



CHARTER HOTEL SEATTLE
CURIO COLLECTION BY HILTON

CATERING MENU



CHARTER HOTEL
SEATTLE



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BREAKFAST



MINI BREAKFAST

Priced per person for a 30 minute break.

SEASONAL FRUIT SALAD | \$7   
berry, mint

SELECTION OF SWEET AND / OR SAVORY PASTRIES | \$6
a variety of fresh house baked pastries

HOUSE MADE KEFIR SHOTS | \$7 
1 oz shot of kefir, honey and juice

HARD BOILED EGGS | \$5 

GREEN JUICE SHOTS | \$6   
kale ginger shots

BLUE JUICE SHOTS | \$7 
blueberry and yogurt smoothie shot

MINI VEGETABLE FRITTATA | \$9 
seasonal vegetables, provoleta cheese

TORTILLA DE PATATAS | \$9 
potato, seasonal vegetable custard

BEVERAGES

FRESHLY BREWED COFFEE AND TEAS | \$7
add bakery items | \$6

ALL DAY CONTINUOUS FRESHLY BREWED COFFEE AND TEAS | \$18

ASSORTED JUICES | \$7
orange, apple and cranberry

ASSORTED COCA-COLA BRAND SOFT DRINKS | \$6 EA.

BOTTLED STILL AND MINERAL WATER | \$7 EA.

ASSORTED ENERGY DRINKS | \$7 EA.

SOY MILK & COCONUT WATER | \$8 EA.



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BREAKFAST PACKAGES

Minimum 12 people, buffet or shared table setting | Priced per person.

CURIO BREAKFAST | \$28 (buffet or shared table setting)

fresh juices, freshly brewed coffee and tea, selection of sweet and/or savory pastries, sliced seasonal fruit plate, selection of assorted ellenos yogurts, selection of preserved jams, honey, butter






HEALTHY BREAKFAST | \$30 (buffet or shared table setting)

fresh juices, freshly brewed coffee and tea, sliced seasonal fruit plate, selection of assorted ellenos yogurts, house made granola, bagels, selection of preserved jams, honey, butter, house cured gravlax, herbed cream cheese, cured lemons

BUILD UP YOUR BREAKFAST | add to your Curio or Healthy Breakfast (only available as buffet)

CHOOSE TWO: \$10 | CHOOSE FOUR: \$16 | CHOOSE SIX: \$22


FRESH

- seasonal fruit yogurt smoothie bar 
- mixed greens with honey vinaigrette and shaved vegetables   
- roasted seasonal vegetables with herbs, beans, yams and herbed mascarpone 

SWEET

- house-made muesli with yogurt and assorted milks
- waffles with market fruit compote

SAVORY

- freshly scrambled eggs 
- crisp applewood smoked bacon 
- fennel sausage 
- chorizo 
- local bagels with whipped cream cheese
- chicken sausage 



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BREAKFAST PLATED

Freshly brewed Caffe D'Arte regular and decaffeinated coffee, variety of Art of Tea, orange juice. Two choices maximum and must be pre-ordered. | Priced per person.

FARMER'S MARKET | \$21

seasonal vegetable and quinoa hash, two poached eggs and herbed béchamel
add bacon or sausage | \$2

AMERICANO | \$19

two eggs any style, choice of bacon or chicken apple sausage, roasted potatoes
substitute with egg whites | add \$2

EGGS BENEDICT | \$25

two eggs poached, canadian bacon, english muffins, hollandaise, roasted potatoes
substitute house made gravlax or dungeness crab | \$4

FRANCIAN | \$23

bread pudding french toast with fromage blanc, crème anglaise
add bacon or sausage | \$2

ESPAÑOLA | \$23

spanish tortilla de patatas with seasonal vegetables and poached egg
add bacon or sausage | \$2
add gravlax or dungeness crab | \$4

MEDITERRANEAN | \$23

two eggs and pork sausage, baked in herbed tomato sauce served with grilled toast



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BREAKFAST ENHANCEMENTS

Additional to your breakfast buffet or plated service. Minimum 12 people. Requires a \$125 attendant fee. 1 attendant required per 25 people. | Priced per person.

