



CATERING BANQUET SERVICES

| Washington State Convention Center |





TABLE OF CONTENTS

CONTENTS

| SERVICE PROMISE |

*We will consistently deliver a quality event experience
tailored to the satisfaction of every customer.*

MESSAGE..... 3

MEET OUR CHEFS4

BEVERAGES & SNACKS 5-6

MEETING BREAKS 7-8

BREAKFAST 9-11

LUNCH 12-15

DINNER 16-18

DESSERTS19

SUSTAINABLE MENU 20

RECEPTIONS 21-32

CATERING INFORMATION, POLICIES & STANDARDS33-35



SOURCING & SERVING THE BEST OF THE NORTHWEST

Look inside for a collection of our kitchen's most popular Northwest-based menu items — offering inspiration for every time of day and type of event. Consider this a point of departure as we develop a fresh, exciting menu that is uniquely yours. Many of our clients look to us to create one-of-a-kind menus exclusively tailored to their ideas and tastes. Let us tell you what sets us apart.

| LOCAL, SEASONAL INGREDIENTS |

Our chefs regularly exceed expectations by creating unique, regional dishes with the freshest ingredients provided by local farmers. At the heart of our healthy, regional menu: in-season fruits and vegetables that come straight from Northwest growers, such as our succulent tomatoes or the versatile and indispensable Washington potato. We buy more than 20,000 pounds of potatoes a year!

You can enjoy fair trade coffee and organic teas along with breads and pastries baked fresh daily in our own bakery, using flour obtained from no-till farms in eastern Washington. Our beef comes from grain-fed cattle, fish from sustainable sources, and chicken from free-range farms. Delightful Northwest cheeses abound in our recipes. And over 97 percent of the wines on our extensive list come from our state's outstanding wineries.

Please work with your catering specialist to create a menu that meets the levels of sustainability you desire.



| A STELLAR CHEF TEAM |

All of our chefs hold ProChef certificates; WSCC is the first banquet and meeting facility with an all ProChef Certified culinary team.

The ProChef program, created by the Culinary Institute of America and the American Culinary Federation, helps chefs develop proficiency in many areas and verifies their professional expertise. We are proud of our creative and skilled team.

| A COMMITMENT TO SUSTAINABILITY |

We can't help it, we're from Seattle: we reduce, reuse, and recycle like our locals do. All kitchen food scraps and food-soiled paper are composted, and garbage, recycling and composting stations are in place for the use of guests in each meeting room and throughout all of the public areas.

We also keep our materials green: the contents and packaging of our boxed lunches are 100 percent compostable. In addition, all our disposable food service items are compostable, including plates and cutlery made of sustainable materials, and wax-free coffee cups.

| A DRIVE TO IMPRESS GUESTS |

We are passionate about working with our clients to make sure event attendees are delighted with our food and beverages — and we have the experience and resources to make this happen — whether it's boxed lunches for 20, an informal buffet for 200, or a banquet with French service for 2,000.

The best of the Northwest is inside: take a look.

MESSAGE



MEET OUR CHEFS



| CHEF JOSÉ LUIS CHAVEZ |
executive chef

Executive Chef at WSCC since 2003, Chef José's gourmet technique is influenced by the cuisines of France and the Pacific Northwest. His style in the kitchen is reflected in his organizational skills, attention to detail, and a diversified palette that emphasizes simplicity, honesty, and continuity of ingredients and flavors. Level II ProChef Certified, Chef José came to us from Seattle's prestigious Olympic Hotel.

Chef José has a dedicated relationship with the FareStart culinary training program for disadvantaged individuals (he is a regular participant in their *Guest Chef Spectacular* fundraiser) and performs other community outreach. On behalf of the Convention Center, Chef José has cultivated valuable relationships with local farmers and fishermen to bring fresh, sustainable food to our menus.



| CHEF MAYRA MELKA-BALDWIN |
chef de cuisine

Chef Mayra is responsible for the department's overall production and management, leading a team of about 80 people. She is a longtime member of our culinary team, having joined us in 1999. In addition to her Level II ProChef certification, she is certified as Chef de Cuisine by the American Culinary Federation.

Prior to joining us, Chef Mayra was Sous Chef at the acclaimed Salish Lodge and Spa in Snoqualmie, Washington, and served as chef's apprentice for Master Chef David Kellaway at the American Culinary Federation.



| CHEF ALINA MURATOVA |
pastry chef

Chef Alina oversees pastries produced in our kitchens, including our delectable house made breads, rolls, cakes, and breakfast pastries. She has been working at the Convention Center since January 2015.

A graduate of the Art Institute of Seattle, Chef Alina has worked at several local venues, including Lisa Dupar Catering and Snoqualmie Casino. Well versed in all things sweet, she has wide-ranging experience in desserts – creating traditional favorites as well as eastern European and Asian specialties. She also brings us her experience with sophisticated molecular gastronomy techniques.



| CHEF SAMUEL CLINTON |
chef de cuisine

Chef Sam was promoted to Chef de Cuisine in 2015, after joining us full-time in 2011 as a lead cook, managing the cooks on the production line. Graduating cum laude from Boston's Newbury College with an AAS in Culinary Arts, Chef Sam started out his career in Boston-area hotels, bistros, and restaurants. In 2001, he worked for five years as Sous Chef at the Washington Athletic Club.

As a Sous Chef/Chef Instructor for FareStart, he supported Chef José's culinary team at several key WSCC events; he also worked with the Columbia Tower Club, the Westin, and Elliott's Oyster House.



BEVERAGES

Items are available in gallon increments only, priced per gallon (2 gallon minimum order), except where noted.

| HOT |

FRESHLY BREWED COFFEE \$58

Seattle's Best Coffee™
Regular and Decaffeinated

FRESHLY BREWED STARBUCKS™ PREMIUM FAIR TRADE COFFEE \$68

Regular and Decaffeinated

SELECTION OF NUMI™ ORGANIC TEAS SPICED, HERBAL & BLACK \$58

Honey, Lemon Wedges

HOUSE MADE HOT CHOCOLATE \$60

Mini Marshmallows

HOUSE MADE WARM SPICED WASHINGTON APPLE CIDER \$57

Cinnamon Sticks, Cloves

| COLD |

ICED COFFEE \$65

Fresh Brewed Chilled Seattle's Best Coffee™,
Regular or Decaffeinated. Includes Half &
Half, 2% Milk, Soy Milk, Sugar in the Raw™,
Equal™, Vanilla Syrup

ICED TEA \$57

Lemon Wedges

ICED CHAI TEA LATTE \$65

Oregon Chai™ Tea Latte with 2% Milk,
Sugar in the Raw™, Equal™, Vanilla Syrup

INFUSED/FLAVORED WATERS \$40

Choice of Cucumber, Lemon, Lime,
Tamarind, Horchata, Hibiscus

LEMONADES \$50

Choice of Lemon, Strawberry, Pomegranate

| COLD |

JUICE ASSORTMENT \$3.75 each

Orange, Grapefruit, Cranberry

FLAVORED SPARKLING WATERS \$4 each

ASSORTED COCA-COLA™ SOFT DRINKS

\$3.25 each

BOTTLED WATER \$3.25 each

2% OR SKIM MILK, CHOCOLATE MILK

\$3.25 each

NAKED™ JUICES \$6 each

BEVERAGES



SNACKS

All items are individually packaged and priced per dozen (two dozen minimum order), except where noted.

