



## *Welcome!*

I would like to personally thank you for considering The INN at Gig Harbor as the perfect location to hold your Wedding. Included in this packet is information to help you make decisions regarding your event. If you haven't been to our facility before, I would like to personally invite you over for a site visit in order that you may experience our hospitality first hand. You can also learn much more about us at [www.innatgigharbor.com](http://www.innatgigharbor.com).

Gig Harbor is one of Washington's best-kept secrets and, with Mount Rainier as a backdrop, is one of the state's most breathtakingly beautiful destinations. It is the gateway to the Olympic Peninsula, 15 minutes from downtown Tacoma, and 45 minutes from downtown Seattle. Once a small fishing village nestled along Puget Sound, today the town of Gig Harbor is a vibrant and growing community, complete with one of a kind shops and art and antique galleries, kayaking and sailing. There are also several golf courses within minutes of the hotel. The INN at Gig Harbor can comfortably and conveniently accommodate your out of town guests as well as host a Rehearsal Dinner or Sunday Brunch over your Wedding Weekend.

Our hotel amenities include:

- ❖ 64 Upscale, non-smoking Guestrooms including Jacuzzi, Fireplace and Business Suites
- ❖ The Heritage Restaurant, open 7 days week, serving breakfast, lunch, and dinner
- ❖ Sea-Tac Airporter Shuttle Service (roundtrip) daily
- ❖ On-Site Enterprise Car Rental
- ❖ Free Parking
- ❖ Outdoor Jacuzzi
- ❖ In-House Massage Studio
- ❖ Beautiful Mountain Views
- ❖ Business Center with Complimentary High-Speed Internet
- ❖ Complimentary WiFi throughout the guestrooms, Heritage Restaurant, lobby, and meeting space
- ❖ Fitness Center
- ❖ Audio-Visual Equipment Available

On behalf of the entire staff at The INN at Gig Harbor, I offer you a warm welcome and look forward to hearing from you.

Sincerely,

A handwritten signature in black ink that reads "Kati".

Kati Wright  
Conference Services Manager

[www.innatgigharbor.com](http://www.innatgigharbor.com) | [catering@innatgigharbor.com](mailto:catering@innatgigharbor.com)



## *Wedding Packages*

The INN at Gig Harbor's Wedding Packages are for parties of 50 or more.  
Please inquire about package options for smaller parties.

*Our packages include:*

- ❖ buffet or plated dinner for each guest
- ❖ champagne and sparkling cider toast
- ❖ one night's luxury overnight accommodations for the bride and groom
- ❖ dance floor
- ❖ cake service
- ❖ mirror tiles and tea lights (optional)
- ❖ one bartender fee

Also included are all standard tables, chairs, china, glassware, silverware and crisp white or ivory linens.  
*An upgrade package with white chair covers and your choice of colored napkins is available.*

## *Ceremony*

Please inquire on setup options and price to exchange vows at The INN at Gig Harbor.

## *Other Services Offered*

The INN at Gig Harbor has many preferred vendors.

We would be happy to provide you with a referral sheet.

Please inquire on the availability and price of additional services and items such as:

- ❖ premium linens, napkins, overlays and chair sashes in a variety of colors
- ❖ champagne, punch and chocolate fountains
- ❖ officiate or clergy for your ceremony

## *Group Room Rates*

Group rates are available for your overnight guests with a minimum of 10 rooms per night through our Group Sales Department.

*Prices quoted effective through December 31, 2011. Please inquire regarding 2012 and future pricing.*



## *Directions to The INN at Gig Harbor*

The INN at Gig Harbor is just 15 minutes from Tacoma, westbound, across The Narrows Bridge. We are approximately one hour from Seattle and Bellevue and 35 minutes from Bremerton. Airporter service is available to and from Sea-Tac Airport. For more information, call 360-876-1737, or visit [www.kitsapairporter.com](http://www.kitsapairporter.com).

### **Westbound (From Tacoma/Seattle and points north)**

Begin by taking Highway 16 westbound. Go west across the Narrows Bridge and take the Olympic Drive exit. Turn left at the light at the end of the exit ramp onto Olympic Drive. Turn right at the second light onto Point Fosdick Dr. NW. The road will curve sharply to the left. Look for The INN at Gig Harbor sign on the right.

