

MEYDENBAUER CENTER

www.meydenbauer.com

Executive Conference Package

MENU

Northwest Fresh. A Treat for the Senses



Northwest fresh

A TREAT FOR THE SENSES

A taste of Meydenbauer. Unexpected choices. Fresh ingredients. Innovative preparation. Delicious cuisine. Meydenbauer Center's catering team goes beyond traditional event catering fare with a focus on distinctive, regional cuisines prepared with flair and designed to delight the senses.

We understand that planning menus for large groups can be a challenge. We help event planners meet the challenge of creating an innovative, memorable menu for hundreds of people with out-of-the-ordinary cuisine choices.

Whether your catering needs call for a full course meal, light hors d'oeuvres or espresso and oven-fresh pastries, your Meydenbauer Center guest services manager will work with you from event concept to event day to make sure that the food you serve perfectly complements your event.

Executive Conference Package Menu

The Executive Conference Package (ECP) catering includes breakfast, mid-morning and afternoon refreshment breaks, executive lunch buffet and all day beverage service.

- *All Day ECP includes breakfast, mid-morning and afternoon refreshment breaks, executive lunch buffet and all day beverage service*
- *Morning ECP includes breakfast, mid-morning refreshment break and all day beverage service*
- *Afternoon ECP includes lunch, afternoon refreshment break and all day beverage service*

BREAKFAST

Includes freshly brewed Starbucks coffee, Tazo teas, fresh orange juice

Meydenbauer Continental Buffet

- Sliced seasonal fruit & berries
- Assortment of fresh baked Danish, muffins, breakfast breads, scones & mini croissants

Hot Breakfast (choice of one)

- Breakfast biscuit sandwich with ham, egg & Beecher's cheese
- Spinach & gruyere strata, red pepper coulis
- Herb scramble egg with cheese, bacon & tomato toppings
- French toast, seasonal fruit compote, maple syrup
- Breakfast quesadillas with chorizo, jack cheese, green onions & crema

MORNING REFRESHMENT BREAK

Your choice of one includes fresh fruit, Starbucks coffee & Tazo teas

- Lavender scones
- Zucchini & carrot bread
- House baked energy bars
- Cinnamon rolls

AFTERNOON REFRESHMENT BREAK

Your choice of one sweet and one snack item includes fresh brewed Starbucks coffee & Tazo teas

Sweet

- Chocolate chip cookies
- Starbuck's Mocha Brownies
- Lemon Bars
- Cinnamon sugar & glazed donut holes

Snack

- Fresh vegetables & dips
- House made kettle chips
- Cascade trail mix
- Tortilla chips & salsa

Please refer to the Catering Information and Policies at the end of the menu.

Executive Conference Package Menu

The Executive Conference Package (ECP) catering includes breakfast, mid-morning and afternoon refreshment breaks, executive lunch buffet and all day beverage service.

BUILD YOUR OWN BUFFET

Your choice of two salads, two entrees and a dessert. Buffet includes chef's choice of seasonal vegetable, fresh rolls, Starbucks coffee & Tazo teas

SALADS

(choice of two)

- Mixed organic greens, balsamic vinaigrette
- Beet, heirloom tomato and chevre salad
- Arugula salad with olives, feta & dill
- Mesclun salad with fried shallots & blue cheese
- Fresh kale and quinoa salad
- Couscous and roasted vegetable salad
- Corn, edamame, mango, avocado, cilantro & watercress salad
- Bulgar wheat, chickpea, cucumber, red pepper & shredded cabbage salad

DESSERT

(choice of one)

- Pumpkin cheese cake, Florentine brittle
- Apple pear crostata, mascarpone shooter
- Double chocolate cake, almond anglaise
- Apple frangipane tart, amaretto cream
- Chocolate caramel budino

ENTREES

(choice of one)

- Lemon, rosemary & garlic grilled chicken, fregola pasta
- Coffee spice rubbed chicken, sherry bacon jus, foraged mushrooms, roasted fingerling potatoes
- Beef short rib bourguignon, pinot noir sauce, parsnip puree
- Fennel and coriander dusted salmon, smoked tomato beurre blanc sauce, Blue Bird Farm farro
- Applewood smoked pork tenderloin, Bing cherry sauce, sweet potato with sherry vinaigrette
- Charbroiled spicy marinated salmon, couscous, tahini sauce

VEGETARIAN ENTREES

(choice of one)

- Foraged mushroom risotto
- Fire roasted vegetable lasagna
- Housemade herb ricotta ravioli, brown butter, braised greens, roasted butternut
- Penne with fresh asparagus, zucchini, yellow squash and sundried tomato pistou
- Fennel & squash ravioli, brown butter sauce

Please refer to the Catering Information and Policies at the end of the menu.

CATERING INFORMATION AND POLICIES

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 portions of food and two (2) ounce portions of beverages.

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 requests 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 20% 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.

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