

Banquet & Catering Services

Thank you!

Thank you for considering the Holiday Inn and Holiday Inn Express as you plan your next event. Here at the Holiday Inn and Holiday Inn Express we dedicate our services to provide the ideal surroundings for any event, business or pleasure. From meetings and seminars to wedding receptions, our experienced professional catering staff is dedicated to creating the perfect setting and ambience for your special event.

We would consider it an honor to serve you and look forward to working with you to ensure a successful event, with every detail exactly as you desire. We hope the enclosed information will be helpful to you. For additional information or assistance with booking your event, Please contact the Sales Catering Manager Kara Egland at egland@hcbmi.net.

About our Properties

A newly renovated Hotel in the Heart of Downtown Seattle!

The Holiday Inn Seattle puts guests right in the heart of the Emerald City. We are just five minutes from Seattle Center. Perfect for guests who are looking to explore what Seattle has to offer, with attractions like Pike Place Market, the Space Needle, and many more Seattle destinations for everyone to enjoy.

If business brings you to town, you'll love our hotel because we are close to major businesses, universities and the Seattle Cruise Terminals. You can take your clients to see a Mariners or Seahawks game. Plus we offer high-speed internet access, a business center, room service, and meeting rooms to make doing business easy. Among downtown hotels in Seattle only ours can match a terrific location with outstanding service and amenities. Our friendly and knowledgeable staff is here to ensure you have the perfect Seattle experience.

Breakfast Selections

*All breakfast Buffets Include
Orange Juice, Pastries platter
Regular Coffee, Decaffeinated Coffee, and Teas*

Continental Breakfast

Muffins & More **\$10.95**

Assorted pastries and muffins, served with regular and decaffeinated coffee, tea and orange juice.

Bagels & More **\$13.95**

Assorted bagels, served with cream cheese, jelly, and peanut butter; assorted pastries, fresh-cut fruit tray; served with regular and decaffeinated coffee, tea and orange juice

Daybreak Delight **\$16.95**

Assorted bagels, served with cream cheese, jelly, and peanut butter; assorted dry cereals with 2% milk or skim milk; assorted pastries, and muffins; assorted yogurts; fresh cut fruit tray; served with regular and decaffeinated coffee, tea, and assorted juices.

Breakfast Enhancements

Any continental breakfasts may be enhanced with any of the following extras at the indicated per person charge.

Assorted individual fruit yogurt cup	\$3.00 per person
Scrambled Eggs	\$3.00 per person
French Toast or Pancakes	\$3.00 per person
Bacon, Ham, or Sausage Links	\$3.00 per person
Assorted Dry Cereals with Milk	\$3.00 per person
Homemade Oatmeal with Toppings Includes Brown Sugar, raisins, and milk	\$3.00 per person

Breakfast Buffets

All-American

\$17.95

Indulge in fresh scrambled eggs served with your choice of crisp bacon or sausage links. Includes home-style breakfast potatoes, assorted fruit yogurts, and seasonal fruit tray.

All-American Deluxe

\$21.95

Fresh scrambled eggs with cheese and fresh chives, home-style breakfast potatoes sausage links, crisp bacon, pancakes with maple syrup. Finished with a delicious seasonal fruit tray.

Breakfast Wrap

\$17.95

Fresh scrambled eggs, chorizo sausage, potatoes on side, onions, green peppers, cheddar cheese, flour tortillas, served with fresh fruit tray, salsa, and sour cream

North-West Bagel & Lox

\$24.95

Fresh scrambled eggs, homestyle breakfast potatoes, smoked salmon; served with tomatoes, red onion capers, dill cream cheese, bagels and lemon wedges.

Lunch Buffet Selections

*Accompanied by Iced Tea and Water
You may add an assorted dessert tray for just \$2.95 per person*

Deli Lunch Buffet

\$18.95

Homemade Gourmet Chips

Garden Salad with tomatoes cucumbers, carrots and croutons served with Honey Balsamic, Buttermilk Ranch

American, Swiss, Cheddar and Provolone

Sliced Ham, Turkey and Roast Beef and an assortment of Breads and Condiments

Fiesta Bar

\$17.95

Homemade Tortilla Chips with Salsa

Refried Beans and Spanish Rice

Seasoned ground beef.

