

---

APULENT EVENTS + CATERING  
at the Shilshole Bay Beach Club

General Packet

Shilshole Bay Beach Club

TABLE OF CONTENTS

---

Introduction & Services .....	2
Breakfast Menus .....	4
Brunch Menus.....	5
Lunch Menus .....	7
Dinner Menus .....	8
Additional Stations .....	13
Desserts .....	16
Appetizer Reception.....	18
Holiday Menus .....	19
Beverage & Wine List.....	25
Facilities & Services.....	29
Facility Rental Pricing .....	31
Catering Policies & Contact.....	32

*Apulent Events and Catering has the experience to plan and execute your event flawlessly whether you are in need of a little assistance planning an intimate gathering or are a professional planner orchestrating a lavish party.* Our team understands that planning an event can be very time consuming and we are committed to doing as much or as little as you'd like. From start to finish, our attention to detail and warm, courteous service will impress you.



For more than 25 years, Apulent has been offering services including customized menu design, offsite catering and event and destination management. With thousands of events to our credit, our team has the experience and expertise to offer a wide variety of services.

### Venue Selection

In addition to the beautiful Shilshole Bay Beach Club, we have access to an extensive list of fine Seattle area event venues. We will also bring our catering to your home, office or any Seattle area location of your choice.

You will find the Shilshole Bay Beach Club to be an extraordinary venue. Located just outside of downtown Seattle on the scenic Ballard waterfront, this elegant venue offers views from every room. From the mouth-watering cuisine, the breath-taking westerly views of the Olympic Mountains and Puget Sound to the cool breezes and epic sunsets enjoyed from the outdoor terraces, the Shilshole Bay Beach Club is an all-inclusive venue managed exclusively by Apulent Events and Catering.

### The Shilshole Bay Beach Club features:

- A quintessential Northwest experience
- The best of both worlds – near downtown Seattle in a relaxed, waterfront setting
- Unobstructed views of the Puget Sound and Olympic Mountains
- Magnificent sunsets
- Rotating art exhibits in CoCA gallery
- Beach access
- Tiki torches for beautiful night lighting
- Bars and grilling stations on the terrace
- Access to entire venue
- Complimentary parking for up to 200 cars

With 7550 square feet, the Shilshole Bay Beach Club offers two rooms that may be rented together or individually. Both the Sunset/South and Seaview/North Rooms are wonderful for standing receptions or seated events. Terraced waterfront patio space is included with rental of the venue.

The Sunset/South Room capacity is 170 banquet seating or 200 standing reception. The Seaview/North Room capacity is 300 banquet seating or 300 standing reception. The rooms can be rented together to utilize the entire facility.



---

## Full Service Catering

---

Apulent Events and Catering, the exclusive caterer at the Shilshole Bay Beach Club, offers innovative cuisine with fresh, seasonal ingredients enhanced by cosmopolitan flavors and preparations. We offer everything from continental breakfasts, box lunches, cocktail parties and elegant plated dinners to all-day retreat packages, summer picnics and holiday galas. Choose from our large list of menus or have something created just for you.

---

## Full Service Event Planning

---

Do you have a vision for your party? Have you seen something in a magazine that you would like to bring to life? Apulent event planners will work with you through the entire planning process to help realize your dream and we can offer you plenty of new ideas as well. We will assist you in designing your menu, décor, floor plan and event timeline.

---

## Rentals

---

We will help find that one thing that will make your event unique. We can arrange for specialty linens, china, glassware, audio/visual equipment, transportation service and interactive games to get your guests mingling and laughing. If there is something special that you want, we will find it.

---

## Flowers

---

Apulent can take care of your floral arrangements. Tell us your flower or color choices and leave the headaches to us. At event time, you will have beautiful centerpieces that complement the style of your event adding elegance, ambiance and warmth.

---

## Complete Service Staff

---

Apulent employs excellent servers, bartenders and event managers who are courteous, professional and experienced. They will treat your guests with the utmost respect.

*All of these services – and more – are available through Apulent.* Creating perfect events is not only our business, it is our passion. We are constantly working to ensure that you and your guests will enjoy an experience that will long be remembered. We would love the opportunity to make this happen for you!

## BREAKFAST

### Menu Selections

---

*Based on a minimum of 20 guests, unless otherwise noted*

#### The Express

---

*Based on minimum of 10 guests*

Freshly Baked Muffins & Scones  
Served with Creamy Butter & Preserves

Chilled Fruit Juices

Freshly Brewed Coffee & Tea

*\$8.95 per person*

#### The Apulent Continental

---

Assorted Bagels & Cream Cheese

Country Basket  
Baked Scones, Croissants & Breakfast Breads  
Served with Creamy Butter and Preserves

Individual Fruit Yogurts

Fresh Seasonal Fruit & Berries

Chilled Fruit Juices

Freshly Brewed Coffee & Tea

*\$12.95 per person*

### Healthy Start

---

Whole Grain Morning Glory Muffins, Rosemary Cayenne Biscuits  
& Dried Cherry and Apricot Oat Scones  
Served with Creamy Lemon Honey Butter & Preserves

Vanilla & Raspberry Yogurt Parfaits Layered with  
Apulent's Signature Almond and Nutmeg Granola  
& Seasonal Berries

Hard Boiled Eggs

*or*

Grilled Vegetable and Three Cheese Quiche (additional \$2.95 per person)

Chilled Fruit Juices

Freshly Brewed Coffee & Tea

*\$16.95 per person*

### The Wall Street

---

Fluffy Scrambled Eggs with Cheddar Cheese & Chives

Ranch Style Potatoes with Peppers & Onions

Thick Sliced Maple Bacon or Pork Link Sausages

Assorted Muffins & Scones  
Served with Creamy Butter and Preserves

Seasonal Fresh Fruit & Berries

Chilled Fruit Juices

Freshly Brewed Coffee & Tea

*\$17.95 per person*

--

*Menu prices are based on a minimum of 40 guests, market availability and are subject to change. Service charge and sales tax are in addition to menu prices.*

*For special dietary requests please consult your planner.*

*Effective January 2009.*

---

BRUNCH MENU ONE

---

Fresh Baked Croissants, Blueberry Muffins, Oatmeal Current  
Scones & Banana Bread  
Served with Creamy Butter & Preserves

Seasonal Fresh Platter with Northwest Berries  
Served with Sweetened Cream

Fluffy Scrambled Eggs with Tillamook Cheddar & Chives

Applewood Smoked Bacon

Apulent's Breakfast Potatoes

Home-fried Redcoats with Sautéed Bell Pepper & Onion

Waffle Station

---

Freshly Made Belgian Style Waffles Served with Fresh Berries, Whipped  
Cream, Creamy Butter, Maple Syrup, Peach Compote & Cinnamon Sugar

Beverages

---

Orange and Apple Juice  
Freshly Brewed Coffee & Tea

*\$32.95 per person*

---

BRUNCH MENU TWO

---

Whole Grain Morning Glory Muffins, Rosemary Cayenne Biscuits,  
Dried Cherry and Apricot Oat Scones & Buttery Croissants  
Served with Creamy Lemon Honey Butter & Preserves

Vanilla & Raspberry Yogurt Parfaits Layered with  
Apulent's Signature Almond and Nutmeg Granola  
& Seasonal Berries

Leek, Potato & Asiago Frittata

Applewood Smoked Thick Sliced Bacon

Roasted Red Potatoes with Butter & Herbs

Mixed Greens with Feta, Almonds & Blueberries  
Tossed in Champagne Vinaigrette

Chardonnay Poached Salmon with Dill Dijon Whipped Cream

Macadamia Nut Pancakes with Chocolate Ganache

Beverages

---

Orange & Apple Juice  
Freshly Brewed Coffee & Tea

*\$40.95 per person*

--

*Menu prices are based on a minimum of 40 guests, market availability and are subject to change. Service charge and sales tax are in addition to menu prices.*

*For special dietary requests please consult your planner.*

*Effective January 2009.*

---

**BREAKFAST & BRUNCH ADD-ON STATIONS**

**Omelet Station**

---

*Create your favorite omelet to order with your choice of:*

Cheddar & Gruyere Cheese, Roasted Red Pepper, Onion,  
Tomato, Smoked Bacon, Ham, Scallions,  
Fresh Basil, Mushrooms & Sour Cream

