), SEASONAL FRUITS AND BERRIES, BUTTER, PRESERVES, FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS

Elliott Bay Continental

Breakfast breads, assorted muffins and mini croissants from our bakery
\$18 per person

Puget Sound Continental

Locally produced yogurt with organic granola, honey, coconut and Northwest berries accompanied by breakfast breads, assorted muffins and mini croissants from our bakery
\$20 per person

Olympic Buffet

Roasted vegetable quiche, rolled Washington apple pancakes with warm maple syrup, sun-dried tomato sausage, new potatoes with fine herbs and assorted breakfast breads from our bakery
\$25 per person

Rainier Buffet

Locally produced yogurt with organic granola, assorted cold cereals with milk, fluffy scrambled eggs with scallions and Tillamook® cheddar cheese, peppered bacon strips, russet potatoes with fine herbs and assorted breakfast breads from our bakery
\$27 per person

Seattle's Start

Assorted bagels, house-smoked salmon accompanied with chopped egg, capers, red onions and cream cheese, fluffy scrambled eggs with scallions and Tillamook® cheddar cheese, cheese blintzes with Northwest berry compote
\$29 per person

Cascade Buffet

Free range fluffy scrambled eggs, chicken sausage, house-made French toast casserole, Yukon gold potatoes sautéed with Washington red onions and asparagus, accompanied with savory and sweet pastries from our bakery
\$28 per person

Pike Street Buffet

Chilaquiles egg scramble with Cotija cheese, petite grilled flat iron steak, cranberry pork sausage, house-made potato hash, locally produced yogurt and an assortment of pastries from our bakery
\$32 per person

À La Carte Breakfast Enhancers

PERSONALIZE YOUR BREAKFAST BUFFET WITH ONE OR MORE OF THE FOLLOWING SPECIALITY ITEMS

Assorted Cold Cereals

With milk
\$4 per person

House-Made French Toast Casserole

Served with warm maple syrup
\$7 per person

Traditional French Toast

Thick cut French toast with warm maple syrup
and cinnamon whipped cream
\$7.75 per person

Croissant Sandwiches

Your choice of:

Shaved honey smoked ham with scrambled
eggs and Tillamook® cheddar cheese

Canadian bacon, eggs and cheese

Patty sausage, eggs and cheese

Eggs and cheese
\$6.50 per person

Breakfast Wraps

Your choice of:

Fluffy scrambled eggs and spicy
Jack cheese rolled in a tomato tortilla

Chorizo and eggs

Bacon and eggs

Ham and eggs
\$6.50 per person

Omelet Station

Minimum 25 guests

Garden fresh accompaniments include red
and green bell peppers, diced onions, sliced
mushrooms, diced tomatoes, crumbled bacon,
honey-smoked ham, Tillamook® cheddar cheese,
and pico de gallo salsa

\$10 per person

add bay shrimp

\$11 per person

add house-smoked salmon

\$12 per person

add Dungeness crabmeat

\$13 per person

WSCTC Toaster Station

Whole wheat and white toast, English muffins,
locally made assorted bagels, served with butter, honey,
preserves, peanut butter, and herb
and strawberry cream cheeses

\$11 per person

add house-smoked salmon,
chopped egg, capers and red onions

\$19 per person

Oatmeal Station

Warm oatmeal served with brown sugar, raisins
and your choice of milk

\$5.50 per person

House-Made Quiche

Choice of roasted vegetable quiche
or quiche Lorraine
\$6 per person

Free Range Scrambled Eggs

With organic Jack cheese and tomatoes
\$5.50 per person

Traditional Eggs Benedict

Poached egg on toasted English muffin,
Canadian bacon and topped with lemon
hollandaise sauce
\$11 per person

Northwest Eggs Benedict

For a distinctly Northwest flavor choose
Dungeness crabmeat or house-smoked
salmon instead of Canadian bacon
\$14 per person

Chilaquiles Egg Scramble

Scrambled eggs with crispy tortilla
strips, tomatoes and Cotija cheese
\$6.50 per person

Cheese Blintzes

Served with Northwest berry compote
\$6 per person

Apple-Filled Pancakes

With warm maple syrup
\$6 per person

Breakfast Entrées

EACH OF THE FOLLOWING ENTRÉES INCLUDE A BASKET OF BREAKFAST PASTRIES FRESH FROM OUR BAKERY, BUTTER, PRESERVES, SEASONAL FRUIT CUP, CHILLED JUICE (CHOICE OF ORANGE, APPLE OR CRANBERRY), FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS

Breakfast Frittata

Our Chef's Signature Dish

An asparagus and Roma tomato frittata served with chorizo sausage and spicy fingerling potatoes

\$19 per person

Cheese Blintzes

Cheese blintzes garnished with Northwest berry compote dusted with powdered sugar and served with Canadian bacon and sautéed new potatoes with fine herbs

\$18 per person

Scramble

Chilaquiles egg scramble topped with Cotija cheese served with chorizo sausage and spicy diced potatoes

\$19 per person

Quiche

Spinach, Swiss and asparagus quiche topped with and oven-roasted tomato and served with sun-dried tomato sausage link and red potatoes

\$19 per person

Simply Breakfast

Scrambled eggs with scallions, smoked bacon strips and Yukon gold potatoes

\$19 per person

Traditional Eggs Benedict

Canadian bacon and poached eggs served on toasted English muffins, with lemon hollandaise sauce and new potatoes with fine herbs

\$22 per person

Northwest Eggs Benedict

For a distinctly Northwest flavor choose Dungeness crabmeat or house-smoked salmon instead of Canadian bacon

\$25 per person

Traditional French Toast

Thick cut French toast with warm maple syrup served with apple-flavored chicken sausage and breakfast potatoes with fine herbs

\$18 per person

Washington Apple Pancakes

Rolled Washington apple pancakes with cinnamon, powdered sugar, and warm maple syrup, served with sausage links and breakfast potatoes with fine herbs

\$18 per person

Steak and Eggs

Natural Angus petite New York steak, organic scrambled eggs with pepper Jack cheese and potato hash

\$26 per person

Box Lunches

ALL BOX LUNCHES INCLUDE A CHOICE OF ONE SOFT DRINK OR BOTTLED WATER
SELECT UP TO THREE FROM THE FOLLOWING

Boxed Sandwiches

Each includes one of the following sandwiches, a side salad, Tim's Cascade® potato chips, a Mini Babybel® cheese, fresh whole fruit and a chocolate raisin chip cookie

