



Wedding Celebration Services

Wedding Policies

Menu Selections

The team at Salish Lodge & Spa takes great pride in creating unique menus to make your special affair memorable. Please consider the enclosed menus as a starting point for your wedding. No food or beverage may be brought into or removed from Salish Lodge & Spa. We are more than happy to accommodate the special dietary needs of your attendees with three (3) business days advance notice. Meal substitutions made during an event, without prior notice, will result in an additional charge. Selections should be made at a minimum of 30-days prior to the event. Up to three entrees may be selected with guarantees for each entrée provided three days in advance. When multiple entrees are selected, all meals will be charged at the highest entrée price. Meal prices are guaranteed 90 days prior to your event.

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. Some rooms include windows, fireplace, a bar, dance floor, pull-down screen, and whiteboards. 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 a Event Sales Manager or Banquet Captain and will be charged a minimum of \$150 per hour or change. For further details please contact your sales representative.

Flowers, Décor and Entertainment

Flowers are one of the most important ingredients in making your wedding day beautiful. Please contact your Event Sales Manager regarding these services.

Guarantees

Confirmation of the number of guests attending your wedding will be due three working days prior to the function. If the Event Sales office receives no guarantee count, we will assume the number of attending guests is the minimum stated on your catering prospectus. 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 function.

Cancellations

Salish Lodge & Spa requires a written notice of cancellation to be received by your Event Sales Manager at least 30-days in advance of your event. In the event of a cancellation less than 30-days prior to the date of the event, the client shall (i) forfeit all deposits, (ii) be responsible for all charges from third party vendors incurred by Salish Lodge & Spa, and (iii) pay a percentage of the estimated food and beverage charges. Details are outlined in your contract.



Weather Disruption

We are happy to accommodate changes in your event location, space permitting, as a back up for rain or cold weather. However, your Event Sales Manager must receive a final decision by 5:00 p.m. the day prior to the wedding. 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 22% and applicable Washington State sales tax of all services, including the Service Charge. A 22% gratuity and applicable Washington State sales tax will be added to off-property functions. Each function will require an advance deposit with the estimated charges prior to the start of your event. A credit card must be on file to settle all remaining charges following the event.

Liability

The sale and service of alcoholic beverages is regulated by the Washington State Liquor Control Board. 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. 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.



Continental Breakfast Buffets

The Salish Continental Buffet

Freshly Baked Muffins and Coffeecake
Seasonal Fresh Fruit Display
Hard Boiled Eggs
Salish Old Fashioned Steel-Cut Oats with Dried Fruit, Brown Sugar and Cream
Chilled Fruit Juices, Freshly Brewed Coffee, Assorted Teas
\$21.00 per person

The Cascade Continental Buffet

Freshly Baked Muffins and Coffeecake
Seasonal Fresh Fruit Display
Individual Yogurts
House Smoked Salmon and Cream Cheese with Bagels, Red Onions and Capers
Chilled Fruit Juices Freshly Brewed Coffee, Assorted Teas
\$24.00 per person

Additions to your Continental Breakfast may include:

Individual Yogurts *\$4.00 each*
Whole Fruit *\$1.75 each*
Salish Granola *\$4.00 per person*
House Made Buttermilk Biscuits and Sausage Gravy *\$5.00 per person*
Baker's Basket of Breakfast Breads *\$24.00 per dozen*
Bagels and Cream Cheese *\$28.00 per dozen*
Honey Cured Ham *\$6.00 per person*
Bacon & Apple Pork Sausage *\$6.00 per person*
Salish Scrambled Eggs with Tillamook Cheddar Cheese *\$4.00 per person*
Salish Breakfast Potatoes *\$4.00 per person*
Salish Old Fashioned Steel-Cut Oats with Dried Fruit, Brown Sugar and Cream *\$4.00 per person*

Hot Breakfast Buffets

For groups under 15 a \$5.00 per person charge will apply.

