

BANQUETS

AT THE HEATHMAN

EAT LOCAL
SAVOR FRESH
PACIFIC NORTHWEST
FLAVOR

DOWNTOWN
KIRKLAND CHARM

EXPERIENCE LAKETOWN
LIVING AT ITS FINEST

HEATHMAN HOSPITALITY
CUSTOMIZED
PAIRING MENUS
CULINARY EXPERTISE

RECIPES
WINE PAIRINGS
DELICIOUS
MENUS



THE HEATHMAN HOTEL
KIRKLAND, WASHINGTON

sales@heathmankirkland.com | 425.284.5823

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OUR KITCHEN

Each dish at The Heathman begins by sourcing the freshest ingredients the Pacific Northwest offers. Through responsible sourcing from our carefully selected partners, we celebrate sustainable ethics while investing in our local community.

Our talented culinary team strives to showcase the natural bounty surrounding us, cultivating bold flavors and decadent nuances while allowing each element to shine not only on our plate but also on your palate.

BREAKFAST

Continental Breakfast *veg* | 32

greek yogurt parfaits
 seasonal fresh fruit
 breakfast pastries
 steel cut oatmeal with brown sugar & cream
 assorted dried fruits

Breakfast Your Way | 45

*Includes orange juice, house breakfast potatoes, sliced seasonal fruit *veg, gf, nf**

SELECT ONE FROM EACH CATEGORY

EGGS: scrambled eggs, fritatta
 or hard boiled eggs *veg, gf, nf*

PROTEIN: center-cut bacon, pork
 or chicken sausage *gf, df, nf*

BAKERY: assorted pastries
 or sliced breads with butter and jams *veg*

Bagel Bar | 35

BAGELS: plain, everything, blueberry *veg, v*
gluten-free bagels available upon request

SPREADS: regular cream cheese, berry cream cheese, butter, jam,
 peanut butter, almond butter, honey *veg, gf, nf*

TOPPING: chopped hardboiled eggs, pickled red onion, sliced
 tomato, capers, fresh fruit *veg, gf, nf*

OPTIONAL BAGEL BAR ADDITIONS

per person:

bacon *gf, nf* +5

chicken or pork sausage patties *gf, nf* +5

cheesy scrambled eggs *veg, gf, nf* +5

sliced avocado *veg, v, gf, nf* +5

per person:

smoked salmon *gf, nf* +10

From the Griddle | 35

warm belgian waffles, house made cinnamon french toast
 served with butter, syrup, powdered sugar, fresh berries,
 house made whipped cream *veg, nf*

Breakfast On The Run | 38

One sandwich served with breakfast potatoes, yogurt, and seasonal fruit. Can be served with to-go containers upon request.

Heathman Breakfast Sandwich

house made croissant, fried egg, smoked bacon, chipotle aioli,
 white cheddar cheese, arugula



Kirkland Brunch | 55

breakfast pastries *veg*

scrambled eggs with cheese *gf, nf, veg*

bacon, leek & potato hash *gf, nf*

yogurt parfaits *gf, veg*

crispy herbed parmesan smashed potatoes *gf, nf, veg*

bacon & sausage *gf, nf, df*

fruit platter *gf, df, nf, v, veg*

classic french toast *df, nf, veg*

oatmeal with brown sugar, cream & assorted dried fruits *gf, df, nf, veg*

banana bread pudding *nf, veg*

BREAKFAST ADDITIONS

per person:

oatmeal with brown sugar,
 cream & assorted dried fruits *veg, gf, nf* +4
 frittata bites +5

yogurt parfaits *veg, gf* +5

bacon *gf, nf* +6

chicken or pork sausage patties *gf, nf* +6

cheesy scrambled eggs *veg, gf, nf* +7

gluten-free French toast *veg, gf, nf* +7

seasonal fruit and berries *veg, gf, nf, df, v* +8

breakfast pastries or muffins *veg* +8

smoked salmon *gf, nf* +12

strawberry-banana or mixed berry smoothies *veg, gf* +12



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DAY DRINKING

Mimosa Station | 6 per person

orange, cranberry and pineapple juices displayed with mixed berries

House Sparkling | 50 per bottle

Classic Bloody Mary or Maria | 14 per drink

hand crafted bloody mary mix, tomato juice, vodka, hot sauce, worcestershire, garnished with celery, lemon wedges, and salted rim *veg, v, gf, df, nf*

Additions

pickled vegetables | +3

candied bacon | +5

seafood | MP

Bartender Services

Minimum of 2 hours at \$75 per hour. Bartender services are required when hard alcohol is served.

