



THEWAC

PRIVATE
EVENTS
MENUS & GUIDE





CATERING TO YOUR EVERY WISH



AT THE WASHINGTON ATHLETIC CLUB, we specialize in events that call for detailed planning, enthusiasm, and custom catering. Our team has created hundreds of distinct events. With a cache of ideas, we assure your all-important occasion—be it a wedding, bar or bat mitzvah, retirement party, philanthropic event, or corporate award banquet—is an occasion to remember.

Executive Chef Eric Floyd presents banquet menus suited to every occasion. Eric draws inspiration from our award-winning restaurant, bringing deft style to creative menus that highlight artisanal foods. Our wine program plays an equally starring role. We lavish attention on our list, cellar, service, and, of course, our guests.

Let us turn your event into an experience.



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Catering Sales

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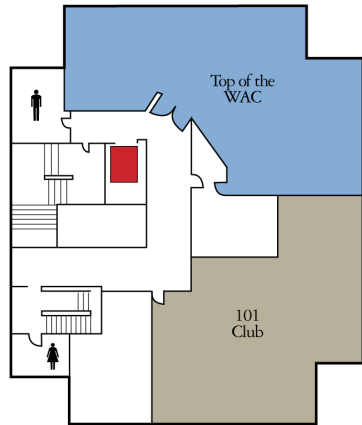
WASHINGTON ATHLETIC CLUB CAPACITY CHART

MEETING ROOM	CAPACITY*							ROOM DIMENSIONS		
	THEATER STYLE	CLASSROOM	ROUND TABLES	CONFERENCE STYLE	"U" SHAPE	HOLLOW SQUARE	RECEPTION	WXL	CEILING HEIGHT	SQUARE FOOTAGE
BANQUET ROOMS										
First Floor										
Noble Room	250	120	180	-	60	70	200	34'x55'	11'	1870
Johnson Lobby Lounge	130	80	120	-	45	50	120	29'x54'	8'	1566
Third Floor										
Legends Room	25	18	20	16	-	-	20	15'x19'	9'	285
Scaylea Room	25	18	20	18	-	-	20	14'x24'	9'	336
Meisnest Room	75	40	60	30	30	30	60	22'x35'	9'	770
Heritage Room	85	50	60	30	30	35	75	22'x44'	9'	968
East Room	90	40	50	30	30	30	60	22'x34'	9'	748
Crystal Ballroom	250	120	170	-	70	80	200	28'x65'	15'	1820
West Room	90	40	50	30	30	30	50	22'x32'	9'	704
Crystal, East & West	-	200	270	-	-	-	300	30'x109'	-	3270
11th Floor										
Committee Room	-	-	-	16	-	-	16	15'x26'	9'	390
12th Floor										
Boardroom	-	-	-	18	-	-	18	12'x33'	9'	396
21st Floor										
Top of the WAC	75	-	70	24	30	30	70	40'x32'	8'	1140
RESTAURANTS PRIVATE DINING 2nd Floor										
Torchy's Gold Room	-	-	-	8	-	-	-	13'x14'	8'	186
Torchy's Silver Room	-	-	-	10	-	-	-	10'x17'	8'	188
Hagerty's Lower Clubroom	-	-	-	-	-	-	48	26'x34'	9'	905
Hagerty's Library	-	-	-	-	-	-	32	34'x23'	8' 6"	782

* Capacities are based on seating only. Head tables, platforms, buffets, and any audiovisual needs could significantly change maximum seating.



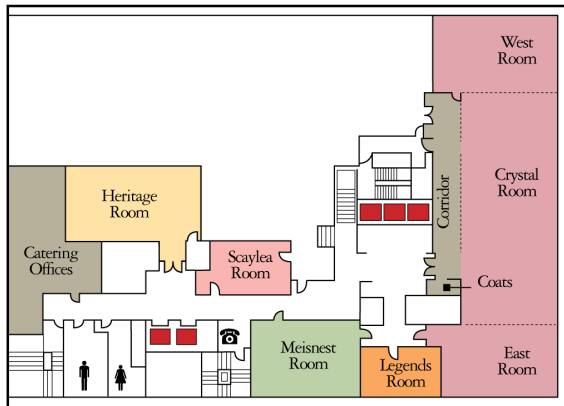
ROOM MAP



Union Street

TWENTY-FIRST FLOOR (*Top of the WAC*)

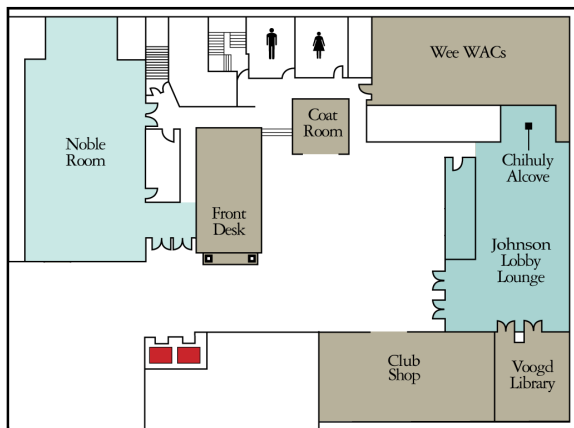
6th Avenue



Union Street

THIRD FLOOR

6th Avenue



Union Street

FIRST FLOOR

WAC Entrance

6th Avenue

 Elevators



BREAKFAST & BRUNCH



At the WAC, we accommodate guests who have special needs such as dairy-free, gluten-free, or vegan meals. Please ask your catering contact for more details.

Final menu is due two weeks prior to your event date. Final head count (with entrée selections) is due by noon no later than three full business days prior to your event.



BREAKFAST BUFFETS

Available for parties of 10 or more

HOT BREAKFAST

\$44 per person

Orange and cranberry juice GF

Starbucks® coffee and Teavana teas GF

Seasonal sliced fresh fruit GF/V

English tea loaves

Assorted muffins, scones, and Danish

Bob's Red Mill steel cut oats V

With raisins and brown sugar

Scrambled eggs GF

With chives and Tillamook sharp cheddar cheese

Roasted red potatoes V

Smoked pepper-bacon and
Hempler's pork sausage links GF

PACIFIC NORTHWEST CONTINENTAL

\$43 per person

Orange and cranberry juice GF

Starbucks coffee and Teavana teas GF

Seasonal sliced fresh fruit GF/V

with maple-vanilla yogurt

Bagels and cream cheese

Seasonal muffins and scones

Bob's Red Mill steel cut oats V

With raisins and brown sugar

Crab and egg slider

Dungeness crab, asparagus, eggs,
and hollandaise, on a Macrina roll.

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EUROPEAN CONTINENTAL

\$45 per person

Orange and cranberry juice GF

Starbucks coffee and Teavana teas GF

Seasonal fresh fruit GF/V

Scones, croissants, demi baguettes

Charcuterie board of seasonal
sliced cured meats and cheese

Hard boiled eggs

Hempler's European-style bacon

Marinated mushrooms and roasted tomatoes V

Orange marmalade and raspberry jam V

WAC CONTINENTAL

\$34 per person

Orange and cranberry juice GF

Starbucks coffee and Teavana teas GF

Seasonal fresh fruit GF/V

English tea loaves

Assorted muffins, scones, and Danish

Assorted dry cereals

With non-fat and 2% milk

BUFFET ADD-ONS

Yogurt and granola parfaits
with fresh berries GF

\$6 per person

Lox & bagels

\$9 per person

Steel cut oats with
raisins and brown sugar V

\$6 per person

Scrambled eggs GF

With chives and Tillamook
sharp cheddar cheese

\$7 per person

Roasted red potatoes V

\$6 per person

Potatoes O'Brien GF/V

Yukon Gold potatoes with diced
red and green peppers and caramelized onions

\$6 per person

Smoked pepper-bacon GF

\$7 per person

Hempler's pork sausage links GF

\$7 per person

WAC Signature French Toast

With real maple syrup and
marionberry compote

\$6 per person

Breakfast sliders

Poached egg with pork, vegetable or chicken
sausage or Hempler's ham and

Tillamook sharp cheddar cheese on mini bun

\$7 per person



PLATED BREAKFAST

Per person price includes WAC bakery basket, glass of orange juice, Starbucks coffee, and a variety of Teavana teas.

