Event Menus and More
Welcome to Loews Hotel 1000, Seattle

We have a very specific philosophy to provide an authentically local culinary experience at Loews Hotel 1000 by giving you the opportunity to savor a true taste of Seattle throughout your event. We pride ourselves in providing handcrafted food, memorable spaces and experiences highlighting the beautiful Washington state. We look to bring in the most sustainable ingredients from our partners, our local growers and artisan producers to make it possible for us to make a positive lasting impact on our planet.

Luckily for us, there are so many great local farms, sustainable fisheries, organic ranches all located within a short distance of our premier location. I have created the menus around these practices and believe that by partnering with the who’s who of Seattle’s culinary scene and integrating these local partnerships into our menus is the best way to experience the diverse culture of our destination.

I am inspired by the incredible seafood available in our area, specifically shellfish and oysters from the Pacific northwest. My focus is embracing the seasons and what they bring in the moment to inspire our commitment to delivering the highest quality dishes in a thoughtful and creative way for our guests.

Benjamin Closson
Executive Chef
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Breakfast Buffet  00
Plated Breakfast 00
Brunch 00

All pricing is per person and subject to 18% service charge, 6% administrative fee and applicable New York sales tax. Menus subject to change. Minimum of 10 guests for buffets.

Breakfast Buffet  10
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All food and beverage pricing is per person and subject to a 24% service charge (16% banquet, 8% admin fee) and 10.10% sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.

All buffets are served for 1.5 hours. Buffets servicing groups under 15 guests are subject to a $10 per guest surcharge.
**Breakfast Buffet**

Freshly squeezed orange juice, regular and decaffeinated coffee and assorted hot teas are included.

---

**The Waterfront**

<table>
<thead>
<tr>
<th>Item</th>
<th>Format</th>
</tr>
</thead>
<tbody>
<tr>
<td>Individual local Ellenos flavored yogurts (V)</td>
<td>54</td>
</tr>
<tr>
<td>House-made granola (V, DF)</td>
<td></td>
</tr>
<tr>
<td>Savory and sweet breakfast breads, pastries with salted butter</td>
<td></td>
</tr>
</tbody>
</table>

**Choice of Two**

<table>
<thead>
<tr>
<th>Item</th>
<th>Format</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Organic Scrambled Eggs (V, GF, NF)</strong></td>
<td></td>
</tr>
<tr>
<td>Fresh chives</td>
<td></td>
</tr>
<tr>
<td><strong>Buttermilk Pancakes (V, NF)</strong></td>
<td></td>
</tr>
<tr>
<td>Warm maple syrup</td>
<td></td>
</tr>
<tr>
<td><strong>Challah French Toast (V)</strong></td>
<td></td>
</tr>
<tr>
<td>Warm pure maple syrup, vanilla bean whipped cream</td>
<td></td>
</tr>
<tr>
<td><strong>Eggs Benedict (NF)</strong></td>
<td></td>
</tr>
<tr>
<td>House biscuit, rosemary ham, classic hollandaise</td>
<td></td>
</tr>
<tr>
<td><strong>Vegetarian Breakfast Burritos (V, NF)</strong></td>
<td></td>
</tr>
<tr>
<td>Chef’s seasonal selection</td>
<td></td>
</tr>
<tr>
<td><strong>Classic Breakfast Burritos (NF)</strong></td>
<td></td>
</tr>
<tr>
<td>Bacon, smoked cheddar, green onion, avocado</td>
<td></td>
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</tbody>
</table>

**Choice of Two**

<table>
<thead>
<tr>
<th>Item</th>
<th>Format</th>
</tr>
</thead>
<tbody>
<tr>
<td>Applewood smoked bacon (DF, GF, NF)</td>
<td></td>
</tr>
<tr>
<td>Grilled rosemary ham (DF, GF, NF)</td>
<td></td>
</tr>
<tr>
<td>Chicken apple sausage (GF, DF, NF)</td>
<td></td>
</tr>
<tr>
<td>Country sausage patties (GF, DF, NF)</td>
<td></td>
</tr>
<tr>
<td>Baby red breakfast potatoes (V, GF, NF)</td>
<td></td>
</tr>
<tr>
<td>Roasted vegetable hash (V, GF, DF, NF)</td>
<td></td>
</tr>
</tbody>
</table>

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**The Pioneer**

<table>
<thead>
<tr>
<th>Item</th>
<th>Format</th>
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</thead>
<tbody>
<tr>
<td>Savory and sweet breakfast breads, pastries with salted butter</td>
<td>46</td>
</tr>
<tr>
<td>Selection of fresh fruit and berries (V, GF)</td>
<td></td>
</tr>
<tr>
<td>Applewood smoked bacon (GF, DF)</td>
<td></td>
</tr>
<tr>
<td>Baby red breakfast potatoes with fresh herbs (V, GF)</td>
<td></td>
</tr>
<tr>
<td>Organic scrambled eggs with fresh chives (V, GF)</td>
<td></td>
</tr>
<tr>
<td>Challah French toast, warm pure maple syrup, vanilla bean whipped cream (V)</td>
<td></td>
</tr>
</tbody>
</table>

**Fresh Start**

<table>
<thead>
<tr>
<th>Item</th>
<th>Format</th>
</tr>
</thead>
<tbody>
<tr>
<td>Savory and sweet breakfast breads, pastries with salted butter</td>
<td>36</td>
</tr>
<tr>
<td>Selection of fresh fruit with berries (V, GF)</td>
<td></td>
</tr>
<tr>
<td>Organic hard boiled eggs (V, GF, DF)</td>
<td></td>
</tr>
<tr>
<td>Local Ellenos yogurt (V, GF)</td>
<td></td>
</tr>
<tr>
<td>House-made granola (V, DF)</td>
<td></td>
</tr>
<tr>
<td>Organic steel-cut oatmeal, golden raisins, toasted almonds, warm milk (V, GF)</td>
<td></td>
</tr>
<tr>
<td>(Soy or almond milk available upon request.)</td>
<td></td>
</tr>
</tbody>
</table>

**Sun on the Sound**

<table>
<thead>
<tr>
<th>Item</th>
<th>Format</th>
</tr>
</thead>
<tbody>
<tr>
<td>Savory and sweet breakfast breads, pastries with salted butter (V)</td>
<td>30</td>
</tr>
<tr>
<td>Selection of fresh fruit with berries (V, GF)</td>
<td></td>
</tr>
</tbody>
</table>

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**Plated Breakfast**

Freshly squeezed orange juice, regular and decaffeinated coffee and assorted hot teas are included.

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**The West Edge**

Savory and sweet breakfast breads, pastries with salted butter

### Choice of One

**Buttermilk Pancakes**
Fresh maple syrup, scrambled eggs, pork country sausage patties

** Challah French Toast (V)**
Fresh berries, warm maple syrup, vanilla bean whipped cream, chicken apple sausage

**Organic Scrambled Eggs (GF)**
Chives, applewood smoked bacon, fingerling breakfast potatoes with herb butter

**Seasonal Quiche and Vegetables (V)**
Béarnaise sauce, shaved fennel and arugula salad

**Classic Eggs Benedict**
House-made butter biscuits, rosemary ham, hollandaise sauce, baby red breakfast potatoes

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**Brunch Buffet**

Freshly squeezed orange juice, regular and decaffeinated coffee and assorted hot teas are included.

