

Weddings, Receptions & Rehearsal Dinners



The INN at Gig Harbor is the area's premier hotel and event center. We offer world-class service combined with small inn ambiance to accommodate intimate weddings to larger celebrations up to 220.

Our full-service wedding packages include:

- Appetizer course
- Buffet or plated dinner for each guest
- Champagne and sparkling cider toast
- One night's luxury overnight accommodations for the bride and groom
- Dance floor
- Cake service
- Favor placement
- Mirror tiles and tealights or votive candles
- One bartender fee
- Setup and cleanup
- Standard tables, chairs, china, glassware, silverware and crisp white, ivory or black linens.
- *An upgrade package with white chair covers and your choice of colored napkins is available.*



We look forward to working with you in the future!

3211 56th St NW • Gig Harbor WA 98335 • 253.858.1111 • Fax: 253.851.5402
Reservations: 800.795.9980 • info@innatgigharbor.com • www.innatgigharbor.com

Welcome to The INN at Gig Harbor



Welcome!

I would like to personally thank you for considering the INN at Gig Harbor as the perfect location to hold your wedding, reception and rehearsal dinner. Included in this booklet are room capacities, menus and more to help you plan a successful event at the INN.

Gig Harbor is one of Washington's best kept secrets. With Mt. Rainier as a backdrop, it is one of the state's most breathtakingly beautiful destinations. Once a small fishing village nestled along the Puget Sound, today the town of Gig Harbor is a vibrant and growing community. Along with one of a kind shops, restaurants and art galleries, Gig Harbor offers an authentically warm, small town experience to residents and visitors alike.

The INN at Gig Harbor's private events staff strive to live up to our mission of being "Gig Harbor's premier hotel and event center, delivering world-class products and services in a warm, personal setting at a price the delivers value to our guests." In fact, we are the only full-service hotel in town! Catering to both the corporate and leisure traveler, from our lobby and guestrooms to our Café @ The INN, The INN at Gig Harbor professionally delivers the utmost in Pacific Northwest hospitality for which the area is famous.

The hotel offers 64 newly remodeled guest rooms, which feature pillow top mattresses with high thread count sheets, complimentary in-room Keurig coffee makers, free Wi-Fi and in-room refrigerators and microwaves.

On behalf of the entire staff at The INN at Gig Harbor, I thank you in advance for your favorable consideration and look forward to working with you to make your event an overwhelming success.

Please do not hesitate to contact me with any further questions you may have.

Sincerely,



Kati Miles
Private Events Manager
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Wedding packages

The INN at Gig Harbor's wedding packages are for parties of 50 or more. Package options are also available for smaller parties.

Our full-service wedding packages include:

- Appetizer course
- Buffet or plated dinner for each guest
- Champagne and sparkling cider toast
- One night's luxury overnight accommodations for the bride and groom
- Dance floor
- Cake service
- Favor placement
- Mirror tiles and tea lights or votive candles
- One bartender fee
- Setup and cleanup
- Standard tables, chairs, china, glassware, silverware and crisp white, ivory or black linens. *An upgrade package with white chair covers and your choice of colored napkins is available.*
- Professional banquet staff

Ceremony

- Please inquire on setup options and price to exchange vows at The INN at Gig Harbor.

Other services offered

Please inquire on the availability and price of additional services and items, such as:

- Premium linens, napkins, overlays and chair sashes in a variety of colors.
- Champagne, punch and chocolate fountains.
- Officiate or clergy for your ceremony.

In addition, a list of INN at Gig Harbor preferred vendors is also available for photography, cakes, floral, DJs, video and more.

Group room rates

Group rates are available for your overnight guests with a minimum of 10 rooms per night through our Group Sales Department.

Private Events Department

We are here to assist with your every need. Whether it is a tasting from our menu, a site visit of our private events space or scheduling use of meeting space, we are committed to our mission statement of providing world-class service. In addition to the services we provide at The INN at Gig Harbor in planning your event, we can also assist you by locating transportation services for your guests, audio-visual equipment, a DJ for your event or a pastry chef for your cake. Please request our list of preferred vendors or additional options for your event.

