



All Day Meeting Package

INCLUDES:

- All Day Beverage Service
- Basic Audiovisual Package
- Signature Ruston Continental Breakfast
- Ruston Signature Snack Mix
- Choice of Morning or Afternoon Break
- Lunch Buffet

\$110 PER PERSON | 14 PERSON MINIMUM



SILVER CLOUD[®]
HOTEL

TACOMA AT POINT RUSTON WATERFRONT

All Day Meeting Package

ALL DAY BEVERAGE SERVICE

Caffe D'arte® regular & decaffeinated coffee, assorted Stash Tea™

Infused Water Station

chef's selection of fresh fruit, herbs

Soft Drinks

coke, diet coke, sprite

BASIC AUDIOVISUAL PACKAGE

LCD Projector & Screen

Wireless Handheld Microphone

High-Speed Wireless Internet

4-Channel Mixer

1000W Portable Speaker

**audiovisual package offerings vary based on designated event space*

**additional audiovisual equipment may be rented à la carte*

SIGNATURE RUSTON CONTINENTAL

INCLUDED IN PACKAGE | \$30 PER PERSON À LA CARTE

fresh seasonal fruit, assorted muffins, assorted pastries, yogurt, granola

orange juice, apple juice, lemonade

**nut free, vegetarian*

RUSTON SIGNATURE SNACK MIX

corn nuts, almonds, fava beans, chickpeas, sea salt

**produced in a facility with nuts*

A customary 24% taxable service charge (14% distributed to service personnel, 10% retained by hotel to offset administrative costs) plus applicable sales tax will be applied to all pricing. Prices subject to change without notice.

Breakfast Enhancements

MAXIMUM ONE SELECTION

BAGELS & LOX

\$15 PER PERSON ENHANCEMENT | \$35 PER PERSON À LA CARTE

assorted bagels, smoked salmon, smoked trout, cucumber, dill cream cheese

**contains nuts*

BREAKFAST GRAZING TABLE

\$17 PER PERSON ENHANCEMENT | \$46 PER PERSON À LA CARTE

scrambled eggs, bacon, sausage, biscuits and gravy, french toast

**nut free*

CLEAN START BREAKFAST

\$13 PER PERSON ENHANCEMENT | \$39 PER PERSON À LA CARTE

steel cut oatmeal, spinach and white cheddar scrambled eggs,

chicken sausage, breakfast potatoes

**gluten free, nut free*

FARM FRESH BREAKFAST

\$11 PER PERSON ENHANCEMENT | \$36 PER PERSON À LA CARTE

herbed scrambled eggs, bacon, sausage, breakfast potatoes

**gluten free, nut free*

WAFFLE BAR

\$6 PER PERSON ENHANCEMENT | \$15 PER PERSON À LA CARTE

assorted berries, bananas foster, chocolate ganache, candied nuts,

whipped cream

**vegetarian*

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Breaks

ONE SELECTION INCLUDED IN PACKAGE

DETOX

\$16 PER PERSON À LA CARTE

mini fresh smoothies, assorted juices, granola bars

** vegetarian*

DIPS & SPREADS

\$16 PER PERSON À LA CARTE

hummus, tapenade, bruschetta, pickled vegetables, pita, crackers

** vegetarian*

HEALTHY

\$12 PER PERSON À LA CARTE

dried fruit, mixed nuts, assorted whole fruit

** vegetarian*

SAVORY

\$12 PER PERSON À LA CARTE

mini pretzels, truffle popcorn, mixed nuts, italian olive mix

** vegetarian*

SWEET

\$17 PER PERSON À LA CARTE

assorted cookies, brownies, blondies, lemon bars

** vegetarian*

WATERFRONT CONCESSION

\$12 PER PERSON À LA CARTE

warm pretzel bites, beer cheese, truffle popcorn, chocolate covered mixed nuts

** vegetarian*

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Lunch Buffet

INCLUDED IN PACKAGE | MAXIMUM ONE SELECTION

THE DELI

Roasted Tomato Soup

basil, parmigiano, garlic, crema

**gluten free, nut free, vegetarian*

Chopped Salad

iceberg lettuce, pepperoncini, salami,
mozzarella, olives, provolone, oregano -
red wine vinaigrette