*\$7.95 per person*

**Iced Prawn Display**

---

Served with Lemon Wedges & Garlic Citrus Aioli

*\$8.95 per person (based on 3 prawns per person)*

**Belgian Waffles**

---

Choice of Sliced Strawberries & Blueberries with Sweet Cream  
or Vermont Maple Syrup & Creamy Butter

*\$5.95 per person*

**Cereals**

---

Apulent's Signature Almond & Nutmeg Granola and  
Creamy Coconut Thick Cut Oatmeal with Peaches & Candied Coconut  
Pecans Served with Brown Sugar, Vanilla Yogurt & Milk

*\$4.95 per person*

*or*

Assorted Dried Cereals *\$3.95 per person*

**Smoked Salmon Display**

---

Alder Smoked Salmon with Lemon, Capers, Red Onion,  
Dill Cream Cheese & Mini Bagels

*\$12.95 per person*

**Cheese Station**

---

Assortment of Gourmet Cheeses  
Accompanied with Crackers & Sliced Baguette

*\$5.95 per person*

**Fruit Platter**

---

Seasonal Fresh Fruit & Berries with Sweet Cream

*\$5.95 per person*

**Eggs**

---

Hard Boiled Eggs *\$1.25 per person*

Scrambled Eggs *\$2.25 per person*

Spinach, Pine nut, Ricotta & Parmesan Quiche

*\$3.95 per person*

**Meat**

---

Apple Pork Sausage or Maple Glazed Bacon

*2 pieces per person \$3.95 per person*

**Favorite Brunch Beverages**

---

Bloody Mary *\$7.00 (host) \$7.50 (no host)*

Mimosa *\$7.00 (host) \$7.50 (no host)*, Smoothie *\$5.00 (host) \$5.50 (no host)*

--

*Menu prices are based on a minimum of 40 guests, market availability and are subject to change. Service charge and sales tax are in addition to menu prices.*

*For special dietary requests please consult your planner.*

*Effective January 2009.*

---

LUNCH MENU ONE

---

Crispy Romaine Tossed with Caesar Dressing, Parmesan  
Cheese & Housemade Croutons

Tuscan Vegetarian Lasagna with Baby Spinach, Ricotta,  
Caramelized Onion & Béchamel Sauce

or

Italian Sausage Lasagna with Fresh Zesty  
Marinara Sauce & Three Cheeses

Seasonal Fresh Fruit Platter with Northwest Berries  
Served with Grand Marnier Zabaglione

Hand-Twisted Herb Breadsticks

\$22.95 per person

---

LUNCH MENU TWO

---

Tender Field Greens with Toasted Sunflower Seeds,  
Dried Cranberries & Citrus Dressing

Roasted Seasonal Vegetables with Honey Pomegranate Glaze

Penne Pasta Salad with Roasted Pepper, Fresh Basil, Smoked Mozzarella  
& Baby Spinach Tossed in Parmesan Vinaigrette

Grilled Chicken Breasts with Lemon and Rosemary

Accompanied with Rustic Breads

\$28.95 per person

LUNCH MENU THREE

---

Chef Attended Grill

---

Salmon with Mango Papaya Salsa

Beef Burger

Portobello Mushroom

Accompanied with Ciabatta Rolls

---

Toppings

---

Spicy Mango Sauce, Herb Garlic Aioli, Special Sauce, Ketchup,  
Mustard, Mayonnaise, Cheese, Lettuce, Onion, Tomato, Pickles

---

Salads

---

*Please choose 2*

Grilled Summer Vegetables with Lemon Mustard Vinaigrette

Baby Red Potato Salad with Leeks & Fresh Dill

Seasonal Greens with Chevre, Toasted Hazelnuts, Dried Cherries  
& Raspberry Vinaigrette

Penne Pasta, Roasted Pepper, Fresh Basil, Smoked  
Mozzarella, Baby Spinach & Parmesan Vinaigrette

Seasonal Fresh Fruit Platter with Northwest Berries

Served with Grand Marnier Zabaglione

Accompanied with Housemade Tortilla Chips,  
Fresh Salsa, Guacamole & Sour Cream

\$29.95 per person

--

Menu prices are based on a minimum of 40 guests, market availability and are subject to change. Service charge and sales tax are in addition to menu prices.

For special dietary requests please consult your planner.

Effective January 2009.

---

LUNCH MENU FOUR

---

Seasonal Greens with Chevre Crumbles, Toasted Hazelnuts,  
Dried Cherries & Raspberry Vinaigrette

Gourmet Cheeses & Fresh Fruit  
Served with Crackers & Sliced Baguettes

Grilled Summer Vegetables with Pesto Vinaigrette

Caramelized Onion or Chipotle Cheddar Mashed Potatoes

Seared Chicken Breast Stuffed with Provolone, Prosciutto,  
& Fresh Basil with Garlic Cream Sauce

Grilled Salmon with Cilantro Lime Butter

Accompanied with Rustic Breads

*\$41.95 per person*

DINNER MENU ONE

---

Buffet

---

Fresh Fruit & Berries Served with Citrus Cream

Mixed Greens with Roasted Peppers, Feta Cheese & Toasted  
Pine nuts with Lemon Oregano Vinaigrette

Seasonal Vegetables Served with Slivered Almonds & Brown Butter

Penne Pasta with Your Choice of Tomato-Basil or Pesto Sauce

Grilled Balsamic Glazed Chicken Breast  
Served with Sautéed Shallots, Currents & Thyme Butter Sauce

Accompanied with Rustic Breads

*\$29.95 per person*

DINNER MENU TWO

---

Buffet

---

Gourmet Cheeses with Baguettes & Assorted Crackers

Romaine Greens, Blue Cheese Crumbles & Crisp Apples  
Tossed in Dijon Vinaigrette

Green Beans & Toasted Cashews Tossed in Sesame Vinaigrette

Tequila & Lime Marinated Grilled Flank Steak

BLT (Bacon, Leek and Tomato) Smashed Potatoes

Accompanied with Rustic Breads

*\$37.95 per person*

--

*Menu prices are based on a minimum of 40 guests, market availability and are subject to change. Service charge and sales tax are in addition to menu prices.*

*For special dietary requests please consult your planner.*

*Effective January 2009.*

---

DINNER MENU THREE

Tray Passed Hors D'oeuvres

---

*Your Choice of Two from Attached List*

Buffet

---

Seasonal Fresh Fruit & Berries  
Accompanied with Champagne Zabaglione

Mixed Green Salad with Grilled Fresh Pears, Manchego Cheese, Polenta  
Croutons & Hazelnut Vinaigrette

Sautéed Green Beans with Garlic Honey Soy Sauce

Basil Infused Creamy Garlic Mashed Potatoes

Grilled Salmon with Citrus Balsamic Glaze Topped with Fresh Blueberries

Panko & Pecan Encrusted Chicken Breasts & Madeira Cream Sauce

Accompanied with Rustic Breads

*\$45.95 per person*

---

DINNER MENU FOUR

Tray Passed Hors D'oeuvres

---

*Your Choice of Two from Attached List*

BUFFET

---

Variety of Gourmet Hard & Soft Cheeses

Served with Sliced Baguettes & Assorted Crackers

Seasonal Greens with Fresh Raspberries, Chevre, Candied Pecans  
& Raspberry Vinaigrette

Grilled Summer Vegetables Drizzled with Lemon Mustard Vinaigrette

Grilled Chicken Breast with Mango Papaya Salsa

Marinated Hangar Steak with Bacon Chimchurri

---

PASTA BAR

---

Your Choice of Two Pastas & Two Sauces

Pastas

---

Cheese & Herb Tortellini *(add \$2.00)*

Fusilli *(spiral)*

Farfalle *(bowtie)*

Penne

--

*Menu prices are based on a minimum of 40 guests, market availability and are subject to change. Service charge and sales tax are in addition to menu prices.*

