

Seattle Airport Marriott

3201 S. 176th St. | Seattle | WA 98188

206 241 2000 | www.seattleairportmarriott.com

events by Marriott



breakfast



breaks



lunch



dinner



beverage



technology

crafted for you

SEATTLE AIRPORT MARRIOTT

3201 S. 176th Street | Seattle | WA 98188

Phone (206) 241-2000

Fax (206) 241-2261

www.marriott.com/SEAWA

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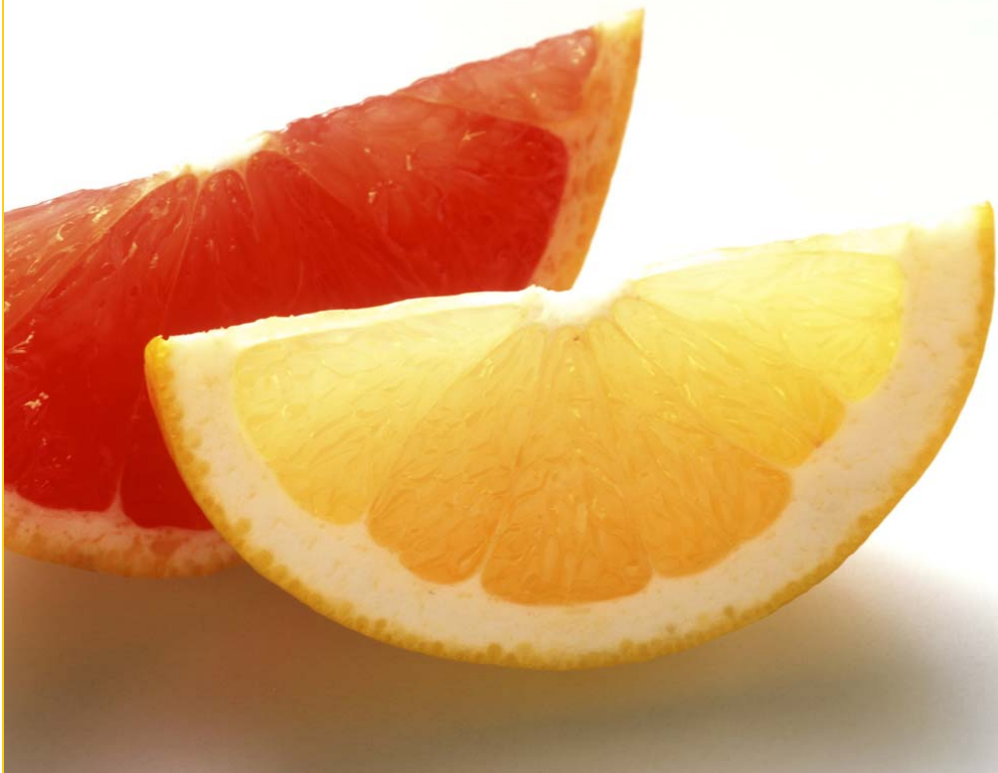
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SEASON

[cereals](#)

[juices](#)

[coffee](#)

[teas](#)

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[milk](#)

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plated Breakfast

all american

plated | \$22

eggs scrambled
breakfast potatoes
crisp bacon strips
roasted sausage link

pike's market scramble

plated | \$21

eggs scrambled – Italian
sausage, parmesan cheese,
spinach, and mushrooms
breakfast potatoes

continental breakfast

morning deluxe | \$20

fresh orange juice
market fresh fruit
muffins and pastries
assorted croissants and bagels
cream cheese, butter and jams
fresh brewed Starbuck's coffee
tazo teas

enhancements | \$2 per person (each item)

hard boiled eggs
assorted yogurts
variety of cold cereals
oatmeal and assorted toppings

enhancements | \$4 per person (each item)

egg sandwich

- ham and cheddar

- smoked salmon and cream cheese

assorted breakfast burritos – fresh salsa

scrambled eggs with tillamook cheddar

plated meals include fresh orange juice, assorted breakfast pastries,
preserves, butter, margarine, Starbuck's coffee, and tazo tea

