

A close-up photograph of a chef's hands garnishing a dish. The chef is wearing a white uniform. The dish is on a white plate and features a piece of seared meat, possibly lamb, with a pink center. It is surrounded by fresh vegetables, including green beans, blueberries, and a blackberry. The chef is holding a sprig of fresh green herbs, likely dill, and is about to place it on the dish. The background is blurred, showing a kitchen setting.

BELLEVUE CLUB
HOTEL

P R I V A T E E V E N T S

M E N U G U I D E

OUR VENUE

The Bellevue Club is an internationally recognized, award-winning boutique property that provides a private retreat with exceptional service for our guests. Surrounded by lush green gardens & luxurious accommodations, the Bellevue Club serves as a quiet haven. We offer a variety of private meeting & event spaces to host nearly any type of function. Whether you're planning a company meeting or retreat, birthday or holiday party, one of our private event spaces is sure to accommodate your needs. Our small conference rooms accommodate 2-20 guests, & our Olympic Ballroom accommodates 20-200+. Our spaces are inviting, versatile & beautifully appointed.

FEE STRUCTURE

A food & beverage minimum will be determined for your event based on the date, event times & amount of space required. All food & beverage charges are subject to a 25% service charge.

Wonderful accoutrements are available when you host your event at the Bellevue Club:

- Room set-up & clean-up
- Professional service staff
- Tables & chairs
- Floor length white, brown or cream damask table linens & napkins
- Fine china, stemmed glassware & sterling silver flatware
- Bud vases with fresh seasonal flowers
- Votive candles & table mirrors



PRIVATE EVENTS & CATERING

PARTIES TO GO

Leave all the prep & planning to us. Pick up one of our packaged parties to go for your next event & treat your guests to the finest fare. We offer a range of different menus plus beer & wine.

PARTY AT THE LINKS

The Links, our virtual golf studio, is the perfect space for a happy hour or business gathering. Host up to 10 people with appetizers, sandwich platters & more while you enjoy a variety of games. Available to members & guests.

PRIVATE EVENTS

Whether you're planning a company meeting or retreat, birthday or holiday party, one of our private event spaces is sure to accommodate your needs. Our expert staff will take care of all the details to make your event memorable.

CLASSIC CATERING

We bring the party to you. Our event specialists offer customized catering services in the comfort of your home. Available to Bellevue Club members only. **Areas of service: Bellevue, Mercer Island, Kirkland, Issaquah.**



RESERVATION & CANCELLATION POLICY

To reserve a date & time for your event, we require a signed contract & credit card on file. All reservations include set-up time. The specified reservation end time is when the event must conclude to allow for clean-up to begin. If the event runs over the scheduled end time, labor charges will apply at a rate of \$50 per hour per service staff member.

Should you need to cancel your event the following guidelines apply:

- *Cancellation 180 business days in advance of the event: 25% of estimated food, beverage & room rental revenue is owed.*
- *Cancellation 180 & 120 business days in advance of the event: 50% of estimated food, beverage & room rental revenue is owed.*
- *Cancellation 120 & 90 business days in advance of the event: 75% of estimated food, beverage & room rental revenue is owed.*
- *Cancellation within 90 business days or less in advance of the event: 100% of estimated food, beverage & room rental revenue is owed.*

MENU SELECTION & GUARANTEES

Whether you prefer a sit-down dinner, elaborate buffet, family-style dining experience, fancy food stations or an hors d'oeuvres reception, the team of Bellevue Club event planners will work with you & the Executive Chef to create a perfect menu to match your desires.

When selecting a menu for a plated lunch or dinner, you may choose one salad and/or starter & your choice of up to two entrées (three choices if a vegetarian option is required). When selecting more than one entrée, the higher-priced entrée will be charged. The exact number of each entrée must be guaranteed by noon, seven business days prior to your event. This number will be considered the guarantee & is not subject to reduction after this time. If no written or verbal guarantee is received by this deadline, the most recent estimate on file will constitute as the guarantee. The client is also responsible for providing place cards, which clearly indicate the entrée selection of each guest.

