

Passed or Stationed Appetizers

Minimum purchase of 2 dozen per item

COLD

- Pacific NW Oysters On The Half Shell** seasonal preparations
- Dungeness Deviled Eggs** crab & espilette
- Poached Prawns** celery & cocktail sauce
- Smoked Salmon Bon Bon** citrus crème fraiche, yukon chip
- Smoked Trout Salad** belgian endive, crème fraiche, green apple
- Chevre Tartlet** marinated beets & chopped pistachio
- Carrot Tartare** pickled shallot, fine herbs, endive
- Caramelized Onion and Olive Bruschetta**
- Avocado Mousse, Grapefruit Salad on Belgian Endive**

HOT

- Wagyu Beef Sliders** smoked gouda, caramelized onions, black pepper aioli
- Skewers**
 - beef with spiced cashew dipping sauce
 - chicken with cumin yogurt dipping sauce
 - shrimp with Chermoula sauce
 - salmon with roasted pepper and almond romesco
- Twice Baked Fingerling Potatoes** cheddar & chives
- Potato & Cheese Croquette** romesco
- Smoked Chicken Slider** pickled apple relish, gruyere
- Dungeness Crab Cakes** harissa aioli
- Bacon Wrapped Diver Scallop** chimichurri
- Grilled Jumbo Prawns** olive oil & torn herbs
- Leek and Gruyère Tarts**
- Pork Belly Slider** spiced orange marmalade & malt mustard



*Final menu selections are due 72 hours before the event. Coffee and Tea Service is assumed at 2 cups per person. All food and beverage is subject to applicable Washington state sales tax and a 23% taxable service charge. Of that amount 55% will be paid directly to service personnel and 45% will be retained by the property. *Consuming raw or undercooked meat, poultry, shellfish or egg may increase your risk of food borne illness.*

Reception Displays

Minimum of 12 guests per display

ARTISAN CHEESE DISPLAY

Roasted Nuts, Fruits, Preserves & Crackers

CURED MEATS AND CHARCUTERIES DISPLAY

Pickles, Olives, Roasted Nuts, Mustards & Crackers

ARTISAN CHEESE AND CHARCUTERIE DISPLAY

Pickles, Olives, Fruits, Roasted Nuts, Mustards & Crackers

MEDITERRANEAN STYLE SEASONAL GRILLED AND MARINATED VEGETABLES

Hummus, Olives, Breads & Crackers

GARDEN FRESH VEGETABLES

Buttermilk Ranch, Hummus & Vinaigrette

CHIPS AND DIPS

Potato Chips, Vegetable Chips, Tortilla Chips & Three Seasonal Dips

HOUSE MADE GIARDINIERA STYLE PICKLED VEGETABLES

OYSTER BAR

Cocktail Sauce & Mignonette

DESSERTS AND DRINKS PARTY

Assorted Cookies, Brownies, Cakes & Tarts

Seasonal Punch, Assorted Beer, House Wine (red, white, sparkling)



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Beverages

ALL DAY BEVERAGE PACKAGE

Unlimited Assorted Sodas, Bottled Water, Heathman Signature Coffee and Tea Service

BEVERAGES

Assorted Sodas and Bottled Water

San Pellegrino

Coconut Water

Cold Brew Coffee

Assorted Gourmet Iced Teas

Lemonade

Assorted Juice

HEATHMAN SIGNATURE COFFEE AND TEA SERVICE

Featuring Starbuck™ Coffee and Assorted Teas

Half and Half, Almond, Rice, and Soy Milks, Natural Sugars, Wild Honey, Sweetener Alternatives, Rock Candy Sticks, Lemon, Cocoa and, Monin Flavored Syrups

HEATHMAN SIGNATURE HOT COCOA

Featuring Meadowsweet Creamery and Theo's Hot Cocoa

Prepared with Your Choice of Whole Milk, Almond, Rice and Soy Milks, Fudge and Salted Caramel Sauces, Monin Flavored Syrups, Honey Whipped Cream, Chocolate Shavings,

Ceylon Cinnamon and Vanilla Sugars



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Bar Menu

A labor charge is applicable to Hosted Bars (minimum two hours)

A labor charge is applicable to No-Host Bars (minimum two hours)

No-Host prices are inclusive of tax and gratuity

HOUSE BAR

Pike and Clark Vodka
Pike and Clark Gin
Four Roses Bourbon
Monkey Shoulder Blended Scotch
Arette Tequila
Cruzan Rum
Christian Brother's Brandy

DOMESTIC & IMPORTED BEER

Coors Light
Pabst Blue Ribbon (PBR)
Pilsner Urquell
Guinness

PREMIUM BAR

Tito's Vodka
Aviation Gin
Knob Creek Bourbon
Dewar's White Label Scotch Whisky
Pasote Tequila Blanco
Sailor Jerry's Spiced Rum
E&J Brandy

NORTHWEST MICROBREWS

Silver City Tropic Haze IPA
Hop Valley Blonde
Bale Breaker Leota Mae IPA
Elysian Men's Room Red

TOP SHELF BAR

Grey Goose Vodka
Bainbridge Organic Distillers
Heritage Gin
Woodinville Whiskey Bourbon
Glenlivet 12yr Single Malt
Scotch
Don Julio Tequila Blanco
Rhum JM Gold Rum
Remy Martin VSOP



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Banquet Wine List

Specialty wines are available for order; please see your Event Manager for details.

Wines are subject to change based on availability.

FEATURED HOUSE WINE

Rotating seasonal selections of Red, White, and Sparkling.

TIER 1

RED

choose two

Prayer for Sinners Syrah/Cab Blend, WA
Columbia Crest, Merlot, WA
Chateau Ste. Michelle, Syrah, WA
Snoqualmie, Cabernet Sauvignon, WA

WHITE

choose two

Columbia Crest, Chardonnay, WA
Murphy Goode, Sauvignon Blanc, CA
Villa Wolfe, Pinot Gris, FR
Cadaretta SBS Blend, WA

TIER 2

RED

choose two

Baer "Star" Merlot, WA
The Calling Pinot Noir, CA
Dunham Cellars, 'Three Legged Red" Red Blend, WA
Guardian "Newsprint" Syrah, WA

WHITE

choose two

Baer Winery, 'Shard' Chardonnay, WA
Elk Cove, Riesling, OR
Buty, Semillon/Sauvignon Blanc, WA
Darby, 'Le Deuce' Rhone Blend, WA

TIER 3

RED

choose two

Guardian, 'Confidential" Merlot, WA
"Variation" Rhone Blend, FR
Va Piano "OX" Red Blend, WA
Commuter Pinot Noir, OR

WHITE

choose two

Efeste, 'Feral' Sauvignon Blanc, WA
Julia's Dazzle, Rose, WA
Chehalem Pinot Gris, OR
Cambria Chardonnay, CA



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