



WARWICK

SEATTLE

BANQUETS AND CATERING  
MENUS AND INFORMATION

Warwick Seattle  
401 Lenora St., Seattle, WA 98121  
(206) 443-4300

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WARWICK



## EVENT RENTALS

# AUDIO/VISUAL EQUIPMENT

### Projectors & Video

|                      |       |
|----------------------|-------|
| 55" LCD Monitor/Cart | \$250 |
| LCD Projector        | \$350 |
| 8' Projector Screen  | \$150 |

### Additional Accessories

|  |       |
|--|-------|
| Flip Chart with Paper Pad and Markers              | \$75  |
| Additional Pad                                     | \$25  |
| Additional Post-It Pad                             | \$40  |
| Whiteboard and Markers                             | \$100 |
| Speakerphone                                       | \$90  |
| Extension Cord                                     | \$15  |
| Power Strip  | \$12  |
| HDMI Cable   | \$20  |
| Stand Up Podium with Built-In Sound and Microphone | \$250 |
| Desktop Speakers                                   | \$50  |
| Easel  | \$40  |

Guests may provide their own audiovisual (A/V) equipment for meetings and events. A/V rentals should be requested in advance and confirmed on the Banquet Event Order (BEO). Audiovisual rentals are subject to the rates listed above. Any changes to the room setup or layout on the day of the event will incur a \$300 fee, which will be added to the final event cost.

All AV rentals are priced per use per day.

A 24% Service Fee will be applied to all event charges, including but not limited to food, beverages, audio/visual rentals, and room rental fees. Of this amount, 18% is distributed to banquet staff, while the remaining 6% is retained by the hotel to cover administrative costs.

Additional Washington State Sales Tax of 10.35% will be applied to final totals. Taxes and fees are subject to change.



## CATERING & FOOD

# À LA CARTE BREAKS

### Beverages

|   |                |
|---|----------------|
| Freshly Brewed Coffee   | \$68 / Gallon  |
| All Meeting Coffee and Tea Service ( <i>Minimum of 15 guests required</i> ) | \$10 / Person  |
| Chilled, Fresh Squeezed Fruit Juices  | \$34 / Pitcher |
| <i>Orange and Grapefruit</i>  |                |
| Assorted Sodas and Bottled Water  | \$5 Each       |
| <i>Pepsi, Diet Pepsi, Starry</i>  |                |

### From the Bakery

|   |              |
|---|--------------|
| Bagels and Cream Cheese   | \$21 / Dozen |
| Assorted Pastries   | \$21 / Dozen |
| Housemade Cookies   | \$26 / Dozen |
| <i>Chocolate Chip, Oatmeal Raisin</i>   |              |
| Housemade Brownies  | \$28 / Dozen |
| Assorted Bar Cookies  | \$28 / Dozen |
| <i>Marble Cheese Truffle, Caramel Apple Grannies, Lemon Square, Chocolate Walnut Brownies</i> |              |
| Assorted Petit Fours  | \$25 / Dozen |

### Fresh Fruit

|  |               |
|--|---------------|
| Sliced Seasonal Fruit ( <i>Minimum of 15 guests required</i> ) | \$8 / Serving |
| Whole Fruit  | \$2 / Piece   |

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## CATERING & FOOD

# THEMED BREAKS

*Minimum of 10 Guests*

### Harry Henderson's Sugar Fix

\$32 / Person

House baked chocolate chip cookies and assorted bar cookies, includes milk, soft drinks, bottled water, regular and decaffeinated coffee, and a selection of teas.

### Back Country Break

\$37 / Person

Fresh fruit and cheese served with rustic breads and crackers, includes soft drinks and bottled water.

### Healthy Hike

\$34 / Person

Vegetable crudité, hummus, baba ganoush, housemade ranch, and spiced pita toasts, served with soft drinks and bottled water.

### El Chupacabra Chips and Salsa

\$32 / Person

Blue and gold tortilla chips, house-made fresh salsa, guacamole, and sour cream, served with soft drinks and bottled water.

### Sweet and Salty

\$32 / Person

Variety of granola bars, snack mix, red licorice, and popcorn, served with soft drinks and bottled water.

For parties with special requests, please contact the sales team at [sales.seattle@warwickhotels.com](mailto:sales.seattle@warwickhotels.com) for custom breaks. Parties are required to provide an advance notice of 7 business days, to ensure delivery of products to the Warwick Seattle hotel.

For parties less than the minimum 10 guests, \$5.00 will be added to pricing per person.

