How to Use the Menu Guide

We have created this menu guide to help you review banquet meal and dining options surrounding your event here at The Historic Davenport Hotel. We have included menu items, cost per person and/or cost per piece, minimum guest requirements and service style – self serve buffet or plated service.

The menu item headings listed in the following pages are as follows:

• Breakfast / Brunch – Buffet
• Chef Side Stations
• Breakfast Single Course – Plated
• Lunch – Buffet
• Lunch 3-Course – Plated
• Lunch Salad – Single Course Plated
• Lunch Sandwich – Single Course Plated
• Lunch Sandwich – Boxed
• Afternoon Break – Buffet
• All Day à la Carte – Buffet
• All Day – Cold Hors d’oeuvres / Appetizers
• All Day – Warm Hors d’oeuvres / Appetizers
• Dinner – Buffet
• Dinner – Buffet Enhancements
• Dinner 3-Course – Plated
• Wine List – Tray Passed or Table Pour
• Banquet Bar – Host or No Host

It is important to read the Catering Guidelines listed on pages 4 and 5 for specific event and dining requirements before selecting your menu items.

You can create a custom menu of your choice by selecting any items from the menu selections listed under each heading.

To speak with a sales associate about your upcoming event, please call: 800.899.1482

Contents

4    Catering Guidelines (Very important. Please read first)
6    Breakfast / Brunch – Buffet
7    Chef Side Action Stations
7    Breakfast Single Course – Plated
8    Lunch – Buffet
9    Lunch 3-Course – Plated
10   Lunch Salad – Single Course Plated
11   Lunch Sandwich – Single Course Plated
12   Lunch Sandwich – Boxed
12   Themed Breaks – Buffet
13   All Day à la Carte – Buffet
14   Cold Hors d’oeuvres / Appetizers
15   Hot Hors d’oeuvres / Appetizers
16   Dinner – Buffet
17   Dinner – Buffet Enhancements
18   Dinner 3-Course – Plated
19   Wine List – Tray Passed or Table Pour
20   Banquet Bar – Host or No Host
21   Capacity Chart
22   Floor Plan
23   Audio Visual Collection and Pricing
25   Additional Catering Services
Catering Guidelines - Policies and Services

Menu Planning
Our chefs have prepared these menus to appeal to a wide variety of tastes, but we welcome the opportunity to work with you to design a customized menu that is unique to your event. We are also pleased to provide alternatives for any guest with special dietary needs (vegetarian, allergic, diabetic, etc.).

Event Planning
Your Catering Sales Manager is available to assist you with all aspects of your event. We pride ourselves in having the expertise to guide you in creating an event that is both unique and memorable.

Service Charge
A service charge of 20% will be added to all food, beverage, set-up fees, corkage and audio-visual charges and are subject to Washington state sales tax. Service charges and taxes are subject to change.

Food Guidelines
All food buffets and carving stations are displayed for a maximum of 1-1/2 hours. The hotel does not permit food and beverage to be brought in or catered to the meeting rooms.

Our standard set-up for buffets is one buffet for up to 150 guests. Two buffets are standard for 150 guests or more. When two buffets are requested for fewer than 150 guests, a fee of $250 will be assessed.

Washington state law requires that we inform you that consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of contracting food-borne illness.

Beverage Guidelines
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 will apply. This fee of $75 will be waived with a revenue minimum of $200 per bar.

Corkage Fee
The hotel will allow donated wine to be brought into the hotel. Our corkage fee is $15 per 750 mL (standard bottle size). This fee is subject to service charge and tax.

Guarantees
Final attendance must be confirmed three business days prior to your event. This number is considered a guarantee and is not subject to reduction after this time. Final charges are based on actual attendance, or the guaranteed number, whichever is greater.

When more than one entrée has been selected for a plated meal, the higher of the entrée prices will be charged for each selection. The specific number of each entrée is required at the time of guarantee. You will need to provide a ticket, sticker, name, or tent card for your guests, identifying their meal selections to the server.

Parking
The Historic Davenport Hotel self-park garage is located on the corner of Post and First street, and valet parking is located off Post Street. The following prices are subject to change:
- Self-Parking: $5 for hours 1-4 / $1 each additional hour
- $17 maximum per day
- Valet Parking: $17 event valet, $22 overnight valet.

Floral Arrangements and Centerpieces
Davenport Flowers located in The Historic Davenport Hotel on the lobby level, can fulfill all your flower and centerpiece needs. There is no delivery fee for in-house deliveries and all purchases through the hotel florist are applied, along with food and beverage, to reaching the event minimums. Orders are subject to 8.7% sales tax.

Floral Designer Contact:
- 509 789 7200 (phone)    509 789 7201 (fax)

Shipping, Delivery, and Pick-Up
We offer full service shipping and receiving services, Monday-Friday, 9 am – 5 pm. Charges for deliveries are $5 per box, $250 per crate or pallet. Additional packing fees may apply, depending upon what supplies are needed (tape, new boxes, envelopes, packing materials, etc). Packages for functions may be delivered to the hotel up to one week prior to the conference/event and must be shipped out within five days following the event. Storage fees may apply beyond these dates. Please do not ship valuables; the hotel is not responsible for contents. No COD packages will be accepted.

Shipping to Hotel
When shipping materials to the hotel, please include the following information on all packages:
- Name of Conference/Event
- Name of Contact/Guest
- Event Dates
- Arrival Date
- Attention: Name of your Catering Manager or hotel contact
- Total Number of packages: (i.e., 1 of 4)

Shipping from Hotel
When shipping materials from the hotel, shipping labels should be marked as follows:
- The Davenport Historic Davenport Hotel
- 10 South Post Street
- Spokane, WA  99201
- Telephone: 509 789 6805
- Total Number of packages: (i.e., 1 of 4)

The Historic Davenport Hotel uses Federal Express and United Postal Service for our regular shipping needs. When using the U.S. Postal Service, all postage must be pre-paid. UPS and FedEx deliver to the hotel at around 9 am, Monday-Friday, and pick up outgoing mail and packages every afternoon around 3 pm. Times are subject to change.

