

## Meetings and Events

THE INN  
AT GIG HARBOR  
HOTEL • EVENT CENTER



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

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 event. 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  
253.530.7407  
kati@innatgigharbor.com

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

**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.

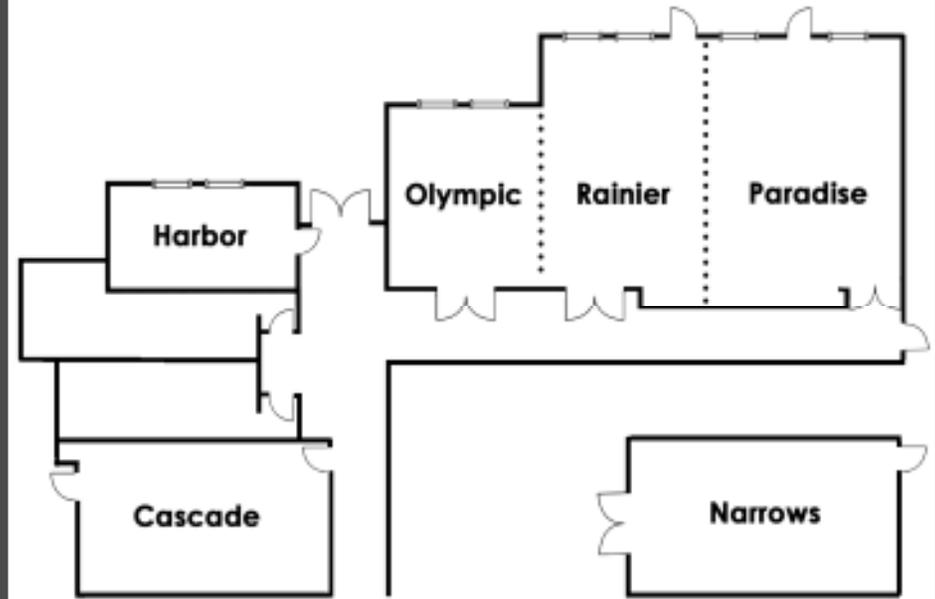
**Menus**

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

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.

**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



**Lighter Side** \$13 per guest

- Fresh seasonal fruit display
- Assorted breakfast pastries
- Chef's choice of flavored yogurts
- Cold cereals and granola
- Mozzarella cheese
- Fresh squeezed orange juice
- Coffee, tea and decaf

**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

**INN Continental** \$10 per guest

- Fresh seasonal fruit display OR mixed seasonal fruit
- Assorted breakfast pastries
- Mozzarella cheese
- Fresh squeezed orange juice
- Coffee, tea and decaf

**Half-Day Package** \$14 per guest  
**INN Continental** (per above)

- **AM Refresher:**  
Coffee, tea and decaf  
Soft drinks and bottled water

**All-Day Package** \$18 per guest  
**INN Continental** (per above)

- **AM Refresher:**  
Coffee, tea and decaf  
Soft drinks and bottled water
- **Midday Break:**  
Fresh baked cookies  
Coffee, tea and decaf  
Soft drinks and bottled water

Also see our list of a la carte breakfast items and additions, or let us customize your special event menu.

*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.*

**a la carte Breakfast Items**

**Fruits and Yogurts**

**Fresh fruit plate**

Assorted fresh melons, grapes and seasonal fruit on individual plates  
\$5 per guest

**Fresh cut seasonal fruit display**

\$2<sup>75</sup> per guest

**Whole fruit served in a bowl**

\$2<sup>50</sup> per guest

**Assorted yogurt**

\$2 each

**Beverages**

**Assorted fruit juices on the buffet**

(apple, orange and cranberry)  
\$2<sup>50</sup> per guest

**Milk and assorted fruit juices by the glass**

(apple, orange and cranberry)  
Small \$2<sup>25</sup> ea. Large \$3<sup>50</sup> ea.