\$21 per person

Albacore Tuna Salad

Tarragon Chicken Salad

Club Wrap

Honey-Baked Ham and Jarlsberg

Italian Hoagie

Roast Beef and Provolone

Smoked Turkey and Tillamook® Cheddar

Vegetarian

Boxed Salads

Each includes one of the following salads, a fruit cup, Mini Babybel® cheese and a Nutri-Grain® bar

\$21 per person

Ginger Marinated Chicken

Served with Asian slaw, bean sprouts, broccoli florets and sesame vinaigrette

Traditional Caesar

Romaine lettuce, aged Parmesan cheese and traditional Caesar dressing

Chicken Caesar

Grilled chicken on a bed of romaine lettuce, aged Parmesan cheese and traditional Caesar dressing

Northwest Salmon Caesar

Romaine leaves with pan-seared salmon and our signature smoked salmon Caesar dressing

House Cobb

Spring mix with chicken, egg, bleu cheese crumbles, tomatoes and a creamy ranch dressing

Mediterranean Pasta with Chicken

Ziti pasta with kalamata olives, Roma tomatoes, feta cheese and a balsamic vinaigrette

Specialty Boxes

Roast Beef Sandwich

Shaved beef with Tillamook® cheddar cheese, red onion marmalade, Roma tomatoes and arugula on a rosemary bread, and served with a grilled vegetable salad, Sun Chips®, whole fruit, a Mini Babybel® cheese and a house-made brownie

\$25 per person

Italian Chicken

Chicken breast marinated in Italian herbs and grilled, accompanied with provolone cheese, tomato and arugula with basil-mayonnaise spread on artisan bread and served with antipasto mix (olives, artichokes and mushrooms), fresh whole fruit, Sun Chips®, a Mini Babybel® cheese and an amaretto almond cookie

\$25 per person

Vegetable Delight

Roasted vegetables (eggplant, yellow squash, zucchini and Roma tomatoes) served on organic focaccia bread and accompanied by tabbouleh salad, pretzel twists, fresh fruit salad, a Mini Babybel® cheese and an oatmeal raisin cookie

\$25 per person

Seattle-Style Sushi Bento

Three types of sushi with dipping sauce, noodles, green salad and a freshly baked cookie

market price

Cold Lunches

ALL COLD LUNCHES INCLUDE A HOUSE DESSERT FROM OUR PASTRY KITCHEN,
AN ASSORTMENT OF ROLLS, WHIPPED BUTTER, FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS
ADDITIONAL BEVERAGES MAY BE ORDERED SEPARATELY

Grilled Salmon and Wheat Berry Salad

With grilled salmon, green beans, cucumbers, parsley, tomatoes and tossed with white balsamic dressing

\$27 per person

Garden Spinach Wrap

Spinach tortilla filled with roasted vegetables and pesto cream cheese served with roasted red pepper mini penne pasta salad

\$21 per person

Stuffed Croissant Sandwiches

With your choice of one filling:

Albacore tuna salad

Tarragon chicken salad

Roast beef and provolone

Smoked turkey and Havarti

Honey-smoked ham and Jarlsberg

Grilled eggplant, portobello mushroom, buffalo mozzarella and sun-dried tomato spread

All stuffed croissant sandwiches are accompanied by a curried orzo salad and grilled asparagus

\$21 per person

Asian Chop-Chop Salad

Grilled chicken on a bed of napa cabbage Asian slaw, diced cucumber, tomatoes, cilantro, cashews, sprouts, red peppers, wonton strips and served with ginger soy vinaigrette

\$21 per person

Northwest Cobb Salad

Market greens with our house-smoked salmon, hard cooked egg, tomato and Brie cheese wedge with local apricot or bleu cheese dressing

\$24 per person

Tropical Cobb

Romaine lettuce with bay shrimp, mango, papaya, seasonal berries, avocado, Roma tomatoes and served with papaya Dijon vinaigrette dressing

\$24 per person

Washington Grilled Chicken

Served with roasted vegetable couscous salad, feta cheese, kalamata olives and drizzled with a balsamic vinaigrette

\$23 per person

Northwest Caesar Salad

Choose grilled chicken, bay shrimp or house-smoked salmon served over romaine leaves and topped with Parmesan cheese, garlic croutons and a choice of traditional Caesar or our signature smoked salmon Caesar dressing

with grilled chicken

\$21 per person

with bay shrimp

\$22 per person

with house-smoked salmon

\$24 per person

Grilled Washington Beef Tenderloin

Served with a wedge of iceberg lettuce, tomatoes, bleu cheese crumbles, sweet red grilled onions and sliced filet mignon served with honey horseradish dressing

\$28 per person

Northwest Bento Box

Seattle-style sushi and noodles served with a dipping sauce

market price

Lunch Entrées

ALL LUNCH ENTRÉES INCLUDE A CHOICE OF HOUSE SALAD, AN ASSORTMENT OF ROLLS FROM OUR BAKERY,
A HOUSE DESSERT FROM OUR PASTRY KITCHEN, FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS
ADDITIONAL BEVERAGES MAY BE ORDERED SEPARATELY
VEGETARIAN SELECTIONS ARE LISTED ON THE DINNER MENU AND ARE PRICED AS THE ENTRÉE

Salads

House Salads

Pike Place Market

Market greens with julienne carrots, sliced cucumbers, cherry tomatoes, garlic croutons and a hazelnut vinaigrette

Northwest Caesar

Romaine leaves, aged Parmesan cheese and garlic croutons, with a choice of traditional Caesar or our signature smoked salmon Caesar dressing

Northwest Harvest

Wild field greens with shredded Parmesan cheese, roasted mushrooms, Roma tomatoes and roasted garlic balsamic vinaigrette dressing

Classic Salad

Iceberg lettuce wedge with bleu cheese, tomatoes and a creamy ranch dressing

Specialty Salads

Watercress

Watercress and frisée, with jicama, oranges, manchego cheese and lime dressing
\$3 per person

Hand-Picked Spinach

Crisp spinach leaves accompanied by cooked egg, sliced red onions, crumbled bleu cheese and a red wine-bacon vinaigrette
\$3 per person

Farmer's Market

With crispy shallots, goat cheese and blueberries, served with roasted shallot vinaigrette
\$3 per person

