



**SAVOR...** McCaw Hall  
**CATERING MENU**





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## **PLATED BREAKFAST**

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All selections are served with assorted pastries, freshly brewed Starbucks coffee, a selection of TAZO teas and orange juice.  
30 Guest Minimum.

### **Bacon & Eggs | 24**

Scrambled Cage Free Eggs  
Breakfast Potatoes  
Applewood Smoked Bacon

### **Salmon & Scramble | 28**

Scrambled Cage Free Eggs with Chives  
Smoked Salmon and Crème Fraiche  
Zucchini Dill Cakes

### **Classic Benedict | 27**

Poached Cage Free Eggs & Ham  
Classic Lemon Hollandaise  
Toasted English Muffin  
Roasted Yukon Gold Potatoes

### **Spinach & Prosciutto Quiche | 25**

Scrambled Cage Free Eggs with Spinach, Fontina  
Cheese and Crispy Prosciutto  
Yellow Corn Grits  
Sautéed Greens

### **Brioche French Toast | 24**

Brioche French Toast, Seasonal Berry Compote  
Whipped Cream, Warm Maple Syrup  
Applewood Smoked Bacon  
Sliced Fresh Fruit

### **Cinnamon Croissant Pudding | 26**

Cinnamon-Raisin Croissant Bread Pudding  
Salted Caramel Drizzle, Walnuts  
Breakfast Link Sausage  
Sliced Fresh Fruit

*Special meal options are available including vegetarian, vegan, and gluten free choices. Please ask you Catering Manager for details.*

## BUFFET BREAKFAST

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All selections are served with freshly brewed Starbucks coffee, a selection of TAZO teas and orange juice. 30 Guest Minimum

### Continental | 19

Seasonal Fruit & Berry Display  
Freshly Baked Pastry Display including Muffins, Bagels, Croissants, accompanied by Butter, Preserves, Cream Cheese, Peanut Butter

### Healthy Start | 24

Seasonal Fruit & Berry Display  
Build-A-Parfait with Greek Yogurt, House-made Granola, Dried Fruits & Nuts  
Hard Boiled Eggs  
Trio of Fresh Smoothies

### Bagel & Lox | 26

Seasonal Fruit & Berry Display  
Freshly Baked Bagels  
Cold Smoked Salmon, Whipped Cream Cheese, Chopped Eggs, Capers, Diced Red Onions

### Classic American | 22

Seasonal Fruit & Berry Display  
Scrambled Cage Free Eggs, Fresh Herbs  
Red Potato & Sweet Onion Hash  
Applewood Smoked Bacon

### Sweet & Savory | 25

Seasonal Fruit & Berry Display  
Scrambled Cage Free Eggs, Fresh Herbs  
Banana Bread Pudding, Caramel-Rum Sauce  
Applewood Smoked Bacon  
Country Sausage Links

*Custom buffet packages to fit your guests' needs are available, please contact your Catering Manager to create a menu just for your event.*

## BREAKFAST ENHACEMENTS

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All selections are designed to enhance a buffet breakfast or snack package.

Priced per Guest. 30 Guest Minimum

### Server Attended Oatmeal Station | 8

Steel Cut Oats, Brown Sugar  
Seasonal Berries, Dried Fruits & Nuts  
2% Milk, Skim Milk, Soy Milk  
\*\*Requires one service attendant per 100 guests.

### Breakfast Sandwiches | 10

Choice Of:  
Croissant with Eggs, Ham, and Brie  
English Muffin with Eggs, Sausage, and Cheddar  
Bagel with Eggs, Bacon, and Emmental

### Build-a-Parfait | 7

Greek Yogurt, House-made Granola  
Seasonal Berries, Dried Fruit & Nuts

### Fresh Fruit Smoothie | 8

Choice Of:  
Seasonal Berry  
Tropical Sunrise  
Green Goddess

### Buttermilk Pancake Action Station | 9

Buttermilk Pancakes, Warm Apples  
Pinon Nuts, Canela (Cinnamon)  
\*\*Requires one service attendant per 100 guests.

### Savory Crepe Action Station | 11

Roasted Vegetable Crepes, Pancetta,  
Avocado, Spinach, Tomato  
\*\*Requires one service attendant per 100 guests.

