



Fall – Winter Season

*Catering &
Conference Services*

Our Catering Philosophy is simple...

We utilize only the freshest and in season ingredients,
presented with thoughtful and attentive service,
providing an experience to remember

With everything from organically grown produce and house made sauces,
to wild caught fish and naturally raised meats

Good food, Good for you, and
Good for the environment



Breakfast Buffets

All Breakfast Buffets include Freshly Brewed Coffee, Assorted Hot Teas and Chilled Juices.

Hoh Continental

Assorted Fruit Yogurts
Seasonal Fruit and Berries
Muffins and Coffee Cake
\$15.00 per Guest

Lilliwaup Breakfast Buffet

Seasonal Fruit and Berries
Bagels with Cream Cheese and Assorted Jams and Preserves
Smoked Salmon Platter with Gerard's Lox, Alder Smoked Salmon,
Rainbow Trout and Northwest Mussels, served with Traditional Garnishes
\$23.00 per Guest

Duckabush Breakfast Buffet

Seasonal Fruit and Berries
Farm Fresh Scrambled Eggs with Tillamook Cheddar Cheese and Chives
Apple~Pork Sausage and Smoked Bacon
Assorted Breakfast Pastries served with Jams and Honey
Yukon Gold Potato Home Fries
\$24.00 per Guest

Additional Traditional:

Old Fashioned Oatmeal with Maple Crème Fraiche, Sour Cherries
and Oregon Hazelnuts
\$4.00 per Guest

Apple~Pork Sausage or Smoked Bacon
\$4.00 per Guest

Farm Fresh Scrambled Eggs with Tillamook Cheddar and Chives
Cinnamon French Toast with Warm Vermont Maple Syrup
\$5.00 per Guest

Assorted Freshly Baked Quiche
\$8.00 per Guest

* 10 guest minimum required



Plated Breakfast Entrees

All Breakfast include Freshly Brewed Coffee, Assorted Hot Teas and Chilled Juice.

Choice of 1 Entree:

Lemon Honey Waffle with Lemon Preserves,
Honey Butter, and Smoked Bacon
\$15.00 per Guest

Vegetarian or Meat Quiche with Yukon Gold Potato
Home Fries
\$16.00 per Guest

Cinnamon Brioche French Toast with Caramelized Apples
and Vanilla Crème Fraiche
\$16.00 per Guest

Dungeness Crab Scramble with Mascarpone and Chives
\$18.00 per Guest

Hood Canal Eggs Benedict with Alder Smoked Salmon,
Spinach, Grain Mustard Hollandaise and
Yukon Gold Home Fries
\$19.00 per Guest



The Great Bend Brunch

Assorted Chilled Fruit Juices

Seasonal Fruit and Berries

Selection of Handcrafted Artisan Cheeses

Winter Green Salad with Cypress Grove Goat Cheese,
Spiced Walnuts and Citrus Vinaigrette

Assorted Platter of Cured Meats and Marinated Vegetables

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### **Choice of Carver ~ Select One:**

Maple Cured Berkshire Pork Loin with Red Onion Jam and Pistachios

Slow Roasted Prime Rib of Beef with Fresh Herb Sauce and Horseradish

Traditional Roasted Turkey with Toasted Garlic Sage Pesto

Chili Glazed Smithfield Ham with Orange Shallot Sauce

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Farm Fresh Scrambled Eggs with Tillamook Cheddar and Chives

Fresh Fruit Tartlets

Assorted Breakfast Pastries with Jams and Honey

Yukon Gold Potato Home Fries

Apple Pork Sausage and Smoked Bacon

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Freshly Brewed Majestic Mountain Coffee and Assorted Hot Teas

*\$48.00 per Guest*

\* 20 guest minimum required



## *Express Lunches*

These Lunches are designed as Working Lunches, to be Served with minimal Interruption to your busy day. All Plated Lunches include Fresh Rolls and Butter, Freshly Brewed Coffee and Assorted Hot Teas.

### **Option One:**

#### **Entrée Salads (Please select one salad):**

Hood Canal Cobb Salad with Oakland Bay Farms Organic Chicken, Smokey Bacon, Hard Boiled Eggs, and Rogue Creamery Blue Cheese Dressing  
*\$22.00 per guest*

Union Bread Salad with Spiced Gulf Prawns, Oil Cured olives, Soppresetta, Della Vita Mozzarella and Pink Peppercorn Vinaigrette  
*\$23.00 per guest*

Oven Roasted Alaskan Scallops with Wild Arugula, Baby Chick Peas, Crispy Pappadams and Citrus Yogurt  
*\$24.00 per guest*

### **Option 2:**

#### **Grab-n-go (or stay) Boxed Lunches**

Whole Fruit

Vegetarian Pasta Salad

Black Forest Ham and Jarlsberg with Red Pepper Aioli on Marbled Rye  
Smoked Turkey and Havarti with Spanish Almond Romesco on Ciabatta  
Roast Beef and Gruyere with Horseradish Creole Mustard on Sourdough Bread  
Greek Vegetable Sandwich with Sundried Tomato Tapenade, Cucumber, Red Onion and Feta Cheese on Rosemary Olive Bread

Tim's Cascade Chips

Freshly Baked Cookie

Bottled Water or Soft Drink

*\$24.00 per guest*



## *Plated Lunches*

All Plated Lunches include Fresh Rolls and Butter,  
Freshly Brewed Coffee and Assorted Hot Teas.