The hotel is not responsible for items left behind. All arrangements for shipping and receiving need to be arranged through your Catering Manager or Management contact.
Breakfast / Brunch – Buffet

Style: Self serve buffet
Guest Minimum: 10 for the Classic & Grand Continental breakfasts
25 for all others
Price Range: $11 – $30 per person (pp)

Included in each buffet below (unless noted):
- Freshly brewed Starbucks regular and decaffeinated coffee
- Hot teas
- Chilled juices
- Sliced breakfast breads
- Housemade pastries
- GRAND coffee cake
- Sliced seasonal fruit (NOTE: not available with the Classic Continental Breakfast)

CLASSIC CONTINENTAL BREAKFAST $11 pp (minimum of 10 guests)

THE GRAND CONTINENTAL BREAKFAST
- Assorted yogurt
- Hard-boiled eggs $16 pp (minimum of 10 guests)

CLASSIC BREAKFAST BUFFET
- Scrambled eggs
- Country-style Yukon Gold breakfast potatoes
- Breakfast sausage
- Hardwood-smoked honey-cured bacon $20 pp

THE DAVENPORT BREAKFAST
- Assorted yogurt
- Miniature bagels with sun-dried tomato cream cheese
- Lox** with traditional condiments
- Scrambled eggs with green onions and cheddar cheese
- Country-style Yukon Gold breakfast potatoes
- Breakfast sausage
- Hardwood-smoked honey-cured bacon $25 pp

THE DAVENPORT BRUNCH BUFFET
- Scrambled eggs with green onions and cheddar cheese
- Poached salmon on a bed of baby spinach topped with hollandaise sauce
- Housemade sourdough French toast with apple compote and warm maple syrup
- Northwest whole-grain oatmeal with condiments
- Country-style Yukon Gold breakfast potatoes
- Breakfast sausage
- Hardwood-smoked honey-cured bacon $30 pp

Chef-side action stations

Add-on the following chef-side action stations to your breakfast/brunch buffets.
Guest minimum: 25

CHEF’S OMELET STATION
- Cooked to order with the following:
  - Diced tomatoes
  - Wild mushrooms
  - Sweet onions
  - Bell peppers
  - Honey-cured ham
  - Hardwood-smoked honey-cured bacon
  - Fresh salsa and sour cream
  - Shredded cheddar cheese $8 pp

CHEF’S WAFFLE STATION
- Cooked to order with the following toppings:
  - Butter
  - Strawberries compote
  - Whipped cream
  - Warm maple syrup $5 pp

Breakfast / Brunch – Single Course Plated

Style: Table side service
Guest Minimum: 10
Price Range: $16 per person (pp)

Included in each selection below:
- Freshly brewed Starbucks regular and decaffeinated coffee
- Hot teas
- Chilled orange juice
- Housemade pastries

DAVENPORT SCRAMBLED EGGS
- Scrambled eggs with green onions and Tillamook sharp cheddar cheese
- Country-style Yukon Gold breakfast potatoes
- Choice of ham, bacon, or sausage $16 pp

DENVER OMELET
- Three-egg omelet with honey-cured ham, bell peppers, sweet onions and Tillamook sharp cheddar cheese
- Country-style Yukon Gold breakfast potatoes $16 pp

HOUSEMADE SOURDOUGH FRENCH TOAST
- Dipped in cinnamon batter and grilled
- Warm apple compote
- Applewood-smoked honey-cured bacon on the side $16 pp

BACON AND SWISS QUICHE
- Applewood smoked bacon, sweet onions, and Swiss cheese
- Country-style Yukon Gold breakfast potatoes $16 pp

SPINACH AND CHEDDAR QUICHE
- Spinach, Tillamook sharp cheddar cheese, sweet onions and bell pepper
- Country-style Yukon Gold breakfast potatoes $16 pp

Chef-side action stations

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  - Sweet onions
  - Bell peppers
  - Honey-cured ham
  - Hardwood-smoked honey-cured bacon
  - Fresh salsa and sour cream
  - Shredded cheddar cheese $8 pp

CHEF’S WAFFLE STATION
- Cooked to order with the following toppings:
  - Butter
  - Strawberries compote
  - Whipped cream
  - Warm maple syrup $5 pp

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).
* This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
** This item contains nuts or nut products.
## Lunch – Buffet

**Style:** Self serve buffet  
**Guest Minimum:** 25  
**Price Range:** $25 - $35 per person (pp)

**Included in each buffet below:**  
- Freshly brewed Starbucks regular and decaffeinated coffee  
- Hot tea  
- Iced tea

### DAVENPORT DELI BUFFET
- Baby spring mix salad  
- Housemade dressings  
- Pasta salad  
- Fresh fruit platter  
- Ham, turkey, roast beef deli platter  
- Tillamook cheddar, Swiss, provolone, pepper Jack cheese platter  
- Sandwich breads  
- Tomatoes, sweet onions, green leaf lettuce salad tray  
- Tim’s Cascade potato chips (individual bags)  
- Freshly baked cookies, brownies*, lemon bars $25 pp

### ITALIAN BUFFET
- Baby spring mix salad  
- Italian, balsamic, ranch dressings  
- Caprese salad  
- Antipasto salad  
- Grilled vegetable lasagna layered with ricotta and mozzarella  
- Grilled rosemary chicken Pomodoro with pasta-nice pilaf  
- House-baked garlic bread sticks  
- Amanetto sugar cookies  
- Chocolate-dipped biscotti* $30 pp

