



PLATED BREAKFAST

A 24% service charge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax. Fairmont distributes 65% of the computed service charge to non-managerial service staff.

Plated Breakfasts Include Starbucks Coffee and Lot 35 Assorted Teas. If Less than 20 People, a \$5.00 per Person Fee Will Apply.

CLASSIC

\$39 Per Person

Organic Freshly Squeezed Orange Juice

Fresh Strawberry and Granola Parfait

Scrambled Organic Free-Range Brown Eggs,
Applewood Smoked Bacon, Trio of Organic
Breakfast Potatoes Infused with Garden Herbs

Assorted Fresh Scones: Orange Chocolate,
Cheddar Chive, Raspberry White Chocolate

FRESH START

\$41 Per Person

Orange-Carrot Juice

Strawberry Mango Parfait with Fresh Lime,
Greek Yogurt, Granola and Papaya

Pacific Northwest Wild Mushroom Hash with
Poached Organic Free-Range Eggs, Tomato
Chutney, Basil Hollandaise

Cinnamon Rolls, Butter Croissants

MAKE YOUR OWN PLATED BREAKFAST

A 24% service charge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax. Fairmont distributes 65% of the computed service charge to non-managerial service staff.

Select One Item from Each Category Below to Create Your Own Plated Breakfast

\$43 Per Person

Starter

Cherry and White Chocolate Strata

Fresh Berry and House Made Granola Parfait

Entrées

House Made Egg Bread French Toast with Vanilla, Nutmeg and Organic Maple Syrup, Sticky Honey and Black Pepper Bacon

Traditional Eggs Benedict with Organic Free-Range Brown Eggs, Canadian Bacon, English Muffin, Meyer Lemon Hollandaise

Lemon Ricotta Pound Cake French Toast with Bourbon Blueberries

Breakfast Tea Breads

Brown Sugar and Banana

Fresh Squeezed Lemon

Seasonal Market Inspiration

All Tea Breads Served with Honey, Jams and Whipped Cultured Butter

BUFFET BREAKFAST

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All Buffets Include Assorted Juices, Starbucks Coffee and Lot 35 Assorted Teas. If Less than 20 People, a \$5.00 per Person Fee Will Apply.

ALL AMERICAN \$49 Per Person

- Sliced Fresh Fruits and Berries
- Assorted Greek Yogurts
- House Made Granola with Local Dried Fruits and Nuts
- Assorted Local Bagels with Plain, Fresh Chive and Smoked Salmon Spreads
- House Made Muffins and Coffee Cake
- Scrambled Organic Free-Range Brown Eggs
- Home Fries with Sundried Tomatoes and Asparagus
- Applewood Smoked Bacon
- Chicken Sausage

FAIRMONT CONTINENTAL \$37 Per Person

- Assorted Ellenos Yogurts
- Sliced Fresh Fruits and Berries
- Butter Croissants
- Seasonal Scones
- Pain au Chocolate
- Carrot Bran Bars
- Whipped Sweet Butter and Jam
- Hard Boiled Organic Brown Eggs

THE APIARY \$46 Per Person

- Pollen and Protein Smoothie
- Fresh Doughnut Bites, Honey Fudge
- Berry, Grape and Market Fruit Bar
- Honey Almond Bear Claws, Honey Maple Sticky Buns, Honey Flaxseed Bran Muffins
- Whipped Sweet Butter and Jam
- Avocado Pain Perdu
- Poached Free Range Organic Brown Eggs, Honey Spiced Tomato Chutney
- Pork Belly with Maple Glaze

GUILT-FREE \$47 Per Person

- Fruit Smoothies to Include: Berries and Yogurt, Apple and Kale
- Chia Seed Pudding, Vegan Lemon Curd, Macerated Raspberries, Fresh Mint
- Selection of Fruit
- Greek Yogurt Bowls with Toppings to Include Fresh Berries, Unsweetened Coconut, Raw Nuts, Fresh Mint and Rooftop Honey
- Flaxseed Muffins
- Sprouted Grain Granola Bars
- Individually Baked Roasted Red Pepper & Organic Egg Whites, Pesto
- Sweet Potato Hash
- Chicken Sausage

BREAKFAST ENHANCEMENTS

A 24% service charge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax. Fairmont distributes 65% of the computed service charge to non-managerial service staff.

STEEL CUT OATMEAL \$11 Per Person

Cashews, Golden Raisins, Glazed Walnuts, Olympic Rooftop Honey, Brown Sugar, 2% and Skim Milk

SMOOTHIES \$11 Per Person

Pre-Made Seasonal Smoothies with Whey Protein or Bee Pollen Protein

BREAKFAST SANDWICHES \$12 Each

Select One:

Organic Egg, Honey Cured Ham, Swiss on an English Muffin

Avocado Toast with Cilantro and Fried Egg
Sundried Tomato, Scrambled Organic Brown Egg, White Cheddar Cheese on a Buttermilk Biscuit

EGGS ON TOAST STATION \$17 Per Person

Scrambled Organic Free Range Brown Eggs
Breads: Rye, Como Italian, Buttermilk Biscuit
Toppings: Guacamole, Black Forest Ham, Sweet Bell Peppers, House Smoked Salmon, Wild Northwest Mushrooms, Green Onions, Baby Spinach, Swiss and Cheddar Cheese

PASTRIES BY THE DOZEN \$96 Per Dozen

Select One Category•

Blueberry Muffins

Kouign Amann

Butter Croissants

Honey Almond Bear Claws

Maple Honey Sticky Buns

Huckleberry Crumble

Orange Chocolate Scones

Raspberry White Chocolate Scones

Tea Breads: Fresh Squeezed Lemon, Brown Sugar and Banana, Seasonal Market Inspiration

HOUSE CURED SMOKED \$18 Per Person

SALMON AND TROUT

Red Onions, Caper Berries, Tomatoes, Organic Plain Bagels, Assorted Cream Cheeses

FRESH BERRIES \$10 Per Person

HOUSE MADE GRANOLA \$8 Per Person

ASSORTED INDIVIDUAL GREEK YOGURTS \$6 Each

LOCAL BAGELS WITH ASSORTED SPREADS \$11 Per Person

AVOCADO TOAST \$8 Per Person

RICOTTA FRENCH TOAST \$11 Per Person

HOUSE MADE CHERRY POP TART \$84 Per Dozen

BAKED ORGANIC EGGS \$6 Per Person

NORTHWEST FRUIT DISPLAY \$10 Per Person

GEORGIAN JUICE OF THE DAY \$7 Per Person



THEMED BREAKS

A 24% service charge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax. Fairmont distributes 65% of the computed service charge to non-managerial service staff.