Limoncello | 14 per drink

Aperol Spritz | 14 per drink

Zero Proof Drinks

Huckleberry Mule | 14

huckleberry simple, lemon, ginger beer

Mock-Mosa | 8 per drink

orange and pineapple juice, pellegrino

Sprit-Free Spritz | 14

pathfinder, dhos bittersweet, giffard aperitif, non-alcoholic sparkling brut, orange zest

Custom Non- Alcoholic Options Available Upon Request



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BEVERAGE PACKAGES

Regular & Decaf Drip Coffee

Hot Tea Assortment

Sodas, Sparkling Flavored Water

Half Day | 15 per person

Up to 4 Hours of Service

Full Day | 25 per person

Up to 8 Hours of Service

A LA CARTE BEVERAGES

Decaf & Regular Coffee, Hot Tea | 80 per gallon

Soda, Sparkling Flavored Water | 5 each

Strawberry Lemonade | 65 per gallon

Iced Tea | 65 per gallon

Infused Water | 65 per gallon

Fresh Blended Smoothies | 12 each

strawberry banana or mixed berry

CHEF'S CHOICE

Let our Chef surprise and delight your guests! Chef's choice options are selected by our Chef to include seasonal menu selections that will be sure to please your crowd. This menu includes a salad, two side dishes, two entrees including one vegetarian option. Special dietary needs will be accommodated upon request.

Additional entrees available for 10 per person.

Chef's Choice Lunch | 45 per person
Chef's Choice Dinner | 80 per person

LUNCH BUFFETS

Plated lunch menus are available by ordering options from the dinner menu. Pricing ranges from 75 - 105 per person based on selections.

Picnic Lunch | 55

Build your own to go picnic lunch. Includes chips, whole fruit, yogurt, and a fresh baked cookie. All sides are vegetarian and nut free. Served in individual to-go boxes. One sandwich or wrap per guest. Special dietary options including gluten free bread available upon request.

Select two options and indicate if you would like your selection with ciabatta or sourdough for sandwiches or a tortilla wrap.

Caprese

basil pesto, fresh mozzarella, sliced tomato, aged balsamic glaze *veg*

Roast Beef

roasted beef, blue cheese, caramelized onion, wild arugula *nf*

Turkey Club

smoked turkey, swiss cheese, mayonnaise, lettuce, tomato, bacon *nf*

Chicken Club

grilled chicken, center cut bacon, provolone cheese, sliced tomato, arugula, lemon aioli *nf*

Blackened Hanger Steak

blackened hanger steak, blue cheese crumble, romaine lettuce, pickled red onion, dried cherries *nf*

BLT

shredded lettuce, sliced tomato, bacon, avocado, mayonnaise *nf*

Grilled Chicken Caesar

grilled chicken, gem lettuce, shaved parmesan cheese, classic caesar dressing *nf*



Kirkland Kitchen | 55

SOUP

Select One

Tomato-Basil Bisque *veg, gf, nf*

Clam Chowder *nf*

Minestrone Soup *veg, v, df, nf*

SALAD

Select Two

House Garden Salad

artisan mixed lettuces, cherry tomatoes, shaved seasonal vegetables, toasted sunflower seeds, white balsamic vinaigrette *veg, v, gf, df, nf*

Classic Caesar Salad

gem lettuce, house made croutons, shaved parmesan regiano, grilled lemon, classic caesar dressing *veg, nf*

Pasta Salad

pasta, basil, cherry tomatoes, pesto, artichoke hearts, olives *veg, df*

Grain Salad

faro, red pepper coulis, fresh herbs, diced red onion, tomato *veg, v, df, nf*

BUILD YOUR OWN SANDWICH

Bread: hoagies, gluten free bread *veg, v, gf, df, nf*

Sauces: mayonnaise, buttermilk ranch, dijon, herb aioli, spicy aioli *veg, gf*

Toppings: gem lettuce, tomato, red onion, pickles *veg, v, gf, df, nf*

Cheeses: cheddar, swiss, provolone, pepper jack, smoked gouda *veg, gf, nf*

Protein Select Three: sliced ham, salami, smoked turkey breast, roast beef, bacon, grilled herb chicken breast *gf, df, nf* add steak + 10 per person

