

COURTYARD®
BY MARRIOTT

EXPLORE OUR FLAVORS

Courtyard by Marriott Seattle Bellevue/Downtown
11010 NE 8th Street | Bellevue, WA 98004
425.454.5888 | Marriott.com/BVUDT



BREAKFAST

BUFFET

25 CONTINENTAL BREAKFAST TABLE

Assorted Juices, Variety of Whole Fruits, Hard Boiled Eggs, Freshly Baked Muffins and Breakfast Pastries, and Bagels.

Served with Cream Cheese, Butter, and Jams.

34 CLASSIC AMERICAN TABLE

Selection of Juices, Fresh Cut Fruit Display, Choice of Bacon, Turkey Sausage, Pork Sausage, or Apple Chicken Sausage. Served with Breakfast Potatoes, Scrambled Eggs, Freshly Baked Muffins, and Breakfast Pastries.

34 SOUTHWEST BREAKFAST TABLE

Selection of Juices, Fresh Cut Fruit Display, Scrambled Eggs, Breakfast Sausage, Fajita Style Vegetables, Breakfast Homestyle Potatoes, and Warmed Tortillas.

Served with Cheese, Sour Cream and Salsa.

38 BELLEVUE BREAKFAST TABLE

Assorted Juices, Fresh Cut Fruit Display, Hard Boiled Eggs, House Smoked Salmon with Capers, Red Onions, and Tomatoes. Served with Assorted Bagels and Cream Cheese, Freshly Baked Muffins and Breakfast Pastries with Butter and Jams.



BREAKFAST

PLATED
please select 2 options

Served with Basket of Freshly Baked Muffins and Pastries with Variety of Jams and Butter.

26 EGG WHITE SCRAMBLE

Two Egg White Open-faced Omelet with Italian Sausage, Onions, Mushrooms, Spinach and Parmesan Cheese. Served with Breakfast Potatoes.

26 AMERICAN PLATED BREAKFAST

Two Scrambled Eggs, Crisp Bacon Strips, and Roasted Sausage Links. Served with Breakfast Potatoes.

26 FRENCH TOAST

Three Cinnamon French Toast with syrup, Berry Preserve, Whipped Cream, Fresh sliced Bananas and Walnuts topping.

28 GOURMET VEGETABLES & EGG SANDWICH

Spinach, Sun-dried Tomatoes, Mushrooms, and Swiss Cheese. White or Wheat Bread Topped with a Fried Egg. Served with Breakfast Potatoes.

28 PEPPERED BACON AND EGG SANDWICH

Thick Pepper Bacon and Cheddar Cheese on Toasted Wheat Bread topped with a Fried Egg. Served with Breakfast Potatoes.

32 SMOKED SALMON AND EGG SANDWICH

In House Smoked Salmon, Sautéed Spinach, Peppers and Fried Egg On Toasted White Bread. Topped with Hollandaise Sauce. Served with Breakfast Potatoes.

A GOOD BREAKFAST INSPIRES A GREAT MORNING

ENHANCEMENTS



5 A LA CARTE (each item priced separately)

- Breakfast Potatoes
- Assorted Yogurts
- Cooked Oatmeal with Variety of Toppings
- Variety of Cold Cereals and Milk
- Hard Boiled Eggs
- Scrambled Eggs
- Bacon, Pork sausage, or Chicken Apple Sausage
- Mini Quiche

36 BAKERS FAVORITES (priced by the dozen)

- Freshly Baked Muffins
- Variety of Breakfast Pastries
- Bagels and Cream Cheese
- Assorted Doughnuts
- Freshly Baked Slices of Coffee Cake

8 PARFAIT BAR

Assorted Greek Yogurts with Diced Fruit, Berries, and Granola to build your own parfaits.

8 BISCUITS AND GRAVY

Buttermilk Biscuits with Gravy and your choice of Traditional Sausage, Italian Sausage or Chorizo.

10 MARKET SCRAMBLE

Scrambled Eggs, Onions, Peppers, Mushrooms, Spinach, and Cheddar Cheese

10 GOURMET BREAKFAST SANDWICH

English Muffin Sandwich:

Egg Whites, Spinach, Havarti Cheese

Croissant Sandwich: Scrambled Eggs, Ham and Cheddar Cheese

Bellevue Courtyard Breakfast Sandwich:

Fried Egg, Peppered Bacon, and Cheddar Cheese on Whole Wheat Bread.

