

EVENTS MENU

2024



BELL HARBOR

INTERNATIONAL
CONFERENCE CENTER

PLATED BREAKFAST

Plated breakfast includes fresh berry & yogurt parfait starter, coffee, tea, orange juice and breakfast breads. Priced per person.

Bell Harbor Breakfast

cage-free scrambled eggs, skagit valley vegetable potato hash, applewood bacon, chicken apple sausage (gf)

Brioche French Toast

meyer lemon ricotta stuffed french toast, wenatchee pear & apple compote, maple syrup, pork breakfast sausage

Vegetable Frittata

herb roasted zucchini, onions, peppers, mushrooms, cage-free eggs, feta, arugula salad, herb roasted breakfast potatoes (veg, gf)

Bell Harbor Corn Beef Hash

skagit valley potatoes, poached egg, mustard velouté

Open Face Lox & Bagel

lox smoked salmon, capers, cream cheese, sliced fruit, greens

BUFFET BREAKFAST

Breakfast buffet includes coffee, tea, orange juice, and apple juice. Buffet minimum order of 25 guests. Priced per person.

Lake Washington

breakfast breads, house preserves, whole fruit, assorted danishes, hard-boiled eggs (veg)

Elliott Bay Continental

breakfast breads with house preserves, hard-boiled eggs, sliced fruit, berries, greek honey yogurt, house-made granola, oatmeal bar (veg)

Puget Sound Breakfast

Elliott Bay Continental plus cage-free scrambled eggs, herb-roasted breakfast potatoes, selection of bacon or chicken apple sausage

Olympic Daily Buffet Breakfast *

daily rotating signature buffet, breakfast breads, bagel station with assorted cream cheeses, individual cage-free egg cocottes, oatmeal station, mini fruit cocktails, breakfast parfaits, chia breakfast puddings

**see next page for selections*

Northwest Breakfast Quesadillas

chorizo quesadillas, vegetarian breakfast quesadillas, salsa bar, chili and cumin roasted breakfast potatoes, fruit platter with honey yogurt dip, breakfast buñuelos with cinnamon sugar

OLYMPIC DAILY BUFFET BREAKFAST

Each breakfast buffet includes: coffee, tea, decaf, apple juice, and orange juice, seasonal whole fruit and assorted mini jars of fruit cocktail, and a steel-cut oatmeal bar with assorted toppings

**Select a different day's menu for +7 per guest.*

MONDAY & SATURDAY

BAKERY

Blueberry Streusel Muffins (veg)

Orange Poppy Seed & Chocolate Chip Breakfast Bread (veg)

Apricot Jam & Raspberry Preserves (gf, v)

House Gluten Free Petit Muffin (veg, gf)

BAGEL STATION

Plain & Cinnamon Raisin Bagels with assorted cream cheeses

SIGNATURE BREAKFAST COCOTTES

Corned Beef Hash cage-free baked egg, mustard velouté

MINI JARS

Seasonal Strawberry Chia Pudding macerated strawberries (gf, v)

Honey Yogurt Parfait seasonal berries, house-made granola with nuts (veg)

THURSDAY

BAKERY

Apple Muffins (veg)

Donuts (veg)

Apricot Jam & Raspberry Preserves (gf, v)

House Gluten Free Petit Muffin (veg, gf)

BAGEL STATION

Plain & Onion Bagels with assorted cream cheeses

SIGNATURE BREAKFAST COCOTTES

Shakshuka cage-free baked egg, tomato pepper sauce

MINI JARS

Breakfast Rice Pudding blueberries, puffed rice (gf, v)

Honey Yogurt Parfait seasonal berries, house-made granola with nuts (veg)

TUESDAY

BAKERY

Cream Cheese Danish (veg)

Cinnamon Roll (veg)

Apricot Jam & Raspberry Preserves (gf, v)

House Gluten Free Petit Muffin (veg, gf)

BAGEL STATION

Plain & Blueberry Bagels with assorted cream cheeses

SIGNATURE BREAKFAST COCOTTES

Pork Chilaquiles cage-free baked egg, red chili sauce (gf)

MINI JARS

Coconut Tapioca mango puree, toasted coconut (gf, v)

Honey Yogurt Parfait tropical fruits and chocolate granola (veg)

FRIDAY & SUNDAY

BAKERY

Blueberry Cinnamon Streusel Danish (veg)

Lemon Coffee Cake (veg)

Apricot Jam & Raspberry Preserves (gf, v)

House Gluten Free Petit Muffin (veg, gf)

BAGEL STATION

Plain & Sesame Seed Bagels with assorted cream cheeses

SIGNATURE BREAKFAST COCOTTES

Spanish Torta cage-free baked eggs, roast onions, skagit valley potatoes, chorizo sausage (gf)

MINI JARS

PB&J Chia Cup chocolate granola (gf, v)

Overnight Oats apples, grapes, toasted nuts (veg)

WEDNESDAY

BAKERY

Almond Danish (veg)

Croissant (veg)

Apricot Jam & Raspberry Preserves (gf, v)

House Gluten Free Petit Muffin (veg, gf)

BAGEL STATION

Plain & Poppy Seed Bagels with assorted cream cheeses

SIGNATURE BREAKFAST COCOTTES

Vegetable Hash cage-free eggs, picante sauce (veg, gf)

MINI JARS

Golden Milk Breakfast Chia chocolate coconut cream (gf, v)

Mixed Berry Overnight Oats fresh macerated berries (veg)



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Consuming raw or undercooked meat, seafood, shellfish or eggs may increase the risk of foodborne illness.

ADD ONS BREAKFAST

Minimum of three dozen per item. Must be added to existing breakfast buffet. Priced per dozen.

Assorted House Bakery Basket

breakfast breads & danishes with seasonal preserves (veg)

Mini Breakfast Quiche

- lorraine - bacon, swiss, caramelized onions
- vegetarian - baby spinach, gruyere, leeks (veg)

Breakfast Sandwich Halves

- applewood smoked bacon, swiss cheese, cage-free egg, garlic aioli, rosemary focaccia
- sausage, smoked provolone, cage-free egg, basil aioli, ciabatta
- lox, dill cream cheese, tomato, garlic aioli, bagel
- tillamook cheddar, tomato, avocado, cage-free egg, basil aioli, croissant (veg)

Southwest Breakfast Burrito

pork chorizo, roasted onions and peppers, cage-free eggs, jack & cotija cheese, seasoned potatoes, salsa, and sour cream

Pecan Brioche French Toast Gratin

rustic breakfast french toast pudding, breakfast syrup (veg)

Fresh Fruit Smoothie Carafe (veg)

Sliced Fresh Fruit

seasonal melons, pineapple and berries with honey yogurt (veg)

Oatmeal Bar

steel-cut oats, brown sugar, golden raisins, pecans, toasted coconut, dried fruit, cinnamon sugar, whole milk, almond milk

Northwest Biscuit Bar

buttermilk biscuits, seasonal preserves, whipped honey butter, sausage breakfast gravy, vegetarian mushroom gravy, assorted hot sauces

Crêpe Bar

french-style sweet & savory crêpes served with whipped cream, strawberries, nutella, toasted nuts, raspberry jam, ham, cheese, cream cheese



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PLATED LUNCH

Each plated lunch includes coffee, tea, iced tea, lemonade, bakery rolls with sweet cream butter.
Priced per guest.

SALADS

Select one.

- Mixed Greens** julienned vegetables, cherry tomatoes, balsamic dressing (gf, v)
- Caesar** shaved parmesan, focaccia croutons (veg)
- Baby Frisee** mustard vinaigrette, chopped egg, fingerling potatoes, nicoise olives (df, gf)

ENTREES

Select up to two. If selecting multiple entrees, the highest priced entree will apply. Served with chef's choice starch and seasonal vegetables.

- Seared Northwest Chicken Breast** lemon caper sauce (gf)
- Grilled Beef Medallions Au Poivre** green peppercorn grain mustard veal reduction
- Wild Sockeye Salmon** saffron butter sauce, blistered cherry tomatoes
- Vegan Quinoa Cake** foraged mushrooms, caramelized leeks, saffron bechamel (v)

DESSERT

Select one.

- Coconut Panna Cotta** pineapple and kiwi compote, toasted coconut (gf, v)
- Spice Cake** vanilla bean cream, run apple raisin compote, sugar cookie crumble (veg)
- Chocolate Crunch French Feuillentine** hazelnut praline, chocolate mousse tart (veg)
- New York Cheesecake Slice** raspberries, white chocolate sauce (veg)



PLATED LUNCH

Each plated lunch includes coffee, tea, iced tea, lemonade, bakery rolls with sweet cream butter.
Priced per guest.

ENTREE SALADS

Select two salads. One protein option per salad selection.

Hearts of Romaine Caesar parmesan cheese, tomato bruschetta, with choice of

- lemon herb grilled chicken OR
- northwest grilled wild salmon OR
- vegan roast balsamic and garlic portobello mushroom

Heirloom Tomatoes (gf), with choice

- mozzarella cheese, baby little gem lettuce, shaved garden vegetables, grilled chicken OR
- balsamic glaze, burrata, little baby gem lettuce, shaved garden vegetables (veg) OR
- balsamic glaze, vegan roast balsamic and garlic portobello mushroom, little baby gem lettuce, shaved garden vegetables (v)

Pacific Rim Rice Noodles (df, gf) rice noodles, green papaya, shredded carrots and peppers, celery, green onions, napa cabbage, thai basil, lime, garlic nuoc cham, with choice of

- thai beef shoulder nam tok OR
- poached jumbo shrimp, chili, lime, basil OR
- fried salt and pepper tofu with chili paste and thai basil (v)

DESSERT

Select one.

