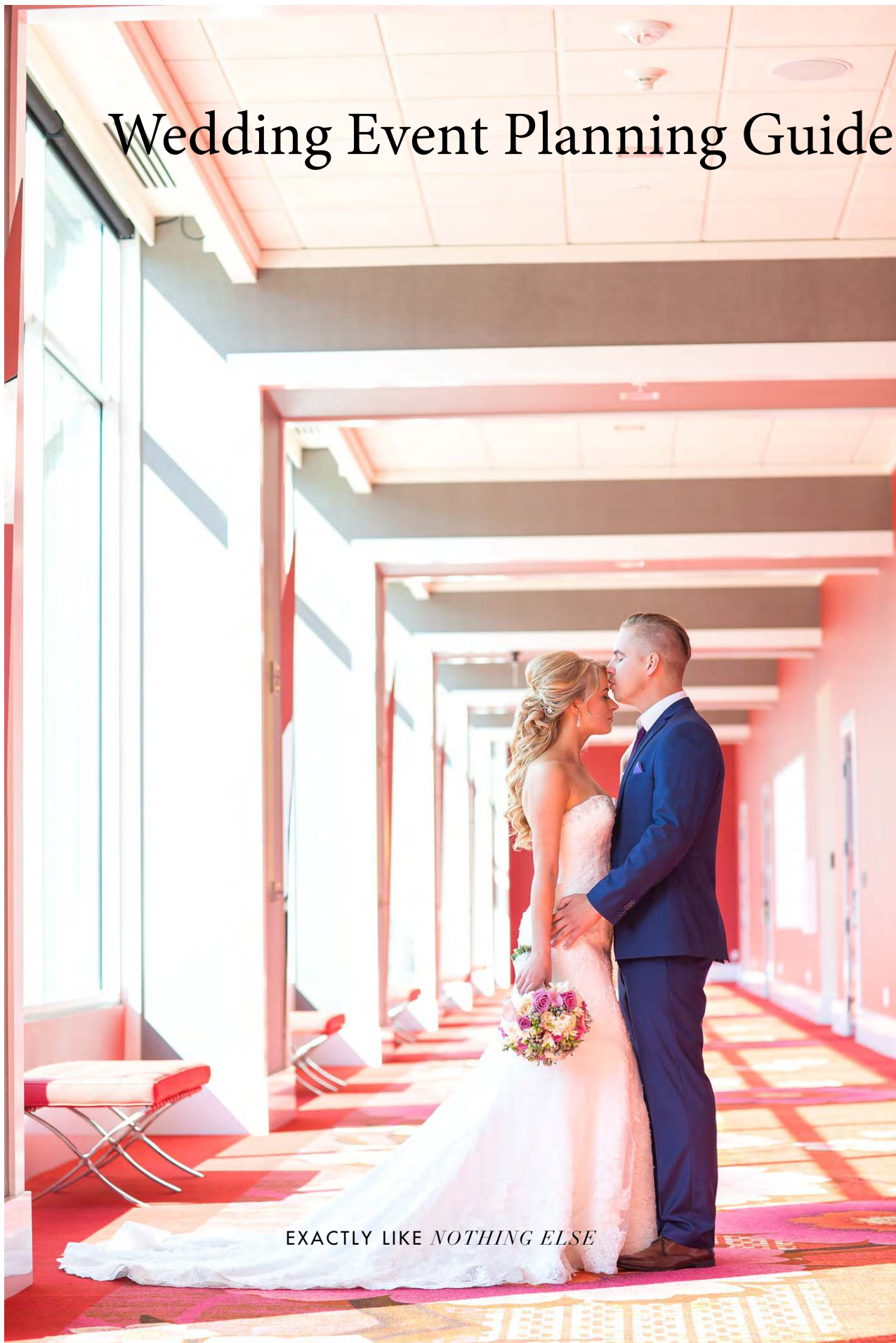


Wedding Event Planning Guide



EXACTLY LIKE *NOTHING ELSE*

Ballroom Pricing*

THE HISTORIC DAVENPORT HOTEL

GRAND PENNINGTON

Reception (Fri or Sat) \$4,000

Reception (non) \$2,500

MARIE ANTOINETTE

Reception (Fri or Sat) \$3,000

Reception (non) \$2,000

Ceremony \$2,500

EARLY BIRD

Reception (Fri or Sat) \$1,000

Reception (non) \$1,000

Ceremony \$1,000

ELIZABETHAN

Reception (Fri or Sat) \$2,000

Reception (non) \$1,000

Ceremony \$1,000

ISABELLA

Reception (Fri or Sat) \$2,500

Reception (non) \$1,500

Ceremony \$2,500

THE DAVENPORT GRAND

GRAND BALLROOM, PER SECTION

Reception (Fri or Sat) \$2,500

Reception (non) \$1,250

CEDAR JUNIOR BALLROOM

Reception (Fri or Sat) \$1,500

Reception \$750

Ceremony \$1,500

BIRCH JUNIOR BALLROOM

Reception (Fri or Sat) \$1,500

Reception (non) \$750

Ceremony \$1,500

MAPLE JUNIOR BALLROOM

Reception (Fri or Sat) \$1,500

Reception (non) \$750

Ceremony \$1,500

TERRACE ROOM EAST

Reception (Fri or Sat) \$1,000

Reception (non) \$750

Ceremony \$1,000

TERRACE ROOM WEST

Reception (Fri or Sat) \$1,000

Reception (non) \$700

Ceremony \$1,000

THE CENTENNIAL BY DAVENPORT HOTELS

PAVILION

Reception (Fri or Sat) \$800

Reception (non) \$600

Ceremony \$1,000

SKYLINE

Reception (Fri or Sat) \$2,000

Reception (non) \$1,500

Ceremony \$2,000

RIVERFRONT BALLROOM A OR B

Reception (Fri or Sat) \$1,000

Reception (non) \$600

Ceremony \$1,000

RIVERFRONT BALLROOM C

Reception (Fri or Sat) \$1,500

Reception (non) \$1,000

Ceremony \$1,500

Planning Your Wedding & Amenities

CONSULTATION

Scheduling a Consultation

Scheduling a consultation with our Wedding Sales Manager is highly recommended. We will review the vision of your dream wedding, confirm available dates and give you a tour of our ballrooms—providing best-fit wedding options for you.

Wedding Agreement

Our Wedding Sales Manager will reserve your space by preparing a wedding agreement based upon availability and confirmation of your wedding date. This agreement details wedding date, ballroom location, time of day and deposit schedule. Your date and ballroom location is secured by a returned signed agreement and a non-refundable deposit.

DETAILED PLANNING

Wedding Vendors

After signing your wedding agreement, you will meet with our Wedding Service Manager, who will outline wedding details and assist in recommending vendors (including but not limited to photographers, videographers, entertainers and officiants).

