



THE
PLATEAU CLUB

CATERING MENU

2025

25625 East Plateau Drive, Sammamish, WA 98074 • 425.868.6063 • Plateauclub.com

ROOM DETAILS & CAPACITIES

ALDER NORTH

Featuring floor to ceiling windows with views into the wooded Plateau surroundings, this elegant room can accommodate up to 80 guests seated and 100 guests reception style.

ALDER SOUTH

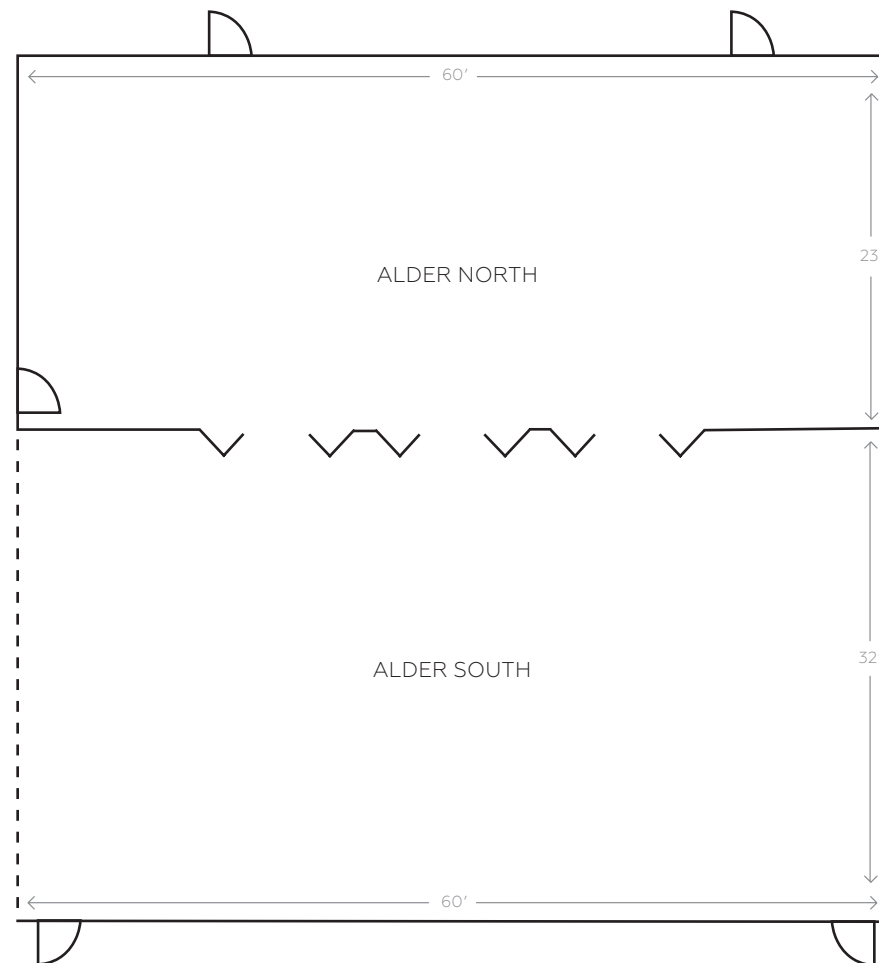
The Plateau Club restaurant features floor to ceiling windows, a grand stone fireplace, outdoor patio access, and beautiful views overlooking the greens. The Red Alder Grill accommodates up to 100 guests seated and 125 guests reception style. If required, additional seating is available.

ALDER NORTH & ALDER SOUTH

A party of grand proportions calls for a room of grand scale. True luxury awaits within these rooms with seating available for up to 180 guests with a dance floor. With the surrounding grandeur of the foyer and fireplace, The Red Alder Grill and Alder Room are the perfect venues to hold that special event with style and elegance.

CLUB SUITE

The perfect spot to host your next board meeting. With seating for up to 12, the Club Suite offers the perfect private space with access to the terrace and views of the golf course.



ROOM DETAILS & CAPACITIES

RESERVATIONS AND BOOKING FEES

A booking fee equivalent to 20% of the estimated total of the event is required with a signed contract within five business days after the reservation has been made with the Catering Sales Department. All booking fees are nonrefundable and will be applied to your final bill.

Payment of the total estimated bill is required 30 days prior to your event.

