



Wedding Celebration Menus

The Famous Salish Country Breakfast

Our Internationally Famous Morning Feast...and yes, you get it all!

First Course

Fresh Sliced Seasonal Fruits (Buffet)
Parfait of Fresh Seasonal Fruits (Plated)
Freshly Baked Breakfast Breads and Pastries

Second Course

Old Fashioned Steel-Cut Oats with Brown Sugar and Cream

Third Course

Salish Scrambled Eggs
Smoked Bacon, Canadian Bacon, Apple Pork Sausage
Salish Herbed Potatoes
Freshly Baked Buttermilk Biscuits with Honey, Jam and Butter

Fourth Course

Buttermilk Pancakes with Syrup
OR
Chilled Fruit Juices
Freshly Brewed Coffee and Assorted Teas

\$34.00 per person

\$18.00 per child 12 and under

Buffet Style is available for groups of 25 or more.

House Sparkling Wine or Mimosas
\$8.00 per drink



Mt. Si Celebration Brunch

(25 Guest Minimum)

Pike Place Market Fruit Display
Farmhouse International and Domestic Cheese Display
House Made Muffins, Brioche, Buttermilk Biscuits and Coffeecake



Classic Caesar Salad
crisp romaine hearts, parmesan cheese and focaccia croutons



Hand Select Field Greens
toasted almonds, pear tomatoes and red wine shallot vinaigrette



Thyme and Garlic Roasted Baby Red Creamer Potatoes



Scrambled Eggs "Mimosa"
crème fraîche and chives



Cedar Planked Potlatch Salmon
mustard dill sauce



Citrus-Herb Glazed Chicken Breast
mango chive reduction



Cinnamon Batter Croissant French Toast



Chilled Fruit Juices
Freshly Brewed Coffee and Assorted Teas

\$39.00 per person

Enhance Your Buffet

Chef Attended Custom Egg Station
Our chef will create eggs any style, including omelets, with all the fixings
\$9.50 per person

House Sparkling Wine or Mimosas
\$8.00 per drink



Reception Hors D' Oeuvres

Prices are on a per dozen basis. A minimum order of two dozen is required of each choice. However, we recommend that you order at least one piece per person of each type you select (for example for 60 people, you should order at least 5 dozen of each type you choose.)

Passed Hors D'oeuvres By The Dozen

- Chef's Choice Canapés- three assorted varieties \$34.00
- Smoked Salmon Roulade - chive cream cheese and toast points \$37.00
- Grilled Rosemary Skewers - fresh mozzarella, crouton and tomato \$32.00
- Mediterranean Goat Cheese Crostini - caramelized onion and fresh herbs \$30.00
- Baby Heirloom Potatoes - chive crème fraiche and caviar \$35.00
- Dungeness Crab "Jewel Box" - fresh herbs and caviar \$42.00
- "Spiced Beef Bouchee"- flaky puff pastry and bearnaise sauce \$37.00
- Phyllo Triangles - young spinach and feta cheese \$29.00
- Grilled Prosciutto Wrapped Prawns - basil aioli \$39.00
- Asian Marinated Shrimp Skewers \$38.00

Displayed Hors D'oeuvres By The Dozen

- Tiger Prawns - cocktail sauce and lemon \$39.00
- Vegetable Roll - assortment of fresh vegetables and sticky rice \$30.00
- Seared Salmon Roll - red and green onions, cucumber and Japanese rice \$32.00
- Spicy Tuna Roll - sushi grade ahi tuna, sarachi mayonnaise and green onions \$32.00
- California Roll - crab, cucumber, avocado, tobiko caviar and Japanese rice \$39.00
- Pot Stickers - crab and shrimp with a sake dipping sauce \$33.00
- Mushroom Caps-filled with Dungeness crab and smoked gouda \$42.00
- Ginger Glazed Chicken Skewers - creamy peanut sauce \$39.00
- Mini Gourmet Pizzas - chef's choice \$29.00

Hors D' Oeuvre Platters

Whole Decorated Salmon
whole poached salmon served with herb remoulade and assorted gourmet crackers
\$275.00 for 40-50 guests

Assorted Seafood Display
crab claws, jumbo prawns, pacific oysters and smoked salmon
finished with assorted gourmet crackers
\$375.00 for 25 guests



Seasonal Crudités Display
market fresh vegetables served with herbed dip
\$90.00 for 25 guests

