

THE *Fairmont*
OLYMPIC HOTEL
SEATTLE

EVENTS GUIDE

A complete guide for hosting your next function at Seattle's premier business address.



WELCOME TO SEATTLE'S PREMIER BUSINESS ADDRESS.

Located in the heart of Seattle's downtown business and shopping district, The Fairmont Olympic Hotel has been a treasured Seattle landmark since its celebrated opening in 1924. With 26,691-square feet of spacious and well-designed conference and event space, groups as large as 1,000 can be accommodated with ease. Our fifteen function rooms combine timeless Georgian splendor with 21st century technology, including the convenience of wired and wireless Internet.



gloriously restored Italian renaissance architecture will provide a stunning backdrop for your next group event.



Listed on the National Register of Historic Places, The Fairmont Olympic Hotel's

Fairmont Olympic chefs create seasonal menus that showcase the unique flavors and ingredients of the Pacific Northwest. When you dine at The Fairmont Olympic Hotel, not only can you count on the

very best,

freshest ingre-

dients and cuisine

prepared without arti-

ficial trans-fat, but you can always

count on the range of sustainable

options for you to consider. From

Stieber Farms organic brown eggs and locally foraged mushrooms from the Cascade mountains, to free range chicken and house made breads with no preservations, it is our pleasure to offer you custom menus featuring local, organic and sustainable ingredients or healthy options from our Fairmont Lifestyle Cuisine program. Our Catering & Conference Services Managers would be pleased to offer you further information on these selections.



GATHERING SPACES

You'll find the warm and inspired spaces of The Fairmont Olympic Hotel as diverse as your attendees. The diagram on the following page provides specific information regarding room layouts and capacities.



The Garden

Complete with natural lighting, 30-foot Palladian windows and lush tropical foliage, The Garden is the perfect setting for your very own garden party, day or night. Residential or banquet style, seated or free-flowing, The Gardens' natural surroundings allow meeting and event planners to create memorable one-of-a-kind events for those seeking an alternative to more formal and traditional occasions.



The Spanish Ballroom

Richly elegant with Italian Renaissance architecture, The Spanish Ballroom is ideal for both social and corporate gatherings. The Ballroom can accommodate receptions up to 750 and features a separate pre-function area.



Metropole Room

The elegant oak-paneled Metropole Room, with a pre-function area, is ideal for a full-service bar or a receiving area. The Metropole can accommodate 350 for a reception or 200 for a banquet.



Assembly Row

Five lavishly appointed rooms, each decorated with silk wall coverings, work well for groups from 20 to 140. The stately Cabinet Room is the perfect setting for noteworthy meetings. *(Pictured: Congress Room)*



Mezzanine Level

Four striking rooms are ideally suited for smaller, more intimate gatherings for groups up to 30. Vaulted ceilings and natural lighting through large Palladian windows add warmth and charm to both social and professional events. *(Pictured: Kensington Room)*

Floor Plan and Room Capacities



Rooms	Dimensions (ft.)	Size		Ht. (ft.)	CAPACITIES						
		(sq. ft.)	(m ²)		Recep- tion	Banquet	Theater	Class- Room	Confer- ence	Hollow Square	U- Shape
Spanish Ballroom	47 x 109	5,123	476	20	750	450	750	250	-	65	55
Spanish Foyer	46 x 99	4,554	423	22	450	230	300	-	-	-	-
Metropole	48 x 64	3,072	285	12	350	200	300	120	-	55	45
Metropole Terrace	31 x 37	1,147	107	10	75	40	60	40	25	-	-
The Garden	68 x 75	5,100	474	31	150	106	-	-	-	-	-
Mezzanine Level											
Kensington	16 x 34	544	52	14	40	30	45	25	30	-	-
Belvedere	16 x 21	336	31	14	20	12	20	12	16	-	-
Windsor	16 x 22	352	33	14	20	12	20	12	16	-	-
St. James	16 x 32	512	48	14	-	-	-	-	18	-	-
Assembly Row											
Congress	29 x 55	1,595	148	11	200	140	150	90	45	50	40
Parliament	21 x 32	672	62	11	60	50	60	30	30	30	24
Council	20 x 33	660	61	11	50	40	50	35	30	24	20
Senate	20 x 32	660	61	11	60	50	60	40	30	30	24
Cabinet	16 x 20	320	30	11	-	-	-	-	10	-	-
Second Floor											
Rainier	13 x 27	351	33	9	30	20	16	12	18	-	12
Top Floor											
Olympic	28 x 51	1,428	133	9	80	50	60	-	30	-	-

1 ft. = 0.3048 m 1 sq. ft. = 0.0929 m²

Fairmont Select Service

“Fairmont Select Service” allows your guests to make their entrée selections *during* your event. With a four-course meal, guests can select between a choice of three entrées. Please ask your Catering Representative for more information.

Cocktails

Cocktails for your function are purchased on a per drink basis. Should you request a hosted bar, a bartender charge of \$30.00 per hour is applicable. Cash bars require a cashier charge of \$30.00 per hour. Both bar styles require a two-hour minimum labor fee.

Payment Policy

Each function must be pre-paid, unless our Credit Department has approved a credit application prior to the function.

Guarantees

The final attendance for all functions must be specified 72 hours (three business days) in advance, before 12:00 noon. Once received by the Catering Office, the number will be considered a guarantee and not subject to reduction. Guarantees for food functions of 20 persons or less will be assessed a labor charge of \$70.00. All per person items must equal or exceed meeting attendance guarantee.

Audio-Visual Equipment

Fairmont Olympic Hotel partners with Swank Audio Visuals to provide a complete line of audio-visual equipment to meet your needs. Contact the Audio-Visual Office directly at (206) 287-4078 for guidelines and a customized quote.

Shipped Material

Please have all materials addressed with the words:

ATTN: BANQUETS
Your Conference Services Representative
Function Date
Company Name
Function Room

Parking

Fairmont Olympic Hotel has limited valet parking available at the Olympic Garage.
Please inquire with your Catering Representative for current rates.

Guest Rooms

Hotel sleeping room reservations can be arranged, based on room availability,
should your guests require overnight accommodations.

Banquet Room Rentals

Rental costs on banquet rooms are contingent upon the amount of food and beverage anticipated.

Coat Check Attendant

Coat check attendants are available for your functions at a rate of \$30.00 per hour, per attendant.
A two-hour minimum is required.

Off-Premise Catering

Let The Fairmont Olympic Hotel bring all the elegance and service to your off premise venue.
The Fairmont Olympic Hotel provides catering for events of any size or occasion.

Food and Beverage Policy

Fairmont Olympic Hotel will provide all food and beverage for your event.

Menus

The food and beverage prices quoted are subject to
20% service charge and 9.4% Washington State sales tax. Prices are subject to change,
but may be confirmed three months prior to your event.

Under Executive Chef Gavin Stephenson's direction, the hotel's award-winning cuisine
has consistently received local, national and international recognition:

Mobile Travel Guide **Four-Star Award** for exceptional food that's creative,
complex and emphasizes seasonality and culinary technique

AAA Four Diamond Award received for 19 consecutive years for a distinctive fine-dining experience

Ranked among the **Top 50 Hotel Restaurants** by *Food + Wine Magazine* and *Zagat*

"Best Classic Dining Experiences" by *Gourmet* magazine

The menus on the pages that follow are only a sampling of the innovative and delightful options available.
Allow your Catering Representative to help you design a menu that includes all of your favorites.

Washington State's Only **AAA Five Diamond Hotel** for the 24th consecutive year
#1 in Seattle - World's Best Business Hotels 2007; T&L 500 Award 2007; *Travel + Leisure*
#1 in Seattle - Readers' Choice Awards 2007; Gold List Award 2007; *Conde' Nast Traveler*

PLATED BREAKFASTS

*All breakfasts include your choice of juices:
Orange, Grapefruit, Watermelon-Mint or Washington Apple Cider*

I

Layers of Fresh Raspberry, Honey Whipped Mascarpone, and Macadamia Nut Granola Crisp

Organic Farm Scrambled Eggs with Black Truffle, Maine Lobster and Asparagus Nage
Yukon Gold Rosti Potato and Heirloom Tomato Braised in Olio Nuovo

Marionberry Buckle, with Meyer Lemon Glaze, Flaky Butter Croissants
Sweet Butter and Preserves

Olympic Coffee Service

\$38 per person

II

Ruby Pink Grapefruit Gratin with Brown Sugar Tuile and Candied Mint Leaf Garnish

Poached Farm Eggs with Artichoke Cured Tomato and Yukon Gold Potato Hash
Smoked Salmon Toast, Choron Sauce and Grilled Asparagus

Sticky Pecan Cinnamon Rolls with Mascarpone Glaze
Toasted Bagels with Flavored Cream Cheese

Olympic Coffee Service

\$34 per person

III

Multi-Melon Parisian Cocktail with Fireweed Honey and Yogurt

Meyer Lemon and Ricotta French Toast with Warm Pure Maple Syrup
Grilled Chicken Mango Sausage

Basket of Freshly Baked Scones, Whipped Devonshire Cream and Pots of Strawberry Jam

Olympic Coffee Service

\$33 per person

IV

Fresh Strawberry Strata

Organic Farm Scrambled Eggs, Tri-Color Antique Potato Hash with Tomato Confit
Grilled Asparagus

Applewood Smoked Bacon or Sun Dried Tomato Infused Chicken Sausage
or

Maple Cured Pork Sausage Links

Home Baked Muffins:
Blueberry, Pumpkin-Pecan, Oat Bran

Olympic Coffee Service

\$33 per person

V

Bircher Muesli

Baked Organic Farm Eggs Topped with Heirloom Tomato Cream
Fried Green Tomatoes and Diced Yukon Gold Potatoes with Caramelized Walla Walla Onions
Sweet Red Peppers

Grilled Homemade Portuguese Sausage

Miniature Homemade Danish:
Bear Claws, Apricot, Pistachio Sticky Buns and Blackberry

Olympic Coffee Service

\$35 per person

BREAKFAST BUFFET

Continental Breakfast

Olympic Juice Bar:

Orange, Grapefruit, Watermelon-Mint and Washington Apple Cider

Cinnamon-Raisin, Multi-Grain, Sesame, Plain Bagels

Red Currant Cream Cheese, Smoked Salmon-Green Onion Cream Cheese, Fresh Chive Cream Cheese

Home Baked Muffins:

Blueberry, Chucker Cherry Chocolate, Oat Bran

Chocolate, Plain and Almond Croissants
Pots of Whipped Sweet Butter and Homemade Jams

Sliced Market Fruits and Assorted Yogurts

Olympic Coffee Service

\$29 per person

Enhancements

Select from a variety of our buffet enhancements to upgrade your Continental Breakfast Buffet.

