

HOTEL INDIGO®

AN IHG® HOTEL
SEATTLE EVERETT
WATERFRONT

BREAKFAST

The Main Event

All plated breakfasts include house-brewed Starbucks™ regular coffee, decaffeinated coffee, hot teas, orange juice, fruit, granola yogurt parfait, herbed breakfast potatoes, and bakery basket, and a selection of Applewood smoked bacon, ham or chicken apple sausage. Priced per person.

The Basic poached or scrambled farm fresh eggs

Vegetable Frittata herb-roasted zucchini, Washington onions, peppers, wild mushrooms
farm fresh eggs, goat cheese

Quiche roasted vegetables with a savory crust, parmesan cheese, fine herbs

Back for Seconds

All buffet breakfasts include house-brewed Starbucks™ regular and decaffeinated coffee, hot tea, orange juice, and cranberry juice. Priced per person.

Just A Little

Assorted house bakery basket, house preserves, whole seasonal fruit, hard-boiled eggs

Cascade Continental

Schwartz brother's bagels, assorted house bakery basket, local seasonal preserves, hard-boiled eggs
flavored cream cheeses, sliced fresh seasonal fruit, berry display, Chobani yogurt, honey, house
granola, dried fruits, and nuts

Puget Sound Breakfast

Scrambled eggs, Beecher's flagship white cheddar, chives, applewood smoked bacon and Isernio's
chicken apple sausage links, Yukon gold herbed breakfast potatoes, assorted house bakery basket
house preserves, hard-boiled eggs, Schwartz brother Bagels, assorted cream cheese, sliced fresh
seasonal fruit, berry display, Chobani Greek yogurt, farmstead honey, house granola, dried fruits, and
nuts

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Add It On

One chef attendant per 100 guests at set price per hour.

Eggs Your Way Washington farm fresh eggs prepared to order, choice of foraged mushrooms, roasted bell peppers, Washington onions, smoked country diced ham, bacon, heirloom cherry tomatoes, shredded cheese, goat cheese, house pico de gallo, sour cream, chicken apple sausage, olives, and whole leaf spinach

Added to the Cascade Continental or Puget Sound Breakfast

A la carte

Additional Sides

Prices are per dozen unless otherwise noted. A minimum of three items per dozen.

Assorted House Bakery Basket house preserves

Schwartz Brothers Signature bagels assorted cream cheeses

Assorted Bagels lox, cream cheese

Mini Breakfast Quiche artichoke, goat cheese

Mini Vegetable Breakfast Quiche sundried tomato, wild mushroom

Cinnamon Sugar Brioche French Toast Gratin fresh berries

Mini Pancakes cinnamon, allspice, white balsamic strawberries

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THE URBAN BREAKFAST

All plated breakfast buffets include house-brewed Starbucks™ regular and decaffeinated coffee hot teas, orange juice, and cranberry juice. Minimum 15 people.

Vanilla Yogurt Parfaits

berry preserves, homemade granola

Essential Bakery Breads, Bagels, Homemade Muffins, Seasonal Fruits

Fresh Juices, Starbucks™ Coffee, Mighty Leaf Teas

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Choose Two

Homemade Buttermilk Biscuits

scrambled eggs, brown sugar sausage gravy

Scrambled Organic Eggs

applewood smoked bacon, Tillamook cheddar, fresh salsa

Corned Beef Hash

butter-crisped Skagit Valley potatoes, St. Helen's brisket, grilled peppers and onions

Cinnamon Sugar French Toast

Essential Bakery brioche, candied walnuts, bourbon maple syrup

Traditional Eggs Benedict

Tails and Trotters ham, soft poached egg, Béarnaise Sauce

BREAKS

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À La Carte Snack Menu

All items priced per person.

House Kettle Chips caramelized onion aioli, vegan pesto

Mediterranean Dips fried pita chips, roasted bell pepper hummus, chickpea hummus

Mediterranean Salumi Antipasto cured meats, artisan cheeses, pickled vegetables, rustic breads

Artisan Cheeseboard Northwest and imported selections, rustic bread, crackers

Seasonal Roast Vegetables sun-dried tomato-basil tapenade, toasted baguette, crostini

Market Seasonal Fruit honey yogurt dip

Vegetable Crudit  creamy herb dip

Sweet and Salty by the Pound

Popcorn and Pretzels

Assorted Mixed Nut Medley

Chocolate Covered Pretzels

Homemade Granola

Assorted Candies

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Beverage Service

30 minutes of service. Pricing is per person.