### SOUTHWESTERN BUFFET
- Tortilla soup  
- Tortilla strips  
- Sour cream  
- Cilantro  
- Fresh lime  
- Baby spring mix salad  
- Jalapeño ranch dressing  
- Lime cilantro vinaigrette  
- Carne asada skirt steak and chicken machaca Fajita bar  
- Pinto and black refried beans  
- Spanish rice  
- Fresh salsa  
- Guacamole  
- Tillamook sharp cheddar cheese  
- Rice pudding  
- Caramel flan $30 pp

### THE DAVENPORT BUFFET
- Tomato basil bague  
- Baby spring mix salad  
- Italian, balsamic, and ranch dressings  
- Pasta salad  
- Fresh fruit platter  
- Grilled rosemary chicken Pomodoro with pasta-nice pilaf  
- Braised boneless beef short ribs  
- Fresh seasonal vegetables  
- Freshly baked rolls and butter  
- Cheesecake with huckleberry compote  
- Chocolate flourless cake $35 pp

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### Lunch – 3-Course Plated

**Style:** Table side service  
**Guest Minimum:** 10  
**Price Range:** $25 - $30 per person (pp)

Select the following from below  
- One salad selection  
- Up to two entrée selections  
- One dessert selection

**Included with each plated meal:**  
- Baked Rolls  
- Freshly brewed Starbucks regular and decaffeinated coffee  
- Hot tea  
- Iced tea

### QUINCE SALAD
- Organic arugula, pomegranate, Point Reyes blue cheese, blackberry vinaigrette

### CAESAR SALAD
- Fresh hearts of romaine, shaved Parmigiano Reggiano, garlic croutons, fresh lemon, housemade Caesar dressing

### BARTLETT PEAR SALAD
- Mesclun greens, caramelized walnuts, Point Reyes blue cheese Walnut-apple vinaigrette

### BRAISED BONELESS BEEF SHORT RIBS
- Slow braised boneless beef short ribs  
- Roasted garlic Yukon Gold mashed potatoes, red wine sauce  
- Fresh seasonal vegetables $25 pp

### GNOCCHI WITH ROASTED BUTTERNUT SQUASH
- Roasted forest mushrooms, pearl onions, tomatoes, asparagus, Pomodoro sauce $25 pp (vegetarian/vegan)  
- with grilled rosemary chicken $28 pp  
- with garlic prawns $30 pp

### CHAR BROILED WAGYU CHIPOTLE GLAZED MEALLOF
- Roasted garlic Yukon Gold mashed potatoes  
- Fresh seasonal vegetables $25 pp

### OPEN-ROASTED CHICKEN BREAST
- Wrapped in Parma ham, stuffed with wild mushrooms, thyme and Brie, Meyer lemon-fresh thyme butter sauce  
- Roasted garlic Yukon Gold mashed potatoes  
- Fresh seasonal vegetables $28 pp

### GRILLED NORTHWEST WILD SALMON
- Roasted organic beets and fingerling potatoes, cream sherry wild mushroom sauce  
- Fresh seasonal vegetables  
- Kalamata-caramelized onion Pomodoro sauce, grape tomato and caper relish  
- Basil emulsion $30 pp

### OPEN-FACE PORTOBELLO AND SWEET POTATO VEGGIE BURGER
- (vegetarian/vegan/gluten free)  
- Kalamata-caramelized onion Pomodoro sauce, grape tomato and caper relish  
- Basil emulsion $25 pp

### WASHINGTON APPLE CRISP
- Fresh Washington Gala apples baked and topped with crispy cinnamon streusel

### SIGNATURE DAVENPORT CHEESECAKE
- Whipped cream, chocolate-dipped shortbread, strawberry sauce

### CREME Brûlée
- Rich egg custard topped with caramelized sugar

### CHOCOLATE flourless cake
- Rich chocolate cake, crème anglaise, fresh raspberries

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**This item contains nuts or nut products.
Lunch Salad – Single Course Plated

Style: Table side service
Guest Minimum: 10
Price Range: $22 - $32 per person (pp)

Included with each selection below:
- Freshly brewed Starbucks regular and decaffeinated coffee
- Hot teas
- Iced tea
- Baked housemade bread sticks
- Butter

CRAB LOUIS SALAD  Originally created and named after Louis Davenport
- Crisp butter lettuce
- Dungeness crab meat
- Hard-boiled eggs
- Diced tomatoes
- Housemade Louis dressing  $32 pp

ASIAN STYLE CHICKEN SALAD*
- Grilled marinated chicken breast
- Napa cabbage
- Udon noodles
- Cashews
- Red cabbage
- Enoki mushrooms
- Mandarin oranges
- Carrots
- Fried wontons
- Asian-sesame dressing  $22 pp

CHICKEN CAESAR SALAD
- Fresh hearts of romaine lettuce
- Shaved Parmigiano Reggiano
- Grilled herb chicken breast
- Garlic croutons
- Fresh lemon
- Housemade Caesar dressing  $22 pp

Select up to two entrees:
- CRAB LOUIS SALAD
- ASIAN STYLE CHICKEN SALAD*
- CHICKEN CAESAR SALAD

Lunch Sandwich – Single Course Plated

Style: Table side service
Guest Minimum: 10
Price Range: $19 per person (pp)

Included with each selection below:
- Freshly brewed Starbucks regular and decaffeinated coffee
- Hot teas
- Iced tea
- Individual bag of Tim’s Cascade potato chips
- Grand chocolate brownie*

