



**Seattle
Convention
Center**



Catering & Banquet Services 2022

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Service Promise

We will consistently deliver a quality event experience tailored to the satisfaction of every customer.



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Catering prices and services are subject to change due to the impacts of the pandemic. Please ask your Catering Specialist for more information.

Sourcing & Serving the Best of the Northwest

Look inside for a collection of our kitchen's most popular Northwest-based menu items — offering inspiration for every time of day and type of event. Consider this a point of departure as we develop a fresh, exciting menu that is uniquely yours. Many of our clients look to us to create custom menus tailored to their ideas and tastes. Let us tell you what sets us apart.

Local, Seasonal Ingredients

Our chefs regularly exceed expectations by creating unique, regional dishes with the freshest ingredients provided by local farmers. At the heart of our healthy, regional menu you'll find in-season fruits and vegetables that come straight from Northwest growers, such as our succulent tomatoes or the versatile and indispensable Washington potato. We buy more than 20,000 pounds of potatoes a year!

You can enjoy breads and pastries baked fresh daily in our own bakery, using flour obtained from no-till farms in eastern Washington. Our beef comes from grain-fed cattle, fish from sustainable sources, and chicken from free-range farms. Delightful Northwest cheeses abound in our recipes. And over 97% of the wines on our extensive list come from our state's outstanding wineries.

Our catering specialists will work with you to create a menu that meets the levels of sustainability you desire.



A Commitment to Sustainability

We can't help it; we're from Seattle. We reduce, reuse, and recycle like our locals do. All kitchen food scraps and food-soiled paper are composted, and garbage, recycling, and composting stations are in place for the use of guests in each meeting room and throughout the public areas.

We also keep our materials green; the contents and packaging of our boxed lunches are 100% compostable. In addition, all our disposable food service items are compostable, including plates and cutlery made of sustainable materials, and wax-free coffee cups.

A Drive to Impress Guests

We are passionate about working with our clients to make sure event attendees are delighted with our food and beverages — and we have the experience and resources to make this happen — whether it's boxed lunches for 20, an informal buffet for 200, or a banquet with French service for 2,000.

The best of the Northwest is inside. Take a look.

Meet Our Chefs



Chef José Luis Chavez
Executive Chef

Executive Chef at WSCC since 2003, Chef José's gourmet technique is influenced by the cuisines of France and the Pacific Northwest. His style in the kitchen is reflected in his organizational skills, attention to detail, and a diversified palette that emphasizes simplicity, honesty, and continuity of ingredients and flavors. Chef José holds a Level II ProChef Certification from The Culinary Institute of America.

Chef José has a dedicated relationship with the FareStart culinary training program for disadvantaged individuals (he is a regular participant in their Guest Chef Spectacular fundraiser) and performs other community outreach. On behalf of the Convention Center, Chef José has cultivated valuable relationships with local farmers and fishermen to bring fresh, sustainable food to our menus.



Chef Mayra Melka-Baldwin
Executive Sous Chef

Chef Mayra is responsible for the department's overall production and management, leading a team of about 80 people. She is a longtime member of our culinary team, having joined us in 1999. In addition to her Level II ProChef Certification from The Culinary Institute of America, she is certified as Chef de Cuisine by the American Culinary Federation.

Prior to joining us, Chef Mayra was Sous Chef at the acclaimed Salish Lodge and Spa in Snoqualmie, Washington, and served as chef's apprentice for Master Chef David Kellaway at the American Culinary Federation.





Beverages

Items are available in gallon increments only and priced per gallon (two gallon minimum order), except where noted. All coffee and tea selections are served with soy milk and half & half. Additional accompaniments will be subject to additional fees. Please inquire with your Catering Specialist for details.

Cold Priced per bottle or can

Assorted Bottled / Canned Coffee \$7.25
Starbucks Frappuccino, Double Shot or Iced Italian Roast

Bottled Juices \$4.75
Orange, cran-raspberry, apple

Assorted Naked Juices \$6.50

Flavored Aha Sparkling Waters \$4.50

Dasani Still Water \$4.25



Coca-Cola Soft Drinks \$4.50

Milk \$4.50
Choice of 2%, skim, chocolate

Iced Tea \$66
Lemon wedges

Iced Starbucks Chai Tea Latte \$76

Infused/Flavored Waters \$45
Choice of cucumber-lime, lemon, lime, strawberry, hibiscus

Lemonades \$54  
Choice of lemon, strawberry, pomegranate

Hot

Freshly Brewed Coffee \$70
Starbucks Caffè Verona regular and/or decaffeinated

Assorted Tevana Teas \$70
Honey, lemon wedges

Warm Washington Apple Cider \$66  
Spiced in-house with cinnamon and cloves



DIETARY KEY





Snacks

All items are individually packaged and priced per dozen (two dozen minimum order), except where noted. Additional local premium options available! Contact your Catering Specialist for details.

