

COURTYARD®  
BY MARRIOTT

# REFRESHING EVENTS



COURTYARD BY MARRIOTT®  
SEATTLE DOWNTOWN/PIONEER SQUARE  
612 Second Avenue | Seattle, WA |  
206-625-1111 | [CourtyardPioneerSquare.com](http://CourtyardPioneerSquare.com)

# WELCOME TO A REFRESHING APPROACH TO EVENTS

Whether you're organizing a business meeting or planning a special occasion for friends and family, no hotel makes it easier or more convenient to get things done on your terms than the Courtyard by Marriott. With flexible meeting spaces, fresh and innovative catering, and state-of-the-art audio-visual services, you can count on having all of the choices and options to make the most of your event. You can also count on our dedicated staff of hospitality professionals to take care of the details from start to finish.

We have enclosed sample menus, pricing and space plans to help you get started. If you are looking for something special, please do not hesitate to ask. Our team will do everything to help you design an event that exceeds your attendee's expectations.

Looking forward to serving you soon,

The Seattle Downtown/Pioneer Square Events Team





BREAKFAST   BREAKS   LUNCH   RECEPTION   DINNER   BAR/BEVERAGE   PACKAGES   TECHNOLOGY   INFO

# CONTINENTAL BREAKFASTS

(5 GUEST MINIMUM)

## 21 COURTYARD CONTINENTAL

Seattle's Best Coffee & Teas  
Assorted Juices  
Whole Fruit  
Muffins & Pastries  
Granola Yogurt Parfaits  
Assorted Cereals & Milk

## 23 DELUXE CONTINENTAL

Seattle's Best Coffee & Teas  
Assorted Juices  
Mixed Fruit Salad  
Cinnamon Rolls  
Assorted Quiche  
Classic Oatmeal Served With Dried Fruit, Brown Sugar, Walnuts, Skim & Low Fat Milk

## 26 HEALTHY CHOICE

Seattle's Best Coffee & Teas  
Assorted Juices  
Market Fresh Fruit  
Assorted Yogurts  
Hard Boiled Eggs  
Avocado Toast Served With Wheat Bread, Arugula, Pickled Red Onions, & Sea Salt

## 5 ADDITIONAL UPGRADES

Starbucks Coffee & Tazo Teas



BREAKFAST BREAKS LUNCH RECEPTION DINNER BAR/BEVERAGE PACKAGES TECHNOLOGY INFO

# HOT BREAKFAST TABLES

(15 GUEST MINIMUM)

## 29 ALL AMERICAN TABLE

Seattle's Best Coffee & Teas  
Assorted Juices  
Market Fresh Fruit  
Biscuits & Gravy  
Scrambled Eggs  
Breakfast Potatoes  
Bacon or Chicken Sausage

## 30 BAJA BREAKFAST TABLE

Seattle's Best Coffee & Teas  
Assorted Juices  
Muffins & Pastries  
Market Fresh Fruit  
Buffet Style Burritos:  
Scrambled Eggs, Potatoes, Bacon, Guacamole, Salsa,  
Cheddar Cheese, Pinto Beans, & Flour Tortillas

## 31 FRENCH TOAST TABLE

Seattle's Best Coffee & Teas  
Assorted Juices  
Market Fresh Fruit  
Scrambled Eggs  
Red Bliss Potatoes With Carmelized Onions Bacon  
or Chicken Sausage  
French Toast With Strawberries, Syrup, Powdered  
Sugar, & Whipped Cream

## 5 ADDITIONAL UPGRADES

Starbucks Coffee & Tazo Teas





**COURTYARD**  
BY MARRIOTT

BREAKFAST   BREAKS   LUNCH   RECEPTION   DINNER   BAR/BEVERAGE   PACKAGES   TECHNOLOGY   INFO

# PLATED BREAKFASTS

(Served With Market Fresh Fruit, Muffins & Pastries, Assorted Juices, Seattle's Best Coffee & Teas)

## 21 FRENCH TOAST

Thick Cut French Toast, Fresh Strawberries, Whipped Cream, & Maple Syrup

## 23 SCRAMBLED EGGS

Red Bliss Breakfast Potatoes With Peppers & Caramelized Onions  
Choice Of: Bacon Or Chicken Sausage

## 25 FRITTATA

Egg Whites, Avocado, Cucumber, Spinach, Cheddar Cheese, & Salsa

## 27 BREAKFAST BURRITO

Scrambled Eggs, Bacon, Chicken Sausage, Cheddar Cheese, Potatoes, Tomato, Onion, Salsa, & Sour Cream