OMELETTE STATION | \$22

served with seasonal vegetables and classic omelette additions

PANCAKE STATION | \$20

WAFFLE BAR | \$20

BREAKFAST SANDWICH STATION | \$22

SMOOTHIE STATION | \$22

served with chef's choice of seasonal fruits and vegetables



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BRUNCH BUFFET






Freshly brewed Caffè D'Arte regular and decaffeinated coffee, variety of Art of Tea, orange juice, grapefruit juice, cranberry juice, apple juice | Priced per person with a minimum of 12 people.

CONTINENTAL BRUNCH | \$25

buffet of seasonal fruit and berries with mint, local baked goods with fruit preserves and butter

BUILD UP YOUR BRUNCH: add-on to your Continental Brunch
CHOOSE TWO: \$10 | CHOOSE FOUR: \$16 | CHOOSE SIX: \$24












FRESH

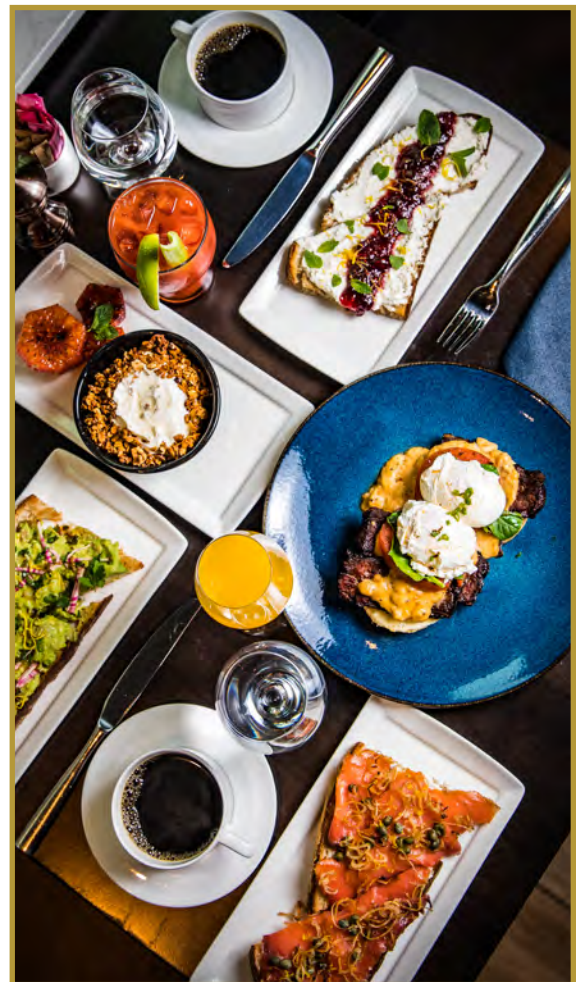
- seasonal fruit yogurt smoothie bar 
- mixed greens with honey vinaigrette and shaved vegetables   
- roasted seasonal vegetables with herbs, beans, yams and herbed mascarpone 

SWEET

- house-made muesli with yogurt and assorted milks
- waffles with market fruit compote
- baked french toast
- dulce de leche pancakes

SAVORY

- freshly scrambled eggs 
- crisp applewood smoked bacon  
- fennel sausage 
- chorizo 
- local bagels with whipped cream cheese
- chicken sausage 
- roasted herb potatoes   
- salt roasted fingerling potatoes with parmesan
- creamy parmesan polenta 
- oven roasted tomatoes with parmesan 



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MEETING PACKAGES



MEETING PACKAGES

Each meeting package includes: arrival coffee and tea, newspaper, bowl of whole fruit, water station, notepads and pens at each place setting, 1 flipchart, power package, choice of morning break, lunch, and choice of afternoon break. | Priced per person.