Wedding Meals and Drink Service

Choose your food and beverage menu selection from our enhanced wedding menu.

Floor plan

Your Wedding Service Manager will create a comfortable and accessible customized floor plan for your special event and will attend to any other plans you may have for this special day.

Wedding Trends

As an addition, your Wedding Service Manager will share the latest wedding trends and assist in designing unique memories for your guests to remember forever.

AMENITIES

Ceremony includes the following:

- Chair set-up and breakdown
- Skirted gift, guest book and unity candle table
- One wireless microphone

Personal Wedding Service Manager to:

- Assist in referring wedding vendors
- Act as a liaison between vendors and the hotel Manage setup of the ceremony for hotel provided items

Reception includes the following

Personal Wedding Services manager to:

- Assist in referring wedding vendors
- Design layout of reception room,
- Assist with food and beverage selections,
- Act as liaison between the hotel and vendors

Selection of linens includes the following:

- White underlays, cream brocade or black underlay with white overlay and napkins

Set-up and tear-down includes the following: Standard round tables and sweetheart table (upon request)

- Wooden dance floor
- Three votive candles, per guest table
- Silver cake pedestal and silver cake cutter (upon request)
- Skirted place card table
- Gift table, cake table

Preferred room rates includes the following:

- Special room rates for your guests (based upon availability)

The following amenities are included for weddings with \$4,000 or more in food:

- Complimentary overnight suite
- Complimentary valet parking for the couple on their wedding night (no substitutions)
- Ceremony and reception coordination services Ceremony rehearsal (if applicable)

For weddings with less than \$4,000 in food: Ceremony and reception coordination services. Regular rates apply to an overnight suite Complimentary valet parking

Catering Guidelines

WEDDING POLICIES AND SERVICES

Amplification Wireless or Wired Microphones may be rented through the hotel at an additional charge of \$75.00 per microphone. All amplification of music must be provided by the group or its outside vendor.