House Cured Smoked Salmon, White Fish and Smoked Trout with Red Onions, Caper Berries,
Tomatoes, Crème Fraiche and Cream Cheese *\$16 per person*

Hot Breakfast Sandwiches

Freshly Baked Croissant, Black Forest Ham and Oregon Aged Cheddar Cheese *\$10 per person*

Homemade Buttermilk Biscuit and Organic Farm Scrambled Eggs
White Cheddar Cheese and Irish Bacon *\$10 per person*

Organic Farm Scrambled Eggs *\$7 per person*

Season Fresh Berries *\$6 per person*

Assorted Cereal and Granola *\$5 per person*

Orange Honey French Toast with Warm Pure Maple Syrup *\$12 per person*

Northwest House Smoked Salmon Benedict with Fresh Herb Bernaise *\$14 per person*

Traditional Eggs Benedict with Lemon Hollandaise Sauce *\$12 per person*

Maple Cured Pork Sausage Links, Applewood Smoked Bacon
Sun Dried Tomato Infused Chicken Sausage *\$7 per person*

Belgian Waffles with Fresh Seasonal Berry Compote and Warm Pure Maple Syrup *\$11 per person*

Diced Yukon Gold Potatoes with Caramelized Walla Walla Onions
Sweet Red Peppers *\$6 per person*

Sticky Pecan Cinnamon Rolls with Mascarpone Glaze *\$5 per person*

Sliced European Meats and Imported Cheese with Crusty French Baguette *\$14 per person*

Omelets Made to Order

(Minimum guarantee of 25 guests)

Black Forest Ham, Sweet Bell Pepper, House Smoked Salmon, Wild Northwest Mushrooms, Bay Shrimp,
Green Onion, Baby Spinach, Swiss Cheese, Cheddar Cheese and Fresh Salsa *\$15 per person*

MEETING REFRESHMENTS

Coffee and Soda Break

Fresh ground coffee beans will maintain freshness for one hour.

Olympic Coffee, Decaffeinated Coffee and Teas \$6 per person

Bottled Sodas and Mineral Waters \$5.75 per person

Enhancements

Select from a variety of our meeting enhancements to upgrade your Coffee and Soda Breaks; all enhancements must be guaranteed for all meeting attendees.

Morning Suggestions

Sliced Fresh Fruit and Berries

\$14 per person

Whole Fruit:

Apples, Bananas, Pears, Peaches, Plums, Apricots and Nectarines (when in season)

\$4 per person

Sticky Pecan Cinnamon Rolls with Mascarpone Glaze

\$5 per person

Cinnamon-Raisin, Multi-Grain, Sesame, Plain Bagels

Red Currant Cream Cheese, Smoked Salmon-Green Onion Cream Cheese, Fresh Chive Cream Cheese

\$8 per person

Home Baked Muffins:

Blueberry, Chucker Cherry Chocolate, Oat Bran

\$6 per person

Chocolate, Plain and Almond Croissants

Pots of Whipped Sweet Butter and Homemade Jams

\$7 per person

Washington Dried Fruits:

Cherries, Pineapple, Fig, Pear, Apricot

\$7 per person

Afternoon Suggestions

Potato Chips, Pretzels, Tortilla Chips with Salsa, Herb and Bleu Cheese Dips *\$6 per person*

Chef's Selection of Freshly Baked Cookies *\$6 per person*

Double Chocolate Brownies and Pecan Blondie Brownies *\$6 per person*

Vegetable Crudités, Bleu Cheese and Herb Dressing *\$10 per person*

Selection of Imported and Domestic Cheeses, Sliced Baguettes and Water Biscuits *\$14 per person*

Box Nut Display: Cashews, Spicy Almonds, Candied Walnuts *\$6 per person*

Kettle Corn, Buttered and Plain Popcorn *\$6 per person*

Gourmet Ice Cream Bars and Fruit Bars *\$6 per person*

Assorted Candy Bars and Granola Bars *\$3 per person*

Warm Salted Jumbo Pretzels with Grain and Honey Mustard *\$4 per person*

Chocolate Valrhona Dipped Strawberries *\$8 per person*

Assorted Fruit and Plain Yogurts *\$6 per person*

Chocolate Truffles and Turtles *\$10 per person*

White and Dark Chocolate Biscotti *\$7 per person*

Bottled Sodas and Mineral Waters *\$5.75 per person*

Flavored Iced Tea and Lemonade *\$5 per person*

Assorted Iced Tazo Beverages *\$6 each*

Red Bull, Regular and Diet *\$6 each*

Iced Frappuccino *\$6 each*

Assorted Miniature Wraps:

Grilled Chicken Caesar, Grilled Vegetable, Smoked Turkey Cobb *\$14 per person*

Smoothie Break

Select one

I

Fresh Orange Juice, Strawberries, Bananas and Non-Fat Frozen Yogurt

II

Apple Juice, Strawberries, Bananas and Non-Fat Frozen Yogurt

III

Mango Juice, Peaches, Banana, Non-Fat Frozen Yogurt and Orange Sorbet

\$12 per person

Espresso Station

*Let expert baristas prepare your Lattés, Mochas, Cappuccinos and Americanos!**

Included are Espresso Coffee Drinks, Flavored Syrups
Spices, Whipped Cream, Chocolate Shavings, Sugars and Sweeteners

Up to 60 Guests: \$375

60-125 Guests: \$500

125-225 Guests: \$600

225-600 Guests: \$975

**(Service provided for one hour; each additional hour: \$75)*

MEETING BREAKS

I

Create your Own Trail Mix:

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

\$15 per person

II

Warm Salted Jumbo Pretzels with Grain and Honey Mustard
Individual Bags of Tim's Cascade Potato Chips, Kettle Corn, Buttered and Plain Popcorn
Assorted Candy Bars, Gourmet Ice Cream Bars and Fruit Bars

\$18 per person

III

Homemade Plain and Raisin Scones with Devonshire Cream
Assorted Jam, Variety of Tea Cakes
Selection of Tea Sandwiches
Premium Selection of Regular and Herbal Teas

\$30 per person

IV

Dried Tropical Fruits and Nuts
Coconut Cookies, Papaya Macadamia Bread, Chunky Mango Muffins
Fruit Iced Tea

\$19 per person

V

Freshly Squeezed Citrus and Fruit Juices
Assorted Vegetable Juices
Sliced Fruits & Berries
Assorted Low-Fat Yogurts
Granola Bars
Yogurt Covered Raisins
Vegetable Crudit  with Low-Fat Herb Dip

\$22 per person

VI

Corn, Blue Corn and Red Chile Tortilla Chips
Guacamole, Salsa, Warm Black Bean Dip with Jack Cheese, Warm Chile con Queso Dip

\$15 per person

VII

Buttered Popcorn, Assorted Candy Bars, Red Rope Vines, Chocolate Covered Raisins

\$12 per person

VIII

Orange Shortbread Cookies, Miniature Key Lime Tarts, Lemon Poppy Seed Pound Cake, Lemon Tarts
Freshly Squeezed Lemonade

\$16 per person

IX

Fresh Melon Pearls with Strawberries
Fresh Vegetable Crudité's to Include:
Crisp Baby Carrots, Asparagus, Radish, Broccoli, Red Peppers, Yellow Peppers
Cauliflower served with Buttermilk and Ranch Herb Dressing

Frozen Fruit Juice Bars

Homemade Granola Bars

Yogurt Covered Raisins

\$20 per person

X

Chocolate Fountain:

Warm Ribbon of Belgium Dark Chocolate Flowing from a Silver Fountain
Condiments of Marshmallows, Garden Strawberries, Biscotti, Donut Pillows, Lemon Pound Cake
(Minimum of 100 Guests; 5 pieces per person)

\$30 per person

XI

Devils Food Cupcake Topped with Malted Milk Chocolate and Crushed Malt Balls
Tahitian Vanilla Topped with Tangerine and Candied Campari Stained Grapefruit Zest
Coffee Crumble Topped with Kahlua and Coconut Boa
Red Velvet Cake with Creamy Vanilla Frosting
Strawberry Short Cake with Sweet Vanilla Whipped Cream
Fairmont Milk Bar to Include:

Organic Skim, 2% and Whole Milk Miniature Bottles, Yoohoo! and Strawberry Quick
Coffee, Decaffeinated Coffee, Tea

