



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.

Please ask your event coordinator for additional meal requests.

gf Gluten Free S Sustainable VE Vegan V Vegetarian

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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 Tazo teas.
All-natural orange juice.
Butter & preserves.

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

USD 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

Individual Greek yogurt, assorted flavors

Market cut fruit of the season

USD 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

Individual Greek yogurt, assorted flavors

Honeycrisp apple muesli martini gf

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

sweetened cranberry

Market cut fruit of the season

Westin Fresh by The Juicery gf

Beet, apple & pomegranate juice

Kale, spinach, banana, avocado & apple smoothie

USD 42.00

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Plated Breakfast

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo 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

USD 36.00

Tofu & Garden Peas Scramble VE

Impossible patty

Turmeric infused tofu scramble

Roasted garlic & paprika breakfast potato gf

Slow roasted tomato

USD 38.00

NW Frittata gf

Cage free eggs, NW forest mushrooms, chives & goat cheese

Pork sausage links

Breakfast potatoes, "O Brian" style

USD 38.00

Quiche

Rogue gorgonzola & Black Forest ham quiche

Isernio's sage chicken & apple sausage gf

Portobello mushroom Provençal

USD 36.00

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

USD 38.00

Traditional Egg Benedict

Toasted English muffin, Applewood bacon, poached eggs, chive

hollandaise

Roasted fingerling potatoes, rosemary brown butter

USD 39.00

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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

USD 42.00

Painted Hills Beef Short-Rib Hash & Eggs gf

Braised short-rib, poached eggs & Choron sauce

Idaho potato hash, caramelized leek & truffle

USD 44.00

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Breakfast Buffet

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo 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

Cage free fluffy scrambled eggs, garden chives gf

Pork links & rashers of hickory smoked bacon gf

Roasted garlic & paprika breakfast potatoes gf

Market cut fruit of the season

USD 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

Cage free fluffy scrambled eggs, garden chives gf

Isernio's sage chicken & apple sausage & rashers of hickory
smoked bacon gf

Roasted garlic & paprika breakfast potatoes gf

Market cut fruit of the season

USD 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

Bircher muesli martinis, dried Yakima Bing cherries, fireweed

honey, pecans gf

Rogue gorgonzola & Black Forest ham quiche

Isernio's sage chicken & apple sausage gf

Market cut fruit of the season

USD 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

Individual Greek yogurt, assorted flavors

Market cut fruit of the season

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

Isernio's sage chicken & apple sausage gf

Buttermilk pancake, mixed seasonal berry compote

Roasted fingerling potatoes, rosemary brown butter gf

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

A La Carte

Price Per Person

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

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Breakfast Burrito

Price Each

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

Breakfast Sandwiches

Price Each

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

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Brunch

All-natural orange juice

Freshly brewed Starbucks coffee, decaffeinated coffee, selection of Tazo teas

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

USD 65.00

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Morning Break

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo 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
- USD 20.00

Recharge

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

Savor

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

Westin Meetings Bright Breaks

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Rest + Recouperate

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

Energize + Motivate

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

A La Carte Beverages

Price Each

Humm Kombucha

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

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Morning Break Additions

A La Carte

Each

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

A La Carte

Per Dozen

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

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Afternoon Break

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo 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

USD 22.00

Homerun

Jumbo Bavarian pretzels

Mini chicken corn dogs

DIPS

Mac & Jack's beer mustard, peanut butter & bacon, Beecher's cheddar, housemade Sriracha ketchup

Tri color tortilla chips, pico de gallo, jalapeño tomatillo guacamole, cilantro sour cream

USD 22.00

Cinematic

Chili lime potato chips

Truffle & sea salt popcorn gf

Assorted concession candy

Boylan Bottling Co.

Root Beer, Ginger Ale, Crème soda

USD 21.00

We All Scream

Selection of individual Haagen-Dazs ice cream bars

Assorted flavors

Boylan Bottling Co.

