

MEETING & EVENT MENUS



Breakfast Buffet

\$60 Per Guest

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	FRESH START
Chilled Freshly Squeeze Orange and Vibrant Green Juice	Chilled, Fresh-Squeezed Orange and Ruby Red Grapefruit Juice
Hand-Selected, Sliced Seasonal Fresh Fruit & Whole Fruits (GF, Vegan)	Seasonal Fresh Fruit Display (GF, Vegan)
Assorted Creamy, Rich Individual Yogurts Drizzled with Golden Local Honey, Granola, Toasted Nuts, and Dried Fruit V	Zoi Greek Yogurt Parfait Bar V Granola, Mixed Berries, and Toasted Coconut
Cherry and Walnut Overnight Oats VGN	Fluffy Cage-Free Scrambled Eggs infused with Creamy Beecher's Smoked Flagship Cheese ${\bf V}$
Selection of Artisan Bagels and Rustic, Hearth-Baked Sliced Breads, Whipped Butter, House-Made Jams, and Locally Sourced	Golden Liege Waffles topped with Sweet Berry Maceration, Whipped Cream, and Caramelized Sliced Bananas V
Honey V	Cracked Black Pepper Bacon GF
Warm, Soft Cinnamon Rolls Swirled Cinnamon and Topped with Silky Cream Cheese Frosting ${f V}$	Herb-Infused Roasted Breakfast Potatoes VGN
\$50 Per Guest	\$54 Per Guest
SALMON LA SAC	THE EASTERN
Freshly Squeezed Orange and Ruby Red Grapefruit Juice	Fresh-Pressed Orange and Crisp Apple Juice
Seasonal Whole Fruits Display (GF, Vegan)	Sliced Seasonal Fresh Fruits & Juicy Berries VGN GF
An Assortment of Cereals	Bircher Muesli
Smoked Salmon Benedict Spinach, Poached Eggs and Lemon Hollandaise on a English	Rolled Oats, Coconut Milk, Ripe Berries, Toasted Sunflower Seeds, Crunchy Pumpkin Seeds, Sweet Honey, and Pomegranate Seeds
Muffin	White Out Yogurt Parfait Bar V
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	Griddle Cakes V Tart Huckleberry Jam and Pure, Golden Maple Syrup
Rosemary Fingerling Potatoes VGN GF	Crispy Maple-Glazed Bacon GF
Lemon Poppy Seed and Sweet Blueberry Muffins V	Golden, Crunchy Hash Brown Patties V
¢co	<i>\$60</i> 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 March 1, 2025 - September 1, 2025Menu 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.

ORCHARD APPLE BLISS	BOUNTIFUL BERRY INDULGENCE
Petite Granny Smith Apples	Medley of Strawberries, Blackberries, and Raspberries
Flaky Apple Turnovers V	Berry Skewers
Spiced Apple Walnut Muffins V	Deconstructed Strawberry Shortcake V
Apple Wedges with Rich Caramel Sauce VGN GF	Strawberry Basil Lemonade
Apple Iced Tea V GF	\$25 Per Guest
Cold-Pressed Apple Cider	
\$25 Per Guests	
ARTISAN COFFEE SHOP EXPERIENCE	SOUTHERN BISCUIT FEAST
Glazed Chocolate Doughnut Holes V	Freshly Baked Biscuits
Cranberry-Orange Scones V	Homemade Strawberry, Raspberry, Peach, and Mango Jams V

Cinnamon Sugar Churros V	Orange Blossom Honey GF
Assorted Chocolate-Dipped Biscotti V	Apple Butter, Pecan Brown Sugar, Honey, and Cinnamon Butter
¢2E_	Ć2E .
\$25 Per Guest	\$25 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, 2025. Menu pricing and selections may change based on availability and market conditions.