The Snoqualmie Breakfast Buffet

Freshly Baked Muffins and Coffeecake
Seasonal Fresh Fruit Display
House Made Buttermilk Biscuits with Local Honey and Fruit Compote
Salish Scrambled Eggs with Tillamook Cheddar Cheese
Salish Breakfast Potatoes
Apple Pork Sausage and Smoked Bacon
Chilled Fruit Juices, Freshly Brewed Coffee, Assorted Teas
\$28.00 per person



On the Run Buffet

Salish Berry Parfaits, Seasonal Fruit Cups, Whole Fruit, Freshly Baked Muffins

Choose two:

The Premier Egg Sandwich

Fried Egg, Caramelized Onions, American Cheese, Tomato, Canadian Bacon, English Muffin

Best Biscuit Sandwich

Oregano Biscuit, Prosciutto, Fried Egg, Mozzarella, Sun Dried Tomato Spread

Farm House Burrito

Scrambled Eggs, Chorizo, Diced Peppers, Tillamook Cheddar Cheese, Chopped Cilantro

Chilled Fruit Juices, Freshly Brewed Coffee, Assorted Teas (with To Go cups)

\$26.00 per person

Salish Plated Breakfasts

Choose one option from below.

Comes with Salish Breakfast Potatoes, Tomato Provencal,
and a choice of either Apple Pork Sausage or Smoked Bacon

Chef's Eggs Benedict

Poached Eggs, Prosciutto, House Made Buttermilk Biscuit, Oregano Scented Sauce Choron

\$24.00 per person

Fresh Mozzarella Frittata

Sun Dried Tomatoes, Arugula, Olive and Caper Vinaigrette

\$24.00 per person

Croissant French Toast

Cinnamon and Vanilla Batter, Fresh Strawberries, Powdered Sugar

\$22.00 per person



The Famous Salish Country Breakfast

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

Buffet Style is available for groups of 15 or more

First Course

Fresh Sliced Seasonal Fruits (Buffet)

Chef's Parfait with Honey Yogurt, Dried Fruit and Seasonal Berries, Granola, Roasted Nuts and Seeds (Plated)

Freshly Baked Breakfast Breads and Pastries

Second Course

Salish Old Fashioned Steel-Cut Oats with Brown Sugar and Cream

Third Course

Salish Scrambled Eggs with Tillamook Cheddar Cheese

Apple Pork Sausage, Smoked Bacon, Canadian Bacon

Salish Breakfast Potatoes

House Made Buttermilk Biscuits with Honey and Fruit Compote

Fourth Course

Buttermilk Pancake with Fresh Seasonal Fruit, Powdered Sugar and Maple Syrup

OR

Chilled Fruit Juices

Freshly Brewed Coffee and Assorted Teas

\$42.00 per person

\$20.00 per child 12 and under

House Sparkling Wine or Mimosas

\$8.00 per drink



Mt. Si Celebration Brunch

For groups under 15 a \$5.00 per person charge will apply.

Pike Place Market Fruit Display
House Made Muffins, Buttermilk Biscuits and Coffeecake
Local Cheese Display
Fresh Grapes, Dried Fruits and Nuts

OR

Classic Caesar Salad
Chopped Romaine, Parmigiano-Reggiano, Roasted Garlic Crostini
Bebé Farms Seasonal Greens
Shaved Fennel, Julienned Carrots, Baby Tomatoes and Zinfandel Vinaigrette
Herb Roasted Yukon Potatoes and Caramelized Onions
Scrambled Eggs, Crème Fraîche and Chives
Salish Signature Cedar Planked Potlatch Salmon, Lemon Caper Cream
Lemon and Thyme Grilled Chicken Breast with Grilled Citrus and Natural Jus

OR

Grand Marnier and Cinnamon Battered Croissant French Toast
Fresh Strawberries and Powdered Sugar

OR

Chilled Fruit Juices
Freshly Brewed Coffee and Assorted Teas
\$42.00 per person

House Sparkling Wine or Mimosas
\$8.00 per drink

Custom Omelets and Eggs Any Style

15 guest minimum

Condiments include Diced Bacon, Ham, Smoked Salmon, Spinach, Peppers,
Mushrooms, Tomatoes, Onions, Cheddar Cheese, and Mozzarella Cheese
\$15.00 per person



Lunch Menu

Two Course Plated Lunches

All plated lunch entrees include starter, bread, butter, freshly brewed coffee and an assortment of hot teas. If more than one choice is made in any category, you will need to provide place cards to denote menu choices, and the higher priced entrée will be charged. Vegetarians will always be accommodated. The exact number of each entrée will be due three working days prior to your event.

