



RENAISSANCE SEATTLE HOTEL EVENT MENUS 2022



RENAISSANCE SEATTLE HOTEL
515 MADISON STREET
SEATTLE, WA 98104

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BREAKFAST BUFFET

VG – Vegan | GF – Gluten Free

All buffets are accompanied with:

- 1 ½ hours of Service
- Starbucks Coffee and Teavana Teas

Full Continental | \$39

- Orange Juice, Apple- & Cranberry Juices
- Fresh Seasonal Fruit
- Assorted Fruit Yogurts
- Granola and Various Cereals with Whole, Skim, 2% and Soy Milks
- *Choice of Two: Breakfast Breads*

The Early Riser | \$46

- Orange Juice, Apple- & Cranberry Juice
- Fresh Seasonal Fruit
- Assorted Fruit Yogurts
- Granola and Various Cereals with Whole, Skim, 2% and Soy Milks
- Snoqualmie Oatmeal with Golden Raisins, Cranberries, Brown Sugar
- *Choice of Two: Breakfast Breads*
- *Choice of One: Hot Breakfast Entrée*

The Sunrise | \$49

- Orange Juice, Apple- & Cranberry Juices
- Fresh Seasonal Fruit
- Assorted Fruit Yogurts
- Granola and Various Cereals with Whole, Skim, 2% and Soy Milks
- Snoqualmie Oatmeal with Golden Raisins, Cranberries, Brown Sugar - Or – Beecher's Cheesy Grits – Or – Cream of Wheat
- *Choice of Three: Breakfast Breads*
- *Choice of Two: Hot Breakfast Entrées*

Breakfast Breads Options:

- Alki Bakery Assorted Muffins
- Buttery Croissants
- Apple Turnovers
- Assorted Bagels, Plain and Flavored Cream Cheeses
- Assorted Sweet Scones with Honey Butter

Hot Breakfast Entrée Options:

Classic American

Scrambled Eggs (Plain – Or - Spinach & Mushroom – Or – Roasted Tomato)
Breakfast Potatoes and Bacon or Sausage

Breakfast Burrito

Black Beans, Chorizo, Cage-Free Eggs, Cheese, Roasted Tomato Chipotle Sauce

Vegan Breakfast Burrito VG

Chickpeas, Spinach, Avocado, Roasted Peppers, Seitan Vegan Bacon, Salsa

Snoqualmie Pancakes

Whipped Butter and Maple Syrup

Individual Quiche

- Ham and Beecher's Flagship Cheese Quiche - OR -
- Asparagus, Mushroom, Roasted Tomato Quiche

Sausage, Egg and Cheese Breakfast Sandwich

Turkey Sausage Patty, Cage-Free Egg, Cheddar Cheese on an English Muffin

BREAKFAST PLATED

VG – Vegan | GF – Gluten Free

Per Person | **All Entrées are accompanied with:**
Orange Juice, Starbucks Coffee and Teavana Teas

Serving suggestion:

- *Add a Fruit Plate Course with Yogurt or Cottage Cheese to any plated breakfast | \$6*
- *Add assorted breakfast pastries | \$5*

Quiche | \$34

- Spinach, Onion, Mushroom with Sun-dried Tomato
- Roasted Vegetable Hash and Oven Roasted Rosemary Roma Tomato
- Mushroom, Tomato, Onion with Bacon and Sausage

Quiche can also be prepared gluten free, and/or with low cholesterol eggs

All American | \$36

- Scrambled Eggs
- Breakfast Potatoes
- *Choice of: Apple Chicken Sausage or Bacon*

Poached Egg Grain Bowl | \$36

Pearl Barley, Quinoa, Mushrooms, Wilted Greens, Harissa and Soft Poached Eggs

Forager Scramble | \$36

- Seasonal Vegetables and Chef's Mushroom Mix
- Fluffy Scrambled Eggs
- Fresh Herb Chevre
- Crispy Red Potatoes

COFFEE BREAK

Beverage Packages :

Full Day: 8 Hours

Half Day: 4 Hours

Full Day Assorted Beverages| \$35

- Starbucks Coffee, Decaffeinated Coffee and Teavana Teas
- Regular, Diet and Decaffeinated Pepsi Soft Drinks
- Still and Sparkling Water

Full Day Coffee and Tea| \$25

- Starbucks Coffee, Decaffeinated Coffee and Teavana Teas

Half Day Assorted Beverages| \$18

- Starbucks Coffee, Decaffeinated Coffee and Teavana Teas
- Regular, Diet and Decaffeinated Pepsi Soft Drinks
- Still and Sparkling Water

Half Day Coffee and Tea| \$15

- Starbucks Coffee, Decaffeinated Coffee and Teavana Teas

A La Carte | Each

- Bag of Pretzels | \$4.50
- Whole Fruit | \$4.50
- Tim's Cascade Chips | \$4.75
- Plain, White Cheddar Popcorn, Cracker Jacks | \$4.75
- Individually Wrapped Assorted Candy Bars | \$4.75
- Clif Protein Bars | \$5.75
- Assorted Fruit Yogurts | \$6.25
- Assorted Ice Cream Bars | \$7

Beverages | Gallon

- Starbucks Coffee & Teavana Teas | \$108
- Cold Brew Coffee or Chai | \$108
- Iced Tea, Lemonade or Fruit Punch | \$56
- Orange, Grapefruit, Apple, Cranberry or Grape Juice | \$60

Beverages | Each

- Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Diet Mountain Dew, Dr. Pepper, Diet Dr. Pepper | \$6.75
- Bubly Flavored Sparkling Waters | \$6.75
- Vitamin Water | \$6.75
- Fiji Spring Water | \$6.75
- Bottled Juices | \$6.75
- Red Bull | \$7.50
- Starbucks Double Shot or Frappuccino | \$7.50
- Starbucks Refresher | \$7.50