MENUS

Our culinary team has designed the Northwest's premier and most progressive menu selections. The food and beverage prices quoted are subject to a 22% service charge as well as a Washington State Food and Beverage Tax of 10.2%. 50% of the food and beverage service charge will be paid to servers, bussers, bartenders, and captains providing direct service to guests; all charges including Room Rental are subject to Washington State Sales Tax. These prices are subject to change. All menu decisions must be settled within five business days. Custom menus are available, please inquire with the Catering Sales Manager.

BEVERAGE SERVICE

The Plateau Club offers a wide selection of premium wines, beers, and liquor to complement your event. The Plateau Club is the only authorized licensee to sell and serve alcoholic beverages. Package and a la carte drink options available.

LABOR CHARGES

Any changes to the contractually agreed upon room set up within 24 hours of the event will be subject to a \$250 reset fee, or \$2 per chair, whichever is greater.

CANCELLATIONS

If it is necessary to cancel, you will be subject to cancellation fees. Events canceled less than 60 days in advance of the event will be charged the appropriate room

rental fee, food minimum, and any other contracted charges.

DECORATING

The Plateau Club will not permit the affixing of anything to the walls, floors, or ceilings of rooms unless approved by your Catering Sales Manager. Any signs provided by our guests must be of professional quality and have your Catering Sales Manager's approval prior to placement. Engineering charges may apply for assistance with placement of these items.

DELIVERIES & STORAGE

Deliveries will be limited to no more than one day prior (based on availability) to the event. Please contact your Catering Sales Manager regarding the details of any delivery. Shipped materials must be addressed with your event name and Catering Sales Manager's name. Please include the on-site person's name, the date of your event, and your company name.

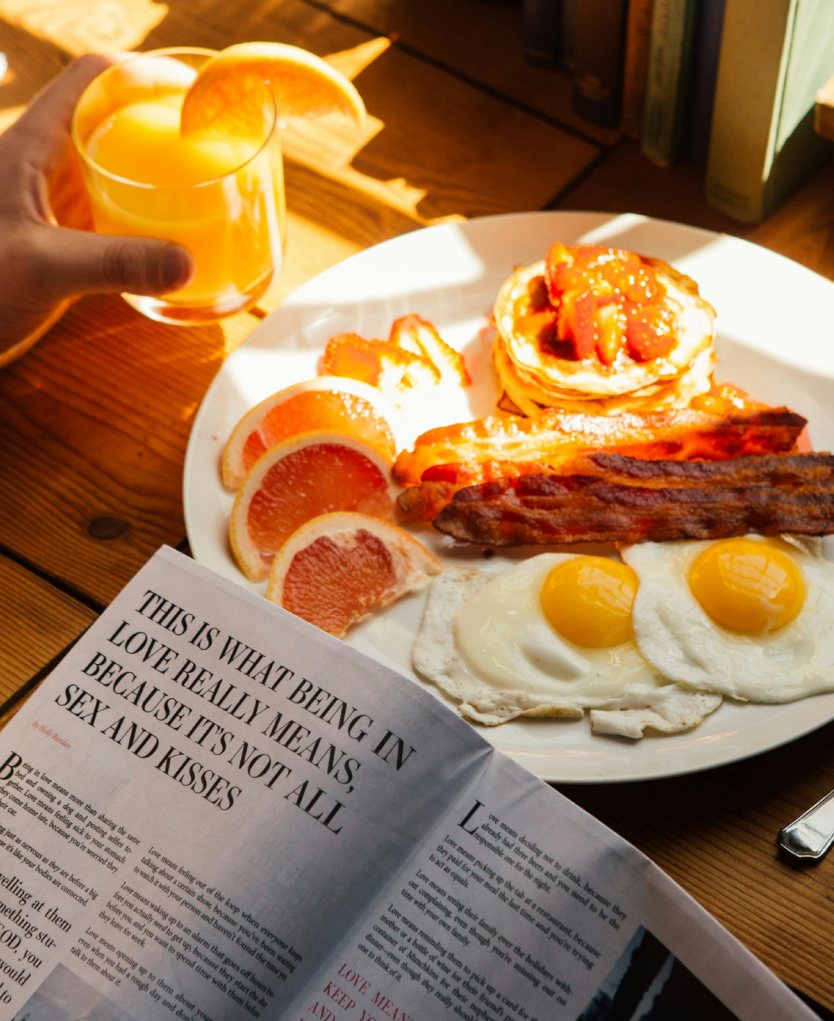
DURATION OF EVENTS

If you wish to extend your event past the contracted time, additional hours will be billed at a rate dependent on room reservation and must be pre-approved by your Catering Manager.

