

Fairmont
OLYMPIC HOTEL

100
YEARS
iconic since 1924

BANQUET *Menu*





BUFFET BREAKFAST

BREAKFASTS INCLUDE:

Orange Juice, Grapefruit Juice

Choice of one: Mango Smoothie, Carrot Ginger Turmeric Juice or Watermelon Mint Lemonade

Freshly Brewed Coffee, Lot 35 Assorted Teas

If Less Than 20 People, a \$5 per Guest Fee Will Apply

Maximum Two Hour Service Time for Displays, Buffets, & Stations

THE COLD ONE | 40 per Guest

Oven Fresh Danish, Croissants **VG**

Sliced Seasonal Fruit **GF V**

Assorted Individual ZOI Yogurt **VG**

Butter, Breakfast Preserves, Marmalade, Honey **VG**

HEALTHY CHOICE BREAKFAST | 44 per Guest

Individual Fresh Fruit Salad and Berries **V**

Assorted Fruit Yogurt **V**

House Made Over Night Muesli **GF V**

Granola **VG**

2% Milk, Skim Milk **VG**

Low Fat Muffins **VG**

Whipped Butter, Fruit Preserves **VG**

EVERGREEN BREAKFAST | 58 per Guest

Farm Fresh Scrambled Eggs **GF VG**

Choice of Two Meats: Bacon, Sausage or Chicken Apple Sausage

Home Fried New Potatoes **VG**

Whole Wheat Bread, Multigrain Bread, Cranberry Bread **VG**

Assorted Bagels with Cream Cheese **VG**

Sliced Seasonal Fruit and Berries **V**

Butter, Breakfast Preserves, Honey **VG**

Add Smoked Salmon add \$10 per Guest

GF - Gluten Free | **VG** - Vegetarian | **V** - Vegan | **DF** - Dairy Free

BREAKFAST

PLATED BREAKFAST | 49 per Guest

BREAKFASTS INCLUDE:

Freshly Brewed Coffee, Lot 35 Assorted Teas
Orange Juice and Grapefruit Juice

If Less Than 20 People, a \$5.00 per Guest Fee Will Apply

Family Style

Oven Fresh Danish, Muffins, Croissants **VG**

Butter, Breakfast Preserves, Honey **VG**

Sliced Fruit and Berries **GF V**

Choice Of:

Chive Scrambled Eggs with Bacon or Sausage, Home Fried
New Potatoes, Roasted Cherry Tomatoes

OR

Tarte Tatin Grilled Country Bread, Avocado, Scrambled Eggs,
Crumbled Italian Sausage, Lime Crème Fraiche

BOXED BREAKFAST | 43 per Guest

If Less Than 20 People, a \$5.00 per Guest Fee Will Apply

Oven Fresh Muffin, Croissant **VG**

Fruit Yogurt **GF VG**

Diced Fruit with Mint **GF V**

Green Goddess Juice or Orange Juice - Bottled Juice **GF V**

BREAKFAST ENHANCEMENTS

Maximum Two Hour Service Time for Displays, Buffets & Stations

9" SAVORY QUICHE | 60 Each

Choice of:

- Woodland Mushrooms, Spinach, Asiago **VG**

- Double-Smoked Bacon, Gruyere

- Smoked Salmon, Fennel, Chives

Serves 8 Guests

CHEF ATTENDED OMELET STATION | 22 per Guest

Minimum 20 Guests, Attendant Required for every (50) Guests.

*Labor Charge for Attended Stations is \$250.00 each up to (2)
Hours. Each Additional Hour at \$85 per Hour.*

Served with Aged Cheddar Cheese, Gruyere, Feta, Ham,
Tomato, Spinach, Woodland Mushrooms, Sweet Peppers,
Herbs



GF - Gluten Free | **VG** - Vegetarian | **V** - Vegan | **DF** - Dairy Free



A LA CARTE ENHANCEMENTS

Minimum Order One Dozen

OATMEAL BAR | 16 per Guest

Steel Cut Oatmeal with Brown Sugar, Milk, Sultanas, Toasted Coconut, Candied Orange Peel, Whipped Cream, Banana Chips, Apple Chips, Berries **GF VG**

MARKET FRESH BERRIES (1/2 CUP) | 11 per Guest **GF V**

SEASONAL FRUIT SALAD (1/2 CUP) | 10 per Guest **GF V**

INDIVIDUAL GREEK FRUIT YOGURT PARFAIT | 13 per Guest **VG**

OVERNIGHT BIRCHER MUESLI | 13 per Guest **V**

COLD CEREALS | 9 per Guest **VG**

2% Milk, Skim Milk

BUTTERMILK PANCAKES | 16 per Guest **VG**

Warm Maple Syrup, Vanilla-Scented Whipped Cream

WAFFLES | 16 per Guest **VG**

Warm Maple Syrup, Vanilla-Scented Whipped Cream

CINNAMON FRENCH TOAST | 16 per Guest **VG**

Warm Maple Syrup, Vanilla-Scented Whipped Cream

EGGS COCOTTE | 23 per Guest

- Prosciutto, Hollandaise **GF**

- Florentine, Sautéed Spinach, Gruyere, Hollandaise **VG GF**

- Charlotte, Smoked Salmon, Fennel, Herbed Cream Cheese **GF**

Choice of One of the Above

SWEET BUNDTTS AND BREADS

Minimum Order One Dozen per Type

BAKED DAILY | 84 per Dozen **VG**

Assorted Danish, Muffins, Croissants, Butter, Preserves

BANANA BREAD | 6 per Piece **VG**

CARROT MORNING GLORY BREAD | 6 per Piece **VG**

ASSORTED SCONES | 84 per Dozen **VG**

Clotted Cream, Preserves

ASSORTED BAGELS | 14 per Guest **VG**

Cream Cheese, Assorted Preserves

BAGELS | 26 per Guest

Applewood Smoked Salmon, Cream Cheese, Red Onion, Capers, Lemon

GF - Gluten Free | **VG** - Vegetarian | **V** - Vegan | **DF** - Dairy Free

THOSE ARE THE BREAKS

Maximum Two Hour Service Time for Displays, Buffets & Stations

A KID AGAIN | 32 per Guest

- Popcorn, Flavor Shakers (2 Types)
- Mini Franks in a Blanket, Everything Salt
- Orange Slices
- Verrine de Terre Chocolate Mousse, Gummi Candy, Cookie Crumb