12 BREAKFAST BURRITOS

All American Breakfast Burrito:

Scrambled Eggs, Sausage, Bacon and Cheddar Cheese in Warm Tortilla.

Vegetarian Breakfast Burrito:

Scrambled Eggs, Onions, Mushrooms, Peppers, Spinach and Cheddar Cheese in Warm Tortilla.

(Each item charged separately per person)



TAKE MORE BREAKS

36 COOKIE MONSTER BREAK (priced by the dozen)
A Mix of Freshly Baked Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, and Peanut Butter Cookies. Served Warm!

12 MINI FAVORITES BREAK
Washington State Apples and Individually Packaged Cookies for a quick snack.

12 GRAB AND GO BREAK
In a hurry? Try our Grab and Go Break with assorted pre-package Bags of Chips, Granola, and Energy bars.

16 CHOCOLATE CHOCOLATE BREAK
White and Dark Chocolate Chip Cookies, Chocolate Brownie Bites (with or without nuts), and Chocolate Covered Pretzels

18 ENERGY BREAK
Trail Mix, Assorted Protein and Energy Bars, and Chocolate Covered Espresso Beans

20 REFRESH BREAK
Beautifully styled Cheese Platter with Assorted Crackers and Fresh Sliced Fruit

20 CRUNCH BREAK
Your choice of crunchy snack:
Tortilla Chips and Salsa
Vegetable Crudité with Ranch
Pita Chips and Hummus

36 ADDITIONAL SNACKS (priced by the dozen)

- Variety of Candy Bars
- Assorted Bags of Chips
- Small Bags of Popcorn
- Small Bags of Cracker Jacks
- Warm Churros with Dipping Sauce

BEVERAGES



22 PREMIUM ALL DAY BEVERAGE SERVICE

Includes up to 10 Hour Continuous Service
Freshly Brewed Illy Coffee
Hot Water for Tazo Tea Selections
Assortment of Sodas

18 STANDARD ALL DAY BEVERAGE SERVICE

Includes up to 10 Hour Continuous Service
Freshly Brewed Illy Coffee
Hot Water for Tazo Tea Selections

14 HALF DAY PREMIUM BEVERAGE SERVICE

Includes up to 5 Hours Continuous Service
Freshly Brewed Illy Coffee
Hot Water for Tazo Tea Selections
Assortment of Sodas

12 STANDARD HALF-DAY BEVERAGE SERVICE

Includes up to 5 Hour Continuous Service
Freshly Brewed Illy Coffee
Hot Water for Tazo Tea Selections

BEVERAGE: BY THE GALLON

80 Illy Regular or Decaf Coffee
45 Hot Water for Tazo Tea Selections
45 Iced Tea, Lemonade
70 Fruit Punch

BEVERAGE: INDIVIDUALLY BOTTLED

8 Energy Drinks: Rockstar or Red Bull
4 Assorted Pepsi Products
5 Bottled Waters
5 Bottle Sparkling Water
5 Bottled Fruit Juices: Cranberry, Apple, Orange
5 Assorted Flavors of Gatorade

STARBUCKS

Beverages from Starbucks served directly to your Meeting Room! There are no limits or minimums. Please arrange with your Event Manager two days prior to your event.

TABLESIDE BEVERAGE SERVICES

- 10 **Coffee, Water, and Hot Tea** refilled tableside by our serving staff
- 4 **Selection of Wines** poured and refilled tableside by our service staff. Wine pricing based on selection.
- X **Formal Tea Party Service** (pricing upon request)



BOXED LUNCHES

Select 3 Options

35 WRAPS

Chicken Caesar Wrap

Fresh greens with sliced grilled chicken, Caesar dressing, and freshly grated parmesan cheese

Buffalo Chicken Wrap

Fresh greens with sliced grilled chicken marinated with Frank's Hot Sauce, and ranch dressing

Asian Chicken Wrap

Fresh greens with slice grilled chicken, sesame seeds, and mandarin orange slices

35 SANDWICHES

Roasted Turkey and Swiss

Roasted turkey with Swiss cheese

Roasted Turkey BLT

Roasted turkey, bacon, lettuce, tomatoes, and mayo

Curried Egg Salad

Curry spiced egg salad with lettuce and tomatoes

35 SALADS

Chicken Caesar Salad

Fresh greens with sliced grilled chicken, Caesar dressing, house-made croutons, and freshly grated parmesan cheese

Asian Chicken Salad

Fresh greens with sliced grilled chicken, sesame seeds, mandarin orange slices, and a sesame ginger dressing

Garden Salad

Fresh Greens with cherry tomatoes, sliced cucumber, house-made croutons, and an Italian Vinaigrette

All boxed lunches include a bag of chips, freshly baked cookies, a piece of whole fruit, and bottled water.