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**The All Water Brunch**

Savory and sweet breakfast breads, pastries with salted butter

### Selection of fresh fruit with berries (V, GF)

- Cheese board, house pickles, mostarda, honeycomb, lavash
- Salmon lox and bagels with shaved red onion, sliced cucumber, tomato, capers, plain and herb cream cheese (NF)
- Poached wild prawn cocktail (GF, DF, NF)
- Croque Monsieur, rosemary ham, Dijon, gruyere, béchamel (NF)
- Avocado Toast, grilled baguette, tender greens, pickled shallot, 5-minute egg, remoulade (V, DF, NF)
- Grilled bavette steak with herb pistou (DF, GF)
- Mixed baby head lettuces with shaved market vegetables, goat cheese, zesty herb vinaigrette (V, GF)
- Roasted vegetable hash (V, GF, DF, NF)
# Breakfast Enhancements

## Individual Breakfast Entrées

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Quiche (V)</td>
<td>12</td>
</tr>
<tr>
<td>Chef’s choice seasonal ingredients</td>
<td></td>
</tr>
<tr>
<td>Choices to Add:</td>
<td></td>
</tr>
<tr>
<td>Spinach, mushroom, gruyere quiche</td>
<td></td>
</tr>
<tr>
<td>Asparagus, bell pepper, fontina quiche</td>
<td></td>
</tr>
<tr>
<td>Baby summer squash, sundried tomato, goat cheese quiche</td>
<td></td>
</tr>
<tr>
<td>Breakfast Sandwich</td>
<td>10</td>
</tr>
<tr>
<td>Organic scrambled eggs, smoked cheddar, rosemary ham, fresh baked croissant</td>
<td></td>
</tr>
<tr>
<td>Breakfast Burrito</td>
<td>12</td>
</tr>
<tr>
<td>Organic scrambled eggs, applewood smoked bacon, avocado, Beecher’s Flagship Cheese</td>
<td></td>
</tr>
<tr>
<td>Biscuits and Gravy</td>
<td>13</td>
</tr>
<tr>
<td>House-made butter biscuits, country sausage gravy</td>
<td></td>
</tr>
<tr>
<td>Challah French Toast</td>
<td>12</td>
</tr>
<tr>
<td>Warm maple syrup, fresh berries</td>
<td></td>
</tr>
</tbody>
</table>

## Breakfast Action Stations*

<table>
<thead>
<tr>
<th>Station Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Omelet Station (GF, NF)</td>
<td>20</td>
</tr>
<tr>
<td>Egg whites, whole eggs, bacon, ham, country sausage, salmon lox, goat cheese, Beecher’s Flagship Cheese, smoked cheddar, spinach, roasted mushrooms, petite tomatoes, caramelized shallot, bell pepper</td>
<td></td>
</tr>
<tr>
<td>Crepe Station (V)</td>
<td>20</td>
</tr>
<tr>
<td>Sweet: fresh fruits, mascarpone, Nutella, house preserves</td>
<td></td>
</tr>
<tr>
<td>Savory: roasted spring and summer vegetables, fresh ricotta, roasted foraged mushrooms</td>
<td></td>
</tr>
<tr>
<td>Slow Roasted Prime Rib (Serves 30)</td>
<td>425</td>
</tr>
<tr>
<td>Smoked tomato jus, horseradish crème</td>
<td></td>
</tr>
</tbody>
</table>

*One culinary attendant required per 50 guests, $175 per attendant.

## Breakfast Meats

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Applewood Smoked Bacon (GF, DF)</td>
<td>10</td>
</tr>
<tr>
<td>Chicken Apple Sausage Links (GF, DF)</td>
<td>10</td>
</tr>
<tr>
<td>Country Pork Sausage Patties (GF, DF)</td>
<td>10</td>
</tr>
<tr>
<td>Smoked Rosemary Ham Steak (GF, DF)</td>
<td>11</td>
</tr>
<tr>
<td>Grilled Bavette Steak (GF, DF)</td>
<td>12</td>
</tr>
<tr>
<td>Corned Beef Hash (GF)</td>
<td>10</td>
</tr>
<tr>
<td>Grilled New York Strip</td>
<td>15</td>
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## Breakfast Enhancements

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Local Ellenos Individual Yogurt</td>
<td>10</td>
</tr>
<tr>
<td>Assorted Cereal with Skim, 2% and Whole Milk</td>
<td>5.5</td>
</tr>
<tr>
<td>House Muesli</td>
<td>6.5</td>
</tr>
<tr>
<td>House-made Butter Biscuits, House-made Berry Preserves</td>
<td>7.5</td>
</tr>
<tr>
<td>Individual Local Ellenos Yogurt Parfait</td>
<td>9</td>
</tr>
<tr>
<td>House-made granola, berries</td>
<td></td>
</tr>
<tr>
<td>Warm Brown Sugar and Pecan Cinnamon Roll</td>
<td>8.5</td>
</tr>
<tr>
<td>Belgian Waffles</td>
<td>8</td>
</tr>
<tr>
<td>Maple syrup, whipped cream, seasonal fresh fruit</td>
<td></td>
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</tbody>
</table>

Morning Breaks

Afternoon Breaks

Break Enhancements

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### Morning Breaks

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Ellenos Yogurt Parfait Bar (V)</strong></td>
<td>24</td>
</tr>
<tr>
<td>Plain local Ellenos yogurt, fresh berries, house-made granola, dried fruits, toasted nuts, honey</td>
<td></td>
</tr>
<tr>
<td><strong>Fresh Baked</strong></td>
<td>14</td>
</tr>
<tr>
<td>House-made sweet and savory pastries, muffins, scones, served with assorted preserves and whipped butter</td>
<td></td>
</tr>
<tr>
<td><strong>Charge Your Batteries</strong></td>
<td>22</td>
</tr>
<tr>
<td>Honey Yogurt Fresh Fruit Smoothies (V, GF) (Choice of One)</td>
<td></td>
</tr>
<tr>
<td>Strawberry and Banana</td>
<td></td>
</tr>
<tr>
<td>Orange and Mango</td>
<td></td>
</tr>
<tr>
<td>Pineapple and Coconut</td>
<td></td>
</tr>
<tr>
<td>Apple and Mint</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Skewers (V, GF)</td>
<td></td>
</tr>
<tr>
<td>Fresh melon, pineapple, berries, honey yogurt dipping sauce</td>
<td></td>
</tr>
<tr>
<td>House-made Granola Bars (VE, DF)</td>
<td></td>
</tr>
<tr>
<td>Dried fruits, nuts, grains, honey</td>
<td></td>
</tr>
<tr>
<td><strong>Break 1000</strong></td>
<td>16</td>
</tr>
<tr>
<td>House-made Butter Biscuits and Croissants (V)</td>
<td></td>
</tr>
<tr>
<td>Assorted preserves, whipped butter</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit (VE, GF, DF)</td>
<td></td>
</tr>
<tr>
<td>Platter of fresh melon, pineapple, berries, seasonal fruits</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td><strong>1st Ave</strong></td>
<td>18</td>
</tr>
<tr>
<td>Assorted Local Fresh Bagels</td>
<td></td>
</tr>
<tr>
<td>Local cured salmon lox, tomato, red onion, capers</td>
<td></td>
</tr>
<tr>
<td>Herb, fruit, and plain whipped cream cheeses</td>
<td></td>
</tr>
<tr>
<td>Assorted preserves, whipped butter</td>
<td></td>
</tr>
<tr>
<td>Fresh Orange and Grapefruit Juice</td>
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</tbody>
</table>

### Make Your Break

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of Three</td>
<td>16</td>
</tr>
<tr>
<td>Choice of Four</td>
<td>22</td>
</tr>
<tr>
<td>Choice of Five</td>
<td>27</td>
</tr>
<tr>
<td>House-made Granola Bars (V, DF)</td>
<td></td>
</tr>
<tr>
<td>Energy packed house-made bar with dried fruits, grains, nuts, honey</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Skewers (V, GF)</td>
<td></td>
</tr>
<tr>
<td>Fresh melon, pineapple, berries, honey yogurt dipping sauce</td>
<td></td>
</tr>
<tr>
<td>Toasted Mixed Nuts (VE, GF, DF)</td>
<td></td>
</tr>
<tr>
<td>Sea salt</td>
<td></td>
</tr>
<tr>
<td>Whole Fresh Fruit (VE, GF, DF)</td>
<td></td>
</tr>
<tr>
<td>Apple, banana, orange, seasonal fruits</td>
<td></td>
</tr>
<tr>
<td>House Baked Muffins (V)</td>
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</tr>
<tr>
<td>Chef’s choice, flavor requests welcome, gluten-free available upon request</td>
<td></td>
</tr>
<tr>
<td>House Baked Croissants (V)</td>
<td></td>
</tr>
<tr>
<td>Assorted preserves, whipped butter</td>
<td></td>
</tr>
<tr>
<td>Local Bagels (V)</td>
<td></td>
</tr>
<tr>
<td>Assorted preserves, whipped butter</td>
<td></td>
</tr>
<tr>
<td>Trail Mix (VE, GF)</td>
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<tr>
<td>Dried fruits, nuts, bittersweet chocolate chips</td>
<td></td>
</tr>
</tbody>
</table>

Afternoon Breaks

**Sweet**

**Cookie Monster (V)** 17
Chocolate chip, peanut butter, sugar cookies, Greek yogurt with cookie crumble, cookie milkshakes

**Chocolate Decadence (V)** 21
Bittersweet chocolate tarts, assorted filled chocolate truffles, chocolate mousse cups, hot chocolate

