



Breakfast Menu

Traditional
Additions

Morning Markets

Plated

Beverages

All buffet breakfasts include Starbucks coffee, Tea Forte teas, fresh orange juice & grapefruit juice.

CLASSIC CONTINENTAL

Meydenbauer signature fresh baked pastries

Warm bagels, house-made spreads

Cold cereals featuring house-made granola, assorted cereals, dried fruit, assorted nuts **V**

Seasonal sliced fruit & berries **G V**

\$22 per person

HEALTHY START

House-made smoothies

- peanut butter, banana, almond milk **G V**
- chocolate mocha amaretto **G V**
- orange, carrot, pumpkin **G V**

Irish steel cut oatmeal display with candied almonds, blueberries, brown sugar, chocolate, dried cranberries, honey, maple syrup **V**

Cold cereals featuring house-made granola, Kashi, dried fruit, assorted nuts **V**

Seasonal sliced fruit & berry cosmo **G V DF**

\$23 per person

MEYDENBAUER BREAKFAST TABLE

Meydenbauer signature fresh baked pastries

Fresh scrambled eggs **G V**

Sausage links **G DF**

Crispy potatoes, garlic, sage **G V DF**

Greek yogurt, seasonal fruit compote **G V**

Cold cereals featuring house-made granola, assorted cereals, dried fruit, assorted nuts **V**

\$27 per person

PIKE PLACE BRUNCH TABLE

Seasonal sliced fruit & berries **G V**

Meydenbauer signature fresh baked pastries

Cold cereals featuring house-made granola, assorted cereals, dried fruit, assorted nuts **V**

Charcuterie & artisan cheese board, grilled baguettes

Smoked salmon, cream cheese, egg, fire roasted onion, cucumber, tomato, capers **G**

Individual artichoke, goat cheese & pesto quiche **V**

Fresh scrambled eggs **G V**

Sausage links **G DF**

French Toast Station, maple syrup, shipped cream, walnuts, Nutella, dulce de leche, chocolate fudge sauce, fresh berries, fruit compotes **V**

Crispy potatoes, garlic, sage **G V DF**

\$31 per person

Traditional Breakfast

G | gluten free
V | vegetarian
DF | dairy free

Create your own delicious breakfast buffet by adding any of the following to our popular traditional breakfasts.

Red Velvet Pancake

White chocolate cream, maple syrup **V**
\$6.5 per person

Irish Steel-Cut Oatmeal

Candied almonds, blueberries, brown sugar, chocolate, dried cranberries, honey, jalapeno-maple syrup **V**
\$4.5 per person

Croissant Egg Sandwich

Speck, fresh herb scrambled eggs
\$5.5 per person

Smoked Northwest Salmon

Mini bagels, cream cheese, egg, fire roasted onion, cucumber, tomato, capers
\$7.5 per person

Seasonal Fruit Parfait

Greek yogurt & granola with fresh fruit compote **V**
\$4.5 per person

Fresh Scrambled Eggs **G V**

\$4.5 per person

Choice of:

Pepper Bacon **G**

Pork Sausage **G**

Grilled Ham **G**

\$4.5 per person

Fruit Cosmopolitan **G V DF**

\$4.5 per person

Stuffed Croissants

Turkey & swiss

Ham & cheddar

Kale & feta **V**

\$6.5 per person

Breakfast Additions

G | gluten free
V | vegetarian
DF | dairy free



Guests will enjoy a wide range of house-baked pastries, yogurts, parfaits, juices, coffee, tea, cereals, fruits and berries at market-style breakfast stations. These services are intended to accommodate a leisurely arrival with individually packaged "grab-and-go" style breakfast items. A perfect selection that will ensure your guests are off to a great start before the meeting or show begins.

FREMONT MORNING MARKET

Sliced seasonal fruit & berries **G V DF**

Meydenbauer signature fresh baked pastries

Greek yogurt, seasonal fruit compote **G V**

Cold cereals featuring house-made granola, cereals, dried fruit, assorted nuts **V**

Irish steel cut oatmeal, candied almonds, blueberries, brown sugar, chocolate, dried cranberries, honey, maple syrup **V**

\$21 per person

* Include a hosted latte cart in your morning market for an additional \$4 per person (\$150 minimum)

BALLARD MORNING MARKET

Sliced seasonal fruit & berries **G V DF**

Meydenbauer signature fresh baked pastries

Greek yogurt, seasonal fruit compote **G V**

Cold cereals featuring house-made granola, assorted cereals, dried fruit, assorted nuts **V**

Stuffed Croissants
Turkey & swiss
Ham & cheddar
Kale & feta **V**

Irish steel cut oatmeal, candied almonds, blueberries, brown sugar, chocolate, dried cranberries, honey, maple syrup **V**

\$24 per person

* Include a hosted latte cart in your morning market for an additional \$4 per person (\$150 minimum)

CAPITOL HILL MORNING MARKET

Sliced seasonal fruit & berries **G V DF**

Meydenbauer signature fresh baked pastries

Greek yogurt, seasonal fruit compote **G V**

Cold cereals featuring house-made granola, cereals, dried fruit, assorted nuts **V**

Charcuterie, artisan cheese, grilled baguettes

Warm bagels, cream cheese **V**

House-made mini frittatas **V**

\$29 per person

* Include a hosted latte cart in your morning market for an additional \$4 per person (\$150 minimum)

Morning Markets Breakfast

G | gluten free
V | vegetarian
DF | dairy free

All breakfasts include freshly brewed Starbucks coffee, Tea Forte teas, fresh orange juice & freshly baked pastries.

