

WELCOME to TOM DOUGLAS CATERING & EVENTS at HOTEL ÄNDRA

The chic Hotel Ändra has a wide range of beautiful spaces available for corporate and social functions, while Tom Douglas' restaurant Lola is the exclusive caterer for the hotel. Whether you are planning a board meeting for 10 or a reception for 125, our catering team will provide the signature flavors and quality that put Tom Douglas on the culinary forefront.

Lola

ABOUT LOLA

Lola has a "Greek spirit". Modern Mediterranean and North African riffs on local ingredients like Anderson Valley lamb, Penn Cove shellfish and wild king salmon. Lola's breakfast is the "best in town," says Seattle Metropolitan Magazine and reflects the homemade nature of the menu.

VENUES

BALLROOM

- Available for parties of up to 80 guests for a seated function or up to 125 for a standing reception.
- Unique two tiered space is also perfect for all day meetings with break-out space as well as cocktails in the mezzanine followed by a gourmet dinner on the main floor of the ballroom.
- Full AV accommodations.
- Flexible seating configurations to suit any presentation style.

GALLERY

- Available for corporate meetings and social events with up to 30 guests.
- Abundant natural light.
- Perfect for intimate all day retreats or corporate meetings.

MONARCH SUITE

- Available for corporate retreats for up to ten guests or cocktail parties up to 20 guests.
- Luxuriously located in the hotel's presidential suite.

**For more information regarding venues and catering at Hotel Andra, please contact
Alexa Montgomery at alexam@tomdouglas.com or via telephone at (206)240.6140.**

CONTINENTAL BREAKFAST

dahlia bakery pastries

dahlia bakery toast

seasonal fruit

fresh fruit juices

greek yogurt, housemade granola

*upgrades for \$6 each per person:

lola's famous doughnuts, vanilla mascarpone, seasonal jam

steelcut oats, seasonal fruit compote, sugared almonds

LUNCH

make your own dahlia bakery sandwiches with:

dahlia bakery breads, seasonal ingredients & accompaniments

dahlia bakery sweets

*upgrades for \$6 each:

seasonal soup option

classic caesar salad, garlic croutons, reggiano

jackie's greek salad

AFTERNOON SNACK

assorted lola spreads, griddled handmade pita

*upgrades for \$6 each:

seasonal fruit or crudité

ALL DAY BEVERAGE SERVICE

starbucks coffee

choice organic teas

sparkling water

assorted sodas

LOLA BREAKFAST

seasonal scramble, dahlia bakery toast

seasonal fresh fruit & fresh fruit juices

bavarian meats bacon

smashed garlic fried potatoes

*upgrades for \$6 each:

lola's famous doughnuts, mascarpone, seasonal jam

greek yogurt, housemade granola

dahlia bakery pastries: croissants, muffins or scones

GYRO LUNCH

gyros with choice of one, each additional selection, add \$2 per person:

grilled washington chicken, lamb shawarma or garlic falafel

griddled handmade pita

tzatziki, roasted red pepper, minted cucumbers, romaine

jackie's greek salad

dahlia bakery sweets

*add soup for \$6 per guest

AFTERNOON SNACK

apples, feta, marcona almonds, oat crackers

*upgrades for \$6 each:

seasonal fruit , crudité or dahlia bakery caramel corn

ALL DAY BEVERAGE SERVICE

starbucks coffee

choice organic teas

sparkling water

assorted sodas

INDIVIDUAL MEAL OPTIONS: BREAKFAST

CONTINENTAL

\$23 per person

dahlia bakery pastries

dahlia bakery toast

seasonal fresh fruit

greek yogurt, housemade granola

LOLA BREAKFAST

\$28 per person, includes 1 entrée and 2 sides

soft scrambled eggs, chives, dahlia bakery toast

roasted vegetable, cheese frittata, dahlia bakery toast

brioche cinnamon french toast, housemade fruit compote, pure maple syrup

house cured gravlax, capers, cream cheese, tomato, onion rye ficelle

sides

smashed garlic fried potatoes

housemade pork maple sausage

bavarian meats bacon

*breakfasts include:

starbucks coffee

choice organic teas

fresh fruit juices

INDIVIDUAL MEAL OPTIONS: LUNCH

KEBAB BAR LUNCH

\$35 per person

jackie's greek salad

choice of 2 kebabs, prices based on 2 pieces of each per person:

halloumi cheese, mission fig, balsamic

portobello , oyster mushroom, sage, garlic

pork, harissa glaze

lamb, caramelized garlic, red wine glaze

chicken, yogurt, dill

lola spreads served with griddled pita: kalamata fig, roasted red pepper, Tzatziki

dahlia bakery sweets

Parties of 15 or less are served 'plated' style rather than 'station'.