Food may not be brought onto or taken off of the property preceding or following an event due to health code regulations & standards.

BEVERAGE SERVICE

The Bellevue Club is authorized to sell liquor, wine, beer and non-alcoholic beverages. The Bellevue Club reserves the right to confiscate any outside alcoholic beverages not purchased from the Club & also close down the bar if necessary.

The Bellevue Club acts in accordance with state law regarding alcohol & liquor service. No persons under the age of 21 are permitted to acquire, possess or consume alcoholic beverages, nor appear to be intoxicated. Identification is required to purchase or to be served alcoholic beverages. Without proper identification, service will be refused.

Alcoholic beverage service is permitted for four & a half hours of service, with last call being made after four hours. Final beverage charges are based on actual consumption.

OPTIONAL SERVICES & FEES

The following fees will be charged only if they apply to your event.

- **Chef Attendant** Should you choose to have a chef-attended carving station at your buffet, a \$50 per hour charge will apply.
- **Audio-visual Equipment** A wide variety of audio-visual equipment is available for rental. Please inquire for rates.
- **Additional Services** Your Catering Manager can assist with making arrangements for a variety of special touches, such as specialty linens, chair upgrades, flower arrangements, furniture rentals, ice carvings, espresso service, coat check, etc. Additional charges will apply.

GUEST ROOMS

Bellevue Club Hotel operates separately from the Catering Department. If you'd like to make arrangements for a block of guest rooms, please contact the Hotel directly at 425.454.4424.



BREAKFAST

BUILD YOUR OWN BREAKFAST BUFFET

*Pricing is per person
Served with fresh chilled juices & freshly brewed coffee, decaffeinated coffee & hot tea
Minimum of 8 guests*

*Choice of three | 42
Choice of four | 46
Each additional choice | 9 PER PERSON*

- Whole fruit display GF
- Fresh baked muffins
- Assorted breakfast breads
- House-baked scones with butter & jam
- Individual parfaits with greek yogurt, GF
- house-made granola & berries
- Scrambled eggs with cheddar GF
- Thick-sliced bacon GF
- Breakfast potatoes GF
- Grilled chicken sausage GF
- Fresh-baked croissants
- Bob's red mill oatmeal with accoutrements GF
- Individual Ellenos yogurts GF
- Seasonal sliced fruit GF
- Assortment of bagels & cream cheese
- Roasted tomato, spinach & feta frittata GF

BUFFET ENHANCEMENTS:

ACAI BOWL GF | 17
with berries, granola & coconut flax seed

BRIOCHE FRENCH TOAST | 13
with candied pecans

SAUSAGE & KALE STRATA | 11

PAN FRIED SAGE POLENTA GF | 11
with maple syrup

PLATED BREAKFAST

All plated breakfasts are served with fresh chilled juices & freshly brewed coffee, decaffeinated coffee & hot tea. All plated breakfast options come with family style fruit & breakfast breads

*Please choose one plated selection for your function.
Minimum of 8 guests. Pricing is per person.*

BELLEVUE SCRAMBLE GF | 38
scrambled eggs with cheddar cheese, chives & breakfast potatoes with a choice of: crisp bacon, chicken sausage links, breakfast sausage links

VEGGIE SCRAMBLE GF | 36
preserved tomatoes, caramelized onion & chevre

CLASSIC EGGS BENEDICT | 40
shaved ham, hollandaise, breakfast potatoes, english muffin

HEALTHY DAY GF | 36
fresh sliced fruits plate with berries, served with honey yogurt & bran muffin

PECAN RAISIN FRENCH TOAST | 38
raisin pecan french toast hand dipped in vanilla cinnamon batter, finished with maple syrup, fresh berries & chicken sausage



