



**EMBASSY
SUITES**
by Hilton™

Event Menu



Seattle North/Lynnwood

20610 44th Ave West, Lynnwood
Washington, 98036

425-775-2500

Embassysuiteslynnwood.com



All Plated Dinner Entrées Include
 Choice of One Starter Salad and One Dessert Course
 Freshly Brewed Coffee, Tazo® Hot Tea & Iced Tea
 Price Per Person | Higher Price Applies

Plated Dinner



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Washington
 Mixed Baby Greens, Cucumber, Grape
 Tomatoes, Red Radish, Raspberry
 Vinaigrette or Ranch Dressing

Northwest
 Baby Spinach, Seasonal Berries,
 Crumbed Feta, Candied Walnuts,
 Balsamic Vinaigrette

Caprese
 Grape Tomatoes, Baby Mozzarella,
 Baby Arugula, Basil, Balsamic Glaze,
 Virgin Olive Oil

Little Gem
 Romaine, Cherry Tomato, Kalamata
 Olives, Croutons, Caesar Dressing

Assorted Macaroons **AG**
 Fresh Fruit & Berries, Whipped Cream

Chocolate Mousse, Seasonal Berries
 Raspberry Sauce

House-Made Personal Cheesecake
 Port Macerated Berries

Deconstructed Strawberry Shortcake
 Lemon Curd, Buttery Scone

Flourless Chocolate Cake **AG**
 Macerated Berries



Dinner Entrees



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Parmesan Crusted Chicken | 45
Bone-in Crusted Chicken, Creamy
Tomato Sauce, Roasted Polenta,
Artichoke, Pepper Temprote

Roasted Chicken | 48
Herb Mashed Potatoes, Bourbon Glaze,
Asparagus, Baby Carrots

Grilled Blackened Salmon | 49
Lemon Beurre Blanc, Sun-dried Risotto
Cake, Vegetable Medley

Braised Short Rib | 55
Creamy Mashed Potatoes, Roasted
Young Vegetables

Mahi Mahi | 49
Herb Crusted, Ginger Curry Butter
Sauce, Rice Pilaf, Ratatouille Roasted
Vegetables

Steak Roll Up | 52
Chipotle Glazed Grilled Steak, Arroz
Amarillo, House-made Beans, Roasted
Corn, Charred Avocado Cilantro Relish

Pork Chop | 49
Herbed Crusted Seared Pork Chop, Creamy
Three Mustard Sauce, Roasted Potato Trio,
Roasted Vegetables

Slow-Braised Swiss Steak | 50
Herb Mashed Potatoes, Carrots, Green
Beans

Seared Salmon | 48
Sautéed Kale, Chipotle Honey Glaze,
Roasted Fingerling Potatoes

V=Vegetarian, VV=Vegan, AG=Avoids Gluten

Dinner Entrees



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Steak & Chicken | 68

Steak au Poivre, Brandy Peppercorns,
Herb Bone-in Chicken Breast,
Roasted Baby Potatoes,
Bacon Brussels Sprouts

Salmon & Shrimp | 68

Lime-Cilantro Butter, Roasted Butternut
Squash Risotto, Blistered
Cherry Tomatoes, Grilled Zucchini &
Peppers

Steak & Shrimp | 65

Grilled Beef, Pinot Noir Demi Glaze,
Three Crabmeat Stuffed Shrimp, Layered
Potatoes, Heirloom Carrots, Roasted
Asparagus

Chicken & Shrimp | 55

Roasted Bone-in Chicken Breast,
Three Blackened Shrimp, Lime Butter,
Grilled Vegetables, Wild Rice Pilaf

Roasted Portobello Mushroom **VV, AG** | 47
Stuffed with Spinach, Herbs, Braised
Lentils, Mozzarella, Ribbon Zucchini, Patty
Pan Squash, Red Pepper Syrup &
Balsamic Glaze