\$25 per person

PLATED LUNCHEON

*Business Luncheons designed for service simplicity; please allow for **45 minutes** of service time.*

I

Caprese Salad made with Buffalo Mozzarella Cheese, Vine Ripe Tomatoes, Organic Basil Leaves
25 Year Old Balsamic and Olio Nuovo

Flat Iron Steak, Twice Baked Yukon Gold Potatoes Filled with Local Bleu Cheese
Roasted Tobacco Onions

Meyer Lemon Éclair with Seasonal Berries

\$60 per person

II

Bistro Salad of Frisee, Endive, Roquefort, and Spiced Walnuts, Citrus Oil Dressing

Roast Free-Range Chicken Breast with Black Truffle, Tian of Herb Infused Farrow
Root Vegetable Pistou

Butterscotch Lavender Torte with Pear and Apple Confit

\$54 per person

III

Cold Poached Asparagus with Honey Smoked Pecorino, Lemon Verbena Vinaigrette

Seared King Salmon Served with Beluga Lentils and Petite French Herb Salad

Valrhona Chocolate Mousse Roulade
Roasted Black Mission Figs and Sugar Crust

\$60 per person

IV

Wedges of Iceberg Lettuce with Chunky Bleu Cheese Dressing and Pancetta Crisps

Dungeness Crab Cakes Served with Tomato Concasse, Chardonnay Butter
Grilled Asparagus

Caramelized Banana Foster Crème Brule with Macadamia Nut Biscotti

\$56 per person

V

Mesclun Greens Crumbled Goat Cheese on Top of a Cabernet Poached Pear Carpaccio

Ricette Pasta with Oven Roasted Chicken, Crushed Organic Tomatoes and Roasted Garlic

Bittersweet Chocolate and Honey Glazed Walnut Fudge Brownie Cake
Tahitian Vanilla Bean Ice Cream

\$54 per person

PLATED LUNCHEON

*Complete Luncheons served on fine German china compartmentalized trays;
please allow for **15 minutes** of service time.*

I

Alsatian and Kalamata Onion Tart with Olio Nuovo Mache Leaves
Prosciutto and Basil Wrapped Massive Prawns on Composed Citrus and Avocado
Lemon Panna Cotta with Coco Meringue

\$76 per person

II

Local Morel Bisque with Sheep's Cheese Gnocchi
Classic Rubeen Sandwich with Onion Rings and Gaufrette Potatoes
Snicker Doodle Cheesecake with Ginger Scented Anglaise

\$65 per person

III

Vine Ripe Tomatoes and Ashed Goats Cheese, Balsamic and Basil Oil
Applewood Smoked Bacon Wrapped Breast of Free Range Chicken with Israeli Couscous
Chocolate Nib Pate with English Toffee Cream

\$74 per person

IV

Romaine Leaves Painted with Caesar Dressing and Homemade Tiny Croutons
Spice Rubbed Salmon, Lightly Smoked on Tomato Wall Paper with Fennel-Cucumber Slaw
Blackberry Crumble with Vanilla Chantilly Cream

\$76 per person

V

Arrowhead Spinach with Black Pepper Freko and Pancetta Crisp with Sweet Mustard Dressing
Dungeness Crab Lasagna with Smoked Tomato Pesto

Key Lime Pie

\$69 per person

À LA CARTE PLATED LUNCHEON

Salads

Caprese Salad made with Buffalo Mozzarella Cheese, Vine Ripe Tomatoes, Organic Basil Leaves
25 Year Old Balsamic and Olio Nuovo \$14

Bistro Salad of Frisse, Endive, Roquefort, and Spiced Walnuts, Citrus Oil Dressing \$12

Wedges of Iceberg Lettuce with Chunky Bleu Cheese Dressing and Pancetta Crisps \$10

Mesclun Greens, Crumbled Goat Cheese and Cabernet Poached Pear Carpaccio \$11

Olympic Salad:

Romaine Lettuce Bundles Topped with Shaved Fiord de Sardo Cheese
Toasted Tiny Brioche Croutons \$11

Cold Poached Asparagus with Honey Smoked Pecorino Lemon Verbena Vinaigrette \$12

Organic Baby Greens, Candied Pecans, Oven Dried Tomatoes and Basil-Balsamic Vinaigrette \$11

Soups

White Tuscan Bean with Basil Pesto and Kalamata Olive Bruschetta \$11

Truffle Infused Potato and Leek Potage with Goat Cheese Welsh Rarebit \$10

Fire Roasted Capsicum Bisque with Oregon White Cheddar Dumplings and Chicken Confit \$10

Trio of Tortilla Soup Garnished with Avocado, Chicken and Pico de Gallo \$11

Curried Corn and Tomato Soup with Fragrant Rice and Spicy Prawns \$12

Fish and Seafood Entrées

Seared Black Bass Served on Lobster Risotto
Asparagus and Preserved Lemons \$36

Olio Nuovo Poached Ahi Tuna on Tri-Colored Potato Hash with Cured Tomatoes
Crispy Morels \$37

Corn Meal Crusted Haddock Served on Chanterelle Cassoulet \$32

Seared King Salmon Served with Beluga Lentils and Petite French Herb Salad \$36

Grilled Swordfish with Ratatouille and Garlicky Spinach Cake, Red Wine Jus \$34

Dungeness Crab Cakes Served with Tomato Concasse, Chardonnay Butter
Grilled Asparagus \$37

Meat and Poultry Entrées

Roast Free-Range Chicken Breast with Black Truffle, Tian of Herb Infused Farrow
Root Vegetable Pistou \$32

Kuraboto Pork Prime Rib with Vegetable Gateaux and Gigande Bean Stew \$33

Flat Iron Steak, Twice Baked Yukon Gold Potatoes Filled with Local Bleu Cheese
Roasted Tobacco Onions \$36

Half Pound Angus Burger on a Toasted Kaiser Roll, Garlicky Wedge Fries and all the Condiments \$33

Pasta Entrées

Bucatini Pasta, Alfredo Sauce, Dungeness Crab Legs and Asparagus Tips \$32

Garganelli Pasta with Duck Confit and Braised Portobello Mushrooms
Shaved Pecorino Cheese \$33

Riccette Pasta with Oven Roasted Chicken, Crushed Organic Tomatoes, and Roasted Garlic \$32

Gemelli Pasta with Forest Mushrooms, Sauce Vert, Buttery Steamer Clams \$30

Salad Entrées and Vegetarian

Salad of Avocado and Citrus with Chilled Prawns and Ancho Chili Vinaigrette \$33

Seattle Chef Chop Chop to Include: Diced Chicken, Sliced Grapes, Dried Fruits, and Spiced Nuts
Roquefort Cheese and Green Goddess Dressing \$32

Asparagus and Gorgonzola Salad on Vine Ripe Tomato Wallpaper with Rosemary Crouton \$28

Panzanella Salad, Four Cheese and Capsicum Tort with Greek Olive Dressing \$29

Desserts

Caramelized Banana Foster Crème Brulee with Macadamia Nut Biscotti \$11

Valrhona Chocolate Mousse Roulade
Roasted Black Mission Figs and Sugar Crust \$12

Bittersweet Chocolate and Honey Glazed Walnut Fudge Brownie Cake
Tahitian Vanilla Bean Ice Cream \$11

Passion Fruit Tart, Flamed Meringue
Black Cherry Sorbet \$10

Wild Huckleberry and Marionberry Crumble
English Toffee Ice Cream \$9

Meyer Lemon Éclair with Seasonal Berries \$10

Caramelized Maui Jet Pineapple Upside Down Cake
Whipped Devonshire Cream \$9

Organic Strawberry Shortcake with Chantilly Cream and Toblerone Biscuit \$10

Butterscotch Lavender Torte with Pear and Apple Confit \$10

BOX LUNCHES

(NOTE: Box Lunches may only be purchased for off-premise use.)

Choice of Salad:

Vine Ripe Tomato Gazpacho with Bay Shrimp
or
Gemelli Pasta Salad with Wine Cured Hard Italian Salami, Chick Peas, Fire Roasted Peppers
Smoked Mozzarella, Sun Dried Tomato Vinaigrette
or
Yukon Gold Potato and Whole Grain Mustard Salad

Choice of Sandwich:

Curried Chicken Salad Sandwich, Crusty Grain Bread
or
Smoked Turkey, Applewood Smoked Bacon, 25 Sprouts, Swiss Cheese, Avocado
Vine Ripened Tomato Spread on Rosemary Bread
or
Grilled Eggplant and Tomato with Fire Roasted Peppers
Smoked Buffalo Mozzarella, Kalamata Olive Spread on Como Bread
or
Black Forest Ham Shaved Prosciutto and Crispy Pancetta with Truffled Brie, Arugula on a Crusty French Baguette

English Cheddar, Brie Wedges, Grapes

Choice of Dessert:

White and Dark Chocolate Dipped Strawberries
or
Éclairs and Macaroons
or
Pecan Blondie Brownies

\$45 per person

LUNCHEON BUFFET

(Minimum guarantee of 10 guests)

I

Caprese Salad with 25-Year-Old Balsamic Vinaigrette
Yukon Gold Potato Salad with Crisp Pancetta and Chive Remoulade
Arrowhead Spinach Salad with Bacon and Bleu Cheese Dressing

Selection of Sliced Meats and Cheeses:
Smoked Turkey, Roasted Sirloin of Beef, Wine Cured Salami, Peppered Pastrami
Pepper Jack, Swiss Emental, Oregon White Cheddar and Provolone Cheese