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LUNCH BUFFETS CONTINUED

Heathman Pranzo | 60

Antipasto Salad
pepperoncini, salami, marinated olives, sundried tomatoes, garbanzo beans, bocconcini, roasted peppers, eggplant, marinated mushrooms, olive oil *gf, nf*

Classic Caesar Salad
gem lettuce, parmesan cheese, croutons, classic caesar dressing, lemon wedges *veg, nf*

Garlic Bread *veg, nf*

Grilled Mediterranean Vegetables
zucchini, tomatoes, onion, artichoke hearts, eggplant, crimini mushrooms *veg, v, gf, df, nf*

Chicken Picatta
chicken, butter, lemon, capers, fresh herbs, white wine *nf*

Three Cheese Ravioli
served with marinara and basil *veg, nf*

Tiramisu
ladyfingers, mascarpone, cocoa powder *veg*

Additional Options
Chicken or Shrimp Alfredo | 13
penne pasta, alfredo sauce, shrimp, parmesano reggiano

Bolognese | 14
penne pasta, traditional bolognese sauce, parmesano reggiano *nf*
gluten free pasta available upon request
contains pork and beef

Fresh Off the Grill | 60

Melon Salad
arugula, mint, melon, feta, topped with vanilla bean simple syrup *veg, gf*

Heathman Salad
romaine, cherry tomato, radish, red onion, shaved carrot, chickpeas, herb vinaigrette *veg, gf, nf*

Grilled Seasonal Vegetables *veg, v, gf, df, nf*

Potato Bread Pudding
potatoes, sourdough bread, herbs, cheddar cheese, garlic, onions, cream. *gf available upon request*

Bristol Bay Salmon
grilled salmon with a lemon dill butter sauce *gf, nf*

Lemon and Herb Grilled Chicken
grilled chicken, fresh herbs, olive oil *gf, df, nf*

Lemon Bars

Additional Options
Grilled Steak | 10
marinated flank steak with house made chimichurri *gf, nf*

Lime Harissa Shrimp | 13
mexican white shrimp rubbed with harissa and citrus *gf, df, nf*



La Vida Del Lago | 60

Southwest Chop Salad
romaine, grilled corn, black beans, roasted peppers, avocado, cotija cheese, chipotle ranch dressing *veg, gf, nf*

Street Corn Salad
grilled corn, cotija cheese, cayenne aioli, cumin, tomatoes, cilantro *veg, gf, nf*

Rojo Arroz *veg, v, gf, df, nf*

Spiced Black Beans *veg, v, gf, df, nf*

Salted Tortilla Chips
served with salsa, guacamole, sour cream *veg, v, gf, nf*

Flour and Corn Tortillas *veg, gf, df, nf*

Taco Fixin's
cotija cheese, tomato, yellow onion, tapatio, lime wedges *veg, gf, nf*

Select Three Entrée's
carne asada, chicken tinga, carnitas, blackened cod, grilled peppers and onions *gf, df, nf*

Additional entree + 7 per person
Additional option of chimichurri lime prawns + 13 per person

Warm Cinnamon Sugar Churros
whipped cream, cinnamon, chocolate ganache *veg, nf*

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PAIRING 101

Green Leaf Lunch | Delille 'Metier' Sauvignon Blanc

A bright, vegetable-forward lunch or dinner calls for a bright, chilled wine. The DeLille 'Metier' Sauvignon Blanc is the perfect for the occasion.

Why This Works

Sauvignon Blanc contains a fancy chemical compound known as "pyrazines" (peer-a-zeens) that imparts green and citrus flavors into the wine. Our "Green Leaf" Buffet features flavors like pesto, zucchini, basil, and soft cheeses, which pair perfectly with this wine.