*For special dietary requests please consult your planner.*

*Effective January 2009.*

Sauces

---

Creamy Wild Mushroom: Wild Mushrooms, Garlic, Butter & Cream

Pesto: Fresh Basil, Garlic, Walnuts & Pecorino Romano Cheese

Marinara: Thick Tomato Sauce with Fresh Basil & Parmesan Cheese

Puttanesca: Bold Tomato Sauce with Red Wine, Olives, Roasted Pepper,  
Capers & Parmesan Cheese

Primavera: Seasonal Vegetables in Your Choice of  
Garlic Olive Oil or Garlic Cream Sauce

Cilantro Cream: Toasted Pecans & Ricotta Cheese in Cilantro Cream Sauce

Caramelized Onion: Sweet Onions with Spinach & Mascarpone Cheese

Served with Fresh Herbs, Parmesan Cheese, Red Pepper Flakes,  
and Roasted Bell Peppers

Accompanied with Rustic Breads

*\$48.95 per person*

DINNER MENU FIVE

Tray Passed Hors D'oeuvres

---

*Your Choice of Two from Attached List*

Buffet

---

Seasonal Greens with Crispy Pancetta, Dried Cherries, Pear,  
Roasted Grapes, Slivered Almonds, Pecorino Romano Cheese  
& Balsamic Dressing

Trio of Gourmet Cheeses with Seasonal Fruit & Berries  
Served with Crackers & Baguettes

Grilled Asparagus with Tarragon Butter Crumbs

Creamy Pesto Risotto with Snow Peas, Red & Yellow Bell Pepper  
and Parmesan Cheese

*Add Grilled Prawns \$3 per person*

Pine nut & Pistachio Encrusted Salmon Drizzled with Herbed Brown Butter

Vodka Marinated Steak with Mushroom Cognac Sauce

Accompanied with Rustic Breads

*\$51.95 per person*

--

*Menu prices are based on a minimum of 40 guests, market availability and are subject to change. Service charge and sales tax are in addition to menu prices.*

*For special dietary requests please consult your planner.*

*Effective January 2009.*

DINNER MENU SIX

Tray Passed Hors D'oeuvres

---

*Your Choice of Two from Attached List*

Buffet

---

Torta Duo

Apricot & Pistachio Cheese Torta  
Smoked Salmon Cheese Torta

Accompanied with Sliced Baguettes & Gourmet Crackers

Grilled Tuscan Bread Salad with Kalamata Olives, Heirloom Tomato,  
Fresh Basil, Arugula, Baby Greens & Champagne Vinaigrette

Baby Green Beans with Caramelized Shallots

Saffron & Petite Pea Risotto Cakes

New York Medallions with Port Gorgonzola Cream Sauce

Grilled Halibut topped with Capers, Tomato & Leeks  
Sautéed in Butter & White Wine Sauce

Accompanied with Rustic Breads

*\$63.95 per person*

PLATED OPTIONS

Tray Passed Hors D'oeuvres

---

*Your Choice of Two from Attached List*

Salad

---

*Please Choose One of the Following*

Seasonal Greens, Granny Smith Apple Slices, Walnuts, Gorgonzola  
Crumbles, a High Tower of Crispy Onion Straws  
& Walnut Vinaigrette

Grilled Tuscan Bread with Capers, Tomato,  
Arugula, Mixed Greens & Champagne Vinaigrette

Spinach Salad with Dried Figs, Cherries, Crispy Bacon,  
Housemade Croutons & Sweet Balsamic Reduction

Seasonal Greens with Chevre Crumbles, Raspberries,  
Candied Pecans & Raspberry Vinaigrette

Crunchy Romaine Leaf, Parmesan, Garlic Crostini  
& Creamy Caesar Dressing

Entrée

---

*Please Choose Two of the Following:*

Panko Hazelnut Chicken

---

Panko & Hazelnut Encrusted Chicken Breast  
with Shallot & Madeira Cream Sauce

*\$46.95 per person*

--

*Menu prices are based on a minimum of 40 guests, market availability and are subject to change. Service charge and sales tax are in addition to menu prices.*

*For special dietary requests please consult your planner.*

*Effective January 2009.*

---

Northern Italian Stuffed Chicken Breast

---

Seared Chicken Breast Stuffed with Provolone Cheese, Prosciutto,  
Fresh Basil & Garlic Cream Sauce

*\$46.95 per person*

Grilled Salmon

---

Grilled Salmon Fillets with  
Mango Papaya Salsa or Lemon Basil Butter

*\$49.95 per person*

Savory Seared Halibut

---

Pan Seared Halibut with Sun-dried Tomato & Black Olive Relish

*\$49.95 per person*

Beef Filet

---

Beef Tenderloin Steaks with Port Rosemary Sauce

*\$51.95 per person*

A Little of Both

---

Grilled Halibut & Beef Tenderloin  
Served with Garlic-Shallot Butter Sauce

*\$51.95 per person*

---

Vegetarian Entrée Options

---

Grilled Vegetable Roulade  
Puff Pastry Wrapped around Grilled Vegetables, Fresh Mozzarella & Basil  
with Garlic Buerre Blanc or Creamy Butternut Squash Sauce

*\$45.95 per person*

Artichoke Croquettes  
Artichokes, Ricotta Cheese, Bread Crumbs & Sautéed Garlic  
with Lemon Cream or Zesty Marinara Sauce

*\$45.95 per person*

Risotto Cakes  
Saffron & Petite Pea Risotto Cakes  
Served with Wild Mushroom Sauté

*\$45.95 per person*

*Accompanied with Your Choice of:*

Smashed Roquefort Red Potatoes

Roasted Garlic Mashed Potatoes

Toasted Israeli Couscous with Parsley & Pine nuts

Savory Wild Mushroom Strata

Creamy Asparagus Risotto

Basmati or Wild Rice Pilaf with Nuts & Dried Fruit  
Served with Seasonal Vegetables & Rustic Roll & Butter

--

*Menu prices are based on a minimum of 40 guests, market availability and are subject to change. Service charge and sales tax are in addition to menu prices.*

*For special dietary requests please consult your planner.*

*Effective January 2009.*

---

TRAY PASSED HORS D'OEUVRES

---

Coconut Prawns with Curry Dip *(add \$.95)*  
 Walnut & Gorgonzola Cup  
 Mini Twice-Baked Potatoes  
 Indonesian Chicken Skewers with Peanut Sauce  
 Crab & Mango Empanadas *(add \$.95)*  
 Caramelized Onion & Sliced Brie Crostini  
 Dungeness Crab Cakes with Roasted Red Pepper Aioli *(add \$1.95)*  
 Beef Skewer with Ginger Soy Sauce  
 Smoked Julianne of Duck on a Wild Rice Pancake  
 Teriyaki Salmon Skewers  
 Chive Crepe Cornets with Smoked Salmon *(add \$.95)*  
 Hawaiian Chicken Kabobs  
 Mini Three Cheese Mac & Cheese  
 Sweet Onion Tarts  
 Mini Cheese & Avocado Quesadillas Served with Mango Salsa  
 Grilled Tandoori Prawns with Kiwi Yogurt Dipping Sauce  
 Ahi Tuna on a Sesame Crisp *(add \$1.95)*  
 Seared Beef Balsamico on Grilled Bread with Red Onion Confit  
 Curried Chicken Almond Canapes  
 Fresh Shrimp & Veggie Spring Rolls with Sweet Chili Dipping Sauce  
 Buffalo Mozzarella, Teardrop Tomatoes & Basil Skewer with Pesto  
 Vinaigrette  
 Lemon & Herb Infused Ricotta Crostini with Sundried Cranberries & Figs  
 Slow Roasted Chicken on housemade Brioche with  
 Avocado & Jalapeño Caramelized Onions  
 Spicy Curry Beef Cucumber Roll

---

ADDITIONAL STATIONS

---

*You may add any of our specialty stations to your menu or create an À la Carte Menu for an additional cost per station, per person.*

---

Dessert Station

---

*Chef's selection of Housemade Mini Desserts*  
 Caramel Nut Bar, Layered Chocolate Mousse Cake, Lemon  
 Tartlet, Frosted Fudge Brownie, Raspberry Streusel Bar  
*Options may vary*  
 \$4.95 per person

---

Gourmet Munchie Station

---

Popcorn with White Truffle Oil & Parmesan Cheese  
 House Roasted Mixed Nuts with Sea Salt & Fresh Rosemary  
 Peanut Butter Filled Pretzels Dipped in Milk Chocolate  
 \$5.95 per person

