



CATERING MENU

INCREDIBLE OCCASIONS



INTERCONTINENTAL®
BELLEVUE AT THE AVENUE

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INTRODUCTION

Catering the InterContinental Life

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

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 experiences, inspired speeches, social soirees, or fashionable launches, we look forward to being a part of your next incredible occasion.



CATERING THE INTERCONTINENTAL LIFE

BREAKFAST



BREAKFAST

PLATED

FRESHLY BREWED PREMIUM ILLY GOURMET REGULAR & DECAFFEINATED COFFEE, AND SELECTION OF SPECIALTY TEAS, WHOLE, 2%, & 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 (1) FIRST COURSE OPTION FOR ALL GUESTS. ALL GUESTS WILL RECEIVE THE SAME COURSE:

- BOWL OF BERRIES WITH HONEY WHIPPED CRÈME FRAICHE,
- GRANOLA PARFAIT, GLUTEN FREE OATS, AND ELLENOS GREEK YOGURT WITH BERRIES,
- CHIA SEED CUSTARD PARFAIT WITH COCONUT MILK,
- ASSORTED FRESH FRUIT SLICES

SELECT TWO (2) ENTRÉE OPTIONS FOR SECOND COURSE: INDIVIDUAL ENTRÉE SELECTIONS ARE DUE 5 BUSINESS DAYS IN ADVANCE OF 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 \$2.00 PER CARD OR \$3.00 PER MENU.

SCRAMBLED EGG SANDWICH | \$50 per guest

- ▶ Peppered Bacon, Sautéed 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 Fruit 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, Pickled Onion, Mustard Greens, and Wild Mushrooms



BREAKFAST / BRUNCH

STATIONS

BASED ON TWO-HOUR SERVICE.

FOR EVENTS REQUIRING A CARVER, CHEF ATTENDANT, OR STATION ATTENDANT A FEE OF \$250 PER ATTENDANT WILL BE APPLIED FOR FIRST THREE HOURS. A CHARGE OF \$50 PER HOUR PER ATTENDANT APPLIES FOR EACH ADDITIONAL HOUR.

AVOCADO TOAST BAR | \$30 per guest

- ▶ Toasted Artisan Bread, Smashed Avocado, Cherry Tomatoes, Crumbled Bacon, Soft-Boiled Egg, Herbs, and Espelette Pepper
(Minimum of 20 guests)

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**
(Minimum of 20 guests)

OMELETS TO ORDER* | \$28 per guest

- ▶ Egg Whites, and JUST Egg* (Minimum 10 guests)
*Add \$5

Prepared with a Selection of:

- ▶ Pork & Rosemary Sausage, Bacon, Country Ham, Aged Cheddar, Chevre Goat Cheese, Baby Spinach, Red Bell Peppers, Wild Mushrooms, Scallions, Heirloom Tomatoes
(Minimum of 15 guests)

DIM SUM BREAKFAST | \$40 per guest

- ▶ Rice Congee with; Pork Floss, Chinese Cruller, Green Onions, and Salted Radish
- ▶ Pork & Shrimp Shumai
- ▶ Steamed Barbeque Pork Buns

HEALTHY AÇAÍ BOWL | \$25 per guest

- ▶ Yogurt, Acai Berries, Mixed Berries, Pineapple, Pomegranate, Granola, Shaved Coconut, and Honey





BREAKFAST

BUFFETS

SERVED WITH FRESH ORANGE AND GRAPEFRUIT JUICE,
FRESHLY BREWED PREMIUM ILLY GOURMET REGULAR & DECAFFEINATED COFFEE,
AND A SELECTION OF SPECIALTY TEAS, WHOLE, 2%, & SKIM MILK

MINIMUM 20 GUESTS REQUIRED

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
- ▶ Sliced Seasonal Fresh Fruit, Berries, Ellenos Greek Yogurt, and Fruit Compote
- ▶ Chia Seed Custard Parfait, Coconut Milk, Seeds, and Berries
- ▶ Steel Cut Oatmeal with Toasted Pecans, 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 with Fine Herbs, and Mushrooms
- ▶ Assorted Breakfast Pastries, Muffins, and Breakfast Breads
- ▶ Sweet Cream Butter and Fruit Preserves



BRUNCH

BUFFET

BASED ON TWO-HOUR SERVICE AND MINIMUM OF 25 GUESTS.

FOR EVENTS REQUIRING A CARVER, CHEF ATTENDANT, OR STATION ATTENDANT, A FEE OF \$250 PER ATTENDANT WILL BE APPLIED FOR FIRST THREE HOURS. A CHARGE OF \$50 PER HOUR PER ATTENDANT APPLIES FOR EACH ADDITIONAL HOUR.

SERVED WITH CHILLED FRESH ORANGE JUICE AND GRAPEFRUIT JUICE,
FRESHLY BREWED PREMIUM ILLY GOURMET REGULAR AND DECAFFEINATED COFFEE,
AND SELECTION OF SPECIALTY TEAS, WHOLE, 2%, AND SKIM MILK

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
- ▶ Omelet Station (Chef Attendant Required)
- ▶ Eggs Any Style (Fried, Scrambled), Egg Whites, and Egg Beaters

Prepared with a Selection of:

- Country Sausage, Bacon, Black Forest Ham, Aged Cheddar and Swiss Cheeses, and Baby Spinach
- Red Bell Peppers, Wild Mushrooms, Scallions, Heirloom Tomatoes, Salsa, and Guacamole
- ▶ Pancake / 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
- ▶ Freshly Baked Croissants, Assorted Muffins, and Danishes
- ▶ Sweet Cream Butter and Fruit Preserves

Enhancement:

