

HORS D'OEUVRES

mushroom en croute (ve, nf) | \$95 per dozen

sautéed mushroom, goat cheese, balsamic reduction, puff pastry

spicy shrimp guacamole (gf, df, nf) | \$75 per dozen

cajun grilled shrimp, fresh guacamole, micro arugula,
toasted corn tortilla

rustic roasted potato canape (ve, gf, nf) | \$75 per dozen

roasted baby potatoes, truffle whipped potatoes, chives

four cheese arancini (ve, nf) | \$70 per dozen

marinara sauce, green goddess

sweet potato avocado canape (v, gf, df, nf) | \$75 per dozen

roasted sweet potato, avocado puree, blistered cherry tomato,
pickled onions

zucchini fritters (v, gf, df, nf) | \$70 per dozen

deep fried zucchini fritters, mango chutney

dungeness crab deviled egg (gf, nf) | \$90 per dozen

truffle filling with dungeness crab meat

grilled wagyu beef (gf, nf) | \$95 per dozen

smoked tallow mushroom chimichurri and sea salt

foraged mushroom panisse (v, gf, nf) | \$85 per dozen

served with amaro cherries

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CHIHULY

GARDEN AND GLASS

CARVED

attendant required at an additional fee of \$300

herb crusted prime rib roast (gf, nf, df*) | \$580 each
served with creamy horseradish and au jus
(serves 25 guests)

creamy spinach artichoke stuffed salmon (gf, nf) | \$510 each
creamy spinach, artichoke and cheese mixture, cream pea sauce
(serves 20 guests)

citrus herb salmon fillet (gf, nf, df*) | \$450 each
charred lemon beurre blanc, caper mustard sauce
(serves 15 guests)

brown butter sage pork loin (gf, nf) | \$420 each
brown butter sage, dijon mustard cream sauce
(serves 20 guests)

DISPLAYS AND STATIONS

available for a maximum of 2 hours of service

pacific northwest seafood display (gf, df, nf) | \$98 per person
dungeness crab fry legs, poached white prawns,
wasabi aioli, cocktail sauce, lemons wedges

meats and cheese board display | \$45 per person
iberico, bresaola, hot coppa, vinter's truffle, beecher's marco polo,
oregon rogue blue cheese, brie, gouda, candied walnuts, grapes, truffle
honey, fig spread, assorted cracker and gluten free crackers

chargrilled veggie display (nf, v, df, gf*) | \$45 per person
asparagus spears, broccolini, portobello mushrooms, eggplant,
heirloom carrots, peppers, zucchini, tabouli salad,
traditional hummus, grilled pita bread

salad station | \$29 per person
glasshouse caesar (gf, nf, ve)
oak leaf lettuce and frisee mix, shaved parmesan cheese,
boquerones, gf toasted herbed panko

northwest salad (gf, ve)
arugula spring mix, blackberry, strawberry, shaved almonds,
blue cheese crumbles, shallots, sweet peppers,
wild berry vinaigrette

rustic salad (gf, ve)
spinach kale mix, cherry tomato, grilled peaches, beets, monchevre,
pecans, sherry balsamic vinaigrette

pasta station | \$65 per person
spiced lamb and beef rigatoni, grated parmesan
prawn scampi cavatappi, fresh basil and chili flakes

vegan pasta prima (gf, v, df, nf)
asparagus, zucchini, broccoli, cherry tomatoes, peas, garlic, vegan
cream, vegetable broth, lemon

seasonal garden selections station | \$34 per person

choose 3
vegan or truffle whipped potatoes (gf, nf, v, df)
whipped cauliflower (v, df)
rustic roasted potatoes (gf, nf, v)
honey glazed heirloom carrots (gf, v, nf, df)
grilled asparagus (gf, nf, df, v)
braised bok choy with mushrooms (gf, nf, df, v)