**gluten free, nut free*

Herbed Mac & Cheese

rigatoni, local cheddar, chives,
truffle bread crumbs

**nut free, vegetarian*

Roast Beef Sandwich

rosemary, horseradish cream, arugula,
salsa verde, ciabatta bread

**nut free*

Italian Ham Sandwich

gruyere, heirloom tomato, spiced aioli,
butter lettuce, ciabatta bread

**nut free*

Seasonal Vegetable Sandwich

pesto, mozzarella, pickled vegetables,
mama's lil hot peppers, ciabatta bread

**contains nuts, vegetarian*

Assorted Cookies

**vegetarian*

POINT RUSTON TAQUERIA

Chips & Salsa

tortilla chips, salsa verde, pico de gallo

**gluten free, nut free, vegan*

Roasted Corn Salad

sweet corn, pickled red onions, arugula,
cotija, cilantro, cherry tomatoes

**gluten free, nut free, vegetarian*

Marinated & Grilled Skirt Steak

lime, paprika, salsa roja, spanish rice

**dairy free, gluten free, nut free*

Chicken Enchiladas

braised chicken, queso fresco, crema,
jack cheese

**nut free*

Roasted Vegetable Quesadilla

shredded cheese, guacamole, cilantro
jalapeño, herbs

**nut free, vegetarian*

Shredded Lettuce

Flour Tortillas

Churros

cinnamon, vanilla whipped cream,
chocolate

**nut free, vegetarian*

\$42 PER PERSON À LA CARTE

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Lunch Buffet

ENHANCED SELECTIONS | MAXIMUM ONE SELECTION

NORTHWEST ITALIAN

Point Ruston Caesar Salad
little gems, cherry tomato, parmigiano,
croutons, caesar dressing
**nut free*

Grilled Chicken Piccata
capers, charred lemon sauce, bloomsdale
spinach, rotini pasta
**nut free*

Roasted Seasonal Fish
olives, blistered cherry tomato,
asparagus
**dairy free, nut free*

Eggplant Parmesan
tomato, mozzarella, basil, parmesan
**nut free, vegetarian*

Roasted Potatoes
rosemary, thyme
**gluten free, vegan*

Herb Focaccia
**nut free, vegetarian*

Pistachio Mascarpone Cannoli
**vegetarian*

STEAK HOUSE

Wedge Salad
cherry tomatoes, blue cheese, shaved red
onion, herbs, pancetta
**gluten free, nut free*

Braised Short Rib
rosemary, thyme, red wine demi, roasted
garlic mashed potatoes
**gluten free, nut free*

Roasted Seasonal Fish
grilled zucchini, charred lemon sauce,
fried caper
**dairy free, nut free*

Grilled Cauliflower Steak
chermoula, lentils, herbs
**gluten free, nut free, vegan*

Roasted Rainbow Carrots
cumin, minted yogurt, za'atar
**gluten free, nut free, vegetarian*

Hawaiian Sweet Bread
**nut free, vegetarian*

Bread Pudding
vanilla crème anglaise, whipped cream,
warm spices
**nut free, vegetarian*

\$11 PER PERSON UPGRADE
\$55 PER PERSON À LA CARTE

\$26 PER PERSON UPGRADE
\$70 PER PERSON À LA CARTE

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À La Carte Beverages

CHARGED BASED ON CONSUMPTION

ASSORTED JUICES

\$7 EACH OR \$24 PER CARAFE | 6 SERVINGS PER CARAFE
orange, apple, lemonade

ICED TEA

\$55 PER CONTAINER | 24 SERVINGS EACH

LEMONADE

\$55 PER CONTAINER | 24 SERVINGS EACH

SPARKLING MINERAL WATER

\$7 PER EACH
san pellegrino

STILL MINERAL WATER

\$7 PER EACH
fiji bottled water

RED BULL

\$7 PER EACH
regular, sugar free

Happy Hour

SIP OF THE PACIFIC

\$27 PER PERSON À LA CARTE | ONE HOUR EXPERIENCE
unwind after your meeting with our house selection of our Northwest craft
& domestic beers, and Washington signature wines

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