

# FACILITY INFORMATION

*Thank you for inquiring about the banquet and catering facilities at Palisade. Palisade is Seattle's waterfront landmark destination for elegant catering and dining experiences. Whether it's for an everyday lunch or the most important day of your life, our sweeping views of Puget Sound, the Olympic Mountains and the breathtaking Seattle skyline make Palisade the perfect backdrop for your occasion.*

*We feature fresh and imaginative cuisine, 3 newly-appointed private rooms with outdoor spaces overlooking Puget Sound and we can accommodate up to 200 guests. We specialize in corporate meetings and events, rehearsal dinners, wedding receptions, holiday parties and all celebratory occasions.*

**MAGNOLIA ROOM** *is our facility located east of the Palisade dining room. It features the special touches that Palisades offers; koa wood accents, non-reflective glass windows and a stunning view of the marina; the downtown Seattle city skyline and Mt. Rainier. The Magnolia room accommodates up to 45 guests for a sit down event and up to 60 guests for a reception-style event.*

**ORCHID ROOM**, *our larger banquet facility, sits west of the Palisade's dining room and also features the special touches of Palisade. You will enjoy koa wood accents, glass chandeliers and a sweeping view of the downtown Seattle city skyline, Mt. Rainier, Bainbridge Island and the Olympic Mountains through non-reflective glass. The Orchid room accommodates up to 100 guests for a sit-down event and up to 150 for a reception-style event. Weather permitting, guests may also enjoy the attached, open deck area for either an extension of their Orchid room or for a reception prior to their sit-down event inside the room.*

**ALANI ROOM**, *separated from our main restaurant and our largest facility. The Alani room has drop down projector & screen, equipped with a microphone and speakers, a private bar, indoor and outdoor (weather-permitting) dining spaces and a built-in koa wood dance floor. This space features spectacular city and bay views and is able to accommodate 130 seasonally for a seated event and up to 225 for a cocktail-style reception.*

## **CONTRACTS, MINIMUMS & DEPOSITS**

*We have food and beverage minimums for each of our private rooms. They do vary depending on dates and times. Please inquire with your sales manager on specific food and beverage minimums for our rooms. To reserve space for your event, 50% non-refundable deposit is required along with the signed Catering Contract. The deposit and any room fee applied is a non-refundable charge for occupancy. The deposit will be applied towards the food and beverage minimum. The minimum includes all food and beverage with the exception of a non-hosted bar; it does not include sales tax or the service fee.*

## **MENUS**

*Our private dining menus offer some of Palisade's finest signature dishes in an elegant banquet setting. We have an extensive selection of items to perfectly compliment every event. Start off with hors d'oeuvre butler style, displayed or family style. You may choose to customize your plated menu from our ala carte options, select one of our dinner buffets or design a cocktail style reception.*

## **GUEST COUNTS**

*Palisade is able to accommodate a choice of entrée tableside on the day of the event for a maximum of 25 guests. For parties of 25 or more, exact entrée counts are required three business days in advance of the event. For tableside entrée choice the day of, your menu price per guest will be based on the highest priced entrée. We do require your final guaranteed number of guests three business days in advance of the event. We will bill you for your guaranteed number plus any additional meals served. Predetermining the exact number of guests attending is of the utmost importance to assure our food and scheduled service personnel are adequate to meet your guest's needs.*

## **BEVERAGES**

*We offer a variety of wines to complement your menu selections. Hosted or non-hosted liquor service is available for your function. Consider Palisade's specialty martinis for pre-event receptions and/or a selection of liqueurs or after-dinner drinks. While coffee service is included with lunch and dinner, espresso service is available for an additional charge.*

## **PERSONALIZED MENUS**

*Printed menus can be personalized with your name or company name & logo along with your menu selections. We can also create your own name & entrée cards. Placed at each setting, this special touch adds elegance to any event.*

## **CENTERPIECES**

*We work with one of the finest local florists in town to enhance your special event with unique and stunning arrangements or a more understated and elegant floral décor. Your private dining manager is pleased to help guide your selections.*