CHARCUTERIE \$32 Per Person

- Assorted Cured Meats from Olympic Provisions
- Selection of Mustards to include Spicy, Grainy and Hot Honey
- Pickled Vegetables
- An Array of Local Cheeses including Bleu, Goat and Brie
- Selection of Crudités, Red Pepper Hummus, Buttermilk Ranch Dressing, Charred Eggplant and Tahini Spread
- Served with Crostini, Crackers and Grilled Breads

POWER PROTEIN STATION \$32 Per Person

- Pepperoni Sticks
- Protein Shakes: Strawberry Protein Powder, Vanilla Protein Powder
- House Made Protein Bars
- Local Beef Jerky
- Edamame Hummus and Pita Chips
- Smoked Almonds, Spiced Cashews
- Cheese Curds

PIKE PLACE MARKET BREAK \$30 Per Person

- Veggie Chips
- Beechers Cheese Curds
- Savory Granolas
- Fresh Market Whole Fruits
- Olympic Doughnut Bites
- Chocolate Covered Chukar Cherries

REVITALIZE \$28 Per Person

- Fresh House Made Smoothies
- KIND Energy Bars
- Local Beef Jerky
- Coconut Water

CARNIVAL BREAK \$28 Per Person

- Kettle Corn
- Chocolate Covered Dried Fruits and Nuts
- Assorted Candy
- Smoked Chicken and Kobe Corn Dogs
- Warm Pretzels with Spicy Mustard
- Deep Fried Pickles with Buttermilk Ranch

4th AVE COFFEE & DOUGHNUTS \$26 Per Person

- Cartons of Flavored Iced Coffee
- Bottles of Cold Brew
- Coffee Toppings: Whipped Cream, Chocolate Shavings, Cinnamon and Caramel
- Sugar Buns

- Assorted Mini Doughnuts: Dark Chocolate, Caramelized Honey Almond, Vanilla Bean

HONEY STATION \$27 Per Person

- Honey Spiked Lemonades: Raspberry and Mint, Peach, Blackberry and Lime
- Honey Fudge Beehives
- Rooftop Honey Grilled Fruits and Prosciutto
- Honey Roasted Marcona Almonds
- Honey Tower

ICED HIGH TEA BREAK \$26 Per Person

- Unsweetened and Sweetened Iced Tea: Green, Black, Chamomile
- Chia Seed Puddings
- Honey Fudge Beehives
- Olympic Tea Sandwiches

CREATE YOUR OWN SPA WATERS \$20 Per Person

- Infused Still Water
- Assorted Sparkling Flavored Waters
- Selection of Fresh Fruits, Rooftop Herbs and Flavors to Revitalize your Day

STARBUCKS COFFEE & LOT 35 SPECIALTY TEA

- All Day, 8 Hours – \$20 Per Person
- Half Day, 4 Hours – \$13 Per Person
- 30-Minute Break – \$7 Per Person

Assorted Bottled Beverages

- Assorted Coke Soft Drinks, VOSS Bottled Mineral Water, Perrier Sparkling Mineral Water – \$6.50 Each

Authentically Local Dry Sodas – \$7.50 Each

Bottled Energy Drinks: Red Bull, Diet Red Bull, Starbucks Double Shot – \$9.00 Each

Stumptown Stubbies & Milk Carton – \$9.00 Each

A LA CARTE ENHANCEMENTS

A 24% service charge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax. Fairmont distributes 65% of the computed service charge to non-managerial service staff.

CREATE YOUR OWN TRAIL MIX \$17 Per Person

Banana Chips, Yogurt Covered Raisins, Dried Cranberries, M&M's, Mixed Nuts, Pretzels, Dried Apricots, Golden Raisins, Dates, Sunflower Seeds and Shredded Coconut

CHEF'S FRESHLY BAKED COOKIES \$75 Per Dozen

Shuckers Sparkle, Peanut Butter, White Chocolate Macadamia Nut, Valrhona Chocolate Chip, Classic Oatmeal

VEGGIES & DIP \$16 Per Person

Farm Fresh Raw Vegetables, Hummus, Bleu Cheese Dressing and Ranch Dressing

CHEF'S SELECTION OF 4th AVENUE MACARONS \$80 Per Dozen

WARM SALTED PRETZELS \$75 Per Dozen

Served with Honey Grain Mustard and Warm Cheese Dip

ASSORTED SEASONAL SCONES, SWEET WHIPPED BUTTER & JAM \$96 Per Dozen

CHOCOLATE TRUFFLES AND TURTLES \$85 Per Dozen

ASSORTED CANDY BARS \$5 Each

ASSORTED LARABARS & KIND BARS \$6 Each

TRIO OF TORTILLA CHIPS \$13 Per Person

White Corn, Blue and Sunset Red Chips with Pico de Gallo, Roasted Jalapeno and Tomatillo Guacamole, Cilantro Sprouts

CHURRO BITES \$15 Per Person

Cinnamon and Sugar, Rooftop Honey, Powdered Sugar

CHIPS & DIP \$11 Per Person

Tim's Cascade Potato Chips, Port Townsend Chunky Bleu Cheese Dressing and Spring Walla Walla Onion Dip