Root Beer, Ginger Ale, Crème soda

USD 20.00

Westin Meetings Bright Breaks

Focus + Concentrate

Lemon & dark chocolate pop

Whole wheat & Anacortes smoked salmon pinwheels

Blueberry & soymilk yogurt lassi

USD 21.00

Inspire + Activate

Carrot ginger turmeric shot

Oats & Honey with toasted coconut bars

Pistachio dusted pear & goat cheese pop

USD 22.00

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A La Carte Beverages

Price Each

Humm Kombucha

- Pomegranate lemonade USD 9.50
- Blueberry mint USD 9.50
- Lemon ginger USD 9.50
- Mango passion fruit USD 9.50
- Strawberry lemonade USD 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 USD 13.00
- Roasted garlic hummus & baba ganoush, pita wedges USD 14.00
- Boursin mushroom fondue, goat cheese crumbles, scallions & pita wedges USD 15.00

A La Carte

Price Per Dozen

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

A La Carte

Price Each

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

A La Carte

Price Per Pound

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

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A La Carte Beverages

Coffee Packages Per Person

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas

- Maximum of 30 minutes USD 12.00
- Maximum of 4 hours USD 20.00
- Maximum of 8 hours USD 26.00

Beverages

Per Gallon

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

Beverages

Per Each

- Assorted Pepsi soft drinks, Perrier & Aquafina USD 7.00
- San Pellegrino USD 7.00
- Acqua Panna USD 8.00
- Individual bottled juices, assorted flavors USD 7.00
- Boylan Bottling Co. - Root Beer, Ginger Ale, Crème soda USD 8.00
- Red Bull USD 9.00

Beverage Packages Per Person

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas, assorted Pepsi soft drinks, Perrier & Aquafina

- Maximum of 30 minutes USD 16.00
- Maximum of 4 hours USD 24.00
- Maximum of 8 hours USD 36.00

CQ Infused Waters 75/gallon

Minimum **three** gallons per flavor

- Lemon, cucumber & mint USD 75.00
- Mango, apple & lime USD 75.00
- Blackberry, lemon & ginger USD 75.00
- Peach, blueberry & thyme USD 75.00
- Red raspberry, orange & pomegranate USD 75.00
- Strawberry & basil USD 75.00

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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 Tazo teas.

Fresh baked rolls & butter.



Starters

Select One

Lemon Scented Spinach Salad gf VE

Candied walnuts, cranberries, julienne carrots & raspberry vinaigrette

Bibb Lettuce gf

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

Mt. Vernon Greens V S

Goat cheese crostini, roasted roma tomato & basil vinaigrette

Creamy Asparagus Bisque V

Fresh chervil & nutmeg

Please ask your event coordinator for additional meal requests.

gf Gluten Free S Sustainable VE Vegan V Vegetarian

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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

USD 53.00

Cascabel Dusted Chicken Breast

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

USD 54.00

Tomato & Fennel Roasted Arctic Char

Green beans & caramelized shallots, lemon thyme beurre noisette

USD 55.00

Grouper Fillet gf

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

USD 53.00

Almond Butter Crusted Steelhead gf

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

USD 55.00

Seared Beef Sirloin

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

USD 57.00

Rosemary Roasted Striploin of Beef

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

USD 59.00

Grilled Ratatouille Vegetable Terrine gf VE

Tomato coulis

USD 52.00

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Roasted Vegetable Strudel V

Sautéed spinach, haricot verts & red pepper coulis

USD 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

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 Tazo teas.

Fresh baked rolls & butter.

Starters

Select One

Organic Field Greens gf V

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

Endive, Arugula & Apple Salad gf V

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

Baby Cos Lettuce gf V

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

Romaine Hearts gf V

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

Cream of Celery Root & Cauliflower gf V

Butternut Squash Puree gf V

Pumpkin seeds, coriander crème

Cream of NW Forest Mushroom V

Thyme crème

Entrees

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Select One

Herb Roasted Chicken

Achiote cream sauce, creamy mascarpone polenta, roasted root vegetable

USD 53.00

Pan Seared Chicken Breast

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

USD 53.00

Seared Pacific Salmon Fillet gf

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

USD 55.00

Slow Roasted Salmon Fillet

Lentil cassoulet, fall vegetables, cardamom butter sauce

USD 55.00

Ginger Beer Marinated Pork Tenderloin

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

USD 55.00

Grilled Marinated Flat Iron Steak

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

USD 59.00

Edamame & Quinoa Rice Cake, Eggplant Ragout V

Roasted butternut squash & maple charred Brussels sprout

USD 52.00

Forest Mushroom Ravioli V

Caramelized leek, pumpkin puree

USD 52.00

Fall/Winter Desserts

Select One

Apple Almond Gratin

Spiced chantilly cream

Cranberry Cake

Cream cheese frosting & caramel drizzle

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Chocolate Fudge Torte

Espresso ganache & fresh raspberries

Chocolate Peppermint Pots De Creme

Mandarin oranges

Pear Cranberry Streusal Tarts

Ginger spiced crème anglaise

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Chilled Plated Lunch

Two-course plated lunch, select one entrée & one dessert.

