



HYATT REGENCY LAKE WASHINGTON AT SEATTLE'S SOUTHPORT

HYATT WEDDING GUIDE



Wedding Package

Based on 200 Guests Ceremony Site Fee: \$4,000.00 Reception Site Fee: \$2,000.00 Ballroom Site Fee: \$4,000.00 Food and Beverage: \$40,000.00 (Estimated \$200.00 Per Guest) Price Estimate: \$48,000.00 **Price estimate is not inclusive of service charge and tax.

OUR WEDDING PACKAGE

Inclusions

- Dedicated Hotel Wedding Specialist
- Professional Event Captain
- Hotel Ceremony Arch
- Water Station for Ceremony
- White Folding Ceremony Chairs
- Hotel Tables and Chairs (as seen below)
- Hotel China, Flatware and Glassware (as seen below)
- White or Navy Floor Length Linens (as seen below)
- White, Navy or Ivory Napkins (as seen below)
- Indoor Wooden Dance Floor
- LED Pillar Candles
- Custom Printed Menus
- Privacy Hedge Dividers
- Easels for Couple's Signage
- Hotel Directional Signage
- Complimentary Menu Tasting

Wedding Site Fee

\$3,000 to \$10,000

Food and Beverage Minimum

Based Upon Date and Event Space

Reception Package Pricing

Beginning at \$200 per guest

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2025 through September 30, 2025All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

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

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
- 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 GF SF**

- Poached Jumbo Shrimp
- Crab Claws
- Fresh Oysters
- Cucumber - Mint Mignonette, Lemon Wedges, Cocktail Sauce, Local Hot Sauce, Drawn Butter
- \$60** *Per Guest*

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 Guest*

THE BIG CHEESE V

- Assortment of Local Washington Cheese
- Local Crackers, Grilled Bread
- Honeycomb
- Seasonal Condiments, Dried Fruit, Nuts

\$44 Per Guest

IT CAN'T RAIN ALL THE TIME

- Ivar's Clam Chowder, Grilled Bread SF
- Cherry Tomatoes, Carrots, Cucumber, Cauliflower, Baby Peppers, Shaved Parmesan, Radish
- Candied Salmon, Caper-Lemon Cream Cheese, Micro Fennel, Rye Toast Point
- Uli's Sausage and Shrimp Skewers DF GF
- Mini Beef and Cheddar Piroshky

\$55 Per Guest

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 Guest

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 Guest

GRIDDLE ME THIS

- Kimchi Grilled Cheese, White Cheddar, Gouda V
- Mortadella Sandwich, Provolone, Hot Mustard, Kaiser Roll
- Caribbean Roast, Braised Chicken, Caramelized Onions, Pickled Jalapeno, Cilantro, Garlic Sauce DF
- House Made Jalapeño Popper Potato Chips V GF

\$48 Per Guest

MINI BUNS (SELECT 3 OPTIONS)

- 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, Pickled Daikon, Pickled Carrot, Spicy Peanut Sauce, Crushed Peanuts DF

\$50 Per Guest

SUSHI GF

Chef Selection of Maki, Nigiri and Sashimi

Wasabi, Soy, Pickled Ginger

\$70 Per Guest

BUNDERFUL (SELECT 2 OPTIONS)

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 Guest

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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 Guest

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

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

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 Guest

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

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

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

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

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

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

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**

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 four 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

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**

.....
.....
.....

SECOND COURSE (SELECT ONE):

- Gem Lettuce, Shaved Parmesan, Croutons, Tomato, Creamy Garlic Dressing
- Baby Red Oak, Pickled Fennel, Prosciutto, Raspberry, Goat Cheese, Almond, Peach Vinaigrette
- Arcadian Greens, Cucumber, Radish, Fried Halloumi, Roasted Chickpeas, Creamy Avocado Dressing
- Arugula, Frisee, Blueberry, Pecans, Apples, Ricotta Salata, Blood Orange Vinaigrette
- Baby Iceberg Lettuce, Blue Cheese Crumbles, Bacon, Tomato, Fried Shallots, Smoked Blue Cheese Dressing

MAIN COURSE (SELECT THREE):