LUNCH BUFFETS CONTINUED

Green Leaf Lunch | 55

Hearty Bread
bread, salted butter *veg, nf*

Potato Leek Soup
potato, leek, cream, croutons *veg, nf*

Minestrone Soup
pasta, beans, tomatoes, assorted vegetables, italian seasoning *veg, df, nf*

House Garden Salad
artisan mixed lettuces, cherry tomatoes, shaved seasonal vegetables, toasted sunflower seeds, white balsamic vinaigrette *veg, v, gf, df, nf*

Pasta Salad
pasta, basil, cherry tomatoes, pesto, artichoke hearts, olives *veg*

Grilled Vegetable Panini
zucchini, grilled red onion, sundried tomato, pesto, goat cheese, arugula *veg, nf*

Caprese Sandwich
ciabatta bread, arugula, mozzarella, tomato, pesto *veg, gf*

New York Cheesecake
chantilly & seasonal fruit *veg*



Eat Local | 65

Hearth Bread Basket
bread, salted butter, assorted preserves *veg, nf*

Artisan Spring Salad
artisan mixed greens, local washington apples and berries, goat cheese, candied pecans, white balsamic dressing *veg, gf*

Puget Sound Clam Chowder
clam, potato, bacon, celery, carrots *nf*

White Cheddar Mac N' Cheese
penne pasta, beecher's white cheddar *nf, veg*

PNW Roasted Vegetables *veg, v, gf, df, nf*

Foraged Mushroom Risotto
seasonal mushrooms, creamy parmesan, arborio rice *veg, gf, nf*

Roasted Hen
roasted hen, yukon mash *gf, nf*

Washington Red Wine Braised Short Ribs
served over cheesy polenta *gf, nf*

Lady Yum Macaroons
assorted flavors with two cookies per guest *veg, gf*

Additional Options

Roasted Salmon | 10
king salmon, roasted broccolini, harissa beurre blanc *gf, nf*

PAIRING 101

Eat Local | Abeja Merlot

When there are a variety of flavors to enjoy, such as a buffet, it's best to stick with a medium-bodied wine so it can flex across several dishes.

Why This Works

Our "Eat Local" Buffet includes earthy dishes like roasted vegetables, mushroom risotto, roasted hen, and red wine-braised short ribs. The Abeja Merlot offers a medium body, light tannins, and smooth palate with a touch of fruit and earth that will harmonize nicely with these selections.

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SNACK BREAKS

Cascade Trail Mix | 10
individual servings of trail mix filled with m&m's, granola, toasted pumpkin seeds, pretzels, banana chips, smoked almonds, salted peanuts, dried fruits, chocolate chips *veg, v, df*

Snack Attack
whole fruit | 3 per item
granola bars, pretzels, chips | 4 per item
protein bars, candy bars, sahalo nuts | 6 per item

Seasonal Fruit Display | 12
sliced fruit and berries *veg, v, gf, df, nf*

Assorted Pastries & Muffins | 8
veg

Happy Hour Snacks | 16
spiced nuts and seeds, chocolates, flavored popcorn *veg, v, gf*

Mixed Berry Parfaits | 12
greek yogurt, granola, mixed berries, honey *veg, gf*

Fresh Baked Cookies & Brownies | 7
veg, nf

Vegetable Crudité | 13
served with hummus, spiced yogurt dip, ranch dip *veg, gf*



PAIRING PARTY

Seattle Macaroons | 7 per cookie
signature kirkland lady yum macaroons in assorted flavors
add on: curated sparkling wine to pair with macaroon flavors veg, gf

available in flights of 3 or 4 pairings
priced per bottle on consumption

Soft Baked Pretzels & Flavored Cheese Dipping Sauces | 8 per person
freshly baked pretzels served with beer cheese sauce and whole grain mustard *veg, nf*
add on: curated beer to pair with the assorted cheese sauces

flight of 3 | 15 per person
flight of 4 | 20 per person

PAIRING 101

When pairing wine, you have two choices: 1) match the food with a wine that will melt into the flavors and enhance but become indistinguishable (ex: two sopranos singing together) or 2) contrast the food so the two flavors are separate from each other but complementary (ex: a bass and a soprano singing together). For instance, Cabernet Sauvignon and steak are contrasting pairings because the acidity and body of the Cabernet contrast with the earthy, tender steak. The pairing works by toning down the tannins (bitterness) in the wine because of the fat and protein in the steak. A matching pairing for the steak would be a Merlot, which is lighter in body and has less structure, creating a harmonious pairing where the flavors melt into each other. One last tip for when you have a sauced dish: pair it to the sauce, not the meat, as the sauce will be the dominating flavor on the plate.

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HORS D'OEUVRES

Priced by the dozen. Minimum 2 dozen order.