LUNCH

BUFFET
Minimum 20 Guests

45 FARMERS MARKET

Housemade Corn Chowder
Iceberg Salad with Dried Cranberries, Toasted Almonds, Baby Tomatoes, Blue Cheese and Balsamic Vinaigrette
Grilled Lemon Rosemary Chicken with Tomato Cream Sauce
Spiced Rubbed Salmon with Chardonnay Sauce
Roasted Red Potatoes
Garlic Buttered Green Beans
Dessert: Mixed Berry Shortcakes

45 SOUTH OF THE BORDER

Chicken Tortilla Soup
Mixed Green Salad with Roasted Corn, Black Beans, Crispy Tortilla Strips, and Chipotle Ranch Dressing
Chicken Fajita
Spanish Rice and Refried Beans
Flour Tortillas and Tortilla Chips
Queso Fresco, Salsa, Sour Cream, and Guacamole.
Dessert: Churros with Caramel and Chocolate Dipping Sauce

45 TASTE OF ITALY

Minestrone Soup
Italian Green Salad with Olives, Tomatoes, Pepperoncini, Parmesan Cheese, and Italian Dressing
Herb Grilled Chicken with Pesto Cream Sauce
Roasted Sliced Flank Steak with Mushroom Port Reduction
Penne Pasta with Marinara Sauce
Served with Bread Sticks
Dessert: Mini Cheesecake

45 HEALTHY CHOICE

Garden Vegetable Soup
Green Salad with Cherry Tomatoes, Carrots, Egg Crumbles, Almonds, Feta Cheese and Raspberry Vinaigrette
Grilled Chicken with Oven Roasted Tomato Sauce
Grilled Sliced Sirloin Steak
Quinoa Wild Rice Medley
Garlic Buttered Green Beans
Served with Warm Rolls with Butter
Dessert: Fresh Fruit Salad with Berries



LUNCH

BUFFET
Minimum 20 Guests

42 BELL SQUARE DELI

Choice of One Soup: Corn Chowder, Tomato Cream, Garden Vegetable, or Salmon Chowder

Build-Your-Own Salad with Romaine Lettuce, Cherry Tomatoes, Carrots, Croutons, Mushrooms, Cucumbers, Bleu Cheese Crumbles, and Balsamic Vinaigrette, Ranch, and Italian Dressing

Sliced Deli Meats: Turkey, Roast Beef, Ham and Salami.
Sliced Cheeses: Cheddar, Swiss, and Havarti
Sliced Tomatoes, Onions and Pickles.
Sliced White, Wheat, and Multi-grain Bread
Mustard, Ketchup, Mayonnaise, and Butter
Assorted Bags of Potato Chips
Dessert: Chocolate Chip Cookies

42 SOUP AND SALAD

Choice of One Soup: Corn Chowder, Tomato Cream, Garden Vegetable, or Salmon Chowder

Build-Your-Own Salad with Romaine Lettuce, Cherry Tomatoes, Carrots, Croutons, Mushrooms, Cucumbers, Bleu Cheese Crumbles, Bacon Bits, and Hardboiled Eggs
Balsamic Vinaigrette, Ranch, and Italian Dressing

Quinoa and Spinach Salad with Olives, Berries, and Tomatoes
Grilled Chicken Breasts
Sliced Sirloin Steak
Served with Soft Rolls and Butter
Dessert: Chefs Choice Mini-Desserts

A MEAL BRINGS PEOPLE TOGETHER

PLATED LUNCH



Plated Lunch pricing is based on per person

SALAD COURSE: *Select one for all guests*

Field Greens Salad: Field Greens, Sun-dried Cranberries, Blue Cheese Crumbles, Candied Walnuts with Balsamic Vinaigrette.

