

# Red Lion Hotel Bellevue Catering Menu

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*The Red Lion Hotel Bellevue boasts small town charm and hospitality in a big city setting. Our 5,750 square feet of flexible space is an ideal choice for conferences, trainings, weddings, and more. Whether you have a large event for 300, or a small intimate gathering of 10, we would love to welcome you with a culinary experience that you and your guests will remember.*

“One of the greatest and most memorable pleasures in life is eating and drinking what you like, and sharing that experience with family and friends. One of my life’s pleasures is providing others with that memorable experience.”

~Executive Chef: Jeremy Nation



# Breakfast Buffet

Priced per guest & based upon 60 minute service. 20 guest minimum for buffets.

## Keep it Simple | 20

- ❖ Assorted Chilled Fruit Juices
- ❖ Fresh Seasonal Sliced Fruit & Berries
- ❖ Sliced Sweet Breakfast Breads
- ❖ Assorted Danish & Muffins with Butter & Jam
- ❖ Freshly Brewed Coffee, Decaf Coffee & Tazo Herbal Teas

## Continental | 24

- ❖ Assorted Chilled Fruit Juices
- ❖ Fresh Seasonal Sliced Fruit & Berries
- ❖ Sliced Sweet Breakfast Breads
- ❖ Assorted Danish & Muffins with Butter & Jam
- ❖ Flavored Artisan Bagels & Cream Cheese
- ❖ Assorted Individual Yogurts with House Granola
- ❖ Freshly Brewed Coffee, Decaf Coffee & Tazo Herbal Teas

## The Parisian | 28

- ❖ Assorted Chilled Fruit Juices
- ❖ Whole Market Fruit
- ❖ Warm Flaky Croissants with Butter & Jam
- ❖ Assortment of Artisan Breakfast Cheese
- ❖ Cured Salmon Lox with Miniature Bagels & Cream Cheese
- ❖ Hard Boiled Eggs
- ❖ Freshly Brewed Coffee, Decaf Coffee & Tazo Herbal Teas

## All American | 34

- ❖ Assorted Chilled Fruit Juices
- ❖ Fresh Sliced Seasonal Fruit & Berries
- ❖ Sweet Breakfast Breads, Assorted Danish & Muffins with Butter & Jam
- ❖ Tillamook Cheddar Scrambled Eggs
- ❖ Red Bliss Breakfast Potatoes
- ❖ Applewood Smoked Bacon
- ❖ Pork Link Breakfast Sausage
- ❖ Freshly Brewed Coffee, Decaf Coffee & Tazo Herbal Teas

## Breakfast Buffet Enhancements

Items must be added to a breakfast buffet. Priced per guest

- ❖ Hard Boiled Cage-Free Eggs | 2
- ❖ Snoqualmie Oatmeal, Brown Sugar, Dried Fruit | 3
- ❖ Individual Yogurt Parfaits, Fresh Berries, House Granola | 3
- ❖ Brioche French Toast, Warm Maple Syrup | 5
- ❖ Washington Apple Filled Crepes | 6
- ❖ Tillamook Cheddar Scrambled Eggs | 5
- ❖ Black Forest Ham Steaks, Honey & Golden Raisin Glaze | 6
- ❖ Buttermilk Biscuits, Traditional Sausage Gravy | 6



## Plated Breakfast

Plated breakfast includes orange juice, freshly brewed coffee & assorted Tazo herbal teas  
Priced per guest.

- ❖ **To Your Health | 22**  
scrambled egg whites topped with baby spinach & grilled asparagus,  
rustic breakfast potatoes, red pepper coulis
- ❖ **The All American | 24**  
tillamook cheddar scrambled eggs, rustic breakfast potatoes,  
applewood smoked bacon, pork link breakfast sausage
- ❖ **Croissant Breakfast Sandwich | 18**  
warm flaky croissant, cage free egg patty, applewood smoked bacon,  
monterey jack & cheddar cheese, rustic breakfast potatoes
- ❖ **Italiano | 26**  
open faced egg omelet, grilled italian sausage,  
marinated roma tomato, fresh mozzarella, basil pesto
- ❖ **Stuffed French Toast | 24**  
vanilla cream cheese filling, cinnamon egg batter,  
fresh mixed berries, warm maple syrup,  
applewood smoked bacon or pork link breakfast sausage
- ❖ **Northwest Eggs Benedict | 29**  
buttermilk biscuit, cured northwest salmon,  
poached egg, lemon-tarragon beurre blanc,  
rustic breakfast potatoes

