

A close-up photograph of a chef's hands garnishing a plate of food. The chef is wearing a white uniform. The plate features a medium-rare steak, a roasted potato, blueberries, blackberries, and fresh green herbs. The background is a blurred kitchen setting.

BELLEVUE CLUB
HOTEL

PRIVATE EVENTS

MENU GUIDE

OUR VENUE

The Bellevue Club is an internationally recognized, award-winning boutique property that provides a private retreat with exceptional service for our guests. Surrounded by lush green gardens and luxurious accommodations, the Bellevue Club serves as a quiet haven. We offer a variety of private meeting and event spaces to host nearly any type of function. Whether you're planning a company meeting or retreat, birthday or holiday party, one of our private event spaces is sure to accommodate your needs. Our small conference rooms accommodate 2-20 guests, and our Olympic Ballroom accommodates 20-200+. Our spaces are inviting, versatile and beautifully appointed.

FEE STRUCTURE

A food and beverage minimum will be determined for your event based on the date, event times and amount of space required. We do not charge room rental fees for our ballroom. All food and beverage charges are subject to a 25% service charge.

Wonderful accoutrements are available when you host your event at the Bellevue Club:

- Room set-up and clean-up
- Professional service staff
- Tables and chairs
- Floor length white, brown or cream damask table linens and napkins
- Fine China, stemmed glassware and sterling silver flatware
- Bud vases with fresh seasonal flowers
- Votive candles and table mirrors
- Complimentary cake cutting and service
- Complimentary and convenient guest parking



PRIVATE EVENTS & CATERING

PARTIES TO GO

Leave all the prep and planning to us. Pick up one of our packaged parties to go for your next event and treat your guests to the finest fare. We offer a range of different menus plus beer and wine.

PARTY AT THE LINKS

The Links, our virtual golf studio, is the perfect space for a happy hour or business gathering. Host up to 10 people with appetizers, sandwich platters and more while you enjoy a variety of games. Available to members and guests.

PRIVATE EVENTS

Whether you're planning a company meeting or retreat, birthday or holiday party, one of our private event spaces is sure to accommodate your needs. Our expert staff will take care of all the details to make your event memorable.

CLASSIC CATERING

We bring the party to you. Our event specialists offer customized catering services in the comfort of your home. Available to Bellevue Club members only. **Areas of service: Bellevue, Mercer Island, Kirkland, Issaquah.**



RESERVATION & CANCELLATION POLICY

To reserve a date and time for your event, we require a signed contract and credit card on file. All reservations include set-up time. The specified reservation end time is when the event must conclude to allow for clean-up to begin. If the event runs over the scheduled end time, labor charges will apply at a rate of \$50 per hour per service staff member.

Should you need to cancel your event the following guidelines apply:

- *Cancellation 180 business days in advance of the event: 25% of estimated food, beverage and room rental revenue is owed.*
- *Cancellation 180 and 120 business days in advance of the event: 50% of estimated food, beverage and room rental revenue is owed.*
- *Cancellation 120 and 90 business days in advance of the event: 75% of estimated food, beverage and room rental revenue is owed.*
- *Cancellation within 90 business days or less in advance of the event: 100% of estimated food, beverage and room rental revenue is owed.*

MENU SELECTION & GUARANTEES

Whether you prefer a sit-down dinner, elaborate buffet, family-style dining experience, fancy food stations or an hors d'oeuvres reception, the team of Bellevue Club event planners will work with you and the Executive Chef to create a perfect menu to match your desires.

When selecting a menu for a plated lunch or dinner, you may choose one salad and/or starter and your choice of up to two entrées (three choices if a vegetarian option is required). When selecting more than one entrée, the higher-priced entrée will be charged. The exact number of each entrée must be guaranteed by noon, seven business days prior to your event. This number will be considered the guarantee and is not subject to reduction after this time. If no written or verbal guarantee is received by this deadline, the most recent estimate on file will constitute as the guarantee. The client is also responsible for providing place cards, which clearly indicate the entrée selection of each guest.

Food may not be brought onto or taken off of the property preceding or following an event due to health code regulations and standards.

BEVERAGE SERVICE

The Bellevue Club is authorized to sell liquor, wine, beer and non-alcoholic beverages. The Bellevue Club reserves the right to confiscate any outside alcoholic beverages not purchased from the Club and also close down the bar, if necessary.

The Bellevue Club acts in accordance with state law regarding alcohol and liquor service. No persons under the age of 21 are permitted to acquire, possess or consume alcoholic beverages, nor appear to be intoxicated. Identification is required to purchase or to be served alcoholic beverages. Without proper identification, service will be refused.

Alcoholic beverage service is permitted for four and a half hours of service, with last call being made after four hours. Final beverage charges are based on actual consumption.