Meat

Bacon Wrapped Dates | 60
medjool dates and goat cheese, wrapped in bacon and caramelized with brown sugar *gf, nf*

Spice Rubbed Chicken Skewers | 65
chicken skewers with chermoula sauce *gf, nf, df*

Beef Carpaccio Crostini | 75
thinly sliced beef on a toasted crostini drizzled with olive oil and topped with aioli *nf*

Curried Chicken Cups | 60
tarte shell, fresh herbs *nf*

Blackened Steak Tips | 75
chimichurri *gf, df, nf*

Vegetarian

Bruschetta | 55
tomato, fresh herbs, served on a toasted crostini *veg, v, df*

Arancini | 55
wild mushroom, romesco *veg*

Goat Cheese Croquette | 60
black truffle *veg, nf*

Vegetable Spring Rolls | 55
sweet & sour sauce *veg, v, df, nf*

Tapenade Crostini | 55
olive tapenade with goat cheese *veg, nf*



Fish

Puget Sound Fritters | 75
topped with lemon and herb aioli *nf*

Salmon Endive Boats | 72
smoked salmon, crème fraiche, endive boat *gf, nf*

Shrimp Skewer | 65
tamarind seasoned shrimp *gf, nf*

Coconut Shrimp | 65
coconut breaded shrimp with sweet chili lime dipping sauce *df*

Ahi Tuna & Prosciutto Roulade | 72
chili thread, olive oil *df*

Tuna Poke Bites | 90
spicy aioli, sesame oil, soy sauce, served on a wonton *nf, df*



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DISPLAY STATIONS

Priced per person. Minimum order of 12.

Cheese Display | 35
cheeses, grapes, strawberries, pickles, olives, roasted nuts, mustards & crackers
available as "jar-cuterie" for an additional +5 per person add on charcuterie for +18

Meatballs | 15
house made marinara and pecorino romano *gf, nf*

Crudité | 13
carrots, celery and roasted red peppers over garlic hummus *veg, v, gf, df, nf*

Soup and Sandwich Shooters | 12
tomato bisque garnished with grilled cheese toasts *veg, nf*

Sliders | 26
Select two, amount prepared will be 2 sliders per person nf
Beef Slider: tillamook cheddar, caramelized onion, black pepper aioli
Chicken Slider: chicken breast, siracha aioli, pickle red onion
Salmon Slider: salmon, shallots, celery, crème fraiche, mama lil pepper

Antipasti Platter or Skewers | 12
marinated vegetables, goat cheese *veg, gf, nf*

Salad Minis | 10
Select one option veg, v, gf
Beet Salad: heirloom beets, arugula, goat cheese, apples, pecan crumbles
House Garden Salad: artisan mixed lettuces, cherry tomatoes, shaved seasonal vegetables, toasted sunflower seeds, white balsamic vinaigrette
Caprese Salad: arugula, bucatini, tomato, pesto

Chef's Artisan Crostini's | 20
Choose 2 crostini categories from the below options and our chef will surprise you with culinary creativity available gf, nf, df on request
Cheese
Meat
Vegetarian Seasonal

"Choc-uterie" | 20
selection of locally made chocolate, mixed nuts, dried and fresh fruit *veg, gf*
optional add-on: 10 year tawny port +12

BUILD YOUR OWN

Build your own display stations include all the house fixin's. Prices listed are per person. Minimum order of 12. Items served in appetizer sized portions. Depending on the style of service preferred, a Chef Attendant may be required for 150 per attendant.

Mac n' Cheese | 20
hearth mac n' cheese with toppings that include chopped bacon, diced tomatoes, sauteed mushrooms, crispy onions, pickled jalapeno peppers *nf*
enhancements available: bbq pulled pork | 12 per dozen crab | 24 per dozen

Buddha Bowls | 30
coconut rice, pinto bean salad, cilantro lime slaw
choose 3: crispy tofu in sweet chili sauce, teriyaki chicken, tuna poke, kahlua pork, togarashi roast beef, soy braised baby portobello mushrooms *df, nf*
additional proteins from above + 7 per person
avocado, pineapple salad, tomatoes, spinach, cabbage, quinoa, radish and fried or hard boiled eggs + 10 per person
island mac salad + 6 per person
poached prawns + 10 per person

Mashed Potatoes | 20
scallions, bacon, cheddar cheese, butter, sour cream, sauteed mushrooms & onions, roasted red peppers, jalapenos, cherry tomatoes *gf, nf*

Shrimp and Grits | 17
cheesy grits, spicy harissa shrimp, blistered cherry tomato, bacon crumbles, mama's lil peppers, hot sauce *gf, nf*

