



WESTIN[®]
HOTELS & RESORTS

THE WESTIN SEATTLE

event menu

The Westin Seattle

1900 Fifth Avenue, Seattle, WA 98101 USA

1.206.728.1000

marriott.com/seawi

Welcome From Our Chef

Chef Richard was born and raised in Goa, India of Portuguese descent. His greatest inspiration and love for cooking comes from his mother, who was a cook and hired cook for private functions & weddings in Goa. In 1997, Richard moved to Dubai and joined the Jumeirah Beach Hotel & Burj Al Arab, one of the only 7 star hotel in the world. He was recognized and awarded with Employee of the Month and later Employee of the Year. In 2002, Richard moved to Bermuda to join the Fairmont Hotels & Resorts. Richard had the privilege to compete in Escoffier Cup in Bermuda where Chef Anthony Bourdain was his judge. Richard's Marriott Journey started in 2010 at The Phoenician Scottsdale. In 2013, Richard joined The Westin Seattle.

I FELL IN LOVE WITH THE BEAUTY & BOUNTY OF THE PACIFIC NORTHWEST, FOR IT'S NATURAL GREENERY AND LOCAL & SUSTAINABLE INGREDIENTS. MY PHILOSOPHY OF COOKING IS THAT IT SHOULD BE CLEAN, SIMPLE, VISUALLY APPEALING AND OF COURSE TASTY!

RICHARD FERNANDES

Executive Chef

Sustainable Partners

Beecher's Handmade Cheese

Location: Seattle, WA

Flavor and purity go hand in hand at Beecher's. All products are free of bovine growth hormones, hydrogenated oils, nitrates and polysorbate.

Bob's Red Mill

Location: Milwaukie, OR

Producer of natural, certified organic and gluten-free milled grain products. Established in 1978 by Bob Moore and his wife, Charlee. It is employee owned & operated.

Charlie's Produce

Location: Seattle, WA

A full service produce company, supplying restaurants, grocery stores, institutions, wholesalers and the marine industry with a full range of conventional, organic and specialty produce, floral items and a huge assortment of fresh-cut produce.

Macrina Bakery

Location: Seattle, WA

The philosophy of the bakery is to enhance both the natural products and the flavor of the various grains. The baked goods are created from Northwest apples, potatoes, cranberries and hazelnuts, as well as wheat, rye, barley and buckwheat flour.

Painted Hills Natural Beef

Location: Fossil, OR

All natural beef from generations of ranchers in Central Oregon.

Theo Chocolate

Location: Seattle, WA

Passionate about chocolate and changing the world.

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Perricone Farms

Location: Beaumont, CA

As a leader in the fresh juice industry, Perricone Juices takes our position in the marketplace and our community very seriously. We are committed to collaborating with suppliers and customers alike to operate in a sustainable manner. Our goal is to produce safe, premium juice using processes that are in sync with environmental sustainability. We are committed to diverting material from the waste stream, encouraging sustainable farming processes, and using material made from recyclable content whenever practical.

Rogue Creamery

Location: Central Point, OR

The certified sustainable whole milk we use to make these original blues comes from Rogue Creamery's dairies along the banks of the rugged and scenic Rogue River.

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Continental breakfast

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Teavana teas.

All-natural orange juice.

Butter & preserves.

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Traditional Continental

Classic flakey butter croissants

Pastry chef's selection of seasonal homemade breads

Fresh baked muffins to include:

Blueberry & granola

Honey & oat bran

Washington apple cinnamon streusel

Carrot, coconut & walnuts

Market cut fruit of the season

\$ 38.00

Deluxe Continental

Flakey butter croissants

Classic, Chocolate & Almond

Pastry chef's selection of seasonal homemade breads

Fresh baked muffins to include:

Blueberry & granola

Honey & oat bran

Washington apple cinnamon streusel

Carrot, coconut & walnuts

Market cut fruit of the season

Individual Greek yogurt, assorted flavors

\$ 40.00

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Sustainable Continental S

Open faced mini bagels:

*Anacortes smoked salmon, ginger & avocado cream
cheese*

Skagit Valley blueberry scones, almond crusted, lemon
sweet cream

Market cut fruit of the season

Honeycrisp apple muesli martini gf

*Bob's Red Mill oats, fireweed honey, pistachio & dried
sweetened cranberry*

Individual Greek yogurt, assorted flavors

Westin Fresh by The Juicery gf

Beet, apple & pomegranate juice

Kale, spinach, banana, avocado & apple smoothie

\$ 42.00

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Plated Breakfast

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Teavana teas. All-natural orange juice. Pastry chef's selection of seasonal homemade breakfast breads & pastries. Butter & preserves. Breakfast martini, select one: Mint infused seasonal fruit brunoise gf Bircher Muesli martinis, dried super fruits, fireweed honey, pecans gf Homemade Granola Parfait, fresh macerated berries gf

Beecher's Scrambled Eggs gf

Cage free fluffy scrambled eggs, garden chives & Beecher's flagship cheddar
Pork sausage links
Roasted garlic & paprika breakfast potatoes gf
Provençal & parmigiana roasted roma tomato
\$ 36.00

Tofu & Garden Peas Scramble VE

Impossible patty
Turmeric infused tofu scramble
Roasted garlic & paprika breakfast potato gf
Slow roasted tomato
\$ 38.00

NW Frittata gf

Cage free eggs, NW forest mushrooms, chives & goat cheese
Pork sausage links
Breakfast potatoes, "O Brian" style
\$ 38.00

Quiche

Rogue gorgonzola & Black Forest ham quiche
Isernio's sage chicken & apple sausage gf
Portobello mushroom Provençal
\$ 36.00

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Macrina Stuffed French Toast S

Bourbon, bacon, pecan & cream cheese stuffed butter

brioche, maple syrup & chunky apple butter

Isernio's sage chicken & apple sausage gf

\$ 38.00

Egg White Omelet V

Sauteed foraged mushrooms, baby spinach, bell pepper

Beecher's Marco Polo cheese, oven roasted tomato

Roasted garlic & paprika breakfast potatoes gf

\$ 42.00

Traditional Egg Benedict

Toasted English muffin, Applewood bacon, poached eggs, chive hollandaise

Roasted fingerling potatoes, rosemary brown butter

\$ 39.00

Painted Hills Beef Short-Rib Hash & Eggs gf

Braised short-rib, poached eggs & Choron sauce

Idaho potato hash, caramelized leek & truffle

\$ 44.00

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Breakfast Buffet

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Teavana teas. All-natural orange juice. Butter & preserves.

Washington Wake Up

- Classic flakey butter croissants
 - Pastry chef’s selection of seasonal homemade breads
 - Fresh baked muffins to include:
 - Blueberry & granola*
 - Honey & oat bran*
 - Washington apple cinnamon streusel*
 - Carrot, coconut & walnuts*
 - Market cut fruit of the season
 - Cage free fluffy scrambled eggs, garden chives gf
 - Pork links & rashers of hickory smoked bacon gf
 - Roasted garlic & paprika breakfast potatoes gf
- \$ 46.00

Washington Wake Up Enhanced

- Classic flakey butter croissants
 - Pastry chef’s selection of seasonal homemade breads
 - Fresh baked muffins to include:
 - Blueberry & granola*
 - Honey & oat bran*
 - Washington apple cinnamon streusel*
 - Carrot, coconut & walnuts*
 - Market cut fruit of the season
 - Cage free fluffy scrambled eggs, garden chives gf
 - Isernio’s sage chicken & apple sausage and rashers of hickory smoked bacon gf
 - Roasted garlic & paprika breakfast potatoes gf
- \$ 48.00

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Work Well

Westin Fresh by The Juicery gf

Beet, apple & pomegranate juice

Kale, spinach, banana, avocado & apple smoothie

Fresh baked muffins to include:

Blueberry & granola

Honey & oat bran

Washington apple cinnamon streusel

Carrot, coconut & walnuts

Daily assorted bagels, cream cheese

Market cut fruit of the season

Bircher muesli martinis, dried Yakima Bing cherries,

fireweed honey, pecans gf

Rogue gorgonzola & Black Forest ham quiche

Isernio's sage chicken & apple sausage gf

\$ 50.00

NW Sustainable S

Open faced mini bagels:

*Anacortes smoked salmon, ginger & avocado cream
cheese*

Maple glazed walnut crusted cinnamon buns

Individually baked Washington apple & berry cobbler

Buttermilk pancake, mixed seasonal berry compote

Market cut fruit of the season

Individual Greek yogurt, assorted flavors

Cage free egg frittata, northwest mushrooms, chives &
goat cheese gf

Isernio's sage chicken & apple sausage gf

Roasted fingerling potatoes, rosemary brown butter gf

\$ 52.00

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Breakfast Buffet Enhancements