OPTIONAL SERVICES & FEES

The following fees will be charged only if they apply to your event.

- ***Chef Attendant*** Should you choose to have a chef-attended carving station at your buffet, a \$50 per hour charge will apply.
- ***Audio-visual Equipment*** A wide variety of audio-visual equipment is available for rental. Please inquire for rates.
- ***Additional Services*** Your Catering Manager can assist with making arrangements for a variety of special touches, such as specialty linens, flower arrangements, furniture rentals, ice carvings, espresso service, coat check, etc. Additional charges will apply.

GUEST ROOMS

Bellevue Club Hotel operates separately from the Catering Department. If you'd like to make arrangements for a block of guest rooms, please contact the Hotel directly at 425.454.4424.



BREAKFAST

BUILD YOUR OWN BREAKFAST BUFFET

Pricing is per guest
Served with fresh chilled juices and freshly brewed coffee, decaffeinated coffee and hot tea
Minimum of 8 guests

Choice of three | 40
Choice of four | 44
Each additional choice | 8 PER PERSON

- Whole fruit display
- Blueberry Buttermilk Muffins & Strawberry Rhubarb Muffins
- Assorted breakfast breads
- House-baked scones with butter and jam
- Individual parfaits with greek yogurt, and house-made granola and berries
- Hard-boiled eggs
- Scrambled eggs with cheddar
- Thick-sliced bacon
- Red Bliss potatoes with chives
- Grilled chicken sausage
- Fresh-baked croissants
- Bob's Red Mill oatmeal with accoutrements
- Individual Dannon Yogurts
- Seasonal sliced fruit
- Artisan cured meats
- Artisan cheese plate

BUFFET ENHANCEMENTS:

- ACAI BOWL | 16**
with berries, granola and cocnut flax seed
- BRIOCHE FRENCH TOAST | 12**
with candied pecans
- BUTTERMILK PANCAKES | 12**
with maple syrup and whipped butter
- SMOKED SALMON EGG BENEDICT | 14**
(Maximum 25 guests)
- CLASSIC EGGS BENEDICT | 14**
sliced srf ham, poached eggs, hollandaise (Maximum 25 guests)

PLATED BREAKFAST

All plated breakfasts are served with fresh chilled juices and freshly brewed coffee, decaffeinated coffee and hot tea

Please choose one plated selection for your function.
Minimum of 8 guests

BELLEVUE SCRAMBLE | 35
Scrambled Eggs with Cheddar Cheese, Chives & Breakfast Potatoes with a choice of: Crisp Bacon, Chicken Sausage Links, Breakfast Sausage Links or Ham Steak

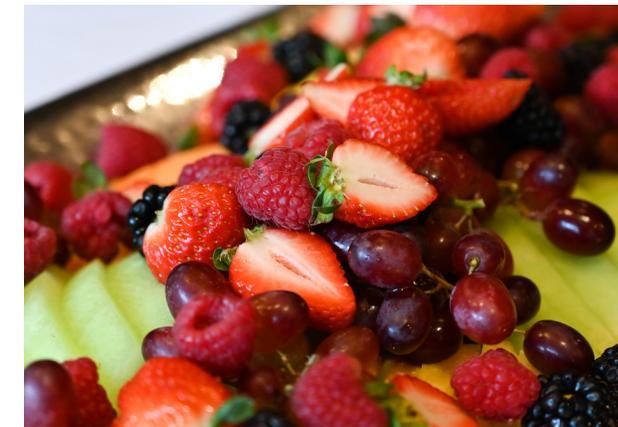
VEGGIE SCRAMBLE | 36
roasted red peppers, grilled zucchini, sweet onions, feta cheese, braised kale

CLASSIC EGGS BENEDICT | 38
(Maximum 25 guests)
shaved ham, hollandaise, breakfast potatoes, english muffin

AVOCADO BENEDICT | 38
(Maximum 25 guests)
avocado, arugula, hollandaise, breakfast potatoes, english muffin

HEALTHY DAY | 34
fresh sliced fruits plate with berries, served with honey yogurt & bran muffin

PECAN RAISIN FRENCH TOAST | 35
raisin pecan french toast hand dipped in vanilla cinnamon batter, finished with maple syrup, fresh berries and chicken sausage



BREAK MENU ITEMS

BEVERAGES

freshly brewed coffee, decaffeinated coffee and tea	92 PER GALLON OR 34 PER POT
cold brew	95 PER GALLON
chilled juices - orange, grapefruit, cranberry & apple	62 PER GALLON OR 34 PER PITCHER
iced tea	92 PER GALLON OR 34 PER POT
arnold palmer (lemonade & ice tea)	90 PER GALLON OR 32 PER PITCHER
hot spiced cider or hot chocolate	72 PER GALLON
non-alcoholic fruit punch	62 PER GALLON
assorted soft drinks	7 EACH
assorted mineral waters - still, sparkling & flavored	7 EACH
filtered water with mint & lemon or cucumber	7 EACH
lemonade	62 PER GALLON
strawberry lemonade	62 PER GALLON
bottled ice tea	7 EACH

