



**EMBASSY
SUITES**
by Hilton™

Event Menu



Seattle North/Lynnwood

20610 44th Ave West, Lynnwood
Washington, 98036

425-775-2500

Embassysuiteslynnwood.com

Discover Seattle

With everything from unrivaled natural beauty and world-class attractions to major sport teams, a thriving arts and culture scene, and beyond, there's always something to do in Seattle.

Whether you're a family looking for budget-friendly finds or a seasoned traveler on the hunt for the latest Instagram-worthy vista, the Emerald City has you covered.

While here, you can meet artisan makers, shop indie boutiques and designer fashions, admire priceless works of art, sing your heart out at a karaoke club, explore like a local in the city's diverse neighborhoods, and enjoy nature—all without ever having to leave the city.

No matter what you're looking for, the perfect adventure awaits.





Space Needle

Built for the 1962 World's Fair, the 605-foot-tall quickly became an icon of the city that today is recognized far and wide. On the observation level, which you can reach via a 43-second elevator ride, see the doodle-on-a-napkin concept that led to the Space Needle design. Views from the top feature Elliott Bay, the Cascade Mountains, and even Mount Rainier.



Seattle Center Monorail

Another World's Fair relic, links Seattle Center—home of the Space Needle and several other notable attractions—to downtown's Westlake Center along an approximately one-mile route. The designated historic landmark can reach a top speed of 45 miles per hour and weaves between skyscrapers above the city streets.



Pike Place Market

From the iconic market sign and Rachel the Piggy Bank to the gum wall, the original Starbucks Cafe, well over 225 local artisans selling their wares, the famous fish-tossing tradition, and music-playing street performers, there are enough sights and sounds to pack a day (or more). The market added its historic Market Front expansion in 2017, featuring an open-air plaza and fantastic views of Elliott Bay.





All Buffets include
Seattle's Best® Coffee, Tazo® Teas & Iced Tea
30 Guest Minimum, Price Per Person

Cascades Deli | 34
Smoked Turkey, Roast Beef & Ham
Cheddar, Swiss & Provolone
Lettuce, Tomatoes, Pickles, Red Onions
Mayonnaise, Dijon & Grain Mustard
Chef's Selection of Bakery Breads & Rolls
Pasta Salad
Potato Salad
Individual Bags of Potato Chips
Assorted Warm Cookies & Brownies

Pacific Northwest Deli | 40
Pepperoni, Smoked Ham, Smoked Salmon
Grilled Chipotle Glazed Shrimp
Mozzarella, Provolone, Cheddar
Cream Cheese Spread
Green Tomato Jalapeno Spread
Balsamic Fig Mostarda Spread
Lettuce, Tomatoes, Red Onions
Chef's Selection of Rolls
Vegetable Pasta Salad
Grilled Potato Salad With Chiles and Basil
Individual Bags of Potato Chips
Assorted Warm Baked Cookies

Deli Buffet



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Luncheon Buffet



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Tuscany | 40
 Pappa Al Pomodoro
 Garden Bounty Panzanella Salad
 Tomato Basil Tortellini
 Penne Alla Vodka
 Balsamic Roasted Seasonal Vegetables
 Chicken Parmesan
 Bistecca alla Fiorentina
 Garlic Breadsticks
 Tiramisu

Farm To Table | 45
 Fresh Berries, Spinach & Arugula
 Salad, Champagne Vinaigrette
 Lime-Honey Fruit Salad
 Caramelized Salmon
 Chili-Garlic Grilled Chicken,
 Avocado-Cherry Salsa
 Roasted Yukon Gold Potatoes
 Roasted Vegetables
 Warm Rolls
 House-Made Cheesecakes

Casa Comfort | 40
 Ensalada Mixta
 Spanish Chicken, Bravas Sauce
 Iberico Pork Presa, Chimichurri & Red
 Pepper Puree
 Arroz Con Gandules
 Andalusian Style Chorizo & Beans
 Flour & Corn Tortillas, Tortilla Chips &
 Salsa,
 Cinnamon Sugar Dusted Churros