\$42 per person

Please select one:

Scrambled eggs

Chives, Tillamook sharp cheddar cheese, roasted red potatoes, with smoked pepper-bacon

Scrambled egg whites

Spinach, feta, and sun-dried tomato, with grilled asparagus

Smoked salmon and artichoke heart quiche

With roasted red potatoes and seasonal fruit salad

Asparagus, dill and Gruyère cheese quiche

With breakfast hash browns and grapefruit salad

Portobello mushroom frittata GF

Potato, leek, and Gruyère cheese, with Hempler's ham and cherry tomato salad

Risotto cakes

With poached eggs and tomato asparagus salad

WAC Signature French Toast

With real maple syrup and marionberry compote, and Hempler's pork sausage

Seasonal fresh fruit

Berries, maple-vanilla yogurt, and golden raisin bran muffin

Classic eggs Benedict

Open-faced English muffin with Canadian bacon, poached eggs, and hollandaise sauce, with side of seasonal fruit

Huevos rancheros bowl

Whole wheat tortilla, scrambled eggs, black beans, ancho-chipotle rice, fresh pico de gallo, cilantro, and scallions

Healthy start bowl

Hard boiled egg, quinoa, kale, avocado, roasted tomato, and spinach

Denver breakfast bowl

Eggs, roasted red potatoes, Hempler's ham, scallions, green peppers, and smoked cheddar cheese

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BRUNCH MENU

30-person minimum

Brunch includes seasonal fresh fruit, WAC bakery basket, yogurt parfaits with granola and seasonal berries, petite pastries, Macrina rolls, roasted red potatoes, orange and cranberry juices, Starbucks coffee, and a variety of Teavana teas.

\$57 per person

SALADS

Please select one:

Mesclun greens salad GF/V

With heirloom cherry tomatoes, hot house cucumber, rainbow carrots, herb vinaigrette

Rotini pesto pasta salad

With Bermuda red onions, celery, green and red bell pepper, black olives, chopped tomato, and red wine vinaigrette

Spinach and strawberry salad GF/V

With lemon poppy seed dressing

Classic Caesar salad

With herbed croutons

BREAKFAST ENTRÉES

Please select one:

WAC Signature French Toast

Real maple syrup, marionberry compote, and Hempler's pork sausage

Northwest roasted vegetable and Tillamook smoked cheddar quiche

Sun-dried tomato, basil, and mozzarella quiche

Wild mushroom frittata GF

Heirloom rainbow potatoes, Salumi mole sausage, queso fresco frittata

Crab and poached egg sliders

Dungeness crab, asparagus, jack cheese, eggs, and hollandaise sauce, on potato roll

Buttermilk biscuit sliders

Chicken-fried steak, smoked cheddar, poached egg, and country gravy

Classic eggs Benedict

Open-faced English muffin with Canadian bacon and poached eggs, hollandaise sauce with side of seasonal fruit

BREAKFAST MEATS

Please select one:

Smoked pepper-bacon GF

Hempler's pork sausage GF

Chicken apple sausage

Cedar-planked salmon GF

With heirloom cherry tomatoes and smoked garlic salsa

Chimichurri steak with caramelized onions GF

Chipotle-maple chicken GF

CARVING STATIONS

Please select one:

Hempler's bone-in ham GF

With cranberry and wildflower honey glaze

Prime rib GF

With au jus, roasted garlic horseradish sauce, potato rolls

Ancho Berkshire pork loin

Stuffed with seasonal roasted vegetables, Macrina sourdough stuffing and smoked mozzarella

Achiote-roasted Heritage turkey breast

Blistered tomatillo salsa verde, charred green onions, ancho honey



VEGETARIAN OPTIONS

Please inquire with Catering Manager.

ENHANCE YOUR BRUNCH

Macaroni and Cheese Station

Featuring Beecher's Flagship cheese

\$9 per person

Please select two toppings:

Cold-water lobster

Hempler's smoked pepper-bacon

Humboldt Fog goat cheese

Smoked Pacific white shrimp

Buffalo chicken

Sriracha

Omelet Station

\$12 per person

\$45 attendant fee per attendant, per hour

Please select one omelet station:

Italian GF

Tuscan-style grilled chicken, kalamata olives, sun-dried tomatoes, and basil, with fontina, Asiago, and Parmesan-Reggiano cheeses

Northwest GF

Dungeness crab, cold-water lobster, Gerard & Dominique smoked salmon, wild mushrooms, fresh herbs, Beecher's Flagship cheese

All-American GF

Hempler's ham, pepper-bacon, roasted onions, roasted peppers, red onions, cheddar and pepper jack cheese

BLOODY MARY BAR

\$13 per drink

Featuring Skybound Vodka and Demitri's Bloody Mary mix

Please select five accompaniments:

Green olives

Pearl onions

Pepperoncini

Celery stalks

Horseradish

Pickled green beans

Sambal hot sauce

Sriracha hot sauce

A.1. Steak Sauce

Jalapeños

Habañero chilies

Sport peppers

Giardiniera

MIMOSAS

\$14 each

Treveri Cellars Blanc de Blancs

Orange juice

Cranberry juice

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DAYTIME SNACKS & REFRESHMENTS



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A LA CARTE MENU

DRINKS

Freshly brewed Starbucks coffee and Teavana teas

\$11 per person for a one-hour period
\$30 per person for all day: 8 am–5 pm

Assorted sodas and seltzers

Coke, Diet Coke, Sprite, rotating assorted sparkling water
WAC bottled spring water
\$7 per bottle

Orange or cranberry juice

Ten servings
\$27 per pitcher

Freshly brewed iced tea

Ten servings
\$27 per pitcher

Fresh lemonade

Ten Servings
\$27 per pitcher

FRUIT

Seasonal fruit platter GF

\$12 per person

Fruit and cheese kabobs GF

\$10 each

Whole fruit GF

Fuji apples, bananas, oranges
\$3.50 each

SALTY

Traditional bar mix

Rice crackers, pretzels, garlic croutons,
corn chips, and almonds
\$15 per pound

Premium mixed nuts GF

\$21 per pound

Tim's Cascade potato chips

With ranch dip
\$15 per bowl



A LA CARTE MENU (cont.)

Tri-color tortilla chips GF

With pico de gallo

\$15 per large bowl

Applewood bacon guacamole GF

\$8 per bowl

Popcorn GF

\$4 per bag

Individual bags of Tim's Cascade potato chips

\$5 per bag

SWEET

Please select by the item:

Chocolate-dipped strawberries GF

Miniature pastries and tarts

Miniature cupcakes (two dozen)

Assorted cookies and dessert bars

Double-fudge-nut brownies

\$50 per dozen

FROM THE WAC BAKERY

Please select by the item:

Bagels and whipped cream cheese

Assorted scones

Assorted muffins

WAC bakery basket, including muffins, scones, and Danish

\$50 per dozen

BREAK PACKAGES

*Break packages include freshly brewed Starbucks coffee
and a variety of Teavana teas*

Afternoon Delight

Assortment of cookies, bars,
double-fudge-nut brownies, mini cupcakes and French macarons

\$20 per person

At the Movies

Assortment of cookies, malt balls,
yogurt-covered pretzels, trail mix, Red Vines, dried fruit,
Snickers, and M&M's

\$20 per person

Just a Nosh

Imported and domestic cheese display, charcuterie,
fresh seasonal fruit display, traditional or roasted pepper hummus
with assorted crackers and breads, and vegetable
crudités with Stilton blue cheese dip

\$25 per person

Gastro Pub Grub

Pepper-bacon cheeseburger sliders, Dungeness crab cake sliders
with coleslaw, mini corn dogs, gourmet barbecue kettle chips,
vegetable crudités with Stilton blue cheese dip, whoopie pies

\$37 per person

Build Your Own Trail Mix

Honey granola, raisins, currants, cherries, smoked almonds,
walnuts, peanuts, chocolate chips, yogurt chips, sunflower seeds,
coconut flakes, and dates

\$20 per person

Healthy Crudité V

Carrots, peppers, celery, broccoli, cherry tomatoes,
hummus, and naan

\$20 per person

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LUNCH



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BUFFETS

Our luncheon buffets are served with Macrina rolls and butter, Starbucks coffee, a variety of Teavana teas, and iced tea pitchers.