Pike Place Market Fruit Display
seasonal fresh fruits
\$150.00 for 25 guests

Antipasto Platter Display
traditional favorites served with genoa salami, coppa, mozzarella, provolone, olives, artichoke hearts, mushrooms
and pepperoncinis served with gourmet crackers
\$275.00 for 25 guests

Domestic Cheese Display
locally produced cheeses served with an assortment of crackers
\$195.00 for 25 guests

“Grand Cheeses of the World”
cheeses made by some of the “finest artisans” from around the world finished with fruits, nuts, berries and gourmet crackers
\$375.00 for 25 guests

Baked Brie Wheel
wrapped in puff pastry, garnished with seasonal fruit and toasted baguette slices
\$195.00 for 25 guests

Carving Stations

served with dinner rolls

Whole New York Strip - horseradish demi glaze (serves 20) *\$325.00*
Whole Roast Tom Turkey - cranberry orange reduction (serves 25) *\$175.00*
Top Sirloin Roast Beef - marsala cream sauce (serves 25) *\$295.00*
Honey Baked Ham - pineapple chutney (serves 20) *\$275.00*
Fire-Roasted Herb Leg of Lamb - sweet oregano jus (serves 20) *\$275.00*
Prime Rib - horseradish cream (serves 25) *\$450.00*



Three Course Plated Lunches

All plated lunch entrees include bread, butter, freshly brewed coffee and an assortment of hot teas. One salad and up to two entrées may be chosen. All guests will be charged at the higher priced entrée. Each additional choice in any category will incur a charge of \$10.00 per person, per choice. If more than one choice is made in any category, you will need to provide place cards to denote menu choices. Vegetarians will always be accommodated. The exact number of each entrée will be due three working days prior to your reception.

First Course

Seasonal Soup "Best of the Market"

Spinach Salad

toasted almonds, sweet red onions and bacon vinaigrette

Hand Select Field Greens

red and yellow pear tomatoes, fresh herbs and zinfandel vinaigrette

Salish Lodge House Cured Smoked Salmon

select greens and caper vinaigrette

Classic Caesar Salad

crisp romaine hearts, parmesan cheese and focaccia croutons

Second Course

Cabernet Glazed Skirt Steak

yukon gold "rosti" and horseradish demi glaze \$36.00

Petite Filet Mignon

yukon gold potato puree, roast shallots and young vegetables and merlot reduction \$46.00

Grilled Salmon

garlic and roast pepper rice pilaf with dill beurre blanc \$36.00

Seared Alaskan Halibut

potato boulangier and lemon-caper beurre blanc \$38.00

Garlic and Sweet Oregano Marinated Chicken

yukon gold potatoes, grilled red pepper and black olive-caper gremolata \$30.00

*Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change.
All prices are per person unless otherwise indicated. All prices are exclusive of current Washington sales tax and a 20% service charge.*

** Information on consuming raw or undercooked food is available upon request.*



Third Course

Wedding Cake Station with skirted table, plates, forks and napkins is included in the plated lunch price.
Our staff will cut, plate and serve your wedding cake to your guests.
Please speak with your Event Sales Manager if you wish to serve an alternate dessert selection.

A Personalized Lunch Buffet

2 entrée selection \$49.00 or 3 entrée selection \$54.00
Minimum of 25 guests

Displays & Platters

(Choose One)

Market Fresh Vegetable Crudités

Pike's Place Seasonal Fruit Display

International and Domestic Cheese Display
internationally and locally produced cheeses with assorted crackers

Seasonal Side Salads

(Choose Two)

Hand Select Field Greens
red and yellow pear tomatoes, fresh herbs and zinfandel vinaigrette

Orzo Pasta Salad
market fresh vegetables and white balsamic vinaigrette

Classic Caesar Salad
crisp romaine hearts and garlic croutons

Spinach Salad
toasted almond, red onions and bacon vinaigrette



Entrée Selections

Buffet includes seasonal vegetable medley, sliced baguette and butter, freshly brewed regular or decaffeinated coffee and an assortment of hot teas.

Roast Range-Fed Chicken
honey-lime and parsley glazed breast

Garden Fresh Tossed Penne

Sweet Mustard Glazed Salmon Filet
dill beurre blanc

Grilled Marinated Cod Filet
Pineapple and red pepper salsa

Chef Attended Roast Top Round of Beef
rosemary demi-glaze

Seasonal Side Dishes

(Choose One)

Herb Roast Fingerling Potatoes
Basmati Rice Pilaf
Yukon Gold Potato Puree
Root Vegetable Wild Rice Pilaf

Wedding Cake Service

Wedding Cake Station with skirted table, plates, forks and napkins is included in the lunch buffet price.

