



CROWNE PLAZA®

AN IHG® HOTEL

SEATTLE - DOWNTOWN

Let's Talk Events & Food

Your 2023 Guide to Event Catering



FOOD FOR THOUGHT

At the Crowne Plaza Seattle Downtown,
We're all business, *mostly*.

Our success is measured by your success!
Tell us about your vision for creating a *unique experience*. We will make it happen.

Need some help with a few ideas? We have a solution for that too! This is the Crowne Plaza Difference.



Make it Easy

Tell us the basics — we'll fill in the blanks.



Make it Your Own

Our menu is a starting point to offer you ideas. Designed to be enjoyed sitting down, while networking or when catching up during breaks; our dishes are carefully tailored to meet your needs and expectations. Want something special? *Just ask.*



1113 6th Avenue, Seattle WA 98101



www.cphotelseattle.com



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EVENT ORDERS

Menu selections for your event are due twenty-one (21) business days prior to your event. The hotel will send a banquet event order (BEO) to be signed and returned to the hotel at least fourteen (14) days prior to your event.

A final guarantee number of your attendees must be provided three (5) business days prior to your event. *Don't worry, we'll remind you.*

The full set of terms and conditions will be provided with the BEO or catering contract.



FOOD SAFETY

The State of Washington would like us to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions. *Consumer Advisory WAC 246-215-03620*

Washington Health Code also prevents the hotel from serving hot or cold foods longer than two hours. *Washington State Retail Food Code, Chapter 246-215 WAC 03440*

OUTSIDE FOOD AND DRINKS

Food and drinks not provided by the hotel are not allowed in the function rooms.



PACKAGES

The hotel has limited storage space to hold packages. Please do not send packages more than three (3) business days prior to the event. A handling fee will be applied for each box received by the hotel.



LAST MINUTE CHANGES

Should you make major changes to the room setup within one business day of the event, an additional labor fee may be assessed.



AMERICANS WITH DISABILITIES ACT (ADA)

We will use our best efforts to comply with the requirement of the ADA and its regulations and guidelines. Just let us know how we can help.



EXTRA CHARGES

\$100 Surcharge for groups less than 15 people — *but don't worry, we have options to waive this* \$200 Surcharge for service before 6:30 am.

Bars not exceeding an average of \$250 an hour in sales, will have a labor charge of \$50 an hour assessed.

\$3 Surcharge for serving any menu items outside of the meal service times.



OUR CROWNE MEETINGS DIRECTOR



ALL PACKAGES PRICED PER PERSON

THE CROWNE MEETING DIRECTOR

is actually a certified meeting planner* onsite to ensure your vision is executed. Whether you are a seasoned expert or planning your very first event, you can rest assured that we have you covered. In Downtown Seattle our Crowne Meetings Director will get you through your event, big or small.

**Certified through the Events Industry Council*

CMD ALL-DAY DEAL \$135

Kick Start Breakfast or Sun is UP Breakfast
Chef's Selection Buffet Lunch
All-day Hot and Cold Beverage Service
AM and PM Snack Item — see Breaktime Menu
Complimentary WIFI

CMD MEETING \$99

All-day Hot and Cold Beverage Service
Chef's Selection Lunch Buffet
AM and PM Snack Item — see Breaktime Menu
Complimentary WIFI

CMD RECEPTION \$39

Finish with Fun - One hour post-meeting mixer:
4 Bites per person
Beer, Wine and Soft Drinks Bar
Background music

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DAY STARTER BUFFETS

"The beginning is the most important part of the work." – Plato



ALL ARE SERVED WITH

Orange, Grapefruit and Cranberry Juices

Caffe D'Arte™ Coffee

Bigelow™ Teas

Hot Chocolate

BAKERY ITEM OF THE DAY

Monday – Assorted Muffins

Tuesday – Seasonal Scones *with preserves*

Wednesday – Assorted Breakfast Breads

Thursday - Croissants *with preserves*

Friday – Cinnamon Rolls

Saturday & Sunday – Assorted Danishes & Pastries

CONTINENTAL \$33

Bowl of Greek Vanilla Yogurt Ⓢ

Almond Granola

Sliced Fresh Fruit & Berries Ⓢ Ⓥ

Bakery Item of the Day

Hard Boiled Eggs Ⓢ

KICK START \$37

Individual Chiobani™ Fruit Yogurts Ⓢ

Sliced Fresh Fruit & Berries Ⓢ Ⓥ

Oatmeal *with dried fruit, milk and brown sugar* Ⓢ

Scrambled Eggs with Chives Ⓢ

Sliced Tomatoes Ⓢ Ⓥ

Toaster Station *includes whole grain and gluten free breads*

Honey, Peanut Butter and Preserves

Bakery Item of the Day

THE SUN IS UP \$39

Scrambled Eggs Ⓢ

CHOOSE ONE:

