Weddings

Appetizers

Available tray passed or displayed, minimum order of 2 dozen per selection, prices listed are per dozen.

Seafood

crab cakes with meyer lemon, cracked pepper aioli	46
crostini with avocado, smoked salmon, pickled radish	40
spicy shrimp with whipped mascarpone, smoked polenta *(GF)*	36
ahi tuna with cucumber, spicy coconut sauce *(GF)*	40
shrimp skewers with spicy orange marmalade *(GF)*	36

Meat

caramelized pork belly with pecan praline *(GF)*	48
fried chicken and waffle with maple mustard	36
beef sliders with swiss cheese, arugula, curry ketchup	44
mac and cheese in prosciutto cups	34
prosciutto wrapped melon with fresh basil *(GF)*	38
prosciutto wrapped figs with goat cheese *(GF)*	42
chimichurri beef skewers *(GF)*	44
crostini with beef tenderloin, horseradish sauce	42
crostini with lamb, tzatziki, fresh mint	40
jerk chicken skewers *(GF)*	38
crostini with duck confit, brie, fig jam	42

Vegetarian

arancini with romesco, parmesan *(GF)*	36
stuffed mushrooms with artichoke hearts, spinach, goat cheese	32
crostini with baked brie, onion marmalade	32
fried green tomato sliders with basil pesto, burrata, frisée	40
grilled cheese bites on brioche	30
phyllo cups with goat cheese, wild mushroom, truffle oil	32
deviled eggs with horseradish, pickled onion *(GF)*	34
crostini with cherry tomato, burrata	32
crostini with white bean purée, kalamata olive, cucumber, mint *(vegan)*	32
tartlet with gruyère, leek	32
dried apricots with goat cheese, rosemary honey *(GF)*	32
twice baked truffle potatoes *(GF)*	28
melon with mint, feta cheese, balsamic reduction *(GF)*	32
polenta with spicy black beans, mango salsa *(GF, vegan)*	32
gazpacho shooters *(vegan)*	32

(**signature selections**)

All prices are subject to 24% service charge (68% service staff, 4% support staff, 28% retained by the house) & 10.1% WA State food & beverage tax.

Reception Displays and Carving Stations

Reception Displays

priced per person

rotating selection of domestic and imported cheeses with crackers *(V)*		11
grilled and chilled vegetables with ranch, white bean hummus *(GF,V)*		8
artisan cured meats with house pickled vegetables, grain mustard		13
antipasto with cured meats, assorted cheeses, marinated olives, pickled vegetables		14
freshly cut seasonal fruit display *(GF,V)*		8
king crab legs and shrimp with meyer lemon butter, tomato gastrique *(GF)*		20
raw oyster bar with creamed sherry vinaigrette *(GF)*	*priced per dozen*	36

Carving Stations

served with bread and butter, priced per person, minimum of 20 servings

turkey breast with cranberry compote, turkey gravy	12
ham with whiskey apples, grain mustard sauce *(GF)*	12
whole roasted salmon with lemon crème fraiche, grain mustard sauce *(GF)*	15
pork loin with bourbon glaze, chimichurri *(GF)*	12
prime rib with blue cheese cream, fried onions	18
roast baron of beef with horseradish sauce, bordelaise *(GF)*	9

**all carving stations require chef attendant at $175*

Desserts

priced per dozen, minimum order of 2 dozen per selection

house-made assorted truffles *(GF,V)*	32
chocolate cups with chocolate mousse, fresh raspberries *(V)*	24
phyllo tartlet with peanut butter mousse, fresh fruit *(V)*	28
cinnamon sugar donuts *(V)*	24
mini angel food cakes with whipped cream, fresh strawberries *(V)*	32
mini fruit tartlet, pastry cream, fresh berries *(V)*	36
mini cheesecakes *(V)*, choice of: vanilla bean, espresso, dark chocolate, strawberry	36
mini cupcakes *(V)*, choice of cake: chocolate, vanilla; and choice of frosting: chocolate, vanilla, meyer lemon, salted caramel	32

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Wedding Buffets

Includes 1 complimentary appetizer,
bread and butter, Caffè Umbria regular and decaf coffee & Mighty Leaf teas.

