



Banquet and Catering Menu

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BREAKFAST BUFFETS

Minimum of 20 persons*

The Warwick Continental	24
Fresh fruit platter, yogurt, selection of freshly baked scones, muffins, Danish, and croissants served with butter, fruit preserves, honey, and marmalade	
Rise & Shine	27
Scrambled eggs, link sausage, 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	29
Poached eggs and Canadian bacon over an English muffin with Hollandaise sauce, herb-roasted potatoes, fresh fruit platter	
Substitute smoked salmon - 33	
Substitute crab meat - 35	
Mediterranean	25
Breakfast frittata with tomato, Parmesan, artichokes and herbs, toasted baguette and rustic breads, herb-roasted potatoes	
Low Carb Breakfast	30
Scrambled eggs with feta cheese, link sausage, bacon, grilled tomato, grilled mushroom, Greek yogurt parfait bar (almonds, cocoa nibs, chia seeds, coconut flakes, fresh seasonal berries)	

*All selections include freshly squeezed orange and grapefruit juice, regular and decaffeinated coffee and a selection of teas. Prices do not include surcharge (21%) or tax (10.1%). *For parties less than the minimum, \$5.00 will be added to the price.*



BREAKFAST ENTRÉES

The Seattle-ite	25
Two scrambled eggs served with crispy bacon or link sausage, herb-roasted potatoes	
Eggs Benedict	28
Two poached eggs with smoked Canadian bacon over an English muffin with Hollandaise sauce, served with herb-roasted potatoes	
Substitute smoked salmon - 30	
Substitute crab meat - 32	
Quiche Lorraine (min. order of 5)	24
Ham and Gruyère served with herb-roasted potatoes, and fresh fruit	
Fresh Seasonal Fruit Plate	20
Served with Greek yogurt or cottage cheese	
Pike Place Market Smoked Salmon	25
Served with cream cheese, sliced onions, capers, and chopped egg with a mini baguette and fresh fruit salad	
Bananas Foster French Toast	22
Cinnamon battered brioche slices, banana caramel sauce, pecans, whipped cream	

All breakfast entrées include a glass of orange juice, basket of freshly baked pastries and muffins, regular and decaffeinated coffee and selection of teas. Prices do not include surcharge (21%) or tax (10.1%).



LUNCH BUFFETS

Minimum of 15 persons*

Caesar

29

Fresh cut hearts of romaine lettuce with Classic Caesar dressing, garlic croutons, Parmesan tuile, bay shrimp, smoked salmon, sliced grilled chicken breast, clam chowder, sliced bread and sweet butter. Chef's selection of assorted desserts.

Deli

36

Platter of thinly-sliced Virginia ham, smoked turkey breast, roast beef, Cheddar, Swiss, sliced breads, lettuce, tomato, pickles, and condiments. Herbed potato salad, fresh fruit platter, pasta primavera salad with pesto dressing, Roma tomatoes with mozzarella and balsamic-basil vinaigrette. Chef's selection of assorted desserts.

Seafood

40

Seasonal greens with citrus vinaigrette, bay shrimp, toasted almonds, oven roasted salmon fillet with roasted pepper sauce, Israeli couscous, grilled seasonal vegetables, sliced bread and sweet butter. Chef's selection of assorted desserts.

Pasta

34

Seasonal mixed greens with pear julienne, toasted pine nuts and balsamic vinaigrette, Rigatoni A La Grecque, mushroom ravioli with Gorgonzola cream sauce, linguini Bolognese, Italian-style pickled condiments, sliced bread and sweet butter. Chef's selection of assorted desserts.

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LUNCH ENTRÉES

- Totals for each selection must be provided 5 business days prior to meeting date.

