



CHOICE BREAKFASTS

All Breakfast Entrées Include Fresh, Chilled Juice, Hilton Bakery Basket Assortment, Starbucks® Regular and Decaffeinated Coffee, plus Tazo® Tea Assortment.

Farm Fresh Scrambled Eggs

Fresh Eggs Scrambled with Oven Roasted Breakfast Potatoes,
Your Choice of Hormel® Ham, Bacon or Sausage Links and a Glazed Peach with brown sugar
\$20.50

Apple Crepes

Crepes with an Apple Filling Topped with Vanilla Sauce and
Your Choice of Hormel® Ham, Bacon or Sausage Links plus a baked Roma Tomato
\$20.00

Cajun Shrimp Omelet

Cajun Bay Shrimp, Bell Peppers, Onions and Gruyere Cheese with Oven Roasted Breakfast Potatoes and
Your Choice of Hormel® Ham, Bacon or Sausage Links
\$23.00

Grand Marnier French Toast

Grand Marnier–Marinated Strawberries over our signature French Toast with a Mango Coulis
and Your Choice of Hormel® Ham, Bacon or Sausage Links
\$20.50

Individual Breakfast Quiches

Choice of Quiche Lorraine with Bacon,
Onion and Gruyere Cheese;
Smoked Salmon Quiche with Asparagus,
Dill and Gruyere; or
Broccoli-and-Cheddar Quiche
All with Grilled Asparagus and Fresh Fruit Garnish
\$22.00

Hilton Athletic Benedict

Egg Beaters® on a Whole-Wheat English Muffin with Spinach, Roasted Portabella Mushrooms topped with
a Pesto Cream Sauce and a Broiled Tomato Florentine
\$22.00

Chef's Signature Scramble

Ground Hormel® Sausage, Mushrooms, Spinach, Tomatoes and Parmesan Cheese
with Oven Roasted Breakfast Potatoes and a Fresh Fruit Garnish
\$20.50

Breakfast Trifle

Alternating Layers of Yoplait® Vanilla Yogurt, Fresh Seasonal Fruit and Granola
served in a Giant Martini Glass
\$20.00

Prices do not include Washington state sales tax and 22% gratuity (of which 63.7% is given to the service team)
Bellevue Hilton Catering | 300 112th Ave SE | Bellevue, WA 98004 | 425-450-4102 | Catering@bellevuehilton.com



HILTON BELLEVUE CONTINENTALS

Bellevue Continental

Fresh Seasonal Fruit Display
Odwalla® Juice Assortment
Chef's Selected Fruit Strudel
Assorted Breakfast Pastries
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, plus Tazo® Tea Assortment
Deluxe Coffee Condiments include Whipped Cream, Organic Brown Sugar,
Chocolate Straws and Cinnamon Sticks
\$22.00 per person

Continental Breakfast

Fresh Seasonal Fruit Display
Chilled Assorted Fruit Juices
Assorted Breakfast Pastries and Bagels with
Flavored Cream Cheese, Butter and Assorted Jams
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, plus Tazo® Tea Assortment
\$20.50 per person

Enhancements Added with Purchase of Continental Breakfast or Buffet Breakfast add the Following at the Indicated Charge Per Person

Individual Yoplait Yogurt \$2.40
Granola and Assorted Cold Cereals with Skim Milk or 2% Milk \$5.75
Old Fashion Oatmeal with Brown Sugar and Skim Milk or 2 % Milk \$5.75
French Toast with Grand Marnier–Marinated Strawberries and Pure Maple Syrup \$6.80
Cheese Blintzes with Sour Cream and Fruit Compote \$6.80
Individual Slice Vegetarian Quiche \$6.80
Southwest Breakfast Wraps \$6.80
Oven Roasted Breakfast Potatoes \$3.65
Scrambled Eggs with Chives \$3.65
Choice of Hormel® Sausage Links, Bacon or Grilled Ham \$4.75
Individual Odwalla® Juice Assortment \$6.75
Scrambled Eggs and Your Choice of Hormel® Ham, Bacon or Sausage Links \$6.75



BELLEVUE BREAKFAST BUFFET

Based on a 25-Person Minimum

All Breakfast Buffet Include the Following:

*Assorted Breakfast Pastries with Butter and Fruit Preserves, Freshly Brewed Starbucks®
Regular and Decaffeinated Coffee plus a Tazo® Tea Assortment*

Please Add \$10.00 More Per Person for Groups Under 25

Freshly Squeezed Orange Juice and Assorted Chilled Juices

Fresh Sliced Seasonal Fruit Display

Assorted Breakfast Pastries

Scrambled Eggs with Chives

Hormel® Bacon Strips and Link Sausage

Oven Roasted Breakfast Potatoes

\$26.75 per person

NORTHWEST BREAKFAST BUFFET

Freshly Squeezed Orange Juice and Assorted Chilled Juices

Bagels with Lox, Capers and Whipped Cream Cheese

Fresh Sliced Seasonal Fruit Display

Assorted Yoplait Yogurts, Honey Baked Granola, Sliced Strawberries, Whole Bananas

Assorted Cold Cereals, Old Fashioned Oatmeal,

French Toast with Warm Maple Syrup

Freshly Scrambled Eggs with Chives

Bacon and Chicken Sausage

Oven Roasted Breakfast Potatoes

\$31.00 per person



COFFEE BREAK

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee plus Tazo® Tea Assortment
\$66.00 per Gallon

*Chilled Freshly Squeezed Orange Juice, Grapefruit, Cranberry or Apple Juice
\$22.50 per Pitcher

Freshly Brewed Iced Tea
\$49.50 per Gallon

Fresh Lemonade
\$49.50 per Gallon

Assorted Coca-Cola Soft Drinks and Bottled Water
\$4.50 each

CASUAL FOODS

Tim's® Cascade Potato Chips
with Onion Dip
\$4.75 per person

Assorted Tortilla Chips
with Salsa and Guacamole
\$6.00 per person

Fresh Fruit & Cheese Display
\$9.00 per person

Yogurt Parfaits
\$6.00 per person

Warmed Jumbo Pretzels with Cheese Sauce
\$6.00 per person

Chocolate Covered Strawberries
\$46.00 per dozen

Assortment of Rolled Wraps
Minimum Two Dozen of Each

Turkey with Cranberry Cream Cheese
\$2.75 each

Smoked Salmon with Dill
\$3.75 each

Roast Beef and Dijon
\$3.25 each

Roasted Vegetables
\$2.75 each

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FROM THE BAKERY

All Items are Proudly Prepared by Alki Bakery and are Priced Per Dozen Unless Otherwise Specified

Assorted Breakfast Pastries
\$38.00 per dozen

Fresh Baked Croissants and Petite Scones with a Variety of Fruit Preserves and Butter
\$39.00 per dozen