| SWEET |

- RICE KRISPIES TREATS™ \$42
- CRACKER JACK™ BOXES \$42
- ASSORTMENT OF FULL-SIZED CANDY BARS \$42
- OREO™ COOKIES, NUTTER BUTTER™ COOKIES \$36
- HERSHEY'S™ MINIATURE BARS \$30 per pound

| SAVORY |

- ERIN'S™ GOURMET POPCORN \$48
Assorted Flavors
- PREMIUM MIXED & SALTED NUTS \$48
- TRAIL MIX \$48
- TIM'S CASCADE™ POTATO CHIPS \$39
- MINI PRETZELS \$39
- CHEX MIX™ \$39
- CHEEZ-IT™ CRACKERS \$33



| HEALTHY* |

- FRUIT SKEWERS \$66
- FRESH FRUIT CUPS \$66
- INDIVIDUAL VEGGIE CUPS \$66
(Carrots, Celery, Snap Peas, Red Bell Peppers, Ranch Dressing)
- CELERY WITH PEANUT BUTTER DIP \$52
- ENERGY BARS \$48
- INDIVIDUAL LOCAL GREEK YOGURTS \$45
- FRESH WHOLE FRUIT \$42
- INDIVIDUAL FRUIT YOGURTS \$42
- HARD BOILED EGGS \$39
- GRANOLA BARS, FRUIT & OAT BARS \$33
- MOZZARELLA CHEESE STICKS \$24

| CHILLED |

- HÄAGEN-DAZS™ ICE CREAM BARS \$90
- THREE TWINS ICE CREAM™ CUPS \$60
- NOVELTY ICE CREAM BARS \$36

| SHARED |

- PITA CHIPS WITH HOUSE MADE HUMMUS & SPINACH DIPS
\$6.50 per person
- TORTILLA CHIPS WITH SALSA \$4.50 per person
- WITH GUACAMOLE additional \$3.50 per person



FRESH FROM OUR BAKERY

| MORNING SELECTIONS |

\$42 per dozen

ASSORTED DONUTS
ASSORTED BAGELS WITH CREAM CHEESE
SLICED BREAKFAST BREADS
CINNAMON BUNS
SLICED COFFEE CAKE
MINI CROISSANTS
DANISH PASTRIES
ASSORTED HOUSE MADE MUFFINS
ASSORTED APPLE & BERRY SCONES



| AFTERNOON SELECTIONS |

\$42 per dozen

NANAIMO BARS
LEMON BARS
COCONUT CREAM BARS
KEY LIME BARS
BITTERSWEET CHOCOLATE BROWNIES
WALNUT PRALINE BROWNIES
ASSORTED SHORTBREAD COOKIES
ASSORTED FRESHLY BAKED COOKIES
COCONUT MACAROONS
ALMOND BISCOTTI

FINGER SANDWICH ASSORTMENT

2 sandwiches per person \$15 per person

BLACK FOREST HAM ON RYE
TOMATO, CUCUMBER, CREAM CHEESE ON WHEAT
ROASTED PORTOBELLO MUSHROOM ON FOCACCIA
MINI SCONES
TEA COOKIES



REFRESHMENT PACKAGES

Listed prices are per person, except where noted.

WASHINGTON MARKET \$15

Washington Apples, Nuts, Dried Fruit, Oberto™ Beef Jerky and Erin's™ Gourmet Popcorn

MID-MORNING BREAK \$14

Fresh Fruit Skewers, Individual Local Greek Yogurts, Granola Bars

CHOCOLATE-DIPPED TREATS \$14

Macaroons, Biscotti, Almond Shortbreads and Fresh Strawberries Dipped in Bittersweet Dark Chocolate

SOUTHWEST SAVORY \$13

Blue, Yellow, Red Corn Tortilla Chips, Salsa, Pico De Gallo, Guacamole, Cumin Black Bean Dip

GLUTEN-FREE MUNCHIES \$13

KIND™ Gluten-Free Snack Bars, Popchips™ Potato Snacks, House Made Granola Bars

SEATTLE COFFEE BREAK \$12

Chocolate Biscotti, Seattle's Best Coffee™ (Regular, Decaf), Oregon Chai™ Tea Latte

BEVERAGE BREAK

\$6.50 per person for first hour

\$4 per person for each additional hour

Assorted Coca-Cola™ Soft Drinks, Bottled Water, Seattle's Best Coffee™ (Regular, Decaf)





BREAKFAST

BUFFET

All breakfast buffets include chilled juice (choice of orange, apple, grapefruit or cranberry), seasonal fruits and freshly brewed organic fair trade Seattle's Best Coffee™ with assorted teas. Listed prices are per person.

A \$180 labor fee will apply to final guarantees less than 25.

EXECUTIVE* \$32

Fresh Fruit and Berry Salad, Local Greek Yogurts, Asparagus and Mushroom Frittata, Pancakes, Apple Compote, Warm Maple Syrup, Lox, Cream Cheese, Capers, Red Onions, Mini Bagels, Smoked Bacon

RAINIER \$27

Seasonal Fruit Salad, House Made Pastries and Muffins, Scrambled Eggs, Pepper Bacon, Pork Sausage Links, Yukon Gold Potatoes

MORNING GLORY \$27

House Made Scones and Breakfast Breads, Steel Cut Oatmeal with Brown Sugar and Raisins, Milk, Assorted Yogurts, Sliced Seasonal Fruit, Scrambled Eggs with Scallions, Turkey Sausage, Fingerling Potatoes

BUILD YOUR OWN \$25

Choice of: Scrambled Eggs or Seasonal Vegetable Frittata
Choice of Sausage or Bacon: Pork Link Sausage, Chorizo Link Sausage, Chicken and Apple Sausage, Turkey Sausage, Applewood Bacon or Pepper Bacon.
Fruit Salad, Yukon Gold Potatoes

CONTINENTAL \$22

Pastries, Bagels, Cream Cheese, Seasonal Sliced Fruit, Local Greek Yogurt, Granola

HEALTHY START \$20

Hard Boiled Eggs, Fruit Salad, Steel Cut Oatmeal with Brown Sugar and Raisins



À LA CARTE UPGRADES

Personalize your breakfast buffet with one or more of the following specialty items. Listed prices are per person.

A \$180 labor fee will apply to final guarantees less than 25.

BREAKFAST WRAPS \$8

Scrambled Eggs and Jack Cheese Rolled in a Tomato Tortilla with Your Choice of Local Chorizo Sausage or Maple Pepper Bacon

PRETZEL SANDWICHES \$8

Scrambled Eggs with Your Choice of Ham, Bacon or Cheese

COTTAGE CHEESE BLINTZES \$8

Blackberry Compote

NORTHWEST QUICHE \$8

Beecher's™ Cheese, Caramelized Onion

WASHINGTON FRENCH TOAST \$7.75

Thick-Cut French Toast with Apple Compote and Syrup

BREAKFAST SANDWICHES \$7.50

Croissant with Canadian Bacon, Egg and Cheese

Croissant with Ham, Egg and Cheese

Croissant with Egg and Cheese

Biscuit with Ham, Egg and Cheese

EGG WHITE FRITTATA \$7.50

Spinach, Tomato

NORTHWEST FRITTATA \$7.50

Asparagus, Spinach, Parmesan Cheese

SOUTHWEST FRITTATA \$7.50

Chorizo, Fingerling Potatoes, Pasilla Peppers, Mushrooms

BUILD YOUR OWN PARFAIT \$6.50

Plain Greek Yogurt, House Made Granola,

Seasonal Fresh Berries

SCRAMBLED EGGS \$5.50

Jack Cheese, Tomatoes

ASSORTED COLD CEREALS \$5.50

2% and Skim Milk





ENTRÉES

Each of the following entrées include a basket of breakfast pastries fresh from our bakery, butter, preserves, seasonal fruit cup, chilled juice (choice of orange, apple, grapefruit or cranberry) and freshly brewed organic fair trade Seattle's Best Coffee™ with assorted teas. Listed prices are per person.

