



CATERING
by FareStart

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CATERING AND EVENTS

MENU

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CATERING BY FARESTART: MEMORABLE AND MEANINGFUL

Allow us to shatter your expectations by providing an experience that is both memorable and meaningful. There is no greater proof of the power of FareStart's model for transformation than the incredible experiences we create.

EXQUISITE FOOD

Superior, fresh locally sourced ingredients.
Prepared with skill, creativity and a commitment to excellence.
Overseen by our award-winning Executive Chef Wayne Johnson.

EXCLUSIVE VENUES

View Seattle's skyline from the Cascades to the Olympics,
experience our chic restaurant, or choose your favorite place.

EXCELLENT SERVICE

No detail is too small. No expectation goes unmet.
Our team will ensure you have the best experience
from planning through the final bite.

When you book any event with FareStart, you also support
our foodservice training programs and help transform lives
one person, one job, one community at a time.



BREAKFAST

BREAKFAST BUFFETS

Available for events of 25 guests and above
For events less than 25, please add a \$150.00 small group fee
All breakfast buffets include our Starbucks coffee service, orange and cranberry juices

SIMPLY CONTINENTAL

Fresh fruit display—assorted melon and berries {Vegan/GF}

Assorted bagels (plain, cinnamon raisin, blueberry)
with plain and strawberry-honey cream cheese

Fresh Macrina Bakery mini pastries to include:

Blueberry cornmeal muffins

Citrus oat scones

Country style biscuits

Whipped butter and preserves

\$20.00 per person

THE HOT ONE

Fresh fruit display—assorted melon and berries {Vegan/GF}

Scrambled eggs with chives {GF}

Rosemary roasted potatoes {Vegan/GF}

Hempler's crispy pepper bacon {GF}

Fresh Macrina Bakery mini pastries to include:

Blueberry cornmeal muffins

Citrus oat scones

Country style biscuits

Whipped butter and preserves

\$26.00 per person

BREAKFAST ENHANCEMENTS

Prices are per person and available for add on to buffets and not for individual sale.
Enhancements must be ordered for entire group in attendance

Scrambled eggs {GF}

\$5.00

Scrambled eggs with Beecher's Flagship {GF}

\$6.00

Individual frittatas {GF}

(choose 1)

Bacon and Beecher's Flagship

or

Onion, pepper and Swiss cheese

\$6.00

Breakfast burritos

(choose 1)

Hempler's crispy pepper bacon and onion

or

Goat cheese and spinach

\$6.00

Slow cooked oatmeal {Vegan}

served with brown sugar, dried fruits, nuts and milk

\$5.00

Greek yogurt parfaits

fresh berries and maple granola

\$5.00

Hempler's crispy pepper bacon {GF}

\$4.00

Isernio's chicken and apple sausage {GF}

\$4.00

Muesli with almonds, coconut and dried cherries

\$5.00

Local cheese board artisan cheeses and grapes

\$7.00

Field Roast breakfast sausage {Vegan}

\$3.00

Rosemary roasted potatoes {Vegan/GF}

\$3.00

LUNCH

PLATED LUNCH

All plated lunches include:

One (1) preselected first course

Two (2) preselected entrees and one (1) preselected vegetarian entree

One (1) preselected plated dessert

Fresh Macrina Bakery potato rolls & butter, iced tea and lemonade

\$40.00 per person

Two (2) selections for first course or dessert course is available for additional \$6.00 per course per guest.

FIRST COURSE SELECTIONS

Please choose one (1)

Napa Cabbage and Romaine Salad {Vegan}
carrot, cucumber, tomato, sesame ginger dressing

Spring Greens Salad {Vegan, GF}
spun beets and carrots, radish, sunflower seeds, sherry vinaigrette

Kale Caesar Salad
spiced pepitas

Orange and Date Salad {Vegan, GF}
arugula, frisee, citrus vinaigrette

ENTREE COURSE SELECTIONS

Please choose two (2)

Slow Braised Beef Short Rib {GF}
roasted fingerling potatoes, braised greens

Grilled Pacific Salmon {GF}
citrus glaze, roasted fingerling potatoes,
roasted pattypan and baby zucchini