Fresh-Baked Scones with a Choice of Apricot White Chocolate, Blueberry, Lemon Currant, Peach and Passion Fruit
\$39.00 per dozen

Fresh-Baked Petite Cinnamon Rolls or Sticky Buns
\$36.00 per dozen

Choice of Breakfast Breads:

Apple Cinnamon, Banana Walnut*, Blueberry Vanilla, Cranberry Walnut*, Lemon Poppyseed, or Triple Chocolate
\$36.00 per dozen

* Indicates the Presence of Nuts

Fresh Bagels with Flavored Cream Cheese, A Variety of Fruit Preserves and butter
\$39.00 per dozen

Assorted Freshly Baked Cookies
\$39.00 per dozen

Assorted Caramel Apple, Raspberry Tango, Lemonberry Jazz or Pecan Chocolate Chunk Brownies
\$40.00 per dozen

Petite French Pastry Assortment
\$39.00 per dozen

Chocolate-Dipped and Plain Biscotti
\$34.00 per dozen



TIME FOR A BREAK!

*The following breaks are presented for one and a half hours.
Choose any two accompaniments to complete your choice of break packages.*

ACCOMPANIMENTS

Chocolate Malt Balls
Festival Trail Mix

Milky Way Chocolate Cluster
Asian Trail Mix

Yogurt Covered Pretzels
Dried Fruit Assortment

Specialty Bakery Break

Bottled Water, Fruit and Cheese Display, Brownies, Lemon Bars, Peanut-Butter Bars, Macaroons,
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, plus Tazo® Tea Assortment
\$14.00 per person

S'mores Amour!

Everyone's favorite fun dessert break served with pitchers of icy cold milk and your choice for \$7.95 per person

The Classic

Graham crackers, milk chocolate bar
and toasted marshmallows

Banana Split

Graham crackers spread with strawberry
jam, milk chocolate bar and
toasted marshmallows tucked inside an
entire banana

Black & White

One chocolate Graham cracker, one
honey graham, half white chocolate, half
milk chocolate and toasted chocolate-
vanilla swirl marshmallows

Choc-o-holic

Chocolate Graham crackers, dark
chocolate bar and toasted chocolate
marshmallows

The Elvis

Cinnamon Graham crackers spread with
peanut butter and toasted marshmallows
inside an entire banana

The Moon Pie

Chocolate-covered Graham crackers
with toasted marshmallows

Baklava

Cinnamon Graham crackers, toasted
marshmallows, drizzled with honey and
topped nuts

Turtle

Graham crackers spread with caramel
dip, milk chocolate bar, toasted
marshmallow and chopped pecans.



Hilton Health Break

Assorted Breakfast Pastries, Fresh Whole-Wheat Bagels, Crudites of Fresh Vegetables with Peanut Butter Dip, Assorted Whole Fresh Fruit, Individual Yoplait Yogurts, Oatmeal Raisin Cookies, Selection of Odwalla® Juices and Bottled Water
\$16.00 per person

Afternoon Recharge

Assorted Hilton Baked Cookies, Brownies and Cookie Bars, Assorted Soft Drinks and Bottled Water, Freshly Brewed Starbuck's® Regular and Decaffeinated Coffee, plus Tazo® Tea Assortment
\$15.00 per person

We Can Wrap 🎵

Assorted Pinwheel Wraps , Turkey with Cranberry Spread, Smoked Salmon with Dill Cream Cheese and Roasted Vegetable Wraps; Tim's Cascade Potato Chips, Assorted Cookie Bars, Assorted Soft Drinks and Bottled Water; Freshly Brewed Starbuck's® Regular and Decaffeinated Coffee, plus Tazo® Tea Assortment
\$18.00 per person

Everyone Screams for Ice Cream

Our Dreyers & Häagen-Dazs Umbrella Ice Cream cart features five different Individual ice creams for your enjoyment. In addition we include assorted Soft Drinks and Bottled Water; Freshly Brewed Starbuck's® Regular and Decaffeinated Coffee, plus Tazo® Tea Assortment
\$10.25 per person



LUNCHEON STARTERS

Please Select One of The Following to Accompany Your Entrée Selection.

Mixed Green Salad

Mixed Baby Greens with Sliced Cucumbers, Tomatoes and Italian Herb Dressing

Greek Salad

Kalamata Olives, Diced Red Onions, and Feta Cheese Crumbles on a bed of Crisp Romaine
Dressed with Lemon-Parsley Vinaigrette

House Market Salad

Fresh Wedge of Bibb Lettuce with Tomato, Cucumber, Carrots and Italian Herb Dressing

Seasonal Fresh Fruit

Fresh Fruit Cocktail Garnished with Mint in a Stemmed Dessert Glass

Soup du Jour

Made Fresh Daily

ADDITIONAL ENHANCEMENTS

The choices below may be substituted at the indicated charge.

Hilton Signature Chevrè Salad

Seasonal Baby Greens with an Almond-Crusted Montrachet Cheese Medallion and Plump Craisins®
with Hilton Citrus Vinaigrette
\$3.25

Caesar Salad

Crisp Hearts of Romaine Tossed with an Authentic Caesar Dressing
\$3.25
add Bay Shrimp for \$2.00

Caprese Salad

Roma Tomatoes and Fresh Mozzarella with Basil-Infused Olive Oil on Butter Lettuce
\$3.25

Northwest Hilton Salad

Seasonal Baby Greens with Roasted Washington Apples,
Oregon Bleu Cheese Crumbles and the Hilton House Cider Vinaigrette
\$4.25

Northwest Clam Chowder

Signature Hilton Recipe with all Northwest Ingredients
\$4.25

Hilton Seafood Chowder

Halibut, Clams & Salmon in a Creamy Broth
\$4.75

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HILTON CHOICE LUNCHESES

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You may make up to two selections for your event with the higher price prevailing.