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

Fresh baked rolls & butter.

Entrees

Select One

Guajillo Chile Rubbed Chicken Breast with Fresh

Cilantro

Black bean & avocado salad, Bibb lettuce, bacon lardon's, tequila honey lime dressing

USD 45.00

Cumin Spiced Chicken Breast gf

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

USD 46.00

Orange & Thyme Brined Chicken Breast gf

Wild rice salad, grilled balsamic Mediterranean vegetables, raspberry vinaigrette

USD 46.00

Miso & Lime Marinated Salmon

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

USD 48.00

Torch Seared Ahi Tuna

Yuzu infused, shiitake, daikon & wakame salad, edamame aioli

USD 53.00

Dungeness Crab Cobb gf

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

USD 56.00

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Chimichurri Chicken & Pan Roasted Salmon

Israeli cous cous, cilantro & lime, grilled seasonal vegetables

USD 48.00

Pernod Poached West Coast Salmon gf S

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

USD 48.00

Molten Goat Cheese Portobello Mushroom gf

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

USD 43.00

Beefsteak Tomato & Buffalo Mozzarella Salad gf V

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

USD 46.00

Long Peppercorn Crusted Beef Striploin

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

USD 50.00

Togarashi Spiced Tofu V

Soba noodle salad, spring mix, ponzu dressing

USD 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 USD 2.00

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Lunch Buffet

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo 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

Please ask your event coordinator for additional meal requests.

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Pacific NW*

Puget Sound

Northwest seafood chowder, chive & roasted garlic

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

USD 64.00

Non-Featured Menu Selection

Additional per person USD 4.00

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Lunch Buffet

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Non-featured menus are available at \$68/person.

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

Tuesday

Pranzo*

Roasted tomato & basil infused vodka bisque gf VE

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

USD 64.00

Non-Featured Menu Selection

Additional per person USD 4.00

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Lunch Buffet

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

Wednesday

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Yucatan*

Tortilla soup V

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

USD 64.00

Non-Featured Menu Selection

Additional per person USD 4.00

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Lunch Buffet

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas

Featured menus of the day are priced at \$64/person.

Non-featured menus are available at \$68/person.

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

Thursday

Thursday Grill*

Seasonal mix greens with avocado ranch

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

USD 64.00

Non-Featured Menu Selection

Additional per person USD 4.00

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Lunch Buffet

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas

Featured menus of the day are priced at \$64/person.

Non-featured menus are available at \$68/person.

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**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

USD 64.00

Non-Featured Menu Selection

Additional per person USD 4.00

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Sandwich Buffet

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas

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

USD 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

USD 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

USD 48.00

Roast Beef with Cheddar Sandwich

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

USD 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

USD 48.00

Honey Mustard Chicken Club Sandwich

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

USD 48.00

Thai Chicken Wrap

Asian spiced chicken, carrot, edamame, cabbage and Thai peanut sauce

USD 48.00

Vegan Mediterranean Wrap

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

USD 48.00

Salads

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Antipasto Salad

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

USD 48.00

Caesar Chicken Salad

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

USD 48.00

Thai Chicken Salad

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

USD 48.00

Greek Salad

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

USD 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 USD 3.00
- Upgrade to sparkling water USD 2.00
- Add a starter course to your Hot Plated Lunch to make it a 4-course meal USD 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 Tazo teas

Fresh baked rolls & butter



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
USD 78.00

Chili Dusted Chicken Breast

Sweet corn & bell pepper risotto, achiotte sauce
USD 78.00

Ginger & Green Olive Crusted Pacific Bass

Chickpea & quinoa pilaf, haricot verts, oven-dried tomato, Romesco sauce
USD 80.00