Grilled Snake River Farms Kobe Sirloin {GF}
Yukon Gold mashed potatoes, pattypan and baby zucchini

Polenta Cake {Vegan, GF}
herb pistou, charred broccolini, carrots

Chicken Picatta {GF}
jasmine rice, charred broccolini

Tofu Piccata {Vegan, GF}
charred broccolini, carrots

Seasonal Pacific Fish Spanish Style {GF}
saffron steamed rice, roasted cauliflower

DESSERT COURSE SELECTIONS

Please choose one (1)

Tiramisu
ladyfingers soaked with coffee liquor
filled with mascarpone mousse

Sacher Torte {GF}
chocolate cake topped with chocolate ganache

Triple Chocolate Mousse Cake
chocolate cake with creamy layers of dark, milk and white chocolate mousse

Cheesecake Mousse
graham cracker crumb and macerated berries

Seasonal Fresh Fruit and Berries {GF}

LUNCH BUFFETS

Available for events of thirty (30) guests or more.

For events fewer than thirty (30) guests, please add \$150.00 small group fee. No substitutions

All lunch buffets include fresh Macrina Bakery potato rolls and butter, stationed coffee and tea service

All lunch buffets set out for two (2) hours of service

LOCAL FARE

Orange and date salad {Vegan, GF}
arugula, frisee, citrus vinaigrette

Grilled salmon roasted red pepper sauce {GF}

Chicken Picatta caper berries {GF}

Steamed jasmine rice {Vegan, GF}

Pattypan and baby zucchini {Vegan, GF}

Chef's assorted house made dessert display

\$32.00 per person

TASTE OF SEATTLE

Kale Caesar salad, spiced pepitas

Black garlic and urfa chili BBQ beef short ribs {GF}

Spanish style Pacific fish, tomato, olive and caper {GF}

Ricotta gnocchi, pesto, artichokes

Charred broccolini, roasted red peppers, lemon, chili {Vegan, GF}

Chef's assorted house made dessert display

\$36.00 per person

THE NEW ORLEANS

Green salad, spun beets and carrots,
radish, sunflower seeds, sherry vinaigrette {Vegan, GF}

Blackened Pacific salmon, pineapple salsa {GF}

Grilled chicken breast cajun roasted peppers {GF}

Soft grits with herbs {GF}

Orange ginger carrots {Vegan, GF}

Seasonal fruit cobbler, fresh whipped cream

\$34.00 per person

DELI COUNTER

Build your own sandwich bar

Sliced turkey breast and roast beef {GF}

Chicken salad {GF}

Field Roast and roasted portobello mushrooms {Vegan}

Cheddar, provolone and Swiss cheeses

Green salad, spun beets and carrots,
radish, sunflower seeds, sherry vinaigrette {Vegan, GF}

Individual bags of Tim's chips {Vegan, GF}

Sandwich condiments include: stone ground mustard,
pesto mayo, sliced tomatoes, lettuce, red onions,
pickle chips, and mayonnaise with sliced rustic breads

Assorted homemade cookies and brownies

\$26.00 per person

LUNCH ON THE RUN

Handcrafted sandwich buffet

Pick three (3) sandwiches, served with green salad and Tim's Chips

Turkey Club

crispy bacon, lettuce, Swiss cheese,
mayonnaise, tomato chutney on a potato bun

Roast Beef

pickled red onion, tomato, arugula,
horseradish aioli on baguette

Chicken Salad

arugula on a potato bun

Smoked Maple Tempeh "BLT" {Vegan}
lettuce, tomato chutney, vegan mayonnaise
on seeded Parisian baguette

Assorted homemade cookies and brownies

\$26.00 per person

BREAK ITEMS

Fifteen (15) per person minimum order, per person pricing
Three (3) dozen minimum order, dozen pricing
No substitutions

Individual bags of Erin's popcorn {GF}
\$3.00 per bag

Individual bags of Tim's potato chips
with house made hummus and herbed ranch
\$4.50 per person