Sweet

- Rice Krispies Treats \$44 ✓ ☯
- Cracker Jacks \$45 ✓ ☯
- Hershey's Miniatures \$33 per pound ✓ ☯
- Assortment of Full-Sized Candy Bars \$45 ✓
- Gummy Bears \$39 ✓

Savory

- Erin's Gourmet Popcorn \$52 ✓ ☯
- Skinny Pop Popcorn \$52 ✓ ☯
- Stacy's Pita Chips \$42 ✓
- Tim's Cascade Potato Chips \$42 ✓ ☯
- Flavored Chex Mix \$42 ✓
- Mixed Nuts \$52 ✓ ☯
- Trail Mix \$52 ✓

Frozen

- Häagen-Dazs Ice Cream Bars \$95 ✓
- Helados & Outshine Frozen Fruit Bars \$64 ✓
- Novelty Ice Cream Bars \$40 ✓

Healthy

- Fruit Skewers \$70 ✓ ☯
- Fresh Fruit Cups \$82 ✓ ☯
- Fresh Whole Fruit \$45 ✓ ☯
- Veggie Cups \$55 ✓ ☯
Carrots, celery, broccoli, red peppers, organic tomatoes, ranch dipping sauce
- Celery with Peanut Butter Dip \$55 ✓ ☯
- Hard-Boiled Eggs \$42 ☯
- Individual Greek Yogurts \$50 ✓ ☯
- Mozzarella Cheese Sticks \$26 ✓ ☯
- Energy Bars \$52 ✓
- Granola Bars \$36 ✓

Shared

- Red Pepper Hummus & Spinach Dips \$8 per person ✓
With pita chips
- Salsa Pico De Gallo \$6.50 per person ✓ ☯
With tri-color tortilla chips
- Guacamole & Salsa \$10 per person ✓ ☯
With tri-color tortilla chips



DIETARY KEY





Fresh From Our Bakery

Morning Selections \$52 per dozen

- Assorted Bagels with cream cheese ✓
- Sliced Breakfast Breads ✓
- Cinnamon Buns ✓
- Sliced Coffee Cake ✓
- Mini Croissants ✓
- Assorted Muffins ✓
- Assorted Rustic Scones ✓

Afternoon Selections \$52 per dozen

- Nanaimo Bars ✓
- Lemon Bars ✓
- Key Lime Bars ✓
- Blondie Bars ✓
- Bittersweet Chocolate Brownies ✓
- Assorted Shortbread Cookies ✓
- Fresh-Baked Cookies ✓
- Coconut Macaroons ✓
- Almond Biscotti ✓



Refreshment Packages

Listed prices are per person, based on 100 people.

Gluten-Free Munchies \$15 per person

KIND gluten-free snack bars, Popchips potato snacks, house-made granola bars

Afternoon Break \$18

An assortment of finger sandwiches, scones, and cookies

Market Place \$18

Washington apples, nuts, dried fruit, beef jerky, Erin's Popcorn

Mid-Morning Break \$16

Fresh fruit skewers, local individual Greek yogurts, granola bars

Chocolate-Dipped Treats \$16

Macarons, biscotti, almond shortbread, fresh strawberries dipped in bittersweet dark chocolate



DIETARY KEY



Continental Breakfast

\$24 per person

All continental breakfasts include house-made pastries and breakfast breads, butter, fresh fruit salad, local individual Greek yogurts, granola, assorted bottled juices, freshly brewed Starbucks Caffè Verona, and assorted Tavana teas. Listed prices are per person.

Enhance your continental breakfast by adding one or more of the following items:

Assorted Cold Cereals \$7 ✓

2% milk and skim milk

Bagels & Cream Cheese \$5 ✓

Assorted Bagels, cream cheese

Add lox-style smoked salmon, thin-sliced Bermuda onions, and capers for \$8 per person

Scrambled Eggs \$8 ✓ ☯

Jack cheese, tomatoes

Northwest Quiche \$10 ✓

Beecher's Flagship Cheese, caramelized Walla Walla onions

Emerald City Frittata \$9 ✓ ☯

Asparagus, spinach, parmesan cheese

Breakfast Wraps \$9 ✓

Choice of:

- Tofu Scramble Breakfast Wrap. Tofu, sautéed onions, tomatoes, spicy roasted sweet potatoes
- Chorizo, egg, and cheese
- Maplewood smoked bacon, egg, and cheese

Biscuit Sandwiches \$9

Choice of:

- Pork sausage, egg, and cheese
- Egg and cheese



DIETARY KEY





Build Your Own Breakfast Buffet

\$33 per person

All breakfast buffets include house-made pastries and breakfast breads, butter, fresh fruit salad, assorted bottled juices, freshly brewed Starbucks Caffè Verona, and assorted Tavana tea. Listed prices are per person.

Personalize your breakfast buffet with the following:

Eggs

Choose One

Cage Free Scrambled Eggs 🌱

Choice of:

- Chives and tomatoes
- Beecher's Flagship Cheese and scallions

Spinach & Beecher's Flagship Cheese Frittata 🌱 🌱

Asparagus & Cremini Mushroom Frittata 🌱 🌱

Beecher's Flagship Cheese & Pasilla Pepper Quiche 🌱 🌱

From The Griddle

Choose One

Blueberry Pancakes 🌱

Washington apple compote, maple syrup

Blintz 🌱

Ricotta cheese, cherry-peach compote

Proteins

Choose Two

Maplewood Smoked Bacon 🌱

Chicken & Apple Sausage 🌱

Pork Sausage

Turkey Sausage

Chorizo Sausage add \$2 per person

Sides

Choose One

Roasted Quartered Red Potatoes 🌱 🌱

Fresh herbs

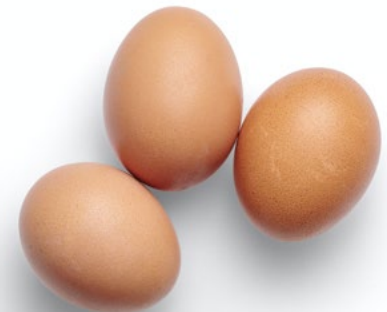
Diced Yukon Gold Potatoes 🌱 🌱

Walla Walla onions, peppers

Locally-Made Greek Yogurt 🌱 🌱

Oatmeal 🌱

Brown sugar, raisins



DIETARY KEY



Plated Breakfasts

All breakfast buffets include house-made pastries and breakfast breads, butter, fresh fruit salad, orange juice, freshly brewed Starbucks Caffè Verona, and assorted Tavana teas. Listed prices are per person.

Asparagus & Cremini Mushroom Frittata \$29

Chicken apple sausage, Yukon Gold potatoes with Walla Walla onions and peppers

Pike Place Scramble \$28

Scrambled eggs with scallions, roasted fingerling potatoes, maplewood smoked bacon, oven cured tomatoes

Shakshuka* \$28

Poached eggs in spicy tomato sauce, spinach, parmesan cheese, grilled artisan bread
(available for parties of 1,000 guests or fewer)

Washington Breakfast \$29

Blueberry pancakes, pork sausage, scrambled eggs, maple syrup



DIETARY KEY





Boxed Lunches

All boxed lunches include a choice of one soft drink or water. Choose a maximum of three varieties which includes vegetarian. Gluten free options are available for an additional fee.

Sandwiches \$28.50 each

Includes a house side salad, whole seasonal fruit, and house-made cookie

Harissa Wrap

Wheat tortilla, golden raisin couscous, harissa tofu chickpea salad, sweet onion

Roast Beef Sandwich

Roast beef, Tillamook cheddar, honey-horseradish spread, lettuce, roma tomato, sourdough bread

Pike Place Sandwich

Sliced turkey, salami, mozzarella, giardiniera spread, roma tomato, shredded lettuce, baguette

Classic Turkey

Shaved turkey, cheddar, mayonnaise, roma tomato, lettuce, wheat bread



Salads \$30.50 each

Includes a house-made roll, whole seasonal fruit, and house-made cookie

Grilled Salmon Salad add \$3.50

Roasted cauliflower-apple melange, watercress vinaigrette on a bed of bibb lettuce

Miso Roasted Eggplant Salad

Napa carrot slaw, bok choy rice salad, sesame dressing

Northwest Niçoise Salad

Herbed, grilled portobello; fingerling potato salad; free-range eggs; haricots verts; local tomatoes; olives; red wine vinaigrette

Washington Smoked Chicken Salad

Green beans, sweet corn, Samish Bay goat cheese, farro, butter lettuce, sweet onion vinaigrette

The contents and packaging of every boxed lunch and boxed salad are compostable. No waste is sent to the landfill.

DIETARY KEY





Chilled Plated Lunches

All chilled salad lunches include a house-made dessert and a freshly brewed iced tea. Listed prices are per person. Additional beverages may be ordered separately.

Salads

All salads include an assortment of house-made rolls and butter.

Washington Smoked Chicken Salad \$28

Green beans, corn, Samish Bay goat cheese, farro, sweet onion vinaigrette

Soy Grilled Chicken Salad \$28

Edamame, orzo, Asian vinaigrette

Grilled Chipotle Flat Iron Steak Salad \$31

Roasted corn, tomato, black beans, quinoa, avocado-cilantro dressing

Grilled Washington Salmon Salad \$32

Mediterranean couscous, basil vinaigrette

Seattle Salad \$32

Young lettuce, Greek olive and chickpea mash, portobello mushrooms, tomato, quinoa, mint, grilled asparagus, Mama Lil's peppers, olive oil vinaigrette



DIETARY KEY





Lunch Entrées

All lunch entrées include a choice of starter salad, an assortment of rolls and butter from our bakery, a house-made dessert, and freshly brewed iced tea. Listed prices are per person. Additional beverages may be ordered separately.

Starter Salads

Arugula & Frisee Salad

Candied walnuts, manchego ribbons, Washington cherries, grain mustard vinaigrette

Pike Place Salad

Artisan greens, fresh berries, local tomatoes, Beecher's Flagship Cheese vinaigrette

Frisée Potato Salad

Potato medley, diced cucumbers, green olives, baby frisée, oregano-lemon vinaigrette

Washington Market Salad

Market greens, toasted hazelnuts, roasted beets, Washington cherries, honey-beet vinaigrette



Entrées

Tenderloin Of Beef \$55

Demi-glaze, Whatcom blue cheese mashed potatoes, grilled asparagus

Grilled Bone-In Pork Chop \$45

Caramelized onion, haricot vert with lemon olive oil, fennel, roasted garlic mashed potatoes

Grilled Washington Chicken Breast \$38

Tricolor potatoes, braised kale, Walla Walla onion cream sauce

House-Smoked Salmon \$39

Olive oil mashed potatoes, cider sauce, seasonal vegetables

Pacific Grilled Salmon \$38

Sesame rice, edamame, sriracha butter sauce

Seared Moroccan-Style Pacific Cod \$40

Mediterranean couscous, Moroccan sauce, blend of roasted peppers, kalamata olives, raisins, mint, seasonal vegetables

For vegetarian and vegan options please refer to page 20.