Availability Evening events may be scheduled between 4 PM - 11:30 PM. The ceremony location will be reserved for three hours, including photography and actual ceremony time, based upon availability. Receptions may last a maximum of five hours, and end no later than 11:30 PM. Access to the ballrooms prior to the scheduled time is subject to availability and must be pre-approved. Afternoon times are available upon request and based on availability. An additional hour can be requested at the time of contract for \$250.

Bars Bars may stay open a maximum of five hours. The hotel reserves the right to refuse service to anyone who may be, in the hotel's view, impaired or under the legal drinking age. The hotel also reserves the right to close the bar at its discretion.

Booking Wedding ceremonies and receptions can be booked 12 months prior to the event date.

Cakes The hotel provides complimentary cake cutting service for weddings, and will cut and serve the wedding cake on our Davenport china. Cake cutting sets and pedestals are available to use upon request. Wedding Cakes may be brought in from an outside cake designer.

Decorations All candles must be enclosed in a votive holder that stands to the height of the flame. No glitter, confetti, or loose décor (with the exception of silk petals). No taper or tea light candles are permitted without the use of a hurricane or votive holder. Live flower petals are not permitted on ballroom floors. The hotel will not permit the affixing of anything to the walls, floors, or ceiling of rooms. All displays and/or decorations proposed by the group shall be subject to approval of the Wedding Service Manager.

Deposit A non-refundable deposit will be required to reserve a date and will be applied to the final balance. The remaining amount will be due 7 business days prior to your event with a cashier's check or credit card. No personal checks are accepted.

Gift Delivery Transportation and/or relocation of gifts will need to be arranged by a personal friend or family member of the group. The hotel is not responsible for any lost or stolen gifts or personal items brought to the event by the group or invitees.

Meal Guarantees The guaranteed number of attendants must be communicated to the Wedding Service Manager at the Hotel no less than 72 hours (Monday through Friday, excluding holidays), prior to the Event.

Room Attendance Guarantees If your final guaranteed number is higher than the maximum occupancy, the hotel reserves the right to transfer the event to another function room at the rates published on the hotel rental schedule based upon availability.

Labor Charges A labor fee of \$250 will be applied to ballrooms that require a change of set-up during the same day. If rental chairs are brought in from an outside source it is recommended that set up is arranged through the rental company or a labor fee will apply. If the group prearranges to stay one hour beyond the maximum of five hours a \$250 labor fee will apply.

Linen/Chairs* The hotel offers all white linen overlays and napkins as well as cream, white or black floor length underlays based upon availability. If you choose to rent your own chair sashes, the hotel will rent the individual chair cover for \$2 each and charge a labor fee of \$2 per sash to tie if required. Chiavari chairs can be rented through the hotel at \$4 per chair. Chiavari chairs with either a white sash, black sash or maize lamour sash can be rented at \$6 per chair. Chiavari chairs for ceremonies and receptions must be rented separately and are based only upon availability. Specialty linens may be rented through an outside vendor. Please see your Wedding Service Manager for pricing, referrals and/or reserving your hotel chair.

**Chivari chairs and covers are available at The Historic Davenport Hotel only.*

Catering Guidelines

WEDDING POLICIES AND SERVICES (CONTINUED)

Menu Planning The hotel does not permit outside food and beverage with the exception of the wedding cake. The menu must be finalized four weeks prior to the event date. If two plated entrees are chosen for guests to select from in advance of the function, the higher priced entree will apply to all meals served. If the Patron requests this option, the group does need to offer the same salad and dessert selection for all guests of the event.

Meal Place Cards must be provided by the group and are required for split entrée dinners to identify each guest's entrée selection to their banquet server. All place cards must be alphabetized and given to the Wedding Service Manager no later than 72 hours in advance. Place cards will be set on a place card table for guests to pick up as they arrive. Please contact your Wedding Service manager for further details and table numbering.

