

*Smith  
Tower*

**EVENT  
CATERING  
MENUS**

---

506 SECOND AVENUE  
SEATTLE, WA 98104  
SMITHTOWER.COM





# RECEPTION PACKAGES

## RECEPTION PACKAGES

Package includes event labor, food and beverage service, and up to three hours of event space rental.

PACKAGE INCLUSIONS	RAINIER \$130 per person	CASCADE \$150 per person	OLYMPIC \$195 per person
Bar Snacks	Steamed Edamame Pods with Sea Salt	Steamed Edamame Pods with Sea Salt	Steamed Edamame Pods with Sea Salt
Displayed Appetizers	Choice of 4 from À La Carte Selection	Choice of 6 from À La Carte Selection	Choice of 8 from À La Carte Selection
Artisanal Boards	Seasonal Vegetable Crudite & Hummus Cheese & Charcuterie	Seasonal Vegetable Crudite & Hummus Cheese & Charcuterie	Seasonal Vegetable Crudite & Hummus Cheese & Charcuterie
Desserts	Choice of 2 from À La Carte Selection	Choice of 2 from À La Carte Selection	Choice of 3 from À La Carte Selection
Beverage/Bar Package	Standard Beverage Package	Standard Beverage Package	Premium Beverage Package
Minimum 20 Guests. Add a Specialty Cocktail to the above beverage packages for an additional \$20 per person			

All meeting and event charges are subject to a 24% taxable service charge. Of this taxable service charge, 55% will be paid directly to service personnel and 45% will be retained by the property. Menus and pricing are subject to change. Our friends at the King County Health Department would like to advise you that the consumption of raw or under-cooked potentially hazardous foods may result in food-borne illness.



# À LA CARTE SELECTION

## À LA CARTE SELECTION

*Passed Reception or Stationed*

### SEAFOOD

\$52 per dozen with a minimum of two dozen per item

#### TUNA LETTUCE WRAP\*

Ahi Tuna, Tamari, Garlic, Scallion,  
Red Pepper Flakes, Sesame Seeds

#### CHILI SHRIMP SKEWER

Gochujang-Marinated Shrimp, Honey, Lime

#### PRAWN COCKTAIL SHOOTER

Pepper Cocktail Sauce, Lemon Wedge, Parsley

#### SMOKED SALMON TOAST

Mixed Greens, Rice Vinegar, Roma Tomato

### LANDFARE

\$49 per dozen with a minimum of two dozen per item

#### CHAR SIU PORK SKEWER

Spicy Mustard, Scallion, Sesame Seeds

#### CHICKEN SATAY SKEWER

Coconut-Curried Chicken, Tzatziki Sauce

#### CHINESE PORK BÁNH MÌ SLIDER

Pulled Pork, Lime, Sambal, Fish Sauce, Kimchi Mayonnaise,  
Napa Cabbage, Jalapeño, Scallion

#### GREEN CURRY CHICKEN SALAD TOAST

Cucumber, Greek Yogurt, Cilantro, Thai Basil

#### CHICKEN TERIYAKI SLIDER

Ginger Cabbage Slaw, Fresh Cilantro

#### BACON WRAPPED DATES WITH BLUE CHEESE

Medjool Dates, Blue Cheese, Applewood Smoked Bacon

#### PROSCIUTTO WRAPPED PEARS

Fresh Pear, Prosciutto, Balsamic Glaze

#### GINGER CHICKEN MEATBALLS

Sweet Chili Sauce

#### ANTIPASTO SKEWERS

Ciliegine Mozzarella, Cherry Tomatoes, Kalamata Olives, Salami, Fresh Basil

All meeting and event charges are subject to a 24% taxable service charge. Of this taxable service charge, 55% will be paid directly to service personnel and 45% will be retained by the property. Menus and pricing are subject to change. Our friends at the King County Health Department would like to advise you that the consumption of raw or under-cooked potentially hazardous foods may result in food-borne illness.



