

Catering Menu

2024



Our goal is to bring the best of the Pacific Northwest to your plate. We've partnered with some of the best local farms and purveyors to provide the freshest ingredients while supporting our local farmers and distributors. Our highest priority is ensuring the consistency and quality of our product to provide our guests a memorable and enjoyable experience.



DOUBLETREE SUITES
by Hilton™

SEATTLE AIRPORT-
SOUTHCENTER

MEETING PACKAGES + BREAKS

Meeting Packages

Priced per person. Group of less than 20 guests are subject to a \$120 set up fee

V - Vegetarian | GF - Gluten Free | DF - Dairy Free

EXECUTIVE MEETING PACKAGE | 60

Continental Breakfast

Fresh Chilled Orange and Cranberry Juice
Market Sliced Fresh Fruit, Bananas and Berries| V|GF|DF
Freshly Baked Croissants, Assorted Muffins and Scones| V
Served with Butter and Fruit Preserves
Assorted New York Style Bagels & Cream Cheese| V
Parfait Station, *Greek Honey Yogurt, House Made Granola and Seasonal Berries*| V
Assorted Dry Cereals, Dried Fruits| V
Skim and Low-Fat Milk
Starbucks Coffee, Decaffeinated Coffee & Tazo Teas

Mid-Morning

Assorted Soft Drinks & Bottled Waters
Starbucks Coffee, Decaffeinated Coffee & Tazo Teas

Afternoon Refreshments

Assorted Soft Drinks & Bottled Waters
Starbucks Coffee, Decaffeinated Coffee & Tazo Teas

(Select 2)

Assorted Home-Style Cookies| V
Freshly Popped Popcorn| V|GF|DF
Chocolate Brownies| V
Assorted Energy Bars| V
Gluten Free Rice Krispy Bars| V|GF
Chips & Salsa| V|GF|DF

ALL DAY MEETING PACKAGE | 55

Continental Breakfast

Fresh Chilled Orange and Apple Juice
Market Sliced Fresh Fruit and Bananas| V|GF|DF
Freshly Baked Croissants, Assorted Muffins and Scones| V
Served with Butter and Fruit Preserves
Assorted Individual Yogurt Cups| V
Starbucks Coffee, Decaffeinated Coffee & Tazo Teas

Mid-Morning

Assorted Soft Drinks & Bottled Waters
Starbucks Coffee, Decaffeinated Coffee & Tazo Teas

Afternoon Refreshments

Assorted Home-Style Cookies| V
Assorted Soft Drinks & Bottled Waters
Starbucks Coffee, Decaffeinated Coffee & Tazo Teas

ENHANCE YOUR MEETING PACKAGE

Hot Breakfast Enhancement | 15

Cage-Free Scrambled Eggs| V|GF
Tillamook Cheddar Cheese, Fresh Chives
Breakfast Potatoes| V|GF|DF
Applewood Smoked Bacon| GF|DF
Maple Sausage

Add Lunch Buffet | 45

Monday | Mediterranean
Tuesday | Fajita Fiesta
Wednesday | Tuscan
Thursday | Pacific Rim
Friday | BBQ



The first Starbucks opened in Seattle, Washington, on March 31, 1971 across from Pike Place market and visitors can still experience the original store or Starbucks HQ with an experimental element to taste new products. We proudly serve Starbucks coffee with all our food and beverage offerings.

A 22% service charge plus applicable taxes will be added. 14.96% of the service charge is paid to your server as a gratuity.

16500 Southcenter Parkway, Seattle, WA 98188

206-575-8220

Break Packages

Priced per person. Groups of less than 20 guests are subject to a \$120 set up fee

V - Vegetarian | GF - Gluten Free | DF - Dairy Free

HEALTHY BREAK | 20

Seasonal Sliced Fruit| Honey Yogurt Dip| V|GF
Market Vegetable Crudit | Hummus & Ranch Dip| V|GF
Spiced Roasted Premium Nuts| V|GF|DF
Strawberry-Banana Smoothies| V|GF

