



HYATT REGENCY SEATTLE  
MEETING & EVENT MENUS



# Breakfast of the Day Buffet

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. *Breakfast of the Day menus include Coffee and Tea Selection.* All prices noted are for the designated day only, if chosen on an alternate day, price will be \$54 per guest.

## MONDAY

- Cucumber-Mint Infused Water (GF, VG)
- Orange, Washington Apple Juices (GF, VG)
- Sliced Seasonal Fruit (GF, VG)
- Whole Bananas, Washington Apples (GF, VG)
- House Baked Fresh Bakeries, Mini Croissants, Mini Danishes and Banana Bread (V)
- Old Fashioned Grits (GF, VG) with Toppings: Tillamook Cheddar Cheese (GF, V), Bacon Bits (GF)
- Buttermilk Pancakes – Fresh Berries, 100% Maple Syrup, Whipped Butter (V)

**\$50** Per Guest

## WEDNESDAY/ SATURDAY

- Orange, Apple Juices (GF, VG)
- Honeydew-Mint Infused Water (GF, VG)
- Sliced Seasonal Fruit (GF, VG)
- Whole Bananas, Pears (GF, VG)
- House Baked Fresh Bakeries, Mini Croissants, Mini Danishes and Seasonal Muffins (V)
- Strawberry Muesli with Toasted Almonds, Seeds, Dried Fruit and Fresh Berries (GF, VG, N)
- Spicy Breakfast Scramble - Cage-Free Egg, Spicy Pork Sausage, Potatoes, Sweet Peppers and Onions, Cotija Cheese (GF), Tomato Salsa (GF, VG)

**\$50** Per Guest

## TUESDAY

- Orange, Carrot Juices (GF, VG)
- Pineapple-Orange Infused Water (GF, VG)
- Sliced Seasonal Fruit (GF, VG)
- Whole Bananas, Citrus (GF, VG)
- French Toast, Seasonal Compote, 100% Maple Syrup (V)
- Savory Pacific Northwest Breakfast Casserole with Cage-Free Egg, Wild Mushrooms, Baby Spinach, Feta Cheese and Roasted Tomatoes (V, GF)
- House Baked Fresh Bakeries, Mini Croissants, Mini Danishes, and Blueberry Muffins (V)

**\$50** Per Guest

## THURSDAY/ SUNDAY

- Orange, Cranberry Juices (GF, VG)
- Cantaloupe-Lime Infused Water (GF, VG)
- Sliced Seasonal Fruit (GF, VG)
- Whole Bananas, Pick of the Season Whole Fruit (GF, VG)
- House Baked Fresh Bakeries, Mini Croissants, Mini Chocolate Croissants, Banana Chocolate Chip Muffins (V)
- Steel Cut Oats (GF, VG) with Brown Sugar, Dried Fruit, Nuts (GF, VG, N)
- Cage-Free Egg Frittata with White Cheddar Cheese, Seasonal Squash, and Sweet Peppers (GF, V)

**\$50** Per Guest

FRIDAY

Orange, Pineapple Juices (GF, VG)

Strawberry-Mint Infused Water (GF, VG)

Sliced Seasonal Fruit (GF, VG)

Whole Bananas, Pick of the Season Whole Fruit (GF, VG)

House Baked Fresh Bakeries, Mini Croissants, Mini Danishes, Seasonal Muffins (V)

Cinnamon Apple Quinoa Porridge with Fresh Berries (GF, VG)

Breakfast Mini Empanada: Bacon, Egg, Cheddar Cheese, Tomato Salsa (GF, VG)

**\$50** Per Guest

Dietary Key: Gluten Free (GF), Vegan (VG), Vegetarian (V), Dairy Free (DF), Contains Nuts (N) Pricing subject to a 25% taxable service charge and a 10.35% sales tax.A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from January 1, 2025-December 31, 2025 *\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. \*To stay true to our “Thoughtfully Sourced” philosophy, some items may be substituted with appropriate alternatives based on seasonality and regional availability.*

Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

HRS SIGNATURE CONTINENTAL

Orange Juice (GF, VG)

Seasonal Sliced Fruit (GF, VG)

Daily Bakery Selection of the Day (V) served with Seasonal Jams

Steel Cut Oats (VG, GF) with Brown Sugar, Dried Fruit, Nuts (VG, N, GF)

**\$45** Per Person

HRS SIGNATURE BREAKFAST

Washington Apple Juice, Orange Juice (GF, VG)

Seasonal Sliced Fruit (GF, VG)

Build Your Own Yogurt Parfaits:  
Local Greek Yogurt, Chefs Choice of Seasonal Fruit Compotes (GF, VG), House Made Granola (GF, V, N), Seasonal Berries (GF, VG)

Mini Croissants, Blackberry Streusel Muffins, Mini Chocolate Croissants (V)

Cage-Free Scrambled Eggs (GF, V)

Smoked Bacon (GF, DF)

Chef Crafted Breakfast Potatoes (GF, VG)

Cheese Blintz with Strawberry Coulis

**\$66** Per Person

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## Breakfast Plated

Do more with your limited time, by serving a plated meal during breakfast. All plated breakfasts include an assortment of Family Style Fresh Croissants and Danishes, Chilled Orange Juice, and a Coffee and Tea Selection.

### AMERICAN CLASSIC (GF)

Cage-Free Scrambled Eggs (V)  
.....  
Applewood Smoked Bacon, Seasonal Potatoes, Roasted Tomatoes  
.....  
**\$45** *Per Person*

### FRENCH TOAST

Local Brioche French Toast  
.....  
Candied Almonds, Macerated Berries, Pure Maple Syrup  
.....  
Chicken Apple Sausage  
.....  
**\$38** *Per Person*

### PACIFIC NORTHWEST BREAKFAST HASH (GF, V)

Cage-Free Eggs, Fresh Herb Roasted Potatoes, Baby Spinach, Heirloom Tomatoes, Caramelized Onions with Wild Mushrooms  
.....  
**\$40** *Per Person*

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## Breakfast Enhancements

These Enhancement options are a wonderful addition to a Breakfast Buffet. For a la carte ordering, a minimum of 25 orders is required, unless otherwise noted.

### ENHANCEMENTS

INTERACTIVE FRESH JUICE MIXOLOGY BAR (GF, VG) | \$16 Per Person  
*Attendant Required at \$175.00 each. One attendant is required for each 50 attendees for up to a 2-hour time Period* Fresh Squeezed Orange JuiceEnergizing Green Juice (Spinach, Kale, Ginger, Apple)Deconstructed Juice Blend Station: Carrot | Beet | Apple | Melon Enhancers: Ginger| Turmeric | Jalapeño (GF, VG)  
.....  
BELGIAN WAFFLES (V, DF) | \$15 Per Person  
Fresh Mixed Berries (GF, VG), Candied Walnuts (GF, VG, N), Caramel Coconut Flakes (GF, VG), Warm Maple Syrup (GF, VG), Chantilly Cream (GF, V), Whipped Butter (GF, V)  
.....

OATMEAL | \$13 Per Person  
Steel Cut Oats with Brown Sugar, Dried Fruit, Fresh Berries (GF, VG)

EUROPEAN TABLE | \$18 Per Person  
Hard Boiled Cage-Free Eggs (GF, V, DF) , Local Salumi (GF, DF), Prosciutto (GF, DF) with Black Berry Mostarda (GF, VG), Fresh Fruit and Berries (GF, VG), Local Bakery Baguettes (VG), House Baked Assorted Croissants (V), Brie (GF), Beechers Flagship Cheese (V)

EGGS AND OMELET STATION | \$25 Per Person  
*Chef Attendant Required at \$175.00 each. One attendant is required for each 100 attendees for up to a 2-hour time Period* Made-to-Order Eggs with selections of: Cage-Free Eggs or Egg Whites, Cheddar Cheese, Mozzarella Cheese, Natural Bacon, Cured Ham, Chicken Sausage, Tomatoes, Onions, Spinach, Bell Peppers, Fresh Made Salsa and Hot Sauce

CUSTOMIZE YOUR OWN YOGURT PARFAITS | \$8 Per Person  
Vanilla Yogurt, Seasonal Compotes (GF, VG), House Made Granola (GF, V, N), Mixed Berries (VG)

BREAKFAST QUICHE | \$9 Per Person  
*Choose 1 option*

- Quiche Lorraine - Bacon, Onion, Swiss Cheese
- Tomato, Feta, and Spinach Quiche

BYO SMASHED AVOCADO TOAST BAR | \$18 Per Person  
*Optional Chef Attendant at \$175.00 each. One attendant is required for each 100 attendees for up to a 2-hour time Period* Selection of Grand Central Bakery Breads: Wheat, Como, and Sourdough (VG) Scrambled Cage-Free Egg (GF, V), Applewood Smoked Bacon Crumble (GF, DF), Sprouts (GF, VG), Baby Heirloom Tomato (GF, VG), Micro Herbs (GF, VG), Chili Flakes (GF, VG)

MOCHINUT WALL | \$13 Per Person  
*Required Minimum of 150 Guests* Artisan Local Mochi Donuts (V)

BAGEL WALL | \$13 Per Person  
*Required Minimum Of 150 Guests* Selection of Blazing Bagels to Include: Plain Bagels, Everything Bagels, Asiago Bagels Plain, Berry & Veggie Cream Cheeses (V)

SMOKED SALMON | \$19 Per Person  
Sustainable ASE Certified Smoked Salmon (GF, DF), Capers, Shaved Red Onion, Diced Tomato, Cream Cheese, Lemon Wedges and Assorted Bagels (V)

BREAKFAST HAND PIES; LOCALLY MADE | \$9 Per Piece  
*Choose 1 option*

- Bacon, Egg & Cheese
- Sausage & Egg
- Poblano & Egg (V)

MINI BREAKFAST BURRITO | \$9 Per Piece  
*Choose 1 option*

- Cage-Free Eggs, Chorizo, Tillamook Pepper Jack Cheese
- Cage-Free Eggs, Chicken Sausage, Tillamook Cheddar Cheese
- Cage-Free Eggs, Vegan Sausage, Peppers, Onions, Tillamook Cheese (V)

Served with House Made Red and Green Salsa (GF, VG)

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## Morning Break of the Day

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$18 per guest. Breaks are based on 30 minutes of service.

