

LYNNWOOD  
CONVENTION  
CENTER

# MAIN MENU





## Local & Sustainable Partners

### Smith Brothers Dairy Kent, WA



Smith Brothers sources both their organic and conventional milk from trusted family farms in the Pacific Northwest, making them proud purveyors of freshness and quality. All dairy products are Kosher certified and free from rBST, keeping your family's milk as pure and wholesome as you expect.

### Double R Ranch Toppenish, WA



The Double R Ranch is committed to socially responsible business practices, embracing an obligation to eliminate waste and preserve the environment. They source a majority of cattle feed within 150 miles of each feed yard location, and composting is used to recycle cattle waste into nutrient rich fertilizer for area farmers.

### Foster Farms Various Farms in WA



Foster Farms is the leading West Coast producer of antibiotic-free chicken. They've been American Humane Certified since 2013 for Foster Farms fresh chicken brand, with a 2019 audit score of 98.7%.

### Darigold Dairy Issaquah, WA



Darigold has been providing delicious, high-quality dairy products for over 100 years, and is committed to the environment by reducing carbon emissions, water use and waste as well as increasing energy efficiency.

### Zoi Greek Yogurt Auburn, WA



Zoi's milk (free of synthetic hormones, artificial colors, flavors and sweeteners) is sourced from neighbors in our region who take immense pride in their farms, allowing us to support the economy right where we live. This also contributes to a smaller carbon footprint, since their milk doesn't have to travel long distances.

### Draper Valley Farms Mount Vernon, WA



Draper Valley follows a simple guiding principle: "the way nature intended." All chickens are raised in a reduced stress environment, fed an all-vegetarian diet with no animal fats or animal proteins, and never receive any antibiotics. Their chicken is locally raised, locally packed and locally available.

### Carlton Farms Carlton, OR



Carlton Farms is a family-owned producer since 1956 of all-natural, artisan fresh pork, smoked pork, and beef products. Animals are raised and humanely treated, without hormones, animal proteins, or growth accelerants.

### Ostrom Farms Lacey, WA



Ostrom is the largest producer of mushrooms in Washington State focused on growing quality, sustainably-produced mushrooms.

#### Other local Washington vendors:

EC Wilson in Brier, Finales Bakery in Lynnwood, Macrina Bakery in Seattle, and Charlie's Produce in Seattle

All selections are subject to 10.6% sales tax and a 21% administrative charge. Charges and taxes are subject to change. Administrative charge is not intended to be a gratuity, tip or service charge for the benefit of employees.

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**V** Vegetarian   **V+** Vegan   **GF** Gluten Free   **DF** Dairy Free

## Breakfast Plated

*All plated entrées are complemented by freshly brewed organic coffee, assorted teas and orange juice.*

*25 Guest Minimum / Plate Selection*

### **Vegetable, Sun Dried Tomato & Gruyere Frittata | \$30 per person** **V** **GF**

Oven Baked Omelet, Roasted Seasonal Vegetables, Sun Dried Tomatoes, Gruyere, Tomato, Red Pepper Coulis

### **Scramble | \$30 per person** **GF**

Scrambled Eggs, Bacon, Apple Link Sausage, Country Style Breakfast Potatoes

## Breakfast Buffet

*All buffet selections are complemented by freshly brewed coffee, assorted teas and orange juice.*

