



FAIRFIELD INN & SUITES BY MARRIOTT

LET US HELP YOU MAKE YOUR EVENT A SUCCESS

425.869.6548
14595 NE 29TH PLACE BELLEVUE, WA 98106

BREAKFAST BUFFETS



All Breakfast Buffets are accompanied by freshly brewed coffee, decaf coffee, juice and hot tea
All Buffets Require a Minimum of 15 Guests

MOUNT SI/ \$11.99

Rotating selection of bagels, pastries, muffins, toast and english muffins. Includes butter, cream cheese, jam, peanut butter, and nutella.

MOUNT BAKER/ \$15.99

Rotating selection of bagels, pastries, muffins, toast and english muffins. Includes butter, cream cheese, jam, peanut butter, and nutella. Yogurt with seasonal fresh cut fruit.

MOUNT ST. HELENS/ \$16.99

Parfaits with granola, yogurt, and berries. Hard boiled eggs, assorted dry cereals and seasonal fresh cut fruit.

MOUNT PILCHUCK/ \$21.99

Scrambled eggs topped with melted cheddar cheese, homestyle breakfast potatoes, fresh sliced seasonal fruit, egg dipped cinnamon french toast with butter and maple syrup. Choice of Hickory Smoked Bacon or Honey ham or Sausage links.

MOUNT ADAMS/ \$16.99

Assorted breakfast burritos containing eggs, hashbrowns, cheese and/or sausage. Seasonal fresh cut fruit.

MOUNT RAINIER/ \$19.99

Scrambled eggs with cheddar cheese on the side applewood smoked bacon, hash brown potatoes, seasonal fresh fruit, and assorted yogurts.

TIGER MOUNTAIN/ \$19.99

Scrambled eggs topped with melted cheddar cheese, homestyle breakfast potatoes, fresh sliced seasonal fruit, warm & flaky biscuits with country sausage gravy. Choice of Hickory Smoked Bacon or Honey ham or Sausage links.

BUFFET ADDITIONS/ \$4.99

The following items can be added to any of the listed breakfast buffets. (Not for individual order).

Home Style Breakfast Potatoes, Hash Brown Wedge, Side of Breakfast Meats (Choice of Ham, Bacon or Sausage links), Scrambled Eggs with Melted Cheddar, Biscuits with Country Sausage Gravy and Cinnamon French Toast with Butter and Maple Syrup.

A LA CARTE



Assorted Muffins / \$24.00 per Dozen
Bagels & Cream Cheese / \$24.00 per Dozen
Fresh Seasonal Fruit/ \$4.00 per Person
Parfait with Granola, Greek Yogurt & Berries/ \$3.75 Per Person
Fresh Local Sunrise Donuts/ \$12-\$15 per dozen
Smoked Salmon with Cream Cheese, Capers, Red Onions and Mini Bagels/ \$10 per person

BEVERAGES



Freshly Brewed Coffee (Reg or Decaf)/ \$30.00 per gallon
Bottled Juice/ \$3.00 Each
Bottled Water / \$2.50 Each
Pints of Milk / \$2.50 Each
Assorted Soft Drinks / \$2.50 Each

All food and beverage pricing is subject to a mandatory 23% service charge and 10% sales tax.

All buffets require a 15 person Minimum.

Menu items subject to availability and seasonality at time of order

BREAK PACKAGES



COOKIE MONSTER/ \$8.99

Freshly baked assorted cookies, cold milk, freshly brewed coffee and hot teas.

SWEET & SALTY/ \$12.99

Freshly baked assorted cookies, mixed nuts, pretzels, M&M's, cold milk, freshly brewed coffee, hot teas, bottled water.

HEARTY BREAK/ \$16.99

Fresh vegetable crudite', assorted cheeses with crackers, hummus & pita chips, granola bars, freshly brewed coffee, hot teas and bottled water.

