



Spokane Public Facilities District

2023

CATERING MENU



CONTINENTAL BREAKFAST

Start your day off right with our traditional continental breakfasts and add your favorite breakfast enhancements for a custom dining experience!

RIVERFRONT CONTINENTAL

Breakfast Breads Cinnamon rolls, custard & chocolate mini donuts, apple scones, honey cheddar biscuits and signature muffins.

Spreads Washington apple butter and mountain berry jam.

Hot Beverages Wake Up Call™ Coffee and assortment of teas.

TRADITIONAL CONTINENTAL

Breakfast Breads & Signature Muffins

Seasonal Fruits & Berries

Spreads Washington apple butter and mountain berry jam.

Hot Beverages Wake Up Call™ Coffee and assortment of teas.

Juices Orange and apple.

>> BREAKFAST ENHANCEMENTS

BREAKFAST SANDWICHES

CHOOSE ONE

Bacon & Egg Croissant Bacon, scrambled eggs and cheddar cheese on a buttery croissant.

Ham & Egg Pretzel Roll Hickory smoked ham, egg and Swiss cheese on a mini pretzel roll.

Sausage & Egg Biscuit Sage sausage, egg and cheddar cheese on a buttermilk biscuit.

Breakfast Burrito Scrambled eggs, pico de gallo, avocado ranch and queso fresco.

EGG SELECTIONS

CHOOSE ONE

Northwestern Style Eggs Eggs benedict with poached eggs, smoked shaved ham and wild mushroom hollandaise.

Morning Egg Scramble Scrambled eggs with cheddar cheese and chives.

Egg Frittata Egg, pulled pork, spinach, potatoes and Jack cheese.

INDIVIDUAL DRY CEREALS

A selection of cereals accompanied by cold milk, bananas and fresh seasonal berries.

4.00 EACH

WASHINGTON SMOKED SALMON DISPLAY

Served with cream cheese, capers, tomatoes, red onion and sliced marble triangles.

BREAKFAST MEATS

CHOOSE TWO

Your choice of bacon, country sausage links, turkey bacon, turkey sausage links or pulled pork.

FRUIT FLAVORED YOGURTS

A selection of individual low-fat yogurts.

4.00 EACH

STEEL-CUT GRITS & OATMEAL BAR

Cream cheese and sea salt / butter grits. Served hot with a selection of fresh & dried fruits, slivered almonds, brown sugar and milk.

A LA CARTE BREAKFAST

Breakfast Breads Our signature coffee cake, apple bread and honey cheddar biscuits. Served with apple butter.

Breakfast Pastries Assorted danish, cinnamon buns and croissants. Served with butters and jams.

Assorted Muffins Chocolate chip, blueberry and banana nut. Served with butters and jams.

Donuts Huckleberry and glazed.

Pies Hand held huckleberry pies.

Bars Granola bars or power bars.

Assorted Bagels Served with flavored cream cheese and butters.

BREAKFAST PACKAGES

Have a number of meals to plan? Choose from our chef-designed breakfast combination packages to make your selections easy!

DISTRICT BASIC

Scrambled Eggs

One Breakfast Meat Choose from bacon, country sausage links, turkey sausage links or pulled pork.

Seasonal Fruits & Berries

Northern Biscuits

Spreads Washington apple butter and mountain berry jam.

Hot Beverages Wake Up Call™ Coffee and an assortment of teas.

Juices Orange and apple.

WASHINGTON SOCIAL

Biscuit Sandwiches Ham, egg & cheese. Sausage, egg & cheese. Egg, cheddar & avocado.

Seasonal Fruits & Berries

Old-Fashioned Glazed Cinnamon Rolls

Fresh Baked Huckleberry Muffins

Spreads Washington apple butter and mountain berry jam.

Hot Beverages Wake Up Call™ Coffee and an assortment of teas.

Juices Orange and apple.

SPOKANE COUNTY BRUNCH

Scrambled Eggs with cheese and hot sauce.