Orders added to full Continental Breakfast or Breakfast Buffets

A La Carte

Price Each

- Hardboiled cage free egg (served cold) \$ 4.00
- Individual Greek yogurt, assorted flavors \$ 6.00
- Market whole fruit of the season \$ 6.00
- Fresh baked muffins to include: Blueberry & granola; Honey & oat bran; Washington apple cinnamon streusel; Carrot, coconut & walnuts \$ 6.00
- Classic flakey butter croissants \$ 7.00
- Skagit Valley blueberry scones, almond crusted, Lemon sweet cream \$ 8.00
- Daily assorted bagels, Cream cheese \$ 8.00
- Granola parfait martinis, vanilla bean yogurt & seasonal fruit \$ 8.00
- Chia cardamom pudding, fresh berries, Coconut milk gf \$ 8.00
- Bircher muesli martinis, dried Yakima Bing cherries, fireweed honey, pecans gf \$ 9.00
- Rogue gorgonzola & Black Forest ham quiche \$ 10.00
- Breakfast tater tot casserole gf - Cage free egg, ham, Beecher's flagship cheddar \$ 11.00

A La Carte

Price Per Person

- Selection of fresh breads - Whole wheat, white & rye \$ 7.00
- Mini broccoli quiche - Cage free eggs, Broccoli, Beecher's Marco polo cheese \$ 10.00
- Belgian Waffle - Pure maple syrup, fresh berry compote, whipped berry compote \$ 12.00
- Buttermilk blueberry pancakes, maple syrup & berry compote \$ 12.00
- Rice Krispie crusted banana bread French toast, Marion berry compote \$ 12.00
- Bob's Red Mill Steel Cut oatmeal gf - Dried super fruits, chocolate chips & brown sugar \$ 12.00
- Cage free fluffy scrambled eggs, garden chives gf \$ 13.00
- Market cut fruit of the season \$ 16.00

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Breakfast Burrito

Price Each

- Chorizo sausage, scrambled egg, chili garlic seasoned potato, Monterey Jack cheese, cilantro, salsa \$ 14.00
- Scrambled eggs, chili garlic seasoned potato, stewed beans, Monterey Jack cheese, cilantro, salsa on the side \$ 14.00

Breakfast Sandwiches

Price Each

- Black Forest honey ham, scrambled egg, Beecher's Flagship, Macrina potato rosemary ciabatta \$ 14.00
- Cage free egg, double cut bacon, Swiss cheese & grilled tomato on English muffin \$ 14.00
- Isernio's chicken & apple sausage, omelet, sharp Tillamook cheddar, fresh baked croissant \$ 14.00

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brunch

All-natural orange juice. Freshly brewed Starbucks coffee, decaffeinated coffee, selection of Teavana teas.

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Brunch Buffet

Classic flakey butter croissants

Homemade breads to include:

Banana cardamom walnut, Lemon poppy seed,

Cranberry & orange pecan

Fresh baked muffins to include:

Blueberry & granola, Honey & oat bran, Washington

apple cinnamon streusel, Carrot, coconut & walnuts

Market cut fruit of the season

Bircher Muesli martinis, dried Yakima Bing cherries,

fireweed honey, pecans gf

Isernio's sage chicken & apple sausage gf

Crispy Alder wood smoked bacon Breakfast potatoes, "O

Brian" style

Tri color Troutdale beet salad, goat cheese, arugula,

crushed pepper & extra virgin olive oil

Grilled chicken breast supreme, basil cherry tomato &

caper salad, extra virgin olive oil

Whole side of Atlantic candied salmon Haida, lemon aioli

NW forest mushroom risotto, mascarpone cheese, grana

padano cheese

Thyme roasted root vegetables

\$ 65.00

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Morning break

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Teavana teas.

Pricing is based on 30 minutes or less per break.



Vitalize

- Pomegranate acai smoothie *gf*
- Granola yogurt muesli,
- Washington apples & berries
- Superfood trail mix
- \$ 20.00

Recharge

- Crunchy hemp granola parfait,
- fresh berries, honey, natural
- yogurt
- Raisin apple bran muffin
- Market cut fruit of the season
- \$ 19.00

Savor

- Nature Valley granola bars
- Mango lassi
- Fresh fruit brochettes, honey
- yogurt fondue
- \$ 20.00

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Westin Meetings Bright Breaks

Rest + Recouperate

Tiramisu style sponge biscuits
 Edamame hummus, carrot,
 cucumber & fresh mint
 Chamomile almond milk shot
 \$ 21.00

Energize + Motivate

Energy pack – dried blueberry &
 cherries, dark chocolate,
 Marcona almond & sunflower
 seeds
 Green tea chai shot
 \$ 21.00

A La Carte Beverages

Price Each
 Humm Kombucha

- Pomegranate lemonade \$ 9.50
- Blueberry mint \$ 9.50
- Lemon ginger \$ 9.50
- Mango passion fruit \$ 9.50
- Strawberry lemonade \$ 9.50

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Morning Break Additions

A La Carte

Each

- Blueberry & banana smoothie shooters \$ 5.00
- Market whole fruit of the season \$ 6.00
- Individual fruit Greek yogurts, assorted flavors \$ 6.00
- Honey vanilla yogurt panna cotta gf \$ 8.00
- Theo chocolate coconut & chia pudding gf VE S \$ 7.00
- Bircher muesli martinis \$ 7.00

A La Carte

Per Dozen

- Oat, pistachio, cranberry & flax housemade granola bars V \$ 60.00
- Freshly baked blueberry scones, lemon cream & preserves \$ 60.00
- Assorted freshly baked pastries \$ 60.00
- Assorted biscotti \$ 60.00
- Daily assorted bagels, cream cheese \$ 60.00
- Maple glazed walnut crusted cinnamon buns \$ 72.00

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Afternoon Break

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Teavana teas. Pricing is based on 30 minutes or less per break.

Restore gf

Tutti-frutti popcorn, 74% dark bittersweet chocolate chips, walnuts, almonds, raisins & apricots
Minted orange & green apple salad, dollop of cinnamon yogurt
Basil infused watermelon & lime water VE
\$ 22.00

We All Scream

Selection of individual Haagen-Dazs ice cream bars
Assorted flavors
Bedford's, Port Angeles, WA
Root Beer, Ginger Ale, Crème soda
\$ 20.00

Cinematic

Chili lime potato chips
Truffle & sea salt popcorn gf
Assorted concession candy
Bedford's, Port Angeles, WA
Root Beer, Ginger Ale, Crème soda
\$ 21.00

Homerun

Jumbo Bavarian pretzels
Mini chicken corn dogs
DIPS
IPA mustard, peanut butter & bacon, Beecher's cheddar, housemade Sriracha ketchup
Tri color tortilla chips, pico de gallo, jalapeño tomatillo guacamole, cilantro sour cream
Assorted Pepsi soft drinks
\$ 22.00

Westin Meetings Bright Breaks

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Focus + Concentrate

Lemon & dark chocolate pop

Whole wheat & Anacortes smoked salmon pinwheels

Blueberry & soymilk yogurt lassi

\$ 21.00

Inspire + Activate

Carrot ginger turmeric shot

Oats & Honey with toasted coconut bars

Pistachio dusted pear & goat cheese pop

\$ 22.00

A La Carte Beverages

Price Each

Humm Kombucha

- Pomegranate lemonade \$ 9.50
- Blueberry mint \$ 9.50
- Lemon ginger \$ 9.50
- Mango passion fruit \$ 9.50
- Strawberry lemonade \$ 9.50

Edit footnote

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Afternoon Break Additions

A La Carte

Price Per Person

- Tri color tortilla chips, pico de gallo, jalapeno tomatillo guacamole & cilantro sour cream \$ 13.00
- Roasted garlic hummus & baba ganoush, pita wedges \$ 14.00
- Boursin mushroom fondue, goat cheese crumbles, scallions & pita wedges \$ 15.00

A La Carte

Price Per Dozen

- Freshly baked chocolate chunk, oatmeal raisin & white chocolate macadamia cookies \$ 60.00
- Assorted cupcakes - Carrot, coconut, walnut with cream cheese icing; Banana walnut, buttercream; Double chocolate, rich ganache \$ 60.00
- Maple pecan blondies \$ 60.00
- Fudge brownies \$ 60.00

A La Carte

Price Each

- SmartPop Popcorn \$ 6.00
- Selection of Lays, Cheetos, Doritos & Fritos \$ 6.00
- Assorted concession chocolate bars \$ 6.00
- Assorted Haagen-Dazs ice cream bars \$ 7.00
- Smoked salmon, avocado & chives on whole grain bread \$ 8.00

A La Carte

Price Per Pound

- Bar mix (Chex) \$ 32.00
- Mixed nuts \$ 40.00
- M&M's \$ 40.00

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A La Carte Beverages

Coffee Packages Per Person

(Minimum order of 10 ppl)

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Teavana teas

- Maximum of 30 minutes \$ 12.00
- Maximum of 4 hours \$ 20.00
- Maximum of 8 hours \$ 26.00

Beverages

Per Gallon

- Freshly brewed Starbucks regular, decaffeinated coffee & specialty Teavana teas \$ 120.00
- Rich homemade Guittard hot chocolate, heavy cream, mini marshmallows \$ 120.00

Beverage Packages Per Person

(Minimum order of 10 ppl)

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Teavana teas, assorted Pepsi soft drinks, San Pellegrino & Aquafina

- Maximum of 30 minutes \$ 16.00
- Maximum of 4 hours \$ 24.00
- Maximum of 8 hours \$ 36.00

Infused Waters 75/gallon

Minimum **three** gallons per flavor

- Lemon, cucumber & mint \$ 75.00
- Blackberry, lemon & ginger \$ 75.00
- Orange, blueberry & thyme \$ 75.00
- Red raspberry, orange & pomegranate \$ 75.00
- Strawberry & basil \$ 75.00

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Beverages

Per Each

- Assorted Pepsi soft drinks, San Pellegrino & Aquafina \$ 7.00
- Acqua Panna \$ 8.00
- Individual bottled juices, assorted flavors \$ 7.00
- Bedford's, Port Angeles, WA - Root Beer, Ginger Ale, Crème soda \$ 8.00
- Red Bull \$ 9.00

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Hot Plated Lunch

Spring/Summer

Three-course plated lunches include one starter, one entrée & one dessert.

