



## SAVOUR THE EDGE

### FALL 2009-2010 CATERING MENU

THE EDGEWATER

Prices are subject to a service charge of 19% and applicable state sales tax

## **Chef's Daily Breakfast Special**

Available for Groups of Fifteen or Less

Includes Assorted Pastries, Sliced Seasonal Fruit Served Family-Style, Odwalla Juices,  
Starbucks House Blend Coffee, Decaffeinated Coffee  
Assorted Tazo Teas

### **Farm Fresh Scrambled Eggs**

Smoked Bacon and Red Skin Sweet Onion Hash

### **Smoked Bacon Avocado Omelet with Goat Cheese, Sweet Onions, and Basil**

Red Skin Sweet Onion Hash

### **Banana Praline French Toast**

Banana Praline Stuffed French Toast Served with Vermont Maple Syrup

### **Eggs Benedict**

Poached Eggs on a Toasted English Muffin, Canadian Bacon, Hollandaise Sauce and  
Red Skin Sweet Onion Hash

**\$29.95/Person**



## **Continental Breakfast**

Available for Groups of Fifteen or More

Sliced Fruit and Berries

Assortment of Flavored Yogurts

Assortment of Dry Cereals with Skim, Whole and Soy Milks

Freshly Baked Assorted Muffins, Danishes, Bagels and Croissants with Butter, Preserves  
and Cream Cheese

Fresh Squeezed Juices

Starbucks House Blend Coffee and Decaffeinated Coffee

Assorted Tazo Teas

**\$26.00/Person**

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## **Breakfast Buffets**

Available for Groups of Twenty or More  
Includes Assorted Pastries, Fresh Squeezed Orange Juice, Starbucks House Blend Coffee,  
Decaffeinated Coffee and Assorted Tazo Teas

### **Classic Breakfast Buffet**

Sliced Seasonal Fruit and Berries  
Fluffy Scrambled Eggs with Fresh Herbs  
Country Sausage Links  
Apple Wood Smoked Bacon  
Red Skin Sweet Onion Hash  
Buttermilk Pancakes with Buttery Maple Syrup

**\$29.00/Person**



### **Sunday Home Cookin' Buffet**

Sliced Seasonal Fruit and Berries  
Fluffy Scrambled Eggs with Fresh Herbs  
Apple Wood Smoked Bacon and Country Sausage Links  
Banana Bread French Toast with Bananas Foster  
Red Skin Sweet Onion Hash  
Savory Sausage Gravy with Flaky Buttermilk Biscuits

**\$33.00/Person**

### **Baja Breakfast Buffet**

Sliced Seasonal Fruit and Berries  
Scrambled Eggs with Green Chilies, Cilantro, Queso Fresco  
Huevos Rancheros with Black Beans  
Breakfast Enchiladas with Chorizo, Vidallia Onion, Smoked Tomato Ranchero  
Buttermilk Pancakes with Warm Apples, Pinion Nuts and Canela  
Red Skin Sweet Onion Hash  
Carne Asada  
Warm Flour Tortillas and Assorted Salsas and Sour Cream

**\$39.00/Person**

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## **Plated Breakfasts**

Minimum of Fifteen Guests Per Entrée

Includes Assorted Pastries, Fresh Squeezed Orange Juice, Starbucks House Blend Coffee, Decaffeinated Coffee and Assorted Tazo Teas

### **Classic Eggs Benedict**

Fresh Sliced Strawberries

Eggs Benedict with Canadian Bacon on a Toasted English Muffin with Hollandaise Sauce  
Herbed Yukon Potatoes

**\$35.95/Person**



### **American Breakfast**

Sliced Seasonal Fruit and Berries

Fluffy Scrambled Eggs with Fresh Herbs  
Herbed Yukon Potatoes

#### **Pre-Selection of One:**

Apple Wood Smoked Bacon, Sausage Links or Virginia Ham

**\$34.95/Person**

### **Banana Praline French Toast**

Banana Praline Stuffed French Toast Served with Vermont Maple Syrup  
Sliced Seasonal Fruit and Berries

**\$33.95/Person**

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## A LA CARTE

Minimum of Ten Orders of Each

Smoked Salmon Display  
Traditional Accompaniments  
Assorted Bagels & Cream Cheese  
\$12.00/Person

Charcuterie Display  
Artisan Cured Meats  
Fruit Pastes  
Toast Points  
\$12.00/Person

Seasonal Fruit & Berry Display  
Caramel Sour Cream Dip  
\$12.00/Person



Ham & Cheddar Biscuit Sandwiches  
Individual Vegetarian Quiche  
Biscuits & Country Gravy  
Cured Ham  
Smoked Bacon  
Country Sausage Links  
Farm Fresh Scrambled Eggs  
\$7.00/Person (each item)

Sweet Ricotta Blintzes with Berry Sauce  
Snoqualmie Falls Hot Oatmeal  
Brioche French Toast with Vermont Maple Syrup  
Assorted House Baked Pastries & Muffins  
Assorted Bagels & Flavored Cream Cheeses  
Homemade Coffee Cake  
Freshly Baked Cinnamon Rolls  
\$7.00/Person (each item)

### Starbucks Coffee Service:

House Blend Coffee \$75.00/Gallon  
Decaffeinated Coffee \$75.00/Gallon  
Tazo Herbal Teas \$75.00/Gallon

### Edge's Coffee Break

Starbucks House Blend Coffee, Decaffeinated Coffee and Hot Water for Tazo Teas  
Coffee Accompaniments to Include: Whipped Cream, Chocolate Shavings,  
Cinnamon Swizzle Sticks and Flavored Syrups  
\$7.00/Person

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# BRUNCH

Available for Groups of Forty or More

## Elliott Bay Brunch

Sliced Seasonal Fruit and Berries

Thinly Sliced Smoked Salmon and Assorted Savory Bagels  
Served with Red Onion, Sliced Hard Boiled Eggs and Capers

Eggs Benedict

Apple Wood Smoked Bacon and Country Sausage Links  
Fluffy Scrambled Eggs with Snipped Chives  
Red Skin Sweet Onion Hash

Banana Bread French Toast

Served with Warm Vermont Maple Syrup and Sweet Butter



Assorted Mixed Baby Greens, Crunchy Garden Vegetables and Focaccia Croutons  
Lightly Dressed with Lemon-Herb Vinaigrette  
Freshly Tossed Classic Caesar Salad  
Mozzarella di Bufala with Vine Ripened Tomatoes, Garden Picked Basil and Aged  
Balsamic Vinegar

Crispy Breast of Chicken Topped with Roasted Apples, Toasted Almonds and Sun-Dried  
Cranberries

Roasted Local Salmon en Croûte with Lemon-Thyme Hollandaise Sauce

### Pre-selection of One Chef Carving

Strip Loin with Green Peppercorn Horseradish Crema and Roasted Garlic Jus  
Leg of Lamb Marinated with Maple Syrup, Shallots, Grain Mustard and Thyme  
Smoked Honey Glazed Bone-In Ham with Jack Daniels Apple Sauce