PATAGŌN EXPERIENCE | \$105

- Patagōn lunch buffet (page 14) served in Patagōn restaurant
- breaks served in meeting room or directly outside of meeting room

THE CHARTER | \$110

- breaks served in room or directly outside of room
- lunch served in room or directly outside of room
- choose 1 soup, 2 salads, 3 sandwiches and 1 dessert from 'build your own lunch buffet' section (page 15)
 - for an added \$15 per person, choose 2 mains and 2 sides in lieu of sandwiches

FOG ROOM ESCAPE | \$115

- choose from a selection of 3 sandwiches from 'build your own lunch buffet' section (page 15) to be boxed, then escape to the Fog Room rooftop for an afternoon picnic (selections must be pre ordered)
 - each boxed lunch includes a piece of whole fruit, chef's choice of side, 1 cookie and a beverage
- breaks served in room or directly outside of room



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BREAKS



BREAK PACKAGES

Each package includes house flavored waters, coffee and tea service | Priced per person.

REFUEL | \$17

selection of local yogurts, granola, hard boiled eggs, variety of whole fruit

ASSORTED SNACKS & SWEETS | \$19

assorted freshly baked cookies, assorted gourmet popcorn, seasoned dried fruits and vegetables

FRESH SEASONAL FRUIT CRUDITÉ & BERRY SKEWERS | \$18

selection of local yogurts, granola, hard boiled eggs, variety of whole fruit

FRESH VEGETABLE CRUDITÉS | \$18

black garlic ranch, roasted pepper and feta dip, house made pita, grilled sourdough toasts, vinegar and sea salt potato chips, brownie and blondie assortment with low sugar blueberry fondue

BUILD YOUR OWN TRAIL MIX | \$18

variety of nuts, dried fruit, dried soy beans, candies, granola, chex cereal, seeds

CHEESE & CHARCUTERIE BOARDS | \$20

local cheese, cured meat assortment, grilled breads with olive oil and balsamic dipping, everything crackers, chocolate truffles with sea salt, assorted sliced fruits
add Washington State wines | \$4

BUILD YOUR OWN DONUT BAR | \$18

fresh muffins and scones, selection of frostings, glazes and toppings

BEER & BRATS | \$20

selection of local beers, brats and house made sauerkraut, mustards, seasoned nut mix, house made potato chips with garlic parmesan





BUILD YOUR OWN BREAK

Priced per person for a 30 minute break.

CHOOSE THREE: \$12 | CHOOSE FOUR: \$15 | CHOOSE FIVE: \$20

SWEET

- candy selection
- fresh baked cookies
- house made brownies and blondies
- assorted donuts
- mini fruit parfaits
- assorted sweet popcorn

SAVORY

- assorted savory popcorn
- trail mix
- granola

- fresh baked pretzels with cheese dip
- house made potato chips
- mixed candied nuts
- hard boiled eggs

HEALTHY

- yogurt parfait with granola
- mixed seasonal hand fruit
- crudité platter with choice of dip (1 per platter)
- seasonal fruit kebabs
- tortilla chips and salsa
- chips and guacamole

BEVERAGES

FRESHLY BREWED COFFEE & TEA | \$7

CONTINUOUS FRESHLY BREWED
COFFEE & TEA | \$18

add bakery items | \$6

ASSORTED JUICES | \$7

orange, apple and cranberry

SOY MILK | \$7

ASSORTED COCA-COLA BRAND SOFT
DRINKS | \$6 EA.

BOTTLED STILL & MINERAL WATER | \$7 EA.

ASSORTED ENERGY DRINKS | \$7 EA.

COCONUT WATER | \$8 EA.






