



**SILVER CLOUD**  
HOTEL  
*Seattle-Broadway*

*~Breakfast Buffet~*

***Silver Cloud***

(minimum of 10 people)

fresh assorted juices  
scrambled eggs with cheddar cheese and green onions  
peppered bacon and sausage  
assorted breakfast pastries with butter and preserves  
breakfast potatoes  
fresh seasonal fruit display  
coffee and tea service  
\$23.95 per person

***First Hill Continental***

(minimum of 10 people)

fresh assorted juices  
fresh seasonal fruit display  
individual assorted yogurt cups  
granola with 2% and non-fat milk  
assorted breakfast pastries with butter and preserves  
coffee and tea service  
\$19.95 per person

***Broadway Continental***

(minimum of 6 people)

fresh assorted juices  
fresh seasonal fruit display  
assorted breakfast pastries with butter and preserves  
coffee and tea service  
\$17.95 per person



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*~Buffet Enhancements~*

assorted whole fruit basket  
\$3.00 per person

quiche lorraine  
\$3.50 per person

cold cereal with milk  
\$3.50 per person

cheese blintzes with preserves  
\$3.50 per person

assorted individual yogurt cups and granola  
\$3.50 per person

assorted bagels with cream cheese  
\$22.00 per dozen

assorted breakfast pastries  
\$24.00 per dozen

assorted berry and lemon bars  
\$24.00 per dozen

bagels with smoked salmon cream cheese  
\$30.00 per dozen



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*~Plated Breakfast~*

all breakfasts include assorted pastries, herb roasted potatoes, chilled juices,  
Tully's coffee and tea service

***Silver Cloud***

fresh scrambled eggs  
sliced seasonal melon  
your choice of:  
peppered bacon, smoked ham or sausage  
\$18.00 per person

***Eggs Benedict***

poached eggs, canadian bacon and english muffin  
topped with hollandaise sauce  
\$19.00 per person

with smoked salmon  
\$21.00 per person

with dungeness crab  
\$24.00 per person

***Stuffed French Toast***

seasonal berries, cream cheese and fresh fruit  
\$18.50 per person

***Fresh Quiche***

house made quiche  
served with breakfast potatoes & seasonal fresh fruit

quiche lorraine  
\$18.50 per person

vegetarian quiche  
\$17.50 per person

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*~Refreshments & Breaks~*

***Sweet Tooth***

assorted cookies, gourmet brownies and lemon bars  
soft drinks and mineral waters  
\$11.00 per person

***The Bistro***

domestic and imported cheeses  
seasonal fruit and berries  
gourmet crackers and breads  
soft drinks and mineral waters  
\$14.00 per person

***Cayenne***

house made tortilla chips served with salsa, guacamole and sour cream  
house made sopapillas with honey, fresh limeade  
\$10.00 per person

***Take Me Out To The Ball Game***

jumbo soft pretzels with mustard  
fresh popped popcorn  
fancy mixed nuts  
soft drinks, lemonade and ice tea  
\$11.00 per person

***On the Lighter Side***

vegetable crudités and with dipping sauces, granola bars, mixed nuts  
juices and mineral waters  
\$13.00 per person



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*~Assorted Snacks~*

candy bars  
\$2.50 each

granola bars  
\$3.00 each

gourmet ice cream bars  
\$4.00 each

seasonal fruit and berries  
\$4.00 per person

fresh baked cookies and brownies  
\$24.00 per dozen

assorted domestic cheese tray  
with fresh fruit garnish and crackers  
\$6.50 per person

vegetable crudités  
with assorted dipping sauces  
\$4.95 per person

gourmet potato chips  
\$3.00 per person

jumbo pretzels with gourmet mustard  
\$4.00 per person

house made tortilla chips served with castillo and  
pineapple habanero salsa  
\$5.95 per person  
add... guacamole for \$3.00 per person



