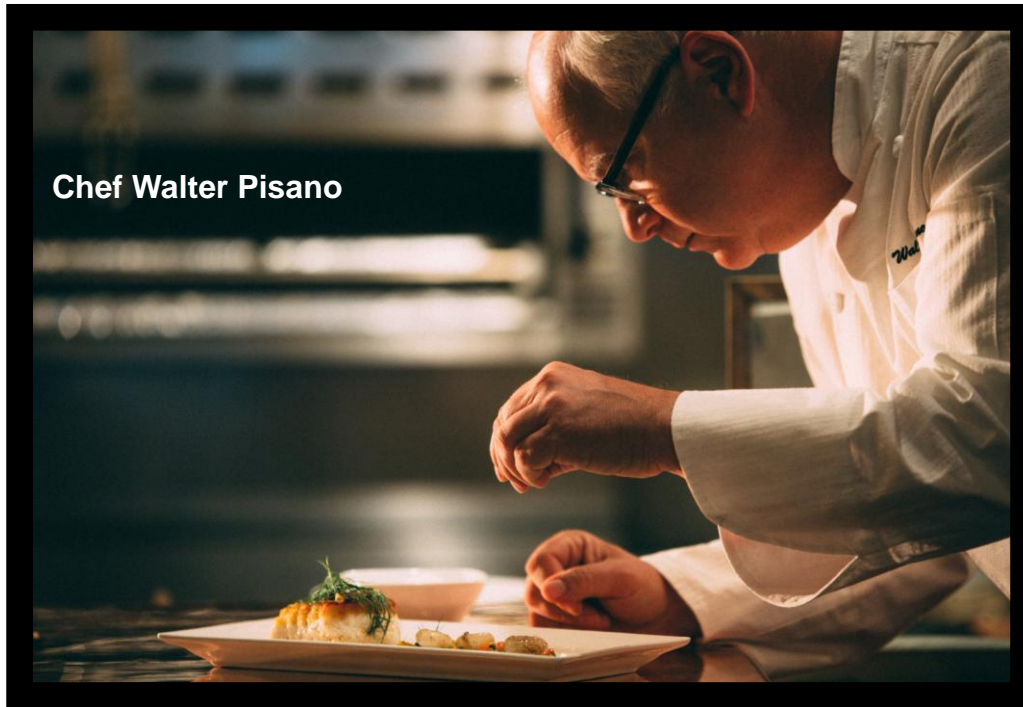


TULIO



Chef Walter Pisano

HOTEL VINTAGE

A KIMPTON HOTEL

Tulio Ristorante & Hotel Vintage Catering Menu

Hotel Vintage-Seattle

1100 Fifth Ave Seattle WA 98101

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www.hotelvintage-seattle.com

CONTACT:

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Events Manager

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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

**Full Day Meeting
Packages**

HEALTHY EATING ALL DAY MEETING

ENHANCED CONTINENTAL DISPLAY

- Seasonal Fresh Fruit
- Homemade Granola Parfait *greek yogurt, berries*
- Assorted Fresh Baked Pastries *croissants, muffins*
- Fresh Fruit Juices

FARMERS MARKET INSALATA BUFFET

- Grilled white balsamic chicken breast
- Feta cheese
- Organic greens *fennel, basil, mint*
- Accompaniments *golden raisins, pine nuts, pickled red onions, avocado, green olives, cucumber, grape tomatoes*
- Dressing *red wine vinaigrette, lemon vinaigrette, basil-yogurt*
- House-made focaccia bread
- Caffe Vita coffee, Mighty Leaf Iced Tea, Basil Lemonade

WELLNESS BREAK

- Market Fresh Vegetable Spindini
- Granola bars

ALL-DAY BEVERAGES

- Caffe Vita coffee and Mighty Leaf teas
- Coconut water

\$75 Per Person

LIVE LIKE A LOCAL ALL DAY MEETING

AMERICANO BREAKFAST BUFFET

- Assorted Fresh Baked Pastries *croissants, muffins*
- Scrambled Farm Fresh Eggs *ricotta, fresh herbs*
- Choice of House-Made Pork Fennel Sausage or Smoked Bacon
- Roasted Rosemary Potatoes
- Seasonal Fresh Fruit
- Fresh Fruit Juices

