
APULENT EVENTS + CATERING
at the Shilshole Bay Beach Club

Wedding Packet

Shilshole Bay Beach Club

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As you pursue the perfect location for your wedding, we are pleased that you are considering the Shilshole Bay Beach Club.

You will find the Shilshole Bay Beach Club to be the ideal, one-of-a-



kind venue for your wedding, bridal shower, rehearsal dinner and morning-after brunch. Located just outside of downtown Seattle on the scenic Ballard waterfront, this elegant venue offers views from each room. From the mouth-watering cuisine, the breath-taking westerly views of the Olympic Mountains and Puget Sound to the cool breezes and magnificent

sunsets enjoyed from the outdoor terraces, the Shilshole Bay Beach Club is an all-inclusive venue managed exclusively by Apulent Events and Catering.

With 7550 square feet, the Shilshole Bay Beach Club offers two rooms that may be rented together or individually with attached waterfront patio space. Both the Sunset/South and Seaview/North Rooms are wonderful for standing receptions, seated receptions and indoor wedding ceremonies. The patio and lawn space can be utilized for elegant outdoor ceremonies. For wedding receptions, the Sunset/South Room seats 150 and the Seaview/North Room seats 300. Both rooms include space for a dance floor, DJ/band, bar, buffet or seated dinner service, coffee and cake stations, guest book and gift tables.

The Shilshole Bay Beach Club features:

- A quintessential Northwest experience
- The best of both worlds – near downtown Seattle in a relaxed, waterfront setting
- Magnificent sunsets
- Unobstructed views of the Puget Sound and the Olympic Mountains
- The convenience of a ceremony and reception in same location
- Indoor and outdoor ceremony options
- Beautiful hardwood floors
- A bridal room
- Beach access for wedding pictures
- Rotating art in CoCA gallery
- Tiki torches for evening ambiance
- Outdoor bars and grilling stations
- Access to entire venue
- Complimentary parking for 200 cars



his and her photography

APULENT WEDDING PACKAGE

Apulent's wedding package includes **Complete Event Planning Services**. We will assist you with your **Menu, Décor, Floor Plans, Additional Vendors and Event Timeline**. Working closely with you, we listen carefully to your dreams and vision for the perfect wedding. On the big day, rest assured that we will handle every detail.

Our special package INCLUDES the following essential services:

- Food, Beverage Service
- Customized Menus
- Tables, Chairs, Glassware, Cutlery, China
- Cream or White Table Linens, Variety of Color Linen Napkins
- Votive Candles on Each Table
- Event Planner
- Day-of Coordinator
- Event Manager, Service Team, Bartenders
- Preferred Vendor List
- Coffee, Tea Service
- Cake Cutting
- Dance Floor in Both Rooms – Hardwood Floors
- Bridal Changing Room with Ceremony
- Parking Lot – Over 200 Spaces
- Buffet, Bar Service Equipment
- Venue Set-up, Break-down, Clean-up

For the ultimate experience, we coordinate these additional services,

FEES APPLY:

- Floral Design
- Custom Cakes
- Specialty Linens, Rental Items
- Ice Carvings
- Entertainment
- Photography
- Limousine, Motor-coach Services
- Audio/Visual Services
- Menu Cards
- Invitation Design
- Specialty Décor/Design

WEDDING POLICIES

Day events end by 3 pm and evening events begin at 6 or 7 pm. Please contact Apulent for details as event times vary by season and day of the week. The fee for additional rental time is \$550 per hour. All specialty linens and other rentals must be ordered through Apulent. The wedding package includes: 4 – 5 hours of personalized event planning, an hour and a half to two hours for event set-up, and an hour post-event for any equipment removal or personal clean-up.

Ceremonies

Ceremonies can be held indoors or out. The patio or lawn is utilized for outdoor ceremonies. One ceremony is scheduled per evening. The ceremony fee (0–150 guests - \$900, 150–250 guests - \$1,200, inquire for ceremonies of 250-400) includes: an additional hour of personalized event planning time, an hour for the rehearsal, bridal room, an hour for the ceremony, set-up/clean-up, chairs and an additional half hour of set-up time. Please see price chart for details.

Menus

Apulent, the exclusive caterer at the Shilshole Bay Beach Club, offers innovation cuisine with fresh, seasonal ingredients enhanced by cosmopolitan flavors and preparations. Dinner menus begin at \$45.95 per person and buffet, family style, appetizer reception and plated services are available. Additional staffing fees may apply. Children ages 1 - 4 eat for free, kid's menus are available for ages 5 - 12 or they may eat from the main buffet at 50% of the adult menu price. Vegetarian, vegan, organic and other special dietary options are available.

Beverages

All bars include your choice of liquor, beer (domestic, imported beer, microbrews), wine (featuring northwest vineyards), soft drinks and fruit juices. Bars are billed on a consumption basis. Specialty drinks and items are available upon request. All hosted/non-hosted combination bars will be charged a \$250 set-up fee. Apulent is the sole provider of alcohol at the Shilshole Bay Beach Club and no outside beverages may be brought in.

Service Charge

The 22% service charge covers:

- Tables, Chairs
- Cream or White Table Linens, Variety of Color Linen Napkins
- Glassware, Cutlery, China
- Votive Candles for Each Table
- Event Planner
- Event Manager, Service Team, Bartenders
- Coffee, Tea Service
- Cake Cutting
- Venue Set-up, Break-down, Clean-up

Event Details

The timeline for your final event details such as: napkin colors, specialty linens, menu selection and so on, will be established at least 60 days prior to your event with your Apulent event planner. Other vendor choices such as: DJ/band, florist, cake, photographer, should be decided at least 60 days prior to your event and the names should be given to your Apulent event planner. A final head count is required seven business days prior to your event. You will have access to the facility to make any necessary personal touches, an hour and a half prior to your event. Deliveries may be scheduled for the day of the event only. All equipment and decorations must be removed following the event.