ASSORTED HOUSE MADE PETITE TREATS

\$36.00 per dozen

Cheesecakes
Chocolate Ganache Tartlets
Chocolate Banana Tartlets

Bread Pudding Poppers
Cannolis
Fruit Tarts

Coconut Macaroons {Vegan, GF}
Fudgy Brownies
Black Bean Mini Brownies {Vegan, GF}

BREAK PLATTERS

Serves thirty (30) guests each

Mediterranean {GF}

herbed hummus, tabbouleh, dolmathes,
marinated artichokes, olive tapenade,
pickled red onion, herbed feta, pita chips
\$225.00 per platter

Charcuterie board featuring Washington cheeses {GF}
assorted cured meats and local cheeses, fig mustard, olives
\$250.00 per platter

Fresh Fruit Display

with house made yogurt dip
\$190.00 per platter

BREAK SNACKS

Whole fresh assorted fruit {Vegan, GF}
\$24.00 per dozen

House made FareStart Cookies

chocolate chip, Willy Wonka, triple chocolate,
tahini cookie {Vegan, GF}
\$24.00 per dozen

Movie night

bags of Erin's popcorn,
assorted chocolate, gummies and licorice
assorted Dry Soda's
\$12.00 per person

Assorted Granola Bars

Nature Valley Oats 'N Honey Chewy
chocolate chunk, chewy oatmeal raisin
\$28.00 per dozen

BYO Trail Mix

individual bowls of house made granola, mixed nuts,
M&M's, raisins, chocolate chips, and yogurt covered raisins
\$5.00 per person

BEVERAGES

Choose from a premium assortment of refreshments

Assorted Sodas
Coca Cola, Diet Coca Cola, Sprite
\$2.50 each

Gourmet Sodas
Assorted Dry Sodas
\$3.50 each

San Pellegrino Sparking Waters
\$3.00 each

Tazo Iced Sangria Black Tea
Tazo Iced Passion Herbal Tea
\$3.50 each

Starbucks Café Verona Coffee and Café Verona Decaf
\$40.00 per gallon

Tazo Hot Tea Selection
\$30.00 per gallon

Italian Soda Bar
San Pellegrino, assorted syrups, cream
\$6.00 per person

Lemonade and Assorted Juices
\$30.00 per gallon

RECEPTIONS

Stationed or Butler Passed Service
Three (3) dozen minimum required for each item

WARM BITES

Italian Field Roast skewer,
cherry tomato, marinara {Vegan}
\$44.00 per dozen

Rogue smokey bleu cheese and date tartlet
\$42.00 per dozen

Salmon and sweet potato croquette
\$48.00 per dozen

Lemon thyme chicken skewer, red pepper aioli {GF}
\$46.00 per dozen

Bulgogi beef skewer, soy and sesame sauce
\$50.00 per dozen

Tandoori chicken skewer, cucumber raita {GF}
\$46.00 per dozen

Chicken meatball, peanut sauce
\$46.00 per dozen

Dungeness crab cake, remoulade
\$50.00 per dozen

Lamb Kofte, mint pistou, pomegranate molasses {GF}
\$50.00 per dozen

Indian spiced vegetable samosa,
mango chutney {Vegan}
\$46.00 per dozen

CHILLED BITES

Cucumber cup with tabbouleh {Vegan}
\$42.00 per dozen

Smoked salmon roulade
\$48.00 per dozen

Smoked shrimp skewer, remoulade {GF}
\$48.00 per dozen

Tuna poke, crisp cucumber {GF}
\$48.00 per dozen

Green gazpacho shooter
\$38.00 per dozen
Add dungeness crab
\$12.00 per dozen

Caprese skewer, aged balsamic {GF}
\$40.00 per dozen

Taro chip with edamame hummus {Vegan, GF}
\$38.00 per dozen

RECEPTION

DISPLAYS AND CARVING STATIONS

HANDCRAFTED PLATTERS

Each display serves thirty (30) guests

House Smoked Salmon Display {GF}
hot smoked salmon, caper-lemon cream cheese,
cornichon, pickled red onions, crackers
\$250.00 per platter