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Breakfast buffets (minimum of 15 guests) priced for one hour of service

seatac buffet

buffet | \$26

assorted fruit juices

breakfast pastries

fresh cut fruits

eggs scrambled – cheddar cheese and herbs

breakfast potatoes – caramelized onions

crisp bacon strips

roasted sausage links

starbucks coffee, and tazo tea



emerald city breakfast

buffet | \$28

assorted fruit juices

breakfast pastries

assorted croissants

cream cheese, butter and jams

market fresh cut fruits

skagit scrambled eggs – onion, smoked ham, bell peppers

breakfast potatoes – caramelized onions

chicken / apple sausage

bagels – smoked salmon

french toast – with orange and cinnamon

warm maple syrup

starbucks coffee, and tazo tea

enhancements

omelet station | \$8 (minimum of 25 guests)

eggs – prepared to order. includes, ham, cheese, mushrooms, peppers, onions, tomatoes, bay shrimp, spinach, and salsa

*chef attendant fee of \$100 will apply

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DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

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am breaks

beverage break | \$11

starbucks coffee and tazo teas

mineral water and assorted sodas

wellness break | \$17

assorted fruit and plain yogurt

granola and nutri-grain bars

mineral waters and juices

starbucks coffee and tazo teas

enhancements

savory | \$7 per person (each item)

pita chips with assorted hummus [low fat]

artisan cheese bread [carb-conscious]

tortilla chips and queso

vegetable crudité

sweet | \$4 per person (each item)

assorted cookies

assorted cookie bars

candy bars

pm breaks

no carbs break | \$15

assorted cheese display

vegetable crudité

mixed nuts

trail master | \$18

assorted sports bars

fruit and nut trail mix

seasonal cut fruit w/ yogurt dip

vegetable crudité

starbucks coffee and Tazo teas

pike's street market | \$20

northwest smoked salmon display

market cheese display

washington apples

assorted soft drinks

starbucks coffee and tazo teas

> am - morning

> pm - afternoon



All breaks are priced for one hour of service

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> am - morning

> pm - afternoon

breaks ala carte

beverages

starbucks coffee and tazo teas	\$68/gal
assorted sodas	\$3.5 /ea
gourmet iced teas	\$3 /ea
vasa bottled water	\$3.5 /ea
bottled juices	\$3 /ea
naked juices	\$3 /ea
red bull, Starbucks double shot	\$5 /ea
iced tea and fruit punch	\$65/gal

salty side

tortillas chips and queso	\$6
vegetable crudités	\$6
crab-artichoke dip with tortilla chips	\$8
pita chips with assorted hummus [low fat]	\$6
artisan cheese board [carb-conscious]	\$7

from the bakery

assorted breakfast breads	\$32 /dozen
assorted bagels and cream cheese	\$32 /dozen
coffee cake	\$32/dozen
assorted cookies	\$32/ dozen
assorted cookie bars	\$32 /dozen

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ESSENCE

- salads
- hamburgers
- fish
- beef
- pasta
- desserts
- beverages
- sandwiches

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lunch buffets (minimum of 25 guests)

dagwood's buffet | \$30.00

chef's daily soup selection

mixed greens salad and assorted dressings

chef's choice of composed salad

pre-made sandwiches to include:

sliced turkey with havarti cheese, grilled vegetables with pesto aioli, and roast beef with cheddar and horseradish spread.

