

Smith
EST. 1914
Tower

SEATTLE'S ORIGINAL
SKYSCRAPER

BANQUET AND CATERING MENUS

THE REAL MCCOY

The Observatory

3-hour event - \$135 per person

4-hour event - \$150 per person

Includes:

- Labor for the duration of your event
- Up to nine "Signature Selections"
- "Staples" station food display
- Tray-passed service
- Beverage service

THE BEE'S KNEES

The Lookout

3-hour event - \$125 per person

4-hour event - \$140 per person

Includes:

- Labor for the duration of your event
- Up to seven "Signature Selections"
- "Staples" station food display
- Tray-passed service
- Beverage service

Open bar includes signature cocktails, well drinks, beer, wine, and non-alcoholic beverages. Per person servings based on estimated guest count.

STAPLES

Station service only. Substitutions not available.

CHEESE & CHARCUTERIE DISPLAY

Assorted local and imported artisan cheese and cured meats, served with Essential Bakery rustic rolls, spreads, butter, and jam.

Gluten-free options are available upon request.

CRUDITÉ DISPLAY

Seasonal vegetables, house-made roasted red pepper hummus, ranch and blue cheese dressing.

Vegan sauces are available upon request.

DESSERT DISPLAY

Assorted delectable sweets, select three options:

- Assorted gourmet truffles *Vegan truffles available upon request*
- Cheesecake lollipops
- Assorted brownies
- Carrot cake *Gluten-free carrot cake available upon request*
- Lemon bar with seasonal fruit

All food is subject to applicable Washington state sales tax, and all food and beverage is subject to a 23% taxable service charge. Of that amount, 55% will be paid directly to service personnel and 45% will be retained by the property. Menus and pricing are subject to change.



SIGNATURE SELECTIONS

V - Vegan | Veg - Vegetarian | GF - Gluten-Free | DF - Dairy Free

VEGETARIAN

Asian Slaw Salad *V, Veg*

Seasonal mix of fresh vegetables, yuzu vinaigrette, scallion and sesame seeds, crispy wonton strips

Soba Noodle Cucumber Cups *V, Veg, DF*

Soy poached soba noodles, diced red chili pepper and scallion, served in a bite size cucumber cup

Caprese Skewers *V, Veg, GF*

Fresh mozzarella marinated in Greek extra virgin olive oil and fresh basil, paired with Kumato tomatoes and balsamic reduction

Vegan Spinach Ginger Potstickers *V, Veg, GF, DF*

Basil spinach potstickers filled with diced vegetables, bean vermicelli, and Thai seasoning

Vegetarian Spring Rolls *V, Veg, GF, DF*

Glass noodles, carrots, cabbage, and celery in a crispy spring roll wrapper

Deviled Eggs *GF, Veg*

Classic deviled eggs with a touch of wasabi and furikake

MEAT

Chinese Pork Sliders

Hoisin-marinated pulled pork with jalapeño, cilantro, and daikon slaw on brioche slider buns

Char Siu Pork Skewer

Chinese char siu pork, hot mustard drizzle, scallion, sesame seeds

Chinese Pork Banh Mi

Yuzu and lime marinated pulled pork, kimchi mayo, daikon slaw

Mac 'n' Cheese Shooters

Macaroni with creamy rich Beechers cheese sauce
Choice of crab,bacon, or buffalo chicken

Seared Pork Potsticker

Seasoned pork and vegetables in a crispy wonton wrapper

Seared Chicken Potsticker

Seasoned chicken and vegetables in a crispy wonton wrapper

Beef Tataki & Asparagus Skewers

Chili lime-marinated beef, asparagus, soy glaze, sesame seeds

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SEAFOOD

Smoked Salmon Sliders

Cold-smoked sliced salmon, herb aioli, gem lettuce, roma tomato, on brioche slider buns

Crusted Ahi Sashimi

Spice-crusted ahi tuna loin, pan-seared rare, pickled ginger and sesame seeds

Build-Your-Own Poke Bar *GF, DF*

Seasonal Asian vegetables, soy sauce, tamari sauce, edamame, pickled ginger, rice, wasabi vinaigrette, kimchi mayo

