



MARRIOTT
SEATTLE BELLEVUE



EVENTS MENU



CONTINENTAL BREAKFAST

Prices are per guest, based on a 90 minute service & carries no minimum

CONTINENTAL BREAKFAST | \$38.00

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Hot Cocoa, & a Selection of Harney & Sons Teas
Orange, Cranberry, Grapefruit Juice
Seasonal Whole Fruit & Bananas
Freshly Baked Pastries & Muffins
Assorted Breakfast Cereals, Whole, 2%, Skim, & Soy Milk
Individual Greek Yogurts

THE EXECUTIVE CONTINENTAL BREAKFAST | \$42.00

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Hot Cocoa, & a Selection of Harney & Sons Teas
Orange, Cranberry, Grapefruit Juice
Sliced Melon, Seasonal Fruit, Berries
Seasonal Whole Fruit & Bananas
Assorted Breakfast Cereals, Whole, 2%, Skim, & Soy Milk
Build Your Own Parfait | House Granola, Mixed Berries, Greek Yogurt, Toasted Coconut, Dried Fruits
Fresh Bagels, Whipped Plain & Berry Infused Cream Cheeses
Freshly Baked Pastries & Muffins

CONTINENTAL BREAKFAST ENHANCEMENTS

\$6.00 per guest

Steel-cut Oatmeal | Brown Sugar, Raisins, Sliced Almonds, Milk
Cage Free Scrambled Eggs
Crisp Bacon, Pork Sausage Links or Chicken Sausage Links

\$8.00 per guest

French Butter Croissant | Hard Fried Cage Free Egg, Smokehouse Ham, Swiss Cheese
Eggs Benedict Burrito | Scrambled Cage Free Eggs, Canadian Bacon, Spinach, Hollandaise
Open Faced Everything Bagel | Dill Cream Cheese, Smoked Steelhead Lox, Capers, Roasted Tomato
Breakfast "Corndog" | Chicken Sausage, Cornmeal Pancake Batter, Maple Syrup
Broccoli & Cheddar Frittata | Roasted Tomato

\$15.00 per guest

Charcuterie & Cheese | Assorted Local & International Meats & Cheeses

\$24.00 per dozen

Chilled Hard Boiled Cage Free Eggs



Prices are per person, unless otherwise noted. All prices are subject to a taxable service charge (currently 25%) & Sales Tax (currently 10%)

SEATTLE MARRIOTT BELLEVUE

200 110th Ave NE Bellevue, WA 98004 T 425.214.7659

BREAKFAST BUFFET

Requires a minimum of 10 guests. \$125.00 Service charge will be added for groups under this minimum
Some Stations require an Attendant** | Attendant Fee \$175.00

BOUNTIFUL BEGINNINGS BREAKFAST TABLE | \$47.00

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Hot Cocoa, & a Selection of Harney & Sons Teas

Orange, Cranberry, Grapefruit Juice

Sliced Melon, Seasonal Fruit, Berries

Seasonal Whole Fruit & Bananas

Freshly Baked Pastries & Muffins

Assorted Breakfast Cereals, Whole, 2%, Skim, & Soy Milk

Individual Greek Yogurts

Scrambled Cage Free Eggs

Oven roasted Breakfast Potatoes with Fresh Herbs

Choose 2: Hardwood Smoked Bacon, Country Sausage Links, Chicken Sausage Links, or Chorizo Patties

Choose 1: Brioche French Toast, Griddle Pancakes, or Steel-Cut Oatmeal with Raisins, Brown Sugar, Sliced Almonds & Milk

BRILLIANT START BREAKFAST TABLE | \$49.00

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Hot Cocoa, & a Selection of Harney & Sons Teas

Orange, Cranberry, Grapefruit Juice

Sliced Melon, Seasonal Fruit, Berries

Mini Morning Glory Muffins

Build Your Own Parfait | House Granola, Mixed Berries, Greek Yogurt, Toasted Coconut, Dried Fruits

Asparagus, Roasted Tomato & Goat Cheese Frittata

Chicken-Apple Sausage Links

Tofu & Roasted Vegetable Hash

Steel-Cut Oatmeal | Raisins, Dried Blueberries & Honey

BREAKFAST BUFFET ENHANCEMENTS

Cage Free Egg Omelet Station | \$15.00**

Cheddar & Mozzarella Cheeses, Smokehouse Ham, Bacon, Mushrooms, Bell Peppers, Sweet Onions, Spinach & Salsa

Smoked Salmon with Bagel Bites | \$12.00

Whipped Cream Cheese, Capers, Red Onion, Sliced Tomatoes

Belgian Waffle Station | \$14.00**

Berry Compote, Warm Maple Syrup, Whipped Cream

Pancake Station | \$15.00**

Traditional Buttermilk, Sweet Potato & Chef's Seasonal Batter, Blueberries, Strawberries, M&M's, Toasted Coconut,

Seasonal Fruit Compote, Whipped Cream, Maple, Caramelized Pineapple-Jalapeno & Orange-Cardamom Syrups

BYO Breakfast Sandwich Station | \$15.00**

Cage Free Eggs Cooked to Order, Bacon, Canadian Bacon, Turkey Sausage Patty, Cheddar & Pepper Jack Cheeses,

Spinach, Avocado, Roasted Tomatoes, Grilled Biscuit or English Muffin



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PLATED BREAKFAST

Requires a minimum of 10 guests. \$125.00 Service charge will be added for groups under this minimum. All Plated Breakfasts include Orange Juice, Freshly Brewed Regular & Decaffeinated Starbucks Coffee, & a Selection of Harney & Sons Teas, Other Juices Available on Request

TRADITIONAL BREAKFAST | \$36.00

Selection of Breakfast Pastries & Muffins, Butter & Jams
Seasonal Fruit Cup

Scrambled Cage Free Eggs | Herb Roasted Marble Baby Potatoes, Crisp Bacon or Chicken Sausage Links,
Roasted Tomatoes & Green Onions

CINNAMON FRENCH TOAST | \$34.00

Selection of Breakfast Pastries & Muffins, Butter & Jams
Seasonal Fruit Cup

Cinnamon Raisin Brioche | Apple-Blackberry Compote, Crisp Bacon or Chicken Sausage Links,
Warm Maple Syrup

MEDITERRANEAN QUICHE | \$38.00

Selection of Breakfast Pastries & Muffins, Butter & Jams
Individual Yogurt Parfait | Greek Yogurt, House Granola, Mixed Berries

Cage Free Egg Quiche | Butter Crust, Roasted Tomato, Spinach & Feta, Breakfast Potatoes with
Roasted Peppers and Onions

ENHANCEMENTS

Upgrade Fruit Cup To Yogurt Parfait | \$4.00

Add Breakfast Meat | Bacon, Pork Sausage Links, Chicken Sausage Links | \$6.00



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BEVERAGES

Beverage Breaks require no minimum.