CRUNCH & MUNCH | 30 per Guest

- Black Pepper Pistachios **GF V**
- Truffle Potato Chips **GF V**
- Carrots and Spinach Artichoke Dip **GF VG**

PNW | 34 per Guest

- Salmon Cream Cheese Stuffed Bagel Bites
- Apple Chips **V**
- Smoked Hazelnuts **V**

GOOD MORNING | 35 per Guest

- Yogurt Parfait **VG**
- Melon Slices **V**
- Blueberry Acai Smoothie **GF V**

ALOHA | 45 per Guest

- Pineapple, Lime, Chili Salt **V**
- Carrot Morning Glory Bread
- Mango Smoothie **GF V**
- Tuna Poke Cups **DF**

THE MED | 36 per Guest

- Herb Falafels **GF V**
- Cucumbers and Tomato **GF V**
- Mini Naan **V**
- Hummus and Tzatziki, Sambal Oelek **GF VG**



GF - Gluten Free | **VG** - Vegetarian | **V** - Vegan | **DF** - Dairy Free

BREAK ENHANCEMENTS

Minimum Order One Dozen per Type

CRUDITÉ CUPS | 12 per Cup

Marinated Beecher's Cheese Curds **GF VG**

Chimney Stick

Marinated Olives **GF V**

Grissini Breadsticks **VG**

COOKIES | 6 per Cookie

Chocolate Chip **VG**

White Chocolate Macadamia **VG**

Double Chocolate **VG**

Oatmeal Raisin **VG**

SQUARES | 72 per Dozen

Linzer Squares **VG**

Chocolate Brownies **VG**

Nanaimo Bars **VG**

PASTRIES | 84 per Dozen

Assorted French Macarons **VG**

Lemon Meringue Tarts **VG**

Fresh Fruit Tarts **VG**

Chocolate Dipped Cheesecake Lollipops **VG**

OTHER

Assorted Kind Bars | 7 each **VG**

Fruit Kebabs | 9 each **GF V**

Whole Seasonal Fruit | 7 each **V**

Bagged Chips (Per 45 Gram Bag) | 6 each **V**

Vegetable Crudités with Hummus
and Cucumber Dill Yogurt | 16 per Guest **GF VG**

Yellow Corn Tortilla Chips | 14 per Guest **GF VG**
Guacamole, Salsa, Sour Cream

Marinated Olives | 15 each **GF V**
with Preserved Lemon, Toasted Fennel Seeds (Per 300 Gram Bowl)

Seasoned Cashews (Per 300 Gram Bowl) | 26 each **GF V**

Honey Roasted Almonds (Per 300 Gram Bowl) | 22 each **GF V**

Biscotti | 7 each **VG**

BEVERAGES

ASSORTED BOTTLED BEVERAGES

Assorted Coke Soft Drinks | 7 each

Evian Bottled Mineral Water | 7 each

Perrier Sparkling Mineral Water | 7 each

Flavored Sparkling Mineral Water | 7 each

Authentically Local Dry Sodas | 8 each

Bottled Energy Drinks:

Red Bull, Red Bull Sugar Free, Stumptown Cold Brew | 9 each

Individual Bottled Juices | 8 each

FRESHLY BREWED COFFEE & LOT 35 SPECIALTY TEA

All Day, 8 Hours | 29 per Guest

Half Day, 4 Hours | 18 per Guest

30-Minute Break | 10 per Guest

BEVERAGES BY THE LITER

Freshly Squeezed Orange or Grapefruit Juice | 60 per gallon

Apple Juice or Cranberry Juice | 60 per gallon

2% Milk, Skim Milk | 40 per gallon

2% Chocolate Milk | 44 per gallon

Soy Milk | 48 per gallon

SMOOTHIE AND JUICE BAR | 75 per gallon

Choice of three:

Mango Coconut Boba **GF V** | Peanut Butter Banana Mocha **GF VG**

Triple Berry Blossom **GF V**

Apple Juice | Cranberry Juice | Orange Juice | Grapefruit Juice



GF - Gluten Free | **VG** - Vegetarian | **V** - Vegan | **DF** - Dairy Free



EXPRESS PLATED LUNCH

Events Booking or Determining Menus Within (5) Business Days and/or Less than (20) Guests Must Choose from the Express Menus.

SEATTLE EXPRESS | 57 per Guest

Blackened Chicken with Caesar Salad & Grilled Boule Garlic Bread

Bocconcini Mozzarella & Grape Tomato Caprese **GF VG**

Pre Set Dessert of Cheesecake **VG**

PNW EXPRESS | 59 per Guest

Potato-Leek Soup with Chives & Garlic Chips **VG**

Salt & Pepper Halibut on Confit Fingerlings, Black Bean Glaze Broccolini with Malted Beurre Blanc

Pre Set Dessert of Nanaimo Bar **VG**

OREGON EXPRESS | 57 per Guest

Gem Lettuce, Shaved Radish, Pickled Red Onion, Cucumbers, Carrot Sticks, Cider-Mint Vinaigrette **GF V**

Herb Crusted Halibut on Clam-Potato Hash, Spring Onion Chimichurri, Prosciutto Chips & Togarashi Seasoning

Pre Set Dessert of Red Velvet Cake **VG**

ICED BEVERAGE

Choice of One Included With Express Lunch

Home-Brewed Black Coffee

Green Iced Tea

Cucumber Spiked Water **GF V**

Berry Water **GF V**

ENHANCEMENTS

Harvest Platter, In-Season Vegetables served with Hummus and Walla Walla Onion Dip **GF VG**

10 per Guest

Young Carrot Bisque, Lime Cream, Candied Cashews, Toasted Coriander **GF VG**

9 per Guest

GF - Gluten Free | **VG** - Vegetarian | **V** - Vegan | **DF** - Dairy Free

EXPRESS BUFFET LUNCH | 65 per Guest

All Express Buffets Include Local Artisan Breads & Sweet Butter, Freshly Brewed Coffee & Lot 35 Assorted Teas

Events Booking or Determining Menus Within (5) Business Days and/or Less than (20) Guests Must Choose from the Express Menus. If Less Than 20 People, an \$8.00 per Guest Fee will Apply. Maximum Two-Hour Service Time for Displays, Buffets & Stations Each of the Express Buffets are per Guest. Should you wish to change the noted service day of week, a \$9 per Guest Fee will Apply.

