



Women's University Club of Seattle Private Events & Catering Guide



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 and 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 **five** business 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 Hilton 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 \$8.00 with craft and imported beers at \$5.00 and a range of red, white, sparkling and rosé wines priced from \$28 to \$98 per bottle or about \$6.00 per glass for our Club tier selections.

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, w 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.

Club ~ \$10.00

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

Premium ~ \$13.50

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 \$30.00 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 those 21 years and older. If your guests are under age 30 or 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 licensed Washington 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**
\$6.5

**Spinach and Goat Cheese
Stuffed Mushroom Caps**
\$6.5

Wild NW Mushroom Tartlets
\$7

Mini Quiche Lorraine Tartlets
\$6.5

Roasted Vegetable Quiche Tartlets
\$6.5

Water Chestnut Rumaki
\$7

Artichoke and Mozzarella Puffs
\$7

Belgian Endive Leaves
blue cheese mousse
\$6

**Petite Phyllo Cups
with Wild NW Mushrooms**
\$7

**Mini Yukon Gold
Twice Baked Potatoes**
\$6.5

Banger Sausage Puffs
whole grain mustard
\$7

Polenta Round
*sun-dried tomato,
basil and mozzarella*
\$6.5

Caramelized Onion Tart
quince jam
\$6.5

**PNW Cherry
& Caramelized Onion Crostini**
WSU Cougar Gold Cheddar
\$6.5

**Tomato Bruschetta or
Olive Tapenade Bruschetta**
on toasted pita chip or costini
\$6.5

Chilled Jumbo Prawns
house-made cocktail sauce
\$12

Coconut Prawns
mango chutney
\$12

**Blackened Snapper
on Tortilla Triangle**
*topped with fresh fruit
relish and sour cream*
\$8.5

**Roasted Pear
and Gorgonzola Pockets**
\$7

Antipasto Skewers
*salami, cherry tomato,
fresh mozzarella & olives*
\$7.5

Vegetable Spring Rolls
Asian dipping sauce
\$7.5

We have many more options available to
customize your event.

Please inquire if you would like
more information.

Stationed Hors d'oeuvres

Classic Scandinavian Meatballs

savory cream sauce

\$8

Northwest Wild Mushroom Strudel Bites

seasoned with garlic and butter

\$7.5

Pork or Vegetarian Pot Stickers

Asian dipping sauce

\$7.5

Chicken or Beef Satay Skewers

choice of peanut, teriyaki or ginger sauces

\$7.5 Chicken ~ \$9 Beef

Oysters Rockefeller "Deconstructed"

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

\$12

Pacific Northwest Salmon Cakes

pan seared with basil aioli

\$15

Steamed Clams

white wine, garlic, & herbs

\$12

Penn Cove Mussels

parsley and parmesan bread crumbs

\$12

Pastry Wrapped Baked Brie (min 10 ppl)

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

\$10.5

Antipasti Display (min 10 ppl)

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

\$15



Artisan Cheese Display (min 10 ppl)

assorted cheese, grapes and strawberries

\$11

Seasonal Fruit Display

Devonshire Cream

\$12.5

Chilled PNW Salmon Platter (min 15 ppl)

aioli and lemon

\$15

French Styled Poached Salmon Platter (min 15 ppl)

herbed aioli and sliced cucumber

\$15

Artichoke and Mozzarella Dip

toasted baguette

\$7

Savory Chickpea Hummus

grilled pita bread, Kalamata olives

\$6.5

Chilled Soups

Chilled Cucumber and Yogurt

fresh mint garish

\$6.5

Chilled White Grape Gazpacho

toasted almond garnish

\$6.5

Chilled Spring Pea (Seasonal)

crème fraîche garnish

\$6.5

Chilled Heirloom Tomato Gazpacho (Seasonal)

crème fraîche garnish

\$6.5

Hot Soups

New England Style Clam Chowder or Shrimp Bisque

\$6.5

Cream of Wild Mushroom

seasoned Shitake crumble

\$6.5

Roasted Sunchoke

crème fraîche drizzle

\$6.5

Cream of Asparagus (Seasonal)

crème fraîche drizzle

\$6.5

Butternut Squash or Carrot and Ginger Bisque

crème fraîche drizzle

\$6.5

Tomato Bisque

crème fraîche drizzle

\$6.5

Chicken Consommé

Enoki mushroom garnish

\$6.5

Salads

Classic WUC Salad

baby artisan greens, tomato wedge,

cucumber and carrot curls

choice of vinaigrette

\$6.5

Local Garden Salad

baby artisan greens with

local apple or pear slices, candied walnuts,

Cambozola cheese, lemon vinaigrette

\$7.5

Cranberry and Blue Cheese Salad

baby artisan greens topped with dried cranberries,

candied walnuts, mild blue cheese

choice of vinaigrette

\$7.5

WUC Caesar Salad

crisp romaine lettuce, croutons, parmesan cheese curls

Chef's Caesar dressing

\$7.5

Baby Spinach Salad

Provolone cheese, crispy bacon, button mushrooms,

creamy garlic dressing

\$8.5

Warm Spinach Salad

baby spinach, maple bacon,

cherry tomatoes, warm maple bacon vinaigrette

\$8.5

Heirloom Tomato Caprese Salad (Seasonal)