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*~Beverages~*

assorted sodas  
\$ 3.00 each

bottled water  
\$ 3.00 each

assorted individual juices  
\$3.50 each

San Pellegrino sparkling mineral water  
\$4.00 each

Thomas Kemper selections  
\$4.00 each

Full Throttle energy drinks  
\$4.00 each

Nantucket nectars  
\$4.00 each

freshly brewed iced tea  
\$15.00 per pitcher

sparkling punch  
\$25.00 per gallon

sparkling cider  
\$15.00 per bottle

Tully's regular coffee, decaffeinated coffee  
and hot teas  
\$50.00 per gallon

pitcher of assorted juices; apple,  
orange, grapefruit, cranberry  
\$20.00



SILVER CLOUD  
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*~Executive Meeting Package~*

includes set-up with notepads, pens and hard candies  
(Minimum of 12 people)  
\$49.00 per person

***Breakfast***

assorted breakfast pastries, fresh seasonal fruit display,  
assorted juices, Tully's regular and decaffeinated coffee with assorted hot teas

add... buffet style scrambled eggs with cheese, green onions,  
pepper bacon, sausage and herb roasted breakfast potatoes  
\$10.00 per person

***Mid Morning Refresh***

Tully's regular and decaffeinated coffee with assorted teas

***Executive Working Lunch Buffet***

mixed field greens tossed with sherry vinaigrette,  
assorted bottled sodas, freshly brewed iced tea and bottled water

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*~Executive Meeting Package~*

with your choice of one of the following...

***Deli Platter***

honey ham, smoked turkey, roast beef, Swiss, cheddar and pepper jack cheeses  
with condiments, assorted breads and potato salad

***Roasted Salmon Fillet***

marinated with cilantro and sweet bell peppers served  
with seasonal vegetables and rice pilaf

***Herb Roasted Chicken Breast***

marinated in rosemary, thyme and garlic  
served with herb roasted baby potatoes and seasonal vegetables

***Grilled Halibut with Shrimp & Lobster Sauce***

with rice pilaf and seasonal vegetables

***Top Sirloin with Wild Mushroom Demi glace***

With garlic mashed potatoes and fresh seasonal vegetables

***Afternoon Refreshment Break***

assorted bottled sodas, freshly brewed iced tea, bottled water  
and a variety of freshly baked cookies and brownies



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## *~Executive Boardroom Package~*

includes set-up with notepads, pens and hard candies  
(maximum of 12 people)  
\$40.00 per person

### ***Add... Breakfast***

assorted breakfast pastries, fresh seasonal fruit display  
assorted juices, Tully's regular and decaffeinated coffee with assorted hot teas  
buffet style scrambled eggs with cheese and green onions  
pepper bacon, sausage and herb roasted breakfast potatoes  
\$10.00 per person

### ***Refreshment Break***

regular and decaffeinated coffee with assorted hot teas

### ***Executive Working Lunch or Dinner***

assorted bottled sodas, freshly brewed iced tea and bottled water  
with your choice of the following...

#### ***Southwest Chicken Salad***

blackened chicken breast, shredded  
romaine, bell peppers, corn, black  
beans and tortilla strips with a chipotle  
ranch dressing

#### ***Grilled Chicken Caesar***

fresh hearts of romaine topped with  
parmesan cheese and foccacia croutons

#### ***Grilled Salmon***

with herb butter served with seasonal  
rice pilaf and vegetables

#### ***Carne Asada***

marinated flank steak served with rice,  
black beans and tortillas

#### ***Linguine with Tiger Prawns***

oven roasted tiger prawns, linguine, lemon beurre blanc  
fresh herbs and parmesan cheese



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## ~Luncheon Buffets~

includes Tully's regular and decaffeinated coffee with freshly brewed ice tea.  
(minimum of 15 persons)

### ***Broadway***

fresh baked rolls with sweet cream butter  
classic Caesar salad  
rosemary roasted chicken  
roasted salmon fillet  
herb roasted red potatoes and fresh seasonal vegetables  
chef's choice dessert  
\$32.50 per person