LUNCH





LUNCH PLATED




Freshly brewed Caffe D'Arte regular and decaffeinated coffee, variety of Art of Tea, and iced tea prices listed as per person | \$5 additional charge per person for fewer than 25 guests

STARTERS: CHOOSE ONE

Grilled Summer Squash and Arugula Salad 
herbed red wine vinegar



Kale Caesar Salad  
caper lemon dressing


Mixed Baby Lettuces  
smoked honey and champagne vinaigrette

Charred Endive & Radicchio   
brûlée stonefruit and aged balsamic with olive oil



ENTREES: CHOOSE UP TO TWO

Grilled Salmon | \$48  
quinoa cake, braised kale with tarragon and tomato puree

Argentine Red Prawn Buerre Monte | \$46 
green rice, squash and grilled lemon

Smoked Chicken Breast | \$44  
red rice, vanilla brussels sprout, green chimichurri



Gaucha Roast Beef | \$47 
potato gratin with provoleta, braised greens and horseradish jus

Crisped Black Cod | \$48 
parmesan polenta, grilled asparagus with brown butter and thyme

New York Strip Steak | \$49
farro pilaf, rapini, malbec reduction

Sumac Duck Breast | \$46
basmati, caramelized cauliflower, basil vanilla pesto

Tagliatelle Pasta | \$44
braised beef shortrib with black garlic and tomato puree

Green Lentil Cakes | \$38  
bean and fava salad with a roasted pepper puree

Grilled Paneer | \$41 
salt roasted potatoes, braised spinach and tomatoes with herbed kefir

DESSERT: CHOOSE ONE

Churros
hot chocolate, dulce de leche

Lemon Olive Oil Cake
port soaked apricots, figs, and dates

Chocolate Torte
plancha strawberries

Raspberry Vegan Sorbet 
shortbread crumble



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LUNCH BUFFET

freshly brewed Caffè D'Arte regular and decaffeinated coffee, variety of Art of Tea | Priced per person | \$5 additional charge per person for fewer than 25 guests

DENNY STREET | \$58

- Build your own salad:
 - chopped romaine hearts, spinach, organic mixed greens
 - parmesan cheese, tomatoes, red onions, radishes, toasty garlic croutons
 - chopped bacon, parrilla chicken, adobe tofu
 - avocado herb dressing, honey-thyme vinaigrette, caesar dressing
- chef's choice soup

LAKE UNION LOCAL | \$60

- grilled pears, hazelnuts, spinach, blue cheese, red wine vinaigrette
- smokey carrots and leeks with Tillamook white cheddar
- roasted Yukon gold potatoes
- wood roasted salmon with charred lemon aioli
- rosemary chicken with onion jam and a bourbon jus

LITTLE ITALY | \$56

- antipasto salad with herb vinaigrette
- caesar salad with garlic dressing and toasted croutons
- grilled Sea Wolf bread with kale pesto
- grilled artichokes with lemon aioli, linguine and chicken piccata
- choose one or add both | \$8 each
 - bolognese ziti
 - market vegetable lasagna

PATAGÓN BUFFET | \$55

- selection of grilled meats and sausages from the parrilla
- meat and vegetable empanadas
- potato gratin
- grilled broccoli
- salad of seasonal vegetables

PNW COLD CUTS | \$49

- greek style salad
- smoked turkey, capicola, mortadella, pastrami
- Tillamook cheddar, swiss, and provolone
- yellow mustard, roasted garlic aioli, everything schmear
- assorted rolls and hoagies
- lettuce, tomatoes, Walla walla onions, italian dressing



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BUILD YOUR OWN LUNCH BUFFET

Priced per person | \$5 additional charge per person for fewer than 25 guests

FROM EACH CATEGORY ...