POPCORN & CANDY BAR/ \$10.99

Freshly popped popcorn with assorted flavoring toppings. Rotating selection of classic candies. Assorted soft drinks.

SMORES BAR/ \$12.99

Interactive and fun smore station and it's all indoors! Graham crackers, chocolate bars, white chocolate bars, peanut butter cups. Seasonal fruits and berries (available seasonally).

A LA CARTE



FRESHLY BAKED COOKIES/ \$24 PER DOZEN

HUMMUS WITH PITA CHIPS/ \$4

ASSORTED CHEESES, DICED FRUIT WITH CRACKERS/ \$6.50

CHIPS WITH SALSA BAR/\$4

BEVERAGES



ALL DAY BEVERAGE PACKAGE/ \$5.99

Includes freshly brewed coffee, hot teas, assorted soft drinks, bottled water, bottled juice or lemonade.

Freshly Brewed Coffee (Reg or Decaf)/ \$30.00 per gallon

Bottled Juice/ \$3.00 Each

Bottled Water / \$2.50 Each

Pints of Milk / \$2.50 Each

Assorted Soft Drinks / \$2.50 Each

PIZZA & MOVIE PARTY PACKAGE



CALL FOR QUOTE

The perfect package for your sports team, family reunion, wedding party, holiday party, any occasion.

Your choice of movie (subject to streaming availability) projected on a large 8 ft. screen.

Large selection of hearty and delicious pizzas, freshly popped popcorn with seasonings, selection of classic candies, assorted soft drinks, and freshly baked cookies with cold milk served mid-movie.

All food and beverage pricing is subject to a mandatory 23% service charge and 10% sales tax.
Menu items subject to availability and seasonality at time of order

LUNCH & DINNER BUFFETS



Lunch & Dinner Buffets include assorted soft drinks.
Prices below are for Lunch Buffets, Dinner portions are \$4.00 additional.
All Buffets Require a Minimum of 15 Guests

DELI SANDWICH/ \$16.99

Thinly sliced roast turkey breast, honey ham, salami & roast beef. Lettuce, tomato, pickles, mustard, & mayo. Served with gourmet chips and choice of side salad.

HOT SANDWICH BAR/ \$17.99

Choice of two : Meatballs in Marinara, Philly Cheese Steak, or French Dip. Served with gourmet chips and choice of side salad. (Requires 20 guests min.)

BAKED POTATO BAR/ \$15.99

Jumbo baked potato with toppings: crispy bacon bits, sour cream, monterey jack & cheddar cheese blend, chives and whipped butter. Served with hearty homemade chili, rolls with butter and choice of side salad.

ULTIMATE SALAD BAR/ \$17.99

Crisp Romaine Lettuce and Fresh Garden Greens Accompanied by: Fire Grilled Sliced Chicken breast, blackened salmon OR chilled shrimp, diced tomatoes, black olives, cucumbers, chopped hard boiled egg, peas, garbanzo beans, shaved parmesan, shredded cheddar & Monterrey jack cheese, house made croutons. Caesar, ranch, italian, 1000 island dressings. Fresh fruit salad and honey glazed rolls with butter.

PICK YOUR PASTA BAR/ \$14.99

Cheese ravioli and choice of Butternut squash, goat cheese with caremlized onion OR wild mushroom ravioli. Served with Marinara, Creamy Alfredo, Tomato Cream, Traditional Pesto or Pesto Cream Sauce. Includes choice of one side salad and garlic bread OR honey glazed roll.

PASTA BAR ADDITIONS

Grilled & Sliced Chicken Breast / \$3.50
Homestyle Meatballs / \$4.50
Sauteed Prawns / \$5.50
Smoked Salmon / \$4.50
Primavera Vegetables / \$3.50
Substitute Bolognaise Sauce / \$4.50

The below entree's are served with choice of side salad, garlic bread OR honey glazed roll, choice of rice pilaf, roasted fingerling potatoes, roasted yam wedges, garlic mashed potatoes, sauteed seasonal veggies or steamed broccolini with garlic butter.

