



Catering Menu



CROWNE PLAZA®

SEATTLE - DOWNTOWN

THE PLACE TO MEET.

Crowne Plaza Amenities

Hotel Specifics

- Completely Renovated in 2004
- 24 Hour Exercise Facility
- 415 Rooms
- Concierge Level
- City of Seattle Rated One of the Lowest Carbon Footprints
- Green Packages Available
- High Speed Internet Access in Meeting and Guest Rooms
- Sleep Advantage™ in All Guest Rooms
- Panoramic Views from All Guest Rooms

The Place to Meet

THE CROWNE PLAZA SEATTLE OFFERS THE ACCOMMODATIONS YOU NEED TO PRODUCE A SUCCESSFUL EVENT.

- 13,000 sq. ft. of Flexible Meeting Space
- 4,400 sq. ft. Evergreen Ballroom
- Daily Meeting Debrief
- Crowne Meeting Director to Keep Your Event Running Smoothly
- Accommodations for up to 240 Classroom or 500 Reception
- WiFi in Public Areas
- Tented Patio Pavilion

The Sleep Advantage™

FEATURING THE AMENITIES YOU NEED TO WAKE UP FEELING RESTED.

- Quiet Zone Guest Room Floor
- Guaranteed Wake-up Call
- Sleep Amenities: Lavender Spray, Eye Mask, Night Light and Drapery Clip
- Crowne Sound CD Player
- Luxurious Beds and Bedding; Down Duvets and High Thread Count Sheets

Prime Location

THE CROWNE PLAZA HOTEL SEATTLE'S DOWNTOWN LOCATION PUTS YOU WALKING DISTANCE FROM ALL MAJOR SEATTLE ATTRACTIONS, INCLUDING:

- Pike Place Market
- Monorail to Space Needle, Key Arena, Pacific Science Center
- The Waterfront
- Cruise Terminals
- Safeco and Qwest Fields
- Seattle Art Museum and Experience Music Project
- Pioneer Square
- Shopping and Theater
- 40+ Restaurants

GRATUITY DISCLOSURE: 15% to Banquet Associates, 5% Administrative Fees



Breakfast Plated

All Plated Breakfast Selections are served with Assorted Breakfast Pastries, Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee, Hot Water for Specialty Teas or Milk.

ALL-AMERICAN

Fluffy Scrambled Eggs
Choice of Bacon, Ham or Sausage
Farmhouse Potatoes

FARM FRESH OMELET

Ham and Cheddar Cheese OR
Mushroom and Swiss Cheese
Farmhouse Potatoes

GRIDDLE BREAKFAST

Choice of Pancakes or French Toast
Two Eggs Scrambled
Bacon or Sausage

NORTHWEST SCRAMBLE

Fluffy Scrambled Eggs with Salmon, Onion
and Northwest Mushrooms
Finished with Cheddar and Jack Cheese
Served with Farmhouse Potatoes

our luxurious boardroom



CROWNE PLAZA®
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1113 Sixth Avenue

Seattle WA 98101

206/464-1980

CPHOTELSEATTLE.COM

A CUSTOMARY 20% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

Brunch Buffets

ALL-AMERICAN BUFFET

Selection of Chilled Juices
Granola and Yogurt
Scrambled Eggs
Sliced Fresh Seasonal Fruit
Yogurt Smoothies
Farmhouse Potatoes
Breakfast Breads and Scones with Devonshire Cream
Bacon and Sausage OR Ham
Apple Crêpes OR Cheese Blintzes with Blueberry Sauce
Freshly Brewed Regular and Decaffeinated Coffee
Hot Water for Speciality Teas
Milk

MINIMUM OF 25 PEOPLE

\$100.00 SURCHARGE FOR GROUPS BELOW MINIMUM

BRUNCH

Selection of Chilled Juices
Breakfast Pastries and Scones with Devonshire Cream
Scrambled Eggs
Bacon and Sausage
Farmhouse Potatoes
French Toast OR Pancakes
Sliced Fresh Seasonal Fruit Tray with Berries
Eggs to Order with Omelet Station:
Fillings include:
Tomatoes, Spinach, Mushrooms, Onions, Red Bell Peppers,
Ham, Bacon Bits, Cheddar and Jack Cheese
Fresh Seasonal Vegetables
Freshly Brewed Regular and Decaffeinated Coffee
Hot Water for Specialty Teas
Milk

Champagne, Mimosa or Bloody Mary
Additional Beverages Available Upon Request

MINIMUM OF 50 PEOPLE

\$200.00 SURCHARGE FOR GROUPS BELOW MINIMUM

*For Groups of 100 or more an additional Attendant Fee of \$100.00 will be added.
There is no Attendant Fee for Groups under 100.*

Minimum 75% of attendees must be guaranteed for all buffets; all perishable food items must be removed after two hours per compliance with Washington State Health Codes.

