

Breaks & Beverages



MEYDENBAUER
CENTER

meydenbauer.com | Call 425-637-1020

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

Starbucks Coffee & Tea Forte Teas*

Meydenbauer Center is proud to offer our Signature blend of regular & decaffeinated Starbucks coffee and a selection of gourmet herbal & green teas
\$60 per gallon

Assorted Regular & Diet Sodas

\$4 each

Minute Maid Bottled Fruit Juice

\$4 each

Assorted Bottled Iced Teas

\$4 each

Iced Tea*

\$48.5 per gallon

Hot Spiced Apple Cider*

\$35 per gallon

Infused Water Service

Cucumber/Lemon
Strawberry/Lime
Melon/Mint
\$4 per person

Hot Chocolate Station*

Chocolate straws, marshmallows, mint whipped cream, vanilla whipped cream, chocolate whipped cream
\$42 per gallon

Breakfast Beverages

- G** | gluten free
- V** | vegetarian
- DF** | dairy free

*Minimum order of 3 gallons



Make it a package: Select any two for \$13 or any three for \$17 (Das Food Truck not included).

SWEET TREATS

Smoothie Station & Power Bars

- peanut butter, banana, almond milk **G V**
 - chocolate mocha amaretto **G V**
 - orange, carrot, pumpkin **G V**
- \$12 per person

Gourmet Candy Apple Bar

Caramel sauce, fudge sauce, creme anglaise, walnuts, peanuts, sprinkles, chocolate chips, cookie crumbles, peanut butter chips

\$11 per person

Candy Buffet

Swedish fish, Boston baked beans, tootsie rolls, caramel & cream, red twists, gummies, salt water taffy, butterscotch

\$9 per person

Candy Pretzels & Chocolate Bark

\$8 per person

Doughnuts & Beignets

\$9 per person

Yogurt Parfait Bar

Greek yogurt cups, fresh fruit & compotes, walnuts, pistachios, peanuts, almonds, granola **V**

\$11 per person

SAVORY SNACKS

Build Your Own Trail Mix Bar

Dried fruit, nuts & sweets **V**

\$8 per person

Build Your Own Bruschetta Bar

Baguettes, olive oil & salt roasted flatbread, tomato bruschetta, spinach artichoke spread, sundried tomato hummus, marinated mozzarella & roasted tomatoes, olive tapenade **V**

\$10 per person

Pasta Salad Bar

Olives, red peppers, red onions, tomato, broccoli,, cucumber, artichoke hearts, feta, parmesan, champagne vinaigrette, herb & cucumber dressing, oil & balsamic reduction **V**

\$11 per person

Popcorn Bar

Flavors: cajun, bacon salt, southwest, curry, maple butter, kettle corn, cinnamon sugar, movie butter, truffle oil, garlic oil, sriracha

\$8 per person

Nacho Bar

House-fried corn chips, cheese sauce, sour cream, pico de gallo, black bean salsa, scallions, guacamole, spicy ground beef, cilantro, lime wedges

\$12 per person

Crudite, Hummus, Gazpacho Shooters

\$10 per person

Das Food Truck

Grilled assorted sausages, caramelized onions & peppers, red cabbage, sauerkraut, Chardonnay mustard, brioche

\$14.5 per person

Refreshment Breaks

- 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.



Notes