Menu Tasting The Davenport Hotel offers a complimentary tasting to all booked couples only, on two dates per year, to be announced by your wedding manager. It is the responsibility of the couple to attend one of these events if they wish to taste our menu selections.

Music The hotel does not provide amplification for music or MC services. All ceremony and reception music must be provided by a DJ or live musician and booked by the group. Recommendations are available through your Wedding Department.

Seating The Davenport Hotel and Grand's banquet tables are 72" and seat 10 guests per table for plated or buffet style receptions. The Centennial banquet tables are 60" and seat 8 people. Hors d'oeuvre receptions will be set cabaret-style, with seating for up to 50% of guest count.

Parking The Historic Davenport Hotel self-park garage is located on the corner of Post Street, and valet parking is located off Post Street at the main entrance. The Davenport Grand self-park garage is located on the corner of Washington Street, and valet parking is located off Spokane Falls Blvd. at the main entrance. The following prices are subject to change:

Self-Parking: \$5 for hours 1-4 / \$1 each additional hour; \$17 maximum per day

Rehearsal Dinners Davenport Hotels have several private banquet setting and private party rooms in The Palm Court Grill, Safari Room Fresh Grill and Bar, Post Street Ale House and The Centennial to enhance your entire wedding celebration. Please contact your Wedding Sales Manager for further details.

Service Charge and Tax All prices quoted are subject to Washington state sales tax. Service charges and taxes are subject to change. 100% of the service charge goes to Davenport Hotels.

Sleeping Rooms We are pleased to extend a discount of 15% off our best available rates, based on availability or room block. To set up a room block please contact Wedding Sales Manager

Vendors Preferred Wedding Vendors are listed inside our wedding brochure. However, you are also welcome to bring in outside vendors, including Photographers, Videographers, Disc Jockeys, Musicians and Cake Designers. Please provide vendor contact information to your Wedding Service Manager and have them contact your Wedding Service Manager one week prior to the event date to discuss policies and approve each vendor's schedule for the Wedding Day. All vendors are held to the standards of The Davenport Hotel and are expected to treat all hotel guests and staff with professional courtesy. Signed third-party agreement will apply.

Wedding Menus

Wedding Hors d'oeuvres | Reception Package

- Style: Hors d'oeuvres Stations
- Guest Minimum: 25
- Price Range: \$41 per person (wedding cake-cutting fee waived)
- Included in Package: freshly brewed Starbucks coffee (regular and decaf), Teavana hot teas and non-alcoholic punch
- Menu:

Cold

- Seared Tuna, mango chutney, tortilla chip GF
- Seared beef tenderloin, bell pepper pesto**, potato crisp GF
- Cheese Board (selection of cheeses from around the world, served with gourmet crackers, lavash and sliced baguette)
- Fresh Seasonal and Tropical Fruit (served with honey-mint greek yogurt)
- Classic Crudite GF (seasonal vegetables served with ranch dressing and hummus)
- Marinated feta cheese shooters with eggplant, olives and basil GF
- Mediterranean display (lemon hummus, red pepper hummus, stuffed olives, marinated artichokes, almonds**, carrot and celery sticks. Served with pita chips and lavosh)
- Charcuterie display (salami, prosciutto, mortadella, and capicola served with pickled vegetables and mustards)

Hot

- Risotto fritters with carrot cream
- Grilled Wild Gulf jumbo prawns and pickled apple skewers with cilantro cream
- Grilled chicken and mushroom skewers with chimichurri

Wedding Menus

Davenport Signature Plated Meals

- Style: Three-Course Plated
- Guest Minimum: 10
- Price Range: See price options below
- Included in Package: freshly brewed Starbucks coffee (regular and decaf), Teavana hot teas, non-alcoholic punch, house-made baked breads and butter, chef's selection of starch and fresh seasonal vegetables, choice of three tray-passed appetizers, choice of one salad and choice of two entrees.