BREAK MENU ITEMS

BEVERAGES

Freshly brewed coffee, decaffeinated coffee & tea	92 PER GALLON OR 34 PER POT
Chilled juices - orange, grapefruit, cranberry & apple	62 PER GALLON OR 34 PER PITCHER
Iced tea	92 PER GALLON OR 34 PER PITCHER
Assorted soft drinks	7 EACH
Assorted mineral waters still, sparkling & flavored	7 EACH
Filtered water with mint & lemon or cucumber	62 PER GALLON
Lemonade	62 PER GALLON
Bottled iced tea	7 EACH

ALL-DAY BEVERAGE SERVICE | 28 PER PERSON

freshly brewed coffee, decaffeinated coffee, hot tea, assorted soft drinks, still & sparkling water

PREMIUM ALL-DAY BEVERAGE SERVICE | 34 PER PERSON

freshly brewed coffee, decaffeinated coffee, hot tea, flavored syrups & confections, cold brew, topo chico sparkling water, fentimans soft drinks, rachel's ginger beer & arnold palmer

SNACK BAR | 7 PER ITEM

variety of sweet and salty snacks billed by consumption: chips, nuts, protein bars, snack bars, candy, whole fruit available for your entire event

BAKED ITEMS

Assorted breakfast pastries with butter & fruit preserves	58 PER DOZEN
Assortment of bagels with cream cheese spreads	58 PER DOZEN
Fresh baked muffins	58 PER DOZEN
Breakfast breads	58 PER DOZEN
Croissants	58 PER DOZEN

ASSORTED FRUITS & SNACKS

Individual Ellenos yogurts	7 EACH
Seasonal sliced fruits & berries GF	18 PER PERSON
Whole fresh fruit	7 EACH
Fresh potato chips with two dips GF	8 PER PERSON
Tortilla chips, salsa & guacamole GF	8 PER PERSON
Hummus with pita crackers	10 PER PERSON
Assorted snack & protein bars GF	56 PER DOZEN

LUNCH

PLATED LUNCH

Plated meals are priced per person, higher priced entrée will prevail. Maximum of three entrée selections. Entrée costs include choice of first course, bread & butter service, freshly brewed coffee & assorted teas. A minimum of 10 guests required. Dessert course can be added for an additional \$13 per person.

STARTERS

Please select one

ROASTED BEET SALAD GF
pistachios, chevre, sherry vinaigrette

PEAR & SPINACH SALAD GF
spiced walnuts, blue cheese, red wine vinaigrette

MIXED GREENS GF
shaved radish, shaved fennel, mustard vinaigrette

CHOP SALAD GF
tomatoes, cucumber, avocado, cheddar, ranch

CAESAR SALAD
heart of romaine, grana parmesan, herb croutons, white anchovies

ENTRÉES

GRILLED SALMON GF | 63
with herb & lemon butter

GRILLED SIRLOIN STEAK GF | 59
caramelized onion, red wine jus

PETIT FILET OF BEEF GF | 70
grilled with a cabernet demi-glace

SEARED CHICKEN BREAST GF | 59
with lemon garlic jus

BLACKENED KING SALMON GF | 63
with toasted coconut rice, mango salsa

MISO SEARED BLACK COD GF | 59
ginger beurre blanc

CHICKEN CAESAR SALAD | 55
crisp romaine, croutons, parmesan, lemon

RUSTIC VEGETABLE TART | 58
mushrooms, artichoke, smoked tomato sauce

SWEET BITES

Please select one \$13 per person

RASPBERRY CHOCOLATE TART
raspberry coulis

CLASSIC CHEESECAKE
cherry compote

ETON MESS GF
meringue, berries & vanilla bean chantilly

LEMON MERINGUE TART
blueberry coulis

CHOCOLATE POT DU CRÈME GF
chantilly whipped cream

BUILD YOUR OWN BRUNCH BUFFET

*Pricing is per person
A minimum of 25 guests
Served with fresh chilled juice, freshly brewed coffee, decaffeinated coffee & tea*