PACKAGE BEVERAGE SERVICE

Hot Beverages Include: Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Hot Cocoa (AM) & a Selection of Harney & Sons Teas

Carbonated Beverages include: Pepsi's Collection of Soft Drinks & Bottled Water

1/2 Day Beverage Service

Up to 4 hours of continuous service

Hot Beverages | \$20.00 per person

Hot & Carbonated Beverages | \$26.00 per person

All Day Beverage Service

Up to 8 hours of continuous service

Hot Beverages | \$32.00 per person

Hot & Carbonated Beverages | \$48.00 per person

A LA CARTE BEVERAGES

Starbucks Regular Coffee | \$100.00 per gallon

Starbucks Decaf Coffee | \$100.00 per gallon

Selection of Harney & Sons Teas | \$100.00 per gallon

Orange Juice | \$80.00 per gallon

Iced Tea | \$80.00 per gallon

Lemonade | \$80.00 per gallon

Fruit Punch | \$80.00 per gallon

Pepsi Products | \$6.00 each

Bottled Still Water | \$6.00 each

Coke Products | \$7.00 each

Pellegrino | \$7.00 each

Gatorade Products | \$7.00 each

Pure Life Individual Iced Tea | \$7.00 each

Red Bull Energy Drinks | \$7.00 each

Monster Energy Drinks | \$7.00 each

Starbuck's Frappuccino and Double Shots | \$7.00 each

Assorted Naked Brand Fruit Smoothies | \$7.00

Coconut Water | \$7.00 each



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BREAK PACKAGES

Breaks require 10 Person Minimum

AM BREAKS

THE LOCAL | \$26.00

Macrina Bakery Apple Cinnamon Rolls
Sahale Snack Packs
Apple Wedge | Almond Butter, Granola
Blazing Bagel Bites | Smoked Steelhead
Cream Cheese, Green Onions

HEALTH NUT | \$26.00

Assorted Clif & Kind Bars
House Made Seasonal Smoothies
BYO Parfait | House Granola, Mixed Berries,
Greek Yogurt, Toasted Coconut
Seasonal Whole Fruit

THE STANDARD | \$24.00

Sliced Seasonal Fruit & Berries
Assorted Mini Muffins
Assorted Clif & Kind Bars

CHEF'S SPECIALTIES | \$28.00

House Made Mini Donuts
Designer Trail Mix Station | Sweet & Spicy,
Energize Blend, PNW Mix
Chef's Seasonal Elixirs

PM BREAKS

ROAD TRIP | \$26.00

Mini Turkey Corndog | Mustard
Cheddar Cheese Stuffed Soft Pretzels
Individual Bags of Beef Jerky
Assorted Gummy Candies

EMERALD CITY | \$28.00

Whole Green Apples & Pears
Naked Brand Green Machine Smoothies
Sahale Snack Packs
Seattle Chocolate jcoco** Bars

**at jcoco chocolate, every time you purchase jcoco, they donate fresh servings of food to those in need through partnerships with food banks in Washington, California and New York.

ONE BAR = ONE SERVING IN NEED.
#CHOCOLATEFIGHTSHUNGER

DIPS | \$28.00

Roasted Garlic Hummus | Pita Chips & Celery
Sriracha Garlic & Loaded Baked Potato |
House Made Potato Chips
Hazelnut Mousse | Strawberries & Graham Crackers

SWEET & SALTY | \$25.00

Truffle-Sea Salt & Sweet Corn
Wasabi-Soy Cashews & Candied Almonds
Chocolate Dipped Pretzel Sticks

CHEF'S CORNER | \$28.00

Assorted House Made Cereal Bars
House Made Marshmallows | Fruit Coulis
Jalapeno Bagel Bite | Speck Ham, Salt Blade Chorizo,
Avocado, Arugula
Chef's Seasonal Elixirs



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A LA CARTE BREAKS

Breaks require no minimum.

SNACKS

Assorted Bagels with Whipped Cream Cheese | \$60.00 per dozen

Assorted Bakery Fresh Muffins Or Breakfast Pastries | \$50.00 per dozen

BYO Parfait | Granola, Mixed Berries, Greek Yogurt, Toasted Coconut, Dried Fruits | \$14.00 per person

Sliced Seasonal Fruit and Berries | Honey-Lime Greek Yogurt | \$15.00 per person

Individual Greek Yogurts | \$5.00 each

Seasonal Whole Fruit | \$5.00 each

Assorted Clif & Kind Bars | \$6.00 each

House Made Mini Donuts | \$60.00 per dozen

Ball Park Pretzels | Whole Grain Mustard | \$50.00 per dozen

Home Baked Cookies | \$50.00 per dozen

Brownies & Blondies | \$50.00 per dozen

Lemon Bars | \$50.00 per dozen

Tortilla Chips | Salsa & Queso \$15.00 per person

Roasted Garlic Hummus | Pita Chips & Celery Sticks | \$15.00 per person

House Made Potato Chips | Sriracha Garlic & Loaded Baked Potato Dips | \$15.00 per person

Designer Trail Mix Station | Sweet & Spicy, Energize Blend, PNW Mix | \$15.00 per person

Assorted Candy Bars | \$6.00 each

Bags of Chips/Pretzels/Popcorn | \$6.00 each

Sahale Snack Packs | \$6.00 each

Individual Bags Beef Jerky | \$8.00 each



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PLATED LUNCH

Requires a minimum of 10 guests. \$125.00 Service charge will be added for groups under this minimum. All Plated Lunches, include 3 courses, Artisanal Bread & Sweet Butter, Freshly Brewed Regular & Decaffeinated Starbucks Coffee, & a Selection of Harney & Sons Teas

FIRST COURSE | SELECT ONE

Baby Field Greens Salad | Grape Tomatoes, English Cucumber, Julienne Rainbow Carrots, Ranch Dressing

Baby Spinach Salad | Candied Walnuts, Strawberries, Gorgonzola, Balsamic Vinaigrette