LOLA GYRO BAR

\$32 per person

gyros with choice of :

grilled washington chicken, lamb shawarma or garlic falafel

griddled handmade pita

tzatziki, roasted red pepper, romaine

local cabbage slaw

dahlia bakery sweets

DAHLIA BAKERY SANDWICH BAR

\$23 per person

make your own dahlia bakery sandwiches with:

dahlia bakery breads, seasonal ingredients & accompaniments

classic caesar salad, garlic croutons, reggiano

tim's cascade potato chips

dahlia bakery sweets

INDIVIDUAL MEAL OPTIONS: EXTRAS

SNACK & BREAK OPTIONS

\$12 per person

lola snack

assorted lola spreads, griddled handmade pita

signature snack

apples, feta, marcona almonds, oat crackers

*upgrades \$6 each:

rub with love snack mixes, dahlia bakery cookies,

dahlia bakery caramel corn, braverhorse tavern pretzels, seasonal fruit or crudité

ALL DAY BEVERAGE SERVICE

\$14 per person

starbucks coffee

choice organic teas

sparkling water

assorted sodas

BREAKFAST UPGRADES

\$6 for each addition per person

lola's famous doughnuts, vanilla mascarpone, seasonal jam

greek yogurt, housemade granola

dahlia pastries: croissants, muffins, or scones

steelcut oats, seasonal fruit compote, sugared almonds

PLATED DINNERS

STARTERS

\$10 each

jackie's greek salad

classic caesar salad, garlic croutons, reggiano

seasonal soup option

griddled handmade pita with lola spreads: kalamata fig, roasted red pepper, fava skordalia

arugula, spring onion, shaved reggiano, pinenuts

baby lettuces, tender herbs, reggiano

ENTREES

entrees include the choice of 2 seasonal sides. bread service offered for \$3 per guest.

slow roasted leg of lamb, shaved fennel, cracked olives \$40

anise braised short ribs, citrus gremolata \$38

oregon country ribeye, kopanisti, pickled ramps \$50

roasted chicken, favas, spring onion jus \$38

grilled alaskan salmon, tarragon, capers \$45

alaskan halibut, skordalia, lemon, tender herbs \$45

seasonal vegetarian option \$35

SIDES

each entrée selection served with choice of 2, additional sides are \$5 each per person.

smashed garlic fried potatoes

asparagus, argan oil, oregano

braised wild greens, lemon, olive oil

green beans, garlic, dill, butter

parsley roasted garlic mashed potatoes

PLATED DINNERS cont.

DESSERTS

\$12 each

all desserts include starbucks coffee and choice organic teas

triple coconut cream pie, white chocolate curls, toasted coconut

goat cheese turnovers, mint, honey, pistachio

lola doughnuts, vanilla mascarpone, seasonal jam

seasonal chocolate option

tom's sweet sampler: vanilla crème brulee, coconut cream pie bite, valrhona chocolate cupcake

HORS D'OEUVRES

*all items are priced per piece or per person for cocktail parties and receptions

KEBABS:

\$4 each piece

halloumi cheese, mission fig, balsamic
portobello , oyster mushroom, sage, garlic
pork, harissa glaze
lamb, caramelized garlic, red wine glaze
chicken, yogurt, dill

LOLA SPREADS SERVED WITH GRIDDLED PITA:

\$3 each per person or \$15 per person for a sampler of all

roasted red pepper, harissa
cauliflower, anchovy
fava skordalia, garlic
kalamata, turkish fig
kopanisti– pistachio, mavrodaphne
tzatziki

MORE

mini lamb burger, kopanisti \$5 per piece
spicy smoked oyster slider \$5 per piece
garlic oregano fries, greek ranch \$4 per person
chickpea fries, lola ketchup \$4 per person
spicy smoked oysters, housemade pickles \$5 per person
marinated feta and olives \$4 per person
rosemary fried chickpeas \$3 per person
grilled pacific octopus salad \$8 per person
rub with love snack mix \$4 per person
rub with love gluten free snack mix \$4 per person
bravehorse tavern pretzels \$4 per piece

HORS D'OEUVRES cont.

leg o'lamb on crostini, minty feta, grapes \$4 per piece

dolmades, tzatziki \$4 per piece

salmon fritters, watercress tzatziki \$4 per piece

chickpea fritters, tahini yogurt \$4 per piece

mini dungeness crab cake, harissa aioli \$4 per piece

housemade gravlax, herbed cream cheese on crostini \$4 per piece

keftedes (lamb meatballs), tomato sauce, mint \$3 per piece

grilled stuffed zucchini, feta \$3.5 per piece

crispy garlic falafel, tzatziki \$3.5 per piece

marinated eggplant on crostini \$3.5 per piece

SWEETS

lola doughnuts, vanilla mascarpone, seasonal jam \$2.5 per person

goat cheese turnovers, mint, honey, pistachio \$4 per piece

coconut cream pie bites \$4 per piece

mini valrhona chocolate cupcake, vanilla buttercream \$4 per piece

dahlia bakery cookies \$3 per piece

HOSTED BAR PACKAGES

WELL BAR PACKAGE

gordon's gin, gordon's vodka, jim beam, ron rico rum, dewar's, grand marnier, bailey's irish cream
cocktails \$8, martinis \$10, liqueurs \$12, beer \$5, lola wine by the glass \$9,
sodas and sparkling water \$3