Seafood

Dungeness Crab Cakes

With tomato chutney, served with Yukon gold wedge potatoes
\$35 per person

Halibut Filet

Grilled herb halibut filet with tomato and artichoke ragoût, and sautéed fingerling potatoes
\$34 per person - seasonal availability

Northwest Salmon

Grilled Northwest salmon topped with apple cider sauce and served with sautéed fingerling potatoes
\$33 per person

Grilled Arctic Char

With citrus salsa and spicy Yukon gold potatoes
\$31 per person

Entrées

Poultry

Chicken Mole

Our Chef's Signature Dish
Chicken with mole sauce, chayote squash and Mexican rice
\$30 per person

Herb Chicken Breast

Grilled herb chicken breast with Cambozola cheese sauce, garnished with roasted Roma tomatoes and served with mashed potatoes
\$29 per person

House-Smoked Chicken Breast

With a forest mushroom ragoût and goat cheese mashed potatoes
\$29 per person

Hazelnut Tortellini

Tossed with sliced chicken, a light tomato cream sauce and fresh basil, garnished with Parmesan cheese
\$29 per person

Beef and Pork

Roasted Petite

Filet Mignon
With a shallot marmalade, served with garlic mashed potatoes
\$37 per person

Flat Iron Steak

Grilled flat iron steak with pico de gallo salsa and potato wedges
\$35 per person

Grilled Pork Chop

Accompanied with Walla Walla apple relish and Merlot sauce and served with garlic mashed potatoes
\$33 per person

Lunch Buffets

ALL LUNCH BUFFETS INCLUDE FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS
ADDITIONAL BEVERAGES MAY BE ORDERED SEPARATELY

Pre-Made Sandwich Platter *Choose Any Three Sandwiches*

Sandwich platters include grain mustard potato salad, sliced fresh fruit, chocolate cherry brownies and an assortment of freshly baked cookies

Albacore Tuna Salad

Tarragon Chicken Salad

Club Wrap

Honey-Baked Ham
with Jarlsberg

Italian Hoagie

(Genoa salami, honey-smoked ham
and smoked turkey with provolone)

Roast Beef with Provolone

Smoked Turkey with
Tillamook® Cheddar

Vegetarian
\$28 per person

Assorted Deli Meat Platter

Focaccia and artisan breads

Roast beef, honey-smoked ham,
Italian prosciutto, Genoa salami and
smoked turkey

Provolone and Havarti

Basil pesto, herbed-mayonnaise
and Dijon mustard

Northwest ziti pasta salad

Tomato, basil and fresh
mozzarella salad

Lemon bars

Assorted shortbreads
\$30 per person

Taste of Italy

Northwest Caesar salad with
garlic croutons, Parmesan cheese,
traditional Caesar or signature
smoked salmon dressing

Antipasto display

Cavatappi pasta with fresh herb
tomato sauce

Cheese tortellini with shallot
cream sauce

Chicken puttanesca

House-made garlic bread sticks

Almond tea cookies

Tiramisù
\$34 per person

Pacific Rim Experience

Asian slaw with soy vinaigrette

Vegetable spring rolls

Vegetarian pot stickers

Ginger pepper beef with mushrooms

Cashew chicken

White sticky rice

Broccolini with bell peppers

Passion fruit and bittersweet
chocolate tarts

\$34 per person

Southwest Buffet

Mixed wild field greens with
creamy chipotle dressing

Tortilla chips and salsa

Lime bay shrimp and
cucumber salad

Three bean salad with lime
jalapeño vinaigrette

Seared salmon with a
mango butter sauce

Grilled chicken with
tomato corn salsa

Spicy rice

Corn bread with honey butter

Coconut macaroons

Key lime tarts
\$38 per person

Fajita Buffet

Choice of Beef or Chicken

Grilled vegetables

Grated Monterey Jack cheese,
diced tomatoes, shredded lettuce,
sliced olives, sour cream,
guacamole, fresh green tomatillo
salsa and fresh tomato salsa

Flour tortillas

Mexican rice and refried beans
with Cotija cheese

Coconut cream tarts

Mexican wedding cookies
\$33 per person

Soup Selections

Chicken Noodle

Minestrone

New England Clam Chowder

Northwest Wild Mushroom

Roasted Corn Chowder

Smoked Salmon Chowder

Walla Walla Onion

Cauliflower

Asparagus
with smoked salmon
\$3.50 per person

Dinner Appetizers, Soups & Salads

Hot Appetizers

Fig Tart

With local goat cheese, caramelized garlic and served with chive sauce
\$8 per person

Pan Seared Scallops

With braised leeks and truffle sauce
\$11 per person

Dungeness Crab Cake

With braised fennel and tomato saffron marmalade
\$11 per person

Roasted Beet and Bleu Cheese Pot Pie

With oven-dried tomatoes
\$7 per person

Ricotta Cheese Cannelloni

Served with light tomato sauce
\$6 per person

Chilled Appetizers

Herbed Goat Cheese Cake

With house-smoked salmon and frisée served with roasted shallot dressing
\$8 per person

Grilled Portobello

Mushroom Carpaccio

With shaved pecorino, Romano and capsicum salad
\$7 per person

Roasted Washington Apple

Stuffed with Waldorf salad and micro greens
\$7 per person

Shrimp Cocktail

With tomato horseradish and lemon, served in a sorbet glass
\$9 per person

Dungeness Crab Cocktail

With tomato horseradish and lemon, served in a sorbet glass
market price

Soups

New Potato Soup

With truffle essence and aged Parmesan
\$5 per person

Asparagus and Smoked

Salmon Soup

\$5 per person

Lobster Bisque

\$6 per person

Walla Walla Sweet Onion Soup

Garnished with pancetta and chives
\$5 per person

Cream of Cauliflower Soup

With curried peas
\$5 per person

Fennel Bisque

With Granny Smith apples and garnished with toasted pumpkin seeds
\$5 per person

House Salads

Baby Iceberg Cup

With bleu cheese and beef steak tomatoes, served with creamy ranch dressing

Organic Baby Lettuce

With Samish Bay goat cheese and chervil dressing

Classic Greek Salad

Tomato, cucumber, bell pepper and red onion with seasoned olive oil

Specialty Salads

Smoked Scallops Salad

With watercress and Granny Smith apple vinaigrette
\$11 per person

Baby Arugula

With roasted beets, walnuts and bleu cheese, served with sherry vinaigrette
\$5.75 per person

