



**EMBASSY  
SUITES**  
by Hilton™

# Event Menu



# Seattle North/Lynnwood

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Washington, 98036

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[Embassysuiteslynnwood.com](http://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.



# Warm

# Hors d'oeuvres



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Firecracker Shrimp

Crab Filled Artichokes

Bacon Wrapped Dates

Quesadillas, Salsa Fresca

Greek Feta and Spinach, Filo

Crab Cake, Remoulade Sauce

Crab Rangoon, Sweet & Sour Sauce

Teriyaki Chicken Skewers, Miso Ranch

Crispy Egg Rolls, Gingered Plum Sauce

Mini-Grilled Cheese, Brie and Sliced Apple

Tandoori Chicken Skewers, Cilantro Yogurt Sauce

Grilled Colorado Lamb Lollipop, Port Reduction – Market Price

Warm Hors d'oeuvres | 54 per dozen  
Price per dozen  
Minimum order of 4 dozen per selection

Wings: Buffalo, Sweet Chili, or Chipotle BBQ

Meatballs: Barbecue, Teriyaki or Swedish

Vegetable Samosas, Cilantro Chutney

Garlic Butter Shrimp and Grits Cups

Coconut Shrimp, Mango Chutney

Pork Belly Sliders, Pickled Slaw

Pot Stickers, Sweet Chili Sauce

Spicy Beef, Shishito Pepper,

Vegetable Wellington

Mini Beef Wellington

# Chilled

# Hors d'oeuvre's



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Chilled Hors d'oeuvre's | 52 per dozen  
Price per dozen  
Minimum order of 4 dozen per selection

Charcuterie Cups

Shrimp Cocktail Bites

Hummus, Pita Rounds

Avocado Endive, Salsa

Italian Pasta Salad Bites

Sweet Strawberry Bruschetta

Greek Feta and Spinach, Filo

Zucchini Roll-Ups, Guacamole

Green Goddess Veggie Dip Cups

Mascarpone Filled Sweet Peppers

Blueberry, Strawberry Ricotta, Crostini

Cold Smoked Salmon, Water Cracker, Dilled Crème Fraîche

Lobster, Shrimp, Tomatoes, Red Onion, Basil Bruschetta

Smoked Chicken Salad Crostini, Charred Onion Jam

Smoked Chicken, Chipotle Chili Crepe

Loaded Bacon, Cheddar Deviled Eggs

Caribbean Crab Salad on Taro Chips

Chicken Chow Mein Mini Box

Lobster, Shrimp, Crab Bites



20 Guest Minimum, Price Per Person

# Specialty Displays

## Crudité Display | 12

A Selection of Squash, Carrots, Cauliflower, Red, Yellow & Green Peppers, Broccoli, Cherry Tomatoes, English Cucumber, Celery, White Radish, Roquefort Walnut Dip

## Classic Cheese Display | 15

Northwest & Imported Cheese Crackers, Breads, Fruit Garnish

## Spinach & Artichoke Dip | 14

Simmered Sweet Onion, Spinach & Artichokes, Feta Cream, Pita Chips, Tortilla Chips

## Antipasto Misto | 16

San Daniele Prosciutto, Genoa Salami, & Saucisson Sec, Olive Tapenade, Smoked Tomato Jam, Taleggio Provolone, Triple Crème Brie, Asiago Cheese, Rustic Breads, Artichokes, Pepperoncini, Banana Peppers, Oven Cured Tomatoes, Roasted Bell Peppers, Roasted Whole Garlic

## Cold Poach Salmon Display | 17

Capers, Chopped Onions, Hard Eggs, Crème Fraiche, Lemon

## Chilled Prawns | 16

Jumbo Cocktail Shrimp, Lemon Wedges, Spicy Cocktail Sauce



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Price Per Person

Specialty Stations

Mashed Potato | 16  
 20 Guest Minimum  
 Create Your Own Mashed Potato Martini with Pesto, Garlic or Yukon Gold Mashed Potatoes, Sautéed Wild Mushrooms, Sautéed Baby Shrimp Confetti of Peppers, Shredded Tillamook Cheese, Bacon, Sautéed Smoked Sausage

Macaroni & Cheese | 15  
 20 Guest Minimum  
 Aged New York White Cheddar, Bacon & Sausage Crumbles, Pulled Pork, Vegetables, BBQ Sauce, Shredded Cheese

Sliders | 19  
 20 Guest Minimum  
 Assorted Fried Chicken, Beef Cheddar, Pulled Pork

Optional To Add Carver or Attendee Fee | 150

Rotisserie Roasted Turkey Breast | 10  
 25 Guest Minimum  
 Cranberry Sauce, Dijonnaise, Rolls