Coconut Panna Cotta pineapple and kiwi compote, toasted coconut (gf, v)

Spice Cake vanilla bean cream, run apple raisin compote, sugar cookie crumble (veg)

Chocolate Crunch French Feuillantine hazelnut praline, chocolate mousse tart (veg)

New York Cheesecake Slice raspberries, white chocolate sauce (veg)



HOT BUFFET LUNCH

Each buffet lunch includes: coffee, tea, iced tea, and lemonade. Minimum of 25 guests.

MONDAY | NORTHWEST

SALADS

Kale & Quinoa Salad chopped almonds, garbanzo beans, broccoli, lemon vinaigrette, feta (veg, gf)

Three Sisters Salad roast squash, corn, beans, arugula, apple cider vinaigrette (gf, v)

ENTREES

Seared Northwest Chicken wenatchee apple chutney, apple cider thyme reduction (gf)

Seared Wild Sockeye Salmon beet beurre rouge, pickled beets and shallots (gf)

Gemelli Pasta roast local parsnips, hazelnut pesto, basil, parmesan

ACCOMPANIMENTS

Skagit Valley Roast Baby Potatoes with fine herbs (gf, v)

Garlic Roasted Haricot Verts & Organic Rainbow Carrots (gf, v)

Bakery Bread butter and sea salt

SOUP

Local Celery Root Cream (veg)

DESSERT

Peach Crisp vanilla bourbon whipped cream

TUESDAY | TEXMEX

SALADS

Cabbage Jicama Slaw red onion, mango, cilantro lime dressing (gf, v)

Chipotle Caesar crispy corn tortilla, queso fresco (veg, gf)

ENTREES

Red Snapper stewed tomatoes, olives and peppers (df, gf)

Grilled Skirt Steak cumin, chili, lime (df, gf)

ACCOMPANIMENTS

Verde Rice (v, gf) & **Oaxaca Black Beans** (gf, v)

Corn (v, gf) & **Flour Tortillas** (gf, v)

Salsa Station pico de gallo, salsa roja, salsa verde, sour cream, cotija cheese

SOUP

Vegan Posole Verde hominy, mushrooms, white beans (gf, v)

DESSERT

Churros with chocolate sauce & berry coulis

WEDNESDAY | FRENCH

SALADS

Lyonnais chopped egg, bacon, bread croutons, red wine dijon vinaigrette, baby frisee (df)

Roast Beet herb goat cheese, arugula, white balsamic gastrique (veg, gf)

ENTREES

Coq au Vin (df)

Poached Steelhead dill bechamel

Vegan White Bean Cassoulet roast fennel, baby carrots, wilted greens (gf, v)

ACCOMPANIMENTS

Butter Noodles with fine herbs (veg)

Haricot Verts roast pearl onions (gf, v)

SOUP

Vegan Lentil Soup (gf, v)

DESSERT

French Apple Tartlet with almond filling

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HOT BUFFET LUNCH

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THURSDAY | ITALIAN

SALADS

Escarole roast red bell peppers, chickpeas, parmesan, balsamic vinaigrette (gf)

Caprese cherry and grape tomatoes, pesto dressing, organic greens, mozzarella (veg, gf)

ENTREES

Seared Pork Tenderloin Mignon marsala roast garlic caper reduction (gf)

Oregon Dover Sole pesto, lemon cream sauce (gf)

Polenta Neapolitan roma tomato, basil, mozzarella (veg, gf)

ACCOMPANIMENTS

Toasted Orzo Sofrito with lemon (df, dg)

Roast Baby Turnips white balsamic, garlic, tomato, and pepperonata (gf, v)

Bakery Bread butter and sea salt

SOUP

Vegetarian Italian Wedding Soup acini de pepe pasta, escarole, vegetarian dumplings (veg, gf)

DESSERT

Tiramisu

FRIDAY | SPAIN

SALADS

Espinacas spinach, shaved manchego, marinated olives, roast piquillo vinaigrette (gf)

Pipirrana spanish pepper, cucumber, tomato, lemon, olive oil, sea salt (gf, v)

ENTREES

Albondigas spanish beef meatballs, tomato and vegetable sauce (gf)

Sauteed Garlic Shrimp white wine sauce (gf)

ACCOMPANIMENTS

Veggie Paella sofrito spiced rice, seasonal vegetables, olives, piquillo (gf, v)

Espinacas con Garbanzo braised garbanzo beans with spinach (gf, v)

SOUP

Spanish Tomato and Saffron Cream Soup (veg, gf)

DESSERT

Spanish Style Vanilla Bean Flan with caramel (gf)



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HOT BUFFET LUNCH

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SATURDAY | CREOLE

SALADS

Big Easy Wedge Salad cucumber, onion, peppers, cherry tomatoes, basil, croutons, iceberg, pepper vinaigrette (v)

Creole BLT smoked bacon, romaine, cherry tomatoes, chili buttermilk dressing (gf)

ENTREES

Blackened Red Snapper spicy remoulade sauce (df)

Southern Jambalaya northwest chicken, house andouille, shrimp (df, gf)

Rotini Pasta pepper, onions, button mushrooms, paprika cream, pecorino (veg)

ACCOMPANIMENTS

BBQ Baked Beans molasses, white balsamic gastrique (v, gf)
Roast Sweet Potatoes toasted pecans (gf, v)

SOUP

Vegetarian "Maque Choux" New Orleans
Corn Chowder (veg, gf)

DESSERT

Café du Monde Style Beignet

SATURDAY | ASIAN FUSION

SALADS

Crispy Wonton snap peas, bean sprouts, shiitake mushrooms, shaved carrots, chili, orange miso vinaigrette (v)

Cucumber Napa Cabbage Slaw green papaya, thai basil, sweet ginger vinaigrette, mint (gf, v)

ENTREES

Kalbi Style Grilled Beef Short Ribs sweet soy glaze, toasted sesame seeds (df, gf)

Seared Thai Pacific Shrimp ginger, lemongrass, garlic, basil, lime, sweet hot sauce (df, gf)

Braised Tofu Dubu Jorim korean red chili, sesame, garlic, green onions (gf, v)

ACCOMPANIMENTS

Steamed Jasmine Rice (gf, v)

Chinese Stir Fry cabbage, carrots, shiitake mushrooms, bean curd (gf, v)

SOUP

Tom Kha Gai thai coconut soup (gf, v)

DESSERT

Vietnamese Cream Puffs



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SALAD & SANDWICH BUFFET

Each buffet lunch includes: coffee, tea, iced tea, lemonade, assorted freshly baked cookies & brownies
Minimum of 25 guests

BUILD YOUR OWN SANDWICH BAR

Mixed Green Salad (gf, v)
Red, White & Blue Potato Salad blue cheese dressing (veg, gf)
Smoked Salmon and Northwest Kale Caesar Salad (gf)
Grand Central Bakery Breads (veg)
Smoked Turkey, Roast Beef, Carver Ham (df, gf)
Cheddar, Provolone (veg, gf)
Roasted Vegetables (gf, v)
Assorted Accompaniments lettuce, vine ripe tomato, red onion, pickles, roasted red bell pepper hummus, mayo, mustards

HEALTHY CHOICES SALAD BAR

Assorted Mixed Greens, Kale, Arugula (gf, v)
Grilled Northwest Garlic & Herb Chicken (df, gf)
Salt & Pepper Fried Tofu (gf, v)
Salad Accompaniments cucumbers, cherry tomatoes, chick peas, mixed julienned vegetables, chopped eggs, dried cranberries, toasted nuts, sunflower seeds, marinated olives, ciligini mozzarella
Assorted Dressings
Bakery Rolls sweet cream butter

SOUPS, SALADS, AND SANDWICHES

Mixed Green Salad shaved vegetables and balsamic vinaigrette (gf, v)
Kale Salad italian dressing, parmesan, toasted bread crumbs (veg)
Tomato Bisque roast garlic and basil (veg, gf)
Smoked Chicken & Artichoke Sandwich provolone, focaccia
Beecher's Grilled Cheese grand central como bread, spicy tomato jam (veg)
Turkey & Dill Havarti raisin olive tapenade, grand central potato bun



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BREAK PACKAGES

Priced per guest.

