



INTERCONTINENTAL.
BELLEVUE AT THE AVENUE

CATERING MENU





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Catering the InterContinental Life

Welcome to downtown Bellevue. We invite you to discover the creative pulse that makes our city such a vibrant location.

A destination in its own right, InterContinental Bellevue at the Avenue is nestled among an enclave of world-famous dining, high-street retail, and neighborhood shops conveniently located at our doorstep.

Our menus are crafted to reflect the local seasonal harvest from our Pacific Northwest backyard, paired with our international expertise and luxury culinary experiences to deliver cultivated elegance for your iconic event.

From powerful meetings, victory parties, romantic encounters, inspired speeches, social soirees, or fashionable launches, we look forward to being a part of your next incredible occasion.



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BREAKFAST & BRUNCH



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Breakfast & Brunch | Plated

Freshly brewed premium Illy gourmet regular and decaffeinated coffee, a selection of specialty teas, and whole, 2%, and skim milk.

Choice of: chilled fresh orange juice or grapefruit juice

Starters includes: assorted breakfast pastries, muffins, breakfast breads, butter, and fruit preserves.

Select one first course option for all guests. All guests will receive the same course: (1) bowl of berries and whipped honey with crème fraîche, (2) granola parfait, gluten-free oats, and Ellenos greek yogurt with berries, (3) chia seed custard parfait with coconut milk, (4) assorted fresh fruit slices

Select two entrée options for the second course: individual entrée selections are due five business days prior to the event.

Individual place cards or menus with entrée indicators are required for plated menus. InterContinental Bellevue can provide individual place cards and menus at a fee of \$2 per card or \$3 per menu.

Scrambled Egg Sandwich | \$50 per guest 

Peppered Bacon, Sauteed Onions, Cheddar Cheese, and English Muffin

Traditional Eggs Benedict | \$54 per guest  

Poached Egg, Canadian Bacon, Toasted English Muffin, Hollandaise Sauce, and Breakfast Potatoes

Dungeness Crab Toast | \$58 per guest

Soft-Boiled Egg, Labneh, Pickled Red Onion, and Arugula

Brioche French Toast | \$52 per guest  

Caramelized Banana, Whipped Ricotta, and Warm Maple Syrup

Red Flannel Hash | \$54 per guest   

Corned Beef, Potatoes, Roasted Beets, Sunny Egg, and Fine Herbs

Seasonal Pancakes | \$52 per guest  

Seasonal Compote, Warm Maple Syrup, and Bourbon Butter

American Classic | \$52 per guest

Two Cage-Free Eggs, Crispy Applewood Smoked Bacon with Toast, and Breakfast Potatoes

Smoked Tofu Wrap | \$45 per guest  

Asparagus, Peas, Onion, Mustard Greens, and Wild Mushrooms



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Breakfast & Brunch | Stations

*Asterisk denotes a required chef attendant. Attendant fees may apply.

Based on two-hour service and a minimum of 20 guests. For events requiring a carver, chef attendant, or station attendant, a fee of \$250 per attendant will apply for the first three hours. A \$50 per hour per attendant charge will apply for each additional hour.

Avocado Toast Bar | \$30 per guest ☒

Toasted Rustic Artisan Bread, Smashed Avocado, Cherry Tomatoes, Crumbled Bacon, Soft-Boiled Egg, Herbs, and Espelette Pepper

Belgian Waffles* | \$24 per guest 🌿

Fresh Fruit Compote, Almond Slices, Chocolate Chips, Chantilly Cream, Sweet Butter, and Warm Vermont Maple Syrup

Eggs Benedict* | \$30 per guest

Served with Canadian Bacon on an English Muffin and Hollandaise Sauce. Substitute: Smoked Salmon (+\$20.00 per guest)

Omelets to Order* | \$28 per guest Minimum of 10 guests ☒ ☒

Egg Whites and JUST Egg (+\$5 per guest)

Prepared with a Selection of: Pork & Rosemary Sausage, Bacon, Country Ham, Aged Cheddar, Chevre Goat Cheese, Baby Spinach, Red Bell Peppers, Wild Mushrooms, Scallions, and Heirloom Tomatoes

Dim Sum Breakfast | \$40 per guest

Rice Congee with Pork Floss, Chinese Cruller, Green Onions, Salted Raddish, Pork and Shrimp Shumai, and Steamed Barbeque Pork Buns

Healthy Açai Bowl | \$25 per guest 🌿

Yogurt, Açai Berries, Mixed Berries, Pineapple, Pomegranate, Granola, Shaved Coconut, and Honey

☒ Nut Free

☒ Dairy Free

☒ Gluten Free

🌿 Vegetarian

🌿 Vegan





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Breakfast & Brunch | Buffet

Minimum of 20 guests required. Served with choice of chilled fresh orange juice or grapefruit juice with freshly brewed premium Illy gourmet regular and decaffeinated coffee, a selection of specialty teas, and whole, 2%, and skim milk.

The InterContinental | \$45 per guest

- Sliced Seasonal Fresh Fruits, Berries, Ellenos Greek Yogurt, and Fruit Compote
- Organic Plain and Granola Parfait, Coconut Milk, Seeds, and Berries
- Homemade Muffins and Healthy Breakfast Breads
- Sweet Cream Butter and Fruit Preserves

Naturally Healthy | \$53 per guest

- Assorted Bagels with Regular and Light Cream Cheese Options
- Sliced Seasonal Fresh Fruit, Berries, Ellenos Greek Yogurt, and Fruit Compote
- Chia Seed Custard Parfait, Coconut Milk, Seeds, and Berries
- Steel Cut Oatmeal, Brown Sugar, Dried Fruit, Cinnamon, and Honey
- Homemade Muffins and Healthy Breakfast Breads
- Sweet Cream Butter and Fruit Preserves
- Organic Egg White Frittata, Provolone, Asparagus, and Parmesan Cheese

The American Sunrise | \$56 per guest

- Sliced Seasonal Fresh Fruit and Individual Berries, Organic, Plain, and Assorted Ellenos Yogurt Cups
- Cage-Free Scrambled Eggs with Fresh Herbs
- Smoke Gravlox with Mini Bagels and Traditional Condiments
- Crispy Applewood Smoked Bacon and Chicken Apple Sausage
- Yukon Breakfast Potatoes with Cipollini Onions
- Assorted Breakfast Pastries, Muffins, and Breakfast Breads
- Sweet Cream Butter and Fruit Preserves

Avenue Signature | \$65 per guest

- Sliced Seasonal Fresh Fruit and Individual Berries, Organic, Plain, and Assorted Ellenos Yogurt Cups
- Cage-Free Scrambled Eggs with Fresh Herbs
- Crispy Applewood Smoked Bacon and Chicken Apple Sausage
- Signature Egg Florentine Benedict with Hollandaise Sauce
- Roasted Potato Hash, Fine Herbs, and Mushrooms
- Assorted Breakfast Pastries, Muffins, and Breakfast Breads
- Sweet Cream Butter and Fruit Preserves



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Breakfast & Brunch | Buffet

Served with a choice of chilled fresh orange juice or grapefruit juice, freshly brewed premium Illy gourmet regular and decaffeinated coffee, a selection of specialty teas, and whole, 2%, and skim milk.

Based on two-hour service and a minimum of 25 guests. For events requiring a carver, bartender, chef attendant, or station attendant, a fee of \$250 will apply for the first three hours. A \$50 per hour per attendant charge will apply for each additional hour.