Facility Decoration Regulations

Nothing can be stapled, nailed, tacked or taped. Nothing may be hung from the light fixtures, doorways, curtains, lights or sound equipment. Signs and decorations must have their own self-supporting devices. All candles must be in hurricane or votive containers. No glitter, confetti or fake rose petals may be used. Artwork may not be taken off the walls.

Additional Fees & Information

Additional rental items not included in the price of the venue are subject to applicable Washington State sales tax and all food and beverage items are subject to a food and beverage tax. Our entire facility is wheel chair accessible.

Reservations & Deposits

A \$2,500 non-refundable deposit is required to reserve your date. Fifty percent 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 days prior to your event. All payments can be made by cash, check or Visa/MasterCard. You will need to provide Apulent with a credit card authorization at the time of your deposit. Prices are subject to change.

ADDITIONAL RENTALS

Selection of White or Ivory Linens - Outdoor	Available on request for additional price
Specialty Linens	Available on request for additional price

Specialty China, Glassware, Flatware	Available on request for additional price
Floral Design	Available on request for additional price
Dance Floor (Hardwood Floors)	No Charge
Patio Heaters	\$50 each
Fire Pit Set-up with Wood	\$150 each
Ceiling Drapery	\$500, includes labor ('Swagging' in Sunset/South Room)
Outdoor Bar	\$500 (Bartender and Bar Service)
Tents	Available on request for additional price

AUDIO/VISUAL EQUIPMENT

LCD Projector with Remote	\$100
8'x8' Screen	\$50
1 Wireless Microphone	\$50 per mic
Powered Monitors (Speakers)	\$50 per speaker
Mixer (4 Channel with RCA in/out)	\$30
Docking Station with Remote (Universal/iPod)	\$10

*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 BEACH CLUB

The Sunset Room and Seaview Room can be rented individually or be opened into one large space, comfortably accommodating group sizes ranging from 50 to 500 guests. These rooms come with a dance floor, inviting patio space, breath-taking views and flexible room configurations.

Sunset/South Room

Ceiling: 11'
 Square Footage: 2,670
 Standing Reception: 200
 Banquet Seating: 150
 Ceremony: 350 seated in rows

Seaview/North Room

Ceiling: 11'
 Square Footage: 3,735
 Standing Reception: 300
 Banquet Seating: 300
 Ceremony: 150 seated in rows

Entire Venue

Ceiling: 11'
 Square Footage: 6,405
 Standing Reception: 500
 Banquet Seating: 400
 Ceremony: Held in Sunset or Seaview Room with reception in Entire Venue

Patio

Square Footage: 3,795
 Standing Reception: 300
 Banquet Seating: 220
 Ceremony: 400 seated in rows
 Rental: Full patio included with Entire Venue, Patio space included with each room or Entire Venue

South Lawn

Square Footage: 1,200
 Standing Reception: 200
 Banquet Seating: 80
 Ceremony: 200 seated in rows
 Rental: Lawn included with Sunset Room or Entire Venue

CONTACT

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 Apulent Events + Catering
 Shilshole Bay Beach Club
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 Additional staffing and rental fees may apply. Please request an estimate.
 Effective January 2009.*

FACILITY RENTAL PRICING

Shilshole Bay Beach Club

Month	Friday	Saturday	Sunday–Thursday
July, August and First Two Weeks September			
SUNSET/SOUTH ROOM			
Facility	\$1,800	\$2,800	\$1,300
Food & Bev Minimum	\$5,000	\$8,000	\$2,600
SEAVIEW/NORTH ROOM			
Facility	\$2,000	\$3,000	\$1,500
Food & Bev Minimum	\$8,800	\$10,000	\$5,600
ENTIRE VENUE			
Facility	\$3,800	\$5,800	\$2,800
Food & Bev Minimum	\$13,800	\$18,000	\$8,200
May, June, Last Two Weeks September, October and December			
SUNSET/SOUTH ROOM			
Facility	\$1,800	\$2,200	\$1,300
Food & Bev Minimum	\$5,000	\$6,000	\$2,600
SEAVIEW/NORTH ROOM			
Facility	\$2,000	\$2,400	\$1,500
Food & Bev Minimum	\$8,000	\$8,800	\$5,600
ENTIRE VENUE			
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			
SUNSET/SOUTH ROOM			
Facility	\$1,400	\$1,900	\$900
Food & Bev Minimum	\$3,200	\$3,200	\$2,800
SEAVIEW/NORTH ROOM			
Facility	\$1,800	\$2,200	\$1,300
Food & Bev Minimum	\$5,400	\$5,400	\$4,700
ENTIRE VENUE			
Facility	\$3,200	\$4,100	\$2,200
Food & Bev Minimum	\$8,600	\$8,600	\$7,500
Day Rental (all days and all months)			
SUNSET/SOUTH ROOM			
Facility	\$500	ADDITIONAL FEES	
Food & Bev Minimum	\$1,600	<u>Fri – Sun Evening Ceremony:</u> Up to 150 guests \$900 150 - 250 guests \$1,200 <i>Please inquire for 250-400 guests</i>	
SEAVIEW/NORTH ROOM			
Facility	\$600	Mon – Thurs Evening Ceremony: \$600	
Food & Bev Minimum	\$2,600	Midday Ceremony: \$600	
ENTIRE VENUE			
Facility	\$1,100	Ceremony (No Reception): \$1,200	
Food & Bev Minimum	\$4,200	Additional Hours: \$550 per hour	

*Service charge and sales tax are in addition to food and hosted beverage prices.
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Effective January 2009.*

BRUNCH MENU ONE

Bakery Selections

(Please Choose Three)