GUARANTEES

The Plateau Club requires notification of the exact number of guests within (14) business days prior to your event. Once received, this number constitutes a guarantee. If fewer than the guaranteed number of guests attend the event, the patron is charged for the original guaranteed number. An increase in the guest count must be received up to 7 days prior to your event with The Plateau Club's approval. If no written or verbal guarantee is received, the contracted number will be considered your guarantee. A minimum of 25 guests is required for all events serving a buffet meal. An event charge of \$150 will apply should the attendance be lower than this minimum.

The Plateau Club is not responsible for items lost, damaged, or left (before, during, or following an event). All materials or items must be removed from The Plateau Club's property within 24 hours following the event's conclusion. Items not picked up within 24 hours of the event will be donated or disposed of.



BREAKFAST MENU

PRICED PER GUEST

BUFFETS 25 GUEST MINIMUM

A beverage station including orange juice, regular and decaf coffee, and assorted teas included.

CONTINENTAL BREAKFAST – \$22 per person

Breakfast Pastries Display – Assorted Danish, Cinnamon Rolls, Muffins (v)

Fresh Fruit Platter – Melon, Pineapple, Berries (vegan/v/df/gf)

CONTINENTAL BREAKFAST & PARFAIT BAR – \$29 per person

Breakfast Pastries Display – Assorted Danish, Cinnamon Rolls, Muffins

Fresh Fruit Platter – Melon, Pineapple, Berries (vegan/v/df/gf)

Mixed Berry Parfait Bar – Honey Vanilla Bean Greek Yogurt, Fresh Berries, Raspberry Compote, Maple-Almond Granola (v/gf)

MAJESTIC SUNRISE – \$37 per person

Breakfast Pastries Display – Assorted Danish, Cinnamon Rolls, Muffins (v)

Fresh Fruit Platter – Melon, Pineapple, Berries (vegan/v/df/gf)

Peppered Bacon – Daily's Black Pepper Thick Cut (df/gf), Chicken Apple Sausage Links (df/gf)

Tillamook Cheddar Scrambled Eggs – Green Onions (v)

Yukon Gold Breakfast Potato – Sweet Onions, Fresh Herbs, Spices (vegan/v/df/gf)



HEARTY SAMMAMISH BREAKFAST – \$42 per person

Breakfast Pastries Display – Assorted Danish, Cinnamon Rolls, Muffins (v)

Fresh Fruit Platter – Melon, Pineapple, Berries (vegan/v/df/gf)

Peppered Bacon – Daily's Black Pepper Thick Cut (df/gf), Chicken Apple Sausage Links (df/gf)

Tillamook Cheddar Scrambled Eggs – Green Onions (v)

Yukon Gold Breakfast Potato – Sweet Onions, Fresh Herbs, Spices (vegan/v/df/gf)

French Toast – Cinnamon Egg Battered, Warm Maple Syrup (v)

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BREAKFAST MENU continued

PRICED PER GUEST

BUFFETS 25 GUEST MINIMUM

A beverage station including orange juice, regular and decaf coffee, and assorted teas included.

PLATED BREAKFAST

PEPPERED BACON AND EGGS – \$25 per person (gf/df)

Two Egg Scramble, House Breakfast Potato

FRENCH TOAST AND EGGS – \$28 per person

Two Egg Scramble, Peppered Bacon

STEAKS AND EGGS – \$32 per person (gf/df)

Two Egg Scramble, Petite Manhattan Steak, House Breakfast Potato

MEETING & BREAK TIME BITES

ASSORTED BREAKFAST PASTRIES & YOGURTS – \$10 per person

A delightful variety of croissants, muffins, and scones, paired with an assortment of individual yogurt cups.

ASSORTED BAGELS WITH CREAM CHEESE & SPREADS – \$8 per person

A selection of bagels served with cream cheese, butter, and a variety of spreads.

SEASONAL FRUIT PLATTER – \$14 per person

A variety of fresh, sliced seasonal fruits, beautifully arranged.

ASSORTED MUFFINS & YOGURTS – \$10 per person

Freshly baked muffins paired with individual yogurt cups for a satisfying treat.

ASSORTED BREAKFAST BREADS & CROISSANTS – \$8 per person

A selection of delicious breakfast breads and buttery croissants, perfect for a light bite.