Greek Salad | Heirloom Tomato, English Cucumber, Feta, Arugula, Kalamata Olive Vinaigrette

Chef's Seasonal Soup

Northwest Clam Chowder

MAIN COURSE | SELECT ONE CHILLED OR HOT ENTRÉE

CHILLED ENTRÉES

Traditional Cobb Salad | Chopped Romaine & Iceberg, Diced Grilled Chicken, Gorgonzola, Chopped Bacon, Diced Tomato, Hard Boiled Egg, Avocado Ranch | **\$45.00**

Grilled Chicken Caesar Salad | Sliced Chicken, Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing | **\$45.00**

HOT ENTRÉES

Garlic Roasted Chicken | Smashed Fingerling Hash, Roasted Broccolini, Smoked Tomato Jam | **\$49.00**

Cilantro Grilled Chicken Breast | Sweet Corn Risotto, Heirloom Carrots, Tomatillo Salsa | **\$50.00**

Grilled Petit Filet | Parsnip & Potato Puree, Wilted Rainbow Chard, Roasted Mushroom Ragout | **\$57.00**

Pan Seared Salmon | Roasted Brussel Sprouts & Butternut Squash, Truffle-Honey Glaze | **\$54.00**

Oatmeal Crusted Trout | Coconut Scented Basmati Rice & Chickpeas, Pickled Cauliflower Relish, Charred Jalapeno-Sage Butter | **\$52.00**

VEGETARIAN SELECTIONS | SELECT ONE

Eggplant Rollatini | Ratatouille, Goat Ricotta, Herb Polenta, Smoked Tomato

Stuffed Portabella | Farro, Butternut Squash, Kale, Pomegranate Arils, Balsamic Fig Pesto

DESSERT | SELECT ONE

Alaska Silk Pie Co. Key Lime "Pie" | Almond Shortbread Crust, Key Lime Silk, White Chocolate

Tiramisu | Espresso Sponge Cake, Mascarpone Cream, Cocoa, Ladyfinger Crisp

Alaska Silk Pie Co. Black Forest Tower | Devil's Food Cake, Kirsch Marinated Cherries, Dark Chocolate Silk



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BUFFET LUNCH COLD

Requires a minimum of 20 guests. \$125.00 Service charge will be added for groups under this minimum. Includes Artisanal Bread & Sweet Butter, Freshly Brewed Regular & Decaffeinated Starbucks Coffee, & a Selection of Harney & Sons Teas. Enjoy a \$5.00 price reduction if your event falls on a Value Day.

THAT'S A WRAP | \$60.00

MONDAY & THURSDAY VALUE DAY PRICE | \$55.00

Chef's Seasonal Soup

Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Baby Spinach Salad | Strawberries, Candied Pecans, Red Onion, Balsamic Vinaigrette

Curried Chicken Salad Wrap | Cashews, Watercress, Apricots, Greek Yogurt Dressing

Grilled Vegetable Wrap | Spinach, Roasted Garlic Hummus

"Muffuletta" Wrap | Salami, Ham, Capicola, Provolone, Giardiniera Relish

Togarashi Spiced Ahi Tuna Wrap | Arugula-Napa Cabbage Slaw, Wasabi-Soy Aioli

Kettle Chips

Assorted Baby Cakes & Seasonal Fruit Tarts

THE SANDWICH SHOP | \$60.00

TUESDAY & FRIDAY VALUE DAY PRICE | \$55.00

Chef's Seasonal Soup

Traditional Chopped Cobb | Smoked Bacon, Tomatoes, Chopped Egg, Crumbled Bleu Cheese, Italian Dressing

Baby Marble Potato Salad | Green Onions, Celery, Dill-Grain Mustard Vinaigrette

Apple & Fennel Slaw | Citrus-Jalapeno Dressing

Roasted Turkey | Arugula, Roasted Tomatoes, Gouda, Avocado Aioli, Croissant

Roast Beef | Spinach, Balsamic Onions, Blue Cheese Aioli, Herb Focaccia

Open Faced Shrimp Salad Sandwich | Bibb Lettuce, Tomato, Saffron Aioli, Brioche Roll

Open Faced Chickpea Cake | Tomato Jam, Roasted Wild Mushrooms, Green Onions

Chocolate Caramel Tarts & Key Lime Tarts

SPUD BAR | \$60.00

THURSDAY VALUE DAY PRICE | \$55.00

Chef's Seasonal Soup

Romaine & Baby Kale | Roasted Beets, Candy Walnuts, Goat Cheese, Apple Cider Vinaigrette

Soba Noodle Salad | Cucumbers, Peppers, Edamame, Rainbow Carrots, Snow Peas, Pickled Ginger Vinaigrette

Quinoa & Sorghum Salad | Watercress, Dried Cherries, Shredded Kale, Radish, Lemon-Rosemary Vinaigrette

Herb Grilled Chicken Breast | Roasted Portabella Mushrooms

Baked Potato Bar

Idaho & Sweet Potatoes | Beef Chili, Shredded Cheddar, Sour Cream, Green Onions, Whipped Cinnamon Butter

Seasonal Bread Pudding & Mini Chocolate Banana Pies



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BUFFET LUNCH HOT

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MT. VESUVIUS | \$63.00

MONDAY VALUE DAY PRICE | \$58.00

Classic Tomato Bisque

Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Caprese Salad | Fresh Mozzarella, Heirloom Grape Tomatoes, Arugula, Balsamic Syrup & Truffle Oil

Romanesco, Green Bean & Butternut Squash Salad | Lemon-Basil Vinaigrette

Shrimp & Clam Paradelle Pasta | Roasted Tomato-Fennel Pesto

Garlic Roasted Chicken | Balsamic Roasted Mushroom & Fig Ragout

Black Truffle Risotto | Shaved Parmesan

Tuscan Ratatouille | Eggplant, Squash, Tomato, Roasted Garlic

Garlic Cheese Breadsticks

Assorted Alaska Silk Pie Co. Dessert Bites & Mini Cannoli

MT. OLYMPUS | \$68.00

TUESDAY VALUE DAY PRICE | \$63.00

Italian White Bean & Kale Soup

Romaine & Watercress Salad | Pomegranate Arils, Charred Fennel, Roasted Pine Nuts, Blood Orange Vinaigrette

