



MELROSE MARKET STUDIOS

An urban event space on the west edge of Capitol Hill, Melrose Market Studios is located in a completely updated 1927 historic building. Featuring exposed brick and amazing lighting, Melrose Market Studios provides a unique and on-trend backdrop for up to 120 guests seated, or 150 reception style.

VENUE FEE

Saturday: \$2,950

Friday: \$1,950

Sunday & Thursday: \$1,100

Monday, Tuesday & Wednesday: \$650

On site ceremony: \$500

VENUE RENTAL

The venue rental includes 10 hours of access. Additional consecutive hours, if available, maybe be rented for \$150 per hour. The latest available time block is 3pm – 1am. Venue rental includes 22 60” round guest tables (seat 8-10 guests), 8 support (rectangle) tables, 220 black chairs, projector, projection screen and sound system. Tuxedos and Tennis Shoes will coordinate all rental of linens, china, flatware, and glassware.

CATERING

Catering is provided exclusively by Tuxedos & Tennis Shoes



STAFFING

Tuxedos and Tennis Shoes provides all staff including a lead server on site for the entire contracted venue rental time, bartenders and assistant servers. Number of staff is dependent on your event details.

ALCOHOL

There are several options for the bar. Tuxedos and Tennis Shoes offers multiple bar packages to fit your event needs. If you offer wine, beer and/or champagne you may provide your own and Alcohol Handling Fees will apply (ask your Event Manager for more details). Tuxedos and Tennis Shoes must provide all hard liquor. We can also provide a no-host (cash) bar.



A DSQUARED
COMPANY

206 932 1059



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MAKING IT OFFICIAL

A \$2,000 deposit is required to confirm your date. \$1,000 goes towards your event and \$1,000 is a fully refundable venue damage deposit. Deposits are nonrefundable in the event of cancellation.



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SAMPLE MENUS

DINNER BUFFET

BEST NIGHT EVER

PASSED APPETIZERS

Mini Dungeness Crab Cakes, Cilantro-Jalapeño Aioli

Bacon Wrapped Marcona Almond Stuffed Dates *(GF, DF, Contains Nuts)*

Roasted New Potatoes, Herbed Cream Cheese, Smoked Paprika *(GF, Veg)*

DINNER

Braised Boneless Short Ribs, Red Wine Roasted Shallot Demiglaze *(GF, DF)*

Chilled & Lightly Smoked Northwest Salmon, Dill Sauce *(GF)*

Roasted Garlic Mashed Potatoes *(GF, Veg)*

Roasted Brussels Sprouts & Rainbow Carrots, Fresh Herbs *(GF, V)*

Mixed Greens, Poached Pear, Candied Walnut, Crumbled Blue Cheese, Champagne Vinegar Emulsion *(GF, Veg)*

Herbed Focaccia Bread *(Vegan)*

Seasonal Vegan Entrée Available Upon Request (Prior Count Required)

BEVERAGES

Caffe Vita Novacella Decaf Coffee

Assortment of Choice Organic Hot Tea

Rosemary Lemonade

Cucumber Lime Infused Water

Menu price per guest is **\$76.75**, based on **100 guests**, plus 22% admin fee and sales tax
Final confirmed guest count required two weeks before event
Certain menu item pricing may fluctuate based on market price



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DINNER BUFFET (*continued*)

TO HAVE AND TO HOLD

PASSED APPETIZERS

Searched Yellow Fin Tuna, Taro Chip, Miso-Chili Aioli (*GF, DF*)

Korean Bulgogi & Spring Onion Skewers, Toasted Sesame (*GF, DF*)

Parmesan & Roasted Garlic Potato Croquette, Truffle Aioli (*Veg*)

DINNER

Sweet Chili-Garlic Vancouver Island Salmon, Green Papaya, Cilantro (*GF, DF*)

Tea Smoked Pork Tenderloin, Rhubarb & Spring Onion Chutney (*GF, DF*)

Pilaf of White and Wild Rice, Vegetables, Herbs (*GF, Vegan*)

Garlic Blistered Green Beans, Fried Shallots (*GF, Vegan*)

Field Greens, Red Pepper, Jicama, Pepitos, Mango Vinaigrette (*GF, DF, Veg*)

Homemade Buttermilk Biscuits, Honey Butter (*Veg*)

Seasonal Vegan Entrée Available Upon Request (Prior Count Required)

BEVERAGES

Caffe Vita Novacella Decaf Coffee

Assortment of Choice Organic Hot Tea

Iced Tea, Fresh Lemon, Homemade Simple Syrup

Lemon Basil Infused Water

Menu price per guest is **\$57.25**, based on **100 guests**, plus 22% admin fee and sales tax
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DINNER BUFFET (*continued*)

ALL YOU NEED IS LOVE

PASSED APPETIZERS

Garlic-Cilantro Grilled Shrimp, Sour Orange Mojo (*GF, DF*)

Stuffed Mushroom Caps, Italian Herbed Sausage (*GF*)

Caprese Bites - Cherry Tomato, Mozzarella, Fresh Basil (*GF, Veg*)

DINNER

Grilled Strip Loin, Gorgonzola Compound Butter (*GF*)

Oven-Roasted Chicken, Fresh Lemon, Artichokes, Rosemary (*GF, DF*)

