



HYATT REGENCY LAKE WASHINGTON AT SEATTLE'S SOUTHPORT

## MEETING & EVENT MENUS



# Breakfast of the Day

Our Breakfast of the Day is designed to make planning your event easy - and it's the sustainable choice too! Chef Brittany has curated delicious menus, with locally inspired ingredients, to provide variety and ensure your guests are energized, engaged and ready to take on the day. Choose the day's featured Breakfast at a reduced price of \$66.00++ per person or any Breakfast for \$70.00++ per person. *\*Gluten Free Muffins available upon request*

## MONDAY

- Sliced Seasonal Fruit: Pineapple and Honeydew
  - Bananas and Washington Apples
  - Mini Croissants and Assorted Mini Savory Danishes **V**
  - Matcha and Strawberry Chia Seed Pudding **DF VGN V GF**
  - House Baked Biscuits, Chorizo Sausage Gravy with Local Hot Sauces
  - Seasonally Inspired Fruit Infused Water
  - Orange and Pineapple Juice
  - Royal Cup Regular, Decaffeinated Coffee and Teavana Selection
- \$66** *Per Person*

## WEDNESDAY & SATURDAY

- Sliced Seasonal Fruit: Honeydew and Cantaloupe
  - Bananas and Pears
  - Mini Croissants and Assorted Mini Fruit Danishes **V**
  - Horchata Steel Cut Oats with Almonds **V GF**
  - Assortment of Mini Quiches
  - Seasonally Inspired Fruit Infused Water
  - Pomegranate and Orange Juice
  - Royal Cup Regular, Decaffeinated Coffee and Teavana Selection
- \$66** *Per Person*

## FRIDAY

## TUESDAY

- Sliced Seasonal Fruit: Watermelon and Cantaloupe
  - Bananas and Citrus
  - Mini Croissant and Assorted Mini Muffins **V**
  - Banana Split Overnight Oats **DF VGN V GF**
  - Orange Glazed Cinnamon Rolls
  - Seasonally Inspired Fruit Infused Water
  - Cranberry and Apply Juice
  - Royal Cup Regular, Decaffeinated Coffee and Teavana Selection
- \$66** *Per Person*

## THURSDAY & SUNDAY

- Sliced Seasonal Fruit: Pineapple and Watermelon
  - Bananas and Washington Apples
  - Mini Croissants and Mini Beignets **V**
  - Pineapple Muesli with Orange Compote **DF VGN V GF**
  - Mini Lemon and Blueberry Pancakes with Maple Syrup **V**
  - Seasonally Inspired Fruit Infused Water
  - Orange and Apple Juice
  - Royal Cup Regular, Decaffeinated Coffee and Teavana Selection
- \$66** *Per Person*

Sliced Seasonal Fruit: Honeydew and Cantaloupe  
.....  
Bananas and Citrus  
.....  
Mini Croissants and Mini Chocolate Croissants  
.....  
Stone Ground Cheesy Grits, Green Onion, Bacon Bits, Local Hot Sauces **GF**  
.....  
Build Your Own Parfait – Greek Yogurt, Honey, House Made Granola, Blood Peach and Cherry Compote **V**  
.....  
Seasonally Inspired Fruit Infused Water  
.....  
Apple and Pineapple Juice  
.....  
Royal Cup Regular, Decaffeinated Coffee and Teavana Selection  
.....  
**\$66** *Per Person*

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Breakfast Enhancements

Elevate your breakfast experience with one of our Chef’s specialty items. Enhancements are offered as an addition to our Breakfast of the Day or Breakfast Buffet menus and the minimum order is equal to the guarantee for the meal. *Please note that pricing for enhancements is applicable only when paired with our Breakfast of the Day or Breakfast Buffet. Pricing will increase if ordered a la carte.*

BREAKFAST ENHANCEMENTS

Liege Waffles **V** | \$21 Per Person  
Raspberry Caramel Sauce and Whipped Honey Butter  
.....  
European Breakfast | \$21 Per Person  
Hard Boiled Eggs, Cured Meats, Melon, Brie Cheese, Assorted Mustards, Bread Rolls  
.....  
Smoked Salmon | \$24 Per Person  
Capers, Shaved Red Onions, Lemons, Whipped Cream Cheese, Tomato, Bagels  
.....  
Build Your Own Avocado Toast **DFV** | \$21 Per Person  
Assortment of Macrina Breads, Smashed Avocado, Slice Tomato, Hardboiled Eggs, Sprouts, Red Onion, Arugula, Radish, Everything Bagel Seasoning  
.....

BREAKFAST SANDWICH (SELECT 2 OPTIONS)

PIROSHKY PIROSHKY (SELECT 2 OPTIONS)

Bacon, Egg, Potato, Cheddar Piroshky  
.....  
Smoked Salmon Piroshky  
.....  
Cinnamon Cardamom Braid **V**  
.....  
Ham, Cheese, Spinach Piroshky  
.....  
Marzipan Roll **V**  
.....  
**\$26** *Per Person*

BREAKFAST BURRITOS & EMPANADAS (SELECT 2

Breakfast Brioche Sandwich  
Fried Egg, Bacon, Cheddar Cheese, Caramelized Onions,  
Calabrian Chili Aioli, Brioche Bun  
.....  
Croissant Sandwich  
Ham, Fried Egg, Havarti, Balsamic Onion Aioli  
.....  
Maple Chicken Sandwich  
Fried Egg, Cheddar, Uli’s Maple Chicken Sausage, Honey Mustard  
Aioli, English Muffin  
.....  
Breakfast Bagel **V**  
Fried Egg, Gouda, Sautéed Spinach, Caramelized Onions,  
Roasted Tomatoes, Harissa Aioli  
.....  
**\$26** *Per Person*

OPTIONS)  
  
Sausage Breakfast Burrito  
Breakfast Sausage, Potatoes, Pepper Jack Cheese, Egg, Peppers,  
Onions  
.....  
Bacon Breakfast Burrito  
Bacon, Potatoes, Cheddar Cheese, Egg  
.....  
Vegetable Breakfast Burrito **V**  
Egg, Peppers, Onions, Cheddar Cheese  
.....  
Roasted Poblano and Egg Hand Pie **V**  
.....  
Chorizo and Egg Empanadas  
Chorizo, Egg, Pepperjack Cheese  
.....  
**\$26** *Per Person*

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## Continental Breakfast

Looking for a lighter option? Enjoy our Continental Breakfast for a quick, on-the-go snack!

### #LAKELIFE SIGNATURE CONTINENTAL

Local and Seasonally Inspired Fruit  
.....  
Whole Market Fruits  
.....  
Daily Bakery Selection with Seasonal Jams **V**  
.....  
Seasonally Inspired Fruit Infused Water  
.....  
Selection of Chilled Juices  
.....  
Regular, Decaf Royal Cup Coffee and Teavana Selection  
.....  
**\$56** *Per Person*

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## Breakfast Buffet & Brunch

Enjoy all your breakfast favorites with our heartier buffets, crafted to nourish and fuel your attendees as they begin their day at the lake! All Breakfasts include Royal Cup Coffee, Decaffeinated Coffee & Hot Tazo Tea.

### #LAKELIFE SIGNATURE BREAKFAST BUFFET

- Seasonal Northwest Fruit Display
- Whole Market Fruits
- Chef Amy's Selection of Breakfast Pastries **V**
- Build Your Own Yogurt Parfaits - Greek Yogurt, Granola, Blood Peach and Cherry Compote **V GF**
- Cage-Free Scrambled Eggs **DF V GF**
- Smoked Bacon **DF GF**
- Chef Crafted Breakfast Potatoes **DF VGN V**
- Seasonally Inspired Fruit Infused Water
- Apple Juice and Fresh Squeezed Orange Juice
- Regular, Decaf Royal Cup Coffee and Teavana Selection

**\$74** Per Person

### LAKELIFE SIGNATURE BRUNCH

- Seasonal Northwest Fruit Display
- Chef Amy’s Selection of Breakfast Pastries **V**
- Blueberry Coffeecake **V**
- Zoi Mini Yogurt Parfaits with Seasonal Fruit Compote and Granola **V GF**
- Smoked Salmon Lox, Whipped Cream Cheese, Capers, Red Onion, Tomatoes, Mini Bagels
- Crepe Board **DF V**
- Strawberry Preserves, Whipped Cream, Seasonal Berries, Lemon Curd, Nutella, Toasted Almonds

### BREAKFAST BUFFET ENHANCEMENTS

- Pork Sausage Links **DF**
- Chicken Sausage Links **DF GF**
- Uli’s Maple Chicken Sausage Patties **DF GF**
- Liege Waffles, Maple Syrup, Whipped Butter **V**

**\$6** Per Person

### MARY & MIMOSAS

- Juices: Orange, Cranberry, Pomegranate, Grapefruit
- Fruit Pearls: Strawberry, Mango

**\$17** Per Drink

Spinach and Tomato Quiche **V**

.....