Greek Salad | Cucumbers, Tomatoes, Olives, Feta, Red Onion, Lemon Vinaigrette

Mediterranean Quinoa Salad | Diced Red Onion, Bell Peppers, Kalamata Olives, Herbed Vinaigrette

Spanish Paella | Chicken, Chorizo, Shrimp, Spanish Olives, Peas

Grilled Flank Steak | Puttanesca Sauce

Falafel Cakes | Roasted Baby Peppers, Minted Romesco, Tzatziki

Roasted Seasonal Vegetables | Pomegranate-Balsamic Reduction

Assorted Macaroons & Lemon Tarts

MT. SAINT HELEN'S | \$68.00

WEDNESDAY VALUE DAY PRICE | \$63.00

Northwest Clam Chowder

Seasonal Greens | Blackberries, Candied Walnuts, Goat Cheese, Blackberry-Balsamic Vinaigrette

Roasted Asparagus & Wild Mushroom Salad | Bell Peppers, Red Onions, Roasted Tomato-Truffle Vinaigrette

Quinoa & Sorghum Salad | Watercress, Dried Cherries, Shredded Kale, Radish, Lemon-Rosemary Vinaigrette

Oven Roasted Chicken | Caramelized Onion & Apple Jam

Pan Seared Steelhead | Huckleberry Relish

Farro Pilaf | Rainbow Chard, Roasted Butternut Squash

Glazed Baby Carrots & Roasted Brussel Sprouts

Artisan Rolls and Sweet Butter

Mini Apple Pie & Espresso Eclairs



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BUFFET LUNCH HOT

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MT. HOOD | \$68.00

THURSDAY VALUE DAY PRICE | \$63.00

Chef's Seasonal Soup

Baby Kale & Arugula Salad | Sliced Almonds, Goat Cheese, Dried Blueberries, Balsamic Vinaigrette

3 Bean Salad | Garbanzo, Black & Green Beans, Grape Tomatoes, Red Onion, Yellow Peppers. Citrus-Thyme Vinaigrette

Grilled Broccolini Salad | Apples, Apricots, Lemon-Poppyseed Dressing

Grilled Herb Marinated Chicken | Blueberry-Basil Salsa, Honey-Lavender Jus

Seared Arctic Char | Orange-Charred Fennel Salad, Ginger Gastrique

Brown Butter Gnocchi | Kale, Roasted Tomatoes, Fava Beans, Pine Nuts, Shaved Parmesan

Succotash | Fresh Chickpeas, Roasted Corn

Artisan Rolls and Sweet Butter

Mini Mousse Cups & Antonina's' Bakery Mini Gluten Friendly Cupcakes

SAHALE PEAK | \$63.00

FRIDAY VALUE DAY PRICE | \$58.00

Seasonal Greens & Iceberg Salad | BBQ Pecans, Blueberries, Rainbow Carrots, Chipotle Ranch

Traditional Coleslaw

Grilled Vegetable Salad | Broccoli, Cauliflower, Squash & Zucchini, Smoked Tomato Vinaigrette

Smoked Beef Brisket

BBQ Rubbed Salmon | Blackberry BBQ Glaze

Macaroni & Cheese | Beecher's Marco Polo Cheese, Herbed Bread Crumbs

BBQ Bean & Lentil Stew

Honey Jalapeno Cornbread

Mixed Berry Shortcake & Mini Cheesecake Cupcakes



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BOXED LUNCHES

Minimum 10 Boxes Per Order

BOXED LUNCH | \$48.00

ALL BOXES INCLUDE

Individual Bags of Potato Chips

Whole Fresh Fruit

Home Baked Cookie

Pepsi's Collection of Soft Drinks and Bottled Water

SANDWICH SELECTIONS

UP TO 25 GUESTS, SELECT TWO SANDWICHES

OVER 25 GUESTS, SELECT THREE SANDWICHES

Togarashi Spiced Ahi Tuna Wrap | Arugula-Napa Cabbage Slaw, Wasabi-Soy Aioli

Grilled Vegetable Wrap | Spinach, Roasted Garlic Hummus

Roasted Turkey | Arugula, Roasted Tomatoes, Gouda, Avocado Aioli, Croissant

"Muffuletta" Wrap | Salami, Ham, Capicola, Provolone, Giardiniera Relish

Roast Beef | Spinach, Balsamic Onions, Blue Cheese Aioli, Herb Focaccia

Romaine & Baby Kale Salad | Cherries, Chickpeas, Shredded Carrots, Balsamic Vinaigrette

Quinoa & Lentil Salad | Arugula, Red Onion, Roasted Peppers, Citrus-Thyme Vinaigrette

BOX LUNCH ENHANCEMENTS

Upgrade Home Baked Cookie to Fudgy Brownie | \$2.00

Upgrade Home Baked Cookie to Granola Bar | \$3.00

Upgrade Whole Fresh Fruit to Fruit Salad | \$4.00

Upgrade Bag of Potato Chips to Potato Salad | \$4.00

Add Chicken to Salad Selection | \$5.00



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PLATED DINNER

Requires a minimum of 10 guests. \$125.00 Service charge will be added for groups under this minimum. Includes Freshly Brewed Regular & Decaffeinated Starbucks Coffee, & a Selection of Harney & Sons Teas

FIRST COURSE | SELECT ONE

Chef's Seasonal Soup

Baby Field Greens Salad | Grape Tomatoes, English Cucumber, Julienne Rainbow Carrots, Ranch Dressing

Baby Spinach Salad | Candied Walnuts, Strawberries, Gorgonzola, Balsamic Vinaigrette

Greek Salad | Heirloom Tomato, English Cucumber, Feta, Arugula, Kalamata Olive Vinaigrette

PNW "Wedge" | Baby Butter Lettuce, Candied Bacon, Smoked Almonds, Honey-Grapefruit Dressing

Romaine & Baby Kale | Roasted Beets, Goat Cheese, Candied Pecans, Citrus-Thyme Vinaigrette

Baby Tatsoi & Lolla Rossa | Shaved Radish, Mandarin Oranges, Sliced Almonds, Blood Orange Vinaigrette

OPTIONAL FOURTH COURSE

Add Soup or Salad Course \$5.00 Per Person

MAIN COURSE | SELECT ONE

Sumac Grilled Airline Chicken Breast | \$62.00

Asparagus & Farro "Risotto", Huckleberry Relish, Ginger-Citrus Glaze

Oven Roasted Herb Marinated Chicken Breast | \$62.00

Quinoa & Brown Rice Pilaf, Rainbow Chard, Apple-Fennel Salad, Lavender-Rosemary Jus