House brewed Starbucks™ regular and decaffeinated coffee, hot teas, iced tea, and lemonade

By the Gallon

Minimum order of three gallons. All items priced per gallon.

Lemonade or Black Current Iced Tea

Strawberry Lime Lemonade

Summer Pineapple Punch

Finn River Apple Cider

Fresh Squeezed Orange Juice

House Brewed Starbucks Coffee regular and decaffeinated

Hot Teas

By the Dozen

Assorted Homemade Cookies

Lemon Bars

Fudge Brownies

Pastries & Muffins

Schwartz Brothers Bagels and Cream Cheese

Classics

All items priced per item.

DRY Soda assorted flavors

Soft Drinks Coca-Cola products

Voss bottled water

Pellegrino sparkling water

JONES Soda root beer, cream soda, berry lemonade

Granola Bars

Energy Bars

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LIVEN UP YOUR AFTERNOON

*All break packages include house brewed Starbucks™ regular and decaffeinated coffee and hot teas
All menus are priced per person and available for 30 minutes of service. Minimum of 10 guests.*

The Century Link

Ball Park cracker jacks, stadium popcorn (sweet and savory), crunchy pretzel bites
pimento cheese dip, mini corn dogs, honey mustard, and grain mustard

The Pike Place

Marinated Beecher's cheese curds, smoked salmon dip, spicy jelly dip, crackers, mini doughnuts

The Wellness Retreat

Chobani greek yogurt, dried fruit and nuts, vegetable chips, carrot sticks, celery sticks, hummus dip
house-made granola, infused water station

The San Juan

Pacific Northwest shrimp and cocktail sauce, Seattle roll (rice, salmon, cucumber, avocado, seaweed)
rice crispy treats dipped in chocolate

The Rainier

An assortment of three flatbreads served room temperature:

Basil pesto, prosciutto, apple, brie, toasted almonds

Basil pesto, fig, goat cheese, aged balsamic (vegetarian)

Sundried tomato pesto, cherry tomatoes, basil, tapenade (vegetarian)

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THE GASTROPUB

The Gastro Pub lunch buffet includes one from each of the following categories: soup, salad, sandwich, vegetarian option, side and sweet treat with house-brewed Starbucks™ regular and decaffeinated coffee, iced tea, and lemonade. Minimum of 50 guests.

Soups

Additional soup extra cost per person, chowder extra cost per person

Creamy Tomato Bisque roasted red peppers, fresh basil

Creamy Potato & Leek

Vegan Minestrone

Smoked Salmon Chowder

Salads

Additional cost per person.

Creamy Coleslaw

Confit Marble Potato Salad

Kale Caesar, Brioche Croutons

Hawaiian Style Macaroni Salad

Greek Pasta Salad

Sandwiches

Add an extra sandwich for additional cost per person.

Battered Halibut herbs, remoulade, lettuce, tomato, onion, on a French roll

Drunken Pot Roast fork-tender braised beef, celery root, horseradish sauce

Piri Piri Chicken fried spiced chicken, banana curry mustard, jicama slaw on a brioche roll

The Perfect Pita yogurt roasted leg of lamb, garlic, lettuce, tomato, feta cheese, tzatziki sauce

Bourbon Glazed Meatloaf savory blend of beef and pork, spices, coleslaw, fry sauce on a roll

Hot & Sweet Italian Grinder tender Italian beef, arugula, mozzarella cheese, tomatoes, pepperoncini, garlic aioli

Pastrami Grinder smoked brisket of beef, provolone cheese, oil and vinegar slaw, sweet peppers, mustard

Buttermilk Fried Chicken creole slaw, homemade pickles, cherry peppers, dijonaise

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Vegetarian Sandwiches

The Grilled Cheese Experience Tillamook white cheddar, sundried tomatoes, basil aioli on crusty Essential Bakery sourdough batard

Eggplant Parmesan Crisp parmesan breaded eggplant, fresh mozzarella cheese, marinated Roma tomatoes, basil aioli on grilled Italian bread

Scandinavian Smorgosborg beet-cream cheese, cucumbers, pickled shallot, shaved radish, dill, rye bread

Sides

Garlic Herb Fries

Sweet Potato Fries creole aioli

Tater Tot Poutine

Beecher's Flagship Mac n Cheese

House Fried Potato Chips caramelized onion dip

Sweet Treats

Fresh Baked Cookies

Double Chocolate Brownies

Creamy Lemon Bars

Rice Crispy Treats

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CHEF'S BUTCHER BLOCKS

All buffet lunches include house brewed Starbucks™ regular and decaffeinated coffee, hot teas, iced tea and lemonade. Priced per person. Minimum of 25 guests.