beef steak or heirloom tomato

fresh Buffalo mozzarella, fresh basil

olive oil and balsamic reduction

\$8.5

Butter Lettuce with Salmon Rosettes

dressed with red onion, capers

lemon vinaigrette

\$10.5

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*

\$44

Two 3oz Tenderloin Medallions

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

\$42

8oz Choice New York Strip Loin

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

\$40

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*

\$44

Honey Soy Marinated Flank Steak

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

\$32

Red Wine Braised Short Ribs

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

\$40

Lamb Entrées

Herbed Lamb Chops

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

\$42

Flame Grilled Lamb Chops

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

\$42

Braised Lamb Shank

Butternut mashed potatoes and seasonal vegetables

\$42

Pork Entrées

Pork Tenderloin Medallions

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

\$32

Slow Roasted Roulade of Pork

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

\$34

Slow Roasted Pork Rack

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

\$34

Roasted Pork Loin

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

\$34

*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
\$34

Roasted Rosemary Chicken Breast

natural jus, wild rice pilaf and seasonal vegetables
\$34

Walnut Crusted Chicken Breast

mango chutney, mixed grain pilaf and seasonal vegetables
\$34

Chèvre Stuffed Chicken Breast

goat cheese, sundried tomato and wild mushroom stuffed, with pesto cream sauce, wild rice pilaf and seasonal vegetables
\$36

Roasted Chicken Breast

sun-dried tomato sauce wild grain pilaf and seasonal vegetables
\$34

Seared Breast of Duck

boneless duck breast wrapped in bacon brandy demi-glace, roasted baby red potatoes and seasonal vegetables
\$40

Vegetarian Entrées

Eggplant Napoleon

light panko baked with Fontina and Parmesan cheese, white wine tomato sauce, accompanied by garlic bread
\$32

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
\$32

Grilled Portobello Mushroom Stack—GF

layered sautéed spinach, roasted corn, seared polenta, and ratatouille balsamic white truffle oil drizzle
\$32

Vegan Vegetable Cocotte—GF

layered potato, eggplant, and green bell peppers, with tomato red pepper coulis
\$32

Butternut Ravioli

light brown butter sage sauce, seasonal peas, parmesan curls, and seasonal vegetables
\$32



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*
\$51

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 or (roasted tenderloin add \$9.5)
with veal demi-glace and creamy horseradish*

\$64

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

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Plated Desserts

Ice Creamery Sundae

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

\$6.5

NY Style Cheesecake

creamy, rich and smooth with strawberry coulis

\$8

Molten Chocolate Lava Cake a la mode

warm and gooey with local vanilla bean ice cream

\$8

Pecan Pie with Bourbon Caramel Drizzle

topped with whipped cream

\$8

Pineapple Upside-down Cake

blood orange caramel sauce and whipped cream

\$8

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

\$10.5

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

\$10

Bourbon Drizzle Pecan Pie à la mode

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

\$10

Wine List

— WHITE —

KRIS **Pinot Grigio** 10 | 38

WILLAMETTE VALLEY VINEYARDS **Pinot Gris** 13 | 50

MARK RYAN WINERY **Ocean White Blend** 13 | 50

EMMELO **Sauvignon Blanc** 12 | 46

SONOMA-CUTRER VINEYARDS **Chardonnay** 13 | 50

ROMBAUER VINEYARDS **Chardonnay** — Half Bottle 39

— SPARKLING AND ROSE —

PIPER SONOMA **Brut** 12 | 46

STUDIO BY MIRAVAL **Rosé** 12 | 46

LUCIAN ALBRECHT **Sparkling Brut Rosé** 11 | 42

BEAU JOIE **Champagne** 18 | 110

— RED —

SEVEN HILLS WINERY **Cabernet Sauvignon** 11 | 42

HAWK & HORSE VINEYARDS **Cabernet Sauvignon** 16 | 62

PESSIMIST BY DAOU WINERY **Red Blend** 12 | 46

ST FRANCIS WINERY **Pinot Noir** 11 | 42

ALEXANDER VALLEY VINEYARDS **Merlot** 12 | 46

VILLA PEREIRE **Bordeaux** 13 | 50

Spirits List

VODKA

Bennett's / 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

Evan Williams Black ~ Kentucky

Jack Daniels ~ Tennessee / Jim Beam ~ Kentucky

Maker's Mark ~ 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*

BRANDY, COGNAC & CORDIALS

Bailey's Irish Cream ~ Ireland / Frangelico ~ Italy

Grand Marnier ~ France / Kahlua ~ Mexico

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

A world of wine and beverage awaits ~ Please inquire.