assorted whole fruit

assorted potato chips

fresh baked cookies and cookie bars

starbucks coffee and tazo teas



chef's lunch buffet | \$33

house made crab chowder

oregon valley salad with sun-dried cranberries, toasted almonds, blue cheese, and balsamic vinaigrette

artisan rolls and butter

fresh whole fruit

grilled rosemary chicken with oven-dried tomato sauce

baked salmon with portabello mushrooms and chardonnay cream

roasted red potatoes

fresh vegetables

berry compote

strawberry shortcake

starbucks coffee and tazo teas

SSS (soup-salad-sand) | \$29

tomato bisque

salad your way with grilled chicken

romaine, field green, parmesan, gorgonzola, dried cranberries, toasted almonds, croutons, carrots, cucumbers, caesar dressing & balsamic vinaigrette

chef's composed salad

hot grilled ham & cheese

roasted veggie wrap-pesto aioli

whole fruit

potato chips

fresh baked cookies

starbucks coffee and tazo teas

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the emerald city deli | \$29

chef's daily soup selection

mixed greens salad and assorted dressings

somen noodle salad

red bliss potato salad

freshly sliced deli meats to include turkey, roast beef, and cured ham

albacore tuna salad

sliced havarti, cheddar, and swiss cheeses

sliced tomatoes, red onions, and pickles

assorted sliced breads and rolls

condiments

chef's selection of desserts

starbucks coffee and tazo teas



the whole enchilada | \$33

chicken tortilla soup

caesar salad

grilled chicken with sauce verde

beef enchiladas

Spanish rice

mexicali corn

assorted cheese cake

fresh strawberries

chip and salsa

starbucks coffee and tazo teas

(minimum of 25 guests)

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pacific rim buffet | \$32

mandarin salad

somen noodle salad

orange ginger chicken

seared salmon with mango
ginger sauce

garlic broccoli

sesame fried rice

berry tarts

fortune cookies

starbucks coffee and tazo teas



chop chop salads | \$30

chef's soup selection

mixed greens and caesar salad

warm griddles of: grilled chicken breast,
sliced sirloin steak, baked salmon, and
seared shrimp (pick 2)

toppings to include: candied walnuts,
spicy peanuts, gorgonzola cheese,
parmesan cheese, dried cranberries,
crispy wonton skins, and crunchy
vegetables

assorted salad dressings to accompany
your creation

artisan rolls with butter

chef's assorted dessert samplings

starbucks coffee and tazo teas

(minimum of 25 guests)

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plated luncheons (minimum of 15 guests)

served with choice of salad, dessert and fresh bread

salads | choose one

house

field greens, candied walnuts, gorgonzola cheese, and balsamic vinaigrette

classic caesar salad

hearts of romaine, parmesan cheese, caesar dressing, and toasted croutons

dessert | choose one

chocolate fudge cake

classic carrot cake

new york cheesecake



enhancement \$4 each

crab chowder

apple granny

all our plated luncheon are served with iced tea, coffee, and hot tea service.

entrees | choose one

served with chef's selection of starch and fresh vegetables

peppered baked salmon | \$ 27

with orange ginger glaze

herb crusted halibut | \$ 29

with chardonnay sauce

sautéed herb chicken | \$ 26

with dijon cream sauce

grilled chicken breast | \$ 26

with artichoke hearts, oven-dried tomatoes, and lemon-garlic sauce

grilled NY strip steak | \$ 35

with merlot reduction and roasted mushrooms

grilled pork loin chop | \$ 26

with portabello mushrooms and brandy reduction

char-grilled sirloin steak | \$ 29

with garlic shallot sauce

mushroom and three cheese ravioli | \$ 24

with tomato basil sauce and roasted vegetables

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light lunches plated (only up to two choices can be picked. minimum 15 guests)

salad entrees

Served with fresh bread

grilled chicken caesar salad | 23

grilled chicken breast layered on top of romaine lettuce tossed with creamy caesar salad dressing

pacific rim chicken salad | \$23

mixed greens, crunchy vegetables, grilled chicken breast, spicy peanuts, and sesame dressing.

