





# Our Commitment to You Meet with Confidence

Whenever and wherever you travel, IHG® Hotels & Resorts is ready to meet you there. When you are ready to plan your next meeting or group event, you can book with confidence with our new flexible meeting offer.

Providing a safe, healthy, and clean stay for every traveler has always been important to us. Our new Meet with Confidence program allows you to stay focused on your meeting objectives. Giving you the additional confidence in our approach is more critical to us than ever before. IHG will continue to refine and update the plan as guidance continues to evolve from global health organizations including the World Health Organization (WHO) and Centers for Disease Control (CDC), and state and local authorities.





A top-down view of a rustic wooden table. In the center-left is a light blue plate filled with roasted almonds, some of which are garnished with small green herbs. To the right is a clear glass bowl containing a mix of purple and green olives, also garnished with green herbs. In the bottom right corner, a portion of a white bowl with a dark rim is visible. The background shows a dark grey cloth on the left and a bowl of hummus in the top left corner.

Meetings “To Go” Full day  
Package!

# Meetings “To Go”

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## Breakfast

- Fresh muffin
- Dried fruit granola
- Flavored or plain yogurt
- Whole fruit banana, apple or orange
- Fresh bottled juice

## Lunch

- Seasonal salad with fresh vegetables, lemon vinaigrette
- Bagged kettle chips
- Cookie of the Day or Whole fruit

## Choice of one

- Turkey wrap with lettuce, vine ripened tomatoes, Swiss cheese, pesto aioli in sun dried tomato tortilla
- Marinated grilled vegetables in spinach wrap with goat cheese and balsamic dressing

## Break

- Assorted seasoned nuts and bagged pretzels

## All-Day Beverages

- Bottled water
- Royal Cup Regular or Decaffeinated coffee
- Assorted Soft drinks

\$61.95 Per Person

Includes room rental, Wi-Fi, limited AV

## Breakfast

- Whole fruit banana, apple or orange
- Fresh bottled juice
- Whole wheat breakfast burrito with scrambled eggs, cheddar cheese, roasted tomato salsa
- Simple breakfast croissant with scrambled egg, cheddar cheese, sliced ham or bacon

## Lunch

- Cup of seasonal soup or red bliss potato salad
- Bagged kettle chips
- Cookie of the Day or Whole fruit

## Choice of one

- Chopped chicken salad with walnuts, celery, dried cranberries, goat cheese, fresh thyme and lemon vinaigrette
- Grain salad with cucumbers, spinach, red onion, mint, feta cheese, almonds and balsamic glazed

## Break

- Individual granola bars and assorted cookies of the day

## All-Day Beverages

- Bottled water
- Royal Cup Regular or Decaffeinated coffee
- Assorted Soft drinks

