



MARION OLIVER

McCaw Hall

AT SEATTLE CENTER

CATERING MENU



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PLATED BREAKFAST

All selections are served with fresh brewed coffee, a selection of Tazo teas and orange juice.
Priced per guest. 25 guests minimum

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|---|-----------|
| CONTINENTAL | 15 |
| Fresh fruit, fresh baked pastries, yogurt and granola | |
| HEARTY BREAKFAST | 18 |
| Scrambled eggs with cheddar and chives, roasted potatoes O'Brien with peppers and onion, Daily's thick-cut bacon, sausage links | |

BREAKFAST ENHANCEMENTS

All selections are designed to enhance a breakfast or snack package.
Priced per guest. 25 guests minimum

| | |
|---|------------|
| CONTINENTAL | 15 |
| BRIOCHE FRENCH TOAST | 10 |
| 2 slices, with toppings | |
| ASSORTED FRESH BAKED PASTRIES | 8 |
| PANCAKES | 8 |
| 2 slices. with toppings | |
| FRESH FRUIT PLATTER | 4 |
| GREEK YOGURT, BERRIES, & GRANOLA PARFAITS | 5.5 |
| BAGEL AND LOX SANDWICH | 13 |
| Smoked salmon lox Dill cream cheese Pickled red onion, capers Fresh tomato, frisee | |
| BAGEL | 3 |
| with cream cheese and butter | |
| ROASTED POTATOES | 3.5 |
| O'Brien potatoes with peppers and onion | |
| DAILY'S THICK CUT BACON | 3 |
| SAUSAGE LINKS | 2 |

BEVERAGES

By the gallon

| | |
|--|-----------|
| REGULAR AND DECAF COFFEE | 65 |
| TAZO HOT TEA SELECTION | 65 |
| TAZO ICED TEA | 65 |
| LEMONADE | 60 |
| JUICE | 65 |
| Orange, Apple, Cranberry And Pineapple Juice | |
| SPARKLING BRUT PUNCH | 85 |

By the can or bottle

| | |
|---|------------|
| ASSORTED SODAS | 4 |
| DASANI BOTTLED WATER | 4 |
| SAN PELLEGRINO SPARKLING WATER | 4.5 |
| HONEST TEAS | 4.5 |
| Mint, Sweet, Unsweetened | |
| ASSORTED JUICES | 4.5 |
| Pineapple, Cranberry, Orange Juice, Pineapple | |

SNACK BREAK

Priced per dozen

| | |
|--|----------------------|
| CONTINENTAL | 15 |
| BRIOCHE FRENCH TOAST | 10 |
| KIND BARS (DF, GF) | 50 PER DOZEN |
| PARMESAN GARLIC PUFF PASTRY TWISTS AND CAPER LEMON AIOLI | 50 PER DOZEN |
| ASSORTED COOKIES | 42 PER DOZEN |
| Chocolate chip, Sugar, M&M, Oatmeal Raisin | |
| FRESH FRUIT AND BERRY CUPS (DF, GF, NF) | 48 PER DOZEN |
| ASSORTED DESSERT BARS | 40 PER DOZEN |
| SMOKED NUTS (GF, DF) | 72 PER DOZEN |
| GREEK YOGURT GRANOLA AND BERRIES PARFAIT | 42 PER DOZEN |
| ASSORTED TIM'S CASCADE CHIPS (GF) | 28 PER DOZEN |
| Locally sourced and produced just outside of Seattle Jalapeno, Sea Salt and Vinegar, Cheddar Sour Cream, Original | |
| FRESH FRIED CHIPS AND DIPS PLATTER (NF) | 5.5 PER GUEST |
| Tortilla chips and salsa, fresh potato chips and French onion dip | |



BOX LUNCHESES

Priced per guest. Minimum 20 guests. All boxed lunches include choice of sandwich, bottled water, whole fresh fruit, granola bar, and choice of pasta salad or chips

