HOTEL
THEODORE
SEATTLE

TAPESTRY COLLECTION
by Hilton™

CATERING BY RIDER SEATTLE

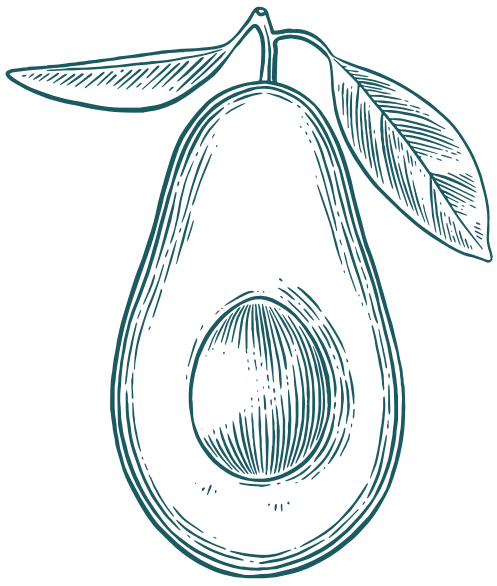
PLATED BREAKFAST

MINIMUM 10 GUESTS | $44 PER PERSON

All Breakfasts Include Regular & Decaffeinated Coffee, Fresh Squeezed Orange Juice and Assorted Teas

PLEASE SELECT THREE

- Classic Eggs Benedict Poached Eggs, Canadian Bacon, English Muffin, Paprika Hollandaise
- Cast Iron Ricotta Pancakes, Chocolate Chips, Strawberries
- Smoked Salmon Benedict Poached Eggs, Dill, Meyer Lemon, English Muffin (Additional $5)
- Chocolate Stuffed French Toast with Strawberries
- Crab Cake Benedict, Poached Eggs, English Muffin, Paprika Hollandaise (Additional $8)
- Breakfast Burrito Scrambled Eggs, Red Potatoes, Pico de Gallo, Black Beans, Cilantro
- Baked Eggs Shakshouka, San Marzano Tomato, Bell Pepper, Grilled Bread, (Vegetarian/Gluten Free upon request)
- Avocado Toast, Cilantro, Lime (Vegan)



BREAKFAST BUFFETS

MINIMUM 10 GUESTS | PRICED PER PERSON

All Breakfast Buffets Include Regular & Decaffeinated Coffee, Fresh Squeezed Orange Juice and Assorted Teas

NORTHWEST CONTINENTAL | $40

- Hard Boiled Eggs
- Assorted Greek Yogurts
- House Made Hazelnut & Dry Fruit Granola
- Organic Fresh Berries & Sliced Fruit
- Buttered Croissant, Pain Au Chocolat, Danishes, Assorted Scones

GRAB & GO | $25

- Assorted breakfast sandwiches (Ham, Bacon, Turkey, Vegetarian)
- Coffee and assorted juices

THEODORE | $52

- Assorted Greek Yogurts
- House Made Hazelnut & Dry Fruit Granola
- Organic Fresh Berries & Sliced Fruit
- Buttered Croissant, Pain Au Chocolat, Danishes, Assorted Scones
- Organic Scrambled Eggs
- Herb Roasted Fingerling Potatoes
- Choice of One: Applewood Smoked Bacon or Breakfast Sausage (Chicken, Veggie or Pork)

BREAKFAST BUFFET

ENHANCEMENTS

- Chocolate Stuffed French Toast with Strawberries | $14
- Smoked Salmon Lox, Toasted Miniature Bagel, Cream Cheese | $20
- Cold Pressed Juices; Orange, Pineapple Ginger or Beet Blackberry | $9
- Breakfast Sausage (Chicken, Veggie or Pork) | $8
- Applewood Smoked Bacon | $9
- Herb Roasted Fingerling Potatoes | $7
- Oatmeal Station | $6
- Classic Eggs Benedict, Ham, Hollandaise | $15
- Avocado Toast | $12
- Vegan Breakfast Burrito | $15