\$64.95 Per Person

Includes room rental, Wi-Fi, limited AV

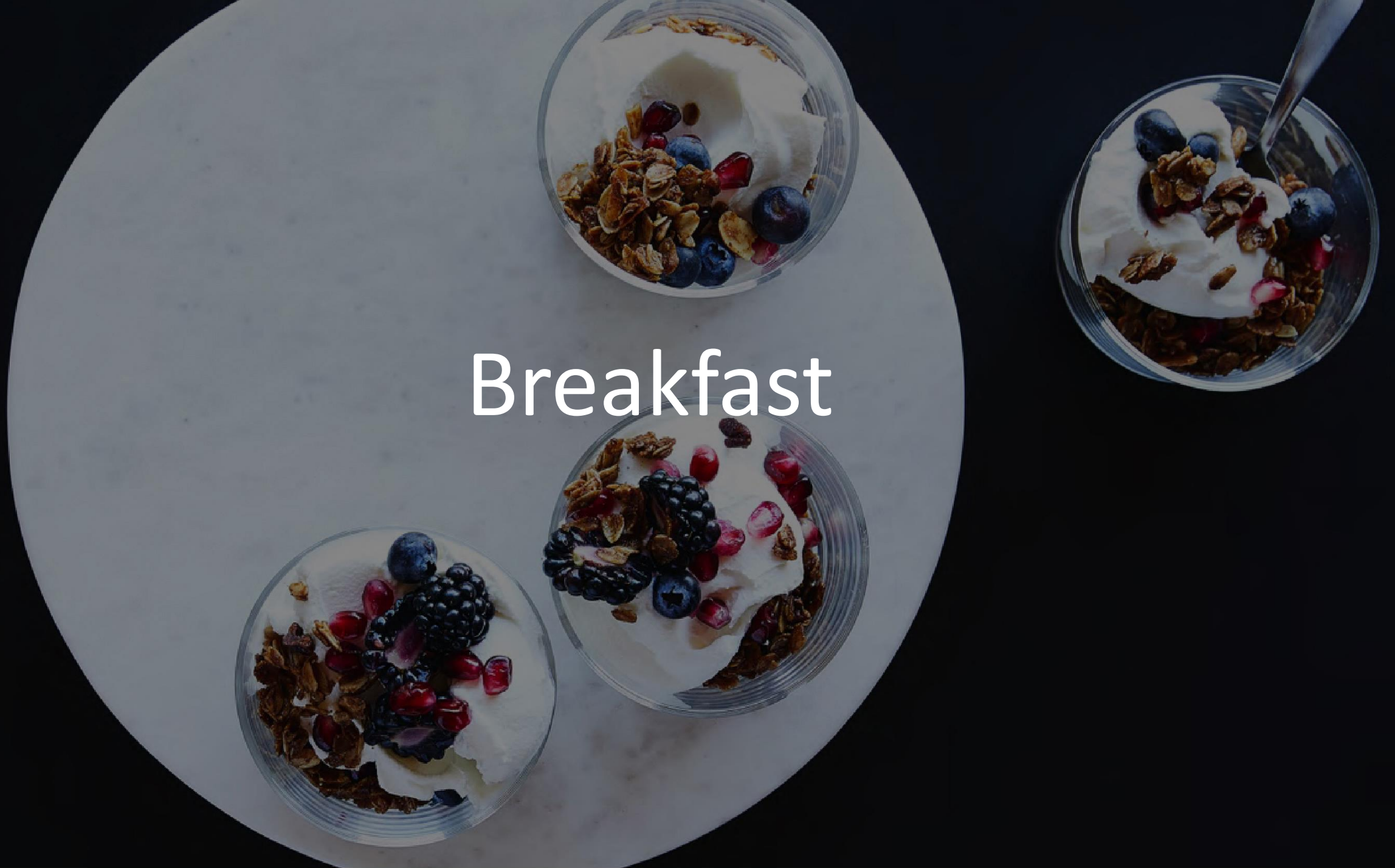
\*Full Day Meeting Menu is based on a 30-attendee minimum

\*Menu offerings will be pre-packaged and served in sustainable containers with utensils.

Menu pricing subject to change. All food and beverage is subject to applicable 6.5% state sales tax and a 24% taxable service charge.



# Breakfast



# Breakfast

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## Continental Breakfast \$20.00 Per Person

- Peeled hard boiled egg
- Dried fruit granola
- Flavored or plain yogurt
- Whole fruit banana, apple or orange
- Fresh bottled juice

## Breakfast \$23.00 Per Person

- Whole fruit banana, apple or orange
- Fresh bottled juice

## Choice of one

- Whole wheat breakfast burrito with scrambled eggs, cheddar cheese, and roasted tomato salsa
- Simple breakfast croissant with scrambled egg, sliced ham or bacon, and cheddar cheese

## Breakfast Buffet \$26.00 Per Person

Minimum of 30 ppl

- Vanilla yogurt parfaits
- Berry preserves, homemade granola
- Bagels, homemade muffins, seasonal fruits
- Fresh juices & Freshly Brewed Royal Cup Regular Coffee
- Choice of four
  - Freshly scrambled eggs
  - Western style eggs
  - Egg white scramble
  - Homemade buttermilk biscuits w/ sausage gravy
  - Applewood smoked bacon
  - Breakfast Sausage
  - Cinnamon sugar French toast
  - Grilled vegetables
  - Homemade buttermilk biscuits w/ sausage gravy

Menu is based on a 30-attende minimum

\*Menu offerings will be pre-packaged and served in sustainable containers with utensils.

Menu pricing subject to change. All food and beverage is subject to applicable 6.5% state sales tax and a 24% taxable service charge.

# Breakfast A La Carte

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- Orange Juice \$48.00 per gallon
- Assortment of Whole Fruit \$14.00 per dozen
- Individual Yogurts with Housemade Granola \$6.00 each
- Assortment of Dry Cereals with Milk \$4.00 each
- Assortment of Freshly Baked Breakfast Pastries \$38.00 per dozen
- Baked Coffee Cake Squares \$35.00 per dozen
- Assorted Sweet Breads (Cranberry, Carrot, Banana) \$35.00 per dozen
- Assorted Bagels with Cream Cheese & Butter \$38.00 per dozen
- Assortment of Freshly Biscotti \$38.00 per dozen
- Donuts \$35.00 per dozen





# Lunch





# Lunch

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All Box lunches include iced tea, lemonade, bagged kettle chips, cookie of the day or whole fruit

## Lunch 1 \$23.00 Per Person

Choice of one

- Turkey wrap with lettuce, vine ripened tomatoes, Swiss cheese, pesto aioli in sun dried tomato tortilla
- Marinated grilled vegetables in spinach wrap with goat cheese and balsamic dressing

