



BREAKFAST MENUS
Guest Minimum: 13 Guests

CONTINENTAL BREAKFAST 1

\$18/person

Fresh Local Berries, Apples, and Stone Fruit
Vanilla Yogurt, Gluten-Free Homemade Granola
Fresh Baked Muffin, Scone, Buttermilk Biscuit, Cinnamon Roll
Cultured Butter, Blackberry Jelly, Spiced Apple Butter
Display of Whole Seasonal Fruit
Coffee, Tea and Assorted Juices

CONTINENTAL BREAKFAST 2

\$28/person

Fresh Local Berries, Apples, and Stone Fruit
Vanilla Yogurt, Gluten-Free Homemade Granola
Fresh Muffin, Scone, Buttermilk Biscuit, Cinnamon Roll
Cultured Butter, Blackberry Jelly, Spiced Apple Butter
Display of Sliced Fresh Seasonal Fruit and Local Berries
Cage-Free Hard Boiled Eggs*, Salmon Lox* Bagel, Cream Cheese, Capers, Red Onion
Coffee, Tea and Assorted Juices

BREAKFAST BUFFET

\$25/person

Fresh Local Berries, Apples and Stone Fruit
Vanilla Yogurt, GF Homemade Granola
Fresh Muffin, Scone, Buttermilk Biscuit, Cinnamon Roll
Cultured Butter, Blackberry Jelly, Spiced Apple Butter
Display of Sliced Fresh Seasonal Fruit and Local Berries
Scrambled Cage-Free Eggs, Hardwood Smoked Bacon or Maple-Fennel Sausage
Rosemary Breakfast Potatoes
Coffee, Tea and Assorted Juices

PLATED BREAKFAST

\$27/person

Basket of Freshly Baked Muffins, Scones, Cultured Butter and Blackberry Jelly
Fresh Seasonal Fruit Cup

Choice of one:

Pork Belly Hash - Mushrooms, Kale, Rosemary Breakfast Potatoes, Soft Scrambled Cage-Free Eggs
All American - 2 Cage-Free Eggs*, 2 Hardwood Smoked Bacon or Maple-Fennel Sausage and Rosemary Potatoes
Bacon Stuffed Pancakes (GF Available) - Smoked Maple Syrup and Cultured Butter
Egg White Scramble - Spinach, Tomato, Mushroom, Basil, Feta and Breakfast Potatoes
Roasted Vegetable Bowl - Peppers, Fennel, Tomatoes, Black Kale, Spinach, Preserved Lemon



BREAKFAST ENHANCEMENTS AND STATIONS

Guest Minimum: 13 Guests

STEEL CUT OATMEAL

\$10/person

Blueberries, Raisins, Brown Sugar, Slivered Almonds, Local Honey

BREAKFAST BURRITO

\$10/person

Cage-Free Egg*, Potato, Chorizo Sausage

or

Cage-Free Egg*, Potato, Roasted Poblano Pepper

WARM CHEESE & FRUIT BLINTZES CAMELIZED APPLE BAKED FRENCH TOAST

\$13/person

OMELET STATION

\$15/person

Cage-Free Eggs* and Egg Whites, Ham, Sausage

Green Onion, Tomato, Mushroom, Spinach, Cheddar

BREAKFAST SANDWICH

\$10/person

Cage-Free Egg*, Bacon and Cheese on a Buttermilk Biscuit

BREAKFAST MEATS

\$14/person, choice of 2

Peppered Bacon, Maple Breakfast Sausage, Country Ham, Sausage Links

FRESH MUFFINS, SCONES OR BUTTERMILK BISCUITS

\$35/Dozen (select 1)

Cultured Butter, Blackberry Jam and Spiced Apple Butter

HOUSE-MADE CINNAMON ROLLS WITH CREAM CHEESE FROSTING

\$35/Dozen



BREAK MENUS

Two Hour Break | Guest Minimum: 10 Guests

Included in Each Break: Freshly Brewed Coffee and Tea, Iced Tea, Lemonade and Water

“WELLNESS”

\$20/person

Vegetable Crudit  Accompanied by a Duo of Dips
Spiced Almonds
Display of Fresh Seasonal Fruit & Local Berries
Assorted Granola Bars or Protein Bars

“INDULGENCE”