## A LA CARTE SNACKS

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### MORNING

Muffin Selection | 48 per dozen  
Bagel Selection | 48 per dozen  
Butter Croissants | 52 per dozen  
Individually Packaged Yogurt | 40 per dozen  
Hard Boiled Eggs | 36 per dozen  
Nature Valley Granola Bars | 38 per dozen  
KIND Bars | 50 per dozen  
Whole Fresh Fruit | 36 per dozen  
Seasonal Fruit & Berry Display | 8 per guest

### AFTERNOON

Cookie Selection | 42 per dozen  
House-made Truffles | 36 per dozen  
House-made Cupcakes | 60 per dozen  
Dessert Bar Selection | 38 per dozen  
Petit Four Selection | 50  
Bag of Tim's Chips | 26 per dozen  
Bag of Erin's Popcorn | 28 per dozen  
Vegetable Crudités Display | 6.50 per guest  
House-made Trail Mix | 4 per guest  
Chef's Blend of Spiced Nuts | 6 per guest

### SMALL PLATES

Pita Triangles with Hummus & Crudités | 5.50  
Tortilla Chips with Salsa & Guacamole | 9  
Deconstructed PB & J | 7

## BEVERAGES

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### BY THE GALLON

Starbucks Regular & Decaf Coffee | 65  
Tazo Hot Tea Selection | 65  
Tazo Iced Tea | 55  
Lemonade | 55  
Orange, Apple, or Cranberry Juice | 60  
Champagne Punch | 85

### BY THE CAN OR BOTTLE

Assorted Sodas | 3.50  
Dasani Bottled Water | 3.50  
San Pellegrino Sparkling Water | 4.25  
Honest Tea | 4.25  
Minute Maid Juices | 4.25





## SNACK PACKAGES

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Snack Packages are designed to complement all day events.

**30 Guest Minimum**

### **Stay Awake | 12**

Selection of Muffins, Coffee Cakes, and Danishes  
House-made Chocolate Truffles  
Chocolate & Almond Biscotti  
Starbucks Regular Coffee, Tazo Hot Tea Selection

### **Power Hour | 16**

Fresh Vegetable Crudites with Red Onion Ranch  
Seasonal Whole Fruit Selection  
Assorted Granola & Energy Bars  
House-made Trail Mix  
Fresh Squeezed Vegetable & Fruit Juices

### **Sweet Treats | 14**

House-made Cookies  
Double Fudge Brownies, Rice Cereal Treats  
Whole Fresh Strawberries  
2% and Chocolate Milk

### **Antipasti | 12**

Roasted Garlic Hummus, Baba Ganoush  
Toasted Pita & Lavosh  
Marinated Olives, Artichokes, and Peppers  
San Pellegrino Sparkling Water



## BOX LUNCHES

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All boxed lunches include Chef's choice of seasonal pasta or potato salad, dessert bar, fruit, and bottled water.

20 box minimum per selection.

### **Asian Chicken Sandwich | 21**

Grilled Chicken Breast, Sriracha Mayonnaise, Cilantro, Carrot, Peppers, Green Onion, Napa Cabbage

### **Classic Italian Sandwich | 21**

Prosciutto, Salami, Provolone Cheese, Pesto, Oven Dried Tomato, Pepperoncini Aioli

### **Roast Beef Sandwich | 21**

Roast Beef, Emmental Cheese, Charred Green Onion Aioli, Red Pepper, Arugula

### **Smoked Salmon Bagel | 22**

Cold Smoked Salmon, Herbed Cream Cheese, Heirloom Tomato Jam

### **Turkey Chop Chop Wrap | 22**

Slow Roasted Turkey, Smoked Bacon, Romaine, Cheddar, Red Onion, Ranch, Spinach Wrap

### **Thai Beef Salad | 23**

Grilled Lemongrass Beef, Thai Spices, Bean Sprouts, Carrot, Cucumber, Crisp Noodles, Green Mango, Thai Chili Lime Vinaigrette

### **Salmon Caesar Salad | 23**

Poached Salmon, Hearts of Romaine, Parmesan, Crouton, Traditional Caesar Dressing