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|---|-----------|
| TURKEY PESTO PROVOLONE (PESTO CONTAINS NUTS) Roasted turkey, fresh tomato, pesto aioli, frisee, provolone cheese, ciabatta roll | 25 |
| HAM, PROSCIUTTO, BACON AND BRIE ON FOCACCIA Smoked ham, prosciutto, thick cut bacon, brie spread, tarragon and stoneground mustard, balsamic pickled sweet onion relish, focaccia | 25 |
| CAPRESE GRINDER (PESTO CONTAINS NUTS) Sundried tomato pesto, fresh tomato, roasted garlic, pickled vegetable giardiniera, fresh mozzarella, frisee, fresh basil, balsamic reduction, baguette | 27 |
| ALMOND TARRAGON CHICKEN SALAD Roasted chicken, shallots, fresh tarragon, toasted almonds, mayonnaise, frisee, sweet pickles, ciabatta roll | 23 |
| BAGEL AND LOX Smoked salmon lox, dill cream cheese, pickled red onion, capers, fresh tomato, frisee | 26 |
| GRASS FED GRILLED SIRLOIN OF BEEF Charbroiled sirloin, grilled Walla Walla onion, sharp cheddar, frisee roasted red pepper and pistachio aioli, baguette | 29 |

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



DELI LUNCH BUFFET

Priced per guest. Minimum 25 guests. Mix and Match
Choice of sandwich, all lunches includes assorted sodas, pasta salad,
potato salad, whole fresh fruit, fresh baked cookies or brownies

ITALIAN LUNCH

HAM, PROSCIUTTO, BACON AND BRIE ON FOCACCIA 27
Smoked ham, prosciutto, thick cut bacon, brie spread, tarragon and stoneground mustard,
balsamic pickled sweet onion relish, focaccia

CAPRESE GRINDER (PESTO CONTAINS NUTS) 27
Sundried tomato pesto, fresh tomato, roasted garlic, pickled vegetable giardiniera, fresh moz-
zarella, frisee, fresh basil, balsamic reduction, baguette

ASSORTED LUNCH

TURKEY PESTO PROVOLONE (PESTO CONTAINS NUTS) 25
Roasted turkey, fresh tomato, pesto aioli, frisee, provolone cheese, ciabatta roll

ALMOND TARRAGON CHICKEN SALAD 23
Roasted chicken, shallots, fresh tarragon, toasted almonds, mayonnaise, frisee,
sweet pickles, ciabatta roll

NORTHWEST LUNCH

BAGEL AND LOX 26
Smoked salmon lox, dill cream cheese, pickled red onion, capers, fresh tomato, frisee

GRASS FED GRILLED SIRLOIN OF BEEF 29
Charbroiled sirloin, grilled Walla Walla onion, sharp cheddar, frisee
roasted red pepper and pistachio aioli, baguette

Custom buffet packages are available. Please contact your Catering Manager for your menu needs.



HOT PLATED LUNCH

All two course lunch selections include fresh warm rolls and butter, freshly brewed coffee and hot tea service with a choice of dessert (see Finale options). 30 guests minimum.

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| CAJUN RED VELVET SALMON (GF, NF) | 40 |
| Seared wild salmon, green onion dill and cucumber mashed red potato, haricot verts mustard and smoked paprika butter sauce | |
| BEEF AND ARTICHOKE ROULADE (GF, NF) | 30 |
| Beef pinwheel filled with artichokes, spinach, capers, lemon, parmesan, Saffron basmati pilaf, grilled broccolini | |
| LEMON TARRAGON CHICKEN (GF, NF) | 30 |
| Herbed mashed potatoes, watercress and radish salad, balsamic reduction | |
| EGGPLANT CANNELLONI (VEGETARIAN, GF) | 31 |
| Basil pesto and ricotta filling, smoked tomato cream, grilled broccolini, fried capers, pine nuts | |

STARTERS

Priced per guest. Minimum of 25 guests

| | |
|---|--------------------------------|
| CLASSIC CAESAR | INCLUDED IN LUNCH ENTRÉE PRICE |
| Romaine, herbed croutons, shaved grana Padano, anchovy and garlic dressing | |
| GRILLED PEAR PANZANELLA | 1 MORE, PER GUEST |
| White balsamic vinaigrette, grilled crostini, frisee, strawberries, Treasure Cave Blue Cheese | |
| PICKLED BEETS | INCLUDED IN LUNCH ENTRÉE PRICE |
| Young kale, pickled cippolini onion, basil, chevre, almond and honey vinaigrette | |
| BABY ARUGULA | 1 MORE PER GUEST |
| Oranges, dates, roasted peppers, balsamic vinaigrette, ricotta salata | |

Customize meal options are available including vegetarian, vegan and gluten free choices. Please ask your Catering Manager for details.