Refreshment Breaks

Theme Breaks

THE CONTINENTAL

Choice of 2:

Assorted Muffins, Fresh Scones with Devonshire Cream, Bagels with Flavored Cream Cheese, Breakfast Breads or Croissants and Danish

Sliced Fresh Fruit

Chilled Juices

Freshly Brewed Regular and Decaffeinated Coffee

Hot Water for Specialty Teas

BAGEL-MANIA

Bagels with Flavored Cream Cheese

Sliced Fresh Fruit

Butter and Preserves

Chilled Juices

Freshly Brewed Regular and Decaffeinated Coffee

Hot Water for Specialty Teas

TO YOUR HEALTH

Sliced Fresh Fruit Platter

Healthy Fare Muffins

Steel Cut Oats

Low Fat Yogurt and Granola

Fresh Squeezed Orange Juice

Pomegranate-Blueberry Juice

Bottled Water

Assorted Smoothies

Freshly Brewed Regular and Decaffeinated Coffee

Hot Water for Specialty Teas

HÄAGEN DAAZ® ICE CREAM SNACK ATTACK

Tollhouse Cookie Sandwich

Drumstick® King Size Triple Chocolate Cone

Butterfinger Ice Cream Bar

Seattle Chocolates Truffle Bars

Assorted Tim's Cascade® Chips

Premium Popsicles

Assorted Soft Drinks

Freshly Brewed Regular and Decaffeinated Coffee

Hot Water for Specialty Teas

HIGH OCTANE BLAST

Mini Latte Brule Shots

Coffee Cake

Seattle's Chocolates Pike Place

Espresso Bar

Red Bull Energy Drink

Fresh Brewed Regular and Decaffeinated Coffee

SEED SHOOTERS & NUT BOXES

Wooden Boxes of Warm Nuts

Warm Peppered Cashews

Rosemary Marcona Almonds

Honey Roasted Peanuts

Pomegranate Juice Shooters

Fresh Apple Cider Shooters

NATURALLY NOURISHING

MORNING BREAK

Tully's Organic Regular and Decaffeinated Coffee

Harney and Son's Organic Teas

West Seattle Alki Bakery Muffins with Seattle's SunFresh Freezerves

Seasonal Fresh Fruits

COFFEE REFRESH

Tully's Organic Coffee, Decaf Coffee

Harney and Son's Organic Teas

Izze Blackberry and Clementine

Sparkling Juice

AFTERNOON BREAK

Tully's Organic Regular and Decaffeinated Coffee

Harney And Son's Organic Teas

Kashi Trail Mix and Nutri-Grain Low

Fat Snack Bars

Multigrain Sun Chips

Izze Pomegranate Sparkling Juice

TAKE ME OUT TO THE BALLGAME

Large Pretzels

Assorted Mustards

Fresh Roasted Peanuts in the Shell

Buttered Popcorn

Assorted Soft Drinks

Bottled Waters

Minimum 75% of attendees must be guaranteed for all buffets; all perishable food items must be removed after two hours per compliance with Washington State Health Codes.

Refreshment Breaks

Theme Breaks - Continued

School's In Session

Cookies
Brownies
Blondies
Whole Fruit
Peanut Butter and Jelly, no crust
Popcorn
Cracker Jacks
Lollipops
Pints of Milk
Pints of Various Juices
Bottled Water

NO more pencils
NO more books
NO more teacher's dirty looks

School's Out For Summer

Chicken Quesadilla
Coconut Shrimp
Gran Marnier Bistro Medallion
Assorted Sliders
Local Microbrews
Northwest Wine

*BEER/WINE IS PRICED ON CONSUMPTION.

A LA CARTE

Assorted Muffins
Croissants
Bagels/Cream Cheese
Oven Fresh Cookies
Granola Bars
Fudge Brownies
Chips and Salsa
Soft Pretzels with Warm Mustard
Warm Spiced Nuts

Sliced Fresh Fruit
Whole Fruit
Assorted Individual Yogurts
Fresh Squeezed Orange Juice
Assorted Soft Drinks
Mineral and Bottled Water
Assorted Fruit Smoothies
Tully's® Regular and Decaffeinated Coffee
Hot Water for Specialty Teas
15 person maximum on per person coffee service

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Lunch Plated

All Entrees served with Seasonal Accompaniments, Bakery Fresh Rolls, Freshly Brewed Regular and Decaffeinated Coffee and Hot Water for Specialty Teas.

Additional Seasonal Cuisine is available on our FRESH SHEET.
Please inquire with your Catering Representative.