AL FRESCO PANINI LUNCH BUFFET

- House made sliced focaccia bread
- Assortment of Italian meats and cheeses
- Traditional accompaniments *whole leaf romaine, arugula, red onions, roma tomatoes, basil aioli, mama lil's pickled peppers*
- Pasta salad *creamy pesto, grape tomatoes*
- Melon squares *balsamic, mint leaf*
- Basil Lemonade

ULTIMO BREAK

- Caprese spindini *tomatoes, mozzarella, fresh basil*
- Or
- Seasonal Fruit & Vegetable Display *honey-yogurt & pesto dip*

ALL-DAY BEVERAGES

- Caffe Vita coffee and Mighty Leaf teas
- Assorted soft drinks

\$80 Per Person

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.

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.
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Hotel Vintage | Tulio Ristorante

Breaks

MIX n' MATCH BREAKS

Choose 1 selection

\$5 Per Person

Choose 2 selections

\$9 Per Person

Choose 3 selections

\$13 Per Person

- **Yogurt parfaits** *house-made granola and berries*
- **Fresh fruit splendini**
- **Melon squares** *balsamic, mint*
- **Market vegetable display**
- **Potato crisps** *sea salt*
- **Bruschetta bites** *tomatoes, basil, olive oil*
- **Antipasti Display** *Italian meats, cheeses, olives, grilled bread*
- **Dolci Display** *chocolate covered strawberries, mini biscotti*

TULIO SPREADS

Served with warm pizzette

Choice of two

- **Spicy White Bean Puree**
- **Smoked Salmon & Mascarpone**
- **Castelvetrano Olive & Marcona Almonds**

<i>Up to 15 people</i>	<i>\$45</i>
<i>16-30</i>	<i>\$60</i>
<i>31-45</i>	<i>\$75</i>
<i>45+</i>	<i>\$90</i>

NON-ALCOHOLIC BEVERAGES

- **Organic Caffè Vita coffee and organic Mighty Leaf teas**
\$5 Per Person
- **Espresso** *cappuccino, latte, mocha*
\$5.50 Per Person
- **Fresh fruit juice**
\$5 Per Person
- **Freshly brewed organic iced tea**
\$5 Per Person
- **Assorted soft drinks**
\$5 Per Person
- **Bottled still water**
\$5 Per Bottle
- **Bottled sparkling water**
Large \$8 Per Bottle
Small \$5 Per Bottle
- **Coconut water**
\$6 Per Person

Italian Soda Bar

\$8 Per Person (2 Hours)

- **San Pellegrino**
- **Assorted syrups**

strawberry, raspberry, blackberry, vanilla, caramel, orange

- **Half & Half**

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Hotel Vintage | Tulio Ristorante

Lunch



PLATED LUNCH

For parties larger than 20, pre-counts are required*
(entrée counts with guest list)

PRANZO FACILE

- **Antipasti**, seasonal burrata

Choice of One

- **Roasted Chicken Salad**, seasonal organic greens, pine nuts, gorgonzola, pancetta vinaigrette
- **Orecchiette**, house made sausage, chili flake, tomato, reggiano
- **Seasonal Risotto**, vegetarian (vegan upon request)

Duo Dolci

- **Tiramisu**, Florence style & **Perugina**, chocolate torte

\$32 Per Person

PRANZO FAMILIARE

- **Organic Field Greens**, red wine vinaigrette

Choice of One

- **Roasted Chicken**, garlic, sage, caramelized garlic, lemon risotto
- **Pesce del Giorno**, fish special announced day of
- **Orecchiette**, house made sausage, chili flake, tomato, reggiano
- **Seasonal Risotto**, vegetarian (vegan upon request)

Duo Dolci

- **Tiramisu**, Florence style & **Perugina**, chocolate torte

\$36 Per Person

PRANZO SPECIALE

- **Antipasti**, seasonal burrata

Choice of One

- **Organic Field Greens**, red wine vinaigrette
- **Tulio Hearts of Romaine**, focaccia croutons, grana, caesar dressing

Choice of One

- **Roasted Chicken**, garlic, sage, caramelized garlic, lemon risotto
- **Pesce del Giorno**, fish special announced day of
- **Orecchiette**, house made sausage, chili flake, tomato, reggiano
- **Seasonal Risotto**, vegetarian (vegan upon request)

Duo Dolci

- **Tiramisu**, Florence style & **Perugina**, chocolate torte

\$42 Per Person

***If you are unable to collect pre-counts for your event, for 21 or more guests, please be aware that the menus will need to be adjusted, and there may be an additional \$3 per person charge**

MEAL COMPLEMENTS

- **Coffee & Hot Tea**
Includes organic Caffé Vita coffee, Decaf and Mighty Leaf Tea selection
\$2.50 Per Person
- **Soft Drinks and Iced Tea**
\$2.50 Per Person

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.