*30 Guest Minimum*

### **Ovation | \$30 per person**

Assorted Breakfast Breads  
and Coffee Cakes **V**

Bagels **V**

Cream Cheese **V** **GF**

Fresh Fruit Display **V+** **GF**

Hard Cooked Eggs **V** **GF**

Individual Flavored Yogurts **V** **GF**

### **Classic | \$36 per person**

Fresh Fruit Display **V+** **GF**

Scrambled Eggs **V** **GF**

Bacon **GF**

Sausage **GF**

Herb Roasted Potatoes **V+** **GF**

Bagels **V**

Cream Cheese **V** **GF**

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## Ala Carte Morning Breaks

*1 dozen minimum per selection.*

Assorted Coffee Cakes | \$50 dozen **V**

Bagels, Cream Cheese | \$40 dozen **V**

Assorted Scones | \$50 dozen **V**

Assortment of Breakfast Breads | \$50 dozen **V**

Granola Bars | \$34 dozen **V**

Individual Flavored Yogurts | \$30 dozen **V**

Fresh Fruit Platter | \$10 per person **V+** **GF**

Mini Quiche Assortment

Ham & Leek Quiche: \$50 dozen

Bacon & Mushroom Quiche: \$50 dozen

Vegetarian Quiche: \$50 dozen

Juice by the Gallon | \$45 gallon

## Ala Carte Afternoon Breaks

*1 dozen minimum per selection.*

Bags of Popcorn | \$25 dozen **V** **GF**

Bags of Assorted Potato Chips | \$25 dozen **V** **GF**

Brownie Bites | \$50 dozen **V**

Lemon Bar Bites | \$50 dozen **V**

House-made Trail Mix, 2oz packets | \$55 dozen **V** **GF**

Fresh Baked Cookies | \$40 dozen **V**

Chef's Blend of Candied Spiced Nuts, 2oz packets | \$55 dozen **V** **GF**

Assorted Candy Bars | \$50 dozen **V** **GF**

*25 Guest Minimum*

Mediterranean Breads and Spreads | \$10 per person **V** **DF**

Baba Ganouj, Garlic Hummus, Pita Bread, Olives

Cheese & Crackers | \$15 per person **V**

Assorted Cheeses, Bunched Grapes, Toasted Marcona Almonds, Crackers & Flatbread

Garden Vegetable Crudité | \$10 per person **V** **GF**

Ranch Dip

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## Beverages

**Coffee and Tea Service | \$55 gallon**

*Available in 1.5 gallons or 3 gallons*

**Assorted Soda & Sparkling Water | \$5 each**

**Bottled Water | \$5 each**

**Water Pitchers | \$2.50 per person**

*Table service includes all day refresh*

**Punch or Lemonade | \$45 gallon**

*(minimum 3 gallons)*

**Iced Tea | \$45 gallon**

*(minimum 3 gallons)*

**Arnold Palmer | \$45 gallon**

*(Iced Tea + Lemonade; minimum 3 gallons)*

**Fruit & Herb Infused Water | \$35 gallon**

## Lunch Buffet

*Buffet options complemented by freshly brewed coffee, Iced Tea and assorted teas*

*30 Guest Minimum*

**Picnic | \$44 per person**

Vegetarian Baked Beans **V+** **GF**

Spiced Horseradish Slaw **V** **GF** **DF**

Bbq Chicken Breast **GF** **DF**

Slow Roasted Pork Shoulder **GF** **DF**

Sour Cream, Cheddar & Scallion

Mashed Potatoes **V** **GF**

Seasonal Vegetable **V+** **GF**

Peach Crumble **V**

**Columbia | \$40 per person**

Seasonal Quinoa Salad **V+** **GF**

Garden Salad, House-made Dressing **V+** **GF**

Roast Beef, Cheddar, Roasted Red Onion,  
Horseradish Mayo, Tomato, Lettuce Leaf

Turkey, Havarti, Green Goddess Spread,  
Tomato, Lettuce Leaf

Rosemary Ham, Havarti, Muffuletta Salad,  
Mustard, Lettuce Leaf

Roast Portabello, Muffuletta Salad,  
Hummus Spread, Tomato, Lettuce Leaf **V+**

Pickled Vegetable Antipasti **V+** **GF**

Bagged Chips **V**

Assorted Cookies **V**

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## Build Your Own Lunch Buffet

*Buffet options complemented by freshly brewed coffee, Iced Tea and assorted teas.*