A La Carte Items | per Dozen

- Breakfast Breads | \$52
Alki Bakery Assorted Muffins, Croissants, Apple Turnovers, Danish, or Scones with Honey Butter
- Assorted Bagels with Plain and Flavored Cream Cheese | \$54
- Seasonal Fruit and Berries Cup | \$52
- Assorted Brownies and Fruit Bars | \$54
Lemon Bars, Raspberry Bars, Caramel Espresso and Blondie Brownies
- Miniature Pastries and Tarts | \$60
- Assorted Cookies | \$54
Chef's Daily Selection of Chocolate Chunk, Oatmeal Raisin, Peanut Butter, Snickerdoodle, Chocolate Chip and White Chocolate Macadamia Nut

PLATED LUNCH

VG – Vegan | GF – Gluten Free

All entrées are accompanied with:

- Assorted Rolls and Butter
- One Starter Selection
- One Side Selection
- Chef's Seasonal Vegetables
- One Dessert Selection
- Starbucks Coffee, Teavana Teas and Iced Tea

Starters

- Soup du Jour
- Pacific Northwest Clam Chowder with Smoked Salmon
- Frisée, Strawberries, Watermelon, Feta Cheese, Honey Grain Mustard Vinaigrette GF
- Baby Romaine Caesar, Garlic Croutons, and Caesar Dressing
- Baby Arugula, Oven-Roasted Tomato, Dried Bing Cherries, Pear Vinaigrette

Sides

- Cauliflower Rice VG GF
- Roasted Garlic Mashed Potatoes
- Mushroom Risotto
- Wild Rice Pilaf VG GF

Poultry

Grilled Chicken Breast | \$54 GF
Sundried Tomato Pesto Sauce

Roasted Chicken Breast | \$54 GF
Parmesan Peppercorn Butter

Fish

Fennel-Rubbed Seasonal Northwest Wild Salmon | \$56 GF
Citrus Grilled Artichoke Tomato Relish

Oven Roasted Halibut | \$60 GF
Roasted Tomato Poblano Pepper Relish

Beef

Grilled Flat Iron Steak | \$64 GF
CMS Cabernet Reduction

Petite Filet of Beef | \$67
Shiitake Mushroom Miso

PLATED LUNCH Continued...

VG – Vegan | GF – Gluten Free

Vegetarian

(Pricing same as selected entrée price)

Butternut Squash Ravioli

Sautéed Arugula, Mushrooms and Tomatoes
Tossed in a Goat Cheese Cream Reduction

Roasted Vegetable Medley VG GF

Brown Rice or Quinoa, Kale, Yukon Gold,
Zucchini, Asparagus, Cabbage, Vegetable
Reduction

Red Lentil Shepherd's Pie VG

Sweet Peas, Carrots, Whipped
Cauliflower

Pacific Rim Tofu Stir-fry VG

Tamari Braised Tofu with Seasonal
Vegetables and Jasmine Rice

Salad Entrées with Dessert:

Cobb Salad

With Grilled Chicken | \$48

- o Chopped Iceberg, Asparagus, Tomatoes, Avocado, Chopped Egg, Bacon and Green Onions,
House-made Balsamic Vinaigrette

Caesar Salad

With Grilled Chicken | \$46

With Grilled Salmon | \$48

- o Romaine with Garlic Herb Croutons, Parmesan Cheese and Roasted Red and Yellow Tomatoes

Desserts

- o Black Forest Cake
- o Chocolate and Raspberry Mousse Cake
- o Chocolate Swirl Chuckanut Bay Cheesecake
- o Fruit Tart
- o Jamaican Rum Carrot Cake
- o Lemon Meringue Tart
- o New York Style Chuckanut Bay Cheesecake
- o Opera Layered Coffee Sponge Cake
- o Pear and Caramel Mousse Cake
- o Red Velvet Cake
- o Strawberry Layer Cake
- o Vanilla Bean Panna Cotta, Port Poached Cherries
- o Washington Apple Tart with Caramel and Crème
Anglaise

Gluten-free Dessert Options

- o Chocolate Raspberry Dome
- o Chocolate and Caramel Mousse
- o Marjolaine
- o Tiramisu

BUFFET LUNCH

VG – Vegan | GF – Gluten Free

All buffets are accompanied with:

- 1½ Hours of Service
- Assorted Desserts
- Starbucks Coffee, Teavana Teas and Iced Tea
- Choose the buffet of the day and receive \$3 off per person
- (Minimum 25 guests)

Monday – American BBQ | \$60

- Creamy Walla Walla Onion Soup
- Assorted Rolls and Butter
- Spinach and Quinoa Salad, Feta Cheese, Candied Almonds, Cherry Vinaigrette GF
- Grilled Romaine Salad GF
- Roasted Potato Salad GF
- Barbecue Brisket
- Pork Riblets
- Slow Cooked Ranch Style Beans
- Steamed Corn
- Pecan Pie
- Fruit Cobbler

Tuesday – Roman Table | \$60

- Tuscan White Bean Soup VG GF
- Classic Caesar Salad
- Antipasto Salad
- House-made Garlic Bread
- Caprese Chicken
- Potato Gnocchi Tossed with Roasted Tomatoes, Fresh Herbs, Arugula and Olive Oil
- Cauliflower Asiago Gratin
- Thin Crust Pizza, Hot Coppa, Feta, Basil, Arugula, Olive Oil
- Tiramisu
- Opera Cake

Wednesday – Latin | \$60

- Roasted Corn and Crema Soup
- Cabbage and Pineapple Salad, Orange Vinaigrette VG GF
- Green Mango and Jicama VG GF
- Seasoned Pulled Smoked Chicken, Salsa Roja
- Beef Fajitas, Roasted Peppers and Onions GF
- Yucca and Roasted Poblano VG GF
- Seasoned Red Beans and Rice GF
- Warm Flour and Corn Tortillas VG
- Guacamole, Sour Cream, Roasted Tomatillo Salsa, Chipotle Sauce
- Leche Flan
- Churros
- Apple Bread Pudding

BUFFET LUNCH Continued...

