

# HOTEL INDIGO®

AN IHG® HOTEL

SEATTLE EVERETT  
WATERFRONT

## Hotel Indigo Meeting Packages

*Meeting packages have a minimum of 12 people.*

Meeting packages include:

### Daily room rental

*Notepads, pens, and coffee, tea, and water station*

### Full-service catering

*Fresh made meals and attentive staff*

### Complimentary onsite parking

### Complimentary Wi-Fi

### Meeting planner

*Coordinate all your needs from room setup  
to food service to guestroom arrangements*

### Day-of banquet captain

*The point of contact during your event,  
available at your service*

Additional charges may apply for fewer than 12 guests. 11 and less will be offered a limited menu from Jetty Bar & Grille. Menus and prices are subject to change. All food and beverage is subject to applicable Washington state sales tax and a 24% taxable service charge. Of that amount, 13% will be paid directly to your service personnel. Consuming raw or undercooked meats may increase your risk of foodborne illness.

## Express Meeting Package (EMP) – \$99 per person

Full Day Coffee, Hot Tea, and Water Service

### Continental Breakfast

*Starbucks coffee regular and decaf, Teavana hot teas, and orange juice*

Assorted pastry basket

(Danish, muffins, pain au chocolat or beignet) with jam and butter

Breadbasket

(bagel, English muffin, or square croissant)

cream cheese, sliced ham and Swiss cheese

Sliced fruit platter (GF, DF, V)

Vanilla yogurt homemade granola and house preserves

### Optional

Hard boiled eggs (Add \$2 per person)

Scrambled eggs (Add \$3 per person)

Smoked bacon (add \$4 per person)

### AM or PM Break

Assorted grab and go snacks

(chips, nuts, granola bars, etc.)

### Daily delight – Choose 1

Fruit cups with honey yogurt

Vegetable crudité cup with fresh herbs dip

Hummus cup with pita chips

Cheese skewer with hot honey

Caprese skewer with balsamic glaze

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## Government Meeting Package (GMP) – \$99 per person

Full Day Coffee, Hot Tea, and Water Service

### Continental Breakfast

*Starbucks coffee regular and decaf, Teavana hot teas, and orange juice*

Assorted pastry basket

(Danish, muffins, pain au chocolat or beignet) with jam and butter

Breadbasket

(bagel, English muffin, or square croissant)

cream cheese, sliced ham and Swiss cheese

Sliced fruit platter (GF, DF, V)

Vanilla yogurt homemade granola and house preserves

#### Optional

Hard boiled eggs (Add \$2 per person)

Scrambled eggs (Add \$3 per person)

Smoked bacon (add \$4 per person)

### Rotating Daily Lunch Buffet

*Starbucks coffee regular and decaf, Teavana hot teas, and iced or lemonade*

#### Monday – Caesar Salad Station

Romaine lettuce

Tomatoes

Parmesan cheese

Croutons

Corn

Sliced grilled chicken breast

Caesar dressing

#### Tuesday – Chicken Taco Bar

Mexican style pulled chicken

Pico de gallo salsa

Shredded cheddar cheese

Sour cream

Shredded cabbage salad

Corn tortillas

#### Wednesday – Northwest Poutine Bar

Regular and sweet potato fries

Mushroom gravy

Cheddar cheese sauce

Crispy bacon bits

Fried onions

**Thursday – Italian Inspired**

Cooked short pasta  
Pork bolognese sauce  
Alfredo sauce  
Vegetable caponata salad  
Bread rolls  
Parmesan cheese

**Friday – All American Classic**

Mac and cheese  
Fried chicken tenders  
Vegetable crudité sticks  
Ranch dressing

**PM Break**

Assorted grab and go snacks  
(chips, nuts, granola bars, etc.)

**Daily delight - Choose 1**

Fruit cups with honey yogurt  
Vegetable crudité cup with fresh herbs dip  
Hummus cup with pita chips  
Cheese skewer with hot honey  
Caprese skewer with balsamic glaze

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## Corporate Meeting Package (CMP) – \$139 per person

Full Day Coffee, Hot Tea, and Water Service

### Indigo Breakfast

*Starbucks coffee regular and decaf, Teavana hot teas, and orange juice*

Assorted pastry basket (Danish, muffins, pain au chocolat or beignet) with jam and butter

Scrambled eggs with cheddar and chives

Breakfast potatoes

Choice of: bacon, ham, or chicken apple sausage

Sliced fruit platter (GF, DF, V)

### Rotating Daily Lunch Buffet

*Starbucks coffee regular and decaf, Teavana hot teas, and iced or lemonade*

#### Monday – Taste of America

Caesar salad

Meatloaf with gravy on the side

Beecher's mac n' cheese with garlic herb breadcrumbs

Butter-herb mashed potatoes

Sauteed green beans and fried garlic

Freshly baked cookies

#### Tuesday – Taco Madness

Pico de gallo, green salsa, shredded cheese, sour cream, cilantro

Romaine lettuce, black bean, corn, cherry tomato, red onion, crispy tortilla strips and cilantro-lime vinaigrette

Corn and flour tortilla

Chicken birria

Roasted pork carnitas

Tomato rice

Refried beans

Double chocolate brownie

#### Wednesday – Pacific Northwest Inspired

House coleslaw salad (shredded carrots, kale, brussels sprouts, apples, pecans, and dried cranberries with house made lemon coleslaw dressing)

Panko breaded ling cod – side of tartar and remoulade

Grilled flat iron with caramelized onion and Washington red wine demiglace

French fries and sweet potato fries

Grilled broccolini with fried garlic and mixed herb pesto

Triple berry tart with vanilla whipped cream

Dinner rolls

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#### Thursday – Little Italy

Eggplant caponata salad on a bed of wild arugula  
House made meatballs  
Chicken cutlet a la parmigiana  
Spaghetti pasta  
Alfredo sauce, pomodoro sauce  
Grilled asparagus  
Tiramisu cake  
Dinner rolls

#### Friday – Indigo Signature

Wild baby arugula, braised beets, fennel, walnuts, pickled red onion and crumbled goat cheese  
Braised short rib  
Seared chicken breast with white wine and thyme cream sauce  
Brussels sprouts with citrus glaze  
Rosemary roasted potatoes  
NY Style Cheesecake with berry coulis  
Dinner rolls

#### Saturday and Sunday – Weekend Brunch

Chef's pastry basket (bagels, Danish, beignet, croissant)  
Mixed greens, shaved garden vegetables, toasted almonds, and shallot vinaigrette  
Smoked salmon chowder  
Belgian waffles with vanilla whipped cream and syrup  
Kurobuta pork hash with potatoes, bell peppers, corn, and green onion  
Scrambled eggs with cheddar cheese and chives  
Buttermilk fried chicken

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