

# BREAKFAST MENUS

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## ***CONTINENTAL BREAKFAST 1 | \$18/person***

Seasonal Fruit, Yogurt, House made GF Granola, Fresh Muffin, Scone, Cinnamon Roll, Fresh Butter, Blackberry Jelly, Spiced Apple Butter, Display of Whole Seasonal Fruit, Coffee, Tea & Assorted Juices

## ***CONTINENTAL BREAKFAST 2 | \$28/person***

Yogurt, House made GF Granola, Fresh Muffin, Scone, Cinnamon Roll, Fresh Butter, Blackberry Jelly, Spiced Apple Butter  
Display of Sliced Fresh Seasonal Fruit & Local Berries, Hard Boiled Eggs\*, Salmon Lox\*, Bagel, Cream Cheese, Caper, Red Onion, Coffee, Tea & Assorted Juices

## ***BREAKFAST BUFFET | \$25/person***

Seasonal Fruit, Yogurt, House made GF Granola, Fresh Muffin, Scone, Cinnamon Roll, Fresh Butter, Blackberry Jelly, Spiced Apple Butter, Display of Sliced Fresh Seasonal Fruit & Local Berries, Scrambled Cage-Free Eggs, Hardwood Smoked Bacon or Maple Sausage, Rosemary Breakfast Potatoes, Coffee, Tea & Assorted Juices

## ***PLATED BREAKFAST | \$27/person***

Basket of Freshly Baked Muffins & Scones, Fresh Butter & Blackberry Jelly, Fresh Seasonal Fruit Cup, Coffee, Tea & Assorted Juices

*Choice of one:*

- Breakfast Bowl- spiced pork sausage, 2 scrambled eggs\*, broccoli, mushrooms, green onion
- All American - 2 Eggs\*, 2 Bacon or Sausage & Rosemary Breakfast Potatoes\*
- Baked French Toast- Maple syrup, sweetened whipped cream
- Egg White Scramble - Spinach, Tomato, Mushroom, Fresh Herbs, Breakfast Potatoes
- Wild Mushroom Hash- 2 eggs\*, potatoes, broccoli, red peppers, mushrooms, green onions, manchego cheese

# ENHANCEMENTS AND STATIONS

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## ***Steel Cut Oatmeal | \$10/person***

Steel Cut Oatmeal, Seasonal Berries, Raisins, Brown Sugar, Slivered Almonds, Honey, Peanut Butter, Maple Syrup

## ***Breakfast Sandwich | \$10/person***

Egg, Bacon & Cheese on a Warm Croissant

## ***Cinnamon Rolls | \$35/Dozen***

House-made Cinnamon Rolls w/ Cream Cheese Frosting

## ***Breakfast Burrito | \$10/person***

Egg, Potato, Pork Verde, Cotija cheese  
*or*  
Egg, Potato, Roasted Poblano Pepper, Cotija Cheese

## ***Breakfast Meats | \$14/person***

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

## ***Fruit Blintzes and Baked French Toast | \$13/person***

Warm Cheese & Fruit Blintzes & Baked French Toast, Maple Syrup

## ***Fresh Muffins, Scones or Buttermilk Biscuits | \$35/Dozen (select 1)***

Served with Fresh Butter, Blackberry Jam & Spiced Apple Butter

## BREAK MENUS *(2 Hour Break); Guest Minimum: 10*

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### **WELLNESS / Choice of 2 for \$12/person or 3 for \$16/person**

- Vegetable Crudité accompanied with a duo of dips
- Spiced Nut Mix
- Display of Fresh Seasonal Fruit & Berries
- Assorted Yogurt
- Assorted Granola or Protein Bars

### **MAKE YOUR BREAK / Choice of 2 FOR \$10/person, choice of 3 for \$14/person, choice of 4 for \$19/person**

- Assorted Freshly Baked Cookies
- Lemon Bars
- Assorted Coffee Cake
- Assorted Candy Bars
- Spiced Almonds
- Spiced Mixed Nut Mix
- Caprese Skewers
- Assorted Bags of Potato Chips
- Goat Cheese & Fig Jam Crostini
- Tortilla Chips served with Guacamole & House-made Pico de Gallo
- Hummus & Crackers

# LUNCH BUFFETS *Guest Minimum: 15*

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*Included in each Lunch Buffet: Freshly brewed Coffee & Tea, Pitchers of Iced Tea, Lemonade & Water*