### **Eastbound (From Port Orchard/Bremerton and points south)**

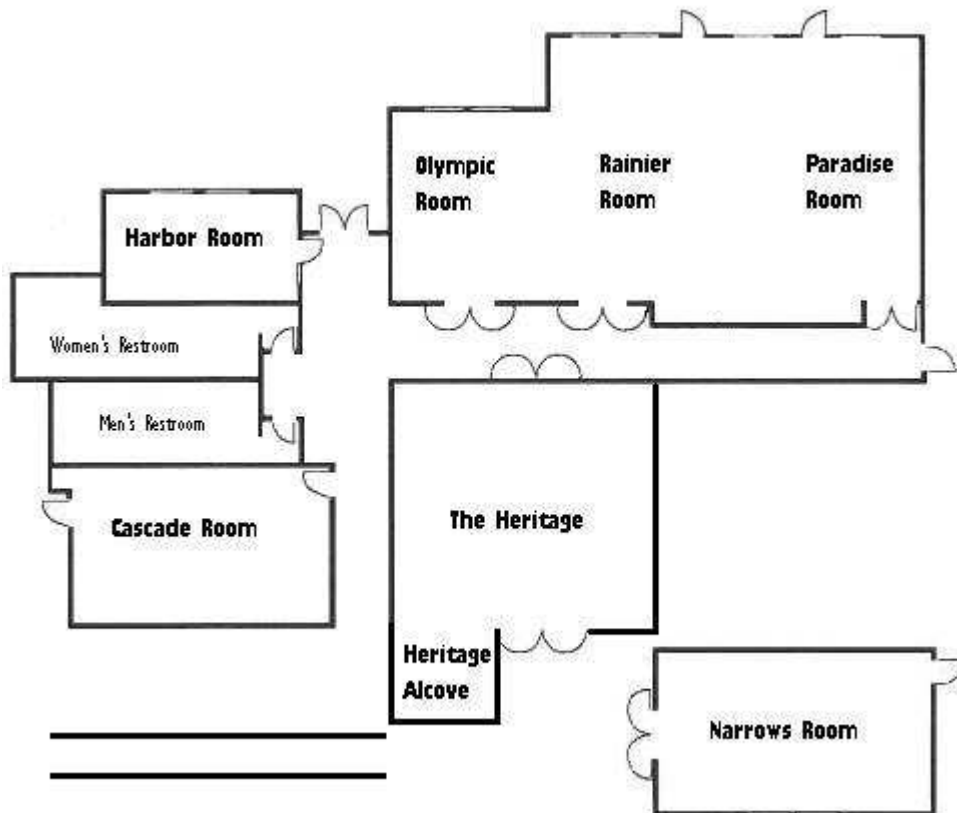
Begin by taking Highway 16 eastbound. Take the Olympic Drive Exit in Gig Harbor, Turn right at the light at the end of the exit ramp onto Olympic Drive. Turn right at the next light onto Point Fosdick Dr. NW. The road will curve sharply to the left. Look for The INN at Gig Harbor sign on the right.





## Meeting & Banquet Rooms

The INN at Gig Harbor has several meeting rooms available to accommodate your needs. The Olympic, Rainier, and Paradise rooms collectively comprise the Ballroom, which can accommodate up to 230 in rounds.



Room Name	Sq. Ft.	Ceiling	Theatre	Classroom	Banquet	Reception	Conference	U-Shape
<b>Ballroom (Divisible by 3)</b>	2325	11'	250	125	230	260	-	-
Paradise	935	11'	90	45	80	80	40	35
Rainier	840	11'	75	45	55	70	36	30
Olympic	550	11'	40	30	40	50	30	20
Cascade	680	9'/10'	60	36	50	60	30	30
Harbor	350	10'	30	15	20	30	22	10
Heritage	1000	10.5'	60	25	40	75	30	30
Narrows	650	10.5'	70	45	64	70	30	30



## *Wedding Package Buffet Dinners*

*We also offer plated options for wedding dinners.*

*Please see the rehearsal dinner menu for plated options and inquire in regards to our plated package pricing.*

### **Terrene and Marine**

Appetizer Course of Northwest and Imported Cheeses Served with Seasonal Fresh Fruit & Gourmet Crackers

*Choice of two entrees:*

#### *Slow Roasted Prime Rib*

Chef carved to order, served with Garlic Herb Jus and Fresh Horseradish

#### *Roasted Wild Alaskan Salmon*

Served with Lemon Basil Cream

#### *Pork Tenderloin*

With Balsamic Onion and Pear Compote

#### *Pesto Chicken*

Pesto Chicken – Boneless Breast of Chicken in a Creamy Pesto Sauce with Artichoke Hearts

*Includes the following accompaniments:*

Crisp Garden Salad Served with choice of two dressings on the side

Warm Scissor Rolls and Butter

Asiago Orzo

Roasted Rosemary Red Potatoes (or) Garlic Mashed Potatoes

Fresh Steamed Vegetable Medley (or) Ginger Glazed Carrots (or) Broccoli with Hazelnut Butter

Coffee, Tea and Decaf

*\$45 per guest    Add additional entrees: \$4 per guest/entree*

### **L'amore di Italia**

Appetizer Course of an Antipasto Platter - Assortment of Olives, Northwest and Imported Cheeses and Italian Meats

*Choice of two entrees:*

#### *Chef's Famous Lasagna*

Curly Edge Lasagna Noodles Layered with Spinach Marinara, Italian Sausage and Ricotta, Mozzarella, and Parmesan Cheeses.