**\$59.95/Person**

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## Brunch Enhancements

### Omelet Station

Made to Order with Your Choice of:  
Farm Fresh Eggs, Egg Beaters, and Egg Whites  
Four Cheese Blend, Ham, Sweet Bell Peppers, Onions, Mushrooms, Spinach and Diced Tomatoes

**\$12.00/Person**

### Belgian Waffle Station

Made to Order  
Please Select 2 of the Following Batters:  
Vanilla and Spice, Bananas Foster or Island Calypso  
Served with Warm Maple Syrup, Sweet Butter and Whipped Cream

**\$12.00/Person**



### Trio of Smoked Salmon

Tequila Cilantro, Ancho Chili and Pastrami-style Smoked Salmon  
Accompaniments to Include:  
Blistered Corn Relish, Roasted Tomatoes, Shaved Bermuda Onions and Cornichons  
Served with Bagels and Flavored Cream Cheese

**\$17.00/Person**

Assorted Sodas, Bottled Water, Bottled Tazo Iced Tea	<b>\$4.50/Each</b>
Bloody Mary's	<b>\$8.50/Each</b>
Mimosas	<b>\$8.50/Each</b>
Bellini's	<b>\$8.50/Each</b>
Kier Royale	<b>\$8.50/Each</b>
Starbucks Coffee, Decaffeinated Coffee & Tazo Hot Teas	<b>\$75.00/Gallon</b>

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## Specialty Breaks

Available for Groups of 25 or More

### Coffee Café

Assorted Pastries to Include:  
Muffins, Coffee Cakes and Danishes  
Assorted Chocolate Truffles  
Flavored Biscotti  
Starbucks Coffee, Decaffeinated Coffee and Tazo Teas

**\$16.00/Person**

### Bake Sale

Banana Bread  
Zucchini Bread  
Cinnamon Rolls

**\$18.00/Person**



### Create-a-Parfait

Yogurt  
Homemade Granola  
Fresh Berries  
Toasted Coconut

**\$16.00/Person**

### Energy Break

Fresh Vegetable Crudités with Poblano Herb Vinaigrette & Red Onion Ranch Dip  
Seasonal Hand Fruit  
Assorted Granola Bars and Power Bars  
Mixed Nuts  
Freshly Squeezed Vegetable and Fruit Juices  
Odwalla Fitness Shakes and Smoothies

**\$21.00/Person**

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## Specialty Breaks

Available for Groups of 25 or More

### Caught in the Cookie Jar

Gourmet Housemade Cookies  
Double Fudge Chocolate Brownies  
Fresh Whole Strawberries  
Cold Milk and Frappuccino  
Starbuck Coffee, Decaffeinated Coffee and Tazo Teas

**\$18.00/Person**

### Mediterranean Break

Hummus  
Baba Ghanoush  
Flat Breads and Lavosh  
Crisp Pita Bread  
Marinated Olives and Artichokes  
Garlic Herb Feta and Roasted Peppers  
Fennel Roasted Marcona Almonds

**\$23.00/Person**



### 7<sup>th</sup> Inning Stretch

Peanuts  
Crackerjacks  
Individual Bags of Freshly Popped Popcorn

**\$16.00/Person**

### Nacho Fiesta

Warm Tortilla Chips  
Washington Cheddar Queso Fundido  
House Made Guacamole  
Fiery Salsa and Sour Cream  
Salsa Verde  
Black Bean Mole Dip  
Fresh Shaken Margaritas

**\$25.00/Person**

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## Coffee Break Á La Carte

### Mid-Morning

Seasonal Fruit and Berry Display	\$12.00/Person
Fresh Fruit Skewers with Honey Yogurt Dip	\$7.00/Person
Chef's Selection of Assorted Bagels	\$48.00/Dozen
Chewy Granola Bars	\$3.50/Each
Power Bars	\$3.50/Each
Assorted Yogurts	\$4.25/Each
Seasonal Whole Fruit	\$4.00/Person
Assorted House Baked Pastries and Muffins	\$36.00/Dozen
Banana Bread	\$36.00/Dozen
Coffee Cake	\$36.00/Dozen
Cinnamon Rolls	\$36.00/Dozen

### Afternoon

Assorted Freshly Baked Gourmet Cookies	\$42.00/Dozen
Freshly Baked Brownies and Lemon Bars	\$42.00/Dozen
Assorted Individual Gourmet Potato Chips	\$4.50/Each
Assorted Candy Bars	\$4.00/Each
Freshly Popped Buttery Popcorn	\$6.00/Person
Spiced Pistachios	\$25.00/Pound
Deluxe Mixed Nuts	\$38.00/Pound



### Beverages

Assorted Soft Drinks	\$4.50/Each
Bottled Mineral and Sparkling Water	\$4.50/Each
Freshly Squeezed Orange and Grapefruit Juices	\$18.00/Quart
Freshly Brewed Iced Tea	\$48.00/Gallon
Assorted Bottled Fruit Juices	\$4.50/Each
Red Bull Energy Drink	\$6.00/Each
Gatorade	\$5.00/Each
Vitamin Water	\$5.00/Each
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee	\$75.00/Gallon
Hot Herbal Tea with Lemon	\$5.00/Person

## **Chef's Daily Lunch Special**

Available for Groups of Fifteen or Less  
Includes Fresh Rolls, Iced Tea and Homemade Dessert Sampler

Select **Three** of the Following Entrées for Your Event  
Your Guests May Choose **One** of the Three Entrées On Site

### **Seared "Rare" Tuna Niçoise Salad**

Kalamata Vinegar, Russian Banana Potatoes and French Olive Oil

### **Chicken Sandwich**

Bacon, Goat Cheese Spread and Fresh Avocado

### **Stuffed Cobb Salad**

Baby Iceberg, Pancetta, Tomato and Iowa Bleu Cheese with Grilled Free-Range Chicken

### **Portobello Mushroom and Sourdough Grilled Cheese**

Aged White Cheddar, Fresh Herbs and Roasted Tomato Cappuccino



### **Macaroni and Farmhouse Cheese Gratinée**

Washington Cheddar, Japanese Panko Breadcrumbs and Grilled Free-Range Chicken

### **Grilled Wagyu-Kobe Cheeseburger**

Tillamook Cheddar and Fresh Vegetables on Seeded Brioche

### **Greek Salad**

Grilled Prawns and Pita Crisp

### **Northwest Caesar Salad**

Hearts of Romaine, Eggless Caesar Dressing, Croutons and Dungeness Crab

**\$31.95/Person**

Add a Starter course of soup or salad  
and / or

Add a Starbucks Coffee Service  
Additional \$5.00/Person

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## **Plated Luncheons**

Minimum of Fifteen Guests Per Entrée  
Includes Fresh Rolls, Soup **OR** Salad, Dessert and Iced Tea