DELI TURKEY SANDWICH
- Sliced smoked turkey breast
- Swiss cheese
- Lettuce
- Mayonnaise
- Cranberries
- On sliced French bread  $19 pp

BLACK FOREST HAM AND CHEESE
- Black Forest ham
- Swiss cheese
- Lettuce
- Tomato
- Red onion
- Ale House sauce
- On sliced rye bread  $19 pp

CHICKEN SALAD ON A CRISPENT
- Traditional chicken salad on a croissant  $19 pp

GRILLED CHICKEN CAESAR WRAP
- Grilled chicken
- Hearts of romaine
- Shaved Parmigiano Reggiano
- Housemade Caesar dressing
- Wrapped in sun-dried tomato-basil flour tortilla  $19 pp

Lunch Sandwich – Boxed

Style: Pre-made and boxed. Self pick up at buffet table
Guest Minimum: 10
Price Range: $16 per person (pp)

Included with each selection below:
- Individual bag of Tim’s Cascade potato chips
- Grand Chocolate Brownie*
- Whole Washington Apple

DELI TURKEY SANDWICH
- All ingredients same as plated sandwich above  $16 pp

BLACK FOREST HAM AND CHEESE
- All ingredients same as plated sandwich above  $16 pp

CHICKEN SALAD ON A CRISPENT
- All ingredients same as plated sandwich above  $16 pp

GRILLED CHICKEN CAESAR WRAP
- All ingredients same as plated sandwich above  $16 pp

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### Themed Breaks – Buffet

<table>
<thead>
<tr>
<th>Included with each selection below:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly brewed Starbucks regular and decaffeinated coffee</td>
</tr>
<tr>
<td>Hot teas</td>
</tr>
</tbody>
</table>

**WASHINGTON APPLES AND CHEESE DISPLAY**
- Freshly sliced Gala apples
- Tillamook cheddar
- Pepper jack
- Swiss cheese
- Grapes
- Crackers
- Assorted mineral and sparkling waters $10 pp

**THE DAVENPORT CHOCOHOLIC DISPLAY**
- Freshly baked cookies
- Chocolate brownies
- Walnut blondies
- Grand soft peanut brittle smothered in chocolate
- Grand chocolate truffles
- Starbucks Frappuccino
- Assorted soft drinks and sparkling waters $15 pp

**HEALTHY BREAK DISPLAY**
- Assorted nutrition bars, energy bars, harvest bars
- Sliced fruit and seasonal berries with vanilla yogurt dip
- Assorted smoothie drinks
- Assorted mineral and sparkling waters $15 pp

**BALL PARK DISPLAY**
- Red Vines
- Peanuts
- Popcorn
- Cracker Jacks
- Ice cream bars
- Assorted soft drinks and bottled water $10 pp

### All Day – à la Carte Buffet

**Included with each selection below:**
- Freshly brewed Starbucks regular and decaffeinated coffee
- Hot teas

**BOTTLED WATER** $3 each
**BOTTLED FRUIT JUICE** (assorted flavors) $3.5 each
**MINERAL AND SPARKLING WATER** $3.5 each
**STARBUCKS FRAPPUCCINO BEVERAGE** (assorted flavors) $3.5 each
**PEPSI PRODUCT SOFT DRINKS** (assorted flavors) $3 each
**FRESHLY BAKED GRAND COOKIES** (assorted) $3 per cookie
**FRESHLY BAKED Grand CHOCOLATE BROWNIES** $3 per brownie
**GRAND HOUSEMADE COFFEE CAKE** (12 slices) $20 per cake
**YOGURT** (assorted flavors, individual container) $3 each
**TIM’S CASCADE POTATO CHIPS** (individual bags) $2 per bag
**ICE CREAM BARS** (displayed in an ice cream freezer) $4 per bar
**MIXED COCKTAIL NUTS** (serves 10) $24 per pound
**TRAIL MIX** (serves 10) $24 per pound
**ASSORTED CANDY BARS, GRANOLA BARS, AND HARVEST BARS** $3 each
**ASSORTED LOW CARB AND NUTRITION BARS** $3.5 each
**GRAND CHOCOLATE DIPPED STRAWBERRIES** $3 each
**GRAND CHOCOLATE TRUFFLES** $3 each
**FRESHLY BRED STARBUCKS REGULAR AND DECAFFEINATED COFFEE**
- HOT TEAS
  - Up to two-hour service $3.5 pp
  - Up to eight-hour service $7 pp
  - Unlimited time $35 per gallon (25 cups) each
**FRESHLY BAKED DANISH, PASTRIES, MUFFINS, BREAKFAST BREADS** (assorted) $4 pp
**TORTILLA CHIPS**, housemade salsa, guacamole, sour cream $4 pp
**SUCCED FRESH FRUIT AND SEASONAL BERRIES** with vanilla yogurt dip $4 pp
**FRESHLY POPPED POPCORN** served from an old-fashioned popping cart $3 pp
**FRESH VEGETABLE DISPLAY** with Point Reyes cheese dip and ranch dip $4 pp
**IMPORTED AND DOMESTIC CHEESE PLATTER** with gourmet crackers $5 pp
**GRAND CONFECTIONS HOUSEMADE SOFT PEANUT BRITTLE** $4 pp
**ASSORTED MINIATURE DESSERTS** $4 pp

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Cold Hors d’oeuvres / Appetizers