### **Starters *Choice of one (1)***

Alderbrook Clam Chowder with Parsley-Toasted Garlic Oil  
Hearts of Romaine with Caesar Dressing, Spanish Anchovies and Herb Croutons  
Winter White Salad Cucumbers, White Truffle Oil, and Parmesan Regianno

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Entrees *Choice of two (2)*

Semolina Gnocchi with Fresh Tomato Sauce, Basil Pesto,
Melting Mozzarella and Cracked Pepper
\$23.00 per guest

Berkshire Pork Tenderloin with Mushroom,
Gruyere Bread Pudding and Red Onion Jam
\$25.00 per guest

Pan Roasted Alaskan Ling Cod with Smashed Sweet Potato Cakes and
Charred Jalapeno Vinaigrette
\$25.00 per guest

Seared Washington Chicken Breast with Toasted Sardinian
Cous Cous and Sweet Tomato Chutney
\$25.00 per guest

Pan Fried Dungeness Crab cake with Heirloom Potato-Smokey Bacon Hash,
Watercress Salad and Toasted Fennel Aioli
\$26.00 per guest

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*Highest priced entrée will be charged for all selected  
Exact entrée counts are due to the catering office three (3) business days prior to arrival.  
If exact counts are not received by the due date, there is an additional fee of  
\$10 per guest applied to the entrée price.*



## *Luncheon Buffets*

All Luncheon Buffets are served with Freshly Brewed Hot Coffee and Assorted Hot Teas.

### **Magnolia**

Soup du Jour

Seasonal Baby Salad Greens with  
Sundried Cranberries, Goat Cheese and  
Honey Balsamic Vinaigrette

Market Fruit and Berries

Assorted Deli Meats and Gourmet Cheese

Traditional Condiments and Artisan Breads

Tim's Cascade Chips

Cookies and Brownies

*\$26.00 per guest*

### **Cypress**

Baby Chick Pea Salad with Sweet Peppers

Cucumber and Tomato Salad with Feta and Mint

Grilled Kebabs with House made Sundried Tomato Pita

(Choose Two):

*Dried Fig with Kasseri Cheese and Fig Vinegar*

*Wild Prawns with Curry Glaze*

*Lamb Sirloin with Yogurt and Dill*

*Washington Chicken with Harissa*

*Flat Iron Beef with Charmoula*

Greek Fisherman's Stew with Northwest Shellfish

Mediterranean Baklava

*\$28.00 per guest*

### **Mesquite**

Tortilla Soup

Jicama, Cucumber and Pineapple Salad

Grilled Skirt Steak, Tequila Lime  
Chicken and Roasted Vegetables

Tillamook Cheddar, Sour Cream,  
Guacamole and Pico de Gallo

Warm Flour Tortillas

Spanish Rice

Sopaipillas with Honey and  
Chocolate Dipping Sauce

*\$29.00 per guest*

### **Madrona**

Minestrone Soup

Seasonal Baby Salad Greens with  
Sundried Cranberries, Goat Cheese and  
Honey Balsamic Vinaigrette

Chef's Choice Deli Salad

### **Oven Baked Sandwiches:**

Meatball Sandwich with Provolone

Turkey and Fontina with  
Caramelized Onion

Deli Pastrami and Copa with Jarlsberg  
Cheese and Remoulade

Tim's Cascade Chips

Cookies and Brownies

*\$27.00 per guest*

### **Bonsai**

Fruit Salad with Coconut Dressing

Oriental Cabbage Salad with Soy Vinaigrette

Spicy Snap Pea and Noodle Salad  
with Tangy Sesame Dressing

Teriyaki Chicken and Beef

Scallion Fried Rice

Mandarin Chocolate Pastry

*\$29.00 per guest*

### **South Shore**

Baby Spinach and Fuji Apple Salad with  
Celeriak and Dijon Vinaigrette

Warm Heirloom Potato Salad with Pequin Peppers  
Toasted Orzo Salad with Grilled Vegetables

