| SERVICE PROMISE |

We will consistently deliver a quality event experience tailored to the satisfaction of every customer.
Look inside for a collection of our kitchen’s most popular Northwest-based menu items — offering inspiration for every time of day and type of event. Consider this a point of departure as we develop a fresh, exciting menu that is uniquely yours. Many of our clients look to us to create one-of-a-kind menus exclusively tailored to their ideas and tastes. Let us tell you what sets us apart.

| LOCAL, SEASONAL INGREDIENTS |
Our chefs regularly exceed expectations by creating unique, regional dishes with the freshest ingredients provided by local farmers. At the heart of our healthy, regional menu: in-season fruits and vegetables that come straight from Northwest growers, such as our succulent tomatoes or the versatile and indispensable Washington potato. We buy more than 20,000 pounds of potatoes a year!

You can enjoy breads and pastries baked fresh daily in our own bakery, using flour obtained from no-till farms in eastern Washington. Our beef comes from grain-fed cattle, fish from sustainable sources, and chicken from free-range farms. Delightful Northwest cheeses abound in our recipes. And over 97% of the wines on our extensive list come from our state’s outstanding wineries.

Please work with your catering specialist to create a menu that meets the levels of sustainability you desire.

| A COMMITMENT TO SUSTAINABILITY |
We can’t help it, we’re from Seattle: we reduce, reuse, and recycle like our locals do. All kitchen food scraps and food-soiled paper are composted, and garbage, recycling and composting stations are in place for the use of guests in each meeting room and throughout all of the public areas.

We also keep our materials green: the contents and packaging of our boxed lunches are 100% compostable. In addition, all our disposable food service items are compostable, including plates and cutlery made of sustainable materials, and wax-free coffee cups.

| A DRIVE TO IMPRESS GUESTS |
We are passionate about working with our clients to make sure event attendees are delighted with our food and beverages — and we have the experience and resources to make this happen — whether it’s boxed lunches for 20, an informal buffet for 200, or a banquet with French service for 2,000.

The best of the Northwest is inside: take a look.
MEET OUR CHEFS

| CHEF JOSÉ LUIS CHAVEZ | Executive Chef |

Executive Chef at WSCC since 2003, Chef José’s gourmet technique is influenced by the cuisines of France and the Pacific Northwest. His style in the kitchen is reflected in his organizational skills, attention to detail, and a diversified palette that emphasizes simplicity, honesty, and continuity of ingredients and flavors. Chef José holds a Level II ProChef Certification from the Culinary Institute of America.

Chef José has a dedicated relationship with the FareStart culinary training program for disadvantaged individuals (he is a regular participant in their Guest Chef Spectacular fundraiser) and performs other community outreach. On behalf of the Convention Center, Chef José has cultivated valuable relationships with local farmers and fishermen to bring fresh, sustainable food to our menus.

| CHEF MAYRA MELKA-BALDWIN | Executive Sous Chef |

Chef Mayra is responsible for the department’s overall production and management, leading a team of about 80 people. She is a longtime member of our culinary team, having joined us in 1999. In addition to her Level II ProChef certification from the Culinary Institute of America, she is certified as Chef de Cuisine by the American Culinary Federation.

Prior to joining us, Chef Mayra was Sous Chef at the acclaimed Salish Lodge and Spa in Snoqualmie, Washington, and served as chef’s apprentice for Master Chef David Kellaway at the American Culinary Federation.

| CHEF ALINA MURATOVA | Pastry Chef |

Chef Alina oversees pastries produced in our kitchens including our delectable house-made breads, rolls, cakes, and breakfast pastries. A graduate of the Art Institute of Seattle, she has been at WSCC since 2015 and recently received her Level II ProChef certification from the Culinary Institute of America.

Well versed in all things sweet, Alina has wide-ranging experience in desserts – creating traditional favorites as well as eastern European and Asian specialties. In 2017, she was one of the top ten finalists in the Callebaut “Great Chocolate Stories” competition with her Russian Honey Cake creation. See her in action here!
### BEVERAGES

*Items are available in gallon increments only, priced per gallon (two gallon minimum order), except where noted. All coffee and tea selections served with appropriate accompaniments. Non-dairy milk substitutes may be subject to additional fees; please inquire with your Catering Specialist for details.*

<table>
<thead>
<tr>
<th>HOT</th>
<th>COLD</th>
<th>COLD</th>
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</thead>
</table>
| **FRESHLY BREWED COFFEE**  
$65  
Starbucks Caffe Verona  
(regular, decaffeinated) | **ICED COFFEE**  
$64  
Freshly brewed and chilled Starbucks Caffe Verona | **ASSORTED BOTTLED JUICES**  
$4.50 each  
Orange, cranberry, apple |
| **ASSORTED TAZO TEAS**  
**SPICED, HERBAL AND BLACK**  
$65  
Honey, lemon wedges | **ICED TEA**  
$64  
Lemon wedges | **ASSORTED NAKED JUICES**  
$6 each |
| **HOT CHOCOLATE**  
$62  
Mini marshmallows | **ICED OREGON CHAI TEA LATTE**  
$72 | **FLAVORED DASANI SPARKLING WATERS**  
$4.25 each |
| **WARM WASHINGTON APPLE CIDER**  
$62  
Spiced in-house with cinnamon and cloves | **INFUSED/FLAVORED WATERS**  
$42  
Choice of cucumber-lime, lemon, lime, tamarind, hibiscus | **DASANI STILL WATER**  
$4 each |
| **LEMONADES**  
$52  
Choice of lemon, strawberry, pomegranate | **LEMONADES**  
$52  
Choice of lemon, strawberry, pomegranate | **ASSORTED COCA-COLA SOFT DRINKS**  
$4.25 each |

*Consumption of raw or undercooked meats, eggs, fish or shellfish may increase your risk of foodborne illness.*
## SNACKS

All items are individually packaged and priced per dozen (two dozen minimum order), except where noted. Additional local premium options available! Contact your Catering Specialist for details.

### SWEET
- Rice Krispies Treats $44
- Cracker Jack Boxes $44
- Oreo Cookies $38
- Hershey’s Miniatures $32 per pound
- Assortment of Full-Sized Candy Bars $44
- Gummy Bears $38

### HEALTHY
- Fruit Skewers $68
- Fresh Fruit Cups $68
- Fresh Whole Fruit $44
- Veggie Cups $68
  (Carrots, celery, snap peas, red peppers, organic tomatoes, ranch dipping sauce)
- Celery with Peanut Butter Dip $54
- Hard Boiled Eggs $41
- Individual Greek Yogurts $47
- Mozzarella Cheese Sticks $26
- Energy Bars $50
- Granola Bars $35

### FROZEN
- Häagen-Dazs Ice Cream Bars $92
- Helados & Outshine Frozen Fruit Bars $62
- Novelty Ice Cream Bars $38

### SAVORY
- Erin’s Gourmet Popcorn $50
- Skinny Pop Popcorn $50
- Stacy’s Pita Chips $41
- Tim’s Cascade Potato Chips $41
- Flavored Chex Mix $41
- Ritz Bits Sandwich Crackers $41
- Mixed Nuts $50
- Trail Mix $50
- Mini Pretzels $41

