

ALEXIS HOTEL

Catering Menu



Executive Chef | Caprial Pence
Bookstore Bar & Café

Alexis
SEATTLE™

A KIMPTON® HOTEL

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ALEXIS HOTEL

Breakfast

BREAKFAST BUFFETS

Includes Caffé Vita Coffee & Mighty Leaf Hot Tea Service

CONTINENTAL BREAKFAST

- Assorted Seasonal Sliced Fruit Display
 - Mini Pastries
 - Butter and Preserves
 - Assorted Juices *Orange, Grapefruit, Apple*
- \$24 Per Person**

WELLNESS ENHANCEMENTS

- Seasonal Sliced Fruit
\$5 Per Person
- Steel-Cut Oatmeal
Brown Sugar, Cinnamon, Currants
\$5 Per Person
- Yogurt Parfait
Greek Yogurt, House-Made Granola
\$5 Per Person
- Chia or Flax Seeds
\$5 Per Person
- Egg White Scramble
\$7 Per Person
- House-Made Protein Bars
\$5 Per Person

TRADITIONAL AMERICAN

- Scrambled Eggs
 - House-Made Bacon and Canadian Bacon
(Sub Chicken Sausage add \$2 per person)
 - Herbed Roasted Potatoes
 - Toast *Brioche, Rye, Whole Wheat, English Muffin*
 - Assorted Juices *Orange, Grapefruit, Apple*
- \$34 Per Person**

EUROPEAN CONTINENTAL

- Hard Boiled Eggs
 - Local Cheeses
 - Pike Place Charcuterie Display
 - Greek Yogurt
 - Mini Baguette and House Made Jam
 - Assorted Juices *Orange, Grapefruit, Apple*
- \$32 Per Person**

☐ COMPLEMENT YOUR BREAKFAST

Add the Following to our Breakfast Buffet Menu

- **Seasonal Fruit**
\$5 Per Person
- **Pancakes or French Toast**
\$7 Per Person
- **House-Made Bacon, Canadian Bacon, or Pork Sausage**
\$6 Per Person
- **Zoe's Chicken Apple Sausage**
\$8 Per Person
- **Croissants**
\$5 Per Person
- **Mini Pastries**
\$5 Per Person
- **House-Made Coffee Cake**
\$5 Per Person
- **House-Made Muffins**
\$5 Per Person
- **House-Made Donuts**
\$5 Per Person
- **House-Made Biscuits**
\$5 Per Person

☐ ADDITIONAL BEVERAGES

- **Bottled Water**
Still or Sparkling
\$6 Per Drink, *Upon Consumption*
- **Iced Tea, Lemonade, or Fruit Juices**
\$12 Per Carafe
- **Sparkling Cider**
\$16 Per Bottle
- **Fruit Smoothies**
\$27 Per Carafe
- **Red Bull Energy Drink**
\$5 Per Person, *Upon Consumption*
- **Naked Juices**
\$5 Per Drink, *Upon Consumption*
- **Coconut Water**
\$5 Per Drink, *Upon Consumption*
- **Dry Sodas**
\$5 Per Drink, *Upon Consumption*

☐ A LA CARTE PLATTERS

Each Platter Serves 25 Guests

- **Assorted Pastries Platter**
Butter and Preserves
\$150 Per Platter
- **Northwest Lox & Bagel Platter**
Herbed Cream Cheese, Sliced Tomato, Red Onion, Capers
\$250 Per Platter
- **Seasonal Fruit & Berries Platter**
\$125 Per Platter
- **Assorted Bagels with Cream Cheese, Butter, & Preserves**
\$140 Per Platter
- **European Inspired with Assorted Meats & Cheeses Platter**
\$250 Per Platter
- **Assorted Market Cheese Platter**
\$300 Per Platter
- **Market Charcuterie Platter**
\$250 Per Platter

ALEXIS HOTEL

Breaks

MIX n' MATCH BREAKS

Choose 1 selection
\$7 Per Person

Choose 2 selections
\$13 Per Person

Choose 3 selections
\$18 Per Person

- **Yogurt Parfaits**
House-Made Granola and Fruit
- **Assorted Whole Fruit**
- **Seasonal Market Vegetables**
Bleu Cheese Dip
- **Market Sliced Fruits & Berries**
- **House-Popped Popcorn**
Chef's Seasonings
- **House-made Trail Mix**
- **Spiced Mixed Nuts**
- **Edamame Sea Salt**
- **Fava Bean Humus with Pita**
- **House-Made Turkey Jerky**

SWEET TREAT DISPLAYS

- **Seasonal Popsicles**
\$7 Per Person
- **Gelato Station**
Seasonal Flavors
\$8 Per Person
- **Caprial's Donuts**
\$7 Per Person
- **Chocolate Dipped Fruit**
\$8 Per Person
- **Mini Buttermilk Cakes**
Chocolate and Vanilla
\$8 Per Person
- **The Cookie Jar**
Freshly Baked Cookies, Bars and Brownies
\$7 Per Person