Braised Short Rib | \$74.00

Wasabi Infused Potato-Parsnip Puree, Baby Bok Choy, Pomegranate Relish, Shoyu Demi

Filet Mignon | \$78.00

Smashed Fingerling & Truffle Hash, Garlic Roasted Broccoli, Roasted Tomatoes, Thyme Pan Sauce

Pan Seared Steelhead | \$68.00

Root Vegetable Risotto, Roasted Asparagus, Bread & Butter Pickled Mushroom Salad, Citrus-Herb Butter

Cherrywood Smoked Salmon | \$72.00

Butternut Squash Puree, Sesame Roasted Broccoli, Apple Chow-Chow, Blackberry-Soy Glaze

Seared Salmon & Airline Chicken Breast | \$76.00

Coconut & Chick Pea Risotto, Roasted Heirloom Carrots, Cashew Gremolata, Vindaloo Jus

Grilled Petit Filet & Smoked Steelhead | \$82.00

Parsnip & Sweet Potato Puree, Roasted Brussel Sprouts, Bacon Jam, Smoked Red Wine Demi

VEGETARIAN SELECTIONS | SELECT ONE

Eggplant Rollatini | Ratatouille, Goat Ricotta, Herb Polenta, Smoked Tomato

Stuffed Portabella | Farro, Butternut Squash, Kale, Pomegranate Arils, Balsamic Fig Pesto

DESSERT | SELECT ONE

Alaska Silk Pie Co. Salted Chocolate Carmel | Pretzel Crust, Chocolate Ganache, Salted Caramel

Seasonal Fruit Tart | Butter Crust, Vanilla Curd, Seasonal Fruits

Alaska Silk Pie Co. Nanaimo "Gold" Bars | Vanilla & Chocolate Silk, Almonds, Toasted Coconut, Almond Shortbread

Marionberry Cheesecake | Vanilla Cheesecake, Marionberry Jam Swirl, White Chocolate

Alaska Silk Pie Co. Bananas Foster Dome | Shortbread Crust, Bananas, Brown Sugar, Dark Rum, Vanilla Silk



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MT. BAKER | \$72.00

Romaine & Field Greens | Cucumbers, Roasted Tomatoes, Rainbow Carrots, Green Goddess Dressing
Toasted Farro & Sorghum Salad | Arugula, Almonds, Asparagus, Grape Tomatoes, Truffle-Honey Vinaigrette
Herb Marinated Chicken | Roasted Pepper Coulis
Seared Steelhead | Tomato-Fennel Relish
Vegetarian Cassoulet | White Beans, Smoked Butternut Squash, Tomato, Green Onions
Garlic & Herb Roasted Fingerling Potatoes | Grated Parmesan, Truffle Oil
Sautéed French Beans | Roasted Almonds & Mushrooms
Mixed Berry Cake
Chocolate Temptation Cake

MT. ADAMS | \$76.00

Mulligatawny Soup
Baby Tatsoi & Lolla Rossa | Shaved Radish, Sliced Almonds, Mandarin Oranges, Blood Orange Vinaigrette
Roasted Cauliflower & Carrot Salad | Pine Nuts, Raisins, Cardamom Spiced Balsamic
Charbroiled Flank Steak | Miso Glaze, Wasabi Cashew Pesto
Sumac Crusted Salmon | Harissa Butter, Citrus-Herb Salad
Curried Lentil Ragout | Zucchini, Eggplant, Fresh Chickpeas
Coconut Scented Basmati Rice
Baby Bok Choy & Carrots | Garlic Chili Oil & Black Sesame Seeds
Coconut Cake
Green Tea Tiramisu
Minted Fruit Salad

MT. RAINIER | \$78.00

Smoked Salmon Chowder
Butter Lettuce Salad | Roasted Beets, Shaved Asparagus, Goat Cheese, Citrus-Thyme Vinaigrette
Marinated Vegetable Salad | Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette
Roasted Sliced Striploin | Mushroom Ragout, Green Onions
Grilled Chicken Breast | Blackberry-Soy Glaze, Grilled Apple Salsa
Herb Marinated Tofu & Quinoa Pilaf | Rainbow Carrots, Shredded Kale
Dungeness Crab Mac & Cheese
Balsamic Roasted Cauliflower & Brussel Sprouts
Artisanal Rolls & Butter
Chocolate Ganache Cheesecake
Crème Brûlée & Berries
Jamaican Rum Carrot Cake



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SEATTLE MARRIOTT BELLEVUE

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BUTLER PASSED HORS D'OEUVRES

Priced per dozen, Minimum Order of Four (4) Dozen, required, \$50.00 passer fee, 1 passer per 100 guests

CHILLED SPECIALTIES

Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Tomato | **\$66.00**

Fennel & Herb Goat Cheese | Green Apple, Fig Compote | **\$66.00**

Deviled Eggs | Crispy Prosciutto, Sriracha Aioli | **\$70.00**

Smoked Salmon Crostini | Edamame Mousse, Pomegranate Arils | **\$72.00**

Beef Carpaccio Crostini | Caramelized Onion Jam, Crème Fresh, Arugula | **\$72.00**

PNW Tuna Poke Bite | Cucumber, Blackberry Soy, Seaweed | **\$70.00**

Green Curry Chicken Salad | Mini Brioche, Pickled Daikon, Avocado Aioli | **\$69.00**

Roasted Vegetable Kebob | Tzatziki | **\$69.00**

HOT SPECIALTIES

Corn & Edamame Quesadilla | Cumin Cream | **\$66.00**

Crab Stuffed Mushrooms | **\$69.00**

Coconut Shrimp | Sweet Chili Sauce | **\$77.00**

Grain Mustard Crusted Lamb Chop | Minted Rosemary Jus | **\$72.00**

Northwest Crab Cake | Smoked Paprika Aioli | **\$70.00**

Bacon Wrapped Short Rib | Horseradish Aioli | **\$72.00**

Paella Bite | Saffron Aioli | **\$70.00**

Andouille in Puff Pastry | Whole Grain Mustard | **\$66.00**

Edamame Potsticker | Pomegranate Shoyu | **\$66.00**

Moroccan Chicken Lollipop | Tzatziki | **\$69.00**

Mini Corn Cake | Fresh Chickpea Succotash, Red Pepper Coulis | **\$69.00**

Italian Stuffed Meatball | Herb-Goat Ricotta, Smoked Tomato Jam | **\$70.00**

RECEPTION PACKAGES

4 pieces per guest | **\$24.00**

6 pieces per guest | **\$32.00**

8 pieces per guest | **\$40.00**

RECEPTION PACKAGE ENHANCEMENTS

Artisanal Cheese Display | Dried Fruits, Nuts, Crackers | \$15.00

Crudités | Seasonal Vegetables, Hummus & Ranch | \$12.00

Seasonal Fruit Display | Honey Yogurt | \$12.00



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SEATTLE MARRIOTT BELLEVUE

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RECEPTION DISPLAYS

Prices are per guest, based on 90 minutes of service and requires a minimum of 25 guests, \$125.00 service charge will be added for groups under this minimum