Lynnwood Picnic | 42
 Tropical Salad
 Macaroni & Cheese
 Vegetarian Baked Beans
 Seasonal Vegetables
 House-Made Barbecue Sauce
 St. Louis Ribs, Grilled Chicken Breast
 Jalapeno Cheddar Cornbread Muffins, Whipped
 Honey & Butter
 Apple Cobbler & Ice Cream

Smoked Sliced Brisket | 6



Seattle's Best® Coffee, Tazo® Teas & Iced Tea
 20 Guest Minimum, Price Per Person

Luncheon Buffet

Baked Potatoes | 30
 Baked Potatoes & Sweet Potatoes
 Meatless Chili
 Bacon Bits
 Broccoli Florets
 Sauces: Warm Queso, BBQ Sauce & Siracha
 Toppers: Sour Cream, Scallions, Jalapenos, Shredded Cheese, Garlic Butter, Salt & Pepper

Taco Bar | 32
 Northwest Garden Mix, Assorted Dressings, Spanish Rice
 Black Bean & Jalapeno Corn Salad
 Refried Beans
 Seasoned Ground Beef
 Vegetables Fajitas
 Warm Soft Flour & Soft Corn Tortillas
 Lettuce, Shredded Cheese, Tomatoes, Sour Cream, Salsa
 Add Shredded Chicken or Pork | 5

Italia Bar | 31
 Caesar Salad
 Chicken Parmesan
 Penne Pasta
 Cavatappi Pasta
 Sauces: Marinara & Alfredo
 Garlic Bread, Roasted Vegetables
 Add Meat Balls | 3
 Add House-Made Lasagna | 4

Asian Bar | 31
 Northwest Garden Miso, Honey-Sesame Dressing
 Jasmine Sticky Rice
 Vegetable Lo Mein
 Teriyaki Chicken
 Vegetable Stir Fry





All Plated Lunch Entrées Include
Choice of One Starter Salad and One Dessert Course
Freshly Brewed Coffee, Tazo® Hot Tea & Iced Tea
Price Per Person

Plated Lunch



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Seattle Salad
Mixed Baby Greens, Dried
Cranberries, Candied Walnuts,
Peppered Goat Cheese Coin, Sherry-
Shallot Dressing

Cascade Salad
Field Greens, Cucumber Ribbons,
Grape Tomatoes, Shredded Carrots,
Balsamic Vinaigrette

Little Gem Salad
Little Gem Romaine, Croutons,
Cucumbers, Kalamata Olives, Sliced
Grape Tomatoes, Caesar Dressing

Assorted Macaroons **AG**
Fresh Fruit & Berries, Whipped Cream

Chocolate Mousse, Seasonal Berries
Raspberry Sauce **AG**

House-Made Personal Cheesecake
Port Macerated Berries

Deconstructed Strawberry Shortcake
Lemon Curd, Buttery Scone

Flourless Chocolate Cake **AG**
Macerated Berries

V=Vegetarian, VV=Vegan, AG=Avoids Gluten

Lunch Entrées



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Marinated Grilled Flat Iron Steak | 34
Chimichurri Sauce, Roasted Cipollini
Onions, Roasted Fingerling Potatoes,
Balsamic Glaze

Foraged Local Mushroom Meatloaf | 29
Bacon Wrapped, Sour Cream & Chives
Mashed Potatoes, Blistered Heirloom
Cherry Tomatoes

Maple Bourbon Glazed Chicken | 32
Bacon Roasted Brussels Sprouts
Chipotle Dusted Tater Tot's
Pickled Sweet Pepper

Roasted Local Salmon | 35
Blackberry Compote, Roasted Fingerling
Potatoes, Maple Roasted Butternut Squash,
Candied Pecans

Caprese Chicken Saltimbocca | 32
Grilled Concasse Tomato, Peruvian Sweet
Peppers, Basil, Mozzarella, Soft Polenta,
Colossal Asparagus, Balsamic Glaze

Seasonal Raviolis | 28
Shallot & Garlic Cream, Roasted Young
Vegetables, Shaved Parmesan **V**

Grilled Vegetable Napoleon | 26
Squash, Mushrooms, Peppers, Firm Tofu
Finished with Herbs & Balsamic Syrup **VV, AG**

Tofu & Eggplant Stir-Fry | 26
Onions, Pepper, Tofu, Eggplant Stir-Fry, Fried
Rice, Carrots & Peas **VV, AG**