MONDAY

Soup of the Moment

Grilled Bread and Condimento Tomato Salad **VG**

Assorted Artisanal Greens with Shaved Radish, Cucumber Ribbons, Carrot Whispers, Cherry Tomatoes, Charred Corn, Chickpeas, Olives, Crumbled Goat Cheese, Feta Cheese, Grilled Broccoli Florets, Assorted House Made Dressings **GF VG**

Red Curry Pork-loin Medallions, Snap Pea-Pepper Slaw, Coconut Rice with Charred Chayote, Garlic-Tamarind Sauce **GF**

Chocolate Brownie **VG**

TUESDAY

Soup of the Moment

Chop Salad **GF V**

Assorted Artisanal Greens with Shaved Radish, Cucumber Ribbons, Carrot Whispers, Cherry Tomatoes, Charred Corn, Chickpeas, Olives, Crumbled Goat Cheese, Feta Cheese, Grilled Broccoli Florets, Assorted House Made Dressings **GF VG**

Hummus & Tzatziki with Grilled Pita **VG**

Capri Spiced Prawns with Sauce Avgolemono with Oregano Rice & Tomato-Onion Salad **GF**

Lemon Curd Tart **VG**

WEDNESDAY

Soup of the Moment

Beet Salad with Watercress and Shaved Parmesan Cheese **GF VG**

Assorted Artisanal Greens with Shaved Radish, Cucumber Ribbons, Carrot Whispers, Cherry Tomatoes, Charred Corn, Chickpeas, Olives, Crumbled Goat Cheese, Feta Cheese, Grilled Broccoli Florets, Assorted House Made Dressings **GF VG**

Chicken Vesuvio, Mushroom Ravioli, Braised Leeks & Fennel, Parmesan Veloute **VG**
Tiramisu **VG**

THURSDAY

Soup of the Moment

Rainbow Carrot and Chickpea Salad **GF V**

Assorted Artisanal Greens with Shaved Radish, Cucumber Ribbons, Carrot Whispers, Cherry Tomatoes, Charred Corn, Chickpeas, Olives, Crumbled Goat Cheese, Feta Cheese, Grilled Broccoli Florets, Assorted House Made Dressings **GF VG**

Garam Masala Salmon with Pickled Vegetables, Raisin Beurre Blanc, NW Jewel Rice **GF**

Mango Passionfruit Mousse Cake

FRIDAY

Soup of the Moment

Greek Village Salad **GF VG**

Assorted Artisanal Greens with Shaved Radish, Cucumber Ribbons, Carrot Whispers, Cherry Tomatoes, Charred Corn, Chickpeas, Olives, Crumbled Goat Cheese, Feta Cheese, Grilled Broccoli Florets, Assorted House Made Dressings **GF VG**

Pastitsio Pasta with Eggplant

Hazelnut Cake

GF - Gluten Free | **VG** - Vegetarian | **V** - Vegan | **DF** - Dairy Free





LUNCH BUFFETS

All Lunch Buffets Include Local Artisan Breads & Sweet Butter excluding Olympic Deli Buffet.
Freshly Brewed Coffee & Lot 35 Assorted Teas

If Less Than 20 People, an \$8.00 per Guest Fee Will Apply.
Maximum Two Hour Service Time for Displays, Buffets & Stations.

OLYMPIC DELI | 69 per Guest

Soup of the Moment

Kettle Chips **GF V**

Pickles **GF V**

SALADS

Fried Chicken Salad, Pickled Watermelon Rind, Sriracha Aioli, Purple Cabbage **DF**

Caesar Pasta Salad, Asparagus, Cherry Tomato, Artichoke, Parmesan Dressing

Lemon Grilled Broccoli Salad **GF VG**

Red Fruits, Grapes, Watermelon, Strawberry, Raspberry **V DF**

SANDWICHES

Grilled Peach, Burrata, Arugula, Pugliese **VG**

Pork Belly BLT, Jalapeno Pepper Jack Bagel, Honey Mustard

Grilled Chicken Wrap, Corn Salsa, Avocado Ranch, Sundried Tomato, Romaine, Jack Cheese

Meatball Marinara, Plant Based Meatballs, Local Vegan Cheese, Torn Basil **V**

Mortadella, Salami, Provolone, Pepperoncini, Giardiniera, Tomato on Ciabatta

Roast Beef, Frizzled Onion, Pimento Cheese, Curly Endive on Herb Roll

Speck, Grilled Chicory, Roasted Portobello, Onion Jam and Manchego on Focaccia

CHOICE OF TWO DESSERTS

Lemon Bars **VG**

Pecan Pie **VG**

Macedoine of Fruit **GF V**

BOXED LUNCH | 67 per Guest

The Olympic Deli is also available as a boxed lunch with the following substitutions:

Soup will be replaced with individual bags of potato chips

Choice of one salad

Choice of two sandwiches

Dessert will be replaced with whole fruit or fruit salad and assorted cookies

PNW BUFFET | 75 per Guest

Arcadia Lettuce, Red Onions, Cherry Tomatoes, Cucumbers, Basil Vinaigrette **GF V**

Gem Lettuce, Shaved Fennel, Green Beans, Candied Walnuts, Oregon Blue Cheese & Champagne Vinaigrette **GF VG**

Citrus & Herb Chicken with Grilled Scallions **GF**

Jerk Glazed Salmon, Pickled Vegetables **GF**

Herb Smashed Potatoes **GF V**

Garlic Roasted Carrots **VG**

Black Forest Cake **VG**

Nanaimo Bar **VG**

Add our Soup of the Moment to any buffet for \$9 per Guest

TUSCAN BUFFET | 72 per Guest

Grilled Vegetables, White Bean Dip, Salsa Verde, Chili Oil, Crostini **V**

Bocconcini Cheese, Micro Basil, Basil Oil, Balsamic Glaze, Roasted Tomato Jam **GF VG**

Tuscan Salad: Chopped Romaine, Tomato, Basil, Red Onion, Olives, Peppers, Cucumbers, Balsamic Vinaigrette **GF V**

Bistecca alla Fiorentina Strip Steak **GF**

Potato Tortelli with Pappa al Pomodoro Sauce

Tagliatelle Pasta with White Truffle Sauce **VG**

Summer Ribollita, White Beans, Baby Peppers, Red Onions, Seasonal Greens **GF**

Tiramisu

Biscotti **VG**

Add our Soup of the Moment to any buffet for \$9 per Guest

GF - Gluten Free | **VG** – Vegetarian | **V** – Vegan | **DF** – Dairy Free

LUNCH BUFFETS *continued*

All Lunch Buffets Include Local Artisan Breads & Sweet Butter excluding Olympic Deli Buffet.
Freshly Brewed Coffee & Lot 35 Assorted Teas

If Less Than 20 People, an \$8.00 per Guest Fee Will Apply.
Maximum Two Hour Service Time for Displays, Buffets & Stations.