Bibb Lettuce

With Stilton wedge and candied pecans, served with sweet mustard dressing
\$6.25 per person

Dinner Entrées

ALL DINNER ENTRÉES INCLUDE A CHOICE OF HOUSE SALAD, AN ASSORTMENT OF DINNER ROLLS FROM OUR BAKERY, AN ACCOMPANIMENT, SEASONAL FRESH VEGETABLES, A HOUSE DESSERT FROM OUR PASTRY KITCHEN, FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS
ADDITIONAL BEVERAGES MAY BE ORDERED SEPARATELY

Poultry and Pork

Grilled Herb Chicken
Marinated Skagit Valley chicken
and thyme-infused jus
\$35 per person

**Oven-Roasted Washington
Chicken Breast**
Breast of Skagit Valley chicken
and cherry jus
\$35 per person

Supreme Chicken
Bacon-wrapped breast of chicken
with Walla Walla onion compote
\$37 per person

Smoked Pork Loin
Roma tomato and Walla Walla
red onion salsa
\$37 per person

Natural Pork Rack
Herb-cruste natural pork rack
with Washington apple sauce
\$39 per person

Beef and Lamb

Grilled Natural Beef Filet
Filet mignon served with forest
mushrooms and a baby
onion reduction
\$50 per person

Grilled Beef Tenderloin
Grilled tenderloin of grain-fed beef
with a red wine sauce
\$49 per person

Ancho Chile Flat Iron Steak
Marinated, grilled and then topped
with manchego cheese
\$45 per person

**Grilled Natural Angus
New York Steak**
Served with garlic butter and
oven-cured tomatoes
\$47 per person

Beef Braised Short Ribs
Seattle microbrew braised beef
short ribs served with a demi-glace
\$42 per person

Double Bone Lamb Chop
Herb-cruste and served with a
balsamic Cabernet reduction
\$50 per person

Duet

**Natural New York Steak
and Lobster Tail**
Served with garlic butter sauce
and thyme-infused jus
market price

**Dungeness Crab Cake
and Filet Mignon**
Crab cake with basil tomato
chutney and a filet of beef with
a mushroom reduction
\$54 per person

Jumbo Prawns and Filet Mignon
Prawns tossed with garlic butter
and served with filet mignon
and onion marmalade
\$52 per person

Accompaniments

Potatoes Anna
Yukon Gold Mashed
Roasted Garlic Mashed
Roasted Baby Reds
Sautéed Fingerling Potatoes
Spicy Russet Wedges
Sweet Potato Mashed
Herbed Orzo
Wild Rice Pilaf

Dinner Entrées

ALL DINNER ENTRÉES INCLUDE A CHOICE OF HOUSE SALAD, AN ASSORTMENT OF DINNER ROLLS FROM OUR BAKERY, AN ACCOMPANIMENT, SEASONAL FRESH VEGETABLES, A HOUSE DESSERT FROM OUR PASTRY KITCHEN, FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS
ADDITIONAL BEVERAGES MAY BE ORDERED SEPARATELY

Seafood

House-Smoked Salmon

A delicately smoked salmon filet served with Washington apple chutney
\$36 per person

Herb-Crusted Salmon

Served with artichokes and tomato ragoût
\$36 per person

Baked Northwest Salmon

Brushed with organic honey and served with saffron and tomato relish
\$36 per person

Baked Petrale Sole

Served with a vin blanc sauce
\$32 per person

Roasted Striped Bass

Served with pancetta and spinach ravioli in a tomato saffron broth
\$40 per person

Seared Halibut

Served with fennel and shaved red onion slaw topped with a caper beurre blanc
\$42 per person (seasonal availability)

Baked Halibut

Topped with bleu cheese and herb butter
\$42 per person (seasonal availability)

Grilled Arctic Char

Served with kalamata olives and tomato vinaigrette
\$34 per person

Dungeness Crab Cakes

With tomato chutney and beurre blanc
\$44 per person

Grilled Scallop Skewers

Served with sun-dried tomato orzo
\$42 per person

Vegetarian Selections

Potato, Pea and Wild Mushroom Strudel

Served with tomato cream sauce and a balsamic reduction

Roasted Vegetable Beggar's Purse

Roasted vegetables with black beans and fresh herbs in a puff pastry, served over couscous

Vegan Tofu and Vegetable Ravioli

Served in a tomato saffron broth

Roasted Red Pepper Ravioli

With smoked tomato sauce and shredded Parmesan cheese

Roasted Potato and Shallot Ravioli

Tossed with tomato basil sauce, oven-roasted tomatoes and grilled asparagus

Wild Mushroom Pie

Filled with braised leeks and oven-cured tomatoes

Add a vegetarian selection at your entrée price

Dinner Buffets

ALL DINNER BUFFETS INCLUDE AN ASSORTMENT OF DINNER ROLLS FROM OUR BAKERY,
FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS
ADDITIONAL BEVERAGES MAY BE ORDERED SEPARATELY

Taste of Washington

Wheat berry salad with tomato and parsley
Mixed seasonal greens with shaved manchego cheese, toasted walnuts and sherry wine vinaigrette
Garlic and chive mashed potatoes
Mixed medley of seasonal beans
Alderwood-smoked breast of chicken with Washington cherry jus
Grilled filet of salmon with candied fennel cream
Northwest berry cheesecake
Spiced apple cobbler
\$44 per person

Magnolia

Hearts of romaine with creamy smoked salmon dressing, Parmesan and garlic croutons
Couscous tossed with dates, toasted almonds and chervil
Rosemary roasted red potatoes
Seasonal Washington squash
Roasted loin of beef with caramelized shallot jus and crispy fried onion
Horseradish-crusting filet of salmon served with a parsley infused cream
Coffee-coconut pound cake
Milk chocolate éclairs
\$52 per person

Mediterranean

Baby spinach with dried cherries, toasted walnuts, bleu cheese and cider mustard vinaigrette
Tiny white bean salad with grilled radicchio and pancetta vinaigrette
Olive oil smashed Yukon gold potatoes
Seasonal fresh vegetables
Oven-roasted halibut with kalamata olives and cherry vinaigrette
Herb-crusting pork loin with caramelized apple sauce
Toasted lemon pound cake
Pine nut and caramel tart
\$47 per person