Starter Options

(Included in price of Entrée)

Margaux Salad

Mixed seasonal greens, pear julienne, toasted pine nuts and balsamic vinaigrette

Caesar Salad

Garlic croutons, Parmesan tuile

French Onion Soup

Caramelized onion and Gruyère

Pacific Razor Clam Chowder

Jumbo brioche crouton

Entrée Options

Cobb Salad

Cut romaine with sliced chicken, avocado, diced tomato, cucumber, bacon, and egg served with blue cheese vinaigrette

23

Caesar Salad

Romaine hearts served with garlic croutons, Parmesan tuile and house-made dressing

Add grilled chicken breast – 25

Add grilled salmon - 28

21

*All lunch entrées include choice of one starter, artisan bread and sweet butter, regular and decaffeinated coffee and selection of teas. *Items served with Chef's selection of seasonal vegetables and potatoes or rice.*

Prices do not include surcharge (21%) or tax (10.1%).



LUNCH ENTRÉES (continued)

Clubhouse	25
Smoked turkey, aged Swiss, bacon, onion, lettuce, tomato, mayonnaise, and seasonal fruit chutney on sourdough	
Roasted Mushroom Focaccia	23
Balsamic glazed roasted wild mushrooms and herbed goat cheese on grilled focaccia	
Northwest Salmon*	32
Sweet corn polenta, escarole, tomato-thyme confit, crispy parsnips, balsamic	
Rigatoni a la Grecque	23
Rigatoni tossed in a light white wine sauce with olives, spinach, tomato, artichokes and garlic	
Brandy Basil Cream Fettuccini	24
With sautéed wild mushrooms	
Add grilled chicken breast – 28	
Roasted Herb-Brined Chicken*	28
Served in natural jus	
Grilled Top Sirloin*	31
Served in a green peppercorn sauce	

*All lunch entrées include choice of one starter, artisan bread and sweet butter, regular and decaffeinated coffee and selection of teas.*Items served with Chef's selection of seasonal vegetables and potatoes or rice.*

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DINNER BUFFETS

Minimum of 20 persons*

Margaux Classic	47
Belgian Endive Salad – Gorgonzola, hazelnut praline and citrus vinaigrette	
Forest Mushroom Sauté – Truffle and herb oils, balsamic syrup, and garlic toasts	
Goat Cheese and Red Onion Pizza – Tomato and olive on an herbed crust	
Cider-braised Chicken Breast – Sausage and fennel	
Pasta Gratin – Mushroom, asparagus, and white truffle cream	
Selection of artisan breads and sweet butter, Chef's selection of assorted desserts	
Pasta	48
Antipasto Platter – Assorted meats, cheeses, and grilled vegetables	
Margaux Salad – Seasonal mixed greens, pear julienne, toasted pine nuts, and balsamic vinaigrette	
Spinach Salad – Roasted figs, walnuts, goat cheese, and red wine vinaigrette	
Rigatoni a la Grecque – white sauce with olives, spinach, tomato, artichokes and garlic	
Mushroom Ravioli with Gorgonzola cream sauce	
Linguini Bolognese – tomato beef ragu, linguini pasta with a touch of cream, parmesan	
Italian-style pickled condiments, Selection of artisan breads and sweet butter, Chef's selection of assorted desserts	
Mediterranean	51
Seasonal Grilled Vegetable and Crudit� Platter with Sun-dried tomato aioli	
Assorted Regional and Imported Cheeses with rustic breads	
Margaux Salad – Seasonal mixed greens, pear julienne, toasted pine nuts, and balsamic vinaigrette	
Marinated Salmon Fillets with roasted red pepper sauce	
Grilled Chicken Breast with piccata sauce	
Toasted Israeli Couscous	
Selection of artisan breads and sweet butter, Chef's selection of assorted desserts	
BBQ Picnic	52
Seasonal Greens – Tomato julienne with assorted dressings	
Yukon Potato and Egg Salad	
Smoked Paprika Rubbed Chicken and St. Louis-style Barbeque Pork Ribs	
Seafood Skewers – Scallops, prawns, salmon	
Buttered Corn Cobbettes and Oven Baked Beans	
Home Style Macaroni and Cheese	
Onion Jalape�o Cornbread Muffins with honey butter	
Strawberry Shortcake Station – Biscuit and whipped cream	
Sliced Watermelon	

All selections include regular and decaffeinated coffee and a selection of teas.

