



Wenatchee Convention Center

What Will You Pick Today?

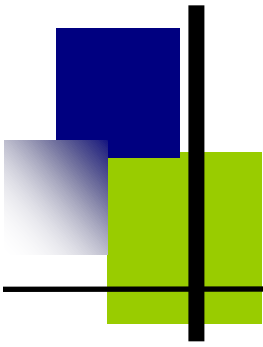
2018 Banquet Menu





Disclaimer

The WCC is aware that some of your attendees may have specific food allergies and/or dietary needs and we take them very seriously. However, it is not possible for us to individually cater to all of them. Our kitchen facility is geared to serving large groups a specific menu. Unless prior arrangements have been made, we are limited to stock on hand. In addition, those with severe allergies or serious dietary needs or restrictions may have to provide their own meals to ensure safety. Our kitchen is not equipped with a separate facility for eliminating the possibility of cross contamination. WCC will always do our best to provide an exceptional dining experience to every guest and we are happy to accommodate special needs whenever possible.



Beverages & Breaks

Beverages Hot and Cold

- Fresh Brewed Regular and Decaffeinated Coffee, Herbal Teas.....
- Hot Chocolate.....
- Fresh Brewed Iced Tea.....
- Assorted Bottled Fruit Juices.....
- Assorted Sodas and Bottled Water.....
- Water Station.....
- Lemonade, Fruit Punch.....
- Gourmet Hot Chocolate Station with Dessert Toppings.....

Fresh From Our Bakery

Choose from the following:

- Assorted Giant Muffins
- Cinnamon Rolls
- Wenatchee Valley Caramel Apple Bread
- Danish, Strudel and Turnovers Assortment
- Assorted Bagels with Cream Cheese Spreads
- Sour Cream Blueberry Crumble Coffee Cake

Assorted Fresh Baked Cookies.....

Triple Chocolate Brownies.....

Snacks-n-Bites

Seasonal Market Fresh Whole Fruit.....

Fresh Baked Raspberry Granola Squares.....

Gourmet Soft Pretzels (served with Honey Mustard and Cheese Sauce) (min 4 dz.).....

Chocolate Carmel and Traditional Chex Snack Mix (individual bags).....

Hockey Chow (Carmel Corn, Cheddar Popcorn and Peanut M&M mix).....

Ice Cream Bars.....

Dessert Bars

Includes: Luscious Lemon Bars, Triple Berry Cheesecake, Oreo Dream, and Meltaways (min 4 dz.).....

17% Service Charge and 8.4% State Sales Tax will be added.
Please provide meal count guarantees 72-hours prior to meal.



Breakfast is Served

Breakfast Entrees

Includes Fresh Fruit Garnish, Chilled Apple Juice and Fresh Brewed Coffee.

Tuscan Zucchini Frittata Scramble

Scrambled Eggs with Zucchini, Onions, Rosemary, Parmesan and Diced Prosciutto Ham. Served with Applewood Smoked Bacon, Breakfast Potatoes and Grilled Focaccia Bread.

Sunrise Scramble

Country Scrambled Eggs Served with Breakfast Potatoes, Applewood Smoked Bacon and Sausage Links.

Traditional Eggs Benedict

Toasted English Muffin Topped with Poached Egg, Canadian Bacon and Meyer Lemon Hollandaise Sauce. Served with Breakfast Potatoes.

Chicken Chilaquiles Casserole

Baked Corn Tortillas, Eggs, Shredded Chicken, Tillamook Cheddar and House-Made Salsa Verde. Served with Breakfast Potatoes and Pinto Beans.

French Toast Cobbler

Traditional French Toast with Peach Compote topping. Served with Farm Fresh Scrambled Eggs and Applewood Smoked Bacon.

Breakfast Croissant

Fluffy Scrambled Eggs, Tillamook Cheddar Cheese and your choice of Canadian Bacon or Sausage. Served with Breakfast Potatoes.

Irish Breakfast

English Banger Sausage, O'Brien Potatoes and Poached Eggs topped with Cheddar Cheese Sauce.

