



COAST
seattle downtown
hotel™
by **APA**

catering menu

Coast Seattle Downtown Hotel by APA is delighted to cater your event.

Please keep in mind. Most menu items have a 25 person minimum or an additional fee will be applicable.

No outside food or beverages are permitted in Coast Seattle Downtown Hotel by APA meeting rooms, finable of \$250.00.

breakfast buffet

Minimum order for 25 guest or additional fee per person will be added.
Includes Starbucks Coffee & Tazo Tea During Breakfast Service.

COAST CONTINENTAL

\$34.00 per person

Fresh Baked Muffins

Greek Yogurt Parfait + Homemade Granola

Seasonal Sliced Fruit

HEALTHY START

\$38.00 per person

Carrot Raisin Bran Muffins

Mixed Berry Smoothies

Greek Yogurt Parfait + Homemade Granola

SEATTLE MORNING

\$40.00 per person

Smoked Salmon

Scrambled Eggs with Cheddar Cheese + Chives Sausage
+ Applewood Smoked Bacon

Roasted Potatoes

EMERALD CITY

\$46.00 per person

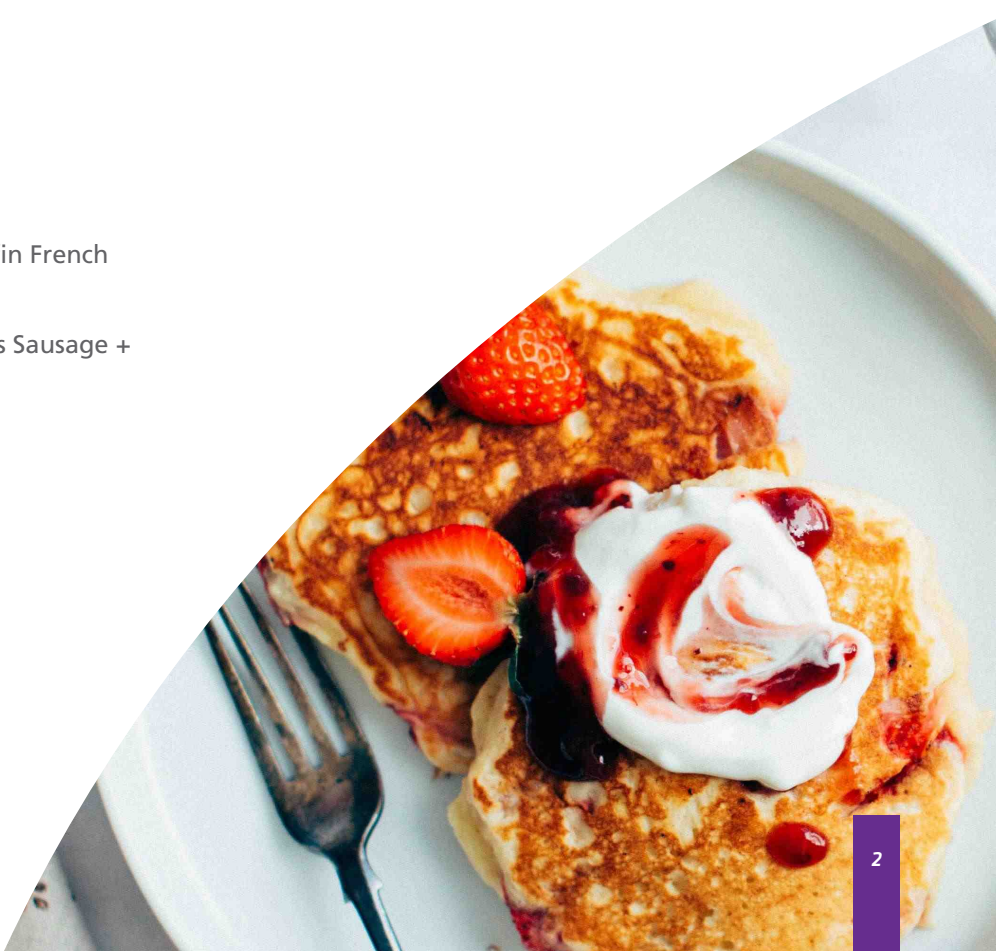
Veggie + White Cheddar Cheese Frittata Muffin French
Toast

Scrambled Eggs with Cheddar Cheese + Chives Sausage +
Grilled Ham

Roasted Potatoes



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plated breakfast

Minimum order for 25 guest or additional fee per person will be added.
Includes Starbucks Coffee & Tazo Tea During Breakfast Service.