SEAFOOD

Pesto Prawns Linguini

Linguini Tossed with Pesto Sauce, Tiger Prawns, Julienne of Zucchini, Roma tomatoes and Shiitake Mushrooms
\$35.50 per person

Broiled Salmon

Char-grilled Northwest Salmon with Your Choice of Spicy Red Pepper Cream, Citrus Avocado Salsa, Provencal, or Lemon Grass Beurre Blanc Sauce with Wild Rice Pilaf and Fresh Seasonal Vegetables
\$35.50 per person

Hazelnut Halibut

Hazelnut-encrusted Halibut Fillet with a Lemon-Verbena Sauce, Wild Rice Mix and Seasonal Vegetables
\$39.50 per person

Smoked Salmon Stuffed Ravioli

with a Light Lemon, Mascarpone Sauce
\$32.50 per person

BEEF

New York Steak *

Char-grilled USDA choice New York Steak on Garlic Toast Points with a Grilled Portabella Slice, Roasted Red Potatoes and Seasonal Vegetables
\$38.50 per person

London Broil*

Char-grilled, Thinly Sliced Tri-tip with a Mushroom Demi, Sweet-onion Garnish, Roasted Red Potatoes and Fresh Seasonal Vegetables
\$31.50 per person

Petite Filet of Beef*

USDA choice Filet Mignon with a Black Truffle Sauce, Yukon Gold Mashed Potatoes and Grilled Asparagus
\$44.00 per person

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HILTON CHOICE LUNCHESES (Continued)

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PORK

Roasted Pork Loin*

with a Green Peppercorn Sauce, Yukon Gold Garlic Mashed Potatoes and Fresh Seasonal Vegetables
\$32.50 per person

POULTRY

Grilled Marinated Breast of Chicken

Grilled Fresh Chicken Breast with Choice of Tropical Salsa, Champagne Cream, Wild Mushroom, Sun-Dried Tomato Pesto or Teriyaki Sauce, Yukon Gold Mashed Potatoes and Seasonal Vegetables
\$32.50 Per Person

Chicken Arugula

Herb-Roasted Chicken Supreme with an Arugula Cream Sauce,
Yukon Gold Mashed Potatoes and Seasonal Vegetables
\$32.50 per person

Fresh Stuffed Manicotti

Stuffed Breast of Chicken, Spinach and Ricotta Cheese, Tomato Coulis
Topped with a Light Lemon Mascarpone Sauce
\$34.00 per person

Lemon-pepper Chicken

Grilled with Fresh Herbs, Olive Oil, Garlic Linguine Pasta and Julienne Vegetables
\$32.00 per person

Roasted Turkey Breast

Marinated Turkey Breast with a Home Baked Cornbread Stuffing, Chipotle Mashed Potatoes,
Fresh Seasonal Vegetables and Cranberry Sauce.
\$30.50 per person

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HILTON CHOICE LUNCHESES (Continued)

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ENTRÉE SALADS

Sesame Salmon Salad

Glazed Salmon Fillet on a Bed of Fresh Mixed Greens and Crisp Asian-style Vegetables with a Sesame Vinaigrette Dressing
\$27.50 per person

Northwest Cobb Salad

Oregon Bay Shrimp, Grilled Chicken, Crisp Bacon, Avocado, Bleu Cheese with Diced Tomatoes and Black Olives and a Bleu Cheese Dressing
\$28.50 per person

Pacific Rim Chicken Salad

Seared Chicken Strips Tossed With Napa Cabbage, Bok Choy, Cilantro, Bean Sprouts, Asian Style Vegetables, Fried Wontons Soba Noodles with Ginger-Sesame Vinaigrette
\$27.50 per person

Grilled Chicken Caesar Salad

Grilled Chicken Breast Served on a Bed of Fresh Hearts of Romaine, Shaved Parmesan, Herb Croutons and Caesar Dressing Served on the Side
\$27.50 per person

Sonoma Black Bean Cake Salad

Fresh, Crisp Romaine with a Seared Black Bean Cake, Roasted Corn, Tomatoes, Black Olives, Pepper Jack Cheese and an Avocado Dressing
\$25.50 per person

Seared Tofu Asian Style

Seared Tofu with Mixed Asian Vegetables and Greens
Served with a Miso-ginger Vinaigrette
\$25.50 per person

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LUNCHEON BUFFETS

All buffets accompanied by freshly brewed Starbucks® regular and decaffeinated coffee and hot Tazo® tea Assortment. milk or iced tea is available upon request. Add assorted soft drinks and sparkling seltzers for only \$4.00 each.

All buffets require a guaranteed 25-person minimum

If a buffet is requested for less than 25-persons an additional \$10.00 charge per attendee will result

Buffets will be on display for a maximum of 1.5 hours

Trattoria Buffet

Vegetable Antipasto and Caprese Platter
Fresh Mixed Greens with Choice of Dressings
Penne Rigate and Roasted Vegetable Ravioli
Marinara and Creamy Pesto Sauces
Hormel® Italian Sausage Links
Baked Vegetable Lasagna with Ricotta
Grilled Fresh Vegetables with Herbs
Focaccia Bread Crostinis with Garlic,
Biscotti Assortment and Tiramisu and Vanilla
Cream Profiteroles
\$36.50 per person

Deli Buffet

Fresh Mixed Greens with
Choice of Dressings
Asian Noodle Salad, Herbed Potato Salad
Fresh Fruit Display
Soup du Jour
Sliced Roast Beef, Honey-baked Ham and
Freshly Roasted Turkey
Tillamook Cheddar and
Domestic Swiss Cheeses
Assorted Breads
Sliced Tomatoes, Black Olives, Lettuce
Dill Pickle Spears and
Traditional Sandwich Condiments
Assorted Fresh Baked Cookies
\$32.50 per person

Pacific Rim Buffet

Spinach Salad with Cashews
Asian Noodle Salad
Kalbi Beef Short Ribs
Stir Fried Shrimp with Broccoli
Assorted Dimsum with Dipping Sauces
Vegetable Egg Rolls
Vegetable Stir-fry with Tofu
Jasmine Rice
Fresh Fruit Flan
\$36.50 per person

Southwest Buffet

Tossed Greens with Cotijo Cheese, Pumpkin Seeds
and Chipotle Vinaigrette Dressing
Tortilla Soup
Fresh Chicken and Beef Sautéed
Fajita-style with Peppers and Sweet Onions
Fresh Fruit Platter
Refried Beans & Tortilla Chips
Cheese Enchiladas & Spanish Rice
Condiments Include:
Lettuce, Cheddar-Jack Cheese, Salsa, Sour Cream,
Guacamole and Warm Flour Tortillas
Baked Flan with Fresh Berries and
Cinnamon Dusted Churros with Strawberries and
Whipped Cream
\$35.50 per person

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LUNCHEON BUFFETS (Continued)

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Buffets will be on display for a maximum of 1.5 hours

Executive Luncheon Buffet

Fresh Mixed Greens
with Choice of Dressings
Penne Pasta Salad with Shrimp
Sliced Fruit Platter
Northwest Clam Chowder
Grilled Salmon Fillets with
Citrus-Tarragon Beurre Blanc
Fresh Grilled Chicken Breast with
Artichoke Hearts and Fennel
Smoked Turkey, Honey Cured Ham and
Vegetarian Wrapped Sandwiches
Wild-Rice Pilaf
Vegetable Medley
Fresh Baked Rolls with Butter
Assorted Cakes, Tortes and Pies
\$37.50 per person

Chef's Salad Bar Buffet

Northwest Clam Chowder or Four Onion Soup
Mixed Greens
Chef's Salad Condiments Include:
Julienne Smoked Turkey, Hormel Ham, Monterey
Jack and Cheddar Cheeses, Mushrooms,
Tomatoes, Black Olives, Bacon Bits and Focaccia
Croutons
Choice of Dressings
Penne Pasta Salad with Shrimp
Herbed Potato Salad
Fresh Fruit Display
Vegetable Crudités
Freshly Baked Rolls
Lemon, Raspberry, Chocolate
and Nanaimo Cookie Bars
\$33.50 per person

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HILTON BELLEVUE BOX LUNCHES

All boxed lunches below are accompanied by Tim's chips, whole seasonal fruit, freshly baked cookies, bottled water and condiments.

