

KING ST.

BALLROOM & PERCH



Take a seat at our table & experience world class dining with our amazing culinary team. From the heat of the kitchens to the warm welcome of KING ST Ballroom. Our specialty is delicious food and premium cocktails; our priority is delivering all who dine with us, exceptional service!



Andrew Harris
Director of Catering & Events



Matt Heikkila
Executive Chef

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**EMBASSY
SUITES**

by HILTON™

BREAKFAST

CONTINENTAL \$30

🍴 Seasonal Fruit, Assorted Pastries, Greek Yogurt – granola, preserves, berries

NORTHWEST \$35

🍴 Steel Cut Oats – Poached Fruit, Brown sugar, candied nuts, Organic Eggs - Beechers Cheddar, Herbs Hashed Yukon Potatoes, Caramelized Onions, Herbs, Seasonal Fruit Bacon/Uli chicken apple sausage

SEATTLE \$45

🍴 Steel Cut Oats – poached fruit, brown sugar, candied nuts, Smoked Salmon – Caper, Shallot, Hard Boiled Egg, Cream Cheeses, Local Bagels, Organic Scrambled Eggs – Beechers Cheddar, Herbs, Hashed Yukon Potatoes, Caramelized Onions, Herbs, Seasonal Fruit, Bacon/Uli chicken apple sausage

ENHANCEMENTS

🍴 Smoked Salmon and Egg White Frittata \$12
Shallot, spinach, chevre

🍴 Hard Boiled Eggs \$36 doz

🍴 Yogurt Parfait \$6

🍴 Steel-Cut Oats \$6
Poached fruit, brown sugar, candied nuts

🍴 Brioche French Toast \$8
Orange marmalade, candied pecans, maple syrup

🍴 Hearty Quinoa \$8
Avocado, spinach, caramelized onion, farm fresh poached eggs

🍴 Traditional Congee \$7
Sliced eggs, cilantro, green onion, sesame seeds, pea sprouts



BREAK ITEMS

Oven Baked \$25 per person

⌘ Essential Bakery Breakfast Bread – Banana, Blueberry, Zucchini, Local Made Donuts, Blazing Bagels with smoked salmon cream cheese, caramelized onion cream cheese, local herb and apricot cream cheese

Healthy Start \$29 per person

⌘ Individual Greek Yogurt Parfait – fruit preserves, fresh berries, granola, Assorted Naked Juice Fruit Smoothies, Seasonal Fruit Display

Get Focused \$29 per person

⌘ Chocolate Peanut Butter Smoothies, Chia Seed Parfait with coconut and seasonal fruit, Omega 3 Raspberry bars with oats, almonds, pepitas, flax seed

Northwest \$27 per person

⌘ Northwest Trail Mix, Dark Chocolate and Washington Cherry Almond Bark, Pickles and Olives with marinated olives, seasonal pickled vegetables

Stay Focused \$35 per person

⌘ Naked Juice Fruit Smoothies, Magic Bars – chocolate, caramel & walnuts. Chips and Dips served with House made tortilla chips, house made potato chips, fresh made mild salsa, fresh made medium salsa, fresh made guacamole, caramelized onion crème fraiche dip, smoked salmon spread

Sweet Tooth \$28 per person

⌘ Assorted Fresh Baked Cookies and Brownies, Lemon Bars, Chocolate Dipped Strawberries

Far East \$32 per person

⌘ Chinese BBQ Pork with spicy mustard, Vegetable Spring Rolls with kimchi, cilantro, miso soy dipping sauce, Kung Pao Chickpeas with dry roast hazelnuts.

BREAK ENHACEMENTS

- ❖ Assorted Naked Juice Fruit Smoothies \$6 ea
- ❖ Essential Bakery Breakfast Bread (Banana, Blueberry, Zucchini) \$33 per loaf
- ❖ Popcorn Trio (Fennel and sea salt, cinnamon sugar) \$5 ea
- ❖ Rosemary and Smoked Salt Mixed Nuts \$7 ea
- ❖ Seasonal While fruit \$6 ea
- ❖ Assorted Fresh baked Cookies and brownies \$44 per dozen
- ❖ Vegetable Display – Fresh and grilled vegetables, harissa hummus, charred eggplant puree \$14 ea
- ❖ Northwest Cheese Selection, preserves, nuts, seasonal fruit, artisan crackers, fresh baguettes \$15 ea
- ❖ Charcuterie Platter with local meats, mustards, pickles, fresh baked baguettes \$17 ea