VG – Vegan | GF – Gluten Free

Thursday - Soup, Salad and Sandwich | \$60

- Soup du Jour
- Mixed Greens with Feta, Sliced Strawberries and Toasted Almonds with Blackberry Balsamic and Honey Mint Dressing GF
- Roasted Carrot and Beet Salad, Fresh Ginger, Spring Onion GF
- Grilled Chicken Caesar Wrap, Fresh Parmesan, Croutons
- Roast Turkey Breast on Ciabatta Havarti Cheese, Sliced Tomatoes, Field Greens with Cranberry Chipotle Aioli
- Pastrami on Rye
- Vegetarian Sandwich on Whole Wheat with Lettuce, Carrots, Cucumbers, Cabbage, Avocado, Sprouts, Tomato and Onion

Friday – Mediterranean | \$60

- Minestrone Soup VG
- Macrina Bakery Baguette with Basil Pesto
- Chopped Romaine with Grilled Artichoke Hearts, Feta, Olives and Oregano Vinaigrette GF
- Cucumber, Tomato, Onion Salad with Apple Cider Vinaigrette VG GF
- Roasted Pepper Hummus with Fennel Crackers and Pita Bread
- Moroccan Spiced Chicken with Sheep's Milk Feta GF
- Braised Lamb with Mint Yogurt Sauce GF
- Grilled Vegetables VG GF
- Red Lentil Pilaf VG GF

Saturday – Pacific Northwest | \$60

- Pacific Northwest Clam Chowder
- Assorted Rolls and Butter
- Beet and Goat Cheese Salad with Baby Arugula and Sweet Red Onions GF
- Spinach and Honeycrisp Apple Salad with Red Onion, Roasted Sweet Potatoes and Raspberry Vinaigrette GF
- Baked Salmon with Fennel, Dill, Citrus and Chilies
- Kale and Quinoa Sliders, Wilted Arugula, Scallions, Red Pepper Aioli VG GF
- Steak Fries
- Slow Roasted Baby Carrots GF
- Sundried Tomato Risotto

Sunday – Pacific Rim | \$60

- Sup Mang Cua - Crab Soup
- Cucumber, Tomato, Carrot Salad, Miso Ginger Vinaigrette VG GF
- Vegetable Egg Rolls, Ginger Soy Sauce
- Dak Bulgogi Korean BBQ Chicken GF
- Miso Seared Cod
- Ginger Broth Bok Choy VG GF
- Vegetable Fried Rice

BOXED LUNCH

VG – Vegan | GF – Gluten Free

Boxed Lunch | \$43

10-50: Choose up to 3

50-100: Choose up to 4

100+: Choose up to 5

All boxed lunches accompanied with:

- Tim's Cascade Potato Chips
- Fruit Salad
- Jumbo Cookie
- Bottled Water

Roast Turkey Breast

Ciabatta Bread with Beecher's Just Jack Cheese, Sliced Tomatoes, Field Greens and Cranberry Relish

Herbed Grilled Chicken

Tuscan Herbed Flat Bread with Provolone Cheese, Avocado, Field Greens and Roasted Garlic Aioli

Traditional Chicken Salad "Cobb Style" Wrap

Chicken Salad with Tomato, Bacon, Green Onions and Oregon Blue Cheese Wrapped in a Spinach Tortilla with Field Greens and Dijonaise Spread

Roast Beef

Macrina Bakery Baguette, Tillamook Cheddar Cheese, Caramelized Onion, Sliced Tomato, Field Greens and Horseradish Aioli

Ham and Swiss

Macrina Bakery Ciabatta with Swiss Cheese, Field Greens, Sliced Tomato and Dijonaise Spread

Blackberry & Grilled Shrimp Salad Bowl

Organic Young Greens, Quinoa, Avocado, Roasted Sweet Potatoes, Almonds and Blackberry Mint Dressing GF

Grilled Chicken Caesar Salad Bowl

Romaine Lettuce, Grilled Chicken, Croutons, Parmesan Cheese

Vegetarian Options:

Marinated Vegetable Wrap

Tomato Tortilla, Havarti Cheese, Grilled Zucchini, Yellow Squash, Eggplant, Red Peppers, Arugula, Sliced Tomatoes and Garlic Aioli Spread

Zesty Braised Tofu

Braised Tofu, Avocado, Cucumbers, Red Cabbage, Ancient Grains, Greens and Spicy Miso Lime Dressing

PLATED DINNER

VG – Vegan | GF – Gluten Free

Single Entrée Plate | Priced at Entrée Selection

All entrées are accompanied with:

- Assorted Rolls and Butter
- One Starter Selection
- One Side Selection
- Chef's Seasonal Vegetables VG GF
- One Dessert Selection
- Starbucks Coffee, Teavana Teas and Iced Tea

Starters

- Pacific Northwest Clam Chowder
- Celery Root Chowder with Fried Leeks
- Field Greens with Apples, Roasted Sweet Potatoes, Candied Walnuts, Quinoa and Champagne Vinaigrette
- Ruby Red Beets, Frisée, Fig- Mascarpone, Spiced Pear Vinaigrette GF
- Young Greens, Strawberries, Sheep's Milk Feta, Candied Almonds and Blueberry Vinaigrette
- Roasted Carrots, Butternut Squash, Pepitas, Chia Seeds, Watercress, Grape Vinaigrette

Sides

- Roasted Garlic Mashed Cauliflower GF
- Cheese and Chive Mashed Potatoes
- Cauliflower Feta Mash
- Herb Roasted Fingerling Potatoes
- Sweet Potato Hash
- Truffle Parmesan Risotto
- Wild Rice Pilaf with Dried Fruits
- Quinoa and Bulgur Wheat Pilaf
- Wild Cauliflower Black Rice Pilaf with Pomegranate

PLATED DINNER Continued...

