

## MEETING & EVENT MENUS



# 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. Buffet menus will be displayed for a maximum of 90 minutes, to ensure health and safety standards.

## THE MINER

- Chilled Freshly Squeeze Orange and Vibrant Green Juice
- Hand-Selected, Sliced Seasonal Fresh Fruit & Whole Fruits (GF, Vegan)
- Assorted Creamy, Rich Individual Yogurts Drizzled with Golden Local Honey, Granola, Toasted Nuts, and Dried Fruit **V**
- Cherry and Walnut Overnight Oats **VGN**
- Selection of Artisan Bagels and Rustic, Hearth-Baked Sliced Breads, Whipped Butter, House-Made Jams, and Locally Sourced Honey **V**
- Warm, Soft Cinnamon Rolls Swirled Cinnamon and Topped with Silky Cream Cheese Frosting **V**

**\$50** Per Guest

## SALMON LA SAC

- Freshly Squeezed Orange and Ruby Red Grapefruit Juice
- Seasonal Whole Fruits Display (GF, Vegan)
- An Assortment of Cereals
- Smoked Salmon Benedict  
Spinach, Poached Eggs and Lemon Hollandaise on a English Muffin
- Avocado Toast Bar **V**  
Whole Grain and Sourdough Bread Aromatic Herb & Seed Mix, Sun-Dried Tomatoes, Sautéed Mushrooms, Pickled Red Onions, Tangy Capers, and Whipped Lemon Ricotta
- Rosemary Fingerling Potatoes **VGN GF**
- Lemon Poppy Seed and Sweet Blueberry Muffins **V**

**\$60** Per Guest

## FRESH START

- Chilled, Fresh-Squeezed Orange and Ruby Red Grapefruit Juice
- Seasonal Fresh Fruit Display (GF, Vegan)
- Zoi Greek Yogurt Parfait Bar **V**  
Granola, Mixed Berries, and Toasted Coconut
- Fluffy Cage-Free Scrambled Eggs infused with Creamy Beecher’s Smoked Flagship Cheese **V**
- Golden Liege Waffles topped with Sweet Berry Maceration, Whipped Cream, and Caramelized Sliced Bananas **V**
- Cracked Black Pepper Bacon **GF**
- Herb-Infused Roasted Breakfast Potatoes **VGN**

**\$54** Per Guest

## THE EASTERN

- Fresh-Pressed Orange and Crisp Apple Juice
- Sliced Seasonal Fresh Fruits & Juicy Berries **VGN GF**
- Bircher Muesli  
Rolled Oats, Coconut Milk, Ripe Berries, Toasted Sunflower Seeds, Crunchy Pumpkin Seeds, Sweet Honey, and Pomegranate Seeds
- White Out Yogurt Parfait Bar **V**
- Griddle Cakes **V**  
Tart Huckleberry Jam and Pure, Golden Maple Syrup
- Crispy Maple-Glazed Bacon **GF**
- Golden, Crunchy Hash Brown Patties **V**

**\$60** Per Guest

EARLY RISERS ON THE GO

Chilled Individual Bottled Juices

Whole Seasonal Fruit **VGN GF**

Yami’s Yogurts **V GF**

Granola Bars

That's It- Fruit Leather **VGN GF**

Pick Two Sandwiches

- Breakfast Croissant -Buttery Croissant with Fluffy Scrambled Eggs, Savory Ham, and Creamy Beecher’s Flagship Cheese
- Breakfast Biscuit -Soft Buttermilk Biscuit with Fluffy Scrambled Eggs and Juicy Pork Sausage
- Breakfast Burrito - Sausage, Crispy Potato, Fluffy Scrambled Eggs, Caramelized Onion and Sharp Cheddar Cheese Wrapped in a Warm Tortilla
- Vegetarian Burrito - Fluffy Scrambled Egg, Roasted Red Peppers, Spinach, Sweet Onions, and Sharp Cheddar Cheese
- Vegan English Muffin - Toasted Vegan English Muffin topped with Tofu Scramble, Fresh Tomato, Creamy Avocado Mash, and Herbs

**\$50** *Per Guest*

Prices are subject to 26% taxable service charge and current local sales tax of 8.3%.2025 Menus March 1, 2025 - September 1, 2025Menu pricing and selections may change based on availability and market conditions

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 and burritos, and waffles *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

**GF**

Whole Eggs, Egg Whites, Savory Sausage, Crispy Bacon, Sweet Onions, Crunchy Peppers, Mushrooms, Fresh Spinach, Creamy Cheeses and Zesty Salsa

**\$20** *Per Guest*

**\$250** *Chef Fee Per Hour*

MORE OPTIONS!