BAKED ITEMS

assorted breakfast pastries with butter and fruit preserves	56 PER DOZEN
assortment of bagels with cream cheese spreads	56 PER DOZEN
assorted multigrain muffins	56 PER DOZEN
breakfast breads	56 PER DOZEN
croissants	56 PER DOZE

ASSORTED FRUITS & SNACKS

Individual Yogurts	6 EACH
Seasonal Sliced Fruits and Berries	18 PER PERSON
Whole Fresh Fruit	6 EACH
Tim Cascade Plain Potato Chips with (2) Dips	8 PER PERSON
Tortilla Chips, Salsa & Guacamole	8 PER PERSON
Hummus with Pita Crackers	10 PER PERSON
Baskets of Mixed Nuts	8 PER PERSON
Baskets of Trail Mix	6 PER PERSON
Individual Bags of Plain or Peanut M&M's	6 EACH
Assorted Snack & Protein Bars	56 PER DOZEN

LUNCH

PLATED LUNCH

Plated Meals are priced per person, higher priced entree will prevail. Maximum of 3 entree selections. Entree costs include choice of first course, bread and butter service, freshly brewed coffee and assorted teas. A minimum of 10 guests required. Dessert course can be added for an additional \$12 per person.

STARTERS

Please select one.

ROASTED BEET SALAD

pistachios, rogue river blue cheese, sherry vinaigrette

CLAM CHOWDER

bacon and potatoes

PEAR AND SPINACH SALAD

spiced walnuts, blue cheese, red wine vinaigrette

MIXED GREENS

shaved radish, shaved fennel, mustard vinaigrette

CHOP SALAD

tomatoes, cucumber, avocado, cheddar, ranch

CAESAR SALAD

parmesan, croutons

ENTREES

GRILLED SALMON | 60

herb, lemon, caper butter

GRILLED SIRLOIN STEAK | 66

caramelized onion, red wine jus

PETIT FILET OF BEEF | 56

grilled with a cabernet demi-glace

SEARED CHICKEN BREAST | 56

with lemon garlic pan juices

BLACKENED KING SALMON | 60

with toasted coconut rice, mango salsa

MISO SEARED BLACK COD | 56

ginger beurre blanc

GRILLED SALMON SOUTHWEST CHOP CHOP SALAD | 54

fresh corn, chopped egg, avocado, black beans, tomato, bacon, red wine vinaigrette

CHICKEN CAESAR SALAD | 52

crisp romaine, croutons, parmesan, lemon

QUINOA CAKE | 62

romesco and brocolini

SWEET BITES

Please select one \$12 per guest

RASPBERRY CHOCOLATE TART

CLASSIC CHEESECAKE

with cherry compote

ETON MESS

meringue, berries and vanilla bean chantilly

LEMON MERINGUE TART

with blueberry coulis

CHOCOLATE POT DU CRÉME

BUILD YOUR OWN BRUNCH BUFFET

Pricing is per guest

A Minimum of 25 Guests

Served with fresh chilled juice, freshly brewed coffee & decaffeinated coffee and tea

Choice of three | 42

Choice of four | 46

Each additional choice | 8 PER PERSON

Seasonal sliced fresh fruit
Scrambled eggs with cheddar cheese and chives
Blintzes with fresh fruit compote and sour cream
Crisp bacon and sausage links
Bell pepper potatoes
Regional, domestic and imported cheese display
Bellevue club caesar salad
Fresh field greens with caramelized walnuts, goat cheese finished with raspberry vinaigrette dressing
Basil tomato salad with buffalo mozzarella
King salmon with caper-tomato butter sauce
Fresh seasonal vegetables
Assorted breakfast bakeries to include:
Croissants, fruit scones, muffins, fruit breads and Danish with fruit preserves and butter

LUNCH BUFFETS

Buffets include freshly Brewed Coffee, Decaffeinated Coffee & Tea
15 guest minimum

LATIN INSPIRED | 56

"Build Your Own Tacos" buffet to include:

Spiced watermelon salad
Chopped romaine salad with corn, red onion, queso fresca and cilantro-lime vinaigrette
Chicken mole verde
Chimichurri skirt steak
Grilled peppers and onions
Spanish rice and frijoles negro
Grated cheeses
Guacamole
Sour cream
Shredded cabbage
House-made salsa
Warm corn and flour tortillas
Cinnamon and sugar churros

