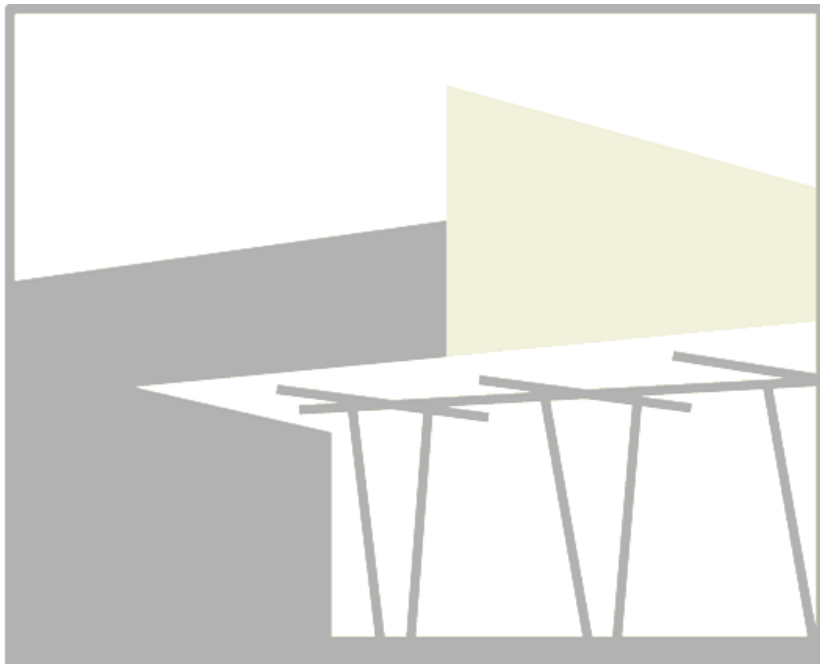


LYNNWOOD CONVENTION CENTER



CELEBRATION OF LIFE PACKAGE

2011

In Deepest Sympathy

We understand losing a loved one is an emotional and difficult experience. The staff at the Lynnwood Convention Center is committed to assisting families with compassionate, professional and personal service. Our Event Managers will work with your family to customize an event that is a unique reflection of the life it honors. From menu selection to coordinating room blocks at nearby hotels, the Lynnwood Convention Center helps families through one of the most personal and challenging stages of life.

Package Includes:

Ivory linens

China, silverware, glassware and votive candles

Risers, tables and chairs

Wired microphone with house sound system

6' x 6' screen and projector cart

Set-up, clean-up and teardown

LYNNWOOD CONVENTION CENTER

3711 196th Street SW

Lynnwood, WA 98036

425.778.7155 | www.lynnwoodcc.com

Light Reception

All options served buffet style with **sodas** and **bottled water**.

Sweet

Assortment of Cookies, Lemon Bars Starbucks Coffee and Assorted Tazo Teas

\$9/person

Savory

House made, Hummus, Pita Bread, Essential Baking Company Flatbreads, Vegetables, Ranch (50 person minimum)

\$9/person

The Remy

Chef's selection of Local, Domestic and Imported Cheeses, Essential Baking Company Flatbreads, Dried and Fresh Fruits

\$10.50/person

Receptions

Ruby—serves approximately 10 pieces per person

Crudite Vegetable Shooters with Ranch

Crostini with Chevre and Balsamic Glazed Onions

Bacon Wrapped Meatloaf

Risotto Fritters stuffed with Olive and Sundried Tomato and Asiago Cheese

Pesto Chicken Three Cheese and Artichoke Pita Pizza

Stuffed Mushrooms with Pancetta and Oregonzola

\$19/person

Sapphire—serves approximately 12 pieces per person

Crudite Vegetable Shooters with Ranch

Artichoke Dip with Essential Baking Company Flat Breads

Thai Style Chicken Skewers with Peanut Sauce

Bacon Wrapped Meatloaf

Caprese Skewers with Cherry Tomatoes, Fresh Mozzarella and Basil

Smoked Salmon and Cucumber Tea Sandwiches

Rosemary Ham and Havarti Grilled Cheese

Stuffed Mushroom Caps with Crab, Cream Cheese and Green Onion

\$23/person

Diamond—serves approximately 15 pieces per person

Crudite Vegetable Shooters with Ranch

Warm Artichoke Carmelized Onion and Gruyere Dip with Crostini and Flatbread

Citrus Poached Prawn and Tortilla Canape with Rancho Sauce

Charmoula Lamb Skewers

Mini Dungeness Crab Cakes with Grain Mustard Remoulade

Thai Style Chicken Skewers with Peanut Sauce

Open Faced Tri Tip Sandwich with Port and Red Onion Marmalade

Teriyaki Salmon Skewer

\$30/person

Above menu items must be ordered for 10-25 people minimum unless otherwise specified.

