

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:

- Cancelation 180 business days in advance of the event: 25% of estimated food, beverage & room rental revenue is owed.
- Cancelation 180 & 120 business days in advance of the event: 50% of estimated food, beverage & room rental revenue is owed.
- Cancelation 120 & 90 business days in advance of the event: 75% of estimated food, beverage & room rental revenue is owed.
- Cancelation 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 chefattended carving station at your buffet, a \$50 per hour charge will apply.
- Audio-visual Equipment A wide variety of audiovisual 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

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 Chilled juices - orange, grapefruit, cranberry & apple Iced tea Assorted soft drinks Assorted mineral waters still, sparkling & flavored Filtered water with mint & lemon or cucumber Lemonade Bottled iced tea 92 PER GALLON OR 34 PER POT
62 PER GALLON OR 34 PER PITCHER
92 PER GALLON OR 34 PER PITCHER
7 EACH
7 EACH
62 PER GALLON
62 PER GALLON
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 58	
butter & fruit preserves	
Assortment of bagels with 58	PER DOZEN
cream cheese spreads	
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 CRÉME 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

with fruit preserves & butter

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

LUNCH BUFFFTS

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

LATIN INSPIRED | 59

"Build Your Own Tacos" buffet to include:
Spiced pineapple 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 $\ensuremath{\mathsf{GF}}$

Roasted cod with caponata GF Buttermilk panna cotta with blueberries GF

PUGET SOUND | 63

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

Pike Place green salad, huckleberry vinaigrette.

SOUTHERN STYLE | 63

Apple & hazelnut tarts

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

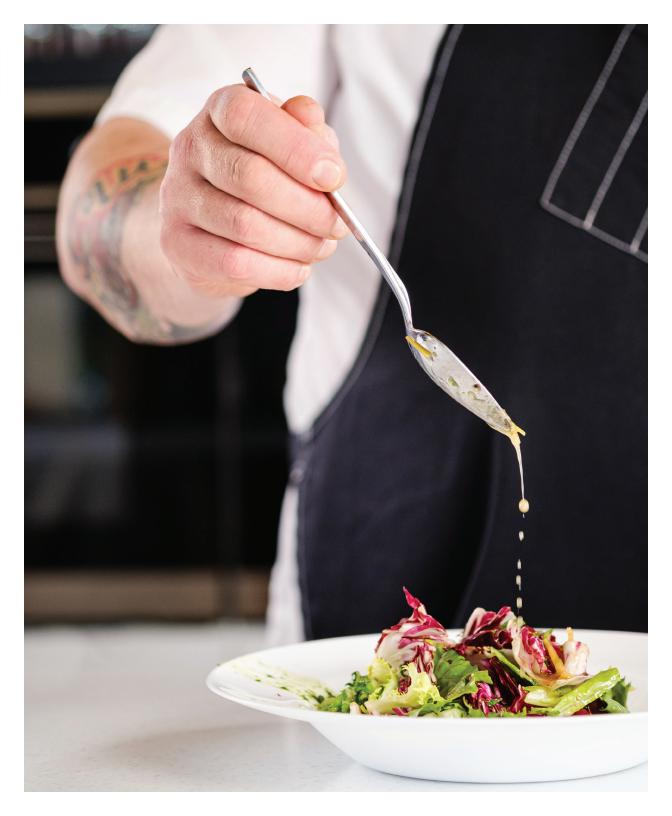
MOVIE TIME GF | 25

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





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
Crudité 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 heef 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 & sov-glazed marinated beef skewers GF

+ Choose one display per 25 quests

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 ius & 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, bbg 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 quests 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

FRISEE & 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 SWORDFISH | 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 I 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
MT. GAY
ESPOLON BLANCO

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
WORTHY PARK
DON JULIO BLANCO
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.

SPARKLINGPriced per bottle

RUFFINO PROSECCO | 52 CHATEAU STE. MICHELLE BRUT | 52 VEUVE CLIQUOT BRUT | 98

FOR MORE INFORMATION

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OTES			

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