## Plated Breakfast Enhancements:

Add a pre-set first course to your breakfast:

- ❖ Individual Yogurt Parfaits, Fresh Berry Compote, House Granola | 5
- ❖ Family Style Breakfast Pastries & Muffins | 5
- ❖ Seasonal Fruit Cup | 4



## Lunch Buffet

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Lunch buffets include freshly brewed coffee, decaf coffee & assorted Tazo herbal teas  
Priced per guest & based upon 60 minute service. 20 guest minimum for buffets.

### Butcher Block | 30

- ❖ Sliced Fresh Seasonal Fruit Display
- ❖ Field Greens Salad, Baby Tomato, English Cucumber, Shaved Red Onion
- ❖ Honey Ham, Smoked Turkey, Roast Beef, Cured Salami & Assortment of Sliced Cheeses
- ❖ Leaf Lettuce, Sliced Tomato, Red Onion, Dill Pickle
- ❖ Herb Aioli, Mayonnaise, Assorted Mustard
- ❖ Sliced Rustic Bread, Whole Wheat Bread, & Assorted Rolls
- ❖ Individual Bags of Classic Potato Chips
- ❖ Assorted Freshly Baked Cookies

### Pacific Rim | 36

- ❖ Chilled Char Siu Pork Display, Hot Mustard, Ketchup
- ❖ Asian Greens Salad, Mandarin Orange, Toasted Almond, Sesame Dressing
- ❖ Marinated Soba Noodle Salad, Shredded Vegetables, Bean Sprouts, Miso Chili Dressing
- ❖ Grilled Coconut Chicken, Sweet Onions, Red Thai Curry
- ❖ Egg Fried Rice
- ❖ Glazed Mixed Wok Vegetables
- ❖ Fortune Cookies

### Taste of Italy | 34

- ❖ Tuscan Navy Bean Soup
- ❖ Antipasti of Marinated Grilled Vegetables, Olives & Peppers
- ❖ Caesar Salad, Whole Grain Croutons, Grana Parmesan, Classic Caesar Dressing
- ❖ Chicken Piccata, Lemon Butter, Capers, Fresh Herbs
- ❖ Baked Ziti, Italian Herb Sausage, Ricotta, Creamy Roasted Tomato Sauce
- ❖ Freshly Baked Parmesan-Garlic Breadsticks
- ❖ Classic Tiramisu with Fresh Strawberries

### Country Barbeque | 36

- ❖ Red Bliss Potato Salad
- ❖ Crisp Romaine Heart Salad, Baby Tomatoes, Blue Cheese
- ❖ Slow Smoked Beef Brisket
- ❖ Char Grilled Bone-In Chicken, Tangy Barbeque Sauce
- ❖ Barbeque Baked Beans, Applewood Smoked Bacon, Molasses
- ❖ Corn On The Cobb
- ❖ Grandma's Apple Pie



## Lunch Buffet continued

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Lunch buffets include freshly brewed coffee, decaf coffee and assorted Tazo herbal teas  
Priced per guest & based upon 60 minute service. 20 guest minimum for buffets.

### Northwest Bounty | 42

- ❖ Baby Kale Salad, Washington Apple, Pecorino Cheese, Raspberry Balsamic Dressing
- ❖ Seasonal Fresh Fruit Display
- ❖ Slow Roasted Beef Tri Tip, Forest Mushrooms, Demi-Glace
- ❖ Roasted Pacific Salmon, Citrus Butter, Fennel & Herb Salad
- ❖ Medley Of Steamed Vegetables with Olive Oil, Sea Salt
- ❖ Roasted Fingerling Potatoes, Whole Garlic, Herbs
- ❖ Artisan Dinner Rolls
- ❖ Assorted Cookies, Lemon Bars & Dessert Bars

## Lunch on the Go

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On the go lunch includes freshly brewed coffee station & water station.