Olympia

Baby arugula with sweet and sour red onions, chèvre and herb champagne vinaigrette
Grilled asparagus with kalamata vinaigrette
Orzo tossed with fresh spinach and roasted bell peppers
Rosemary and garlic marinated breast of chicken with thyme infused jus and a sprinkle of huckleberries
Roasted Pacific rockfish with eggplant marmalade and sweet soy glaze
Hazelnut-chocolate torte
Blueberry meringue pie
\$44 per person

New West

Arugula salad with roasted beets, manchego cheese and shallot vinaigrette
Black bean and corn salad with cilantro vinaigrette and Cotija cheese
Smoked paprika and tomato rice pilaf
Seasonal fresh vegetables
Citrus and coriander marinated flat iron steak on red onion salsa
Barbecue breast of chicken
Blackberry tarts
Passion fruit ladyfingers
\$50 per person

Little Italy

Basil marinated buffalo mozzarella and tomato salad
Baby spinach and endive salsa with sherry vinaigrette
Hazelnut tortellini with caramelized onions and basil sauce
Lemon olive oil roasted fingerling potatoes
Pork osso buco
Petrale sole with lemon piccata roasted crimini mushrooms
Seasonal vegetables
Tiramisù
White chocolate and pistachio tart
\$45 per person

Desserts

All Dessert Items Created Especially for You by Our Executive Pastry Chef

House Desserts

Cakes

Boston Creme
Chocolate Hazelnut
Chocolate Fudge
Coconut Cream
German Chocolate
Lemon Raspberry
Linzertorte
Mudslide
Molasses Spice
Spiced Carrot

Cheesecakes

Amaretto
Butterfinger®
Chocolate
Lemon Lavender
Mocha Kahlúa®
Nestlé Crunch®
New York
Northwest Berry
Raspberry Chocolate Swirl

Tarts

Blueberry Streusel
Cherry Streusel
Chocolate Praliné
Coconut
Key Lime
Lemon Blueberry
Lemon Cream
Macadamia Nut
Peanut Butter
Pecan
Pumpkin Chiffon
Raspberry
Strawberry Rhubarb

Specialty Desserts

Lemon Cream and Walnut Poplova

A lightened lemon cream with walnut meringue
and candied walnuts

Coconut Lamingtons

Vanilla pound cake soaked in espresso syrup and
rolled in toasted coconut

Northwest Berry Cobbler

Blackberries and blueberries baked with streusel
and topped with vanilla cream

Spiced Chocolate Parfait

A spiced bittersweet chocolate mousse layered
with cocoa nibs and chocolate ladyfingers

Seasonal Ice Creams and Sorbets

An additional \$5.50 per person

Platters

Assorted House-Made Chocolate Truffles

\$40 per platter of 12

Assorted House-Made Petits Fours

\$40 per platter of 12

Assorted House-Made Tea Cookies

\$40 per platter of 12

Chocolate-Dipped Strawberries

\$40 per platter of 10

Chocolate-Dipped Coconut Macaroons

\$40 per platter of 10

Hot Hors d'Oeuvres

HORS D'OEUVRES ARE PRICED PER DOZEN WITH A MINIMUM OF FOUR DOZEN FOR EACH ITEM

House-Made Hors d'Oeuvres

Tartlets

**Walla Walla Sweet Onion
and Gruyère Cheese**
\$42 per dozen

Mediterranean Artichoke
With feta cheese, kalamata
olives and tomatoes
\$42 per dozen

Peking-Style Barbecue Duck
With sweet peppers and
plum sauce
\$45 per dozen

Skewers and Satay

Washington Chicken Satay
With spicy peanut sauce
\$39 per dozen

**Shrimp and Chorizo
Sausage Skewers**
\$48 per dozen

House-Smoked Salmon Kabob
\$45 per dozen

Jumbo Tiger Prawn Skewer
Wrapped in prosciutto
\$54 per dozen

Washington Natural Beef Satay
With spicy Szechuan dipping sauce
\$42 per dozen

Jerk Chicken Kabob
Grain-fed chicken with pineapple,
peppers and sweet red onions
\$45 per dozen

Seattle Favorites

Miniature Quiche
Ham with Tillamook® Cheddar
and asparagus

Sun-dried tomatoes with
Parmesan cheese
\$36 per dozen

House-Smoked Salmon Turnovers
Smoked salmon, Brie, fresh
garlic and herbs in a puff pastry
\$39 per dozen

Crusted Barbecue Chicken
With smoky barbecue sauce
\$42 per dozen

Miniature Alaskan Crab Cakes
With roasted red pepper and
caper tartar sauce
\$48 per dozen

**Marinated and Grilled
Petite Lamb Chop**
With traditional yogurt sauce
\$72 per dozen

International

Vegetable Spring Rolls
With spicy Szechuan sauce
\$33 per dozen

**Thai Chicken and
Cashew Spring Rolls**
With Thai chili sauce
\$39 per dozen

Pot Stickers
With ginger hoisin sauce
\$33 per dozen

Quesadillas
Flour tortillas stuffed with
pepper Jack cheese, corn and
mushrooms with tomato salsa
\$39 per dozen

**Dungeness Crab and
Cotija Empanadas**
\$42 per dozen

Spanakopita
Spinach wrapped in phyllo dough
\$36 per dozen

Chilled Hors d'Oeuvres

HORS D'OEUVRES ARE PRICED PER DOZEN WITH A MINIMUM OF FOUR DOZEN FOR EACH ITEM

House-Made Hors d'Oeuvres

Crostini and Bruschetta

Seattle Sourdough Crostini

Topped with tapenade
and crème fraîche

\$39 per dozen

Black Peppercorn - Crusted Carpaccio

With lavender-scented
huckleberries served
on a crostini

\$45 per dozen

Mozzarella Herb Crostini

With arugula and pineola
purée brushed with extra
virgin olive oil

\$42 per dozen

Bruschetta

Topped with garlic,
Roma tomatoes and basil

\$36 per dozen

Seattle Favorites

**House-Smoked Salmon
on Pumpnickel Triangles**
Cream cheese, red onion and egg

\$39 per dozen

Dungeness Crab Salad
Served in a new potato shell

\$48 per dozen

**Kumomoto Oyster
Bloody Mary Shooter**

\$54 per dozen

Salmon Bundles

House-smoked salmon wrapped around
Granny Smith apple sticks with
honey-mustard aioli