### **Chipotle Chicken Salad | 23**

Chipotle Marinated Chicken Breast, Field Greens, Roasted Corn, Black Beans, Cotija, Red Onion, Tomato, Jicama, Chipotle Lime Vinaigrette

*Special meal options are available including vegetarian, vegan, and gluten free choices. Please ask you Catering Manager for details.*



## LUNCH BUFFETS

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**Beverage service is provided a la carte.  
30 Guest Minimum**

### **Sandwich Lunch | 32**

Orzo Salad, Roasted Red Pepper, Feta, Cucumber, Red Onion, Tomato, Basil and Artichoke

Classic Caesar Salad, Garlic Herb Croutons, Pickled Anchovies, Parmesan

Green Bean Salad, Chicory, Toasted Almonds, Preserved Lemon, Cream Sherry Dressing

Slow Roast Turkey, Smoked Bacon, Cranberry Aioli, Lettuce, Tomato and Red Onion on Focaccia.

Niman Ranch Roast Beef, Emmental Cheese, Caramelized Onion, Creamy Horseradish Sauce on Rye.

Goat Cheese, Portobello Mushrooms, Roasted Red Peppers, Sundried Tomato, Arugula, Multi Grain Bread

Lemon Bars and Cookies

### **Italian Lunch | 34**

Minestrone Soup

Garden Greens with Grana Padano, Sundried Tomatoes, Olives, Artichokes, Tuscan Vinaigrette

Roasted Fingerlings with Garlic and Rosemary

Grilled Cod with Capers, Lemon and Italian Parsley

Gnocchi with Zucchini, Tomato, Mushroom Cream Sauce, Pine Nuts and Crisp Sage

Pesto Brushed Chicken with Squash Fritters and Balsamic Reduction

Seasonal Roasted Vegetables

Orange and Rosemary Panna Cotta







## LUNCH BUFFETS

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Beverage service is provided a la carte.  
30 Guest Minimum

### Northwest Lunch | 36

Roasted Corn Chowder

Garden Greens with Goat Cheese, Dried Strawberries,  
Grilled Onion, Corn Bread, Orange Vinaigrette

Lentil Salad, Toasted Walnuts, Apples, Sweet  
Cranberries, Celery, Red Wine Dressing

Yukon Potatoes with a Warm Ground Mustard Dressing

Steamed Salmon, Lemon Charred Onion Dressing

NY Strip Loin with Roasted Cipollini Onions and  
Mushroom Essence

Seasonal Roasted Vegetables

Assorted Miniature Desserts

### Pan Asian Lunch | 32

Crispy Noodle Salad, Garden Greens, Carrot, Scallions,  
Green Mango, Wasabi Peas, Sesame Soy Dressing

Tropical Fruit

Miso Glazed Pork Loin

Lemongrass-Ginger Chicken

Steamed Jasmine Rice

Vegetable Lo Mein with Tofu

Garlic Ginger, Baby Bok Choy and Bean Sprouts

Ginger, Panna Cotta with Mango Puree

*Custom buffet packages to fit your guests' needs are available, please contact your Catering Manager to create a menu just for your event.*



## COLD PLATED LUNCHES

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All two course lunch selections include fresh rolls and butter, freshly brewed coffee and hot tea service, and choice of dessert.  
30 Guest Minimum

### **Soy Glazed Salmon Salad | 33**

Chilled Glazed Salmon, Soba Noodles, Peppers, Bean Sprouts, Sliced Green Onion, Spiced Cashews, Wontons, Snow Peas, Chili Ginger Vinaigrette

### **Tuna Nicoise Salad | 31**

Traditional Salad from the South of France, Soft Egg, Tomato, Olives, Boquerones, Green Beans, Fingerling Potatoes and Seared Ahi Tuna

### **Cobb Salad | 30**

Turkey, Avocado, Diced Tomato, Chopped Egg, Crisp Apple Wood Smoked Bacon, Crumbled Blue Cheese, Baby Iceberg with Smoked Tomato Vinaigrette

### **Black and Blue | 31**

Blackened Tri Tip, Baby Wild Arugula, Tomato, Crispy Artichokes, Pickled Red Onion, Rouge River Blue Cheese and Black Truffle Ranch