### MONDAY

Mini Apple Turnovers (V)  
.....  
Lime and Agave Tossed Cut Pineapple with Tajin (GF, VG)  
.....  
**\$15** *Per Person*

### TUESDAY

Huckleberry Panna Cotta Parfaits with Meringue and Lemon  
Crumble (GF)  
.....  
Watermelon, Feta, Fresh Mint (GF, V)  
.....  
**\$15** *Per Person*

### WEDNESDAY/SATURDAY

Marionberry Crumble Tarts (V)  
.....  
Individual Yogurt Parfaits, Seasonal Compotes, Mixed Berries and  
House Made Granola (V, N)  
.....  
**\$15** *Per Person*

### THURSDAY/SUNDAY

Cherry Almond Bars (V, N)  
.....  
Honey Grilled Peaches with Basil Whipped Ricotta (GF, V)  
.....  
**\$15** *Per Person*

### FRIDAY

Tomato and Olive Savory Pastry (V)  
.....  
Lemon Roasted Pears, Honey Whipped Goat Cheese, Toasted Pecans (GF, V, N)  
.....  
**\$15** *Per Person*

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## Afternoon Break of the Day

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MONDAY

Savory Cheese & Herb Quick Bread  
.....  
Fresh Local Crudit  (GF, VG), Lemon Pepper Warm Pita (V),  
Vegetable Chips (GF, VG)  
Served with a Citrus-Chickpea and Artichoke (GF, VG), Roasted  
Red Pepper Hummus (GF, VG)  
.....  
**\$15** *Per Person*

TUESDAY

Verb Caffeinated Bars  
.....  
Hazelnut Coffee Tarts (V, N)  
.....  
**\$15** *Per Person*

WEDNESDAY/SATURDAY

Mini Pretzel Bites (V) and White Cheddar Cheese Sauce (GF, V)  
Assorted Mustards (GF, VG)  
.....  
Brownies, Lemon Bars, Pecan Bars (N)  
.....  
**\$15** *Per Person*

FRIDAY

Assorted Cookies (VG, N)  
.....  
Build Your Bruschetta:  
Classic Tomato, Basil, Garlic and Olive Oil (GF, VG), Roasted  
Seasonal Mushrooms, Pickled Red Onions, Balsamic Glaze (GF,  
VG) House Made Crostinis (VG), Gluten Free Crackers (GF, VG)  
.....  
**\$15** *Per Person*

THURSDAY/SUNDAY

Fresh Blueberries (VG)  
.....  
Blueberry Muffins (V), Blueberry Chocolate Bark (GF, V), Blueberry Crumble Bars (V)  
.....  
Blueberry Smoothie Shooters (VG, DF)  
.....  
**\$15** *Per Person*

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Enhanced Breaks

Enhance your morning or afternoon breaks with local Washington options or a DEI break with support from our local partners.

EVERYTHING APPLE

Selection of Whole and Cut WA Apples (Cosmic Crisp, Pink Lady,

WA CHERRY BREAK

Braeburn, Opal) (GF, VG)  
.....  
Fresh Baked Sticky Apple Bread (GF, VG)  
.....  
Apple Tasting:  
Cosmic Crisp Salted Caramelized Chocolate & Pecans (GF, V,  
N)Pink Lady Milk Chocolate & Hazelnut Candy Crunch (V, N)Opal  
White Chocolate & Graham Cracker Crumbles (V)Local Hot Apple  
Cider and Cold Apple Cider (GF, DF)  
.....  
**\$23***Per Person*

AM DEI COFFEE BREAK

Locally Roasted Boon Boona Coffee  
Sweeteners: Holy Kakow Organic Syrups: Hazelnut, Organic Vanilla, And CardamomHalf & Half, Oat Milk, Coconut Milk, Chocolate  
Milk  
.....  
Silver Slice Bakery Gluten Free Selection (GF, V)  
Cruellers (GF, VG), Trail Mix Cookies (GF, VG), Coffee Cakes (GF, VG)  
.....  
Gluten Free French Madeleines (GF, V)  
.....  
Individual Melon Salads with Fresh Mint (GF, VG)  
.....  
**\$25***Per Person*

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

BEVERAGE PACKAGES

FULL DAY - Up to 8 Hours | \$40 Per Person  
Unlimited Regular and Decaffeinated Coffee and Tea;Regular,  
Diet and Decaffeinated Pepsi Soft Drinks;Still and Sparkling  
Bottled Waters  
.....  
HALF DAY - Up to 4 Hours | \$22 Per Person  
Unlimited Regular and Decaffeinated Coffee and Tea;Regular,  
Diet and Decaffeinated Pepsi Soft Drinks;Still and Sparkling

Assorted Chocolate Dipped Chukar Cherry's (GF, V)  
.....  
Local Dried Cherries (GF, VG)  
.....  
Bing Cherry Crumble Bars (V)  
.....  
Cherry Pistachio Verrines (V, N)  
.....  
Tart Cherry Superfood Shots (GF, VG)  
.....  
**\$23***Per Person*

COFFEE, TEA AND JUICES

FRESHLY BREWED COFFEE AND TEA | \$128 Per Gallon  
Regular and Decaffeinated Coffee and Hot Tea Assortments  
.....  
FRESH JUICES | \$48 Per Quart  
Orange, Grapefruit, and Cranberry  
.....  
JUICE MACHINE | \$52 Per Quart  
*Attendant Required, \$75 each, 1 per 75 guests. Made to Order*  
Orange Juice – Custom Blend  
.....



Bottled Waters

HYDRATION STATION

FRUIT INFUSED WATER | \$75 Per Gallon

Chef's Choice

FRESH BREWED ICED TEA | \$75 Per Gallon

INDIVIDUAL BOTTLES/ CANS

Still Bottled Waters and Sparkling Bottled Waters | \$7.50 Each

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$7.50 Each

Coke Products - Regular, Diet, Decaffeinated | \$8.00 Each

Red Bull Energy Drinks - Regular and Sugar Free | \$8.50 Each

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A La Carte Bakeries and Snacks

A variety of goods are available during morning and afternoon breaks.

BAKERY

Jumbo Home Style Cookies (V, N) | \$65 Per Dozen Per Flavor Per Selection

- Chocolate Chunk
- Apple Cinnamon Praline
- White Chocolate Craisin
- Vanilla Bean Sugar (V)

Assorted Croissants | \$50 Per Dozen Per Flavor Per Selection

- Plain (V)
- Chocolate (V)
- Almond Croissant (N, V)

Assorted Danishes | \$50 Per Dozen Per Flavor Per Selection

- Apple Turnover (V)
- Cherry Danish (V)
- Raspberry Danish (V)

Assorted Muffins | \$50 Per Dozen Per Flavor Per Selection

- Blueberry (V)

INDIVIDUAL SNACKS

Whole Market Fruits | \$5 Per Piece

Individual Yogurt Parfait | \$9 Each  
Seasonal Compotes Mixed Berries and House Made Granola (V, N)

Tim's Cascade Chips | \$5 Each

Individual Bags of Popcorn | \$6 Each

Packaged Trail Mix; 3 oz. | \$10 Each

Packaged Mixed Nuts; 3 oz. | \$10 Each

Chukar Cherries | \$10 Each

Sahale Snacks; Assorted Flavors | \$7 Each

Energy Bars; Assorted Flavors | \$6 Each

Individual Candy Bars; Assorted Flavors | \$5 Each

- Bran (V)
- Chocolate Chip (V)

Assorted Scones | \$50 Per Dozen Per Flavor

Per Selection

- Blueberry (V)
- Cinnamon (V)
- Orange Cranberry (V)

Biscotti | \$55 Per Dozen Per Flavor

Per Selection

- Almond Biscotti (V, N)
- Chocolate Biscotti (V, N)

Assorted Cupcakes | \$60 Per Dozen Per Flavor

Per Selection

- Vanilla (V)
- Chocolate (V)
- Red Velvet (V)

Spinach & Leek Danish (V) | \$55 Per Dozen Per Flavor

Sliced Fresh Fruit Display with Yogurt Dipping Sauce (GF, V) | \$10

Per Person

Brownies (V) and Dulcey Blondies (V, N) | \$55 Per Dozen Per Flavor

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## Chefs Curated Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties. All Plated Lunches include Starter, and Bread Service Preset Iced Tea can be added at \$4 per seat