Private Events Staff

The private events server assigned to your event is there to ensure all goes exactly as planned. He or she will be in direct contact with you, or your designated representative, throughout the event to ensure you receive our world-class service.

Group Sales and Guest Services Staff

Should your group require overnight sleeping accommodations at The INN at Gig Harbor, we would like you to know that our Private Events Department will work closely with our Group Sales Department and our Guest Services Department to provide an overall quality experience for both you and your guests. Delivery of gift baskets or extra amenities for your guests

can be arranged for an extra special touch. Please inquire about pricing and options.

Menus

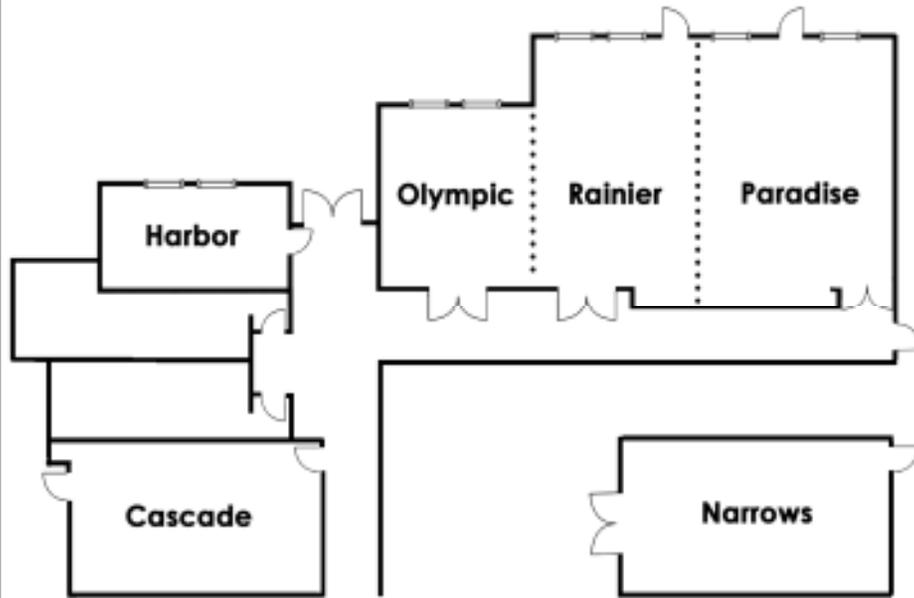
Our menus are both creative, as well as traditional. Should you have any specific menu item in mind, please do not hesitate to let us know, and we would be happy to work with you on creating a custom menu.

In Room and On-Site Amenities

- Executive, Jacuzzi, fireplace extended stay and family suites
- ADA accessible rooms and elevator to all floors
- On-site café open daily serving breakfast
- Door-to-door service from Sea-Tac airport provided by Bremerton-Kitsap Airporter
- On-site Enterprise Car Rental
- Business Center with high-speed internet
- Complimentary high-speed, fiber optic Wi-Fi throughout the guestrooms, café, lobby and meeting space
- Fitness Center
- Guest laundry facilities on site
- On-site, independent massage studio
- Free parking

Meeting and Banquet Rooms

With over 4,000 square feet of attractive, flexible and scalable meeting space, the INN can accommodate a wide range of needs from small hospitality receptions or business meetings with as few as two participants to business seminars and exhibitions for as many as 220 guests.



Room	Sq Ft	Ceiling	Theatre	Classroom	Banquet	Reception	U-Shape
Ballroom (Divisible by 3)	2521	11'	250	125	175	300	60
Paradise	1025	11'	100	42	48	100	27
Rainier	950	11'	90	42	48	70	25
Olympic	546	11'	45	24	32	50	20
Cascade	672	10'	60	35	40	50	25
Harbor	350	10'		10			
Narrows	520	11'	70	42	56	60	25

Four executive suites each accommodate seating for up to 12 conference style.

All meeting rooms are equipped with Wi-Fi and hard-wired high-speed internet. A complete selection of audio-visual services is available.