Chef Crafted Potatoes **DF VGN V**

.....

Pork Sausage Links **DF GF**

.....

Apple Juice and Fresh Squeezed Orange Juice

.....

Regular, Decaf Royal Cup Coffee and Teavana Selection

.....

**\$78** *Per Person*

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Morning Break of the Day

Our Morning Break of the Day is designed to make planning your event easy – and it’s the sustainable choice too! Our Chef has curated menus for each day to provide variety and ensure an energizing, mid-morning boost for your guests. *Choose the Day’s Morning Break at the per person price listed below, or choose any Morning Break for an additional +\$5.00 per person.*

ADVENTURE TIME - MONDAY & THURSDAY

House Made Seasoned Nuts **DF V**

.....

S'more Snack Mix **V**

.....

Beef Jerky

.....

Asiago & Cheddar Cheese Crisps **V**

.....

**\$24** *Per Person*

APPLEY EVER AFTER - TUESDAY & FRIDAY

Apple Lemonade

.....

Savory Apple Tart: Apple, Bacon, Beecher’s

.....

Apple Almond Financier **V**

.....

Chocolate Dipped Apple Slices **DF VGN V GF**

.....

**\$24** *Per Person*

THE DAILY GRIND - WEDNESDAY

Assorted Bottled Coffee Beverages

.....

Salted Caramel Madeleine **V**

.....

Chocolate Covered Espresso Beans

.....

Nutella Coffeecake **V**

.....

**\$24** *Per Person*

BUILD YOUR OWN PARFAIT - SATURDAY

Zoi Plain Greek Yogurt **V GF**

.....

Zoi Honey Greek Yogurt **V GF**

.....

Blood Peach and Cherry Compote **DF V GF**

.....

Fresh Berries **DF VGN V GF**

.....

House Made Granola **DF V GF**

.....

Candied Pecan Pieces **DF V GF**

Assorted Naked Juice

**\$24** *Per Person*

## ELEVENSES - SUNDAY

Elven Lembas Bread **V**

Smoked Salmon & Herb Mousse Tea Sandwiches

Spinach and Cheese Puffs **V**

Lemon Tea Cakes **V**

**\$24** *Per Person*

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## Afternoon Break of the Day

Our Afternoon Break of the Day is designed to make planning your event easy – and it's the sustainable choice too! Our Chef has curated menus for each day to provide variety and ensure your guests remain engaged and energized through the day. *Choose the Day's Afternoon Break at the per person price listed below, or choose any Afternoon Break for an additional +\$5.00 per person.*

### DIP IT - MONDAY & THURSDAY

Baby Sweet Peppers, Crisp Carrots, Celery, Cauliflower, Baby Heirloom Tomatoes, Cucumbers

Buttermilk Ranch

Miso Hummus and Baba Ganoush **DF VGN V**

Pretzel Crips, Lavosh, Grilled Bread

**\$27** *Per Person*

### BUILD YOUR OWN TRAIL MIX - TUESDAY & FRIDAY **V**

Mini Salted Caramel Pretzels

M&Ms

Gummy Bears

Toasted Pecans and Almonds

Dried Cinnamon Apple

Craisins

Salted Pumpkin Seeds

Toasted Corn

Chex Mix

Assorted Gatorades

**\$27** *Per Person*

## HIGH TEA - WEDNESDAY

Lavender Honey Cake **V**

Rose Raspberry Madeleine **V**

Lemon Financiers **V**

Earl Grey White Chocolate Scones **V**

**\$27** *Per Person*

## POP IT - SATURDAY

House Popped Buttered Popcorn, Kettle Corn, Caramel Corn

Toppers: Jalapeno Poppers, Apple Pie, Truffle Parmesan, Smore's Seasoning

Bedford's Root Beer

**\$27** *Per Person*

## ELEVENSES - SUNDAY

Elven Lembas Bread **V**

Smoked Salmon & Herb Mousse Tea Sandwiches

Spinach and Cheese Puffs **V**

Lemon Tea Cakes **V**

**\$27** *Per Person*

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## A La Carte Bakeries and Snacks

Enjoy a variety of homemade and locally sourced snacks available during morning and afternoon breaks.

### BAKERY

Mini Bakeries of the Day **V** | \$65 Per Dozen

Includes Assorted Mini Muffins, Croissants and Mini Assorted Danishes (2 Dozen Minimum)

Assorted Blazing Bagels | \$65 Per Dozen

### SNACKS

Whole Market Fruits | \$8 Per Piece

Sliced Fruit Display (GF, NF. V) **V GF** | \$18 Per Person

Served with Lychee-Raspberry Dip



Served with Loaded Cream Cheese, Maple Pecan Cream Cheese, Whipped Cream Cheese *\*Substitute one flavor for Vegan Cream Cheese for an additional \$3.00 per person\**

Assorted Mini Beignets **V** | \$67 Per Dozen  
*(3 Dozen Minimum)*

House Made Cookies **V** | \$67 Per Dozen  
Chocolate Chip, Orange Pistachio Biscotti, Coconut Spritz Cookies

Brownies, Gluten Free Strawberry Cheesecake Blondies and Lemon Bars **V** | \$67 Per Dozen

Assorted French Macaroons (Contain Nuts) (GF, V) | \$68 Per Dozen

Mini Cupcakes | \$66 Per Dozen  
Assortment of Flavors *(2 Dozen Minimum)*

Yogurt Parfait **V GF** | \$15 Each  
Zoi Layered Yogurt, Fruit Compote, House Made Granola, Fresh Berries

Assorted Energy Bars **CN** | \$10 Each

Individual Candy Bars **CN** | \$8 Each

Tim’s Cascade Chips | \$9 Each

Chukar Cherry Snack Packs | \$10 Each

Sahale Snacks | \$10 Each

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## A La Carte Beverages

A variety of non-alcoholic beverages are available throughout the day. All beverages listed will be charged upon consumption.

### COFFEE AND TEA

Royal Cup Regular Coffee | \$143 Per Gallon

Royal Cup Decaffeinated Coffee | \$143 Per Gallon

Assorted Teavana Hot Tea | \$143 Per Gallon

### BOTTLED BEVERAGES

Pepsi Soft Drinks | \$7 Each  
Regular, Diet and Decaffeinated

Still and Sparkling Waters | \$7 Each

Bubly Water | \$7 Each  
Assorted Flavors

Pure Leaf Tea | \$9 Each  
Assortment of Chilled Organic Teas

### SPECIALTY BEVERAGES

Seasonally Inspired Fruit Infused Water Station | \$85 Per Gallon

Freshly Brewed Iced Tea | \$85 Per Gallon

NAKED Juices | \$9 Each

Red Bull Drinks | \$9 Each  
Regular and Sugar Free

Fresh Juice | \$40 Per Quart  
Orange, Grapefruit, and Cranberry Juices

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## Beverage Packages

Enjoy unlimited beverages for up to 4 hours for the Half Day Beverage Service or our unlimited beverages all day during your meeting up to 8 hours. Inclusions are listed below, beverage packages are not able to be modified or changed.

### ALL DAY BEVERAGE SERVICE (UP TO 8 HOURS)

- Royal Cup Regular and Decaffeinated Coffee and Teavana Tea
- Regular, Diet and Decaffeinated Pepsi
- Bubly Water (Assorted Flavors)
- Still and Sparkling Waters

**\$50** Per Person

### HALF DAY BEVERAGE SERVICE (UP TO 4 HOURS)

- Royal Cup Regular and Decaffeinated Coffee and Teavana Tea
- Regular, Diet and Decaffeinated Pepsi
- Bubly Water (Assorted Flavors)
- Still and Sparkling Waters

**\$40** Per Person

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## Lunch Buffet of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. *Choose the Day’s featured lunch buffet at a reduced price of \$77.00++ per person or any buffet any day for \$85.00++ per person. Royal Cup Coffee, Decaffeinated Coffee and Assorted Teavana Teas included.*

### BURGER BAR – MONDAY

Spinach, Red & Green Grapes, Blue Cheese, Candied Walnuts,

### LA CANTINA - TUESDAY

Tortilla Chips, House Made Salsa, Salsa Verde, Guacamole **DF**

Radish, Sweet Onion Vinaigrette **V GF**

PNW Style Potato Salad: Roasted One Bite Potatoes, Caramelized Fennel, Red Onion, Herbs **DF V GF**

