



HALF-DAY CONFERENCE MEETING PACKAGE

This package is based upon which half of the day you will be in your meeting room. If you adjourn after lunch you would receive the continental breakfast, mid-morning coffee break, amenities and luncheon.

If your event starts at lunch time then this package would include the lunch, mid-afternoon refreshment break plus all the amenities.

DEDICATED MEETING SPACE- Includes a white board, meeting room tables, chairs and individual temperature controls.

STANDARD AUDIO VISUAL EQUIPMENT- Includes choice of LCD screen sizes, one corded hand-held or one Lavalier microphone, podium, white board and flip chart.

MEETING FURNITURE AND SET-UP - With Executive chairs and conference tables set up in the style arranged with your conference planner.

CONTINENTAL BREAKFAST- Includes Fresh Seasonal Fruit Display, Chilled Assorted Fruit Juices, Assorted Breakfast Pastries and Bagels with Flavored Cream Cheese, Butter and Assorted Jams and Freshly Brewed Tullys® Regular and Decaffeinated Coffee, plus Tazo® Tea Assortment served up to one hour.

MID-MORNING COFFEE BREAK- With refills on all beverages.

LUNCHEON- Includes Choice of Plated Meals or Buffet To Include A Salad Bar, A Variety of Hot and Cold Main Entrees, Rolls, Beverages, and A Dessert Bar.

MID-AFTERNOON REFRESHMENT BREAK- Includes Soft Drinks, Coffee, Decaf Coffee and Tea Plus a Variety of Snacks Which May Include Fresh Baked Cookies Assortment, Trail Mix, Brownies, Yogurt Covered Pretzels and Many Other Options.

CONFERENCE SUPPLIES-Pencils, Notepads, Push Pins, Hard Tack Candies, White Boards, and Markers.

A DEDICATED MEETING PLANNER- To coordinate all of your needs from room set-up to dinner service, and guest room arrangements.

ADDITIONAL SERVICES AT AND ADDITIONAL CHARGE ARE AVAILABLE--Such as photocopying, faxing, emailing, T-1 service, laptops with Wi-Fi Access and basic office supplies.

Prices do not include Washington state sales tax and 22 % service charge of which the server staff receive 63.7% and are subject to change



HALF-DAY CMP BUFFET LUNCH OPTIONS

(Buffets Require a Fifty Person Minimum)

DELI BUFFET

Soup Du Jour

Sliced Meats to Include: Roast Beef, Honey-Baked Ham, and Roasted Turkey
Swiss, Cheddar and Provolone cheeses

Assorted Sliced Breads

Accompaniments to Include Sliced Tomatoes, Black Olives, Dill Pickle Spears & Lettuce

Traditional Sandwich Condiments

Asian Noodle Salad & Herbed Potato Salad

Fresh Fruit Display

Assorted Fresh Baked Cookies

SOUTHWEST BUFFET

Soup Du Jour

Tossed Green Salad with Assorted Dressings

Fresh Chicken and Beef Sautéed Fajita-Style with Peppers and Sweet Onions

Fresh Fruit Display

Refried Beans & Tortilla Chips

Cheese Enchiladas & Spanish rice

Condiments Include: Lettuce, Cheddar-Jack Cheese, Salsa,

Sour Cream, Guacamole and Warm Tortilla Shells

Cinnamon Churros with Strawberries and fresh whipped cream

CHEF'S SALAD BAR BUFFET

Northwest Clam Chowder

Mixed Green Salad with Assorted Dressings

Chef's Salad Condiments Include: Julienne Smoked Turkey, Hearthstone® Ham,
Monterey Jack and Cheddar Cheeses

Shrimp Farfalle Pasta Salad and Herbed Potato Salad

Fresh Fruit Display and Vegetable Crudités

Essential Bakery® Roll Assortment

Jamaican Rum Carrot Cake

Trattoria Buffet

Vegetable antipasto and Caprese platter

Fresh mixed greens with choice of dressings

Penne rigate and roasted vegetable ravioli with Marinara and creamy pesto sauces

Hormel® Italian sausage links, Baked vegetable lasagna with ricotta

Grilled fresh vegetables with herbs, Focaccia bread crostinis with garlic

Biscotti assortment, Tiramisu and Vanilla Cream Profiteroles

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HALF- DAY CMP PLATED LUNCH OPTION