Your choice of box luncheons \$24.50

You may make up to two selections for your event.

Ham and Cheddar Sandwich

Hormel Honey-Baked Ham and Cheddar Cheese with Essential Bakery® Multi-Grain Bread

Chicken Roma Sandwich

Grilled Chicken Breast Served Chilled on Focaccia Bread
with Roma Tomatoes and Provolone Cheese

Chop Chop Salad

Diced Chicken, Garbanzo Beans, Tomatoes, Salami and
Scallions on a Bed of Fresh Mixed Greens with Italian-Herb Vinaigrette

Turkey and Swiss Sandwich

Smoked Turkey Breast and Swiss Cheese with Cranberry Relish on a Freshly Baked Croissant

Roasted Vegetable Sandwich

Fresh-Roasted Market Vegetables on Freshly Baked Focaccia Bread

Hilton Chicken Caesar Wrap

Grilled Chicken Breast with Romaine Lettuce, Parmesan Cheese
and Caesar Dressing Wrapped in a Fresh Tomato Tortilla

Northwest Veggie Wrap

Spinach Tortilla with Grilled Vegetables, Baby Greens, Tomato and Balsamic Vinegar

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DESSERT SELECTIONS

*All desserts and pastries are proudly prepared by Alki and Parisian Star bakeries.
Please select one of the following to complement your luncheon selection.*

Sorbet or Vanilla Ice Cream with Cookie

Chocolate Decadence

Fresh fruit parfait

Key Lime Cake

New York–style Cheesecake

Chocolate Cherry

White Passion Fruit

Jamaican Rum Carrot Cake

Pastry Chef's Seasonal Selection

Or, may we suggest the following:

Truffle Ganache-Alternating Layers of Light Chocolate Chiffon Cake with Chocolate Ganache

Lemon Riviera- Vanilla Cake, Lemon Mousse and a Hint of Raspberry

Chocolate Espresso- Layers of Chocolate Cake with a Layer of Chocolate Mousse and Coffee Bavarian
Strawberry Tres Leches- Strawberries with Layers of Vanilla Chiffon Cake Flavored with Grand Marnier

Charlotte Juliet- Layers of White Cake with Grand Marnier, Dark Chocolate and Raspberry Mousse

Chocolate Chambord Cheesecake- with Dark Chocolate and the Famous French Raspberry Liqueur

Seasonal Fruit Tart- Choice of Apricot Pine Nut, Raspberry Linzer, Balsamic Pear or Forest Berries

\$4.75

Last but not least- *individual desserts to include:*

Mango-Lime Tango- Macadamia Short Bread, Mango Mousse and Fresh Lime Cream

New York Cheese Cake with Raspberry Sauce and Fresh Seasonal Berries

Grand Marnier Brulee- Grand Marnier Cream Brulee Wrapped in Chocolate

Cherry Kiss- Cherry and Chocolate Mousse Layered Over Ganache Cake

Raspberry Charlotte- Dark Chocolate Mousse and Fresh Raspberries Wrapped with Chocolate

Petite Pastry Trio- Berry Tartlet, Chocolate Pyramid and Truffle Ganache

\$6.30



COLD HORS D'OEUVRES DISPLAYS

All hors d'oeuvres can be displayed for a maximum of two hours

Antipasto Platter

Grilled Vegetables with Salami, Provolone and Fresh Mozzarella Cheeses, Marinated Artichoke Hearts, Pepperoncini and Mixed Olives
\$315 serves up to 35, \$595 serves up to 70

Breads and Spreads

Plum Tomatoes, Olive Tapenade, Mushroom Paté, and Creamy Rondelé Cheese with Pita Bread Crostini and Lahvosh Crackers
\$265 serves up to 35, \$460 serves up to 70

Imported and Domestic Cheese Presentation

Assortment of Fine Cheeses with Essential Bakery® Sliced Breads and Assorted Herbal Crackers
\$295 serves up to 35, \$550 serves up to 70

Gourmet Cheese Display

Handcrafted Premium and Organic Cheeses, Essential Bakery® Rustic Breads, and Crackers with Fresh Fruit
\$335 serves up to 35, \$630 serves up to 70

Crudité

Assortment of Fresh Vegetables with a Bleu-Cheese Dipping Sauce
\$210 serves up to 35, \$390 serves up to 70

Fresh Fruit Presentation

Selection of Seasonal Sliced Fruits and Berries
\$290 serves up to 35, \$495 serves up to 70

Assorted Sushi Display

Freshest Assortment to Include Fresh Salmon and Tuna Nigiri, California Rolls-Dungeness Crab and Avocado Plus Kappa Rolls
Served with Appropriate Condiments
\$400 for 100 pieces serves up to 35 \$695 for 200 pieces serves up to 70

Cold Hors D'oeuvres Tray

Chef's Choice of Decorated, Assorted Canapés, Including Fruit and Cheese Kabobs, Smoked Salmon Rosettes, Marinated Artichokes and Boursin-Cucumber Rounds
\$340 serves up to 35, \$625 serves up to 70

Sea-Spoon Trio

Arrangement of Tuna Tapenade, Seafood Ceviche and Dungeness Crab-Cucumber Salad in Individual Edible Soup Spoons
\$61 per dozen

Smoked Salmon

Gerard & Dominique Smoked Salmon Served with Whipped Cream Cheese, Bermuda Onions, Capers and Bagel Crisps
\$355 serves up to 35, \$690 serves up to 70

Mezze Platter

Feta Cheese-Kalamata Olive Skewers, plus Mozzarella-Basil-Tomato Skewers with Marinated Olives
\$160 serves up to 35, \$290 serves up to 70

Jumbo Gulf White Prawns

Served on Ice with Cocktail Sauce
\$340 for 6 dozen

Chinese BBQ Pork

Slow-Roasted Barbecue Pork Tenderloin with Hot Chinese Mustard
\$290 serves up to 35, \$550 serves up to 70