All selections are subject to local tax of 9.5% and a 19.5% service fee.

Prices are subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Lunch

Complimented by freshly brewed Starbucks coffee and assorted Tazo Teas.

La Italia

Cheese Tortellini with Roasted Garlic Cream

Penne with Cascioppo Brothers Italian Sausage and Peppers

Crostini with Seasonal Herb Butter, Marinated Tomatoes with Basil

Hearts of Romaine with Chopped Olives, Shredded Parmesan, Cucumbers and Balsamic Dressing

Lemon Bars

\$21/person

Pan-Asian

Lemongrass Chicken, Barbecued Pork Char Siu

Pot Stickers, House Fried Rice

Baby Bokchoy with Garlic and Chilies

Soba Noodle Salad with Fresh Vegetables and Sesame Dressing

Assorted Dessert Bars

\$25/person

Soup and Salad

Spinach Salad tossed with Crumbled Bacon, Hard Boiled Egg and Blue Cheese

Mixed Green Salad with Sliced Radishes, Matchstick Carrots and Croutons

Choice of Herbed Vinaigrette or Balsamic Vinaigrette

Panzanella Salad: Tossed Artisan Bread with Garden Vegetables, Feta Cheese, Sherry Vinegar and Olive Oil

Seasonal Soup and Potato Leek Soup

Essential Baking Company Rolls with Butter

Assorted Dessert Bars

\$18/person

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Hot Hors d'Ouevres

Some selections may be **butler passed**.

Stuffed Mushrooms with Pancetta and Blue Cheese

\$26/dozen

Harissa Rubbed Beef Skewers

\$30/dozen

Pesto Chicken, Three Cheese and Artichoke Pita Pizza

\$26/dozen

Kobe Beef Sliders with Caramelized Onions

\$27/dozen

Mini Dungeness Crab Cakes with Grain Mustard Remoulade

\$33/dozen

Risotto Fritters stuffed with Olives, Sundried Tomato and Asiago Cheese

\$28/dozen

Thai Style Chicken Skewers with Peanut Sauce

\$29/dozen

Teriyaki Salmon Skewers

\$30/dozen

Forest Mushroom Puff Pastry Pinwheels

\$26/dozen

Bacon Wrapped Meatloaf

\$26/dozen

Potato Chorizo Empanadas

\$26/dozen

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Cold Hors d'Ouevres

Some selections may be **butler passed**.

Caprese Skewers with Cherry Tomatoes, Fresh Mozzarella and Basil

\$26/dozen

Dungeness Crab Sliders

\$34/dozen

Crudit  Vegetable Shooters with Ranch

\$24/dozen

Open Faced Tri Tip Sandwich with Port and Red Onion Marmalade

\$30/dozen

Crostini with Chevre and Balsamic Glazed Onions

\$25/dozen

Bruschetta with Sundried Tomato Caponata

\$25/dozen

Smoked Salmon and Cucumber Tea Sandwiches

\$32/dozen

Cucumber Wrapped Poached Prawn with Bell Pepper and Spiced Sour Cream

\$32/dozen

Citrus Poached Prawn and Tortilla Canap  with Rancho Sauce

\$30/dozen

Stuffed Mushroom Caps with Crab, Cream Cheese and Green Onion

\$34/dozen

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Enhancement Displays

Antipasto Display

Chef's Selection of Italian Cold Cuts and Cheeses, Marinated Vegetables, Olives and Bread

\$9/person

Citrus Poached Prawn Cocktail

Lime Cocktail Sauce

\$6.50/person

Artichoke Dip with Essential Baking Company Flat Breads

\$6/person

Mediterranean Breads and Spreads

Roasted Red Pepper Romesco, Hummus and Feta Tapenade, Pita Bread, Olives

\$5.50/person

Seasonal Fresh Fruit Display

Sliced Fresh Fruits, Berries

\$5.50/person

Seasonal Vegetable Display

Fresh Garden Vegetables, Specialty Dips

\$5.50/person

Smoked Salmon Display

Smoked Salmon, Scallion Cream Cheese, Pickled Red Onions, Capers, Chopped Egg and Cocktail Breads

