

SILVER CLOUD HOTELS

Northwest Executive All-Day Meeting Packages

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Includes: All-day Service of Coffee, Assorted Hot Teas & Water Station
Served Buffet Style

LATE START PACKAGE | $95.00 PER PERSON

MINIMUM OF 12 PEOPLE

AM SNACK BREAK (up to 2 selections)

LUNCH BUFFET (choice of any)

PM SNACK BREAK (up to 2 selections)

FIRST HILL PACKAGE | $105.00 PER PERSON

MINIMUM OF 12 PEOPLE

EXECUTIVE BREAKFAST BUFFET

LUNCH BUFFET (choose between Timeless Italian & Jimmy's Deli)

PM SNACK BREAK (up to 2 selections)

ULTIMATE BROADWAY PACKAGE | $123.00 PER PERSON

MINIMUM OF 15 PEOPLE

EXECUTIVE BREAKFAST + RISE & SHINE BREAKFAST

LUNCH BUFFET (choice of any)

PM SNACK BREAK (up to 2 selections)

V - Vegetarian | V+ Vegan | GF - Avoids Gluten | NF - Avoids Nuts

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A taxable 23% service charge & 10.55% sales tax will be applied to all food & beverage prices. Prices are subject to change without notice.
DISCLAIMER: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Although items are labeled as avoid gluten & avoids nuts, we are not a gluten free or nut free facility.

Breakfast Buffets

EXECUTIVE BREAKFAST

Assorted Pastries *V*

Diced Fresh Fruit & Berry Bowls *V+, GF, NF*

Parfait Yogurt *V, GF, NF*

toasted oats, mixed berry coulis, honey & cranberries

Oatmeal *V+, GF, NF*

brown sugar & cinnamon, house granola, dried cranberries

RISE & SHINE BREAKFAST

Scrambled Eggs *GF, NF*

white cheddar and chives

Roasted Yukon Potatoes *V, NF*

fresh herbs

Two Choices of Protein: *GF, NF*

- bacon
- pork sausage
- chicken apple sausage
- turkey patties
- grilled ham

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Lunch Buffets

Lunch offerings include Assorted Sodas, Bottled Still & Sparkling Waters

JIMMY'S DELI

Build-Your-Own Deli Experience

Roasted Tomato Soup *V, NF, GF*

roma tomatoes, basil, garlic, olive oil, cream

Chopped Salad *GF, NF*

fine romaine, salami, provolone, grape tomatoes, marinated artichokes, cucumber, fresh basil, white balsamic vinaigrette

House Made Pasta Salad *NF, V*

pasta, mini bocconcini, cherry tomatoes, olives, red onions, banana peppers, basil vinaigrette

Breads *V*

sourdough, multigrain wheat, ciabatta

Meats *GF, NF*

italian salami, house roasted turkey breast, black forest ham

Cheeses *GF, NF, V*

provolone, sharp cheddar, swiss

Toppings *V+, GF, NF, V*

shredded romaine, tomatoes, red onions, dill pickles, cucumbers, banana peppers

Sauces *GF, NF, V*

mayo, dijon mustard, basil pesto, hummus

Dessert *V*

house made ghirardelli chocolate brownies

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TIMELESS ITALIAN

Caesar Salad *NF*

herb croutons, parmesan cheese, caesar dressing

Minestrone Soup *V+, NF*

cannellini, tomatoes, zucchini, pasta, thyme

Eggplant Parmesan *V*

panko, marinara, mozzarella, basil

Penne with Italian Sausage *NF*

broccolini, red bell peppers, parmesan, creamy marinara

Classic Tiramisu *NF, V*

lady fingers, espresso, mascarpone

THE EVERGREEN

Warm Rustic Breads *V*

whipped butter

Green Salad *GF, NF, V*

cherry tomatoes, crisp apples, pumpkin seeds, feta cheese, citrus vinaigrette

Lemon Caper Chicken Scallopini *NF*

white wine, olive oil, shallots, parsley

Char Grilled Salmon with Asparagus and Orzo *NF*

garlic, dill, roasted tomatoes, lemon zest

Caramel Apple Bread Pudding with Crème Anglaise *NF, V*

brioche, cinnamon, rum, cream

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UMAMI TABLE

Glass Noodle Salad *V+, NF*

soy sauce, carrots, bell peppers, shiitake mushrooms, green onions, baby spinach, tofu

Jasmine Rice *V+, GF, NF*

Pan Seared Pork & Shrimp Dumpling *NF*

ginger, garlic, green onions, soy sauce, sesame

Bulgogi Beef Sliders *NF*

pear, ginger, soy sauce, sesame, onions, carrots, daikon

Chicken Teriyaki *NF*

ginger, mirin, soy, garlic

Butter Mochi Cake *V, NF*

NW TAQUERIA

Flour Tortillas *V+, NF*

Corn Tortilla Chips *V+, GF, NF*

guacamole, salsa verde & pico de gallo

Grilled Elote Salad *V, GF, NF*

roasted corn, sour cream, paprika, cilantro, cumin, cotija cheese

Spanish Rice *GF, NF*

Refried Beans *GF, NF*

Braised Pork Belly *GF, NF*

guajillo and ancho chiles, onions

Pollo Asado *GF, NF*

citrus and garlic roasted chicken

Sopapillas *NF*

cinnamon and honey

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Snack Breaks

Energy Bites *V+, GF*
dates, salted almonds & chocolate bark

Yogurt Parfait Station *GF, V*
dark chocolate, mixed nuts, dried fruits & honey

Vegetable Crudite Cup *V+, GF, NF*
hummus and fresh vegetables

Washington Apple Slices *GF, NF, V*
caramel sauce

Sweet Treats *V*
freshly baked cookies & brownies

Beechers Cheese and Crackers *V, NF*

Hard Pretzels *V+, NF*

Mixed Nuts *V+, GF*

Garlic & Rosemary Olive Mix *V+, GF, NF*

Artichoke Dip with Crostini *NF, V*

Truffled Popcorn *V+, GF, NF*

Sip of the Pacific Northwest

HAPPY HOUR ENHANCEMENT

Unwind after your meeting with our house selection of Northwest craft beers & Washington wines.

- White $49 per bottle
- Red $59 per bottle
- Sparkling $49 per bottle
- Beers $10 each

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