Directions and Travel Times

Westbound (from Tacoma/Seattle and Interstate 5)

- Begin by taking Highway 16 westbound and cross the Narrows Bridge.
- Take the Olympic Drive exit and turn left at the light at the end of the exit ramp onto Olympic Drive.
- Turn right at the second light onto Point Fosdick Drive NW. The road will curve sharply to the left.
- Look for **The INN at Gig Harbor** sign on the right.

Eastbound (from Port Orchard/Bremerton)

- Begin by taking Highway 16 eastbound.
- Take the Olympic Drive Exit in Gig Harbor.
- Turn right at the light at the end of the exit ramp onto Olympic Drive.
- Turn right at the next light onto Point Fosdick Dr NW. The road will curve sharply to the left.
- Look for **The INN at Gig Harbor** sign on the right.

Travel Times

- Tacoma Narrows Bridge: 5 minutes
- Tacoma: 15 minutes
- Seattle-Tacoma Airport: 40 minutes
- Seattle: 60 minutes
- Bremerton: 30 minutes
- Olympia: 40 minutes



Terrene and Marine

Choice of two entrées: \$45 per guest. Add entrées: \$4 per guest

Slow roasted prime rib

Chef carved to order, served with garlic herb jus and fresh horseradish

Roasted wild Alaskan salmon

Served with lemon basil cream or lobster shrimp sauce

Pesto chicken

Boneless breast of chicken in a creamy pesto sauce with artichoke hearts

Pork tenderloin

With balsamic onion and pear compote

Included accompaniments:

- Crisp garden salad served with choice of two dressings on the side
- Warm scissor rolls and butter
- Asiago orzo or wild and white rice pilaf
- Roasted rosemary red potatoes
or
garlic mashed potatoes
- Fresh steamed vegetable medley
or
ginger glazed carrots
or
broccoli with hazelnut butter
- Coffee, tea and decaf

Please inquire about plated options.

*Consuming raw or undercooked meat, eggs or seafood may increase your risk of food-borne illness.
The above prices are subject to 18% service charge and 8.5% sales tax.
60% of service charge is distributed to non-managerial service staff.*

L'amore di Italia

Two entrées: \$42 per guest. Add entrées: \$3 per guest

Chef's famous lasagna

Curly-edge lasagna noodles layered with spinach marinara, Italian sausage and Ricotta, Mozzarella and Parmesan cheeses

Farfalle Alfredo

In a creamy garlic sauce with fresh grated Parmesan cheese

Chicken Parmesan

Tender breaded chicken breast with marinara and melted Havarti cheese, served with seasoned penne pasta

Chicken penne pasta

Penne noodles with grilled chicken breast and roma tomatoes tossed in olive oil and topped with fresh Parmesan cheese

Included accompaniments:

- Classic Caesar salad
- Warm garlic focaccia bread
- Fresh steamed vegetable medley
or
broccoli with hazelnut butter
- Coffee, tea and decaf

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The Harbor Reception \$40 per guest
Not quite dinner, but more than "just a bite"

Northwest and imported cheeses served with fresh fruit and gourmet crackers

Insalata Caprese (fresh sliced tomato and mozzarella with basil chiffonade and balsamic drizzle)

Seasonal fresh fruit display

Assorted petite roast beef, honey ham, and sage turkey sandwiches on fresh baked Parker House rolls with dijonaise

Hot crab and artichoke dip served with crostini

Wild Alaskan smoked salmon with accompaniments

Coffee, tea and decaf

The Petite Reception \$32 per guest
The definition of "light refreshments"

Northwest and imported cheeses served with fresh fruit and gourmet crackers

Seasonal fresh fruit display

Choice of three of the following appetizers:

- Chinese-style barbeque pork tenderloin served with hot mustard and sesame seeds
- Tuscany bruschetta with fresh tomato and basil
- Smoked salmon mousse on cucumber canapé
- Meatballs with brandy-mushroom sauce
- Grilled chicken skewers with red pepper pesto
- Chicken satay with Thai peanut sauce
- Prawn cocktail display
- Spanakopita
- Caprese skewers with tomato, basil and mozzarella

Coffee, tea and decaf

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Display Appetizers (price per guest)
 Minimum party size of 20.
 Most can be arranged for parties of any size.