Tomato & Fennel Crusted Arctic Char

Green beans & caramelized shallots, lemon thyme butter sauce
USD 86.00

Slow Roasted Steelhead Salmon gf

Green pea & mint risotto, heirloom tomato ratatouille, spring vegetables
USD 86.00

Grilled Flat Iron Steak & Sea Scallop gf

Sautéed Swiss chard, tomato nage, lentil succotash
USD 94.00

Pan Seared Beef Tenderloin

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

Baked Eggplant Provençal VE

Smoked tomato & thyme coulis, tofu fries
USD 78.00

Miso Glazed Tofu V

Tempura asparagus, stir fry vegetables, edamame
USD 78.00

Please ask your event coordinator for additional meal requests.

gf Gluten Free S Sustainable VE Vegan V Vegetarian

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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

Please ask your event coordinator for additional meal requests.

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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

USD 4.00

Tomato Tartar gf V

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

USD 6.00

Lobster & Papaya Stack gf

Braised salsify, tomatoes, avocado, mache

USD 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

USD 5.00

Upgrade your sorbet into individual ice sculptures

USD 8.00

Upgrade to a Macrina bread selection with housemade lavosh

USD 3.00

Upgrade to sparkling water

USD 2.00

Please ask your event coordinator for additional meal requests.

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

USD 10.00

French serve your soup course

USD 2.00

Please ask your event coordinator for additional meal requests.

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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 Tazo 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

Entrees

Select One

Please ask your event coordinator for additional meal requests.

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Draper Valley Farms Chicken Breast gf

Beet pave, braised savoy cabbage, apple pancetta butter

USD 78.00

Papaya & Chili Crusted Steelhead Salmon gf

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

USD 86.00

Grilled Flat Iron Steak gf

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

USD 90.00

Hazelnut Crusted Beef Fillet gf

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

USD 96.00

Grilled Flat Iron Steak & Pomegranate Glazed Steelhead Salmon gf

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

USD 96.00

Roasted Root Vegetable Pot Pie V

Puff pastry, fresh thyme

USD 78.00

Chicken Saltimbocca gf

Fresh sage, prosciutto, pomme lyonnaise, roasted winter vegetables, sauce Arrabiata

USD 79.00

Harissa Coated Halibut gf

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

USD 88.00

Grilled Fillet of Beef gf

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

USD 96.00

Immortal IPA Braised Short Rib & Tiger Prawn gf

Parsnip puree, aged cheddar dauphinoise, roasted root vegetables

USD 96.00

Grilled Beef Tenderloin & Beurre Blanc Roasted Halibut gf

Pumpkin puree, pomegranate bordelaise, sautéed vegetables

USD 100.00

Roasted Butternut Squash Ravioli V

Brown butter sage sauce, balsamic reduction

USD 78.00

Please ask your event coordinator for additional meal requests.

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Desserts

Select One

Gingerbread Trifle

Cognac cream & caramel pears

Black & White Chocolate Mousse gf

Toasted hazelnuts & fresh raspberries

Pumpkin Crème Brulee gf

Cranberry compote, cinnamon cream

Bruleed Champagne Sabayon

Over mixed berries & red velvet cake cubes

Apple Walnut Cake

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

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

USD 4.00

Jumbo Tiger Prawn gf

Yuzu & red chile escabeche, baba ganoush, papaya pico

USD 5.00

Immortal IPA Braised Short Rib

Forest mushroom polenta, molten camembert cheese, spring carrot hay

USD 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

USD 5.00

Upgrade your sorbet into individual ice sculptures

USD 8.00

Upgrade to a Macrina bread selection with housemade lavosh

USD 3.00

Upgrade to sparkling water

USD 2.00

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

USD 10.00

French serve your soup course

USD 2.00

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Dinner Buffet

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo 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

USD 88.00

Invent Your Own \$94

Choice of 3 of each;

Starter, Entrée, Accompaniment & Dessert

USD 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

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

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

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

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas

Fresh baked rolls & butter

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

USD 96.00

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Holiday Dinner

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas

Fresh baked rolls & butter

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

USD 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"

USD 98.00

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Reception

Cold Canapes

All prices per each unless otherwise specified.