Course 1: Appetizer Stations (select three)

- Dates stuffed with almonds** and blue cheese, wrapped in prosciutto
- Curried chicken salad on phyllo with raisin relish
- Tomato, mozzarella, and basil skewers with balsamic drizzle GF
- Smoked salmon crêpe, lemon cream, American caviar
- Seared beef tenderloin, bell pepper pesto**, potato crisp GF
- Seared Tuna, mango chutney, tortilla chip GF
- Goat cheese and onion tartelette
- Mini chicken lettuce wraps, hoisin ginger sauce**
- Vegetable spring rolls with spicy peanut sauce **
- Bloody mary gazpacho shooters with bay shrimp GF

Course 2: Salads (select one)

- Includes: choice of salad dressing (one dressing for all salads) buttermilk ranch, balsamic vinaigrette, apple cider vinaigrette or Caesar dressing
- Farm Greens salad with shaved radish, fennel, and grape tomato GF V
- Caesar salad with romaine hearts, parmesan, olive oil croutons, and lemon
- Kale and Arugula salad with quinoa, shaved asparagus, citrus segments
- Bibb lettuce salad with blue cheese, tomatoes and pancetta

Course 3: Entrees (select up to two)

Note: When more than one entree has been selected for a plated meal, the higher of the entree prices will be charged for each selection.

- Fresh Dungeness crab cake and 6oz center cut beef of filet* | \$50.95 per person
- Wild Gulf jumbo prawns and 6oz Center cut beef of filet* | \$50.95 per person GF
- 8 oz. Center cut Grade beef filet* | \$50.95 per person GF
- Local IPA braised beef short ribs | \$44.95 per person
- Mustard crusted rack of lamb | \$49.95 per person
- Roasted chicken breast with tarragon jus | \$37.95 per person GF
- Seared free range chicken breast with sauce diable | \$39.95 per person GF
- Roasted pork tenderloin with pumpkin seed crust and mustard demi | \$39.95 per person GF
- Pacific Chinook King Salmon* with horseradish cream | \$42.95 per person GF
- Wild Halibut filet* with basil butter | \$44.95 per person GF
- Pancetta wrapped Wild Gulf jumbo prawns with spicy Pomodoro | \$39.95 per person
- Ratatouille stuffed bell pepper over quinoa | \$29.95 per person GF V
- Roasted vegetable and polenta with tomato emulsion | \$29.95 per person V

Wedding Menus

Menu Addition: Hors d'oeuvres

- Style: Hors d'oeuvres Stations
- Guest Minimum: 24 pieces (each)
- Price Range: See price options below
- Menu Options:
 - Cold Hors d'oeuvres-
 - Dates stuffed with almonds** and blue cheese, wrapped in prosciutto | \$3.5 each
 - Curried chicken salad on phyllo with raisin relish | \$3.5 each
 - Tomato, mozzarella, and basil skewers with balsamic drizzle GF | \$2.5 each
 - Smoked salmon crêpe, lemon cream, American caviar | \$3.5 each
 - Seared beef tenderloin, bell pepper pesto**, potato crisp GF | \$4.5 each
 - Seared Tuna, mango chutney, tortilla chip GF | \$4.5 each
 - Goat cheese and onion tartelette | \$2.5 each
 - Mini chicken lettuce wraps, hoisin ginger sauce** GF | \$3.5 each
 - Vegetable Spring rolls with spicy peanut** sauce | \$3.5
 - Bloody Mary gazpacho shooters with bay shrimp | \$4.5
 - Hot Hors d'oeuvres-
 - Pork pot-stickers with plum sauce | \$3.5 each
 - Crab cakes with spicy remoulade | \$3.5 each
 - Crispy vegetable spring rolls with sweet chili sauce | \$3.5 each
 - Risotto fritters with carrot cream | \$2.5 each

Menu Addition: Appetizer Platters

- Style: Appetizer Stations
- Guest Minimum: 24 guests
- Price Range: See price options below
- Menu Options:
 - Seafood Display GF | Served with classic cocktail sauce, Louie dressing, tarragon remoulade, soy-wasabi aioli, and tabasco mignonette
 - Poached jumbo gulf shrimp | \$3.5 each
 - Alaskan snow crab claws | \$6.5 each
 - Oyster shooters | \$5.5 each
 - Cheese Board | \$10 per person (selection of cheeses from around the world, served with gourmet crackers, lavosh and sliced baguette)
 - Fresh Seasonal and Tropical Fruit | \$7 per person (served with honey-mint greek yogurt)
 - Classic Crudite | \$7 per person (seasonal vegetables served with ranch dressing and hummus)
 - Charcuterie display | \$14 per person (salami, prosciutto, mortadella, and capicola served with pickled vegetables and mustards)
 - Mediterranean display | \$12 per person (lemon hummus, red pepper hummus, stuffed olives, marinated artichokes, almonds**, carrot and celery sticks. Served with pita chips and lavosh.)