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DINNER ENTRÉES

- Totals for each selection must be provided 5 business days prior to meeting date.

Starter Options

(Included in price of Entrée)

Margaux Salad

Mixed seasonal greens, pear julienne, toasted pine nuts and balsamic vinaigrette

Caesar Salad

Garlic croutons, Parmesan tuile

French Onion Soup

Caramelized onion and Gruyère

Pacific Razor Clam Chowder

Jumbo brioche crouton

Entrée Options

Northwest Salmon*	45
Sweet corn polenta, escarole, tomato-thyme confit, crispy parsnips, balsamic	
Rigatoni a la Grecque	40
Rigatoni tossed in a light white wine sauce with olives, spinach, tomato, artichokes, and garlic	
Tiger Prawns*	44
In a saffron-shallot	
Roasted Herb-Brined Chicken Breast*	42
Served in natural jus	
Grilled Top Sirloin*	46
Served in a green peppercorn sauce	
Grilled Rack of Lamb*	48
With balsamic syrup	
Maple-Brined Pork Chop*	42
With natural jus and roasted garlic	
Slow Roasted Prime Rib*	55
With natural jus	

All entrée items include a Chef selected dessert. Please see your Sales Manager for requests and options.

*All dinner entrées include choice of one starter and one dessert, artisan bread and sweet butter, regular and decaffeinated coffee and selection of teas.*Items served with Chef's selection of seasonal vegetables and potatoes or rice.*

Prices do not include surcharge (21%) or tax (10.1%).



THEME BREAKS

- All options include assorted soft drinks & bottled water

Sugar fix	18
House-baked chocolate chip cookies, assorted bar cookies & milk	
Country Break	18
Fresh fruit and a variety of imported and domestic cheeses served with rustic breads and crackers	
Lighter is Better	18
Vegetable crudité's, hummus, yogurt cucumber dip, spiced pita toasts	
Chips and Salsa	18
Tortilla chips, picante sauce, homemade guacamole, sour cream	
Sweet and Salty	18
Variety of granola bars, snack mix, red licorice, popcorn	
Ice Cream Sundae Bar	18
Vanilla ice cream with a wide range of accompaniments for you to top off this tasty treat. Toppings include assorted syrups, fresh fruits, candies, & whip cream	
S'mores Bar	18
Graham crackers, marshmallows, HERSHEY milk chocolate bars, HERSHEY cookies 'n' cream bars, Reese's Peanut butter cups – skewers and heat provided	

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A LA CARTE BREAKS

Beverages

Freshly brewed coffee – per gallon	65
All day meeting coffee and tea service – per person	12
Half day meeting coffee and tea service – per person	6
Chilled fresh squeezed fruit juices (orange, grapefruit, tomato) – per pitcher	32
Assorted juices (orange, grapefruit, cranberry, tomato) – per glass	5
Assorted sodas and bottled water (Pepsi, Diet Pepsi, Sierra Mist, Diet Dr. Pepper) – per each	5

From The Bakery

Bagels and cream cheese – per dozen	20
Assorted pastries – per dozen	20
House-made cookies (chocolate chip, oatmeal raisin) – per dozen	25
House-made brownies – per dozen	26
Assorted petite fours - per dozen	30
“Sweet Street” bar cookies (chef’s assortment: marble cheese truffle, caramel apple grannies, lemon square, chocolate walnut brownies) – per dozen	28

Fresh Fruit

Sliced seasonal fruit – per serving	8
Whole fruit – per piece	2

Prices do not include surcharge (21%) or tax (10.1%).