Pear & Blue Cheese Truffle V

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

USD 6.00

Eggplant Tapenade with Goat Cheese Crostini V

Roasted eggplant, peppers and basil with whipped goat cheese crostini

USD 6.00

Heirloom Tomato & Buffalo Mozzarella Skewer V

Basil infused heirloom tomato & mozzarella and balsamic drizzle

USD 6.00

Edit footnote

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

Hummus, paprika, olive oil & pita
USD 6.00

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

Julienne pickled vegetable rolled in
rice roll, chili sauce
USD 6.00

Stuffed Apricot Lollipop V

Sundried apricot, whipped goat
cheese, topped with pecans
USD 6.00

**Traditional Gazpacho Shot gf
VE**

Tomato, cucumber gazpacho, tabasco
splash
USD 6.00

**Dungeness Crab California
Roll S**

Cucumber, Nori, pickled ginger
USD 7.00

**NW Smoked Salmon
Pinwheel S**

Fresh smoked salmon with dill &
capers on pumpernickel
USD 7.00

Spicy Shrimp

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

**Chopped Chicken Salad Mini
Tartlet**

Roasted chicken, celery, iceberg
salad in a mini tartlet
USD 7.00

**Teriyaki Chicken on Rice
Rolls Crisp**

Tender chicken breast with teriyaki
glaze on crispy rice base
USD 7.00

**Seared Rare Beef with
Horseradish Cream**

Seared rare beef sliced with
horseradish cream cheese on a
marble rye crouton
USD 8.00

**Seared Ahi Tuna & Braised
Pineapple Skewer**

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

Niman Ranch Beef Tartar S

Quail egg, capers & shallot
USD 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

USD 6.00

Mini Vegetable Spring Roll V

Garlic chili sauce

USD 6.00

Garam Masala Vegetable Samosa V

Sweet pea and potato

USD 6.00

Baked Feta Cheese and Sundried Tomato Phyllo Rolls V

USD 6.00

Three Cheese Quesadilla V

Jalapeño pepper jack

USD 6.00

Baked Spinach Pesto Puffs V

Walnut, aged parmesan

USD 6.00

Pan Seared Thai Vegetable Pot Sticker V

Fresh cilantro

USD 6.00

Baked Wild Mushroom Phyllo Triangle V

Asiago cheese

USD 6.00

Baked Portobello Mushroom Empanada V

USD 6.00

Manchego Beef Burrito

Five spiced

USD 7.00

[Edit footnote](#)

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[gf](#) Gluten Free [S](#) Sustainable [VE](#) Vegan [V](#) Vegetarian

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Arancini V

Smoked tomato coulis

USD 6.00

Stuffed Artichoke Beignets V

Cream cheese, smoked tomato coulis

USD 6.00

Chili Lime Chicken Kabob gf

Lime cream

USD 7.00

Breaded Crab Mushroom Caps

Tarragon cream

USD 7.00

Peking Duck Rolls

Hoisin sauce

USD 7.00

Pork Potsticker

Teriyaki sauce

USD 6.00

Dungeness Crab Cake S

Chipotle remoulade

USD 8.00

Curried Potato & Peas Dumplings VE

Tamarind & mint

USD 6.00

Beef Kabob Pepper and Onion gf

Cilantro chimichurri

USD 7.00

Sonoran Chicken Quesadilla Triangle

Zesty tomato salsa

USD 7.00

Bacon Wrapped Casino Shrimp

Smoked gouda cheese fondue

USD 7.00

Buffalo Chicken Spring Roll

Blue cheese sauce

USD 7.00

Tempura Shrimp

Ponzu dipping sauce

USD 7.00

Mini Beef Wellington

Béarnaise sauce

USD 8.00

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Lemongrass & Teriyaki Glazed Pork Belly gf

Stone fruit chutney

USD 8.00

Grilled Lamb Chop

Lemon, garlic and herbs

USD 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 USD 9.00
- Honey peppered chicken banh-mi bites USD 9.00
- Togarashi spiced lobster & mango salad, pickle ginger aioli gf USD 9.00
- Ahi tuna poke, marinated jicama & avocado gf USD 9.00
- Bacon blue devilled quail egg, shallot jam gf USD 9.00
- Kalbi marinated beef rice roll gf USD 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 USD 18.00

