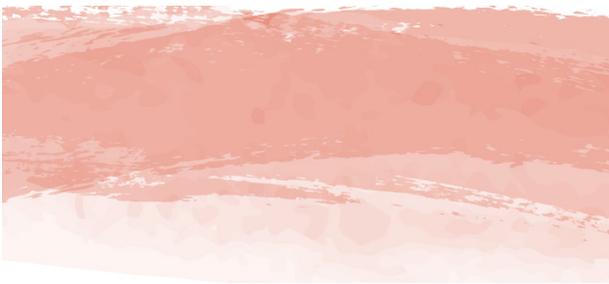




ROARING 20s MENU



INTRODUCTION

Classic, fancy and dripping with elegance, the Roaring 20s holiday party package scratches that itch we all have for a little bit of old age fun. Meydenbauer Center’s catering has matched this sparkling package with a menu that will delight each and every guest. Discover an era brought back to life in black and gold, dazzled with pearls and sure to be a rollicking good time.

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 Roaring 20s 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.

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DIETARY OPTIONS KEY

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



MENU STATIONS

HEMINGWAY (APPETIZER)

Please choose 3 items to be passed.
Serves 12 pieces per person.

Smoked Salmon Cucumber Cups GF

Caviar, lemon zest

Duck Pastrami DF

Sauerkraut, whole grain mustard, rye toast

Green Goddess Deviled Eggs V GF DF

Smoked paprika, micro herbs

Cherry Wood Smoked Jack Fruit VG GF

Vegetable demi-glace, radish greens, peppercorn cracker

Orzo "Mac and Cheese" Balls V

Garlic crumb

Prohibition Pop GF DF

Cider glazed pork belly, Brussels sprout



GATSBY'S TALE (CARVING STATION)

Black Garlic Roasted Prime Rib

Pickled onion marmalade, horseradish cream

Assorted Grilled Breads V

Fresh Vegetable Crudité VG GF

(3oz serving)

Speak Easy Spinach Dip V GF

(3oz serving)

THIS SIDE OF PARADISE (DESSERT STATION)

Fruit Cocktail Jellies VG GF

Art Deco Celebration Sticks V

Hot Fudge Pudding Cake V GF

DIETARY OPTIONS KEY

GF gluten free V vegetarian
DF dairy free VG vegan



Roaring 20s

Holiday Party Theme

Let opulence and extravagance guide you with the Roaring 20's holiday party theme. A night so memorable you can hear the energy a mile away, this party is one for the century! Dripping in pearls and doused in champagne, this timeless event brings out the Gatsby in all of us! So put on a record, find your fringe, and lace up your dancing shoes! With the whole night of dancing ahead of you, you're going to need them.

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 Inspiration



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. Trade show participants who wish to sample food or beverage items are limited to one (1) ounce portions of food, two (2) ounce portions of beverages and half (0.5) ounce portion of spirits

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 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.



MEYDENBAUER
CENTER

meydenbauer.com | Call 425-637-1020
11100 NE 6th Street, Bellevue, WA 98004