### Sandwich box lunch | 28

- ❖ Individual Bag of Potato Chips
- ❖ Freshly Baked Jumbo Cookie
- ❖ Chef's Seasonal Pasta Salad
- ❖ Local Whole Fruit

**Please select two options from below:**

#### Sandwiches

- ❖ Roast Beef & White Cheddar, leaf lettuce, vine ripened tomato, red onion
- ❖ Grilled Chicken Breast, caramelized onion, field greens, ciabatta roll
- ❖ Smoked Turkey BLT, applewood bacon, leaf lettuce, vine ripened tomato, baguette
- ❖ Honey Ham & Swiss, baby arugula, vine ripened tomato, marbled rye bread
- ❖ Chicken Caesar Wrap, crisp romaine hearts, grana parmesan, flour tortilla, lemon caesar dressing
- ❖ Grilled Vegetable Pita, garlic hummus, mixed baby greens, grilled flatbread wrap
- ❖ Roasted Portobello & Fresh Mozzarella, field greens, vine ripened tomato, pesto aioli, ciabatta roll



# Plated Lunch

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Plated lunch selection includes freshly brewed coffee, tea & assorted Artisan rolls

All entrées are priced per guest & include choice of plated dessert. If choosing more than one entrée the higher price will be charged for all guests. 20 guest minimum for plated meals.

## Starter selections | 5 additional

- ❖ Roasted Tomato Bisque with Crème Fraîche
- ❖ Cream Of Broccoli & Spinach Soup
- ❖ Northwest Corn Chowder
- ❖ Traditional Caesar Salad, Romaine Hearts, Whole Grain Croutons, Grana Parmesan, Lemon Caesar Dressing
- ❖ Field Greens Salad, Preserved Cranberries, Shaved Onion, Chevre Cheese, Raspberry Vinaigrette
- ❖ Baby Spinach & Frisée Salad, Shaved Fennel, Red Radish, Herb Vinaigrette

## Chilled Entrée

- ❖ Open Faced BLT | 28  
toasted brioche, aioli, smoked bacon, tomato, petite salad, cold poached egg
- ❖ Grilled Chicken Caesar Salad | 26  
crisp romaine hearts, whole grain croutons, grana parmesan, lemon caesar dressing
- ❖ Ahi Tuna Nicoise | 34  
marinated fingerling potato, haricot vert, wedge tomato, kalamata olive, cooked egg, baby greens, vinaigrette
- ❖ Traditional Chicken Cobb Salad | 28  
hearts of romaine, baby tomato, egg, crisp bacon, oregon blue cheese, black olive, buttermilk ranch dressing
- ❖ Pacific Salmon Salad | 32  
medley of baby greens, english cucumber, roasted red grapes, toasted almonds, feta cheese

## Hot Entrée

- ❖ Herb Rubbed Chicken Breast | 30  
roasted fingerling potatoes, chef's seasonal vegetables, lemon chicken jus
- ❖ Roasted King Salmon | 36  
caramelized fennel quinoa, charred broccolini, tarragon beurre blanc
- ❖ Pacific Cod | 32  
blend of rice, baby spinach, artichoke & caper relish, basil emulsion
- ❖ Char Grilled Flat Iron Steak | 38  
crème fraîche mashed potatoes, chef's seasonal vegetables, caramelized sweet onion, demi-glace
- ❖ Marinated Vegetable Terrine | 28  
organic quinoa pilaf, red bell pepper coulis, aged balsamic
- ❖ Three Cheese Tortellini | 28  
fire roasted tomato sauce, baby spinach, grana parmesan

## Desserts

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| ❖ Strawberry White Chocolate Cake<br>vanilla sweet cream, fresh berries | ❖ Red Velvet Cake<br>chocolate truffle, sweet cream cheese |
| ❖ Chocolate Ganache Cake<br>rich dark chocolate, raspberry coulis       | ❖ Classic Tiramisu<br>mascarpone cream, coffee liqueur     |



# Dinner Buffets

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Dinner buffets include freshly brewed coffee, decaf coffee, and assorted Tazo herbal teas  
Priced per guest & based upon 60 minute service. 20 guest minimum for buffets.