- ▶ Crispy Fried Chicken **+\$15 per guest**

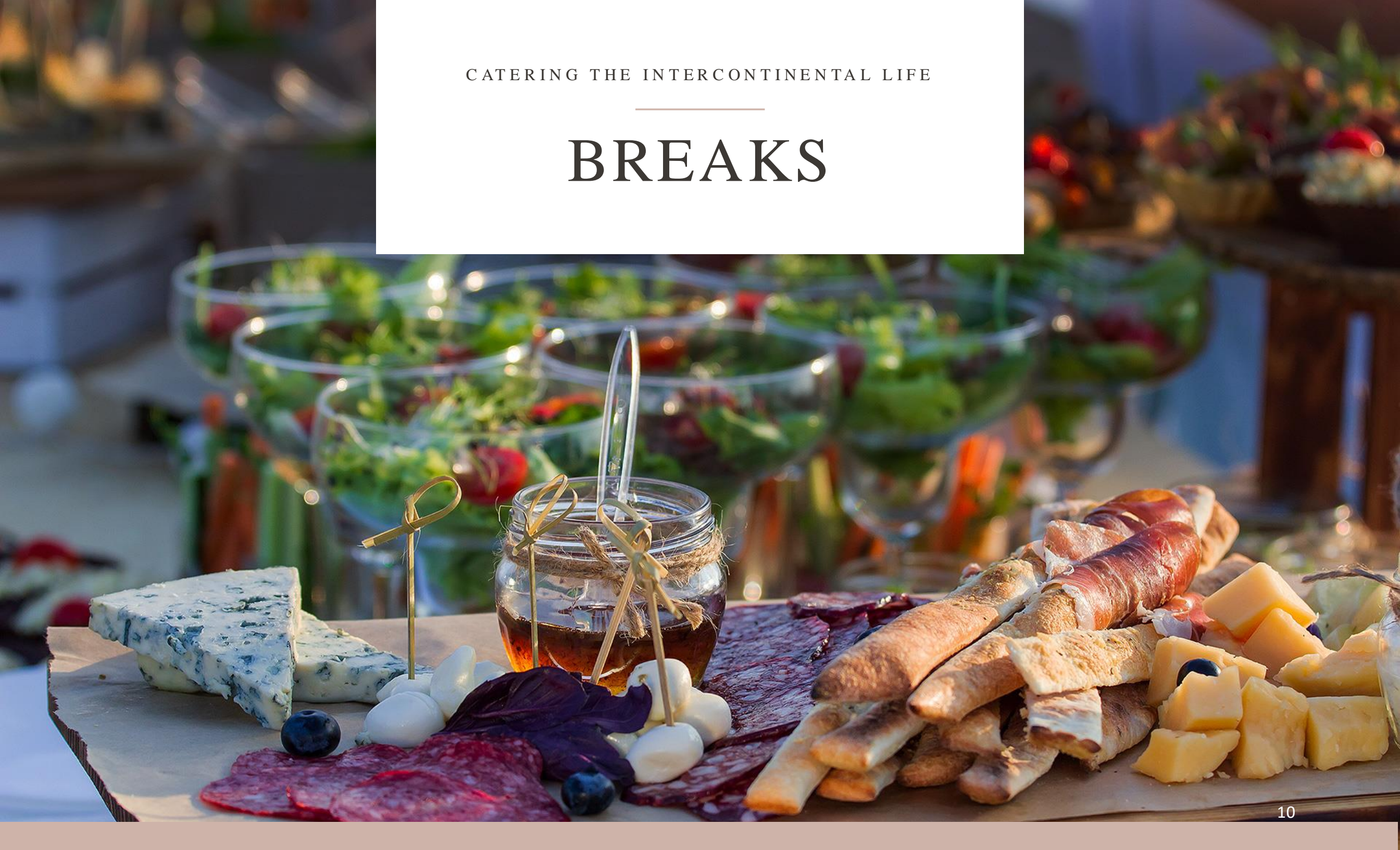
ENHANCEMENTS

MAXIMUM OF THREE SELECTIONS.

- ▶ **ASSORTED MINI BAGELS**
Served with Regular and Light Cream Cheese, Sweet Cream Butter, and Fruit Preserves
\$60 per dozen
- ▶ **ASSORTED DONUTS AND DONUT HOLES**
\$60 per dozen
- ▶ **BAGELS AND LOX**
Sustainable Norwegian Farmed Salmon, Bagels, Regular and Light Cream Cheese, Capers, Red Onions, Boiled Eggs, and Dill
\$30 per guest
- ▶ **CRISPY APPLEWOOD SMOKED BACON**
\$10 per guest
- ▶ **CRISPY TURKEY BACON**
\$8 per guest
- ▶ **CHICKEN APPLE SAUSAGE**
\$8 per guest
- ▶ **EGG AND SAUSAGE SLIDER**
Griddled Cage-Free Eggs, Sausage Patty, and American Cheese on Butter Brioche Bun
\$18 per guest
- ▶ **FREE RANGE SCRAMBLED EGGS**
Topped with Beecher's Cheddar Cheese
\$10 per guest
- ▶ **GRILLED ASPARAGUS**
\$12 per guest
- ▶ **IMPORTED & DOMESTIC CHEESE BOARD**
Served with Dried Fruit, Assorted Crackers, and Baguettes
\$30 per guest
- ▶ **INDIVIDUAL AVOCADO TOAST**
Topped with Organic Soft-Boiled Egg and Shredded Herb Pesto
\$18 per guest
- ▶ **ORGANIC EGG FRITTATA**
Buffalo Mozzarella, Tomatoes, Roasted Asparagus
\$14per guest
- ▶ **ORGANIC PLAIN & ASSORTED FRUIT YOGURT CUPS**
\$8 per guest
- ▶ **OVEN ROASTED ORGANIC VEGETABLES**
\$10 per guest
- ▶ **STEEL CUT OATMEAL**
Toasted Pecans, Brown Sugar, Raisins, Dried Fruit, Cinnamon, and Honey
\$19 per guest
- ▶ **APPLEWOOD SMOKED BACON & LEEK QUICHE**
\$16 guest
- ▶ **TRADITIONAL EGGS BENEDICT**
Organic Free-Range Egg, Canadian Bacon, English Muffin, and Classic Hollandaise
\$18 per guest
- ▶ **SMOKED TOFU WRAP**
Asparagus, Pickled Onion, Mustard Greens, Wild Mushrooms
\$16 per guest
- ▶ **BREAKFAST PASTRY BASKET**
Assorted Muffins, Fruit Danish Pastries, Breakfast Breads, and Plain and Chocolate Croissants, Served with Regular and Light Cream Cheese, Sweet Cream Butter, Honey, and Fruit Preserves
\$58 per dozen

CATERING THE INTERCONTINENTAL LIFE

BREAKS





BREAKS

THEMED BREAKS

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 and Selection of Specialty Teas with Whole, 2%, and Skim Milk

COFFEE CAKE BAR | \$28 per guest MINIMUM OF 50 GUESTS

- ▶ **Select 3 from:** Cinnamon Swirl, Lemon Poppy Seed, Banana, Blueberry, and Double Chocolate
- ▶ Freshly Brewed Premium Illy Gourmet Regular and Decaffeinated Coffee and 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

RUSTIC SPREADS | \$25 per guest

- ▶ Fresh Seasonal Vegetable Crudité, 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

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 and 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 a Selection of 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



