



INTERCONTINENTAL®
SEATTLE BELLEVUE

INDULGE IN OUR
**WEDDING
MENUS**





TABLE OF CONTENTS

Disclaimer.....	3
Meet the Chef.....	4
Elegant Package.....	5
Elegant Hors D'oeuvres.....	6
Elegant Plated Menu.....	7
Elegant Buffet.....	9
Elegant Bar.....	10
Refined Package.....	11
Refined Hors D'oeuvres.....	12
Refined Plated Menu.....	13
Refined Buffet.....	16
Refined Bar.....	17
Icon Package.....	18
Icon Hors D'oeuvres.....	19
Icon Displays & Late Night.....	20
Icon Plated Menu.....	21
Icon Buffet.....	22
Icon Bar.....	25



Please note that all menu items are subject to change.
Availability may vary based on seasonality, market conditions,
and ingredient supply.

All pricing is subject to 26% Service Charge & 10.3% WA
State Sales Tax.

EXECUTIVE CHEF EDEN KAWIKA GUILLERMO



With over 20 years in luxury hospitality, Chef Eden brings global perspective, cultural depth, and a passion for innovation to the hotel's culinary program.

A graduate of the Culinary Institute of the Pacific, Chef Eden refined his craft in Tokyo under 3-Star Michelin Chef Jun Yukimura, mastering the art of Japanese Kaiseki. His experience spans Forbes 5-Star resorts and renowned properties like Turtle Bay and The Edgewater Hotel.

At InterContinental Bellevue, he oversees the hotel's restaurants, events, and in-room dining, leading with seasonality, sustainability, and a guest-first philosophy.

ELEGANT \$185 PER PERSON

Four tray passed hors d'oeuvres
Two-course plated dinner with soup or salad and entree, or buffet
Five-hour house beer & wine package
Sparkling wine toast



ELEGANT WEDDING HORS D'OEUVRES

Select four (4).

SERVED WARM

VEGETABLE SAMOSAS (NF) yogurt sauce, mint chutney

MINI BEECHER'S GRILLED CHEESE (NF, V) cheddar cheese

VEGETARIAN SPRING ROLL (DF, NF, VGN) rice noodle, cilantro, sweet chili sauce

VEGETABLE PAKORA (DF, NF, VGN) mint chutney

SPINACH SPANAKOPITA (NF, V) spinach, feta cheese

FIRECRACKER FRIED CHICKEN SKEWER (DF)

SWEET & SOUR MEATBALLS (DF, NF) ginger, scallions

PRIME BEEF STRIP LOIN (DF, NF) red onion marmalade, baguette crostini

SERVED CHILLED

SUMMER ROLL (GF, DF, VGN) vegetables, peanut sauce

MINI BRUSCHETTA (DF, NF, VGN) balsamic, micro basil

CLASSIC DEVILED EGGS (GF, NF, V) espelette pepper, scallion

CHILLED SHRIMP (GF, DF, NF) cocktail sauce

JAMON-WRAPPED MELON (GF, DF, NF) olive oil

SMOKED SALMON MOUSSELINE ON CROSTINI (NF) micro greens, chives

SHRIMP CEVICHE TOSTADA (GF, DF, NF) bay shrimp, shallots, scallions, cilantro, lime dressing, corn chip



ELEGANT WEDDING PLATED MENU

Dinner service includes Artisanal Bread & Butter, and Freshly Brewed Premium Illy Gourmet Regular & Decaffeinated Coffee, and Selection of Specialty Teas.

SALADS

Select one (1) Salad for all guests to enjoy.

KNIFE & FORK CAESAR SALAD (NF) crisp romaine, parmigiano reggiano, toasted garlic crouton, fresh ground pepper, and traditional caesar dressing

ROASTED GOLDEN AND RED BEETS (GF, NF, V) quinoa, chevre, chive oil, frisee, seasonal vinaigrette

MOZZARELLA BUFFALO & HEIRLOOM TOMATO (GF, NF, V) heirloom tomato carpaccio, aged balsamic, buffalo mozzarella, arugula and EVOO

BUTTER LETTUCE & CARAMELIZED APPLE (GF, DF, VGN) butter lettuce, caramelized apple wedges, candied walnuts, and calvados vinaigrette

RED & GREEN OAK LEAF SALAD (DF, NF, VGN) shaved fennel, orange supremes, focaccia crouton, and sherry vinaigrette

ELEGANT WEDDING PLATED MENU CONT.