### **Mediterranean Plate | 30**

Cumin Spiced Hummus, Eggplant Baba Ghanouj, Tomato-Cucumber-Mint Tabbouleh, Sliced Cucumber  
with Tzatziki Sauce on a Bed of Mixed Greens.  
Served with Toasted Pita Triangles

### **Deserts**

Coconut and Ginger Rice Pudding  
Lemon Meringue Pie  
Chocolate Pot De Crème  
Apple and Sultana Crumble with Salted Caramel

*Special meal options are available including vegetarian, vegan, and gluten free choices. Please ask you Catering Manager for details.*





## HOT PLATED LUNCHES

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All two course lunch selections include fresh rolls and butter, freshly brewed coffee and hot tea service, and choice of dessert.  
30 Guest Minimum

### **Crispy Chicken | 34**

Crispy Breast of Chicken, Cheese Dumplings, Four Mushroom Ragout, Roasted Asparagus

### **Coq Au Vin | 36**

Braised Chicken, Pancetta, Pearl Onion, Roasted Carrot, Wild Rice, Braisaage

### **Pork Rib Chop | 35**

Roasted Pork Rib Chop, Leek Bread Pudding, Caramelized Apple, Wilted Spinach, Calvados Sauce

### **NY Steak | 38**

Pepper Crusted New York Steak, Cheddar Gratin, Roasted Parsnips, Madeira Sauce

### **Rainbow Trout | 36**

Vegetable Succotash, Caramelized Garlic, Crisp Leeks, Chardonnay Cream

### **Herb Crusted Wild Salmon | 40**

Herb Wild Salmon, Roasted Onion and Thyme Tart, Vanilla Carrot Puree, wilted Spinach and Red Wine Sauce

### **Deserts**

Lemon Strawberry Shortcake  
Strawberry Cheese Cake with Candied Oranges  
Lavender Crème Brulee  
Chocolate Decadence with Raspberry Vanilla Whip

*Special meal options are available including vegetarian, vegan, and gluten free choices. Please ask you Catering Manager for details.*





## HORS D'OEUVRES DISPLAYS

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Hors d'oeuvres displays are designed to accompany a meal service or a la carte hors d'oeuvres.

All Prices per Guest. 30 Guest Minimum per Item.

### **Domestic & Imported Cheese Display | 8**

Chef's Selection of Domestic & Imported Cheeses, Crackers, Seasonal Fruit Garnish

### **Artisan Cheese Display | 14**

Chef's Selection of Artisan Cheeses, Sliced Baguette, Gourmet Crackers, House-made jam, Dried Fruits, Nuts

### **Smoked Salmon Display | 15**

Hot & Cold Smoked Salmon, Herbed Cream Cheese, Cocktail Breads, Bagel Chips, Traditional Garniture

### **Crudités & Hummus Display | 8**

Seasonal Fresh Vegetable Crudités, Toasted Pita, Hummus, Creamy Garlic Ranch

### **Antipasto Display | 10**

Chef's Selection of Charcuterie, Bocconcini, Grilled and Marinated Vegetables, Cornichons, Sliced Baguette

### **Chocolate Display | 12**

Chef's Selection of Chocolate Barks, Double Chocolate Brownies, House-made Truffles

## A LA CARTE HORS D'OEUVRES

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A la carte hors d'oeuvres may be tray-passed or displayed.

All Prices per Dozen. 2 Dozen Minimum per Item.

