

# PONTI SEAFOOD GRILL - Day Meetings and Retreats



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**Visiting the Emerald City?**  
Ponti is less than two miles from downtown and Lake Union Hotels. Try a lake side stay at: Courtyard Marriott, Lake Union  
Silver Cloud Inn, Lake Union  
Residence Inn, Lake Union

## Available Packages:

### Please inquire

Full Day Working Retreat

Board Meeting

Half Day Planning Session

Special Client Meetings

Cooking Classes

Electric Boat Ride

'Scavenger Hunt' on  
Lake Union with lunch catered  
by Ponti Seafood Grill

'Half Day to Happy Hour'  
Greet, Meet then Eat

## The Perfect Venue

At Ponti Seafood Grill, it's more than just a meeting.

This will be the event that your attendees rave about and remember. Our location on the Lake Washington Ship canal makes Ponti an outstanding, memorable and unique venue for all types of events. Our team has all the details mastered so you can concentrate on your meeting's success.

## We deliver "The Package"

Need an all inclusive package that covers everything? We'll tailor a complete meeting package to fit your needs exactly so there are no surprises and no unexpected costs. We give you an easy-to-understand, up-front estimate based on a per-person price.

Some of the options to choose from for your next meeting at Ponti:

- Main conference area with 4 breakout rooms
- Event room and meeting set-up
- A dedicated, onsite meeting planner
- Continental breakfast including fresh fruit juice, assorted pastries and muffins, coffee, tea
- Continuous coffee break service
- Buffet luncheon includes salads, hot and cold main entrees, fresh bread, beverages, dessert bar
- Mid Afternoon Refreshment break including soft drinks, healthy snacks, coffee and tea
- Complimentary flipchart for general session room, AV screen for projection, one easel
- Parking

Audiovisual equipment that is not included can be provided. Your event planner will assist you with appropriate pricing.

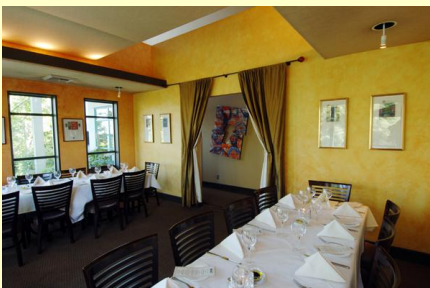
## It's All In the Details

Create an event to remember. Our event planners have options for every group need. Maybe you just need breakfast for an early morning meeting? We can do that.

A pick-up order for an afternoon meeting at your office? Got it.

We'll take care of the details, just ask us!

**Meeting menu options are listed below.**



**TEAMBUILDING EVENTS :: EDUCATIONAL SEMINARS :: CORPORATE RETREATS :: ASSOCIATION MEETINGS**



MEETING MENUS  
Breakfast, Snacks & Sweets

PRIVATE DINING

BREAKFAST (prices are per person)

CONTINENTAL BREAKFAST BAR:

Fresh Seasonal Fruit, Freshly Baked Macrina Bakery Pastries,  
Fresh Orange & Grapefruit Juice, Drip Coffee & Decaf, Assorted Teas (per guest) .....\$13

DELUXE BREAKFAST BAR:

Pomegranate Granola, Greek Yogurt with Honey, Fresh Seasonal Fruit,  
Freshly Baked Macrina Bakery Pastries, Fresh Orange & Grapefruit Juice,  
Drip Coffee & Decaf, Assorted Teas (per guest) .....\$16

BREAKFAST BAR ADDITIONS: (prices are per person)

GOAT CHEESE AND CARAMELIZED ONION MINI QUICHE.....\$3

WILD ALASKAN SALMON GRAVLAX, CAPERS, RED ONION, CREAM CHEESE ON PUMPERNICKEL.....\$6.50

HEMPLERS PEPPERED BACON.....\$3

FRESHLY BREWED REGULAR & DECAF COFFEE & TEA SERVICE.....\$3

HANSEN'S NATURAL SODAS assorted flavors.....\$2.50

FIJI BOTTLED WATER.....\$3

AFTERNOON SNACKS (prices are per person)

PREMIUM ARTISAN CHEESE AND FRUIT .....\$5

ORGANIC ROASTED MIXED NUTS.....\$3

MINI GRILLED CHEESE SANDWICHES .....\$4

BRONZED SALMON & PEPPERJACK CHEESE QUESADILLA with sour cream & gremolata.....\$3

SWEETS (prices are per person)

FRESH BEIGNETS with ginger-lemongrass powdered sugar.....\$3

FRESHLY BAKED CHOCOLATE CHIP COOKIES.....\$2

MINI LEMON TARTS.....\$3

MINI WHITE CHOCOLATE CRÈME CARAMEL.....\$3



MEETING MENUS  
Buffet Lunch Options

PRIVATE DINING

BUFFET LUNCH PACKAGES (prices are per person)

SIGNATURE STARTERS

<b>VEGETARIAN SPRING ROLLS</b> sweet chili lime dipping sauce .....	\$3
<b>DUNGENESS CRAB SPRING ROLLS</b> Asian soy dipping sauce.....	\$4
<b>CAJUN BARBECUED PRAWNS</b> .....	\$4
<b>PAN SEARED SCALLOPS</b> with ginger brown butter.....	\$5.50
<b>PEPPERED TENDERLOIN ON CROSTINI</b> with horseradish aioli.....	\$3
<b>CHICKEN SATAY SKEWERS</b> with peanut dipping sauce.....	\$3.75
<b>NORTHWEST SEAFOOD MEDLEY</b> .....	\$10
Chilled Prawns, King Crab, Oysters on the Half Shell, Tuna Carpaccio, House Smoked Salmon, Clams with Cilantro Baste, Tangerine Aioli, & Chile Cocktail Sauce	

SALADS & SIDES (prices are per person)

<b>ORGANIC MIXED GREENS SALAD</b> seasonal preparation.....	\$3
<b>CLASSIC CAESAR SALAD</b> with brioche croutons.....	\$3
<b>SEASONAL GRILLED VEGETABLES</b> .....	\$3.50
<b>GARLIC WHIPPED YUKON GOLD POTATOES</b> .....	\$3.50

SEAFOOD, MEAT & PASTA (prices are per person)

<b>GRILLED WILD ALASKAN SALMON</b> (4 oz) olive oil, basil, cilantro, soy sauce and lime juice.....	\$12
<b>BRICK ROASTED CHICKEN</b> (4 oz) Sliced .....	\$7
<b>VEGETARIAN LASAGNA</b> with seasonal grilled vegetables, fontina béchamel sauce.....	\$5
<b>THAI CURRY PENNE</b> with grilled scallops, Dungeness crabmeat, house made ginger-tomato chutney and fresh basil chiffonade (4 oz portion).....	\$9
<b>ROAST NEW YORK</b> with mini rolls, and horseradish cream.....	\$15