Starter

Choose one:

Chef's Seasonal Soup

Arugula Salad

Tomatoes, Chives, Lemon Zest, Lemon Dijon Vinaigrette

Bebé Farms Seasonal Greens

Shaved Carrots, Radishes, Beets, Blood Orange Vinaigrette

Classic Caesar Salad

Chopped Romaine, Parmigiano-Reggiano, Roasted Garlic Croutons

Main Course

Roasted Chicken "Saltimbocca"

Fried Sage, Baby Potatoes, Seasonal Mushrooms, Prosciutto Crisp, Marsala Jus

\$38.00

Herb Seared Salmon

Soft Ricotta Polenta, Wilted Arugula and Pickled Red Onion, Chive Oil

\$39.00

Grilled Skirt Steak

Sautéed Mushrooms and Artichokes, Roasted Garlic Potato Puree, Thyme Jus

\$42.00

Pan Seared Jumbo Sea Scallops

Tomato Risotto, Asparagus Tips, Citrus Buerre Blanc

\$42.00

Grilled Garlic Prawn Fettuccini

Broccoli Florets, Carrots, Peppers, Parmesan Cheese, White Wine, Olive Oil

\$38.00

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Desert Options

New York Cheesecake with Fresh Strawberries and Whipped Cream
Vanilla Bean Panna Cotta with Stewed Tart Cherries and Almond Tuile
Dulche de Leche and Chocolate Tart with Sea Salt and Hazelnut Crisp
Mike's Farm Fresh Fruit Cobbler with Minted Whipped Cream

\$8.00 per person

Lunch Buffets

For groups under 15 a \$5.00 per person charge will apply.

All Lunch Buffets include coffee and tea service.

Salish Signature

Country Vegetable Soup

Local Field Greens with Radishes, Jicama and Carrots

Orrechiette Pasta with Green Peas, Oven Roasted Tomatoes and Goat Cheese

Roasted Potatoes, Artichokes and Mushrooms

Grilled New York Steak, Butter Sautéed Squash, Salish Alder Smoked Sea Salt

Salish Signature Cedar Planked Potlatch Salmon, Lemon Caper Cream

Sautéed Washington Apples and Wild Fennel

\$40.00 per person

Visions of Italy

White Bean and Kale Soup

House Made Mozzarella Roulade with Tomatoes and Pesto Vinaigrette

Seasonal Mushroom Risotto with Asparagus, Diced Tomato and Fresh Thyme

Whole Wheat Penne Pasta with Tomatoes, Spinach, Garlic, and White Wine

Choose two:

Beef Bolognese, Parmigiano-Reggiano, and Spaghetti

Herb Crusted Chicken with Fresh Mozzarella and Tomato

Grilled Swordfish, Peppers, Capers, Fresh Herbs and White Wine

\$38.00 per person

Summer Barbeque

Chef's Iceberg Salad with Tomato, Chives, Tortilla Strips and Tillamook Cheddar Cheese

Roasted Potato Salad with Tri-Colored Peppers, Fresh Herbs and Olive Oil

Sautéed Green Beans with Sweet Corn and Diced Tomato

Smokey Rigatoni Mac n' Cheese

Choose two:

Whole Side of Salmon, Chipotle and Lime Crème Fraîche

Grilled Chicken Breast, Family Secret BBQ Sauce, Green Onions

Braised Boneless Short Ribs with an Ancho Chili Dry Rub

\$38.00 per person

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Ring of Fire

Hawaiian Macaroni Salad
Orange Blossom Scented Fruit Salad
Steamed Brown Rice
Yakisoba Noodles with Shitake Mushrooms and Cabbage
Sweet Chili Glazed Broccoli, Cauliflower, Carrots and Red Peppers
Choose two:
Grilled Huli Huli Chicken with Pineapple and Sesame Seeds
Katsu Miso and Sake Glazed White Fish with Cucumber Salad
Kung Pao Beef with Carrots, Chilis and Fried Rice Noodles