Grilled Vegetable Napoleon **VV, AG** | 45
Soft Polenta, Squash, Mushrooms,
Peppers, Firm Tofu, Balsamic Syrup

Seasonal Vegetable Raviolis **V** | 46
Shallot Garlic Cream, Roasted Young
Vegetables, Grilled Tofu

Paneer Tikka Masala **V, AG** | 45
Coconut Milk, Cauliflower, Red Peppers,
Zucchini, Basmati Rice

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Seattle's Best® Coffee & Tazo® Teas & Iced Tea
Price Per Person

Salads

Northwest, Baby Spinach, Strawberries, Crumbed Feta, Champagne Vinaigrette | 5
Romaine, Parmesan, Croutons, Caesar Dressing | 5
Fresh Baked Bread & Whipped Butter | 2

Accompaniments

Wild Rice Pilaf | 4
Fingerling Roasted Garlic Potatoes | 4
Roasted Butternut Squash, Balsamic Glaze | 4
Sorted Green Beans, Sliced Almonds | 3
Roasted Brussel Spouts, Bacon | 4
Parmesan, Alfredo Penne | 4
Garlic Mashed Potatoes | 4
Roasted Vegetables | 4

Entrées (Choice of Two Entrées) | 39

Shredded Beef, Onions, Gravy
Korean Grilled Beef Short Ribs
Maple Bourbon Glazed Chicken
Szechuan Tofu, Chickpea Cauliflower
Pork Medallions, Chipotle Honey Glaze
Grilled Salmon Filet, Pink Peppercorn Butter
Encrusted Parmesan Chicken, Tomato & Basil Marinara
Seared Chicken Breast, Coastal Mushrooms, Cognac Cream

Family Style



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 Seattle's Best® Coffee, Tazo® Teas & Iced Tea
 50 Guest Minimum, Price Per Person

Buffet Dinner

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Indian | 60
 Halal Option | 67

Indian Salad, Basmati Rice, Naan &
 Raita, Cardamom Rice Pudding

(Select 4)
 Butter Chicken, Lamb Curry, Chicken
 Tikka Masala, Beef & Potato Curry,
 Chicken Biryani, Tandoori Chicken,
 Butter Fish & Shrimp, Lamb Rogan
 Josh, Chana Masala, Paneer Tikka
 Masala, Urad Dal, Aloo Gobi, Saag
 Paneer, Bhindi Masala

Pacific Rim | 50
 Asian Chopped Salad, Broccoli, Red Cabbage,
 Radishes, Garlic Soy Dressing, Yakisoba
 Noodle Salad, Marinated Vegetables, Spicy
 Sesame Dressing,
 Grilled Flank Steak, Shiitake Mushrooms,
 Green Onion, Hoisin Glaze,
 Honey-Ginger Shrimp, Bell Peppers
 Wok Fried Peanut Chicken Thighs, Thai Chili
 Glaze, Jasmine Rice, Stir Fried Snow Peas,
 Baby Corn, Peppers, Bok Choy, Soy Glaze,
 Bonita Flakes
 Assorted Dessert Table



Build Your Gourmet Buffet
Seattle's Best® Coffee, Tazo® Teas & Iced Tea
50 Guest Minimum, Price Per Person
Two Entrees | 55 Three Entrees | 60