Caesar Salad: Chopped Hearts of Romaine, Parmesan Cheese, Croutons with Caesar Dressing.

Spinach Salad: Fresh Spinach, Goat Cheese, Sun-dried Cranberries, Toasted Almonds with Red Wine Vinaigrette.

PROTEIN: *Select one option for less than 20 guests*

Select 2 options for up to 60 guests

CHICKEN

- 37 Seared Chicken Dijon
- 37 Grilled Spiced Chicken

SEAFOOD

- 40 Oven Roasted Pepper Salmon
- 42 House Spice Seared Halibut
- 37 House Spiced Cod

BEEF

- 41 Grilled Sirloin Steak
- 43 Grilled New York Steak

VEGETARIAN

- 35 Rigatoni with Portabella Mushrooms, Tomato and Spinach
- 35 Mushroom Ravioli with Pesto Cream Sauce

All lunches are served with Warm Rolls and Butter

VEGETABLE: *Select One*

- Roasted Broccoli
- Garlic Green Beans
- Chef's Choice Seasonal Vegetable

SIDES: *Select One*

- Basmati Rice with Caramelized Onions
- Turmeric Rice Pilaf
- Garlic Mashed Potatoes
- Roasted Red Potatoes

DESSERT: *Select One*

- Tiramisu
- Triple Chocolate Mousse
- Chocolate Cake
- Chef's Choice for less than 20 People

ENHANCEMENTS PER PERSON

- 4 Salmon Chowder
- 4 Porcini Mushroom Bisque
- 4 Garden Vegetable Soup



DINNER

BUFFET

Minimum 20 Guests

60 THE PUGET SOUND

Smoked Salmon Chowder

Spinach and Arugula Salad with Toasted Almonds, Sun-dried Cranberries, and Goat Cheese Crumbles with Honey Mustard Dressing

Classic Caesar Salad with Parmesan and Croutons

Oven-Roasted Spiced Salmon with Roasted Red Pepper Sauce

Grilled Chicken with Mustard Cream Sauce

Penne Pasta with Roasted Vegetables in a Tomato Basil Sauce

Turmeric and Herb Rice

Roasted Seasonal Vegetable

Dessert: Cream Puffs and Assorted Mini-Cakes

72 THE MOUNT RAINIER

Mushrooms Bisque

Mixed Green Salad with Candied Walnuts, Blue Cheese Crumbles, Cherry Tomatoes, and Balsamic Vinaigrette

Roasted New York Strip Loin with Portabella Mushrooms Sauce

Spiced Salmon with Lemon Butter Sauce

Grilled Pepper Chicken with Roasted Red Pepper Cream Sauce

Penne Pasta with Alfredo Sauce

Roasted Red Potatoes and Seasonal Vegetables

Dessert: Mini Cheesecakes



DINNER

BUFFET

Minimum 20 People

62 THE INDIAN SUB-CONTINENT

Mulligatawny Soup

Mixed Green Salad with Tomatoes,

Cucumbers and Carrots with Sweet Cumin Lime Dressing

Tomatoes and Cucumber Salad with Coriander Dressing

Vegetable Biryani Rice

Spiced Roasted Chicken, Beef Curry, and Devil Prawns

Dhal Curry with Coconut Cream

Mixed Vegetable Masala, and Gulaab Jamun

Dessert: Mixed Fruit Salad

63 THE BBQ PIT TABLE

Hearty Chili

Caesar Salad, Housemade Coleslaw

Apple-wood Smoked Salmon with Caper Sauce

BBQ Glazed Chicken

House Smoked New York Strip with Red Wine Peppercorn Sauce

Roasted Red Mashed Potatoes

Sweet Corn and Green Beans with Garlic Butter

Dessert: Assorted Sliced Cakes

A MEAL BRINGS PEOPLE TOGETHER

DINNER PLATED



Pricing is based on per person and based on selections of protein listed below. Please select one options for groups less than 20.

