

One or more of the caterers on this list must provide any food or beverage served for consumption at an event in a Seattle Center rental facility, other than KeyArena or McCaw Hall.

These caterers have the permits, licenses and insurance required by Seattle Center and have a contract with Seattle Center in which they agree to pay a fee of 15% of the amount invoiced to Licensee. This fee may be passed on to Licensee at the discretion of the individual caterers. Fees help support Seattle Center programs and facilities.

G - a caterer using green, sustainable practices.

A - a caterer who is licensed to serve alcohol. One or more *must* be used for any alcohol served within our campus facilities, including any donated alcohol (such service is at the caterer's discretion and service fees may be charged).

W - a woman- or minority-owned business (WMBE)

If you have questions regarding catering at Seattle Center, please contact **Katherine Nyborg at (206) 684-7206**, or by email at **katherine.nyborg@seattle.gov**.

A Catering by McCormick & Schmick's 206.762.4418 www.cateringbymands.com

Catering by McCormick & Schmick's is a Northwest-based off-premise catering specialist. We offer full-service catering and event planning; contemporary northwest cuisine utilizing the region's freshest seafood, meats, fruits and vegetables; and full bar service featuring exceptional local beverages.

G A The Catering Company 425.825.7230 www.ordercatering.com

We have over 12 years of experience in providing delicious food and excellent service. We use only the highest quality ingredients and expert skill to bring you a meal unlike any other. Further we are committed to sustainable environmental practices, and are a partner with Green Scene; working together to create a community committed to the environment and local sustainability.

G A Classic Catering 425.450.5591 www.classiccateringnw.com

Entering into our 3rd decade, Classic has been considered as being among the Northwest's great catering companies. Classic dedicates itself by setting the standard for quality distinction with impeccable service and customized menus that are built to come in under your budget and be over the top!

W A FOODZ Catering 206.297.9634 www.foodzcatering.com

Delectable FOODZ -- We take pride in creating deliciously flavorful flair. Our culinary experience from around the world provides a creative palate to begin your menu planning. We specialize in international cuisine ranging from Asian, to African, to Mediterranean. Customize your menu to suit your taste and budget, either working with our staff or using our easy online system. We cater to your dreams ... bring us your vision to fulfill!

G A Kaspar's Special Events & Catering 206.298.0123 www.kaspars.com

Chef Kaspar Donier uses the freshest ingredients to prepare award-winning cuisine; outstanding cuisine, service and an extensive menu will make your event one to remember for any budget; one of Zagat Survey's top five "Seattle Favorites".

W A Madres Kitchen 206.428.6371 www.madreskitchen.com

Madres Kitchen is a full-service catering. We cater and plan just about any occasion from business lunches, fundraisers, galas, auctions, weddings, company parties, you name it! We are dedicated to delicious food prepared fresh daily with organic, locally-produced ingredients. We benefit from the bounty of fresh food grown and raised in the Pacific Northwest and a network of farmers, artisans and purveyors.

W ☞ Plum Vegan Bistro 206.612.8259 plumbistro.com

Chef Makini Howell's famous Plum Vegan Bistro - catered! Enjoy original plant-based recipes for both corporate events and private gatherings. The catering kitchen specializes in accommodating dietary restrictions without sacrificing flavor. Plum Bistro Catering offers delicious grab-and-go options or a buffet style taco or burger bar that can feed up to one thousand guests. For more formal affairs, Chef Makini Howell personally caters plated dinners for those looking for a truly exceptional dining experience.

Renton Technical College 425.235.5845 www.rtc.edu/catering

RTC Culinary Arts catering program strives to meet your needs for continental breakfasts, buffet style meals, action stations, box lunches, and corporate meetings. Please visit our website for meal selections and pricing information.

☞ Ripe Catering 206.293.5492 www.ripecatering.com

Each client has individual tastes and requirements for their event, so in the catering world, one size certainly does not fit all. That is why at Ripe Catering, we customize every menu to fit the dietary needs, atmosphere, and budget of our clients. We always source the most local, ethical, and organic ingredients in the Seattle region to ensure that each dish is fresh, healthy, and delicious. Our experienced event planners will work directly with you to create a spectacular event, coordinating everything from rental equipment to dressing room decor. Ripe Catering is the premier caterer for film shoots, craft services, festival catering, stadium concert/ backstage catering and corporate catering in the Seattle area. Getting married? We can cater that too!

☞ ☞ Tuxedos and Tennis Shoes Catering 206.932.1059 www.tuxedosandtennisshoes.com

Your experience with Tuxedos and Tennis Shoes is orchestrated by a talented event team. We bring a passion for the creation of exquisite menus. If your desire is lavishly opulent or casually elegant - we bring enthusiasm and innovative solutions to ensure your event's success.

☞ ☞ Twelve Baskets Catering 425.576.1000 www.twelvebasketscatering.com

Family owned and operated for nearly 40 years, Twelve Baskets Catering provides delicious menus from the Northwest and around the world; combined with friendly and professional staff, our passion is to make every wedding and event one you can be proud of.