BUFFET LUNCH

AL FRESCO PANINI BUFFET

- **House made sliced bread**
- **Assortment of Italian meats and cheeses**
- **Traditional accompaniments**
whole leaf romaine, arugula, red onions, roma tomatoes, basil aioli, mama lil pickled peppers
- **Pasta salad** creamy pesto, grape tomatoes, potato crisps

\$35 Per Person

FARMER'S MARKET INSALATA BUFFET

- **Grilled white balsamic chicken breast**
- **Feta cheese**
- **Organic greens** lettuce, fennel, basil, mint
- **Accompaniments** golden raisins, pine nuts, pickled red onions, avocado, green olives, cucumber, grape tomatoes
- **Dressing** red wine vinaigrette, lemon vinaigrette, basil-yogurt
- **House-made bread**
- **Seasonal soup**

\$35 Per Person

VIVERE PER LA TULIO PASTA BUFFET

- **House made sliced bread**
- **Organic Field Greens, shaved vegetables** red wine vinaigrette
- **Orecchiette**, house made sausage, chili flake, tomato, reggiano
- **Seasonal Risotto**, vegetarian (vegan-style available upon request)

\$40 Per Person

MEAL COMPLEMENTS

- **Dessert Display**
\$5 Per Person
- **Coffee & Hot Tea Station**
includes organic Caffé Vita coffee, Decaf and Mighty Leaf Tea assortment
\$2.50 Per Person
- **Soft Drinks and Iced Tea**
\$2.50 Per Person

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Hotel Vintage | Tulio Ristorante

Reception

HOT HORS D'OEUVRES – 2 dozen each minimum

- **Chicken Spiendini** ~ gluten-free
skewered chicken breast, lemon marjoram
\$39 Per Dozen
- **Risotto Crab Cakes**
\$45 Per Dozen
- **Spicy Garlic Shrimp** ~ gluten-free
\$39 Per Dozen
- **Pancetta Wrapped Dates** ~ gluten-free
gorgonzola stuffed
\$30 Per Dozen
- **Italian Sausage Suppli**
mozzarella stuffed, basil aioli
\$39 Per Dozen
- **Tulio NYC Meatball Spoon**
\$39 Per Dozen

HOT HORS D'OEUVRES – Pizzettes, 6 slices per

- **Salami Pizzette**
fra mani meats, mozzarella, tomato sauce, oregano
\$25 Each
- **Prosciutto Pizzette**
fresh arugula, shaved parmesan, olive oil, prosciutto
\$22 Each
- **Goat Cheese Pizzette** ~ vegetarian
pear, walnut, arugula, goat cheese
\$19 Each
- **Margherita Pizzette** ~ vegetarian
tomato, basil, mozzarella
\$18 Each
- **Blanco Pizzette** ~ vegetarian
ricotta, mozzarella, parmesan, caramelized garlic
\$21 Each

COLD HORS D'OEUVRES – 2 dozen each minimum

- **Antipasti Spiendini**
skewered marinated olives, Italian meats and cheeses, peppers, focaccia squares
\$39 Per Dozen
- **Fresh Fruit Spiendini** ~ vegan & gluten-free
skewered assorted seasonal fresh fruit, mint,
\$18 Per Dozen
- **Grilled Vegetable Spiendini** ~ vegan & gluten-free
skewered grilled seasonal vegetables, balsamic drizzle
\$18 Per Dozen
- **Chef's Choice Bruschetta Bites** ~ vegan
seasonal chef's choice
\$24 Per Dozen
- **Mushroom Bruschetta Bites** ~ vegetarian
wild mushrooms, mascarpone, truffle oil, herbs
\$27 Per Dozen
- **Prosciutto Bruschetta Bites**
prosciutto, green olives, gorgonzola
\$30 Per Dozen
- **Traditional Bruschetta Bites** ~ vegan
tomatoes, basil, olive oil
\$24 Per Dozen
- **Fig & Goat Cheese Bruschetta Bites** ~ vegetarian
fig, goat cheese, honey, black pepper
\$27 Per Dozen
- **Ahi Crudo Spoon**
radish, orange, sea salt, olive oil
\$36 Per Dozen

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.