Two Breakfast Meat Choose from bacon, country sausage links, turkey sausage links or pulled pork.

Hash Brown Potato Casserole

Fruit Salad Served with strawberry yogurt sauce.

Northern Biscuits Served with country gravy.

Fresh Baked Breakfast Breads

Spreads Washington apple butter and mountain berry jam.

Hot Beverages Wake Up Call™ Coffee and an assortment of teas.

Juices Orange and apple.



CLASSIC BREAKS

■ Menus for the meals between meals, based on 1/2 hour of service.

HUMMUS TRIO

Traditional chickpea, white bean & edamame hummus with warm pita and pickled vegetables.

CANDYLAND

Mini chocolates, chocolate covered pretzels, assorted gummies, twizzlers and licorice.

GARDEN FRESH SEASONAL CRUDITÉS

Individually presented with buttermilk ranch dipping sauce.

WONKA'S WASHINGTON SNACKS

Chocolate dipped pretzels, dipped marshmallows, milk chocolate bananas, chocolate potato chips and chocolate berries.

PRETZEL BITES

Served warm with local mustard and beer cheese.

ASSORTMENT OF ENERGY BARS

SEASONAL WHOLE FRUIT

Apples, bananas and local seasonal picks.

FRUIT FLAVORED YOGURTS

A selection of individual regular & low-fat yogurts.

CHEF'S ASSORTED COOKIES

Featuring our assorted signature salted caramel snickerdoodle, chocolate chunk, vanilla sugar, and oatmeal raisin cookie.

CHEF'S ASSORTED BROWNIES

Includes double chocolate, pretzel, and toffee blondies.

THE CUPCAKE BAR

A variety of flavors including blueberry-lemon, cinnamon-pecan, chocolate chip and vanilla bean. Served with ice cold milk.

SIGNATURE COOKIES & MILK

Snickerdoodle, chocolate chunk & oatmeal cookies accompanied by ice cold milk.

COOKIES AND ICE CREAM

Ice cream novelties, snickerdoodle and chocolate chip cookies.



CHEF TABLES

■ All Chef Tables include coffee and tea.

A DISTRICT LUNCH

Farmer's Market Garden Salad Served with creamy herb dressing.

Craft Beer Brined Bone-In Roasted Chicken Served with herbed pan jus.

Braised Pork Shoulder Served with sticky cider glaze.

Smoked Gouda Mac-n-Cheese Served with rustic garlic bread crumb.

Roasted Green Beans

Northern Cornbread Served with honey butter.

Chef's Selection of Gourmet Dessert

MANGIA MANGIA

Romaine Wedge Salad Romaine, grape tomato, cucumber, olives, red onion and parmesan dressing.

Herb Fried Chicken Breast Served with tomato-basil sauce.

Baked Ziti Served with meat ragù.

Grilled Italian Sausage Served with smothered onions and peppers.

Parmesan Polenta

Chef's Choice Seasonal Fresh Vegetables

Assorted Rolls with butter and infused extra virgin olive oil.

Chef's Wild Berry-Misu

SOUTH OF THE BORDER

Southwest Salad Served with romaine, roasted corn, grape tomato, queso fresco and chipotle vinaigrette.

Chips & Dip Warm corn tortilla chips served with queso dip and salsa.

Chicken Fajitas Served with all of the appropriate condiments.

Beef Fajitas Served with all of the appropriate condiments.

Tortillas Flour and corn.

Spanish Rice

Charro Beans

Dolce De Leche Churros House fried churros with caramel dipping sauce.

SMOKEHOUSE SAMPLER

Crispy Fried Chicken Salad Crisp romaine, spring greens, cucumbers, pickled red onion, and tomatoes topped with fried chicken breast, roasted corn & buttermilk dressing.

Loaded Southern Pasta Salad Smoked cheddar, bacon, scallions and hard-cooked egg.

Creamy Coleslaw Shredded rainbow slaw with sweet and sour dressing.