WHEN IN ATHENS | 69 per Guest

Village Salad of Peppers, Cucumbers, Red Onions, Feta Cheese **GF VG**

Greek Couscous Salad **V**

Citrus Oregano Chicken **GF**

Greek Soft Pita Bread and Tzatziki **VG**

Eggplant layered with Tomatoes & Roasted Feta **VG**

Yellow Rice Pilaf **GF VG**

Roasted Mixed Vegetables **VG**

Baklava **VG**

Macedoine of Fresh Fruit **V**

Add our Soup of the Moment to any buffet for \$9 per Guest

ISLAND VIBES | 71 per Guest

Jamaican Shrimp Salad **GF DF**

Mesclun Greens with Mango Dressing **GF V**

Napa Cabbage, Poppy Seed and Carrot Slaw **GF VG**

Spiced Jerk Chicken Breast **GF**

Charred Salmon with Pickled Vegetables **GF**

Caribbean Style Rice and Peas **GF VG**

Curried Vegetables **GF VG**

Kale Callaloo **GF**

Passionfruit Mango Mousse

Rice Pudding **GF V**

VEGAN – 100% PLANT BASED ROOT TO LEAF | 65 per Guest

Quinoa Tabbouleh, Salad, Lentil, Toasted Spices **GF**

Kale Salad, Shaved Kale, Kale Sage Pesto, Cashews, Shaved Fennel,
Carrot Ginger Dressing **GF**

Forbidden Grain Pilaf Stuffed Cabbage, Roasted Tomatoes, Tofu Croutons,
Roasted Garlic Sauce, Pickled Carrots, Fresno Pepper Coulis

Yam Fritter, Roasted Chickpea Curry, Coconut Cream, Mint-Coriander Sauce
Cauliflower Steaks, Char-Grilled over Açaí Rice

3 Chickpea Mash **GF**

Harissa Charred Green Beans, Wrapped in Eggplant, Soft Tofu, Carrot
Marinara, Toasted Pine-nuts, Ver Jus **GF**

Vegan Chocolate Mousse **GF**

Organic Fruit Bowls with Berries **GF**

Fruit and Herb Infused Waters

Add our Soup of the Moment to any buffet for \$9 per Guest



GF - Gluten Free | **VG** – Vegetarian | **V** – Vegan | **DF** – Dairy Free

PLATED LUNCH

All Plated Lunches Include: Local Artisan Breads Sweet Butter, Freshly Brewed Coffee, Lot 35 Assorted Teas.

Three-Course Lunch Price is Shown by Each Entrée & Consists of Your Choice of Soup or Salad, Entrée & Dessert.

To Select a Four-Course Lunch, Add \$20.00 per Guest. A Four-Course Lunch Allows Guests to Select Their Entrée Tableside.

If Less Than 20 People, an \$8.00 per Guest Fee Will Apply.

SALAD

ROCKET AND FRISEE, Strawberry, Puffed Farro, Blossoms **V**

RADISH, Mint, Snap Pea and their Tendrils **GF V**

PURPLE ROMAINE, Marinated Chickpea, Cucumber, Finocchiona, Ciliegine, Baby Peppers, Tomato **GF V**

GRILLED BREAD PANZANELLA, Rose Harissa, Apricot, Frisee **GF VG**

SOUP

THREE PEPPER PEPERONATA, Basil Cream, Balsamico **GF VG**

GREEN GODDESS SOUP with Queso Fresco Cheese, Asparagus Coins, & Greek Yogurt **GF VG**

SPRING ONION & MUSHROOM BISQUE, Garlic Chips, Cardamom Chantilly Cream **GF VG**

MAINS

GARAM MASALA BUTTER SALMON | 71 per Guest **GF**

Northwest Jewel Rice, Green Chickpea Salad, Paprika Beurre Blanc

SEARED SCALLOPS | 73 per Guest **GF**

Grilled Radicchio, Buttermilk Cilantro Dressing, Rouille, Toasted Sunflower Seeds

MOJO GLAZED CHICKEN SUPREME | 68 per Guest **GF**

Red Beans & Rice, Grilled Tomatillo & Pepper Relish, Chicken Veloute

ANCHO RUBBED CHICKEN BREAST | 68 per Guest **GF DF**

Sweet Potato Puree, Spring Squash, Chayote Slaw, Green Chilies Soubise

RANCHERO FLANK STEAK | 75 per Guest **GF DF**

Garlic Confit Fingerling Potatoes, Preserved Lemon Rapini, Cucumber Tomato Pico, Sugar Beet Barbecue Sauce