**Candy Crush (V)** 15
Jelly belly, sour patch kids, gummy bears, licorice, mini candy bars

**Sweet Bites (V)** 16
Mini fruit tarts, cream puffs, brownies, lemon bars

**Theo Chocolate S’mores Galore (Action Station*)** 20
Graham crackers, marshmallow, Theo chocolate bars

**Savory**

**Delightful Dips (V)** 20
Hummus, baba ghanoush, herb yogurt, roasted pepper almond, artichoke and olive, artisan breads, grilled pita, herb lavash

**Antipasto (GF)** 24
Grilled, pickled, and marinated vegetables, marinated assorted olives, oven roasted tomatoes, cured meats, fresh mozzarella, aged provolone

**Artisan Appreciation** 24
Assorted imported and local cheeses, charcuterie, marinated olives, pickled vegetables, honeycomb, mostarda, mustards, fresh baguette, crackers

**Popcorn Extravaganza (V, GF)** 15
Truffle, herb and Parmesan, caramel corn, salted butter

**Healthy Retreat (V, GF)** 20
Crudité cups with hummus, vegetable and quinoa salad cups, fresh fruit cups, Caprese skewers

**Outdoor Adventure (V)** 16
Trail mix, dried fruit leathers, mixed nuts, granola bars, cliff bars

**Harvest Grill** 24
Beef, chicken, and vegetable kabobs, chermoula, herbed yogurt, romesco sauces

*One culinary attendant required per 50 guests, $175 per attendant.
Make Your Break

<table>
<thead>
<tr>
<th>Choice</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of Three</td>
<td>16</td>
</tr>
<tr>
<td>Choice of Four</td>
<td>22</td>
</tr>
<tr>
<td>Choice of Five</td>
<td>27</td>
</tr>
</tbody>
</table>

Mixed Toasted Nuts (VE, GF)
Sea salt, virgin oil

Hummus (V, DF)
Grilled pita

Soft Pretzels (V)
Grain and honey mustards

Crudité Cups (VE, GF, NF)
Hummus

Chicken Kabobs (GF, DF)
Romesco sauce

Sweet and Savory Popcorn (GF)
Truffle, herb and Parmesan, chocolate almond clusters

Marinated Olives (VE, GF)
Whole spices, citrus, virgin oil

Vegetable and Quinoa Salad Cups (VE, GF)
Tomato, cucumber, grilled squash, lemon, quinoa, fresh herbs

Smoked Cheddar and Apple Skewers (V, GF)
Local smoked cheddar, apple

Assorted Cookies (V)
Peanut butter, chocolate chip, sugar

Break Enhancements

Sweet

Fresh Baked Assorted Cookies (V) (Per Dozen) 48
Fudge Brownies (V) (Per Dozen) 48
Lemon Bars (V) (Per Dozen) 48
Assorted Filled Chocolate Truffles (Per Dozen) 52

Savory

Individual Tim’s Chips (V, DF, GF) 5
Individual Granola Bars 5
Assorted Whole Fresh Fruit (VE, GF, DF) (Per Dozen) 30
Fruit Platter (VE, GF, DF) 8
Individual Warm Soft Pretzels (V) 7
Grain and honey mustards

Charcuterie 14
Chef’s three selections, pickles, grain mustard, mostarda, crackers

Cheese (V) 14
Three selections: aged, blue, soft brie style
Honeycomb, house preserves, crackers

Garden Vegetables (V, GF) 8
Carrots, celery, cucumber, bell peppers, radish, seasonal vegetables, ranch dip

Breakfast Buffet  00
Plated Breakfast 00
Brunch 00
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Lunch Buffet  26
Plated Lunch 32
All food and beverage pricing is per person and subject to a 24% service charge (16% banquet, 8% admin fee) and 10.10% sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.
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Lunch Buffet
Freshly brewed regular and decaffeinated coffee and hot tea are included.

On the Hill

Assorted Artisan Rolls with Salted Butter (V)

Mixed Baby Lettuce (V, GF)
Shaved seasonal vegetables, goat cheese, toasted pine nuts, goat cheese, zesty herb vinaigrette

Marinated Vegetable Salad (VE, GF, NF)
Grilled, raw, roasted seasonal vegetables, arugula, lentil vinaigrette

Wild Mushroom Ravioli (V)
Preserved lemon, chili flake, Grana Padano

Roasted Ling Cod (GF, NF)
Mushroom fricassee

Grilled Marinated Chicken Breast (GF, DF, NF)
Herb pistou, grilled red onion salad

Roasted Baby Vegetables (VE, GF, NF)
Garden herbs, virgin oil

Roasted Fingerling Potatoes (VE, GF, NF)
Rosemary, preserved lemon

Roasted Winter Squash (VE, GF)
Walnut pesto, flake salt

Chocolate Dipped Shortbread (V, NF)
Bittersweet chocolate, traditional biscuit

Strawberry Rhubarb Bars (V, NF)
Crumble topping

Enhance with Chef’s Seasonal Soup +5

Seattle Siesta

Salsa and Guacamole Bar (GF, VE, NF)
House-made guacamole, pico de gallo, salsa verde, pineapple habanero salsa, fire roasted tomato salsa, fresh corn tortilla chips

Fresh Cucumber and Tomato Salad with Poached Prawns (GF, NF)
Lime vinaigrette, cilantro, red onion, avocado, chile de árbol, queso fresco

Make Your Own Fajita Station (NF)
Beef, chicken, grilled vegetables, sour cream, lime wedges, warm corn and flour tortillas

Cheese Enchiladas (GF, V, NF)
Queso fresco, jack cheeses, salsa rojo

Spanish Rice (VE, GF, NF)
Tomato, paprika, onion, coriander, cumin, cilantro

Mini Churros (V, NF)
Cinnamon sugar

Mexican Chocolate Cake (V, NF)
Spiced chocolate cake layered with rich chocolate frosting

Enhance with Chef’s Seasonal Soup +5

Top of the Needle 60

Chef’s Seasonal Soup Selection

Winter Vegetable and Lentil Salad (VE, NF)
Roasted seasonal vegetables, pickled peppers, fresh herbs, kale, zesty herb vinaigrette

Baby Spinach Salad (V, NF, GF)
Smoked mushrooms, pickled red onion, roasted bell pepper, goat cheese vinaigrette

Selection of Grilled Sandwiches (Choice of Three)
(Gluten-free available upon request.)

Grilled Flank Steak (NF)
Pecorino, mama lils peppers, onion jam, arugula, ciabatta

Roast Beef (NF)
Top round, horseradish, watercress, caramelized onions, blue cheese, ciabatta

Grilled Cheese and Prosciutto (NF)
Herb goat cheese spread, Beecher’s Flagship Cheddar, prosciutto, sourdough bread

Smoked Chicken (GF, NF, DF)
Eggplant caponata, aioli, oven dried tomato, baby spinach, potato roll

Ham and Brie (NF)
Rosemary ham, brie, sliced crisp apple, arugula, preserved lemon aioli, baguette

Enhance with Chef’s Seasonal Soup +5


Fremont Fare 65

Assorted Artisan Rolls with Salted Butter (V)

Baby Spinach Salad (VE, NF)
Roasted bell peppers, grilled asparagus, red onion, petite tomato, herb balsamic dressing

Baby Potato Salad (V)
Celery, grilled onion, hard-boiled egg, tarragon, creamy lemon dressing

Roasted Winter Squash Strozapretti (V)
Sage and mint pesto, pickled peppers, fiore sardo

Roasted Chicken (GF, NF, DF)
Rosemary chicken jus, smoked tomatoes

Roasted Pole Beans (V, NF)
Sweet pickled peppers, toasted bread crumb

Roasted Baby Summer Squash (VE, GF)
Fresh basil, aged balsamic, toasted pine nuts

Lemon Bars (V)

Magic Bars (V)
Coconut, chocolate, peanuts

Enhance with Chef’s Seasonal Soup +5
The Market

Chef's Seasonal Soup Selection

Baby Kale and Winter Squash Salad (V)
Crisp apple, pickled peppers, sherry roasted shallots, hazelnut vinaigrette

Mediterranean Salad (V, GF, NF)
Cucumbers, Kalamata olives, petite tomatoes, red onion, pepperoncini, baby gem lettuce, feta, mint, oregano and red wine vinaigrette

Selection of Gourmet Sandwiches (Choice of Three)
(Gluten-free available upon request.)