Selection of Spreads:
Organic Egg Salad, Curried Chicken, Tuna Nicoise

Selection of Homemade Breads and Rolls:
Organic Rye, Crispy Honey Loaf and Crusty Whole Wheat

Dressings:
Thousand Island, Mayonnaise, Honey Mustard, Cranberry Mustard, Horseradish Cream

Condiments:
Sliced Vine Ripe Tomato, Red Walla Walla Onions, Kosher Dill Spears, Leaves of Organic Lettuce

“Old Fashioned Pie Station” to Include:
Key Lime, Chucker Cherry and Apple and Walnut
Served with Hand-Turned Vanilla Bean Ice cream

\$52 per person

II

Individual Pots of Soup to Include:

Olympic Three French Onion with Caramelized Gruyere
Truffle Infused Potato and Leek Potage with Oregon White Cheddar Crumble

Arrowhead Spinach with Crisp Pancetta and Sliced Egg Dressing
Hearts of Romaine with Shaved Parmigiano-Reggiano and White Spanish Anchovies
Wedges of Organic Iceberg Lettuce with Vine Ripe Tomatoes and Oregon Bleu

Assorted Open and Closed Face Sandwiches:

Grilled Honey Weed Chicken Caesar Wrap with Shaved Pecorino
Muffuletta with Smoked Mozzarella
Curried Chicken Salad with Branston Pickles on Eight Grain Bread
Bavarian Forest Ham Salad with Truffled Brie on Toasted Walnut Bread
Grilled Eggplant on Garlic Bagel Toast with Hummus and Micro Basil

“Build Your Own Shortcake”

Angel Food Rings, Grilled Banana Bread, Orange and Granola Scones

Toppings of:

Organic Strawberries, Marionberries, Blueberries, Raspberries and Caramelized Bananas
Cherries Jubilee, Rich Carmel, English Cream, Romanoff and Strawberry Coulis Sauces

\$55 per person

III

Tomato Wallpaper with Shaved Asparagus and Shaved Bleu Cheese, Micro Herbs and Lettuces
Grilled Portobellos Filled with Tuscan Bean Salad
Painted Leaves of Romaine Lettuce with Moliterno Black Truffle Pecorino Lucano

Gemelli Pasta with Dungeness Crab, Two Asparagus and Sauce Vert
Individual Italian Herb and Sheep's Milk Ricotta Cannoli Infused with White Truffle
Cavatelli Pasta with Crushed Vine Ripe Tomatoes and Garlic Scented Chicken
Olympic Mac and Cheese

“Berry Bar”

Individual Berries Zabaglione
Marionberry and Huckleberry Pavlova with Vanilla Cream
Three Chocolate Dipped Strawberries
Demitasse of Chilled Raspberry Consommé with White Chocolate Foam
Shots of Blackberry Brulee

\$57 per person

IV

Organic Baby Greens with Candied Pecans, Oven Dried Tomatoes and Basil-Balsamic Vinaigrette
Grilled Fingerling Potatoes with Fresh Dill, Scallions and Grain Mustard Dressing
Roasted Vegetable Salad with Eggplant, Peppers, Zucchini, Lemon and Feta Cheese

Roasted Sweet Corn and Leek Chowder with Roasted Peppers and Applewood Smoked Bacon

Spinach and Whole Wheat Wraps:

Grilled Asparagus and Roasted Portobello Mushrooms
Basil Marinated Roasted Chicken and Crisp Romaine Leaves
Smoked Turkey Cobb
Ahi Tuna Nicoise

Fresh Fruit Salad with Watermelon, Honeydew and Cantaloupe Pearls

Miniature Espresso Crème Brûlée
Bite Size Chocolate Decadence Cake
Meyer Lemon Bites

\$51 per person

V

Painted Leaves of Romaine Lettuce with Moliterno Black Truffle Pecorino Lucano
Bistro Salad of Frisee, Endive, Roquefort, and Spiced Walnuts, Citrus Oil Dressing
Panzanella Salad, Four Cheese and Capsicum Tort with Greek Olive Dressing

Orecchiette Pasta with Baby Arugula, Cherry Tomatoes and Pesto Vinaigrette

Roasted Tomato Soup

Seared King Salmon with Lemon Beurre Blanc

Flat Iron Steak with Local Bleu Cheese

Oven Roasted Fingerling Potatoes with Fresh Rosemary and Garlic
Sautéed Haricot Vert with Lemon Scent

Miniature Tarts:

Strawberry, Lemon, Raspberry, Blackberry

Homemade Chocolate Truffles

\$60 per person

VI

Vine Ripe Tomato Salad and Haricot Vert Bean Salad with Balsamic Vinaigrette
Farfalle Pasta Salad with Grilled Shrimp and Dill-Lemon Pepper Vinaigrette
Farmer's Market Salad with Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese
Red Wine and Shallot Vinaigrette

Roasted New Potato Infused with Italian White Truffles and Pecorino Freko

Grilled Swordfish Medallions with Chive Beurre Blanc

Pan Roasted Organic Chicken with Rosemary Chicken Jus

Jumbo Asparagus in Lemon -Thyme Beurre Blanc
Chive Blossom Whipped Potatoes

Cheesecake Bundles:
New York Style, Strawberry, Chocolate and Swirl
Mixed Berry Bowls with Flavored Anglaise

\$59 per person

AFTERNOON TEA

Fairmont Plated Royal Tea

(4 sandwiches and 4 pastries per person)

Assortment of Tea Sandwiches:

Citrus Prawn Salad on Rosemary Bread

Chicken and Almond Chicken Salad on Eight-Grain Bread

Smoked Salmon and Dungeness Crab Salad on White Pin Wheels

Cucumber and Vine Ripe Tomato with Roquefort Mousse on French Country Loaf

Sultana Raisin Scone with Devonshire Cream and Apricot Preserves

Flourless Chocolate Roulade, Classic Fresh Fruit Tart, Old Fashioned Lemon Bar,
Almond Cream Horn, Chocolate Dipped Strawberries and Miniature Cookie

Coffee, Decaffeinated Coffee and Teas

\$48 per person

FAIRMONT BRUNCH

(Minimum guarantee of 50 guests)

Orange, Grapefruit, Watermelon-Mint or Washington Apple Cider

Multi-Melon Parisian Cocktail with Spun Fireweed Honey and Yogurt

Fresh Strawberry Strata

Mixed Berries with Vanilla and Grand Marnier Anglaise

Arrowhead Spinach with Crisp Pancetta and Sliced Egg Dressing

Hearts of Romaine with Shaved Parmigiano-Reggiano and White Spanish Anchovies

Vine Ripe Tomato, Fresh Buffalo Mozzarella, Basil Leaves with Aged Balsamic and Olio Nuovo

Home Smoked Salmon and Sturgeon

Red Onions, Capers, Cream Cheese

Plain Bagels and Dark Rye Bread

Meyer Lemon and Ricotta French Toast with Warm Maple Syrup

Honey Whipped Farm House Butter

Traditional Eggs Benedict

Applewood Smoked Bacon and Sun Dried Tomato Infused Chicken Sausage

Omelets Made-to-Order or Organic Scrambled Eggs

Sweet Bell Pepper, House Smoked Salmon, Scallions, Wild Mushrooms, Bay Shrimp

Garlicky Spinach, Aged Cheddar Cheese, Black Forest Ham, Fresh Salsa

Herb Roasted Breast of Chicken with Lemon-Rosemary Jus

Cedar Plank Smoked Salmon Brushed with Fireweed Honey

Chive Blossom Whipped Potatoes

Asparagus with Truffled Hollandaise

Selection of Imported and Domestic Cheeses

Chef's Selection of Desserts

\$95 per person

THREE-COURSE PLATED DINNER

*Business Dinners designed for service simplicity; please allow for **45 minutes** of service time.*

I

Classic "Bleu Cheese Salad" Wedge of Iceberg Lettuce, Bleu Cheese and Crisp Bacon
Seared Sea Bass with Lobster Mashed Potatoes and Duo of Asparagus, Café Au Lait Sauce

Banana Foster Brulee

\$75 per person

II

Pear Carpaccio Topped with Young Boston Bibb Lettuce, Crumbled Gorgonzola, Honey Glazed Walnuts

Grilled Breast of Chicken with Asparagus and Whipped Potato Nage

Chocolate Pot Au Crème Tart with Roasted Apricots

\$76 per person

III

Arrowhead Spinach Salad with Bacon Lardons, Crumbled Goat Cheese
Sweet Mustard Vinaigrette, Garlic Potato Straw Garnish

12 ounce New York, Lyonnaise Potatoes, Haricot Vert with Roasted Shallots
Peridourine Sauce

Chocolate Nib Pate with Almond Nougat

\$86 per person

IV

Farmer's Market Salad with Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese
Red Wine and Shallot Vinaigrette

Cedar Plank Smoked Salmon Brushed with Fireweed Honey
Chive Blossom Whipped Potatoes, Roasted Asparagus

Three Chocolate Mille Feuille, Fresh Raspberries and Apricot Sorbet

\$74 per person

V

Vine Ripe Tomato, Fresh Buffalo Mozzarella, Basil Leaves, Aged Balsamic and Olio Nuovo

Grilled Swordfish, Alsatian Onion and Provencal Vegetable Tart
Grain Mustard Crushed Potatoes

Granny Smith Apple Tarte Tatin with Dolce De Leche Ice Cream

\$76 per person

FOUR-COURSE PLATED DINNER

Please allow for **2 hours** of service time.