Starters

CLAM CHOWDER or **FRENCH ONION SOUP**

ROASTED TOMATO AND RED PEPPER BISQUE

CHICKEN TORTILLA SOUP

CLASSIC CAESAR SALAD

WILD GREENS SALAD

With Candied Walnuts, Jicama and Balsamic Vinaigrette

BABY SPINACH SALAD

With Raspberry Vinaigrette

Lunch Entrees

TERIYAKI CHICKEN SALAD

Romaine, Almonds, Rice Sticks and Mandarin Oranges with Poppy Seed Dressing

CHICKEN NORTHWEST

Grilled Breast of Chicken Marinated in Olive Oil, Garlic, Lemon, Basil and Thyme, Three Pepper Relish

ROASTED PORK LOIN

Garlic and Herb Crusted Pork Loin served with a Stone Ground Mustard DemiGlace

SHRIMP AND BACON FETTUCCINE

Large Rock Shrimp, Boars Head Bacon with Fresh Basil, Gruyere Cheese and a Cracked Black Pepper and Garlic Cream Sauce

PAN ROASTED SALMON FILLET

Lemon Caper Sauce

FLAT IRON STEAK

Marinated Flash Seared Flat Iron Steak served with Sherry Mushroom Sauce

Desserts

CHEF'S PREMIUM SELECTIONS

DECADENT CHOCOLATE LAYERED CAKE

GOURMET CARROT CAKE

CARAMEL APPLE PIE

CRÈME BRÛLÉE CHEESECAKE

CHEF'S SELECTION OF DAILY DESSERTS

RASPBERRY OR CHOCOLATE MOUSSE

FRESH FRUIT MEDLEY

With Lady Finger Cookies

CHOCOLATE LAYER CAKE

LEMON CREAM CAKE

With Melba Sauce

RED or WHITE WINE
by the Glass

Group Luncheon Buffets

Larger Groups

MINIMUM OF 25 PEOPLE
\$200 SURCHARGE FOR GROUPS BELOW MINIMUM

SOUP'ER SALAD BUFFET

Clam Chowder
Fresh Soup of the Day
Antipasto Chop Salad
Teriyaki Chicken Salad
Caesar Salad
Mixed Green Salad with Condiments
Assorted Rolls and Garlic Bread
Gorgonzola and Garlic Potato Salad
Freshly Brewed Regular and Decaffeinated Coffee
Hot Water for Specialty Teas



BUILD YOUR OWN DELI BUFFET

Boars Head Roast Beef, Boars Head Smoked Turkey,
Boars Head Honey Maple Ham, Smoked Provolone,
Swiss and Cheddar Cheeses
Chef's Soup of Day
Tim's Cascade and Harvest Grain Chips
Salad Bar with two accompaniments
Fresh Fruit Salad

EXECUTIVE DELI CART

Fresh Soup of the Day
Fresh Fruit Salad
Pasta Salad
Mixed Green Salad with Assorted Dressings
Lavish Display of Pre-Made Sandwiches to include:
Grilled Chicken Caesar on Focaccia
Ham and Pineapple with Boursin on Honey Wheat
Smoked Turkey and Swiss with Stone Ground Mustard
on Rustic Sourdough
Grilled Vegetable with Fresh Mozzarella on French Baguette
Relishes and Condiments
Freshly Brewed Regular and Decaffeinated Coffee
Hot Water for Specialty Teas

Smaller Groups

NO MINIMUM SURCHARGE APPLICABLE

PIZZA AND SALAD BUFFET

Caesar Salad
Antipasto Chop Salad
Garlic Bread
BBQ Chicken Pizza
Margherita Pizza
Italian Sausage and Roasted Tomato Pizza
Pepperoni Pizza
Freshly Brewed Regular and Decaffeinated Coffee
Hot Water for Specialty Teas

FIVE MINUTE LUNCHEON BUFFET

Fresh Soup of the Day
Chef's Selection of Market Fresh Garden Salad
Piled High Submarine Sandwich on Rosemary Focaccia
Grilled Vegetable Panini
Specialty Cookie Tray
Freshly Brewed Coffee, Decaffeinated Coffee
Hot Water for Specialty Teas

Desserts

CHEF'S SELECTION OF DAILY DESSERTS

RASPBERRY OR CHOCOLATE MOUSSE

LEMON CREAM CAKE

With Melba Sauce

CHOCOLATE LAYER CAKE

FRESH FRUIT MEDLEY

With Lady Finger Cookies

CHEF'S PREMIUM SELECTIONS

DECADENT CHOCOLATE LAYERED CAKE

GOURMET CARROT CAKE

CARAMEL APPLE PIE

CRÈME BRÛLÉE CHEESECAKE

Minimum 75% of attendees must be guaranteed for all buffets; all perishable food items must be removed after two hours per compliance with Washington State Health Codes.

Boxed Lunches



LUNCHES ARE MADE WITH HIGH QUALITY BOAR'S HEAD BRAND MEATS AND CHEESES.

All lunches served with Tim's Cascade Potato Chips, Seattle's Favorite Cookie, Whole Fruit and Assorted Soft Drinks.