Available for parties of 10 or more

SOUP, SALAD & SANDWICH

All sandwiches feature Essential Baking Company organic artisan bread.

*Gluten free bread available upon request**

\$50 per person

SOUPS

Please select one:

Northwest clam chowder

WAC Signature Dungeness Crab Bisque

**WAC house-made roasted chicken
and Northwest vegetable noodle**

(Can be prepared gluten free upon request)*

Chef's daily selection

(Can be prepared gluten free upon request)*

Minestrone

(Can be prepared gluten free upon request)*

SALADS

Please select two:

Classic Caesar

With herbed croutons

Mesclun greens GF/V

*With heirloom cherry tomatoes, hot house cucumber,
heirloom rainbow carrots, basil vinaigrette*

Feta & baby spinach GF

*With smoked almonds, Chef's mix mushrooms, shaved Bermuda
red onion, feta cheese crumbles, stone-ground mustard vinaigrette*

Soba noodles V

*With sesame vinaigrette, charred green onions, sweet chili,
smoked cashews, toasted garlic and crispy onions*

WAC house-made potato salad GF

*With grilled red bliss potatoes, cilantro sour cream, herbed mayo,
pickled green onions, celery, parsley, house pickles,
and Hempler's pepper-bacon*



Rotini pesto pasta salad

With Bermuda red onions, celery, hot house green and red bell pepper, mixed Italian olives, chopped Roma tomato, and red wine vinaigrette

Southwest quinoa salad V

With roasted corn, black beans, cilantro, cherry tomatoes, red onions, and poblano vinaigrette

Mediterranean farro salad

With cucumber, roasted peppers, sun-dried tomatoes, feta cheese, red onions, parsley, and Greek vinaigrette

Thai quinoa salad V

With carrots, red bell peppers, cucumber, edamame, green onions, red and green cabbage, cilantro, basil, peanuts, and lime ginger vinaigrette

SANDWICHES & WRAPS

Groups with 10–14 guests, please select two sandwiches.

Groups with 15 or more guests, please select three sandwiches.

Caprese

Hydro basil, Roma tomato, fresh mozzarella, sweet balsamic honey, on Macrina Bakery baguette

Garden

Mesclun greens, avocado, Roma tomato, Bermuda red onion, heirloom rainbow carrot, hot house cucumber, Swiss cheese and dill sauce, on a croissant

Chicken salad

Roasted chicken salad, fontina, basil-pesto mayonnaise, on sourdough bread

Italian

Herb-crusted chicken, prosciutto di Parma, tomatoes, basil, marinated olive relish, on ciabatta

Country club

Pepper-smoked turkey, Hempler's ham, Daily's smoked pepper-bacon, romaine, heirloom tomatoes, red pepper aioli, aged Swiss and cheddar cheese, on ciabatta

Executive

Black pepper-crusted prime rib, Roma tomatoes, hydro watercress, roasted red pepper and onion confit, stone-ground mustard, Mt. Townsend Creamery Cirrus cheese, on Macrina Bakery baguette

Classic

Roasted Boar's Head turkey breast, Swiss cheese, romaine lettuce, Roma tomato, stone-ground mustard, on Macrina Bakery sourdough bread

Dagwood

Roasted Boar's Head turkey breast, Boar's Head Black Forest ham, Salumi hot soppressata, Market House pastrami, smoked provolone, Tillamook smoked cheddar cheese, butter lettuce, Roma tomato, herbed aioli, stone-ground mustard, on Macrina Bakery baguette

Grilled veggie wrap V

Sun-dried tomato tortilla stuffed with grilled vegetables and house-made hummus, garnished with lettuce and tomato

Grilled beef tenderloin wrap

Sliced beef tenderloin, roasted peppers, romaine lettuce, and horse-radish sauce, in flour tortilla

Turkey wrap

Turkey, lettuce, tomatoes, onion, and mayonnaise wrapped in flour tortilla

Buffalo chicken wrap

Grilled chicken, tangy buffalo sauce, romaine lettuce, blue cheese crumbles, and creamy ranch dressing in flour tortilla

Thai chicken wrap

Grilled chicken, crispy wontons, shredded carrots, sesame seeds, romaine lettuce, and Thai peanut dressing wrapped in wheat tortilla

Baja chicken wrap

Grilled chicken, shredded mozzarella cheese, bell peppers, onions, romaine lettuce, and Southwest ranch in spinach tortillas

DESSERT

Included with soup, salad and sandwich buffet

Assorted cookies and dessert bars

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TASTE OF TUSCANY

\$52 per person

Macrina rolls

Italian wedding soup

Grilled vegetable panzanella salad V

Chianti-braised button mushrooms GF/V

Roasted vegetables and cured meats GF

Mushroom agnolotti, hazelnut brown butter,
basil, sage

Herb and sea salt grilled chicken, cannellini beans,
heirloom cherry tomatoes, rosemary,
Parmesan cheese GF

Rosemary crackers

Tiramisu cake

PACIFIC RIM

\$51 per person

Macrina rolls

Lemongrass-grilled prawn skewers GF

Coconut curry chicken skewers with
toasted peanut dipping sauce

Roasted pork pot stickers and crab Rangoon

Spicy sesame chicken wings with fried onions GF

Kalbi-marinated skirt steak GF

Vegetable red curry GF/V

Snow peas, carrots, red onions, straw mushrooms,
bamboo shoots, squash

Jasmine fried rice GF

Peas, onions, egg, scallions, soy sauce and sweet chili

Brown butter pear tart

SOUTHWEST

\$52 per person

Macrina rolls

Chicken enchilada soup with crispy tortillas,
scallions and cotija cheese

Southwest chicken Cobb salad GF

Roasted chicken, Roma tomatoes, ancho-roasted corn,
roasted green chilies, jack and smoked cheddar cheeses,
romaine, chipotle lime vinaigrette

Grilled carne asada and pollo asada GF

Roasted poblano chilies, onions, and red bell peppers GF

Roasted vegetable and cheese enchiladas

Black beans with grilled onions, peppers,
and queso fresco GF

Chipotle and roasted onion rice GF/V

Guacamole, sour cream, pico de gallo GF

Midnight truffle cake



SEATTLE BARBECUE

\$55 per person

Macrina rolls

Roasted vegetable and smoked chicken chili GF

Apple cider kale, chard, purple cabbage,
carrot coleslaw GF

Seasonal wild green salad with chipotle ranch
and toasted onion vinaigrette GF

Huli-Huli grilled chicken breast with brown sugar
ginger-soy barbecue sauce GF

Smoked pulled pork slider, pepper-bacon jam,
crispy onion

Roasted tomato, smoked mushroom,
jalapeño pesto sliders

Grilled red potato salad, fresh tomatoes, oregano,
olives, smoked Dijon vinaigrette GF

Smoked Tillamook cheddar cornbread muffins

Apple Normande Tart

NORTHWEST

\$61 per person

Macrina rolls

Northwest smoked salmon, clam chowder, toasted dill

Strawberry, wild greens, pecan, fresh goat cheese,
pickled blueberries, cider vinaigrette GF

Seared wild salmon, blistered cherry ancho
vinaigrette, charred onion oil GF

Grilled chicken breast, sun-dried tomato pesto
and Manchego cheese GF

Kabocha squash ravioli, smoked almond, red pepper
purée, garlic pea vines, ginger brown butter

Seasonal vegetable medley GF/V

Roasted rosemary fingerling potatoes GF/V

Assorted seasonal desserts

WAC SIGNATURE

\$64 per person

Macrina rolls

Dungeness crab bisque

Mesclun green salad GF

Seasonal berries, black mustard seed vinaigrette,
goat cheese, smoked almonds

Wild Alaska grilled halibut GF

Northwest mushrooms,
Rosemary sea salt butter, sherry

Seared beef tenderloin GF

Cognac peppered shallot reduction

Lobster ravioli

Popcorn shrimp, Roma tomato, basil,
roasted garlic, extra virgin olive oil

Blistered cherry tomatoes, artichoke hearts,
asparagus, sea salt GF/V

Camembert roasted mushroom polenta GF

Assorted seasonal desserts

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PLATED THREE-COURSE LUNCH

Our luncheon entrées are served with your choice of soup or salad, Macrina rolls and butter, Starbucks coffee, and a variety of Teavana teas, with iced tea available upon request. You may also choose from the listed specialty menu items to customize and enhance your meal.

