



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 **V**

Local Sliced Fruit and Berries

Box Cereal

- Assorted Kellogg cereals
-

Zoi Greek Yogurt Parfait Bar

Granola, Berries, and Toasted Coconut

Bob's Red Mill Steel Cut Oatmeal

Almonds, Brown Sugar, and Raisins

Bagel Boys Bagels

Herbed Cream Cheese, Honey Butter, Seasonal Jam

Fresh Baked Scones, Strudel, and Cinnamon Rolls

\$48 *Per Guest*

SALMON LA SAC

Whole Fruit, Grapes and Berries

Zoi Greek Yogurt Parfait Bar

Granola, Berries, and Toasted Coconut

Lox Avocado Toast Bar

Whole Grain and Sourdough Bread, Salmon Lox, Avocado Mash, Herb and Seed Mix, Roasted Tomato, and Lemon Oil.

Scrambled Egg Whites

COAL CAMP

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, Herbs

Thick Cut Applewood Smoked Bacon

Freshly Baked Breakfast Pastries

\$52 *Per Guest*

THE EASTERN

Local Sliced and Whole Fruit

Zoi Greek Yogurt Parfait Bar

Yogurt, Granola, and Berries

Liege Waffle Bar

Berry Maceration, Bananas, Nutella, and Whipped Vanilla Cream

Cheese Blintz

Strawberry Sauce

Fire Roasted Peppers and Green Onions

Fresh Baked Cinnamon Rolls

\$53 Per Guest

Turkey Sausage

Fresh Baked Pastries

\$58 Per Guest

GET UP & GO!

Whole Fruit

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

Yam's Yogurts

Granola Bars

Fresh Baked Croissants and Cinnamon Rolls

\$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

Whole Eggs, Egg Whites

Seasonally Inspired

Ingredients to Include:

Sausage, bacon, onion, pepper, mushroom, spinach, aged cheddar cheese and salsas

\$12 Per Guest

\$250 Chef Fee Per Hour

MORE OPTIONS!

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

Add a Sandwich or Burrito | \$14 Per Guest

Ham, Egg and Cheddar Cheese Croissant Turkey Bacon, Egg, Swiss Bagel Breakfast Sausage, Potato, Egg, and Caramelized Breakfast Burrito Egg, Pepper, Spinach, Red Potato, Scrambled Egg and Beecher's Cheddar Burrito (Vegetarian) Vegan Egg and Sausage Bagel

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 **V** | \$15 pp

Granola, Assorted Dry Fruits, Chocolate, Nuts, and Seeds.

Local Fruit Stop **GF VGN** | \$10 pp

Sliced Fruit, Whole Fruit, and Berry Skewers

PNW Smoothie Bar **GF V** | \$12 pp

Local fresh fruits and vegetables are blended and poured for you to enjoy.

PNW Energy Boost **GF VGN** | \$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 **V** | \$13 pp

Mama Lil's hummus, buttermilk ranch, spinach dip, tortilla chips, fried pita, and potato chips.

Bagel Boys Bagels Bar **V** | \$12 pp

Assortment of Bagel Boy bagels, dill cream cheese, strawberry cream cheese, cucumber, onion, and avocado.

Pimento Pretzel Bites **V** | \$14 pp

Pimento stuffed pretzels served with beer cheese.

Popcorn Machine Station **V** | \$20 pp

Fresh popped popcorn, homemade cracker jacks, and kettle corn with an assortment of toppings and seasonings.

Additional customization and a la 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 **VGN**

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

CASCADE DELI (MONDAY)

Potato Corn Chowder

Deli Meat and Cheese Display

Deli Turkey, Black Forest Ham, Pepperjack, Sharp Cheddar and Swiss

Accompaniments

Butter Lettuce, Hothouse tomato, Shaved Red Onions, Herb Aioli and Honey Mustard

Sourdough and Wheat Bread- Gluten Free on Request

Homemade Chips

Assorted Brownies

\$50_{pp}

TACO TRUCK LUNCH (TUESDAY)

Elote Salad

Arugula, Roasted Corn, Pico de Gallo, Lime Crema, Cilantro and Cotija

Chicken Tinga

Chipotle Roasted Chicken Thigh with Tomato and Onion

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

Tajin Seasonal Vegetables

Mexican Rice with Green Peas and Carrots

Cinnamon Sugar Cream Filled Churros with Spiced Caramel Sauce

\$58_{pp}

PACIFIC RIM (WEDNESDAY)

Napa Rice Noodle Salad

Carrots, Glass Noodle, Cucumber, Pepper, Peanut Vinaigrette

Teriyaki Chicken on a Bed of Sauteed Leaks

Bulgogi Beef on Confetti Vegetables

Fried Tofu and Eggplant, Orange Chili Sauce

Ginger and Lemongrass Fried Rice with Bok Choy

Mango Sticky Rice

\$58_{pp}

BURGER BAR (THURSDAY)

Garden Salad

Balsamic and Ranch Dressings

Quarter Pound Wagyu Beef Patty or Black Bean Patty

Sharp Cheddar, Pepper, or Swiss Cheese Lettuce, Tomato, Onion, Pickle Herb Aioli, Dill Ketchup, BBQ Sauce and Yellow Mustard

Brioche and Focaccia Buns

Homemade Chips

Assorted Cookies and Brownies

\$54_{pp}

TOPPENISH TOP OFF (FRIDAY)

FROM THE FARM (SATURDAY)