Sunday Brunch | \$98 per guest

- Sliced Seasonal Fresh Fruit and Berries
- Greek Yogurt, Fruit Compote
- Crispy Applewood Smoked Bacon
- Chicken Apple Sausage
- Breakfast Potato Medley with Fine Herbs
- Freshly Baked Croissants, Assorted Muffins, and Danishes
- Sweet Cream Butter and Fruit Preserves

Omelet Station (Chef Attendant Required)

Prepared with a Selection of:

- Eggs Any Style (Fried, Scrambled), Egg Whites, and Egg Beaters
- Country Sausage, Bacon, Black Forest Ham, Aged Cheddar, and Swiss Cheese
- Baby Spinach, Red Bell Peppers, Wild Mushrooms, Scallions, Heirloom Tomatoes, Salsa, and Guacamole

Pancake and French Toast Station (Chef Attendant Required)

Made to Order and Served with:

- Fresh Fruit Compote, Strawberries, Blackberries, Raspberries, Blueberries, Almond Slices, and Chocolate Chips
- Chantilly Cream, Sweet Butter, and Warm Vermont Maple Syrup

Enhancements:

- Crispy Fried Chicken (+\$15 per guest)

Breakfast & Brunch | Enhancements

Maximum of three selections.

Assorted Mini Bagels | \$60 per dozen

Served with Regular and Light Cream Cheeses, Sweet Cream Butter, and Fruit Preserves

Assorted Donuts & Donut Holes | \$60 per dozen

Bagels & Lox | \$30 per guest

Sustainable Norwegian Farmed Salmon, Bagels, Regular and Light Cream Cheese, Capers, Red Onions, Boiled Eggs, and Dill

Crispy Applewood Smoked Bacon | \$10 per guest

Crispy Turkey Bacon | \$8 per guest

Chicken Apple Sausage | \$8 per guest

Egg & Sausage Slider | \$18 per guest

Griddled Cage-Free Eggs, Sausage Patty, and American Cheese on Butter Brioche Bun

Free Range Scrambled Eggs | \$10 per guest

Topped with Beecher's Cheddar Cheese

Grilled Asparagus | \$12 per guest

Imported & Domestic Cheese Board | \$30 per guest

Served with Dried Fruits, Assorted Crackers, and Baguettes

Individual Avocado Toast | \$18 per guest

Topped with Organic Soft-Boiled Egg and Shredded Herb Pesto

Organic Egg Frittata | \$14 per guest

Buffalo Mozzarella, Tomatoes, and Roasted Asparagus

Organic Plain & Assorted Fruit Yogurt Cups | \$8 per guest

Oven Roasted Organic Vegetables | \$10 per guest



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Breakfast & Brunch | Enhancements

Maximum of three selections.

Steel Cut Oatmeal | \$19 per guest

Toasted Pecans, Brown Sugar, Raisins, Dried Fruit, Cinnamon, and Honey

Applewood Smoked Bacon & Leek Quiche | \$16 per guest

Traditional Eggs Benedict | \$18 per guest

Organic Free-Range Egg, Canadian Bacon, English Muffin, and Classic Hollandaise

Smoked Tofu Wrap | \$16 each

Asparagus, Pickled Onion, Mustard Greens, and Wild Mushrooms

Breakfast Pastry Basket | \$58 per dozen

*Assorted Muffins, Fruit Danish Pastries, Breakfast Breads, and Plain and Chocolate Croissants
Served with Regular and Light Cream Cheeses, Sweet Cream Butter, Honey, and Fruit Preserves*





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Breaks | Themed

Seahawks Pastime | \$30 per guest

- *Pigs in a Blanket, Angus Sliders, Fried Chicken Sandwiches, Warm Pretzels, and Donut Bites*
- *Freshly Brewed Premium Illy Gourmet Regular and Decaffeinated Coffee, a Selection of Specialty Teas with Whole, 2%, and Skim Milk*

Mount Rainier | \$28 per guest

- *Rainier Cherry Tarts, Ellenos Yogurt Pana Cotta, and Hiker's Chocolate Chip Brownie Bar*
- *Freshly Brewed Premium Illy Gourmet Regular and Decaffeinated Coffee and Selection of Specialty Teas with Whole, 2%, and Skim Milk*

Coffee Cake Bar | \$28 per guest *Minimum of 50 guests*

- *Select Three: Cinnamon Swirl, Lemon Poppy Seed, Banana, Blueberry, or Double Chocolate*
- *Freshly Brewed Premium Illy Gourmet Regular and Decaffeinated Coffee, a Selection of Specialty Teas with Whole, 2%, and Skim Milk*

Rustic Spreads | \$25 per guest

- *Fresh Seasonal Vegetable Crudit , Served with Guacamole and Homemade Ranch Dip*
- *Spinach and Artichoke Dip Crostini*
- *Traditional Hummus with Pita Chips*
- *Assortment of Chilled Infused Water with Citrus, Cucumber Mint, and Seasonal Berries*



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Breaks | Meeting Breaks

Chocolat Chocolat | \$30 per guest

- *Chocolate Dipped Fruit, Double Fudge Brownies, Handcrafted Chocolates, and Chocolate Cookies*
- *Freshly Brewed Premium Illy Gourmet Regular and Decaffeinated Coffee, a Selection of Specialty Teas with Whole, 2%, and Skim Milk*

Kid in a Candy Store | \$27 per guest *Minimum of 50 guests*

- *Create Your Own Candy Bag: Red and Black Licorice, Sour Gummies, Gummy Worms, Caramel Popcorn, Cola Bottles, Assorted Lollipops, and Jellybeans*
- *Freshly Brewed Premium Illy Gourmet Regular and Decaffeinated Coffee and Selection of Specialty Teas with Whole, 2%, and Skim Milk*

Morning Sunshine | \$28 per guest

- *Granola Yogurt Parfait, Assorted Miniature Muffins, Seasonal Berry Smoothie Shooters, and Seasonal Fruit Salad*
- *Freshly Brewed Premium Illy Gourmet Regular and Decaffeinated Coffee and Selection of Specialty Teas with a Selection of Whole, 2%, and Skim Milk*

Trail Mix Break | \$26 per guest *Minimum of 25 guests*

- *Create Your Own Blend:* *Assorted Nuts, Dried Seeds, and Candied Fruit*
- *An Assortment of Chilled and Infused Water with Citrus, Cucumber Mint, and Seasonal Berries*



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Assorted Sliced Seasonal Fruit & Berries | \$13 per guest  

Assorted Snack Bars | \$9 each 
Fruit, Granola, KIND Bars, and Clif Bars

Assorted Homemade Cookies | \$55 per dozen
Chocolate Chip, Double Chocolate, Mocha, Peanut Butter, Mint Julep, Frosted Sugar, and Oatmeal Raisin

Assorted Mini Muffins | \$56 per dozen 
Blueberry, Whole Wheat Bran, and Orange Cranberry Served with Sweet Cream Butter, Honey, and Fruit Preserves

Torn Ranch Snack Mixes | \$15 per bag *Minimum of 20 each type required*

Assorted Petite Cookies | \$65 per dozen
Assorted Tea Cookies and Amaretti Biscotti

Assorted Tea Sandwiches | \$75 per dozen
Chef's Selection to Alternate Daily

Candy Bars | \$7 each
Snickers, Twix, Kit Kat, Hershey's, Peanut and Regular M&M's, and Reese's Peanut Butter Cups

Assorted Gourmet Cupcakes | \$85 per dozen

Whole Fresh Fruit | \$35 per bowl *10 pieces of fruit per bowl* 

Gourmet Mixed Nuts | \$35 per bowl

Imported & Domestic Cheese Display | \$25 per guest 
Served with Fruit Garnish and Assorted Crackers



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Seasonal Scones | \$56 per dozen  

Served with Lemon Curd, Devonshire Cream, Apricot, and Raspberry Preserves

Vegetable Crudité | \$17.50 per guest 

Served with Assorted Dips

Warm Jumbo Salted Pretzels | \$55 per dozen

Served with Assorted Mustards



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BOXED LUNCH

Boxed Lunch

Designed as a 'to-go' option and not for on-premise dining. Accompanied with chips, fresh whole fruit, and a homemade chocolate chip cookie.

