



Overview of Events

The Parlor Collection offers a wide range of customizable events and entertainment.

Private Events

The Parlor Collection offers 2 Private Rooms, 2 Ultralounges, Parlor Live, 23 Pool Tables and 2 Full Bars. The 20,000 sq ft facility can accommodate groups of 10 to 800 guests. Great for staff morale events, launch parties, auctions, birthdays, anniversaries, holiday events and more.

- Base Packages start at \$49 per person (includes billiards, catering and unlimited beer/wine for three hours)
 - Five Star Service
- Unique Entertainment Options such as Comedians, Karaoke, DJ's, Dueling Pianos, Live Bands and Casinos.

Private Room/Comedy Package

This package offers a combination of fantastic food, great ambiance, 5 star service and unique entertainment at an extremely competitive price. Start your event off in one of our private rooms then transition to reserve seating in Parlor Live for a laugh- out- loud good time with one of our national comedic headliners.

- Upscale Private Rooms
- Discounted Comedy Tickets
- Dedicated Service Staff

Corporate Meetings

Parlor Live is the perfect non-traditional place to hold half- day and full- day meetings. This unique 3,000 sq ft meeting space includes state of the art audio visual equipment and broadband Wi-Fi.

- Packages start at \$55 per person (includes Catering, Coffee and Tea Service and most Audio Visual Equipment)
 - In-House Audio Visual Technician
 - Ample Catering Choices
 - Seats up to 250 guests
- Option to add a reception following the meeting with a variety of Entertainment Options

Please contact our Sales Managers for availability (425) 289-0987.

Private Event/ Private Room/ Comedy Package \$49 Base Package*

Includes:

3 Hours of Unlimited Billiards on the General Floor

Unlimited Domestic & Imported Beer, Wine by the Glass and Non-Alcoholic Beverages for three hours

Your choice of one of the following menus:

- Pasta, Pasta, Pasta
- South of The Border
- The Pacific Rim

Additional event space, menus, bar packages and entertainment options available for a small per person price (see following pages).

Requirements:

3 hour minimum required

Signed event order, contract & 50% deposit required to book an event.

All events must have the minimum \$49 per person base package.

Buyouts available, contact your Sales Manager for more details.

The Parlor is a 21 and over establishment. All guests will be asked for identification upon entering. Prices are subject to change and all events are subject to a 20% service charge. Please observe our dress code.

Tax and Gratuity not included in package price. Not available after 9pm on Friday and Saturday.

Open Monday – Saturday 11am – 2am, Sunday 11am – Midnight

Located in Lincoln Square

700 Bellevue Way NE, Suite 300, Bellevue, WA 98004

425-289-0987

www.parlorcollection.com

Facility Rental

General Floor Events

- Included in base package
 - 10 person min
- Maximum of 6 people/table

Amenities:

Top of the line billiards tables featuring Brunswick Centennial Cloth
Ample and comfortable seating
Pagers to call your server efficiently

UltraLounge Events

- Included in base package
- 10 person min/50 person max

Amenities:

Two distinct, adjoining rooms
MP3, Game System and Laptop Compatible
Complimentary Wireless Internet
AV Equipment Available
A large dance floor
Astonishing light, laser, video and sound systems
Las Vegas styling with 'entourage seating' for parties of eight or more

Private Room Events

- McQuaid Room additional \$15 per person
- Shain Room additional \$12 per person
 - 10 person min/50 person max

Amenities:

Three Custom Brunswick Pool Tables
50" Plasma Screen HDTV with Surround Sound
DVD/CD Player
MP3, Game System and Laptop Compatible
Complimentary Wireless Internet
Lounge Area with Leather Couches and Chairs
Pub Tables and Stools
Buffet Service Area
Dedicated Service Staff
Option to Add a Private In-Room Bar

Parlor Live Events

- Additional \$25 per person
- 100 person min/400 person max

Amenities:

Drop-Down projection screen
MP3, Game System and Laptop Compatible
Complimentary Wireless Internet
AV Equipment (Projector, Microphone, DVD Player)
State of the art 16-channel digital sound system
Intelligent stage lighting,
The largest dance floor on the Eastside of Seattle
Seating for 250 guests

Entertainment

Comedians & MCs

Looking for a memorable experience for your group? Add a comedian to your event for a laugh-out-loud good time!