Angus Beef Burger **DF GF**

Turkey Burger **DF GF**

Beyond Burger **DF VGN V GF**  
*(Available Upon Request)*

Lettuce, Onions, Tomatoes, Pickles, Pickled Jalapenos, Cheddar, Swiss, Gouda, Ketchup, Dijon Mustard, Black Garlic Aioli, Lakelife Signature Sauce

Grand Central Potato Buns

Lake Life Signature Potato Chips **V GF**

White Chocolate Raspberry Cheesecake Parfait **V GF**

Nutella Stuffed Cookies **V**

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

Broccoli and Cheddar Soup **V** | \$8 Additional Per Person

**\$77** *Per Person*

DEUTSCHLAND – WEDNESDAY

Arcadian Greens, Kohlrabi, Apple, Hazelnuts, Red Onion, Dried Cherries, Strawberry Vinaigrette **VGN V GF**

Baby Spinach, Shaved White Asparagus, Allgäuer Emmentaler Cheese, Roasted Onions, Egg, Almonds, White Balsamic Vinaigrette **V GF**

Roasted Pork Belly, Raspberry Hefe – Weizen Jus **DF**

Fennel – Herb Crusted Halibut, Mustard Cream **GF**

Vegan “Beyond” Bratwurst, Sauerkraut **DF VGN V GF**

Butterkäse Spaetzle, Caramelized Onions **V**

**VGN V GF**

Fruit Stand Salad: Watermelon, Pineapple, Cantaloupe, Mango, Strawberry, Lime, Tajin, Chamoy **DF VGN V GF**

Chicken Asado, Grilled Orange & Charred Scallion **DF GF**

Mole Braised Beef, Sesame, Charred Peppers **DF**

Sofritas, Charred Jalapeno **DF VGN V**

Papa Anchos **DF VGN V GF**

Calabacitas: Roasted Zucchini, Corn, Red Pepper, Cojita Cheese **V GF**

Flour Tortillas **VGN V**

Pico de Gallo, Salsa, Cilantro, Guacamole, Pickled Red Onions, Limes **DF VGN V GF**

Sour Cream, Cotija **V GF**

Tembleque **V GF**

Alfajores **V**

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

Chicken Tortilla Soup | \$8 Additional Per Person

**\$77** *Per Person*

PACIFIC NORTHWEST – THURSDAY

Romaine, Cherry Tomato, Green Onion, Romano, Bacon, Mint, Croutons, Lemon Vinaigrette

Baby Kale, Beets, Strawberry, Goat Cheese, Walnut, Huckleberry Vinaigrette **V GF CN**

Camellia Tea and Miso Glazed Salmon **DF**

Black Garlic Marinated Flat Iron, Seasonal Mushroom Relish **DF GF**

Teriyaki Fried Tofu, Sesame Seeds, Spring Onion **DF VGN V**

Three Cheese Mashed Potatoes **V GF**

Rosemary – Juniper Roasted Carrots **DF VGN V GF**

.....

Bee Sting Cake **V**

.....

Franzbrotchen **V**

.....

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

.....

Chicken and Dumpling Soup | \$8 Additional Per Person

.....

**\$77** *Per Person*

HAWAIIAN LUAU – FRIDAY

Pineapple Coleslaw: Carrot, Cabbage, Mandarin Orange, Red Pepper, Green Onion, Jalapeno, Pineapple Dressing **DF V GF**

.....

Hawaiian Macaroni Salad, Fried Spam **DF**

.....

Kalua Pork, Lava Salt, Green Onion **DF GF**

.....

Shoyu Chicken Thighs, Sesame Pan Jus **DF GF**

.....

Huli Huli Fried Tofu **DF VGN V**

.....

Pineapple Fried Rice, Chili Crisp Cashews **DF VGN V GF**

.....

Sesame Roasted Broccolini **DF VGN V GF**

.....

Lilikoi Butter Mochi **V GF**

.....

Pineapple and Coconut Trifle **V**

.....

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

.....

Roasted Red Pepper and Gouda Soup **V** | \$8 Additional Per Person

.....

**\$77** *Per Person*

PIKE PLACE DELI - SUNDAY

BYO Salad Bar:

Romaine, Arcadian GreensTomatoes, Cucumber, Carrots, Sweet Potato, Peppers, Red Onion, Seasonal Mushrooms, Blueberries,

Lemon – Garlic Roasted Green Beans **DF VGN V GF**

.....

Cherry Tartlet **V**

.....

Chocolate Flourless Cake, Coffee Cream **V GF**

.....

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection **V**

.....

Ivar's Clam Chowder Soup | \$8 Additional Per Person

.....

**\$77** *Per Person*

EAST MEETS WEST – SATURDAY

Romaine, Parmesan, Radish, Wonton Crisps, Miso Caesar Dressing **V**

.....

Arcadian Greens, Mandarin Oranges, Asian Pear, Red Onions, Chili Crisp Roasted Pistachios, Ricotta Salata, Balsamic Vinaigrette **V GF**

.....

Sichuan Style Carso’s Beef Tortellini, Napa Cabbage, Tomato, Caper

.....

Oolong Marinated Seabass, Calabrian Chili Gremolata **DF GF**

.....

“Beyond” Mapo Ragu, Rigatoni, Braised Kale, Green Onions **DF VGN V**

.....

Kimchi Risotto, Furikake, Green Onion **V GF**

.....

Sweet and Sour Glazed Asparagus **DF VGN V GF**

.....

Grapefruit Panna Cotta, Mango Sago **V GF**

.....

Yuzu White Chocolate Cannoli **V**

.....

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

.....

Thai Style Chicken and Rice Soup | \$8 Additional Per Person

.....

**\$77** *Per Person*

ADDITIONAL OFFERINGS

Freshly Brewed Iced Tea | \$85 Per Gallon

.....

Freshly Brewed Lemonade | \$85 Per Gallon

.....

Apples, Goat Cheese, Parmesan, Croutons, Almonds Ranch,  
Balsamic Vinaigrette, Creamy Garlic Dressing

Proteins to Include: Smoked Turkey, Ham, Pastrami, Salami **DF GF**

Smashed Moroccan Chickpea Salad: **DF VGN GF**  
Chickpeas, Red Onion, Tomato, Pepper, Harissa-Tahini Dressing

Dijon Mustard, BBQ Aioli, Garlic-Herb Aioli **DF V GF**

Pickles, Lettuce, Tomato, Red Onion

Cheddar Cheese, Swiss Cheese, Havarti

Assortment of Artisan Breads

Tim’s Cascade Chips

Chocolate Chip Cookies **V**

House Made Blondie **V GF**

Royal Cup Regular, Decaffeinated Coffee and Teavana Selection

Red Lentil and Vegetable Soup **DF VGN V** | \$8 Additional Per Person

**\$77** *Per Person*

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## Grab ‘n Go Lunch

**PLANNER CHOICE OF 3 OPTIONS** (Minimum order of 15 Boxed Lunches) Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. All Boxed Lunches come pre-assembled. GF, DF available upon request.

### GRAB 'N GO LUNCH

#### SALADS

Chicken Cobb Salad **GF**  
Romaine, Bacon, Avocado, Tomato, Soft Egg, Chicken, Blue

Pepsi Soft Drinks | \$7 Each

Still and Sparkling Waters | \$7 Each

#### SANDWICHES:

Jolly Green Giant **V**  
Cucumber, Avocado, Cream Cheese, Marinated Kale, Hummus,

Cheese Dressing

Mediterranean Salad **V GF**  
Artisan Greens, Falafel, Olives, Feta, Cucumber, Tomato, Tahini  
Vinaigrette*(Can be made Vegan)*

The Taqueria **GF**  
Romaine, Chicken, Pickled Jalapenos, Black Beans, Radish,  
Queso Fresco, Mexican Crema Dressing

The Washington Waldorf **V GF**  
Artisan Greens, Apple, Celery, Blue Cheese, Walnuts, Creamy Red  
Wine Vinaigrette

**\$77** *Per Person*

Whole Wheat Bread*(Can Be Made Vegan)*

The Havana  
Ham, Confit Onions, Dill Pickles, Swiss, Mustard, Romaine,  
Ciabatta

The Don Corleone  
Smoked Turkey, Provolone, Zest Antipasto Slaw, Ciabatta

Turkey Club  
Turkey, Bacon, Avocado, Provolone, Tomato, Whole Wheat Bread

The Rainier  
Pastrami, Pickled Chili Relish, Basil, Provolone, Charred Tomato  
Aioli, Romaine, Ciabatta

The Seasonal Bird  
Chicken, Charred Kale, Pickled Chili Relish, Provolone, Rosemary  
Aioli, Ciabatta

The Olympic  
Chicken, Confit Onion, Cucumber, Fontina Cheese, Arugula,  
Mustard, Ciabatta

The Triple Roast  
Pastrami, Roasted Peppers, Roasted Garlic Aioli, Feta, Greens,  
Ciabatta

Chicken Caesar Salad Wrap  
Chicken, Croutons, Romaine, Parmesan, Whole Wheat Tortilla

**\$77** *Per Person*

ALL BOX LUNCHES INCLUDE:

Izzy Sparkling Drink

Chocolate Chip Cookie

Potato Chips

Whole Fruit (On the Side)

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# Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a salad or soup, entrée, and dessert. All Plated Lunches include Starter, Bread Service, Fresh Coffee, and Teavana Tea Selection. Per person lunch price for all guests will be based on highest priced entrée selected by planner.

