

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



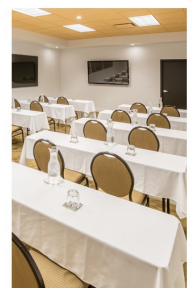
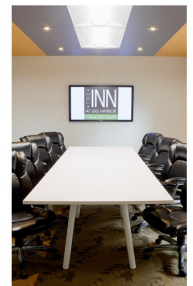
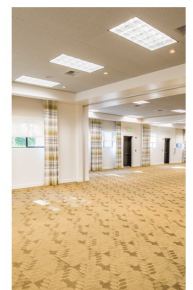
Conveniently located
with easy freeway access
and walking distance to
restaurants, shopping
and entertainment.

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Reservations: 800.795.9980 • info@innatgigharbor.com • www.innatgigharbor.com

Meetings and Events



Experience Gig Harbor's Premier Hotel and Event Center



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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.

Combining small inn ambiance with exceptional service, the INN offers 64 comfortably appointed rooms and suites; 4,000 square feet of newly renovated attractive, flexible and scalable meeting space; and on-site café, massage studio and transportation options. Conveniently located with easy freeway access and walking distance to restaurants, shopping and entertainment.

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,



Lori Deacon
Sales and Events Manager
253.530.7407
lori@innatgigharbor.com

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.

By the glass

Call liquor	\$6
Wine	\$6
Imported/craft beer/hard cider	\$5
Domestic beer.....	\$3

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 keg

Domestics/microbrews/imports 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.

*Consuming raw or undercooked meat, eggs or seafood may increase your risk of food-borne illness.
The above prices are subject to 20% service charge and 8.5% sales tax.
80% of service charge is distributed to non-managerial service staff.*

a la carte Appetizers

THE INN AT GIG HARBOR

Display Appetizers (price per guest)

For parties of 20 or more.

Northwest and imported cheeses served with fresh fruit and gourmet crackers	\$6
Hot crab and artichoke dip served with crostini	\$6
Wild Alaskan smoked salmon with accompaniments.....	\$6
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 barbecue 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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THE INN AT GIG HARBOR

Overview

Sales and Events Department

The INN at Gig Harbor Sales and Events Department is available to assist with your every need. Whether scheduling a site visit or arranging the details of your event, we are committed to providing exceptional service. In addition to the services and equipment we provide at The INN at Gig Harbor, we can also assist you with recommendations for outside audio-visual equipment, DJ, photographer, videographer, florist or pastry chef for your cake.

Events Staff

The 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 exceptional service.

Guest Services Staff

Should your group require overnight accommodations at The INN at Gig Harbor, our Sales and Events Department will work closely with 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.

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. We are also able to accommodate special dietary restrictions for your guests.

In Room and On-Site Amenities

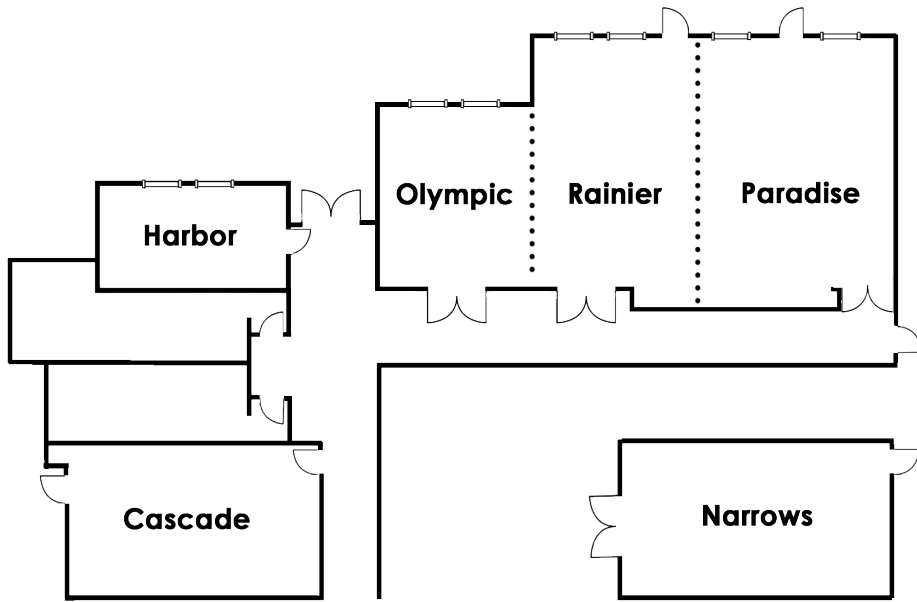
- Complimentary high-speed, fiber optic Wi-Fi throughout the guestrooms, café, lobby and meeting space
- Free parking
- Executive, Jacuzzi, fireplace extended stay and family suites
- ADA accessible rooms and elevator to all floors
- Over one-third of rooms pet friendly
- On-site café open daily serving 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
- Fitness Center
- Guest laundry facilities on site
- On-site, independent massage studio