FIRE GRILLED FLANK STEAK/ \$18.99

Marinated and char grilled with choice of garlic infused cilantro lime butter or chimchurri sauce.

MEAT LOAF/ \$17.99

Baked in BBQ sauce glaze and topped with pepper gravy.

SHEPARD'S PIE/ \$16.99

Ground Beef with onions, carrots, green peas, and gravy baked with mashed potatoes.

SIGNATURE STEAK/ \$18.99

Grilled Steak Medallions topped with mushrooms and stone-ground mustard demi-glaze.

CHICKEN PARMESAN/ \$16.99

Tender chicken lightly breaded and topped with marinara, fresh basil, and mozzarella.

LEMON CHICKEN/ \$15.99

Boneless chicken breast lightly floured and flash fried (or grilled for a lighter option) sauced with light and tangy lemon sauce.

GARLIC ROSEMARY CHICKEN/ \$16.99

Fire grilled boneless chicken breast marinated with garlic & rosemary Tuscan dressing.

MEDITERRANEAN CHICKEN/ \$16.99

Tangy grilled chicken breast served with a Mediterranean relish (diced onion, peppers, cucumber, Kalamata olives, sun dried tomatoes and feta cheese).

GRILLED FILET OF SALMON/ \$20.99

Grilled filet of salmon with choice of lemon dill sauce, sweet Thai chili & butter sauce, or honey mustard glaze.

All food and beverage pricing is subject to a mandatory 23% service charge and 10% sales tax.

All buffets require a 15 person Minimum.

Menu items subject to availability and seasonality at time of order

LUNCH & DINNER BUFFETS CONTINUED



Lunch & Dinner Buffets include assorted soft drinks.
Prices below are for Lunch Buffets, Dinner portions are \$4.00 additional.
All Buffets Require a Minimum of 15 Guests

NW SEAFOOD PASTA/ \$18.99

Northwest Salmon, scallops and prawns sauteed and tossed with penne pasta in a garlic cream sauce. Served with Chef's choice of seasonal vegetables or steamed broccolini with garlic butter. Your choice of side salad and garlic bread OR honey glazed roll.

ULTIMATE SALAD BAR/ \$17.99

Crisp Romaine Lettuce and Fresh Garden Greens Accompanied by: Fire Grilled Sliced Chicken breast, blackened salmon OR chilled shrimp, diced tomatoes, black olives, cucumbers, chopped hard boiled egg, peas, garbanzo beans, shaved parmesan, shredded cheddar & Monterrey jack cheese, house made croutons. Caesar, ranch, italian, 1000 island dressings. Fresh fruit salad and honey glazed rolls with butter.

EGGPLANT PARMESAN/\$14.99

Sliced fresh eggplant, lightly crusted and pan fried then topped with marinara sauce and mozzarella cheese, served with pasta al dente and Alfredo sauce.

STUFFED PORTOBELLO MUSHROOM/ \$15.99

Balsamic marinated and grilled Portobello mushroom stuffed with roasted vegetables and topped with feta cheese.

VEGGIE STIR FRY/ \$14.99

Assorted seasonal vegetables stir fried with fresh ginger in a hoisin sesame sauce, served with steamed jasmine rice.

The below entree's include cilantro lime rice OR Spanish Rice, chips & salsa, and choice of one side salad.

BAJA STREET TACOS/ \$18.99

Marinated and grilled wild caught Mahi Mahi served with flour & soft corn tortillas, cilantro coleslaw, avocado sauce and pineapple/mango salsa.

TACO BAR/ \$16.99

Seasoned ground beef, refried or black beans, shredded lettuce, diced tomatoes, black olives, cheddar cheese, jack cheeses, sour cream, flour tortillas, taco shells and jalapenos. *Soft corn tortillas available on request* Substitute shredded chicken add \$1.00 per person.

