



JOYFUL

Herban Feast All-Inclusive Holiday Package

OFFERED AT OUR SODO PARK OR FOUNDRY VENUES

Includes a five-hour rental block, staffing, festive holiday linens, and service charge. 50 guests minimum

\$150 PER PERSON

STATIONED APPETIZERS

Chilled Prawn Platter

house-made citrus cocktail sauce and preserved lemon-tarragon aioli

Trio of Mediterranean Skewers

pesto chicken
sweet Spanish paprika and balsamic rubbed beef
roasted garlic & red pepper marinated veggies
with preserved lemon Greek yogurt dip

Holiday Charcuterie Platter

trio of cheeses, cured meats, rosemary spiced nuts, winter citrus marmalade, olives, grapes, dried fruits, pickled veggies, roasted pepper feta spread, vegan pumpkin hummus, sundried tomato and olive tapenade, caramelized onion and blue cheese spread, assorted crackers and sliced baguette

Crisp Vegetable Platter

assorted fresh veggies with creamy herban goddess & cumin-scented sweet potato dips

DESSERT

Holiday Cookie Platter

gluten-free peppermint brownies
glazed sugar cookies
red velvet crinkle cookies

BEVERAGES

Welcome Bubbles in Our Cocktail Tree

Non-Alcoholic Beverage Station

sparkling ginger berry punch, sparkling and citrus waters, coffee, tea, and hot cider



Based on Availability. Contact us soon to book your event!

206-932-4717 | sodopark@herbanfeast.com

CHEER

Herban Feast All-Inclusive Holiday Package

OFFERED AT OUR SODO PARK OR FOUNDRY VENUES

Includes a five-hour rental block, staffing, festive holiday linens, and service charge. 50 guests minimum

\$175 PER PERSON

PASSED APPETIZERS

Sour Cherry Compote Crostini
with herbed goat cheese

Our Signature Sweet Potato and Dungeness Crab Cakes
chipotle remoulade and minced chives

STATIONED APPETIZERS

Northwest Seafood Platter

smoked salmon, prawns, and scallops
served with capered dill cream cheese, preserved lemon
creme fraiche, pickled red onions, and rosemary crackers

Holiday Charcuterie Platter

trio of cheeses, cured meats, rosemary spiced nuts, winter
citrus marmalade, olives, grapes, dried fruits, pickled veggies,
roasted pepper feta spread, vegan pumpkin hummus, sundried
tomato and olive tapenade, caramelized onion and blue
cheese spread, assorted crackers and sliced baguette

SMALL PLATE STATION

Herban Chicken Roulade

chicken breast filled with spinach, feta, and caramelized
onions on a bed of sauteed winter greens

Yukon Gold & Sweet Potato Masher Bar

gorgonzola crumbles, sharp cheddar cheese, sour cream,
scallions, caramelized onions, alder smoked bacon, gravy

DESSERT

Gingerbread Parfait
eggnog whipped cream

Holiday Ding Dongs

BEVERAGES

Welcome Bubbles in Our Cocktail Tree

Non-Alcoholic Beverage Station

*sparkling ginger berry punch, sparkling and
citrus waters, coffee, tea, and hot cider*



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DELIGHT

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\$200 PER PERSON

PASSED APPETIZERS

Sour Cherry Compote Crostini
with herbed goat cheese

Our Signature Sweet Potato and Dungeness Crab Cakes
chipotle remoulade and minced chives

Kalbi Beef Tenderloin Bite
sesame seeds and scallions

Mini Lobster Roll Medallion
brioche bun, celery and tarragon, house lemon aioli

STATIONED APPETIZERS

Holiday Charcuterie Platter

trio of cheeses, cured meats, rosemary spiced nuts, winter citrus marmalade, olives, grapes, dried fruits, pickled veggies, roasted pepper feta spread, vegan pumpkin hummus, sundried tomato and olive tapenade, caramelized onion and blue cheese spread, assorted crackers and sliced baguette

SMALL PLATE ACTION STATIONS

Beef Medallion Station

slow roasted tender beef loin served with granny smith apple horseradish sauce, peppercorn demi, roasted garlic and chive mashed yukon gold potatoes

Gnocchi Bar

potato gnocchi sautéed in extra virgin olive oil with tomatoes, fresh herbs, kalamata olives, sauteed mushrooms caramelized onions, roasted garlic charred red pepper cream sauce pecorino & parmesan cheese blend

Creole Shrimp and Grits

white cheddar cheese and fresh herbs



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DELIGHT

Herban Feast Holiday Package Cont.

DESSERTS

Gingerbread Parfait
eggnog whipped cream

Cranberry Orange Bread Pudding Bite
white chocolate drizzle

Holiday Ding Dongs

BEVERAGES

Welcome Bubbles in Our Cocktail Tree

Non-Alcoholic Beverage Station
sparkling ginger berry punch, sparkling and citrus waters, coffee, tea, and hot cider



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FORTIFY

Holiday Package Enhancements

CANAPES

Crying Tiger Endive Leaf Spoons \$2.75pp
spicy grilled chicken, carrots, and green onions

Truffle Stuffed Mushrooms \$2.75pp
truffle cream, cream cheese, panko

Smoked Salmon Mousse \$2.75pp
on crisp rye triangle & fried capers

PLATTERS

Our Little Devils \$4pp
trio of petite deviled eggs:
* smoked paprika & frizzled leeks
* bacon & chive
* "lobster-roll" style

Balsamic Marinated Beef & Chicken Skewers \$8pp
with pomegranate reduction (2 skewers per person)

Build your own Grilled Bruschetta and Crostini \$11pp
smoked salmon mousse, vegan kale & pistachio pesto, prosciutto, sundried tomatoes, cherry & grape tomatoes, lemony tuscan white bean dip, balsamic bacon & onion jam, marinated veggies, crumbled feta, herbed ricotta spread, pepper jelly

SMALL PLATES

Winter Burrata \$6.75pp
radicchio balsamic jam, pickled butternut squash and crisped focaccia

Beef and Pork Meatballs \$6.75pp
with spicy arrabbiata sauce
served on creamy polenta with fried basil and Parmesan cheese



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FORTIFY

Holiday Package Enhancements, Cont.

DESSERTS

Gluten-Free White Chocolate Coconut Macaroon
Salted Caramels
Cranberry and Pear Tart
Brown Butter Pecan Shortbread Cookie

Funnel Cake Station \$10pp

vanilla bean whipped cream
powdered sugar
Mexican chocolate sauce
whipped nutella
vanilla bourbon caramel sauce
fresh berries

DRINKS

Signature Cocktails \$10pp

Black Currant Mule

vodka, black currant puree, cardamom simple syrup,
ginger beer, lime & mint garnish

Sooth Sayer

bourbon, allspice dram, maple-sage simple syrup, lemon juice
& anise star garnish

Spiced Apple Cooler

rum, amaretto, cinnamon & apple cider

Poinsettia Champagne Cocktail

champagne, orange liqueur, rosemary & cranberry garnish

Coffee & Liqueur Station \$12pp

fresh brewed Caffe Vita coffee
Frangelico, Amaretto, Bailey's, Kahlua, and Sambuca
whipped cream, cocoa, nutmeg & cinnamon

Italian Soda Bar \$6pp

Hot Mulled Cider \$2.50pp



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