## 29 EGGS BENEDICT

Poached Eggs, Canadian Bacon, Hollandaise, [Grilled Asparagus, & Tomato- Vegetarian Option]

## 5.5 ENHANCEMENTS

Fruit Kabobs With Yogurt Dipping Sauce  
Classic Oatmeal With Dried Fruit, Brown Sugar, & Walnuts  
Yogurt Parfaits

## 6 ENHANCEMENTS

Scrambled Eggs  
Apple Wood Smoked Bacon  
Chicken Sausage  
Assorted Cereal & Milk

## 6.5 ENHANCEMENTS

French Toast  
Smoked Salmon: Red Onion, Capers, Hard Boiled Eggs, & Tomato  
Assorted Quiche

## 19 OMELET STATION\*

Made To Order With Assorted Toppings  
\*Attendant Fee For Up To 2 Hours \$75  
\$25 For Each Additional Hour



BREAKFAST BREAKS LUNCH RECEPTION DINNER BAR/BEVERAGE PACKAGES TECHNOLOGY INFO

## THEMED BREAKS

(Priced For One Hour Of Service)

### 10 QUICK START

Coffee Cake  
Bananas  
Housemade Trail Mix

### 11 SWEET & SAVORY

Apple Slices With Caramel Sauce  
Individual Bags of Pretzels  
Babybel Cheese

### 12 NACHO AVERAGE BREAK

Tortilla Chips  
Salsa  
Guacamole  
Warm Queso  
Dried Fruit

### 13 AFTERNOON PICK ME UP

Assorted Cookies  
Brownies  
Fruit Skewers with Yogurt Dipping Sauce

### 14 HUMMUS & VEGETABLES

Hummus  
Pita Bread  
Carrot & Celery Sticks With Ranch Dressing  
Whole Fruit

### 15 TAKE ME OUT TO THE BALLGAME

Buttered Popcorn  
Freshly Baked Pretzels, With Mustard Dipping Sauce  
Assorted Candy Bars

### 16 SWEETNESS IN SEATTLE

Rice Crispy Treats  
Market Fresh Fruit  
White & Milk Chocolate Covered Strawberries





BREAKFAST   BREAKS   LUNCH   RECEPTION   DINNER   BAR/BEVERAGE   PACKAGES   TECHNOLOGY   INFO

## A LA CARTE

### 4.5 A LA CARTE SNACKS

Banana Bread  
Mixed Nuts  
Cinnamon Rolls  
Granola Bars  
Chips & Salsa  
Assorted Cookies  
Brownies  
Vegetable Cups With Chipotle Ranch  
Whole Fruit  
Bags Of Pretzels  
Kettle Chips

### 5 A LA CARTE SNACKS

King Size Candy Bars  
Freshly Baked Pretzels With Mustard  
Market Fresh Fruit

### 6 A LA CARTE SNACKS

Hummus & Pita Bread  
Pellegrino Sparkling Water  
Glacier Freeze Or Orange Gatorade Sobe Life Water

### A LA CARTE BEVERAGES BY THE GALLON

Seattle's Best Coffee | 49  
Starbucks Coffee | 59  
Tea Service | 34  
Tazo Tea Service | 38  
Pitcher Of Juice | 16

### 5 COFFEE & TEA SERVICE

Freshly Brewed Seattle's Best Coffee & Teas  
Priced For One Hour Of Service

### 10 BEVERAGE SERVICE

Freshly Brewed Seattle's Best Coffee & Teas  
Bottled Waters & Assorted Pepsi Sodas  
Priced For One Hour Of Service

### 22 ALL DAY BEVERAGE SERVICE

Freshly Brewed Seattle's Best Coffee & Teas  
Bottled Waters & Assorted Pepsi Sodas  
[Unlimited Beverage Service]

### 14 HALF DAY BEVERAGE SERVICE

A La Carte Pricing  
Soda | 4.5  
Bottled Water | 4.5  
Sparkling Water | 6.50  
\*Upgrade To Starbucks Coffee & Tazo Teas | 5

BREAKFAST BREAKS LUNCH RECEPTION DINNER BAR/BEVERAGE PACKAGES TECHNOLOGY INFO

## PLATED LUNCH

### ALL INCLUDE:

Artisan Breads & Butter, Soup or Salad, Entree, Assorted Mini Desserts, & Iced Tea