All Luncheon Entrées Include a Starter, Chef's Selected Accompaniments, Fresh-Baked Rolls, Essential Bakery® Rolls, Choice of One Dessert, Tully's® Regular and Decaffeinated Coffee Hot Tazo® Tea, Milk and Iced Tea (Upon Request).

Please Select One of The Following To Accompany Your Entrée Selection.

Mixed Green Salad

Seasonal wild greens with Cucumbers, Tomatoes and Italian Herb Dressing

House Market Salad

Fresh Wedge of Bibb lettuce with Tomato, Cucumber, Carrots and Italian Herb Dressing

ENTRÉE SELECTIONS

(Make Up To Two Selections)

Pesto Prawns Linguini

Linguini Tossed with Pesto Sauce and Tiger Prawns, and Julienne of Zucchini, Roma Tomatoes and Shitaki Mushrooms

Chicken Porcini

Grilled Fresh Chicken Breast with Sautéed Shiitakes and Leeks with Porcini-Mushroom Sauce, Home Style Mashed Potatoes and Seasonal Vegetables

Lemongrass Chicken *(Starchless Entrée)*

Breast of Chicken Marinated in Coconut Milk and Lemongrass with Asian-Style Vegetables and a Thai Red Curry Sauce

Magnolia Pork Tenderloin

Herb-and-Lime-Marinated Pork with a Peach Slaw, Poblano-Basmati Rice Pilaf and a Sweet and Sour Sauce

Mango Mahi Mahi

Char-Grilled, Marinated Mahi-Mahi Filet with Tropical Mango Salsa, Ginger-Yam Purée and Seasonal Vegetables

Rosemary Chicken Salad

Grilled Chicken Breast Served on a Bed of Fresh Mixed Greens with Berries, Boston Brown Bread Garnish and Raspberry Vinaigrette

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PLATED LUNCH OPTIONS (continued)

Sesame Salmon Salad

Glazed Wild Salmon Filet on a Bed of Fresh Mixed Greens and Crisp Asian-Style Vegetables

Chicken Arugula

Herb-Roasted Chicken Supreme with an Arugula Cream Sauce,
Home Style Mashed Potatoes plus Seasonal Vegetables

London Broil*

Char-Grilled, Thinly Sliced Flank Steak with an Arugula-Sweet-Onion Garnish,
Roasted Red Potatoes and Fresh Seasonal Vegetables

Chipotle Chicken Cobb

Chipotle-Marinated Char-Grilled Chicken Breast with Crumbled Oregon Bleu Cheese, Bacon Bits,
Cucumbers, Tomato, Egg and Avocado on A Bed of Fresh Mixed Greens
with a Cumin-Ranch Dressing

Chicken Picatta

Sauteed Chicken Breast with A Lemon-Caper Sauce, Wild-Rice Pilaf and Fresh Seasonal Vegetables

Roasted Yucatan Turkey

Achiote-Marinated Turkey Breast with a Rojo Sauce, Tomatillo Salsa, Chipotle Mashed Potatoes,
Fresh Seasonal Vegetables and Cranberry Sauce.

Five-Spice Pork Tenderloin*

Five-Spice-Marinated Pork Tenderloin with Cucumber Slaw, Ginger Demi-Glace,
Jasmine Rice and Fresh Seasonal Vegetables

DESSERT SELECTIONS

Lemon Angel Food Cake with Berries

Apple Almond Square

Fresh Fruit Parfait

New York-Style Cheesecake

Chocolate Concord Cake

Jamaican Rum Carrot Cake

Pastry Chef's Seasonal Selection

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**HALF-DAY CONFERENCE MEETING PACKAGE PRICE
\$55 PER PERSON**

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