Highest-priced entrée selection will become your per-person charge.

FIRST COURSE

Please select one of the following soups or salads:

SOUPS AND SALADS

Minestrone soup

(can be prepared gluten free upon request*)

Chef's daily soup selection

(can be prepared gluten free upon request*)

Whole-leaf lettuce salad GF

With cherry tomatoes, shaved Parmesan cheese, and sherry-thyme vinaigrette

Classic Caesar salad

With herbed croutons

SPECIALTY SOUPS AND SALADS

Northwest clam chowder

WAC Signature Dungeness crab bisque

WAC house-made chicken noodle soup

(can be prepared gluten free upon request*)

Mesclun greens salad GF

With almond-crusted chèvre cheese medallion, sun-dried cranberries, and citrus vinaigrette

Little Gem lettuce salad GF/V

Baby cucumbers, celery ribbons, toasted pumpkin seeds, cherry tomatoes, shaved rainbow carrots, sherry vinaigrette

Panache salad GF/V

With baby whole-leaf lettuce, seasonal fresh fruit, candied walnuts, jicama, and poppy seed dressing

Roasted beet salad GF

With pears, blue cheese, and caramelized shallot vinaigrette

SECOND COURSE

Please select one regular entrée and one vegetarian entrée:

REGULAR ENTRÉES

Applewood-smoked chicken breast GF

Heirloom rainbow carrots, fingerling potatoes, bourbon-molasses mustard

\$45 per person

Chicken souvlaki

Grilled Greek-style chicken skewers marinated in lemon, garlic, and herbs. Served with basmati rice pilaf, Greek salad, tzatziki, and naan

\$45 per person

Indian spiced chicken

Eggplant, toasted almonds, yellow squash, zucchini, and jeweled couscous

\$45 per person

Grilled tequila chicken

Brown sugar, tequila, lime, cilantro, pumpkin seed pesto, and Spanish rice

\$45 per person

Grilled honey-soy marinated chicken GF

Fried rice and gingered bok choy

\$45 per person

Truffle-infused chicken GF

Wild mushroom mashed potatoes, rainbow carrots, sherry reduction, and rosemary oil

\$45 per person

Wild mushroom chicken GF

Chef's mix wild mushroom ragu, herbed fingerling potatoes, and seasonal vegetables

\$45 per person



Roasted French Cut chicken

Applewood bacon lardons, pearl onions, seasonal mushrooms, pan jus, and wilted greens

\$45 per person

Cedar-smoked salmon GF

Seasonal succotash, wilted pea vines, baby rainbow carrots, sea salt butter

\$45 per person

Gingered salmon satay GF

Grilled vegetable stir fry, wilted pea vines, jasmine rice, orange honey glaze

\$45 per person

Pan roasted steelhead

Edamame purée, crispy wontons, pickled carrots, crushed peanuts, and an Asian vegetable stir fry

\$45 per person

Miso-glazed salmon

Spiced plum chutney, rice noodles, snap peas, julienne peppers, Bermuda onions, toasted cashews

\$45 per person

Mustard-seared salmon GF

With a stone-ground mustard cream sauce, leeks, wild mushrooms, roasted asparagus, Broccolini, and majestic blend pilaf

\$45 per person

Tomato fresca halibut GF

With red wine sauce, chèvre polenta, and green beans with slivered almonds

\$45 per person

Halibut

Saffron tomato jam, preserved lemons, shaved fennel salad, couscous

\$45 per person

Glazed Alaska halibut

Chili cranberries, rum and honey glaze, thyme, majestic blend pilaf, seasonal vegetables

\$45 per person

Seared ahi salad

Pickled ginger vinaigrette, goma wakame, arugula, mache, crispy rice noodles, marinated edamame, and bean sprouts

\$45 per person

Sirloin steak GF

With wild mushroom ragu, roasted rosemary fingerling and red potatoes, and seasonal vegetables

\$45 per person

Grilled flat iron steak GF

Heirloom cherry tomato and roasted corn salsa, crispy triple pepper polenta, and roasted butternut squash, cilantro oil

\$45 per person

Red miso short ribs

Snap peas, carrot ginger purée, bok choy, and jasmine rice

\$50 per person

Coffee-rubbed petite filet mignon GF

Potato pavé, pasilla chile sauce, roasted wild mushrooms, grilled lime vinaigrette

\$51 per person

Thai beef noodle salad bowl

Marinated beef steak, rice noodles, cilantro, crispy onions, bean sprouts, peppers, gingered pea vines, crushed peanuts, and lime-ginger vinaigrette

\$45 per person

Wild salmon bowl

Grilled Alaska wild salmon, shaved fennel, Roma tomatoes, spinach, red onion, cucumber, quinoa, and blood orange shallot vinaigrette

\$45 per person

Grilled chicken breast bowl

Grilled chicken, broccoli, spinach, kale, quinoa, carrot, dried apples, cranberries, smoked almonds, and apricot vinaigrette

\$45 per person

VEGETARIAN ENTRÉES

Cauliflower ciudad V

Pickled tomato salsa, cilantro vinaigrette, caramelized cauliflower steak, wilted spinach, and roasted corn

\$44 per person

Roasted vegetable ravioli

Smoked eggplant, harissa purée, sweet potato chips, basil

\$44 per person

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Northwest vegetable pappardelle

Zucchini, red onions, yellow squash, Roma tomatoes, wild mushrooms, asparagus tips, parsley, extra virgin olive oil, shaved Parmesan cheese

\$44 per person

Grilled vegetable couscous V

With yellow peppers, zucchini, celery, red onion, spinach, and cherry tomatoes in a thyme and garlic vinaigrette, topped with toasted almonds

\$44 per person

Mediterranean vegetable lasagna

Peppers, olives, red onion, ricotta, blistered cherry tomato sauce

\$44 per person

Grilled golden polenta cakes GF

Cambozola cheese, balsamic-port cherries, snap peas, pea vines, grilled sweet onions, pistachio pistou

\$44 per person

Vegetable quesadilla

With yellow squash, zucchini, red and orange peppers, Monterey Jack, and scallions on a tomato tortilla; served with a grilled corn tomato salad in a lime vinaigrette

\$44 per person

Veggie bowl V

Red cabbage, French radish, cucumber, carrot, sweet potato, snap peas, farro, hummus, and citrus vinaigrette

\$40 per person

THIRD COURSE

DESSERTS

Our luncheon selections are served with one of the following:

Assorted cookies and dessert bars

Midnight truffle cake

Tiramisu cake

Raspberry decadence cake

New York cheesecake

Brown butter pear tart

Chocolate hazelnut tart

Zesty lemon tart

Flourless chocolate cake GF

Raspberry mazaruka tart

Chocolate sumapaz cake

Lemon meringue tart

Madagascar crème brûlée

Vegan chocolate cake V

A LITTLE TREAT JUST FOR YOU

Add on delicious:

French macaroons

\$50 per dozen



PLATED TWO-COURSE LUNCH

Our luncheon entrées are served with your choice of salad or sandwich, dessert, Starbucks coffee, and a variety of Teavana teas, with iced tea available upon request.