VEGETABLE CRUDITÉ & FRUIT WITH HUMMUS & DIPS – \$14 per person

A fresh assortment of crisp vegetables and seasonal fruit, served with a variety of hummus and dips.

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LUNCH BUFFETS

PRICED PER GUEST

25 GUEST MINIMUM

Chocolate Chip Cookies included with all Lunch Buffets.

PLATEAU DELICATESSEN – \$40 per person

- Artisan Bread
- Garden Salad: Mixed Greens, Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette
- Tim's Cascade Potato Chips
- Potato Egg Salad
- Turkey, Ham, Roast Beef, Salami
- Leaf Lettuce, Sliced Tomato, Sliced Red Onion, Pickle Chips, Assorted Sliced Cheese
- Mayonnaise, Mustards, Horseradish Aioli

ALL AMERICAN GRILL – \$42 per person

- Brioche Bun & Hoagies
- Baked Beans with Bacon & Onion
- Potato Egg Salad
- Angus Beef Burger, ¼ lb. Beef Hot Dog
- Leaf Lettuce, Sliced Tomato, Sliced Red Onion, Pickle Chips, Assorted Sliced Cheese
- Tim's Cascade Potato Chip

ITALIAN PASTA BAR – \$44 per person

- Garlic Cheese Breadstick
- Caesar Salad
- Chicken Alfredo with Penne
- Beef Bolognese with Penne
- Tortellini with Pesto Cream
- Parmesan Cheese, Red Chili Flakes

STREET TACO BAR – \$46 per person

- Corn Tortilla
- Southwest Coleslaw with Cumin Lime Vinaigrette
- Pico de Gallo, Lime Cream, Cream Guacamole
- Chicken Tinga, Shredded Beef Barbacoa
- Mexican Style Chili Pinto Beans
- Spanish Rice

ASIAN CANTONESE – \$50 per person

- Napa Cabbage Salad – Red Bell Peppers, Carrots, Red Cabbage, Crushed Peanuts, Ginger Chili Dressing
- Vegetarian Spring Rolls – Sweet Chili Sauce
- Vietnamese Ribs – Hoisin Sauce, Green Onion
- Beef & Broccoli
- Fried Rice
- Vegetable Yakisoba

AUSTIN CITY STYLE BBQ – \$54 per person

- Potato Egg Salad
- Coleslaw
- Watermelon Wedges
- Macaroni & Cheese
- Smoked Pulled Pork with Salsa Verde
- St. Louis Pork Ribs with Chipotle BBQ
- Corn on the Cob

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À LA CARTE DESSERTS

\$8/person

TIRAMISU

BROWNIES & BLONDIES

TRES LECHES CAKE

MINI CHURROS WITH CHOCOLATE SAUCE

NY STYLE CHEESECAKE WITH BERRY COULIS

FLOURLESS CHOCOLATE TORTE WITH BERRY COULIS & WHIPPED CREAM

PLATED LUNCH MENU

PRICED PER PLATE

25 GUEST MINIMUM

Prices are determined by the highest cost of entrée chosen. Warm Rolls and Butter included

STARTER SALAD PLATES – Choose One:

CLASSIC CAESAR – Romaine of Heart, Parmesan, Croutons, Caesar Dressing

WEDGE SALAD – Petite Iceberg, Tomato, Fried Prosciutto, Crumble Blue Cheese, Ranch

PLATEAU HOUSE SALAD – Tomato, Cucumber, Pickle Red Onion, Artisan Mixed Greens, Balsamic Vinaigrette (vegan/v/df/gf)

CAPRESE BASIL SALAD – Vine Ripe Tomato, Mozzarella, Extra Virgin Olive Oil, Sea Salt, Balsamic Glaze (v)

PLATED ENTRÉES

GRILLED KING SALMON – \$55 per person (gf)
Spanish Rice, Baby Green Bean, Dill Lemon Beurre Blanc

GRILLED MANHATTAN STEAK – \$65 per person (gf)
Sweet Potato Mashed, Asparagus, Cabernet Sauvignon Reduction

ROASTED AIRLINE CHICKEN BREAST – \$45 per person (gf)
Roasted Shallots Mashed Potato, Honey Glaze Baby Carrots, Foraged Mushroom Sauce

VEGETARIAN ENTREES – Maximum of two entrees plus vegetarian per event. All side dishes to be uniform

VEGETABLE LASAGNA – \$49 per person (v)
Spinach, Ricotta, Tomato-White Bean Ragout

WILD MUSHROOM RISOTTO CAKE – \$48 per person (gf/v)
Asparagus, Roasted Tomato, Balsamic Glaze

PLATED DESSERTS – \$8 per person

STRAWBERRY SHORTCAKE – Sponge Cake, Chantilly Cream

NEW YORK STYLE CHEESE CAKE – Raspberry Couli

CHOCOLATE DECADENCE – Berries Sauce



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DINNER BUFFETS

PRICED PER GUEST

25 GUEST MINIMUM

Two Entrees \$80, Three \$90. Warm Rolls & Butter, Chocolate Chip Cookies are included.