Bellevue Breakfast

Fresh herb scrambled eggs, pork sausage links, crispy potatoes, roasted tomato & basil **G**

\$25 per person

Chorizo Napoleon

Red onions, peppers, chorizo, Manchego cheese, roasted tomato salsa, jicama-citrus salad **G**

\$26 per person

Shaved Speck & Fresh Eggs

Tillamook white cheddar cheese sauce, toasted bacon baguette, scrambled eggs, crispy potatoes, mini yogurt parfait

\$26 per person

Artichoke Quiche

Artichoke hearts, pesto, goat cheese, citrus arugula salad **V**

\$26 per person

Bellevue Cristo

Battered dipped toast, ham, turkey, swiss & cheddar cheese, blueberry-grape relish, breakfast potatoes

\$27 per person

House-made Corn Beef Hash

Crisp corn beef, onions, potatoes, farm fresh eggs, Tillamook white cheddar cheese sauce **G**

\$26 per person

Plated Breakfast

G | gluten free

V | vegetarian

DF | dairy free



THANK YOU FOR CHOOSING MEYDENBAUER CENTER!

Meydenbauer Center catering services are proudly operated by Meydenbauer Center. Our goal is to offer the best quality products, services, and overall dining experience for our guests.

EXCLUSIVE CATERER

Meydenbauer Center is the exclusive provider of all food and beverage services. No food or beverages of any kind may be brought into the Center by the event host or any event guests, attendees or outside caterers. Trade show participants who wish to sample food or beverage items are limited to one (1) ounce portion of food and two (2) ounce portions of beverages and one (.5) ounce portion of spirits.

MENU SELECTION

Meydenbauer Center's Catering Team has created one of Washington's most progressive menu selections. Customized menus are available at your request. To ensure proper planning and the availability of the best possible ingredients, menu selections are due a minimum of two weeks in advance of your function date. Vegetarian meal options are included with all served entrees. We automatically prepare vegetarian meals for three (3%) percent of your final guarantee meal count. If you determine that vegetarian request could exceed three (3%) percent of your count, contact your Guest Services Manager and we will gladly provide additional vegetarian meals. Menu selections are limited to two (2) entrees per served meal. An exact count is required for each selection and both items will be charged at the higher price.

GUARANTEES

Your final guaranteed attendance number must be provided to your Guest Services Manager no later than 12:00 noon, three business days prior to your event. For example, an event on Wednesday must be confirmed on the previous Friday by 12:00 noon, (Pacific Time). This number will be considered your guarantee, which is not subject to reduction. If we do not hear from you by the specified time, the originally estimated attendance number will be considered your final guarantee. For plated banquets we are happy to provide seating and meal service for 5% over the guarantee up to a maximum of 30 guests. Food and beverage charges will be based on your guarantee or your actual meal count, whichever is greater.

CANCELLATIONS

If the entire (or any part of an) event is canceled less than 10 days prior to the event, a cancellation fee of 50% of estimated Food and Beverage will be assessed. If the entire event is canceled within three days of the event, full charges will be assessed.

TAXES & SERVICE CHARGES

Meydenbauer Center will add a 22% service charge plus current Washington State sales tax to all food, beverages and service. The service charge is subject to Washington State sales tax. Per industry standards, Meydenbauer Center retains a portion (33%) of the service charge to offset payroll and benefit expenses, the remainder (67%) is paid in direct wages to hourly catering staff.

MINIMUMS

A \$50 labor charge will be assessed to each meal or beverage service for groups of thirty (30) or less.

EXCESS FOOD

Meydenbauer Center adheres to state and local health guidelines which dictate that food items provided by Meydenbauer Center must be consumed during the specific event and may not be taken off property. To minimize potential waste we work closely with event planners to determine the proper quantities of food to prepare. After the event, any excess prepared food is donated under regulated conditions to agencies feeding disadvantaged individuals or composted when donations are not possible.

ALCOHOLIC BEVERAGE SERVICE

Cocktails, beer and wine are purchased on a per drink basis. The Washington State Liquor Control Board (WSLCB) regulates all alcoholic beverages and services. As the holder of the alcoholic beverage license for Meydenbauer Center, we are responsible for the administration of these regulations within the facility. Meydenbauer Center staff is trained in alcohol server awareness in an effort to protect you and your guests. Under no circumstance will alcohol be served to intoxicated or underage persons.

The hours of operation and number of bar services offered are at the discretion of the Meydenbauer Center Catering Department. Extended hours of operation and additional bars are available at \$150 per hour, per bar.

PARTY PLANNING SERVICES

Your event planner is available to assist you with your party planning requirements including theme party planning, specialty linen, fresh flowers, music, entertainment, center pieces, and ice sculptures to enhance your event. All services are available at a nominal fee. All decorations and staging must comply with local fire codes.

CONCESSION SALES

Many groups, especially those of 500 or more attendees, prefer to offer the convenience of on-site concessions to their guests. Meydenbauer Center's Sidewalk Café is available and will be operated by Meydenbauer Center's Catering Department based on anticipated attendance and event hours of operation. A minimum sales guarantee of \$150 an hour per stand will apply.

Sidewalk Café hours may be extended at a rate of \$50 per hour.

Meydenbauer Center makes every effort to provide the appropriate quantities of concession menu items but because of the variable nature of concession sales there is no guarantee on the availability of every concession menu item.

ESPRESSO CART SERVICE

Hosted espresso catering service is available exclusively through Meydenbauer Center's Catering Department at a rate of \$150 an hour per cart. There is a three (3) hour minimum for this service. Non-hosted Espresso Cart services may be available depending on the size and duration of your event. Non-hosted Espresso Cart services availability, hours of operation, and menu selection are determined by Meydenbauer Center Catering Department. A minimum sales guarantee of \$150 an hour per cart will apply. There is a three (3) hour minimum for this service.