Charcuterie {GF}
assorted cured meats,
local PNW cheeses, fig mustard and olives
\$250.00 per platter

PNW Cheese Board {GF}
artisan cheeses with vineyard grapes,
sliced baguette and crackers
\$225.00 per platter

Grilled and Roasted Vegetables {Vegan}
market vegetables perfectly grilled and seasoned
\$200.00 per platter

Raw and Pickled Vegetable Crudité {GF}
assortment of fresh vegetables and crisp
pickled vegetables served with ranch
\$190.00 per platter

Mediterranean {GF}
herbed hummus, tabbouleh, dolmathes,
marinated artichokes, olive tapenade,
pickled red onion, herbed feta, pita chips
\$225.00 per platter

Fresh Fruit Display {GF}
with house made yogurt dip
\$190.00 per platter

Pike Place {GF}
chilled shrimp, marinated Puget Sound calamari,
Penn Cove mussels, smoked Pacific scallops
house prepared cocktail dipping sauce
\$275.00 per platter

CARVING STATIONS

Requires a Chef fee of \$75.00 per station

Two (2) hours of service

Minimum thirty-five (35) guests

Includes Macrina Bakery potato rolls and butter

FareStart Spiced Tenderloin {GF}
with pink peppercorn demi-glace
\$18.00 per person

Pepper Crusted Prime Rib {GF}
with horseradish cream and demi-glace
\$15.00 per person

Bone in Ham {GF}
with honey mustard glaze and mayonnaise
\$12.00 per person

DINNER

DINNER BUFFETS

Available for events of thirty (30) guests or more

For events fewer than thirty (30) guests, please add \$150.00 small group fee. No substitutions

All dinner buffets include fresh Macrina Bakery potato rolls and butter, stationed Starbucks coffee and tea service

All dinner buffets set out for two (2) hours of service

“THE INTERNATIONAL DISTRICT”

Napa cabbage and romaine salad, spun carrot, cucumber, tomato, sesame ginger dressing {Vegan}

Soba noodle salad, miso, crisp vegetables, peanuts

Lemongrass marinated Pacific Salmon

Red curry chicken breast

Sichuan seasoned long beans {Vegan}

Coconut rice, green onions {Vegan, GF}

Chef's assorted house made dessert display

\$42.00 per person

“PUGET SOUND”

Spring green salad, spun beets and carrots, radish, sunflower seeds, sherry vinaigrette {Vegan, GF}

Spanish style Pacific fish {GF}

Chicken Picatta, caper berries {GF}

Polenta cakes, blistered tomato and vegetables, herb pistou {Vegan, GF}

Saffron steamed jasmine rice, toasted hazelnuts {Vegan, GF}

Charred broccolini, roasted red peppers, lemon, chili {Vegan, GF}

Chef's assorted house made dessert display

\$40.00 per person

“PNW BBQ”

Kale Caesar with pepitas

Black garlic and urfa chili BBQ beef short ribs {GF}

Blackened Pacific salmon, pineapple salsa, cornbread

Fingerling potato salad {GF}

Braised greens, caramelized onion, whole grain mustard sauce {Vegan, GF}

House made seasonal cobbler, fresh whipped cream

\$44.00 per person

DINNER

CUSTOM INSPIRED BUFFET

Available for events of thirty (30) guests or more. For events fewer than thirty (30) guests add \$150 buffet surcharge

No substitutions

All dinner buffets will be set out for two (2) hours of service

Includes Macrina Bakery potato rolls, butter, Starbucks coffee and tea station

SALADS

choice of one (1)

Napa cabbage and romaine salad, spun carrot, cucumber, tomato, sesame ginger dressing {Vegan}

Spring green salad, spun beets, carrots, radish, sunflower seeds, sherry vinaigrette {Vegan, GF}

Orange and date salad, arugula, frisee, citrus vinaigrette {Vegan, GF}

Kale Caesar salad, spiced pepitas

ACCOMPANIMENTS

choice of (2)