I

White Asparagus with Ricotta Dumplings and Basil Oil Drizzle

Pear Carpaccio Topped with Young Boston Bibb Lettuce, Crumbled Gorgonzola
Honey Glazed Walnuts

Choice of:

10-ounce Oven Roasted Filet, Yukon Gold Whipped Potatoes
Organic Asparagus, Peppercorn Sauce

or

Cedar Plank Smoked Salmon Brushed with Fireweed Honey, Chive Blossom Whipped Potatoes

or

Mountain Morel Black Truffle Pot Pie with Asparagus and Tomato Hash

Granny Smith Apple Tarte Tatin with Dolce De Leche Ice Cream

\$110 per person

II

Dungeness Crab Cakes with Fennel Fondue and Saffron Tomato Chutney
Peluga Butter Drizzle

Asparagus with Local Herbed Goat Cheese, Micro Greens
Truffle Balsamic Dressing

Choice of:

Slow Roasted Rack of Organic Free Range Colorado Lamb, Persillade
Yukon Gold and White Truffle Strudel

or

Seared Sea Bass with Lobster Mashed Potatoes and Haricot Vert, Café Au Lait Sauce

or

Capsicum Ravioli, Greek Olive Tapenade, Lemon Butter, Basil Oil
Shaved Tomato and Tomato Concasse

Chocolate Pot Au Crème Tart with Roasted Apricots

\$99 per person

III

Warm Goat Cheese Tart with Oven Dried Tomato and Organic Asparagus

Arrowhead Spinach Salad with Bacon Lardons, Crumbled Goat Cheese
Sweet Mustard Vinaigrette

Choice of:

Grilled Tenderloin of Milk-Fed Veal with Crisp Morel Mushrooms
Buttered Green Asparagus, Café Au Lait Sauce

or

Seared Scallops with Melted Leeks, Pomme Sautée and a Bacon and Truffle Nage

or

Tagliatelle with Arugula, Cipollini Onions, Sweet Peas, Artichokes and Oven Dried Tomatoes

Banana Foster Brulee

\$98 per person

IV

Roasted New Potato Infused with Italian White Truffles and Pecorino Freko

Layers of Smoked Salmon Wrapped with Meyer Lemon and Basil Leaves
Served with Toasted Brioche

Choice of:

14-ounce Delmonico, Bordelaise Sauce, Buttermilk Garlic Mashed Potatoes
Sautéed Wild Mushrooms

or

Seared Halibut (when in season) with Tomato Wall Paper and Micro-Arugula Sprouts

or

Grilled and Marinated Portobello Mushrooms with Cipollini Onion Braisage
Vegetable Nage

Three Chocolate Mille Feuille, Fresh Raspberries and Apricot Sorbet

\$106 per person

V

Pan Seared Scallops with Melted Leeks, and Bacon-Truffle Nage

Farmer's Market Salad with Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese
Red Wine and Shallot Vinaigrette

Choice of:

Crisp Breast of Guinea Fowl with Eggplant and Tapenade Infused Farrow Timbale

or

Slow Roasted Salmon with Vegetable Gateau, White Corn and Basil Broth

or

Capsicum Ravioli, Greek Olive Tapenade, Lemon Butter, Basil Oil
Shaved Tomato and Tomato Concasse

Jaconde Strawberry Cream Cake with Homemade Berry Syrup

\$94 per person

À LA CARTE PLATED DINNER

Appetizers

- Three Cheese Terrine with Black Truffle and Figs, Reduced Balsamic Vinegar \$14
- Carpaccio of Angus Tenderloin with Shaved Pecorino and Rocket Salad \$18
- Layers of Smoked Salmon Wrapped with Meyer Lemon and Basil Leaves
Served with Toasted Brioche \$17
- Maine Lobster Cocktail with Avocado Mousseline and Citrus Salad \$20
- Carpaccio of Massive Prawn with Warm Camambert Beignet \$18
- Dungeness Crab Cakes with Fennel Fondue and Saffron Tomato Chutney
Peluga Butter Drizzle \$18
- Forest Mushroom and Ricotta Cannelloni with an Aged Gorgonzola Wedge
Truffled Cream \$16
- Baked Brie en Brik Dough on Vine Ripened Tomato Wall Paper
with Sherry Infused Shallot Sauce \$16
- Kabocha Pumpkin Gnocchi with Lacquered Duck and Oyster Mushroom Jus \$15
- Warm Goat Cheese Tart with Oven Dried Tomato and Organic Asparagus \$15
- Lobster and Pea Risotto with Aged Parmigiano-Reggiano and Torn Tarragon Leaves \$16
- Morel Mushroom Tart with Truffled Mache Leaves \$16
- Pan Seared Scallops with Melted Leeks and Bacon-Truffle Nage \$20

Soups

- Lobster and Corn Chowder with Mini Crab Cakes \$15
- Dungeness Crab Bisque with Truffle Spot Prawn Cakes \$15
- Roasted New Potato Infused with Italian White Truffles and Pecorino Freko \$12
- Cream of English Pea with Lemon Crème Fraiche and Smoked Salmon Toast \$12
- Morel Mushroom Consommé with Foie Gras Dumplings and Vegetable Vermicelli \$14
- Smoked Duck Consommé en Croute with Black Trumpet Mushrooms and Peppered Sausage \$11
- Chilled Shellfish Gazpacho with Lobster, Prawns and Stone Crab Claws \$14
- White Asparagus with Ricotta Dumplings and Basil Oil Drizzle \$12
- Truffled Squash Cappuccino \$16

Salads

Classic "Bleu Cheese Salad" Wedge of Iceberg Lettuce, Bleu Cheese and Crisp Bacon \$11

Olympic Caesar Salad \$12

Choice of Accompaniments: Prawns, Crab Legs or Baby Shrimp \$15

Pear Carpaccio Topped with Young Boston Bibb Lettuce, Crumbled Gorgonzola, Honey Glazed Walnuts \$14

Asparagus with Local Herbed Goat Cheese, Micro Greens, Truffle Balsamic Dressing \$12

Arrowhead Spinach Salad with Bacon Lardons, Crumbled Goat Cheese, Sweet Mustard Vinaigrette \$14

Farmer's Market Salad with Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese, Red Wine and Shallot Vinaigrette \$12

Vine Ripe Tomato, Fresh Buffalo Mozzarella, Basil Leaves, Aged Balsamic and Olio Nuovo \$14

Fish and Seafood Entrées

Seared Scallops with Melted Leeks, Pomme Sautée and a Bacon and Truffle Nage \$54

Grilled Massive Prawns Wrapped in Basil and Prosciutto with Balsamic Butter \$52

Buttered Two Pound Maine Lobster with Roasted Potato Ravioli with Lobster Cognac Sauce \$62

Cedar Plank Smoked Salmon Brushed with Fireweed Honey
Chive Blossom Whipped Potatoes \$50

Slow Roasted Salmon with Vegetable Gateau, White Corn and Basil Broth \$50

Grilled Swordfish, Alsatian Onion and Provencal Vegetable Tart
Grain Mustard Crushed Potatoes \$48

Seared Sea Bass with Lobster Mashed Potatoes, Roasted Asparagus
Café Au Lait Sauce \$52

Seared Halibut (when in season) with Tomato Wall Paper and Micro-Arugula Sprouts \$50

Meat and Poultry Entrées

10-ounce Oven Roasted Filet, Yukon Gold Whipped Potatoes
Organic Asparagus, Peppercorn Sauce \$70

12-ounce New York, Lyonnaise Potatoes, Haricot Vert
with Roasted Shallots, Perigourdine Sauce \$60

14-ounce Delmonico, Buttermilk Garlic Mashed Potatoes
Sautéed Wild Mushrooms, Roasted Asparagus, Bordelaise Sauce \$65

22-Hour Slow Roasted and Smoked Prime Rib of Angus Beef with Yorkshire Pudding
Fondant Potatoes and Roasted Asparagus (*Minimum of 15 guests*) \$65

Slow Roasted Rack of Organic Free Range Colorado Lamb, Persillade
Yukon Gold and White Truffle Strudel \$55

Roast Lamb Loin with Braised Fennel, Basil
Goat Cheese Yukon Gold Whipped Potatoes, Sauce Ratatouille \$58

Grilled Tenderloin of Veal with Crisp Morel Mushrooms
Buttered Green Asparagus, Café Au Lait Sauce \$57

Crisp Breast of Guinea Fowl with Eggplant and Tapenade Infused Farrow Timbale \$50

Grilled Breast of Chicken with Asparagus and Whipped Potato Nage \$48

Vegetarian and Pasta Entrées

Capsicum Ravioli, Greek Olive Tapenade, Lemon Butter, Basil Oil
Shaved Tomato and Tomato Concasse \$44

Mountain Morel Black Truffle Pot Pie with Asparagus and Tomato Hash \$42

Grilled and Marinated Portobello Mushrooms with Cipollini Onion Braisaie
Vegetable Nage \$40

Sheep's Cheese Ravioli with Sautéed Chanterelles and Truffles
Shaved Parmigiano-Reggiano \$44

Tagliatelle with Arugula, Cipollini Onions, Sweet Peas, Artichokes and Oven Dried Tomatoes \$42