**Coffee, tea and decaf**

\$2 per guest

**Bottled water**

\$2 per bottle

**Breads, Pastries and Cereals**

**Fresh baked breakfast pastries**

\$17 per dozen

**Toast**

White, wheat, sourdough or rye with butter and fresh fruit preserves  
\$2 per guest

**Oatmeal**

Served with brown sugar and raisins on the side  
\$5 per guest

**Cereal and milk**

Assorted varieties of dry cereal and milk  
\$4 per guest

**Bagels and cream cheese**

New York Bagel Boys Bagels (variety of options)  
\$3<sup>50</sup> per guest

*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.*

**Break Packages**

**The Peninsula \$11 per guest**

- Fresh fruit display
- Northwest and imported cheese and crackers
- Coffee, tea and decaf
- Assorted soft drinks
- Bottled water

**The Gig \$7 per guest**

- Tim's Cascade potato chips
- Pretzels
- Fresh popcorn
- Coffee, tea and decaf
- Assorted soft drinks
- Bottled water

**The Comfort \$10 per guest**

- Warm chocolate chip cookies
- Double fudge brownies
- Ice cold milk
- Coffee, tea and decaf
- Assorted soft drinks
- Bottled water

**Naturally Good \$8 per guest**

- Fresh fruit display
- Vegetable crudité basket with dips
- Coffee, tea and decaf
- Assorted soft drinks
- Bottled water

**The Fiesta \$8 per guest**

- Tortilla chips, guacamole, salsa and sour cream
- Coffee, tea and decaf
- Assorted soft drinks
- Bottled water

*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.*

**a la carte Sweets and Salts**

- **Fresh baked cookies**  
\$14 per dozen
- **Double fudge brownies**  
\$14 per dozen
- **Spiced mixed nuts**  
\$2<sup>50</sup> per guest
- **Fresh popcorn and Tim's Cascade Chips**  
\$2 per guest

**a la carte Beverages**

- Coffee, tea and decaf  
\$2 per guest
- Assorted soft drinks  
\$2 each
- Ice tea or lemonade  
\$10 per pitcher
- Bottled water  
\$2 each
- Milk or juice  
\$2<sup>50</sup> each

For parties of 20 or more. Inquire about adapting for parties of less than 20. All lunches include coffee, tea and decaf. Add dessert for \$3-\$6 per person.

**Deli Du Jour** \$15 per guest

- Crisp garden salad with two dressings on the side
- Selection of Chef's sandwiches
- Tim's Cascade Potato Chips
- Choice of Chef's Soup Selection\*

**INN's Signature** \$19 per guest

- Crisp garden salad with two dressings on the side
- Pesto chicken (boneless breast of chicken in a creamy pesto sauce with artichoke hearts)
- Wild Alaskan salmon with lobster shrimp sauce
- Broccoli with almond butter
- Wild and white rice pilaf
- Warm scissor rolls with butter

**Riviera** \$17 per guest

- Tomato and mozzarella with basil chiffonade
- Classic Caesar salad
- Couscous salad
- Tortellini with sun-dried tomato pesto
- Mediterranean chicken
- Soft breadsticks

**BBQ** \$17 per guest

- Crisp garden salad with two dressings on the side
- Slow braised St. Louis style pork ribs
- Tender Washington grown BBQ chicken
- Baked beans
- Coleslaw
- Corn bread

**The Whole Enchilada** \$17 per guest

- Grilled fajita vegetables
- Grilled chicken and angus beef tenders
- Sides of cheese, tomatoes, onions, olives, salsa, guacamole and sour cream
- Cheese enchiladas
- Soft flour tortillas
- Rice
- Black beans
- Chips and salsa

**Olympics** \$17 per guest

- Crisp garden salad with two dressings on the side
- Deli sliced meat tray with honey-baked ham, peppered roast beef and sage turkey
- Cascade cheese tray with Tillamook Cheddar, Swiss, Provolone and Havarti
- Potato salad
- Assorted breads and condiments
- Choice of Chef's Soup Selection\*

\* Choice of Chef's Soup Selection includes:

- |                    |                               |
|--------------------|-------------------------------|
| • Broccoli cheddar | • Hand split pea              |
| • Clam chowder     | • Minestrone                  |
| • Chicken noodle   | • Very veggie                 |
| • Bean with bacon  | • Creamy chicken and mushroom |
|                    | • Turkey rice                 |

For plated lunches, we offer a special Private Events Lunch Menu for parties of up to 25 guests. For larger parties, please inquire with the Private Events Manager for plated menu 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.