---

Bruschetta Station

---

Shrimp Bruschetta, Wild Mushroom & Thyme Bruschetta,  
 Traditional Tomato & Basil Bruschetta,  
 Grilled Pear & Gorgonzola Bruschetta  
 \$6.95 per person

---

Chef Attended Risotto Cake Station

---

Pan Grilled Risotto Cakes Topped with Wild Mushrooms,  
 Garlic, Fresh Herbs & White Wine  
*With Your Choice of*  
 Buerre Blanc, Butternut Cream or Gorgonzola Cream Sauce  
 \$6.95 per person

--

*Menu prices are based on a minimum of 40 guests, market availability and are subject to change. Service charge and sales tax are in addition to menu prices.*

*For special dietary requests please consult your planner.*

*Effective January 2009.*

---

**PASTA STATION**

---

*Your Choice of Two Pastas & Two Sauces*

**Pastas**

---

Cheese & Herb Tortellini

Fusilli (*spiral*)

Farfalle (*bowtie*)

Penne

**Sauces**

---

Creamy Wild Mushroom:

Sauteed Wild Mushrooms, Garlic, Butter & Cream

Pesto: Fresh Basil, Garlic, Walnuts & Pecorino Romano Cheese

Marinara: Thick Tomato Sauce with Fresh Basil & Parmesan Cheese

Puttanesca: Bold Tomato Sauce with Red Wine, Olives, Roasted Pepper, Capers & Parmesan Cheese (*add \$1.50*)

Primavera: Seasonal Vegetables in Your Choice of Garlic Olive Oil or Garlic Cream Sauce (*add \$1.55*)

Caramelized Onion: Sweet Onions with Spinach & Mascarpone Cheese (*add \$1.75*)

Gorgonzola: Artichoke Hearts, Red Pepper, Toasted Walnuts Tossed in Gorgonzola Cream Sauce (*add \$1.75*)

Sausage & Shaved Fennel: Bell Pepper, Tomato, Herbs, Garlic & Mild Italian Sausage (*add \$2.25*)

Smoked Chicken, Toasted Pecans & Ricotta Cheese in Cilantro Cream Sauce (*add \$2.25*)

*\$7.95 per person*

---

**Clam & Mussel Station**

---

Manila Clams & Penn Cove Mussels  
Steamed in Butter, White Wine, Garlic & Fresh Herbs  
Served with Sliced Baguettes

*\$7.95 per person*

---

**Grilling Station**

---

Grilled Boneless Chicken Breast  
With Brown Sugar Adobo Barbeque Sauce  
or White Wine & Shallot Marinade

*\$7.95 per person*

*or*

Grilled Salmon  
with Hoisin Orange Glaze or Lemon Basil Butter

*\$10.95 per person*

---

**Comfort Food Station**

---

Veggie & Beef Sliders

House made Red or Sweet Potato or Old Fashioned French Fries

Mini Corn Dogs

Served with a Variety of Dipping Sauces

*\$7.95 per person*

--

*Menu prices are based on a minimum of 40 guests, market availability and are subject to change. Service charge and sales tax are in addition to menu prices.*

*For special dietary requests please consult your planner.*

*Effective January 2009.*

---

### Mexican Station

---

Housemade Tortilla Chips with Guacamole, Pico de Gallo,  
Black Beans, Sour Cream & Queso Fresco

Roasted Veggie & Chicken Quesadillas

*\$7.95 per person*

*Add Chicken Enchiladas with Red or Green Tomatillo Sauce  
for \$2.25 per person*

### Indian Station

---

Chicken Tikka Masala

Vegetable Pilau

Vegetarian Samosas

Served with Cucumber Raita & Coconut Coriander Chutney

*\$7.95 per person*

### Chef Attended Mac-n-Cheese Station

---

*Creamy Three Cheese Macaroni-n-Cheese Made Fresh to Order with  
Your Choice of Toppings*

Caramelized Onions, Smokey Bacon, Gorgonzola Cheese,  
Mushrooms Sautéed in White Wine, White Truffle Oil,  
Roasted Bell Pepper, Brown Butter Crumbs

*\$8.95 per person*

*Add Crab or Smoked Salmon for \$4.95 per person*

---

### CHEF ATTENDED CARVING STATION

---

*Please Choose One Meat and One Accompanying Sauce  
Served with Assorted Rustic Breads & Rolls*

#### Meats

---

Roasted Baron of Beef

Herb Roasted Turkey

Roasted Turkey Breast

Baked Ham

Roasted Leg of Lamb *(add \$1.95 per person)*

Cranberry & Citrus Glazed Pork Roast *(add \$1.95 per person)*

Standing Rib Roast *(add \$2.95 per person)*

Tomato Crusted Beef Rib Eye Roast *(add \$2.95 per person)*

Herb Marinated Prime Rib of Beef *(add \$2.95 per person)*

#### Sauces

---

Grilled Peaches with Cranberry Chutney Accented with Thyme & Oregano

Green Tomatillo Sauce with Avocado

Shitake Au Jus

Port Gravy

Grand Marnier Cranberry Chutney or Balsamic Cherry Sauce

Horseradish Marmalade

Bordelaise Sauce

Porcini & Bacon Sauce

Pesto

Zinfandel Gravy & Creamy Horseradish

*\$9.95 per person*

--

*Menu prices are based on a minimum of 40 guests, market availability and are subject to change. Service charge and sales tax are in addition to menu prices.*

*For special dietary requests please consult your planner.*

*Effective January 2009.*

---

Satay Station

---

Teriyaki Salmon or Grilled Shrimp with Kiwi Yogurt Sauce  
 Indonesian Chicken with Spicy Peanut Sauce  
 Beef with Ginger Soy Sauce  
 Buffalo Mozzarella, Teardrop Tomatoes & Basil Skewer  
 with Pesto Vinaigrette  
*\$10.95 per person*

Asian Station

---

Shrimp Lumpia, Fresh Veggie Spring Rolls, Parsley Shumai &  
 Edamame with Sea Salt  
 Assorted Sushi Rolls (*such as California, Futo Maki & Kappa*)  
 Singapore Noodles with Spicy Peanut Dressing  
*\$11.95 per person*

Antipasti Station

---

Assorted Cured Meats & Italian Sliced Cheeses  
 Served with Sliced Baguettes  
 Warm Grilled Vegetables with Balsamic Glaze  
 Savory Pesto Cheesecake  
 Grilled Tuscan Bread with Roasted Red Pepper Pecan Tapenade  
*\$11.95 per person*

---

Northwest Seafood Station

---

Steamed Prawns with traditional Cocktail Sauce & Lemon–Garlic Aioli  
 Grilled Marinated Cod Tacos with Tangy Mango Slaw  
 Smoked Salmon with Capers, Fresh Dill, Thinly Sliced Red Onion & Lemon  
*\$19.95 per person*

DESSERTS

---

Apulent's Own Chocolate Raspberry Grand Marquee Cake

---

Layers of Dark Chocolate Mousse & White Cake Glazed in Bitter Sweet  
 Chocolate Flaked with Rich Belgium White Chocolate  
*\$6.95 per person*

---

Chocolate Peanut Butter Cake

---

Moist Chocolate Cake with Milk Chocolate-Peanut Butter Frosting  
 Laced with Homemade Peanut Brittle  
*\$6.95 per person*

---

Freshly Baked Almond Tuile

---

Rich Chocolate or Cappuccino Mousse  
 Garnished with Fresh Berries & Whipped Cream  
*\$6.95 per person*

---

Baileys Irish Cheesecake

---

Baileys Infused New York Cheesecake with Chocolate Crumb Crust  
 Served with Milk Chocolate Ganache  
*\$6.95 per person*

--  
 Menu prices are based on a minimum of 40 guests, market availability and are subject to change. Service charge and sales tax are in addition to menu prices.  
 For special dietary requests please consult your planner.  
 Effective January 2009.