Muffins

Lemon Blueberry -or- Bran Blackberry -or- Pear-Candied Ginger

Mini French Croissants

Sweet Scones

Orange Cherry -or- Banana-Chocolate Chip

Breads

Banana Pecan -or- Carrot Zucchini Walnut -or- Citrus-Poppy Seed
-or- Pound Cake

Served with Whipped Butter & House made Jam

Seasonal Fruit Platter

Honeydew, Cantaloupe, Pineapple, Grapes, Seasonal Berries

Egg Selection

(Please Choose One)

Scrambled Eggs

Tillamook Cheddar, Chives

Frittata

Potato, Onion, Herbs, Cheese

Protein

(Please Choose One)

Nueske Smoked Bacon

Pork Apple Links

Chicken Apple Links

Sweet Addition

(Please Choose One)

Buttermilk Pancakes

Blueberry, Strawberry or Banana

House Made Brioche French Toast

*Served with Whipped Butter, Fruit Compote, Vermont Maple Syrup,
Whipped Cream*

Breakfast Potatoes

Home-Fried Red Potatoes with Sautéed Bell Pepper, Onion

\$33.95 per person

Favorite Brunch Beverages

Bloody Mary

hosted \$7.00/non-hosted \$7.50

Mimosa

hosted \$7.00/non-hosted \$7.50

Smoothie

hosted \$5.00/non-host \$5.50

LUNCH MENU ONE

Salad

(Please Choose One)

Traditional Caesar

Parmesan Reggiano, House made Herb Focaccia Croutons

Seasonal Greens with Orange Wedges & Citrus Vinaigrette

Shaved Manchego Cheese, Candied Walnuts

Entrée

(Please Choose One 6oz Or Two 3oz Portions)

Seared Snapper with Lemon Basil Butter

Shallots, White Wine

Grilled Chicken with Parsley & Leek Vinaigrette

Lemon, Olive Oil, Garlic, Tarragon

Grilled Flank Steak with Rosemary Dijon Glaze

Garlic, Onion, Sugar, Molasses, Olive Oil

Side

(Please Choose One)

Rice Pilaf

Dried Fruit, Toasted Nuts

Mashed Potatoes

Basil, Roasted Garlic

Vegetable

Grilled Vegetable Platter

Asparagus, Zucchini, Yellow Squash, Bell Pepper, Eggplant

Served with Herbed Butter and Bread Rolls

\$28.95 per person

LUNCH MENU TWO

Salad

(Please Choose One)

Seasonal Greens, Fennel & Orange Wedges with Citrus Vinaigrette

Manchego Cheese, Toasted Pine Nuts

Spinach, Radicchio & Frisee with Dijon Honey Dressing

Parmesan Reggiano Cheese, Candied Pecan, Roasted Pear

Entrée

(Please Choose One 6oz Or Two 3oz Portions)

Seared Coho Salmon with Tarragon Bernaise

Shallots, White Wine

Seared Chicken with Apple Whisky Sauce

Garlic, Shallot, Apple Cider, Sautéed Apple

Grilled Marinated Flank Steak with Mushroom Sauce

House Demi Glaze with Port Wine, Thyme, Oyster Mushroom

Side

(Please Choose One)

Seared Spinach & Ricotta Gnocchi

Polenta cake

Brie, Dried Cranberries

Vegetable

(Please Choose One)

Grilled Vegetable Platter

Asparagus, Zucchini, Yellow Squash, Bell Pepper, Eggplant

Sautéed Broccoli, Onion and Bell Peppers

Sea salt, Herbs, Olive Oil

Served with Herbed Butter and Bread Rolls

\$32.95 per person

LUNCH MENU THREE

Salad

(Please Choose One)

Spinach, Radicchio & Frisee with Dijon Honey Dressing

Marinated Feta Cheese, Toasted Pine Nuts, Roasted Peach

Apple Walnut Romaine

Apples, Gorgonzola Cheese, Walnuts, Crispy Onion Straws, Walnut Vinaigrette

Fruit Platter

Selection of Seasonal Fruit & Berries

Entrée

(Please Choose One 6oz Or Two 3oz Portions)

Seared Coho Salmon with Sesame Asparagus Sauce

Ginger, Garlic, Shallot, Sake, Cream, Soy Sauce, Cilantro, Parsley

Grilled Chicken with Minty Tomato Pineapple Relish

Lime, Plum Tomato, Bell Pepper, Garlic

Grilled Marinated Flank Steak with Demi Glaze

Bourbon, Thyme, Morel Mushrooms

Side

(Please Choose One)

Greek Roasted Potatoes Lemon Juice, Greek Oregano

Seared Rice Cake Coconut Milk, Scallion, Toasted Sesame Seeds

Vegetable

(Please Choose One)

Sauteed Bok Choy and Glazed Baby Carrots

Garlic, Soy Sauce, Ginger

Roasted Asparagus with Cherry Tomato

Sautéed Tomato, Pesto, Sea Salt, Olive Oil

Served with Herbed Butter and Bread Rolls

\$35.95 per person

BUFFET DINNER MENU ONE

Two Tray Passed Hors D'oeuvres of Your Choice

Salad

(Please Choose One)

Seasonal Greens with Orange Wedges & Citrus Vinaigrette

Shaved Manchego Cheese, Candied Walnuts

Traditional Caesar

Parmesan Reggiano, House made Herb Focaccia Croutons

Fruit Platter

Selection of Seasonal Fruits & Berries

Entrée

(Please Choose One 6oz Or Two 3oz Portions)

Seared Salmon with Papaya, Mango & Pineapple Salsa

Red Onion, Garlic, Cilantro, Lime Juice

Grilled Chicken with Apple Whiskey Sauce

Garlic, Shallot, Apple Cider, Sautéed Apple

Grilled Marinated Flank Steak with Rosemary Dijon Glaze

Garlic, Onion, Sugar, Molasses, Olive Oil

Side

(Please Choose One)