Highest Entrée Price Prevails As Overall Price

### SALAD OR SOUP

Soup Du Jour OR Wedge Salad

### ENTREES: SELECT UP TO TWO

- 38 **QUINOA STUFFED PEPPER**  
Bell Pepper Stuffed With Quinoa, Spinach, & Feta Cheese
- 45 **GRILLED CHICKEN**  
Grilled Lemon Pepper Chicken Breast With Fingerling Potatoes & Mixed Vegetables
- 48 **GRILLED STEAK**  
Grilled Skirt Steak With Fingerling Potatoes & Mixed Vegetables
- 49 **GRILLED SALMON**  
Grilled Salmon With Fingerling Potatoes & Mixed Vegetables





BREAKFAST   BREAKS   LUNCH   RECEPTION   DINNER   BAR/BEVERAGE   PACKAGES   TECHNOLOGY   INFO

# LUNCH TABLES

(LESS than 15 attendees | Buffet Selections Served With Assorted Pepsi Sodas & Bottled Water)

## 28 ALASKA SALAD BAR

Iceberg Lettuce, Tomatoes, Cucumbers, Carrots, Cheddar Cheese, Almonds, Sliced Eggs, & Croutons  
Grilled Chicken  
Ranch & Balsamic Vinaigrette Dressing  
Rolls & Butter  
Assorted Cookies

## 29 BARBEQUE

House Salad With Ranch & Balsamic Vinaigrette  
Pulled Pork  
Corn On The Cob  
Chili  
Barbecue Baked Beans  
Baked Potato  
Sour Cream, Chives, Cheese, & Bacon Bits  
Apple Normandy

## 31 BOXED LUNCH

## 27 SANDWICH CHOICE

Order Individually The Morning Of Event,  
Due By 9:30AM

All Selections Include: Potato Chips And Mixed Fruit,  
Choice Of Cookies Or Brownie, Choice Of Beverage,  
& One Entrée From Below:

Pioneer Salad With Ranch Or Balsamic Vinaigrette  
Dressing Grilled Chicken, Croutons, Cheddar Cheese,  
Cucumber, Tomatoes, & Carrots

Ham & Cheddar Sandwich  
Honey Smoked Ham, Cheddar Cheese, Lettuce,  
Onion, & Tomato On Brioche Roll

Turkey & Bacon Club  
Sliced Turkey, Avocado, Tomato, Bacon & Mayo  
on Rustic Bread

California Chicken Sandwich  
Grilled Herb Chicken On Brioche Roll With Avocado,  
Tomatoes, Caramelized Onions, & Fresh Mozzarella

Chicken Caesar Wrap  
Romaine Lettuce Tossed With Caesar Dressing &  
Grilled Chicken Rolled In Flour Tortilla

Vegetarian Sandwich  
Hummus, Portobello Mushroom, Peppers,  
Cucumber on Brioche Roll

# LUNCH TABLES

(MORE than 15 attendees | Buffet Selections Served With Assorted Pepsi Sodas & Bottled Water)

## 37 2ND AVENUE DELI

Soup Du Jour  
Mixed Greens With Tomatoes, Cucumbers, Carrots  
Balsamic Vinaigrette Or Ranch  
Broccoli Salad  
Smoked Ham, Roasted Turkey Breast, Tuna Salad & Egg Salad  
Rustic & Multigrain Breads  
White Cheddar & Swiss Cheese  
Assorted Chips  
Kosher Style Pickle, Fresh Cut Onions, Iceberg Lettuce, Sliced Tomatoes, Mustard, & Mayonnaise  
Cookies & Brownies

## 38 PIKE'S MARKET SALAD BAR

Soup Du Jour  
Field Greens & Romaine  
Herb Grilled Chicken  
Grilled Skirt Steak  
Shredded Carrots, Sliced Cucumbers, Cherry Tomatoes, Almonds, Crumbled Bleu Cheese, Parmesan Cheese, Sliced Eggs, Avocado & Toasted Herb Croutons Balsamic Vinaigrette & Ranch Dressing  
Rolls & Butter  
Lemon Tart

## 39 TASTE OF VENICE

Minestrone Soup  
Roasted Green Beans  
Caesar Salad; Crisp Hearts Of Romaine Lettuce, Herb Croutons, Parmesan Cheese, & Classic Caesar Dressing  
Cheese & Spinach Ravioli Topped With Asparagus & Cream Sauce  
Chicken Parmesan  
Tiramisu





BREAKFAST BREAKS LUNCH RECEPTION DINNER BAR/BEVERAGE PACKAGES TECHNOLOGY INFO

# LUNCH TABLES

(MORE than 15 attendees | Buffet Selections Served With Assorted Pepsi Sodas & Bottled Water)

