

KIMPTON ALEXIS HOTEL

# Catering Menu



**“One cannot think well,  
love well, sleep well, if  
one has not dined well.”**

**- Virginia Woolf**

1007 First Avenue | Seattle, WA 98104

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THE BOOKSTORE

—  
BAR & CAFÉ

**KIMPTON ALEXIS HOTEL**

# Reception

## HORS D'OEUVRES

3 Dozen Each Minimum | Priced Per Dozen

### VEGETARIAN / VEGAN

- **Deviled Eggs**  
\$36 Per Dozen
- **Wild Mushroom + Herb Goat Cheese Tartlets**  
\$ 37 Per Dozen

### SEAFOOD

- **Grilled Shrimp Skewer** *pancetta, basil*  
\$44 Per Dozen
- **Decadent Deviled Eggs** *crab + caviar*  
\$47 Per Dozen
- **Crab Cakes** *old bay aioli*  
\$ 50 Per Dozen

### MEATS

- **Chicken Lollipop** *glazed, sunflower seeds*  
\$38 Per Dozen
- **Smoked Turkey Endive Cups** *pimento*  
\$38 Per Dozen
- **Lamb Meatballs** *marinara*  
\$ 38 Per Dozen
- **Chicharrones** *onion, chili flake*  
\$37 Per Dozen
- **Flank Steak Skewer** *chimichurri*  
\$40 Per Dozen

**Menus are based on October-March seasonality and are subject to change.**

## DISPLAYS \ STATIONS

- **Seasonal Fruit + Berries**  
**\$175 Per Platter**  
*(each platter serves 25 people)*
- **Vegetables**  
*various seasonal vegetables served, raw, pickled + fermented, served with accoutrements*  
**\$275 Per Platter**  
*(each platter serves 25 people)*
- **Fromagerie Cart**  
*assorted cheeses, crackers + accoutrements*  
**\$300 Per Platter**  
*(each platter serves 25 people)*
- **Cold Seafood Station**  
*ceviche + crudo station with various seasonal sauces + accoutrements*  
**\$500 Per Platter**  
*(each platter serves 25 people)*
- **Smokehouse Collection**  
*various smoked seafood, vegetables + fruits, served with accoutrements*  
**\$650 Per Platter**  
*(each platter serves 25 people)*

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# **Dinner**

## DINNER BUFFET

### Soups, Salads + Sides

*choice of 4*

- Seasonal Soup
- Butter Lettuce Salad *herbs, radish, green goddess*
- Kale Caesar *boquerones, parmesan, garlic croutons*
- Roasted Seasonal Vegetables
- Garlic Rosemary Roasted Potatoes
- Warm Winter Grains *farro, wheatberry, quinoa, roasted things, mixed greens, vinaigrette*

### Entrees

*choice of 2*

- Flat Iron Steak *chimichurri* **\$80**
- Swordfish *five spice-persimmon glaze* **\$80**
- Roasted Salmon *dill hollandaise* **\$75**
- Airline Chicken Breast *warm mushroom jus* **\$70**
- Pork Roulade *savory stuffing, cranberry chutney* **\$70**
- Roasted Vegetable Lasagna **\$65**

**Price per person will be based on the highest priced entrée selected**

- **Add additional soup, salad or side**  
**\$4 Per Person**
- **Add additional entree**  
**\$10 Per Person**
- **Add Columbia City Bakery Bread + Whipped Butters**  
**\$3 Per Person**

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## PLATED DINNER

### Starter Course

*choice of 1*

- Butter Lettuce Salad *herbs, radish, green goddess*
- Kale Caesar *boquerones, parmesan, garlic croutons*
- Mixed Organic Greens *champagne vinaigrette, soft boiled egg, baguette crouton*
- Roasted Baby Beet Salad *caramelized orange vinaigrette, soft boiled egg, baguette crouton*
- Butternut Squash Soup *burnt lemon verbena marshmallow, chive oil*

### Entrée Course

*choice of up to 3*

- Hangar Steak *herb roasted potatoes, swiss chard, cabernet reduction* **\$80**
- Wild Salmon *rapini, saffron lima beans, tangerine caramelized shallots* **\$80**
- Mad Hatcher Chicken *wild rice, brussel sprouts, rosemary chicken jus* **\$75**
- Seasonal Fish *seasonal preparation* **\$75**
- Pork Chop *braised apples and leeks, ricotta whipped potatoes, mustard jus* **\$65**
- Bucatini *locally foraged mushrooms, garlic, parmesan* **\$55**

*Inquire about ideas and costs for additional courses*

**Price per person will be based on the highest priced entrée selected**  
**Final entrée selections/counts will be due no later than 3 business days prior to event date**

## DESSERTS

- Chocolate Peanut Butter Terrine **\$10 Per Person**
- Seasonal Crème Brulee **\$10 Per Person**
- Cheesecake Mousse and Berries **\$10 Per Person**
- Cookie Jar *signature Bookstore cookies + freshly-baked brownies* **\$11 Per Person**
- Dessert Buffet *includes 3 seasonal options* **\$14 Per Person**

*For parties under 25 guests, a \$75 labor charge will be added.*

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# **Beverage**

## BEER & WINE

**\$100 Bartender Fee** *Full Bar*

**\$50 Bartender Fee** *Beer and Wine Bar*

### BEER

*Assorted Domestic and Imported Beers, Seasonal Microbrews*

**\$7 Per Bottle**

### HOUSE WINES

*Chardonnay + Cabernet Sauvignon*

**\$40 Per Bottle**

### SPARKLING

*Chateau St. Michelle Brut - Columbia Valley, WA*

**\$35 Per Bottle**

*LaMarca Prosecco - Italy*

**\$40 Per Bottle**

### Corkage

*Corkage Charged per 750mL bottle*

**\$20 Per Bottle**

### ADDITIONAL WINE LIST AVAILABLE

Please inquire about our full wine list

Wine selections required one week prior to event date

*Wines are subject to availability*

## NON-ALCOHOLIC BEVERAGES

- **All-Day Organic Caffe Vita Coffee, Decaf + Vishi Tea Service**  
(8-Hours)  
\$10 Per Person
- **Half-Day Organic Caffe Vita Coffee, Decaf + Vishi Tea Service**  
(4-Hours)  
\$6 Per Person
- **Organic Caffe Vita Coffee, Decaf + Vishi Tea Service** (2-Hours)  
\$5 Per Person
- **Bottled Water**  
*Still or Sparkling*  
**\$6 Per Drink, Upon Consumption**
- **Bottled Sodas**  
*Coke, Diet Coke, Sprite*  
**\$6 Per Drink, Upon Consumption**
- **Iced Tea, Lemonade, or Fruit Juices**  
**\$20 Per Carafe, Upon Consumption**
- **Sparkling Cider**  
**\$20 Per Bottle, Upon Consumption**

## COCKTAILS

\$100 Bartender Fee *Full Bar*

\$50 Bartender Fee *Beer and Wine Bar*

### HARDCOVER COCKTAILS

Host: \$9 Cocktail | \$11 Martini

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

- Smirnoff Vodka
- Beefeater Gin
- Bacardi Light Rum
- El Jimador Tequila
- Evan Williams Bourbon
- Ballentine's Scotch Whisky

### FIRST EDITION COCKTAILS

Host: \$11 Cocktail | \$13 Martini

No Host: \$13 Cocktail | \$14 Martini

- Absolut Vodka
- Tangueray Gin
- Plantation 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
- Disaronno Amaretto

## 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)