## Latin Affair | 45

- ❖ Tortilla Soup
- ❖ Crisp Romaine Salad, Charred Corn, Baby Tomato, Avocado Ranch Dressing
- ❖ Spice Rubbed Pork Loin, Tomatillo Salsa, Queso Fresco
- ❖ Pulled Chicken Enchiladas, Corn Tortilla, Cheddar & Monterey Jack Cheese
- ❖ Fiesta Spanish Rice
- ❖ Refried Black Beans, Pickled Green Chilis, Scallions
- ❖ Fajita Style Vegetables, Bell Pepper, Sweet Onion, Roma Tomato, Jalapeno
- ❖ Traditional Churros, Cinnamon & Sugar

## Taste of Italy | 47

- ❖ Antipasti Of Marinated Grilled Vegetables, Olives & Peppers
- ❖ Caesar Salad, Whole Grain Croutons, Grana Parmesan, Classic Caesar Dressing
- ❖ Caprese, Marinated Fresh Mozzarella, Vine Ripened Tomatoes, Basil Emulsion
- ❖ Chicken Cacciatore, Stewed In Barbera Wine, Sweet Peppers, Roma Tomato
- ❖ King Salmon, Alla Puttanesca, Sicilian Olives, Capers, Anchovy, Charred Tomatoes
- ❖ Penne Pasta Alfredo, Baby Arugula
- ❖ Freshly Baked Garlic & Parmesan Breadsticks
- ❖ Tiramisu with Local Strawberries

## Pacific Rim | 50

- ❖ Fresh Sliced Fruit Display
- ❖ Asian Greens Salad, Mandarin Orange, Toasted Almond, Sesame Dressing
- ❖ Marinated Soba Noodle Salad, Shredded Vegetables, Bean Sprouts, Chili Dressing
- ❖ King Salmon, Orange & Miso Marinated, Scallions
- ❖ Grilled Coconut Chicken, Sweet Onions, Red Thai Curry
- ❖ Barbeque Pork Fried Rice
- ❖ Mixed Wok Vegetables, Scented With Ginger
- ❖ Mango Mousse Cake



## Customize Your Own Dinner Buffet

1 Entrée Choice | 45      2 Entrée Choice | 50      3 Entrée Choice | 60

### Displays

*Please select one*

- ❖ Sliced Fresh Fruit Display
- ❖ Farmers Market Vegetable Crudités, Buttermilk Ranch Dipping Sauce

### Starters

*Please select two*

- ❖ Roasted Tomato Bisque
- ❖ Northwest Corn Chowder
- ❖ Traditional Caesar Salad, Whole Grain Croutons, Grana Parmesan, Lemon Caesar Dressing
- ❖ Field Greens Salad, Preserved Apricots, Candied Walnuts, Red Onion, Raspberry Balsamic Vinaigrette
- ❖ Baby Spinach & Frisee Salad, Shaved Fennel, Red Radish, Fresh Herbs, Vinaigrette
- ❖ Marinated Three Cheese Tortellini Salad, Artichoke Hearts, Basil Pesto, Charred Pine Nuts
- ❖ Chef's Penne Pasta Salad, Chickpeas, Black Olive, Roasted Red Peppers, Italian Dressing
- ❖ Macerated Broccoli Salad, Toasted Almonds, Red Onion, Pecorino Cheese, Creamy Red Wine Dressing

### Entrées

- ❖ Seared Draper Valley Chicken Breast, Lemon Chicken Jus
- ❖ Herb Crusted Pork Loin, Grain Mustard Reduction
- ❖ Pacific Cod, Red Bell Pepper Coulis, Green Olive & Artichoke Relish
- ❖ Seared King Salmon, Orange-Basil Vinaigrette
- ❖ Char Grilled Flank Steak, Chimichurri Sauce
- ❖ Roasted Prime Rib Of Beef, Creamy Horseradish
- ❖ Ricotta Ravioli, Fire Roasted Tomato Sauce, Baby Spinach, Grana Parmesan
- ❖ Mixed Vegetable Green Curry, Jasmine Rice, Coconut