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Style</th>
<th>Item Minimum</th>
<th>Price Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPARKLING CRANBERRY BITES</td>
<td>Tray passed or Buffet self serve</td>
<td>24</td>
<td>$1 - $2 per piece</td>
</tr>
<tr>
<td>WATERMELON AND GOAT CHEESE BITES</td>
<td>Buffet self serve</td>
<td>24</td>
<td>$3 - $5 per piece</td>
</tr>
<tr>
<td>MINI BRUSCHETTA</td>
<td>Chicken curry with red onions and apricots</td>
<td>$3 per piece</td>
<td></td>
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<tr>
<td>MINI BRUSCHETTA</td>
<td>Roasted apple and brie</td>
<td>$1 per piece</td>
<td></td>
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<tr>
<td>MINI BRUSCHETTA</td>
<td>Tomato basil with mozzarella and balsamic reduction</td>
<td>$1 per piece</td>
<td></td>
</tr>
<tr>
<td>SMOKED SALMON TARTARE**</td>
<td>Lox-style salmon</td>
<td>$1 per piece</td>
<td></td>
</tr>
<tr>
<td>AHI TUNA POKE ON A CRISP CUCUMBER DISC*</td>
<td>Sashimi grade Ahi tuna</td>
<td>$2 per piece</td>
<td></td>
</tr>
<tr>
<td>GRILLED SHRIMP BLT</td>
<td>Crisp wonton cup with aioli</td>
<td>$2 per piece</td>
<td></td>
</tr>
<tr>
<td>FRESH CARDAMOM AHI TUNA** AND WATERMELON*</td>
<td>Cardamom seared rare Ahi tuna sliced thinly Placed on fresh watermelon Basil pesto Fresh blueberry</td>
<td>$2 per piece</td>
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ASIAN PORK PLATTER
Asian pork and sliced pineapple Hot mustard Chili sauce, sesame seeds $3 per person (minimum of 25 guests) $3 per person

FRESH FRUIT DISPLAY
Seasonal fresh sliced fruit Melons, berries $3 per person

FRESH VEGETABLE DISPLAY
Seasonal fresh vegetables Point Reyes blue cheese Traditional ranch dip $4 per person

IMPORTED AND DOMESTIC CHEESE PLATTER
Gourmet crackers $5 per person

ANTIPasto DISPLAY
Assortment of marinated olives Italian sweet peppers Pepperoncini Cured meats Hard cheeses Garlic and herb crostini $5 per person

Hot Hors d’oeuvres / Appetizers

<table>
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<tr>
<th>Item Description</th>
<th>Style</th>
<th>Item Minimum</th>
<th>Price Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>OVEN ROASTED MUSHROOM CAPS</td>
<td>Stuffed with boursin cheese and Mushroom duxelles</td>
<td>$2.5 per piece</td>
<td></td>
</tr>
<tr>
<td>CHICKEN SATAY</td>
<td>Pineapple cilantro-sweet chili salsa</td>
<td>$2.5 per piece</td>
<td></td>
</tr>
<tr>
<td>POT STICKERS</td>
<td>Pork-filled pot stickers Soy-lime dipping sauce $2.5 per piece</td>
<td></td>
<td></td>
</tr>
<tr>
<td>VEGETABLE SPRING ROLLS</td>
<td>Sweet-and-sour dipping sauce $2.5 per piece</td>
<td></td>
<td></td>
</tr>
<tr>
<td>MINIATURE SIRLOIN BURGERS</td>
<td>Silver dollar rolls Roasted onion mayonnaise Lettuce Tomato Onion $2.5 per piece</td>
<td></td>
<td></td>
</tr>
<tr>
<td>JUMBO PRAWN SATAY</td>
<td>Grilled prawns Thai coconut dipping sauce $2.5 per piece</td>
<td></td>
<td></td>
</tr>
<tr>
<td>MINIATURE DUNGENESS CRAB CAKE</td>
<td>Mango aioli Ale House Sauce $2.5 per piece</td>
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<tr>
<td>BRIE CHEESE WHEEL</td>
<td>Stuffed with apples and cranberries Baked in puff pastry Sliced French bread (minimum of 30 guests)</td>
<td>$3.5 per person</td>
<td></td>
</tr>
</tbody>
</table>

Price per person

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Dinner – Buffet

<table>
<thead>
<tr>
<th>Style</th>
<th>Self service</th>
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</thead>
<tbody>
<tr>
<td>Guest Minimum</td>
<td>25</td>
</tr>
<tr>
<td>Price Range</td>
<td>$40 - $62 per person (pp)</td>
</tr>
</tbody>
</table>

Included in each buffet below:
- Grilled rosemary chicken breast with pasta-rice pilaf
- Baby spring mix salad
- Selection of housemade dressings
- Domestic and imported cheese display
- Fresh fruit platter
- Fresh seasonal vegetables with herb butter
- Freshly baked rolls
- Butter
- Assorted petite desserts*
- Freshly brewed Starbucks regular and decaffeinated coffee
- Hot tea

THE TRADITIONAL BUFFET
- Braised boneless beef short ribs
- Herb roasted fingerling potatoes $40 per person

THE DAVENPORT BUFFET
- Braised boneless beef short ribs
- Grilled Northwest wild salmon, roasted organic beets and fingerling potatoes
- Cream sherry wild mushroom sauce, fresh seasonal vegetables
- Herb roasted fingerling potatoes $50 per person

THE DAVENPORT CARVER BUFFET with “Chef-Side” Carving Station
- Fresh hearts of romaine, shaved Parmigiano Reggiano
- Garlic crouton, fresh lemon, housemade Caesar dressing
- Grilled Northwest wild salmon, roasted organic beets and fingerling potatoes
- Cream sherry wild mushroom sauce, fresh seasonal vegetables
- Roasted garlic Yukon Gold mashed potatoes
- Salt-and-herb crusted “Prime Grade” prime rib roast** carved to order
- Creamy horseradish and roasted shallot au jus $62 per person (minimum of 50 guests)

Dinner – Buffet Enhancements

Add-on the following as an hors d’oeuvre or dessert station or in addition to your dinner buffet.