- Lavender Crusted Filet, Rosemary Jus
- Seared Duck Breast, Blackberry – Balsamic Reduction
- Furikake Crusted Seabass, Black Tea Dashi, Spring Onion
- Seared Salmon, Orange and Champagne Beurre Blanc, Fennel Slaw
- Mojo Marinated Chicken, Chimichurri Compound Butter
- Snake River Farms Blackened Kurobuta Pork, Spicy Honey Glaze
- Harissa Yogurt Crusted Lamb Rack, Roasted Garlic Jus

Jumbo Crab Cake, Tomato Cream, Summer Corn Salsa
Ahi Tuna Crudo, Frisee, Shaved Shallots, Fried Capers, Kumquat, Almond, Orange – Calabrian Chili Vinaigrette
.....

SIDES (SELECT ONE VEGETABLE AND ONE STARCH):

- Gouda–Chive Mashed Potatoes
- Black Garlic-Mushroom Risotto
- Leek & Gorgonzola Polenta
- Saffron Rice Pilaf, Fried Shallots
- Charred Broccolini
- Harissa Roasted Carrots
- Garlic Roasted Haricots Verts
- Citrus Roasted Asparagus

DESSERTS (SELECT ONE):

- White Chocolate Mousse, Chocolate Cake, Raspberry Gel, Hazelnut Crunch
- Bailey’s Cheesecake, Coffee Crumble, Chocolate Decor, Amaretto Sauce
- Matcha Cake, Yuzu Curd, Matcha Cream, Mixed Berry Gelee, Tuile
- Vanilla Tart, Pistachio Financier, Strawberry Mousse, Vanilla Whipped Ganache, Strawberry Coulis, Pistachio Crumble
- Chocolate Panna Cotta, Banana Cream, Pineapple Compote, Cherry Coulis, White Chocolate Curls

\$155 Per Guest

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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 \$110******Select 3 Entrees for \$120***

SOUP (SELECT ONE):

- Lobster Bisque **SF**
- Roasted Tomato Basil Soup **V**
- Ivar’s Clam Chowder **SF**
- Corn Chowder **V**
- Broccoli and Cheddar **V**
- Roasted Red Pepper and Gouda **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
- Melon Salad, Seasonal Berries, Sumac, Hazelnuts, Mint, Honey
- Artisan Greens, Frisee, Strawberry, Walnut, Goat Cheese, Peach Vinaigrette **V GF CN**
- 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

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 CN**
- French Onion Mac and Cheese, Shell Pasta, Caramelized Onions, Gruyere, Mozzarella, Parmesan, Thyme, Fried Shallot, Bread Crumb **V**
- Herb Marinated Striploin, Black Garlic Jus, Roasted Seasonal

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**

Mushrooms **DF**
.....
“Beyond” Style Dan Dan Noodles, Wheat Noodles, Napa
Cabbage, Green Onion, Peanut **DF VGN V CN**
.....
Crispy Tofu Schnitzel, Plant – Based Mushroom Sauce **DF VGN V**
.....

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**
.....

\$110 *Per Guest (Select 2 Entrees)*

\$120 *Per Guest (Select 3 Entrees)*

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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, Caper, 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 CN**
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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Wedding Cake

CUSTOM CREATED WEDDDING CAKES

Choose Your Flavor
• Chocolate• Lemon• Red Velvet• White Cake• Strawberry

Choose Your Filling
• Cream Cheese Frosting• Chocolate Buttercream• Lemon Buttercream• Coffee Buttercream • Vanilla Buttercream • Salted Caramel Buttercream • Condensed Milk Buttercream • Raspberry Buttercream

Choose Your Frosting
• Chocolate Buttercream • Vanilla Buttercream • Lemon Buttercream • Salted Caramel Buttercream • Condensed Milk Buttercream

Choose Your Design
• Trio Dots • Naked • Stencil• Mesa • Rosette • Gold or Silver Painted

\$966" Round (Serves 12 Guests)

\$1928" Round (Serves 24 Guests)

\$32010" Round (Serves 40 Guests)

\$6083-Tier Cake (Serves 76 Guests)

\$1001/4 Sheet Cake (Serves 24 Guests)

\$1801/2 Sheet Cake (Serves 48 Guests)

\$350Full Sheet Cake (Serves 96 Guests)