DESSERTS

Priced per guest. Minimum of 25 guests

| | |
|---|----------|
| TUXEDO TIRAMISU | 9 |
| Dark chocolate, mascarpone, chocolate and vanilla madeleines | |
| CRÈME AND SABLE | 9 |
| Cardamom vanilla custard, checkered sable cookie, chocolate glacage | |
| RED WINE CHOCOLATE GATEAU | 9 |
| Chocolate cake, red wine glacage, whipped cream | |
| POMEGRANATE EARL GREY ENTREMET | 9 |
| Pomegranate mousse, chocolate glacage, earl grey sable cookie | |
| STRAWBERRY LEMON TART | 9 |
| Strawberry mousse, lemon curd, pate sucee | |

Customized dessert options are available including vegan and gluten free choices. Please ask your Catering Manager for details.



A LA CARTE HORS D'OEUVRES

A la carte hors d'oeuvres may be tray passed or displayed. All Prices are per Dozen.
2 Dozen Minimum per selection

BEEF, LAMB, & PORK

BALSAMIC GRILLED BEEF BROCHETTES (GF, NF) 72
Double R Ranch Beef striploin skewers, honey balsamic butter, treasure cave blue cheese

DRIED APRICOT AND PROSCIUTTO BITES (GF, NF) 48
Whipped herbed chevre piped atop sweet dried apricot, crisp prosciutto flag, micro greens

BEEF BRESAOLA ROLLS (GF, NF) 72
Salt cured and dry aged beef thinly sliced and wrapped around Baby arugula, grana Padano, and pickled raisins

GRILLED LAMB RACK (GF, NF) 108
Caper salsa verde

SAVORY SCONES 54
Italian sausage, kalamata olives, lemon mascarpone filling

SEAFOOD

APPLE LACQUERED SCALLOP (GF, NF) 108
Brown butter seared scallop, black pepper, honey, and cider glaze

CRAB SALAD IN PUFF PASTRY 60
VOL AU VENTS (NF)
Dungeness crab, lemon, and artichoke salad

DUNGENESS CRAB CAKES 96
Stoneground mustard remoulade

POACHED PRAWN SKEWER (GF, NF) 96
Marinated artichoke hearts and olives, lemon tarragon aioli

DUCK & CHICKEN

DUCK CONFIT 84
Cherry mango chutney, mascarpone, radish sprouts, brioche crisp

LEMON TARRAGON CHICKEN SKEWERS (GF) 60
Harissa aioli

CHICKEN PATE 54
Pickled cherry, brioche toast

VEGETARIAN

GRUYERE TARTLETS (VEGETARIAN) 84
Grilled sweet onion, wild mushrooms, puff pastry

CAPRESE SKEWERS (GF, NF, VEGETARIAN) 60
Fresh mozzarella, basil, tomato, balsamic reduction

ARANCINI (GF, NF, VEGETARIAN) 72
Risotto, fine herbs, mozzarella, spicy aioli

SMOKED EGGPLANT CAPONATA AND CRISP PITA (VEGETARIAN) 60
Roasted peppers, olives, pepitas, lemon capers, tomato, Crisp pita, garlic hummus
Vegan Options are available



STATIONED DISPLAYS

Stationed displays are designed to accompany a meal service or a la carte hors d'oeuvres.
All Prices per Guest. 30 Guests Minimum per item

GARLIC HUMMUS WITH TOMATO CUCUMBER SALAD AND PITA (VEGETARIAN) 8
Cucumber, onion, tomato, and feta with basil and fresh oregano, crispy pita chips

