



WARWICK

*International hotels*



WARWICK  
SEATTLE HOTEL



**Warwick Seattle Hotel  
Catering by Brasserie Margaux**

**Catering and Banquet Menus**

**Catering Sales Office  
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Web: [www.margauxseattle.com/catering](http://www.margauxseattle.com/catering)**



## **BREAKFAST ENTRÉES**

*All Breakfast Entrées include a Chilled Glass of Orange Juice, Basket of Freshly Baked Pastries and Muffins, Coffee, Decaffeinated Coffee, and a Selection of Teas*

### **The Seattle-Ité \$15-**

Two Scrambled Eggs  
served with Crispy Bacon or Apple Link Sausage  
Herb Roasted Potatoes

### **Eggs Benedict \$16-**

Two Poached Eggs with Smoked Canadian Bacon  
on a Split English Muffin with Hollandaise Sauce  
served with Herb Roasted Potatoes

\*with Smoked Salmon \$18-

\*with Crab Meat \$20-

(please make one selection for entire group)

### **Quiche Lorraine \$17-**

Ham and Gruyere Cheese  
served with Herb Roasted Potatoes and Fresh Fruit

### **Fresh Seasonal Fruit Plate \$13-**

served with Fruit Yogurt or Cottage Cheese

### **Forestier Omelet \$16-**

Forest Mushroom with Gruyere Cheese and Onions  
served with Herb Roasted Potatoes and Fresh Fruit

### **Omelet La Santé \$16-**

Spinach-Goat Cheese Egg White Omelet with Artichoke Hearts  
served with Herb Roasted Potatoes

### **Pike Place Market Smoked Salmon \$18-**

with Cream Cheese, Sliced Onions, Capers, and Chopped Egg  
served with a Mini Baguette and Fresh Fruit Salad





## **BREAKFAST BUFFET**

*Minimum of 20 persons\**

### **The Pastry Break \$10.50-**

Selection of Freshly Baked Scones, Muffins, Danish, and Croissants served with Butter, Fruit Preserves, Honey, and Marmalade, Freshly Squeezed Orange and Grapefruit Juices, Coffee, Decaffeinated Coffee, and a Selection of Teas

### **The Warwick Continental \$14-**

Fresh Fruit Platter,  
Selection of Freshly Baked Scones, Muffins, Danish, and Croissants served with Butter, Fruit Preserves, Honey, and Marmalade, Yogurt Bowl, Freshly Squeezed Orange and Grapefruit Juices, Coffee, Decaffeinated Coffee, and a Selection of Teas

### **Rise and Shine \$18-**

Fluffy Scrambled Eggs, Apple Link Sausage and Crisp Bacon, Herb Roasted Potatoes, Fresh Fruit Platter, Assortment of Freshly Baked Scones, Muffins, Danish, and Croissants served with Butter, Fruit Preserves, Honey, and Marmalade, Freshly Squeezed Orange and Grapefruit Juices, Coffee, Decaffeinated Coffee, and a Selection of Teas

### **Eggs Benedict Buffet \$19-**

Poached Eggs and Canadian Bacon on a Split English Muffin with Hollandaise Sauce, Herb Roasted Potatoes, Fresh Fruit Platter, Freshly Squeezed Orange and Grapefruit Juices, Coffee, Decaffeinated Coffee, and Selection of Teas

\*with Smoked Salmon \$20-

\*with Crab Meat \$21-

(Please make one selection for the entire group)

### **Morning on the Mediterranean \$19-**

Breakfast Frittata with Tomato, Parmesan, Artichokes, and Herbs, Toasted Baguette and Rustic Breads, Herb Roasted Potatoes, Fresh Fruit Platter, Freshly Squeezed Orange and Grapefruit Juices, Coffee, Decaffeinated Coffee, and a Selection of Teas

### **Breakfast Additions**

**Per person \$3-**

Yogurt

Cold Cereals

Ham, Bacon, or Sausage

**Per dozen \$20-**

Breakfast Pastries

Bagels and Cream Cheese

For parties less than the minimum please add \$5.00 to the price.  
No minimum required for The Pastry Break or The Warwick Continental.