## Lunch 2 \$26.00 Per Person

- Seasonal salad with fresh vegetables, vinaigrette dressing

Choice of one

- Chopped chicken salad with walnuts, celery, dried cranberries, goat cheese, fresh thyme and lemon vinaigrette
- Grain salad with cucumbers, spinach, red onion, mint, feta cheese, almonds and balsamic glazed on the menu since Lunch

## Lunch Buffet \$29.00 Per Person

:Includes one from each of the following category's soup, salad, sandwich, vegetarian option, side and sweet treat with house brewed regular and decaffeinated coffee, iced tea, and lemonade.

- Soups -
  - Tomato bisque | vegan minestrone
- Salads -
  - Red bliss potato salad | House Salad | Caesar Salad
- Sandwiches -
  - Chef's Gio Steak Sandwich, Hand selected Sirloin Steak, Slow roasted, Layered with Boursin cheese, Baby spinach and caramelized onions.
  - The Classic, Smoked Golden Turkey breast, Swiss cheese, Lettuce and tomatoes
  - The Walking Bird, Pit grilled chicken breast, Pepper Jack cheese, Plum tomatoes and cilantro mayonnaise
  - La Rustic, Virginia Ham, Imported hard Salami, Traditional Smoked Turkey, Provolone cheese, Roasted red peppers, tomatoes basil
- Vegetarian Wraps
  - Fresh spinach tortilla, lettuce, tomatoes, onions, roasted peppers, artichokes topped with balsamic reduction
- Sides
  - Signature whole Pickle | Bagged Kettle Chips | Whole Fruit
- Sweet Treats
  - Cookie of the Day | Double Chocolate Brownies | Creamy lemon bars

# Executive Working Lunch Buffet

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\$29.00 Per Person

Choice of two (2)

- Grilled Salmon
- Shrimp Scampi
- Mesquite Grilled Chicken
- Pesto Chicken
- Seared Ahi Tuna
- Pepper Crusted Trip Tip
- Grilled Chili Tofu
- Southwest Black Bean Pastries

Family Style Salad Bar:

Baby Forest Greens, Marinated Grilled Vegetables, Crumbled Blue Cheese, Shredded Cheddar Cheese, Parmesan Cheese, Artisan Olives, Tear Drop Tomatoes, English Cucumbers, Alfalfa Sprouts, Herb Croutons, Petit Home Style Croutons, Hearts of Pal, Artichoke Hearts, Smoked Bacon Crumbles, Broccoli Florets, Tuscan Bean Salad, Shredded Carrots, Avocado and Assorted Dressings

Chef's Choice of Dessert

Iced Tea

\*Minimum of 10 guests up to 25 guests

Menu pricing subject to change. All food and beverage is subject to applicable 6.5% state sales tax and a 24% taxable service charge.





# Breaks + Beverages

# A La Carte Breaks + Beverages

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## Break Options

- Assorted seasoned nuts \$25.00 per dozen
- Individual bags of chips \$23.00 per dozen
- Individual bags of pretzels \$23.00 per dozen
- Individual granola bars \$36.00 per dozen
- Assorted full size candy bars \$24 per dozen
- Trail mix \$26.00 per dozen

Two breaks option and beverages \$12.00 per person

## Beverages

- Assorted Soft drinks \$3.50 each
- Bottled water \$3.50 each
- Pellegrino sparkling water \$4.00 each
- Lemonade \$39.00 per gallon
- Royal cup regular coffee \$46.00 per gallon
- Royal cup decaffeinated coffee \$46.00 per gallon
- Hot Water w/ assorted Herbal Tea \$46.00 per gallon



# Breaks

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## Ball Park Stretch \$16.00 per person

- Mini Hot Dogs
- Black Angus Beef Sliders
- Warm Soft Pretzels
- Cracker Jacks & Roasted Peanuts
- Assorted Sodas & Water Bottles

## Sweet Tooth \$17.00 per person

- Assorted Dessert Bars
- Chocolate Dipped Pretzel Rods
- Seasonal Fruit Smoothie Shooters
- Candy Bar Assortment
- Cold Coffee Drinks & Bottled Waters

## The Energy Break \$15.00 per person

- Seasonal Fruit Skewers
- Crisp Vegetable Crudités with Cucumber Yogurt Dip
- Protein & Granola Bars
- Sweet & Salty Trail Mix
- Assorted Sodas, Red Bull & Flavored Bottled Waters

## Healthy Green Break \$16.00 per person

- Vegetable Terra Chips
- Sundried Tomato Hummus
- Homemade Tropical Fruit
- Trail Mix
- Baby Rainbow Carrots & Spinach Dip
- Assorted Naked Juice Smoothies

The image features five chocolate-covered, cone-shaped pastries arranged on a dark blue, textured surface. The pastries are glossy and have a small white decorative element at their apex. The text 'Dinner & Reception' is centered over the middle of the image in a white, sans-serif font.