### ***Madison***

fresh baked rolls with sweet cream butter  
wild field greens with house dressing  
seasonal fish with shrimp and lobster sauce  
chicken saltimbocca  
baby red potatoes & fresh seasonal vegetables  
chef's choice dessert  
\$32.00 per person

### ***Southwest***

chips with pico de gallo  
southwest chopped salad  
grilled chicken and beef fajitas  
shredded cheese, sour cream, salsa, guacamole, warm tortillas  
black beans and red rice  
sopapillas with honey  
\$30.00 per person

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*~Luncheon Buffets~*

***Deli Buffet***

wild field greens with house dressing  
pasta and potato salad  
oven roasted turkey, honey ham and roast beef  
sliced cheddar, Swiss and provolone cheeses  
assorted breads  
variety of freshly baked cookies and brownies  
\$24.00 per person

***Italian***

roasted vegetable platter  
caesar salad  
freshly baked garlic bread  
roasted eggplant or chicken parmesan  
classic penne bolognese  
tiramisu  
\$28.00 per person

***Soup & Salad***

soup du jour  
wild field greens with assorted dressings  
toppings include:  
diced chicken, tomatoes, mushrooms, garbanzo beans, onions, cucumbers,  
croutons and shredded cheese  
fresh baked rolls with sweet cream butter  
berry and lemon bars  
\$22.00 per person



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## ~Plated Lunches~

all plated lunches include freshly baked rolls with sweet cream butter, Tully's regular and decaffeinated coffee and freshly brewed iced tea. Please choose same starter for all guests, choice of two entrees, vegetarian option available as third choice. Highest priced entrée applies to all entrées.

### **Starters**

(choice of one)

#### **Caesar Salad**

classic version of this famous salad

#### **Wild Greens Salad**

sherry vinaigrette, diced tomato and pine nuts

#### **Spinach Salad**

baby spinach, feta cheese, red onions and citrus vinaigrette

### **Entrees**

(choice of two)

#### **Herb Roasted Chicken Breast**

marinated in rosemary, thyme and garlic, served with garlic mashed potatoes and fresh seasonal vegetables  
\$23.95 per person

#### **Chicken Saltimbocca**

prosciutto, sage and spinach, served with marsala jus, garlic mashed potatoes and fresh seasonal vegetables  
\$24.95 per person

#### **Roasted Northwest Salmon Fillet**

marinated in thyme, lemon and roasted garlic, served with fresh seasonal rice pilaf and vegetables  
\$27.95 per person

#### **Linguine with Tiger Prawns**

oven roasted tiger prawns, linguine with a lemon beurre blanc, fresh herbs and parmesan cheese  
\$26.95 per person

#### **Hand Cut Top Sirloin**

served with roasted red potatoes and fresh seasonal vegetables  
\$27.95 per person

#### **Grilled Flank Steak**

peppercorn demi glace, garlic mashed potatoes and fresh seasonal vegetables  
\$27.95 per person



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*~Box Lunches~*

box lunch includes your choice of sandwich on specialty breads  
gourmet potato chips  
your choice of pasta or potato salad  
(same choice for all)  
whole seasonal fruit  
freshly baked cookie  
bottled water

condiments are pre-packaged on the side to preserve freshness

***Roasted Turkey***

with Swiss cheese on honey wheat bread

***Roast Beef***

with pepper jack cheese on sourdough bread

***Smoked Ham***

with cheddar cheese on light rye bread

***Roasted Vegetables***

with pesto and sun dried tomatoes on ciabatta bread

\$19.00 per person



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*~Hors d'oeuvres~*

***Classic Jumbo Prawns***

with chilled cocktail sauce

\$40.00 per dozen

***Baja Chicken Skewers***

grilled citrus marinated chicken

\$24.00 per dozen

***Spinach and Artichoke Dip***

with house made tortilla chips

\$40.00 for a minimum of 12 people

***Vegetable Skewers with Baja Citrus Marinade***

onions, peppers, wild mushrooms, zucchini, yellow squash

\$21.00 per dozen

***Seared Ancho Beef Tenderloin***

on crispy tostadas with chipotle ranchero sauce and manchego cheese

\$32.00 per dozen

***Jumbo Coconut Shrimp***

sweet chili dipping sauce

\$45.00 per dozen

***Smoked Salmon Cakes***

served with lemon caper remoulade

\$36.00 per dozen



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*~Displays~*

(All platters serve 20 people)