Minimum of Charge of 30



17% Service Charge and 8.4% State Sales Tax will be added.
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Breakfast Buffet

Center Continental Breakfast

*Apple Juice • Fresh Baked Danish and Strudel • Assorted Breakfast Breads and Muffins
• Fresh Seasonal Fruit Bowl • Fresh Brewed Coffee • Herbal Teas*

Customize your own buffet by adding any of the following items:

***Add three or more items, receive a 15% discount. ***

Country Scrambled Eggs

Tuscan Zucchini Scramble

Sausage Links

Breakfast Potatoes

Cold Cereals and Granola

Hard Boiled Eggs

French Toast with Berry Compote and Syrup

Applewood Smoked Bacon

New Potatoes O'Brien with Onions and Peppers

Old-Fashioned Oatmeal with Assorted Toppings

Breakfast Burrito with Chorizo, Sausage or Bacon

Breakfast Biscuit with Ham, Bacon, or Sausage

Deluxe Breakfast Buffets

All Buffets Served with:

Chilled Apple Juice • Fresh Brewed Coffee • Herbal Teas

Scrambled Egg Bar

Farm Fresh Scrambled Eggs • Warm Flour Tortillas • Fresh-Baked Biscuits • Breakfast Potatoes • Sausage Links • Egg Toppings: Chorizo • Diced Ham • Sautéed Peppers and Onions • Seasoned Pinto Beans • Tillamook Cheddar • Fresh Diced Tomatoes • Black Olives • Sour Cream • Fresh Fruit Bowl

Sunrise Breakfast Buffet

Scrambled Eggs • Biscuits and Country Sausage Gravy • Applewood Smoked Bacon • Sausage Links • Breakfast Potatoes • Fresh Fruit Bowl

Waffle House Buffet

Belgian Style Waffles • French Toast Cobbler with Mixed Berry Compote • Vanilla Bean Whipped Cream • Bacon and Sausage • Scrambled Eggs • Breakfast Potatoes • Fresh Fruit Bowl

Minimum of Charge of 30

17% Service Charge and 8.4% State Sales Tax will be added.
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Let's Do Lunch

Salad Entrees

Includes Iced Tea

Apple Valley Chicken Salad

Crisp Romaine Lettuce, Cinnamon and Spice Chicken, Honey Crisp Apples, Zinfandel Poached Pears, Dried Cranberries, Candied Pecans, Gorgonzola and Hard Cider Vinaigrette. Served with Fresh Baked Rolls.

Asian Steakhouse Salad

Five-Spice Marinated Skirt Steak, Soba Noodles, Shitake Mushrooms and Snow Peas on Field Greens with a Lime-Soy Dressing and Fried Wontons. Served with Hawaiian Sweet Rolls.

Waldorf Cobb Salad

Fresh Greens topped with Grilled Chicken, Crunchy Apples, Bacon, Blue Cheese Crumbles, Hard-Boiled Eggs and Tomato Wedge. Served with Avocado Vinaigrette and Fresh Baked Homestyle Rolls.

Sandwich Entrees

Includes Pasta Salad, Assorted Chips and Iced Tea

Turkey BLT Croissant

Layered Sliced Turkey Breast, Thick-Sliced Bacon, Monterrey Jack Cheese, Lettuce, Tomato and Whole Grain Mustard-Mayo Spread on a Buttery Croissant.

Chicken Salad Wrap

Flour Tortilla with Shredded Chicken, Honey Yogurt Dressing, Apples, Cranberries and Candied Pecans.

Curry Chicken Croissant

Tender Diced Chicken in a light Curry Dressing with Fresh Grapes, Mango and Green Onion on a Croissant Roll.

Caprese Sandwich

Fresh Tomato, Mozzarella, Basil, Arugula and Balsamic Mayo on a Ciabatta Roll.

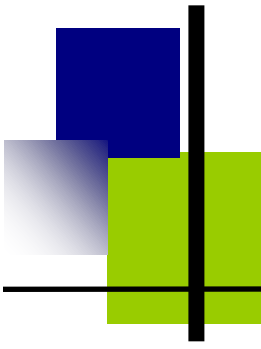
\$18.95 per person

Boxed Lunch

Selection of Sandwich Entrée with Lays Chips, Apple Slices, Fresh-Baked Cookie and Beverage. **-or-**
Selection of Salad Entrée with Fresh-Baked Roll and Beverage.

