



WEDDING MENU



INTRODUCTION

Creating the perfect menu for your wedding can be like putting together a playlist. The flavors have to be there, the transitions have to be seamless, and it should look nice too. At Meydenbauer Center, our Executive Chef and his team have orchestrated an inspired menu for weddings, always using exciting local ingredients and innovative flavors.

We understand planning a wedding for a variety of guests can be challenging which is why Meydenbauer Center’s catering team works to make our menus as inherently inclusive as possible. When exploring the wedding menu menu, take note of the dietary options our menu items serve as well as when vegetarian options are available.

These menu offerings come as a part of Meydenbauer Center’s wedding package and are priced to be included in that cost. Late night snacks are considered an upgrade and thus have an additional cost associated with them.

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DIETARY OPTIONS KEY

- GF gluten free V vegetarian
- DF dairy free VG vegan



BRIDE & GROOM ROOMS/HORS D'OEUVRES

BRIDE & GROOM ROOMS

The Bride & Groom Room snacks are individually packaged. Choose two from the options below.

Mediterranean Dips

Roasted garlic hummus, tzatziki, pimento cheese, muhammara, raw vegetables, grilled flatbread

Sweet Tooth

House-baked cookies, macarons, mint chocolate fudge, peanut butter blondies

Mesa de Mercado

Fried tortilla chips, pico de gallo, avocado salsa, escabeche

Salume

Italian cured meats, assorted cheese, olive-caper tapenade, toasted baguettes



PASSED HORS D'OEUVRES

Select 3 hors d'oeuvres

COLD HORS D'OEUVRES

Pork Belly GF

Sesame ginger slaw, gochujang aioli, GF DF rice cracker

Emerald City Deviled Eggs

Sweet onion, asparagus, mint

Ahi Tuna Wonton V

Sesame seeds, wakame salad, wasabi aioli

Gorgonzola Crostini

Fig jam, cranberry-apple relish

Seafood Ceviche DF VG GF

Tostada chip, micro cilantro

Roasted Maitake

Pickled daikon, tamari citrus aioli, rice crackers

HOT HORS D'OEUVRES

Applewood Smoked Salmon Tartlet

Citrus relish

Wild Mushroom Risotto Cake V GF

Roasted garlic black pepper crème

Kalbi Jackfruit on Rice Cracker VG GF

Warm citrus-soy relish

Caramelized Bacon and Blue Filo Cup

Candied lemon

DIETARY OPTIONS KEY

GF gluten free V vegetarian
DF dairy free VG vegan

PLATED DINNER MENU

SALADS

Select 1

Romaine Hearts V GF

Red onion, cucumber, butter beans, pimento cheese, spiced pecans, oregano vinaigrette

Baby Spring Greens V GF

Dried Rainier cherries, crumbled blue cheese, asparagus tips, Riesling vinaigrette

Mandarin Mixed Green Salad VG GF

Smoked almonds, cilantro, carrots, green onions, sesame crisp, poppyseed dressing

Meydenbauer Caesar Salad V

Romaine hearts, baby kale, shaved parmesan, roasted garlic croutons, charred lemon, vegan Caesar dressing

Orange Zested Asparagus V GF

Midnight moon goat cheese, caramelized Walla Walla onions

ENTRÉES

Select 2 protein, 1 vegetarian/vegan

POULTRY

Mustard Roasted Chicken Breast

Rye berry apple pilaf, fennel slaw

Miso Glazed Chicken DF

Forbidden rice, Asian slaw, fried wontons

Rosemary Garlic Chicken

Roasted garlic mash potatoes, Dijon demi glaze, crispy onion straws

BEEF

Braised Short Rib GF

Cabernet demi glaze, Boursin mash potatoes, tomato confit

Chili-Soy Glazed Short Rib DF

Forbidden rice, Asian slaw, fried wontons

Manhattan Center Cut Steak

Roasted garlic mash potatoes, charred red onion tomato relish, crispy shallots

FISH

Pan Seared Cod DF

Toasted couscous, Mediterranean salsa, charred lemon

Applewood Smoked Steelhead

Pesto orzo pilaf, roasted fennel salad, lemon garlic cream sauce

VEGETARIAN/VEGAN

Wild Mushroom Ravioli V

Wild mushrooms, roasted tomato relish, chives, porcini cream sauce

Emerald City Risotto VG GF

Asparagus tips, roasted maitake mushroom, smoked tomato vinaigrette



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BUILD YOUR OWN BUFFET

SALADS

Select 3

Meydenbauer Caesar Salad V

Romaine hearts, baby kale, shaved parmesan, roasted garlic croutons, charred lemon, vegan Caesar dressing

Baby Spring Greens V GF

Dried Rainier cherries, crumbled blue cheese, asparagus tips, Riesling vinaigrette

Mandarin Mixed Green Salad VG GF

Smoked almonds, cilantro, carrots, green onions, sesame crisp, poppyseed dressing

Curry Roasted Vegetable Plank V GF

Orange turmeric vinaigrette, cucumber mint raita

Fresh Fruit Salad V GF

Chili honey yogurt, fresh mint

Farro Apple Arugula Salad V

Toasted filberts, dried peaches, Beecher's flagship cheddar, raspberry cider vinaigrette

