

# WOODMARK

## FALL/WINTER MENUS



Showcasing stunning views of Lake Washington and the Olympic Mountains, the Woodmark Hotel is the perfect setting for corporate meetings and social events. With over 9,000 square feet of flexible indoor-outdoor meeting rooms, our event spaces feature natural light, many highlighting impressive marina and water views. We specialized in highly personalized service and flawless execution that transform gatherings into something extraordinary.

## GUARANTEED COUNTS

The guaranteed guest count is due three days prior to your event date. This count will be considered the guaranteed count, for which you will be charged, even if fewer guests attend the function. If additional guests arrive at event, the Woodmark will do its best to accommodate and that higher guest count will be charged as the guaranteed guest count. If offering choice of two entrées during a plated meal, the higher priced prevails. This guaranteed entrée count is due 7 days prior to event and must be indicated on place cards provided by you and set by you at each guest's seat. Please note that this means you will need to obtain a RSVP for each guest's name along with their specific entrée selection when you receive replies. The Woodmark Hotel does not allow any outside food or beverage.

## SERVICE CHARGE & TAX

A mandatory 24% service charge is added to all food, beverage, room and equipment rental. Applicable state taxes are applied to all charges. Please note that mandatory service charge is taxable by Washington state law. 60% of the food & beverage service charge will be paid to banquet staff.

## LABOR CHARGES

Bartender fees range from \$75 per hour to \$110 per hour depending on your choice of hosted bar or cash bar. Chef attendant fees of \$150 per hour may be charged as noted on specific menu items.

## CATERING & BEVERAGES

The Woodmark will provide all food and beverage for your event and is unable to allow for any outside food and beverage.

# WOODMARK FALL / WINTER MENUS

## BREAKFAST BUFFETS

*All buffets are displayed for a maximum of two hours*

### CLASSIC CONTINENTAL BREAKFAST

Display of Sliced Fresh Fruit & Local Berries  
Butter & Chocolate Croissants, Danishes,  
Muffins & Preserves  
Personal Assorted Yogurts  
Fonté Coffee, Teas & Assorted Juices

### "NORTHWEST" CONTINENTAL BREAKFAST

Display of Sliced Fresh Fruit & Local Berries  
Butter & Chocolate Croissants & Muffins  
House-made Macadamia Nut Granola  
Personal Assorted Yogurts  
Assorted Bagels with Cream Cheese  
Smoked Salmon with Accompaniments  
Fonté Coffee, Teas & Assorted Juices

### LAKEFRONT BREAKFAST

Display of Sliced Fresh Fruit & Local Berries  
Butter & Chocolate Croissants, Muffins,  
Seasonal Scones, Preserves  
Assorted Bagels with Cream Cheese  
Smoked Salmon with Accompaniments  
Roasted Red Bliss Potatoes with Garden Herbs  
Beecher's Cheddar Scrambled Eggs with  
Scallions & Marinated Tomato  
Smoked Pepper Bacon & Pork Sausage  
Fonté Coffee, Teas & Assorted Juices

### AMERICAN BREAKFAST

Display of Sliced Fresh Fruit & Local Berries  
Butter & Chocolate Croissants & Muffins  
Roasted Red Bliss Potatoes with Garden Herbs  
Beecher's Cheddar Scrambled Eggs with  
Scallions & Marinated Tomato  
Smoked Pepper Bacon & Pork Sausage  
Fonté Coffee, Teas & Assorted Juices

### BREAKFAST ENHANCEMENT

Avocado Toast

Whole Quiche, sliced (Spinach & Ham; Bacon & Broccoli; Garden Vegetable)

Chef Attended Omelet Bar (Bacon, Ham, Spinach, Peppers, Onions, Mushroom, Beecher's Cheeses, Lox) *Chef Attendant Fee required*

Hard Boiled Eggs

Steel Cut Oatmeal, Golden Raisins, Almonds,  
Brown Sugar & Honey

Fonté Cold Brew

# WOODMARK FALL / WINTER MENUS BREAKS

## A LA CARTE BREAK ITEMS

Greek Yogurt Parfait, Macadamia Nut Granola & Fresh Berries  
Individual Greek Yogurts  
Whole Fruit (Washington Apples, Bananas, Oranges, Pears)  
House-made Paleo Bars  
Assorted Beef Jerky & Sticks  
Dried Fruits & Nuts  
Roasted Garlic Hummus, served with Toasted Pita Chips  
Seasonal Garden Vegetables with Dips  
Individual Bags of Kettle Chips  
Bar Snack Mix  
Tortilla Chips & Grilled Salsa (*add Guacamole*)  
Soft Pretzels with Beecher's Cheese Sauce, Mustard  
Warm Marinated Olives