SELECTION OF IMPORTED AND DOMESTIC CHEESE \$20 Per Person

Sliced Baguette, Crackers, Rooftop Honey, Dried Fruits and Assorted Nuts

INDIVIDUAL BAGS OF CHIPS, PRETZELS, POPCORN \$6 Each

FRESH SLICED FRUIT & SEASONAL BERRIES \$10 Per Person

HOUSE MADE GRANOLA BARS \$75 Per Dozen

ASSORTED GREEK YOGURTS \$6 Each

ASSORTED SEASONAL WHOLE FRUIT \$5 Each

ASSORTED NUTS \$12 Per Person
Cashews, Almonds, Hazelnuts, Pecans

DAILY FEATURE FROM 4th \$100 Per Dozen
AVE COFFEE SHOP

ASSORTED OLYMPIC TEA \$85 Per Dozen
SANDWICHES



PLATED LUNCH

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All Plated Lunches Include Local Artisan Breads and Sweet Butter, Starbucks Coffee and Lot 35 Assorted Teas. Three Course Lunch Price is Shown by Each Entrée and Consists of your Choice of Soup or Salad, Entrée, and Dessert. If Less than 20 People, a \$5.00 per Person Fee Will Apply.

SOUPS AND SALADS

Soups

Walla Walla Onion Soup
Roasted Parsnip Soup with Pear Beignets
Carrot Ginger Soup
Oven Roasted Vine Ripe Tomato Bisque with Organic Basil
Clam Chowder with Goldfish Crackers

Salads

Burrata Salad with Honey Bacon, Tomato Jam, Olive Oil Charred Bread
Organic Greens with Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese, Tarragon Farm Dressing
Olympic Caesar, Chopped Organic Romaine Leaves, Ciabatta Croutons, Shaved Parmesan
Massaged Kale and Romaine Salad, Pecorino, Marcona Almonds, Lemon Vinaigrette

FISH

POULTRY

Burgundy Stained Chicken Breast \$56 Per Person

Flavours of Coq Au Vin, Foraged and Farmed Mushrooms, Double Smoked Lardons, Charred Onions, Coriander Crisp Potatoes

Waldorf Chicken Salad \$54 Per Person

Pickled Grapes, Apple-Vanilla Puree, Shaved Celery, Mustard Seeds, Walnuts, Buttermilk Dressing

Chili-Peach Grilled Chicken Breast \$56 Per Person

Spanish Saffron Potatoes, Crisp Chorizo

Smoked Moroccan Spiced Chicken \$56 Per Person

Mediterranean Couscous, Almonds, Bing Cherry Jus

MEAT

Green Tea Crusted Salmon \$59 Per Person
Flavours of Chowder, Clam Nage, Bacon, Spring Vegetables

Honey Smoked Salmon \$58 Per Person
Crème Fraiche Whipped Potatoes, Spiced Beans, Piquillo Pepper and Almond Tapenade

Seared Scallops \$60 Per Person
Sweet Corn Pudding, Asparagus Tips, Fennel and Radish Frisee Salad

California Cut Petit Wagyu Striploin Steak Salad \$60 Per Person
Baby Gem Lettuce, Frisee, Maple Grilled Pears, Bleu Cheese Crumble, Roasted Onion Vinaigrette, Spiced Potato Chips

Braised Beef Short Rib \$59 Per Person
Caramelized Cheddar Whipped Potatoes, Charred Broccolini, Pistachio-Horseradish Gremolata

Kalbi Beef Ribs \$58 Per Person
Scallion Fried Rice, Stirfry Greens, Tamarind with Sweet Soy Glaze

VEGETARIAN

Ricotta and Spinach Baked Manicotti \$54 Per Person
Piquillo Pepper Gravy, Gouda Tuile

Tomato and Goat Cheese Gateau \$54 Per Person
Hempseed Crepe, Tomato Vinaigrette

Red Quinoa Cake \$54 Per Person
Carrot Puree, Pistachio Gremolata, Grilled and Marinated Shiitakes

DESSERT

Espresso Shot Tiramisu
Bite of Macaron

Candied Pecan Carrot Cake
White Chocolate Cream

Chocolate Cube Cake
Cocoa Nib Cream

Cherry Lemon Pie
Chocolate Chunker

Double Baked Croissant Pudding
Vanilla Bean Cream

Seasonal Berry Honey Fudge Medley
Raspberry Sorbet

BUFFET LUNCH

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All Lunch Buffets Include Local Artisan Breads and Sweet Butter, Starbucks Coffee and Lot 35 Assorted Teas.
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ROOFTOP HARVEST \$69 Per Person

- Roasted Pepper and Heirloom Tomato Soup
- Grilled Asparagus, Arugula, Charred Goat Cheese, Shaved Radish, Rooftop Honey Grain Mustard Vinaigrette
- Organic Greens, Shaved Crudite, Rooftop Flowers, Mexican Tarragon Vinaigrette

- Crispy Wild King Salmon
- BBQ Spiced Grilled Chicken
- Ricotta Ravioli, Gorgonzola Cream, Farmed and Foraged Mushroom, Toasted Walnuts, Parmesan Pangrattato
- Whole Roasted Baby Yukon Potatoes, Smoked Paprika Sour Cream
- Roasted Rainbow Baby Carrots, Lemon Thyme Butter Sauce

- Assorted Éclairs: Chocolate Forever, Raspberry Coconut, Shaved Pistachio, Lemon Ginger

OLYMPIC DELI \$59 Per Person

- Oven Roasted Vine Ripe Tomato Bisque, Organic Basil
- Farfalle Pasta Salad, Cucumber, Roasted Tomatoes, Torn Basil, Kalamata Olives
- Massaged Kale and Romaine Salad, Pecorino, Marcona Almonds, Lemon Vinaigrette

- SELECT THREE:
- Chicken Banh Mi, Cilantro, Hoisin, Scallions, Pickled Carrot, French Roll
- Grand Slam Salami, Hot Mustard, Fried Onions, Arugula, Goat Cheese, Confit Fennel
- Smoked Turkey, Gochujang Aioli, Pepper Bacon, Gruyere, Pickled Cucumber, Kale