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Meeting and Event Rooms Diagram



With over 4,000 SF of newly renovated, 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	150	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.

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Receptions (for parties of 30 or more)



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 dijonnaise

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 barbecue 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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Plated Dinners

THE INN AT GIG HARBOR

*All dinners include coffee, tea and decaf, crisp garden salad with orange vinaigrette and warm rolls with butter.
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

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Break Packages

THE INN AT GIG HARBOR

The Peninsula \$11 per guest

- Fresh seasonal fruit
- 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 seasonal fruit
- 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

a la carte Sweets and Salts

- **Fresh baked cookies**
\$14 per dozen
- **Double fudge brownies**
\$14 per dozen
- **Spiced mixed nuts**
\$2⁵⁰ 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
\$2⁵⁰ each



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Breakfast Buffets (for parties of 20 or more)

THE INN AT GIG HARBOR

Lighter Side \$13 per guest

- Fresh seasonal fruit
- 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
- 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
- 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
- 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.

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Dinner Buffet (for parties of 25 or more)

THE INN AT GIG HARBOR

Includes the following accompaniments

- Crisp garden salad served with choice of two dressings on the side
- Warm rolls 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
- Barbecue 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



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Dinner Buffet (for parties of 25 or more)

THE INN AT GIG HARBOR

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 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

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THE INN AT GIG HARBOR

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

\$2⁷⁵ per guest

Whole fruit served in a bowl

\$2⁵⁰ per guest

Assorted yogurt

\$2 each

Beverages

Assorted fruit juices on the buffet

\$2⁵⁰ per guest

Milk and assorted fruit juices by the glass

Small \$2²⁵ ea. Large \$3⁵⁰ 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

\$3⁵⁰ per guest



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Lunch Buffets (for parties of 20 or more)

THE INN AT GIG HARBOR

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 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*

*Chef's soup selection

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

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THE INN AT GIG HARBOR

Plated Lunches

All plated lunches include entrée, choice of beverage and cookie
\$20 per guest (including sales tax and service charge)

House Favorites

Served with fries or side salad

Shrimp melt

Sweet bay shrimp, bacon, tomato, green onion and three cheeses backed open faced on english Muffin

Alaskan cod

Two pieces of Alaskan cod batter dipped and deep fried

Salads

Served with garlic breadstick

Grilled chicken or shrimp caesar

Grilled chicken breast or sweet bay shrimp, romaine, parmesan cheese and Cardini's caesar dressing

BLTA

Daily's Hardwood Smoked Bacon, romaine, tomato and avocado

Turkey club

Grilled turkey, bacon, avocado, cheese, romaine, tomato and red onion

Vegetarian

Mushroom, tomato, bell pepper, avocado, spinach, red onion, artichoke hearts and three cheeses

Sandwiches & Wraps

Served with fries or side salad

Turkey club croissant

Grilled turkey, bacon, avocado, cheese, romaine, tomato and red onion

BLTA croissant

Daily's Hardwood Smoked Bacon, romaine, tomato and avocado

Burgers

Black angus, grilled chicken or Alaskan cod with lettuce, tomato and onion (bacon and cheese on request) with fries or side salad

Grilled chicken caesar wrap

Grilled chicken breast, romaine, parmesan cheese and Cardini's caesar dressing

Shrimp caesar wrap

Sweet bay shrimp, romaine, parmesan cheese and Cardini's caesar dressing

BLTA wrap

Daily's Hardwood Smoked Bacon, romaine, tomato and avocado

Turkey club wrap

Grilled turkey, bacon, avocado, cheese, romaine, tomato and red onion

Vegetarian wrap

Mushroom, tomato, bell pepper, avocado, spinach, red onion, artichoke hearts and three cheeses

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