\$27/person

Artisan Cheeses
Charcuterie
Marinated Olives
Assorted Crackers
Strawberry Cheesecake with Fresh Strawberries
Smoked Chocolate Ganache Covered Brownie Bites

“MAKE YOUR BREAK”

Choice of 2: \$10/person

Choice of 3: \$14/person

Choice of 4 \$19/person

Seasonal Fruit Tartlet with Vanilla Pastry Cream
Smoked Chocolate Ganache Covered Brownie Bites
Caramel Corn
Assorted Freshly Baked Cookies
Assorted Candy Bars
Spiced Almonds Caprese Skewers
Vegetable Chips
Truffle and Parmesan Popcorn
Goat Cheese and Fig Jam Crostini
Tortilla Chips served with Guacamole and House-made Pico de Gallo
Hummus and Crackers



LUNCH MENUS

Guest Minimum: 13 Guests

LUNCH BUFFET MENUS

Included in Each Selection: Freshly Brewed Coffee and Tea, Iced Tea, Lemonade and Water

DELICATESSEN

\$20/person

Chef's Daily Soup Selection
Garden Salad with Balsamic-Tomato Dressing
Variety of Pickled, Shaved and Blanched Seasonal Garden Vegetables
Whole Fresh Seasonal Fruit
Sliced Smoked Turkey Breast, Honey Ham, Roast Beef
Tuna Salad
Provolone, Cheddar, Pepper Jack
Sliced Tomato, Lettuce, Red Onion, Pickles
Sourdough, Whole Wheat, Rye, Whole Grain Mustard, Mayo
Assorted Freshly Baked Cookies

DINE IN

\$27/person

Hearth Fired Bread with Butter, Fresh Thyme and Sea Salt
Local Spring Mix Lettuces with Rainbow Carrots, Quinoa and Toasted Almonds with
Tomato-Spanish Sherry Vinaigrette or Caesar Salad
Grilled Seasonal Vegetables
-
Woodfired Oven Herbed Potatoes
Herb Roasted Chicken Breast or Marinated Flank Steak*
-
Chocolate Pretzel Salted Caramel Bars or Assorted Homemade Cookies

CAMP OUT

\$30/person

Hearth Fired Bread with Butter, Fresh Thyme and Sea Salt
Potato Salad, Smoked Bacon, Whole Grain Mustard, Fresh Herbs, Mayo
Baked Beans with Molasses, Smoked Hocks
Fire Roasted Broccoli with Chili Flakes, Toasted Almonds, Lemon Zest, Cultured Butter
BBQ'd Cauliflower with Smoked Beef Jerky, Creamy Coleslaw with Carrot, Kale and Fresh Herbs
Fresh Baked Cornbread with Fresh Corn, Clover Honey, Sweet Cream Butter
Slow Roasted Pulled Pork with Smoky BBQ Sauce
Assorted Freshly Baked Cookies



PLATED LUNCH MENU

\$35/person | Guest Minimum: 13 Guests

Included in this Selection: Freshly brewed Coffee and Tea, Iced Tea, Lemonade and Water
Each Plated Meal Includes a Salad, Entree and Dessert.

SALADS

Select One

Caesar Salad with Parmesan Cheese, Oregano Croutons, Fresh Lemon
Roasted Carrot and Radicchio with Spiced Labneh, Pecans and Orange Supremes
Caprese Salad with Fresh Basil, Mozzarella, Tomatoes and Balsamic Reduction
Arugula Salad with Goat Cheese, Hazelnut, Golden Raisin and Orange-Coriander Vinaigrette
Garden Salad with Apple Cider-Raspberry Dressing

ENTREES

Select One

Grilled Salmon* with Red Quinoa, Black Kale and Green Olives
Bone-In Pork Chops* with Oven Finished Carrots and Maple Butter
Beef Tenderloin* with Grilled Asparagus and Red Wine Beef Jus
Oven Roasted Chicken Breast with Creamy Cauliflower and Rosemary Gratin
Ricotta Ravioli with Chanterelle Mushrooms, Leeks, Swiss Chard, Preserved Lemon
Salt Roasted and Grilled Beet "Steak" with Maitake Mushroom Risotto and Goat Cheese

DESSERT

Carrot Cake with Cream Cheese Frosting
Lemon Curd Bars
Chocolate Brownie with Smoked Chocolate Ganache