DIETARY KEY





Cold Lunch Buffets

All lunch buffets include freshly brewed iced tea. Additional beverages may be ordered separately.

Global Lunch Buffet \$33 per person

Greek Salad with a Twist

Kale, tri-color tomatoes, cucumber, oregano vinaigrette

Sandwich Assortment

Torta

Grilled chicken, poblano mayonnaise, shredded lettuce, roma tomatoes, pickled red onion

Simply Turkey

Smoked turkey, artichoke lemon pesto, baby spinach, Mama Lil's peppers, sliced roma tomatoes

Harissa Wrap

Wheat tortilla, golden raisin couscous, harissa tofu, chickpea salad, sweet onion

Lemon Ginger Bars

Pacific Rim Buffet \$33 per person

Curry Lentil Soup

Spicy Sesame Salad

Char-broiled green beans, carrots, salted cashews, green onions, toasted sesame seeds, mandarin oranges, sesame wasabi dressing

Chicken Bahn Mi

Grilled chicken, cilantro, pickled carrots, shaved red onion, mayonnaise, rustic bread

Portobello Bahn Mi

Grilled portobello mushrooms, cilantro, pickled carrots, shaved red onion, mayonnaise, rustic bread

Passion Fruit Tart



DIETARY KEY





Hot Lunch Buffets

All lunch buffets include freshly brewed iced tea. Additional beverages may be ordered separately.

Mediterranean Buffet \$46 per person

Kale Panzanella Salad

Kale, focaccia, mozzarella, tomatoes, basil vinaigrette

Roasted Root Vegetable Salad

Fennel, parsnips, carrots, sweet potatoes, parsley lemon vinaigrette

Assorted Rolls & Butter

Chicken Tagine

Seared chicken breast, olives, onion, spices, lemon

Grilled Flat-Iron Steak

Mint, sweet onion relish

Golden Raisin Couscous

Roasted Squash

Paprika oil

Espresso Cheesecake

Pacific Northwest Buffet \$45 per person

Field Lettuce Salad

Toasted hazelnuts, local tomatoes, fireweed honey-beet vinaigrette

Assorted Rolls & Butter

House-Smoked Salmon

Cherry, apple, fennel salad

Walla Walla Sweet Onion Ravioli

Beecher's Flagship Cheese sauce

Tri-Color Roasted Potatoes

Fresh herbs

Grilled Asparagus

Seasonal Cheesecake

DIETARY KEY








Dinner Appetizers & Starter Salads



Listed prices are per person.

Appetizers

Golden Beet Carpaccio \$10.50  
Caramelized walnuts, white balsamic vinaigrette



Ahi Tuna Carpaccio* \$14 
Crunchy jicama and chive salad

Walla Walla Onion & Tomato Tart \$11 

Portobello Ceviche \$11  
Roasted portobello mushrooms, red onion, red peppers, cilantro, lime, crostini

Local Cheese Platter \$14  
Orange-fig jam, candied walnuts, organic artisan crackers



Starter Salads

Northwest Bibb Lettuce Salad  
Roasted heirloom tomatoes, Walla Walla onion vinaigrette

Arugula & Frisée  
Red wine-poached pears, candied pecans, chervil vinaigrette

Heirloom Baby Lettuces  
Goat cheese, sherry-shallot vinaigrette

Baby Iceberg Salad included with entrée  
Hothouse tomatoes, local blue cheese vinaigrette

Pike Place Salad included with entrée  
Artisan greens, fresh berries, local tomatoes, Beecher's Flagship Cheese vinaigrette



DIETARY KEY



Consumption of raw or undercooked meats, eggs, fish, or shellfish may increase your risk of foodborne illness.




Dinner Entrées

All dinner entrées include a choice of baby iceberg or Pike Place house salad, house-made dinner rolls and butter, a house-made dessert, freshly brewed Starbucks Caffè Verona and assorted Tevana teas. Listed prices are per person.

Seafood

Citrus-Crusted Pacific Cod \$55 
Plum tomato confit, cremini mushroom risotto, seasonal vegetables

Pan-Seared Halibut market price
Lemon butter sauce, potato gnocchi, mushroom-tarragon ragout, seasonal vegetables

Honey-Smoked Salmon \$51 
Lemon butter sauce, Beecher's Flagship Cheese polenta, haricots verts

Beef

Grilled Painted Hills Beef Filet \$65 
Caramelized shallot sauce, tri-color roasted potatoes, seasonal vegetables


Pike Place Beer-Braised Short Ribs \$52
Cauliflower mashed potatoes, roasted carrots

Flat Iron Steak \$50 
Chimichurri, ancho chile mashed potatoes, seasonal vegetables

Poultry & Pork

Roasted-Smoked Chicken \$45
Chive Mediterranean cous cous, roasted carrot, portabella mushroom ragout

Grilled Pork Tenderloin \$46 
Cider demi-glace, tri color sliced potato hash, haricots verts, fried onions

Prosciutto-Wrapped Chicken \$45 
Sage-infused demi-glace, mushroom risotto, seasonal vegetables

For duet options, please consult with your catering specialist who will help with pairing the menu.



