



EVENT PACKET

MEET US UNDER THE SMOKESTACKS!

DANA BERNAL

EVENT COORDINATOR

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Thank you for your interest in the Steam Plant Grill. There is no better facility in Spokane to celebrate any special occasion. Imagine.....the lighted 225-foot twin smokestacks guide you and your guests to this one-of-a-kind Spokane landmark that for over 70 years provided the downtown area with heat and electricity. Now, after an award-winning renovation, the Steam Plant Square contains over 80,000 square feet of business offices, as well as the cornerstone of the project, the Steam Plant Grill. With the roof over 60 feet above and catwalks visible at every level, you will be amazed by your surroundings. There is not another building like the Steam Plant for hundreds of miles around. Much of the original equipment remains intact and has been incorporated into our dining rooms. Each space is individual, from the coziness of the Board Room to the open-air feel of the main dining room. We offer unique settings for just about every imaginable event from business luncheons to rehearsal dinners, all with no charge for the room!

THE BOARD ROOM

One of the most unique rooms anywhere! This is easily our most sought-after private dining area. Whether an intimate party of two celebrating a recent engagement or a party of up to 20 holding a private business meeting, this room is sure to impress! It was once an actual boiler, with the original pipes still lining the walls and ceiling. You won't see this kind of atmosphere anywhere in the world.

THE BOILER

Slightly larger than the Board Room, it too was one of the original boilers. This private space seats up to 24 guests and is perfect for mid-sized luncheons and dinners.

THE CENTENNIAL ROOM

This room accommodates up to 40 guests for seated meals and 60 for hors d'oeuvres parties. Located at the base of one of the smokestacks, this room is spacious and open, but with doors for privacy.

STACKS

This private, yet airy, space can accommodate seated meals up to 50, and hors d'oeuvre parties up to 75. With an original instrument panel, entrance into the base of one of the smokestacks and a beautiful waterfall created out of original steam plant piping, this room is both fascinating and inviting.

Please ask about availability for larger parties. We are able to accommodate bigger groups by reserving space in two or more of our adjoining private dining areas.

Our talented culinary staff is continuously working to complement our spectacular ambiance with an inspiring menu. Among the variety of delicious offerings are many creations featuring beers from our very own on-site brewery, the Coeur d'Alene Brewing Company. And if you don't see something you like...just ask! Customized menus are always available. We also offer validated parking in the lot adjacent to the north side of the building.

Event reservations can be made up to one year in advance. Reservations must be confirmed with a credit card and are guaranteed after receipt of a signed contract.

Don't miss out on an opportunity to create a memorable experience in one of Spokane's finest landmark dining facilities. From the atmosphere, to the menu, to the beer, to the professional service that will help guide you through your next private party occasion, the Steam Plant Grill is definitely the place to be!



HOW TO BOOK YOUR EVENT

RESERVATIONS Event reservations can be made up to one year in advance. Any reservation for one of our private spaces must be confirmed with a credit card, along with a signed copy of our contract. Using a credit card number authorizes the Steam Plant Grill to charge \$100.00 to that card in the event of an untimely cancellation. The Steam Plant Grill requires a one-week notice to cancel an event reservation. Reservations can be made through the Event Coordinator at (509) 462-0285.

MEAL SERVICE For all events greater than 15 guests, a set menu is required with up to three entrée selections for your guests to choose from. You will select your menu with the help of the Event Coordinator using entrée choices from our event menus no later than two weeks prior to your event. All food and beverage, corkage and rental fees are subject to sales tax, an 18% gratuity and a 4% planning fee. Once the event is booked and guaranteed, we will begin finalizing the menu. You are encouraged to customize your menu. Pricing for customized menus is done on a case-by-case basis.

PAYMENT Full payment is due at the conclusion of your event. All charges must be applied to one bill, with a single form of payment.

SPIRITS The Steam Plant Grill offers a full selection of alcoholic beverages. On tap we offer ten varieties of the Coeur d'Alene Brewing Company's finest microbrews. We have a complete selection of liquors and our wine list is extensive, yet affordable. We are pleased to assist you in making a choice to complement your dining experience and fit your budget.