Wedding Menus

A'la Carte | Enhancements

- Style: Stations
- Item Minimum: 50 (unless noted below)
- Price Range: \$3-\$12 per person
- Add on the following as an a'la carte after dinner addition to your plated or buffet dinner:
- Menu Options:

-SWEET-

- Chocolate Fountain | \$12 per person | Minimum of 50 guests | fresh seasonal fruits with an assortment of sweet bites
- Donut Wall | \$5 each | displayed on a stunning LED-lit Donut Wall
- Sea Salted Caramel & Orange Cream Bonbons | \$3 each
- Chocolate Truffle Pops | \$2.50 each
- Rice Crispy Treats on-a-stick | \$2.50 each
- Davenport Deluxe Chocolate-Dipped Strawberries | \$3 each | 12 strawberry minimum (GF upon request)

-SAVORY-

- Miniature Sirloin Burgers | \$36 per dozen | silver dollar rolls, roasted onion mayonnaise, lettuce, tomato and onion
- Pepperoni and Four Cheese Flatbreads | \$5 per person
- TaterTots with assorted dipping sauces | \$4 per person
- Spicy & BBQ Chicken Wings | \$6 per person
- Chips, Salsa & Guacamole | \$6 per person
- Mixed Cocktail Nuts** | \$3.95 per person

Countdown to "I Do"

- Style: Plated Display Stations
- Guest Minimum: 10 guests
- Price Range: See price options below
- Menu Options:

"Morning Glow" | \$17.95 per person

- Display of berry and fruit smoothie shots
- Assorted mini sandwich wraps
- Chocolate covered strawberries
- Davenport bottled water
- Assorted sparkling waters

"Pub Grub" | \$16.95 per person

- Assorted mini beef and chicken sliders
- Tim's potato chips
- Warm pretzels with cheese sauce
- Davenport bottled waters
- Assorted Pepsi soft drinks

GF This item is prepared gluten free. Please inform your server if a person in your party has a food allergy or special dietary need (e.g., gluten intolerance).

(V) This item is Vegan

* This item may be served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

** This item contains nuts or nut products.

Beverage Menus

Wine List

Our comprehensive wine list is available at your request. Wines listed are subject to change.

Champagne

G.H. Mumm, France \$120

Veuve Clicquot Yellow Label Brut, France \$141

Sparkling Wines

JP Chenet Blanc de Blanc Brut, France \$34

Chateau St. Michelle Brut, Columbia Valley, WA \$35

Argyle Blanc de Blanc, Willamette Valley, OR \$66

White Wines

Arbor Crest Riesling Columbia Valley, WA \$35

Arbor Crest "Connor Lee" Chardonnay Columbia Valley, WA \$35

Kendall-Jackson Chardonnay, CA \$50

Duckhorn Chardonnay, CA \$54

Santa Cristina Pinot Grigio Delle Venezie, Italy \$42

Brancott Sauvignon Blanc New Zealand \$46

Rombauer Vineyards Sauvignon Blanc, CA \$50

Red Wines

Arbor Crest "Four Vineyard" Merlot Columbia Valley, WA \$35

Arbor Crest "Five Vineyard" Cabernet Sauvignon \$35

Barrister Winery "Rough Justice" Red Blend Columbia Valley, WA \$62

L'Ecole No. 41 Winery Cabernet Sauvignon Columbia Valley, WA \$62

Erath Pinot Noir Dundee Hills, OR \$50

Château St. Michelle Syrah Columbia Valley, WA \$42

Boen Russian River Valley, CA \$54

Non Alcoholic

Martinellis Sparkling Cider \$18

Beverage Menus

Banquet Bar

Bar service is available for a maximum of 5 hours. Our standard for staffing is one bartender for each 100 guests. Additional bars and bartenders may be arranged. A bartender fee of \$75 per bar, per hour will apply. This fee of \$75 will be waived with a revenue minimum of \$200 per bar, per hour.