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Desserts

BERRY ME

- 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 Guest

FLOWER GARDEN

- Rose Raspberry Mousse **VGN V GF**
- Lavender Chocolate Tartlet **V**
- Jasmine Green Tea Panna Cotta **V GF**
- Orange Blossom Pistachio Honey Cake **V CN**
- Violet Vanilla Thumbprint Cookie **V**

\$40 Per Guest

TROPICAL VACAY

- Lilikoi Black Tea Gelee Verrine **V GF**
- Pina Colada Panna Cotta **VGN V GF**
- Guava Orange Cake Bites **V**
- Mango Lime Tartlet **V**
- Lychee Rose White Chocolate Truffle **V GF**

\$40 Per Guest

YOU TAIYAKI MY BREATHE AWAY (SELECT 3 FILLINGS)

- Nutella **V CN**
- Cookie Butter **V**
- Matcha Cream **V**
- Vanilla Bean Custard **V**
- Bacon & Beecher’s Cheese
- Red Bean Paste **V**

\$40 Per Guest

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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

- 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 Rangoon
 - Sweet Soy **DF V**
 - Sweet and Sour Sauce, Chili Sauce **DF VGN V GF**
 - Fortune Cookies **V**
- \$48** *Per Guest*

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: **DF V**
Green Onions, Cilantro, Fried Spam, Sprouts, Kimchi, Bamboo Shoots, Egg, Sriracha, Soy Sauce, Togarashi, Furikake
- \$50** *Per Guest*

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 Guest*

FEELIN SPICY

- Avocado Fries, Chipotle-Lime Aioli **DF V**
 - Chorizo and Manchego Arepas **GF**
 - Beef and Manchego Empanadas **DF**
 - Mini Chicken Tinga Chimis
 - Chipotle Salsa, Salsa Verde, Sour Cream
- \$48** *Per Guest*

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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

- 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.
.....

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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 Da Blancs, Italy | \$65 Per Bottle
.....
- Mionetto Prosecco Brut Avantgarde Collection, Italy | \$68 Per Bottle
.....
- Domaine Ste Michelle Luxe Sparkling, 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

- La Vielle Ferme Rose, France | \$58 Per Bottle
.....
- Drumheller Chardonnay, WA | \$60 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
Rodney Strong, Cabernet Sauvignon, Sonoma, California \$74 Per Bottle
Browne Family Pinot Noir, OR \$75 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 \$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

Butterfly Paloma

MARGARITA EXPERIENCE

Classic Margarita

Patron Silver Tequila, Filthy Paloma, Lime JuiceGarnish: Fever-Tree Sparkling Pink Grapefruit

Hyatt Espresso Martini
Patron Reposado Tequila, Fever-Tree Espresso, Cold Brew Coffee, Dress the Drink Espresso Cinnamon SyrupGarnish: Dress the Drink Espresso Sugar Rim

Lakeside Mule
Titos, Berry Syrup, Fever-Tree Ginger Beer, Lime JuiceGarnish: Lime

Sunset Breeze
Bacardi Rum, Pineapple Juice, Red BullGarnish: Cherry

Floating Blossom
Beefeater, St. Germaine, Lime JuiceGarnish: Edible Flower

Smoke Show
Vida Mezcal, Triple Sec, Pineapple Juice, Lime JuiceGarnish: Lime

Summer Smash
Jim Beam Bourbon, Fever-Tree Ginger Beer, Lime Juice, Real Blackberry SyrupGarnish: Lime

Sizzling Maria
Patron, Zing Zang Bloody Mary Mix, Muddled JalapenosGarnish: Salt Rim with Olive

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

Tidal Cooler
Crown Royal, Muddled Lemons, Mint, Simple SyrupGarnish: Mint

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

ZERO PROOF

Raspberry Blast
Stary, Raspberry Real Syrup, Lime JuiceGarnish: Cherry

Pineapple Mojito
Pineapple Juice, Muddle Mint, Fever-Tree Club SodaGarnish: Mint

Cucumber Melon Spritz

Patron Silver Tequila, Fever-Tree Classic Margarita MixRim: Dress the Drink Black Lava Sea SaltGarnish: Dress the Drink Dehydrated Lime

