



Women's University Club of Seattle



1105 Sixth Avenue • Seattle, Washington 98101-3011

phone (206) 623-0402 • fax (206) 623-5147

Directions from I-5 Southbound

take Union Street exit
head west on Union Street
turn left on to Fifth Avenue
turn left on to Spring Street
turn left on to Sixth Avenue

Directions from I-5 Northbound

take Madison Street exit
turn left on to Madison Street
take a right on to Sixth Avenue
go one block to Spring Street

Catering Policies and Information

Reservation Policy . . .

All events require a deposit equal to the rental fee which is due at the time of booking to secure your date. After your event, you will receive a statement for the balance of your event. Should you have to cancel your event, you will forfeit your booking deposit. Cancellations within two weeks of the date may result in billing for costs already incurred on your behalf.



Menu and Selection . . .

Final menu selections are due **two weeks** in advance of your event and the guaranteed number of guests is due **eight** days prior. If multiple entrée choices are selected, we ask that you provide an entrée indicator and the guaranteed number of each selection to help insure that your guests are served their selected choice. Our catering team is happy to accommodate any special dietary requests with **five** business days notice. We will also make every effort to accommodate meal substitution requests made during the event in as timely a manner as possible (additional charges will apply.)

Food and Beverage . . .

All food and beverage (with the exception of specialty desserts and wedding cakes) must be purchased through and served by the WUC staff. King County Health Department and insurance regulations stipulate any remaining food items from a catered function cannot be removed from the premises. This policy applies to all perishable food, including entrées for guaranteed guests unable to attend.

Alcohol . . .

The service and sale of alcoholic beverages is regulated by the Washington State Liquor Control Board. As a licensee, the WUC is responsible for administration of these regulations, therefore liquor may not be brought into the clubhouse. All guests requesting alcohol must carry lawful identification. Wine may be provided by the host with a valid banquet permit and \$20.00 per (750 ml) bottle corkage fee.



Service Charge and Seattle City Sales Tax . . .

A 20% service charge and 10.35% Seattle City sales tax will be added to all food and beverage sales.

Parking . . .

Parking may be available in the secured WUC garage depending upon the timing and event activities at the WUC. Parking may be paid for by the event host or paid individually by your guests. Valet parking can be arranged at an addition fee for large weekend groups. We also have additional parking available at the Seattle Coast Hotel—please inquire about rates.

Bar & Beverage Service

The Women's University Club of Seattle offers a licensed full service bar. Please understand any and all alcohol on our properties must be provided through us. Bringing in outside alcohol is against state law, and strictly prohibited. Please take a few minutes to thoroughly read this brief statement.

How does pricing work?

The Women's University Club is proud to offer quality bar service at very reasonable prices. Our mixed drinks begin at \$7.50 with craft and imported beers at \$6.00 and a range of red, white, sparkling and rosé wines priced from \$25 to \$50 per bottle or starting about \$6.00 per glass for a Club wine selection.

How to budget for Bar Service?

Our experience has shown most parties should plan on guests enjoying 1.5 drinks per hour on average costing between \$17 - \$25 per person for beverages for a typical one hour bar service. Special occasions, Fridays and weekends may account for a significant increase in consumption. The WUC offers two methods to provide beverage service for your event detailed below. Each Bar Contract includes selected spirits, with glassware, ice, napkins, set-up and breakdown of the bar.

Hosted Bar (Member Billing)

We offer two-tiers of spirits with each including an array of mixers, orange and pineapple juices and Coca-Cola brand soft-drinks.

Choice ~ \$7.50

Fris Danish Vodka, Burnett's English Gin, McGregor Blended Scotch, Early Times Bourbon, Monarch White Rum

Premium ~ \$9.50

Ketel One Vodka, Tanqueray Gin, Dewar's Scotch, Maker's Mark Bourbon, Cpt. Morgan's Spiced Rum

No-Host Bar (Guests Pay Credit Card)

We offer Club Spirits, Club Wines, Premium Beers and popular sodas and mixers from \$5.00 to \$15.00 inclusive with a Bar Service Fee of \$150.00 for up to 3 hours of service

How does a sparkling wine toast work?