## STARTERS (SELECT ONE)

Creamy White Asparagus Bisque, Salted Hazelnuts, Chive, Lemon Oil **V GF**

Tomato Basil Bisque, Grilled Cheese Croutons **V**

Gem Lettuce, Parmesan, Croutons, Tomatoes, Creamy Garlic Dressing

Arugula, Frisee, Strawberry, Blueberry, Goat Cheese, Butter Toffee Pecans, Raspberry - Balsamic Vinaigrette **V GF**

Arcadian Greens, Mandarin Oranges, Fennel, Mozzarella Pearls, Pistachio, Blood Orange Vinaigrette **V GF**

## ENTREES (SELECT TWO)

Italian Cobb Salad | \$70 Per Person  
Gem Lettuce, Herb Roasted Chicken, Tomato, Asiago, Pepperchinis, Red Onion, Salami, Egg, Croutons, Balsamic Vinaigrette

Greek Style Roasted Chicken | \$70 Per Person  
Saffron Orzo, Roasted Baby Zucchini, Tahini Cream

Snake River Farms Kurobuta Pork Chop **GF** | \$74 Per Person  
Juniper Brined, Garlic-Thyme Mashed Potatoes, Roasted Broccolini, Mead Pan Jus

Ancho Crusted Steelhead Trout **GF** | \$78 Per Person  
Roasted Poblano and Tomato Risotto, Cilantro - Lime Compound Butter, Honey - Cumin Roasted Carrots

Petit Filet **GF** | \$80 Per Person  
Rosemary Mashed Potatoes, Garlic Haricot Verts, Bourbon - Black Garlic Cream Sauce

## DESSERTS (SELECT ONE)

Chocolate Mousse, Graham Cracker Cake, Toasted Cherry Meringue, Chocolate Curls **V**

Honey Cake, Lemon Lavender Creme, Fresh Blueberries, Blackberry Coulis **V**

Vanilla Tart, Rasp Caramel, Lime Yogurt Mousse, Raspberry Crispies **V**

Guava Cheesecake, Passion Fruit Curd, Orange Crumble **V GF**

Mango Panna Cotta, Keylime Sago, Toasted Coconut Chips **VGN V GF**

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# Alternative Options

Please ask your Event Manager for more information about alternative options. These entrees can be added or substituted for your plated lunch Entrees to offer more Vegan, Vegetarian options for your guests. Per person lunch price for all guests will be based on highest priced entrée selected by planner.

ALTERNATIVE OPTIONS

- Carso’s Goat Cheese and Herb Ravioli (V) **V**  
Lemon Cream, Pea Shoots, Parmesan, Salted Pistachio  
.....
- Miso Mac and Cheese **V**  
Miso Infused Beecher’s Bechamel, Shell Pasta, Chili Crisp, Chives, Spinach, Roasted Broccoli  
.....
- Vegan Gnocchi Puttanesca **DF VGN V GF**  
Fire Roasted Tomatoes, Spinach, Caramelized Onions, Olives, Capers, Pomodoro Sauce  
.....
- Cauliflower Steak **DF VGN V GF**  
Harissa Marinated, White Bean Hummus, Spiced Chickpeas with Tomatoes and Peppers, Caper, Pine Nut, Gremolata  
.....

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Dinner Buffet

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. Dinner Buffet include Coffee & Tea Service *Select 2 Entrees for \$110Select 3 Entrees for \$120*

SOUP (SELECT ONE):

- Lobster Bisque  
.....
- Roasted Tomato Basil Soup **V**  
.....
- Ivar’s Clam Chowder  
.....
- Corn Chowder **V**  
.....
- Broccoli and Cheddar **V**  
.....
- Roasted Red Pepper and Gouda **V**  
.....

ENTREES:

- Moroccan Style Seabass, Harissa and Rose Cream **GF**  
.....
- Coconut Marinated Chicken Thighs, Bang Bang Sauce **DF GF**  
.....
- Carso’s Five Cheese Ravioli, Caramelized Onions, Roasted Garlic, Spinach, Roasted Tomatoes, Baby Peppers, Rosatella Sauce **V**  
.....
- Shawarma Style Chicken Breast, Roasted Garlic Cream **GF**  
.....
- Whiskey Marinated Flat Iron, Cowboy Butter **GF**  
.....
- Blackened Salmon, Spicy Honey Glaze **DF GF**  
.....
- Lavender – Honey Roasted Pork Loin, Salted Pistachio **DF GF**  
.....
- French Onion Mac and Cheese, Shell Pasta, Caramelized Onions, Gruyere, Mozzarella, Parmesan, Thyme, Fried Shallot, Bread Crumb **V**  
.....



SALAD (SELECT TWO):

Caprese Style Panzanella: Artisan Bread, Cherry Tomatoes, Bocconcini, Red Onion, Baby Kale, Basil, Sea Salt, Balsamic Vinaigrette **V**

Spinach, Egg, Bacon, Red Onion, Tomato, Croutons, Honey Mustard Dressing

Arugula, Cantaloupe, Blue Cheese Crumbles, Fried Pancetta, Almonds, Sweet Onion Vinaigrette **GF**

Melon Salad, Seasonal Berries, Sumac, Hazelnuts, Mint, Honey **DF V GF**

Artisan Greens, Frisee, Strawberry, Walnut, Goat Cheese, Peach Vinaigrette **V GF**

Gem Lettuce, Blueberry, Mandarin Oranges, Pistachio, Feta, Blood Orange Vinaigrette **V GF**

Southwestern Caesar: Romaine, Corn, Tomato, Red Onion, Croutons, Peppers, Creamy Chipotle – Garlic Dressing

DESSERT (SELECT TWO):

S'mores Cake Bite **V**

Matcha Tiramisu **V**

Lemon Vanilla Strawberry Cake **V**

Apricot Panna Cotta, Coconut Crumble **VGN V GF**

Dulcey Chocolate Mousse, Raspberry Curd **V GF**

Guava and Lime Tartlet **V**

Herb Marinated Striploin, Black Garlic Jus, Roasted Seasonal Mushrooms **DF**

“Beyond” Style Dan Dan Noodles, Wheat Noodles, Napa Cabbage, Green Onion, Peanut **DF VGN V**

Crispy Tofu Schnitzel, Plant – Based Mushroom Sauce **DF VGN V**

SIDES (SELECT ONE STARCH AND ONE VEGETABLE):

Gouda – Chive Mashed Potatoes **V GF**

Roasted Green Chili and Manchego Polenta **V GF**

Garlic Parmesan Roasted One Bite Potatoes **V GF**

Broccoli & Cheddar Risotto, Crispy Onions **V**

Balsamic & Orange Roasted Broccolini **DF VGN V GF**

Chimichurri Roasted Baby Carrots **DF VGN V GF**

Garlic Roasted Haricots Verts **DF VGN V GF**

Maple Sriracha Roasted Cauliflower **DF VGN V GF**

SELECT 3 ENTREES

*\$120 Per Person*

SELECT 2 ENTREES

\$110 Per Person

ADDITIONAL OFFERINGS

Freshly Brewed Lemonade | \$85 Per Gallon

Freshly Brewed Iced Tea | \$85 Per Gallon

Pepsi Soft Drinks | \$7 Each

Still and Sparkling Waters | \$7 Each

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Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds. All Plated Dinners include Bread Service, Fresh Coffee, and Teavana Tea Selection.