Roasted Portobello Mushroom | 27
Spinach, Herbs, Braised Lentils, Mozzarella,
Ribbon Zucchini, Patty Pan Squash, Red
Pepper Syrup & Balsamic Glaze **V, AG**

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Grab-and-Go



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All Grab-and-Go include

All Totes Include Whole Fruit, Cookie, Bottled Water, Chips, Pasta Salad

Price Per Person | 28

Choose up to 3

Prime Rib Ciabatta

Caramelized Onions, Provolone

Turkey Avocado Hoagie

Crisp Leaf Lettuce, Vine Ripe Tomatoes,
Provolone

Italian Hoagie

Pepperoni, Salami, Arugula, Basil

Roast Chicken Ciabatta

Arugula, Basil, Roma Tomato, Mozzarella,

Cajun Pulled Pork Ciabatta

Maple Bacon, Cheddar, Pickle Chips

Smoked Salmon Egg Salad Croissant

Baby Spinach, Vine Ripe Tomatoes

Beef Fajita Wrap

Peppers, Onions, Chipotle Aioli, Tortilla

Veggie Wrap

Sliced Cucumbers, Avocado, Red Onion, Baby
Lettuce, Vine Ripe Tomatoes, Daikon Sprouts,
Hummus, Sundried Tomato Aioli, Tortilla

Chef's Salad

Mixed Greens, Mesquite Turkey, Honey Ham
Tillamook Cheddar, Swiss, Vine Ripe Tomato,
Red Onion, Hardboiled Egg, Ranch Dressing

Chicken Caesar Salad

Chopped Romaine, Grilled Chicken Breast
Caesar Dressing, Croutons, Parmesan

Pacific Northwest Salad

Mixed Greens, Salmon, Grilled Shrimp, Bacon,
Olives, Vinegar & Olive Oil Vinaigrette

MENU SELECTION

Arrangements should be made with the catering office at least (30) days in advance to ensure items selected can be obtained and properly served. We can customize any menu. Menu pricing is per person unless otherwise stated. Catering menus and event prices will be confirmed within 90 days of the scheduled program. There may be increases in prices due to unforeseen changes in market conditions at the time of your Event. We will communicate these increases to you in advance. We will require written confirmation that you agree to pay these increased prices, or at our option, we may make reasonable substitutions in menus. Plated Entrée selections are limited to two choices along with a vegetarian option. Special dietary requirements must be indicated in advance. For groups (25) or less, only one entrée and one vegetarian option may be offered. If two plated entrées are chosen for guests to select from in advance of the function, the higher priced entrée will apply to all meals served. If you wish to offer more than two choices, excluding vegetarian option an additional \$3.00 per person will be applied to the highest priced entrée. Plated entrées, the need to offer the same salad and dessert selection for all guests. All Buffets are open for a maximum of one and a half hours. Buffet portions are finite and not replenishable. Additional charges will apply if more food is requested by the event host, and extra servings are subject to availability.

GUARANTEE

In arranging for the event, attendance must be specified at least 120 hours (5 business days) in advance, excluding weekends and holidays. The guaranteed number provided must be reported to the catering office and will be considered a minimum guarantee, not subject to reduction, for which you will be charged, even if fewer guests attend. If the catering office is not advised 120 hours (5 business days) in advance, the number provided as the original attendance will be considered as the guarantee and charges will be made accordingly. Any increases in guaranteed numbers after the 120 hours deadline has passed are subject to an additional \$7.00 per person (plus banquet event charge and sales tax) per meal. After the 120 hours (5 business days) deadline has passed, the Hotel reserves the right to substitute food and beverage selections for any increased guaranteed numbers.

HOTEL FOOD AND BEVERAGE POLICY

Not all ingredients listed; Please inform us of any food allergies. Actual presentation may vary from photos and descriptions. Food is served for maximum of 1½ hours as a standard.

Embassy Suites by Hilton Seattle North Lynnwood is responsible for the quality and freshness of the food served to our guests. Consequently, we do not allow outside food and beverage to be brought into the meeting spaces by the patron or any of the patron's guests or invitees. In addition, no food from the hotel will be permitted to leave the premises.