DISPLAYS

PLATTERS

- **Antipasti Display**
Assorted Italian meats, cheeses, crackers, marinated olives
\$15 Per Person
- **Fresh Market Vegetables Display**
\$9 Per Person
- **Seasonal Fruits & Berries Display**
\$11 Per Person

PIZZETTE STATION

Choice of:

- **Salami Pizzette**
fra mani meats, mozzarella, tomato sauce, oregano
\$25 Each
- **Prosciutto Pizzette**
fresh arugula, shaved parmesan, olive oil, prosciutto
\$22 Each
- **Goat Cheese Pizzette**
pear, walnut, arugula, goat cheese
\$19 Each
- **Margherita Pizzette**
tomato, basil, mozzarella
\$18 Each
- **Blanco Pizzette**
ricotta, mozzarella, parmesan, caramelized garlic
\$21 Each

TULIO SPREADS

Served with warm pizzette
Choice of two

- **Spicy White Bean Puree**
- **Smoked Salmon & Mascarpone**
- **Castelvetrano Olive & Marcona Almonds**

<i>Up to 15 people</i>	<i>\$45</i>
<i>16-30</i>	<i>\$60</i>
<i>31-45</i>	<i>\$75</i>
<i>45+</i>	<i>\$90</i>

DOLCI DISPLAYED HORS D'OEUVRES

- **Chocolate Covered Strawberries**
\$36 Per Dozen
- **Assorted Mini Biscotti**
\$18 Per Dozen
- **Perugina Squares**
chocolate decadence torta
\$30 Per Dozen
- **Combination Platter**
Tiramisu, Florence-style
Perugina Squares, chocolate decadence torta
\$30 Per Dozen (6 of each per dozen)

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.

Hotel Vintage | Tulio Ristorante

Dinner

FACILE I

Insalata

- **Organic field greens**, red wine vinaigrette

Entrée, choice of one

- **Orecchiette**, house made sausage, chili flake, tomato, reggiano
- **Seasonal Risotto**, vegetarian (vegan upon request)

Duo Dolci

- **Tiramisu**, Florence style & **Perugina**, chocolate torte
- **Caffé Vita Coffee and Mighty Leaf Teas**

\$50 Per Person

FACILE II

Insalata, choice of one

- **Organic Field Greens**, red wine vinaigrette
- **Tulio Hearts of Romaine**, focaccia croutons, grana, caesar dressing

Entrée, choice of one

- **Roasted Chicken**, garlic, sage, caramelized garlic, lemon risotto
- **Orecchiette**, house made sausage, chili flake, tomato, reggiano
- **Seasonal Risotto**, vegetarian (vegan upon request)

Duo Dolci

- **Tiramisu**, Florence style & **Perugina**, chocolate torte
- **Caffé Vita Coffee and Mighty Leaf Teas**

\$60 Per Person

COMPLEMENT YOUR DINNER SELECTIONS

- **Chef's Choice Seasonal Vegetarian Pasta**

\$6 Per Person

- **Grilled Ribeye**

seasonal accompaniments

\$12 Per Person

For parties larger than 20, pre-counts are required (salad & entrée counts with guest list)*

*If you are unable to collect pre-counts for your event, for 21 or more guests, please be aware that the menus will need to be adjusted, and there is an additional \$5 per person charge

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.

