



Banquet & Event Menus

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Breakfast Buffets

**Inclusive of Heathman Signature Coffee & Tea Service
featuring Starbucks™ Coffee and Assorted Teas**

Half and Half, Almond, and Soy Milks, Natural Sugars, Wild Honey, Sweetener Alternatives, Lemon

All breakfast buffets can be individual plated

Minimum of 12 guests

CONTINENTAL

granola, individual yogurts, sliced fruit, assorted breakfast pastries, orange juice

TRADITIONAL

chicken sausage or bacon, scrambled eggs with herbs, smash fried potato
sliced fruit, assorted breakfast pastries, orange juice

HEALTHY

hard-boiled eggs, steel-cut oatmeal with brown sugar & nuts
individual yogurts & granola, sliced fruit, orange juice

NORTHWEST FARMSTEAD

rapini & white cheddar frittata, maple chicken breakfast sausage, skillet roasted kale & carrots
smash fried potatoes, garden salad, organic apple cider

BREAKFAST ADD-ONS

Bacon or Chicken Sausage

Scrambled Eggs with Herbs

Red Bliss Breakfast Potatoes

Hard-Boiled Eggs

Individual Yogurts

Fruit Cups

Assorted Breakfast Pastries

Smoothies

Green Smoothie greens, apple, banana

Classic Smoothie orange juice, strawberries & banana

Protein Smoothie peanut butter, yogurt, banana, cocoa powder

Sautéed Seasonal Vegetables

Biscuits and Gravy

Nostalgic Cereal Bar

an assortment of your favorite cereals from childhood with milk and nut milk options



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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.*

Breakfast Box

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Half and Half, Almond, and Soy Milks, Natural Sugars, Wild Honey, Sweetener Alternatives, Lemon

Minimum of 12 guests

CONTINENTAL

individual yogurts, granola, hardboiled egg, strawberries, assorted breakfast pastry
individual orange juice

TRADITIONAL

bacon, scrambled eggs, smash fried potatoes, strawberries
grilled baguette, butter & jam, individual orange juice

NORTHWEST FARMSTEAD

rapini, chicken sausage and white cheddar frittata, smash fried potato
skillet roasted kale and carrot, grilled baguette, butter & jam, individual orange juice



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Lunch Buffets

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featuring Starbucks™ Coffee and Assorted Teas

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Minimum of 12 guests

NONA'S TABLE

MAINS

choose two

(third selection additional)

Vegetarian Lasagna vegetable ragout, ricotta,
house made pasta

Mediterranean Baked Cod roasted pepper & olive
tapenade, artichoke, potato, lemon, basil aioli

Wagyu Beef Meatballs tomato and parmesan

Chicken Picatta orzo pasta, charred cauliflower
blistered tomatoes, garlic-herb caper sauce

SIDES

Hearth Caesar Salad

Garlic Bread

Antipasto Platter

DESSERT

Tiramisu

HEARTH PIZZA PARTY

STARTERS

Caesar Salad

Italian Chop Salad

Raw Vegetables green goddess dip

SELECTION OF PIZZAS

Good Old Cheese

Good Old Pepperoni

Vegetable Works

DESSERT

Tiramisu

MEXICO CITY STREET FOOD

STARTER

Mexican Street Corn Salad fresh greens, corn,
cotija cheese, lime dressing

BUILD YOUR OWN TACOS AND TORTAS

choose two

(third selection additional)