A \$180 labor fee will apply to final guarantees less than 25.

STEAK & EGGS* \$28

Scrambled Eggs, Petite New York Strip Steak, Tomato Onion Tart

ASPARAGUS MUSHROOM FRITTATA \$23

Chicken Apple Sausage, Yukon Gold Potatoes, Sweet Onions

COTTAGE CHEESE BLINTZES \$23

Blackberry Compote, Maple Syrup, Chicken Apple Sausage

FRESH START BREAKFAST \$22

Scrambled Eggs with Scallions, Roasted Fingerling Potatoes, Smoked Bacon, Oven-Cured Tomato

THICK-CUT FRENCH TOAST \$22

Washington Apple Compote, Smoked Bacon, Maple Syrup

WASHINGTON APPLE PANCAKES \$22

Pork Link Sausage, Scrambled Eggs, Maple Syrup





BOXED

All boxed lunches include a choice of one soft drink or bottled water. Choose a maximum of three varieties.

| SANDWICHES |

Includes a house side salad, whole seasonal fruit and house made cookie. \$22 each

TRADITIONAL HOUSE MADE CHICKEN SALAD

Ciabatta Roll

ROAST BEEF & BEECHER'S™ CHEESE

Caramelized Onion-Grain Mustard Spread, Arugula, Rustic Filone Bread

ITALIAN

Ham, Roasted Turkey, Sliced Mozzarella, Pepperoncini, Roma Tomatoes, Basil Pesto, Shredded Lettuce, Baguette

HONEY-BAKED HAM & JARLSBERG CHEESE

Artisan Wheat Bread

SMOKED TURKEY & HAVARTI CHEESE

Multigrain Bread

VEGETARIAN

Cream Cheese Avocado Spread, Roasted Eggplant, HotHouse Peppers, Baby Spinach, Tomato, Focaccia Bread

| SALADS |

Includes a house made roll, whole seasonal fruit, and house made cookie. \$25 each

GRILLED CHICKEN CAESAR SALAD

Hearts Of Romaine Lettuce, Seasonal Tomatoes, Aged Parmesan Cheese, Traditional Caesar Dressing

LOCAL SPINACH SALAD

Spinach Leaves, Grilled Herb Chicken, Fresh Oranges, Red Onion, Candied Walnuts, Tomatoes, Honey Dijon Dressing

MEDITERRANEAN PLATTER

Red Pepper Hummus, Tabbouleh, Baba Ghanoush, Pita Bread

GLUTEN-FREE

Curry Chicken, Bibb Lettuce and Spicy Eggplant Salad Tossed in a Cranberry Vinaigrette Dressing, Macaroon, Almonds

The contents and packaging of every boxed lunch and boxed salad are compostable - no waste is sent to the landfill.

LUNCH



CHILLED

All chilled lunches include a house dessert from our pastry kitchen and freshly brewed iced tea. Additional beverages may be ordered separately. Ask your Catering Specialist for a vegetarian recommendation.

A \$180 labor fee will apply to final guarantees less than 25.

| LOCAL ORGANIC SANDWICHES |

All sandwiches served with one choice of soup (clam chowder, lentil soup or tomato bisque) and house made dessert. Your catering specialist will be happy to help you with bread selections. All sandwiches are \$26 per person. (1,500 guest maximum)

CURRIED CHICKEN SALAD

Roasted Chicken, Dried Cranberries, Green Onions, Bibb Lettuce

ROAST BEEF & BEECHER'S™ CHEESE

Caramelized Onion-Grain Mustard Spread, Arugula, Rustic Filone Bread

SMOKED TURKEY

Roasted Shallot-Bacon Spread, Fresh Avocado, Bibb Lettuce

MUFFULETTA

Salami, Ham, Provolone and Mozzarella Cheese, Muffuletta Olive Spread

GARDEN DELIGHT

Roasted Portobello, Yellow Lentil Spread, Mama Lil's™ Peppers, Grilled Red Onions, Baby Spinach

| SALADS |

All salads include an assortment of house made rolls and butter. Listed prices are per person.

GRILLED NORTHWEST SALMON* \$30

Fennel, Bulgur, Bibb Lettuce, Orange Vinaigrette

WASHINGTON GRILLED BEEF TENDERLOIN* \$30

Sweet Potato, Blue Cheese Crumbles, Baby Greens, Maple-Horseradish Dressing

SMOKED WASHINGTON CHICKEN \$26

Roasted Vegetables, Watercress, Goat Cheese Dressing

ROASTED FREE-RANGE CHICKEN SALAD \$25

Chipotle Marinated Chicken, Golden Quinoa Salad, Lemon-Cilantro Slaw

SEATTLE LITE SALAD \$26

Baby Greens, Lentil-Quinoa Salad, Roasted Vegetable Medley, Piquillo Vinaigrette



ENTRÉES

All lunch entrées include a choice of house salad, an assortment of rolls from our bakery, house dessert from our pastry kitchen and freshly brewed iced tea. Additional beverages may be ordered separately.

Ask your Catering Specialist for a vegetarian recommendation. A \$180 labor fee will apply to final guarantees less than 25.

TENDERLOIN OF BEEF* \$39

Demi-Glace, Local Blue Cheese Mashed Potatoes,
Grilled Asparagus

SEARED COD* \$38

Lemon Cumin Rub, Quinoa Salad, Butter Sauce

CHIMICHURRI FLAT IRON STEAK* \$36

Brown Rice, Plantains, Tomato-Corn Salad

WSCC SMOKED SALMON* \$35

Faro Apple Risotto, Fennel Slaw, Cider Sauce

ROASTED NATURAL PORK TENDERLOIN* \$33

Fingerling Potatoes, Spinach, Grain Mustard Sauce

SMOKED WASHINGTON CHICKEN \$31

White Bean Stew, Artichokes, Sundried Tomatoes, Basil,
Lemon Essence

GRILLED WASHINGTON CHICKEN \$31

Demi-Glace, Roasted Garlic Mashed Potatoes, Green Beans,
Local Roasted Tomatoes

ROAST CHICKEN CHERMOULA \$31

Yukon Gold Potato Wedges, Haricot Verts

| STARTER SALAD |

PIKE PLACE MARKET

Field Greens, Seasonal Berries, Beecher's™ Cheese
with Shallot Vinaigrette

GREEK

Bed of Bibb Lettuce, Cucumber, Tomato, Onion
with Kalamata Feta Cheese Dressing

NORTHWEST CAESAR*

Whole Romaine Hearts, Cherry Tomato, Aged Parmesan Cheese
with Salmon Caesar Dressing

ORGANIC SPINACH

additional \$3 per person

Spinach Leaves, Oranges, Shaved Manchego Cheese, Bronzed
Almonds with Honey Dijon Vinaigrette

ROASTED BEET

additional \$3 per person

Feta Cheese, Toasted Filberts with Hazelnut Vinaigrette



BUFFETS

All lunch buffets include freshly brewed iced tea. Add soda or bottled water to your buffet for \$3.25 each. Listed prices are per person. A \$180 labor fee will apply to final guarantees less than 25.

| DELI |

SIMPLY SEATTLE \$32

Clam Chowder, Lentil Soup, Arugula Apple Salad with Cider Vinaigrette, Grilled Asparagus Quinoa Salad, Local Tomatoes, Chopped Hazelnuts, Roasted Draper Valley Farms™ Chicken, Multigrain Rolls, Assorted Cookies