A sparkling wine toast is a wonderful way to engage your group and provide recognition for those special persons. Our staff will chill and pre-pour Italian Prosecco, Imported Sparkling Wine or French Champagne, depending upon your preference, in tall flutes and serve at your designated time.

Are we serious about checking identification?

Yes—Washington State Law requires we only serve 21 years old + guests at. If your guests are under age 26 or young looking, they will be asked for proof of valid ID. Guests who exhibit signs of intoxication will not be served.

I have a friend who is a vintner, can they provide the wine for free?

Unfortunately, No. Washington State Liquor Law specifies every product we serve must be procured from a licensed distributors. Alcohol purchase records are open for inspection. Regardless of your connections, we are unable to accept free alcohol of any kind but may be able to purchase your desired products for your occasion.

Tray Passed Hors d'oeuvres per Person

**Italian Sausage
Stuffed Mushroom Caps**

**Mini Yukon Gold
Twice Baked Potatoes**

Chilled Jumbo Prawns
house-made cocktail sauce

**Spinach and Goat Cheese
Stuffed Mushroom Caps**

Banger Sausage Puffs
whole grain mustard

Coconut Prawns
mango chutney

Wild NW Mushroom Tartlets

Polenta Round
*sun-dried tomato,
basil and mozzarella*

Ahi Tuna Sashimi
*sesame wafer or crispy wonton
wasabi cream*

Mini Quiche Lorraine Tartlets

Caramelized Onion Tart
quince jam

**Blackened Snapper
on Tortilla Triangle**
*topped with fresh fruit
relish and sour cream*

Roasted Vegetable Quiche Tartlets

Water Chestnut Rumaki

Flank Steak Rolls
*thinly sliced beef rolled with
pepper jack cheese
and grilled vegetables*

**Roasted Pear
and Gorgonzola Pockets**

Artichoke and Mozzarella Puffs

Belgian Endive Leaves
blue cheese mousse

**PNW Cherry
& Caramelized Onion Crostini**
WSU Cougar Gold Cheddar

**Cucumber Cup with
blue cheese mousse**
crispy bacon crumble

**Petite Phyllo Cups
with Wild NW Mushrooms**

**Tomato Bruschetta or
Olive Tapenade Bruschetta**
on toasted pita chip or costini

Antipasto Skewers
*salami, cherry tomato,
fresh mozzarella & olives*

**Fresh Vietnamese
Spring Rolls Served Chilled**
Asian dipping sauce

Savory Spinach Dip
on toasted pita chip

Mini Kobe Beef Sliders
*Macrina Bakery mini buns
French cornichon garnish*

Vegetable Spring Rolls
Asian dipping sauce

Stationed Hors d'oeuvres

Classic Scandinavian Meatballs

savory cream sauce

Northwest Wild Mushroom Strudel Bites

seasoned with garlic and butter

Pork or Vegetarian Pot Stickers

Asian dipping sauce

Chicken or Beef Satay Skewers

choice of peanut, teriyaki or ginger sauces

Chicken ~ Beef

Oysters Rockefeller "Deconstructed"

freshly shucked Pacific oysters with Pernod scented Hollandaise sauce, creamed spinach, bread crumbs and fennel

Pacific Northwest Salmon Cakes

pan seared with basil aioli

Steamed Clams

white wine, garlic, & herbs

Penn Cove Mussels

parsley and parmesan bread crumbs

Pastry Wrapped Baked Brie (min 10 ppl)

*water crackers or toasted baguette
garnished with grapes or apple slices*

Antipasti Display (min 10 ppl)

*salami, prosciutto, Provolone cheese, assorted olives,
cherry tomatoes, marinated mushrooms, pickled vegetables
with baguette & crackers*