spice seared salmon | \$25

mixed greens, blistered tomatoes, egg, kalamata olives, breads mustard vinaigrette

sandwiches

served with chips and fresh fruit

the "cali club" wrap | \$21

sliced turkey, field greens, peppered bacon, tomato, with avocado mayo rolled in a whole wheat tortilla. potato chips and fresh fruit.

roast beef and cheddar | \$21

labaccia roll, horseradish aioli lettuce & tomatoes

turkey and havarti | \$21

spinach, tomatoes, dijon spread



dessert

cookie bar

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ESSENCE

canapés

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

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cold hors d'oeuvres

per piece |

chilled jumbo prawns	\$3.5
smoked salmon tartlets	\$3
bay shrimp tartlets	\$3
goat cheese tartlets with caramelized onions and thyme	\$3
mediterranean tart with kalamata olives, oven dried tomatoes and garlic	\$3
grilled asparagus with prosciutto and herbed cheese	\$3

hot hors d'oeuvres

per piece |

mini crab cakes with garlic aioli	\$3
portabello puffs with roasted pepper and goat cheese	\$3
tempura shrimp – chili dipping sauce	\$4
scallops wrapped in bacon	\$3
italian sausage stuffed mushroom	\$3
parmesan artichoke fritters	\$3
thai peanut chicken sates	\$3
szechwan beef sate with peanut sauce	\$3

>hors d'oeuvre > station > themed

specialty displays | per person |

chilled seafood \$16
jumbo prawns and oysters with cocktail sauce and flavored vinegar
antipasto \$6
salami, prosciutto, roasted balsamic mushrooms, imported cheese, grilled vegetables, and olives
house smoked salmon \$10
side of smoked salmon with garnishes and crackers
imported and domestic cheeses \$8
assorted variety of cheeses
seasonal fruit display \$5
fresh vegetable display \$4
dessert display with chocolate fountain \$13 *50 person minimum*
strawberries ready to be dipped, assorted other "dip-ables", petite fours, and mini pastries



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>hors d'oeuvre > station > themed

carving stations

baked boneless pit ham | \$225

with dijon mustard (serves 50)

boneless turkey breast | \$225

with pesto mayonnaise and cranberry chutney (serves 50)

peppered new york striploin | \$275

with a cabernet and roasted garlic reduction (serves 50)

prime rib of beef | \$350

herb rubbed and accompanied by a merlot au jus.
(serves 50)

peppered pork loin | \$190

served with soft rolls, sweet baby rays bbq sauce, and
coleslaw (serves 50)

all items stationed to order and served with fresh
baked rolls. a carver fee of \$100 will apply for each
station.

reception action stations (per person)

caesars tossin | \$6

classic caesar salad tossed to order with garlic
crostinis

piques' clams | \$12

northwest clams sautéed with white wine, shallots,
and garlic. served with sourdough bread.

shrimp n pasta | \$14

prawns tossed with tomatoes, garlic, olive oil,
mushrooms, parsley, and parmesan cheese

mini crab cake sliders \$12

lump crab cakes on slider rolls with remoulade sauce,
and tangy slaw

pacific salmon tacos \$12

roasted side of king salmon flaked off into tortillas with
your choice and fresh salsas.



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FLAVOR

- salads
- salmon
- poultry
- scallops
- filet
- lamb
- desserts
- beverages

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plated dinner (minimum of 15 guests)

> plated > buffet > a la carte

entrees include, bread and butter service, choice of one salad & dessert, coffee and tea service

salads (choose one)

house baby green salad

craisins, candied walnuts, gorgonzola, and balsamic vinaigrette

caesar salad

hearts of romaine, caesar dressing, with parmesan cheese and toasted croutons

spinach salad

spinach, baby greens, toasted almonds, chopped egg, and honey mustard dressing

Entrees (up to two choices for split menu)

beef

filet mignon | \$48

with braised onion and smoked tomato demi glace, and blue cheese mashers

new york strip loin | \$42

char-grilled with cracked pepper, mustard demi glace, and roasted red potatoes



pork

seared pork chop | \$34

with cider apple glaze and mashed potatoes

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entrees (continued)