### CHEFS CHOICE 1 - 3 COURSE

Arugula and Endive, Chevre, Candied Walnuts, Citrus Segments, Fig Vinaigrette (V, GF, N)

Seared Chicken Breast with Roasted Potatoes, Mushrooms, Spinach, Garlic Roasted Broccolini, Tomato Basil Coulis, Red Wine Pickled Onions (GF, DF)

Tropical – Passionfruit Mousse, Mango Gelee, Almond Sablee

### CHEFS CHOICE 2 - 3 COURSE

Organic Greens, Sweet Peppers, Heirloom Carrots, Snap Peas, Honey Roasted Peanuts, Sesame Vinaigrette (GF, VG, N)

Sweet Chili Glazed Northwest Salmon with Fried Rice, Ginger Bok Choy and Turmeric Garlic Tamarind Sauce (GF, DF)

Lemon Tartlets – Vanilla Tart, Baked Lemon Cream, Lemon

Breton with Toasted Meringue and Hibiscus coulis (N)	Cremeux, Meringue, Coconut Flakes and Raspberry Coulis (N)
<div>\$70Per Person</div>	<div>\$61Per Person</div>

CHEFS CHOICE 3 – 3 COURSE

Lobster Bisque with Chive Creme Fraiche (GF)
Porcini Grilled Filet with Rosemary Black Garlic Mashed Potatoes, Bourbon Glazed Baby Carrots, Cabernet Reduction (GF)
Coffee Lemon Gianduja – Vanilla Tart, Whipped Coffee Cream and Lemon Mascarpone, Gianduja Mascarpone Cremeux and Light Lemon Anglaise (N)
<div>\$98Per Person</div>

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Plated Lunch

Ideal for a lunch meeting, please select your options from our Chef’s seasonal specialties including a Starter, and Bread Service. Desserts and Coffee, Hot Tea Service may be added at an extra charge. Preset Iced Tea can be added at \$4 per seat Planner to select a Single Starter and Entree for all guests.

STARTERS

Choose 1 option

Lobster Bisque with Chives Creme Fraiche (GF)
Arugula and Endive, Chevre, Candied Walnuts, Citrus Segments, Fig Vinaigrette (V, GF, N)
Chopped Romaine, Shaved Parmesan, Grape Tomatoes, Herb Croutons, Creamy Caesar Dressing (V)
Organic Greens, Sweet Peppers, Heirloom Carrots, Snap Peas, Honey Roasted Peanuts, Sesame Vinaigrette (GF, VG, N)
Wedge Salad with Bacon, Smokey Blue Cheese, Baby Tomatoes, Pickled Red Onions, Chive Buttermilk Dressing (GF)

ENTREES

Choose 1 option. A Vegan Entree can be made available on request.

Seared Chicken Breast with Roasted Potatoes, Mushrooms, Spinach, Garlic Roasted Broccolini, Tomato Basil Coulis, Red Wine Pickled Onions (GF, DF)   \$60 Per Person
Citrus and Herb Grilled Chilled Chicken, on a Salad of Seasonal Greens, Baby Tomatoes, Beechers Flagship, Heirloom Carrots, Radish, Blood Orange Vinaigrette (GF)   \$55 Per Person   \$63 Substitute Chilled Salmon
Sweet Chili Glazed Northwest Salmon with Fried Rice, Ginger Bok Choy and Turmeric Garlic Tamarind Sauce (GF, DF)   \$65 Per Person
Porcini Grilled Filet with Rosemary Black Garlic Mashed Potatoes, Bourbon Glazed Baby Carrots, Cabernet Reduction (GF   \$90 Per Person
Seasonal Vegetable Napoleon, Squash, Eggplant, Asparagus,

Portabella Mushroom, Sweet Pepper Polenta, Chimichurri (GF, VG)

## OPTIONAL DESSERT COURSE

*Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection Choose 1 option*

Lemon Tartlets – Vanilla Tart, Baked Lemon Cream, Lemon Cremeux, Meringue, Coconut Flakes and Raspberry Coulis (Contains Nuts)

Coffee Lemon Gianduja – Vanilla Tart, Whipped Coffee Cream and Lemon Mascarpone, Gianduja Mascarpone Cremeux and Light Lemon Anglaise (N)

Tropical – Passionfruit Mousse, Mango Gelee, Almond Sablee Breton with Toasted Meringue and Hibiscus coulis (N)

**\$10** *Per Person*

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## Lunch of the Day Buffet

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### MONDAY - PACIFIC NORTHWEST

Market Greens, Fennel, Fresh Berries, Shaved Radish, Balsamic Vinaigrette (VG, GF)

Lentil Salad, Carrots, Corn, Red Cabbage, Tomato, Crispy Chickpeas, Herb Vinaigrette (GF, VG)

Honey Paprika Glazed Salmon with Pickled Onions (GF, DF)

Black Garlic Grilled Sirloin Steak with Salsa Verde Cruda (GF, DF)

Roasted Lemon Broccolini (GF, VG)

Tri-Color Quinoa Pilaf (GF, VG)

Marionberry Cheesecakes (V)

Mini Hazelnut Torte - Dark Chocolate Ganache and Toasted Hazelnut (GF, VG, N)

### TUESDAY - EL BARRIO

Mango-Jicama Slaw with a Citrus-Chili Vinaigrette (GF, VG)

Southwest Romaine Salad, Charred Corn, Black Beans, Radish, Baby Tomatoes, Panela Cheese with a Lime Avocado Vinaigrette (GF, V)

Steak Fajitas Sautéed Onions, Mushrooms, Bell Peppers (GF, DF)

Chicken al Pastor with Pineapple, Cilantro Relish (GF, DF)

Spanish Rice with Corn, Green Peas, Carrots (GF, VG)

Borracho Beans, Peppers and Onions (GF, VG)

Roasted Seasonal Squash Spears (GF, VG)

Flour Tortillas (VG) and Corn Tortillas (GF, VG)

**\$68** *Per Person*

WEDNESDAY - EUROPEAN FLAVORS

- Nicoise Organic Green Salad, Haricot Verts, Cherry Tomatoes, Hard Boiled Egg, Kalamata Olives (GF, V), Roasted Shallot Vinaigrette (GF, VG)
- Pesto Pasta Salad, Farfalle, Tomatoes, Fresh Mozzarella, Artichoke Hearts (V)
- Citrus Glazed Salmon with Candied Lemon and Capers (GF, DF)
- Chicken Tabaka with Pickled Vegetables (GF, DF)
- Herb Marbled Potatoes with Tomatoes, Cremini Mushrooms (VG, GF)
- Tuscan Asparagus with Divina Tomatoes, Lemon Zest (GF, VG)
- Tiramisu Cakes (V)
- Seasonal Cannolis (V)

**\$68** *Per Person*

FRIDAY - FAR EAST

- Seasonal Greens, Cucumber, Edamame, Heirloom Carrots, Mandarin Segments, Sweet Red Pepper, Sesame Vinaigrette (GF,

- Red and Tomatillo Salsa (GF, VG), Guacamole (GF, VG), Cilantro (GF, VG), Cotija (GF, V), Red Onions (GF, VG), Limes (GF, VG)
- Caramel Stuffed Churros (V)
- Horchata Cookies (VG)

**\$68** *Per Person*

THURSDAY - TASTE OF THE MEDITERRANEAN

- Greek Salad- Hearts of Romaine, Cucumbers, Tomato, Shaved Red Onion, Kalamata Olives (GF, VG), Feta Cheese (GF, V), Red Wine Vinaigrette (GF, VG)
- Feta Cheese will be served on the side
- Tabbouleh, Bulger Wheat, Lemon, Parsley, Mint, Dill, Tomato, Extra Virgin Olive Oil (VG)
- Warm Pita Bread (VG)
- Shawarma Chicken, Mediterranean Spices, Lemon, Garlic (GF, DF)
- Classic Gyro Meat, Combination of Beef and Lamb (GF, DF)
- Falafel (VG)
- Caponata, Seasonal Squash, Sweet Onions, Eggplant, Sweet Peppers, Capers, Dried Currants (GF, VG)
- Turmeric Rice, Dried Apricots, Parsley (GF, VG)
- Toppings:  
Tomato, Lettuce, Sliced Red Onions (GF, VG) Cucumber Tzatziki Sauce (GF, V), Chermoula (GF, VG), Classic Hummus (GF, VG), Feta Cheese (GF, V)
- Rizogalo- Greek Rice Pudding, Raisins, Orange Zest, and Cinnamon (GF, VG)
- Baklava, Flaky Pastry filled with Nuts and Honey (V, N)

**\$68** *Per Person*

SATURDAY - PIKE PLACE DELI

- Roasted Potato and Leeks Soup, Fresh Chives (GF, V)

VG)

.....

Garbanzo and Green Bean Salad, Carrots, Red Onions, Cilantro with a Miso Dressing (GF, VG)

.....

Tonkatsu Chicken with Green Onions (DF)

.....

Gochujang Beef and Broccoli with Kimchi and Sesame Seeds (GF, DF)

.....