Pork Al Pastor

Beef Barbacoa

Chile Rubbed Chicken

Roasted Vegetables

Chile Lime Prawns

SIDES

Mexican Rice

Spiced Black Beans

Chips & Guacamole

Hot Sauce Bar & All the Fixings

DESSERT

Churros whipped cream, cinnamon
chocolate ganache



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Minimum of 12 guests

NY BUILD YOUR OWN SUBS BAR

STARTERS

Minestrone Soup

Green Salad balsamic vinaigrette, feta, & olives

Pasta Salad roasted peppers, artichokes,
oil & vinegar

BUILD YOUR OWN SUB

gluten free bread available upon request

Sliced Meats ham, turkey, salami, bacon

Cheese cheddar, pepper jack

Shredded Lettuce, Tomatoes, Onions, Olives,

Pepperoncinis, Oil & Vinegar

Tim's Cascade Chips

DESSERT

Assorted Cookies & Candy Bars

BUILD YOUR OWN SALAD BAR

SOUP

choose one

Roasted Squash Soup crème fraiche, harissa

Smoky Vegetable Chowder

White Bean & Kale Soup

SALADS

Two Types of Greens romaine, spinach, arugula,
kale, mixed greens

Dressings caesar, ranch, balsamic, seasonal
selection

Toppings grilled chicken, grilled steak, hard-boiled
eggs, garbanzo beans, shredded carrots, raw
peppers, cheddar & parmesan cheeses, grains

DESSERT

Assorted Cookies or Dessert Bars

ADD-ON'S

Chili Lime Prawns

Grilled & Chilled Salmon

Baked Potato Bar

**individual baked potatoes with toppings bar
including sour crème, scallions, cheeses, bacon**



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Box Lunches

12 guest minimum, counts due to the hotel 72 hours prior to event date

SELECT UP TO THREE ITEMS

Turkey Club bacon & avocado on wheat

Grain Bowl kale, beets, ricotta

Roasted Vegetable Wrap chickpea puree, feta, olives

Roast Beef kale, tomato, white cheddar, onion jam, horseradish, whole grain mustard aioli on a roll

Grilled Chicken Caprese tomato, fresh mozzarella, basil pesto, arugula on a roll

Black & Blue Salad or Wrap blackened flat iron steak, romaine lettuce, blue cheese crumbles
tart cherries, pickled red onion, blue cheese dressing

Hearth Grilled Chicken Caesar Salad

ACCOMPANIMENTS

Chips

Fruit

Granola Power Bar

Housemade Cookie

Bottled Water



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Plated Lunch

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featuring Starbucks™ Coffee and Assorted Teas

Half and Half, Almond, and Soy Milks, Natural Sugars, Wild Honey, Sweetener Alternatives, Lemon

Minimum of 12 guests

STARTERS

choose one

- Baby Lettuces** green goddess, feta, sunflower seed
- Roasted Beets** gem lettuce, ricotta, tarragon dressing
- Hearth Caesar** baby romaine, crouton, parmesan

ENTREES

choose up to three

- Foraged Mushroom Risotto** roasted squashes, spinach, parmesan, preserved lemon
- Roasted Miso Cod** sticky rice, sauteed baby bok choy, plum sauce, sesame seed
- Roast Pork Loin** creamy polenta, brussels sprouts, maple jus
- Grilled Flat Iron Steak** mashed garnet yams, broccolini
blistered tomato, roasted red pepper sauce
- Pan Seared Chicken Breast "Picatta"** roasted cauliflower, roasted fingerling
preserved plum, herb salad, caper sauce

DESSERTS

choose one

- Semolina Cake** almond & honey
- Seasonal Yogurt Bavarois** berry gelee, salted almond crumb
- Chocolate Cheesecake** chantilly cream, caramel sauce



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Morning and Afternoon Themed Breaks

SWEET AND SALTY

Variety of Pretzels

choose three dips: yellow mustard, stone ground mustard, honey mustard, cheese dip, caramel sauce, peanut butter

AFTERNOON AT THE MOVIES

Popcorn, Candy Bars & Vintage Bottled Sodas

BUILD YOUR OWN TRAIL MIX

Almonds, Peanuts, M&M's, Mini Chocolate Chips, Sunflower Seeds, Raisins

ULTIMATE BAGEL BAR

Assorted Bagels & Spreads

COFFEE AND DONUTS

Brewed Coffee Bar
Top Pot Donuts

HEALTHY LIVING

Assortment of Smoothies and Chia Seed Puddings

Green Smoothie: greens, apple, banana
Classic Smoothie: orange juice, strawberries & banana
Protein Smoothie: peanut butter, yogurt, banana, cocoa powder