PLATED LUNCH

MINIMUM 10 GUESTS | $62 PER PERSON

Three Coursed Meal Including Bread & Butter, Starter, Main Course & Dessert + Regular & Decaffeinated Coffee and Iced Tea

PLEASE SELECT ONE STARTER, ONE MAIN COURSE

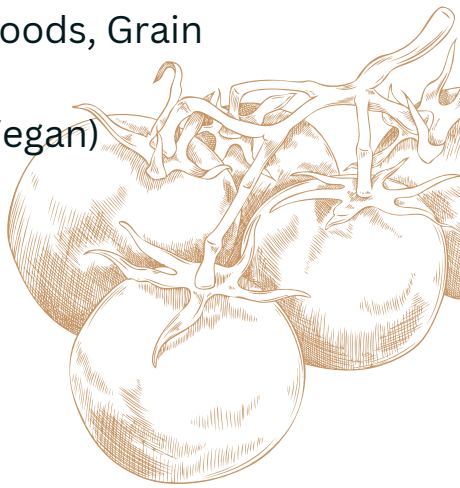
STARTERS

- Baby Gem Salad, Bleu Cheese Vinaigrette, Pickled Shallots, Toasted Walnuts, Asian Pear (Gluten Free & Vegetarian)
- Traditional Caesar Salad, Anchovies-Dijon Vinaigrette, Brioche Croutons, Parmesan Cheese
- Clam Chowder, Applewood Smoked Bacon, Russet Potato
- Yellow & Red Beet Carpaccio, Burrata, Oregano, Grilled Focaccia (Vegetarian)

MAIN COURSE

- Spice-crusted Free Range Chicken, Roasted Vegetable Ratatouille, Mashed Potatoes, Charred Lemon, Capers Jus
- Skuna Bay Salmon, English Peas, Lemon Sauce, Crushed Potatoes, Sun-dried Tomato & Black Olive Relish
- Seasonal Risotto, Lemon Whipped Mascarpone (Gluten Free & Vegetarian | Vegan upon request)
- 8 oz Snake River Farm Burger, Cheddar Cheese, Bacon, Butter lettuce, Caramelized Onion, Pomme Frites
- Braised Creekstone Farm Beef Short Rib, Hen of the Woods, Grain Mustard, Jus, Polenta, Herb Salad (Gluten Free)
- Miso-glazed Grilled Tofu & Tomato Panzanella Salad (Vegan)





BOXED LUNCHES

MINIMUM 10 GUESTS | $48 PER PERSON

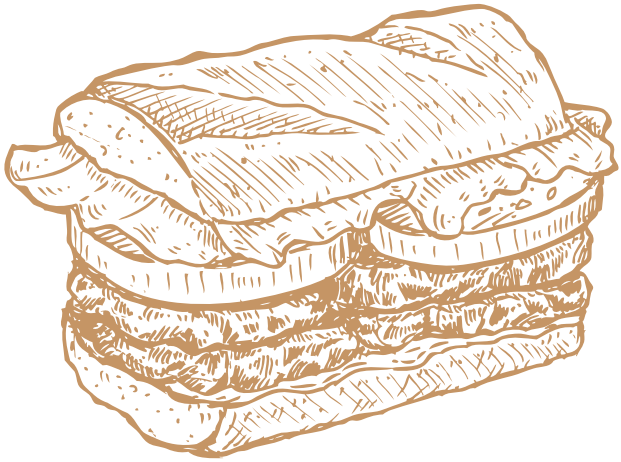
Boxed Lunches Include Bottled Water, Whole Fruit & a Cookie

CHOICE OF SALAD

- Mixed Greens with Balsamic Dressing
- Caesar Salad with Crisp Romaine Lettuce, Herb Croutons, Parmesan Cheese with House Made Caesar Dressing
- Greek Pasta Salad with Tomatoes, Cucumbers, Olives, Red Onion, Feta Cheese