Seasonal Vegetables Chow Mein Stir Fry (VG)

.....

Vegan Fried Rice (GF, VG)

.....

Chocolate and Matcha Cheesecakes (V)

.....

Coconut Tapioca Pudding, Mango Gelee and Caramelized Coconut (GF, VG)

.....

**\$68***Per Person*

Arugula, Baby Heirloom Tomato, Parmesan Cheese, Shaved Fennel, Candied Pecans, Shallot Vinaigrette (GF, V, N)

.....

Rotini Pasta, Lemon Basil Pesto, Pearl Mozzarella Cheese, Roasted Tomatoes, Kalamata Olives, Balsamic Glaze (V)

.....

Smoked Turkey, White Cheddar Cheese, Avocado, Spinach and Roasted Pepper, Garlic Aioli on Sliced White Rustic Bread

.....

Finocchiona Salami, Pepperoni, Mortadella, Shredded Lettuce, Tomatoes, Whole Grain Mustard Aioli on a Hoagie Roll

.....

Seasonal Grilled Vegetables, Lettuce, Roasted Red Pepper Hummus on a Ciabatta Roll (VG)

.....

Individual Tims Chips (GF, VG)

.....

Chocolate Chunk Cookies (V)

.....

Brownies (GF, VG)

.....

**\$68***Per Person*

SUNDAY - GRILLIN AND CHILLIN

Apple and Cranberry Coleslaw, Creamy Cider Dressing (GF, V)

.....

Pacific Northwest Green Salad, Heirloom Carrots, Citrus, Mint, Cumin Paprika, Lemon Vinaigrette (GF, DF)

.....

Smoked Pork Ribs with BBQ Sauce (GF, DF)

.....

Dry Rub Bone-In Chicken, Pickled Onions (GF, DF)

.....

Beechers Macaroni and Cheese (V)

.....

Mashed Potatoes (GF), Brown Gravy (GF)

.....

Roasted Asparagus, Grilled Onions (GF, VG)

.....

Key Lime Meringue Pies (V)

.....

Warm Flourless Chocolate Lava Cakes (GF, VG)

.....

**\$68***Per Person*

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substituted with appropriate alternatives based on seasonality and regional availability.

## Market Style Lunch

All Grab and Go Lunches are served market style - each Guest can choose what items they like; priced per selection All lunches come with a single sandwich or salad, cookie, whole fruit and individually packaged chips. Pre-assembled Lunches for a convenient Grab and Go option in compostable containers at an additional \$8++ Per Person. Select up to (4) Choices

### SANDWICHES AND SALADS

*Gluten Free Bread available by request at time of order*

Chicken Salad Sandwich, Washington Apples, Whole Grain Mustard, Pecans, Seasonal Greens on Potato Bun (DF)

Shaved Turkey Club, Smoked Bacon, Local Whole Wheat, Artisan Greens, Sliced Tomato, Herb Aioli, Avocado Spread

Grilled Tofu Sandwich, Baby Spinach, Tomatoes, Vegan Chipotle Aioli on a Gluten Free Bun (GF, VG)

Slow Roasted Beef with Sliced Provolone, Caramelized Onions, Roasted Peppers, Arugula, Chipotle Aioli on Ciabatta Roll

Cobb Salad, Grilled Chicken Breast with Blue Cheese, Pasture-Raised Cage-Free Egg, Applewood Bacon, Cherry Tomatoes, Farm Greens and Lemon Avocado Vinaigrette (GF)

Regency Herb Roasted Cauliflower Salad, Farm Greens, Beets, Roasted Cashews, Vegan Cheese Marinated Garbanzo Beans with an Herb and Shallot Vinaigrette (GF, VG, N)

**\$55** *Per Lunch*

### ENHANCEMENTS

Seasonal Cut Fruit (GF, VG) | \$4 Each

Roasted Potato Salad, Sweet Onions and Peppers, Crisp Celery, Grained Mustard Vinaigrette (GF, VG) | \$4 Each

Pasta Salad, Roasted Seasonal Vegetables, Pesto (V) | \$4 Each

Side Salad, Seasonal Mixed Greens, Cucumbers, Cherry Tomatoes, Heirloom Carrots, Balsamic Vinaigrette (GF, VG) | \$5 Each

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## Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 50 pieces per selection. Tray Pass your Hors D'oeuvres for an additional fee of \$75.00 per passer (1 passer required per 75 attendees, up to 3 hours).

### COLD SELECTIONS

### WARM SELECTIONS

Ahi Tuna Poke, Wakame Salad, Sriracha Aioli, Crispy Wonton Cup (DF) | \$9 Per Piece

Shrimp Ceviche and Avocado Mousse, Crispy Corn Tortilla (GF, DF) | \$8 Per Piece

Glazed Chicken Teriyaki on Rice Cracker (DF) (Contains Soy) | \$7 Per Piece

Smoked Salmon, Cream Cheese, Chives, Sweet Potato Cake | \$8 Per Piece

Heirloom Tomato, Fresh Mozzarella, Basil Pesto Skewer, Balsamic Glaze (GF, V) | \$7 Per Piece

Antipasto Skewer, Salami, Pesto Marinated Fresh Mozzarella, Roasted Tomato, Olive (GF) | \$7 Per Piece

Brie, Grilled Apple, Walnut Chutney, Brioche Crouton (V, N) | \$7 Per Piece

Devil Eggs with Crispy Pancetta, Chives and Parmesan Crisp (GF) | \$7 Per Piece

Mini Beef Wellington | \$8 Per Piece

Malaysian Marinated Beef Satay, Garlic Soju Sauce (GF, DF, N) | \$8 Per Piece

Andare Signature Meatball, Pomodoro Sauce, Shaved Parmesan, Fresh Basil (GF) (Contains Pork) | \$7 Per Piece

Chile Lime Chicken Kabob with Chimichurri Sauce (GF, DF) | \$7 Per Piece

Coconut Breaded Chicken Satay with Mango Chutney (GF) | \$7 Per Piece

Shrimp Spring Roll with Sweet Dipping Sauce | \$7 Per Piece

Pacific Northwest Crab Cake, Lemon Caper Aioli (DF) | \$8 Per Piece

Shrimp and Andouille Sausage Brochette Kabob | \$8 Per Piece

Vegetable Potato and Pea Samosa (VG), Cucumber Mint Raita (V) | \$7 Per Piece

Vegetable Spring Roll with a Tamari Sweet Sauce (VG) | \$7 Per Piece

Roasted Root Vegetable Skewer with Cilantro Chutney (GF, VG) | \$7 Per Piece

Spinach and Swiss Puff (V) | \$7 Per Piece

Mushroom Chive Phyllo Triangle (V) | \$7 Per Piece

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# Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. ALL RECEPTION PRICING IS BASED ON UP TO 2 HOURS (Unless otherwise noted) Additional 30 minutes will be charged appropriately based on Per Person pricing Minimum of 20 guests is required for all presentation/carving stations unless noted otherwise

## PRESENTATION DISPLAYS

NORTHWEST SEAFOOD | \$40 Per Person

## DESSERT ACTION STATIONS

AFFOGATO ACTION STATION | \$25 Per Person



*Based on a combination of 4 pieces per person* White Wine Poached Shrimp (GF, DF), Crab Legs (GF, DF), Local Oysters (GF, DF) Seattle Clam Chowder, Bacon (GF, Contains Shellfish, Pork) Fresh Lemon, Cocktail Sauce, Seasonal Mignonette (GF, VG), Drawn Butter, Hot Sauce Grilled Sourdough Bread (VG)

ANTIPASTO | \$34 Per Person

Selection of Grilled and Marinated Vegetables (GF, VG) Marinated Olives (GF, VG) Artisan Cured Meats (GF, DF) Marinated Mozzarella (GF, V) Assorted Cheese (GF, V) Hot Caramelized Onion, Gruyere and Artichoke Dip (GF, V) Assorted Grilled Baguettes, Crostini & Flatbreads

WASHINGTON CREAMERY | \$30 Per Person

Handcrafted Washington Cheese Selection (GF, V) Grilled Baguettes, Crostini & Flatbreads Regional Honeycomb Display (GF, V) Seasonal Condiments, Dried Fruit, Local Honey and Nuts (V, N)

THE PUBLIC MARKET TASTING | \$36 Per Person

Pacific Northwest Seafood Chowder, Clams, Salmon (GF, Contains Shellfish) Grilled Sourdough Bread Seasonal Greens, Radish, Heirloom Baby Tomatoes, Roasted Beets, Toasted Almonds (GF, VG, N), Beechers Flagship (GF, V) Balsamic Vinaigrette (GF, V) Creamy Beecher's Mac and Cheese (V) Beef, Onion Mini Piroshky and Potato, Mushrooms Mini Piroshky (VG)

PASTA BAR | \$36 Per Person

*Build Your Own Pasta with a base of the following:* Fresh Fusili Pasta with House Puttanesca Sauce (VG) Beecher's Mac and Cheese (V) Wild Mushrooms Risotto (VG) Warm Toppings Include: Roasted Tomatoes, Caramelized Onions, Chopped Bacon, Sautéed Mushrooms, Parmesan Cheese, Chili Flakes Toasted Garlic Cheesy Bread