Smoked Beef Brisket Served with Texas toast and our No-Li Beer-B-Q Sauce.

Whiskey Barbecued Pulled Pork Served with mini onion rolls.

Wild Berry Cobbler with vanilla-whipped cream.

SPOKANE CREATIVE SANDWICH BOARD

Selected Cold Sliced Meats Shaved roasted turkey, roast beef and smoked ham.

Sliced Cheeses Swiss, provolone and cheddar.

Pasta Salad Tomatoes, eggs, cucumber and herb aioli.

A Selection of Fresh Breads & Rolls

Traditional Condiments Herb mayonnaise, whole grain mustard, lettuce, tomato, red onion and pickles.

Kettle Style Chips

Triple Chocolate Fudge Brownies

A MIDDAY SUPPER

Farmer's Garden Salad Field greens, grape tomatoes, red onion, cucumber, carrots and house made buttermilk ranch dressing.

Tomato & Cucumber Salad marinated with red onion and feta cheese.

Buttermilk Fried Chicken Served with country pepper gravy.

Herb Roasted Potatoes

Roasted Broccoli with herb butter.

Apple Crumb Pie with vanilla-whipped cream.

SIGNATURE SANDWICH & SALAD TABLE

Washington Smoked Salmon Herb tomatoes, marinated cucumbers, pickled red onions, goat cheese and arugula on grilled flatbread.

Spokane A.R.T Toasted rye topped with hardwood smoked turkey, avocado, heirloom cherry tomatoes and crispy onions.

Roasted Chicken Salad Sandwich Dried cranberries, red grapes, celery and toasted almonds toasted in a chutney mayo, served on silver dollar rolls.

Farmer's Garden Salad Field greens, grape tomatoes, red onion, cucumber, carrots and house made buttermilk ranch dressing.

Harvest Grain Salad Grilled vegetables and maple-herb dressing.

Kettle Style Chips Served with French onion and beer cheese dip.

Fresh-Baked Cookies & Brownies

BOXED LUNCHES

SANDWICHES

CHOOSE ONE

Ham & Swiss Sandwich Ham, Swiss, lettuce and seasoned tomatoes on wheat berry bread.

Roasted Vegetable Wrap Roasted vegetables, provolone cheese, herb mayo, spring greens, tomatoes and crunchy corn chips on a flour tortilla.

Smoked Turkey Sandwich Turkey, lettuce, cheddar and seasoned tomatoes on wheat.

Tomato Benedictine Herb tomatoes, marinated cucumbers, pickled carrots, cream cheese and arugula on a grilled flatbread.

Roast Beef Roast beef, lettuce, Swiss and seasoned tomatoes on wheat bread.

Grilled Chicken Grilled chicken, spinach, herb aioli and provolone cheese on focaccia.

22.00 PER PERSON

Each lunch includes:

WHOLE FRUIT

BAG OF KETTLE STYLE CHIPS

FRESH BAKED COOKIE

BOTTLED WATER



BUILD YOUR OWN LUNCH

Let your guests pick their favorites - 30.00 per person. Please select from the following options.

SALADS

CHOOSE ONE

The District Signature Salad Field greens, cranberries, pistachio, apples, cucumber, feta cheese and huckleberry vinaigrette.

Italian Chopped Salad Bacon, tomatoes, red onions, cucumbers, gorgonzola cheese and creamy italian dressing.

Turkey Cobb Salad Cucumbers, bacon, blue cheese, hard cooked eggs and avocado ranch dressing.

Greek Salad Romaine, cucumber, tomato, kalamata olives, chickpeas, pepperoncini, feta cheese and red wine vinaigrette.

SANDWICHES

CHOOSE TWO

Ham & Swiss Sandwich Ham, swiss, lettuce and seasoned tomatoes on wheat berry bread.

Roasted Vegetable Wrap Roasted vegetables, provolone cheese, herb mayo, spring greens, tomatoes and crunchy corn chips on flour tortilla.