SANDWICHES

- Turkey & Swiss with Lettuce, Tomato and Garlic Aioli
- Marinated Eggplant with Roasted Peppers, Artichoke Tapenade
- Italian Sub with Italian Cold Cuts, Provolone, Lettuce, Tomato, Onion, Italian Dressing



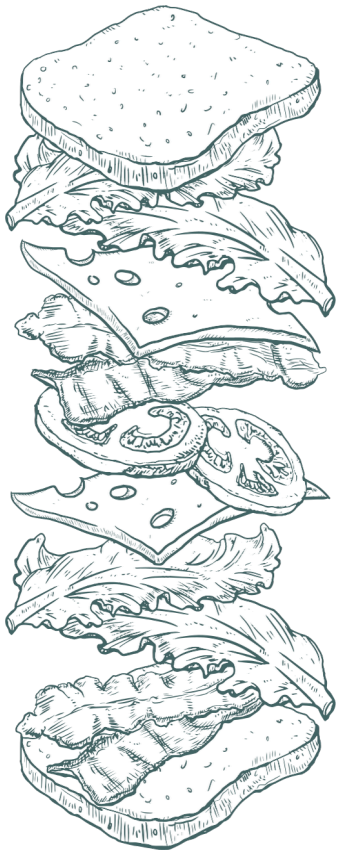
LUNCH BUFFETS

MINIMUM 10 GUESTS | PRICED PER PERSON
ADDITIONAL LABOR FEE FOR ALL BUFFETS BELOW MINIMUM

All Lunch Buffets Include Regular & Decaffeinated Coffee, Iced Tea, Chips, and Assorted Mini Desserts

THEO SANDWICH BAR | $55

- Assorted Fresh Grand Central Bakery Bread
- Roast Beef, Ham, Turkey, Assorted Cheeses
- Butter Lettuce, Roma Tomato, Onions and Condiments
- Cascadia Green Salad with Julienned Carrots, Balsamic Vinaigrette, Cherry Tomato (Vegetarian & Gluten Free)
- Fresh Berries & Seasonal Fruit



LUNCH BUFFETS

MINIMUM 10 GUESTS | PRICED PER PERSON
ADDITIONAL LABOR FEE FOR ALL BUFFETS BELOW MINIMUM

All Lunch Buffets Include Regular & Decaffeinated Coffee, Iced Tea, Chips, and Assorted Mini Desserts

ROSEVELT BUFFET | $70

Includes Bread & Butter, Two Main Courses, Three Accompaniments

MAIN COURSE (EXTRA MAIN COURSE: $15 PER PERSON)

- Spice-crusted Free-range Chicken
- Roasted Salmon
- Seasonal Risotto (Vegetarian & Gluten Free | Vegan upon request)
- Rigatoni, Three Meat Bolognese, Green Onion, Thyme
- Braised Creekstone Farm Beef Short Rib (+$15 per person)

ACCOMPANIMENTS (EXTRA ACCOMPANIMENT: $8 PER PERSON)

- Traditional Caesar Salad, Parmigiano Reggiano, Anchovies, Vinaigrette, Croutons
- Rosemary-garlic Roasted Fingerling Potatoes (Gluten Free & Vegetarian)
- Clam Chowder, Applewood Smoked Bacon, Russet Potato
- Whipped Yukon Potato, Chives, Chili (Gluten Free & Vegetarian)
- Red Oak & Beets Salad, Preserved Lemon Vinaigrette, Red Endives, Humboldt Fog Cheese (Gluten Free & Vegetarian | Vegan upon request)
- Cascadia Green Salad, Shaved Fennel, Cranberries, Yogurt-orange Vinaigrette, Green Apples (Gluten Free & Vegetarian | Vegan upon request)
- Blistered Haricot Vert, Garlic Confit, Mint, Parmesan (Vegetarian | Vegan upon request)