RECEPTION PLATTERS

All platters serve approximately 20 people

Barbecue Salmon	190
Artisan breads, cucumber-yogurt sauce with garlic	
Prime Rib Sliders	250
Herbed horseradish mustard	
Roasted Turkey Breast Sliders	140
Gravy, cranberry relish	
Seafood	240
Fresh and smoked seafood, dill-horseradish dip, red onion, crostini and lemon wedges	
Fruit and Cheese	120
Northwest artisan and imported cheese, fruit, artisan bread, crackers	
Vegetable	110
Grilled seasonal vegetables, hummus	
Antipasto	140
Assorted meats, cheese, grilled vegetables	
Fresh Fruit	90

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APPETIZERS

per dozen

Chilled Tiger Prawns – on crushed iced, traditional cocktail sauce (min. order two dozen)	39
Red Wine Roasted Figs – on crostini, onion, Cambozola	29
Silver Dollar Crab Cakes – jalapeño aioli	55
Deep-Fried Gorgonzola Rice Balls – saffron aioli	28
Roasted Garlic and Olive Tapenade – on crostini	25
Smoked Salmon – caper cream cheese, rye toast	28
Oysters – on the half shell, champagne mignonette	45
Spanakopita – spinach and feta cheese in phyllo pastry	32
Mozzarella and Ratatouille – on toasted baguette	25
Seared Sea Scallops – sun-dried tomato aioli	45
Mini Beef Wellington – mushroom duxelles (min. order two dozen)	42
Grilled Beef Brochettes – ginger sauce	30
Mini Deep Dish Quiche – assorted fillings	29
Stuffed Mushroom Caps – crab meat gratin	36
Chicken Satay – Thai peanut sauce	28
BBQ Pork Sliders – slow cooked pork, Napa cabbage slaw, brioche bun	36
Cider-Glazed Chicken Wings	26
Truffled Forest Mushroom Sauté – on crostini	27
Baked Oysters – citrus-chive sabayon	45

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BAR SELECTION

A private bar may be provided upon request.
All liquor served includes bartender, set up, and mixers.
Charges are based upon consumption (see Labor Charges below).
Custom selections available upon request. Additional charges may apply.

Preferred Bar

Beer – Heineken, Corona, Light Beer	6
Wine – Kiona Cuvée (Cabernet / Merlot blend), Kiona Chardonnay	12
Premium Spirits – Absolute, Tanqueray, Makers Mark, Crown Royal, Johnnie Walker Black, Bacardi, Hennessy V.S., Sauza Hornitos	12

House Bar

Beer – Budweiser, Light Beer	5
Wine – Viu Manent Cabernet, Viu Manent Chardonnay	9
Well Spirits – Smirnoff, Gordon’s Gin, Jim Beam, Scoresby, Bacardi, Christian Bros V.S.O.P, Pancho Villa	9

Cordials – Baileys, Drambuie, Grand Marnier, Kahlua	15
Soda – Pepsi, Diet Pepsi, Sierra Mist	5
Fruit Punch – per gallon	22
Champagne Punch – per gallon	55

Mimosa Bar	9
House champagne, choice of 4 fruit juices, garnished with fresh fruit	

Bloody Mary Bar – Build your own	9
House made mix infused with vodka. Served with an assortment of pickled accompaniments & sauces	
- Bacon & shrimp add \$2.00	
- Mini beef sliders add \$3.00	

Labor Charges

Cash and sponsored bars will be charged a \$75.00 bartender fee if bar revenue does not average at least \$200.00 per hour.

Prices do not include surcharge (21%) or tax (10.1%).



AUDIO VISUAL

Projectors and Video

55" flat screen television with DVD player	125
LCD Projector	250

Screens

6' Screen	40
8' Screen	60

Accessories

Flip chart with paper pad and markers	50
Substitute Post-It pad – 15	
Additional pad – 25	
Additional Post-It pad – 40	
White board and markers	40
Speakerphone	85
Extension cord	12
Power strip	10
HDMI cable	15
Table top podium	35
Stand up podium	90
Stand up podium with built-in sound and microphone	140
Desktop speakers	25

*All list prices are quoted per day. Please see your Sales Manager for any other equipment not listed.
Prices are subject to change until contracted and do not include surcharge (21%) or tax (10.1%).*