NON-ALCOHOLIC BEVERAGES

- ❖ Variety of Bottled Waters *Still or Sparkling* \$5 each
- ❖ Bottled Sodas *Coke, Diet Coke, Sprite* \$5 each
- ❖ Naked Juices \$5 each
- ❖ Coconut Water \$5 each
- ❖ Red Bull Energy Drinks \$6 each
- ❖ Fruit Smoothies \$25 per carafe
- ❖ Iced Tea \$60 per gallon
- ❖ Coffee / Decaf Coffee / Hot Tea \$80 per gallon

LUNCHES

HAND CRAFTED LUNCH BUFFETS

1 Soup, 2 Salads, 2 Sides, 2 Entrees \$55

1 Soup, 2 Salads, 2 Sides, 3 Entrees \$66



Served with Grand Central Como rolls with sea salt and herb whipped butter

Soup

White Bean and Kale

Roast Tomato Bisque

Foraged Mushroom Bisque with Crème Fraiche Truffle

Pacific Seafood Chowder with Celery Root, Manila Clams and King Salmon

Salads

Farm Green Salad - baby greens, shaved radish, shaved cucumber, Oregon hazelnuts, local herbs, sherry vinaigrette

Caesar Salad- romaine, sourdough crouton, cotija, house dressing

Apple Farro Salad - roast apple, candied pecan, spinach, chevre, cider vinaigrette

Pasta Salad - orzo, kale pesto, pine nuts, feta, arugula

Fingerling potato Salad - pickled mustard, bitter greens, soft poached egg, roast shallot, mustard vinaigrette

Sides

Roast Marble Potatoes – black garlic, rosemary

Garlic Whipped Potatoes – local herbs

Farro – mascarpone, charred cipollini onions, local herbs

Quinoa Pilaf – herb pistou, market vegetables

Honey Vanilla Baby Carrots – vanilla, thyme, chili de arbol

Green Beans – smoked tomato vinaigrette

Grilled Seasonal Vegetables – chimichurri, pine nuts

Curry Cauliflower – cilantro, almonds, poached golden raisins

Entrees

Organic Chicken – Rosemary jus, preserved lemon

Grilled Tri Tip – port jus, crispy shallot

Skirt Steak – chimichurri, pickled red onion

Fennel Crust Salmon – caper relish, pickled mustard

Pacific Cod – white miso broth, scallion, soy pickled shiitake mushroom

Mushroom Risotto – hen of the woods mushroom, marcona almonds, arugula, cauliflower puree

Smoked Tofu – miso dressing, toasted sesame seeds, crispy rice noodles

Desserts

Chefs Selection Assorted Miniature Desserts

HAND CRAFTED LUNCH ENTREES

Salad

Roast Tomato Bisque - \$12

Farm Green Salad - *baby greens, shaved radish, shaved cucumber, Oregon hazelnuts, local herbs, sherry vinaigrette* - \$13

Caesar – *gem lettuce, panna grate, feta, house Caesar dressing* - \$13

Entrees

SRF Sirloin – *mustard roast fingerling potatoes, caramelized onion, Seattle IPA demi* - \$36

Free Range Chicken Breast – *buttermilk creamed spinach, foraged mushroom* - \$30

Smoked King Salmon Salad – *bitter greens, candied Oregon hazelnuts, radish, charred lemon vinaigrette* - \$34

Vegetable Gratin – *beechners cheddar, romesco, almonds, fried sage* - \$32

Desserts

Chocolate Venire – *dark chocolate custard, graham cracker crumble, macerated strawberries* - \$12

Vanilla Bread Pudding – *orange marmalade, candied hazelnuts, mint* - \$12

Build Your Own Sandwiches \$45

Roast Tomato Bisque

Farm Green Salad - *baby greens, shaved radish, shaved cucumber, Oregon hazelnuts, local herbs, sherry vinaigrette*

Sliced ham, turkey, roast beef, salumi

Northwest cheese selection – *Beechners, New Moon jack, Tillamook swiss
Lettuce, tomato, onion, pickles*