BAR SERVICE

All beverages must be provided by and served by the Hotel. Patrons agree to abide by Liquor Control Commission Laws under which the Hotel operates. Bars may remain open for a maximum of 6 hours. Bars must end service 30 to 60 minutes prior to scheduled end time. The hotel reserves the right to refuse service to anyone who may be, in the hotel's view, impaired or under the legal drinking age. The hotel also reserves the right to close at its discretion.

MUSIC AND ENTERTAINMENT

The Hotel must be notified of all music and entertainment contracted.

- All Vendors must provide the hotel with a certificate of general liability insurance (\$1,000,000).
- No Fog/Smoke Machines allowed on premises
- No Glitter or Confetti allowed indoors at the hotel
- No Fireworks or incendiary devices may be used indoors at the Hotel
- No Firearms allowed on premises
- Any use of amplifiers is not permitted. Reasonable behavior and sound levels are required to allow other guests to enjoy their activities.
- In order to provide proper staging, electricity, etc. and to abide by all fire codes. Special electricity needs may be subject to an additional charge.

All Music and Entertainment must end by 11:00PM. No music allowed in the Atrium.

BANQUET EVENT ORDERS

The final Banquet Event Orders must be signed and returned to the hotel a minimum of ten (10) business days before the first scheduled event. Due to supply and demand if banquet event order are not received, we may not be able to receive your order. Deletions are not permitted once the Banquet Event Order has been signed and returned.



BANQUET AND MEETING ROOM SCHEDULING

As other groups may be utilizing the same room prior to or following your function, please adhere to the times agreed upon. Should your time schedule change, please contact the catering office and every effort will be made to accommodate your group. Any meeting room used more than eight hours in any one day is subject to additional room rental. Function rooms are not held on a twenty-four hour hold unless specifically stated in the contract. The Hotel has the right to rent the room prior to and after the scheduled functions listed on the contract. The Hotel has the right to rent the remaining portions of the ballroom over the same time frame.

FLOOR PLANS AND ROOM ARRANGEMENTS

A variety of floor plans and room arrangements can be provided for all function areas. Please feel free to discuss your requirements. A minimum \$400.00 labor fee applies if groups change their meeting room setup requirements after the Hotel has set the meeting room or on the day of the event. The Hotel reserves the right to move a group to a more appropriate area from the original booking. All groups must follow local fire code regulations and cannot block entrances, exits, hallways or pathways. The Hotel cannot permit the affixing of anything to the walls, floors or ceilings with any substance unless approval is given in advance. No pushpins or tacks of any kind may be used. No Helium balloons in the atrium. The cost of repair and/or replacement will be billed to the patron. All displays and/or decorations proposed by the group shall be subject to approval of the Catering Manager.

SERVICE CHARGE AND SALES TAX

All pricing is charged per person unless otherwise stated and is subject to a taxable 22.5% banquet event charge & current Washington sales tax. Included as part of the banquet event charge is a gratuity (45% that is paid directly to food and beverage service staff).

DEPOSIT/PAYMENT

Functions are confirmed upon receipt of a signed contract and deposit in the amount of 50% of total anticipated revenue. All deposits will be applied to the balance of the scheduled event. Prepayment is required (5) five business days prior to the scheduled event by credit card or cashier's check, personal checks are not excepted.



Additional Enhancements For Planning For Your Event



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- \$150 bartender fee applies per bar for event
- \$150 cashier fee applies per cashier for event
- \$175 chef fee for 1 & 1/2 hours; (10 day advance notice required)
- \$225 passing attendant fee
- \$150 pop-up fee may apply for all functions added within 72 business hours
- \$100 re-tray fee may apply for food relocation/re-tray requests for later use
- Custom menu pricing increases by 10% when confirmed less than 14 days from the event date.
- Halal meals require 15 days advance notice. Price will increase \$7 per person plus banquet event charge and sales tax
- Your banquet team arrives 60 minutes before your event start time and is set & and ready 15 minutes prior. Fees apply for early set-up requests; including, but not limited to linen drops & floral/program placement, centerpieces, lighting.
- Black or White Chair Covers \$3 per chair plus banquet event charge and sales tax
- Plate Chargers \$2 per person plus banquet event charge and sales tax, inquire about colors available
- Floor length linen available, inquire about pricing and availability