SALADS (SELECT TWO)

CLASSIC CAESAR – Romaine of Heart, Parmesan, Croutons, Caesar Dressing

PLATEAU HOUSE SALAD – Tomato, Cucumber, Pickle Red Onion, Artisan Mixed Greens, Balsamic Vinaigrette (vegan/v/df/gf)

WEDGE SALAD – Petite Iceberg, Tomato, Fried Prosciutto, Crumble Blue Cheese, Ranch

CAPRESE BASIL SALAD – Vine Ripe Tomato, Mozzarella, Extra Virgin Olive Oil, Sea Salt, Balsamic Glaze (v)

ENTREES (SELECT TWO OR THREE)

GRILLED KING SALMON – Dill Lemon Beurre Blanc (gf)

HERB CRUSTED FLANK STEAK – Washington Chardonnay, Stone Ground Mustard Sauce (gf/df)

LEMON PEPPER CRUSTED LING COD – Roasted Tomato Vinaigrette (gf/df)

PROSCIUTTO WRAPPED CHICKEN BREAST – Balsamic Reduction (gf/df)

EGGPLANT PARMESAN – Marinara Sauce, Mozzarella, Parmesan (v)

BUTTERNUT SQUASH RAVIOLI – Butter, Parmesan, Cherry Tomato, Herbs (v)

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DINNER BUFFETS continued

VEGETABLE (SELECT ONE)

ROASTED CAULIFLOWER & SQUASH – Cumin, Coriander, Extra Virgin Olive Oil (gf/df/vegan/v)

CHARRED BROCCOLINI – Roasted Garlic, Grilled Lemon, Extra Virgin Olive Oil (gf/df/vegan/v)

HONEY GLAZE BABY RAINBOW CARROTS – Butter, Herbs (gf/v)

STARCH (SELECT ONE)

HERB ROASTED POTATO – Parsley, Extra Virgin Olive Oil (gf/df/vegan/v)

YUKON GOLD MASHED POTATO – Roasted Shallots, Cream, Butter (gf/v)

BROWN RICE WITH ALMOND – Parsley, Extra Virgin Olive Oil (gf/df/vegan/v)

À LA CARTE DESSERTS

\$8/person

TIRAMISU

BROWNIES & BLONDIES

TRES LECHES CAKE

MINI CHURROS WITH CHOCOLATE SAUCE

NY STYLE CHEESECAKE WITH BERRY COULIS

FLOURLESS CHOCOLATE TORTE WITH BERRY COULIS & WHIPPED CREAM

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BUFFET ACTION STATION

PRICED PER PERSON

BUFFETS 25 GUEST MINIMUM FOR UP TO 1 HOUR

Chef Attendant Fee of \$125

ROASTED PORK LOIN – \$25 per person

Cranberry-Apple Chutney, Brioche Rolls

HERB CRUSTED ANGUS PRIME RIB – \$39 per person

Savory Au Jus, Horseradish Cream, Brioche Rolls

ROASTED BEEF TRI-TIP – \$35 per person

Savory Au Jus, Horseradish Cream, Brioche Rolls

SAGE RUBBED BREAST OF TURKEY – \$23 per person

Savory Gravy, Orange-Cranberry Relish, Brioche Rolls

ROASTED KING SALMON – \$32 per person

Dilled Crème Fraiche, Pickle Red Onion, Brioche Rolls

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PLATED DINNERS

PRICED PER PLATE

25 GUEST MINIMUM

Prices are determined by the highest cost of entrée chosen. Warm Rolls and Butter included

SALADS (SELECT ONE)

CLASSIC CAESAR – Romaine of Heart, Parmesan, Croutons, Caesar Dressing

WEDGE SALAD – Petite Iceberg, Tomato, Fried Prosciutto, Crumble Blue Cheese, Ranch

