



Reception Menu

Cold Hors D'oeuvres

Priced per dozen.

- Assorted Finger Sandwiches** turkey, ham, Swiss cheese \$18
 - Tomato & Mozzarella Brochettes** with basil oil* \$18
 - Prosciutto Wrapped Asparagus*** \$20
 - Prosciutto Wrapped Melon** \$20
 - Smoked Salmon** with capers, dill, and sourdough crustini \$25
 - Butter-Poached Shrimp** with lemon cream and toasted brioche \$25
 - Deviled Eggs** \$15
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Hot Hors D'oeuvres

Priced per dozen.

- Vegetable Spring Rolls** with ginger soy dipping sauce* \$18
- Asst. Petite Quiche** \$19
- Feta Cheese and Spinach Phyllo** \$19
- Thai Chicken Breast** peanut dipping sauce* \$20
- Lemongrass Pork Skewers** with sweet soy glaze \$20
- Shredded Chicken Sliders** with pickled onion, cabbage, and barbeque sauce \$22
- Alaskan Coconut Shrimp** \$27

* Guest favorite

Reception Displays

15 guest minimum.

- Hot Spinach, Artichoke and Shrimp Dip** \$60 (*serves 25*)
- Antipasto Platter** toasted baguette rounds \$262 (*serves 50*)
- Seasonal Fruit with Berries** \$255 (*serves 50*)
- Garden Vegetable Crudités** ranch dip \$215 (*serves 50*)
- Domestic and Imported Cheeses*** \$250 (*serves 50*)
- Salmon Mousse** Carr's crackers* \$125 (*serves 50*)
- Roasted Garlic Hummus** pita bread \$70 (*serves 50*)

All food and beverage is subject to applicable Washington state sales tax and a 20% taxable service charge. Of that amount, 45% will be paid directly to service personnel and 55% will be retained by the property.



Breakfast Menu

Breakfast Buffet

Buffet breakfast options include juice, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. Available until 11am. 20 guest minimum. Priced per person.

The Clubhouse Buffet muffins, scones \$9

The Classic Buffet sliced fruit, muffins, scones \$11

The Deluxe Buffet fruit platter, berries, scrambled eggs, herb roasted potatoes, scones, choice of bacon, ham, or sausage \$15



Plated Lunch Menu

Salads

Includes sourdough roll, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. Available 11am to 2pm.

Caesar Salad romaine, lemon, garlic, Parmesan cheese, olive oil* \$12

Add Blackened Salmon \$5

Add Blackened Chicken \$8

Cobb Salad tossed greens, diced chicken breast, blue cheese crumbles, bacon bits, tomato, hard-boiled egg, avocado \$16

Chop Salad iceberg lettuce, tomato, garbanzo beans, salami, smoked chicken, mozzarella cheese, balsamic vinaigrette \$15

Buffet Lunch Menu

Includes baked beans, choice of two salads, chocolate chip cookies, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. Available 11am to 2pm. \$21 per person.

Entrée

Choose one.

Grilled Chicken Burger

Pulled Pork Sandwich

Old Fashioned Cheeseburger

Salads

Choose one.

Mixed Green Salad choice of dressing

Classic Caesar Salad

Kale Salad citrus vinaigrette

Northwest Wild Greens honey-soy vinaigrette

Sides

Choose one.

Bow Tie Pasta Salad garden vegetables

Fruit Salad

Potato Salad

20 guest minimum.



Lunch Menu Continued

Deli Buffet*

Includes dessert, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. Available 11am to 2pm. 20 guest minimum. \$21 per person.

Assortments

Assorted Deli Meats

Assorted Cheeses

Bountiful Bread Basket sourdough, rye, whole grain

Fresh Fruit Bowl with Berries

House-fried Lattice Chips

Brownies or Carrot Cake

Toppings

Horseradish

Lettuce

Mustard

Mayonnaise

Pickle

Tomato

Beef Taco Bar

\$21 per person.

Ground Beef with Flour Tortillas

Shredded Lettuce, Tomatoes, Black Olives

Onion Cheese

Salsa & Sour Cream

Beans

Rice

Churros

add chicken \$4 per person

** Guest favorite*



Plated Dinner Menu

Plated Dinners

All plated dinner entrées include seasonal vegetable, warm roll, choice of one salad, choice of two sides, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection.