PLATED DINNER

MINIMUM 10 GUESTS | $110 PER PERSON

Includes Bread & Butter, One Starter, One Main Course and Dessert
+ Regular & Decaffeinated Coffee, and Iced Tea

PLEASE SELECT ONE STARTER, ONE MAIN COURSE

STARTERS

(Add one additional starter for $10 per person)

- Endive Red Oak Salad, Red Apple, Beets Walnuts, Preserved Lemon & Persimmon Vinaigrette, Humboldt Fog Cheese, Cashew Dukkah
- Cascadia Green Salad, Shaved Fennel, Cranberries, Yogurt-orange Vinaigrette, Green Apples, Parmesan Cheese (Gluten Free & Vegetarian)
- Baby Gem Salad, Bleu Cheese Vinaigrette, Pickled Shallots, Toasted Walnuts, Asian Pear (Gluten Free & Vegetarian)
- Traditional Caesar Salad, Anchovies, Dijon Vinaigrette, Brioche Croutons, Parmesan
- Clam Chowder, Applewood Smoked Bacon, Russet Potatoes

MAIN COURSE

- Spice-crusted Free-range Chicken, Roasted Vegetable Ratatouille, Mashed Potatoes, Charred Lemon, Capers, Jus
- Skuna Bay Salmon, English Peas, Lemon Sauce, Crushed Potatoes, Sun-dried Tomato & Black Olive Relish
- Rigatoni, Three Meat Bolognese, Green Onion, Thyme
- Seasonal Risotto, Lemon Whipped Mascarpone (Gluten Free & Vegetarian)
- Braised Creekstone Farm Beef Short Rib, Hen of the Woods, Grain Mustard Jus, Polenta, Herb Salad (Gluten Free)
- Halibut, White Beans Vichyssoise, Glazed Pearl Onion, Snap Pea Salad (Gluten Free)
- Coriander-crusted Filet Mignon, Black Truffle Mousseline, Oyster Mushroom, Cabernet-mustard Jus (Gluten Free)
- Potato Gnocchi Arrabbiata, Spicy Pomodoro, Parmigiano Reggiano Cheese (Vegan)
- Steak & Lobster, Filet Mignon, Broiled Maine Lobster Tail, Buttered Potato, Blistered Garlic Spinach

PLATED DINNER

PLEASE SELECT ONE

DINNER DESSERTS

- Caramel Cheesecake, Brown Butter Streusel, Mango Sorbet
- Double Chocolate Crunch Mousse, Pistachio, Dulce De Leche
- Espresso Mascarpone Tiramisu, Amaretto, Dark Chocolate Sauce
- Cherry Chocolate Mousse, Vanilla Gelato, Créme Anglaise

DINNER BUFFETS

MINIMUM 10 GUESTS | $130 PER PERSON

All Dinner Buffets Include Regular & Decaffeinated Coffee, Iced Tea, Bread & Butter, and Assorted Mini Desserts

PLEASE SELECT TWO MAIN COURSES, TWO ACCOMPANIMENTS, AND TWO SALADS FROM THE OPTIONS BELOW.

MAIN COURSE (EXTRA MAIN COURSE $15)

- Spice-crusted Free-range Chicken
- Roasted Salmon
- Seasonal Risotto (Gluten Free & Vegetarian | Vegan upon request)
- Rigatoni, Three Meat Bolognese, Green Onion, Thyme
- Braised Creekstone Farm Beef Short Rib
- Halibut, White Beans Vichyssoise, Glaze Pearl Onion, Snap Pea Salad (Gluten Free) +$15
- Coriander Crusted Dilet Mignon
- Potato Gnocchi Arrabbiata, Spicy Pomodoro, Parmigiano Reggiano Cheese(Vegan)

ACCOMPANIMENTS (EXTRA ACCOMPANIMENT $8)