Soba noodle salad, miso, crisp vegetables, peanuts

Coconut rice, green onions {Vegan, GF}

Fingerling potato salad {GF}

Cornbread

Saffron steamed jasmine rice, toasted hazelnuts {Vegan, GF}

Yukon gold mashed potatoes, roasted garlic {GF}

Farro, pistachio, currant, herbs {Vegan}

Charred Broccolini, roasted red peppers,
lemon, chili {Vegan, GF}

Braised greens, caramelized onion,
whole grain mustard sauce {Vegan, GF}

Sichuan seasoned long beans

Orange ginger carrots {Vegan, GF}

Roasted colorful cauliflower, lavender {Vegan, GF}

Pattypan and baby zucchini {Vegan, GF}

ENTREES

Choice of two (2) for \$48.00 per person

Choice of three (3) for \$60.00 per person

Lemongrass marinated Pacific salmon

Blackened Pacific salmon, pineapple salsa {Vegan, GF}

Spanish style Pacific fish {GF}

Red curry chicken breast

Chicken Picatta, caper berries {GF}

Black garlic and urfa chili BBQ beef short ribs {GF}

FareStart spiced grilled tri-tip steak {GF}

Polenta cakes, blistered tomato and vegetables,
herb pistou {GF}

Tofu Piccata {Vegan, GF}

Ricotta gnocchi, pesto, artichokes

Roasted mushroom risotto, herb pistou {Vegan, GF}

ASSORTED MINI SWEETS

Please choose one (1) package

Assorted Mini Tartlets

Raspberry chocolate tarts, coconut tarts,
lemon meringue tarts, key lime tarts, apple tarts,
pistachio tarts and espresso praline tarts

Chocolate Assortment

Opera cakes, chocolate éclairs, coffee éclairs,
chocolate duo cakes, salted caramel, chocolate tartlets,
dulce de leche square

DINNER

PLATED DINNER

All plated dinners include:

One (1) preselected first course

Two (2) preselected entrees and one (1) preselected vegetarian entree

One (1) preselected plated dessert

Fresh Macrina Bakery potato rolls & butter, Starbucks coffee and tea service

\$68.00 per person

Two (2) selections for first course or dessert course is available for additional \$8.00 per course per guest.

FIRST COURSE SELECTIONS

Please select one (1)

Two (2) selections for first course is available for additional \$8.00 per guest.

Napa Cabbage and Romaine Salad

spun carrot, cucumber, tomato, sesame ginger dressing

Orange and Date Salad {Vegan, GF}

arugula, frisee, citrus vinaigrette

Spring Greens Salad {Vegan, GF}

spun beets, carrots, radish,
sunflower seeds, sherry vinaigrette

Kale Caesar Salad

spiced pepitas

ENTREE COURSE SELECTIONS

Please select two (2)

Grilled Painted Hills Beef Tenderloin, {GF}

Yukon Gold mashed potatoes,
roasted pattypan and baby zucchini

Chermoula and Yogurt Marinated Grilled Draper Valley Chicken Breast {GF}

apricot and date chutney, saffron steamed
jasmine rice, orange ginger carrots

Lemongrass Marinated Pacific Salmon

pineapple salsa, coconut rice, charred broccolini

Herb Marinated Draper Valley Chicken Breast {GF}

lemon scented herb jus, Yukon Gold mashed potatoes,
roasted pattypan and baby zucchini

Roasted Mushroom Risotto {Vegan, GF}

herb pistou

Painted Hills Beef Short Rib {GF}

roasted fingerling potatoes, braised greens

Tofu Piccata {Vegan, GF}

charred broccolini, carrots

PLATED DESSERTS

Please select one (1)

Two (2) selections for dessert course is available for additional \$8.00 per guest.

Tiramisu

ladyfingers soaked with coffee liquor
filled with mascarpone mousse

Sacher Torte {GF}

chocolate cake topped with chocolate ganache

Triple Chocolate Mousse Cake

chocolate cake with creamy layers of dark, milk and white chocolate mousse

Seasonal Fresh Fruit and Berries {Vegan, GF}

Cheesecake Mousse

graham cracker crumb and macerated berries

BAR SERVICE

For events taking place in our venues, FareStart is the exclusive provider of all alcohol.

