



Evergreen Lunch Package

\$27 Per Person

Up to 35 Guests • Two (2) Hour Event Between 11am and 2pm
Includes assorted artisan rolls and butter, coffee, hot and iced teas, lemonade, linens,
glassware, china, tables and chairs.

Vegetarian and gluten free entrees available. Non-alcoholic add-on includes assorted soft drinks, premium mineral and sparkling water for additional \$4 per person.

Soup

Chili
Broccoli Cheddar

Salad

Two dressing choices

Mixed Field Greens
Traditional Caesar

Baked Potato Bar

Butter | Sour Cream | Bacon | Cheddar | Chorizo
Black Olives | Chives | Diced Tomatoes
Macaroni & Cheese Add \$3 Per Person

Dessert

Apple Pie
Pumpkin Pie

Taxes & service charges not included. All food and beverage is subject to applicable Washington state sales tax and a 20% taxable service charge. Of that amount, 40% will be paid directly to service personnel and 60% will be retained by the property.





Snowflake Lunch Package

\$25 Per Person

Up to 35 Guests • Two (2) Hour Event Between 11am and 2pm
Includes assorted artisan rolls and butter, coffee, hot and iced teas, lemonade, linens,
glassware, china, tables and chairs.

Vegetarian and gluten free entrees available. Non-alcoholic add-on includes assorted soft drinks, premium mineral and sparkling water for additional \$4 per person.

Soup

Choose One

Roasted Butternut Squash

Minestrone

Tomato Basil

Salad

Choose Two

Mixed Field Greens with dried cranberries, candied walnuts, and balsamic vinaigrette

Traditional Caesar

Pasta Salad with sundried tomato vinaigrette

Sandwich Options

Choose Two

Ham and Swiss on whole wheat with cranberry mayo

Turkey and Herb cream cheese with arugula on ciabatta

Roasted vegetables with pesto on ciabatta

Dessert

Bread Pudding

Taxes & service charges not included. All food and beverage is subject to applicable Washington state sales tax and a 20% taxable service charge. Of that amount, 40% will be paid directly to service personnel and 60% will be retained by the property.





Mistletoe Party Package

\$32 Per Person

Includes assorted artisan rolls and butter, coffee, hot and iced teas, lemonade, linens, glassware, china, tables and chairs.

Vegetarian and gluten free entrees available. Non-alcoholic add-on includes assorted soft drinks, premium mineral and sparkling water for additional \$4 per person.

Vegetable Crudités
peppercorn and Buttermilk ranch

Petite Meatballs
with choice sauce

Four Cheese Mushroom Caps

Imported Cheese
gouda, havarti and swiss cheeses with crackers and stone ground mustard

Pinwheels
turkey, arugula, and herb cream cheese

Hibachi Beef Skewers
kalbi marinade stuffed with jack cheese, jalapenos, pickled peppers

Assorted Holiday Dessert Bites

Taxes & service charges not included. All food and beverage is subject to applicable Washington state sales tax and a 20% taxable service charge. Of that amount, 40% will be paid directly to service personnel and 60% will be retained by the property.





Candy Cane Party Package

\$40 Per Person

Includes assorted artisan rolls and butter, coffee, hot and iced teas, lemonade, linens, glassware, china, tables and chairs.

Vegetarian and gluten free entrees available. Non-alcoholic add-on includes assorted soft drinks, premium mineral and sparkling water for additional \$4 per person.

Salads

Traditional Caesar

Field Greens

with spice-rubbed pears, pecans, gorgonzola cheese, prosciutto, and lemon-champagne vinaigrette

Entrée

Please select one

Roasted Top Sirloin

roasted peppers and onions with demi sauce

Parmesan Crusted Chicken Breast

spiced chutney

Baked Salmon

with lemon butter sauce

Vegetarian Entrée

Pasta Primavera

fresh vegetables and herbs

Sides

Please select three

Honey Glazed Yams

Roasted Asparagus

Green Bean Casserole

Rice Pilaf

Roasted Potatoes

fresh herbs and garlic

Rosemary and Sage Stuffing

Classic Mashed Potatoes

Taxes & service charges not included. All food and beverage is subject to applicable Washington state sales tax and a 20% taxable service charge. Of that amount, 40% will be paid directly to service personnel and 60% will be retained by the property.



Winter Wonderland Party Package

\$50 Per Person

Includes assorted artisan rolls and butter, coffee, hot and iced teas, lemonade, linens, glassware, china, tables and chairs.

Vegetarian and gluten free entrees available. Non-alcoholic add-on includes assorted soft drinks, premium mineral and sparkling water for additional \$4 per person.