\$45 per dozen

Cones of Smoked Salmon
With crème fraîche and chives

\$57 per dozen

Jumbo Prawns

With cocktail sauce

\$57 per dozen

Dungeness Crab Legs

With caper rémoulade

\$48 per dozen

House-Smoked Scallop

Served with chipotle sour cream

\$57 per dozen

Vegetarian

Roasted Zucchini
Stuffed with herbed
Samish Bay goat cheese

\$36 per dozen

Stuffed Cherry Tomatoes
With garlic and herb
Boursin cheese

\$42 per dozen

**Spanish Olives Filled with
Bleu Cheese Mousse**

\$36 per dozen

Roasted Eggplant Tart
With Samish Bay goat cheese

\$36 per dozen

Mini Antipasto Skewers
Marinated baby mozzarella,
small tomato, roasted pepper
and artichoke

\$39 per dozen

Stuffed Roasted Mushrooms
Filled with herbed chèvre mousse

\$36 per dozen

International

Spicy Tuna Tartare
With cilantro and served on
a sesame cracker

\$48 per dozen

Prosciutto-Wrapped Melon

\$42 per dozen

Seared Ahi Toothpicks
With wasabi mayonnaise

\$48 per dozen

**Jumbo Asparagus Wrapped
with Serrano Ham**

\$45 per dozen

Seared Breast of Duck
Seasoned with cardamom and served
with fig compote on a
sesame cracker

\$45 per dozen

Bay Scallop Ceviche Spoons
With jalapeño and cilantro

\$54 per dozen

Assorted Sushi
Extensive selection, made locally

\$48 per dozen

Receptions

Displays

Roasted Grilled Vegetables

Marinated and grilled assortment of seasonal vegetables

\$6.50 per person

Farmer's Basket of Fresh Vegetables

With assorted dips

\$5.50 per person

Seasonal Sliced Fresh Fruit and Berries

\$6 per person

Imported and Domestic Cheeses

With assorted crackers and fruit garnish

\$6.50 per person

Mini Tostada Bar

Julienne chicken with flour tortillas, shredded lettuce, refried beans, Tillamook® cheddar cheese, diced tomatoes and onion

\$13 per person

Northwest Bruschetta Station

Local tomato bruschetta, olive tapenade, white bean spread, smoked salmon tartar, cranberry and Walla Walla onion marmalade, accompanied with organic artisan crackers and crostini

\$9.25 per person

Warm Dungeness Crab and Artichoke Dip

With tri-colored tortilla chips and crostini

\$8.75 per person

Two-Way Prawns

Coconut prawns with apricot chutney and prawn satay with Thai chili sauce

\$8.50 per person - Two prawns per serving

Northwest Alderwood-Smoked Salmon

With chopped egg, capers and minced red onion, served with lavosh crackers

\$13 per person

Mediterranean Display

Assorted Mediterranean delights including dry Italian salami, roasted peppers, Greek olives, fresh mozzarella cheese, grilled asparagus, roasted garlic and marinated artichoke hearts

\$12 per person

Fajita Bar

Warm flour tortillas, seasoned chicken and spicy beef, lettuce, salsa, guacamole, sour cream, and Tillamook® cheddar cheese

\$15 per person

Artisan Washington State Cheeses and Apples

Includes Cougar Gold® cheddar and Samish Bay goat cheese, organic and lavosh crackers, served with dried fruit and mixed nuts

\$10 per person

French Pastries

Chocolate macaroons, vanilla palmiers, opera torte and chocolate éclairs

\$11 per person

Sweet Treats

Lemon meringue and chocolate coconut tarts, assorted chocolate biscotti and shortbreads

\$10 per person

Receptions

Specialty Attended Stations

MINIMUM OF 50 GUESTS

Asian Station

Dim sum in bamboo baskets, beef and chicken satay grilled to order and served with peanut sauce and Thai chili sauce, Asian slaw with sesame dressing

\$15 per person

Pasta Bar

Cavatelli pasta with tomato basil sauce, orecchiette pasta with forest mushroom sauce and served with shredded Parmesan, cracked red pepper and house-made garlic bread sticks

\$14 per person

Seattle-Style Tapas Station

Grilled calamari salad, seared ahi with jicama and apple slaw with wasabi drizzle, roasted pork tenderloin with chimichurri spices and chipotle sour cream

\$16 per person

Tossed-to-Order Caesar Salad
Romaine leaves with Parmesan cheese and garlic croutons with traditional Caesar or our signature smoked salmon Caesar dressing

\$8 per person

add grilled chicken

\$9 per person

add grilled or house-smoked salmon

\$11 per person

add bay shrimp

\$11 per person

add Dungeness crabmeat

\$13 per person

Carving Attended Stations

Boneless Roasted Breast of Turkey

Serves 40

With cranberry relish and silver dollar rolls

\$350

Leg of Lamb

Serves 25

With a rosemary and garlic demi-glace and silver dollar rolls

\$325

Natural Roasted Rosemary Pork

Serves 40

With Okanogan apple chutney and served with silver dollar rolls

\$325

Honey-Glazed Ham

Serves 60

With assorted mustards and herb mayonnaise with silver dollar rolls

\$375

House-Smoked Northwest Salmon Sides

Two sides - Serves 50

With apple cider sauce

\$500

Roasted Washington Tenderloin

Serves 25

With Walla Walla onion marmalade, demi sauce and silver dollar rolls

\$500

Roasted Natural Striploin

Serves 25

With a Northwest mushroom ragoût and silver dollar rolls

\$350

Roasted Prime Rib

Serves 30 - Choice of:

Tully's® espresso rub or Churasco spice rub, served with au jus

\$375

Baron of Beef

Serves 120

With creamy horseradish, au jus and silver dollar rolls

\$700

Accompaniments

Mashed Sweet Potatoes

Mashed Potatoes

Cider Coleslaw

Traditional Coleslaw

\$3 per person

Wines

Wines by the Glass

Featured Red

Terra Blanca
Red Mountain
Cabernet Sauvignon
(Washington)

\$6.50 - host, by the glass
\$7.50 - no host, by the glass

Premium Red

Chateau Ste. Michelle
Orphelin Red Blend
Columbia Valley
(Washington)

King Estate
Pinot Noir
(Oregon)

Naked
Merlot - Organic
(Washington)

Terra Blanca
Killer Red Syrah
(Washington)

\$8.50 - host, by the glass
\$9.50 - No host, by the glass
Please select one Premium Red
and one Premium White

Featured White

Terra Blanca
Chardonnay
(Washington)