VG – Vegan | GF – Gluten Free

Poultry

Sage and Garlic Roasted Chicken | \$77 GF
Garlic Pan Jus

Citrus Grilled Chicken Breast | \$77 GF
Lemongrass, Ginger Broth

Roasted Chicken Breast | \$77 GF
Oven Seared Tomato Relish

Herb Marinated Chicken | \$77
Fig and Port Reduction, Balsamic Onions

Fish

Seared Black Cod | \$82
Pan Seared, Blueberry and Blackberry Chutney

Grilled Seasonal Northwest Wild Salmon | \$79 GF
Grapes and Port, Mint Relish

Seared Seasonal Northwest Wild Salmon | \$82
Shiitake Mushroom and Blistered Tomato Salsa

Sautéed Pacific Halibut | \$85 GF
Fregola and White Beans, Wilted Baby Arugula, Tomato and Black Caviar Sauce

Beef

Grilled Double R Ranch Flat Iron Steak | \$80 GF
Merlot and Walla Walla Onion Reduction

Braised Boneless Beef Short Ribs | \$82
Crispy Fried Shallots, Herbed Pan Jus

Grilled Chili-Rubbed New York Strip Steak | \$84 GF
Tarragon and Roasted Tomato Butter

Double R Ranch Filet Mignon | \$89
Roasted Shiitake Mushroom Ragout

Double R Ranch Grilled Filet Mignon | \$92
Blackberry Port Reduction

PLATED DINNER Continued...

VG – Vegan | GF – Gluten Free

Vegetarian

(Pricing same as selected entrée price)

Cumin Toasted White Bean Cassoulet VG GF

White Bean Puree with Cumin

Red Lentil Shepherd's Pie VG

Sweet Peas, Carrots, Whipped Cauliflower

Roasted Vegetable Medley VG GF

Brown Rice, Quinoa, Yukon Gold, Zucchini, Asparagus, Cabbage, Vegetable Reduction

Desserts

- Black Forest Cake
- Chocolate Mousse Cake
- Chocolate and Raspberry Mousse Cake
- Chocolate Swirl Chuckanut Bay Cheesecake
- Fruit Tart
- Jamaican Rum Carrot Cake
- Lemon Meringue Tart
- New York Style Chuckanut Bay Cheesecake
- Opera Layered Coffee Sponge Cake
- Pear and Caramel Mousse Cake
- Red Velvet Cake
- Strawberry Layer Cake
- Vanilla Bean Panna Cotta, Port Poached Cherries
- Washington Apple Tart with Caramel and Crème Anglaise

Gluten-free Dessert Options

- Chocolate Raspberry Dome
- Chocolate and Caramel Mousse
- Marjolaine
- Tiramisu

For all buffet meal functions of less than 25 guests, a \$50 service fee will apply. All food, beverage and room rental are subject to tax (10.25%) and a taxable 25% service charge. 71% of service charge is distributed to banquet associates. Pricing and fees are subject to change.

DINNER BUFFET

VG – Vegan | GF – Gluten Free

All buffets are accompanied with:

- 2 Hours of Service with a 30 Person Minimum Guarantee
- Assorted Rolls and Butter
- Two Starter Selections
- Two Side Selections
- Chef's Selection of Seasonal Vegetables VG GF
- Dessert Display
- Starbucks Coffee, Teavana Teas and Iced Tea

Two Entrées | \$85 per person

Three Entrées | \$89 per person

Four Entrées | \$96 per person

Starters

- Pacific Northwest Clam Chowder
- Celery Root Chowder with Fried Leeks
- Field Greens with Apples, Roasted Sweet Potatoes, Candied Walnuts, Quinoa and Champagne Vinaigrette
- Caesar Salad, Shaved Parmesan, Garlic Croutons
- Ruby Red Beets, Frisée, Fig- Mascarpone, Spiced Pear Vinaigrette GF
- Young Greens, Strawberries, Sheep's Milk Feta, Candied Almonds and Blueberry Vinaigrette
- Roasted Carrots, Butternut Squash, Pepitas, Chia Seeds, Watercress, Grape Vinaigrette

Sides

- Roasted Garlic Mashed Cauliflower GF
- Cheese and Chive Mashed Potatoes
- Cauliflower Feta Mash
- Herb Roasted Fingerling Potatoes
- Sweet Potato Hash
- Truffle Parmesan Risotto
- Wild Rice Pilaf with Dried Fruits
- Quinoa and Bulgur Wheat Pilaf
- Wild Cauliflower Black Rice Pilaf with Pomegranate

DINNER BUFFET Continued...

VG – Vegan | GF – Gluten Free

Poultry

Orange Balsamic Roasted Chicken

Candied Orange Glaze

Herb Crusted Chicken

Creamy Braised Leeks

Fish

Grilled Northwest Wild Salmon

Lemon Dill Beurre Blanc

Seared Northwest Wild Salmon

Shiitake Mushrooms, Blistered Tomatoes

Alaskan Halibut

Shallots, Lemon, Cannellini Bean Relish

Beef

Roasted Beef Tenderloin

Mushroom Ragoût, Shiraz Reduction

Chili-Rubbed Hanger Steak

Walla Walla Onions Demi-glace

Pork

Rosemary Garlic Roasted Pork Loin

Walla Walla Onion Confit and Caramelized Washington Pears

Vegetarian

Cumin Toasted White Bean Cassoulet

White Bean Puree with Cumin

Red Lentil Shepherd's Pie VG GF

Sweet Peas, Carrots, Whipped Cauliflower

Roasted Vegetables VG GF

Brown Rice or Quinoa, Yukon Gold, Zucchini, Asparagus, Cabbage, Vegetable Reduction

Ponzu Tofu VG

Seared Tofu, Braised Bok Choy, Long Green Beans, Chinese Cabbage, Citrus Reduction

COLD HORS d'OEUVRE

VG – Vegan | GF – Gluten Free

Four Dozen Minimum | Priced per Dozen

- Mozzarella and Pear Tomato Brochette with Basil Olive Oil | \$52 GF
- Goat Cheese and Roasted Tomato Bruschetta | \$52
- Tabbouleh Filled Cucumber Cups | \$52 VG
- Pear Bruschetta with Gorgonzola and Walnuts | \$54
- Thai Vegetable Summer Rolls, Wrapped in Rice Paper with Sweet Chili Sauce | \$55 VG GF
- Cured Salmon, Dill, Cream Cheese Toasted Baguette | \$58
- Antipasto Kabob, Salami, Mozzarella, Prosciutto, Kalamata Olives, Grape Tomatoes, Balsamic Glaze | \$60 GF
- Smoked Salmon Tartare, Garlic Crema, Cucumber Chip | \$60 GF
- Gerard and Dominique Smoked Salmon Sliders on Brioche with Caper Remoulade and Greens | \$72
- Peppered Beef Carpaccio with Dijonaise and Capers on Olive Bread | \$72
- Avocado Shrimp Crostini | \$76
- Thai Shrimp Summer Rolls Wrapped in Rice Paper with Sweet Chili Sauce | \$78 GF
- Blackened Ahi Spoon with Seaweed Salad | \$80 GF
- Charred Beef Loin with Oregon Blue Cheese on Crostini | \$89
- Assorted Sushi Rolls and Nigiri Sushi | \$90
- Dungeness Crab, Lemon Cream, Toasted Brioche | \$92