Minimum of Charge of 30

17% Service Charge and 8.4% State Sales Tax will be added.
Please provide meal count guarantees 72-hours prior to meal.



Let's Do Lunch

Lunch Entrees

Includes House Salad • Assorted Warm Rolls • Iced Tea

Lime-Broiled Chicken

Marinated Chicken Breast Topped with Fresh Fruit Salsa. Served with Glazed Carrots and Saffron Rice.

Marinated Chipotle Chicken

Chicken Breast with Mexican Spices and Garlic on a bed of Sautéed Peppers and Onions. Served with Spiced Black Beans, Spanish Rice, Fiesta Corn and Warm Flour Tortillas.

Crispy Coconut Chicken

Chicken Breast Breaded in Panko Crumbs and Coconut Flakes, topped with a Citrus Sweet-n-Sour Sauce. Served with Jasmine Rice and Asian Style Vegetables.

Caribbean Spiced Pork Tenderloin

Pork Tenderloin Medallions seasoned with Jamaican Spices, topped with fresh Mango Salsa. Served with Rice-n-Beans and Honey Buttered Carrots.

Chicken Cacciatore alla Vodka

Penne Pasta tossed in a Creamy Vodka Sauce, topped with Italian Chicken, Peppers, Onions and Parmesan. Served with Roasted Zucchini & Mushrooms and Garlic Bread.

Bourbon-Marinated Salmon

Northwest Salmon Fillet glazed with Bourbon-Hoisin Sauce. Served with Porcini-dusted New Potatoes and Sautéed Snap Peas.

Coffee-Rubbed Steakhouse Sirloin

Tender Center-Cut Sirloin Steak topped with IPA-braised Mushrooms and Onions and Steak Butter. Served with Fried Potato Wedges and Creamed Spinach.

Minimum of Charge of 30

17% Service Charge and 8.4% State Sales Tax will be added.
Please provide meal count guarantees 72-hours prior to meal.



Let's Do Lunch

Lunch Buffets

Includes: Whole Grain Salad • Pasta Salad • Hearty Green Salad • Ice Tea

Hot Sandwich and Soup Buffet

Pick Two (2) Sandwiches from the list below

- California Club with Turkey, Applewood Smoked Bacon, Monterey Jack and Avocado Spread
- Ham & Cheese with Hormel Cure 81 Ham, Tillamook Sharp Cheddar and Whole Grain Mustard-Mayo
- Pesto Chicken with Grilled Chicken Breast and Provolone with Artichoke Spread
- Spicy Italian with Genoa Salami, Pepperoni, Ham, Provolone Cheese and Porcini Peppers with Basil Mayo

Pick One (1) Soup from the list Below

- White Bean Chili
- Tomato Bisque Soup
- Hearty Minestrone Soup
- Split Pea Soup

Pick One (1) from the list Below

- House Made Tortilla Chips
- Seasoned House-Made Potato Chips

Build-Your-Own Deli Buffet

Includes: Coffee, Ice Tea

Breads: Buttermilk White, Nine-Grain and Artisan Rolls

Cold Cuts: Turkey, Ham and Genoa Salami

Cheese: Tillamook Cheddar, Swiss and Pepper Jack

Condiments: Yellow Mustard, Deli Mustard, Mayonnaise and Hummus

Fresh Veggies: Tomatoes, Lettuce, Onions, Dill Pickle Spears and Peppercinis

Side Salads: Whole Grain Salad and Pasta Salad

Customize your own buffet by adding any of the following items:

Jo Jo Potatoes with Sriracha Aioli.....

House-Made Kettle Chips with BLT Dip.....

Onion Rings with Fry Sauce.....

Triple Chocolate Brownie.....

Cookie Royale.....

House-Made Soup & Crackers.....

Tomato Bisque • Butternut Squash • Mushroom-Barley • Old Fashion Chicken Noodle • Cream of Apple & Celery

Minimum of Charge of 30

17% Service Charge and 8.4% State Sales Tax will be added.
Please provide meal count guarantees 72-hours prior to meal.