Liege Waffle Bar **V** | \$14 Per Guest  
Buttery Liege Waffles with Toppings to include Berry Maceration, Caramelized Bananas, Nutella, Whipped Cream, Pure Maple Syrup, Juicy Strawberries and Whipped Butter

French Toast Bar **V** | \$12 Per Guest  
Golden Brioche French Toast Caramelized Bananas, Pecan Praline, Berry Compote, Nutella, Whipped Cream, Powdered Sugar and Strawberry Coulis

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

Add Breakfast Sandwich | \$15 Per Guest

- Breakfast Croissant -Buttery Croissant with Fluffy Scrambled Eggs, Savory Ham, and Creamy Beecher’s Flagship Cheese
- Breakfast Biscuit -Soft Buttermilk Biscuit with Fluffy Scrambled Eggs and Juicy Pork Sausage
- Breakfast Burrito - Sausage, Crispy Potato, Fluffy Scrambled Eggs, Caramelized Onion and Sharp Cheddar Cheese Wrapped in a Warm Tortilla
- Vegetarian Burrito - Fluffy Scrambled Egg, Roasted Red Peppers, Spinach, Sweet Onions, and Sharp Cheddar Cheese
- Vegan English Muffin - Toasted Vegan English Muffin topped with Tofu Scramble, Fresh Tomato, Creamy Avocado Mash, and Herbs

Additional customizations upon request with additional charges, Prices are subject to 26% taxable service charge and current local sales tax of 8.3%.2025 Menus  
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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.

ORCHARD APPLE BLISS

Petite Granny Smith Apples

Flaky Apple Turnovers **V**

Spiced Apple Walnut Muffins **V**

Apple Wedges with Rich Caramel Sauce **VGN GF**

Apple Iced Tea **V GF**

Cold-Pressed Apple Cider

**\$25** Per Guests

BOUNTIFUL BERRY INDULGENCE

Medley of Strawberries, Blackberries, and Raspberries

Berry Skewers

Deconstructed Strawberry Shortcake **V**

Strawberry Basil Lemonade

**\$25** Per Guest

ARTISAN COFFEE SHOP EXPERIENCE

Glazed Chocolate Doughnut Holes **V**

Cranberry-Orange Scones **V**

SOUTHERN BISCUIT FEAST

Freshly Baked Biscuits

Homemade Strawberry, Raspberry, Peach, and Mango Jams **V**

Cinnamon Sugar Churros **V**

Assorted Chocolate-Dipped Biscotti **V**

**\$25** *Per Guest*

Orange Blossom Honey **GF**

Apple Butter, Pecan Brown Sugar, Honey, and Cinnamon Butter

**\$25** *Per Guest*

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## A la Carte Bakeries and Snacks

### A LA CARTE BAKERIES AND SNACKS

Locally Sourced Seasonal Fruits **GF VGN** | \$14 Per Guest

Sliced Melons, Whole Orchard Fruits and Artisan Berry Skewers (Vegan, GF)

Trail Mix **V** | \$20 Per Guest

Build your Perfect Trail Mix with Hand-Roasted Nuts, Dried Fruits, Organic Granola, Chocolate Chunks, and Seeds (Vegan)

The Dips **V** | \$16 Per Guest

Mama Lil's Spiced Hummus, Buttermilk Ranch, Herbed Spinach Dip, Tortilla Chips, Fried Pita, and Seasoned Potato Crisps (V)

Bavarian Pretzels **V** | \$15 Per Guest

Warm and Salted Oversized Pimento Cheese filled Pretzels with a Bold Piquillo Pepper Beer Cheese Sauce (Vegetarian)

Popcorn Bar **V GF** | \$22 Per Guest

Freshly Popped Popcorn, Artisan Kettle Corn and Homemade Cracker Jacks Truffle Oil, Smoked Paprika, and Parmesan Dust

Bagels Bar **V** | \$60 Dozen

Assortment of Artisan Bagels, Cream Cheese, Dill Cream Cheese, Strawberry Cream Cheese, Thinly Sliced Cucumbers, Ripe Avocados and Sweet Red Onions (V)

Cookies and Brownies **V** | \$65 Dozen

Assorted Cookies and Freshly Baked Brownies

Grab and Go Parfait **V** | \$14 Each

Yogurt Parfaits with Honey-Infused Yogurt, Fresh Local Berries, and Toasted Granola, served in convenient, eco-friendly cups for easy enjoyment

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# A La Carte Beverages

## A LA CARTE BEVERAGES

Local Pioneer Roasting Regular Coffee | \$135 Gallon  
Served with Half & Half and Oat Milk

Local Pioneer Roasting Decaffeinated Coffee | \$135 Gallon  
Served with Half & Half and Oat Milk

Hot Tea | \$135 Gallon  
English Breakfast, Egyptian Chamomile, Green Pomegranate, Pacific Coast Mint

Hot Apple Cider | \$140 Gallon

Rich Hot Chocolate | \$140 Gallon

Still and Sparking Water | \$7 Each

Individual Can Pepsi, Diet Pepsi, and 7Up | \$7 Each

Bubly Flavored Sparking Water | \$8 Each  
Lime, Grapefruit, and Mango

Craft Smoothie Bar | \$20 Per Guest  
Signature Blends of Mixed Berry Banana, Vibrant Green, Pumpkin Spice Ginger, and Carrot-Apple Citrus for a refreshing kick

Infused Water Collection | \$85 Gallon  
Rotating Seasonal Flavors such as Citrus-Cucumber, Strawberry Lemon Basil, Cranberry Orange Rosemary, and Spiced Apple-Cinnamon for a refreshing hydrate