Our staff will cut, plate and serve your wedding cake to your guests.

Please speak with your Event Sales Manager if you wish to serve an alternate dessert selection.



Three or Four Course Plated Dinners

All plated dinner entrees include bread, butter, and freshly brewed coffee and hot assorted tea service. One salad and up to two entrées may be chosen. All guests will be charged at the higher priced entrée. Each additional choice in any category will incur a charge of \$10.00 per person, per choice. If more than one choice is made in any category, you will need to provide place cards to denote menu choices. Vegetarians will always be accommodated. The exact number of each entrée will be due three working days prior to your reception.

Appetizer Selection

Seasonal Soup "Best of the Market" \$8.00

Citrus Marinated Prawn "Tower"
crisp polenta cake, sliced tomato, basil, shaved parmesan and chive oil \$16.00

Seared Spiced Ahi Tuna
cucumber carpaccio, bell pepper confetti and coriander vinaigrette \$15.00

Foraged Mushroom Ravioli
sage cream, smoked tomatoes and balsamic drizzle \$12.00

Salish Lodge Hand Crafted Smoked Salmon
on toasted brioche, frisee and caper remoulade \$12.00

Salad Selection

Frisee, Spinach and Red Leaf Lettuces
red and yellow pear tomatoes, fresh goat cheese,
candied walnuts, currants, and white balsamic vinaigrette

Spinach Salad
toasted almonds, sweet red onions, and bacon vinaigrette

Hand Select Field Greens
croutons, tomatoes and zinfandel wine vinaigrette

Classic Caesar Salad
crisp romaine hearts, shaved parmesan and focaccia crouton



Entree Selection

Filet of Beef Tenderloin "Au Poivre"
roasted garlic potato puree and brandy reduction \$58.00

Sweet Mustard Glazed Salmon Filet
shaved fennel, leeks, tomato lilies and dill beurre blanc \$50.00

Kasu Marinated Black Cod
jasmine rice pilaf and green curry sauce \$50.00

Basil- Thyme Rubbed Chicken Breast
creamy polenta, glazed carrots and mango bourbon reduction \$47.00

Seared Jumbo Sea Scallops
parsnip puree and champagne butter reduction \$59.00

Grilled Tenderloin of Beef and Prawn "Surf and Turf"
yukon gold potato puree and bouquet of young vegetables \$65.00

Beef and Salmon "Duet"
yukon gold potato puree and bouquet of young vegetables \$66.00

Grilled Lamb Loin
yukon gold potatoes, marinated portobello mushrooms and sour cherry balsamic reduction \$62.00

Seasonal Vegetarian Selection \$47.00

Dessert

Wedding Cake Station with skirted table, plates, forks and napkins is included in the plated lunch price.

Our staff will cut, plate and serve your wedding cake to your guests.

Please speak with your Event Sales Manager if you wish to serve an alternate dessert selection.



A Personalized Dinner Buffet

2 entrée selection \$59.00 or 3 entrée selection \$65.00

Minimum of 25 guests

Two Passed Hors D'Oeuvres

Display & Platters

(Choose One)

Antipasto Platter

individually crafted cured meats, artisan cheeses,
gourmet breads and crackers

Assorted Sushi Rolls

pickled ginger, soy sauce and wasabi

International and Domestic Cheese Display

internationally and locally produced cheeses with assorted crackers

Seasonal Salad Selection

(Choose One)

Caprese Salad

roma tomatoes, mozzarella fresca, basil and garlic oil

Tossed Greek Salad

romaine, tomato, red onion, pepperoncini, feta and cucumber

Classic Caesar Salad

crisp romaine hearts and garlic croutons

Chef's Choice Classic Pasta Salad

with herbed vinaigrette



Entrée Selection

Buffet includes seasonal vegetable medley, sliced baguette and butter, freshly brewed regular or decaffeinated coffee and an assortment of hot teas.

Wild Mushroom Filled Chicken Breast
prosciutto and saffron risotto

Three Cheese Lasagna
traditional tomato sauce

Cedar Planked Salmon
“A Pacific Northwest Tradition”

Baked Sole “Picatta”
brown butter and capers

Tenderloin of Beef
port wine demi glaze

Seasonal Side Dishes

(Choose One)

Herb Roast Fingerling Potatoes
Yukon Gold Potato Puree
Basmati Rice Pilaf
Root Vegetable Wild Rice Pilaf

Wedding Cake Service

Wedding Cake Station with skirted table, plates, forks and napkins is included in the dinner buffet price.