### COLD BITES

#### Tuna Tataki | 55

Crisp Cucumber, Nori, Sesame

#### Cranberry Duck Crostini | 48

Roasted Pumpkin Chevre, Duck Confit, Cranberry-Sage Dust

#### Goat Cheese & Grape Lollipop | 46

Truffle, Pistachio

#### Smoked Tomato Gazpacho Shooter | 50

Fennel, Pesto

#### Tuna Poke | 55

Won Ton Crisp, Green Mango, Red Curry Aioli

#### Smoked Salmon Cucumber Cups | 57

Caviar, Lemon Crème Fraiche

#### Smoked Salmon Crostini | 48

Baby Frisee, Dill Crème Fraiche

#### Beef Carpaccio | 52

Arugula, Parmesan, Truffle

#### Mediterranean Vegetable Skewers | 45

Lemon Herb Oil

#### Poached Prawns | 52

Green Goddess

#### Curried Chicken Lettuce Cups | 48

Gem Lettuce, Currants, Celery Hearts, Cilantro

#### Poached Pear Bruschetta | 45

Chevre, Port

#### Pesto Crostini | 45

Tomato, Mozzarella

### HOT BITES

#### Braised Pork Arancini | 50

English Pea, Summer Squash

#### Bacon Wrapped Short Rib | 54

Red Wine Demi

#### Crab Sliders | 60

Shredded Cabbage Slaw, Spicy Remoulade

#### Lamb Lollipops | 62

Chimichurri

#### Corn Chowder Shooter | 50

Crème Fraiche, Black Truffle

#### Pork & Peach Terrine | 52

Brioche, Peach Conserve

#### Fig Flat Bread | 48

Toasted Lavosh, Chevre

#### Smoked Tomato Quiche | 51

Mozzarella, Basil

#### Flank Steak Skewer | 55

Thai Chili Peanut Sauce

#### Tandoori Chicken Skewer | 52

Cucumber, Mint Yogurt

#### Wild Mushroom Spring Roll | 46

Oyster Sauce

#### Warmed Brisket Slider | 45

Shredded Brisket, BBQ Sauce, Cole Slaw

#### Wild Mushroom Vol Au Vent | 54

Puff Pastry, Duxelles

#### Mushroom Stuffed Mushrooms | 45

Manchego, Truffle

#### Wild Mushroom Strudel | 45

Walnut, Madeira





## ACTION

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Actions stations are designed to accompany a full meal or hors d'oeuvres package. All selections are presented as small plates.

One service attendant is required per 100 guests per selection.

### **Roasted Turkey Breast Carvery | 275**

Tarragon Aioli, Celery Root Stuffing  
Priced per 35 portions

### **Leg of Lamb Carvery | 325**

Chimichurri, Roasted Fingerlings  
Priced per 25 portions

### **New York Strip Carvery | 350**

Pinot Demi, Salsify  
Priced per 30 guests

### **Pork Loin Carvery | 300**

Cider-Thyme Glaze, Savory Bread Pudding  
Priced per 30 guests

### **Street Taco Action | 8**

Carne Asada, Chorizo, Vidalia Onion  
Smoked Tomato Ranchero  
Priced per guest

### **Tuna Poke Action | 10**

Ani Tuna, Green Mango, Ponzu  
Taro Tuille  
Priced per guest

### **Soba Noodle Action | 8**

Soy & Sake Braised Pork Belly  
Warm Soba Noodle Salad  
Priced per guest

### **Bananas Foster Action | 10**

Vanilla Bean Ice Cream  
Banana, Spiced Rum Caramel  
Priced per guest



## **BUFFET DINNER**

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**All selections include dinner rolls and butter, Starbucks Coffee, and Tazo Teas  
30 Guest Minimum**

### **Act One Dinner | 68**

Wedge Salad, Rouge Creamery Blue, Prosciutto, Pickled Onion, Candied Walnuts, White Balsamic Vinaigrette

Roasted Chicken Breast with Wild Mushroom Ragout

Braised Short Ribs with Horseradish Natural

Roasted Salmon with Smoked Tomato Relish

Green and Wax Beans with Caramelized Onions and Toasted Almonds

Wild Style Barley Risotto with Manchego Cheese

Potato Gratin with Tillamook White Cheddar

Lemon Meringue, Chocolate Crunch

*Custom buffet packages to fit your guests' needs are available, please contact your Catering Manager to create a menu just for your event.*

### **Act Two Dinner | 60**

Willie Greens Salad, Chevre, Toasted Almonds, Raspberries, Red Onion, Balsamic Vinaigrette

Roasted Pork Loin with Almonds, Apples and Cider Thyme Reduction

Cedar Plank Salmon with Red Onion Marmalade, Butter Sauce and Herb Salad

Penne Pasta with Sundried Tomatoes, Zucchini, Red Onion and Pesto

Sautéed Seasonal Vegetables with Garlic, Olive Oil and Lemon

Rosemary Roasted Yukon Gold Potatoes

Creamy Polenta with Mascarpone

Carrot Cake and Lavender Panna Cotta

### **Act Three Dinner | 64**

Salad of Frisee, Root Cellar Beet, Poached Pears, Bleu Cheese, Holmquist Hazelnuts, Tangerine Vinaigrette