- Guest minimum: 25 - 50 guests

JUMBO WILD GULF PRAWNS
- On ice with tangy cocktail sauce $24 per dozen

OVEN-ROASTED BREAST OF TURKEY “Chef-Side” Carving Station
- Ginger-orange braised fresh cranberries, pan gravy $200 (serves 25 guests)

BONE-IN MAPLE-GLAZED BARON OF HAM “Chef-Side” Carving Station
- Honey-Dijon and stone-ground mustard sauce $240 (serves 30 guests)

SALT-AND-HERB CRUSTED PRIME GRADE PRIME RIB ROAST*** “Chef-Side” Carving Station
- Dollar rolls, creamy horseradish, roasted shallot au jus $650 (serves 50 guests)

CHOCOLATE FOUNTAIN
- Fresh strawberry, pineapple, and marshmallow tower, shortbread cookies, miniature biscotti*
- Madeleines $2 per person (minimum of 30 guests)

DAVENPORT CHOCOLATE-DIPPED STRAWBERRIES
- Milk and white chocolate $3 each

DAVENPORT CHOCOLATE TRUFFLES*
- Assortment of flavors $3 each

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).

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

** This item contains nuts or nut products.

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

** This item contains nuts or nut products.
Dinner – 3-Course Plated

Select from the following

<table>
<thead>
<tr>
<th>Entrée Selection</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>OPEN-FACE PORTOBELLO AND SWEET POTATO VEGGIE BURGER</td>
<td>Kalamata-caramelized onion Pomodoro sauce, grape tomato and caper relish, basil emulsion</td>
</tr>
<tr>
<td>GNOCCHI WITH ROASTED BUTTERNUT SQUASH</td>
<td>Roasted forest mushrooms, pearl onions, tomatoes, asparagus, Pomodoro sauce</td>
</tr>
<tr>
<td>BRAISED BONELESS BEEF SHORT RIBS</td>
<td>Slow braised boneless beef short ribs, roasted garlic Yukon Gold mashed potatoes, red wine sauce</td>
</tr>
<tr>
<td>GRILLED ROSEMARY CHICKEN BREAST</td>
<td>Herb roasted fingering potatoes, organic beets, fennel, wild mushrooms, Meyer lemon-fresh thyme butter sauce</td>
</tr>
<tr>
<td>OVEN ROASTED BEEF BREAST</td>
<td>Wrapped in Parma ham, stuffed with wild mushroom, thyme and brx, Meyer lemon-fresh thyme butter sauce</td>
</tr>
<tr>
<td>GRILLED NORTWEST WILD SALMON</td>
<td>Roasted organic beets and fingering potatoes, cream sherry wild mushroom sauce, fresh seasonal vegetables</td>
</tr>
<tr>
<td>SEARED MISO SEA BASS</td>
<td>Creamy risotto, Meyer lemon-thyme butter sauce, roasted butternut squash, fresh seasonal vegetables</td>
</tr>
<tr>
<td>SALT-AND-HERB CRUSED PRIME GRADE PRIME RIB ROAST**</td>
<td>Slow roasted USDA ‘Prime Grade’ prime rib, three peppercorn-wild mushroom demi-glaze</td>
</tr>
<tr>
<td>PRIME GRADE PETITE FILET MIGNON** AND PRAWNS</td>
<td>Grilled USDA ‘Prime Grade’ 6 oz filet mignon, leek-gratin, Port wine demi-glacé, garlic herb jumbo white gulf prawns</td>
</tr>
<tr>
<td>PRIME GRADE BEEF FILET OF TENDERLOIN**</td>
<td>Grilled USDA ‘Prime Grade’ filet, Port wine demi-glacé, Boursin mashed potatoes</td>
</tr>
</tbody>
</table>

Select one entrée

Select one salad

Select one dessert

Included with each plated meal

Freshly baked rolls
Butter
Freshly brewed Starbucks regular and decaffeinated coffee
Hot teas

Dinner – 3-Course Plated (salads, desserts continued)

<table>
<thead>
<tr>
<th>Salad Selection</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>QUINCE SALAD</td>
<td>Organic arugula, pomegranate, Point Reyes blue cheese, black berry yogurt vinaigrette</td>
</tr>
<tr>
<td>CAESAR SALAD</td>
<td>Fresh hearts of romaine, shaved Parmigiano Reggiano, Garlic croutons, fresh lemon, housemade Caesar dressing</td>
</tr>
<tr>
<td>BARTLETT PEAR SALAD</td>
<td>Mesclun greens, caramelized walnuts, Point Reyes blue cheese Walnut-apple vinaigrette</td>
</tr>
<tr>
<td>CHOCOLATE FLOURLESS CAKE</td>
<td>Rich chocolate cake</td>
</tr>
<tr>
<td>CREME BRULEE</td>
<td>Rich egg custard Topped with caramelized sugar</td>
</tr>
<tr>
<td>MARTINI PYRAMID</td>
<td>Mini chocolate flourless cake</td>
</tr>
<tr>
<td>SIGNATURE GRAND CHEESECAKE</td>
<td>Whipped cream, Chocolate-dipped shortbread Strawberry sauce</td>
</tr>
<tr>
<td>WASHINGTON APPLE CRISP</td>
<td>Fresh Washington Gala apples Baked and topped with a crispy cinnamon streusel</td>
</tr>
<tr>
<td>DUO OF DESSERTS</td>
<td>Whipped cream, chocolate-dipped strawberry, strawberry sauce - and - Chocolate Ganache Covered Flourless Cake Chocolate-dipped shortbread, crème anglaise sauce (This dessert option comes with out two house specialty desserts, presented together. An additional $3 pp will be added if chosen as the dessert selection.)</td>
</tr>
</tbody>
</table>

This item contains nuts or nut products.