## SWEET TREATS

Assorted Macrina Cookies  
Chocolate Chunk Brownies  
Coconut Macaroons  
Lemon Bars

## BEVERAGES

Assorted Soft Drinks  
Flavored Sparkling Water  
Smart Water or Mineral Water  
Red Bull Energy Drink  
Individual Bottled Juice  
Fonté Cold Brew  
All Day Beverage Service  
(*Soft Drinks, Flavored Sparkling Water, Mineral Waters, Coffee & Tea*)  
Enhanced -All Day Beverage Service  
(*Soft Drinks, Flavored Sparkling Water, Mineral Waters, Coffee & Tea served with Flavored Syrups & Flavored Creamers*)  
Carafes of Fruit Juices (*Cranberry, V-8, Apple, Freshly Squeezed Orange & Grapefruit*)  
Iced Tea or Lemonade  
Fonté Freshly Brewed Coffee, Decaffeinated Coffee & Teas  
Enhanced - Fonté Freshly Brewed Coffee, Decaf Coffee & Teas  
(*served with Flavored Syrups & Flavored Creamers*)

# WOODMARK FALL / WINTER MENUS THEMED BREAKS

## SPA BREAK

Cut Fresh Fruit & Berries, Fruit Yogurt Smoothies, Chocolate Covered Strawberries, Assorted Nuts

*\*Inquire about Still Spa therapists to provide mini treatments*

## GARDEN BREAK

Raw Market Vegetables, served with Buttermilk Ranch, Green Goddess & Oregon Blue Cheese Dressings

## CREAMERY BREAK

4 Local Washington Cheeses, Crackers, Dried Fruits, Nuts & Chutney

## SWEET, SALTY & TART

Build Your Own Trail Mix Bar, Lemon Bars & Brownies

## PROTEIN BREAK

Assorted Beef & Turkey Jerky & Sticks, Antipasti with Assorted Meats & Cheese,  
Carrot, Celery & Almond Butter



# WOODMARK FALL / WINTER MENUS

## LUNCH BUFFETS

*All buffet lunches include Fonté Coffee & Tea.  
All buffets are displayed for a maximum of two hours.*

### PIKE PLACE CORNER DELI

Chef's Choice Soup & Fall Inspired Salad

Pre-made Sandwiches (*select 4, 5 or 6*):

- Roast Beef, Red Onion Jam, Provolone
- Bacon, Lettuce, Tomato & Avocado on Brioche
- Turkey Breast, Cranberry Aioli, Sharp Cheddar, Rustic Multi-grain Bread
- Roasted Portobello, Zucchini, Red Peppers, Mozzarella, Basil Pesto Aioli
- Italian Hoagie with Ham, Salami, Sopressata, Shaved Red Onion, Romaine, Tomato, Italian Vinaigrette
- House Chicken Salad on Ciabatta, Cucumber, Havarti
- Sourdough Grilled Cheese, Brie, Beecher's Cheese, Bacon Tomato Jam