fish

seared salmon | \$37

with shallot and caper reduction and
caramelized onion basmati rice

parmesan crusted salmon | \$37

with roasted red pepper sauce and roast-
garlic mashed potatoes

horseradish crusted halibut | \$40

with lemon chive sauce and leek mashed
potatoes

chicken

chicken dijon | \$32

topped with roasted wild mushrooms and a
dijon cream, with a herbed rice pilaf

pan seared breast of chicken | \$32

with artichokes, oven-dried tomatoes, fresh
herb burre blanc, and herbed orzo

desserts (choose one)

new york cheesecake

very berry tart

carrot cake

chocolate layer cake



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dinner buffets

(served with starbucks coffee and tazo tea

(25 guests minimum)

oregon valley buffet | \$48

field greens with apples, candied walnuts, and gorgonzola

spinach salad with crisp bacon, chopped egg, tomatoes, and mustard vinaigrette

crab chowder

rustic antipasto display

roasted strip loin with cabernet reduction and wild mushrooms

seared salmon with fire roasted red pepper sauce and artichoke relish

tumeric rice pilaf

roasted garlic red potatoes

seasonal vegetables

mini pastry display



north west harvest buffet | \$44

field greens with dried cranberries, toasted almonds, and shaved onions

caesar salad

soup du jour

artisan cheese display

chicken dijon with mustard cream and fresh herbs

seared salmon with chardonnay sauce, oven-dried tomatoes, and capers

roasted garlic red potatoes

seasonal vegetables

cream puffs and assorted cakes

enhancements (per person)

horseradish crusted halibut with buerre blanc \$6

roasted garlic and peppered pork loin \$5

portabello raviolis with roasted veggies \$5

sirloin medallions with balsamic mushrooms \$7

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ENJOY

- martinis
- champagne
- cordials
- margaritas
- red wine
- white wine
- tonics
- beer
- non-alcoholic

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> bars > wines



red wines

listed from blush, light, medium, to full bodied

Beringer, White Zinfandel , 2005, California	\$28
Beaulieu Vineyard, Pinot Noir , "Coastal", 2005, California	\$28
Kim Crawford, Pinot Noir , 2005, Marlborough, New Zealand	\$54
Mark West, Pinot Noir , Central Coast, 2005, California	\$42
Beaulieu Vineyard, Merlot , "Coastal", 2004, California	\$25
Clos du Bois, Merlot , North Coast, 2004, California	\$48
Columbia Crest, Merlot , "Grand Estates", Columbia Valley, 2003, Washington	\$34
Beaulieu Vineyard, Cabernet Sauvignon , "Coastal", 2004, California	\$25
Penfolds, Cabernet Sauvignon , "Koonunga Hill", South Eastern Australia, 2003, Australia	\$31
Chateau Ste. Michelle, Cabernet Sauvignon , Columbia Valley, Washington	\$42
Chateau Ste. Michelle, Syrah , Columbia Valley, 2003, Washington	\$42

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champagne & sparkling wine

Segura Viudas, Brut , Cava, "Aria", NV, Catalonia, Spain	\$30
Mumm Napa, Brut , "Prestige", Napa Valley, NV, California	\$42
Moët & Chandon, "White Star", NV, Champagne, France	\$90

whites

listed from light to full bodied

Chateau Ste. Michelle, Riesling , Columbia Valley, Washington	\$28
Meridian Vineyards, Pinot Grigio , 2005, California	\$29
Chateau Ste. Michelle, Sauvignon Blanc , Columbia Valley, Washington	\$39
Ferrari-Carano, Fume Blanc , Sonoma County, 2005, California	\$46
Chateau Ste. Michelle, Chardonnay , Columbia Valley, Washington	\$38
Beaulieu Vineyard, Chardonnay , "Coastal", 2005, California	\$26
Sebastiani, Chardonnay , Sonoma County, 2004, California	\$42