Lemon Garlic Chicken Thighs

Grilled Beef Florentine, Roasted Pearl Onions

Creamy Chicken Parmesan Marsala,

Seared Local Salmon, Sautéed Garlic Spinach, Fennel

Seared Salmon, Marionberry Compote, Hazelnut Crumble

Chicken Breast, Forged Washington Mushrooms, Pinot Noir Jus

Peppered Roast Mahi Mahi, Lemon Bay Shrimp & Butter Sauce

Shrimp & Scallop Fettuccini Alfredo

Grilled Salmon, Sea Salt & Pink-Peppercorn Butter

Apricot Glazed Bacon Wrapped Cajun Pork Tenderloin

Classic Beef Bourguignon

Hoisin, Lime Juice, Soy Sauce, Ginger, Garlic, Crispy Pork Belly

Gourmet Buffet



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Gourmet Buffet



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Salads | *Choose One*

Spinach & Arugula Salad, Slices Strawberries
Toasted Almonds, Citrus Dressing

Simple Greens, Cucumbers, Tomatoes,
Matchstick Carrots, Balsamic Vinaigrette

Marinated, Shrimp Salad, Artichokes,
Kalamata Olives, Lemon Goddess Dressing

Baby Mixed Greens, Julienne Carrots, Ribbon
Cucumber, Raspberry Vinaigrette

Hearts of Romaine, Garlic Croutons, Shaved
Parmesan Caesar Dressing

Grilled Vegetables, Olives Marinated,
Artichokes, Hummus & Pita Bread

Chopped Romaine, Chickpeas, Cucumber,
Red Onion, Grape Tomatoes, Kalamata and
Feta Cheese, Green Goddess Dressing

Accompaniment | *Choose Two*

Rosemary Roasted Potatoes

Season's Freshest Vegetables Roasted

Roasted Greek Potatoes, Parsley, Cracked
Pepper, Olive Oil & Lemon

Creamy Parmesan Orzo Pasta Pilaf

Roasted Garlic & Thyme Fingerling Potatoes

Rainbow Bell Pepper Couscous

Bacon & Mushroom Risotto

Tricolor Tortellini Alfredo, Shaved Prosciutto

Garlic Mashed Potatoes

Au Gratin Potatoes, Caramelized Onions, Gruyere

Cheesy, Bacon, Roasted Broccoli Cavatappi

150 Per Bartender (We recommend 1 bartender for 100 guests)

House Brands
Hosted 10 No-Host 11
Mischief Gin
Canadian Club Whiskey
Malibu Rum
Jim Beam
Blue Curacao
Peachtree Schnapps
Apple Pucker
Sauza Silver Tequila
Ronrico Rum
Mischief Vodka

Premium Brands
Hosted 12 No-Host 13
J&B Scotch
ABSOLUT Vodka
Jack Daniels Whiskey
Seagram's 7 Whiskey
Jameson Irish Whiskey
Johnnie Walker Red Blend
Bacardi Rum
Captain Morgan Rum
Cuervo Silver Tequila
Tanqueray Gin
Crown Royal Canadian
Fireball
Kahlua
Baileys Irish Cream

Domestic Beers
Hosted 7 No-Host 8
Budweiser
Coors Light
Miller Lite

Import/Craft Beers
Hosted 8 No-Host 9
Fat Tire
Space Dust
Angry Orchard Apple Cider
Guinness
Variety Seasonal Beers

Supreme Brands | 15
Kettle One Vodka
Grey Goose Vodka
Glenlivet Scotch
Courvoisier VSOP
Knob Creek
Patron Silver Tequila
Grand Marnier
Maker's Mark
Hennessey VS Cognac

Beverages



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Beverages

House Wine
Hosted 9, No-Host 10 by the Glass
Available by the Bottle 35

14 Hands, Chardonnay, WA
Delicate Floral Aromas Complemented by Rich Melon, Apple, Pear, Notes of Vanilla and Buttery Caramel

14 Hands, Merlot, WA
Flavors of Plums, Ripe Berries, Cherry Pie and Mocha, Notes of Baking Spice

14 Hands, Cabernet Sauvignon, WA
Comforting Aromas of Dark Cherry, Black Currant, Coffee and Subtle Hints of Spice

Ruffino Lumia, Pinot Grigio, Italy
Aromas of Flowers, Pears, and Golden Apple, Showing Notes of Sage and Mint

RED WINE (PURCHASE BY THE BOTTLE)
Chateau Ste. Michelle, Syrah, WA 48
Juicy Blackberry, Plum, Cranberry, Coffee, Mint, Leather, Smokey Bacon and Vanilla