### Sides

*Please select two*

- ❖ Crème Fraîche Mashed Potatoes
- ❖ Roasted Fingerling Potatoes With Whole Garlic
- ❖ Blended Rice Pilaf
- ❖ Forest Mushroom Rissotto
- ❖ Organic Quinoa Pilaf
- ❖ Steamed Market Vegetable Medley, Olive Oil
- ❖ Oven Roasted Cauliflower With Chimichurri
- ❖ Charred Broccolini, Chili Flake, Garlic
- ❖ French Green Beans , Brown Butter, Toasted Almonds
- ❖ Mixed Vegetable Succotash, Chickpeas, Herb Butter

### Sweet Finish

*Please select one*

- ❖ Assorted Freshly Baked Jumbo Cookies, Lemon Bars & Assorted Dessert Bars
- ❖ Red Velvet Cake, Chocolate Truffle & Sweet Cream Cheese Filling
- ❖ Chocolate Duo, Whole Chocolate Ganache Cake, Freshly Baked Triple Chocolate Chunk Cookies
- ❖ Classic Tiramisu, Fresh Local Strawberries
- ❖ Salted Caramel Cheesecake
- ❖ Strawberry White Chocolate Cake, Chantilly Cream





# Plated Dinner

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Plated Dinner selection includes freshly brewed coffee, Tazo tea & assorted Artisan rolls  
All entrées are priced per guest & include choice of starter & plated dessert.  
If selecting more than one entrée the higher price will be charged for all guests.

## Starter

- ❖ Traditional Caesar Salad, Romaine Hearts, Whole Grain Croutons, Grana Parmesan, Lemon Caesar Dressing
- ❖ Field Greens Salad, Preserved Cranberries, Shaved Onion, Chevre Cheese, Raspberry Vinaigrette
- ❖ Baby Spinach & Frisée Salad, Shaved Fennel, Red Radish, Herb Vinaigrette
- ❖ Marinated Fresh Mozzarella, Cherry Tomato Relish, Basil, Aged Balsamic
- ❖ Oregon Blue Cheese Brulée, Petite Frisée Salad, Pomegranate Syrup, Candied Pecan
- ❖ Roasted Tomato Bisque, Tarragon Crème Fraîche
- ❖ Northwest Salmon & Corn Chowder | *Additional 2*

## Dinner Entrées

- ❖ Herb Roasted Chicken Breast | 38  
mashed yukon gold potatoes, chef's seasonal vegetables, natural jus
- ❖ Stuffed Chicken Breast | 40  
boursin & sundried tomato filling, blend of wild rice, chef's seasonal vegetables
- ❖ Boneless Carlton Farms Pork Chop | 40  
roasted fingerling potatoes, haricot vert, gingered apricot chutney
- ❖ Seared King Salmon | 44  
organic quinoa pilaf, charred broccolini, fine herb beurre blanc
- ❖ Poached Cod | 38  
blend of wild rice, baby kale, artichoke-caper relish, tomato coulis
- ❖ Pacific Sea Bass | 52  
barley risotto, roasted grapes, toasted pine nuts, baby kale, citrus beurre blanc
- ❖ Jumbo Garlic Prawns | 44  
roasted fennel, saffron basmati rice, baby arugula, lemon basil pistou
- ❖ Char Grilled Flat Iron Steak | 48  
crème fraîche mashed potatoes, chef's seasonal vegetable, bacon & onion jam
- ❖ Tenderloin of Beef | 55  
crème fraîche mashed potatoes, chef's seasonal vegetables, cabernet demi-glace
- ❖ Marinated Vegan Vegetable Terrine | 36  
organic quinoa pilaf, red bell pepper coulis, aged balsamic
- ❖ Goat Cheese Polenta Cake | 36  
forest mushroom, baby kale, fire roasted tomato ragout

## Desserts

- ❖ Strawberry White Chocolate Cake, vanilla sweet cream, fresh berries
- ❖ Dark Chocolate Ganache Cake, raspberry coulis
- ❖ New York Style Cheesecake, sea salt caramel sauce, candied pecans
- ❖ Classic Tiramisu, mascarpone cream, espresso liqueur
- ❖ Lemon Meringue Pie, raspberry coulis, toasted coconut



