

**Caterers for Virginia V 2023 events:
(updated 2-20-23)**

Please be aware that the kitchen (galley) space on the ship is extremely limited. We have some limited counter space, a sink, two microwaves and a warming oven (which takes quite a long time to get up to temperature). More prep space can be created by placing tables in the hallway areas near the galley. Virtually all the food will need to be prepared off site. No open flames are allowed on the ship but electric chafing pans are OK. We have a couple of large ice chests that can be used for bars on the ship.

Please contact us with questions: info@virginiav.org or by phone: 206-624-9119.

This is a list of some of the caterers doing events on Virginia V in 2022.

Charterer clients are welcome to contact us if they'd like to work with another caterer. We would be happy to get to know them and invite them down for an orientation on the ship.

[Twelve Baskets Catering](http://www.twelvebasketscatering.com) www.twelvebasketscatering.com

Contact there is Vita Garcia, [425.576.1000](tel:425.576.1000) vita@twelvebasketscatering.com

[Tuxedos and Tennis Shoes](https://www.dsquaredcompany.com/catering-services) <https://www.dsquaredcompany.com/catering-services>

Contact there is

LIBBY WILLIAMSON (she/her)

event manager

Tuxedos and Tennis Shoes Catering

206 932 1059

libbyw@dsquaredcompany.com

[Red Cork Bistro](https://redcorkbistro.com/), <https://redcorkbistro.com/>

contact there is chef Adrian Ramirez. 206-304-2461. adrian@redcorkbistro.com

Kay Catering is another local caterer that we've heard good things about.

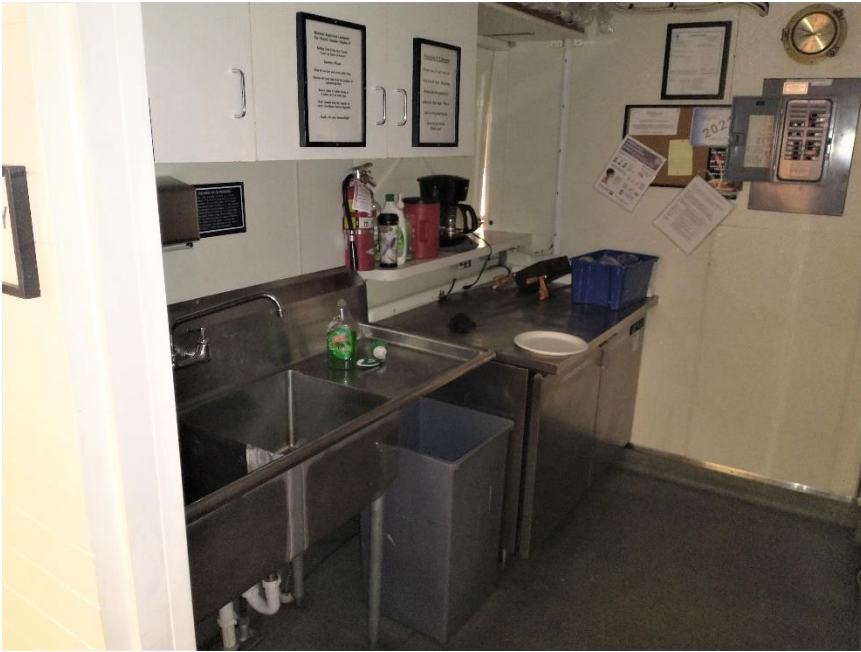
<https://www.kaycatering.com/events>

And **Herban Feast** has done a number of events on the ship in the past. <https://www.herbanfeast.com/>

For boxed lunches and party platters, **Gourmondo** is a good choice: <https://gourmondoco.com/>

If your caterer does not provide beverage service, here's one option:

<http://www.seattlebartending.com/>



Galley (aft side). Commercial sink and counter space shown.



Galley (forward side). Warming ovens, microwaves and a small under counter fridge are shown.



Hot beverage station area (near stern of ship on the engineering/entry level).
You can see the pass-through window from the galley in this photo. The cover to this window can be hooked up to the ceiling to get it out of the way, if desired.