Coriander Roasted Chicken with Red Pepper Shallot Sauce

Chili and Sherry Roasted Leg of Lamb

Almond Yogurt Bars with Honey Glaze

*\$29.00 per guest*

\* 15 person minimum required



## *Lynch Cove Dinner Buffet*

Display of Fruits and Berries

Heirloom Potato Salad with Coriander Chutney, Watercress, and Spicy Cashews

Selection of Handcrafted Artisan Cheeses, Dried Fruits and Nuts

Wild Arugula and Endive Salad with Rogue Creamery Original Bleu Cheese, Oregon Hazelnuts, Sundried Cranberries and Balsamic-Pink Peppercorn Vinaigrette

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Entrée Selection - Choice of Two (2)

Maple Cured Berkshire Pork Loin with Warm Apple Ginger Chutney

Slow Roasted Prime Rib of Beef with Fresh Herb Sauce and Horseradish

Wild Alaskan King Salmon with Charred Lemon Vinaigrette

Traditional Roasted Turkey with Toasted Garlic Sage Pesto

Whole Roast Leg of Lamb with Mint, Pine Nuts, Syrah and Fig Jam

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Roasted Potatoes with Maldon Sea Salt and Rosemary

Seasonal Vegetable Medley

Rolls and Butter

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Freshly Brewed Majestic Mountain Coffee and Assorted Hot Teas

\$48.00 per Guest

* 20 guest minimum required



Anna's Bay Dinner Buffet

Display of Seasonal Fruit and Berries

Winter Green Salad with Honey Crisp Apples, Spiced Nuts,
Cypress Grove Goat Cheese and Ginger Vinaigrette

Toasted Semolina Cous Cous Salad with Sweet Peppers,
Ricotta Salata and Charred Leek Vinaigrette

Selection of Handcrafted Artisan Cheeses, Dried Fruits and Nuts

Chef's Choice of Seasonal Accompaniment

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### **Entrée Selection - Choice of Two (2)**

Cedar Plank Roasted King Salmon with Cucumber Dill Aioli

Naturally Raised Beef Medallions with Brandied Onions, Black Forest Ham and  
Rogue Creamery Bleu Cheese

Pan Roasted Washington Chicken with Prosciutto, Fontina and Mustard Seed Jus,  
Spiced Berkshire Pork Loin with Spanish Almond Romesco and Preserved Lemon

Scallop and Prawn Paella with Palacios Chorizo and Saffron Rice

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Bacon Braised Brussel Sprouts with Maletti Balsamic Vinegar

Mushroom and Gruyere Bread Pudding

Rolls and Butter

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Freshly Brewed Majestic Mountain Coffee and Assorted Hot Teas

*\$50.00 per Guest*

\* 20 guest minimum required



## *Dewatto Bay Dinner Buffet*

Winter Green Salad with Honey Crisp Apples, Spiced Nuts, Cypress Grove Goat Cheese and Ginger Vinaigrette

Selection of Handcrafted Artisan Cheeses, Dried Fruit and Nuts

Organic Spinach and Roasted Beet

Salad with Endive, Spiced Walnuts and Gorgonzola

Chef's Choice of Seasonal Accompaniment

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Smoked Seafood Display

Gerard's Salmon Lox, Alder Smoked Salmon, Rainbow Trout and Northwest Mussels with Crackers, Capers and Red Onion

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### **Iced Seafood Display**

Poached Jumbo Prawns, Snow Crabs and Local Oysters on the Half Shell with Pink Peppercorn Mignonette

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Entrees

Grilled Washington Chicken with Sweet Fennel Honey Marmalade

Steamed Manilla Clams and Penn Cove Mussels in Jalapeno Basil Broth -

Slow Roasted Prime Rib of Beef with Porcini Sauce and Rosemary

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Heirloom Potato-Bacon Hash with Sweet Onions

Sautéed Pea Tendrils with Pine nuts, Garlic and Lemon

Rolls and Butter

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Freshly Brewed Majestic Mountain Coffee and Assorted Hot Teas

\$52.00 per Guest

* 20 guest minimum required



Plated Dinners

All Plated Dinners include Rustic Bread and Butter, Freshly Brewed Coffee and Assorted Hot Teas.

Appetizers Choice of one (1)

Plated appetizer may be added to your Dinner at the Per Person Price Listed.

Alderbrook Clam Chowder with Parsley Toasted Garlic Oil
\$ 8.00 per Guest

Spanish Anchovies with Marinated Olives and Salted Almonds
\$ 11.00 per Guest

Salt Cod Fritters with Watercress, Pickled Onions and Red Pepper Mustard
Crispy Fried Artichokes with Mint-Black Pepper Aioli and Lemon Pressed Olive Oil
\$ 12.00 per Guest

Pan Seared Sea Scallops with Potato Pancake and Bacon Sour Cream Dressing
\$ 14.00 per Guest

Grand Marnier Prawns with Mizuna Salad, Grand Marnier Aioli and Citrus Vinaigrette
\$15.00 per Guest