THE COAST WRAP

\$38.00 per person

Sausage, Bacon or Vegetables Scrambled Eggs
with Spinach Tomato + Parmesan Cheese

Roasted Potatoes

SEATTLE BREAKFAST

\$38.00 per person

Scrambled Eggs with Cheddar Cheese + Chives Bacon
or Sausage

Roasted Potatoes

NORTHWEST SCRAMBLE

\$44.00 per person

Smoked Salmon with Seasonal Vegetables Diced Tomato
+ Red Onion

Roasted Potatoes



breakfast buffet *continued*

BREAKFAST ADDITIONS

Minimum order of two dozen or additional fee per order will be added.

Seasonal Whole Fruit

\$7 per person

Scrambled Eggs

\$10 per person

Bacon, Sausage, or Ham

\$10 per person

Breakfast Wrap

\$14 per person

Scrambled Eggs with Ham + Cheddar Cheese

-OR-

Scrambled Eggs with Sausage and Mushroom

Breakfast Sandwich

\$14 per person

Egg with Cheese Choice of Bacon, Sausage, or Veggies

Hard Boiled Eggs

\$40 a dozen

Assorted Bagels + Cream Cheese

\$50 a dozen

Snoqualmie Falls Oatmeal

\$10 per person

Nuts + Dried Fruits with Brown Sugar

Breakfast Potatoes

\$10 per person

Yogurt Parfaits

\$14 per person

Greek Yogurt Parfaits with Granola + Seasonal Berries

Biscuits + Gravy

\$15 per person

Buttermilk Biscuits with Sausage Gravy + Scrambled Eggs

Warm Cinnamon Rolls

\$50 a dozen



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break packages

Minimum order for 25 guest or additional fee per person will be added.

PENINSULA YOGURT PARFAIT BAR

\$22.00 per person

Greek Yogurt
Homemade Granola
Seasonal Fruits + Berries
Dried Fruit Candied Pecans with Clover Honey
Assorted Juices

PUGET SOUND CHARCUTERIE

\$30.00 per person

Sliced Seasonal Fruits + Berries
Cured Meats
Selection of Local Cheeses
Flatbread Crackers with Creamy Horseradish
and Stone Ground Mustard

HEALTHY CHOICE

\$25.00 per person

Sliced Seasonal Fruits + Berries
Vegetable Crudités with Ranch Dressing
V-8 Juice, Fruit Juice, And Sparkling Juice

SWEET SHOP STOP

\$25.00 per person

Chocolate Covered Strawberries
Chocolate Fudge Brownie Bites
Assorted Cookies + Fresh Fruit

SODO SPORTS BREAK

\$25.00 per person

Assorted Flavored Popcorn
Soft Pretzel with Stone Ground Mustard + Yellow Mustard
Kettle Chips with Buttermilk Ranch Dip
Roasted Nut Mix
Assorted Cookies + Fresh Fruit



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à la carte breaks

BEVERAGES

Assorted Soda

\$6 per person

Assorted Hot Teas

\$76 per gal

Starbucks Regular Coffee

\$86 per gal

Starbucks Decaf Coffee

\$86 per gal

A.M SNACKS

Minimum order of two dozen or additional fee per order will be added.

Seasonal Whole Fruit

\$7 each

Fruit + Berry Display

\$10 per person

Assorted Bagels with Cream Cheese

\$50 a dozen

Assorted Pastries

\$50 a dozen

Warm Cinnamon Rolls

\$50 a dozen

Yogurt Cups

\$8 each

Granola Bars

\$36 a dozen

Muffins

\$50 a dozen

Croissants

\$50 a dozen

P.M SNACKS

Minimum order of two dozen or additional fee per order will be added.