SPECIALTY DISPLAYS | PER PERSON

INTERNATIONAL & DOMESTIC CHEESE DISPLAY | \$20.00

Chef's Selection of Local & Imported Artisanal Cheeses, Dried Fruit, Nuts, Berries, Assorted Crackers

ANTIPASTI DISPLAY | \$26.00

Chef's Selection of Imported Meats & Cheeses Marinated & Grilled Vegetables, Olives, Breadsticks & Flatbreads

PNW ARTISAN | \$32.00

Chef's Selection of Pacific Northwest Charcuterie & Cheese, Seasonal Berries, Marinated Olives, Rosemary Almonds, Bread Sticks & Flatbread

VEGETABLE CRUDITÉS DISPLAY | \$15.00

Display of Crisp Garden Vegetables, Buttermilk Ranch, Roasted Garlic Hummus

SUSHI TABLE | \$30.00

Based on 4 Pieces per Person, Assorted Sushi Nigiri and Rolls, Warm Edamame with Sea Salt, Wasabi, Soy Sauce & Pickled Ginger

SEASONAL FRUIT DISPLAY | \$15.00

Sliced Fruits & Berries, Honey Yogurt Dip

SWEET TABLE | \$26.00

Collection of Bakery Cakes, Fruit Filled Pies & European Style Petit Fours, Chocolate Dipped Strawberries, Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Hot Cocoa, & a Selection of Harney & Sons Teas



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SEATTLE MARRIOTT BELLEVUE

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RECEPTION STATIONS

Prices based on 90 minutes of service, and requires a minimum of 25 guests.
Some Stations require an Attendant** | Attendant Fee \$175.00

RECEPTION STATIONS

SLIDER STATION | CHOICE OF TWO | \$25.00

Grilled Mini Angus Beef Sliders | Chili Fried Onions, Pepper Jack Cheese, Smoked Paprika Aioli

Mini Chicken Sandwiches | Mozzarella, Roasted Tomato, Balsamic Onion Jam

Chilled Seafood Salad Sliders | Saffron Aioli, Arugula

Carnitas Pulled Pork Sandwiches | Salsa Verde, Queso Fresco, Shredded Cabbage

Portobello Mushroom | Balsamic Reduction, Roasted Tomato, Fresh Greens

House Made Potato Chips | Roasted Garlic Sriracha & Loaded Baked Potato Dips

Enhance to Three Slider Selections | \$5.00 Additional

LOCAL TAPAS | \$34.00

Smoked Salmon Wrapped Asparagus | Lemon Caper Aioli

Dungeness Crab Bruschetta | Smoked Paprika Aioli, Roasted Tomato

Roasted Mushroom Salad | Arugula, Goat Cheese, Herb Vinaigrette

Bacon Wrapped Sea Scallop | Apple-Fennel Chutney

Venison Meatballs | Minted Cherry-Blueberry Jam

Quinoa Fritters | Kale Pesto

INDIVIDUAL BITES | \$28.00

Seasonal Green Salad | Strawberries, Goat Cheese, Almonds, Balsamic Vinaigrette

Brussel Spouts & Roasted Root Vegetables | Balsamic Glaze, Truffle Oil

German Potato Salad | Roasted Red Potato, Bacon-Grain Mustard Vinaigrette, Green Onions

Baked Sweet Potato | Cinnamon Butter, Spiced Pecans

CARVING STATIONS

All Stations Include Silver Dollar Rolls and Require an Attendant**

Sage & Honey Glazed Breast of Turkey | Apple-Cranberry Chutney, Herb Aioli - 20 Portions | **\$375.00**

Slow Roasted Prime Rib of Beef | Horseradish Crema, Au Jus - 25 Portions | **\$475.00**

Cedar Plank Roasted Salmon | Maple-Ginger Glaze, Bourbon Cherry Compote - 15 Portions | **\$400.00**

Carving Station Enhancement

Add Roasted Fingerling and Seasonal Vegetables | **\$12.00 Per Guest**



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RECEPTION STATIONS

Prices based on 90 minutes of service, and requires a minimum of 25 guests.
Some Stations require an Attendant** | Attendant Fee \$175.00

RECEPTION STATIONS

PASTA BAR** | \$24.00

Penne & Whole Grain Rotini

Roasted Peppers, Onions, Kalamata Olives, Baby Spinach, Roasted Mushrooms

Hot Italian Sausage, Grilled Chicken, Shrimp

Classic Marinara, 4 Cheese Alfredo, Basil Pesto

Parmesan Cheese, Crushed Pepper Flakes

DESSERT MELTS** | \$ 28.00

Banana Split | Banana Bread, Peanut Butter, Chocolate Chips, Cherry Coulis

“Smores” | Brioche Bread, Nutella, Marshmallow Cream, Graham Cracker Crust

Berry Cheesecake | Vanilla Cake Donut, Whipped Cream Cheese Mousse, Berry Coulis

ASIAN “TAKE OUT”** | \$26.00

Soy-Ginger Marinated Beef & Chicken

Asian Vegetable Medley

Chili Garlic Shoyu, Mongolian BBQ Sauce, Sesame Ginger Glaze

Brown Rice & Soba Noodles

Chinese To-Go Boxes, Chopsticks, Hot Mustard & Soy Sauce Packets

POKE BOWL BAR** | \$34.00

Shrimp, Ahi Tuna & Sockeye Salmon

Traditional Vegetables, PNW Vegetables

Wasabi-Soy Dressing, Sriracha Aioli, Blackberry Soy Dressing

Avocado, Julienne Rainbow Carrots, Black Sesame Seeds, Radish Sprouts

White Rice

Assorted Flatbreads



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DAY MEETING PACKAGE

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food & Beverage, Meeting Space, Technology & Meeting Support Services. The items below are an example of the variety and quantity that can be expected. Your Event Manager can provide menu details for the day of your meeting.