\$60 Per Guest

SALAD SELECTIONS | *Select One*

Gemeli Pasta & Vegetable Salad

Cherry Tomatoes, Kalamata Olives, Asiago Cheese, Scallions, Chives, and Green Goddess Dressing

Roasted Vegetable Salad

Zucchini, Tomatoes, Eggplant, Green and Yellow Peppers, Tomato Chipotle, and Oregano Vinaigrette

Cobb Salad

Romaine Hearts, Cherry Tomatoes, Cucumbers, Feta Cheese, Bacon, Eggs, and French Dressing

SANDWICH & WRAP SELECTIONS | *Select Up To Two*

Grilled Chicken Focaccia

Grilled Chicken Breast, Roasted Pepper, Spinach, White Cheddar, Pesto Aioli, and Focaccia

The Italian Sandwich

Americano-Mortadella-Capicola, Prosciutto, Tomato, Arugula, Mozzarella, Red Wine Vinaigrette, and Baguette

Roasted Sirloin of Beef Sandwich

Lettuce, Pickled Onions, Brie, Horseradish Aioli, and Hoagie Roll

Roasted Vegetables Mediterranean Wrap

Grilled Eggplant and Zucchini, Cured Tomatoes, Cucumbers, and Chickpea Hummus

Sustainable Tuna Salad Wrap

Tuna Salad, Calabrian Chile, Arugula, Preserved Lemon, Caper Aioli, and Lavash

Turkey Club

Bacon, Cured Tomatoes, Grilled Onions, Kale, White Cheddar, Calabrian Chile, Aioli, and Sourdough Bread

ENHANCEMENTS | *Maximum of Two Selections*

Cesar Salad | \$7 per guest

Cole Slaw | \$7 per guest

Potato Salad | \$7 per guest

Chocolate Fudge Brownie | \$6 per guest 

Choice of Cupcake | \$6 per guest 

Red Velvet, Vanilla, or Strawberry



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Plated Menus | Salad & Soups

Lunch or Dinner Service.

Caesar Salad | \$14 each

Crisp Romaine, Parmigiano Reggiano, Toasted Garlic Croutons, Fresh Ground Pepper, and Traditional Caesar Dressing

Tabbouleh | \$14 each

Couscous, Tomato, Cucumber, Watermelon Radish, Parsley, and Mint Lemon Vinaigrette

Roasted Golden & Red Beets | \$16 each

Goat Cheese Gratin, Chive Oil, and Sherry Vinaigrette

Mozzarella Buffalo & Heirloom Tomato | \$18 each

Yellow and Red Tomato Carpaccio, Aged Balsamic, Buffalo Mozzarella, Arugula, and EVOO

Butter Lettuce & Caramelized Apple | \$15 each

Butter Lettuce, Caramelized Apple Wedges, Toasted Pine Nuts, and Calvados Vinaigrette

Seattle Classic Clam Chowder | \$21 each

Bacon, Onion, Clams, Potatoes, and Cream

Wild Mushroom Bisque | \$18 each

Foraged Seasonal Mushrooms, Truffle Oil, and Crème Fraiche

Farmers Market Vegetable Minestrone | \$14 each

Roasted Cauliflower Soup | \$14 each

Smoked Trout Roe and Chervil



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Plated Menus | Appetizers & Entrée Salads

Lunch or dinner service.

Shrimp Cocktail | \$24 each

Cocktail Sauce, Lemon

Pacific Northwest Crab Cake | \$35 each

Celery Root Slaw and Classic Tartar Sauce

Scallop En Croute | \$29 each

Maryland Scallops in Cardinal Sauce in Puff Pastry

Melon & Prosciutto | \$28 each

Upland Cress, Aged Balsamic Vinegar, and EVOO

Cobb Salad | \$26 each

Smoked Bacon, Avocado, Roasted Tomatoes, Cucumbers, Boiled Egg, Crumbled Blue Cheese, and Blue Cheese Dressing

Red & Green Oak Leaf Salad | \$26 each

Shaved Fennel, Orange Supremes, Focaccia Crouton, and Sherry Vinaigrette

Tuna Nicoise Salad | \$35 each

Green Beans, Cherry Tomatoes, Poached Potatoes, Olives, Tuna Conservas, and Mustard Vinaigrette

SALAD ENHANCEMENTS | Maximum of 2 selections

6oz Grilled Chicken | \$12 each

6oz Grilled Salmon | \$18 each

6oz Grilled Steak | \$18 each

Jumbo Shrimp | \$16 per guest

Five pieces





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Plated Menus | Lunch Entrées

Spot Prawn a la Plancha | \$42 each

Conit Fingerling Potatoes, Broccolini, Citrus & Fennel Salad, Salsa Verde

Jumbo Crab Cakes 3oz | \$50 each

Old Bay Roasted Fingerling Potatoes, Cole Slaw, and Remoulade

Wild-Caught King Salmon | \$48 each

Cauliflower Puree, Roasted Romanesco, Cipollini Onions, and Meyer Lemon Beurre Blanc

Roasted Amish Chicken | \$40 each

Anson Mills Polenta, Patty Pan Squash, and Herbed Chicken Jus

Pan Seared Chilean Seabass | Market Price

Roasted Grapes, Braised Fennel, Rainbow Carrots, and Tarragon Verjus

Pan Roasted Pork Tenderloin | \$47 each

Chickpea Panisse, Charred Broccolini, Apple Mostarda, Pork Jus

Slow Braised Boneless Short Ribs | \$52 each

Caramelized Onion Bread Pudding, Braised Carrots, and Horseradish Gremolata

Roasted Oregon Lamb Loin | \$55 each

Truffle Potato Duchesse and Morel Mushroom Brandy Cream Sauce



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Plated Menus | Duet Entrées

Lunch or dinner service.

Herb Crusted Chicken Breast / King Salmon | \$72 each

Wild Mushroom Risotto, Honey Glazed Rainbow Baby Carrots, and Herb Beurre Blanc

Petite Pork Tenderloin / Pan-Fried Ling Cod | \$92 each

Wild Rice Pilaf, Tokyo Turnip, Roasted Apple, and Mustard Jus

Roasted Squab / Seared Chilean Sea Bass | \$94 each

Chive Mashed Potatoes, Baby Vegetable Mélange, and Pomegranate Reduction

Roasted Prime Rib / PNW Crab Cake | \$96 each

Pommes Duchesse, Haricot Verts, Baby Carrot, and Sauce Bearnaise

Herb Crusted Lamb Loin / Langoustine A La Plancha | \$110 each

Potato Gratin, Broccolini, and Sauce Romesco

Seared Beef Tenderloin / Poached Lobster Tail | \$115 each

Roasted Fingerling Potatoes, Asparagus, and Saffron Beurre Blanc



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Plated Menus | Dinner Entrées

Wild-Caught King Salmon | \$70 each

Cauliflower Puree, Roasted Romanesco, Cipollini Onions, and Meyer Lemon Beurre Blanc

Pan Seared Chilean Seabass | Market Price

Roasted Grapes, Braised Fennel, Rainbow Carrots, and Tarragon Verjus

Charred Miso Butter Halibut | Market Price

Bok Choy, Puffed Rice, and Dashi Broth

Roasted Amish Chicken | \$60 each

Anson Mills Polenta, Patty Pan Squash, and Herbed Chicken Jus

Pan Roasted Pork Tenderloin | \$69 each

Chickpea Panisse, Charred Broccolini, Apple Mostarda, and Pork Jus

Slow Braised Boneless Short Ribs | \$74 each

Caramelized Onion Bread Pudding, Braised Carrots, and Horseradish Gremolata

Pan Seared New York Strip | \$86 each

Smoked Marbel Potatoes, Shaved Brussel Sprouts, and Sauce Bordelaise

Roasted Oregon Lamb Loin | \$86 each

Truffle Potato Duchesse and Morel Mushroom Brandy Cream Sauce





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Plated Menus | Vegan Entrées

Lunch or dinner service.

Root Vegetable Tagine | \$41 each

Saffron Couscous, Sultana Raisins, Marcona Almond, and Cumin Tomato Broth

Cauliflower Steak | \$42 each

Polenta, Fried Chickpeas, and Gremolata

Butternut Squash Cannelloni | \$42 each

Herb Pesto, Watercress, and Fried Shallot

Vegetable & Mushroom Risotto | \$42 each

Seasonal Baby Vegetables, Roasted Oyster, Mushrooms, EVOO, and Fine Herbs

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Plated Menus | Desserts

Lunch or dinner service.