ADDITIONAL SERVICES AND FEES A nominal fee will be applied for parties requesting linens for their tables. Linens are available in a variety of colors...just ask! Corkage fee is \$10.00 per bottle. We only charge corkage fees on bottles that are opened. Cake cutting fee is \$.50 per person for our staff to cut and serve desserts purchased outside the restaurant. There is a \$50.00 set up fee to have a private bar in a room, with no sales requirements. Flowers, visual displays and decorative items are welcome. The Event Coordinator would be happy to assist you with special occasion cakes, presentation materials, audio/visual equipment, floral displays, decorations or anything else needed for your event.

FINAL STEPS The Event Plan will be presented for your signature prior to the day of your event. The Event Plan, a "blueprint" for your function, will detail all aspects of your event as discussed with the Event Coordinator. A guaranteed final event menu is due at least 10 days prior to your event. The final guest count is due 96 hours prior to your event. If cancellation of an event is necessary, a one-week notice is required. Those parties not providing proper notice will be subject to a \$100.00 cancellation fee. If any food or equipment has been specially ordered or prepared prior to cancellation, you will be billed for the full amount.

Thank you for your interest in dining at the Steam Plant Grill.
We look forward to helping you plan your event.



EVENT CONTRACT

FAX 509-777-3905

Thank you for booking your Event at the Steam Plant Grill. To ensure a successful event, please review the following policies that have been established regarding your private party. This signed contract along with your credit card number confirms the private room requested for your reservation. Until a signed contract with a credit card number has been received the room is not guaranteed and is subject to booking by another party.

RESERVATIONS: A credit card is required to reserve any private area. Using a credit card number pre-authorizes the Steam Plant Grill to charge a \$100.00 cancellation fee to that card in case of an untimely cancellation. _____Initial

CANCELLATIONS: Cancellations must be received no less than one week prior to your event or you will be charged for all food and services rendered. The Steam Plant Grill reserves the right to charge a \$100.00 cancellation fee if the event is cancelled with less than one week's notice. In the event that your contact information changes, you are responsible for contacting us with the updated information as soon as known. _____Initial

MENUS: Groups exceeding 15 guests must order from a set menu containing a maximum of one first course selection and three entrée selections. (Customized menus may vary.) Groups with 15 or less guests may order from our regular menu. Final guest count and entree counts must be provided to the Event Coordinator 3 business days prior to the event. _____Initial

PAYMENT: Payment is due at the completion of your event. All charges must be applied to a single form of payment. The Steam Plant Grill will not be responsible for collecting from individuals. _____Initial

GRATUITY: All food, beverage and fees are subject to an 18% gratuity charge and a 4% planning fee. _____Initial

ROOM MINIMUM: Each room is subject to a room minimum. You will be responsible for the room minimum should your final bill not meet that amount. Please verify what your room minimum is with the Event Coordinator. _____Initial

MISCELLANEOUS FEES: Corkage fee for each bottle of wine or champagne you bring in is \$10.00. Cake cutting is \$.50 per person. Private bar set up is \$50.00. _____Initial

ALCOHOL SERVICE: The Steam Plant Grill follows all Washington State liquor laws that include, but are not limited to, serving minors and visibly intoxicated persons alcoholic beverages. _____Initial

LIABILITY: The Steam Plant Grill does not assume any responsibility for guests' personal property. Once food is removed from the premises after your event, the Steam Plant Grill is no longer liable for product quality. _____Initial

DAMAGES: You will be held responsible for any and all damages to our property, if caused by a member of your party during your Event. _____Initial

By signing below, I acknowledge that I have read, understand and consent to the conditions of payment and service.