## 44 ASIAN INSPIRED

Asian Salad: Greens, Carrots, Cucumber, Pine Nuts & Sesame Vinaigrette Dressing  
Roasted Vegetables  
Vegetable Egg Roll  
Fried Rice  
Orange Chicken  
Beef With Broccolini  
Coconut Milk Pudding

## 45 FLAVOR OF YUCATAN

Chicken Tortilla Soup  
Baja Ensalada; Greens With Black Beans, Olives, Tomatoes, Pepper Jack Cheese, Tortilla Strips, & Chipotle Ranch Dressing  
Flour Tortillas  
Spanish Rice  
Pinto Beans  
Grilled Marinated Chicken Breast With Onions & Peppers  
Carne Asada With Onions & Peppers  
Salsa, Sour Cream, Guacamole, Cheddar Cheese, Lettuce, Tomato, & Olives  
Churros

## 48 CARRIBEAN

Fresh Salad: Greens, Corn, Cherry Tomatoes, Mandarin Oranges, Shredded Cheese, Lemon Vinaigrette & Ranch  
Jamaican Jerk Grilled Vegetables  
Yellow Rice & Red Beans  
Jamaican Chicken Curry With Carrots & Potatoes  
Blackened Salmon With Brie, Mango & Raspberry  
Puree Pineapple Upside Down Cake

## 49 PACIFIC NORTHWEST

Northwest Salad: Baby Greens With Dried Cranberries, Toasted Almonds, & Bleu Cheese  
Crumbles With Balsamic Vinaigrette Dressing  
Couscous Salad With Feta, Cucumbers, Tomatoes, Kalamata Olives, & Onions  
Roasted Seasonal Vegetables  
Spinach Risotto  
Grilled Chicken In A Herb & White Wine Sauce  
Pan Seared Salmon With Lemon Dill Butter Sauce  
Mini Cheesecakes



BREAKFAST BREAKS LUNCH RECEPTION DINNER BAR/BEVERAGE PACKAGES TECHNOLOGY INFO

# HORS D'OEUVRES

(Butler Passed For Up To 2 Hours \$75 | \$25 For Each Additional Hour)

## HOT HORS D'OEUVERS

### PRICE PER DOZEN

- Assorted Quiches | 38
- Vegetable Spring Rolls | 39
- Bacon Wrapped Dates | 41
- Parmesan Artichoke Hearts | 43
- Thai Peanut Chicken Satay | 45
- Beef Kabob With Pepper & Onions | 46
- Spanakopita | 47
- Beef Wellington | 48
- Buffalo Chicken Tortilla Crisp | 49
- Chicken Or Vegetable Empanada | 51
- Dungeness Crab Cakes | 54
- Crab Mushroom Cap | 55
- Coconut Shrimp | 56
- Bacon Wrapped Short Ribs | 58

## COLD HORS D'OEUVERS

### PRICE PER DOZEN

- Tomato Basil Bruschetta | 40
- Eggplant Tapenade & Goat Cheese | 48
- Tomato & Fresh Mozzarella Stack | 49
- Shrimp Cocktail | 49
- Pear & Bleu Cheese Truffle | 51
- Prosciutto Melon Skewers | 52
- Smoked Scallop & Hummus | 53
- Shrimp Taco Cup | 54
- Ahi Tuna On Rice Cracker | 55

[Total Minimum Order Two Dozen]  
[Minimum One Dozen Per Type]

## SUSHI | PER EIGHT

- California Roll | 55
- Spicy Tuna | 53
- Salmon & Avocado | 53
- Shrimp & Avocado | 53

[Minimum Order Of 100 Pieces]  
[Minimum Order Of 25 Per Roll]





BREAKFAST BREAKS LUNCH RECEPTION DINNER BAR/BEVERAGE PACKAGES TECHNOLOGY INFO

# TRAYS | PLATTERS | STATIONS

(Trays & Displays priced per person | Station Attendant Fee For Up To 2 Hours \$75 | \$25 For Each Additional Hour)

5 CRUDITÉ DISPLAY WITH DIP

5.5 ASSORTED FRUIT DISPLAY  
WITH YOGURT SAUCE

6 SPINACH & ARTICHOKE DIP

15 BREADS & SPREADS  
Artichoke & Spinach Dip  
Garlic Hummus  
Cream Cheese Spread  
Pita Bread & Sliced Baguettes

16 CHEESE DISPLAY  
Camembert, Aged Cheddar, Smoked Gouda,  
Swiss, Boursin, Brie & Bleu  
Assorted Crackers & Sliced Baguettes