DIETARY KEY



Lunch & Dinner Dietary Entrées

All dinner entrées include a choice of baby iceberg or Pike Place house salad, house-made dinner rolls and butter, a house-made dessert, freshly brewed Starbucks Caffè Verona and assorted Tevana teas. Priced as your entrée.

Vegetarian

Tofu Tagine

Tri color quinoa, sautéed spinach, roasted asparagus

Hand-Made Ravioli

Served with roasted tomatoes, aged parmesan, roasted shallot sauce, seasonal vegetables

Choice of:

- Portobello ravioli
- Pear & brie ravioli
- Beet & goat cheese ravioli

Vegan/Gluten-Free/Dairy-Free

Chanterelle & Portobello Mushroom Risotto

Truffle essence, seasonal vegetables

Vegan Paella

Grilled tofu, saffron rice, roasted peppers, organic tomatoes, green peas

Quinoa Stuffed Roasted Pasilla Pepper

Golden quinoa, roasted corn, red peppers, mushrooms, onions, with a rich tomato sauce

For duet options, please consult with your catering specialist who will help with pairing the menu.



DIETARY KEY





Dinner Buffets

All dinner buffets include house-made dinner rolls and butter, freshly brewed Starbucks Caffè Verona and assorted Tazo teas.

Mediterranean Buffet \$57 per person

Hearts Of Romaine Salad

Shaved parmesan, Caesar dressing, garlic croutons

Assorted Rolls & Butter

Grilled Flat Iron Steak

Cipollini onion sauce

Honey-Roasted Free-Range Chicken

Lemon pine nut gremolata

Spinach Tortellini

Roasted shallot sauce, oven dried tomatoes

Mushroom & Parsley Risotto

Roasted Baby Carrots

Parsley oil

Tiramiso Cheesecake

Mascarpone and cream cheese, espresso soaked lady fingers

Taste Of Northwest Buffet \$62 per person

Arugula & Frisée

Roasted pears, local blue cheese, chive vinaigrette

Assorted Rolls & Butter

Cedar Plank-Smoked Salmon

Huckleberry chutney

Pan Roasted Free-Range Chicken

Fennel & shallot confit

Beet & Goat Cheese Ravioli

Lemon thyme sauce

Roasted Tri Color Fingerling Potatoes

Haricots Verts

Triple Threat Chocolate Tart

Dark chocolate ganache, milk chocolate cremeux, brownie icing, golden poprocks

DIETARY KEY



House-Made Desserts

Included with your dinner entrée.

Cheesecakes

Spring Cheesecake
Berry Elderflower

Summer Cheesecake
Exotic fruits

Fall Cheesecake
Pumpkin

Winter Cheesecake
Spiced pear

Cakes

Carrot Cake
Tofutti “cream cheese” frosting, toasted walnuts, dehydrated carrot ribbons

Almond Berry Shortcake
Berry compote, vanilla bean Chantilly cream, almond biscuit

S-Mores
Flourless chocolate cake, house-made graham cracker, toasted marshmallow fluff

Tarts

Lemon Verbena Tart
Lemon verbena pastry cream, lemon curd, toasted meringue, violet macaron

“Twix” Tart
Brown butter shortbread, caramel, bittersweet chocolate ganache, Maldone sea salt

Almond Frangipane Tart
Almond cream, Marion berries

We specialize in custom desserts. Please ask your Catering Specialist for options.

DIETARY KEY





Chilled Hors D'oeuvres

Hors d'oeuvres are priced per dozen with a minimum of four dozen of each item.

Butler service is available at an additional cost of \$200 per butler.

Dungeness Crab Spoons \$85

Chives and lemon

Northwest Shooters \$55

Roasted beet, smoked salmon, fennel essence

Ahi Tuna Poke Spoons* \$65

Wonton crunch

Smoked Salmon Bundles \$75

Granny Smith apple sticks

Painted Hills Beef Carpaccio* \$55

Crostini, fried shallots

Asian Chicken Salad \$60

Wonton chip

Prosciutto Crostini \$52

Sweet fennel-orange slaw

Asian Summer Rolls \$55

Peanut sauce

Caprese Salad Shooter \$52

Bocconcini, heirloom tomato basil oil

Hummus-Tabbouleh Shooters \$48

Pita toasts



DIETARY KEY



Consumption of raw or undercooked meats, eggs, fish, or shellfish may increase your risk of foodborne illness.



Hot Hors D'oeuvres

Hors d'oeuvres are priced per dozen with a minimum of four dozen of each item.

Butler service is available at an additional cost of \$200 per butler.

