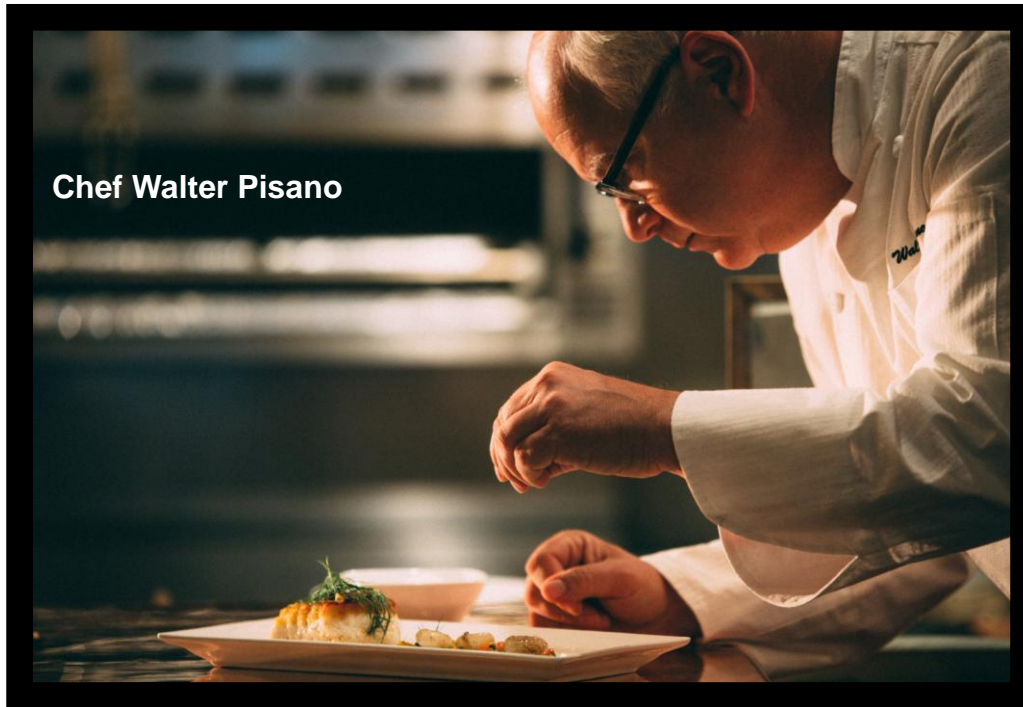


TULIO



Chef Walter Pisano

HOTEL VINTAGE

A KIMPTON HOTEL

Tulio Ristorante & Hotel Vintage Catering Menu

Hotel Vintage-Seattle

1100 Fifth Ave Seattle WA 98101

206.624.8000 (p)

206.623.0568 (f)

www.hotelvintage-seattle.com

CONTACT:

Lori Carchedi; Private Dining &

Events Manager

206.428.2411 (p)

206.623.0568 (f)

Lori.carchedi@kimptonhotels.com

Hotel Vintage | Tulio Ristorante

EVENT GUIDELINES

Event Menus

Chef Walter Pisano and culinary team have put together some thoughtful set menus, so you don't have to give it a second thought. However, if you don't see exactly what you are looking for, just let us know and our culinary team would be happy to help create a custom menu.

Event details, including menu and beverage / bar details are due a minimum of 1 week in advance of the event.

- For 14 guests or less you may dine ala carte from Tulio's full menu
- For 15 guests or more, we do prefer that you pre-select a set menu
- For parties larger than 20 guests, pre-counts are required**
Pre-counts are due with guest list, entrée selections & salad selections,
a minimum of 3 business days in advance of event

**If you are unable to collect pre-counts for your event of 20 or more guests,

Please be aware of the following:

The menu will be adjusted to a maximum of three entrees of the chef's choosing
The menu pricing will be assessed an additional \$5 per person charge

Contract, Deposit and Payment

Both a contract and non-refundable deposit are required to confirm your reservation of the event space. This deposit will be credited towards the final balance due. A credit card guarantee is required and will be used on any balances remaining after the conclusion of the event.

Confirming Details - Guarantees

Event details, including menu and beverage / bar details are due a minimum of 1 week in advance of the event.