\$40.00 per person

The Seattle Deli Board

Chef's Soup Selection

Caesar Salad
Macaroni Salad

House-Made Rustic Potato Chips

(Pre-Made Sandwiches-Cut in Half Served on Wood Boards)
Choose 3 Types of Sandwiches

Salish Club

Sliced Turkey, Bacon, Lettuce, Tomato and Provolone on a House Made Brioche Roll

Northwest

Sliced Roast Beef, Cheddar Cheese, Red Leaf Lettuce, Red Onions, Horseradish Mayonnaise on a French Baguette

The Falls Chicken Sandwich

Grilled Chicken Breast, Lettuce, Tomato, Herb Mayonnaise, Ciabatta Bread

The Big Tuna

Tuna Salad, Cheddar Cheese, Sliced Tomato, Lettuce, Whole Grain Bread

Italian Veggie

Fresh Mozzarella, Roma Tomatoes, Arugula, Balsamic Vinegar and Pesto Aioli on Focaccia

Chef's Selection of Sweets

\$36.00 per person



Create Your Own Buffet

Daily Soup Selection

Tossed Field Green Salad with Choice of Dressings

Red Bliss Potato Salad

Terra Vegetable Chips

Sliced Oven Roasted Meats, Cold Cuts and Cheeses

Lettuce, Sliced Tomato and Onion

Pickles and Marinated Olives

Selection of Breads and Condiments

Assorted Cookies

\$34.00 per person

Personalize a Lunch Buffet

Displays and Platters

Choose one:

Market Fresh Vegetable Crudités

Pike Place Seasonal Fruit Display

Local Cheese Display

Seasonal Soups and Salads

Choose two:

Bebé Farms Seasonal Greens

Shaved Fennel, Julienned Carrots, Baby Tomatoes and Zinfandel Vinaigrette

Classic Caesar Salad

Chopped Romaine, Parmigiano-Reggiano and Roasted Garlic Crostini

Endive, Frisee and Spinach Salad

Curry Candied Cashews, Washington Apples, Cranberries and Gorgonzola Vinaigrette

Roasted Baby Red Potato Salad

Tri-Colored Peppers, Fresh Herbs and Olive Oil

Country Vegetable Soup

White Bean and Kale Soup

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Entrée Selections

Choose two:

Includes Seasonal Vegetable Medley, Sliced Baguette and Butter

Seared Lemon and Thyme Chicken

Grilled Citrus with Natural Jus

Eggplant Cannelloni

Sautéed Spinach with Pine Nuts

Grilled Northwest Salmon

Julienned Vegetables with Herb Vinaigrette

Roasted Pork Loin

Grilled Apples, Dried Apricots and Cherries

Smoked Beef Strip Loin

Tomatoes and Seasonal Mushrooms with Merlot Sauce

Seasonal Side Dishes

Choose one:

Herb Roasted Potatoes

Saffron and Parmesan Risotto

Roasted Garlic Whipped Potatoes

Tomato and Herb Wild Rice Pilaf

Two Entrees: *\$50.00 per person*

Lunch Boxes To Go

Our lunches offer you easy to carry packages that are perfect to take along for fishing, biking, hiking, skiing or just picnicking in the park.