### SWEET
- Red Pepper Hummus & Spinach Dips with pita chips $7 per person
- Salsa Pico de Gallo with tri-color tortilla chips $5 per person
- Guacamole & Salsa with tri-color tortilla chips $9 per person

*Consumption of raw or undercooked meats, eggs, fish or shellfish may increase your risk of foodborne illness.*
MEETING BREAKS

FRESH FROM OUR BAKERY

<table>
<thead>
<tr>
<th>MORNING SELECTIONS</th>
<th>AFTERNOON SELECTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>$48 per dozen</td>
<td>$48 per dozen</td>
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</tbody>
</table>

ASSORTED DONUTS
ASSORTED BAGELS WITH CREAM CHEESE
SLICED BREAKFAST BREADS
CINNAMON BUNS
SLICED COFFEE CAKE
MINI CROISSANTS
ASSORTED MUFFINS
ASSORTED SCONES

NANAIMO BARS
LEMON BARS
KEY LIME BARS
BLONDIE BARS
BITTERSWEET CHOCOLATE BROWNIES
ASSORTED SHORTBREAD COOKIES
ASSORTED FRESH-BAKED COOKIES
COCONUT MACAROONS
ALMOND BISCOtti

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REFRESHMENT PACKAGES

Listed prices are per person except where noted.

GLUTEN-FREE MUNCHIES $14
KIND gluten-free snack bars, Popchips potato snacks, house-made granola bars

SEATTLE COFFEE BREAK $13
Chocolate biscotti, Starbucks Caffe Verona (regular, decaffeinated), Oregon Chai Tea Latte

AFTERNOON BREAK $17
An assortment of finger sandwiches, scones and cookies

ASSORTMENT OF CHOCOLATE & VANILLA FINANCIERS $48 per dozen
Dense almond cake, light and moist. Vanilla glazed in white chocolate, topped with whipped cream. Chocolate glazed in dark chocolate, topped with rich ganache. Contains nuts

WASHINGTON MARKET $16
Washington apples, nuts, dried fruit, beef jerky, Erin’s Popcorn

MID-MORNING BREAK $15
Fresh fruit skewers, individual Greek yogurts, granola bars

CHOCOLATE-DIPPED TREATS $15
Macaroons, biscotti, almond shortbreads, fresh strawberries dipped in bittersweet dark chocolate

SOUTHWEST SAVORY $14
Blue, yellow, red corn tortilla chips, salsa, pico de gallo, guacamole, cumin-black bean dip

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CONTINENTAL BREAKFAST

$22 per person

All continental breakfasts include house-made pastries and breakfast breads, butter, preserves, fresh fruit salad, individual Greek yogurts, house-made granola, assorted bottled juices, freshly brewed Starbucks Caffe Verona and assorted Tazo teas.

Enhance your continental breakfast by adding one or more of the following items:

ASSORTED COLD CEREALS $6 per person
2% and skim milk

BAGELS & CREAM CHEESE $4 per person
Mini bagels, cream cheese
Add lox-style smoked salmon, thin-sliced Bermuda onions, and capers for $7 per person

SCRAMBLED EGGS $6 per person
Jack cheese, tomatoes

NORTHWEST QUICHE $8.50 per person
Beecher’s Flagship Cheese, caramelized Walla Walla onions

EMERALD CITY FRITTATA $8 per person
Asparagus, spinach, parmesan cheese

THICK-CUT FRENCH TOAST $8.25 per person
Cherry-peach compote

BREAKFAST WRAPS $8.50 per person
Choice of:
- Chorizo, egg and cheese
- Maplewood smoked bacon, egg and cheese

PRETZEL SANDWICHES $8.50 per person
Choice of:
- Canadian bacon, egg and cheese
- Maplewood smoked bacon, egg and cheese
- Egg and cheese

CROISSANT SANDWICHES $8 per person
Choice of:
- Canadian bacon, egg and cheese
- Pork sausage, egg and cheese
- Egg and cheese

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BUILD YOUR OWN BREAKFAST BUFFET

$28 per person

All breakfast buffets include house-made pastries and breakfast breads, butter, preserves, seasonal fruit salad, assorted bottled juices, freshly brewed Starbucks Caffe Verona and assorted Tazo teas.

Personalize your breakfast buffet with the following:

| EGGS | Choose One

CAGE FREE SCRAMBLED EGGS
Choice of:
Chives and tomatoes
Beecher’s Cheese and scallions

SPINACH & BEECHER’S CHEESE FRITTATA
Oven cured cherry tomato

ASPARAGUS & CREMINI MUSHROOM FRITTATA
Oven cured cherry tomato

BEECHER’S CHEESE & PASILLA PEPPER QUICHE
Oven cured cherry tomato

| PROTEINS | Choose Two

MAPLEWOOD SMOKED BACON

CANADIAN BACON

CHICKEN & APPLE SAUSAGE

PORK SAUSAGE

TURKEY SAUSAGE

CHORIZO SAUSAGE

| SIDES | Choose One

SAUTÉED RED POTATOES
Fresh herbs

YUKON GOLD POTATOES
Walla Walla onions, peppers

ROASTED FINGERLING POTATOES
Chopped chives

LOCALLY-MADE GREEK YOGURT
OATMEAL
Brown sugar, raisins

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PLATED BREAKFASTS

All plated breakfasts include house-made pastries and breakfast breads, butter, preserves, seasonal fruit salad, freshly squeezed orange juice, freshly brewed Starbucks Caffe Verona and assorted Tazo teas.

SMOKED SALMON HASH*  $26
House-smoked salmon, poached egg, diced potato, tomato hollandaise

ASPARAGUS & CREMINI MUSHROOM FRITTATA  $26
Chicken apple sausage, Yukon Gold potatoes with Walla Walla onions and peppers

FRESH START BREAKFAST  $26
Scrambled eggs with scallions, roasted fingerling potatoes, maplewood smoked bacon, oven cured tomatoes

SHAKSHUKA*  $26
Poached eggs in spicy tomato sauce, spinach, parmesan cheese, grilled artisan bread
(available for parties of 1000 guests or less)

THICK-CUT FRENCH TOAST  $26
Washington apple compote, maplewood smoked bacon, maple syrup

BLUEBERRY PANCAKES  $26
Washington apple compote, pork sausage, scrambled eggs, maple syrup

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BOXED LUNCHES

All boxed lunches include a choice of one soft drink or bottled water. Choose a maximum of three varieties.