---

Citrus Meringue

---

Orange Lemon Zest Meringue with Bing Cherries  
& Creamy Mascarpone Cheese

*\$6.95 per person*

Pecan Tart

---

A Southern Classic with Crunchy Pecans & a Delicious Cream Filling

*\$5.95 per person*

Warm Pear & Apple Crisp

---

Pear & Apples with Cinnamon-Walnut Streusel  
Served with Tippy Vanilla Cream

*\$5.95 per person*

Caramel Peach Upside Down Cake

---

Juicy Peaches in Butter Cake  
Served with Cinnamon Caramel Sauce & Whipped Cream

*\$5.95 per person*

Coconut Custard Pie

---

Coconut Milk, Vanilla Bean & Rum Custard in Butter Crust  
Served with Candied Pineapple

*\$5.95 per person*

Sorbet

---

House Selection of 3 Gourmet Sorbets  
Served in a Martini Glass with Fresh mint

*\$5.95 per person*

---

Mini Desserts

---

*Chef's selection of Housemade Mini Desserts*  
Lemon Lime Bar, Raspberry Almond Shortbread Bar,  
Layered Chocolate Mousse Cake & Caramel Nut Bar  
*Options may vary*

*\$4.95 per person*

--

*Menu prices are based on a minimum of 40 guests, market availability and are subject to change. Service charge and sales tax are in addition to menu prices.*

*For special dietary requests please consult your planner.*

*Effective January 2009.*

---

APPETIZER RECEPTION

---

Your choice of 3 Tray Passed Appetizers & 3 Buffet Items

*\$26.95 per person*

Your choice of 3 Tray Passed Appetizers & 5 Buffet Items

*\$38.95 per person*

---

TRAY PASSED HORS D'OEUVRES

---

Coconut Prawns with Curry Dip *(add \$.95)*

Walnut & Gorgonzola Cup

Mini Twice-Baked Potatoes

Indonesian Chicken Skewers with Peanut Sauce

Crab & Mango Empanadas *(add \$.95)*

Caramelized Onion & Sliced Brie Crostini

Dungeness Crab Cakes with Roasted Red Pepper Aioli *(add \$1.95)*

Beef Skewer with Ginger Soy Sauce

Smoked Julianne of Duck on a Wild Rice Pancake

Teriyaki Salmon Skewers

Chive Crepe Cornets with Smoked Salmon *(add \$.95)*

Hawaiian Chicken Kabobs

Mini Three Cheese Mac & Cheese

Sweet Onion Tarts

Mini Cheese & Avocado Quesadillas Served with Mango Salsa

Grilled Tandoori Prawns with Kiwi Yogurt Dipping Sauce

Ahi Tuna on a Sesame Crisp *(add \$1.95)*

Seared Beef Balsamico on Grilled Bread with Red Onion Confit

Curried Chicken Almond Canapes

Fresh Shrimp & Veggie Spring Rolls with Sweet Chili Dipping Sauce

Buffalo Mozzarella, Teardrop Tomatoes & Basil Skewer with Pesto  
Vinaigrette

Lemon & Herb Infused Ricotta Crostini with Sundried Cranberries & Figs

Slow Roasted Chicken on housemade Brioche with  
Avocado & Jalapeño Caramelized Onion

Spicy Curry Beef Cucumber Roll

---

Buffet Items

---

Grilled Seasonal Vegetables with Balsamic Drizzle

Chilled Green Bean, Cashew and Toasted Sesame Salad

Artichoke and Crab Parmesan Dip with Baguettes *(add \$1.95)*

Chef Diaz Sandwich: Chipotle Pulled Pork on a Baguette  
with Pineapple, Watercress, Cilantro & Roasted Red Pepper

Smoked Salmon & Dill Torta with Gourmet Crackers

Warm Gorgonzola, Bacon & Hickory Smoked Almond Fondue

Sausage & Mozzarella Stuffed Mushrooms

Marinated, Grilled & Sliced Chicken Breast with Fresh Tomato Basil Relish

Antipasto Platter with Cured Meats, Soft & Hard Cheeses  
with Grilled Tuscan Bread *(add \$1.95)*

Phyllo Stuffed with Spinach and Feta

Grilled Chicken Salad with Toasted Pecans, Honey Mayo  
& Dried Cranberry Served on Mini Croissants

--

*Menu prices are based on a minimum of 40 guests, market availability and are subject to change. Service charge and sales tax are in addition to menu prices.*

*For special dietary requests please consult your planner.*

*Effective January 2009.*

Beef Sliders with Cheddar Cheese & Caramelized Onion  
Sliced Roma Tomatoes, Fresh Mozzarella & Basil Vinaigrette

Tuscany Pasta Salad with Smoked Chicken

Three Cheese Polenta Tarts Topped Two Ways:  
1: Pesto, Kalamata Olives, Goat Cheese & Teardrop Tomatoes  
2: Leeks, Garlic and Wild Mushrooms Sautéed in Butter White  
Wine Sauce & Gruyere Cheese

Baked Brie with Dried Cherry & Toasted Pecan

Fresh Seasonal Fruit & Berry Display  
with Grand Marnier Zabaione Sauce

Marinated Chicken Breast & Sundried Tomato Bruschetta with  
Arugula and Feta Cheese

Filet of Fish Slider with Cheddar Cheese & Dill Tartar Sauce

Tartines:  
Ham, Manchego & Fig  
Ricotta, Spiced Marmalade & Pine Nuts  
Roquefort & Pear Strudel

Mini Pea & Saffron Risotto Cakes with Wild Mushrooms

Seasonal Crudités with Roasted Red Pepper & Caramelized Onion Dips

Cheese Board with Chef's Selection of Gourmet Cheeses  
Served with Rosemary & Sea Salt Roasted Nuts

*Add Chef's Selection of Mini Desserts for \$4.95 per person*

HOLIDAY MENU ONE  
TRAY PASSED HORS D'OEUVRES

---

*Your choice of two from the attached selections*

**Buffet**

---

*Please Choose One Item from Each Category*

**Cheese Plate**

---

Trio of Gourmet Cheeses with Seasonal Fruits & Nuts  
Accompanied with Crackers & Baguettes

*or*

Triple Cream Brie in Brioche with Dried Cherries & Pecans

**Salad**

---

Mixed Seasonal Greens with Chevre, Candied Slivered Almonds  
& Raspberry Vinaigrette

**Vegetable**

---

Green Beans with Caramelized Shallots

*or*

Orange Honey Roasted Baby Carrots

--

*Menu prices are based on a minimum of 40 guests, market availability and are subject to change. Service charge and sales tax are in addition to menu prices.*

*For special dietary requests please consult your planner.*

*Effective January 2009.*

---

Side

---

Creamy Garlic Mashed Potatoes with Fresh Chives

*or*

Chipotle Mashed Potatoes with White Cheddar

*or*

Butternut Squash Risotto with Crispy Pancetta

Entrée

---

Chicken Roulade with Roasted Pepper, Fresh Thyme &  
Ricotta Cheese wrapped in Puff Pastry

*or*

Panko & Hazelnut Encrusted Chicken Breast with Shallot  
Madeira Cream Sauce

Carving Station

---

*Your choice of one from the attached selection*

Dessert

---

Tray Passed Holiday Cookies & Cheesecake Bites

*\$45.95 per person*

HOLIDAY MENU TWO

Tray Passed Hors D'oeuvres

---

*Your choice of two from the attached selections*

Buffet

---

*Please Choose One Item from Each Category*

Cheese Plate

---

Torta Duo  
Pesto, Olive & Roasted-Pepper Goat Cheese Torta  
Gorgonzola & Walnut Torta  
Accompanied with Sliced Baguettes & Crackers

Salad

---

Seasonal Greens with Roasted Pepper, Feta, Toasted  
Pine Nuts & Balsamic Vinaigrette

Vegetable

---

Tarragon Roasted Asparagus

*or*

Pomegranate Glazed Carrots

*or*

Butternut Squash, Sautéed Leeks & Apple Gratin

--

*Menu prices are based on a minimum of 40 guests, market availability and are subject to change. Service charge and sales tax are in addition to menu prices.*

