



Edward D. Hansen
Conference Center



CATERING MENU



WELCOME

TO THE EDWARD D. HANSEN CONFERENCE CENTER

Spectra Food Services and Hospitality, welcomes you to the Edward D. Hansen Conference Center. Our Executive Chef Michael Ruthrutt created a menu featuring a selection of chef designed packages including regional and local favorites.

As the exclusive provider of food and beverage for the Edward D. Hansen Conference Center, we are committed to the highest standards of quality and service. We eagerly await the opportunity to create a new and incomparable experience for your event. We believe in the quality of your experience, the finest food and beverage complimented by efficient and gracious service. Our Spectra culinary team sources our ingredients locally whenever possible: "From our state to your plate!"

Additionally, if you have any dietary restrictions, please let our Premium Services Supervisor know so she can help tailor a menu to fit your guests' needs. Our catering menu features a wide array of foods from breakfast, a la carte, boxed and plated lunches, appetizers, full buffet dinners, plated meals, decadent desserts, and complete beverage service.

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BREAKFAST

All breakfasts include coffee, hot teas, water service, and orange juice. Minimum of 20 people. Prices are per person. *In accordance to new COVID-19 Guidelines, Buffet Attendants are required to serve all buffets. This fee is \$50 per attendant and determined by your menu and the size of your party. Please contact your catering representative for specialty requests or dietary restrictions.

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

\$16 per person

fresh fruit display
assorted mini pastries and mini bagels
butter, cream cheese and preserves

SUNNY MORNING

\$19 per person

fresh fruit display
scrambled eggs with chives
o'brien country potatoes
applewood smoked bacon

COUNTRY STYLE

\$21 per person

fresh fruit display
scrambled eggs with chives
buttermilk biscuits with sausage gravy
sausage patty

GREAT START

\$23 per person

fresh fruit display
assorted mini pastries
scrambled eggs with chives
o'brien country potatoes
applewood smoked bacon
breakfast sausage

BUFFETS ENHANCEMENTS

Buffet attendants are required. Fee is \$50 per attendant.

OATMEAL BAR

\$5 per person

oatmeal | strawberry | brown sugar | walnuts | milk

OMELET STATION

\$14 per person

egg | cheddar | swiss | spinach | mushroom
tomato | onion | roasted pepper | ham | bacon



BREAKFAST

All breakfasts include coffee, teas, orange juice and an assortment of fresh fruit. Prices are per person. Minimum of 20 people. Please contact your catering representative for specialty requests or dietary restrictions.

BREAKFAST PLATED

CLASSIC **\$24** per person

scrambled eggs with chives, o'brien country potatoes, choice of applewood smoked bacon or breakfast sausage

WAFFLE **\$26** per person

waffle with berry compote, scrambled eggs with chives, choice of applewood smoked bacon

BISCUITS AND GRAVY **\$27** per person

buttermilk biscuits with sausage gravy, scrambled eggs with chives, sausage patty

QUICHE **\$25** per person

spinach, roasted tomato, and feta quiche, o'brien country potatoes, sun dried tomato cream

BREAKFAST GRAB & GO

Minimum of 12 people. Prices are per person. All items are individually packaged.

BREAKFAST BOX **\$8** per person

hard boiled eggs, mini pastries, assorted fruit

BERRY PARFAIT **\$6** per person

fresh berries atop vanilla yogurt with granola

BREAKFAST SANDWICH **\$8** per person

choice of egg, sausage and cheese croissant or egg white, Canadian bacon and cheese muffin

FRESH FRUIT CUP **\$4** per person

WHOLE FRUIT **\$2** per person

YOGURT CUP **\$2** per person

HARD BOILED EGGS **\$2** per person

BAGEL AND CREAM CHEESE **\$6** per person



LUNCH

Available 11am-3pm. Includes coffee, teas, water service, and ice tea or lemonade. Prices are per person. Minimum of 20 people. Prices are per person. *In accordance to new COVID-19 Guidelines, Buffet Attendants are required to serve all buffets. This fee is \$50 per attendant and determined by your menu and the size of your party. Please contact your catering representative for specialty requests or dietary restrictions.