ENTREES

Select up to three (3) entrees (including vegetarian/vegan). Entree count selections are due by 12noon PT five (5) business days in advance of event. Entree selections made after this timeline cannot be guaranteed. Individual place cards or menus with entree indicators are required for plated menus.

VEGAN ROOT VEGETABLE TAGINE (DF, VGN) saffron couscous, sultana raisins, marcona almonds, and cumin tomato broth

VEGAN CAULIFLOWER FLORETS (GF, DF, NF, VGN) polenta, fried chickpeas, and gremolata

VEGAN CHINESE STEAMED TOFU (GF, DF, NF, VGN) baby bok choy, steamed rice, shitake mushrooms, red peppers, cilantro, scallions

VEGETABLE & MUSHROOM RISOTTO (GF, NF, V) seasonal baby vegetables, roasted oyster mushrooms, EVOO, and fine herbs

SLOW BRAISED BONELESS SHORT RIBS (GF, NF) garlic mashed red potatoes, braised carrots, broccolini, red wine demi

ROASTED PORK TENDERLOIN (GF, NF) roasted fingerling potatoes, charred broccolini, apple dijon cream

HONEY GLAZED KING SALMON (GF, NF) shallot pommes purée, roasted romanesco, charred cipollini onions, roasted mushrooms, lemon butter sauce, herb oil

SUNRISE FARM ROASTED AIRLINE CHICKEN BREAST (GF, NF) corn pudding, roasted mushrooms, patty pan squash, herbed chicken jus



ELEGANT BUFFET

ARTISANAL BREAD & BUTTER

MUSHROOM BISQUE (GF, NF, V)

ORGANIC GREENS SALAD (GF, NF, V) candied walnuts, red onion marmalade, crumbled blue cheese, and balsamic dressing

QUINOA SALAD (GF, NF) cucumbers, diced squash, goat cheese, walnut, and herb vinaigrette

GARLIC SMASHED RED POTATOES (GF, DF, NF, VGN)

SEASONAL VEGETABLE MEDLEY (GF, DF, NF, VGN)

CHICKEN & GNOCCHI PESTO

GRILLED FLANK STEAK (GF, DF, NF)chimichurri sauce

CITRUS CRUSTED ATLANTIC SALMON (GF, NF) tomato beurre blanc

FRUIT TARTLET (NF)

CHOCOLATE CHEESECAKE BITES (NF)

ELEGANT BAR MENU

One bartender is required per every 75 guests.

\$300 per bartender will apply for up to 3 hours of service. A fee pf \$50 per bartender applies for each additional hour.

BEERS & CIDER

Choose up to four (4) options.

PFRIEM PILSNER

PFRIEM HAZY IPA

GEORGETOWN BODHIZAFA IPA

FREMONT SKY KRAKEN PALE ALE

HEINEKEN

STELLA ARTOIS

MODELO ESPECIAL

TSING TAO

ELYSIAN SPACE DUST IPA

MICHELOB ULTRA

SEATTLE CIDER HONEY CRISP

NON-ALCOHOLIC ATHLETIC BREWING

WINE

TREVERI BLANC DE BLANCS BRUT yakima, washington

CHARDONNAY KIONA columbia valley, washington

SAUVIGNON BLANC STONELEIGH marlborough, new zealand

CABERNET SAUVIGNON DECOY DUCKHORN PORTFOLIO california

MERLOT DECOY DUCKHORN PORTFOLIO california



INTERCONTINENTAL.
SEATTLE BELLEVUE

REFINED

\$215 PER PERSON

Four tray passed hors d'oeuvres

Three-course plated dinner with salad, entree, &
appetizer or dessert, or buffet

Five-hour premium cocktails, beer & wine package

Sparkling wine toast



REFINED WEDDING HORS D'OEUVRES

Select four (4).