MORNING BREAK PACKAGES

Magnolia breakfast breads, house preserves, whole fruit, hard-boiled eggs

Fremont house-made granola, honey yogurt, vegan coconut yogurt, fresh berries, spiced fruit compote, shredded coconut, assorted dried fruit, toasted almonds, toasted pecans

Queen Anne artisanal baked goods, mini greek yogurt fruit smoothies, sliced fresh fruit, local cheeses

AFTERNOON BREAK PACKAGES

Grab and Go Poke Station

ahi tuna, wild salmon, and watermelon-beet served with seasoned sushi rice, avocado salad, wakame seaweed salad, furikake, steamed edamame pods with toasted garlic

When in Spain, Tapas!

goat cheese bacon-wrapped dates, paprika garlic shrimp with grilled lemon and crispy bread, manchego sheep cheese, membrillo quince spread, assorted olives in oil, trempó spanish vegetable salad

Falafel

house chickpea falafel, hummus with tahini and lemon, butternut squash and harissa hummus, lemon and cumin spiced charred cauliflower, garlic yogurt, pita chips

Night in Morocco

lamb kofta, spiced chicken kebab, chermola vegetable skewers, couscous tabouleh, harissa sauce, preserved lemon yogurt, crispy flatbread

French Provencal

rustic country pâté, cornichons, pearl onions, grain mustard, fresh baguette cheese trio - rogue creamery smokey blue, brie, cascadia cloud cap tomme, fig jam, roasted grapes, lavash, vegetable puff pastry onion tart, goat cheese, tomato vierge

Creole Big Easy

muffaletta sliders, ham, capicola, salami, provolone, roasted garlic aioli, olive tapenade bell harbor blue corn hush puppy, southern pepper jam smoked andouille sausage en croute, grain mustard black eyed peas, pimento, rainbow chard

Olympic

mushroom and leek tartlet, goat cheese, pinot noir aioli, pickled bunapi mushroom marinated white cheddar herbed cheese curds hazelnut chocolate palmiers fried washington petit oyster, horseradish cocktail, pepper remoulade

Crostini Bar

local breads and croccantini, assorted tapenades, goat cheese crumbles, local salumi meats

Northwest Poutine Bar

classic & sweet potato tots, pike place ale cheese sauce, wild mushroom gravy, caramelized walla walla sweet onions, crispy bacon, herb cheese curds, mama lil's peppers, sliced green onions

Dim Sum

vegetable spring rolls with sweet chili, steamed pork - siu mei, vegetable potsticker with tamari dipping sauce, char siu pork tenderloin, plum bbq sauce

A LA CARTE BREAK ITEMS

Each per person item is served for one hour. Minimum of 25 guests. Minimum of 3 dozen per item.

PRICED PER GUEST

Build Your Own Trail Mix Bar

assorted nuts, pretzels, sunflower seeds, dried fruit, dried coconut, M&Ms

Fresh Fruit Smoothie Carafe

blueberry acai & banana pineapple ginger

Popcorn Bar

assorted savory salts, assorted candies

House Kettle Chips & Dips

garlic & herb dip, sundried tomato cream cheese, cheddar bacon & scallion

Little Street Quesadillas

vegetables, beans, cheese, cumin crema, house salsa

Mediterranean Pita Chips

traditional hummus, roasted red pepper hummus, baba ganoush

Pretzel Bites

stone ground mustard, honey dijon mustard

Crudite Cups with Hummus

market baby vegetables, cherry tomato, radishes

PRICED PER DOZEN

Assorted House-Made Cookies

Espresso Brownies & Blondies

Tea Break

pistachio pinwheels, mini scones with devonshire cream, pâte à choux cream puffs

Assorted Biscotti

house chocolate and white chocolate pistachio biscotti

Dessert Nosh Trio

chocolate bark with nuts, macarons, truffles

Mini Root Beer Floats

premium root beer, vanilla bean ice cream



BREAK BEVERAGES

BY THE GALLON

Minimum 3 gallons per item. Priced per gallon.

Orange Juice
Rosemary Lemonade
Berry Punch
Ginger Pineapple Punch
Sparkling Cranberry Mint Punch
Hot Chocolate
Hot Spiced Apple Cider
Iced Tea
Coffee, Decaf, Hot Tea

BEVERAGE PACKAGES

Priced per guest.

All Day Beverage Package up to 8 hours

Coffee, Tea
Coffee, Tea, Soft Drinks

Half Day Beverage Package up to 4 hours

Coffee, Tea
Coffee, Tea, Soft Drinks

One Hour Beverage Package

Coffee, Tea
Coffee, Tea, Soft Drinks

A LA CARTE BEVERAGES

Soft Drinks
Dasani Bottled Water
San Pellegrino Sparkling Water



RECEPTION HORS D'OEUVRES

Priced per dozen.

COLD HORS D'OEUVRES

Pacific Rim Rice Paper Roll ginger Vietnamese nuoc cham sauce (gf, v)

Vegan Baked Mozzarella Ratatouille herb polenta cake (gf, v)

Prosciutto Ham Crostini apricot jam, whipped goat cheese

Assorted Bruschetta Trio sundried tomato, cannellini bean spread, olive tapenade (v)

Caprese Skewer tomato, mozzarella, fresh basil, balsamic gastrique (veg, gf)

French Gougere boursin, summer pepper chutney, crème fraîche (veg)

Beef Carpaccio Crostini onion jam, horseradish cream cheese

Smoked Salmon Rosettes cucumber salsa, chipotle creme fraiche

Jumbo Pacific White Cocktail Shrimp wasabi-horseradish cocktail sauce (df, gf)

Wasabi Pea Crusted Ahi Tuna miso aioli, pickled shallot, fried wonton

Local Petit Oyster on Half Shell yuzu gelée, cucumber mignonette (df, gf)

Hot Smoked Salmon Fingers honey bourbon glaze, lemon aioli (df, gf)

Smoked Penn Cove Mussels bacon vinaigrette, tomato jam (gf)

HOT HORS D'OEUVRES

Vegan Crispy Spring Rolls sweet chili sauce (v) 49

Vegan Stuffed Cremini Mushroom spinach, artichoke (gf, v)

Spanakopita: feta, spinach (veg)

Butternut Squash Arancini parmesan, ricotta, sage (veg)

Baked Baby Red Potato brie, crème fraîche, chives (veg)

Goat Cheese Stuffed Bacon Wrapped Dates (gf)

Beef Satay Chimichurri garlic, lime, cilantro (df, gf)

Chicken & Waffle Satay maple sweet chili glaze

Seared Scallop prosciutto, sage, cracked black pepper (gf)

Crispy Coconut Shrimp ginger orange glaze

Bacon Wrapped Crab Stuffed Jumbo Prawns

Beef Wellington Bites mushroom duxelles, puff pastry

Mushroom & Leek Tart goat cheese, pickled bunapi, pinot noir aioli (veg)

Ham & Cheese Croquettes lemon paprika aioli

Blue Corn Hush Puppy: cheddar, pepper jam (veg)

Smoked Duck pickled fennel, cassava root, orange fromage blanc (gf)

Braised Pork Cheek crispy rice cake, pickled watermelon rind, miso aioli (df, gf)



RECEPTION STATIONS

Priced per person. Minimum of 25 guests.

SLIDER STATION

Bell Harbor Deluxe Beef Sliders American cheese, special sauce

Salish Sea Salmon basil aioli

Vegan Falafel pita bread, pepper hummus

Beecher's Mac and Cheese

SALAD STATION

Select three.

Herbed Mixed Greens charred rainbow carrots, pickled shaved fennel and radishes, yuzu vinaigrette

Baby Kale Salad aged pecorino, cracked toasted pepitas, creamy lemon herb vinaigrette

Roast Washington Butternut Squash herb agrodolce, rainbow chard, toasted pecans

Baby Spinach poached Washington apples, toasted hazelnuts, goat cheese

Roast Fennel & Wenatchee Bosc Pear gorgonzola dressing, local chard

CROSTINI BAR

local breads, croccantini, assorted tapenades, roasted red pepper, olive, artichoke pesto, marinated ciligini mozzarella, lemon ricotta, crumbled goat cheese, local salumi meats

NORTHWEST POUTINE BAR

classic and sweet potato tots, pike place ale cheese sauce, wild mushroom gravy, caramelized walla walla sweet onions, crispy bacon, herbed cheese curds, mama lil's peppers, sliced green onions

FALAFEL BAR

house chickpea falafel, hummus with tahini and lemon, roast butternut squash and harissa hummus, charred lemon and cumin spiced cauliflower, garlic yogurt, pita chips

WHEN IN SPAIN, TAPAS

goat cheese bacon wrapped dates, paprika garlic shrimp with grilled lemon and crispy bread, manchego sheep cheese, membrillo quince paste, assorted olives in oil, trempó spanish vegetable salad



GRAB AND GO POKE STATION

ahi tuna, wild salmon, and watermelon-beet served with seasoned sushi rice, avocado salad, wakame seaweed salad, furikake, steamed edamame pods with toasted garlic

NIGHT IN MOROCCO

lamb kofta, spiced chicken kebab, chermoula vegetable skewers, couscous tabouleh, harissa sauce, preserved lemon yogurt, crispy flatbread

FRENCH PROVENCAL

rustic country pate, cornichons, pearl onions, grain mustard, fresh baguette cheese trio - rogue creamery smokey blue, brie, cascadia cloud cap tomme, fig jam, roasted grapes, lavash, vegetable puff pastry onion tart, goat cheese, tomato vierge

CREOLE BIG EASY

muffaletta sliders, ham, capicola, salami, provolone, roasted garlic aioli, olive tapenade bell harbor blue corn hush puppy, southern pepper jam smoked andouille sausage en croute, grain mustard black eyed peas, pimento, rainbow chard

OLYMPIC

mushroom and leek tartlet, goat cheese, pinot noir aioli, pickled bunapi mushroom marinated white cheddar herbed cheese curds, hazelnut chocolate palmiers, fried washington petit oyster, horseradish cocktail, pepper remoulade

DIM SUM

vegetable spring rolls with sweet chili, steamed pork - siu mei, vegetable potsticker with tamari dipping sauce, char siu pork tenderloin, plum bbq sauce

RECEPTION DISPLAYS

Priced per guest. Minimum of 25 guests.