NAME _____ TODAY'S DATE _____
EVENT DATE _____ EVENT DAY _____ TIME _____
ROOM NAME _____ ROOM MINIMUM \$ _____
CREDIT CARD # _____ EXP _____
AUTHORIZED SIGNATURE _____
PRINT AUTHORIZED SIGNATURE _____
STEAM PLANT GRILL ACCEPTANCE _____



BANQUET HORS D'OEUVRE MENU

HOT HORS D'OEUVRES - Minimum Order of 3 Dozen Per Item	Price Per Dozen
Tiger Prawns <i>with garlic, basil and white wine</i>	\$25.00
Coconut Prawns	\$25.00
Italian Sausage Stuffed Mushrooms	\$15.00
Herbed Cream Cheese Stuffed Mushrooms	\$15.00
Crab Mousse Stuffed Mushrooms	\$20.00
Coconut Chicken Skewer	\$18.00
Thai Chicken Satays <i>with spicy peanut sauce</i>	\$18.00
Spring Rolls	\$15.00
Pork Pot Stickers	\$15.00
Mini Chicken Cordon Bleu	\$17.00
Meatballs (Barbeque or Teriyaki Style)	\$12.50

COLD HORS D'OEUVRES - Minimum Order of 3 dozen Per Item	Price Per Dozen
Tiger Prawns <i>with cocktail sauce and lemon</i>	\$25.00
Salmon Mousse on Garlic Crostini	\$15.50
Spinach and Herbs on Garlic Crostini	\$13.50
Grilled Roma Tomatoes & Feta Cheese on Garlic Crostini	\$14.50
Grilled Peppers and Pesto Aioli on Garlic Crostini	\$14.50
Grilled Chicken Tortilla Roll with Chipotle Aioli	\$15.50
California Tortilla Roll <i>with Crab, Avocado, Cucumbers and Wasabi Aioli</i>	\$17.50
Smoked Salmon Tortilla Roll	\$17.50
Asparagus and Cream Cheese Tortilla Roll	\$15.50

PLATTERS - Each platter serves a party of 25	Price Per Platter
Sliced Fresh Fruit Platter	\$60.00
Fresh Vegetable Platter	\$40.00
Grilled Vegetable Platter	\$50.00
Deluxe Cheese Platter	\$85.00
Antipasto Platter	\$85.00
Nova Scotia Smoked Salmon Platter	\$85.00
Cream Cheese and Crab Paté Platter	\$70.00

HOT HORS D'OEUVRE PLATTER

Served with 8 pieces each of the following:

- Pork Pot Stickers
 - Mini Chicken Cordon Bleu
 - Teriyaki Chicken Skewers
 - Stuffed Mushrooms with Italian Sausage
- \$35.00

COLD HORS D'OEUVRE PLATTER

Served with 8 pieces each of the following:

- Crostini with Grilled Roma Tomatoes and Feta Cheese
 - Smoked Salmon Tortilla Rolls
 - Grilled Chicken Tortilla Rolls
 - Crostini with Crab and Cream Cheese
- \$35.00



BANQUET DINNER MENU

ALL ENTREES EXCEPT FOR PASTA DISHES COME WITH CHEF'S CHOICE OF ACCOMPANIMENTS. FRESH SEASONAL VEGETABLES ALSO INCLUDED. SOUP OR SALAD IS AN ADDITIONAL \$2.50 PER PERSON.

STEAKS FOR PARTIES OVER 15 MUST ALL BE PREPARED TO THE SAME TEMPERATURE.

TOP SIRLOIN..... \$25.50

Double R Ranch choice top sirloin prepared with a choice of our famous Black & Blue style with Cajun Seasonings, or Triple-Creamed Cambazola Cheese or Tri-Pepper Encrusted with a Red Pepper Drizzle.

RIBEYE STEAK..... \$28.95

Double R Ranch natural raised prime rib cut into 12-ounce steaks broiled to perfection and finished with your choice of Cajun seasoning and bleu cheese, or fried shallot rings and horseradish aioli or our perfect combination and blend of in-house seasonings.