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CATERING & FOOD

# BREAKFAST BUFFETS

*Minumum of 20 Guests*

## Pastry Break

\$31 / Person

Selection of freshly baked scones, muffins, Danish, and croissants, served with butter, fruit preserves, honey, and marmalade.

## The Warwick Continental

\$36 / Person

Fresh fruit platter, selection of freshly baked scones, muffins, Danish, and croissants, served with butter, fruit preserves, honey, marmalade, and yogurt bowl.

## The Bigfoot Breakfast

\$39 / Person

Fluffy scrambled eggs, housemade sausage patties and crisp bacon, herb-roasted potatoes, fresh fruit platter, assortment of freshly baked scones, muffins, Danish, and croissants, served with butter, fruit preserves, honey, and marmalade.

## Eggs Benedict

\$42 / Person

Poached eggs and Canadian bacon on a split English muffin with Hollandaise sauce, herb-roasted potatoes, and a fresh fruit platter *(Add smoked salmon for an additional \$31)*.

## Morning on Lake Sammamish

\$35 / Person

Breakfast frittata with tomato, parmesan, artichokes and herbs, served with toasted baguette, rustic breads, and herb-roasted potatoes.

## Low Carb Breakfast

\$40 / Person

Scrambled eggs with feta cheese, housemade sausage patties, crisp bacon, grilled tomatoes, and grilled mushrooms, served with a fresh fruit platter, yogurt, and granola.

All selections include freshly squeezed orange and grapefruit juice, regular and decaffeinated coffee, and a selection of teas for the group.

For parties less than the minimum 20 guests, \$5.00 will be added to pricing per person. No minimum guest limits for the Pastry Break and The Warwick Continental.

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CATERING & FOOD

# PLATED BREAKFAST

## The American Breakfast

\$37

Two scrambled eggs served with crispy bacon or housemade sausage patties, herb-roasted potatoes, and toast.

## Eggs Benedict

\$40

Two poached eggs with smoked Canadian bacon on a split English muffin with Hollandaise sauce, served with herb-roasted potatoes (*Add smoked salmon for an additional \$10*).

## Quiche Lorraine

\$34

Spinach, bacon, and Gruyère cheese quiche served with herb-roasted potatoes and fresh fruit.

## Bagels & Lox Plate

\$34

Served with whipped cream cheese, smoked salmon, sliced red onions, capers, and chopped egg with mini bagels and fresh fruit salad.

## Brioche French Toast

\$34

Cinnamon battered brioche slices, powdered sugar, fresh berries, served with warm maple syrup.

All selections include freshly squeezed orange and grapefruit juice, regular and decaffeinated coffee, and a selection of teas for the group.

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# CATERING & FOOD

# LUNCH BUFFETS

*Minimum of 15 Guests*

## Margaux Classic

\$48 / Person

Mixed seasonal greens with a house vinaigrette, and sweet rolls with butter, served with choice of two entrees (*or all three for an additional \$12 per guest*):

*Roast chicken breast with lemon capers and herbed butter*

*Alaskan cod Provençal*

*Roasted tender beef with chimichurri*

Buffet includes garlic and herb-roasted potatoes, roasted broccoli and red onions with olive oil and lemon. Includes Chef's selection of assorted desserts.

## Caesar Buffet

\$39 / Person

Fresh cut romaine hearts with classic Caesar dressing, garlic croutons, and shaved parmesan, served with bay shrimp, smoked salmon, and sliced grilled chicken breast, seafood chowder, rolls and sweet butter. Includes chef's selection of assorted desserts.

## Deli Buffet

\$37 / Person

Platter of thinly sliced Virginia ham, smoked turkey breast, cheddar and Swiss cheese, sliced breads, lettuce, tomato, pickles, onion and condiments, served with herbed potato salad, fresh fruit platter, pasta primavera salad with pesto dressing, Roma tomatoes with mozzarella and balsamic basil vinaigrette. Includes Chef's selection of assorted desserts.

## Pasta Buffet

\$38 / Person

Seasonal mixed greens or Caesar Salad, rigatoni a la grecque, mushroom ravioli with Gorgonzola cream sauce, rigatoni bolognese, Italian style pickled condiments, rolls and sweet butter. Includes Chef's selection of assorted desserts.

All selections include regular and decaffeinated coffee, and a selection of teas for the group.

For parties less than the minimum 15 guests, \$5.00 will be added to pricing per person.