LUNCH BUFFETS

THE EBEBY

\$25 per person

seasonal house made soup
romaine lettuce, spinach
cheddar cheese, dried cranberry, crouton, tomato, carrot, onion
herb grilled chicken
chef's choice of Four dressings
chocolate chunk brownies

MT. BAKER BUFFET

\$27 per person

garden salad with raspberry vinaigrette
turkey, ham, roast beef
provolone, cheddar, swiss, cheddar
tomato, red onion, lettuce, pickle
garlic mayo aioli, mustard
assorted deli bread
kettle chips
assorted cookies

ENSENADA

\$33 per person

mexisalat with charred corn, black beans, tomato,
tortilla strips, shaved parmesan cheese
pork carnitas
chicken fajitas with peppers and onion
spanish rice
refried beans with melted cotija
flour tortillas
sour cream, house salsa, verde salsa, guacamole, tortilla chips
cinnamon dusted churros
[add on corn tortillas \$1 per person]

COLBY

\$32 per person

watermelon feta salad with fresh greens, watermelon, feta, red onions, nicoise olives
balsamic grilled chicken breast
pulled pork with house bbq sauce
southern style baked beans
garlic mashed potatoes
fresh corn bread with butter
assorted cookies and chocolate chunk brownies

the riverfront

\$34 per person

kale slaw tossed in poppy seed dressing
rosemary and garlic chicken breast
pan seared nw steelhead salmon with lemon and dill
herb roasted baby red potatoes
seasonal vegetables
assorted rolls with butter
assorted dessert bars

LUNCH

Available 11am-3pm. Minimum of 20 people. All boxes are individually packaged and label. Prices are per person. Includes whole fruit, bag of chips (sandwich) or roll (salad), grandma's cookie and a bottle of water. Please contact your catering representative for specialty requests or dietary restrictions. Gluten free bread is available.

BOXED LUNCHES

PLEASE CHOOSE FROM THE FOLLOWING

\$21 per person

ROASTED TURKEY BREAST

roasted turkey breast, provolone, lettuce, tomato, onion, pesto mayo, hoagie roll

HAM

house sliced ham, cheddar, lettuce, tomato, onion, Dijon mustard, hoagie roll

ROAST BEEF

sliced roast beef, swiss, tomato, onion, horseradish mayo, hoagie roll

CHICKEN SALAD

chicken salad made with apples, tarragon and green onions, lettuce, tomato, croissant

VEGETARIAN WRAP

quinoa, kale, cucumber, carrot, avocado chickpea spread, spinach wrap

GRILLED CHICKEN SALAD

grilled herb chicken, spring mix with red onion, cherry tomatoes, cheddar cheese served with raspberry vinaigrette and croutons on the side

ALL CATERED EVENTS ARE SUBJECT TO A 20% MANAGEMENT CHARGE & SALES TAX.



PLATED LUNCH

Available 11am-3pm. Minimum of 50 people. Prices are per person. Includes assorted bread & butter. Coffee, water service, a choice of iced tea or lemonade and choice of dessert. Please contact your catering representative for specialty requests or dietary restrictions.

COLD

CLASSIC GRILLED CHICKEN CAESAR

grilled chicken, grilled romaine heart with cherry tomatoes, garlic croutons, parmesan cheese and lemon wedges served with creamy caesar dressing on the side

\$26 per person

CHOPPED GRILLED CHICKEN SALAD

herb grilled chicken, romaine lettuce with cucumbers, cherry tomatoes, blue cheese choice of dressing include: choice of blue cheese, ranch, balsamic, or raspberry vinaigrette on the side

\$27 per person

VERMICELLI NOODLE SALAD

soy ginger chicken, vermicelli noodle, carrot, green bean, sesame seed, green onion, edamame and napa cabbage served with sesame vinaigrette on the side

\$28 per person

KALE SLAW

herb and paprika grilled chicken, kale, broccoli, cabbage, radicchio, dried cranberry, pumpkin seed tossed with poppy seed dressing

\$28 per person

GREEK SALMON

lemon basil grilled salmon, romaine lettuce, cherry tomatoes, cucumber, red onion, black olives, feta cheese tossed with garlic and herb dressing

\$30 per person

HOT

TERIYAKI CHICKEN

teriyaki grilled chicken thigh meat, vegetable stir fry, steamed ginger-scented rice

\$28 per person

SAGE CHICKEN

seared chicken breast wrapped with prosciutto and a sage cream sauce, wild rice, seasonal veggies

\$29 per person

SEARED SALMON

seared steelhead salmon, cilantro lime butter, cilantro wild rice, seasonal veggies

\$30 per person

DESSERTS

Please choose one of the following.

