

NEW ORLEANS MENU



INTRODUCTION

Indulge your need for historical romance and a late night good time in the Big Easy with our New Orleans holiday party package! The New Orleans menu takes your from your first day in NOLA with Louisiana staples all the way into the evening as you frolick from jazz clubs to backyard cookouts. No matter your guests tastes or dietary restrictions, one thing is for sure: everyone loves New Orleans.

We understand planning an event 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 New Orleans menu, take note of the dietary options our menu items serve as well as when vegetarian options are available.

Holiday Party package offerings include a variety of station setups served buffet style making access to food and beverage easy.

\$72.00 per person

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DIETARY OPTIONS KEY

- GF gluten free
- DF dairy free
- V vegetarian
- (V) vegetarian available
- VG vegan



MENU STATIONS

PRESERVATION HALL (APPETIZER)

Buffet self-serve with your choice of 3 items tray passed.
Serves 12 pieces per person.

Crawfish Deviled Eggs GF

Creole aioli, shaved green onion

Fried Jambalaya Balls

Spicy remoulade

Chicken Waffles Sticks

Cauliflower Waffles Sticks V

Maple pepper syrup

Muffuletta Tart

Mortadella mousse, olive red pepper tapenade, prosciutto crumble

Creole Crostini VG

Cajun roasted vegetable, creole aioli

Cajun Spiced Potato GF

Pimento cheese, candied pecan



INTERACTIVE STATIONS

Smoked Gouda Grit Cakes

Blackened Shrimp (3oz serving)

Roasted Maitake (3oz serving) VG

Andouille Sausage (3oz serving) DF

Served with Caju aioli, chow chow relish

Backyard Crawfish Boil

Crawfish, sausage, corn, potatoes, lemon wedges (6oz serving)

SECOND LINES (DESSERT)

Assorted Beignets

King Cup Cakes

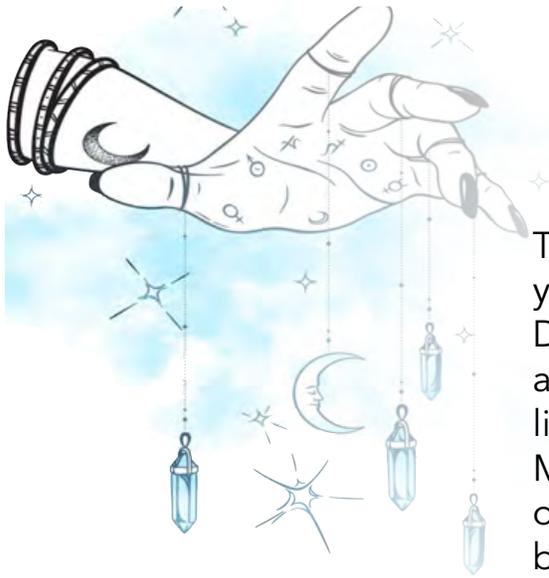
Goey Butter Cake

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NEW ORLEANS



Holiday Party Theme

The Big Easy and the Birthplace of Jazz. What more could you want for a night of partying and celebration? Let the Dixieland soar through the air already filled with the aroma of southern comfort food. New Orleans is a way of life and this theme is no different. It's not your typical Mardi Gras celebration, but a foray into the bustling city of New Orleans. So grab yourself a hurricane and some beignets and tuck in for an amazing night!

What You Get

A dedicated event manager who can help source décor and entertainment options
Themed linen and centerpiece suggestions
Food and beverage with appetizers, entrées, and additional options
Tableware, silverware, and serving utensils
A themed signature cocktail offering
Décor options to meet any budget
Access to our list of preferred vendor partners
Two complimentary parking passes
Wired microphone for announcements

Décor Highlights



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 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 Event 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 \$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.



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CENTER

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