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# CATERING & FOOD

## PLATED LUNCH

### Starter Options - Select One

Artisan bread with sweet butter, served with choice of either:

**Caesar Salad** - Romaine hearts, lemon, garlic and anchovy dressing, parmesan cheese, croutons.

**Wedge Salad** - Iceberg lettuce, bacon, blue cheese, tomatoes, red onion, creamy bleu cheese dressing, and chives.

**Italian Salad** - Mixed greens, salami, tomatoes, garbanzo beans, peperoncinis, provolone cheese, artichoke hearts, zesty vinaigrette dressing.

**Seafood Chowder** - Clams, cod, salmon, bacon, onions, light cream, and crackers.

**Tomato Basil Soup** - Simmered with basil and parmesan cheese.

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### King Salmon

\$60

Grilled with sauteed spinach, lemon & chive butter sauce, pickled red onions.

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### New York Steak

\$68

10 oz certified angus beef, scalloped potatoes, roasted shallot & herb butter, with seasonal vegetable.

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### Chicken Breast

\$42

Skin-on and grilled, served over a bed of ratatouille with roasted potatoes.

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### Rigatoni Bolognese

\$34

Slow simmered tomato sauce, ground beef, vegetables, red wine, milk, parmesan cheese.

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### Cavatappi Pasta with Zucchini

\$34

Grilled zucchini, herbed ricotta and parmesan cheeses, sun-dried tomatoes, olive oil.

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### Pasta Primavera (*Gluten-Free/Vegan*)

\$33

Gluten-free penne pasta, basil pesto, sun-dried tomato, spinach, zucchini, carrots, vegan parmesan.

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All selections include a choice of one starter, artisan bread with sweet butter, regular and decaffeinated coffee, and a selection of teas for the group.

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## CATERING & FOOD

# SALAD & SANDWICH ENTREES

### Starter Option - Select One

Artisan bread with sweet butter, served with choice of either:

**Seafood Chowder** - Clams, cod, salmon, bacon, onions, light cream, and crackers.

**Tomato Basil Soup** - Simmered with basil and parmesan cheese.

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### Caesar Salad

\$29

Romaine hearts, lemon, garlic, with an anchovy dressing, parmesan cheese, and croutons.

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### Wedge Salad

\$28

Iceberg lettuce, bacon, blue cheese, tomatoes, red onion, chives, with a creamy bleu cheese dressing.

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### Italian Salad

\$28

Mixed greens, salami, tomatoes, garbanzo beans, peperoncinis, provolone cheese, artichoke hearts; with a zesty vinaigrette dressing.

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### Clubhouse Sandwich

\$32

Roast turkey, harvarti cheese, bacon, lettuce, tomato, and aioli, served on toasted sourdough, alongside french fries.

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## CATERING & FOOD

# RECEPTION PLATTERS

*Serves approximately 20 guests*

### Barbeque Salmon

\$262

Served with artisan breads and a cucumber-yogurt sauce with garlic.

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### Prime Rib Dollar Rolls

\$314

Served with herbed horseradish and mustard.

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### PNW Charcuterie

\$158

Northwest artisan and imported cheeses and fruit, served with bread and crackers.

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### Grilled and Fresh Seasonal Vegetables

\$151

Served with Hummus, baba ganoush, and housemade ranch dressing.

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### Antipasto

\$188

Assorted meats, cheeses, and grilled vegetables.

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### Fresh Fruit Platter

\$132

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All platters are priced individually, per platter and serve approximately 20 guests.

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# SASQUATCH APPETIZERS

## Chilled Tiger Prawns

\$58 / Dozen

Served on crushed ice with a traditional cocktail sauce.

## Roasted Garlic Tapenade

\$31 / Dozen

Served on crostini.

## Smoked Salmon

\$38 / Dozen

Served with whipped cream cheese, capers, and micro greens on rye toast.

## Seared Scallops

\$45 / Dozen

Served with a sun-dried tomato aioli.

## Mini Housemade Quiches

\$37 / Dozen

With assorted fillings.

## Stuffed Mushroom Caps

\$43 / Dozen

Stuffed with sausage and herbs, and topped with panko bread crumbs and parmesan.

## Chicken Satay

\$40 / Dozen

With a Thai peanut sauce.

## Glazed Chicken Wings

\$41 / Dozen

Cooked and glazed with honey, soy, and five spice.

## Truffled Forest Mushroom Saute

\$41 / Dozen

Served on crostini.