Smoked Turkey Club (NF, DF)
Bacon, tomato, gem lettuce, avocado, aioli, sourdough

Garden Turkey (NF)
Roasted turkey, cucumber, tomato, radish sprouts, shaved radish, Swiss cheese, French baguette

Muffaletta (NF)
Mortadella, salami, ham, green olives, provolone, aioli, ciabatta bread

Classic Ham Baguette (NF)
Rosemary ham, Dijon, cornichons, gruyere, semolina baguette

Pastrami and Rye (NF)
House-made pickled cabbage, B&B pickles, Swiss cheese, Thousand Island spread, rye bread

Italian (NF)
Salami, serrano ham, mortadella, pickled vegetables, provolone, baguette

Roasted Mushroom (V, NF)
Herb roasted wild mushrooms, baby spinach, pickled peppers, herb goat cheese spread, whole wheat bread

Roasted Winter Vegetable (V)
Grilled winter squash, grilled red onion, watercress, roasted red pepper, walnut pesto, smoked cheddar cheese, focaccia bread

Hummus Garden Wrap (VE, NF)
Green chickpea hummus, tabbouleh, cucumber, bell pepper, radish, petite tomato, arugula, zesty herb vinaigrette

Dessert
Chocolate Tartlets (V)
Plated Lunch
Prices per guest based on highest-priced entrée selection. Freshly brewed regular and decaffeinated coffee and hot tea are included.

Soup or Salad (Choice of One)

**Soups**
- Winter Squash Bisque (V, GF, NF)
- Tomatillo Chicken Pozole (DF, GF, NF)
- Classic Tomato (GF, V, NF)
- PNW Chowder (NF)
- Corn Chowder (V)
- Potato Leek (V, GF)

**Salads**
- Roasted Winter Squash (V)
  Baby kale, pickled peppers, pepitas, blue cheese, walnut vinaigrette
- Baby Lettuces (V, GF)
  Shaved garden vegetables, goat cheese mousse, herb vinaigrette, toasted almonds
- Baby Spinach (V, GF)
  Strawberries, green onions, candied walnuts, crumbled blue cheese, herb balsamic dressing
- Chickory and Pear (V, DF, GF)
  Bittergreens, grilled local pears, roasted mushroom, green onion, citrus, orange citronette

Entrée
Up to two meat entrées and one vegetarian entrée. Final counts required 72 hours in advance of event.

**King Salmon (DF, NF)** 66
Root vegetable hash, winter squash puree, herb oil
Seasonal “fresh catch” also available. Please inquire for offerings.

**Grilled New York Steak (GF, DF)** 66
Roasted asparagus, grilled spring onion, artichoke, smoked tomato, garden herbs, rosemary jus

**Grilled Pork Loin (GF, NF, DF)** 56
Herb roasted baby potatoes, roasted baby squash, chermoula

**Grilled Herb Chicken (GF)** 56
Creamy polenta, roasted summer vegetables, smoked tomato vinaigrette

**Winter Mushroom Ragu (V, NF)** 54
Semolina gnocchi, poached egg, grana padano

**Grilled Tofu Steak (VE, GF, NF)** 54
Quinoa salad, summer vegetables, smoked tomato vinaigrette

**Dessert (Choice of One)**

**Fruit Tart (V, NF)**
Vanilla pastry cream, fresh berries, raspberry sauce

**Cream Puffs (V, NF)**
Chocolate dipped, filled with vanilla pastry cream, crème anglaise

**Pear and Ricotta Tart (V, NF)**
Vanilla anglaise, candied citrus, whipped cream

**Chocolate Mousse Cake (V, NF)**
Dense chocolate cake, white chocolate mousse, berries, whipped cream

**Vanilla Cheesecake (V)**
Pistachio crust, cardamom pine nut crumble, macerated citrus

**Chocolate Pots de Crème (V, DF, GF, NF)**
Fresh berries

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All buffets are served for 1.5 hours. Buffets servicing groups under 25 guests are subject to a $15 per guest surcharge.
Hor D’Oeuvres
Passed or displayed, priced per piece, 25 piece minimum per selection.

Cold Hors d’Oeuvres
Pacific Oysters on the Half Shell (GF, DF, NF) 6
Mignonette, micro herbs

Smoked Scallop Ceviche (DF, GF, NF) 6
Charred lime, pickled chilies, brûléed corn

Grilled Prawn Cocktail (DF, GF, NF) 6
Cocktail sauce, preserved lemon, crispy capers

Hamachi Crudo (DF, NF) 6
Melon, candied ginger, ponzu, micro cilantro

Cured Salmon (NF) 6
Brioche, caviar, crème fraîche, baby dill

Sesame Crusted Tuna (DF, NF) 6
Furikake, pickled ginger, ponzu

Poke Cups (DF, NF) 6
Ahi tuna, sesame seeds, wakame

Caviar Bouche (GF, NF) 6
New potato, paddlefish caviar, crème fraîche, baby dill

Dungeness Crab Profiteroles (NF) 6
Crab salad, petite tomato, micro herbs

Beef Carpaccio (NF) 6
Grilled Asparagus, lemon aioli, Grana Padano, brioche

Beef Tartare (GF, DF, NF) 6
Lemon oil, chives, fingerling potato crisp

Roasted Chicken Profiteroles (DF) 6
Tarragon, lemon aioli, pistachio

Soppresatta Cones (DF, NF) 6
House pickles, citrus, herbs

Smoked Mussels (DF, GF, NF) 5
Smoked paprika, preserved lemon, puy lentils, crème fraîche

Confit Tuna Crostini (DF, NF) 5
Cerignola olive, citrus aioli, pickled shallots, semolina baguette crostini

Curry Chicken Salad (DF) 5
Cashew, golden raisins, puff pastry

Smoked Chicken and Walnut Crostini (DF) 5
Grand central rye, red grapes, micro herbs

Avocado Mousse (V, DF, NF) 5
Grapefruit, micro cilantro, brioche

Eggplant Caponatta (VE, DF, GF) 5
Balsamic, capers, smoked tomato, pine nuts, basil

Green Chickpea Bouche (VE, NF, GF) 5
Taro crisp, pickled peppers, crispy chickpea

Roasted Tomato and Chevre (V, NF) 5
Olive bread, micro herbs

Goat Cheese Bon Bons (V, GF) 5
Red grape, preserved lemon, pistachio crust

Quinoa Cups (VE, GF, NF) 5
Cucumber cup, pickled peppers, mint, basil

Hor D’Oeuvres
Passed or displayed, priced per piece, 25 piece minimum per selection.

**Hot Hors d’Oeuvres**

- **Grilled Beef Satay (GF)** 8
  Chermoula

- **Beef Sliders (NF)** 8
  Lettuce, tomato, onion jam, horseradish aioli

- **Wild Salmon Sliders (NF)** 8
  Herb pesto, sundried tomato aioli, watercress

- **Black and Blue (NF)** 8
  Blackened NY strip, blue cheese, caramelized onions, chives, sourdough

- **Dungeness Crab Cakes (NF)** 8
  Remoulade, petite tomato, micro herb

- **Serrano Ham Wrapped Scallops (DF, GF, NF)** 8
  Herb pesto, micro herbs

- **Grilled Chicken Satay (GF)** 7
  Almond yogurt, chili oil

- **Lamb Meatballs** 7
  Roasted pepper and almond sauce

- **Chicken Sliders (NF)** 7
  Mustard seed yogurt, fresh basil, grilled onions

- **Pork Belly Sliders (NF)** 7
  Arugula, house pickles, aioli

- **Mini Croque Monsieur (NF)** 7
  Rosemary ham, Dijon, béchamel, Dijon, gruyere

- **Ancho Chicken (GF, NF)** 7
  Crispy polenta, chili lime crème fraîche, micro cilantro

- **Mini Corn Dogs (NF)** 7
  All beef dogs, buttermilk cornbread, honey mustard

- **Caramelized Onion and Apple Tart (V)** 7
  Goat cheese, thyme, spiced walnut

- **Beecher’s Stuffed Peppadew Peppers (V, NF)** 7
  Smoked onion and chive fondue

- **Sundried Tomato and Caramelized Onion Arancini (V, NF)** 7
  Smoked tomato fondue

- **Wild Mushroom Arancini (V)** 7
  Herb pistou, Grana Padano

- **Leek and Gruyere Tarts (V, NF)** 7
  Fresh thyme, micro herbs

- **Red Wine Poached Pear (V)** 7
  Blue cheese, smoked hazelnut, rye, micro herbs

- **Quinoa and Black Bean Sliders (V, NF)** 7
  Smoked tomato jam, black kale slaw

- **Roasted Grapes and Walnut (V)** 7
  Herb goat cheese, pumpernickel

- **Grilled Vegetable Satay (VE, NF, GF)** 7
  Chermoula

- **Marinated Tofu Satay (VE, GF, NF)** 7
  House pickles, sweet chili dipping sauce

Hor D'Oeuvres
Passed or displayed, priced per piece, 25 piece minimum per selection.

