



Local. Fresh. Sustainable.

COMPLETE MEAL PACKAGE

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INTRODUCTION

WELCOME TO MEYDENBAUER CENTER

A taste of Meydenbauer. Unexpected choices. Fresh ingredients. Innovative preparation. Delicious cuisine. Meydenbauer Center's catering team goes beyond traditional event catering fare with a focus on distinctive, regional cuisines prepared with flair and designed to delight the senses. We understand that planning menus for large groups can be a challenge. We help event planners meet the challenge of creating an innovative, memorable menu for hundreds of people with out-of-the-ordinary cuisine choices.

The Complete Meal Package includes breakfast, mid-morning and afternoon refreshment breaks, lunch buffet, all day coffee service and three cold beverages per person, per day.

Daily Featured Lunch Package Menus for \$102 per person

OR

Choose Your Own Lunch Buffet for \$107 per person

MENU GUIDE

Breakfast.....	3
Daily Lunch.....	4
Refreshment Breaks.....	7
Information & Policies.....	8

DIETARY OPTIONS KEY

v vegetarian

vg vegan

gf gluten free

df dairy free

BREAKFAST

Breakfast buffet includes the Signature Meydenbauer Continental, 1 (one) hot breakfast choice, freshly brewed Starbucks coffee, Teavana teas and fresh orange juice.

Signature Meydenbauer Continental

House-made Pastries

Croissants, muffins, danish

Mini Croissants

Butter, house-made jam

Seasonal Fresh Fruit Platter

Hot Breakfast Selections

Choose one

Classic Breakfast gf

Fresh herb scrambled eggs, applewood smoked bacon, herb roasted potatoes, tomato confit relish

Meydenbauer Breakfast Sandwiches

Bacon, Egg, and Cheese

Roasted garlic and black pepper aioli

Egg, Cheese, and Tomato Relish v

Toasted garlic and black pepper aioli

Seasonal Frittata gf

Chef's choice of meat and vegetarian option, herb roasted breakfast potatoes

Egg Bites

Bacon and Beecher's Egg Bites gf

Beecher's Flagship cheese, bacon

Egg White Bites v gf

Spinach, goat cheese



Egg Bites

DAILY LUNCH

Each daily lunch buffet menu includes a seasonal vegetable, rolls, freshly brewed Starbucks coffee, and Teavana teas.

Pacific Madrone

Served on Monday

Roasted Beet & Baby Green Salad vg gf

Shaved radicchio, grilled artisan apples, crispy quinoa, sherry cranberry vinaigrette

Orange Zested Asparagus v

Midnight Moon goat cheese, caramelized Walla Walla onions

Farro Apple Arugula Salad v

Toasted filberts, dried peaches, Beecher's Flagship cheese, raspberry cider vinaigrette

Applewood Smoked Steelhead gf

Lemon garlic cream sauce, crisp capers

Cider Brined Chicken df

Rosemary thyme demi glaze, tomato confit

Pepper Potato Hash vg gf

Chocolate Crunch Cake v

Dragon fruit, candied macadamia nuts



Gallo Pinto

Sitka Spruce

Served on Tuesday

Arugula Quinoa Salad vg gf

Black beans, red onions, carrots, peppers, sofrito vinaigrette

Grilled Vegetable Salad vg gf

Eggplant, zucchini, squash, peppers, red onion, chimichurri sauce

Spring Greens Jicama Salad vg gf

Radish, mint, watercress, orange segments, citrus avocado dressing

Gallo Pinto vg gf

Black beans and rice

Flour Tortillas v

Grilled Chicken Mojo gf df

Citrus chili-pepper sauce

Birria Short Ribs gf

Onion, cilantro, cotija cheese

Patatas Bravas vg gf

Potatoes, jalapeños, smoked tomato sauce

Churros v

Cinnamon sugar, chocolate, caramel

DAILY LUNCH

Each daily lunch buffet menu includes a seasonal vegetable, rolls, freshly brewed Starbucks coffee, and Teavana teas.