Margarita

Mozzarella, Tomato and Basil

Vegetarian

Sautéed Spinach, Onion and Mushroom

Spice It Up

Chorizo, Pepper Jack and Peppers

Bacon and Turkey Sausage Ⓢ Ⓥ

Herb Roasted Potatoes Ⓢ Ⓥ

Sliced Fresh Fruit & Berries Ⓢ

Bowl of Greek Vanilla Yogurt with Granola

Bakery Item of the Day

Plated options available upon request.

gluten free Ⓢ vegan Ⓥ

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MEALS TO-GO

“After a full belly all is poetry.” – Frank McCourt



BREAKFAST **\$30**

Bottle of Orange Juice

Yogurt, Berry and Granola Parfait

Bakery Item of the Day

Apple Ⓜ Ⓥ

Two (2) Hard Boiled Eggs Ⓜ

Caffe D'Arte™ Coffee *with to-go cups*

Bigelow™ Teas *with to-go cups*

LUNCH **\$39**

Includes bag of chips, Washington Apple, Kind™ bar, bottle of water

Chef's Selections Prepared for Your Event's Needs

Sandwiches:

Turkey *with bacon jam, guacamole, shaved iceberg on sourdough*

Chicken Salad *with provolone cheese, baby lettuce and cured tomatoes on whole grain*

Roast Beef *with Boursin cheese, romaine, tomato on French roll*

Salads:

Cauliflower, Arugula, Quinoa, Pumpkin Seeds, Cranberries & Citrus Dressing Ⓜ Ⓥ

Grilled Portabella, Squash and Eggplant *with watercress, basil vinaigrette* Ⓜ Ⓥ

SNACK PACK **\$12**

Kind Bar™ and Fruit Bar

Whole Fresh Fruit

Bottled Still Water

gluten free Ⓜ Ⓥ vegan Ⓥ

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BREAKTIME

"Be satisfied with opening your scholars' minds, and do not overload them." – Anatole France



BEVERAGES

We proudly serve Caffè D'Arte™ Coffees and Bigelow Teas

DRINKS ALL DAY

Coffee, Teas & Hot Chocolate

8 hours \$20 p/p
4 hours \$12 p/p

Coffee, Teas, Hot Chocolate Cold Bottled Drinks

8 hours \$26 p/p
4 hours \$14 p/p

CONSUMPTION

Coffee or Tea \$89/gal.
Iced Tea \$50/gal.
Lemonade \$50/gal.
Bottled Drinks \$6.50/ea.

Assorted Coke™ Sodas, Topo Chico™ Sparkling Plain and Fruit Mineral Waters, Mountain Valley Still Mineral Water, Cold Brew Coffee

SNACK TIME

REFRESH AND STIMULATE

PRICE PER PERSON

1 choice \$7 | 2 choices \$14 | 3 choices \$20

Assorted Bars - *lemon, bars & raspberry crumble bars*

Assorted Macarons 

Cheese Cake Lollipops

CORE Power™ Chocolate & Vanilla Protein Shakes 

Individual Ice Cream & Frozen Bars

Kind™ Bars & Granola Bars

Trail Mix - *assorted nuts, chocolate & dried fruit*  

Tortilla Chips with *guacamole, sour cream & salsa* 

Vegetable Crudités with *hummus*  

Sliced Fresh Fruit with *Yogurt Dip* 

Cheese & Crackers with *olives & dried fruits* 

Freshly Made Potato Chips with *peppercorn ranch* 

Fresh Popcorn  

Caprese Skewers of *mozzarella, tomato & basil* 

Charcuterie Platter with *pickles and mustard* 

PRICED BY DOZEN

Fudge Brownies	\$50
Large Freshly Baked Cookies	\$50
Whole Fresh Fruit	\$60
Assorted Muffins & Pastries	\$53
House Baked Scones with Preserves	\$53

