



MEETINGS: REIMAGINED

We can't wait to welcome you back to Bell Harbor International Conference Center per [the Governor's most recent operating guidelines for venues](#). Reimagine your meeting with 6-feet of distance around each guest, wellness stations in each room, and proper protocols to allow your guests to rebuild confidence to meet in person. Your [health and safety](#) remain our top priority while we adhere to the guidelines given by local authorities and the Health Department. Whether you are planning your next board meeting or exclusive conference, you will feel comfortable and at ease within our large spaces. Consult our sales department to choose the package that works best for your event.

PACKAGE INCLUDES

\$125 per person

- Wellness stations in the meeting rooms and throughout the building to include: hand sanitizer, sanitizing wipes, tissues, and sanitized pens/notepads
- Dedicated general session meeting space with customized room sets in either classroom, theater, or crescent rounds with 6 feet of distance, plus a variety of meeting furniture and resources
- Audio visual equipment including a monitor, standing podium, wired microphone sound system, and more
- All day coffee, tea, and soft drinks
- Food package consisting of a breakfast box, lunch box, and grab and go afternoon snack

Food and beverage service has been adapted to maintain sanitation protocols with as minimal contact as possible, extensive details can be provided upon request.

Room	Total Sq. Ft.	Physically Distanced Maximum Set Counts		
		Theater	Classroom	Rounds
Pacific	1,116	17	9	8
Marina	1,672	31	18	18
Cove	1,154	18	12	14
Sound	1,944	32	20	18
Bay Auditorium	5,358	N/A	85	N/A
Harbor	4,050	77	50	50
International	10,600	70	50	50
Olympic	6,500	38	22	42
Waterlink Atrium	9,800	70	65	54
Waterlink Gallery	8,800	60	55	44
Elliott Hall	15,000	123	95	78



BREAKFAST BOX

House crafted seasonal breakfast bread (Veg)

Yogurt Parfait Athenos greek yogurt, signature granola with nuts and dried fruits, assorted berries (Veg)

Washington free range breakfast deviled eggs bacon jam, pepper cream fraiche (GF)

Fruit Juice (GF/DF/V)

Coffee & Tea (GF /Veg)

BREAKFAST ENHANCEMENTS

Lox Box Gerald and Domonique (Anacortes, WA) cold smoked breakfast lox, boursin cheese, pickled pearl onions, capers, rye crisps, bagel chips \$12

Avocado Toast avocado, english cucumber, heirloom tomatoes, organic watercress, harissa \$5 (Veg)

PNW Autumn Quiche roasted acorn squash, applewood bacon, roast peppers, foraged chanterelles \$8 (Veg)

SANDWICH & SIDES LUNCH BOX

Seasonal curated sandwiches (please choose two)

Chicken Wrap grilled Foster Farms chicken breast, shaved parmesan cheese, shredded romaine lettuce, roasted garlic aioli, fine herb flour tortilla

Pastrami house smoked beef shoulder "pastrami", provolone cheese, red slaw with cranberries, port wine grain mustard aioli, Grand Central Bakery ciabatta

Prosciutto & Fig domestic prosciutto, fig jam, whipped gorgonzola cream, heirloom tomatoes, baby spinach, Grand Central Bakery potato bun

Roasted Vegetable roasted balsamic eggplant, portobello mushroom, bell peppers, mozzarella cheese, pesto aioli, alfalfa sprouts, Grand Central Bakery brioche bun (Veg)

Deli Turkey & Gruyere shaved turkey, gruyere, balsamic braised rosemary onions, Mama Lill's pepper aioli, tender greens, Grand Central Bakery honey wheat roll

Seasonal curated sides (please choose two)

Tortellini Pasta Salad tri-color ricotta tortellini, smoked tomato vinaigrette, shaved parmesan cheese, arugula, pine nuts, basil (Veg)

Seasonal Quinoa & Wild Rice stewed quinoa, wild rice, mirepoix confetti vegetables, feta cheese, meyer lemon vinaigrette (GF/Veg)

Fall Spice Squash Salad roasted butternut squash, fall spice, toasted walnuts, golden raisins, arugula, honey white balsamic (GF/DF/Veg)

Seasonal Fruit domestic and exotic fruit salad with ginger, honey, mint (GF/DF)

Potato Salad tri-color baby potatoes, champagne creme fraiche dressing, free range chopped egg, scallions, fine herbs (GF/Veg)

OR

ENTRÉE SALAD LUNCH BOX

Seasonal curated organic lunch salads (please choose two)

Wild Salmon hot smoked wild sockeye salmon with bourbon fireweed honey, roasted butternut squash with walnuts, foraged chanterelles, lemon vinaigrette, organic mixed greens (GF/DF)

Grilled Steak grilled choice flat iron steak, crumbled blue cheese, toasted marcona almonds, crispy applewood bacon, dried Yakima apples, organic baby spinach, apple sherry vinaigrette (GF)

Veg Head creamy burrata cheese, rosemary balsamic onions, roasted peppers, heirloom hot house tomatoes, white balsamic pesto vinaigrette, baby arugula (GF/Veg)

LUNCH BOX ENHANCEMENTS

In addition to either lunch box, the following add-ons are available

Roasted Tomato Bisque horseradish cream \$5 (GF/Veg)

Maritime Award-Winning Clam Chowder \$7

Grandma Ella's Chicken, Orzo & Mirepoix Soup \$6 (GF/DF)

SWEETS

(please choose one)

Chocolate Callebaut chocolate mousse, vanilla bean cream, coco nib, chocolate cookie crumble (Veg)

Pate au Choux cream puff, vanilla cream, salt caramel, white chocolate shaving (Veg)

Cookies a duo of house baked chocolate chip and oatmeal raisin cookies (Veg)

Panna Cotta house made with vanilla stewed bosc pears, mini lemon shortbread (Veg)

PM BREAK

A trio of seasonal savory, sweet, and spicy culinary snacks