Sandwich Central

Build your own sandwich buffet.

Deli Selections smoked turkey, lean roast beef, black forest ham

Sandwich Accoutrements grilled vegetables, lettuce, tomato, red onion, house-cured pickles

Essential Bakery Breads

Condiments

Assorted Freshly Baked Cookies and Brownies

Souper Salad

A combo buffet of warm soup and cool salads.

Vegan Minestrone Soup

Creamy Tomato Bisque roasted red peppers, fresh basil

Heirloom Potato Salad roasted mushroom crumb, parsley, chive, garlic aioli

Organic Mixed Greens parmesan cheese, shaved vegetables, balsamic vinaigrette

Chilled Romaine Hearts pickled red onions, marinated artichokes, imported olives, lemon-thyme vinaigrette

Cobb Salad bacon, chicken, blue cheese, avocado, green goddess dressing

Essential Bakery Rolls sweet cream butter

Mini Pastry Selections

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PLATED LUNCH

All plated lunches include one salad, a choice of two mains, and one dessert, Essential Bakery rolls with sweet cream butter, freshly brewed Starbucks™ coffee, hot teas, iced tea, and lemonade.

Starters

Salish Sea Smoked Salmon Chowder

Creamy Tomato Bisque roasted red peppers, fresh basil

Organic Mixed Greens parmesan cheese, shaved vegetables, balsamic vinaigrette

Chilled Romaine Hearts pickled red onions, marinated artichokes, imported olives, lemon-thyme vinaigrette

Wild Arugula Salad shaved radishes, walnuts, blistered grapes, fines herb vinaigrette

The Main Event

Stout Braised Short Ribs creamy garlic potatoes, roasted root vegetables, fresh savory

Kurobuta Pork Chop creamy polenta, tomato caponata, bordelaise

Cedar Roasted Salmon preserved lemon, lentils, fennel confit

Grilled All-Natural Chicken Breast marinated artichokes, marble potatoes

Gnocchi succotash, basil crème, parmesan

Sweets

New York Style Cheesecake Northwest berry coulis

Vanilla Crème Brûlée chocolate curls

Flourless Chocolate Torte

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PLATED DINNER

All plated dinners include one salad, a choice of two mains, and one dessert, Essential Bakery rolls with sweet cream butter, freshly brewed Starbucks™ coffee, hot teas, iced tea, and soft drinks.

From the Garden

Organic Mixed Greens parmesan cheese, young fennel, toasted hazelnuts, herb vinaigrette

Grilled Hearts of Romaine Caesar heirloom cherry tomatoes, shaved Parmesan cheese

Northwest Salmon Gravlax celery root salad, green apples, dill, baby herbs, remoulade

Yukon Gold Potato Galette soft poached hen egg, applewood smoked bacon, Béarnaise sauce

Fields and Oceans

Painted Hills Farm Beef Tenderloin garlic potato puree, bacon lardons, brussels sprouts, bordelaise

Garlic Roasted Frenched Chicken Breast roasted shallot and carrots, marble potatoes, rosemary jus

Seared Pacific Salmon roasted vegetables, pearled barley, mascarpone, parmesan

North Pacific Petrale Sole creamed young leeks, wild mushrooms, lemon beurre blanc

Vegetarian gnocchi, succotash, basil crème, parmesan

Confections

Chuckanut Cheesecake northwest berry coulis

Chocolate Decadence raspberry sorbet

Guinness Chocolate Cake soft whipped cinnamon crème

Crème Brûlée

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THEMED BUFFETS

All buffets are served with Essential Bakery rolls with sweet cream butter, freshly brewed Starbucks™ coffee, hot teas, iced tea, and soft drinks. Priced per person.