 **vegan**  **Gluten free**

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BUFFET IDEAS

“Food is our common ground – a universal experience.” – James Beard





URBAN EARTH

\$48

- Super Green Salad 
with kale, spinach, broccoli, carrot, dried cranberries, almonds & apple cider vinaigrette
- Roast Tomato Soup *with basil* 
- Baked Russet and Sweet Potatoes 
 - Turkey and Pinto Bean Chili
 - Bacon Crumbles
 - Roasted Peppers 
 - Sautéed Mushrooms 
 - Sliced Jalapenos 
 - Cheddar Cheese
 - Sour Cream
 - Chives 
 - Butter
 - Mama Lil's Sweet Hot Peppers™ 
- Carrot Cake
- Iced Tea

BISTRO PICNIC

\$49

- Field Greens Salad
with eggs, roasted pepper and candied pecans
- Fingerling Potato Salad *with fresh herbs* 
- Green Bean Salad 
- Basket of Pre-Sliced Artisanal Rolls 
- Make Your Own Sandwich:
 - Pulled pork *with coleslaw*
 - Falafel  *with cucumber mint yogurt*
 - Braised Chicken Verde
- Assorted Macarons
- Iced Tea









ASIAN INSPIRATION

\$51

- Carrot Ginger Soup 
- Organic Greens *with lemon vinaigrette* 
- Green Lentils, Basmati Rice Pilaf & Quinoa 
- Top With:
 - Crispy Chicken
 - Salmon in Red Curry
 - Spiced Vegetable Stew 
 - Avocado 
 - Shredded Carrots 
 - Bokchoy 
 - Feta
 - Toasted Coconut 
 - Sesame and Sunflower Seeds 
 - Cilantro 
- Grilled Naan Bread
- Seasonal Berries  and Pirouline™ Cookies
- Iced Tea

SOUTHWESTERN FLAIR

\$52

- Chopped Romaine Salad 
with corn, red onion and manchego cheese and cilantro lime vinaigrette
- Melon Salad *with mint* 
- Corn Chips
- Warm Corn  and Flour Tortillas *with*
 - Achiote Chicken
 - Sliced Chimichurri Skirt Steak
 - Grilled Peppers and Onions 
 - Grated Cheese, Guacamole ,
 - House Salsa , Shredded Cabbage 
 - & Sour Cream
- Texmati Rice *with black beans* 
- Mango Lime Tart
- Iced Tea



 **vegan**

All Buffet Menus are designed to give gluten free options.

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A FEW MORE BUFFET IDEAS

“One cannot think well, love well, sleep well, if one has not dined well.” – Virginia Woolfe



PUGET SOUND **\$56**

- Pike Place Green Salad v
with roasted beets and toasted hazelnuts & white balsamic vinaigrette
- Cauliflower Arugula and Quinoa Salad v
- Beef Sirloin *with Washington mushroom sauce*
- Alaskan Salmon *with apple fennel broth*
- Rosemary Smashed Red Potatoes v
- Honey Thyme Roasted Carrots v
- Chocolate Cake *with berry compote*
- Iced Tea

FIFTH AVENUE **\$64**

- Clam Chowder *with bacon and potatoes*
- Classic Caesar Salad *with torn croutons, Grana Padano cheese, crumbled egg and anchovies*
- Spinach Salad v *with almonds, pumpkin seeds, orange slices and blue cheese crumbles*
- Baked Vegetables v *with chevre, sunflower seed crumble*
- Roasted Asparagus v
- Grilled Wild Salmon *with pear and caramelized onion relish*
- Lavender & Lemon Chicken *with herb jus*
- Whipped Yukon Potatoes
- Chef's Selection of Bite-sized Desserts & Fruit
- Iced Tea

THE MARKETPLACE **\$70**

- Seasonal Vegetable & Lentil Soup v
- Tuscan Kale Salad v *with roasted beets, hazelnuts, goat cheese and citronette dressing*
- Dungeness Crab Salad *with avocado, grapefruit and watercress*
- Moroccan Vegetable Chickpea Tagine v
- Seared Halibut *in lemon cardamom sauce*
- Grilled Beef Sirloin *with dried fig relish*
- Quinoa Pilaf v
- Seasonal Grilled Vegetables v
- Chef's Seasonal Dessert Selection & Fruit v
- Iced Tea

All items are gluten free

vegan v

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PLATED MEALS

“Cakes are healthy too, you just eat a small slice.” – Mary Berry



STARTERS

- Classic Caesar Salad *with shaved parmesan and croutons*
- Quinoa and Baby Greens Salad v *with feta, olives, cucumbers, tomatoes, celery and lemon citronette dressing*
- Roasted Beet Salad v *with pistachios, Rogue River blue cheese and sherry vinaigrette*