Small Plate Composed Dishes - Hot

Minimum order of 25 per selection

Price Each

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

Fromage

Domestic & International cheese display

Grape clusters & fresh strawberries

Assorted breads & crackers

(based on 3 ounces per person)

USD 20.00

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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 USD 16.00

Vegetable Crudite V

Raw, cut seasonal vegetables

Sriracha ranch dip

USD 12.00

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 USD 7.00

Charcuterie

Selection of artisan cured meats & Beecher's cheeses

Kalamata & green olives

Macrina breads & housemade fennel seed lavash

Deschutes IPA mustard

USD 28.00

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 USD 190.00

Sushi - Nigiri

Minimum order of three dozen

Nigiri:

Salmon Yellow tail

Ebi & eel

Pickled ginger, soy sauce & wasabi

Per piece USD 8.00

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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)

USD 25.00

Polenta Martini Bar

Polenta

Pulled beef short rib, crispy bacon, caramelized shallots, blue

cheese, asparagus tips

(based on 2 ounces per person)

USD 21.00

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)

USD 27.00

Chips & Salsa gf

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

Tri color corn chips

USD 18.00

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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

Roasted bell peppers, red onion & cheddar cheese

Guacamole, sour cream & salsa

USD 18.00

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

USD 24.00

“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

USD 21.00

Poutine

Build your own Canadian treat

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

Chipotle braised short rib, maple bacon lardons

USD 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

USD 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

USD 26.00

Carving Stations

Ponderosa Hip of Beef

Macrina rolls, grainy IPA mustard, green peppercorn demi

(serves 125 people)

USD 900.00

Honey Mustard & Pickle Glazed Bone-In Ham

Cherry lamb jus, Macrina rolls

(serves 25 people)

USD 300.00

Pasta

Butternut squash ravioli, brown beurre noisette V

Gorgonzola cream rigatoni, crumbled bacon

Freshly shaved parmesan cheese, crushed pepper flakes

USD 20.00

Orange Thyme Brined Turkey

Cranberry chutney, Kaiser rolls

(serves 25 people)

USD 400.00

Rosemary & Garlic Crusted Prime Rib

Chateau St. Michelle Cabernet jus, Macrina rolls

(serves 25 people)

USD 450.00

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Reception Dessert

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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)

USD 18.00

Pate A Choux

Selection of Eclairs, cream puffs, Paris-brest

(based on 3 pieces per person)

USD 20.00

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)

USD 19.00

Mini Desserts gf

Raspberry crème brulee

Apple almond gratin

White chocolate peppermint parfait

Amaretti cookies

USD 20.00

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Banquet Wine & Spirits

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 Grigio, Magnolia Grove by Chateau St. Jean, Sonoma, California USD 44.00
- Pinot Grigio, Pighin, Friuli-Venezia Giulia, Italy USD 52.00
- Sauvignon Blanc, Dashwood, Marlborough, New Zealand USD 60.00
- Sauvignon Blanc, Wairau River, Marlborough, New Zealand USD 64.00
- Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand USD 64.00
- Sauvignon Blanc, Chateau Ste. Michelle, Columbia Valley, Washington USD 48.00
- Chardonnay, Chateau Ste. Michelle, Columbia Valley, Washington USD 48.00
- Chardonnay, Chateau Ste. Michelle, Indian Wells Columbia Valley, Washington USD 56.00
- Chardonnay, Magnolia Grove by Chateau St. Jean, Sonoma, California USD 44.00
- Chardonnay, Sonoma Cutrer, Russian River Ranches, Sonoma Coast, California USD 64.00
- Riesling, Chateau Ste. Michelle, Columbia Valley, Washington USD 42.00

Red Wine

Per Bottle

- Pinot Noir, Line 39, 39th Parallel, California USD 52.00
- Pinot Noir, Meiomi, Santa Barbara Sonoma, California USD 58.00
- Pinot Noir, Cherry Pie, Santa Barbara Sonoma California USD 58.00
- Pinot Noir, Erath, Willamette Valley, Oregon USD 60.00
- Merlot, Toad Hollow "Richard McDowell's Selection", Sonoma County, California USD 56.00
- Merlot, Magnolia Grove by Chateau St. Jean, Sonoma, California USD 44.00
- Merlot, Chateau Ste. Michelle, Indian Wells, Columbia Valley, Washington USD 56.00
- Red Blend, Troublemaker, Central Coast, California USD 52.00
- Cabernet Sauvignon, Magnolia Grove by Chateau St. Jean, Sonoma, California USD 48.00
- Cabernet Sauvignon, The Hess Collection, Allomi Vineyard, Napa Valley, California USD 60.00
- Cabernet Sauvignon, Justin, Paso Robles, California, USD 60.00
- Malbec, Terrazas de los Andes, Altos del Plata, Mendoza, Argentina, USD 60.00