All beverages stocked in each banquet bar

Premium House Wines by the Glass \$8.75 each / **By the Bottle** \$35 each (unless noted below)

Arbor Crest Riesling

Arbor Crest "Connor Lee" Chardonnay

Arbor Crest "Four Vineyard" Merlot

Arbor Crest "Five Vineyard" Cabernet Sauvignon

JP Chenet Blanc de Blanc Brut \$34

Our comprehensive wine list is available at your request. Wines listed are subject to change.

Premium Cocktails \$10.75 each / **As Martinis** \$12.75 each

Grey Goose vodka

Maker's Mark bourbon whiskey

Pendleton whiskey

Tangueray 10 gin

Glenlivet 12 yr scotch

Pussers British Navy rum

Patron Silver tequila

Select Cocktails \$8.75 each / **As Martinis** \$10.75 each

Fris vodka

Crown Royal whiskey

Jim Beam bourbon

Bombay Sapphire gin

Johnnie Walker Red Label scotch

Captain Morgan rum

Jose Cuervo Tradicional tequila

Beverage Menus

Bottled Beer Imports

Corona \$5 each

Stella Artois \$6.50 each

Craft/Northwest brews

Alaskan Amber \$6 each

Widmer Hefeweizen \$6 each

Deschutes Mirror Pond Pale Ale \$6.50 each

No-Li Born & Raised IPA \$6.50 each

Iron Horse Irish Death \$6.50 each

Domestic Beer

Coors Light \$5 each

O'Douls NA \$5 each

Assorted PEPSI Brand Soft Drinks \$4 each

Mineral and Sparkling Water \$4.95 each

Banquet Bar – Enhancements

Add-on the following beverages to the banquet bar selections above

Cordials \$10.75 each

Frangelico

Grand Marnier

Courvoisier VS

Amaretto DiSaronno

Drambuie

Signature Cocktails \$11 each

Huckleberry Heaven Martini 44° North Huckleberry vodka, white cranberry juice, splash of sour, garnished with huckleberries

Stiletto Manhattan Makers Mark Bourbon, Amaretto DiSaronno, Bitters

French 75 Gin, Lemon, Simple Syrup, Champagne

Huckleberry Moscow Mule Fris vodka, ginger beer, lime juice, garnished with huckleberries

Preferred Vendors

PHOTOGRAPHY

Ifong Chen Photography
509.276.5244 ifongphotography.com

Looyenga Photography
208.651.0443
looyengaphotography.com

Urban Rose Photography
info@urbanrosephoto.com
urbanrosephoto.com

WEDDING CAKES

Marsells Cakes and Desserts Bakery
509.448.2512
marsellscakes.com

Just American Desserts 509.927.2253
justamericandesserts.net

Lilac City Bakery
509.315.4958
lilacitybakery.com

FLORIST

Rose and Blossom 509.921.7673
roseandblossom.com

Those Girls Events
thosegirlsevents@yahoo.com
509-385-2652

PHOTO BOOTH

Funny Booth
208.502.1045
funnybooth.us

TUXEDO AND FORMAL WEAR

Tuxedo Gallery
509.455.8344
tuxedogallery.net

Marcella's Bridal
509.466.5281
marcellasbridal.com

Mr. Tux
509.747.5207
mrtuxspokane.com

DJ SERVICE

Big Show Mobile Entertainment
509.990.0445
bigshowmobile.com

Entertainment Warehouse
509.468.7070
youreventstore.com

Complete Weddings and Events
509.927.3535
completeweddingspokane.com

RENTALS

Entertainment Warehouse
509.468.7070
youreventstore.com

Event Rents
509.535.4030
event-rents.com

VIP Production NW 509.747.4804
vipproductionnw.com

CINEMATOGRAPHY

Matt Green Films
509.218.2543
mattgreenfilms.com

Grace Media
509.251.5152
gracemedia.info

MAKE-UP

Shasta Hankins Makeup
208.301.2450 shastahankins.com



DAVENPORT WEDDINGS

EXACTLY LIKE *NOTHING ELSE*

For more information regarding our wedding event
planning program, please contact our
Sales & Marketing Team

800.899.1482

info@thedavenport.com

111 South Post Street
Spokane, WA 99201