Northwest and imported cheeses served with fresh fruit and gourmet crackers.....\$6

Hot crab and artichoke dip served with crostini \$5⁷⁵

Wild Alaskan smoked salmon with accompaniments..... \$5⁵⁰

Tomatoes and mozzarella with basil chiffonade.....\$4

Seasonal fresh fruit display\$3

Vegetable crudités basket or garden with chef's choice dips... \$3/\$4

Appetizers by the Dozen (price per dozen)
 Minimum order of three (3) dozen of each appetizer selected.
 Passed appetizers can be arranged for an additional charge.

Chilled

Black tiger jumbo prawns with cocktail sauce and lemon \$21

Assorted petite sandwiches on fresh baked Parker House rolls \$19

Smoked salmon mousse on cucumber canapé \$18

Chinese-style barbeque pork tenderloin \$18

Tuscany bruschetta with tomato and basil \$17

Caprese skewers with tomato, basil and mozzarella \$16

Classic deviled eggs \$15

Fresh fruit kabobs \$15

Hot

Coconut prawns with sweet and spicy Thai chili sauce \$21

Dungeness crab-stuffed mushrooms \$20

Crab and artichoke dip in Phyllo cups \$19

Brie tarts with marionberry preserves in Phyllo cups..... \$18

Grilled chicken skewers with red pepper pesto \$17

BBQ chicken wings (with Bleu cheese or ranch dressing) \$17

Chicken satay with Thai peanut sauce \$17

Meatballs in brandy wine sauce \$16

Spanakopita \$16

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All American \$15 per guest

- Fresh seasonal fruit display
- Assorted breakfast pastries
- Scrambled eggs with our special blend of cheeses
- Crisp bacon and country sausage
- Roasted cottage potatoes
- Fresh squeezed orange juice
- Coffee, tea and decaf

Heritage Brunch \$19 per guest

- Fresh seasonal fruit display
- Assorted breakfast pastries
- Classic eggs benedict
- Roasted wild Alaskan salmon with lemon basil cream
- Insalata Caprese
(fresh sliced tomato and mozzarella with basil chiffonade and balsamic drizzle)
- Crisp bacon and country sausage
- Savory baked hashbrown gratinée
- Fresh squeezed orange juice
- Coffee, tea and decaf

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Bartender Fee: \$50 (one fee waived with selection of wedding package)

Applicable to all banquet bars and cocktail services. All alcoholic beverages must be purchased through The INN at Gig Harbor.

Our bartenders are fully trained and operate under the rules and regulations of the Washington State Liquor Control Board.

Wine by the glass

Columbia Crest Chardonnay, Cabernet Sauvignon or Merlot	\$6
Hogue Pinot Gris	\$6
Villa Maria Sauvignon Blanc	\$7
Pascual Toso Malbec	\$7
Chateau Ste. Michelle Riesling	\$6

Wine by the bottle

Whites

Chateau St. Michelle Riesling	\$24
Columbia Crest Chardonnay	\$24
Hogue Pinot Gris	\$24
Villa Maria Sauvignon Blanc	\$28

Reds

Columbia Crest Two Vines Cabernet Sauvignon	\$24
Columbia Crest Two Vines Merlot	\$24
Pascual Toso Malbec	\$28

Champagne by the bottle

J. Roget Brut	\$20
Domaine Ste. Michelle Brut	\$24

Beer by the bottle

Domestics	\$3
Microbrews and imports	\$4

Beer by the keg

Domestics/microbrews/imports please inquire

Liquor

Call	\$6 per drink
Premium	\$7 per drink
Specialty by the pitcher	please inquire

Non-Alcoholic

Martinelli's Sparkling Cider	\$8 per bottle
Signature fruit punch	\$15 per gallon (min. 3 gallons)
Spa water	\$10 per gallon (min. 3 gallons)
Assorted soft drinks and bottled water	\$2 ea.

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