Choice of two proteins: ahi, salmon, scallop

Prawn Cocktail Shooter *DF*

Old Bay poached prawns with lemon pepper cocktail sauce, lemon wedge and parsley

Mini Crab Cakes

Dungeness crab, Dijon mustard, Old Bay seasoning, celery, herb aioli, micro greens

Tuna Poke Cups *GF, DF*

Fresh ahi tuna loin diced, sesame soy dressing, edamame, sesame seeds

ADD-ONS

Pacific Oysters *GF, DF* 50 per dozen

Local oysters based on seasonality and availability with seasonal mignonette

Assorted Sushi *V, Veg, GF, DF* 32 per person (6-8 pieces per person)

Hand rolls and nigiri served with wasabi, pickled ginger, soy sauce, tamari sauce

Alaskan Snow Crab Legs *GF* 50 per pound

Alaskan snow crab legs served cold with clarified butter and lemon

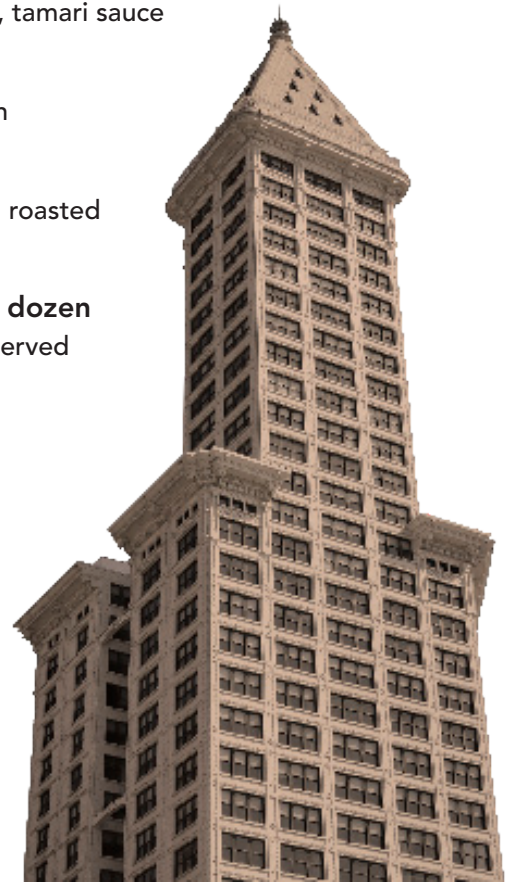
Seafood Cioppino 15 per person

Seafood medley to include clams, mussels, and prawns served in a roasted tomato and fennel broth, lemon wedge and fresh parsley

Roasted Root Vegetable Skewers *V, Veg, GF, DF* 50 per dozen

Hand-cut carrots, parsnips, beets, and sweet potato roasted and served on a skewer finished with a balsamic pomegranate reduction

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À LA CARTE MENU

V - Vegan | Veg - Vegetarian | GF - Gluten-Free | DF - Dairy Free
 Appetizers priced per dozen, requires a minimum order of three dozen

VEGETARIAN

Edamame Soy-glazed edamame served in crispy wonton cups <i>V, Veg</i>	36 per dozen
Asian Slaw Salad Seasonal mix of fresh vegetables, yuzu vinaigrette, scallion, sesame seeds, crispy wonton strips <i>V, Veg, DF</i>	12 per person
Soba Noodle Cucumber Cups Soy poached soba noodles, finely diced red chili pepper and scallion served in a bite size cucumber cup <i>V, Veg, DF</i>	40 per dozen
OIJI House Pickles Variety of seasonal vegetables pickled with rice vinegar and Szechuan spices <i>V, Veg, GF, DF</i>	40 per dozen
Caprese Skewers Fresh mozzarella marinated in Greek extra virgin olive oil, fresh basil, Kumato tomatoes, and balsamic reduction <i>V, Veg, GF</i>	36 per dozen
Vegan Spinach Ginger Potstickers Basil spinach potstickers filled with diced vegetables, bean vermicelli, and Thai seasoning <i>V, Veg, DF</i>	40 per dozen
Smoked Tofu and Wild Mushroom Banh Mi Smoked tofu, soy-braised enoki mushroom, kimchi mayo, cucumber <i>V, Veg, DF</i>	52 per dozen
Vegetarian Spring Rolls Glass noodles, carrots, cabbage, and celery in a crispy spring roll wrapper <i>V, Veg, GF, DF</i>	42 per dozen
Deviled Eggs Classic deviled eggs with a touch of wasabi and furikake <i>GF, Veg</i>	36 per dozen