Smoked Turkey Sandwich Turkey, lettuce, cheddar and seasoned tomatoes on wheat bread.

Tomato Benedictine Herb tomatoes, marinated cucumbers, pickled carrots, cream cheese and arugula on a grilled flatbread.

Roast Beef Roast beef, lettuce, Swiss and seasoned tomatoes on wheat bread.

Grilled Chicken Grilled chicken, spinach, herb aioli and provolone cheese on focaccia.

SIDES

CHOOSE ONE

Pasta Salad

Kettle Style Potato Chips

Pommery Mustard & Bacon Potato Salad

Dill Potato Salad

Southern Coleslaw

Caprese Salad

Greek Farro Salad

SWEETS

CHOOSE ONE

Fresh Baked Chocolate Chip Cookie

Fruit Salad

Fudge Brownie

BEVERAGES

Dasani Water (Included)

Canned Soda 4.00 EACH



RECEPTION STATIONS

Build a perfect reception from a variety of gourmet to classic signature dishes. Fifty piece minimum per item.

SWEET & SAVORY TARTLETTE TABLE

Mushroom duxelle, smoked salmon and goat cheese, sausage and roast pepper, maple pecan and strawberries & cream .

BRUSCHETTA D'ITALIA

Tomato basil bruschetta with parmesan and extra virgin olive oil. Kalamata olive tapenade bruschetta with Chèvre cheese. Roasted wild mushroom bruschetta with Gorgonzola cheese. Caramelized Onion bruschetta with Taleggio cheese.

ARTISAN CHEESE BOARD

Artisan selection of local & imported farmstead cheeses. Accompanied by house-made chutneys, local honeys, artisan breads and crackers.

MASHED POTATO BAR

Creamy mashed potatoes with specialty ingredients served with rustic jars. Featuring parmesan truffle mashed potatoes, Yukon gold mashed potatoes with Cabernet braised short ribs, and mashed sweet potatoes with cinnamon, brown sugar, butter & candied pecans.

ANTIPASTI

Imported cured meats, cheeses, local seasonal vegetables, marinated olives and warm spinach & artichoke fondue. Served with a variety of flatbreads, crostini and bread sticks.

THE VEGETABLE GARDEN

Chef's colorful selection of fresh market vegetables, pickled and blanched. Served with buttermilk ranch dip, herbed cream cheese with rye "soil", crackers and breadsticks.

NACHO & SALSA BAR

Crispy corn tortilla chips, zesty chorizo chili, pico de gallo, spicy queso sauce, salsa verde, salsa roja, habanero salsa, sour cream and jalapeños.



Build a perfect reception from a variety of hor d'oeuvres packages.

CLASSIC

Sliced Seasonal Fruits & Berries

Served with chantilly cream.

Antipasti

Cured meats, cheeses, local seasonal vegetables, marinated olives and warm spinach & artichoke fondue. Served with a variety of flatbreads, crostini and bread sticks.

Parmesan Phyllo Wrapped Asparagus

(One per person)

Pork Verde Meatballs

Served with Cotija cheese and fresh limes.

(Two per person)

Assorted Mini Burgers

Cheddar stuffed, Turkey and beer cheddar burgers. (Two per person)

ELEVATED

Artisan Cheese Board

Artisan selection of local & imported farmstead cheeses. Accompanied by housemade chutneys, local honeys, artisan breads and crackers.

Fresh Vegetable Crudit  & Herb Dip

Bruschetta & Flat Bread Display

Hummus, green olive tapenade, fresh tomato basil and garlic, toasted flat breads, and extra virgin olive oil.

Hibachi Beef Skewer

Served with Teriyaki glaze and scallions.

(Two per person)

Cobb Salad Skewers

Iceberg, bacon, tomato, blue cheese crumbles and ranch dressing.

(One per person)

Sea Scallops

Wrapped in crisp hickory smoked bacon.