Fresh Berry Pavlova | \$14 each  

Mint Syrup and Vanilla Chantilly Cream

Yuzu Lemon Tart | \$15 each

Lemon Meringue and Toasted Pistachios

Almond Milk Coconut Pana Cotta | \$14 each

Warm Raspberry Sauce and Amarena Cherry Gelato

Matcha Japanese Cheesecake | \$16 each 

Matcha Chantilly Cream and Poached Cherries

Ultimate Classic Carrot Cake | \$17 each   

Pineapple Sauce

Flourless Chocolate Cake | \$17 each   

Raspberry Sauce

Coffee Tiramisu | \$16 each

Rum Espresso Lady Fingers, Mascarpone Cheese, and Vanilla

Baked Upside-Down Apple Tarts | \$15 each 

Warm Ricotta Filling, Honey Cinnamon Gelato, and Caramelized Apples

Candied Hazelnut Chocolate Cake | \$16 each

Hazelnut, Vanilla Sauce, and Fresh Blueberries



CATERING THE INTERCONTINENTAL LIFE

BUFFET MENUS

Groups can select two (2), three (3), or four (4) courses. All menu items are priced à la carte. The menu price is the sum total of all selected courses. Select one (1) soup, salad, appetizer, and/or dessert for all guests. All guests will receive the same courses. A predetermined choice of up to three (3) entrées (including vegetarian/vegan) can be arranged. Individual entrée selections are due five (5) business days before the event. For plated menus, individual place cards or menus with entrée indicators are required.



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Buffet Menus | Lunch

Minimum 20 guests required.

Main Street Deli | \$64 per guest

- Farmers Market Vegetable Minestrone Soup (N) (V)
- Organic Mesclun Green Salad with Assorted Dressings (N) (V)
- Red Potato Salad with Celery, Bacon, Chives, and Whole Grain Mustard (N) (V)
- Deviled Egg Salad (N) (V)

BUTCHER BLOCK: (N)

- Deviled Egg Salad (V)
- Pepper Crusted Roasted Beef and Smoked Turkey
- Speck Ham and Genoa Salami
- Tuna Salad and Chicken Salad

DELI STYLE CHEESEBOARDS TO INCLUDE: (V)

- Cheddar, Swiss, Provolone, and Pepper Jack Cheese

ARTISAN BREAD BASKET TO INCLUDE:

- Kaiser Rolls, Ciabatta, Whole Grain Focaccia, and Baguettes

RELISHES TO INCLUDE: (N) (V)

- Sliced Tomatoes, Onions, Pickles, and Butter Lettuce

ASSORTED CONDIMENTS:

- Dijon and Grain Mustards
- Classic Mayonnaise, Prepared Horseradish (V), Kettle Chips, and Pretzels (N)

ASSORTED DESSERTS:

- Cookies, Brownies, and Blondies (V)

Taste of Mediterranean | \$75 per guest

- Wild Rice and Vegetable Soup (N) (V)
- Organic Arugula with Shaved Fennel, Toasted Pumpkin Seeds, and Blueberry and Lemon Vinaigrette (N) (V)
- Moroccan Couscous with Dried Apricots, Dates, and Vegetable Mirepoix (N)
- Toasted Orzo Pasta, Crumbled Feta Cheese, Mediterranean Olives, and Herb Vinaigrette
- Crudités of Carrots, Celery, Broccoli, Cauliflower, Cucumbers, and Grape Tomatoes with a Lemon Greek Yogurt Dressing (V)
- Herb-Marinated Chicken Tagine with Sautéed Fennel, Red Onions, Sweet Bell Peppers, and Roasted Tomato Coulis (V)
- Grilled Salmon Filet and Roasted Garlic White Wine Sauce (N) (V)
- Oven Roasted Brussels Sprouts, Balsamic Glaze (N) (V), Greek Brown and Wild Rice Bowls (N) (V)
- Fresh Fruit Salad (V) (N) (V), Kourabiedes Cookies, Baklava, Cannolis (V), and Tiramisu (V)



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Buffet Menus | Themed

Minimum 20 guests required. Lunch or dinner service.

East Meets West | \$75 per guest

- Tofu Wonton Soup (N)
- Watercress, Jicama Salad, Toasted Cashew, and Sweet Chili Lime Dressing (N) (G)
- Soy Glazed Mushroom Salad (N) (G)
- Soba Noodles, Shaved Baby Bok Choy, Green Papaya, Chives, Peppers, and Sesame Vinaigrette (N)
- Lemongrass Grilled Chicken and Sautéed Garlic Green Beans (N) (G)
- Korean Beef Bulgogi and Braised Glass Noodles (N)
- Garlic Chili Vegetable Stir-Fry with Bok Choy, Snow Peas, Shitake Mushrooms, and Peppers (N) (G)
- Steamed Jasmine White Rice (N) (G)
- Coconut Pana Cotta, Yuzu Lime Tart (G), and Matcha Green Tea Crème Brûlée (G) (V)

Gluten Free | \$84 per guest

- Creamy Asparagus Soup with Crispy Pancetta
- Quinoa Salad, Golden Raisins, Herbs, and Lemon Chive Vinaigrette (N)
- Baby Greens Salad, Grape Tomatoes, English Cucumbers, Shaved Vegetables, and Balsamic Dressing (N)
- Melon Salad, Feta, Toasted Pistachios, Frisée, Olive Oil, and Sweet Chili
- Layered Eggplant Lasagna
- Roasted Sirloin of Beef, Blue Cheese Polenta, and Cabernet Demi-Glaze
- Pan Seared Chicken Breast, Curried Sweet Potato, Herb Crusted Mahi Mahi, Warm Beets, and Orange Salad
- Rosemary and Garlic-Marble Potatoes (N), Roasted Cauliflower, and Citrus Poached Broccoli (N)
- Assorted Macarons and Chocolate Dipped Strawberries (G)



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Buffet Menus | Themed

Minimum 20 guests required. Lunch or dinner service.

Northwest Delight | \$80 per guest

- Northwest Smoked Seafood Chowder (N) (V)
- Burrata Salad, Honey Bacon, Tomato Compote, and Balsamic Vinaigrette (N) (V)
- Marinated Mushroom, Roasted Pepper, and Arugula Salad (N) (V)
- Orzo Pasta, Crumbled Feta Cheese, Mediterranean Olives, and Herb Vinaigrette
- Crispy Wild King Salmon, Morel Mushrooms, Fingerling Potatoes, and Lemon Caper Butter Sauce
- Five Cheese Ravioli and Tomato Basil Ragout
- Braised Boneless Short Ribs and Caramelized Cipollini Onions (N) (V)
- Herb Roasted Fingerling Potatoes (N) (V) and Seasonal Vegetable Medley (N) (V)
- Red Velvet Cake Bites (N) (V), Classic Caramel Apple Tarts (N) (V), and Kahlua Coffee Cake

Way of Life | \$75 per guest

- Carrot-Ginger Soup and Toasted Millet (N) (V)
- Roasted Butternut Squash and Frisée, Pomegranate Seeds, Toasted Flax Seeds, Tahini Purée, and Pomegranate Balsamic Vinaigrette (N) (V)
- Marinated Kale, Red Chili Flakes, Lemon, Olive Oil, and Blueberries (N) (V)
- Tomato Gazpacho with Avocado, Micro Cilantro (N) (V), Chicken Scaloppini, Asparagus, Red Pepper Puree (N) (V), Honey Glazed Pork Tenderloin, and Papaya Salsa (N) (V)
- Spiced Crusted Chicken Breast, Bulgar, and Lemon Caper Sauce (N) (V)
- Marinated Tofu, Steamed Vegetables, and Ginger Soy (N) (V) Steamed Brown Rice (N) (V)
- Fresh Seasonal Fruit and Berry Tarts (N) (V)
- Fresh Fruit Salad (N) (V) and Assorted Tea Cookies



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Buffet Menus | Wheel-In

Minimum 20 guests required. Lunch or dinner service.