A la Carte Bakeries and Snacks

LA CARTE BAKERIES AND SNACKS
cally Sourced Seasonal Fruits GF VGN \$14 Per Guest ced Melons, Whole Orchard Fruits and Artisan Berry Skewers (Vegan, GF)
ail Mix V \$20 Per Guest uild your Perfect Trail Mix with Hand-Roasted Nuts, Dried Fruits, Organic Granola, Chocolate Chunks, and Seeds (Vegan)
ne Dips V \$16 Per Guest ama Lil's Spiced Hummus, Buttermilk Ranch, Herbed Spinach Dip, Tortilla Chips, Fried Pita, and Seasoned Potato Crisps (V)
avarian Pretzels V $ $ \$15 Per Guest Farm and Salted Oversized Pimento Cheese filled Pretzels with a Bold Piquillo Pepper Beer Cheese Sauce (Vegetarian)
opcorn Bar V GF \$22 Per Guest eshly Popped Popcorn, Artisan Kettle Corn and Homemade Cracker Jacks Truffle Oil, Smoked Paprika, and Parmesan Dust
ngels Bar V \$60 Dozen sortment of Artisan Bagels, Cream Cheese, Dill Cream Cheese, Strawberry Cream Cheese, Thinly Sliced Cucumbers, Ripe ocados and Sweet Red Onions (V)
ookies and Brownies V \$65 Dozen sorted Cookies and Freshly Baked Brownies
ab and Go Parfait V \$14 Each gurt Parfaits with Honey-Infused Yogurt, Fresh Local Berries, and Toasted Granola, served in convenient, eco-friendly cups for sy enjoyment

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

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

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

Rotating Seasonal Flavors such as Citrus-Cucumber, Strawberry Lemon Basil, Cranberry Orange Rosemary, and Spiced Apple-

Cold-pressed juices crafted from local produce for a vibrant, energizing refreshment (Vegan, GF)

Beverage Packages

Cinnamon for a refreshing hydrate

PNW Fresh Energy Boost | \$12 Each

FULL DAY BEVERAGE SERVICE	HALF DAY BEVERAGE SERVICE
8 Hour Service	4 Hour Service
Local Pioneer Roasting Regular Coffee	Local Pioneer Roasting Regular Coffee
Served with Half & Half and Oat Milk	Served with Half & Half and Oat Milk
Local Pioneer Roasting Decaffeinated Coffee	Local Pioneer Roasting Decaffeinated Coffee

Hot Tea English Breakfast, Egyptian Chamomile, Green Pomegranate, Pacific Coast Mint	Served with Half & Half and Oat Milk
	Hot Tea English Breakfast, Egyptian Chamomile, Green Pomegranate,
Individual 500ml Bottles of San Benedetto Still and Sparking Water	Pacific Coast Mint
	Individual Can Pepsi, Diet Pepsi, and 7up
Individual Can Pepsi, Diet Pepsi, and 7up	Individual 500ml Bottles of San Benedetto Still and Sparkling
\$65 Per Guest	Water
	\$35 Per Guest
Prices are subject to 26% taxable service charge and current local sales tax of 8.3%. change based on availability and market conditions.	2025 Menus March 1, 2025 - September 1, 2025. Menu pricing and selections m

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

Classic Caesar Salad with Herb-Roasted Chicken

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

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

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

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

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

\$65 Per Guest

ITALIAN COUNTRYSIDE (WEDNESDAY)	FITTEST (THURSDAY)
Caesar salad VGN GF Romaine, Focaccia Croutons, Black Garlic Dressing, Parmesan Roast Pork Picatta	Caesar Salad Crisp Romaine Hearts, Herbed Focaccia Croutons, Shaved Parmesan, Lemon Caesar Dressing
Artichokes, garlic, Parsley, Extra Virgin Olive Oil, Lemon	Baby Kale Blueberry Salad DF V
Grilled Chicken Marsala, Rosemary	Dehydrated and Fresh Blueberries, Toasted Sliced Almonds, Shredded Heirloom Carrots, Meyer Lemon and Orange Vinaigrette
Ricotta Ravioli, Marinara	
Roast Mushrooms, Pecorino, Oregano Garlic Bread Butter, Garlic, Fresh Herbs	Italian Herb Grilled Chicken DF Served over Couscous
	Bibb Lettuce Cole Slaw Tacos V GF
Tiramisu Classic Italian layered dessert made with coffee-soaked ladyfingers, creamy mascarpone cheese, and a dusting of cocoa powder	Crisp Cole Slaw Wrapped in Bibb Lettuce Leaves
	Roasted Tomato Bisque V Blended with Creamy Beecher's Cheese and Crispy Rye Bread Croutons
\$65 Per Guest	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

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

FROM THE FARM (SATURDAY)