I. CLUB CROISSANT

Honey Ham, Smoked Turkey, Bacon, and Swiss Cheese on a Large Croissant

II. DELI SANDWICH

All the Fixin's, including Roast Beef, Turkey, Swiss, Cheddar, Sliced Onions and Tomatoes on a Hoagie Roll

III. HONEY HAM SANDWICH

Pineapple and Boursin Cream Cheese on Honey Wheat Bread

IV. GRILLED VEGETABLE SANDWICH

Grilled Tomatoes, Zucchini, Bell Peppers, Onion, with a Balsamic Basil Vinaigrette, topped with Fresh Mozzarella

V. CHICKEN CAESAR WRAP

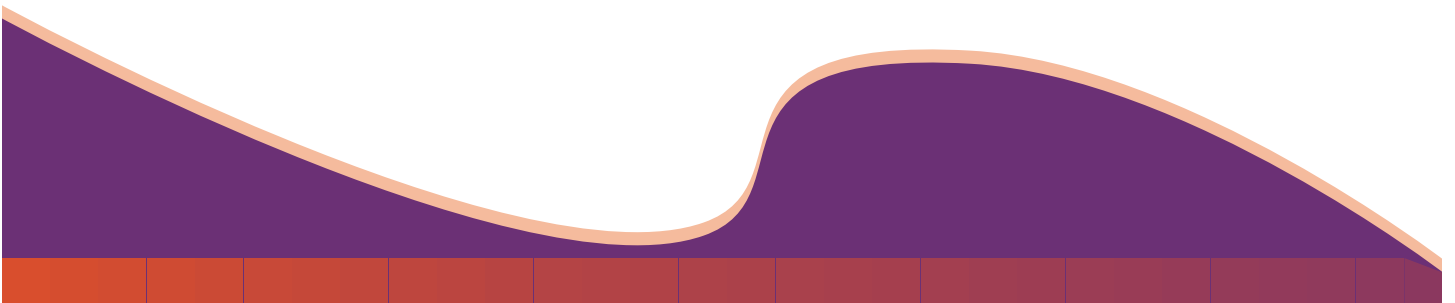
Grilled Chicken Breast, Crisp Romaine, Parmesan Cheese and Caesar Dressing, wrapped with a Garlic Herb Tortilla

VI. SMOKED TURKEY SANDWICH

Smoked Turkey and Havarti Sandwich with Herb Dijon Mayonnaise, Watercress on a Rustic Roll

VII. GREEN THEME BOX LUNCH

Organic Smoked Turkey Sandwich with Organic Greens
Farmer's Market Fruit
Izze Pomegranate Sparkling Juice
*Box made out of recycled materials



Lunch Packages

EMERALD CITY MEETING PACKAGE 15 GUEST MINIMUM

PRE-MEETING

Assorted Muffins, Croissants and Danish
Sliced Fresh Fruit
Chilled Fruit Juices
Freshly Brewed Regular and Decaffeinated Coffee
Hot Water for Specialty Teas

MID-MORNING

Assorted Soft Drinks
Bottled and Mineral Waters
Freshly Brewed Regular and Decaffeinated Coffee
Hot Water for Specialty Teas

MID-AFTERNOON

Assorted Soft Drinks
Mineral and Bottled Waters
Freshly Brewed Regular and Decaffeinated Coffee
Hot Water for Specialty Teas

Choice of One:

Blue Corn Chips and Chipotle Salsa, Assorted Tim's
Potato Chips
Brownies and Blondies
Assortment of Freshly Baked Cookies

CROWNE MEETING PACKAGE 15 GUEST MINIMUM

PRE-MEETING

Assorted Fresh Scones with Devonshire Cream
Assorted Bagels with Cream Cheese
Sliced Fresh Fruit
Chilled Fruit Juices
Freshly Brewed Regular and Decaffeinated Coffee
Hot Water for Specialty Teas

MID-MORNING

Assorted Soft Drinks
Mineral and Bottled Waters
Freshly Brewed Regular and Decaffeinated Coffee
Hot Water for Specialty Teas

MID-AFTERNOON

Assorted Soft Drinks
Mineral and Bottled Waters
Freshly Brewed Regular and Decaffeinated Coffee
Hot Water for Specialty Teas

Choice of One:

Assorted Harvest Grain Chips
Nutri-grain and Kashi Snack Bars
Erin's All Natural Original and White Cheddar Popcorn

ADD ANY ONE OF OUR GROUP LUNCH BUFFETS 25 GUEST MINIMUM

Substitutions Not Available with Meeting Packages

a room with an Emerald City view



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Themed Luncheon Buffets

MINIMUM OF 50 PEOPLE

\$200 SURCHARGE FOR GROUPS BELOW MINIMUM

CHOICE OF 2 ENTREES FOR LUNCH

JET CITY BUFFET

Entrée Choices

- Macaroni and Beechers Cheese
- Roasted Chicken Breast
- Beef Brisket with a Rich Red Sauce
- BBQ Baby Back Pork Ribs Smoked in-house
- Slow Baked Salmon

Sides

- Crunchy Coleslaw
- Roasted Corn and Peppers Salad
- Iceberg Salad with Crisp Vegetables and Assorted Dressings
- Freshly Baked Rolls and Butter
- Freshly Brewed Regular and Decaffeinated Coffee
- Hot Water for Specialty Teas