SLIDERS | \$34 Per Person, 2 Selections | \$42 Per Person, 3 Selections

*Based on 2 Pieces Per Person Select (2) Sliders*

- Wagyu Beef with White Cheddar Cheese, Bacon and Caramelized Onions, Burger sauce on Brioche Bun
- Reuben Sliders, Corned Beef with Swiss Cheese, Sauerkraut, Russian Aioli on Rye
- Chicken Parmesan Sliders, Marinara, Mozzarella Cheese, on Potato Bun
- Black Bean Sliders with Vegan Cheddar Cheese and Crispy Onions, Vegan Ancho Aioli on Potato Bun (VG)
- Beer Battered Crispy Fish Slider with Slaw and Lemon Dill Aioli on Fresh Herb Roll (DF)

Accompanied by: Waffle Fries and Ketchup (GF, VG) *Additional*

*Bartender Required at \$175.00++ Per bartender. One bartender required per each 75 attendees for up to a 2-hour time Period.*

House made Double Vanilla Ice Cream With Choice of Alcohol – Amaretto, Kahlua, Bourbon Assorted Toppings – Dark Chocolate Shavings, White Chocolate Shavings, Candied Chopped Pecans, Caramel Sauce, Chocolate Sauce Served with a Side of Biscotti

SMORES ACTION STATION | \$25 Per Person

*Pastry Chef Attendant Required at \$175.00 each. One attendant required for each 100 attendees for up to a 2-hour time Period* Assorted Slabs of Marshmallows (GF) – Torched and Scraped to Order on Top of House Made Cinnamon Graham Cookie (V) With Dark Chocolate (V), Milk Chocolate, Cookies & Cream Chocolate Choice of Toppings – Fresh Raspberries, Crushed Reese's Cups, M&Ms, Bananas Cut to Order, Salted Caramel

MINI SWEET BITES | \$28 Per Person

*Based on Combination of 3 Pieces Per Person* Chocolate Tart with Green Tea Sponge Cake & Yuzu Cream (V) Wafer Basket Cups with Whipped Salted Caramel Ganache (V) Crispy Spoons with Whipped Dark Chocolate Ganache & Fresh Strawberries (V) Espresso Cups with Soft Praline Sponge and Hazelnut Mousseline Cream (V, N) Assorted Cream Puffs – Blackberry Currant-Vanilla, Double Chocolate, Double Raspberry, Nutty Caramel-Vanilla, Mango- Passionfruit, Pistachio-Chocolate (V, N)

BUILD A BOWL | \$23 Per Person

Bases: Pound Cakes and Brownie Bites (N) Toppings: Granola, Oreo Crumbles, MMs, Sliced Toasted Almonds, White Chocolate Chips, Sprinkles, Strawberries, Blueberries Sauces: Warm Caramel Sauce, Warm Chocolate Sauce, Seasonal Compote Whipped Cream and Extras: Maraschino Cherries, Shaved Chocolate, Powdered Sugar

*selections priced at \$8 additional per person.*

.....  
RAMEN NOODLE BAR | \$36 Per Person

Steaming Hot Beef Broth (GF, DF) Sesame & Mushroom Broth (GF, VG) Warm Ramen Noodles Bean Sprouts, Spinach, Green Onions, Toasted Garlic, Mushrooms, Soft Boiled Egg, Sliced Jalapeno Beef Cashu and Local Tofu

.....  
SEATTLE GASTRO PUB | \$37 Per Person

*Based on 3 Pieces Per Person* Mini Seattle Dog (GF, DF) Station, Warm Buns (VG)Toppers:Warm Caramelized Onions, Sliced Tomato, Jalapeños, Scallions (GF, VG), Cream Cheese (GF, V), Spicy Brown Mustard (GF, VG), Yellow Mustard (GF, VG), Ketchup (GF, VG) Crispy Chicken Sliders with, Pepperjack Cheese, Pickles, Creole Aioli on Potato Bun Beyond Sausage Sliders with Vegan Cheddar Cheese and Crispy Onions on Potato Bun (VG) Fresh Kettle Chips (GF, VG)

.....  
LET'S GET CHEESY BEECHERS CHEESE SHOWCASE | \$26 Per Person

Flagship Cheddar (GF, V), Selection of Woodring Pepper Jellies (GF, VG)Beechers Cheese Curds, Marinated in Roasted Garlic and Fresh Herbs (GF, V)Marco Polo Cheese (GF, V) Local Bakery Breads and Crostini's (VG) Beechers Flagship Macaroni and Cheese Bar (V)Warm Toppers: Pacific Northwest Mushrooms (GF, VG), Smoked Bacon (GF), and Garlic Sautéed Broccolini Florets (GF, VG)

.....  
FARMERS MARKET SALAD DISPLAY | \$28 Per Person

Selections of Seasonal Greens (GF, VG) Cherry Tomatoes, Sweet Baby Peppers, Shaved Carrots, Cucumbers, Radish, Sunflower Seeds, Candied Almonds (N), Shaved Parmesan and Feta Cheese, Chopped Bacon, Croutons (V) Ranch (GF, V) and Champagne Vinaigrette (GF, VG) Add on Chilled Protein:

- Jerk Spiced Marinated Grilled Chicken Breast (GF, DF) **\$7.00 Per Person**
- 5 Spice Flaked Local Salmon (GF, DF) **\$10.00 Per Person**
- Herb Marinated Grilled Flat Iron Steak (GF, DF) **\$10.00 Per Person**

.....  
SEATTLE CENTER SUSHI | \$50 Per Person

*Groups under 50 - Select up to (4) Offerings Based On Combination Of 4 Pieces Per Person* Selection of Chef's Choice House Sushi Rolls and Nigiri Salmon, Tuna, Mackerel, Yellow Tail (GF) Washington Roll - Crab, Cream Cheese, Apple, Avocado (GF) California Roll - Crab Mix, Avocado, Cream Cheese (GF) Spicy Tuna Roll - Ahi Tuna, Cucumber (GF, DF) Veggie Roll - Avocado, Cucumber, Pickled Japanese Vegetables (GF, V) Gluten Free

Tamari, Wasabi, Pickled Ginger, Sesame Seaweed Salad  
*Optional Live Sushi Chef at \$350 each. One attendant is required for each 100 attendees for up to a 2-hour time Period*

.....

DIM SUM | \$38 Per Person  
*Presented in Dim Sum Steamer BasketsBased on Combination of 4 Pieces Per Person* Pan Fried Chives Shrimp Cakes (DF) Minced Pork Buns (DF) Chicken Shiu Mai (DF) Vegetable Spring Rolls (VG) Broccolini with Hoisin Sauce (GF, VG) Gluten Free Tamari (GF, VG), Sambal (GF, VG), Garlic Ponzu Sauce (VG)

.....

HOT DIPS | \$26 Per Person  
*Choose 2*

- Loaded Baked Potato Dip, Apple Wood Smoked Bacon, Scallion, Aged Cheddar, Sour Cream (GF)
- Chorizo Con Queso, Local Chorizo, Grilled Corn, Green Chilis (GF)
- Chicken Bacon Ranch Dip
- Baby Spinach and Artichoke Dip (GF, V)
- Vegan Black Bean and Corn Dip (GF, VG)
- Broccoli and Tillamook Cheddar Dip (GF)

Served with Pita Chips, Tortilla Chips and Toasted Sliced Baguettes

.....

MINI PLATE STATION | \$38 Per Person  
*Live action Chef Station Preparing 2 different Mini-Plates Chef Attendant Required at \$175.00 each. Two attendants required for each 100 attendees for up to a 2-hour time Period*Wild Mushroom Risotto, Crispy Hen of the Wood Mushrooms, Fresh Watercress (VG, GF)Truffle Butter Sous Vide NY Strip, Beechers Flagship Whipped Potatoes, Lemon Scented WA Asparagus, Truffle Demi (GF)

.....

GREEN ONION PANCAKE STATION  
*Play on Traditional Chinese Street Food. Guests to customize their experience with different fillings and sauces Chef Attendant Required at \$175.00 each. Two attendants required for each 100 attendees for up to a 2-hour time Period*Fresh Cooked Green Onion Pancakes (V)BBQ Beef (GF, DF), Lemon Grass Shredded Chicken (GF, DF), Stir-Fry Vegetables (GF, VG)Sliced Scallions (GF, VG), Micro Cilantro (GF, VG)Chili Garlic Sauce, Sweet and Sour Sauce, Hoisin Sauce

.....

SPICE BAZAAR | \$32 Per Person  
Kachumber Salad, Cucumber, Tomato, Onion, Green Cili, Cilantro, Lemon, Chaat Masala (GF, VG)Butter Chicken with Fresh Cilantro (GF)Paneer Tikka Masala with Fresh Cilantro (GF, V)Biryani Rice, with Fresh Mint (GF, VG) Warm Naan Bread (VG), Raita (GF, V), Tamarind Chutney (GF, VG)

.....

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## Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Station Attendant Required - \$175 per attendant, 1 attendant required per 75 attendees. All carving stations are priced individually.