ROLL IT UP \$59 Per Person

- Carrot Ginger Soup
- Mediterranean Quinoa Salad, Oven Roasted Tomatoes, Blasted Peppers, Feta, Cucumber, Olive Vinaigrette
- Organic Greens with Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese, Tarragon Farm Dressing

SELECT THREE:

- Roasted Chicken, Crisp Romaine Leaves, Olympic Caesar Dressing, Shaved Parmesan Cilantro Lime Shrimp and Avocado
- House Made Hummus, Cucumber, Sprouts, Sesame Seeds, Sheep's Milk Feta
- Dungeness Crab, Romaine, Pecorino, Wasabi Caesar, Shredded Carrot
- Pesto Hummus, Goat Cheese, Mixed Green, Toasted Almond, Cured Tomato, Red Onion
- Grilled Prawn, Sweet Corn and Pepper Salsa, Avocado, Romaine
- Turkey, Bacon, Triple Creme, Arugula, Cherry Tomato

Cupcakes and Cake Pops: Lemon and Salted Caramel Cupcakes, Vanilla and Chocolate Cake Pops

TERRA AND TIDE \$69 Per Person

- Burrata Salad with Roasted and Pickled Mushroom, Tarragon, Truffle Vinaigrette, Pistachio Pesto
- Massaged Kale and Romaine Salad, Pecorino, Marcona Almonds, Lemon Vinaigrette

- Smoked Chicken Breast
- Dungeness Crab Cakes, Tartar Sauce, Apple Slaw
- Fried Fingerling Potatoes with Toasted Cumin and Fennel
- Jumbo Asparagus in Lemon-Thyme Beurre Blanc

- Roasted Beef, Horseradish Aioli, Caramelized Onions, Roasted Peppers, Arugula
- Buffalo Mozzarella, Smoked Tomato Jam, Sliced Heirlooms, Smashed Avocado, Cilantro Aioli, Aged Oak Vinegar Stained Baby Kale
-

- Assorted Cookies: Milk Chocolate Chip, Roasted Peanut Butter, Oatmeal Raisin, Chocolate Chunker

PACIFIC NORTHWEST \$70 Per Person
LUNCH

- Spicy Market Greens, Grilled Stone Fruit, Citrus Vinaigrette
- Buffalo Mozzarella, Pickled Chanterelles, Pistachio Gremolata
- Bee Pollen Smoked Salmon, Fennel
- Seattle Local Uli's Market Sausage with Apple Mustard
- Beechers Cheddar Curd Mac & Cheese, Mama Lil's Peppers
- Sweet Corn and Kale Succotash
- Crisp Nugget Potatoes
- Blueberry Blackberry Pie
- Chocolate Fudge Cake
- Vanilla Pudding with Fresh Seasonal Berries

Gluten Free Dessert Options

Flourless Chocolate Roulade
Flourless Chocolate Chip Cookies

- Available to Substitute on All Buffets

- Chocolate Chip Brownies
- Butterscotch Tarts

INTERNATIONAL DISTRICT \$73 Per Person

- Thai Chicken Coconut Soup
- Red and Napa Cabbage Slaw with Sesame
- Bibim Guksu Noodle Salad with Nori Prawns and Korean Red Chili-Sesame Dressing
- Thai Peanut Noodle Salad
- BBQ Kalbi Ribs, Toasted Sesame Seeds, Scallions
- Balinese Roasted Chicken
- Ginger, Lime Salmon, Fried Leeks
- Vegetable Fried Rice
- Rice Pudding, Vanilla Custard
- Cherry Rose Tea Cake



PLATED DINNER

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APPETIZERS

Wild Mushroom Ravioli

Butternut Squash Puree, Picked Herb Salad

Herb Crusted Cold Poached Salmon

Crème Fraiche, Petit Green Salad

Beef Tartar

Add \$10 Per Person

Coddled Egg, Truffle Cream, Spiced Potato Chips

Smoked Ham Hock and Foie Gras Presse

Add \$10 Per Person

Caraway Beer Mustard, Confit Fennel and Mustard Seeds

Heirloom Tomato Terrine

Whipped Goat Cheese, Balsamic Pearls, Garlic Chips

Togarashi Crusted Tuna

SALADS

Painted Baby Romaine Leaves

Shaved Parmesan Cheese, Creamy Caesar Dressing, Crispy Boquerones

Grilled and Pickled Asparagus Salad

Shaved Pecorino, Baby Kale, Roasted Lemon and Picked Dill

Spinach Salad

83 Degree Egg, Double Smoked Bacon, Gremolata Crouton

Heirloom Tomato and Buffalo Burrata

Aged Noble Vinegar, Pangrattato

Fermented Cream, Preserved Orange and
Thyme Emulsion, Cilantro Shoots

SOUPS

Corn Soup

Sweet Shrimp and Capsicum Spring Roll

Honey Roasted Butternut Squash Bisque

Maple Foie Gras and Espelette Macaron

Dungeness Crab Bisque

Sweet Pork Steam Bun

MEAT

Prime Tenderloin of Beef \$92 Per Person

Beechers Cheddar Curd Whipped Potatoes,
Grilled Asparagus, Mama Lil's Relish, Brown
Butter Jus

Smoked Prime Tenderloin of Beef \$95 Per Person

Celeriac Puree, Roasted Farmed and Foraged
Mushrooms, French Beans, Roasted Cherry
Tomatoes

Red Wine Braised Short Ribs \$92 Per Person

Tangy Collards, Lobster Dirty Rice

Prime Tenderloin of Beef \$95 Per Person

Shortrib Ragout, Truffle Potato Pave, Wilted
Greens, Pommery Mustard Jus

FISH

Miso Cured Sablefish \$89 Per Person

Yu Choy, Sticky Rice, Ponzu-Soy, Lotus Root
Chip

Honey Smoked Salmon \$89 Per Person

Sunchoke Puree, Braised Collards, Pickled
Tomatoes, Sauce Vierge

POULTRY

Roasted Chicken \$88 Per Person

Chickpea Puree, Zatar Spiced Beans, Tomato
Compote

Cured and Smoked Chicken \$88 Per Person

Roasted Pepper Puree, Lemon Roasted
Potatoes, Oregano, Kalamata Tapenade

VEGETARIAN

Wild Mushroom Ravioli \$79 Per Person

Bleu Cheese Cream, Roasted Walnuts,
Parmesan Shards

Smoked Tofu \$79 Per Person

Ancient Grains, Ginger and Carrot Puree, Pepita
Seed Vinaigrette, Shaved Crudité Salad