OPTIONAL STARTER COURSE (SELECT ONE):

Tomato Basil Bisque, Grilled Cheese Croutons **V** | \$13 Per Person

Creamy White Asparagus Bisque, Salted Hazelnuts, Chive, Lemon Oil **V GF** | \$14 Per Person

Seared Watermelon, Charred Tomato Vinaigrette, Frisee, Toasted Almonds, Ricotta Salata **V GF** | \$16 Per Person

SALAD COURSE (SELECT ONE):

Baby Gem, Parmesan, Croutons, Tomato, Creamy Garlic Dressing

Arcadian Greens, Carrot Curls, Cucumber, Red Onion, Tomato, Croutons, Buttermilk Ranch **V**

Baby Spinach, Strawberry, Goat Cheese, Pistachios, Radish, Raspberry Vinaigrette **V GF**

Baby Iceberg, Salami, Garbanzo Beans, Mozzarella Pearls, Cucumber, Broken Red Wine Vinaigrette **GF**

Romaine, Cucumber, Tomato, Feta, Red Onion, Pepperoncinis, Lemon Vinaigrette **V GF**

MAIN COURSE (SELECT THREE):

Lemon Roasted Chicken, Thyme Infused Pan Jus, Tuscan Style Tomato and White Beans, Roasted Asparagus **GF** | \$92 Per Person

Peri Peri Style Chicken, Cilantro – Lime Beurre Blanc, Smoked Paprika Rice, Roasted Broccolini **GF** | \$92 Per Person

Seared Salmon, Miso Butter, Shiitake Risotto, Yuzu Roasted Haricot Verts | \$93 Per Person

DESSERT COURSE (SELECT ONE):

Strawberry Cake, Condensed Milk Mousse, Mixed Berry Gel, Tuile **V**

Cassis Mousse, Apricot Compote, Champagne Gelee, Watermelon Gel **VGN V GF**

Chocolate Mousse, Raspberry Compote, Matcha Shortbread, Mascarpone Chantilly **V GF**

Snake River Farms Kurobuta Pork Chop, Huckleberry BBQ,  
Smokey Polenta, Honey Roasted Carrots **GF** | \$96 Per Person

Gochujang Braised Short Rib, Pickled Daikon Relish, Miso and Pea  
Sprout Risotto, Sweet Chili Roasted Broccolini | \$101 Per Person

Herb Crusted Chilean Sea Bass, Roasted Red Pepper Cream,  
Lemon – Caper Mashed Potatoes, Tahini Roasted Carrots **GF** |  
\$103 Per Person

Peppercorn Crusted Filet Mignon, Bourbon – Bacon Jus,  
Rosemary – Cheddar Whipped Potatoes, Roasted Haricot Verts  
**GF** | \$106 Per Person

Vanilla Tart, Lemon Cake, Lemon Ricotta, Lavender Whip,  
Blackberry Coulis **V**

Oolong Tea Jelly, Brown sugar Cremeux, Cheese Cream, Gluten  
Free Sea Salt Crumble **V GF**

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## Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from three different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

### TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the appetizer, salad, and dessert in advance.
2. A custom printed menu featuring up to four entree selections is provided for your guest
3. Specially trained servers take your guests' orders as they are seated.

### FIRST COURSE (SELECT ONE):

Heirloom Tomato Tart, Boursin, Micro Basil, Balsamic Reduction **V**

Watermelon – Ginger Gazpacho, Scallop Ceviche **DF GF**

Limoncello Compressed Melon, Crispy Prosciutto, Salted Pistachio, Burrata, Basil, Olive Oil, Hot Honey, Sea Salt **GF**

Jumbo Crab Cake, Tomato Cream, Summer Corn Salsa

Ahi Tuna Crudo, Frisee, Shaved Shallots, Fried Capers, Kumquat, Almond, Orange – Calabrian Chili Vinaigrette **DF GF**

### SECOND COURSE (SELECT ONE):

Gem Lettuce, Shaved Parmesan, Croutons, Tomato, Creamy Garlic Dressing

Baby Red Oak, Pickled Fennel, Prosciutto, Raspberry, Goat

### MAIN COURSE (SELECT THREE):

Lavender Crusted Filet, Rosemary Jus **DF GF**

Seared Duck Breast, Blackberry – Balsamic Reduction **GF**

Cheese, Almond, Peach Vinaigrette **V GF**

Arcadian Greens, Cucumber, Radish, Fried Halloumi, Roasted Chickpeas, Creamy Avocado Dressing **V GF**

Arugula, Frisee, Blueberry, Pecans, Apples, Ricotta Salata, Blood Orange Vinaigrette **V GF**

Baby Iceberg Lettuce, Blue Cheese Crumbles, Bacon, Tomato, Fried Shallots, Smoked Blue Cheese Dressing

SIDES (SELECT ONE VEGETABLE AND ONE STARCH):

Gouda – Chive Mashed Potatoes **V GF**

Black Garlic – Mushroom Risotto **V GF**

Leek & Gorgonzola Polenta **V GF**

Saffron Rice Pilaf, Fried Shallots **DF V**

Charred Broccolini **DF VGN V GF**

Harissa Roasted Carrots **DF V GF**

Garlic Roasted Haricots Verts **DF VGN V GF**

Citrus Roasted Asparagus **DF VGN V GF**

Furikake Crusted Seabass, Black Tea Dashi, Spring Onion **DF GF**

Seared Salmon, Orange and Champagne Beurre Blanc, Fennel Slaw **GF**

Mojo Marinated Chicken, Chimichurri Compound Butter **GF**

Snake River Farms Blackened Kurobuta Pork, Spicy Honey Glaze **DF GF**

Harissa Yogurt Crusted Lamb Rack, Roasted Garlic Jus **GF**

DESSERTS (SELECT ONE):

White Chocolate Mousse, Chocolate Cake, Raspberry Gel, Hazelnut Crunch **V**

Bailey’s Cheesecake, Coffee Crumble, Chocolate Decor, Amaretto Sauce **V GF**

Matcha Cake, Yuzu Curd, Matcha Cream, Mixed Berry Gelee, Tuile **V**

Vanilla Tart, Pistachio Financier, Strawberry Mousse, Vanilla Whipped Ganache, Strawberry Coulis, Pistachio Crumble **V**

Chocolate Panna Cotta, Banana Cream, Pineapple Compote, Cherry Coulis, White Chocolate Curls **V GF**

*\$155 Per Guest*

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Alternative Options

Please ask your Event Manager for more information about alternative options. These entrees can be added or substituted for your plated dinner entrees to offer more Vegan, Vegetarian options for your guests. Per person dinner price for all guests will be based on highest priced entrée selected by planner.

ALTERNATIVE OPTIONS

Cauliflower Steak **DF VGN V GF**

Harissa Marinated, White Bean Hummus, Spiced Chickpeas with Tomatoes and Peppers, Capser, Pine Nut, Gremolata

Vegan Gnocchi Puttanesca **DF VGN V GF**  
Fire Roasted Tomatoes, Spinach, Caramelized Onions, Olives, Capers, Pomodoro Sauce

Carso’s Roasted Shallot Ravioli **V**  
Lemon Cream, Pea Shoots, Parmesan, Salted Pistachio

Individual Vegetable Wellington **V**  
Seasonal Vegetables, Goat Cheese, Balsamic Reduction, Lemon Charred Broccolini

Carso’s Smoked Mozzarella Tortellini **V**  
Creamy Basil Pomodoro, Shaved Parmesan, Braised Greens, Sundried Tomatoes

Miso Mac and Cheese **V**  
Miso Infused Beecher’s Bechamel, Shell Pasta, Chili Crisp, Chives, Spinach, Roasted Broccoli

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## Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. *Minimum order of 25 pieces per hors d’oeuvre.*

### COLD HORS D’OEUVRES

Caprese Skewers: Tomato, Bocconcini, Basil, Smoked Sea Salt, Balsamic Reduction **V GF** | \$8 Per Piece

Strawberry Bruschetta, Citrus – Mint Mousse, Crushed Hazelnut, Balsamic, Vegan Tartlet, Micro **DF VGN V** | \$9 Per Piece

Goat Cheese Mousse, Confit Onion, Bacon, Micro Arugula, Tartlet | \$10 Per Piece

Margarita Compressed Watermelon, Cotija, Serrano, Salted Pistachio **V GF** | \$10 Per Piece

Sambal Marinated Shrimp, Furikake Cream Cheese, Cucumber, Micro Radish **GF** | \$11 Per Piece

Smoked Salmon Mousse, Salmon Roe, Dill, Black Sesame Cone | \$11 Per Piece

Black Garlic Crusted Beef Tenderloin, Caramelized Onion and

### HOT HORS D’OEUVRES

Mini Spanakopita **V** | \$8 Per Piece

Mini Three Cheese Quesadillas, House Made Spicy Salsa **V** | \$8 Per Piece

Chicken Cashew Spring Roll, Ponzu | \$9 Per Piece

“Beyond” Italian Style Meatball, Pomodoro **DF VGN V** | \$10 Per Piece

Gochujang Chicken Skewer, Furikake, Spring Onion **DF GF** | \$9 Per Piece

Four Cheese Arancini, Vodka Sauce **V** | \$8 Per Piece

Coconut Shrimp, Chili Sauce | \$11 Per Piece

PNW Crab Cake, Cajun Remoulade **SF** | \$11 Per Piece

Herb Mousse, Micro, Rye Crostini | \$12 Per Piece

Short Rib Croquette, Calabrian Chili Aioli | \$11 Per Piece

Mini Machaca Beef Chimis, Salsa Verde | \$10 Per Piece

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## Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. *All stations are based on 2 hour maximum and require a minimum of 25 guests or more.*