Dungeness Crab Cocktail with Cucumbers, Green Papaya and Mint
\$ 17.00 per Guest

Dungeness Crab Cake with Pea Shoot Salad and Coriander Crème Fraiche
\$ 18.00 per Guest

Starters Choice of one (1)

Hearts of Romaine with Caesar Dressing, Spanish Anchovies and Herb Croutons

Winter Green Salad with Honey Crisp Apples, Spiced Nuts, Cypress Grove
Goat Cheese and Ginger Vinaigrette

Butter Lettuce Salad with Buttermilk Dill Dressing and Spicy Pumpkin Seeds

Organic Spinach and Roasted Beet Salad with Endive, Spiced Walnuts and Gorgonzola

Entrée Selection Choice of two (2)

Pan Roasted Washington Chicken with Sweet Potato Hash, Coriander
Crème Fraiche and Charred Jalapeno Vinaigrette
\$38.00 per Guest

Pan Seared Alaskan Ling Cod with Mushroom Crust, Toasted Farro and
Chardonnay Sauce
\$38.00 per Guest

Wild King Salmon with Kabocha Squash Gratin, Braised Greens and
Pumpkin Seed Brown Butter
\$40.00 per Guest

Naturally Raised New York Strip with Truffle Roasted Potatoes,
Green Peppercorn Sauce and Crispy Shallots
\$44.00 per Guest

Anderson Valley Rack of Lamb with Goat Cheese Risotto and Spicy Tomato Jus
\$46.00 per Guest

Highest priced entrée will be charged for all selected

Exact entrée counts are due to the Catering Office three (3) business days prior to arrival.

If exact counts are not received by the due date, there is an additional fee of \$10 per guest applied to the entrée price.



Vegetarian Entrée Selections

Entrée Selections

Plated Options - Selection of one of the following:

Red Wine Risotto with Ligurian Olives, Parmesan Regianno and San Guilianno Extra Virgin Olive Oil
(can be Vegan)

Shitakii and Nappa Cabbage Won Tons in Lemongrass Broth with Bok Choy, Crispy Shallots and Chili Oil
(can be Vegan)

Open Faced Herb and Pinenut Ricotta Ravioli with Artichoke Confit, Thyme Roasted Tomatoes and Kalamata Olives

Yukon Potato and Goat Cheese Strudel with Wild Arugula, Foraged Mushroom Ragout and Tomato Oil

Entrée Selection

Plated or Buffet Options - Selection of one of the following:

Roasted Portabella Mushroom and Spinach Enchiladas with Pumpkin Seed Mole and Queso Fresco

Baby Chick Pea and Tempeh Stew with Green Curry, Kabocha Squash and Crispy Pappadams
(can be Vegan)

Eggplant and Sweet Onion Lasagna with Sheep's Milk Ricotta and Smoked Tomato Sauce

*Plated option can be added at the same entrée price as the other menu selections
Buffet item may be added at an additional \$4 per person



Theme Buffets

Happy Hour

Hand-Carved Slider Station:

Roast Beef with Cream Horseradish and Au Jus

Roast Turkey with Cranberry Mustard

Twice Baked Potato Skins with Boursin and Green Onion, Smoked Bacon and Black Pepper Sour Cream

Red Cabbage Slaw with Poppyseed Dressing

Green Salad with Buttermilk Dressing

Individual Chocolate Silk Pies

\$25.00 per Guest

Pacific Rim

Buckwheat Soba Noodle Salad

Tofu, Sweet Pepper and Cucumber Salad with Ginger Vinaigrette

Sesame and Orange Braised Berkshire Ribs with Peanut Cilantro Pesto

Soy Glazed Washington Chicken with Thai Basil, Ginger and Cashews

Chinese Broccoli with Oyster Sauce

Olympic Mountain Mango Sorbet with Coconut Macaroon

Freshly Brewed Coffee and Assorted Hot Teas

\$31.00 per Guest

Big Sky BBQ

Baked Beans

Fresh Fruit Salad

Spicy Peach and Maple Barbecue Baby

Back Ribs and Washington Chicken

Yakima Corn on the Cob with Ancho Honey Butter

Suzanne's Cornbread with Ginger Honey

Seasonal Cobbler with Cinnamon Ice Cream

\$32.00 per Guest

* 20 person minimum required

All theme buffets require a \$150 chef attendant fee

Outdoor venues require a \$10 per Guest set-up fee



Hors d'oeuvres

Cold Selections:

Della Vita Mozzarella with Cherry Tomatoes and Fresh Basil *\$28.00 per Dozen*

Petite Caesar Salad in Phyllo with Parmesan Crisp *\$28.00 per Dozen*

Rogue Creamery Stuffed Dates with Spanish Almonds and Aged Balsamic *\$30.00 per Dozen*

Gold Beet "Tartare" on Focaccia with Goat Cheese, Wild Arugula,
Oregon Hazelnuts and Black Pepper Crème Fraiche *\$31.00 per Dozen*