Floral Margarita
Patron Silver Tequila, Fever-Tree Classic Margarita Mix, Dress the Drink Hibiscus Passionfruit Yuzu SyrupRim: Dress the Drink Hibiscus Lime Sugar SaltGarnish: Fresh Lime Wheel

Vegetal Margarita
Patron Silver Tequila, Fever-Tree Classic Margarita Mix, Dress the Drink Thai Basil SyrupRim: Dress the Drink Basil Sugar SaltGarnish: Fresh Lime Wheel

Spicy Margarita
Patron Silver Tequila, Fever-Tree Classic Margarita Mix, Dress the Drink Thai Chili Syrup, Scrappy's Fire Water BittersRim: Dress the Drink Pink Watermelon Chili SaltGarnish: Fresh Lime Wheel

MARY & MIMOSAS

Fruit Pearls: Strawberry, Mango

Juices: Orange, Cranberry, Pomegranate, Grapefruit

\$17 Per Drink

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

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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

Signature Spirits \$13
Domestic Beer \$8
Premium Beer \$9
Craft Beer \$10
White Claw Hard Seltzer \$11
High Noon Vodka Seltzer \$11
Canvas Chardonnay, California \$12
Canvas Cabernet Sauvignon, California \$12
Canvas Brut, Blanc Da Blancs, Italy \$13
Cordials (Dekuyper) \$13
Signature Zero Proof Handcrafted Beverage \$13
Starry, Raspberry Real Syrup, Lime JuiceGarnish: Cherry
Mineral Water/Juices \$7
Soft Drinks \$7

SUPER PREMIUM HOST-SPONSORED BAR PER DRINK

Super Premium Spirits \$16

PREMIUM HOST-SPONSORED BAR PER DRINK

Premium Spirits \$14
Domestic Beer \$8
Premium Beer \$9
Craft Beer \$10
White Claw Hard Seltzer \$11
High Noon Vodka Seltzer \$11
Chateau Ste Michelle White \$13
Chateau Ste Michelle Red \$13
Domaine Ste Michelle Luxe Sparkling, Washington \$14
Cordials (Dekuyper) \$15
Premium Zero Proof Handcrafted Beverage \$13
Pineapple Juice, Muddle Mint, Fever-Tree Club SodaGarnish: Mint
Soft Drinks \$7
Mineral Water/Juices \$7

SIGNATURE HOST-SPONSORED BAR PER PERSON

First Hour \$26 Per Guest
Second Hour \$19 Per Guest

Domestic Beer | \$8

Premium Beer | \$9

Craft Beer | \$10

White Claw Hard Seltzer | \$11

High Noon Vodka Seltzer | \$11

Novelty Hill Sauvignon Blanc, WA | \$14

Mark Ryan the Chief Cabernet Sauvignon | \$14

La Marca Prosecco | \$15

Cordials | \$16

Super Premium Zero Proof Handcrafted Beverage | \$13
Watermelon Real Syrup, Muddled Cucumber, Muddled Mint, Club Soda Garnish: Mint

Mineral Water/Juices | \$7

Soft Drinks | \$7

PREMIUM HOST-SPONSORED BAR PER PERSON

First Hour | \$28 Per Guest

Second Hour | \$22 Per Guest

Each Additional Hour | \$14 Per Guest

NO-HOST BAR (GUEST PAY)