*Choice of three | 44
Choice of four | 48
Each additional choice | 9 PER PERSON*

Seasonal sliced fresh fruit
Scrambled eggs with cheddar cheese & chives GF
Eggs benedict
Bagels & cream cheese
Roasted tomato, spinach & feta frittata GF
Pear & spinach salad with spiced walnuts, chevre & red wine vinagrette GF
Crisp bacon & sausage links GF
Bell pepper potatoes GF
Regional, domestic & imported cheese display
Bellevue Club caesar salad
Basil tomato salad with buffalo mozzarella GF
King salmon with caper-tomato butter sauce GF
Fresh seasonal vegetables GF
Assorted breakfast bakeries to include:
Croissants, fruit scones, muffins, fruit breads & danish with fruit preserves & butter

LUNCH BUFFETS

*Buffets include freshly brewed coffee, Decaffeinated coffee & tea
12 person minimum*

LATIN INSPIRED | 59

“Build Your Own Tacos” buffet to include:

Spiced watermelon salad GF
Chopped romaine salad with corn, red onion, queso fresca & cilantro-lime vinaigrette GF
Achiote chicken with salsa verde GF
Chimichurri skirt steak GF
Grilled peppers & onions GF
Spanish rice & frijoles negro GF
Grated cheeses GF
Guacamole GF
Sour cream GF
Shredded cabbage GF
House-made salsa GF
Warm corn GF & flour tortillas
Cinnamon & sugar churros

DELI OF THE DAY | 57

Soup du jour
Mixed greens, toasted hazelnuts, chevre, mustard vinaigrette GF
German-style potato salad GF
Sliced deli meats (roasted turkey breast, roast beef, apple wood-smoked ham) GF
Sliced domestic cheeses GF
Sliced red onion GF
Dijon mustard, mayonnaise GF
Local seattle fresh baked bread
Assorted chips GF
Assorted cookies & brownies

PAN-ASIAN STATION | 59

Garden lettuce salad with sweet peppers, snap peas, cashews & honey sesame dressing GF
Vegetable potstickers with sweet chili dipping sauce
Marinated beef kebabs, hoisin, shiitake relish GF
Grilled chicken satay, peanut coconut sambal GF
Veggie stir fry with teriyaki sauce GF
Fragrant jasmine rice with lemongrass & ginger GF
Tapioca coconut pudding with lychee & pineapple GF

TASTE OF ITALY | 57

Arugula salad with arugula, roasted peppers, pistachios & apricots GF
Green salad with cucumbers, tomatoes, onions, italian vinaigrette GF
Focaccia
Butternut ravioli with caramelized onions & squash sauce
Herb roasted chicken with artichoke hearts, preserved tomatoes, fennel relish GF
Roasted cod with caponata GF
Buttermilk panna cotta with blueberries GF

PUGET SOUND | 63

Pike Place green salad, huckleberry vinaigrette, blue cheese GF
Cauliflower & quinoa salad with carrots, broccoli, pumpkin seeds, arugula & cranberries GF
Beef sirloin with WA. mushroom sauce GF
Grilled salmon with apple & fennel broth GF
Herb roasted carrots GF
Yakima Valley farro pilaf
Apple & hazelnut tarts

SOUTHERN STYLE | 63

Coleslaw GF
Macaroni salad
Chop salad GF
Watermelon GF
Pulled pork sliders
BBQ chicken sliders
Braised beef sandwiches
Berry cobbler with whipped cream



LUNCH

BOX LUNCHES

Each box lunch includes choice of sandwich or entrée salad, millet & roasted vegetable salad, whole fresh fruit, fresh baked cookie, chips & bottled water. All selections can be requested as a wrap in a tomato tortilla. You may choose up to three selections for your group. Priced per person