\$41 per person

FIRST COURSE

Please select one regular and one vegetarian entrée:

ENTRÉE SALADS

Roasted veggie

With mesclun greens, roasted peppers, zucchini, mushrooms, baby artichoke hearts, toasted pine nuts, tomatoes, Oregonzola cheese crumbles, and herb vinaigrette

Quinoa and roasted chicken salad GF

Organic quinoa, farro, shredded kale, rainbow carrot ribbons, pea shoots, herb roasted chicken, basil, spicy broccoli, carrot chili vinaigrette

Tiger prawn salad GF

Arugula and mesclun greens, sprouts, rainbow carrots, shredded cabbage, spicy sunflower seeds, cucumbers, basil, orange lime tiger prawns, spicy cashew dressing

Grilled Alaska salmon salad GF

Arugula, baby spinach, cucumber, tomatoes, basil, avocado, grilled Alaska salmon, furikake, miso sesame ginger dressing

Vegetarian Mediterranean Salad

Kale and romaine, tomatoes, red onion, cucumbers, pita chips, local feta cheese, hummus, falafel, cucumber tahini yogurt

Kale chicken Caesar salad GF

Kale and romaine, Roma tomatoes, shaved Parmesan cheese, roasted garlic chicken, lime, Caesar dressing

Sesame tofu salad GF/V

Quinoa, farro, Swiss chard, pea shoots, red onion, spicy sunflower seeds, sesame tofu, roasted wild mushrooms, miso sesame ginger dressing

Chicken and bacon cobb GF

With hard-boiled eggs, avocado, tomatoes, scallions, Oregonzola cheese, spinach, romaine, and apple-cider vinaigrette

Skirt steak GF

Cherry tomatoes, yellow peppers, crumbled blue cheese, red onion, arugula, and mustard vinaigrette

SANDWICHES

All entrée sandwiches served with chef's choice side

Italian

Herb-crusted chicken, prosciutto di Parma, tomatoes, basil, marinated olive relish, on ciabatta

Classic

Roasted turkey breast, Swiss cheese, lettuce, tomato, stone-ground mustard, on sourdough bread

Garden

Mixed greens, avocado, tomato, red onion, carrot, cucumber, Swiss cheese, creamy dill sauce, on croissant

Prime rib and cheddar

Thinly sliced Angus prime rib, Tillamook cheddar cheese, arugula, horseradish cream, on sourdough bread

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SECOND COURSE

DESSERTS

Our luncheon selections are served with one of the following:

Assorted cookies and dessert bars

Midnight truffle cake

Tiramisu cake

Raspberry decadence cake

New York cheesecake

Brown butter pear tart

Chocolate hazelnut tart

Zesty lemon tart

Flourless chocolate cake GF

Raspberry mazurka tart

Chocolate sumapaz cake

Lemon meringue tart

Madagascar crème brûlée

Vegan chocolate cake V

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APPETIZERS



At the WAC, we accommodate guests who have special needs such as dairy-free, gluten-free, or vegan meals. Please ask your catering contact for more details.

Final menu is due two weeks prior to your event date. Final head count is due by noon no later than three full business days prior to your event.

COLD PLATTERS

Veggies GF

Assortment of vegetables with Stilton blue cheese dip

\$9 per person

Vegetable antipasto platter

Grilled vegetables, provolone, fresh mozzarella, marinated artichoke hearts, pepperoncini and mixed olives, with assorted crackers and baguette

\$12 per person

Charcuterie

Assorted Salumi artisan meats, Serrano ham, vegetables, stone-ground mustard, artisan crackers

\$16 per person

Fresh fruit GF

Selection of seasonal fresh fruit

\$13 per person

Imported and domestic cheese

Assortment of rustic cheeses, grapes, strawberries, jams, and assorted crackers

\$14 per person

Breads and spreads

Choose three of the following:

Triple Ale onion spread

Indian spiced golden beet spread

Thai hot pepper spread

Balsamic fig mostarda spread

Roasted red pepper and artichoke spread

Wild mushroom and garlic spread

Rosemary, lemon, and feta spread

Served with artisan crackers

\$12 per person

ASSORTED SUSHI

50-piece platter, \$130

100-piece platter, \$250

Seattle rolls

Salmon, cucumber, and cream cheese

California rolls

Cucumber, Dungeness crab meat, and avocado

Spicy tuna rolls

Ahi tuna, sesame chili, and green onions

Vegetarian rolls V

Asparagus, cucumber, and carrot

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RAW BAR

Market price

Crab claws, Pacific white shrimp, Alaska king crab legs,
fresh seasonal oysters on the half shell,
Penn Cove mussels

HOT HORS D'OEUVRE PACKAGES

PACIFIC RIM

60-piece assortment, \$340

Panang shrimp

Coconut curry and ginger in pot sticker wrapper

Vegetable egg roll

A blend of Chinese vegetables and Asian seasonings

Sesame chicken skewer GF

Black and white sesame-crust chicken with sweet lemon miso
dipping sauce

Pork pot sticker

A blend of pork, scallions, roasted garlic, and ginger in gyoza skin

Wild salmon skewer GF

Wild Alaska salmon with coriander-orange glaze

Ahi salad GF

Seared ahi with edamame purée, spicy grapefruit, and watermelon

TASTE OF TUSCANY

50-piece assortment, \$290

Beef carpaccio

Rare beef tenderloin on a crostini with micro greens
and balsamic syrup

Prosciutto scallop GF

Seared Alaska weathervane scallop in basil oil,
wrapped in prosciutto

Arancini

Crisp risotto balls stuffed with mozzarella, sun-dried tomatoes, and
marinara sauce with basil olive oil

Eggplant pop

Grilled eggplant rolled in arugula with Boursin cheese
and oven-dried tomatoes

Wild shrimp, pancetta, and rosemary skewers

SOUTH OF THE BORDER

60-piece assortment, \$340

Buffalo chicken tortilla crisp

Chicken in spicy cheddar cheese sauce, baked flour tortilla,
topped with Monterey Jack

Sonora chicken quesadilla triangle

Spicy pepper jack cheese and vegetables in flour tortilla triangle

Chipotle steak churrasco skewer GF

Chipotle-marinated cubes of sirloin seasoned with an exotic blend of
Brazilian-inspired spices, onions, poblano, and red pepper

Chili-lime chicken kabob GF

Tender chicken breast marinated in a zesty seasoning of chili,
lime and cilantro, with onions, poblano, and red pepper

Ancho-marinated hanger steak

Served on roasted vegetable crisps

MIDDLE EASTERN

60-piece assortment, \$340

Cumin lamb skewer

With red pepper harissa sauce

Chicken samosa

Chicken and spices in puff pastry



Stuffed Peppadew GF

Sweet and spicy Peppadew peppers stuffed with feta cheese, pine nuts, roasted garlic

Vegetable samosa

Sweet peas with potatoes, fresh cilantro and spicy garam masala sauce, in puff pastry

Spanakopita

Greek savory pastry with a filling of chopped spinach, feta cheese, onions, egg, and seasoning

HAPPY HOUR

50-piece assortment, \$340

Classic slider

33 1/3 miniature beef burger on Macrina roll, with aged cheddar, Roma tomato, Bermuda onion

Smoked turkey BLT

Boar's Head smoked turkey breast with Daily's applewood bacon, tomato aioli, on toasted Macrina roll

Mini pulled pork sandwich

Fraser Valley pork, caramel-honey barbecue sauce, carrot and cabbage slaw, with apple cider vinaigrette

Veggie slider

Duxelles, red pepper, and zucchini, with baked Brie and fresh basil aioli

Tater tots

CARVER STATIONS

All attended stations require a 30-person minimum and an attendant at \$45 per attendant per hour.

Baron of beef GF

Steamship round of beef (250 slices), horseradish sauce, stone-ground and Dijon mustards, petite rolls

\$900

Prime rib of beef GF

Rosemary-encrusted prime rib (32 slices), horseradish sauce, stone-ground and Dijon mustards, petite rolls

\$620

Leg of lamb

Herb crusted, hand-tied tender leg of lamb with mint demi-glace (25 slices)

\$415

PASTA STATION

Rotini

With basil pesto cream and roasted vegetable sauce
Condiments: toasted pine nuts, sun-dried tomatoes, artichoke hearts, chili flakes, sliced olives, fresh basil, and freshly grated Parmesan cheese

\$16 per person

Add Italian sausage or grilled chicken breast

\$5.50 per person

DESSERT STATION

Dessert display

Assortment of petite pastries, mini-cupcakes, and chocolate-covered strawberries

\$14 per person

Sundae bar

Waffle cups, vanilla ice cream, hot fudge, hot caramel sauce, chocolate chips, crushed peanuts, strawberries, whipped cream, and colored sprinkles

\$14 per person

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A LA CARTE APPETIZERS

Select minimum of 20 pieces per item.