SERVED WARM

VEGETABLE SAMOSAS (NF) yogurt sauce, mint chutney

MINI BEECHER'S GRILLED CHEESE (NF, V) cheddar cheese

VEGETARIAN SPRING ROLL (DF, NF, VGN) rice noodle, cilantro, sweet chili sauce

VEGETABLE PAKORA (DF, NF, VGN) mint chutney

SPINACH SPANAKOPITA (NF, V) spinach, feta cheese

FIRECRACKER FRIED CHICKEN SKEWER (DF)

SWEET & SOUR MEATBALLS (DF, NF) ginger, scallions

PRIME BEEF STRIP LOIN (DF, NF) red onion marmalade, baguette crostini

MINI BEEF WELLINGTON (NF) mushroom duxell, sel gris

MINI PNW CRAB CAKE (DF, NF) celery, old bay aioli, panko

BLACKENED SHRIMP SKEWERS (GF, DF, NF) garlic marmalade

SERVED CHILLED

SUMMER ROLL (GF, DF, VGN) vegetables, peanut sauce

MINI BRUSCHETTA (DF, NF, VGN) balsamic, micro basil

CLASSIC DEVILED EGGS (GF, NF, V) esepette pepper, scallion

CHILLED SHRIMP (GF, DF, NF) cocktail sauce

JAMON-WRAPPED MELON (GF, DF, NF) olive oil

SMOKED SALMON MOUSSELINE ON CROSTINI (NF) micro greens, chives

SHRIMP CEVICHE TOSTADA (GF, DF, NF) bay shrimp, shallots, scallions, cilantro, lime dressing, corn chip

AHI TUNA POKE (GF, DF, NF) rice chips, furikake, and scallions



REFINED WEDDING PLATED MENU

Dinner service includes Artisanal Bread & Butter, and Freshly Brewed Premium Illy Gourmet Regular & Decaffeinated Coffee, and Selection of Specialty Teas.

SALADS

Select one (1) Salad for all guests to enjoy.

KNIFE & FORK CAESAR SALAD (NF) crisp romaine, parmigiano reggiano, toasted garlic crouton, fresh ground pepper, and traditional caesar dressing

ROASTED GOLDEN AND RED BEETS (GF, NF, V) quinoa, chevre, chive oil, frisee, seasonal vinaigrette

MOZZARELLA BUFFALO & HEIRLOOM TOMATO (GF, NF, V) heirloom tomato carpaccio, aged balsamic, buffalo mozzarella, arugula and EVOO

BUTTER LETTUCE & CARAMELIZED APPLE (GF, DF, VGN) butter lettuce, caramelized apple wedges, candied walnuts, and calvados vinaigrette

RED & GREEN OAK LEAF SALAD (DF, NF, VGN) shaved fennel, orange supremes, focaccia crouton, and sherry vinaigrette

REFINED WEDDING PLATED MENU CONT.

ENTREES

Select up to three (3) entrees (including vegetarian/vegan). Entree count selections are due by 12noon PT five (5) business days in advance of event. Entree selections made after this timeline cannot be guaranteed. Individual place cards or menus with entree indicators are required for plated menus.

VEGAN ROOTH VEGETABLE TAGINE (DF, VGN) Saffron Couscous, Sultana Raisins, Marcona Almond, and Cumin Tomato Broth

VEGAN CAULIFLOWER FLORETS (GF, DF, NF, VGN) polenta, fried chickpeas, and gremolata

VEGAN CHINESE STEAMED TOFU (GF, DF, NF, VGN) baby bok choy, steamed rice, shitake mushrooms, red peppers, cilantro, scallions

VEGETABLE & MUSHROOM RISOTTO (GF, NF, V) seasonal baby vegetables, roasted oyster mushrooms, EVOO, and fine herbs

