

H *Holiday Inn
& Suites*

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banquet guide

north water

4260 mitchell Way | Bellingham, WA | (360) 746-6844

plated breakfast minimum of 25 guests

cinnamon brioche french toast

warm maple syrup, whipped butter, lemon curd, served with scrambled eggs and choice of thick cut bacon or pork sausage

22 per person

sausage breakfast bowl

pork sausage, crispy potatoes, roasted peppers, onion, scrambled eggs, cheddar cheese, with black bean and corn salsa

20 per person

northwater biscuits and gravy

fluffy biscuits, house-made sausage gravy, served with scrambled eggs and crispy northwater potatoes

22 per person

breakfast burrito

scrambled eggs, pork sausage, crispy northwater potatoes, cheddar cheese, served with black bean and corn salsa

20 per person

individual quiche

thick cut bacon, roasted peppers, olives, feta cheese, with a flaky crust, served with crispy northwater potatoes

22 per person

plated breakfast



plated breakfast minimum of 25 guests

(unless stated otherwise)

continental (minimum 6 guests)

fresh seasonal fruit, breakfast pastries and assorted quick breads, individual oatmeals, orange juice

12 per person

add on:

sunrise sandwich	+7
breakfast burrito	+6
hard boiled eggs	+3

light continental (minimum 6 guests)

fresh seasonal fruit, breakfast pastries and assorted quick breads, orange juice

9 per person

whatcom county

breakfast pastries, spinach feta and sundried tomato frittata, pork sausage **or** applewood smoked bacon, northwater crispy potatoes

20 per person

sunrise sandwiches

bacon **or** pork sausage **or** ham with scrambled eggs and cheddar on a toasted English muffin, northwater crispy potatoes, fresh seasonal fruit

22 per person

breakfast burrito

scrambled eggs, pork sausage, crispy northwater potatoes, cheddar cheese, served with black bean and corn salsa and sour cream, fresh seasonal fruit

20 per person

northwater biscuits and gravy

fluffy biscuits, house-made sausage gravy, served with crispy northwater potatoes, spinach feta and sundried tomato frittata, fresh seasonal fruit

22 per person

breakfast buffet



plated lunch

available boxed and ready to take off-site, or as a buffet

minimum of 6 guests

Choose 2 signature sandwiches and 1 side
includes cookie

18 per person

the mount baker

focaccia with herbed goat cheese spread, filled with roasted red peppers, fresh spinach, roma tomatoes, and grilled zucchini

the bellingHAMster

oven roasted ham, smoked cheddar cheese, lettuce, tomato, & onion on sourdough bread

the northwater

thinly sliced smoked turkey breast, harissa aioli, smoked gouda cheese, bacon, lettuce, on wheat bread

the fairhaven

grilled chicken on a cream ale bun, lettuce, jarlsberg cheese

the shuksan

chicken salad with red grapes, fresh celery, lettuce and cranberry-mustard aioli on a buttery croissant

build your own

assorted freshly sliced deli meats, sliced cheeses, vegetables and condiments, with assortment of sandwich rolls

choice of sides

traditional potato salad
savory pasta salad
house made chips
fresh fruit

plated/boxed lunch



breaks/snacks minimum of 15 guests

select 2 or 3 items to create a custom break,
perfect for your group.

- warm house made brownies
- variety of house made cookies and quick breads
- fresh seasonal fruit
- house made seasoned potato chips & dip
- baked pretzel sticks with mustard
- northwater flavored popcorn
- tortilla chips with salsa

number of guests	15	25	50
pick 2 items:	90	150	300
pick 3 items:	100	165	325

displays
minimum of 25 guests

select 2 or 3 items to create a custom display, perfect for your group.

fresh fruit

artfully displayed fresh, seasonal fruit

antipasto platter

artichokes, olives, pickled vegetables, marinated mushrooms, sliced salami

imported and domestic cheese platter

served with fresh fruit, crackers, and artisan breads

vegetable crudité and dips

artfully arranged fresh and seasonal vegetables served with house made dipping sauces

jumbo poached prawns

spring greens, orange-horseradish cocktail sauce, lemon

baked cheeses

smoked salmon and pesto stuffed brie, warm puff pastry-wrapped brie topped with raspberries, fresh fruit and crackers

number of guests	25	50	100
pick 2 items:	150	275	450
pick 3 items:	175	300	490



breaks/snacks minimum of 25 guests

select 2 or 3 items from the list below to create a custom reception perfect for your group.