Prices listed are per piece.

Can be tray-passed or served buffet style.

LAND

Beef skewer GF

Premium beef cubes with onions, sweet peppers and Hawaiian red sea salt in Northwest marinade

\$7

Short rib croquette

Slow-braised short rib and potato in a crisp panko coating, with creamy horseradish dip

\$8

Steak crostini

Rare grilled flat iron steak on garlic toast, with chimichurri sauce and crispy shallots

\$8

Beef Wellington

Beef tenderloin with sautéed mushrooms, caramelized onions, and wine demi-glace, wrapped in flaky puff pastry

\$8

Mini-Vietnamese lettuce wrap GF

Lemongrass pork, chili-cilantro mayonnaise, jicama, carrots, and cilantro wrapped in lettuce

\$6

Apple cider-braised pork belly GF

With ginger-butternut squash purée and crispy shallots

\$6

Beef pastelitos

Smoked beef brisket and Monterey Jack in flour empanada pastry

\$7

Pork shu mai

Traditional tender pork dumpling

\$6

Pork pot sticker

Blend of pork, scallions, roasted garlic, and ginger in gyoza skin wrap

\$6

Lamb skewers GF

Martinez Ranch lamb loin with tahini yogurt and harissa dipping sauce

\$7

Grilled lamb chop GF

New Zealand lamb chop with port-infused fig-and-apricot chutney

\$8

Speck crostini

With goat cheese mousse, smoked blackberry, and micro greens

\$8

Ancho-grilled flank steak skewer GF

Served with cilantro chimichurri

\$8

Barbecue sliders

House-pulled pork, caramel-honey barbecue sauce, roasted pineapple and avocado salsa on pretzel bun

\$8

Moroccan lamb bites GF

With ginger-honey carrots and harissa

\$8

Za'atar crusted lamb chops GF

With pomegranate glaze and mint

\$8



Smoked cheddar risotto spheres

Creamy risotto, smoked cheddar, braised short rib

\$8

Orange peel beef satay GF

Tender steak with an orange peel glaze

\$8

Pork and mango empanadas

Seasoned pork, fresh mangos in a puff pastry

\$8

Orange hoisin beef

Crispy wonton cup, scallions, orange zest

\$8

Coffee-crust beef tataki GF

With sriracha blueberries, jalapeno honey mustard,
and smoked almonds

\$8

Bacon trio skewers GF

Skewers of Daily's pepper bacon glazed with sriracha honey, smoked
maple syrup, and Mexican cinnamon chocolate

\$8

SKY

Chicken summer roll GF

Draper Valley chicken breast, pickled cucumbers, mushrooms, cilantro,
and lettuce wrapped in rice paper roll, with lemon miso dip

\$6

Chicken lettuce wrap GF

Chicken, rice noodles, peanuts, and sweet chili sauce
in lettuce wrap

\$7

Chicken wonton

Marinated chicken, vegetables, and fresh ginger,
nestled in crispy wonton wrapper

\$6

Coconut chicken finger

Southern-style breaded chicken tender in coconut batter

\$6

Chicken mole empanada

Chicken mole stuffed puff pastry

\$7

Sesame crusted chicken fingers

Chicken tenders coated with bread crumbs and sesame seeds

\$7

SEA

Dragon shrimp

Coconut, curry and ginger in pot sticker wrapper

\$7

Dungeness crab cake

With sweet corn milk and red pepper cream

\$7

Daily's bacon-wrapped scallop GF

Alaska weathervane scallops wrapped in Daily's pepper-bacon,
with maple reduction

\$8

Wild salmon skewer GF

Wild Alaska salmon with coriander and orange glaze

\$8

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Lobster spoon GF

With mango salsa

\$8

Dungeness crab wonton crisp

Mango, cucumber, red pepper, avocado mayo, snap peas, yuzu dressing, wonton crisp

\$7

WAC Signature Dungeness Crab Bisque shot

\$7

Grilled spot prawns GF

With green curry, served on coconut rice cake

\$8

Wild Alaska salmon crostini

With shaved fennel, asparagus, dill, and capers

\$8

Wild shrimp lollipop GF

With smoked tomato jam

\$8

Tequila lime shrimp and scallop ceviche shooters GF

Prawns and bay scallops marinated in fresh citrus juice

\$8

Ahi poke martini

Goma wakame, roasted pineapple, and toasted macadamia nuts

\$8

Pepper-crust ahi tuna

Seared ahi, citrus ponzu, micro greens, and spicy fried chili garlic sauce

\$8

Paella croquet

Chorizo and shrimp combined with arborio rice, red peppers, and onions wrapped in panko bread crumbs

\$8

Lobster and brie quesadilla triangles

Tender lobster and brie cheese in tortilla

\$8

Langoustine satay

Coconut-batter lobster

\$8

Northwest lobster cobbler

Lobster in a bechamel sauce with carrots, peas, and shallots, topped with buttered bread crumbs and presented in our savory, handmade cup

\$8

Maui shrimp spring roll

Whole marinated shrimp with curry paste and coconut milk, wrapped in spring roll wrapper

\$8

GARDEN

Organic figs and ash-ripened goat cheese

Sherry-marinated figs and basil on crostini

\$6

Caprese GF

Baby mozzarella, oven-roasted tomato with balsamic reduction and micro basil, on crispy polenta square

\$6

Fig and goat cheese tart

Red wine-stewed figs, caramelized onions, and local goat cheese, on crisp puff pastry

\$6

Ratatouille GF/V

Provençal-style ratatouille on crispy polenta round

\$6



Caramelized onion and Gruyère tart

Mini-quiche filled with a rich mixture of caramelized onions and Gruyère cheese

\$6

Arancini

Crisp risotto balls stuffed with mozzarella, sun-dried tomatoes, and basil oil

\$6

Thai vegetable pot sticker

Blend of vegetables, lemon and cilantro, with mild Thai chili sauce, in gyoza skin

\$6

Pickled maitake mushroom wonton crisp

Carrots, edamame, basil, with miso vinaigrette

\$6

Herbed Brie crostini

Basil threads and lavender honey

\$6

Watermelon cube spoon GF

Feta cheese crumbles with basil dressing

\$6

Eggplant pop

Grilled eggplant rolled in arugula with Boursin cheese, and oven-dried tomatoes

\$6

Fig and port wine crostini

With whipped ricotta cheese, micro-greens, and sea salt

\$6

Individual crudité V

Edamame hummus, seasonal julienne vegetables, sweet potato crisp

\$6

Asian cucumber salad GF/V

Fresh cucumber, sweet chili rice wine vinaigrette, sesame seeds, and sriracha

\$6

Stuffed cremini mushrooms GF

Roasted vegetables, brie, fresh herbs, and sea salt

\$6

Roasted vegetable Wellington

A blend of roasted vegetables with Boursin cheese, stacked in flaky puff pastry

\$6

Stuffed artichoke hearts

Whole artichoke hearts stuffed with goat cheese and rolled in breading

\$6

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DINNER



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Final menu is due two weeks prior to your event date. Final head count (with entrée selections) is due by noon no later than three full business days prior to your event.

BUFFET

Our buffets are served with Macrina rolls and butter, an assortment of desserts, Starbucks coffee, a variety of Teavana teas, and iced tea pitchers. Available for parties of 10 or more. Please choose from each category. Per-person pricing based on entrée selections.