PNW Fresh Energy Boost | \$12 Each  
Cold-pressed juices crafted from local produce for a vibrant, energizing refreshment (Vegan, GF)

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## Beverage Packages

### FULL DAY BEVERAGE SERVICE

8 Hour Service

Local Pioneer Roasting Regular Coffee  
Served with Half & Half and Oat Milk

Local Pioneer Roasting Decaffeinated Coffee

### HALF DAY BEVERAGE SERVICE

4 Hour Service

Local Pioneer Roasting Regular Coffee  
Served with Half & Half and Oat Milk

Local Pioneer Roasting Decaffeinated Coffee

Hot Tea  
English Breakfast, Egyptian Chamomile, Green Pomegranate,  
Pacific Coast Mint  
.....  
Individual 500ml Bottles of San Benedetto Still and Sparking  
Water  
.....  
Individual Can Pepsi, Diet Pepsi, and 7up  
.....  
\$65 Per Guest

Served with Half & Half and Oat Milk  
.....  
Hot Tea  
English Breakfast, Egyptian Chamomile, Green Pomegranate,  
Pacific Coast Mint  
.....  
Individual Can Pepsi, Diet Pepsi, and 7up  
.....  
Individual 500ml Bottles of San Benedetto Still and Sparking  
Water  
.....  
\$35 Per Guest

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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. Gluten Free bread available upon request.

BOXED LUNCHES

Each Box Lunch to include  
• Mama Lil’s Signature Pasta Salad • That’s It Fruit Bar • Bobo’s Artisan Oat Bar • Locally Sourced Kettle Chips • Decadent 4 oz.  
Gourmet Cookie • Premium Bottled Water  
.....  
Choose any Three Sandwiches or Salads  
Additional selection available for \$5 PP upcharge.  
.....  
Roasted Grape & Chicken Salad Wrap **DF**  
Roasted Chicken tossed with Garlic Aioli, Celery, Caramelized Grapes, on a Bed of Crisp Spring Greens and Wrapped in a Spinach  
Tortilla  
.....  
Garden Vegetable Wrap **VGN**  
Mama Lil’s Hummus, Romaine, Tomato, Pepper, Cucumber in a Sun-dried Tomato Wrap  
.....  
Classic Italian on Herb Focaccia  
Black Pepper Aioli, Salami, Prosciutto, Copa, Tomato, Red Onion, Swiss Cheese, Red Wine Vinegar  
.....  
Roasted Eggplant Caprese on Focaccia **V**  
Herb-Marinated Eggplant, Sun-Dried Tomatoes, Sunflower Seed Pesto, Mozzarella, and Arugula  
.....  
Classic Caesar Salad with Herb-Roasted Chicken  
Romaine Hearts, Shaved Parmesan, and House-Made Focaccia Croutons, Lemony Caesar Vinaigrette  
.....

Superfood Quinoa & Couscous Salad **VGN GF**  
Couscous with Arugula, Seasonal Berries, Candied Walnuts, Zesty Lemon Vinaigrette

*\$50 Per Guest*

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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. Buffet menus will be displayed for a maximum of 90 minutes, to ensure health and safety standards All lunch buffets include Coffee, Decaffeinated Coffee & Hot Tea. .

CASCADE DELI (MONDAY)

- Blueberry Spinach Salad **V GF**  
Fresh Baby Spinach Leaves, Blueberries, Toasted Almonds, Pickled Red Onion, Blue Cheese Thyme Balsamic Vinaigrette
- Chickpea and Cucumber Salad **V GF**  
Crisp Cucumbers and Chickpeas Seasoned with Shaved Pecorino, Fresh Lemon Zest, and Mint
- House-Made Crispy Potato Chips **VGN**
- Deli Meat and Cheese Display **GF**  
Hand-Carved Deli Turkey and Black Forest Ham accompanied by a selection of Pepperjack, Sharp Cheddar, and Swiss Cheeses
- Accompaniments **V GF**  
Butter Lettuce, Hothouse Tomatoes, Shaved Red Onions, Herb Infused Aioli and Honey Mustard
- Rustic Sourdough and Hearty Wheat Bread- Gluten Free on Request
- Petite Chocolate and Carrot Cheesecake Petit Fours

*\$62 Per Guest*

TACO TRUCK LUNCH (TUESDAY)

- Spicy Chicken Tortilla Soup  
Topped with Crispy Tortilla Strips and Fresh Cilantro
- Southwest Salad **V**  
Crisp Romaine Lettuce, Black Beans, Cherry Tomatoes, Crumbled Cotija Cheese, Crispy Tortilla Strips, and Avocado Crema
- Mexican Street Corn Salad **V**  
Grilled Corn Kernels, Minced Onion, Jalapeño, Creamy Spicy Mayo, and Crumbled Queso Fresco
- Beef Fajitas **DF GF**  
Tender Strips of Beef Sautéed with Sweet Bell Peppers and Caramelized Onions
- Fish Tacos  
Blackened Cod Topped with Creamy Avocado Crema and Roasted Salsa Roja
- Tajin Seasonal Vegetables **VGN GF**  
Grilled Portobello Mushrooms, Poblano Peppers, Sweet Onions, and Kale
- Warm Flour Tortillas and Corn Tostadas **V**  
Queso Fresco, Pico de Gallo, Guacamole, Fresh Cilantro, Jalapenos and Local Hot Sauces
- Arroz Rojo **VGN GF**  
Baked Rice infused with Tomato Sauce, Sweet Peas, and Diced Carrots
- Cream filled Churros **V**