<table>
<thead>
<tr>
<th>SANDWICHES</th>
<th>$24.50 each</th>
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<tbody>
<tr>
<td>Includes a house side salad, whole seasonal fruit and house-made cookie.</td>
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</table>

**ROASTED EGGPLANT SANDWICH**
Marinated eggplant, giardiniera spread, roma tomato, arugula, focaccia bread

**ROAST BEEF SANDWICH**
Roast beef, Tillamook cheddar, honey-horseradish spread, lettuce, roma tomato, sourdough bread

**SMOKED TURKEY SANDWICH**
Smoked turkey, Gouda, mayonnaise, roma tomato, lettuce, rustic multigrain bread

**PIKE PLACE SANDWICH**
Sliced turkey, salami, mozzarella, giardiniera spread, roma tomato, shredded lettuce, baguette

**CLASSIC TURKEY**
Shaved turkey, cheddar, mayonnaise, roma tomato, lettuce, wheat bread

<table>
<thead>
<tr>
<th>SALADS</th>
<th>$27.50 each</th>
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<tr>
<td>Includes a house-made roll, whole seasonal fruit and house-made cookie.</td>
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**GRILLED SALMON SALAD**
Roasted cauliflower-apple melange, watercress vinaigrette on a bed of bibb lettuce

**MISO ROASTED EGGPLANT SALAD**
Napa carrot slaw, bok choy rice salad, sesame dressing

**NORTHWEST NIÇOISE SALAD**
Herbed, grilled portobello, fingerling potato salad, free-range eggs, haricots verts, local tomatoes, olives, red wine vinaigrette

**WASHINGTON SMOKED CHICKEN SALAD**
Green beans, sweet corn, Samish Bay goat cheese, farro, butter lettuce, sweet onion vinaigrette

The contents and packaging of every boxed lunch and boxed salad are compostable - no waste is sent to the landfill.

*Consumption of raw or undercooked meats, eggs, fish or shellfish may increase your risk of foodborne illness.*
**SANDWICHES**

All sandwiches are served with a sweet potato-roasted apple and chive salad. (1500 guest maximum)

- **GRILLED CHICKEN SANDWICH** $26
  Grilled chicken breast, blue cheese spread, watercress, red onion, artisan baguette

- **SMOKED TURKEY SANDWICH** $26
  Smoked turkey, horseradish-orange marmalade, manchego cheese, arugula, rustic ciabatta bread

- **ROAST BEEF SANDWICH** $26
  Roast beef, cherry cream cheese spread, baby arugula, caramelized onions, artisan bun

- **ROASTED EGGPLANT SANDWICH** $26
  Roasted eggplant, roma tomatoes, Washington giardiniera spread, bibb lettuce, focaccia bread

- **ROASTED PORTOBELLO SANDWICH** $26
  Portobello mushroom, fresh avocado, pesto chipotle sauce, caramelized onion-cilantro slaw, multigrain bun

**SALADS**

All salads include an assortment of house-made rolls and butter.

- **WASHINGTON SMOKED CHICKEN SALAD** $26
  Green beans, corn, Samish Bay goat cheese, farro, sweet onion vinaigrette

- **SOY GRILLED CHICKEN SALAD** $30
  Edamame, orzo, Asian vinaigrette

- **GRILLED CHIPOTLE FLAT IRON STEAK SALAD** $30
  Roasted corn, tomato, black beans, quinoa, avocado-cilantro dressing

- **GRILLED WASHINGTON SALMON SALAD** $30
  Mediterranean couscous, basil vinaigrette

- **HOUSE SMOKED SALMON SALAD** $30
  Roasted butternut squash, quinoa, cherry vinaigrette

- **SMOKED TROUT SALAD** $26
  Fingerling potato salad, caper-lemon vinaigrette, young lettuce

- **SEATTLE SALAD** $26
  Young lettuce, Greek olive and chickpea mash, portobello mushrooms, tomato, quinoa, mint, grilled asparagus, Mama Lil’s peppers, olive oil vinaigrette

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**LUNCH ENTRÉES**

All lunch entrees include a choice of starter salad, an assortment of rolls from our bakery, house-made dessert and freshly brewed iced tea. Listed prices are per person. Additional beverages may be ordered separately.

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<table>
<thead>
<tr>
<th>STARTER SALADS</th>
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**ARUGULA SALAD**
Candied walnuts, manchego ribbons, Washington cherries, grain mustard vinaigrette

**CLASSIC SPINACH**
Hard-boiled egg, tomatoes, red onion, red wine-bacon vinaigrette

**PIKE PLACE SALAD**
Artisan greens, fresh berries, local tomatoes, Beecher’s Cheese vinaigrette

**FRISÉE POTATO SALAD**
Potato medley, diced cucumbers, green olives, baby frisée, oregano-lemon vinaigrette

**WASHINGTON MARKET SALAD**
Baby lettuces, toasted hazelnuts, roasted beets, Washington cherries, honey-beet vinaigrette

**HEIRLOOM BABY LETTUCES**
Goat cheese, sherry-shallot vinaigrette

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**TENDERLOIN OF BEEF** $42
Demi-glace, local blue cheese mashed potatoes, grilled asparagus

**GRILLED BONE-IN PORK CHOP** $34
Caramelized onion, parsnip, fennel, roasted garlic mashed potatoes

**GRILLED WASHINGTON CHICKEN BREAST** $32
Walla Walla onion potato cake, Swiss chard, carrot ginger sauce

**MAPLE GLAZED HOUSE-SMOKED SALMON** $36
Grain mustard and apple mashed potatoes, cider sauce, roasted beets

**PACIFIC GRILLED SALMON** $36
Sesame rice, edamame, sriracha butter sauce

**SEARED MOROCCAN-STYLE PACIFIC COD** $38
Mediterranean couscous, Moroccan sauce, blend of roasted peppers, kalamata olives, raisins, mint, seasonal vegetables

**ROASTED PORTOBELLO MUSHROOM STACK** $32
Layers of portobello mushroom and sweet potato, laced with pasilla quinoa “risotto”, baby frisée, pasilla-cilantro oil

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For vegetarian and vegan options please refer to page 20.

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COLD LUNCH BUFFETS

All lunch buffets include freshly brewed iced tea. Additional beverages may be ordered separately.

| GLOBAL LUNCH BUFFET |

| 32 per person |

GREEK SALAD WITH A TWIST
Kale, tri-color tomatoes, cucumber, oregano vinaigrette

SANDWICH ASSORTMENT
Torta
Grilled chicken, poblano mayonnaise, shredded lettuce, roma tomatoes, pickled red onion

Simply Turkey
Smoked turkey, artichoke lemon pesto, baby spinach, Mama Lil's peppers, sliced roma tomatoes

Harissa Wrap
Wheat tortilla, golden raisin couscous, harissa tofu chickpea salad, sweet onion

LEMON GINGER BARS

COCONUT ALMOND MACAROONS

| PACIFIC RIM BUFFET |

| 32 per person |

LENTIL SOUP

MARKET FIELD SALAD
Berries, local tomatoes, Walla Walla onion vinaigrette

CHICKEN BAHN MI
Grilled chicken, cilantro, pickled carrots, shaved red onion, mayonnaise, rustic bread

PORTOBELLO BAHN MI
Grilled portobello mushrooms, cilantro, pickled carrots, shaved red onion, mayonnaise, rustic bread

ESPRESSO BROWNIES

CHERRY TART

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HOT LUNCH BUFFETS

All lunch buffets include freshly brewed iced tea. Additional beverages may be ordered separately.