### **Luncheon Salads**

#### **Caprese Salad**

(May thru September)

Vine Ripened Tomato, Fresh Mozzarella, Basil Oil and Aged Balsamic Vinegar

#### **Mixed Field Greens**

Toasted Almonds, Goat Cheese and Tangerine-Honey Dressing

#### **Caesar Salad**

Romaine Leaves, Shaved Reggiano Cheese, Focaccia Croutons and Eggless Caesar Vinaigrette

#### **Apples and Watercress**

Double Cream Brie, Granny Smith and Red Delicious Apples, Shaved Red Radishes, and Apple Ale Vinaigrette



### **Luncheon Soups**

#### **Golden Tomato Gazpacho**

(May thru September only)

With Toasted Garlic and Lemon

#### **Grilled Corn Chowder**

With Lemon, Basil and Dungeness Crab

#### **Creamy Roasted Tomato Soup**

With Basil Purée

#### **67 Signature Clam Chowder**

#### **Tuscan Lentil Stew**

With Crispy Sourdough and Extra Virgin Olive Oil

#### **Spicy Black Bean**

With Lime Crème Fraîche and Crispy Tortillas

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## Luncheon Entrées

### 10 oz. Coulotte Steak

Shiitake Madeira Sauce, Yukon Gold Whipped Potatoes, Roasted Asparagus

\$48.00/Person

### Sweet Chili Peanut Glazed Swordfish

Happy Rice Cakes, Bok Choy

\$48.00/Person

### Soy Ginger Glazed Salmon

Thai Coconut Rice, Napa Cabbage, Sesame Roasted Oyster Mushrooms

\$48.00/Person



### 12 oz. Pork Porterhouse

Shiitake Bread Pudding, Caramel Apples, Calvados Sauce

\$48.00/Person

### Crispy Wood Roasted Chicken Breast

Four Mushroom Ragout, Goat Cheese Dumplings, Seasonal Vegetables

\$48.00/ Person

### Vegetarian Options:

#### Sweet Onion Tartlet

Asparagus Tips, Grilled Radicchio, Warm Forager Mushroom Vinaigrette

#### Nori Seared Tofu Chops

Bamboo Shoots, Soba, Shiitake Mushrooms, and Coconut Curry

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## Buffet Luncheons

Available for Groups of Twenty or More

Includes Fresh Rolls, Starbucks House Blend Coffee, Decaffeinated Coffee and Tazo Teas

### Bangkok Buffet

Tom Kha Gai (Chicken Coconut Soup)

Steamed Jasmine Rice

Spicy Green Mango Salad with Bean Curd and Citrus

Seasonal Greens with Fried Wontons, Sesame Soy Cashew and Bean Sprouts

Sesame Roasted Prawns with Miso, Stir Fried Yakisoba Noodles and Crisp Vegetables

Thai Green Curry with Sweet Potato and Chicken

Mongolian Beef with Peppers and Black Bean Paste

Mango Ginger Cheesecake, Chocolate Orange Torte, and Thai Rice Pudding

Fresh Fruit with Poppy Seed Dressing

**\$48.00/Person**



### Yucatan Peninsula Luncheon Buffet

Authentic Chicken Tortilla Soup

Tortilla Chips with Tomato Salsa and Chili Con Queso

Chipotle Yucatan Rice with Tomatoes, Green Chilies and Cilantro

Corn Muffins with Toasted Cumin Butter

Mixed Young Field Greens, Sliced Cucumbers, Oven Dried Tomato, Sourdough Croutons,

Roasted Corn, Black Beans and Honey-Chipotle Vinaigrette

Carne Asada

Mole Spiced Chicken

Salmon with Blistered Corn Salsa and Corn Crema

Authentic Beef Tamales

Avocado Tomato Relish, Black Beans, Sour Cream, Salsa Verde, Pico de Gallo

Banana Bread Pudding, Caramel Flan and Mango Cheesecake

**\$49.00/Person**

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## **Buffet Luncheons**

Available for Groups of Twenty or More

Includes Fresh Rolls, Starbucks House Blend Coffee, Decaffeinated Coffee and Tazo Teas

### **Tuscan Hillside Buffet**

Italian Bread Basket

Vine-Ripened Tomatoes, Fresh Mozzarella and Basil  
with Balsamic Vinegar and Extra Virgin Olive Oil

Mixed Greens with Arugula, Cherry Tomato, Shaved Parmigiano  
and Balsamic Vinaigrette

Tuscan Bread Salad with Olives, Asparagus, Cherry Tomato,  
Fresh Herbs and Garden Peppers

Chicken Milanese with Madeira Sauce

Swordfish Piccata Style with Artichokes and Basil

Spinach and Mushroom Tortellini with 3 Cheeses, Basil and White Truffles

Tuscan Grilled Vegetables with Toasted Fennel and Tuscan Olive Oil

Italian Desserts to include Tiramisu, Cappuccino Cheesecake and Cannoli

**\$48.00/Person**



### **Cobb Salad Buffet**

Mixed Greens to include Romaine Hearts, Curly Endive and Watercress  
Crispy Bacon Bits, Chopped Hardboiled Egg, Avocado Salad, Diced Roma Tomatoes,  
Oregon Blue Cheese and Fresh Chives,

Grilled Chicken, Grilled Salmon and Grilled Shrimp

White Balsamic Vinaigrette and Buttermilk Ranch Dressings

Penne Pasta with Pine Nuts, Zucchini, Roasted Red Peppers and Onions  
in a Pesto Cream Sauce

Seasonal Cobbler with Lemon Ginger Crumble

**\$42.00 per person**

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## Buffet Luncheons

Available for Groups of Twenty or More  
Includes Fresh Rolls, Starbucks House Blend Coffee, Decaffeinated Coffee and Tazo Teas

### The Edges' Sandwich Board

Chef's Inspiration of Vegetarian Soup

Mixed Baby Field Greens, Sliced Cucumbers, Oven Dried Croutons, Tomatoes,  
Feta Cheese and Creamy Ranch Dressing  
Vegetable Slaw in Sweet and Sour Citrus Dressing  
Pasta Salad  
Selection of Whole Seasonal Fruit

Assortment of:

Roasted Sirloin, Smoked Turkey and Virginia Ham  
Albacore Tuna Salad and Tarragon Chicken Salad  
Tillamook Cheddar, Provolone and Emmenthaler Cheese  
Green Leaf Lettuce, Sliced Tomato, Red Onion, Dill Pickle Spears,  
Dijon, Mayonnaise, Horseradish Cream,  
Sourdough, Focaccia, Caraway Rye, Baguette, Bagels and Whole Wheat Breads