Choose One:

Field Greens Salad: Field Greens, Sun-dried Cranberries, Blue Cheese Crumbles, Candied Walnuts with Balsamic Vinaigrette

Caesar Salad: Chopped Hearts of Romaine, Parmesan Cheese, and Croutons with Caesar Dressing

Spinach Salad: Fresh Spinach, Goat Cheese, Sun-dried Cranberries, and Toasted Almonds with Red Wine Vinaigrette

CHICKEN / PORK

- 50 Seared Chicken Dijon
- 50 Grilled Spiced Chicken
- 54 Tandoori Spiced Chicken Breast
- 54 Grilled Pork Chop

SEAFOOD

- 56 House Spiced Baked Salmon
- 56 Mustard Glazed Roasted Salmon
- 60 Parmesan Crusted Roasted Halibut
- 60 Peruvian Spiced Baked Halibut
- 60 Almond Crusted Halibut

BEEF

- 66 Filet Mignon
- 61 NY Strip Steak
- 63 Rib-eye Steak
- 58 Sirloin Steak

VEGETARIAN

- 48 Portabella Mushrooms Ravioli
- 48 Three Cheese Ravioli
- 49 Quinoa and Wild Rice Stuffed Peppers

CHEF SAUCE RECOMMENDATION

F=Fish | C=Chicken | B=Beef | P=Pork | PP=Pasta

- F,C Chardonnay Butter
- F,C Lemon Butter
- F,C Roasted Red Pepper Cream
- C Rosemary Butter
- C Sun-dried Tomato Cream
- C Dijon Cream
- C,B,P Red Wine Demi-glaze
- C,B,P Cracked Peppercorn Demi-glaze
- C,PP Tomato Basil
- C,PP Tomato Curry
- P Apple Gravy
- C,P Mango Chutney

Salad, Sides, Vegetables and Dessert Selections on next page.

A MEAL BRINGS PEOPLE TOGETHER

DINNER PLATED, CONTINUED



DINNER INCLUDES BELOW SELECTIONS:

SALAD: *Please Select One*

Field Greens Salad: Field Greens, Sun-dried Cranberries, Blue Cheese Crumbles, Candied Walnuts with Balsamic Vinaigrette

Caesar Salad: Chopped Hearts of Romaine, Parmesan Cheese, and Croutons with Caesar Dressing

Spinach Salad: Fresh Spinach, Goat Cheese, Sun-dried Cranberries, and Toasted Almonds with Red Wine Vinaigrette

SIDES: *Please Select One*

Mashed Potatoes
Turmeric Rice Pilaf
Garlic Mashed Potatoes
Blue Cheese Mashed Potatoes
Basmati Rice with Caramelized Onion
Roasted Fingerling Potatoes
Chefs Choice Starch

VEGETABLES: *Please Select One*

Steamed or Roasted Broccoli
Garlic Green Beans
Roasted Cauliflower
Roasted Asparagus (Seasonal)
Steamed Broccolini (Seasonal)
Roasted Vegetable Medley
Chef's Choice of Seasonal Vegetables

DESSERT: *Please Select One*

Chocolate Layer Cake
New York Style Cheesecake
Gluten Free Chocolate Torte
Classic Carrot Cake
Tiramisu
Triple Chocolate Mousse
Chef's Choice Seasonal Special

ENHANCEMENTS PER PERSON

- 6 Salmon Chowder
 - 6 Porcini Mushroom Bisque
 - 6 Garden Vegetable Soup
-

Hotel is happy to accommodate special requests and dietary needs. Please connect with your Event Manager to arrange for tasting experience details and available schedule for groups over 100 people.



APPETIZER DISPLAYS

15 ANTIPASTO DISPLAY

Three Types of Italian Cured Meats
Marinated Vegetables
Olives and Cheese
Sliced Baguette

15 CHEESE BOARD DISPLAY

Imported and Domestic Cheeses
Fresh Berries and Grapes
Assorted Crackers

10 FRUIT DISPLAY

Fresh Cut Seasonal Fruits of Melons, Pineapples,
Strawberries and Blueberries

10 VEGETABLE DISPLAY

Fresh Cut Crudité Served with Ranch Dressing
Hummus and Pita Chips \$2 more

12 DESSERT DISPLAY

Chef's Selections of Assorted Mini-Desserts

15 THREE DIP DISPLAY

Served with Chips, Crackers, and Fresh Vegetables.