Potato Chips

\$8 each

Soft Pretzels

Served with Stone Ground Mustard And Yellow Mustard

\$10 per person

Chips + Salsa

\$10 per person

Vegetable Crudités

Served with Buttermilk Dressing

\$10 per person

Snack Mix

Mixed Gourmet Nuts Popcorn + Wild West Snack

\$11 per person

Northwest Cheese Board

Domestic + Imported Cheese with Dried Fruit Nuts, Flatbread Crackers + Bread

\$14 per person

Charcuterie Platter

Cured Meats, Fresh Mozzarella, Domestic + Imported Cheese, Roasted Red Peppers, Grilled Zucchini Pesto Marinated Artichoke Hearts + Roasted Mushrooms, Flatbread Crackers

\$22 per person

Cookies + Brownies

Freshly Baked Assorted Cookies + Chocolate Fudge Brownies

\$46 a dozen



lunch buffet

Minimum order for 25 guest or additional fee per person will be added.

MARKET DELI

\$42.00 per person

Romaine with Radicchio, Cucumber, Tomato, Red Onion + Buttermilk Ranch Dressing

Sliced Seasonal Fruits + Berries

Local Cured Sliced Meats Domestic + Imported Sliced Cheese

Whole Grain Mustard

Potato Salad, Lettuce, Tomato, Red Onion + Condiments

Assorted Artisan Bread + Rolls

Fresh Baked Cookies + Chocolate Brownies

MEDITERRANEAN

\$46.00 per person

Mixed Greens with Cucumber Roasted Peppers + Tomato Vinaigrette Rosemary Grilled Chicken Breast with Zesty Herb Marinara

Three cheese Ravioli Gorgonzola Cream Sauce Toasted Pine Nuts + Fresh Basil

Assortment of Grilled Vegetable, Roasted Garlic, Hummus, Olive Tapenade + Grilled Flat Bread

Assorted Petite Desserts

SOUTH OF THE BORDER

\$48.00 per person

Romaine with Jicama, Roasted Tomato + Citrus Lime Vinaigrette

Sliced Seasonal Fruits + Berries

Grilled Ancho-Marinaded Skirt Steak

Chipotle BBQ Chicken Breast Tillamook

Sharp Cheddar Cheese Quesadilla Cumin Seasoned Refried Beans, Spanish Rice + Flour Tortillas

Assorted Petite Desserts

PACIFIC RIM LUNCH

\$48.00 per person

Napa Cabbage with Mixed Vegetables + Thai Peanut Dressing Vegetable + Soba Noodle Salad with Sesame Dressing

Pot Stickers with Sesame Soy Sauce Seared

Mongolian Beef with Pepper Sauce

Grilled Chicken Teriyaki

Garlic Green Beans, Carrots, Sprouts + Vegetable Fried Rice

Served with Fortune Cookies

PORT OF SEATTLE

\$48.00 per person

Mixed Greens with Cucumbers Sundried Tomatoes, Red Onions + Apple Cider Vinaigrette

Sliced Seasonal Fruits + Berries

Herb Grilled Chicken Breast

Shrimp Orzo Pasta Salad + Lemmon Vinaigrette Cider Roasted Salmon Filet, Arugula + Roasted Tomato Relish

Roasted Vegetable Display + Balsamic Drizzle Mushroom Couscous

Domestic + Imported Cheese

With Olive Assortment Assorted Petite Desserts

PACIFIC NORTHWEST

\$52.00 per person

Assorted Artisan Rolls with Butter

Mixed Greens with Gorgonzola Cheese, Apples Candied Pecans, + Vinaigrette Dressing Seasonal Sliced Fruits + Berries Roasted Salmon, Pepper Dry Rub + Citrus Sauce

Coffee Crusted Sirloin+ Mushroom Peppercorn Sauce

Grilled Chicken Breast

Cider Braided Apples + Onions Sundried Tomato Basil Orzo Pasta Seasonal Vegetables

Assorted Petite Desserts



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plated lunch

All entrees include artisan rolls + butter. Choice of one dessert.
Minimum order for 25 guest or additional fee per person will be added.
Highest priced entrée will be charged per person if multiple are selected.

hot entrées

THREE CHEESE RAVIOLI

\$38.00 per person

Sundried Tomato with Fresh Basil + Toasted Pine Nuts
with Creamy Fire Roasted Tomato Sauce