401 Lenora Street ♦ Seattle, WA 98121 ♦ 206.219.2251



## LUNCH ENTRÉES

**Salad Entrées:** *All Salad Entrées served with Choice of French Onion Soup or Pacific Razor Clam Chowder, Artisan Bread and Sweet Butter, Coffee, Decaffeinated Coffee, and a Selection of Teas.*

### **Cobb Salad \$17-**

Cut Romaine with Sliced Chicken, Avocado, Diced Tomato, Cucumber, Bacon, and Egg served with Blue Cheese Vinaigrette

### **Caesar Salad \$15-**

Romaine Hearts served with Garlic Croutons, Parmesan Tuile, and House-Made Dressing

\* with Grilled Chicken Breast \$16-

\*with Grilled Salmon \$17-

(Please make one selection for the entire group)

**Sandwich Entrées:** *All Sandwich Entrées served with Choice of French Onion Soup or Pacific Razor Clam Chowder, Caesar Salad, Coffee, Decaffeinated Coffee, and a Selection of Teas.*

### **The Margaux Club House \$16-**

Smoked Turkey, Aged Swiss Cheese, Bacon, Onion, Lettuce, Tomato, Mayonnaise, and Seasonal Fruit Chutney

### **Fire Roasted Mushroom Focaccia \$16-**

Balsamic Glazed Roasted Wild Mushrooms and Herbed Goat Cheese on Grilled Focaccia Bread

### **The Real Rueben \$17-**

Shaved Corned Beef, Sauerkraut, Swiss Cheese, and 1000 Island Dressing served on Essential Bakery Rustic Rye Bread





## LUNCH ENTRÉES

*All Lunch Entrées Include Choice of One Starter, Artisan Bread and Sweet Butter, Coffee, Decaffeinated Coffee, and a Selection of Teas.*

### **Starter Options?: (One Selection)**

Margaux Mixed Greens with Pear Julienne, Toasted Pine Nuts,  
And Balsamic Vinaigrette

Caesar Salad with Garlic Croutons and Parmesan Tuile

French Onion Soup with Caramelized Onion and Gruyere Cheese

Pacific Razor Clam Chowder with a Jumbo Brioche Crouton

### **Entrees:**

(Please make one selection for the entire group)

**Potato-Crusted King Salmon** \$22-  
served with a Warm Remoulade Sauce

**Rigatoni a la Grecque** \$18-  
Rigatoni Tossed in a Light White Wine Sauce with Olives,  
Spinach, Tomato, Artichokes, and Garlic

**Brandy Basil Cream Fettuccini**  
\*with Sautéed Wild Mushrooms \$18-  
\*with Grilled Chicken Breast \$19-

**Roasted Rosemary Chicken** \$20-  
served in Natural Jus

**Grilled Top Sirloin** \$23-  
Served in a Green Peppercorn Sauce





## **BOXED LUNCHES**

Boxed Lunches include:

Choice of Deli Meat, Cheese, and Bread  
with Lettuce, Tomato, Onion  
Condiment Packets of Mustard and Mayonnaise  
Pickle Spear  
Piece of Whole Fruit  
Individual serving of Pringles Chips  
Homemade Cookie  
Choice of Beverage

Choose ONE from each column:

Ham  
Turkey  
Roast Beef

Swiss Cheese  
Cheddar Cheese  
Monterey Jack Cheese

White Bread  
Sour Dough Bread  
Whole Wheat Bread

Pepsi  
Diet Pepsi  
Sierra Mist  
Bottled Water

@ \$17- per person



## LUNCH BUFFETS

*Minimum of 15 persons\**

### **Caesar Buffet \$19-**

Fresh Cut Hearts of Romaine Lettuce with Classic Caesar Dressing,  
Garlic Croutons, and Parmesan Tuile  
Bay Shrimp, Smoked Salmon, and Sliced Grilled Chicken Breast  
Clam Chowder  
Rolls and Sweet Butter  
Chef's Selection of Assorted Desserts  
Coffee, Decaffeinated Coffee, and a Selection of Teas

### **Deli Buffet \$21-**

Platter of Thinly Sliced Virginia Ham, Smoked Turkey Breast,  
Roast Beef, Cheddar and Swiss Cheese  
Sliced Breads, Lettuce, Tomato, Pickles, and Condiments  
Herbed Potato Salad  
Fresh Fruit Platter  
Pasta Primavera Salad with Pesto Dressing  
Roma Tomatoes with Mozzarella and Balsamic-Basil Vinaigrette  
Chef's Selection of Assorted Desserts  
Coffee, Decaffeinated Coffee, and a Selection of Teas

### **Seattle Seafood Buffet \$22-**

Seasonal Greens with Citrus Vinaigrette, Bay Shrimp, and Toasted Almonds  
Oven Roasted Salmon Fillet with Roasted Red Pepper Sauce  
Israeli Couscous  
Grilled Seasonal Vegetable  
Rolls and Sweet Butter  
Chef's Selection of Assorted Desserts  
Coffee, Decaffeinated Coffee, and a Selection of Teas

### **Pasta Buffet \$20-**

Margaux Mixed Greens with Pear Julienne, Toasted Pine Nuts  
and Balsamic Vinaigrette  
Rigatoni a la Grecque  
Mushroom Ravioli with Gorgonzola Cream Sauce  
Linguini Bolognese  
Italian-style Pickled Condiments  
Rolls and Sweet Butter  
Chef's Selection of Assorted Desserts  
Coffee, Decaffeinated Coffee, and a Selection of Teas

\*For parties less than the minimum, please add \$5.00 to the price.

Limited to a minimum of 10 people.

401 Lenora Street ♦ Seattle, WA 98121 ♦ 206.219.2251



## DESSERTS

*Add a Dessert Selection to any Lunch Entrée or  
Buffet for an additional \$5- per person*



**Soft-Centered Chocolate Decadence with Whipped Cream and Raspberry Coulis**

**New York Cheesecake with Seasonal Fruit Coulis**

**Lemon Tart with Shortbread Crust**

**Chocolate Mousse with Chocolate Sauce and Whipped Cream  
(Chocolate or Orange Chocolate)**

**Selection of Bar Cookies  
(Lemon, Chocolate, Caramel Crunch, Marble Cheesecake)**



(Please make one selection for the entire group)



## DINNER ENTRÉES

*All Dinner Entrées include Choice of One Starter, Artisan Bread and Sweet Butter, Choice of Dessert, Coffee, Decaffeinated Coffee, and a Selection of Teas*

### **Starter Options: (One Selection)**

Margaux Mixed Greens with Pear Julienne, Toasted Pine Nuts,  
and Balsamic Vinaigrette

Caesar Salad with Garlic Croutons and Parmesan Tuile

Belgian Endive Salad with Gorgonzola, Hazelnut Praline, and Citrus Vinaigrette

French Onion Soup with Caramelized Onions and Melted Gruyere Cheese

Pacific Razor Clam Chowder with a Jumbo Brioche Crouton

### **Entrées: (One Selection)**

**Potato-Crusted King Salmon** \$32-  
served with a Warm Remoulade Sauce

**Rigatoni a la Grecque** \$27-  
Rigatoni Tossed in a Light White Wine Sauce with Olives,  
Spinach, Tomato, Artichokes, and Garlic

