



EST. 1917

THE ARCTIC CLUB SEATTLE

A DOUBLETREE BY HILTON™

Breakfast Buffets

Includes Freshly Brewed Starbucks Coffee, Assorted Tazo Teas and Chilled Fruit Juices

Arctic

Individual Fruit Flavored Yogurts and Granola

Sliced Seasonal Market Fruit and Berries

Breakfast Breads, Muffins and Pastries Served with Butter, Jams and Honey

\$28

European Continental

Individual Fruit Yogurts

Salami, Prosciutto and Sliced Coppa

Muenster, Havarti and Brie

Whole Grain Rolls, Fresh Baked Scones with Butter, Jams and Honey

Hard Boiled Eggs

\$30

Tundra

Sliced Seasonal Market Fruit and Berries

Farm Fresh Scrambled Eggs and Fine Herbs

Breakfast Breads and Pastries Served with Butter, Jams and Honey

Apple Sausage and Crisp Smoked Bacon

Cottage Potatoes

\$34

Additional Selections

The options below may be added to any of the above breakfast buffets

Individual Cereals and Milk \$6

Individual Yogurt Granola Parfaits \$5

Warm Breakfast Sandwich, Ham, Swiss Cheese and Egg \$6

Hot Oatmeal with Brown Sugar and Golden Raisins \$5

Assorted Bite Sized Breakfast Piroshkies \$36 per dozen

Scrambled Eggs with Artisan Cheese & Fine Herbs \$5

Thick Sliced French Toast with Warm Maple Syrup \$5

Apple Sausage or Crisp Smoked Bacon \$6

Assorted Freshly Baked Quiche \$8

Salmon Lox and Capers \$8

Prices do not include applicable state sales tax or service charge of which 75.8% is given to the service staff.
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The Arctic Club Seattle - A Doubletree by Hilton · 700 3rd Ave, Seattle WA · (206) 631-8060



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A DOUBLETREE BY HILTON™

Plated Breakfast Entrees

Includes Pastry Basket, Sliced Market Fruit and Berries, Freshly Brewed Starbucks Coffee, Assorted Tazo Teas and Chilled Fruit Juices

Northwest Eggs Benedict

Kipperd Salmon and Cottage Potatoes

\$30

Traditional Eggs Benedict

Canadian Bacon and Cottage Potatoes

\$28

Seasonal Berry Waffle

Fruit Compote, Fig Butter and Crisp Smoked Bacon

\$26

Pacific Seafood Frittata

Dungeness Crab, Bay Shrimp, Boursin Cheese

\$32

Rustic Vegetable and Spinach Frittata

Fresh Grated Parmesan Cheese and Fine Garden Herbs

\$26

Hot Vegetarian or Meat Quiche

Cottage Potatoes

\$28

Brioche French Toast

Crisp Smoked Bacon

\$27

All American

Farm Fresh Scrambled Eggs, Apple Sausage, Crisp Smoked Bacon, Cottage Potatoes

\$28

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Yukon Brunch

*Includes Freshly Brewed Starbucks Coffee, Assorted Tazo Teas, and Chilled Fruit Juices
Groups of 30 Guests or More*

Starters

(Please Select One)

Fresh Sliced Melon, Mixed Berries with Vanilla Anglaise

Locally Produced and Imported Cheese Display

Eggs

Includes: Apple Sausage Links, Crisp Smoked Bacon, and Cottage Roasted Potatoes

(Please Select One)

Organic Scrambled Eggs and Fine Herbs

Omelets Made-to-Order

Sweet Bell Pepper, House Smoked Salmon, Scallions, Wild Mushrooms, Bay Shrimp

Spinach, Imported Cheddar Cheese and Black Forest Ham

(Omelet Attendant Fee \$125)

Salads

(Please Select One)

Organic Spinach, Crisp Pancetta, Fried Capers and Walnut Dressing

Seasonal Tomato, Fresh Buffalo Mozzarella, Basil Leaves and Balsamic

Entrées

(Please Select One)

Cured Ham, Mango Papaya Chutney

Traditional Roasted Turkey with Gingersnap Gravy

Slow Roasted Prime Rib of Beef, Rosemary Jus

Poached Salmon with Dill Champagne Crème Fraiche

Grilled Chicken Picatta with Caper Lemon Butter Sauce

Accompaniments

Potato Gratin

Asparagus with Hollandaise

Sweet Spot

Array of Desserts

\$63

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Luncheon Buffets

*Includes Artisan Bread and Butter, Freshly Brewed Starbucks Coffee, Assorted Tazo Teas and Iced Tea,
Locally Grown Oven Roasted Vegetables and an Array of Desserts
Groups of 15 Guests or more*

Salads

(Please Select Two)

Mixed Field Greens, Candied Pecans, Dried Apricots, Goat Cheese, Citrus Vinaigrette

Baby Spinach and Frisee, Forest Mushrooms, Red Onion, Egg, Smoked Pepper Bacon

Cheese Tortellini, Wine Salami, Selected Cheeses and Herbs

Frisee, Baby Spinach, Strawberries, Candied Walnuts, Feta, Cranberry Citrus Vinaigrette

Baby Arugula, Mandarin Segments, Bleu Cheese Crumbles, Roasted Peppers, Cranberry Vinaigrette

Entrées

One Entrée: \$38 Two Entrées: \$45 Three Entrées: \$52 per guest

Chicken Chardonnay with Artichoke Hearts, Crimini Mushrooms and Oregon Bay Shrimp

Northwest Knotted Salmon with Lemon Butter Sauce

Espresso and Mesquite Crusted Sirloin of Beef, Blackberry Demi

Butternut Squash Ravioli, Lavender Butter Sauce

Tortilla Crusted Tilapia, Spiced Fresh Fruit Salsa, Cilantro

Rosemary Roasted Pork Loin, stuffed with Seasonal Dried Fruits, Port Wine Sauce

Accompaniments

(Please Select One)

Roasted Garlic Mash with White Cheddar and Chives

Forest Mushroom Risotto, Cream and Parmesan

Rosemary and Cumin Roasted Potato Medley

Saffron Rice with Fresh Herbs and Vegetables

Bow Tie Pasta, Roasted Cherry Tomatoes, Fresh Basil with Pesto Cream Sauce

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Working Lunch Buffets

Includes Freshly Brewed Starbucks Coffee, Assorted Tazo Teas and Iced Tea

Cherry Street

Soup du Jour
Organic Mixed Field Greens
Sliced Market Fruit and Berries
Assorted Deli Meats and Gourmet Cheeses
Albacore Tuna Salad
Classic Egg Salad
Traditional Deli Condiments
Artisan Breads
Assorted Kettle Chips
Assorted Cookies
\$39

Mesquite

Tortilla Soup
Jicama, Cucumber and Pineapple Salad
Grilled Skirt Steak, Lime Chicken
Grilled Vegetables
Shredded Tillamook Cheese, Sour Cream,
Guacamole and Pico de Gallo
Warm Flour Tortillas
Spanish Rice and Black Beans
Cinnamon and Sugar Churros
\$42

Pacific Rim

Fresh Fruit Salad,
Asian Coconut Dressing
Cabbage Salad with Rhubarb Vinaigrette
Oriental Noodle Salad,
Tangy Sesame Dressing
Almond Chicken and Teriyaki Beef
Traditional Fried Rice
Lemon Bars
\$40

Third Street

Soup du Jour
Dungeness Crab Mac and Cheese
Chef's Choice Deli Salad
Sliced Market Fruit and Berries
Oven Baked Sandwiches:
Meatball Sandwich with Provolone
Turkey and Fontina with Caramelized Onions
Caprese Sandwich, Heirloom Tomato, Buffalo Mozzarella, Pesto
Basil, Balsamic
Kettle Chips
Cookies and Lemon Bars
\$45

Ravello

Sliced Market Melon with Prosciutto
Caesar Salad with Parmesan
Tomato, Basil, Mozzarella Salad
Chicken Picatta with Lemon and Capers
Seasonal Stuffed Ravioli with Sage Butter Sauce
Fresh Baked Breadsticks
Tiramisu
\$42

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Plated Lunches

Includes Artisan Bread and Butter, Freshly Brewed Starbucks Coffee, Assorted Tazo Teas and Iced Tea

Salad and Soups

(Please Select One)

Mixed Field Greens, Riesling Poached Pear, Pine Nuts, Bleu Cheese, Lemon Vinaigrette

Pike Place Market Clam Chowder

Tomato, Basil, Chevre Salad

Hearts of Romaine, Garlic Croutons and Classic Caesar Dressing

Baby Spinach and Frisee, Strawberries, Roasted Pine Nuts, Goat Cheese, Blood Orange Vinaigrette

Soup du Jour

Entrées

Up to two entrees may be selected. The highest priced entrée will prevail as the plated lunch price.

Roasted King Salmon, Cilantro Lime Butter, Wild Rice \$41

Dungeness Crab Cakes, Tomato Habanera Salsa \$39

Galliano Chicken, Chorizo, Spinach, Gouda, Polenta and Pan Jus \$37

Medallions of Tenderloin, Herb Roasted Potatoes, Pernod \$43

Sweet Pepper Cous Cous with Eggplant and Roasted Vegetables \$33

Lavender Ahi Salad, Tomato, Mizuna, Cucumber, Yuzu Mirin Vinaigrette \$39

Coriander Roasted Prawns, Arugula, Heart of Palm, Tomato Vinaigrette \$38

Sweet Spot

Chocolate Mousse \$8

Seasonal Crème Brulee \$8

Seasonal New York Style Cheesecake \$8

Passion Fruit Tartlet \$8

Balsamic Pear Tart \$8

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A DOUBLETREE BY HILTON™

Small Group All Day Package

*Includes All Day Non-alcoholic Beverages, (Starbucks Coffee, Assorted Tazo Teas, Assorted Soft Drinks Bottled Still and Sparkling Waters), Milk and Juice Served with Breakfast
Groups of 15 Guests or Less*

Continental Breakfast

Individual Fruit Flavored Yogurts and Granola
Sliced Seasonal Market Fruit and Berries
Breakfast Breads and Pastries served with Butter, Jams and Honey

Plated Lunch

(Guests to make individual selections on the day of the meeting)

Caesar Salad

Romaine Hearts, Tomatoes, Croutons, Parmesan
Grilled Chicken or Grilled Salmon

Arctic Reuben

Pastrami, Sauerkraut, Swiss Cheese, Bistro Sauce,
Rye Bread, French Fries

Portobello and Crimini Ravioli

Cherry Tomatoes, Spinach, Pesto,
Roasted Garlic Cream Sauce

Angus Burger

Half Pound Angus Beef, Red Onion, Tomato,
Cheddar Cheese, French Fries

Afternoon Break

(Please Select Two)

Home Style Baked Cookies
Fresh Baked Homemade Brownies
Fire Roasted Nuts
Whole Fresh Fruit
Protein Bars
Granola Bars
Mini Corn Dogs with Ketchup and Mustard

\$74 per guest

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All Day Package

*Includes All Day Non-alcoholic Beverages, (Starbucks Coffee, Assorted Tazo Teas, Assorted Soft Drinks Bottled Still and Sparkling Waters), Milk and Juice Served with Breakfast
Groups of 15 Guests or More*

Continental Breakfast

Individual Fruit Flavored Yogurts and Granola
Sliced Seasonal Market Fruit and Berries
Breakfast Breads and Pastries served with Butter, Jams and Honey

Select from one of our Working Lunch Buffets

Cherry Street
Pacific Rim
Mesquite
Third Street
Ravello

Afternoon Break

(Please Select Two)

Home Style Baked Cookies
Fresh Baked Homemade Brownies
Fire Roasted Nuts
Whole Fresh Fruit
Protein Bars
Granola Bars
Mini Corn Dogs with Ketchup and Mustard

\$76 per guest

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A DOUBLETREE BY HILTON™

Snacks, Refreshments and Breaks

Sweet

Lemon Bars \$28 per dozen

Home Style Baked Cookies \$28 per dozen

Assorted Pastries and Breads with Honey \$32 per dozen

Fresh Baked Homemade Brownies \$28 per dozen

Assorted Candy Bars \$3 each

Salty

Hot Ballpark Pretzels with Warm Cheese Sauce and Honey Mustard \$28 per dozen

Corn Tortilla Chips with Pico de Gallo and Fresh Guacamole \$9 per guest

Mini Corn Dogs with Ketchup and Mustard \$26 per dozen

Assorted Bite Sized Piroshkies \$48 per dozen

Freshly Popped Corn \$3 per guest

Healthy

Protein Bars and Granola Bars \$6 per guest

Basket of Whole Fresh Fruit \$3 per piece

Fire Roasted Mixed Nuts \$32 per pound

Northwest Organic Trail Mix \$32 per pound

Grilled Pita with Kalmata Olive Hummus \$5 per guest

Drink

Starbucks Coffee and Assorted Tazo Teas \$66 per gallon

Assorted Soft Drinks \$5 per drink

Red Bull Energy Drinks \$7 per drink

Starbucks Frappuccinos \$7 per drink

Still and Sparkling Waters \$5 per drink

Assorted Fruit Juice, Lemonade, or Iced Tea \$40 per gallon

All Day Beverage Service \$20 per guest/Half Day Beverage Service \$12 per guest (maximum of 4 hours)

*Starbucks Coffee, Assorted Tazo Teas, Assorted Soft Drinks
Bottled Still and Sparkling Waters*

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Hors d' Oeuvres

Available Tray Passed or Stationed

Cold Selections

- Smoked Salmon on Potato Cake, Herbed Crème Fraiche \$4 per piece
- Caesar Salad in Phyllo, Parmesan Crisp \$3.50 per piece
- Shrimp Cocktail in Cucumber Cup \$4 per piece
- White Bean and Parmesan Bruschetta \$3.50 per piece
- Roasted Lamb on Crostini, Ginger Roasted Fig Compote \$4.50 per piece
- Boursin Stuffed Medjool Date, Toasted Almond \$3.50 per piece
- Caprese Skewer, Basil, Tomato, Fresh Mozzarella \$3.50 per piece
- Tuna Tar Tar, Avocado \$4.50 per piece
- Endive, Tandoori Chicken Salad \$3.50 per piece
- Shaved Tenderloin on Crostini, Red Onion Jam, Bleu Cheese \$4 per piece

Warm Selections

- Spanokopita \$4 per piece
- Coconut Tiger Prawns, Ponzu Sauce \$4.50 per piece
- Chicken Apple Sausage Empanadas \$4 per piece
- Herb Crusted Lamb Chops, Balsamic Mint Sauce \$4.75 per piece
- Ginger Soy Marinated Tenderloin Bites, Sweet Plum Sauce \$4 per piece
- Prosciutto Wrapped Sea Scallop \$4.50 per piece
- Dungeness Crab Cake, Rice Wine Chili Aioli \$4.50 per piece
- Risotto Croquettes, Bleu de Basque, Thyme \$3.50 per piece
- Steamed Pork Pot Stickers, Soy Sauce \$3.50 per piece
- Chicken Pot Pie Tartlets \$3.50 per piece
- Vegetable Spring Rolls, Sweet Thai Chili Sauce \$3.50 per piece

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Reception Displays and Stations

Cheese Display

Local and European Cheeses, Assorted Crackers, Roasted Fruit and Nuts \$12 per guest

Fruit Display

Seasonal Market Fruits \$10 per guest

Crudité Display

Garden Crudités, Fresh Herb Dipping Sauces, Tapenade \$8 per guest

Antipasti Display

Assortment of Marinated Vegetables, Cured Meats and Aged Cheeses \$14 per guest

Seafood Display

Tiger Prawns, Oysters, Crab Claws, Mignonette, Cocktail Sauce, Horseradish Sauce \$35 per guest

Slider Station

Herb Grilled Portobello
Kobe Beef, Chevre, Beets
Truffled Fries
\$15 per guest

Taco and Tamale Station

Grilled White Fish, Pineapple, Cabbage Taco
Chicken, Mole, Corn Husk Tamale
Shredded Beef, Tomatillo-Serrano Pepper Taco
Pico de Gallo, Guacamole, Cilantro, Lime, Cotija Cheese, Crème Fraiche, Cheddar Cheese
\$25 per guest

Sushi Display

Fresh Sushi and Sashimi, Wasabi, Soy Sauce, Ginger
Market Price

Pasta Station

Three Cheese Tortellini, Penne Pasta, Pomodoro, Alfredo, Shredded Parmesan, Sliced Black Olives,
Sun Dried Tomatoes, Artichoke Hearts, Pine Nuts, Basil, Breadsticks
\$20 per guest

Mashed Potato Station

Garlic Mashed, Herb Mashed, Shredded Cheddar, Chopped Bacon, Sautéed Garlic,
Chives, Butter and Sour Cream
\$15 per guest

Carving Stations

(All Stations will have a Carving Attendant Fee of \$125, Serves 25)

Glazed Honey Ham, with Sherry Mustard \$250
Roasted Beef Tenderloin with Choron Sauce \$375
Whole Herb Rubbed Turkey with Gingersnap Gravy \$200
Roasted Prime Rib with Au Jus \$350
Leg of Lamb with Pinot Noir Jus \$350
Pork Loin Pinot Noir Jus \$200

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A DOUBLETREE BY HILTON™

Icon Dinner Buffet

Includes Artisan Bread and Butter, Freshly Brewed Starbucks Coffee and Assorted Tazo Teas

Groups of 30 or more

An additional \$10 will be added per person for groups with less than 30 guests.

Salads

(Please select two)

Roasted Baby Beets with Arugula, Walnuts and Bleu Cheese

Organic Greens with Dates, Almonds and Cinnamon Cream

Spinach with Pickled Asparagus, Pine Nuts and Ginger Thyme Vinaigrette

Watercress and Baby Lettuces with Roasted Ciopolini and Grapes

Butter Lettuce and Endive with Olives, Green Beans and Tarragon

Entrees

One Entrée: \$67 Two Entrées: \$72 Three Entrées: \$77 per guest

Mesquite King Salmon with Cider Braised Cabbage and Pear

Tenderloin Medallions with Brandy Pernod Sauce

Jidori Chicken with Artichoke, Caper and Tarragon

Sarah Joe Pork Loin with Cherry Brandy Port Reduction

Artisan Pasta with Fontina and Leeks

Porcini Roasted Rib Eye with Madiera Demi Glace

Accompaniments

(Please select two)

Truffled Heirloom Potato Medley

Organic Potato and Celery Root Puree

Parmesan Potato Gratin

Lentil Ragout

Rosemary Squash Hash

Seasonal Vegetable Medley

Sautéed Pole Beans, Garlic and Almonds

Asparagus

Candied Baby Carrots

Sweet Spot

Array of Desserts

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Plated Dinner

Includes Artisan Bread and Butter, Freshly Brewed Starbucks Coffee and Assorted Tazo Teas

Appetizers

Drambui Seared Lamb Chop, Balsamic Reduction \$16

Baked Brie, French Pastry, Caramel Sauce, Fresh Fruit \$13

Dungeness Crab Cake, Habanera Mango Salsa, Onion Strings \$17

Farm to Table Mac-N-Cheese, Brown Butter Crumb Crust \$12

Soups and Salads

(Please Select One)

Arugula, Caramelized Pear, Smoked Gouda, Citrus Vinaigrette \$8

Organic Mixed Greens, Dates, Pistachios, Olives, Balsamic Vinaigrette \$8

Baby Spinach and Frisee, Strawberries, Grapes, Bleu Cheese, Toasted Almonds, Poppy Seed Vinaigrette \$8

Belgium Endive, Frisee, Candied Walnut, Montrachet, Garlic Herb Oil, Sea Salt \$9

Tomato Basil Soup \$8

Lobster Bisque \$9

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Main Courses

Up to three entrees may be selected. The highest priced entrée will prevail as the plated dinner price.

- New York Strip, Parmesan Potato Gratin, Bleu Cheese Bourbon Reduction \$54
- Drambui Seared Lamb Rack over Saffron Pears \$52
- Chicken Dungeness with Roasted Tomato, Risotto, Red Pepper Beurre Blanc \$45
- King Salmon over Pea Vines with Apple Cider Veloute, Wild Rice \$52
- Crab Stuffed Roasted Scampi, White Chocolate Jalapeno Gastrique,
Lemon Risotto, Fresh Asparagus \$54
- Sweet Pepper Cous Cous with Eggplant, Roasted Vegetables \$41
- Roasted Halibut with Sambuca Citrus Cream, Taiwanese Red Rice \$54
- Filet Mignon with Rosemary Squash Hash, Pepperonata, Thyme Demi Glace \$56

Duet Plates

- Top Sirloin, Red King Crab Legs, Field Pea Risotto, Sweet Chili Butter \$67
- Prosciutto Wrapped Scallops, Filet of Halibut, Saffron Apples, Red Pepper Beurre Blanc \$65
- Tenderloin and Coriander Prawns, Roasted Fingerling Potatoes, Blueberry Demi Glace \$62

Sweet Spot

- Seasonal Crème Brulee \$9
- New York Style Cheesecake with Seasonal Fruit \$9
- Classic Italian Tiramisu \$9
- White Chocolate Mousse \$9
- Trio of Imported and Local Artisan Cheese, Dried Fruit and Nuts \$15

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Event Beverage List

| | HOUSE | PREMIUM |
|---------|---------------------|---------------------|
| Vodka | Finlandia | Stoli |
| Gin | Burnett's | Bombay Sapphire |
| Rum | Bacardi Superior | Appleton Estate |
| Tequila | Lunazul Blanco | Dobel Reposado |
| Whiskey | Evan Williams | Buffalo Trace |
| Scotch | Dewar's White Label | Glenfiddich 12 Year |

Cocktails

| HOUSE | PREMIUM |
|--------------------|--------------------|
| \$10 each – Hosted | \$12 each – Hosted |
| \$11 each – Cash | \$13 each – Cash |

Martinis

| HOUSE | PREMIUM |
|--------------------|--------------------|
| \$12 each – Hosted | \$15 each – Hosted |
| \$13 each – Cash | \$16 each – Cash |

Beer, Wine, and Non-Alcoholic

| | HOSTED | CASH |
|-----------------------|---------------|-------------|
| Domestic Beer | \$7 each | \$8 each |
| Imported/Microbrews | \$8 each | \$9 each |
| House Wine | \$34 bottle | \$10 glass |
| Champagne Punch | \$80 gallon | |
| Soft Drinks | \$5 each | \$5.50 each |
| Dry Soda | \$6 each | \$6.50 each |
| Mineral Water | \$5 each | \$5.50 each |
| Sparkling Water | \$5 each | \$5.50 each |
| Assorted Juices | \$5 each | \$5.50 each |
| Non-Alcoholic Punch | \$40 gallon | |
| Starbucks Coffee | \$66 gallon | |
| Assorted Fruit Juices | \$40 gallon | |

Cash prices include taxes

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Event Wine List

White Wine

| | |
|--|------|
| Willakenzie Estate Pinot Gris, Willamette Valley, OR | \$46 |
| Maryhill Sauvignon Blanc, Columbia Valley, WA | \$39 |
| Chateau Ste. Michelle “Indian Wells” Chardonnay, Columbia Valley, WA | \$44 |
| Hogue Cellars Chardonnay, Columbia Valley, WA | \$36 |
| *Sozo Chardonnay, Columbia Valley, WA | \$40 |

Red Wine

| | |
|--|------|
| Erath Pinot Noir, OR | \$52 |
| MacMurray Ranch Pinot Noir, Sonoma, CA | \$54 |
| Chateau Ste. Michelle “Canoe Ridge” Merlot, Horse Heaven Hills, WA | \$47 |
| Three Rivers Winery Red Blend, Columbia Valley, WA | \$42 |
| Hogue Cellars Cabernet Sauvignon, Columbia Valley, WA | \$36 |
| *Sozo Cabernet Sauvignon, Columbia Valley, WA | \$42 |

Sparkling Wine

| | |
|--|-------|
| Domaine Ste. Michelle Brut N.V., Columbia Valley, WA | \$36 |
| J Vineyards Brut Rose, Sonoma, CA | \$64 |
| Valdo Prosecco, Veneto, Italy | \$39 |
| Iron Horse “Wedding Cuvee” Brut, Sonoma, CA | \$75 |
| Dom Perignon Brut, Reims, FR | \$240 |
| Veuve Clicquot “Yellow Label” Brut N.V., Reims, FR | \$97 |

**Every bottle of Sozo wine purchased provides 5 meals for those who lack basic needs through programs like Washington Food Lifeline*

The sale and service of alcoholic beverages is regulated by the Washington State Liquor Control Board and as a licensee, the hotel will not serve alcohol to minors at any time.
All guests will be required to furnish proper identification upon request.

The hotel serves the right to discontinue liquor service at the management’s discretion

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