*For special dietary requests please consult your planner.*

*Effective January 2009.*

---

Side

---

Basil Infused Mascarpone Mashed Potatoes

*or*

Nutted Rice Pilaf with Dried Fruit

---

Entrée

---

Prosciutto Stuffed Chicken Breast with Herbed Cheeses  
& Pear Apple Compote

---

Carving Station

---

*Your choice of one from the attached selections*

---

Dessert

---

Caramel Oat Bars, White Coconut Fudge,  
Triple Nut Brownies, Pecan Tartlets  
& Amaretto Cheesecake Bites

*\$48.95 per person*

HOLIDAY MENU THREE

---

TRAY PASSED HORS D'OEUVRES

---

*Your choice of two from the attached selections*

---

Buffet

---

*Please Choose One Item from Each Category*

---

Cheese Plate

---

Trio of Gourmet Cheeses with Seasonal Fruit & Berries  
Served with Gourmet Crackers & Baguettes

---

Salad

---

Grilled Tuscan Bread Salad with Capers, Seasonal Tomatoes, Arugula,  
Baby Greens & Champagne Vinaigrette

*or*

Warm Spinach Salad with Dried Figs, Cherries, Maple Glazed  
Bacon & Housemade Croutons  
Tossed in Sweet Balsamic Reduction

---

Vegetable

---

Green Beans & Carrots with Citrus-Hazelnut Gremolata  
Roasted Shaved Fennel & Carrots with Pecorino Romano Cheese

*or*

Garlicky Breadcrumbs Broccoli

--

*Menu prices are based on a minimum of 40 guests, market availability and are subject to change. Service charge and sales tax are in addition to menu prices.*

*For special dietary requests please consult your planner.*

*Effective January 2009.*

Side

---

Creamy Pesto Risotto with Prawns, Snow Peas, Red Bell Pepper & Parmesan Cheese

Entrée

---

Poached Salmon Fillets with Lingonberry Sauce

*or*

Grilled Salmon Fillets with Honey, Soy Sauce & Ginger Glaze

*or*

Vodka Marinated Flank Steak with Rich Madera Sauce

Clam & Mussel Station

---

A Mixture of Clams & Mussels  
Steamed with White Wine, Shallots, Garlic & Butter  
Served with Sliced Baguettes

Dessert

---

Eggnog Pumpkin Cheesecake, Chocolate Decadence Cake & Creamy Key Lime Tart with Brown Butter Crust

*\$53.95 per person*

HOLIDAY MENU FOUR

TRAY PASSED HORS D'OEUVRES

---

*Your choice of two from the attached selections*

Buffet

---

*Please Choose One Item from Each Category*

Cheese Plate

---

Selection of Artisan Cheeses with Seasonal Fruit Served with Gourmet Crackers & Sliced Baguettes

Salad

---

Field Greens with Roasted Beets, Chevre & Toasted Walnuts  
Dressed with Dijon Vinaigrette

*or*

Seasonal Greens with Crispy Pancetta, Dried Cherries, Pear, Roasted Grapes, Toasted Pine Nuts, Pecorino Romano Cheese & Balsamic Dressing

Vegetable

---

Honey Glazed Roasted Root Vegetables

*or*

Sautéed Green Beans in Pesto Vinaigrette

--

*Menu prices are based on a minimum of 40 guests, market availability and are subject to change. Service charge and sales tax are in addition to menu prices.*

*For special dietary requests please consult your planner.*

*Effective January 2009.*

---

Side

---

Truffled Potato Gratin  
*or*  
Savory Wild Mushroom Strata with Sage

Entrée

---

Pine Nut & Pistachio Encrusted Salmon Fillets  
Drizzled with Herbed Brown Butter  
*or*  
Grilled Salmon Fillets in Lingonberry Sauce

Pasta Station

---

*Your Choice of Two Pastas & Two Sauces*

Pastas

---

Fettucine  
Fusilli (*spiral*)  
Farfalle (*bowtie*)  
Penne

---

Sauces

---

Creamy Wild Mushroom: Sautéed Wild Mushrooms,  
Garlic, Butter & Cream  
Pesto: Fresh Basil, Garlic, Walnuts & Pecorino Romano Cheese  
Marinara: Thick Tomato Sauce with Fresh Basil & Parmesan Cheese  
Puttanesca: Bold Tomato Sauce with Red Wine, Olives, Roasted Peppers,  
Capers & Parmesan Cheese (*add \$1.55*)  
Primavera: Seasonal Vegetables with Your Choice of Garlic Olive Oil  
or Garlic Cream Sauce (*add \$1.55*)  
Caramelized Onion: Sweet Onions with Spinach and  
Mascarpone Cheese (*add \$1.75*)  
Gorgonzola: Artichoke Hearts, Red Pepper, Toasted Walnuts  
Tossed in Gorgonzola Cream Sauce (*add \$1.75*)  
Fennel & Sausage: Shaved Fennel, Bell Pepper, Tomato, Herbs, Garlic  
& Mild Italian Sausage (*add \$2.25*)  
Chicken: Smoked Chicken, Toasted Pecans & Ricotta  
Cheese in Cilantro Cream Sauce (*add \$2.25*)

Carving Station

---

*Your choice of one from the attached selections*

Dessert

---

Pear & Cranberry Crisp with Tipsy Vanilla Cream,  
Pumpkin Filled Profiteroles with Maple-Caramel Sauce &  
Chocolate Bourbon Truffles

*\$54.95 per person*

---

## TRAY PASSED HORS D'OEUVRES

---

Coconut Prawns with Curry Dip *(add \$.95)*  
 Walnut & Gorgonzola Cup  
 Mini Twice-Baked Potatoes  
 Indonesian Chicken Skewers with Peanut Sauce  
 Crab & Mango Empanadas *(add \$.95)*  
 Caramelized Onion & Sliced Brie Crostini  
 Dungeness Crab Cakes with Roasted Red Pepper Aioli *(add \$1.95)*  
 Beef Skewer with Ginger Soy Sauce  
 Smoked Julianne of Duck on a Wild Rice Pancake  
 Teriyaki Salmon Skewers  
 Chive Crepe Cornets with Smoked Salmon *(add \$.95)*  
 Hawaiian Chicken Kabobs  
 Mini Three Cheese Mac & Cheese  
 Sweet Onion Tarts  
 Mini Cheese & Avocado Quesadillas Served with Mango Salsa  
 Grilled Tandoori Prawns with Kiwi Yogurt Dipping Sauce  
 Ahi Tuna on a Sesame Crisp *(add \$1.95)*  
 Seared Beef Balsamico on Grilled Bread with Red Onion Confit  
 Curried Chicken Almond Canapes  
 Fresh Shrimp & Veggie Spring Rolls with Sweet Chili Dipping Sauce  
 Buffalo Mozzarella, Teardrop Tomatoes & Basil Skewer  
 with Pesto Vinaigrette  
 Lemon & Herb Infused Ricotta Crostini with  
 Sundried Cranberries & Figs  
 Slow Roasted Chicken on Housemade Brioche with  
 Avocado & Jalapeño Caramelized Onions  
 Spicy Curry Beef Cucumber Roll

---

## CHEF ATTENDED CARVING STATION

---

*Please Choose One Meat and One Accompanying Sauce  
 Served with Assorted Rustic Breads & Rolls*

### Meats

---

Roasted Baron of Beef  
 Herb Roasted Turkey  
 Roasted Turkey Breast  
 Baked Ham  
 Roasted Leg of Lamb *(add \$1.95 per person)*  
 Cranberry & Citrus Glazed Pork Roast *(add \$1.95 per person)*  
 Standing Rib Roast *(add \$2.95 per person)*  
 Tomato Crusted Beef Rib Eye Roast *(add \$2.95 per person)*  
 Herb Marinated Prime Rib of Beef *(add \$2.95 per person)*

### Sauces

---

Grilled Peaches with Cranberry Chutney Accented with Thyme & Oregano  
 Green Tomatillo Sauce with Avocado  
 Shitake Au Jus  
 Port Gravy  
 Grand Marnier Cranberry Chutney or Balsamic Cherry Sauce  
 Horseradish Marmalade  
 Bordelaise Sauce  
 Porcini & Bacon Sauce  
 Pesto  
 Zinfandel Gravy & Creamy Horseradish

--

*Menu prices are based on a minimum of 40 guests, market availability and are subject to change. Service charge and sales tax are in addition to menu prices.*