Two Entrées \$77 / Three Entrées \$82

STARTERS

Please select three:

Caprese platter GF

Fresh mozzarella, Roma tomatoes, fresh basil leaves, drizzled with olive oil and balsamic reduction

Imported and domestic cheese display

Flame grapes and artisan crackers

Fresh sliced seasonal fruit platter GF/V

Roasted vegetables GF

Zucchini, squash, Bermuda onions, bell peppers, mushrooms, and arugula pesto

Chef's seasonal soup selection

Minestrone

WAC Signature Dungeness Crab Bisque

Classic Caesar salad

With herbed croutons

House mixed green salad

Tomato, cucumber, carrots, croutons, herb vinaigrette

Tabbouleh salad

Bulgar wheat with parsley, tomatoes, and mixed gourmet olives

Greek-style vegetable salad GF

Traditional Greek-style vegetables, feta cheese crumbles, with a lemon parsley vinaigrette

ACCOMPANIMENTS

Please select two:

Fresh seasonal vegetables GF

Rosemary roasted red and fingerling potatoes GF

Majestic wild rice blend GF

Wild rice, white rice, golden raisins, dried apricots, dried pineapple, red bell peppers, pepitas, red quinoa and onion

Herbed couscous

Chèvre polenta cakes GF

Garlic Yukon Gold mashed potatoes GF

Mushroom risotto GF

Beecher's Flagship macaroni and cheese

Pesto penne pasta



ENTRÉES

Grilled chicken breast GF

Chèvre cream sauce, fig caponata, braised greens

Applewood-smoked chicken breast GF

Bourbon-molasses mustard

Gingered salmon satay GF

Orange honey glaze

Cedar-smoked salmon GF

Seasonal succotash, wilted pea vines

Halibut GF

Saffron tomato jam, preserved lemons

Glazed Alaska halibut

Chili cranberries, rum and honey glaze, thyme

Grilled flat iron steak GF

Heirloom cherry tomato and roasted corn salsa

Roasted vegetable ravioli

Smoked eggplant, harissa purée, sweet potato chips, basil

Northwest vegetable rotini

Zucchini, red onions, yellow squash, Roma tomatoes, wild mushrooms, asparagus tips, parsley, extra virgin olive oil, shaved Parmesan cheese

DESSERT

Dessert display

Petite pastries, mousse, cupcakes, cookies, dessert bars, chocolate-covered strawberries

ADDITIONAL ENHANCEMENTS

All attended stations require an attendant at \$45 per attendant per hour.

Carved baron of beef GF

\$7 per person

Prime rib GF

\$22 per person

Carved rack of lamb GF

\$16 per person

Cedar-planked salmon GF

With citrus aioli

\$18 per person

UPGRADE DESSERT

Sundae bar

Waffle cups, vanilla ice cream, hot fudge, hot caramel sauce, chocolate chips, crushed peanuts, strawberries, whipped cream, and colored sprinkles

\$14 per person

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PLATED

Our dinner entrées are served with your choice of soup or salad, Macrina rolls and butter, Starbucks coffee, and a variety of Teavana teas, with iced tea available upon request. Highest-priced entrée will become your per-person charge. If you would like your guests to select their entrées at the table rather than in advance, please add \$25 per entrée.

FIRST COURSE

Please select one of the following soups or salads:

SOUPS AND SALADS

Minestrone soup

With Parmesan cheese crostini

Chef's daily soup selection

Whole-leaf lettuce salad GF

With cherry tomatoes, shaved Parmesan cheese, and sherry-thyme vinaigrette

Classic Caesar salad

With herbed croutons

SPECIALTY SOUPS AND SALADS

Northwest clam chowder

\$8

WAC Signature Dungeness crab bisque

\$10

WAC house-made chicken noodle soup

(can be prepared gluten free upon request*)

\$7

Baby spinach salad

Baby spinach, herb focaccia crouton crisp, Humboldt Fog goat cheese, and raspberry-olive oil emulsion

\$7

Arugula salad GF

Candied pecans, queso fresco, tangy citrus emulsion

\$7

Heirloom tomato stack GF

Mozzarella, basil, and balsamic reduction

\$7

Roasted beet salad GF

With pears, blue cheese, and caramelized shallot vinaigrette

\$7

SECOND COURSE

Please select one regular entrée and one vegetarian entrée:

REGULAR ENTRÉES

Rosemary-roasted chicken GF

Hempler's smoked pepper-bacon, red and fingerling potatoes, wild mushroom ragu, roasted onion purée, with masala drizzle and seasonal vegetables

\$64 per person

Oven-roasted Mediterranean chicken breast GF

Sun-dried tomatoes, artichoke hearts, quinoa, currants, roasted seasonal vegetables

\$64 per person

Toasted black and white sesame crusted chicken

Mandarin ginger sauce, seasonal stir fry vegetables, and jasmine rice

\$64 per person

Moroccan chicken (with olives)

Tomato and saffron, and herb basmati rice

\$64 per person



Achiote grilled salmon

Chayote slaw, wild mushroom, chipotle aioli, togarashi bok choy, ponzu

\$65 per person

Grilled mahi-mahi GF

Coconut curry, baby sweet corn, leeks, straw mushrooms, rainbow carrots, cashews

\$68 per person

Spanish prawns

Sweet corn polenta square, romesco, crispy prosciutto, asparagus, long beans, and cherry tomatoes

\$66 per person

Seared halibut GF

Baby zucchini, summer squash, confit cherry tomatoes, pine nuts, basil vinaigrette

\$72 per person

Stone-ground mustard seared salmon GF

With stone-ground mustard cream sauce, leeks, wild mushrooms, roasted asparagus, and Broccoli with majestic blend pilaf

\$65 per person

Pork tenderloin GF

Apple cider glazed, grilled apples, sauteed Napa cabbage, roasted fingerlings, sauce piquant, fresh rosemary

\$65 per person

Coffee-crusting shoulder tender

Seared rare beef, sriracha blueberries, jalapeno honey mustard, pickled vegetables, and sweet soy

\$68 per person

Coffee-rubbed filet mignon GF

Wild mushroom, ancho chili sauce, roasted garlic mashed potatoes, grilled leeks

\$72 per person

Ancho-rubbed New York strip steak

Bourbon red chile sauce, sweet potato gratin, seasonal vegetables

\$71 per person

VEGETARIAN ENTRÉES

Ratatouille

Spinach and mozzarella cheese fritters

Also available: Smaller portion with side of arugula in a light balsamic vinaigrette. Gluten-free option without mozzarella fritters

\$60 per person

Roasted vegetable ravioli

Smoked eggplant, harissa purée, sweet potato chips, basil

\$60 per person

Northwest vegetable pappardelle

Zucchini, red onions, yellow squash, Roma tomatoes, wild mushrooms, asparagus tips, parsley, extra virgin olive oil, shaved Parmesan cheese

\$60 Per person

Vegetarian niçoise salad GF/V

Caramelized pearl onion, roasted red and fingerling rosemary potatoes, heirloom tomato slices, topped with sautéed yellow squash, red peppers, and kalamata olive and caper sauce with French green beans

\$60 per person

Stuffed and roasted portobello mushroom GF

Chèvre, leeks, and spinach, drizzled with a balsamic vinaigrette, roasted carrots and majestic wild rice blend

\$60 per person

Polenta-stuffed red pepper GF

Aged white sharp cheddar cheese, corn, and rosemary polenta stuffed red peppers, with grilled asparagus

\$60 per person

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DINNER MEDLEYS

Grilled beef and halibut

Filet mignon in a rosemary-merlot reduction, seared halibut in a coriander compound butter, spring blend pilaf, and maple-glazed baby carrots

\$75 per person

Chicken and salmon

Boneless-skinless tarragon-scented chicken breast with grilled wild Alaska salmon in a Meyer lemon sauce, with majestic wild rice blend and grilled asparagus

\$80 per person

New York strip steak and Dungeness crab legs

Grilled New York strip steak, cognac black peppercorn sauce, Dungeness crab legs, garlic Yukon Gold mashed potatoes and Broccolini

Market price

THIRD COURSE

DESSERTS

Our dinner selections are served with one of the following:

Assorted cookies and dessert bars

Midnight truffle cake

Tiramisu cake

Raspberry decadence cake

New York cheesecake

Brown butter pear tart

Chocolate hazelnut tart

Zesty lemon tart

Flourless chocolate cake GF

Raspberry mazarka tart

Chocolate sumapaz cake

Lemon meringue tart

Madagascar crème brûlée

Vegan chocolate cake V

A LITTLE TREAT JUST FOR YOU

Add on delicious

French macaroons

\$50 per dozen



CHILDREN'S MENU



At the WAC, we accommodate guests who have special needs such as dairy-free, gluten-free, or vegan meals. Please ask your catering contact for more details. Final menu is due two weeks prior to your event date. Final head count (with entrée selections) is due by noon no later than three full business days prior to your event.