\$6.50 - host, by the glass
\$7.50 - no host, by the glass

Premium White

Apex II
Chardonnay
(Washington)

Coeur d' Alene Cellars
Viognier
(Idaho)

King Estate
Pinot Gris
(Oregon)

Naked
Chardonnay - Organic
(Washington)

\$8.50 - host, by the glass
\$9.50 - No host, by the glass
Please select one Premium Red
and one Premium White

Wines by the Bottle

Red

Boom Town
Merlot
(Washington)
\$34

Canoe Ridge
Estate Merlot
(Washington)
\$38

Chateau Ste. Michelle
Orphelin Red Blend
Columbia Valley
(Washington)
\$42

Dunham
Syrah
(Washington)
\$64

King Estate
Pinot Noir
(Oregon)
\$46

Kiona
Cabernet/Merlot
(Washington)
\$36

Naked
Merlot - Organic
(Washington)
\$32

Next
Pinot Noir
(Oregon)
\$36

Ryan Patrick
Rock Island Red
(Washington)
\$42

Stella Maris
Red Blend
(Washington)
\$36

Terra Blanca
Red Mountain
Cabernet Sauvignon
(Washington)
\$29

Terra Blanca
Killer Red Syrah
(Washington)
\$34

Terra Blanca
Malbec
(Washington)
\$42

Wines

Wines by the Bottle

White

Apex II
Chardonnay
(Washington)
\$35

Boom Town
Pinot Gris
(Washington)
\$32

Brian Carter Cellars
Oriana
(Washington)
\$46

Chateau Ste. Michelle
Cold Creek Riesling
(Washington)
\$37

Coeur d' Alene Cellars
Viognier
(Idaho)
\$42

Goose Ridge
Viognier
(Washington)
\$46

King Estate
Pinot Gris
(Oregon)
\$40

Naked
Chardonnay - Organic
(Washington)
\$32

Next
Riesling
(Oregon)
\$32

Ryan Patrick
Sauvignon Blanc
(Washington)
\$42

Terra Blanca
Chardonnay
(Washington)
\$29

Terra Blanca
Late Harvest Chenin Blanc
(Washington)
\$36

Terra Blanca
Sauvignon Blanc
(Washington)
\$32

Sparkling

Argyle
Brut
(Oregon)
\$34

Domaine Pierre
Noir Vin Rouge
(Washington)
\$42

Domaine Ste. Michelle
(Washington)
\$34

Drappier
Blanc de Blanc Brut
(France)
\$115

Luxe
(Washington)
\$42

Schramsberg
Mirabelle Brut
(California)
\$46

Wine Experiences

Wine Bar

Three selections of Washington wines, paired with a selection of domestic and imported cheeses, served with baguettes
\$18 per person - priced per hour with a two-hour minimum

Wine Tastings

Ask your Catering Consultant about a customized Washington wine tasting for your event

Food and Wine Pairings

Your guests can compare and contrast a variety of outstanding Washington wines paired especially by our Executive Chef. Please ask your Catering Consultant for details.

Spirits & Beers

Liquor

Martini Bar

Gin or vodka martinis with an olive or twist, served with bruschetta, tapenade, Samish Bay goat cheese and crostini

\$25 per person - priced per hour with a two-hour minimum

Premium Liquor

Absolut
Vodka

Bacardi
Rum

Dewar's
Scotch

Jack Daniel's
Bourbon

José Cuervo Especial
Tequila

Seagrams VO
Whisky

Tanqueray
Gin

*\$6.50 - host, by the glass
\$7.50 - no host, by the glass*

Cordials

Amaretto
Baileys Irish Cream

Courvoisier

Grand Marnier

Kahlúa

*\$7.50 - host, by the glass
\$8.50 - no host, by the glass*

Bottled Beers

Domestic and Non-Alcoholic

Budweiser

Bud Light

Miller Genuine Draft

Miller Lite

O'Doul's
Non-Alcoholic

*\$5.50 - host, by the bottle
\$6.50 - no host, by the bottle*

Imported

Corona

Heineken

*\$6.50 - host, by the glass
\$7.50 - no host, by the glass*

Washington Microbrews

Maritime Pacific
Brewing Company
Seasonal Selection

The Pike
Brewing Company
Pike Place Ale

Pyramid Breweries
Hefeweizen

Redhook Ale Brewery
ESB

*\$6.50 - host, by the bottle
\$7.50 - no host, by the bottle*

Catering Information & Policies

Exclusive Caterer

The Washington State Convention & Trade Center is committed to providing the highest quality food and beverage services for our guests. All food and beverage is to be arranged through our Catering Department. No outside food or beverages of any kind are allowed into the facility by clients, guests or exhibitors without prior written consent of the Food Services General Manager or Director of Catering Sales.

Food and Beverage Specifications

Our menu package features our most popular selections, highlighting items produced in-house with the freshest local ingredients. We believe our menu provides a large and flexible variety of options to meet your needs. In order to ensure the proper planning of your event, menu selections are due a minimum of 45 days in advance, with preliminary attendance estimates. Special events that require attention to complex or unusual arrangements may require additional planning time.

Your professional Catering Sales Manager also welcomes the opportunity to present a customized menu. During the special menu planning and pricing evaluation, consideration is given to the expected attendance. Should the guarantee fall significantly above or below the initial attendance estimate, the proposed menu and pricing may be subject to change.

Confirmation of Orders

The Catering Services Agreement (contract) outlines the specific agreement between the client and the Convention Center Catering Department. The signed Catering Services Agreement and a deposit based on estimated food and beverage charges are due 60 days in advance of the first scheduled service.

Your Catering Sales Manager will review your food and beverage specifications and, in turn, provide you with written confirmation of the services via separate event orders for each function. These event orders will form part of your contract and are to be confirmed, signed and returned 21 days in advance of the first scheduled service.

Guaranteed Attendance

Final event guarantees are due in writing by 12:00 p.m. (noon) of the assigned day per the following schedule. Multi-day event guarantees are due for the duration of the event based on the date of the first scheduled service.

Estimated Attendance (per event)	Number of Business Days* in Advance
-----------------------------------------	--------------------------------------------

Up to 500	Three days
501 to 2,500	Five days
Over 2,500	Seven days

*excludes holidays and weekends

Final guarantee cannot exceed the capacity of the event space nor be reduced once the deadline expires. If the final guarantee increases or decreases by more than 25 percent from the initial estimated attendance, additional charges may apply. Every effort will be made to accommodate guarantee increases after they are submitted, subject to reasonable menu substitutions or additional cost. In the absence of a final guarantee, the initial attendance estimate will be used.