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## CATERING & FOOD

# SASQUATCH BAR

### Preferred Bar

|   |      |
|---|------|
| Imported Beer   | \$10 |
| Premium Wine  | \$15 |
| Premium Cocktails   | \$17 |
| <i>Tito's, Tanqueray, Makers Mark, Crown Royal, Cazadores</i> |      |
| <i>Bacardi, Hennessy V.S., Sauza Hornitos</i>                 |      |

### House Bar

|   |      |
|---|------|
| Domestic Beer   | \$9  |
| House Wine  | \$12 |
| House Cocktails   | \$14 |
| <i>Smirnoff, Gordon's Gin, Jim Beam, J&amp;B, Bacardi, Poncho Villa</i> |      |

### Special Offerings

|   |               |
|---|---------------|
| Cordials  | \$18          |
| <i>Bailey's Drambuie, Grand Mariner, Kahlua</i> |               |
| Soda  | \$5 Each      |
| <i>Pepsi, Diet Pepsi, Starry</i>                |               |
| Fruit Punch                                     | \$25 / Gallon |
| Champagne Punch                                 | \$60 / Gallon |

A private bar may be provided upon the request of any party. All liquor served includes bartender, set up, and mixers. Charges will be based on consumption.

\*Labor Charges: Cash and sponsored bars are subject to a \$150 bartender fee if revenue for the beverage function does not average \$200 per hour.

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CATERING & FOOD  
**DINNER BUFFETS**

*Minimum of 20 Guests*

### **Margaux Classic**

\$59 / Person

Mixed seasonal greens with a house vinaigrette or Caesar salad, and sweet rolls with butter, served with choice of two entrees (*or all three for an additional \$10 per guest*):

*Roast chicken breast with lemon capers and herbed butter*

*Alaskan cod Provençal*

*Roasted beef with chimmichurri*

Buffet includes garlic and herb-roasted potatoes, roasted broccoli and red onions with olive oil and lemon. Includes Chef's selection of assorted desserts.

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### **Mediterranean Bounty**

\$59 / Person

Grilled seasonal vegetables with a sun-dried tomato aioli, and assorted artisan cheeses and breads, served with two entrees:

*King Salmon grilled with sauteed in butter with spinach, lemon, and chives*

*Grilled chicken breast served on ratatouille with roasted potatoes*

Buffet includes toasted Israeli couscous, grilled seasonal vegetables, and a selection of artisan breads and butter. Includes Chef's selection of assorted desserts.

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### **Pasta Buffet**

\$46 / Person

Seasonal mixed greens or Caesar Salad, rigatoni a la grecque, mushroom ravioli with Gorgonzola cream sauce, rigatoni bolognese, Italian style pickled condiments, rolls and sweet butter. Includes Chef's selection of assorted desserts.

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All selections include regular and decaffeinated coffee, and a selection of teas for the group.

For parties less than the minimum 20 guests, \$5.00 will be added to pricing per person.

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CATERING & FOOD

# PLATED DINNER

## Starter Options - Select One

Artisan bread with sweet butter, served with choice of either:

**Caesar Salad** - Romaine hearts, lemon, garlic and anchovy dressing, parmesan cheese, croutons.

**Wedge Salad** - Iceberg lettuce, bacon, blue cheese, tomatoes, red onion, creamy bleu cheese dressing, and chives.

**Italian Salad** - Mixed greens, salami, tomatoes, garbanzo beans, peperoncinis, provolone cheese, artichoke hearts, zesty vinaigrette dressing.

**Seafood Chowder** - Clams, cod, salmon, bacon, onions, light cream, and crackers.

**Tomato Basil Soup** - Simmered with basil and parmesan cheese.

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## King Salmon

\$60

Grilled with sauteed spinach, lemon & chive butter sauce, pickled red onions.

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## New York Steak

\$68

10 oz certified angus beef, scalloped potatoes, roasted shallot & herb butter, with seasonal vegetable. (*Upgrade to a beef tenderloin for an additional \$10 per guest*)

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## Chicken Breast

\$46

Skin-on and grilled, served over a bed of ratatouille with roasted potatoes.

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## Rigatoni Bolognese

\$45

Slow simmered tomato sauce, ground beef, vegetables, red wine, milk, parmesan cheese.

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## Cavatappi Pasta with Zucchini

\$42

Grilled zucchini, herbed ricotta and parmesan cheeses, sun-dried tomatoes, olive oil.

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## Pasta Primavera (*Gluten-Free/Vegan*)

\$42

Gluten-free penne pasta, basil pesto, sun-dried tomato, spinach, zucchini, carrots, vegan parmesan.

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All selections include a choice of one starter, artisan bread with sweet butter, regular and decaffeinated coffee, and a selection of teas for the group. Includes one dessert per guest.

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