



HOTEL BELLWETHER
LIGHTHOUSE GRILL

BELLINGHAM BAY

WATERFRONT MEETINGS & EVENTS ON BELLINGHAM BAY

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: 360.392.3181

debbie@hotelbellwether.com

Specialties: Large Meetings & Events 75 to 350 attendees

Sadie Jamison

Wedding & Events Manager

T: 360.392.3179

Sadie@hotelbellwether.com

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

Paige Leishman

Sales & Marketing Manager

T: 360.392.3172

Paige@hotelbellwether.com

Specialties: Marketing and small meetings & events up to 40 attendees

www.hotelbellwether.com

Hotel Bellwether

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Hotel Bellwether

Breakfast Buffet

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

22 CONTINENTAL

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

35 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)

36 BELLWETHER BREAKFAST

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

+12 **Substitute Eggs Benedict for Eggs, English Muffin, Ham, Poached Eggs, Hollandaise** (*Vegetarian Upon Request*)

39 BUILD YOUR OWN BREAKFAST BURRITOS

Flour Tortillas (*Gluten Free Corn Tortilla Available Upon Request*)
Scrambled Eggs with Cheddar Cheese (GF)
Hempler's Bacon (GF)
Chorizo (GF)
Crispy Yukon Potatoes (GF)(V)
Fajita Peppers
Cotija, Cilantro, Avocado, Sour Cream, Salsa
Assorted Sliced Fruits & Berries (GF)(V)

+6 **Add Carne Asada** (skirt steak)

Hotel Bellwether

Plated Breakfast & Brunch

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

36 BELLWETHER BOUNTY

Scrambled Eggs with Cheddar Cheese OR Omelette with Cheddar Cheese (GF)

Hempler's Bacon (GF) OR Pork Sausage Patty (GF) (Vegetarian Sausage Upon Request)

Hashbrowns OR Roasted Yukon Potatoes (GF)(V)

+6 Assorted Sliced Fruits & Berries - platter placed at each table (GF)(V)

+4 Assorted Morning Baked Pastries - platter placed at each table

39 STEAK & EGGS

Sirloin Steak (6 ounce)

Scrambled Eggs

Roasted Yukon Potatoes

39 CHEF'S SIGNATURE PLATED BRUNCH

Quiche Lorraine, Crème Fraîche, Ham & Gruyere

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

Family Style on Table:

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

Seasonal Fruit

39 CHEF'S SIGNATURE PLATED SALAD

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

Substitute Two Jumbo Shrimp for Chicken at \$6 per person

Hotel Bellwether

Breakfast Additions

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

- 29 **Cinnamon Rolls** with Cream Cheese Frosting (sold per dozen)
- 44 **Morning Baked Pastries** (gluten free/vegan upon request) (sold per dozen)
- 10 **Assorted Bagels** with Cream Cheese (sold per person)
- 15 **Eggs Benedict Biscuits, Ham, Poached Eggs, Hollandaise**
(vegetarian upon request) (sold per person)
- 17 **Wild Salmon Cakes (two per person) Remoulade**
- 15 **Individual Quiche Lorraine Crème Fraîche, Ham & Gruyere**
- 12 **Individual Vegetarian Quiche Crème Fraîche, Spinach, Sweet Onions, Sundried Tomatoes, Gruyere**
- 10 **French Toast Maple Syrup, Powdered Sugar, Whipped Cream** (sold per person)
- 10 **Hot Oats with Peanut Butter, Cinnamon, Dried Fruit, Syrup, Milk** (sold per person)
- 15 **Yogurt & Granola (GF)** (sold per person)
- 7 **KIND Granola Bars** (gluten free upon request) (sold per person)
- 4 **Hard Boiled Eggs (GF)** (sold per person)
- 4 **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 gratuity & tax
(GF) Gluten Free / (DF) Dairy Free / (V) Vegan

Chips & Dips

Potato Chips <i>Dill Sour Cream (GF)</i>	6 per person
Pita Chips <i>Roasted Garlic Hummus (GF)</i>	6 per person
Tortilla Chips <i>Salsa and Guacamole (GF)</i>	10 per person

- 17** **Think Healthy** (sold per person)
Veggies & Buttermilk Ranch Dip (GF)
Assorted Whole Fruit (GF)(DF)
KIND Granola Bars (gluten-free upon request)
- 17** **Sweet & Salty** (sold per person)
Popcorn, Nuts & Assorted Candies
- 7** **KIND Granola Bars** (gluten free upon request) (sold per person)
- 22** **French Pastry Platter** (sold per person)
Les Carolines, Les Chouchous, Macaroons, Decorative Mini Cheesecakes
- 10** **Assorted Mini Pastries** (sold per person)
Croissants, Chocolate Croissants, Danishes, Bear Claws, Cinnamon Rolls
- 48** **Assorted Cookies** (sold per dozen)
Chocolate Chip, Peanut Butter, Snickerdoodle

Hotel Bellwether

Sandwich & Salad Buffets

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

47 BUILD YOUR OWN SANDWICH BUFFET

Assorted Breads

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

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

Assorted Cheeses *Cheddar, Gruyere*

Assorted Sauces & Spreads *Avocado, Mayonnaise, Mustard*

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

Kettle Chips

Cookies

47 BUILD YOUR OWN SALAD BAR

Romaine & Mixed Greens

Assorted Meats *Chicken, Ham and Bacon*

Assorted Vegetables *Cucumbers, Cherry Tomatoes, Red Onion*

Assorted Toppings: *Dried Cranberries, Blue Cheese Crumbles, Shredded Cheddar Cheese, Sunflower Seeds, Croutons*

Assorted Dressings *Ranch, House Vinaigrette and Balsamic*

Kettle Chips

Cookies

58 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 gratuity & tax
(GF) Gluten Free / (DF) Dairy Free / (V) Vegan

57 PLATED LUNCHES

CHOOSE TWO

Wild Salmon *Lemon Cream Sauce (GF)*

Roasted Chicken Breast *Cracked Mustard Vinaigrette (GF)*

Grilled Beef Sirloin (6 ounce) *Chimichurri (GF)*

Seasonal Vegetarian Choice

Includes:

Roasted Potatoes

Seasonal Vegetables

Rolls + Butter

+ 8 **CHOOSE ONE (additional cost per person)**

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

OR

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

39 CHEF'S SIGNATURE PLATED SALAD

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

Substitute Two Jumbo Shrimp for Chicken at \$6 per person

Hotel Bellwether

Lunch/Dinner Buffets

priced per person, 20 guest minimum order
Add an additional entree to buffet for \$18 per person.
prices subject to current gratuity & tax
(GF) Gluten Free / (DF) Dairy Free / (V) Vegan

56 MED SPREAD

Build Your Own 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) +\$4pp

59 BAJA BAR

Choose TWO Proteins (Additional proteins + \$6 per person)

Fajita Chicken (GF)(DF)

Pork Carnitas (GF)(DF)

Carne Asada (GF) (DF)

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

Included

Flour & Corn Tortillas (DF)

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

Spanish Rice (GF)(DF)

Refried Beans (GF)(DF)

Tortilla Chips (GF) (DF)

Roasted Salsa (GF)(DF)

Southwest Salad: Romaine, Peppers, Onions, Corn, Cotija Cheese (GF)

Creamy Poblano Dressing (GF)

Elevated Additions:

- Fresh Guacamole (+ 7 per person)
- Sauteed Vegetables (+ 6 per person)

Hotel Bellwether

Lunch/Dinner Buffets

priced per person, 20 guest minimum order
add an additional entree to buffet for \$18 per person.
prices subject to current gratuity & tax
(GF) Gluten Free / (DF) Dairy Free / (V) Vegan

69 TWIN SISTERS

Skirt Steak of Beef (4 oz) Mushroom Demi-Glace (GF)(DF)
Marinated Chicken Breast (4 oz) 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

79 KULSHAN

Grilled Filet of Beef (6 oz), Caramelized Onion Sauce (GF)(DF)
Roasted Wild Salmon (5 oz), Lemon Cream Sauce (GF)
Scalloped Potatoes
Roasted Seasonal Vegetables (GF)(V)
Field Greens Salad Cucumber, Tomatoes, Carrots, Lemon Vinaigrette
Rolls & Butter

59 BELLWETHER BBQ

Barbecued Chicken (GF)(DF)
Kansas City Pulled Pork (GF)(DF)
Macaroni and Cheese
Coleslaw (GF)(V)
Potato Salad (GF)
Cornbread Muffins & Honey Butter
Add Slider Buns +2 per person

59 PACIFIC ISLAND BBQ BUFFET

Choose TWO proteins. Additional proteins \$6 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

Gluten-free upon request \$3 per person.

Hotel Bellwether

Lunch/Dinner Buffets

priced per person, 20 guest minimum order
Add an additional entree to buffet for \$18 per person.
prices subject to current gratuity & tax
(GF) Gluten Free / (DF) Dairy Free / (V) Vegan

54 BUILD YOUR OWN SAMISH SLIDER BUFFET

Garlic Chicken (GF)

Beef Patty (GF)

Pineapple Cole Slaw (GF)

Macaroni Salad

Slider Buns

Includes:

Bacon, Sauteed Mushrooms, Lettuce, Sliced Tomatoes, Sweet Onions, Pickles, White Cheddar & Gruyere Cheese, Remoulade, Mayonnaise, Ketchup

59 ITALIAN BUFFET

(Penne Pasta + Choose Two Proteins & Two Sauces Below)

Proteins (choose two)

Chicken, Lightly Breaded, Seasoned and Seared

Prawns, Jumbo, Seasoned and Sauteed

Meatballs, House Made

Sauces (choose two)

Beef Meat Sauce (GF) (DF)

Alfredo

Pesto Alfredo (contains nuts)

Marsala

Mushroom Ragout (V) (GF) (DF)

Includes Roasted Vegetables (GF)(V) Zucchini, yellow squash, red peppers

Includes Garlic Bread

SALAD - please select one

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

Field Greens Salad Cucumber, Tomatoes, Carrots, Lemon Vinaigrette

Hotel Bellwether

Action & Carving Stations

priced per person, 20 guest minimum order

orders for 19 guests or fewer will be charged an additional \$6 per person

prices subject to current gratuity & tax

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

59 PAELLA PARTY

Served in a traditional paella pan

Traditional Spanish Paella, Medium Grain Bomba Rice, Onion, Garlic, Seasonings, Tomato Chicken Stock Base (GF) (DF)

Chicken

Sausage

Add additional proteins

Jumbo Prawns +6 per person

Scallops +10 per person

Calamari + 6 per person

Mussels +4 per person

SALAD - please select one

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

Field Greens Salad Cucumber, Tomatoes, Carrots, Lemon Vinaigrette

Cucumber Salad Cherry Tomatoes, Red Onion, Red Wine Vinaigrette

Baguette with Oil & Balsamic Vinegar

\$150 for Live Action Station & Designated Chef

CARVING STATIONS

Enhance your buffet with one of the following

600 Szechwan Peppercorn Crusted Striploin (serves 20) (DF)

Fried Peppers, Crispy Shallots, Chimichurri

400 Charbroiled Wagyu Tomahawk Ribeye (2 lbs, serves 5-8) (DF)

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

750 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 gratuity & tax

tray passed appetizers available upon request, \$90 per hour

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

Tray passed appetizers available upon request, \$90 per hour

***5** PER PIECE

Charcuterie Skewer *Salami, Mozzarella, Castelvetrano Green Olive, Balsamic (GF)*

Prosciutto Wrapped Asparagus *(GF)(DF)*

Bruschetta *Tomato, Shallot, Garlic, Balsamic, Parmesan*

Capocollo-Fig Crostini *(DF)*

Triple Creamed Brie & Strawberry Crostini *Basil, Balsamic Reduction*

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

***7** PER PIECE

Salmon Lox Crostini *Herbed Cream Cheese, Smoked Lox, Fresh Dill, Capers*

Prosciutto & Melon *(GF)(DF)*

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

Spicy Grilled Prawn Crostini *Avocado Spread (DF)*

Bacon-Wrapped Dates *with Herbed Goat Cheese*

Thai Chili Chicken Skewers *(DF)*

Fruit Skewer *Pineapple, Strawberry, Melon, Honey Mint Drizzle (DF)(GF)*

Vegan Jack Fruit Cake

***9** PER PIECE

Beef Tenderloin Crostini *Whipped Goat Cheese, Chimichurri*

Ahi Poke *Marinated Ahi Tuna, Crispy Wonton, Wasabi Aioli, Furikake (DF)*

Alaskan Crab Stuffed Mushrooms *(DF)*

Stuffed Chorizo Mushroom *Smoked Gouda, Spinach*

Hotel Bellwether

Appetizer Displays

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

19 Charcuterie Board

Table Grapes, Meats, Cheeses, Nuts, Onion Jam, Crackers

15 Tuscan Grilled Vegetables

*Zucchini, Squash, Red Onions, Red Peppers, Artichoke Served chilled with
Apricot Vinaigrette*

15 Vegetable Crudit 

Carrots, Celery, Cherry Tomatoes, Cucumber, Cucumber, Yogurt Dip (GF)

17 Shrimp Cocktail Display (GF) (DF)

*Jumbo Prawns, Cocktail Sauce, Lemon, Rose Marie Sauce
(Ketchup, Mayo, Worcestershire)*

15 Fruit Display

Assortment of Melons, Pineapple, Grapes & Fresh Berries

27 Sliders (Choose two)

*Chicken, Remoulade, Lettuce, Tomato, Onion
Beef, Garlic Aioli, Lettuce, Tomato, Onion
Veggie Patty, Lettuce, Tomato, Onion*

22 Flatbreads (Choose Two)

*Margherita, Mozzarella, Heirloom Tomatoes, Garlic Oil, Fresh Basil, Sea Salt
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*

540 Smoked Salmon Plank (serves 30-35) (GF)(DF)

Herbed Cream Cheese, Capers, Onion Jam, Crackers

660 90 piece Sushi Display (DF)

*1080 150 piece Spicy Tuna Roll, Dungeness Crab California Roll, Wild Salmon
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 **\$18 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 gratuity & tax

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

ENTREES

- 96 Duet of Filet of Beef Cabernet Sauce (DF) | Wild Salmon Creamy Chive Sauce (GF)
- 94 Duet of Filet of Beef Cabernet Sauce (DF) | Roasted Chicken Breast, Pomodoro (GF)(DF)
- 84 Filet Mignon of Beef Peppercorn Demi (GF)
- 84 Pan Roasted Chilean Seabass Lemon Beurre Blanc (GF)
- 77 Wild Caught Salmon Celery Root Puree and Tomato Gastrique or
Lemon Beurre Blanc (GF)
- 68 Grilled Beef Top Sirloin Chimichurri OR Wild Mushroom Red Wine Sauce (GF)(DF)
- 68 Roasted Chicken Breast Cracked Mustard Vinaigrette (GF)
- 68 Spaghetti Wild Mushroom Ragout (vegetarian)
- 68 Cashew Stuffed Cauliflower Sundried Tomato Relish, Roasted Pepper Sauce (GF)(V)

SALADS

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)

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 \$15 per person to entree price

Hotel Bellwether

Dessert

priced per person (except cookies) , 20 guest minimum order orders
prices subject to current gratuity & tax

- 15 **Seasonal Dessert Chef's Choice**
- 15 **Chocolate Pot de Crème** *French Custard, Theo Chocolate, Black Cherries*
- 15 **French Pastry Platter** *Les Carolines, Les Chouchous, Macarons, Decorative Mini Cheesecake Bites*
- 10 **Classic Dessert Display** *Brownies, Cookies, Lemon Bars*
- 10 **New York Cheesecake** *Fresh Berries, Whipped Cream*
- 15 **Lemon Tart** *Swiss Meringue, Candied Lemon*
- 15 **Mini Assorted Cheesecake Bite Display**
- 30 **Ice Cream Sundae Bar** *Two Ice Cream Flavors Served by Bellwether Staff
Includes A Variety of Sauces & Toppings*
- 25 **S'mores Station** *Graham Crackers, Mallows, Assorted Chocolate (sold per person)
(Indoors & Outdoors)*
- 48 **Assorted Cookies** *(sold per dozen)
Chocolate Chip, Peanut Butter, Snickerdoodle*

Hotel Bellwether

Bubbles

- Freixent Prosecco (IT) 35 per bottle**
Sharffenberger Brut 40 per bottle
Nicolas Fevillater Brut Rose (FR) 90 per bottle
Veuve Clicquot Brut (FR) 125 per bottle

White Wine

- Mark Ryan Speedtracker White (House Wine) 12 per glass | 32 per bottle**
Januik Spring Run Rose (WA) 12 per glass | 32 per bottle
Ponzi Vineyards Pinot Gris (OR) 14 per glass | 34 per bottle
Clean Slate Reisling (GER) 15 per glass | 35 per bottle
Napa Cellars Chardonnay (CA) 18 per glass | 45 per bottle

Red Wine

- Mark Ryan Speedtracker Red (House Wine) 12 per glass | 32 per bottle**
Willajory Willamette Valley Pinot Noir (OR) 15 per glass | 45 per bottle
Whitman Hill Cabernet Sauvignon (WA) 20 per glass | 50 per bottle
Red Schooner Voyage 12 Malbec 24 per glass | 60 per bottle

Beer

Canned Local Craft Selection 9 each

Bottles + Imports 7 each

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

*No-Host bar pricing increases up to \$2 per item + gratuity and tax
No-Host/Cash only bars require a \$300 bar set up fee & a \$60 per hour bartending fee*

Hotel Bellwether

Hosted Bar Service

Pricing Subject to Tax & Service Charge

Well Bar

Vodka, Gin, Tequila, Whiskey, Rum

12 Mixed Drinks

14 Martinis & Cocktails

12 House Wine

Premium Bar

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

14 Mixed Drinks

17 Martinis & Cocktails

Top Tier Bar

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

17 Mixed Drinks

19 Martinis & Cocktails

Mimosa Bar

Orange Juice, Cranberry Juice, & Grapefruit Juice 12 per mimosa

House Sparkling Wine & Assorted Fresh Fruit

Specialty sparkling wine upgrade upon request

No-Host bar pricing increases up to \$2 per item + gratuity and tax

No-Host/Cash only bars require a \$300 bar set up fee & a \$60 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 - 10 per person (2-4 hours)

Full Day Service - 15 per person (4-8 hours)

Still & Sparking Water

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

Passion Fruit Tea or Black Iced Tea

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

Lemonade

36 per gallon (serves 16 cups)

Bellwether Fruit Punch

36 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

39 per Carafe (serves 6-8 cups)

72 per Urn (serves 20-24 cups)

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

Half Day Coffee/Tea Package - 10 per person (2-4 hours of service)

Full Day Coffee/Tea Package - 15 per person (4-8 hours of service)

Hotel Bellwether

Event & Venue Information

DATE RESERVATIONS & PAYMENTS

To reserve your date and event space, we require an initial non-refundable deposit.

1st Initial Deposit: A 50% deposit of Facility Fee, Food & Beverage Minimum & Guest Rooms contracted upon Agreement signing. An event is not officially reserved until 1st Deposit is confirmed and received.

2nd Deposit: 100% deposit of Facility Fee, Food & Beverage Minimum & Guest Rooms contracted 90 days prior to your event.

Final Deposit: An additional pre-payment and final deposit for the estimated final amount due, plus tax & gratuity, will be charged 7 days prior to your event when final guarantee guest/meal count is due. Hotel Bellwether will generate a Banquet Estimate Check with pre-payment amount due. Pre-payment includes, if applicable, estimated hosted bar consumption at two drinks per person at \$10 per drink per guaranteed count.

Final Charges: Any additional charges that your event may incur will be charged at conclusion of event and a final receipt sent to your email on listed on Contract.

Any event booked less than 90 days from event date, 100% of Facility Fee, Food & Beverage Minimum, Guest Rooms contracted upon contract signing. Your deposit(s) will be applied to your final bill.

Deposits and payments may be made in the form of check (with credit card guarantee), or credit card. 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.

Hotel Bellwether

Event & Venue Information

CERTIFICATE OF LIABILITY INSURANCE

(For Ballroom Events Only)

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 and Hotel Bellwether as 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 based on availability.

Hotel Bellwether

Event & Venue Information

FOOD & BEVERAGE

Menu selections should be finalized 30 days prior to any event. All charges are subject to gratuity and sales tax. Events served by the Banquet and Restaurant Department have a 20% gratuity (allocated for wages, house and admin costs). Sales tax is currently 9%. Service Charges are taxed in the State of Washington.

Food and beverage prices are subject to change based on market pricing. 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 outside liquor or food cannot be brought into or removed from the facility, except for desserts/cake 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 \$35 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 (10) 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 and client will be charged for guaranteed number. 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 dinners require entrée counts ten (10) business days prior to the event. Clients must provide meal indicator cards for each guest 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 and delivered by an outside licensed vendor. Hotel Bellwether will provide staff to assist in the dessert set up and 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. This service may result in a staffing fee.

Please have vendors provide boxes to place Leftover cake. Hotel Bellwether staff will box up and store 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 \$3 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, non-weighted 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*
- *White, Black or Navy table linens and napkins*
- *White or Black Pipe & Drape (Ballroom Only)*
- *8 ft x 16 ft Black Stage and Skirting (Ballroom Only)*
- *Coat Racks*

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.

DAY OF WEDDING PLANNER (required for events 150 + guests)

The Hotel Bellwether does not have an in-house wedding planner. Hotel Bellwether does require a day of wedding planner for your event of 150 guests or more 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.

CURFEW TIMES

*The **Bellwether Ballroom** has a 11 pm curfew. All **other event rooms (Admiral, Garden, Terrace, Boardroom, Compass Room)** have a 10 pm curfew and music must be off by 9pm. Events that run past curfew will be charged additional fee of \$500 per hour.*