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Teavana teas. Fresh baked rolls & butter.

Starters

Select One

Lemon Scented Spinach Salad gf VE

Candied walnuts, cranberries, julienne carrots & raspberry vinaigrette

Mt. Vernon Greens V S

Goat cheese crostini, roasted roma tomato & basil vinaigrette

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Bibb Lettuce gf

Crumbled blue cheese, bacon, chives, cherry tomatoes & creamy buttermilk dressing

Creamy Asparagus Bisque V

Fresh chervil & nutmeg

Carrot, Orange & Ginger Puree gf VE

Fresh sage

Chilled Pea Soup gf V

Fresh mint

Entrees

Select One

Pan Roasted Breast of Chicken

Sweet corn & mascarpone mash potatoes, zucchini, roasted tomato, marsala jus

\$ 53.00

Cascabel Dusted Chicken Breast

Sweet corn & bell pepper risotto, orange, cilantro & achiote sauce

\$ 54.00

Tomato & Fennel Roasted Arctic Char

Green beans & caramelized shallots, lemon thyme beurre noisette

\$ 55.00

Grouper Fillet gf

Butter tossed baby potatoes, braised swiss chard, baby carrot, tomato jam, cucumber

\$ 53.00

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Almond Butter Crusted Steelhead gf

Green pea & mint risotto, heirloom tomato & prosciutto
ratatouille, spring vegetables

\$ 55.00

Seared Beef Sirloin

Oven roasted baby red potatoes, spring vegetables,
truffle pan jus

\$ 57.00

Rosemary Roasted Striploin of Beef

Creamy goat cheese polenta, chick pea & corn succotash,
sautéed haricot verts, dried tomato, pan jus

\$ 59.00

Grilled Ratatouille Vegetable Terrine gf VE

Tomato coulis

\$ 52.00

Roasted Vegetable Strudel V

Sautéed spinach, haricot verts & red pepper coulis

\$ 52.00

Spring/Summer Desserts

Select One

Angel Food Cake

Summer berries

Lemon Mousse Timbale

Fresh blueberries

Yogurt Panna Cotta

Toasted pistachios & oranges

Chocolate Brownie

Crushed oreos & caramel sauce

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Lavender Shortcake Biscuit

Mixed berry compote & vanilla anglaise

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hot plated lunch

Fall/Winter Three-course plated lunches include one starter, one entrée & one dessert. Freshly brewed Starbucks regular, decaffeinated coffee & specialty Teavana teas. Fresh baked rolls & butter.

Starters

Select One

Organic Field Greens gf V

Tomato, olives, feta, cucumber, beet & garlic oregano vinaigrette

Baby Cos Lettuce gf V

Chile marinated jicama & cotija cheese, marinated jicama, cucumber, onion escabeche, cilantro lime aioli

Cream of Celery Root & Cauliflower gf V

Cream of NW Forest Mushroom V

Thyme crème

Endive, Arugula & Apple Salad gf V

Brie cheese, wildflower honey, red wine reduction, candied walnuts & red wine vinaigrette

Romaine Hearts gf V

Marinated jicama, cucumber, papaya relish, chile and onion escabeche, cotija cheese, cilantro lime vinaigrette

Butternut Squash Puree gf V

Pumpkin seeds, coriander crème

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Entrees

Select One

Herb Roasted Chicken

Achiote cream sauce, creamy mascarpone polenta, roasted root vegetable

\$ 53.00

Pan Seared Chicken Breast

Cauliflower potato puree, caramelized root vegetables, sautéed nutmeg scented spinach, sherry jus

\$ 53.00

Seared Pacific Salmon Fillet gf

Red beet, potato & goat cheese parfait, sunchoke & pancetta fricassee

\$ 55.00

Slow Roasted Salmon Fillet

Lentil cassoulet, fall vegetables, cardamom butter sauce

\$ 55.00

Ginger Beer Marinated Pork Tenderloin

Pumpkin puree, apple & braised cabbage, toasted pecans, bourbon glaze

\$ 55.00

Grilled Marinated Flat Iron Steak

Roast garlic whipped potatoes, cilantro gremolata, shallot jam, merlot reduction

\$ 59.00

Edamame & Quinoa Rice Cake, Eggplant Ragout V

Roasted butternut squash & maple charred Brussels sprout

\$ 52.00

Forest Mushroom Ravioli V

Caramelized leek, pumpkin puree

\$ 52.00

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Fall/Winter Desserts

Select One

Apple Almond Gratin

Spiced chantilly cream

Chocolate Fudge Torte

Espresso ganache & fresh raspberries

Pear Cranberry Streusal Tarts

Ginger spiced crème anglaise

Cranberry Cake

Cream cheese frosting & caramel drizzle

Chocolate Peppermint Pots De Creme

Mandarin oranges

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Chilled Plated Lunch

Two-course plated lunch, select one entrée & one dessert. Freshly brewed Starbucks regular, decaffeinated coffee & specialty Teavana teas. Fresh baked rolls & butter.

Entrees

Select One

Guajillo Chile Rubbed Chicken Breast with Fresh Cilantro

Black bean & avocado salad, Bibb lettuce, bacon
lardons, tequila honey lime dressing
\$ 45.00

Orange & Thyme Brined Chicken Breast gf

Wild rice salad, grilled balsamic Mediterranean
vegetables, raspberry vinaigrette
\$ 46.00

Torch Seared Ahi Tuna

Yuzu infused, shiitake, daikon & wakame salad, edamame
aioli
\$ 53.00

Cumin Spiced Chicken Breast gf

Curried lentil & chickpea salad, charred eggplant,
artichoke, asparagus, blackberry sage vinaigrette
\$ 46.00

Miso & Lime Marinated Salmon

Sesame noodle salad, cucumber, pickled ginger,
marinated vegetables, lemongrass chili vinaigrette
\$ 48.00

Dungeness Crab Cobb gf

Hardboiled egg, bacon, avocado, diced tomato,
cucumber, romaine, Tillamook cheddar, chardonnay
dressing
\$ 56.00

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Chimichurri Chicken & Pan Roasted Salmon

Israeli cous cous, cilantro & lime, grilled seasonal vegetables

\$ 48.00

Beefsteak Tomato & Buffalo Mozzarella Salad gf V

Micro arugula, balsamic glaze, extra virgin olive oil, mozzarella cheese

\$ 46.00

Pernod Poached West Coast Salmon gf S

Quinoa pilaf, fennel citrus slaw, grilled asparagus, honey pear dressing

\$ 48.00

Long Peppercorn Crusted Beef Striploin

Farro & roast pepper salad, smoked tomato, buttermilk dressing, sweet basil aioli

\$ 50.00

Molten Goat Cheese Portobello Mushroom gf

Edamame & jicama salad, roasted tomato, sweet pepper vinaigrette V

\$ 43.00

Togarashi Spiced Tofu V

Soba noodle salad, spring mix, ponzu dressing

\$ 45.00

Desserts

Select One

- Bundt chocolate ganache, fresh raspberry
- Strawberry shortcake white chocolate mousse gf
- Mango passion cake
- Creme brulee cheesecake
- Baked Washington apple tart
- Tiramisu

Upgrade to family style miniature desserts

Mocha éclairs

Chocolate decadence

Berry fruit tartlet

Additional per person \$ 2.00

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Lunch Buffet

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Teavana teas

Featured menus of the day are priced at \$64/person. Non-featured menus are available at \$68/person.

For guarantees below 25 guests, a scaled version of the menu of the day can be provided at the same price upon request.