*For special dietary requests please consult your planner.*

*Effective January 2009.*

## BEVERAGE LIST

### MICROBREWS

*Hosted \$4.50/Non-hosted \$4.75*

Amstel Light  
 Corona  
 Red Hook ESB  
 Red Hook IPA  
 Red Hook Blond  
 Alaskan Amber  
 Red Stripe  
 Heineken  
 Guinness  
 Stella Artois

### ALTERNATIVE BEVERAGE

*Hosted \$4.00/Non-hosted \$4.50*

Odoul's Non-Alcoholic

### HOUSE WINES/CHAMPAGNE

*Hosted \$6.00/Non-hosted \$7.00*

Chardonnay  
 Merlot  
 Brut Sparkling Wine

### PREMIUM BAR LIQUOR

*Hosted \$6.00/Non-hosted \$7.00*

Absolut  
 Bacardi  
 Captain Morgans  
 Courvoisier  
 Crown Royal  
 Dewars  
 Jameson  
 Jack Daniels  
 Malibu  
 Tanqueray  
 Tequila  
 VO  
 Baileys  
 Chambord  
 Grand Marnier  
 Kahlua

### PREMIUM WINES

*Hosted \$7.00/Non-hosted \$8.00*

Abbey Page Pinot Gris  
 Apex II Chardonnay  
 Castle Rock Pinot Noir  
 Guenoc Cabernet

### NON-ALCOHOLIC BEVERAGES

Punch and Ice Tea *\$2.50 per person (min 10 people)*  
 Soda and Bottled Water *Hosted \$1.50/Non-hosted \$2.00*

### SPECIALTY DRINKS

*Hosted \$8.00/Non-hosted \$8.50*  
 Mojito  
 Margarita  
 Martini  
 Mai Tai  
*Other Specialty Drinks Available Upon Request*

--

*Hosted beverage prices are subject to service charge and sales tax.  
 Menu selections are based on market availability. Prices are subject to change  
 Effective January 2009.*

## APULENT WINE LIST

### White Wine

<b>BUBBLES</b>		Distefano – Woodinville, WA	\$26
Ravento's Blanc – Cava – Spain	\$30	Girard – Napa, CA	\$30
Mumm Blanc de Noirs – Napa, CA	\$32	Justin – Paso Robles, CA	\$33
Domaine Laurens Brut – France	\$34	Ryan Patrick – Yakima Valley, WA	\$33
Lucien Albrecht Cremant Rose' – France	\$36	<b>VIOGNIER</b>	
Argyle Brut – Willamette Valley, OR	\$39	Seven Hills – Walla Walla, WA	\$33
Roederer Estate – Sonoma, CA	\$40	Zacha Mesa – Santa Barbara, CA	\$33
Gosset – France	\$66	Gooseridge – Yamika, WA	\$42
Louis Roederer – France	\$69	Cougar Crest – Walla Walla, WA	\$45
Veuve Clicquot – France	\$75	<b>CHARDONNAY</b>	
<b>RIESLING</b>		Townshend – Spokane, WA	\$24
Seven Hills – Walla Walla, WA	\$21	Apex II – Yakima Valley, WA	\$27
A–Z – Willamette Valley, OR	\$27	Gordon Bros – Yakima Valley, WA	\$27
Tsillan Cellars – Chelan, WA	\$33	Chateau St. Jean – Sonoma, CA	\$27
<b>PINOT GRIS</b>		Wente – Livermore Valley, CA	\$30
Sawtooth	\$24	Solex – Sonoma, CA	\$30
Milbrandt – Colombia Valley, WA	\$25	Farm Boy – Yakima Valley, WA	\$33
Abbey Page – Willamette Valley, OR	\$27	Artesa – Napa, CA	\$37
A–Z – Willamette Valley, OR	\$27	Clos du Val – Napa, CA	\$40
Willakenzie – Willamette Valley, OR	\$30	Canoe Ridge – Walla Walla, WA	\$40
Cristom – Willamette Valley, OR	\$39	Dunham – Walla Walla, WA	\$57
<b>SAUVIGNON BLANC</b>		Stag Leap – Napa, CA	\$55
Lone Canary – Spokane, WA	\$24	Jordan – Napa, CA	\$59
Apex – Yakima Valley, WA	\$24		

--

*Hosted beverage prices are subject to service charge and sales tax.*

*Menu selections are based on market availability. Prices are subject to change.*

## APULENT WINE LIST

### Red Wine

#### PINOT NOIR

Castle Rock – Columbia Valley, WA	\$27
Concannon – Livermore Valley, CA	\$27
Jezebel – Willamette Valley, OR	\$39
Artesa – Napa, CA	\$45
Au Bon Climat – Santa Barbara, CA	\$52
Giradet – Umpqua Valley, OR	\$52
Foris – Umpqua Valley, OR	\$52
Panther Creek – Willamette Valley, OR	\$59
Elk Cove – Willamette Valley, OR	\$59
Domaine Drouhin – Willamette Valley, OR	\$85

#### ZINFANDEL

Bogle – Clarksburg, CA	\$23
Cline Ancient Vines – Sonoma, CA	\$27
Joel Gott – Napa, CA	\$33
Maryhill – Yakima Valley, WA	\$36
Dashe – Sonoma, CA	\$50

#### SYRAH

Stonecap Yakima Valley, WA	\$25
Echelon – Napa, CA	\$25
Cline – Sonoma, CA	\$25
Castle Rock Petite Syrah – CA	\$25

Genesis – Yakima Valley, WA	\$28
Barnard Griffin – Yakima Valley, WA	\$36
Writers Block – Lake County, CA	\$35
Dussek – Yakima Valley, WA	\$45
St. Laurent – Yakima Valley, WA	\$45
Helix – Walla Walla, WA	\$48
L' Ecole – Walla Walla, WA	\$55
Elk Cove – Willamette Valley, OR	\$59
Domaine Drouhin – Willamette Valley, OR	\$85

#### MERLOT

St. Laurent – Yakima Valley, WA	\$35
Coppola – Napa, CA	\$35
Chandler Reach – Yakima Valley, WA	\$36
Milbrandt – Col Valley, WA	\$37
Nelms Road – Walla Walla, WA	\$39
Novelty Hill – Woodinville, WA	\$41
Rutherford Hill – Napa, CA	\$43
Tamarack – Walla Walla, WA	\$52
Stags Leap – Napa, CA	\$56
Hall – Napa, CA	\$56
Woodward Canyon – Walla Walla, WA	\$69
Duckhorn – Napa, CA	\$95
Pride Mountain – Napa, CA	\$95

*Service charge and sales tax are in addition to food and hosted beverage prices.  
Additional staffing and rental fees may apply. Please request an estimate.  
Effective January 2009.*

---

Red Wine Continued

---

CABERNET

Guenoc – Napa Valley, CA	\$27
Sawtooth Cabernet – ID	\$27
Liberty School	\$35
BV – Napa Valley, CA	\$38
Gamache – Yakima Valley, WA	\$39
Gordon – Yakima Valley, WA	\$45
Camaraderie – Yakima Valley, WA	\$52
Kestrel – Yakima Valley, WA	\$45
Amavi – Walla Walla, WA	\$52
Phillipe Lorraine – Napa Valley, CA	\$65
L'Ecole – Walla Walla, WA	\$75
Heitz – Napa Valley, CA	\$80
Woodward Canyon – Walla Walla, WA	\$89
Silver Oak – Alex. Valley, CA	\$95
Caymus – Napa Valley, CA	\$110

*Service charge and sales tax are in addition to food and hosted beverage prices.  
 Additional staffing and rental fees may apply. Please request an estimate.  
 Effective January 2009.*

---

## FACILITIES AT THE SHILSHOLE BAY BEACH CLUB

---

Located in historic Ballard on Shilshole Bay, Apulent's premier property, the Shilshole Bay Beach Club offers the perfect getaway location without leaving town. This lovely waterfront venue overlooks the Puget Sound and Olympic Mountains from every room with inviting patio space and complimentary parking.

Accommodating groups from 10 to 500, the two rooms can be rented separately or opened into one large space. Inviting patio access, breathtaking views, exceptional service, flexible room configurations, and audio-visual equipment and supplies complete the ultimate guest experience.