## ***DELICATESSEN | \$20/person***

Chef's Daily Soup Selection

Garden Salad with Sherry-Tomato Dressing, and a variety of Pickled, Shaved and Blanched 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

## ***CAMP OUT | \$30/person***

Fresh Baked Focaccia with Butter, Thyme and Sea Salt

Potato Salad, Smoked Bacon w/ Whole Grain Mustard, Fresh Herbs, Mayo

Baked Beans w/ Molasses, Smoked Hocks

Fire Roasted Broccoli w/ Chili Flakes, Toasted Almonds, Lemon Zest, Cultured Butter

BBQ'd Cauliflower, Creamy Coleslaw w/ Carrot, Kale, Fresh Herbs

Fresh Baked Cornbread w/ Fresh Corn, Clover Honey, Sweet Cream Butter

Slow Roasted Pulled Pork w/ Smoky BBQ Sauce

## ***DINE IN | \$27/person***

Fresh Baked Focaccia with Butter, Thyme and Sea Salt

Spring Mix Lettuces with Rainbow Carrots, Quinoa, Toasted Almonds

Tomato-Spanish Sherry Vinaigrette

Caesar Salad, Garlic Croutons, Parmesan Cheese, Fresh Herbs, Lemon

Woodfired Oven Herbed Potatoes

Herb Roasted Chicken Breast *or* Marinated Flank Steak\*

# PLATED LUNCH *Guest Minimum: 15*

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*Included in Plated Lunch: Freshly brewed Coffee & Tea, Pitchers of Iced Tea, Lemonade & Water*

## **PLATED LUNCH | \$35/person**

### ***Salads: Select One***

- Caesar Salad
- Garden Salad w/ Roasted Apple Dressing, a variety of Pickled, Shaved and Blanched
- Roasted Carrot & Radicchio with Spiced Labneh, Pecans & Orange Supremes
- Caprese Salad w/ Fresh Basil, Mozzarella, Tomatoes, Balsamic Reduction
- Arugula Salad w/ Goat Cheese, Hazelnut, Golden Raisin, Orange- Coriander Vinaigrette

### ***Entrees: Select One***

- Grilled Salmon w/ Herbed Quinoa, Broccoli
- Bone In Pork Chops w/ Oven Finished Carrots & Maple Butter
- Beef, Sirloin w/ Grilled Asparagus and Caramelized Onion Beef Jus
- Oven Roasted Chicken Breast w/ Roasted Cauliflower with Rosemary & Parsley
- Ricotta Cavatelli w/Maitake Mushrooms, Leeks, Swiss Chard, Preserved Lemon
- Grilled Beet "Steak" w/ Maitake Mushroom, Lentils & Slow Cooked Leeks

### ***Lunch Dessert: Select One***

- German Chocolate Cake
- NY Style Vanilla Cheesecake
- Strawberry & Cream Layer Cake

## **BUFFET DINNERS** *Guest Minimum: 15*

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*Included in each Buffet Dinner: Freshly brewed Coffee & Tea, Pitchers of Iced Tea, Lemonade & Water*

### ***BUFFET DINNER 1 | \$30 per person***

Fresh Baked Focaccia with Butter, Thyme and Sea Salt

Local Spring Mix Lettuces with Rainbow Carrots, Quinoa, Toasted Almonds, 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

German Chocolate Cake with Raspberry Sauce

### ***BUFFET DINNER 2 | \$45 per person***

Smoked Salmon Rillette on Crostini

Olive and Sundried Tomato Tapenade on Crostini

Fresh Baked Focaccia with Butter, Thyme and Sea Salt

Heirloom Tomato and Cucumber Salad with Goat Cheese Vinaigrette

Grilled Broccolini w/ Smokey Olive Oil,

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

NY Style Vanilla Cheesecake with Chocolate Whipping Cream

### ***WHOLE ROASTED PIG DINNER BUFFET | \$43 per person***

*Guest Minimum: 30 Guests*

Hearth Fired Bread w/ Butter, Fresh Thyme and Sea Salt

Caesar Salad w/ Parmesan Cheese, oregano croutons, fresh lemon

Potato Salad, Smoked Bacon Whole Grain Mustard, Fresh Herbs, Mayo

Baked Beans w/ Molasses, Smoked Hocks

Fire Roasted Broccoli w/ Chili Flakes, Toasted Almonds, Lemon Zest, Cultured Butter