Mt. Townsend Creamery "Seastack" on Herb Tuille with
Sweet Tomato Chutney and Maldon Sea Salt *\$31.00 per Dozen*

Charred Wild Gulf Prawns on Toasted Fennel Lavish with
Orange and Oil Cured Olives *\$36.00 per Dozen*

Gerard's Smoked Salmon on Buckwheat Blini with
Horseradish Crème Fraiche and Salmon Caviar *\$38.00 per Dozen*

Poached Jumbo Prawns with Red Eye Cocktail Sauce *\$38.00 per Dozen*

Albacore Tuna Poke on Won Ton Chips with
Sesame Aioli and Wasabi Tobiko *\$38.00 per Dozen*

Dungeness Crab and Mango Salad on Blue corn Cracker with
Sweet Onion and Chili Oil *\$38.00 per Dozen*

Hot Selections:

Vegetarian Spring Rolls with Thai Sweet Chili Sauce *\$27.00 per Dozen*

Warm Piquillo Peppers with Palacios Chorizo and Salsa Verde *\$30.00 per Dozen*

Caramelized Onion with Goat Cheese and Bacon Tartlets *\$33.00 per Dozen*

Washington Chicken Pot Pie Tarts *\$33.00 per Dozen*

Honey-Soy Glazed Salmon Skewers with Togarashi and Ginger *\$35.00 per Dozen*

Crispy Salt Cod Cakes with Smoky Bacon and Red Tabasco-Tomato Gravy *\$35.00 per Dozen*

Seared Scallops with Potato Pancakes and Bacon Sour Cream Dressing *\$38.00 per Dozen*

Dungeness Crab Cakes with Rice Wine Chili Aioli *\$38.00 per Dozen*

Pepper Crusted Flat Iron Steak on Green Onion Biscuits with
Apple-Horseradish Salsa *\$38.00 per Dozen*

Spicy Seared Lamb Loin on Plantain Chips with Pineapple-Chili Salsa *\$38.00 per Dozen*



Displays

Fruit Display

Lavish Display of Seasonal Fruits and Berries

\$6.00 per Guest

Crudites

Market Fresh Vegetables and Herbed Dipping Sauce

\$5.00 per Guest

Cheese Display

Locally Produced and Imported Cheeses with Roasted Fruits and Nuts, Sliced Artisan Bread and Gourmet Crackers

\$9.00 per Guest

Miniature Dessert Assortment

Pastry Chef's Choice of Petit Fours

\$10.00 per Guest

Antipasti Platter

Assortment of Marinated Vegetables, Cured Meats and Aged Cheeses

\$12.00 per Guest

Iced Seafood Display

Poached Jumbo Prawns, Oysters on the Half Shell and Crab Claws with Mignonette, Fresh Lemon and Cocktail Sauce

\$18.00 per Guest

Smoked Seafood Display

Gerard's Salmon Lox, Alder Smoked Salmon, Trout and Mussels, Pumpernickel, Crackers, Capers and Minced Red Onion

\$21.00 per Guest

Sushi Display

Barbecue Pork, Chili Lime Marinated Prawns, and Fresh Assorted Sushi with Wasabi, Soy Sauce, Pickled Ginger, Seaweed Salad, Hot Mustard and Toasted Sesame Seeds

\$21.00 per Guest

* 20 guest minimum required



Event Cakes

Have a festive and fun addition to any event. Sheet Cakes designed for you with company logo, seasonal, holiday or event décor

\$3.00 per Guest Minimum of 20 guests

- Includes:** Flavor, filling, standard piping - decoration,
Display, Set up and serving
- Cake Flavors:** Chocolate, Vanilla, Marble, Lemon Poppy, Carrot,
And Red Velvet
- Fillings:** Vanilla Italian Butter cream, Flavored Butter cream,
Chocolate Mousse, Cheesecake, Whipped Ganache,
Lemon Curd, Raspberry Curd, Passion Fruit Curd,
Assorted Liqueurs, Fresh Fruit (seasonal availability),
Raspberry Preserves, Strawberry Preserves
- Icing:** Vanilla Italian Butter cream, Chocolate Butter cream,
Cream Cheese

Standard Dessert Selections

Plated Selections Choice of one (1)

- Pumpkin Cheesecake
- Apple Tart Tatain
- Cherry Turnover with
Vanilla Bean Ice Cream
- Mocha Caramel Tart
- Seasonal Brulee

Buffet Selections Choice of two (2)

- Grand Mariner Tartlets
- Mini Seasonal Brulee
- Pumpkin Cheesecake Tartlets
- Cherry Cream Pies
- Chocolate Decadence

