

BluWater Bistro is proud to offer you our beautiful Downtown Seattle waterfront facility catering services. It is our goal to make your event enjoyable and stress free to plan. The Catering Manager and Chef will create custom menus for your special occasion. Our coordinators will assist you with all aspects of your event including theme décor .

Please call Elizabeth Williams, Catering Manager at 206.344.4757 to set up an appointment to tour our banquet facilities or for a more detailed proposal. Visit us on the web at www.bluwaterbistro.com or email us at info@bluwaterbistro.com

Policies:

- * To reserve the room for your event we require a signed contract and a credit card on file. Some events may require a deposit.
- * A final guest count is due no later than four business days prior to your event.
- * Please note that our menu prices do not include Sales Tax (10%) and Gratuity (19%) and in some cases, rental items. These totals will appear on your final event proposal.
- * We require a thirty day cancellation notice, or cancellation fees will apply. Additional charges will be applied for cancellations less than 2days prior to the event.

THE LAKE UNION LOCATION OFFERS:

The Private Waterfront Dining Room

The Private Dining Room features a cozy fireplace, dark wood and leather furniture to create an elegant setting. Floor to ceiling windows give diners a panoramic view of Lake Union. There is a full service bar and kitchen exclusively for your function. At 1500 square feet+ outdoor commons area, the room capacity is 70 seated or one 100 for a standing reception.

This facility is fully disabled accessible and valet service is available in the evenings during summer months. BluWater can accommodate most musical requests

The Private Dining Room at Lake Union Rental Fee: \$100

The following are the food and beverage minimums.

These minimums must be achieved before tax and gratuity is added.

Sunday ~ Thursday

Day - \$500++

Evening - \$1,000.00 ++

Friday & Saturday

Day - \$500.00++

Evening - \$2500.00++

Menus:

Please review our menu offerings in this packet (banquet only) or on our website, www.bluwaterbistro.com for full service restaurant menus. Depending on the size of your function, you may choose between a sit-down dinner or buffet. Feel free to contact us for more information about our catering services. We look forward to providing a fun atmosphere, great food and beverages, and professional service at your next event.

We are more than happy to accommodate you if you'd like to bring a cake or dessert, or would like us to specially order something for your event that is not on our menu. BluWater Bistro will provide plates, forks, cake table, cake knife and service for \$1.50 per person.

Beverages:

Our Private Dining Room has a full service bar with a variety of beverage options. See the beverage rate sheet for more information.

Flowers:

Guests are welcome to bring in outside flowers and our staff will help to arrange them on site. Additional Floral arrangements can be purchased with prior notification.

Event Costs:

Estimated Event Proposals can be provided upon request.

They are approximations only; final costs are determined based on guest count, beverage consumption, and any additional rentals.

BluWater Bistro Lake Union Driving Directions

Location:

The dining and banquet rooms at the BluWater Bistro are located just above the restaurant. The floor to ceiling windows look onto the beautiful views of Lake Union, Queen Anne, and the Space Needle.

Directions to BluWater Bistro on Lake Union:

From I-5 north or south take the Mercer St. Exit, stay in the right hand lane and turn right on Fairview. Follow Fairview, in the far right lane and it will curve into a soft right onto Fairview Ave. North. Follow Fairview Ave N. North up 2 blocks and turn left into the Yale Street Landing. The Lake will be on your Left.

For nearby guest accommodations, contact the sales office for

- The Silver Cloud on Lake Union:

Sales Office 1-800-330-5812 or locally 206-447-9500

- The Residence Inn by Marriott on Lake Union:

Sales Office 1-800-331-3131 or locally 206-624-6000

APPETIZER AND RECEPTION OPTIONS

APPETIZER PLATTERS

Warm Artichoke Dip (med serves 30).....	\$50.00
Smoked Salmon with Cream Cheese, Capers and Red Onions (half/whole side).....	\$55.00/\$95.00
Mini Pork Sandwiches with BBQ sauce . Self assembly served with slider buns (24 pieces).....	\$45.00
Mini Steak Sandwiches with Horseradish Sauce and Dijon Mustard (24 pieces).....	\$50.00
Antipasto Platter with grilled vegetables, hummus , olive tapenade (med 25 ppl /large 50ppl).....	\$55.00/ \$100.00
Vegetable Crudites with Herb Dip (med 25ppl / large 50ppl).....	\$50.00 / \$800.00
Assorted meat tray with salami, ham, turkey, & roast beef (25ppl med / 50ppl large).....	\$75.00 /\$125.00
Pork pottstickers with Soy Dipping Sauce (24 pieces).....	\$40.00
Mini Crab Cakes with a Chili Thai Aioli (24 pieces).....	\$55.00
Caprese Salad, layers of fresh tomato, buffalo Mozzarella & Basil (24 pieces).....	\$40.00
Jamaican Jerk Chicken Skewers with a pineapple jicama salsa.....	\$1.75each
Assorted Fresh Seasonal Fruit Tray (med 25 ppl /large 50ppl).....	\$50.00/\$100.00
Imported and Domestic Cheese Assortment with Grapes & Crackers (med 25ppl/large 50).....	\$60.00/120.00
Brie baked in puff Pastry fresh berries (serves 25ppl).....	\$50.00
Prawn cocktail with our housemade spicy cocktail sauce	mp by dozen

PASSED APPETIZERS (24 PIECES PER TRAY)

* All of the following items can be butler style passed at your event

Bruchetta Crostini	\$35.00
Thin sliced steak crostini w/ horseradish aioli	\$45.00
Seared Ahi on English cucumber with a sweet chili drizzle & wasabi aioli.....	\$45.00
Smoked Salmon with Dill Cream Cheese.....	\$40.00
Bacon Wrapped Sea Scallops (24 pieces).....	\$55.00
Crab Stuffed Mushrooms (24 pieces).....	\$50.00

Three Cheese Stuffed Jumbo Mushrooms (24 pieces).....\$42.00

BEVERAGES

Soft Drinks.....\$2.00
Coffee & Tea\$2.00
Bottled Beers\$3.75
Imported and Draft Beers.....\$4.50
Well Liquors.....\$6.25
Call and Premium Liquors.....\$6.50 and up
House Wines by the Glass\$6.50 and up

SAMPLE PLATED DINNER MENU

We require a limited menu for all groups over twenty people. We will provide you with special printed menus for your group.

SAMPLE LIMITED MENU:

Average price for this 4 course menu is \$48++

Appetizers:

Bacon Wrapped Scallops

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Bruchetta Crostini

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Three cheese stuffed mushrooms

Salad

Mixed Field Greens with tomatoes, radish, cucumber, & red onion in balsamic vinaigrette

Choice of Entrée

Dry Aged New York 10oz - Topped with a red zinfandel Demi-glace, Served with seasonal vegetable and mashed potatoes.

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Grilled Northwest Salmon with an Ancho chili honey glaze served with baby roasted potatoes & fresh vegetable

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* **Vegetarian Fettuccini primavera**- with spring vegetables in a light cream sauce with fresh herbs

Dessert

Chef's Seasonal dessert Sampler – a trio of mini pastry & fresh made sweets

** THE ABOVE IS A SAMPLE ONLY AND FINAL COST IS BASED ON THE ENTRÉE CHOSEN BY YOUR GUESTS.

OPTIONS FOR PLATED DINNER MENU

We require a limited menu for all groups over twenty people. We will provide you with special printed menus for your group.

Appetizers

See a complete selection of appetizers is shown on the “Private Dining Appetizer and Reception” Menu

Salads – please choose one

Whole Leaf Caesar.....\$5.00
Mixed Seasonal Greens with radish, tomato, cucumber, red onion, vinaigrette\$5.00
Blue Cheese Salad with smoked almonds, pear, & red onions.....\$ 5.00

Entrees

Meat and Poultry – choose three (for groups under fifty people)

Each is served with seasonal vegetables and chefs' choice of potato

Baseball Cut Prime Top Sirloin (10 oz).....\$24.75
Dry-Aged Nebraska New York Steak (10 oz / 16 oz).....\$25.75 / \$28.50
Filet Mignon (10 oz).....\$29.75
Roasted Stuffed Pork Chop.....\$21.25
Pan Seared Wild Mushroom Chicken breast.....\$18.50
Chicken Picatta with a lemon caper butter sauce.....\$18.50
Chicken Parmesan (fall & winter only)

Seafood – Seasonal Presentation

Seasonal Whitefish.....	\$ M/P
Grilled Northwest Salmon – seasonal preparation.....	\$ 21.95

Pasta's

Pasta Primavera fettuccine with spring vegetables in a light alfredo sauce with herbs.....	\$18.95
Dungeness Crab Mac N Cheese.....	\$17.95
Fresh Seasonal Ravioli.....	\$18.95