Choice of two entrées: \$28 per guest  
Additional entrées: \$3 per guest

**Grilled Black Tiger prawns**

With roasted tomato, garlic and spinach

**Baked Alaskan halibut**

With capers and champagne cream (\$2 additional per guest, 25 guest minimum)

**Roasted wild Alaskan salmon**

Topped with lobster shrimp sauce or lemon basil cream sauce

**Angus beef tenders**

Certified Angus beef in a brandy-mushroom demi glaze

**Slow roasted prime rib**

Chef carved to order, served with garlic herb au jus and fresh horseradish (\$2 additional per guest, 25 guest minimum)

**Braised pot roast**

With caramelized onions, seasonal and root vegetables

**Homemade meatloaf**

Chef's homemade meatloaf with brown gravy

**Honey maple glazed baked ham**

Served with whole grain and honey Dijon mustards

**Roast pork tenderloin**

Served with apple compote

**Braised pork ribs**

Served with Chef Oliver's Signature Smokehouse BBQ Sauce

**BBQ chicken**

Cooked low and slow with Chef Oliver's Signature Smokehouse BBQ Sauce

**Pesto chicken**

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

**Herb roasted chicken breast**

Tender oven-roasted chicken with country gravy or lemon basil cream sauce

**Chicken Parmesan**

Tender breaded chicken breast with marinara and melted Havarti cheese

**Chef's homestyle lasagna**

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

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.

**Includes the following accompaniments**

- Crisp garden salad served with choice of two dressings on the side
- Fresh bread and butter
- Chef's choice dessert
- Coffee, tea and decaf

**Choice of two of the following** *Additional sides: \$2 per guest*

- Garlic mashed potatoes
- Rosemary roasted red potatoes
- Wild and white rice pilaf
- Farfalle pasta with Alfredo sauce
- Barbeque baked beans

**Choice of one of the following** *Additional sides: \$2 per guest*

- Steamed vegetable medley
- Ginger glazed carrots
- Broccoli with almond butter
- Steamed haricot verts with pearl onion

*Vegetarian options available*

*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.*

*All dinners include coffee, tea and decaf, crisp garden salad with orange vinaigrette, and signature Heritage scissor rolls. Ask about dessert options for \$3-\$6 per person.*

**Surf and turf** \$31 per guest

6 oz certified Angus sirloin steak with steakhouse butter and two panko-crusted Black Tiger Shrimp, accompanied by green bean amandine and garlic mashed potatoes

**Charbroiled rib eye** \$28 per guest

Charbroiled rib eye topped with sautéed mushrooms and roasted garlic steak butter, accompanied by green bean amandine and garlic mashed potatoes

**Stuffed pork chop** \$27 per guest

Tender pork chop stuffed with apples, bacon and smoked Cheddar cheese, accompanied by steamed broccoli and garlic mashed potatoes

**Roasted wild Alaskan salmon** \$27 per guest

Roasted wild Alaskan salmon with lemon basil cream, accompanied by green bean amandine and roasted garlic parmesan orzo

**Stuffed chicken breast** \$26 per guest

Oven-roasted chicken breast stuffed with mushrooms, spinach and pancetta béarnaise sauce, accompanied by steamed broccoli and roasted garlic parmesan orzo

**Roasted Portobello fettuccine** \$25 per guest

Roasted vegetable and Portobello mushroom fettuccine with pesto cream

**Please choose no more than three 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.*

**The Harbor Reception** \$24 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** \$17 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

*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.*

**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 ..... \$5<sup>75</sup>

Wild Alaskan smoked salmon with accompaniments..... \$5<sup>50</sup>

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

Seasonal fresh fruit display ..... \$3

Vegetable crudité 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

*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.*

**Bartender Fee: \$50**

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.

*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.*

**Priced per day of use**

**Projection**

Overhead projector .....	\$40
LCD projector .....	\$150
Screen (6' diagonal) .....	\$40
Screen (8' diagonal) .....	\$50

**Video and Data**

Large touchscreen computer .....	\$100
TV and VCR/DVD or Blu-Ray .....	\$50
VHS camcorder with tripod .....	\$75
DVR handheld recorder with tripod .....	\$100
Multiple computer networking .....	please call

**Audio**

Wireless lapel microphone .....	\$100
Wireless handheld microphone .....	\$100
Multi-disc CD player .....	\$25
Cassette tape player/recorder .....	\$25
Boombox .....	\$25
Stereo multi-band audio equalizer .....	\$50
4 channel mixer .....	\$50
8 channel mixer .....	\$75
16 channel stereo mixer .....	\$125
Small PA (up to 150 people) .....	\$100
Medium PA (150-300 people) .....	\$175

**Meeting Aids**

Large glass black board with dry erase pens .....	\$10
Flipchart easel with paper and marking pens .....	\$40
Post-it paper flipchart pad .....	\$30
Small white board with dry erase pens .....	\$20
Large white board with dry erase pens .....	\$30
Laser pointer .....	\$20
Extension cords or power strips .....	\$5 ea

**Complimentary DSL available in all meeting rooms.**

**This is just a small selection of the many options available.**

**Please contact the Catering and Conference Services Department at 253.530.7407 for a complete list of all equipment and services.**