Elevated Cold Hors d’Oeuvres

Dungeness Crab Sliders (NF) 9
Bibb lettuce, tomato, aioli

Dungeness Crab and Heirloom Tomato Shooters (NF) 8
Lemon black pepper cracker

Seared Ahi (GF, NF, DF) 8
Compressed watermelon, green onion relish, sesame

Smoked Duck and Faro (NF) 8
Aged balsamic, pecorino sardo

Elevated Hot Hors d’Oeuvres

Grilled Lamb Lollipops (GF, DF) 9
Dijon, pistachio crust, chermoula

Steak and Eggs (NF) 9
Tenderloin, sunny side quail egg, béarnaise, sourdough

Displayed Stations
Minimum of 16 people.

Chilled Seafood Display 38
Pacific oysters, poached prawn cocktail, smoked mussels, lobster salad, cured salmon lox, marinated grilled octopus, smoked seasonal fish, cocktail crab claws

Sushi Display (DF) 38
Assortment of fresh rolls, nigiri, sashimi, pickled ginger, soy, wasabi

Artisan Cheese Board (V) 25
Imported and domestic cheeses, seasonal accompaniments, marinated olives, truffle almonds, grilled breads, lavash

Antipasto Bar 30
Selection of imported and domestic cheeses and cured meats, marinated olives, grilled seasonal vegetables, olive tapenade, artichoke pesto, green chickpea hummus, house pickled vegetables, mustards, mostarda, honeycomb, fresh breads, lavash

Winter Vegetables and Spreads (V) 20
Variety of roasted, grilled, marinated, pickled vegetables, marinated olives, hummus, tahini butter, tapenade, romesco, mustard seed yogurt, olive oil, grilled pita, taro chips, lavash

The Salad Bar 20
Mixed baby greens, baby spinach, roasted chicken, pancetta, hard boiled eggs, crumbled blue cheese, goat cheese, petite tomatoes, cucumbers, shaved seasonal vegetables, radishes, roasted mushrooms, green onion, focaccia croutons

Selection of Dressings (Choice of Three)
Herb balsamic, creamy tarragon, zesty herb, ranch, orange citronette, red wine oregano vinaigrette, Caesar, creamy lemon, creamy herb, Thousand Island

Pasta Station (Choice of Three) 30

Lasagna Rustica (V, NF)
Fresh mozzarella, marinara, basil, Grana Padano, fresh pasta

Orecchiette Fungi (V, NF)
Local foraged mushrooms, roasted garlic, chili flakes, preserved lemon, oregano, virgin olive oil, goat cheese

Potato Gnocchi (NF)
Roasted summer vegetables, serrano ham, fresh basil, Grana Padano

Pasta Bolognese (NF)
Strozzapreti pasta, Grana Padano

Fontina Mac and Cheese (V, NF)
Orecchiette pasta, cream, fontina, Grana Padano, fresh herbs, truffle bread crumbs

Penne Puttanesca (NF)
Anchovy, garlic, tomato, olives, lemon, white wine, fresh herbs, Grana Padano

Marinara (V, NF)
Strozzapreti pasta, fresh basil, Grana Padano

Roasted Salmon Station (GF, DF, NF) 35
Sauce gribiche, smoked tomato jam, herb pistou

Roasted Halibut Station (GF, DF, NF) 37
Sauce gribiche, smoked tomato jam, herb pistou

On the Sweet Side (Choice of Three Mini Desserts) 12

Fruit Tartlets (V, NF)
Lemon curd, fresh berries

Chocolate Dipped Shortbreads (V)
Bittersweet chocolate, flake salt

Cheesecake Bites (V)
Raspberry, whipped crème

Chocolate Peanut Butter Bar (V)
Honey roasted peanuts, whipped crème, candied citrus peel

French Macaron (V)
Choice of vanilla, strawberry, chocolate, pistachio or raspberry

Cream Puffs (V, NF)
Chocolate dipped, pastry crème

Fudge Brownies (V)
Traditional gooey goodness

Lemon Bars (V)
Another classic

Fruit Bars (V)
Seasonal berries, crumble topping

Valrhona Chocolates (V)
Assorted Valrhona Bonbons

Chocolate Mousse Cups (V, GF)
Chocolate cups, white chocolate mousse, raspberry

Chocolate Dipped Coconut Macaroons (V)
Chewy and delicious
**Attended Stations**
One culinary attendant required per 50 guests, $175 per attendant.

**Action Stations**

**Risotto Station** 37
(Prepared your way)
Grilled prawns, roasted chicken, serrano ham, mascarpone, Grana Padano, goat cheese, blue cheese, caramelized onions, roasted foraged mushrooms, asparagus, artichokes, roasted garlic, pickled peppers, fresh thyme, fresh basil, fresh chives

**Pasta Station** 32
(Prepared your way)
Orecchiette, strozzapreti, pappardelle pastas
Marinara, bolognese, roasted garlic cream sauces
Grilled prawns, roasted chicken, serrano ham, mascarpone, Grana Padano, goat cheese, blue cheese, caramelized onions, roasted foraged mushrooms, asparagus, artichokes, roasted garlic, pickled peppers, fresh thyme, fresh basil, fresh chives

**Sweet and Savory Crêpe Station** 37
(Prepared your way)
Selection of Savory Fillings (Choice of Four)
Herb goat cheese, crumbled blue cheese, roasted foraged mushrooms, roasted seasonal vegetables, herb roasted tomatoes, caramelized onions, serrano ham, asparagus, braised artichokes

Selection of Sweet Fillings (Choice of Four)
Blackberry jam, strawberry jam, rhubarb compote, roasted peaches, banana, Nutella, peanut butter, mascarpone

**Carving Stations**

**Smoked Beef Tenderloin (GF, DF, NF) (Serves 30)** 500
Rosemary red wine jus

**Slow Roasted Prime Rib (GF, DF, NF) (Serves 30)** 425
Smoked tomato jus, horseradish crème

**Smoked Turkey Breast (GF, NF, DF) (Serves 30)** 350
Cranberry chutney, pan gravy

**Honey Glazed Ham (GF, NF) (Serves 25)** 375
Assorted mustards, apple cider jus

**Roasted Boneless Leg of Lamb (GF, NF) (Serves 25)** 425
Smoky lamb jus

**Porchetta (GF, NF) (Serves 25)** 375
Pork belly and loin rolled with herbs and spices. Smoked tomato rosemary jus

**Reception Package** 117
Four appetizers, two buffet or action stations, one carving station

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All buffets are served for 1.5 hours. Buffets servicing groups under 25 guests are subject to a $15 per guest surcharge.
Dinner Buffet
Priced per guest based on entrée selection. Select one soup, one salad, two entrées, two sides and two desserts. Freshly brewed regular and decaffeinated coffee and hot tea are included.

Soups
- Potato Leek (V, GF)
- Tomatillo Chicken Pozole (DF, GF, NF)
- Classic Tomato (GF, V, NF)
- PNW Chowder (NF)
- Corn Chowder (V)
- Winter Squash Bisque (V, GF, NF)
- Lobster Bisque (NF)
- Lentil (DF, GF, NF)
- Foraged Mushroom Bisque (V)
- French Onion (GF, NF)

Salads
- Roasted Winter Squash (V)
  Baby kale, pickled peppers, pepitas, blue cheese, walnut vinaigrette
- Baby Lettuces (V, GF)
  Shaved root vegetables, goat cheese mousse, herb vinaigrette, toasted almonds
- Baby Spinach (V, GF)
  Local apples, roasted peppers, grilled red onion, spiced walnuts, goat cheese, herb balsamic dressing
- Chicory and Pear (VE)
  Bitter greens, grilled local pears, roasted mushroom, green onion, citrus, orange citronette
- Poached Pear and Escarole (V, GF)
  Caramelized fennel, sultanas, toasted almonds, shaved parmesan, vanilla champagne vinaigrette