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CHIHULY

GARDEN AND GLASS

INTERACTIVE EXPERIENCES

Chef attendant required \$300
(one per 150 people)

taylor shellfish oyster shucking (gf, df, nf) | \$95 per person

kusshi oysters, shigoku oysters, pacific oysters honeycrisp apple
mignonette, cocktail sauce, yuzu champagne granita, lemons, tabasco

hellenika spun gelato (ve*, nf*) | \$60 per person

choose between dutch chocolate, maple pecan,
earl grey, ube coconut, vegan chocolate
1 flavor for events under 30 and 2 flavors for events over 30
\$15 for additional flavor

quesadilla station | \$48 per person

flour tortilla, shredded chicken, shredded beef,
mushrooms, caramelized onions, sauteed bell peppers,
cheese, sour cream, guacamole, pico de gallo, cilantro

crepe station | \$45 per person

choose between savory and sweet
savory: ham, gruyere, mushroom, chicken, onion
sweet: nutella, berries, whipped cream, orange brandy sauce,
caramelized banana

liquid nitrogen ice cream bar (gf*, df*, nf*) | \$40 per person

flavors: chocolate, vanilla, seasonal sorbet frozen
toppings bar to include brownie and cookie bits, M&Ms,
marshmallow, fresh berries, whipped cream,
hazelnut praline, chocolate sauce, caramel sauce
custom flavor or topping: additional \$3 per person

DESSERTS

macaron station (gf*, ve) | \$70 per dozen

fruity pebbles, circus animal, espresso fudge, raspberry chardonnay,
toasted coconut, honey lavender, salted caramel

petite cheesecakes (ve) | \$75 per dozen

blueberry, caramel, chocolate, marble, new york, raspberry

cream puff tower (ve) | \$75 per dozen

black currant & vanilla, double chocolate, double raspberry,
nutty caramel, mango passionfruit, pistachio

chocolate hazelnut beignet station (ve) | \$55 per dozen

dulce de leche, espresso white chocolate sauce, berry compote

LATE NIGHT SNACKS

*late night station fee of \$300 per station applies

***art plaza pizza station | \$28 per person**

pepperoni, quatro formaggio, wild mushroom

slider station | \$32 per person

american wagyu slider

caramelized onion, marinated tomato, smoked cheddar, brioche

salmon slider

salmon filet, caper aioli, pickles, red onion, brioche

pulled pork slider

cabbage slaw, pickled onions, house barbeque sauce, brioche

zucchini fritter slider (v, nf)

katsu sauce, heirloom tomato, butter lettuce wrap

includes garlic parmesan fries

housemade chips and salsa | \$15 per person

housemade tortilla chips and salsa

PLATED DINNER

served with assorted rolls, and includes coffee and tea service

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CHIHULY

GARDEN AND GLASS

STARTER

choose one

artisan salad (gf, ve, nf)

romaine lettuce, chickpeas, bell pepper medley,
cotija cheese, lime cilantro vinaigrette

gourmet wedge (gf, nf)

baby gem lettuce, boiled egg, cherry tomato,
bacon crumbs, shaved parmesan cheese

burrata caprese (gf, ve, nf)

sun-ripped heirloom tomato, cherry tomato, torn sweet basil,
creamy burrata cheese, balsamic reduction, olive oil

charred green salad (gf, v, nf, df)

char grilled broccoli, zucchini, green peas, quinoa, arugula mix,
green goddess vinaigrette

tomato bisque (ve, nf)

cheesy croutons, vegan cream

DESSERT

choose one

trio-chocolate mousse (ve, nf, gf)

chantilly cream, brownie crumble

mango passionfruit mousse (ve, nf, gf)

mango lassi, toasted coconut crumbs

chocolate espresso torte (ve, nf, gf)

buttery chocolate with light batter of eggs and espresso

tiramisu (ve, nf)

garnished with powdered sugar, white chocolate sauce and
chocolate shavings

mango lime cake (gf, v)

mixed nut crumb, plant-based mango cream

chocolate caramel cake (gf, v)

layers of rich chocolate paired with sweet caramel

ENTRÉES

choose two entrées, along with
one vegetarian or vegan entrée

washington ribeye (gf, nf) | \$150 person

gorgonzola potato pave, roasted heirloom carrots,
crispy onions, red wine demiglace

short ribs (gf, nf) | \$150 person

slow cooked short ribs, haricots verts,
truffle mushroom mashed potato, huckleberry jus