*30 Guest Minimum*

*\$48 per person*

### Salads | Choose one

Green Garden Salad, Herb Vinaigrette **V** **GF**

Kale Mixed Green Salad, Carrot, Cucumber,  
Lemon-Tahini Dressing **V** **GF**

### Vegetables

Chef's Choice Seasonal Vegetable **V** **GF**

### Accompaniment | Choose one

Sour Cream Mashed Potatoes **V** **GF**

Herb Roasted Potatoes **V+** **GF**

Basil Cream Rigatoni **V**

Toasted Almond Pilaf **V+** **GF**

Caramelized Onion & Tomato Risotto **V** **GF**

### Entrée Selection | Choose two

Lemon Butter Chicken; Artichokes,  
Roasted Peppers, Capers **GF**

Chicken Marsala; Roasted Mushrooms **GF** **DF**

Red Wine Braised Beef Fricasee **GF** **DF**

Cod Puttanesca **GF** **DF**

Slow Roasted Salmon\*,  
Mustard-Tarragon Cream **GF**

### Assorted Cookies & Dessert Bars **V**

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## Cold Plated Lunch

All cold plated lunch entrées are complemented by dessert, Macrina Bakery breads, freshly brewed coffee, Iced Tea and assorted teas.

25 Guest Minimum per selection

Vegetarian selections are available upon request.

### Roasted Chicken Quinoa Salad | \$35 per person **GF** **DF**

Apple, Hazelnut, Fennel, Quinoa Salad,  
House Made Herb Vinaigrette

### Chicken Waldorf Salad | \$35 per person **GF** **DF**

Hearts of Romaine, Washington Apples,  
Red Grapes, Toasted Walnuts, Waldorf Dressing

## Desserts

Select one of the following desserts to complement your entrée selection.

### Chocolate Raspberry Cake **V**

Three layers of rich chocolate cake with raspberry filling and chocolate fudge frosting

### Carrot Cake **V**

Two layers of fresh carrots, pineapple, walnuts and coconut with cream cheese frosting and covered in walnut bits

### Berry Swirl Cheesecake **V**

New York cheesecake swirled with raspberry and blackberry fillings

## Hot Plated Lunch

All hot plated lunch entrées are complemented by dessert, Macrina Bakery breads, freshly brewed coffee, Iced Tea and assorted teas.

25 Guest Minimum per selection

Vegetarian selections are available upon request.

### Herb Roasted Chicken | \$35 per person **GF**

Caramelized Onion-Tomato Risotto, Artichoke Insalata, Lemon Caper Butter

### Chicken Marsala | \$35 per person

Roasted Mushrooms, Herb Buttered Noodles

### Pork Chili Verde | \$35 per person **GF**

Creamed Hominy, Tortilla Crisps

## Salads | \$6 per person

Salads to enhance your lunch selection.

### Mixed Green Salad **V** **GF**

Radish, Fennel, Carrot, Marcona Almonds, Chickpeas, White Balsamic Vinaigrette

### Mixed Green & Romaine Salad **V** **GF**

Matchstick Vegetables, Mandarin Oranges, Candied Pecans, Orange Honey-Ginger Dressing

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## House Made Hors D'Oeuvres


Choose 3 | \$9 per person   Choose 4 | \$12 per person

Honey Pecan Chicken Salad Canape 



Pesto Chicken and Artichoke Pita Pizetta

Shrimp Salad, Fresh Herbs, Gougere

Teriyaki Salmon Skewers  

Mushroom and Goat Cheese Profiterole 

Harissa Beef Canape, Tahini Yogurt

House-made Hummus, Cucumber Round  

Brie and Apple Tartlet 

Mini Caprese Salad  

Bacon and Cheddar Potato Croquettes

## Appetizer Reception Packages

50 Guest Minimum

### Bistro | \$30 per person



10 pieces per person

Harissa Beef, Pita Round,  
Tahini Yogurt

Pesto Chicken, Sundried Tomato  
& Artichoke Flatbread

Brie & Apple Tartlet 

Shrimp Salad, Fresh Herbs, Gougere

Cucumber Hummus Cups  


### Antipasti | \$30 per person

10 pieces per person

Pancetta Meatball Bites,  
Spiced Marinara

Italian Sausage,  
Mama Lil's Pepper Flatbread

Chicken Parmesan Stuffed  
Crimini Mushrooms

Cheesy Artichoke Bruschetta 

Mini Caprese Salad  

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## Build Your Own Dinner Buffet | \$70 per person

Buffet selections are complemented by Macrina Bakery breads, butter, freshly brewed coffee and assorted teas.