Rice Pilaf with Dried Fruits, Nuts

Mashed Potatoes with Basil, Roasted Garlic

Penne Pasta with Roasted Tomato Sauce

Vegetable

(Please Choose One)

Grilled Seasonal Vegetable Platter

Asparagus, Zucchini, Yellow Squash, Bell Pepper, Eggplant

Roasted Green Beans with Baby Carrots

Dill Butter

Served with Herbed Butter and Bread Rolls

\$45.95 per person

BUFFET DINNER MENU TWO

Two Tray Passed Hors D'oeuvres of Your Choice

Salad

(Please Choose One)

Spinach Salad

Feta Cheese, Toasted Pumpkin Seeds, Chipotle Balsamic Dressing

Raspberry Salad

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

Fruit Platter

Selection of Seasonal Fruits & Berries

Entrée

(Choose One 6oz Or Two 3oz Portions)

Seared Coho Salmon with Sesame & Asparagus Sauce

Ginger, Garlic, Shallot, Sake, Cream, Soy Sauce, Cilantro, Parsley

Grilled Chicken with Vera Cruz Sauce

Onion, Leek, Caper, Lemon Juice, Tomato, White Wine

Grilled Marinated Hanger Steak with Avocado & Tomatillo Salsa

Garlic, Serrano, Leek, Cilantro, Cumin, Onion, Oregano

Side

(Please Choose One)

Mashed Potatoes –or- Rice Infused with Cilantro

Polenta cake with Grilled Corn, Roasted Peppers, Cilantro

Vegetable

(Please Choose One)

Grilled Seasonal Vegetable Platter

Asparagus, Zucchini, Yellow Squash, Bell Pepper, Eggplant

Seared Green Beans

Chili Lime Glaze

Served with Herbed Butter and Bread Rolls

\$48.95 per person

BUFFET DINNER MENU THREE

Two Tray Passed Hors D'oeuvres of Your Choice

Salad

(Please Choose One)

Spinach, Radicchio & Frisee with Honey Dijon Dressing

Marinated Feta Cheese, Toasted Pine Nuts, Roasted Peaches

Apple Walnut Romaine

Gorgonzola, Walnuts, Crispy Onions Straws, Walnut Vinaigrette

Fruit Platter

Selection of Domestic & Exotic Seasonal Fruits & Berries

Cheese Board

Selection of Domestic & Imported Cheeses, Crackers, Grilled Bread

Entrée

(Please Choose One 6oz Or Two 3oz Portions)

Seared Coho Salmon with Lemon Basil Butter

Shallots, White Wine

Grilled Chicken with Minty Tomato & Pineapple Relish

Lime, Plum Tomato, Bell Pepper, Garlic

Grilled Marinated Hanger Steak with Demi Glaze

Sherry Wine, Rosemary, Oyster Mushrooms

Side

(Please Choose One)

Greek Roasted Potatoes, Lemon, Wild Greek Oregano, Toasted Garlic

Purple Gnocchi, Basil, Parmesan Cheese

Seared Rice Cake, Goat Cheese, Wild Mushrooms, Eggplant

Vegetable

(Please Choose One)

Grilled Seasonal Vegetables Platter, Asparagus, Zucchini, Yellow Squash,
Bell Pepper, Artichoke, Eggplant

Roasted Broccoli, Sweet Onions, Lemon Juice and Parmesan Cheese

\$51.95 per person

BUFFET DINNER MENU FOUR

Two Tray Passed Hors D'oeuvres of Your Choice

Salad

(Please Choose One)

Arugula & Romaine with Shallot, Red Wine Vinaigrette

Strawberries, Bacon Crumbles, Candied Walnuts, Corsica Tom Cheese

Seasonal Greens with Citrus Vinaigrette

Blueberries, Orange Wedges, Candied Pecans, Shaved Manchego Cheese

Fruit Platter

Selection of Exotic and Domestic Seasonal Fruits & Berries

Cheese Board

Selection of Domestic and Imported Cheeses, Crackers & Grilled Bread

Entrée

(Please Choose One 6oz Or Two 3oz Portions)

Seared King Salmon with Sesame & Asparagus Sauce

Ginger, Garlic, Shallot, Sake, Cream, Soy Sauce, Cilantro, Parsley

Grilled Airline Chicken with Heirloom Tomato Relish

Basil, Garlic, Shallot, Red Wine Vinegar, Olive Oil

Grilled Marinated Beef Tenderloin with Demi Glaze

Bourbon, Thyme, Morel Mushrooms

Side

(Please Choose One)

Truffle Mashed Potatoes

Polenta Cake with Brie, Dried Cranberries

Seared Rice Cake with Coconut Milk, Scallions, Toasted Sesame Seeds

Vegetable

(Please Choose One)

Roasted Green & Yellow Wax Beans with Sea Salt, Olive Oil, Sautéed
Artichokes, Sweet Onions, Bell Peppers

Sautéed Bok Choy & Glazed Baby Carrots, Garlic, Soy Sauce, Ginger

\$58.95 per person

BUFFET DINNER MENU FIVE

Two Tray Passed Hors D'oeuvres of Your Choice

Salad

(Please Choose One)

Pear & Pomegranate Seed Salad

Seasonal Greens, Shaved Manchego Cheese, Candied Walnuts,
Sesame & Poppy Seed Dressing

Seasonal Greens with Orange Cointreau Dressing

Blueberries, Candied Hazelnuts, Crispy Pancetta, Beecher's
Cheddar Cheese

Fruit Platter

Selection of Domestic & Exotic Seasonal Fruit & Berries

Cheese Board

Selection of Domestic & Imported Cheeses, Assorted Crackers,
Grilled Bread

Entrée

(Please Choose One 6oz Or Two 3oz Portions)