Artisan Cheese Display (min 10 ppl)

assorted cheese, grapes and strawberries

Seasonal Fruit Display

Devonshire Cream

Chilled PNW Salmon Platter (min 15 ppl)

aioli and lemon

French Styled Poached Salmon Platter (min 15 ppl)

herbed aioli and sliced cucumber

Artichoke and Mozzarella Dip

toasted baguette

Savory Chickpea Hummus

grilled pita bread, Kalamata olives

Ratatouille Tapenade

grilled pita bread, Kalamata olives

Chilled Soups

Chilled Cucumber and Yogurt
fresh mint garish

Chilled White Grape Gazpacho
toasted almond garnish

Chilled Spring Pea (Seasonal)
crème fraîche garnish

Chilled Heirloom Tomato Gazpacho (Seasonal)
crème fraîche garnish

Hot Soups

New England Style Clam Chowder or Shrimp Bisque

Cream of Wild Mushroom
seasoned Shitake crumble

Roasted Sunchoke
crème fraîche drizzle

Cream of Asparagus (Seasonal)
crème fraîche drizzle

Butternut Squash or Carrot and Ginger Bisque
crème fraîche drizzle

Tomato Bisque
crème fraîche drizzle

Chicken Consommé
Enoki mushroom garnish

Salads

Classic WUC Salad
*baby artisan greens, tomato wedge,
cucumber and carrot curls
choice of vinaigrette*

Local Garden Salad
*baby artisan greens with
local apple or pear slices, candied walnuts,
Cambozola cheese, lemon vinaigrette*

Cranberry and Blue Cheese Salad
*baby artisan greens topped with dried cranberries,
candied walnuts, mild blue cheese
choice of vinaigrette*

WUC Caesar Salad
*crisp romaine lettuce, croutons, parmesan cheese curls
Chef's Caesar dressing*

Baby Spinach Salad
*Provolone cheese, crispy bacon, button mushrooms,
creamy garlic dressing*

Warm Spinach Salad
*baby spinach, maple bacon,
cherry tomatoes, warm maple bacon vinaigrette*

Heirloom Tomato Caprese Salad (Seasonal)
*beef steak or heirloom tomato
fresh Buffalo mozzarella, fresh basil
olive oil and balsamic reduction*

Butter Lettuce with Salmon Rosettes
*dressed with red onion, capers
lemon vinaigrette*

Beef Entrées

7oz Choice Filet Mignon

*roasted bacon wrapped tenderloin filet
cognac rosemary demi-glace or veal demi-glace
Yukon Gold mashed potatoes and seasonal vegetables*

Two 3oz Tenderloin Medallions

*red wine reduction, wild mushroom risotto
and seasonal vegetables*

8oz Choice New York Strip Loin

*Roasted medium-rare with veal demi-glace
Red Jacket mashed potatoes and seasonal vegetables*

8oz Slow Roasted Prime Rib

*Slow roasted with Chef's special herb rub
with au jus and horseradish cream,
butter mashed potatoes and seasonal vegetables*

Honey Soy Marinated Flank Steak

*beef jus and pearl onions,
steamed baby potatoes and seasonal vegetables*

Red Wine Braised Short Ribs

*lemon and parsley gremolata,
wild mushroom risotto and seasonal vegetables*

Roasted Roulade of Beef

*walnut parsley pesto, red jacket mashed potatoes,
seasonal vegetables*

Lamb Entrées

Herbed Lamb Chops

*crusted with fresh herbs, Dijon mustard
and red currants, red wine reduction,
garlic mashed potatoes and seasonal vegetables*

Flame Grilled Lamb Chops

*polenta & ratatouille,
balsamic reduction drizzle and seasonal vegetables*

Braised Lamb Shank

Butternut mashed potatoes and seasonal vegetables

Pork Entrées

Pork Tenderloin Medallions

*apple cranberry chutney, Yukon Gold mashed potatoes
and seasonal vegetables*

Slow Roasted Roulade of Pork

*rolled with dried fruits, and served with mustard pork jus,
red jacket mashed potatoes and seasonal vegetables*