**Deconstructed Lunch Buffet - Desserts served at a later break (additional \$5.00/person)*

Sunday/Monday

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Pacific NW*

Non-Featured Menu Selection

Puget Sound - Northwest seafood chowder, chive & roasted garlic

Additional per person \$ 4.00

Willie's Greens Washington salad: Spring mix, dried cherries, chick peas, sunflower seeds, CSM chardonnay vinaigrette gf

Caper, shallot, bacon & Rogue Creamery gorgonzola potato salad

Columbia River steelhead salmon, pickled ginger, cucumber & yuzu gf

Chili rubbed Sunrise Farm chicken breast, sweet corn & mama lil's pepper fricassee gf

Bob's Red Mill creamy mascarpone polenta gf

Roasted local carrots, clover honey & tarragon

Seasonal market vegetables gf VE

Fresh baked rolls & butter

Mini Washington apple & almond tartlet

Theo bittersweet chocolate & Yakima cherry mousse gf

\$ 64.00

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Tuesday

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Pranzo*

Non-Featured Menu Selection

Roasted tomato & basil infused vodka bisque gf VE

Additional per person \$ 4.00

Marinated zucchini, chickpea & bocconcini salad, arugula
& olive gf V

Seared steelhead salmon, roma tomato, caper & olive gf

Three cheese ravioli, sage butter cream, Parmigiano
Reggiano V

Chicken Piccata, lemon & caper, dry fruit quinoa gf

Focaccia loaf, rosemary, basil & Trapani sea salt

Classic Tiramisu

Lemon curd, buttery shortbread crust

Espresso zabaglione, seasonal berries

\$ 64.00

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Lunch Buffet

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Teavana teas

Featured menus of the day are priced at \$64/person. Non-featured menus are available at \$68/person.

For guarantees below 25 guests, a scaled version of the menu of the day can be provided at the same price upon request.

**Deconstructed Lunch Buffet - Desserts served at a later break (additional \$5.00/person)*

Wednesday

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Yucatan*

Non-Featured Menu Selection

Tortilla soup V

Additional per person \$ 4.00

Romaine lettuce, grape tomato, sweet corn salad,

poblano pepper dressing gf V

Jicama & Mexican papaya salad, chili lime dressing gf

Cochinita Poc Chuc gf

Citrus marinated BBQ pork loin, avocado crème

Pollo Pibil gf

Roasted chicken marinated in achiote, orange juice,

garlic & cumin

Calabacitas V

Grilled seasonal vegetables

Cilantro infused rice

Corn & flour tortillas

Guacamole, pico de gallo, sour cream, tortilla chips, cotija

cheese

Coconut chocolate mousse, macadamia crust

Dulce de leche, rum caramel

\$ 64.00

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Lunch Buffet

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Teavana teas

Featured menus of the day are priced at \$64/person. Non-featured menus are available at \$68/person.

For guarantees below 25 guests, a scaled version of the menu of the day can be provided at the same price upon request.

**Deconstructed Lunch Buffet - Desserts served at a later break (additional \$5.00/person)*

Thursday

Please ask your event coordinator for additional meal requests. gf Gluten Free S Sustainable VE Vegan V Vegetarian All prices are subject to a service charge (SC) (currently 25%). A portion of the SC (currently 75%) on F&B items is distributed to service personnel; the remainder of the SC on F&B (currently 25%) & the entire SC on fees, sub-rentals & room rentals are retained by the hotel. AV is subject to a 25% SC which is retained entirely by the hotel and/or AV provider. All prices are subject to applicable taxes, currently 10.25%. The SC may increase and/or the percentage payable to banquet staff may increase/decrease between the date of this Agreement is signed & the date of the event. The changes may be the result of changing market prices, costs, taxes or other objective factors, as determined by the Hotel. The Hotel will endeavor to provide not less than 45 days' notice of such changes, which notice may be by email. You agree to pay the SC in existence at the time of the event. Revised 02/15/2023

Thursday Grill*

Non-Featured Menu Selection

Seasonal mix greens with avocado ranch

Additional per person \$ 4.00

Red skin potato salad gf V

Honey mesquite grilled chicken breast

BBQ beef brisket, chipotle black bean & corn relish

Three-bean casserole gf VE

Creamy mashed potatoes, Tillamook cheddar on the side

gf

Jalapeno corn bread, honey butter

Chocolate raspberry tango bar

Lemon berry bar

Marble cheese truffle bar

\$ 64.00

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Lunch Buffet

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Teavana teas

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For guarantees below 25 guests, a scaled version of the menu of the day can be provided at the same price upon request.

**Deconstructed Lunch Buffet - Desserts served at a later break (additional \$5.00/person)*

Friday/Saturday

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Pinoy Fiesta

Chicken Nilaga gf - *Broth, chayote squash, bok choy, green beans, potato, cabbage*

Grilled eggplant salad, mango relish & cilantro VE

Green leaf lettuce, pickled carrot, radish, cucumber & jicama, sesame dressing VE

Beef Chuck Kaldereta gf - *Potato, Spanish sausage, green olive, red & green bell pepper, tamari & chili*

Chicken Adobo gf - *Chicken thigh, garlic, rice wine vinegar, onion, tamari & red chili*

Pancit VE - *Rice noodles, carrot, celery, cabbage, tamari, sesame oil, tofu*

Jasmine rice

Fresh baked rolls & butter

Petit Fours:

Chocolate passion fruit, Vanilla cassis with black current,

Rum & chocolate squares

\$ 64.00

Non-Featured Menu Selection

Additional per person \$ 4.00

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sandwich Buffet

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Teavana teas

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Balance & Build

Chef inspired soup

Red quinoa tabbouleh salad gf VE

Lemon, romaine, diced vine-ripe tomatoes, cucumber & garden mint

Poached pear & Rogue gorgonzola salad gf V

Organic greens, sun-dried cranberries, walnut brittle & raspberry vinaigrette

Deli Display

Shaved Black Forest ham, cracked black pepper pastrami, grain fed turkey, cured mortadella, albacore tuna salad, lemon aioli & crisp celery, aged balsamic cured Mediterranean vegetables

Vine-ripe tomatoes, lettuce, red onion, cheese, dill

pickles, condiments & relishes

Assorted breads

Chocolate fudge brownies

Apple streusel tarts, cinnamon & clove

\$ 60.00

Refresh & Revive

Chef inspired soup

Guest Empowered Cobb Salad Station gf V

Romaine wedge, artichokes, sun-dried tomatoes, olives, parmesan cheese, toasted pine kernels & chardonnay dressing

Pre-Made Flour Tortilla Wraps

Chickpea falafel, roasted red pepper hummus, bulgur tabbouleh V

Cracked black pepper chicken Caesar

Locally smoked NW salmon, caper berries, red onion, boursin scented cheese & onion sprouts

Alderwood smoked ham, gruyere cheese, arugula, honey mustard

Vindaloo turkey salad, cardamom & cilantro yogurt

Freshly baked chocolate chunk, oatmeal raisin & white

chocolate macadamia cookies

\$ 62.00

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boxed Lunch

Grab & Go* Each box lunch is served with a homemade cookie, chips, choice of one salad (fruit salad, pasta salad, potato salad or macaroni salad) and bottled water. Select a Maximum of Three:

Sandwiches

Smoked Turkey Sandwich

Smoked Turkey on freshly baked ciabatta, creamy Havarti cheese, pesto balsamic aioli, mix greens & vine ripped tomato
\$ 48.00

Roast Beef with Cheddar Sandwich

Tender roasted top round, sharp cheddar cheese, caramelized onions, lettuce, tomato on a kaiser roll
\$ 48.00

Italian Sub Sandwich

Italian salami, ham, capicola, prosciutto, provolone cheese, sliced pepperoncini, shredded lettuce & tomato with a light Italian dressing served on a sub roll
\$ 48.00

Honey Mustard Chicken Club Sandwich

Roasted chicken breast, creamy honey mustard sauce, crisp bacon, Swiss cheese, sliced tomato on ciabatta
\$ 48.00

Thai Chicken Wrap

Asian spiced chicken, carrot, edamame, cabbage and Thai peanut sauce
\$ 48.00

Vegan Mediterranean Wrap

Chickpea hummus, roasted eggplant, zucchini, wild mushroom, diced tomato, romaine lettuce, cucumber, Kalamata olives, flour tortilla
\$ 48.00

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Salads

Antipasto Salad

Romaine, salami, marinated artichoke hearts, Italian herbed chicken, pepperoncini, fresh mozzarella, red onion, cherry tomatoes, Kalamata olives & Italian dressing
\$ 48.00

Thai Chicken Salad

Asian marinated chicken breast, romaine, cucumbers, shredded carrots, roasted cashews, red pepper, purple cabbage & oriental dressing
\$ 48.00

Caesar Chicken Salad

Grilled chicken, romaine, cherry tomato, house-made croutons, parmesan cheese & Caesar dressing
\$ 48.00

Greek Salad

Grilled chicken, mix greens, cucumbers, cherry tomato, red onions, green onions, Kalamata olives, feta cheese crumbles & house vinaigrette
\$ 48.00

*GRAB & GO Box lunches that are deconstructed (buffet style) will be subject to a \$6.00 surcharge per person

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Lunch Enhancements

Upgrade your lunch with the following enhancements. Please contact your event coordinator for à la carte pricing.