CHOOSE ONE: \$55 | CHOOSE TWO: \$65 | CHOOSE THREE: \$75






SALADS & SOUPS

- beet salad with ricotta, mint and toasted walnuts 
- grilled romaine salad, croutons, tomatoes, pecorino with caesar dressing
- toasted farro salad with pecorino, slow roasted tomatoes, caramelized root vegetables
- heirloom tomato, fresh mozzarella, olive oil, herbs 
- tomato basil soup 
- roasted mushroom bisque 
- chef's choice

SANDWICHES

- grilled chicken banh mi
- tofu banh mi
- smoked turkey breast
- marinated squash
- muffaletta
- roast beef
- oil cured albacore
- panisse


ENTREES

- beef ribeye with au jus 
- spiced lamb empanadas
- grilled rosemary chicken breast with whole grain mustard sauce
- apricot porchetta
- cod with lemon caper sauce and almonds 
- market vegetable lasagna with mozzarella and three cheese fondue
- hunter style chicken with zesty tomato sauce and capers
- housemade bucatini with bolognese
- wood roasted salmon with charred lemon aioli 



- gnocchi with baked crab, artichokes, and parmesan

SIDES

- creamy polenta, smoked vegetables and pecorino
- braised beans, pancetta, and rosemary crumbs
- carrots with spice and yogurt 
- twice baked potato
- roasted squash with almonds and salsa verde
- eggplant with chimichurri
- baby potatoes with parmesan and rosemary
- plancha sweet potatoes with honey
- crushed potatoes with truffle oil

DESSERTS

- assorted cheesecake bites
- blondies and brownies
- assorted cookies
- assorted crème brûlée
- smoked maple bread pudding with flamed bourbon whip
- individual local ice creams
- churros with dulce de leche
- port soaked strawberries, chocolate fondue



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RECEPTION



HORS D'OEUVRES

Available as passed or displayed. Minimum order of two dozen per selection required | Priced per dozen

COLD HORS D'OEUVRES



SALMON LOX | \$56
crème fraiche, everything bagel, chive


POACHED PRAWNS | \$56 
with roasted chiles

**PROSCIUTTO WRAPPED
MOZZARELLA** | \$53 
vincotto

CRAB SALAD | \$53
in phyllo cup

FOIE GRAS TORCHON | \$53
pears, cognac, and truffle

MARINATED OLIVES | \$7 per person  
(served cold or warm)

**FIVE SPICE PORK BELLY DEVILED
EGG** | \$53 

HOT HORS D'OEUVRES

FRIED RICOTTA RAVIOLI | \$60
with pesto cream

DUNGENESS CRAB CAKE | \$60
with piquillo aioli

**PANCETTA AND CHARRED ONION
ARANCINI** | \$60

BACON WRAPPED DATES | \$60 
stuffed with blue cheese

FALAFEL | \$57
mint yogurt sauce

**BEECHER'S AND CARAMELIZED ONION
GRILLED CHEESE** | \$57

GRILLED LAMB CHOPS | \$63
with chimichurri

**GRILLED SCALLOPS WRAPPED IN
BACON** | \$63  

BEEF TERIYAKI | \$60

CROSTINIS | \$53 per dozen

minimum order of two dozen per selection required

FRESH MOZZARELLA with pepper agrodolce, lemon

ROSEMARY AND BLUE CHEESE crisp pancetta

GOAT CHEESE pickled sultanas, fennel

BEECHER'S CHEESE caramelized onion, fig jam

CRUSHED WHITE BEAN charred onions 



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DISPLAYS

Priced per person. Minimum of 25 people for displays

GRILLED CRUDITE | \$20

assorted roasted seasonal vegetables with truffle white beans, pepperonata, and herbed mascarpone

ARTISAN CHEESE | \$25

assorted cheese, marinated olives, nuts, local honey, fruit preserves

CHARCUTERIE | \$32

assorted cured meats, mostardas, preserves, crispy bread

SEAFOOD | \$50

fresh shucked oysters, poached prawns, and chilled mussels

THE TACO SHOP | \$56

- duck confit with onion jam and queso fresco
- foraged mushroom with cashew
- carne asada with mole
- shrimp and roasted bell pepper
- cabbage, salsa, radish, limes, corn and flour tortillas, cotija, chipotle cream and cilantro

4 FT. PAELLA | \$62

- traditional style seafood paella with shrimp, clams, mussels, halibut, chorizo, chicken, saffron, bomba rice, green peas, and garlic aioli
- vegan paella available upon advance request