DELI OF THE DAY | 54

Soup du jour
Mixed greens, toasted hazelnuts, chevre, mustard vinaigrette
German-style potato salad
Sliced deli meats (roasted turkey breast, roast beef, apple wood-smoked ham)
Sliced domestic cheeses
Sliced red onion
Dijon mustard, mayonnaise
Local seattle fresh baked bread
Assorted chips
Assorted cookies and brownies

PAN-ASIAN STATION | 56

Garden lettuce salad with sweet peppers, snap peas, cashews and honey sesame dressing
Vegetable potstickers with sweet chili dipping sauce
Marinated beef kebabs, hoisin, shiitake relish
Grilled chicken satay, peanut coconut sambal
Veggie stir fry with teriyaki sauce
Fragrant jasmine rice with lemongrass and ginger
Tapioca coconut pudding with lychee and pineapple

TASTE OF ITALY | 54

Vegetable soup with extra virgin olive oil
Roasted pepper salad, arugula, golden raisins, pistachios
Chicken cacciatore
Pasta del giorno (pasta of the day)
Local seattle fresh baked breads
Vanilla bean panna cotta with berries and amaretti cookies

PUGET SOUND | 60

Pike Place green salad, huckleberry vinaigrette, and blue cheese
Cauliflower and quinoa salad with carrots, broccoli, pumpkin seeds, arugula and cranberries)
Beef sirloin with wa. mushroom sauce
Grilled salmon with apple and fennel broth
Herb-roasted carrots
Yakima Valley farro pilaf
Apple and hazelnut tarts

BBQ BONANZA | 60

Coleslaw
Macaroni salad
Watermelon
Vegetarian corn succotash
Fried chicken with orange honey
BBQ pork ribs
Braised collard greens
Dirty rice
Peach cobbler cheesecake jars

PIE IN THE SKY | 56

Classic caesar salad
Insalata misti Italian green salad
Buttermilk panna cotta with blueberry compote
+

Choose 3 artisanal pizzas (gluten-free crust +\$4 per person)

Pizza Bianca: white sauce, fresh mozzarella, pesto
BBQ chicken, onion, peppers, cilantro
Asparagus, prosciutto, goat cheese
Margherita with tomato and basil
Pepperoni
Italian Sausage
Vegetarian with artichokes, basil, tomatoes, garlic, kalamata olives

LIGHT & FRESH | 52

vegan carrot soup
Fresh baked bread
Grilled & raw vegetable display
"Build your own chef's and cobb salad"
Buffet to include: olives, bacon bits, tomato, blue cheese, avocado, hard cooked egg, cucumber, ham, turkey, grilled chicken, shredded cheese, garbanzo beans, mushrooms, sunflower seeds, wild rice, croutons, onions, artichoke hearts, house vinaigrette, ranch dressing, oil and vinegar
Fruit salad

LUNCH

BOX LUNCHES

Each box lunch includes choice of sandwich or entrée salad, vegetable orzo pasta salad, whole fresh fruit, fresh baked cookie & bottled water. You may choose up to three selections for your group
Priced per person

HONEY HAM & SWISS | 46

honey cured ham & swiss cheese with dijon aioli, sliced tomatoes & lettuce on demi baguette

HERB ROASTED CHICKEN BREAST | 46

herb roasted chicken breast & dill havarti, stone ground mustard, grilled onions, sliced tomatoes & lettuce on brioche roll

ROAST BEEF | 46

slow roasted roast beef & pepper jack cheese, with chipotle aioli, onions, sliced tomatoes & lettuce on demi baguette

CHICKEN CAESAR WRAP | 46

marinated & grilled chicken breast tossed with house made caesar dressing, crisp romaine, rolled in a fresh flour tortilla

GRILLED VEGETABLE SANDWICH | 46

grilled seasonal vegetables with hummus & feta, on pita

TERIYAKI SALMON SALAD | 46

grilled teriyaki salmon & baby spinach, frisee, & julienne vegetables, dressed with a toasted sesame dressing



DISPLAYS & PLATTERS

Priced per 25 guests, unless otherwise noted

SPECIALITY CHEESE DISPLAY | 275

a selection of imported and domestic premium cheese, served with dried fruits, mixed nuts and gourmet crackers

FRESH & GRILLED VEGETABLE PLATTER | 230

a variety of market fresh vegetables served with assorted dips

FRESH FRUIT PLATTER | 230

lavish display of seasonal fresh fruits & berries

WHOLE POACHED SALMON | 290

an artistic display of whole poached salmon, served with dill-herb remoulade

BAKED BRIE | 230

display of baked brie topped with brandied tart dried cherries with crackers and crisp breads