Salads

Choose Two

Traditional Caesar

Field Greens

spice-rubbed pears, pecans, gorgonzola cheese, prosciutto, and lemon-champagne vinaigrette

Pasta Salad

rotini noodles, sundried tomato vinaigrette

Entrée

Choose One

Flat Iron Steak

roasted mushrooms and demi glaze

Bone-In Chicken Breast

lemon, pesto butter sauce

Baked Halibut

zesty compound butter

Vegetarian Entrée

Pasta Primavera

fresh vegetables and herbs

Vegetables

Choose Two

Honey Glazed Baby Carrots

Roasted Asparagus

Green Bean Casserole

Sautéed Seasonal Vegetables

Sides

Choose Two

Penne

olive oil and fresh herbs

Roasted Potatoes

wifresh herbs and garlic

Rosemary and Sage Stuffing

Classic Mashed Potatoes

Taxes & service charges not included. All food and beverage is subject to applicable Washington state sales tax and a 20% taxable service charge. Of that amount, 40% will be paid directly to service personnel and 60% will be retained by the property.





Snowy Mountain Party Package

\$65 Per Person

Includes assorted artisan rolls and butter, coffee, hot and iced teas, lemonade, linens, glassware, china, tables and chairs.

Vegetarian and gluten free entrees available. Non-alcoholic add-on includes assorted soft drinks, premium mineral and sparkling water for additional \$4 per person.

Salads

Choose Two

Traditional Caesar

Washington Apple and Spinach
toasted hazelnuts, cheddar, and cider vinaigrette

Field Greens

spice-rubbed pears, pecans, gorgonzola cheese, prosciutto, and
lemon-champagne vinaigrette

Spinach Salad

red onion, mushrooms, hardboiled egg, and Italian vinaigrette

Entrée

Choose One

Bacon Wrapped Fillet Mignon
roasted pepper compound butter

Bone-In Chicken Breast
lemon, tarragon butter sauce

Baked Halibut
zesty compound butter

Chicken Cordon Bleu
dijon cream sauce

Pasta Primavera
fresh vegetables and herbs

Vegetables & Sides

Please select four

Honey Glazed Yams

Roasted Asparagus

Sautéed Seasonal Vegetables

Rice Pilaf

Cheesy Scalloped Potatoes

Roasted Potatoes
fresh herbs and garlic

Rosemary and Sage Stuffing

Classic Mashed Potatoes

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HORS D 'OEUVRES

HOT

Served and priced by the dozen with a minimum of three dozen per selection

Petite Meatballs \$14

choice of , marinara, Teriyaki, spicy hoisin sauce or Sweet Chili sauce

Spanakopita \$20

spinach, onion, garlic, feta cheese in a flaky filo dough

Four Cheese Mushroom Caps \$18

bacon, Parmesan, gorgonzola, feta, and boursin cheese

Hibachi Beef Skewers \$26

stuffed with jack cheese and jalapeños, kalbi marinade, pickled peppers

Northwest Crab Cakes \$32

blend of crab, sautéed peppers and onions with roasted red pepper coulis and a lime crème fraîche

Wonton Wrapped Shrimp \$34

julienne vegetables, fresh black tiger prawns, wrapped in a light wonton wrapper

Twice Baked Potato Bites \$16

red potatoes filled with potato, cheese, bacon and chives

COLD

Served and priced by the dozen with a minimum of three dozen per selection

Chocolate Dipped Strawberries \$15

hand-dipped in dark chocolate

Caprese Skewers \$17

fresh mozzarella cheese, teardrop tomatoes, and fresh basil with balsamic vinegar reduction

Assorted Crostini Rounds \$18

olive tapenade and goat cheese, hummus and Roma tomato bruschetta topping, mushroom duxelle with Parmesan

Smoked Salmon and Cucumber \$22

cold smoked salmon, herb cream cheese, lemon, and capers served on cucumber rounds

Spring Rolls \$16

deep fried vegetarian rolls

Italian Meat & Cheese Skewers \$18

sliced salami and pepperoni folded and skewered between cubes of cheddar and pepper jack cheeses

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Carving Stations

Additional \$100 Chef Attended

Herbed-Rub Whole Turkey

rosemary sage stuffing

\$250

Pork Loin

sage, rosemary, and thyme

\$275

Honey Glazed Ham

\$250

Rosemary & Garlic Roasted Prime Rib

creamy horseradish sauce and au jus

\$1,000

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Holiday Small Bites Dessert Bar

\$7 Per Person

Minimum 15 Guests

Three Mini Desserts Per Guests

An Assortment of Bite Sized Desserts That May Include:

Assorted Cookies

Brownies

Cheesecake Bites

Cupcakes

Lemon Bars

Full-Sized Dessert Bar

\$6 per person

One Dessert Per Guest

Choose Three of the Following:

New York Cheesecake

Apple Crisp

Pumpkin Pie

Chocolate Cake

Tiramisu

Pecan Pie

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