



HOTEL INTERURBAN
HOLIDAY EVENTS &
CATERING





HOLIDAY DINNER BUFFET

— PACKAGES —

*Includes house baked rolls with whipped salted butter, coffee and tea service
20 guest minimum*

SILVER | \$85 PER PERSON

CLASSIC CAESAR SALAD

grilled lemon, parmesan, garlic croutons

ROASTED ROOT VEGETABLES | GF, V

butternut squash, candied pecans, shaved brussel sprouts, feta, broccoli florettes, apple & shallot vinaigrette

WINTER RICE PILAF | GF, V

dried cranberries, almonds

ROASTED ORGANIC CHICKEN | GF, DF

garlic herbed roasted, thyme jus

WILD CAUGHT PAN-SEARED MAHI MAHI | GF, DF

pomegranate mint relish

CHEF'S HOLIDAY FAVORITE TREATS



GOLD | \$95 PER PERSON

MIXED GREENS | GF

cranberries, goat cheese, white balsamic vinaigrette

TRI-COLOR FIELD BABY CARROTS | GF, V

CHARRED BRUSSEL SPROUTS | GF, V

toasted pine nuts, lemon oil

BEECHER'S FLAGSHIP POTATO AU GRATIN | VEG

CHEF'S OVERNIGHT BRINED TURKEY BREAST | GF, DF

roasted sage, thyme gravy

HERB CRUSTED SIRLOIN | GF, DF

pomegranate mint relish

FLOURLESS CHOCOLATE CAKE BITES | GF, VEG

cranberry syrup, cinnamon whipped cream

DF: Dairy Free | GF: Gluten Free | Veg: Vegetarian | V: Vegan

*All meeting/event charges are subject to a 24% taxable service charge, and applicable sales tax. Of this taxable service charge 54% (or 13% of the 24% taxable service charge) of the amount will be distributed to service personnel and 46% (or 11% of the 24% taxable service charge) of the amount will be retained by the property. Menu items are subject to change. Please alert catering manager of food allergies within your group.

HOLIDAY PLATED DINNER

— \$85 PER PERSON —

Includes house baked rolls with whipped salted butter, coffee and tea service

SALADS (select 1 for group)

TRI-COLOR KALE | GF, V

roasted beets, goat cheese, dried cranberries,
white balsamic vinaigrette

ARUGULA & SPINACH | GF, V

red radish, toasted pistachios, cherry tomatoes, herbed vinaigrette

WINTER GREENS | GF

shaved parmesan, toasted pistachios, fennel, orange tarragon vinaigrette

SHAVED BRUSSEL SPROUTS | VEG

romaine, dried cherries, crumbled goat cheese, walnuts, apple cider vinaigrette

ENTRÉES (select up to 2 for group) *entree counts due with final guest count*

ORGANIC FRENCHED CHICKEN | GF, DF

mixed winter vegetables hash, field roast carrots, natural jus

PAN SEARED KING SALMON | GF

cranberries, almond rice pilaf, asparagus, lemon butter tarragon

STEAKHOUSE TENDERLOIN | GF, DF

parsnips mashed potatoes, brussels sprouts, charred mushroom demi

CLASSIC POTATO GNOCCHI

browned butter sauce, fried sage, toasted pancetta, onion crisp.
(vegetarian upon request)

DESSERT (select 1 for group)

CHEF'S HOLIDAY FAVORITES

CRÈME BRÛLÉE | VEG

honey poached cranberries, candied pecans

FLOURLESS CHOCOLATE CAKE | GF, VEG

cranberry syrup, cinnamon whipped cream

DF: Dairy Free | GF: Gluten Free | Veg: Vegetarian | V: Vegan

ENHANCEMENTS

HORS D'OEUVRES

Priced per dozen

(2 dozen minimum per selection)