MEDITERRANEAN PLATTER | 150

baba ghanoush, red pepper hummus, mixed olives, grilled asparagus and bell peppers, served with pita bread and gourmet crackers

SMOKED SALMON DISPLAY | 310

a lox style salmon, served with miniature bagels and traditional garnishes

CURED MEATS | 300

traditional display of italian cured meats and cheeses, marinated and grilled vegetables and mixed olives, served with rosemary crisps

SPECIALTY BREAK MENUS

10 Guest minimum, Specialty Break Menus are for 30 minutes
Priced per person

ALL-DAY BEVERAGE SERVICE | 28

freshly brewed coffee, decaffeinated coffee, hot tea, assorted soft drinks, still & sparkling water

PREMIUM ALL-DAY BEVERAGE SERVICE | 34

freshly brewed coffee, decaffeinated coffee, hot tea, flavored syrups and confections, cold brew, topo chico sparkling water, fentimans soft drinks, rachel's ginger beer and arnold palmer

MOVIE TIME | 26

fresh popped corn with market flavored sea salts, red vines, assorted candy bars, m&m's & assorted soft drinks

ON THE LIGHTER SIDE | 28

acai bowls, energy bars, whole fruit, & cucumber infused water

THE TREE HUGGER BREAK | 34

tropical trail mix, washington apples & pears, lesley's fruit & nut bars, assorted northwest cheeses and berries, gourmet crackers & assorted mineral waters

FITNESS FIRST | 30

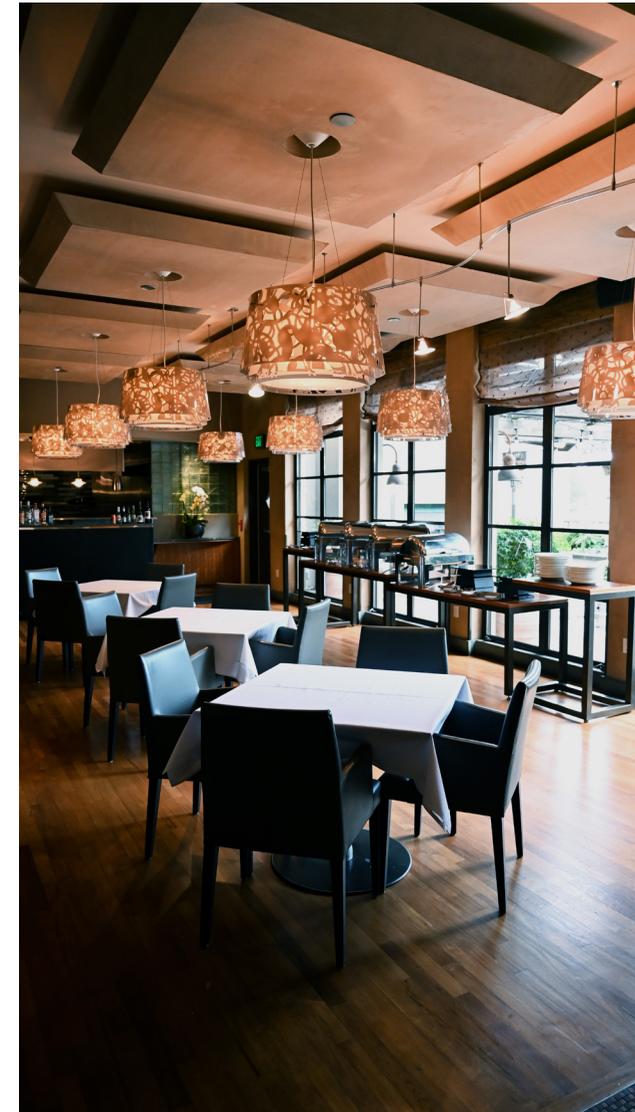
fresh vegetable crudité, seasonal fresh fruit, pita bread with red pepper hummus, low-fat dips & assorted non alcoholic beverages

THE ATHENIAN | 30

olive oil and garlic rubbed flatbread, marinated olives & feta, marinated artichokes & hummus, tzatziki, tabbouleh salad & lemonade

GAME DAY | 38

mini beef sliders, crispy chicken wings with habanero hot sauce, carrot spears and celery stalks with blue cheese dressing spiced peanuts & arnold palmer | iced tea & lemonade