BREAK ENHANCEMENTS

- ▶ ASSORTED SLICED SEASONAL FRUIT, AND BERRIES
\$13 per person
- ▶ ASSORTED SNACK BARS
Fruit, Granola, KIND Bars, and Clif Bars
\$9 each
- ▶ ASSORTED HOMEMADE COOKIES
Chocolate Chip, Double Chocolate, Mocha, Peanut Butter, Mint Julep, Frosted Sugar, and Oatmeal Raisin
\$55 per dozen
- ▶ ASSORTED MINI MUFFINS
Blueberry, Whole Wheat Bran, and Orange Cranberry, Served with Sweet Cream Butter, Honey, and Fruit Preserves
\$56 per dozen
- ▶ ASSORTED PACKAGED SNACKS
MINIMUM OF 20 EACH TYPE REQUIRED
Chips and Popcorns
\$7 per bag
- ▶ TORN RANCH SNACK MIXES
MINIMUM OF 20 EACH TYPE REQUIRED
\$15 per bag
- ▶ ASSORTED PETITE COOKIES
Assorted Tea Cookies and Amaretti Biscotti
\$65 per dozen
- ▶ ASSORTED TEA SANDWICHES
Chef's Selection to Alternate Daily
\$75 per dozen
- ▶ CANDY BARS
Snickers, Twix, Kit Kat, Hershey's, Peanut M&M's, Regular M&M's, and Reese's Peanut Butter Cups
\$7 each
- ▶ ASSORTED GOURMET CUPCAKES
\$85 per dozen
- ▶ WHOLE FRESH FRUIT
(10 Pieces of Fruit per Bowl)
\$35 per bowl
- ▶ GOURMET MIXED NUTS
\$35 per bowl
- ▶ IMPORTED AND DOMESTIC CHEESE DISPLAY
Served with Fruit Garnish and Assorted Crackers
\$25 per person
- ▶ SEASONAL SCONES
Served with Lemon Curd, Devonshire Cream, Apricot, and Raspberry Preserves
\$56 per dozen
- ▶ VEGETABLE CRUDITÉ
Served with Assorted Dips
\$17.50 per person
- ▶ WARM JUMBO SALTED PRETZELS
Served with Assorted Mustards
\$55 per dozen

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.

SALAD SELECTIONS *(select one)*

- ▶ **Gemeli Pasta & Vegetable Salad**
Cherry Tomatoes, Kalamata Olives, Asiago Cheese, Scallions, Chives, and Green Goddess Dressing
- ▶ **Roasted Vegetable Salad** (GF DF)
Zucchini, Tomatoes, Eggplant, Green and Yellow Peppers, Tomato Chipotle, and Oregano Vinaigrette
- ▶ **Cobb Salad** (GF)
Romaine Hearts, Cherry Tomatoes, Cucumbers, Feta Cheese, Bacon, Eggs, and French Dressing

SANDWICH & WRAP SELECTIONS *(select up to 2)*

- ▶ **Grilled Chicken Focaccia**
Grilled Chicken Breast, Roasted Pepper, Spinach, White Cheddar, Pesto Aioli, and Focaccia
- ▶ **The Italian Sandwich**
American-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** (DF)
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** (DF)
Bacon, Cured Tomatoes, Grilled Onions, Kale, White Cheddar, Aioli, and Sourdough Bread

\$60 per guest

ENHANCEMENTS *MAXIMUM OF TWO SELECTIONS*

- ▶ **Caesar Salad**
\$7 per guest
- ▶ **Cole Slaw**
\$7 per guest
- ▶ **Potato Salad**
\$7 per guest
- ▶ **Chocolate Fudge Brownie** (NF)
\$6 per guest
- ▶ **Choice of Cupcake** (NF)
Red Velvet, Vanilla, or Strawberry Cupcake
\$6 per guest



CATERING THE INTERCONTINENTAL LIFE

PLATED MENUS



GROUPS HAVE THE OPTION OF SELECTING TWO (2), THREE (3), OR FOUR (4) COURSES.

ALL MENU ITEMS ARE PRICED A 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 5 BUSINESS DAYS IN ADVANCE OF 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 \$2.00 PER CARD OR \$3.00 PER MENU.

PLATED MENUS INCLUDE FRESHLY BREWED PREMIUM ILLY GOURMET REGULAR AND DECAFFEINATED COFFEE,
SELECTION OF SPECIALTY TEAS, AND UNSWEETENED ICED TEA.

ALL PLATED MEALS ARE SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER

SALADS & SOUPS

LUNCH OR DINNER SERVICE

- ▶ **CAESAR SALAD (V)**
Crisp Romaine, Parmigiano Reggiano, Toasted Garlic Croutons, Fresh Ground Pepper, and Traditional Caesar Dressing
\$14 each
- ▶ **TABBOULEH (V)**
Couscous, Tomato, Cucumber, Watermelon Radish, Parsley, Mint Lemon Vinaigrette
\$14 each
- ▶ **ROASTED GOLDEN AND RED BEETS (VG GF DF)**
Goat Cheese Gratin, Chive Oil, and Sherry Vinaigrette
\$16 each
- ▶ **MOZZARELLA BUFFALO & HEIRLOOM TOMATO (V DF)**
Yellow and Red Tomato Carpaccio, Aged Balsamic, Buffalo Mozzarella, Arugula, and EVOO
\$18 each
- ▶ **BUTTER LETTUCE & CARAMELIZED APPLE (V)**
Butter Lettuce, Caramelized Apple Wedges, Toasted Pine Nuts, and Calvados Vinaigrette
\$15 each
- ▶ **SEATTLE CLASSIC CLAM CHOWDER**
Bacon, Onion, Clams, Potatoes, and Cream
\$21 each
- ▶ **WILD MUSHROOM BISQUE (GF)**
Foraged Seasonal Mushrooms, Truffle Oil, Crème Fraiche
\$18 each
- ▶ **FARMERS MARKET VEGETABLE MINISTRONE (DF GF)**
\$14 each
- ▶ **ROASTED CAULIFLOWER SOUP (GF)**
Smoked Trout Roe, Chervil
\$14 each





PLATED MENUS

APPETIZERS & ENTRÉE SALADS

LUNCH OR DINNER SERVICE

- ▶ **SHRIMP COCKTAIL (GF)**
Cocktail Sauce, Lemon
\$24 each
- ▶ **PACIFIC NORTHWEST CRAB CAKE**
Celery Root Slaw and Classic Tartar Sauce
\$35 each
- ▶ **SCALLOP EN CROUTE**
Maryland Scallops in Cardinal Sauce in Puff Pastry
\$29 each
- ▶ **MELON AND PROSCIUTTO (GF)**
Upland Cress, Aged Balsamic Vinegar, and EVOO
\$28 each
- ▶ **COBB SALAD**
Smoked Bacon, Avocado, Roasted Tomatoes, Cucumbers, Boiled Egg, Crumbled Blue Cheese, and Blue Cheese Dressing
\$26 each
- ▶ **RED & GREEN OAK LEAF SALAD (DF)**
Shaved Fennel, Orange Supremes, Focaccia Crouton, and Sherry Vinaigrette
\$26 each
- ▶ **TUNA NICOISE SALAD**
Green Beans, Cherry Tomatoes, Poached Potatoes, Olives, Tuna Conservas, and Mustard Vinaigrette
\$35 each