TASTE OF THE NORTHWEST \$30

Tomato Basil Soup, Field Greens with Toasted Hazelnuts and Roasted Shallot Vinaigrette, Pre-Made Pike Place Sandwich (Roasted Turkey, Salami, Prosciutto, Beecher's™ Cheese, Sundried Tomato Pesto, Arugula and Roma Tomatoes on Artisan Baguette), Roasted Portobello Mushroom Sandwich (Sundried Tomato Pesto, Arugula, on Focaccia Bread), Multigrain Sunchips™, Walnut Praline Brownies



| HOT |

NORTH CASCADES NATURAL* \$38

Field Greens with Caramelized Filberts and Hazelnut Vinaigrette, Green Bean Tomato Salad with Chervil Vinaigrette, House Smoked Salmon with Apple Cider Sauce, Grilled Chicken, Forest Mushroom and Pearl Onion Ragoût, Butternut Squash Lasagna, Herbed Rolls, Nanaimo Bars, Berry Shortbreads

LITTLE ITALY \$36

Chop-Chop Salad, (Mix of Romaine and Iceberg, Garbanzo Beans, Tomatoes, Shredded Mozzarella with Italian Dressing), White Bean Salad With Basil Lemon Vinaigrette, Chicken Provençal, Portobello Mushroom Ravioli with Shallot Cream Sauce, Lemon Asparagus, Rosemary Rolls, Amaretto Cheesecake, Assorted Tea Cookies

INTERNATIONAL PLEASER \$36

Artisan Lettuce with Piquillo Vinaigrette, Golden Quinoa Salad with Cilantro Lime Vinaigrette, Washington Grilled Chicken with Smoked Eggplant Tomato Sauce, Spicy Paneer Casserole, Roasted Cauliflower, Basmati Cumin Rice, Dessert

LATIN AMERICAN \$35

Tortilla Chips and Pico De Gallo, Ensalada Fresca with Chipotle Dressing, Southwest Bulgur Salad with Black Beans and Red Peppers with Cilantro Dressing, Pork Carnitas, Shredded Chicken Tinga, Salsa Verde, Cilantro, Cotija Cheese, Flour Tortillas, Spiced Profiteroles, Polvorones



APPETIZERS, SOUPS & SALADS

Listed prices are per person.

| HOT APPETIZERS |

maximum 1,000 guests

ROASTED VEGETABLE & MANCHEGO CHEESE TART \$8

Sea Salt Roasted Beets, Shallots, Wild
Mushrooms, Truffle Essence

SPINACH & BUTTERNUT CANNELLONI \$6

Smoked Tomato Sauce, Romano Cheese

| SOUPS |

maximum 500 guests

ROASTED BUTTERNUT SQUASH SOUP \$7

Spicy Pepitas

WALLA WALLA ONION BISQUE EN CROÛTE \$7

Soup is Baked in Pastry Crust

| SALADS |

CLASSIC WEDGE *included with dinner*
Hothouse Tomatoes, Blue Cheese, Garlic,
Buttermilk Dressing

HOUSE ORGANIC BABY LETTUCE
included with dinner
Beecher's™ Cheese, Chervil Dressing

BOSTON BIBB *additional \$6.25 per person*
Boston Butter Lettuce, Crusted Goat Cheese,
Candied Walnuts, Whole-Grain
Mustard Dressing

ARUGULA & ENDIVE
additional \$6.25 per person
Shaved Poached Pears, Gorgonzola Cheese,
Glazed Walnuts, Grain Mustard Vinaigrette



DINNER



ENTRÉES

All dinner entrées include a choice of house salad (see previous page), assorted dinner rolls from our bakery, a side dish, seasonal fresh vegetables, a house dessert from our pastry kitchen, and freshly brewed Seattle's Best Coffee™ with assorted teas. Listed prices are per person. A \$180 labor fee will apply to final guarantees less than 25.

| SEAFOOD |

ROASTED WILD KING SALMON* market price

Fireweed Honey Citrus Butter Sauce, Roasted Red Pepper Risotto, Market Vegetables

SEARED ALASKAN HALIBUT* market price

Basil Tapenade, Tomato-Sweet Onion Tart, Market Vegetables

SEARED SEA SCALLOPS* \$50

Lemon Butter Sauce, Melted Leeks, Yellow Potatoes, Market Vegetables

HOUSE-SMOKED SALMON* \$37

Apple Chutney, Beecher's™ Cheese Mashed Potatoes, Market Vegetables



| BEEF |

GRILLED PAINTED HILLS FILET MIGNON* \$55

Brandy Peppercorn Sauce, Chive Mashed Potatoes, Haricot Verts

BONELESS BEEF SHORT RIBS \$44

Pike Pale Ale™ Braised Ribs, Vegetable Mirepoix Sauce, Buttermilk Mashed Potatoes, Haricot Verts

| POULTRY & PORK |

DIJON CHICKEN \$39

Mustard Crusted Free-Range Chicken, Caramelized Onion Sauce, Sweet Corn Risotto, Haricot Verts

ROASTED NATURAL PORK TENDERLOIN* \$39

White Bean-Wild Mushroom Ragoût, Roasted Baby Carrots

For duet options, please consult with your catering specialist who will help with pairing the menu.



ENTRÉES (CONTINUED)

All dinner entrées include a choice of house salad (see page 16), assorted dinner rolls from our bakery, a side dish, seasonal fresh vegetables, a house dessert from our pastry kitchen, and freshly brewed Seattle's Best Coffee™ with assorted teas. A \$180 labor fee will apply to final guarantees less than 25.

| VEGETARIAN |

A vegetarian selection can be added at a 10% premium to your entrée price.

WILD MUSHROOM POTATO STRUDEL

Tomato Cream Sauce, Balsamic Glaze, Haricot Verts

BUTTERNUT SQUASH RAVIOLI

Roasted Garlic Cream Sauce, Shaved Parmesan Cheese, Grilled Asparagus

PORTOBELLO & LEEK WELLINGTON

Roasted Vegetables, Saffron Sauce



For duet options, please consult with your catering specialist who will help with pairing the menu.

| VEGAN/GLUTEN-FREE/DAIRY-FREE |

These alternative meal selections can be added at a 10% premium to your entrée price.

TWO BEAN RAGOÛT

Cannellini and Lima Beans, Roasted Portobello Mushrooms, Root Vegetables

CURRY LENTIL STEW

Red Quinoa, Roasted Cauliflower

VEGAN PAELLA

Grilled Tofu, Basmati Rice, Bell Peppers, Tomatoes, Artichoke Hearts, Green Beans, Peas



DESSERTS

| CHEESECAKES |

WHITE CHOCOLATE & RHUBARB
HUCKLEBERRY & MASCARPONE
RASPBERRY JAM & CHANTILLY CREAM
APPLE CARAMEL & CANDIED WALNUT
WHITE CHOCOLATE
LEMON

| CAKES |

LEMON & RASPBERRY CHIFFON
APRICOT & MILK CHOCOLATE MOUSSE
HAZELNUT & DARK CHOCOLATE
ESPRESSO CHOCOLATE TORTE
CARROT CAKE
CASCADE BERRY CAKE
TRIPLE CHOCOLATE CAKE

| SHEET CAKES |

FULL SHEET CAKE, 80 slices \$360
HALF SHEET CAKE, 40 slices \$180
*Custom art work starting at \$150
(price depends on intricacy of logo/design)*

| HOUSE MADE CUPCAKES |

ASSORTED FLAVORS \$50 per dozen

| TARTS |

LEMON CREAM
STRAWBERRY RHUBARB
BLUEBERRY CRISP
WALNUT PRALINE & MILK CHOCOLATE CREAM
PUMPKIN DARK CHOCOLATE
ROCKY ROAD
CRUNCHY PEANUT BUTTER

| PLATTERS |

(all platters are by the dozen)

CHOCOLATE-DIPPED BISCOTTI \$40

CHOCOLATE-DIPPED COCONUT
MACAROONS \$48

RUSSIAN TEA COOKIES \$40

APRICOT & CHOCOLATE SPRITZ \$40

PECAN & CHOCOLATE SHORTBREAD \$40

CHOCOLATE-DIPPED STRAWBERRIES \$48





PRE-SELECTED CHOICES

Our Sustainable Choices menu features fresh and locally sourced products including free-range eggs, pastries made in-house from no-till wheat, artisan cheeses, and fresh fruits and vegetables delivered to us directly from local farmers. Listed prices are per person. Minimum of 100 persons.