10 ASSORTED MINI CHEESECAKES

10 ASSORTED MINI CLASSIC PASTRIES

## CARVING STATIONS

Includes; Horseradish, Mayonnaise,  
Mustard, & Silver Dollar Rolls

44.5 OVEN ROASTED TURKEY  
[Serves 50]

49.5 ROASTED STRIP LOIN OF BEEF  
[Serves 50]

20 PASTA STATION  
Cheese Tortellini, Penne, Pesto Alfredo, Marinara,  
Parmesan Cheese, & Mushrooms

21 FAJITA STATION  
Chicken, Portobello Mushroom, Onions, Peppers,  
Guacamole, Sour Cream, & Salsa

21 SLIDER STATION  
Beef, Grilled Chicken, Grilled Portobello  
Mushroom, Cheese, Slider Buns, House Made  
Sauce, & Fries

# BUFFET DINNER

(Buffets Priced For One Hour Of Service. 15 Guest Minimum. \$50 Service Charge For Groups Under 15 People)

## PIONEER SQUARE DINNER TABLE

Served With Artisan Breads & Butter, Choice Of Salad, Choice Of Entrees, Choice Of Sides, Choice Of Dessert, Starbucks Coffee & Tazo Teas

## SALAD: SELECT ONE

Field Greens With Cranberries, Almonds, Blue Cheese Crumbles, & Balsamic Vinaigrette Dressing

Classic Caesar With Croutons & Parmesan

House Salad With Carrots, Tomatoes, Cucumbers, Croutons, & Ranch Dressing

## SIDES: SELECT TWO

Grilled Mixed Vegetables  
Rice Pilaf  
Roasted Fingerling Potatoes  
Garlic Mashed Potatoes

## ENTRÉES:

57 SELECT TWO

65 SELECT THREE

Pan Seared Chicken Breast  
Pan Seared Salmon  
Grilled Halibut  
Grilled Skirt Steak  
Roasted Strip Loin  
Grilled Eggplant  
Spinach Ravioli

## DESSERT: SELECT ONE

Cheese Cake  
Carrot Cake  
Lemon Tart  
Chocolate Cake  
Key Lime Pie  
Cookies & Brownies





BREAKFAST BREAKS LUNCH RECEPTION DINNER BAR/BEVERAGE PACKAGES TECHNOLOGY INFO

# PLATED DINNER

(Served With Artisan Breads & Butter, Salad, Entree, Dessert, Starbucks Coffee & Tazo Tea Service)

## SALAD: SELECT ONE

Field Greens With Cranberries, Almonds, Blue Cheese Crumbles, & Balsamic Vinaigrette Dressing

Classic Caesar With Croutons & Parmesan

House Salad With Carrots, Tomatoes, Cucumbers, Croutons, & Ranch Dressing

## DESSERT: SELECT ONE

Cheese Cake  
Carrot Cake  
Lemon Tart  
Tiramisu  
Chocolate Cake  
Key Lime Pie

## ENTRÉES SELECT UP TO THREE:

Spinach Ravioli | 41  
Dill Cream Sauce With Roasted Vegetables

Fried Polenta Cake | 42  
Roasted Red Pepper Sauce & Roasted Vegetables

## ENTRÉES SELECT UP TO THREE:

Pan Seared Chicken Breast | 43  
Artichoke, Oven Dried Tomatoes,  
& Roasted Fingerling Potatoes

Seared Pork Chops | 48  
Hot Applesauce With Wild Rice & Grilled Asparagus

Grilled Halibut | 50  
Lemon Chive Sauce, Wild Rice,  
& Roasted Vegetables

Seared Salmon | 51  
Citrus Buerre Blanc, Wild Rice, & Roasted Vegetables

Crab Macaroni & Cheese | 53  
Pasta With Roasted Vegetables

New York Strip Loin | 54  
Grilled Asparagus & Fingerling Potatoes

Filet Mignon | 60  
Bleu Cheese Potatoes & Grilled Asparagus

Duet Filet & Shrimp | 65  
Fingerling Potatoes & Grilled Asparagus



BREAKFAST BREAKS LUNCH RECEPTION DINNER BAR/BEVERAGE PACKAGES TECHNOLOGY INFO

## BAR & BEVERAGE

### CASH BAR:

Guests Responsible For Own Charges

Domestic Beer | 8  
Premium Beer | 9  
House Liquor | 11  
Top Shelf Liquor | 12  
House Wine By Glass | 11  
House Wine By Bottle | 40

CASH BAR- \$100 Bartender Fee Up To Two Hours,  
\$25 Per Hour After, Per 1-100 People