Grilled King Salmon with Tarragon Bernaise

White Wine, Shallots

Seared Alaska Halibut with Aromatic Sauce

Ginger, Rice Vinegar, Sesame Seeds, Chili Flakes, Soy Sauce

Grilled Chicken with Parsley Leek Vinaigrette

Lemon, Olive Oil, Garlic, Dijon

Grilled Marinated Beef Tenderloin with Demi Glaze

Brie cheese, Courvoisier, Truffle

Side

(Please Choose One)

Polenta Cake

Gorgonzola, Grapes

Seared Rice Cake

Mushrooms, Oregano, Garlic

Seared Spinach & Ricotta Gnocchi

Vegetable

(Please Choose One)

Roasted Broccolini

Garlic, White Wine, Parmesan Cheese

Roasted Asparagus & Cherry Tomatoes

Sea Salt, Olive Oil, Sautéed Cherry Tomatoes, Pesto

Served with Herbed Butter and Bread Rolls

\$63.95 per person

PLATED DINNER OPTIONS

Two Tray Passed Hors D'oeuvres of Your Choice

Salad

(Please Choose One of the Following)

Apulent Caesar

Parmesan Cracker, Marinated Fresh Anchovies on Focaccia Crostini

Seasonal Greens with Dijon Honey Dressing

Marinated Feta Cheese, Toasted Pine Nuts, Roasted Peach

Spinach Salad

Feta Cheese, Toasted Pumpkin Seeds, Chipotle Balsamic Dressing

Raspberry Salad

Greens, Raspberries, Chevre, Candied Pecans, Raspberry Vinaigrette

Apple Walnut Romaine

Gorgonzola, Walnuts, Crispy Onions Straws, Walnut Vinaigrette

(Add \$1 for the Following Salad Selections)

Arugula & Romaine Lettuce with Shallot, Red Wine Vinaigrette

Strawberries, Bacon Crumbles, Candied Walnuts, Corsica Tom Cheese

Seasonal Greens with Citrus Vinaigrette

Blueberries, Oranges, Candied Pecans, Shaved Manchego Cheese

Seasonal Greens, Pears, Pomegranate Seeds, Sesame-Poppy Seed

Dressing with Shaved Manchego Cheese, Candied Walnuts

Seasonal Greens with Orange Cointreau Dressing

Blueberries, Candied Hazelnuts, Crispy Pancetta, Beecher's Cheddar Cheese

Entrée

(Please Choose Two of the Following, Plus a Vegetarian Option)

All entrees will be charged at the higher of the two selections

Grilled Chicken with Apple Whiskey Sauce

Garlic, Shallot, Apple Cider, Sautéed Apple

\$46.95 per person

Grilled Airline Chicken with Heirloom Tomato Relish

Basil, Garlic, Shallot, Red Wine Vinegar, Olive Oil

\$49.95 per person

Grilled Chicken with Vera Cruz Sauce

Onion, Leek, Caper, Lemon Juice, Tomato, White Wine

\$46.95 per person

Marinated & Seared Airline Chicken, Marcelin Cheese Sauce

Shallots, White Wine, Parsley, Cream

\$49.95 per person

Grilled Coho Salmon with Basil Lemon Butter

Shallots, White Wine

49.95 per person

**Seared Beef Tenderloin Medallions
with Sweet Madagascar Green Pepper Corn Sauce**

Shallots, White Wine, Demi Glaze, Cream

\$55.95 per person

Seared Alaska Halibut with Aromatic Sauce

Ginger, Garlic, Onion, Rice Vinegar, Sesame Seeds, Chili Flakes, Soy Sauce

\$55.95 per person

Seared Black Cod with Thai Summer Curry

Red Curry, Kaffir Leaves, Coconut Milk, Garlic, Ginger, Fish Sauce, Lemon

Grass, Thai Basil, Avocado

\$60.95 per person

Grilled Chilean Sea Bass with Aromatic Sauce

Ginger, Garlic, Sesame Seeds, Chili Flakes, Soy Sauce
\$60.95 per person

Seared King Salmon with Sesame & Asparagus Sauce

Ginger, Garlic, Shallot, Sake, Cream, Soy Sauce, Cilantro, Parsley
\$60.95 per person

Grilled King Salmon with Tarragon Bernaise

White Wine, Shallots
\$60.95 per person

Seared Beef Tenderloin Medallions, Morel Mushroom Sauce

Shallots, Marsala Wine, Thyme
\$60.95 per person

Seared Beef Tenderloin Medallions, Truffle Mushroom Sauce

Shallot, Brie Cheese, Courvoisier, House made Demi Glaze
\$60.95 per person

Vegetarian Entrées

Vegetable Napoleon - Vegan

Stack of Zucchini, Yellow Squash, Eggplant, Roasted Bell Pepper,
Choice of Tofu -or- Goat Cheese
\$46.95 per person

Hidalgo Tostada

Sautéed Spinach, Caramelized Onion, Cheese, Ancho Mole Sauce
\$46.95 per person

Roasted Tomato & Basil Tart with Béchamel Sauce

Swiss Cheese, Cream
\$46.95 per person

Thai Red Curry Vegetables over Basmati Rice - Vegan

Coconut Milk, Lemon Grass, Garlic, Ginger, Kaffir Leaves, Fresh Veggies
\$46.95 per person

Grilled Vegetable Roulade

Puff Pastry with Grilled Vegetables, Fresh Mozzarella, Basil
with Buerre Blanc -or- Marinara Sauce
\$46.95 per person

Side

(Please Choose One)

