

# TULIO



Chef Walter Pisano

## HOTEL VINTAGE

A KIMPTON HOTEL

## Tulio Ristorante & Hotel Vintage Catering Menu

### Hotel Vintage-Seattle

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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.

# 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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**Hors**

**D'oeuvres**

## 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**

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## 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)**

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# 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

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## 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)**

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