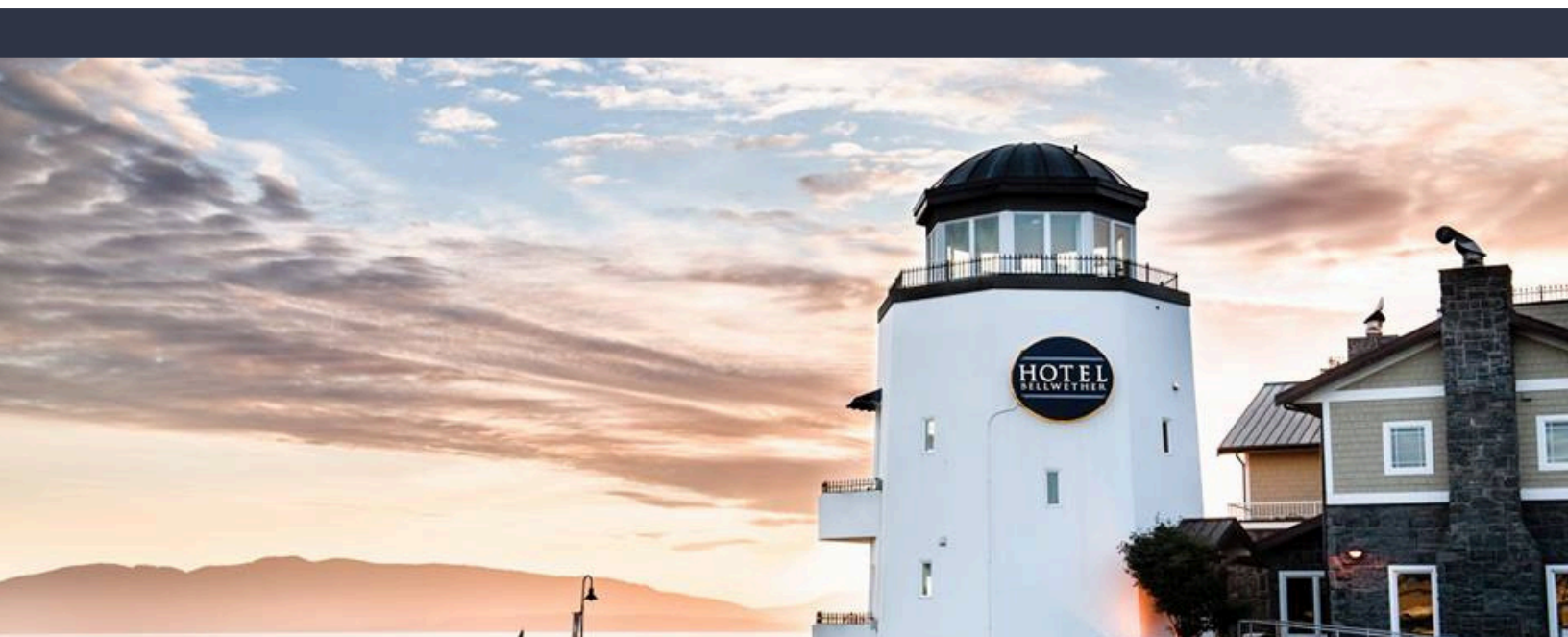


HOTEL BELLWETHER
LIGHTHOUSE GRILL
BELLINGHAM BAY

WATERFRONT WEDDINGS & CELEBRATIONS

Catering & Beverage Menus



Hotel Bellwether

Sales & Catering Contacts

Christine Jenkins

Director of Sales & Marketing

T: 360.392.3183

christine@hotelbellwether.com

Specialties: Corporate & multi-day meetings and events with lodging.

Debbie Pianki

Catering Sales & Billing Manager

T: 360.392.3172

debbie@hotelbellwether.com

Specialties: Large Meetings & Events 75 to 350 attendees

Therese Reyes

Wedding & Events Manager

T: 360.392.3179

therese@hotelbellwether.com

Specialties: Weddings and small meetings & events up to 75 attendees

Kaitlyn Doser

Small Meetings & Billing Coordinator

T: 360.392.3172

kaitlyn@hotelbellwether.com

Specialties: Small meetings & events, Boardroom & Wine Cellar

www.hotelbellwether.com

Hotel Bellwether

TABLE OF CONTENTS

Catering & Beverage Menus

BREAKFAST.....	PAGE 1-4
BREAKS & SNACKS	PAGE 5
SANDWICH & SALAD BUFFETS.....	PAGE 6
PLATED LUNCH	PAGE 7
BUFFETS - LUNCH & DINNER.....	PAGE 8-10
ACTION & CARVING STATIONS.....	PAGE 11
APPETIZERS	PAGE 12-13
PLATED DINNER.....	PAGE 14
CHEF'S TABLE PLATED DINNER.....	PAGE 15
DESSERT.....	PAGE 16
WINE.....	PAGE 17
BUBBLES, BEER, MIMOSA BAR.....	PAGE 18
SPECIALTY COCKTAILS.....	PAGE 19
HOSTED/CASH BAR SERVICE.....	PAGE 20
NON-ALCOHOLIC, COFFEE, TEA.....	PAGE 21
EVENT & VENUE INFORMATION.....	PAGE 22-25
WEDDING INFORMATION.....	PAGE 26

Hotel Bellwether

Breakfast Buffet

priced per person, 20 guest minimum order
prices subject to current service charge & tax
(GF) Gluten Free / (DF) Dairy Free / (V) Vegan

18 CONTINENTAL

Morning Baked Pastries & Muffins (*Gluten Free/Vegan Upon Request*)
Assorted Sliced Fruits & Berries (GF)(V)

29 EXPANDED CONTINENTAL

Assorted Bagels with Cream Cheese, Lox, Capers, Red Onion, Avocado
Morning Baked Pastries & Muffins (*Gluten Free/Vegan Upon Request*)
Assorted Sliced Fruits & Berries (GF)(V)
Yogurt & Granola (GF)

30 BELLWETHER BREAKFAST

Scrambled Eggs with Cheddar Cheese (GF)
Hempler's Bacon (GF)
Apple Pork Sausage (GF) (*Vegetarian Sausage Upon Request*)
Crispy Yukon Potatoes (GF)(V)
Assorted Sliced Fruits & Berries (GF)(V)

+10 **Substitute Eggs Benedict for Eggs, Biscuits, Ham, Poached Eggs,**
Hollandaise (vegetarian upon request)

32 BREAKFAST TACOS, SANDWICHES & BURRITOS

(Choose Two Main Entree's Below)

Breakfast Sandwiches, Egg, Cheese, Bacon, Avocado, Sprouts
Breakfast Tacos, Egg, Feta Cheese, Avocado, Roasted Salsa, Corn Tortillas
Breakfast Burritos, Eggs, Bacon, Potato, Cheese, Avocado, Sour Cream, Salsa
Assorted Sliced Fruits & Berries (GF)(V)

Hotel Bellwether

Plated Breakfast & Brunch

priced per person, 20 guest minimum order
prices subject to current service charge & tax
(GF) Gluten Free / (DF) Dairy Free / (V) Vegan

30 BELLWETHER BOUNTY

Scrambled Eggs with Cheddar Cheese OR Omelette with Cheddar Cheese (GF)
Hempler's Bacon (GF) OR Apple Pork Sausage (GF) (Vegetarian Sausage Upon Request)
Hashbrowns OR Roasted Yukon Potatoes (GF)(V)

+5 Assorted Sliced Fruits & Berries - platter placed at each table (GF)(V)

+3 Assorted Morning Baked Pastries - platter placed at each table

34 CHEF'S SIGNATURE PLATED BRUNCH

Choose two entrée options for guests to choose from
To include a third entrée option, price will increase by \$15 per person
Addition of 'vegetarian entree' at no additional cost.

Quiche Lorraine, Crème Fraîche, Ham & Gruyere

Garden Salad, Shaved Fennel, Tomatoes, Cucumber, Carrots, Balsamic Vinaigrette
Seasonal Fruit

Vegetarian Quiche, Crème Fraîche, Spinach, Sweet Onions, Sundried Tomatoes,
Gruyere

Garden Salad, Shaved Fennel, Tomatoes, Cucumber, Carrots, Balsamic Vinaigrette
Seasonal Fruit

Club Sandwich on Sourdough, Mayonaise, Bacon, Lettuce, Tomato, Grille Chicken,
Avocado

Garden Salad, Shaved Fennel, Tomatoes, Cucumber, Carrots, Balsamic Vinaigrette

Hot Crab Melt Sandwich on Sourdough

Garden Salad, Shaved Fennel, Tomatoes, Cucumber, Carrots, Balsamic Vinaigrette

Cobb Salad, Chicken, Bacon, Boiled Eggs, Tomatoes, Avocado, Crumbled Blue Cheese,
Buttermilk Dressing

Hotel Bellwether

Brunch Buffet

priced per person, 20 guest minimum order
prices subject to current service charge & tax
(GF) Gluten Free / (DF) Dairy Free / (V) Vegan

45 LIGHTHOUSE BRUNCH

Scrambled Eggs

Wild Salmon Cakes Remoulade

Strata Asparagus, Mushrooms, Cherry Tomatoes, Baguette, Parmesan

Grilled Ham

Hempler's Bacon (GF)

Potatoes O'Brien Peppers, Green Onions (DF)(V)

Assorted Sliced Fruits & Berries (GF)(V)

Assorted Muffins, Croissants and Bagels

+10 Substitute Eggs Benedict for Scrambled Eggs, Biscuits, Ham, Poached Eggs, Hollandaise (vegetarian upon request)

Coffee, Tea & Juice Bar

**Freshly Brewed Caffe D'arte Coffee - Regular or Decaf
Or Hot Water with Assorted Hot Teas**

Each Sold Separately

32 per Carafe (serves 6-8 cups)

60 per Urn (serves 20-24 cups)

Includes Creamer & Sweetner

Non-dairy Creamer Available Upon Request.

**Orange Juice, Apple Juice
& Grapefruit Juice**

4 per person

(2 hours of service)

Half Day Coffee/Tea Package - 8 per person (2-4 hours of service)

Full Day Coffee/Tea Package - 10 per person (4-8 hours of service)

Hotel Bellwether

Breakfast Additions

priced per person, 20 guest minimum order
prices subject to current service charge & tax
(GF) Gluten Free / (DF) Dairy Free / (V) Vegan

- 24 **Cinnamon Rolls** with Cream Cheese Frosting (sold per dozen)
- 36 **Morning Baked Pastries** (gluten free/vegan upon request) (sold per dozen)
- 8 **Assorted Bagels** with Cream Cheese (sold per person)
- 12 **Eggs Benedict Biscuits, Ham, Poached Eggs, Hollandaise**
(vegetarian upon request) (sold per person)
- 8 **Pancake Bar** Maple Syrup, Fresh Berries, Bananas (sold per person)
- 8 **Pain Perdue** Housemade Brioche, Maple Syrup, Macerated Berries, Whipped Cream
(sold per person)
- 8 **Hot Oats** with Peanut Butter, Cinnamon, Dried Fruit, Syrup, Milk (sold per person)
- 12 **Yogurt & Granola** (GF) (sold per person)
- 12 **Waffle Bar** Maple Syrup, Macerated Berries, Whipped Cream (sold per person)
- 6 **Granola Bars** (gluten free upon request) (sold per person)
- 3 **Hard Boiled Eggs** (GF) (sold per person)
- 3 **Toast** with choice of Sour Dough, Multigrain, Brioche (sold per person)

Hotel Bellwether

Breaks & Snacks

Priced per person, 20 guest minimum order
prices subject to current service charge & tax
(GF) Gluten Free / (DF) Dairy Free / (V) Vegan

- 22** **Fruit Stand** *(sold per person)*
Blended Smoothies *(three flavors, chef's choice)*
Fresh Melons with Tajin & Chamoy
Tropical Kabobs
Watermelon Salad - Mint & Feta
Cured Meats & Breadsticks
- 18** **Chips & Dips** - choose 1 or all 3 *(sold per person)*
6 Potato Chips *Dill Sour Cream (GF)*
6 Pita Chips *Roasted Garlic Hummus (GF)*
9 Tortilla Chips *Salsa and Guacamole (GF)*
- 14** **Think Healthy** *(sold per person)*
Veggies & Buttermilk Ranch Dip *(GF)*
Fruit Salad *(GF)(DF)*
Granola Bars *(gluten-free upon request)*
- 14** **Sweet & Salty** *(sold per person)*
Housemade Popcorn & Assorted Candies
- 8** **Bellwether Pub Mix** *(sold per person)*
Freeze Dried Mushrooms & Radishes, Corn Nuts, Spanish Peanuts, Pepita, Macona Almonds
- 6** **Granola Bars** *(gluten free upon request) (sold per person)*
- 18** **French Pastry Platter** *(sold per person)*
Les Carolines, Les Chouchous, Macarons, Variety of Fruit Tarts
- 8** **Assorted Mini Pastries** *(sold per person)*
Croissants, Chocolate Croissants, Danishes, Bear Claws, Cinnamon Rolls
- 8** **Assorted Cookies** *(sold per person)*
Chocolate Chip, Peanut Butter Crunch, Lemon Poppyseed

Hotel Bellwether

Sandwich & Salad Buffets

priced per person, 20 guest minimum order
Addition of vegetarian entree' at no additional cost.
prices subject to current service charge & tax
(GF) Gluten Free / (DF) Dairy Free / (V) Vegan

39 BUILD YOUR OWN SANDWICH BUFFET

Assorted Breads

Assorted Meats *Turkey, Roast Beef, Ham, and Bacon*

Assorted Vegetables *Lettuce, Tomato, Pickles, Peppers, Onions*

Assorted Cheeses *Cheddar, Havarti, Gruyere*

Assorted Sauces & Spreads *Hummus, Avocado, Mayonnaise, Mustard*

Field Greens Salad *Cucumbers, Tomatoes, Carrots, Lemon Vinaigrette*

Chips

Cookies

39 BUILD YOUR OWN SALAD BAR

Hearty Grains & Mixed Greens

Assorted Toppings: *Meats, Cheeses, Vegetables, Fruits, Nuts, Legumes*

Assorted Dressings *Chef's Choice*

Chips

Cookies

48 BUILD YOUR OWN SANDWICH & SALAD BAR

Hotel Bellwether

Plated Lunch Offerings

priced per person, 20 guest minimum order
Addition of **vegetarian entree'** at no additional cost.
prices subject to current service charge & tax
(GF) Gluten Free / (DF) Dairy Free / (V) Vegan

42 PLATED LUNCHES

CHOOSE TWO

Wild Salmon *Lemon Cream Sauce (GF)*

Roasted Chicken Breast *Cracked Mustard Vinaigrette (GF)*

Grilled Beef Sirloin *Chimichurri (GF)*

Seasonal Vegetarian Choice

CHOOSE ONE

Garden Salad *Cucumber, Carrot, Cherry Tomatoes, Balsamic Vinaigrette (V)(GF)*

Chicory-Mushroom Salad *Grilled Pumpkin, Cranberries, Goat Cheese, Red Onion Vinaigrette (GF)*

Caesar Salad *Hearts of Romaine, Croutons, Shaved Parmesan, Lemon. Caesar Dressing*

Includes:

Roasted Potatoes

Seasonal Vegetables

Rolls + Butter

38 TEA PARTY

SANDWICHES

Salmon on Rye

Cucumber, Avocado, and Sprouts on Brioche

Duck Pate' on a Baguette with Cornichon

SWEETS

Madeleine Cookies

Lemon Shortbread Cookies

Gingersnap Cookies

Biscuits with Whipped Honey Butter

Includes: Hot Tea + Coffee

Hotel Bellwether

Lunch/Dinner Buffets

priced per person, 20 guest minimum order

Add an additional entree to buffet for \$15 per person.

prices subject to current service charge & tax

(GF) Gluten Free / (DF) Dairy Free / (V) Vegan

lunch / dinner

39 / 45 MED SPREAD

Chicken Shawarma (DF)

Roasted Potatoes with Feta

Tabbouleh Salad (V)(GF)

Hummus (GF)(V)

Pita Bread

Tomato-Cucumber Salad (V)(GF)

Shawarma Sauce (GF)

Shatta (V)(GF)

Additions: Falafel (V) +\$3pp

39 / 45 BAJA BAR

Choose ONE Protein (Additional proteins + \$5 per person)

Fajita Chicken Breast (GF)(DF)

Pork Carnitas (GF)(DF)

Tempeh (Vegan/Soy Bean) (GF) (DF)

Included

Corn Tortillas & Tortilla Chips (DF)

Toppings: Shredded Lettuce, Cheese, Chopped Onions, Sour Cream

Spanish Rice (GF)(DF)

Refried Beans (GF)(DF)

Roasted Salsa (GF)(DF)

Southwest Salad: Romaine, Peppers, Onions, Corn, Cotija Cheese

Creamy Poblano Dressing (GF)

Elevated Additions:

- Carne Asada (+ 5 per person)
- Fresh Guacamole (+ 6 per person)
- Sauteed Vegetables (+ 5 per person)

Hotel Bellwether

Lunch/Dinner Buffets

priced per person, 20 guest minimum order
add an additional entree to buffet for \$15 per person.
prices subject to current service charge & tax
(GF) Gluten Free / (DF) Dairy Free / (V) Vegan

lunch / dinner

45 / 54 TWIN SISTERS

Choose ONE protein. Additional proteins + \$5 pp per protein

Skirt Steak of Beef *Mushroom Demi-Glace (GF)(DF)*

Marinated Chicken Breast *Fire Roasted Poblano Butter (GF)*

Garlic Mashed Potatoes (GF)

Roasted Seasonal Vegetables (GF)(V)

Caesar Salad *Hearts of Romaine, Shaved Parmesan, Croutons, Caesar Dressing*
Rolls & Butter

55 / 64 KULSHAN

Choose ONE protein. Additional proteins + \$5 pp per protein

Grilled Filet of Beef, *Caramelized Onion Sauce (GF)(DF)*

Roasted Wild Salmon, *Lemon Cream Sauce (GF)*

Scalloped Potatoes

Roasted Seasonal Vegetables (GF)(V)

Field Greens Salad *Cucumber, Tomatoes, Carrots, Lemon Vinaigrette*

Rolls & Butter

39 / 48 SOUTHERN COMFORT

Choose ONE protein. Additional proteins + \$5 pp per protein

Orange Barbecued Chicken (DF)

Eastern North Carolina Barbecue Pork (GF)(DF)

Macaroni and Cheese

Grilled Vegetables (GF)(V)

Dill Potato Salad (GF)

Rolls & Butter

Hotel Bellwether

Lunch/Dinner Buffets

priced per person, 20 guest minimum order
Add an additional entree to buffet for \$15 per person.
prices subject to current service charge & tax
(GF) Gluten Free / (DF) Dairy Free / (V) Vegan

lunch / dinner

35 / 42

BUILD YOUR OWN SAMISH SLIDER BUFFET

Garlic Chicken Slider (GF)

Short Rib Slider (GF)

Pineapple Cole Slaw (GF)

Macaroni Salad

Includes:

Bacon, Sauteed Mushrooms, Lettuce, Sliced Tomatoes, Sweet Onions,
Housemade Pickles, White Cheddar & Gruyere Cheese, Red Pepper Aioli,
Mayonnaise, Ketchup, Mustard, with buns served on the side

39 / 45

PACIFIC ISLAND BBQ BUFFET

Gluten-free upon request \$2 per person. Pick one protein. Additional proteins \$5 per person

Pineapple Grilled Prawns (GF)

Korean Barbecued Chicken (DF)

Char Siu Skirt Steak (DF)

Steamed Rice

Bok Choy (V)

Napa Cabbage Lo Mein (DF)

Kimchi Slaw

Mushroom Chopped Salad (V)

38 / 47

ITALIAN BUFFET

(Choose Two Entrees Below)

Beef Lasagna Ricotta & Mozzarella Cheese, Pomodori Italiana

Eggplant Lasagna Tomato Bechamel, Ricotta & Mozzarella Cheese

Chicken Cacciatore, Braised Chicken Thighs, Tomato Sauce, Pasta

Chicken Marsala, Chicken Breasts, Marsala Wine Mushroom Sauce, Pasta

Bolognese, Ground Beef & Sausage, Tomato Sauce

Pesce Picatta, Pan Fried White Fish, White Wine & Lemon Sauce, Pasta

Includes Roasted Vegetables (GF)(V)

Includes Rolls & Butter + Garlic Bread

SALAD - please select one

Salumi Chopped Salad Balsamic Vinaigrette

Caesar Salad Hearts of Romaine, Shaved Parmesan, Croutons, Caesar Dressing

Field Greens Salad Cucumber, Tomatoes, Carrots, Lemon Vinaigrette

Hotel Bellwether

Action Stations

priced per person, 20 guest minimum order
orders for 24 guests or fewer will be charged an additional \$5 per person
prices subject to current service charge & tax
(GF) Gluten Free / (DF) Dairy Free / (V) Vegan

PAELLA PARTY

Served in a traditional paella pan

49 Shrimp, Scallops, Mussels & Sausage Paella

Charcuterie Display

Cucumber Salad

Chicken Legs in Bravas Sauce

Baguette with Oil & Balsamic Vinegar

\$150 for Action Station & Designated Chef

44 Chicken & Sausage Paella

Charcuterie Display

Cucumber Salad

Shrimp in Bravas Sauce

Baguette with Oil & Balsamic Vinegar

\$150 for Action Station & Designated Chef

CARVING STATIONS

enhance your buffet with one of the following

500 Szechwan Peppercorn Crusted Striploin (serves 25-30) (DF)

Fried Peppers, Shiso Sofrito, Crispy Shallots

250 Charbroiled Wagyu Tomahawk Ribeye (serves 10 - 15) (DF)

Toasted Fennel Seed Demi, Pistachio Tapenade, Pickles, Grilled Vegetables

150 Achiote Roasted Turkey Breast (serves 15-20) (GF)

Roasted Poblano Salsa Verde, Preserved Lemon Jus

500 Roasted Prime Rib of Beef (serves 20) (GF)

Au Jus, Creamy Horse Radish & Fried Onions

Hotel Bellwether

Appetizer Menu

priced per piece, 24 piece minimum order
prices subject to current service charge & tax
tray passed appetizers available upon request, \$75 per hour
(GF) Gluten Free / (DF) Dairy Free / (V) Vegan

***4** PER PIECE

Prosciutto Wrapped Asparagus (GF)(DF)

Prosciutto & Melon (GF)(DF)

Bruschetta, Tomato, Shallot, Garlic, Balsamic, Parmesan

Capocollo-Fig Crostini (DF)

Triple Creamed Brie & Strawberry Crostini, Basil, Balsamic Reduction

Cheese Croquettes, Red Pepper Aioli

Potato-Leek Soup Shooters (GF)

Caprese Skewers, Cherry Tomatoes, Mozzarella, Pesto, Balsamic (GF)

Confit Artichoke Heart Smoked Paprika Aioli

Thai Chicken Skewers (DF)

**tray passed appetizers available upon request, \$75 per hour*

***7** PER PIECE

Seared Tuna on Cucumber Chili Emulsion (GF)(DF)

Beef Tenderloin Crostini Blue Cheese Butter, Worcestershire Reduction

Citrus Marinated Shrimp, Cocktail Sauce (GF)(DF)

Crispy Confit Pork Belly Apricot Mustard (GF)(DF)

Alaskan Crab Stuffed Mushrooms (DF)

Smoked Albacore Crostini Dill Cream Cheese with Pickled Fennel

Bacon-Wrapped Dates with Huckleberry Goat Cheese

**tray passed appetizers available upon request, \$75 per hour*

Hotel Bellwether

Appetizer Displays

priced per person, 20 guest minimum order
prices subject to current service charge & tax
(GF) Gluten Free / (DF) Dairy Free / (V) Vegan

- 16 Charcuteries & Artisan Cheeses**
Table Grapes, Pickles, Nuts, Onion Jam, Crackers
- 12 Tuscan Grilled Vegetables**
Served chilled with Apricot Vinaigrette
- 12 Vegetable Crudit **
Cucumber Yogurt Dip (GF)
- 12 Fruit Display**
Assortment of Melons, Pineapple, Grapes & Fresh Berries
- 12 German Pretzels Ale Mustard**
- 12 Braised Short Rib and Crispy Cheese Curd Bowl**
- 18 Taco Display**
Beef Taco's, Ahi Taco's, Tempeh Taco's each with Cilantro Slaw, Jalapeno Crema, in a Corn Tortilla
- 18 Build Your Own Sliders**
Chicken, Beef, Veggie with assorted toppings
- 18 Flatbreads**
*Pesto, Feta, Pears, Pickled Onions, Roasted Peppers, Arugula
Capicollo, Salami, Tomato-Basil, Mozzarella, Balsamic Reduction
Salmon Lox, Garlic Oil, Herbed Cream Cheese, Pickled Onion, Fennel Fronds*
- 450 Smoked Salmon Plank (serves 30-35) (GF)(DF)**
Onion Jam, Shiitake Slaw, Crackers
- 550 90 piece Sushi Display (DF)**
Spicy Tuna Roll, Dungeness Crab California Roll, Wild Salmon
- 900 150 piece Roll, Ponzu, Wasabi, Soy Sauce, Pickled Ginger, Daikon Radish**

Hotel Bellwether

Plated Dinner Offerings

Includes dinner rolls, salad and two sides

Choose one duet or two entrée options for guests to choose from
To include a **third entrée** option, price will increase by **\$15 per person**
Addition of **vegetarian entree'** at no additional cost.

Highest priced entrée will be charged for all meals ordered.

Entrée counts for each option required at least 10 days prior to event.

Client must provide meal indicator cards to denote each guests name and entrée selection

prices subject to current service charge & tax

(GF) Gluten Free / (DF) Dairy Free / (V) Vegan

ENTREES

- 72 **Duet of Filet of Beef Cabernet Sauce (DF) | Wild Salmon Creamy Chive Sauce (GF)**
- 70 **Duet of Filet of Beef Cabernet Sauce (DF) | Roasted Chicken Breast, Pomodoro (GF)(DF)**
- 62 **Filet Mignon of Beef Peppercorn Demi (GF)**
- 62 **Pan Roasted Chilean Seabass Lemon Beurre Blanc (GF)**
- 56 **Wild Caught Salmon Celery Root Puree and Tomato Gastrique or
Lemon Beurre Blanc (GF)**
- 48 **Grilled Beef Top Sirloin Chimichurri (GF)(DF) or Wild Mushroom Red Wine Sauce (GF)(DF)**
- 48 **Roasted Chicken Breast Cracked Mustard Vinagarette (GF)**
- 48 **Pappardelle Wild Mushroom Ragout (vegetarian)**
- 48 **Cashew Stuffed Cauliflower Sundried Tomato Relish, Roasted Pepper Sauce (GF)(V)**
- 48 **Eggplant Tower Fried Tomatoes, Miso Buttered Rice (vegetarian) (vegan upon request)**

SALADS + 8 PP

select one salad to be served to all guests

Caesar Hearts of Romaine, Shaved Parmesan, Croutons, Caesar Dressing

Arugula Radish, Parmesan, Lemon Vinaigrette (GF)

Tuscan Greens Marcona Almonds, Cranberries, Carrot, Romano, Balsamic Vinaigrette (GF)

SIDES

select two sides to be served to all guests

Garlic-Herb Roasted Potatoes (GF)(V)

Mashed Potatoes (GF)

Black Cherry Wild Rice (GF)(V)

Heirloom Carrots (GF)(V)

Roasted Butternut Squash (GF)(V)

Roasted Seasonal Vegetables (GF)(V)

Includes: Dinner Rolls + Butter

FAMILY STYLE

Make any of the plated entrees a
Family Style Dinner

minimum 25 guests, maximum 100 guests

add \$10 to entree price

Hotel Bellwether

Chef's Table

Signature Plated Dinner

\$125 per person++

Includes two passed appetizers (see page 11), two salad choices, two entrée choices & dinner rolls with butter

Choose two entrée options for guests to choose from . Addition of vegetarian entree' at no additional cost. Entrée counts for each option required at least 10 days prior to event. Client must provide meal indicator cards to denote each guests name and entrée selection. Prices subject to current service charge & tax.

SIGNATURE SALAD CHOICES (choose two)

Watercress Salad with Castelfranco, Woodear Mushrooms, Pickled Shallots, Pecorino, Blood Orange and Yuzu Vinaigrette

Panzanella Salad with Tomato, Romanesco, Charred Peppers, Eggplant, Ricotta Salata, Focaccia and Aged Balsamic Vinegar

Roasted Squash Medley with Grape Tomatoes, Sweet Onions, Chickpeas, Basil, Frisee and Lemon Vinaigrette

Caeser Salad with Preserved Lemon, Grana Padano, and Baguette

Cucumber Salad with Castelvetroano Olives, Grape Tomatoes, Green Onion, Roasted Peppers, Cilantro and Yuzu Vinaigrette

SIGNATURE ENTRÉE CHOICES (choose two)

Lamb or Venison with Curried Vegetables, Cous Cous, Pickled Tomatoes, Mint Chutney

Duck Breast with Cauliflower puree, Grilled Asparagus, Duck Egg, Wild Rice, Frisee and Cherry Gastrique

Braised Boneless Short Rib with Harissa Jus, Whipped Potato, Garlic Green Beans, Chips, and Pink Peppercorns

Filet Mignon or Wagyu Loin (+15pp) with Pearl Onions, Mille Feuille Potatoes, Romanesco, Fried Shallots, and Onion Reduction

Chilean Seabass or Steelhead Trout with Potato Blini, Japanese Eggplant Puree, Baby Turnips, Green onion, Carrot Gastrique and Marigold

Vegetarian Ravioli with Mushroom Ketchup, Roasted Kohlrabi, Sauteed Kale, Smoked Blue Cheese, and Espelette

Seafood Trio with A Half Dungeness Crab, Butter Poached Lobster Tail, Sauteed Clams and Mussels, Fingerling Potatoes, Roasted Carrots, Garlic Butter and Baguette

Hotel Bellwether

Dessert Options

priced per person, 20 guest minimum order orders
prices subject to current service charge & tax

- 12 **Seasonal Dessert Chef's Choice** *(sold per person)*

- 12 **Chocolate Pot de Crème** *French Custard, Theo Chocolate, Black Cherries (Each)*

- 15 **Caramel Popcorn & Assorted Candies** *(sold per person)*

- 12 **French Patry Platter** *Les Carolines, Les Chouchous, Macarons, Variety of Fruit Tarts (sold per person)*

- 8 **Classic Dessert Display** *Brownies, Cookies, Lemon Bars (sold per person)*

- 8 **New York Cheesecake** *Fresh Berries, Whipped Cream (sold per person)*

- 12 **Opera Cake** *Rum Caramel, Whipped Cream, Candied Hazelnuts (sold per person)*

- 12 **Lemon Tart** *Swiss Meringue, Candied Lemon (sold per person)*

- 12 **Mini Assorted Cheesecakes** *(Display Only) (sold per person)*

- 12 **Cut Cake** *Strawberry Vanilla, Lemon, Red Velvet, Chocolate (Display Only) (sold per person)*

- 25 **Ice Cream Sundae Bar** *Two Ice Cream Flavors Served by Bellwether Staff Includes A Variety of Sauces & Toppings (sold per person)*

- 19 **S'mores Station** *Graham Crackers, Mallows, Assorted Chocolate (sold per person) (Indoors & Outdoors)*

Hotel Bellwether

Wine List

King Estates Sauvignon Blanc (OR)

14 per glass / 37 per bottle

J Vineyard Pinot Grigio (CA)

12 per glass / 36 per bottle

Chardonnay (WA)

13 per glass / 41 per bottle

Brown Heritage Cabernet (WA)

14 per glass / 40 per bottle

Goose Ridge G3 Red Blend (WA)

15 per glass / 41 per bottle

King Estates Pinot Noir (OR)

16 per glass / 49 per bottle

House Red

10 per glass / 34 per bottle

House White

10 per glass / 34 per bottle

House Rose

10 per glass / 34 per bottle

Please inquire for our full wine list

Outside wine will be charged a corkage fee of \$25 per 750ml bottle

Please limit outside wine to items not offered on the Hotel Bellwether wine list

No-Host bar pricing increases up to \$1 per item + tax & service charge

No-Host/Cash only bars require a \$250 bar set up fee & a \$50 per hour bartending fee

Hotel Bellwether

Bubbles

Treveri Cellars "Blanc de Blanc" Brut Zero (WA) 38 per bottle

Nicolas Fevillater Brut Rose (FR) 75 per bottle

Freixent Prosecco (IT) 40 per bottle

Veuve Clicquot Brut (FR) 105 per bottle

Beer

Canned Local Craft Selection 7 each

Bottles + Imports 6 each

*Widmer Bros. Hefeweizen, Alaskan Amber,
Budweiser, Bud Lite, Jalisco Estrella*

Mimosa Bar

Orange Juice, Cranberry Juice, & Grapefruit Juice 10 per mimosa

House Sparkling Wine & Assorted Fresh Fruit

Specialty sparkling wine upgrade upon request

Bubbles Tower

\$150 setup and service fee, up to 30 glasses

Choose your sparkling wine or champagne

Sold separately

No-Host bar pricing increases up to \$1 per item + tax & service charge

No-Host/Cash only bars require a \$250 bar set up fee & a \$50 per hour bartending fee

Hotel Bellwether

Specialty Cocktails 15

Classic Martini

Hendricks Gin or Reyka Vodka,
Dry Vermouth

French Martini

Grey Goose Vodka, Pineapple Juice,
Chambord Raspberry Liqueur

Manhattan

High West Rye, Antica Sweet Vermouth,
Angostura Bitters, Luxardo Cherry

Paloma

Mi Campo Blanco Tequila, Fresh Grapefruit,
Simple Syrup, Lime, Salt, Soda

Dramshanbo

Irish Gunpowder Gin, Drambuie, Lemon

Old Fashioned

Four Roses Bourbon, Demerara Sugar, Angostura Bitters,
Luxardo Cherry, Orange Twist

Margarita Ultra

Herradura Ultra Tequila Anejo, Cointreau,
Muddled Lime, Salt Rim
Like it spicy? Add jalapeno

No-Host bar pricing increases up to \$1 per item + tax & service charge

No-Host/Cash only bars require a \$250 bar set up fee & a \$50 per hour bartending fee

Hotel Bellwether

Hosted Bar Service

Pricing Subject to Tax & Service Charge

Well Bar

Vodka, Gin, Tequila, Whiskey, Rum

10 Mixed Drinks

12 Martinis & Cocktails

Premium Bar

*Tito's Vodka, Beefeater Gin,
Hornitos Tequila, Jack Daniels Whiskey,
Bacardi Silver Rum, Dewar's Scotch*

12 Mixed Drinks

14 Martinis & Cocktails

Top Tier Bar

*Grey Goose Vodka, Hendricks Gin,
Casamigos Blanco Tequila, Woodford Reserve Bourbon,
Sailor Jerry's Rum, Glenlivet 12yr Scotch*

14 Mixed Drinks

16 Martinis & Cocktails

No-Host bar pricing increases up to \$1 per item + tax & service charge
No-Host/Cash only bars require a \$250 bar set up fee & a \$50 per hour bartending fee

Hotel Bellwether

Non-Alcoholic Beverages

Soft Drinks, Juices & Bottled Water

*Pepsi, Diet Pepsi, Sprite,
Orange Juice, Apple Juice
Aquafina*

Half Day Service - 8 per person (2-4 hours)

Full Day Service - 10 per person (4-8 hours)

Still & Sparking Water

*San Pellegrino, Aqua Panna
(7 per bottle (16.9 oz.))*

Passion Fruit Tea or Black Iced Tea

*Lemon & Sugar
(40 per 1.5 gallon - serves 24 cups)*

Lemonade

(30 per gallon- serves 16 cups)

Bellwether Fruit Punch

(30 per gallon - serves 16 cups)

Coffee & Tea Service

**Freshly Brewed Caffe D'arte Coffee - Regular or Decaf
or Hot Water with Assorted Hot Teas**

Each Sold Separately

32 per Carafe (serves 6-8 cups)

60 per Urn (serves 20-24 cups)

*Includes Creamer & Sweetener
Non-dairy Creamer Available Upon Request*

Half Day Coffee/Tea Package - 8 per person (2-4 hours of service)

Full Day Coffee/Tea Package - 10 per person (4-8 hours of service)

Hotel Bellwether

Event & Venue Information

DATE RESERVATIONS & PAYMENTS

To reserve your date, we require a non-refundable deposit equal to 25% of your Food and Beverage Minimum and Facility Fee with your signed contract. Your deposit will be applied to your final bill. Deposits and payments may be made in the form of cash, check, or credit card. In addition, 50% of the Food and Beverage Minimum and Facility Fee is due six (6) months prior to the event and 100% of the Food and Beverage Minimum is due three (3) months prior to the event. A valid credit card number is required and will be held on file. If full payment is not received by the conclusion of the function, this credit card on file will then be charged for the remaining balance.

A Certificate of Liability Insurance in the amount of \$1 million dollars per occurrence and \$1 million in the aggregate naming the Port of Bellingham as an additional insured is required for all events in the Bellwether Ballroom. You can obtain this insurance through your insurance carrier, where they can issue a single-day rider on homeowner/rental insurance policy. Another option is to purchase event insurance through a 3rd party such as www.theeventhelper.com.

GUEST ROOMS

Hotel Bellwether offers a special discounted rate for many of our events. All guest room reservations are based on availability and may be subject to minimum night stays. Reservations for rooms are not guaranteed unless a confirmation has been provided. Please be aware that only guests whose name is on a reservation will be granted access to a guest room. Hotel Bellwether's rooms are double occupancy. No large parties or gatherings are permitted in any Hotel Bellwether guest rooms.

PARKING

Complimentary underground parking is available.

Hotel Bellwether

Event & Venue Information

FOOD & BEVERAGE

Menu selections should be finalized 30 days prior to any event. All charges are subject to service charge and sales tax. Events served the Banquet Department have a 20% service charge (allocated to house, towards wages and admin costs). Events served by the Restaurant Staff have an 18% gratuity (to servers) and 2% service charge (allocated to house, towards wages and admin costs). Sales tax is currently 8.8%. Service Charges are taxed in the State of Washington.