Sandwich Shop | \$75 per guest *Lunch service only*

- Tomato Basil Soup 🌿
- Tossed Caesar Salad with Romaine, Croutons, Parmigiano Reggiano, and Caesar Dressing
- Crisp Vegetable Crudites 🌿 with Ranch Dip and Blue Cheese
- German Style Potato Salad 🥚 🌿 and Elbow Pasta Salad
- House Made Potato Chips 🥚 🌿

PREMADE SANDWICHES WITH TOMATO & LETTUCE CUT IN HALF:

- Peppered Roast Beef and Roasted Mushrooms, Caramelized Onions, and Horseradish Cream on a Kaiser Roll
- Smoked Breast of Turkey, Brie Cheese, and Alfalfa Sprouts on a Croissant
- Virginia Ham, Capicola, Mortadella, and Pepperoncinis on Ciabatta
- Grilled Vegetables, Goat Cheese, and Pesto on Sun-Dried Tomato Focaccia

ASSORTED CONDIMENTS TO INCLUDE:

- Mustards, Mayonnaise, Horseradish, and Pesto Aioli 🌿

ASSORTED DESSERTS TO INCLUDE:

- Assorted Homemade Cookies, Double Fudge Brownies, and Blondies 🌿

Burger Bar | \$80 per guest

- Vegetarian Chili 🌿
- Crisp Green Salad, Cherry Tomatoes, Cucumbers, Shredded Carrots, Onions, and Assorted Dressings 🥚 🌿
- Normandy Style Potato Salad with Roasted McIntosh Apples, Yellow Fin Potatoes, Frisée, Lardon, and Calvados Grain Mustard Dressing
- Curly French Fries 🥚

BURGER BUNS TO INCLUDE:

- Kaiser, Brioche, and Multigrain

PATTIES TO INCLUDE: 🥚 🌿

- Black Angus Beef, Turkey, and Impossible Burger 🌿
- Sliced Tomatoes, Onions, Pickles, and Butter Lettuce

ASSORTED CONDIMENTS TO INCLUDE:

- Pickles, Ketchup, Mayonnaise, Mustard 🥚 🌿, BBQ Sauce 🥚, and Relish

ASSORTED CHEESES TO INCLUDE: 🌿

- Cheddar, Pepper Jack, and Swiss

ASSORTED DESSERTS TO INCLUDE:

- Assorted Homemade Cookies, Double Fudge Brownies, and Blondies 🌿

Buffet Menus | Dinner

Minimum of 30 guests required.

Eastside Gourmet | \$145 per guest

- Seattle Clam Chowder (N)
- Dungeness Crab, Prawns, Mussels, Clams, Crawfish, Dips, Vinegars, and Chef's Choice Vinaigrette (N) (G)
- Olympic Charcuterie Board Including: Cheese, Slices of Bread, Cassava Chips, Mustards, and Dried Fruits
- Lentil Salad, Cucumbers, Diced Squash, Goat Cheese, Walnut, and Herb Vinaigrette (N) (G)
- Marinated Cucumber Salad with Mint and Cilantro (N) (G)
- Golden Raisin Couscous Salad (N)
- Braised Boneless Short Ribs and Caramelized Cipollini Onions
- Herb Soy Glazed Smoked Salmon, Morels, Spinach, and Walla Walla Onion Sauce
- Ricotta Lemon and Basil Ravioli with Butter Sauce
- Herb Roasted Fingerling Potatoes (N) (G)
- Seasonal Vegetable Medley (N) (G)
- Red Velvet Cake Bites (G), Classic Lemon Chess Tarts (G), Chocolate Pecan Tarts, and Tiramisu Choux

The Olympic Grill | \$150 per guest

- Garlic Herb Breadsticks and Bread Rolls
- Roasted Kabocha Squash Soup with Candied Walnut Cream
- Radicchio Cups with Arugula, Candied Cashews, and Honey Emulsion Dressing (N) (G)
- Classic Beef Tartare with Quail Egg and Melba Toast
- Mozzarella, Heirloom Tomatoes, Basil, and Balsamic and Olive Oil (G)
- Watermelon and Feta Salad (G)
- Grilled Vegetables with Zucchini, Portobello Mushrooms, Peppers, and Squash (N) (G)
- Certified Angus New York Strip Loin with Bourbon-Peppercorn Jus (N) (G)
- Parmesan Crusted Chicken Breast with Lemon Caper Butter
- Herb Crusted Rack of Lamb with Roasted Garlic (N) (G)
- Garlic Crusted Gold Potato (N)
- Roasted Rainbow Baby Carrots with Lemon Herb Butter Sauce
- NY Style Cheesecake Bites (G), Old Bay Seasoned Peanut Brittle (N) (G) and Raspberry Red Velvet Mousse



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Buffet Menus | Dinner

Minimum 30 guests required.

Coastal Catch | \$135 per guest

- Local Seafood Chowder (N)
- Spinach and Kale Salad with Blueberries, Farro, Radish Carpaccio, and Raspberry Champagne Vinaigrette (N)
- Smoke Paprika Braised Octopus with Lemon Yogurt Sauce (N)
- Roasted Asparagus with Champagne Vinaigrette (N)
- Citrus-Crusted Atlantic Salmon with Tomato Beurre Blanc (N)
- Garlic and Olive Marinated Grilled Calamari (N)
- Sun-Dried Tomato Crusted Sea Bass (N)
- Scallop, Shrimp, and Mussel Bouillabaisse (N)
- Boursin Cheese Mashed Potatoes
- Chicken Milanese, Micro Herb Salad, Preserved Lemon Herbed Bulgur with Roasted Baby Bell Peppers and Assorted Roasted Baby Vegetables (N)
- Assorted Homemade Cookies and Double Fudge Brownies (N)

Meydenbauer Bay | \$135 per guest

- Wild Mushroom Bisque Chive Oil
- White and Green Asparagus Salad with Onions, Cherry Tomatoes, and Dijon Dressing (N)
- Organic Greens with Candied Walnuts, Red Onion Marmalade, Crumbled Blue Cheese, and Balsamic Dressing (N)
- Grilled Flank Steak with Chimichurri Sauce (N)
- Pan Seared Snapper with Olives, Capers, Herbs, and Tomatoes (N)
- Slow Roasted Chicken Breast with Tarragon Cream Sauce (N)
- Seafood Pasta with Lobster Cream Sauce, Ricotta Cheese, and Spinach Tortellini with Plum Tomato Basil and Cracked Pepper Sauce
- Roasted Fingerling Potatoes (N)
- Seasonal Vegetable Medley (N)
- Sweet Corn Purée (N)
- Apple Galette, Assorted Cake Pops, and Opera Cake (N)



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There is a minimum of two dozen order per item and a max of five items.



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Hors D'Oeuvres | Hot Bites

Malaysian Chicken Satay | \$84 per dozen  
Lemongrass and Caramel Sauce



Crispy Potato Wrapped Salmon | \$96 per dozen
Basil and Smoked Salt



Vegetable Samosas | \$84 per dozen 
Yogurt Sauce and Mint Chutney

Mini Beecher's Grilled Cheese | \$84 per dozen
Cheddar Cheese

Vegetarian Spring Roll | \$84 per dozen 
Rice Noodle, Cilantro, and Sweet Chili Sauce

Chickpea & Manchego Fritter | \$85 per dozen
Red Pepper Aioli

Bacon Wrapped Sea Scallops | \$120 per dozen  
Garlic Butter and Parsley

Blackened Shrimp | \$120 per dozen  
Garlic Marmalade

Sweet & Sour Meatballs | \$96 per dozen
Ginger and Scallions

Mini PNW Crab Cake | \$120 per dozen 
Celery, Old Bay Aioli, and Panko

Prime Beef Strip Loin | \$96 per dozen 
Red Onion Marmalade and Baguette Crostini

Shrimp Mini Tacos | \$96 per dozen
Cabbage Slaw and Tomatillo Salsa

Spinach Spanakopita | \$84 per dozen
Spinach and Feta Cheese

Mini Beef Wellington | \$96 per dozen
Mushroom Duxell and Sel Gris





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Hors D'Oeuvres | Chilled Bites