| INTERNATIONAL BUFFET |  $40 per person |

LENTIL & SWISS CHARD SOUP

ARUGULA, FENNEL & ORANGE SALAD
Mint vinaigrette

NAAN BREAD

SEARED PORK TENDERLOIN
Honey harissa marinade, Moroccan salad

GRILLED CHICKEN BREAST
Cucumber olive salad

SMOKED PAPRIKA BABY YUKON POTATOES

ROASTED BABY CARROTS WITH PARSLEY OLIVE OIL

LEMON GINGER BARS

ORANGE PISTACHIO SHORTBREAD

| MEDITERRANEAN BUFFET |  $43 per person |

KALE PANZANELLA SALAD
Kale, focaccia, mozzarella, tomatoes, basil vinaigrette

EGGPLANT-BARLEY SALAD
Roasted garlic dressing

ASSORTED ROLLS & BUTTER

CHICKEN TAGINE
Seared chicken breast, olives, onion, spices, lemon

GRILLED FLAT-IRON STEAK
Roasted fennel, mint salad

GOLDEN RAISIN COUS COUS

ROASTED SQUASH
Paprika oil

SUNFLOWER ANISE BISCOTTI

ALMOND WAFERS

*Consumption of raw or undercooked meats, eggs, fish or shellfish may increase your risk of foodborne illness.*
HOT LUNCH BUFFETS (CONTINUED)

All lunch buffets include freshly brewed iced tea. Additional beverages may be ordered separately.

| LATIN BUFFET | $40 per person
FIELD GREENS
Spring mix, chopped mango, pepitas, cilantro-mango dressing
BOLILO ROLLS & BUTTER
POLLO EN SALSA VERDE
Grilled chicken, tomatillo sauce, Mexican zucchini, cilantro
SEARED PACIFIC COD
Mojo de Ajo (Cuban garlic-oregano marinade)
VEGETARIAN CHAYOTE POZOLE
Chayote squash, radish, red onion, oregano, spiced red sauce
ARROZ CON RAJAS
Latin rice pilaf, roasted pasilla peppers
GLUTEN-FREE FLOURLESS CHOCOLATE CHILI CAKE
ALFAJORES
Shortbread sandwich cookie with dulche de leche filling

| PACIFIC NORTHWEST BUFFET | $41 per person
FIELD LETTUCE SALAD
Toasted hazelnuts, local tomatoes, fireweed honey-beet vinaigrette
ASSORTED ROLLS & BUTTER
HOUSE SMOKED SALMON
Cherry, apple, fennel salad
WALLA WALLA SWEET ONION RAVIOLI
Beecher’s Cheese sauce
TRI-COLOR ROASTED POTATOES
Forest mushrooms, cherry vinaigrette
GRILLED ASPARAGUS
GLUTEN-FREE CHOCOLATE FUDGE COOKIES WITH SEA SALT
HUCKLEBERRY CHEESECAKE

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DINNER APPETIZERS & STARTER SALADS

Listed prices are per person.

<table>
<thead>
<tr>
<th>APPETIZERS</th>
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</table>
| **GOLDEN BEET CARPACCIO** $9  
Caramelized walnuts, white balsamic vinaigrette |
| **AHÍ TUNA CARPACCIO** $12  
Crunchy jicama and chive salad |
| **WALLA WALLA ONION & TOMATO TART** $10  
Roasted portobello mushrooms, red onion, red peppers, cilantro, lime, crostini |
| **LOCAL CHEESE PLATTER** $12  
Orange-fig jam, candied walnuts, organic artisan crackers |

<table>
<thead>
<tr>
<th>STARTER SALADS</th>
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</thead>
</table>
| **NORTHWEST BIBB LETTUCE SALAD** $6.25  
Roasted heirloom tomatoes, Walla Walla onion vinaigrette |
| **ARUGULA & FRISÉE** $6.25  
Red wine-poached pears, candied pecans, chervil vinaigrette |
| **HEIRLOOM BABY LETTUCES** $6.25  
Goat cheese, sherry-shallot vinaigrette |
| **BABY ICEBERG SALAD** Included with entrée  
Hothouse tomatoes, local blue cheese vinaigrette |
| **PIKE PLACE SALAD** Included with entrée  
Artisan greens, fresh berries, local tomatoes, Beecher’s Cheese vinaigrette |

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DINNER ENTRÉES

All dinner entrées include a choice of baby iceberg or Pike Place house salad, house-made dinner rolls and butter, a house-made dessert, freshly brewed Starbucks Caffe Verona and assorted Tazo teas. Listed prices are per person.

<table>
<thead>
<tr>
<th>SEAFOOD</th>
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<tbody>
<tr>
<td>CITRUS-CRUSTED PACIFIC COD</td>
</tr>
<tr>
<td>Plum tomato confit, cremini mushroom risotto, seasonal vegetables</td>
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<tr>
<td>PAN-SEARED HALIBUT</td>
</tr>
<tr>
<td>Market Price</td>
</tr>
<tr>
<td>Lemon butter sauce, potato gnocchi, mushroom-tarragon ragout, seasonal vegetables</td>
</tr>
<tr>
<td>HONEY-SMOKED SALMON</td>
</tr>
<tr>
<td>Lemon butter sauce, Beecher’s Cheese polenta, haricots verts</td>
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</table>

<table>
<thead>
<tr>
<th>BEEF</th>
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</thead>
<tbody>
<tr>
<td>GRILLED PAINTED HILLS BEEF FILET</td>
</tr>
<tr>
<td>Caramelized shallot sauce, tri-color roasted potatoes, seasonal vegetables</td>
</tr>
<tr>
<td>PIKE PLACE BEER-BRAISED SHORT RIBS</td>
</tr>
<tr>
<td>Cauliflower mashed potatoes, roasted carrots</td>
</tr>
<tr>
<td>FLAT IRON STEAK</td>
</tr>
<tr>
<td>Chimichurri, ancho chile mashed potatoes, seasonal vegetables</td>
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<thead>
<tr>
<th>POULTRY &amp; PORK</th>
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<tbody>
<tr>
<td>HONEY-ROASTED FREE-RANGE CHICKEN</td>
</tr>
<tr>
<td>Lemon pine nut gremolata, spinach and basil linguini, seasonal vegetables</td>
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<tr>
<td>GRILLED PORK TENDERLOIN</td>
</tr>
<tr>
<td>Cider demi-glace, soft herbed polenta, haricots verts, fried onions</td>
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<tr>
<td>PROSCIUTTO-WRAPPED CHICKEN</td>
</tr>
<tr>
<td>Sage-infused demi-glace, mushroom risotto, seasonal vegetables</td>
</tr>
</tbody>
</table>

For duet options, please consult with your catering specialist who will help with pairing the menu.

