



BREAKFAST BUFFET

Enjoy all your breakfast favorites with our heartier buffets, crafted to nourish and fuel your attendees as they begin their day at the lake! All Breakfasts include Coffee, Decaffeinated Coffee & Hot Tea.

THE MINER

Box Cereal
Assorted Kellogg cereals

Fresh Local Fruit

Fresh Baked Scones, Strudel, and Cinnamon Rolls

Zoi Greek Yogurt Parfait Bar
Granola, Berries, and toasted coconut

Bob's red mill steel cut oatmeal
Almonds, brown sugar, and raisins

Local Sliced Fruit and Berries

Bagel Boys Bagels
Herbed cream cheese, honey butter, Seasonal jam

\$48 Per Guest

SALMON LA SAC

Whole Fruit Grapes and Berries

Fresh Baked Cinnamon Rolls

Zoi Greek Yogurt Parfait Bar
Granola, Berries, and toasted coconut

Scrambled Egg Whites
With fire roasted peppers and green onion

Lox Avocado Toast Bar
Whole grain and sourdough bread, Salmon Lox, Avocado mash, herb and seed mix, roasted tomato, and lemon oil.

COAL CAMP

Thick Cut Applewood Smoked Bacon

Fresh Baked Pastries

Zoi Greek Yogurt Parfait Bar
Granola, Berries, and toasted coconut

Bob's red mill steel cut oatmeal
Almonds, brown sugar, and raisins

Scrambled Eggs
Sharp cheddar and herbs

\$52 Per Guest

THE EASTERN

Liege Waffle Bar
Berry Maceration, Bananas, Nutella, and Whipped Vanilla Cream

Local Sliced and Whole Fruit

Fresh Baked Pastries

Zoi Greek Yogurt Parfait Bar
Yogurt, Granola, and Berries

Turkey Sausage

Cheese Blintz

\$53 Per Guest

With strawberry sauce

\$58 Per Guest

GET UP & GO!

Pick Two Sandwiches
Ham, egg, and cheddar cheese croissant Turkey bacon, egg, Swiss bagel Breakfast sausage, potato, egg, caramelized onion breakfast burrito Egg, pepper, spinach, red potato, scrambled egg, Beecher’s cheddar burrito (vegetarian) Vegan egg and sausage bagel

Whole Fruit

Fresh Baked Croissants and Cinnamon Rolls

Granola Bars

Yam’s Yogurts
Assorted personal yogurts

\$48 Per Guest

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BREAKFAST ENHANCEMENTS

Elevate your breakfast experience with one of our Chef's specialty items. Enhancements are offered as an addition to our Breakfast Buffet menus and the minimum order is equal to the guarantee for the meal. Additional specialty items are available to add to existing breakfast buffets such as breakfast sandwiches & burritos, waffle bars, and quiches. Please note that pricing for enhancements is applicable only when paired with our Breakfast Buffet. Pricing will increase if ordered a la carte.

CHEF ACTIVE BUILD YOUR OWN OMELET STATION

\$12 Per Guest

\$250 Chef Fee Per Hour

MORE OPTIONS!

Add a Sandwich or Burrito | \$14 Per Guest
Ham, egg, and cheddar cheese croissant Turkey bacon, egg, Swiss bagel Breakfast sausage, potato, egg, caramelized onion breakfast burrito Egg, pepper, spinach, red potato, scrambled egg, Beecher’s cheddar Vegan egg and sausage bagel

Add Waffles - Liege Waffle Bar | \$12 Per Guest
Berry Maceration, Bananas, Nutella, and Whipped Vanilla Cream

French Toast Bar | \$12 Per Guest
Banana, Peanut Butter, Berries, Nutella, Whip Cream, and Strawberry Sauce.

Euro-Style Platter | \$18 Per Guest
Prosciutto, Hard Salami, Turkey Ham, Brie, Swiss, Cornichons, Mustard, Butter, Freshly Baked Baguettes & Sliced Breads

Smoked Salmon & Lox | \$18 Per Guest
Plain & Wheat Bagels, Cream Cheese, Sliced Tomatoes, Onions, Capers & Cucumber Slices

Additional customizations upon request with additional charges, Prices are subject to 26% taxable service charge and current local sales tax of 8.1%.2024 Menus April 1, 2024 - December 31, 2024.Menu pricing and selections may change based on availability and market conditions



BREAK PACKAGES

Our Break Packages are designed to make it simple by selecting per person options whether sweet, savory, or healthy. Minimum of 20 guests required for break packages, add \$5.00 per guest for groups under this amount. Break packages served for up to 30 minutes, unless otherwise noted.