HONEY HAM & SWISS | 50

honey cured ham & swiss cheese with dijon aioli, sliced tomatoes & lettuce on demi baguette

HERB ROASTED CHICKEN BREAST | 50

herb roasted chicken breast & dill havarti, stone ground mustard, grilled onions, sliced tomatoes & lettuce on brioche roll

ROAST BEEF | 50

slow roasted roast beef & pepper jack cheese, with chipotle aioli, onions, sliced tomatoes & lettuce on demi baguette

CHICKEN CAESAR SALAD | 50

marinated & grilled chicken breast tossed with house made caesar dressing, crisp romaine

TERIYAKI SALMON SALAD GF | 50

grilled teriyaki salmon & baby spinach, frisee, & julienne vegetables, dressed with a toasted sesame dressing

SEARED TOFU WRAP | 50

pickled carrots & cilantro

SPECIALTY BREAK MENUS

10 guest minimum, specialty break menus are for 30 minutes. Priced per person

ON THE LIGHTER SIDE | 29

*20 person minimum
acai bowls, energy bars, whole fruit, & cucumber infused water*

THE TREE HUGGER BREAK | 36

gourmet crackers | GF: tropical trail mix, washington apples & pears, fruit crumble bars, assorted northwest cheeses & berries, & assorted mineral waters

FITNESS FIRST | 32

pita bread, assorted non-alcoholic beverages | GF: red pepper hummus, fresh vegetable crudité, seasonal fresh fruit

MOVIE TIME GF | 25

fresh popped corn with market flavored sea salts, red vines, assorted candy bars, m&m's & assorted soft drinks

GAME DAY | 41

mini beef sliders, crispy chicken wings with habanero hot sauce | GF: carrot spears and celery stalks with blue cheese dressing spiced peanuts & arnold palmer/iced tea & lemonade



BANQUET MENU

HORS D'OEUVRES

Priced per dozen / two dozen minimum per item

CHILLED

Fresh herb ricotta & oven-dried tomato crostini	48
Cherry tomato & buffalo mozzarella skewers GF	55
Shrimp tostadas with avocado & shredded lettuce GF	61
Seared scallop with apple & shiso salad GF	88
Sesame ahi on rice cracker with wasabi mayonnaise & soy glaze GF	88
Mini lobster rolls	88
Ahi poke with seaweed salad & puffed rice GF	88
Green garbanzo bean tostada with spicy cashews GF	78
Summer squash & basil tarts with fresh mozzarella	71
Scallop escabeche with avocado & cancha GF	88
Salmon lomi lomi with poi & taro chip GF	80
Charcuterie cups with pickled asparagus & green beans, olives GF	76
Crudit� cups with fresh & grilled veggies, hummus GF	76
Green garbanzo falafel with cucumber mint tzatziki GF	55

WARM

Bbq jackfruit slider with pineapple slaw	67
Smoked beef tenderloin crostini, olive relish, spicy aioli	59
Mini grilled cheese bites with rosemary	48
Wild mushroom tart with parmesan & bacon	59
Crab-stuffed mushrooms with parmesan GF	82
Sesame & soy-glazed marinated beef skewers GF	65
Mini crab cake with tomato chutney	88
Spicy prawn skewers with vietnamese dipping sauce GF	78
Tandoori chicken satay with spiced-yogurt sauce GF	61
Chile-lime chicken skewer GF	61
Vegetable spring rolls with plum sauce	55
Fig & goat cheese flatbread with balsamic reduction	55
Blackened beef tenderloin, pepper relish, balsamic on focaccia	70
Vegetable samosas with tamarind sauce	59
Rosemary vegetable skewer GF	55
Grilled shrimp & radicchio skewer with salsa rossa GF	82
Korean short rib slider with gochujang aioli, pickled carrots & cucumber slaw	82
Miniature chicken pot pies	62
Miniature beef wellington	82