HOT HORS d'OEUVRE

VG – Vegan | GF – Gluten Free

Four Dozen Minimum | Priced per Dozen

- Butternut Squash and Goat Cheese Fritters with Aioli | \$56
- Miniature Vegetable Spring Rolls with Soy Ginger Sauce | \$58
- Northwest Mushroom Tart, Beecher's Flagship, Fresh Tarragon | \$58
- Chicken Samosas with Cucumber Raita | \$59
- Chicken, Pork and Shrimp Lumpia with Soy Ginger and Garlic Sauces | \$60
- Chicken Empanada with Avocado Cream | \$60
- Petite Baked Brie en Croûte | \$60
- Miniature Beef Wellington | \$68
- Chili-lime Salmon Brochette with Ponzu Dipping Sauce | \$72 GF
- Steamed Barbeque Pork Buns with Hoisin Sauce | \$72
- Braised Short Ribs Wrapped in Bacon | \$70 GF
- Grilled Shiitake, Tofu, Basil Thai Rolls with Sweet Chili Sauce | \$72 VG GF
- Caribbean Chicken Lollipops with Fruit Compote | \$74
- Double R Ranch Mini Filet of Beef with Roasted Carrot Purée | \$78 GF
- Beef Satay with Curry Dipping Sauce | \$76
- Pork Carnitas Sliders with Pickled Slaw, Cucumbers, Mama's Lil Peppers, Lime Aioli on Brioche Bun | \$78
- Lollipop Lamb Chop with Minted Glace | \$78 GF
- Maple Glazed Duck Breast, Fig Jam, Toasted Brioche | \$78

RECEPTION PLATTERS

VG – Vegan | GF – Gluten Free

Platters | Priced per Person

Assorted Seasonal Vegetables with Dips | \$17

Served with Creamy Pesto and Honey Chipotle Dips

Seasonal Fruit Selection | \$17

Served with Honey Poppy Seed Yogurt Sauce

Pacific Northwest Cheeses | \$23

- Local Artisanal Cheeses to Include: Pike Place Beecher's Marco Polo Cheese, Fresh Cheese Curds, Double Creamed Brie, Rogue Creamery Bleu Cheese
- Grapes and Berries
- Served with Assorted Breads and Water Crackers

Antipasto | \$25

- Mortadella, Salami and Prosciutto
- Marinated Artichokes, Mozzarella
- Plum Tomatoes, Mushrooms, Red Peppers and Black Olives
- Focaccia, Olive Bread, Ciabatta, Black Pepper Croccantini and Olive Oil

Cured Meats and Artisan Cheeses | \$29

- Cured Meats to Include: Prosciutto, Hot Sopressata and Fennel Salami, served with Artisan Breads, Rosemary Croccantini and Grapes

Warm Miniature Sandwiches | \$28

- Pork Carnitas Sliders with Pickled Slaw, Cucumbers, Mama's Lil Peppers, Lime Aioli on Brioche Bun
- Grilled Flat Iron Steak, Peppers and Onions, Beecher's Just Jack Cheese and Horseradish Aioli
- Kale and Quinoa, Wilted Arugula, Scallions and Red Pepper Aioli

Poached King Salmon | \$450 GF

Priced per Salmon (2 Sides), Dill Sauce, Capers, Red Onion, Assorted Rustic Breads and Bagel Chips, Serves up to 40 People

Carving Station Attendant Fee | \$100 All Stations Accompanied with Petite Rolls

Whole Roasted Turkey | \$425 GF

Cranberry Relish, Serves 35 People

Honey Glazed Ham | \$475

Whole Grain Mustard, Serves 50 People

Prime Rib | \$675

Creamy Horseradish, Au Jus and Whole-grain Mustard, Serves 35 People

Beef Tenderloin | \$725

Mushroom Relish, Serves 25 People

RECEPTION STATIONS

VG – Vegan | GF – Gluten Free

Hors d'Oeuvre Stations | Priced per Person ****Attendant Fee per Chef, Upon Request | \$100**

Mediterranean Bar | \$25

- Chickpea Hummus, Avocado Hummus, Feta Cheese and Kalamata Olive Tapenade GF
- Cucumber and Tomato Salad VG GF
- Grilled Pita Bread and Fennel Crackers

Street Tacos/Fajitas | \$27**

- Pulled Smoked Chicken GF
- Chopped Grilled Flat Iron Steak GF
- Served with Guacamole, Chili Pepper Sour Cream, Roasted Tomatillo Salsa
- Pico de Gallo, Onion Cilantro Relish, Fresh Lime
- Warm Flour and Corn Tortillas

Pasta Table | \$28**

Served with Toasted Mozzarella Focaccia Bread with Tomato Basil Relish, Red Pepper Flakes and Parmesan Cheese

Choice of Two:

- **Roasted Vegetable Ravioli**
Butternut Squash Cream
- **Rigatoni**
Roasted Italian Sausage and Basil Pesto
- **Rotini**
Grilled Chicken and Sundried Tomato Sauce
- **Lobster Ravioli**
Creamy Tomato Sauce, Fresh Parsley

RECEPTION STATIONS Continued...