Maple Apricot Glaze Ham | 11  
 30 Guest Minimum  
 Biscuits, Grain Mustard, Mayonnaise

Stuffed Pork Loin | 15  
 25 Guest Minimum  
 Italian Sausage, Roasted Red Peppers, Spinach, Provolone, Petite Rolls

Whole Roasted Pig | 16  
 30 Guest Minimum  
 Artesian Mustards, Hot Barbecue Sauce Petite Rolls

Roast Prime Rib | 15  
 30 Guest Minimum  
 Au Jus, Creamed Horseradish, Roll 18



# Desserts



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20 Guest Minimum, Price Per Person

S'mores | 11

Jumbo Marshmallow, Hershey's®

Chocolate Bar, Graham Cracker

Donut Wall | 11

Assorted Donuts

Bacon | 10

Bourbon Caramelized, Chocolate Dipped  
and Maple Candied

Dessert Table | 10

Candies, Cookies, Chocolates, Brownies,  
Miniature Cakes, Miniature Pies,  
Macaroons

Cheesecake Table | 10

Fruit Toppings, Plain Cheesecake,  
Assorted Cheesecakes

(2 Dozen Minimum Per Item, Price Per Dozen)

Chocolate Dipped Strawberries | 40

Blondie & Brownie Bites | 38

Chocolate Dipped Fruit Skewers | 42

Sugar Dusted Churros, Cream | 38

French Macarons | 45

Cupcakes Assorted Flavors | 40

Strawberry Cheesecake Bites | 42

Mini Cream Puffs | 42

Assorted Fruit Tarts | 38

Beignet Bites | 38



150 Per Bartender (We recommend 1 bartender for 100 guests)

House Brands  
Hosted 10 No-Host 11  
Mischief Gin  
Canadian Club Whiskey  
Malibu Rum  
Jim Beam  
Blue Curacao  
Peachtree Schnapps  
Apple Pucker  
Sauza Silver Tequila  
Ronrico Rum  
Mischief Vodka

Premium Brands  
Hosted 12 No-Host 13  
J&B Scotch  
ABSOLUT Vodka  
Jack Daniels Whiskey  
Seagram's 7 Whiskey  
Jameson Irish Whiskey  
Johnnie Walker Red Blend  
Bacardi Rum  
Captain Morgan Rum  
Cuervo Silver Tequila  
Tanqueray Gin  
Crown Royal Canadian  
Fireball  
Kahlua  
Baileys Irish Cream

Domestic Beers  
Hosted 7 No-Host 8  
Budweiser  
Coors Light  
Miller Lite  
  
Import/Craft Beers  
Hosted 8 No-Host 9  
Fat Tire  
Space Dust  
Angry Orchard Apple Cider  
Guinness  
Variety Seasonal Beers

Supreme Brands | 15  
Kettle One Vodka  
Grey Goose Vodka  
Glenlivet Scotch  
Courvoisier VSOP  
Knob Creek  
Patron Silver Tequila  
Grand Marnier  
Maker's Mark  
Hennessey VS Cognac

# Beverages



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House Wine  
Hosted 9, No-Host 10 by the Glass  
Available by the Bottle 35

14 Hands, Chardonnay, WA  
Delicate Floral Aromas Complemented by  
Rich Melon, Apple, Pear, Notes of Vanilla  
and Buttery Caramel

14 Hands, Merlot, WA  
Flavors of Plums, Ripe Berries, Cherry  
Pie and Mocha, Notes of Baking Spice

14 Hands, Cabernet Sauvignon, WA  
Comforting Aromas of Dark Cherry,  
Black Currant, Coffee and Subtle Hints  
of Spice

Ruffino Lumia, Pinot Grigio, Italy  
Aromas of Flowers, Pears, and Golden  
Apple, Showing Notes of Sage  
and Mint

RED WINE (PURCHASE BY THE BOTTLE)  
Chateau Ste. Michelle, Syrah, WA 48  
Juicy Blackberry, Plum, Cranberry, Coffee, Mint,  
Leather, Smokey Bacon and Vanilla

J. Lohr, Cabernet Sauvignon, CA 39  
Aromas of Black Cherry, Plum and Blueberry are  
Accented by Hazelnut, Dark Chocolate and Toasted  
Pastry