CHIPOTLE CITRUS PORK CHOP..... \$20.95

Heirloom Berkshire pork prime rib cut into thick chops, marinated in our own Honeymoon Wheat Ale and lightly smoked over mesquite wood. Finished on the broiler and brushed with a chipotle citrus glaze.

STEAM PLANT CHICKEN..... \$18.75

Organic chicken breast stuffed with artichoke hearts, fontina cheese, fresh basil and sun-dried tomatoes. Seasoned with pepper, garlic and kosher salt, brushed with olive oil, baked and laced with a lemon marsala supreme sauce.

WILD MUSHROOM STRUDEL..... \$18.95

A rotating blend of the Northwest's wild mushrooms marinated in our own Golden Ale and sauteed with shallots, fresh thyme and chives. Combined with chevre cheese then wrapped in phyllo dough and oven-baked. Served on a bed of baby spinach with Palouse lentils and roasted red peppers.

MAHOGANY DUCK..... \$24.95

Organic raised duck breast marinated in a blend of scotch, soy sauce, orange zest, orange juice, ginger and brown sugar. Lightly smoked in apple wood, finished in the oven then laced with a huckleberry glaze.

ALASKAN SALMON..... \$21.95

This Northwest favorite can be prepared either baked on a cedar plank and finished with our Honeymoon citrus glaze, or broiled and topped with house-made lemon butter or pan-seared in seasoned masa flour and topped with pineapple salsa and avocado puree.

ALASKAN HALIBUT..... \$26.95

Our Alaskan halibut can be prepared in one of three ways, all excellent. Please choose either baked with herb cream cheese or encrusted with macadamia nuts and toasted almonds then baked with a coconut cream sauce, or broiled and topped with a lemon parsley butter.

BASIL CREAM RAVIOLI..... \$18.50

A long-time Steam Plant Grill favorite and vegetarian option. Ricotta ravioli sauteed with fresh basil, shallots, thyme, garlic and cream. Presented over a tomato herb sauce and garnished with Parmesan cheese and fresh chives. Served with a side of garlic bread.

Duets of Steak and a choice of Shrimp Scampi, Crab Claws, Rosemary Tomato Chicken or Wild Alaskan Salmon are available. All duets are Market price. Please see your Event Coordinator for details.

Includes choice of coffee, tea or soda. Milk, juice and specialty drinks additional.
Children's menu (12 and under) available upon request.

ALL PRICES AND MENU ITEMS SUBJECT TO CHANGE.



TRADITIONAL BUFFET MENU

MINIMUM 4 DAY NOTICE REQUIRED
MINIMUM OF 25 GUESTS

BUFFET WITH ONE ENTRÉE SELECTION	\$27.00 PER PERSON
BUFFET WITH TWO ENTRÉE SELECTIONS	\$30.00 PER PERSON
BUFFET WITH THREE ENTRÉE SELECTIONS	\$33.00 PER PERSON

PLEASE CHOOSE FROM THE FOLLOWING ENTREES

TRADITIONAL LASAGNA	HERB ROASTED CHICKEN	VEGETARIAN LASAGNA
ARTICHOKE CHICKEN	SALMON WITH CHAMPAGNE DILL SAUCE	PORTOBELLO PENNE PASTA
LONDON BROIL	ROASTED PORK LOIN WITH SAUCE MADEIRA	BEER STROGANOFF
SMOKED CHICKEN LINGUINI	BAKED PIT HAM WITH GRILLED APPLES AND MAPLE GLAZE	

INCLUDES

ACCOMPANIMENTS

ROASTED HERB RED POTATOES

-AND-

ROASTED MIXED SEASONAL VEGETABLES

-AND-

DINNER ROLLS & BUTTER

HORS D'OEUVRE PLATTERS

ROASTED RED PEPPER AND HERB PATE

-AND-

DELUXE CHEESE PLATTER

-AND-

FRESH VEGETABLE PLATTER

SALADS

STEAM PLANT SALAD *WITH SELECTION OF DRESSINGS*

-AND-

ANTIPASTO SALAD

-AND-

CAESAR SALAD

DESSERTS

NEW YORK CHEESECAKE

-AND-

CHOCOLATE MOUSSE

Includes choice of coffee, tea or soda. Milk, juice and specialty drinks additional.
Children's menu (12 and under) available upon request.