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HOT HORS D'OEUVRES DISPLAYS

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Pacific Rim Assortment

Coconut Prawns, Vegetable Egg Rolls, Chicken Satays, Pork Pot Stickers and Sesame Hum-Bow with Assorted Sauces
\$355 serves up to 35, \$670 serves up to 70

Assorted Seafood Hors D'oeuvres

Specialty Hot Hors D'oeuvres Assortment to Include:
Coconut Prawns, Salmon Skewers, Bite-Sized Dungeness Crab Cakes, Mojito Sea Scallop Skewers, and Golden Brown Calamari Rings
\$375 serves up to 35, \$695 serves up to 70

Assorted Italian Hors D'oeuvres

Italian-Inspired Bite-Sized Hors D'oeuvres to Include:
Chicken Tender Provencale, Beef Meatballs with Marinara, Tuscan Shrimp Wrapped in Prosciutto with Orange Mustard Glaze, Roasted Portobello-Tomato-Olive-Pepper Skewers, Sicilian-Style Caponata Bites
\$375 serves up to 35, \$695 serves up to 70

Cedar-Planked Salmon

Salmon Fillet Roasted on a Cedar Plank with Citrus Aioli
\$340 serves up to 35, \$655 serves up to 70

Coconut Prawns

Coconut-breaded Tiger Prawns with a Thai-curry Dipping Sauce
\$310 serves up to 35, \$585 serves up to 70

Petite Crab Cakes

Basil's Dungeness Crab Cakes with a Lime Aioli
\$310 serves up to 35, \$480 serves up to 70

Dungeness Crab and Artichoke Dip

Warm Crab Dip with Julienne Vegetables, Baguette Crostini and Deluxe Cracker Assortment
\$63 serves up to 35, \$120 serves up to 70

RECEPTION STATIONS

Baron of Beef

Slow-Roasted, Bone-in, (35-pound-average) Steamship Round of Beef with Miniature Rolls and Condiments
(serves up to 100 guests)
\$670

New York Strip Loin

New York Strip Loin (12-pound average) with Miniature Rolls and Condiments
\$420

Slow-roasted Turkey Breast

with a Hone Mustard, Orange and Cranberry Relish, Assorted Miniature Rolls and Condiments
\$315

Baron of Ham

Hormel Ham (15-pound average) Served with a Honey Mustard Sauce and Petite Rolls
\$305

Black pepper crusted Roasted Prime Rib

Peppercorn au jus and Horseradish Cream with Dollar Rolls and Condiments
(16 lb. average)
\$460

Mustard and Herb-crusted Rack of Lamb

with Rosemary au jus and Mint Jelly
(serves up to 16 guests)
\$180

South of the Border

Pork Carnitas, Grilled Chicken and Beef Fajitas with Warm Flour Tortillas and Traditional Condiments
\$14.00 per person

Pasta Station

Penne and Spinach-Cheese Tortellini Pastas Tossed with Kalamata Olives, Sun-Dried Tomatoes, Mushrooms and Spinach with Marinara and a Garlic-basil Cream Sauce
\$10 per person self-service | \$14 with chef attendant

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BUTLER-PASSED HORS D'OEUVRES

All orders are priced by the dozen, unless otherwise specified.

Minimum 3 dozen per each item please

Angus Beef Skewers

Thinly Sliced Angus Beef
Wrapped in Spring Onions and Peppers
\$46

Stuffed Jalapeno Peppers

with a Cream Cheese Filling
\$42

Indian Chicken Tandoori Skewers

with Mint-Yogurt Dipping Sauce
\$49

Egg Rolls

Vegetable and Pork Egg Rolls with a
Soy-Ginger Dipping Sauce
\$45

Spring Rolls

Malaysian-Style Rolls with a Ponzu Sauce
\$46

Baguette Crostini

Prosciutto-Fontina Cheese-Basil Pesto
Baked on Kalamata Olive Crostini
\$44

Northwest Salmon Skewers

Grilled with Cumin and Chili Powder
\$49

Mojito Shrimp Skewers

Lime and Rum-marinated Shrimp and Spring Onions
with a Mojito Mint Glaze
\$61

Thai Chicken Satay

Spiced Chicken Skewers with a Thai Peanut Sauce
\$51

Bite-Size Pizzettas

Toppings to Include:
Portobello Mushroom and Fresh Mozzarella on Marinara,
with Prosciutto Plus Fontina with Pesto
\$44

Mushroom Purses

Mushroom Deuxelles Wrapped in a Flaky Phyllo Purse
\$46

Oyster Shooters

Fresh Northwest Oysters
with Cocktail Sauce in a Basil's Shot Glass
\$52

Crispy Potstickers

Vegetarian with a Thai-Chili Sauce
\$44

Spicy Buffalo wings

with a Bleu Cheese Dip
\$42

Lamb Chops

Broiled New Zealand Spring Lamb Chops
with a Sweet Mint Glaze
\$56 (16 pieces)

Stuffed Crimini Mushrooms

with a Mild Italian Sausage
\$43

Spanakopita

Golden Brown Phyllo Dough Triangles
Filled with Feta Cheese and Spinach
\$42

Coconut Tiger Prawns

with a Thai-curry Dipping Sauce
\$56

Crab Stuffed Wontons

Dungeness Crab Filled Wontons
with a Sweet and Sour Sauce
\$46

Gulf White Prawn Wraps

Broiled Pesto Prawns Wrapped in Prosciutto
\$56

Smoked Salmon Blini

Smoked-Salmon Rosettes
on Traditional Buckwheat-Style Pancakes
with Herbed Crème Fraîche
\$63

Asparagus Wrapped with Prosciutto

\$47

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DINNER APPETIZERS

For that memorable dinner, start your dining experience with a choice of the selections below, individually priced at \$9.75 per person:

Alaskan Weathervane Sea Scallops

Grilled Scallops, Oven-Roasted Seasonal Vegetables
with a Lattice of Puff Pastry and Arugula-Pesto
Vinaigrette

Mushroom Chèvre Tart

Sautéed Seasonal Mushrooms
and Herbed Goat Cheese Puff on Baby Greens with a
Sherry-Dijon Vinaigrette

Wild Mushroom Ravioli

Forest Mushrooms Stuffed Ravioli
with a White Wine Cream

Poached Prawn Salad

Gulf White Prawns with Mango Salsa
on Organic Watercress

Pepper-Crusted Tuna*

Seared Rare Yellowfin Tuna Encrusted
with Black Pepper, Green Papaya Slaw
and a Pickled-Ginger Vinaigrette

Beef Medallions

Beef Tenderloin Thinly Sliced with a Wild
Mushroom Demi and Topped
with Gorgonzola Cheese