Special Meals

Most special meal requests can be accommodated with advance notice. Your Catering Sales Manager is available to consult with you on special meal requests and pricing to serve vegetarian, vegan, kosher, halal and other dietary restrictions. Such special requests are due 21 days in advance of your event. These special meal requests are to be included in your final guaranteed attendance.

Overage

For plated meals, we are prepared to serve up to 5 percent above the guaranteed attendance (up to 40 meals). A portion of the 5 percent overage prepared can be vegetarian meals to accommodate on-site requests. Any meals, including vegetarian, served above the guarantee will be invoiced at menu pricing upon consumption.

For buffet meals, the number of meals served above the guarantee will be calculated on a plate count or an alternate, mutually agreed upon method. Meals served above the guarantee may be subject to a 10 percent per person surcharge.

Alcohol Services

The Convention Center's catering contractor, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Washington State Liquor Control Board regulations. In compliance with Washington State law, all beer, wine, and liquor is supplied by the Convention Center's catering contractor. No alcoholic beverages may be removed from the Convention Center. Customer must comply with all applicable local and state liquor laws.

Menu Prices

Menu prices and catering policies are subject to change without notice.

Service Charge and Sales Tax

All food and beverage services are subject to an 18 percent taxable service charge. The sales tax rate is currently 9.5 percent.

Tax-exemption requests for qualified non-profit 501(c)(3) organizations must be submitted in the form of a Resale Certificate. Tax-exempt status is approved on a case-by-case basis.

Service charge and sales tax may be subject to change without notice.

Sales Minimums and Labor Fees

Functions of less than 25 guests will be subject to a \$125 labor fee.

At chef stations, there is an additional charge of \$125 for each chef. Butler service is available at an additional cost of \$125 per butler.

Final bar sales must average a minimum of \$500 per bar. If sales fall below this amount, the difference between actual sales and the minimum will be applied. Bar services of more than four hours will be subject to an additional sales minimum of \$125 per hour per bar.

Minimum order quantities, as applicable, are noted within the menu.

Payment Policy

We require full payment (100 percent) of total estimated charges 60 days in advance of the first scheduled service with the return of the signed contract. For events with total estimated charges in excess of \$25,000, a 75 percent advance deposit may be arranged upon approved credit. A credit application is due 90 days in advance of the event. Significant increases in food and beverage charges above the initial deposit estimate may result in an additional amount due in advance of the event.

All remaining charges, including additional charges incurred on-site, are due within 30 days of the last event day. If payment is not received within the time specified, a late charge of 1.5 percent per month will be added to the balance.

We accept company checks and wire fund transfers as payment for products and services. We also accept American Express, MasterCard or Visa for payments of up to \$100,000 total per event.

Cancellations

Cancellation of the catering for the event or any individual function must be sent in writing to your Catering Sales Manager. Any cancellation received less than 60 days prior to the first scheduled function will result in a fee equal to 25 percent of the estimated food and beverage charges. Cancellations received less than 30 days in advance of the first scheduled event will result in a fee of 50 percent of the estimated food and beverage charges. Any cancellation received after the final guarantee is due will result in a fee equal to 100 percent of the charges on the affected function orders.

Timetable for Successful Events

- 90 days: Request for credit due for events over \$25,000 in total estimated charges.
- 60 days: Signed catering service agreement and initial deposit due.
- 45 days: Food and beverage specifications, estimated attendance and menu selections due.
- 21 days: Event orders confirmed, signed and returned. Special meal requests and additional deposit due.
- > 1 week: Final guarantees are due per the schedule on page 22.
- Post-event: Final payment due within 30 days.

Catering Service Standards

China Service

China and glassware are standard for buffet and seated meal services, unless otherwise specified by the client. Coffee services are offered on china and disposable wares so guests have the option to travel with their beverage. Within the exhibit halls, receptions that do not accompany dinner, bar-only functions, and exhibitor booth services are served with disposable wares. China service may be requested from your Catering Sales Manager for an additional fee.

Service Times

Meal services are based on the following time guidelines:

Seated breakfast or lunch:	2 hours
Seated dinner:	3 hours
Buffet breakfast or lunch:	1.5 hours
Buffet dinner:	2 hours
Continental breakfast:	1.5 hours
Coffee service:	1.5 hours
Meeting breaks:	45 minutes
Receptions:	1.5 hours

Extended service times or delay in service start may result in additional labor charges. Services that require "continuous" or "all-day" service will incur a labor charge for the service hours. Seated or buffet meals require two hours set-up time in advance of the function. Reduced or early set-up time may be assessed additional labor fees.

Table Standards

Seated meal services are planned for 72" round tables of ten guests with a ratio of one server per 30 guests. Buffet meals are planned for one double-sided buffet per 200 guests with a ratio of one server per 50 guests. Receptions will vary based on number of guests and variety of items, but generally the ratio is one server per 75 guests. A labor charge will be assessed for service that requires tables of less than ten and butler-passed receptions.

Tabletop Service

Tables for seated meal functions are provided with a mid-length linen in black or white. An assortment of house napkin colors is also provided for seated meals. Tables for buffet meals, beverage service or receptions include white linen and black skirts.

We can also provide complimentary votive candles and bud vases for dinner or reception events. Your Convention Center Event Manager must approve the use of any other candle. Please consult with your Catering Sales Manager for upgraded linen and floral options.

Bar Services

Standard host bar ratio is one bar per 100 guests. Non-hosted bar ratio is one bar per 125 guests. The number of bars will be determined on final guarantee and event flow. If the number of bars requested exceeds our standard ratio, additional labor fees may be assessed.

Beverage Services

Complimentary eight ounce bottled water is provided for all head tables and podiums. Meeting rooms have access to complimentary water service in each room or adjacent pre-function areas. These services are provided through your Convention Center Event Manager and include one refresh per day.

We proudly serve Coca-Cola® products. Soft drinks and bottled water can be purchased on consumption, with a minimum order of 25 items. Coffee service is based on a 1.5 hour service time before replenishment. A minimum of 45 minutes is required to replenish beverage services. Please consult with your Catering Sales Manager for appropriate beverage quantities to service your group for the requested time period and attendance.



Angela Schmeits, CMP
Catering Sales Manager

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