

HOTEL
INDIGO

SEATTLE EVERETT
WATERFRONT

MEETINGS & EVENTS

GROUP CATERING HOLIDAY MENU 2026



HOLIDAY DINNER BUFFET

PACKAGES

All buffets require a minimum of 25 guests. Each buffet includes Essential Bakery rolls with sweet cream butter, freshly brewed Starbucks™ regular and decaffeinated coffee, a selection of hot teas, and iced tea. A chef's assortment of seasonal desserts is also included, featuring cookies, pies, bars, and cakes. Prices are listed per person unless otherwise noted.

DECK THE HULLS | \$89 PER PERSON

Package includes: Small festive centerpieces, waived \$125 bar setup fee

choose two entrées

DARK CHERRY BOURBON GLAZE BONELESS HAM

HERB ROASTED TURKEY BREAST
stuffing, gravy, cranberry sauce

MUSHROOM RAVIOLI
marsala cream sauce

choose two salads | choose two sides

MISTLETOE MARINER | \$109 PER PERSON

Package includes: Holiday centerpieces, votive candles, waived \$125 bar setup fee, and the first two hours of bartender service included (a \$60/hour value).

FILET MIGNON
port wine demi glace

upgrade to Prime Rib Roast + \$8 per person

BUTTERNUT SQUASH RAVIOLI
brown butter, sage, caramelized onion and pine nuts

LEMON-MISO GLAZED BLACK COD
lemon beurre blanc

OR HERB ROASTED TURKEY BREAST
stuffing, gravy, cranberry sauce

choose two salads | choose two sides

UPGRADE TO A CARVING STATION FOR \$250 EXTRA (2 HOURS).

Menus and prices are subject to change. All food and beverage is subject to applicable Washington state sales tax and a 24% taxable service charge. Of that amount, 13% will be paid directly to your service personnel. Consuming raw or undercooked meats may increase your risk of foodborne illness.

HOLIDAY DINNER BUFFET

SALADS & SOUPS

ARUGULA SALAD | GF, VEG

spiced apples, walnuts, shaved fennel, blue cheese crumble
and pomegranate dressing

ANTIPASTO PASTA SALAD

cavatappi pasta, pesto sauce, heirloom cherry tomatoes, salami,
fresh mozzarella and olives

GARDEN VEGETABLE SALAD | GF, DF, V

arcadian petit lettuce mix, shaved garden vegetables,
toasted almond slices, vanilla vinaigrette

BEET SALAD | GF, VEG

frisee lettuce, spiced braised beets, fresh strawberries,
goat cheese, pepitas and balsamic dressing

WILD MUSHROOM CHOWDER

mushrooms, celery, carrots, onions, and thyme

TRUFFLE CAULIFLOWER CREAM

creamy cauliflower soup with truffle oil and chives

SIDES

GREEN BEANS ALMONDINE | GF, VEG

SWEET POTATO AU GRATIN | GF, VEG

ROSEMARY ROASTED POTATOES | GF, V

BROCCOLI & CAULIFLOWER FLORETTES | GF, VEG

fresh garlic and parmesan

CAPRESE MAC N' CHEESE | VEG

GARLIC HERB MASHED POTATO | GF, VEG

RICE PILAF | VEG

golden raisins, fresh herbs and toasted nuts

HOME-STYLE STUFFING

POMEGRANATE-BACON GLAZED BRUSSELS SPROUTS

DF: Dairy Free | GF: Gluten Free | Veg: Vegetarian | V: Vegan

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HOLIDAY PLATED DINNER

— \$95 PER PERSON —

All dinners include freshly baked Essential Bakery rolls with sweet cream butter, along with house-brewed Starbucks™ regular and decaffeinated coffee, assorted hot teas, and iced tea. All prices are listed per person unless otherwise noted.

Each group may select one salad, up to three entrées, and one dessert for their plated dinner menu.

SALADS

CAESAR SALAD | VEG

sweet gem lettuce, shaved parmesan, crouton crumble and Caesar dressing

QUINOA TABOULEH | GF, V

roasted butternut squash, fresh herbs, arugula and pomegranate dressing

MARKET FRESH SALAD | V, DF, GF

sweet gem Pickled Pears, Humboldt's Fog Cheese, candied walnuts and brown butter hazelnut dressing

GARDEN SLAW | GF, V

kale, raddichio, brussel sprouts, carrots and kohlrabi mixed with roasted beets and sliced almonds dressed with vanilla vinaigrette

PROTEINS

8OZ FILET TENDERLOIN | GF

roasted broccolini, cheesy garlic mash, madeira sauce

BUTTERNUT SQUASH RAVIOLI | VEG

brown butter, sage, caramelized onion and pine nuts

PORK TENDERLOIN | DF

fettucine Provencal and crispy brussels sprout leaves

WILD CAUGHT SOCKEYE SALMON | GF

lemon risotto, grilled asparagus and pepita pesto

OVEN ROASTED CHICKEN BREAST | GF, DF

confit Yukon potatoes, cherry tomatoes, bacon and garlic hash with white wine jus

DESSERT

PECAN PIE | VEG

coffee toffee sauce and cinnamon whipped cream

CHOCOLATE MOUSSE | GF, VEG

bruleed banana, slivered almonds

BANANA CREAM PIE | VEG

caramel sauce and almond crumble

SEASONAL FRUIT MACEDONIA | GF, V

berry sorbet and toasted pistachios

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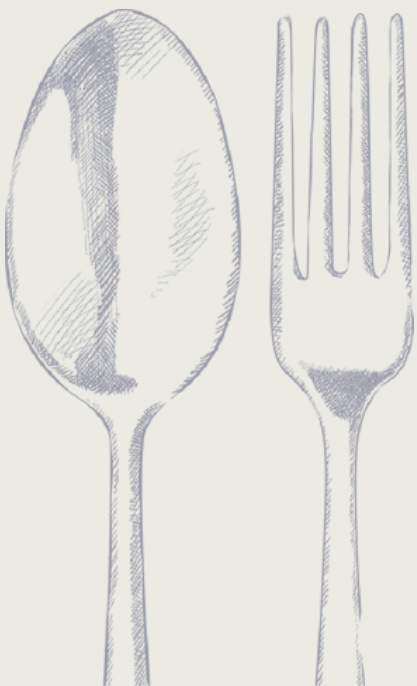
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UPGRADES