MEAT

Assorted Artisan Cheese Local and imported cheese, served with house beer mustard, jam, candied walnuts, dried fruit, croccantini	10 per person
Assorted Cured Meats Local cured meat, served with house beer mustard, olives, dried fruit, croccantini	10 per person
Char Siu Pork Skewer Chinese Char siu pork, hot mustard drizzle, scallion, and sesame seeds	50 per dozen
Chinese Pork Banh Mi Yuzu and lime marinated pulled pork, kimchi mayo, daikon slaw	52 per dozen
Seared Pork Potsticker Seasoned pork and vegetables in a crispy wonton wrapper	42 per dozen
Seared Chicken Potsticker Seasoned chicken and vegetables in a crispy wonton wrapper	42 per dozen
Beef Tataki & Asparagus Skewers Chili lime-marinated beef, asparagus, soy glaze, sesame seeds	52 per dozen
Sweet & Spicy Sausage Hobbs fennel sausage patties served with Mama Lil's pepper relish, Granny Smith apple, and red pear	52 per dozen

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SEAFOOD

Alaskan Snow Crab Legs Alaskan snow crab legs served cold with clarified butter and lemon <i>GF</i>	48 per pound
Pacific Oysters Local oysters based on seasonality and availability with seasonal mignonette <i>GF, DF</i>	50 per dozen
Tuna Poke Cups Fresh ahi tuna loin diced, sesame tamari dressing, edamame, sesame seeds <i>DF</i>	50 per dozen
Crusted Ahi Sashimi Spice-crusted ahi tuna loin, pan-seared rare, pickled ginger and sesame seeds	12 per person
Assorted Sushi Hand rolls and nigiri served with wasabi, pickled ginger, soy sauce, tamari sauce <i>V, Veg, DF</i>	30 per person
Smoked Salmon Mousse Finger Sandwiches Smoked salmon mousse served on seeded whole grain wheat bread	52 per dozen

DESSERT

50 PER DOZEN

Petite Fours Assorted miniature dessert to include chocolate and exotic fruit flavors	
Warm Mango and Coconut Cream Cups Warm sweetened coconut cream with rum-glazed mango slices and candied walnuts, fresh mint	
Assorted Brownies Bite-size brownies, flavors include chocolate caramel, raspberry cream cheese, blondie, and peanut butter cream cheese	
Carrot Cake Served with a light cream cheese frosting <i>GF upon request</i>	
Lemon Bars Silky smooth lemon curd in a graham cracker crust, topped with a berry compote and fresh fruit	

SIGNATURE COCKTAILS

STIRRED

Almost Perfect Martini 14
Belvedere, Oloroso Sherry, Dolin Blanc, Orange Bitters, Lemon Zest, served up

Sazerac 14
Sazerac Rye, Simple Syrup, Grapefruit & Orleans Bitters, Absinthe Rinse, served neat

Sound of Silence 16
Wild Turkey Rye 101, Cynar, Croft Tawny Port, Orange Zest, on a large cube

The Cardigan 16
Camus VS Cognac, Avèze Gentiane Liqueur, Domaine de Canton, Lemon Zest, served up

The Newcomer 15
Westland American Oak Single Malt, Simple, Grapefruit Bitters, Burnt Orange, on a large cube

Unsane Cocktail 14
Singani 63, Rye, BroVo Jammy Sweet Vermouth, Aromatic & Orange Bitters, Benedictine rinse, served up

Yesler Old Fashioned 17
Woodinville Rye Whiskey, Vanilla Simple Syrup, Black Walnut Bitters, on a large cube

FROM THE BARREL

Cocktails aged to perfection in our special oak barrels.