Dungeness Crab Cakes \$85
Citrus remoulade

Korean Beef Bulgogi Bites \$70
Red chili dipping sauce

Chimichurri Steak Skewers \$72

Spicy Huckleberry BBQ Meatball Brochettes \$46

Mama Lil's Risoto Cake \$46

Crispy Duck Spring Rolls \$58
Thai chili sauce

Caramelized Walla Walla Onion & Beecher's Flagship Cheese Tarts \$50

Hoisin Sesame Crusted Chicken Tenders \$50

Achiote Chicken & Plantain Brochettes \$46

Cantonese-Style Vegetable Pot Stickers \$46

House-Made Vegetable Samosas \$75
Spicy yogurt sauce



DIETARY KEY



Consumption of raw or undercooked meats, eggs, fish, or shellfish may increase your risk of foodborne illness.

Reception Stations

Reception stations can be prepared with or without a chef attendant. Listed prices are per person unless otherwise noted.*

Risotto

Arborio rice with

- sautéed cremini mushrooms, artichoke hearts, fresh herbs, aged parmesan \$13 per person  
- or
- fresh herbs, shrimp, aged parmesan \$16 per person 

**Needs chef attendant*

Beecher's Flagship Mac & Cheese \$13

&

Beecher' S Flagship Mac & Cheese With Ham \$16

Diced tomatoes, sliced green onions, toasted bread crumbs

Minimum 50 guests

Seattle Sushi* \$26




Spicy tuna, Seattle Roll, California Roll, Nigiri Sushi, pickled ginger, wasabi, soy sauce

Suchi chef at \$300 if made to order

Paella \$20

Chicken, shrimp, chorizo, saffron rice

Seattle Tapas \$20

- Garlic-marinated and grilled calamari with red onion
- Seared ahi with jicama and wasabi drizzle 
- Roasted golden beet and walnut salad  
- Savory artisan crackers

Mini Sliders \$18

- Grilled American Kobe-style Wagyu beef, grilled onions, pickle chips, cheddar
- Shredded pork belly, smokey chipotle sauce, pickle chips
- Seared salmon, smoked chipotle spread



DIETARY KEY






Action Stations


Action stations require a chef attendant. Listed prices are per person unless otherwise noted.


Carving Stations

All carving items are served with fresh mini rolls from our bakery.


Roasted Beef Tenderloin \$625 each, serves 25 
Green peppercorn sauce

Smoked Prime Rib \$600 each, serves 40 
Creamy horseradish sauce

Roasted Herb-Crusted Sirloin Beef \$575 each,
serves 40 
Green harissa spread





Slow-Roasted Spiced Baron of Beef \$700 each,
serves 100 
Whole grain mustard

Roasted Whole Boneless Turkey \$425 each,
serves 40 
Citrus cranberry sauce

House Smoked Salmon \$575 each, serves 40 
Creamy cider sauce

Live Grill Stations


Skewers \$62 per dozen
Minimum 25 dozen

- Salmon with apple reduction 
- Seared Scallops with chive butter sauce 
- Shrimp Satay with mango glaze 
- Beef Satay Chimichurri 

Street Fish Tacos \$15.50 per person (two tacos each)
Minimum 50 guests

Served with Pico de Gallo salsa

Choice of:

- Seasonal fresh fish, roasted pasilla pepper slaw
- Achiote Chicken, cilantro & onions
- Short ribs, cilantro & onions
- Roasted corn, black beans, mushrooms, pasilla pepper slaw 





DIETARY KEY




Displays

Listed prices are per person unless otherwise noted.

Seattle Lox Style Salmon \$375 per display, serves 40 
Cream cheese, diced red onions, capers, chopped egg, artisan crackers

Seafood Cascade* market price 
Impressive display with ice sculpture, including: freshly shucked local oysters, prawns, dungeness crab tower, smoked salmon, roasted scallops, cocktail sauce, mignonette and brandy sauces, lemon wedges

Local Antipasti \$15 
Prosciutto, dried salami, chorizo, Beecher's Flagship Cheese, whole grain mustard, cornichons, artisan crackers

Locally Made Cheeses \$14 
Selection of Artisan Cheeses from local creameries in the greater Puget Sound area, roasted walnuts, orange-fig jam, grapes on the vine, artisan crackers

Pike Place Vegetable Crudités \$9  
Assortment of crispy garden vegetables, herbed ranch dipping sauces

French Macaroon Towers \$12.50 
Pistachio, yuzu, violet, coffee, raspberry & chocolate



DIETARY KEY



Spirits

Premium

\$13 hosted, by the glass

\$14 no host, by the glass

Gin

Hendrick's

Rum

Bacardi Maestro Gran Reserva

Scotch

Dewar's 15 Years Old The Monarch

Tequila

Sauza Hornitos

Vodka

Grey Goose

Whiskey

Crown Royal

House Bar

\$12 hosted, by the glass

\$13 no host, by the glass

Gin

Bombay Sapphire

Rum

Bacardi

Scotch

Dewar's White Label

Tequila

Sauza Blue 100% Silver

Vodka

Absolut

Whiskey

Jack Daniels



Washington Wine

A customized wine list is available for your event. Please consult your Catering Specialist for details.



Premium Wines

\$50 hosted, by the bottle

\$12.50 hosted, by the glass

\$13.50 no host, by the glass

Alexandria Nicole

- Pinot Gris
- Bohemian Red
- Rosé
- Left Bank Red

House Wines

\$42 hosted, by the bottle

\$10.50 hosted, by the glass

\$11.50 no host, by the glass

Ryan Patrick

- Naked Chardonnay
- Redhead Red
- Rosé

Beer & Alternative Beverages

Domestic

\$8 hosted, by the bottle
\$10 no host, by the bottle

Bud Light

Import

\$9.50 hosted, by the bottle
\$10.50 no host, by the bottle

Stella Artois

Local Craft Beer

\$9.50 hosted, by the bottle
\$10.50 no host, by the bottle

Pike Brewing Co.

