

KIMPTON ALEXIS HOTEL

# Catering Menu



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

**- Virginia Woolf**

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THE BOOKSTORE

—  
BAR & CAFÉ

**KIMPTON ALEXIS HOTEL**

# Reception

## HORS D'OEUVRES

3 Dozen Each Minimum | Priced Per Dozen

### VEGETARIAN / VEGAN

- **Apricot** *manchego, soda cracker*  
\$37 Per Dozen
- **Cherry** *banyuls, multi-grain*  
\$ 36 Per Dozen
- **Fig** *black pepper*  
\$37 Per Dozen
- **Corn** *yukon potato, vadouvan*  
\$ 37 Per Dozen
- **Cucumber** *rye, yogurt*  
\$36 Per Dozen

### SEAFOOD

- **Poke** *rice cracker, green onion, chili*  
\$42 Per Dozen
- **Grilled Shrimp** *tomato relish*  
\$ 44 Per Dozen
- **Salmon** *tomatillo, corn chip*  
\$45 Per Dozen
- **Black Cod** *lentil, leek*  
\$46 Per Dozen
- **Crab** *charred strawberry*  
\$ 50 Per Dozen

### CHICKEN / PORK /BEEF

- **Chicken Lollipop** *glazed, sunflower seeds*  
\$38 Per Dozen
- **Chicken** *kohlrabi, mustard, black lemon*  
\$ 38 Per Dozen
- **Chicharrones** *onion, chili flake*  
\$37 Per Dozen
- **Charcuterie** *dijon, sourdough*  
\$40 Per Dozen
- **Wagyu Beef** *horseradish, gold*  
\$ 42 Per Dozen

Menus are based on July-August 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*

- Wild Mushroom *black garlic, crema*
- Chickpea Consume *summer vegetables, olive oil*
- Northwest "Chowder" *black cod fumet, smoked clams + mussels*
- Butter Lettuce Salad *smoked shallot vinaigrette, pickled mustard seeds*
- Lettuces *artichoke dressing, boquerones*
- Roasted Marble Potatoes *pickled mustard seeds, champagne vinaigrette*
- Grilled Beans *goat's milk, lemon*
- Wild Rice *smoked shallot, brussel sprouts, black garlic*
- Apples *fennel, dijon, champagne vinaigrette*

### Entrees

*choice of 2*

- Hangar Steak *salsa verde* **\$80**
- Wild Salmon *picked vegetables* **\$80**
- Seasonal Fish *seasonal preparation* **\$70**
- Mad Hatcher Chicken *cucumber raita, herb salad* **\$70**
- Pork Shoulder *chickpeas, chili* **\$65**
- Grilled Leek *tomato, corn, saffron* **\$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**

## PLATED DINNER

### Starter Course

*choice of 1*

- Butter Lettuce Salad *smoked shallot vinaigrette, pickled mustard seed*
- Shaved Apple Salad *salmonberries, watercress, chervil, pine nut*
- Lettuces *geranium, shiso, oregano, chive blossom, herb vinaigrette*
- Mushroom Salad *fermented berry vinaigrette, nasturtium*
- Seasonal Soup

### Entrée Course

*choice of up to 3*

- Hangar Steak *pickled bell pepper, walla walla onion, russet* **\$80**
- Wild Salmon *chili, cucumber, cumin* **\$80**
- Mad Hatcher Chicken *dark + white, smoked black butter, purple potato* **\$75**
- Ling Cod *daikon, eggplant, cous cous* **\$75**
- Pork Chop *chickpea, tomato, salsa verde* **\$65**
- Alliums *grilled bread, goat cheese* **\$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

- Seasonal Fruit Tart **\$10 Per Person**
- Citrus Sabayon **\$10 Per Person**
- Hottest Hot Chocolate **\$10 Per Person**
- Seasonal Crème Brulee **\$10 Per Person**
- [Sun]dae **\$12 Per Person**

**Menus are based on July-August seasonality and are subject to change.**

*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)