TEX MEX

Entrée Choices

- Beef or Chicken Fajitas
- Cheese Enchiladas with Ranchero Sauce

Sides

- Spanish Rice
- Chicken Tortilla Soup
- Refried Beans
- Grilled Vegetables
- Black Bean Salata
- Tri-Color Chips and Salsa
- Sopapillas Dusted with Cinnamon Sugar and Served with Honey
- Freshly Brewed Regular and Decaffeinated Coffee
- Hot Water for Specialty Teas

A TASTE OF ITALY

Entrée Choices

- Chicken Parmesan
- Vegetable Lasagna
- Cheese Manicotti
- Italian Sausage, Fire Roasted Tomatoes and White Wine Sauce with Penne Pasta
- Tuna with Plum Tomato, Sicilian Olive, Garlic and Caper Sauce
- Spaghetti with Tomato Basil Sauce

Sides

- Antipasto Salad
- Roma Tomatoes with Fresh Mozzarella and Basil
- Caesar Salad
- Fresh Fruit Display
- Oven Roasted Vegetables
- Garlic Bread
- Freshly Brewed Regular and Decaffeinated Coffee
- Hot Water for Specialty Teas

Minimum 75% of attendees must be guaranteed for all buffets; all perishable food items must be removed after two hours per compliance with Washington State Health Codes.

ADD A TRAY OF FRESHLY BAKED ASSORTED COOKIES TO LUNCH BUFFETS

Hot & Cold Hors d'oeuvres

by the Piece

SECTION I

per dozen / each selection

- Aram Sandwich Wraps
- Assorted Bruschetta
- Chicken Drumettes with Barbecue or Sweet Chili Sauce
- Fried Won Tons with Seared Ahi Tuna
- Assorted Mini Quiche
- Pork Potstickers with Dipping Sauce
- Smoked Salmon Canapés
- Vegetable Spring Roll

SECTION II

per dozen / each selection

- Blue Cheese and Pear with Red Wine Fillo Star
- Chicken Kebabs with Peanut Sauce
- Cuban Cristo
- Granola Crusted Brie
- Manchego Beef Empanada
- Mini Crab Cakes
- Classic Prawns on Ice
- Scallops Wrapped in Bacon
- Coconut Crusted Rock Shrimp and Papaya Swizzle

**FOR EVEN MORE OPTIONS,
SEE TAILGATE MENU**

by the Tray

WHOLE POACHED PACIFIC SALMON

With traditional garnish

serves 50

ANTIPASTO PLATTER with Grilled Balsamic Marinated Vegetables and Italian Cold Cuts

serves 40

BAKED BRIE with French Bread

serves 40

INTERNATIONAL CHEESE AND CRACKERS DISPLAY

serves 25-30

serves 50-60

FRESH CUT VEGETABLES with a Duo of Herb Dips

serves 25-30

serves 50-60

TROPICAL FRUIT DISPLAY

serves 40



third floor meeting room

Carvery & Tailgate

from the Carvery

\$100 CARVER'S FEE WILL APPLY TO EACH CARVED ITEM, EXCLUDES SALMON

WHOLE ROAST TURKEY

serves 50

With Fresh Baked Rolls and Cranberry Relish

CARVED FLANK STEAK

serves 25

With Garlic Brandy Demi

WHISKEY CURED HAM

serves 80

With Fresh Baked Rolls and Cranberry Relish

BARON OF BEEF

serves 100

With Horseradish Cream Sauce and Gourmet Mustard

NORTHWEST SALMON

serves 50

Your Choice of Apple Wood Smoked, Poached or Blackened

Tailgate Buffet

ALL ITEMS ARE SERVED BUFFET STYLE

Prices are per dozen, per selection

ANGUS BEEF SLIDERS

With Pepper Jack Cheese and Pesto Aioli

SPICY MEATBALL SANDWICH

CHIPOTLE HOT WINGS

With Blue Cheese and Celery

CHILI CHEESE FRIES

BABY BACK PORK RIBS

With Sweet Chili BBQ Glaze

BEER BOILED BRATWURSTS

With Caramelized Onions

SMOKED CHICKEN QUESADILLA

CHIPS AND ASSORTED DIPS

Culinary Stations

Culinary Stations

**CULINARY STATIONS MUST BE PURCHASED IN CONJUNCTION WITH HORS D'OEUVRES OR OTHER STATIONS
MINIMUM OF 25 PEOPLE EACH STATION**

NORTHWEST SEAFOOD

Oysters on the Half Shell
Smoked Salmon with Condiments
Steamed Clams and Mussels
Iced Prawns with Cocktail Sauce

PASTA BAR

A Selection of Two Pastas:

Penne Pasta with Pancetta and Tomato-Basil Sauce
Linguine and Clams sautéed with a White Wine Sauce
Fettuccini with Smoked Chicken and Parmesan
Cream Sauce
Farfalle with Smoked Salmon, Capers, Fresh Dill
and Butter Sauce
Garlic Bread

SALAD STATION

Caesar Salad with Garlic Croutons, Romaine Hearts,
Parmesan Cheese and Traditional Dressing
Baby Green Salad with Crisp Vegetables
and Assorted Dressings

FAJITA BAR

Strips of Marinated Chicken Breast and Flank Steak,
Sautéed with Onions and Bell Peppers
Guacamole
Grated Cheese
Pico de Gallo
Sour Cream
Flour Tortillas

MASHED POTATO BAR

With Scallions, Bacon Pieces, Sour Cream, Butter,
Shredded Cheddar Cheese, Crumbled Gorgonzola,
Creamed Horseradish and Red Onion

SWEETS STATION

Chocolate-Dipped Strawberries
Lemon Bars
Assorted Dessert Bars
Assorted Cakes

asian inspired decor and food

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Dinner Plated

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Additional Seasonal Cuisine is available on our FRESH SHEET.
Please inquire with your catering representative.