ELLIOTT BAY SEAFOOD

smoked salmon, steamed clams, oysters on the half shell, jumbo prawns, smoked chilled penn cove mussels, calamari salad, toasted baguette

MEDITERRANEAN SALUMI ANTIPASTO

cured meats, artisanal cheeses, pickled vegetables, spreads, tapenades, rustic breads, croccantini

SMOKED SALMON

herbed cream cheese, pickled onions, chopped egg, toasted bread, croccantini

NORTHWEST LOCAL CHEESE

fig jam, toasted nuts, moustarda, rustic bread, croccantini

VEGAN NOSH

seasonal roasted and crudite vegetables, tapenades, hummus, toasted baguette, croccantini

VEGETABLE CRUDITE

seasonal vegetables, creamy herb dip

SLICED FRESH FRUIT

RECEPTION CARVING STATIONS

Priced per guest. Includes chef attendant. Minimum of 25 guests.

PRIME RIB

rolls horseradish sauce & au jus

CEDAR PLANK ROASTED SALMON

soy ginger glaze

GARLIC ROSEMARY ROASTED SALMON CREEK PORK LOIN

NORTHWEST BEEF BRISKET



Prices for food, beverage, room rental, and audio-visual equipment services are subject to a 24% service charge and Washington State Sales Tax. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase the risk of foodborne illness.



RECEPTION DESSERT

DESSERT BARS

Priced per guest.

Build Your Own S'mores Bar

DESSERT DISPLAYS

Priced per dozen. Minimum of three dozen per item.

S'mores Bites chocolate mousse, graham cracker tart shell, toasted meringue

Lemon Posset creamy english lemon custard (gf)

Mini Fruit Empanadas handmade golden pie turnovers, seasonal fruits

Salted Caramel Brownie Bites house brownie squares, sweet and salty caramel swirls

Peanut Butter Chocolate Squares smooth peanut butter bar, chocolate ganache topping

Cookies walnut tea cookies, shortbread cookies, macarons

Trio of Dessert Noshes chocolate bark with nuts, macarons, and truffles

PLATED DINNER

Each plated dinner includes coffee & tea, bakery rolls with sweet cream butter, seasonal vegetable & starch. Priced per entree. If selecting multiple entrees, the highest priced entree will apply.

SALADS

Select one.

Herbed Mixed Greens charred rainbow carrots, pickled shaved fennel and radishes, yuzu vinaigrette (gf, v)

Baby Kale Caesar shaved parmesan, rosemary sea salt croutons (veg)

Roasted Root Vegetables mixed endive lettuce, burrata, basil vinaigrette (veg, gf)

Baby Spinach poached washington apples, crumbled goat cheese, port wine vinaigrette (veg, gf)

ENTREES

Select up to three.

Vegan Eggplant Roulade vegan field roast italian sausage, vegan mozzarella, fire-roasted tomato sauce (v)

Vegan Roasted Petit Acorn Squash quinoa, brussels sprouts, roasted mushrooms, wilted kale (gf, v)

Vegan Quinoa Cake roasted king oyster mushrooms, spicy tomato jam, sunflower seed pesto (gf, v)

Herb Roasted Chicken Breast sage chicken jus, chanterelle bread pudding

Cedar Plank Roasted Salmon white truffle sunchoke puree, sauteed mushrooms (gf)

Oven Roasted Wild Northwest Salmon castelvetro olive pepper tapenade, cyrus farms saffron sauce (gf)

Wild Alaskan Halibut cognac dungeness crab bisque, blistered tri color cherry tomatoes, basil (gf)

Seared Flat Iron Steak cippolini onion jam, green peppercorn sauce (gf)

Braised Beef Short Rib cassia star anise, sherry, butternut squash chutney (df, gf)

Herb Roasted Filet Mignon mushroom duxelle, red wine demi glace (df, gf)

Pistachio Crusted Lamb Chops vegetable beluga lentils, vermouth thyme reduction

DUET DINNERS

Black Cod miso glaze & lacquered pork belly steamed rice, mirin ginger beurre blanc

Caribbean Lobster Tail garlic lemon butter poched & beef tenderloin seasonal foraged mushroom sauce

Beef Short Rib marsala reduction & seared jumbo scallop creamed leeks, bacon

DESSERTS

Select one.

Red Velvet Cake rich cream cheese filling (gf)

Raspberry Mound velvety mousse, raspberries, chocolate

Lava Cake rich chocolate center, seasonal berries

Dulce de Leche caramel cremeaux tart, caramel crumble

Lemon Meringue sweet tartlet, lemon curd, toasted meringe, berry salad

Coconut Panna Cotta pineapple and kiwi compote, toasted coconut (df, gf)



BUFFET DINNER

Each buffet dinner includes coffee & tea, bakery rolls with sweet cream butter. Minimum of 25 guests.

SALADS

Select two.

Herbed Mixed Greens charred rainbow carrots, pickled shaved fennel and radishes, yuzu vinaigrette (gf, v)

Baby Kale Salad aged pecorino, cracked toasted pepitas, creamy lemon herb vinaigrette (veg, gf)

Roasted Washington Butternut Squash herb agrodolce, rainbow chard, toasted pecans (gf, v)

Baby Spinach poached washington apples, toasted hazelnuts, goat cheese (veg, gf)

Roast Fennel & Wenatchee Bosc Pear local chard, gorgonzola dressing (veg, gf)

ENTREES

Select two.

Roasted Herb Chicken savory chicken jus, preserved lemons, rosemary bacon jam (df, gf)

Grilled Beef Medallions seared washington mushrooms, burgundy demi-glace (df, gf)

Chili & Garlic Grilled Flat Iron Steak roast peppers and onions, piri piri sauce, fried plantains (df, gf)

Cedar Plank Roasted Salmon white truffle sunchoke puree, fried cassava root (df, gf)

Pork Tenderloin Mignons calvados reduction, washington spicy apple chutney (df, gf), washington spicy apple chutney (df, gf)

Vegetarian Potato Gnocchi celery root, roasted mushrooms, truffle butter, parmesan cheese (veg)

Vegan Vegetable Phyllo Pie spinach, roasted mushrooms, butternut squash, harissa (v)

ADD A CHEF ATTENDED STATION

Priced per guest.

Prime Rib rolls, horseradish sauce & au jus

Cedar Plank Roasted Salmon soy ginger glaze

Garlic & Rosemary Roasted Salmon Creek Pork Loin

Smoked Northwest Beef Brisket

SIDES

Select two.

Garlic Mashed Yukon Gold Potatoes (veg, gf)

Herb Roasted Fingerling Potatoes (gf, v)

Rice Pilaf matignon vegetables, fine herbs (gf, v)

Mushroom Farrotto creamed ancient grain "risotto," roasted washington mushrooms, parmesan cheese (veg)

Washington Harvest Root Vegetables carrots, rutabagas, turnips, golden beets, parsnips (gf, v)

Roasted Rainbow Cauliflower lemon spanish paprika yogurt, toasted bread crumbs (veg)

Roasted Brussels Sprouts maple balsamic glaze (gf, v)

DESSERT MEDLEY

Select three.

S'mores Bites chocolate mousse, graham cracker tart shell, toasted meringue

Lemon Posset creamy english lemon custard (veg, gf)

Mini Fruit Empanadas handmade golden pie turnovers, seasonal fruits

Salted Caramel Brownie Bites house brownie squares, sweet and salty caramel swirls

Peanut Butter Chocolate Squares creamy peanut butter bar, chocolate ganache

Cookies walnut tea cookies, shortbread cookies, macarons

Trio of Dessert Noshes chocolate bark with nuts, french macarons, truffles



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BAR SELECTIONS

Bartender services required, 75 per hour per bartender, two-hour minimum. Prices listed are host/no-host. Hosted prices are subject to mandatory service charge & tax and may be purchased with cash or credit card. No-host bar minimums apply.

HOST/NO-HOST BY GLASS

House Beer Selection	Assorted Juices
House Red & White Wine	Soft Drinks
House Spirits	

UPGRADED LIQUORS

Premium Spirits

Tito's Vodka
Bombay Dry Gin
Captain Morgan's White Rum
Bulleit Bourbon
Crown Royal Whiskey
Chivas Regal Scotch
Sparkle Donkey Tequila

Signature Spirits

Aloo Vodka
Oola Gin
Oola Waitsburg Bourbon
Woodinville Rye
3 Howls Rum
Cazadores Tequila
Westland Single Malt

SIGNATURE COCKTAILS

Pricing Varies Depending on selection.

Craving a custom cocktail? Let our team create a one-of-a-kind cocktail for you and your guests.

Inquire with your sales or event manager for details.



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BAR PACKAGES

Five hours of bar service. Priced per guest. Bartender labor included. Prices are subject to mandatory service charge & tax.