**Tiger Prawns** \$34-  
Sautéed and served in a Saffron-Shallot Sauce

**Brandy Basil Cream Fettuccini**  
\*with Sautéed Wild Mushrooms \$27-  
\*with Grilled Chicken Breast \$28-

**Roasted Rosemary Chicken** \$29-  
served in Natural Jus





## **DINNER ENTRÉES**

**Grilled Top Sirloin** \$31-  
served in a Green Peppercorn Sauce

**Duck Breast Bigarade** \$31-  
with a Sweet and Sour Orange Sauce

**Grilled Rack of Lamb** \$38-  
with Balsamic Syrup

**Double Cut Pork Loin Chop** \$32-  
in Natural Pan Juices with Roasted Garlic

**Slow Roasted Prime Rib** \$34-  
served with Natural Jus



### **Dessert Options: (One Selection)**

Soft Centered Chocolate Decadence with Whipped Cream and Raspberry Coulis

New York Cheesecake with Seasonal Fruit Coulis

Lemon Tart with Shortbread Crust

Chocolate Mousse with Chocolate Sauce and Whipped Cream  
(Chocolate or Orange Chocolate)





## **DINNER BUFFETS**

*Minimum 20 persons*

### **Margaux Classic \$37-**

Belgian Endive Salad with Gorgonzola, Hazelnut Praline, and Citrus Vinaigrette  
Forest Mushroom Sauté with Truffle and Herb Oils,  
Balsamic Syrup, and Garlic Toasts  
Goat Cheese and Red Onion Pizza with Tomatoes and Olives  
on an Herbed Crust  
Cider-Braised Chicken Breast with Sausage and Fennel  
Pasta Gratin with Mushrooms, Asparagus, and White Truffle Cream  
Selection of Essential Bakery Company Breads and Sweet Butter  
Chef's Selection of Assorted Desserts  
Coffee, Decaffeinated Coffee, and a Selection of Teas

### **Pasta, Etc Buffet \$38-**

Antipasto Platter with Assorted Meats, Cheeses, and Grilled Vegetables  
Margaux Mixed Greens with Pear Julienne, Toasted Pine Nuts  
and Balsamic Vinaigrette  
Spinach Salad with Roasted Figs, Walnuts, Goat Cheese,  
and Red Wine Vinaigrette  
Rigatoni a la Grecque  
Mushroom Ravioli with Gorgonzola Cream Sauce  
Linguini Bolognese  
Italian-style Pickled Condiments  
Rolls and Sweet Butter  
Chef's Selection of Assorted Desserts  
Coffee, Decaffeinated Coffee, and a Selection of Teas

### **Mediterranean Bounty \$39-**

Platter of Seasoned Grilled and Crudit  Vegetables with Sun-Dried Tomato Aioli  
Assorted Regional and Imported Cheeses with Rustic Breads  
Margaux Mixed Greens with Pear Julienne, Toasted Pine Nuts  
and Balsamic Vinaigrette  
Marinated Salmon Fillets with Roasted Red Pepper Sauce  
Grilled Chicken Breast with Piccata Sauce  
Toasted Israeli Couscous  
Grilled Seasonal Vegetables  
Selection of Essential Baking Company Breads and Sweet Butter  
Chef's Selection of Assorted Desserts  
Coffee, Decaffeinated Coffee, and a Selection of Teas



## **Theme Breaks**

### **Kookie – Cookie!**

Assorted House Baked Cookies served with Coffee, Decaffeinated Coffee,  
and a Selection of Teas

Per Person - \$5.00

Add Milk, Soft Drinks, and Bottled Waters

Per Person – \$8.50

### **Margaux Country Break**

Fresh Fruit and Cheese served with Rustic Breads, Crackers, Assorted  
Juices, Juice Drinks, Soft Drinks and Bottled Waters

Per Person - \$10.95

### **Lighter is Better**

Vegetables Crudités, Hummus, Yogurt Cucumber Dip, Spiced Pita Toasts,  
Assorted Juices and Juice Drinks, Soft Drinks, and Bottled Waters