Let's Do Lunch

Lunch Buffets

Includes House Green Salad with Condiments • Fresh Fruit Bowl • Ice Tea

South of the Border

Grande' Taco Bar with Seasoned Ground Sirloin Or Turkey • Shredded Tillamook Cheese • Diced Tomatoes • Onions • Black Olives • Hard & Soft Taco Shells • Sour Cream • House-Made Salsa • Chicken or Vegetarian Enchilada Casserole • Spanish Rice Refried Beans • Fresh Pico de Gallo • Fresh Tortilla Chips.

Home Town

Old Fashion Chicken Pot Pie with Biscuit Topping • Fresh Herb Pork Roast with Pan Gravy • Buttermilk Mashed Potatoes • Roasted Root Vegetables • Macaroni Salad • Fresh Baked Home-style Rolls.

Asian Express

Sweet-n-Sour Tempura Chicken • Mongolian Beef • Jasmine Rice • Vegetable Chow Mein • Spring Rolls • Green Salad with Ginger Soy Dressing • Asian Whole Grain Salad • Fortune Cookie.

Little Italy

Three-Meat Lasagna with Seasoned Ground Sirloin, Italian Sausage and Pepperoni • Pesto Penne Pasta with Chicken • Roasted Italian Vegetables • Caprese Salad • Garlic Bread.

Fresh Northwest Salmon Bake

Prepared two ways: Bourbon-glazed and Parmesan-crust • Roasted Potatoes, Carrots and Butternut Squash • Creamy Pesto Penne Pasta with Chicken • Marinated Vegetable Salad • Fresh Baked Rolls.

Baked Potato Bar

Toppings: Bacon • Grilled Walla Walla Onions • Steamed Broccoli • Cheddar Cheese Sauce • Sour Cream & Chives • Red Bean Chili • Taco Meat • Served with Fresh Baked Rolls.

Pub Crawl

BBQ Pulled Pork • Slider Rolls • Gourmet Mac-n-Cheese topped with Bacon • Chicken Tenders • Pub Fries with Fry Sauce • Buttered Corn • Poppy Seed Coleslaw.

Minimum Charge of 30

Add the "Harvest" Salad Bar for \$2.99 per person

House Green Salad • Cheddar Cheese • Cherry Tomatoes • Cucumbers • Black Olives • Broccoli

17% Service Charge and 8.4% State Sales Tax will be added.
Please provide meal count guarantees 72-hours prior to meal.



Dinner is Served

Dinner Entrees

Includes: House Salad • Assorted Warm Rolls • Coffee

Crispy Coconut Chicken

Chicken Breast Breaded in Panko Crumbs and Coconut Flakes, topped with a Citrus Sweet-n-Sour Sauce. Served with Jasmine Rice and Asian Style Vegetables.

Wenatchee Orchard Chicken

Breast of Chicken Flamed in Sherry with Dried Apples, Apricots, Cherries and Pears. Served with Pearl Cous Cous and Quinoa with Fresh Green Beans.

Pecan Chicken

Crispy Pecan-Breaded Chicken Breast topped with Creamy Dijon Sauce. Served with Rice Pilaf and Honey Glazed Carrots.

Chicken Italiano

Marinated Chicken Breast served on a bed of Marinara topped with Parmesan Sundried Tomatoes and Smoked Mozzarella. Served with Creamy Rigatoni and Fresh Green Beans.

Marionberry Pork Tenderloin Medallions

Cinnamon and Spice-Rubbed Pork Tenderloin Medallions topped with Marionberry Beurre Blanc Sauce. Served with Root Vegetable (Yukon Gold Potatoes, Carrots and Butternut Squash) Gratin.

Minimum Charge of 30

17% Service Charge and 8.4% State Sales Tax will be added.
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Dinner is Served

Dinner Entrees

Includes: House Salad • Fresh Baked Rolls • Coffee

Charbroiled Top Sirloin Steak

"Choice" Center-Cut Top Sirloin topped with Sautéed Button Mushrooms. Served with Garlic Mashed Potatoes and Fresh Seasonal Vegetable.

Coffee-Rubbed Skirt Steak

Sliced Skirt Steak with our Famous House-Made Coffee Rub. Served with Roasted Garlic Mashed Potatoes and Fresh Sautéed Green Beans with Bacon and Onions.