TUSCAN CHICKEN BREAST

\$38.00 per person

Artichoke Mushroom Ragout Seasonal Vegetable
+ Fingerling Potatoes

ROASTED PORK TENDERLOIN

\$40.00 per person

Cherry Port Demi-Glace Seasonal Vegetables
+ Ginger Mashed Sweet Potatoes

NORTHWEST SALMON

\$46.00 per person

Cider Beurre Blanc with Apple Fennel Chutney Seasonal
Vegetable + Garlic Mashed Potatoes

GRILLED TOP SIRLOIN STEAK

\$48.00 per person

Sautéed Mushrooms with Demi-Glace Seasonal Vegetable +
Fingerling Potatoes

desserts

APPLE BLOSSOM

Granny Smith Apple Pastry With Caramel Sauce

NEW YORK CHEESE CAKE

Sliced Strawberries + Grand Marnier

cold entrées

ROASTED VEGETABLE ANTIPASTO

\$30.00 per person

Grilled Seasonal Vegetables with Balsamic Drizzle

Mixed Greens

Fresh Mozzarella + Olive Tapenade

GINGER CHICKEN

\$34.00 per person

Ginger Glazed Chicken Breast with Sesame Dressing

Asian Vegetable Slaw, Udon Noodles + Garlic Green Beans
Pineapple Salsa, Wonton Crisps + Daikon Radish Sprouts

NIÇOISE SALAD

\$38.00 per person

Seared Salmon, Dijon Vinaigrette with Seasonal Greens,
Yukon Potatoes Roasted Vegetables, Green Beans Olive
Tapenade, Tomato Relish + Capers

GRILLED CHICKEN CAESAR

\$40.00 per person

Grilled Chicken Breast, Classic Caesar Dressing with Hearts
of Romaine, Italian Cheeses + Garlic Focaccia Croutons

TIRAMISU CAKE

Coffee + Rum Infused Sponge Cake

CHOCOLATE TORTE

Dense Chocolate with Coffee Sauce



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dinner buffet

All entrees include artisan rolls + butter, and assorted petite desserts.
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OLYMPIC DINNER

\$50.00 per person

Northwest Greens with Cucumber, Tomato Red Onion +
Apple Cider Vinaigrette Seared Salmon with Arugula +
Apple Beurre Blanc

Grilled Chicken Breast Mushroom Tomato Ragout with
Fingerling Potatoes

CASCADE DINNER

\$60.00 per person

Wild Greens with Red Pepper, Feta Cheese Kalamata Olives
+ Balsamic Vinaigrette

Rosemary Chicken Breast with Wild Mushroom Sauce

Roasted Pork Loin with Cranberry Sauce

COAST DINNER

\$70.00 per person

Pre-Dinner Reception with Chef Selected Passed Canapés

Chopped Romaine with Parmesan Cheese Herb Croutons +
Classic Caesar Dressing

Grilled Salmon with Lemon Caper Sauce

Carved Prime Rib Horse Radish Peppercorn Demi-Glace +
Mashed Potatoes

\$75.00 Chef Attendant Fee / Hour Minimum of 4 Hours



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plated dinner

Includes choice of one plated salad, one plated dessert, and artisan rolls + butter. Choice of one dessert.
Minimum order for 25 guest or additional fee per person will be added.
Highest priced entrée will be charged per person if multiple are selected.

entrées

HERB GRILLED TOP SIRLOIN

\$52.00 per person

Roasted Mushrooms with Peppercorn Sauce + Garlic Mashed Potatoes

ROASTED CHICKEN BREAST

\$58.00 per person

Artichoke with Spinach Tomato Ragout + Basil Orzo Pasta

SMOKED CITRUS SALMON

\$62.00 per person

Smoked Paprika Rub with Lime Sauce + Sweet Potato Mashers

HORSERADISH CRUSTED HALIBUT

\$66.00 per person

Smoked Tomato Sauce with Chive Oil + Saffron Risotto

GRILLED BEEF TENDERLOIN

\$70.00 per person

Rosemary + Cracked Pepper Rub with Caramelized Onion, Cabernet Demi-Glace + Fingerling Potatoes