Premium Starters

CLAM CHOWDER or
FRENCH ONION SOUP

BABY GREENS SALAD
With Balsamic Vinaigrette

LOBSTER BISQUE with Sherry Cream*
*Available for 50 People or Less

CLASSIC CAESAR SALAD

BABY SPINACH SALAD
With Raspberry Vinaigrette

Dinner Entrees

PAN SEARED CHICKEN BREAST
Marinated in Local Ale, Onions and Rosemary, Finished with a Wild Mushroom Cream Sauce

CHICKEN A LA BAYONNAISE
Sautéed Chicken Breast with Garlic, Shallots, Tomatoes, Prosciutto and Demi-Glace

SHRIMP AND PANCETTA PUTTANESCA
Tossed with Roasted Vegetables and Finished with Shaved Parmigiano-Reggiano

CRISPY SEARED SALMON
Marinated in Sake and Miso, Soy-Lime Sauce

GRILLED HALIBUT
With a Lemon Chive White Wine Butter Sauce

AMERICAN KOBE TOP SIRLOIN
Southwest Spiced Tomato Demi-Glace

Dinner Duets

STEAK AND CRAB CAKE
Flat Iron Steak with Roasted Shallot Demi-Glace and Dungeness Crab Cake with Soy-Ginger Aioli Garlic Mashed Potatoes, Asparagus

STEAK AND SALMON
Flat Iron Steak with Red Wine Demi-glace and Salmon with Garlic Cream Sauce, Rosemary Roasted Red Potatoes, Asparagus

Desserts

CHEF'S SELECTION OF DAILY DESSERTS

RASPBERRY OR CHOCOLATE MOUSSE
LEMON CREAM CAKE
With Melba Sauce

CHOCOLATE LAYER CAKE
FRESH FRUIT MEDLEY
With Lady Finger Cookies

CHEF'S PREMIUM SELECTIONS

DECADENT CHOCOLATE LAYERED CAKE
GOURMET CARROT CAKE
CARAMEL APPLE PIE
CRÈME BRÛLÉE CHEESECAKE

RED or **WHITE WINE** by the Glass

Alternative Diets

Vegetarian

CHOICE OF 1 MAY BE INCLUDED WITH ANY OF THE LUNCH OR DINNER MENUS

VEGETABLE WELLINGTON with Red Pepper Coulis

ROASTED PORTOBELLO with Fresh Mozzarella and Pesto

LINGUINE with Roasted Plum Tomatoes, Buffalo Mozzarella, and Basil

EGGPLANT PARMESAN with a Rich Tomato Sauce and Grilled Vegetables

Gluten Free

GRILLED SALMON with Garlic Spinach, Steamed Rice and Chablis Citrus Butter Sauce

MARGARITA CHICKEN

Marinated in Tequila, Kosher Salt, and Lime with Avocado Citrus Salsa, Roasted Red Bliss Potatoes and Roasted Vegetables

Price is determined by the highest priced accompanying standard entrée.

the Evergreen ballroom



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Dinner Buffets

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MINIMUM OF 50 PEOPLE
\$200 SURCHARGE FOR GROUPS BELOW MINIMUM

RAINIER BUFFET

Shaved Fennel Salad with Honey-Mustard Vinaigrette
Caesar Salad
Freshly Baked Rolls and Butter
Grilled Salmon with Red Onion Marmalade
Bistro Beef Medallions with a Brandy Pink
Peppercorn Sauce
Yukon Gold Mashed Potatoes
Fresh Asparagus with Red Bell Peppers
Freshly Brewed Regular and Decaffeinated Coffee
Hot Water for Specialty Teas

CASCADE BUFFET

Mixed Garden Salad Crisp Vegetables
Spinach Salad with Blue Cheese and a Pancetta
Balsamic Vinaigrette
Tropical Fruit Display
Assorted Baked Rolls
Large Chilled Shrimp with Cocktail Sauce
and Cajun Remoulade
Grilled Chicken Breast with an Ale Mustard Demi
Apple Wood House Smoked Salmon
Peppercorn and Garlic Crusted Prime Rib
Rosemary and Onion Roasted Yukon Gold Potatoes
Green Beans with Smoked Almonds and Brown Butter
Freshly Brewed Regular and Decaffeinated Coffee
Hot Water for Specialty Teas