ENTRÉES

- Squash Ravioli v *with cranberries, kale and pear* \$42
- Sweet Potato Gnocchi v *with squash & pine nuts* \$45
- Vegetable Stuffed Eggplant g v *in tomato sauce* \$45
- Lavender & Lemon Chicken *with herb jus* \$48
- Porcini Stuffed Chicken *with poached dried plums* g \$50
- Grilled New York Strip *with sage compound butter* g \$55
- Grilled Sirloin *with bourbon demi-glaze* \$58
- Grilled Wild Salmon *with fennel confit* g \$58
- Broiled Barramundi *with pecan panade and white wine sauce* \$56

DESSERT

- Chocolate Cake g *with berry compote*
- Apple Crumble *with honey lavender whipped cream*
- Mango Lime Tart
- Family Style Dessert Bites per Table

Select 1 Starter and 1 Dessert

Select up to 3 Entrées

(be sure to provide guest's choice count)

*All plated meals served with chef selection of seasonal sides and coffee and tea service
Add Rolls and Butter -\$2*

gluten free g vegan v

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A LA CARTE RECEPTIONS

“Good food is very often, even most often, simple food.” – Anthony Bordain

HORS D'OEUVRE PIECES BY THE DOZEN

Minimum 3 Dozen Per Selection

Fresh Herb Ricotta & Oven Dried Tomato Crostini	\$44
Cherry Tomato and Buffalo Mozzarella Skewers 	\$44
Rosemary Root Vegetable Skewers  	\$44
Vegetable Samosas <i>with tamarind sauce</i>	\$44
Crispy Ham, Shaved Manchego and Fig Jam Crostini	\$44
Monte Cristo Sandwich Bites <i>with huckleberry jam</i>	\$44
Wild Mushroom Tart <i>with parmesan</i>	\$54
Pakora Fritters <i>with potato, spinach and cauliflower</i>  	\$54
Shrimp Tostadas <i>with avocado and shredded lettuce</i>	\$54
Seared Ahi Tuna on Rice Cracker <i>with wasabi mayonnaise</i>	\$54
Tandoori Chicken Satay <i>with spiced yogurt sauce</i>	\$54
Chile Lime Chicken Lollipop	\$54
Chilled Prawns <i>with horseradish and lemon aioli</i>	\$64
Mini Dungeness Crab Cake <i>with tomato chutney</i>	\$64
Lamb Meat Ball Skewers <i>with mint relish</i>	\$64
Lamb Sausage Stuffed Mushroom Caps	\$64
Blackened Beef Tenderloin <i>with pepper relish on focaccia</i>	\$64
Cedar Planked Wild Salmon, Arugula & Radish Crostini	\$64
Fresh Pacific Northwest Oysters <i>with classic mignonette</i>	MP

Our Crowne Meetings Director Recommends:

2 – 3 pieces person for a pre-dinner reception

6 – 8 pieces per person for a 1 hour lite reception

10 – 12 pieces per person for a 2 hour reception

For receptions longer than 2 hours, add 3 – 4 pieces each hour after

FOOD STATIONS \$18 P/P PER STATION

Service for 1 Hour, Minimum 25 Guests

Grilled Cheese & Tomato Soup

Fire Roasted Tomato Soup Shooters  

Grilled Cheese Finger Sandwich Assortment of: Herbed Chevre on Country French, Cave Aged Gruyere on Rye, Local Beechers™ Cheddar on Brioche & Velveeta™ on Sourdough

Soft Taco Bar

Braised pork, adobo chicken and barbacoa beef

Mini flour tortillas, salsa, shaved cabbage, pickled vegetables, diced onion, guacamole and sour cream

Vermicelli Noodle Bowls

Chicken skewers, pork skewers and crispy tofu

Shaved lettuce, lime, peanuts, bean sprouts, mint, basil, cucumbers, sweet peppers and jalapenos





Tater Tot

Russet or Sweet Potato Tater Tots with topping assortment of

BBQ Brisket, Short Rib, Braised Chicken, Sour Cream, Cheddar Cheese Sauce, Scallion, Red Onion Jam, Apple Butter, Ketchup, Mustard, Dill & Chives

TRAYS

Each Tray serves 25 guests, Price per tray

Warm Baked Brie 	\$210
<i>with brandied fruit and assorted crackers</i>	
Grilled & Fresh Vegetables <i>with blue cheese dressing</i>  	\$275
Fresh Fruit Display 	\$275
Assorted Sushi Platter	\$275
Artisan Cured Meats <i>with assorted pickles and olives</i>	\$295
Domestic & Imported Cheeses <i>with crackers and jellies</i>	\$275
Hot crab dip served with grilled bread	\$295
Poached Prawns <i>with cocktail sauce, 4 pieces per person</i>	\$395