*Consumption of raw or undercooked meats, eggs, fish or shellfish may increase your risk of foodborne illness.
LUNCH & DINNER DIETARY ENTRÉES

All dinner entrées include a choice of baby iceberg or Pike Place house salad, house-made dinner rolls and butter, a house-made dessert, freshly brewed Starbucks Caffe Verona and assorted Tazo teas. Listed prices are per person.

| VEGETARIAN |

**POTATO Gnocchi** $38 / $41
Mushroom-tarragon ragout, seasonal vegetables

**Hand-Made Ravioli** $38 / $41
Served with roasted tomatoes, aged parmesan, roasted shallot sauce, seasonal vegetables
Choice of:
  - Portobello ravioli
  - Pear & brie ravioli
  - Beet & goat cheese ravioli

| VEGAN/GLUTEN-FREE/DAIRY-FREE |

**Chantrelle & Portobello Mushroom Risotto** $38 / $41
Truffle essence, seasonal vegetables

**Vegan Paella** $38 / $41
Grilled tofu, saffron rice, roasted peppers, organic tomatoes, green peas

**Artichoke & Cannellini Bean Cakes** $38 / $41
Roasted eggplant sauce, seasonal vegetables

For duet options, please consult with your catering specialist who will help with pairing the menu.

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DINNER BUFFETS

All dinner buffets include freshly brewed Starbucks Caffe Verona and assorted Tazo teas.

<table>
<thead>
<tr>
<th>MEDITERRANEAN BUFFET</th>
<th>TASTE OF NORTHWEST BUFFET</th>
</tr>
</thead>
<tbody>
<tr>
<td>250 per person</td>
<td>255 per person</td>
</tr>
<tr>
<td>HEARTS OF ROMAINE SALAD</td>
<td>GOLDEN QUINOA SALAD</td>
</tr>
<tr>
<td>Shaved parmesan, Caesar dressing, garlic croutons</td>
<td>Roasted apples, dried cranberries, toasted almonds, cider vinaigrette</td>
</tr>
<tr>
<td>ROMA TOMATO &amp; WALLA WALLA ONION TART</td>
<td>ARUGULA &amp; FRISÉE</td>
</tr>
<tr>
<td>Balsamic glaze</td>
<td>Roasted pears, local blue cheese, chive vinaigrette</td>
</tr>
<tr>
<td>ASSORTED ROLLS &amp; BUTTER</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>GRILLED FLAT IRON STEAK</td>
<td>ASSORTED ROLLS &amp; BUTTER</td>
</tr>
<tr>
<td>Cipollini onion sauce</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>HONEY-ROASTED FREE-RANGE CHICKEN</td>
<td>CEDAR PLANK-SMOKED SALMON</td>
</tr>
<tr>
<td>Lemon pine nut gremolata</td>
<td>Melted leek sauce</td>
</tr>
<tr>
<td>SPINACH TORTELLINI</td>
<td>PAN ROASTED FREE-RANGE CHICKEN</td>
</tr>
<tr>
<td>Roasted shallot sauce, oven dried tomatoes</td>
<td>Fennel &amp; shallot confit</td>
</tr>
<tr>
<td>MUSHROOM &amp; PARSLEY RISOTTO</td>
<td>BEET &amp; GOAT CHEESE RAVIOLI</td>
</tr>
<tr>
<td></td>
<td>Lemon thyme sauce</td>
</tr>
<tr>
<td>ROASTED BABY CARROTS</td>
<td>ROASTED FINGERLING POTATOES</td>
</tr>
<tr>
<td>Parsley oil</td>
<td>HARICOTS VERTS</td>
</tr>
<tr>
<td>HOUSE-MADE DESSERT</td>
<td>HOUSE-MADE DESSERT</td>
</tr>
</tbody>
</table>

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HOUSE-MADE DESSERTS

Included with your dinner entrée.

| CAKES |

- **CARROT CAKE**
  Caramel, rum mascarpone frosting, brown sugar whipped cream, salted caramel garnish

- **OLIVE OIL CAKE**
  Ginger, strawberry filling, Greek yogurt mousse, lime curd, fresh berries

- **GLUTEN-FREE RICH CHOCOLATE CAKE**
  Mango gelée, chocolate mousse, mango ganache

- **CLASSIC CHEESECAKE**
  Huckleberry, mascarpone

- **COCONUT CHEESECAKE**
  Lime curd, toasted coconut

- **LEMON & GINGER CHEESECAKE**
  Matcha ganache

- **COFFEE & CHOCOLATE CHEESECAKE**
  Walnuts

- **CITRUS CHEESECAKE**
  Whipped cream, chocolate curls

We specialize in custom desserts. Please ask your catering specialist for options.

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**CHILLED HORS D’OEUVRES**

*Hors d’oeuvres are priced per dozen with a minimum of four dozen of each item. Butler service is available at an additional cost of $200 per butler.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dungeness Crab Shooters</td>
<td>$72</td>
<td>Chives and lemon</td>
</tr>
<tr>
<td>Ahi Tuna Poke Shooters*</td>
<td>$58</td>
<td>Wonton crunch</td>
</tr>
<tr>
<td>Northwest Shooters</td>
<td>$48</td>
<td>Roasted beet, smoked salmon, fennel essence</td>
</tr>
<tr>
<td>Smoked Salmon Bundles</td>
<td>$60</td>
<td>Granny Smith apple sticks</td>
</tr>
<tr>
<td>Sesame-Crusted Ahi Tuna &amp; Pineapple Skewers*</td>
<td>$52</td>
<td></td>
</tr>
<tr>
<td>Northwest Deviled Eggs</td>
<td>$42</td>
<td>Smoked salmon filling</td>
</tr>
<tr>
<td>Pan-Seared Scallops</td>
<td>$60</td>
<td>Tomato jam, microgreens</td>
</tr>
<tr>
<td>Painted Hills Beef Carpaccio*</td>
<td>$48</td>
<td>Crostini, fried shallots</td>
</tr>
<tr>
<td>Mediterranean Skewers</td>
<td>$48</td>
<td>Green olives, salami, artichoke hearts, halloumi cheese</td>
</tr>
<tr>
<td>Caprese Skewers</td>
<td>$48</td>
<td>Bocconcini, heirloom tomato basil oil</td>
</tr>
<tr>
<td>Golden Beet Bruschetta</td>
<td>$42</td>
<td>Crostini, pine nuts</td>
</tr>
<tr>
<td>Asian Chicken Salad</td>
<td>$57</td>
<td>Wonton cup</td>
</tr>
<tr>
<td>Asian Summer Rolls</td>
<td>$48</td>
<td>Peanut sauce</td>
</tr>
<tr>
<td>Asian Skewers</td>
<td>$52</td>
<td></td>
</tr>
<tr>
<td>Local Goat Cheese &amp; Roasted Organic Tomato Tart</td>
<td>$42</td>
<td></td>
</tr>
<tr>
<td>Hummus-Tabbouleh Shooters</td>
<td>$42</td>
<td>Pita toasts</td>
</tr>
</tbody>
</table>

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Hors d’oeuvres are priced per dozen with a minimum of four dozen of each item. Butler service is available at an additional cost of $200 per butler.