PETITE FILET WITH ROASTED TOMATOES | 79 per Guest **GF**

Garlic Chickpeas, Cauliflower Pilaf, Spiked Granny Smith Apples, Calvados Jus

FREE FORM TAMALES | 59 per Guest **GF V**

Filled with Foraged Mushrooms & Asparagus

Pickled Grapes & Sesame Mole, Cactus Coulis

SWEETS

CHOCOLATE MOUSSE, Seasonal Berries, Raspberry Coulis **GF V**

CARROT CAKE, Roasted Pineapple Compote **VG**

RHUBARB STRAWBERRY SHORTCAKE, Vanilla Whip Cream **VG**

OPERA CAKE, Chantilly, Caramelized Cocoa Nib

GF - Gluten Free | **VG** – Vegetarian | **V** – Vegan | **DF** – Dairy Free

HORS D'OEUVRES

Minimum Three Dozen per Selection

COLD HORS D'OEUVRES | 78 per dozen

Confit Carrot, Red Pepper Hummus, Crispy Alliums, Aleppo **GF V**

Tartiflette Bite New Potato, Reblochon Cream, Crisp Jambon, Pickled Shallot

Roasted Black Grapes, Blue Cheese, Frisee, Pate Brisee **VG**

Blistered Tomato, Focaccia, Basil Jelly **V**

Heirloom Tomato Stone Fruit Gazpacho Shots, Chrysanthemum, Fry Bread **VG**

DELUXE COLD CANAPÉS | 85 per dozen

Halibut Ceviche, Tostone, Pineapple Salsa **GF DF**

Mushroom Vol Au Vent, Egg Yolk Jam, Truffle **VG**

Torchon de Foie Gras, Financier, Early Strawberry Pistachio

HOT HORS D'OEUVRES | 78 per dozen

Caponata Phyllo Star **V**

Green Chili Arepas **VG GF**

Brandied Peaches & Sweet Cream Puff **VG**

Arancini Risotto Ball, Tomato Jam **VG**

Mushroom Chive Spanakopita

DELUXE HOT RECEPTION DELICACIES | 85 per dozen

Salmon & Goat Cheese Beggar's Purse

Spicy Plum Duck Spring Roll

Pork Belly Bites, Gojuchang Glaze, Ginger Floss **DF**

Firecracker Shrimp Spring Rolls, Sweet Chill Plum Sauce

Mini Chicken Wellington

GF - Gluten Free | **VG** - Vegetarian | **V** - Vegan | **DF** - Dairy Free



RECEPTION STATIONS

Maximum Two Hour Service Time for Displays, Buffets & Stations

**Labor Charge for Chef Attended Stations ~ \$250.00 Each Up To (2) Hours.

Each Additional Hour at \$85 per Hour. 1 Chef Attendant Required per (50) Guests

**TUSCAN BOUNTY | 58 per Guest

Our attendants will prepare custom-made pasta dishes with a bounty of pasta and toppings

Toppings to Include: Choose 7 Toppings

Italian Sausage, Cold Water Baby Shrimp, Sun Dried Tomatoes, Bell Peppers, Crushed Chili Flakes, Shaved Padano Cheese, Crumbled Goat Cheese, Sautéed Mushrooms, Asparagus Tips, Tofu, Red Onion, Roasted Garlic, Scallions, Kalamata Olives

Tossed With Your Choice of Two Types

Three Cheese Tortellini, Mushroom Ravioli, Whole Wheat Penne, Rigatoni Pasta

Complete the Custom Creation with Your Choice of Two Sauces:

Roasted Tomato Sauce, Pesto Cream Sauce, Fresh Herbs and Extra Virgin Olive Oil

BAKED BRIE | 525 each

Baked French Brie in Puff Pastry, Pepper Jelly and Sliced Baguette **VG**

Priced Per Brie, Serves Approximately 50 Guests

SEAFOOD CORNER

Ice Carving for display priced separately speak to your Catering Manager

Jumbo Shrimp | 85 per dozen **GF DF**

Oysters | 85 per dozen **GF DF**

Snow Crab Cocktail Claws | 130 per pound **GF DF**

King Crab Legs | 160 per pound **GF DF**

Served with Lemon Cheeks, Cocktail Sauce, Mignonette Sauce **GF DF**

Optional Oyster Shucker \$300.00 for up to (2) Hours

BUILD YOUR OWN "POKE" STATION | 48 per person

Albacore Tuna Poke, Salt, Ginger, Macadamia Nut, Green Onion, Seaweed, Chili Pepper

Salmon Poke Cucumbers, Tomatoes, Garlic Chili Sauce, Sesame Oil

Steamed Rice **GF V**

Seaweed Salad, Pickled Ginger, Cucumbers, Sliced Radish, Sweet Corn, Red Onion, Cilantro, Green Onion, Crispy Garlic **VG**

Spicy Mayo, Sweet Soy Sauce, Ponzu **VG**

SUSHI AND SASHIMI STATION

| 80 per Guest, Six Pieces per Guest

Seasonal Accoutrements Including Wasabi, Soy Sauces, Ginger, Seaweed Salad

California Rolls **GF V**

Avocado Rolls **GF V**

Salmon & Tuna Sashimi **GF V**

Shrimp **GF V**

STREET TACOS | 45 per Guest

Choice of Two

Grilled Steak, Roasted Pork, Grilled Chicken, Chipotle Shrimp **GF**

Street Taco Corn **GF VG**

Flour Tortillas **VG**

Toppings Include Cilantro, Pico de Gallo, Sour Cream Cheese, Salsa **VG**

INTERNATIONAL AND DOMESTIC PREMIUM CHEESES

| 35 per Guest

Parmigiano-Reggiano with Red Onion Balsamic Marmalade **GF VG**

Brie with Red Pepper Compote **GF VG**

Gruyere with Anise Infused Wild Honey **GF VG**

Gorgonzola with Mustard **GF VG**

Garnished with Grapes, Artisan Breads and Crisps **VG**

BRUSCHETTA | 25 per Guest

Marinated White Beans **V**

Lemon Artichokes, Seeded Avocado **V**

Pickled Asparagus and Peppers **V**

Fresh & Confit Tomato **V**

Roasted Garlic Mousse **V**

Parmesan & Basket Herb Ricotta **VG**

Assorted Crisps and Croutons **V**

ANTIPASTO PLATTER | 38 per Guest

Salami, Prosciutto, Capocollo, Provolone, Bocconcini **GF**

Olives, Marinated Peppers, Artichokes, Eggplant **GF V**

Red Pepper Hummus, Tapenade **GF V**

Focaccia Bread, Sour Pickles, Grainy Mustard **DF**

GF - Gluten Free | **VG** – Vegetarian | **V** – Vegan | **DF** – Dairy Free

CARVING STATIONS

Minimum Three Dozen per Selection

**WHOLE ROASTED STRIPLOIN | 1150 each

Grilled Walla Walla Sweet Onions, Carolina Mustard Sauce, Potato Rolls

Priced Per Striploin, Serves Approximately 30 Guests

POTLATCH SALMON | 770 each

Spring Onion Jus, Pepper-Caper Butter, Bannock

Priced Per Salmon Filet, Serves Approximately 18 Guests

**KALUA PORK ROAST | 560 each

Sesame Slaw & Hawaiian Rolls **VG**

Pineapple Mustard Relish **GF V DF**

Priced Per Pork, Serves Approximately 30 Guests

**WELLINGTON WHOLE ROASTED BEEF TENDERLOIN | 790 each

Château Filet Mignon, Truffle Duxelles, Picante, Puff Pastry, Sauce Espagnole

Priced per Tenderloin, Serves Approximately 15 Guests

CARVING STATION ADD ONS | 18 per person

Roasted Fingerling Potatoes **GF VG DF**

Pomme Puree **GF VG**

Creamy Mascarpone and Rosemary Polenta **GF VG**

Balsamic Braised Cipollini Onions **GF**

Honey Roasted Brussel Sprouts **GF VG DF**

Fricassee of Mushrooms **GF VG**

GF - Gluten Free | **VG** - Vegetarian | **V** - Vegan | **DF** - Dairy Free





PLATED DINNER

All Plated Dinners Include Local Artisan Breads & Sweet Butter, Freshly Brewed Coffee, Lot 35 Assorted Teas