AM OR PM BREAKS

Cookie, Brownie, and Macaron Bar | \$14 pp
Assorted cookies, freshly baked brownies, and a variety of macarons

Hit the Trail Mix | \$15 pp
Granola, assorted dry fruits, chocolate, nuts, and seeds.

Local Fruit Stop | \$10 pp
Sliced fruit, whole fruit, and berry skewers.

PNW Smoothie Bar | \$12 pp
Local fresh fruits and vegetables are blended and poured for you to enjoy.

PNW Energy Boost | \$12 pp
Local fresh fruits and vegetables are juiced and poured for your convenience.

Protein Bar | \$25 pp
Local Glondo's cured meats, specialty cheeses, mixed roasted nuts, seeds, dried fruit, and hard-boiled eggs.

The Dips | \$13 pp
Mama Lil's hummus, buttermilk ranch, spinach dip, tortilla chips, fried pita, and potato chips.

Bagel Boys Bagels Bar | \$12 pp
Assortment of Bagel Boy bagels, dill cream cheese, strawberry cream cheese, cucumber, onion, and avocado.

Pimento Pretzel Bites | \$14 pp
Pimento stuffed pretzels served with beer cheese.

Popcorn Machine Station | \$20 pp
Fresh popped popcorn, homemade cracker jacks, and kettle corn with an assortment of toppings and seasonings.

Additional customization and al a carte options available from your Event Planning Manager, pricing based on customization and availability, and products requested. Prices are subject to 26% taxable service charge and current local sales tax of 8.1%.2024 Menus April 1, 2024 - December 31, 2024. Menu pricing and selections may change based on availability and market conditions.



BOXED LUNCHES

Our Boxed Lunches are customizable and easy to serve, you just choose up to Three (3) options you want to offer your attendees, or an additional option \$5 upcharge per sandwich per person. Intended only for attendees headed out for activities or on final day of departure. All lunches come with Mama Lil’s pasta salad, That’s It Bar, Bobo’s Oat Bar, local artisanal chips, 4-oz cookie and bottled water. Gluten Free bread available upon request.

BOXED LUNCHES

Berry Cous Cous Salad
Berries, mint, arugula, dried apricot, pepitas, balsamic vinaigrette

Tarragon Chicken Salad Wrap |
Roasted garlic aioli, celery, roasted grapes, almonds, herbs, spring mix

Classic Caesar salad with Chicken
Romaine, Parmesan, focaccia croutons, lemon

Garden Vegetable Wrap
Mama Lil’s hummus, romaine, tomato, pepper, cucumber

Classic Italian on Focaccia
Black pepper aioli, salami, prosciutto, copa, tomato, red onion, swiss, red wine vinegar

\$48 *pp*

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LUNCH BUFFET OF THE DAY

Our Chef has curated a daily lunch buffet menu for each day to provide variety and ensure that your guests experience unique daily options. Guests may select a lunch from an alternate day for \$20 additional per person.

CASCADE DELI (MONDAY)

Potato Corn Chowder - Homemade chips - Deli meat and cheese display, deli turkey, black forest ham, pepperjack, sharp cheddar, and Swiss - Accompaniments, including butter lettuce, hothouse tomato, shaved red onion, Herb aioli, and honey mustard. - Sourdough and Wheat bread - Gluten Free on request - Assorted brownies

\$50 *pp*

TACO TRUCK LUNCH (TUESDAY)

Elote salad with arugula roasted corn, Pico de Gallo, lime crema, cilantro, and cotija - Tajin seasonal vegetables - Mexican rice with green peas and carrot - Chicken Tinga with tomato, onion, and chipotle roasted chicken thigh - Pork carnitas, pork slowly braised in tequila and pineapple juice - Flour tortillas, gluten free tortillas upon request (corn tortilla) - Salsa Verde, Pico, guacamole, shredded lettuce, lime, cotija - Cinnamon Sugar cream filled churros with a spiced caramel sauce