SALAD ENHANCEMENTS (maximum of 2 selections)

- ▶ **6oz Grilled Chicken**
\$12 each
- ▶ **6oz Grilled Salmon**
\$18 each
- ▶ **6oz Grilled Steak**
\$18 each
- ▶ **Jumbo Shrimp (5 pcs)**
\$16 per guest



PLATED MENUS

LUNCH ENTRÉES

- **SPOT PRAWN A LA PLANCHA**
Confit Fingerling Potatoes, Broccolini, Citrus & Fennel Salad, Salsa Verde
\$42 each
- ▶ **3oz JUMBO CRAB CAKES (GF DF)**
Old Bay Roasted Fingerling Potatoes, Cole Slaw, and Remoulade
\$50 each
- ▶ **WILD-CAUGHT KING SALMON**
Cauliflower Puree, Roasted Romanesco, Cipollini Onions, and Meyer Lemon Beurre Blanc
\$48 each
- ▶ **ROASTED AMISH CHICKEN**
Anson Mills Polenta, Patty Pan Squash, Herbed Chicken Jus
\$40 each
- ▶ **PAN SEARED CHILEAN SEABASS**
Roasted Grapes, Braised Fennel, Rainbow Carrots, Tarragon Verjus
Market Price
- ▶ **PAN ROASTED PORK TENDERLOIN**
Chickpea Panisse, Charred Broccolini, Apple Mostarda, Pork Jus
\$47 each
- ▶ **SLOW BRAISED BONELESS SHORT RIBS (GF)**
Caramelized Onion Bread Pudding, Braised Carrots, and Horseradish Gremolata
\$52 each
- ▶ **ROASTED OREGON LAMB LOIN (GF)**
Truffle Potato Duchesse and Morel Mushroom Brandy Cream Sauce
\$55 each

PLATED MENUS

DUET ENTRÉES

LUNCH OR DINNER SERVICE

- ▶ **HERB CRUSTED CHICKEN BREAST / KING SALMON**
Wild Mushroom Risotto, Honey Glazed Rainbow Baby Carrots, and Herb Beurre Blanc
\$72 each
- **PETITE PORK TENDERLOIN / PAN-FRIED LING COD (GF)**
Wild Rice Pilaf, Tokyo Turnip, Roasted Apple, and Mustard Jus
\$92 each
- ▶ **ROASTED SQUAB / SEARED CHILEAN SEA BASS (DF)**
Chive Mashed Potatoes, Baby Vegetable Mélange, and Pomegranate Reduction
\$94 each
- **ROASTED PRIME RIB / PNW CRAB CAKE**
Pommes Duchesse, Haricot Verts, Baby Carrot, and Sauce Bearnaise
\$96 each
- **HERB CRUSTED LAMB LOIN / LANGOUSTINE A LA PLANCHA (GF)**
Potato Gratin, Broccolini, and Sauce Romesco
\$110 each
- **SEARED BEEF TENDERLOIN / POACHED LOBSTER TAIL**
Roasted Fingerling Potatoes, Asparagus, and Saffron Beurre Blanc
\$115 each





PLATED MENUS

DINNER ENTRÉES

- ▶ **WILD-CAUGHT KING SALMON**
Cauliflower Puree, Roasted Romanesco, Cipollini Onions, and Meyer Lemon Beurre Blanc
\$70 each
- ▶ **PAN SEARED CHILEAN SEABASS**
Roasted Grapes, Braised Fennel, Rainbow Carrots, and Tarragon Verjus
Market Price
- ▶ **CHARRED MISO BUTTER HALIBUT**
Bok Choy, Puffed Rice, and Dashi Broth
Market Price
- ▶ **ROASTED AMISH CHICKEN**
Anson Mills Polenta, Patty Pan Squash, and Herbed Chicken Jus
\$60 each
- ▶ **PAN ROASTED PORK TENDERLOIN**
Chickpea Panisse, Charred Broccolini, Apple Mostarda, and Pork Jus
\$69 each
- ▶ **SLOW BRAISED BONELESS SHORT RIBS**
(GF)
Caramelized Onion Bread Pudding, Braised Carrots, and Horseradish Gremolata
\$74 each
- ▶ **PAN SEARED NEW YORK STRIP**
Smoked Marbel Potatoes, Shaved Brussel Sprouts, and Sauce Bordelaise
\$86 each
- ▶ **ROASTED OREGON LAMB LOIN** (GF)
Truffle Potato Duchesse and Morel Mushroom Brandy Cream Sauce
\$86 each



PLATED MENUS

VEGAN ENTRÉES

LUNCH OR DINNER SERVICE

- ▶ **ROOT VEGETABLE TAGINE**
*Saffron Couscous, Sultana Raisins
Marcona Almond, and Cumin Tomato Broth*
\$41 each
- ▶ **CAULIFLOWER STEAK (GF)**
Polenta, Fried Chickpeas, and Gremolata
\$42 each
- ▶ **BUTTERNUT SQUASH CANNELLONI**
Herb Pesto, Watercress, and Fried Shallot
\$42 each
- ▶ **VEGETABLE & MUSHROOM
RISOTTO (GF)**
*Seasonal Baby Vegetables, Roasted Oyster
Mushrooms, EVOO, and Fine Herbs*
\$42 each

PLATED MENUS

DESSERTS

LUNCH OR DINNER SERVICE

- ▶ **FRESH BERRY PAVLOVA (GF NF)**
Mint Syrup, Vanilla Chantilly Cream
\$14 each
- ▶ **YUZU LEMON TART**
Lemon Meringue and Toasted Pistachios
\$15 each
- ▶ **ALMOND MILK COCONUT PANA COTTA**
Warm Raspberry Sauce and Amarena Cherry Gelato
\$14 each
- ▶ **MATCHA JAPANESE CHEESECAKE (NF)**
Matcha Chantilly Cream and Poached Cherries
\$16 each
- ▶ **ULTIMATE CLASSIC CARROT CAKE (VG GF NF)**
Pineapple Sauce
\$17 each
- ▶ **FLOURLESS CHOCOLATE CAKE (VG GF NF)**
Raspberry Sauce
\$17 each
- ▶ **COFFEE TIRAMISU**
Rum Espresso Lady Fingers, Mascarpone Cheese, and Vanilla
\$16 each
- ▶ **BAKED UPSIDE-DOWN APPLE TARTS (NF)**
Warm Ricotta Filling, Honey Cinnamon Gelato, and Caramelized Apples
\$15 each
- ▶ **CANDIED HAZELNUT CHOCOLATE CAKE**
Hazelnut, Vanilla Sauce, and Fresh Blueberries
\$16 each





CATERING THE INTERCONTINENTAL LIFE

BUFFET MENUS

MINIMUM GUEST COUNT REQUIRED FOR BUFFET MENUS. PLEASE SEE DETAILED MENU.