Tostadas | 16
choice of beef or chicken, pinto beans, jack and cheddar tillamook cheese, pico de gallo, sour cream, guacamole *veg, gf, nf*
optional add on: carne asada, carnitas, prawns gf, df, nf
+ 13 per person per item

Soda Floats | 8
vanilla ice cream, whipped cream, maraschino cherries, selection of classic sodas: orange, root beer, coca-cola and cream *veg, nf, gf*
Optional add on of sorbet and Treveri Brut or Rose for 50 per bottle



PAIRING 101

Buddha Bowls | Long Shadows Poet's Leap

A classic pairing for Asian dishes is an Off-Dry Riesling with a touch of residual sugar (RS).

Why This Works

Off-Dry Riesling, like Long Shadows Poet's Leap, has a wonderful acidity that helps balance various flavors in Asian cooking and match the lime, ginger, or lemongrass often used. The slight sweetness from the RS cuts through heat from spicy foods and enhances the sweetness of ingredients like coconuts.

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DINNER

Selections are available for plated or buffet style service. Dinner service includes one salad, two side dishes, three entrees and one dessert.

**Indicates this item is only available with plated service*

Pricing is determined by the highest price entrée selected. Additional entrees available for 15 per person. Bread service available for 3 per person. The same selections listed below can be utilized for a plated lunch. Lunch will be 20 lower than the dinner price.

Salads select one

Classic Caesar Salad
romaine lettuce, parmesan cheese, croutons, classic caesar dressing, lemon wedges *veg, nf*

Caprese Salad
arugula, mozzarella, tomato, pesto *veg, gf, nf*

House Garden Salad
artisan mixed lettuces, cherry tomatoes, shaved seasonal vegetables, toasted sunflower seeds, white balsamic vinaigrette *veg, gf, v, df*

Tender Greens Salad
artisan greens, pickled blueberries, pickled onions, radish, roasted hazelnuts, fine herb dressing *gf, df, v*

Entrees select three, including one vegetarian option

Beef Coulotte* | 95
burgundy demi-glace *gf, df, nf*

Short Ribs | 98
with braised veal jus *gf, df, nf*

Surf & Turf
lobster tail and filet mignon* *gf, df, nf* | MP
prawns and flank steak *gf, df, nf* | 105

Alaskan Salmon | 88
broccoli and harissa beurre blanc *gf, nf*

Seasonal Catch | 88
chef's choice

Roasted Hen | 85
brandy mustard sauce *gf*

Herbed Pork Loin | 90
whole grain mustard sauce *gf, nf*

Foraged Risotto | 78
PNW mushroom risotto with seasonal garnish *veg, gf, nf*

Oven Roasted Cauliflower Steak | 76
served with tahini and gremolata *veg, v, df*

Gnocchi | 78
escarole, artichoke hearts, white wine, parmesan *veg, nf*
available with gf pasta upon request

