

# The Coast International Inn Bid for Narcotic Anonymous

The Coast International Inn would like to bid a room rate for the Western States Learning Days for the dates of DATE of \$84.00 plus 12% tax non commissionable.

#### **Room Amenities:**

Complimentary airport shuttle service Complimentary continental breakfast Complimentary WI-FI Complimentary Parking

The hotel has the banquet space available on November 18<sup>th</sup> – November 20<sup>th</sup>, 2022.

You had indicated you would require the use of McKinley, Susitna, and Prospect would accommodate this group's expected size.

The daily rooms combined rental fee is \$2,150. This fee would be waived if \$3,000 is spent on food and beverages.

Coffee service for 50 cups plus 15 cups of hot tea service is \$100.00 per unit. Airport of Coffee (about 15 cups) \$30 per airport 20% Gratuity on food and beverage items.

Water Service No Charge Room Set up No Charge Parking No Charge

## Meeting & Banquet Room Information Room Capacity

	Sq. Ft.	Length	Width	Ceiling Height	Theate r	Classroom	U Shape	Conference	Rounds o	of 8	Receptio n	Exhibi t Tables
McKinley	3,700	100′	37′	9′	275	225	N/A	N/A	225*	275	325	32
McKinley East	2,072	56′	37′	9'	150	90	50	65	100*	170	175	23
McKinley West	1,628	44′	37′	9'	125	60	40	50	110		150	18
Susitna	1,350	50′	27′	9′	110	40	40	50	72		100	17
Prospect	621	27′	23′	9′ 8″	60	30	25	30	40		60	12
Hospitality Suites					24	12	N/A	18	N/A			N/A



Room set up requests are required at least 2 business days before scheduled function. There is no charge for setting up a banquet room.

However, if on the day of the function there are any alterations made (e.g. adding more tables, or significant rearranging) there would be a minimum \$25.00 room set up fee added to the function.

### **Room Rental and Waivers**

Rooms	Day Rate 8:00am – 5:00pm	Night Rate 6:00pm – 1:00am	Half Day Rate*	24 Hour Rate	Food Waiver
McKinley	\$1250.00	\$1250.00	\$750.00	\$1,600.00	\$3000.00
McKinley East	\$750.00	\$750.00	\$600.00	\$1025.00	\$1500.00
McKinley West	\$650.00	\$650.00	\$500.00	\$875.00	\$1100.00
Susitna	\$550.00	\$550.00	\$400.00	\$775.00	\$1000.00
Prospect	\$350.00	\$350.00	\$300.00	\$450.00	\$450.00

\* Half Day Rate (Times) 7:00am - 12:00pm / 1:00pm - 5:00pm / 6:00pm - 9:00pm

Twenty-four hour rental for meeting space is available with advanced reservations. Unless prior arrangements have been made with the catering office, it is understood that all materials will be removed from meeting room at close of day.

Room charges would be waived based on the following criteria: Hotel guest rooms occupied each night prior or daily food minimum\* is met. See above chart for waiver minimums. Waivers apply only to Day, Night, or Half Day Rates, which cannot be combined. For 24 Hour Rate partial waivers may apply.

(\*Food minimum refers to Breakfast, Lunch, or Dinner Service. Food minimum does not include service charges)

All of our function rooms are comfortably decorated located on the first floor, with windows in each room. The banquet rooms can be color coordinated to suit your needs. We offer several colors of linens, napkins and tablecloths, to choose from as well as creative table centerpieces. If you have a special theme or color scheme, we would gladly discuss the options available.



## **Lunch Buffets**

### Minimum of 20 Guests

Buffets served with Mixed Greens Salad and Assorted Dressings

Chef's selection of a Cold Salad

Chef's selection of Vegetables

### Starch Choice of:

Steamed Rice, Cheesy Tater Tots, Garlic Mashed Potatoes or Oven Roasted Potatoes

Warm Rolls and Butter

#### Dessert

Freshly brewed Coffee and Iced Tea

\$12.00pp

Choose one or more Entree Options from list below to complete your buffet:

Penne Pasta with Roasted Garlic Marinara Sauce (Vegetarian)	\$5.50pp
Grilled Teriyaki Marinated Chicken	\$6.50pp
Marinated Rosemary Chicken with Roasted Tomatoes & Onions	\$6.00pp
Tender Roast Beef - topped with Mushroom Gravy	\$7.00pp
Chicken Alfredo - Fettuccine Noodles, Garlic Cream Sauce & Sliced Chicken	\$7.00pp
Classic Meat Loaf with a BBQ Glaze	\$7.00pp
Lemon Chicken Piccatta in a Caper Wine Glaze	\$8.00pp
Tilapia - topped with Black Bean Pico De Gallo	\$7.00pp
Dijon Crusted Pork Loin	\$7.00pp
Chicken Marsala - topped with Mushroom Marsala Sauce	\$8.00pp
Cod Filet - topped with Lemon Caper Butter	\$10.00pp
Beef Medallions - topped with Creamy Béarnaise Sauce	\$10.00pp

Add our house made Soup for \$2.80 per person

All Food and Beverage is subject to a 20% Service Charge