

Hector's

Banquet Information

112 Lake Street South
Kirkland, WA 98033
425-827-4811
425-889-6889 Fax
www.ectorskirkland.com

Whether it's a special occasion, a corporate function or an opportunity to gather with family and friends, Hector's will help make the occasion a truly special one for you and your guests. We are able to accommodate parties from 20 to 50 for any type of function – from cocktail receptions and buffet meals to sit down dinners. An extensive food, wine and full service beverage list is available in our banquet area. Whenever possible, we will tailor the event to the requirements and special needs of your group. Under the direction of our General Manager and Executive Chef, Chris Nelson, our talented chefs are committed to using only fresh ingredients reflecting the bounty of the Pacific Northwest. Please let us know if you have a special food request, we would be glad to prepare it for you and your guests.

Our Back Room Offers ...

- Multiple floor-plans to accommodate your group size and function
- Audio/Visual – large screen plasma television with cable hook-up for your laptop presentations
- Music – bring in your I-pod, MP3 or choose from our satellite ad-free stations for the right background ambience
- Brick hearth fireplace

Minimum Food and Beverage Purchase

Our private room is available for your exclusive and private use, provided your group meets a minimum purchase in food and beverage. These minimums can range from \$300.00 to \$1,500.00, depending on the time of day and day-of-the-week of your function. Should the minimum not be met, the difference between the stated minimum and your purchase will be added to your bill as a room rental charge.

Services, Payments and Miscellaneous Charges ...

For all large parties, Hector's will add a service charge of 20% for the set-up, breakdown and service staff provided during your function. Washington State sales tax will also be added to the total of food, beverage and service charges for your group. Any additional charges will only be necessary if special items for your event (i.e. flowers, balloons, specialty linens, etc.) are rented or purchased, or as a cancellation fee. If the event is cancelled less than *72 hours prior to the function, you will be charged \$250.00. All details such as menus and final guest counts must be confirmed at least one week prior to the event.

Hector's requires a credit card in order to confirm and hold your room reservation. Banquets may be paid for by Visa, MasterCard, American Express, cash or a pre-approved local business check. All charges will need to be settled at the conclusion of your event unless prior arrangements for payment have been made.

**Due to the high volume of holiday parties during the month of December, we require a minimum of two (2) weeks notification of cancellation or a cancellation fee of \$250.00 will be charged to your credit card.*

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www.ectorskirkland.com 11/2008

Choosing the right type of banquet for your function

We offer several different types of banquets, from the casual cocktail party with appetizers to the formal sit down dinner. If you're not sure which one will be the best choice for your event, our experienced banquet staff will be able to help you.

Buffet

Buffet style meals are our most popular choice and are presented in chafing dishes. Your guests will serve themselves at the buffet line and then seat themselves for dinner. This style of service allows for a more relaxed feeling at many functions allowing the guests to enjoy some flexibility on arrival time and making it much easier on the event planner in terms of coordinating entrée choices for larger groups. Your guests will also appreciate being able to pick and choose according to their tastes. Commonly the host will choose two or three appetizers, a starter salad, up to three entrées, and two dessert choices.

Seated Dinner

For a more formal approach, we offer a seated dinner style banquet. Our service staff will deliver pre-ordered entrées to the appropriate guests allowing the guests to remain comfortably seated. We require the event planner to gather the menu choices in advance and provide our service staff with the means to identify which Guest receives which entrée. Final entrée choices are required forty-eight (48) hours prior to the function. Any changes to final counts will be billed for on top of your original contract amount.

Special Menu

For smaller groups, we can create a special menu with limited choices that your guests can choose from at the beginning of the function. Typically, event planners will choose one or two appetizers for the table to be served while your food is being prepared. This option is only available for groups no larger than twenty (20) people and requires pre-approval from our Chef. This choice is popular with our monthly meeting groups that book events during the non-peak times of the week.

Cocktails and Appetizers

This type of function is as simple as it sounds. Just choose the types of appetizers and we'll help you decide on quantities based on your group size. Our sommelier can help you decide on which wines will compliment your choices. If you're concerned about going over your budget for cocktails, we can offer pre-paid drink tickets for your guests for a limited choice of cocktail-bar beverages.

Please look through the following information at the banquet menu choices we have to offer. Keep in mind, our Chefs are fabulous at accommodating special dietary requests. We offer many extra services, from specialty linens to flower arrangements and banners. We look forward to hearing from you and hope that our Hector's team will be able to help you create a very special event for you and your guests.