desserts

APPLE TART

Granny Smith Apple with Pastry + Caramel Sauce

NEW YORK CHEESE CAKE

Sliced Strawberries + Grand Marnier

salads

MIXED GREEN

Cucumbers, Tomato, Red Onion + House Dressing

ROMAINE + ARUGULA

Artichokes, Sundried Tomatoes, Feta Cheese with Olives+ Citrus Herb Dressing

CAESAR

Hearts of Romaine, Parmesan Blend with Herb Croutons+ Classic Caesar Dressing

CARAMELIZED APPLE

Mixed Greens, Gorgonzola Cheese with Candied Pecans+ Apple Cider Vinaigrette

CHOCOLATE TORTE

Dense Chocolate with Coffee Sauce

reception buffet

Minimum order for 25 guest or additional fee per person will be added.

SODO

\$46.00 per person

Chicken Spring Rolls, Sweet Thai Sauce
Thai Chicken Skewers, Spicy Peanut Sauce
Vegetable Pot Stickers
Sobo Noodles
Sesame Salad
BBQ Pork Spicy Mustard + Ginger Ketchup

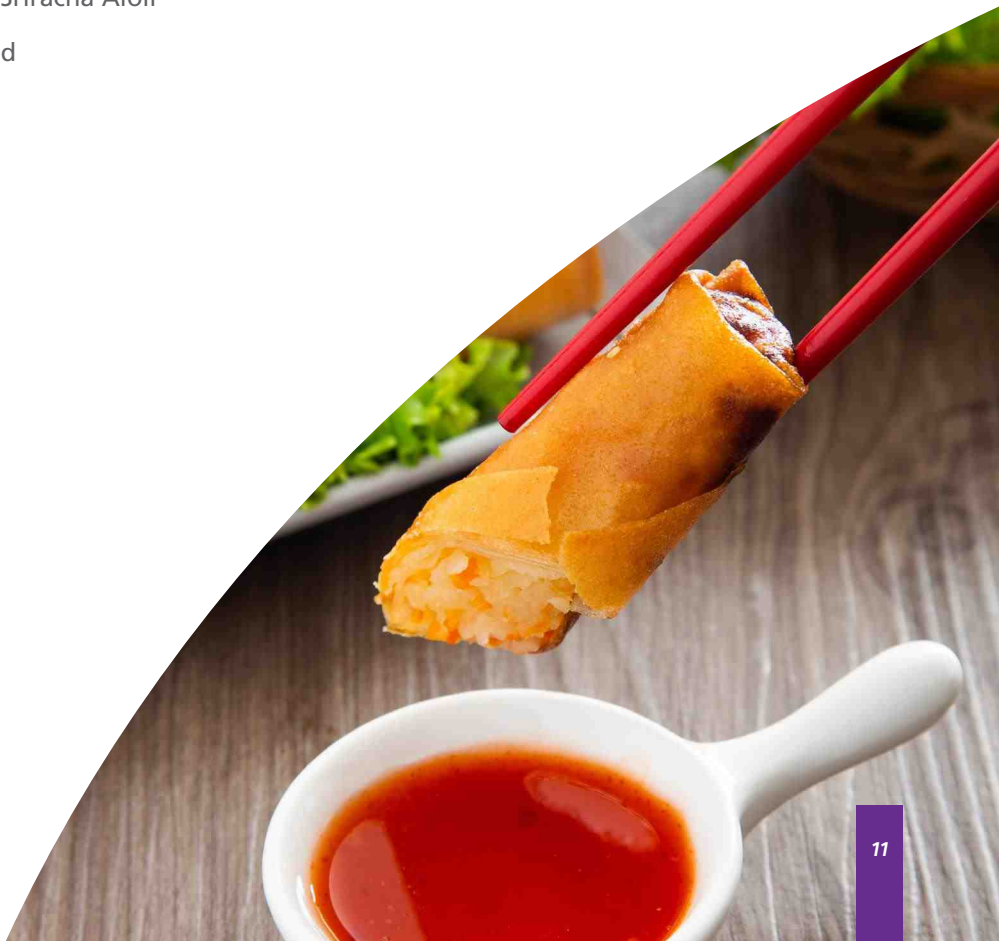
ELLIOT BAY

\$54.00 per person

Vegetable Antipasto, Balsamic Vinaigrette
Seasonal Fruit Display
Roasted Garlic Hummus Plate
Mixed Olive Tapenade, Tatziki, Naan Bread
Lime Herb Chicken Skewers, Tomato Herb Relish
Northwest Crab Cakes, Pepper Tomato Relish Sriracha Aioli
Charcuterie Cured Meats Borusin Cheese Blend
Flatbread Crackers + Assorted Rolls