Ponderosa Pine

Served on Wednesday

Roasted Root Vegetables vg gf

Pinot noir salt, balsamic drizzle

Horiatiki Salad v gf

Tomatoes, cucumbers, onions, peppers, olives, romaine hearts, feta

Cannellini Bean Salad vg gf

Arugula, charred red onion, roasted tomatoes, celery hearts, fresh herbs

Roasted Garlic Mashed Potatoes v gf

Braised Short Rib gf df

Seasonal mushroom demi, tomato confit

Mediterranean Seared Chicken gf df

Greek Salsa, fried chick peas

Pepperonata Pasta vg

Roasted garlic, marinated mushrooms, mixed olives, assorted peppers

Cardamom Apple Tart v

Pistachio crumble, saffron orange whip

Alpine Larch

Served on Thursday

Fresh Fruit Platter v gf

Chili honey yogurt, smoked salt

Southwest Green Salad v

Grilled corn, piquilla pepper relish, cotija cheese, chopped romaine hearts, arugula, blue corn tortilla chips

Cilantro-Citrus Slaw vg gf

Cabbage, carrot, onion, apple cider vinaigrette

Fried Chicken

Buttermilk brined, hot Nashville sauce

Santa Maria Tri-Tip gf

Grilled pineapple salsa, cilantro lime crema

Southern Fried Potatoes v gf

Butter, onions

Vegan Roasted Corn Succotash vg gf

Bell peppers, onions, lima beans, fresh herbs

Seasonal Fruit Shortcake v

Applewood smoked salt, citrus whip

DAILY LUNCH

Each daily lunch buffet menu includes a seasonal vegetable, rolls, freshly brewed Starbucks coffee, and Teavana teas.

Mountain Hemlock

Served on Friday

Mandarin Mixed Greens Salad vg gf

Smoked almonds, cilantro, carrots, green onions, sesame crisp, poppyseed dressing

Masala Roasted Vegetable Plank v gf

Orange turmeric vinaigrette, cucumber mint raita

Yakisoba Salad vg

Peanut sauce, carrots, cabbage, green onions, slaw

Red Miso Salmon gf df

Asian slaw, toasted sesame seeds

Chili-Soy Glazed Short Rib df

Citrus chili-pepper sauce

Tandoori Chicken gf

Charred limes, fried shallots

Saffron Mango Rice vg gf

Star anise, toasted coconut

Matcha Panna Cotta v gf

Yuzu gelee, ginger crumble



REFRESHMENT BREAKS

Choose 1 (one) morning and 1 (one) afternoon break. Additional break stations may be added for \$9 per person.

Morning Breaks

Okanagan Orchards vg gf

Lemon zest smoked salt apple wedges, dried cherries, apricot chips, candied filberts

Sweet & Salty

Belgium waffle bites, miso honey mustard, spiced maple syrup, smoked salted butter, bacon jam, seasonal fruit compote, citrus vanilla whip

Protein Station gf

Hard boiled eggs, Italian cured meats, assorted cheeses, roasted garlic hummus, gluten-free crackers

Afternoon Breaks

Mediterranean Dips

Roasted garlic hummus, tzatziki, pimento cheese, muhammara, raw vegetables, grilled flatbread

Mesa De Mercado v gf

Fried tortilla chips, pico de gallo, avocado salsa, chef's seasonal salsa, escabeche

Sweet Tooth v

House baked cookies, macarons, dessert bars, seasonal tarts



Seasonal Tarts & Dessert Bars

CATERING INFORMATION & POLICIES

THANK YOU FOR CHOOSING MEYDENBAUER CENTER!

Meydenbauer Center catering services are proudly operated by Meydenbauer Center. Our goal is to offer the best quality products, services, and overall dining experience for our guests.

EXCLUSIVE CATERER

Meydenbauer Center is the exclusive provider of all food and beverage services. No food or beverages of any kind may be brought into the Center by the event host or any event guests, attendees or outside caterers. Trade show participants who wish to sample food or beverage items are limited to one (1) ounce portions of food, two (2) ounce portions of beverages and half (0.5) ounce portion of spirits.