Entrées

Marsala Chicken mushroom, Marsala wine* \$25

Mediterranean Chicken zucchini, onion, Kalamata olives, red wine, tomato sauce \$25

New York Sirloin Roast Marsala sauce \$27 (12 guest minimum)

Charbroiled Flat Iron Steak cabernet reduction* \$28

Pacific Coast Salmon citrus butter sauce \$28

Prime Rib of Beef horseradish sauce \$29 (12 guest minimum)

Served medium rare unless specified.

Oven-roasted Halibut basil, tomato sauce \$33

Pacific Coast Salmon and Top Sirloin citrus butter sauce \$36

Salads

Choose one.

Mixed Green Salad choice of dressing

Classic Caesar Salad

Kale Salad citrus vinaigrette

Northwest Wild Greens honey-soy vinaigrette

Sides

Choose one.

Oven-roasted Herb New Potatoes

Garlic Potato Purée

Mashed Potatoes

Rice Pilaf

* Guest favorite



Buffet Dinner Menu

Includes warm roll, choice of two salads, choice of one side, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. 20 guest minimum. \$30 per person.

Entrée

Choose one.

BBQ Grilled 8 oz. Top Sirloin
Roasted Prime Rib & Northwest Salmon
Northwest Salmon & Mushroom Chicken Breast

Salads

Choose two.

Mixed Green Salad choice of dressing
Classic Caesar Salad
Kale Salad citrus vinaigrette
Northwest Wild Greens honey-soy vinaigrette
Bow Tie Pasta Salad garden vegetables
Fruit Salad

Sides

Choose one.

Oven-roasted Herb New Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Potato Salad

BBQ Chicken and Ribs Buffet

Includes baked beans, garlic bread, choice of two salads, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. 25 guest minimum. \$27 per person.

Entrées

BBQ Bone-in Chicken
BBQ Pork Ribs

Salads

Choose two.

Mixed Green Salad choice of dressing
Classic Caesar Salad
Kale Salad citrus vinaigrette
Northwest Wild Greens honey-soy vinaigrette
Bow Tie Pasta Salad garden vegetables
Fruit Salad
Potato Salad



Beverage Menu

Beverages

Coffee and Tea house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection
\$55 per 1.5 gallon
\$16.50 per pitcher

Hot Chocolate
\$55 per 1.5 gallon
\$20 per pitcher

Soda and Water
\$2.00 per water bottle
\$16.50 per pitcher

Juice orange, apple, or grapefruit
\$2.50 per bottle
\$10.50 per pitcher

Punch
\$55 serves approximately 40 guests



Desserts

Priced per person unless otherwise noted.

- Lemon Mousse** sugar cookie \$7
- Chocolate Mousse** \$7
- Turtle Cheesecake** raspberry purée \$7
- Brownies** or **Carrot Cake** \$24 per dozen
- Chocolate Chip Cookies** \$18 per dozen
- Ice Cream** or **Sherbet** \$6
- Flourless Chocolate Torte** raspberry purée \$7
- Italian Lemon Cream Cake** \$6
- Chocolate Mousse Cake** \$7

Sweet Treat Menu

Pastries

Priced per person.

- Muffin** chocolate, honey bran, or blueberry \$3
- House-made Scone** raspberry jam \$3
- Croissant** raspberry jam and butter \$3

S'mores Package

Decadent Dessert

\$7 Per Person

marshmallows, chocolate bars, cookies & cream bars or Kit Kat bars, Reese's Peanut Butter Cups, Rolos, sliced strawberries, sliced bananas, cinnamon graham crackers, melted milk chocolate, melted caramel, graham crackers

Children's Menu

Children's Entrées

All entrées include carrot sticks, French fries, milk, juice, or soda. Children 10 and under, \$9 per person.

- Fish and Chips** breaded Alaskan halibut, tartar sauce
- Chicken Strips** BBQ sauce
- Cheeseburger** 100% all beef patty, cheese, lettuce, tomato, mayonnaise



EVENT VENUE RENTAL

2020 - 2021 Rates

UP TO 175 GUESTS

Peak Season

June - September

Friday | \$1000

Saturday | \$1500

Sunday | \$1000

Off-Season

October - May

Friday | \$700

Saturday | \$1000

Sunday | \$700

UP TO 175 - 300 GUESTS

Peak Season

June - September

Saturday | \$3000

Sunday | \$2500

Off-Season

October - May

Saturday | \$2000

Sunday | \$2000

- Room access after 11am
 - Dance floor included
- Spacious suites available