### HOST BAR:

#### CHARGES TO MASTER - PER CONSUMPTION

Domestic Beer | 7.5  
Premium Beer | 8.5  
House Liquor | 10.5  
Top Shelf Liquor | 11.5  
House Wine By Glass | 10  
House Wine By Bottle | 38

HOSTED BAR- \$75 Bartender Fee Up To Two Hours,  
\$25 Per Hour After, Per 1-100 People

### BEVERAGE SELECTIONS

Domestic Beer  
Budweiser | Bud Light | Coors Light | Miller Lite

### PREMIUM BEERS

Heineken | Long Hammer IPA | Sam Adams |  
Sierra Nevada | Corona | Blue Moon

### HOUSE LIQUORS

Jim Beam Bourbon | Dewars Scotch | Smirnoff Vodka |  
Gordon's Gin | Cuervo Gold Tequila | Bacardi Light Rum

### TOP SHELF LIQUORS

Seagram 7 | Beefeater Gin | Absolut Vodka |  
Sauza Hornitos Tequila | Maker's Mark Bourbon |  
Captain Morgan Rum

### HOUSE WINE

Columbia Crest Chardonnay  
Hogue Sauvignon Blanc  
Hogue Merlot  
Columbia Crest Cabernet Sauvignon



## BRUNCH BAR

### CASH BAR:

- 11 **MIMOSA**  
Sparkling Wine, Orange Juice ,  
& Strawberry Slice
- 11 **CHAMPAGNE**  
With Strawberry Slice
- 12 **VODKA & JUICE**  
Vodka With Your Choice Of  
Orange, Cranberry, Or Grapefruit Juice
- 13 **BLOODY MARY**  
Vodka, Tomato Juice, Spices,  
Celery Stick Stick, & Skewed Olive

CASH BAR- \$100 Bartender Fee Up To Two Hours,  
\$25 Per Hour After, Per 1-100 People

### HOST BAR:

- 10 **MIMOSA**  
Sparkling Wine, Orange Juice ,  
& Strawberry Slice
- 10 **CHAMPAGNE**  
With Strawberry Slice
- 11 **VODKA & JUICE**  
Vodka With Your Choice Of  
Orange, Cranberry, Or Grapefruit Juice
- 12 **BLOODY MARY**  
Vodka, Tomato Juice, Spices,  
Celery Stick Stick, & Skewed Olive

HOSTED BAR- \$75 Bartender Fee Up To Two Hours,  
\$25 Per Hour After, Per 1-100 People



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# PACKAGES

## 72 PACKAGE FOR LESS THAN 15 ATTENDEES

### BREAKFAST (SELECT ONE)

- Courtyard Continental
- Healthy Choice

### MID-MORNING BEVERAGE SERVICE

Starbuck's Coffee, Tazo Teas,  
Assorted Pepsi Sodas & Bottled Water

### LUNCH (Select One)

- Sandwich Choice Lunch
- Barbeque
- Alaska Salad Bar

### AFTERNOON BREAK

Assorted Pepsi Sodas, Bottled Waterater,  
Starbuck's Coffee & Tazo Teas

### Select One:

- Brownies & Cookies
- Mixed Nuts
- Veggie Sticks & Dip
- Fresh Cut Fruit

## 86 PACKAGE FOR MORE THAN 15 ATTENDEES

### BREAKFAST (SELECT ONE)

- All American
- Deluxe Continental

### MID-MORNING BEVERAGE SERVICE

Starbuck's Coffee, Tazo Teas,  
Assorted Pepsi Sodas & Bottled Water

### LUNCH BUFFET (Select One)

- 2nd Ave Deli
- Pike's Place Salad Bar
- Taste Of Venice
- Carribean
- Flavor Of Yucatan
- Pacific Northwest

### AFTERNOON BREAK

Assorted Pepsi Sodas, Bottled Waterater,  
Starbuck's Coffee & Tazo Teas

### Select One:

- Sweet & Savory
- Afternoon Pick Me Up
- Fresh Cut Fruit & Veggie Sticks & Dip





BREAKFAST BREAKS LUNCH RECEPTION DINNER BAR/BEVERAGE PACKAGES TECHNOLOGY INFO

## PRESENTATION

70 **FLIP CHARTS**  
Stand, 25"x30" Paper, Four Markers

85 **SELF ADHESIVE FLIP CHART**  
Stand, 25"x30" Paper, Four Markers

15 **FLIP CHART EASEL**

65 **WHITE BOARD**  
25"x30" Board, 4 Makers

150 **POLYCOM CONFERENCE PHONE**

75 **DVD/VHS PLAYER**

250 **DESKTOP/LAPTOP**

The Hotel Offers Complimentary Wireless Internet In All Meeting Rooms Up To A Speed Of 1.5 MBPS. Wired Internet & Higher Speeds/ Dedicated Lines Are Subject To A Set Up Fee