Sides select two

Creamy Pomme Puree *veg, gf, nf*

Goat Cheese Polenta* *veg, gf, nf*

Herbed Red Potatoes *veg, v, gf, df, nf*

Crispy Brussel Sprouts *veg, v, gf, df, nf*

Seasonal Roasted Vegetables *veg, v, gf, df, nf*

Honey Glazed Carrots *veg, gf, df, nf*

Desserts select one

New York Cheesecake *veg, nf*

Lemon Bars *veg, nf*

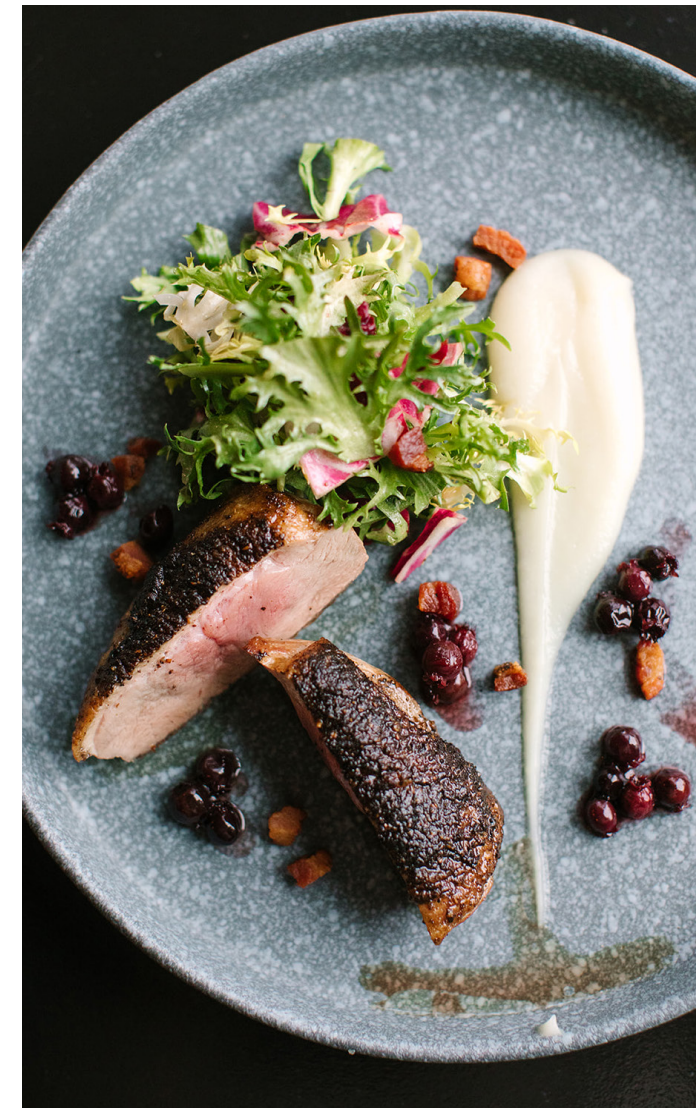
Seasonal Sorbet *veg, v, gf, df, nf*

Classic Strawberry Shortcake *veg, nf*

Petit Fours *veg*

Fresh Baked Cookies and Brownies *veg, nf*

Pot De Crème
chantilly cream & fresh berries *gf, nf*



PAIRING 101

Short Ribs | Mark Ryan Dissident

When pairing wine, it's important for the wine to meet or exceed the intensity of the dish. For a rich, slow-braised short rib, a full-bodied Cabernet Sauvignon like Mark Ryan's "The Dissident" is perfect.

Why This Works

The acidity and structure of the Cabernet contrasts with the soft texture of the short rib but enhances the richness of the flavors in the dish.

Kids Meals

available for children ages 3-12 | includes one dessert selection
select one option for all children | 25 per person

- Chicken Tenders with French Fries *nf*
- Butter Noodles *veg, nf*
- Grilled Cheese with French Fries *veg, nf*
- Cheeseburger with French Fries *nf*
- Grilled Chicken with Vegetables *gf, df, nf*



veg: Vegetarian | v: Vegan | gf: Gluten-Free | df: Dairy-Free | nf: Nut-Free

All food and beverage functions are subject to applicable Washington state sales tax and a mandatory 24% service charge, of which 14.4% is distributed to team members as a gratuity and the remaining 9.6% is retained by the hotel.

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BAR PACKAGES

Select your tier and the length of bar service to determine your price per person.

	2 Hours	3 Hours	4 Hours	5 Hours
Beer & Wine	\$25	\$35	\$45	\$55
Silver	\$30	\$40	\$50	\$60
Gold	\$35	\$45	\$55	\$65
Platinum or Local	\$40	\$50	\$60	\$70

All bar packages include beer, wine, non-alcoholic beverages, a seasonal mocktail and bartender services.
Non-alcoholic beverage packages are available for guests under twenty-one for 15 per person.

Standard Bar Setup Included
tonic water, soda water, coke, diet coke, sprite, orange juice, cranberry juice, limes, lemons, maraschino cherries, cocktail olives, flavored sparkling water

Additional Package Upgrades

Sparkling Toast +6 Classic Cocktails +5 Signature Cocktails | Custom Pricing



BEER & WINE

Included in all bar packages.