Shrimp Cocktail

Jumbo Prawns
with a Spicy Cocktail Sauce

Dungeness Crab Cakes

with a New Mexico Chile Sauce

DINNER SALADS AND SOUPS

House Market Salad

Fresh Wedge of Boston Bibb Lettuce with Tomato,
Cucumber, Carrots and Italian Herb Dressing
\$6.25

Bellevue Signature Salad

Seasonal Baby Greens with Crumbled
Goat Cheese, Toasted Almonds, Craisins®
and Cider House Vinaigrette
\$6.25

Caesar Style Salad

Crisp Hearts of Romaine with Parmesan Cheese and a
Creamy Caesar Dressing
\$6.75

Northwest Salad

Seasonal Baby Greens with Roasted Washington Apples,
Hazelnuts, Oregon Bleu Cheese and Cider House
Vinaigrette
\$7.00

Chef's Seasonal Soup Selection or our Signature Northwest Clam Chowder

\$4.25

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DINNER ENTREES

All Hilton Dinners include: Bellevue dinner salad, freshly baked dinner rolls, dessert, freshly brewed Starbucks® regular and decaffeinated coffees, plus a Tazo® tea assortment, milk and iced tea (upon request).

Please choose from our appetizer selections to enhance your dining experience.

Tenderloin Medallions*

Choice Tournedos of Beef with a Forest Mushroom Medley,
Madeira Demi-glace, Yukon Gold Mashed Potatoes and
Seasonal Vegetables
\$49

Halibut a la Fresca

Herbed Halibut Fillet with Tomato Fresca Sauce,
Roasted Batonnet of Vegetables and a Wild Rice Blend
\$43

Grilled Salmon

with a Chive Beurre Blanc, Wild-Rice Blend and
Fresh Seasonal Vegetables
\$42

Chilean Sea Bass

Pesto Encrusted, with a Sun Dried Tomato Orzo and
a Plum Tomato Arugula Relish
\$53

New York Steak*

10 oz Char-grilled Strip Steak with a Green Peppercorn and
Onion Frites, Seasonal Vegetables and
Garlic-Roasted Baby Red Potatoes
\$50

Rack of Lamb*

Rosemary Crusted Rack of Lamb with jus lie, Fingerling Potatoes and Fresh Seasonal Vegetables
with a Creamy Mushroom Risotto
\$48

Chicken a la Forestière

Roasted Supreme of Chicken Filled
with Mushroom Duxelles, Creamy Vegetable Risotto,
Seasonal Vegetables and Marsala jus
\$42

Porcini Crusted Alaskan Halibut

Seared Alaskan Halibut Fillet
with a Citrus Cream and Wild Mushroom Ragu, Pesto Orzo
and Fresh Seasonal Vegetables
\$43

Rib-Eye Steak*

Char-grilled Rib-Eye Steak with Gorgonzola Butter,
Seasonal Vegetables and Garlic-Roasted Potatoes
\$53

Maple and Sage Karabuta Pork Chop*

Sun Dried Cherry Reduction and Yukon Gold Mashed
Potatoes with Fresh Seasonal Vegetables
\$45

Filet Mignon*

USDA Choice Beef Filet with Oregon Bleu Cheese,
Bourbon Demi-glace, Yukon Gold Mashed Potatoes and
Seasonal Vegetables
\$50

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DINNER MEDLEYS

Tournedos and Prawns*

Tournedos of Beef with a Wild-Mushroom Demi-Glace and Butterflied Prawns
Served with Yukon Gold Mashed Potatoes and Seasonal Vegetables
\$55

Tournedos and Halibut*

Tournedos of Beef with Wild-Mushroom Demi-glace and Alaskan Halibut Fillet with Pecan Butter,
Served with Wild-Rice Pilaf and Seasonal Vegetables
\$55

Tournedos and Grilled Salmon*

Tournedos of Beef with Wild-Mushroom Demi-glace and a Horseradish-Crusted Salmon Fillet
with Chive Beurre Blanc, Served with Wild-Rice Pilaf and Seasonal Vegetables
\$53

Tournedos and Chicken*

Tournedos of Beef with Melted Oregon Bleu Cheese and a Grilled Chicken Breast
with Porcini-Mushroom Demi-glace, Served
with Yukon Gold Mashed Potatoes and Seasonal Vegetables
\$51

VEGETARIAN ENTREES

Roasted Portabello and Polenta

White Bean Cassoulete and Soft Polenta Parmesan Crostini and Balsamic Reduction
\$41

Grilled Vegetable Wellington

with Pesto Orzo and Balsamic Vinaigrette
\$42

Roasted Vegetable Gnocchi

Goat Cheese and Herb Infused Alfredo Sauce with Grilled and Roasted Vegetables
\$40

Stir Fried Tofu

with Asian Style Vegetables
\$40

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BELLEVUE DINNER BUFFET

25-Person Minimum

All Hilton Choice dinners include Chef's selected accompaniments of: freshly baked dinner rolls, and freshly brewed Starbucks® regular and decaffeinated coffees, plus a Tazo® tea assortment, milk and iced tea (upon request).

Buffets will be on display for a maximum of 1.5 hours.

If buffet is for less than 25 guests an additional charge of \$10.00 per attendee will result

Please select the number of items indicated in parentheses from each category:

Salads/Starters (select three)

Fresh Seasonal Fruit Platter
House Mixed-Green Salad
Greek-style Vegetable Salad
Northwest Clam Chowder
Chef's Seasonal Soup Selection
Artichoke-Wild Mushroom Salad
Imported and Domestic Cheese Tray
Asian Noodle Salad
Orechiette Pasta with Rock Shrimp
Caprese Platter

Accompaniments (select two)

Fresh Seasonal Vegetables
Roasted Red Potatoes
Wild-Rice Medley
Pesto Penne Rigate
Warm Couscous Pilaf
Root-Vegetable Gratin
Roasted Garlic Yukon Gold Potatoes
Asiago Polenta Cakes

Entrées

Two Entrées \$54 per person | Three Entrées \$61 per person

Grilled Porcini Chicken with Shiitake Mushrooms
Italian Pork-Loin Roulade with Marsala Sauce
Fresh Teriyaki Salmon Fillets with Asian Slaw
Freshly Baked Halibut Fillets with Herb Butter
Grilled Beef Sirloin En Brochette with Vegetables
Petite Top Sirloin with Mushroom Sauce
Carved Achiotte Turkey Breast

Additional Enhancements with Attendant

Carved London Broil at \$7.50 per person
Carved Rack of Lamb at \$9.50 per person
Carved Roast Sirloin at \$7.50 per person
Carved Prime Rib at \$11.50 per person
Caesar Salad Station \$6.25 per person
Flank Steak Stuffed with Spinach, Sun Dried Tomato and Pine Nuts at \$8.50 per person

Desserts (select two)