# À LA CARTE SELECTION

## À LA CARTE SELECTION (CONT'D)

*Passed Reception or Stationed*

### VEGETARIAN, VEGAN & MORE

\$48 per dozen with a minimum of two dozen per item

#### SIGNATURE DEVILED EGGS

Wasabi Yolk, Furikake

#### VEGETARIAN WONTONS

Napa Cabbage, Tofu, Black Mushroom in Sour Chili Sauce

#### CAPRESE SKEWER

Cherry Tomato Medley, Ciliegine Mozzarella, Basil, Balsamic Reduction

#### CAPRESE SLIDER

Mozzarella Slice, Basil, Balsamic Glaze

#### DELUXE VEGETABLE SPRING ROLL

Sweet Chili Sauce

### PLATTERS

Minimum of 15 people

#### CHILLED EDAMAME (ORDER PER PERSON) \$5

Pacific Sea Salt

#### VEGETABLE CRUDITÉ (ORDER PER PERSON) \$9

Fresh & Marinated Vegetables with Herbed Ranch, Hummus, Blue Cheese Dip

#### MEDITERRANEAN PLATTER (ORDER PER PERSON) \$15

Roasted & Raw Vegetables with Olives, Pickles, Hummus, Tzatziki, Baba Ghanoush, Toasted Pita Bread, Crackers

#### CHEESE & CHARCUTERIE (ORDER PER PERSON) \$20

Local & Imported Cheeses, Rotating Selection of Charcuterie, Togarashi, Smith Tower Honey, Dried & Fresh Fruits, Orange Marmalade, Crackers

#### CITRUS SALAD (ORDER PER PERSON) \$11

Seasonal Mix of Fresh Greens, Napa Cabbage, Carrot, Edamame, Sesame Seeds, Citrus-Gochujang Vinaigrette, Crispy Wonton Strips

#### WHOLE LEAF ROMAINE (ORDER PER PERSON) \$11

Shaved Cucumber, Radish, Fresno Peppers, Ginger Honey Dressing

#### SHIN NOODLE SALAD (ORDER PER PERSON) \$12

Shaved Cabbage, Scallion, Carrot, Sesame Dressing

#### KALE SALAD (ORDER PER PERSON) \$12

Sweet and Sour Dark Soy Dressing

### DESSERT

\$14 each

#### OPERA CAKE

Almond Sponge, Espresso, Coffee Buttercream, Chocolate Ganache

#### NOCTURNE

Bittersweet Chocolate Mousse, Raspberry Ganache

#### MARJOLAINE (GF)

Hazelnut Dacquoise, Vanilla, Praline & Chocolate Mousse

#### CHOCOLATE CRUNCH

Hazelnut Praline Wafer Base, Silky Chocolate Mousse

#### DUBLIN STRIP

Guinness-Soaked Chocolate Sponge, Bittersweet Ganache

#### DESIRE STRIP

Hazelnut Dacquoise, Ganache, Crunchy Wafer, Orange Liqueur Mousse

All meeting and event charges are subject to a 24% taxable service charge. Of this taxable service charge, 55% will be paid directly to service personnel and 45% will be retained by the property. Menus and pricing are subject to change. Our friends at the King County Health Department would like to advise you that the consumption of raw or under-cooked potentially hazardous foods may result in food-borne illness.





# BUILD YOUR OWN STATION

## BUILD YOUR OWN STATION

---

Package includes event labor, food and beverage service, and up to three hours of event space rental.

### THE SECRET STASH | \$98 per person

---

Create your perfect poke bowl with fresh proteins, vibrant accompaniments, and bold flavors tailored to your taste

#### POKE BOWL PROTEIN OFFERINGS

*(choice of 2)*

Ahi Tuna\*

Wild Alaskan Salmon\*

Steamed Tofu\*

#### ACCOMPANIMENTS

Edamame	Avocado
Seaweed Salad	Cucumber
Shaved Radish	Jalapeño
Shredded Carrots	Pickled Ginger

#### SALAD

**Chilled Noodle Salad:** Rice Vermicelli Noodles with Ginger-Soy Dressing, Edamame, Shredded Cabbage, Carrot, Scallion, Cilantro, Fresh Lime

#### DESSERT

*(choice of 2)*

**Opera Cake** - Almond Sponge, Espresso, Coffee Buttercream, Chocolate Ganache

**Nocturne** - Bittersweet Chocolate Mousse, Raspberry Ganache

**Marjolaine (GF)** - Hazelnut Dacquoise, Vanilla, Praline & Chocolate Mousse

**Chocolate Crunch** - Hazelnut Praline Wafer Base, Silky Chocolate Mousse

**Dublin Strip** - Guinness-Soaked Chocolate Sponge, Bittersweet Ganache

**Desire Strip** - Hazelnut Dacquoise, Ganache, Crunchy Wafer, Orange Liqueur Mousse

All meeting and event charges are subject to a 24% taxable service charge. Of this taxable service charge, 55% will be paid directly to service personnel and 45% will be retained by the property. Menus and pricing are subject to change. Our friends at the King County Health Department would like to advise you that the consumption of raw or under-cooked potentially hazardous foods may result in food-borne illness.