#### *Chicken Parmesan*

Tender Breaded Chicken Breast with Marinara and Melted Havarti Cheese; Served with Seasoned Penne Pasta.

#### *Chicken Penne Pasta*

Penne Noodles with Grilled Chicken Breast, and Roma Tomatoes Tossed In Olive Oil and Topped with Fresh Parmesan Cheese.

#### *Farfalle Alfredo*

In a Creamy Garlic Sauce with Fresh Grated Parmesan Cheese.

*Includes the following accompaniments:*

Classic Caesar Salad

Warm Garlic Focaccia Bread

Fresh Steamed Vegetable Medley (or) Broccoli with Hazelnut Butter

Coffee, Tea and Decaf

*\$42 per guest    Add an additional entree: \$3 per guest/entree*

*The above prices are subject to 18% service charge and prevailing Washington State sales tax*



## *Wedding Hors d'oeuvres Packages*

### **The Harbor Reception**

*Not quite dinner, but more than "just a bite".*

*For parties of 30 or more.*

Northwest and Imported Cheeses served with Fresh Fruit and Gourmet Crackers

Warm Brie, baked in puff pastry, served with Dried Fruits, Candied Walnuts served with Crostini

Seasonal Fresh Fruit Display

Assorted Petite Sandwiches on Fresh Baked Parker House Rolls with Dijonaise – roast beef, honey ham and sage turkey

Hot Crab and Artichoke Dip served with Crostini

Alaskan Smoked Wild Salmon with Accompaniments

Coffee, Tea and Decaf

*\$40 per guest*

### **The Petite Reception**

*The definition of "light refreshments".*

*For parties of 30 or more.*

Northwest and Imported Cheeses and Gourmet Crackers

Seasonal Fresh Fruit Display

Your choice of three of the following appetizers:

Chinese-style Barbeque Pork Tenderloin served with Hot Mustard and Sesame Seeds

Tuscany Bruschetta, served with Crostini

Smoked Salmon Mousse on Cucumber Canape

Meatballs with Brandy Mushroom Sauce

Grilled Chicken Skewers with Red Pepper Pesto

Chicken Satay with Thai Peanut Sauce

Antipasto Skewers

Crab Rangoon

Spanakopita

Coffee, Tea and Decaf

*\$32 per guest*

*The above prices are subject to 18% service charge and prevailing Washington State sales tax*



## *a la carte Appetizers*

### **Display Appetizers**

*There is a minimum party size of 30 for some items. Most can be arranged for parties of any size. Please inquire.*

Northwest and Imported Cheeses served with Gourmet Crackers	\$6 per guest
Hot Crab and Artichoke Dip with Crostini	\$5.75 per guest
Alaskan Smoked Wild Salmon with Accompaniments	\$5.50 per guest
Baked Brie in Puff Pastry served with Fruit and Gourmet Crackers	\$4 per guest
Tomatoes and Mozzarella with Basil Chiffonade	\$4 per guest
Seasonal Fresh Fruit Display	\$3 per guest
Vegetable Crudités Basket or Garden with Chef's Choice Dips	\$2.50/\$3 per guest

### **Appetizers by the Dozen**

*There is a minimum order of 3 dozen of each appetizer selected. Passed Appetizers can be arranged for an additional charge.*

#### **Chilled**

Black Tiger Jumbo Prawns with Cocktail Sauce and Lemon	\$21/dozen
Assorted Petite Sandwiches on Fresh Baked Parker House Rolls	\$19/dozen
Smoked Salmon Mousse on Cucumber Canape	\$18/dozen
Chinese-style Barbeque Pork Tenderloin	\$18/dozen
Tuscany Bruschetta with Crostini	\$17/dozen
Miniature Fruit Tarts	\$16/dozen
Antipasto Skewers	\$16/dozen
Classic Deviled Eggs	\$15/dozen
Fresh Fruit Kabobs	\$15/dozen

