



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, VEG

butternut squash, shaved brussels sprouts, broccoli florets,  
feta, candied pecans, apple & shallot vinaigrette

#### WINTER RICE PILAF | GF, V

dried cranberries, almonds

#### ROASTED ORGANIC CHICKEN | GF, DF

garlic herb roasted, thyme jus

#### GRILLED ATLANTIC SALMON | GF, DF

pomegranate mint relish

#### ASSORTED CHEESECAKE BITES | VEG

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### 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

— \$95 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

cherry tomatoes, red radish, toasted pistachios, herb vinaigrette

### WINTER GREENS | GF, VEG

fennel, toasted pistachios, shaved parmesan, orange-tarragon vinaigrette

### SHAVED BRUSSEL SPROUTS | VEG

romaine, dried cherries, walnuts, crumbled goat cheese, 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

### BASQUE CHEESECAKE | VEG

variety of pomegranate-cherry compote &

bailey's chocolate cream with chocolate shavings

### 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

### CHICKEN POT PIE BITES | 48

creamy garlic sauce drizzle

### LEMON GARLIC SHRIMP | 58

romesco sauce, toasted crostini | DF

### GRILLED STEAK CROSTINI | 56

cranberry compote, whipped goat cheese,  
house crostini

### BEEF WELLINGTON BITES | 58

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

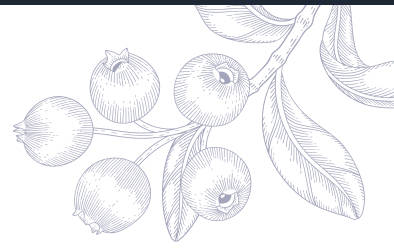
yogurt cilantro crema | GF, DF

### CEDAR PLANK ROASTED SALMON | 350

baby dill crème, charred lemon | GF, DF

### HERB ROASTED RIBEYE | 495

rosemary au jus & horseradish crema | GF, DF



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# BAR SERVICE

**CHARGES WILL BE BASED ON ACTUAL CONSUMPTION**

**Bar Set-Up Fee:** \$125 per bar (max 80 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

### HOUSE BOTTLED WINES | 38 PER BOTTLE

**non-hosted: 14 per glass\***

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

### PREMIUM BOTTLED WINES | 48 PER BOTTLE

**non-hosted: 16 per glass\***

- 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

*\*non-hosted beverage pricing includes sales tax*

## BOTTLED BEER SELECTIONS

**(Domestic, Imported, Local Craft)**

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

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

## 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\*

**Caramel Apple Martini** spiced apple whiskey, apple cider, sour, brown sugar simple

**Mistletoe Margarita** blanco tequila, triple sec, cranberry-lime

**Candy Cane Martini** vanilla vodka, crème de cacao, crème de menthe

**Winter Pear** gin, pear syrup, lemon juice, rosemary simple, fee foam

### ZERO PROOF | 12 hosted | 14 non-hosted\*

**Prickly Empress** N/A Empress Gin, prickly pear, lemon, simple, soda

**Mock-a-Rita** Lyres Tequila Alternative, agave, N/A Triple sec, lime

**Wandering Path** Pathfinder Hemp & Root, grapefruit, lemon, simple, fee foam



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