Freshly Baked Cookies, Fudge Brownies, and Lemon bars

**\$42.00/Person**



### Backyard Bar-B-Q

Romaine Salad with Tomatoes, Cucumber, Carrots and Creamy Balsamic Vinaigrette  
Backyard Grilled Vegetable Display  
Summer Watermelon and Whole Fruit Display  
Creamy Potato Salad  
Southern Style Macaroni Salad  
All American Baked Beans

Pulled Barbeque Pork with Soft Buns

Angus Burgers

Beer Boiled Bratwurst

Backyard BBQ Chicken

Condiments to Include: Cheese, Pickles, Lettuce, Tomato, Onion, Mayonnaise, Ketchup,  
Mustard, Assorted Buns

Coconut Cream Pie, Key Lime Pie, Banana Cream Pie

**\$48.00/Person**

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## **Buffet Luncheons**

Available for Groups of Twenty or More

Includes Fresh Rolls, Starbucks House Blend Coffee, Decaffeinated Coffee and Tazo Teas

### **Edgewater Lunch Buffet**

Young Mixed Greens with English Cucumbers, Tomato, Red Onions, Croutons, Feta Cheese, Creamy Herb Dressing and Citrus Vinaigrette

Crisp Romaine Leaves with Shaved Reggiano Cheese, Caesar Dressing and Focaccia Croutons

Whipped Yukon Gold Potatoes and Assortment of Toppings:

Vermont Butter, Scallions, Oregon Cheddar Cheese, Goat Cheese and Crisp Pancetta  
Fresh Seasonal Vegetables

Antipasto Display

Prosciutto, Capocollo, Fresh Mozzarella, Aged Provolone, Marinated Olives and Crisp Garden Vegetables with Assorted Dips, Extra Virgin Olive Oil and Aged Balsamic Vinegar

Chicken Breast with Apples, Toasted Almonds, Dried Cranberries and Apple Calvados

Roasted Salmon with Candied Garlic Butter, Crispy Capers and Chives

Penne Pasta Tossed with Tomatoes, Asparagus Tips, Wood Roasted Mushrooms, Basil, Garlic and Olive Oil

Chef's Choice of Assorted Cheesecakes

**\$48.00/Person**



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## Hors D'oeuvres

Minimum Order of Two Dozen Per Selection  
Priced Per Dozen

### Cold Hors d'oeuvres

<b>Jumbo Gulf Shrimp</b> with Cocktail Sauce	\$48.00
<b>Tuna Tataki</b> with Cucumber and Red Curry Aioli	\$47.00
<b>Tandoori Beef Carpaccio</b> with Cucumber and Minted Crème Fraîche	\$46.00
<b>Spicy Tuna Sushi Rolls</b> with Soy and Ginger	\$46.00
<b>Dungeness Crab Salad</b> with Black Truffle Avocado Mousse	\$56.00
<b>Pesto Crostini</b> with Tomato and Mozzarella	\$39.00
<b>Smoked Salmon Crostini</b> with Baby Frisee & Dill Crème Fraiche	\$39.00
<b>Ahi Tuna Tartar</b> on a Crisp Wonton	\$46.00
<b>Freshly Shucked Oysters</b> with Spicy Cocktail and Horseradish Mignonette	\$52.00
<b>Asian Vegetable Sushi Rolls</b> with Soy and Ginger	\$40.00



### Hot Hors d'oeuvres

<b>Herb Baby Lamb Chops</b> with Mint Chimichurri	\$75.00
<b>Fried Coconut Shrimp</b> with Mango Chutney	\$48.00
<b>Shrimp Indienne Star</b> with Curry Rice	\$48.00
<b>Moroccan Chicken Lollipop</b> with Fig and Olive	\$48.00
<b>Mushroom Profiterole</b> with a Madeira Sauce	\$48.00
<b>Miniature Crab Cakes</b>	\$48.00
<b>Shrimp and Papaya Swizzle</b> , Coconut Ginger Curry	\$55.00
<b>Spanakopita</b> with Garlic Oregano Cream	\$39.00
<b>Vegetable Spring Rolls</b> with Chili Dipping Sauce	\$39.00
<b>Chicken Tandoori Sate</b> with Cooling Cucumber Yogurt	\$48.00
<b>Mushroom Thai Spring Stick</b>	\$48.00
<b>Mini Italian Calzone</b>	\$46.00
<b>Asian Shrimp Wonton Cozy</b>	\$46.00
<b>Eggplant Tomato Crisp</b>	\$42.00
<b>Assorted Mini Vegetarian Quiche</b>	\$47.00
<b>Fig and Goat Cheese Flat Bread</b>	\$44.00
<b>Miniature Beef Wellington</b> with Shiitake Mushrooms and Madeira Sauce	\$52.00

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## Reception Displays

### Sliced Fruit Display

Serves Approximately 25 Guests

Sliced Tropical Fruit, Citrus, Grapes, Melon and Seasonal Berries

**\$250.00/Each**

### Imported and Domestic Cheese Display

Serves Approximately 25 Guests

Garnished with Fruit, Homemade Breads, Lavosh and Water Crackers

**\$265.00/Each**

### Mediterranean Display

Serves Approximately 25 Guests

Chicken Souvlaki and Lemon Orzo, Spanakopita, Grape Leaves, Pita Bread with Hummus, Babba Ghanoush, Tabbouleh, Feta Cheese and Marinated Olives

**\$250.00/Each**



### Fresh Vegetable Crudités

Serves Approximately 25 Guests

Selection of Crisp Seasonal Vegetables, Gorgonzola-Caramelized Red Onion Dip, Red Pepper Hummus and Poblano-Herb Dipping Sauces

**\$195.00/Each**

### Antipasto Display

Serves Approximately 25 Guests

Assortment of Grilled and Roasted Vegetables, Prosciutto, Capicola, Gorgonzola, Salami, Mortadella, Fontina, Basil Plum Tomatoes, Fresh Mozzarella, Aged Provolone, Marinated Olives, Artichokes, Extra Virgin Olive Oil, Aged Balsamic Vinegar, Flat Bread Crackers and Focaccia

**\$255.00/Each**

### Trio of Smoked Salmon Display

Serves Approximately 25 Guests

Tequila Cilantro, Ancho Chili's and Pastrami-style Smoked Salmon, Roasted Tomatoes, Corn Relish, Bermuda Onions, Chopped Eggs, Herbed Cream Cheese, Lavosh, Bagels and Baguettes

**\$295.00/Each**

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## Reception Displays

### Sushi & Sashimi Display

For 15 Guests or More

Assorted Sushi and Sashimi to Include: California Rolls, Vegetable Rolls, Spicy Tuna, Nigiri Sushi and Sashimi, Soy Sauce, Wasabi and Pickled Ginger

**\$30.00/Person**

### Caviar Station

Serves Approximately 25 Guests

Beluga, Ossetra and Sevruga, Red Onion, Chopped Eggs, Crème Fraîche and Freshly Made Blinis