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This item contains nuts or nut products.
Wine List

<table>
<thead>
<tr>
<th>Style</th>
<th>Tray passed or walk-up bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Price Range</td>
<td>$27 - $175 per bottle</td>
</tr>
</tbody>
</table>

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

CHAMPAGNE
Dom Perignon Epernay, France $175

SPARKLING WINES
JP chenet Blanc de Blanc Brut $30
Veuve Clicquot Yellow Label $80
Mountain Dome Brut NV Columbia Valley, WA $30
Korbel, "California Champagne" Brut Sonoma County, CA $37
Martinellis Sparkling Cider $15

WHITE WINES
Arbor Crest Riesling Columbia Valley, WA $27
Arbor Crest "Connor Lee" Chardonnay Columbia Valley, WA $27
Château St. Jean Chardonnay Sonoma County, CA $35
Waterbrook Reserve Chardonnay Columbia Valley, WA $31
Rombauer Vineyards Chardonnay Carneros, CA $72
Bottega Vrina Estate Pinot Grigio Trentino, Italy $35
Adelsheim Vineyard Pinot Gris Willamette Valley, OR $39
Decoy by Duckhorn Vineyards Sauvignon Blanc Napa Valley, CA $43
Kim Crawford Sauvignon Blanc New Zealand $39

RED WINES
Arbor Crest "Four Vineyard" Merlot Columbia Valley, WA $27
Arbor Crest "Five Vineyard" Cabernet Sauvignon $27
Barrister Winery Cabernet Franc Columbia Valley, WA $59
Robert Karl Cabernet Sauvignon Columbia Valley, WA $51
L’Ecole No. 41 Winery Cabernet Sauvignon Columbia Valley, WA $55
Stags Leap Winery Merlot Napa Valley, CA $60
Meomi by Caymus Cellars Pinot Noir Sonoma County, CA $51
Rombauer Vineyards Zinfandel St Helena, CA $62

Banquet Bar

<table>
<thead>
<tr>
<th>Host</th>
<th>No Host</th>
<th>Custom</th>
</tr>
</thead>
<tbody>
<tr>
<td>Style</td>
<td>Walk-up bar with hotel staff bartender</td>
<td></td>
</tr>
<tr>
<td>Price Range</td>
<td>$3.5 - $8 per glass</td>
<td></td>
</tr>
<tr>
<td>PREMIUM HOUSE WINES BY THE GLASS</td>
<td>$6.75 each OR BY THE BOTTLE</td>
<td>$27 each (unless noted below)</td>
</tr>
<tr>
<td>Arbor Crest Riesling</td>
<td>Arbor Crest &quot;Connor Lee&quot; Chardonnay</td>
<td></td>
</tr>
<tr>
<td>Arbor Crest &quot;Four Vineyard&quot; Merlot</td>
<td>Arbor Crest &quot;Five Vineyard&quot; Cabernet Sauvignon</td>
<td></td>
</tr>
<tr>
<td>JP chenet Blanc de Blanc Brut</td>
<td>$30</td>
<td></td>
</tr>
</tbody>
</table>

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

SPARKLING WINES BY THE BOTTLE
JP chenet Blanc de Blanc Brut $50
Veuve Clicquot Yellow Label $80
Mountain Dome Brut NV Columbia Valley, WA $30
Korbel, "California Champagne" Brut Sonoma County, CA $37
Martinellis Sparkling Cider $15

CORDIALS $8.75 each
Frangelico
Grand Marnier
Courvoisier VS
Amaretto DiSaronno
Drambuie

ASSORTED PEPSI BRAND SOFT DRINKS $3 each
MINERAL AND SPARKLING WATER $3.5 each

Banquet Bar – Enhancements

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

SPARKLING WINES BY THE BOTTLE
JP chenet Blanc de Blanc Brut $50
Veuve Clicquot Yellow Label $80
Mountain Dome Brut NV Columbia Valley, WA $30
Korbel, "California Champagne" Brut Sonoma County, CA $37
Martinellis Sparkling Cider $15

CORDIALS $8.75 each
Frangelico
Grand Marnier
Courvoisier VS
Amaretto DiSaronno
Drambuie

MARTINIS $8.75 each

DOMESTIC BEER $4.5 each
Alaskan Amber
Blue Moon
Kokanee
Heineken

ASSORTED PEPSI BRAND SOFT DRINKS $3 each
MINERAL AND SPARKLING WATER $3.5 each
Audio Visual Collection and Pricing

<table>
<thead>
<tr>
<th>Projectors/Monitors</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>LCD Projector (5000 Lumens)</td>
<td>$295</td>
</tr>
<tr>
<td>90&quot; LCD TV</td>
<td>$350</td>
</tr>
<tr>
<td>80&quot; LCD TV</td>
<td>$250</td>
</tr>
<tr>
<td>42&quot; LCD TV</td>
<td>$150</td>
</tr>
<tr>
<td>32&quot; LCD TV</td>
<td>$100</td>
</tr>
</tbody>
</table>