ALL BUFFET MENUS INCLUDE FRESHLY BREWED PREMIUM ILLY GOURMET REGULAR AND DECAFFEINATED COFFEE,
SELECTION OF SPECIALTY TEAS, AND UNSWEETENED ICED TEA.

ALL BUFFETS ARE SERVED WITH BASKET OF ARTISINAL BREADS AND BUTTER



BUFFET MENUS

LUNCH BUFFETS

MINIMUM OF 20 GUESTS REQUIRED

MAIN STREET DELI

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

Butcher Block: (DF)

- Pepper Crusted Roasted Beef and Smoked Turkey
- Speck Ham and Genoa Salami
- Tuna Salad and Chicken Salad
- Deli Style Cheeseboards to Include: (GF)
- Cheddar, Swiss, Provolone, and Pepper Jack Cheeses

Artisan Bread Basket to Include:

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

Relishes to Include: (GF DF)

- Sliced Tomatoes, Onions, Pickles, and Butter Lettuce

Assorted Condiments:

- Dijon and Grain Mustards
- Classic Mayonnaise, Prepared Horseradish (GF), Kettle Chips, and Pretzels (DF)
- Cookies, Brownies, and Blondies (NF)

\$64 per guest

TASTE OF MEDITERRANEAN

- Farro and Vegetable Soup (GF DF)
- Organic Arugula with Shaved Fennel, Toasted Pumpkin Seeds, and Blueberry and Lemon Vinaigrette (GF DF)
- Moroccan Couscous with Dried Apricots, Dates, and Vegetable Mirepoix (DF)
- 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 (GF)
- Herb-Marinated Chicken Tagine with Sautéed Fennel, Red Onions, Sweet Bell Peppers, and Roasted Tomato Coulis (GF)
- Grilled Salmon Filet and Roasted Garlic White Wine Sauce (GF DF)
- Oven Roasted Brussels Sprouts, Balsamic Glaze (GF DF), Greek Brown and Wild Rice Bowls (GF DF)
- Fresh Fruit Salad (GF DF NF), Kourabiedes Cookies, Baklava, Cannolis (NF), and Tiramisu (NF)

\$75 per guest



BUFFET MENUS

THEMED BUFFETS

MINIMUM OF 20 GUESTS REQUIRED
LUNCH OR DINNER SERVICE.

EAST MEETS WEST

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

\$75 per guest

GLUTEN FREE

- ▶ Creamy Asparagus Soup with Crispy Pancetta
- ▶ Quinoa Salad, Golden Raisins, Herbs, and Lemon Chive Vinaigrette (DF)
- ▶ Baby Greens Salad, Grape Tomatoes, English Cucumbers, Shaved Vegetables, and Balsamic Dressing (DF)
- ▶ 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 (DF), Roasted Cauliflower, and Citrus Poached Broccoli (DF)
- ▶ Assorted Macarons and Chocolate Dipped Strawberries (NF)

\$84 per guest



BUFFET MENUS

THEMED BUFFETS

MINIMUM OF 20 GUESTS REQUIRED
LUNCH OR DINNER SERVICE

NORTHWEST DELIGHT

- ▶ Northwest Smoked Seafood Chowder (GF)
- ▶ Burrata Salad, Honey Bacon, Tomato Compote, and Balsamic Vinaigrette (GF)
- ▶ Marinated Mushroom, Roasted Pepper, and Arugula Salad (GF DF)
- ▶ 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 (GF DF)
- ▶ Herb Roasted Fingerling Potatoes (GF DF) and Seasonal Vegetable Medley (GF DF)
- ▶ Red Velvet Cake Bites (NF), Classic Caramel Apple Tarts (NF), and Kahlua Coffee Cake

\$80 per guest

WAY OF LIFE

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

\$75 per guest

BUFFET MENUS

WHEEL-IN BUFFETS

MINIMUM OF 20 GUESTS REQUIRED
LUNCH OR DINNER SERVICE.

SANDWICH SHOP LUNCH SERVICE ONLY

- ▶ Tomato Basil Soup (V)
- ▶ Tossed Caesar Salad with Romaine, Croutons, Parmigiano Reggiano, and Caesar Dressing
- ▶ Crisp Vegetable Crudites (GF) with Ranch Dip and Blue Cheese
- ▶ German Style Potato Salad (GF DF) and Elbow Pasta Salad

Premade Sandwiches with Tomato and 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:
- ▶ Mustards, Mayonnaise, Horseradish, and Pesto Aioli (GF)
- ▶ House Made Potato Chips (GF DF)
- ▶ Assorted Homemade Cookies, Double Fudge Brownies, and Blondies (NF)

\$75 per guest

BURGER BAR

- ▶ Vegetarian Chili (V)
- ▶ Crisp Green Salad, Cherry Tomatoes, Cucumbers, Shredded Carrots, Onions, and Assorted Dressings (GF DF)
- ▶ Normandy Style Potato Salad with Roasted McIntosh Apples, Yellow Fin Potatoes, Frisée, Lardon, and Calvados Grain Mustard Dressing

Burger Buns to Include:

- ▶ Kaiser, Brioche, and Multigrain

Patties to Include: (GF DF)

- ▶ Black Angus Beef, Turkey, and Impossible Burger (VG)
- ▶ Sliced Tomatoes, Onions, Pickles, and Butter Lettuce

Assorted Condiments to Include:

- ▶ Pickles, Ketchup, Mayonnaise, Mustard (GF DF), BBQ Sauce (DF), and Relish
- ▶ Cheeses (GF): Cheddar, Pepper Jack, and Swiss
- ▶ Curly French Fries (DF)
- ▶ Assorted Homemade Cookies, Double Fudge Brownies, and Blondies (NF)

\$80 per guest



BUFFET MENUS

DINNER BUFFETS

MINIMUM OF 30 GUESTS REQUIRED

EASTSIDE GOURMET

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

\$145 per guest

THE OLYMPIC GRILL

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

\$150 per guest





BUFFET MENUS

DINNER BUFFETS

MINIMUM OF 30 GUESTS REQUIRED

COASTAL CATCH

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

\$135 per guest

MEYDENBAUER BAY

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

\$135 per guest



CATERING THE INTERCONTINENTAL LIFE

HORS D'OEUVRES

MINIMUM ORDER OF TWO (2) DOZEN OF EACH HORS D'OEUVRES.
MAXIMUM OF SIX (6) DIFFERENT SELECTIONS ALLOWED PER FUNCTION.