ALL DAY FOOD & BEVERAGE | \$169.00

CONTINUOUS SERVICE (7:00AM – 5:00PM)

Freshly Brewed Starbucks Coffee & Decaffeinated Coffee, Hot Cocoa, & a Selection of Harney & Sons Teas
Assorted Pepsi Soft Drinks and Bottled Water

CONTINENTAL BREAKFAST (7:00AM – 9:00AM)

Orange Juice & Cranberry Juice
Sliced Seasonal Fruits & Berries
Seasonal Whole Fruit & Bananas
Assorted Breakfast Cereals, Whole, 2%, Skim, & Soy Milk
Individual Greek Yogurts
New York Style Bagels with Whipped Plain & Berry Infused Cream Cheeses
Freshly Baked Morning Pastries with Fruit Preserves and Butter

AM BREATHER (10:00AM)

Designer Trail Mix Station | Sweet & Spicy, Energize Blend, PNW Mix
Assorted Clif & Kind Bars
Seasonal Whole Fruit

LUNCH – CHEF'S CHOICE PLATED OR BUFFET MENU BASED ON GROUP SIZE AND VALUE DAY OFFERINGS

PM PAUSE (2:30PM)

Seasonal Whole Fruit and Bananas
Assortment of House Made Cookies
Roasted Garlic Hummus | Pita Chips & Celery Sticks

TECHNOLOGY SUPPORT SERVICES

- (1) LCD Projector with Cart, Power Strip, Skirted and Draped Screen
- (2) Easel Flipcharts, Assorted Markers, and Pads
- (1) High Speed Internet Access Connection
- (1) Microphone

MEETING SUPPORT SERVICES

Dedicated Event Manager on Site
Meeting Room
Complimentary Storage of Materials
Up To 300 Complimentary Copies
Meeting Planner Tool Kit



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SEATTLE MARRIOTT BELLEVUE

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PERFORMANCE FOODS

Keep your attendees energized with these performance foods:

Performance menus require a minimum of 20 guests to order.

PERFORMANCE BREAKFAST | \$49.00

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Hot Cocoa, & a Selection of Harney & Sons Teas
Orange & Cranberry Juices
Seasonal Whole Fruit
Assorted Clif & Kind Bars
Individual Greek Yogurts
Egg White Crustless Quiche
Chicken Apple Sausage Links
Steel-Cut Oats | Dried Raisins & Blueberries, Sliced Almonds, Brown Sugar

ENERGIZER AM BREAK | \$28.00

Sahale Snack Packs
Apple Wedge | Almond Butter, Granola
BYO Parfait | House Granola, Mixed Berries, Greek Yogurt, Toasted Coconut

ENERGIZER LUNCH BUFFET | \$63.00

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Hot Cocoa, & a Selection of Harney & Sons Teas
Mulligatawny Soup
Baby Tatsoi & Lolla Rossa | Shaved Radish, Sliced Almonds, Mandarin Oranges, Blood Orange Vinaigrette
Roasted Cauliflower & Carrot Salad | Pine Nuts, Raisins, Cardamom Spiced Balsamic
Herb Marinated Chicken | Roasted Pepper Coulis
Seared Salmon | Tomato Caper Relish
Quinoa Pilaf | Kale, Cherries, Walnuts
Roasted Vegetables | Broccoli, Cauliflower, Squash & Zucchini, Smoked Tomato Vinaigrette
Sliced Fruit & Fresh Berries | Yogurt Honey Dressing

ENERGIZER PM BREAK | \$28.00

Roasted Garlic Hummus | Pita Chips & Celery
Seasonal Whole Fruit
Assorted Clif & Kind Bars



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SEATTLE MARRIOTT BELLEVUE

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BARS

One (1) Bartender required per 100 guests. Bartender Fee | \$175.00 per bar

FAVORITE BARS

SPIRITS

Absolut Vodka
Bacardi Silver
Captain Morgan
Tanqueray
Dewar's White Label
Maker's Mark
Jack Daniels
Canadian Club
1800 Silver

WINE

Trinity Oaks Cabernet Sauvignon and Chardonnay
SMWE Michelle NV Brut Columbia Valley, WA Sparkling

BEER

Domestic

Coors Light
Bud Light

Import/Craft

Corona
Sam Adams
Pyramid Hefeweizen
Stella Artois
Ninkasi IPA Total Domination
St. Pauli Girl NA (Non Alcoholic)

NON-HOST BAR | PER DRINK

Mixed drinks | **\$14.00**
Import & Specialty Beer | **\$10.00**
Domestic Beer | **\$9.00**
Wine by the glass | **\$12.00**
Cordials | **\$16.00**
Pepsi's collection of Soft Drinks & Bottled water | **\$8.00**

HOSTED BAR | PER DRINK

Mixed drinks | **\$12.00**
Import & Specialty Beer | **\$8.00**
Domestic Beer | **\$7.00**
Wine by the glass | **\$10.00**
Cordials | **\$14.00**
Pepsi's collection of Soft Drinks & Bottled water | **\$6.00**

PACKAGE BAR | PER PERSON, PER HOUR

1 hour | **\$22.00 per person**
Additional Hours | **\$12.00 Each**

WINE BY THE BOTTLE

Trinity Oaks Chardonnay | **\$44.00**
Trinity Oaks Cabernet Sauvignon | **\$50.00**
SMWE Michelle Sparkling Wine | **\$48.00**



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SEATTLE MARRIOTT BELLEVUE

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BARS

One (1) Bartender required per 100 guests. Bartender Fee | \$175.00 per bar

APPRECIATED BARS

SPIRITS

Grey Goose
Bacardi 8
Bombay Sapphire
Johnnie Walker Black
Knob Creek
Jack Daniels
Crown Royal
Patron Silver

WINE

Joel Gott Cabernet Sauvignon and Chardonnay
SMWE Michelle NV Brut Columbia Valley, WA Sparkling

BEER

Domestic

Coors Light
Bud Light

Import/Craft

Corona
Sam Adams
Pyramid Hefeweizen
Stella Artois
Ninkasi IPA Total Domination
St. Pauli Girl NA (Non Alcoholic)