Tier One Entrées 95
- Herb Roasted Airline Chicken Breast (DF, GF, NF)
  Roasted mushrooms, grilled onion salad, smoky jus
- Smoked Pork Loin (DF, GF, NF)
  Pickled Fresno chili, chermoula
- Grilled NY Striploin (GF, DF, NF)
  Smoked cipollini onion, porcini, rosemary jus
- Roasted Trout Filet (GF, DF, NF)
  Lacinato kale slaw, smoked tomato vinaigrette
- Roasted Quinoa Cakes (VE, GF)
  Herb pistou, house pickles, almonds
- Semolina Gnocchi (V, NF)
  Wild mushroom ragu, Grana Padano
- Goat Cheese Gnocchi (V, NF)
  Preserved lemon, wilted kale, pickled Fresno chili

Tier Two Entrées 115
- Roasted Beef Tenderloin (GF, DF, NF)
  Cipollini onions, mushroom duxelle, smoky jus
- Grilled Lamb Chops (GF, DF, NF)
  Salt roasted onion salad, port poached dried figs, lamb jus
- Porchetta (GF, DF, NF)
  Smoked savory apple sauce, bacon lardon, apple cider jus
- Roasted Halibut (GF, DF, NF)
  Herb pesto, ratatouille
- King Salmon (GF, DF, NF)
  Smoked tomato jam, artichoke pesto, veal reduction
  Seasonal “fresh catch” also available. Please inquire for offerings.
Sides
Roasted Fingerling Potatoes (VE, GF, NF)  
Fresh rosemary, flake salt
Roasted Baby Summer Squash (VE, GF, NF)  
Pickled sweet peppers, herb pesto
Charred Baby Carrots (V, GF, NF)  
Harissa, honey
Collards and Roasted Foraged Mushrooms (V, GF, NF)  
Butter, sherry, summer herbs
New Potato Galette (V, GF, NF)  
Fresh thyme, smoked cheddar, Grana Padano
Roasted Baby Root Vegetables (V, GF, NF)  
Winter greens, herb ricotta
Farro (V)  
Sherry roasted shallot, sultana, toasted pine nuts, grana padano
Grilled Rapini (V, GF)  
Aged balsamic, pecorino sardo
Yukon Potatoes (V, GF, NF)  
Salted butter, cream

Desserts
Fruit Tart (V, NF)  
Vanilla pastry cream, fresh berries, raspberry sauce
Cream Puffs (V, NF)  
Chocolate dipped and filled with vanilla pastry cream, crème anglaise
Pear and Ricotta Tart (V, NF)  
Vanilla anglaise, candied citrus, whipped cream
Chocolate Mousse Cake (V, NF)  
Dense chocolate cake, white chocolate mousse, berries, whipped cream
Vanilla Cheesecake (V)  
Pistachio crust, cardamom pine nut crumble, macerated citrus
Chocolate Peanut Butter Bar (V)  
Honey roasted peanuts, whipped cream, candied orange peel
Spiced Apple Cake (V)  
Salted caramel, whipped cream

Plated Dinner
Priced per guest based on highest priced entrée selection. Select one soup, one salad, up to two entrées (plus a vegetarian option) and one dessert. freshly brewed regular and decaffeinated coffee and hot tea are included.

Soup
Corn Chowder (V)
Potato Leek (V, GF)
Lobster Bisque (NF)
Lentil (DF, GF, NF)
Foraged Mushroom Bisque (V)
Tomatillo Chicken Pozole (DF, GF, NF)
Classic Tomato (GF, V, NF)
PNW Chowder (NF)
Winter Squash Bisque (V, GF, NF)

Salad
Roasted Winter Squash (V)  
Baby kale, pickled peppers, pepitas, blue cheese, walnut vinaigrette
Baby Lettuces (V, GF)  
Shaved root vegetables, goat cheese mousse, herb vinaigrette, toasted almonds
Baby Spinach (V, GF)  
Local apples, roasted peppers, grilled red onion, spiced walnuts, goat cheese, herb balsamic dressing
Chickory and Pear (VE)  
Bittergreens, grilled local pears, roasted mushroom, green onion, citrus, orange citronette
Poached Pear and Escarole (V, GF)  
Caramelized fennel, sultanas, toasted almonds, shaved Parmesan, vanilla champagne vinaigrette
Fingerling Potato and Frisee  
Bacon lardon, smoked tomato, pickled peppers, blue cheese vinaigrette

## Entrée

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Prime Beef Tenderloin (GF, DF, NF)</td>
<td>125</td>
<td>Smoked tomatoes, artichoke pesto, grilled asparagus, rosemary jus</td>
</tr>
<tr>
<td>Ribeye Two Ways (GF, DF, NF)</td>
<td>125</td>
<td>Grilled eye of ribeye, confit ribeye cap, celery root, petite squash, port jus</td>
</tr>
<tr>
<td>Grilled Lamb Loin (GF, DF, NF)</td>
<td>115</td>
<td>Preserved lemon couscous, chermoula, merguez crepenette, lamb jus</td>
</tr>
<tr>
<td>Porchetta (GF, NF)</td>
<td>110</td>
<td>Black truffle, creamy polenta, grilled asparagus, pork jus</td>
</tr>
<tr>
<td>Smoked Moulard Duck Breast (NF)</td>
<td>110</td>
<td>Toasted faro, fresh ricotta, wilted chard, strawberry gastrique</td>
</tr>
<tr>
<td>Roasted Halibut (GF, DF, NF)</td>
<td>110</td>
<td>Summer vegetable ratatouille, cerignola olive tapenade, lemon oil</td>
</tr>
<tr>
<td>Wild King Salmon (GF, DF, NF)</td>
<td>110</td>
<td>Grilled artichokes, foraged mushroom, smoked tomato vinaigrette</td>
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<tr>
<td></td>
<td></td>
<td>Seasonal &quot;fresh catch&quot; also available. Please inquire for offerings.</td>
</tr>
<tr>
<td>House-made Cappelletti Pasta (V)</td>
<td>90</td>
<td>Braised artichoke stuffed pasta, roasted baby vegetables, eggplant caponata, pecorino sardo</td>
</tr>
<tr>
<td>Parisian Gnocchi (V)</td>
<td>85</td>
<td>Winter vegetable hash, carrot puree, poached egg, grana padano</td>
</tr>
<tr>
<td><strong>Enhance with Duet Option</strong></td>
<td>+10</td>
<td></td>
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</tbody>
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## Dessert

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Semi-Fredo (V, GF)</td>
<td>Strawberry gelée, charred strawberry, candied almond crumble</td>
</tr>
<tr>
<td>Mille-Feuille (V, NF)</td>
<td>Seasonal fruits, Bavarian crème</td>
</tr>
<tr>
<td>Chocolate Mousse Cake (V, NF)</td>
<td>Chocolate cake, white chocolate mousse, strawberry, rhubarb</td>
</tr>
<tr>
<td>Fruit Tart (V)</td>
<td>Pastry cream, seasonal fruits, crème fraiche, almond tuille</td>
</tr>
<tr>
<td>Seasonal Cobbler (V)</td>
<td>Crumble topping, crème fraîche ice cream</td>
</tr>
</tbody>
</table>

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**Beverages**

<table>
<thead>
<tr>
<th>Item</th>
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<th>Notes</th>
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<tbody>
<tr>
<td>Freshly Ground Regular Coffee (Per Gallon)</td>
<td>85</td>
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</tr>
<tr>
<td>Freshly Ground Decaffeinated Coffee (Per Gallon)</td>
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</tr>
<tr>
<td>Tea Forté Assortment (Per Gallon)</td>
<td>85</td>
<td></td>
</tr>
<tr>
<td>Coke, Diet Coke or Sprite</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Local Sodas</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>Fiji 500mL</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Fiji 1L</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>San Pellegrino 330mL</td>
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<td>Infused Water Station (Per Person)</td>
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<td>Bottled Iced Tea</td>
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<td>Red Bull and Sugar Free Red Bull</td>
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<td>Fruit Smoothies</td>
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<td>Iced Tea (Per Gallon)</td>
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<td>Hot Cider (Per Gallon)</td>
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<tr>
<td>Hot Chocolate (Per Gallon)</td>
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*Minimum of 25 People

**All Day Beverage Station 45**

Includes freshly ground regular and decaffeinated coffees, Tea Forté assortment, Fiji water, Coke, Diet Coke and Sprite.
## Bar Packages

### Hourly

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<thead>
<tr>
<th></th>
<th>West Edge</th>
<th>Fremont</th>
<th>Queen Anne</th>
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### Liquor

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<td>Gin</td>
<td>Seagram’s</td>
<td>Bombay Original</td>
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<td>Bourbon</td>
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<td>Rum</td>
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### Wine

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<td>Chateau Ste Michelle</td>
<td>Font Freye by La Gordonne</td>
<td>Miraval Côtes de Provence</td>
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<td>Benzinger</td>
<td>Kim Crawford</td>
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<td>Malbec</td>
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<td>Bodegas Caro Aruma</td>
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### Beer

- Budweiser, Bud Light, Miller Lite, Blue Moon, Corona Extra,
- Stella Artois, New Belgium Voodoo Ranger IPA, Truly Hard Seltzer,
- Heineken 0.0, assorted local beers

Assorted soft drinks, juices, “Q Drinks” mixers, mineral water, sparkling, still
Locals Only
Highlighting local spirits, wine and beer.