All Equipment Pricing Includes Technician Set Up & Assistance

160 **BASIC PRESENTATION SUPPORT PACKAGE**  
Projection Screen Up To 8', AV Cart, Power, & Cords For Presenter

225 **ALASKA BALLROOM PRESENTATION SUPPORT PACKAGE**  
10' Cradle Screen, AV Cart, Power, & Cords For Presenter

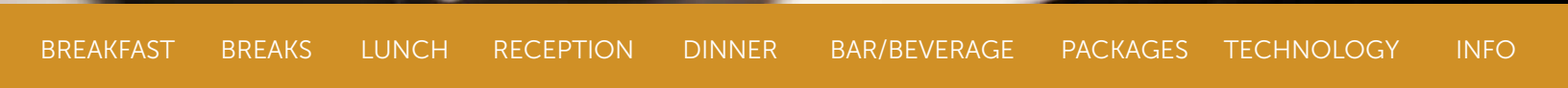
400 **VIDEO DISPLAY PACKAGE**  
55" LCD Monitor On Rolling Floor Stand, Computer Hook Up, Power & Cords For Presenter  
\*Only Available In Select Meeting Rooms\*

575 **BASIC PRESENTATION PACKAGE**  
4,000 Lumens LCD Projector & Projection Screen Up To 8', AV Cart, Power & Cords For Presenter

**ALASKA BALLROOM PRESENTATION PACKAGE**  
Option 1 or 2 with AV Cart, Power, & Cords For Presenter

575 **OPTION 1**  
4,000 Lumens LCD Projector, 10' Cradle Screen

1095 **OPTION 2**  
9,000 Lumens LCD Projector & 10' Cradle Screen or 6'x10' Fast Fold Screen, & Short Throw Lensing



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# POWER & SOUND

## POWER

### Power Pricing Includes:

Extension Cords & Power Strips  
Taping & Securing All Wires

Room Set Up	# of PPL	Price
Conference	0-10	10
	11-15	20
	16-20	30
U-Shape	0-6	20
	7-18	30
	19-26	40
	27-40	50
	40+	70
Rounds	Rounds of 6	20/Round
	Rounds of 8/10	25/Round
Schoolroom	Advance Order <24HR Notice	7/per person 10/per person

Single Power Strip | 10  
Additional Power Drops | 50

## SOUND

**50 COMPUTER SOUND PATCH**  
\*Available In Most Rooms\*

**50 IPOD MUSIC SOUND PATCH**  
\*Available In Most Rooms\*

**190 WIRED SOUND PACKAGE**  
Wired Microphone  
4 Channel Mixer  
House Sound Patch

**280 WIRELESS SOUND PACKAGE**  
Wireless Microphone  
(Handheld Or Lavalier Lavalier)  
4 Channel Mixer  
House Sound Patch

### Additional Items

Wired Mic | 50  
Wireless Mic | 175  
4 Channel Mixer | 50  
8 Channel Mixer | 100  
18 Channel Mixer | 100



## LIGHTING & ACCESSORIES

### 500 UPLIGHTS

6 Lights  
Includes Any Two Color Program

### 250 HOLIDAY GOBOS

Snowflake, Snowmen, Stars & More Upon Request  
Includes: Gobo, LED Leko & Light Tree

PIPE & DRAPE | 20 PER FT. (LINEAR)  
20' WHITE OR BLACK

DANCE FLOOR OR STAGE

Please Request Through Event Management  
With Size Needed. Additional Rental Cost Applies.

15/PP

### EXECUTIVE BOARDROOM PACKAGE FOR MEETING WITH 20 OR LESS ATTENDEES

Leather Executive Boardroom Chairs  
8"x11.5" x11.5" Note Pads  
Voss Bottled Water

10/PP

### EXECUTIVE BOARDROOM CHAIRS FOR MEETING WITH 20 OR LESS ATTENDEES

BREAKFAST BREAKS LUNCH RECEPTION DINNER BAR/BEVERAGE PACKAGES TECHNOLOGY INFO

### IDENTIFICATION OF MEETING

If your group is to be identified by a name or division other than that which is stated on the contract, please notify your Event Manager so that the Hotel may accurately post your event.