Per Person - \$9.95

### **Chips and Salsa**

Blue and Gold Tortilla chips with Picante' Sauce served with Soft Drinks  
and Bottled Waters

Per Person - \$8.00

### **Sweet & Salty Break**

Variety of Granola Bars, Snack Mix, and Licorice served  
With Bottled Water and Assorted Juice Drinks

Per Person - \$9.00

### **The Movie Break**

Freshly Popped Buttery Popcorn, Red Licorice, and Junior Mints served with  
Bottled Water, Assorted Sodas

Per Person - \$9.50





## HORS D'OUVRES PLATTERS

*All platters serve 20 people.*

Barbecue Salmon  
Artisan Breads, Cucumber-Yogurt Sauce with Garlic  
\$160-

Prime Rib  
Dollar Rolls, Herbed Horseradish Mustard  
\$180-

Roast Turkey Breast  
Dollar Rolls, Gravy, Cranberry Relish  
\$110-

Northwest Artisan and Imported Cheeses, Fruit,  
Bread and Cracker Platter  
\$90-

Grilled and Fresh Seasonal Vegetables, served with Hummus  
\$75-

Antipasto Platter with Assorted Meats, Cheeses,  
and Grilled Vegetables  
\$140-

Fresh Fruit Platter  
\$75-

Platter of Assorted Fresh and Smoked Seafood with  
Dill-Horseradish Cream, Red Onion,  
Crostini, and Lemon Wedges  
\$175-





**APPETIZERS**

	<i>1st</i>	<i>each</i>
	<i>added</i>	
	<i>Per Dozen</i>	<i>doz</i> <i>doz</i>
Chilled Tiger Prawns on Crush Ice with Traditional Cocktail Sauce (Minimum order – 2 dozen)	\$31-	\$27-
Roasted Figs on Crostini with Red Wine, Onions, and Cambozola Cheese	\$29-	\$25-
Silver Dollar Crab Cakes with Jalapeño Aioli	\$36-	\$31-
Deep-fried Gorgonzola Rice Balls with Saffron Aioli	\$27-	\$23-
Roasted Garlic and Olive Tapenade on Crostini	\$26-	\$21-
Smoked Salmon with Caper Cream Cheese on Rye Toast	\$29-	\$24-
Oysters on the Half Shell with Champagne Mignonette	\$36-	\$32-
Spanakopita (Spinach and Feta Cheese in Phyllo Pastry)	\$28-	\$23-
Fresh Mozzarella and Ratatouille on Toasted Baguette	\$26-	\$22-
Seared Sea Scallops with Sun-Dried Tomato Aioli	\$37-	\$32-
Mini Beef Wellington with Mushroom Duxelles	\$38-	\$34-
Grilled Beef Brochettes with Ginger Sauce	\$28-	\$24-
Mini Deep Dish Quiche with Assorted Fillings	\$26-	\$21-
Stuffed Mushroom Caps with Crabmeat Gratin	\$29-	\$25-
Chicken Satay with Thai Peanut Sauce	\$26-	\$23-
Petite Goat Cheese Pizzas	\$26-	\$22-
Cider-Glazed Chicken Wings	\$28-	\$24-
Truffled Forest Mushroom Sauté on Crostini	\$27-	\$23-
Baked Oysters with Citrus-Chive Sabayon	\$36-	\$31-



## Breaks A La Carte

### Beverages

Freshly Brewed Coffee	\$40.00 per gallon
Beverage Service:	\$2.75 per person
Coffee, Decaffeinated Coffee, Selection of Hot Teas	
Chilled Fresh Squeezed Fruit Juices	\$16.00 per pitcher
Orange or Grapefruit	
Assorted Juices	\$3.50 per glass
Orange, Grapefruit, Cranberry and V-8 Tomato Juice	
Assorted Sodas and Bottled Water	\$2.75 each
Pepsi, Diet Pepsi, and Sierra Mist	