QUEEN ANNE CRAB BOIL | \$85

- newspaper spread with fresh dungeness crab, prawns, Maine lobster, clams, red potatoes, corn on the cob, sunchokes, boiled together with spices and herbs
- served with roasted green chili cornbread



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CULINARY CLASSES

prices listed per person
minimum number of attendees is 10
maximum number of attendees is 25

COCKTAILS WITH THE CHEF | \$55

Work alongside the chef in this hands-on culinary class. Learn proper mixology techniques and expand your kitchen skillset. This class includes one appetizer with the chef and one seasonal, handcrafted cocktail created by one of our mixologists.

OYSTERS AND CHAMPAGNE | \$95

A crash course in amazing champagne and why the Pacific Northwest has the best oysters in the world! Chef and Sommelier walk you through shucking and sipping in this interactive class. An experience of the finer things in life.

WASHINGTON WINE TASTING | \$75

Sit with our personal certified Sommelier as you're walked through a journey of local wines. Taste four different varietals and learn what makes each unique.

CARVING STATIONS

Complimented with fresh baked rolls and butter. Requires \$125 chef attendant fee, per attendant.
One attendant required per 50 guests

CIDER-ROASTED TURKEY BREAST WITH BRAISED LEG | \$350

- serves 25
- whole grain mustard, cranberry chutney

BALSAMIC AND BLACK PEPPER CRUSTED PRIME RIB | \$475

- serves 25
- horseradish cream, red wine jus

WHOLE ROASTED SALMON | \$350

- serves 25
- herb pesto, burnt orange tartar sauce

HERB ROASTED LEG OF LAMB | \$450

- serves 25
- blackberry sweet and sour, lamb jus



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DESSERT DISPLAYS

Priced per person. Requires \$125 chef attendant fee, per attendant.



CHOCOLATE DECADENCE | \$21

- assorted chocolate truffles
- flourless chocolate torte
- chocolate mousse
- marionberry cheesecake with white and dark chocolate shavings

BERRY SHORTCAKE | \$18

- vanilla shortcake layers
- seasonal berries
- whipped cream and fresh mint to garnish

BELGIAN WAFFLES | \$16

- grand marnier, mandarin orange segments
- candied hazelnuts
- dark chocolate sauce
- scoop of vanilla bean ice cream



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DINNER



DINNER PLATED

Plated dinners are served with a choice of starter and seasonal vegetables, artisan rolls with butter, dessert, freshly brewed Caffè D'Arte regular and decaffeinated coffee, select assorted Art of Tea, and iced tea | Priced per person | \$5 additional charge per person for fewer than 25 guests

STARTERS: CHOOSE 1

add second course for \$20 per person

ROMAINE CAESAR

caesar dressing, croutons, tomatoes, pecorino

HEIRLOOMS CAPRESE

ricotta, herbs, and extra virgin olive oil

MARINATED SEAFOOD SALAD

spicy tomato jam, fried olives

ROASTED MUSHROOM BISQUE

herbs and sherry wine



ENTREES: CHOICE OF 3 ITEMS

must pre select options for each guest

GRILLED 8 OZ. BEEF FILET | \$87

roasted red potatoes, rosemary carrots, pinot noir sauce

ROSEMARY GRILLED PORK PORTERHOUSE | \$72

potato cake, blue cheese butter

HERBED CHICKEN BREAST | \$70

bacon, yam hash, thyme jus

SEARED NW SALMON | \$77

green chili couscous, pickled cucumbers, dill crema



BAKED CRAB GNOCCHI | \$80

ricotta, caramelized pecans

GRILLED TOFU ASADA | \$68

ricotta, herbs, and extra virgin olive oil



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DINNER PLATED CONTINUED

Plated dinners are served with a choice of starter and seasonal vegetables, artisan rolls with butter, dessert, freshly brewed Caffe D'Arte regular and decaffeinated coffee, select assorted Art of Tea, and iced tea | Priced per person | \$5 additional charge per person for fewer than 25 guests