BAR PACKAGES

House Wine, Sparkling Wine, Beer and Non-Alcoholic Beverages

House Wine, Sparkling Wine, Beer, House Cocktails and Non-Alcoholic Beverages

House Wine, Sparkling Wine, Beer, Premium Cocktail and Non-Alcoholic Beverages

House Wine, Sparkling Wine, Beer, Top Shelf Cocktails and Non-Alcoholic Beverages

Under 21 Beverage Package

Beverage Packages do not include doubles, shots, or martinis. Beverages also available on consumption.

SIZE GUIDE

1-150 Guests: 1 Bar

151 - 225 Guests: 2 Bars

226 - 300 Guests: 3 Bars

UPGRADES

Specialty Cocktails

Tablesides Wine Service

Additional Hour of Service

Sparkling Wine and Cider Toast

Additional Bartender

Wine may be upgraded; please consult with your Event Manager for options and pricing.



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UPGRADED WINES

RED

host glass / no-host glass / bottle

Sagelands Cabernet Sauvignon

Pendulum Red Blend

Erath Resplendent Pinot Noir

Intrinsic Cabernet Sauvignon

WHITE

host glass / no-host glass / bottle

Sagelands Chardonnay

Sagelands Pinot Gris

Canoe Ridge Expedition Rose

Nine Hats Pinot Gris

Dry Creek Fume Blanc

SPARKLING

host glass / no-host glass / bottle

Treveri Cellars "Bell Harbor" Brut

Domaine Ste Michelle Brut

Domaine Ste Michelle Brut Rose



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CMP & EMP BREAKFAST BUFFET

Each breakfast buffet includes: coffee, tea, decaf, apple juice, and orange juice, seasonal whole fruit and assorted mini jars of fruit cocktail, and a steel cut oatmeal bar with assorted toppings

MONDAY & SATURDAY

BAKERY

Blueberry Streusel Muffins (veg)

Orange Poppy Seed & Chocolate Chip Breakfast Bread (veg)

Apricot Jam & Raspberry Preserves (gf, v)

House Gluten Free Petit Muffin (veg, gf)

BAGEL STATION

Plain & Cinnamon Raisin Bagels with assorted cream cheeses

SIGNATURE BREAKFAST COCOTTES

Corned Beef Hash cage-free baked egg, mustard velouté

MINI JARS

Seasonal Strawberry Chia Pudding macerated strawberries (gf, v)

Honey Yogurt Parfait seasonal berries, house-made granola with nuts (veg)

TUESDAY

BAKERY

Cream Cheese Danish (veg)

Cinnamon Roll (veg)

Apricot Jam & Raspberry Preserves (gf, v)

House Gluten Free Petit Muffin (veg, gf)

BAGEL STATION

Plain & Blueberry Bagels with assorted cream cheeses

SIGNATURE BREAKFAST COCOTTES

Pork Chilaquiles cage-free baked egg, red chili sauce (gf)

MINI JARS

Coconut Tapioca mango puree, toasted coconut (gf, v)

Honey Yogurt Parfait tropical fruits and chocolate granola (veg)

WEDNESDAY

BAKERY

Almond Danish (veg)

Croissant (veg)

Apricot Jam & Raspberry Preserves (gf, v)

House Gluten Free Petit Muffin (veg, gf)

BAGEL STATION

Plain & Poppy Seed Bagels with assorted cream cheeses

SIGNATURE BREAKFAST COCOTTES

Vegetable Hash cage-free eggs, picante sauce (veg, gf)

MINI JARS

Golden Milk Breakfast Chia chocolate coconut cream (gf, v)

Mixed Berry Overnight Oats fresh macerated berries (veg)

THURSDAY

BAKERY

Apple Muffins (veg)

Donuts (veg)

Apricot Jam & Raspberry Preserves (gf, v)

House Gluten Free Petit Muffin (veg, gf)

BAGEL STATION

Plain & Onion Bagels with assorted cream cheeses

SIGNATURE BREAKFAST COCOTTES

Shakshuka cage-free baked egg, tomato pepper sauce

MINI JARS

Breakfast Rice Pudding blueberries, puffed rice (gf, v)

Honey Yogurt Parfait seasonal berries, house-made granola with nuts (veg)

FRIDAY & SUNDAY

BAKERY

Blueberry Cinnamon Streusel Danish (veg)

Lemon Coffee Cake (veg)

Apricot Jam & Raspberry Preserves (gf, v)

House Gluten Free Petit Muffin (veg, gf)

BAGEL STATION

Plain & Sesame Seed Bagels with assorted cream cheeses

SIGNATURE BREAKFAST COCOTTES

Spanish Torta cage-free baked eggs, roast onions, skagit valley potatoes, chorizo sausage (gf)

MINI JARS

PB&J Chia Cup chocolate granola (gf, v)

Overnight Oats apples, grapes, toasted nuts (veg)

CMP & EMP LUNCH HOT BUFFET

Each buffet lunch includes: coffee, tea, iced tea, and lemonade. Minimum of 25 guests.

MONDAY | NORTHWEST

SALADS

Kale & Quinoa Salad chopped almonds, garbanzo beans, broccoli, lemon vinaigrette, feta (veg, gf)

Three Sisters Salad roast squash, corn, beans, arugula, apple cider vinaigrette (gf, v)

ENTREES

Seared Northwest Chicken wenatchee apple chutney, apple cider thyme reduction (gf)

Seared Wild Sockeye Salmon beet beurre rouge, pickled beets and shallots (gf)

Gemelli Pasta roast local parsnips, hazelnut pesto, basil, parmesan

ACCOMPANIMENTS

Skagit Valley Roast Baby Potatoes with fine herbs (gf, v)

Garlic Roasted Haricot Verts & Organic Rainbow Carrots (gf, v)

Bakery Bread butter and sea salt

SOUP

Local Celery Root Cream (veg)

DESSERT

Peach Crisp vanilla bourbon whipped cream

TUESDAY | TEXMEX

SALADS

Cabbage Jicama Slaw red onion, mango, cilantro lime dressing (gf, v)

Chipotle Caesar crispy corn tortilla, queso fresco (veg, gf)

ENTREES

Red Snapper stewed tomatoes, olives and peppers (df, gf)

Grilled Skirt Steak cumin, chili, lime (df, gf)

ACCOMPANIMENTS

Verde Rice (v, gf) & **Oaxaca Black Beans** (gf, v)

Corn (v, gf) & **Flour Tortillas** (gf, v)

Salsa Station pico de gallo, salsa roja, salsa verde, sour cream, cotija cheese

SOUP

Vegan Posole Verde hominy, mushrooms, white beans (gf, v)

DESSERT

Churros with chocolate sauce & berry coulis

WEDNESDAY | FRENCH

SALADS

Lyonnaise chopped egg, bacon, bread croutons, red wine dijon vinaigrette, baby frisee (df)

Roast Beet herb goat cheese, arugula, white balsamic gastrique (veg, gf)

ENTREES

Coq au Vin (df)

Poached Steelhead dill bechamel

Vegan White Bean Cassoulet roast fennel, baby carrots, wilted greens (gf, v)

ACCOMPANIMENTS

Butter Noodles with fine herbs (veg)

Haricot Verts roast pearl onions (gf, v)

SOUP

Vegan Lentil Soup (gf, v)

DESSERT

French Apple Tartlet with almond filling

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CMP & EMP LUNCH HOT BUFFET

Each buffet lunch includes: coffee, tea, iced tea, and lemonade. Minimum of 25 guests.

THURSDAY | ITALIAN

SALADS

Escarole roast red bell peppers, chickpeas, parmesan, balsamic vinaigrette (gf)

Caprese cherry and grape tomatoes, pesto dressing, organic greens, mozzarella (veg, gf)

ENTREES

Seared Pork Tenderloin Mignon marsala roast garlic caper reduction (gf)

Oregon Dover Sole pesto, lemon cream sauce (gf)

Polenta Neapolitan roma tomato, basil, mozzarella (veg, gf)

ACCOMPANIMENTS

Toasted Orzo Sofrito with lemon (df, gf)

Roast Baby Turnips white balsamic, garlic, tomato, and pepperonata (gf, v)

Bakery Bread butter and sea salt

SOUP

Vegetarian Italian Wedding Soup acini de pepe pasta, escarole, vegetarian dumplings (veg, gf)

DESSERT

Tiramisu

FRIDAY | SPAIN

SALADS

Espinacas spinach, shaved manchego, marinated olives, roast piquillo vinaigrette (gf)

Pipirrana spanish pepper, cucumber, tomato, lemon, olive oil, sea salt (gf, v)

ENTREES

Albondigas spanish beef meatballs, tomato and vegetable sauce (gf)

Sauteed Garlic Shrimp white wine sauce (gf)

ACCOMPANIMENTS

Veggie Paella sofrito spiced rice, seasonal vegetables, olives, piquillo (gf, v)

Espinacas con Garbanzo braised garbanzo beans with spinach (gf, v)

SOUP

Spanish Tomato and Saffron Cream Soup (veg, gf)

DESSERT

Spanish Style Vanilla Bean Flan with caramel (gf)



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CMP & EMP LUNCH HOT BUFFET

Each buffet lunch includes: coffee, tea, iced tea, and lemonade. Minimum of 25 guests.