- Upgrade to Macrina bread selection with house made fennel crackers \$ 3.00
- Upgrade to sparkling water \$ 2.00
- Add a starter course to your Hot Plated Lunch to make it a 4-course meal \$ 8.00

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Plated Dinner - Spring/Summer

Three-course plated dinners include one starter, one entrée & one dessert.
 Freshly brewed Starbucks regular, decaffeinated coffee & specialty Teavana teas.



Starters

Select One

Rouge Creamery Soufflé gf V

Bouquet of greens, candied pecans, champagne vinaigrette

“Insalata Caprese” gf V

Heirloom tomato, buffalo mozzarella, balsamic glaze

Smoked Salmon Salad gf V

Goat cheese, asparagus, Mt. Vernon arugula, raspberry aioli

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Bundled Baby Greens gf
Balsamic reduction, red onion,
tomato jam and toasted almonds
with balsamic vinaigrette

**Roasted Garlic & Tomato
Soup gf VE**
Fresh chive rondelles

Chilled Mint & Pea Soup
Shaved almonds, prosciutto crisp

Entrees

Select One

**Lemon Thyme Roasted Breast
of Chicken**
Faro & okra nage, zucchini,
spring vegetables, roasted
tomato
\$ 78.00

Chili Dusted Chicken Breast
Sweet corn & bell pepper risotto,
achiote sauce
\$ 78.00

**Ginger & Green Olive Crusted
Pacific Bass**
Chickpea & quinoa pilaf, haricot
verts, oven-dried tomato,
Romesco sauce
\$ 80.00

**Tomato & Fennel Crusted
Arctic Char**
Green beans & caramelized
shallots, lemon thyme butter
sauce
\$ 86.00

**Slow Roasted Steelhead
Salmon gf**
Green pea & mint risotto,
heirloom tomato ratatouille,
spring vegetables
\$ 86.00

**Grilled Flat Iron Steak & Sea
Scallop gf**
Sautéed Swiss chard, tomato
nage, lentil succotash
\$ 94.00

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Pan Seared Beef Tenderloin

Chick pea & pancetta ragout,
shallot jam, roasted carrot &
basil puree, baby spring
vegetables, merlot demi
\$ 96.00

Baked Eggplant Provençal VE

Smoked tomato & thyme coulis,
tofu fries
\$ 78.00

Miso Glazed Tofu V

Tempura asparagus, stir fry
vegetables, edamame
\$ 78.00

Desserts

Select One

Raspberry Chocolate Tart

Berry coulis & Chantilly cream

Peach Blueberry Crisp

Walnut oat streusel & cinnamon
cream

Grand Marnier Cream Cheese

Timbale gf

Mandarin oranges

Cappuccino Crème Brulee

Hazelnut financier

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plated dinner enhancements

Spring/Summer Upgrade your dinner with the following enhancements. Please contact your event coordinator for à la carte pricing.

Enhanced Starter

Washington Apple & Late Season Quince “Waldorf”

Salad gf V

Red raspberry aioli

\$ 4.00

Tomato Tartar gf V

Micro greens, haricot verts, frisee and chive & balsamic aioli

\$ 6.00

Lobster & Papaya Stack gf

Braised salsify, tomatoes, avocado, mache

\$ 5.00

Add an Intermezzo to your dinner. Served in an individual sherry glass.

Spring/Summer Sorbets gf

Meyer lemon & rosemary

Strawberry, rhubarb & lavender

Plum, cinnamon & ginger

\$ 5.00

Upgrade your sorbet into individual ice sculptures

\$ 8.00

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Upgrade to a Macrina bread selection with housemade lavosh

\$ 3.00

Upgrade to sparkling water

\$ 2.00

Add a starter course to your Plated Dinner to make it a 4-course meal

\$ 10.00

French serve your soup course

\$ 2.00

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Plated Dinner - Fall/Winter

Three-course plated dinners include one starter, one entrée & one dessert. Freshly brewed Starbucks regular, decaffeinated coffee & specialty Teavana teas. Fresh baked rolls & butter.

Starters

Select One

Salad of Marinated Winter Vegetables gf V

Petite greens, basil aioli, parmesan, creamy black pepper dressing

Marinated Long Stemmed Artichokes gf VE

Spicy gazpacho, baby greens and olive relish

Rocket & Gorgonzola Salad V

St Michelle poached pear, currents, toasted hazelnuts with balsamic vinaigrette

Mt. Vernon Farm Greens gf V S

Roasted heirloom beets, Meyer lemon infused shaved fennel
Mandarin orange & honey vinaigrette

Rutabaga & Ginger Bisque gf V

Nutmeg creme

Roasted Parsnip Soup gf V

Fresh tarragon, toasted walnuts

Lentil Soup VE

Washington apple, carrot & celery

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Entrees

Select One

Draper Valley Farms Chicken Breast gf

Beet pave, braised savoy cabbage, apple pancetta butter
\$ 78.00

Chicken Saltimbocca gf

Fresh sage, prosciutto, pomme lyonnaise, roasted winter
vegetables, sauce Arrabiata
\$ 79.00

Papaya & Chili Crusted Steelhead Salmon gf

Ginger & kumquat jam, steamed baby potatoes, market
vegetables, chili oil
\$ 86.00

Harissa Coated Halibut gf

Steamed baby potatoes tossed in tarragon butter, roasted
squash & bell peppers, pico de gallo
\$ 88.00

Grilled Flat Iron Steak gf

Oyster mushrooms & braised salsify, pumpkin apple puree
with gruyere cheese, pan jus
\$ 90.00

Grilled Fillet of Beef gf

Madeira pan jus, Mt. Vernon pomme dauphinoise,
sunchoke succotash, roasted baby squash
\$ 96.00

Hazelnut Crusted Beef Fillet gf

Yukon parfait, sunchoke & ginger hash, haricot vert &
baby vegetable mélange
\$ 96.00

Immortal IPA Braised Short Rib & Tiger Prawn gf

Parsnip puree, aged cheddar dauphinoise, roasted root
vegetables
\$ 96.00

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Grilled Flat Iron Steak & Pomegranate Glazed
Steelhead Salmon gf

Carrot ginger puree, crushed purple potato, roasted
winter vegetables, vermouth sauce

\$ 96.00

Roasted Root Vegetable Pot Pie V

Puff pastry, fresh thyme

\$ 78.00

Grilled Beef Tenderloin & Beurre Blanc Roasted
Halibut gf

Pumpkin puree, pomegranate bordelaise, sautéed
vegetables

\$ 100.00

Roasted Butternut Squash Ravioli V

Brown butter sage sauce, balsamic reduction

\$ 78.00

Desserts

Select One

Gingerbread Trifle

Cognac cream & caramel pears

Pumpkin Crème Brulee gf

Cranberry compote, cinnamon cream

Apple Walnut Cake

Caramel cream cheese frosting, oven-roasted apples &
caramel sauce

Black & White Chocolate Mousse gf

Toasted hazelnuts & fresh raspberries

Bruleed Champagne Sabayon

Over mixed berries & red velvet cake cubes

Chocolate Gianduja Timbal gf

Crushed nougatine , Bailey's anglaise

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plated dinner Enhancements

Fall/Winter Upgrade your dinner with the following enhancements. Please contact your event coordinator for à la carte pricing.

Enhanced Starter

Muscovy Duck Breast

Teriyaki marinated duck breast, blood orange, edamame salad, spiced cherry dressing & crispy wonton

\$ 4.00

Jumbo Tiger Prawn gf

Yuzu & red chile escabeche, baba ganoush, papaya pico

\$ 5.00

Immortal IPA Braised Short Rib

Forest mushroom polenta, molten camembert cheese, spring carrot hay

\$ 5.00

Add an Intermezzo to your dinner. Served in an individual sherry glass.

Fall/Winter Sorbets gf

Passion fruit, papaya & tarragon Kumquat & ginger

Quince, pear & rosemary

\$ 5.00

Upgrade your sorbet into individual ice sculptures

\$ 8.00

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Upgrade to a Macrina bread selection with housemade lavosh

\$ 3.00

Upgrade to sparkling water

\$ 2.00

Add a starter course to your Plated Dinner to make it a 4-course meal

\$ 10.00

French serve your soup course

\$ 2.00

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Dinner Buffet

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Teavana teas. Fresh baked rolls & butter. Buffet menus are designed for a minimum of 25 guests. For guarantees below 25 guests, modified menus can be provided.

