

BREAKFAST BUFFETS

fifteen guest minimum

includes fonté coffee, smith tea, orange juice

CONTINENTAL

seasonal fruit
assorted morning pastries
greek yogurt & granola
sweet butter, fruit preserves, honey
\$31 per guest

GRIDDLE

seasonal fruit
buttermilk pancakes
sweet butter, maple syrup
chicken apple sausage
\$34 per guest

ALL AMERICAN

seasonal fruit
farm fresh scrambled eggs
herb roasted potatoes
apple smoked bacon
assorted local breads
sweet butter, fruit preserves
\$38 per guest

MARKET BREAKFAST

seasonal fruit
cinnamon sugar donut holes
lox & bagels, red onion, capers, cream cheese
beecher's cheddar scrambled eggs
foraged mushroom and seasonal greens
\$42 per guest



Pricing is charged per person unless otherwise stated. Due to seasonality and availability all prices, menus and products are subject to change. Menu prices are subject to 22% service charge and 9.6% sales tax

PICK & CHOOSE

THIRST

ALL INCLUSIVE BEVERAGE SERVICE

BASED ON FOUR HOUR SERVICE

fonté coffee and Smith hot teas \$10/ guest
soft drinks, voss water and smith iced tea \$18 / guest
infused water \$3 / guest

OTHER OPTIONS

fonté coffee 80/ gallon
smith hot teas \$5 per person
soft drinks \$5 each
voss waters - still and sparkling \$6 each
energy drinks \$7 each
milk - whole, 2%, non-fat, chocolate \$16 / carafe
hot cider \$38 / gallon
iced tea \$38 / gallon
fruit smoothies \$27 / carafe
juice \$18 / carafe

MUNCH

seasonal fruit \$15 / guest
whole fruit \$4 / piece
yogurt parfait \$6/each
granola bars \$48 per dozen
assorted bagels, cream cheese & smoked salmon cream cheese \$72 per dozen
muffins, croissants & scones, sweet butter, fruit preserves \$48 per dozen
assorted cookies \$40 per dozen
fudgy brownies \$40 per dozen
vegetable crudité \$9 per guest
popped corn, caramel corn \$8 per guest
mixed nuts \$42 per pound
trail mix \$42 per pound
artisan cheese, accoutrement \$16 per guest

Pricing is charged per person unless otherwise stated. Due to seasonality and availability all prices, menus and products are subject to change. Menu prices are subject to 22% service charge and 9.6% sales tax

BREAKS

menus are based on 1/2 hour break.

ANTIPASTI

marinated & pickled vegetables,
fresh mozzarella, cured meats
baguette
\$14 per guest

MEDITERRANEAN

marinated olives, feta, hummus, tzatziki
pita bread
\$11 per guest

VEGETABLE CRUDITÉS

market vegetables
buttermilk ranch & blue cheese dressing
\$9 per guest

CHEESE PLATE

local & imported cheeses
dried fruit, nuts
baguette & crackers
\$16 per guest

SWEET & SALTY

mixed nuts
candy bars
caramel corn
\$12 per guest



Pricing is charged per person unless otherwise stated. Due to seasonality and availability all prices, menus and products are subject to change. Menu prices are subject to 22% service charge and 9.6% sales tax

DOWNTOWN RETREAT

fifteen guest minimum

includes a continental breakfast, choice of luncheon buffet, and continual beverage service of coffee, tea, soft drinks and mineral water

\$98 per guest

CONTINENTAL

seasonal fruit

greek yogurt & granola

assorted morning pastries

sweet butter, fruit preserves, honey

NYC DELI

seasonal greens

turkey breast, roast beef, smoked ham

domestic cheeses

red onions, leaf lettuce, tomatoes,

accoutrements

local breads

kettle chips

cookies

IT'S ALL GREEK TO ME

greek salad

tabbouleh, grilled vegetables

pita, hummus, tzatziki

lemon chicken

roasted potatoes, feta, oregano

baklava

Pricing is charged per person unless otherwise stated. Due to seasonality and availability all prices, menus and products are subject to change. Menu prices are subject to 22% service charge and 9.6% sales tax