NON-ALCOHOLIC BEVERAGES

- **Bottled Water**
Still or Sparkling
\$6 Per Drink, Upon Consumption
- **Bottled Sodas**
Coke, Diet Coke, Sprite
\$5 Per Drink, Upon Consumption
- **Iced Tea, Lemonade, or Fruit Juices**
\$12 Per Carafe
- **Sparkling Cider**
\$16 Per Bottle
- **Fruit Smoothies**
\$27 Per Carafe
- **Red Bull Energy Drink**
\$5 Per Person, Upon Consumption
- **Naked Juices**
\$5 Per Drink, Upon Consumption
- **Coconut Water**
\$5 Per Drink, Upon Consumption
- **Dry Sodas**
\$5 Per Drink, Upon Consumption

ALEXIS HOTEL
Lunch

ALEXIS BUFFET

- **Macrina Bakery Baguette & Butter**
- **Mixed Green Salad**
- **Seasonal Soup**
- **Market Grilled Vegetables**
- **Roasted Herbed Potatoes**
- **Your Choice of Two** (*choice of 3 for \$12 per person*)
 - *Chicken with Preserved Lemon*
 - *Grilled Steak, Natural Jus*
 - *Seasonal Fish, Seasonal Accompaniments*
- **Assorted Miniature Desserts**

\$45 Per Person

SALAD BUFFET

- **Macrina Bakery Baguette & Butter**
- **Mixed Greens and Romaine Lettuce**
 - Chopped Grilled Chicken Breast*
 - Albacore Tuna*
 - Grated Parmesan and Crumbled Blue Cheese*
 - Bacon*
 - Dried Fruits*
 - Marinated Tofu*
 - Cucumber, Tomato and Shredded Carrots*
 - Toasted Almonds*
 - Herbed Croutons*
 - Lemon and Balsamic Vinaigrettes and Blue Cheese Dressing*
- **Baked Cookies and Brownies**

\$40 Per Person

BOOKSTORE DELICATESSEN BUFFET

Build your Own or Pre-Built Sandwiches

**Minimum of 10 Guests For Pre-Made Sandwiches*

- **Assorted Locally Sourced Charcuterie and Deli Meats**
- **Market Specialty Cheeses**
- **Grilled Local Vegetables**
- **Assortment of Macrina Bakery Breads**
- **House-Made Potato Chips**
- **Chef 's House-Made Condiments**
 - Chilé Aioli, Stone Ground Mustard, and Herbed Crème Fraîche*
- **Baked Cookies and Brownies**

\$38 Per Person

ON-THE-GO SACK LUNCH

- **Assorted Pre-Built Deli Sandwiches or Wraps**
 - *Vegetarian Available Upon Request*
- **House-Made Potato Chips**
- **Chocolate Chip Cookie**
- **Whole Fruit**

\$28 Per Person

SEASONAL LUNCHEONS

Family Style

- Macrina Bakery Baguette & Butter
- Caffé Vita Coffee and Mighty Leaf Teas

Spring & Summer

Whitman Menu \$32 Per Person

Watercress Salad

Toasted Hazelnuts, Roasted Cherry Tomatoes, Creamy Herb Vinaigrette

Entrées Include:

- **Braised Pork Cheeks**
Slow Cooked Peppers, Onions, Cannellini Beans, Pancetta
- **Grilled Salmon**
Seasonal Vegetable Olive Tapenade, Herb Basmati Rice

Seasonal Fruit Tart

Local Gelato

Twain Menu \$40 Per Person

Grilled Baby Romaine

Creamy Anchovy Dressing, Shaved Parmesan

Entrées Include:

- **White Bean Braised Pork Shoulder**
Local Tomato Basil Compote, Fregola Pasta
- **Seasonal Fish**
Sauce Vierge, Roasted New Potatoes, Grilled Asparagus
- **Grilled Flat Iron Steak**
Wild Mushroom Salad, Roasted Rainbow Carrots, Garlic, Honey

Mini Tiramisu

Fall & Winter

Seuss Menu \$32 Per Person

Warm Spinach Salad

Vincotto Dressing, Dried Cherries, Goat Cheese

Entrées Include:

- **Classic Beef Bourguignon**
Mashed Potatoes
- **Seasonal Fish**
Roasted Parsnips, Wild Mushroom Risotto

Apple Candied Ginger Cobbler

Local Gelato

Dickens Menu \$40 Per Person

Seasonal Soup

Entrées Include:

- **Braised Pork Shoulder**
Tuscan Kale, Corona Beans, Parmesan Broth, Crispy Fried Onions
- **Pan-Fried Salmon**
Winter Slaw, Crispy Red Potatoes
- **Grilled Flat Iron**
Grilled Baby Romaine, Roasted Peppers, Crispy Torn Croutons, Smoked Onion Dressing