All Sandwiches Include:

Artisan Chips

Fruit Salad

Freshly Baked Cookies

Choice of Beverage: Assorted Soft Drinks or Bottled Water

Salish Club

Sliced Turkey, Bacon, Lettuce, Tomato and Provolone on a House Made Brioche Roll

The Northwest

Sliced Roast Beef, Cheddar Cheese, Red Leaf Lettuce, Red Onions, Horseradish Mayonnaise on a French Baguette

Italian Veggie

Fresh Mozzarella, Roma Tomatoes, Arugula, Balsamic Vinegar and Pesto Aioli on Focaccia

Classic Caesar Salad

Chopped Romaine, Fire Roasted Grilled Chicken, Garlic Croutons and Parmigiano-Reggiano

\$30.00 per person

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Reception Menu Platters

All platters serve 25 guests

Assorted Seafood Display

Snow Crab Claws, Jumbo Prawns, Pacific Oysters and Smoked Salmon
Lemon Wedges, Cocktail Sauce, Crackers

\$475.00

Seasonal Crudités Display

Broccoli, Cauliflower, Carrots, Celery, Cherry Tomatoes and Cucumbers
Spinach Ranch Dip, Roasted Shallot and Blue Cheese Dip

\$125.00

Pike Place Market Fruit Display

Sliced Fresh Fruit, Melons and Berries
Honey Yogurt Dip

\$160.00

Antipasto Platter Display

Genoa Salami, Coppa, Mortadella, Marinated Mozzarella, Provolone, Olives,
Artichoke Hearts, Sautéed Mushrooms and Pepperoncinis
Sliced Baguette

\$400.00

Local Cheese Display

Fresh Grapes, Dried Fruits and Nuts

\$250.00

Grand Cheeses of the World

Artisanal Cheeses from Around the Globe
Served with Assorted Fruits, Nuts, Honeycomb and Berries

\$375.00

Sushi Display

Four pieces per person

Veggie Roll

Cucumber, Carrot, Avocado, Sprouts

Salmon Roll

Pacific Salmon, Avocado, Green Onions, Cucumber

Spicy Tuna Roll

Sushi Grade Ahi Tuna, Sriracha, Sesame Seeds, Green Onions

\$395 for 25 Guests



Small Bites

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 item you select (for example for 60 people, you should order at least five dozen of each type).

- Classic Beef Tartar** - Grilled Garlic Crostini \$45.00
- Smoked Salmon Mousse Stuffed Eggs** - Minced Shallots, Capers, Chervil \$40.00
- Dungeness Lump Crab Cake** - Lemon and Old Bay Remoulade \$48.00
- Cheddar and Yukon Potato Cubes** - Chive Infused Sour Cream, Prosciutto Crisp \$38.00
- Minute-Cured Salmon** - Lemon Oil, Crème Fraîche, Tobiko, Cucumber Round \$42.00
- Smoked Bacon Wrapped Scallops** - Saffron and Carrot Coulis \$45.00
- White Bean and Truffle Crostini** - Green Onions \$38.00
- Caprese Skewers** - House Mozzarella, Tomato, Basil, Olive Oil \$38.00
- Chevre Mousse** - Caramelized Onions and Balsamic Syrup \$38.00
- Prosciutto Wrapped Prawns** - Sun Dried Tomato Aioli \$45.00
- Pork Pot Stickers** - Chili-Garlic and Soy Dipping Sauce, Green Onions \$43.00
- Grilled Vegetables in a Puff Pastry Cup** - Mozzarella Cheese, Roasted Tomato \$38.00
- Grilled Chicken Skewer** - Red Curry and Coconut Sauce, Fried Peanuts \$43.00

Slider Central

Served by the dozen

Angus Beef Slider

Tillamook Cheddar Cheese, Herb Mayo, Tomato
\$45.00

Green Curry Pulled Pork Slider

Malted Green Apple Slaw, Roasted Cashew Aioli
\$38.00

Classic B.L.T.

Smoked Pepper Bacon, Roma Tomato, Romaine Lettuce, Plain Mayo
\$36.00

Togarashi Blackened Ahi Tuna

Picked Ginger and Daikon Salad, Mixed Greens, Wasabi Mayo, Sweet Soy Glaze
\$48.00

Kalbi Marinated Turkey Slider

Sweet Hot Mustard, Red Onions, Romaine Lettuce, Roma Tomato, Daikon Sprouts
\$38.00

Veggie Slider

Seared Black Bean Cake, Jack Cheese, Tomato, Greens, Chipotle Aioli
\$36.00

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Seafood Cocktail Station

Chef Attended Mixing Station. Seafood is mixed in martini shakers to order with a selection of sauces and accompaniments and served in martini glasses. Must be combined with two other Reception offerings.

