

KIMPTON ALEXIS HOTEL

Catering Menu



“Food is a way to communicate and to be part of a memorable experience”

- Executive Chef, Eric Rivera

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Sales Office: 206-340-6733

www.alexishotel.com



THE BOOKSTORE

—
BAR & CAFÉ



Chef Eric Rivera utilizes hyper-seasonal ingredients, so our menus update frequently based on the best options the Pacific Northwest has to offer.

We like to view our menus as a starting point. Let us create a custom menu for your event. Please speak with your catering manager about additional options.



THE BOOKSTORE

—
BAR & CAFÉ

KIMPTONHOTELS.COM

Eric Rivera - Executive Chef

Olympia, Washington, native Eric Rivera started his career in business. But cooking was always his passion, and he wasn't afraid to hustle to get where he is today: breaking new ground as Executive Chef at Seattle's Bookstore Bar & Café.

His journey to Bookstore Bar & cafe has taken many noteworthy twists and turns, including a three-plus year stint at Alinea restaurant in Chicago, where he was Director of Culinary Research Operations working alongside chef-owner Grant Achatz. After that he moved on to Seattle's Huxley Wallace Collective, where he opened the Thompson Hotel Seattle, plus four restaurants, in just one year with Josh Henderson.

Eric, a graduate of the culinary school at the Art Institute of Seattle, traces cooking back to when he was a small child. Growing up in a Puerto Rican family that celebrated food, Eric often cooked with his grandfather. Despite his early connection with the kitchen, Eric pursued jobs in mortgage and insurance. But eventually he found himself drawn back to food.

Grassroots tactics led him to his first job: Eric knocked on doors for jobs when he was beginning culinary school. "I would walk into restaurants wearing a suit and holding my resume. Nothing came of it," Eric explains. "But when I finally took off the suit and simplified my resume to say only, 'Culinary Student' then people started paying attention. I got my first job."

Starting in the kitchen at Seastar in Seattle, Eric moved on to Blueacre Seafood, where he eventually became sous chef while still in school. When the opportunities at Alinea and Huxley Wallace Collective presented themselves, Eric seized them.

Now, in his new job at Bookstore Bar & Cafe, Eric plays to his guests' sense of discovery. "It's an exploration of the whole flavor spectrum, where you can go from sweet to savory to sour in one bite," he says. "We have all these great local ingredients at our disposal, and we'll be highlighting flavors of the Pacific Northwest – but in a way that will feel fresh and new to locals and visitors alike."

To wit: a black cod with pickled leeks and shallots, fried capers, and peeled walnuts. There will also be multi-course dinners made up of small bites – spoonfuls intended to surprise and delight. In some cases, the experience will be interactive as chefs will prepare and serve courses tableside, which Eric describes as a chance for guests to see "sleight of hand magic" first-hand.

When he's not cooking, Eric enjoys video games and playing with his dog.

KIMPTON®
hotels & restaurants

HORS D'OEUVRES

3 Dozen Each Minimum | Priced Per Dozen

VEGETARIAN / VEGAN

- **Beet rye, beet vinaigrette**
\$36 Per Dozen
- **Radish butter, brioche**
\$ 36 Per Dozen
- **Green + White Asparagus goat cheese**
\$37 Per Dozen
- **Morel date, smoke**
\$ 37 Per Dozen
- **Rhubarb yogurt**
\$36 Per Dozen

SEAFOOD

- **Poke rice cracker, green onion, chili**
\$42 Per Dozen
- **Poached Shrimp skewer, pancetta**
\$ 44 Per Dozen
- **Salmon borage, crème fraiche**
\$45 Per Dozen
- **Black Cod lentil, leek**
\$46 Per Dozen
- **Smoked Trout arugula, brown butter**
\$45 Per Dozen
- **Crab spinach, buttermilk**
\$ 50 Per Dozen

CHICKEN / PORK / BEEF

- **Chicken Lollipop glazed, sunflower seeds**
\$38 Per Dozen
- **Chicken fermented chili, sorrel**
\$ 38 Per Dozen
- **Chicharrones fennel pollen, black pepper**
\$37 Per Dozen
- **Charcuterie dijon, sourdough**
\$40 Per Dozen
- **Wagyu Beef horseradish, gold**
\$ 42 Per Dozen

Menus are based on March-April 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, meats + vegetables, served with accoutrements
\$650 Per Platter
(each platter serves 25 people)

KIMPTON ALEXIS HOTEL

Dinner

DINNER BUFFET

Soups, Salads + Sides

choice of 4

- Cauliflower Soup *candied hazelnut, extra virgin olive oil*
- Leek Consume *potato, fried leek, pickled shallot*
- Pork Brodo *lentils, tomato vinaigrette*
- Northwest "Chowder" *black cod fumet, smoked clams + mussels*
- Butter Lettuce Salad *smoked shallot vinaigrette, pickled mustard seeds*
- Lettuces *preserved fruit vinaigrette, hazelnuts*
- Roasted Marble Potatoes *pickled mustard seeds, champagne vinaigrette*
- Roasted Roots *parsnip, chioggia beet, carrot, fresh + fried herbs*
- Wild Rice *smoked shallot, brussel sprouts, black garlic*
- Apples *fennel, dijon, champagne vinaigrette*

Soups, Salads + Sides

choice of 2

- Hangar Steak *salsa verde* **\$80**
- Wild Salmon *picked spring vegetables* **\$80**
- Seasonal Fish *seasonal preparation* **\$70**
- Mad Hatcher Chicken *cucumber raita, herb salad* **\$70**
- Pork Shoulder *chickpeas, chili* **\$65**
- King Oyster Mushroom *olive crumb* **\$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 *roasted berry, celery root, herb jus* **\$80**
- Wild Salmon *farro, blossoms, buerre blanc* **\$80**
- Mad Hatcher Chicken *dark + white, wild mushroom vinaigrette, charred bread* **\$75**
- Ling Cod *sea beans, potato puree, flowers* **\$75**
- Pork Chop *pea vines, onion, couscous, cider vinaigrette* **\$65**
- Alliums *grilled bread, goat cheese* **\$55**
- Roots *various preparations* **\$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

- Apple Tart **\$10 Per Person**
- Citrus Sabayon **\$10 Per Person**
- Chocolate Mousse **\$10 Per Person**
- Seasonal Crème Brulee **\$10 Per Person**
- [Sun]dae **\$12 Per Person**

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

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

KIMPTON ALEXIS HOTEL

Beverage

BEER & WINE

\$100 Bartender Fee *Full Bar*

\$50 Bartender Fee *Beer and Wine Bar*

BEER

Assorted Domestic and Imported Beers, Seasonal Microbrews

\$6 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 Caffè Vita Coffee, Decaf + Vishi Tea Service**
(8-Hours)
\$8 Per Person
- **Half-Day Organic Caffè Vita Coffee, Decaf + Vishi Tea Service**
(4-Hours)
\$5 Per Person
- **Organic Caffè Vita Coffee, Decaf + Vishi Tea Service (2-Hours)**
\$4 Per Person
- **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**
\$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)