KONA COFFEE CRUSTED STEAK (GF, NF) pommes puree, spring peas, roasted mushrooms, asparagus, red eye demi

SLOW BRAISED BONELESS SHORT RIBS (GF, NF) garlic mashed red potatoes, braised carrots, broccolini, red wine demi

ROASTED PORK TENDERLOIN (GF, NF) roasted fingerling potatoes, charred broccolini, apple dijon cream

ROASTED LAMB CHOP (GF, NF) truffle potato puree, wild mushrooms and root vegetable hash, brandy cream sauce

HONEY GLAZED KING SALMON (GF, NF) shallot pommes purée, roasted romanesco, charred cipollini onions, roasted mushrooms, lemon butter sauce, herb oil

MISO MARINATED HALIBUT (GF, NF) baby bok choy, steamed rice, dash, broth, scallions, bubu arare, bonito flakes

SUNRISE FARM ROASTED AIRLINE CHICKEN BREAST (GF, NF) corn pudding, roasted mushrooms, patty pan squash, herbed chicken jus

REFINED WEDDING PLATED MENU CONT.

Select one (1) Appetizer or one (1) Dessert for all guests to enjoy.

APPETIZERS

SHRIMP COCKTAIL (GF, DF, NF) cocktail sauce, lemon

PACIFIC NORTHWEST CRAB CAKE (NF) celery root slaw and classic tartar sauce

MELON AND PROSCIUTTO (GF, DF, NF) upland cress, aged balsamic vinegar, extra virgin olive oil

BLACKENED AHI TATAKI (GF, DF, NF)

DESSERTS

LEMON CURD TART (V) lemon meringue and toasted pistachios

CHEESECAKE (V) select from hazelnut chocolate, baklava, raspberry pistachio, or new york style

COFFEE TIRAMISU (NF, V) rum espresso lady fingers, mascarpone cheese, and chantilly cream

CLASSIC FRENCH ENTREMET (V) select from mango passionfruit with pistachio or salted caramel chocolate with hazelnut praline

CALLEBAUT CHOCOLATE CAKE (NF, V) chocolate sauce and fresh blueberries

FRESH BERRY PAVLOVA (GF, NF, V) *seasonal* seasonal fresh berries, berry sauce, vanilla chantilly cream

PANNA COTTA (GF, NF, V) select from mango coconut or vanilla berries

*vegan available upon request

FLOURLESS VEGAN CHOCOLATE CAKE (GF, DF, NF, VGN) seasonal berries sauce



REFINED BUFFET

ARTISANAL BREAD & BUTTER

LOCAL SEAFOOD CHOWDER (NF)

SPINACH AND KALE SALAD (DF, NF, VGN) blueberries, farro, radish carpaccio, and seasonal berry champagne vinaigrette

ASPARAGUS SALAD (GF, DF, NF, VGN) onions, cherry tomatoes, and dijon dressing

HERB ROASTED FINGERLING POTATOES (GF, DF, NF, VGN)

SEASONAL VEGETABLE MEDLEY (GF, DF, NF, VGN)

BRAISED BONELESS SHORT RIBS (GF, DF, NF) caramelized cipollini onions

CHICKEN MILANESE (GF, DF, NF) preserved lemon herbed, roasted baby bell peppers

SCALLOP, SHRIMP, SEASONAL FISH, AND MUSSEL BOUILLABAISSE (GF, DF, NF)

FRUIT TARTLETS (NF)

MANGO COCONUT PANNA COTTA (GF, DF, NF, VGN)

MOCHA RASPBERRY CAKE BITES (NF)

REFINED BAR MENU

One bartender is required per every 75 guests.

\$300 per bartender will apply for up to 3 hours of service. A fee pf \$50 per bartender applies for each additional hour.

BEERS & CIDER

Choose up to four (4) options.