Sauces and Accompaniments

Pico de Gallo Bloody Mary

Edamame, Red Pepper, Daikon, Chili and Ponzu Sauce

Artichoke Hearts, Capers, Olives, Sun Dried Tomatoes and Aged Balsamic Vinaigrette

Seafood

(Choice of 2 types)

Bay Shrimp

Rock Crab

Ahi Tuna

Seared Scallops

\$18.00 per person

Chef's Interactive Stations

Chef Slices and Serves Mini Creations

2 hours of consecutive service. Must be combined with two other Reception offerings.

Minimum 20 guests

Grilled New York Strip

Foraged Mushroom Risotto, Port Wine & Blackberry Jus

\$20.00 per person

Togarashi Seared Ahi Tuna

Avocado, Tomato and Mango Ratatouille, Lemon Oil, Soy & Balsamic Glaze

\$18.00 per person

Braised Boneless Short Ribs

Goat Cheese Whipped Potatoes, Bacon and Tomato Jam

\$16.00 per person



Carving Stations

Served with rolls and condiments

Whole Roasted Tom Turkey

Mandarin and Dried Cherry Compote

(serves 25) \$175.00

Honey Baked Ham

Pineapple Chutney

(serves 20) \$325.00

Garlic and Rosemary New York Strip Loin

Triple Peppercorn Demi Glace

(serves 20) \$350.00

Salt and Herb Crusted Prime Rib of Beef

Rosemary Jus and Horseradish Cream

(serves 25) \$450.00

Grilled Grain Finished Buffalo Sirloin Roast

Huckleberry Sauce

(Serves 25) \$525.00



Salish Epicurean Events

For parties up to 50 people. Guests will be provided a menu on the night of the event to make their entrée selection.

Salish Gastronomique

Amuse Bouche

Soup

White Truffle Scented Cauliflower Soup

Grilled Sourdough Croustade, Lemon Cream, Chive Oil

Salad

Chef's Favorite Salad

Belgian Endive, Frisee, Red Oak Lettuce, Dried Cherries, Blue Cheese Crumble, Candied Pecans, Aged Sherry Vinaigrette