Boom Boom Syrah, WA 39  
Lively Raspberry, Pepper and Grilled Anise Flavors

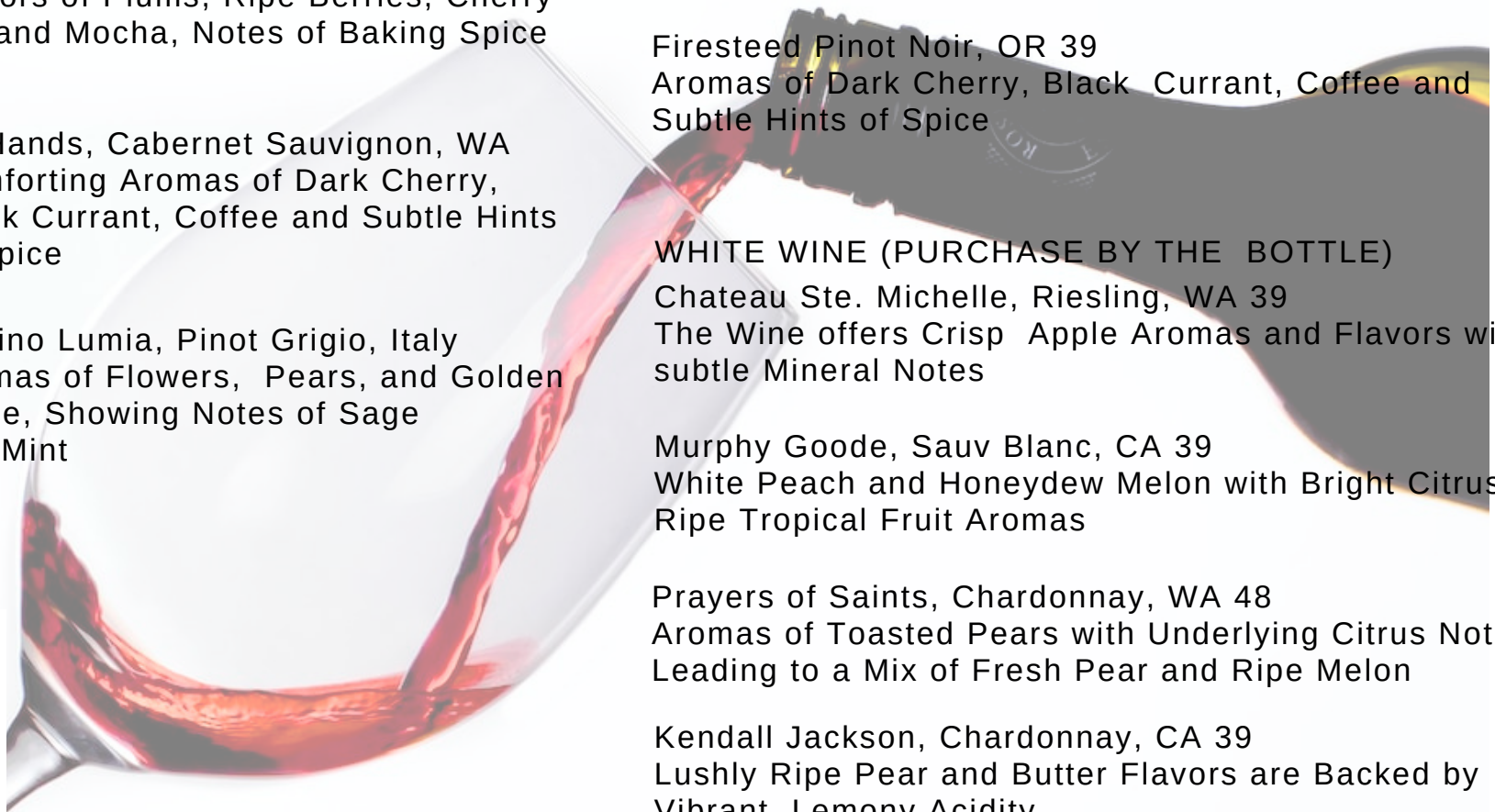
Firesteed Pinot Noir, OR 39  
Aromas of Dark Cherry, Black Currant, Coffee and  
Subtle Hints of Spice

WHITE WINE (PURCHASE BY THE BOTTLE)  
Chateau Ste. Michelle, Riesling, WA 39  
The Wine offers Crisp Apple Aromas and Flavors with  
subtle Mineral Notes

Murphy Goode, Sauv Blanc, CA 39  
White Peach and Honeydew Melon with Bright Citrus and  
Ripe Tropical Fruit Aromas

Prayers of Saints, Chardonnay, WA 48  
Aromas of Toasted Pears with Underlying Citrus Notes  
Leading to a Mix of Fresh Pear and Ripe Melon

Kendall Jackson, Chardonnay, CA 39  
Lushly Ripe Pear and Butter Flavors are Backed by  
Vibrant, Lemony Acidity





## 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