Barrel-Aged Rye Old Fashioned 16
Barrel-Aged Bourbon Manhattan 16

We always have other classics and Smith Tower originals aging. Ask your server for details.

EFFERVESCENT

Unarmed Man 12
Monkey Shoulder Blended Whisky, Ginger Simple, Maple, Float of Compass Box Glasgow Blend, Soda, on the rocks

Submarine Room 12
Punt e Mes Vermouth, Torres Orange Liqueur, Prosecco, served in a flute

The Socialite 14
Copperworks New Oak Gin, Tonic, Cardamom Bitters, on the rocks

Time Served 13
Mount Gay Black Barrel, FORO Amaro, Grenadine, Soda, on the rocks

SOURS

Caipirinha 14
Novo Fogo Cachaça, Heavy Cinnamon Simple, Muddled Lime, Peated Scotch Rinse, on the rocks

Fog Cutter 12
Rum, Camus VS Cognac, Gin, Orange Juice, Lemon Juice, Orgeat, Amontillado Sherry, on the rocks

Gun Shy 12
Blanco Tequila, Lemon Juice, Limoncello, Gunpowder Syrup, Aromatic Bitters, Pedro Ximenez Sherry Float, on the rocks

Harvest Moon 14
Uncle Val's Botanical, Lime Juice, Allspice Dram, Heavy Cinnamon Simple, served up

Rhinestone Club 12
Gin, Lemon Juice, BroVo Pink Vermouth, Grenadine, Chocolate Bitters, served up

SPIRITS

WHISKEY

BOURBON

Angel's Envy	15
Basil Hayden 8 yr.	15
Buffalo Trace	10
Colonel E.H. Taylor Small Batch	15
Eagle Rare	11
Elijah Craig Small Batch	11
Evan Williams Bonded	9
Four Roses Single Barrel	15
Four Roses Small Batch	13
Four Roses Yellow Label	9
Maker's Mark	11
Old Forester 1870	14
Old Forester 1897	15
Old Forester 1920	18
Russell's Reserve 10 yr.	10
W.L. Weller Special Reserve	9
Wild Turkey 101	9
Woodford Reserve	14
Woodinville Straight Bourbon	13
Woodinville Straight American Whiskey	13
Woodinville Straight Bourbon	19

CANADIAN/IRISH

Jameson Irish	10
Legacy Canadian	9
Masterson's 10 yr. Barley	20
Tullamore Dew Irish	9

RYE

George Dickel	9
High West Double Rye	12
Michter's Single Barrel Rye	17
Rittenhouse	10
Sazerac	11
Wild Turkey 101	10
Woodinville Straight Rye	16

SCOTCH/SINGLE MALT

Ardbeg 10 yr.	22
Balvenie 12 yr. Double Wood	12
Balvenie 14 yr. Caribbean Cask	24
Compass Box Artist's Blend	12
Compass Box Glasgow Blend	12
Copperworks Single Malt	17
The Glenlivet 12 yr.	14
Glenmorangie 10 yr.	14
Glenmorangie Nectar D'OR	26
Lagavulin 16 yr.	18
Macallan Fine Oak 15 yr.	25
Oban 14 yr.	17
Westland American Oak Single Malt	15
Westland Peated Single Malt	15
Westland Sherry Wood Single Malt	15
Westland Garayana	20
Westland Cask 4274	30

VODKA

Belvedere	11
Grey Goose	11
Ketel One	9
Snow Leopard	9
Tito's	9

GIN

Bol's Genever	11
Bombay Sapphire	9
Copperworks	11
Copperworks New Cask	14
Fremont Mischief	9
Hendricks	10
OOLA Gin	11
Uncle Val's Botanical	14