Slow Roasted Pork Rack

*caramelized onion and rhubarb chutney,
Butternut mashed potatoes and seasonal vegetables*

Roasted Pork Loin

*crusted with fresh herbs, garlic and shallots
sliced and served with natural pork jus,
Butternut mashed potatoes and seasonal vegetables*

*All WUC Entrées served with freshly baked sourdough rolls and
unsalted sweet cream butter balls*

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Poultry Entrées

Chicken Picatta

sautéed chicken breast, over linguini, capers, mushrooms, artichoke hearts, lemon, white wine and seasonal vegetables

Roasted Rosemary Chicken Breast

natural jus, wild rice pilaf and seasonal vegetables

Walnut Crusted Chicken Breast

mango chutney, mixed grain pilaf and seasonal vegetables

Chèvre Stuffed Chicken Breast

goat cheese, sundried tomato and wild mushroom stuffed, with pesto cream sauce, wild rice pilaf and seasonal vegetables

Roasted Chicken Breast

sun-dried tomato sauce wild grain pilaf and seasonal vegetables

Pot-Roasted Guinea Hen

garlic mousseline mashed potatoes, warm arugula and olive salad with glazed walnuts

Seared Breast of Duck

boneless duck breast wrapped in bacon brandy demi-glace, roasted baby red potatoes and seasonal vegetables

Vegetarian Entrées

Eggplant Napoleon

light panko baked with Fontina and Parmesan cheese, white wine tomato sauce, accompanied by garlic bread

Grilled Vegetable Napoleon—GF

layered zucchini, eggplant, squash, onion, bell pepper, mozzarella cheese, potato, & tomato served with creamy polenta, and red pepper coulis with balsamic reduction drizzle

Grilled Portobello Mushroom Stack—GF

layered sautéed spinach, roasted corn, seared polenta, and ratatouille balsamic white truffle oil drizzle

Vegan Vegetable Cocotte—GF

layered potato, eggplant, and green bell peppers, with tomato red pepper coulis

Butternut Ravioli

light brown butter sage sauce, seasonal peas, parmesan curls, and seasonal vegetables



All WUC Entréeé served with freshly baked sourdough rolls and sweet cream unsalted butter balls

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Seafood Entrées

Herb Crusted Salmon

*sautéed with fresh herbs,
lobster beurre blanc, rice pilaf, and seasonal vegetables*

Market Price

Grilled Wild Salmon

*tomato cucumber relish, or fresh seasonal fruit salsa
rice pilaf, and seasonal vegetables*

Market Price

Parmesan and Bacon Crusted Wild Salmon

*roasted corn and spinach, mashed potatoes
lemon caper sauce and seasonal vegetables*

Market Price

Sustainably Harvested Sea Bass

*champagne citrus beurre blanc
wild rice pilaf and seasonal vegetables*

Market Price

Grilled Alaskan Halibut (Seasonal)

*mushroom ragoût,
wild rice pilaf, lemon infused truffle oil drizzle
and seasonal vegetables*

Market Price

Roasted Nut-Crusted Halibut (Seasonal)

*fresh mango salsa, wild mushroom risotto
and seasonal vegetables*

Market Price (seasonal)

Bountiful Buffets

WUC Classic Buffet Includes

Choice of Three Passed Hors d'oeuvres:

caramelized onion tartelettes

baked artichoke and mozzarella puffs

Belgian Endive with blue cheese mousse

fresh basil & tomato bruschetta on crostini

grilled polenta rounds with sun-dried tomato

fresh Pacific blackened snapper on crisp tortilla & salsa

Classic WUC or Classic Caesar Salad

*wild greens salad with tomato, cucumber,
balsamic vinaigrette and seasonal fruit*

and

Choice of One Entrée

*Grilled Salmon with a Light Creamy Dill Sauce or
Walnut Crusted Chicken with Mango Chutney*