**Market Price**



### Chilled Seafood Station

Served with Freshly Grated Horseradish Tomato Sauce, Shallot Vinaigrette and Dijon-Lime Sauce

Create Your Own Seafood Display From The Following Selections:

Jumbo Gulf Shrimp	\$450.00/100 Pieces
Penn Cove Oysters	\$450.00/100 Pieces
Middleneck Clams	\$350.00/100 Pieces
Dungeness Crab Legs (previously frozen)	\$425.00/100 Pieces
New Zealand Green Lip Mussels	\$350.00/100 Pieces
Fresh King Crab Legs	\$1,000.00/100 Pieces

### Viennese Pastry Table

Available for 50 guests or more

A Selection of Cakes, Tortes, Caramel Flan, Mini Pastries, Fresh Fruit, Assorted Truffles, and Seasonal Fruit with Chocolate Fondue

**\$19.00/Person**

### Petite Selection of Chef's Assorted Desserts

Available for 50 guests or less

**\$10.00/Person**

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## Reception Starters

Optional Attendant Fee of \$100.00 Per Station

### Spanish Paella Station

Saffron Rice, Chicken, Clams, Mussels,  
Chorizo and Shrimp  
Parmesan Garlic Bread  
**\$26.00/Person**

### Pan Asian Dim Sum Station

Steamed and Pan Fried Pork, Chicken and  
Vegetable Dumplings  
Chinese Soy Sauce and Chili Oil  
**\$19.00/Person**

### Pasta Station

\$100 Attendant Fee Required

The Following Pastas Made with Fresh Basil  
and Extra Virgin Olive Oil:  
Orecchiette, Potato Gnocchi and Penne  
Pesto Cream Sauce  
Freshly Grated Asiago Cheese  
Garlic Bread  
**\$19.00/Person**

### Risotto Station

\$100 Attendant Fee Required

Made to Order:  
Dungeness Crab with Tomato,  
Leeks and Saffron  
Roast Chicken with Garlic, Peppers  
and Parmesan Cheese  
Spinach, Crimini Mushrooms and  
Herb Vegetables  
**\$21.00/Person**



### Northwest Ceviche Station

Crab, Salmon, Halibut and Scallops  
in Marinades of Traditional Citrus Fire  
Pepper, Carrot, Thai Chile Lime,  
Washington Apple and Lemon  
Flat Bread, Tortilla Chips  
**\$22.00/Person**

### Salumi Sandwich Board

Traditional Italian Salamis, Artisan Cheese,  
Grilled Baguette & Focaccia,  
Mustard, Aioli and Dried Fruit Paste  
**\$17.00/Person**

THE EDGEWATER

Prices are subject to a service charge of 19% and applicable state sales tax

## Carving Stations

\$100.00 Attendant Fee Per Station Not included in Price

### Alaskan Salmon en Croûte

Serves 20 Guests

Lemon Herb Beurre Blanc with Crispy Capers

**\$275.00/Each**

### Jamaican Jerk Spiced Pork Loin

Serves 20 Guests

Tropical Chutney and Tostones

**\$250.00/Each**

### Herb Crusted Leg of Lamb

Serves 20 Guests

Marinated with Maple Syrup, Thyme &  
Mustard

with Ginger Mint Chimichurri

**\$250.00/Each**

### Peppercorn Crusted Tenderloin of Beef

Serves 20 Guests

Pinot Truffle Sauce, Gorgonzola Sauce

Assorted Rolls

**\$475.00/Each**



### Brown Sugar Glazed Country Ham

Serves 20 Guests

Jack Daniels Apple Sauce

Country Biscuits

**\$300.00/Each**

### Whole Prime Rib of Beef

Serves 25 Guests

Green Peppercorn Horseradish Crema,

Roasted Garlic Jus and Assorted Rolls

**\$425.00/Each**

### Steamship of Beef

Serves 100 Guests

Roasted Russian Banana Potatoes

Rosemary Jus

**\$785.00/Each**

### Butter Roasted Turkey Breast

Serves 25 Guests

Apple Mostarda

Sage Brown Butter Spoon Bread

**\$250.00/Each**

### Carved Tataki Tuna Loin

Serves 20 Guests

Sesame Seed Five Spiced Tuna Loin

with Ponzu Ginger Drizzle

Pickled Ginger and Wakame Seaweed Salad

**\$375.00/Each**

THE EDGEWATER

Prices are subject to a service charge of 19% and applicable state sales tax

## Dinner Soup Selections

Choice of one soup

**Golden Tomato Gazpacho**  
with Toasted Garlic and Lemon  
(May thru September)

**Grilled Corn Chowder**  
with Lemon, Basil and Dungeness Crab

**Creamy Roasted Tomato Soup**  
with Basil Puree

**67 Signature Clam Chowder**

**Tuscan Lentil Stew**  
with Crispy Sourdough and Extra Virgin Olive Oil

**Spicy Black Bean**  
with Lime Crème Fraîche and Crispy Tortillas

**\$8.00/Person**



## Plated Dinners

**Minimum of Fifteen Guests Per Entrée, Maximum of Two Entrées Selections**  
Salad, Entrée, Fresh Rolls, Starbucks House Blend Coffee, Decaffeinated Coffee,  
Assorted Tazo Teas and Dessert

## Salads

**Caprese Salad** (May thru September)  
Vine Ripened Tomato, Fresh Mozzarella, Basil Oil and Aged Balsamic Vinegar

**Mixed Field Greens**  
Toasted Almonds, Goat Cheese and Tangerine-Honey Dressing

**Caesar Salad**  
Romaine Leaves, Shaved Reggiano Cheese, Focaccia Croutons, Eggless Caesar Vinaigrette

**Apples and Watercress**  
Double Cream Brie, Granny Smith and Red Delicious Apples, Shaved Red Radishes,  
Apple Ale Vinaigrette

THE EDgewater

Prices are subject to a service charge of 19% and applicable state sales tax

## Plated Dinner Entrées

### Pepper Crusted Filet of Beef

Cheddar Gratin, Madeira Sauce and Chef's Seasonal Select Vegetables

\$75.00/Person

### 14 oz. Pork Rib Chop

Shiitake Bread Pudding, Carmel Granny Smith Apple, Calvados Sauce

\$68.00/Person

### Garlic Brushed Sirloin Steak

Soft Goat Cheese Polenta, Pancetta, Mushroom Ragout  
Chef's Seasonal Select Vegetables

\$70.00/Person

### Crispy Breast of Chicken

Goat Cheese Dumplings, Four Mushroom Ragout, Roasted Asparagus

\$62.00/Person



### Pan Seared Alaskan Salmon

Wild-style Barley Risotto, Asparagus Spears, Melted Leeks, Cream Sherry Crab Fondue