Invent Your Own \$88

Choice of 3 Starters & 2 of each; Entrée, Accompaniment
 & Dessert
 \$ 88.00

Invent Your Own \$94

Choice of 3 of each;
 Starter, Entrée, Accompaniment & Dessert
 \$ 94.00

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Starters

- Northwest seafood chowder
- Mulligatawny soup gf
- Rutabaga & ginger bisque, nutmeg crème gf V
- NW wild mushroom, truffle cream V
- Roasted parsnip bisque, toasted chestnut gf V
- Romaine heart Caesar salad, focaccia croutons, cherry tomatoes, parmesan cheese
- Arugula salad shaved fennel, parmesan fig balsamic vinaigrette gf VE
- Crispy kale & red cabbage salad, currents, orange segments and balsamic vinaigrette VE
- Curried cauliflower & chickpea salad, olives, bell peppers, red onion gf VE
- Potato salad, sour cream, capers & fresh tarragon gf V
- Asian rice noodle salad, toasted peanuts, fish sauce, rock shrimp
- “Insalata Caprese”, heirloom tomato, buffalo mozzarella, balsamic glaze gf V
- Field greens, roasted beets, crumbled goat cheese, red onion, chardonnay & honey vinaigrette gf V

Entrees

- Free-range chicken breast supreme, white bean ragout, basil bruschetta gf
- Chicken breast, butter chicken sauce, cilantro yogurt
- Free-range chicken parmesan, tomato basil sauce
- Seared steelhead salmon, shitake mushrooms, miso glaze
- Pan seared Pacific Bass, braised Swiss chard & lentil cassoulet gf
- Seafood paella, fresh mussels, clams, tiger prawns & saffron gf
- Grainy mustard & caraway pork loin, apple chutney gf
- Coriander & black pepper crusted skirt steak, pan jus
- Grilled NY striploin, oyster mushroom ragout, white soy demi
- Beef medallions, gorgonzola sauce, sautéed oyster mushrooms
- Sage brown butter & pancetta roasted gnocchi, topped with goat cheese
- Three cheese ravioli, garden oregano puttanesca sauce, Parmigiano Reggiano V
- Eggplant parmigiana, tomato coulis & basil gf VE

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Accompaniments V

- Sautéed green beans tossed in shallot butter Baby carrots with lavender honey VE
- Seasonal market vegetables gf VE
- Roasted baby red potatoes VE
- Roasted cauliflower & celery root smash, organic pumpkin oil VE
- Five bean cassoulet VE
- Roasted garlic mashed potatoes
- Butternut squash risotto
- Steamed broccoli, toasted almonds, chili oil VE

Desserts

- Chocolate raspberry parfaits gf
- Pear cranberry streusel tarts
- Mini cappuccino custards in Demi-Tasse cups gf
- Chocolate hazelnut financiers
- Pineapple nutmeg empanadas
- Baby chocolate whoopee pies
- Pumpkin cream cheese mini cakes
- Lemon blueberry bars

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Dinner Buffet

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Sustainable Dinner S

Starters

Northwest seafood chowder

Chateau St. Michelle poached pear, lamb's lettuce, goat cheese, pepitas gf

Washington salad, apples, cherries, arugula, garbanzo beans, red pepper, celery gf VE

Quinoa medley salad, Meyer lemon, fresh basil, pomegranate seeds gf VE

Macrina breads & sea salted butter

Entrees

Rainier cherry crusted Draper Valley chicken breast, Walla

Walla onion confit gf

Seared steelhead, asparagus & corn fricassee gf

Niman ranch beef medallions, Rouge Creamery blue cheese, Salem mushrooms

Accompaniments

Siri farms celeriac puree gf, Fingerling potato lyonnaise

gf, Roasted local squash gf

Desserts

NW Nanaimo bars, S'more infused cheesecake

Caramelized lady apple pies

\$ 96.00

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Holiday Dinner

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Teavana teas. Fresh baked rolls & butter.

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Frost

Starters

Roasted parsnip bisque, toasted chestnut gf V
Baby frisee & poached pear salad, gorgonzola & cumin
raspberry dressing gf V
Marinated three bean salad gf VE
Spinach, roasted mushroom & blood orange salad gf VE

Entrees

Beef medallion, oyster mushroom & mission fig bordelaise
Pan seared Pacific Bass, braised Swiss chard & lentil
cassoulet gf
Roasted chicken breast supreme, black bean, cumin and
coriander gf

Accompaniments

Grilled vegetable moussaka, Roasted root vegetable
couscous, Green bean casserole gf

Desserts

Holiday trifles, layered stewed cranberries, ginger cake,
Sticky toffee pudding, Miniature sweet potato
marshmallow pies \$ 96.00

Evergreen

Starters

NW wild mushroom, truffle cream V
Endive, arugula & gala salad, honey lime vinaigrette gf
VE
Roasted tri-color beet salad, goat cheese & bacon
lardon's gf
Jicama, kale & roasted corn salad gf VE

Entrees

Pan seared cranberry & chestnut stuffed capon, kumquat
glaze gf
Cola braised short ribs, pan jus
Roasted salmon fillet, passion fruit & lime gastrique gf

Accompaniments

Late fall squash ravioli, hazelnut cream V, Roasted yams
& parsnip, marshmallow gratin V, Sundried tomato & basil
polenta, Parmigiana Reggiano gf V

Desserts

Yule log gf, Egg nog crème brulee, Pastry Chef's special
"figgy pudding" \$ 98.00

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Reception

Cold Canapes

All prices per each unless otherwise specified.



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Pear & Blue Cheese Truffle V

Whipped Danish blue & cream
cheese, diced dried pear,
chopped basil and rolled in
crushed walnut
\$ 6.00

**Eggplant Tapenade with Goat
Cheese Crostini V**

Roasted eggplant, peppers and
basil with whipped goat cheese
crostini
\$ 6.00

**Heirloom Tomato & Buffalo
Mozzarella Skewer V**

Basil infused heirloom tomato &
mozzarella and balsamic drizzle
\$ 6.00

**Roasted Red Pepper & Chick
Pea Hummus with Pita Crisps
V**

Hummus, paprika, olive oil & pita
\$ 6.00

**Vietnamese Pickled
Vegetable & Sesame Rice
Roll VE**

Julienne pickled vegetable
rolled in rice roll, chili sauce
\$ 6.00

Stuffed Apricot Lollipop V

Sundried apricot, whipped goat
cheese, topped with pecans
\$ 6.00

**Traditional Gazpacho Shot gf
VE**

Tomato, cucumber gazpacho,
tabasco splash
\$ 6.00

**Dungeness Crab California
Roll S**

Cucumber, Nori, pickled ginger
\$ 7.00

**NW Smoked Salmon
Pinwheel S**

Fresh smoked salmon with dill &
capers on pumpernickel
\$ 7.00

Spicy Shrimp

Sweet & spiced shrimp on
coconut corn bread with candied
pineapple garnish
\$ 7.00

**Chopped Chicken Salad Mini
Tartlet**

Roasted chicken, celery, iceberg
salad in a mini tartlet
\$ 7.00

**Teriyaki Chicken on Rice Rolls
Crisp**

Tender chicken breast with
teriyaki glaze on crispy rice base
\$ 7.00

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Searched Rare Beef with
Horseradish Cream

Searched rare beef sliced with
horseradish cream cheese on a
marble rye crouton
\$ 8.00

Searched Ahi Tuna & Braised
Pineapple Skewer

Asian spiced seared ahi, grilled
& braised pineapple & pickled
ginger aioli
\$ 8.00

Niman Ranch Beef Tartar S

Quail egg, capers & shallot
\$ 8.00

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Reception

Hot Hors d'Oeuvres. All prices per each unless otherwise specified.

Kalamata Olive, Goat Cheese & Artichoke Tartlet V

\$ 6.00

Mini Vegetable Spring Roll V

Garlic chili sauce

\$ 6.00

Garam Masala Vegetable Samosa V

Sweet pea and potato

\$ 6.00

Baked Feta Cheese and Sundried Tomato Phyllo Rolls

V

\$ 6.00

Three Cheese Quesadilla V

Jalapeño pepper jack

\$ 6.00

Baked Spinach Pesto Puffs V

Walnut, aged parmesan

\$ 6.00

Pan Seared Thai Vegetable Pot Sticker V

Fresh cilantro

\$ 6.00

Baked Wild Mushroom Phyllo Triangle V

Asiago cheese

\$ 6.00

Baked Portobello Mushroom Empanada V

\$ 6.00

Manchego Beef Burrito

Five spiced

\$ 7.00

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Arancini V

Smoked tomato coulis

\$ 6.00

Curried Potato & Peas Dumplings VE

Tamarind & mint

\$ 6.00

Stuffed Artichoke Beignets V

Cream cheese, smoked tomato coulis

\$ 6.00

Beef Kabob Pepper and Onion gf

Cilantro chimichurri

\$ 7.00

Chili Lime Chicken Kabob gf

Lime cream

\$ 7.00

Sonoran Chicken Quesadilla Triangle

Zesty tomato salsa

\$ 7.00

Breaded Crab Mushroom Caps

Tarragon cream

\$ 7.00

Bacon Wrapped Casino Shrimp

Smoked gouda cheese fondue

\$ 7.00

Peking Duck Rolls

Hoisin sauce

\$ 7.00

Buffalo Chicken Spring Roll

Blue cheese sauce

\$ 7.00

Pork Potsticker

Teriyaki sauce

\$ 6.00

Tempura Shrimp

Ponzu dipping sauce

\$ 7.00

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Dungeness Crab Cake S

Chipotle remoulade

\$ 8.00

Lemongrass & Teriyaki Glazed Pork Belly gf

Stone fruit chutney

\$ 8.00

Mini Beef Wellington

Béarnaise sauce

\$ 8.00

Grilled Lamb Chop

Lemon, garlic and herbs

\$ 10.00

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Reception Displays

All prices per person unless otherwise specified. Portions are based on 4 ounce servings unless otherwise specified. Minimum 25 servings per station.