## **SPECIAL OCCASION CAKES AND DESSERTS**

*If you would like to bring your own specialty cake for your event, there will be a \$5.00 per person cake-cutting fee. Palisade Catering will provide plates, forks, cake knife and staff. We will cut and serve your cake served with Chef's pairing of coulis to complement your cake. Our license permits us to serve only products prepared in a commercial kitchen licensed by the Health Department. If Palisade Catering provides the specialty cake, this fee is waived. Please inquire for our preferred cake vendors.*

## **CANCELLATION**

*If you find it necessary to cancel your event, the following cancellation charges apply: Less than five (5) business days, we will charge you for your food ordered, any charges for labor used, any costs incurred from outside services Palisade ordered at your request, plus the non-refundable room fee and deposit. Between five (5) business days and up to six (6) months prior to your event, you will forfeit the room fee and deposit. We will fully refund your room fee and deposit if given six (6) months advance notice in writing.*

## **PARKING**

*Palisade offers a large parking lot that is available to all guests free of charge. We also offer complimentary valet service available after 5pm every weeknight. During the summer months, please work with your sales manager as a parking ticket is required for day events before 6pm. We'll present this during your events for guests to place on their dashboards.*

Elliott Bay Marina  
2601 West Marina Place  
Seattle, WA 98199  
206-285-1000

## **DIRECTIONS**

### **From Seattle (Downtown):**

*Drive North on Elliott Avenue W. stay in the right hand lane. This right hand lane is an automatic right hand turn onto the Magnolia Bridge. Continue half way over the bridge, you will see a small green exit to your right before completely crossing the bridge and before going up the hill. DO NOT GO UP THE HILL. Take the right hand exit with the green exit sign. At the bottom of the hill turn left, this will take you into Smith Cove Park follow the road to the marina. Palisade will be located on your left in the center of the Marina.*

### **From Ballard (North):**

*Drive South on 15th Avenue N.W. (over the Ballard Bridge) to Garfield Street. Make a right turn on Garfield Street (which is located at the base of the Magnolia Bridge). Continue half way over the bridge, you will see a small green exit to your right before completely crossing the bridge and before going up the hill. DO NOT GO UP THE HILL. Take the right hand exit with the green exit sign. At the bottom of the hill turn left, this will take you into Smith Cove Park follow the road to the marina. Palisade will be located on your left in the center of the Marina.*

### **From Interstate 5 (North or South):**

*Take exit #167 (Mercer St. / Fairview Ave.), at stop light turn left onto Fairview Ave. Follow up to Denny Way, turn right onto Denny and follow this road 2.5 miles. Denny will run past the Seattle Center and will bear to the right onto Western Ave. Western Ave. will become Elliott Ave W. (continue with the directions from downtown Seattle).*

# WEDDING PACKAGES

*Planning the perfect wedding takes time and great attention to detail! For your special day, our catering team has created wedding packages that are designed to capture all the details that will make for a truly unique and memorable experience.*

## ELLIOTT BAY PLATED DINNER

*\$104 per guest*

*- Palisade is able to accommodate a choice of entree tableside on the day of the event for a maximum of 25 guests. For parties of 25 or more, exact entree counts are required three business days in advance of the event -*

*Our dinner package includes Chef's choice starch, seasonal vegetables & Macrina Bakery potato baguette. Coffee, decaf and hot tea service.*

*Tray-passed signature **Lavender Cosmo** upon guest arrival.*

### APPETIZERS

Palisade Jumbo Prawn Cocktail  
*Spicy cocktail sauce*

Burrata Crostini  
*Marinated peppers, basil pesto*

Braised Belly Pork  
*Toasted brioche, crisp apple-jicama slaw*

### SALAD

Local Organic Greens  
*Seasonal vegetables, citrus vinaigrette*

### ENTRÉE SELECTIONS

British Columbia King Salmon  
*Pan seared, honey mustard glaze*

Roast Beef Tenderloin  
*House Bordelaise*

Draper Valley Farms Organic Braised Chicken  
*Wild mushroom Madeira jus, seasonal tomatoes*