Pan-Seared Chicken Breast, Mushroom Ragout, Leeks, Sherry

Peppercorn Crusted Strip Loin of Beef

Braised Pearl Onions, Artichokes and Horseradish Jus

Roasted Local Root Vegetables with Thyme and Garlic

Leek Fondue and Black Truffle Bread Pudding

Wild Mushroom Risotto with Parmesan

Assorted Mini Desserts and Strawberry Shortcake



## PLATED DINNER

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All three course dinner selections include fresh rolls and butter, freshly brewed coffee and hot tea service, and choice of starter and dessert. 30 Guest Minimum

### STARTER SELECTIONS

**Willie Greens Salad | Included in Entrée Price**

Chevre, Toasted Almond, Raspberries, Red Onion, Balsamic Vinaigrette

**Wedge Salad | Included in Entrée Price**

Baby Iceberg, Rouge Creamery Blue Cheese, Pickled Onion, Candied Walnut, White Balsamic Vinagrette

**Roasted Corn Chowder | Included in Entrée Price**

Tomato Salad, Sour Cream

**Smoked Tomato Soup | Included in Entrée Price**

Fennel, Basil Pesto

**Watercress Salad | 2 per guest additional**

Watercress, Granny Smith Apple, Brie, Radish, Apple Ale Vinaigrette

**Heirloom Tomato Salad | 5 per guest additional**

Heirloom Tomatoes, Grilled Bread, Burrata, Basil Puree, Aged Balsamic

*Special meal options are available including vegetarian, vegan, and gluten free choices. Please ask you Catering Manager for details.*

## PLATED DINNER

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### ENTREE SELECTIONS

#### **Sautéed Sea Bass | 56**

Sautéed Sea Bass, Saffron Cous Cous, Seasonal Vegetables, Castelvetrano Olives, Lemon and Macadamia Vinaigrette

#### **Braised Pork Shoulder | 52**

Braised Pork Shoulder, Celery Root Puree, Vegetable Medley, Vidalia Onion, Cranberry, Pork Jus

#### **Lamb Chop | 56**

Braised Lamb Chop, Carrot 3 Ways, Haricot Vert, Minted Lamb Sauce

#### **Filet of Beef | 65**

Porcini Crusted Beef Tenderloin, Wax Beans, Yukon Gold Potatoes, Pinot Reduction

#### **Beef Short Rib | 58**

Parsnip Puree, Baby Carrots, Pearl Onions, Pancetta, Braisage

#### **Grilled Chicken Breast | 53**

Marinated and Grilled Chicken Breast, Caramelized Onion Tart, Braised Baby Kale, Lemon Garlic Chicken Reduction, Basil

#### **Slow Roasted Chicken | 50**

Free Range Chicken Hind Quarter, Creamy Polenta, Zucchini, Green Olive, Tomato, Rosemary Jus

#### **Miso Marinated Halibut | 62**

Miso Marinated Halibut, Soy Glazed Sweet Potatoes, Sautéed Spinach, Sake Butter Sauce

#### **Grilled Wild Salmon | market price**

Grilled Wild Salmon, Fingerling Potatoes, Onion Marmalade, Green Beans, Herb Salad, Butter Sauce

#### **Surf and Turf | 68**

Petite Filet of Beef, Grilled Prawns, Yukon Whip, Sautéed Spinach, Tomato Marmalade, Veal Jus

#### **Herb Crusted Lamb Loin | 62**

Herb Crusted Lamb Loin, Tomato Confit, Wilted Kale, White Beans, Goat Cheese, Rosemary Reduction

### DESSERT SELECTIONS

#### **Chocolate Lava Cake | Included in Entrée Price**

Strawberries

#### **Lemon Tart | Included in Entrée Price**

Raspberry Compote

#### **Panna Cotta | Included in Entrée Price**

Rosemary, Orange

#### **Tiramisu | 2 per guest additional**

Coffee Anglaise

#### **Crème Brulee | 5 per guest additional**

Honey, Lavendar





## COCKTAIL MENU

### SERVICE TYPES

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**Minimum of 30 Guests Required.** *Selections rotate and are subject to change.*

#### **Hosted Bar Service | Consumption**

Drinks are provided at no cost to the guest, all charges for drinks served are billed to the client. Drink pricing is shown on the standard menus below.