***Shrimp and Oyster Bar with Smoked Salmon***

jumbo shrimp, fresh oysters and smoked salmon  
\$250.00 each

***Imported and Domestic Cheese Display***

with gourmet crackers & crostini  
garnished with fresh seasonal fruit  
\$150.00 each

***Vegetable Crudités***

an array of fresh market vegetables with assorted dipping sauces  
\$100.00 each

***House Smoked Salmon Display***

served with capers, red onion, cream cheese, gourmet crackers and mini bagels  
\$200.00 each

***Antipasto Tray***

cured meats, roasted peppers, spiced olives, marinated artichoke hearts and  
mushrooms  
\$100.00 each



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*~Plated Dinners~*

all dinners include freshly baked rolls with sweet cream butter, Tully's regular and decaffeinated coffees, and freshly brewed iced tea. Please choose same starter for all guests, choice of two entrees, vegetarian option available as third choice. Highest priced entrée applies to all entrées.

**Starters**

(choice of one)

***Caesar Salad***

classic version of this famous salad

***Wild Greens Salad***

sherry vinaigrette, diced tomato  
and pine nuts

***Pear Salad***

field greens, bleu cheese crumbles,  
sliced pears and balsamic vinaigrette

***Spinach Salad***

baby spinach, feta cheese, red onions  
and a citrus vinaigrette

**Entrees**

(choice of two)

***Hand Cut Top Sirloin***

with garlic demi glace, mashed  
potatoes and fresh seasonal vegetables  
\$38.00 per person

***Northwest Roasted Salmon***

with maitre'd butter, rice pilaf  
and fresh seasonal vegetables  
\$38.00 per person

***Seared Pork Loin Medallion***

with granny smith apple reduction,  
rice pilaf and fresh seasonal vegetables  
\$34.00 per person

***New York Steak Au Poivre***

garlic mashed potatoes and  
fresh seasonal vegetables  
\$42.50 per person

***Roasted Chicken Breast***

with a wild mushroom marsala jus,  
oven roasted potatoes and  
seasonal vegetables  
\$32.00 per person

***Slow Roasted Prime Rib***

with creamy horseradish, garlic  
mashed potatoes and  
fresh seasonal vegetables  
\$42.50 per person  
(minimum of 10 people)



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*~Buffet Dinners~*

buffet dinners include freshly baked rolls with sweet cream butter, Tully's regular and decaffeinated coffee, with freshly brewed iced tea.  
(minimum of 15 persons)

***Starters & Appetizers***

(Choice of Two)

***Caesar Salad***

hearts of romaine, parmesan cheese  
and foccacia croutons

***Wild Greens Salad***

sherry vinaigrette, diced tomato and  
roasted pine nuts

***Pear Salad***

field greens, bleu cheese crumbles  
sliced pears and balsamic vinaigrette

***Spinach Salad***

baby spinach, feta cheese, red onions and  
a citrus vinaigrette

***Antipasto Tray***

grilled marinated vegetables  
and cured meats

***Domestic Cheese Platter***

garnished with fresh seasonal fruit and  
baguettes

***Accompaniments***

(Choice of Two)

*buttered baby carrots*

*chef's choice vegetables*

*steamed asparagus*

*wild rice pilaf*

*roasted vegetables*

*garlic mashed potatoes*

*creamy polenta*

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*~Buffet Dinners~*

*Entrée Selections*

***Herb Roasted Chicken***  
oven roasted breast of chicken  
with wild mushroom ragout

***Oven Roasted Halibut***  
with lemon butter sauce  
(Seasonal)

***Grilled Salmon Fillet***  
fresh herbs and stone ground mustard

***Carved Prime Rib***  
with au jus and creamy horseradish

***Roasted Pork Loin***  
with apple demi-glace

***Wild Mushroom Ravioli***  
roasted red pepper coulis

*Dessert Selections*

(choice of two)