cold receptions

- baked crostini with tomato and italian cheeses
- smoke salmon mousse canape
- seared yellowfin tuna atop cucumber coin, wasabi aioli
- horseradish crusted beef stuffed with bleu cheese
- phyllo-wrapped asparagus, red-pepper balsamic coulis
- fire-cracker ginger-soy shrimp with sweet corn mousse wonton crisp

hot receptions

- crab and cream cheese stuffed mushroom caps
- miniature crab cakes with citrus aioli
- vegetable spring rolls with assorted dipping sauces
- chicken satay with house made peanut sauce
- shanghai meatballs with teriyaki-sesame sauce and green onion

number of guests	25	50	75
pick 2 items:	150	290	400
pick 3 items:	165	340	425



signature buffet

available for both lunch and dinner, includes chef's choice dessert.

minimum of 25 guests

pnw fair

36 per person

roasted chicken breast with wild mushroom sauce, baked salmon with roasted tomato capers and kalamata cream sauce, garlic mashed potatoes, wild rice pilaf, assorted rolls and butter

the chuckanut grill

34 per person

bbq pork ribs, pulled chicken sliders, old-fashioned potato salad, house made coleslaw, red-eye baked beans with bacon, assorted rolls and butter

rustic northwest

34 per person

baked salmon with roasted tomato capers and kalamata olive sauce, pot roast with roasted carrots onions and celery, roasted fingerling potatoes, wild rice pilaf, seasonal vegetables, caesar salad with parmesan garlic croutons, deluxe cheeseboard with crackers, assorted rolls with butter

taste of tuscany

40 per person

garlic roasted chicken with penne pasta in white wine sauce with artichokes roasted tomatoes basil and pine nuts, beef short ribs with reduced balsamic demi glace, garlic mashed potatoes, creamy herbed polenta with cheese, seasonal vegetables, mixed green salad with prosciutto crisps fresh mozzarella and citrus vinaigrette

el huerto taqueria

34 per person

pulled chicken in verde sauce, roasted pork in mole sauces, with mini tortillas, salad greens, spanish rice, seasonal vegetables, seasoned black beans, salsa with tortilla chips, cheese display

amore a prima pasta

26 per person

creamy chicken alfredo penne cheese bake, tri-color fusilli, with house-made roasted vegetable marinara, Italian herbed meatballs, garlic bread, classic caesar salad



custom buffet

available for both lunch and dinner, includes chef's choice dessert and assorted rolls.

minimum of 25 guests

select 1 salad and 2 sides

1 entrée: 38 per person, 2 entrées: 40 per person

salads

caesar romain, parmesan cheese, croutons, Caesar dressing

greek kale, cucumber, tomato, olive, feta

chop mixed greens, bleu cheese, bacon, tomato, egg

mixed green tomato, cucumber, feta cheese, candied nuts

roasted vegetable broccoli, carrots, squash, cauliflower, red onion

chicken entrées

roasted chicken with wild mushroom and bacon cream sauce

seared chicken with white wine sauce, artichoke, basil and pine nuts

marinated and herb-rubbed chicken with roasted tomato chutney

seafood entrées

baked salmon with roasted tomato, capers, and kalamata olive sauce

pan seared cod with lemon, caper, and dill sauce

blackened salmon with black bean and corn salsa

fried and buttermilk dipped catfish with pineapple relish

meat entrées

oven roasted short ribs in red wine balsamic demi

pepper crusted sirloin with wild mushroom demi

roasted pork loin with peach and raisin chutney

thyme marinated pork loin with apple-shallot jus

sides

herb roasted fingerling potatoes

garlic parmesan mashed potatoes

basmati rice pilaf

wild rice

creamy herbed polenta

seasonal vegetables



plated dinner minimum of 25 guests

select 1 salad and one vegetarian option to accompany your choice of 2 or 3 entrées from the following page.

salads

caesar

romain, parmesan cheese, croutons, caesar dressing lemon

greek

kale, cucumber, tomato, olive, feta

spinach

bleu cheese, bacon, tomato, roasted shallot vinaigrette

kale & strawberry

blueberries, almonds, feta, yogurt vinaigrette

arugula & beet

pistachio, feta, citrus vinaigrette

Vegetarian

crispy polenta

wild mushroom ragout, fontina, baby spinach

mushroom stack

portabella mushroom with roasted bell pepper, seasonal veg, and roasted baby baked potato with sour cream

curried away (v)

fresh sautéed vegetables, yellow curry, basmati rice

cauliflower steak (v)

coconut green tea risotto, roasted tomato chutney

plated dinner



plated dinner minimum of 25 guests

select your choice of 2 or 3 entrées

all entrees come with fresh seasonal vegetables

2 entrées: 42 per person, 3 entrées: 44 per person

salmon entrées

seared salmon tomato chutney, lemon zest, arugula risotto

blue corn crusted salmon black bean and corn salsa, paprika chive rice

alaskan salmon tomato, capers, artichoke sauce with parmesan crusted polenta cake