TASTE OF THE NORTHWEST | 22

Local Smoked Salmon| GF
Capers, Red Onion, *Crostini*, *Cream Cheese*
Yakima Apple Wedges| V|GF|DF
Peanut Butter, *Caramel Sauce*

CHIPS & DIPS | 19

Warm Refried Bean Dip| V|GF|DF
Pico De Gallo
Guacamole, Cilantro & Onion Crema
Freshly Fried Corn Tortilla Chips| V|GF|DF
Assorted Soft Drinks & Bottled Waters

CINERAMA | 22

Assorted Bags of Chips| V|DF
Freshly Popped Popcorn| V|GF
Hershey's Candy Bars| V
Warm Soft Pretzels| Cheese Sauce , Yellow Mustard| V
Assorted Soft Drinks and Bottled Waters

GELATO BAR | 22

Gelato: Vanilla Bean and Chocolate Hazelnut
Sauce: Caramel, Chocolate, Mango and Raspberry
Toppings: Nuts, M&M's, Gummy Bears, Cookie
Crumbles, Berries and Cherries

CHOCOLATE INDULGENCE | 20

Chocolate Dipped Strawberries| V|GF|DF
Chocolate Covered Pretzels| V|DF
Chocolate Fudge Brownies| V
Chocolate Milk, 2 % Milk

SWEET TREATS | 19

Assorted Home-Style Cookies| V
Chocolate Brownies| V
Lemon Bars| V
Ice Cold Milk
Assorted Soft Drinks and Bottled Waters

BEVERAGE BREAK

half day | 25 full day | 35

Starbucks Coffee & Decaffeinated Coffee
Assorted Tazo Teas
Hot Cocoa
Assorted Soft Drinks and Bottled Waters



Gelatiamo is the art of perfect gelato, with recipes skillfully developed by founder Maria Coassin and made in the authentic Italian tradition

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Breaks À La Carte

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AM BREAK À LA CARTE

Assorted Pastries V	50 per dozen
Traditional Assorted New York Style Bagels <i>Flavored & Plain Cream Cheese</i> V	50 per dozen
Hard-Boiled Eggs V GF DF	50 per dozen
Individual Fruit Yogurts V	6 each
Fresh Sliced Seasonal Fruit V GF DF	10 per person
Seasonal Whole Fresh Fruit V GF DF	5 each
Strawberry-Banana Smoothies V GF	7 per person
Assorted Granola Bars V	45 per dozen

PM BREAK À LA CARTE

Chocolate Brownies V	50 per dozen
Assorted Home-Style Cookies V	50 per dozen
Freshly Popped Popcorn V GF	6 per person
Individual Bags of Potato Chips, Cracker Jacks, Popcorn and Pretzels V	8 per person
Warm Soft Pretzels <i>Cheese Sauce, Yellow Mustard</i> V	55 per dozen
Market Vegetable Crudités <i>Hummus & Ranch Dip</i> V GF	10 per person
Gluten Free Energy Bars V GF	6 each
Gluten Free Rice Krispy Bars V GF	6 each
Premium Mixed Gourmet Nuts V GF DF	9 per person

BEVERAGES

Starbucks Coffee	95 per gallon
Decaffeinated Coffee	95 per gallon
Tazo Teas	95 per gallon
Hot Cocoa	95 per gallon
Assorted Soft Drinks	5 each
Sparkling Water	5 each
Assorted Bottled Teas	6 each
Assorted Energy Drinks	8 each
Orange, Apple or Cranberry Juice	25 per pitcher
Iced Tea or Lemonade	65 per gallon
Fruit Punch	65 per gallon



DOUBLETREE COOKIE TIN | 29

Send your guests home with the warmth and hospitality experienced anywhere in our DoubleTree Suites, with a keepsake cookie tin containing six of our delicious hand-packed walnut and chocolate chip cookies.

For an extra treat, try warming these cookies in the microwave for 3-5 seconds before indulging in their deliciousness!

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Catering Policies

ROOM ASSIGNMENT AND SEATING

Function rooms are assigned by the hotel according to the anticipated guest count and setup requirements. The hotel reserved the right to make room changes to a more suitable room should the initial requirements change. The Hotel will set tables and chairs a maximum of 5% over the guarantee based upon space availability.