Full setup including staffing charges are included. SAVOR recommends one bartender for each 100 guests.

**500 sales minimum per bartender (up to four hours)**

#### **No-Host (Cash) Bar Service**

Guests will be charged per drink served. Bar pricing is shown on the standard menus below. Full setup including staffing charges are included.

SAVOR recommends one bartender for each 100 guests.

**500 sales minimum per bartender (up to four hours)**

## ALL PACKAGES INCLUDE

### Non-Alcoholic Beverages

Assorted Sodas | 3.50  
Fruit Juices | 4.25  
Sparkling Water | 4.25

### Beers | 7

Stella Artois  
Fremont Interurban IPA  
Elysian Men's Room Special Red  
Kostritzer Schwartzbier  
Anthem Hard Cider

## WINE PACKAGES

### House Wine Package | 9 per glass

Hogue Chardonnay  
Hogue Merlot

### Elevated Wine Package | 11 per glass

Includes all House Wine selections  
Zenato Pinot Grigio  
Perrin Cotes du Rhone Villages  
Clos de Lumieres Rose  
Zardetto Prosecco

### Premium Wine Package | market price

Premium Wine Packages are available. Please contact your Catering Manager to create a package for your event.

## COCKTAIL PACKAGES

### Well Cocktail Package | 9

Bellringer Gin  
Svedka Vodka  
Bacardi Light Rum  
Dewar's White Label Scotch Whisky  
Jack Daniels Tennessee Whiskey  
Paul Mason Brandy

### Familiar Brands Cocktail Package | 11

Includes all Well Cocktail selections

Tito's Vodka  
Tanqueray Gin  
Sailor Jerry Spiced Rum  
Tullamore Dew Irish Whiskey  
Crown Royal Canadian Whisky  
Makers Mark Bourbon Whiskey  
Hennessy VS Cognac  
El Jimador Reposado Tequila

### Top Shelf Cocktail Package | 13-16

Includes all Well and Familiar Brands selections

Macallan 12 Single Malt Scotch Whisky  
Rittenhouse Rye Whiskey  
Hendrick's Gin  
Ketel One Vodka  
Grand Marnier Orange Liquor



## CATERING WINE LIST

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This is a sampling of wines available in house. Ask your Catering Manager for more selections. Nearly any wine at a variety of price points can be sourced with a guaranteed minimum.

### Sparkling and White

|   |      |
|---|------|
| Zardetto Brut Cuvee Prosecco, NV<br><i>Italy</i>                      | \$34 |
| Chateau Ste. Michelle Eroica Riesling, 2006<br><i>Columbia Valley</i> | \$54 |
| Lois Gruner Veltliner, 2011<br><i>Austria</i>                         | \$32 |
| Stags Leap Chardonnay, 2007<br><i>Napa Valley</i>                     | \$64 |
| House White   | \$30 |

### Red

|   |      |
|---|------|
| H3 Cabernet by Columbia Crest, 2007<br><i>Columbia Valley</i>           | \$34 |
| Antinori Chianti Classico Riserva, 2005<br><i>Italy</i>                 | \$54 |
| 'Austral' Rhone Blend by Chateau St. Michelle<br><i>Columbia Valley</i> | \$38 |
| House Red   | \$30 |

### Corkage

|                  |           |
|------------------|-----------|
| Wine & Champagne | \$25 Each |
|------------------|-----------|



# FOOD & BEVERAGE

## GUIDELINES

### Exclusive Caterer & Concessionaire

SAVOR is the exclusive provider of catering and concessions at McCaw Hall for all Front of House events. All Food & Beverage items must be supplied and prepared by SAVOR. No outside Food & Beverage will be permitted without provision in the Service Agreement between the client and SAVOR. Requests for outside Food & Beverage must be received by SAVOR no less than four (4) weeks prior to the beginning of the event. SAVOR reserves the right to assess charges for full or partial release of exclusivity.

### Menu Selection & Pricing

SAVOR is proud to offer a wide assortment of menu selections and options to satisfy any pallet. Your Catering Manager is happy to assist you with the creation of custom, themed, or ethnic menu elements for any event. The SAVOR culinary team welcomes the opportunity to customize our menus and services to help you create a unique event experience.