Signature Spirits & Cordials | \$14

Premium Spirits & Cordials | \$15

Super Premium Spirits & Cordials | \$17

Domestic Beer | \$9

Premium and Imported Beer | \$10

Craft Beer | \$11

Each Additional Hour | \$13 Per Guest

SUPER PREMIUM HOST-SPONSORED BAR PER PERSON

First Hour | \$30 Per Guest

Second Hour | \$24 Per Guest

Each Additional Hour | \$16 Per Guest

LABOR CHARGES

Bartender (Up to three hours) | \$200

Cocktail Servers/Tray Passers, each (Up to three hours) | \$250

Additional Hours for Bartenders or Servers, each, per hour | \$50

White Claw Hard Seltzer \$12
High Noon Vodka Seltzer \$12
Signature Wines \$13
Premium Wines \$14
Super Premium Wines \$15
Signature Sparkling Wine \$14
Premium Sparkling Wine \$15
Super Premium Sparkling Wine \$16
Signature Zero Proof Handcrafted Beverage \$14 <i>Cranberry Juice, Orange Juice, Ginger Ale, Nutmeg</i> <i>Garnish: Rosemary</i>
Premium Zero Proof Handcrafted Beverage \$14 <i>Maple Syrup, Lime Juice, Apple Cider, Ginger Beer</i> <i>Garnish: Apple Slice</i>
Super Premium Zero Proof Handcrafted Beverage \$14 <i>Red Bull, Vanilla Simple Syrup, Splash of Orange Juice</i> <i>Garnish: Orange Wedge</i>
Mineral Water/Juices \$8
Soft Drinks \$8

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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 **VGF** | \$8 Per Piece

HOT HORS D’OEUVRES

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

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

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

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 **CN** | \$11 Per Piece

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

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

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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 Guest

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

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

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 Guest

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

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

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

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

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

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

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**

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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ALTERNATIVE ENTREE 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**
Harissa Marinated, White Bean Hummus, Spiced Chickpeas with Tomatoes and Peppers, Caper, 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 **VCN**
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

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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 **VGN V GF** | \$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
- Mini Beef Wellingtons | \$10 Per Piece
- Smoked Salmon Mousse, Salmon Roe, Dill, Black Sesame Cone | \$11 Per Piece
- Black Garlic Crusted Beef Tenderloin, Caramelized Onion and Herb Mousse, Micro, Rye Crostini | \$12 Per Piece

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
- 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 GF SF**

- Poached Jumbo Shrimp
- Crab Claws
- Fresh Oysters
- Cucumber - Mint Mignonette, Lemon Wedges, Cocktail Sauce, Local Hot Sauce, Drawn Butter

\$60 *Per Guest*

THE BIG CHEESE **V**

- Assortment of Local Washington Cheese
- Local Crackers, Grilled Bread
- Honeycomb
- Seasonal Condiments, Dried Fruit, Nuts **CN**

\$44 *Per Guest*

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

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 Guest*

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 Guest*

GRIDDLE ME THIS

- Kimchi Grilled Cheese, White Cheddar, Gouda **V**
- Mortadella Sandwich, Provolone, Hot Mustard, Kaiser Roll
- Caribbean Roast, Braised Chicken, Caramelized Onions, Pickled Jalapeno, Cilantro, Garlic Sauce **DF**
- House Made Jalapeño Popper Potato Chips **V GF**

\$48 *Per Guest*

\$55 *Per Guest*

PIKE PLACE FARMER’S MARKET BAR

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

\$45 *Per Guest*

SUSHI **GF**

Chef Selection of Maki, Nigiri and Sashimi
.....
Wasabi, Soy, Pickled Ginger
.....

\$70 *Per Guest*

MINI BUNS (SELECT 3 OPTIONS)

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, Pickled Daikon, Pickled Carrot,
Spicy Peanut Sauce, Crushed Peanuts **DF CN**
.....

\$50 *Per Guest*

BUNDERFUL (SELECT 2)

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 Guest*

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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 **SF**
- Roasted Tomato Basil Soup **V**
- Ivar’s Clam Chowder **SF**
- Corn Chowder **V**
- Broccoli and Cheddar **V**
- Roasted Red Pepper and Gouda **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 CN**
- 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

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 CN**

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**

French Onion Mac and Cheese, Shell Pasta, Caramelized Onions, Gruyere, Mozzarella, Parmesan, Thyme, Fried Shallot, Bread Crumb **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**

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**

\$110 *Per Guest (Select 2 Entrees)*

\$120 *Per Guest (Select 3 Entrees)*

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Breakfast Buffet

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 **VGN V GF CN**

Whole Market Fruits **DF VGN V GF**

ENHANCEMENTS

Pork Sausage Links **DF**

Chicken Sausage Links **DF GF**

Chef Amy's Selection of Breakfast Pastries **V CN**

Build Your Own Yogurt Parfaits - Greek Yogurt, Granola, Blood Peach and Cherry Compote **V GF CN**