BUFFET DINNER MENUS

Guest Minimum: 13 Guests

Included in Each Selection: Freshly Brewed Coffee and Tea, Iced Tea, Lemonade and Water

BUFFET DINNER 1

\$30 per person

Hearth Fired Bread with Butter, Fresh Thyme and Sea Salt
Local Spring Mix Lettuces with Rainbow Carrots, Quinoa and Toasted Almonds with
Tomato-Spanish Sherry Vinaigrette
Grilled Asparagus with Marjoram
Green Bean Salad with Country Ham
Woodfired Oven Herbed Potatoes
Herb Roasted Chicken Breast or Marinated and Grilled Pork Loin*
Chef's Choice Dessert

BUFFET DINNER 2

\$45 per person | includes 2 Hors d'oeuvres

Country Pâté Bites with House-Made Mustard
Olive and Sundried Tomato Tapenade on Crostini
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Hearth Fired Bread with Butter, Fresh Thyme and Sea Salt
Heirloom Tomato and Cucumber Salad with Goat Cheese Vinaigrette
Grilled Broccolini with Extra-Virgin Olive Oil and Grated Beef Jerky
Oven Roasted Carrots with Dill Butter and Italian Parsley
Skin on Mashed Potatoes with Fresh Rosemary and Cottage Cheese
Sockeye Salmon* Served on Sauce Soubise
Grilled Flatiron Steak* with Caramelized Onion Beef Jus
Chef's Choice Dessert

WHOLE ROASTED PIG DINNER BUFFET

\$42 per person | Guest Minimum: 30 Guests

Hearth Fired Bread with Butter, Fresh Thyme and Sea Salt
Caesar Salad with Parmesan Cheese, Oregano Croutons, Fresh Lemon
Potato Salad, Smoked Bacon, Whole Grain Mustard, Fresh Herbs, Mayo
Baked Beans with Molasses and Smoked Hocks
Fire Roasted Broccoli with Chili Flakes, Toasted Almonds, Lemon Zest and Cultured Butter
BBQ'd Cauliflower, Smoked Beef Jerky
Creamy Coleslaw with Carrot, Kale, Fresh Herbs
Whole Roasted Hog Carved by our Chefs



FAMILY STYLE DINNER MENUS

Guest Minimum: 13 Guests

Included in Each Selection: Freshly Brewed Coffee and Tea, Iced Tea, Lemonade and Water

FAMILY STYLE DINNER 1

\$40 per person | Includes 2 Hors d'oeuvres | Guest Minimum: 13 Guests

Prosciutto Wrapped Grilled Asparagus

Roasted Baby Potatoes with Basil Pesto and White Bean Puree

–First Course–

Hearth Fired Bread with Butter, Fresh Thyme and Sea Salt

Caesar Salad with Romaine and Black Kale, Fried Chickpeas, Parmesan Cheese

–Second Course–

Marinated and Grilled Zucchini

Oven Roasted Brussels Sprouts

Grilled Top Sirloin*

Chef's Choice Dessert

FAMILY STYLE DINNER 2

\$45 per person | includes 2 Hors d'oeuvres

Meat and Cheese Platter

–First Course–

Hearth Fired Bread with Butter, Fresh Thyme and Sea Salt

Oven Roasted Tomato Soup with Basil Seeds, Parmesan Croutons

Marinated Green Bean and Asparagus Salad with Country Ham, Smoked Paprika

–Second Course–

Butter and Thyme Braised Cabbage

Creamy Mashed Potatoes with Roasted Garlic

Grilled Bone in Pork Chop* with a Wild Mushroom Demi-Glace

Chef's Choice Dessert



PLATED DINNER MENUS

Guest Minimum: 13 Guests

Included in Each Selection: Freshly Brewed Coffee and Tea, Iced Tea, Lemonade and Water

PLATED DINNER

\$35 per person | Includes 2 Hors d'oeuvres

Smoked Salmon Rilette on Herbed Crostini
Grilled Beef Tenderloin* with Horseradish Jelly on Brown Butter Crostini
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Hearth Fired Bread with Butter, Fresh Thyme and Sea Salt
Garden Salad with Shaved Vegetables, Sprouts, Toasted Nuts and Roasted Apple Vinaigrette
Crab Cake with Tarragon Remoulade
Locally Foraged Mushroom Risotto with Mascarpone Cheese
Grilled Pork Loin* with Fire Roasted Broccoli, Baby Red Potatoes, Herbed Pork Jus
Chef's Choice Dessert