Seasonal Risotto  
*Seasonal Preparation*

### ACCOMPANIMENTS

Macrina Bakery Potato Baguette  
*Cultured butter, sea salt*

Chef's Choice Starch & Vegetable  
*Seasonal selection*

### SPARKLING WINE TOAST

Michelle Brut, WA

### WEDDING CAKE

Custom designed wedding cake by our preferred vendor – BAKED

*\*Steaks and roasts may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs May increase your risk of foodborne illness.*

*Pricing does not include 20% service charge, 9.6% tax and 2.55% living wage surcharge.*

# CITY VIEW DINNER BUFFET

\$97 per guest/25 person minimum

Tray-passed signature **Lavender Cosmo** upon guest arrival.

## APPETIZERS

Seared Teriyaki Beef Tenderloins\*  
*Sweet soy glaze, pickled peppers*

Sashimi Grade Ahi Tuna Crisps\*  
*Edamame-avocado puree*

Caprese Skewers  
*Fresh basil, seasonal tomatoes, fresh mozzarella, evoo, balsamic*

## SALADS

Strawberry Salad (*spring/summer only*)  
*Whipped Laura Chenel goat cheese, toasted almonds, wild greens, balsamic vinaigrette*

Winter Pear Salad (*fall/winter only*)  
*Wild arugula, sliced fresh pears, toasted walnuts, blue cheese, white balsamic vinaigrette*

## ENTRÉE SELECTIONS

British Columbia King Salmon  
*Applewood grilled, honey mustard glaze*

Oven Roasted Rolled Flank Steak\*  
*Garlic herb marinade, Palisade steak sauce*

Draper Valley Farms Organic Braised Chicken  
*Wild mushroom Madeira jus, seasonal tomatoes*

## ACCOMPANIMENTS

Macrina Bakery Potato Baguette  
*Cultured butter, sea salt*

Chef's Choice Starch & Vegetable  
*Seasonal selection*

## SPARKLING WINE TOAST

Michelle Brut, WA

## WEDDING CAKE

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# MARINA VIEW PLATED LUNCH

*\$68 per guest*

*- Palisade is able to accommodate a choice of entrée tableside on the day of the event for a maximum of 25 guests. For parties of 25 or more, exact entrée counts are required three business days in advance of the event -*

*Our lunch package includes Chef's choice starch, seasonal vegetables & Macrina Bakery potato baguette. Coffee, decaf and hot tea service.*

*Tray-passed signature **Pink Lady Champagne Cocktail** upon guest arrival.*

## **APPETIZERS**

Caprese Skewers

*Basil, seasonal tomato, fresh mozzarella, extra virgin olive oil, balsamic vinaigrette*

Warm Dungeness Crab & Lobster Crostinis

*Chevre, capers, toasted brioche, chives*

## **SALADS**

Local Organic Greens

*Seasonal vegetables, citrus vinaigrette*

## **ENTRÉE SELECTIONS**

Draper Valley Farms Organic Braised Chicken

*Wild mushroom Madeira jus, seasonal tomatoes*

Char-broiled Sirloin Medallions\*

*Palisade steak sauce*

Steelhead

*Pan seared, seasonal citrus glaze*

Seasonal Risotto

*Seasonal Preparation*

## **ACCOMPANIMENTS**

Macrina Bakery Potato Baguette

*Cultured butter, sea salt*

Chef's Choice Starch & Vegetable

*Seasonal selection*

## **WEDDING CAKE**

Custom designed wedding cake by our preferred vender - BAKED

*\*Steaks and roasts may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs May increase your risk of foodborne illness.*

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# SET SAIL BRUNCH BUFFET

\$58 per guest

*Our breakfast buffet includes Boyd's organic coffee, selection of Tazo teas, assorted juices, seasonal preserves and artisanal butter.*