J. Lohr, Cabernet Sauvignon, CA 39
Aromas of Black Cherry, Plum and Blueberry are Accented by Hazelnut, Dark Chocolate and Toasted Pastry

Boom Boom Syrah, WA 39
Lively Raspberry, Pepper and Grilled Anise Flavors

Firesteed Pinot Noir, OR 39
Aromas of Dark Cherry, Black Currant, Coffee and Subtle Hints of Spice

WHITE WINE (PURCHASE BY THE BOTTLE)
Chateau Ste. Michelle, Riesling, WA 39
The Wine offers Crisp Apple Aromas and Flavors with subtle Mineral Notes

Murphy Goode, Sauv Blanc, CA 39
White Peach and Honeydew Melon with Bright Citrus and Ripe Tropical Fruit Aromas

Prayers of Saints, Chardonnay, WA 48
Aromas of Toasted Pears with Underlying Citrus Notes Leading to a Mix of Fresh Pear and Ripe Melon

Kendall Jackson, Chardonnay, CA 39
Lushly Ripe Pear and Butter Flavors are Backed by Vibrant, Lemony Acidity



MENU SELECTION

Arrangements should be made with the catering office at least (30) days in advance to ensure items selected can be obtained and properly served. We can customize any menu. Menu pricing is per person unless otherwise stated. Catering menus and event prices will be confirmed within 90 days of the scheduled program. There may be increases in prices due to unforeseen changes in market conditions at the time of your Event. We will communicate these increases to you in advance. We will require written confirmation that you agree to pay these increased prices, or at our option, we may make reasonable substitutions in menus. Plated Entrée selections are limited to two choices along with a vegetarian option. Special dietary requirements must be indicated in advance. For groups (25) or less, only one entrée and one vegetarian option may be offered. If two plated entrées are chosen for guests to select from in advance of the function, the higher priced entrée will apply to all meals served. If you wish to offer more than two choices, excluding vegetarian option an additional \$3.00 per person will be applied to the highest priced entrée. Plated entrées, the need to offer the same salad and dessert selection for all guests. All Buffets are open for a maximum of one and a half hours. Buffet portions are finite and not replenishable. Additional charges will apply if more food is requested by the event host, and extra servings are subject to availability.

GUARANTEE

In arranging for the event, attendance must be specified at least 120 hours (5 business days) in advance, excluding weekends and holidays. The guaranteed number provided must be reported to the catering office and will be considered a minimum guarantee, not subject to reduction, for which you will be charged, even if fewer guests attend. If the catering office is not advised 120 hours (5 business days) in advance, the number provided as the original attendance will be considered as the guarantee and charges will be made accordingly. Any increases in guaranteed numbers after the 120 hours deadline has passed are subject to an additional \$7.00 per person (plus banquet event charge and sales tax) per meal. After the 120 hours (5 business days) deadline has passed, the Hotel reserves the right to substitute food and beverage selections for any increased guaranteed numbers.

HOTEL FOOD AND BEVERAGE POLICY

Not all ingredients listed; Please inform us of any food allergies. Actual presentation may vary from photos and descriptions. Food is served for maximum of 1½ hours as a standard.

Embassy Suites by Hilton Seattle North Lynnwood is responsible for the quality and freshness of the food served to our guests. Consequently, we do not allow outside food and beverage to be brought into the meeting spaces by the patron or any of the patron's guests or invitees. In addition, no food from the hotel will be permitted to leave the premises.

BAR SERVICE

All beverages must be provided by and served by the Hotel. Patrons agree to abide by Liquor Control Commission Laws under which the Hotel operates. Bars may remain open for a maximum of 6 hours. Bars must end service 30 to 60 minutes prior to scheduled end time. The hotel reserves the right to refuse service to anyone who may be, in the hotel's view, impaired or under the legal drinking age. The hotel also reserves the right to close at its discretion.