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Hector's Appetizer Selections

(minimum order of 3 dozen)

Crostini – choice of tomato, fresh basil and mozzarella; or herb cheese, pickled shallots and grapes; or Spanish coffee seared beef with roasted red pepper	\$16.00/doz.
Shrimp Puffs – bay shrimp, onion, celery, and dill in a light pastry puff	\$18.00/doz.
Oysters Rockefeller – spinach, cheese, and bacon, baked on fresh Washington oysters with lemon thyme beurre blanc	\$24.00/doz.
Goat Cheese Tarts – chèvre and cream cheese in a flaky crust with onion and herbs	\$20.00/doz.
Sushi Rolls – ahi, fresh vegetables, wasabi, pickled ginger, sushi rice with Nori wrapper	\$22.00/doz.
Mini Sandwiches – brisket beef, Hector's wicked spice rub, Jack Daniels BBQ sauce; or south of the border tortas with shredded pork, guacamole, lettuce, and tomato	\$20.00/doz.
Spicy Thai Egg Rolls – shrimp, crab, spicy Thai sausage, carrots, shiitake mushrooms, and cabbage with Thai chili dipping sauce	\$26.00/doz.
Stuffed Mushrooms – spinach, herb and garlic cream cheese; or sun dried tomato-rosemary chèvre	\$22.00/doz.
Stuffed Mushrooms – Italian sausage, herb and mozzarella cheese	\$24.00/doz.
Stuffed Mushrooms – crab, garlic, and cream cheese	\$26.00/doz.
Smoked Salmon Skewers – with dill yogurt dipping sauce	\$22.00/doz.
Bacon Wrapped Prawns – Gulf of Mexico prawns wrapped with thick cut bacon	\$24.00/doz.
Wings and Drumettes – choice of teriyaki, BBQ, buffalo, Thai, or honey mustard	\$18.00/doz.
Ahi Poke – seasoned rare ahi with togarashi won ton chips	\$3 per person
Coconut Chicken Skewers – with sweet Thai chili sauce	\$22.00/doz.
Grilled Apricot Cilantro Prawns	\$25.00/doz.
Mini Croissant Sandwiches – turkey, ham, or BLT	\$25.00/doz.
Balsamic Teriyaki Beef Skewers	\$27.00/doz.
Hector's Signature Crab Cakes – with tri-color habanero pepper relish	\$28.00/doz.

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Hector's Appetizer Selections

(continued)

Chilled Prawn Platter	\$70.00 Sm. \$140.00 Lg.
Baked Brie en Croute	\$25.00 Sm. \$45.00 Lg.
Macaroni & Cheese – white cheddar cheese béchamel sauce, herbed bread crumbs, white truffle oil	\$25.00 Sm. \$35.00 Med. \$45.00 Lg.
Fresh Fruit Platter	Platter pricing
Grilled Vegetable Platter – white balsamic marinade	Platter Pricing
Crudités – with dipping sauce	Platter Pricing
Warm Smoked Salmon, Artichoke, and Spinach Dip	Platter Pricing
Platter Pricing	
Small Platter (serves 10-20) \$45.00	
Medium Platter (serves 20-30) \$60.00	
Large Platter (serves 30-40) \$90.00	

Hector's Starter Salad Options

(prices are per person)

Caesar Salad – crisp romaine, Hector's croutons, classic Caesar dressing, tossed with fresh shredded parmesan cheese	\$6.50
Garden Toss – pecans, tomatoes, pears, feta, green onion, peppers, blueberry vinaigrette dressing	\$6.50
House Salad – mixed greens, grapes, sunflower seeds, jicama, house orange-dijon vinaigrette dressing	\$5.50
Bleu Cheese Starter – crisp romaine, bleu cheese crumbles, bacon, almonds, bleu cheese dressing	\$6.50

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Hector's Plated or Buffet Choices

(prices are per person)

Entrée Choices

- ***Greek Baked Prawns** – jumbo shrimp split and topped with basil, tomato, white wine, herb butter, and feta \$24.00
- ***Hector's Homemade Meat Loaf** – house made Cajun chicken and ground beef meatloaf, onions, herbs, and tomato sauce with mushroom gravy \$16.00
- ***Chicken Cordon Bleu** – with gruyere cheese and rosemary ham \$16.95
- Jambalaya** – prawns, chicken, andouille sausage, okra, tomato, and Cajun rice \$15.95
- ***Stuffed Chicken Breast** – ricotta and prosciutto with manchego cheese, topped with pesto sauce, or Hector's favorite sour cream and sage stuffing with wild mushroom sauce \$16.95
- ***Hector's Signature Crab Cakes** – large tender chunks of Dungeness crab, scallop mousse, panko breaded and served with citrus beurre blanc \$21.00
- ***Prime Rib of Beef** – slow roasted beef rib served with au jus and horseradish sauce \$26.00
- ***Flat Iron Steak** – served sliced on a bed of caramelized onions, topped with bleu cheese \$22.00
- ***New York Steak** – 12 oz. trimmed steak seasoned to perfection and topped with Montpelier steak butter \$32.00
- ***Grilled Salmon** – seasonal salmon grilled and topped with apple-basil butter \$22.00
- ***Chicken Marsala** – herb breaded, mushrooms, jasmine rice pilaf, seasonal vegetables \$17.00
- ***Surf and Turf** – grilled 6 oz. prime top sirloin steak with mushroom bordelaise and grilled jumbo prawns with lemon garlic butter \$32.00

