



FULL DAY CONFERENCE MEETING PACKAGE

THIS PACKAGE INCLUDES THE FOLLOWING:

DEDICATED MEETING SPACE- With Choice of Screens, Whiteboards, Meeting Room Tables, Chairs and Individual Temperature Controls.

STANDARD AUDIO VISUAL EQUIPMENT- Includes Corded Hand-Held microphone, one podium, and up to two Flip Charts.

MEETING FURNITURE AND SET-UP-With Executive Chairs, 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 Starbuck's® Regular and Decaffeinated Coffee, plus Tazo® Tea Assortment served up to one hour.

MID-MORNING COFFEE BREAK - With Refills on all hot 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 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-Pens, Notepads, Push Pins, 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 AN ADDITIONAL CHARGE ARE AVAILABLE--Such as Photocopying, Faxing, Emailing, T-1 service, Laptops with Wi-Fi Access and Basic Office Supplies.



FULL DAY CONFERENCE MEETING PACKAGE BUFFET LUNCH OPTIONS

(Buffets Require a Fifteen Person Minimum)

DELI BUFFET

Soup Du Jour
Sliced Meats to Include: Pastrami, 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 Flour Tortillas
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, Hormel Ham,
Monterey Jack and Cheddar Cheeses
Shrimp Farfalle Pasta Salad and Herbed Potato Salad
Fresh Fruit Display and Vegetable Crudités
Freshly Baked Roll Assortment
Jamaican Rum Carrot Cake

TUSCAN BUFFET

Fresh Mixed greens with Assorted Dressings
Penne Rigate and Roasted Vegetable Ravioli with Marinara and Creamy Pesto Sauces
CasCioppo Italian Sausage Links & Eggplant Parmesan
Vegetable Antipasto & Caprese Platter
Freshly Baked Focaccia Bread, Biscotti Assortment, Tiramisu and Vanilla Cream Profiteroles

Prices do not include applicable Washington state sales tax and 22% service charge



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PLATED LUNCH OPTIONS

All Luncheon Entrées Include a Starter, Chef's Selected Accompaniments, Fresh-Baked Rolls, Essential Bakery® Rolls, Dessert, Starbucks® 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

Fresh-Cut Seasonal 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 a 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 Sweet & Sour Sauce

Mango Mahi Mahi

Char-Grilled, Marinated Mahi-Mahi Filet with Tropical Mango Salsa, Ginger-Yam
Potato 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

Sesame Salmon Salad

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

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PLATED LUNCH OPTIONS (continued)

Chicken Arugula

Herb-Roasted Chicken Supreme with an Arugula Cream Sauce, Home Style Mashed Potatoes and 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, Corn, Tomato, Egg and Avocado on A Bed of Fresh Mixed Greens with A Cumin-Ranch Dressing

Chicken Picatta

Sautéed 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

FULL DAY CONFERENCE MEETING PACKAGE PRICE

76.00 per person

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