MIXED WINTER VEGETABLE SKEWERS | 40

V, GF, DF

STUFFED MUSHROOMS | 40

roasted red pepper hummus | V, GF, DF

ROASTED PEAR & BRIE BRUSCHETTA | 42

VEG

MINI PORTOBELLO ARANCINI | 45

house pomodoro | VEG, GF

ARTICHOKE GOAT CHEESE FRITTERS | 45

VEG

CHICKEN POT PIE BITES | 48

creamy garlic sauce drizzle

BACON WRAPPED DATES | 50

smoked honey glaze | GF

GRILLED STEAK | 56

cranberry compote, whipped goat cheese,
house crostini

LEMON GARLIC SHRIMP | 58

romesco sauce, toasted crostini | DF

DF: Dairy Free | GF: Gluten Free

Veg: Vegetarian | V: Vegan

PLATTERS

Each platter serves 30 guests

ANTIPASTO WOODBLOCK | 185

pickled and preserved organic vegetables,
mixed olives, grilled pita bread

ARTISAN CHEESES & CHARCUTERIE | 295

chef's selection of cured meats, artisan cheeses,
local breads, sauces

CARVING STATIONS

75 per hour attendant fee (min 2-hours)

serves 25 - 30 guests per display

THYME BOURBON SLOW ROASTED HAM | 300

whiskey-maple glaze | GF, DF

CHARRED PORK BELLY | 325

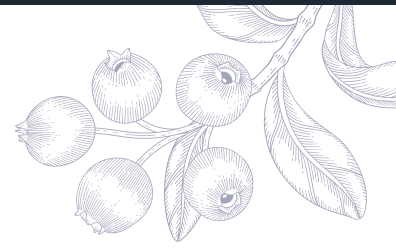
yogurt cilantro crema | GF, DF

CEDAR PLANK ROASTED SALMON | 350

baby dill crème, charred lemon | GF, DF

HERB ROASTED RIBEYE | 495

rosemary au jus & horseradish crema | GF, DF



BAR SERVICE

Bar Set-Up Fee: \$125 per bar (max 100 guests per bar)

Bartender Fee: \$70 per hour (2-hour minimum)

HOSTED & NON-HOSTED* PRICING

CALL BRAND LIQUOR SELECTION

hosted: 12 each | non-hosted: 14 each

Includes: Mischief Voda, Gordons Gin, Bacardi Rum, Jim Beam Bourbon/Whisky, Jose Cuervo Tequila

PREMIUM BRAND LIQUOR SELECTION

hosted: 14 each | non-hosted: 16 each*

Includes: Tito's Vodka, Bombay Sapphire Gin, Kracken Rum, Crown Royal Whisky, Makers Mark Bourbon, Espolon Tequila

BOTTLED BEER SELECTIONS

(Domestic, Imported, Local Craft)

hosted: 7 each | non-hosted: 8 each*

Sample Selection: Rainier, Stella, Corona, Deschutes IPA, Athletic NA

HOUSE BOTTLED WINES | 38

- Goose Ridge g3 Chardonnay, Columbia Valley, WA
- Goose Ridge g3 Cabernet Sauvignon, Columbia Valley, WA
- Wycliff Brut, CA

PREMIUM BOTTLED WINES | 48

- Mark Ryan White "The Vincent" BTR, Columbia Valley, WA
- Mark Ryan Red "The Vincent" BTR, Columbia Valley, WA
- Mark Ryan Rosé Flowerhead, Columbia Valley, WA
- Ruffino Prosecco, Veneto, IT

DECK THE BAR (ADD ON)

Select up to one specialty cocktail and/or mocktail to be added to your bar. priced per drink and served with seasonal garnishes

SEASONAL COCKTAILS | 14 hosted | 16 non-hosted*

Holiday Moscow Mule vodka, cranberry, ginger beer, lime

Mistletoe Margarita blanco tequila, triple sec, cranberry-lime

Maple Whiskey Sour crown apple, maple syrup, lemon

Eggnog Mudslide eggnog, coconut rum, kalua, cinnamon

ZERO PROOF | 9 hosted | 10 non-hosted*

Cranberry Sparkler cranberry, orange juice, ginger ale

Festive Elderflower Citrus Spritz tonic, fresh citrus, soda

Peppermint Cream coconut milk, peppermint, maple syrup

**ALL NON-HOSTED BEVERAGES INCLUDE SALES TAX*



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