seared diver scallops (gf, nf) | \$142 person

smoked bacon, sweet corn and brussel hash,
cauliflower puree, demiglace

citrus glazed wild king salmon (gf, nf) | \$140 person

lemon and herb risotto, roasted red peppers,
crispy artichoke, coconut beurre blanc

frenched chicken breast (gf, df, nf) | \$120 person

herb roasted, sweet potato hash, grilled broccolini,
marsala jus

mushroom farro (v, nf, df) | \$110 person

cooked to tender farro, locally foraged mushrooms,
grilled asparagus

miso glazed tofu steak (gf, v, nf, df) | \$110 person

ginger baby bok choy, leek and mushroom rice

GLASSHOUSE BUFFET

served with assorted rolls, and includes coffee and tea service

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CHIHULY

GARDEN AND GLASS

\$165 person

STARTERS

choose two

classic caesar (gf, ve, nf)

baby gem lettuce, shaved parmesan cheese, boquerones, croutons

northwest salad (gf, ve, nf)

arugula spring mix, blackberry, strawberry, shaved almonds,
blue cheese crumbles, shallots, sweet peppers,
served with wild berry vinaigrette

artisan salad (gf, ve, nf)

romaine lettuce, chickpeas, bell pepper medley,
cotija cheese, lime cilantro vinaigrette

tuscan salad (gf, ve, nf*)

arugula salad and radicchio mix, monchevre, olives, red onions,
tomato, candied walnuts, honey balsamic vinaigrette

ENTRÉES

choose two

herbed prime tenderloin (gf, nf, df)

mushroom beef jus

seared wild salmon (gf, nf)

lemon caper beurre blanc

sakura pork loin (gf, nf, df)

honey glazed, smoked apple pork jus

frenched chicken breast (gf, nf, df)

rosemary marsala demi

eggplant parmigiano (v, gf, nf, df)

spiced arrabbiata sauce

SIDES

choose three

herbed whipped yukon potatoes (gf, ve, nf)

roasted fingerling potatoes (gf, ve, nf, df)

truffle oil

citrus scented broccolini (gf, v, nf, df)

chargrilled romanesco (gf, v, nf, df)

turmeric garam marsala, honey sage

rice pilaf (nf, df)

cooked in chicken broth to tender

corn succotash (gf, v, nf, df)

roasted sweet corn, edamame, green peas,
red bell pepper, shallots

DESSERTS

choose two

vegan red berry tart (v, nf, df)

mixed berry filled tart shells, made with vegan ingredients

chocolate caramel tart (ve, nf, df)

chocolate and caramel filled tart shells

macaron tower (ve)

vanilla, chocolate, and coffee, pistachio, crème brûlée, and raspberry

assorted petite cheesecake (ve)

blueberry, caramel, chocolate, strawberry, new york, raspberry

assorted les choux choux (ve)

double filled cream puff: blackcurrant & vanilla, double chocolate,
double raspberry, nutty caramel & vanilla,
mango & passion fruit, pistachio & chocolate

vegan sorbet (gf, df)

mango, raspberry, coconut, strawberry, lemon

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BEVERAGE MENU

PRE-SELECT BETWEEN PREMIUM BAR OR LUXURY BAR PACKAGE

PREMIUM BAR

PREMIUM WINE by the bottle

sparkling wine, forbidden bubbles, patterson cellars, wa	55
sauvignon blanc, flowerhead, columbia valley, wa	60
chardonnay, lu and oly, columbia valley, wa	50
cabernet sauvignon, goose ridge g3, columbia valley, wa	60
pinot noir, stoller family estate, willamette valley, or	60

PREMIUM SPIRITS

18

aloo vodka
westland watchpost blended whiskey
pueblo viejo blanco tequila
bacardi silver rum
aloo gin

BEER

skyliner pilsner, double decker IPA, space garden hazy IPA, tiptop cider	12
*non-alcoholic beer available upon request	

NON - ALCOHOLIC

coke, diet coke, sprite, ginger beer, san pellegrino sparkling water	6
curated mocktail (non-alcoholic beverage that offers a flavorful alternative to traditional cocktails)	15
apple ginger fizz	
blood orange spritz	
cranberry elderflower mimosa	
blackberry thyme spritz	
athletic shandy	

path purified bottled water	7
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Bartender labor charge for all no-host cash bars at \$150 each. We provide one bar with one bartender for every 75 guests.