VG – Vegan | GF – Gluten Free

Hors d' Oeuvre Stations | Priced per Person ****Attendant Fee per Chef, Upon Request | \$100**

Risotto Bar | \$25**

- Classic-style Risotto
- Oregon Blue Cheese Crumbles, Crispy Pancetta, Sautéed Mushrooms, Roasted Red Peppers, Grilled Vegetables, Parmesan Cheese and Fresh Chopped Herbs

Flat Bread Table | \$30 - Choose Three

- **Bruschetta**
Tuscan Flat Bread with Tomato, Red Onion, Caper Relish and Fresh Mozzarella Cheese
- **Pear and Fig**
Naan Bread with Garlic Cream, Goat Cheese, Washington Pears and Arugula with Balsamic Syrup
- **Chicken Tandoori**
Indian Flat Bread with Harissa Yogurt, Tandoori Spiced Chicken, Beecher's Just Jack Cheese and Spinach
- **Veal Chorizo**
Herbed Flat Bread with White Bean Hummus, Ground Veal Chorizo, Beecher's No Woman Cheese and Pico de Gallo

Pike Place Discovery | \$60

- **Famous Fish Mongers**
 - Pacific King Salmon Medallions
 - Gerard and Dominique Smoked Salmon with Lemon and Lime Wedges, Dill Lime Caper Ré-moulade
 - Flavored Water Crackers
- **Beecher's Cheese Shop**
 - Beecher's Flagship White Cheddar Cheese, Marco Polo Cracked Pepper Cheese, Beecher's No Woman and Fresh Cheese Curds
 - Array of Artisan Breads
- **Salumi Artisan Cured Meats**
 - Salumi Mole, Hot Sopressata, Fennel Salami and Prosciutto with Dijon and Whole-grain Mustards

RECEPTION PACKAGES

VG – Vegan | GF – Gluten Free

Hors d' Oeuvre Packages | Priced per Person

Cascade | \$48

- Assorted Seasonal Vegetables with Hummus and Dipping Sauces

Choice of Four of the Following Hors d'Oeuvres:

Cold

- Mozzarella and Pear Tomato Brochette with Basil, Olive Oil
- Goat Cheese and Roasted Tomato Bruschetta
- Thai Vegetable Summer Rolls, Wrapped in Rice Paper with Sweet Chili Sauce VG GF
- Smoked Salmon Tartare, Garlic Crema, Cucumber Chips GF

Hot

- Butternut Squash and Goat Cheese Fritters
- Chicken Empanada with Avocado Cream
- Petite Baked Brie en Croûte
- Northwest Mushroom Tart, Beecher's Flagship Cheese, Fresh Tarragon

Rainier | \$58

Antipasto Platter

- Mortadella, Salami and Prosciutto
- Marinated Artichokes, Mozzarella
- Plum Tomatoes, Mushrooms, Red Peppers and Black Olives
- Focaccia, Olive Bread, Ciabatta, Black Pepper Croccantini and Olive Oil

Flat Bread Table – Choose Two:

○ Bruschetta

Tuscan Flat Bread with a Tomato, Red Onion, Capers Relish and Fresh Mozzarella Cheese

○ Veal Chorizo

Herbed Flat Bread with White Bean Hummus, Ground Veal Chorizo, Beecher's Cheese and Pico de Gallo

○ Chicken Tandoori

Indian Flat Bread with Harissa Yogurt, Tandoori Spiced Chicken, Beecher's Just Jack Cheese and Spinach

Choice of Five of the Following Hors d' Oeuvres:

Cold

- Goat Cheese and Roasted Tomato Bruschetta
- Thai Vegetable Summer Rolls, Wrapped in Rice Paper with Sweet Chili Sauce VG GF
- Pear Bruschetta with Gorgonzola and Walnuts
- Blackened Ahi Spoon with Seaweed Salad GF
- Smoked Salmon Tartare, Garlic Crema on a Cucumber ChipGF
- Double Cream Brie, Blackberry Jam, Herb Crostini

Hot

- Miniature Vegetable Spring Rolls with Soy Ginger Sauce
- Northwest Mushroom and Goat Cheese Tartlet with Tomato-basil Relish
- Miniature Beef Wellington
- Beef Satay with Spicy Peanut Sauce

For all buffet meal functions of less than 25 guests, a \$50 service fee will apply. All food, beverage and room rental are subject to tax (10.25%) and a taxable 25% service charge. 71% of service charge is distributed to banquet associates. Pricing and fees are subject to change.

RECEPTION PACKAGES Continued...

VG – Vegan | GF – Gluten Free

Hors d' Oeuvre Packages | Priced per Person

Olympic | \$70

Antipasto Platter

- Mortadella, Salami and Prosciutto
- Marinated Artichokes, Mozzarella
- Plum Tomatoes, Mushrooms, Red Peppers and Black Olives
- Focaccia, Olive Bread, Ciabatta, Black Pepper Croccantini and Olive Oil

Choice of One Station:

****Attendant Fee per Chef, Upon Request | \$100**

- Mediterranean Bar
- Pasta Table**
- Street Tacos Station**

Choice of Five of the Following Hors d'Oeuvres:

Cold

- Butternut Squash and Goat Cheese Fritters
- Chicken Empanada with Avocado Cream
- Petite Baked Brie en Croûte
- Goat Cheese and Roasted Tomato Bruschetta
- Thai Vegetable Summer Rolls, Wrapped in Rice Paper with Sweet Chili Sauce VG GF
- Pear Bruschetta with Gorgonzola and Walnuts
- Blackened Ahi Spoon with Seaweed Salad GF
- Smoked Salmon Tartare, Garlic Crema, Cucumber Chips GF
- Double Cream Brie, Blackberry Jam, Herb Crostini

Hot

- Butternut Squash and Goat Cheese Fritters
- Chicken Empanada with Avocado Cream
- Petite Baked Brie en Croûte
- Miniature Vegetable Spring Rolls with Soy Ginger Sauce
- Northwest Mushroom and Goat Cheese Tartlet with Tomato-basil Relish
- Miniature Beef Wellington
- Beef Satay with Peanut Sauce

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BAR SERVICE

Bartender Charge | \$75 per Hour

Two hour minimum bartender charges are waived based on a minimum per bar revenue of \$250 per hour.