Our staff will cut, plate and serve your wedding cake to your guests.

Please speak with your Event Sales Manager if you wish to serve an alternate dessert selection.



Dinner Buffets

Minimum of 20 guests. All buffets include bread and butter, coffee and tea service.

Children ages 4-12 are charged at 60% of the chosen buffet price.

Salish Potlatch Buffet

Domestic Cheese Display with Crackers

Caesar Salad with Romaine Lettuce, Parmesan Cheese, Croutons and Traditional Caesar Dressing

Spinach Salad with Sliced Almonds, Red Onions, Croutons and Bleu Cheese Dressing

Yukon Gold Scalloped Potatoes with Garlic, Parmesan Cheese and Chives

Green Beans with Red Peppers and Honey Roast Pecans

choice of 2 of the following:

Pepper Crusted New York Sirloin with Rosemary Sauce and Horseradish Cream

Seasonal Seafood Cioppino with Clams, Mussels and Crab Claws

Garlic and Herb Roast Chicken Breast

Cedar Planked Salmon with Lemon Dill Cream

\$53.00 per person

Portofino Paradise Buffet

Antipasto Platter with Genoa Salami, Mozzarella, Artichoke Hearts, Olives, Mushrooms and Pepperoncinis

Caprese Salad with Roma Tomatoes and Mozzarella

Orzo Pasta Salad with White Balsamic Vinaigrette, Asparagus, Roasted Red Peppers and Olives

Whole Roasted Garlic with Rosemary Flat Bread Gorgonzola Cheese

Caesar Salad with Romaine Lettuce, Parmesan Cheese, Croutons and Traditional Caesar Dressing

choice of 2 of the following:

Chicken filled with Wild Mushrooms and Prosciutto and Saffron Risotto

Basil Pesto and Garlic Rubbed Tenderloin with Marsala Crème, Pine Nuts and Parmesan Cheese

Baked Sole Picatta with Brown Butter and Capers

Grilled Mediterranean Vegetable Lasagna with Red Peppers, Zucchini, Tomatoes and Onions

\$56.00 per person

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change.

All prices are per person unless otherwise indicated. All prices are exclusive of current Washington sales tax and a 20% service charge.

** Information on consuming raw or undercooked food is available upon request.*



Clam Bake Buffet

Smoked Salmon Chowder with Celery, Onions, Carrots, Yukon Gold Potatoes and Garlic
Corn Bread Skillets with Honey Butter
White and Sweet Potatoes with Yams and Onions
Corn on the Cob
Steamed Soft Shell Clams with Garlic, Shallots and White Wine
Boiled Maine Lobster with Drawn Butter
BBQ Chicken Breast
Herbed Sausages with Maple Glazed Country Beans
\$89.00 per person

The Evergreen Buffet

Totten Inlet Oysters on the Half Shell
Artisan Cheese Display and Specialty Cured Meats with Lavosh
Wild Rice Pilaf with Garlic, Shallots, Onions, Carrots, Celery, and Red, Green and Yellow Peppers
Bouquet of Organic Greens with Tomatoes, Dried Cranberries, Shallots and Red Wine Vinegar
Palouse Lentils Salad with Balsamic Reduction, Carrots, Red Peppers, Celery and Butternut Squash
Seasonal Organic Vegetable Medley, "Best of the Market"
Rosemary Flat Bread with Specialty Oils

choice of 2 of the following:

Oregon Country Beef Prime Rib with Red Wine Vinegar and Fresh Horseradish
Pacific Coast Dungeness Crab with Black Pepper Remoulade
Cedar Planked *Wild Salmon "On The Plank" with Lemon Dill Cream
Pecan Crusted Halibut Filet with Lemon Capers Remoulade
\$109.00 per person

* Seasonal Availability

Add Chef's Selection of Assorted Desserts to any buffet for \$9.00 per person

Additions To Any Buffet

(Per Dozen with Cocktail Sauce and Lemon)

Oysters on the Half Shell *\$34.00/dozen*
Prawns *\$39.00/dozen*
Crab Claws *\$45.00/dozen*
Assorted Seafood Display *\$350.00/per 25 guests*



Salish Epicurean Events

For parties with a guest count of 10 - 40

Each guest will be provided a menu on the night of the wedding to make their entrée selection.

Menu Gastronomique

Amuse Bouche

Soup...

Butternut Squash Bisque
caramelized Wenatchee apples and nutmeg crème fraîche

Salad...