We offer a wide assortment of service options to fit your needs. Cheers!

HOUSE WINES

Trinity Oaks Merlot.....	\$7.00 per glass/\$26.00 per bottle
Trinity Oaks Pinot Grigio.....	\$7.00 per glass/\$26.00 per bottle
Zonin Prosecco.....	\$7.00 per glass/\$26.00 per bottle

PREMIUM WINES

Buried Cane Cabernet Sauvignon {WA}.....	\$9.00 per glass/\$34.00 per bottle
Corvidae Mirth Chardonnay by Owen Roe {WA}.....	\$9.00 per glass/\$34.00 per bottle
Treveri Blanc de Blanc {WA}.....	\$9.00 per glass/\$34.00 per bottle

Wines are subject to changes of both vintage and brand, due to availability.

You may check with your Catering Sales Associate ten (10) business days in advance of your event to confirm the wines available.

BEER AND CIDER

Local Pike Brewing IPA.....	\$5.00 per bottle
Local Pike Brewing Naughty Nellie.....	\$5.00 per bottle
Local Schilling Cider.....	\$5.00 per 16oz can
Domestic Coors Light.....	\$5.00 per 12oz can

HOUSE BAR	PREMIUM	NORTHWEST BAR
\$8.00 single	\$10.00 single	\$12.00 single
\$10.00 signature cocktail	\$12.00 signature cocktail	\$14.00 signature cocktail
\$12.00 martini and Manhattan	\$14.00 martini and Manhattan	\$16.00 martini and Manhattan
Vodka	Grey Goose Vodka	Sun Distilling Vodka, Seattle
Rum	Mount Gay Rum	3 Howls Rum, Seattle
Gin	Hendricks Gin	Aviation Gin, Portland
Bourbon	Basil Hayden Bourbon	Westland Distilling
	Corralejo Reposado Tequila	American Single Malt, Seattle

LIQUOR SERVICE

Service Notes

- A 22% service charge will be applied to all bar services.
- A \$500.00 beverage minimum applies to all cash bars and for each bar set up at your event.

BEVERAGE PACKAGES

The following packages are priced per hour, per guest
All guests of legal drinking age and above will be charged
Packages of three (3) hours and longer will include two (2) rounds of passed wine with dinner
Specialty cocktails may be added and will be charged on consumption

BEER, WINE AND NON-ALCOHOLIC BEVERAGE PACKAGE

House white wine

House red wine

House sparkling

Local beers, cider and domestic beer

Assorted sodas and sparkling water

\$16 per person (2 hours) | \$20 per person (3 hours) | \$24 per person (4 hours)

SILVER BEVERAGE PACKAGE

House white wine and red wine

House sparkling

Local beers, cider and domestic beer

Assorted sodas and sparkling water

Well single mixed drinks

\$21 per person (2 hours) | \$25 per person (3 hours) | \$29 per person (4 hours)

GOLD BEVERAGE PACKAGE

Premium white wine and red wine

House red wine and select red wine

Select sparkling

Local beers, cider and domestic beer

Assorted sodas and sparkling water

Premium single mixed drinks

\$24 per person (2 hours) | \$28 per person (3 hours) | \$32 per person (4 hours)
add Northwest Spirits and \$8 per person

NON-ALCOHOLIC PACKAGE

Full assortment of sodas, sparkling water and coffee service for your guests

\$10.00 per person (up to 4 hours)

FREQUENTLY ASKED QUESTIONS

What makes Catering by FareStart different than other catering companies?

First and foremost, Catering by FareStart is focused on making sure every detail of your special event exceeds your highest expectations. From a mouth-watering menu to expert customer service, our professional catering and chef team will ensure the food and beverage aspect of your event goes as planned. Your catering dollars also directly support FareStart's foodservice job training and placement programs. When you work with FareStart, you help transform lives one person, one job, one community at a time.

Can I bring in my own alcohol?

FareStart retains the alcohol license for our event spaces therefore all alcohol must be provided and purchased through FareStart. For offsite events, Clients may bring in their own alcohol and Client is to obtain a Banquet Permit or a Special Occasion License from the WSLCB and provide it to FareStart at least fourteen (14) days prior to event. A bar set up fee of \$250.00 will be charged for this service as well as a lost bar revenue fee of \$5.00 plus service charge and tax per person will be applied to your final invoice.