\$3.00 per guest



Beverages

Sparkling

Domaine Ste. Michelle Blanc De Blanc, Columbia Valley WA
*Made primarily from chardonnay grapes ripen slowly and are ideally
balanced with fruit character and crisp acidity*
\$34.00

Zardetto Brut Cuvee, Conegliano, Italy
Spumanti Brut, Dry, crisp, with flavors of lemon
\$36.00

Lucien Albrecht Blanc De Blanc, Alsace France
*From the Alsace region in France comes this Blanc de Blanc made of
100% of pinot blanc grapes, very light and fruity*
\$44.00

Whites

14 Hands Chardonnay, Horse Heaven Hills, WA
*Flavors and aromas of freshly sliced apples and pears. Ageing in oak adds
complexity without disguising the bright fruit flavors*
\$34.00

Milbrant Riesling "Traditions" Columbia Valley, WA
*Aromas of orange blossoms, apricot and white peaches.
Lush but lively, the finish is long and silky*
\$34.00

Chateau Ste. Michelle Chardonnay, Columbia Valley, WA
Fresh, soft chardonnay with sweet citrus and subtle oak
\$38.00

Cooper Hill Pinot Gris, 2006, OR
*Round pear and apple flavors with cinnamon notes. Lush lingering finish.
Oregon Tilth Certified Organic and biodynamic*
\$40.00

Sonoma Cutrer Chardonnay, Russian River, CA
*90 pts. Robert Parker. Estate bottled from Russian River Ranches,
Fermentation in small French oak barrels, complex with
High acidity and full citrus flavors*
\$48.00

Alexandria Viognier, Destiny Ridge, WA
91 pts. 98% Viognier and 2% Rousanne
\$48.00



Reds

14 Hands Merlot, Columbia Valley, WA

Aromas of blackberries and dark stone fruit, with a touch of cherries and spices

\$34.00

14 Hands Cabernet Sauvignon, Horse Heaven Hills, WA

Aromas of cherries and currant with a hint of spice and dried herbs

\$34.00

Boom Town Cabernet Sauvignon, 2006, WA

Flavors of fruit, berries and spices, ends with a long finish of toasty oak

\$36.00

Cloudline Pinot Noir, Willamette Valley, OR

A deep ruby red pinot with delightful cherries and red fruit

\$36.00

Bergevin Lane Calico Red

Aromas of black cherries, raspberries, plums and spices

\$36.00

Alexandria Merlot, Destiny Ridge, WA

91 pts. Aged in American and French oak.

Grand Award of Excellence from Seattle Wine Awards

\$48.00

Alexandria Cabernet Sauvignon, Destiny Ridge, WA

91 pts. Wine Enthusiast. Barrel aged for 22 months, bold, balanced and refined.

Dark berry flavors with hints of chocolate and spices

\$62.00

*Wine selections are for hosted Wine Service or Hosted Bar Service.
No Host service will have house selections available



Spirits, Ales and Liquors House Cocktails

*Cash Bar Service is subject to \$150.00 set up fee per bar

House Cocktails

Smirnoff Vodka

Tanqueray Gin

Bacardi Rum

Jack Daniel's Whiskey

Seagram's Seven Blended Whiskey

Jose Cuervo Gold Tequila

Hosted: \$6.50 Each

Cash: \$8.00 Each

Premium Cocktails

Tanguray 10 Gin

10 Cane Rum

Captain Morgan spiced rum

Sauza Tres Generaciones Anejo Tequila

Ciroc Snap Frost Vodka

Jameson bourbon

Knob Creek Whisky

Chivas Scotch

Hosted: \$10.00 Each

Cash: \$11.50 Each

Beers

Alaskan Amber

Corona

Broken Halo IPA

Widmer Hefeweizen

Blue Moon

Guinness

Budweiser, Bud Light

St. Pauli Girl

Hosted: \$5.00 Each

Cash: \$6.50 Each

Call Cocktails

Absolut Vodka

Bombay Sapphire Gin

Bacardi Rum

Johnny Walker Red Label Whisky

Maker's Mark Bourbon

Crown Royal Whiskey

Hornitos Tequila

Hosted: \$7.50 Each

Cash: \$9.00 Each

Cordials & Cognacs

Kahlua

Frangelico

Bailey's Irish Cream

Sambuca Romana

Amaretto di Saronno

Grand Marnier

Courvoisier V.S.O.P.