**DUNGENESS CRAB CAKES** $72
Citrus remoulade

**KOREAN BEEF BULGOGI BITES** $66
Red chili dipping sauce

**CHIPOTLE STEAK SKEWERS** $66
Chimichurri sauce

**SPICY BBQ MEATBALL BROCHETTES** $42

**GARLIC & HERB MARINATED GRILLED LAMB CHOPS** $72

**CRISPY DUCK SPRING ROLLS** $50
Thai chili sauce

**ASIAN STYLE DUCK TARTS** $50
Cherry compote

**CARAMELIZED WALLA WALLA ONION & BEECHER’S CHEESE TARTS** $46

**SESAME CRUSTED CHICKEN TENDERS** $46
Ginger plum sauce

**ACHIOTE CHICKEN & PLANTAIN BROCHETTES** $42

**CANTONESE-STYLE VEGETABLE POT STICKERS** $42
Hoisin sauce

**VEGETABLE SAMOSAS** $45
Spicy yogurt sauce

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RECEPTION STATIONS

Reception stations can be prepared with or without a chef attendant. Listed prices are per person unless otherwise noted.

RISOTTO $14
Arborio rice with sautéed cremini mushrooms, artichoke hearts, fresh herbs, aged parmesan
Add smoked salmon for $4 per person
Add dungeness crab meat for $6 per person

BEECHER’S MAC & CHEESE $20
Mushrooms, dungeness crab, lobster meat, bacon
Minimum 50 guests

SEATTLE SUSHI* $24
Spicy Tuna Seattle Rolls, pickled ginger, wasabi, soy sauce
Sushi chef at $300.00 if made to order

PAELLA $18
Chicken, shrimp, chorizo, saffron rice, grilled baguette

SEATTLE TAPAS $18
Garlic marinated and grilled calamari with red onion
Seared ahi with jicama and wasabi drizzle
Roasted golden beet and walnut salad
Savory artisan crackers

MINI SLIDERS $17
Grilled American Kobe-style Wagyu beef, grilled onions, cheddar
BBQ pork barbacoa, pickle chips
Seared salmon, smoked chipotle spread

PASTA $16
Choice of Two:
- Cavatappi, mushroom sauce, peas, roasted garlic, parmesan
- Artichoke ravioli, Alfredo sauce, parmesan
- Mini penne, chorizo, plum tomato sauce, parmesan
Add smoked salmon for $4 per person
Add dungeness crab meat for $6 per person

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Receptions

<table>
<thead>
<tr>
<th>CARVING STATIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>All carving items are served with fresh mini rolls from our bakery.</td>
</tr>
</tbody>
</table>

**ROASTED BEEF TENDERLOIN** $600 each Serves 25
Caramelized onion compote

**SMOKED PRIME RIB** $575 each Serves 40
Roasted garlic demi glace

**ROASTED HERB-CRUSTED SIRLOIN BEEF** $550 each Serves 40
Salsa verde

**SLOW-ROASTED SPICED BARON OF BEEF** $550 each Serves 70
Horseradish, whole grain mustard

**ROASTED WHOLE BONELESS TURKEY** $400 each Serves 40
Chimichurri

**SMOKED BARON OF PORK** $400 each Serves 40
Garlic aioli, caramelized onion-cumin relish

**HOUSE SMOKED SALMON** $550 each Serves 40
Creamy cider sauce

<table>
<thead>
<tr>
<th>LIVE GRILL STATIONS</th>
</tr>
</thead>
</table>

**SKEWERS**

- **SKEWERED** $55 per dozen
  Minimum 25 dozen

- **Salmon**
  Apple reduction

- **Seared Scallops**
  Chive butter sauce

- **Shrimp Satay**
  Mango glaze

- **Beef Satay**
  Chimichurri

**STREET FISH TACOS**

- **$15 per person (two tacos each)**
  Minimum 50 guests

  Seasonal fresh fish, warm tortillas, verde and mango salsas, cilantro-lime, roasted pasilla slaw, chipotle sour cream

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DESSERT STATIONS

Listed prices are per person unless otherwise noted. All Dessert Stations require chef attendants; please see your Catering Sales Manager for details and pricing. Minimum guarantee of 500 required for all dessert stations.

CHOCOLATE TACOS  $12.50
House-made waffle “taco” shells, chocolate mousse, whipped cream, nuts, sprinkles, fudge sauce, fresh berries

MADE TO ORDER
COOKIE CREATION STATION  $11.50
Design your own cookie with the help of our dessert professionals! Consult your catering sales manager for cookie flavor options for your event.

House-made cookies in a variety of shapes and sizes, house-made frosting assortment, assorted sprinkles, nuts, and chocolate chips

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**DISPLAYS**

*Listed prices are per person unless otherwise noted.*

**SEATTLE COLD SMOKED SALMON**  
$350 per display  
*Serves 40*  
Cream cheese, diced red onions, capers, chopped egg, artisan crackers

**SEAFOOD CASCADE**  
*market price*  
Impressive display with ice sculpture, including: freshly shucked local oysters, prawns, dungeness crab tower, smoked salmon, roasted scallops, cocktail sauce, mignonette and brandy sauces, lemon wedges

**LOCAL ANTIPASTI**  
$14  
Prosciutto, dried salami, Mortadella, Beecher’s Cheese, whole grain mustard, cornichons, artisan crackers

**NORTHWEST STYLE BRUSCHETTA**  
$13  
Golden beet & walnut, kalamata olive tapenade, smoked salmon and roasted asparagus relish, crostini, artisan crackers

**LOCALLY MADE CHEESES**  
$12  
Roasted walnuts, orange-fig jam, grapes on the vine, artisan crackers

**IMPORTED & DOMESTIC CHEESES**  
$8  
Garnished with seasonal fruit, sliced baguette, assorted crackers

**PIKE PLACE VEGETABLE CRUDITE**  
$8  
Assortment of crispy garden vegetables, smoked chipotle sour cream and herbed ranch dipping sauces

**CLASSIC FRENCH PASTRIES**  
$14  
French macarons, truffles, hazelnut rochers, madeleines

**ÉCLAIR EXTRAVAGANZA**  
$12  
Assorted eclairs with colorful toppings

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The Washington State Convention Center makes a concerted effort to not only promote and use the finest local food and wine, but to produce exceptional events that spotlight our Northwest fare. We are pleased to share some of the local, national, and international catering-related awards we’ve received.

| WASHINGTON WINE COMMISSION – WASHINGTON WINE AWARD OF DISTINCTION |
We love Washington wine, and it shows. WSCC is a remarkable six-time recipient of this award that commends “dedication and commitment to the Washington wine industry.” Winners received high scores in a number of areas, including wine lists, promotional activities that include Washington wines, wine service, and staff training.

| ASSOCIATION INTERNATIONALE DES PALAIS DE CONGRÈS – AIPC INNOVATION AWARD |
The Innovation Award, from AIPC, the foremost international association of convention and exhibition centers, recognizes many types of cutting-edge innovation in the events industry. Presented in Graz, Austria, the distinction, awarded to only one winner per year from an international pool of entrants, acknowledged WSCC’s “extensive use of local food and beverage products” and our unique catering program that combines service, marketing, and community relations.

| NATIONAL ASSOCIATION FOR CATERING AND EVENTS (NACE) – BEST ON-PREMISE CATERED EVENT OF THE YEAR |
WSCC was the first (and remains the only) convention center to win this prestigious industry award from NACE, the oldest and largest catering association in the world.
**SPRITS**