Gluten free/vegan desserts available at an additional charge

NEW YORK STYLE CHEESECAKE

choice of chocolate, raspberry, or strawberry drizzle

DOUBLE CHOCOLATE BROWNIE

rich, dense chocolate brownie with chocolate chunks, dusted with powdered sugar

APPLE CRUMB BAR

shortbread crust with spiced apple filling and streusel crumb topping

ALL CATERED EVENTS ARE SUBJECT TO A 20% MANAGEMENT CHARGE & SALES TAX.



SNACK GRAB & GO

Available All Day. Minimum of 12 people. Prices are per person. All items are individually packaged. Please contact your catering representative for specialty requests or dietary restrictions.

SMARTFOOD WHITE CHEDDAR POPCORN	\$3 per person
CHEX SNACK MIX	\$4 per person
STACY'S PITA CHIPS	\$3.50 per person
FRITO LAY ASSORTED CHIPS	\$3 per person
GOLDFISH CHEDDAR CRACKERS	\$1 per person
GRANOLA BARS	\$2 per person
TRAIL MIX	\$3 per person
WHOLE FRUIT	\$2 per person
GRANDMA'S ASSORTED COOKIES	\$2 per person
FRUIT CUP WITH YOGURT	\$6 per person
VEGGIE CUP WITH RANCH DIPPING	\$6 per person

ALL CATERED EVENTS ARE SUBJECT TO A 20% MANAGEMENT CHARGE & SALES TAX.



HORS D'OEUVRES

All reception style buffets will be individually plated.
Minimum of 25 people. Prices are per person.

RECEPTION BUFFET STATIONS

CRUDITÉ PLATTER fresh vegetables, ranch dip	\$5 per person
FRESH FRUIT DISPLAY sliced seasonal fruit, balsamic yogurt	\$6 per person
ANTIPASTO DISPLAY chef's selection of Italian cold cuts, cheeses, olives, veggies, crostini	\$10 per person
CHEESE BOARD assorted artisan cheeses, grapes, dried fruit, crackers	\$9 per person
TOMATO BASIL AND MOZZARELLA BRUSCHETTA freshly diced tomatoes, basil and mozzarella with herbed crostinis	\$5 per person
SPINACH AND ARTICHOKE DIP house made spinach and artichoke dip with grilled pita	\$7 per person
OLD BAY SHRIMP COCKTAIL old bay poached shrimp served with house cocktail sauce and lemon	\$9 per person



HORS D'OEUVRES

Minimum of two dozen per order. Priced per dozen pieces.

COLD HORS D'OEUVRES

- BELGIAN ENDIVE SPEARS WITH SMOKED TROUT** \$32 per dozen
herbed chevre and smoked trout on an endive spear
- CAPRESE SKEWERS** \$32 per dozen
grape tomato, basil oil, mozzarella
- BLUE CHEESE TOAST** \$32 per dozen
caramelized onion, blue cheese, apple on focaccia toast
- BERRY AND BOURSIN** \$33 per dozen
berry reduction, boursin cheese, hazelnut on focaccia toast
- FIG AND BRIE TOAST** \$33 per dozen
fig jam paired with brie cheese on toasted bread

HOT HORS D'OEUVRES

- TERIYAKI MEATBALLS** \$32 per dozen
oven roasted meatballs served with teriyaki sauce, garnished with green onion
- SOY-GINGER AND CHILI CHICKEN SKEWERS** \$32 per dozen
soy-ginger marinated chicken skewer served with a soy-chili sauce
- VEGETABLE SPRING ROLLS** \$30 per dozen
mixed vegetables spring roll served with a sweet chili sauce
- TRI-COLOR SOUTHWEST VEGETABLE QUESADILLA** \$33 per dozen
sweet and hot chilis with roasted corn blended with jack cheese, rice and black beans
- SPANAKOPITA** \$32 per dozen
spinach, feta, herbs folded in a phyllo triangle
- ARANCINI RISOTTO** \$34 per dozen
classic parmesan risotto balls coated in panko with a pesto drizzle
- ARTICHOKE FRITTER** \$36 per dozen
breaded quartered artichoke hearts with goat cheese
- CRAB RANGOON** \$34 per dozen
crabmeat and cream cheese in a wonton wrapper
- EDAMAME POTSTICKER** \$32 per dozen
garden mix of edamame, napa cabbage, sweet corn, shiitake mushrooms



BUFFET DINNER

available after 3pm. includes assorted bread & butter. coffee, water service, a choice of iced tea or lemonade.
minimum of 50 people. prices are per person. please contact your catering representative for specialty requests or dietary restrictions.

