

HOTEL INDIGO®

AN IHG® HOTEL

SEATTLE EVERETT
WATERFRONT

PREMIER MEETING PACKAGE



Photo courtesy of the Port of Everett



Hotel Indigo® can handle virtually any type of gathering. Our team is here to customize the event from the décor to menus featuring classic Pacific Northwest flavors, right down to the smallest detail.

No matter your meeting size or objective, the Premier Meeting Package at Hotel Indigo® is an excellent choice for affordability and ease, flexibility during the planning process, and optimal productivity on site. Planners as well as participants can get focused and remain focused.

1028 13TH STREET, EVERETT, WA 98201 | 425.217.2772 | SALES@INDIGOEVERTT.COM

INDIGOEVERTT.COM

HOTEL INDIGO®

AN IHG® HOTEL

SEATTLE EVERETT
WATERFRONT

INDIGO PREMIER MEETING PACKAGE INCLUDES

*Minimum of 25 guests**

Breakfast Buffet

A selection of hot items and cold items,
fruit juices, milk, and Starbucks™ coffee and teas

Lunch Buffet

Your choice of lunch buffet. Iced water, iced tea, and lemonade

Afternoon Break

Grab-and-go snacks with a refresh of coffee and tea service

Room Rental and VIP Set Up

Notepads, pens, and a water station

20% off Audio Visual Equipment

75" HDTV monitor with HDMI connectivity or LCD projection package

Meeting Planner

Coordinate all your needs from room setup to food service to guestroom arrangements

Complimentary Parking & Complimentary Wi-Fi

Want to earn points for this meeting? Ask about IHG Business Rewards.



**Additional charges may apply for fewer than 10 guests. Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and 24% service charge. Of that amount, 13% will be paid directly to your service personnel. Consuming raw or undercooked meats may increase your risk of food borne illness.*

PREMIER MEETING PACKAGE

Full day coffee, hot tea, & water service

AM OR PM BREAK

Assorted grab and go snacks (chips, nuts, granola bars, etc.)

daily delight - choose one

fruit cups with honey yogurt

vegetable crudité cup with fresh herbs dip

hummus cup with pita chips

cheese skewer with hot honey

caprese skewer with balsamic glaze

INDIGO BREAKFAST

Assorted pastry basket (Danish, muffins, pain au chocolat or beignet) with jam & butter

Choice of one: bacon, ham, or chicken apple sausage

Scrambled eggs with cheddar & chives

Breakfast potatoes

Sliced fruit platter

ROTATING LUNCH BUFFET

Taste of America

Meatloaf with gravy on the side

Beecher's mac n' cheese with garlic herb breadcrumbs

Caesar salad

Butter herb mashed potatoes

Sautéed green beans and fried garlic

Freshly baked cookies

Taco Madness

Chicken birria

Roasted pork carnitas

Tomato rice

Refried beans

Pico de gallo, green salsa, shredded cheese, sour cream, cilantro

Romaine lettuce, black bean, corn, cherry tomatoes, red onion, crispy tortilla strips

Cilantro lime vinaigrette

Corn and flour tortillas

Double chocolate brownie

Additional charges may apply for fewer than 12 guests. 11 and less will be offered a limited menu from Jetty Bar & Grille. 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.

Pacific Northwest Inspired

Panko breaded ling cod (side of tartar and remoulade)
Grilled flat iron with caramelized onion and Washington red wine demi-glace
House coleslaw salad (shredded carrots, kale, brussels sprouts, apples, pecans, and dried cranberries
with house made lemon coleslaw dressing)
French fries and sweet potato fries
Grilled broccolini with fried garlic and mixed herb pesto
Dinner rolls
Triple berry tart with vanilla whipped cream

Little Italy

House-made meatballs
Chicken cutlet a la parmigiana
Eggplant caponata salad on a bed of wild arugula
Spaghetti pasta
Alfredo sauce
Pomodoro sauce
Grilled asparagus
Dinner rolls
Tiramisu cake

Indigo Signature

Braised short rib
Seared chicken breast with white wine and thyme cream sauce
Wild baby arugula, braised beets, fennel, walnuts, pickled red onion and crumbled goat cheese
Brussels sprouts with citrus glaze
Rosemary roasted potatoes
Dinner rolls
New York style cheesecake with berry coulis

Saturday & Sunday - Weekend Brunch

Buttermilk fried chicken
Belgian waffles with vanilla whipped cream and syrup
Kurobuta pork hash with potatoes, bell peppers, corn, and green onion
Chef's pastry basket (bagels, Danish, beignet, croissant)
Smoked salmon chowder
Mixed greens, shaved garden vegetables, toasted almonds, and shallot vinaigrette
Scrambled eggs with cheddar cheese & chives