<table>
<thead>
<tr>
<th>LOCAL PREMIUM</th>
</tr>
</thead>
<tbody>
<tr>
<td>$13.50 Hosted, by the glass</td>
</tr>
<tr>
<td>$14.50 No host, by the glass</td>
</tr>
<tr>
<td>GIN</td>
</tr>
<tr>
<td>Counter Gin – Batch 206 Distillery</td>
</tr>
<tr>
<td>RUM</td>
</tr>
<tr>
<td>Sun Rum Silver – Sun Liquor Distillery</td>
</tr>
<tr>
<td>WHISKY</td>
</tr>
<tr>
<td>Westland American Single Malt – Westland Distillery</td>
</tr>
<tr>
<td>WHISKY</td>
</tr>
<tr>
<td>Bourbon Whiskey – Woodinville Whiskey Co.</td>
</tr>
<tr>
<td>TEQUILA</td>
</tr>
<tr>
<td>Sparkle Donkey – Black Rock Spirits</td>
</tr>
<tr>
<td>VODKA</td>
</tr>
<tr>
<td>Seattle Distilling Company</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PREMIUM</th>
</tr>
</thead>
<tbody>
<tr>
<td>$12 Hosted, by the glass</td>
</tr>
<tr>
<td>$13 No host, by the glass</td>
</tr>
<tr>
<td>GIN</td>
</tr>
<tr>
<td>Hendrick’s</td>
</tr>
<tr>
<td>RUM</td>
</tr>
<tr>
<td>Bacardi &quot;Maestro&quot; Gran Reserva</td>
</tr>
<tr>
<td>SCOTCH</td>
</tr>
<tr>
<td>Dewar’s 15 Years Old The Monarch</td>
</tr>
<tr>
<td>TEQUILA</td>
</tr>
<tr>
<td>Sauza Hornitos</td>
</tr>
<tr>
<td>VODKA</td>
</tr>
<tr>
<td>Grey Goose</td>
</tr>
<tr>
<td>WHISKEY</td>
</tr>
<tr>
<td>Crown Royal</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HOUSE BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>$11 Hosted, by the glass</td>
</tr>
<tr>
<td>$12 No host, by the glass</td>
</tr>
<tr>
<td>GIN</td>
</tr>
<tr>
<td>Bombay Sapphire</td>
</tr>
<tr>
<td>RUM</td>
</tr>
<tr>
<td>Bacardi</td>
</tr>
<tr>
<td>SCOTCH</td>
</tr>
<tr>
<td>Dewar’s White Label</td>
</tr>
<tr>
<td>TEQUILA</td>
</tr>
<tr>
<td>Sauza Blue 100% Silver</td>
</tr>
<tr>
<td>VODKA</td>
</tr>
<tr>
<td>Grey Goose</td>
</tr>
<tr>
<td>WHISKEY</td>
</tr>
<tr>
<td>Jack Daniels</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CORDIALS/LIQUEURS</th>
</tr>
</thead>
<tbody>
<tr>
<td>BAILEY’S IRISH CREAM</td>
</tr>
<tr>
<td>COURVOISIER</td>
</tr>
<tr>
<td>AMARETTO DISARONNO</td>
</tr>
<tr>
<td>DRAMBUIE</td>
</tr>
<tr>
<td>FRANGELICO</td>
</tr>
<tr>
<td>GRAND MARNIER</td>
</tr>
<tr>
<td>KAHULU</td>
</tr>
<tr>
<td>$12 Hosted</td>
</tr>
<tr>
<td>$13 No host</td>
</tr>
</tbody>
</table>

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WINE LIST

A customized wine list is available for your event. Please consult your catering specialist for details.

| PREMIUM WINES |

$11.50 Hosted, by the glass
$12.50 No host, by the glass

TERRA BLANCA VINEYARDS
Arch Terrace Chardonnay
Arch Terrace Cabernet

GILBERT CELLARS
Unoaked Chardonnay
Left Bank Red

| HOUSE WINES |

$9.50 Hosted, by the glass
$10.50 No host, by the glass

RYAN PATRICK
Naked Chardonnay
Redhead Red
Rosé

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### BEER & ALTERNATIVE BEVERAGES

#### DOMESTIC

- **Bud Light**
  - $8 Hosted, by the bottle
  - $9 No host, by the bottle

#### IMPORT

- **Stella Artois**
  - $8.50 Hosted, by the bottle
  - $9.50 No host, by the bottle

#### LOCAL CRAFT BEER

- **Scuttlebutt Brewing**
  - Homeport Blonde

- **Pike Brewing Co.**
  - Pike Brewing IPA

- **Hale’s Ales**
  - Red Menace Big Amber

#### ALTERNATIVES

- **Mike’s Hard Lemonade**
- **Spire Mountain Apple Cider**
- **St. Pauli Girl Non-Alcoholic**

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CATERING information, policies & standards

| EXCLUSIVE CATERER |
The Washington State Convention Center is committed to providing the highest quality food and beverage services for our guests. All food and beverage is to be arranged through our Catering Department. No outside food or beverages of any kind are allowed into the facility by clients, guests or exhibitors without the prior written consent of the Food Services General Manager or the Director of Catering Sales.

| FOOD & BEVERAGE SPECIFICATIONS |
Our menu package features our most popular selections, highlighting items produced in-house with the freshest local ingredients. We believe our menu provides a large and flexible variety of options to meet your needs. In order to ensure the proper planning of your event, menu selections are due a minimum of 45 days in advance, along with your preliminary attendance estimates.

Events that require attention to complex or unusual arrangements may require additional planning time.

Your professional Catering Sales Manager also welcomes the opportunity to present a customized menu. During the special menu planning and pricing evaluation, consideration is given to the expected attendance. Should the guarantee fall significantly above or below the initial attendance estimate, the proposed menu and pricing may be subject to change.

| CONFIRMATION OF ORDERS |
Your Catering Sales Manager will review your event specifications and will provide you with written confirmation of services via a Food and Beverage Event Plan.

A copy of this form should be signed and returned, along with a 100% advance deposit, 14 days prior to your first scheduled service.

| GUARANTEED ATTENDANCE |
Final guarantees are due in writing by 12:00 pm (Pacific time) of the assigned day per the following schedule. Guarantees for multi-day events are based on the date of the first scheduled service occurring during the event. Final guarantee cannot exceed the capacity of the event space nor be reduced once the deadline expires. If the final guarantee increases or decreases by more than 25% from the initial estimated attendance, additional charges may apply. Every effort will be made to accommodate guarantee increases after they are submitted, subject to reasonable menu substitutions or additional cost. In the absence of a final guarantee, the initial attendance estimate will be used.

| DIETARY CONSIDERATIONS |
With advance notice, our chefs are able to accommodate most special meal requests. Your Catering Sales Manager is available to consult with you on special dietary requests and pricing to serve vegetarian, vegan, kosher, halal and other dietary restrictions. Such special requests are due 14 days in advance of your event. These special meal requests are to be included in your final guaranteed attendance.

| OVERAGE |
For plated meals, we are prepared to serve up to 5% above the guaranteed attendance (up to 40 meals). A portion of the 5% overage prepared can be vegetarian meals to accommodate on-site requests. Any meals, including vegetarian, served above the guarantee will be invoiced at menu pricing upon consumption. For buffet meals, the number of meals served above the guarantee will be calculated on a plate count or an alternate, mutually agreed upon method. Services provided above the guarantee may be subject to a 10% surcharge.