*tiramisu*

*chocolate torte*

*New York cheesecake*

*chefs choice selections*

2 Entrees \$45.00 per person

3 Entrees \$50.00 per person



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*~Vegetarian Buffet Options~*

***Grilled Portobello Mushroom Steak***

marinated portobello mushroom  
with ranchero sauce

***Wild Mushroom Quesadilla***

wild mushrooms, sautéed peppers  
and green onions with cheese

***Roasted Vegetable Tortillas***

flour tortillas layered with roasted peppers, onions,  
zucchini, wild mushrooms, corn, cheese,  
tomatillo sauce and yellow pepper coulis

***Chilies Relleno***

poblano chilies stuffed with zucchini, potatoes, jack  
and goat cheese finished with tomato cream sauce

***Grilled Baja Vegetable Skewers***

red and yellow peppers, onion, zucchini, yellow squash  
and wild mushrooms with a spicy baja citrus glaze



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## *~Bar Selections~*

a bartender fee of \$40.00 per hour will apply to all bars. However, we are pleased to wave the fee with a purchase of \$300.00 in bar sales.

### ***House Bar***

Jim Beam Bourbon - Bacardi Light Rum - Sauza Gold Tequila - Smirnoff Vodka  
Beefeaters Gin - J&B Scotch - Christian Brothers Brandy

Hosted: \$6.00 per drink  
No Host: \$6.50 per drink

### ***Premium Bar***

Jack Daniels Bourbon - Bacardi Gold Rum - Sauza Hornitos Tequila  
Stolichnaya Vodka - Courvoisier Cognac - Tanqueray Gin  
Dewar's Scotch - Canadian Club Whiskey

Hosted: \$7.00 per drink  
No Host: \$8.00 per drink

### ***Deluxe Bar***

Chinaco Blanco Tequila - Makers Mark Bourbon - Crown Royal Whiskey  
Grey Goose Vodka - Myers Dark Rum - Bombay Sapphire Gin  
Chivas Regal 12 year Scotch - Hennessy Cognac

Hosted: \$8.00 per drink  
No Host: \$9.00 per drink

### ***Northwest Microbrews***

Red Hook ESB - Snipes Mt. Blonde  
Alaskan Amber

Hosted: \$5.00 per bottle  
No Host: \$5.50 per bottle

### ***Cordials***

Kahlúa - Baileys - Amaretto  
Grand Marnier

Hosted: \$7.50 per drink  
No Host: \$8.00 per drink

### ***Domestic Bottled Beer***

Budweiser - Coors Light

Hosted: \$4.50 per bottle  
No Host: \$5.00 per bottle

### ***Imported Bottled Beer***

Corona - Pilsner Urquell - Negra Modelo

Hosted: \$5.00 per bottle  
No Host: \$5.50 per bottle



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*~Wine Selection~*

Red/White House Wine  
Hosted: \$7.00 per glass  
No Host: \$7.50 per glass

***Red Wine***

***Cabernet Sauvignon***

Louis Martini, Sonoma Select, CA..... \$31.00  
Ridgefield, Columbia Valley, WA ..... \$27.00

***Merlot***

Lyeth, CA ..... \$31.00  
Red Rock, CA..... \$27.00

***White Wine***

***Chardonnay***

Frei Brothers, CA..... \$31.00  
Maryhill, Columbia Valley, WA..... \$27.00  
Rutherford Hill, CA..... \$45.00

***Sauvignon Blanc***

Rodney Strong, CA..... \$31.00  
Hanna, CA..... \$35.00

***Riesling***

Kiona, WA..... \$27.00

***Sparkling Wine***

Domaine Ste. Michelle, Blanc de Blanc, Columbia Valley, WA..... \$25.00  
Argyle, Brut, OR..... \$45.00

***Champagne Punch***

\$35.00 a gallon

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