NON-HOST BAR | PER DRINK

Mixed drinks | **\$16.00**
Import & Specialty Beer | **\$10.00**
Domestic Beer | **\$9.00**
Wine by the glass | **\$15.00**
Cordials | **\$18.00**
Pepsi's collection of Soft Drinks & Bottled water | **\$8.00**

HOSTED BAR | PER DRINK

Mixed drinks | **\$14.00**
Import & Specialty Beer | **\$8.00**
Domestic Beer | **\$7.00**
Wine by the glass | **\$13.00**
Cordials | **\$16.00**
Pepsi's collection of Soft Drinks & Bottled water | **\$6.00**

PACKAGE BAR | PER PERSON, PER HOUR

1 hour | **\$28.00 per person**
Additional Hours | **\$13.00 Each**

WINE BY THE BOTTLE

Joel Gott Chardonnay | **\$48.00**
Joel Gott Cabernet Sauvignon | **\$56.00**
SMWE Michelle Sparkling Wine | **\$48.00**



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SEATTLE MARRIOTT BELLEVUE

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EVENT INFORMATION

General Menu Information

Current menus and prices are subject to change without notice. Menu prices are guaranteed ninety (90) days prior to the contracted event date. We will make every effort to adjust menus to conform to religious and/or dietary preferences. Our Sales and Event Team, along with our Culinary team, will gladly customize a menu to meet your specific needs.

Final Guarantee

Final guarantee for food and beverage functions will be due three (3) business days prior to your contracted event arrival date. If no guarantee is received, the expected contracted amount will become the guarantee. Should the number of guests decrease after this deadline, billing will still be based upon this final guaranteed amount.

Service Charge and Sales Tax

Prices are exclusive of 25% taxable Service Charge, and 10% Sales Tax. This applies to all food, beverage, & fee based charges, including room rental.

Buffet Menu Selection

A minimum of twenty (20) attendees are required for all lunch and dinner buffets. For groups with less than twenty (20) attendees, an additionally service fee of \$125.00 will apply.

Split Menu

If split entrees are requested, the plated salad, accompanying starch and vegetable, and dessert will remain the same for all guests. You may choose up to three (3) entrée choices for your function. The cost of the higher priced entrée will be charged for all entrees/guests.

Re-Plate Fee

Groups requesting non-perishable breakfast items or desserts from lunch buffet to be re-plated and served during the following morning or afternoon break will be charged a Re Plating Fee of \$225.00 during the assigned break period.

Limited Menus

If an event is booked within seven (7) days of the arrival date, menu selections may be limited, based upon availability. This also applies to events that have not selected their menu within seven (7) days of the function date.

Food To Go

Due to strict health code, to-go containers are not allowed (unless menu has specifically has been customized as a to-go meal).

Outside Food and Beverage

No food, beverage, or alcoholic drinks shall be brought into the Hotel by patrons or attendees from outside sources without special permission from Hotel. The Hotel reserves the right to charge for such services if approved by Hotel. Any unauthorized outside Food and Beverage is subject to removal by Hotel personnel.

Alcohol and Minors

The hotel does not permit the serving of alcohol to anyone under the age of (21) or anyone under the influence of alcohol, in accordance with the Washington State Beverage Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws of the State of Washington.

Banquet Event Orders

Confirmation of final menu items, room arrangements and other details pertaining to this function are outlined on the signed Banquet Event Order (BEO). The signed BEO is due back to the Hotel no later than two (2) weeks prior to contracted arrival date.



EVENT INFORMATION

Room Assignment

Function rooms are assigned by the hotel according to the guaranteed minimum number of guests anticipated to attend. The Hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the Hotel deems it necessary.

Guest Responsibility

The group/client scheduling an event agrees to assume full responsibility for the conduct of its guests/attendees

Decorations, Displays, and Signs

The Hotel will not permit the affixing of anything to the walls, floors or ceilings with nails, staples, adhesives or any other substance without prior Hotel approval. All signs, displays, or decorations proposed for an event are subject to the Hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, display or exhibits will be permitted in the public areas of the Hotel without prior Hotel approval. All decorations must meet approval of the Bellevue Fire Department. Flammable substances and smoke machines are not permitted in the building or anywhere on the Hotel's premises.

Room Re-sets

Resetting of function room(s) within (24) hours of event date will result in an additional fee based on size of room and complexity.

Valet Parking

Day and Overnight Valet parking is available 24 hours per day. Parking charges are inclusive of current Sales Tax and may change without notice.

Payments

Cash, Check and Credit Card Payments are accepted. All functions must be paid for in advance unless direct billing privileges have been approved by the hotel accounting department. Functions may be guaranteed for payment or paid with the following credit cards: American Express, Diner's Club, Master Card or Visa.

Billing

If credit has been extended, payment of the hotel balance due should be made upon receipt of the bill. All accounts not paid within 30 days are subject to a finance charge of (1.5%) per month of the unpaid balance, which is an annual percentage of 18%.

Audio Visual

Extensive audio visual aids are available through Presentation Services Audio Visual (PSAV), our preferred in-house audio visual supplier. Your Event Manager can arrange products and services for your event. Current pricing is subject to change without notice. If you choose to provide your own audio visual for your event, this must be confirmed prior to the event as an Outside Audio Visual Fee will apply per day.

Security

If organization/client requests additional security to protect exhibits, merchandise or to monitor attendance of their event, Hotel will secure this request/need and will charge the organization/client accordingly. The Hotel may also require additional security for some event/functions types; if this is required then the Hotel will secure additional security and charge organization/client accordingly



EVENT INFORMATION

Shipping and Receiving

We understand that some groups will need to ship materials to the Hotel for their conference/meeting. While we will accept a minimum amount of boxes at no charge, larger shipments are subject to storage fees. In the event that materials are shipped for an event, please follow the following instructions:

- The Hotel must be notified and approve, in advance, that materials are being sent. The Hotel must be informed of the quantity, arrival date, and shipper at least three working days in advance of the delivery. Packages will not be accepted more than 5 days prior to group arrival.
- Each piece received must be labeled with name of function, date of function and Event Manager/Coordinator responsible for your function. Groups must make arrangements to ship their materials out of the Hotel.
- The guest or organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements.
- The hotel will store properly sealed and labeled materials for up to three (3) days following the function.

Identification of Meeting

If your group is to be identified by a name or division other than that which is stated on the contract, please notify your Event Manager so that the Hotel may accurately post your Event.



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