Salade "Gourmande"
spinach, frisée, red leaf lettuce, fresh goat cheese,
walnuts, raisins and port wine vinaigrette

Entrées...

Maple Glazed Salmon Filet
fennel, leeks, tomato lilies, fines herb beurre blanc
or
Roast Farm Raised Chicken Breast
wild mushrooms duxelles, young vegetables, natural juices and chive oil
or
Heirloom Potato Gnocchi
roasted rainbow baby beets, glazed young vegetables,
toasted pecans and brown butter sauce

Dessert...

Dark Chocolate "Mille-Feuille"
citrus salad and cinnamon- vanilla crème anglaise

Mignardises...

French Press International Coffee
soft cream, cinnamon stick, natural sugar and chocolate shavings

\$79.00 per person



Menu Gastronomique

Amuse Bouche

Soup...

Asparagus Velouté
lemon crème fraîche and parmesan crisps

Appetizer...

Salish Lodge Hand Crafted Smoked Salmon
toasted brioche, frisée and caper remoulade

Intermezzo...

“Green Apple Martini”

Entrées...

Potato Wrapped Salmon Filet
tomato fondue, buttery baby artichokes and lemon thyme beurre blanc

or

Roast Canadian Pheasant Breast
wild mushrooms risotto, young vegetables and natural juices scented with cinnamon

or

Petite Filet Mignon
celeriac-potato puree, caramelized figs and port wine reduction

Dessert...

White Chocolate Crème Brûlée
chocolate curls and seasonal fruit compote

Mignardises...

French Press International Coffee
soft cream, cinnamon stick, natural sugar and chocolate shavings

\$97.00 per person



Menu Gastronomique

Amuse Bouche

Soup...

Smoked Salmon Chowder
yukon gold potatoes and herbed vegetable confetti

Appetizer...

Citrus Marinated Prawn "Tower"
crisp polenta, sliced roma tomatoes, basil, shaved parmesan and chive oil

Intermezzo...

"Green Apple Martini"

Entrées...

Seared Diver Scallops
parsnip-chive puree and champagne butter reduction
or
Grilled Andersen Valley Lamb Loin
potatoes "à la boulangère", portobello mushrooms and sour cherry balsamic reduction
or
Seared Beef Tenderloin
truffle potato puree, young vegetables and huckleberry reduction

Artisan Cheeses...

Three cheeses of herve mons, a true affineur
"respecting the seasons, perfectly aged, an ancestral tradition"

Dessert...

Warm Valrhona Chocolate Soufflé Cake
bing cherry compote and soft vanilla crème

Mignardises...

French Press International Coffee
soft cream, cinnamon stick, natural sugar and chocolate shavings

\$125.00 per person



Children's Plated Lunch or Dinner

Starter Selection

Fancy Fruit Cocktail
with fruit yogurt

Entree Selection

(Choice of one)

Chicken Strips
served with french fries

Grilled Cheese
served with french fries

All American Hamburger
served with french fries

Dessert Selection

Vanilla Ice Cream Sundae
with chocolate sauce
\$18.00 per child

Children's Lunch & Dinner Buffets

Children's pricing is available at 60% of the chosen buffet price.



Vendor Meals

Our vendor meals offer your photographer, DJ and videographer an easy to carry package that are perfect for someone who is on the go!

All Meals Include:

One of the following sandwiches
terra vegetable chips
seasonal salad selection, freshly baked cookies
choice of beverage (assorted soft drink or bottled water)
\$25.00 per person

The Summer Solstice

turkey, avocado, lettuce, tomato and sprouts and cilantro chive aioli on a brioche roll

The Vegetarian

jack cheese, cucumber, avocado, red onion, roma tomatoes and garlic aioli on a brioche roll

The Venetian

fresh mozzarella, sweet basil aioli and roma tomatoes on grilled focaccia

Banquet Bar Selections

Salish House Bar

Crater Lake - Vodka
Beefeater - Gin
Sauza Silver - Tequila
Cruzan Silver - Rum
George Dickel - Kentucky Bourbon
Cutty Sark - Blended Scotch
Canadian Club - Canadian Whisky
\$7.50 per drink

Martinis, Manhattans or Margaritas
\$11.25 per drink



Salish Premium Bar

- Ketel One - Vodka
 - Boodles - Gin
 - Jose Cuervo Especial - Tequila
 - Bacardi Silver - Rum
 - Jack Daniel's Gentlemen Jack - Tennessee Whiskey
 - Dewars - Scotch
 - Pendleton - Canadian Whisky
- \$9.00 per drink*