ENCHILADAS/ \$16.99

Loaded with aged cheddar cheese, black olives, green onions, and black beans. Choice of shredded beef, pulled chicken or vegetarian.

TEQUILA LIME CHICKEN/ \$15.99

Fire grilled boneless chicken breast marinated with fresh cilantro, lime, tequila and served with Mexican ranch dressing. *Add Guac \$2.50 per person* *Add cinnamon churros \$4.00 per person*

DIABLO CHICKEN/ \$15.99

Lightly breaded spicy chicken breast topped with a devilishly spicy creme sauce.

SIDE SALAD SELECTIONS

FRESH GARDEN

Mixed greens, cucumber, tomato, radish & carrots with assorted dressings.

NW WILD GREENS

Gorgonzola cheese, candied walnuts, cranberry raisins, strawberries & raspberry vinaigrette.

PACIFIC RIM

Watercress, napa cabbage, julienne carrots and bell peppers, red cabbage, mandarin oranges, toasted cashews and crispy wontons with a Ginger Sesame dressing.

CLASSIC CAESAR

Crisp romaine, house made croutons, shaved parmesan & house made Caesar dressing.

CHOP CHOP

Crisp romaine, garbanzo beans, provolone, salami, basil & tomatoes with Italian Vinaigrette.

SOUTHWEST

Sweet corn, cucumbers, tomatoes, red onion, black beans, topped with tortilla strips and Southwest dressing.

All food and beverage pricing is subject to a mandatory 23% service charge and 10% sales tax.
All buffets require a 15 person Minimum. Menu items subject to availability at time of order

CATERING MENU

DESSERTS



ASSORTED FRESHLY BAKED PIES/ \$4.50
BAKED APPLE OR BERRY CRISP/\$4.50
TRIPLE LAYER CHOCOLATE CAKE/\$5.50
ASSORTED CHEESECAKE/\$6.50
ASSORTED COOKIES AND DESSERT BARS/\$3.00

**SPECIALTY CUPCAKES WITH ROTATING
FLAVORS**

PRICE VARIES BY SELECTION

KID'S BUFFET

Minimum of 10 Kids - Ages 10 & under



\$11.00

Choice of 2
 Mac -n- Cheese
 Chicken Strips
 Grilled BBQ Chicken Breast
 Kids Burger

Served with Waffle Fries, Carrot Sticks, Seasonal
 Sliced Fruit and Assorted Juices

ALCOHOL



All events with service of alcoholic beverages including but not limited to wine, beer, and hard alcohol are required to obtain a WA STATE special event permit. These can be obtained online for \$12 per event per day (subject to change at any time). All alcohol must be purchased by the client and is required to be served by a licensed hotel representative or certified and licensed bartending company.

Service of alcohol subject to bartending fee varying by the scope and size of the event. Failure to notify hotel of alcoholic beverages served during the event or brought in by attendees will result in a liability damages fee to the client.

COMPLETE MEETING PACKAGES



\$53.00

No Minimum Guest Requirement - Perfect for Smaller Meetings

Choice of Breakfast Buffet - Mount Baker, Mount Adams, or Mount St. Helens.
 Choice of Boxed Lunches
 Afternoon Snack of Freshly Baked Cookies with Milk, Granola Bars, and Rotating Selection of Salty Snack Items.
 All Day Beverage Service of Hot Coffee, Decaf Coffee, Hot Tea, Assorted Soft Drinks, and Bottled Water.
 Screen, Projector, Podium, & Flip Chard with Markers.

\$63.00

Minimum of 20 Guests Required

Choice of Breakfast Buffet - Mount Baker, Mount Adams, or Mount St. Helens.
 Choice of Select Chicken, Pasta, or Beef Entree Buffets.
 Afternoon Snack of Freshly Baked Cookies with Milk, Granola Bars, and Rotating Selection of Salty Snack Items.
 All Day Beverage Service of Hot Coffee, Decaf Coffee, Hot Tea, Assorted Soft Drinks, and Bottled Water.
 Screen, Projector, Podium, & Flip Chard with Markers.