Accompaniments: Dill Pickle Spears, Deli Spreads

Kettle Potato Chips

Assorted Macrina Cookies

### NORTHWEST ASIAN FUSION

Miso, Tofu & Nori

Phad Thai Salad with Lime, Cilantro, Chiles

Vegetable Spring Rolls

Diablo Shrimp

Orange Chicken

Szechuan Green Beans

Jasmine Rice

Coconut Mousse Cake

### A TASTE OF ITALY

Heirloom Tomato Bisque

Arugula Salad, Crispy Prosciutto, Aged Balsamic

Baby Romaine, Black Pepper Croutons, Pecorino

Lemon Parmesan Grilled Asparagus

Free Ranged Organic Chicken Breast

Salmon with Herb Butter Sauce

Cavatappi, Blush Sauce

Limoncello Bars

### SOUTHWESTERN BUFFET

House Fried Tortilla Chips

Vegetarian Tortilla Soup

Mexican Street Corn with Cotija

Traditional Black Beans

Spanish Rice

Blistered Broccolini

Chicken Fajitas with Peppers & Onions

Grilled Carne Asada

Served with White Corn & Flour Tortillas,

Sour Cream, Pico de Gallo, Guacamole

Churros

### FARMERS TABLE

Artisan Bread

Pear & Parsnip Bisque

Mixed Greens: Oven-Dried Tomatoes, Crispy

Shallots, Balsamic

Roasted Heirloom Carrots: Goat Cheese & Pistou

Pan Seared Salmon

Free Range Organic Chicken Breast

Ancient Grains of Quinoa, Farro & Roasted Vegetables

Berry Crisp, Whipped Cream

# WOODMARK FALL / WINTER MENUS

## CREATE YOUR OWN BUFFET LUNCHES

*All buffet lunches include Artisan Bread, Fonté Coffee & Tea*

### SALADS

*Choose One:*

Field Greens: Mixed Greens, Oven-Dried Tomatoes, Crispy Shallots, Balsamic

Classic Caesar: Baby Romaine, Black Pepper Croutons, Pecorino

Roasted Baby Beets: Greens, Feta, Quinoa, Pressed Pecans, Balsamic

Jumbo Asparagus: Goat Cheese, Micro Greens

### ACCOMPANIMENTS

*Choose Two:*

Ancient Grains of Quinoa, Farro, Arugula, Roasted Vegetables

Roasted Garlic Potato Mash

Roasted Baby Carrots with Brown Sugar

Grilled Asparagus

Fingerling Potatoes with Caramelized Onions & Herbs

### ENTRÉES

*Choose One, Two or Three Entrées:*

Roasted Free Range Organic Chicken

Steelhead: Citrus Beurre Blanc

Filet of Beef: Balsamic Demi

Smoked Honey Salmon

Coffee-Crusted Kobe Beef Tenderloin

Butternut Squash Pasta

Seared Tofu: Sizzling Soy Ginger (vegan)

### DESSERTS

*Choose One:*

Black Forest Cheesecake: Sour Cherries

Assorted Dessert Bars

Berry Crisp: Whipped Cream

Tiramisu

# WOODMARK FALL / WINTER MENUS

## PLATED LUNCHESES

*All plated lunches include Artisan Bread, Fonté Coffee & Tea*

*Choice of three entrées: exact entrée counts due 72 hours prior to event date.  
Entrée must be indicated on place card at guest's seat.*

### SALADS

*Choose One:*

Field Greens: Mixed Greens, Oven-Dried Tomatoes, Crispy Shallots, Balsamic

Classic Caesar: Baby Romaine, Black Pepper Croutons, Pecorino

Roasted Baby Beets: Greens, Feta, Quinoa, Pressed Pecans, Balsamic

Jumbo Asparagus: Goat Cheese, Micro Greens

### ENTRÉES

*If two entrees are selected, the highest price prevails:*

Butternut Squash Pasta: Organic Baby Kale, Chanterelle Mushroom

Seared Tofu: Sizzling Soy Ginger, Green Onion, Cilantro, Baby Bok Choy (vegan)

Roasted Free Range Organic Chicken: Roasted Garlic Potato Mash

Smoked Honey Salmon: Fingerling Potatoes

Steelhead: Citrus Beurre Blanc, Fingerling Potatoes

Coffee-Crusted Kobe Beef Tenderloin: Bone Marrow Gnocchi, Fennel Pollen Salad

Filet of Beef: Balsamic Demi, Roasted Garlic Potato Mash

*All entrées are accompanied by Chef's Choice Vegetables, which are chosen based on seasonality and what is the freshest product at the time of each event.*

### DESSERTS

*Choose One:*

Black Forest Cheesecake: Sour Cherries

Berry Crisp: Whipped Cream

Flourless Chocolate Torte: White Chocolate, Raspberry Sauce

Lemon Meringue Tart: Citrus Fruit



# WOODMARK FALL / WINTER MENUS

## CREATE YOUR OWN DINNER BUFFETS

*All buffet dinners include Artisan Bread, Fonté Coffee & Tea*

### SOUP & SALADS

*Choose Two:*

Delicata Squash Bisque with Truffle Pepitas

Field Greens: Mixed Greens, Oven-Dried Tomatoes, Crispy Shallots, Balsamic

Classic Caesar: Baby Romaine, Black Pepper Croutons, Pecorino

Roasted Baby Beets: Greens, Feta, Quinoa, Pressed Pecans, Balsamic

Jumbo Asparagus: Goat Cheese, Micro Greens

### ACCOMPANIMENTS

*Choose Three:*

Ancient Grains of Quinoa, Farro, Arugula, Roasted Vegetables

Roasted Garlic Potato Mash

Roasted Baby Carrots with Brown Sugar

Grilled Asparagus

Fingerling Potatoes with Caramelized Onions & Herbs

Brown Butter Sweet Potato Puree

Beecher's Cheddar Au Gratin

### ENTRÉES

*Choose Two or Three Entrées:*

Roasted Free Range Organic Chicken

Steelhead: Citrus Beurre Blanc

Filet of Beef: Balsamic Demi

Smoked Honey Salmon

Coffee-Crusted Kobe Beef Tenderloin

Butternut Squash Pasta

Seared Tofu: Sizzling Soy Ginger (vegan)