40 Guest Minimum

### Salads | Choose one

Kale Mixed Green Salad: Carrot, Cucumber, Lemon- Tahini Dressing **V+** **GF**

Hearts of Romaine Salad: Mixed Greens, Shredded Parmesan, Olives, Pickled Goat Horn Peppers, Herb Vinaigrette **V** **GF**

Spinach and Romaine Salad: Apples, Shaved Fennel, Toasted Almonds, Honey Lavender Dressing **V** **GF** **DF**

### Vegetables

Chefs' Choice Seasonal Vegetable **V+** **GF**

### Accompaniment | Choose two

Sunset Fingerling Potatoes, Cheddar Mornay **V** **GF**

Roasted Garlic Mashed Potatoes **V** **GF**

Sour Cream, Scallion Mashed Red Potatoes **V** **GF**

Toasted Almond Pilaf **V+** **GF**

Creamed Mushroom Farro **V**

Roasted Onion & Tomato Risotto **V** **GF**

### Entrée Selection | Choose two

Pan Seared Chicken Breast, Lemon-Caper Beurre Blanc, Artichokes, Roasted Peppers **GF**

Pan Roasted Chicken, Spiced Tomato Cream **GF**

Slow Roasted Salmon\*, Melted Leeks, Sun Dried Tomato, Lemon Butter **GF**

Slow Roasted Salmon\*, Mustard-Tarragon Cream, Fennel Slaw **GF**

Slow Cooked Pork Shoulder **GF** **DF**

Texas Style Beef Brisket **GF** **DF**

Roasted Beef Striploin\*, Roasted Garlic Jus **GF** **DF**

### Assorted Sliced Cakes

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## Plated Dinner

*Complemented by salad, seasonal vegetables, dessert, Macrina Bakery breads, butter, freshly brewed coffee and assorted teas.*

*25 Guest Minimum per selection*

### **Herb Roasted Salmon\*** | \$60 per person **GF**

Sour Cream Mashed Potatoes, Tomato-Tarragon Cream, Fennel Slaw

### **Peppered New York Strip\*** | \$65 per person **GF**

Potato-Leek Mille Feuille, Gorgonzola Compound Butter, Red Wine Demi

### **Oven Roasted New York Strip\*** | \$65 per person **GF**

Roasted Sunset Fingerling Potatoes, Cheddar-Green Onion Compound Butter, Sherry-Demi Reduction

### **Chicken Breast Asado** | \$45 per person **GF**

Spice Roasted Peppers, Creamed Hominy, Chorizo-Tomato Sauce

### **Pan Seared Chicken Breast** | \$45 per person **GF**

Roasted Garlic Mashed Potatoes, Artichoke, Red Pepper & Red Onion, Lemon-Caper Butter Sauce

### **Herb Roasted Pork Chop\*** | \$50 per person

Apple-Brie Risotto, Gingered Cider Jus

### **Pomegranate Glazed Salmon\*** | \$60 per person **GF** **DF**

Pistachio-Cauliflower Pilaf, Cardamom-Sumac Butter, Crisped Chickpeas

## Plated Dinner Salads

*Select one of the following salads to complement your entrée selection.*

### **Mixed Green Salad** **V** **GF**

Radish, Fennel, Carrot, Marcona Almonds, Chickpeas, White Balsamic Vinaigrette

### **Mixed Green & Romaine Salad** **V** **GF**

Matchstick Vegetables, Mandarin Oranges, Candied Pecans, Orange Honey-Ginger Dressing