Ruby — 60

Salad
mixed greens with shaved carrots, cucumber, radish in a sherry vinaigrette *(GF, vegan)*

Accompaniments
yukon gold mashed potatoes *(GF,V)*
roasted seasonal vegetables *(GF,V)*

Mains
top sirloin with stout butter
roasted chicken in tarragon beurre blanc *(GF)*
penne puttanesca with fresh herbs and parmesan *(V)*

Sapphire — 70

Salad
arugula with shaved fennel, apple, parmesan in a lemon vinaigrette *(GF,V)*

Accompaniments
scalloped potatoes *(GF,V)*
braised broccolini with meyer lemon butter *(GF,V)*

Mains
top sirloin with stout butter
salmon in pickled mustard seed butter *(GF)*
mushroom ravioli with spinach, goat cheese and pine nuts *(V)*

Diamond — 80

Salad
mixed greens with shaved rainbow carrots, fresh tarragon in a mustard vinaigrette *(GF, vegan)*

Accompaniments
mascarpone polenta cakes *(GF,V)*
ratatouille *(GF,V)*

Mains
filet mignon with red wine demi-glace *(GF)*
salmon with horseradish sauce *(GF)*
gnocchi with shaved asparagus, ricotta and pickled wild mushrooms *(V)*

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Wedding Plated Dinners

Includes 1 complimentary appetizer,
bread and butter, Caffè Umbria regular and decaf coffee & Mighty Leaf teas.

First Course *(choose 1)*

mixed greens with shaved carrots, cucumber, radish in a sherry vinaigrette *(GF,V)*
arugula with shaved fennel, apple, parmesan in a lemon vinaigrette *(GF)*
mixed greens with shaved rainbow carrots, fresh tarragon in a mustard vinaigrette *(GF,V)*
romaine with charred scallions, cherry tomatoes, grilled corn, cilantro in a lime vinaigrette *(GF,V)*
baby spinach with shaved apple, bacon, pecans in a maple vinaigrette *(GF)*
romaine with cherry tomatoes, cucumber, salumi, red onion, parmesan, in a creamy garlic dressing *(GF)*
chilled summer gazpacho *(vegan)*

Entrées *(choose up to 3)*

coffee rubbed pork tenderloin with creamy polenta with charred peppers, tomatoes, corn *(GF)*	60
top sirloin with beurre rouge, fresh rosemary, smoked yukon mashed potatoes, duck fat green beans *(GF)*	62
salmon with horseradish cream, bacon lentils, wilted greens *(GF)*	60
salmon with meyer lemon butter, charred patty pan squash, cherry tomatoes, goat cheese *(GF)*	60
leg of lamb with fig syrah sauce, parsnip purée, buttered root vegetables *(GF)*	65
halibut with apple cider butter, cauliflower purée, brussels sprouts, golden raisins and hazelnut agrodulce *(GF)*	75
halibut in orange piccata sauce with parmesan risotto, mascarpone, fresh herbs, sautéed kale *(GF)*	75
chicken breast with tarragon beurre blanc, scalloped potatoes, braised broccolini *(GF)*	58
chicken breast with pesto grilled summer vegetables, ricotta *(GF)*	58
filet mignon with smoked bleu cheese, duck fat roasted rainbow potatoes and green beans *(GF)*	80
gnocchi puttanesca with goat cheese, fresh herbs *(V)*	56
wild mushroom ravioli with goat cheese cream, baby spinach, pine nuts *(V)*	56
vegan paella with lobster and oyster mushrooms, smoked tomatoes, swiss chard in a saffron broth *(GF, vegan)*	56

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Wines & Non-Alcoholic Beverages

Beverages are charged on consumption
$45.00/hour bartender fee, 3 hour minimum

Sparkling Wine

michelle brut. columbia, wa	40
la marca prosecco. veneto, ita	42
louis bouillot blanc de blanc. burgundy, fra	60
veuve clicquot yellow label. reims, fra	100

White Wine

house white	36
canyon road pinot grigio. ca	36
canyon road sauvignon blanc. ca	36
canyon road chardonnay. ca	36
airfield sauvignon blanc. yakima, wa	40
columbia crest “h3” chardonnay. horse heaven hills, wa	40
king estate pinot gris. willamette, or	50
tranche “slice of pape blanc” viognier-roussanne-marsanne. columbia, wa	60

Red Wine

house red	36
canyon road pinot noir. ca	36
canyon road merlot. ca	36
canyon road cabernet sauvignon. ca	36
columbia crest “h3 les chevaux” red blend. horse heaven hills, wa	40
airfield syrah. yakima, wa	44
king estate pinot noir. willamette, or	60
tranche “slice of pape” grenache-syrah-mouvedre. columbia, wa	70
louis martini cabernet sauvignon. napa, ca	85

Signature Cocktails 12

springtime in paris (sparkling wine, elderflower liqueur, rhubarb bitters)
paper tiger (pepper infused vodka, mango purée, triple sec, house made sweet & sour, cinnamon)
black tie manhattan (bourbon, amaro, bitters, bordeaux cherry)
rose drop (vodka, triple sec, rose syrup, lemon, sugar rim)
oaxacan mule (tequila, mezcal, ginger beer, muddled lime, served in a copper mug)
pan pacific punch (brandy, fresh seasonal juices, soda, tropical fruit garnish)
singapore sunrise (gin, crème de cassis, cherry brandy, orange juice, brandied cherry)