### BILLING

A customary 22% taxable service charge and applicable 10.1% sales tax will be added to the cost of all food and beverage, room rental, and audio visual charges. An estimate of charges prior to your event is available upon request from your Event Manager.

### MINIMUM REVENUE GUARANTEE

The minimum revenue guarantee is a dollar amount that you contractually agree to spend at the Hotel for your event. Unless, otherwise contracted, minimum revenue guarantees do not include service charge and state sales tax. Unless otherwise contracted, your food, beverage, and bar sales, will apply towards satisfying the minimum revenue guarantee.

### MENU PLANNING

Current prices are indicated on the enclosed menus and are subject to change without notice. We will make every effort to adjust menus to conform to religious & dietary preferences. The final details of your event are to be submitted to your event manager at least five(5) business days prior to your event so that our entire staff may prepare to accommodate your needs.

### OUTSIDE FOOD & BEVERAGE

No food and beverage, alcoholic or otherwise, shall be brought into the Hotel by patrons or attendees from outside sources without special permission of the Hotel. The Hotel reserves the right to make a charge for such services.

### DAMAGES

It is the responsibility of the patron to assume full responsibility for any damages to the Hotel property caused by the patron, their guests or the agents of the patron, i.e. bands, display companies, vendors, etc.

### GUARANTEE

Attendance must be confirmed three (3) business days (Monday-Friday) prior to the event. This number will be considered your guarantee for billing purposes. If a guarantee is not provided, your expected number of guests will be the guarantee three (3) business days prior.





BREAKFAST   BREAKS   LUNCH   RECEPTION   DINNER   BAR/BEVERAGE   PACKAGES   TECHNOLOGY   INFO

### AUDIO VISUAL

Services are provided by Service Solutions. Orders may be placed through your Event Management representative. Outside audio visual companies are welcome, however, events will be subject to facility charges based on the event space being utilized.

### OUTSIDE VENDORS

All outside vendors, such as florists, production and entertainment companies, lighting, sound and audio visual companies must contact Event Management to review their arrangements at least 72 business hours in advance of your event. All vendors must comply with Marriott's liability insurance and waiver requirements. When contacting with your vendor, please inform them that fog machines and open flames are prohibited. Please also verify power needs as there may be additional costs involved that you or your vendor will be responsible for.

### CANCELLATION

If you should find it necessary to cancel your event, you will be held responsible for expenses incurred by the Hotel in preparation for your event.

### SHIPPING

To assure efficient handling and storage of materials, we suggest that you notify your Event Manager of your requirements in advance. As storage space is limited, please have your packages delivered within seventy two (72) hours of your function date. Please label all packages with the name of the person to receive the package, date of event and the group name.

### LINEN

For morning or afternoon events, complimentary table linens are available in champagne with burgundy napkins. For evening events our standard table linen is black with burgundy napkins. Additional color selections are available in both table linen and napkins at an additional charge.

### DECORATIONS

Arrangements for floral centerpieces and theme props may be made through your Event Management representative. All decorations, especially those incorporating candles, must meet with the approval of the Seattle Fire Department. The Hotel will not permit the affixing of anything to the walls, floor or ceiling of your event space. Fog machines, open flames and confetti are prohibited.

BREAKFAST   BREAKS   LUNCH   RECEPTION   DINNER   BAR/BEVERAGE   PACKAGES   TECHNOLOGY   INFO

### VALET PARKING INFORMATION

No Self Park Available

Available Valet Station Located In Front Of Hotel  
On East Side Of 2nd Avenue

### EVENT PARKING

\$20.00 + Tax Per Car Attending Hotel Events

### OVERNIGHT PARKING

\$47.00 Inclusive of Tax Per Car

Contact your event manager to arrange  
parking charges to your master bill

### STANDARD HOURLY RATE

0 - 1 Hour	\$ 19
1 - 2 Hour	\$23
Each Additional Hour	\$4

(Parking is subject to applicable state & local taxes)

### GETTING TO & FROM THE AIRPORT

#### SEATTLE TRANSIT LINK LIGHT RAIL

- \$3.25 Each Way Per Person
- Takes About 40 Minutes
- Hotel Is Located Next To Pioneer Square Station,  
With Entrances At 3rd & Cherry & 2nd & James

Please contact front desk or valet desk to arrange:

#### TAXIS

Average Of \$40

40-\$50

#### TOWN CAR

\$40 To Airport

(Taxis & town car pricing  
subject to change without notice)

#### GROUP BUSES OR SHUTTLES

Contact your event manager for more information