TRAY PASSED SERVICE IS COMPLIMENTARY.

HORS D'OEUVRES

HOT BITES

- ▶ MALAYSIAN CHICKEN SATAY (GF DF)
Lemongrass Caramel Sauce
\$84 per dozen
- ▶ CRISPY POTATO WRAPPED SALMON
Basil, Smoked Salt
\$96 per dozen
- ▶ VEGETABLE SAMOSAS (VV)
Yogurt Sauce and Mint Chutney
\$84 per dozen
- ▶ MINI BEECHER'S GRILLED CHEESE
Cheddar Cheese
\$84 per dozen
- ▶ VEGETARIAN SPRING ROLL (VV)
Rice Noodle, Cilantro, and Sweet Chili Sauce
\$84 per dozen
- ▶ CHICKPEA & MANCHEGO FRITTER
Red Pepper Aioli
\$85 per dozen
- ▶ BACON WRAPPED SEA SCALLOPS (GF DF)
Garlic Butter and Parsley
\$120 per dozen
- ▶ BLACKENED SHRIMP (GF DF)
Garlic Marmalade
\$120 per dozen
- ▶ SWEET & SOUR MEATBALLS
Ginger and Scallions
\$96 per dozen
- ▶ MINI PNW CRAB CAKE (DF)
Celery, Old Bay Aioli, and Panko
\$120 per dozen
- ▶ PRIME BEEF STRIP LOIN (DF)
Red Onion Marmalade and Baguette Crostini
\$96 per dozen
- ▶ SHRIMP MINI TACOS
Cabbage Slaw and Tomatillo Salsa
\$96 per dozen
- ▶ SPINACH SPANAKOPITA
Spinach and Feta Cheese
\$84 per dozen
- ▶ MINI BEEF WELLINGTON
Mushroom Duxell, and Sel Gris
\$96 per dozen

CHILLED BITES

- ▶ CLASSIC QUAIL DEVEILED EGGS (GF DF)
Espelette Pepper and Scallion
\$108 per dozen
- ▶ VICHYSSEOISE IN GLASS (V)
Potato, Leeks, Onion and Cream, and Chopped Chives
\$84 per dozen
- ▶ BEEF TARTARE CROSTINI
Dijon, Shallot, Egg Yolk, and Capers
\$120 per dozen
- ▶ SUMMER ROLL (V)
Vegetables with Peanut Sauce
\$84 per dozen
- ▶ MINI BRUSCHETTA (VG)
Olive Tapenade and Micro Basil
\$84 per dozen
- ▶ CHILLED SHRIMP (GF DF)
Cocktail Sauce and Lemon Coulis
\$84 per dozen
- ▶ DUNGENESS CRAB SALAD (DF)
Crème Fraiche, Fine Herbs, and Melba Toast
\$120 per dozen
- ▶ CHICKEN LIVER MOUSSE
Toasted Focaccia, Grape, and Chervil
\$96 per dozen
- ▶ LOBSTER BRIOCHE (DF)
Marinated Lobster and Saffron Rouille
\$120 per dozen
- ▶ JAMON-WRAPPED MELON (GF DF)
Olive Oil
\$96 per dozen
- ▶ SCALLOP CRUDO (GF DF)
Cucumber and Citrus
\$108 per dozen
- ▶ AHI TUNA POKE (DF)
Rice Chips, Furikake, and Scallions
\$108 per dozen
- ▶ TRUFFLE BRIOCHE
Truffle Mousse, Brie Cheese, and Sea Salt
\$96 per dozen
- ▶ SMOKED SALMON SOUR CREAM TOAST
Mustard, Micro Greens, and Chives
\$96 per dozen



RECEPTIONS

STATIONS

FOR STATIONS REQUIRING A CARVER, 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 GUARANTEE OF 20 GUESTS REQUIRED.

PNW MEAT & CHEESE

- ▶ Array of domestic & International Artisan Cheeses
- ▶ Selection of Salt Blade Salumi, Genoa Salami, Mortadella, Duck Rillettes, Sopressata, and Bresaola
- ▶ Served with Pickled seasonal Vegetables, Cornichon, Whole Grain Mustard, House-Made Preserves
- ▶ Fresh and Dried Fruit Garnish, Stone Ground Wheat Crackers, Grissini, Crostini, Spanish torta

\$30 per person

CHINATOWN DIM SUM* (DF)

- ▶ 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

\$28 per person

FLAVORS OF THE MIDDLE EAST

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

\$38 per person

LATIN FLAVORS

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

\$45 per person

RECEPTIONS

STATIONS

FOR STATIONS REQUIRING A CARVER, 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 GUARANTEE OF 20 GUESTS REQUIRED.

PACIFIC NORTHWEST SEAFOOD (DF)

- ▶ 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

\$52 per person

PASTA STATION* (GF DF)

- ▶ **Select Two:** Garlic Pesto, Cremini Mushrooms and 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 Sticks

\$34 per person

TAPAS & CONSERVAS

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

\$48 per person

POKÉ STATION*

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

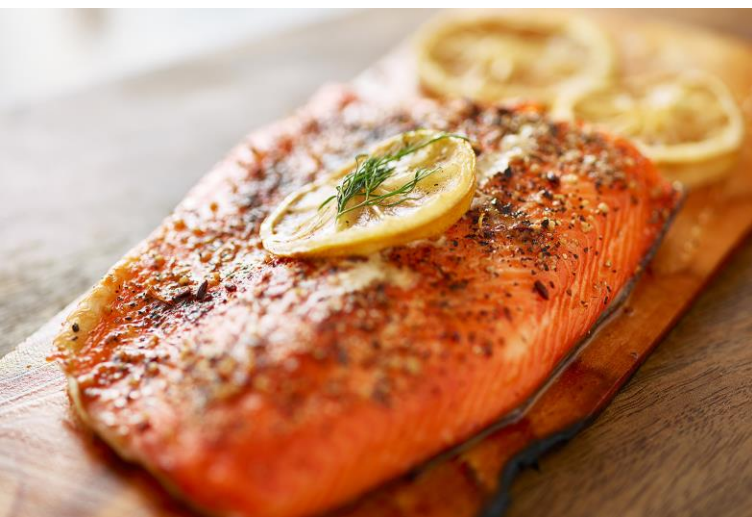
\$45 per person

FRESH STATION (GF DF)

- ▶ **Greens to Include (GF DF):** Romaine, Baby Spinach, Arugula, and Mixed Greens
- ▶ **Dressings to Include (GF):** 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 (GF), Feta Cheese (GF), and Pepperoncinis (GF DF)

\$55 per person





RECEPTIONS

CARVING STATIONS

BASED ON 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. ONE ATTENDANT PER EVERY 50 GUESTS.