CALL BAR PACKAGE

tanqueray gin, bombay gin, absolut vodka, ketel one vodka, jack daniels, maker's mark, cuervo gold,
myers dark, dewar's, hennessey vsop, grand marnier, bailey's irish cream
cocktails \$9, martinis \$11, liqueurs \$12, beer \$5, lola wine by the glass \$9,
sodas and sparkling water \$3

PREMIUM BAR PACKAGE

tanqueray ten, bombay sapphire, ketel one, grey goose, maker's mark, woodford reserve, patron,
mt. gay rum, johnny walker black, chivas regal, oban, glenlivet, hennessey vsop,
grand marnier, bailey's irish cream
cocktails \$10, martinis \$12, liqueurs \$12, beer \$5, lola wine by the glass \$9,
sodas and sparkling water \$3

NON HOSTED (Cash) BAR PACKAGES

WELL BAR PACKAGE

gordon's gin, gordon's vodka, jim beam, ron rico rum, dewar's, grand marnier, bailey's irish cream
cocktails \$9, martinis \$11, liqueurs \$12, beer \$5, lola wine by the glass \$9,
sodas and sparkling water \$3

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sodas and sparkling water \$3

GIFTS for GUESTS and CLIENTS

COOKBOOKS

I Love Crabcakes \$21.95 plus tax
Tom Douglas' Seattle Kitchen \$32.50 plus tax
Tom's Big Dinners \$32.50 plus tax

RUB WITH LOVE RUBS

Salmon Rub, African Peri Peri Rub, Bengal Masala Rub, Chicken Rub, Smoked Paprika,
Chinese 12 Spice Rub, Crab Cake Mix, Exotic Mushroom Rub, Pork Rub, Seafood Rub
Spicy Tokyo Rub, Steak Rub, Turkey Rub, Smoky Barbecue Rub
\$6.95 each plus tax, 3.5 oz

RUB WITH LOVE SAUCES

Rub with Love Ancho & Molasses Barbecue Sauce, Rub with Love Ginger Pineapple Teriyaki Sauce
Rub with Love Spicy Red Chili Teriyaki Sauce, Rub with Love Triple Garlic Teriyaki Sauce
\$6.95 each plus tax, 16 oz

RUB WITH LOVE SNACK MIXES

Rub with Love Snack Mix, \$4.95, 8 oz
Rub with Love Gluten Free Snack Mix, \$4.95, 6.5 oz

GIFTCARDS

Valid at any of our restaurants and available in any amount.

GIFT PACKS ALSO AVAILABLE!

BOOKING DETAILS for CATERING at HOTEL ÄNDRA

VENUE PRICING

- Please contact Alexa Montgomery directly for this information at alexam@tomdouglas.com or via phone at (206)240.6140.

STAFFING

- 21% service fee will be charged upon food and beverage total.
- A set up fee will be assessed for groups not meeting a food and beverage minimum or requiring additional labor.
- Additional gratuity is appreciated and is distributed directly to your event service staff.

TAXES

- 10% Washington state sales tax will be applied to all food, beverage and staffing charges.
- 9.5% Washington state service tax will be applied to all rentals and other services.

CONTRACT and DEPOSIT

A signed contract with credit card information and 50% non-refundable deposit are required to secure a venue in Hotel Ändra and Tom Douglas Catering services. Deposit will be charged to indicated credit card upon confirmed receipt of contract. All events will require a credit card to secure event space.

CANCELLATIONS

To cancel a confirmed reservation, we require five (5) business days written notice.

Should a confirmed reservation be cancelled in fewer than five (5) business days prior to an event, the deposit is non-refundable. For cancellations less than 72 hours prior to the event, full payment of the estimated revenue will be billed. Deposits will be refunded if adequate notice is provided.

GUARANTEES

Guarantees of the number of attendees must be received five (5) days prior to the event by 12:00pm (noon). Charges will be assessed on the final guest count or guaranteed number, whichever is greater.

MENU CHANGES

All menus are subject to change based upon availability and seasonality of ingredients. Prices are subject to change as well depending on market values.

AUDIO VISUAL

Audio/Visual Equipment and Pricing

This represents a partial list of audio/visual equipment. Please consult Tom Douglas Catering for additional specialty items and pricing. All prices are subject to tax.

AUDIO EQUIPMENT

- Medium PA System with Wireless Microphone \$200.00
- Wireless Lavalier Microphone \$50.00
- Conference Phone \$75.00
- I-Pod Adaptor \$35.00
- Compact Disk Player \$35.00

EASELS

- Flipchart with Pad and Markers \$35.00
- Flipchart Pad \$15.00
- Flipchart Easel Only \$15.00

LCD PACKAGE

- LCD Package (LCD Projector, 6' Screen) \$300.00

SCREENS

- 6' Tripod Screen \$35.00
- 8' Hanging Screen \$35.00

VIDEO EQUIPMENT

- DVD Player \$75.00
- 32'' Flat Screen \$200.00

MISCELLANEOUS

- Podium N/C
- Project Table with Power Strip and Power Cord N/C
- Lola WiFi (supports up to 15 computers) N/C