PFRIEM PILSNER

PFRIEM HAZY IPA

GEORGETOWN BODHIZAFA IPA

FREMONT SKY KRAKEN PALE ALE

HEINEKEN

STELLA ARTOIS

MODELO ESPECIAL

TSING TAO

ELYSIAN SPACE DUST IPA

MICHELOB ULTRA

SEATTLE CIDER HONEY CRISP

NON-ALCOHOLIC ATHLETIC BREWING

PREMIUM LIQUOR

TITO'S HANDMADE VODKA

BOMBAY SAPPHIRE GIN

OLD FORESTER BOURBON

BACARDI SUPERIOR RUM

PATRON SILVER TEQUILA

DEWAR'S WHITE LABEL SCOTCH

REMY VSOP BRANDY

WINE

Choose up to five (5) options.

LUNETTA PROSECCO veneto, italy

CHARDONNAY KIONA columbia valley, washington

PINOT GRIGIO MASI MASIANICO veneto, italy

SAUVIGNON BLANC STONELEIGH marlborough, new zealand

CABERNET SAUVIGNON DECOY duckhorn portfolio, california

MERLOT DECOY duckhorn portfolio, california

PINOT NOIR PENNER ASH willamette valley, oregon

ICON

\$250 PER PERSON

Four tray passed hors d'oeuvres

Reception culinary display or late-night snack

Three-course plated dinner with appetizer, salad, entree, & dessert, or buffet

Five-hour ultra-premium cocktails, beer & wine

Sparkling wine toast



ICON WEDDING HORS D'OEUVRES

Select four (4).

SERVED WARM

VEGETABLE SAMOSAS (NF) yogurt sauce, mint chutney

MINI BEECHER'S GRILLED CHEESE (NF, V) cheddar cheese

VEGETARIAN SPRING ROLL (DF, NF, VGN) rice noodle, cilantro, sweet chili sauce

VEGETABLE PAKORA (DF, NF, VGN) mint chutney

SPINACH SPANAKOPITA (NF, V) spinach, feta cheese

FIRECRACKER FRIED CHICKEN SKEWER (DF)

SWEET & SOUR MEATBALLS (DF, NF) ginger, scallions

PRIME BEEF STRIP LOIN (DF, NF) red onion marmalade, baguette crostini

MINI BEEF WELLINGTON (NF) mushroom duxell, sel gris

MINI PNW CRAB CAKE (DF, NF) celery, old bay aioli, and panko

BLACKENED SHRIMP SKEWERS (GF, DF, NF) garlic marmalade

BACON WRAPPED SEA SCALLOPS (GF, DF) parsley

SERVED CHILLED

SUMMER ROLL (GF, DF, VGN) vegetables, peanut sauce

MINI BRUSCHETTA (DF, NF, VGN) balsamic, micro basil

CLASSIC DEVEILED EGGS (GF, NF, V) espelette pepper, scallion

CHILLED SHRIMP (GF, DF, NF) cocktail sauce

JAMON-WRAPPED MELON (GF, DF, NF) olive oil

SMOKED SALMON MOUSSELINE ON CROSTINI (NF) micro greens, chives

SHRIMP CEVICHE TOSTADA (GF, DF, NF) bay shrimp, shallots, scallions, cilantro, lime dressing, corn chip

AHI TUNA POKE (GF, DF, NF) rice chips, furikake, and scallions

LOBSTER BRIOCHE (NF) marinated lobster, saffron rouille

DUNGENESS CRAB SALAD (NF) crème fraîche, fine herbs, melba toast

ICON WEDDING CULINARY DISPLAY OR LATE NIGHT SNACK

CULINARY DISPLAYS

Select one (1)

PNW CHARCUTERIE & CHEESE

Array of Domestic & International Artisan Cheeses

Chef's Selection Charcuterie Meats

Served with Pickled Seasonal Vegetables, Cornichon, Whole Grain Mustard, House-Made Preserves, Fresh and Dried Fruit Garnish, Stone Ground Wheat Crackers, Grissini, Crostini

VEGETABLE GARDEN BOARD

Rainbow Carrots, Grape Tomatoes, English Cucumber, Mini Bell Peppers, Snap Peas, Cauliflower, Broccoli, Green Beans, Watermelon Radish, Soft Pita, Pita Chips