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reception station

Reception buffets are based on a guaranteed guest count and for two hour time period. Minimum order for 25 guest or additional fee per person will be added.

CAESAR SALAD

\$22.00 per person

Romaine Lettuce, Parmesan, Croutons with Herb Grilled Chicken + Grilled Shrimp

PASTA

\$22.00 per person

Cheese Tortellini, Penne Pasta, Herb Grilled Chicken, Grilled Shrimp Parmesan with Fire Roasted Tomato Sauce Garlic Alfredo Sauce + Italian Garlic Bread

MASHED POTATO MARTINI

\$22.00 per person

Roasted Garlic Mashed Potatoes Ginger Sweet Mashed Potatoes Apple Wood Smoked Bacon Cheddar Cheese, and Parmesan with Sour Cream Salsa + Chives

12TH MAN

\$28.00 per person

Buffalo Chicken Wings
Vegetable Crudités
Buttermilk Ranch Dressing
Jalapeno Cheese Poppers
Mini Corn Dogs
Potato Skins + Dipping Sauce

SEAFOOD

\$32.00 per person

Chilled Prawn
Snow Crab Claws Oysters of Half Shells
Marinated Clams + Mussels



reception appetizers – cold

Minimum order of 2 Dozen is required for appetizers.

FRUIT + BERRY

\$10.00 per person

Yogurt Dip

VEGETABLE CRUDITÉS

\$10.00 per person

Buttermilk Ranch Dressing

NORTHWEST CHEESE BOARD

\$22.00 per person

Domestic + Imported Cheeses

Dried Fruits + Nuts with Flatbread Crackers

GREEK PLATTER

\$20.00 per person

Olive Tapenade, Marinated Peppers

Feta Cheese with

Roasted Garlic Hummus + Grilled Rustic Bread

CHARCUTERIE PLATTER

\$22.00 per person

Sliced Cured Meats

Fresh Mozzarella

Roasted Peppers, Grilled Zucchini Pesto Marinated
Artichoke Hearts + Roasted Mushrooms

SMOKED SALMON

\$36.00 per person

Chopped Egg, Tomato, Onions Capers with Mini Bagels

TOMATO + MOZZARELLA CROSTINI

\$40.00 per person

Buffalo Mozzarella, Cherry Tomato + Basil with Balsamic
Glaze

ROASTED PEAR + GORGONZOLA CROSTINI

\$44.00 per dozen

Toasted Walnuts with Truffle Oil

CHEVRE CROSTINI

\$48.00 per dozen

Goat Cheese, Sundried Tomatoes + Fine Herbs

SEARED BEEF TENDERLOIN CROSTINI

\$54.00 per dozen

Coffee Crusted with Smokey Bleu Cheese Mousse

SMOKED CHICKEN TAPAS

\$54.00 per dozen

Chipotle Honey Aioli + Toasted Focaccia

SMOKED SALMON TAPAS

\$54.00 per dozen

Chilled Salmon with Herb and Cheese Blend + Toasted
Focaccia

CHILLED PRAWNS

\$58.00 per dozen

Served with Cocktail Sauce



reception appetizers – hot

Minimum order of 2 Dozen is required for appetizers.