Butcher Table

petite wedge salad, blue cheese, bacon and tomato, pulled pork sliders with a zesty slaw, grilled cheese with tomato bisque, warm peanut glazed chicken skewers, garlic herbed potato fries, garlic aioli

Tuscan Sun

romaine, croutons, parmesan, and heirloom tomatoes
roasted chicken with a basil cream sauce and penne

cheese ravioli, succotash, basil, arrabiata sauce, parmesan, garlic-parmesan cheese bread

El Barrio

barbacoa steak, chocolate mole chicken fajitas, sautéed onions and roasted peppers, pinto beans, sautéed prawns, green poblano rice, elote street corn, white corn and flour tortillas, pico de gallo, sour cream, guacamole, Oaxacan slaw

Dim Sum

zesty Asian slaw, sesame peanut noodle salad, spring rolls, fresh Thai summer rolls
steamed barbecue pork buns, crispy dumplings, vegetable-shrimp fried rice

The Pike Place Market

vine ripe tomatoes, burrata mozzarella cheese and fresh basil, pasta salad, artichoke hearts, sun-dried tomatoes, cedar plank roasted salmon, honey-miso glaze, fried Beecher's Flagship cheese curds, flatbread pizza, andouille sausage and bell peppers, wild mushrooms, Yakima sweet onions

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Hors d' Oeuvres Cold

antipasto brochettes, pickled vegetables, Salumi salami, marinated mozzarella

stuffed mini sweet peppers, avocado mousse, cilantro, tuna poke

smoked bay scallop, piquillo pepper aioli, orange zest, Spanish olive

tiger prawn shooter, 'Bloody Mary' cocktail sauce, baby herbs

roast beef slider, sweet roll, horseradish mousseline

Hors d' Oeuvres Hot

boneless chicken wing slider, sweet roll, apricot mostarda

phyllo triangles with young spinach and feta cheese

chicken skewers, Thai peanut sauce, fresh cilantro

coconut shrimp, sweet chili jam

dungeness crab fritter, smoked tomato aioli

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Additional Platters and Presentations

Each platter serves 35 guests.

Potlatch Spiced Cedar-Planked Salmon

baby dill crème, charred lemon

Salish Sea Seafood Platter

cocktail prawns, Pacific oysters, snow crab,
smoked trout, assorted artisan breads, gourmet
crackers

Oxbow Farms Crudités Display

organic fresh vegetables, assorted remoulades

Antipasto Woodblock

pickled and preserved organic vegetables
assorted relishes, hummus, grilled pita bread

Artisan Cheeses & Charcuterie

Salumi salami, mole salami, soppressata hot
coppa, organic preserves, pickled vegetables
artisan breads

Carving Stations

Serves 40 guests.

Whole Painted Hills New York Striploin

whole grain mustard jus

Roasted Heritage Turkey Breast

cranberry Cumberland sauce

Szechuan-Spiced Berkshire Pork Belly

ginger-ponzu glaze

Smoked Beef Brisket

horseradish crème, apple-whole grain mustard

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BAR SELECTION

Set price bar set-up fee. Set price per hour bartender fee. Minimum of two hours.

Indigo Bar

House Vodka
House Gin
House Rum
House Tequila
House Whiskey
House Scotch

Premium Bar

Titos Vodka
Beefeater Gin
Bacardi Silver Rum
Jose Cuervo Silver Tequila
Wild Turkey Bourbon
Dewars White Label Scotch
Jack Daniel's Whiskey

Pacific Northwest Bar

Bluewater Vodka
Halycon Gin
Sun Liquor Aged Rum
Sparkle Donkey Blanco Tequila
Woodinville Bourbon
Westland Single Malt

Signature Cocktail

Let our beverage team create a signature cocktail for your event.
Market price – please ask your catering manager for more details.

BEER SELECTION

Indigo House & Premium Bar

Local

IPA / Blonde / Stout / Amber / Lager
based on availability

Seltzer

San Juan Seltzer

Domestic

Rainier / Budlight / Michelob Ultra
Samuel Adams

Import

Corona / Heineken / Modelo / Stella Artois

Pacific Northwest Bar

Local

IPA / Blonde / Stout / Amber / Lager
based on availability

Cider & Seltzer

Tieton Cider / San Juan Seltzer

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WINE SELECTION

Indigo House Bar

Red

*Kestrel Lady in Red
Red Blend WA*

White

*Chateau Ste Michelle Mimi
Chardonnay WA*

Premium Bar

Red

*Geysler Peak
Cabernet Sauvignon CA*

White

*Thurston Wolfe PGV
White Blend WA*

Pacific Northwest Bar

Red

*Gilbert Cellars "Left Blank Red"
Red Blend WA*

White

*Chateau Ste. Michelle Cold Creek
Chardonnay 2016 WA*

Corkage Fee 750ml – additional cost per bottle

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