National & Local Comedic Headliners and MCs Available

Live Music

Bands~ Inquire for Pricing

Do you want to get the party started? With the option of adding a band or pianists to your event you can insure your guests stay rocking and rolling all night!

DJ~ \$500

Get your guests dancing by adding a DJ to your event.

Karaoke~ \$100

Choose from hundreds of songs to show off your vocal talent

Additional Entertainment

Trickshot Show~ \$200 per Vixen (Minimum 1 Vixen per 50 guests)

Our Parlor Team Vixens interact with your guests by performing and teaching trick shots and challenging your group to exciting games of billiards all the while providing helpful pointers.

Hosted Pool Tournament~ \$10 per Guest (Minimum of \$200)

The Parlor will run a miniature tournament for your guests. Parlor gift cards or pro shop merchandise are available for purchase as prizes for the winners.

Xbox or Wii Rental~ \$100

Play a variety of games on our 9ft screens or 50in Plasma screen HDTVs.

Bar Selection

Non-Alcoholic Beverages Only

Unlimited Non-Alcoholic Beverages for three hours
Included in base package

Beer & Wine Package:

Unlimited Domestic and Imported Beer, Wine by the glass
and Non-Alcoholic Beverages for three hours
Included in base package

House Bar Package:

Unlimited Domestic and Imported Beer, Wine by the glass,
Wells, Specialty Cocktails and Non-Alcoholic Beverages
for three hours
Additional \$4 per guest

Superior Bar Package:

Unlimited Call Beverages, Specialty Cocktails, Wine by the
glass, Domestic and Imported beer and Non-Alcoholic
Beverages for three hours
Additional \$8 per guest

Premium Bar Package:

Includes Unlimited Premium Liquors, Specialty Cocktails,
Wine by the glass, Domestic and Imported Beer and Non-
Alcoholic Beverages for three hours
Additional \$16 per guest

Drink tickets available upon request

Pasta, Pasta, Pasta

Base Package Menu Option

Includes:

Wild Spring Mix Ensalada

Wild Spring Mix, Romaine, Spinach, Roma Tomatoes, Sweet Red Onions, Olives, Parmesan Cheese and Balsamic Vinaigrette

Soft Breadsticks

Brushed with olive oil, garlic and parmesan cheese

Prosciutto & Mozzarella Pizza

Prosciutto, Fresh Pineapple, Mozzarella, Tomato Sauce and Parmesan

Italian Sausage Pizza

Italian Sausage, White Onions, Roasted Red Peppers, Mushrooms, Parmesan, Mozzarella and Tomato Sauce

Pasta Bayone

Linguine Pasta Tossed with Extra Virgin Olive Oil, Garlic, Kosher Salt, Fresh Ground Black Pepper, Fresh Basil and Parsley with Marinara Sauce on the side

Chicken Parmigiana

Chicken Breast Oven Baked with Garlic, Fresh Herb White Sauce with Asiago and Parmesan Cheese

Italian Meatballs

Lean Ground Beef and Italian Sausage, Garlic, Parmesan, Select Herbs and Seasonings

South of the Border

Base Package Menu Option

Includes:

Tortilla Chips

Mixed Salad Greens

Blend of wild field greens, iceberg and romaine lettuce with lime ranch dressing

Frijoles

Slow simmered pinto beans, onion and fresh garlic

Spanish Rice

Traditional Spanish rice with carrots, tomato and onion

Taco Bar

Includes Seasoned Ground Sirloin of Beef, Grilled Bell Peppers & Onions, Steamed Flour Tortillas, Shredded Cheddar & Pepper Jack Cheese, Shredded Iceberg Lettuce, Chopped Vine Ripened Tomato, Sour Cream, Homemade Guacamole, Fresh Roasted Salsa

Add Fresh Grilled Breast of Chicken or Cheese with Chicken Enchiladas

The Pacific Rim

Base Package Menu Option

Includes:

Marinated Sliced Cucumbers

Marinated in rice wine vinegar, sugar, salt and pepper

Vegetable Egg Rolls

Assortment of fresh garden vegetables wrapped in a wonton and lightly fried

Thai Jasmine Steamed Rice

Steamed white rice with black & white sesame seeds

Teriyaki Glazed Chicken Breast

Char grilled and glazed with Chef's teriyaki sauce topped with scallions

Stir Fried Fresh Garden Vegetables

Quickly stir fried with garlic, ginger shoyu and sugar finished with a drizzle of sesame oil

Parlor Fare

Substitute for an additional \$5 per guest

Includes:

Fresh Seasonal Fruit and Melon Skewers

Includes cantaloupe, honeydew melon, watermelon, pineapple and strawberries

Teriyaki Chicken Wings

Jumbo chicken wings tossed in Chef's brown sugar, soy, pineapple, honey and ginger teriyaki sauce

Honey Barbeque Meatballs

Italian style Kobe beef and Italian sausage meatballs tossed in a sweet honey and tangy barbeque sauce

Crab Rangoons

Stuffed with Dungeness crab, cream cheese and garlic wrapped in a thick wonton served with a sweet and spicy Thai Chile sauce

Parlor Jo-Jo Potatoes

Large fresh baked potato wedges tossed with parmesan cheese, garlic and fresh chopped parsley

The Deli Menu

Substitute for an additional \$10 per guest

Includes:

Fresh Fruit and Melon Display

Includes cantaloupe, honeydew melon, watermelon, pineapple, grapes and strawberries

Vegetable Crudit  Platter

With gorgonzola cheese and roasted onion dipping sauce

Seasonal Mixed Greens Salad

Blend of wild field greens, iceberg and romaine lettuce with Balsamic Vinaigrette, Ranch, and Gorgonzola Dressings

Gourmet Sandwich Buffet

*Including a bread basket with your choice of rye, wheat or sourdough bread
A display of thinly sliced ham, smoked turkey and roast beef
Selection of domestic and imported cheeses*

Choose one from below:

Cheesecake Brulee

Topped with Chambord sauce

Chocolate Tuxedo Mousse Cake

Drizzled with Chambord sauce

Freshly Baked Peach Cobbler

With caramel sauce

The Appetizer Collection

Substitute for an additional \$10 per guest

Includes:

Fresh Fruit and Melon Display

Includes cantaloupe, honeydew melon, watermelon, pineapple, grapes and strawberries

Selection of Domestic and Imported Cheeses

Assorted Crackers and Pita Bread

Choose three from below:

Chicken Satay Skewers

With sweet chile dipping sauce

Strips of Beef

Sautéed in soy ginger sauce

Dungeness Crab Stuffed Mushrooms

Dollar mushrooms stuffed with Dungeness crab, cream cheese, fresh dill and select seasonings and herbs

Bacon Wrapped BBQ Prawns

Jumbo black tiger shrimp wrapped in thinly sliced prosciutto bacon grilled and basted with sweet balsamic vinegar

Grilled Jalapenos

Stuffed with feta and wrapped with thinly sliced prosciutto

Tour of Tokyo

Substitute for an additional \$20 per guest

Includes:

Edamame

Soy bean pods lightly sprinkled with kosher salt

Steamed Jasmine Rice

Yakasobi with Fresh Garden Vegetables

Steamed yakisoba (chukka) noodles stir fried with asparagus, carrots, sweet onion, broccoli, ginger, shoyu, sake and sesame oil

Chicken Gyoza

Filled with water chestnuts, mushrooms, green onion, soy and garlic steamed and pan fried served with a soy citrus sauce

Spicy Tuna Rolls

Tuna, nori and our house spicy sauce

California Rolls

Crab, avocado, cucumber, nori and tobiko

Parlor Rolls

Salmon, cream cheese, nori and avocado

Chicken Katsu with Tonkatsu Sauce

Breast of chicken dipped in egg and dusted with panko bread crumbs and lightly fried served with tonkatsu sauce