\$70.00/Person

### Miso Seared Halibut

Ginger Miso Sauce, Coconut Rice and Asian Cabbage

\$72.00/Person

### Vegetarian Options:

#### Truffle Risotto and Ricotta Cake

Smoked Tomato Ratatouille and Balsamic Syrup

#### Truffled Beggars Purses

Herbed 5 Cheese Fondue

THE EDGEWATER

Prices are subject to a service charge of 19% and applicable state sales tax



## Duel-Plated Entrées

### Alaskan Salmon and Filet of Beef Tenderloin

Soft Goat Cheese Polenta, Garden Vegetable Ratatouille, Cabernet Reduction

\$85.00/Person

### Sesame Crusted Halibut and Petite Filet of Beef

Ginger Miso Sauce, Coconut Rice, Caramelized Onions and Long Beans

\$90.00/Person

### Petite Filet of Beef and Almond Crusted Mountain Trout

Roasted Fingerling Potatoes and Leek Tomato Compote

\$90.00/Person

### Filet of Beef Tenderloin and Gulf Shrimp

Whipped Potatoes with Roasted Garlic, Peppercorn Sauce and Tomato Jam

Chef's Selection of Vegetable

\$90.00/Person



### Filet of Beef with Roasted Maine Lobster Tail

Boursin Swirl, Madeira Glace and Beurre Monte

\$115.00/Person

THE EDGEWATER

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## Desserts

**Nellie & Joes Key Lime Pie**  
with Tropical Fruit Sauces

**Chocolate Raspberry Cheesecake**  
with Valrhona Sauce

**Tiramisu**  
with Espresso Anglaise

**Apple Galette**  
with Cinnamon Chantilly

**Banana Chocolate Torte**  
with Bourbon Anglaise



**Jamaican Rum Carrot Cake**  
with Special Cream Cheese Icing

**Almond Moscato Panna Cotta**  
with Candied Orange and Crisp Tuile

**Fresh Fruit Tarlet**  
with Berry Coulis

**Hazelnut Chocolate Decadence**

THE EDgewater

Prices are subject to a service charge of 19% and applicable state sales tax

## Dinner Buffets

Available for Groups of Twenty-Five or More

Includes Fresh Rolls, Starbucks House Blend Coffee, Decaffeinated Coffee and Tazo Teas

### Seattle Edgewater Buffet

Young Mixed Greens with English Cucumbers, Tomato, Red Onions, Croutons, Feta Cheese, Creamy Herb Dressing and Citrus Vinaigrette

Crisp Romaine Leaves with Shaved Reggiano Cheese, Caesar Dressing and Focaccia Croutons

#### ANTIPASTO DISPLAY

Prosciutto, Capocollo, Fresh Mozzarella, Aged Provolone, Marinated Olives and Crisp Garden Vegetables with Assorted Dips, Extra Virgin Olive Oil and Aged Balsamic Vinegar

Selection of Imported and Domestic Cheeses  
Sliced Baguettes, Grisini and Assorted Breads



#### SIGNATURE CARVING STATION

Roasted Prime Rib of Beef Carving Station  
(Attendant Required)

Green Peppercorn Horseradish Crema, Natural Juices and Crispy Rolls

#### ENTREES

Chicken Breast with Apples, Toasted Almonds, Dried Cranberries and Apple Calvados  
Roasted Salmon with Candied Garlic Butter, Crispy Capers and Chives  
Penne Pasta Tossed with Tomatoes, Asparagus Tips, Wood Roasted Mushrooms, Basil, Garlic and Olive Oil

Whipped Yukon Gold Potatoes and Assortment of Toppings:  
Vermont Butter, Scallions, Oregon Cheddar Cheese, Goat Cheese and Crisp Pancetta

Chef's Selection of Fresh Seasonal Vegetables

Viennese Display

A Selection of Cakes, Tortes, Caramel Flan, Mini Pastries, Fresh Fruit, Assorted Truffles

**\$105.00/Person**

THE EDGewater

Prices are subject to a service charge of 19% and applicable state sales tax

## Dinner Buffets

Available for Groups of Twenty-Five or More  
Fresh Rolls, Starbucks House Blend Coffee, Decaffeinated Coffee and Tazo Teas

### Sicilian Dinner Buffet

Vine-Ripened Tomatoes, Fresh Mozzarella, Basil,  
Balsamic Vinegar and Extra Virgin Olive Oil

Caesar Salad with Focaccia Croutons and Shaved Reggiano Cheese

Tossed Seasonal Greens, Garbanzo Beans, Tomato, Cucumber and a Selection of Dressings

#### ANTIPASTO DISPLAY

Prosciutto, Capicola, Fresh Mozzarella, Aged Provolone, Marinated Olives and Crisp Garden Vegetables with Assorted Dips, Extra Virgin Olive Oil and Aged Balsamic Vinegar

Selection of Imported and Domestic Cheese Display  
Sliced Baguettes, Grisini and Assorted Breads



#### PASTA STATION

(Attendant Required)

Orecchiette, Potato Gnocchi, Penne, Pesto Cream Sauce, Plum Tomato Basil,  
Fresh Herbs and Olive Oil  
Includes Freshly Grated Asiago Cheese and Garlic Bread

#### SIGNATURE CARVING STATION

Sliced Tenderloin of Beef

(Attendant Required)

Marsala and Mushroom Ragout

#### ENTRÉES

Chicken Saltimbocca with Lemon, Capers and White Wine  
Baked Meat Lasagna with Mozzarella and Basil Tomato Sauce  
Risotto Fruti Di Mare

Chef's Selection of Fresh Seasonal Vegetables

Tiramisu, Cannoli and Cappuccino Crème Brûlée

**\$92.00/Person**

THE EDgewater

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## Dinner Buffets

Available for Groups of Twenty-Five or More  
Fresh Rolls, Starbucks House Blend Coffee, Decaffeinated Coffee and Tazo Teas

### Rancho Del Mar Buffet

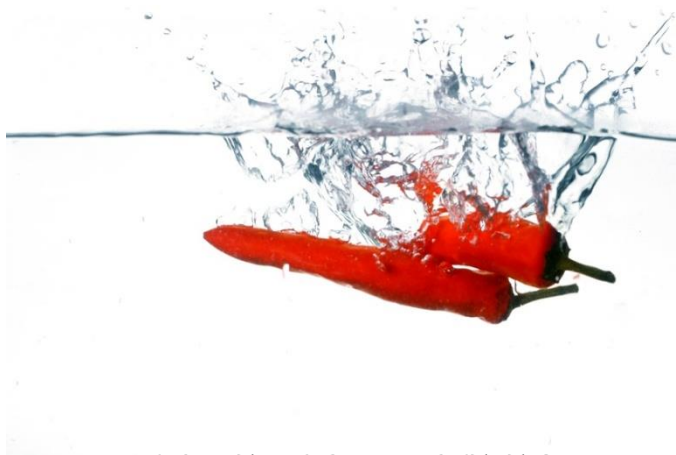
Chicken Tortilla Soup

Mixed Greens, Hearts of Palm, Dried Cranberry, Plantain Chips and Spicy Mango Salsa  
Latin Caprese Salad, Queso Fresco, Avocado, Red Onions,