ALL PRICES AND MENU ITEMS SUBJECT TO CHANGE.



ITALIAN BUFFET MENU

MINIMUM 4 DAY NOTICE REQUIRED
MINIMUM OF 25 GUESTS

BUFFET WITH ONE ENTRÉE SELECTION	\$27.00 PER PERSON
BUFFET WITH TWO ENTRÉE SELECTIONS	\$30.00 PER PERSON
BUFFET WITH THREE ENTRÉE SELECTIONS	\$33.00 PER PERSON

PLEASE CHOOSE FROM THE FOLLOWING ENTREES

SPAGHETTI BOLOGNESE
TRADITIONAL LASAGNA

CHICKEN FETTUCCINE
CHICKEN PARMESAN
PROSCIUTTO AND SPINACH STUFFED CHICKEN BREAST

VEGETARIAN LASAGNA
EGG PLANT PARMESAN

INCLUDES

ACCOMPANIMENTS

FETTUCCINE
-AND-
OVEN-ROASTED VEGETABLES
-AND-
GARLIC BREAD

HORS D'OEUVRE PLATTERS

ITALIAN VEGETABLE PLATTER
-AND-
DELUXE CHEESE PLATTER

SALADS

ANTIPASTO SALAD
-AND-
CAESAR SALAD

DESSERTS

TIRAMISU
-AND-
LEMON CHEESECAKE

Includes choice of coffee, tea or soda. Milk, juice and specialty drinks additional.
Children's menu (12 and under) available upon request.

ALL PRICES AND MENU ITEMS SUBJECT TO CHANGE.



PRIME RIB OR NEW YORK BUFFET MENU

MINIMUM 4 DAY NOTICE REQUIRED

MINIMUM OF 25 GUESTS

BUFFETS SUBJECT TO MARKET PRICES

PLEASE CHOOSE FROM THE FOLLOWING ENTREES

PRIME RIB WITH AU JUS AND ROASTED HORSERADISH

-OR-

NEW YORK STRIP WITH A FRENCH PEPPERCORN DEMI GLACE

INCLUDES

ACCOMPANIMENTS

ANNA POTATOES

-AND-

SEASONAL MIXED VEGETABLES

HORS D'OEUVRE PLATTERS

ROASTED VEGETABLE PLATTER

-AND-

CRAB AND CREAM CHEESE PATE

-AND-

DELUXE CHEESE PLATTER

SALADS

STEAM PLANT SALAD *WITH SELECTION OF DRESSINGS*

-AND-

HARICOT VERT SALAD

-AND-

CAESAR SALAD

DESSERTS

DOUBLE CHOCOLATE TORTE CAKE

-AND-

HUCKLEBERRY CHEESECAKE

Includes choice of coffee, tea or soda. Milk, juice and specialty drinks additional.

Children's menu (12 and under) available upon request.

ALL PRICES AND MENU ITEMS SUBJECT TO CHANGE.



BANQUET DESSERT MENU

- | | |
|--|-----------------|
| DOUBLE CHOCOLATE TORTE | \$5.95 |
| A serious chocolate dessert made in-house with imported Belgian bittersweet and semi-sweet chocolates. Glazed with even more chocolate and presented with a raspberry sauce, fresh mint and whipped cream. | |
| APPLE STRUDEL | \$5.95 |
| Apples, raisins, walnuts and sweet spices rolled and baked in phyllo-dough. Served with a spiced rum sauce. | |
| ICE CREAM CREPES | \$5.95 |
| Fresh seasonal fruit folded into premium French vanilla ice cream with a touch of dark rum. Wrapped in hand made crepes and topped with sliced fruit, whipped cream and fresh mint. | |
| CHEF'S CHOICE DESSERT | VARIABLE |
| Ask me what is on the menu today! | |