PACIFIC RIM (WEDNESDAY)

- Miso Soup **GF**
- Vermicelli Glass Noodle Salad **VGN GF**  
Napa Cabbage Slaw, Shredded Carrots, Cucumber, and Sweet Peppers, Peanut Vinaigrette
- Vegetable Spring Rolls, Tangy Orange Chili Glaze **V**
- Beef Stir Fry **DF GF**  
Tender Beef Strips Sautéed with Peppers, Onions, and Pineapple
- Orange Chicken **DF**  
Crispy Chicken pieces tossed with Red Peppers and Sweet White Onion in a Zesty Orange Sauce
- Ginger and Lemongrass Fried Rice with Eggs, Broccoli and Leeks **V**
- Tempura Fried Tofu, Sweet Chili Sauce **VGN**
- Mango Sticky Rice, Sesame Seeds **VGN**

\$65 Per Guest

TOPPENISH TOP OFF (FRIDAY)

- Traditional Coleslaw **V GF**  
Napa Cabbage, Shredded Tri-Colored Carrots, Sweet Peppers, and Green Onions
- Arugula, Endive, and Radicchio Salad **VGN GF**  
Candied Pecans, Sliced Apples, Rosemary Vinaigrette
- Butter Poached Salmon

Crispy Churros drizzled with Salted Caramel Sauce and topped with Tequila-infused Whipped Cream

\$65 Per Guest

FITTEST (THURSDAY)

- Roasted Tomato Bisque **V**  
Blended with Creamy Beecher’s Cheese and Crispy Rye Bread Croutons
- Caesar Salad  
Crisp Romaine Hearts, Herbed Focaccia Croutons, Shaved Parmesan, Lemon Caesar Dressing
- Baby Kale Blueberry Salad **DF V**  
Dehydrated and Fresh Blueberries, Toasted Sliced Almonds, Shredded Heirloom Carrots, Meyer Lemon and Orange Vinaigrette
- Bibb Lettuce Cole Slaw Tacos **V GF**  
Crisp Cole Slaw Wrapped in Bibb Lettuce Leaves
- Italian Herb Grilled Chicken **DF**  
Served over Couscous
- Black Garlic Roasted Flank Steak **GF**  
Served over Mashed Potatoes
- Grilled Asparagus Spears, Herb Panko and Lemon Butter **V**
- Rice Pilaf **VGN**
- Flourless Chocolate Cake, Apricot Coulis, Whipped Creme Fraiche **V GF**

\$65 Per Guest

FROM THE FARM (SATURDAY)

- Potato Corn Chowder **V**  
Freshly Baked Cornbread and Honey Butter
- Roasted Beet Salad **VGN GF**  
Roasted Beets Topped with Pistachio Basil Dust, Quinoa, Petite Cress, Yuzu Vinaigrette
- Cider-Brined Pork Chop **DF GF**

Herbed Couscous and Beurre Blanc
Roasted Grilled Chicken, Black Truffle Jus <b>DF GF</b>
Roasted Squash Medley, Balsamic Reduction <b>VGN GF</b>
Garlic Smashed Baby Potatoes <b>VGN GF</b>
Rum-Soaked Tiramisu, Tart Cherry Sauce <b>V</b>
<b>\$70</b> <i>Per Guest</i>

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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.

### STARTERS

Blueberry Balsamic Salad <b>V GF</b>
Baby Kale with Fresh Berries, Toasted Almonds, and Pepitas, Lemon Ricotta, Sage Balsamic Vinaigrette
Green Goddess Salad <b>V GF</b>
Arugula, Vine-Ripened Tomatoes, Cucumbers, Bell Peppers, Green Goddess Dressing
Classic Caesar Salad
Crisp Romaine Hearts, Herbed Focaccia Croutons, Shaved Parmesan, Caesar Dressing
Tomato Bisque <b>V</b>
Classic New England Clam Chowder
Chowder with Tender Clams and Hearty Potatoes
<i>Select One</i>

Roasted Mushroom Medley, Spiced Apple Chutney
Mesquite Roasted Chicken, Barbeque Sauce <b>DF GF</b>
Roasted Baby Seasonal Vegetables <b>VGN GF</b>
Baked Potato Bar <b>GF</b>
Chives, Sour Cream, Butter, and Aged Cheddar Cheese
Freshly Baked Fruit Cobbler, Whipped Cream <b>V</b>
<b>\$65</b> <i>Per Guest</i>