Additional bartenders can be requested at \$200 each plus an additional service charge of \$150.

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BEVERAGE MENU

PRE-SELECT BETWEEN PREMIUM BAR OR LUXURY BAR PACKAGE

LUXURY BAR

LUXURY WINE by the bottle

chardonnay, gorman big sissy, columbia valley, wa	65
sauvignon blanc, sparkman as you wish, columbia valley, wa	70
pinot noir, benton lane, willamette valley, or	70
cabernet sauvignon, gorman 'devil makes three', columbia valley, wa	70
champagne, laurent perrier, brut la cuvee, fr	85

LUXURY SPIRITS

oola vodka	20
woodinville bourbon	
patron silver tequila	
oola gin	
ten to one rum	

BEER

skyliner pilsner, double decker IPA, space garden hazy IPA, tiptop cider	12
*non-alcoholic beer available upon requests	

NON - ALCOHOLIC

coke, diet coke, sprite, ginger beer, and san pellegrino sparkling water	6
curated mocktail (non-alcoholic beverage that offers a flavorful alternative to traditional cocktails)	15
apple ginger fizz	
blood orange spritz	
cranberry elderflower mimosa	
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BEVERAGE PACKAGE ADD-ONS

CUSTOMIZE YOUR BAR PACKAGE BY ADDING A CELEBRATORY SPIRIT

ADD-ON SPIRITS

We're happy to source additional selections—fees may vary.

VODKA

belvedere	22
glass	28
kettle one	22
tito's	22

GIN

bombay sapphire premier cru	28
kur gin	22
tanqueray	22

RUM

bacardi añejo	22
centenario 12-year	22
kraken rum	22
tanduay coconut	22

TEQUILA

clase azul gold	150
clase azul añejo	125
clase azul plata	45
clase azul reposado	50

SCOTCH

ardbeg 10-year	28
glenfiddich 12-year	22
johnnie walker black	22
macallan 12-year	28
macallan rare cask	75

WHISKEY | BOURBON

basil hayden	22
blanton's gold	75
michter's small batch bourbon	22
uncle nearest 1884	22
whistle pig 10-year	22
whistle pig 12-year	45
whistle pig boss hog ix	125

CORDIALS

baileys	15
disaronno amaretto	15
grand marnier	15
kahlua	15

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BEVERAGE PACKAGE ADD-ONS

BRANDED ICE CUBES

custom branded ice cubes	2 per beverage
custom ice branding tool keepsake	500

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PRIVATE EVENT MENU

RECEPTION PACKAGE \$75 per person

- Dungeness Crab Cakes** (gf, nf)
Caper Aioli
- Spiced Prawns** (gf*, df, nf)
Guacamole, Micro Arugula, Crispy Tortilla
- Hand Cut Fries** (gf, nf, v*, ve)
Spiced Ketchup and Roasted Cheddar Aioli
- Kobe Beef Sliders** (nf)
Caramelized Onion, Marinated Tomato,
Smoked Cheddar, Brioche Bun
- Salmon Sliders** (nf)
Salmon Filet, Caper Aioli, Pickles, Red Onion,
Brioche Bun
- Petite Cheesecakes** (nf)
Blueberry, Caramel, Chocolate, Marble, New
York, Raspberry

PREMIUM RECEPTION PACKAGE \$115 per person

- Dungeness Crab Cakes** (gf, nf)
Caper Aioli
- Grilled American Wagyu Beef** (df, gf, nf)
Smoked Tallow Mushroom Chimichurri
- Garlic Parmesan Hand Cut Fries** (gf, df, nf)
Truffle Aioli
- Charcuterie Board** (nf)
Spec, Italian Salami, Genoa Salami, Beechers
Reserve, Marco Polo, Rogue Blue Cheese,
Preserves, Pickles, Dried Fruits, Crisps
- Kobe Beef Sliders** (nf)
Caramelized Onion, Marinated Tomato,
Smoked Cheddar, Brioche Bun
- Salmon Sliders** (nf)
Salmon Filet, Caper Aioli, Pickles, Red Onion,
Brioche Bun
- Petite Cheesecakes** (nf)
Blueberry, Caramel, Chocolate, Marble, New
York, Raspberry