Seared Rice Cake with Coconut Milk, Scallion & Sesame Seeds
Seared Rice Cake with Goat Cheese, Wild Mushrooms & Eggplant
Mashed Potatoes with Truffle Oil & Parmesan Reggiano
Basil Infused Garlic Mashed Potatoes
Risotto with Parmesan Cheese & Porcini Mushrooms
Seared Polenta Cake with Grapes & Gorgonzola Cheese
Seared Polenta Cake with Grilled Corn, Roasted Peppers & Cilantro
Spinach & Ricotta Gnocchi

Vegetable

(Please Choose One)

Roasted Asparagus & Sea Salt
Seasonal Vegetable Stack of Eggplant, Zucchini, Yellow Squash,
Bell Pepper & Asparagus
Broccolini with Glazed Baby Carrots
Tomato Cup Filled with Asparagus & Broccoli
Bok Choy Sautéed with Ginger, Garlic and Shitake Mushrooms

Served with Herbed Butter and Bread Rolls

PASSED HORS D'OEUVRES

Mexican Sopas Cup with Flank Steak

Maseca Cheese, Carrot, Bell Pepper, Serrano Chili, Lime, Cilantro, Queso Fresco, Spicy Diced Flank Steak

Flank Steak Roulade with Asparagus

Flank Steak, Chili Lime Glaze, Ginger, Soy Sauce, Scallions, Sake

Ancho Beef Tenderloin Crepe (Add \$.50)

Seared Beef, Chili Powder, Lime, Dijon Mustard, Cilantro, Tequila, Shallots, Aioli

Beef Skewer with Ginger & Soy Sauce

Cilantro, Lime, Soy Sauce, Scallions, Ginger

Pig in a Blanket

Little Smoky, Puff Pastry, Dipping Sauce

Coppa & Melon Skewer

with Mint Chiffonade

Stuffed Mushroom with Italian Pork Sausage

House Made Sausage with Carrot, Fennel Seed, Parsley, Cayenne Pepper, Paprika

Braised Pork Skewer with Caramelized Apple

House Smoked, Braised Bacon

Lamb Skewer with Salsa Verde

Lamb Marinated In Mint, Parsley, Cumin, Paprika, Shallots, Vinegar, Chili Flakes

Sesame Crêpe with Asian Duck & Arugula

Seared Duck Breast, Aioli, Chili Lime Glaze, Scallions

Pickled Asparagus Roulade

Smoked Turkey, Apricot Chutney, Pineapple

Turkey & Pineapple on Focaccia Crostini

with Tabasco, Dijon Mustard

Kathi Roll with Raitha (Indian, Yogurt and Cucumber Dip)

Chicken, Ginger, Curry, Marsala, Soy Sauce, Basil, Lemon Juice

Slow Braised Chicken on House Onion Roll – *served open faced*

Chicken, Lemon, Oregano, Chili Flakes, BBQ Sauce, Garden Aioli

Chicken Cilantro BBQ Crêpe

Seared Chicken with Lemon Juice, Serrano Pepper, Oregano, Dijon Mustard, Cilantro, BBQ Sauce

Lemon Oregano Chicken in Phyllo Cup

Sautéed Chicken, Roasted Eggplant, Garlic, Mint, Lemon Zest, Feta Cheese

Hawaiian Chicken Skewer

Chicken Breast Marinated In Lime Juice & Pineapple Juice with Caramelized Pineapple

Indonesian Chicken Skewer with Peanut Sauce

Cilantro, Lime Juice, Soy Sauce, Ginger, Chili Sauce

Apulent Marinated Seafood Served on a China Spoon (Add \$1)

Pickled Bay Shrimp, Bay Scallop, Squid, Basil, Vinegar, Parsley, Olive Oil, Shallots

House Smoked Mussel on the Half Shell with Red Pepper Aioli

Poached, Applewood Smoked

Mussel on the Half Shell with Curried Yogurt

Curry, Marsala, Lemon Juice, Yogurt, Cucumber Relish

Baked Mussel on the Half Shell, Provencal Style

Butter, Parsley, Lemon Juice, Garlic, Ground Almond, Worcestershire Sauce

Smoked Salmon Deviled Eggs

Salmon with Dill, Caper, Lemon, Red Onion

Shilshole Salmon Fritter with Saffron Aioli

Smoked Salmon, Bell Pepper, Lemon Zest, Basil, Nutmeg

Red Crab Deviled Egg

Crab, Bell Pepper, Dijon, Tarragon, Shallot, Sour Cream,
Worcestershire Sauce

Crab Cake with Lemon Dill Aioli (Add \$1)

Dungeness Crab, Aioli, Dijon, Basil, Red Pepper, Lemon, Cayenne
Pepper

Crab Empanada with Mango Salsa

Dungeness Crab, Mango, Cilantro, Red Onion, Bell Pepper

Thai Phyllo Pocket with Crab & Lobster

Crab & Lobster with Red Thai Curry Sauce, Water Chestnuts

Grilled Wild Prawn Skewer with Red Thai Curry Dip

Ginger, Scallion, Red Curry, Coconut Milk, Lemon Grass, Thai Basil,
Lime, Bamboo Shoot

Coconut Prawn with Curry Yogurt Dipping Sauce (Add \$1)

Breaded, Deep Fried Prawn

Vietnamese Shrimp Spring Roll with Citrus Ponzu Sauce

Poached Prawn, Mint, Mango, Spinach, Rice Crêpe

Sushi Bite with Tuna, Salmon, Shrimp or Tofu (Add \$1)