Small Plate Composed Dishes - Cold

Minimum order of 25 per selection

Price Each

- Trousdale beet & goat cheese salad, sunflower seeds gf V \$ 9.00
- Honey peppered chicken banh-mi bites \$ 9.00
- Togarashi spiced lobster & mango salad, pickle ginger aioli gf \$ 9.00
- Ahi tuna poke, marinated jicama & avocado gf \$ 9.00
- Bacon blue devilled egg, shallot jam gf \$ 9.00
- Kalbi marinated beef rice roll gf \$ 9.00

Pizza

House made pizza with the following toppings:

Classic cheese and tomato V

Vegetarian, bell peppers, red onion, sliced olives,

cheese, fresh basil V

Pepperoni, ham, sausage & three cheeses

(8 slices per pizza)

Per pizza \$ 18.00

Small Plate Composed Dishes - Hot

Minimum order of 25 per selection

Price Each

- Immortal IPA braised short rib & creamy polenta gf \$ 14.00
- Grilled lamb chop, Madeira morel ragout, apricot & sales cous cous \$ 14.00
- Lemon thyme marinated steelhead trout, Mama Lil's pepper relish, quinoa gf \$ 14.00
- Northwest mushroom ravioli, sage brown butter, orange confit V \$ 14.00
- Impossible meatball, lentil ragout gf VE \$ 14.00
- Edamame potato chop, cumin rice gf VE \$ 14.00

Fromage

Domestic & International cheese display

Grape clusters & fresh strawberries

Assorted breads & crackers

(based on 3 ounces per person)

\$ 24.00

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Rustic Flatbreads

Beecher's cheese & rustic tomato oregano sauce V

Prosciutto & fig

Poached pear & goat cheese, fresh rocket V

(4 slices per flatbread)

Per flatbread \$ 16.00

Vegetable Crudite V

Raw, cut seasonal vegetables

Sriracha ranch dip

\$ 14.00

Sushi - Maki Rolls

Minimum order of three dozen

Maki rolls:

Spicy tuna roll

Salmon roll

Shrimp tempura roll

Fresh water eel roll

Pickled ginger, soy sauce & wasabi

Per piece \$ 7.00

Charcuterie

Selection of artisan cured meats & Beecher's cheeses

Kalamata & green olives

Macrina breads & housemade fennel seed lavash

Deschutes IPA mustard

\$ 26.00

Sliced Fruits

A bountiful selection of season's best

\$ 16.00

Sushi - Nigiri

Minimum order of three dozen

Nigiri:

Salmon Yellow tail

Ebi & eel

Pickled ginger, soy sauce & wasabi

Per piece \$ 8.00

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Polenta Martini Bar

Polenta

Pulled beef short rib, crispy bacon, caramelized shallots,
blue cheese, asparagus tips

(based on 2 ounces per person)

\$ 21.00

Mediterranean Display

Roasted red pepper hummus & baba ganoush gf

Rustic artisan breads & flatbreads

Marinated long stem artichokes

Grilled calamari, pear tomato & candied orange

Stuffed marinated olives

(based on 3 ounces per person)

\$ 25.00

Salmon "Haida" S

A Northwest Native American treat

Maple candied salmon, cracked black pepper, cloves,
allspice & cinnamon

Rustic breads

Stinging nettle aioli

(serves 20 people)

Per side \$ 190.00

Chips & Salsa gf

Roasted tomato salsa, jalapeno tomatillo salsa,
guacamole, pico de gallo, sour cream

Tri color corn chips

\$ 18.00

Best of Relish

Choice of:

Niman Ranch beef sliders

Award winning Caprese sliders

Baked mac & cheese, aged cheddar

Tater tots, Sriracha ketchup

Fried pickles, chipotle aioli

(based on 6 ounces per person)

\$ 27.00

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Reception Stations

All prices per person unless otherwise specified. Portions are based on 4 ounce servings unless otherwise specified. Minimum 25 servings per station.

Quesadilla

Cochinita Poc Chuc

Citrus marinated BBQ pork loin

Pollo Pibil

Roasted chicken marinated in achiote, orange juice, garlic & cumin

Three cheese quesadillas

Pepper-jack, cheddar & mozzarella cheese

Guacamole, sour cream & salsa

\$ 18.00

“Street Tacos gf

Chipotle braised chuck tacos

Seasonal fish tacos

Achiote grilled pork tacos

Corn & flour tortillas

Pico de gallo, guacamole, fresh cilantro, sour cream, jack cheese

\$ 21.00

Noodles

Steamed rice noodles with miso marinated chicken

Steamed rice noodles with Togarashi spiced tofu gf

Napa cabbage carrot, broccoli, onion, garlic, celery, bean sprout, green onion, ginger

Hoisin, sweet chili & plum sauce

Served in mini boxes with chopsticks

\$ 24.00

Poutine

Build your own Canadian treat

Crispy fries, Beecher’s cheese curds, tomatoes, green onions, shiraz gravy

Chipotle braised short rib, maple bacon lardons

\$ 25.00

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Grilled Cheese V

A Relish Burger Bistro favorite

Local Beecher's flagship cheddar

Macrina sourdough breads

Mama lill's peppers

Fresh basil

Demi Tasse of classic tomato soup VE

\$ 18.00

Risotto

Northwest oyster mushroom & sundried tomato

Asparagus tips, goat cheese & caramelized leek

Chopped Atlantic lobster

Served with

Freshly shaved parmesan cheese, mascarpone, basil and

toasted pine nuts

Display of fresh focaccia bread

\$ 26.00

Carving Stations

Pasta

Butternut squash ravioli, brown beurre noisette V

Gorgonzola cream rigatoni, crumbled bacon

Freshly shaved parmesan cheese, crushed pepper flakes

\$ 20.00

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Ponderosa Hip of Beef

Macrina rolls, grainy IPA mustard, green peppercorn demi

(serves 125 people)

\$ 900.00

Orange Thyme Brined Turkey

Cranberry chutney, Kaiser rolls

(serves 25 people)

\$ 400.00

Honey Mustard & Pickle Glazed Bone-In Ham

Cherry mustard jus, Macrina rolls

(serves 25 people)

\$ 300.00

Rosemary & Garlic Crusted Prime Rib

Chateau St. Michelle Cabernet jus, Macrina rolls

(serves 25 people)

\$ 450.00

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Reception Dessert

All prices per person unless otherwise specified. Portions are based on 4 ounce servings unless otherwise specified. Minimum 25 servings per station.

Cake Pops!

Double fudge brownie pop

Rice Krispy pop

Lemon chiffon pop

(based on 3 pieces per person)

\$ 18.00

Molten Chocolate Fondue Station

Selection of dark and milk chocolate

Meyer lemon pound cake, strawberries, honeydew, pineapple, marshmallow,

Rice Krispy chunks

(based on 4 ounces per person)

\$ 19.00

Pate A Choux

Selection of Eclairs, cream puffs, Paris-brest

(based on 3 pieces per person)

\$ 20.00

Mini Desserts gf

Raspberry crème brulee

Apple almond gratin

White chocolate peppermint parfait

Amaretti cookies

\$ 20.00

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Banquet Wines By The Bottle

Bars are subject to a bartender labor charge of \$50.00 per bartender, per hour with a 2 hour minimum. Hosted beverages are subject to 25% service charge & 10.25% sales tax.