PLATEAU HOUSE SALAD – Tomato, Cucumber, Pickle Red Onion, Artisan Mixed Greens, Balsamic Vinaigrette (vegan/v/df/gf)

CAPRESE BASIL SALAD – Vine Ripe Tomato, Mozzarella, Extra Virgin Olive Oil, Sea Salt, Balsamic Glaze (v)

ENTREES – Maximum of two entrees plus vegetarian per event. All side dishes to be uniform

GRILLED BEEF TENDERLOIN – \$100 per person
Black Truffle Mashed Potato, Asparagus, Cabernet Sauvignon Reduction (gf)

HERB CRUSTED SEARED KING SALMON – \$90 per person
Tri-Color Quinoa Pilaf, Wilted Spinach, Pickle Red Onion, Dill Lemon Beurre Blanc (gf)

ROASTED AIRLINE CHICKEN BREAST – \$85 per person
Creamy Goat Cheese Polenta, Baby Green Bean, Foraged Mushroom Sauce (gf)

GRILLED MANHATTAN STEAK – \$95 per person
Roasted Fingerling Potato, Asparagus, Stone-Ground Demi (gf/df)

VEGETARIAN

EGGPLANT ROTINI – \$80 per person
Herb Ricotta, Pomodoro Sauce, Saute Spinach (v)

GREEN PEA RISOTTO CAKE – \$80 per person
Summer Squash Ragout, Roasted Tomato, Parmesan, Balsamic Glaze (v)

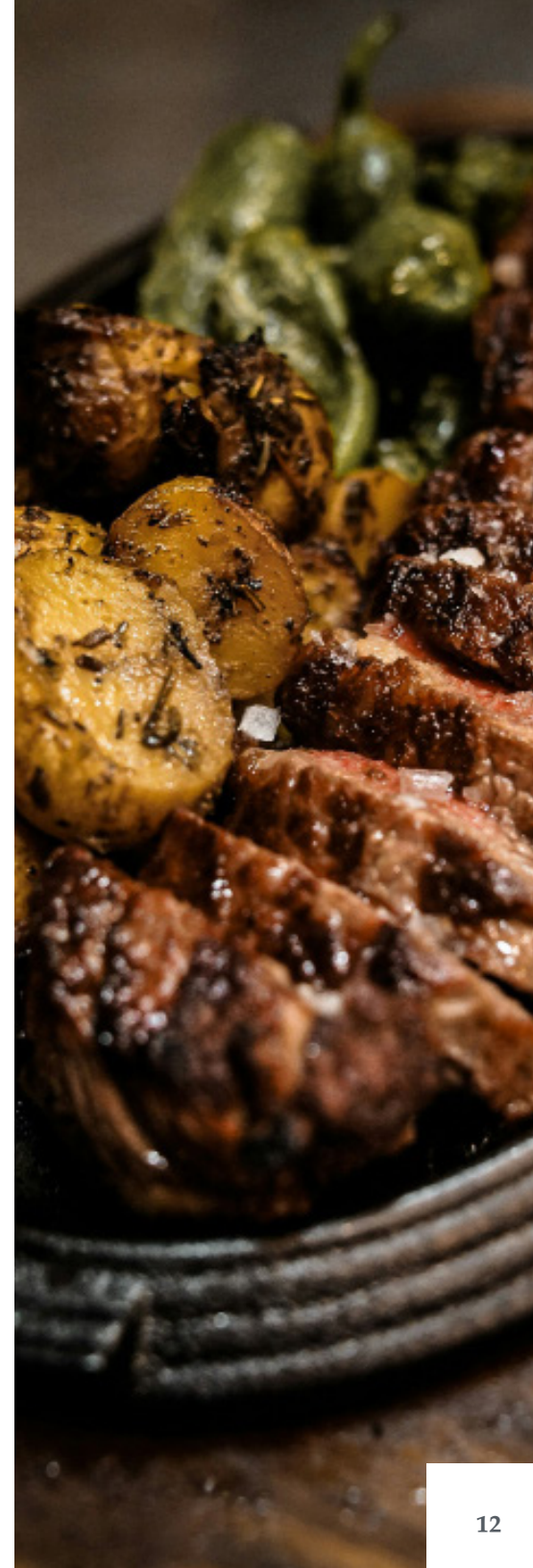
DESSERT – \$8 per person

NEW YORK STYLE CHEESE CAKE – Raspberry Couli

STRAWBERRY SHORTCAKE – Sponge Cake, Chantilly Cream

CHOCOLATE DECADENCE – Berries Sauce

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RECEPTION DISPLAYS

DESIGNED TO SERVE 20 GUESTS

CRUDITES – \$200 (v, gf)