Served with Traditional Hummus, Lemon Herb Yogurt Dip, and Caramelized Onion Dip

SEAFOOD STATION

Garlic Wine Clams

Shrimp Cocktail

Oysters in Half Shell with Mignonette, Yuzu Cocktail Sauce, Lemon Tobasco

LATE NIGHT SNACKS

Select two (2)

WARM JUMBO SALTED PRETZELS assorted mustards and yellow cheddar dip

MINI ANGUS CHEESEBURGERS american cheese on brioche bun

MINI CHICKEN & CHEESE QUESADILLAS, guacamole and sour cream

PARMESAN TRUFFLE FRIES aioli

MINI PHILLY CHEESESTEAK

ASSORTED MINIATURE CUPCAKES

CHOCOLATE CHIP COOKIES



ICON WEDDING PLATED MENU

Dinner service includes Artisanal Bread & Butter, and Freshly Brewed Premium Illy Gourmet Regular & Decaffeinated Coffee, and Selection of Specialty Teas.

SALADS

Select one (1) Salad for all guests to enjoy.

KNIFE & FORK CAESAR SALAD (NF) crisp romaine, parmigiano reggiano, toasted garlic crouton, fresh ground pepper, and traditional caesar dressing

ROASTED GOLDEN AND RED BEETS (GF, NF, V) quinoa, chevre, chive oil, frisee, seasonal vinaigrette

MOZZARELLA BUFFALO & HEIRLOOM TOMATO (GF, NF, V) heirloom tomato carpaccio, aged balsamic, buffalo mozzarella, arugula and EVOO

BUTTER LETTUCE & CARAMELIZED APPLE (GF, DF, VGN) butter lettuce, caramelized apple wedges, candied walnuts, and calvados vinaigrette

RED & GREEN OAK LEAF SALAD (DF, NF, VGN) shaved fennel, orange supremes, focaccia crouton, and sherry vinaigrette

APPETIZERS

Select one (1) Appetizer for all guests to enjoy.

SHRIMP COCKTAIL (GF, DF, NF) cocktail sauce, lemon

PACIFIC NORTHWEST CRAB CAKE (NF) celery root slaw and classic tartar sauce

MELON AND PROSCIUTTO (GF, DF, NF) upland cress, aged balsamic vinegar, extra virgin olive oil

BLACKENED AHI TATAKI (GF, DF, NF)



ICON WEDDING PLATED MENU CONT.

Select up to three (3) entrees (including vegetarian/vegan). Entree count selections are due by 12noon PT five (5) business days in advance of event. Entree selections made after this timeline cannot be guaranteed. Individual place cards or menus with entree indicators are required for plated menus.

ENTREES

VEGAN ROOTH VEGETABLE TAGINE (DF, VGN) Saffron Couscous, Sultana Raisins, Marcona Almond, and Cumin Tomato Broth

VEGAN CAULIFLOWER FLORETS (GF, DF, NF, VGN) polenta, fried chickpeas, and gremolata

VEGAN CHINESE STEAMED TOFU (GF, DF, NF, VGN) baby bok choy, steamed rice, shitake mushrooms, red peppers, cilantro, scallions

VEGETABLE & MUSHROOM RISOTTO (GF, NF, V) seasonal baby vegetables, roasted oyster mushrooms, EVOO, and fine herbs

KONA COFFEE CRUSTED STEAK (GF, NF) pommes puree, spring peas, roasted mushrooms, asparagus, red eye demi

SLOW BRAISED BONELESS SHORT RIBS (GF, NF) garlic mashed red potatoes, braised carrots, broccolini, red wine demi

ROASTED PORK TENDERLOIN (GF, NF) roasted fingerling potatoes, charred broccolini, apple dijon cream

ROASTED LAMB CHOP (GF, NF) truffle potato puree, wild mushrooms and root vegetable hash, brandy cream sauce

HONEY GLAZED KING SALMON (GF, NF) shallot pommes purée, roasted romanesco, charred cipollini onions, roasted mushrooms, lemon butter sauce, herb oil

MISO MARINATED HALIBUT (GF, NF) baby bok choy, steamed rice, dash, broth, scallions, bubu arare, bonito flakes

SUNRISE FARM ROASTED AIRLINE CHICKEN BREAST (GF, NF) corn pudding, roasted mushrooms, patty pan squash, herbed chicken jus

ICON WEDDING PLATED MENU CONT.