SATURDAY | CREOLE

SALADS

Big Easy Wedge Salad cucumber, onion, peppers, cherry tomatoes, basil, croutons, iceberg, pepper vinaigrette (v)

Creole BLT smoked bacon, romaine, cherry tomatoes, chili buttermilk dressing (gf)

ENTREES

Blackened Red Snapper spicy remoulade sauce (df)

Southern Jambalaya northwest chicken, house andouille, shrimp (df, gf)

Rotini Pasta pepper, onions, button mushrooms, paprika cream, pecorino (veg)

ACCOMPANIMENTS

BBQ Baked Beans molasses, white balsamic gastrique (gf, v)

Roast Sweet Potatoes toasted pecans (gf, v)

SOUP

Vegetarian "Maque Choux" New Orleans

Corn Chowder (veg, gf)

DESSERT

Café du Monde Style Beignet

SATURDAY | ASIAN FUSION

SALADS

Crispy Wonton snap peas, bean sprouts, shiitake mushrooms, shaved carrots, chili, orange miso vinaigrette (v)

Cucumber Napa Cabbage Slaw green papaya, thai basil, sweet ginger vinaigrette, mint (gf, v)

ENTREES

Kalbi Style Grilled Beef Short Ribs sweet soy glaze, toasted sesame seeds (df, gf)

Seared Thai Pacific Shrimp ginger, lemongrass, garlic, basil, lime, sweet hot sauce (df, gf)

Braised Tofu Dubu Jorim korean red chili, sesame, garlic, green onions (gf, v)

ACCOMPANIMENTS

Steamed Jasmine Rice (gf, v)

Chinese Stir Fry cabbage, carrots, shiitake mushrooms, bean curd (gf, v)

SOUP

Tom Kha Gai thai coconut soup (gf, v)

DESSERT

Vietnamese Cream Puffs

CMP & EMP BREAK MENUS

AM BREAKS

MONDAY

- Sahale Nuts
- Clif Energy Bars
- Gluten-Free Shortbread Cookies
- Breakfast Pastries

TUESDAY

- Sahale Nuts
- Kind Bars
- Dolcetto Cookie Wafers
- Breakfast Pastries

WEDNESDAY

- Sahale Nuts
- Clif Energy Bars
- Gluten-Free Shortbread Cookies
- Breakfast Pastries

THURSDAY

- Sahale Nuts
- Kind Bars
- Dolcetto Cookie Wafers
- Breakfast Pastries

FRIDAY

- Sahale Nuts
- Clif Energy Bars
- Gluten-Free Shortbread Cookies
- Breakfast Pastries

SATURDAY

- Sahale Nuts
- Kind Bars
- Dolcetto Cookie Wafers
- Breakfast Pastries

SUNDAY

- Sahale Nuts
- Clif Energy Bars
- Gluten-Free Shortbread Cookies
- Breakfast Pastries

PM BREAKS

MONDAY

- Organic Butternut Squash Hummus with harissa toasted pita bread
- Espresso Brownie Bites
- Mini Yogurt Covered Pretzels
- Northwest Mountain Trail Mix
- Dried Apricots
- Chocolate-Covered Espresso Beans

TUESDAY

- Cilantro and Zucchini Spread with marinated black beans, tortilla chips
- Pecan Bites
- Spiced Trail Mix
- Banana Chips
- Dried Dates
- M&Ms

WEDNESDAY

- Vadouvan Curry Hummus with lavash
- House Baked Cookies
- Yogurt Covered Mini Pretzels
- Alpine Trail Mix
- Banana Chips
- M&Ms

THURSDAY

- Lemon Cannellini Bean Spread with toasted focaccia
- Biscotti
- Mountain Trail Mix
- Smoked Almonds
- Yogurt Covered Mini Pretzels
- Dried Dates

FRIDAY

- Spinach and Artichoke Hummus with grilled baguette
- Lemon Bars
- Dried Apricots
- Spiced Trail Mix
- Corn Nuts
- Chocolate-Covered Espresso Beans

SATURDAY

- Roast Sweet Potato Pepper Hummus with signature blue cornmeal hush puppy
- Pecan Bar
- Creole Trail Mix
- Dried Dates
- Skittles
- Chocolate Covered Almonds

SUNDAY

- Carrot Curry Hummus with sesame edamame beans, toasted wontons
- House-Baked Assorted Cookies
- Wasabi Peas
- Rice Cracker Snack Mix
- Dried Banana Chips
- Chocolate Covered Almonds

MEETING PACKAGES

Let us do the planning for you! Bell Harbor offers time-saving meeting packages for your convenience and budgeting ease. Whether you are looking for your next board meeting or an exclusive conference, our packages include all the meeting essentials, including venue rental, audiovisual equipment, and meals. Consult our sales department to choose the package that works best for your event.

COMPLETE MEETING PACKAGE (CMP)

The CMP has a minimum of 25 guests and includes:

- Dedicated general session meeting space with customized room sets, including a variety of meeting furniture and resources
- Audiovisual equipment for your general session includes: a built-in screen, LCD projection system, standing podium, wired microphone with house sound system, and one flipchart
- 20 mbps of wireless internet – additional bandwidth is available
- All day coffee, tea, and soft drinks
- Continental breakfast
- Chef's choice lunch buffet
- Morning refreshment break
- Afternoon refreshment break

EXECUTIVE MEETING PACKAGE (EMP)

The EMP includes:

- Exclusive access to Bell Harbor's third floor conference level, including the Bay Auditorium, Harbor, Sound, Cove, and Marina rooms, Pacific Board Room, four small breakouts, and 9,000 square feet of pre-function lobby space
 - Audiovisual equipment includes: a built-in screen, LCD projection system, standing podium, wired microphone with house sound system, and one flipchart in the Bay Auditorium, Harbor, Sound, Cove, Marina, and the Pacific Boardroom
 - 100 mbps wireless internet – additional bandwidth is available
 - Food and beverage for up to 250 guests
 - All day coffee, tea, and soft drinks
 - Continental breakfast
 - Chef's choice lunch buffet
 - Morning refreshment break
 - Afternoon refreshment break
-

STUDENT SOCIAL

Priced per guest.

PLATED DINNER

Dinner includes bakery rolls with sweet cream butter

Hearts of Romaine Caesar shaved parmesan,
rosemary sea salt croutons

Chicken Saltimbocca crispy pancetta, basil, smoked
provolone

Herb-Roasted Fingerling Potatoes

Seasonal Roasted Vegetables

Family Style Sweet Treats assortment of chocolate
dipped strawberries, house-baked cookies, brownies,
and blondies

BUFFET DINNER

Dinner includes bakery rolls with sweet cream butter

Hearts of Romaine Caesar shaved parmesan,
rosemary sea salt croutons

Penne Pasta marinara sauce

Bow Tie Pasta herbed chicken breast, creamy alfredo

Herb-Roasted Fingerling Potatoes

Seasonal Roasted Vegetables

Sweet Treats assortment of chocolate dipped
strawberries, house-baked cookies, brownies,
and blondies

DESSERT STATIONS

Please select one.

Candy Bar chocolate malt balls, peanut M&Ms, skittles, yogurt-covered pretzels

Coffee & Cookies coffee, hot chocolate, freshly baked cookies, french macarons, chocolate truffles

Sweet Treats assortment of chocolate dipped strawberries, house-baked cookies, brownies, and blondies



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BOXED LUNCH

Please select two total options between the selections of sandwiches and salads. All boxes lunches include chips, fresh fruit, cookies, and bottled water.

SANDWICHES

Turkey & Dill Havarti jalapeño cream cheese, pickled red onions, vine ripe tomato, lettuce, whole wheat ciabatta

Roast Beef & Tillamook Cheddar roast garlic horseradish aioli, caramelized onion jam, vine ripe tomato, lettuce, potato bun

Ham & Swiss grain mustard aioli, cornichons, organic greens, brioche bun

Vegetarian Mediterranean Wrap chickpea hummus, roasted eggplant, vine ripe tomato, cucumber, olive tapenade, feta cheese, grilled tortilla (veg)

SALADS

Grilled Chicken roasted corn, cotija cheese, roasted peppers, tomatoes, organic greens, cilantro lime dressing, crispy corn tortillas (gf)