Martinis, Manhattans or Margaritas
\$12.75 per drink

Ask your Event Sales Manager how to upgrade your bar with premium alcohol and pricing for specialty drinks, cognac, liquors, cordials, single malt scotch

Beer By The Bottle

- \$5 per bottle

Domestic

- Bud Light
- Budweiser

Micro

- Anchor Steam
- Deschutes Mirror Pond Ale & Black Butte Porter
- Hale's Pale American Ale
- Hale's Pale American Ale & Red Menace Big Amber
- Red Seal Pale Ale
- Widmer Hefeweizen

Imported

- Amstel Light
 - Pacifico
 - Guinness
 - Kaliber - Non-Alcoholic
 - Heineken
-



House Wines By The Class

\$8.00 per glass

- Riesling – Seven Hills, Columbia Valley, WA
- Chardonnay – Snoqualmie Vineyards, Columbia Valley, WA
- Merlot – Snoqualmie Vineyards, Columbia Valley, WA
- Cabernet – Distant Bay, Columbia Valley, WA
- Sparkling Wine – Parxet Cuvee 121 Cava

Non-Alcoholic Choices

- French Organic Apple Cider -- Duche de Longueville - *\$20.00 per bottle*
- Soda (Coke Products) and Salish Bottled Water - *\$3.00 each*
- Thomas Kemper Rootbeer and Ginger Ale - *\$4.00 each*
- Voss Sparkling and Spring Water - *\$8.00 per 1 liter bottle*
- Punch - *\$35.00 per gallon*

*** Make your punch an adult beverage. Ask your Event Sales Manager about pricing ***

Hospitality Suites

A \$75.00 delivery and set up fee applies for all hospitality suites. This includes skirted table, glassware, ice bins, fruit garnish, straws, openers and napkins. A \$30.00 restocking fee applies for each refresh. Bartenders and cocktail servers are available per server for \$30.00 per hour, with a two-hour minimum.

Banquet Rooms

Groups of 25 guests or less requesting a bartender will be charged a \$30.00 per hour bartender fee, with a two hour minimum. There is a \$250.00 guarantee of sales for all full No-Host bars. Prices for a No-Host bar will include tax and gratuities.

Wine List

Champagne

| | |
|--|-----|
| Billecart-Salmon, “Brut Reserve”, Brut, Mareuil-Sur-Ay, Multiple Vintage | 92 |
| Deutz, Blanc De Blanc, Multiple Vintage | 88 |
| Louis Roederer, “Brut Premier”, Brut, Reims, Multiple Vintage | 78 |
| Mumm, “Mumm de Cremant”, Blanc de Blanc, Reims | 125 |
| Nicolas Feuillatte, “Premier Cru”, Brut, Chouilly, Multiple Vintage | 72 |
| Perrier-Jouët, “Grand Brut”, Brut, Epernay, Multiple Vintage | 78 |
| Ployez - Jacuemart, “Grand Réserve”, Brut, Ludes, Multiple Vintage | 135 |
| Veuve Clicquot, “Carte Jaune”, Brut, Reims, Multiple Vintage | 120 |

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change. All prices are per person unless otherwise indicated. All prices are exclusive of current Washington sales tax and a 20% service charge.

** Information on consuming raw or undercooked food is available upon request.*



Sparkling Wines

| | |
|--|----|
| Bortolomiol, Prosecco, Valdobbiadene, Italy | 45 |
| Delmas, Blanquette de Limoux, France | 38 |
| Domaine Chandon, Blanc de Noir, Brut, Napa County, CA | 68 |
| J. Wine Company, Brut Rose, Russian River Valley | 95 |
| J. Wine Company, Brut, Russian River Valley | 82 |
| Parxet Cuvee 121 Cava | 34 |
| Roederer Estate, Brut, Anderson Valley, CA, Multiple Vintage | 52 |
| Schramsberg, Blanc de Blanc, Napa County, CA | 85 |

Sauvignon Blanc

| | |
|--|----|
| Barnard Griffin, Columbia Valley, WA | 28 |
| Joel Gott, Napa Valley, CA | 40 |
| Basel Cellars, "Forget-Me-Not," Columbia Valley Semillon-Sauvignon Blanc, WA | 42 |
| Selene, "Hyde Vineyard", Carneros, CA | 54 |
| Villa Maria, Marlborough, Sauvignon Blanc | 45 |
| Woodinville Wine Cellars, Columbia Valley, WA | 44 |