DESSERTS

Select one (1) Dessert for all guests to enjoy.

LEMON CURD TART (V) lemon meringue and toasted pistachios

CHEESECAKE (V) select from hazelnut chocolate, baklava, raspberry pistachio, or new york style

COFFEE TIRAMISU (NF, V) rum espresso lady fingers, mascarpone cheese, and chantilly cream

CLASSIC FRENCH ENTREMET (V) select from mango passionfruit with pistachio or salted caramel chocolate with hazelnut praline

CALLEBAUT CHOCOLATE CAKE (NF, V) chocolate sauce and fresh blueberries

FRESH BERRY PAVLOVA (GF, NF, V) *seasonal* seasonal fresh berries, berry sauce, vanilla chantilly cream

PANNA COTTA (GF, NF, V) select from mango coconut or vanilla berries

*vegan available upon request

FLOURLESS VEGAN CHOCOLATE CAKE (GF, DF, NF, VGN) seasonal berries sauce



ICON BUFFET

ARTISANAL BREAD & BUTTER

SEATTLE CLAM CHOWDER (NF)

RADICCHIO (GF, DF, VGN) arugula, candied walnuts, and honey emulsion dressing

BUFFALO MOZZARELLA (GF, NF, V) heirloom tomatoes, basil, balsamic and olive oil

WATERMELON AND FETA SALAD (GF, NF, V)

GARLIC & TRUFFLE MASHED YUKON GOLD POTATOES (GF, DF, NF, VGN)

PESTO GNOCCHI

GRILLED VEGETABLES (GF, DF, NF, VGN) zucchini, portobello mushrooms, peppers, and squash

HERB BRINED CHICKEN BREAST (GF, NF) lemon caper butter

PAN SEARED HALIBUT (GF, NF) saffron beurre blanc

PRIME RIB CARVING

CHOCOLATE COVERED STRAWBERRIES (GF, DF, NF, VGN)

ASSORTED MACARON TOWER (GF)

NEW YORK STYLE CHEESECAKE BITES (NF)

ICON BAR MENU

One bartender is required per every 75 guests.

\$300 per bartender will apply for up to 3 hours of service. A fee pf \$50 per bartender applies for each additional hour.

BEERS & CIDER

Choose up to four (4) options

PFRIEM PILSNER

PFRIEM HAZY IPA

GEORGETOWN BODHIZAFA IPA

FREMONT SKY KRAKEN PALE ALE

HEINEKEN

STELLA ARTOIS

MODELO ESPECIAL

TSING TAO

ELYSIAN SPACE DUST IPA

MICHELOB ULTRA

SEATTLE CIDER HONEY CRISP

NON-ALCOHOLIC ATHLETIC BREWING

ULTRA PREMIUM LIQUOR

BELVEDERE VODKA

TANQUERAY 10 GIN

MAKER'S MARK BOURBON

CRUZAN AGED LIGHT RUM

DON JULIO BLANCO TEQUILA

MACALLAN 12-YEAR SCOTCH

HENNESSY VSOP BRANDY

WINE

Choose up to five (5) options.

LUNETTA PROSECCO veneto, italy

CHARDONNAY SIDURI willamette valley, oregon

PINOT GRIGIO MASI MASIANICO veneto, italy

SAUVIGNON BLANC AVENNIA OLIANE yakima valley

MALBEC CATENA VISTA FLORES mendoza, argentina

PINOT NOIR PENNER ASH willamette valley, oregon

CABERNET SAUVIGNON DECOY DUCKHORN PORTFOLIO, california

MERLOT DECOY DUCKHORN PORTFOLIO, california