Background Music Provided Complimentarily for Every Reception

gluten free  vegan 

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RECEPTIONS: UNCOMPLICATED

“Everything should be made as simple as possible, but not simpler”—Albert Einstein



FULL RECEPTION

\$64 P/P

Minimum 25 Guests for 2 Hours

5 SMALL BITES PER PERSON

INCLUDED

- Rosemary Root Vegetable Skewers  
- Monte Cristo Sandwich Bites *with huckleberry jam*
- Curried Chicken Lollipop
- Vegetable Samosas *with tamarind sauce*
- Blackened Beef Tenderloin *with pepper relish on focaccia*









FOOD STATIONS

SELECT 2 INCLUDED

1. Grilled Cheese & Tomato Soup
2. Soft Tacos Bar
3. Vermicelli Noodle Bowls
4. Tater Tot Station

TRAYS

SELECT 1 PER 25 GUESTS INCLUDED

- Domestic and Imported Cheeses *with crackers and jellies* 
- Fresh Fruit Display  
- Artisan Cured Meats *with assorted pickles and olives* 
- Grilled and Fresh Vegetables  *with Rogue River blue cheese dressing* 
- Hot Crab Dip Served *with grilled bread*
- Assorted Sushi Platter 
- Poached Prawns *with cocktail sauce, 4 pieces per person* 
- Warm Baked Brie *with brandied fruit and assorted crackers*

BITES ONLY

\$32 P/P

Minimum 25 Guests for 2 Hours

8 SMALL BITES PER PERSON

INCLUDED

- Cherry Tomato and Buffalo Mozzarella Skewers 
- Seared Ahi Tuna on Rice Cracker *with wasabi mayonnaise* 
- Wild Mushroom Tart *with parmesan*
- Tandoori Chicken Satay *with spiced yogurt sauce* 
- Monte Cristo Sandwich Bites *with huckleberry jam*
- Pakora Fritters *with potato, spinach and cauliflower*  
- Blackened Beef Tenderloin *with pepper relish on focaccia*
- Shrimp Tostadas *with avocado and shredded lettuce*



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BAR & WINE

"Wine makes all things possible." – George RR Martin

All Bars Include

Bar Menu List for Guests
Polished Glassware
Mixers & Soft Drinks
Garnishes

CHOOSE HOUSE AND/OR PLATINUM

HOUSE WINE \$10

Canyon Road™ Cabernet Sauvignon
Canyon Road™ Chardonnay

PLATINUM WINE \$12

Esk Valley Sauvignon Blanc
Erath Pinot Noir
Gascon Malbec
Prosecco

BEER & CIDER \$7.5

Budweiser
Coors™ Lite
Michelob Ultra™
Corona™
Heineken™
Fat Tire™
Lagunitas™ IPA
Sam Adams Seasonal Selection
Angry Orchard™ Crisp Apple Ale

CHOOSE CLUB OR PLATINUM

CLUB BRAND \$10

Smirnoff™ Vodka
Beefeater™ Gin
Bacardi™ Rum – Clear
Jim Beam™ Bourbon
Seagrams 7™ Blended Whiskey
Jose Cuervo™ Tequila

PLATINUM BRAND \$12

Tito's™ Vodka
Tanqueray™ Gin
Makers Mark™ Bourbon
Crowne Royal™ Blended Whiskey
Dewars™ White Label Blended Scotch Whiskey
Mount Gay™ Rum

SEASONAL SPIRIT FREE COCKTAIL \$7

CROWNE SEASONAL COCKTAILS \$12

Cash Bar Prices *add 10.1P for tax*
Host Bar Prices *add 23P service and 10.1P tax*



WINE LIST

Sterling Vintners™ Pinot Grigio CA	\$30
Esk Valley™ Sauvignon Blanc NZ	\$35
Chateau Ste. Michelle Riesling WA	\$24
Sonoma Cutrer Chardonnay CA	\$50
Erath™ Pinot Noir OR	\$42
Chateau St. Jean™ Merlot CA	\$31
Don Miguel Gascon™ Malbec AR	\$36
Federalist Wines™ Cabernet CA	\$44
La Marca™ Prosecco	\$42

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(Left Blank For Your Brilliance)

If there is something **you want** to do
WE CAN DO IT!
It'll just take some time to get ready in advance.