### DESSERTS

*Choose Two:*

Tiramisu

Black Forest Cheesecake: Sour Cherries

Berry Crisp: Whipped Cream

Flourless Chocolate Torte: White Chocolate, Raspberry Sauce

# WOODMARK FALL / WINTER MENUS

## PLATED DINNERS

*All plated dinners include Artisan Bread, Fonté Coffee & Tea*

*Choice of three entrées: exact entrée counts due 72 hours prior to event date.  
Entrée must be indicated on place card at guest's seat.*

### SALADS

*Choose One:*

Field Greens: Mixed Greens, Oven-Dried Tomatoes, Crispy Shallots, Balsamic

Classic Caesar: Baby Romaine, Black Pepper Croutons, Pecorino

Roasted Baby Beets: Greens, Feta, Quinoa, Pressed Pecans, Balsamic

Jumbo Asparagus: Goat Cheese, Micro Greens

Spinach Stack: Parmesan, Bacon & Egg Dressing

### ENTRÉES

*If two entrees are selected, the highest price prevails:*

Butternut Squash Pasta: Organic Baby Kale, Chanterelle Mushroom

Seared Tofu: Sizzling Soy Ginger, Green Onion, Cilantro, Baby Bok Choy (vegan)

Roasted Free Range Organic Chicken: Roasted Garlic Potato Mash

Steelhead: Citrus Beurre Blanc, Fingerling Potatoes

Smoked Honey Salmon: Lobster Mac, Salt Roasted Beetroot

Coffee-Crusted Kobe Beef Tenderloin: Bone Marrow Gnocchi, Fennel Pollen Salad

Duo of Duck: Roasted Breast, Confit of Leg & Thigh, Fig Agro Dolce

Filet of Beef: Balsamic Demi, Roasted Garlic Potato Mash

Filet of Beef & Maine Lobster Tail: Smoked Pepper Demi, Fingerling Potatoes

Grilled Tenderloin of Beef & Dungeness Crab: Fingerling Potatoes

*All entrees are accompanied by Chef's Choice Vegetables, which are chosen based on seasonality and what is the freshest product at the time of each event.*

### DESSERTS

*Choose One:*

Black Forest Cheesecake: Sour Cherries

Chocolate Crunch Cake: White Chocolate Sauce & Amaretto Gel

Flourless Chocolate Torte: White Chocolate, Raspberry Sauce

Lemon Meringue Tart: Citrus Fruit

# WOODMARK FALL / WINTER MENUS

## HORS D'OEUVRES

*Minimum order of two dozen*

### WARM HORS D'OEUVRES

Baked Goat Cheese: Goat & Garlic Cream Cheese, Pesto, Crostini

Mushroom Tart: Puff Pastry, Chef's Blend Foraged Mushrooms, Herbed Mascarpone

Manchego & Serrano Croquettes: Garlic Aioli

Chorizo Stuffed Mushrooms: Garlic, Butter, Parmesan, Pecorino, Asiago

Wild Mushroom Risotto Croquettes: Savory Cream

Pork Sui Mai: Thai Sweet Chile

Bacon Wrapped Stuffed Date: Smoked Almond, Blue Cheese, Red Wine Demi

Coconut Shrimp: Coco Crema

Lemongrass Beef Skewers: Hoisin Reduction

Dungeness Crab Cakes: Classic Remoulade

### COOL HORS D'OEUVRES

Classic Bruschetta: Tomato, Basil, Garlic, Balsamic on Garlic Crostini

Beet & Blueberry Bruschetta: Feta, Balsamic

Pimento Cheese, Candied Bacon on Biscuit

Kalbi Boneless Short Rib: Poached Pear, House Kimchi

Pork Carnitas: Poblano Crema, Mango Salsa, House Chips

Grilled Chicken Salad: Pecans, Cranberries, Endive

Grilled & Chilled Shrimp: Cilantro, Pepper Sauce

Cured Smoked Salmon: Caper Citrus Cream, House Pickles, Rye

Mini Steak Salad: Filet, Orange Soy Vinaigrette, Romaine, Pickled Cucumber & Radish