FAMILIARE I

Antipasti, seasonal burrata

Insalata, choice of one

- **Organic Field Greens**, red wine vinaigrette
- **Tulio Hearts of Romaine**, focaccia croutons, grana, caesar dressing

Entrée, choice of one

- **Roasted Chicken**, garlic, sage, caramelized garlic, lemon risotto
- **Pesce del Giorno**, fish of the day, accompaniments change daily
- **Orecchiette**, house made sausage, chili flake, tomato, reggiano
- **Seasonal Risotto**, vegetarian (vegan upon request)

Duo Dolci

- **Tiramisu**, Florence style & **Perugina**, chocolate torte
- **Caffé Vita Coffee and Mighty Leaf Teas**

\$65 Per Person

FAMILIARE II

Antipasti, seasonal burrata

Insalata, choice of one

- **Organic Field Greens**, red wine vinaigrette
- **Tulio Hearts of Romaine**, focaccia croutons, grana, caesar dressing

Entrée, choice of one

- **Grilled dry aged ribeye**, seasonal accompaniments
- **Roasted Chicken**, garlic, sage, caramelized garlic, lemon risotto
- **Pesce del Giorno**, fish of the day, accompaniments change daily
- **Orecchiette**, house made sausage, chili flake, tomato, reggiano
- **Seasonal Risotto**, vegetarian (vegan upon request)

Duo Dolci

- **Tiramisu**, Florence style & **Perugina**, chocolate torte
- **Caffé Vita Coffee and Mighty Leaf Teas**

\$70 Per Person

TULIO SPECIALE

Plated Dinner | Pre-Counts Required, regardless of guest count

Antipasti

- ❖ Sweet Potato Gnocchi, served family-style

Insalata, Pre-Select One (or pre-counts)

- ❖ Organic Field Greens, *red wine vinaigrette*
- ❖ Tulio Hearts of Romaine, *focaccia croutons, grana, caesar dressing*

Primi Course

- ❖ Seasonal Burrata

Entrée, Select One (pre-counts due 3 business days in advance of event)

- ❖ Roasted Chicken, *garlic, sage, caramelized garlic, lemon risotto*
 - ❖ Braised Pork Shank, *seasonal accompaniments*
 - ❖ Grilled Dry Aged Ribeye, *seasonal accompaniments*
- ❖ Pesce del Giorno, *fish of the day, accompaniments change daily*
- ❖ Orecchiette, *house made sausage, chili flake, tomato, reggiano*
- ❖ Seasonal Pasta (please indicate if vegetarian or vegan is preferred)
 - ❖ Seasonal Risotto, *vegetarian*
- ❖ Have a Favorite Menu Item Not Listed? Please Inquire

Duo Dolci

Tiramisu, *Florence style* & Perugina, *chocolate torte*
Organic Caffé Vita Coffee and Mighty Leaf Teas

\$85 Per Person

CUSTOM SEASONAL WINE PAIRED MENU

Enjoy a custom menu created by the our culinary team with Chef Walter's favorite Domestic and Italian wines paired with each course

\$125 Per Person

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.

BUFFET | DISPLAYED DINNER

Salad Selections

- **Organic Field Greens**
red wine vinaigrette
- **Hearts of romaine**
grana, focaccia croutons, caesar

Entrée Selections

- **Rosemary pork loin**
- **Chef's choice vegetarian pasta**
- **Orecchiette**
house made sausage, chili flake, tomato, reggiano
- **Seasonal Risotto**
vegetarian
- **Roasted Chicken**
caramelized garlic, sage
- **Grilled dry aged ribeye**
- **Pesce del Giorno**
of the day

fish

Side Dish Selections

- **Rapini**
chili flake, garlic, bread crumbs
- **Roasted Porcini Salted Fingerling Potatoes**
- **Four Cheese Polenta**
- **Truffle Cream Spinach**

Choice of Dessert -OR- Half & Half

- **Tiramisu**
Florence-style
- **Perugina**
chocolate decadence torta

OPTIONS

- **One Salad, Two Entrees, Two Side Dishes**
\$55 per person
- **One Salad, Three Entrees**
(one vegetarian entrée required),
Two Side Dishes
\$60 per person

MEAL COMPLEMENTS

- **Additional salad option**
\$4 Per Person, Per Salad
- **Additional side dish**
\$5 Per Person, Per Side
- **Additional entree**
\$12 Per Person, Per Entrée
- **Coffee & Hot Tea Station**
includes organic Caffé Vita coffee, Decaf and Mighty Leaf Tea assortment
\$2.50 Per Person

The Above Buffet Pricing is Charged at the Quantity of Guaranteed Number of Guests – OR -- the Number of Guests at the Event, Whichever is Greater

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Please advise catering of any food allergies prior to event.