# Dinner & Reception



# Dinner

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All plated and buffet dinners include Bakery rolls with sweet cream butter, freshly brewed Royal cup coffee, hot/iced tea

## Dinner 1 \$45.00 Per Person

- Organic mixed greens Parmesan cheese, young fennel, toasted hazelnuts, herb vinaigrette

### Choice of one

- Painted Hills Farm beef London broil garlic potato puree, bacon lardons, brussels sprouts, Syrah reduction
- Garlic roasted Frenched chicken breast, roasted shallot and carrots, rosemary jus with
- Vanilla bean cheesecake Northwest berry coulis

## Dinner 2 \$55.00 Per Person

- Wild arugula salad purple ninja radishes, walnuts, fines herb vinaigrette

### Choice of one

- Seared Pacific salmon, delicata squash, wild grains, garlic lemon butter
- Caramelized diver scallop's cauliflower mash, grilled carrots lemon sauce
- Guinness chocolate cake soft whipped cinnamon crème

## Dinner Buffet

Surf & Turf – \$60.00 Per Person

Choice of one: Caesar Salad or House Salad

Choice of one: Grill Sirloin or London Broil

Herb Roasted Salmon

Choice of one: Fingerling Potatoes or Garlic Mash Potatoes

Seasonal Vegetables

Choice of one: Chef choice Chocolate Cake or Chef choice

Cheesecake

## Picnic – \$56.00 Per Person

Spinach Salad, Mango and Pecan with Champagne Vinaigrette

Grilled Chicken Breast with Lemon Butter Sauce

Cajun Style Tilapia

Rice Pilaf

Apple Pie

## Fresh Market – \$55.00 Per Person

Field Greens with 2 choices of Dressing (Ranch or Balsamic)

Cinnamon Crusted Pork Loin topped with Port Wine Sauce

Penne Pasta Primavera with a Spicy Tomato Sauce

Key Lime Pie

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# Reception

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## Cold Hors D'Oeuvres

- Antipasto brochettes, pickled vegetables, Salumi salami, marinated cheese \$4.00 per person
- Grilled Jumbo Gulf Shrimp \$4.50 per person
- Cheese & Fruit Display \$6.00 per person
- Garden Crudites Display \$6.50 per person
- Prosciutto & Melon Skewers \$3.50 per person
- Mini baby tomato & mozzarella salad caprese \$3.00 per person

## Hot Hors D'Oeuvres

- Boneless chicken wing slider, sweet roll, apricot moustarda \$5.00 per person
- Beef cilantro Empanadas \$3.50 per person
- Coconut Chicken \$3.50 per person
- Bacon wrapped Scallops \$3.50 per person
- Chicken Guajillo \$3.50 per person
- Mini Tuscan Ratatouille \$3.50 per person
- Swedish Meatballs \$4.00 per person



\*Reception is based on a 50-attende minimum

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# Bar & Wine



# Bar & Wine

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\$150.00 Bar Setup Fee, \$50/Hour Bartender Fee

House Bar \$9.00 each

- Gordon's vodka
- Bellringer gin
- Seagram's 7 blended whiskey
- Dewar's White Label scotch
- Castillo rum
- Sauza Silver tequila
- E&J brandy
- Evan Williams bourbon whiskey

Premium Bar \$11.00 each

- Crater Lake vodka
- Bombay Sapphire gin
- Crown Royal Canadian whiskey
- Johnny Walker Black Label scotch
- Bacardi Silver rum
- Milagro Silver tequila
- Lustau "Solera Reserva" brandy
- Makers Mark Bourbon whisky

The Craft Bar local and regional selections \$12.00 each

- Glass vodka
- Coffee vodka
- Sun Liquor Hedge Trimmer Gin Bainbridge
- Organic Douglas Fir Gin
- Chuckanut Bay "Muzzleflash" Blended Whiskey Westland Single-Malt Whiskey

Beer Selections

- Domestic beer \$7.00 each
  - Coors Light, Coors, Bud Lite, Budweiser, Miller Lite
- Imported beer / microbrew - \$8.00 each
  - Stella Artois, Corona, Local IPA, local hefeweizen, local amber, local stout

House Wine \$9.00 glass | \$32.00 bottle

- Chardonnay, sauvignon blanc, merlot, cabernet sauvignon

Non-Alcoholic Beverages

- Soda: Coke products, bottled juices, bottled water \$4.00 each