### SMOKED STRIPLOIN (GF, DF)

Loaded Baked Potato Casserole, Bacon, Cheddar Cheese, Green Onions, Sour Cream (GF)

Thyme Natural Jus (GF), Horseradish Sauce (GF, V), Whole Grain Mustard (GF, VG, DF)

French Rolls and Whipped Butter

**\$625** *Each, Serves up to 30 Guests*

### BLACK GARLIC RIBEYE (GF, DF)

Caramelized Onions Boursin Mashed Potatoes (GF, V)

Wild Mushroom and Herb Demi (DF), Creamy Horseradish Sauce (GF, V, NF)

French Rolls and Whipped Butter

**\$625** *Each, Serves up to 30 Guests*

### PEPPER CRUSTED BEEF TENDERLOIN (GF, DF)

Washington Red Wine Demi (GF, DF)

Crispy Smashed Fingerling Potato with Fresh Herbs (GF, VG, DF)

French Rolls and Whipped Butter

**\$610** *Each, Serves up to 20 Guests*

### HARISSA GLAZED – KUROBUTA PORK LOIN (GF, DF)

Seasonal Vegetables Farro (VG, DF)

Seasonal Fruit Chutney (GF, VG)

Brioche Rolls and Whipped Butter

**\$475** *Each, Serves up to 25 Guests*

### SALMON EN CROUTE

Herb Roasted Jumbo Asparagus (GF, VG)

Seasonal Vegetable Rice Pilaf (GF, VG)

Lemon Beurre Blanc (V, GF)

**\$525** *Each, Serves up to 25 Guests*

### CITRUS AND DILL CEDAR PLANK SALMON

Cous Cous, Tomato, Baby Spinach, Lemon Zest and Dill (DF, VG)

Chimichurri Sauce (GF, VG)

Brioche Rolls and Whipped Butter (V)

**\$525** *Each, Serves up to 25 Guests*

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# Extravagant Evening

Extravagant Evening Package is \$175.00++ Per Person *Attendants Required at \$175.00 each, for up to a 2-hour time Period 1 Chef Attendant per 100 Guests for Bouillabaisse Station 2 Carving Attendant per 100 Guest for 2 Carved Items 1 Chef Attendant per 100 Guests for Pastry Action Station*

## SEAFOOD DISPLAY

Jumbo Prawns (GF, DF), Crab Legs (GF, DF), Mandarin Cocktail Sauce (GF, VG), Lemons (GF, VG)  
(Based on a combination of 3 pieces per person)  
.....  
Local Hot Sauce (GF, VG)  
.....

## CHARCUTERIE AND LOCAL CHEESE

Featuring Beechers Flagship Reserve, Oregonzola, Drunken Goat (GF, V)  
.....  
Prosciutto di Parma (GF, DF), Local Salami (GF, DF), Olympic Provisions Pork Pate (GF) , Local Mustards (GF, VG)  
.....  
Bread, lavish, crackers, (VG) Dried Fruit (GF, VG), Local Honey (GF, DF), Fruit Pate (GF, DF), Market Seasonal Fruit (GF, DF)  
.....

## CARVING STATION

Salmon En Croute  
Puff Pastry Wrapped Salmon with Dijon, Dill Baby Spinach, Lemon Caper Beurre Blanc  
.....  
Steak au Poivre  
Peppercorn Crusted Beef Tenderloin (GF, DF), Bordelaise Sauce (GF, DF)  
.....

## PASTRY CHEF ACTION STATION

Cherries Jubilee: (GF, V)  
Cherries, Orange Zest, Cardamom, Brandy Vanilla Ice Cream  
.....

## PENN COVE MUSSEL BOUILLABAISSE (STATION)

Fresh Penn Cove Mussels, Fennel, Garlic, Heirloom Cherry Tomatoes, White Wine, Saffron Broth (GF)  
.....  
Crostini with Basil Rouille (V)  
.....

## MAIN BUFFET

Potato Leek Soup (GF, V), Bacon Lardons (GF, DF), Chives (GF, VG)  
.....  
Wedge Salad Station, Iceberg Lettuce, Pickled Red Onions, Heirloom Tomatoes Smoked Oregonzola, Bacon, Buttermilk Herb Dressing (GF)  
.....  
Rocket Salad, Belgium Endive, Apples, Champagne Vinaigrette (GF, VG)  
.....  
Potato Dauphinoise (GF, V)  
.....  
Organic Quinoa Pilaf, Roasted Summer Squash (GF, VG)  
.....  
Lemon and Herb Roasted Tri Color Cauliflower (GF, VG)  
.....

## SWEETS

Yuzu Verrines - Coconut Pearls, Yuzu Panna Cotta, Yuzu Salted Caramel and Macadamia Crumble (N)  
.....  
Cocoa Pavlova - Crunch Cocoa Meringue Cookies, Pastry Cream, Balsamic Strawberries and Micro Basil (GF, V)  
.....  
Citrus (Orange and Lime) Pine Nut Mousse with Marmalade Chantilly and Vanilla Sablee (N)  
.....

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## Chefs Curated Plated Dinner

Our Chefs have created several multi-course meals for ease of planning and to satisfy the tastebuds of all your guests. Preset Iced Tea can be added at \$4 per seat

### CHEFS RECOMMENDED 3-COURSE DINNER

- Arugula, Fennel, Divina Tomatoes, Shaved Parmesan, Toasted Pistachios with Lemon-Oregano Vinaigrette (GF, V, N)
- Herb Roasted Chicken Breast, Sweet and Savory Potato Hash, Toasted Garlic Green Beans, Thyme Chicken Jus (GF, DF)
- Tropical Bergamot Reverie - White Chocolate Coconut Mousse, Bergamot Cream, Lime Pistachio Crunch, Milk Chocolate Sponge, Almond Sablee Breton, Cardamom Anglaise (N)

**\$80** *Per Person*

### CHEFS RECOMMENDED 4-COURSE DINNER #1

- Organic Greens, Candied Walnuts, Grilled Peaches, Flagship Cheddar with Whole Grain Mustard Vinaigrette (GF, V, N)
- Shrimp and Crab Bisque, Chives and Cream Fraiche (GF)
- Grilled New York Steak, Truffle Dauphinois Potato, Broccolini, Caramelized Onion Demi, Roasted Tomato (GF)
- Violet - Blackberry Mousse, Black Fruit Jam, Violet Cremeux, Almond Sable Breton, Glace, Vanilla Anglaise (N)

**\$100** *Per Person*

### CHEFS RECOMMENDED 4-COURSE DINNER #2

- Baby Spinach and Frisee, Sweet Drop Peppers, Beets Candied Almonds, The Truffle Kid Goat Cheese, and Blackberry Vinaigrette (GF, V, N)
- Jumbo Chicken Sausage Ravioli with Smoked Mozzarella, and Basil Relish
- Citrus Marinated Halibut (DF, GF), Wild Rice Pilaf (DF, VG), Broccolini with Garlic White Wine Sauce and Cherry Tomatoes, Basil Relish (GF, DF)
- Elegance - White Chocolate Coffee Mousse, Dark Chocolate Cremeux, Gluten Friendly Chocolate Pate Sablee, Glace, Exotic Coulis (GF)

**\$105** *Per Person*

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## Plated Dinner

All Plated Dinners include Salad Course, Bread Service, Entree, Dessert, Coffee and Hot Tea Selection. Planner to select a Single Salad, Entree and Dessert for All Attendees. An Appetizer course may be added at an extra charge of \$10.00 Per Person Preset Iced Tea can be added at \$4 per seat

SALADS

Choose 1 Option

- Organic Greens, Candied Walnuts, Grilled Peaches, Flagship Cheddar with Whole Grain Mustard Vinaigrette (GF, V, N)
- Caesar Salad with Romaine, Parmesan Crisp, Herb Focaccia Crouton, Baby Heirloom Tomatoes with Caesar Dressing
- Arugula, Fennel, Divina Tomatoes, Shaved Parmesan, Toasted Pistachios with Lemon-Oregano Vinaigrette (GF, V, N)
- Baby Spinach and Frisee, Sweet Drop Peppers, Beets, Candied Almonds, The Truffle Kid Goat Cheese, and Blackberry Vinaigrette (GF, V)

ENTREES

Choose 1 Option

- Grilled New York Steak, Truffle Dauphinois Potato, Broccolini, Caramelized Onion Demi, Roasted Tomato (GF) | \$90 Per Entree, Per Person
- Herb Roasted Chicken Breast, Sweet and Savory Potato Hash, Toasted Garlic Green Beans, Thyme Chicken Jus (GF, DF) | \$80 Per Entree, Per Person
- Grilled Beef Filet and Scallops Duet, Black Garlic Boursin Whipped Potatoes, Charred Asparagus, Cabernet Sauce (GF, Contains Shellfish) | \$105 Per Entrée, Per Person
- Pan Seared Kobe Top Sirloin, Seasonal Risotto, Roasted Carrots and Port Demi (GF, DF) | \$90 Per Entree, Per Person
- Citrus Marinated Halibut, Wild Rice Pilaf, Broccolini with Garlic Beurre Blanc and Cherry Tomatoes, Basil Relish (GF) | \$95 Per Entree, Per Person
- Red Wine Braised Beef Short Rib, Reggiano Soft Polenta and Roasted Asparagus, (GF) | \$85 Per Entree, Per Person
- Citrus Glazed Seabass, Fried Rice, Roasted Eggplant with Lemon Parmesan Cream Sauce, Scallions (GF) | \$115 Per Entree, Per Person
- Marinated Pacific Northwest Salmon, Forbidden Rice, Haricot Vert Green Beans with Coconut Curry Sauce (GF, DF) | \$88 Per Entree,