BANQUET MENU

HORS D'OEUVRES

Priced per dozen | two dozen minimum per item

Fresh herb ricotta and oven-dried tomato crostini	46
Shaved manchego, crispy ham, fig jam crostini	52
Smoked beef tenderloin crostini, olive relish and spicy aioli	56
Cherry tomato and buffalo mozzarella skewers	52
Feta-stuffed cucumber with marjoram and olives	46
Mini grilled cheese bites with rosemary	46
Cedar-planked wild salmon with arugula and radish crostini	52
Shrimp tostadas with avocado and shredded lettuce	58
Lamb meatball skewers, mint relish	60
Fresh Northwest oysters, classic mignonette	78
Wild mushroom tart with parmesan and bacon	56
Chilled prawns, horseradish and lemon aioli	78
Crab-stuffed mushrooms with parmesan	78
Monte cristo sandwich bites with huckleberry jam	62
Sesame and soy-glazed marinated beef skewers	62
Seared scallop with apple and shiso salad	84
Mini crab cake with tomato chutney	84
Spicy prawn skewers with Vietnamese dipping sauce	74
Crab cocktail with cocktail sauce and lemon	84
Tandoori chicken satay with spiced-yogurt sauce	58
Chile-lime chicken skewer	58
Curried chicken lollipop	65
Lamb sausage-stuffed mushroom caps	65
Pakora fritters with potato, spinach, and cauliflower	52
Vegetable spring rolls with plum sauce	52
Caramelized onion flatbread with chevre	56
Fig and goat cheese flatbread with balsamic reduction	58
Blackened beef tenderloin, pepper relish, balsamic on focaccia	66
Sesame ahi on rice cracker with wasabi mayonnaise and soy glaze	84
Vegetable samosas with tamarind sauce	56
Rosemary vegetable skewer	52



FOOD STATIONS

*Service for 1.5 hours-minimum 25 guests
Priced per person*

FIRE-ROASTED TOMATO SOUP SHOOTERS WITH GRILLED CHEESE FINGER SANDWICHES | 24

Herbed chevre on country French
Cave-aged gruyere on rye
Beecher's cheddar on brioche
Velveeta on sourdough

Tapas | 26

Mixed olives
Dates, dried figs and apricots
Grilled vegetables
Flatbread
Sweet pepper and artichoke tapenade
Miniature kale salad with hazelnuts
Roasted pine nuts, tomato and anchovy relish with crostini

STATIONARY RECEPTION DISPLAYS & PLATTERS

25 guests

Artisan cheese board with accoutrements | \$270

Fresh fruit platter | \$230

Artisan cured meats with assorted pickles and olives | \$290

Traditional gravlax display with eggs, onion, capers, dill cream cheese | \$290

Grilled and fresh vegetables with assorted dips and blue dressings | \$230

Hummus with tomato and cucumber salad and flatbread | \$230

Hot crab dip | \$340

Snow crab leg display | \$490

Poached prawns, cocktail sauce | \$410 (4pc per person)



RECEPTION MADE SIMPLE

Minimum 25 guests - 1.5 hours - \$66 per person

5 SMALL BITES (2PCS/ PERSON)

Open face basil bacon and tomato mini sandwiches
Crab stuffed mushrooms with parmesan
Curried chicken lollipop
Fig and goat cheese flatbread with balsamic reduction
Vegetable samosas with tamarind sauce

+

CHOOSE 1 TRAY PER 25 GUESTS:

Artisan cheese board
Fresh fruit display
Artisan cured meats with assorted pickles and olives
Traditional gravlax display with eggs, onion, capers, dill cream cheese
Grilled and fresh vegetables with assorted dips and dressings

MANNED CARVING STATIONS

Serves 25 Guests

All stations are presented with sauce accompaniments.

Roasted beef tenderloin | \$470
Smoked prime rib | \$410
Whole cedar-roasted salmon | \$310
Mustard-rubbed pork loin | \$360
Roasted turkey breast | \$260

PLATED DINNER

PLATED DINNER

Plated Meals are priced per person, higher priced entree will prevail. Maximum of 3 entree selections. Entree costs include choice of first course, bread and butter service, freshly brewed coffee and assorted teas. A minimum of 10 guests required. Dessert course can be added for an additional \$12 per person.