\$58 *pp*

PACIFIC RIM (WEDNESDAY)

Nappa rice noodle salad with carrots, glass noodle, cucumber, pepper, with a peanut vinaigrette - Ginger and lemongrass fried rice with bok choy - Fried tofu and eggplant with an orange chili sauce - Bulgogi beef on confetti vegetable - Teriyaki chicken on a bed of sauteed leeks - Mango sticky rice

\$58 *pp*

BURGER BAR (THURSDAY)

Garden Salad with balsamic and ranch dressings - Homemade chips - One quarter pound Wagyu beef patty or Black Bean patty - Cheese to include Sharp Cheddar, Pepper Jack, or Swiss - Lettuce, Tomato, Onion, Pickle - Herb aioli, Dill Ketchup, BBQ sauce, yellow mustard - Brioche and focaccia buns - Assorted Cookies and brownies

\$54 *pp*

TOPPENISH TOP OFF (FRIDAY)

Blueberry Balsamic salad with spinach, feta, blueberry, tomato, almonds, with a thyme balsamic vinaigrette - Grilled asparagus with Asiago and herbed panko crumble - Roasted garlic smashed baby potato. - Butter Poached Salmon with herbed couscous and Beurre Blanc - Rosemary roasted tri tip with potato frits with a red wine demi - Rum-soaked tiramisu with a tart cherry sauce

\$65 *pp*

FROM THE FARM (SATURDAY)

Iceberg wedge salad with tomato, bacon, scallion, and a blue cheese dressing - Potato corn chowder - Roasted baby seasonal vegetables - Mustard rubbed Pork Loin with foraged mushrooms and an apple gastrique - Grilled stuffed chicken with boursin cheese on a bed of tomato cous cous - NY cheesecake with fresh blackberry compote

\$60 *pp*

FROM THE VALLEY FIESTA (SUNDAY)

Pozole verde, hominy and roasted poblano peppers - Mexican street corn with mojo sauce, tajin seasoning, and lime crema - Black Beans - Mexican rice with green peas and carrot - Fajita seasonal vegetables - Chicken Fajita with peppers, onion, and Mexican oregano - Shrimp Fajitas with adobo mushrooms - Apple empanadas

\$58 *pp*

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PLATED DINNER

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendees' taste buds.

STARTERS

Blueberry Balsamic Salad

Green Goddess Salad

Potato Corn Chowder

Each Choose One

ENTREES

Braised Beef Short Ribs | \$95 pp
Roast garlic mashed potato & asparagus

Peppercorn Crusted Tenderloin | \$105 pp
Herb Roasted Coin Potato & broccolini

Creamy Garlic Airline Chicken Breast | \$82 pp
Garden Pilaf & Sugar Snap Peas

Herb Baked Salmon | \$85 pp
Grilled asparagus & minted rice

Miso Marinated Grilled Tofu | \$78 pp
Poached Bok choy & curried cauliflower

Cauliflower Gnocchi Marsala | \$75 pp
Sauteed kale & asparagus tips

Choose Three

DESSERT

Chocolate Mousse Cake with Strawberry & White Chocolate

Rum-Soaked Tiramisu with Melted Blackberries

New York Cheesecake with Berry Maceration

Each Choose One

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BUFFET DINNER

Treat your attendees to five options of cuisine from around the world with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. Buffet options also include a Kids' Buffet for ages 3-12.

THE COAST TO TRAIL

Braised Beet Salad
Mixed greens, Chevre, pistachio, chives, tomato, with a buttermilk dressing

Crispy Brussel Sprouts
With a balsamic reductions and bacon

Garden Pilaf
Rice Pilaf with roasted garden vegetables and herb

Shephard's Pie
Traditional beef Shepards pie topped with whipped potatoes and Beecher’s cheese streusel.