FOOD AND BEVERAGE

Menus are available for meetings, events and weddings. Our executive chef is pleased to work with you to create a custom menu for your event and to ensure any food allergy or medically restricted diet needs are met. Due to licensing requirements all food and beverage served on hotel property must be supplied and prepared by the hotel and may not be removed from hotel property.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

FINAL GUARANTEES

Final guarantees must be submitted by Noon five (5) business days prior to the scheduled event. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. Dietary restriction counts are also required when the guarantee is provided. If there are no special dietary restrictions provided in the final guarantee and are requested at the event, these meals will be added to the final guarantee as additional meals.

SERVICE TIMES

Plated breakfast and lunch and breakfast and lunch buffets are based on a one-hour serve time. Plated dinners and dinner buffets are served for a maximum of one and one half (1 ½) hours. Breaks are based upon a thirty (30) minute serve time. An extension of actual service time is subject to additional labor fees. Dinner service beginning after 8:00pm will result in an additional fee. Due to health regulations and quality concerns, items from buffets cannot be served during mid-morning, afternoon or evening breaks.

MINIMUM GUARANTEES

Breakfast, break packages, lunch and dinner buffets have a minimum of twenty (20) guests. If your guarantee is less than 20, a \$120.00 setup fee will apply.

ADDITIONAL CHARGES:

Chefs, Carvers and Station Attendants: \$100.00 per attendant per hour. \$50.00 per hour per person for additional hours. 1 attendant per 100 guests.

Butler Passing: 1 server for every 100 guests. \$50.00 per server per hour.

Bartenders Fee is \$150.00 for up to 3 hours. 1 bartender per 125 guests. \$50.00 fee per bartender per additional hour.

Room Re-Set Fee: A \$250.00 room reset fee will apply if onsite contact requests room setup be changed from specifications on the banquet event order.

MEETING ROOM RENTAL

Meeting Room Rental is subject to a 22% service charge plus applicable taxes, 5% of the Service Charge is paid to the Banquet Setup Team.

LINEN

Ivory or black tablecloths are available on a complimentary basis. Complimentary napkin colors are ivory, chocolate and black. Additional colors are available for a fee of \$5.00 per tablecloth and \$0.35 per napkin.

FLORAL DÉCOR AND ENTERTAINMENT

Please coordinate the delivery of floral arrangements in advance with your catering or event manager. Your catering or event manager will be happy to assist with vendor referrals. Advance notification is required when hiring outside vendors or scheduling entertainment and the use of volume enhancing equipment. The hotel reserves the right to control the volume on all functions.

SIGNAGE

The hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The hotel will assist in placing signs and banners. Banner hanging must be coordinated in advance. The hotel does not permit affixing anything to walls, doors or ceilings.

AUDIO VISUAL

For your convenience, ENCORE is our in-house audiovisual partner, providing a knowledgeable on-site team and state of the art equipment.

SECURITY

The hotel does not provide security in the meeting and event space, including pre-function areas. All personal property left in the meeting or event space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for the safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or the hotel reserves the right to require you to retain security personnel in order to safeguard guests or property in the hotel. Any security personnel retained by you will be at your own expense and from a licensed security company that meets the minimum standard established by the hotel, including insurance and indemnification requirements.

LOST & FOUND

The hotel is not responsible for damages to or loss of any merchandise or articles in the hotel prior to, during or following an event. Lost & found items will be logged and stored for up to 30 days, after which items will be discarded.

PAYMENT

Payment shall be made in advance of the function in accordance with the sales agreement OR estimated meeting room charges, including meeting room rental, hosted catered food and beverage, audiovisual charges and other meeting related charges as outlined in the contract and/or supplementary Banquet Event Order forms, must be guaranteed for payment five (5) business days prior to the start of your event. The total estimated charges will be authorized on your credit card as a guarantee (funds will be placed on hold on your card). The full amount will be calculated at the end of your event and will be charged to your card. The hotel accepts American Express, MasterCard or Visa.