### ENTREES

Black Garlic Grilled Flank Steak <b>DF GF</b>   \$85 Per Guest
Charred Flank Steak served over a bed of Roasted Leeks and Confit Cipollini Onions, Black Garlic Jus
Citrus Brined Airline Chicken Breast <b>GF</b>   \$85 Per Guest
Rice Pilaf, Roasted Turmeric Cauliflower, Cherry Glaze
Peppercorn Crusted Filet Mignon <b>DF GF</b>   \$110 Per Guest
Herb Roasted Coin Potatoes and Sherry Glazed Broccolini
Lemon Dill Crusted Salmon, Lemon Caper Sauce <b>GF</b>   \$90 Per Guest
Saffron Infused Risotto and Asparagus Spears
Butter Poached Halibut <b>GF</b>   \$92 Per Guest
Pesto Rice, Snow Peas, Roasted Baby Peppers, Meyer Lemon Vinaigrette
Stuffed Chicken Roulade   \$88 Per Guest
Chicken Breast rolled with Boursin Cheese over Tomato Couscous, Garlic Cream Sauce
Cider Brined Pork Chop <b>GF</b>   \$80 Per Guest
Roasted Wild Mushrooms, Herbed Polenta, and Spiced Apple

Pricing below is the additional price per guest that will be added to the selected entree price as a duo entree. Pricing below does not reflect items as a singular entree.

Saffron Poached Crab Claw **DF GF** | \$28 Per Guest

## Select One

### Chili Flakes and Lemon Sauce

Sprinkled with Coconut

**\$86** *Per Guest*

MARK'S BBQ PIT

Firecracker Slaw **GF**

New Potato Salad **V**

Mark's Smoked Brisket **GF**

Thinly sliced on Collard Greens

BBQ Glazed Roasted Chicken **GF**

Over Creamed Corn

Roasted Garlic Mashed Potato **V GF**

With Fried Rosemary

Buffalo-Spiced Crispy Cauliflower **V GF**

Topped with Crumbled Blue Cheese

Beecher's Flagship Cornbread **V**

Vanilla Bean Cheesecake **V**

Macerated Fresh Berries and Mint

**\$92** *Per Guest*

FIVE OH NINE

Black Eyed Pea Chili **V**

Iceberg Wedge Salad **GF**

Local Iceberg Lettuce topped with Vine-Ripened Tomatoes, Bacon, Scallions, Blue Cheese Dressing

Cold-Smoked Salmon **GF**

Over Confetti Vegetables with a Buttery Beurre Blanc

Porcini Rubbed New York Strip Steak **DF GF**

Grilled Asparagus Tips and a bold Peppercorn Demi-Glace

Roasted Root Vegetables **VGN GF**

Rutabaga, Turnips, and Beets finished with Tangy Vinaigrette

Baked Potato Bar **GF**

Artisan Bread and Whipped Butter **V**

Chocolate Cherry Torte Cake **V**

**\$95** *Per Guest*

1,000 STEPS DINNER

Garden Salad **VGN GF**

Romaine, Spinach, Cucumbers, Tomatoes, Onions, Pepper, Walnuts, Strawberry Basil Vinaigrette

Chicken Marsala

Roasted Tomatoes, Spinach and Gnocchi

Peppercorn Crusted Tenderloin **GF**

Thinly Sliced over Potato Medallions with a Red Wine Reduction

Honey Mustard Glazed Grilled Asparagus **V GF**

Aged Parmesan

Roasted Foraged Mushroom Medley **VGN**

Toasted Panko, Spinach and Fresh Herbs

Chocolate Mousse Cake **V**

Fresh Blackberries, White Chocolate Shavings

**\$115** *Per Guest*

Butter, Sour Cream, Shredded Cheese, Green Onions, Crispy Bacon Crumbles

Blueberry Bread Pudding **V**  
Sweet Cream Glaze

**\$105** *Per Guest*

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## Alternative Options

VGN=Vegan; V=Vegetarian; GF=Gluten Free; DF=Dairy Free

### ALTERNATIVE OPTIONS

Miso-Marinated Grilled Tofu **VGN GF**  
Grilled Tofu marinated in Savory Miso, Poached Bok Choy and Curried Cauliflower

Vegan Stuffed Mushroom **VGN**  
Portobello Mushroom Cap filled with a flavorful blend of Quinoa, Spinach, Roasted Vegetables, drizzled with a Tomato Coulis

Foraged Mushroom and Barley Bowl **V**  
Foraged Mushrooms and Barley, Sautéed Kale and Asparagus Tips

Grilled Sweet Vegetable Kebab **V**  
Fire Grilled Seasonal Vegetables Brushed with Balsamic Glaze

Pesto Orzo Primavera **V**  
Pesto Orzo tossed with Roasted Root Vegetables, Kale, Marinated White Beans, and Olives

Rainbow Cauliflower Melange **V**  
Tri-Colored Cauliflower with Sage Gremolata and Sweet Patty Pan Squash

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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 will be displayed for a maximum of 90 minutes, to ensure health and safety standards

### GRAZING BOARDS

- Pacific Northwest Local Cheese Display **V** | \$35 Per Guest

Curated Selection of Artisan Cheeses from Local Creameries, Complemented by Fresh Berries, Dried Fruits, Seasonal Jam, Candied Nuts, Crostini, Rustic French Breads and Gourmet Crackers

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Signature Charcuterie Board | \$40 Per Guest

Array of Imported Cured Meats to include Prosciutto, Genoa Salami and Soppressata, Marinated Local Cheeses, Pickled Vegetables, Briny Olives, Cornichons and Mustard, Artisan Breads and Crackers

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Garden Crudite **V** | \$20 Per Guest

Fresh Garden Vegetables, House-made Buttermilk Herb Dip (Vegan option available upon request).