### FROM THE SEA **DF V GF**

*(4 Pieces Per Person)*

Poached Jumbo Shrimp

Crab Legs

Fresh Oysters

Cucumber - Mint Mignonette, Lemon Wedges, Cocktail Sauce, Local Hot Sauce, Drawn Butter

**\$60** *Per Person*

### MINI BUNS (SELECT 3 OPTIONS)

*(3 Pieces Per Person)*

Teriyaki Glazed Crispy Chicken, Cucumber, Sambal Aioli, Sesame, Bao Bun **DF**

Cured Pork Belly, Cilantro, Pickled Jalapenos, Kimchi, Bao Bun **DF**

Sriracha Glazed Shrimp, Marinated Cabbage, Cilantro, Bao Bun **DF**

Korean Style Jackfruit, Radish Slaw, Green Onion, Cilantro, Bao Bun **DF VGN V**

Soy and Ginger Braised Short Rib, Pickle Daikon, Pickled Carrot, Spicy Peanut Sauce, Crushed Peanuts **DF**

**\$50** *Per Person*

### ANTIPASTO BOARD

Selection of Local Cheese and Cured Meats

Marinated and Grilled Vegetables

Grain Mustard, Seasonal Jam, Cornichons, Marinated Olives

Local Crackers, Grilled Bread

**\$52** *Per Person*

### THE BIG CHEESE **V**

### SUSHI **GF**

*(6 Pieces Per Person)*

Chef Selection of Maki, Nigiri and Sashimi

Wasabi, Soy, Pickled Ginger

**\$70** *Per Person*

### BUNDERFUL (SELECT 2 OPTIONS)

Assortment of Local Washington Cheese  
.....  
Local Crackers, Grilled Bread  
.....  
Honeycomb  
.....  
Seasonal Condiments, Dried Fruit, Nuts  
.....  
**\$44** *Per Person*

I DIP, YOU DIP, WE DIP  
  
Baby Sweet Peppers, Crisp Carrots, Celery, Cauliflower, Baby  
Heirloom Tomatoes, Cucumbers, Broccoli **DF VGN V GF**  
.....  
Roasted Garlic – Harrisa Hummus, Lemon – Za’atar Hummus **DF**  
**VGN V GF**  
.....  
Ranch, Baba Ganoush **V GF**  
.....  
Lavosh, Grilled Bread, Pretzel Crisps **V**  
.....  
**\$43** *Per Person*

American Wagyu Beef, Lakelife Signature Sauce, American  
Cheese, Slider Bun  
.....  
Carolina BBQ Pulled Pork Slider, Pickles, Gouda Cheese, Slider  
Bun  
.....  
“Beyond” Slider, Bang Bang Sauce, Pickled Onions, Cilantro,  
Slider Bun **DF VGN V**  
.....  
Chicken Katsu, Tonkatsu Sauce, Curry Mayo, Cheddar Cheese,  
Cabbage, Red Onion, Slider Bun  
.....  
Guinness Braised Short Rib, Bacon, Onion Jam, Monterey Jack  
Cheese, Slider Bun (NF)  
.....  
Waffle Fries **DF VGN V GF**  
.....  
Ketchup, Truffle – Parmesan Aioli  
.....  
**\$50** *Per Person*

FLATBREADS (SELECT 3 OPTIONS):  
  
The Hendrix  
Purple Haze Cheese, Prosciutto, Caramelized Onion, Pistachio,  
Mozzarella, Fig Reduction  
.....  
The Wiseguy **V**  
Boursin, Artichoke, Spinach, Sundried Tomatoes, Mozzarella  
.....  
The Cluckin’ Good  
Ranch, Herb Roasted Chicken, Bacon, Green Onion, Mozzarella  
.....  
The Buldak  
Gochujang Tomato Sauce, Chicken, Banana Peppers, Roasted  
Garlic, Green Onion, Mozzarella  
.....  
The Godfather **V**  
Fontina, Provolone, Ricotta, Parmesan, Mozzarella, Oregano  
.....  
Salumi  
Pepperoni, Salami, Italian Sausage, Capicola, Mozzarella  
.....  
The Sicilian **DF VGN V**  
“Beyond” Italian Sausage, Peppers, Vegan Mozzarella  
.....  
The Mobster  
Italian Sausage, Mama Lil's Peppers, Roasted Garlic, Ricotta,  
Mozzarella  
.....

IT CAN'T RAIN ALL THE TIME
Ivar's Clam Chowder, Grilled Bread
Beecher's Mac and Cheese <b>V</b>
Candied Salmon, Caper-Lemon Cream Cheese, Micro Fennel, Rye Toast Point
Uli's Sausage and Shrimp Skewers <b>DF GF</b>
Mini Beef and Cheddar Piroshky
<b>\$55</b> <i>Per Person</i>

PIKE PLACE FARMER'S MARKET BAR
Romaine, Spinach, Artisan Greens
Cherry Tomatoes, Carrots, Cucumber, Cauliflower, Baby Peppers, Shaved Parmesan, Radish
Crouton Sunflower Seeds, Candied Walnuts, Feta, Blueberries, Bacon
Ranch, Balsamic, Roasted Garlic Dressing
<b>\$45</b> <i>Per Person</i>

IZAKAYA
<i>Requires \$275 Chef Attendant Fee</i>
Vegetable Gyoza, Ponzu <b>DF</b>
Takoyaki, Bonito, Kewpie Mayo, Nori
Boiled Edamame, Sea Salt <b>DF VGN V GF</b>
Saikyo Miso Chicken Yakitori <b>DF</b>
Tare Glazed Beef Kushiyaki, Smoked Salt <b>DF GF</b>

<b>\$50</b> <i>Per Person</i>
GRIDDLE ME THIS
Kimchi Grilled Cheese, White Cheddar, Gouda <b>V</b>
Mortadella Sandwich, Provolone, Hot Mustard, Kaiser Roll
Caribbean Roast, Braised Chicken, Caramelized Onions, Pickled Jalapeno, Cilantro, Garlic Sauce <b>DF</b>
House Made Jalapeño Popper Potato Chips <b>V GF</b>
<b>\$48</b> <i>Per Person</i>

STATE FAIR
Mini Corn Dogs <b>DF</b>
Curly Fries <b>DF VGN V</b>
Ketchup, Mustard <b>DF VGN V GF</b>
Ensalada de Elote: Corn, Tajin, Cotija, Lime, Red Pepper, Cilantro, Flaming Hot Cheetos Crumble <b>V GF</b>
Pickle Pizza: Garlic Cream, Pickles, Mozzarella, Parmesan, Dill <b>V</b>
Funnel Cake, Whipped Cream, Strawberry Compote <b>V</b>
<b>\$55</b> <i>Per Person</i>



**\$55** *Per Person*

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# Taste of Seattle

Build your own themed reception and take your guests on a culinary tour of Seattle's best, all in one night, with our Taste of Seattle experience.  
*Minimum Of (3) stations per event function required. Aged to Perfection and Seattle Sweets cannot be purchased individually.*

## AGED TO PERFECTION – A BEECHER’S CHEESE EXPERIENCE

- Flagship Cheddar, Marco Polo, New Women, Marinated Beecher’s Cheese Curds
- Seasonal Fruit, Honeycomb
- Beecher’s Crackers, Lavosh, Macrina Rye Crostini
- Whole Grain Mustard, Jam, Cornichons, Olives

**\$50** *Per Person*

## PIKE PLACE FARMER’S MARKET BAR

- Romaine, Spinach, Artisan Greens
- Cherry Tomatoes, Carrots, Cucumber, Cauliflower, Baby Peppers, Shaved Parmesan, Radish
- Crouton Sunflower Seeds, Candied Walnuts, Feta, Blueberries, Bacon
- Ranch, Balsamic, Roasted Garlic Dressing

**\$45** *Per Person*

## IT CAN’T RAIN ALL THE TIME

- Ivar’s Clam Chowder, Grilled Bread
- Beecher’s Mac and Cheese **V**
- Candied Salmon, Caper-Lemon Cream Cheese, Micro Fennel, Rye Toast Point
- Uli’s Sausage and Shrimp Skewers **DF GF**
- Mini Beef and Cheddar Piroshky

**\$50** *Per Person*

## MINI BUNS (SELECT 3 OPTIONS) *(3 Pieces Per Person)*

- Teriyaki Glazed Crispy Chicken, Cucumber, Sambal Aioli, Sesame, Bao Bun **DF**
- Cured Pork Belly, Cilantro, Pickled Jalapenos, Kimchi, Bao Bun **DF**
- Sriracha Glazed Shrimp, Marinated Cabbage, Cilantro, Bao Bun **DF**
- Korean Style Jackfruit, Radish Slaw, Green Onion, Cilantro, Bao Bun **DF VGN V**
- Soy and Ginger Braised Short Rib, Pickle Daikon, Pickled Carrot, Spicy Peanut Sauce, Crushed Peanuts **DF**

**\$55** *Per Person*

SEATTLE SWEETS

Starbucks Latte Panna Cotta, Caramel Whip, Gluten Free Chocolate Crumble

Washington Cherries Hand Pies

Chocolate Dipped Locally Sourced Honey Crisp Apple Slices

Assorted Seattle Chocolate Company Truffles

\$30 Per Person

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Sweet Stations

Finishing the day or kicking it off, our Sweet Stations are a great idea. Enhance your event with delicious sweet bites prepared by our talented Pastry Team. All Sweet Stations are based on 90 Minutes of service.