- Pike IPA
- Pike Pils

Hale's Ales

- Red Menace Big Amber

Alternatives

\$9.50 hosted, by the bottle
\$10.50 no host, by the bottle

Spire Mountain Apple Cider

St. Pauli Girl Non-Alcoholic

San Juan Hard Seltzer



Awards

The Washington State Convention Center makes a concerted effort to not only promote and use the finest local food and wine, but to produce exceptional events that spotlight our Northwest fare. We are pleased to share some of the local, national, and international catering-related awards we've received.



Washington Wine Commission:

Washington Wine Award Of Distinction

We love Washington wine, and it shows. WSCC is a remarkable six-time recipient of this award that commends "dedication and commitment to the Washington wine industry." Winners received high scores in a number of areas, including wine lists, promotional activities that include Washington wines, wine service, and staff training.

Association Internationale Des Palais De Congrès:

AIPC Innovation Award

The *Innovation Award* from AIPC, the foremost international association of convention and exhibition centers, recognizes many types of cutting-edge innovation in the events industry. Presented in Graz, Austria, the distinction, awarded to only one winner per year from an international pool of entrants, acknowledged WSCC's "extensive use of local food and beverage products" and our unique catering program that combines service, marketing, and community relations.

National Association for Catering and Events (NACE):

Best On-Premise Catered Event of the Year

WSCC was the first convention center to win this prestigious industry award from NACE, the oldest and largest catering association in the world.



Catering Information, Policies & Standards

Exclusive Caterer

The Washington State Convention Center is committed to providing the highest quality food and beverage services for our guests. All food and beverage is to be arranged through our Catering Department. No outside food or beverages of any kind are allowed into the facility by clients, guests, or exhibitors without the prior written consent of the Food Services General Manager or the Director of Catering Sales.

Food & Beverage Specifications

Our menu package features our most popular selections, highlighting items produced in-house with the freshest local ingredients. We believe our menu provides a large and flexible variety of options to meet your needs. In order to ensure the proper planning of your event, menu selections are due a minimum of 45 days in advance, along with your preliminary attendance estimates.

Events that require attention to complex or unusual arrangements may require additional planning time.

Your professional Catering Specialist also welcomes the opportunity to present a customized menu. During the special menu planning and pricing evaluation, consideration is given to the expected attendance. Should the guarantee fall significantly above or below the initial attendance estimate, the proposed menu and pricing may be subject to change.

Confirmation of Orders

Your Catering Specialist will review your event specifications and will provide you with written confirmation of services via a Food and Beverage Event Plan.

A copy of this form should be signed and returned, along with a 100% advance deposit, 14 days prior to your first scheduled service.

Guaranteed Attendance

Final guarantees are due in writing by 12:00pm (Pacific time) of the assigned day per the following schedule. Guarantees for multi-day events are based on the date of the first scheduled service occurring during the event. Final guarantee cannot exceed the capacity of the event space nor be reduced once the deadline expires. If the final guarantee increases or decreases by more than 25% from the initial estimated attendance, additional charges may apply. Every effort will be made to accommodate guarantee increases after they are submitted, subject to reasonable menu substitutions or additional cost. In the absence of a final guarantee, the initial attendance estimate will be used.

Estimated Attendance (per event)	Number of Business Days* in Advance
Up to 500	3 days
501 to 2,500	5 days
Over 2,500	7 days
Over 4,000	14 days

**excludes holidays and weekends*

Dietary Considerations

With advance notice, our chefs are able to accommodate most special meal requests. Your Catering Specialist is available to consult with you on special dietary requests and pricing to serve vegetarian, vegan, kosher, halal, and other dietary restrictions. Such special requests are due 14 days in advance of your event. These special meal requests are to be included in your final guaranteed attendance.

Overage

For plated meals, we are prepared to serve up to 5% above the guaranteed attendance (up to 40 meals). A portion of the 5% overage prepared can be vegetarian meals to accommodate on-site requests. Any meals, including vegetarian, served above the guarantee will be invoiced at menu pricing upon consumption. For buffet meals, the number of meals served above the guarantee will be calculated on a plate count or an alternate, mutually agreed upon method. Services provided above the guarantee may be subject to a 10% surcharge.

INFORMATION



Catering Information, Policies & Standards, continued

Alcohol Services

WSSC's catering contractor, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Washington State Liquor Control Board regulations.

In compliance with state law, WSSC's catering contractor supplies all beer, wine, and liquor. No alcoholic beverages may be removed from WSSC. Customers must comply with all applicable local and state liquor laws. All alcohol must be served by WSSC's licensed catering personnel.

Menu Prices

Menu prices and catering policies are subject to change without notice.

Calorie & Nutrition Information

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray. This is because serving styles used (e.g. trays/bowls) vary significantly in order to accommodate varying numbers of guests. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your Catering Specialist directly.