Soft or Hard Taco Shells

Shredded lettuce, diced tomatoes, shredded cheddar, green onion, black olives, sour cream, and jalapenos

Substitute seasoned chicken or fajita steak for an additional \$2.50 per person

Include both hard and soft shell tacos for an additional .50 per person

Comfort Food Buffet

\$21.95

Garden salad with tomatoes, cucumbers, and carrots, served with Honey Balsamic, Buttermilk Ranch

Fried Chicken

Cole Slaw **or** Macaroni Salad

Potato Salad **or** Mashed Potatoes with Brown Gravy

Seasoned Vegetables and Corn Bread

Italian Pasta Buffet

\$19.95

Traditional Caesar Salad

Penne Pasta

Alfredo and Marinara Sauce

Garlic Bread

Add Seasoned Chicken or Italian Meatballs for an Additional 1.95 per person

Emerald City Buffet

\$24.95

Garden Salad with assorted Dressings

Assorted Breads and Butter

Seasonal vegetables

Jasmine rice

Grilled salmon drizzled with lemon Bvere Blanc

Breaks and Beverages

The Munchie Break ***\$13.00 per person***

Large sized soft pretzels with assorted mustards, Cracker Jacks, potato chips and dip

The Sweet Tooth Break ***\$12.00 per person***

Assortment of cookies, gourmet brownies and mini assorted cheesecakes

The Healthy Break ***\$15.00 per person***

Fresh whole fruit, granola bars, and roasted red pepper hummus with pita chips

Muffins \$28.00/dozen

Bagels \$28.00/dozen

Brownies \$28.00/dozen

Assorted cookies \$28.00/dozen

Rice Krispy Treats \$20.00/dozen

Tortilla chips & Salsa \$3.50 per person

Gourmet potato chips and French onion dip \$3.50 per person

Hot Chocolate Bar

Hot Coco, Whipped Cream, Mini Marshmallows, chocolate shavings and Crushed Peppermint

Assorted Fruit Juices \$3.30 each

Assorted sodas \$3.00 each

Bottled Water \$3.00 each

Perrier \$4.00 each

Red Bull \$5.00 each

Lemonade or Iced Tea \$30.00/gallon

Regular and Decaffeinated Coffee (includes teas service) \$50.00/gallon

Complete Meeting Package

If you plan to host a full day meeting we can provide a specially priced package with all dining options included as described below.

To Start

Assorted Fruit Yogurts

Assorted pastries and breakfast breads accompanied with butter

Seasonal fresh fruit tray

Assorted fruit juices

Coffee, decaffeinated coffee and regular & herbal tea

Mid Morning Break

Breakfast items removed

Refresh coffee, decaffeinated coffee and regular & herbal tea

Lunch

Choose any one themed Lunch Buffet

Lunch includes Ice Tea or lemonade and water

Add an assorted dessert tray for \$2.95 per person

Afternoon Break

Afternoon assorted sodas and choice of two of the following:

Cookies

Brownies

Whole Fruit

Chips and Salsa

Rice Crispy Treats

Gourmet Homemade Chips with Ranch

Granola Bars

\$45.95 per person

8

*All prices are subject to Washington State sales tax and a 18% service charge.
All prices are subject to change without notice*

Dinner Buffet Options

Our Dinner Buffets are designed for you to Design!

We put you in control of selecting buffet options for your guests to enjoy

All Buffets include dinner rolls and butter, seasonal vegetable selection, Coffee, Decaffeinated Coffee and Regular & Herbal Tea

Choice of One Salad

Classic Caesar Salad (dressing contains anchovies)

Garden Salad with Assorted Dressings

Mixed Green with Baby Spinach, Mixed greens, candied pecans, red onions, dried cherries & honey-mustard vinaigrette

Chefs Seasonal Salad

Choice of One Starch

Herb Roasted Fingerling Potatoes

Whipped mashed potatoes

Scalloped Sweet Potatoes

Buttered Pasta with Sprinkled Parmesan

Jasmine Rice

Quinoa

Entrees

Grilled Salmon

Grilled Salmon served with a seven spice chili glaze and Pineapple Salsa

Grilled Teriyaki Chicken

A breast of chicken, lightly seasoned with herbs seared and topped with roasted tomatoes and lemon-chive sauce

Pan Roasted Chicken

Baked chicken breast served with a wild mushroom Anjou

New York Strip Steak

Angus New York Steak cooked to perfection and topped with peppercorn au jus sauce or red wine mushroom sauce

Traditional Beef Pot Roast

Served with natural pan jus, carrots, celery, and onions

Penne Pasta

Served with Alfredo sauce and grilled chicken

Vegetarian Lasagna

Served with Spinach, mushrooms, grilled peppers and fresh herbs in a rich mornay sauce

Vegan meals available upon request

You may add an assorted dessert tray for just \$4.95 per person

1 Entrée

\$41.95 per person

2 Entrée

\$47.95 per person

Kids Meals Options

All kids' menu items are plated and serve with choice of fruit or fries

Grilled Cheese Sandwich

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Chicken Tenders

Served with BBQ sauce

~

Grilled Chicken Breast

~

Pasta

Served with marinara sauce or butter

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Battered Cod Fillet

4oz portion with a lemon wedge

\$6.96 per person

Hor D'Oeuvres and Platters

Hot Hor D'Oeuvres

Cold Hor D'Oeuvres

Mini Caprese

Mozzarella Cheese, Roasted Tomatoes,
basil,
drizzled with a Balsamic Glaze
\$30.00/dozen