Rainbow Carrots, Bell Peppers, Cherry Tomato, Cauliflower, Celery, Blue Cheese & Ranch Dipping Sauces

SEASONAL FRUITS & BERRIES – \$220

(vegan, v, df, gf)

A Selection of In Seasonal Fruit & Berries

ARTISAN CHEESE & CRACKERS – \$220 (v)

A Selection of Imported and Local Artisan Cheeses, Dried Fruits, Nuts, Jams, Crostini, Baguettes, Artisan Crackers

ANTIPASTI – \$230 (gf)

Salamis, Capicola, Prosciutto, Imported and Local Artisan Cheeses, Grilled & Pickled Vegetable

CHARCUTERIE – \$250

Artisan Cheeses, Salami, Prosciutto, Capicola, Mediterranean Olives, Dried Fruits, Nuts, Jams, Crostini, Baguettes, Artisan Crackers

NORTHWEST SALMON – \$300

Smoked Salmon, Whipped Cream Cheese, Egg, Red Onion, Tomatoes, Capers, Mini Bagels, Rye Toast

FRENCH FRY BAR (Select Two) – \$200 (gf)

Rosemary & Sea Salt – Russet Potato, Ranch
Harissa & Sea Salt – Sweet Potato, Relish Aioli
Old Bay Seasoning – Russet Potato, BBQ Sauce
Sage & Black Pepper – Sweet Potato, Cajun Ketchup

FLATBREAD PIZZA (Select Two) – \$225

Barbecue Chicken & Ranch – Mozzarella, Red & Green Onion
Mushroom & Caramelized Onion – Feta, Rosemary-Garlic Oil
Pepperoni & Chorizo – Tomato Sauce, Mozzarella
Margherita – Fresh Mozzarella, Tomato, Basil Pesto, Sea Salt

JUMBO WINGS (Select Two) – \$260 (gf)

Buffalo – Blue Cheese Dressing
Chipotle BBQ – Ranch Dressing
Jamaican Jerk – Parmesan
Caramel Ginger – Sweet Chili Sauce

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HORS D'OEUVRES

PRICED PER DOZEN

COLD

MARINATED ARTICHOKE & OLIVE SKEWERS – \$56 (v, gf)

POACHED SHRIMP – \$65 (gf)

Cocktail Sauce

SALMON LOX CROSTINI – \$62

Minced Red Onion, Whipped Cream Cheese

MELON WRAPPED PROSCIUTTO – \$56 (gf)

Infused Oil

MINI BLT – \$56

Tomato, Lettuce, Peppered Bacon

FIG & GOAT CHEESE TART – \$58

Phyllo Tart, Candied Pecan

TOGARASHI CRUSTED AHI – \$62 (df, gf)

Wakame, Cucumber



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HORS D'OEUVRES

PRICED PER DOZEN

HOT

SPANAKOPITA – \$56 (v)

Tzatziki Sauce

LEMON GRASS CHICKEN POTSTICKERS – \$58

Soy Pepper Dipping Sauce

VEGETABLE SAMOSA – \$56 (v)

Tomato Ranch

CHICKEN SATAY SKEWERS – \$60 (df, gf)