SALADS

Please select one

ROASTED BEET SALAD

pistachios, rogue river blue cheese, sherry vinaigrette

CLAM CHOWDER

with bacon and potatoes

PEAR AND SPINACH SALAD

spiced walnuts, blue cheese, red wine vinaigrette

MIXED GREENS

shaved radish, shaved fennel, mustard vinaigrette

CHOP SALAD

with tomatoes, cucumbers, avocado, cheddar and ranch

CAESAR SALAD

parmesan and croutons

STARTERS

SMOKEN SALMON CHOWDER | 14

with crostini

WILD MUSHROOM BISQUE | 14

and scallions

ROASTED TOMATO BASIL SOUP | 14

with parmesan crostini

JUMBO PRAWNS | 24

with hote pickled vegetables

CRAB CAKES | 38

stone ground mustard sauce, shaved fennel and apple salad



ENTRÉES

Please select up to three

GRILLED SALMON* | 82

herb, lemon & caper butter

BLACK COD | 82

horseradish celeriac remoulade

MISO SALMON | 82

toasted sesame miso sauce

SEARED SCALLOPS | 96

carrot & majoram sauce

POACHED HALIBUT | 82

ginger, scallion & sesame

ROASTED CHICKEN BREAST | 76

carmelized onion, walnut pesto

GRILLED FILET MIGNON | 92

red wine sauce

MAPLE BRINED PORK TENDERLION | 76

apple chutney

GRILLED NEW YORK STEAK | 86

with sage compound butter

MOROCCAN LAMB CHOPS | 90

dried fruits, chermoula

VEGETARIAN ENTRÉES

QUINOA CAKE | 62

romesco & broccolini

SWEET POTATO GNOCCHI | 62

squash & pine nuts

SEASONAL SQUASH NAPOLEON | 62

arugula & walnut pesto

DUET PLATES

GRILLED NEW YORK STRIP & SALMON* | 115

red wine jus

FILET MIGNON & DUNGENESS CRAB | MP

sauce béarnaise

PETITE FILET MIGNON & MAINE LOBSTER | MP

TAIL THERMADOR*

Tableside service available for an additional \$25 per guest, max of 30 guests.

SIDE DISHES

Please select one to accompany your entrées

Potato gratin with chive and parmesan

Yukon gold mashed potatoes

Roasted fingerling potatoes with fresh herbs

Wild and jasmine rice pilaf

Polenta herb cake with tomato ragu

Seasonal risotto

Sweet potato flan

SWEET BITES

Please select one, additional \$12 per guest

CHOCOLATE MOUSSE TORTE

SALTED CARAMEL CHOCOLATE TORTE

CLASSIC CHEESECAKE

with seasonal fruit compote

APPLE STICKY TOFFEE PUDDING

with devonshire whipped cream

CHOCOLATE POT DU CRÉME



MANNED CARVING STATIONS

The following are Priced per Person. Carving Stations Require a Chef Attendant at \$50.00 per hours.

WHOLE ROAST TURKEY | 20

30 guest minimum

orange cranberry chutney

HERB CRUSTED PRIME RIB | 28

40 guest minimum

slow roasted, served with au jus & creamy horseradish

HONEY GLAZED SALMON | 22

35 guest minimum

pineapple salsa or imported mustards

ROASTED PORK LOIN | 18

20 guests minimum

roasted with fig & pepper with dried fruit compote

DINNER BUFFET

DINNER BUFFETS + CHEF CHOICE DESSERT

25 guest minimum
priced per guest

SIXTH STREET BUFFET | 76

Freshly brewed Caffé D'arte coffee & tea service
Fresh fruit display
Choice of one salad selection
Choice of chicken or salmon entrée
Choice of two accompaniments
Rustic breads and butter

LAKESIDE BUFFET | 84

Choice of two hors d'oeuvres
Freshly brewed Caffé D'arte coffee & tea service
Fresh fruit or specialty cheese display
Choice of two salad selections
Choice of two entrées
Choice of two accompaniments
Rustic breads and butter

CASCADE BUFFET | 98

Choice of three hors d'oeuvres
Freshly brewed Caffé D'arte coffee & tea service
Fresh fruit or specialty cheese display
Choice of two salad selections
Choice of two entrées +
One carving station with Chef Attendant
Choice of three accompaniments
Rustic breads and butter

BUFFET SALAD SELECTIONS

FRISÉE & WATERCRESS

mandarin orange, spicy candied cashews, shaved radish, honey-tangerine vinaigrette

BABY SPINACH

golden raisins, white cheddar crackers, pickled red onion, ground mustard vinaigrette

TRADITIONAL CAESAR

hearts of romaine, grana parmesan, herb croutons, white anchovy

FIELD GREENS

roasted walnuts, preserved apricots, shaved red onion, feta cheese, champagne dressing

ROMAINE & RADICCHIO

shaved manchego cheese, pomodoraccio tomatoes, crispy prosciutto

CAPRESE

marinated mozzarella, sliced vine-ripened tomato, basil emulsion, white balsamic syrup

BUFFET ENTRÉE SELECTIONS

\$200 chef attendant fee will be added for carved items.