House

Svedka Vodka
McCormick Gin
Jim Beam
Seagrams 7
Grant's Family Reserve
Bacardi Light Dry
Jose Cuervo Gold
Christian Brothers

Premium

Ketel One
Tanqueray England
Jack Daniels
Crown Royal
J & B Rare
Myers's Dark Rum
Cuervo 1800 Reposado
Courvoisier VS

Top Shelf

Belvedere
Bombay Sapphire
Maker's Mark
Crown Royal Special Reserve
Chivas Regal
Mount Gay
Cuervo 1800 Anejo
Hennessy VS

HOSTED

Hosted House Brands Package

Priced per Person based on length of bar service

- First Hour | \$21
- Second Hour | \$16
- Third Hour and On | \$13

Drinks

- House | \$12
- Premium | \$14
- Top shelf | \$15
- Cordials | \$13

Martinis

- House | \$14
- Premium | \$15
- Top shelf | \$16

Domestic | \$8

Budweiser, Bud Light, Coors Light, Miller Lite and O'Douls

Imports and Micro Brews | \$9

Corona, Amstel Light, Redhook ESB, Black Butte, Mirror Pond, Manny's and Pyramid

Wines by the Glass

House | \$12

- Canyon Road Chardonnay
- Canyon Road Pinot Grigio
- Canyon Road White Zinfandel
- Canyon Road Merlot
- Canyon Road Pinot Noir
- Canyon Road Cabernet Sauvignon

Premium | \$15

- Louis Latour Mâcon Villages Chameroy
- Whitehaven Sauvignon Blanc
- WillaKenzie Estate Pinot Gris
- Brown Heritage Cabernet Sauvignon
- Erath Resplendent Pinot Noir

Soft Drinks, Waters, Fruit Juices and Mixers | \$6.75

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CASH

Prices are inclusive of sales tax and are subject to change.

Drinks

- House | \$13
- Premium | \$14
- Top shelf | \$15
- Cordials | \$16

Martinis

- House | \$14
- Premium | \$15
- Top shelf | \$17

Domestic | \$9

Budweiser, Bud Light, Coors Light, Miller Lite and O'Douls

Imports and Micro Brews | \$10

Corona, Amstel Light, Redhook ESB, Black Butte, Mirror Pond, Manny's and Pyramid

Wines by the Glass

House | \$13

- Canyon Road Chardonnay
- Canyon Road Pinot Grigio
- Canyon Road White Zinfandel
- Canyon Road Merlot
- Canyon Road Pinot Noir
- Canyon Road Cabernet Sauvignon

Premium | \$14

- Louis Latour Mâcon Villages Chameroy
- Whitehaven Sauvignon Blanc
- WillaKenzie Estate Pinot Gris
- Brown Heritage Cabernet Sauvignon
- Erath Resplendent Pinot Noir

Soft Drinks, Waters, Fruit Juices and Mixers | \$7.50

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WHITE WINE LIST

Priced per Bottle

Chardonnay

- Canyon Road Chardonnay, CA | \$42
- Columbia Winery Chardonnay, Columbia Valley, WA | \$45
- Merf Chardonnay, Columbia Valley, WA | \$46
- Louis Latour Mâcon Villages Chameroy, Burgundy, France | \$48
- Hartford Court Chardonnay, Russian River, Sonoma, CA | \$62

Sauvignon Blanc

- Canyon Road Sauvignon Blanc, CA | \$42
- Whitehaven Sauvignon Blanc, Marlborough, New Zealand | \$47
- Captûre Tradition Sauvignon Blanc, Sonoma, CA | \$54
- Cape Mentelle Sauvignon Blanc- Semillon, Margaret River, Australia | \$58
- Galerie Naissance Sauvignon Blanc, Napa Valley, CA | \$62

Rose and Blush

- Canyon Road White Zinfandel, CA | \$42
- Columbia Winery Rose | \$45

Other Whites

- Canyon Road Pinot Grigio, CA | \$42
- Cline 'Farmhouse' California White, CA | \$44
- Eroica Riesling, Columbia Valley, WA | \$46
- Westmount Pinot Gris, Willamette Valley, OR | \$50
- Terlato Friuli Pinot Grigio, Friuli, Italy | \$63
- Andrew Murray Enchanté, Santa Ynez Valley, CA | \$65

Sparkling & Champagne

- Domaine Ste. Michelle Cuvée Brut, WA | \$42
- La Marca Prosecco, Italy | \$44
- Amelia Brut Rose, Bordeaux, France | \$58
- Chandon Brut, CA | \$64
- Veuve Clicquot Yellow Label, Épernay, France | \$128
- Cuvée Dom Pérignon, Épernay, France | \$325

RED WINE LIST

Priced per Bottle

Cabernet Sauvignon

- Canyon Road Cabernet Sauvignon, CA | \$42
- Columbia Winery Cabernet Sauvignon, Columbia Valley, WA | \$44
- Barossa Valley Estate, Barossa Valley, Australia | \$48
- Brown Heritage Cabernet, Columbia Valley, WA | \$50
- Louis Martini Cabernet Sauvignon, Sonoma, CA | \$53
- Waterbrook Red Mountain Cabernet Sauvignon, CA | \$60
- Frei Brothers Cabernet Sauvignon, Napa Valley, CA | \$66

Pinot Noir

- Canyon Road Pinot Noir, CA | \$42
- Erath Resplendent Pinot Noir, OR | \$48
- J Vineyards Black Label Pinot Noir, Sonoma, Monterey, Santa Barbara, CA | \$49
- Black Stallion Winery Pinot Noir, Carneros, CA | \$59
- MacMurray Ranch, Sonoma, CA | \$61
- La Crema Ribbon Ridge Pinot Noir, Willamette Valley, OR | \$98

Other Reds

- OZV Zinfandel, Lodi, CA | \$43
- Columbia Winery Red Blend, Columbia Valley | \$44
- Vidal Fleury, Côtes du Rhône, France | \$45
- McManis Merlot, CA | \$50
- Numanthia Termes Tempranillo, Toro, Spain | \$52
- Tenet Pundit Syrah, Columbia Valley, WA | \$57
- Locations WA by David Phinney, WA | \$62
- Penner-Ash Rubeo, Willamette Valley, OR | \$68
- Elsom Cellars Malbec, Columbia Valley, WA | \$84
- Château Cadrans de Lassègue Saint-Émilion Grand Cru, Bordeaux, France | \$86