\$10/person

Artisan Cheese Display

A Variety of Artisan and Northwest Cheeses with Assorted Crackers

\$5.50/person

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Carving Stations

Apricot Stuffed Pork Loin

\$175/serves 30

Dijon and Honey Glazed Ham

\$225/serves 50

Herbed Leg of Lamb

\$225/serves 30

Prime Rib

\$400/serves 35

Roasted Breast of Turkey

\$175/serves 30

Roast New York Strip of Beef

\$325/serves 30

Roast Tenderloin of Beef

\$350/serves 20

Top Round of Beef

\$225/serves 25

Whole Roast Turkey

\$225/serves 50

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Beverages

Tequila

Sauza Gold

Gin

Beefeater

Vodka

Smirnoff

Rum

Barcardi Light

Bacardi Select

Whiskey & Scotch

Jack Daniels

Glenlivet

Crown Royal

Canadian Club

Christian Brothers

Microbrew & Imported Beers

Deschutes Porter

Mirror Pond Pale Ale

Fat Tire

Stella

Corona

Widmer Hefeweizen

Domestic Beers

Coors Light

Bud Light

Budweiser

Non-Alcoholic

Dasani

Perrier

Fruit Juice—Apple, Orange, Cranberry, Pineapple

Soft Drinks

Coke

Diet Coke

Coke Zero

Sprite

Gourmet Soft Drinks (by request)

Izze's Sparkling Juices

Martinellis Sparkling Juice

Beverage Bar Pricing

| | | | |
|---------------------------|------------------|--------------------------------|-------------|
| Domestic Beer | \$5 | Izze's & Sparkling Juices | \$3 |
| Microbrew & Imported Beer | \$6 | Sparkling Water & Fruit Juices | \$3 |
| Wine/Glass (Pine & Post) | \$6 House | Bottled Water & Soft Drinks | \$2 |
| Cocktail | \$7 | Double | \$11 |

Specialty Bars Available

Margarita Bar | Martini Bar | Non-alcoholic Bar

All selections are subject to local tax of 9.5% and a 19.5% service fee.
Prices are subject to change.

Wine List

House Selections

| | |
|---|------|
| Washington – Pine & Post Merlot | \$26 |
| Washington – Pine & Post Chardonnay | \$26 |
| Washington – Chateau Ste. Michelle Riesling | \$26 |

Whites

| | |
|---|------|
| Washington – Traditions Pinot Gris | \$30 |
| Washington – Whispering Tree Chardonnay | \$30 |
| Washington – Goose Ridge Chardonnay | \$36 |
| California – Zaca Mesa Viognier | \$36 |

Reds

| | |
|---------------------------------------|------|
| Oregon – Firesteed Pinot Noir | \$30 |
| Washington – Genesis Syrah | \$30 |
| Washington – Goose Ridge | \$30 |
| Washington – Duck Pond Sangiovese | \$36 |
| Washington – Columbia Crest H3 Merlot | \$36 |
| Washington – Red Diamond Cabernet | \$36 |
| California – A-Z Pinot Noir | \$36 |

Sparkling

| | |
|---|------|
| Spain – Freixent Brut | \$26 |
| Washington – Domaine Sainte Michelle Brut | \$30 |
| France – Moet & Chandon | \$40 |
| France – Veuve Clicquot Yellow Label | \$50 |

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Prices are subject to change.

Lynnwood Convention Center

Food & Beverage Guidelines

About Us

Catering services are proudly operated by the Lynnwood Convention Center/Savor where the goal is to offer the highest quality products and services while helping to create truly memorable experiences. The Executive Chef and his team of culinary experts take great pride in delivering fresh, unique, and flavorful dishes with a focus on local produce and northwest wines.

Exclusive Caterer

Lynnwood Convention Center is the exclusive food and beverage provider. Outside food and beverage is prohibited.

Menu Selection

Lynnwood Convention Center offers a wide assortment of menu selections and options sure to satisfy any pallet. Event Managers can also assist in custom, themed or ethnic cuisine elements for any event. The LCC culinary team welcomes the opportunity to customize menus and services to create unique and thematic events.

Timeline and Guarantee

As the menus are seasonal, LCC suggests that clients make the initial menu selection no more than four months prior to an event. To make a determination on menus prior to this, please contact the Event Manager for assistance. Initial menu selection and estimated attendance are required **30 days** prior to the scheduled event. Any major changes must be made **two weeks** prior to the event date. A final guaranteed number of attendees (“final guarantee”) is required **five business days** prior to the event. A business day is defined as Monday-Friday and does not include holidays. If the final guarantee is not received within five business days of the scheduled event, the estimated attendance number specified on the License Agreement will be designated as the final guarantee. Once determined, the final guarantee is not subject to change.