Ahi Poke Nacho

Marinated Ahi Tuna with a Won Ton Chip
and Wasabi Aioli
\$48.00/dozen

Seasonal Melon with Prosciutto

Served with a Balsamic Drizzle
\$30.00/dozen

Smoked Salmon on Crostini

Served with Crème Fraiche
\$30.00/dozen

Gazpacho Shooters

\$36.00/dozen

Beef Sliders

Topped with beechers flagship
Cheese, lettuce, and tomato
\$42.00/dozen

Pulled Pork Sliders

Pulled pork on top of brioche buns
With grilled onions
\$38.00/dozen

Crab Cakes

Topped with red pepper aioli
\$48.00/dozen

Mushroom Flatbread

Drizzled with truffle oil
\$36.00/dozen

Sesame Teriyaki Beef Skewers

Served with teriyaki dipping sauce
\$40.00/dozen

Garlic Marinated Chicken Skewers

Served with tazki sauce
\$40.00/dozen

BBQ Pork Sliders

Served with Frizzled Onions
\$38.00/dozen

Coconut Shrimp

With Orange Plum Sauce
\$42.00/dozen

Hot Goat Cheese Tarts

Topped with Roasted Red Peppers
\$42.00/dozen

Platters

Small platters serve 20-25, medium platters serve 25-30 and large platters serve 30-40 guests

Fresh Garden Vegetable Platter

Served with Ranch Dip and Bleu Cheese

\$75/\$100/\$125

Baked Brie En Croute

Served with Crackers and Crostini

\$100/\$125/\$150

Imported and Domestic Cheese Platter

Served with Crackers and Crostini

\$150/\$175/\$200

Fresh Fruit Platter

Served with a Yogurt Dipping Sauce

\$100/\$125/\$150

Hummus Platter

Served with Pita Bread and Vegetables

\$50/\$75/\$100

Crab Dip

Served hot with Chips and Crostini

\$75/\$100/\$125

Spinach Dip

Served hot with Chips and Crostini

\$60/\$85/\$100

Cash Bar Services

All bars come stocked with:

Domestic Beers 6.

Budweiser, Beck's N/A, Miller Lite
Bud Light and Coors Light

Micro/Imported Beers 6.50

Alaskan Amber, Corona, Stella Artois, and Heineken

Wines by the Glass 7.

House Chardonnay, Cabernet, and Merlot

Non-Alcoholic Beverages 3.50

Soft Drinks, Fruit Juices and Mineral Water

Liquor Additions:

Premium Brands 9.

Three Olives Vodka, Beefeater Gin
Clan McGregor Scotch, Jim Beam Whiskey, Bacardi Rum
Cuervo Gold Tequila, Seagram's 7 Whiskey
Christian Brothers Brandy

Deluxe Brands 10.

Absolut Vodka, Bombay Sapphire Gin
Jack Daniel's Whiskey, Captain Morgan's Spiced Rum
Johnnie Walker Red Scotch, El Jimador Tequila, E&J Brandy

Liqueurs and Cordials 9.5

Amaretto, Bailey's Irish Cream, Frangelico, Kahlua,
Jagermeister, and Grand Marnier

Martinis

Add 1.5 to above beverage prices

Hosted Bar Services

All bars Come Stocked with:

Domestic Beers 5.

Budweiser, Beck's N/A, Miller Lite
Bud Light and Coors Light

Micro/Imported Beers 5.5

Alaskan Amber, Corona, Stella Artois, and Heineken

Wines by the Glass 6.

Hogue Chardonnay, Cabernet, and Merlot

Non-Alcoholic Beverages 3.

Soft Drinks, Fruit Juices and Mineral Water

Liquor Additions:

Premium Brands 8.

Skyy Vodka, Beefeater Gin
Clan McGregor Scotch, Jim Beam Whiskey, Bacardi Rum
Cuervo Gold Tequila, Seagram's 7 Whiskey
Christian Brothers Brandy

Deluxe Brands 9.

Absolut Vodka, Bombay Sapphire Gin
Jack Daniel's Whiskey, Captain Morgan's Spiced Rum
Johnnie Walker Red Scotch, Azunia Tequila, E&J Brandy

Liqueurs and Cordials 8.5

Amaretto, Bailey's Irish Cream, Frangelico, Kahlua
Sambuca Romana, Jagermeister, and Grand Marnier

Martinis

Add 1.5 to above beverage prices

Don't see what you want?

After reviewing our standard selections, if you don't see what you had in mind please let us know your catering manager can discuss your objectives with our culinary staff and provide a personal touch to your event