## Hors d'Oeuvres

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All hors d'oeuvres are priced per dozen. Minimum order of 2 dozen

### Hot Selections

- ❖ Spanakopita, pomegranate yogurt | 33
- ❖ Mini Vegetarian Quiche, assorted flavors | 30
- ❖ Vegetable Spring Rolls, nuoc cham sauce | 33
- ❖ Stuffed Jalapeno Poppers, buttermilk ranch | 36
- ❖ Crispy Pork Potstickers, spicy peanut sauce | 36
- ❖ Miniature Chicken Cordon Bleu | 38
- ❖ Marinated Chicken Satay, sesame kalbi sauce | 38
- ❖ Gingered Jumbo Prawns | 42
- ❖ Peppered Beef Skewers, dijon barbeque | 42
- ❖ Miniature Angus Beef Burgers, white cheddar | 48

### Cold Selections

- ❖ Caprese Crostini, tomato-basil relish | 30
- ❖ Edamame Hummus, crispy flatbread, kaiware | 33
- ❖ Mediterranean Deviled Eggs, brined olive | 30
- ❖ Curried Chicken Salad, grain toast, red grape | 36
- ❖ Serrano Ham Wrapped Jumbo Asparagus | 36
- ❖ Jumbo Poached Prawns, spicy cocktail sauce | 42
- ❖ Traditional Steak Tartare, sourdough toast, aioli | 44
- ❖ Togarashi Ahi Tuna Bites, pineapple salsa | 44
- ❖ Beef Tenderloin, onion jam, oregon blue cheese | 48
- ❖ Oysters on the Half Shell | 55

## Reception Displays

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Priced per guest

### Seasonal Fresh Fruit | 6

Chef's selection of seasonal sliced fruit & berries

### Farmer's Market Vegetable Crudités | 7

Assortment of crisp sliced vegetables, served with buttermilk ranch dipping sauce & garlic hummus

### Specialty Cheese Board | 9

Imported & domestic cheese assortment, served with preserved & fresh fruit, gourmet crackers, flatbreads & baguette

### Warm Baked Brie with Jam | 5

Wrapped in puff pastry & layered with seasonal jam, served with gourmet crackers

### Mediterranean Flavors | 8

Pesto white bean dip, traditional hummus, olive oil infused feta spread, served with grilled pita, fried flatbreads & crackers

### Warm Crab & Artichoke Dip | 8

Baby spinach, grana parmesan, served with baguettes, crostini, fried flatbreads & crackers

### Antipasti Table | 15

Cured salami, serrano ham, sopressata, selection of imported cheeses, marinated & grilled vegetables, sicilian olives & peppers, served with rustic breads & ground mustard

### Grand Iced Seafood Display | 24 (minimum of 50 guests)

Poached jumbo prawns, grilled sea scallops, oysters on the half shell, smoked local salmon, served with lemon, mignonette, & spicy cocktail sauce



# À la Carte

No minimum orders required

## Beverages

- ❖ Freshly Brewed Coffee or Decaf Coffee | 55 per gallon
- ❖ Hot Herbal Tea, Assorted Tazo Teas | 50 per gallon
- ❖ Fresh Lemonade or Iced Tea | 25 per gallon
- ❖ Assorted Individual Fruit Juices | 4 each
- ❖ Assorted Soft Drinks & Mineral Water | 4 each

## Morning Refreshments

- ❖ Assorted Danish & Breakfast Pastries | 34 per dozen
- ❖ Assorted Freshly Baked Muffins & Sweet Breads | 32 per dozen
- ❖ Artisan Bagels & Cream Cheese | 36 per dozen
- ❖ Individual Yoplait Fruit Yogurts | 3 each
- ❖ Seasonal Fresh Sliced Fruit | 6 per person
- ❖ Seasonal Fresh Assorted Whole Fruit | 3 per piece