Blueberry Balsamic Salad
Spinach, Feta, Blueberry, Tomato, Almonds Thyme Balsamic
Vinaigrette
.....
Butter Poached Salmon
Herbed Couscous and Beurre Blanc
.....
Rosemary Roasted Tri Tip
Potato Frites, Red Wine Demi
.....
Grilled Asparagus with Asiago and Herbed Panko Crumble
.....
Roasted Garlic Smashed Baby Potatoes
.....
Rum-Soaked Tiramisu, Tart Cherry Sauce
.....
\$65_{pp}

Potato Corn Chowder
.....
Iceberg Wedge Salad
Tomato, Bacon, Scallion, Blue Cheese Dressing
.....
Mustard Rubbed Pork Loin
Foraged Mushrooms, Apple Gastrique
.....
Grilled Stuffed Chicken with Boursin Cheese
On a bed of Tomato Cous Cous
.....
Roasted Baby Seasonal Vegetables
.....
NY Cheesecake, Blackberry Compote
.....
\$60_{pp}

FROM THE VALLEY FIESTA (SUNDAY)

Pozole Vede, Hominy and Roasted Poblano Peppers
.....
Chicken Fajitas, Peppers, Onion and Mexican Oregano
.....
Shrimp Fajitas, Adobo Mushrooms
.....
Mexican Street Corn
Mojo Sauce, Tajin Seasoning and Lime Crema
.....
Mexican Rice with Green Peas and Carrots
.....
Black Beans
.....
Fajita Seasoned Vegetables
.....
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 **GF** | \$85 pp

- Grilled asparagus & minted rice

Miso Marinated Grilled Tofu **VGN GF** | \$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 **GF V**

Rum-Soaked Tiramisu with Melted Blackberries **V**

New York Cheesecake with Berry Maceration **V**

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

THE COAST TO TRAIL

Braised Beet Salad **V GF**

- Mixed greens, Chevre, pistachio, chives, tomato, with a buttermilk dressing

Crispy Brussel Sprouts **GF**

- With a balsamic reductions and bacon

Garden Pilaf **V GF**

- 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 **GF**

- Over sauteed kale

Chocolate Cherry Torte Cake **V**

\$74_{pp}

MARK'S BBQ PIT

New Potato Salad **V**

Jalapeno Cornbread **V**

Tri-Tip White Bean Chili **GF**

- Smoked tri-tip in a traditional white bean chili

Roasted Garlic Mashed Potato **V GF**

- With fried rosemary

Mark's Smoked Brisket **GF**

- Thinly sliced on collard greens

Baby Ray's Baby Back Ribs **GF**

- Smoked baby back ribs with a house blend of spices and Sweet Baby Rays

Vanilla Bean Cheesecake **V**

- Topped with a fresh berry maceration and mint

\$86_{pp}

RIDGEVIEW

Fire Grilled Broccolini **VGN GF**

- 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 **V**

- With Beecher's Cheese

Braised Beef Short Ribs **GF**

- On sauteed lacinato kale

Lemon Meringue Bar **V**

- With toasted coconut

\$78_{pp}

FIVE OH NINE

Green Goddess Salad **VGN GF**

- Baby kale, shaved fennel, carrots, tomato, hazelnut crumble, green goddess dressing

Roasted Baby Vegetables **VGN GF**

Hazelnut Dukkha Crusted Halibut

- Served with a pesto white rice and beurre monte

Potato Gratin **V GF**

- 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}

1,000 STEPS DINNER

Garden Salad **VGN GF**

- Romaine and spinach with, cucumber, tomato, onion, pepper, walnuts, and herb, with strawberry basil vinaigrette

Warm Ancient Grain Salad **VGN GF**

- With roasted vegetables and an apple cider vinaigrette

Roasted Foraged Mushroom Medley **VGN**

- Mixed with spinach, toasted panko, and herbs

Peppercorn Crusted Tenderloin **GF**

- Thinly sliced over potato medallions with a red wine demi-glacé

Creamy Garlic Chicken

- Chicken sliced with roasted cauliflower

Chocolate Mousse Cake **V**

- 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

Grilled Cheese - sharp cheddar cheese on brioche bread **V**

Housemade Tomato Soup **VGN**

Tater Tots with ketchup **VGN GF**

Waffle Fries with ketchup **VGN GF**

Macaroni & Cheese with breadcrumbs

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

\$40_{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

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

GRAZING BOARDS

PNW Local Cheese Display **V** | \$20 pp

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

Charcuterie Board **GF** | \$22 PP

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

Crudite Platter **V GF** | \$12 PP

- Fresh garden vegetables with homemade buttermilk herb dip

Garden Fresh Rolls **VGN GF** | \$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 **V** | \$10 PP

- An assortment of house butters, with oil, vinegar, and assorted freshly sliced bread 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. Priced per dozen, can be passed or displayed.

HOT

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

COLD

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

Tomato Bruschetta with thyme ricotta, a tomato basil salad, and

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

Chicken Tinga Flautas with a salsa verde **GF** | \$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 **V** | \$80

balsamic reduction **V** | \$70

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

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

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

Prosciutto Wrapped Melon on skewers topped with a grape **GF** | \$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! 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. 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

Suncadia Beer & Hard Seltzer | \$8 Per Drink

Suncadia Spirits | \$15 Per Drink

Suncadia Wine | \$13 Per Drink

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 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 Efecto 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

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

SNACKS

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

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

Pimento Pretzel Bites with pimento stuffed pretzels served with beer cheese. **V** | \$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 **V GF** | \$12 pp

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

Mini Corn Dogs with spicy ketchup and honey mustard | \$10 pp

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