ANTIPASTI DISPLAY (NF) 10
Salami, capicola, prosciutto, marinated fresh mozzarella, giardiniera, olives, sliced baguette and crackers

MARINATED VEGETABLE DISPLAY (VEGAN, NF) 11
Grilled and marinated squash and asparagus, balsamic marinated roasted peppers, marinated artichoke hearts, olives, pickled mushrooms, roasted garlic, warm focaccia

VEGETABLE CRUDITÉ (VEGETARIAN, NF, GF) 8
Radishes, celery, rainbow carrots, tomato, cucumber, Treasure Cave Blue cheese dressing, Cucumber dill and yogurt tzatziki

CHARDONNAY POACHED PRAWNS (GF, NF,) 13
Lemon tarragon aioli

SEARED AHI TUNA DISPLAY 14
Caper, olive, and sundried tomato relish, marinated artichoke hearts, horseradish aioli, grilled flatbread

PORCINI CRUSTED GRILLED TRI TIP 12
Porcini mushroom and smoked paprika rub, grilled medium and hand sliced, accompanied by balsamic marinated roasted peppers, treasure cave blue cheese, and ciabatta rolls

GRILLED BRIE 10
Spiced whole wheel of brie, pan roasted cherries with thyme and honey, toasted walnuts, water crackers

CHEESE DISPLAY 13
Sage derby, smoked gouda, fontina, marinated white cheddar curds, treasure cave blue, dried apricots, grapes, fig jam, crackers



PLATED DINNER STARTERS

All 3 course dinner selections include fresh rolls and butter, freshly brewed coffee and hot tea service with a choice of starter and dessert. 30 Guest Minimum. Customize meal options are available including, but not limited to, vegetarian, vegan and gluten free choices. Please ask your Catering Manager for more details.

CLASSIC CAESAR

INCLUDED IN ENTRÉE PRICE

Romaine, herbed croutons, shaved grana Padano, anchovy and garlic dressing

GRILLED PEAR PANZANELLA

INCLUDED IN ENTRÉE PRICE

White balsamic vinaigrette, grilled crostini, frisee, strawberries, Treasure Cave Blue Cheese

PICKLED BEETS

2 PER GUEST ADDITIONAL

Young kale, pickled cippolini onion, basil, chevre, almond and honey vinaigrette

BABY ARUGULA

2 PER GUEST ADDITIONAL

Oranges, dates, roasted peppers, balsamic vinaigrette, ricotta salata

CAPRESE (GF, NF)

3 PER GUEST ADDITIONAL

Vine ripened tomato, basil and sundried infused olive oil, fresh mozzarella, frisee, basil, balsamic reduction

FIELD GREENS

INCLUDED IN ENTRÉE PRICE

Grilled focaccia, fresh mozzarella, fried capers, roasted cauliflower, pumpkin seed dressing

PICKLED ASPARAGUS SALAD (GF, NF)

INCLUDED IN ENTRÉE PRICE

Green beans, shaved red onion, fresh tarragon, field greens, shaved grana Padano creamy sundried tomato vinaigrette

PEA AND ARUGULA SALAD (GF, DF)

INCLUDED IN ENTRÉE PRICE

Green apples, snap peas, almond, honey and stone mustard dressing

RADICCHIO AND FRISEE SALAD (VEGAN, GF, NF)

INCLUDED IN ENTRÉE PRICE

Snap peas, shaved carrot, cucumber mint vinaigrette

BURRATA AND TOMATOES (GF, NF)

3 PER GUEST ADDITIONAL

White balsamic vinaigrette, baby arugula, basil, fresh mint

RADICCHIO (GF)

INCLUDED IN ENTRÉE PRICE

Olive vinaigrette, pickled vegetables, goat cheese, crispy prosciutto

PLATED DINNER ENTREES

All 3 course dinner selections include fresh rolls and butter, freshly brewed coffee and hot tea service with a choice of starter and dessert. 30 Guest Minimum. Customize meal options are available including, but not limited to, vegetarian, vegan and gluten free choices. Please ask your Catering Manager for more details.