CEDAR PLANK ROASTED ATLANTIC SALMON (GF)

SERVES 20 GUESTS

- ▶ Silver Dollar Rolls, Leeks, and Wild Mushrooms

\$500 each

ROASTED TURKEY BREAST

SERVES 30 GUESTS

- ▶ Served with Cornbread Stuffing and Classic Turkey Gravy

\$425 each

HERB-CRUSTED PRIME RIB

SERVES 35 GUESTS

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

\$725 each

HERB CRUSTED RACK OF LAMB

- ▶ Roasted Garlic Demi-Glaze (Each rack includes 8 baby lamb chops), Served with Mint Jelly

\$96 per rack

HONEY SMOKED MAPLE HAM (GF DF)

SERVES 40 GUESTS

- ▶ Butter Baked Parker House Rolls
- ▶ Served with Dry Apricot and Grand Marnier Sauce

\$500 each

SALT CRUSTED NEW YORK STRIP

SERVES 30 GUESTS

- ▶ Silver Dollar Rolls, Horseradish Cream, and Whole Grain Dijon Mustard

\$550 each

ROASTED BEEF TENDERLOIN WELLINGTON

SERVES 25 GUESTS

- ▶ Mushroom Duxelles Black Truffle
- ▶ Served with Port Wine Sauce

\$650 each

ENHANCEMENTS

Enhance Your Carving Station with a Side Dish

Black Truffle and Potato Au Gratin (GF)

\$10.00 per person

Lobster Mac and Cheese

\$15.00 per person

Butter Whipped Yukon Potatoes (GF)

\$8.00 per person

Candied Yams (GF)

Maple Glaze

\$8.00 per person

Ratatouille Casserole (GF DF)

\$8.00 per person

Asparagus Gratin (GF)

Tomato and Reggiano Cheese

\$10.00 per person

Mushroom Cassoulet (GF DF)

\$8.00 per person

RECEPTIONS

DESSERT STATIONS

BASED ON THREE-HOUR SERVICE. FOR STATIONS REQUIRING A CARVER, CHEF ATTENDANT, OR STATION ATTENDANT, A FEE OF \$250 WILL BE APPLICABLE FOR THE FIRST THREE HOURS. A CHARGE OF \$50 PER HOUR PER ATTENDANT WILL BE APPLICABLE FOR EACH ADDITIONAL HOUR.

MINIMUM GUARANTEE OF 20 GUESTS REQUIRED.

CHERRIES JUBILEE* (GF NF)

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

\$22 per person

MINIATURE GRAND FINALES

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

\$24 per person

CHOCOLATE INDULGENCE

- ▶ Chocolate Mousse in Edible Tulip Cups (GF NF), Handcrafted Chocolates (GF), Chocolate Dipped Strawberries (GF NF), Baked Chocolate Tarts (NF), Chocolate Chip Cookies (NF), and Double Fudge Brownies (NF)

\$30 per person





RECEPTIONS

LATE NIGHT SNACKS

BASED ON THREE-HOUR SERVICE. FOR EVENTS REQUIRING ATTENDANTS, 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 (2) ITEMS: \$29 PER PERSON

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

SELECT (3) ITEMS: \$41 PER PERSON

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

MINIATURE GRAND FINALES

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

\$24 per person

MINIATURE PIES AND TARTS

- ▶ Seasonal Fruit Pies, Freshly Baked, and Fruit Tarts

\$24 per person

CATERING THE INTERCONTINENTAL LIFE

BEVERAGE



ALL BEVERAGES ARE CHARGED ON CONSUMPTION.

ALL BARS REQUIRE A BARTENDER. ONE (1) BARTENDER IS REQUIRED PER EVERY 75 GUESTS.
\$300 PER BARTENDER FOR THE FIRST THREE (3) HOURS WILL BE APPLICABLE. A CHARGE OF \$50 PER BARTENDER PER EACH ADDITIONAL HOUR WILL BE APPLICABLE.



BEVERAGE

BARS & BOTTLES

SELECT ONE (1) BAR TIER
COCKTAILS ARE CHARGED ON CONSUMPTION, PER DRINK.

PREMIUM BAR

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

\$15 per cocktail

ULTRA-PREMIUM BAR

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

\$18 per cocktail

BEVERAGE

SIGNATURE COCKTAILS

PRICING IS BASED ON SELECTED BAR TIER. MAXIMUM SELECTIONS OF TWO SIGNATURE COCKTAILS PER FUNCTION.

CHARGED ON CONSUMPTION, PER DRINK.

PREMIUM: \$15 EACH | ULTRA PREMIUM: \$18 EACH

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 (*non-alcoholic*)

\$17 EACH

- ▶ Seedlip Garden 108, Fever Tree Ginger Ale, and Rosemary



BEVERAGE

SPECIALTY BARS

COFFEE BAR | \$18 each

- ▶ 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, Blueberry Syrup, Pineapple Juice, Peach Puree or Cassis Kir (Garnished with fresh berries)

(Select one)

- ▶ Lunetta Prosecco, Veneto, Italy | \$15 each
- ▶ Treveri, Sparkling, Yakima Valley, Washington | \$18 each
- ▶ Moët et Chandon Imperial Brut, France | \$25 each

SMOKE WHISKEY BAR | \$26 each

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

BLOODY MARY BAR | \$18 each

Minimum of 25 guests

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



BEVERAGE

WINE LIST

SELECTION OF UP TO TWO (2) RED WINES, TWO (2) WHITE WINES, & ONE (1) SPARKLING IS RECOMMENDED.
WINE IS CHARGED ON CONSUMPTION, PER BOTTLE.