Three-Course Dinner Price is Shown by Each Entrée and Consists of Your Choice of Soup or Salad, Entrée, and Dessert

Three-Course Dinner Is Priced Based on the Highest Priced Entrée Selected

To Select a Four-Course Dinner, Add \$32.00 per Guest. A Four-Course Dinner Allows Your Guests to Select Their Entrée Tableside
If Less Than 20 People, an \$8.00 per Guest Fee Will Apply

SALADS

SHERRY MARINATED BEETS, Whipped Triple Crème, Herb Palmier, Horseradish Orange Persillade, Seeds **VG**

GREEN GARBANZO, Castelvetro, Curly Endive, Smoked Blue Cheese Dressing **GF VG**

GRILLED AVOCADO, Lardons, Cured Egg Yolk, Chicken Salt, Bibb Lettuce **GF DF**

BUTTER FRIED BRIOCHE, Dungeness Crab, Mache, Charred Corn, Borage | Add 20 per Guest

SOUPS

RED LENTIL MULLIGATAWNY, Green Oil, Coconut Cream, Toasted Coriander **V DF**

AZAFRÁN SOUP With Spinach Greens and Yellow Cornmeal Dumplings **GF**

CHILES VERDE CHICKEN & YELLOW TOMATO CONSOMMÉ with Lime Crema **GF**

APPETIZERS

PANEER PUFFS with Coriander Sauce | Add 9 per Guest **VG**

BACON WRAPPED SWEET POTATO with Pomegranate Molasses & Chimichurri | Add 10 per Guest **GF DF**

BROCCOLINI FRIES with Dill Honey Mustard & Barbecue Spices | Add 9 per Guest

SMOKED SALMON STUFFED SHRIMP ROCKEFELLER, Spinach Butter Sauce, Piquillo | Add 9 per Guest

ASPARAGUS BUNDLES, Fried Garlic, Pecorino, & Sauce Mornay | Add 9 per Guest

GF - Gluten Free | **VG** - Vegetarian | **V** - Vegan | **DF** - Dairy Free

PLATED DINNER *continued*

MAINS

CITRUS CRUSTED HALIBUT, Fingerling Potatoes, Carrot & Broccoli Salad, Lemon Butter | 99 per Guest **GF**

SALMON ZARANDEADO, Yellow Rice & Peas, Seared Zucchini, Vera Cruz Pico with Picante | 98 per Guest **GF**

YOGURT MARINATED CHICKEN SUPREME, Couscous Salad, Braised Fennel, Shallot Tapenade, Coriander Beurre Blanc | 96 per Guest

RED SALT SEARED DUCK BREAST, Leek & Asparagus Stir Fry, Sweet Potato Purée, Crispy Shallots, Black Bean Demi | 98 per Guest

FILET MIGNON, Goat Cheese Polenta, Asparagus, Bloody Mary Glaze, Garlic Jus | 115 per Guest **GF**

TAJIN CRUSTED NEW YORK STRIP, Cilantro Maître D Butter, Roasted Herb Potatoes, Broccoli, Sauce Rancheros | 110 per Guest **GF**

PEPPER-POT LACQUERED LAMB CHOPS, Bavarian Potato Salad, Stewed Peppers, Trini Yellow Pepper Sauce, Dehydrated Mint | 98 per Guest

SEARED SQUASH MEDLEY, Caramelized Cipollini Onion, Scallion Risotto, Cardamom Oil, Herb Salad, Garlic Sauce | 91 per Guest **GF V**

COCONUT CRUSTED TOFU, Honey & Cumin Glazed Carrots, Cauliflower Puree, Roasted Easter Radish, Saffron Tomache Char Sauce, Lemon Oil | 91 per Guest **GF V**

DYNAMIC DUOS

For a “Surf & Turf” Experience please choose from a protein below to pair with your Entree of Choice. Entrees will be market price based on land & sea selections.

LAND

- 6 Ounce Filet Mignon
- 8 Ounce Filet Mignon
- Double Bone Lamb Chop

SEA

- Jumbo Shrimp Scampi
- Split Crab Leg with Drawn Butter
- Smoked Paprika Lobster Tail

SWEET

CHOCOLATE MOUSSE, Seasonal Berries, Raspberry Coulis **GF V**

PASSION FRUIT MANGO CAKE, Roasted Pineapple Compote, Chantilly Cream, Toasted Coconut

CHEESECAKE, Macerated Strawberries, Vanilla Whip Cream **VG**

CHOCOLATE MARQUISE, Salted Caramel Chantilly, Cocoa Nib, Caramel Sauce **VG**

GF - Gluten Free | **VG** – Vegetarian | **V** – Vegan | **DF** – Dairy Free



DINNER BUFFET

All Dinner Buffets Include Local Artisan Breads & Sweet Butter, Freshly Brewed Coffee, Lot 35 Assorted Teas

If Less Than 50 People, a \$25.00 per Guest Fee Will Apply

Maximum Two Hour Service Time for Displays, Buffets and Stations

LITTLE ITALY | 145 per Guest

Pappa di Pomodoro **VG**

White Bean & Celery Salad with Peppers & Onions **GF V**

Bocconcini Cheese, Micro Basil, Roasted Tomato Jam, Basil Oil, Balsamic Glaze **GF VG**

Tuscan Salad: Chopped Romaine, Tomato, Basil, Red Onion, Olives, Peppers, Cucumbers, White Balsamic Vinaigrette **GF V**