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OLYMPIC BUFFET

Mixed Green Salad
Tropical Fruit Display
Assorted Baked Rolls
Smoked and Roasted Pork Loin with Apple-Cracked
Black Pepper Compote
Grilled Chicken with Oven Roasted Tomatoes, Feta
and Basil
Mahi Mahi with Mango Salsa
Stir-Fried Vegetables and Tofu
Roasted Red Potatoes
Freshly Brewed Regular and Decaffeinated Coffee
Hot Water for Specialty Teas

Desserts

CHEF'S SELECTION OF DAILY DESSERTS

RASPBERRY OR CHOCOLATE MOUSSE

LEMON CREAM CAKE with Melba Sauce

CHOCOLATE LAYER CAKE

FRESH FRUIT MEDLEY with Lady Finger Cookies

CHEF'S PREMIUM SELECTIONS

DECADENT CHOCOLATE LAYERED CAKE

GOURMET CARROT CAKE

CARAMEL APPLE PIE

CRÈME BRÛLÉE CHEESECAKE

one of our seasonal FRESH SHEET selections



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Dinner Buffets

Page 2

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Themed Buffets

MINIMUM OF 50 PEOPLE
\$200 SURCHARGE FOR GROUPS BELOW MINIMUM
CHOICE OF 3 ENTREES

CROWNE BUFFET

Entrée Choices

- Macaroni and Beechers Cheese
- Roasted Chicken Breast
- Beef Brisket with a Rich Red Sauce
- BBQ Baby Back Pork Ribs Smoked in-house
- Slow Baked Salmon

Sides

- Crunchy Coleslaw
- Roasted Corn and Peppers Salad
- Iceberg Salad with Crisp Vegetables and Assorted Dressings
- Freshly Baked Rolls and Butter
- Freshly Brewed Regular and Decaffeinated Coffee
- Hot Water for Specialty Teas

TEX MEX

- Beef or Chicken Fajitas
- Cheese Enchiladas with Ranchero Sauce

Sides

- Spanish Rice
- Chicken Tortilla Soup
- Refried Beans
- Grilled Vegetables
- Black Bean Salata
- Tri-Color Chips and Salsa
- Sopapillas Dusted with Cinnamon Sugar and Served with Honey
- Freshly Brewed Regular and Decaffeinated Coffee
- Hot Water for Specialty Teas

A TASTE OF ITALY

Entrée Choices

- Chicken Parmesan
- Vegetable Lasagna
- Cheese Manicotti
- Italian Sausage, Fire Roasted Tomatoes and White Wine Sauce with Penne Pasta
- Tuna with Plum Tomato, Sicilian Olive, Garlic and Caper Sauce
- Spaghetti with Tomato Basil Sauce

Sides

- Antipasto Salad
- Roma Tomatoes with Fresh Mozzarella and Basil
- Caesar Salad
- Fresh Fruit Display
- Oven Roasted Vegetables
- Garlic Bread
- Freshly Brewed Regular and Decaffeinated Coffee
- Hot Water for Specialty Teas

Minimum 75% of attendees must be guaranteed for all buffets; all perishable food items must be removed after two hours per compliance with Washington State Health Codes.

**ADD A TRAY OF ASSORTED PETITS
FOURS TO DINNER BUFFET**

Patio Pavilion

The Crowne Plaza-Seattle has the perfect answer for your group's welcome night reception. Join us on our beautifully appointed Patio Pavilion where our culinary team will prepare a wonderful summer barbecue in front of your eyes as you enjoy live music and dancing under the stars.

PATIO PARTIES NOT AVAILABLE FOR GROUPS FEWER THAN 25

PATIO BARBECUE

Select 2 Entrées
Select 3 Entrées

Sides

Grilled Corn Curly Endive and Andouille Sausage Salad
Chilled Cantaloupe Salad with Raspberry Vinaigrette
Lemon-Ginger Mousse
Rustic Rosemary Flatbread
Roasted Red Potatoes with Slivered Garlic and Rosemary
Grilled Corn on the Cobb

Entrée Selections:

Sake Marinated Chicken Legs
Dry Rubbed Flat Iron Steak with House Steak Sauce
Apple Wood Grilled Brined Salmon with Grilled Sweet Onions and Apple Thyme Relish
Grilled Bratwurst Simmered in Beer with Stone Ground Mustard
Grilled Portobello with Roasted Red Peppers
Margarita Chicken Breasts with Lime-Avocado Salsa
Grilled Pork Tenderloin with Mango-Passion Fruit Glaze and Habañero Mojo
Lemon Halibut with Sun-Dried Tomato and Caper Butter Sauce

TAILGATE SPORTS BREAK

Beer as an Option
Gatorade
Red Bull
Chips with a Duo of Herb and Onion Dip
Angus Beef Sliders with Pepper Jack Cheese and Pesto Aioli
Beer Boiled Bratwursts with Caramelized Onions

ASK YOUR CATERING REPRESENTATIVE ABOUT PLAYING A SPORTS THEMED MOVIE

PRERECORDED BACKGROUND MUSIC AND DANCE FLOOR AVAILABLE

Live Music Available at Market Cost

imagine your welcome reception in our patio pavilion



CROWNE PLAZA®
THE PLACE TO MEET.