PLATED DINNER DUET

\$47 per person | Includes 2 Hors d'oeuvres

Dungeness Crab Cakes
Mini Vegetable Tartlets
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Hearth Fired Bread with Butter, Fresh Thyme and Sea Salt
Local Asparagus Soup with Confit Walla Walla Onion and Thyme Ash
Arugula and Black Kale Salad with Chickpea, Feta Cheese and Citrus Vinaigrette
Juniper Roasted Salmon* with Baby Turnips and Fennel Bulb
Grilled Flatiron* (or Top Sirloin*) Steak with Potato Puree, Fire Roasted Rapini and Chanterelle Mushroom Beef Jus
Chef's Choice Dessert



RECEPTION APPETIZER MENUS

Guest Minimum: 13 Guests

APPETIZER RECEPTION

\$25 per person | 5 Passed Apps

Crispy Polenta with Braised Short Rib and Tomato Jam
Smoked Deviled Eggs with Crispy Bacon and Chives
Caprese Skewer with Tomato, Mozzarella and Basil
Mini Twice Baked Potato with Brie
Cucumber Cups with Smoked Salmon Mousse

COCKTAIL RECEPTION

\$35 per person | 5 Passed Apps, 2 Passed Desserts

Grilled Sirloin Skewers* with Chimichurri
Chorizo Empanadas with Cilantro Crema
Mini Asparagus Quiche Tarts
Edamame-Rosemary Tapenade on Wonton Chip
Whipped Goat Cheese on Fresh Red Bell Pepper
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Seasonal Fruit Tartlet with Vanilla Pastry Cream
Smoked Chocolate Ganache covered Brownie Bites



RECEPTION STATIONS

Guest Minimum: 25 Guests

TACO BAR

\$20/person

Corn Tortilla, Chorizo, Seasoned Beef, Impossible Burger
Cotija Cheese, Oaxaca Cheese, Sour Cream, Refried Beans, Rice
Fresh Pico, Avocado, Onion, Cilantro

BAKED POTATO BAR

\$20/person

Bacon Bits, Pulled Pork, Grilled Chicken
Cheddar Cheese, Cottage Cheese, Sour Cream
Green Onion, Caramelized Onion, Chopped Broccoli, Kimchee, Grilled Corn

MAC 'N CHEESE BAR

\$25/person

Grilled Sausage, Smoked Ham Hock, Smoked Sockeye Salmon, Dungeness Crab
Cheddar Cheese, Parmesan, Pepper Jack
Cherry Tomatoes, Broccoli, Asparagus, Green Beans, Sweet Corn, Kale, Roasted Peppers

SLIDER BAR

\$27/person

Beef, Cheddar, Lettuce, Tomato, Pickle, Onion, Mustard and Mayo
Sockeye Salmon Cake, Old Bay Aioli, Watercress
Beet, Goat Cheese, Caramelized Onion

AVOCADO BAR

\$25/person

Halved Hass Avocados
Peppered Bacon, Chilled Shrimp, Edamame, Cilantro, Pickled Onion, Radish, Shredded Carrot
Raspberry Kombucha Vinaigrette, Dill Buttermilk Dressing, Green Goddess Dressing

SALAD BAR

\$20/person

Garden Salad with a Variety of Pickled, Shaved and Blanched Garden Vegetables and Balsamic-Tomato Dressing
Chop Salad with Turkey, Bacon, Tomato, Radish, Cucumber, Cheddar Cheese and Dill Buttermilk Dressing
English Pea Salad with Smoked Bacon, Red Onion, Cheddar, House Mayo and Lemon



CARVING STATIONS

Serves Approximately 25 Guests, Chef Attendant Required

BARON OF BEEF*

\$25/person

Served with Rosemary Gravy or Creamy Horseradish

HONEY GLAZED COUNTRY HAM

\$20/person

Served with Whole Grain Mustard Jus

ROASTED TURKEY

\$20/person

Served with Roasted Turkey-Sage Gravy

OVEN ROASTED BEEF TENDERLOIN*

\$30/person

Served with Fortified Mushroom Jus

LOCAL BEEF RIB ROAST*

\$40/person

Served with Red Wine Beef Jus

ASPEN RIDGE RANCH RIB ROAST*

\$55/person

Served with Red Wine Beef Jus

Aspen Ridge Ranch provides antibiotic and hormone free natural angus.