MUSIC AND ENTERTAINMENT

The Hotel must be notified of all music and entertainment contracted.

- All Vendors must provide the hotel with a certificate of general liability insurance (\$1,000,000).
- No Fog/Smoke Machines allowed on premises
- No Glitter or Confetti allowed indoors at the hotel
- No Fireworks or incendiary devices may be used indoors at the Hotel
- No Firearms allowed on premises
- Any use of amplifiers is not permitted. Reasonable behavior and sound levels are required to allow other guests to enjoy their activities.
- In order to provide proper staging, electricity, etc. and to abide by all fire codes. Special electricity needs may be subject to an additional charge.

All Music and Entertainment must end by 11:00PM. No music allowed in the Atrium.

BANQUET EVENT ORDERS

The final Banquet Event Orders must be signed and returned to the hotel a minimum of ten (10) business days before the first scheduled event. Due to supply and demand if banquet event order are not received, we may not be able to receive your order. Deletions are not permitted once the Banquet Event Order has been signed and returned.



BANQUET AND MEETING ROOM SCHEDULING

As other groups may be utilizing the same room prior to or following your function, please adhere to the times agreed upon. Should your time schedule change, please contact the catering office and every effort will be made to accommodate your group. Any meeting room used more than eight hours in any one day is subject to additional room rental. Function rooms are not held on a twenty-four hour hold unless specifically stated in the contract. The Hotel has the right to rent the room prior to and after the scheduled functions listed on the contract. The Hotel has the right to rent the remaining portions of the ballroom over the same time frame.

FLOOR PLANS AND ROOM ARRANGEMENTS

A variety of floor plans and room arrangements can be provided for all function areas. Please feel free to discuss your requirements. A minimum \$400.00 labor fee applies if groups change their meeting room setup requirements after the Hotel has set the meeting room or on the day of the event. The Hotel reserves the right to move a group to a more appropriate area from the original booking. All groups must follow local fire code regulations and cannot block entrances, exits, hallways or pathways. The Hotel cannot permit the affixing of anything to the walls, floors or ceilings with any substance unless approval is given in advance. No pushpins or tacks of any kind may be used. No Helium balloons in the atrium. The cost of repair and/or replacement will be billed to the patron. All displays and/or decorations proposed by the group shall be subject to approval of the Catering Manager.

SERVICE CHARGE AND SALES TAX

All pricing is charged per person unless otherwise stated and is subject to a taxable 22.5% banquet event charge & current Washington sales tax. Included as part of the banquet event charge is a gratuity (45% that is paid directly to food and beverage service staff).

DEPOSIT/PAYMENT

Functions are confirmed upon receipt of a signed contract and deposit in the amount of 50% of total anticipated revenue. All deposits will be applied to the balance of the scheduled event. Prepayment is required (5) five business days prior to the scheduled event by credit card or cashier's check, personal checks are not excepted.



Additional Enhancements For Planning For Your Event



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- \$150 bartender fee applies per bar for event
- \$150 cashier fee applies per cashier for event
- \$175 chef fee for 1 & 1/2 hours; (10 day advance notice required)
- \$225 passing attendant fee
- \$150 pop-up fee may apply for all functions added within 72 business hours
- \$100 re-tray fee may apply for food relocation/re-tray requests for later use
- Custom menu pricing increases by 10% when confirmed less than 14 days from the event date.
- Halal meals require 15 days advance notice. Price will increase \$7 per person plus banquet event charge and sales tax
- Your banquet team arrives 60 minutes before your event start time and is set & and ready 15 minutes prior. Fees apply for early set-up requests; including, but not limited to linen drops & floral/program placement, centerpieces, lighting.
- Black or White Chair Covers \$3 per chair plus banquet event charge and sales tax
- Plate Chargers \$2 per person plus banquet event charge and sales tax, inquire about colors available
- Floor length linen available, inquire about pricing and availability