Classic Quail Deviled Eggs | \$108 per dozen  
Espelette Pepper and Scallion

Vichyssoise in Glass | \$84 per dozen 
Potato, Leeks, Onion and Cream, and Chopped Chives

Beef Tartare Crostini | \$120 per dozen
Dijon, Shallot, Egg Yolk, and Capers


Summer Roll | \$84 per dozen 
Vegetables with Peanut Sauce

Mini Bruschetta | \$84 per dozen 
Olive Tapenade and Micro Basil



Chilled Shrimp | \$84 per dozen  
Cocktail Sauce and Lemon Coulis

Dungeness Crab Salad | \$120 per dozen 
Crème Fraiche, Fine Herbs, and Melba Toast

Chicken Liver Mousse | \$96 per dozen
Toasted Focaccia, Grape, and Chervil

Lobster Brioche | \$120 per dozen 
Marinated Lobster and Saffron Rouille

Jamon-Wrapped Melon | \$96 per dozen  
Olive Oil

Scallop Crudo | \$108 per dozen  
Cucumber and Citrus

Ahi Tuna Poke | \$108 per dozen 
Rice Chips, Furikake, and Scallions

Truffle Brioche | \$96 per dozen
Truffle Mousse, Brie Cheese, and Sea Salt

Smoked Salmon Sour Cream Toast | \$96 per dozen
Mustard, Micro Greens, and Chives





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For events requiring a carver, bartender, chef attendant or station attendant, a fee of \$250 per attendant will be applicable for the first three hours. A charge of \$50 per hour per attendant will be applicable for each additional hour. Minimum of 20 guests required.

PNW Meat & Cheese | \$30 per guest

- An Array of Domestic and International Artisan Cheese
- Selection of Salt Blade Salumi, Genoa Salami, Mortadella, Duck Rillettes, Sopressata, and Bresaola
- Served with Pickled Seasonal Vegetables, Cornichon, Whole Grain Mustard, and Housemade Preserves
- Fresh and Dried Fruit Garnish, Stone Ground Wheat Crackers, Grissini, Crostini, and Spanish Torta

Chinatown Dim Sum | \$28 per guest (Chef Attendant Required)

- Traditional Pork Shu Mai with Chinese Mustard
- Crispy Pork Pot Stickers with Garlic and Sweet Soy
- Thai Style Chicken Wings with Sweet Chili Sauce
- Vegetable Spring Rolls with Hoisin Sauce

Flavors of the Middle East | \$38 per guest

- Lamb Kofta with Mint Yogurt Zatar Spiced Beef Kebob
- Arabic Lemon Spice Chicken Skewers
- Served with Baba Ghanoush, Tabbouleh Crisps, and Soft Flatbread

Latin Flavors | \$45 per guest

- Wild Blue Shrimp Aguachile, Jicama, Cucumber, and Chilies
- Caribbean Rice and Beans
- Crispy Plantain Tostones and Mojo Sauce
- Pork Shoulder Pernil, Pickled Red Onion, and Cilantro

Pacific Northwest Seafood | \$52 per guest

- Mussels and Clams in White Wine Sauce
- Smoked King Salmon, Shaved Red Onions, Capers, and Lemon Wedges
- Classic Shrimp Cocktail, Fresh Lemon, and Cocktail Sauce
- Dungeness Crab Salad
- Served with Sourdough Bread

Pasta Station | \$34 per guest (Chef Attendant Required)

- Select Two: Garlic Pesto, Cremini Mushrooms, Sun-Dried Tomato, Braised Pork Sugo, and Puttanesca Sauce
- Select Two: Cavatelli, Orecchiette, Penne, and Rigatoni
- Served with Red Chili Flakes, Parmesan, Olives, Focaccia, and Garlic Bread Stick

Tapas & Conservas | \$48 per guest

- Marinated Green Olives with Rosemary and Olive Oil
- Chorizo Stuffed Dates
- Bacalao Stuffed Piquillo Peppers
- Asparagus and Jamón Iberico
- Sardine and Tomato Bocadilo



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For events requiring a carver, bartender, chef attendant or station attendant, a fee of \$250 per attendant will be applicable for the first three hours. A charge of \$50 per hour per attendant will be applicable for each additional hour. Minimum of 20 guests required.

Poké Station | \$45 per guest

(Chef Attendant Required)

- Soy and Sesame Marinated Diced Salmon and Tuna 
- Served with Steamed White Rice, Brown Rice, Edamame, Seaweed Salad, Flying Fish Roe, Pickled Ginger, Japanese Cucumbers, Jalapeño Peppers, Fried Garlic, and Onion  

Fresh Station | \$55 per guest

- Greens to Include Romaine, Baby Spinach, Arugula, and Mixed Greens  
- Dressings to Include Classic Caesar, Balsamic Vinaigrette, and Green Goddess 
- Proteins to Include Grilled Marinated Chicken, Sautéed Shrimp, and Grilled Steak
- Toppings to Include Cherry Tomatoes, Cucumbers, Shredded Carrots, Sliced Radishes, Red Onions, Ciliegini Mozzarella , Feta Cheese  and Pepperoncinis  



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Receptions | Carving Stations

Based on a three-hour service. A carver fee of \$250 per attendant will be applicable for the first three hours. A charge of \$50 per hour per attendant will be applicable for each additional hour. Minimum one attendant per every 50 guests.

Cedar Plank Roasted Atlantic Salmon | \$500 each

- Silver Dollar Rolls, Leeks, and Wild Mushrooms
- Serves 20 guests

Roasted Turkey Breast | \$425 each

- Served with Cornbread Stuffing and Classic Turkey Gravy
- Serves 30 guests

Herb-Crusted Prime Rib | \$725 each

- Silver Dollar Rolls and Yorkshire Pudding
- Served with Creamed Horseradish, English Mustard, and Natural Jus
- Serves 35 guests

Herb-Crusted Rack of Lamb | \$96 per rack

- Roasted Garlic Demi-Glaze (Each Rack Includes Eight Baby Lamb Chops) with Mint Jelly

Honey Smoked Maple Ham | \$500 each

- Butter Baked Parker House Rolls
- Served with Dry Apricot and Grand Marnier Sauce
- Serves 40 guests

Salted Crusted New York Strip | \$550 each

- Silver Dollar Rolls, Horseradish Cream, and Whole Grain Dijon Mustard
- Serves 30 guests

Roasted Beef Tenderloin Wellington | \$650 each

- Mushroom Duxelles Black Truffle
- Served with Port Wine Sauce
- Serves 25 guests

ENHANCEMENTS

Enhance your carving station with a side dish

Black Truffle and Potato Au Gratin | \$10 per guest

Lobster Mac and Cheese | \$15 per guest

Butter Whipped Yukon Potatoes | \$8 per guest

Candied Yams | \$8 per guest Maple Glaze

Ratatouille Casserole | \$8 per guest

Asparagus Gratin | \$10 per guest Tomato and Reggiano Cheese

Mushroom Cassoulet | \$8 per guest









Receptions | Dessert Stations

Based on a three-hour service. For stations requiring a chef attendant or station attendant, a fee of \$250 per attendant will be applicable for the first three hours. A charge of \$50 per hour per attendant will be applicable for each additional hour. Minimum of 20 guests required.

Cherries Jubilee | \$22 per guest

- French Griotte Cherries, Brown Sugar, and Butter Flambéed with Kirshwasser Cherry Brandy
- Served with Vanilla Ice Cream

Chocolate Indulgence | \$30 per guest

- Chocolate Mousse in Edible Tulip Cups  
- Handcrafted Chocolates 
- Chocolate Dipped Strawberries  
- Baked Chocolate Tarts 
- Chocolate Chip Cookies 
- Double Fudge Brownies 

Miniature Grand Finales | \$24 per guest

- Display of our Pastry Chef's Finest Custards, Petite Cakes, Verrines, Delectable Pastries, and Fancy Cookies



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Receptions | Late-Night Snacks

Based on a three-hour service. For events requiring a carver, bartender, or station attendant, a fee of \$250 per attendant will be applicable for the first three hours. A charge of \$50 per hour per attendant will be applicable for each additional hour.