## Plated Dinner Desserts

*Select one of the following desserts to complement your entrée selection.*

### **Chocolate Raspberry Cake** **V**

Three layers of rich chocolate cake with raspberry filling and chocolate fudge frosting

### **Carrot Cake** **V**

Two layers of fresh carrots, pineapple, walnuts and coconut with cream cheese frosting and covered in walnut bits

### **Berry Swirl Cheesecake** **V**

New York cheesecake swirled with raspberry and blackberry fillings

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## Bar Packages

Here at the Lynnwood Convention Center, we are reminded that locally sourced spirits are an ever-increasing demand due to the quality of the spirits and ingredients, supporting our local economy, and giving our guest an exclusively local Northwest experience. In addition, we are striving to reflect our commitment of offering our guests the finest Northwest products. The foundation of our support of Washington wines is based on our belief in their quality and their compatibility with the food selections that our chef prepares. Craft Beer continues to be one of the most important products to consumers and Washington ranks second in overall craft brewery operations.

## Wine Menu

\$40 per bottle

### White Wine

**Erath Pinot Gris**  
Dundee Hills, OR

**Columbia Chardonnay**  
Columbia Valley, WA

**Chateau Ste Michelle  
Mimi Chardonnay**  
Woodinville, WA

**Waterbrook Sauvignon Blanc**  
Walla Walla, WA

### Red Wine

**Columbia Red Blend**  
Columbia Valley, WA

**Hogue Merlot**  
Prosser, WA

**Sagelands Cabernet**  
Columbia Valley, WA

**Erath Pinot Noir**  
Dundee Hills, OR

**Waterbrook Syrah**  
Columbia Valley, WA

### Bubbles

**Domain Ste. Michelle Brut**  
Columbia Valley, WA

## Bar Menu

### Beer (by the bottle)

	Hosted*	No-Host**
<b>Domestic</b>	\$7.00	\$8.00
<b>Local Northwest</b>	\$8.00	\$9.00
<b>Imported</b>	\$8.00	\$9.00

### Wine

(by the glass, 6-oz)

Hosted\*  
\$10.00

No-Host\*\*  
\$11.00

### Liquor

(by the drink)

Hosted\*  
\$12.00

No-Host\*\*  
\$13.00

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## Bar Service

A \$350 per bar minimum sales guarantee will apply for up to four (4) hours of service. An additional \$150 minimum per bar will be charged for each additional hour of service.

All sales go towards the bar minimum guarantee.

If cash sales meet or exceed the minimum guarantee, these changes will be refunded.

Clients have the option to limit the number of drinks per person by using drink tickets. Tickets may be redeemed by guests for any item available at the bar and final billing will be based on the actual number of tickets redeemed and the type of drink the tickets were redeemed for.

*\*Hosted prices are subject to tax and administrative charge.*

*\*\*No-Host prices include sales tax.*

Please ask your Event Manager for our current beer, wine and liquor selections.

Your Event Manager can assist you with an upgraded selection of spirits or the creation of a specialized menu (which may incur additional cost and/or minimum guarantees).

A \$70.00 per hour fee may apply for wine attendants when not associated with standard bar service.

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# Food & Beverage Guidelines

## Alcohol Safety

The Lynnwood Convention Center sets alcohol service policies to abide within Washington State Liquor & Cannabis Board (WSLCB) regulations and to ensure the safety of all guests. These policies include:

- Bar services are not to exceed six (6) hours for any one event.
- All alcoholic beverage service must end at least thirty (30) minutes prior to the scheduled event end time and no later than 12:00am (midnight).
- Alcohol will not be served to underage or apparently intoxicated guests.
- Alcoholic beverages may not be removed from the premises.
- No outside alcohol is permitted inside the building without prior written consent of the Lynnwood Convention Center. The Lynnwood Convention Center reserves the right to cease alcohol service at any time during the event for violation of these policies or any other WSLCB regulation.