BERRY ME

Based on 4 Pieces Per Person

Strawberry Cake Trifle V

Raspberry Cayenne Chocolate Tartlet V

Blueberry Lemon Mini Éclair V

Blackberry Basil Mousse VGN V GF

Currants White Chocolate Verrine V GF

\$40 Per Person

FLOWER GARDEN

Based on 4 Pieces Per Person

Rose Raspberry Mousse VGN V GF

Lavender Chocolate Tartlet V

Jasmine Green Tea Panna Cotta V GF

Orange Blossom Pistachio Honey Cake V

Violet Vanilla Thumbprint Cookie V

\$40 Per Person

TROPICAL VACAY

Based on 4 Pieces Per Person

Lilikoi Black Tea Gelee Verrine V GF

Pina Colada Panna Cotta VGN V GF

Guava Orange Cake Bites V

Mango Lime Tartlet V

YOU TAIYAKI MY BREATHE AWAY (SELECT 3 FILLINGS)

A Japanese fish shaped pastry stuffed with delicious fillings.(Requires Chef Attendant Fee of \$275.00)(Minimum order for 25 guests)

Nutella V CN

Cookie Butter V

Lychee Rose White Chocolate Truffle **V GF**

**\$40** *Per Person*

Matcha Cream **V**

Vanilla Bean Custard **V**

Bacon & Beecher’s Cheese

Red Bean Paste **V**

**\$40** *Per Person*

GOUDA & CHIVE **V**

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. *All Carving Stations require a Chef Attendant at \$275.00 per Attendant (plus tax)*

HUNTERS FEAST

Crispy Pork Belly, Vermouth Jus **GF**

Arcadian Greens, Strawberry, Sunflower Seeds, Goat Cheese, Shaved Shallots, Balsamic Vinaigrette **V GF**

Honey & Dill Roasted Carrots **DF V GF**

Lemon – Mint Roasted Potatoes, Feta **V GF**

Herb Rolls **V**

**\$700** *(Serves 25)*

THE STEAKHOUSE

Black Garlic Butter Basted Crusted Prime Rib **GF**

Romaine, Radicchio, Tomato, Artichoke, Cucumber, Croutons, Red Onion, Smoked Ranch Dressing **V**

Mascarpone – Rosemary Mashed Potatoes **V GF**

Roasted Garlic and Butter Based Crimini Mushrooms **V GF**

Au Jus, Creamy Horseradish **GF**

Potato Rolls

**\$1000** *(Serves 30)*

CEDAR PLANKED KING SALMON

Smokey Pineapple Glazed Salmon **DF GF**

Red Oak, Arugula, Mandarin Oranges, Almonds, Blackberry,

THE SMORGASBORD

Bone – in Venison Rack, Blueberry – Thyme Demi **DF GF**

Baby Spinach, Frisee, Grapes, Red Onions, Beecher’s, Radish,

Lychee Vinaigrette **DF VGN V GF**

Curry Charred Broccolini **DF VGN V GF**

Saffron – Coconut Risotto **DF V**

Dinner Rolls

**\$720** *(Serves 25)*

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## Late Night Snacks

Still hungry after dinner? Add a late night snack to your evening to satisfy your guests until breakfast. *Minimum of 25 Guests Per Late Night Station*

### FEELIN SAUCY

*16 inch Pizzas. Each Pizza is 12 slices*

Pepperoni Pizza

Cheese Pizza **V**

Vegetable Pizza **V**

Hawaiian Pizza

Meat Pizza

*Pepperoni, Salami, Prosciutto*

**\$72** *Per Pizza*

### TIME TO SOY-BER UP

Spam Fried Rice **DF**

Egg Rolls **DF V**

Crab Ragoon

Sweet Soy, Sweet and Sour Sauce, Chili Sauce **DF V**

Fortune Cookies **V**

Lingonberry Honey Mustard **V GF**

Creamy Havarti Polenta **V GF**

Lemon – Hazelnut Haricot Verts **DF VGN V GF**

Onion Rye Rolls

**\$870** *(Serves 25)*

### BUILD YOUR DÖNER

Shaved Lamb and Beef Blend Kebab **DF GF**

Falafel **DF VGN V GF**

Garlic Sauce **V GF**

Schärf Sauce, Cilantro – Tahini Sauce, Chopped Romaine, Dice Tomato, Cucumber, Sliced Banana Peppers, Red Onions **DF VGN V GF**

Pita **DF VGN V**

**\$53** *Per Person*

### HOPELESS RAMEN-TIC

Nongshim Tonkotsu Ramen Cups

Samyang Buldak Carbonara Spicy Ramen Cups

Nongshim Shin Beef Noodle Soup Cups **DF**

Nissin Chicken Top Ramen Cups

Toppings:

Green Onion, Cilantro, Fried Spam, Sprouts, Kimchi, Bamboo

**\$48** *Per Person*

Shoots, Egg, Sriracha, Soy Sauce, Togarashi, Furikake

**\$50** *Per Person*

FEELIN SPICY

*(4 pieces per person)*

Avocado Fries, Chipotle - Lime Aioli **DFV**

Chorizo and Manchego Arepas **GF**

Beef and Manchego Empanadas

Mini Chicken Tinga Chimis

Chipotle Salsa, Salsa Verde, Sour Cream

**\$48** *Per Person*

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Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay**Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon**Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$60 Per Bottle

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$60 Per Bottle

Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$60 Per Bottle

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$60 Per Bottle

Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc de Blancs, Italy | \$65 Per Bottle

Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

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## Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

### BUBBLES

Canvas Brut, Blanc de Blancs, Italy | \$65 Per Bottle

Mionetto Prosecco Brut Avantgarde Collection, Italy | \$68 Per Bottle

Domaine Ste Michelle Brut, Washington | \$70 Per Bottle

La Marca Prosecco, Veneto, Italy | \$74 Per Bottle

Piper Sonoma, Blanc de Blanc, Sonoma County | \$82 Per Bottle

OBK “The Bridesmaids” Rose | \$98 Per Bottle

### WHITE WINE

Drumheller Chardonnay, WA | \$60 Per Bottle

La Vielle Ferme Rose, France | \$58 Per Bottle

Chateau Ste. Michelle Riesling, WA | \$60 Per Bottle

Novelty Hill Sauvignon Blanc, WA | \$67 Per Bottle

Cavatappi Pinot Grigio, WA | \$67 Per Bottle

Kendall-Jackson, Vitner's Reserve, Chardonnay, California | \$68 Per Bottle

Mer Soleil, Reserve, Chardonnay, Santa Lucia Highlands | \$74 Per Bottle

WhiteHaven, Sauvignon Blanc, Marlborough, New Zealand | \$76 Per Bottle

OBK “First Dance” Sauvignon Blanc | \$98 Per Bottle

### RED WINES

Drumheller Cabernet Sauvignon, WA | \$60 Per Bottle

Joel Gott, Red Blend, Palisades, California | \$65 Per Bottle

Revelry Merlot, WA | \$67 Per Bottle

Catena Vista Flores, Malbec, Argentina | \$68 Per Bottle

Elouan, Pinot Noir, California   \$72 Per Bottle
Browne Family Pinot Noir, OR   \$75 Per Bottle
Rodney Strong, Cabernet Sauvignon, Sonoma, California   \$74 Per Bottle
Mark Ryan “The Chief” Cabernet Sauvignon, WA   \$76 Per Bottle
Daou, Cabernet Sauvignon, Paso Robles, California   \$80 Per Bottle
Mark Ryan, the Dissident Red Blend   \$97 Per Bottle
Delille Cellars, D2 Red Blend, Red Mountain Vineyard, WA   \$112 Per Bottle
Paul Hobbs, Pinot Noir, Russian River Valley, CA   \$127 Per Bottle