Butter Poached Ling Cod
Over sauteed kale

Chocolate Cherry Torte Cake

RIDGEVIEW

Fire Grilled Broccolini
With pine nuts and a Meyer lemon vinaigrette

Chicken and Pea Gnocchi
Spinach, peppers, and tomato

Baby Caesar Salad
Focaccia crumbs, shaved parmesan, lemons

Fresh Rosemary Polenta
With Beecher’s Cheese

Braised Beef Short Ribs
On sauteed lacinato kale

Lemon Meringue Bar
With toasted coconut

\$78 pp

\$74 *pp*

MARK'S BBQ PIT

- New Potato Salad
- Jalapeno Cornbread
- Tri-Tip White Bean Chili
- Smoked tri-tip in a traditional white bean chili
- Roasted Garlic Mashed Potato
- With fried rosemary
- Mark's Smoked Brisket
- Thinly sliced on collard greens
- Baby Ray's Baby Back Ribs
- Smoked baby back ribs with a house blend of spices and Sweet Baby Rays
- Vanilla Bean Cheesecake
- Topped with a fresh berry maceration and mint

\$86 *pp*

1,000 STEPS DINNER

- Garden Salad
- Romaine and spinach with, cucumber, tomato, onion, pepper, walnuts, and herb, with strawberry basil vinaigrette
- Warm Ancient Grain Salad
- With roasted vegetables and an apple cider vinaigrette
- Roasted Foraged Mushroom Medley
- Mixed with spinach, toasted panko, and herbs
- Peppercorn Crusted Tenderloin
- Thinly sliced over potato medallions with a red wine demi-glaze
- Creamy Garlic Chicken
- Chicken sliced with roasted cauliflower
- Chocolate Mousse Cake
- With fresh blackberries and a white chocolate shaving

\$98 *pp*

KIDS' BUFFET

Ages 3-12, Choose Three Options, All kids' buffets come with fruit salad and chocolate chip cookie platter

- Chicken Tenders with barbecue sauce
- Campfire Dogs - Mini corndogs, ketchup, and mustard
- Lil Burgers with melty cheddar cheese on a Hawaiian roll

FIVE OH NINE

- Green Goddess Salad
- Baby kale, shaved fennel, carrots, tomato, hazelnut crumble, green goddess dressing
- Roasted Baby Vegetables
- Hazelnut Dukkha Crusted Halibut
- Served with a pesto white rice and beurre monte
- Potato Gratin
- With herbs and parmesan cheese
- Owen's Smoked Pork Chop
- Served with roasted fingerling potato, and apple chutney
- Strawberry Bread Pudding
- Fresh strawberries with crem an glaze

\$90 *pp*

VEGAN ADD ONS

- Marinated Tofu Couscous
- Coconut milk and turmeric marinated tofu, grilled and tossed with couscous, dried fruit, spinach, and topped with toasted pistachio
- Roasted Cauliflower Pilaf
- Roasted heirloom cauliflower, with garden vegetables, rice pilaf, and pepitas
- Nice Ratatouille
- Fresh Squash, eggplant, and vine ripe tomato stew

\$5 *Upcharge Substitute Per Person*

Grilled Cheese - sharp cheddar cheese on brioche bread

Housemade Tomato Soup

Tater Tots with ketchup

Waffle Fries with ketchup

Macaroni & Cheese with breadcrumbs

Ages 3-12, Choose three options, all kids' buffets come with fruit salad and chocolate chip cookie platter.

\$40 *pp*

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GRAZING BOARDS

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of hot and cold options for your attendees to enjoy such as our vegetarian samosas and ahi poke.

GRAZING BOARDS

PNW Local Cheese Display | \$20 pp

Featuring local creameries, fresh berries, dried fruit, jam, nuts, crostini, and cracker

Charcuterie Board | \$22 PP

Imported cured meats, pickled vegetables, marinated feta cheese, olives, and cornichons.

Crudite Platter | \$12 PP

Fresh garden vegetables with homemade buttermilk herb dip

Garden Fresh Rolls | \$18 PP

Fresh vegetables, herbs, lettuce, and rice noodles. Wrapped in rice paper served with a ginger ponzu and peanut sauce.

Antipasto Platter | \$15 pp

Marinated vegetables, Ciliegine, Feta salad, Genoa salami, hot Coppa, and prosciutto

Butter Board | \$10 PP

An assortment of house butters, with oil, vinegar, and assorted freshly sliced bread and rolls.