PLATTERS

Serves Approximately 25 Guests, Priced Per Platter

PLANKED PNW SALMON FILLET*

\$27/person

Served w/ Creamy Dill sauce and Wilted Arugula on a Cedar Plank.

NORTHWEST SEAFOOD*

\$30/person

Crab, Oysters on the Half Shell, Prawns, Bloody Mary Cocktail Sauce, Tarragon Remoulade, Mignonette

FARMSTEAD CHEESES

\$12/person

A Selection of Local and Imported Artisan Cheeses, Fig Jam, Spiced Almonds
Gourmet Crackers and Housemade Crostini

CHARCUTERIE

\$14/person

A Selection of Local Cured Meats, Roasted Garlic, Spiced Almonds,
Gourmet Crackers and Housemade Crostini

FARMSTEAD CHEESES AND CHARCUTERIE

\$16/person

A Selection of Local and Imported Artisan Cheeses, Sliced Charcuterie, Fig Jam, Spiced Almonds
Gourmet Crackers and Housemade Crostini

CLASSIC CRUDITÉ

\$10/person

Organic Market Vegetables served with Dill Yogurt, Ranch Dressing and Spiced Hummus

FRESH SEASONAL FRUIT PLATTER

\$12/person

Selection will Include a Variety of Locally Sourced Fresh Fruits



WEDDING MENU: PLATED DINNER

\$45/person

All Plated Dinner Meals are served with Hearth Fired Bread & Cultured Butter, as well as *Freshly Brewed Coffee and Tea, Iced Tea, Lemonade and Water*

Select 3 Hors d'oeuvres, 1 First Course & Up to 3 Entrees.

HORS D'OEUVRES

Crispy Polenta, Braised Short Rib, Tomato Jam
Smoked Deviled Eggs, Crispy Bacon, Chives
Caprese Skewer, Tomato, Mozzarella, Basil
Goat Cheese and Fig Jam Crostini
Mini Twice Baked Potato with Brie
Cucumber Cups with Smoked Salmon
Grilled Sirloin Skewers* with Chimichurri Chorizo
Empanadas with Cilantro Crema
Mini Asparagus Quiche Tarts
Edamame-Rosemary Tapenade on Wonton Chip
Whipped Goat Cheese on Fresh Red Bell Pepper

1st COURSE

Caesar Salad with Roasted Garlic, Parmesan Cheese, Anchovy and Oregano Croutons
Garden Salad with Balsamic-Tomato Dressing, a Variety of Pickled, Shaved and Blanched Rotating Garden Vegetables
Heirloom Tomato and Cucumber Salad with Goat Cheese Vinaigrette
Arugula Salad with Feta Cheese, Watermelon, Cherry Tomato and Citrus Vinaigrette
English Pea Soup with Radish, Dill Flowers & Charred Radicchio Vinaigrette French Onion Soup, Gruyere Crouton

ENTREE

Sockeye Salmon* served on Sauce Soubise, Quinoa, Oven Roasted Carrots with Dill Butter and Italian Parsley
Grilled Flatiron Steak*, Caramelized Onion Beef Jus, Skin on Mashed Potatoes with fresh Rosemary and Cottage Cheese, Grilled Asparagus with Marjoram
Frenched Chicken Breast, Maitake Mushrooms, Caramelized Cauliflower, Woodfired Oven Herbed Potatoes, Grilled Broccolini, Chicken Jus
Organic Rotini Pasta, Oven Roasted Tomato Sauce, Ground Lamb, Mama Lil's, Pecorino Cheese, Fresh Herbs
Oven Roasted Cauliflower Steak, Sautéed Kale, Spinach, Golden Raisins, Pine Nuts, Vadouvan



WEDDING MENU: BUFFET

\$40/person, additional entrée is \$55/person
All Buffet Dinner Meals are Served with Hearth Fired Bread & Cultured Butter,
as well as *Freshly Brewed Coffee and Tea, Iced Tea, Lemonade and Water*

Select 1 salad option, 1 starch option and 1 vegetable option.