Spinach and Wild Mushroom Pie \$79 Per Person

Mascarpone and Tarragon

Spring Vegetable Campanelle \$79 Per Person

Shucked Peas, Foraged and Farmed
Mushrooms, Torn Mint, Chardonnay Butter

DESSERTS

Duo of Chocolate and Lemon

Melting Chocolate Cake and Lemon Shortbread
Tart

Caramel Sticky Pudding

Grilled Salmon \$89 Per Person
Sumac Labneh, House Dried Golden Raisins,
Fried Cauliflower, Carrot Escabeche

Seared Wild Scallops \$88 Per Person
Artichoke Fregola, Brown Butter-Pork Belly and
Clam Vinaigrette

Alaskan Halibut \$96 Per Person
Edamame Puree, Roasted Farmed and Foraged
Mushrooms, Crisp Potatoes

Vanilla Bean Ice Cream

Spiced Pecan Tart
Milk Chocolate Namelaka

**Smoked Fleur de Sel
Chocolate Pot au Creme**
Devil's Food Cake

**Sun-Dried Vanilla Bean
Crème Brulee**
Shortbread and Farm Berries

Signature House Souffle Upgrade \$10
Per Person

Dessert Enhancements
Intermezzo
Customized Dessert with your Company's Logo,
\$10 Per Person
Table Flavors: Individual Box of Macarons or
Chocolates, \$18 Per Box

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PNW GLOBAL 360

\$100 Per
Person

Local Beechers Cheese Curds and Local Charcuterie, Pickled Pike Place Vegetables, Assorted Mustards
Roasted Garlic and Herb Pull Apart Macrina Breads, Olympic Garlic Grilled Flatbreads and Columbia City Baguette, Red Pepper Hummus, Charred Eggplant Dip, Tzatziki
Spicy Greens Salad, Rocket, Radish, Roasted Honey Glazed Apples, Goat Cheese, Shaved Fennel
Kale Caesar, Baby Kale, Pecorino, Black Pepper

- Smoked King Salmon, Flavours of Bouillabaisse, Fried Chorizo
Guajillo Chicken, Picked Cilantro, Charred Lemons
Warm Ancient Grain Ratatouille Vegetable Salad, Agrodolce Tomatoes, Smoked Feta, Extra Virgin Olive Oil
Brava Spiced Potatoes, Scallion Pesto
- Globally Inspired Desserts: Macaron, Beeramisu, Sweet Carrot Cake, Chocolate Ganache Cake

BEE OLYMPIC

\$130 Per
Person

Grilled Asparagus and Arugula, Lemon Vinaigrette
"Bubble & Squeak," Beechers Flagship Cheddar Fondue, Spiced Curds, Plethora of Pickles, Vegetables, Charred Breads and Cured Meats
Macerated Fig, Honey Ricotta, Prosciutto, Pickled Melons, Torn Basil and Mint
Farro and Rooftop Honey Roasted Newaukum Carrot Salad, Carrot top Pesto, Pickled Shallots, Pine Nuts
Organic Willie Greens, Shaved Crudit , Champagne Vinaigrette

- Applewood Smoked Peruvian Chicken, Chimichurri and Charred Lime
Honey Sumac Dusted Salmon, Cauliflower Puree, Macerated House Made Raisins, Capers, Marcona Almonds
Prime Tenderloin of Beef, Pickled Mustard Seed Jus
Ricotta Ravioli, Charred Peppers, Cipollini Onions, Castelvetrano Olives, Ch vre Noir
Honey Roasted Carrots, Roasted Fennel, Blasted Romanesco and BBQ Onions

Purple Rain Desserts: Blackberry Tarts, Blueberry Tarts, Lavender Honey, Chocolate Currant Bark



HOT BUTLER PASSED HORS D'OEUVRES

A 24% service charge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax. Fairmont distributes 65% of the computed service charge to non-managerial service staff.

\$68 Per Dozen

Pork Belly

Cauliflower, Bleu Cheese, Honey Crunch

Lobster Hush Puppies

Rouille Aioli

Beef Slider with Kimcheese

Smoked Meatballs

Piquillo Pepper Gravy

Vegetarian Spring Roll

Sweet Chili Sauce

Kalbi Rib Taco

Pico de Gallo, Lime Crema, Shredded Cabbage

Gourmet Corn Dog

Honey Mustard

Tandoori Beef Satays

Candied Lime

Arrabiata Arancini

COLD BUTLER PASSED HORS D'OEUVRES

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\$65 Per Dozen

Squash

Manchego, Espelette, Pine Nut

Gluten Free Mushroom and Boursin Tart

Deviled Quail Eggs

Smoked Trout Caviar

Marinated Tuna

Crisp Cucumber, Jalapeno, Avocado Pudding

Oyster Gazpacho Shooters

Hot Smoked Salmon

Whipped Horseradish, Boursin Cheese, Parmesan Crisp

Bourbon Spiked Watermelon

Feta, Dehydrated Black Olive, Mint

Togarashi Ahi Tuna

Wasabi Aioli, Taro Chip

STATIONS

A 24% service charge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax. Fairmont distributes 65% of the computed service charge to non-managerial service staff.

Minimum of 20 Guests per Station or Added Labor Fee of \$250.00.