Food and beverage prices will be quoted up to one year prior to the function and will be guaranteed 60 days prior to your function. Products may require substitutions due to market availability and supply. All details for your event(s) should be finalized a minimum of 21 days prior to the start of the event(s).

The sale and service of alcoholic beverages is regulated by the Washington State Liquor Control Board. As a Licensee it is The Lighthouse Bar & Grill's catering policy that liquor or food cannot be brought into or removed from the facility, except for wedding cakes from a licensed vendor. Please refrain from providing alcoholic favors as this can be in violations to our liquor license.

All menus are subject to change. All prices subject to a service charge and tax. Outside wine will be charged a corkage fee of \$25 per 750ml bottle. Please limit outside wine to items not offered on the Hotel Bellwether Wine List.

Per the Bellingham Department of Health, to-go food is not permitted off property.

MENU TASTING

Tastings are available for an additional charge; please inquire with your Sales Representative.

Hotel Bellwether

Event & Venue Information

GUEST COUNT GUARANTEES

A guarantee of the number of guests attending your function must be received by our Catering Department seven (7) business days prior to the event. The Client will be billed for the guaranteed number of guests, or the actual number of guests served, whichever is greater. The guaranteed number of guests may not be reduced after the guarantee due date. Increases to the guarantee count within 72 hours of the event will result in a 15% service charge per additional person and some substitutions may be necessary. All dietary substitutions must be requested by the guarantee due date.

Plated dinner require entrée counts seven (10) business days prior to the event. Clients must provide meal indicator cards for each guests to denote selections and these must include guest name and entrée selection. Plated dinners should have assigned seating to expedite plated dinner service.

CAKE CUTTING / OUTSIDE DESSERTS

Permission to bring in specialty dessert items may be granted on a case-by-case basis by your Sales Representative. Desserts must be provided by an outside licensed vendor. The dessert must be delivered and set-up in the reception area by the vendor. Hotel Bellwether will provide staff to assist in the cutting of your desserts. This service includes plates, silverware and all other necessary accoutrements. Desserts will be displayed on a dessert table for guests to self-serve. Cake may be tray-passed to tables if advance arrangements are made in advance. This service may result in a staffing fee.

Leftover cake will be placed in boxes provided by the vendor and stored until the following morning for pick up. Any cake or dessert items not picked up by noon the following day will be discarded.

An outside dessert fee of \$2 per person will be charged for all events.

Hotel Bellwether

Event & Venue Information

DECORATION & SET UP SCHEDULE

Set-up and decoration time is provided on the day of the event. Day prior set up may be available for an additional fee. No tacks or nails of any sort may be used on the walls. All decorations and personal items must be removed immediately following your event. Hotel Bellwether is not responsible for any items left behind. Items will be disposed of at 12:00 noon the following day. No glitter, balloons, candles with exposed flames or confetti is permitted. No tents or structures that obstruct guest room or restaurant views are allowed.

Included in Reception Facility Fees:

- *Set-up, clean-up and tear-down of room*
- *Professional and attentive staff*
- *Beautiful glassware and white china*
- *Standard white table linens*

EVENT PLANNING SERVICES

Your Event Manager will work with you to coordinate the onsite food and beverage and general set-up of your event. Additional linens, décor, flowers, photography, cake, DJ services, audio-visual etc. must be arranged by the client. The Hotel Bellwether does not have an in-house wedding planner. Hotel Bellwether does require a day of wedding planner for your event for our banquet staff to work with directly. We are happy to connect you with a local event planner and/or provide you with a listing of our preferred vendors.

Hotel Bellwether

Wedding Information

CEREMONIES

The Hotel Bellwether's coveted Waterfront Terrace offers the ideal setting for an outdoor ceremony and/or cocktail reception against the breathtaking backdrop of the Bellingham Marina and Bellingham Bay. The spacious terrace is ideal for large ceremonies, accommodating up to 300 guests and creates the perfect atmosphere for pre-reception hors d' oeuvres and cocktails. The terrace is available to rent for all guests who book the Bellwether Ballroom. The facility fee covers use of our white plastic folding chairs for the ceremony, cocktail hour bar set-up, ceremony set-up and tear-down.

PHOTOGRAPHS & MUSIC

Photographs may be taken in any public outdoor areas or within the space the Client has rented, provided the session does not interfere with hotel guests. In addition, all music will be controlled at the discretion of the Hotel Bellwether in consideration of our hotel guests. The Bellwether Ballroom has a 11pm curfew. All other rooms have a 9pm curfew and music must be off by 9pm. Events that run past curfew will be charged additional fees.



WEDDINGS AT HOTEL BELLWETHER

Let us take care of everything, so all you have to say is "I Do!"

WATERFRONT EVENT SPACES

Indoor & outdoor wedding spaces with breathtaking water views:

- Grand Ballroom with wrap around windows, high vaulted ceilings and private patio
- Outdoor Waterfront Terrace
- Intimate venues for small weddings & rehearsal dinners

LUXURY LODGING

- 66 luxury guest rooms & signature suites with water views, fireplaces, luxury linens and large soaking tubs
- Iconic three-story Lighthouse Suite perfect for wedding night
- Fido Family Members Welcome! VIP pet package available with bedding, bowls & dog treats

FULL-SERVICE CATERING

- Northwest inspired menus with culinary artistry from the Lighthouse Grill for plated, buffet or butler passed service
- Bar service with signature cocktails, extensive wine list, local beer and spirits

HOTEL AMENITIES

- Full-service restaurant and bar, the Lighthouse Grill
- Fitness center
- Private 220-foot boat dock
- Complimentary underground secured parking
- Complimentary Bellwether Bicycles to check-out
- Walking trails steps from hotel