BEEF, LAMB, & PORK

BEEF AND ARTICHOKE ROULADE (GF, NF) 46

Beef pinwheel filled with artichokes, spinach, lemon, parmesan, Saffron basmati pilaf, grilled broccolini, caper demiglace

DOUBLE RR RANCH GRILLED NEW YORK STRIP STEAK (NF) 76

Green peppercorn demi-glace, honey roasted Brussel sprouts, fingerling potatoes, frizzled onion

FILLET OSCAR 64

Dungeness crab, grilled asparagus, caramelized shallot and parsnip mash, bearnaise sauce

GRILLED FLANK STEAK 48

Steakhouse mushrooms, au gratin potato, braised pea vines, fine herbs

CENTER CUT CARLTON FARMS PORK CHOP 52

Lemon and apple bread pudding, rosemary Espagnole sauce, braised greens

BRAISED PORK SHOULDER AND CANDIED PORK BELLY 40

Caramelized apples and sweet onions, duchess potatoes, braised pea vines

SMOKED PORK LOIN 40

Chorizo corn pudding, cherry mango chutney, grilled zucchini

ROASTED RACK OF LAMB 77

Smoked tomato and white bean ragout, grilled squash, caper salsa verde

GRILLED LAMB CHOPS 54

Potato galette, honey roasted Brussel sprouts, whole grain mustard and fig demi-glace, fried capers

DUCK, CHICKEN & TURKEY

LEMON TARRAGON CHICKEN (GF, NF) 35

Herbed mashed potatoes, watercress and radish salad, balsamic reduction

STONED DUCK 49

Crisp duck leg, peach demiglace, sundried cherries, roasted rainbow potatoes, haricot verts, frizzled onion

TANDORI TURKEY BROCHETTES 34

Warm faro tabbouleh salad, sage smoked baba ghanoush, braised greens, toasted pine nuts

WILD MUSHROOM BRAISED CHICKEN (NF) 45

Wild mushrooms, cream, onion, strozzapreti pasta, haricot verts

SEAFOOD

SEARED WILD CAJUN PNW SALMON (GF, NF) 55

Seared wild salmon, green onion dill and cucumber mashed red potato, haricot verts mustard and smoked paprika butter sauce

HOT SMOKED WILD SALMON (GF, NF) 56

Pickled cherries, zinfandel butter sauce, grilled prosciutto and tarragon asparagus bundles, creamy polenta with mascarpone

GRILLED WILD SALMON WITH FORAGED MUSHROOM RAGOUT (GF, NF) 56

Saffron basmati pilaf, roasted heirloom carrots

ROASTED WILD SALMON WITH CRISP PROSCIUTTO AND CIDER BUTTER 54

Fine herbs, Alsatian purple fingerling potatoes, broiled tomatoes with gremolata

MISO GLAZED BLACK COD (GF, NF) 52

Grilled broccolini, forbidden rice

SMOKED BLACK COD WITH LEMON RELISH (GF, NF) 52

Five spice rub, toasted garlic long beans, coconut rice in banana leaves

GRILLED SWORDFISH 54

Black garlic, black sesame shitake risotto cake, black vinegar lacquer, wakame salad

VEGETARIAN

EGGPLANT CANNELLONI (VEGETARIAN, GF) 42

Basil pesto and ricotta filling, smoked tomato cream, grilled broccolini, fried capers, pine nuts

SOFT POLENTA AND GRILLED FLORA (GF, VEGETARIAN) 36

Squash, peppers, zucchini, eggplant, goat cheese, basil pesto, balsamic reduction

GEMISTA (NF, VEGETARIAN) 42

Stuffed tomatoes and bell peppers filled with eggplant and rice, topped with lemon caper artichokes Accompanied by creamy cannellini beans and roasted garlic

GRIDDLED RISOTTO CAKES 48

Wild mushrooms, broccolini, roasted pepper aioli

WILD MUSHROOM CONSUME (VEGAN, GF, NF) 41

Fried chickpeas, crisp tofu, red beet and quinoa pilau, micro greens



PLATED DINNER DESSERTS

All 3 course dinner selections include fresh rolls and butter, freshly brewed coffee and hot tea service with a choice of starter and dessert. 30 Guest Minimum. Customize meal options are available including, but not limited to, vegetarian, vegan and gluten free choices. Please ask your Catering Manager for more details.