Grand Central Breads - *como, whole grain, sour rye*

Mustards, mayo

House made potato chips

Dessert

Chefs Selection Assorted Miniature Desserts

Gourmet Deli Sandwiches \$50

Box lunches available upon request

Roast Tomato Bisque

Pasta Salad – *orzo, kale pesto, pine nuts, feta, arugula*

Caesar Salad – *romaine, sourdough crouton, cotija, house Caesar dressing*

Choice of 3 – *Served on Grand Central brioche rolls*

Turkey Club – *Neuskies bacon, black garlic aioli, roast tomato, butter lettuce*

Grilled Tri Tip – *horseradish crème fraiche, grilled onion relish, arugula*

Cob Smoked Ham – *spicy tomato chutney, brie, pickled red onion, butter lettuce*

Chicken Salad – *pesto, pickled red grape, greek yogurt, arugula*

Roast Portobello – *hazelnut butter, chevre, spinach*

Heirloom Tomato – *fresh mozzarella, basil, roast garlic aioli*

Tuna – *oil cured olives, red onion, celery, butter lettuce*

House made potato chips

Dessert

Chefs Selection Assorted Miniature Desserts

APPETIZERS

PASSED HOT

Dungeness Crab Beignets – *Aioli \$52 per dozen*
Ariancini – *Romesco, grana padano \$46 per dozen*
NW Albacore Lumpia – *kimchi, fennel ponzu - \$50 per dozen*
Potato Rosti – *salmon roe, chives - \$50 per dozen*
Falafel – *charred eggplant puree, pickles - \$48 per dozen*
Harissa Marinated Lamb – *gremolata - \$56 per dozen*
Short Rib of Beef – *charred onion puree, bacon - \$54 per dozen*
Mushroom Tart – *goat cheese crema - \$52 per dozen*
Parmesan Gougeres – *rosemary, smoked sea salt - \$48 per dozen*
Braised Pork Belly – *rosemary, apple butter - \$40*

PASSED COLD

Tomato Crostini – *tomato chutney, speck prosciutto, almond - \$48 per dozen*
Wagyu Sirloin Tartare – *cured egg yolk, celeriac puree, crostini - \$58 per dozen*
Deviled Egg – *horseradish, beet cured salmon - \$54 per dozen*
Oysters – *apple shrub, ginger - \$48 per dozen*
Salmon Lox Taco – *salmon roe salsa, cilantro, crema - \$56 per dozen*
Tuna Poke – *potato chip, sesame, fennel pollen - \$56 per dozen*
Avocado Toast – *grilled como bread, smoked crème fraiche, dill - \$48 per dozen*
Beet Marshmallow – *candied hazelnut, goat cheese - \$52 per dozen*
Cucumber Crudo – *artisan cracker, yuzu vinaigrette, fresno chili - \$48 per dozen*
Beechers Cheddar and Onion Bruschetta – *crostini, thyme - \$50 per dozen*

STATION

Vegetable Display – *Fresh and grilled vegetables, harissa hummus, charred eggplant purée - \$12 per person*

Cheese – *Northwest cheese selection, preserves, nuts, seasonal fruit, artisan crackers, fresh baked baguettes - \$15 per person*

Charcuterie – *local cured meats, mustards, pickles, fresh baked baguettes - \$17 per person*

Cheese/Charcuterie – *combination of local cured meats, mustards, preserves, nuts, artisan crackers, fresh baked baguettes - \$20 per person*

Seafood – *cold water prawns, Dungeness crab claws, selection of NW oysters, smoked mussels, mignonette, horseradish tomato sauce - \$28 per person*

DINNER BUFFET

HAND CRAFTED BUFFETS

1 soup, 2 salads, 2 sides, 2 entrees, dessert - \$75

1 soup, 2 salads, 2 sides, 3 entrees, dessert - \$88

1 soup, 2 salads, 3 sides, 3 entrees, dessert - \$98



Served with Grand Central Como rolls with sea salt and herb whipped butter

Salads

Panzanella – grilled olive bread, green olive, cherry tomato, garden herbs, burrata, white balsamic vinaigrette

Roast Baby Beet – red and yellow beets, coriander crème fraiche, citrus, hazelnuts, bitter greens, sherry vinaigrette

Farm Green Salad - baby greens, shaved radish, shaved cucumber, Oregon hazelnuts, local herbs, sherry vinaigrette

Caesar – romaine, sourdough crouton, cotija, house dressing

Washington Spinach Salad – apple, Beechers white cheddar, shaved fennel, cider vinaigrette

Arugula Salad – feta, citrus, shaved fennel, prosciutto, truffle champagne vinaigrette