Deluxe Assortment of Petite Pastries, Chef's Selection of Tortes, Cakes,
Chocolate Fondue with Fresh Fruit and Pound Cake Squares
Fresh Fruit Parfaits and Seasonal Fruit Tarts

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DESSERT SELECTIONS

All desserts and pastries are proudly prepared by Parisian & Alki Bakeries

Please select one of the following to complement your dinner selection:

Sorbet or Vanilla Ice Cream with Cookie

Chocolate Decadence Cake

Fresh Fruit Parfait

White Chocolate Coconut Mouse Cake

Key Lime Cake

New York–Style Cheesecake

Chocolate Raspberry

White Passion Fruit Cake

Jamaican Rum Carrot Cake

Pastry Chef's Seasonal Selection

Or, may we suggest the following:

Truffle Ganache-Alternating Layers of Light Chocolate Chiffon Cake with Chocolate Ganache

Lemon Riviera- Vanilla Cake, Lemon Mousse and a Hint of Raspberry

Chocolate Espresso- Layers of Chocolate Cake with a Layer of Chocolate Mousse and Coffee Bavarian

Strawberry Tres Leches- Strawberries with Layers of Vanilla Chiffon Cake Flavored with Grand Marnier

Charlotte Juliet- Layers of White Cake with Grand Marnier, Dark Chocolate and Raspberry Mousse

Chocolate Chambord Cheesecake- with Dark Chocolate and the Famous French Raspberry Liqueur

Seasonal Fruit Tart- Choice of Apricot Pine Nut, Raspberry Linzer, Balsamic Pear or Forest Berries

\$4.75

Last but not least- individual desserts to include:

Mango-Lime Tango- Macadamia Short Bread, Mango Mousse and Fresh Lime Cream

New York Cheese Cake with Raspberry Sauce and Fresh Seasonal Berries

Grand Marnier Brulee- Grand Marnier Cream Brulee Wrapped in Chocolate

Cherry Kiss- Cherry and Chocolate Mousse Layered Over Ganache Cake

Raspberry Charlotte- Dark Chocolate Mousse and Fresh Raspberries Wrapped with Chocolate

Petite Pastry Trio- Berry Tartlet, Chocolate Pyramid and Truffle Ganache

\$6.50

Painter's Palette

Your Choice of Lemon, Vanilla, Orange, Blackberry or Lime Sorbets
on a Hand-Passed Palette, Creating the Perfect End to Your Hors D'oeuvre Event

\$4.50

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DESSERT BUFFETS

25-Person Minimum

I

An Assortment of Miniature Pastries, Cookies, Tortes and Cakes
\$11.50 per person

II

Deluxe Assortment of Petite Pastries, Chef's Selection of Tortes and Cakes,
Chocolate Fondue with Fresh Fruit and Ladyfingers
\$12.50 per person

III

Decadent Assortment of Pastries, Tuxedo Strawberries and Truffles,
Premium Selection of Tortes and Cakes and Chocolate Fondue
with Fresh Fruit and Ladyfingers
\$13.50 per person

IV

Hilton Waffle Time! This Attended Dessert Station will be Making Petite Chocolate-Chip Dessert Waffles with
Vanilla Ice Cream. Choose Toppings, such as White Chocolate Chips, Roasted Peanuts,
Sliced Strawberries, M&Ms and Fresh Whipped Cream
\$14.75 per person

Still can't find a dessert to tempt your taste buds?
Ask your Catering Manager about the seasonal selections from Parisian or Alki Bakeries!

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BEVERAGE STATIONS

House Wines by the Bottle

Milbrant Traditions, Columbia Valley, WA
\$34

Domaine Ste Michelle Brut, WA
\$34

Merlot by Snoqualmie, WA
\$34

Oeno Syrah by Kestrel, WA
\$34

White Zinfandel by Beringer, CA
\$34

Cabernet Sauvignon by 14 Hands, WA
\$34

Many Other Wine Selections are Available
Please Contact Your Catering Manager for Details

Domestic Beers

Budweiser, Bud Light, Miller Lite, O'Doul's
\$6.00 Hosted | \$6.25 Cash

Imported Beers

Corona, Heineken, Amstel Light
\$6.25 Hosted | \$6.50 Cash

Microbrews

Red Hook ESB, Full Sail, Samuel Adams
\$6.25 Hosted | \$6.50 Cash

Bottled Soft Drinks

Coke, Diet Coke, Sprite
Bottled Spring Water
\$4.75 Hosted | \$5.00 Cash

Punch

Cranberry and 7-Up Punch with Sliced Oranges or
Fresh-squeezed Lemonade with Sliced Lemons and Lime. Approximately 25 Servings per Gallon
\$42 per gallon

Beer and wine stations require a beverage attendant. We recommend one beverage attendant for each 100 guests. Each beverage attendant is \$40 per hour.

The Hilton Bellevue reserves the right to refuse or discontinue the service of alcohol whenever deemed necessary.



FULL SERVICE BAR

Hosted Bar Packages

By the Consecutive Hour with Unlimited Beverages per person (See Below for Selections) per hour

Time Period	Premium Brands	Ultra Premium Brands	Top Shelf Brands
1 hour	\$21	\$23	\$27
2 hours	\$28	\$32	\$34
3 hours	\$36	\$39	\$41
Each Additional 1/2 hour	\$11	\$12	\$14

All Bar Packages Include Unlimited Beer, Wine, Cocktails, Spirits and Non-alcoholic Beverages

Consumption Bars

Premium Brands

Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, Cuervo Especial Tequila, Jim Bean Bourbon, Canadian Club Whiskey, Dewar's Scotch, Korbel Brandy

\$7.75 Hosted

\$8.00 No-host

Ultra Premium Brands

Absolut Vodka, Tanqueray Gin, Bacardi Select Rum, Cuervo 1800 Tequila, Jack Daniels Bourbon, Seagram's VO Whiskey, Johnnie Walker Red Scotch, Courvoisier Cognac

\$8.25 Hosted

\$8.75 No-host

Top-Shelf Brands

Ketel One Vodka, Bombay Sapphire Gin, Captain Morgan's Spiced Rum, Patron Silver Tequila, Makers Mark Bourbon, Crown Whiskey, Chivas Scotch, Remy Martin VSOP Cognac

\$8.75 Hosted

\$9.00 No-host

Wines by the Glass

Oeno Chardonnay by Kestrel, Columbia Valley, WA
 14 Hands Cabernet Sauvignon, Columbia Valley, WA
 Syrah, Oeno by Kestrel, Columbia Valley, WA
 Pinot Gris by Maryhill, Columbia Valley, WA
 Merlot by Snoqualmie, WA
 White Zinfandel by Beringer, CA