GRILLED DRAPER VALLEY CHICKEN BREAST

pearl onion & leek ragout, chicken jus

HERB-ROASTED CHICKEN BREAST

charred artichokes, fennel, sun-dried tomatoes

ROASTED ORGANIC KING SALMON

fine herbs, lemon, pinot gris beurre blanc

GRILLED ORGANIC KING SALMON

White miso & orange marinated, ginger teriyaki

ROASTED PORK LOIN

pepper-crusting, bourbon, preserved fruit chutney

CENTER CUT SIRLOIN STEAK

wild mushrooms, cabernet demi-glace

CHEF-CARVED PRIME RIB OF BEEF

traditional au jus, creamy horseradish

CHEF-CARVED LEG OF LAMB

rubbed with rosemary pesto, lamb jus

THREE CHEESE TORTELLINI

grilled vegetables, cured olives, shaved grana parmesan

GOAT CHEESE POLENTA CAKE

fire-roasted tomato coulis, foraged mushrooms, herb oil

BUFFET ACCOMPANIMENT SELECTIONS

Roasted marble potatoes with whole garlic

Yukon gold mashed potatoes

Five rice blend

Quinoa pilaf with mirepoix and lemon

Chef's selection of seasonal vegetables

Haricot vert with brown butter and toasted almonds

Grilled asparagus with baby tomatoes and parmesan

Roasted trio of cauliflower tossed in chimichurri



BAKE SHOP

SWEETS + TREATS

Sold by the dozen | 56

Rice crispy
Assorted Cookies & bars
Brownies
Blondies
Raspberry bars
Tea cookies
Macaroons

DESSERT BUFFET | 26

Chef's Selection of: cheesecakes, chocolate tortes & fruit tarts, chocolate dipped strawberries, chocolate truffles & assorted miniature French desserts

SOFT SERVE ICE CREAM BAR \$14 PER GUEST

chocolate or vanilla with sprinkles, m&m's, crushed oreo cookies and heath bars, whipped cream, maraschino cherries



CAKE & PASTRY SHOP

Available with a 72 Hour Notice

MINI DREAM CAKES | 56 PER DOZEN

assorted flavors filled with housemade marshmallow filling, dipped in either white or dark chocolate

CUPCAKES | 56 PER DOZEN

Available Flavors: chocolate cake, vanilla, funfetti or red velvet

Available Frosting: chocolate, vanilla, cream cheese frosting or whipped cream frosting

1/4 SHEET CAKE | 55

single layer, 2 color frosting

Serves 15-20 people

1/2 SHEET CAKE | 150

single layer, 2 color frosting

Serves 50 people

8" & 10" ROUND CAKE (2-3 LAYER)

8" serves 12 | 35

10" Serves 12-14 | 40

Available Flavors: chocolate or vanilla
Available Fillings: chocolate, vanilla, cookies and cream
Available Icing: chocolate & vanilla buttercream, whipped cream frosting

For cake customizing and enhancement please consult your catering manager



WINE AND BEVERAGE LIST

TIER 1

WINE

CHATEAU STE. MICHELLE DARK HARVEST CHARDONNAY, WA

CHATEAU STE. MICHELLE DARK HARVEST CABERNET SAUVIGNON, WA

LIQUOR

WHEATLEY VODKA

BEEFEATER GIN

JOHNNY WALKER RED SCOTCH

JACK DANIELS WHISKEY

BACARDI SILVER RUM

PUEBLO VIEJO BLANCO TEQUILA

HOSTED

48 | BOTTLE

12 | COCKTAIL

9 | BEER

NON HOSTED

14 | GLASS

14 | COCKTAIL

11 | BEER

TIER 2

WINE

MARK RYAN THE VINCENT WHITE BLEND, WA

MARK RYAN THE VINCENT RED BLEND, WA

LIQUOR

TITOS VODKA

TANQUERAY GIN

JOHNNY WALKER BLACK SCOTCH

MAKER'S MARK BOURBON

SEAGRAM'S VO AMERICAN WHISKEY

APPLETON ESTATE JAMAICAN RUM

EL JIMADOR TEQUILA

HOSTED

58 | BOTTLE

13 | COCKTAIL

9 | BEER

NON HOSTED

15 | GLASS

15 | COCKTAIL

11 | BEER

TIER 3

WINE

SONOMA CUTRER CHARDONNAY, CA

DELILLE CELLARS MÉTIER CABERNET

SAUVIGNON, CA

LIQUOR

KETEL ONE VODKA

BOMBAY SAPPHIRE GIN

CHIVAS REGAL 12 YEAR SCOTCH

KNOB CREEK BOURBON

CROWN ROYAL CANADIAN WHISKEY

CAPTAIN MORGAN PRIVATE STOCKED WHISKEY

PATRON SILVER TEQUILA

GRAND MARNIER

KAHLUA

BAILEY'S IRISH CREAM

HOSTED

68 | BOTTLE

14 | COCKTAIL

9 | BEER

NON HOSTED

16 | GLASS

16 | COCKTAIL

11 | BEER

SPARKLING

Priced per bottle

RUFFINO PROSECCO | 48

GRUET BRUT | 48

SCHRAMSBERG BLANC DE BLANC | 75

VUEVE CLIQUOT BRUT | 100

FOR MORE INFORMATION

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