Filet of Beef Tenderloin

Beef Medallions with Port Reduction Sauce, topped with Stilton Cheese and Red Onion Jam. Served with Buttermilk Mashed Potatoes and Honey Glazed Carrots.

Bourbon-Glazed Salmon

Northwest Salmon Filet glazed with Bourbon-Hoisin Sauce. Served with Porcini-dusted New Potatoes and sautéed Snap Peas.

Braised Pork Tenderloin Medallions and Apples

Tender Pork sautéed with fresh Apples and Walla Walla Sweet Onions, topped with Apple Brandy. Served with Twice-Baked Ricotta Potatoes and Fresh Green Beans.

Dessert Selections

Chocolate Espresso Mousse • Strudel Apple Pie with Fireball Sauce and Whipped Cream
Amaretto Peach Cobbler with Marion berries • Wenatchee Apple Crisp with Vanilla Bean Whipped Cream
Godiva Liqueur Chocolate Trifle • Old Fashioned Bread Pudding with Bourbon Sauce
Caramel Apple Cheesecake • Dessert Bites (Toffee Crunch, Lemon Crumb, Raspberry)



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Specialty Dinners

Dinner Buffets

Includes Coffee

Wenatchee's Prime Rib & Salmon

Chef-carved Prime Rib with Applewood Smoked Spices • Bourbon-glazed Salmon Filet • Roast Baby Potatoes with Root Vegetables • Penne Pasta in Creamy Pesto Sauce • Green Beans with Pine Nuts and Tomatoes • Apple Waldorf Green Salad • Fresh Fruit Bowl • Fresh Baked Rolls & Butter

Dessert: Carmel Apple Cheesecake

La Cena Familiar

Chicken and Beef San Antonio Fajitas with Grilled Onions and Peppers • House Made Salsa and Guacamole • Pork Barbacoa Casserole • Spanish Rice • Refried Pinto Beans • Tortilla Chips • Fresh Pico de Gallo • Fresh Fruit Bowl • Southwest Salad with Avocado Vinaigrette

Dessert: Churros

The Big BBQ

Cider-marinated Angus Beef Brisket rubbed with Applewood Smoked Spices • BBQ Breast of Chicken wrapped in Bacon • Gourmet Mac-n-Cheese • Brown Sugar and Molasses Baked Beans • Buttered Corn • House-Made Cornbread with Honey Butter • Hearty Green Salad • Traditional Potato Salad • Fresh Fruit Bowl

Dessert: Amaretto Apple Cobbler with Marionberries

Mama Mia!

Three-Meat Lasagna with Seasoned Ground Sirloin, Italian Sausage and Pepperoni • Creamy Pesto Penne Pasta with Pine Nuts and Romano Cheese • Chicken Parmesan with Marinara • Lemon and Olive Oil Green Beans • Garlic Bread • Caprese Green Salad • Antipasto Tray • Fresh Fruit Bowl with Basil Syrup

Dessert: Chocolate Espresso Mousse

Pan Asian Express

Tempura-battered Sweet-n-Sour Chicken • Teriyaki Steak Tips with Snow Peas, Zucchini and Bean Sprouts • Yakisoba Noodles with Broccoli • Jasmine Rice • Vegetable Spring Rolls with Spicy Chili Sauce • Asian Green Salad with Ginger Soy Dressing • Fresh Fruit Bowl

Dessert: Pineapple Upside Down Cake

Bistro Bistro

Pulled BBQ Pork with Slider Buns • Gourmet Sausage Sampler with assorted Mustards • Chicken Tenders with three Dipping Sauces • Bacon Mac-n-Cheese • Pub Fries with Smoked Applewood Salt and Fry Sauce • Hearty Green Salad • Fruit Bowl

Dessert: Fireball Apple Cobbler

Valley Buffet

Cider Marinated Chicken over Apple-Cherry Dressing • Pork Roast with Orchard Fruit Compote • Buttermilk Mashed Potatoes • Roasted Root Vegetables • Crimson and Purple Chopped Salad with Bacon and Tomatoes • Chipotle Pasta Salad with Avocado Dressing • Warm Fresh Baked Rolls

Dessert: Fruit Crisps, Cobbler, Pies

Minimum charge of 30 guests. 17% Service Charge and 8.4% State Sales Tax will be added.
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Alternative Options

Veggie Lasagna (Vegetarian)

Vegetables and Three Cheese Lasagna, layered and baked to perfection. Served with fresh-baked Bread.