Vine Ripened Tomato and Sweet Cilantro Dressing

Spiced Jicama Salad

Tropical Fruit Salad with Sangria Wine Dressing



### SIGNATURE CARVING STATION

(Attendant Required)

Roast Cuban Style Pig with Petite Rolls and Butter

### ENTRÉES

Grilled Beef Churrasco with Chimichurri Sauce

Blackened Mahi Mahi with Papaya Salsa

Grilled Chicken Breast Marinated with Garlic and Lime

Yuca Con Mojo,

Fried Maduros

“Congri” (Black Beans and Rice)

Tres Leches, Flan and Assorted Pastries

**\$82.00/Person**

THE EDGEWATER

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## DINNER BUFFETS

Available for Groups of Twenty-Five or More  
Fresh Rolls, Starbucks House Blend Coffee, Decaffeinated Coffee and Tazo Teas

### Szechwan Dinner Buffet

Egg Drop Soup

Udon Noodle Salad with Cashews, Scallions, Chicken and Mandarin Oranges  
Seasonal Greens with Vegetables, Fried Wontons and Sesame Vinaigrette

### SUSHI ROLL DISPLAY

California Rolls, Vegetable Rolls and Spicy Tuna  
with Soy Sauce, Wasabi and Pickled Ginger

Fresh Vegetable Crudités with Ginger Peanut Dipping Sauce



### ENTRÉES

Panang Curry Chicken and Jasmine Rice  
Spicy Ginger Beef with Asian Vegetables  
Sizzling Black Cod Filets with Seaweed Salad and Scallion Ponzu Sauce  
Sweet and Sour Shrimp and Chicken with Vegetables  
Mushroom Yakisoba

Mango Cheesecake, Coconut Flan and Ginger Apple Galette  
Seasonal Fruit with Honey Poppy Seed Dressing

**\$83.00/Person**

THE EDgewater

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## Dinner Buffets

Available for Groups of Twenty-Five or More  
Fresh Rolls, Starbucks House Blend Coffee, Decaffeinated Coffee and Tazo Teas

### Southern Comfort Buffet

BBQ "Peel and Eat" Gulf Shrimp

Southern Style Macaroni Salad  
New Potato Salad

Cucumber and Tomato Salad with Mustard Dressing  
Tossed Garden Salad with Sliced Cucumbers, Tomato, Red Onions, Garlic Croutons,  
Grated Cheddar, Parmesan and an Assortment of Dressings

Sliced Watermelon



### ENTREES

Roasted BBQ Chicken  
St. Louis Pork Ribs with Sweet Potato Fries  
Crispy Catfish with Southern Style Tarter Sauce  
Slow Braised Brisket of Beef with Soft Buns  
Beer Boiled Bratwurst with Sauerkraut

Seasonal Vegetables with Oven Roasted Corn On The Cob

### BAKED POTATO BAR

Chopped Bacon, Sour Cream, Grated Cheddar Cheese, Scallions and Whipped Butter

Jalapeño Corn Muffins

Key Lime Pie, Coconut Cream Pie and Mango Cheesecake

**\$79.00/Person**

THE EDgewater

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## Edgewater Wine List

### White Wines

Ken Wright 'Celilio' Chardonnay, Washington  
Touches of lemon zest and hints of pineapple,  
this perfectly balanced wine delivers a clean and crisp finish.

**\$79.00**

Château Ste. Michelle 'Indian Wells' Chardonnay, Columbia Valley  
Pineapple and mango aromas with hints of vanilla, caramel and brown sugar spice.  
This is a luscious Chardonnay with a soft, subtle finish.

**\$53.00**

Hogue Chardonnay, Columbia Valley  
Soft herb, pear and big green apple blended together to create a very light finish.

**\$42.00**



### A to Z Pinot Gris, Oregon

Citrus aromas with lime blossoms, lychee, honeysuckle and white peaches  
creates a clean, crisp Pinot Gris. This is an inviting wine with a long lasting finish.

**\$47.00**

### Matua Sauvignon Blanc, New Zealand

Distinctive and vibrant aromas of gooseberry, passion fruit and floral citrus  
dominate the nose. Concentrated ripe, tropical aromas flow into the palate  
and linger on the lively finish.

**\$44.00**

### Sokol Blosser, Evolution, Willamette Valley

Riesling based wine blended together with 8 other grape varietals tie together perfectly,  
creating a smooth, layered white wine. Fresh and floral with hints of honey suckle.

**\$56.00**

Vintages Subject To Availability

THE EDgewater

Prices are subject to a service charge of 19% and applicable state sales tax



## Edgewater Wine List

### Champagne & Sparkling Wines

Gloria Ferrera, New Zealand

Dry with attractive fresh fruit flavors and yeast characters and aromas.

**\$45.00**

Shramsberg Mirabelle, California

Elegant, toasty aroma with crisp, complex flavors of green apple and tropical fruit.

**\$56.00**



Iron Horse Wedding Cuvée, Napa Valley

Light citrus and pear, with a touch of yeast creates very smooth and delicate crispness on the pallet.

**\$93.00**

Tattinger, France

Elegant, firm structure with a velvety texture and a crisp, dry finish.

**\$145.00**

Vintages Subject To Availability

THE EDGEWATER

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## Edgewater Wine List

### Red Wines

Château Ste. Michelle 'Indian Wells' Merlot, Columbia Valley  
Classic flavors of rich, velvety raspberry, bittersweet chocolate,  
with a hint of pepper and cinnamon. This is a flavorful yet elegant Merlot.

**\$53.00**

Irony Pinot Noir, Russian River

A light, breezy, elegant Pinot Noir with hints of cardamom and white pepper on the nose  
and a lingering finish of subtle Rainier cherry.

**\$81.00**



Argyle Willamette Valley Pinot Noir, Oregon

Vibrant aromas, ripe Santa Rosa plum and cassis preserves. A flavorful blend of  
black cherry and cheddar, create a silky finish.

**\$78.00**

Château Ste. Michelle 'Indian Wells' Cabernet Sauvignon, Columbia Valley

A flashy, luscious and decadent wine with concentrated, jammy fruit flavors.  
Black cherry, blueberry and a dark chocolate note finishes with moderate tannins and  
layers of berries, cloves and vanilla.