- Crispy Fried Cauliflower Florets, Chili Cauliflower Hummus, Tarragon (Vegetarian)
- Rosemary-garlic Roasted Fingerling Potatoes (Gluten Free & Vegetarian)
- Whipped Yukon Potatoes, Chives, Chili (Gluten Free & Vegetarian)
- Blistered Haricot Vert, Garlic Confit, Mint, Parmesan Cheese (Gluten Free & Vegetarian | Vegan upon request)
- Asparagus, Roasted Shallots, Black Garlic Vinaigrette, Shaved Manchego, Toasted Almonds (Vegetarian or Vegan upon request)

SALADS

- Traditional Caesar Salad, Parmigiano Reggiano Cheese, Anchovies, Vinaigrette, Croutons
- Red Oak & Beet Salad, Preserved Lemon Vinaigrette, Red Endives, Humboldt Fog Cheese (Gluten Free & Vegetarian | Vegan upon request)
- Cascadia Green Salad, Shaved Fennel, Cranberries, Yogurt-orange Vinaigrette, Green Apples (Gluten Free & Vegetarian | Vegan upon request)
- Baby Gem Salad, Bleu Cheese Vinaigrette, Pickled Shallots, Toasted Walnuts, Asian Pear (Gluten Free & Vegetarian)
- Miso-glazed Grilled Tofu & Tomato Panzanella Salad (Vegan)

RECEPTION STATIONS & DISPLAYS

MINIMUM 10 GUESTS | PRICED PER PERSON



MEDITERRANEAN | $52

- Italian Antipasto & Cheese Selection
- Spanish Meatballs
- Greek Feta Cheese, Olives, Pita, Chili-chickpea Hummus & Crackers
- Rustic Grilled Tuscan Bread
- Panzanella Salad

BAJA STATION | $48

- House Made Salsa
- Guacamole
- Flour Tortillas
- Braised Chicken or Beef Asada
- Pickled Jalapeños
- Spanish Rice
- Pico De Gallo
- Black Beans

CHILLED SEAFOOD PLATTER | $80

- PNW Oysters
- Citrus Poached Prawns
- Steamed Mussels & Clams
- Miniature Hamachi Crudo
- Served with Grilled Lemon, Calabrian Chili Cocktail Sauce, Mignonette



RECEPTION STATIONS & DISPLAYS



MINIMUM 10 GUESTS | PRICED PER PERSON

CHEF BILOTTA'S ITALIAN PASTA STATION | $55

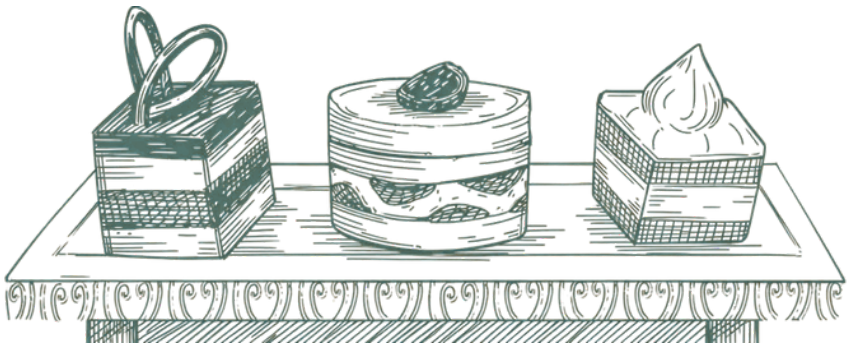
Select Two Pasta Types | Gluten Free Pasta Available Upon Request $2

- Potato Gnocchi Arrabbiata, Spicy Pomodoro, Parmigiano Reggiano Cheese (Vegetarian/Vegan upon request)
- Rigatoncini, Pork & Beef Bolognese, Parmigiano Reggiano Cheese, Thyme
- Calamarata, Braised Duck Ragout, Pecorino Cheese
- Seasonal Risotto (Vegetarian & Gluten Free | Vegan upon request)
- Campanelle, Roasted Cherry Tomato Salsa, Basil, Chili (Vegan)
- Hand-rolled Agnolotti, Maitake, Black Truffle (Vegetarian | Substitution Fee of $4)