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Rose

Per Bottle

- Rose, Magnolia Grove by Chateau St. Jean, Sonoma, California USD 44.00
- Rose, Chateau Minuty, M, Cotes De Provence, France USD 48.00
- Rose, Fleurs de Prairie, Cotes De Provence, France USD 48.00

Sparkling

Per Bottle

- Moët & Chandon Brut Impérial, Epernay, France USD 100.00
- Domaine Ste. Michelle Brut, Columbia Valley, Washington USD 48.00
- Prosecco, DOC Mionetto Organic, Treviso, Italy USD 60.00
- Chandon Brut, Yountville, California USD 65.00
- Chandon Rose, Yountville, California USD 75.00

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Hosted beverages are subject to 25% service charge & 10.25% sales tax.

Wine By The Glass

Westin House Hosted

Each

- Chardonnay, Magnolia Grove by Chateau St. Jean Sonoma, California USD 11.00
- Pinot Grigio, Magnolia Grove by Chateau St. Jean Sonoma, California USD 11.00
- Rose, Magnolia Grove by Chateau St. Jean Sonoma, California USD 11.00
- Cabernet Sauvignon, Magnolia Grove by Chateau St. Jean Sonoma, California USD 11.00
- Merlot, Magnolia Grove by Chateau St. Jean Sonoma, California USD 11.00
- Prosecco, DOC Mionetto Organic, Treviso, Italy USD 11.00

Westin House Cash

Each

- Chardonnay, Magnolia Grove by Chateau St. Jean Sonoma, California USD 12.00
- Pinot Grigio, Magnolia Grove by Chateau St. Jean Sonoma, California USD 12.00
- Rose, Magnolia Grove by Chateau St. Jean Sonoma, California USD 12.00
- Cabernet Sauvignon, Magnolia Grove by Chateau St. Jean Sonoma, California USD 12.00
- Merlot, Magnolia Grove by Chateau St. Jean Sonoma, California USD 12.00
- Prosecco, DOC Mionetto Organic, Treviso, Italy USD 12.00

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NW Select Hosted

Each

- Sauvignon Blanc, Chateau Ste. Michelle, Columbia Valley, Washington USD 12.00
- Domaine Ste. Michelle Brut, Columbia Valley, Washington USD 12.00
- Chardonnay, Chateau Ste. Michelle, Columbia Valley, Washington USD 12.00
- Chardonnay, Snoqualmie, Columbia Valley, Washington USD 12.00
- Riesling, Chateau Ste. Michelle, Columbia Valley, Washington USD 12.00
- Pinot Noir, Erath, Willamette Valley, Oregon USD 12.00
- Cabernet Sauvignon, Chateau Ste. Michelle, Columbia Valley, Washington USD 12.00

Westin Premium Hosted

Each

- Sauvignon Blanc, Chateau Ste. Michelle, Horse Heaven Hills, Washington USD 14.00
- Chandon Brut, Yountville, California USD 14.00
- Chardonnay, Chateau Ste. Michelle, Indian Wells, Columbia Valley, Washington USD 14.00
- Pinot Noir, Meiomi, Monterey, Santa Barbara, Sonoma, California USD 14.00
- Malbec, Terrazas de los Andes, Altos del Plata, Mendoza, Argentina USD 14.00
- Cabernet Sauvignon, The Federalist, Lodi, California USD 14.00
- Cabernet Sauvignon, Chateau Ste. Michelle, Indian Wells, Columbia Valley, Washington USD 14.00