SPARKLING WINE | \$75 per bottle

- ▶ Lunetta Prosecco
- ▶ Treveri Blanc de Blancs Sparkling

CHAMPAGNE & ROSÉ | per bottle

- ▶ Moët & Chandon Imperial Brut \$190
- ▶ Veuve Clicquot Rosé \$220
- ▶ Veuve Clicquot Yellow Label Brut \$190
- ▶ Piper-Heidsieck Cuvee NV1785 Brut \$135
- ▶ Dom Perignon Brut 2013 \$500
- ▶ Fête Du Rosé \$120
- ▶ Billecart Brut Rosé \$245

CHARDONNAY | per bottle

- ▶ Cakebread Napa Valley, California \$145
- ▶ Gran Moraine, Willamette Valley, Oregon \$145
- ▶ Siduri, Willamette Valley, Oregon \$90

SAUVIGNON BLANC | per bottle

- ▶ Long Meadow Ranch, Rutherford, Napa Valley \$125
- ▶ Avennia Oliane, Yakima Valley, Washington \$100

PINOT NOIR | per bottle

- ▶ Domaine Serene, Willamette Valley, Oregon \$180
- ▶ Penner Ash, Willamette Valley, Oregon \$98
- ▶ Patz & Hall, Sonoma, California \$150

MERLOT | per bottle

- ▶ Decoy by Duckhorn, Napa Valley, California \$95

MALBEC | per bottle

- ▶ Catena Vista Flores, Mendoza, Argentina \$80

CABERNET SAUVIGNON | per bottle

- ▶ Starmont, North Coast, California \$85
- ▶ Novelty Hill, Columbia Valley, Washington \$95
- ▶ Long Shadows 'Feather,' Columbia Valley, Washington \$200





BEVERAGE

BEER & NON-ALCOHOLIC

LOCAL CRAFT BEER | \$9 each

- ▶ pFriem Pilsner
- ▶ Georgetown Bodhizafa IPA
- ▶ Fremont Sky Kraken Pale Ale

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

ENERGY DRINKS | \$8 each

- ▶ Gatorade
- ▶ PRIME Blue Raspberry and Tropical Punch

ASSORTED SOFT DRINKS | \$7 each

- ▶ Bottled Water
- ▶ Sparkling Water
- ▶ Coke, Diet Coke, and Sprite
- ▶ East Imperial Ginger Beer

FRUIT-INFUSED WATER | \$5 per guest

- ▶ Citrus, Cucumber, Watermelon, Strawberry

FRESH JUICE & LEMONADE | \$8 per guest

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

BOTTLED JUICE | \$7 per guest

- ▶ Cranberry, Apple, Orange and V-8™

CHILLED FRUIT JUICE | \$68 per gallon

- ▶ Grapefruit, Apple, Orange and V-8™

FLAVORED ICED TEAS | \$110 per gallon

- ▶ Sweetened and Unsweetened

ASSORTED CHILLED MILK | \$8 per order

- ▶ Soy, Whole, Skim, 2% & or Chocolate (*select three*)

ILLY COFFEE & RONNEFELDT TEA | \$125 gallon

- ▶ Premium Illy Gourmet Regular & Decaffeinated Coffee and Selection of Specialty Ronnefeldt Teas

ILLY COLD BREW COFFEE | \$125 gallon

SELF-SERVE COFFEE STATION | \$8 per capsule

- ▶ Includes Assorted Milk and Accoutrements

GENERAL INFORMATION

FOOD & BEVERAGE

Food and Beverage selections should be confirmed at least 28 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 charge will be confirmed 6 months in advance. For events booked more than 6 months in advance, the menus provided at time of contracting are for information purposes only and should not be considered a guarantee of menu price and service charge.

CHOICE MENU

A pre-determined choice menu can be offered to any number of guests. The choice menu can include (2) choices of appetizer, soup, or salad (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. An additional \$20 surcharge per person is applied for choice of (4) entrée selections (including vegetarian). Guarantees for each course are due by noon, 3 business days prior to the event. Individual place cards or menus indicating your guests' selections are required.

TABLESIDE SELECTION MENU

Tableside entrée choice from pre-selected menu must be limited to (20) guests or less. Tableside selection at the event can only be provided for the entrée course but can include up to (3) selections, including a vegetarian/vegan choice. There are a few entrée options that are excluded, please ask your Catering representative for the exceptions. The menu must be at least three courses in length. The entrée accompaniments are uniform for all guests. To price your menu, the highest priced entrée will prevail for all and there is an additional \$20 surcharge per person.

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.

GUARANTEES

To ensure adequate preparation, a guarantee of the number of guests attending is required by noon, 5 business days prior to 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.

GENERAL INFORMATION CONT.

AUDIO VISUAL SOLUTIONS

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

A production fee will be charged to the guest's master account when an outside production or AV company is booked by the client.

Local tax and service charge will be applied to this production fee.

This fee is waived when the outside production or AV company contracts our hotel to service these amounts.

It is recommended that the production or AV company provide wireless microphone frequencies to the property prior to using this equipment in order to ensure that there is no interference with other events in the hotel. If there is a conflict, the production/AV company must arrange to utilize other frequencies.

The Ballrooms are equipped with pin spot lighting. Hanging guest banners/signs on pipe and drape may be subject to a fee.

INTERNET CHARGES

(Meeting Rooms) – 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.

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 the client makes any significant changes to the room setup after the BEO and diagram 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.

FOOD LABELS, PRINTED MENUS, AND PLACE CARDS

The Catering Department will provide printed buffet menus and individual buffet labels for your event at no additional fee.

Individual place cards or menus with Entrée indicators are required for plated menus.

InterContinental can provide individual place cards and menus at a fee of \$2.00 per card or \$3.00 per menu.

GENERAL INFORMATION CONT.

COAT ROOM

Coat room attendants are available upon request. A fee of \$50.00 per hour per attendant will apply. Please note there is a minimum of three hours of service for coat attendants.

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.

SPECIAL SERVICES

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

VENDORS

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

LABOR FEES

If the host requires extra service personnel, a \$250 per server charge will be applied for each additional server required for the first 4 hours.

SHIPPING

To ensure efficient handling and storage of materials, boxes should not be sent to the hotel more than 2 days prior to the event start date. The client will be billed starting at \$10.00 per box for storage and handling. Any box delivered prior to two days before the contracted arrival date will be charged an additional \$25.00 per day on top of the per box fee.

DAMAGE, CLEANING & PROHIBITED ITEMS

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. \$500 Service Cleaning Fee applies for events with décor clean-up, including floral, table décor, etc. For excessive cleaning requirements, an additional fee of \$250 per hour applies. Confetti, glitter, and any tacking or hanging on walls is prohibited. Candles must be in a vessel, with the flame at least 2" below the top. All other open flame is prohibited.

DEPOSITS & CANCELLATION

Each event is to be prepaid (2) weeks 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 nonrefundable. Cancellation of any events will be subject to a cancellation fee per your contract.



THANK YOU

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INTERCONTINENTAL®
BELLEVUE AT THE AVENUE