Caramel Ginger Sauce

BUTTERMILK FRIED CHICKEN SKEWERS – \$60

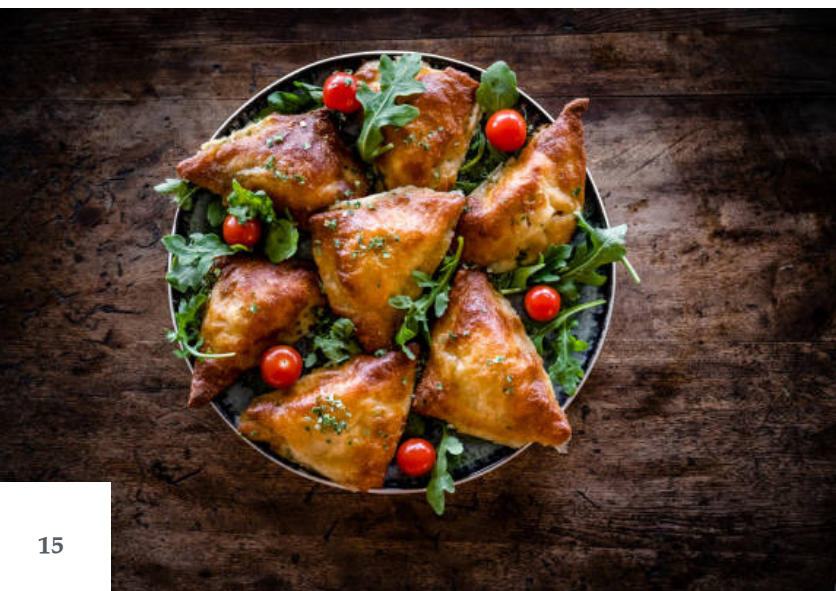
Chipotle Aioli

CHICKEN CORDON BLUE – \$60

Ham, Swiss Cheese

BRAISED SHORT RIB – \$64 (gf)

Creamy White Polenta



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PLATEAU CLUB CATERING BEVERAGE MENU

DRINKS, PACKAGE BARS (Package Bars include Beer & Wine)
A \$150 BARTENDER FEE WILL APPLY TO BOTH HOSTED AND CASH BAR SERVICES.

BEER

- DOMESTIC – \$6 each
- MICRO BREW OR IMPORTED – \$7 each
- DOMESTIC KEG – \$425
- MICROBREW KEG – \$550

WINE / CHAMPAGNE / SPARKLING CIDER

- HOUSE WINE – \$10 per glass
- HOUSE CHAMPAGNE – \$10 per glass
- MARTINELLI’S SPARKLING CIDER – \$7 per glass
- WINE BY THE BOTTLE – \$40
Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay,
Pinot Grigio, Sauvignon Blanc

SPIRITS

All prices below are based on consumption. Priced per drink.

- HOUSE DRINKS – \$8 per drink
House Vodka, Gin, Whiskey, Rum, Scotch, Tequila
- Premium Drinks – \$10 per drink
Tito’s Vodka, Tanqueray Gin, Glenfiddich Scotch, Crown
Royal, Bacardi Silver Rum, Milagro Tequila
- Superior Drinks – \$12 each
Grey Goose Vodka, Hendricks’s Gin, Johnny Walker Red,
Jameson Whiskey, Maker’s Mark Bourbon, Patron Silver.
- Cash Bar – \$12 each
All cash bars are subject to \$200 minimum spend.

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PLATEAU CLUB CATERING BEVERAGE MENU

BAR ADD-ONS

BLOODY MARY BAR – \$20 per person

House and Premium Vodkas, Bloody Mary mix, Tabasco Horseradish, Worcestershire Sauce, Celery, Bacon, Olives, Pepperoncini, Black Pepper and Kosher Salt.

MIMOSA BAR – \$24 per person

Champagne, Prosecco, and Sparkling Cider
Cranberry Juice, Pineapple juice, Orange juice, Mango Puree, Strawberry Puree, Raspberry Puree, Passion Fruit Puree and Peach Puree.
Strawberries, Raspberries, Blackberries for Garnish (based on seasonal availability)

BEVERAGE PACKAGES

Upon request, hot drinks may be changed to soft drinks.

ALL DAY BEVERAGE PACKAGE (8 Hours)

\$24 per person

Freshly Brewed Coffee, Hot Tea Service, Assorted Hot Drinks, Bottled Water

HALF DAY BEVERAGE PACKAGE (4 Hours)

\$14 per person

Freshly Brewed Coffee, Hot Tea Service, Assorted Hot Drinks, Bottled Water

NON-ALCOHOLIC

Coffee Break

By The Gallon and Single Serve

REGULAR & DECAFFEINATED COFFEE,
SELECTION OF HOT TEAS – \$65 per gallon
or \$5 per person

ICED TEA – \$45 per gallon

ASSORTED FRUIT JUICES – \$35 per half gallon

TOMATO, APPLE &
CRANBERRY JUICES – \$35 per gallon

FRESH LEMONADE – \$45 per gallon

ASSORTED SOFT DRINKS – \$4 each

BOTTLED STILL WATER – \$4 each

Buffets are served for a minimum of 25 guests. Should your guarantee fall below this amount, a \$150 service charge will be assessed. Prices for food, beverage, and audio-visual equipment services are subject to a 22% service charge. 50% of the food and beverage service charge will be paid to servers, bussers, bartenders, and captains providing direct service to guests; all charges including Room Rental are subject to Washington State Sales Tax. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase the risk of foodborne illness.