TRADITIONAL SPANAKOPITA

\$52 per dozen

Phyllo, Spinach + Feta Cheese

BEEF EMPANADAS

\$54 per dozen

Corn Based Dough + Southwest Seasoned Beef
With Pico de Gallo

STUFFED MUSHROOM CAPS

\$56 per dozen

Gorgonzola Cheese Filled

CHICKEN SKEWERS

\$56 per dozen

Served with Thai Peanut Sauce

ITALIAN MEATBALLS

\$56 per dozen

Tomato Basil Sauce

BEEF SKEWERS

\$56 per dozen

Hawaiian Pineapple Ginger Soy Glaze Or Thai Peanut Sauce

NORTHWEST CRAB CAKES

\$60.00 per person

Pan Seared + Lemon Mustard Sauce

COCONUT PRAWNS

\$60.00 per person

Deep Fried Coconut + Sweet Chile Sauce



reception dessert station

Minimum order for 25 guest or additional fee per person will be added.

MILK CHOCOLATE FONDUE

\$26 per person

Fresh Strawberries, Bananas, Melon Pineapple, Pound Cake
Chocolate Fudge Brownies

CHEESECAKE BAR

\$28 per dozen

Assorted Cheesecake, Fresh Berries Fruit Compote,
Pineapple Chocolate, Raspberry + Caramel Sauce

COAST PETITE SWEETS

\$26 per dozen

Berry Cheesecake

Salted Caramel Cheesecake

Chocolate Cake + Red Velvet Cake

CHOCOLATE LOVERS

\$30 per dozen

Chocolate Dipped Strawberries

Chocolate Fudge Brownies

Chocolate Chip Cookies



catering information

WELCOME TO THE COAST SEATTLE DOWNTOWN HOTEL BY APA!

The following information reviews the Banquet and Catering policies and procedures. Our Catering team is happy to answer any additional questions that you may have.

FOOD AND BEVERAGE

Coast Seattle Downtown Hotel by APA is responsible for the quality of the food that we serve to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary team. Food may not be taken off

property after it has been prepared and served. The sales and service of alcoholic beverages are regulated by the Washington Liquor Control Board, and as a licensee, the hotel is responsible for the administration of these regulations. Approval for bringing outside beverages will be limited to wine and must be approved by your Catering Sales Manager. Under no circumstances may liquor be brought into the hotel from outside sources. Your catering selections should be submitted a minimum of (3) weeks prior to your function.

SERVICE CHARGE AND TAXES

All catering and banquet charges are subject to a 24% service charge (75% of which is distributed to the banquet staff) and 10.25% Washington state sales tax.

ENTREE SELECTION AND ADDITIONAL CHARGES

If your event requires a split menu, entree selections are limited to a maximum of (2) selections. The higher entree price will be used for the entire guarantee number of guests. Coast Seattle Downtown Hotel by APA requires that the client produce place cards or ticket to identify the specific entree chosen by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entree, the client is responsible for paying the additional meals.

GUARANTEES

A guarantee attendance figure is required for all meal functions at least (5) business days prior to the scheduled event and is not subject to reduction. If the Catering office is not advised within this window, the estimated figure will automatically become the guarantee that the client is responsible for. Coast Seattle Downtown Hotel by APA will prepare up to 5% over the guaranteed number for groups of 100 and above.

BILLING

An acceptable form of payment must be agreed upon during the initial booking arrangement. Coast Seattle Downtown Hotel by APA requires prepayment due (5) business days prior to your function. Acceptable forms include: Completion of a credit card authorization form, cash or check (subject to 2 weeks approval period)

SECURITY

Coast Seattle Downtown Hotel by APA does not assume responsibility for damage or loss of any merchandise or articles left on property prior to, during or following an event. Arrangements for security to monitor equipment or merchandise may be made through your Catering Sales Manager prior to your event (applicable fees may apply).

DECORATIONS AND EXHIBITS

Your Catering Sales Manager is happy to coordinate professional services such as freshly cut flowers, centerpieces, ice carvings, and themed decor at an additional cost. All displays and exhibits must conform to local fire regulations. The hotel will not permit the affixing of anything to walls, floors, ceilings, glitter, confetti or equipment with nails, staples or any other substance or device that may damage the facility. The client will assume responsibility for any damage to the hotel incurred as a result of their function

PACKAGE HANDLING

Coast Seattle Downtown Hotel by APA is happy to help with all incoming and outgoing packages, Applicable fees apply to shipping and receiving to and from the hotel, \$5.00 per box (maximum 75 pounds) Packages above 75 pounds subject to pricing. Please inquire with your Catering Sales Manager for details.