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 Guest*

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Brunch

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LAKELIFE SIGNATURE BRUNCH

Seasonal Northwest Fruit Display

Chef Amy’s Selection of Breakfast Pastries **V CN**

Blueberry Coffeecake **V**

Zoi Mini Yogurt Parfaits with Seasonal Fruit Compote and Granola **V GF CN**

Smoked Salmon Lox, Whipped Cream Cheese, Capers, Red Onion, Tomatoes, Mini Bagels

Spinach and Tomato Quiche **V**

Crepe Board

Strawberry Preserves, Whipped Cream, Seasonal Berries, Lemon Curd, Nutella, Toasted Almonds

Uli’s Maple Chicken Sausage Patties **DF GF**

Liege Waffles, Maple Syrup, Whipped Butter **V**

\$6 *Per Guest*

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 Guest*

Chef Crafted Potatoes **DF VGN V**

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Pork Sausage Links

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Seasonally Inspired Fruit Infused Water

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Apple Juice and Fresh Squeezed Orange Juice

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Regular, Decaf Royal Cup Coffee and Teavana Selection

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\$77 *Per Guest*

A taxable 25% service charge and applicable taxes shall be added to all food, beverage and room rental. 15.45% which is to go to service personnel, and 9.55% is retained by the hotel to off- set employee wages and benefits. Menu Valid From April 1, 2025 through September 30, 2025.All menu items and prices are subject to change, based upon availability. Due to the recent supply chain issues, food and beverage prices are confirmed 60 days prior to event date.Final guaranteed guest counts are due to the hotel no later than (9) nine days prior to the first day of the event.

Beverages

A variety of beverages for your Breakfast or Brunch! All beverages listed will be charged upon consumption.

NON-ALCOHOLIC BEVERAGES

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

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Still and Sparkling Waters | \$7 Each

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Bubly Water (Assorted Flavors) | \$7 Each

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

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ALCOHOLIC BEVERAGES

Mary's and Mimosas | \$17 Per Drink

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

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Sangria | \$400 Per Gallon

Hand crafted in-house by our exceptional beverage team using
your choice of our featured Seasonal wines, Angeline
Chardonnay, Angeline Rose, Angeline Cabernet Sauvignon, your
guests will find this a refreshing and relaxing enhancement to
your event.

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White Claw | \$11 Each

Assorted Flavors

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Bakeries and Snacks

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
Served with Loaded Cream Cheese, Maple Pecan Cream Cheese (Contains Nuts), 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, Sugar, Molasses Crinkle Cookies
- Brownies, Gluten Free Strawberry Cheesecake Blondies and Lemon Bars **V** | \$67 Per Dozen
- Assorted French Macaroons (Contain Nuts) **V GF** | \$68 Per Dozen
- Mini Cupcakes | \$66 Per Dozen
Assortment of Flavors*(2 Dozen Minimum)*

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Beverages

HOT BEVERAGES

- Royal Cup Regular Coffee | \$143 Per Gallon
- Royal Cup Decaffeinated Coffee | \$143 Per Gallon
- Assorted Teavana Hot Tea | \$142 Per Gallon

SPECIALTY BEVERAGES

SNACKS

- Whole Market Fruits | \$8 Each
- Sliced Fruit Display **V GF** | \$18 Per Guest
Served with Lychee-Raspberry Dip
- Yogurt Parfait **V GF CN** | \$15 Per Guest
Zoi Layered Yogurt, Fruit Compote, House Made Granola, Fresh Berries
- Assorted Energy Bars **CN** | \$10 Each
- Individual Candy Bars | \$8 Each
- Tim’s Cascade Chips | \$9 Each
- Chukar Cherry Snack Packs | \$10 Each
- Sahale Snacks | \$10 Each

BOTTLED BEVERAGES

- Still and Sparkling Waters | \$7 Each
- Pepsi Soft Drinks | \$7 Each
Regular, Diet and Decaffeinated
- Bubly Water | \$7 Each
Assorted Flavors
- Pure Leaf Tea | \$9 Each
Assortment of Chilled Organic Teas

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

Freshly Brewed Iced Tea | \$85 Per Gallon

NAKED Juices | \$9 Each

Assorted Red Bull Drinks | \$9 Each

Regular and Sugar Free

Fresh Juice | \$40 Per Quart

Orange, Grapefruit, and Cranberry Juices

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian