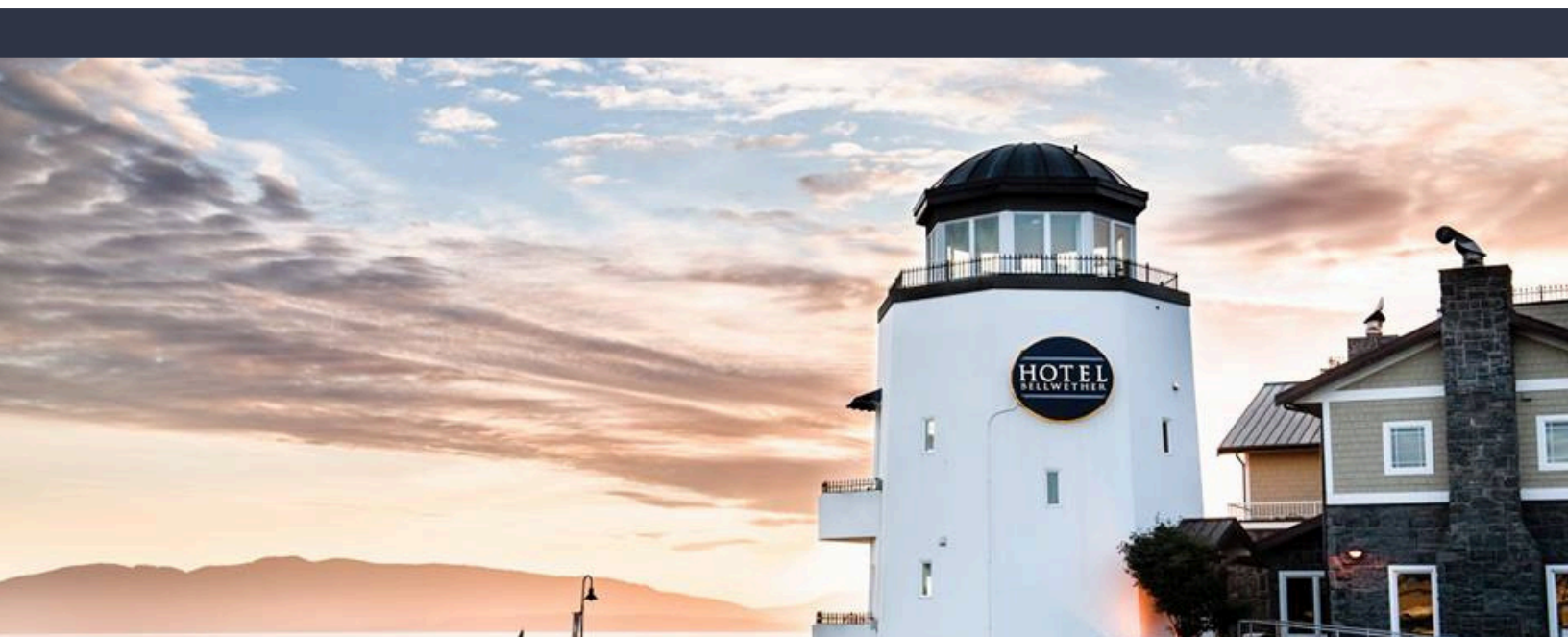


HOTEL BELLWETHER  
LIGHTHOUSE GRILL  
BELLINGHAM BAY

# WATERFRONT WEDDINGS & CELEBRATIONS

*Catering & Beverage Menus*



# Hotel Bellwether

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# 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

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

- 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.

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

**2<sup>nd</sup> 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](http://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.*