1113 Sixth Avenue

Seattle WA 98101

206/464-1980

CPHOTELSEATTLE.COM

A CUSTOMARY 20% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

Beverage Selections

Cordial Set-Up

A complete line of Premium Liquors and Cordials will be offered to guests upon request.

Wine List

The Crowne Plaza Hotel – Seattle has carefully selected a collection of both Domestic and Imported varieties to complement all of our menu selections.

Special orders are available upon request. Please note that a minimum of three weeks notification is needed in the procurement of any special order prior to the date of your function. Once a year, we have a unique tasting to pick our House Wine. These highly acclaimed varieties are modestly priced. Our Premium Wine pour is periodically changed due to availability and quality of product.

Brandy/Cognac

A. de Fussygny Cigare
Courvoisier VS
Hennessy VSOP
Remy Martin VSOP

Cordials

B & B
Baileys
Campari
Chambord
Cointreau
DiSaronno Amaretto
Drambuie
Frangelico
Grand Marnier
Irish Mist
Kahlua Coffee Liqueur
Midori Melon Liqueur
Romana 7 Sambuca

Beers

Bud Light
Budweiser
Coors Light
Miller Light
Amstel
Beck's
Corona
Heineken
St. Pauli Girl NA (Non-Alcoholic)

Single Malts

The Glenlivet 12 yr
Glenfiddich 12 yr
Macallan 12 yr

Pour Brands

PREMIUM

BOURBON / Jack Daniel's, Makers Mark
VODKA / Absolut
GIN / Tanqueray
SCOTCH / Dewar's
TEQUILA / Sauza Hornitos
RUM / Mount Gay
CANADIAN / Crown Royal
BRANDY / Courvoisier VS
VERMOUTH / Cinzano

CALL

BOURBON / Jim Beam
VODKA / Smirnoff
GIN / Beefeater
SCOTCH / Grant's Family Reserve
TEQUILA / Jose Cuervo Gold
RUM / Bacardi
CANADIAN / Seagram's 7 Crown
BRANDY / E&J
VERMOUTH / Cinzano

Beverage Selections

Hosted Beverage Packages

The Crowne Plaza Hotel offers the following packages at one complete price for your guests to enjoy unlimited beverage service.

FULL HOSTED CALL BAR FOR 1 HOUR

FULL HOSTED CALL BAR FOR 1 ½ HOURS

FULL HOSTED CALL BAR FOR 2 HOURS

FULL HOSTED CALL BAR FOR 3 HOURS

Special Offerings

NON-ALCOHOLIC FRUIT PUNCH

CHAMPAGNE PUNCH

DOMESTIC BEER

IMPORTED BEER

MICRO-BREW BEER

HOSTED/CASH BARS

All liquors served on a Bar include set-up, mixers and are charged on a consumption basis.

	Host	Cash (tax not included)
Cocktails/Call Brands		
Cordials/Call Brands		
Cocktails/Premium Brands		
Cordials/Premium Brands		
Martinis and Specialties		
House Wine		
Premium Wine		
Domestic Beer		
Imported Beer		
Micro-Brew		
Soda		
Mineral Water		

Bartender and Cashier available for a per hour charge. Labor Charges will apply for all beverage functions if revenue per bar does not average a pre-determined hourly rate.

one of our FRESH SHEET hors d'oeuvres



Featured Wines

REDWOOD CREEK (CALIFORNIA)

Beringer White Zinfandel
Redwood Creek Chardonnay
Redwood Creek Cabernet Sauvignon
Redwood Creek Merlot
Mirassou Pinot Noir

White Wines

CHARDONNAY

Hogue Genesis (Washington)
Covey Run (Washington)
Robert Mondavi Coastal (California)
Kendall-Jackson Vintner's Reserve (California)

SAUVIGNON BLANC

Rodney Strong (California)
Brancott (New Zealand)

OTHER VARIETALS

Pinot Grigio, Beringer (California)
Hogue Riesling (Washington)
Viognier, Jones (Washington)
Pinot Gris, Erath (Oregon)

Premium Wines and Champagnes Available Upon Request.

Red Wines

CABERNET SAUVIGNON

Louis M. Martini (California)
Kendall-Jackson Vintner's Reserve (California)
Barnard Griffin (Washington)
Rodney Strong (California)

MERLOT

Beringer Founders Estate
Red Rock (California)
Hogue Cellars (Washington)

PINOT NOIR

Mark West (California)
Firesteed (Oregon)
La Crema (California)

OTHER VARIETALS

Shiraz, Jacob's Creek (Australia)
Syrah Boomtown (Washington)
Zinfandel, Ravenswood Lodi (California)

Sparkling

Korbel Brut
Möet & Chandon
Piper-Heidsieck Brut

hors d'oeuvres and champagne



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