Choice of One Accompaniment

Rice Pilaf, Butter or Garlic Mashed Potatoes or Roasted Baby Reds

Chef's Accompaniments

*fresh seasonal vegetables
includes fresh baked rolls and butter*

WUC Presidents Buffet

Includes Above + Plus:

Both Classic WUC Salad and Classic Caesar

Choice of Two Accompaniments

Rice Pilaf, Butter or Garlic Mashed Potatoes or Roasted Baby Reds

Chef's Hot Carving Station

*slow roasted New York strip loin
with veal demi-glace and creamy horseradish*

*All WUC entrées served with freshly baked sourdough rolls and
sweet cream unsalted butter balls*

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sweet cream unsalted butter balls*

Plated Desserts

Ice Creamery Sundae

local vanilla bean ice cream, hot fudge, toasted nuts, whipped cream and a classic cherry on top

NY Style Cheesecake

creamy, rich and smooth with strawberry coulis

Molten Chocolate Lava Cake a la mode

warm and gooey with local vanilla bean ice cream

Pecan Pie with Bourbon Caramel Drizzle

topped with whipped cream

Pineapple Upside-down Cake

blood orange caramel sauce and whipped cream

Dessert Stations

Engage your guests with a deliciously interactive dessert station where their imagination is the limit! Price per person.

Olympic Ice Creamery Sundae Bar

local vanilla bean ice cream, hot fudge, toasted nuts,, sprinkles whipped cream and a classic cherry on top

Molten Chocolate Lava Cake à la mode

warm and gooey with local vanilla bean, dulce de leche and chocolate ice creams, hot fudge, toasted nuts, and whipped cream

Bourbon Drizzle Pecan Pie à la mode

with local vanilla bean, bourbon scented dulce de leche sauce with whipped cream

Wine List

Clubhouse Selections

Arbor Crest Chardonnay, WA

Arbor Crest Cliff House Red Blend

Vandori Pinot Grigio, Italy

D'Avola Sicilian Red, Italy

La Luca Prosecco, Italy

Jones Family Riesling, WA

Jones Family Sauvignon Blanc, WA

Les Jamelles Pinot Noir, France

Milbrandt Family Merlot, WA

Bonair Winery Cabernet Sauvignon, WA

Powers Spectrum Red Blend, WA

Plus selections from WA, OR, and CA including:

DeLille Cellars

Maryhill Winery

Walla Walla Vintners

Our Food & Beverage Manager would be
Pleased to help you select the perfect wine,
beer or cocktail pairings for your event.

A world of wine awaits ~ Please inquire.

Spirits List

VODKA

Fris ~ Denmark* / Grey Goose ~ France

Ketel One ~ Netherlands / Tito's ~ Texas

GIN

Beefeater ~ England / Burnett's ~ England*

Bombay Sapphire ~ England / Tanqueray ~ England

BOURBON & WHISKEY

Crown Royal ~ Canada / Early Times ~ Kentucky*

Evan Williams Black ~ Kentucky

Jack Daniels ~ Tennessee / Jim Beam ~ Kentucky

Maker's Mark ~ Kentucky / Woodford Reserve ~ Kentucky

RUM

Bacardi Light ~ Puerto Rico

Captain Morgan Spiced Rum ~ Jamaica

Castillo ~ Puerto Rico / Monarch ~ USA*

SCOTCH

Chivas Regal / Clan McGregor* / Dewar's White Label

Glenlivet 12 yr / Glenmorangie 10 yr / The Macallan 12 yr

Johnnie Walker Red / Johnnie Walker Black

TEQUILA

Luna Azul Blanco* / Cuervo Especial

BRANDY, COGNAC & CORDIALS

Bailey's Irish Cream ~ Ireland / Frangelico ~ Italy

Grand Marnier ~ France / Kahlua ~ Mexico

* Denotes Clubhouse Selection