HOT STATIONS

Poutine Station \$30 Per Person

- Wedge Potatoes
- Skinny Fries
- Sweet Potato Fries
- Tater Tots
- American Cheese Sauce
- Beechers Cheese Curds
- Braised Beef Shortribs
- Bacon Kimcheese
- Classic East Coast Quebec Style Gravy
- Butter Chicken Gravy
- Vegetarian Miso Mushroom Gravy
- Feta, Scallions, Pepperoncini, Sour Cream, Radish

Hot Smoked Salmon \$34 Per Person

- Attendant Required
- Citrus Fennel Slaw
- Washington Apple Cider Whiskey Glaze
- Red Saffron Chermoula

Whole Roasted California \$33 Per Person

Cut Striploin

- Attendant Required
- Espresso Bean BBQ Sauce
- Cheesy Garlic Pull-Apart Macrina Breads
- Horseradish Mustard

Bao Bar \$33 Per Person

- BBQ Duck
- Kalbi Ribs
- Char Siu Pork Belly
- Crisp Fried Chicken
- Kimchi, Julienne Carrot and Daikon, Picked Cilantro, Bao Sauce, Korean Soy Dipping Sauce, Scallions, Pickled Carrots, Cucumber, Sesame, Sriracha Mayo

Beechers Mac & Cheese \$32 Per Person

- Louisiana Shrimp and Fried Onion Crumb
- Mushrooms and Roasted Garlic, Boursin,

COLD STATIONS

Seafood Trough \$55 Per Person

- Selection of 2 Seasonal Oysters
- Snow Crab Claws
- Jumbo Prawns
- King Crab Legs
- Cider Mignonette, Prosecco Mignonette, Gochujang Cocktail Sauce, Creamed and Fresh Horseradish, Wakame Salad.

Please Contact Your Catering Manager to Add a Champagne Bar or Ice Sculpture

PNW Caesar \$26 Per Person

- Baby Gem Lettuce
- Shaved Parmesan
- Bacon Clothesline
- Focaccia Croutons
- Crisp Boquerones

Tartar Bar \$45 Per Person

- Salmon, Black Sesame, Soy Hoisin, Chives, Onions
- Beef, Dijon, Tabasco, Capers, Olive Oil, Shallot
- Tuna, Spicy Mayo, Toasted Nori, Sesame, Cilantro
- Crab, Herbs, Chili, Aioli, Preserved Lemon
- Sides: Avocado, Tomato, Cilantro, Lime, Assorted Mustard, Caper Berries, Pickled Onions, Shaved Radish, Crispy Shallots, Toasted Pine Nuts, Mushroom Marmalade, Hot Sauce, Olive Oils, Vinegars
- Toasted Breads, Fried Breads, Rosemary Crackers, Spiced Chip

Please Contact Your Catering Manager to Add an Ice Bar

Crumb

- Mama Lil's Peppers and Smoked Cheddar Curds, Rosemary Crumb

All About That Fried Dawg \$34 Per Person

- Smoked Chicken Corn Dog with Sumac Spiced Buttermilk Ranch
- Kobe Corn Dog with Sriracha Ketchup
- Lamb Merquez Corn Dog with Thyme and Preserved Orange Tzatziki
- Lobster Corn Dog with Creole Po Boy Sauce
- Tofu Dogs with Keens Hot Mustard
- All Served with Coleslaw, Charred Corn on the Cob, Onion Rings, Curly Fries, 4th of July Chickpea Salad

Chowder Bar \$28 Per Person

- Traditional Washington White Clam Chowder
- Seattle Red Chowder with all the Sound's Bounty
- Roasted Corn and Cilantro with Dungeness Crab
- Served with Goldfish Crackers and Rosemary Sea Salt Crackers

Taste of America \$36 Per Person

- Chef Attended (One per Region)
- Select Up To Three Regions:
 - Texas – Mesquite Brisket
 - Carolinas – Pulled Pork
 - Memphis – Dry Rub Pork Ribs
 - Kansas City – Dry Rub Tri Tip
 - St. Louis – Pork Ribs
 - Hawaii – Luau Pork Shoulder
- \$12 Per Each Additional Selection
- All Served with Corn Bread, Roasted Corn on the Cob, Coleslaw, Baked Beans and Regional Sauces

Porchetta \$22 Per Person

Chef Attended

- Mini Ciabatta
- Salsa Verde
- Assorted Mustards

LATE NIGHT STATIONS

DESSERTS STATIONS

Seattle Food Truck	\$28 Per Person	French Riviera Beignet Station	\$30 Per Person
Seattle Dog		• Apple Butter	
Chili Cheese Dogs		• Chocolate Valrhona	
Fries		• Chantilly	
Signature Popcorns and Salts		• French Vanilla Ice Cream	
		• Peaches and Cream	
Mumbai Food Truck	\$30 Per Person	Latin Fiesta	\$28 Per Person
• Butter Chicken		• Chili Chocolate Pudding	
• Seekh Kebab		• Sugar Cane Churros	
• Mango Pickle		• Caramel Flan	
• Samosa		• Tres Leches	
• Onion Bhaji			
• Frozen Kulfi			
South of the Border	\$28 Per Person	Local 360	\$27 Per Person
• Loaded Nachos		• Blueberry Blackberry Pies	
• Chili Cheese Sauce		• Snickerdoodle Cookies	
• Mini Fajitas		• Espresso Chocolate Cupcakes	
• Mini Tacos			
Olympic Tea Sandwiches	\$24 Per Person		
• Selection of Sandwiches			
• House Made Vinegar Chips			
1940's Soda Fountain	\$28 Per Person		
• Chef Attended			
French Fry Cones			
• Mini Cheeseburger Sliders			
• Ice Cream Floats: Root Beer, Orange Soda, Cherry Coke			
• Mini Malted Shakes: Chocolate Malt with Chocolate Ice Cream, Chocolate Malt with Egg, Strawberry Shake, Vanilla Shake			
Pizza Station	\$30 Per Person		
• Deep Dish Pepperoni Pizza			
• Quattro Formaggio			
• Tartufo Pizza			
• The Canadian: Pepperoni, Mushroom, and Bacon			
• Garlic Cheesy Bread			
• Individual Caesar Salads			
• Ranch, BBQ, Parmesan Dips			
Late Night Snack	\$19 Per Person		
• Macarons			
• Honey Bee Hives			
• Chocolate Covered Nuts and Dried Fruit			



ASSORTED BOTTLED BEVERAGES

**Assorted Coke Soft Drinks,
VOSS Bottled Mineral Water,
Perrier Sparkling Mineral
Water**

\$6.50 Each

**Authentically Local Dry
Sodas**

\$7.50 Each

Bottled Energy Drinks

\$9.00 Each

Red Bull, Diet Red Bull, Starbucks Double Shot

**Stumptown Stubbies & Milk
Carton**

\$9.00 Each

HOSTED BAR

A 24% service charge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax. Fairmont distributes 65% of the computed service charge to non-managerial service staff.