Pre-selected wines are due a minimum of 10 days in advance

Guarantees (number of guests expected) are required no later than twelve noon three (3) business days prior to the scheduled event to ensure proper staffing and food quantities. After the guest count has been received, you may not reduce the number. In the event the guest count increases, Tulio will make every effort to accommodate the increase. If a guest count is not received three (3) days prior, the guarantee will be the original estimated count as stated on the event contract. The final bill will reflect the last guarantee given or for the actual number served, whichever is greater.

Room Set Up and Food & Beverage Minimums

The room set up includes the set up and cleaning of the room, white linens, china, glass, silverware, and all necessary service items. A food and beverage minimum requirement must be met to guarantee any private or semi-private space. The difference between the food and beverage minimum and the total food and beverage expenses will be assessed as an "open food" charge, subject to service charge and state sales tax, if the food and beverage minimum is not met. Please share the details of your event with one of our catering professionals in order to determine what space is best for you.

Menu pricing subject to change. All food and beverage charges shall be subject to a 17% gratuity and a 6% administrative fee.

Please advise catering of any food allergies prior to event.

Hotel Vintage | Tulio Ristorante

Breakfast

BUFFET

CONTINENTAL BREAKFAST BUFFET

- Assorted Fresh Baked Pastries
- Homemade Granola Parfait *greek yogurt, berries*
- Seasonal Fresh Fruit
- Fresh Fruit Juices
- Caffé Vita Coffee and Mighty Leaf Teas

\$24.00 Per Person

AMERICANO BREAKFAST BUFFET

- Assorted Fresh Baked Pastries
- Scrambled Farm Fresh Eggs *ricotta, fresh herbs*
- Choice of House-Made Pork Fennel Sausage or Smoked Bacon
- Roasted Potatoes
- Seasonal Fresh Fruit
- Fresh Fruit Juices
- Caffé Vita Coffee and Mighty Leaf Teas

\$29.00 Per Person

TRATTORIA BRUNCH BUFFET

- Assorted Fresh Baked Pastries
- Selection of Italian Meats and Cheeses
- Scrambled Farm Fresh Eggs *ricotta, fresh herbs*
- Seasonal Fresh Fruit
- Homemade Granola Parfait *greek yogurt, berries*
- Fresh Fruit Juices
- Caffé Vita Coffee and Mighty Leaf Teas

\$31 Per Person

PLATED BREAKFAST

CUSTOM PLATED BREAKFAST

Available for parties
up to 35 guests,
Please Inquire

ORDER ON-SITE PLATED BREAKFAST

Available for parties
up to 15 guests,
Ala Carte Pricing
Monday-Friday

COMPLEMENT YOUR BREAKFAST

- **Bagels**
cream cheese, jam
\$5 Per Person
- **Granola Parfait**
greek yogurt, berries
\$5 Per Person
- **Bacon, sausage or ham**
\$6 Per Person
- **Fruit Spindini**
yogurt-honey dip
\$6 Per Person
- **Eggs Scrambled**
ricotta, fresh herbs
\$5 Per Person
- **Bagel & Smoked Salmon**
traditional accompaniments
\$13 Per Person

SPIKE IT STATIONS & BARS

COLOR MY BUBBLES | MIMOSA BAR

- Juices, assorted herbs & berries
- Prosecco, sparkling wine
\$12 Per Person (2 hours)

BELLINI BAR

- Juices and purees, assorted herbs & berries
- Prosecco, sparkling wine
\$15 Per Person (2 hours)

BLOODY MARY BAR

- Tomato juice, clamato, hot sauces, horse radish, Worcestershire, pepper, salt, pickled vegetables, spices
- Smirnoff vodka, Beefeater gin
\$18 Per Person (2 hours)

COFFEE CART

- Organic fresh brewed Caffé Vita coffee and decaf, flavored syrups, whipped cream, sprinkles, cinnamon sticks, & chocolate shavings
- Bailey's, Frangelico, Irish coffee setup, Kahlua
\$15 Per Person (2 hours)

Add Hot Chocolate
\$3 Per Person (2 hours)

Add Hot Apple Cider
\$3 Per Person (2 hours)

Menu pricing subject to change.
All food and beverage charges shall be subject to a
17% gratuity and a 7% administrative fee.
Please advise catering of any food allergies prior to event.