BREAKFAST BUFFET \$40

Fresh Orange or Grapefruit Juice, Sliced Seasonal Fruit, House Made Wild Rye Granola, Individual Local Greek Yogurts, Cage-Free Scrambled Eggs, Beecher's™ Cheese, Organic Fingerling Potatoes, Chicken and Apple Sausage, House Made Whole Wheat Croissants, Bran Muffins, Freshly Brewed Organic Fair Trade Seattle's Best Coffee™

PLATED BREAKFAST \$34

Fresh Orange or Grapefruit Juice, Market Fruit of the Season Compote, Mushroom and Asparagus Frittata, Organic Spicy Yukon Gold Potatoes, Chorizo Sausage, House Made Pastries, Freshly Brewed Organic Fair Trade Seattle's Best Coffee™

PLATED LUNCH \$44

Washington Apple and Fennel Salad, Cider Vinaigrette, Grilled Draper Valley Farms™ Free-Range Chicken, Natural Jus, Ragoût of Local Mushrooms, Roasted Potato Tower, Seasonal Farmer's Vegetables, Freshly Brewed Iced Tea

| PLATED FOUR COURSE DINNER* |

\$68 per person

Arugula and Endive Salad with Candied Pecans, Local Blue Cheese, Sherry Vinaigrette, Organic Butternut Squash Soup, Spicy Pepitas

Entrée is choice of:

Roasted Wild King Salmon, Beecher's™ Cheese Mashed Potatoes, Granny Smith Apple Chutney, Seasonal Farmer's Vegetables

or

Painted Hills Grilled Filet Mignon, Walla Walla Sweet Onion Compote

or

Vegetarian Faro Risotto, Seasonal Farmer's Vegetables



House Made Dinner Rolls

Freshly Brewed Organic Fair Trade Seattle's Best Coffee™

Dessert is choice of:

Candied Orange and Dark Chocolate Mousse

or

Brown Rice and Milk Chocolate Torte
(Both dessert options are gluten-free.)



CHILLED HORS D'OEUVRES

Hors d'oeuvres are priced per dozen with a minimum of four dozen for each item.

Butler service is available at an additional cost of \$180 per butler.

| SEAFOOD |

SMOKED SALMON BUNDLES* \$52

Chef Signature Appetizer

Granny Smith Apple Sticks

SEARED SCALLOPS* \$52

Basil Pistou Sauce, Salmon Roe

SPOONS OF DUNGENESS

CRAB SALAD \$50

Citrus Aioli, Chives

AHI & PINEAPPLE SKEWERS* \$48

Pepper-Crusted and Seared Ahi Tuna

SEARED PRAWN ON SESAME

CRACKER \$48

Mango Salsa

SMOKED SALMON ON PUMPERNICKEL

TRIANGLES* \$40

| FAVORITES |

SPICY CHICKEN SPRING ROLL \$48

SHRIMP COCKTAIL* \$48

Tomato-Horseradish Sauce

PEPPER-CRUSTED BEEF CARPACCIO

CROSTINI* \$45

Shaved Parmesan

ASPARAGUS & PROSCIUTTO \$45

Truffle Oil Scent

MELON STICKS \$45

Wrapped with Prosciutto

SUSHI SELECTION* \$54

| VEGETARIAN |

ASIAN SUMMER ROLLS \$45

Peanut Sauce

HUMMUS & KALAMATA

PITA SHOOTERS \$38

CAPRESE SKEWERS \$38

Cherry Tomatoes, Fresh Mozzarella, Basil Oil

ROASTED MUSHROOMS \$37

Local Goat Cheese Filling

TOMATO-BASIL BRUSCHETTA \$37

MINI PEPPERS \$37

Blue Cheese Filling



HOT HORS D'OEUVRES

Hors d'oeuvres are priced per dozen with a minimum of four dozen for each item.

Butler service is available at an additional cost of \$180 per butler.

| SEATTLE FAVORITES |

DUNGENESS CRAB CAKES \$60
Remoulade Sauce

HOUSE SMOKED SALMON KABOBS* \$48

SMOKED SALMON BRIE TURNOVERS* \$48

SESAME CRUSTED CHICKEN STRIPS \$44
Ginger Plum Sauce

TOMATO & MANCHEGO CHEESE TARTS \$44

GRUYÈRE CHEESE & WALLA WALLA ONION TARTS \$42

BRIE & WALNUT TARTS \$39

| FAVORITES |

FIVE SPICE GRILLED LAMB CHOPS* \$72
Mango Sauce

BEEF SLIDERS* \$60
Caramelized Onions, Gherkins

SHRIMP & CHORIZO SKEWERS \$58
Cider Honey Glaze

CHORIZO & MANCHEGO QUESADILLAS \$48
Chipotle-Tomatillo Salsa

PEKING-STYLE DUCK TARTLET \$48
Hoisin-Red Pepper Sauce

NATURAL BEEF SATAY* \$48
Chimichurri Sauce

ACHIOTE CHICKEN BROCHETTE \$40
(Caribbean-Style Chicken Skewers)
Mango Glaze

| VEGETARIAN |

VEGETARIAN SAMOSAS \$45
Tamarind Sauce

VEGETABLE SPRING ROLLS \$39
Szechuan Sauce

VEGETARIAN POT STICKERS \$39
Ginger-Chili Soy Sauce

TRADITIONAL SPANAKOPITA \$39

ARANCCINI \$39
(Breaded Sundried Tomato Risotto)
Parmesan Cheese





ACTION STATIONS

Stations require a \$180 fee per Chef, for up to a four hour shift—an additional \$40 per hour charge is applied after four hours. We recommend a minimum of one chef per 100 guests. Listed prices are per person.

BEECHER'S™ MAC & CHEESE \$18

Mushrooms, Dungeness Crab Meat, Lobster Meat, Bacon

Minimum 50 guests

Chef required

DIM SUM & SATAY* \$15

Shrimp and Pork Dim Sum in Bamboo Baskets with Soy Sauce, and Cilantro-Lime-Jalapeno Sauce, Beef and Chicken Satay Grilled to Order with Peanut and Thai Chili Sauces, Asian Slaw with Sesame Dressing

Chef or pre-made

PASTA \$14

add Mushrooms and Asparagus: \$2.50 per person

add Prawns: \$7 per person

Choice of Two: Cavatappi with Mushroom Sauce and Peas, Roasted Garlic and Cheese Ravioli with Alfredo Sauce, Penne and Chorizo with Pomodoro Sauce, Three-Cheese Tortellini with Tomato-Basil Sauce

Minimum 50 guests

Chef or pre-made

STREET FISH TACOS* \$13 (two tacos per person)

Seasonal Fresh Fish, Warm Flour Tortillas, Verde and Mango Salsas, Cilantro-Lime and Roasted Pasilla Slaw, Chipotle Aioli

Minimum 50 guests

Chef required

RISOTTO \$12

add Smoked Salmon: \$2 per person*

add Dungeness Crab Meat: \$3 per person*

Arborio Rice Cooked to Order, Sautéed Cremini Mushrooms, Asparagus, Aged Parmesan

Chef or pre-made



ACTION STATIONS (CONTINUED)

Stations require a \$180 fee per Chef, for up to a four hour shift—an additional \$40 per hour charge is applied after four hours. We recommend a minimum of one chef per 100 guests. Listed prices are per person.