BBQ'd Cauliflower, Smoked Beef Jerky

Creamy Coleslaw w/ Carrot, Kale, Fresh Herbs

Whole Roasted Hog Carved by our Chefs

## PLATED DINNERS *Guest Minimum: 15*

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*Included in each Plated Dinner: Freshly brewed Coffee & Tea, Pitchers of Iced Tea, Lemonade & Water*

### **PLATED DINNER | \$35 per person**

Smoked Salmon Rilette on Herbed Crostini

Grilled Beef Tenderloin\* with Horseradish Jelly on Brown Butter Crostini

—  
Fresh Baked Focaccia with Butter, Thyme and Sea Salt

Garden Salad with Shaved Vegetables, Sprouts, Toasted Nuts, Roasted Apple Vinaigrette

Oven Roasted Chicken Breast with Winter Vegetables and Sauce Soubise

Maitake Mushroom Risotto with Mascarpone Cheese, Pine Nuts, Fresh Thyme

Grilled Pork Loin, Fire Roasted Broccoli, Herbed Baby Red Potatoes, Pork Jus

### **PLATED DINNER DUET | \$47 per person**

Salmon Cake with Tarragon Remoulade Sauce

Mini Vegetable Tartlets with Goat Cheese

—  
Fresh Baked Focaccia with Butter, Thyme and Sea Salt

Roasted Tomato Soup with Basil Cream & Roasted Garlic Croutons

Arugula, Watercress & Kale Salad with Chickpea, Feta Cheese and Citrus Vinaigrette

—  
Roasted 6 oz Salmon\* with Baby Turnips and Fennel Bulb

Grilled 8oz Top Sirloin\*, Potato Puree, Grilled Rapini, Oyster Mushrooms, Caramelized onion Beef Jus

## FAMILY STYLE DINNERS *Guest Minimum: 15*

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*Included in each Dinner: Freshly brewed Coffee & Tea, Pitchers of Iced Tea, Lemonade & Water*

### **FAMILY STYLE DINNER 1 | \$40/person**

Prosciutto Wrapped Grilled Asparagus

Roasted Baby Potatoes with Basil Pesto and White Bean Puree

#### **First Course**

—  
Fresh Baked Focaccia with Butter, 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 6oz Top Sirloin\* **or** Herb Roasted Pork Tenderloin

### **FAMILY STYLE DINNER 2 | \$45 per person**

Meat and Cheese Platter\*

#### **First Course**

—  
Fresh Baked Focaccia with Butter, Thyme and Sea Salt

Oven Roasted Tomato Soup, Basil Seeds, Parmesan Croutons

Marinated Green Bean & Asparagus salad, 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 Pork Jus **or** 6 oz Grilled Beef Tenderloin with "B1" Steak Sauce

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## RECEPTION MENUS

*Guest Minimum: 15*

### **HORS D'OEUVRES RECEPTION**

**\$25 per person**

5 Passed Apps

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

### **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
- Whipped Goat Cheese on Fresh Red Bell Pepper
- Chocolate Brownie Trio
- Lemon Curd Bar with Shortbread Crust

### **DESSERT BAR**

**Priced Per Person**

- \$3 Vanilla Ice cream
- \$6 Chocolate Layer Cake
- \$6 Brownie Bar Trio
- \$6 Lemon Bar
- \$6 Cheesecake
- \$6 NY Style Vanilla Cheesecake
- \$8 Strawberries & Cream Layer Cake
- \$8 Tiramisu
- \$8 Tuxedo Mousse Cake
- \$13 Red Velvet Layer Cake
- \$0.50 Chocolate Sauce
- \$0.50 Fruit Sauce

## RECEPTION STATIONS

*Guest Minimum: 25*

### **Taco Bar \$12/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 \$8/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 \$8/person**

Grilled Sausage, Peppered Bacon, Smoked Chicken, Cheddar Cheese, Pepper Jack Cherry Tomatoes, Broccoli, Asparagus, Green Beans, Sweet Corn, Kale, Roasted Peppers

### **Slider Bar \$15/person**

Beef, Cheddar, Lettuce, Tomato, Pickle, Onion, Mustard & Mayo, Sockeye Salmon Cake, Old Bay Aioli, Watercress Pulled Pork, BBQ Sauce, Cabbage Slaw