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<tr>
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<td>Three Hours</td>
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</tr>
<tr>
<td>Four Hours</td>
<td>96</td>
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</table>

**Liquor**
A collection of fantastic local products including:
- Woodinville Whiskey
- Copperworks Distillery
- Sun Liquor
- Oola Distillery
- Scrappy’s Bitters

**Wine**
- NV Brut, Chateau Ste. Michelle, Columbia Valley WA
- Rosé, Browne Family Vineyards, Columbia Valley WA
- Chardonnay, A to Z Unoaked, OR
- Sauvignon Blanc, Chateau Ste Michelle, Horse Heaven Hills WA
- White Blend, Raconteur Wine Company, Woodinville WA
- Pinot Noir, Coeur de Terre, Willamette Valley, OR
- Cabernet Sauvignon, Intrinsic, Washington WA
- Red Blend, Raconteur Wine Company, Columbia Valley WA

**Beer**
- Local Rotating IPA Can
- Scuttlebutt Amber Ale
- Rainier Lager
- Locust Cider

Beer and Wine Only

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<tr>
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**Wine**
- Sparkling, Michelle Brut, Columbia Valley, WA
- Rosé, Chateau Ste Michelle, Columbia Valley, WA
- Sauvignon Blanc, Invitation, California
- Chardonnay, Invitation, California
- Pinot Noir, Invitation, California
- Cabernet Sauvignon, Invitation, California

**Beer**
- Budweiser, Bud Light, Miller Lite, Blue Moon, Corona Extra,
- Stella Artois, New Belgium Voodoo Ranger IPA, Truly Hard Seltzer,
- Heineken 0.0, assorted local beers

- Assorted soft drinks, juices, “Q Drinks” mixers, mineral water,
  sparkling, still

Bars on Consumption

**Cocktails**
- West Edge         11
- Fremont           13
- Queene Anne       15
- Locals Only       16

**Beer**
- 8

**Soft Drinks and Bottled Water**
- 6

Wines available by the bottle from our wine list.
Bar Enhancements
Plan your event around an enhancement below or add to your already chosen traditional bar package. Priced per cocktail. Additional bartender fee applies.

The Seattle Speakeasy 16
Classic prohibition-era cocktails, inspired remakes and local high-end whiskies.

The Coffee Bar 15
Coffee and hot chocolate setup, with an available variety of liquors and liquers:
Baileys, Kahlua, Jameson, Spiced Rum

Ketel One Botanicals and Moscow Mule Bar 14
Enjoy this classic drink of vodka, lime and ginger beer featuring Ketel One’s unique Botanicals line:
Grapefruit and Rose, Peach and Orange Blossom, Cucumber and Mint, Classic Ketel One Vodka

Beverage Class Inquire for Pricing
Partnering with local wineries, breweries and distilleries. Guest speaker will conduct educational classes or just a fun, simple tasting. Perfect for a breakout or as an addition to your event. Advance notice required. A few options below:

Chateau Ste Michelle
Browne Family Vineyards
Copperworks Distillery
Pike Brewing
Fremont Brewing
Woodinville Whiskey

The Bellhop Bar 15
The Bellhop Bar, our quintessential pop-up bar. Let your guests relax as our bartenders unpack a bottled cocktail from this beautiful retrofitted steamer trunk. With this unique approach and attention to detail, we hope to turn the simple act of pouring a cocktail into a memorable experience and a highlight of their time with us.

Many times, when you saddle up to a bar, part of the show is the bartender crafting your cocktail right before you, much akin to a chef’s table. What we replace it with is the tableside pour, where your bartender is bringing the experience to you. It also means a good cocktail can be quickly available virtually anywhere, limited only by the creativity of your purveyor.

The bellhop bar can be stocked with two varying cocktails, chosen from our rotating list, as well as 2-3 wines from our list.
Invitation Wines

Chateau Souverain for Loews Hotels
These proprietary wines are made exclusively for Loews Hotels by the esteemed California house, Chateau Souverain. With great quality at a great value, we are excited to offer these four wines throughout the Loews Hotels portfolio.

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Sparkling

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<td>NV Prosecco, Lunetta, Trentino-Alto Adige, IT</td>
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<td>NV Champagne, Piper-Heidsieck Cuvée Brut, FR</td>
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<td>NV Champagne, Moët &amp; Chandon Imperial Brut, FR</td>
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Rosé

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<td>Rosé, Jean Luc Colombo Cape Bleu, Provence, FR</td>
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<td>Rosé, Browne Family Vineyards, Columbia Valley, WA</td>
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White, Pacific Northwest

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Red, Pacific Northwest
Blend, Raconteur Wine Company, Columbia Valley, WA 56
Cabernet Sauvignon, Browne Heritage, Columbia Valley, WA 65
Cabernet Sauvignon, Intrinsic, Washington, WA 72
Pinot Noir, Coeur de Terre, Willamette Valley, OR 74
Blend, D2, De Lille Cellars, Columbia Valley, WA 96
Syrah, Waters, Columbia Valley, WA 92
Pinot Noir, Domaine Drouhin, Dundee Hills, OR 140
Blend, Col Solare, Columbia Valley, WA 260

Red, California
Pinot Noir, La Crema, Monterey, CA 54
Pinot Noir, Lyric by Etude, Santa Barbara, CA 58
Cabernet Sauvignon, Imagery, CA 60
Blend, Maestro by Robert Mondavi, Napa Valley, CA 82
Blend, The Prisoner, Napa Valley, CA 100
Blend, Abstract, Orin Swift Cellars, Napa Valley, CA 110

Red, International
Malbec, Caro Aruma, Mendoza, ARG 52
Bordeaux, Legende, Domaine Lafite Barons de Rothschild, FR 56
Cabernet Sauvignon, Penfolds Max’s, South Australia, AU 64
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## Capacities

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Meeting Sets
Classroom
Meeting Planner Guide
Welcome to Loews Hotels. With any special gathering, we understand that it's that unique combination of remarkable service and a one-of-a-kind location that makes your event truly unforgettable. Whether you are planning a small corporate meeting, large convention, or association conference, rest assured that events of all sizes receive the same level of attention from our seasoned conference and catering associates. In order to anticipate your meeting planning needs, we have created the following guide for your review.

**Audio-Visual Services**

The Hotel's technology partner, PSAV, is available to assist you with any audio, video, electrical and internet needs. Please contact your Conference or Catering Manager for additional information and requests.

**Beverage Service**

The Hotel's mixology and sommelier teams are available to suggest a wide range of beverage selections to compliment your event. The Hotel kindly requires that all beverages are served by the Hotel's personnel only. In addition, the Hotel's alcoholic beverage license requires the Hotel to request proper identification of any person of questionable age. The Hotel may opt to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced as well as to any person, who, in the Hotel's judgment, appears intoxicated.

**Corkage and Bottle Handling**

In the event outside beverage products are serviced by Hotel personnel, corkage or bottle handling fees (taxable) may be assessed. Fees will be reviewed with you by the Hotel in advance of the event/function.

**Destination Management**

The Hotel's Destination Services preferred partner is available to assist you with any entertainment and decor needs in order to create just the right atmosphere for all event types. Please contact your Conference or Catering Manager directly for information.

**Exhibitors**

To guarantee a flawless Hotel arrival experience for all guests, we kindly request that all exhibitors please load-in through the designated service entrances of the Hotel and check-in with Security. For load-in, exhibitors must be completely self-contained and be prepared to transport their own materials, packages and equipment.

The Hotel requests that all shipping needs be provided by the exhibitor's show decorator or primary point of contact. However, should shipping by processed by the Hotel, the Hotel will charge shipping and handling fees in advance prior to the Hotel's shipping and receiving agent releasing items. Please note that the Hotel's operating departments are not staffed nor prepared to handle exhibitor demands.