THEMED DINNERS

ROMA

romaine lettuce, peppers, artichoke, feta, olives served with balsamic dressing
baked Italian sausage, sun dried tomato cream penne
pesto grilled chicken with cavatappi alfredo
roasted basil asparagus
garlic bread
mini cheesecake assortments

\$44 per person

ENSENADA

Caesar salad with charred corn, tomato, tortilla strips and parmesan cheese, southwest Caesar dressing
chipotle marinated beef fajitas with peppers and onions
cilantro lime chicken fajitas with peppers and onions
spanish rice
refried beans with melted cotija
flour tortillas, tortilla chips
sour cream, guacamole, salsa trio: house, Verde, spicy
dulce de leche cake
[add on corn tortillas \$1 per person]

\$45 per person

NORTHWEST

mixed green salad, cucumber, tomato, dried cranberries served with raspberry vinaigrette
nw steelhead salmon with dill, lemon beurre blanc
oven roasted chicken breast, blueberry cream sauce
roasted red potatoes
roasted seasonal vegetables
assorted bread and butter
mixed berry cobbler

\$46 per person

THE SOUND

fresh greens, chickpeas, pumpkin seeds, green peas, carrots with ranch dressing
memmi braised boneless short ribs, braising jus
honey garlic chicken
garlic mashed potatoes
roasted seasonal vegetables
assorted bread and butter
mini assorted dessert bars

\$48 per person

ALL CATERED EVENTS ARE SUBJECT TO A 20% MANAGEMENT CHARGE & SALES TAX.



DINNER - BUILD YOUR OWN BUFFET

BUILD YOUR OWN BUFFET

Customize your own buffet with the assistance of our Chef and Premium Services Supervisor. We will help build a menu to fit your event's needs. All buffets include bread and butter, coffee, and water service plus a choice of iced tea or lemonade.

BUFFET ENHANCEMENTS

Minimum of 25 people. Prices are per person.

Chef attendant action stations are subject to a \$100 attendant fee.

POLENTA BAR **\$13** per person

creamy polenta, roasted mushrooms, bacon bits, green onion, parmesan, spinach

ADD ONS

SHREDDED BEEF SHORT RIBS **\$5** per person

BASIL AND BUTTER SHRIMP **\$5** per person

NORTHWEST BOIL **MARKET PRICE**

head on shrimp, mussels, clams, andouille sausage, corn, potatoes

HERBED PRIME RIB **\$16** per person

horseradish cream, thyme au jus

ROASTED BEEF SIRLOIN **\$14** per person

horseradish cream, thyme au jus

ROASTED TURKEY BREAST **\$8** per person

apricot cranberry jus, sage gravy

DESSERT SAMPLER **\$15** per person

cream puffs, mini cheesecake, chocolate truffle, traditional petit fours



PLATED DINNER - BUILD YOUR OWN

Minimum of 50 people. Prices per person. All plated meals are complemented by seasonal vegetables.
Includes bread and butter, coffee, water service, a choice of iced tea or lemonade. Please contact your catering representative for custom menus, special requests or dietary restrictions.

SALADS choose one of the following:

CLASSIC CAESAR

romaine, shaved parmesan, herb crouton, caesar dressing

SPRING MIX

mixed green, cucumber, carrot, grape tomato, onion, balsamic dressing

KALE SLAW

kale, cabbage, broccoli, pumpkin seeds, dried cranberries, poppy seed dressing

QUINOA

quinoa, chickpeas, cucumber, red bell pepper, chopped red onion, parsley, tossed in an olive oil blend

ENTRÉE OPTIONS choose one of the following:

TUSCANY CHICKEN

\$44

pan seared chicken, topped with balsamic Dijon sauce, grape tomatoes, capers, herb roasted potatoes

BLUEBERRY AIRLINE CHICKEN

\$45

roasted chicken, with blue berry cream sauce, garlic mashed potatoes

BLACKENED HONEY GLAZED SALMON

\$46

pan seared salmon with Cajun spice, sweet honey glaze, rice pilaf

HERB ROASTED SALMON

\$46

roasted salmon in a lemon beurre blanc, creamy garlic mashed potatoes

SUN-DRIED TOMATO CRUSTED MAHI

\$47

sun-dried tomato crusted mahi, mango beurre blanc, herb roasted baby potatoes

PORK TENDERLOIN

\$47

pork tenderloin rubbed with stone ground mustard, apricot demi-glaze, garlic mashed potatoes

TERIYAKI SIRLOIN STRIPS, GARLIC GINGER SAUCE

\$48

sirloin strips coated in brown sugar, lime zest and soy sauce, ginger scented jasmine rice