Desserts

Chocolate Pot Au Crème Tart with Roasted Apricots \$14

Jaconde Strawberry Cream Cake with Homemade Berry Syrup \$12

Chocolate Nib Pate with Almond Nougat \$12

Chucker Cherry Financier with Chantilly Cream \$12

Pavlova with Caramelized Figs \$11

Sugared Toasted Pound Cake with Blackberry Sauce \$11

Granny Smith Apple Tarte Tatin with Dolce De Leche Ice Cream \$14

Banana Foster Brulee \$12

Three Chocolate Mille Feuille, Fresh Raspberries and Apricot Sorbet \$12

Intermezzo

“Selection of Sorbet”

Mixed Wild Berry \$5

Valrhona Chocolate \$6

Cucumber-Tarragon \$5

Meyer Lemon Ginger \$5

Raspberry and French Champagne \$6

Maui Jet Pineapple and Coconut \$5

Granny Smith Apple with Star Anise \$5

Blood Orange \$6

Texas Ruby Grapefruit \$5

Watermelon \$5

Cheese

Five Senses of Local Cheese \$19

DINNER BUFFET

(Minimum guarantee of 10 guests)

I

Antipasto Platter to Include:

Charcuterie, Bocconcini, Three Types of Olives, Tuscan White Bean Vinaigrette
Marinated Artichokes, White Anchovies and Fire Roasted Peppers

Mesclun Salad Greens with Choice of Dressing:
Truffle Balsamic, Lemon Herb or Fireweed Honey Mustard

Seared Ahi Tuna Nicoise with Haricot Vert, Fingerling Potatoes, Frisee Lettuce
Kalamata Vinaigrette

Poached Asparagus Salad with Ashen Goat Cheese and Tiny Basil Sprouts

Stacks of Portobello Mushrooms Filled with Crab and Shrimp Salad

Shaved Parma Ham with Melon Parisian

Slow Smoked Black Cod with Truffle Braised Leeks and Crispy Morels

Medallions of Kobe Beef Tenderloin with Oxtail Braisage and Braised Cipollini Onions

Yukon Gold Potato and Celery Root Dauphine

Hericot Vert Dipped in Lemon Butter

Demitasse of Espresso Crème Brulee and Ginger Snap
Raspberry Trifle with Devonshire Clotted Cream Chantilly
Chocolate Obsession

Macadamia Nut Tuile Filled with Stone Fruits and Valrohona Ganache

\$115 per person

II

Dungeness Crab and Massive Prawn Louis

Tomato and Buffalo Mozzarella Terrine with Red Curried Sprout Salad

Caesar Salad Packages

Carpaccio of Aged Pecorino and Kobe Beef Fillet Served with Arugula Leaves and Pesto

Arrowhead Spinach Leaves Topped with Crisp Pancetta and Deviled Egg Dressing

Cold Poached Asparagus with Fiord de Sardo and White Balsamic Vinaigrette

Northwest Inspired Shellfish Cioppino to Include:

Dungeness Crab, Scallops, Mussels, Smoked Cod, Halibut Cheeks

Rich Smokey Tomato Broth

Individual Veal Wellingtons with Black Perigorde Truffle Sauce

Eggplant and Prosciutto Wrapped King Salmon Served on Ratatouille Sauce

Yellow Fin Potato Pave Laced with White Italian Truffle Oil

Seared Vegetable Gateaux Topped with White Balsamic Glazed Pearl Onions

“Berry Bar”

Individual Berries Zabaglione

Marionberry and Huckleberry Pavlova with Vanilla Cream

Three Chocolate Dipped Strawberries

Demitasse of Chilled Raspberry Consommé with White Chocolate Foam

Shots of Blackberry Brulee

\$130 per person

III

Hearts of Romaine Caesar Salad, Smoked Chicken

Herb Polenta Croutons, Shaved Parmigiano-Reggiano

Ahi Tuna Salad Nicoise

Pan-Seared Sea Bass, Fried Leeks, Red Onion Cream

Hot Smoked Local Salmon, Savoy Cabbage, Apple Wood Smoked Bacon, French Lentils

Aged Balsamic Syrup

Roasted Rack of Veal, Cepe Mushroom, Sweet Garlic Ragout, Black Truffle Potato Puree

Red Wine Sauce

Whole Beef Wellington, Wild Mushroom Duxelle, Perigorde Sauce

Penne Rigati, Smoked Chicken Sausage, Country Tomatoes, Olives, Sweet Basil

Orecchiette, Braised Lamb Shank, Roasted Eggplant, Arugula, Tarragon, Tomato Broth

Selection of Imported Dessert Cheese, Homemade Chocolates and Marzipan

\$100 per person

RECEPTION HORS D'OEUVRES

(Prices listed are per dozen)

Cold

- Seared Wasabi Ahi Tuna Sticks \$52
- Tomato Terrine with Aged Balsamic and Olio Nuovo on Silver Spoons \$50
- Smoked Salmon Snow Cones, Beluga Caviar \$53
- Jumbo Asparagus Wrapped with Italian Prosciutto and Parmigiano-Reggiano \$49
- Bruschetta with Olive Tapenade \$47
- Jumbo Cocktail Prawns with Crushed Tomato-Horseradish Sauce \$52
- Dungeness Fry Legs Served on Frozen Stones \$54
- Local Oysters on the Half Shell with Crushed Tomato-Horseradish Sauce \$54
- Giant Green Olives Filled with Port Infused Stilton and Celery Flowers \$47
- Jumbo Bleu Cheese Filled Santa Barbara Olives with Stained Pepper Vodka \$48
- Shaved Prosciutto on Italian Flat Bread with Diced Sweet Melon Relish \$47
- Grain Mustard and Granny Smith Apple Sticks Wrapped with Home Smoked Salmon \$50
- Shaved Serrano Ham with Truffled Brie Cheese on Onion Flat Bread \$47
- BBQ Pork Salad Roll with Thai Basil and Peanut Sauce \$48
- Tuna and Melon Carpaccio on Sesame Sticks \$52
- Cured Tomato Roulade with Silky Ashed French Chevre \$50
- Beef Tartare on Grilled Potato Bread with Sunny Side Up Quail Egg \$53
- Smoked Halibut and Anchovy Mille-Feuille \$49
- 411 Sushi Roll with Three Dipping Sauces \$60
- Scallop and Black Truffle Ceviche \$59
- Foie Gras Roulade with Pear Chutney and Toasted Lemon Brioche \$59
- Charred Eggplant Tart with Ashed Goat Cheese \$47
- Maine Lobster Gazpacho with Tiny Sprouts \$49
- Kumamoto Oyster Wrapped in Smoked Salmon Tar tare with Beluga Cream \$56
- Carpaccio of Beef with Shaved Foire De Sardo and Tiny Arugula Sprouts \$52
- Mini Crock of Port Infused Stilton Cheese with Port Jelly and Curly Celery \$49

Hot

- Brie and Sliced Black Truffle En Croute Garnished with Acidulated Pear \$51
- Alsatian Onion and Nicoise Olive Tarts on Silver Forks \$47
- Mini Crab Cakes with Olympic Tartare Sauce \$58
- Prawn Lollypop Wrapped in Sliced Black Truffle \$57
- Rabbit Chops Persillade with Sherry Shallot Marmalade \$54
- Horseradish Crusted Local Spot Prawns with Chive Remoulade \$55
- Mini Lamb Chops Crusted, Garlic Herbs and Dijon Mustard \$54
- Artichoke-Gruyere Fondue with Cheese Dipping Straws \$47
- Dungeness Crab Dumplings on Sugar Canes with Spiced Ginger Soy \$54
- Asparagus Strudel Studded with White Truffles \$48
- Beef Sate with Spiced Cashew Dipping Sauce \$51
- Popcorn Rock Shrimp with Calamari Tentacle Tempura and 5 Spices \$50
- Smoked Duck Dumplings with Ginger Prawns and Salted Soy Nuts \$52
- Hawaiian Sweet Prawns Wrapped in Basil Leaves and Crisp Prosciutto \$56
- Mini Morel Tarte Tatin Balsamic Painted Young Leaves \$49
- Black Sesame Crusted Chicken Gajons with Dijon Shallot Marmalade \$47
- Demitasse of Butternut Squash Bisque with Lobster Dumplings \$47
- Beef Mini Burgers with Rogue River Bleu Cheese \$54
- Lobster Corn Dog with Grain Mustard-Bing Cherry Sauce \$65
- Iberico Lomo Pizzetta with Crusted Kalamato Olives \$60

CARVED ITEMS

Beef Wellington with Black Truffle and Béarnaise Sauce \$450
(Serves 15 guests)

Crown Roast of Pork with Lemon, Thyme, and Honey Glaze, Sliced Potato Bread \$375
(Serves 30 guests)

Herb Crusted Veal Rack, Madeira Sauce, Rosemary Rolls \$425
(Serves 25 guests)

Pesto Rubbed Leg of Domestic Lamb, Ratatouille Sauce, Parmesan Toast \$395
(Serves 30 guests)

Old Fashion Steamship of Beef, Au Jus, Silver Dollar Rolls \$550
(Serves 65 guests)

Canadian Maple Cured Bone in Ham, Apple Vinegar Sauce, Orange Honey Buns \$395
(Serves 40 guests)

Roast Tom Turkey Rubbed with Sage and Shallots; Pan Essence Jus, Volkhorn Seed Bread \$350
(Serves 25 guests)

Cedar Plank Smoked Salmon with Lemon Cracked Black Pepper Vinaigrette \$400
(Serves 20 guests)

Rotisserie Chicken, Whole Roasted Chicken Basted in Herb Butter \$20 per person
(Five chickens/Serves 20 guests)

Pepper Crusted Beef Tenderloin with Crispy Shallots and Red Wine Sauce \$500
(Serves 15 guests)

Char-Grilled New York Strip with Oxtail Red Wine Sauce \$450
(Serves 25 guests)

DISPLAY SELECTIONS

(Prices are per person)

Vegetable Crudité, Bleu Cheese, Herb Dressing \$10

Selection of Imported and Domestic Cheeses
Sliced Baguettes and Water Biscuits \$14

Northwest Grilled Vegetable, Italian Meat Antipasto Tray \$16

Sliced Fresh Fruit and Berries \$13

Pasta Station

Roasted Rigatoni in Provencal Sauce, Braised Orecchiette with Creamy Alfredo, Olive Oil
Al Dente Penne Pasta with Crisp Morels and Shallots
\$22

Olympic Caesar Salad Station

All Caesar Stations feature our Classic Caesar Salad, tossed in-room by a uniformed attendant.