Mini Coconut Cakes

Roasted Pears, Chocolate Sauce

ALEXIS HOTEL

Beverage

BEER & WINE

**Wine Selection Required 1 Week In Advance of Event*

BEER

Assorted Domestic and Imported Beers, Seasonal Microbrews

\$6 Per Bottle

HOUSE WINES

\$40 Per Bottle

SPARKLING

Chateau St. Michelle Brut - Columbia Valley, WA

\$35 Per Bottle

Prosecco - Italy

\$45 Per Bottle

Corkage

Corkage Charged per 750mL bottle

\$20 Per Bottle

ADDITIONAL WINE LIST AVAILABLE

Please inquire about our full wine list

Wines are subject to availability

NON-ALCOHOLIC BEVERAGES

- **All Day Organic Caffe Vita Coffee and Organic Mighty Leaf Teas**
\$8 Per Person
- **Fresh Fruit Juice or Lemonade**
\$12 Per Carafe
- **Freshly Brewed Organic Iced Tea**
\$12 Per Carafe
- **Assorted Soft Drinks**
\$5 Per Drink, Upon Consumption
- **Select Northwest Beverages**
Dry Soda, Jones Soda, Crater Lake Root Beer
\$5 Per Drink, Upon Consumption
- **Bottled Domestic Still and Sparkling Water**
\$6 Per Drink, Upon Consumption
- **Sparkling Cider**
\$16 Per Bottle
- **Coconut Water**
\$5 Per Drink, Upon Consumption
- **Naked Fruit Juices**
\$5 Per Drink, Upon Consumption
- **Red Bull Energy Drink**
\$5 Per Drink, Upon Consumption

COCKTAILS

\$100 Bartender Fee *Full Bar*

\$50 Bartender Fee *Beer and Wine Bar*

* Bartender Required

HARDCOVER COCKTAILS

Host: \$9 Cocktail | \$11 Martini

No Host: \$11 Cocktail | \$13 Martini

- Smirnoff Vodka
- Beefeater Gin
- Wild Turkey Bourbon
- Cruzan Rum
- Espolon Tequila

FIRST EDITION COCKTAILS

Host: \$10 Cocktail | \$12 Martini

No Host: \$12 Cocktail | \$14 Martini

- Absolut Vodka
- Tangueray Gin
- Flor de Cana Rum
- 1800 Silver Tequila
- Maker's Mark Bourbon
- Johnnie Walker Black Scotch

LIQUORS & CORDIALS

Host: \$10 Per Drink | No Host: \$12

*Included in all bars, unless specified

- St Brendan's Irish Cream
- Frangelico
- Grand Marnier
- Kahlua
- Amaretto Disaronno

COMPLEMENT YOUR BAR

KIMPTON CRAFT COCKTAILS

- **CABLE CAR**
Captain Morgan Spiced Rum, Orange Curacao, Fresh Lemon Juice, Simple Syrup, Cinnamon-Sugar Rimmed Glass
\$12 Per Drink
- **LA PERLA**
Sauza Hornitos, Manzanilla Sherry, Mathilde Pear Liqueur
\$12 Per Drink
- **VELVET DAIQUIRI**
Banks 5 Rum, Fresh Lime Juice, Rich Simply Syrup, Velvet Falernum
\$14 Per Drink

WELLNESS COCKTAILS

- **SUPERBERRY FIZZ**
Beefeater Gin, Lemon, Canton Ginger Liqueur, Simple Syrup, Blueberries
\$12 Per Drink
- **ORGANIC AGAVE MARGARITA**
El Jimador Blanco Tequila, Organic Agave Nectar, Fresh Lime Juice
\$12 Per Drink
- **RED DAWN**
Local Vodka, Limoncello, Fresh Lemon Juice, Topped with Pomegranate Grenadine
\$14 Per Drink

CLASSIC COCKTAILS

- **MANHATTAN**
Rye Whiskey, Sweet Vermouth, Angostura Bitters, Brandied Cherries
\$12 Per Drink
- **BLOOD AND SAND**
Scotch, Sweet Vermouth, Cherry Brandy, Orange Juice Garnished, Orange Twist
\$12 Per Drink
- **BETWEEN THE SHEETS**
Cognac, Light Rum, Triple Sec, Lemon Juice, Lemon Twist
\$12 Per Drink

“SPIKE IT” STATIONS

LEMONADE STAND

- *Fresh Lemonade, Ice Teas, Aromatic Syrups and Flavors, Fruits, Additional Fruit Purees and Juices*
- *Bourbon, Gin, St. Germain*
\$25 Per Person (Up to 2 hours)

COLOR MY BUBBLES

- *Juices and Purees, Assorted Herbs*
- *Sparkling Wine, Liqueurs*
\$20 Per Person (Up to 2 hours)

BLOODY MARY BAR

- *Vodka or Gin*
- *Tomato Juice, Clamato, Hot Sauces, Horseradish, Worcestershire, Spices*
\$20 Per Person (Up to 2 hours)

COFFEE CART

- *Fresh Brewed Regular & Decaf Coffee, House Made Syrups, Whipped Cream, Sprinkles, Shaved Chocolate*
- *Bailey's, Frangelico, Kahlua, Irish Coffee Bar*
\$20 Per Person (Up to 2 hours)