## Anytime Snacks & Refreshments

- ❖ Premium Mixed Salted Nuts | 20 per pound
- ❖ Individual Planter's Trail Mix | 36 per dozen
- ❖ Individual Salted Planter's Peanuts | 36 per dozen
- ❖ Assorted Tim's Cascade Potato Chips | 28 per dozen
- ❖ Warm Soft Pretzels, Honey Mustard | 30 per dozen
- ❖ Assorted Nature Valley Granola Bars | 24 per dozen
- ❖ Crispy Tortilla Chips, Pico de Gallo, Guacamole | 6 per person

## Sweet Tooth

- ❖ Jumbo Freshly Baked Cookies | 32 per dozen
- ❖ Assorted Dessert Bars | 34 per dozen
- ❖ Old Fashion Donuts, Glazed, Chocolate, Crunch Variety | 36 per dozen
- ❖ Dark Chocolate Covered Strawberries | 38 per dozen
- ❖ Assorted Candy Bars | 38 per dozen
- ❖ Miniature French Macarons, Assorted Flavors | 34 per dozen



# Beverage

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## Bar Arrangements

## Hosted Bar

Charged on consumption  
Subject to service charge & tax

## Cash Bar

Inclusive of service charge  
& tax

<b>Standard Liquor</b>	<b>7</b>	<b>8</b>
<b>Premium Liquor</b>	<b>8</b>	<b>9</b>
<b>Select Bottled Beer</b>	<b>6</b>	<b>7</b>
<b>Signature Wine</b>	<b>7</b>	<b>8</b>
<b>Mineral Water/Juice</b>	<b>3</b>	<b>4</b>
<b>Soft Drinks</b>	<b>3</b>	<b>4</b>

## Bar Package Per Person

### Standard

### Premium

One Hour	17	20
Two Hours	21	24
Three Hours	24	28

Package bars include full bar set-up and are designed to assist your budget guidelines. The packages are priced per person, and are charged based on the guarantee or actual attendance, if higher.

## Bar Service

- ❖ Bartender fee of \$150 per bar is waived with bar packages
- ❖ Bellevue Red Lion encourages safe and responsible alcohol consumption. Bartenders are required to ID all guests prior to serving alcoholic beverages.
- ❖ Bartenders are required for all events with alcoholic beverage service.



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### **Food and Beverage Service**

The Bellevue Red Lion is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages is regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. Approval for bringing outside beverages must be approved by your catering sales manager.

### **Service Charge & Tax**

All catering and banquet charges are subject to applicable 24% service charge and 10% state sales tax.

### **Entrée Selection and Additional Charges**

In the event that your group requires a split menu, entrée selections are limited to a maximum of (2) selections and a vegetarian. The higher entrée price will be used for the entire guarantee number of guests. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel must produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for the additional meals.

### **Guarantees**

A guaranteed attendance figure is required for all meal functions (3) business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 3% over the guaranteed number of guests.

### **Menu Pricing**

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc. Pricing does not include service charge or sales tax.

### **Audio-Visual Equipment**

We will be pleased to arrange for PSAV to assist you with any audio-visual requirements for your event.

### **Billing**

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (pre-payment), direct billing (subject to approval up to 4 weeks in advance) or completed credit card authorization form.

### **Security**

The Hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during, or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event (fees may apply).

### **Decorations**

Your catering contact will be happy to provide you with the Bellevue Red Lion Preferred Vendor List for your freshly cut flowers, centerpieces, ice carvings, themed décor, etc. The Hotel will not permit the affixing of anything to walls, floors, ceilings, or equipment with nails, staples, tape or any other substance or device. Fog Machines, Glitter and/or Confetti are not permitted.

### **Signage**

The Hotel reserves the right to have full control over sign usage and placement in the hotel. To uphold the Red Lion standards, signage must be kept to a minimum and approved by your sales manager. No signage may be placed in the hotel lobby.

### **Package Handling**

The Hotel will be happy to assist you with all incoming and outgoing packages. Applicable fees apply for all shipping and receiving to and from the Hotel, \$10.00 per box up to 50lbs, above 50lbs subject to pricing. Pallets at \$150.00 per pallet. Larger shipments charged at the hotel's discretion. Please inquire with your catering contact for details.