Caesar Salad with Shaved Parmigiano-Reggiano, Focaccia Croutons
\$12

Add Grilled Chicken \$15 ~ Shrimp and Crab \$19

Bruschetta Station

All served on an array of crisp breads.

Vine Ripe or Heirloom Tomatoes (when in season) with Opal Basil
Smoked Salmon and Citrus Tapenade
Spanish Olives Filled with White Anchovies
Rocket Pesto
Tiny Pickled Prawns
White Bean and Cilantro Spread
Artichokes and Green Olive Oil Spread
Trio of Extra Virgin Olive Oils and Infused Balsamic Vinegar
\$17

South American Station

Crispy Suckling Pig with Chanterelles and Charred Corn Masa
Served with Pico De Gallo, Cilantro, Sweet Onions and Lime
Three Types of Tortillas
\$20

(minimum of 100 guests)

Sushi and Sashimi Display

(Please select 6 rolls or fish;

all served with soy, wasabi, pickled ginger and chop sticks.)

Fish

Octopus, Sea Bass, Tuna Yellow Fin, Salmon, Prawn, Swordfish, Scallop, Halibut

Rolls

Spyder, California, Avocado, Soft Shell Crab, Prawn Tempura, Ikura Egg, Flying Fish Roe, Spicy Dungeness Crab

\$40 per person

Raw Bar

(Priced per dozen)

Jumbo Prawns with Traditional Horseradish Cocktail Sauce

\$52

Washington State Finest Oysters on the Half Shell
Traditional Horseradish Cocktail Sauce, Meyer Lemons
Freshly Grated Horseradish, Wasabi and Mirin Mignonette

\$52

Dungeness Crab Legs
Traditional Horseradish Cocktail Sauce, Tarragon-Cognac Aioli

\$52

Massive Prawns
Wrapped with Prosciutto and Basil, Pan Seared to Order

\$70

Ahi Tuna
Pan Seared to Order with Peppercorn and Cognac Cream

\$75

Pacific Rim Station

(Based on 4 pieces per person)

Dim Sum Served in Bamboo Baskets
Pork Pot Stickers with Ginger Scallion Sauce
Beef and Chicken Satay with Peanut Sauce
Crispy Shrimp Spring Rolls with Sweet Chili Sauce

\$30 per person

Russian Caviar Station

Russian Caviar and Chilled Russian Vodka:
Beluga, Osetra and Sevruga Caviar
Buckwheat Blini with Chopped Egg Whites Homemade Toast Points
Stolichnaya Vodka on Ice

(Market price per ounce)

Demitasse Soup Station

Served from silver urns into china demitasse cups.

Butternut Squash Soup

Roasted Wild Northwest Mushroom

Maine Lobster Bisque

Cream of Walla Walla Onion

Oven Roasted Heirloom Tomato

Roasted New Potato Infused with Italian White Truffles and Pecorino Freko

Cream of English Pea with Lemon Crème Fraiche

\$10 per person

Yukon Gold Mashed Potato Bar

*(Please **select 2**)*

Applewood Smoked Bacon, Aged Tillamook Cheddar Cheese, Sour Cream and Onions

Braised Beef Short Ribs with Horseradish Creamed Potato, Red Wine Sauce and Crispy Onion

Buttermilk Creamed Potato, Fried Chicken and Black Pepper Country Gravy

Maine Lobster and Sherry Mushroom Cream, Tarragon and Belgium Endive

Wild Mushroom:

Portobello, Chanterelle, Cremini, and Shiitake Mushrooms with Garlic, Thyme and Pearl Onions

Merlot Red Wine Sauce

\$12 per person

Risotto Station

*(Please **select 2**)*

Roasted Vegetable Risotto

Oven Roasted Seasonal Vegetables and Fresh Herbs with Arborio Rice

Vegetable Nage and Parmigiano-Reggiano

Italian White Truffle Risotto

Wild Mushrooms, Pearl Onions, Sweet Basil

San Daniele Prosciutto and Asparagus

Local Spot Prawn Risotto

Oven Dried Tomato, Snipped Chives, Sweet Peas and Lemon Essence

Smoked Chicken Risotto

Arborio Rice with Asparagus Tips, Smoked Chicken

Tomato Concasse, Roasted Garlic and Saffron

\$28 per person

DESSERT BUFFETS

Miniature Desserts

(Minimum guarantee of 10 guests; 3 pieces per person)

Classic Éclairs
Almond Coconut Macaroons
Chocolate Truffle Cake
Zesty Lemon Tarts
Strawberry Yogurt Bavarian
Miniature Fruit Tarts
Nanaimo Bars

\$16 per person

Whole Desserts

(Minimum of 50 guests; 5 pieces per person)

Key Lime Tarts
Chocolate Financiers
Butter Cookies
Berry Upside Down Cake
Tiramisu
Chocolate Strawberries
Latté Chocolate Cake
Coconut Macaroon
Honey Caramel Walnut Tart

\$28 per person

Chocolate Fountain

(Minimum of 100 guests; 5 pieces per person)

Warm Ribbon of Belgium Dark Chocolate Flowing from a Silver Fountain

Condiments of:

Marshmallows, Garden Strawberries, Biscotti, Donut Pillows, Lemon Pound Cake

\$30 per person

Dessert Crepes

Fillings to Include:

Whipped Cream, Seasonal Fruits

Toppings to Include:

Chocolate, Vanilla, Orange, Caramel and Wild Berry Sauces

\$18 per person

Cherries Jubilee

Sautéed Cherries Soaked with Tahitian Vanilla Ice Cream and a Hint of Cinnamon

\$15 per person

Bananas Foster

Sautéed Bananas with Walnuts in a Rich Caramel Sauce, Served Over Tahitian Vanilla Ice Cream

\$15 per person

Espresso Station

*Let expert baristas prepare your Lattés, Mochas, Cappuccinos and Americanos!**

Included are Espresso Coffee Drinks, Flavored Syrups,
Spices, Whipped Cream, Chocolate Shavings, Sugars and Sweeteners

Up to 60 Guests: \$375

60-125 Guests: \$500

125-225 Guests: \$600

225-600 Guests: \$975

**(Service provided for one hour; each additional hour: \$75)*

BAR SELECTIONS

Deluxe Bar

Jim Beam Bourbon
J&B Rare Scotch
Absolut Vodka
Tanqueray Gin
Bacardi Light Rum
Seagrams V.O. Whiskey
Sauza Silver Tequila

\$9 per drink

Premium Bar

Maker's Mark Bourbon
Chivas Regal Scotch
Grey Goose Vodka
Bombay Sapphire Gin
Mount Gay Rum
Crown Royal Whiskey
Sauza Hornitos Tequila
Hennessy Brandy VSOP
Old Bushmill Irish Whiskey

\$11 per drink

No-Host Bars

Please add \$1.00 to all beverage prices for No-Host Bars.

All bar service includes:

Sparkling Wine
\$10

Cordials:
Hennessy, Kahlua, Amaretto, Grand Marnier, Bailey's, B&B, Frangelico, Sambuca
\$11

Premium Wine List Selections
\$10

Imported and Domestic Beer:
Heineken, Mirror Pond Pale Ale, Black Butte Porter, Pike Place Ale, Amstel Light, Budweiser Select
\$7

Non-Alcoholic Beer and Wine:
Kaliber Beer, Ariel Rouge, Ariel Blanc Wine
\$6

Assorted Sodas, Mineral Waters and Juices
\$5.75

Enhancements

Silver Top Duo:
Warm Cashews, Imported Olives
\$20 each

Box Nuts:
Candied Walnuts, Spicy Pecans, Cashews
\$35 each

Homemade Potato Chips and Pistachios
\$25 each

SPECIALTY BARS

Martini Station

A beverage minimum of \$1,000 is required for all Specialty Bars; please select 4.