<table>
<thead>
<tr>
<th>Estimated Attendance (per event)</th>
<th>Number of Business Days* in Advance</th>
</tr>
</thead>
<tbody>
<tr>
<td>Up to 500</td>
<td>Three days</td>
</tr>
<tr>
<td>501 to 2,500</td>
<td>Five days</td>
</tr>
<tr>
<td>Over 2,500</td>
<td>Seven days</td>
</tr>
</tbody>
</table>

*excludes holidays and weekends
**Catering Information, Policies & Standards** (Continued)

| Alcohol Services |
WSCC’s catering contractor, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Washington State Liquor Control Board regulations.

In compliance with state law, WSCC’s catering contractor supplies all beer, wine, and liquor. No alcoholic beverages may be removed from WSCC. Customers must comply with all applicable local and state liquor laws. All alcohol must be served by WSCC’s licensed catering personnel.

| Menu Prices |
Menu prices and catering policies are subject to change without notice.

| Calorie & Nutrition Information |
The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray. This is because serving styles used (e.g. trays/bowls) vary significantly in order to accommodate varying numbers of guests. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

| Administrative Charges, Taxes & Additional Charges |
The Licensee shall pay to the Licensor an administrative charge in an amount of the prevailing rate (20% as of this License Agreement) of all charges made by the Caterer as well as state and local retail sales taxes in the amount of the prevailing rate (10.1% as of this License Agreement) of all charges made by the Caterer. The Licensee shall pay to the Licensor all other charges specified on the Catering Order(s) or otherwise ordered by the Licensee or its agent(s) and all other charges and sums required to be paid by the Licensee pursuant to the terms of this License Agreement. The administrative charge is not intended to be a tip, gratuity or service charge for the benefit of the Caterer’s employees. However, please note that 75% of the administrative charge is distributed to certain of the Caterer’s employees as additional wages. If the Licensee is an entity claiming exemption from taxation, the Licensee must deliver to the Caterer satisfactory evidence of such exemption prior to the event(s) in order to be relieved of its obligation to pay state and local retail sales tax.

| Payment Policy |
We require full payment (100%) of total estimated charges, along with the signed Food and Beverage Event Plan, 14 days in advance of the first scheduled service. For events with total estimated charges in excess of $100,000, a 75% advance deposit may be arranged upon approved credit. A credit application is due 90 days in advance of the event. Significant increases in food and beverage charges above the initial deposit estimate may result in an additional amount due in advance of the event. All remaining charges, including additional charges incurred on-site, are due within 30 days of the date of your invoice. If payment is not received within the time specified, a late charge of 1.5% per month will be added to the balance. We accept company checks and wire fund transfers as payment for products and services. American Express, MasterCard and Visa are accepted for payments of up to a total of $100,000 per event.

| Cancellations |
Cancellation of the catering for the event or any individual function must be sent in writing to your Catering Sales Manager.

Any cancellation received less than 30 days prior to the first scheduled function will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 14 days in advance of the first scheduled function will result in a fee equal to 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee is due will result in a fee equal to 100% of the charges of the estimated food and beverage choices.

| Sales Minimums & Labor Fees |
Functions with fewer than 25 guests will be subject to a $200 labor fee. At chef stations, there is an additional charge of $200 for each chef. Butler service is available at an additional charge of $200 per butler. Final bar sales must average a minimum of $500 per bar. If sales fall below this amount, the difference between actual sales and the minimum will be applied. Bar services of more than four hours will be subject to an additional sales minimum of $200 per hour, per bar. Minimum order quantities, as applicable, are noted within the menu.
| CHINA SERVICE |
China and glassware are standard for buffet and seated meal services, unless otherwise specified by the client.

Coffee services are offered on china and compostable wares so guests have the option to travel with their beverage. Compostable wares are used within the exhibit halls, in receptions that do not accompany dinner, at bar-only functions, and in exhibitor booth services.

China service may be requested from your Catering Sales Manager for an additional fee.

| SERVICE TIMES |
Meal services are based on the following time guidelines:

Seated breakfast or lunch: .................. 2 hours
Seated dinner: ................................. 3 hours
Buffet breakfast or lunch: .................. 1.5 hours
Buffet dinner: ................................. 2 hours
Continental breakfast: .......................... 1.5 hours
Coffee service: ................................. 1.5 hours
Meeting breaks: ............................... 45 minutes
Receptions: .................. .......................... 1.5 hours

Seated or buffet meals require two hours setup time in advance of the function. Extended or reduced service times, early set-up times, or delays in service time start may result in additional labor charges. Functions requiring continuous (all-day) service will incur a labor charge for the service hours.

| TABLE STANDARDS |
Seated meal services are planned for tables of 10 guests, with a ratio of one server per 25 guests. Buffet meals are planned for one double-sided buffet per 200 guests, with a ratio of one server per 50 guests. Receptions will vary based on the number of guests and variety of items, but generally the ratio is one server per 75 guests. A labor charge will be assessed for service that requires tables of less than 10 and butler-passed receptions.

| TABLETOP SERVICE |
Tables for seated meal functions are provided with mid-length linens and a selection of house napkin colors. Tables for buffet meals, beverage service or receptions include linen and skirts. We can also provide complimentary votive candles and bud vases for dinners and receptions. YourWSCC Event Manager must approve the use of any other candles and candle holders. Please consult with your Catering Sales Manager for upgraded linen and floral options.

| BAR SERVICES |
The standard host/bar ratio is one bar per 100 guests. The non-hosted bar ratio is one bar per 125 guests. The number of bars will be determined on final guarantee and event flow. If the number of bars requested exceeds our standard ratio, additional labor charges may be assessed.

| BEVERAGE SERVICES |
Complimentary bottled water is provided for all head tables and podiums. Meeting rooms have access to complimentary water service in each room. These services are provided through your WSCC Event Manager and include one refresh per day. We proudly serve Coca-Cola products. Soft drinks and bottled water can be purchased on consumption, with a minimum order of 25 items. Coffee service is based on a 1.5 hour service time before replenishment.

A minimum of 45 minutes is required to replenish beverage services. Please consult with your Catering Sales Manager for appropriate beverage quantities to service your group for the requested time period and attendance.

| TIMETABLE FOR SUCCESSFUL EVENTS |
- **90 days**: Credit application due for events with over $100,000 in total estimated charges.
- **45 days**: Food and beverage specifications, estimated attendance and menu selections due.
- **14 days**: Food and Beverage Event Plan confirmed, signed and returned. Special meal requests and deposit due.
- **> 1 week**: Final guarantees are due per the schedule in the “Guaranteed Attendance” section.
- **Post-event**: Final payment due within 30 days of the date of your invoice.
PHOTOGRAPHY:
Jules Frazier
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