HAPPY HOUR

Burger Bag

black pepper aioli, smoked gouda, caramelized onions

Fries & Assorted Dips

CURED MEATS AND CHARCUTERIES DISPLAY

Pickles, Olives, Roasted Nuts, Mustards & Crackers

CHEESE & JARCUTERIE

Pickles, Olives, Peppadew, Dried Fruits, Grissini

A La Carte Snacks

Individual Yogurts

Fruit Cups

Seasonal Sliced Fruit Platter

Seasonal Whole Fruit

Yogurt Panna Cotta granola & berries

Assorted Granola Bars

Tim's Potato Chips & Caramelized Onion Dip

Mixed Nuts

Popcorn sea salt butter

Raw Vegetables green goddess & ranch

Pita Bread seasonal hummus

Chips, Housemade Salsa & Guacamole

Fudge Brownies

Assorted Cookies

Rice Crispy Bars



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Dinner Buffets

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Half and Half, Almond, and Soy Milks, Natural Sugars, Wild Honey, Sweetener Alternatives, Lemon

Minimum of 12 guests

BUILD YOUR OWN DINNER BUFFET

Choose two per course

Choose three per course

Add bread and butter service

SOUP AND SALAD

Grain Salad sherry vinaigrette, roasted vegetables, goat cheese
Caesar Salad parmesan & croutons
Baby Lettuces balsamic vinaigrette, crumbled bleu cheese, torn herbs
White Bean & Kale Soup
Tomato Basil Soup

ENTREES

Roasted Coulotte of Beef wild mushroom jus
Roast Chicken Breast kale & parmesan
Wild Steelhead pepperonata & torn herbs
Vegetarian Lasagna
Roast Pork Loin cabbage & mustard vinaigrette
Pan-Roasted Trout carrot puree & taggiasca olives

SIDES

Whipped Potatoes
Roasted Carrots coriander butter
Charred Cauliflower chermoula
Roasted Fingerling Potatoes parmesan & herbs
Cheesy Grits
Braised Greens ham hock & cider vinegar
Delicata Squash apple & kale

MINI ASSORTED DESSERTS



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Plated Dinners

**All Plated Dinners are inclusive of Heathman Signature Coffee and Tea Service
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Half and Half, Almond, and Soy Milks, Natural Sugars, Wild Honey, Sweetener Alternatives, Lemon

All Plated Dinners are also inclusive of Bread and Butter Service

Minimum of 12 guests

STARTERS

choose one

Baby Lettuces green, goddess, feta, sunflower seed
Roasted Beets gem lettuce, ricotta, tarragon dressing
Hearth Caesar baby romaine, crouton, parmesan
Albacore Tuna Crudo celery root, apple, dill
Crab Salad

ENTREES

choose up to three

Foraged Mushroom Risotto roasted squashes, red wine braised kale, parmesan, preserved lemon
Vegetarian Hearth Lasagna pomodoro and roasted cauliflower
Trout Almandine lemon brown butter, cauliflower, capers, haricot vert
Wild Steelhead coriander butter, gremolata & polenta
Roast Pork Loin cabbage, pear, potatoes
Braised Short Rib carrots, whipped potatoes, Jus
Roasted Beef Tenderloin creamy grits, jus, herb salad
Pan-Seared Chicken Breast polenta, braised greens, parmesan

DESSERTS

choose one

Semolina Cake almond & honey
Seasonal Yogurt Bavaois berry gelee, salted almond crumb
Chocolate Cheesecake chantilly cream, caramel sauce



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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
Beef Tenderloin Crostini horseradish, white cheddar, chive
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
Truffle Mousse Puff gougere, parmesan
Mushroom goat cheese terrine pickled mustard, orange
Sesame Marinated Beef Tenderloin Rice Paper Rolls carrot, cucumber, cilantro, avocado

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
- Buttermilk Fried Chicken Slider** sriracha aioli, cilantro, pickles, arugula
Dungeness Crab Cakes harissa aioli
Bacon Wrapped Diver Scallop chimichurri
Grilled Jumbo Prawns olive oil & torn herbs
- Leek and Gruyère Tarts**
Pork Belly Steamed Bun carrot, daikon, cilantro, korean bbq sauce
Mini Duck Confit Slider brie, arugula
Cheese Curds smoked paprika aioli



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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, and Soy Milks, Natural Sugars, Wild Honey, Sweetener Alternatives, Lemon



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Bar Menu

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

A labor charge per bartender 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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