Garden Croissant (Vegan/Vegetarian)

Flaky Croissant Hummus, Tomato and Cucumber Slices, Lettuce and Sweet Onion. Served with Seasonal Fruit.

Moroccan-Spiced Chickpeas (Vegan/Gluten Free/Vegetarian)

Seasoned Chickpeas, Cauliflower and Tofu sautéed in White Wine.
Served over Rice Pilaf.

Pasta Primavera (Vegan/Gluten Free/Vegetarian)

Gluten Free Penne Pasta tossed with Italian Veggies and Garbanzo Beans in a zesty Marinara Sauce.

Grilled Chicken (Gluten Free)

Plain Chicken Breast served with White or Brown Rice and Steamed Vegetables.

Baked Potato (Vegan/Gluten Free/Vegetarian)

Plain Baked Potato served with Steamed Vegetables.

Vegan Risotto Cakes (Vegan/Gluten Free/Vegetarian)

In Chickpea “Cream” Sauce. Served with Roasted Potatoes and Carrots





Cold Appetizers

Minimum of four dozen per item

Bruschetta

- Traditional
- Blue Cheese and Onion Jam
- Eggplant Caponata

Smoked Salmon Mousse Tartlets.....

Brie in Crouete (Puff Pastry) served with Fig Jam

Prawn Display with Horseradish Cocktail Sauce

Pinwheel Wrap Sandwiches (Assorted Wraps, Deli Meats, Cheeses and Spreads)

Crudité Basket with Ranch and Dill Dip.....

Almond Cheese Ball with Gourmet Crackers

Seasonal Fruit Tray

Charcuterie and Cheese Tray (Dry Meats, Imported Cheeses and Gourmet Crackers).....

Cheese Tray (Assorted Regional Cheeses and Gourmet Crackers)

Decorative Deviled Eggs

House-Made Corn Chips and Salsa

House-Made Kettle Chips with BLT Dip.....

Pita with Roasted Garlic Hummus

Antipasto Tray with Gourmet Cheese and Cured Meats

Marinated Vegetables Salad.....





Hot Appetizers

Minimum of four (4) dozen per item

Stuffed Mushrooms

- Italian Sausage.....
- Rondelé Cheese and Champagne.....
- Crab.....

Parmesan Shrimp Puffs.....

Potato and Cheddar Bites(Regular or Jalapeño).....

Chicken Tenderloins with Dipping Sauce

Coconut Shrimp with Tropical Sweet and Sour Sauce.....

Mini Crab Cakes with Remoulade Sauce

Gourmet Flat Bread “Pizza”

Meatballs (Italian or Teriyaki).....

Thai Spring Rolls.....

Hot Crab and Artichoke Dip with Crostini.....

Focaccia Cheese Bread with Marinara

Mini Soft Pretzels with Beer Fondue.....

German Sausage Sampler with Mustard Trio

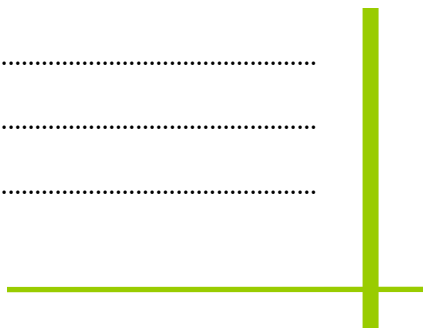
Curry Chicken Cups (Chicken Salad in Phyllo Cups).....

Herbed Goat Cheese Tarts with Mushroom Duxelles.....

Bourbon-Marinated Chicken Skewers

Warm Grilled Vegetable Tray with Balsamic Reduction

Tempura Chicken with Sweet-n-Sour Sauce.....





Carving Stations

Butcher's Block

All Carved items include Petite Rolls and Condiments

Prime Rib of Beef (*Serves 50 people*)

Served with Horseradish Cream, Whole Grain Mustard, and Beef Au Jus.