\$250.00 Flat Fee will be Applied to your Bill per Bar/Bartender.

THE OLYMPIC BAR

Liquors \$12 Per Drink

- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi Silver Rum
- Makers Mark Bourbon
- Chivas Regal Scotch
- Crown Royal Canadian Whiskey
- Bushmills Irish Whiskey
- 1800 Silver Tequila

Olympic Specialty Cocktails \$14 Per Drink

- Rooftop Honey Lemon Drop
- Olympic Collins

Wine \$11 Per Glass

- Stimson, Chardonnay, WA
- Stimson, Red Blend, WA

Beer \$8 Per Bottle

- Elysian Immortal IPA
- Heineken
- Bud Light
-

Cordials \$13 Per Drink

- Frangelico
- Kahlua
- Grand Marnier
- B&B
- Sambuca Romana
- Amaretto Disaronno
- Drambuie

Sodas \$6.50 Per Drink

- Mineral Waters
- Juices

HAND CRAFTED COCKTAILS

Fairmont House Car \$15 Per Drink

Hennessey, Lemon and Rooftop Honey Martini, Topped with a Bada-Bing Cherry

Raspberry French 75 \$15 Per Drink

Gin, Champagne and Raspberry Puree, Fresh Raspberry Garnish

Cucumber Vodka Gimlet \$15 Per Drink

Vodka Martini, Muddled Lime and Cucumber, Mint

Blackberry Margarita \$15 Per Drink

Tequila and Blackberry-Sage Puree, Salted Rim, Over Ice

ASSORTED BOTTLED BEVERAGES

**Authentically Local Dry
Sodas**

\$7.50 Each

HOUSE WINE

A 24% service charge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax. Fairmont distributes 65% of the computed service charge to non-managerial service staff.

\$250.00 Flat Fee will be Applied to your Bill per Bar/Bartender.

#055 Stimson Chardonnay
Columbia Valley, WA

\$42 per bottle

#056 The Stimson Red Blend \$42 Per Bottle
Columbia Valley, WA

WHITE WINE

A 24% service charge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax. Fairmont distributes 65% of the computed service charge to non-managerial service staff.

\$250.00 Flat Fee will be Applied to your Bill per Bar/Bartender.

CHARDONNAY

#212 Chinook \$50 Per Bottle
Yakima Valley, WA

#201 Chateau Ste. Michelle \$50 Per Bottle
Columbia Valley, WA

#095 Chateau Ste. Michelle \$52 Per Bottle
Indian Wells, Coumbia Valley, WA

**#363 Pouilly Fuisse,
Drouhin** \$65 Per Bottle
Burgundy, France

#233 Jordan \$77 Per Bottle
Sonoma, CA

#239 Grgich Hills \$100 Per Bottle
Napa, CA

RIESLING

#250 Eroica by Dr. Loosen \$51 Per Bottle
Columbia Valley, WA

SAUVIGNON BLANC

#245 Chateau Ste. Michelle \$48 Per Bottle
Columbia Valley, WA

#295 Seresin \$59 Per Bottle
Marlborough, New Zealand

OTHER SELECTIONS

#93 Cooper MT Pinot Gris \$48 Per Bottle
Beaverton, OR

**#264 King Estate Pinot
Gris** \$52 Per Bottle
Willamette Valley, OR

#096 Lumo Pinot Grigio \$55 Per Bottle
Friuli-Isonzo, Italy

ROSÉ WINE

A 24% service charge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax. Fairmont distributes 65% of the computed service charge to non-managerial service staff.

\$250.00 Flat Fee will be Applied to your Bill per Bar/Bartender.

#059 The Conqueror
Columbia Valley, WA

\$50 Per Bottle

#060 Julia Dazzles
Columbia Valley, WA

\$66 Per Bottle

RED WINE

A 24% service charge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax. Fairmont distributes 65% of the computed service charge to non-managerial service staff.

\$250.00 Flat Fee will be Applied to your Bill per Bar/Bartender.

CABERNET SAUVIGNON

#406 Chateau Ste. Michelle \$48 Per Bottle
Columbia Valley, WA

#083 Amavi \$63 Per Bottle
Walla Walla Valley, WA

#426 Reininger \$75 Per Bottle
Columbia Valley, WA

#409 Hightower \$85 Per Bottle
Columbia Valley, WA

**#422 Woodward Canyon,
"Artist Series"** \$110 Per Bottle
Columbia Valley, WA

MERLOT

#79 Arbor Crest Cellars \$47 Per Bottle
Columbia Valley, WA

#494 Chateau Ste. Michelle \$49 Per Bottle
Columbia Valley, WA

#492 Canoe Ridge \$60 Per Bottle
Columbia Valley, WA

PINOT NOIR

#556 Tori Mor \$50 Per Bottle
Willamette Valley, OR

#085 Stoller Vineyards \$60 Per Bottle
Dundee Hills, OR

#557 Rex Hill \$75 Per Bottle
Willamette Valley, OR

OTHER SELECTIONS

**#081 Novelty Hill Red
Blend** \$51 Per Bottle
Columbia Valley, WA

#082 Savaiah Cellars Syrah \$58 Per Bottle
Columbia Valley, WA

#086 ANKO Malbec \$58 Per Bottle
Argentina

#582 Zinfandel Ridge \$60 Per Bottle
"Three Valley's," CA

SPARKLING WINE AND CHAMPAGNE

A 24% service charge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax. Fairmont distributes 65% of the computed service charge to non-managerial service staff.