DUET ENTREE PLATES

GRILLED 6 OZ NEW YORK STRIP AND GRILLED PRAWNS | \$90 
potato gratin, scampi butter

ROASTED CHICKEN BREAST WITH SEARED NW SALMON | \$84 
caramelized onion puree, mushroom sauce

GRILLED 8 OZ. BEEF FILET AND BUTTER POACHED LOBSTER | \$110 
crisp fingerling potatoes, madeira sauce



DESSERTS: CHOOSE 1

LEMON OLIVE OIL CAKE 
port soaked apricots, figs, and dates

CHOCOLATE TORTE 
plancha strawberries

DULCE DE LECHE CREPE
ibarra chocolate, vanilla gelato

RASPBERRY VEGAN SORBET 
seasonal berries

CHOCOLATE BREAD PUDDING
bourbon caramel

VANILLA CRÈME BRÛLÉE
wafer cookie, local berries





DINNER BUFFET

Dinner buffets are served with your choice of iced tea or lemonade, freshly brewed Caffe D'Arte regular and decaffeinated coffee, variety of Art of Tea | Priced per person | \$5 additional charge per person for fewer than 25 guests

ELLIOTT BAY | \$75

- pear with arugula, black pepper croutons, balsamic vinaigrette
- steamed rice
- sugar snap peas with mint and ricotta
- thyme roasted fingerling potatoes
- braised pot roast with glazed carrots
- slow cooked chicken with tomatoes and peppers

JACKSON STREET | \$75

- daikon, carrots, tomato, and red onion with baby mixed lettuce and palm sugar dressing
- bok choy, oyster sauce, and chinese black beans
- roasted local soy glazed pork belly, steamed buns

FROM THE SOUND | \$75

- bay shrimp aguachile with avocado and chiles
- dungeness crab cakes
- smoked trout with crème fraiche and dill
- prawn scampi with white wine and seasonal vegetables
- slow cooked salmon with vermouth butter

BELLTOWN | \$95

- spinach with roasted apples, spanish ham, and sherry vinaigrette
- grilled asparagus with basque cheese
- truffle mashed potatoes
- roasted beef tenderloin with roasted jus
- seared halibut with lemon and dill sauce

SOUTHERN HOSPITALITY | \$80

- creamy coleslaw
- okra bean salad with lime and herbs
- collard greens with bacon ends
- fried chicken with white gravy
- smoked baby back ribs with bbq sauce
- jalapeno and cheddar cornbread



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BUILD YOUR OWN DINNER BUFFET

Priced per person | \$5 additional charge per person for fewer than 25 guests

FROM EACH CATEGORY ...

CHOOSE ONE: \$85 | CHOOSE TWO: \$95 | CHOOSE THREE: \$110

SALADS

- chopped antipasto salad with herb vinaigrette
- grilled caesar salad with garlic dressing and toasted focaccia
- mixed greens with honey vinaigrette and shaved vegetables
- chef's choice

ENTREES

- grilled skirt steak with chimichurri
- roasted chicken with whole grain mustard sauce
- blood sausage with mushrooms
- porchetta with salsa verde
- grilled chorizo with sweet peppers
- steamed cod, spicy tomato, caper, olive sauce
- northwest salmon and shaved fennel
- traditional prawn scampi
- roast beef ribeye with truffle sauce
- grilled rosemary chicken with chicken jus

SIDES

- carrots with orange pistachio
- winter squash with brown butter
- wood fired brussels sprouts
- eggplant charred with olive oil
- grilled asparagus with lemon
- gnocchi and seasonal vegetables with hazelnuts
- ravioli with ricotta and spinach



- grilled polenta, charred onions and tomatoes
- chapa roasted sweet potato
- fingerling potatoes, herbs and garlic

DESSERTS

- assorted cheesecake bites
- assorted crème brûlée
- smoked maple bread pudding with flamed bourbon whip
- individual local ice creams
- churros with dulce de leche



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