Dessert - choose one

Housemade Kentucky-Style Bread Pudding.....	\$6.50
Grand Marnier Chocolate Fondue	\$5.50
Chocolate Brownie Sundae.....	\$6.50
Chefs' Seasonal Dessert Sampler.....	\$7.50
(a trio of chefs sweet offerings)	

BUFFET STYLE DESSERT: choose one

Assorted Sweets Platters (self serve dessert stations)	\$5.50
per person	
Dark Chocolate Brownies hose made & served with fresh berries	\$4.50 per
person	

PRIVATE DINING Buffet options

Appetizers: **complete selection of appetizers is shown on the “Private Dining Appetizer and Reception” Menu**

Salads – please choose one

Whole Leaf Caesar with fresh parmesan & croutons.....	\$4.00
Seasonal Greens with radish, tomatoes, cucumber, & red onions, in a balsamic dressing.....	\$4.00
Blu Cheese Salad with pears, red onion, & smoked almonds	\$4.00
Spinach Salad with bacon, egg, mushrooms & a traditional red wine vinaigrette.....	\$4.00

Entrees

Meat and Poultry –

Tenderloin Medallions (4 oz).....	\$14.50
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Baseball Cut Prime Top Sirloin (4 oz)\$10.00
 Roasted Stuffed Pork loin Medallions.....\$7.50
 Chicken Breast marsala with fresh mushrooms.....\$8.75
 ** Additional chicken preparations: picatta or pesto cream sauce \$8.00

Seafood – Seasonal Presentation

Grilled Northwest Salmon with an ancho chili honey glaze.....\$9.75
 Blackend Salmon with a beurre blanc
 sauce.....\$9.75
 Parmesan crusted rockfish with a lemon caper butter....(seasonal)\$8.75
 Macadamia crusted & crab stuffed mahi\$10.75

Pasta / Vegetarian entrees

Fresh Seasonal Ravioli.....\$7.00
 Wild mushroom linguini\$8.75
 Penne Pasta with roasted seasonal vegetables in a pesto cream sauce.....\$5.50
 ** Additional pasta preparations: tomato cream sauce or Puttanesca

Sides

Garlic Mashed Potatoes.....\$4.00
 Roasted Baby Red Potatoes.....\$4.00
 Rice pilaf.....\$4.00
 Fresh Seasonal Vegetable.....\$4.00
 Assorted Roasted winter or summer vegetables.....\$4.00

Private Dining Plated Lunch options

We require limited menu for groups over 20

Salads– please choose one

Mixed Greens with balsamic vinaigrette.....\$4.50
 Whole Leaf Caesar.....\$4.50
 Blue cheese Salad with smoked almonds & pear.....\$4.50
 Spinach salad with bacon, egg, mushrooms & creamy caper vinaigrette.....\$4.50

Entrées –choose three total (2 protein & 1 vegetarian)

Grilled 6oz New York Steak with fresh vegetable & mashed potatoes.....\$17.95
 Marsala Chicken with Sautéed Mushrooms served with mashed potatoes & vegetable..... \$14.95
 Grilled Ancho Chili Glazed Salmon 7oz served with Baby Red potatoes & vegetable.....\$16.95
 Sesame Seared Ahi with wasabi mashed potatoes & Asian vegetable\$ 16.95
 Crab Stuffed Mahi with a macadamia nut burre blanc, fresh vegetable & mash potatoes...\$18.95
 Dungeness Crab Mac & Cheese with fresh crab, cheddar & gruyere served au gratin.....\$16.95
 Pasta Primavera fettuccini with fall vegetables in a light Alfredo sauce & herbs.....\$14.00
 Locally made Ravioli (vegetarian)
\$16.95
 Grilled Vegetable Stack with a crushed tomato sauce & baby red potatoes (vegan).....\$14.00

 Chop Chop Salad with romaine, chicken, salami, swiss cheese, black olives, tomatoes & garbonzo beans in a ceamy Italian dressing..... \$13.95
 Large whole leaf Caesar Salad with grilled steak or chicken
\$12.50

Dessert Choices -please choose one

Grand Marnier Chocolate Fondue\$5.50
 Mini Chocolate Brownie
 Sundae.....\$6.50
 Chefs' Seasonal Dessert Sampler a trio of chefs sweets.....\$7.50
 SELF SERVE platters of assorted Brownies, baklava (walnut pastry) & berries\$5.50