#### **Hot**

Mini Lobster Crab Cakes, Blackberry Red Pepper Sauce	\$23/dozen
Scallops wrapped in Bacon	\$23/dozen
Coconut Prawns with Sweet & Spicy Thai Chili Sauce	\$21/dozen
Dungeness Crab-stuffed Mushrooms	\$19/dozen
Crab and Artichoke Dip in Phyllo Cups	\$18/dozen
Crab Rangoon	\$18/dozen
Brie Tarts with Marionberry Preserves in Phyllo Cups	\$18/dozen
Grilled Chicken Skewers with Red Pepper Pesto	\$17/dozen
Chicken Satay with Thai Peanut Sauce	\$17/dozen
Meatballs in Brandy Wine Sauce	\$16/dozen
Spanakopita	\$16/dozen

*The above prices are subject to 18% service charge and prevailing Washington State sales tax*



## Rehearsal Dinner Menu

Add dessert to the entrees below for an additional \$3-6 per person – please inquire about options.

### Roasted Portobello Fettuccine

Crisp Garden Salad with INN's Orange Vinaigrette  
Warm Scissor Rolls and Butter  
Roasted Vegetable and Portobello Mushroom Fettuccine  
with Pesto Cream  
Coffee, Tea & Decaf  
*\$25 per guest*

### Stuffed Chicken Breast

Crisp Garden Salad with INN's Orange Vinaigrette  
Warm Scissor Rolls and Butter  
Oven-Roasted Chicken Breast Stuffed with Mushrooms,  
Spinach, Pancetta, and Sauce Bearnaise  
Steamed Asparagus  
Asiago Orzo  
Coffee, Tea & Decaf  
*\$26 per guest*

### Coconut Macadamia Prawns

Crisp Garden Salad with INN's Orange Vinaigrette  
Warm Scissor Rolls and Butter  
Jumbo Prawns dipped in Macadamia Batter and coated  
with Toasted Coconut Shavings, served with Sweet Thai  
Chili Sauce  
Green Bean Almondine  
Garlic Mashed Potatoes  
Coffee, Tea & Decaf  
*\$27 per guest*

### Crab Stuffed Halibut

Crisp Garden Salad with INN's Orange Vinaigrette  
Warm Scissor Rolls and Butter  
Alaskan Halibut Stuffed with Dungeness Crab, Tillamook  
Cheddar, Onions, and Tomatoes with Chardonnay  
Cream  
Steamed Asparagus  
Asiago Orzo  
Coffee, Tea & Decaf  
*\$29 per guest*

### Roasted Wild Alaskan Salmon

Crisp Garden Salad with INN's Orange Vinaigrette  
Warm Scissor Rolls and Butter  
Alaskan Wild Salmon Roasted with Lemon Basil Cream  
Green Bean Almondine  
Asiago Orzo  
Coffee, Tea & Decaf  
*\$27 per guest*

### Slow Roasted Prime Rib

Crisp Garden Salad with INN's Orange Vinaigrette  
Warm Scissor Rolls and Butter  
Slow Roasted Prime Rib, Served Medium with Garlic Herb Jus  
and Fresh Horseradish  
Steamed Vegetable Medley  
Garlic Mashed Potatoes  
Coffee, Tea & Decaf  
*\$27 per guest (25 orders minimum unless on Friday or Saturday)*

### Rib Eye Bistecca

Crisp Garden Salad with INN's Orange Vinaigrette  
Warm Scissor Rolls and Butter  
Charbroiled Ribeye topped with Garlic, Wilted Spinach, Feta  
Cheese and Roma Tomatoes  
Green Bean Almondine  
Garlic Mashed Potatoes  
Coffee, Tea & Decaf  
*\$28 per guest*

### Surf and Turf

Crisp Garden Salad with INN's Orange Vinaigrette  
Warm Scissor Rolls and Butter  
6 oz. Certified Angus Sirloin Steak with Steakhouse Butter  
2 Heritage Signature Crab Cakes with Blackberry Red Pepper  
Sauce  
Green Bean Almondine  
Garlic Mashed Potatoes  
Coffee, Tea & Decaf  
*\$31 per guest*

*The above prices are subject to 18% service charge and prevailing Washington State Sales Tax*



## *Wedding Breakfasts*

*for parties of 20 or more*

### **All American**

Fresh Seasonal Fruit Display  
Assorted Breakfast Pastries  
Scrambled Eggs with Our Special Blend of Cheeses  
Crisp Bacon and Country Sausage  
Roasted Cottage Potatoes  
Fresh Squeezed Orange Juice  
Coffee, Tea and Decaf  
*\$15 per guest*