ASSORTED MAKI SUSHI* \$22

Includes Spicy Tuna, California and Seattle Rolls, Pickled Ginger, Wasabi and Soy Sauce

Sushi Chef @ \$250 / or pre-made

PAELLA \$16

Shrimp, Chorizo Sausage and Chicken Paella, Grilled Italian Bread Crostini

Attendant required

SEATTLE-STYLE TAPAS* \$16

Marinated and Grilled Calamari Salad, Seared Ahi Tuna with Jicama and Apple Slaw, Wasabi-Drizzled Roasted Pork Tenderloin with Chimichurri and Chipotle Sour Cream

Chef required

MINI BURGERS* \$15 (two per person)

Grilled American Kobe-Style Wagyu Beef, Onions, Cheddar Cheese; BBQ Grilled Chicken, Sautéed Onions, Cheddar Cheese; Pan-Seared Salmon, Smoked Chipotle Tartar Sauce

Vegetarian Option: Falafel Sliders, Yogurt Mint Dressing

Chef or pre-made





CARVING STATIONS

Stations require a \$180 fee per Chef—an additional \$40 per hour charge is applied after two hours. We recommend a minimum of one chef per 100 guests. All carving items are served with fresh baked bread from our bakery.

NATURAL BEEF TENDERLOIN* \$500 each, serves 25

Green Peppercorn Sauce

CHURRASCO STYLE TOP SIRLOIN BEEF* \$500 each, serves 25

Garlic Aioli, Chunky Caramelized Onion and Cumin

HOUSE SMOKED SALMON* \$500 each, serves 40

Whole Salmon Served in Two Sides, Creamy Cider Sauce

GARLIC ROASTED PRIME RIB* \$500 each, serves 40

Thyme Au Jus, Creamy Horseradish

PESTO ROASTED LAMB LEG* \$375 each, serves 25

Whole-Grain and Dijon Mustards

ROASTED NATURAL TURKEY BREAST \$350 each, serves 40

Chimichurri Sauce

NATURAL PORK LOIN* \$325 each, serves 40

Roasted Apple Cream Sauce

| LIVE GRILL STATION* |

(by the dozen) Minimum 25 dozen

SEARED SCALLOPS \$60

Lemon Butter Sauce

SALMON SKEWERS \$50

Apple Reduction

SHRIMP SATAY SKEWERS \$50

Spicy Mango Sauce

BEEF SATAY SKEWERS \$50

Chimichurri Sauce



DISPLAYS

Listed prices are per person, except where noted.

LOCAL CHILLED SMOKED SALMON*

\$275 per side, serves 40

Capers, Diced Bermuda Onions, Chopped Egg, Cream Cheese, Artisan Crackers

SEAFOOD CASCADE* *market price*

Impressive Display with Ice Sculpture Including: Freshly Shucked Local Oysters, Prawns and Dungeness Crab Meat Tower, Crab Claws, Smoked Salmon, Smoked Scallops with Cocktail Sauce, Mignonette and Brandy Sauces, Lemon Wedges

ANTIPASTI & LOCAL SALAMI \$11

Prosciutto, Capicola Dried Salami, Shaved Asiago Cheese, Marinated Olives, Roasted Portobello Mushrooms, Garlic and Peppers, Crusty Baguettes

LOCALLY MADE CHEESES \$10

Dried Fruit, Candied Walnuts, Organic Artisan Crackers

NORTHWEST BRUSCHETTA STATION* \$9.25

Local Tomato Bruschetta, Olive Tapenade, Smoked Salmon, Accompanied by Organic Artisan Crackers and Crostini

IMPORTED & DOMESTIC CHEESES \$6.75

Assortment of Crackers

SEASONAL SLICED FRUIT \$6.50

MARINATED GRILLED VEGETABLES \$6.50

Seasonal Assortment

MARKET VEGETABLE CRUDITÉS \$6

Buttermilk Ranch and Red Pepper Chipotle Sour Cream Dipping Sauces

CLASSIC FRENCH PASTRIES \$12

Chocolate Éclairs, Vanilla Profiteroles, Palmiers, and Chocolate Shortbreads

SWEET TARTS \$11

Selection of Miniature Tarts: Lemon Meringue, Chocolate Cream, Coconut Macaroon with Seasonal Fruit





AWARDS

RECEPTIONS



Washington State Convention Center makes a concerted effort to not only promote and use the finest local food and wine, but to produce exceptional events that spotlight our Northwest fare. We are pleased to share some of the local, national, and international catering-related awards we've received.

| WASHINGTON WINE COMMISSION – WASHINGTON WINE AWARD OF DISTINCTION |

We love Washington wine, and it shows. WSCC is a remarkable six-time recipient of this award that commends "dedication and commitment to the Washington wine industry." Winners received high scores in a number of areas, including wine lists, promotional activities that include Washington wines, wine service, and staff training.

| ASSOCIATION INTERNATIONALE DES PALAIS DE CONGRÈS – AIPC INNOVATION AWARD |

The *Innovation Award*, from AIPC, the foremost international association of convention and exhibition centers, recognizes many types of cutting-edge innovation in the events industry. Presented in Graz, Austria, the distinction, awarded to only one winner per year from an international pool of entrants, acknowledged WSCC's "extensive use of local food and beverage products" and our unique catering program that combines service, marketing, and community relations.

| NATIONAL ASSOCIATION FOR CATERING AND EVENTS (NACE) – BEST ON-PREMISE CATERED EVENT OF THE YEAR |

WSCC was the first (and remains the only) convention center to win this prestigious industry award from NACE, the oldest and largest catering association in the world.





SPIRITS

| TOP SHELF BAR |

\$11 Hosted, by glass

\$12 No host, by glass

BOURBON

Woodford Reserve™

GIN

Hendrick's™

RUM

10 Cane™

SCOTCH

Chivas Regal™

TEQUILA

Patrón™

VODKA

Seattle Distilling Company™

WHISKEY

Woodinville Whiskey Co.™

| PREMIUM BAR |

\$10 Hosted, by glass

\$11 No host, by glass

BOURBON

Jack Daniel's™

GIN

Bombay Sapphire™

RUM

Captain Morgan™

SCOTCH

Dewar's™

TEQUILA

Cuervo Especial™

VODKA

ABSOLUT™

WHISKEY

Jameson Irish™

| HOUSE BAR |

\$9 Hosted, by glass

\$10 No host, by glass

BOURBON

Jim Beam™

GIN

Bombay Original™

RUM

Cruzan™

SCOTCH

Grant's™

TEQUILA

Sauza Blue™

VODKA

SVEDKA™

WHISKEY

Seagram's Seven™

| CORDIALS/LIQUEURS |

BAILEY'S IRISH CREAM™ • COINTREAU™ • COURVOISIER™ • AMARETTO DISARONNO™ • DRAMBUIE™
FRANGELICO™ • GRAND MARNIER™ • KAHLUA™ • MOËT HENNESSY™