Potato Corn Chowder ${\sf V}$

\$65 Per Guest

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**

\$70 Per Guest	\$65 Per Guest
^70	Freshly Baked Fruit Cobbler, Whipped Cream V
Rum-Soaked Tiramisu, Tart Cherry Sauce V	Chives, Sour Cream, Butter, and Aged Cheddar Cheese
Garlic Smashed Baby Potatoes VGN GF	Baked Potato Bar GF
Roasted Squash Medley, Balsamic Reduction VGN GF	Roasted Baby Seasonal Vegetables VGN GF
Roasted Grilled Chicken, Black Truffle Jus DF GF	Mesquite Roasted Chicken, Barbeque Sauce DF GF
Herbed Couscous and Beurre Blanc	Roasted Mushroom Medley, Spiced Apple Chutney

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

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	ENTREES
Blueberry Balsamic Salad V GF Baby Kale with Fresh Berries, Toasted Almonds, and Pepitas, Lemon Ricotta, Sage Balsamic Vinaigrette	Black Garlic Grilled Flank Steak DF GF \$85 Per Guest Charred Flank Steak served over a bed of Roasted Leeks and Confit Cipollini Onions, Black Garlic Jus
Green Goddess Salad V GF Arugula, Vine-Ripened Tomatoes, Cucumbers, Bell Peppers,	Citrus Brined Airline Chicken Breast GF \$85 Per Guest Rice Pilaf, Roasted Turmeric Cauliflower, Cherry Glaze
Classic Caesar Salad Crisp Romaine Hearts, Herbed Focaccia Croutons, Shaved Parmesan, Caesar Dressing	Peppercorn Crusted Filet Mignon DF GF \$110 Per Guest Herb Roasted Coin Potatoes and Sherry Glazed Broccolini
	Lemon Dill Crusted Salmon, Lemon Caper Sauce GF \$90 Per
Tomato Bisque V	Saffron Infused Risotto and Asparagus Spears
Classic New England Clam Chowder Chowder with Tender Clams and Hearty Potatoes	Butter Poached Halibut GF \$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 GF \$80 Per Guest Roasted Wild Mushrooms, Herbed Polenta, and Spiced Apple

	Chutney
A LA CARTE ENTREE ADD-ON OPTIONS	DESSERT
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.	Pistachio Ricotta Cake V Pistachio Sponge Cake layered with Ricotta Whip, Crushed Pistachios
Lemon and Butter Poached Lobster Tail GF \$30 Per Guest	Flourless Chocolate Torte V GF
Orange and Grapefruit Poached Prawns DF GF \$25 Per Guest	Fresh Strawberries and a Drizzle of White Chocolate
Fennel and Lime Crab Cake, Herb Aioli \$25 Per Guest	Rum-Soaked Tiramisu, Melted Blackberries V
Saffron Poached Crab Claw DF GF \$28 Per Guest	New York Cheesecake, Macerated Berries $oldsymbol{V}$
,	Select One

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

Buffet Dinner

Lemon Meringue Pie V

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

RIDGEVIEW	THE COAST TO TRAIL	
Roasted Red Pepper Bisque GF Baby Caesar Salad Focaccia Crumbs, Shaved Parmesan, Lemons, House made Caesar Dressing Black Garlic Grilled Flank Steak DF GF On Bed of Caramelized Roasted Leeks, Smoky Black Garlic Jus Chicken Piccata Mini Gnocchi and Caper Cream Sauce Roasted Squash and Zucchini, Balsamic Reduction VGN GF	Braised Beet Salad V GF Mixed Greens, Chevre, Pistachio, Heirloom tomatoes, Buttermilk Dressing	
	Herb-Encrusted Prime Rib GF Thinly Sliced served over a medley of Roasted Vegetables, Creamy Horseradish and Au Jus	
	Butter-Poached Halibut GF Pesto Rice, Lemon Meyer Vinaigrette	
	Herb-Fried Polenta Cakes V GF Corn and Leek Sauce	
Charcoal-Kissed Tri-Colored Cauliflower, Tarragon Vinaigrette VGN GF	Balsamic Glazed Brussels Sprouts, Bacon GF	
Roasted Fingerling Potatoes, Fried Rosemary and Basil V GF	Grilled Asparagus V GF Chili Flakes and Lemon Sauce	