Seaweed, Pickled Ginger, Wasabi, Soy Sauce

Shitake Asian Stick

Ginger, Lime Zest, Scallion, Bamboo Shoot, Soy Sauce

Baked Brie on Cracker Spoon

with Cranberry Chutney, Macadamia Nuts

Deviled Egg with Chervil & Red Pepper

Dijon, Chervil, Shallot, Sour Cream, Worchester Sauce

Walnut & Gorgonzola Pinwheel

Puff Pastry, Gorgonzola Crumbles, Walnut, Cream Cheese, Lemon Juice

Tiny Bread Salad in Endive Cup with Pesto Vinaigrette (Add \$.50)

Tomato, Mozzarella, Bread, Kalamata Olives, Frisee, Radicchio,
Arugula, Balsamic Reduction

Baked Fig & Walnut Bite

Fig, Walnut, Gorgonzola

Apple & Fennel in Phyllo Cup

Phyllo Cup, Sautéed Apple, Fennel, Lemon, Feta Cheese, Mint

Buffalo Mozzarella & Teardrop Tomatoes on Crostini

Sea Salt, Balsamic Reduction, Pesto

Creamy Mac & Cheese Bite

5 Cheeses, Truffle Oil, Basil, Garlic

Vietnamese Spring Roll with Citrus Ponzu Sauce

Mint, Basil, Pickled Carrot, Spinach, Grilled Asparagus, Rice Crêpe

STATIONS

Please consult your planner for customized pricing based on selection.

STEAMED SEAFOOD STATION

(1 Chef Attendant for 50 Guests)

Manila Clams and/or Penn Cove Mussels with Shallots, Garlic, Herb

SEAFOOD STATION

(Please Choose One Or More)

Oysters, Prawns, Snow Crab Claws, King Crab Legs, Dungeness Crab
Clarified Butter, Lemon Wedge, House made Cocktail Sauce, Tarragon Aioli

CARVING STATION

(Served with your choice of sauce, mushroom, herbs & bread rolls & butter)

Roast Beef & Creamy Horseradish

(Please Choose One Meat)

Prime Rib
NY Strip Loin
Tenderloin
Baron of Beef

Flavor

Port Wine, Madeira, Courvoisier Cognac, Cherry, Bourbon

Mushroom

Cremini, Oyster, Shitake, Morel, Chanterelle, Porcini, Truffle

Herbs

Thyme, Rosemary, Sage, Oregano, Marjoram

Roasted Veal

Flavor

Port Wine, Madeira, Courvoisier Cognac, Cherry, Bourbon

Mushroom

Cremini, Oyster, Shitake, Morel, Chanterelle, Porcini, Truffle

Herbs

Thyme, Rosemary, Sage, Oregano, Marjoram

Roasted Lamb

Herbs

Thyme, Rosemary, Sage, Oregano, Marjoram

Salsa

Smoked Tomato, Pineapple, Papaya & Mango, Avocado
& Roasted Tomatillo

Relish

Heirloom Tomato, Minty Green Olive & Celery

Sauce

Rich Merlot Red Wine, Roasted Garlic Cream

Roasted Pork

(Please Choose One Meat)

Picnic Ham -or- Prime Rib

Flavor

Port Wine, Madeira, Courvoisier Cognac, Cherry, Bourbon

Mushroom

Cremini, Oyster, Shitake, Morel, Chanterelle, Porcini, Truffle

Herbs

Thyme, Rosemary, Sage, Oregano, Marjoram

Sauce

Apple Whiskey, Whole Grain Mustard

Chutney

Pineapple

Glaze

Orange, Clove

ROLL AND SUSHI STATION

Vietnamese Roll

Kappamaki (Cucumber Roll)

Tekka (Tuna Roll)

California Roll

Sashimi (Fish without Rice)

Nigirizushi (Fish on Rice)

MEXICAN STATION

House made Tortilla Chips
Guacamole, Pico de Gallo, Refried Beans, Tomatillo Salsa, Gualijo Salsa,
Sour Cream, Queso Fresco
Tostada (Crispy Corn Tortilla with Vegetable & Cheese)
Prawn Ceviche
Fajita Meat (Beef & Chicken)
Beef & Halibut Taco with Flour & Corn Tortilla

PASTA STATION

(If Chef Attended; 1 for 50 Guests)

Italian Meat Lasagna –or- Vegetarian Lasagna

Pasta

(Please Choose Two)

Penne Rigati
Farfalle
Fettuccine
Fusilli
Wild Mushroom Mezzaluna Shell
Asparagus Ravioli
Six Cheese Ravioli
Lobster Triangolo
Shrimp Ravioli
Feta & Spinach Triangolo
Asiago & Sundried Tomato Ravioli
Gorgonzola & Pear Ravioli
Black Bean Triangolo

Pasta Sauce

(Please Choose Two)

Creamy Pesto
Marinara
Mushroom
Primavera
Putanesca
Melanzane (Eggplant)
Arrabiata (Spicy)
Italian Meat Sauce

Served with Parmesan Reggiano & Chili Flakes

COMFORT FOOD STATION

(1 Chef Attendant for 50 Guests per Sandwich)

Mini Buns

Mini Burger, Tillamook Cheese, Tomato, Lettuce, Onion
Braised Cilantro BBQ Pulled Pork
Braised Lemon Oregano BBQ Chicken
Pretzel Bun, Pastrami, Sauerkraut

Dip

Artichoke, Dungeness Crab with Grilled Bread
7 Layer Bean with House made Tortilla Chips
Caponata with Croccantini

Pasta

Italian Meat Lasagna with House made Garlic Bread Sticks

MEDITERRANEAN STATION

Antipasti

Assorted Cured Meats & Cheeses

Condiments

Dolmas, Artichoke, Pepperoncini, Cherry Pepper Tapenade,
Mixed Olive Tapenade

Veggie

(Please Choose One)

Grilled Seasonal Vegetables, Sea Salt, Extra Virgin Olive Oil
Pickled Green & Yellow Wax Beans