- | | |
|--------------------|--------------------------------------|
| Beer | Wine |
| Rainier | Mark Ryan 'Lu & Oly' Red Blend |
| Coors Light | Mark Ryan Speed Racer Chardonnay |
| Heineken | Mark Ryan 'Lu & Oly' Flowerhead Rosé |
| Guinness | Treveri Brut |
| House Hard Cider | |
| House Hard Seltzer | |

Premium Wine Upgrade Options:

- Delille Metier | 15 per person
- Long Shadows | 25 per person

Silver Bar

- Outfitters Vodka
- Outfitters Gin
- Old Forester 86 Bourbon
- Dewars
- Luna Azul Blanco
- Cruzan
- Remy VSOP

Gold Bar

- Tito's Vodka
- Sipsmith Gin
- Makers Mark
- Johnny Walker Red
- Sauza Hacienda Tequila
- Bacardi Rum
- Remy Signature French Brandy

Platinum Bar

- Grey Goose Vodka
- Bombay Sapphire Gin
- Patron Tequila
- Ron Zacapa Rum
- Makers Mark Private Barrel Cloud Country

Local Bar

- Browne Vodka
- Feather & Folly Small Batch Gin
- Woodinville Bourbon
- Westland Single Malt
- Travelers Rum
- Monson Ranch VSOP Brandy



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BAR MENU

A LA CARTE

Beer

Domestic & Imported Beer | 9
Rainier, Coors Light, Heineken, Guinness

Northwest Craft Beers & Hard Seltzers | 10
seasonal selection of a locally crafted IPA, Pilsner, Amber & Pale Ale

Wine

House Wine | 12 Glass | 46 Bottle
Mark Ryan 'Lu & Oly' Red Blend
Mark Ryan Speed Racer Chardonnay
Mark Ryan 'Lu & Oly' Flowerhead Rosé

SPIRITS

Standard Bar Setup

tonic water, soda water, coke, diet coke, sprite, orange juice, cranberry juice, limes, lemons, maraschino cherries, cocktail olives

Classic Cocktails | 5 per person
includes: old fashioned, manhattans, martinis, mules, cosmos, citrus peels, bitters, vermouths, cocktail cherries, mint, cucumber, ginger beer

Signature Cocktails

custom signature cocktails are available upon request bartender consultation included

LIQUOR

Select a tier

Silver | 14

Gold | 16

Platinum | 18

Local | 18

Bars that include liquor have a required bartender fee of 75 per hour with a minimum of two hours of service. Beer and wine are available for tableside service for parties of 25 or less. Consumption bar minimum is \$250. Cash bar minimum is \$500.

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SPECIALTY WINE

Priced per bottle on consumption. Subject to availability.
Wine list available from Hearth for supplemental selections.

Bubbles

Zonin Cuvee Zero Sparkling (non-alcoholic) | 42
Canals & Nuboila Cava Brut | 43
Vandori Prosecco | 46
Treveri Brut | 50
Treveri Rose | 50
Nicolas Feuillatte | 90
Moet Imperial Reserve Brut Champagne | 135

White

Lu & Oly Flowerhead Sauvignon Blanc | 50
EFESTE "Feral" Sauvignon Blanc | 62
Long Shadows "Julia's Dazzle" Rose | 55
Abeja Chardonnay | 110
Long Shadows "Cymbal" Sauvignon Blanc | 95
Cloudy Bay Sauvignon Blanc | 80
Chateau d'Escalan Whispering Angel Rosé | 65
Long Shadows Dance Chardonnay | 110
Rombauer Chardonnay | 100
Eroica Riesling | 50
Poet's Leap Riesling | 60

Red

Rocky Pond Red Blend | 50
Abeja Cabernet | 106
Abeja Merlot | 85
Numbskull GSM | 68
Delille Metier Cabernet Sauvignon | 52
Delille D2 | 95
Mark Ryan The Dissident Cabernet | 81
Nine Hats Merlot | 64
Dusted Valley Boomtown Syrah | 68
Two Vintners Syrah | 62
Il Terrazas Malbec | 45

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THE HEATHMAN HOTEL

KIRKLAND, WASHINGTON

sales@heathmankirkland.com | 425.284.5823

Menus and prices subject to change. All food and beverage functions are subject to applicable Washington state sales tax and a mandatory 24% service charge, of which 14.4% is distributed to team members and the remaining 9.6% is retained by the facility. Menu items can be customized to enhance your experience. Please connect with your event contact to confirm group menu and ask for modifications to make items vegan or gluten, dairy or nut free. Please disclose dietary concerns prior to guarantee due date. While we do have items that accommodate dietary concerns, we do not have a nut, dairy or gluten free facility and cross contamination is possible. Guest count must be provided two weeks in advance. Minor adjustments to the count can be accounted for with more than three business days of notice. Unless otherwise noted, food service time will be 90 minutes to maintain food safety. Leftovers can not be sent home with guests for food safety concerns.