EXECUTIVE RETREAT

Fifteen guest minimum

includes hot breakfast buffet, choice of luncheon buffet, choice of afternoon break
and continual beverage service of coffee, tea, soft drinks and mineral water,
\$112 per guest

ALL AMERICAN

chilled fresh squeezed orange juice
seasonal fresh fruit
toast, butter, preserves
farm fresh scrambled eggs
apple wood smoked bacon

IT'S ALL GREEK TO ME

greek salad
tabbouleh, grilled vegetables
pita, hummus, tzatziki
lemon chicken
roasted potatoes, feta, oregano
baklava

SOUTH OF THE BORDER

seasonal greens
chicken tinga
spanish rice & black beans
cheese, guacamole, sour cream,
cabbage, salsa
corn & flour tortillas
mexican wedding cookies

NYC DELI

seasonal greens
turkey breast, roast beef, smoked ham
domestic cheeses
red onions, leaf lettuce, tomatoes,
accoutrements
local breads
kettle chips
cookies

Pricing is charged per person unless otherwise stated. Due to seasonality and availability all prices, menus and products are
subject to change. Menu prices are subject to 22% service charge and 9.6% sales tax

**SPRING & SUMMER
LUNCH BUFFET**
Fifteen guest minimum

choice of
1 soup or 1 salad, 1 entrée & 1 side, dessert
\$57 per guest

choice of
1 soup, 1 salad, 1 entrée & 1 side, dessert
\$65 per guest

SOUPS

english pea
spiced carrot soup
mushroom bisque

SALADS

traditional caesar
arugula, farro, cauliflower, almond, citrus vinaigrette
asparagus, egg, pecorino, bacon vinaigrette

ENTRÉES

slow roasted salmon, blis
confit halibut, sorrel sauce
grilled bistro steak, bordelaise
roasted chicken, caramelized buttermilk sauce
ricotta gnudi, lemon cream

SIDES

local seasonal vegetables
roasted potatoes

DESSERT

assorted mini desserts

all buffets include local bread

Pricing is charged per person unless otherwise stated. Due to seasonality and availability all prices, menus and products are subject to change. Menu prices are subject to 22% service charge and 9.6% sales tax

THEMED LUNCH BUFFETS

fifteen guest minimum

BOXED LUNCH

roasted turkey breast, lettuce, tomato, sprouts, wheat
roasted seasonal vegetable sandwich, herbed goat cheese, baguette
applewood smoked bacon, lettuce, tomatoes, sourdough
accoutrements
whole fresh fruit
kettle chips
sweet treat
\$46 per guest

SOUTH OF THE BORDER

seasonal greens
chicken tinga
spanish rice & black beans
cheese, guacamole, sour cream, shredded cabbage, salsa
corn & flour tortillas
mexican wedding cookies
\$52 per guest

IT'S ALL GREEK TO ME

greek salad
tabbouleh, grilled vegetables
pita bread, hummus, tzatziki
lemon chicken
roasted potatoes, feta, oregano
baklava
\$52 per guest

Pricing is charged per person unless otherwise stated. Due to seasonality and availability all prices, menus and products are subject to change. Menu prices are subject to 22% service charge and 9.6% sales tax

NYC DELI

tomato soup
seasonal salad
turkey breast, roast beef, apple wood smoked ham
domestic cheeses
red onion, leaf lettuce, tomatoes
accoutrements
local breads
kettle chips
cookies
\$46 per guest

THE PIKE PLACE MARKET

pike place market cioppino
sweet and salty cedar plank king salmon
market vegetables
assortment of seattle's own salumi salami
farm to table chef's choice salad
local bread
seasonal fruit crisp
\$56 per guest



Pricing is charged per person unless otherwise stated. Due to seasonality and availability all prices, menus and products are subject to change. Menu prices are subject to 22% service charge and 9.6% sales tax