Soups

Dungeness Crab Bisque – chives, lemon oil

Butternut Squash – crème fraiche, sage salt

Farro Vegetable – roast tomato, seasonal vegetables, black kale pesto

Northwest Seafood Chowder – smoked salmon, taylor shellfish clams, fennel

Mushroom Bisque – truffle oil

Side

Olive Oil Poached Fingerling Potatoes – garlic, rosemary, sea salt

Buttermilk Whipped Potatoes – roast garlic, chives

Vegetable Gratin – seasonal vegetables, beechers cheddar

Cauliflower Quinoa – herbs, marcona almonds, roast cauliflower

Farro and Wild Rice – seasonal squash, brown butter, herbs

Grilled Rapini – chili flake, shaved garlic, preserved lemon

Sautéed Black Kale – sherry vinegar, fried shallot rings

Roast Root Vegetable – orange, tarragon, brown butter

DINNER BUFFET CONTINUED

Entrée

Short Rib of Beef – *pickled red onion, cilantro, black garlic*
Butter Roast Tenderloin – *hen of the woods mushroom, green peppercorn bourbon sauce*
Fennel Roast Chicken – *fennel, green olive, preserved lemon*
Poached Salmon – *pickled mustard seed, dill crème*
Pacific White Fish – *celery root remoulade*
Gnocchi – *grain mustard, roast mushroom, grana Padano, seasonal squash*
Squash Risotto – *butternut squash puree, roast seasonal squash, pine nut, fried sage*

Dessert

Chefs Selection Assorted Miniature Desserts

Buffet Enhancements

Prime Rib of Beef Carving - *\$425 each, feeds 25 people*
Cedar Plank King Salmon Carving - *\$350 each, feeds 15 people*
Barron of Beef Carving - *\$525 each, feeds 75 people*
Oregon Bone-In Pork loin - Carving - *\$300 each, feeds 15 people*
Pasta Station -
Risotto Station -

DINNER ENTREES



Salads

- Farm Green Salad - *baby greens, shaved radish, shaved cucumber, Oregon hazelnuts, local herbs, sherry vinaigrette* - \$13
Caesar - *gem lettuce, panna grate, feta, boquerones, house Caesar dressing* - \$15
Baby Beet Salad - *olive oil whipped chevre, pistachio, bitter greens, sherry vinaigrette, orange*
Heirloom Tomato - *burrito, pickled onion, green olive, grilled bread* - \$16
Washington Spinach Salad - *apple, Beechers white cheddar, shaved fennel, candied pecans, cider vinaigrette* - \$15

Soup

- Dungeness Crab Bisque - *Lemon oil, chives* - \$17
Butternut Squash Bisque - *Candied pepitas, fried sage* - \$15
Cauliflower Bisque - *red beet chips, Woodinville whiskey maple syrup* - \$15

App/Small Plate

- Dungeness Crab Salad - *apple celery aioli, green apple slaw, bitter greens* - \$18
Scallops - *king oyster mushroom, prosciutto, cauliflower, Woodinville bourbon aged maple syrup* - \$18
Duck Confit - *white beans, frisee, brioche bread crumb* - \$16
Crispy Pork Belly - *pickled mustard, pork jus, braised Red Cabbage* - \$17
Tagliatelle - *crème fraiche, roast mushroom, sorrel* - \$15

Entrée

- Butter Roast Tenderloin of Beef - *smashed marble potatoes, honey roast carrots, bone marrow béarnaise* - \$66
Grilled Striploin - *smoked onion puree, rapini, pont neuf potatoes, port jus* - \$62
Slow Roast Chicken - *poultry jus, leek bread pudding* - \$48

Seared Salmon - *potato scallion cake, wild rice polenta, kale pesto* - \$55
Pacific White Fish - *honey roast salsify, white beans, Spanish chorizo* - \$56
Roast Butternut Squash - *spiced apple, herbed quinoa, walnut pesto, kale chips* - \$40
Farro Risotto - *butternut squash puree, roast mushroom, sun choke chips, pine nut* - \$40
Boneless Lamb Loin - *chickpea and carrot salad, charred eggplant puree* - \$58

Dessert

- Dark Chocolate Mouse - *pink peppercorn caramel, candied hazelnuts, cardamom whipped cream* - \$16
Lemon Tart - *lemon curd, shortbread crumble, thyme, fresh berries* - \$14
Personal Pie A la Mode - *seasonal fruit, local made ice cream* - \$14

SIPS



We pride ourselves in supplying our guests with the vibrant taste of the Pacific Northwest.

Sip a downtown-brewed Northwest IPA featuring Cascade hops which are grown in the Yakima Valley, from Cloudburst Brewing Company.

The Northwest's warm, dry interior regions are uniquely suited to producing full-bodied, balanced wines and the local area is home to 500+ wineries. While we focus on Northwest growing regions, you will see some favorites from around the world. Don't see something you like on our wine list? Allow our team to assist with selecting the perfect wine pairings for your event.

We have partnered with many local distilleries as curators of bitters and produce growers to create from-scratch cocktails that highlight the Northwest experience. Try our spiced coffee old fashioned- made with local cold brew and bourbon!

Our mixologists can create the perfect signature cocktail to serve at your event. Whether you are looking to highlight the Northwest experience or your personal preferences, the craft cocktails served will be a perfect reflection of your event.