Wine By The Bottle

White Wine

Per Bottle

- Pinot Gris, Sagelands Vineyard, Columbia Valley, Washington \$ 48.00
- Pinot Gris, Canoe Ridge, Columbia Valley, Washington \$ 48.00
- Pinot Gris, Ponzi, Willamette Valley, Oregon \$ 56.00
- Sauvignon Blanc, Chateau Ste. Michelle, Columbia Valley, Washington \$ 48.00
- Chardonnay, Goose Ridge g3, Columbia Valley, Washington \$ 44.00
- Chardonnay, Chateau Ste. Michelle, Columbia Valley, Washington \$ 48.00
- Chardonnay, Chateau Ste. Michelle, Indian Wells Columbia Valley, Washington \$ 56.00
- Chardonnay, Chalk Hill, Sonoma Coast, California \$ 56.00

Red Wine

Per Bottle

- Pinot Noir, Eola Hills, Willamette Valley, Oregon \$ 56.00
- Merlot, Goose Ridge g3, Columbia Valley, Washington \$ 44.00
- Merlot, Waterbrook, Columbia Valley, Washington \$ 48.00
- Merlot, Chateau Ste. Michelle, Indian Wells, Columbia Valley, Washington \$ 56.00
- Cabernet Sauvignon, Sagelands Vineyard, Columbia Valley, Washington \$ 44.00
- Cabernet Sauvignon, Canoe Ridge, Columbia Valley, Washington \$ 48.00
- Cabernet Sauvignon, Chateau Ste. Michelle, Indian Wells, Columbia Valley, Washington \$ 56.00

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Rose

Per Bottle

- Rose, Charles & Charles, Columbia Valley, Washington \$ 44.00
- Rose, Del Rio Vineyards Grenache, Rogue Valley, Oregon \$ 48.00
- Dry Rose, Seven Hills, Columbia Valley, Washington \$ 56.00

Sparkling

Per Bottle

- Cava Brut Reserva, Campo Viejo, Spain \$ 44.00
- Brut, Domaine Ste. Michelle, Columbia Valley, Washington \$ 48.00
- Brut, Mumm Napa, Napa Valley, California \$ 56.00
- Brut, Veuve Clicquot, Reims, France \$ 130.00

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Banquet Bar Wine Tiers

Bars are subject to a bartender labor charge of \$50.00 per bartender, per hour with a 2 hour minimum. Hosted beverages are subject to 25% service charge & 10.25% sales tax.

Wine By The Glass

Westin House Hosted

Each

- Chardonnay, Goose Ridge g3, Columbia Valley, Washington \$ 11.00
- Pinot Gris, Sagelands Vineyard, Columbia Valley, Washington \$ 11.00
- Rose, Charles & Charles, Columbia Valley, Washington \$ 11.00
- Cabernet Sauvignon, Sagelands Vineyard, Columbia Valley, Washington \$ 11.00
- Merlot, Goose Ridge g3, Columbia Valley, Washington \$ 11.00
- Cava Brut Reserva, Campo Viejo, Spain \$ 11.00

Westin House Cash

Each

- Chardonnay, Goose Ridge g3, Columbia Valley, Washington \$ 12.00
- Pinot Gris, Sagelands Vineyard, Columbia Valley, Washington \$ 12.00
- Rose, Charles & Charles, Columbia Valley, Washington \$ 12.00
- Cabernet Sauvignon, Sagelands Vineyard, Columbia Valley, Washington \$ 12.00
- Merlot, Goose Ridge g3, Columbia Valley, Washington \$ 12.00
- Cava Brut Reserva, Campo Viejo, Spain \$ 12.00

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Westin Northwest Hosted

Each

- Pinot Gris, Canoe Ridge, Columbia Valley, Washington \$ 12.00
- Chardonnay, Chateau Ste. Michelle, Columbia Valley, Washington \$ 12.00
- Rose, Del Rio Vineyards Grenache, Rogue Valley, Oregon \$ 12.00
- Merlot, Waterbrook, Columbia Valley, Washington \$ 12.00
- Cabernet Sauvignon, Canoe Ridge, Columbia Valley, Washington \$ 12.00
- Brut, Domaine Ste. Michelle, Columbia Valley, Washington \$ 12.00

Westin Premium Hosted

Each

- Pinot Gris, Ponzi, Willamette Valley, Oregon \$ 14.00
- Dry Rose, Seven Hills, Columbia Valley, Washington \$ 14.00
- Chardonnay, Chalk Hill, Sonoma Coast, California \$ 14.00
- Pinot Noir, Eola Hills, Willamette Valley, Oregon \$ 14.00
- Cabernet Sauvignon, Chateau Ste. Michelle, Indian Wells, Columbia Valley, Washington \$ 14.00
- Brut, Mumm Napa, Napa Valley, California \$ 14.00

Westin Northwest Cash

Each

- Pinot Gris, Canoe Ridge, Columbia Valley, Washington \$ 13.00
- Chardonnay, Chateau Ste. Michelle, Columbia Valley, Washington \$ 13.00
- Rose, Del Rio Vineyards Grenache, Rogue Valley, Oregon \$ 13.00
- Merlot, Waterbrook, Columbia Valley, Washington \$ 13.00
- Cabernet Sauvignon, Canoe Ridge, Columbia Valley, Washington \$ 13.00
- Brut, Domaine Ste. Michelle, Columbia Valley, Washington \$ 13.00

Westin Premium Cash

Each

- Pinot Gris, Ponzi, Willamette Valley, Oregon \$ 15.00
- Dry Rose, Seven Hills, Columbia Valley, Washington \$ 15.00
- Chardonnay, Chalk Hill, Sonoma Coast, California \$ 15.00
- Pinot Noir, Eola Hills, Willamette Valley, Oregon \$ 15.00
- Cabernet Sauvignon, Chateau Ste. Michelle, Indian Wells, Columbia Valley, Washington \$ 15.00
- Brut, Mumm Napa, Napa Valley, California \$ 15.00

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Banquet Bar Spirit Tiers

Bars are subject to a bartender labor charge of \$50.00 per bartender, per hour with a 2 hour minimum. Hosted beverages are subject to 25% service charge & 10.25% sales tax.

Westin Bars

Westin Call Brands Hosted

Each

- Tito’s Handmade Vodka \$ 12.00
- Captain Morgan Original Spiced Rum \$ 12.00
- Tanqueray Gin \$ 12.00
- Maker’s Mark Kentucky Straight Bourbon \$ 12.00
- Dewar’s White Label Scotch Whisky \$ 12.00
- Canadian Club Whisky \$ 12.00
- Patron Silver Tequila \$ 12.00
- Courvoisier VS Cognac \$ 12.00
- Bailey’s Irish Cream \$ 12.00
- Kahlua \$ 12.00

Westin Call Brands Cash

Each

- Tito’s Handmade Vodka \$ 13.00
- Captain Morgan Original Spiced Rum \$ 13.00
- Tanqueray Gin \$ 13.00
- Maker’s Mark Kentucky Straight Bourbon \$ 13.00
- Dewar’s White Label Scotch Whisky \$ 13.00
- Canadian Club Whisky \$ 13.00
- Patron Silver Tequila \$ 13.00
- Courvoisier VS Cognac \$ 13.00
- Bailey’s Irish Cream \$ 13.00
- Kahlua \$ 13.00

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Westin Premium Brands Hosted

Each

- Grey Goose Vodka \$ 14.00
- Bacardi Superior Light Rum \$ 14.00
- Bombay Sapphire Gin \$ 14.00
- Knob Creek Kentucky Straight Bourbon \$ 14.00
- Johnnie Walker Black Label 12 Yr Scotch Whisky \$ 14.00
- Jack Daniel's Tennessee Whiskey \$ 14.00
- Crown Royal Canadian Whiskey \$ 14.00
- Casamigos Blanco Tequila \$ 14.00
- Hennessy V.S.O.P. Privilege Cognac \$ 14.00
- Glenfiddich 12 Yr Whisky \$ 14.00
- Bailey's Irish Cream \$ 14.00
- Kahlua \$ 14.00

Domestic & Imported Beers Hosted

Each

- Bud Light \$ 9.00
- Michelob Ultra \$ 9.00
- Stella Artois \$ 9.00
- Georgetown Bodhizafa IPA \$ 9.00
- Georgetown Manny's Pale Ale \$ 9.00
- Truly Hard Seltzer \$ 9.00

Westin Premium Brands Cash

Each

- Grey Goose Vodka \$ 15.00
- Bacardi Superior Light Rum \$ 15.00
- Bombay Sapphire Gin \$ 15.00
- Knob Creek Kentucky Straight Bourbon \$ 15.00
- Johnnie Walker Black Label 12 Yr Scotch Whisky \$ 15.00
- Jack Daniel's Tennessee Whiskey \$ 15.00
- Crown Royal Canadian Whiskey \$ 15.00
- Casamigos Blanco Tequila \$ 15.00
- Hennessy V.S.O.P. Privilege Cognac \$ 15.00
- Glenfiddich 12 Yr Whisky \$ 15.00
- Bailey's Irish Cream \$ 15.00
- Kahlua \$ 15.00

Domestic & Imported Beers Cash

Each

- Bud Light \$ 10.00
- Michelob Ultra \$ 10.00
- Stella Artois \$ 10.00
- Georgetown Bodhizafa IPA \$ 10.00
- Georgetown Manny's Pale Ale \$ 10.00
- Truly Hard Seltzer \$ 10.00

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Non-Alcoholic Beer Hosted

Each

- Heineken 0.0 \$ 9.00
- Fever-Tree Ginger Beer \$ 9.00

Non-Alcoholic Beer Cash

Each

- Heineken 0.0 \$ 10.00
- Fever-Tree Ginger Beer \$ 10.00

Non-Alcoholic Beverages

Each

- Assorted Pepsi soft drinks \$ 7.00
- Aquafina \$ 7.00
- San Pellegrino \$ 7.00

Acqua Panna

Each

\$ 8.00

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