Select Two Items | \$29 per guest

- Assorted Cake Pops, Assorted Cheesecake Bites, and Assorted Donut Holes
- Boneless Chicken Wings with BBQ and Ranch Dressing
- Beef Teriyaki Meatballs
- Mini Angus Cheeseburgers with American Cheese on a Brioche Bun
- Filet O-Fish Sandwich with Tartar Sauce on a Brioche Bun
- Mini Grilled Cheese
- Mini Chicken and Cheese Quesadillas with Guacamole and Sour Cream
- Mini Grilled Cheese and Tomato Bisque Shooters

Select Three Items | \$41 per guest

- Mini Philly Cheesesteak
- Mini Vanilla and Chocolate Milkshake Shooters
- Chocolate Chip Cookies
- Mozzarella Cheese Sticks with Marinara Sauce
- Parmesan Truffle Fries with Aioli
- "Pigs in a Blanket" with Whole Grain Mustard

Miniature Grand Finales | \$24 per guest

- Display of our Pastry Chef's Finest Custards, Petite Cakes, Verrines, Delectable Pastries, and Fancy Cookies

Miniature Pies & Tarts | \$24 per guest

- Freshly Baked Seasonal Fruit Pies and Tarts



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Beverage | Bars & Bottles

Select one bar tier.

All beverages are charged on consumption. All bars require one bartender for every 75 guests. The charge is \$300 per bartender for the first three hours, followed by \$50 per bartender per additional hour.

Premium Bar | \$15 per cocktail

- *Tito's Handmade Vodka*
- *Bombay Sapphire Gin*
- *Old Forester Bourbon*
- *Bacardi Superior Rum*
- *Patron Silver Tequila*
- *Dewar's White Label Scotch*
- *Remy VSOP Brandy*

Ultra-Premium Bar | \$18 per cocktail

- *Belvedere Vodka*
- *Tanqueray 10 Gin*
- *Maker's Mark Bourbon*
- *Cruzan Aged Light Rum*
- *Don Julio Blanco Tequila*
- *Macallan 12-Year Scotch*
- *Hennessy VSOP Brandy*

Beverage | Signature Cocktails

Maximum of two signature cocktails per function. Pricing is based on selected bar tier.

All beverages are charged on consumption. All bars require one bartender for every 75 guests. The charge is \$300 per bartender for the first three hours, followed by \$50 per bartender per additional hour.

PREMIUM | \$15 per cocktail

ULTRA PREMIUM | \$18 per cocktail

NON-ALCOHOLIC | \$17 per cocktail

SuperBerry Fizz

Gin, Lemon, Canton Ginger Liqueur, Simple Syrup, and Blueberries

Hemingway Sling

Gin, Sweet Vermouth, Lemon Juice, Bitters, and Soda

On Taylor

Gin, Earl Grey Tea, Lemon, and Honey Syrup

Padura Mojito

Rum, Lime Juice, Simple Syrup, Mint Leaves, and Soda

Cable Car

Rum, Triple Sec, Fresh Lemon, and Simple Syrup

Steinbeck Manhattan

Bourbon, Martini and Rossi Sweet Vermouth, Angostura Bitters, and Brandied Cherries

La Perla

Tequila, Manzanilla Sherry, Mathilde, and Pear Liqueur

Organic Agave Margarita

Tequila, Organic Agave Nectar, and Fresh Lime Juice

Seattle Sunset

Vodka, Peach Puree, Pineapple Juice, Lime, and Sparkling Wine

Summer Breeze

Vodka, Blueberry Syrup, Lavender Syrup, Lime, and Soda

F. Scott Old Fashioned

Bourbon, Lemon Peel, Simple Syrup, and Angostura Bitters

Garden & Ginger

Seedlip Garden 108, Fever Tree Ginger Ale, and Rosemary



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Beverage | Specialty Bars

All beverages are charged on consumption. All bars require one bartender for every 75 guests. The charge is \$300 per bartender for the first three hours, followed by \$50 per bartender per additional hour.

Coffee Bar | \$18 per cocktail

- *Freshly Brewed Locally Roasted Coffee and Decaf*
- *Irish Coffee Setup*
- *Cordial Truffles, Hot Cocoa, Whipped Cream, and Chocolate Shavings*
- *Bailey's, Cointreau, Kahlua, and Amaretto Disaronno*

Mimosa or Bellini Bar *Minimum of 25 guests*

- Select Two: *Freshly Squeezed Orange Juice, Grapefruit Juice, Blueberry Syrup, Pineapple Juice, Peach Puree, or Cassis Kir (Garnished with Fresh Berries)*
- Select One:
 - *Lunetta Prosecco (Veneto, Italy) | \$15 per cocktail*
 - *Treveri, Sparkling (Yakima Valley, WA) | \$18 per cocktail*
 - *Moët et Chandon Imperial Brut (Épernay, France) | \$25 per cocktail*

Smoke Whiskey Bar | \$26 per cocktail

- *Maker's Mark Bourbon*
- *Woodford Reserve Rye*
- Flavor: *Rosemary, Orange, Applewood Chips, and Sherry Oak*

Bloody Mary Bar | \$18 per cocktail *Minimum of 25 guests*

- Select Two: *Traditional, Smoked, or Spicy Bloody Mary Mix*
- *Served with Tito's Vodka, Tanqueray Gin, and Silver Patrón Tequila*
- *Celery, Olives, Cocktail Onions, Crispy Bacon Strips, Horseradish, Tabasco Hot Sauce, Lemon, and Lime*



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Beverage | Wine List

All beverages are charged on consumption. All bars require one bartender per every 75 guests. \$300 per bartender for the first three hours will be applicable. A charge of \$50 per bartender per each additional hour will be applicable.

SPARKLING WINE per bottle

- **Lunetta Prosecco** Veneto, Italy | **\$65**
- **Treveri Blanc de Blancs** Yakima Valley, Washington | **\$65**

CHAMPAGNE & ROSÉ per bottle

- **Moët & Chandon Brut Épernay**, France | **\$170**
- **Moët & Chandon Rosé Épernay**, France | **\$200**
- **Veuve Clicquot Reims**, France | **\$200**
- **Pol Roger Épernay**, France | **\$190**
- **Dom Perignon Brut Épernay**, France | **\$520**
- **Treveri Sparkling Rosé** Yakima Valley, Washington | **\$75**
- **Miraval Rosé** Provence, France | **\$90**
- **Billecart Brut Rosé** Mareuil-sur-Aÿ, France | **\$305**

CHARDONNAY per bottle

- **Cakebread** Napa Valley, California | **\$135**
- **Joseph Drouhin 'St. Veran'** Bourgogne, France | **\$75**
- **Domaine Serene** Willamette Valley, Oregon | **\$200**

SAUVIGNON BLANC per bottle

- **Novelty Hill** Columbia Valley, Washington | **\$65**
- **Avennia Oliane** Yakima Valley, Washington | **\$105**

PINOT NOIR per bottle

- **Willakenzie** Willamette Valley, Oregon | **\$105**
- **Penner Ash** Willamette Valley, Oregon | **\$145**
- **Joseph Drouhin** Chorey-Les-Beaune, France | **\$150**

MERLOT per bottle

- **Januik** Red Mountain, Columbia Valley | **\$90**

SYRAH per bottle

- **Novelty Hill** Still Water Creek, Washington | **\$120**

CABERNET SAUVIGNON per bottle

- **Shafer One Point Five** Napa Valley, California | **\$205**
- **Chappallet** Napa Valley, California | **\$190**
- **Long Shadows 'Pirouette'** Columbia Valley, Washington | **\$200**



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All beverages are charged on consumption. All bars require one bartender per every 75 guests. \$300 per bartender for the first three hours will be applicable. A charge of \$50 per bartender per each additional hour will be applicable.