Hosted: \$7.50 Each

Cash: \$9.00 Each



Take a Break

South Shore

Corn Tortilla Chips with
House Made Salsa,
Black Bean Dip and Guacamole
\$9.00 per Guest

7th Inning Stretch

Cracker Jacks, Freshly Popped
Popcorn, In-the-shell Peanuts
and Sunflower Seeds
\$9.00 per Guest

Tides Out

Bagels, Coffee Cake,
Power Bar, Fresh Fruit, and
Gourmet Coffee
\$12.00 per Guest

Health Nut

Power Bars, Granola Bars, Assorted
Yogurt, Whole Fruit and Trail Mix
\$9.00 per Guest

Go Barefoot

Basket of Whole Fresh Fruit
\$3.00 per Piece

Berry Coffee Cake
\$6.00 per Guest

Chocolate Rice Crispies
\$21.00 per Dozen

Assorted Freshly Baked Cookies
Lemon Bars
\$22.00 per Dozen

Double Chocolate Brownies
\$23.00 per Dozen

Individual Fruit Flavored Yogurts
\$4.00 each

Hot Soft Pretzels with
Warm Cheese Sauce and
Mustard
\$20.00 per Dozen

Tim's Potato Chips and
Fresh Market Vegetables with
Ranch Dip
\$7.00 per Guest

Corn Tortilla Chips with
Pico de Gallo and
Fresh Guacamole
\$7.00 per Guest

Assorted Mixed Nuts
\$32.00 per Pound



Non Alcoholic Beverage Service

Assorted Soft Drinks and
Bottled Water
\$ 2.50 each

The Republic of Tea Assorted Hot Teas
The Republic of Tea Assorted Iced Teas
\$ 3.50 each

San Pellegrino Fruit-Sparkling Water
\$ 4.50 each

San Pellegrino Sparkling Water
Acqua Panna Still Water
\$ 6.50 each

Sparkling Cider
\$18.00 per bottle

Iced Tea
Sparkling Fruit Punch
Lemonade
\$24.00 per gallon

Majestic Mountain Alderbrook Custom Blend Coffee
\$ 32.00 per gallon

“Go Green” Continuous Beverage Service

Good for you – Good for the Environment

San Pellegrino Sparkling Water
Acqua Panna Still Water
San Pellegrino Fruit-Sparkling Water
Assorted Bottled Iced Teas
Majestic Mountain Coffee and
The Republic of Tea Assorted Hot Tea

(up to an 8 hour time frame)

Continuous Beverage Service

Majestic Mountain Coffee and
The Republic of Tea Assorted Hot Tea
Assorted Soft Drinks and Bottled Waters

(up to an 8 hour time frame)



Audio Visual Equipment:

Easel

Whiteboard with Markers

\$ 15.00 per Day

Flip Chart with Markers

\$ 45.00 per Day

AV Table with Power Strip and Extension Cord

Box Light Overhead Projector

Conference Phone

Screen

Podium

\$ 50.00 per Day

Wireless Handheld or Lavalier Microphone

Wireless High-speed Internet Access

\$ 75.00 per Day

Plasma Screen Television (Twanoh Room)

\$250.00 per Day or \$50.00 per Hour

LCD Data Projector/Smart Lecturn

\$250.00 per Day or \$100.00 per Hour



Conference Policies

- The following buffet minimums apply
 - 10 guests for breakfast (excluding the Hoh Continental)
 - 15 guests for lunch (excluding the Box Lunch and the Magnolia)
 - 20 guests for dinner
 - Groups with less than the minimum may order a plated option or pay for the minimum number of guests.
- The guaranteed minimum number of guests attending each function is due to your catering representative no later than 3 business days prior to the commencement of the first function. If the function is a plated function, exact entrée counts are due at this time. The highest priced Entrée item will be charged for all meals served
- The sale and service of alcoholic beverages is regulated by the Washington State Liquor Control Board. Resort staff is trained to and will follow all current regulations and guidelines.
- No food or drink may be brought into any banquet functions at Alderbrook Resort & Spa. This does not apply to guest rooms or cottages. Exceptions are:
 - Dessert: Wedding and Birthday cakes are allowed if they are made by a licensed bakery
 - Wine and Champagne: Outside wine is allowed and subject to a \$20 per bottle corkage fee.
- All significant last minute changes to your agenda or function room set-up are subject to additional charges at the discretion of your catering representative.
- No amplified music is allowed in outdoor venues past 9:00 PM or indoor venues past 11:00 PM. Volumes are monitored and controlled by hotel management. Guest room requirements apply to any function with amplified music indoors.

A set up fee of \$10 per person applies to all outdoor functions.

Amenity Delivery:

Bringing gifts for your guests? Let us handle the delivery for you!

We deliver in-room gifts for a small charge of \$2 per Room.

*Prices do not include service charge (20%) or sales tax (8.4%) and are subject to change without notice.



Activities and Special Services

Special Services

Floral Arrangements: The perfect way to finish any setting. Fresh Flowers always add that something special to every event. Let us place the order for you and take care of all the details. Pricing starts at \$6.00 per person.

Custom Linens: The finest linens you can find – available for your event. We work with companies that carry the highest quality textiles that will give your event that special something.

Entertainment: Whether it's Live Music, a Casino Night to a Murder Mystery, we can assist you in the planning of fun for all your entertainment needs.