CRÈME AND SABLE

Cardamom vanilla custard, checkered sable cookie, chocolate glacage

INCLUDED IN ENTRÉE PRICE

RED WINE CHOCOLATE GATEAU

Chocolate cake, red wine glacage, whipped cream

INCLUDED IN ENTRÉE PRICE

POMEGRANATE EARL GREY ENTREMET

Pomegranate mousse, chocolate glacage, earl grey sable cookie

INCLUDED IN ENTRÉE PRICE

STRAWBERRY LEMON TART

Strawberry mousse, lemon curd, pate sucee

INCLUDED IN ENTRÉE PRICE

LAVENDER CHERRY PANNA COTTA

Lavender panna cotta, cherry coulis, cherry almond biscuit

INCLUDED IN ENTRÉE PRICE

TUXEDO TIRAMISU

Dark chocolate, mascarpone, chocolate and vanilla madeleines

2 PER GUEST ADDITIONAL

CHOCOLATE CREMA CATALANA (GLUTEN FREE)

Chocolate sponge cake, chocolate custard, macerated berries

2 PER GUEST ADDITIONAL

MANGO COCONUT MOUSSE (VEGAN, GLUTEN FREE)

Mango gelee, coconut mousse, fresh mango

1 PER GUEST ADDITIONAL

LEMON ROSE ENTREMET

Lemon curd, rose mousse, pate sucee, Chantilly cream

INCLUDED IN ENTRÉE PRICE

BEVERAGES

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.

Spectra 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.

Spectra recommends one bartender for each 100 guests.

500 sales minimum per bartender (up to four hours)

ALL PACKAGES INCLUDE

NON-ALCOHOLIC BEVERAGES

assorted sodas
fruit juices
San Pellegrino
San Pellegrino Limonata

BEERS

Peroni lager
Fremont Interurban IPA
Seattle (Hard) Cider
Sound (Hard) Seltzer

WINE PACKAGES

HOUSE WINE PACKAGE 9 PER GLASS

Casa Smith Vino Pinot Grigio
Casa Smith Vino Rosso
Casa Smith Vino Rosé
Opera Prima Brut Sparkling

ELEVATED WINE PACKAGE 11 PER GLASS

Chateau Pas du Cerf Provence Rosé
Pascal Jovilet Attitude Sauvignon Blanc
Espirit de Barville Cotes du Rhone
Gruet Blanc de Noirs Sparkling

PREMIUM WINE PACKAGE MARKET PRICE

Premium wine selections are available. Please contact your catering manager who will work with our on-staff wine expert to customize your event.

COCKTAIL PACKAGES

4 WELL COCKTAIL PACKAGE 9

Monopolowa Vodka
Monopolowa Gin
Margaritaville Dark Rum
Margaritaville Tequila
Evan Williams Bourbon
Cutty Sark Blended Scotch

8 FAMILIAR BRANDS COCKTAIL PACKAGE 11

Tito's Vodka
Tanqueray Gin
Bacardi Light Rum
El Jimador Reposado Tequila
Maker's Mark Bourbon Whiskey
Dewar's Blended Scotch

TOP-SHELF BRANDS COCKTAIL PACKAGE 13-16

Includes all Well and Familiar Brands selections
Kettle One Vodka
Hendrick's Gin
Bulleit Rye Whiskey
Macallan 12-year single malt Scotch

BRUNCHY MIMOSA BAR 12

fresh juice and garnishes mixed with refreshing sparkling wine

HARISSA-SIRACHA BLOODY MARY BAR BAR 14

spicy-but not too spicy tomato mix with vodka or gin over ice accompanied with pickled garnish



