

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

Sales Office: 206-340-6733

www.alexishotel.com



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)

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

\$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)