### Sunset/South Room

---

Ceiling: 11'  
 Square Footage: 2,670  
 Standing Reception: 200  
 Banquet: 170  
 Theatre: 225  
 Conference: 150

### Seaview/North Room

---

Ceiling: 11'  
 Square Footage: 3,735  
 Standing Reception: 300  
 Banquet: 300  
 Theatre: 250  
 Conference: 150

---

## Entire Venue

---

Ceiling: 11'  
 Square Footage: 6,405  
 Reception: 500  
 Banquet: 400

### Patio

---

Square Footage: 3,795  
 Reception: 300  
 Banquet: 220  
 Theatre: 300

Rental: Full patio included with South Room or Entire Venue, partial Patio with North Room.

### South Lawn

---

Square Footage: 1,200  
 Reception: 200  
 Banquet: 80  
 Theatre: 140

Rental: Lawn included with South Room or Entire Venue

*Service charge and sales tax are in addition to food and hosted beverage prices.  
 Additional staffing and rental fees may apply. Please request an estimate.  
 Effective January 2009.*

SERVICES AT THE SHILSHOLE BAY BEACH CLUB

Audio and Visual Equipment

1 Pen and 1 Paper Pad .....	\$1.50 per person
Flipchart with Easel and Markers.....	\$35 per day
Whiteboard with Easel and Markers.....	\$30 per day
Podium .....	No Charge
LCD Projector with Remote .....	\$150 per day
8'x8' Screen .....	\$40 per day
10.0 Mega Pixels Digital Camera .....	\$80 per day
1 Wireless Microphone .....	\$50 per mic per day
Powered Monitors (Speakers) .....	\$50 per speaker/day
4 Channel Mixer with RCA in/out.....	\$30 per day
Direct Interface for Low Signal Audio (for Laptops).....	\$40 per day
Universal Docking Station with Remote (for iPod).....	\$10 per day

Shilshole Bay Beach Club partners with several audio/visual companies in the Seattle area and can provide a wide array of special event equipment to meet your needs.

*Service charge and sales tax are in addition to food and hosted beverage prices. Additional staffing and rental fees may apply. Please request an estimate. Effective January 2009.*

Secure High-Speed Internet

Complimentary hard-wired or wireless high speed internet access may be provided for your event.

Additional Rentals

Selection of White or Ivory Linens .....	No Charge (inside only, outside for an additional cost)
Selection of Colored Linen Napkins.....	No Charge
Specialty Linen.....	Available on request for an additional price
China, Glassware, Flatware (etc) .....	No Charge
Specialty China, Glassware, Flatware (etc) .....	Available on request for an additional price
Floral Design.....	Available on request for an additional price
Votive Candles on Each Table .....	No Charge
Chocolate Brown Leather Lounge Set.....	\$250 per day
Dance Floor (hardwood floors) .....	No Charge
Patio Heaters .....	\$60 per heater
Fire Pit Set-up with Wood .....	\$150 per day
Tents .....	Available on request for an additional price

## FACILITY RENTAL PRICING

### Shilshole Bay Beach Club

Month	Friday	Saturday	Sunday–Thursday
July, August and First Two Weeks September			
<b>SUNSET/SOUTH ROOM</b>			
Facility	\$1,800	<del>\$3,300</del> \$2,800	\$1,300
Food & Bev Minimum	\$5,000	\$8,000	\$2,600
<b>SEAVIEW/NORTH ROOM</b>			
Facility	\$2,000	<del>\$3,900</del> \$3,000	\$1,500
Food & Bev Minimum	\$8,800	\$10,000	\$5,600
<b>ENTIRE VENUE</b>			
Facility	\$3,800	<del>\$7,200</del> \$5,800	\$2,800
Food & Bev Minimum	\$13,800	\$18,000	\$8,200
May, June, Last Two Weeks September, October and December			
<b>SUNSET/SOUTH ROOM</b>			
Facility	\$1,800	\$2,200	\$1,300
Food & Bev Minimum	\$5,000	\$6,000	\$2,600
<b>SEAVIEW/NORTH ROOM</b>			
Facility	\$2,000	\$2,400	\$1,500
Food & Bev Minimum	\$8,000	\$8,800	\$5,600
<b>ENTIRE VENUE</b>			
Facility	\$3,800	\$4,600	\$2,800
Food & Bev Minimum	\$13,000	\$14,800	\$8,200

Month	Friday	Saturday	Sunday–Thursday
January through April and November			
<b>SUNSET/SOUTH ROOM</b>			
Facility	\$1,400	\$1,900	\$900
Food & Bev Minimum	\$3,200	\$3,200	\$2,800
<b>SEAVIEW/NORTH ROOM</b>			
Facility	\$1,800	\$2,200	\$1,300
Food & Bev Minimum	\$5,400	\$5,400	\$4,700
<b>ENTIRE VENUE</b>			
Facility	\$3,200	\$4,100	\$2,200
Food & Bev Minimum	\$8,600	\$8,600	\$7,500
Day Rental (all days and all months)			
<b>SUNSET/SOUTH ROOM</b>			
Facility	\$500	ADDITIONAL FEES  Additional Hours: \$550 per hour	
Food & Bev Minimum	\$1,600		
<b>SEAVIEW/NORTH ROOM</b>			
Facility	\$600		
Food & Bev Minimum	\$2,600		
<b>ENTIRE VENUE</b>			
Facility	\$1,100		
Food & Bev Minimum	\$4,200		

*Service charge and sales tax are in addition to food and hosted beverage prices.  
Additional staffing and rental fees may apply. Please request an estimate.  
Effective January 2009.*

---

## SHILSHOLE BAY BEACH CLUB CATERING POLICIES

---

### Food and Beverages

Apulent offers a wide variety of beverages, including an extensive wine list. Your beverage cost is based on actual consumption. Food minimums are \$45.95 per person on Friday and Saturday evenings in July, August, September, and December, all other dates and times vary. Beverage minimums vary depending on day and time of the event. All food and beverage minimums are subject to sales tax, 22% service charge, and may be subject to additional staffing costs. Host/No-Host combination bars will be charged a \$250 set-up fee. Please inquire for further details.

---

### Service Charge

A 22% service charge on all food and beverage is included when renting the Shilshole Bay Beach Club only. This service charge includes service staff, bartending staff, an experienced event manager, professional event planning services prior to your event, set-up and tear down, white or ivory linens, selection of primary color linen napkins, 5 votive candles on each table, tables and chairs, china, glassware and flatware (etc), and freshly brewed Tully's coffee and tea. Additional charges may be included if 22% service charge does not cover all staffing and rentals.

---

### Hourly Rates per Staff

Event Managers – \$28.00 per hour

Bartenders – \$25.00 per hour

Servers – \$25.00 per hour

Kitchen Staff – \$25.00 per

*Staff rates are subject to change.*

---

### Rental Equipment

There may be additional rental fees for specialty items, tables, chairs, linens, china, glassware, flatware, etc. Final cost of rental equipment depends on specific menu and beverage service. Rental equipment and delivery charges are subject to sales tax.

---

### Guarantee

Apulent requires the estimated minimum number of attendees at the time of booking a reservation and to confirm any increased minimum number of attendees seven (7) business days prior to the scheduled event. Apulent will charge for the minimum guaranteed number of guests at the contracted rate, the increased guaranteed minimum number given seven (7) business days prior to the event, or the actual number of guests in attendance, whichever is greater.

---

## Reservations and Deposits

---

\$2,500 deposit is necessary to confirm your catering contract. Fifty percent (50%) of your total estimated bill, not including the initial deposit, is required 60 days prior to your event date. Payment of the final balance is required four (4) days prior to your event. All payments can be made by cash, check or credit card. You will need to provide Apulent with a credit card authorization at least four days prior to the event for all miscellaneous and final charges.

---

## Contact

---

Jessica Anderson

Apulent Events + Catering

Shilshole Bay Beach Club

Address: 6413 Seaview Avenue NW | Seattle | Washington | 98107

Telephone: (206) 706 0257 x 304

Fax: (206) 706 1562

Email: [janderson@apulent.com](mailto:janderson@apulent.com) or [Info@apulent.com](mailto:Info@apulent.com)