(Two per person)

EXTRA

Sliced Seasonal Fruits & Berries

Served with chantilly cream.

Brown Sugar & Pecan Baked Brie

Served with Gourmet crackers and Flat breads.

Bruschetta & Flat Bread Display

Hummus, green olive tapenade, fresh tomato basil and garlic, toasted flat breads, and extra virgin olive oil.

Sesame Seed Chicken Skewer

Served with wasabi cream sauce.

(One per person)

Turkey Meatballs

Served in an Asian sauce topped with green onions and sesame seeds.

(Two per person)

TRAY PASSED

Boursin Cheese Stuffed Endive

Filled with herbed cheese and topped with a Cranberry Huckleberry chutney

Mushroom Tart with Goat Cheese

A pastry shell filled with a mushroom duxelles and topped with Herbed goat cheese

Smoked Salmon Crostini

A Mustard-Chive and dill cream. Topped with Chive lemon zest

Shrimp and Cucumber Crostini

Chilled Shrimp, sliced cucumber with a curry cream cheese





ALL DAY PLATED MEALS

Design your own plated meals! Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course. All plated lunches include iced tea.

SALADS FIRST COURSE - CHOOSE ONE
Served with artisan rolls & sweet butter

The District Signature Salad Field greens, cranberries, pistachio, apples, cucumber, feta cheese and huckleberry vinaigrette.

Iceberg Wedge Salad Grape tomatoes, red onions, blue cheese, eggs, crisp bacon and green goddess dressing.

Romaine Wedge Salad Crisp romaine, parmesan and garlic croutons with creamy garlic dressing.

Honey Pecan Salad Mixed greens, candied pecans, chèvre cheese and strawberries with a honey mayo vinaigrette.

ENTRÉES SECOND COURSE - CHOOSE ONE
Served with local & seasonal vegetables

Parmesan Crusted Chicken Breast Served with parmesan polenta and tomato-basil cream.

Roasted Chicken Breast Served with herb-roasted fingerling potatoes and rosemary au jus.

Sweet Chili Glazed Salmon Served with rice and garlic green beans. Finished with a sweet chili sauce.

Peri Peri Chicken Breast
Smokey roast pepper sauce. Served with bean and corn succotash and roasted red potatoes.

Smoked Turkey Brochettes Served with smokey bacon, sage mashed potatoes and white cheddar mornay.

Wild Mushroom & Boursin Cheese Stuffed Chicken Served with a chive potato puree and port wine glaze.

Wood Roasted Bistro Steak Served with wild mushroom ragout, roasted garlic polenta and bourbon demi-glace.

Sun-Dried Tomato Crusted Breast of Chicken Served with rosemary roasted potatoes and chardonnay reduction.

Wild Mushroom & Bacon Pork Loin Served with smashed potato cake and port wine sauce.

Braised Beef Short Ribs Served with cream cheese grits, whipped sweet potatoes and bourbon demi-glace.

Country Ham Wrapped Roast Chicken Breast Served with a risotto cake and bourbon cream.

Herb Roasted Sirloin Served with garlic mashed potatoes and whiskey steak sauce.

Hickory Smoked Prime Rib Served with cabernet glazed mushrooms and smashed yukon roasted potatoes.

Blackened Petite Filet Served with parmesan whipped potatoes and truffle demi-glace.

DESSERTS THIRD COURSE - CHOOSE ONE
Served with coffee and a selection of hot teas

Signature Spokane Wild Berry Misu A creative contemporary spin on tiramisu and berry pudding. Mascarpone cheese, cream cheese, fresh berry puree with nilla wafers and sun-dried berries.

Bourbon Apple Bread Pudding Served with vanilla whipped cream.

Brown Sugar Pound Cake Served with grand marnier syrup, bourbon macerated peaches and minted cream.

Berry Cheesecake Served with a vanilla bean sauce.

Bourbon Pecan Chocolate Pie Served with fresh whipped cream.

Double Chocolate Cake Served with raspberry sauce.



DESSERT SELECTIONS

SIGNATURE DESSERTS

*Minimum of 50 people required.
1.5 Pieces per person.*

Cheesecake Trio

A signature selection of cheesecakes; berry, brulee and citrus marmalade.

HUCKLEBERRY FOSTER

Sweet caramelized berries with butter and brown sugar flamed with bourbon. Served with vanilla bean ice cream.

BROWNIE SUNDAE BAR

Triple chocolate chunk brownie and blondie bars served warm with vanilla bean ice cream, chocolate and caramel sauce, toasted peanuts, fresh whipped cream and assorted toppings.

FONDUE STATION

Chocolate and caramel fondue served with a colorful display of mini cookies, seasonal fresh fruit, flavored cake bites and marshmallows.

DONUT SUNDAE BAR

Glazed donuts toasted on our flat grill served with vanilla bean ice cream and sweet fruit compote.

RASPBERRY CHAMBORD

Fresh raspberry flambé served with vanilla bean ice cream over fudge brownie.

ALL DAY BEVERAGES

■ Beverage service is based on 1/2 hour unless otherwise noted.

FLAVORED SIGNATURE WATERS

Orange, lemongrass, peach and watermelon flavored waters served with fresh fruit.

MEXICAN HOT CHOCOLATE

Hot chocolate accompanied by warm churros with cinnamon sugar, whipped cream and chocolate sauce.

HOT CHOCOLATE

Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, delightful mini marshmallows, flavored syrups and all the fixings!

THE COFFEE TABLE

Wake Up Call™ Coffee and a selection of teas with flavored syrups, wildflower honey, orange and lemon zest, whipped cream, chocolate curls and a variety of sweeteners.

ICED COFFEE TABLE

Chilled Wake Up Call™ Coffee with chocolate & hazelnut syrups, half & half, cocoa powder, cinnamon and a variety of sweeteners.

FRESH LEMONADE BAR

Lemonade blended with your favorite flavors of strawberry, watermelon and lemon-basil.

FRESH BREWED ICED TEA BAR

Country sweet and unsweetened served teas with fresh cut-lemons and simple syrup.

SMOOTHIES

Hand-blended gems with sweet yogurt, granola and seasonal berries, melons & peaches.

SOFT DRINKS, BOTTLED WATER & JUICES





SPECIALTY BARS & DRINKS

CURATED COCKTAILS

Let us work with some of the area's best craft cocktail spots to develop a signature cocktail for your event or upgrade your bar and feature for of our favorite recipes!

Featuring locally distilled Dry Fly Distillery. (Dry Fly Wheat Vodka, Dry Fly Gin, Dry Fly 101 Bourbon, Dry Fly Wheat Straight Whiskey, Bacardi Superior Rum, Sauza Hornitos.)

WOODBIDGE RED & WHITE WINE

(4 OZ. POUR)

DOMESTIC BEER SELECTIONS

Budweiser and Bud Light.

(12 OZ. BOTTLES)

LOCALLY CRAFTED BEER, CIDER & SELTZERS

No Li Born and Raised IPA, No Li Born Ready Citrus IPA, Iron Goat, Bellwether Cochinito Mexican Style Amber Lager, One Tree Cider Seasonally Selected & No Li Seasonally Selected Hard Seltzer.

(12 OZ. BOTTLES / CANS)

POLICIES & GUIDELINES

EXCLUSIVITY

Levy Restaurants is proud to be the exclusive provider of all food and beverage services at the Spokane Convention Center, and of Spokane Public Facility's District. As "a family of passionate restaurateurs," we seek to exceed your guests' expectations by delighting them with delicious food, creatively presented by friendly, helpful staff in a fun-filled atmosphere. We also strive to exceed your expectations by making the event planning process simple, easy, and worry free for you. Because we live the restaurant business every day, we are able to advise you on the most popular menu items and the most effective methods to ensure your guests fondly remember your event long after they have departed. To follow are some general guidelines to get you started on your event planning process.