**Food Preparation**

Our Culinary team is able to satisfy all your dietary restrictions, allergies and personal preferences. Please kindly communicate any details to your Conference or Catering Manager in advance of your function(s). Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

To ensure the quality and safe handling of products serviced by the Hotel, we request that no food and beverage may be transferred or re-plated. In addition, food and beverage may not be removed from any function by the client or any of the invitees.
Meeting Planner Guide

**Food Service**

Based on your selections, all menu items are priced per person and are served for the following durations (additional cost may be incurred for any service time extensions):

- **Breakfast**: 1 Hour
- **Brunch**: 1.5 Hours
- **Morning and afternoon breaks**: 0.5 Hour
- **Lunch and dinner**: 1.5 Hours
- **Stationary receptions**: 1 Hour
- **Package receptions (tray pass and stationary)**: 2 Hours

Due to costs associated with preparation, additional charges per person will apply for buffet or plated service of 25 guests or less. For any menu supplements or à la carte additions, selections must be for 100% of the event guarantee. The Hotel will assist in sourcing any of your special food and beverage needs, however please note that 100% of the cost of the product will be charged. Labor fees will apply for all services where additional personnel are required or requested.

**Kosher Meals**

Should you require kosher meals, the Hotel can accommodate upon advance notice of five (5) business days from your event. Meal types and components are subject to change based on the vendor’s availability. The Hotel will source all kosher meals from a preferred vendor with pricing relative to the current Banquet menu.

**Meeting Room Keys**

The Hotel can accommodate personal meeting room keys, should you require keys for offices and/or storage areas where you want to restrict access. Please note that function or storage rooms being held on a 24-hour basis are available at a fee per lock change and for each additional key requested. Requests for lock changes must be provided to the Hotel a minimum of two (2) weeks prior to set-up. On-site requests will be charged per lock change.

**Menu Printing**

Professional and custom menu printing for your function(s) is available with advance notice to your Conference or Catering Manager. Based on the quantity and specifications requested, charges may apply.

**Restaurant Meal Vouchers**

For the convenience of your group, meal vouchers are available for the Hotel’s primary restaurant. Vouchers may be purchased for a pre-determined value (inclusive of service charge and city/state sales tax) and charges will be assessed for the number of vouchers issued.

**Security**

Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the Hotel does not provide security in the meeting and function spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. In addition, depending upon the nature of your event, the Hotel reserves the right based on its reasonable judgment to require the group to retain security personnel in order to safeguard guests or property in the Hotel. The Hotel’s prior approval is required for all outside licensed security companies and must meet the minimum standards established by the Hotel, including insurance and indemnification requirements. Security personnel are not authorized to carry firearms without advance Hotel approval.
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Signage, Displays and Damages

The Hotel kindly requests that all signage be professionally printed (nothing hand-written), conform to city/state fire code regulations and placed only in registration areas or immediately outside function/meeting rooms. The Hotel requests that any additional locations requesting signage or displays—including the Hotel’s lobby—be approved in advance by your Conference or Catering Manager. To protect the Hotel from damage and repair costs to the group, the Hotel cannot allow the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, push pins, tape or any adhesive substance. Should you require assistance, banners that need to be hung on the wall may be done by the Hotel Engineering Department (fees may apply). Please be advised that the Hotel is not responsible for the retention or removal of any signs, banners, decorations, audio-visual or other equipment used on site.

Shipping and Receiving

For your convenience, parcel shipping and handling services are available at the Hotel. For additional information regarding package shipping instructions, please contact your Conference or Catering Manager.

Smoking Policy

We kindly ask that smoking not occur in any areas of the Hotel to include guest rooms, suites, public areas, restaurants and meeting/function rooms. Otherwise, a cleaning fee may be assessed.

Outside Audio-Visual and Production

PSAV is the Hotel’s primary technology partner and provider of audio-visual services. Should you elect to partner with an alternate vendor we kindly request the following:

Business License

By selecting to utilize another audio-visual company, please be advised that there are guidelines to be followed to conduct business within the Hotel. As such, the outside production company is expected to adhere to all mandatory guidelines required of our in-house provider, PSAV. All audio-visual companies doing business in the Hotel must provide a license to do business in the city that the Hotel is located in [30] days prior to the event.

Damage Deposits

All exhibit, production and audio-visual companies will have a pre/post set-up/tear-down walk-through of all locations occupied by the show/event. The walk-through will be conducted with a PSAV liaison and/or Hotel representative. A damage deposit may be required. The return of this deposit will be based on the exhibit, production, drayage and audio-visual company’s adherence to the policies as outlined as well as a satisfactory walk-through inspection at the end of the function. The client is responsible for any damage charges caused by the exhibit, production, drayage and audio-visual company.

Fire Watch

The Hotel may require a fire watch for certain productions that can activate the Hotel fire alarm system. A fire watch must be ordered for all rehearsals and actual productions of these events.
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**House Sound**

To protect the quality and integrity of our in-house systems, outside audio-visual companies are not permitted to patch into our house sound systems. The client must contract separate microphones, amplifiers, speakers and mixers from the outside audio-visual company for all meeting rooms requiring audio support.

**Internet and Wireless Networking**

PSAV is responsible for coordinating all HSIA requirements and billing for all arrangements. All outside wireless networking equipment (routers, hot spots etc.) must be reported to Loews IT/PSAV prior to being setup onsite. Due to the limited number of wireless channels available, arrangements must be made to reserve wireless channels to limit interference with existing Hotel wireless networking. All wireless networking equipment must be configured in a secure fashion (WPA/2 or similar). All wireless broadcast SSID’s must be cleared with IT/PSAV prior to being turned on. Wireless networking equipment that does not meet these standards will be subject to port termination.

**Insurance**

A certificate of insurance evidencing general liability coverage is required from the outside audio-visual company. The client agrees to protect, indemnify, and hold harmless the Hotel, it’s owners, management and employees from any and all claims arising out of the client’s use of an outside audiovisual company. The certificate of insurance, in form and substance satisfactory to Hotel and evidencing the required coverages, shall be provided to the Hotel prior to the commencement of services. Each vendor shall, at its own cost and expense, obtain and maintain and cause any sub-contracted party to obtain and maintain insurance.

**Load In and Out**

PSAV will provide an audio-visual liaison to supervise the load in, set up, tear down and load out phases for your event. Labor for this service will be charged at prevailing rates and posted to the master account. PSAV will be provided complete production requirements to include labor calls, equipment requirements, and any related audio-visual services. These requirements must be provided [21] days prior to the scheduled load-in.

Under no circumstances will the Hotel or PSAV be held liable for lost, damaged, stolen or misused equipment obtained from outside audio-visual and/or production companies.

Access to the loading dock must all be prearranged through PSAV and your Conference or Catering Manager. Off-hour load ins/outs will require additional Hotel security and will be billed to the client at the prevailing rate (minimum of three [3] hours).

The exhibit/production company must provide the Hotel (five [5] days in advance) of who will be the key contact during the load in/out. They will be required to sign in with the Hotel’s Security desk and will be given the appropriate identification which must be worn at all times. They will also supply Security with a cell phone number while on-site.

Visquine or similar material must be in place over all carpeted areas where equipment or crates will be rolled.

Forklifts are not permitted in the ballroom areas. Due to insurance regulations, the Hotel cannot provide scissor lifts, flatbed carts or forklifts—exhibit and production companies must provide their own. None of this equipment can be stored in the back of house areas or loading dock.

No items should be placed against any of the walls or columns in the Hotel.
Truck and trailer parking is not permitted on the loading docks and all vehicles must be removed immediately after load in/out. Your PSAV liaison and/or Conference or Catering Manager can supply you with off-site parking alternatives.

Exhibit and production personnel must conduct themselves in an appropriate manner and be properly attired at all times.

No exhibit or production company personnel can smoke or take breaks in any of the Hotel’s service hallways or public areas—including the Hotel employee cafeteria.

The Hotel reserves the right to curtail or cease entirely operations at any time if, in the Hotel’s reasonable estimation, actions are placing the Hotel’s property, employees or guests at risk.

**Other**

Storage space for outside audio-visual and production equipment is the sole responsibility of the outside audio-visual or production company. Due to fire codes, storage of any equipment in back hallways is strictly prohibited. The Hotel may have limited storage space available, but is under no obligation to provide such space. If space is available, a fee will apply. Due to the fact that this space may be available for rental and food and beverage sales for other functions if PSAV was utilized, the rental price for any storage space may be increased beyond the list price of the room.

PSAV services break-out rooms and has opportunity to quote the entire event. All audio-visual equipment and labor required for break-outs, supplemental meetings and indoor/outdoor food and beverage functions are to be handled by PSAV. A customized order will be provided for approval.