Roasted New Potatoes, Garlic, Fresh Herbs (*GF, Veg*)

Chef's Choice Sautéed Seasonal Vegetables (*GF, Vegan*)

Mixed Greens Garden Salad, Cucumber, Tomato, Red Onion, Olives, Lemon Dressing (*GF, Vegan*)

Macrina Artisan Rolls, Sweet Cream Butter (*Veg*)

Seasonal Vegan Entrée Available Upon Request (Prior Count Required)

BEVERAGES

Caffe Vita Novacella Decaf Coffee

Assortment of Choice Organic Hot Tea

Assorted Soft Drinks and La Croix Sparkling Waters

Lemon Basil Infused Water

Menu price per guest is **\$52.50**, based on **100 guests**, plus 22% admin fee and sales tax
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DINNER BUFFET (*continued*)

BETTER TOGETHER

PASSED APPETIZERS

Bistro Filet Bruschetta, Roasted Garlic Aioli (*DF*)

Prosciutto-Wrapped Caprese Bites, Cherry Tomato, Fresh Mozzarella, Basil (*GF*)

Quinoa Tostada, Roasted Corn & Avocado Salsa (*GF, Vegan*)

DINNER

Sesame-Ginger Marinated Beef Tri Tip, Grilled Scallions (*GF, DF*)

Lemon & Rosemary Grilled Chicken Breast, Tinkerbell Peperonata (*GF, DF*)

Chive Whipped Potatoes (*GF, Veg*)

Garlic Candied Butter Carrots (*GF, Veg*)

Traditional Caesar Salad, Shredded Parmesan, Garlic Croutons (*Contains Fish & Egg*)

Rosemary Scones, Chive Butter (*Veg*)

Seasonal Vegan Entrée Available Upon Request (Prior Count Required)

BEVERAGES

Caffe Vita Novacella Decaf Coffee

Assortment of Choice Organic Hot Tea

Iced Tea, Fresh Orange & Mint

Cucumber Lime Infused Water

Menu price per guest is **\$48.00**, based on **100 guests**, plus 22% admin fee and sales tax
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DINNER BUFFET (*continued*)

ALWAYS & FOREVER

PASSED APPETIZERS

Pork Tenderloin Crostini, Spicy Mango Chutney, Cilantro *(DF)*

Brown Sugar Cayenne Chicken Bacon Bites *(GF, DF)*

Lemon, Thyme & Rosemary Herbed Goat Cheese & Marcona Almond Peppadew *(GF, Veg)*

DINNER

Tuscan Chicken, Fire Roasted Tomatoes, Olives, Capers, Basil *(GF)*

Porchetta-Style Roast Pork, Garlic, Fennel Seed, Crushed Red Chili, Italian Salsa Verde *(GF, DF)*

Herb Roasted Fingerling Potatoes *(GF, Veg)*

Chilled Asparagus Spears, Citrus Vinaigrette *(GF, Vegan)*

Romaine Salad, Pickled Onions, Almonds, Poppy Seed Vinaigrette *(GF, Vegan)*

Herbed Focaccia Bread *(Vegan)*

Seasonal Vegan Entrée Available Upon Request (Prior Count Required)

BEVERAGES

Caffe Vita Novacella Decaf Coffee

Assortment of Choice Organic Hot Tea

Orange Mint Infused Water

Menu price per guest is **\$42.75**, based on **100 guests**, plus 22% admin fee and sales tax
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APPETIZER RECEPTION

IT'S OUR PARTY

PASSED APPETIZERS

Hazelnut Pesto Grilled Sea Scallops, Lemon Aioli *(GF, Contains Nuts)*

Bacon Wrapped Blue Cheese Stuffed Dates *(GF, DF)*

Sage Profiterole, Mascarpone Mousse, Pumpkin Butter, Toasted Pistachio *(Veg, Contains Nuts)*

PLACED APPETIZERS

Ginger Soy Salmon Skewers, Sesame Seeds *(GF, DF)*

Smoked Chicken Sandwich, Provolone, Arugula, Roasted Red Pepper, Balsamic Aioli,
Ciabatta

Butternut Squash & Smoked Mozzarella Pizzette, Tuscan Kale *(Veg)*

Beet & Carrot Salad, Watercress, Honey Clover Dressing *(GF, DF, Veg)*

Whipped Feta & Roasted Pepper Dip, La Panzanella Croccantini, Fresh Select Vegetables
(Veg)

Baked Brie, Mango Chutney, Artisan Crackers, Gluten-Free Crackers *(Veg)*

PETITE SWEETS

Marbled Blueberry Cheesecake Squares *(Veg)*

Petite Key Lime Tartlets, Whipped Cream, Lime Zest, Graham Cracker Crust *(Veg)*

Chocolate Ganache Cake Bites, Candied Ginger *(GF, Veg)*

Menu price per guest is **\$47.50**, based on **100 guests**, plus 22% admin fee and sales tax
Final confirmed guest count required two weeks before event
Certain menu item pricing may fluctuate based on market price

DF = Dairy- Free - GF = Gluten-Free - V = Vegan - Veg = Vegetarian

**Consuming raw or undercooked food may increase your risk of foodborne illness.*

Prices effective May 1, 2021 and subject to change.

Seasonal items pricing may vary.

Oven and/or on site chef may be required for some menus.



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