**BALLROOM PROJECTOR PACKAGES**

**PENNINGTON FULL**
4-6000 Lumen ceiling mounted LCD Projectors, 4 ceiling mounted drop-down screens
$895

**PENNINGTON A & C**
Includes L-6000 Lumen projector and ceiling mounted drop-down screen
$395

**EARLY BIRD**
Includes L-3500 Lumen, ceiling mounted projector and ceiling mounted drop-down screen
$395

Built in 72" TV (Lincoln and Worthy rooms)
$50

**PROJECTOR SCREENS**

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>6' Tripod screen with skirt</td>
<td>$35</td>
</tr>
<tr>
<td>7' Tripod screen with skirt</td>
<td>$45</td>
</tr>
<tr>
<td>8' Tripod screen with skirt</td>
<td>$65</td>
</tr>
<tr>
<td>10' x 7.5' Fast Fold screen (4:3 ratio)</td>
<td>$150</td>
</tr>
</tbody>
</table>

**PRESENTATION TECHNOLOGY**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Laptop computer with Office</td>
<td>$195</td>
</tr>
<tr>
<td>Wireless Presenter (PowerPoint Slide Advance)</td>
<td>$25</td>
</tr>
<tr>
<td>Laser Pointer</td>
<td>$15</td>
</tr>
<tr>
<td>VGA Video Signal Splitter</td>
<td>$20</td>
</tr>
<tr>
<td>DVD Player</td>
<td>$40</td>
</tr>
<tr>
<td>Kramer 4 Input Video Switch</td>
<td>$75</td>
</tr>
<tr>
<td>Roland Video Mixer</td>
<td>$195</td>
</tr>
</tbody>
</table>

**AUDIO EQUIPMENT**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wireless Microphone, Lavalier or Handheld</td>
<td>$75</td>
</tr>
<tr>
<td>Audio Connection for laptop or audio device</td>
<td>$75</td>
</tr>
<tr>
<td>8 Channel Mixer</td>
<td>$75</td>
</tr>
<tr>
<td>16 Channel Mixer</td>
<td>$150</td>
</tr>
<tr>
<td>Small PA System</td>
<td>$150</td>
</tr>
<tr>
<td>Large PA System</td>
<td>$300</td>
</tr>
<tr>
<td>Computer Speakers</td>
<td>$20</td>
</tr>
</tbody>
</table>

**MEETING ACCESSORIES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Easel Whiteboard with markers</td>
<td>$35</td>
</tr>
<tr>
<td>Easel w/Flipchart paper and markers</td>
<td>$45</td>
</tr>
<tr>
<td>Easel w/Post-It Pad and markers</td>
<td>$55</td>
</tr>
<tr>
<td>6&quot; x 3’ Whiteboard</td>
<td>$75</td>
</tr>
<tr>
<td>Fax/Printer/Copier</td>
<td>$95</td>
</tr>
<tr>
<td>Extension Cord &amp; Power Strip</td>
<td>$7</td>
</tr>
<tr>
<td>Technician Labor (2 hour minimum)</td>
<td>$50/hour</td>
</tr>
</tbody>
</table>

**PHONE EQUIPMENT**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Polycom Speaker Phone</td>
<td>$65</td>
</tr>
<tr>
<td>Gentner Phone Interface</td>
<td>$150</td>
</tr>
<tr>
<td>Outside phone line</td>
<td>$50</td>
</tr>
<tr>
<td>Extension Cord &amp; Power Strip</td>
<td>$7</td>
</tr>
</tbody>
</table>

**LIGHTING**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pennington Spotlights w/dimmer control</td>
<td>$150</td>
</tr>
<tr>
<td>Portable Spotlight</td>
<td>$100</td>
</tr>
</tbody>
</table>

Additional Catering Services

**LINENS**
The hotel offers all white linen overlays and napkins as well as cream or black floor length underlays based upon availability.

**CHIAVARI CHAIRS**
Chiavari chairs no sash $4 per chair
Chiavari chairs with white sash, black sash or maize lamour sash $6 per chair

**CUSTOM GUESTROOM KEYS**
Set the tone and promote your event at check-in with customized room keys for your group attendees. The keys can be printed with your logo or a personalized image. They are printed with 256 colors, high resolution quality and can print with an image to the edge of the card. All requests for custom printed guestroom keys must be coordinated with the hotel at least 14 days prior to arrival. $3 per key

**DAVENPORT FLOWERS**
It is our pleasure to customize a floral package to match your style for your event. Hotel staff will place complimentary votive candles on each table prior to lunch and dinner service. Below is a sampling of some of our floral offerings.

**DAVENPORT SPA AND SALON**
Choose from an extensive selection of Forbes Four-Star spa and salon services. An intimate environment located within The Historic Davenport Hotel, the Davenport Spa and Salon is the perfect way to pamper yourself during your group event stay.

To schedule your appointment, a Guest Service representative can assist you before or when you arrive on property by calling 509.789.7300. We can also be reached by email at davenportspa@thedavenporthotel.com.
The hotel of U.S. Presidents, poets and writers, screen and music stars and kings and queens — our grande dame, The Historic Davenport Hotel will care for your group with 5-star service as it has for meetings, events and dignitaries since its opening in 1914.
The Historic Davenport Hotel in Spokane, Washington

The Historic Davenport Hotel is the Grand Dame of the convention scene in the heart of Spokane. This hotel continues to provide an exciting backdrop to any meeting experience, as it has for over 100 years. Here, a broad expanse of meeting rooms accommodate multi-sized groups, and guest rooms with king or queen/queen beds, provide a sanctuary for comfort and quiet. Over three floors, the meeting space encompasses 35,000 square feet, including three ballrooms. Elevators located in strategic areas, provide easy access to guest rooms.

Blend it all with access to our three sister properties, our Forbes Four Star spa and salon, two pools and boutique shops, two on-property restaurants, and in-hotel Starbuck’s, to reinvent your Spokane meeting experience.

Walkable distances to the Convention Center, INB Performing Arts Center, shopping, Riverfront Park and Spokane River.

Discover The Historic Davenport Hotel in Spokane, a classic, chic meeting location.