*Tray-passed signature **Guava Mimosa** upon guest arrival.*

## DISPLAYED ITEMS

Housemade Assorted Pastries

*Scones, muffins, brioche, breakfast blends*

Assorted Seasonal Fruits

Housemade Yogurt Parfaits

*Seasonal fruit, Greek yogurt, housemade granola*

Assorted Sushi Rolls

## ENTREE SELECTIONS

Brioche French Toast

*Caramelized bananas, brown sugar syrup*

Roast Beef Hash

*Palisade rotisserie prime rib, Yukon potatoes*

Steelhead\*

*Crushed rainbow potatoes, applewood smoked bacon, lemon butter*

## MINIATURE DESSERTS

Seasonal Clafoutis

Assorted Crème Brûlée

Chocolate Decadence Bites

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# PALISADE BANQUET WINES

*Palisade is proud to offer an extensive selection of wines from around the world for your event.*

*Wine vintages are subject to change due to availability. Please select (1) red and (1) white wine selection to be offered exclusively for your event.*

## **SPARKLING WINES & CHAMPAGNES**

Michelle Brut, WA 36  
Veuve Clicquot "Yellow Label", FR 120  
Lucien Albrecht, Rosé Brut, Cremant d'Alsace, FR 54  
Valdo Prosecco, IT 44  
Moët & Chandon "Impérial" Brut, FR 90  
Schramsberg Blanc de Blancs, CA 62  
Piper - Heidsieck Brut, NV 86  
Argyle Brut Rosé, OR 85

## **ROSÉ**

Maryhill Winery Rose of Sangiovese, WA 40

## **CHARDONNAY**

Adelsheim Vineyards, OR 58  
Chateau Ste Michelle "Cold Creek", WA 56  
Domaine Drouhin "Arthur", OR 69  
Cambria, Katherine's Vineyard, CA 51  
Sonoma-Cutrer, Russian River Ranches, CA 56  
Cakebread Cellars, CA 90  
Chateau Ste. Michelle "Mimi" Canoe Ridge Estate, WA 46  
Copper Ridge Estate Diversion, WA 36  
Abeja, Columbia Valley, WA 90  
Board Track Racer "The Vincent", WA 40  
Kendall-Jackson Vintner's Reserve, CA 40  
Woodward Canyon, WA 95

## **SAUVIGNON BLANC**

Chateau Ste Michelle Horse Heaven Hills, WA 39  
Efeste "Feral" Evergreen Vineyard, WA 48  
Villa Maria, Marlborough, NZ 36  
Hedges Family Estate "CMS," WA 36  
Saviah Cellars "The Jack" Semillion, WA 38  
Kim Crawford, NZ 38  
Cakebread Cellars, CA 62

## **PINOT GRIS**

Ponzi Vineyard, OR 39  
King Estate, OR 42  
Kim Crawford Small Parcels, NZ 59  
Willakenzie Estate, OR 45  
Trimbach Reserve, FR 52

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## **RIESLING**

Chateau Ste Michelle Cold Creek, WA 36  
Chateau Ste. Michelle "Eroica," Columbia Valley, WA 44  
Efeste Evergreen Vineyard, Columbia Valley, WA 42  
Lucien Albrecht Reserve, FR 39

## **OTHER WHITES**

L'Ecole No. 41 "Luminesce", WA 45  
Guado al Tasso Vermentino, IT 48  
Mark Ryan, Viognier, WA 63  
Buty White Blend, Columbia Valley, WA 52  
The Four Graces, Pinot Blanc, OR 40  
Trimbach Gewürztraminer, FR 52

## **PINOT NOIR**

Willamette Valley Vineyards, OR 45  
King Estate, OR 56  
Domaine Drouhin, Dunhee Hills, OR 95  
La Crema, OR 50  
MacMurray Ranch, CA 52  
Amity Vineyards, OR 64  
Sonoma Cutrer, Russian River Valley, CA 65  
Belle Pente, OR 52

## **CABERNET SAUVIGNON**

Columbia Crest "Grand Estates", WA 38  
Amavi, WA 80  
Chateau Ste Michelle Canoe Ridge Estate, WA 70  
Va Piano, WA 81  
Beringer Knights Valley, CA 58  
Columbia Crest H3, WA 44  
Copper River Estate Diversion, WA 36  
Seven Hills, WA 76  
Chateau Ste. Michelle "Cold Creek", WA 75  
Stags' Leap, CA 96  
L'Ecole No. 41, WA 90