When do you offer tours of your venues?

Please check with your Catering Sales Associate as we schedule our site tours based around existing events.

Can I do a custom / ethnic menu?

We do have the ability to create custom and ethnic menus, additional consulting fees will apply as well as custom menu pricing.

When can I come in on the day of the event? How many hours of access to the space do I have if I get married at either of your venues?

This varies based on your contract.

Do you offer tastings?

Private tasting consultations can be arranged after we have received a signed contract and deposit. A \$250.00 tasting fee applies and maximum of four (4) guests. Due to our kitchen capabilities, tastings are only offered on Mondays at 4 p.m. and must be scheduled at least 1 month prior.

What is the service charge for? Questions about gratuity and if it's included?

A portion of our service charge goes towards covering the cost of our student training and the remaining goes towards building overhead, marketing and behind the scenes labor.

Can I play my iPod / music device through your speakers? Can my DJ hook his equipment up to your in house speakers?

Yes they can at both locations. Due to the sensitivity of our equipment our speakers are only for background music and speeches. All DJ'd and/or bands must bring their own sound systems.

Do you offer a non-profit discount?

As we are a nonprofit ourselves, we do not offer discounts, we will try to find ways to help work within your budget.

Can I bring in separate food or beverage?

Catering by FareStart is the exclusive provider of food and beverage for all events held at 700 Virginia Street and our Pacific Tower location. No food or beverages of any kind may be brought into our sites by Clients without the written permission of Catering by FareStart and are subject to such service and/or labor charges deemed necessary by Catering by FareStart. Certain exceptions may be made for special religious restrictions, dietary restrictions, or for special occasion desserts.

Do you cater off-premise? How far can you travel for off-site catering?

Yes we do cater in the Seattle Area generally within 15 miles drive of Downtown, however we can look at locations on a case by case basis.

Can you accommodate our dietary restrictions?

Certain accommodations can be made for certain allergies given they are given to us at least 21 days prior to your event.

Do you have a children's menu?

Yes.

Do you have a preferred vendor list?

Yes.

Do you offer day of coordination services?

No, on the day of your event we will be solely focused on your food, beverage, staffing and location services that we provide. We highly recommend you use an event planner to assist you with all of your vendor and décor coordination.

Can you offer a Kosher meal?

We can offer Kosher style and additional fees may be charged. As our kitchens are not Koshered we must work with a specialty food vendor to provide separate, individually packages Kosher meals to any guests that do require these.

Can I have open flames in your venues?

Small votive candles are allowed at our Flagship 700 Location only.

What does your venue site fee include?

Our in house tables, chairs, china, glass and silverware.

Are pets allowed inside of your venues?

We do allow service animals at our Pacific Tower location.

When is my final guest count due?

We require a final guest count by noon (12pm) ten (10) business days before the event.

What is your initial booking deposit?

25% of your contracted food and beverage minimum, site fee, service charge and tax.

How much of my proceeds go back into your job training and placement programs?

100%.

What role do your students play in preparing for my event?

Our professional chefs oversee all of the details to the preparation, cooking and plating of your food. Students provide support during the initial food preparation.

Are the servers working at my event FareStart students?

No.

Does FareStart make wedding cakes?

No.

Can we access the balconies at Pacific Tower?

No.

Can we hang things from the walls/ceiling?

All displays and/or decorations proposed by the Client shall be subject to the prior written approval of CBFS in each instance. CBFS assumes no responsibility whatsoever for displays and/or decorations etc. brought in to the Site by any third party including the Client.

The following are not allowed at our site locations:

- Affixing anything to or hanging anything from the columns, walls, floors, railings, or other parts of the building
- Affixing anything to furniture in any area of the building;
- Throwing or otherwise spreading around glitter, rice, confetti, or any similar items (bubbles and flower petals are generally acceptable);
- All displays or exhibits must conform to the city code fire ordinance rules.