\$7.75 Hosted

\$8.00 No-host

Premium Wines by the Glass

Chardonnay, Gordon Brothers, Columbia Valley, WA
 Cabernet Sauvignon, Maryhill, Columbia Valley, WA
 Pinot Gris, Duck Pond, Willamette Valley, OR
 Pinot Noir, Eola Hills Willamette Valley, OR
 Merlot, Chelan Estate, Chelan, WA
 White Zinfandel by Beringer, CA

\$10.50 Hosted

\$11.00 No-host

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FULL SERVICE BAR (Continued)

Domestic Beers

Budweiser, Bud Light, Miller Lite, O'Doul's
\$6.00 Hosted \$6.75 No-host

Imported Beers

Corona, Heineken, Amstel Light
\$6.25 Hosted \$6.50 No-host

Microbrews

Red Hook ESB, Full Sail, Sam Adams
\$6.25 Hosted \$6.50 No-host

Bottled Soft Drinks

Coke, Diet Coke, Sprite
Bottled Spring Water
\$4.75 Hosted \$5.00 No-host

After Dinner Liqueurs

Bailey's Irish Cream, Kahlúa, Grand Marnier,
Amaretto Disaronno, Chambord
\$9.25 Hosted \$9.50 No-host

Additional liquor, wine and beer selections available upon request.
Please ask your Catering Manager for details.

**Full-service bars require a guaranteed minimum of \$225 in sales, per hour, per bar.
Washington State sales tax and 22 percent service charges will be added where applicable.
Service of all alcohol beverages will cease at 1:00 am.
Please see other restrictions below.**

In compliance with Washington State Liquor Control Board regulations,
all alcoholic beverages must be provided and
served by Hilton Bellevue staff. No outside alcoholic beverages allowed.

Kegs are not permitted in banquet rooms.
Beverages may be purchased with cash, signed to approved direct bill accounts, or hosted
and charged to one account.

The Hilton Bellevue reserves the right to refuse or discontinue the service of alcohol whenever deemed necessary.



WINES BY THE BOTTLE

To ensure availability, the selection of wines below require one week notice.

Washington Cabernet Sauvignon

Six Prong Cabernet, Alderdale, WA	\$41
Rutherford Ranch, Napa Valley, CA	\$45
Chateau Ste. Michelle Canoe Ridge, WA	\$50

Washington Red Blends

Saviah "The Jack" Walla Walla, WA (limited availability)	\$35
Three Rivers Red Blend, Walla Walla, WA	\$47

Other Superb Reds

Merlot, Kestrel, Yakima Valley, WA	\$54
Syrah, Writers Block, Kelseyville, CA	\$39
Pinot Noir, Eola Hills, Willamette Valley, OR	\$40
Merlot, Chelan Estate, Chelan County, WA	\$48
Zinfandel, 7 Deadly Zins, Lodi, CA	\$48
Merlot, Chateau Ste. Michelle Indian Wells, Columbia Valley, WA	\$44
Pinot Noir, Raptor Ridge Reserve, Willamette Valley, OR	\$69

Washington Chardonnay

Columbia Crest Grand Estates, Columbia Valley, WA	\$36
Chateau Ste Michelle Canoe Ridge, Columbia Valley, WA	\$48

Other Great Whites

Riesling, Seven Hills, Columbia Valley, WA	\$36
Gewurtzraminer, Columbia Winery, Columbia Valley, WA	\$30
Pinot Gris, Duck Pond, Willamette Valley, OR	\$36
Sokol Blosser Evolution #9, Willamette Valley, OR	\$38
Sauvignon Blanc, Chateau Ste Michelle Horse Heaven, Washington	\$36
White Zinfandel, Beringer, CA	\$34

Champagne and Sparkling Wines

Bisot Prosecco, Jeio Veneto, Italy	\$31
Louis Bouillot, Rosé, France	\$46
Pacific Rim Sparkling Riesling, WA	\$36
Nicolas Feuillatte, Brut Blue Label, Chouilly, France	\$72
Moet & Chandon White Star, Reims, France	\$87
Dom Perignon Brut Reims, France	\$250

Washington Wine Station

Please allow us to hand-select wines from our outstanding wine list to complement your menu and budget
Silver medal selection, \$18 per hour, includes a minimum of two red and two white tasting selections.
Gold medal selection, \$22 per hour, includes a minimum of three red and three white tasting selections.

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CATERING & EVENT POLICIES

Menus

We would be happy to provide you with a customized menu specifically for your event.

Break Packages and Buffet Meals

A \$10 per person surcharge applies for parties less than 25.

Carving and Action Stations

Carving stations are for 1.5 hours, additional hours may be requested at additional fee. If additional food is required, it will be charged at the menu rate.

Parking

We do not allow overnight parking for non-registered guests. We do not allow over night parking for oversized vehicles such as Semi-Trucks and RVs.

Service Charge and Sales Tax

All food and beverage is subject to a taxable 22% service charge and applicable state sales tax .

Food and Beverage Policy

Due to Health Department regulations and catering industry standards all food and beverage must be provided by the Hilton Bellevue any food not consumed at the event may not be removed from the Hotel. All hot and cold food can be displayed no more than 1.5 hours. All buffets are taken away after 1.5 hours.

Adult and Children Pricing

Children under the age of 12 are counted at a 50% discount on the per person charge. Specialty Children's menus do not apply.

Pricing

All prices are subject to change without prior written notification.

Planning Your Event

To ensure availability of menu items, full menu selections are required a minimum of fourteen (14) business days prior to the start of your function requests received after this requirement may be subject to additional labor charges or limited availability of menu items.

Guarantees

We require a final guest count seven (7) business days prior to your event. You will be billed for your final guarantee. Food will be provided for the guarantee number. No additional food may be added during the function without consent of the Manager on Duty. Credit must be established to provide additional food. If a guarantee is not provided your last estimate becomes your guarantee. Guarantees are not subject to reduction.



CATERING & EVENT POLICIES (Continued)

Payment

We require all catering events to be paid in full 7 days prior to the event.

Food & Beverage Requirements for the State of Washington

Due to the laws that govern the State of Washington, outside food and beverage is not allowed. Anyone bringing in outside food and beverage to the event will have the items confiscated and may be asked to leave the premises. In order to serve a guest alcoholic beverages of any kind, they must be 21 years or older. Any guest that looks under the age of 40 may be required to show proof of age before being served any alcoholic beverage.

Plated Lunches and Dinners

You may choose up to two entrée selections for your plated lunch and dinner. Each selections will be billed at the higher priced entrée. You are required to give the exact number of each entrée three business days prior to your event, or with your guarantee.

Meeting Room Requirements

If a change from the original meeting room set-up is requested on the day of the function a \$100 labor fee will apply plus 22% service and tax.

Bartender Fee

A minimum consumption of \$175 per bar, per hour or a Bartender Fee will apply.