## **MERLOT**

Columbia Crest "Grand Estates", WA 38  
Woodward Canyon, WA 90  
Duckhorn, CA 115  
Chateau Ste Michelle "Indian Wells", WA 45  
L'Ecole No. 41, WA 60  
Dusted Valley Vintners "Boomtown", WA 38  
Three Rivers, WA 42  
Benziger, CA 41  
Dumas Station, WA 70

## **SYRAH/SHIRAZ**

E.Guigal Côte-du-Rhône, FR 36  
Dusted Valley "Stained Tooth", WA 65  
Betz Family Winery "La Serenne", WA 110  
Va Piano, WA 75  
K Vintners "Milbrandt", WA 64  
Efeste "Ceidleigh", WA 95

## **RED BLENDS**

L'Ecole No. 41 "Frenchtown Red Wine", WA 50  
Efeste "Final Final", WA 65  
Dunham Cellars "Trutina", WA 60  
Mark Ryan "Long Haul" Red Blend, WA 95  
Mark Ryan "Dissident" Red Blend, WA 75  
Goose Ridge Vineyards g3 Red Blend, WA 52  
Hedges Family Estate, WA 60  
Waters "Interlude", WA 69  
Nine Hats, WA 55  
Avennia "Justine", WA 90

## **UNIQUE RED WINES**

Stags' Leap Petite Syrah, CA 78  
Kaiken, Mendoza, ARG 36  
Luigi Bosca Vistalba Estate Vineyard Malbec "Lujan de Cuyo", Mendoza, AG 54  
Rombauer Zinfandel, CA 75  
BenMarco Malbec, ARG 44  
Chateau Mongravey Cru Bourgeois, Margaux Bordeaux, FR 78  
Cor Cellars Cabernet Franc, WA 54  
Steele "Pacini Vineyard" Zinfandel, Mendocino, CA 42

# PALISADE BEVERAGE SELECTION

*Corkage wine must be arranged prior to the event date and is subject to a \$25 corkage fee per 750ml bottle and \$50 per magnum.*

*Palisade Catering will not serve alcohol to minors at any time and reserves the right to discontinue service at our discretion.*

## HOSTED COCKTAILS\*

### House Liquors \$9+

Smirnoff Vodka  
Bacardi Superior Rum  
El Jimador Tequila  
Beefeater Gin  
Jack Daniel's Whiskey  
Cutty Sark Scotch  
Korbel Brandy

### Premium Liquors \$12+

Grey Goose Vodka  
Mount Gay Rum  
Sauza Hornitos Tequila  
Bombay Sapphire Gin  
Crown Royal Whiskey  
Maker's Mark Bourbon  
Chivas Scotch  
Courvoisier VS Brandy

## NO-HOSTED COCKTAILS

*(Includes tax. \$100 bartender fee)*

### House Liquors \$10

Smirnoff Vodka  
Bacardi Superior Rum  
El Jimador Tequila  
Beefeater Gin  
Jack Daniel's Whiskey  
Cutty Sark Scotch  
Korbel Brandy

## HOSTED BOTTLED BEER \$6.5/NO HOST \$7.5

**\*\*Subject to change depending on availabilities \*\***

Bud Light  
Stella Artois  
Corona  
Heineken  
Blue Moon  
Pyramid Hefeweizen  
Redhook ESB  
Deschutes Black Butte Porter  
O'Doul's Amber Non-Alcoholic

**COPPER RIVER ESTATE CHARDONNAY & CABERNET \$36**  
**COPPER RIVER ESTATE CHARDONNAY & CABERNET \$9/GLASS**  
**MARTINELLI'S SPARKLING CIDER \$15 PER BOTTLE**  
**COFFEE, DECAF OR TEA \$4 PER GUEST**  
**VOSS STILLLED WATER \$7 PER BOTTLE**  
**VOSS SPARKLING \$7 PER BOTTLE**  
**SODAS & JUICES \$5 PER GUEST**

*All prices are subject to change.*

*Pricing does not include 20% service charge, 9.6% tax and 2.55% living wage surcharge.*