Hotel Vintage | Tulio Ristorante

Beverages

BEVERAGES

* Events Greater than 15 Guests Requires bar set up & bartender

All Beverages are Charged upon consumption & are not included in menu pricing

SET UP FEES

Beer / Wine Bar Beer / Wine / Liquor Bar
\$50 Setup **\$75 Setup**

Cash Bar / Individuals Tabs

Additional \$25 setup fee applies (in addition to bar set up)

BEER

assorted domestic and imported beers, seasonal microbrews

\$6 Per Bottle / Cash Bar Pricing: \$6.75 Per Bottle

WINE

Award-winning wine list –

Wine Spectator's Award of Excellence

Classic Italian and bold Washington state wines lead our list

Please inquire about our full event wine list

Based on availability, wine pre-orders are due 10 days prior to event

NON-ALCOHOL BEVERAGES

- Organic Caffé Vita Coffee and Organic Mighty Leaf teas
\$5 Per Drink
- Freshly brewed organic iced tea, Fresh fruit juice or lemonade
\$5 Per Drink
- Assorted soft drinks
\$5 Per Drink
- Bottled domestic still water
\$5 Per Bottle
- Bottled domestic sparkling water
Large \$8 Per Bottle

TIERED COCKTAIL BARS

TUSCANY BAR

Standard Bar Selections

\$8 Per Drink/\$10 Cash Bar

\$10 Per Martini/\$12 Cash Bar

- Absolut Vodka
- Beefeater Gin
- Jim Beam Bourbon
- Bacardi Rum
- Jose Cuervo Tequila
- Monkey Shoulder Scotch

SICILIAN BAR

Premium Bar Selections

\$10 Per Drink/\$12 Cash Bar

\$12 Per Martini/\$14 Cash Bar

- Kettle One Vodka
- Tanqueray Gin
- Maker's Mark Bourbon
- Bacardi 8 Rum
- 1800 Silver Tequila
- Johnny Walker Black Scotch

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.

COMPLEMENT YOUR BAR & MENU

WELLNESS COCKTAILS

- **Honey Tea-quila**
Milagro Reposado tequila, green tea, honey syrup and lemon juice
\$10 Per Drink
- **Fresh Lime Margarita**
Fresh lime juice mixed with El Jimador Blanco Tequila, agave nectar
\$10 Per Drink
- **Blackberry Bliss**
Blackberries, basil syrup, lime juice, gin
\$10 Per Drink

THE CLASSICS

- **Old Fashioned**
Bourbon or Rye Whiskey, simple syrup, bitters, brandied cherries, orange slice
\$10 Per Drink
- **Tulio Manhattan**
Bourbon or Rye, sweet vermouth, brandied cherries
\$10 Per Drink
- **Between the Sheets**
Made with Cognac or Brandy, rum, triple sec
\$10 Per Drink

KIMPTON CRAFTED COCKTAILS

- **Uprooted**
Whiskey, Root liqueur, sweet vermouth, cranberry, orange bitters
\$10 Per Drink
- **“What a Peach”**
Light rum, peach schnapps, mint syrup, aranciata, peach bitters, Peychaud’s bitters
\$10 Per Drink
- **Golden Goose**
Vodka, limoncello, rosemary water, club soda
\$10 Per Drink

SUGGESTED WINE PAIRINGS TO COMPLEMENT YOUR MENU

Facile Menus

White(s): CHATEAU STE MICHELLE Chardonnay **\$44**

L'ECOLE NO. 41 SEMILLON **\$38**

Red(s): VA PIANO 'BRUNO'S' Syrah **\$96**

DELLILE CELLARS 'D2' **\$95**

Merlot/Cabernet/Cab Fran/Petit Verdot

Familiare Menus

White(s): WOODHOUSE WINE ESTATES

'Kennedy Shaw' Grenache Rosé **\$52**

CHATEAU STE MICHELLE

'Ethos' Reserve Chardonnay **\$60**

Red(s): CHATEAU STE. MICHELLE

'Indian Wells' Cabernet **\$41**

LONG SHADOWS 'Chester Kidder' **\$92**

Cabernet/Syrah/Petit Verdot

Speciale & Buffet Menu

White: WATERS 'PRELUDE' ROUSSANNE/VIIGNER **\$59**

Red: COL SOLARE Red Mountain **\$120**

***PLEASE ASK ABOUT OUR COMPLETE WINE LIST**

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.