Herbed Orzo Salad VG

Baby arugula, roasted butternut squash, smoked tomato vinaigrette

STARCH

Select 2

Roasted Garlic Mashed Potatoes V GF

Sweet Potato Bacon Hash GF DF

Rye-Berry Apple Pilaf V DF

Black Garlic Forbidden Rice VG GF

Roasted Root Vegetable Farro VG

VEGETABLES

Chef's choice seasonal vegetables

ENTRÉES

Select 2

Stoneground Mustard Chicken

Chardonnay cream sauce, pickled red onions

Citrus Marinated Chicken GF DF

Chili-soy glaze, fried wontons

Rosemary Garlic Chicken

Dijon demi glaze, crispy onion straws

Seattle Cider Brined Chicken GF DF

Apple citrus relish

Tequila Ancho Chicken GF DF

Grilled corn piquillo pepper relish, charred limes

Cherrywood Smoked Short Rib

Gorgonzola demi glaze

Chili-Soy Glazed Short Rib DF

Sesame ginger slaw, fried wontons

ENTRÉES

(continued)

Herb Roasted Strip Loin GF DF

Cabernet demi glaze, charred red onion-tomato relish

Pan Seared Pork Loin GF

Maple-ginger cream sauce, apple onion relish

Applewood Smoked Steelhead GF

Roasted fennel salad, lemon garlic cream sauce

VEGETARIAN ENTRÉES

Select 1

Wild Mushroom Ravioli V

Wild mushrooms, roasted tomato relish, chives, porcini cream sauce

Impossible Burger Meatloaf VG

Roasted garlic mashed potatoes, vegan demi glaze, sweet potato strings

Emerald City Orzo VG

Asparagus tips, maitake mushrooms, charred red onion, tomato confit



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LATE NIGHT SNACK UPGRADES

Late night snacks are considered an upgrade and thus have an additional cost associated with them. The cost of adding a late night snack can be found below each individual item.

LATE NIGHT SNACKS

Smoked Short Rib Poutine Bar

Tater tots, cheese curds, pickled jalapeños, white cheddar sauce, green onions

\$14.00 per person

Biscuits and Sausage Gravy

Buttermilk biscuits, vanilla salted butter, house-made jam

\$11.00 per person

Mini Corndog and Tater Tots

Stoneground mustard, chipotle ketchup, charred pineapple aioli

\$11.00 per person

Chicken Teriyaki Bowls

Jasmine rice, stir fried vegetables

\$14.00 per person

Fried Mac and Cheese Balls

Roasted garlic aioli, spicy ketchup

\$48.00 per dozen

Fried Churros

Cinnamon and sugar, caramel, chocolate

\$45.00 per person



BAR MENU

Hosted bars are billed on consumption, subject to service charge and sales tax. Non-host bar prices are inclusive of service charge and sales tax.

Bar menus are at the discretion of Meydenbauer Center Catering Department. Please contact your Event Manager to confirm availability of specific menu items.

BEER

	HOSTED	NOT HOSTED
Domestic	\$8.00	\$10.00
Local Northwest	\$9.00	\$11.00
Imported	\$9.00	\$11.00

WINE BY THE GLASS

	HOSTED	NOT HOSTED
House	\$9.00	\$11.00
Premium	\$11.00	\$14.00

LIQUOR

	HOSTED	NOT HOSTED
House	\$9.00	\$12.00
Premium	\$12.00	\$15.00

HOSTED KEG BEER

MICRO BEER

Half Barrel 15.5 gallon
(Approximately 160 12-ounce glasses)

\$1,120.00

Pony 7.75 gallon
(Approximately 80 12-ounce glasses)

\$600.00

DOMESTIC BEER

Half Barrel 15.5 gallon
(Approximately 160 12-ounce glasses)

\$820.00

Pony 7.75 gallon
(Approximately 80 12-ounce glasses)

\$440.00

Not hosted prices include Washington Sales Tax (10.1%) and 15.4% service charge. The full service charge is direct wages to hourly catering staff. We are required by law to collect sales tax on this service charge.

Bartenders are required by law for all events with alcoholic beverage service. Bartender and Beverage Service Attendee fees may apply to certain bar service events.

Standard host bar ratio is one bar per 100 guests. The non-host bar ratio is one bar per 125 guests. Bar requests exceeding our standard ratio may be assessed additional labor charges.



CATERING INFORMATION AND POLICIES

EXCLUSIVE CATERER

Meydenbauer Center catering services are proudly operated by Meydenbauer Center is the exclusive provider of all food and beverage service. Our goal is to offer the best quality products, services and overall dining experience to our guests.

No food and beverages of any kind may be brought into the Center by the event host or event guests, attendees or outside caterers.

FOOD SERVICE

To ensure freshness, food quality and food safety, buffet menus are designed to be displayed to guests for a maximum of two (2) hours. Break packages are designed to be displayed for thirty (30) minutes.

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 Event Manager and we will gladly provide additional vegetarian meals.

GUARANTEES

Your final guaranteed attendance number must be provided to your Event Manager no later than 5pm PT four business days prior to your event. For example, an event on Wednesday must be confirmed on the previous Thursday by 5pm PT. 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 (30%) of the service charge to offset payroll and benefit expenses, the remainder (70%) is paid in direct wages to hourly catering staff.

MINIMUMS

A \$125 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

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. Alcoholic beverage service must end at least thirty (30) minutes prior to the scheduled event end time and no later than 1am. 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.



MEYDENBAUER
CENTER

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