Pacific Northwest Craft Beer | \$9 each

- *pFriem Pilsner (Hood River, Oregon)*
- *Georgetown Bodhizafa IPA (Georgetown, Washington)*
- *Fremont Sky Kraken Pale Ale (Freemont, Washington)*

Domestic Beer | \$8 each

- *Budweiser*

Imported Beer | \$9 each

- *Heineken*
- *Stella Artois*
- *Modelo Especial*
- *Tsing Tao*

Non-Alcoholic Beer | \$8 each

- *Athletic Brewing Upside Down*
- *Athletic Brewing Cerveza Athletica*

Assorted Soft Drinks | \$7 each

- *Bottled Water*
- *Sparkling Water*
- *Coke, Diet Coke, and Sprite*
- *Fever-Tree Ginger Beer*

Fruit-Infused Water | \$5 each select two

- *Citrus, Cucumber, Watermelon, Strawberry*

Fresh Juice & Lemonade | \$8 each

- *Orange, Grapefruit, Apple Cider, Lemonade, and Iced Tea*

Energy Drinks | \$8 each

- *Gatorade*
- *Prime Blue Raspberry and Tropical Punch*

Bottled Juice | \$7 each

- *Cranberry, Apple, Orange, and V-8®*

Chilled Fruit Juice | \$68 per gallon

- *Grapefruit, Apple, Orange, and V-8®*

Flavored Ice Teas | \$110 per gallon

- *Peach and Lemon*

Assorted Chilled Milk | \$8 per order

- *Select Three: Soy, Whole, Skim, 2%, and Chocolate*

All-Day Illy Coffee & Ronnefeldt Tea | \$9 per person

- *Premium Illy Gourmet Regular, Decaffeinated Coffee, and Selection of Specialty Ronnefeldt Teas*



CATERING THE INTERCONTINENTAL LIFE

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Audio Visual Systems

Encore is the in-house audio-visual partner to InterContinental Bellevue. They are available to assist with all of your audio-visual requirements.

A production fee will be charged to the guest's master account when an outside production or AV company is brought in. A tax and service charge will be added to these prices. This fee is waived when the outside production or AV company contracts our hotel to service these amounts.

Extension cables, power strips, and teleconferencing for large audiences are provided by the hotel. Hanging guest banners/signs on pipe and drape may be subject to a fee.

Banquet Rooms

Banquet rooms are assigned according to the anticipated number of guests and setup requirements at the time of booking. Should these factors change in the planning process, the hotel reserves the right to transfer the function to a more appropriate room.

Banquet Room Setup

Rooms will be set according to your instructions and as deemed appropriate by your Catering representative. The client will confirm the setup of the room on the banquet event order (BEO) and diagram, if needed. If the client makes any significant changes to the room setup after the BEO and diagram (if necessary) have been signed and is within 14 days of event, a setup change fee of \$250 - \$1,000 will be assessed, depending on the severity of the setup change and as determined by the Director of Catering and the Director of Banquets.

Buffet Labels & Menu Presentation

The Catering Department will provide printed menu cards and buffet labels for your event at no additional fee. We welcome the opportunity to design a **custom menu card** for your event at a nominal fee.

Choice Menu

A pre-determined choice menu can be offered to any number of guests. The menu can include (2) choices of appetizers, (3) choices of entrée (including vegetarian), and (2) choices of dessert. The highest-priced selection for each course prevails for all, and the entrée accompaniments will be uniform for each guest. Guarantees for each course are due by noon, 3 business days before the event, and it is requested that a seating chart or individual place cards indicating your guests' selections be provided to your Catering representative.

An additional \$20 surcharge per person is applied for a choice of (4) entrée selections (including vegetarian).

A tableside entrée choice menu must be limited to (40) guests or less. Choice menu at the event can only be provided for the entrée course but can include up to (3) selections, including a vegetarian choice. A few entrée options are excluded, so please ask your catering representative about the exceptions. The menu must be at least three courses in length, and as with the pre-determined choice menu, the entree accompaniments must be uniform for all guests. To price your menu, the highest priced entrée will prevail for all, with an additional \$20 surcharge per person.

Coat Room

Coat room attendants are available upon request, and a fee will apply. Please note that coat attendants must provide a minimum of three hours of service. Prices are subject to change without notice.



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Damage

The hotel is not responsible for any damage or loss to any merchandise articles or valuables belonging to the host or their guests located in the hotel prior to, during, or subsequent of any function. The host is responsible for any damages incurred to the hotel, including those involving the use of any independent contractor arranged by the host or their representative.

Deposits & Cancellations

Each event is to be prepaid 14 days in advance, unless a credit application has been obtained (4) weeks prior to the event and approved by our Accounting department. Payments may be made by credit card, personal check, certified check or cash. Any requested deposits will be credited toward the total cost of your event. Should the event be cancelled, please note these deposits may be non-refundable. Also, cancellation of any events will be subject to a cancellation fee per your contract.

Dietary Restrictions

The hotel is pleased to accommodate your guests' dietary restrictions. Please notify your Catering representative of any special dietary requests by noon, 3 business days prior to the event. Throughout the menu you will find symbols noting vegetarian, vegan and gluten free options that are appropriate for all guests.

Food & Beverage

Food and Beverage selections should be confirmed and approved at least 14 days prior to the date of the event(s). No food or beverage of any kind will be permitted to be brought into the hotel or to leave the premises by the host or invitees without the permission from the Director of Catering.

Menu Pricing

Menu prices and service charges will be confirmed 6 months in advance. For events booked more than 6 months in advance, the menus provided at the time of contracting are for information purposes only and should not be considered a menu price and service charge guarantee.

Guarantees

To ensure adequate preparation, a minimum of the number of guests attending is required by noon, 3 business days before the event day. You will be charged for the guarantee or the number served, whichever is greater. In the event that no guarantee is given, the original number of contracted guests will be used for billing. Food will be prepared for 103% of the guaranteed attendance. If the guarantee increases above 103% of your guarantee within 72 hours of the event, menu items will be subject to change, and a menu premium of 25% will be applied to each additional guest above the guarantee set 72 hours before the event.

Internet Charges

The hotel offers wired and wireless internet connections in our banquet space. The hotel is serviced with a high-speed connection capable of transmitting data at rates up to 10 Mbps per connection. A fee for the wired high-speed internet will apply per line per day with up to 150 users. Individual wireless connections are complimentary for 5 Mbps per connection per day.

Parking

Valet parking is available for all events. Day and evening parking will be available for a reduced rate when paid by and posted to the client's master account. Please contact your Catering representative for current pricing.



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Service & Labor

A \$200 labor charge is applicable for groups of 14 or less. There is no additional charge for parties of 15 or more. If the host requires extra service personnel in excess of our normal staffing, a \$250 per server charge will be applied for each additional server required (4-hour minimum service). For events requiring a carver, bartender, or station attendant, a fee of \$250 to \$300 per attendant will be applicable for the first three hours. A \$50 per hour per attendant will be applicable for each additional hour.

Shipping

Due to limitations in secured storage space and to ensure efficient handling and storage of materials, boxes should not be sent to the hotel more than 1-2 days before the event start date. The client will be billed for storage and handling as follows:

- \$5 per box up to 36" x 24" x 24"
- \$10 per larger box or display case
- For other sizes, please consult your Conference Services Manager for pricing.

Special Services

Should you require entertainment, photography, florals, decor, or ice carvings, your Catering representative will be happy to assist you.

Vendors

Load-ins for events will be through the loading dock only. The hotel does not permit vendors to load meeting materials or equipment through the lobby. Please ask your Catering representative for a copy of our Vendor Guidelines for your review.

Taxes & Fees

Applicable taxes and service charges will apply to items like Food & Beverage, Guest Room, Audio Visual, Coat Check, Labor, Banquets, Porterage, Room Delivery and Housekeeping. Please inquire with your meeting coordinator or hotel staff for a full list of taxes and fees.





Contact

Allison Wells
Senior Catering Sales Manager
(425)-436-3909

Address
850 Avenue Square NE
Bellevue, WA 98004

Website
icbellevue.com
liveatavenue.com

Email
events@icbellevue.com

Instagram
[@icbellevue](https://www.instagram.com/icbellevue)