## Concession Cart Service

Hosted and Non-Hosted Concession Cart services are available exclusively through Lynnwood Convention Center. Espresso, Drip Coffee, Pastries, Sandwiches, Salads and Assorted Snacks.

Hosted and Non-Hosted Concession Sales: \$1,000 for a four (4) hour minimum service. Hours may be extended at a rate of \$125 per hour. All Concession Cart Services will be determined at the sole discretion of Lynnwood Convention Center management.

## About Us

Catering services are proudly operated by the Lynnwood Convention Center 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 palate. Event Managers can also assist in custom, themed or ethnic cuisine elements for any event. The Lynnwood Convention Center culinary team welcomes the opportunity to customize menus and services to create unique and thematic events.

## Timeline and Guarantee

As the menus are seasonal, Lynnwood Convention Center 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 seven days prior to the event. If the final guarantee is not received within seven days prior to the day 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 decreases. If an increase is requested by the client and Lynnwood Convention Center is able to accommodate, a 25% overage fee will be added to any additional entrées. Vegetarian options are available with all plated entrées. Vegetarian counts are to be specified by client at time of final guarantee. The Lynnwood Convention Center customarily prepares vegetarian meals based on Chef's choice and the main entrées selected. If any attendees require special dietary restrictions, please also notify Event Manager as soon as possible. Final charges will be based upon the final guarantee or the actual meal count, whichever is greater.

## 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 \$150 in food and beverage, before administrative charge and tax. Should the total food and beverage purchase, before administrative charge and tax, not meet the minimum, the balance will be invoiced to the client. All buffet pricing is based on one hour service time. Additional labor fees may apply for service time in excess of two hours. A 21% administrative charge will be applied to all food and beverage sales (including alcohol). Administrative charge is not intended to be a gratuity, tip or service charge for the benefit of employees. A 10.5% sales tax will be applied to all food, beverage (including alcohol), labor, additional services and administrative charges.

## Food Service

To preserve freshness, food quality, ensure food safety and reduce food waste, buffet menu packages are designed to be displayed to guests for one (1) hour. Break packages are designed to be displayed for thirty (30) minutes.

## Payment

Lynnwood Convention Center accepts all major credit cards, cash, business checks, cashier's checks and money orders. A signed Credit Card Authorization Form, which can be provided by Lynnwood Convention Center, is required for all credit card payments. Lynnwood Convention Center requires a License Fee payment, per section 4 of License Agreement, at time of contract due date. The remaining balance (catering, audiovisual, electrical, etc.) is due three business days prior to event. Any adjustments made after this date will be reconciled for final invoicing. Any variance to this standard policy will be detailed in the License Agreement. The Lynnwood Convention Center does not extend direct billing without prior approval and consideration is on a case by case basis. To apply for direct billing, a Credit Application must be submitted no less than 45 days prior to the contracted event date.

## 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.

## Dessert Dashes

Designed exclusively for our Auction and Fundraising Gala events, the Lynnwood Convention Center offers three levels of service for your Dessert Dash. Your Event Manager will be happy to discuss which option would be best suited for your event.

**Option A: Complimentary Service**

Client places marker indicating winning table number at the dessert display.

At the appointed time, a Lynnwood Convention Center server delivers the dessert to the winning table with utensils and plates for self service.

**Option B: Enhanced Service \$250**

Client places marker indicating winning table number at the dessert display.

Lynnwood Convention Center servers collect desserts, and slice them back of house. 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 \$500**

Client places marker indicating winning table number at the dessert display.

Lynnwood Convention Center 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.

## Decorations, Floral and Entertainment

In an effort to provide a one-stop-shopping option, the Event Manager is available to assist you with a variety of services including fresh flowers, thematic decorations, specialty linens, centerpieces, DJ services and live entertainment to enhance events.

## 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:

## Notification of Cancellation

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

## 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.