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The Artisan Spread | \$25 Per Guest

A Selection of Smoked Fish, Whipped Pimento Cheese, Hummus and Butter Sprinkled with Smoked Sea Salt Seeded Rye, Sourdough Bread, Crostini, Crackers and Grissini Breadsticks

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Antipasto Platter **GF** | \$25 Per Guest

Marinated Artichokes, Roasted Peppers, and Olives, Ciliegine Mozzarella, Feta Cheese, Genoa Salami, Spicy Coppa, and Prosciutto

.....

Butter Board **V** | \$14 Per Guest

An Assortment of House-made Compound Butters infused with Truffle, Smoked Sea Salt, and Herbs, paired with Olive Oils, Aged Balsamic Vinegar, and a Selection of Freshly Baked Breads and Rolls

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## Hors d'Oeuvres

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. Can be passed or displayed.

### HOT

- Truffle Arancini with Asiago Cheese, Wild Mushrooms, Aromatic Herbs **V** | \$8 Each

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Chicken Tinga Flautas, Salsa Verde **GF** | \$8 Each

.....

Savory Chicken Hand Pie, Flaky Pastry Pocket filled with Classic Chicken Pot Pie Filling | \$8 Each

.....

Chili Colorado Tamale Poppers, Sweet Corn Masa, Micro Pico de Gallo, Crema, and Cilantro **V GF** | \$8 Each

.....

Korean Glazed Chicken Wings, Sweet and Spicy Gochujang Sauce, Topped with Sesame Seeds and Scallions | \$8 Each

.....

Seared Crab Cakes, Burnt Orange Reduction | \$10 Each

.....

### COLD

- Hoisin Duck Crepe, Hoisin Glaze, Peppadew Peppers, Slaw and Cilantro | \$9 Each

.....

Thyme Ricotta Tomato Bruschetta on a Crispy Crostini, Balsamic Glaze **V** | \$7 Each

.....

Cabbage and Crab Stuffed Belgian Endive, Gin Lime Cocktail Sauce **GF** | \$8 Each

.....

Roasted Tomato Caprese Skewer with Ciliegine Mozzarella, Basil, Balsamic Reduction, Finishing Salt **V GF** | \$8 Each

.....

Sesame Tuna Poke On a Crispy Wonton Chip, Finger Lime Pearls and Cucumber Ribbons | \$9 Each

.....

Grilled Portobello and Goat Cheese Quesadillas **V** | \$8 Each

Vegetable Samosas, Tangy Tamarind Chutney **V** | \$8 Each

Brisket Burnt Ends **GF** | \$9 Each

Brisket in a Smoky BBQ Sauce, garnished with Julienned Carrots and Green Onions

Smoked Salmon Cakes, Tangy Roasted Tomato Remoulade | \$9 Each

Baked Brie and Huckleberry Bites **V** | \$8 Each

Flaky Phyllo Pastry filled with Brie and topped with Spiced Huckleberry Jam

Prosciutto Wrapped Melon Skewer **GF** | \$8 Each

Smoked Salmon Lavash, Whipped Feta, Fried Capers | \$9 Each

Poached Shrimp in Tarragon and Grapefruit, Orange Reduction **DF GF** | \$9 Each

Black Olive Tapenade Crostini, Citrus Zest **V** | \$7 Each

Crab on a Crisp Pasta Wafer, Zesty Lemon Mustard Sauce **DF** | \$9 Each

Sriracha Chicken Tartlette | \$9 Each

Slow-braised Chicken thigh whipped with Crema and Scallions, garnished with Pickled Cippolini Onions

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## Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice. All Bars require a minimum of 1 Bartender per every 75-100 guests Required Beverage Minimum: \$500.00 per bar

### THE SUNCADIA BAR

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

Suncadia Spirits | \$16 Per Drink

509 Sprits Vodka 509 Sprits Gin 509 Sprits Rum 509 Sprits Tequila 509 Sprits Bourbon 509 Sprits Scotch Dewars White Label

Suncadia Wine | \$15 Per Glass

The Seeker Chardonnay, CA Murphy Goode Sauvignon Blanc, WA '75 Wine Co. Cabernet Mendocino, CA Delille Métier Red Blend, WA Kris, Pinot Noir, IGT Mionetto Prosecco DOC Brut, IT

Suncadia Craft Beer, NA Beer, Hard Seltzer | \$9 Per Drink

Coors Light, Bodizafa IPA, Jonny Utah Pale Ale, Dru Bru Hefeweizen, Stella Artois, Twisted Tea, Angry Orchard Crisp Apple, Mango and Black Cherry White Claw, Non-Alcohol Athletic Run Wild & Upside Dawn

### THE PREMIUM BAR

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

Premium Spirits | \$18 Per Drink

Wheatly Vodka Farmer's Organic Gin Mount Gay Eclipse Rum LALO Tequila Buffalo Trace Bourbon Monkey Shoulder Scotch Dos Hombres Redemption Rye