**\$54.00**

Vintages Subject To Availability

THE EDGEWATER

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## Edgewater Wine List

### Red Wines

Kiona Cabernet-Sauvignon, Columbia Valley  
Aged in American and French oak. Deeply colored and contains moderate to high fine grained, well integrated tannins. Notes of black cherry carry through the finish of this fantastic Washington wine.  
**\$68.00**

Hogue Cabernet-Merlot, Columbia Valley  
Subtle, soft, rich berries with a hint of tobacco and a balanced structure. Flavors are of berry and spice, Complemented by a medium-rich mouth feel and a tasty vanilla finish.  
**\$43.00**



Isenhower, Red Paintbrush, Walla Walla  
Exotic yet familiar aromas of sweet red currants, plum, vanilla and brown sugar  
**\$82.00**

Kentwood 'Reserve' Zinfandel, Sonoma  
Full bodied with tar and blackberry aromas. A medium yet bold juicy wine with a long finish  
**\$48.00**

Vintages Subject To Availability

THE EDGEWATER

Prices are subject to a service charge of 19% and applicable state sales tax

## Beverage Selections

Bartender Fees are \$30 per hour for Hosted bars or \$75 per hour for No-Host bars  
There is a 2 hour minimum charge for all bars.

### Cocktails

#### Call Bar

Absolute Vodka  
Tanqueray Gin  
Bacardi Rum  
Jack Daniels  
Dewars Scotch  
Sauza Gold Tequila  
Seagram's V.O. Whiskey  
Christian Brothers Brandy  
Hiram Walkers Triple Sec  
Sweet Vermouth  
Dry Vermouth  
Crown Royal

Host Bar \$8.25/Drink  
No Host Bar \$8.75/Drink

#### Premium Bar

Ketel One Vodka  
Bombay Sapphire Gin  
Maker's Mark Bourbon  
Sauza Hornitos Tequila  
Crown Royal Whiskey  
Mount Gay Rum  
Chivas Scotch  
Courvoisier VS Brandy  
Hiram Walker Triple Sec  
Sweet Vermouth  
Dry Vermouth

Host Bar \$9.25/Drink  
No Host Bar \$9.75/Drink

#### Ultra Premium

Grey Goose Vodka  
Plymouth Gin  
Appletons Special Rum  
Buliet Bourbon  
Macallan 12 Year Scotch  
Patron Silver Tequila  
Hennesey VSOP Cognac  
Jameson 12 Year Irish  
Whiskey  
Cointreau  
Sweet Vermouth  
Dry Vermouth

Host Bar \$12.25/Drink  
No Host Bar \$13.25/Drink



### Cordial

Bailey's Irish Cream  
Grand Marnier  
Kahlua  
Frangelico  
Di Saronno Amaretto

Cordials \$12.00/Drink

*All Bars include liqueurs and cordials. Please add \$3.00 for drinks featuring liqueurs or cordials*

THE EDGEWATER

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## Beer

### Domestic

Budweiser  
Bud Light

Host Bar \$6.25/Bottle  
No Host Bar \$6.75/Bottle

### Imported

Heineken  
Corona

Host Bar \$6.75/Bottle  
No Host Bar \$7.25/Bottle

### Micro-Brews

Red Hook  
Pyramid Hefeweizen

Host Bar \$6.75/Drink  
No Host Bar \$7.25/Drink



## Wine

Please see our wine list to select your wines for all Hosted events.  
No Host bars feature Hogue Chardonnay and Hogue Cabernet/Merlot at \$8.00 per glass

### Non-Alcoholic Beverages

Martinelli's Sparkling Cider	\$20.00/Bottle
Non-Alcoholic Fruit Punch (20 servings)	\$40.00/Gallon
Assorted Soft Drinks	\$4.50/Each
Mineral Waters	\$4.50/Each
Tazo Bottled Iced Teas	\$4.50/Each
Tazo Teas	\$75.00/Gallon or \$5.00/Person
Lemonade	\$20.00/Pitcher
Starbucks Coffee and Decaffeinated Coffee	\$75.00/Gallon or \$5.00 Person

All Hosted bar prices are subject to 19% service charge and applicable state sales tax  
All No Host bar prices include Washington State Sales Tax

THE EDGEWATER

Prices are subject to a service charge of 19% and applicable state sales tax

## 2010 Catering and Banquet Policies

### Food and Beverage Services

To ensure complete planning we will be asking for menu selections at least two weeks prior to your event.

All food and beverage must be purchased through the hotel.

Entrée selections on all plated banquet menus are limited to two choices. A minimum of 15 people per entrée is required. You will be required to inform your catering representative of the number of each entrée requested for your guests 3 business days (5 business days for groups over 50 people) prior to your function. To ensure your event will flow smoothly, the client agrees to provide color-coded place cards, which indicate each guest's selection. *Exceptions can be made for special religious or dietary restrictions, but need to be pre-ordered.* A bartender fee of \$30 per hour for hosted bars or \$75 per hour for no host bars will be charged. There is a 2-hour minimum charge for all bars. **All banquet prices are subject to a 19% service charge and applicable state sales tax.** (Washington State Law requires that the service charge be taxed.)

### Deposits & Payments

All groups are required to place a contracted deposit determined at the time of booking. Unless Direct Billing has been established, the remaining balance is due no later than two weeks prior to the start date of your event. Wedding receptions and some social events must make the final payment one month in advance. **If paying by cash or check and you do not have a credit card on file, please note that a mandatory 10% will be added to your estimated balance to cover unexpected charges.**

### Guarantees and Cancellations

A guarantee of attendance is required three (3) business days in advance for catered functions under 50. For groups 50 and over, a guarantee of attendance is required five (5) days in advance of your function. Your bill will reflect the guaranteed numbers of actual attendance ~ whichever is greater. The hotel will set up and prepare for 5% above your guaranteed number. If the hotel is advised that this definite booking cancelled, a cancellation fee will be charged. Our cancellation policies are stated in the catering contract.

### Parking

The Edgewater parking lot is Valet only and located in front of the hotel. Availability of parking at The Edgewater lot is based on a first come first serve basis and is not guaranteed. Parking prices at The Edgewater are \$5.00 per hour with a maximum day charge of \$30.00 a day. If you choose to host the parking for your guests, a discounted rate of \$20.00 per day is available. After 5:00 p.m. the evening rate is \$16.00 per car. Twenty-four hour parking for overnight hotel guests, with in and out privileges, is \$30.00 plus applicable state sales tax per day. Parking rates do not include gratuity.

## 2010 Catering and Banquet Policies (continued)

### Decorations, Music and Entertainment

Our Catering Staff will be happy to assist with arrangements for your music and entertainment requirements, as well as advise on appropriate floral and theme decorations. No Glitter or Confetti is permitted.

For the comfort of all our hotel guests, music must end no later midnight. All decorative items must be removed from the banquet space at the end of the event. The Edgewater is not responsible for items that have been left behind in the banquet space. Items will be disposed of by the hotel after 24 hours of the event if left behind.

### Internet Access

We offer wireless internet at a T-1 speed in all of our meeting rooms. We provide individual connections at a price of \$9.95 per connection, per day. Each connection will also be charged applicable state sales tax. Your laptop must be equipped with an Ethernet or Wireless Card. Please call the catering and sales department with any questions.



THE EDGEWATER

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