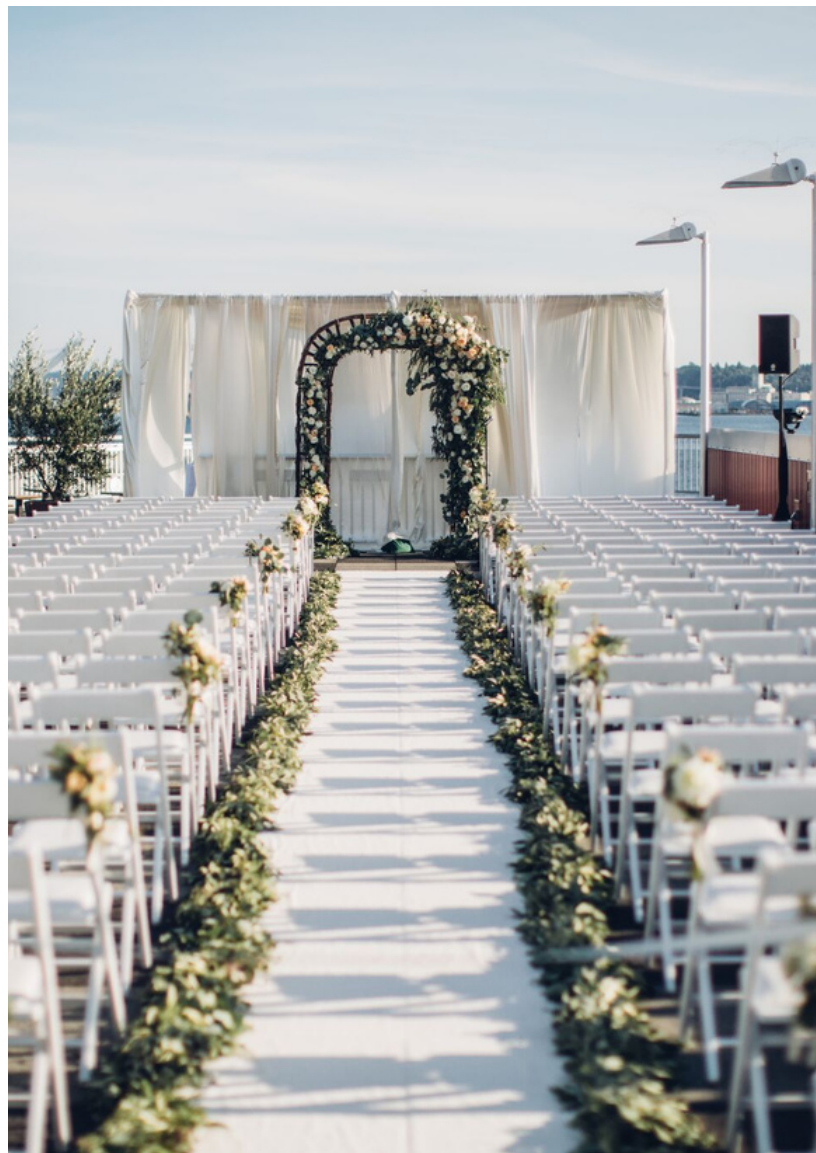
Chicken Cobb applewood bacon, cage-free eggs, roasted lemon herb chicken, tomatoes, blue cheese, roasted creamy garlic dressing, organic greens (gf)

Greek Salad organic greens with tomato, cucumber, vegan coconut yogurt tzatziki dressing, olives, roasted peppers, chickpea falafel (v)



Wedding & Receptions

2024



BELL HARBOR

**INTERNATIONAL
CONFERENCE CENTER**



Weddings

AND RECEPTIONS

Bell Harbor offers an unforgettable Pacific Northwest setting for your big day. Featuring 360-degree panoramic views of the Olympic Mountains, Mount Rainier, Elliott Bay and the Seattle skyline, Bell Harbor is the ideal setting for all of your unique wedding festivities. Bell Harbor also manages the World Trade Center Seattle, so whether you are planning an intimate gathering or large celebration, we can accommodate your event, up to 300 guests. Bell Harbor offers a variety of flexible floor plans across our different spaces, including outdoor options like our Rooftop Plaza and Harbor Terrace. To complement your occasion, we design fresh and innovative Northwest inspired menus, featuring Seattle favorites like salmon, shellfish, market fresh local produce and Washington wines.

ROOFTOP PLAZA

When it comes to outdoor waterfront ceremonies, the Rooftop Plaza cannot be beat! As Bell Harbor's primary outdoor waterfront location, you will be able to declare your vows with 360-degree panoramic views of the Olympic Mountains, Mount Rainier, Puget Sound's Elliott Bay, and the Seattle skyline as your amazing backdrop. Out-of-town guests will get a true taste of all that Seattle has to offer with these incredible city and water views while local guests will be reminded why they call Seattle home. The Rooftop Plaza can accommodate up to 300 guests for a seated ceremony, or up to 450 guests for a cocktail-style reception. Bell Harbor International Conference Center | Smith Cove Cruise Terminal | World Trade Center Seattle.



WORLD TRADE CENTER SEATTLE

For a smaller, more intimate atmosphere for your wedding, the World Trade Center Seattle, located across the street from Bell Harbor, is the perfect setting for ceremonies and receptions. The elegance of the venue is rivaled only by the spectacular views from the Holland America Dining Room, courtesy of floor-to-ceiling windows providing panoramic views of Elliott Bay and the city's dazzling skyline and waterfront. As the sun sets, the room naturally takes on its warm blush tones before the city lights and the party starts. With a large, adjoining patio, guests can get a breath of fresh air and take in the waterfront scene. This venue can accommodate up to 110 guests for a seated dinner with a dance floor, or up to 150 guests for a cocktail-style reception.

HARBOR ROOM

The Harbor Room features some of the best indoor views of Puget Sound and the mountains that you'll find in Seattle. Opening up to a waterfront terrace, you and your guests can enjoy a one-of-a-kind champagne toast as the sun sets behind the Olympics before transitioning into the Harbor Room to enjoy a beautiful dinner with your closest family and friends. This waterfront room can accommodate up to 300 guests for a seated dinner with a dance floor, or up to 450 guests for a cocktail-style reception.



Weddings

AND RECEPTIONS

WEDDING PACKAGES

Our wedding packages are designed to make planning simple, while offering comprehensive and custom options.

CEREMONY PACKAGE

- On-Site Ceremony
- White Garden Chairs
- Bridal Prep Room
- Groom Prep Room
- Complimentary One Hour Wedding Rehearsal

RECEPTION PACKAGE

- Two Hours for Setup
 - Five Hours of dedicated Event Time
 - One Hour for Teardown
 - Dedicated On Site Event Assistant & Banquet Manager
 - Dedicated Concierge
 - Cocktail Tables, Dining Tables, Grey Banquet Chairs
 - House Linens & Napkins
 - White China & Silver Flatware
 - Wine & Champagne Glassware
 - Three Votive Candles per table
 - Dance floor
 - Staging
 - Grand Menu Tasting
 - Complimentary Cake Cutting
 - Complimentary Sparkling Wine and Cider Toast
-

Plated

DINNER PACKAGES

Each plated dinner includes coffee, tea, bakery rolls, sweet cream butter, chef's choice vegetarian entrée, and cake cutting with tableside service. Entrée indicator place card required.

BLISS

HORS D'OEUVRES

Tray Passed Hors D'oeuvres selection of three
AND

Grazing Table vegan nosh of roasted and raw vegetables, olives, dates, chickpea and cannellini bean spread, toasted breads and crackers (gf, v)

SALAD

Select one.

Tomatoes & Mozzarella heirloom tomatoes, mozzarella cheese, arugula, cherry tomatoes, basil pesto, aged balsamic syrup (veg, gf)

Organic Summer Greens crispy shaved garden vegetables, balsamic dressing (gf, v)

Frisée & Endive goat cheese, toasted walnuts, edible flowers, champagne apple vinaigrette (veg, gf)

ENTREE

Select two.

Northwest Chicken Breast cippolini onion and bacon jam, beecher's white cheddar polenta, baby vegetables, sherry thyme reduction (gf)

Wild Northwest Salmon mashed mousseline potatoes, seasonal baby vegetables, caramelized leeks, preserved lemon beurre blanc (gf)

Vegetarian Ravioli spinach & ricotta, baby vegetables, sautéed mushrooms, garlic basil cream sauce (veg)

Vegan Quinoa Cake seared quinoa cake, arborio and beans, roasted king oyster mushrooms, spicy tomato jam, sunflower seed pesto, baby vegetables, smoked paprika oil (gf, v)



Plated

DINNER PACKAGES

Each plated dinner includes coffee, tea, bakery rolls, sweet cream butter, chef's choice vegetarian entrée, and cake cutting with tableside service. Entrée indicator place card required.

SUNSET

HORS D'OEUVRES

Tray Passed Hors D'oeuvres selection of three
AND

Grazing Table vegan nosh of roasted and raw vegetables, olives, dates, chickpea and cannellini bean spread, toasted breads and crackers (gf, v)
add salumi & cheese

SALAD

Select one.

Tomatoes & Mozzarella heirloom tomatoes, mozzarella cheese, arugula, cherry tomatoes, basil pesto, aged balsamic syrup (veg, gf)

Organic Summer Greens crispy shaved garden vegetables, balsamic dressing (gf, v)

Frisée & Endive goat cheese, toasted walnuts, edible flowers, champagne apple vinaigrette (veg, gf)

Grilled Wenatchee Nectarine lemon ricotta, belgium endive, chiffonade greens, pesto, white balsamic vinaigrette, microgreens (veg, gf)

Little Gem little gem lettuce, charred local corn, roasted shishito pepper, cotija cheese, avocado vinaigrette (veg, gf)

ENTREE

Select two.

Herb Roasted Filet Mignon mushroom duxelles, mashed potatoes, organic seasonal vegetables, red wine demi-glace (gf)

Northwest Wild Halibut sweet summer pepper chutney, mashed potatoes, organic seasonal vegetables, beurre rose (gf)

Roasted Cornish Game Hen goat cheese dumplings, summer rapini, marsala reduction

New Zealand Lamb Chops crispy polenta, stone fruit & vegetable caponata, organic seasonal vegetables, vermouth lamb jus (gf)

Vegan Quinoa Cake seared quinoa cake, arborio and beans, roasted king oyster mushrooms, spicy tomato jam, sunflower seed pesto, baby vegetables, smoked paprika oil (gf, v)



Buffet

DINNER PACKAGES

Each buffet dinner includes coffee & tea, bakery rolls with sweet cream butter, and cake cutting with tableside service. Minimum 25 guests.