\$10 Hosted - \$11 No host

RECEPTIONS



SPECIALTY COCKTAIL BARS

Choose from your favorite mixed beverages with our specialty bar selections. Listed prices are per person.

| TEQUILA BAR |

\$26 priced per hour with a two hour minimum

CLASSIC MARGARITA

Tequila, Triple Sec, Lime Juice

STRAWBERRY MARGARITA

Tequila, Triple Sec, Fresh Strawberries,
Lime Juice

TEQUILA SUNRISE

Tequila, Grenadine, Orange Juice



| VODKA BAR |

\$26 priced per hour with a two hour minimum

CLASSIC MARTINI

Choice of Original or Flavored Vodka:
Smirnoff™ Citrus, Cranberry, Wild Honey,
Raspberry, Pomegranate

CAPE COD

Vodka, Cranberry Juice

COSMOPOLITAN

Vodka, Triple Sec, Lime Juice,
Cranberry Juice

GREEN APPLE ENVY

Green Apple Vodka, Sour Mix

| MORNING FAVORITES |

\$30 priced per hour with a two hour minimum

BLOODY MARY

Vodka, Tomato Juice, Hot Sauce,
Worcestershire Sauce, Lemon Juice, Salt,
Pepper, Celery Stalk

MIMOSA

Sparkling Wine, Orange Juice

BELLINI

Sparkling Wine, Peach Schnapps™



WINE LIST | *white*

SPARKLING | *by the bottle*

Domaine Ste. Michelle™ Blanc de Blancs	\$32
Treveri™ Extra Brut	\$34
Treveri™ Sparkling Rosé	\$50
Domaine Ste. Michelle Luxe™	\$55

CHARDONNAY | *by the bottle*

Renegade™	\$32
Revelry™	\$32
Terra Blanca Arch Terrace™	\$34
Kyra™	\$36
Apex™	\$45
Yakima Valley Canoe Ridge™ Reserve	\$50
Chateau Ste. Michelle Indian Wells™	\$50
Long Shadows Nine Hats™	\$56
Januik Cold Creek Vineyard™	\$80

SAUVIGNON BLANC | *by the bottle*

Terra Blanca Arch Terrace™	\$34
Chateau Ste. Michelle Horse Heaven Hills™	\$40
Va Piano Bruno's™ Sauvignon Blanc	\$40
Januik™	\$60
JM Cellars™	\$70
Gordon Brothers Late Harvest™	\$100

RIESLING | *by the bottle*

Long Shadows Poet's Leap™	\$34
Chateau Ste. Michelle Cold Creek™	\$40
Terra Blanca Arch Terrace™	\$42

PINOT GRIGIO/PINOT GRIS | *by the bottle*

Charles Smith VINO™ Pinot Grigio	\$32
Barnard Griffin™ Pinot Gris	\$32
Maryhill™ Pinot Gris	\$32
Mercer™ Pinot Gris	\$38
Boomtown™ Pinot Gris	\$44

VIOGNIER | *by the bottle*

Maryhill™	\$32
Tertulia™	\$50
Abeja™	\$80

BLENDS | *by the bottle*

Barnard Griffin™ Fumé Blanc	\$32
Kyra™ Chenin Blanc	\$36
Siren Song Musique™	\$48
JM Cellars Bump White™	\$52
Novelty Hill Stillwater Creek Vineyard™ Roussanne	\$55

| FEATURED WINE |

white or red by the glass

Please consult your catering specialist for featured wines.

Top Shelf Bar

\$10.50 Host - \$11.50 No host

Premium Bar

\$9.50 Host - \$10.50 No host

House Bar

\$8.50 Host - \$9.50 No host



WINE LIST | *red*

MERLOT | *by the bottle*

Revelry™	\$32
Charles Smith Velvet Devil™	\$32
Boomtown™	\$44
Canoe Ridge™ Reserve	\$52
Tertulia™	\$78
Apex™	\$85
Seven Hill™	\$100

CABERNET SAUVIGNON | *by the bottle*

Revelry™	\$32
Kyra™	\$36
Barnard Griffin™	\$40
Terra Blanca Arch Terrace™	\$45
Chateau Ste. Michelle™	\$50
Canoe Ridge™ Reserve	\$52
Va Piano Bruno's™ Cabernet Sauvignon	\$53
Siren Song™	\$58
Northstar™	\$90

SYRAH | *by the bottle*

L'Ecole No 41™	\$38
Terra Blanca Arch Terrace™	\$45
Charles Smith Boom Boom™	\$45
Hightower Murray Cuveé™	\$56
Vin Du Lac™	\$70
Dunham™	\$100
JM Cellars™	\$100
Dusted Valley™ Petite Sirah	\$125

BLENDS | *by the bottle*

Renegade™ Red Wine	\$32
Kyra Garnet™	\$40
Vin Du Lac Cuveé Rouge™	\$55
Dunham Trutina™	\$75
Browne Family Vineyards Tribute™	\$75
Seven Hills™ Malbec	\$85
Gordon Brothers Decadence™	\$100
Col Solare Shining Hill™	\$100
JM Cellars Longevity™	\$120
Long Shadows Chester-Kidder™	\$140
Col Solare™ Red Blend	\$150



BEER & ALTERNATIVE BEVERAGES

| DOMESTIC |

^{\$}7 Hosted, by the bottle

^{\$}8 No host, by the bottle

BUDWEISER™

BUD LIGHT™

| IMPORT |

^{\$}7.50 Hosted, by the bottle

^{\$}8.50 No host, by the bottle

CORONA EXTRA™

STELLA ARTOIS™

GUINNESS™

| LOCAL CRAFT BEER |

^{\$}7.50 Hosted, by the bottle

^{\$}8.50 No host, by the bottle

SCUTTLEBUTT™

Homeport Blonde

PIKE BREWING™

Pike Pale Ale

HALE'S ALES™

Pale Ale

PYRAMID™

Hefeweizen

ELYSIAN™

"The Men's Room" Red

ODIN BREWING™

Odin's Gift Nordic Amber Ale

PIKE BREWING™

Kilt Lifter Scotch-Style Ale

RED HOOK™

Long Hammer IPA

NINKASI OATIS™

Oatmeal Stout

| ALTERNATIVES |

^{\$}7.50 Hosted, by the bottle

^{\$}8.50 No host, by the bottle

MIKE'S HARD LEMONADE™*

TIETON CIDER™*

HORNSBY'S HARD CIDER™*

ST. PAULI GIRL NON-ALCOHOLIC™



CATERING *information, policies & standards*

| EXCLUSIVE CATERER |

The Washington State Convention Center is committed to providing the highest quality food and beverage services for our guests. All food and beverage is to be arranged through our Catering Department. No outside food or beverages of any kind are allowed into the facility by clients, guests or exhibitors without the prior written consent of the Food Services General Manager or the Director of Catering Sales.

| FOOD & BEVERAGE SPECIFICATIONS |

Our menu package features our most popular selections, highlighting items produced in-house with the freshest local ingredients. We believe our menu provides a large and flexible variety of options to meet your needs. In order to ensure the proper planning of your event, menu selections are due a minimum of 45 days in advance, along with your preliminary attendance estimates.

Events that require attention to complex or unusual arrangements may require additional planning time.

Your professional Catering Sales Manager also welcomes the opportunity to present a customized menu. During the special menu planning and pricing evaluation, consideration is given to the expected attendance. Should the guarantee fall significantly above or below the initial attendance estimate, the proposed menu and pricing may be subject to change.

| CONFIRMATION OF ORDERS |

Your Catering Sales Manager will review your event specifications and will provide you with written confirmation of services via a Food and Beverage Event Plan.