DISPLAYS & PLATTERS

Priced per 25 guests

INTERNATIONAL & DOMESTIC CHEESE | \$285

olive bread, crispy lavosh | GF: dried fruit, grapes, almonds, olives

FRUIT & BERRIES GF | \$245

honey & mint greek yogurt

ANTIPASTO SELECTION GF | \$305

focaccia | GF: cured salami, fontina, pickled vegetables, olives, quince jam

RAW VEGETABLE DISPLAY GF | \$245

hummus & green goddess

ROASTED MARKET VEGETABLES GF | \$245

green chickpea hummus

RECEPTION MADE SIMPLE

Minimum 25 guests - 1.5 hours - \$69 per person

5 SMALL BITES (2PCS/ PERSON)

chile-lime chicken skewer
fresh herb ricotta & oven-dried tomato crostini
vegetable spring rolls with plum sauce
mini crab cake with tomato chutney
sesame & soy-glazed marinated beef skewers GF

+ Choose one display per 25 guests

CHEF ATTENDED CARVING STATIONS

Priced per 25 guests

*All stations are presented with sauce accompaniments.
Carving stations require attendant, additional \$200*

HERB RUBBED & SMOKED PRIME RIB GF | \$470

jus & horseradish sauce

SEED & SPICE RUBBED PORK LOIN GF | \$280

fruit chutney

HERB CRUSTED LEG OF LAMB GF | \$320

salsa rossa

SALMON EN CROUTE | \$380

spinach & mushrooms

LATE NIGHT SNACKS

Priced per guest.

MINIATURE KOBE BEEF BURGERS | 9

white cheddar, gherkin, herb aioli and french fries

TOT-CHOS GF | 13

tater tots with green chile achiote chicken, roasted tomato salsa, black beans, pickled jalapeno, pickled onions, cheese sauce & chipotle crema

MINI ASSORTED SICILIAN STYLE PIZZAS | 11

margarita, enzo pepperoni, ricotta, roasted garlic, basil & mama lil's peppers

POUTINE | 11

french fries, cheese curds, gravy

SLIDER BAR SERVED ON BRIOCHE BUN | 12

wagyu beef & cheddar, jerked chicken, pickled onion & lime aioli, bbq bread fruit & pineapple relish

FRY BAR | 13

french fries, sweet potato fries, curly fries, chili, gravy, roasted garlic aioli, truffle aioli, shredded cheese, curds, scallions, bacon

FRIED CHICKEN & WAFFLES | 12

chicken tenders (spicy, regular or both) with belgian waffle & warm maple syrup



DINNER

PLATED DINNER

Meals are priced per person, higher priced entrée will prevail. Maximum of three entrée selections. Entrée costs include choice of first course, two accompaniments, bread & butter service, freshly brewed coffee & assorted teas. A minimum of 10 guests required. Dessert course can be added for an additional \$13 per person. Family style and tableside service available for an additional \$25 per person, max of 50 guests.

DINNER BUFFETS + CHEF CHOICE DESSERT

25 person minimum
Priced per person

SIXTH STREET BUFFET | 80
Freshly brewed Caffé D’arte coffee & tea service
Fresh fruit display
Choice of one salad selection
Choice of chicken or salmon entrée
Choice of two accompaniments
Rustic breads & butter

LAKESIDE BUFFET | 88
Choice of two hors d’oeuvres
Freshly brewed Caffé D’arte coffee & tea service
Fresh fruit or specialty cheese display
Choice of two salad selections
Choice of two entrées
Choice of two accompaniments
Rustic breads & butter

CASCADE BUFFET | 103
Choice of three hors d’oeuvres
Freshly brewed Caffé D’arte coffee & tea service
Fresh fruit or specialty cheese display
Choice of two salad selections
Choice of two entrées
One carving station with Chef Attendant
Choice of three accompaniments
Rustic breads & butter