WINE LIST

CHAMPAGNE AND SPARKLING 750ML

| | | | |
|-----------------------------|------|----|-----|
| Laurent Perrier Cuvee | Brut | FR | 140 |
| Schramsberg Blanc de Blancs | Brut | NM | 80 |
| Gruet Blanc de Noirs | Brut | NM | 50 |

WHITE 750ML

| | | | |
|---------------------------------|----------------|----------|-----|
| Penner-Ash | Viognier | OR | 72 |
| Cristom | Pinot Gris | OR | 51 |
| L'Ecole No41 | Chardonnay | WA | 50 |
| Domaine Laroche 'Bourgogne' | Chardonnay | Burgundy | 62 |
| Gran Moraine | Chardonnay | OR | 150 |
| Brotte Bord Elegance Laudin CDR | White Grenache | FR | 42 |
| Chat.Ste.Michelle Eroica | Riesling | WA | 36 |

RED 750ML

| | | | |
|----------------------------|---------------------------|---------------------|-----|
| Gran Moraine | Pinot Noir | Yamhill-Carlton, OR | 100 |
| Broadley Estates | Pinot Noir | Willamette, OR | 56 |
| Zin 91 Old Vine | Zinfandel | Monterey, CA | 40 |
| Milbrandt | Malbec | WA | 56 |
| L'ecole No 41 | Merlot | Columbia Valley, WA | 58 |
| Domaine Barville CDP | Grenache, Syrah, Mouvedre | Rhon, FR | 104 |
| E. Guigal Crozes-Hermitage | Syrah Blend | Rhone, FR | 70 |
| Tua Rita Rosso dei Notri | Sangiovese, Merlot | IT | 44 |

CATERING POLICIES

EXCLUSIVE CATERER

Spectra Food Services and Hospitality is the exclusive provider of food and beverages for McCaw Hall. We are committed to the highest standards of quality and service. All food and beverage is to be arranged through the Assistant General Manager. No outside food or beverages of any kind are allowed into the facility by clients, guests or exhibitors without the prior written consent of Spectra Food Services.

CONFIRMATION OF ORDERS

Your Assistant General Manager will review your event specifications and provide you with a written confirmation of menu, service plan and number confirmation in the form of a Banquet Event Order. A copy of this form is required to be signed and returned 5 business days prior to your event day.

DIETARY CONSIDERATIONS

With advance notice, our chef is able to accommodate most special meal requests. Please inform your Assistant General Manager of any special dietary requests for vegetarian, vegan or gluten-free and any other restrictions. Such special requests are due 10 business days in advance of your event. These special meal requests are to be included in your final guaranteed attendance and will be priced out accordingly.

GUARANTEED ATTENDANCE

Final guarantees are due in writing, 5 business days in advance of your scheduled event. Final guarantees cannot exceed the capacity of the event space and cannot be reduced once the deadline expires. If the final guarantee increases or decreases by more than 25% from the initial estimated attendance by your final guarantee date, additional charges may apply. Every effort will be made to accommodate guarantee increases after they are submitted, subject to reasonable menu substitutions or additional cost. In the absence of a final guarantee, the initial attendance estimate will be used.

OVERAGE – PLATED MEALS

For plated meals, we are prepared to serve the guaranteed attendance. Any additional meals including on-site requests will be invoiced on your Banquet Event Order and priced upon consumption. For any pre-set plated meals, meal counts must be equal to the maximum occupancy of table sets for the room.

UNCONSUMED FOOD & BEVERAGE

McCaw Hall adheres to state and local health guidelines which dictate that food items may not be taken off the premises. Accordingly, all food and beverage must be consumed during the specific event and may not be taken off property.

MANAGEMENT CHARGE

All catered events are subject to a 22% management charge. This charge is the sole property of the food / beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities and wages) and is not a charge in lieu of a tip. The Management charge is not a tip, gratuity or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the management charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

LINEN & DECORATIONS

Limited linen colors are available through our local AlSCO provider. Table linens and table napkins are provided free of charge. Linen options must be chosen 10 business days before your event to ensure on time delivery and availability. McCaw Hall has centerpieces and decorations for event usage. Centerpieces are subject to an additional charge based upon requested design.