Marinated Tuscan Vegetables with Ricotta, Green Chili Oil **GF VG**

Marinated Chilled Seafood Salad **GF DF**

Sliced Cured Italian Meats and Cheeses

Cheese Ravioli, Roasted Three Tomato Sauce with Balsamico

Chicken & Spinach Manicotti, Zesty Pepper Cream Sauce

Shrimp Saltimbocca, Fennel, Prosciutto, Roasted Tomatoes

Flank Steak Bracirole, Roasted Garlic, Blistered Tomatoes, Parmesan

Cauliflower & White Bean Puree **GF V**

Eggplant Parmesan with Scallion Pesto **GF V**

Chocolate Swirl Cheesecake **VG**

Classic Tiramisu Cake

Assorted Biscotti **VG**

Sliced Fruit **GF V**

PNW ROAD TRIP | 135 per Guest

Corn Chowder with Crispy Hominy & Scallion Oil **VG**

Roasted Beets with Pickled Onions, Scallions, & Shaved Carrots with Basil Buttermilk Dressing **VG**

Pasta Salad with Black Olives, Carrots, Scallions & Thyme Vinaigrette **VG DF**

Napa Cabbage Coleslaw **GF V**

Coastal Cheeses and Puget Sound Cured Meats **GF**

Shrimp & Celery Salad with Spicy Cocktail Sauce **GF DF**

Seafood Cocktail Ceviche **GF DF**

Smoked Salmon, Garlic Bagel Bites, Traditional Garnishes

Sun Roasted Tomatoes Risotto

Pumpkin Seed Crusted Salmon with Spanish Paprika Beurre Blanc

Garlic & Herbed Tri Tip Steak with Cranberry Jus **GF**

Green Chilies Pork Loin with Tomatillos Relish

Spiced Sweet Potato Pomme Purée **VG**

Pepper Jam Applesauce **V**

Nanaimo Bar **VG**

Apple Crumble with Crème Anglaise **VG**

Sliced Fruit and Berry **V**

Platter Biscotti **VG**

THE NEW CLASSICS | 165 per Guest

Minimum 100 Guests

Artichoke & Black Truffle Soup

Jumbo Shrimp, Cocktail Sauce, Fresh Lemon **GF DF**

Baby Iceberg Wedges, Tomatoes, Chopped Egg, Bacon Bits, Blue Cheese Ranch Dressing **GF**

Classic Waldorf Salad, Chicken, Grapes, Walnuts **GF**

Marinated Beefsteak Tomatoes, Shaved Red Onion, Red Wine Vinaigrette **GF DF**

Roasted Fingerling Potato Salad **GF VG**

Carved Prime Rib, Silver Dollar Rolls, Creamy Horseradish, Bearnaise Sauce

Lavo Meatball, Caramelized Shallots, Peperonata Sauce, Parmesan Chips, Parsley Oil

Lemon Spaghetti & Garlic Shrimp

Smoked Salmon & Mascarpone Focaccia

Jaleo Roasted Vegetable Paella

Fresh Seasonal Fruit Salad Lychee and Coconut Milk **V**

Mango Mousse Cake

Biscotti **VG**

Hazelnut Cake

GF - Gluten Free | **VG** – Vegetarian | **V** – Vegan | **DF** – Dairy Free

WEDDING PACKAGES

LOVE | 175 per person

Selection of Four Butler Passed Hors D'Oeuvres
Four-Hour Premium Bar Service to Include
Dinner Wine and Sparkling Wine Toast
Three-Course Plated Dinner
Coffee and Specialty Tea Service
Custom Wedding Cake

HONOR | 210 per person

Selection of Six Butler Passed Hors D'Oeuvres
Five-Hour Premium Bar Service to Include
Dinner Wine and Sparkling Wine Toast
Four-Course Plated Dinner with Guest's
Choice of Entrée at the Dinner Table
Coffee and Specialty Tea Service
Custom Wedding Cake

CHERISH | 235 per person

Selection of Six Butler Passed Hors D'Oeuvres
Five-Hour Super Premium Bar Service
to Include Dinner Wine and Sparkling Wine Toast
Four-Course Plated Dinner with
Guest's Choice of Entrée at the Dinner Table
Coffee and Specialty Tea Service
Selection of One Butler Passed Late Night Snack
Custom Wedding Cake

All Packages Require a Minimum of 100 Guests* and Include:

- Complimentary changing rooms for each wedding party for the Entire Wedding Day
- Menu Tasting for up to Four Guests
- Complimentary Overnight Accommodations for the Bride and Groom on the Wedding Night ~ Room, Tax, and Valet Parking
- Five Complimentary Valet Parking Passes on the Wedding Day
- Exclusive use of Hotel for wedding photography
- Wedding Night Amenity of Champagne, Strawberries, and Personalized Gift for the Newlyweds
- Elegant Banquet Seating and Tables
- Floor-Length Linens with Coordinated Dinner Napkins
- Five Clear Votive Candle Holders with White Candles per Table
- Silver Table Number Holders and Cards
- Personalized Printed Menus
- Customized Dance Floor





BAR PACKAGES & PRICING

Prices are quoted on a per person basis. Each bar package includes mixed drinks, house beer & non-alcoholic beverages. (*Zero-Proof Cocktails Not Included).
A fee of \$350 per bartender will be applied to package bars for up to four hours. Each additional hour is \$85 per bartender. One bartender is required per 75 guests.

PREMIUM TIER:

Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Hornitos Plata Silver Tequila, Old Forester Bourbon, The Famous Grouse Scotch, Martini & Rossi Vermouths

Bud Light, Heineken, Elysian IPA, Stoup Mosaic Pale Ale, NA Beer

Cabernet Sauvignon, Dark Harvest, Columbia Valley, WA
Chardonnay, Dark Harvest, Columbia Valley, WA
Pinot Noir, Angeline Vineyards, CA
Sauvignon Blanc, Angeline Vineyards, CA
Brut Cava, Querena, SP

Soft Drinks, Fruit Juice, Sparkling Water

Two Hour | 43
Three Hour | 57
Each Additional Hour | 15
Consumption Price | 15/cocktail

SUPER PREMIUM TIER:

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Casamigos Silver Tequila, Maker's Mark Bourbon, Chivas Regal Scotch, Martini & Rossi Vermouths

Bud Light, Heineken, Elysian IPA, Stoup Mosaic Pale Ale, NA Beer

Cabernet Sauvignon, Dark Harvest, Columbia Valley, WA
Chardonnay, Dark Harvest, Columbia Valley, WA
Pinot Noir, Angeline Vineyards, CA
Sauvignon Blanc, Angeline Vineyards, CA
Brut Cava, Querena, SP

Soft Drinks, Fruit Juice, Sparkling Water

Two Hour | 49
Three Hour | 66
Each Additional Hour | 18
Consumption Price | 18/cocktail

LUXURY TIER:

Absolut Elyx Vodka, The Botanist Gin, Bacardi Superior Rum, Don Julio Blanco Tequila, Woodford Reserve Bourbon, The Macallan Double Cask 12yr. Scotch, Martini & Rossi Vermouths

Bud Light, Heineken, Elysian IPA, Stoup Mosaic Pale Ale, NA Beer

Cabernet Sauvignon, Dark Harvest, Columbia Valley, WA
Chardonnay, Dark Harvest, Columbia Valley, WA
Pinot Noir, Angeline Vineyards, CA
Sauvignon Blanc, Angeline Vineyards, CA
Brut Cava, Querena, SP

Soft Drinks, Fruit Juice, Sparkling Water

Two Hour | 58
Three Hour | 77
Each Additional Hour | 20
Consumption Price | 20/cocktail



BEVERAGE ENHANCEMENTS

CLASSIC COCKTAILS

15/18/20 *Based on Beverage Tier Selected

APEROL SPRITZ

Aperol, Soda, Prosecco, Orange

PALOMA

Blanco Tequila, Grapefruit Juice, Sugar, Soda

OLD FASHIONED

Bourbon, Bitters, Sugar

NEGRONI

Gin, Campari, Sweet Vermouth

ESPRESSO MARTINI

Vodka, Kahlua, Cold Brew

MOSCOW MULE

Vodka, Lime, Ginger Beer

BRUNCH BAR

MIMOSA | 14

Orange or Grapefruit

BLOODY MARY

15/18/20 *Based on Beverage Tier Selected

Vodka or Gin, House-made Bloody Mary Mix, Salt, Garnishes

ZERO-PROOF COCKTAILS

IN THE GARDEN | 12 each

Seedlip Garden, Honey, Lemon, Mint Tea

TEMPERANCE COLLINS | 12 each

Seedlip Spice, Giffard Aperitif, Grapefruit Juice, Soda

CUSTOM COCKTAILS

Our Team of Mixologists Will Curate Tailor-Made Cocktails Exclusive To Your Event.

**Pre-Selected Quantities Must Be Ordered, Minimum 50 each per Event*

Market price

BEER | 8 each

HOUSE SELECTION

Elysian IPA

Stella

Heineken

Bud Light

TASTE OF THE PNW *add-on | 11 each

Holy Mountain, Black Beer, Dark Ale

Holy Mountain, White Lodge Wit

Stoup, Citra IPA

Stoup, Mosaic Pale Ale

Stoup, Pilsner



WINE SERVICE

WINE

**Priced Per Bottle. Charged on Consumption.*

**Extended Wine Selections Available. Quantities & Price May Vary.*

HOUSE WINE

Cabernet Sauvignon, Dark Harvest, Columbia Valley, WA | 55

Chardonnay, Dark Harvest, Columbia Valley, WA | 55

Pinot Noir, Angeline Vineyards, CA | 55

Sauvignon Blanc, Angeline Vineyards, CA | 55

Brut Cava, Querena, SP | 55

SPARKLING WINE

Brut Imperial, Moët & Chandon, Champagne, FR | 145

Brut, Veuve Clicquot, Champagne, FR | 165

WHITE WINE

Pinot Gris, Kind Stranger, Lawrence Vineyards, WA | 60

Chardonnay, Raeburn Cellar, Russian River Valley, CA | 65

Sauvignon Blanc, Squealing Pig, Marlborough, NZ | 65

RED WINE

Rosé, Dichotomy, Yakima Valley, WA | 60

Cabernet Sauvignon, Kind Stranger, Columbia Valley, WA | 68

Pinot Noir, Jezebel, Willamette Valley, OR | 70

FOOD & BEVERAGE

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements.

We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

Our menus are subject to change and ingredients may vary based on seasonality or availability.

All pricing is guaranteed ninety (90) days prior to your event date. Thereupon prices might change based on commodities market.

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

Due to licensing requirements and quality control issues, all food and beverage to be served on Hotel property must be supplied and prepared by Hotel.

Hotel does not serve shots of liquor at events.

Custom beverage requests will be priced separately.

Champagne toasts & tableside wines are priced per bottle separate from package bars and/or bars on consumption pricing.

Maximum three options for tableside wine.

Changing bar types will require a pause in service for a minimum of 30 minutes.

See your Event Manager for questions or details.

GUARANTEES

Group must inform Hotel of the final guaranteed number of attendees that will attend each of the catered food functions by contacting the Events/Catering Department by email or phone no later than Noon (local Hotel time), five (5) business days prior to the first day of the Event. Guarantees by text message cannot be accepted. Group may either reduce or increase the expected number of attendees when giving the final guaranteed number of attendees for each scheduled catered food function by up to 5% without incurring any liability to Hotel for additional costs or supplemental surcharges. The final guaranteed numbers cannot be further reduced without liability after this time.

If for any reason the notice of the final guaranteed number of attendees is late, then the expected number of attendees for the applicable catered food function will be used for billing purposes. Further, the menu offering for attendees in excess of the expected number of attendees may be based on availability of product and may be different from the selected menu. Group will be charged the final guaranteed attendance or the number of attendees served, whichever is greater. Hotel will only prepare food to the final guaranteed number of attendees, and will not guarantee setting the room for more than 5% above the final guaranteed number of attendees.

ADDITIONAL CHARGES

Reset Fee - All changes in space set-up within 3 days of your event will result in a minimum \$500.00 reset fee.

Labor Charge for Attended Stations ~ \$250.00 per Attendant up to (2) Hours. Each Additional Hour at \$85 per Hour.

1 Chef Attendant Required per (75) Guests

\$350 per Bartender & Cocktail Server Fees (additional fees after 5hrs). One bartender required per (75) guests.

\$150 per Beverage Attendant (additional fees after 5hrs). One bartender required per (75) guests.

All food and beverage functions are subject to a mandatory 25% surcharge plus current state sales tax, of which 65% is a gratuity that is distributed to the Hotel's banquets team and, as appropriate, other non-supervisory and non-managerial Hotel staff in the line of service, and the remaining 35% is an administrative fee that is retained entirely by the Hotel (and not distributed as wages, tips or gratuities to the Hotel's non-supervisory employees). Event F&B surcharges are subject to change without notice and, depending on the Hotel's location, may be subject to sales or other taxes. If you or your attendees wish to provide an additional tip to the Hotel's staff, please feel free to do so. The mandatory surcharge, and any applicable taxes, will be posted to your Master Account.