SALADS

ROASTED BEET SALAD GF
pistachios, rogue river blue cheese, sherry vinaigrette

PEAR & SPINACH SALAD GF
spiced walnuts, blue cheese, red wine vinaigrette

MIXED GREENS GF
shaved radish, shaved fennel, mustard vinaigrette

CHOP SALAD GF
with tomatoes, cucumbers, avocado, cheddar & ranch

FRISÉE & WATERCRESS GF
mandarin orange, spicy candied cashews, shaved radish, honey-tangerine vinaigrette

BABY SPINACH GF
golden raisins, white cheddar crackers, pickled red onion, ground mustard vinaigrette

TRADITIONAL CAESAR
hearts of romaine, grana parmesan, herb croutons, white anchovy

FIELD GREENS GF
roasted walnuts, preserved apricots, shaved red onion, feta cheese, champagne dressing

ROMAINE & RADICCHIO GF
shaved manchego cheese, pomodoraccio tomatoes, crispy prosciutto

CAPRESE GF
marinated mozzarella, sliced vine-ripened tomato, basil emulsion, white balsamic syrup



ENTRÉES

GRILLED DRAPER VALLEY CHICKEN BREAST GF | 80
pearl onion & leek ragout, chicken jus

HERB-ROASTED CHICKEN BREAST GF | 80
charred artichokes, fennel, sun-dried tomatoes

ROASTED ORGANIC KING SALMON GF | 86
fine herbs, lemon, pinot gris beurre blanc

GRILLED ORGANIC KING SALMON GF | 86
white miso & orange marinated, ginger teriyaki

PORK TENDERLOIN GF | 80
pepper-crusted, bourbon, preserved fruit chutney

CENTER CUT SIRLOIN STEAK GF | 85
wild mushrooms, cabernet demi-glace

HERB BRAISED SHORT RIBS GF | 89
red wine sauce, gremolata

ACHIOTE CHICKEN BREAST GF | 81
pepita salsa verde

GRILLET FILET MIGNON GF | 97
bordelaise sauce

GRILLED NY STRIP GF | 90
sage butter

SPICED LAMB CHOPS GF | 93
fruit chutney

SEARED BLACK COD GF | 86
shiitake & spinach relish

ROASTED HALIBUT | 88
hazelnut panade & corn puree

VEGETARIAN ENTRÉES

QUINOA CAKE GF | 72
romesco & broccolini

SWEET POTATO GNOCCHI | 72
squash & pine nuts

SEASONAL SQUASH NAPOLEON GF | 72
arugula & walnut pesto

ACCOMPANIMENTS

Potato gratin with chive & parmesan GF
Yukon gold mashed potatoes GF
Roasted fingerling potatoes with fresh herbs GF
Wild & jasmine rice pilaf GF
Polenta herb cake with tomato ragu GF
Roasted marble potatoes with whole garlic GF
Five rice blend with herbs and lemon GF
Quinoa pilaf with vegetables, herbs & lemon GF
Green beans with brown butter & toasted almonds GF
Grilled asparagus with baby tomatoes & parmesan GF
Cauliflower tossed in chimichurri GF
Roasted broccoli with dates & millet GF
Roasted carrots with harissa, honey & pistachio GF
Mint zucchini zoodles GF
Honey & ginger roasted carrots GF

SWEET BITES
Additional \$13 per person

CHOCOLATE MOUSSE TORTE
raspberry coulis

CLASSIC CHEESECAKE
seasonal fruit compote

APPLE STICKY TOFFEE PUDDING
devonshire whipped cream

CHOCOLATE POT DU CRÉME GF
chantilly whipped cream

RASPBERRY CHOCOLATE TART
raspberry coulis

ETON MESS GF
meringue, berries & vanilla bean chantilly

LEMON MERINGUE TART
blueberry coulis

SALTED CARAMEL CHOCOLATE TART
caramel sauce & candied cocoa nibs

BAKE SHOP

SWEETS & TREATS

SOLD BY THE DOZEN | 58

Rice crispy
Assorted cookies & bars
Brownies
Blondies
Raspberry bars
Tea cookies
Macaroons