Don't need lunch or breakfast? Ask about a custom package.

All food and beverage pricing is subject to a mandatory 23% service charge and 10% sales tax.
 Menu items subject to availability and seasonality at time of order

BOXED LUNCHES

\$15.99 PER PERSON FOR MOST SELECTIONS

Served with Sandwich, Chips, Potato Salad, and Cookie
Fully Customizable and perfect for a working Lunch

GRILLED CHICKEN & CHEDDAR

All-natural chicken breast hand-sliced with melted cheddar cheese topped with fresh lettuce, tomato and mayo on multigrain bread

A WRECK

Salami, Angus Roast Beef, oven roasted turkey, hickory ham with melted Swiss cheese topped with fresh lettuce, tomato and mayo on multigrain bread.

TURKEY BREAST

Hand-sliced turkey breast with melted Swiss cheese topped with fresh lettuce, tomato and mayo on multigrain bread.

ITALIAN

Capicola, mortadella, pepperoni and salami with provolone cheese topped with fresh lettuce, tomato, mayo and Italian seasoning on multigrain bread.

MEATBALL

Meatballs with just the right amount of marinara sauce and melted provolone cheese on multigrain bread.

PIZZA SANDWICH

Pepperoni, meatball, capicola, marinara sauce, melted provolone cheese, mushrooms and Italian seasoning on multigrain bread.

VEGETARIAN

Cheddar, provolone, swiss and mushrooms with mayo, lettuce and tomatoes on multigrain bread.

MEDITERRANEAN

Zippy hummus, feta cheese, artichoke hearts, crisp cucumbers and roasted red peppers on multigrain bread.

MEDITERRANEAN CHICKEN

All-natural chicken breast with zippy hummus, feta cheese, artichoke hearts, crisp cucumbers and roasted red peppers on multigrain bread.

SMOKED HAM

Hand-sliced hickory smoked ham with Swiss cheese topped with fresh lettuce, tomato and mayo on multigrain bread.

ROAST BEEF

Thin-sliced Angus roast beef with provolone cheese topped with fresh lettuce, tomato and mayo on multigrain bread.

TUNA SALAD

100% Albacore tuna with Swiss cheese topped with fresh lettuce and tomato on multigrain bread.

CHICKEN SALAD

Freshly made chicken salad with just the right amount of celery, mayo and pepper topped with melted provolone cheese, fresh lettuce and tomato on multigrain bread.

COOKIE SELECTIONS

Chocolate Brownie, Oatmeal, Pumpkin Pie(Seasonal), and Sugar. Flavors Change Frequently!

CHIP SELECTIONS

Baked Cheetos, Baked Lays, Baked Ruffles Cheddar & sour Cream, Garden Salsa, Hot Peppers, Jalapeno, Mesquite BBQ, Salt & Vinegar, VooDoo Heat
Flavors Change Frequently!

ADD SOUP, CHILI OR MAC AND CHEESE FOR YOUR GROUP!

Ask about adding more to your boxed lunches including Mac & Cheese, Chili, Broccoli and Cheddar Soup, Chicken Enchilada Soup or Classic Tomato.

Prices vary by selection - minimum of 10 guests.

All food and beverage pricing is subject to a mandatory 23% service charge and 10% sales tax.
Menu items subject to availability and seasonality at time of order

AUDIO VISUAL SERVICES

8' SCREEN / \$45.00

EASEL / \$15.00

LCD PROJECTOR / \$45.00

WIRED MICROPHONE / \$55.00

LAVALIER MICROPHONE / \$65.00

4 CHANNEL MIXER / 50.00

AUDIO PATCH / \$30.00

FLIPCHART WITH MARKERS / \$30.00

LASER POINTER / \$25.00

PODIUM / \$15.00

AV CART / \$20.00

POWER STRIP / \$10.00

CONFERENCE CALL SPEAKER PHONE / \$60.00