NW Select Cash

Each

- Sauvignon Blanc, Chateau Ste. Michelle, Columbia Valley, Washington USD 13.00
- Domaine Ste. Michelle Brut, Columbia Valley, Washington USD 13.00
- Chardonnay, Chateau Ste. Michelle, Columbia Valley, Washington USD 13.00
- Chardonnay, Snoqualmie, Columbia Valley, Washington USD 13.00
- Riesling, Chateau Ste. Michelle, Columbia Valley, Washington USD 13.00
- Pinot Noir, Erath, Willamette Valley, Oregon USD 13.00
- Cabernet Sauvignon, Chateau Ste. Michelle, Columbia Valley, Washington USD 13.00

Westin Premium Cash

Each

- Sauvignon Blanc, Chateau Ste. Michelle, Horse Heaven Hills, Washington USD 15.00
- Chandon Brut, Yountville, California USD 15.00
- Chardonnay, Chateau Ste. Michelle, Indian Wells, Columbia Valley, Washington USD 15.00
- Pinot Noir, Meiomi, Monterey, Santa Barbara, Sonoma, California USD 15.00
- Malbec, Terrazas de los Andes, Altos del Plata, Mendoza, Argentina USD 15.00
- Cabernet Sauvignon, The Federalist, Lodi, California USD 15.00
- Cabernet Sauvignon, Chateau Ste. Michelle, Indian Wells, Columbia Valley, Washington USD 15.00

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Westin House Bar

Westin Bar Brands Hosted

Each

- Jim Beam Bourbon USD 12.00
- Canadian Club Whisky USD 12.00
- Beefeater Gin USD 12.00
- Dewar's Scotch USD 12.00
- Smirnoff Vodka USD 12.00
- Courvoisier VS Cognac USD 12.00
- Jose Cuervo Silver Tequila USD 12.00
- Cruzan Aged Light Rum USD 12.00
- Captain Morgan Spiced Rum USD 12.00

Westin Bar Brands Cash

Each

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- Canadian Club Whisky USD 13.00
- Beefeater Gin USD 13.00
- Dewar's Scotch USD 13.00
- Smirnoff Vodka USD 13.00
- Courvoisier VS Cognac USD 13.00
- Jose Cuervo Silver Tequila USD 13.00
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Premium Selections Hosted

Each

- Jack Daniels Tennessee Whiskey USD 14.00
- Knob Creek Bourbon USD 14.00
- Crown Royal Canadian Whisky USD 14.00
- Bombay Sapphire Gin USD 14.00
- Johnnie Walker Black Label USD 14.00
- Grey Goose Vodka USD 14.00
- Bacardi Superior Rum USD 14.00
- Hennessy V.S.O.P. Cognac USD 14.00
- Patron Silver Tequila USD 14.00

Cordials, Single Malt Scotch & Port Hosted

Each

- Bailey's Irish Cream USD 13.00
- Kahlua USD 13.00
- Glenfiddich 12 Year Old Whisky USD 13.00
- Whidbeys Port USD 13.00

Domestic & Imported Beers Hosted

Each

- Fremont Brewing Lush IPA USD 9.00
- Rogers Pilsner USD 9.00
- Georgetown Bodhizafa IPA USD 9.00
- Blue Moon USD 9.00
- Stella Artois USD 9.00
- Michelob Ultra USD 9.00
- Coors Light USD 9.00
- Truly Hard Seltzer USD 9.00

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Each

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- Kahlua USD 14.00
- Glenfiddich 12 Year Old Whisky USD 14.00
- Whidbeys Port USD 14.00

Domestic & Imported Beers Cash

Each

- Fremont Brewing Lush IPA USD 10.00
- Rogers Pilsner USD 10.00
- Georgetown Bodhizafa IPA USD 10.00
- Blue Moon USD 10.00
- Stella Artois USD 10.00
- Michelob Ultra USD 10.00
- Coors Light USD 10.00
- Truly Hard Seltzer USD 10.00

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Non-Alcoholic Beer Hosted

Each

- Heineken 0.0 USD 9.00

Non-Alcoholic Beer Cash

Each

- Heineken 0.0 USD 10.00

Non-Alcoholic Beverages

Each

- Assorted Pepsi soft drinks USD 7.00
- Perrier USD 7.00
- Aquafina USD 7.00
- San Pellegrino USD 7.00

Acqua Panna

Each

USD 8.00

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THE WESTIN SEATTLE

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