To ensure availability of menu items, please confirm your selections with your Catering Manager no later than thirty (30) days prior to your scheduled event. SAVOR will make every effort to accommodate guests with special dietary requirements. All special dietary requirements communicated to SAVOR prior to the Final Guarantee Date noted above will be accommodated. We will endeavor to meet requests made after this date, but cannot guarantee availability.

Due to supply and cost fluctuations of certain food items, quoted menu prices cannot be guaranteed more than sixty (60) days prior to your event. SAVOR will provide written notice to you should a menu price increase affect any items contained in this proposal.

### Guarantees

In order to ensure the success of your function and the satisfaction of your guests, your food and beverage quantity Final Guarantee must be received by SAVOR no later than 12:00 noon three (3) business days (Monday – Friday, not including holidays observed by the City of Seattle) prior to your event. Your Final Guarantee requirements are outlined above and will be included in your Service Agreement. If you should fail to provide at Final Guarantee at this time, your most recent estimate will serve as your Final Guarantee. This number will constitute your final guarantee and will not be subject to reduction. If after the receipt of your Final Guarantee, total charges are less than 75% of your originally contracted estimate SAVOR reserves the right to charge for damages (see “Billing, Payment, and Cancellations” below).

You will be charged for the greater of the actual number of guests served or the Final Guarantee amount. Increases made after the Final Guarantee date are subject to approval by SAVOR and may be subject to additional charge. SAVOR reserves the right to make reasonable substitutions as necessary.

### Service Charge & Sales Tax

All Food & Beverage purchases including rental equipment and supplies purchased from SAVOR are subject to a 22% Service Charge. Of this amount, 50% will be paid directly to the SAVOR employees servicing the event. This service charges is taxable under SBOE Regulation #1603.

All purchases, including Service Charge, are subject to state and local sales taxes. The current sales tax rate for sales and service provided by SAVOR is 10.1% (effective April 1, 2017). Sales tax exempt organizations are required to provide a copy of their Tax Board Certificate of Exemption to SAVOR at least one (1) week prior to the start of their event.

Service Charge and sales tax are subject to change without notice.

### BILLING. PAYMENTS AND CANCELLATIONS

## **Alcoholic Beverage Service**

SAVOR sets alcohol service policies to abide within Washington State Liquor & Cannabis Board (WSLCB) regulations and to ensure the safety of all guests. These policies include:

- Bar services are not to exceed six (6) hours for any one event.
- All alcoholic beverage service must end at least thirty (30) minutes prior to the scheduled event end time.
- Alcohol will not be served to underage or apparently intoxicated guests.
- Alcoholic beverages may not be removed from the premises.
- No outside alcohol is permitted inside the building without prior written consent of SAVOR

**SAVOR reserves the right to cease alcohol service at any time during the event for violation of these policies or any other WSLCB regulation.**

## **Excess Food**

SAVOR adheres to state and local health guidelines which dictate that food items may not be taken off the premises. Accordingly, all food and beverage prepared and provided by SAVOR must be consumed during the event and may not be taken out of the building. To minimize potential waste, excess prepared food is composted or donated under regulated conditions to agencies feeding the underprivileged.

## **Miscellaneous**

For McCaw Hall events, service wares, glassware, china, linens and equipment are included for up to 350 guests. For events with more than 350 guests, charges for rental equipment and/or supplies purchases may be assessed to the client. Catering at any Seattle Center venue other than McCaw Hall will require rental equipment and/or supplies purchase. Charges for these may be assessed to the client. All such charges are subject to service charge and tax (see "Service Charge & Sales Tax" above).

Labor charges of \$30/hour for service staff and \$40/hr for supervisory staff (4 hour minimum) will apply for any meal function with guest counts below the listed minimums (see menus). Labor charges may be charged for any set-up, service or breakdown for services that do not have any Food & Beverages associated with that particular room.

All charged labor shifts will include setup, service, and cleaning time.

## **Agreement**

By signing a Service Agreement with SAVOR, the client agrees to abide by all policies and procedures of SAVOR and McCaw Hall including these Food & Beverage Guidelines.