RUM

Appleton Estate Signature Blend	9
Don Q Añejo	9
Kirk & Sweeny 23 yr.	13
Novo Fogo Silver Cachaça	11
Mount Gay Black Barrel	10
Plantation Original Dark Rum	9
Rhum Barbancourt 8 yr.	10
Sailor Jerry Spiced Rum	9
Smith and Cross	10
Sun Liqueur Aged Rum	10
Zacapa 23	16

AGAVE

Casa Noble Extra Añejo	40
Casa Noble Reposado	18
Del Maguey Vida Mezcal	13
Don Julio Blanco	12
El Jimador Reposado	9
Fortaleza Blanco	19
Herradura Añejo	19
Milagro Silver	10
Milagro Reposado	10
Xicaru Mezcal	11

BRANDY/COGNAC

Daron Fine Calvados	17
Camus VS Cognac	12
Chateau de Laubade Armagnac VSOP	18
Hennessey VS	14
Hennessey VSOP	22
Laird's Apple Jack	9
Lustau Solera Reserva Brandy	9
Laird's Apple Brandy	10
Macchu Pisco	10
Remy Martin VSOP	14
Singani 63	11

BEER & CIDER

DRAUGHT BEER

Rotating Local Selections 9

BOTTLED/CAN BEER

12 OZ.

Pike Brewing Company 8
Kilt Lifter Scotch Ale 6.5%

Lagunitas Brewing Co. 8
Czech-Style Pilsner 6.0%

16 OZ.

Rainier Brewing Co. 5
Rainier Tall Boy 4.6%

Fremont Brewing Co. 9
Interurban IPA 6.2%

CIDER

Two Towns Pacific Pineapple 8
12 oz. can

Seattle Cider Co. 9
Dry Hard Cider 16 oz.

Rambling Route 9
Hard Apple Cider 16 oz.

Rambling Route 9
Hard Pear Cider (Semi Sweet) 16 oz.

Spire Dark & Dry 8
12 oz. bottle

TEMPERANCE DRINKS

Lil' Tommy Collins 4
Lime Juice, Simple Syrup, and Soda

Ginger Beer 4.5

Seasonal Shrub & Soda 4

Soda 4

Coke, Diet Coke, Ginger Ale, Sprite

Juice 4

Orange Juice, Cranberry Juice,
Pineapple Juice, Grapefruit Juice

Coffee & Hot Tea 4

Featuring Local Coffee
A Variety of Hot Teas

Iced Tea 4

Scratch Lemonade 4

0% ABV Cocktail 5

WINE LIST

SPARKLING	GLASS	BOTTLE
Chandon Brut	12	42
Chandon Brut Rosé	12	48
Borgo Alato Prosecco	10	35
Nicolas Feuillate, "Blue Label" Brut Reserve		70
Chandon etoile Brute Rosé		70
Chandon etoile Brut		70
Vueve Cliquot Brut	30	120
Ruinart Blanc de Blancs		135

WHITE	GLASS	BOTTLE
Two Mountain Riesling	11	38
Ruffino Pinot Grigio	11	38
M. Charpoutier Belleruche Rosé	12	42
Array Chardonnay	12	42
St. Supery Sauvignon Blanc	12	42
Newton Vineyard Chardonnay	14	48
Canoe Ridge "Expedition" Sauvignon Blanc		49
Cloudy Bay Sauvignon Blanc		60
Lauren Ashton Cellars		69
Abeja Chardonnay		94

RED	GLASS	BOTTLE
Waterbrook Cabernet Sauvignon	10	35
M. Charpoutier Cotes du Rhône	12	42
Seven Falls Merlot	12	42
The Federalist Red Blend	12	42
Tenet Wines "The Pundit" Syrah	14	48
Chateau Ste. Michelle "Indian Wells" Cabernet Sauvignon	14	48
Terrazas de los Andes Malbec	14	48
Termes Tempranillo		45
AZ Pinot Noir		48
Efeste "Final Final" Red Blend		80
Northstar Winery Merlot		99
Abeja Cabernet Sauvignon		120