

COPPER CART CAFE

113 BELL STREET SEATTLE WA 98121

Main: (206) 239-0830 Fax: (206) 448-8739

Email: info@coppercartcafe.com

Web: www.coppercartcafe.com



SPECIAL EVENTS & CATERING PACKAGE

Thank you for choosing Copper Cart Cafe for your special events in Belltown. We will be delighted to organize your holiday parties, cocktail reception, reunions & birthdays, corporate events, lunch cocktail & dinner groups from 10-200 guests.



Please visit our website for room specifications:

- Champagne Room
- VIP Room
- Billiard Room
- Grand Ball Room

MENU PLANNING

We provide a wide variety of lunch and dinner items, inclusive of salad, entree, sides and dessert. You will have the option to choose from Steak, Seafood, Italian or Spanish buffet.

RENTAL HOURS

Each function is based on maximum use of 3 hours of day function, 3 hours of Happy Hour function, and 4 hours of Evening Dinner function. Additional hours are based on availability. Each additional hour will be subjected to \$150 per each additional hour requested.

GUEST ATTENDANCE

Please inform us your expected number of guests attending the event, within seven (7) days prior to the event and finalize your menu items as well.

DEPOSIT & MINIMUMS

Upon receipt of a signed contract, a 25% deposit of the event minimum is required. Final payment in full is required at the conclusion of the function. Credit cards and cashiers' checks are accepted methods of payment for your function.

ROOM MINIMUM

Food & beverage minimum requirements for lunch, happy hour and evening functions are as follows:

- Lunch F&B minimum: \$500
- Happy Hour F&B minimum: \$300
- Evening Dinner F&B minimum: \$1000

18% service and 10% state sales tax are added to your final bill and are not considered as part of the 'minimum'. Washington State Law requires that sales tax be calculated on all charges assessed.

BEVERAGES

House Well Drinks	\$7
Call Drinks	\$8 and up
House Wines	\$6 glass / \$18 bottle
House Sparkling	\$20
Domestic & Import Micro Beers	\$5
Beer Kegs	\$400
Soft drinks -bottled water - juice	\$3
Coffee - Tea	\$3



HORS D'OEUVRES

	25 GST	50 GST
Seasonal Vegetables & Dip	\$ 55	\$100
Assorted Fruit Platter	\$ 80	\$150
Chilled Prawns & Cocktail Sauce	\$ 150	\$300
Smoked Salmon Platter	\$ 90	\$180
Dungeness Crab Cakes	\$ 85	\$160
Spicy Buffalo Chicken Wings	\$ 70	\$130
Mediterranean Crostini	\$ 50	\$100
Sautéed Cajun Prawns	\$ 120	\$230
Sicilian Meatball Sliders	\$ 120	\$230



BUFFET STYLE * LUNCH * DINNER * COCKTAIL EVENTS *

\$30 per person Lunch or \$50 per person Dinner
 (30 guest minimum Lunch / 40 guest minimum Dinner)

STEAK & SEAFOOD BUFFET

Chef-carved Prime Rib [au jus & creamy horseradish]

Pan-Seared Wild Salmon

Baby Reds Mashed Potatoes or Rice Pilaf

Sea Salt & Pepper Prawns

Mixed Green Salad

Assorted Fruits

Seasonal Vegetables

Assorted Breads & Butter

Delicious Bite Sized Desserts

ITALIAN BUFFET

Penne Pasta w/Basil & Vegetables

Grilled Chicken Fettuccini [thick tomato broth]

Salmon al Limon

Sicilian Meatball Sliders

Caesar or Mixed Greens

Seasonal Vegetables

Assorted Breads & Butter

Delicious Bite Sized Desserts

SPANISH BUFFET

Ancho Chile-Rubbed Flank Steak [thin-sliced]

Grilled Chicken Fajita and Corn Tortilla

Carne Adovada [Pork in Orange Chipotle Sauce]

Black Beans and Spanish Rice

Spicy Salsa and Sour Cream

Chips and Salsa

Mixed Greens

Assorted Fruits

Delicious Bite Sized Desserts