### **Heritage Brunch**

Fresh Seasonal Fruit Display  
Assorted Breakfast Pastries  
Classic Eggs Benedict  
Heritage Lobster Crab Cakes with Blackberry Red Bell Pepper Sauce  
Insalata Caprese – Fresh sliced tomato and mozzarella with basil chiffonade  
Crisp Bacon and Country Sausage  
Savory Baked Hashbrown Gratinée  
Fresh Squeezed Orange Juice  
Coffee, Tea and Decaf  
Consuming raw or undercooked meat, eggs, or seafood may increase your risk of food-borne illness.  
Our Classic Eggs Benedict are prepared with undercooked eggs.  
*\$19 per guest*

*The above prices are subject to 18% service charge and prevailing Washington State Sales Tax*



## *Banquet Wine List*

### **By the Glass**

Columbia Crest Chardonnay, Cabernet Sauvignon and Merlot  
Sockeye Pinot Gris  
Avery Lane Sauvignon Blanc  
Red Diamond Merlot  
Beringer White Zinfandel  
Chateau St. Michelle Riesling  
***\$6 per glass***

### **By the Bottle**

#### ***Whites***

Beringer White Zinfandel	\$24
Chateau St. Michelle Riesling	\$24
Columbia Crest Chardonnay	\$24
Sockeye Pinot Gris	\$24
Avery Lane Sauvignon Blanc	\$24
Kendall Jackson Chardonnay	\$28

#### ***Reds***

Columbia Crest Two Vines Cabernet Sauvignon	\$24
Columbia Crest Two Vines Merlot	\$24
Red Diamond Merlot	\$24
Snoqualmie Syrah	\$24
Greg Norman Cabernet/Merlot	\$32
Francis Coppola Claret	\$32

### **Champagne by the Bottle**

Wycliff Brut	\$20
Domaine Ste. Michelle Brut	\$24
Moet & Chandon White Star	\$60

*If hosted, the above prices are subject to 18% service charge and prevailing Washington State sales tax*



## *Banquet Beer List*

### **Bottled**

#### **Domestic**

*\$3 per bottle*

Budweiser, Bud Light, Miller Genuine Draft, Miller Light, Michelob Ultra, Coors Original, Coors Light, Haake Beck

#### **Imported and Microbrews**

*\$4 per bottle*

Corona Extra, Corona Light, Heineken, Guinness, Red Hook ESB, Alaskan Amber, Mongoose IPA, Stella Artois, Widmer Hefeweizen

### **Kegs**

#### **Domestics at \$325 per keg**

Budweiser and Bud Light, St. Louis, MO  
Michelob and Michelob Ultra, St Louis, MO  
Coors and Coors Light, Golden, CO  
Henry Weinhard's Private Reserve and Northwest Trail, Hood River, OR  
Miller Lite, Milwaukee, WI  
MGD, Milwaukee, WI

#### **Microbrews at \$450 per keg**

*Seven Seas (multiple varieties available) Brewed next door!*  
Redhook ESB, Blonde Ale and Chinook Copper Ale, Woodinville, WA  
Mac & Jack's African Amber, Renton, WA  
Pyramid Hefeweizen, Seattle, WA  
Widmer Drop Top Amber, Portland, OR  
Widmer Hefeweizen, Portland, OR  
Deschutes Black Porter and Mirror Pond Pale Ale, Bend, OR  
Alaskan Amber, Juneau, AK  
Sierra Nevada Pale Ale. Chico, CA  
Sam Adams Boston Lager, Boston, MA

#### **Imports**

Labatt Blue, London, ONT	\$325
Guinness, Dublin, Ireland	\$475
Harp, Dundalk, Ireland	\$475
Heineken, Amsterdam, Holland	\$325
Pilsner Urquell, Czech Republic	\$325
Stella Artois, Belgium	\$450

*If hosted, the prices listed above are subject to 18% service charge and prevailing Washington State sales tax.*



## *Banquet Beverages*

### **Liquor**

Call \$6 per drink (Jack Daniels, Jose Cuervo, Absolut, Bacardi, Captain Morgan, etc.)  
Premium \$7-9 per drink

### **Specialty**

by the pitcher – please inquire

### **Non-Alcoholic Offerings**

Martinelli's Sparkling Cider \$10 per bottle  
Fruit Punch \$15 per gallon, minimum 3 gallons  
Assorted Soft Drinks and Bottled Water \$2 each

**Bartender Fee** of \$50 is waived with selection of Wedding Package

**Bartender Fee of \$50 per bartender is applicable to all other Banquet Bars and Cocktail Services**

All alcoholic beverages must be purchased through The INN at Gig Harbor. Our bartenders are fully trained and operate under the rules and regulations of the Washington State Liquor Control Board.

*If hosted, the prices listed above are subject to 18% service charge and prevailing Washington State sales tax.*