MEMMI BRAISED BONELESS SHORT RIBS

\$49

boneless short ribs, pearl onions, creamy garlic mashed potatoes

HERB ROASTED SIRLOIN

\$49

sirloin steak, garlic parmesan cream sauce, herb roasted baby potatoes

CRISPY CRAB CAKES

\$50

crab cakes topped with red pepper coulis, rice pilaf

VEGETARIAN, GLUTEN FREE, DAIRY FREE

GOURMET MUSHROOM RISOTTO

\$35

seared portobello, garlic, spinach, risotto

CAULIFLOWER STEAK

\$35

seared cauliflower, quinoa, roasted pepper coulis, seasonal vegetables

ROOT VEGETABLE CASSOULET

\$35

cannellini beans slow cooked with seasonal root vegetables, pice pilaf

DESSERTS choose one of the following:

gluten free/vegan desserts available at an additional charge

NEW YORK CHEESECAKE

choice of chocolate, raspberry, or mango drizzle

RASPBERRY MOUND

frosted raspberries on top of chocolate mousse with chocolate cake

DULCE DE LECHE

layers of caramel sponge cake with a sweet caramel mousse

CHOCOLATE MOUSSE

moist chocolate cake with creamy layers of chocolate mousse and coffee sabayon

BEVERAGES

NON ALCOHOLIC

1 gallon serves 12 guests

COFFEE SERVICE	\$25 per gallon
HOT CHOCOLATE	\$18 per gallon
ORANGE JUICE	\$16 per gallon
LEMONADE OR ICED TEA	\$16 per gallon
FRUIT INFUSED WATER	\$12 per gallon

A LA CARTE

BOTTLED JUICES	\$3.00 per bottle
CANNED SODA	\$3.00 per can
BOTTLED WATER	\$4.00 per bottle

CASH BAR

DOMESTIC BEER	\$7
PREMIUM CRAFT BEER	\$8
HOUSE WINE	\$8
WELL COCKTAIL	\$9
PREMIUM COCKTAIL	\$10
SUPER PREMIUM COCKTAIL	\$11

HOSTED BAR

DOMESTIC BEER	\$6
PREMIUM CRAFT BEER	\$7
WINE	\$7
WELL COCKTAIL	\$8
PREMIUM COCKTAIL	\$9
SUPER PREMIUM COCKTAIL	\$10

ALCOHOLIC POLICY

Spectra Food Services & Hospitality is proud to offer a selection of Regional Craft Beer and Wine in addition to a variety of Spirits for your special occasion. Please discuss your selections with our Catering Representative as well as any specialty requests. Each bar will consist of 2 Domestic Beer Options, 3 Premium Beer Options, 2 White Wine Options, 2 Red Wine Options & 3 Tiers of Spirit Options.

Spectra and the Edward D. Hansen Conference Center take the service of alcohol very seriously. Our service staff will verify the identification of anyone appearing to be under the age of 40. Please note that a bartender fee of \$50 is applied to each bar. If the minimum sales of \$400 is met, the bar fee is waived. If bar sales do not meet the \$400 minimum, the Client is responsible for the difference.



CATERING INFORMATION, POLICIES & STANDARDS

EXCLUSIVE CATERER

Spectra Food Services and Hospitality is the exclusive provider of food and beverages for the Edward D. Hansen Conference Center. We are committed to the highest standards of quality and service. All food and beverage is to be arranged through the Premium Services Manager. No outside food or beverages of any kind are allowed into the facility by clients, guests or exhibitors without the prior written consent of Spectra Food Services.

CONFIRMATION OF ORDERS

Your Catering Contact will review your event specifications and provide you with a written confirmation of menu, service plan and number confirmation in the form of a Banquet Event Order (BEO). A copy of this form is required to be signed and returned 5 business days prior to your event day.

DIETARY CONSIDERATIONS

With advance notice, our chef is able to accommodate most special meal requests. Please inform your Catering Contact of any special dietary requests for vegetarian, vegan or gluten-free and any other restrictions. Such special requests are due 10 business days in advance of your event. These special meal requests are to be included in your final guaranteed attendance and will be priced out accordingly.

GUARANTEED ATTENDANCE

Final guarantees are due in writing, 5 business days in advance of your scheduled event. Final guarantees cannot exceed the capacity of the event space and cannot be reduced once the deadline expires. If the final guarantee increases or decreases by more than 25% from the initial estimated attendance by your final guarantee date, additional charges may apply. Every effort will be made to accommodate guarantee increases after they are submitted, subject to reasonable menu substitutions or additional cost. In the absence of a final guarantee, the initial attendance estimate will be used.