Premium Wines | \$15 Per Glass

The Seeker Chardonnay, CA Murphy Goode Sauvignon Blanc, WA '75 Wine Co. Cabernet Mendocino, CA Delille Métier Red Blend, WA Kris Pinot Noir, IGT Mionetto Prosecco DOC Brut, IT Moet

Signature Beer, NA Beer, Hard Seltzer | \$9 Per Drink

Coors Light, Bodizafa IPA, Jonny Utah Pale Ale, Dru Bru Hefeweizen, Stella Artois, Twisted Tea, Angry Orchard Crisp Apple, Mango and Black Cherry White Claw, Non-Alcohol Athletic Run Wild & Upside Dawn

THE SUPERIOR BAR

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

Superior Spirits | \$20 Per Drink

Grey Goose Vodka Hendricks Gin Appleton Estates Rum Patron Tequila 1792 Small Batch Bourbon Glenfiddich Scotch

Superior Wine | \$19 Per Glass

Iconoclast Chardonnay, CA Delille Métier Sauvignon Blanc, WA Canvasback Red Mountain Cabernet Sauvignon, CA Delille D2 Red Blend, WA Craggy Ranch Pinot Noir, NZ

Superior Beer, NA Beer, Hard Seltzer | \$9 Per Drink

Coors Light, Bodizafa IPA, Jonny Utah Pale Ale, Dur Bur Hefeweizen, Stella Artois, Twisted Tea, Angry Orchard Crisp Apple, Mango and Black Cherry White Claw, Non-Alcohol Athletic Run Wild & Upside Dawn

THE PREMIUM BAR PER PERSON

First Hour | \$36 Per Guest

Second Hour | \$28 Per Guest

Third Hour | \$20 Per Guest

LABOR CHARGES

Bartender | \$250 First Two Hours

Bartender Each Additional Hour | \$125 Each Per Hour

Cocktail Servers to Pass Hors d’oeuvres or Cocktails | \$125 Each Per Hour

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Suncadia, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers! All Bars require a minimum of 1 Bartender per every 75-100 guests

COCKTAILS & MIXED DRINKS

THE SUNCADIA BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes

First Hour | \$32 Per Person

Second Hour | \$24 Per Person

Third Hour | \$15 Per Person

THE SUPERIOR BAR PER PERSON

First Hour | \$40 Per Person

Second Hour | \$32 Per Person

Third Hour | \$24 Per Person

MOCKTAILS



- Lavender Bees Knees | \$20 Per Drink  
Tito's Vodka, Sparkling Wine, Fresh Blackberries, Lemon Juice, Maple Syrup, Garnish with Dried Lavender  
.....
- Huckleberry Mash | \$20 Per Drink  
Bulliet Bourbon, Pimm's Cup, Huckleberry Syrup, Fresh Berries, topped with Club Soda, garnish with Berries and Dirty Cherry  
.....
- Sour | \$20 Per Drink  
Bulliet Bourbon, Giffard Caribbean Pineapple, Lemon Juice, Giffard Vanilla de Madagascar, Dash of Orange Bitters  
.....
- The Trail | \$20 Per Drink  
Bulliet Bourbon, Amaro (Nonino) Aperol, Lemon Juice  
.....
- WA Apple Fizz | \$20 Per Drink  
Tanqueray Gin, Hard Apple Cider Juice, Lemon Juice, Simple Syrup, garnish with Apple Slice  
.....
- River Cooler | \$20 Per Drink  
Casamigos Tequila, Fresh Lime Juice, Huckleberry Syrup, Dash Bitters topped with Club Soda  
.....
- Sunset Spritz | \$20 Per Drink  
Milargo Silver Tequila, Campari, Grapefruit Juice, Lime Juice, Simple Syrup garnish with Grapefruit  
.....
- Southside Cocktail | \$20 Per Drink  
Farmer's Organic Gin, Fresh Mint, Lime Juice, Demerara Syrup, garnish with Mint  
.....
- Banana Rum Punch | \$20 Per Drink  
Mount Gay Rum, Giffard Banana du Bresil, Lime Syrup, Pineapple Juice, Cranberry Juice  
.....

- Pacific Green Mocktail | \$12 Per Drink  
Lime, Fever Tree Soda Water, Lemon Juice, Simple Syrup, Basil Leaves, Orange Bitters  
.....
- WA Apple-Huck Fizz Mocktail | \$12 Per Drink  
Apple Cider Juice, Huckleberry Syrup, Lemon Juice, Fever Tree Soda Water  
.....
- Grapefruit Spritz Mocktail | \$12 Per Drink  
Fever Tree Grapefruit Soda Water, Grapefruit Juice, Ground Cardamom, Blackberries, Lemon Slices, Simple Syrup  
.....

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## Signature Wine Series

Created exclusively for Suncadia Resort, our signature wine series includes a Rose, Pinot Noir, and Cabernet Sauvignon and features original art by local artists.