DISCOVER SOMETHING WONDERFULLY NEW

The Renaissance Seattle Hotel is conveniently located on the corner of 6th Avenue and Madison Street in downtown Seattle. Within walking distance is the Washington State Convention & Trade Center, Historic Pioneer Square, Elliott Bay Waterfront, Seattle Art Museum and a variety of shopping experiences at the world famous Pike Place Market, Nordstrom Flagship Store and Pacific Place. Also nearby are Lumen Field and Event Center – home of the Seattle Seahawks & Seattle Sounders and T-Mobile Park – home of the Seattle Mariners. The Renaissance Seattle Hotel Sales, Catering and Event Management teams are committed to understanding the needs of you and your attendees to ensure flawless execution and excellence throughout every phase of your event. From Certified Meeting Planners to Certified Wedding Planners, our on-property experts will partner with you and offer proactive recommendations and solutions for a seamless experience.

Marriott's vision is to be the first choice for meetings and events worldwide. While others are focused on tables and chairs, Marriott starts with people and the purpose of their meeting. Intuitively we know that people who are gathered for a training session have different needs than those gathered for a networking event.

Other unique and intriguing touches included with your meeting at the Renaissance Seattle Hotel includes the **REN Meetings App**, which allows you to quickly communicate any needs to our Event Operations Team. Ask your Sales or Event Manager for details.



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INFORMATION

Beverage and Food

Due to liability and legal restrictions, no outside beverage and food may be brought into the Hotel. The Hotel reserves the right to charge for any beverages and food supplied in violation of this policy. The Hotel specifically prohibits the removal of food from any catered function by the client or any of the invitees. If alcoholic beverages are to be served on the Hotel premise, the Hotel will Require that all beverages are dispensed by the Hotel servers and bartenders. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person, who, in the Hotel's judgment, appears intoxicated.

Guarantees

To ensure the success of your event, it is necessary that you provide us with the exact number of guests in attendance for each function, at least three (3) business days prior. This number will become your guarantee, not subject to reduction. In lieu of a guarantee, the greater number of your contracted attendance or actual number of guests will become your guarantee. The Hotel will accommodate 5% over your guarantee.

Banquet Menus

Menu selections for all banquet events should be submitted to your event manager a minimum of thirty (30) business days prior to the event start date to ensure our entire staff can adequately prepare to accommodate your needs. Banquet event orders will then be generated by your event manager to review and approve to confirm all event details.

Menu Pricing

We strive to use fresh, local ingredients in preparing your menu. Due to market conditions, menu prices may change without notice unless confirmed by a signed banquet event order.

Service Charge/Tax

All beverage and food will be subject to a taxable 25% service charge (71% of service charge is distributed to banquet associates) and Washington sales tax, currently 10.25%. Service fees and taxes are subject to change without notice. For buffet meal functions of less than 25 guests, a \$50 service fee will apply.

Deposits and Credit

Events are confirmed upon receipt of deposit. Unless prior credit is established, prepayment is required for all events.

INFORMATION Continued...

Parking

Please consult with your Event Manager on any anticipated parking needs for your guests at least one month prior to your event. Rates are inclusive of current tax rate. Prices are subject to change.

PARKING RATES	SELF PARKING	VALET PARKING
Overnight Guest (With In & Out privileges)	\$45.00	\$57.00
Hourly Parking (NO In & Out privileges)		
0 –1 Hour	\$15.00	
1 –2 Hours	\$22.00	
2 –3 Hours	\$29.00	
3 –4 Hours	\$36.00	
4 –7 Hours	\$43.00	
7 –12 Hours	\$50.00	
12 –24 Hours	\$57.00	

Audio Visual

The Renaissance Seattle Hotel's in-house event technology department Encore Global Presentation Services is a full service operation and arrangements can be made by calling 206 694-4985, or your assigned Event manager can help connect you with the team.

Vendor Set-up and Teardown

Exhibit companies, florists, decorators and entertainers must schedule their move-in and move-out times with the appropriate Hotel Event Manager. All move-in and move-out must occur through the appropriate service area. The Hotel cannot be responsible for items left behind. In addition, vendors are responsible for removing their own trash.

Signage/Displays/Damages

Pre-approved signage is permitted in registration areas and immediately outside function rooms. Any additional locations including the Hotel's main lobby must be approved in advance with event management. All signs must be of professional quality. The Hotel will not permit the affixing of anything to the walls, floors, or ceilings of rooms with nails, staples, push pins, tape or any substance. In the event this is done without authorization and any damage is suffered, the cost of repair and/or replacement will be charged to the patron. The Hotel is not responsible for the retention or removal of any signs, banners, and decorations, audio visual or other equipment used in the Hotel. All décor must be approved by the Hotel and all displays or exhibits must conform to the King County fire codes.

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INFORMATION Continued...

Convention Material Storage and Handling

Due to limited storage space, the Hotel requests that shipments not arrive any earlier than three (3) days prior to the group's arrival. If packages are held for more than 72 hours, storage fees will be charged at a rate of \$25 per box for the first day and \$5 per box each day after until the 72 hours prior to the group's arrival. Please advise your Event Manager one month prior to your delivery and set-up schedule, as well as your shipping & receiving needs including the quantity of boxes to be received by the Hotel. Please reference items with the following information:

Event Name - On-Site Contact Name
Date of Event
Renaissance Seattle Hotel
515 Madison Street
Seattle, WA 98104

*Pallets of material are subject to additional storage/delivery fees.

Function Space

The Hotel has reserved adequate function space based on the contracted number of people and set requirements. Should the number of people or set requirements change, the Hotel reserves the right to reassign any or all of the function space to accommodate both the Group and any other group utilizing the facilities and services of the Hotel. The Hotel does not guarantee that event space not outlined on the contractual event agenda will be available.