HORS D'OEUVRES

per dozen

STUFFED MUSHROOMS GF, VEG parmesan, garlic and herbs with gluten-free breadcrumbs	\$40
WHIPPED BRIE CROSTINI VEG figs and hot honey	\$48
CHICKEN SKEWERS DF peanut sauce	\$54
BEEF SKEWERS DF plum ginger sauce	\$60
DUCK SPRING ROLLS sweet chilli sauce	\$65
BUTTERNUT SQUASH ARANCINI	\$58
ASPARAGUS WRAPPED IN PROSCIUTTO AND ORANGE ZEST	\$48
DEVILED EGGS GF, DF, VEG sundried tomato and fried capers	\$44
ARTICHOKE BEIGNET VEG	\$58



PLATTERS & PRESENTATIONS

Each platter serves approximately 30 guests.

SEAFOOD DISPLAY | \$495

sashimi-style ahi tuna, smoked salmon, snow crab legs & claws, poached prawns with pickled daikon, sashimi sauce, lemon, cocktail sauce, spicy mustard, tartar | GF

VEGETABLE CRUDITÉS DISPLAY | \$220

organic fresh vegetables, assorted remoulades | GF, VEG

BAKED BRIE WHEEL | \$325

Full wheel of brie, oven baked with Italian style bread, house jams and fresh fruits | VEG

ARTISAN CHEESE & LOCAL CHARCUTERIE | \$450

artisanal selected cheeses & locally sourced cured meats with fruit preserves, fresh fruit, nuts, & rustic style bread

CARVING STATIONS TWO-HOUR SERVICE \$150

*Serves up to 30 guests; fee covers service only, protein priced separately.
One protein per station*

PRIME RIB ROAST | \$800

au jus, horseradish sauce (8oz per person) | GF

HERB ROASTED HERITAGE TURKEY | \$380

house-made turkey gravy (8oz per person)

GLAZED HAM | \$380

sherry bourbon glaze (8oz per person) | GF

DESSERT

per dozen

PEPPERMINT BROWNIES | \$44

candy cane dust | VEG

CHOCOLATE VERRINE | \$58

raspberry coulis and hazelnuts | GF, Veg

PISTACHIO VERRINE | \$78

cherry compote and mint | GF, VEG

ASSORTED COOKIE PLATTER | \$42

sugar with sprinkles, peanut butter, red velvet | VEG

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BAR SERVICE

Bar Set-Up Fee: \$125 per bar (max 100 guests per bar)

Bartender Fee: \$60 per hour (2-hour minimum)

HOSTED & NON-HOSTED* PRICING

COCKTAILS

HOUSE: hosted: 10 each | non-hosted: 11 each

PREMIUM: hosted: 14 each | non-hosted: 15 each

Vodka, Gin, Rum, Bourbon/Whisky, Tequila

WINE AND BUBBLY

HOUSE: hosted: 10 each | non-hosted: 11 each

CAPTAINS RESERVE: hosted: 14 each | non-hosted: 15 each

ADMIRAL'S COLLECTION: hosted: 21 each |

non-hosted: 22 each

TOASTING BUBBLY:

Prosecco: 3 each

Brut: 4 each

Premium Brut: 6 each

BREWS SELECTIONS

(Domestic, Imported, Local Craft)

hosted: 9 each | non-hosted: 10 each*

Beer, Cider, Seltzer

DRINK PACKAGES

Non-alcoholic beverages: 20 per person

Liquor, Beer, Wine & Bubbles House Selection: 50 per person

Liquor, Beer, Wine & Bubbles Premium Selection: 65 per person

PLEASE ASK YOUR EVENT MANAGER ABOUT
SPECIALITY COCKTAILS, MOCKTAILS AND
BATCH MIXES.

CORKAGE FEE IS 30 PER 750 ML BOTTLE

DECK THE BAR (ADD ON)

Select up to one specialty cocktail and/or mocktail to be added to your bar. priced per drink and served with seasonal garnishes

SEASONAL COCKTAILS

Mistletoe Martini | 14 hosted | 15 non-hosted* | \$80 (1L - makes 7 drinks)
house cranberry infused Tito's vodka, St. Germain elderflower liqueur, cranberry juice, mint

Bad Santa Old Fashioned | 15 hosted | 16 non-hosted* | \$170 (1L - makes 13 drinks)

bacon fat-washed Doc Swinson's bourbon, Chucanut's Krampus herbal liqueur, cinnamon simple, tobacco bitters, cinnamon stick

Manzana Dolce | 14 hosted | 15 non-hosted* | \$60 (1L - makes 5 drinks)
Hornitos Plata, sour Apple Pucker, apple cider, caramel sauce, caramel sugar rim, apple slice

ZERO PROOF | 9 hosted | 10 non-hosted*

Peppermint White Fizz coconut cream, peppermint syrup, soda

Pomegranate Rosemary Spritz pomegranate juice, lemon juice, rosemary syrup, soda

Winter Berry Mule cranberry juice, lime juice, orange juice, ginger ale

**ALL NON-HOSTED BEVERAGES INCLUDE SALES TAX*



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