Sprinkled with Coconut	Artisan Bread and Whipped Butter V	
\$86 Per Guest	Chocolate Cherry Torte Cake V	
	\$95 Per Guest	
MARK'S BBQ PIT	1,000 STEPS DINNER	
Firecracker Slaw GF	Garden Salad VGN GF	
New Potato Salad V	Romaine, Spinach, Cucumbers, Tomatoes, Onions, Pepper, Walnuts, Strawberry Basil Vinaigrette	
Mark's Smoked Brisket GF Thinly sliced on Collard Greens	Chicken Marsala Roasted Tomatoes, Spinach and Gnocchi	
BBQ Glazed Roasted Chicken GF Over Creamed Corn	Peppercorn Crusted Tenderloin GF Thinly Sliced over Potato Medallions with a Red Wine Reductior	
Roasted Garlic Mashed Potato V GF With Fried Rosemary	Honey Mustard Glazed Grilled Asparagus V GF Aged Parmesan	
Buffalo-Spiced Crispy Cauliflower V GF Topped with Crumbled Blue Cheese	Roasted Foraged Mushroom Medley VGN Toasted Panko, Spinach and Fresh Herbs	
Beecher's Flagship Cornbread V	Chocolate Mousse Cake V	
Vanilla Bean Cheesecake V Macerated Fresh Berries and Mint	Fresh Blackberries, White Chocolate Shavings	
	\$115 Per Guest	
\$92 Per Guest		
FIVE OH NINE		
Black Eyed Pea Chili V		
Iceberg Wedge Salad GF Local Iceberg Lettuce topped with Vine-Ripened Tomatoe	s, 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	<u>}</u>	
Roasted Root Vegetables VGN GF Rutabaga, Turnips, and Beets finished with Tangy Vinaigre	ette	
Baked Potato Bar GF		

Butter, Sour Cream, Shredded Cheese, Green Onions, Crispy Bacon Crumbles
Blueberry Bread Pudding V Sweet Cream Glaze
\$105 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, 2025. Menu pricing and selections mechange based on availability and market conditions.
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

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

Foraged Mushroom and Barley Bowl ${f V}$

Foraged Mushrooms and Barley, Sautéed Kale and Asparagus Tips

Grilled Sweet Vegetable Kebab V

Vegan Stuffed Mushroom VGN

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

 $\label{thm:colored} \textbf{Cauliflower with Sage Gremolata} \ \textbf{and Sweet Patty Pan Squash}$

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

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

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

Garden Crudite V | \$20 Per Guest

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

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

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

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

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.

$H \cap T$			COID

Truffle Arancini with Asiago Cheese, Wild Mushrooms, Aromatic Herbs $\mathbf{V}\,|\,$ \$8 Each

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

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

Thyme Ricotta Tomato Bruschetta on a Crispy Crostini, Balsamic Glaze $\mathbf{V} \mid$ \$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	Prosciutto Wrapped Melon Skewer GF \$8 Each
Vegetable Samosas, Tangy Tamarind Chutney V \$8 Each	Smoked Salmon Lavash, Whipped Feta, Fried Capers \$9 Each
Brisket Burnt Ends GF \$9 Each Brisket in a Smoky BBQ Sauce, garnished with Julienned Carrots	Poached Shrimp in Tarragon and Grapefruit, Orange Reduction DF GF \$9 Each
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	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

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

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.

Crillad Dartaballa and Coat Chassa Quesadillas VI Co Each

Suncadia Spirits | \$16 Per Drink

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

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.

Drossiutto Wrapped Malon Chawar CE | CO Fash

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

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.	Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes				
Superior Spirits \$20 Per Drink Grey Goose Vodka Hendricks Gin Appleton Estates Rum Patron Tequila 1792 Small Batch Bourbon Glenfiddich Scotch	First Hour \$32 Per Person				
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	Second Hour \$24 Per Person Third Hour \$15 Per Person				
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	THE SUPERIOR BAR PER PERSON				
First Hour \$36 Per Guest	First Hour \$40 Per Person Second Hour \$32 Per Person				
Second Hour \$28 Per Guest					
Third Hour \$20 Per Guest	Third Hour \$24 Per Person				
LABOR CHARGES					
Bartender \$250 First Two Hours Bartender Each Additional Hour \$125 Each Per Hour					

THE SUNCADIA BAR PER PERSON

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

Hand Crafted Cocktails

THE SUPERIOR BAR

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

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

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

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

Signature Wine Series

Juice, Cranberry Juice

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

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

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

cherries

'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

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.

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

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 V GF | \$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

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



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

MEETING & EVENT MENUS SUNCADIA RESORT