Activities:

Lady Alderbrook: The resort's newest addition. Rent our 53' boat which holds up to 70 people for a tour around the canal. \$1000 June-September for up to 2 hours and \$500 October-April. Perfect for cocktail receptions!

Alderbrook's Amazing Race: \$45++ per person. Rent the resort's version of the Amazing Race. A group will split into teams and decorate t-shirts, wear funny hats, and come up with a team name and cheer. The clues take you throughout the resort and surrounding areas, requiring skills or knowledge and GPS devices to help guide you along the way. Awards are given for the winning team and all participants.

Interactive Cooking Classes: Prices range from \$85-150++ per person. Best for groups of 30 or less as space and equipment are limited. Classes require a 30 day notice and are subject to chef's availability. Classes can be as simple as learning how to prepare appetizers or as involved as preparing the entire group for dinner. Ask your conference service manager for interactive sample menus. Everyone goes home with aprons and cookbooks of the items you have prepared.

Guitar Hero or Rock Band: Rent Guitar Hero or Rock Band and rock out with your group in a conference room. Appetizers and beverages can be included to make this a one of a kind event where everyone's sure to be a rock star!

Spa Activities:

Chair/Table Massage: This can be set up in Ballroom Foyer or any of our conference rooms. Charges include a \$80.00 set-up fee, \$120/hr for each therapist, and an automatic 20% gratuity. This is a great activity for groups when they have a social hour, evening meeting, unstructured time, etc. We can accommodate up to 3 therapists to be available for table massage and one for chair massage.

In-Spa Treatments: *Massages/Facials/Body/Nails*- 1-5 bookings are billed at full price, 6-10 bookings 10% discount, 11-15 bookings 15% discount, 16+ bookings 20% discount (discounts only apply Sunday-Thursday, Oct.-May, OR outside normal Spa hours for block group bookings) Please arrange spa appointments before check in to ensure availability.

Yoga: Must be booked 30 days in advance and is subject to available instructor. Prices will vary per instructor. Classes can be set up in a conference room, on the Lady Alderbrook or outside on warm days.

Makeup Party: A great option for a group of women. This works well in the spa, cottage or conference room. This event works well with a maximum of 8 women. Must be booked 30 days in advance and is subject to availability.

Golf: Play a round of golf at Alderbrook Golf and Yacht Club's 18 hole championship golf course, only 1 mile away. Shuttle services are available with 1 weeks notice. For tee times, course information or to reach the golf professionals, please call: **360.898.2560**

Custom Packages/Treatments: Have something in mind that you don't see on here? Let your conference service manager know and we will work with the spa to help accommodate your needs.



Hood Canal Adventures

Kayak Tours & Events:

Kayak Rentals: Kayak singles and doubles. Rent by the hour from \$30.00 for singles to \$45.00 for doubles. Most people will rent 1-2 hours per event. All kayak rentals include "Kayak 101" training to introduce guests to basic kayaking fundamentals.

Marina to Marina Tour: \$90.00 per person. From Alderbrook to the Hood Canal Marina and back; tour lasts 2-3 hours with guide. Get a close up look at seals; view beautiful waterfront homes; and enjoy the breathtaking view of Mt. Washington.

Skoke River Tour: \$100 per person. 2.5-3 hours with guide which enters at the mouth of the river. Experience Harbor Seals; Bald Eagles and Turkey Vultures so close you can touch them, beautiful river sceneries and gorgeous views of Mount Washington.

Corporate team building events: Prices will vary depending on activity

Blind folded team kayak races.

Scavenger Hunts

Specialized/Customized Tours/Events

Motorized & Paddle Boats:

21' electric Duffy

Holds 2-12 people. \$125 per hour with reduced rates for more hours. Boats include a stereo, CD player, heater, very comfortable, very green, great presence on the water. Captains are available for additional \$50.00 per hour. Before or after hours reservations accepted with additional \$25.00 fee attached. Normal hours are 10:00 AM to 6:00 PM daily.

24' Pontoon Boat

Holds 2-14 people. \$140 per hour which includes gas with reduced rates for additional hours. Quiet and easy to operate, allows for memorable photo opportunities and works great for fishing or a swimming platform.

11' and 13' Power Boats.

Holds up to 2-5 people, \$60.00 per hour, including gas. Boats are very open and excellent for fishing.

Paddles Boats – Human powered

Holds 1-5 people (3 must be small kids); \$20.00 per ½ hour.

Wine Blending Class: \$1500 for up to 30 people. Price includes tax and gratuity and everyone goes home with a bottle of wine. Learn how to make your own meritage with our friends from Urban Wineworks (subject to availability). Appetizers can be added during the event for an extra fee.

NW Eco Adventure: www.evergreenescapes.com Can provide a private, tailor made unique NW Trek or adventure for you and your group to enjoy while staying at Alderbrook Resort & Spa.