MENU SELECTION

Meydenbauer Center's Catering Team has created one of Washington's most progressive menu selections. Customized menus are available at your request. To ensure proper planning and the availability of the best possible ingredients, menu selections are due a minimum of two weeks in advance of your function date. Vegetarian meal options are included with all served entrees. We automatically prepare vegetarian meals for three (3%) percent of your final guarantee meal count. If you determine that vegetarian request could exceed three (3%) percent of your count, contact your Event Manager and we will gladly provide additional vegetarian meals. Menu selections are limited to two (2) entrees per served meal. An exact count is required for each selection and both items will be charged at the higher price.

GUARANTEES

Your final guaranteed attendance number must be provided to your Event Manager no later than 12:00 noon, four business days prior to your event. For example, an event on Wednesday must be confirmed on the previous Thursday by 12:00 noon, (Pacific Time). This number will be considered your guarantee, which is not subject to reduction. If we do not hear from you by the specified time, the originally estimated attendance number will be considered your final guarantee. For plated banquets we are happy to provide seating and meal service for 5% over the guarantee up to a maximum of 30 guests. Food and beverage charges will be based on your guarantee or your actual meal count, whichever is greater.

CANCELLATIONS

If the entire (or any part of an) event is canceled less than 10 days prior to the event, a cancellation fee of 50% of estimated Food and Beverage will be assessed. If the entire event is canceled within three days of the event, full charges will be assessed.

TAXES & SERVICE CHARGES

Meydenbauer Center will add a 23% service charge plus current Washington State sales tax to all food, beverages and service. The service charge is subject to Washington State sales tax. Per industry standards, Meydenbauer Center retains a portion (30%) of the service charge to offset payroll and benefit expenses, the remainder (70%) is paid in direct wages to hourly catering staff.

MINIMUMS

A \$75 labor charge will be assessed to each meal or beverage service for groups of thirty (30) or less.

EXCESS FOOD

Meydenbauer Center adheres to state and local health guidelines which dictate that food items provided by Meydenbauer Center must be consumed during the specific event and may not be taken off property. To minimize potential waste we work closely with event planners to determine the proper quantities of food to prepare. After the event, any excess prepared food is donated under regulated conditions to agencies feeding disadvantaged individuals or composted when donations are not possible.

ALCOHOLIC BEVERAGE SERVICE

Cocktails, beer and wine are purchased on a per drink basis. The Washington State Liquor Control Board (WSLCB) regulates all alcoholic beverages and services. As the holder of the alcoholic beverage license for Meydenbauer Center, we are responsible for the administration of these regulations within the facility. Meydenbauer Center staff is trained in alcohol server awareness in an effort to protect you and your guests. Under no circumstance will alcohol be served to intoxicated or underage persons.

PARTY PLANNING SERVICES

Your Event Manager is available to assist you with your party planning requirements including theme party planning, specialty linen, fresh flowers, music, entertainment, center pieces, and ice sculptures to enhance your event. All services are available at a nominal fee. All decorations and staging must comply with local fire codes.

CONCESSION SALES

Many groups, especially those of 500 or more attendees, prefer to offer the convenience of on-site concessions to their guests. Meydenbauer Center's Sidewalk Café is available and will be operated by Meydenbauer Center's Catering Department based on anticipated attendance and event hours of operation. A minimum sales guarantee of \$425 an hour per stand will apply.

Sidewalk Café hours may be extended at a rate of \$75 per hour.

Meydenbauer Center makes every effort to provide the appropriate quantities of concession menu items but because of the variable nature of concession sales there is no guarantee on the availability of every concession menu item.

LATTE CART SERVICE

Hosted Latte Cart service is available exclusively through Meydenbauer Center's Catering Department at a rate of \$875 for the first two hours, \$225 for each additional hour. Non-hosted Latte Cart services may be available depending on the size and duration of your event. Non-hosted Latte Cart services availability, hours of operation, and menu selection are determined by Meydenbauer Center Catering Department. A minimum sales guarantee of \$425 an hour per cart will apply. There is a three (3) hour minimum for this service.