DESSERT STATION | $38 PER DOZEN

Chef's Choice - Subject to Availability

- Assorted Miniature Desserts
- Petit Fours
- Madeleines
- Truffles



HORS D'OEUVRES | PASSED & DISPLAYED

PRICED PER DOZEN | 3 DOZEN MINIMUM

FARM | $49/DOZEN

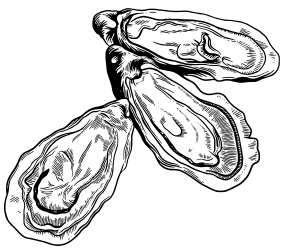
- Black Truffle & potato Croquette
- Miniature Caprese Bites
- Miniature Avocado Toast, Lime, Aleppo Chili Spread (Vegan)
- Polenta Cake, Chili Whipped Hummus, Sesame Seeds (Vegan upon request)
- Chèvre Goat Cheese Mousse, Cracker, Figs, Balsamic

LAND | $52/DOZEN

- Miniature House Smoked Reuben "Pastrami", Swiss Cheese
- Steak Tartare Crostini, Cornichons, Horseradish
- Hand-rolled Roasted Meatballs, Pomodoro, Parmigiano Reggiano Cheese
- Braised Beef & Rice Arancini, Truffle Aioli, Parmesan Cheese

OCEAN | $54/DOZEN

- Dungeness Miniature Crab Cake, Old Bay Seasoning
- PNW Oysters & Mignonette
- Miniature Yellow Fin Tuna Poke, Avocado, Ginger, Rice (Gluten Free upon request)
- Citrus Poached Prawns, Calabrian Chili Cocktail Sauce
- Smoked Salmon Crisp, Cracker, Cultured Crème Fraîche
- Hamachi Ceviche, Aguachili, Fresco Chili



AM + PM BREAKS

MINIMUM 10 GUESTS | PRICED PER PERSON



CHARCUTERIE STATION | $20

Finest Selections of Local Charcuterie, Pickles & Preserves, Marinated Olives

ARTISANAL FARMER CHEESE PLATTER STATION | $22

Finest Selections of Cheeses, Mixed Nuts, Pickles & Preserves, Marinated Olives

CHEESE & CHARCUTERIE STATION | $32

Chef's Selection of Cheeses, Cured Meats & Crackers

BREAD & SPREAD STATION | $21

Assortment of Two House Made Dips, Served with Pita & Crackers, Marinated Olives & Spiced Nuts (Vegetarian | Gluten Free uppon request)

VEGETABLE CRUDITÉ STATION | $19

Fresh Seasonal Vegetables Served with Ranch & Bleu Cheese, Jicama, Baby Carrots (Vegetarian & Gluten Free)

MORNING BREAK STATION | $19

Assorted Granola Bars, Whole Fruit, Chef's Trail Mix, Red Bull, Fruit Juices, Caffé D'arte Cold Brew Cans

TEX-MEX STATION | $18

House Made Salsa, Guacamole, Tortilla Chips, Topo Chico Water

CORPORATE MEETING PACKAGE

MINIMUM 10 GUESTS | $62 PER PERSON

This Package Includes the following three breaks:

BREAKFAST

- Freshly Baked Danishes & Muffins Served with Butter & Preserves
- Whole Fruit
- Yogurt Cups
- Caffé D'arte Regular & Decaffeinated Coffee
- Assorted Teas
- Assorted Fruit Juices

MID-MORNING

- Bread & Spread Station; Assortment of Two House Made Dips, Served with Pita & Crackers, Marinated Olives & Spiced Nuts (Vegetarian | Gluten Free upon request)
- Caffé D'arte Regular & Decaffeinated Coffee
- Assorted Teas
- Soft Drinks & Mineral Waters