Vegetarian meal options are included with all plated entrees. The kitchen customarily prepares vegetarian meals for up to 3% of the final guarantee if an actual number is not specified by client. These vegetarian meals are part of the final guarantee and not in addition to it.

If any attendees require special dietary restrictions, please also notify Event Manager as soon as possible.

For plated meal functions, the kitchen customarily prepares meal service for up to 5% over the final guarantee, to a maximum of 25 guests. Final charges will be based upon the final guarantee or the actual meal count, whichever is greater.

Alcoholic Beverage Service

The Washington State Liquor Control Board (WSLCB) regulates all alcoholic beverages and service. As the holder of the alcoholic beverage license for the Lynnwood Convention Center, LCC is responsible for the administration of these regulations within the facility. Accordingly, Lynnwood Convention Center reserves the right to refuse alcohol service to any guest. Under no circumstances will alcohol be served to intoxicated or underage persons.

Bar services requires a minimum of \$350 in beverage consumption (“bar minimum”) per bar for the first four hours. Bars open longer than four hours require an additional \$150 bar minimum per hour, per bar. Should consumption not reach the specified minimum consumption amounts, the balance will be billed to the client.

All bars must close no later than 30 minutes prior to the scheduled event end time. In the interest of public safety, Lynnwood Convention Center reserves the right to close a bar at any time during the event. Alcoholic beverages, including opened bottles of wine, may not be removed from the premises.

Pricing

Due to market fluctuations, menu prices are subject to change. Pricing for the event will be fixed within 60 days of the event.

Catered functions require a minimum purchase of \$200 in food and beverage, before service charge and tax. Should the total food and beverage purchase, before service charge and tax, not meet the minimum, the balance will be invoiced to the client. All buffet and break pricing is based on a two hour service time. Additional labor fees may apply for service time in excess of two hours.

A 19.5% service charge will be applied to all food and beverage sales (including alcohol). A 9.5% sales tax will be applied to all food, beverage (including alcohol), labor, additional services and service charges.

Food and beverage functions require a minimum purchase of \$200 in food and non-alcoholic beverage. Should your catering order be less, the balance will be invoiced to total \$200 before tax and service fee. All buffet and break pricing is based on a two hour service time. Additional labor fees may apply for service time in excess of two hours.

A 19.5% service charge will be applied to all food and beverage sales (including alcohol). A 9.5% sales tax will be applied to all food, beverages (including alcohol), labor, additional services and service charges.

Payment

A deposit of estimated food & beverage charges must be paid to the Lynnwood Convention Center according to section 4 of the License Agreement fee schedule. A deposit of **100%** of the remaining estimated charges is due no later than **five** business days prior to the contract event date. Any on-site adjustments, additions or replenishments of the contracted catering services will be reflected in a final invoice, payable at the conclusion of the event. You may finalize your account by company check, cashier's check, Visa, MasterCard, American Express or cash. The Lynnwood Convention Center does not extend direct billing without prior approval. To apply for direct billing, a Credit Application must be submitted no less than 30 days prior to the contracted event date. Event Managers will be happy to supply a LCC Credit Application upon request.

Excess Food

Lynnwood Convention Center adheres to state and local health guidelines which dictate that food items may not be taken off the premises. Accordingly, all food and beverage prepared and provided by Lynnwood Convention Center must be consumed during the specific event and may not be taken off property. To minimize potential waste, excess prepared food is composted or donated under regulated conditions to agencies feeding the underprivileged.

Cancellation Policy

The cancellation of any food and beverage services must be received in writing.

Should the event License Agreement be based on a minimum food and beverage purchase (F&B Minimum), which is included as part of the license fee, then the cancellation policies stipulated in the License Agreement will prevail.

Should the event License Agreement NOT be based on a minimum food and beverage purchase (F&B Minimum), the following cancellation fees apply:

| <i>Notification of Cancellation</i> | <i>Cancellation Fee % of Estimated</i> |
|-------------------------------------|---|
| <i>Prior to Scheduled Event</i> | <i>Lost Food & Beverage Revenue</i> |
| <i>0 - 7 Days</i> | <i>100%</i> |
| <i>8 - 30 Days</i> | <i>75%</i> |
| <i>31 - 60 Days</i> | <i>50%</i> |
| <i>61 - 90 Days</i> | <i>25%</i> |

Agreement

By signing the master License Agreement for your event, Licensee (client) agrees to abide by all of the policies and procedures of the Lynnwood Convention Center, including these Food & Beverage Guidelines.