\$250.00 Flat Fee will be Applied to your Bill per Bar/Bartender.

SPARKLING WINES

#157 Campo Viejo Cava \$48 Per Bottle
Brut
Italy

#152 Schramsberg, Blanc \$80 Per Bottle
de Noirs
Napa, CA

CHAMPAGNE

#108 Veuve Clicquot \$140 Per Bottle
France

#100 Moet Chandon, Brut \$105 Per Bottle
Imperial
France

#124 Dom Perignon, Brut \$290 Per Bottle
France

CASH BAR

A 24% service charge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax. Fairmont distributes 65% of the computed service charge to non-managerial service staff.

\$250.00 Flat Fee will be Applied to your Bill per Bar/Bartender & Cashier.

THE OLYMPIC BAR

Liquors \$13 Per Drink

- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi Silver Rum
- Makers Mark Bourbon
- Chivas Regal Scotch
- Crown Royal Canadian Whiskey
- Bushmills Irish Whiskey
- 1800 Silver Tequila

Wine \$12 Per Glass

- Stimson, Chardonnay, WA
- Stimson, Red Blend, WA

Beer \$9 Per Bottle

- Elysian Immortal IPA
- Heineken
- Bud Light
-

Cordials \$14 Per Drink

- Frangelico
- Kahlua
- Grand Marnier
- B&B
- Sambuca Romana
- Amaretto Disaronno
- Drambuie
-

Sodas \$6 Per Drink

- Mineral Waters
- Juices



WEDDING PACKAGES

All Packages Require a Minimum of 100 Guests and Include: Complimentary Bridal Changing Suite for the Entire Wedding Day, Complimentary Overnight Accommodations for the Bride and Groom on the Wedding Night ~ Room, Tax, and Valet Parking, Five Complimentary Valet Parking Passes for the Wedding Party on the Wedding Day, Wedding Night Amenity of Champagne, Strawberries, and Personalized Gift for the Newlyweds, Elegant Banquet Seating and Tables, Floor-Length Upgraded Linens with Coordinated Dinner Napkins, Five Clear Votive Candle Holders with White Candles per Table, Silver Table Number Holders and Cards, Personalized Printed Menus, Customized Dance Floor Risers, Spiegelau White and Red Wine Glasses, and Menu Tasting for up to Four Guests.

Love	\$150 Per Person	Honor	\$185 Per Person
Selection of Four Butler Passed Hors D'Oeuvres Four-Hour Deluxe Bar Service to Include Dinner Wine and Sparkling Wine Toast		Selection of Six Butler Passed Hors D'Oeuvres Five-Hour Deluxe Bar Service to Include Dinner Wine and Sparkling Wine Toast	
<ul style="list-style-type: none">• Three-Course Plated Dinner• Custom Wedding Cake• Starbucks Coffee and Specialty Tea Service•		<ul style="list-style-type: none">• Four-Course Plated Dinner with Guest's Choice of Entree at the Dinner Table• Custom Wedding Cake• Starbucks Coffee and Specialty Tea Service	
Cherish	\$210 Per Person		
Selection of Six Butler Passed Hors D'Oeuvres Six-Hour Deluxe Bar Service to Include Dinner with Guest's Choice of Entree at the Dinner Table			
Custom Wedding Cake			
Starbucks Coffee and Specialty Tea Service			
Selection of One Butler Passed Late Night Snack			

CAKES

WEDDING CAKE FLAVORS

Classic White Cake

• Light and Fluffy Vanilla Chiffon Cake Soaked with Simple Syrup and Layered with White Chocolate Mousse

Chocolate Noir Cake

• Chocolate Chiffon Cake Soaked with Simple Syrup and Layered with Cacao Dark Chocolate Mousse

Chocolate Fantasia Cake

Alternating Vanilla Chiffon Cake and Chocolate Chiffon Cake Soaked with Simple Syrup and Layered with Alternating White and Dark Chocolate Mousse

Venetian Lemon Cake

Light Chiffon Cake Soaked with Simple Syrup, a Touch of Fresh Lemon Zest and Spread with Lemon Curd. Layered with Lemon Mousse Made of Pastry Cream, Whipped Cream and a Touch of Cacao Berry White Chocolate

Hazelnut Rocco Cake

Light Chiffon Cake with Layers of Crisp Hazelnut Meringue, Hazelnut Mousse and White Chocolate Mousse. The Cake is Lightly Soaked with Simple Syrup.

Tiramisu

Cappuccino Soaked Chiffon Cakes Filled with Creamy Mascarpone Cheese and a Touch of Orange Flavor. Traditional Tiramisu with Ladyfingers are by Request Only.

Sweet Baby Organic Carrot Cake

Finely Shredded Sweet Baby Organic Carrots, Layered with Philadelphia Cream Cheese Icing. Butter Cream Frosting is Suggested to Achieve a Silky Finish. Toasted Black Walnuts are Delicious in this Cake and can be Added by Request.

Triple Orange Grand Marnier Cake

Light Orange Chiffon Cake Layers are Soaked with Grand Marnier Syrup. Between the Layers is a White Chocolate Grand Marnier Mousse with Orange Zest.

ICINGS

Icings

Buttercream (Color Can be Added)
Rolled Fondant (Color Can be Added)
Dark Chocolate Ganache
White Chocolate Ganache
Almond Marzipan

Jams and Marmalade

- Raspberry Jam
- Strawberry Jam
- Apricot Jam
- Orange Marmalade

Southeast Red Velvet Cake

This classic approach to red velvet cake delivers a light cake with a full body texture. The layers are iced with traditional buttercream with a twist of Philadelphia Cream Cheese to create the divine Red Velvet Flavors.