STATIONS

ANTIPASTI

marinated & pickled vegetables
fresh mozzarella, cured meats
baguette
\$14 per guest

MEDITERRANEAN

marinated olives, feta, hummus, tzatziki
pita bread
\$11 per guest

VEGETABLE CRUDITÉS

market vegetables
buttermilk ranch & blue cheese dressing
\$9 per guest

CHEESE PLATE

local & imported cheeses
dried fruit, nuts
baguette & crackers
\$16 per guest

SWEET & SALTY

mixed nuts
candy bars
caramel corn
\$12 per guest

CARVERY

roasted beef tenderloin, bordelaise (serves 10 guests) \$450 each
smoked rib eye, au jus, horseradish cream (serves 20 guests) \$525 each
leg of lamb, chermoula (serves 20 guests) \$400 each
pork loin, moustarda (serves 15 guests) \$275 each
roasted turkey, gravy (serves 15 guests) \$275 each
hot smoked salmon (serves 15 guests) 450 each

all carving stations include a selection of fresh breads

Pricing is charged per person unless otherwise stated. Due to seasonality and availability all prices, menus and products are subject to change. Menu prices are subject to 22% service charge and 9.6% sales tax

HORS D'OEUVRES

minimum order of 2 dozen each
\$60 per dozen

HOTEL 1000 SIGNATURE

ahi poke ponzu and taro chips
mini painted hills burgers, bread and butter pickles, potato bun
“Bear Burger” chickpea fritter, sprouts, avocado, mama lil's mustard, potato bun

SEASONAL HORS D' OEUVRES

Cold

seared tuna, green garlic, egg yolk, crispy potato
beet cured salmon crudo
Dungeness crab salad, pickled asparagus, citrus
confit tomato crostini
gougere, seasonal mostarda

HOT

hickory smoked scallops, sherry gastrique
glazed pork belly, pickled onion, herb salad
beer battered halibut, remoulade
lamb crepinettes, gremolata
wild mushroom, saffron cream, lavoush



Pricing is charged per person unless otherwise stated. Due to seasonality and availability all prices, menus and products are subject to change. Menu prices are subject to 22% service charge and 9.6% sales tax

**SPRING & SUMMER
DINNER BUFFET**
fifteen guest minimum

Choice of
1 soup or 1 salad
1 entrée, 1 side, dessert
\$90 per guest

Choice of
1 soup, 1 salad
2 entrées, 2 sides, dessert
\$115 per guest

SOUPS

english pea
mushroom bisque
spiced carrot

SALADS

bitter green salad, fennel, citrus, espelette vinaigrette
arugula salad, farro, cauliflower, almond, citrus vinaigrette
warm asparagus salad, egg, pecorino, bacon vinaigrette

ENTRÉES

ricotta gnudi, nettle pesto
slow roasted salmon, blis
confit halibut, sorrel sauce
grilled bistro steak, bordelaise
roasted chicken, caramelized buttermilk sauce

SIDES

new potato, spring onion
roasted mushrooms
charred carrots
mashed potatoes
roasted asparagus

DESSERT

assorted mini dessert

all buffets include local bread

Pricing is charged per person unless otherwise stated. Due to seasonality and availability all prices, menus and products are subject to change. Menu prices are subject to 22% service charge and 9.6% sales tax

**SPRING & SUMMER
PLATED DINNER**

bread & butter, choice of starter, choice of dessert
one starter, one dessert and up to two entrees may be chosen*

STARTERS

english pea soup, crème fraiche, mint, crispy pork belly
bitter green salad, fennel, citrus, espelette vinaigrette
arugula salad, fano, cauliflower, almond, citrus vinaigrette
warm asparagus salad, egg, pecorino, bacon vinaigrette

ENTRÉES

include chef's seasonal vegetable

FISH AND SEAFOOD

seared black cod, citrus sabayon \$75
slow roasted salmon, blis elixir \$85
confit halibut, sorrel sauce \$95

MEAT AND POULTRY

lamb chops, chermoula \$95
grilled ribeye, bordelaise \$85
chicken breast, caramelized buttermilk \$75
filet mignon, green peppercorn demi-glace \$95