### **Avocado Bar \$12/person**

Halved Hass Avocados Peppered Bacon, Poached Shrimp, Cilantro, Pickled Onion, Radish, Shredded Carrot, Fresh Salsa, Black Beans, Green Goddess Dressing

### **Salad Bar \$10/person**

Garden Salad with Sherry-Tomato Dressing, Ranch or Creamy Blue Cheese, A variety of Pickled, Shaved and Blanched Rotating Garden Vegetables, Chop Salad with Dill Buttermilk Dressing, Turkey, Bacon, Tomato, Radish, Cucumber, Cheddar Cheese, English Pea Salad with Smoked Bacon, Red Onion, Cheddar, House Mayo, Lemon

## CARVING STATIONS

*Serves Approximately 25 Guests. Chef Attendant Required.*

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### **Baron of Beef\* \$25/person**

Served w/ Rosemary Gravy or Creamy Horseradish

### **Honey Glazed Country Ham**

**\$20/person**

Served w/ Whole Grain Mustard Jus

### **Roasted Turkey \$20/person**

Served w/ Roasted Turkey- Sage Gravy

### **Longhorn Cattle Co. Beef**

**Tenderloin\*\$35/person**

Served w/ Fortified Mushroom Jus

### **Longhorn Cattle Co. Rib Roast\***

**\$35/person**

Served w/ Red Wine Beef Jus

## PLATTERS

*Platter Serves Approximately 25 guests*

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### ***Herb Roasted PNW Salmon\* Fillet*** ***\$200/platter***

Served w/ Creamy Dill sauce and wilted arugula on a cedar plank.

### ***Northwest Seafood\**** ***Market Price***

Crab, Oysters on the ½ shell, Prawns, Bloody Mary Cocktail Sauce, Tarragon Remoulade, Mignonette

### ***Farmstead Cheeses*** ***\$125/platter***

A Selection of Local & Imported Artisan Cheeses, Fig Jam, Spiced Almonds, Gourmet Crackers & House made Crostini  
\$175- 25ppl

### ***Charcuterie*** ***\$160/platter***

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

### ***Farmstead Cheeses + Charcuterie*** ***\$140/platter***

A Selection of Local & Imported Artisan Cheeses, Sliced Charcuterie, Fig Jam, Spiced Nuts, Gourmet Crackers

### ***Classic Crudité*** ***\$75/platter***

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

### ***Fresh Seasonal Fruit Platter*** ***\$80/platter***

Selection will include a variety of fresh fruits

# PLATED WEDDING MENU *Guest Minimum: 25*

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**\$45/person**

*All Plated Dinner Meals are served with Hearth Fired Bread & Cultured Butter, Water, Coffee & Tea Service.*

*When more than one entree has been selected for a plated meal, the higher of the entree prices will be charged for each selection.*

## ***Hors d'oeuvres (Select 3)***

- Crispy Polenta, Braised Short Rib, Tomato Jam
- Smoked Deviled Eggs, Crispy Bacon, Chives
- Caprese Skewer, Tomato, Mozzarella, Basil
- Goat Cheese & 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
- Whipped Goat Cheese on Fresh Red Bell Pepper

## ***1st Course (Select 1)***

- Caesar Salad with Parmesan Cheese, and Roasted Garlic Croutons, Lemon
- Garden Salad with Mixed Greens, Rotating Garden Vegetables, Alfalfa Sprouts, Sherry-Tomato Dressing
- Tomato and Cucumber Salad with Goat Cheese Vinaigrette
- Arugula Salad, Shaved Carrot, Cherry Tomato, Green Goddess Vinaigrette
- Roasted Tomato Soup with Basil Cream & Fresh Basil
- French Onion Soup, Gruyere Crouton

## ***Entrees (Select up to 3)***

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

# BUFFET WEDDING MENU *Guest Minimum: 25*

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***\$40/person for 1 entrée | \$55/person for 2 entrées***

*All Plated Dinner Meals are served with Hearth Fired Bread & Cultured Butter, Water, Coffee & Tea Service.*