Spread

Pesto, Olive, Sundried Tomato Cheese Cake
Pistachio & Goat Cheese Torta
Smoked Salmon, Dill, Capers Torta

Salad

Tabbouleh
Greek
Niçoise

Dip

(Please Choose Three)

Baba Ganoush
Hummus
Tzatziki
Red Pepper Tapenade
Green Olive
Black Olive Tapenade
Traditional Bruschetta
Artichoke

Bread & Crackers

Oregano & Garlic Pita Chip, Croccantini, Assorted Crackers, Grilled Bread

Fruit Station

Selection of Domestic & Exotic Fruits & Berries

Cheese Station

Selection of Domestic & Imported Cheeses
Croccantini, Assorted Crackers, Grilled Bread

BEVERAGE LIST

MICROBREWS

Hosted \$4.50/Non-hosted \$4.75

Amstel Light
 Corona
 Red Hook ESB
 Red Hook IPA
 Red Hook Slim Chance
 Alaskan Amber
 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 LIQUOR

Hosted \$6.00/Non-hosted \$7.00

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

PREMIUM WINES

Hosted \$7.00/Non-hosted \$8.00

A-Z Pinot Gris
 Apex II Chardonnay
 Castle Rock Pinot Noir
 McManis 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

Peach Mojito
 Margarita
 Bubble Gum Martini
 The Can-Can Martini

Apple Blossom
 Custom Drinks

Other Specialty Drinks Available Upon Request

APULENT WINE LIST

White Wine

BUBBLES

Ravento's Blanc – Cava – Spain	\$30
Mumm Blanc de Noirs – Napa, CA	\$32
Domaine Laurens Brut – France	\$34
Lucien Albrecht Cremant Rose' – France	\$36
Argyle Brut – Willamette Valley, OR	\$39
Roederer Estate – Sonoma, CA	\$40
Gosset – France	\$66
Louis Roederer – France	\$69
Veuve Clicquot – France	\$75

RIESLING

Seven Hills – Walla Walla, WA	\$21
A–Z – Willamette Valley, OR	\$27
Tsillan Cellars – Chelan, WA	\$33

PINOT GRIS

Sawtooth	\$24
Milbrandt – Colombia Valley, WA	\$25
Abbey Page – Willamette Valley, OR	\$27
A–Z – Willamette Valley, OR	\$27
Willakenzie – Willamette Valley, OR	\$30
Cristom – Willamette Valley, OR	\$39

SAUVIGNON BLANC

Lone Canary – Spokane, WA	\$24
Apex – Yakima Valley, WA	\$24

Girard – Napa, CA	\$30
Justin – Paso Robles, CA	\$33

VIOGNIER

Seven Hills – Walla Walla, WA	\$33
Zacha Mesa – Santa Barbara, CA	\$33
Goosieridge – Columbia Valley, WA	\$42
Cougar Crest – Walla Walla, WA	\$45

CHARDONNAY

Townshend – Spokane, WA	\$24
Apex II – Yakima Valley, WA	\$27
Gordon Bros – Yakima Valley, WA	\$27
Chateau St. Jean – Sonoma, CA	\$27
Wente – Livermore Valley, CA	\$30
Solex – Sonoma, CA	\$30
Farm Boy – Yakima Valley, WA	\$33
Artesa – Napa, CA	\$37
Clos du Val – Napa, CA	\$40
Canoe Ridge – Walla Walla, WA	\$40
Dunham – Walla Walla, WA	\$57
Stag Leap – Napa, CA	\$55
Jordan – Napa, CA	\$59

APULENT WINE LIST

Red Wine

PINOT NOIR

Castle Rock – Columbia Valley, WA	\$27	Writers Block – Lake County, CA	\$35
Concannon – Livermore Valley, CA	\$27	Dussek – Yakima Valley, WA	\$45
Jezebel – Willamette Valley, OR	\$39	St. Laurent – Yakima Valley, WA	\$45
Artesa – Napa, CA	\$45	Helix – Walla Walla, WA	\$48
Au Bon Climat – Santa Barbara, CA	\$52	L' Ecole – Walla Walla, WA	\$55
Giradet – Umpqua Valley, OR	\$52	Elk Cove – Willamette Valley, OR	\$59
Foris – Umpqua Valley, OR	\$52	Domaine Drouhin – Willamette Valley, OR	\$85
Panther Creek – Willamette Valley, OR	\$59		
Elk Cove – Willamette Valley, OR	\$59		
Domaine Drouhin – Willamette Valley, OR	\$85		

MERLOT

ZINFANDEL

Bogle – Clarksburg, CA	\$23	St. Laurent – Yakima Valley, WA	\$35
Cline Ancient Vines – Sonoma, CA	\$27	Coppola – Napa, CA	\$35
Joel Gott – Napa, CA	\$33	Chandler Reach – Yakima Valley, WA	\$36
Maryhill – Yakima Valley, WA	\$36	Milbrandt – Col Valley, WA	\$37
Dashe – Sonoma, CA	\$50	Nelms Road – Walla Walla, WA	\$39
		Novelty Hill – Woodinville, WA	\$41
		Rutherford Hill – Napa, CA	\$43
		Tamarack – Walla Walla, WA	\$52

SYRAH

Stonecap Yakima Valley, WA	\$25	Stags Leap – Napa, CA	\$56
Echelon – Napa, CA	\$25	Hall – Napa, CA	\$56
Cline – Sonoma, CA	\$25	Woodward Canyon – Walla Walla, WA	\$69
Castle Rock Petite Syrah – CA	\$25	Duckhorn – Napa, CA	\$95
Genesis – Yakima Valley, WA	\$28	Pride Mountain – Napa, CA	\$95
Barnard Griffin – Yakima Valley, WA	\$36		

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
Sant'Elena Red – Sardegna	\$63