### From the Bakery

Bagels and Cream Cheese	\$20.00 per dozen
Assorted Pastries	\$20.00 per dozen
Homemade Cookies	\$22.00 per dozen
Chocolate Chip, Oatmeal Raisin, Heath English Toffee	
Homemade Brownies	\$23.00 per dozen
“Sweet Street” Bar Cookies	\$24.00 per dozen
Marble Cheese Truffle, Caramel Apple Grannies, Lemon Squares, Chocolate Walnut Brownies	
Assorted Petite Fours	\$14.95 per dozen

### Fresh Fruit

Sliced Seasonal Fruit	\$5.95 per single serving
Whole Fruit	\$1.50 per piece
Cheese and Crackers	\$8.00 per person

### Snacks

Peanut M & M's	\$3.00 per packet
Big Hershey Bar	\$4.00 each
Potato Chips	\$8.00 per basket
Party Mix	\$8.00 per bowl



## Catering Bar Selection

*A specific bar may be tailored upon the request of any party.  
All liquors served on a Bar include bartender, set up, and mixers  
And are charged based on consumption*

### Preferred Bar

**Imported Beer** \$5.00  
*Heineken, Heineken Light*

**Wine** \$8.50  
*Lockwood Cabernet & Chardonnay*

**Premium Cocktails** \$7.50  
*Absolut  
Makers Mark  
Jim Beam  
Crown Royal  
Canadian Club  
Johnny Walker Black  
REMY MARTIN V.S.O.P  
CUERVO GOLD*

### House Bar

**Domestic Beer** \$4.00  
*Budweiser, Bud Light, Miller Light*

**Wine** \$7.50  
*Kiona Cabernet Merlot & Chardonnay*

**Well Cocktails** \$6.50  
*Scoresby  
Tanqueray  
Beefeaters  
Gordons  
Bacardi  
Christian Bros v.s.o.p.  
Sauza Silver*

**Cordials** (available to either bar upon request) \$7.50  
*Baileys, Drambuie, Grand Marnier, Kahlua*

### Special Offerings

Soda	\$2.75
Juices	\$3.00
Fruit Punch	\$22.00 per gallon
Champagne Punch	\$40.00 per gallon

### Labor Charges

*Cash and Sponsored Bars are subject to a \$75.00 Bartender Fee  
If revenue for the beverage function does not average \$200.00 per hour.  
Sponsored Bars are subject to an 18% gratuity and 9.4% tax.*



## AUDIO VISUAL PRICING

<b>High Speed Internet with multiple connection hub</b>	250.00
<b>Audio</b>	
Hand-held or lavalier mic	35.00
Wireless HH or LAV mic	100.00
Sound system (1 spk/amp/one wired mic)	130.00
Cassette recorder when attached to mixed	40.00
Blank audio tape	3.00
<b>Projectors</b>	
35 mm Kodak slide projector w/ remote	45.00
Overhead Projector	55.00
Hi-intensity OH-Projector	65.00
<b>Video</b>	
25" monitor/VHS VCR/cart	110.00
LCD video projector w/VHS VCR and sound system	450.00
VHS camcorder w/tripod	90.00
<b>Computer</b>	
Data projector (XGA 1024x768 resolution)	250.00
15" LCD	80.00
17" svga monitor	80.00
27" svga monitor	170.00
<b>Accessories</b>	
Flip Chart with paper pad/pens	30.00
Laser pointer	30.00
Tall cart for monitor	25.00
Safe-lock stand for 35mm projector	20.00
Speakerphone	80.00
Fax machine	55.00
White board and markers	25.00
Extension cord	no charge
Power strips	2.50 ea
<b>Screens</b>	
6' screen	25.00

**All list prices are quoted per day.**

Should you require any other equipment not listed above please inquire with your sales manager. Prices subject to change until contracted. Prices do not include Washington State Sales Tax.