VEGETARIAN

poached egg, new potato, radish, onion \$65
house made pasta, nettle pesto \$65

DESSERTS

dark chocolate cake, caramel ganache, sea salt
lemon tiramisu
cheesecake, seasonal fruit compote

*if multiple entrees are selected, the higher price of the entrees will be charged for all
the exact number of each entrée will be due four working days prior to your function

Pricing is charged per person unless otherwise stated. Due to seasonality and availability all prices, menus and products are
subject to change. Menu prices are subject to 22% service charge and 9.6% sales tax

BAR SELECTIONS

all beverages are charged on consumption

LUXE BAR

burnett's vodka
gordon's gin
castillo rum
legacy scotch
el toro tequila
old forester whiskey

\$9 per cocktail

GRAND BAR

absolut vodka
bombay sapphire gin
bacardi light rum
ceurvo tred silver tequila
bulleit bourbon
dewar's scotch

\$11 per cocktail

PREMIER BAR

grey goose vodka
plymouth gin
milagro silver tequila
woodford reserve bourbon
laphroaig scotch
remy martin vsop cognac
macallan 12yr scotch

\$13 per cocktail

CORDIALS & DOUBLES

\$13 per drink

ciders, assorted domestic, import & local microbrew beers

8 per bottle

soft drinks, fruit juices & bottled waters

6 per bottle

HOURLY BEVERAGE SERVICE

*let us worry about the bar while you enjoy your evening
bar packages include cocktails, assorted beers and non-alcoholic beverages*

	<i>First 2 Hours</i>	<i>Per Each Additional Hour</i>
LUXE	\$29 Per Guest	\$10 Per Guest
GRAND	\$33 Per Guest	\$12 Per Guest
PREMIER	\$37 Per Guest	\$14 Per Guest

BARTENDER FEES

for hosted bars, there is a \$40 per hour bartender fee (two hour minimum)
for cash bars, there is a \$80 per hour bartender fee (two hour minimum)

Pricing is charged per person unless otherwise stated. Due to seasonality and availability all prices, menus and products a subject to change. Menu prices are subject to 22% service charge and 9.6% sales tax

**we invite you to choose from hotel 1000 extensive list of
sommelier selected wines in from our cellar**

WHITE

riesling, eroica, columbia valley, wa \$40
sauvignon blanc, sonoris, 'pure grace', columbia valley, wa \$40
pinot gris, sokol blosser, willamette valley, or \$45
pinot blanc, bethel heights estate, eola-amity hills, or \$44
pinot grigio, apollini, estate, willamette valley, or \$40
viognier, gamache, columbia valley, wa \$48
chardonnay, j scott cellars, rogue valley, or \$42
chardonnay, a to z unoaked, willamette valley, or \$34
house white wine \$32

RED

pinot noir, adelsheim, willamette valley, or \$60
pinot noir, crustom, willamette valley, or \$75
merlot, januik, columbia valley, wa \$75
merlot, mannina cellars, walla walla, wa \$50
cabernet franc, chatter creek, yakima valley, wa \$50
syrah, novelty hill, columbia valley, wa \$50
syrah, balboa, 'block b5' eidolon vineyard, walla walla, wa \$60
red blend, sozo balance, columbia valley, wa \$44
red blend, almquist, 'griffin's cuvee', wa \$60
cabernet sauvignon, browne, columbia valley, wa \$65
cabernet sauvignon, gilbert, columbia valley, wa \$75
malbec, gilbert cellars, doc stewart vineyard, whalike slope, wa \$60
house red wine \$32

SPARKLING

treveri blanc de blanc \$40
perrier-jouet brut, eprenay, france \$90
vueve cliquot yellow label brut, reims, france \$115
sparkling wine, e'toile, brut, napa valley, ca \$70

Pricing is charged per person unless otherwise stated. Due to seasonality and availability all prices, menus and products a subject to change. Menu prices are subject to 22% service charge and 9.6% sales tax