Pepper-Crusted Beef Tenderloin (*Serves 30 people*)

Served with Béarnaise Aioli and Port Wine Jus.

Dr. Pepper-Glazed Pork Loin (*Serves 50 people*)

Served with Apple-Cranberry Chutney.

Roasted Turkey Breast (*Serves 50 people*)

Sage and Lemon Rub, Served with Apricot Preserves and Cranberry Jus.

Bourbon-Glazed Salmon Fillets (*Serves 50 people*)

Served with Brown Sugar-Hoisin Sauce.

Butcher Block Signature Carving Ham (*Serves 50 people*)

Served with Orange Marmalade Glaze and Gourmet Mustards.





Libations

Bottled Beer

Domestic Brand

Import/Microbrew

Kegs

Domestic

Import/Microbrew

Estimated service of 150 12 oz. glasses

Chardonnay

House Wine.....

Merlot

House Wine.....

Champagne

Cooks Brut.....

Asti Spumante.....

Sparkling Cider.....

Cocktails

Call Brands.....

Premium Brands.....

Host Sponsored or Cash/No Host Bar Service

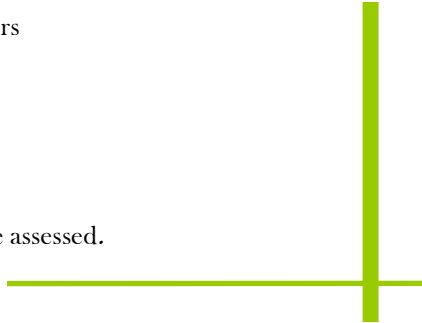
Complete beverage service with portable bar and bartenders

\$100.00 set-up fee *per bar*

\$100.00 *per hour* average minimum purchase

\$25.00 *per bottle* Corkage Fee

If the minimum is not met, a \$25.00 *per hour* bartender fee will be assessed.



17% Service Charge and 8.4% State Sales Tax will be added.
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Banquet Guidelines

It is with great pleasure that we at **The Wenatchee Convention Center** present the preceding pages of culinary delights. We hope that these carefully prepared menus are helpful to you in planning your upcoming function. As always, we stand ready to prepare a custom menu if you so desire. The following additional information will help you in further planning your successful event. If additional clarification regarding these guidelines is required, your Conference Planning Manager will be happy to assist you.

MENU SELECTION

To assure that your menu selections can be made available, please submit them at least **one month prior** to your function. Custom menus should be discussed directly with your Conference Planning Manager. Prices may be subject to change or substitutions may be necessary due to current prevailing market conditions at the time of the planned event.

MEAL GUARANTEES

A minimum meal guarantee is required 72 hours (three business days) prior to your scheduled function. The Convention Center will be pleased to set for and prepare to serve 5% over the guaranteed number of guests. If a meal guarantee is not given, the center will consider the number indicated on the function sheet to be the correct guaranteed number. The guarantee can be increased, but cannot be lowered within two business days prior to the function. You will be charged for the minimum guarantee or the actual number of guests in attendance, whichever is greater.

SALES TAX

Applicable sales tax, currently 8.4%, will be added to all food and beverage charges. Sales tax may change without notice.

SERVICE CHARGE

A taxable 17% service charge will be added to all food and beverage charges. Unusual service/labor/equipment requirements may result in additional charges. Use of materials, such as confetti or glitter, that require additional clean-up will result in a cleaning charge.

FOOD AND BEVERAGE SERVICE

The Washington State Liquor Control Board regulates the sale and service of alcohol. As the sole licensee, the Wenatchee Convention Center is responsible for the administration of these regulations. It is, therefore, Convention Center policy that liquor cannot be brought onto the property from outside sources. Additionally, the Convention Center does not allow any food to be brought onto the property, whether purchased or catered from outside sources.

CANCELLATION POLICY

In the event of cancellation, you will be held liable for all losses sustained by the Convention Center, with the exception of severe weather conditions or a circumstance that would be considered an "Act of God." Any cancellations within 72 hours (three business days) are subject to 100% payment of anticipated revenues. The Convention Center reserves the right to cancel the contract without notice and without liability if you breach the contract, if the rules of the Convention Center are not observed, or if the functions are of a nature not acceptable to Convention Center management.

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