OVERAGE – PLATED MEALS

For plated meals, we are prepared to serve the guaranteed attendance. Any additional meals including on-site requests will be invoiced on your Banquet Event Order (BEO) and priced upon consumption. For any pre-set plated meals, meal counts must be equal to the maximum occupancy of table sets for the room.

UNCONSUMED FOOD & BEVERAGE

The Edward D. Hansen Conference 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 must be consumed during the specific event and may not be taken off property.

MANAGEMENT CHARGE

All catered events are subject to a 20% management charge. This charge is the sole property of the food / beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities and wages) and is not a charge in lieu of a tip. The Management charge is not a tip, gratuity or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the management charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

OTHER SERVICES

CATERING CART SERVICE

Hosted and Non-Hosted Catering Cart services are available exclusively through the Edward D. Hansen Conference Center. Menus are customizable and can include the following: coffee, assorted beverages, pastries, sandwiches, salads and assorted snacks. Hosted and non-hosted concession sales are charged \$600 for a four (4) hour minimum service. Hours may be extended at a rate of \$100 per hour. All Catering Cart Services will be determined at the sole discretion of the Edward D. Hansen Conference Center.

DESSERT DASHES

The Edward D. Hansen Conference Center welcomes clients to host a dessert dash for their Auction or Gala. There is no fee associated with bringing in your own dessert. The Edward D. Hansen Conference Center does offer three levels of service for your Dessert Dash. Please discuss with the Premium Services Manager to determine what works best for your event.

- Option A: Complimentary Service: Edward D. Hansen Conference Center provides each table with utensils and plates for self-service. Client places marker indicating winning table number at the dessert display and winner brings dessert back to their table.
- Option B: Enhanced Service \$1.50 per person - Client places marker indicating winning table number at the dessert display. Servers collect desserts, and slice them. At the appointed time, the sliced desserts are delivered to each winning table. Dessert Dash must be done prior to Entrée service to allow for adequate dessert service time.
- Option C: Premium Service \$3 per person - Client places marker indicating winning table number at the dessert display. Servers collect desserts, slice, and immediately serve the sliced desserts to each winning table. Dessert Dash may be done at any time during the event.

LINEN & DECORATIONS

Limited linen colors are available through our local AlSCO provider. Table linens and table napkins are provided free of charge. Linen options must be chosen 10 business days before your event to ensure on time delivery and availability. The Edward D. Hansen Conference Center have a limited selection of centerpieces and decorations for event usage. Centerpieces are subject to an additional charge based upon requested design.

COVID 19 POLICIES

COVID 19 POLICIES

In accordance with CDC and Washington State guidelines we are currently taking extra precautions to put the health and safety of our guests first. These policies could change or adjust in the following months. Please speak directly with our Premium Services Supervisor in regard to the service of your event.

TABLE SERVICE

In an effort to eliminate pre-set items, table sets will no longer include, salt and pepper shakers, coffee cups and saucers or sugar caddies. Utensils will be rolled, glassware will remain covered, and no glasses will be refilled, a new cup will be presented. Coffee, iced tea and water will be serviced and brought to tables.

BUFFET SERVICE

All buffets will be singled sided and served by attendants, sneeze guards will be used whenever possible along with hand sanitizer present at all stations for guests. The Banquet Supervisor or Event Coordinator will call tables to buffets to avoid mass congregating. Signage and use of stanchions will help maintain a 6-foot spacing for guests.

BUFFETS ATTENDANTS

For buffet style meals, in accordance with COVID-19 recommendations and policies it is required for Edward D. Hansen Conference Center staff to serve food to all guests. No longer will self-serve buffets be allowed. The Buffet Attendant Fee is \$50 per attendant and determined by your meal choice and size of party. This policy helps to ensure less contact on food utensils by guests.

RECEPTIONS

Passed hor d'oeuvres will be served on individual serving vessels, display stations must be individually plated and small plate style service will be available for any action stations.

BEVERAGE STATIONS

All day beverage stations will be single service, pre-wrapped items. All day coffee stations will be set up barista style with service staff pouring beverages, providing cups with napkins, stir stick and single portion creamer and sugar. \$100 attendant fee.

PLATED SERVICE

Bread service will be served on individual bread plates, salads will be served with individual portions of dressing and lids are to remain on plates and removed at the table.