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ADDITIONAL OPTIONS

HORS D'OEUVRES

Dungeness Crab Deviled Eggs (gf, nf) Black Truffle, Pimentón	\$85 per dozen
Foraged Mushroom Panisse (v, gf, nf) Amaro Cherries	\$75 per dozen
Brussel Slider Bites (v, nf) Blistered Cherry Tomato, Mini Burrata, Saba	\$70 per dozen

CARVING STATIONS

Required Carving Attendant	\$300 each
Smoked Washington prime rib (gf, df, nf) Chimichurri, Creamy Horseradish	\$550 (serves 25)
Coffee Rubbed Smoked Lamb Leg (gf, nf) Cucumber Yogurt Sauce	\$550 (serves 15)
Maple Mustard Crusted Pork Loin (gf*, df, nf) Bourbon Apple Mostarda, Local Beer Demi	\$410 (serves 20)
Citrus King Salmon (nf) Citrus Herbed Creme Fraiche, Fennel Salad	\$450 (serves 15)

DISPLAY STATIONS

PNW Seafood Bake (gf, nf) Manila Clams, Mussels, Dungeness Crab, Prawns, Uli's Polish Sausage, Red Potato, Corn on the Cob, Old Bay Butter	\$100 per person
Charcuterie Board (nf) Spec, Journeyman Salamis, Beechers Marco Polo, Rogue Blue Cheese, Cypress Grove Psychadillic, Preserves, Pickles, Dried Fruits, Macrina Bakery Crackers	\$45 per person
Seafood Display (gf, df, nf) Snow Crab Claws, Poached White Prawns, Seafood Ceviche, Togarashi Crusted Tuna, Cocktail Sauce, Wasabi Mayo, Tortilla Chips, Lemons	\$65 per person

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BEVERAGE LIST

WINE

Premium Wine	\$50-\$60
Luxury Wine	\$65-\$80

By the bottle. Rotating selection of Rosé, Sauvignon Blanc, Chardonnay,
Pinot Noir, Cabernet Sauvignon, Syrah, and Sparkling Wine.
Other Wines available upon request.

BEER

Assorted Microbrews	\$12
Seattle Cider	\$12

Non-alcoholic beer available upon request

NON-ALCOHOLIC

Coke, Diet Coke, Sprite, Ginger Beer	\$6
PATH Bottled Water	\$7

MOCKTAILS

Signature house-made sodas	\$15
<i>*selections may vary based on seasonal rotation</i>	

Spiced Horizon - Cinnamon Cranberry Clove Syrup, Ginger Beer and Sprite
Sunset Sound - Strawberry & Mango Puree, Lime Juice, Simple Syrup and Sprite
Alki Fizz - Vanilla Syrup, Lemon Juice, Simple Syrup and Sprite

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SPIRITS

Premium Cocktail **\$18**

Luxury Cocktail **\$20**

Rotating selection of Vodka, Gin, Tequila, Mezcal/Adjacent, Rum,
Whiskey, Scotch, and Cognac.

Other Liquors available upon request.

SIGNATURE COCKTAILS **\$20**

Inkwell

Roasted Pistachio Infused Blend of Old Overholt Rye and Elijah Bourbon, Black Mission
Fig Syrup, House Cinnamon Butters

Fishing Lure

Tropical Green Tea Infused Vodka, Passion Fruit Puree, Mint

The Glassblowers Manhattan

Bacon Washed Bourbon, Antica Formula, Grade A Maple Syrup, Orange Bitters

Solstice

Banks Rum, Cranberry, Orgeat Liqueur, Lime Turbinado, Red Blend

PNW Margarita

Cedar Infused Tequila, Lime, Agave, and Jalapeño sh

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Menu prices are current and subject to change. Prices confirmed no earlier than
three months in advance. All menu prices are subject to a 22% service charge. All
charges are subject to state sales tax (currently 10.35%).

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness. Menu items may be produced in a facility
or kitchen that also uses a variety of allergens. Certain items can be prepared
gluten free or vegan. Please inform your Event Planning Manager of any allergy
or dietary restrictions.