Green Tea Ice Cream

Specially made for The Parlor Collection by the Olympic Mountain Ice Creamery

The Parlor Classic

Substitute for an additional \$20 per guest

Includes:

Coconut Shrimp

With sweet and spicy marmalade dipping sauce

Hearts of Romaine

With focaccia croutons, asiago cheese and Caesar dressing

Seared Breast of Chicken

In a white wine butter sauce

Medallions of Beef Tenderloin

Sautéed with crimini mushrooms in red wine demi-sauce

Steamed Fresh Asparagus

With lemon beurre blanc

Roasted Petite Red Potatoes

Tossed in garlic, thyme, and fresh parsley

Chocolate Tuxedo Mousse Cake

Drizzled with Chambord sauce

Flavors of the Northwest

Substitute for an additional \$20 per guest

Includes:

Fresh Fruit and Melon Display

Includes cantaloupe, honeydew melon, watermelon, pineapple, grapes and strawberries

Selection of Domestic and Imported Cheeses

Assorted Crackers and Pita Bread

Steamed Fresh Garden Vegetables

Choose one of the following:

Seasonal Mixed Greens Salad

Blend of wild field greens, iceberg and romaine lettuce with Balsamic Vinaigrette, Ranch, and Gorgonzola Dressings

Hearts of Romaine

With focaccia croutons, asiago cheese and Caesar dressing

Wild Field Greens Bleu Cheese Salad

With sugared pecans, Granny Smith apples, Oregon bleu cheese and tomato tossed with raspberry-honey vinaigrette.

Choose one of the following:

Pan seared Northwest Wild King Salmon

With fresh herb beurre blanc sauce

Persillade Crusted Halibut

Drizzled with lemon-infused cream

Choose one of the following:

Washington Grown Chicken Breast

With caramelized onions, garlic, and rosemary

Citrus Marinated Chicken

Served with a mango-pineapple chutney

Choose one of the following:

Rice Pilaf

Roasted Red Potatoes

Tossed with rosemary, thyme and garlic

***Add an Assorted Chilled Seafood Tower**

The Parlor Elite Menu

Substitute for an additional \$38 per guest

Includes:

Spinach, Asiago and Artichoke Dip

Served with pita bread

Hearts of Romaine

With focaccia croutons, Asiago cheese and Caesar dressing

Roasted Certified Angus Prime Rib of Beef

Herb rubbed and caramelized onion demi-glaze

Oven Roasted Fresh Wild King Salmon

With fresh artichoke dill lemon cream sauce

Asparagus Spears

Sprinkled with candied almonds

Garlic Rosemary Roasted Red Potato Creamers

Choose one of the following:

Cheesecake Brulee

Topped with Chambord sauce

Chocolate Tuxedo Mousse Cake

Drizzled with Chambord sauce

Freshly Baked Peach Cobbler

With Caramel sauce

The Bellevue Collection

Substitute for an additional \$46 per guest

Includes:

Chilled Jumbo Black Tiger Shrimp

With cocktail sauce and fresh lemon

Salad of Wild Field Greens

*Grape tomatoes, sliced sweet onions, English cucumbers,
focaccia croutons and raspberry honey vinaigrette*

Fillet of Salmon en Croute

*With steamed spinach and shallots drizzled with red wine reduction
swirled with sweet creamery butter*

The Parlor Classic Steak Oscar

*Grilled petite filet mignon wrapped with smoked bacon
layered with steamed asparagus spears, Dungeness crab
and Sauce Béarnaise*

Roasted Petite Baby Vegetables

Roasted Yellow Fingerling Potatoes

Additional Menu Items

These Appetizers can be added to any menu for a small per person price:

Beef Satays	\$9
<i>Grilled beef strips with soy lemon dipping sauce</i>	
Chicken Satays	\$5
<i>Grilled chicken strips with Thai peanut dipping sauce</i>	
Shrimp Satays	\$7
<i>Jumbo Butterfly shrimp with sweet chili sauce</i>	
Stuffed Jalapenos	\$6
<i>Fresh jalapenos stuffed with feta and wrapped in thinly sliced prosciutto</i>	
Kobe Beef Sliders	\$6
<i>Bite sized silver dollar rolls with Kobe beef, cilantro-mayo, Creole & Russian dressing</i>	
Coconut Shrimp	\$7
<i>Panko & toasted coconut with sweet & spicy marmalade</i>	
Veggie Egg Rolls	\$4
<i>Assortment of fresh garden vegetables wrapped in a wonton and lightly fried</i>	
Jumbo Buffalo Wings	\$5
<i>Jumbo wings coated with seasoned flour & fried to a crisp finish with sweet & spicy garlic-ginger-red pepper sauce</i>	
Spinach, Asiago & Artichoke Dip	\$5
<i>Served with warm pita for dipping</i>	
Fresh Fruit and Melon Display	\$6
<i>Includes Cantaloupe, Honeydew Melon, Watermelon, Pineapple, Grapes and Strawberries</i>	
Vegetable Crudit� Platter	\$6
<i>With Gorgonzola Cheese and Roasted Onion Dipping Sauce</i>	
Antipasto Platter	\$6
<i>Assortment of marinated vegetables, sliced olives, salami and pepperoni</i>	

Vegetarian Options

Add any of these items for \$8 per person;
(available as substitutions on other menu packages)

Eggplant Parmesan

Fresh sliced eggplant dusted with flour dipped in egg and panko crumbs grilled to a golden brown then oven baked with a spicy marinara sauce with mozzarella and parmesan cheese

Grilled Vegetable Gyoza

Assortment of vegetables, garlic, onion and mushroom wrapped in a moon shaped wonton

Grilled Vegetable Kabobs (events under 25 guests)

Skewered fresh zucchini, yellow squash, carrot, onion and mushrooms

Fresh Vegetable Spring Rolls (events under 25 guests)

Served with a sweet and spicy marmalade

The Super Veggie Pizza

Fresh basil, diced tomatoes, roasted red peppers, red onions, Portobello, shiitake and button mushrooms, black olives, garlic fontina, feta and mozzarella, pine nuts and tomato sauce

Margherita Pizza

With extra virgin olive oil, fresh basil, tomatoes, mozzarella and parmesan

Additional Menu Items

Add these exceptional entrées to any menu

Lobster

Fresh Australian lobster tails

Market price

Roasted Certified Angus Prime Rib of Beef

Herb rubbed and caramelized onion demi-glaze

Market price

Assorted Chilled Seafood Tower

Dungeness crab, New Zealand green lip mussels, Nova Scotia style smoked salmon, chilled jumbo black tiger shrimp, fresh Northwest oysters served with cocktail sauce and fresh lemon wedges

Dessert

Satisfy your sweet tooth by adding
an assorted dessert platter to your menu for \$4 per person:

Assorted Nanaimo Bars

Classic Brownies

Luscious Lemon Bars

Tiramisu Triangles

Add one of the following desserts to your menu for \$5 per person:

Homemade Peach Cobbler

Drizzled with Caramel

Chocolate Tuxedo Mousse Cake

Drizzled with Chambord sauce

Cheesecake Brulee

Topped with Chambord sauce

Frequently Asked Questions

Q: *Do Happy Hour prices apply?*

A: For banquets, whether in a room or on the general floor, happy hour prices do not apply.

Q: *Do you have a corkage fee?*

A: Yes, our corkage fee is \$25 per bottle.

Q: *May we bring a cake?*

A: Yes, as long as it is baked in a commercial kitchen. There is a cake service fee of \$15.

Q: *May we show up early?*

A: To give us enough time to properly prepare for your event, we ask that if you do arrive early, you make yourself comfortable in the bar until the scheduled time of your event.

Q: *May we extend our event?*

A: Of course! You are always more than welcome to extend provided the space is available. You may ask your Event Coordinator at the time of your event. At the conclusion of your event, we ask that all guests exit the event space to allow our staff appropriate turn over time for the next event.

Q: *Where do we park?*

A: The Lincoln Square provides complementary parking for three hours with validation. There is no charge after 5pm. You can access the garage from Bellevue Way or from NE 8th St.

Q: *Where can I smoke?*

A: There is a designated smoking area on P1 in the parking garage.