Pasta and Vegetarian Entrée Options

- Vegetarian Baked Lasagna** – ricotta, spinach, parmesan, mushrooms, mozzarella, eggplant, zucchini, red sauce (12 order minimum) \$15.75
- Linguini Alfredo** – classic Italian alfredo with broccoli, mushroom, linguini, and choice of shrimp or chicken \$15.95
- Beef Stroganoff** – tender beef seared and tossed in a herb demi-cream reduction with forest mushrooms and penne pasta, topped with sour cream \$16.50
- Cajun Chicken Penne** – spicy blackened chicken, sun-dried tomatoes, artichokes in a sage butter sauce tossed with penne pasta \$15.95
- Forest Mushroom Crepes** – forest mushrooms, tofu, fresh herbs, creamy white cheddar béchamel sauce, choice of starch and fresh vegetables \$15.75

**Served with choice of rice pilaf or buttermilk rosemary mashed potatoes and seasonal vegetables*

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Hector's Dessert Choices

All of our desserts are made fresh in house by our talented Chef and his team. All desserts listed are available for all functions. Because our desserts are made fresh, we require forty-eight (48) hours advance notice of your choices.

Seasonal Fruit Crisp – served warm with vanilla bean ice cream	\$6.75 ea
Home Made New York Style Cheesecake – choice of strawberry, caramel, chocolate, or raspberry topping	\$6.75 ea
The "Big Kahuna" – coffee and vanilla bean ice cream, Oreo cookie crust, hot fudge, macadamia nuts	\$6.75 ea
Chocolate Dipped Strawberries, Truffles or Éclairs	\$20.00/doz.
Mini Dessert Assortment – fruit tarts, chocolate decadence bites, mini cheesecake, lemon tarts, and chocolate towers	\$2.50 ea
Cookies	\$16.00/doz.

Non-Alcoholic Beverage Options

Coffee – we serve fresh brewed Caffè' Vita Queen City Blend regular or Novacella decaffeinated	\$2.50
Hot Tea - variety of herbal assortments to choose from	\$2.50
Iced Tea – fresh brewed, unsweetened	\$2.50
Sodas - Coke, Sprite, Diet Coke	\$2.50
San Pellegrino Sparkling Mineral Water	\$2.50
Lemonade	\$2.50
Thomas Kemper Root Beer – chilled in the bottle	\$3.00

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Hector's Banquet Wine Selections ***By the bottle***

Northwest Whites

Ch. Ste. Michelle Sauvignon Blanc, WA	\$24
Ch. Ste. Michelle Chardonnay, WA	\$22
"O" Wines, Chard, WA	\$38
Ch. Ste. Michelle, "Ethos" Chard, WA	\$65

California Whites

Kendall-Jackson Vintner's Reserve, Chardonnay, CA	\$30
Sonoma Cutrer, Russian River Ranch, Chardonnay, Sonoma, CA	\$38

Northwest Reds

Ch. Ste. Michelle, Syrah, WA	\$21
Ch. Ste. Michelle, Cabernet, WA	\$30
Quilceda Creek, "Red Wine", WA	\$80
Wilridge, Nebbiolo, WA	\$40
Ch. Ste. Michelle, Merlot, WA	\$30
Woodward Canyon, Columbia Valley, Merlot, WA	\$64

California Selections

Kendall-Jackson Vintner's Reserve, Cabernet, CA	\$26
Stag's Leap, "Artemis" Cabernet, CA	\$90
Clos Du Bois, Merlot, Sonoma, CA	\$29
Newton, Merlot, Napa, CA	\$100
7 Deadly Zins, Zinfandel, Lodi, CA	\$39

Bubbles

Laurent-Perrier Brut, NV, FR	\$60
J. Laurens, Brut, FR	\$38

Additional selections from the reserve list available on request

By the glass

House glass chardonnay and cabernet	\$5.0
Domestic Beers	\$4.0
Imported/Micro Beers	\$5.0

Please call to verify current availability of wines

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Breakfast at Hector's

Come join us for our most popular meal period of the week. Hector's has been serving the Eastside's best known breakfast for years. Whether it's a power breakfast with an important client, a breakfast meeting for the staff or a family celebration, Hector's can meet your early morning meeting and dining needs.

Our private back room is the perfect venue for meetings and gatherings and can accommodate groups up to forty-five (45) for breakfast. As state-of-the-art audio/visual system provides PC access to our plasma screen monitor for presentations. Prices below do not reflect state sales tax or service charge.

Breakfast Buffet

juice and coffee
bacon, scrambled eggs, and hash brown potatoes
pancakes or french toast
\$14.00 per person

Deluxe Breakfast Buffet

juice and coffee
bacon, scrambled eggs, and hash brown potatoes
pancakes or french toast
fresh cut seasonal fruit
fresh baked scones and mini-muffins
\$16.00 per person

Continental

juice and coffee
fresh cut seasonal fruit
fresh baked scones and mini-muffins
\$9.50 per person

Continental Deluxe

juice and coffee
fresh cut seasonal fruit
fresh baked scones and mini-muffins
our Hector's granola blend with milk and brown sugar
\$10.50 per person

Please inquire if you have any special dietary requirements

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