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# Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

## WHITES

The Seeker Chardonnay, CA | \$70 Bottle  
Elegant and well-balanced, this Chardonnay offers aromas of ripe pineapple, golden apple, Anjou pear and guava with hints of vanilla and baking spice

Murphy Goode Sauvignon Blanc, WA | \$60 Bottle  
Notes of tangerine, peach, pear, melon, and pineapple all brought together in a focused manner.

Iconoclast Chardonnay, CA | \$60 Bottle  
Iconoclast Chardonnay is classic and restrained with aromas of citrus blossoms and lemon.

Delille Métier Sauvignon Blanc, WA | \$60 Bottle  
Bright and silky on the palate, this wine balances generous fruit flavors on a lively structure and a lengthy finish.

Browne Family Vineyards, Bitner Estates, Chardonnay | \$79 Bottle  
Aromas of butter and toaster oak lead to flavors of winter pear, opal, apple and lemon zest. Finishing with flavors of flambe pears and homemade apple butter.

Efeste Feral, Sauvignon Blanc, Ancient Lakes AVA, Columbia Valley | \$72 Bottle  
Subtle notes of citrus, like pineapple and a perfect seasonal melon.

## REDS

'75 Wine Co. Cabernet Sauvignon Mendocino, CA | \$75 Bottle  
Cabernet sauvignon from Feliz Creek Vineyard in Mendocino County, this single-origin 100% Cabernet Sauvignon is filled with aromas of kirsch, fresh cherry, rose petal, and vanilla.

Delille D2 Red Blend, WA | \$55 Bottle  
Red Blend offers generous fruit aromas of blueberries and black cherries.

Canvasback Red Mountain Cabernet Sauvignon, CA | \$85 Bottle  
Aromas of Damson plum, blueberry, black licorice and sarsaparilla to its holiday spice undercurrents of cardamom and cinnamon

Craggy Ranch Pinot Noir, New Zealand | \$120 Bottle  
Bright, deep scarlet in color. Evocative floral aromatics of lavender and jasmine, with notes of sweet spice.

KRIS Pinot Noir, IGT | \$55 Bottle  
KRIS Pinot Noir offers rich aromas of ripe cherries and strawberries, brightened by tart pomegranate, and grounded by earthy hints of dried tea and tobacco.

Efeste Lil Mama, Cabernet Sauvignon, Columbia Valley | \$80 Bottle  
Rich berry flavors, with layers of currant, dried berries, and a touch of plum. Deep ruby color is striking, and the finish is lingering and elegant, offering nuances of dark chocolate and vanilla spice.

Ely by Callaway Cellars, Cabernet Sauvignon, Napa Valley | \$75 Bottle  
Dark ruby in color, with aromas of classic Paso blackberry and spice. Mouth-filling flavors of ripe plum, vanilla oak and Cola with a robust finish

## BUBBLES

Mionetto Prosecco DOC Treviso Brut | \$60 Bottle  
The bouquet is redolent of golden apple, while the palate is appealingly marked by aromatic notes of golden apple, white peach and honey

Moet & Chandon, Imperial Brut Champagne | \$200 Bottle  
It's aromas are radiant, revealing apple and peach with honey, floral nuances and elegant blond notes.

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## Late Night Snacks

Delectable treats to end the day. Buffet menus will be displayed for a maximum of 90 minutes, to ensure health and safety standards

### SNACKS

Loaded Tots Bar | \$15 Per Guest  
Golden, Crispy Tater Tots smothered in Melty Nacho Cheese, Pico de Gallo, Smoky Bacon Crumbles

Gourmet Mini Corn Dogs | \$15 Per Guest  
House-made Spicy Ketchup and Honey Mustard for Dipping

Deconstructed Nacho Bar **VGF** | \$15 Per Guest  
Fresh Tortilla Chips with Chicken Tinga, Nacho Cheese, Pico de Gallo, Pickled Jalapeños

Sliders Bar (2 per guest) | \$30 Per Guest  
Select 2 from the following Pulled Hoisin Pork SlidersTender, Sweet-Savory Pork topped with Cilantro Slaw served on a Buttery Hawaiian Bun Classic Cheeseburger SlidersBeef Patties topped with Melted Cheese, Fresh Tomato, and Mayo on a Mini Sesame Bun Crispy Fried Chicken SlidersButtermilk-Fried Chicken topped with Tangy Slaw, Dill Pickles, and a Drizzle of Hot Honey served on a Slider Bun Portobello Goat Cheese Sliders (V)Roasted Portobello Mushrooms layered with Goat Cheese and Fresh Tomatoes on a Toasted Mini Bun

Artisan Flatbread Pizzas | \$25 Per Flatbread  
Select 2 from the following Classic CheeseA traditional favorite with Rich Marinara Sauce and Mozzarella Cheese Pepperoni & BasilBasil-infused Marinara topped with Smoky Pepperoni and Mozzarella Margherita (V)Basil, Vine-Ripened Tomatoes, Mozzarella, finished with a Drizzle of Olive Oil Roasted Garlic & Vegetables (V)Roasted Garlic and Seasonal Vegetables, Balsamic Glaze

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**DF** Dairy Free   **CN** Contains Nuts   **GF** Gluten Free   **SF** Contains Shellfish   **VGN** Vegan   **V** Vegetarian