OPTIONAL APPETIZER COURSE

Choose 1 Option

- Shrimp and Crab Bisque, Chives and Cream Fraiche (GF)
- Jumbo Chicken Sausage Ravioli with Smoked Mozzarella, and Basil Relish
- Grilled Portabella Caprese with Fresh Mozzarella, Roasted Tomatoes, Basil Pesto, Balsamic Reduction, Basil EVOO, Smoked Salt (GF, V)
- Jumbo Shrimp, Radish and Fennel Citrus Salad, Cocktail Sauce, Micro Herbs (DF, GF)

**\$10** Additional Per Person

DESSERTS

Choose 1 Option

- Violet - Blackberry Mousse, Black Fruit Jam, Violet Cremeux, Almond Sablee Breton, Glace & Vanilla Anglaise (N)
- Tropical Bergamot Reverie - White Chocolate Coconut Mousse, Bergamot Cream, Lime Pistachio Crunch, Milk Chocolate Sponge, Almond Sablee Breton, Cardamom Anglaise (N)
- Elegance - White Chocolate Coffee Mousse, Dark Chocolate Cremeux, Gluten Friendly Chocolate, Glace, Exotic Coulis (GF)
- Citrus and Jasmine Eclipse - Dark Chocolate Mousse, Jasmine Creme Brulee, Chocolate Sponge Cake with Grand Manier Syrup, Gluten Friendly Chocolate Pate Sablee, Glace, Mandarin Coulis (GF)
- Caramelia - Double Chocolate Chip Cookie, Caramel Cremeux, Caramel Mousse, & Caramel Glaze
- Alternating Desserts, Selection of TWO | \$5 Additional Per Person

Per Person
.....
Artichoke and Mascarpone Ravioli, Pesto Cream Sauce and Baby Artichokes (V)
<i>Priced to match entree</i>
.....
Grilled Polenta Cake, Balsamic Portabella Mushrooms, Butternut Squash Coulis, Tomatoes Relish (GF, VG)
<i>Priced to match entree</i>
.....

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## Personal Preference Plated Dinner

Guests Choose Their Own Entrees in an Event Setting. Better than the Standard Dual-Entrée Option. More Elegant than the Casual Buffet. An Option Designed to Satisfy Individual Tastes and Preferences. A Custom Printed Menu Featuring Three Entrée Selections is Provided for Guests at Each Setting. Accompanied with a Fresh Bread Selection and Freshly Brewed Regular, Decaffeinated Coffee and Tazo Teas \$135.00 Per Person (Minimum of 50 people)

### TO CREATE YOUR PERSONAL PREFERENCE MENU

The planner chooses the appetizer, salad, family style sides and dessert in advance.

.....

### PLANNER'S CHOICE APPETIZER

Choose **1** Option

- Garlic Seared Jumbo Scallop with Brown Butter Sauce and Fennel Slaw (GF)
- .....
- Jumbo Shrimp, Radish and Fennel Citrus Salad, Cocktail Sauce, Micro Herbs (GF, DF)
- .....
- Three Cheese Ravioli with Roasted Tomato and Pepper Coulis (V)
- .....
- Tamari and Furikake Seared Ahi Tuna with Broccoli-Sesame Slaw, Namasu Cucumbers, Gochujang Aioli and Crispy Capers (GF, DF)
- .....
- Beet Carpaccio, Arugula, Toasted Pistachios, Parmesan, Citrus Segments, Lemon-Thyme Vinaigrette (GF, V, N)
- .....
- Seasonal Vegetable Stuffed Mushrooms, Vegan Parmesan Cheese, Plum Tomato Sauce (GF, VG)
- .....

### PLANNER'S CHOICE SALAD

Choose **1** Option

### INDIVIDUAL GUESTS' CHOICE ENTREE

Choose up to **3** entrée selections, to include a Vegetarian/Vegan option



- Arugula, Heirloom Tomatoes, Fresh Mozzarella, Pistachios, Basil Vinaigrette (GF, V, N)
- 
- Baby Greens, Grilled Asparagus, Toasted Almonds, Roasted Tomatoes, Cabernet Vinaigrette (GF, VG, N)
- 
- Spinach and Frisee, Fennel, Goat Cheese, Dried Cherries, Candied Almonds, Hibiscus Vinaigrette (GF, V, N)
- 
- Kale and Arugula, Crispy Pancetta, Grilled Apples, Feta, Candied Walnuts, Whole Grain Mustard Vinaigrette (GF, V, N)
- 

FAMILY STYLE ACCOMPANIMENTS

VEGETABLES

- Choose (1)
- Grilled Asparagus, Shaved Parmesan Cheese (GF, V)
  - Herb Roasted Seasonal Squash (GF, VG, DF)
  - Honey Glazed Baby Carrots (GF, VG, DF)
  - Garlic Herb Portobello Mushrooms with Caramelized Onions (GF, VG, DF)

STARCHES

- Choose (1)
- Herb Seasonal Potatoes (GF, VG, DF)
  - Boursin Cheese Whipped Potatoes (GF, V)
  - Wild Mushrooms Risotto (GF, V)
  - Forbidden Rice Pilaf (GF, VG)

- Grilled American Wagyu Top Sirloin, Cabernet Demi (GF, DF)
- 
- Braised Short Ribs, Red Wine Reduction (GF, DF)
- 
- Grilled Beef Tenderloin, Chimichurri Salsa (GF, DF)
- 
- Pan Seared Halibut, Garlic White Wine Sauce (GF)
- 
- Seared Pacific Northwest Salmon, Roasted Tomato Relish (GF)
- 
- Pan Seared Chicken Breast with Fresh Herb Au Jus (GF, DF)
- 
- Grilled Polenta Cake, Balsamic Portabella Mushrooms, Butternut Squash Coulis, Tomatoes Relish (GF, VG)
- 

PLANNER'S CHOICE DESSERT

Choose **1** Option

- Forest Fruit
- Mixed Bush Berries with Whipped White Chocolate and Lemon Ganache, Lemon Almond Sablee (V, N)
- 
- Chocolate Passion
- Chocolate Mousse with Hazelnut Praline Insert, Passion Fruit Coulis, GF Chocolate Pate Sablee (GF, N)
- 

**\$135** *Per Guest*

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All Buffet Dinners are served with Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of Hot Teas.

DINNER BUFFET 1

- Caramelized French Onion Soup (GF, DF), Cheese Croutons
- 
- Iceberg Wedge Salad, Bacon Lardons, Smokey Blue Cheese,
- 

DINNER BUFFET 2

- Pacific Northwest Seafood Chowder, Clams, Salmon (GF, Contains Shellfish)
-

Pickled Red Onions, Chives, Herb Buttermilk Dressing (GF)  
.....  
Orzo Pasta, Baby Arugula, Baby Tomatoes, Feta Cheese, Green Peas, Artichoke Hearts, Lemon and Herb Vinaigrette (V)  
.....  
Grilled Kobe Flat Iron, Cipollini Onions with Wild Rosemary Demi (GF, DF)  
.....  
Seared Citrus Glazed Salmon with Miso Butter Sauce (GF)  
.....  
Black Garlic Seasonal Potatoes, Fresh Herbs (GF, VG)  
.....  
Garlic Roasted Asparagus (GF, VG)  
.....  
Assorted Cakes – Hazelnut Toffee (N), Carrot Cake (N), Red Velvet and Passionfruit  
.....

**\$95** Per Person

Organic Greens, Blueberries, Spiced Pecans, Chevre and Balsamic Vinaigrette (GF, V, N)  
.....  
Rotini Pasta, Lemon Basil Pesto, Pearl Mozzarella Cheese, Roasted Tomatoes, Kalamata Olives, Balsamic Glaze (V)  
.....  
Grilled New York Strip, Roasted Tomato, and Bordelaise (GF, DF)  
.....  
Herb Seared Halibut with Apple Bourbon Glaze (GF, DF)  
.....  
Sautéed Seasonal Vegetable (GF, VG)  
.....  
Asparagus Risotto (GF, V)  
.....  
Assorted Mini Cheesecakes Bites – Caramel, Chocolate, Lemon and Raspberry (V)  
.....

**\$100** Per Person

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## Signature Wine Series

**Mark Ryan Winery** Established in 1999 in Woodinville, Washington, by Mark Ryan McNeilly, Mark Ryan Winery is an acclaimed Washington winery. McNeilly is a largely self-taught winemaker, having crushed and produced his first vintages in garages of friends and family. In the years since its founding, the winery has grown in size, earning respect and acclaim from both wine lovers and critics. In 2017, production shifted from Woodinville to Walla Walla, allowing tasting rooms to open in both cities and helping Mark Ryan become the 14th largest winery in Washington. From the first vintage onward, Mark has been a champion of Washington wines. Having made significant contributions to the Washington wine community, McNeilly has helped establish Washington as a prominent U.S. wine region.

### MARK RYAN WINERY

Mark Ryan, Board Track Racer, The Vincent, Red Blend | \$56 Per Bottle  
58% Cabernet Sauvignon, 30% Merlot, 7% Syrah, 2% Malbec, 2% Petit Verdot, 1% Cabernet Franc  
.....