HORS D'OEUVRES

Crispy Polenta, Braised Short Rib, Tomato Jam
Smoked Deviled Eggs, Crispy Bacon, Chives
Caprese Skewer, Tomato, Mozzarella, Basil
Goat Cheese and Fig Jam Crostini
Mini Twice Baked Potato with Brie
Cucumber Cups with Smoked Salmon
Grilled Sirloin Skewers* with Chimichurri Chorizo
Empanadas with Cilantro Crema
Mini Asparagus Quiche Tarts
Edamame-Rosemary Tapenade on Wonton Chip
Whipped Goat Cheese on Fresh Red Bell Pepper

SALAD

Spinach & Beet Salad with Candied Walnuts, Pumpkin Seeds, Balsamic Dressing
Spring Greens with Fresh and Pickled Summer Veggies, Feta Cheese, Tomato-Sherry Vinaigrette
Caesar Salad with Parmesan Cheese, Oregano Cheese, Fresh Lemon, Caesar Dressing
Arugula & Grilled Radicchio Salad with Dried Cranberry, Toasted Hazelnuts, Creamy Citrus Vin

STARCH

Potato & Cauliflower Gratin with Sweet Cream and Fresh Rosemary
Yukon Potato Puree with Roasted Garlic
Oven Finished Baby Red Potatoes with Sweet Cream Butter, Fresh Parsley, Smoked Sea Salt
Saffron Couscous with Slivered Almonds, Preserved Lemon, Parsley

VEGETABLE

"Riced" Root Vegetables, Celery Root, Cauliflower, Parsnips, Turnips, Fresh Herbs
Grilled Green Beans and Rapini with Crispy Prosciutto
Oven Roasted Brussels Sprouts with Thyme Butter and Pecorino Cheese
Ratatouille with Squash, Zucchini, Tomato, Eggplant, Fresh Basil, Olive Oil

ENTREES

Oven Roasted Chicken Breast with Roasted Chicken Jus
Braised Beef Short Rib with Red Wine Braising Liquid
Whole Roasted Pork Loin* with Black Trumpet Mushroom Gravy
Marinated and Grilled Flank Steak* with Smoky Beef Jus
Creamy Herbed Risotto with Foraged Local Mushrooms



BEVERAGE MENUS

Product availability and pricing is subject to change.
Please work with the Event Manager to finalize beverage selection.

WINE SELECTION

Bottle and 6 oz Glass Pours

Lone Birch Pinot Gris	\$23 Bottle	\$7 Glass	\$8 Cash bar
Airfield Chardonnay	\$27 Bottle	\$8 Glass	\$8 Cash bar
Airfield Sauvignon Blanc	\$27 Bottle	\$8 Glass	\$9 Cash bar
Lone Birch Rose	\$22 Bottle	\$7 Glass	\$8 Cash bar \$8
Lone Birch Syrah	\$25 Bottle	\$7.50 Glass	\$8.50 Cash bar
Lone Birch Cabernet Sauvignon	\$25 Bottle	\$7.50 Glass	\$8.50 Cash bar
Kenwood Brut Yulupa Sparkling Wine	\$20 Bottle	\$6 Glass	\$7 Cash bar

BEER SELECTION

12 oz Bottles

Coors Light	\$4 Hosted	\$5 Cash Bar
Deschutes Inversion IPA	\$5 Hosted	\$6 Cash Bar
Sierra Nevada Pale Ale	\$5 Hosted	\$6 Cash Bar
New Belgium Fat Tire Amber Ale	\$5 Hosted	\$6 Cash Bar

12 oz Cans

Iron Horse High Five Hefe	\$5 Hosted	\$6 Cash Bar
Iron Horse Irish Death	\$5 Hosted	\$6 Cash Bar
Whipsaw Stumpblower	\$5 Hosted	\$6 Cash Bar
Whipsaw Buzz on Blackberry	\$5 Hosted	\$6 Cash Bar
Icicle Kickstand Pale Ale	\$5 Hosted	\$6 Cash Bar
Dru Bru Pacific Crest Pale	\$5 Hosted	\$6 Cash Bar

16 oz Draft Beer Pints

Iron Horse Irish Death	\$6 Hosted	\$7 Cash Bar
Iron Horse High Five Hefe	\$6 Hosted	\$7 Cash Bar
Whipsaw Stumpblower	\$6 Hosted	\$7 Cash Bar
Icicle Pale Ale	\$6 Hosted	\$7 Cash Bar
Dru Bru Pacific Crest Trail	\$6 Hosted	\$7 Cash Bar