Administrative Charges, Taxes & Additional Charges

The Licensee shall pay to the Licensor an administrative charge in an amount of the prevailing rate, currently 20%, of all charges made by the Caterer as well as state and local retail sales taxes in the amount of the prevailing rate, currently 10.25%, of all charges made by the Caterer. The Licensee shall pay to the Licensor all other charges specified on the Catering Order(s) or otherwise ordered by the Licensee or its agent(s) and all other charges and sums required to be paid by the Licensee pursuant to the terms of this License Agreement. The administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of the Caterer's employees. However, please note that 75% of the administrative charge is distributed to certain of the Caterer's employees as additional wages. If the Licensee is an entity claiming exemption from taxation, the Licensee must deliver to the Caterer satisfactory evidence of such exemption prior to the event(s) in order to be relieved of its obligation to pay state and local retail sales tax.

Sales Minimums & Labor Fees

Functions with fewer than 25 guests will be subject to a \$200 labor fee. At chef stations, there is an additional charge of \$200 for each chef. Butler service is available at an additional charge of \$200 per butler. There is a \$200 fee per bartender. Bar services of more than four hours will be subject to an additional sales minimum of \$200 per hour, per bar. Minimum order quantities, as applicable, are noted within the menu.

Payment Policy

We require full payment (100%) of total estimated charges, along with the signed Food and Beverage Event Plan, 14 days in advance of the first scheduled service. For events with total estimated charges in excess of \$100,000, a 75% advance deposit may be arranged upon approved credit. A credit application is due 90 days in advance of the event. Significant increases in food and beverage charges above the initial deposit estimate may result in an additional amount due in advance of the event. All remaining charges, including additional charges incurred on-site, are due within 30 days of the date of your invoice. If payment is not received within the time specified, a late charge of 1.5% per month will be added to the balance. We accept company checks and wire fund transfers as payment for products and services. American Express, MasterCard and Visa are accepted for payments of up to a total of \$100,000 per event.

Cancellations

Cancellation of the catering for the event or any individual function must be sent in writing to your Catering Specialist.

Any cancellation received less than 30 days prior to the first scheduled function will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 14 days in advance of the first scheduled function will result in a fee equal to 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee is due will result in a fee equal to 100% of the charges of the estimated food and beverage choices.



Catering Information, Policies & Standards, continued

China Service

China and glassware are standard for buffet and seated meal services, unless otherwise specified by the client.

Coffee services are offered on china and compostable wares so guests have the option to travel with their beverage. Compostable wares are used within the exhibit halls, in receptions that do not accompany dinner, at bar-only functions, and in exhibitor booth services.

China service may be requested from your Catering Sales Manager for an additional fee.

Service Times

Meal services are based on the following time guidelines:

Seated breakfast or lunch:.....	2 hours
Seated dinner:.....	3 hours
Buffet breakfast or lunch:.....	1.5 hours
Buffet dinner:.....	2 hours
Continental breakfast:.....	1.5 hours
Coffee service:.....	1.5 hours
Meeting breaks:.....	45 minutes
Receptions:	1.5 hours

Seated or buffet meals require 2 hours setup time in advance of the function. Extended or reduced service times, early set-up times, or delays in service time start may result in additional labor charges. Functions requiring continuous (all-day) service will incur a labor charge for the service hours.

Table Standards

Seated meal services are planned for tables of 10 guests, with a ratio of one server per 25 guests. Buffet meals are planned for one double-sided buffet per 200 guests, with a ratio of one server per 50 guests. Receptions will vary based on the number of guests and variety of items, but generally the ratio is one server per 75 guests. A labor charge will be assessed for service that requires tables of less than 10 and butler-passed receptions.

Tabletop Service

Tables for seated meal functions are provided with mid-length linens and a selection of house napkin colors. Tables for buffet meals, beverage service, or receptions include linen and skirts. We can also provide complimentary votive candles and bud vases for dinners and receptions. Your WSCC Event Manager must approve the use of any other candles and candle holders. Please consult with your Catering Sales Manager for upgraded linen and floral options.

Bar Services

The standard host/bar ratio is one bar per 100 guests. The non-hosted bar ratio is one bar per 125 guests. The number of bars will be determined on final guarantee and event flow. If the number of bars requested exceeds our standard ratio, additional labor charges may be assessed.

Beverage Services

Complimentary bottled water is provided for all head tables and podiums. Meeting rooms have access to complimentary water service in each room. These services are provided through your WSCC Event Manager and include one refresh per day. We proudly serve Coca-Cola products. Soft drinks and bottled water can be purchased on consumption, with a minimum order of 25 items. Coffee service is based on a 1.5 hour service time before replenishment.

A minimum of 45 minutes is required to replenish beverage services. Please consult with your Catering Specialist for appropriate beverage quantities to service your group for the requested time period and attendance.

Timetable For Successful Events

- **90 days:** Credit application due for events with over \$100,000 in total estimated charges.
- **45 days:** Food and beverage specifications, estimated attendance and menu selections due.
- **14 days:** Food and Beverage Event Plan confirmed, signed, and returned. Special meal requests and deposit due.
- **> 1 week:** Final guarantees are due per the schedule in the "Guaranteed Attendance" section.
- **Post-event:** Final payment due within 30 days of the date of your invoice.



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