# STATION OFFERINGS

## STATION OFFERINGS

---

Package includes event labor, food and beverage service, and up to three hours of event space rental.

### EMERALD CITY | \$26 per person

---

*(choice of 4)*

#### CHILI SHRIMP SKEWER

Gochujang-Marinated Shrimp, Honey, Lime

#### CHAR SIU PORK SKEWER

Spicy Mustard, Scallion, Sesame Seeds

#### CHICKEN SATAY SKEWER

Coconut-Curried Chicken, Tzatziki Sauce

#### CAPRESE SKEWER

Cherry Tomato Medley, Ciliegine Mozzarella, Basil, Balsamic Reduction

#### TOFU TERIYAKI SKEWER

Tofu, Teriyaki-Sambal Sauce, Scallion

### SOUNDER | \$32 per person

---

*(choice of 4)*

#### SMOKED SALMON SLIDER

Mixed Greens, Rice Vinegar, Roma Tomato

#### CHINESE PORK BÁNH MÌ SLIDER

Pulled Pork, Lime, Sambal, Fish Sauce, Kimchi Mayonnaise, Napa Cabbage, Jalapeño, Scallion

#### GREEN CURRY CHICKEN SALAD SLIDER

Cucumber, Greek Yogurt, Cilantro, Thai Basil

#### CHICKEN TERIYAKI SLIDER

Ginger Cabbage Slaw, Fresh Cilantro

#### CAPRESE SLIDER

Mozzarella Slice, Basil, Balsamic Glaze

### BY LAND OR BY SEA | \$38 per person

---

*(choice of 3)*

#### PRAWN COCKTAIL SHOOTER

Pepper Cocktail Sauce, Lemon Wedge, Parsley

#### BOILED WONTONS

With House Spicy Sauce from Ping's Dumpling House

- Chicken, Cabbage, Chives
- Napa Cabbage, Tofu, Black Mushroom
- Pork, Cabbage

All meeting and event charges are subject to a 24% taxable service charge. Of this taxable service charge, 55% will be paid directly to service personnel and 45% will be retained by the property. Menus and pricing are subject to change. Our friends at the King County Health Department would like to advise you that the consumption of raw or under-cooked potentially hazardous foods may result in food-borne illness.



# BAR PACKAGES

## BAR PACKAGES

---

### TIERS & PRICING

---

Prices are quoted on a per person basis, with a service duration of three hours.

#### SERVICE DETAILS

- Bar Set-up Fee: \$150 (not included in package pricing)
- One bartender is required per 50 guests.
- A \$75 per hour fee for each additional bartender for a minimum of two hours

#### STANDARD BEVERAGE PACKAGE

One White, Red, and Sparkling Wine from our Wine List  
Standard Spirits  
Seasonal Beer  
Non-Alcoholic Beverages (mocktails not included)

- \$41 per person
- \$15 per person for each additional hour, up to a maximum of two hours.

#### PREMIUM BEVERAGE PACKAGE

One White, Red, and Sparkling Wine from our Wine List  
Premium Spirits  
Seasonal Beer  
Non-Alcoholic Beverages (mocktails not included)

- \$47 per person
- \$16 per person for each additional hour, up to a maximum of two hours.

#### TOP SHELF BEVERAGE PACKAGE

One White, Red, and Sparkling Wine from our Wine List  
Top Shelf Spirits  
Seasonal Beer  
Non-Alcoholic Beverages (mocktails not included)

- \$55 per person
- \$25 per person for each additional hour, up to a maximum of two hours.

#### BEER AND WINE BEVERAGE PACKAGE

One White, Red, and Sparkling Wine from our Wine List  
Seasonal Beer  
Non-Alcoholic Beverages

- \$23 per person
- \$12 per person

All meeting and event charges are subject to a 24% taxable service charge. Of this taxable service charge, 55% will be paid directly to service personnel and 45% will be retained by the property. Menus and pricing are subject to change. Our friends at the King County Health Department would like to advise you that the consumption of raw or under-cooked potentially hazardous foods may result in food-borne illness.