AFTERNOON

- Freshly Baked Cookies
- Variety of Tim’s Potato Chips
- Regular & Decaffeinated Coffee
- Assorted Teas
- Soft Drinks & Mineral Water

FULL DAY MEETING PACKAGE

MINIMUM 10 GUESTS | $90 PER PERSON

BREAKFAST

- Freshly Baked Danishes & Muffins Served with Butter & Preserves
- Whole Fruit
- Yogurt Cups
- Caffé D'arte Regular & Decaffeinated Coffee
- Assorted Teas
- Assorted Fruit Juices

MID-MORNING

- Bread & Spread Station; Assortment of Two House Made Dips, Served with Pita & Crackers, Marinated Olives & Spiced Nuts (Vegetarian | Gluten Free upon request)
- Caffé D'arte Regular & Decaffeinated Coffee
- Assorted Teas
- Soft Drinks & Mineral Waters

LUNCH

Choose one of the following:

- Grilled Chicken or Flank Steak Salad
- Assorted Wraps (Turkey, Beef, Chicken, Vegetarian)
- Build Your Own Sandwich Bar; Assorted Fresh Bakery Bread, Hand Sliced Roast Beef, Ham, Turkey, Assorted Cheeses, Lettuce, Tomato, Red Onion, and Pickles

AFTERNOON

- Freshly Baked Cookies
- Variety of Tim’s Potato Chips
- Caffé D'arte Regular & Decaffeinated Coffee
- Assorted Teas
- Soft Drinks & Mineral Water

BEVERAGE

MINIMUM 10 GUESTS

ALL DAY BEVERAGE PACKAGE | $60 PER PERSON

- Regular & Decaffeinated Coffee
- Assorted Teas
- Still & Sparkling Waters
- Infused Water Station
- Chilled Soft Drinks
- Red Bull

À LA CARTE BEVERAGE ITEMS

- Regular & Decaffeinated Coffee | $75 Per Gallon
- Assorted Teas | $65 Per Gallon
- Fresh Orange Juice | $75 Per Gallon
- Lemonade | $75 Per Gallon
- Still & Sparkling Waters | $6 Each
- Infused Water Station | $55 Per Gallon
- Chilled Soft Drinks | $5 Each
- Red Bull | $8 Each
- Cold Brew Coffee | $9 Each
- Individual Fruit Juices | $7 Each



THE FINE PRINT

GUARANTEE

A final confirmation or “guarantee” of your anticipated number of guests is required by 12:00pm seven (7) working days prior to your banquet function and this guarantee may not be reduced. We will make an allowance to set 3% above your guarantee to allow for unknown special meals and dietary requests.

PARKING

Event parking is available. Please as your sales specialist regarding pricing.

OUTSIDE VENDOR

Ask your Catering or Events Manager for recommendations for outside vendor services. Outside vendors must comply with the outside vendor agreement.

OUTSIDE FOOD & BEVERAGE

Due to licensing requirements and other factors, certain outside food and beverage items incur a service fee. If you have special circumstances or questions regarding this policy, we encourage you to reach out, we’re happy to assist.

BUFFET MINIMUMS

A minimum of 10 people is required for buffet, a supplemental charge is applied to guarantees less than these minimums.

ADDITIONAL LABOR FEES

There will be a bartender fee of $150 per bartender for up to four (4) consecutive hours per 75 guests. Each hour after the four-hour duration will be charged at an additional $100 per hour, or part thereof. There will be a culinary attendant fee of $150 per Chef for applicable action stations. Action stations are noted within the menu. The hotel reserves the right to charge a service fee for set-up of function spaces with extraordinary requirements.

SERVICE CHARGE & TAXES

18% of subtotal is allocated to the service staff of event. 6% subtotal is allocated to the hotel. Seattle sales tax (10.55%) will be added to food, beverage, room & service charges.