Pinot Gris

| | |
|------------------------------------|----|
| Cristom, Willamette Valley, OR | 45 |
| Elk Cove, Willamette Valley, OR | 52 |
| Oak Knoll, Willamette Valley, OR | 38 |
| The Pines 1852, Columbia Gorge, OR | 40 |

*Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change.
All prices are per person unless otherwise indicated. All prices are exclusive of current Washington sales tax and a 20% service charge.*

** Information on consuming raw or undercooked food is available upon request.*



Riesling

| | |
|--|----|
| Château Ste. Michelle, “Eroica”, Columbia Valley, WA | 56 |
| Long Shadows, “Poet’s Leap”, Columbia Valley, WA | 48 |
| Seven Hills, Columbia Valley, WA | 34 |

Chardonnay

| | |
|---|----|
| O Wines, Horse Heaven Hills, WA | 32 |
| Abeja, Columbia Valley, WA | 84 |
| Apex, Yakima Valley, WA | 50 |
| Au Bon Climat, Santa Barbara, CA | 46 |
| Barnard Griffin, Columbia Valley, WA | 34 |
| Goose Ridge, Columbia Valley, WA | 48 |
| Januik Winery, “Cold Creek Vineyard”, Columbia Valley, WA | 66 |
| Jordan, Russian River Valley, CA | 90 |
| L’ Ecole, Columbia Valley, WA | 46 |
| Morgan, Monterey, CA | 42 |
| Patz & Hall, Dutton Vineyard, CA | 86 |
| Ramey, Russian River Valley, CA | 78 |
| Saviah, “Stillwater Creek”, Columbia Valley, WA | 62 |
| Snoqualmie Vineyards, Columbia Valley, WA | 34 |
| Sonoma Cutrer, “Russian River Ranches”, Sonoma, CA | 55 |
| Tamarack Cellars, Columbia Valley, WA | 46 |
| Three Rivers, Columbia Valley, WA | 48 |
| Yalumba Eden Valley, Australia | 40 |

*Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change.
All prices are per person unless otherwise indicated. All prices are exclusive of current Washington sales tax and a 20% service charge.*

** Information on consuming raw or undercooked food is available upon request.*



Merlot

| | |
|---|----|
| Alexandria Nicole, Destiny Ridge, Columbia Valley, WA | 54 |
| Balboa, Columbia Valley, WA | 50 |
| Fidélitas, Columbia Valley, WA | 64 |
| Gundlach Bunschu, Sonoma, CA | 70 |
| Novelty Hill, Columbia Valley, WA | 49 |
| Reininger, "Helix", Columbia Valley, WA | 42 |
| Rutherford Hill, Napa Valley, CA | 78 |
| Seven Hills, Columbia Valley, WA | 60 |
| Snoqualmie, "Reserve", Columbia Valley, WA | 55 |
| Snoqualmie Vineyards, Columbia Valley, WA | 34 |
| Three Rivers, Columbia Valley, WA | 48 |

Cabernet Sauvignon & Blends

| | |
|--|-----|
| Barnard Griffin, Columbia Valley, WA | 38 |
| Basel Cellars Meritage, Columbia Valley, WA | 54 |
| Distant Bay, Columbia Valley, WA | 34 |
| Goose Ridge, "Vireo", Columbia Valley, WA | 65 |
| Hedges Cellars, "CSM", Cab - Syrah - Merlot, Columbia Valley, WA | 36 |
| Hendry, "HRW", Napa Valley, CA | 56 |
| Hess Select, CA | 42 |
| Joel Gott, Napa Valley, CA | 45 |
| Long Shadows, "Chester Kidder", Columbia Valley, WA | 115 |
| Mount Veeder Winery, Napa Valley, CA | 80 |
| Novelty Hill, Columbia Valley, WA | 60 |
| Seven Hills, Columbia Valley, WA | 52 |
| Snoqualmie, "Reserve", Columbia Valley, WA | 58 |
| Woodinville Wine Cellars, Merlot-Cab-Syrah, Columbia Valley, WA | 62 |

*Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change.
All prices are per person unless otherwise indicated. All prices are exclusive of current Washington sales tax and a 20% service charge.*