## BAR & BEVERAGES

### SPIRITS

SPIRIT CATEGORY	STANDARD	PREMIUM	TOP SHELF
Vodka	Wheatly	Tito's	Grey Goose
Gin	Big Gin	Hendrick's	Monkey 47
Rum	Don Q	Plantation 3-Star	Flor de Cana 12 year
Tequila	Corazon Blanco	Lalo	Siete Leguas
Bourbon/Whiskey	Buffalo Trace Bourbon	Woodinville Bourbon	Angels Envy
Rye	Old Forester Rye	Michter's Rye	Whistlepig 6 year
Scotch	Dewar's White Label	Macallan 12 year	Laugavulin 16 year
Liqueurs	Grand Marnier Cointreau Aperol Campari Amaretto  *Or equivalent	Grand Marnier Cointreau Aperol Campari Amaretto  *Or equivalent	Grand Marnier Cointreau Aperol Campari Amaretto  *Or equivalent

### WINE

Priced per bottle, charged on consumption.  
Extended wine selections available. Quantities and prices may vary

### BEER | \$9 per bottle

Assorted selection of local, domestic and imported

### NON-ALCOHOLIC BEVERAGES | \$7 per person

A selection of bottled and canned beverages, including Coca-Cola and sparkling waters

### COFFEE & TEA | \$18 per person

Featuring Caffè Vita local roasts and Bigelow Teas with traditional fixings. (minimum 10 people)

All meeting and event charges are subject to a 24% taxable service charge. Of this taxable service charge, 55% will be paid directly to service personnel and 45% will be retained by the property. Menus and pricing are subject to change. Our friends at the King County Health Department would like to advise you that the consumption of raw or under-cooked potentially hazardous foods may result in food-borne illness.





# COCKTAIL & BEVERAGE ENHANCEMENTS

## COCKTAIL & BEVERAGE ENHANCEMENTS

---

### CLASSIC COCKTAILS

---

Price based on the Beverage Tier selection

\$15 - Standard  
\$17 - Premium  
\$19 - Top Shelf

#### CORNELIUS MARTINI

Ketel One Vodka, black lemon bitters

#### OBSERVATORY SOUR

Tequila Corazon, Giffard Peach Liqueur, lemon juice, passionfruit puree, orgeat, egg white (contains nuts)

#### ROY'S ESPRESSO MARTINI

Don Q Cristal Rum, Caffe Vita Cold Shot Espresso, Giffard Vanille, Highside Walnut Liqueur, Chocolate Bitters

#### AVIATION

Butterfly Pea Flower infused Big Gin, Creme de Violette, Clarified Citrus, Luxardo Cherry Liqueur, Simple Syrup

#### LAST ELEVATOR

Gran Centenario Tequila, Bahnez Mezcal, Giffard Mango, Hibiscus Acid, Espelette Pepper, Agave

#### SMITH-GRIA

Suntory Toki Whiskey, Damson Plum Liqueur, Yuzu Juice, Ginger Beer

#### SUBMARINE CLUB

Lalo Tequila, Oloroso Sherry, Sazon Tepache, Pineapple Juice, Lime Cordial

### CUSTOM COCKTAILS

---

Our expert team of mixologists will create tailor-made cocktails exclusively for your event. Whether you're looking for a signature drink to wow your guests or something classic with a twist, we'll curate the perfect selection for you.

- Pricing: Market price (subject to selection)

### MOCKTAILS | \$16 per drink

---

#### LAVENDER SKYLINE

Wilderton Lustre N/A Spirit, Pea Flower Syrup, Clarified Citrus, N/A Orange Bitters, Soda Water

#### BITTER AUNT VIVIAN

N/A Negroni Made With Wilderton Lustre N/A Spirit, Wilderton Bittersweet Aperitivo, Pathfinder

#### ONE WHO TOUCHES THE SKY

Wilderton Lustre N/A Spirit, Pineapple And Elderflower Cordials, Grapefruit, Lemon Juices

All meeting and event charges are subject to a 24% taxable service charge. Of this taxable service charge, 55% will be paid directly to service personnel and 45% will be retained by the property. Menus and pricing are subject to change. Our friends at the King County Health Department would like to advise you that the consumption of raw or under-cooked potentially hazardous foods may result in food-borne illness.



# ADDITIONAL INFORMATION

## ADDITIONAL INFORMATION

---

- Smith Tower will prepare food and beverage based on the final guaranteed count.
- Food and beverage minimums are associated with each room and meal period and are exclusive of 10.35% Washington State sales tax and taxable 24% mandatory service charge.
- Inquire with our team as the majority of our offerings can be made vegan, vegetarian, gluten free, or dairy free.
- Menus are subject to change based on seasonality and ingredient availability.
- Last call for all beverage packages will be thirty minutes prior to the contracted end time, unless clients requests an extension.
- Champagne toasts and tableside wines are charged per bottle and are not included in bar packages. A maximum of three options for tableside wine is allowed.
- Outside food and beverage is not allowed.



506 SECOND AVENUE | SEATTLE, WA 98104  
SMITHTOWER.COM