PRICING & GUARANTEES

Prices quoted in the menu do not include the 21.5% service charge or 9% sales tax, unless otherwise noted. (17.2% is retained by Levy and 4.3% is distributed to service employees) Prices are subject to change without notice. Guaranteed prices will be confirmed (60) days prior to the event. A guaranteed number of guests/quantities of food is required (7) business days prior to the event date. (A business day is defined as Monday through Friday. Holidays and Weekends are excluded from receiving guarantees.) This guarantee must be submitted by noon. If the guarantee is not received, Levy Restaurants reserves the right to charge for the number of guests/quantities specified on the contracted event order. Guarantees increased less than (7) full business days prior to an event will be subject to a minimum surcharge of \$5 per person on the price for each additional guest or increase. Any on-site increases will be subject to a 25% surcharge.

Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Levy Restaurants will neither be responsible nor liable for serving these additional numbers, but will do so on a first come, first served basis as able. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed guests attend the event.

MENU

Menu selections and other details pertinent to your function must be submitted to the Catering and Sales Department at least (30) days prior to the event date. Your Catering Sales Manager will assist you in selecting the exciting menu items and making arrangements to ensure your most successful event ever. Events over 1,000 guests may require specialized menus and our culinary staff is happy to customize the perfect menu for your event.

SERVICE STAFF

Guest - server ratio is 1 server per 30 guests for plated-meal functions, and 1 server per 100 guests at buffet functions. This is for service at rounds of ten or twelve guests. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of \$225.00 per four-hour shift with each additional hour of \$30 per hour. Bars will have a standard \$225.00 four hour charge per each bar.

Levy will provide a maximum oversight of 30 guests. There will be an additional \$75 charge for each over-set of 10 guests or each additional round of 10. This oversight does not include food preparation but simply the additional staff to set and service additional place settings.

EVENT TIMELINE

Prices are based on a two-hour meal period for breakfast, lunch, and dinner service. Additional service time may be subject to additional fees. Event start or end times that deviate more than thirty minutes from contracted times may be charged additional fees. In order to provide the freshest food, we must limit buffet service to two hours.

CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets, constitute the entire agreement between Client and Levy Restaurants. Your Catering Sales Manager will outline the payment and contract process.

CANCELLATIONS

Any event cancelled within (30) days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

PAYMENT

We will not commence service without receipt of a NON-REFUNDABLE DEPOSIT in the amount of 75% of the estimated event price at least sixty (60) full calendar days prior to the event, and the remaining 25% of the estimated event price at least (7) full calendar days prior to the event (collectively, the "Deposit"). Outstanding event price balances shall be paid within (30) full calendar days of the event, provided billing privileges have been previously approved in writing through the General Manager's office. Client understands that we will suffer substantial harm if Client cancels the event. Accordingly, the deposit will be in all cases **NON-REFUNDABLE** and deemed to be liquidated damages to compensate us for the loss due to Client's cancellation. No interest will be payable to client on the deposit. Payment can be made in certified check, wire transfers or by an authorized credit card. A major credit card is required to be on-file for all events. Card will be used to guarantee payment of any replenishment or new orders requested during an event. These charges will be billed to the credit card unless payment is received at the end of the event. We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.

OUTSIDE FOOD & BEVERAGE

No food or beverages of any kind may be brought into or removed from the location by either Client or Client's guests without our prior written approval. Your Catering Manager will instruct you if additional fees may be incurred.

BEVERAGE SERVICES

We offer a complete selection of beverages to compliment your event. Please note that alcoholic beverage services are regulated by the Washington State Liquor and Cannabis Board (WSLCB). Levy Restaurants, as licensee, is responsible for the administration of these regulations: **NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISES FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS.** No alcoholic beverage can be removed from the premises. Levy Restaurants must supply all beer, wine and liquor and must be served by a Levy employed WLSLB Certified Bartender.