** Information on consuming raw or undercooked food is available upon request.*



Syrah

| | |
|--|----|
| Alexandria Nicole, Destiny Ridge Columbia Valley, WA | 60 |
| Barnard Griffin, Columbia Valley, WA | 40 |
| Bergevin Lane, Columbia Valley, WA | 58 |
| Novelty Hill, Columbia Valley, WA | 48 |
| Seven Hills, Columbia Valley, WA | 58 |
| Snoqualmie, Columbia Valley, WA | 34 |
| Stephenson Cellars, Columbia Valley, WA | 72 |
| Torbreck, "Woodcutter's Shiraz", Barossa Valley, Australia | 64 |

Pinot Noir

| | |
|---|----|
| Belle Pente, Yamhill-Carlton, OR | 66 |
| Cristom, "Mt. Jefferson Cuvée", Willamette Valley, OR | 72 |
| Elk Cove, Willamette Valley, OR | 56 |
| Henry Estate, Rouge Valley, OR | 40 |
| Lange, Willamette Valley, OR | 52 |
| Morgan, "Twelve Clones", Santa Lucia Highlands, CA | 60 |
| Stephen Vincent, Sonoma Coast, CA | 56 |

*Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change.
All prices are per person unless otherwise indicated. All prices are exclusive of current Washington sales tax and a 20% service charge.*

** Information on consuming raw or undercooked food is available upon request.*



Wedding Celebration Services

Wedding Policies

Menu Selections

The team at Salish Lodge & Spa takes great pride in creating unique menus to make your wedding memorable. Please consider the enclosed menus as a starting point for your event. We are always more than happy to accommodate the special dietary needs of your guests. All menu selections and details of your event must be specified (30) thirty days prior to the scheduled event. When selecting a menu for a plated meal, please keep in mind that it will be the client's responsibility to provide place cards to denote which entrée each guest has selected. Meal substitutions made during an event, without prior notice, will result in an additional charge.

Banquet Room Rental

Banquet room rental will be assessed for all banquet functions. Banquet rooms include tables, chairs, house linens, votive candles, flower centerpieces, and house music.. Change of banquet room setup, the day of the event, will incur a fee and extended rental time past contracted time will incur a fee. The setup change and extension of event time must be cleared with an Event Planning Manager or Banquet Captain and will be charged a minimum of \$150 per hour or change. For further details please contact your sales representative.

Contracts and Banquet Event Orders

After a space is held, a contract will be sent to the client for signature. This contract must be received back to the Sales Manager by the designated due date along with a deposit in order for the space to be held on a definite basis. If the contract is not received by the due date, the hold will be cancelled. It is the responsibility of the signer to read and understand the contract. Once planning details have been discussed with your Event Planning Manager a banquet event order will be prepared and sent to the contact for approval and signature. This must be reviewed, signed, and returned to the Event Planning Manager (10) ten business days prior to the event or the details of the event cannot be guaranteed.

Flowers, Décor and Entertainment

Please contact your Event Planning Manager regarding these services and/or entertainment.

Guarantees

Confirmation of the number of guests attending your wedding event will be due along with the designated menu choice (3) three business days prior to the function. If your Event Planning Manager receives no guarantee count, we will assume the number of guests is the minimum stated on your contract. Final billing is based on the guaranteed count. If attendance should exceed the final number of guests guaranteed, you will be responsible for the balance at the conclusion of the event.



Cancellations

Should the entire event (or any part of the event) be cancelled after the contract has been signed, a cancellation fee will be assessed. Please see your contract for the cancellation policy and cancellation fees based on when the cancellation occurs.

Weather Disruption

We are happy to accommodate changes in your wedding location, space permitting, as a back up for rain or cold weather. However, your Event Planning Manager must receive a final decision by 5:00 p.m. the day prior to the event. If changes are made to the final set-up after this time, a \$150.00 late set-up fee will apply.

Payment, Gratuities and Tax

All food and beverage is subject to a Service Charge of 20% and Washington State sales tax of 9.1%. All non-food and beverage items are taxed at a rate of 8.6%. Your Event Planning Manager will put together an estimate of the anticipated event charges (including tax and service charge) based on the items you select for your event. The total estimated amount must be prepaid at least (30) thirty days prior to the start of your event. A credit card must be on file to settle all remaining charges following the event.

Liability

Salish Lodge & Spa is not responsible for personal property or equipment brought into, or left on our premises, by our clients, their guests, or any associated third parties. The Washington State Liquor Control Board regulates the sale and service of alcoholic beverages. As a licensee, the Salish Lodge & Spa is responsible for the administration of these regulations. It is policy therefore, that liquor cannot be brought into the Lodge from outside sources. Food and/or beverage may not be brought into or removed from Salish Lodge & Spa banquet facilities.