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## Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

### SPECIALTY CRAFT COCKTAILS

*Hosted Bar: \$17 per DrinkNo Host Bar: \$18 per Drink(Select Up to Two per Event)*

Lakeside Mule
<i>Titos, Berry Syrup, Fever-Tree Ginger Beer, Lime JuiceGarnish: Lime</i>
Sunset Breeze
<i>Bacardi Rum, Pineapple Juice, Red BullGarnish: Cherry</i>
Floating Blossom
<i>Beefeater, St. Germaine, Lime JuiceGarnish: Edible Flower</i>
Smoke Show
<i>Vida Mezcal, Triple Sec, Pineapple Juice, Lime JuiceGarnish: Lime</i>
Summer Smash
<i>Jim Beam Bourbon, Fever-Tree Ginger Beer, Lime Juice, Real Blackberry SyrupGarnish: Lime</i>
Sizzling Maria

### ZERO PROOF

Taking a break from booze, but still want to enjoy a fun, flavorful drink? Consider having a spirit-free beverage with a variety of tasty ingredients to create a flavor fusion, providing a sophisticated beverage without alcohol. *Hosted Bar: \$13 per DrinkNo Host Bar: \$14 per Drink*

Raspberry Blast
<i>Starry, Raspberry Real Syrup, Lime JuiceGarnish: Cherry</i>
Pineapple Mojito
<i>Pineapple Juice, Muddle Mint, Fever-Tree Club SodaGarnish: Mint</i>
Cucumber Melon Spritz
<i>Watermelon Real Syrup, Muddled Cucumber, Muddled Mint, Club Soda Garnish: Mint</i>

Patron, Zing Zang Bloody Mary Mix, Muddled Jalapenos  
Garnish: Salt Rim with Olive

Love on the Lake  
Ketel One, Peach Schnapps, Orange Juice, Cranberry  
Juice  
Garnish: Lime and Cherry

Tidal Cooler  
Crown Royal, Muddled Lemons, Mint, Simple Syrup  
Garnish: Mint

Wake Zone  
Don Julio Tequila, Kahlua, Cold Brew, Simple Syrup  
Garnish: Espresso Bean

Sparkling Waters  
Hendricks Gin, Blood Orange Liqueur, Simple Syrup, Lime Juice,  
Club Soda  
Garnish: Orange Wheel

Love Wave  
Domaine St. Michelle Brut with Hibiscus  
Simple Syrup

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## Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

### SIGNATURE HOST-SPONSORED BAR PER DRINK

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed. Hyatt Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch

Signature Spirits | \$13

Domestic Beer | \$8

Premium Beer | \$9

Craft Beer | \$10

White Claw Hard Seltzer | \$11

### PREMIUM HOST-SPONSORED BAR PER DRINK

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed. Tito's Handmade Vodka, Beefeater Gin, Patron Silver Tequila, Jim Beam White Label Bourbon/Whiskey, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch, Bacardi Superior Rum

Premium Spirits | \$14

Domestic Beer | \$8

Premium Beer | \$9

Craft Beer | \$10

White Claw Hard Seltzer | \$11



High Noon Vodka Seltzer   \$11
Canvas Chardonnay, California   \$13
Canvas Cabernet Sauvignon, California   \$13
Canvas Brut, Blanc Da Blancs, Italy   \$14
Signature Zero Proof Handcrafted Beverage   \$13 <i>Starry, Raspberry Real Syrup, Lime Juice</i> Garnish: <i>Cherry</i>
Cordials (Dekuyper)   \$13
Red Bull   \$9 Regular and Sugar Free
Mineral Water/Juices   \$7
Soft Drinks   \$7

SUPER PREMIUM HOST-SPONSORED BAR PER DRINK

Full Bar Setups are included in the package and guests may elect to purchase their own beverages of choice using a credit card. No cash accepted at No-Host Bars. Specialty cocktails and tableside wine service are not included in bar packages and will be offered separately based on consumption.*Ketel One Vodka, Jack Daniels Whiskey, Hendricks Gin, Don Julio Silver Tequila, Maker's Mark Bourbon, Jameson Irish Whiskey, Crown Royal Canadian Whiskey, Del Maguey Vida Mezcal, Johnnie Walker Black Scotch, Diplomatic Reserva Exclusiva Rum*

Super Premium Spirits   \$16
Domestic Beer   \$8
Premium Beer   \$9
Craft Beer   \$10
White Claw Hard Seltzer   \$11
High Noon Vodka Seltzer   \$11
Novelty Hill Sauvignon Blanc, WA   \$15
Mark Ryan the Chief Cabernet Sauvignon   \$15

High Noon Vodka Seltzer   \$11
Finca El Origen, Reserva "Unoaked" Chardonnay   \$14
Santa Carolina, Carolina Reserva Cabernet Sauvignon   \$14
Domaine Ste Michelle Brut Sparkling, Washington   \$15
Premium Zero Proof Handcrafted Beverage   \$13 <i>Pineapple Juice, Muddle Mint, Fever-Tree Club Soda</i> Garnish: <i>Mint</i>
Cordials (Dekuyper)   \$15
Red Bull   \$9 Regular and Sugar Free
Mineral Water/Juices   \$7
Soft Drinks   \$7

SIGNATURE HOST-SPONSORED BAR PER PERSON

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.*Hyatt Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch*

First Hour   \$26 Per person
Second Hour   \$19 Per person
Each Additional Hour   \$13 Per Person

La Marca Prosecco   \$16
Super Premium Zero Proof Handcrafted Beverage   \$13
<i>Watermelon Real Syrup, Muddled Cucumber, Muddled Mint, Club Soda Garnish: Mint</i>
Cordials   \$16
Red Bull   \$9
Regular and Sugar Free
Mineral Water/Juices   \$7
Soft Drinks   \$7

PREMIUM HOST-SPONSORED BAR PER PERSON

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher. *Tito's Handmade Vodka, Beefeater Gin, Patron Silver Tequila, Jim Beam White Label Bourbon/Whiskey, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch, Bacardi Superior Rum*

First Hour   \$28 Per Person
Second Hour   \$22 Per Person
Each Additional Hour   \$14 Per Person

LABOR CHARGES

Bartender (Up to four hours)   \$200
Cocktail Servers/Tray Passers, each (Up to three hours)   \$250
Additional Hours for Bartenders or Servers, each, per hour   \$50

SUPER PREMIUM HOST-SPONSORED BAR PER PERSON

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher. *Ketel One Vodka, Jack Daniels Whiskey, Hendricks Gin, Don Julio Silver Tequila, Maker's Mark Bourbon, Jameson Irish Whiskey, Crown Royal Canadian Whiskey, Del Maguey Vida Mezcal, Johnnie Walker Black Scotch, Diplomatic Reserva Exclusiva Rum*

First Hour   \$30 Per Person
Second Hour   \$24 Per Person
Each Additional Hour   \$16 Per Person

NO-HOST BAR (GUEST PAY)

Full Bar Setups are included in the package and guests may elect to purchase their own beverages of choice using a credit card. No cash accepted at No-Host Bars. Specialty cocktails and tableside wine service are not included in bar packages and will be offered separately based on consumption.

Signature Spirits & Cordials   \$14
Premium Spirits & Cordials   \$15
Super Premium Spirits & Cordials   \$17
Domestic Beer   \$9

Premium and Imported Beer | \$10

Craft Beer | \$11

White Claw Hard Seltzer | \$12

High Noon Vodka Seltzer | \$12

Signature Wines | \$14

Premium Wines | \$15

Super Premium Wines | \$16

Signature Sparkling Wine | \$15

Premium Sparkling Wine | \$16

Super Premium Sparkling Wine | \$17

Signature Zero Proof Handcrafted Beverage | \$14

*Starry, Raspberry Real Syrup, Lime Juice* Garnish: Cherry

Premium Zero Proof Handcrafted Beverage | \$14

*Pineapple Juice, Muddle Mint, Fever-Tree Club Soda* Garnish: Mint

Super Premium Zero Proof Handcrafted Beverage | \$14

*Watermelon Real Syrup, Muddled Cucumber, Muddled Mint, Club Soda* Garnish: Mint

Soft Drinks | \$8

Mineral Water/Juices | \$8

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**DF** Dairy Free   **CN** Contains Nuts   **GF** Gluten Free   **SF** Contains Shellfish   **VGN** Vegan   **V** Vegetarian