chicken entrées

hunter chicken wild mushroom and bacon sauce with mashed potato

hazelnut -dijon crusted chicken gorgonzola cream sauce, herbed basmati rice

seared chicken butternut squash, kale, candied walnuts, and bell pepper coulis

steak entrées

herb rubbed tenderloin rosemary demi, wild mushroom risotto

coffee crusted sirloin mango chutney, lyonnaise potatoes

pan seared fillet balsamic demi glace, tri-colored potatoes

pork entrées

roasted bone-in apple-shallot jus mashed potatoes

pan seared bone-in peach-cranberry chutney, toasted almond basmati rice

herb rubbed bone-in green peppercorn-mustard cream, yukon gold potatoes

plated dinner

enhancement

these additions make your event that much more special

coffee and tea station

fidalgo bay freshly ground coffee, assortment of *stash* premium tea bags, includes cream and sugar coffee is included with breakfast lunch and dinner

50 per urn (2gal)

carving station (minimum 100 guests)

prime rib
oven roasted turkey
slow cooked pit ham

12 per person

desserts (minimum 25 guests)

decadent chocolate cake
warm spiced apple bread pudding
station of assorted macarons;
strawberry, pistachio, orange lemonade
display of petite four mini cake bites
assorted cupcakes and mini cakes

10 per person

dine northwater (6-15 guests)

for groups of 15 and under, pre-order from the northwater menu and have your meal delivered to your meeting room!

menu pricing



beverage service is offered with fully stocked portable bar. Both hosted and cash bar services are available.

well brands

svedka vodka, don Q rum, bellringer gin, lunazul tequilla, evan williams whiskey, dewars scotch, christian brother's brandy, kapali coffee liqueur, douggans irish cream

premium brands

tito's vodka, bacardi rum, aviation gin, milargo silver tequila, jack daniels whiskey, dewars scotch, christian brother's brandy, kahlua, bailey's irish cream

top shelf brands

grey goose vodka, bacardi and zaya rum, bombay sapphire gin, patron silver tequila, makers mark and crown royal whiskeys, highland park 12, courvoisier, brambuie, kahlua, bailey's irish cream

cash bar packages

well brand cash bar package

(requires 150 bartender fee)
cocktails 6
assorted bottled beers 6
sommelier's choice wines 6/22

premium brand cash bar package

(requires 150 bartender fee)
cocktails 7
assorted bottled beers 6
sommelier's choice wines 8/28

top shelf cash bar package

(requires 150 bartender fee)
cocktails 9
assorted bottled beers 6
sommelier's choice wines 9/32

hosted bar packages

well brand cash bar package

(waived bartender fee)
cocktails 6
assorted bottled beers 6
sommelier's choice wines 6/22

premium brand cash bar package

(waived bartender fee)
cocktails 7
assorted bottled beers 6
sommelier's choice wines 8/28

top shelf cash bar package

(waived bartender fee)
cocktails 9
assorted bottled beers 6
sommelier's choice wines 9/32

full kegs from local breweries, available and priced upon request.

corkage fee 20

Pricing and food and beverage minimums are listed below.

Room	Sq ft	Theatre	Classroom	Reception	Rounds	U-shape	Tradeshow
Salish East	1552	150	60	160	90	40	10
Salish West	2266	200	85	250	120		14
Salish Combined	3818	350	145	410	210		24
Chuckanut North	1102	115	50	110	60	30	
Chuckanut South	1068	105	45	100	60	30	7
Chuckanut Combined	2168	225	95	210	120		7
Fairhaven East	522	50	20	50	30	15	14
Fairhaven West	330	30	15	30	20	10	
Fairhaven Combined	852	70	30	80	50	25	
Boundary Bay	514	50	30	50	30	24	X

Daily F&B Committed	0	1500+	3000+	4500+	6000+
Salish Sea East	600	400	200	0	0
Salish Sea West	800	400	200	0	0
Salish Sea Combined	1250	800	500	300	0
Chuckanut North	375	200	100	0	0
Chuckanut South	350	200	100	0	0
Chuckanut combined	700	500	250	100	0

Daily F&B Committed	0	500+	800+	1000+
Fairhaven West	200	100	0	0
Fairhaven East	125	75	0	0
Fairhaven Combined	300	200	100	0

Boundary Bay	200	AV Equipment	Price
Kulshan	100	Screen	25

*Non-profits qualify for 20% off all meeting room fees. AV and food costs not included

To book your room, contact:

Heather Fleming

Catering Sales Manager

360-398-6198

heatherfleming@hotelservicesgroup.com



Projector	75
Microphone & Stand	15
Wireless Microphone	20
Lavalier Microphone	20
Podium	15
Stage	50
Flipchart, Markers, & Easel	15
Whiteboard & Markers	15
Tripod Easel	5