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CANAPES

Curate a perfectly paired reception for your attendees by featuring an assortment of artful grazing boards adding vibrant displays to your event, from charcuterie to desserts. Priced per dozen, one piece per person, can be passed or plattered.

HOT

Truffle Arancini with Asiago cheese, foraged mushrooms, herb | \$82

Chili Colorado Tamale Poppers with a micro pico, crema, and cilantro | \$75

Chicken Tinga Flautas with a salsa verde | \$80

Chicken Hand Pie, traditional pot pie filling, in a flakey pastry dough | \$80

Korean Burnt Ends with Korean BBQ sauce, sesame seeds, scallion, carrot, jicama | \$85

Smoked Salmon Cake with roasted tomato remoulade | \$85

Baked Brie Bite with Spiced Huckleberry Jam | \$80

COLD

Hoisin duck crepe with cilantro, peppadew, and slaw. | \$87

Tomato Bruschetta with thyme ricotta, a tomato basil salad, and balsamic reduction | \$70

Cabbage and Crab stuffed endive with a gin lime cocktail sauce | \$92

Roasted Tomato Caprese Skewer with Cilliegene, basil, balsamic reduction, finishing salt | \$70

Sesame Tuna Poke on a sesame wonton chip, with finger lime and cucumber | \$105

Prosciutto Wrapped Melon on skewers topped with a grape | \$70

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BAR PACKAGES

Transform an ordinary bar experience with the art of the craft cocktail. At Suncadia Resort, we have bar staff that are skilled in combining fresh, exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

THE SUNCADIA BAR

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed. Hyatt Concierge Brand Vodka, Gin, Tequila, Silver Rum, Bourbon & Whiskey Canyon Road Pinot Gris, Chardonnay, Pinto Noir, Cabaret Coors Light, Michelob Ultra, Bodhi, Dru Bru Kolsch, Stella Artois, White Claw

THE SIGNATURE BAR

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed. Tito's Vodka, Tanqueray Gin, Jim Beam, Coa Gold Tequila Reposado, Marker's Mark Bourbon, Jameson Irish Whiskey, Bacardi Silver Rum, Monkey Shoulder Scotch Suncadia Rose, Starborough Sauvignon Blanc, Browne Family Vintners Estate Chardonnay,

Suncadia Beer & Hard Seltzer | \$8 Per Drink

Suncadia Spirits | \$15 Per Drink

Suncadia Wine | \$13 Per Drink

Suncadia Pintor Noir, Suncadia Cabernet Coors Light, Michelob Ultra, Bodhi, Johnny Utah, Corona, Stella Artois, White Claw

Signature Beer & Hard Seltzer | \$9 Per Drink

Signature Spirits | \$17 Per Drink

Signature Wine | \$14 Per Drink

THE SUPERIOR BAR

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed. Grey Goose Vodka, Henricks Gin, Glenfiddich Scotch, Pendleton Whiskey, Basil Hayden's Bourbon, Brugal 1888 Rum, Casamigos Reposado Tequila Efeste Big Papa Cab, Lil Mama Red Blend, Sauvignon Blanc Ferile, Evergreen Riesling Coors Light, Michelob Ultra, Bodhi, Dru Bru Kolsch & Amber, Corona, Stella Artois, White Claw, High Noon

Superior Beer & Hard Seltzer | \$10 Per Drink

Superior Spirits | \$20 Per Drink

Superior Wine | \$18 Per Drink

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SNACKS

SNACKS

Mini Corn Dogs with spicey ketchup and honey mustard | \$8 pp

Chicken Lemongrass Potsticker, Ponzu dipping sauce. | \$10 pp

Spring Rolls with sweet sambal and cilantro dipping sauce. | \$10 pp

Pimento Pretzel Bites with pimento stuffed pretzels served with beer cheese. | \$10 pp

Loaded Tots with melty nacho cheese, pico de gallo, bacon pieces, and cilantro. | \$10 pp

Nacho Bar - Fresh tortilla chips, Chicken Tinga, nacho cheese, Pico de Gallo, jalapeno, cilantro | \$12 pp

Hawaiian Pork slider pulled hoisin pork, cilantro slaw, on a Hawaiian slider bun. | \$14 pp

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