A copy of this form should be signed and returned, along with a 100 percent advance deposit, 14 days prior to your first scheduled service.

| GUARANTEED ATTENDANCE |

Final guarantees are due in writing by 12:00 pm (Pacific time) of the assigned day per the following schedule. Guarantees for multi-day events are based on the date of the first scheduled service occurring during the event. Final guarantee cannot exceed the capacity of the event space nor be reduced once the deadline expires. If the final guarantee increases or decreases by more than 25 percent from the initial estimated attendance, 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.

Estimated Attendance (per event)	Number of Business Days* in Advance
Up to 500	Three days
501 to 2,500	Five days
Over 2,500	Seven days

*excludes holidays and weekends

| DIETARY CONSIDERATIONS |

With advance notice, our chefs are able to accommodate most special meal requests. Your Catering Sales Manager is available to consult with you on special dietary requests and pricing to serve vegetarian, vegan, kosher, halal and other dietary restrictions. Such special requests are due 14 days in advance of your event. These special meal requests are to be included in your final guaranteed attendance.

| OVERAGE |

For plated meals, we are prepared to serve up to five percent above the guaranteed attendance (up to 40 meals). A portion of the five percent overage prepared can be vegetarian meals to accommodate on-site requests. Any meals, including vegetarian, served above the guarantee will be invoiced at menu pricing upon consumption. For buffet meals, the number of meals served above the guarantee will be calculated on a plate count or an alternate, mutually agreed upon method. Services provided above the guarantee may be subject to a 10 percent surcharge.



CATERING *information, policies & standards* (CONTINUED)

| ALCOHOL SERVICES |

WSCC's catering contractor, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Washington State Liquor Control Board regulations.

In compliance with state law, WSCC's catering contractor supplies all beer, wine, and liquor. No alcoholic beverages may be removed from WSCC. Customers must comply with all applicable local and state liquor laws. All alcohol must be served by WSCC's licensed catering personnel.

| MENU PRICES |

Menu prices and catering policies are subject to change without notice.

| ADMINISTRATIVE CHARGE & SALES TAX |

All food and beverage services are subject to sales tax (currently 9.6 percent) and a 19 percent taxable administrative charge. This administrative charge is not intended to be a gratuity, tip or service charge for the benefit of employees.

Charges and taxes are subject to change without notice. Qualified non-profit 501(c)(3) organizations requesting sales tax exemption status must apply for a reseller permit with the Washington State Department of Revenue 60 days prior to the event (www.dor.wa.gov). Tax-exempt status is approved by the Washington State Department of Revenue.

| SALES MINIMUMS & LABOR FEES |

Functions with fewer than 25 guests will be subject to a \$180 labor fee. At chef stations, there is an additional charge of \$180 for each chef. Butler service is available at an additional charge of \$180 per butler. Final bar sales must average a minimum of \$500 per bar. If sales fall below this amount, the difference between actual sales and the minimum will be applied. Bar services of more than four hours will be subject to an additional sales minimum of \$180 per hour, per bar. Minimum order quantities, as applicable, are noted within the menu.

| PAYMENT POLICY |

We require full payment (100 percent) of total estimated charges, along with the signed Food and Beverage Event Plan, 14 days in advance of the first scheduled service. For events with total estimated charges in excess of \$100,000, a 75 percent advance deposit may be arranged upon approved credit. A credit application is due 90 days in advance of the event. Significant increases in food and beverage charges above the initial deposit estimate may result in an additional amount due in advance of the event. All remaining charges, including additional charges incurred on-site, are due within 30 days of the date of your invoice. If payment is not received within the time specified, a late charge of 1.5 percent per month will be added to the balance. We accept company checks and wire fund transfers as payment for products and services. American Express, MasterCard and Visa are accepted for payments of up to a total of \$100,000 per event.

| CANCELLATIONS |

Cancellation of the catering for the event or any individual function must be sent in writing to your Catering Sales Manager.

Any cancellation received less than 30 days prior to the first scheduled function will result in a fee equal to 25 percent of the estimated food and beverage charges. Any cancellation received less than 14 days in advance of the first scheduled function will result in a fee equal to 50 percent of the estimated food and beverage charges. Any cancellation received after the final guarantee is due will result in a fee equal to 100 percent of the charges of the estimated food and beverage choices.



CATERING *information, policies & standards* (CONTINUED)

| CHINA SERVICE |

China and glassware are standard for buffet and seated meal services, unless otherwise specified by the client.

Coffee services are offered on china and compostable wares so guests have the option to travel with their beverage. Compostable wares are used within the exhibit halls, in receptions that do not accompany dinner, at bar-only functions, and in exhibitor booth services.

China service may be requested from your Catering Sales Manager for an additional fee.

| SERVICE TIMES |

Meal services are based on the following time guidelines:

Seated breakfast or lunch:.....	2 hours
Seated dinner:.....	3 hours
Buffet breakfast or lunch:.....	1.5 hours
Buffet dinner:.....	2 hours
Continental breakfast:.....	1.5 hours
Coffee service:.....	1.5 hours
Meeting breaks:.....	45 minutes
Receptions:.....	1.5 hours

Seated or buffet meals require two hours setup time in advance of the function. Extended or reduced service times, early set-up times, or delays in service time start may result in additional labor charges. Functions requiring continuous (all-day) service will incur a labor charge for the service hours.

| TABLE STANDARDS |

Seated meal services are planned for tables of 10 guests, with a ratio of one server per 25 guests. Buffet meals are planned for one double-sided buffet per 200 guests, with a ratio of one server per 50 guests. Receptions will vary based on the number of guests and variety of items, but generally the ratio is one server per 75 guests. A labor charge will be assessed for service that requires tables of less than 10 and butler-passed receptions.

| TABLETOP SERVICE|

Tables for seated meal functions are provided with mid-length linens and a selection of house napkin colors. Tables for buffet meals, beverage service or receptions include linen and skirts. We can also provide complimentary votive candles and bud vases for dinners and receptions. Your WSCC Event Manager must approve the use of any other candles and candle holders. Please consult with your Catering Sales Manager for upgraded linen and floral options.

| BAR SERVICES |

The standard host/bar ratio is one bar per 100 guests. The non-hosted bar ratio is one bar per 125 guests. The number of bars will be determined on final guarantee and event flow. If the number of bars requested exceeds our standard ratio, additional labor charges may be assessed.

| BEVERAGE SERVICES |

Complimentary bottled water is provided for all head tables and podiums. Meeting rooms have access to complimentary water service in each room. These services are provided through your WSCC Event Manager and include one refresh per day. We proudly serve Coca-Cola™ products. Soft drinks and bottled water can be purchased on consumption, with a minimum order of 25 items. Coffee service is based on a 1.5 hour service time before replenishment.

A minimum of 45 minutes is required to replenish beverage services. Please consult with your Catering Sales Manager for appropriate beverage quantities to service your group for the requested time period and attendance.

TIMETABLE FOR SUCCESSFUL EVENTS

- **90 days:** Credit application due for events with over \$100,000 in total estimated charges.
- **45 days:** Food and beverage specifications, estimated attendance and menu selections due.
- **14 days:** Food and Beverage Event Plan confirmed, signed and returned. Special meal requests and additional deposit due.
- **> 1 week:** Final guarantees are due per the schedule in the "Guaranteed Attendance" section.
- **Post-event:** Final payment due within 30 days of the date of your invoice.



Washington State
Convention Center

PHOTOGRAPHY:

Jules Frazier
Natalie Fobes
Alan Alabastro

| CONTACT |

800 Convention Place, Seattle, WA 98101 • WWW.WSCC.COM • SALES@WSCC.COM • 206.694.5000