## ***Hors d'oeuvres (Select 3 to either be placed on a table or passed by banquet staff)***

- Crispy Polenta, Braised Short Rib, Tomato Jam
- Smoked Deviled Eggs, Crispy Bacon, Chives
- Caprese Skewer, Tomato, Mozzarella, Basil
- Goat Cheese & 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
- Whipped Goat Cheese on Fresh Red Bell Pepper

## ***Salad Options (Select 1)***

- Spinach & Beet Salad w/ Walnuts, Craisins, Pumpkin Seeds, Balsamic Dressing
- Spring Greens w/ Fresh Vegetables, Parmesan Cheese, Tomato- Sherry Vin
- Caesar Salad w/ Romaine Hearts, Parmesan Cheese, Roasted Garlic Croutons, Fresh Lemon,
- Arugula & Watercress Salad with Roasted Carrots, Craisins, Sunflower Seeds, Grilled Kale, Green Goddess Vinaigrette

## ***Starch (Select 1)***

- Caramelized Cauliflower and Fresh Rosemary
- Yukon Potato Puree w/ Roasted Garlic
- Oven Finished Baby Red Potatoes w/ Sweet Cream Butter, Fresh Parsley, Smoked Sea Salt
- Saffron Couscous w/ Slivered Almonds, Lemon, Parsley

## ***Vegetables (Select 1)***

- "Riced" Root Vegetables, Celery Root, Cauliflower, Parsnips, Turnips, Fresh Herbs
- Grilled Green Beans & Rapini w/ Bacon
- Oven Roasted Carrots & Squash with Goat Cheese
- Sautéed Broccoli with Smoked Oil and Almond
- Oven Roasted Brussels Sprouts w/ Thyme Butter
- Ratatouille w/ Squash, Zucchini, Tomato, Eggplant, Fresh Basil, Olive Oil

## ***Entrees: (Select 1 or 2)***

- Oven Roasted Chicken Breast w/ Roasted Chicken Jus
- Braised Beef Short Rib w/ Red Wine Jus
- Whole Roasted Pork Loin w/ Mushroom Gravy
- Marinated and Grilled Flank Steak\* w/ Smoky Beef Jus
- Creamy Herbed Risotto w/ Red Wine Marinated Portabella Mushrooms

# ALCOHOLIC BEVERAGES

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## **WINE**

*Bottle and 6 oz Glass Pours*

Lone Birch Pinot Gris	\$7 Glass	\$8 Cash bar	\$23 Bottle
Airfield Chardonnay	\$8 Glass	\$8 Cash bar	\$27 Bottle
Airfield Sauvignon Blanc	\$8 Glass	\$9 Cash bar	\$27 Bottle
Lone Birch Rose	\$7 Glass	\$8 Cash bar	\$22 Bottle
Lone Birch Syrah	\$7.50 Glass	\$8.5 Cash bar	\$25 Bottle
Lone Birch Cabernet Sauvignon	\$7.50 Glass	\$8.5 Cash bar	\$25 Bottle
Kenwood Brut Yulupa Sparkling Wine	\$6 Glass	\$7 Cash bar	\$20 Bottle

## **BEER SELECTION**

*12 oz Bottles and Cans*

Heineken 0.0	\$4 Hosted	\$5 Cash Bar
Coors Light	\$4 Hosted	\$5 Cash Bar
Bale Breaker Top Cutter IPA	\$5 Hosted	\$6 Cash Bar
Icicle Kickstand Pale Ale	\$5 Hosted	\$6 Cash Bar
Dru Bru Kolsch German Style Ale	\$5 Hosted	\$6 Cash Bar
Tieton Cider Works Cider	\$5 Hosted	\$6 Cash Bar
New Belgium Fat Tire Amber Ale	\$5 Hosted	\$6 Cash Bar

***Ask about our local seasonal draft beer options***

## **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

# NON-ALCOHOLIC BEVERAGES

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## ***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
Cranberry Apple Raspberry Juice	\$4 Hosted	\$5 Cash Bar

## ***SPARKLING ICE DRINKS***

### *17 oz Bottles*

Assorted Flavors	\$3 Hosted	\$4 Cash Bar
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## ***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

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## **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. 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 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 food-borne 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 \$75 per bar will apply. This fee of \$75 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**

For events with guest number under 50, final attendance must be confirmed three business days prior. For events with guest number over 50, final attendance must be confirmed five business days prior. 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. When more than one entrée has been selected for a plated meal, the higher of the entrée prices will be charged for each selection. 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.