Please Select Three Dips:

- Artichoke Dip
- Blue Cheese Dip
- Ranch Dip
- Kalamata Olive Dip
- Spinach Artichoke Dip
- Roasted Garlic Hummus
- White Bean Hummus
- Roasted Red Pepper Dip
- Smoked Salmon Dip

22 SHRIMP DISPLAY

Chilled Shrimp with cocktail sauce



HORS D'OEUVRES

Pricing is listed by the Dozen

HOT HORS D'OEUVRES: VEGETARIAN

- 42 Vegetable Samosa
- 42 Spinach and Pesto Puffs
- 42 Feta and Sun-dried Tomato Filo Rolls
- 42 Wild Mushroom Filo Triangles
- 42 Portabella Mushroom Empanada
- 40 Pakora Fritters
- 42 Spanakopita
- 44 Mushroom & Cheese Mini Quiche
- 42 Arancini Risotto Balls
- 42 Artichoke and Parmesan Fritters
- 42 Vegetable Spring Rolls

HOT HORS D'OEUVRES: CHICKEN

- 40 Chicken Pot Stickers
- 42 Sesame Chicken Tenders
- 42 Chicken Empanada
- 42 Chicken Samosa
- 45 Thai Peanut Chicken Satay
- 45 Smoked Chicken Mini Burrito
- 45 Cashew Chicken Spring Rolls
- 45 Buffalo Chicken Spring Rolls
- 52 Mini Chicken Wellingtons



HORS D'OEUVRES

Pricing is listed by the Dozen

HOT HORS D'OEUVRES: BEEF

- 47 Manchaca Mini Beef Burrito
- 47 Mini Shepherds Pie
- 47 Malaysian Beef Satay
- 52 Beef Tenderloin Wellington

HOT HORS D'OEUVRES: SEAFOOD

- 55 Crab Mushroom Caps
- 58 Shrimp Spring Rolls
- 58 Shrimp Pot Stickers
- 65 Lobster Cobbler
- 52 Bacon Wrapped Scallops
- 55 Crab Cakes
- 65 Tempura Shrimp

COLD HORS D'OEUVRES:

- 45 Goat Cheese on a Brioche
- 45 Bruschetta Caprese
- 52 Rare Beef, Balsamic Reduction on Crostini
- 52 Rare Beef, Horse Radish Cream on Crostini
- 58 Smoked Salmon Mousse on a Crostini
- 50 Assorted Tea Sandwiches
- 52 Prosciutto Wrapped Asparagus
- 70 Ahi Poke on a Prawn Cracker

SIP, SAVOR, AND TOAST THE DAY

BAR AND BEVERAGES



CASH BAR (INCLUSIVE OF TAX)

- 14 Premium Brands
- 12 House Brands
- 8 Domestic Beer or Hard Seltzers
- 9 Premium Beer
- 14 Wine
- 4 Pepsi Products

Gratuity not included | Plus bartender fee

HOSTED BAR (EXCLUSIVE OF TAX)

- 12 Premium Brands
- 10 House Brands
- 7 Domestic Beer or Hard Seltzers
- 8 Premium Beer
- 12 Wine

Service charge not included | Plus bartender fee

BEVERAGE SELECTIONS: SPIRITS

PREMIUM BRANDS

Grey Goose, Tanqueray, Captain Morgan Spiced Rum, Knob Creek Whiskey, Crown Royal, Bulleit, Bourbon, Glenlivet scotch, Chivas Regal 12, Patron, Hennessy VS

HOUSE BRANDS

Stolichnaya vodka, Gilbey's gin, Bacardi Light Rum, Cruzan Aged Dark Rum, Maker's Mark, Four Roses Whiskey, Evan Williams Bourbon, Johnnie Walker Black scotch, Dewar's 12, Jose Cuervo Gold Tequila, Courvoisier VS

BEVERAGE SELECTIONS: BEER AND WINE

IMPORT BEER

Heineken, Stella Artois, Corona, and a seasonal selection

DOMESTIC BEER

Bud Light, Full Sail Amber, Coors Light, St. Pauli (non-alcoholic)

HOUSE WINE

Clos du Bois Chardonnay and Pinto Grigio, Cortes du Rhone (Rosé), Clos du Bois Merlot and Cabernet Sauvignon

SPARKLERS

- 25 House Champagne
- 120 Premium Champagne
- 55 Mimosa Pitcher (approx. 8 glasses)
- 8 TRULY'S HARD SELTZERS

100 ATTENDANT FEE

We require a minimum of 1 bartender per 75 guests. Anyone who appears to be under 21 years old will be asked for their ID.