Non-Alcoholic Beverages

priced per bottle

assorted sodas & water: coke, diet coke, sprite, san pellegrino classic & blood orange, cucumber dry soda, red bull, fiji water	5
martinelli’s sparkling cider	15

priced per gallon

lemon or cucumber-infused water	35
orange, cranberry, grapefruit, apple or pineapple juice	40
classic or mango unsweetened iced tea	40
classic or strawberry lemonade	45
pan pacific punch	45
caffè umbria arco etrusco dark roast coffee	60
caffè umbria mezzanotte decaf blend	60
mighty leaf assorted hot tea: english breakfast, earl grey, jade green, chamomile citron, verbena mint, orchid oolong	60

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Spirits

Beverages are charged on consumption
$45.00/hour bartender fee, 3 hour minimum

Choice Bar

cocktail 8 *1.5oz*
martini 12 *2.25oz*

new amsterdam vodka
gordon's gin
cruzan rum
el jimador blanco tequila
evan williams bourbon
dewar's scotch
power's irish whiskey
dickel rye
korbel brandy

Select Bar

cocktail 10 *1.5oz*
martini 14 *2.25oz*

stoli vodka
bombay sapphire gin
captain morgan spiced rum
sauza hornitos reposado tequila
bulleit bourbon
johnnie walker red label scotch
bulleit rye
jameson irish whiskey
hennessey vs cognac

Premium Bar

cocktail 12 *1.5oz*
martini 16 *2.25oz*

grey goose vodka
hendrick's gin
appleton estate rum
patrón silver tequila
maker's mark bourbon
johnnie walker black label scotch
crown royal canadian whiskey
russell's reserve rye
martel vsop cognac

Cordials *optional*

10 *1.5oz*

bailey's irish cream
kahlua coffee liqueur
amaretto di saronno
fireball cinnamon whiskey
frangelico hazelnut liqueur
jagermeister
malibu coconut rum

12 *1.5oz*

grand marnier
drambuie
remy martin vsop
st. germain elderflower liqueur

**shots and doubles only available with client approval.*

Signature Cocktails

12

springtime in paris sparkling wine, elderflower liqueur, rhubarb bitters
paper tiger pepper infused vodka, mango purée, triple sec, house made sweet & sour, cinnamon
black tie manhattan bourbon, amaro, bitters, amarena cherry
rose drop vodka, triple sec, rose syrup, lemon, sugar rim
oaxacan mule tequila, mezcal, ginger beer, muddled lime, served in a copper mug
pan pacific punch brandy, fresh seasonal juices, soda, tropical fruit garnish
singapore sunrise gin, crème de cassis, cherry brandy, orange juice, amarena cherry

Beer

Beverages are charged on consumption
$45.00/hour bartender fee, 3 hour minimum

By the Bottle

Import & Domestic 6
12oz servings
choose up to 3 options

stella artois
sierra nevada pale ale
tiger lager
heineken
corona
kingfisher
miller lite
bud light

Northwest Craft 7
12oz servings
choose up to 3 options

elysian immortal ipa. seattle, wa
widmer hefeweizen. portland, or
scuttlebutt homeport blonde. everett, wa
deschutes obsidian stout. bend, or
anthem apple cider. salem, or

By the Barrel

1/6 Keg 300
55—12oz servings
choose up to 2 options

red hook long hammer ipa. woodinville, wa
pike place kilt lifter scotch ale. seattle, wa
manny's pale ale. seattle, wa
odin freya's gold kolsch. seattle, wa
pfriem pilsner. hood river, or *(1/6 keg only)*
pelican kiwanda cream ale. pacific city, or *(1/6 keg only)*
deschutes black butte porter. bend, or *(1/6 keg only)*
blue moon belgian white. golden, co *(1/6 keg only)*
mac & jack african amber. seattle, wa *(1/2 keg only)*

1/2 Keg 800
165—12oz servings
choose 1 option only

Micro Keg 200
34—12oz servings
choose 1 option only

stella artois

PanEarth©
because we genuinely care

Pan Pacific Hotel Seattle is committed to reducing the environmental impact of hotel operations through the initiatives of our PanEarth® corporate social responsibility program. Standard practices include donation of un-presented banquet food to Food Lifeline, composting of food waste, comprehensive recycling, energy efficient lighting and sourcing menu items from local and sustainable vendors whenever possible. We look forward to helping you create a successful event that is environmentally and socially responsible.

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