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a \$75 bartender fee will apply for first 2 hours. additional hours are \$25 per hour

cocktails | hosted bar

luxury mixed drinks	\$9.00
top shelf mixed drinks	\$8.00
premium mixed drink	\$7.00
domestic beer	\$6.00
imported beer	\$6.75
house wine / glass	\$6.00
cordials	\$7.50
soft drinks	\$3.50

cocktails | cash bar

luxury mixed drinks	\$9.50
top shelf mixed drinks	\$8.50
premium mixed drink	\$7.50
domestic beer	\$6.50
imported beer	\$7.50
house wine / glass	\$6.50
cordials	\$8.00
soft drinks	\$4.00

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FLAWLESS

lights
camera
action

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Prices are per person. A customary 22% taxable service charge and sales tax will be added to prices. None of the service charge is distributed to the service staff.

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equipment

flipchart with markers	\$50
easel	\$15
message board	\$25
white board with markers	\$40
power package	\$25
laser pointer	\$35
powerpoint mouse	\$50
pipe and drape	\$15/ft
60 amp power drop	\$500
100 amp 3 phase power	\$1000

screens

4' tripod with power	\$50
6' - 8' tripod with power	\$60
10' cradle with power	\$125
7.5' x 10' fast fold with power	\$200
9' x 12' fast fold with power	\$225



microphones

wireless hand held	\$165
wireless lavalier	\$165
podium microphone	\$50
tabletop microphone	\$50
standing microphone	\$50
wired lavalier	\$55
4 channel mixer	\$50
16 channel mixer	\$160
24 channel mixer	\$260
sound system access	\$60

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video equipment

½" vhs player	\$65
dvd player	\$75
vhs/digital recorder	call for quote
32" plasma with dvd or vhs	\$160
32" plasma	\$120
42" plasma screen	\$500
lcd projector (4500 lumens)**	\$500

communications

speaker phone with outside line	\$150
outside phone line	\$50
direct inward dial phone line	\$100
wired/wireless high speed activation (first connection)	\$50
additional connections	\$10
house phone	\$50

*good up to one salon (1000sqft)

** good for more than one salon (1000sqft+)

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econo package | \$520 /day

Includes:

- (1) lcd projector 2500 lumens
- (1) 6' - 8' tripod screen
- (1) 32" rolling projection cart/stand
- all cabling, extension cords, etc.

event technology packages

saves money – saves time

lcd support package | \$80 /day

includes:

- (1) 6' - 8' tripod screen
- (1) 32" projection cart
- (2) (1) power package.

note: this package is designed for the clients who are providing their own lcd projector.

seattle pro package | \$820 /day

includes:

- (1) lcd projector 4500 lumens
- (2) flipcharts & markers.
- (1) wireless microphone handheld or lav.
- (1) 10' screen
- (1) p-point presenter w/laser pointer
- all cabling, extension cords, etc.

Seattle Airport Marriott

3201 S. 176th St. | Seattle | WA 98188
 206 241 2000 | www.seattleairportmarriott.com

events by Marriott

breakfast

breaks

lunch

reception

dinner

beverage

technology



audio visual services

audio visual services are provided by Marriott audio visual staff. orders may be placed through your sales or event management representative. outside audio visual companies are welcome, however, events will be subject to facility charges of \$200 - \$500, based on the event space being used. all vendors must comply with marriott's liability insurance requirements and waivers. please consult your event manager or sales representative with any questions.

labor

technician rate per hour
 (four hour minimum)

mon – fri 8am – 5pm	\$55
mon – fri 5pm – 8am	\$80
weekends and holidays	\$110

lighting

par up light	\$40
spot light	\$100
light mixer	\$125
gobo	\$100
podium light package	\$150

miscellaneous

laptop computer	\$300
laser printer – color	\$350
laser printer	\$250