SPIRITS

Cocktails

House	\$9 Hosted	\$10 Cash Bar
Premium	\$11 Hosted	\$12 Cash Bar

Martinis

House	\$11 Hosted	\$12 Cash Bar
Premium	\$14 Hosted	\$15 Cash Bar



WATER, COFFEE AND TEA

Natural Spring Water	\$3 Each (16.9 oz)
Coffee or Hot Tea Packets	\$40/1.5 Gallon Dispenser
Fresh Fruit Flavored Water Station	\$15/1 Gallon Dispenser
Freshly Brewed Iced Tea	\$20/1 Gallon Dispenser
Fresh Lemonade	\$40/1 Gallon Dispenser

SODA

Coca Cola, Coca-Cola Zero, Sprite	\$2.50 Hosted	\$3 Cash Bar
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MINUTE MAID JUICE

12 oz Bottles

Orange Juice	\$4 Hosted	\$5 Cash Bar
Apple Juice	\$4 Hosted	\$5 Cash Bar
Tomato Juice	\$4 Hosted	\$5 Cash Bar
Cranberry Apple Raspberry Juice	\$4 Hosted	\$5 Cash Bar
Tropical Juice	\$4 Hosted	\$5 Cash Bar

SPARKLING ICE DRINKS

17 oz Bottles

Black Raspberry	\$3 Hosted	\$4 Cash Bar
Orange Mango	\$3 Hosted	\$4 Cash Bar
Kiwi Strawberry	\$3 Hosted	\$4 Cash Bar
Pineapple Coconut hosted	\$3 Hosted	\$4 Cash Bar

GOLD PEAK ICED TEA

18.5 oz Bottles

Sweetened Black Iced Tea	\$4 Hosted	\$5 Cash Bar
Unsweetened Black Iced Tea	\$4 Hosted	\$5 Cash Bar

ENERGY DRINKS

Monster Energy	\$5 Hosted	\$6 Cash Bar
Monster Energy Zero Ultra	\$5 Hosted	\$6 Cash Bar



CATERING GUIDELINES – POLICIES AND SERVICES

GUEST MINIMUMS

We want to ensure that your group receives the best service for your event. Groups of 13 or more will be asked to utilize our event facilities and catering menus. Groups of 12 or less will be asked to dine at Basalt restaurant.

MENU PLANNING

Our chefs have prepared these menus to appeal to a wide variety of tastes, but we welcome the opportunity to work with you to design a customized menu that is unique to your event. We are also pleased to provide alternatives for any guests with special dietary needs (vegetarian, allergic, diabetic, etc.).

EVENT PLANNING

Your Event Manager is available to assist you with all aspects of your event, as it pertains to the hotel. We pride ourselves in having the expertise to guide you in creating an event that is both unique and memorable.

SERVICE CHARGE

A service charge of 18% will be added to all food, beverage, labor and corkage and is subject to Washington state sales tax. Service charges and taxes are subject to change.

FOOD GUIDELINES

All food buffets and carving stations are displayed for a maximum of 1-1/2 hours. The hotel does not permit food and beverage to be brought in or catered to the meeting rooms. Our standard set-up for buffets is one buffet for up to 150 guests. Two buffets are standard for 150 guests or more. When two buffets are requested for fewer than 150 guests, a fee of \$250 will be assessed.

*Washington state law requires that we inform you that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of contracting foodborne illness.

BEVERAGE GUIDELINES

Bar service is available for a maximum of 5 hours. Our standard for staffing is one bartender for every 100 guests. Additional bars and bartenders may be arranged. A bartender fee of \$125 per bar will apply. This fee of \$125 will be waived with a revenue minimum of \$250 per bar.

CORKAGE FEE

The hotel will allow donated wine to be brought into the hotel. Our corkage fee is \$20 per 750 mL (standard bottle size). This fee is subject to service charge and tax.

GUARANTEES

Final attendance must be confirmed three business days prior to your event. This number is considered a guarantee and is not subject to reduction after this time. Final charges are based on actual attendance, or the guaranteed number, whichever is greater. The specific number of each entrée is required at the time of guarantee. You will need to provide a ticket, sticker, name, or tent card for your guests, identifying their meal selections to the server.