BUFFET PRICING

two entrées | three entrées | family-style upgrade

HORS D'OEUVRES

Tray Passed Hors D'oeuvres selection of three
AND

Grazing Table vegan nosh of roasted and raw vegetables, olives, dates, chickpea and cannellini bean spread, toasted breads and crackers (gf, v)

SALAD

Select two.

Organic Mixed Greens shaved garden vegetables, shaved cucumber, balsamic vinaigrette (gf, v)

Panzanella Bread Salad endive, cherry tomatoes, cucumber, ricotta salata, pepper vinaigrette (veg)

Charred Local Corn Salad cotija cheese, roasted peppers and shallots, cilantro jalapeno lime dressing (veg, gf)

Grilled Wenatchee Nectarine endive, greens, pesto, lemon ricotta, white balsamic vinaigrette (veg, gf)

Heirloom Tomatoes tri-color cherry tomatoes, watermelon, ciligini mozzarella, basil, white balsamic (gf)

ENTREES

Seared Local Ling Cod summer peppers, organic cherry tomatoes, roasted garlic, capers, white balsamic (df, gf)

Roasted Lemon Herb Chicken preserved meyer lemon, vermouth-thyme reduction (df, gf)

Grilled Beef Medallions balsamic roasted rosemary pearl onions, red wine demi-glace (df, gf)

Seared Flat Iron Steak au Poivre green peppercorn veal reduction, flambéed cognac figs (gf)

Cedar Plank Roasted Wild Salmon white truffled washington corn puree, sautéed mushrooms (gf)

Lobster Mac & Cheese lobster, tillamook white cheddar, gemelli pasta, toasted parmesan breadcrumbs

Vegetarian Gnocchi english peas, pearl onions, spinach, toasted almonds, sundried tomato pesto (veg)

Vegan Mushroom Ragout penne pasta, mushroom bolognaise, nut parmesan (v)

SIDES

Select two.

Garlic Mashed Yukon Gold Potatoes (veg, gf)

Herb Roasted Fingerling Potatoes fine herbs (gf, v)

Wild Brown Rice Pilaf roasted rutabaga, bunapi mushrooms (gf, v)

Za'atar Baby Carrots & Roasted Patty Pan Squash carrot and harissa hummus (gf, v)

Yellow & Green Haricot Verts caramelized cippolini (gf, v)

Roasted Summer Garlic & Herb Vegetables balsamic glaze (gf, v)



Prices for food, beverage, room rental, and audio-visual equipment services are subject to a 24% service charge and Washington State Sales Tax.
Consuming raw or undercooked meat, seafood, shellfish or eggs may increase the risk of foodborne illness.

Hors D'oeuvres

RECEPTION

COLD HORS D'OEUVRES

Vegan Pacific Rim Rice Paper Roll ginger vietnamese nuoc cham sauce (gf, v)
Vegan Ratatouille vegan baked mozzarella, herb polenta cake (gf, v)
Prosciutto Crostini apricot jam, whipped goat cheese
Assorted Bruschetta Trio sundried tomato, cannellini bean spread, olive tapenade (v)
Caprese Skewer tomato, mozzarella, basil, balsamic gastrique (veg, gf)
Smoked Salmon Rosettes cucumber salsa, chipotle creme fraiche
Jumbo Pacific White Cocktail Shrimp wasabi-horseradish cocktail sauce
Wasabi Pea Crusted Ahi Tuna pickled shallot, fried wanton, miso aioli (gf)
Local Petit Oyster on Half Shell yuzu gelee, cucumber mignonette
Smoked Penn Cove Mussels bacon vinaigrette, tomato jam



HOT HORS D'OEUVRES

Vegan Crispy Spring Rolls sweet chili sauce (gf, v)
Vegan Stuffed Cremini Mushroom spinach, artichoke (v, gf)
Vegetarian Spanakopita feta, spinach (veg)
Butternut Squash Arancini parmesan, ricotta, sage (veg)
Baked Hughes Farms Baby Red Potato brie, crème fraiche (veg)
Goat Cheese Stuffed Bacon Wrapped Dates (gf)
Chicken Satay Chimichurri lime, garlic, cilantro (gf, df)
Chicken & Waffle Satay maple sweet chili glaze
Crispy Coconut Shrimp mango sweet chili sauce
Beef Wellington Bite mushroom duxelle, puff pastry
Mushroom & Leek Tart goat cheese, pickled bunapi, pinot noir aioli (veg)
Ham & Cheese Croquetas lemon paprika aioli
Smoked Duck Breast pickled fennel, cassava root, orange fromage blanc (gf)
Braised Pork Cheek crispy rice cake, pickled watermelon rind, miso aioli
Blue Corn Cake goat cheese, spicy apple chutney (veg)
French Gougere boursin cream, summer pepper chutney, crème fraiche (veg)
Hot Smoked Salmon Fingers honey bourbon glaze, lemon aioli

After dinner

SWEETS & SNACKS

SWEET TREATS

55 per dozen, three dozen minimum per item.

French Macarons pistachio, vanilla, salted caramel, chocolate, raspberry, cassis (veg, gf)

Truffle Assortment artisan chocolate truffles, ganache (veg, gf)

Chocolate Covered Strawberries assorted garnishes (veg, gf)

Café Du Monde Style Beignet powdered sugar (veg)

SOMETHING SWEET DESSERT BUFFET

25 per guest, minimum 25 guest.

French Pate Au Choux sweet vanilla cream (veg)

Chocolate Covered Strawberries assorted garnishes (veg, gf)

Chocolate Bark milk chocolate hazelnut & dark chocolate with orange zest and pistachio (veg, gf)

S'mores Tartlet graham cracker tartlet, chocolate mousse, toasted meringue (veg)

PARTY ON! LATE NIGHT SNACKS

60 per dozen, three dozen minimum.

Mini Pizzas assorted classic toppings

Mini Grilled Cheese tomato soup (veg)

Chicken & Waffle Skewers spicy maple glaze

BBQ Pork Sliders slow-braised southern style pork, house bbq sauce, cabbage slaw

Deluxe Sliders american cheese, special sauce, brioche bun

Quesadillas chorizo vegetable & chipotle fajita, roasted poblano cumin crema



Bar

SELECTIONS

Bartender services required, 75 per hour per bartender, two-hour minimum. Prices listed are host/no-host. Hosted prices are subject to mandatory service charge & tax and may be purchased with cash or credit card. No-host bar minimums apply.

HOST/NO-HOST BY THE GLASS

House Beer Selection

House Red & White Wine

House Spirits

Assorted Juices

Soft Drinks

UPGRADED LIQUORS

Premium Spirits

Tito's Vodka

Bombay Dry Gin

Captain Morgan's White Rum

Bulleit Bourbon

Crown Royal Whiskey

Chivas Regal Scotch

Sparkle Donkey Tequila

Signature Spirits

Aloo Vodka

Oola Gin

Oola Waitsburg Bourbon

Woodinville Rye

3 Howls Rum

Cazadores Tequila

Westland Single Malt

SIGNATURE COCKTAILS

Pricing varies depending on selection.

Craving a custom cocktail? Let our team create a one-of-a-kind cocktail for you and your guests. Inquire with your sales or event manager for details.



Prices for food, beverage, room rental, and audio-visual equipment services are subject to a 24% service charge and Washington State Sales Tax. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase the risk of foodborne illness.

Bar

PACKAGES

Five hours of bar service. Priced per guest. Bartender labor included. Prices are subject to mandatory service charge & tax.



BEVERAGE PACKAGES

House Wine, Sparkling Wine, Beer and Non-Alcoholic Beverages

House Wine, Sparkling Wine, Beer, House Cocktails and Non-Alcoholic Beverages

House Wine, Sparkling Wine, Premium Cocktail and Non-Alcoholic Beverages

House Wine, Sparkling Wine, Top Shelf Cocktails and Non-Alcoholic Beverages

Under 21 Beverage Package

Beverage Packages do not include doubles, shots, or martinis. Beverages also available on consumption.

SIZE GUIDE

1-150 Guests: 1 Bar

151 - 225 Guests: 2 Bars

226 - 300 Guests: 3 Bars

UPGRADES

Specialty Cocktails

Tableside Wine Service

Additional Hour of Service

Sparkling Wine and Cider Toast

Additional Bartender

Wine may be upgraded; please consult with your Event Manager for options and pricing

Bar

UPGRADED WINES

RED

host glass / no-host glass / bottle

Sagelands Cabernet Sauvignon

Pendulum Red Blend

Erath Resplendent Pinot Noir

Intrinsic Cabernet Sauvignon

WHITE

host glass / no-host glass / bottle

Sagelands Chardonnay

Sagelands Pinot Gris

Canoe Ridge Expedition Rose

Nine Hats Pinot Gris

Dry Creek Fume Blanc

SPARKLING

host glass / no-host glass / bottle

Treveri Cellars "Bell Harbor" Brut

Domaine Ste Michelle Brut

Domaine Ste Michelle Brut Rose