\*Seared Ahi Tuna Skewer: Mango, Salsa Verde, Ginger-Soy

# WOODMARK FALL / WINTER MENUS

## RECEPTION DISPLAYS & CARVING STATIONS

*Minimum order of 20 servings each*

### CHEESE & CRACKER

Assorted Local Cheeses, Fruit Preserves, Nuts, Assorted Crackers

### SEASONAL GARDEN VEGETABLES

Buttermilk Ranch, Green Goddess & Oregon Blue Cheese Dressings

### ANTIPASTI

Grilled & Marinated Vegetables, Cured Meats & Local Cheeses, Olives, Rustic Bread

### MEZE PLATTER

Olive Tapenade, Baba Ghanoush, Garlic Hummus Tzatziki, Pita Bread, Cucumber, Tomato, Olives

### SALMON DISPLAY

Local Salmon, Dill Cream Cheese, Rye Bread & Accompaniments

### \*NORTHWEST SEAFOOD DISPLAY

Jumbo Poached Prawns, Snow Crab Claws, House Smoked Salmon, Cocktail Sauce, Tabasco, Lemon

### \*SUSHI DISPLAY

Assorted Rolls, Nigiri Sushi, Soy Sauce, Wasabi, Pickled Ginger

## CHEF ATTENDED CARVING STATIONS

*Chef Attendant Fee required*

### HERB & SALT CRUSTED PRIME RIB

Rosemary Au Jus, Horseradish Cream, Dinner Rolls

### NY STRIP

Roasted Shallot Demi, Dinner Rolls

### ROASTED FILET OF BEEF

Foraged Mushroom Demi, Dinner Rolls

# WOODMARK FALL / WINTER MENUS

## RECEPTION STATIONS

*Minimum order of 20 servings each*

### SALAD STATION

*Choose Two:*

- Field Greens: Mixed Greens, Oven-Dried Tomatoes, Crispy Shallots, Balsamic
- Classic Caesar: Baby Romaine, Black Pepper Croutons, Pecorino
- Jumbo Asparagus: Parmesan, Bacon & Egg Dressing
- Mediterranean Fusilli: Fusilli Pasta, Olives, Roasted Vegetables, Marinated Artichokes, Shaved Aged Provolone

### TOTCHO STATION

Handmade Smashed Tater Tots, Pulled Short Rib, Beecher's Cheese Sauce, Pico De Gallo, Lobster Guacamole, Radish, Charred Padron Peppers, Sour Cream, Feta, Salsa Verde

### SLIDERS & FRIES

*Choose Two:*

- Sweet & Spicy Pork: Natural Jus BBQ Sauce, Slaw
- Crab Cake: Remoulade, Napa Cabbage
- Smoked Beef Brisket: Blackberry Glaze
- Kobe Beef: Minced Caramelized Onions & Cheddar, Lettuce
- Vegan Black Bean: Tomato Jam

*\*\*Choice of Regular or Sweet Potato Fries*

### PASTA STATION

*Choose Two:*

- Penne: Bolognese Sauce, Roasted Mushrooms, Scallions
- Fettuccini: Fresh Herb Marinated Chicken, Roasted Onion & Garlic, Crushed Red Pepper Roma Sauce
- Baked Ziti: Italian Sausage, Herbed Ricotta, Basil Cream
- Fusilli Primavera: Garden Vegetables, Lemon, Olive Oil, Torn Herbs

### STREET TACO STATION

Selection of Carne Asada, Carnitas, Grilled Calabacitas

Served with Flour & Corn Tortillas, Pico De Gallo, Guacamole, Hot Sauce, Lettuce, Tomatoes, Onions, Limes, Cilantro, Cotija & Cheddar Cheese

*\*Enhance with Coronas & Margaritas*

# WOODMARK FALL/WINTER MENUS

## DESSERTS

### ASSORTED MINI DESSERTS

Macarons, Mini Tarts & Pastries

### INDULGENCE DESSERT DISPLAY

Whole Cakes, Macarons, Tartes, Pies, Truffles, Petit Fours

### ASSORTED MACARONS

### CHOCOLATE TRUFFLES

### ASSORTED DESSERT BARS

### ASSORTED CHOCOLATE COVERED STRAWBERRIES

White, Milk, Dark, Green Tea & White Chocolates

### FIRESIDE S'MORES

*\*\* Fire Pit Rental required*

Toppings to include Marshmallows, Chocolate Bars, Graham Crackers, & Peanut Butter Cups