DESSERT BUFFET | 26 PER PERSON

Chef's Selection of: cheesecakes, chocolate tortes & fruit tarts, chocolate-dipped strawberries, chocolate truffles & assorted miniature french desserts

SOFT SERVE ICE CREAM BAR | 15 PER PERSON

chocolate or vanilla with sprinkles, m&m's, crushed oreo cookies & heath bars, whipped cream, maraschino cherries



CAKE & PASTRY SHOP

MINI DREAM CAKES | 59 PER DOZEN

assorted flavors filled with housemade marshmallow filling, dipped in either white or dark chocolate

CUPCAKES | 59 PER DOZEN

Available Flavors: chocolate cake, vanilla, funfetti or red velvet

Available Frosting: chocolate, vanilla, cream cheese frosting or whipped cream frosting

1/4 SHEET CAKE | 35

single layer, 2 color frosting

Serves 15-20 people

1/2 SHEET CAKE | 60

single layer, 2 color frosting

Serves 50 people

8" & 10" ROUND CAKE (2-3 LAYER)

8" serves 12 | 35

10" Serves 12-14 | 40

Available flavors: chocolate or vanilla

Available fillings: chocolate, vanilla, cookies & cream

Available Icing: chocolate & vanilla buttercream, whipped cream frosting

For cake customizing & enhancement please consult your catering manager | Cake cutting fee of \$2 per person - waived if the cake is purchased from the Bellevue Club





WINE & BEVERAGE LIST

TIER 1

- WINE**
BELLEVUE CLUB HOUSE RED
BELLEVUE CLUB HOUSE WHITE
- LIQUOR**
WHEATLEY VODKA
BEEFEATER GIN
JOHNNY WALKER RED SCOTCH
JIM BEAM WHISKEY
BACARDI SILVER RUM
PUEBLO VIEJO BLANCO TEQUILA

- HOSTED**
50 | BOTTLE
12 | COCKTAIL
9 | BEER
- NON HOSTED**
14 | GLASS
14 | COCKTAIL
11 | BEER

TIER 2

- WINE**
MARK RYAN THE VINCENT CHARDONNAY, WA
MARK RYAN THE VINCENT RED BLEND, WA
- LIQUOR**
TITOS VODKA
TANQUERAY GIN
JOHNNY WALKER BLACK SCOTCH
MAKER'S MARK BOURBON
JAMESON IRISH WHISKEY
APPLETON ESTATE JAMAICAN RUM
EL JIMADOR TEQUILA

- HOSTED**
60 | BOTTLE
13 | COCKTAIL
9 | BEER
- NON HOSTED**
15 | GLASS
15 | COCKTAIL
11 | BEER

TIER 3

- WINE**
HARTFORD COURT RUSSIAN RIVER
VALLEY CHARDONNAY
MARK RYAN 'THE CHIEF' CABERNET SAUVIGNON
- LIQUOR**
KETEL ONE VODKA
BOMBAY SAPPHIRE GIN
CHIVAS REGAL 12 YEAR SCOTCH
WOODFORD RESERVE BOURBON
CROWN ROYAL CANADIAN WHISKEY
CAPTAIN MORGAN PRIVATE STOCKED RUM
PATRON SILVER TEQUILA
GRAND MARNIER
KAHLUA
BAILEY'S IRISH CREAM

- HOSTED**
70 | BOTTLE
14 | COCKTAIL
9 | BEER
- NON HOSTED**
16 | GLASS
16 | COCKTAIL
11 | BEER

For wine and spirit enhancements please consult your catering manager.

SPARKLING
Priced per bottle

- RUFFINO PROSECCO | 52
- GRUET BRUT | 52
- VEUVE CLIQUOT BRUT | 98

FOR MORE INFORMATION

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NOTES

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