The Olympic Martini

Ketel One Vodka, Bailey's and Chambord Finished with a Fresh Strawberry Garnish

Typhoon

Ketel One Vodka, Midori and Peach Schnapps with a Kiwi Garnish

Chocolate Martini

Ketel One Vodka, Godiva Chocolate Liqueur and Chocolate Shaving Garnish

Cosmopolitan

Ketel One Vodka, Cointreau, Lime Juice, Cranberry Juice and a Twist of Lemon

Blue Velvet Martini

Ketel One Vodka, Blue Curacao, Droplets of Lime Juice and a Wedge of Lemon

Nutty Martini

Ketel One Vodka and Splash of Frangelico Garnish with a Jordan Almond

Gibson

Bombay Sapphire Gin and Noilly Pratt Vermouth with a Skewer of Cocktail Onions

Dirty Martini

Bombay Sapphire Gin Flavored with a Splash of Vermouth and Olive Juice

French Martini

Ciroc Vodka, Chambord Liqueur and Pineapple Juice

Lemon Drop

Ketel One Vodka, Limoncello Liqueur, Triple-Sec and Lemon Juice

V Pom Martini

Ketel One Vodka, Grand Marnier and Pomegranate Juice

Chocolate Coffee

Ciroc Vodka, Coffee Liqueur and Godiva White Chocolate Liqueur

Cosmolini

Ketel One Vodka, Triple Sec, Peachtree Schnapps, Fresh Lime Juice, White Cranberry Juice, Peach Nectar, Champagne

Olympic Gold

Hennessey VSOP Cognac, Ginger Infused Tuaca, Bombay Sapphire Gin, Absolut Citron Vodka

Glacier Blue

– Winner of Seattle’s 1st Classic Martini Challenge –
Ketel One Vodka, Bombay Sapphire Gin, Blue Curaçao

Apple Harvest Martini

Ketel One Vodka, Midori Melon Liqueur, Sour Apple Pucker, Apple Juice

Key Lime Martini

Absolut Vanilla Vodka, Midori Melon Liqueur, Fresh Squeezed Lime Juice

Baja Blue Martini

Patron Tequila, Tanqueray 10 Gin, Hypnotiq, Cointreau, Fresh Squeezed Lime Juice, White Cranberry Juice

UltraViolet

Ketel One Vodka, Gin, Chambord, Crème de Cassis, Jacopo Poli Grappa

Crimson Frost Martini

– Winner of the Tanqueray 10 Challenge, 2003 –
Tanqueray 10 Gin, Bacardi Rum, Chambord, Campari, Cranberry Juice, Lemon Juice

\$14 per Martini

Organic Martinis

*A beverage minimum of \$1,000 is required for all Specialty Bars;
made from the freshest organic ingredients.*

Berry Basil

Grey Goose Vodka, Softly Infused with Basil Syrup,
Fresh Strawberries

Maple Leaf

Grey Goose Vodka, Vermont Maple and Gently Peeled Ginger Infused Syrups

\$16 per Martini

Specialty Bar Décor

(To create the “WOW!”)

Designer Kevin Roscco “The Ice Guy”

Selected Ice Art Awards:

FIRST PLACE - U.S. Olympic Trials 1997 Fairbanks, Alaska

FIRST PLACE - World Championship 1995 Linz, Austria

BRONZE MEDAL - Winter Olympics 1994 Lillhammer, Norway

FIRST PLACE - U.S. Olympic Trial 1993 Fairbanks, Alaska

INTERNATIONAL PRIZE - World Championship 1992 Asahikawa, Japan

FIRST PLACE - Winterlude Bal de Nieve 1991 Ottawa, Canada

FIRST PLACE - International Winter Ice Festival 1991 Moscow, Russia

GRAND CHAMPION - National Ice Carving Association (NICA) Ice Carving 1990 Championship, Chicago, Illinois

Deluxe Four-Panel Ice Bar with Your Logo \$2,000

3-Foot Ice Martini Glasses \$900

Sparkling Wine Bar

*A beverage minimum of \$1,000 is required for all Specialty Bars; please **select three**.*

Bellini

Sparkling Wine, Peach Schnapps Liqueur and Peach Nectar

Mimosa

Sparkling Wine, Grand Marnier Liqueur and Orange Juice

Pomellini

Sparkling Wine and Pomegranate Juice

Sparkling Wine Mojito

Sparkling Wine and Monin Mojito

French Rose

Sparkling Wine, Pineau Wine and a Sugar Cube

Olympic Royal

Sparkling Wine, Chambord Liqueur and Grand Marnier

\$12 per beverage

Enhancements

*A beverage minimum of \$1,000 is required for all Specialty Bars; please **select two** to accompany your Sparkling Wine Bar station.*

- Domaine Ste. Michelle, Brut, WA \$9
- Argyle, Brut, Willamette Valley, OR \$12
- Schramsberg, Blanc de Noirs, CA \$16
- Gloria Ferrer, Brut, Sonoma, CA \$11.50
- Moet Chandon White Star \$21
- Gosset Excellence Brut \$20
- Dom Perignon, Brut \$50
- Louis Roederer, Brut Premier \$18.50
- Bollinger, Grande Annee \$39

Mojito Bar

*A beverage minimum of \$1,000 is required for all Specialty Bars; please **select three.***

Coconut Mojito

Bacardi Coco Rum, Monin Mojito, Lime Juice and Club Soda

Strawberry Mojito

Bacardi Light Rum, Strawberry Liqueur, Monin Mojito, Lime Juice and Club Soda

Pineapple Mojito

Bacardi Light Rum, Monin Mojito, Pineapple Juice, Lime Juice and Club Soda

Peach Mojito

Bacardi Lemon, Peach Schnapps Liqueur, Monin Mojito, Lime Juice and Club Soda

Raspberry Mojito

Bacardi Raspberry, Chambord Liqueur, Monin Mojito, Lime Juice and Club Soda

Banana Mojito

Bacardi Light Rum, Banana Liqueur, Monin Mojito, Lime Juice and Club Soda

\$12 per beverage

Sangria Heaven

The Olympic Beverage Team has taken Sangrias to the next level! Great combination of color, aroma and taste will take you to the sandy beaches of Ibiza as we use wines exclusively from Spain.

*A beverage minimum of \$1,000 is required for all Specialty Bars; please **select three.***

Classic Red Sangria

Red Wine, Brandy, Triple Sec

Classic White Sangria

White Wine, Apricot Brandy, Triple Sec

Coconut Sangria

White Wine, Brandy, Triple Sec, Coconut Milk

Mango Sangria

White Wine, Brandy, Triple Sec, Mango Juice

Passion Sangria

White Wine, Brandy, Triple Sec, Passion Fruit Juice

Peach Sangria

White Wine, Brandy, Triple Sec, Peach Juice

\$12 per beverage

WINES

White Wines

Chardonnay

- #212 Chinook, Yakima Valley, WA \$48
- #201 Ch. Ste. Michelle, Columbia Valley, WA \$34
- #098 Barnard Griffin, Columbia Valley, WA \$40
- #239 Grgich Hills, Napa, CA \$96
- #233 Jordan, Sonoma, CA \$75
- #362 Pouilly Fuisse, Louis Jadot, Burgundy, France \$62

Sauvignon Blanc

- #073 Waterbrook, Yakima Valley, WA \$38
- #245 Chateau Ste. Michelle, Horse Heaven Vineyards Columbia Valley, WA \$42
- #295 Seresin, Marlborough, New Zealand \$56

Riesling

- #252 Chateau Ste. Michelle, Johannisberg Riesling Columbia Valley, WA \$34
- #251 Poet's Leap Winery by Armin Diehl, Riesling Columbia Valley, WA \$58

Other Selections

- #276 Viognier, McCrea Cellars, Columbia Valley, WA \$54
- #272 Gewurztraminer, Chateau Ste. Michelle, Columbia Valley, WA \$34
- #264 Pinot Gris, King Estate, Willamette Valley, OR \$48
- #099 Pinot Grigio, Peter Zemmer, Alto Adige, Italy \$38

Red Wines

Cabernet Sauvignon

- #406 Chateau Ste. Michelle, Columbia Valley, WA \$39
- #403 Six Prong, Horse Heaven Hills, WA \$38
- #426 Reininger, Columbia Valley, WA \$72
- #080 Genesis by Hogue, Columbia Valley, WA \$48
- #422 Woodward Canyon, "Artist Series", Columbia Valley, WA \$87
- #452 Jordan, Sonoma, CA \$88

Merlot

- #500 Columbia, Columbia Valley, WA \$40
- #492 Canoe Ridge, Columbia Valley, WA \$58
- #494 Chateau Ste. Michelle, Columbia Valley, WA \$46
- #076 Beringer Founder's Estate, CA \$38

Pinot Noir

- #087 A to Z, Willamette Valley, OR \$48
- #088 Jigsaw, , Oregon \$42
- #091 Broadley Vineyards, Willamette Valley, OR \$42
- #570 St. Innocent, Seven Springs Vineyard, Willamette Valley, OR \$88

Other Selections

- #538 Syrah, Columbia Crest Reserve, Columbia Valley, WA \$68
- #582 Zinfandel Ridge "Three Valley's", CA \$52
- #084 Malbec Carinae, Argentina \$46
- #082 Shiraz, Marquis Philips, South Eastern Australia \$44

Sparkling Wines

- #145 Domaine Ste. Michelle, Brut, WA \$44
- #146 Argyle, Brut, Willamette Valley, OR \$56
- #147 Mountain Dome, Brut, WA \$52
- #149 Gloria Ferrer, Brut, Sonoma, CA \$46
- #152 Schramsberg, Blanc de Noirs, CA \$78
- #154 Prosecco "Jelo" Brut, Bisol, Veneto, Italy \$42

Champagnes

- #100 Moet Chandon, White Star \$102
- #103 Gosset Excellence Brut \$80
- #124 Dom Perignon, Brut \$245
- #102 Louis Roederer, Brut Premier \$95
- #120 Bollinger, Grande Annee \$195

Apres

- Fonseca LBV \$65
- Dow Ruby Port \$35
- Sandeman 1985, Port \$185
- Fonseca 1994, Port \$220
- Rémy Martin XO Special, Cognac \$265
- Jacopo Poli, Moscato Grappa, IT (375 ml.) \$155