Children's meals include a fruit cup and chocolate chip cookie with the price of the meal.

\$34 per person

Grilled chicken strips GF

Barbecue sauce, apple slices
with caramel dipping sauce, and tater tots

Fried chicken strips

Barbecue sauce, veggies with either
ranch dipping sauce or hummus, and tater tots

Corn dogs

Ketchup, mustard, French fries and veggies
with either ranch dipping sauce or hummus

Mini-cheeseburger sliders

Ketchup, veggies and ranch dip

Rotini pasta

Marinara sauce, Parmesan cheese toast, and veggies with ranch dipping sauce

Cheese ravioli

Herb-garlic sauce, Parmesan cheese toast, and veggies with ranch dipping sauce

Grilled cheese sandwich

Tomato soup and veggies with ranch dipping sauce

Mac and cheese

With side of peas and carrots

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PRIVATE BAR & BEVERAGE MENU



In compliance with Washington Athletic Club policies, all alcoholic beverages must be provided and served by WAC staff. For more detail, please refer to our Policies and Procedures. No outside alcoholic beverages allowed without prior arrangement. Service of alcoholic beverages ceases at 12 am.

Please choose from among two beverage service options:

Hosted Bar (priced per beverage),

No-Host/Cash Bar (priced per beverage)

*In each case, you may choose only beer and/or wine;
or offer a full bar with house, premium or top-shelf liquor.*

In addition, you may purchase wine by the bottle.

STATIONS & PACKAGES

BEER, WINE & SODA STATIONS

Beer and wine stations require a bartender at \$60 per hour, per bar.

One bartender per every 80 guests.

Hosted stations charged on consumption.

FULL-SERVICE BARS

Include beer, wine, cocktails, spirits, and non-alcoholic beverages.

Require a bartender at \$60 per hour, per bar.

One bartender per every 80 guests.

Bartender fee waived with minimum \$225 per hour beverage usage for hosted bar.

Full-service bars charged on consumption.

BLOODY MARY BAR

Featuring Skybound Vodka and Demitri's Bloody Mary mix

Please select five accompaniments:

Green olives, pearl onions, pepperoncini, celery stalks, horseradish, pickled green beans,
A.1. Steak Sauce, jalapeños, sambal hot sauce, sriracha hot sauce, habaneros, sport peppers, giardiniera

\$13 per drink



BEVERAGE SELECTIONS

First price listed, hosted

Second price listed, no-host/cash

BEER

Domestic

Budweiser, Bud Light,
Coors, Michelob Ultra

\$8.25 per bottle

\$9 per bottle

Microbrew

Rotating selection of
Pacific Northwest craft beers

\$9 per bottle

\$10 per bottle

Imported

Amstel Light, Heineken, Corona

\$9 per bottle

\$10 per bottle

NON-ALCOHOLIC

Bottled Soft Drinks

Coke, Diet Coke, Sprite,
rotating assorted sparkling water,
WAC bottled spring water

\$7 per bottle

\$8 per bottle

Punch

Cranberry juice and 7UP with sliced oranges
Fresh-squeezed lemonade with sliced lemons and limes
Approximately 25 servings per gallon.

\$32 per gallon

SPIRITS

House

Skybound Vodka, Bacardi Light Rum, Broker's Gin,
Jim Beam Bourbon, MacNaughton's Canadian Blend,
Dewar's Scotch, Sauza Gold Tequila

\$10.50 per cocktail/\$12 per martini or Manhattan

\$11.50 per cocktail/\$13 per martini or Manhattan

Premium

Absolut Vodka, Bacardi Gold Rum, Tanqueray Gin,
Jack Daniel's Black Bourbon, Crown Royal Blended Whiskey,
Chivas Regal 12 Yr. Scotch, Cuervo Gold Tequila

\$11.50 per cocktail/\$13 per martini or Manhattan

\$12.50 per cocktail/\$14 per martini or Manhattan

Top-Shelf

Ketel One Vodka, Captain Morgan Spiced Rum,
Tanqueray 10 Gin, Maker's Mark Bourbon, Jameson Irish Whiskey, Johnny
Walker Red Scotch, Patron Silver Tequila

\$12.50 per cocktail/\$14 per martini or Manhattan

\$13.50 per cocktail/\$15 per martini or Manhattan

Liqueurs/Cordials

Amaretto Disaronno, Bailey's Irish Cream,
Courvoisier VSOP, Grand Marnier, Kahlua

\$14.50 per cocktail

\$15.50 per cocktail

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WINE SELECTIONS

GLASS POUR OPTIONS

\$11 per glass/\$44 per bottle/hosted

\$12 per glass/\$48 per bottle/no-host/cash

WAC partnership-label Chardonnay

By Mercer Estates

WAC partnership-label Cabernet Sauvignon

By Kiona

WAC partnership-label Pinot Noir

By Apolloni Vineyards

WAC partnership-label Pinot Gris

By Soléna Estates

Totara Sauvignon Blanc

Marborough, New Zealand

Treveri Cellars Blanc de Blancs Brut Sparkling

Yakima, Washington

Treveri Cellars Blanc de Noirs Brut Sparkling

Yakima, Washington

CELLAR WINE

\$ 14 per glass/\$56 per bottle/hosted

\$15 per glass/\$60 per bottle/no-host/cash

L'Ecole No 41

Co-owner & wine maker Marty Clubb strives to create hand-crafted wine that pairs with any meal.

Chardonnay, Columbia Valley, WA

Frenchtown Red, Columbia Valley, WA

Merlot, Columbia Valley, WA

Cabernet Sauvignon, Columbia Valley, WA



WINES BY THE BOTTLE

CABERNET SAUVIGNON

Hightower Cellars, Red Mountain, WA
\$89

Forgeron Cellars, Walla Walla, WA
\$71

CHARDONNAY

Chappellet Vineyards, Napa, CA
\$84

Hartford Court, Russian River Valley, CA
\$50

Woodward Canyon Winery, Columbia Valley, WA
\$93

PINOT NOIR

Willakenzie Estate "Giselle," Willamette Valley, OR
\$51

Cristom Vineyards, Willamette Valley, OR
\$73

Julia James, Carneros, CA
\$53

CLASSIC REDS

Quilceda Creek, Bourdeaux Blend,
Columbia Valley, WA
\$113

Carlos Serres, Gran Reserva, Rioja, Spain
\$57

Stags' Leap Winery, Petite Syrah,
Napa Valley, CA
\$71

Goulart, Malbec, Mendoza, Argentina
\$44

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WINES BY THE BOTTLE

CLASSIC WHITES

Lobo Hills, Dry Riesling, Yakima Valley, WA

\$37

Domaine Fouassier, Sancerre, France

\$60

Jones of Washington, Sauvignon Blanc,
Ancient Lakes, WA

\$36

Idilico, Albarino, Yakima Valley, WA

\$36

Apolloni Pinot Gris, Willamette Valley, OR

\$47

ROSÉ

Gerard Bertrand “Cotes des Roses,”

Languedoc, France

\$36

BUBBLES

Chandon by Moët Hennessy, Napa Valley, CA

\$47

LaLuca Sparkling Rosé, Prosecco, Veneto, Italy

\$32

Billecart-Salmon Brut Reserve, Épernay, France

\$121

Tattinger “La Francaise”, Reims, France

\$77

Veuve Clicquot “Yellow Label” Brut, Reims, France

\$107

Martinelli’s Sparkling Cider (non-alcoholic)

\$17



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