Mark Ryan, Lu & Oly Flowerhead, Pinot Noir | \$56 Per Bottle  
.....

Mark Ryan, Lu & Oly Chardonnay | \$56 Per Bottle  
Opens with notes of ripe pear, green apple, and lemon zest that dominate the glass. Beautiful full-bodied wine with balanced activity and soft notes of pear, lemon peel and peach cobbler.  
.....

Mark Ryan, Lu & Oly Flowerhead, Sauvignon Blanc | \$56 Per Bottle  
Opens with aromas of tropical fruit, showcasing vibrant pineapple, ripe peach, and mango notes that leap from the glass. On the palate, crisp acidity provides a refreshing and lively mouthfeel. The flavor profile delivers a medley of tart white peach, juicy

pineapple, and exotic passion fruit with a beautifully long finish that ends with a touch of almond.

Mark Ryan, Lu & Oly Flowerhead, Pinot Gris | \$56 Per Bottle

This first vintage of Flowerhead Pinot Gris showcases a beautiful array of fragrances and flavors with balanced and fresh acidity. Aromatic notes of pear and lemon zest are joined by a bouquet of gardenia and honeysuckle. On the palate, delightful flavors of ginger, kumquat, and watermelon rind produce a slightly spicy and citrusy profile. The crisp, clean acidity leaves a lingering sense of brightness on the finish.

Mark Ryan, Lu & Oly Flowerhead, Rose | \$56 Per Bottle

The 2024 vintage of Flowerhead Rosé opens with vibrant aromatics of fresh lemon zest, wild strawberry, and delicate white florals. The palate unfolds with layers of ripe raspberry and exotic star fruit, complemented by the subtle sweetness of Rainier cherry. A backbone of racy acidity provides structure and a crisp, refreshing finish.

Mark Ryan Untethered Sparkling Chardonnay | \$65 Per Bottle

This chardonnay sparkling gives honeysuckle, peach, and apple on the nose, and leads into crisp green apple, apricots, lemon cream, and melon on the palate. The beads are fine with great texture, a delightful accompaniment to any meal or by itself.

Mark Ryan, Board Track Racer, Cabernet Sauvignon | \$65 Per Bottle

80% Cabernet Sauvignon, 17% Merlot, 2% Malbec, 1% Petit Verdot On the nose, a complex bouquet of dark fruits, including ripe blackberries, cassis, and black plum with dusty currant and saddle leather undertones. Rich and full-bodied on the palate with flavors of black cherry, mocha, and wood spice followed by a long fruit-forward finish.

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## Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

### SPARKLING

Veuve Clicquot, Reims, France | \$155 Per Bottle

Mark Ryan Untethered Sparkling Chardonnay | \$65 Per Bottle

Mionette Avantgarde Prosecco | \$59 Per Bottle

### WHITE WINES

Mark Ryan, Lu & Oly Flowerhead, Pinot Gris | \$56 Per Bottle

Mark Ryan, Lu & Oly Flowerhead, Sauvignon Blanc | \$56 Per Bottle

Gallo, Whitehaven, Sauvignon Blanc | \$70 Per Bottle

Chateau Ste. Michelle, Columbia Valley, Riesling | \$56 Per Bottle

Jackson Family Wines, Kendall Jackson, Chardonnay, California | \$69 Per Bottle

Mark Ryan, Lu & Oly Chardonnay | \$56 Per Bottle

Caymus Vineyards, Mer Soleil 'Reserve', Chardonnay | \$70 Per

.....

Mark Ryan, Lu & Oly Flowerhead, Rose | \$56 Per Bottle

Vineyard Brands, La Vieille Ferme, Rose | \$57 Per Bottle

Mark Ryan, Lue & Oly Flowerhead, Pinot Noir | \$56 Per Bottle

Copper Cane, Elouan, Pinot Noir | \$71 Per Bottle

Winebow Imports, Catena Vista Flores, Malbec | \$61 Per Bottle

Trinchero, Joel Gott Palisades, Red Blend | \$71 Per Bottle

Mark Ryan, Board Track Racer, The Vincent, Red Blend | \$56 Per Bottle

Mark Ryan, Board Track Racer, Cabernet Sauvignon | \$65 Per Bottle

Rodney Strong, Rodney Strong, Cabernet Sauvignon | \$72 Per Bottle

Daou Vineyards, Daou, Cabernet Sauvignon | \$74 Per Bottle

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

Charges are based on the actual number of drinks consumed.  
Prices shown are Per Drink.

- A Bartender is Required for all Beverage Events | \$50 Per Hour, 3 Hour Minimum  
1 Bartender per 100 Attendees, priced per hour, with a 3 Hour Minimum

*Full bar setups are included in this package and guests pay for their own drinks. Prices include sales tax.*

Premium Cocktails | \$16 Per Drink

Private Label "Conciere" Cocktails | \$14 Per Drink

Premium Red and White Wine | \$15 Per Drink

House Red and White Wine | \$13 Per Drink

Seasonal Featured Wine | \$13 Per Drink

Super-Premium Cocktails Spirit Brands to Include: | \$16 Per Drink  
Ketel One Vodka | Hendrick's Gin | Diplomatico Reserva Rum |  
Don Julio Silver Tequila | Del Maguey Vida Mezcal | Maker's Mark  
Bourbon | Jameson Irish Whiskey | Johnnie Walker Black Scotch |  
Jack Daniel's Whiskey | Del Maguey Vida Mezcal | Crown Royal  
Canadian Whiskey | DeKuyper Cordials

Premium Cocktails Spirit Brands to Include | \$14 Per Drink  
Tito's Handmade Vodka | Beefeater Gin | Bacardi Superior Rum |  
Patron Silver Tequila | Jim Beam White Label Bourbon |Teeling's  
Small Batch Whiskey | Chivas Regal Scotch | Dekuyper Cordials

Private Label Conciere Brand: | \$12 Per Drink  
Vodka | Gin | Silver Rum | Silver Tequila | Bourbon | Whiskey |  
Scotch | Cordials

Premium Red and White Wine | \$15 Per Drink

Seasonal Featured Wine | \$12 Per Drink

House Red and White Wine | \$12 Per Drink

House Sparkling Wine | \$12 Per Drink

Premium & Imported Beer | \$8.50 Per Drink

Domestic Beer and Athletic Brewing Alcohol Free | \$8 Per Drink

Hard Seltzer | \$8.50 Per Drink

Red Bull | \$8 Per Drink

Pepsi Soft Drinks and Juices | \$7.50 Per Drink

Still and Sparkling Water | \$7.50 Per Drink

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

A Bartender is Required for all Beverage Events | \$50 Per Hour, 3 Hour Minimum  
1 Bartender per 100 Attendees, priced per hour, with a 3 Hour Minimum

Signature Host-Sponsored Bar | \$22 First Hour | \$12 Each Additional Hour

Premium Host-Sponsored Bar | \$25 First Hour | \$14 Each Additional Hour

Super Premium Host-Sponsored Bar | \$27 First Hour | \$16 Each Additional Hour

House Sparkling Wine | \$13 Per Drink

Premium and Imported Beer | \$10 Per Drink

Domestic Beer and Athletic Brewing Alcohol Free | \$9 Per Drink

Hard Seltzer | \$10 Per Drink

A Bartender is Required for all Beverage Events | \$50 Per Hour, 3  
Hour Minimum  
1 Bartender per 100 Attendees, priced per hour, with a 3 Hour  
Minimum

Red Bull | \$8.50 Per Drink

Pepsi Soft Drinks and Juices | \$8 Per Drink

Still and Sparkling Water | \$8 Per Drink

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# Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

## HAND CRAFTED COCKTAILS

- Tito's Handmade Vodka | \$14 HOSTED BAR  
Vodka Ginger Pear  
.....
- Don Julio Blanco Tequila | \$16 HOSTED BAR  
Mexican Mule  
.....
- Teeling's Small Batch Whiskey | \$14 HOSTED BAR  
Harvest Punch  
.....
- Hendricks Gin | \$16 HOSTED BAR  
Cranberry Thyme Gin & Tonic  
.....

## BATCHED COCKTAILS

- Red Apple Cider Sangria | \$13 HOSTED BAR  
Red Wine, Apple Cider, Grand Marnier, Maple Syrup, Apple Cinnamon  
.....
- Caramel Apple Sangria | \$13 HOSTED BAR  
White Wine, Apple Cider, Caramel Vodka, Apple, Pear, Cinnamon, Ginger Ale  
.....

## ALCOHOL-FREE COCKTAILS

- Spiced Hibiscus Margarita | \$13 HOSTED BAR  
Spice 94, Simple Syrup, Hibiscus Tea, Lime Juice  
.....
- Apple Highball | \$13 HOSTED BAR  
Garden 108, Apple Juice, Lemon, Maple Syrup, Soda  
.....
- Peach Spritz | \$13 HOSTED BAR  
Peach, Mango, Simple Syrup, Mint, Soda  
.....

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**DF** Dairy Free   **CN** Contains Nuts   **GF** Gluten Free   **SF** Contains Shellfish   **VGN** Vegan   **V** Vegetarian