Entrées

Pan Seared Salmon Filet

Pickled Watermelon Radishes, Fresh Watercress, Orange Buerre Blanc
or

Grilled Rib Eye Steak

Mushroom Ragout, Red Wine Reduction, Roasted Garlic Whipped Potatoes
or

Wild Mushroom Ravioli

Smoked Tomatoes, Green Peas, Parmesan Reggiano, Rosemary Cream

Dessert

Tahitian Vanilla Bean Panna Cotta

Stewed Tart Washington Cherries, Candied Citrus, Hazelnut Tuile

French Press International Coffee

Soft Cream, Cinnamon Stick, Raw Sugar and Chocolate Shavings

\$79.00 per person



Seasonal Epicurean Dinners

Fall/Winter Option One

Amuse Bouche

Salad

Grilled Radicchio and Roasted Squash Salad

Maytag Blue Cheese, Curried Cashews, Spiced Apple Cider Vinaigrette

Soup

Velvety Potato & Leek Bisque

Crispy Pancetta, Thyme Crème Fraîche, Fried Leeks

Intermezzo

Lemon & Thyme Sorbet

Entrées

Pan Seared Steelhead Salmon

Creamy Braised Leeks, Prosciutto Crisp, Brown Butter & Meyer Lemon Vinaigrette

or

Grilled Andersen Valley Lamb Chops

Butternut Squash and Brussel Sprout Hash, Mulled Wine Reduction

or

Braised Boneless Beef Short Ribs

Goat Cheese Potato Puree, Root Vegetables, Port Wine Reduction

Dessert

Valrhona Chocolate Mousse

Grand Marnier Macerated Raspberries, Chocolate Curl

French Press International Coffee

Soft Cream, Cinnamon Stick, Raw Sugar and Chocolate Shavings

\$97.00 per person



Seasonal Epicurean Dinners

Fall/Winter Option Two

Amuse Bouche

Soup

Snoqualmie Ale & Beecher's Cheddar Soup

Smoked Tomato, Brioche Toast Point

Appetizer

Open Faced Duck Confit Ravioli

Chef's House Made Ricotta Cheese, Fried Quail Egg, Rosemary Reduction

Intermezzo

Lavender & Port Wine Sorbet

Entrées

Grilled Prosciutto Wrapped Jumbo Scallops

Crispy Leeks, Poached Figs, Reisling Reduction

or

Grilled Kurobuta Pork Chop

Braised Fennel, Sun Dried Tomato Pesto, Pernod Jus

or

Seared Beef Tenderloin

Oven Roasted Oyster Mushrooms, Pear & Parsnip Puree, Sauce Bordelaise

Dessert

Huckleberry & White Chocolate Cheesecake

Almond Tuile, Huckleberry Compote, Whipped Cream

Mignardises

French Press International Coffee

Soft Cream, Cinnamon Stick, Raw Sugar and Chocolate Shavings

\$125.00 per person



Plated Dinners

All dinners are priced a la carte with a minimum of two courses. All dinner entrees include seasonal vegetable accompaniments, bread, butter, and freshly brewed coffee and tea service. One starter, up to two entrées and one dessert may be chosen for the entire group. The exact number of each entrée will be due three working days prior to your function. 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, and the higher priced entrée will be charged.

Vegetarians will always be accommodated.

Starters

Spinach Salad

Toasted Almonds, Red Wine Soaked Cranberries, Blue Cheese, Zinfandel Vinaigrette

\$12.00 per person

Classic Caesar Salad

Chopped Romaine, Fried Capers, Parmigiano-Reggiano, Roasted Garlic Crostini

\$9.00 per person

Bebé Farms Greens

Shaved Carrots, Radishes, Beets, Blood Orange Vinaigrette

\$9.00 per person

Pacific Chowder

House Smoked Salmon, Idaho Potatoes, Ocean Clams, Red Curry, Kaffir Lime Cream

\$14.00 per person

Creamy Tomato Soup

Grilled Sourdough Croustade, Tillamook Cheddar Cheese, Fried Basil

\$10.00 per person

Entree Selection

Grilled Chicken Breast

Sautéed Mushrooms, Prosciutto, Fresh Herbs, Mozzarella, Polenta

\$39.00 per person

Pan Seared Salmon

Tomatoes, Cilantro, Lime, Basmati Rice, Coconut and Red Curry Sauce

\$43.00 per person

Garlic and Herb Crusted Tenderloin of Beef

Roasted Garlic Whipped Potatoes, Grilled Asparagus, Merlot Jus

\$49.00 per person

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Duroc Pork Porterhouse

Baby Potatoes, Sautéed Fennel, Sun Dried Tomato Tapenade, Pernod Jus

\$42.00 per person

Mint Pesto Crusted Lamb Loin

Goat Cheese Whipped Potatoes, Pistachios, Red Wine Poached Cherries, Cherry Jus

\$54.00 per person

Beef and Salmon Duet

Potato and Parmesan Tower, Tarragon Jus, Lemon Cream, Young Vegetable Bouquets

\$58.00 per person

Grilled Rib Eye and Rock Shrimp

Yukon Gold Whipped Potatoes, Chives, Garlic and Lemon Butter

\$53.00 per person

Saffron Poached Lobster Tail

Parsley Whipped Potatoes, Tomatoes, Clarified Butter, Fresh Lemon

\$53.00 per person

Dessert Selection

Cherry Bombe

White Chocolate and Pistachio Fan, Cherry Gastrique

Valrhona Chocolate Pavé

Semi-Sweet Chocolate Mousse, Seasonal Fruit Compote and Chocolate Curl

Bananas Foster Tartlette

Cinnamon Whipped Cream, Dark Chocolate Sauce, Toasted Almonds

Chef's Seasonal Crème Brulée

Paired with Accompaniments

Espresso Tort

Candied Oranges, Mascarpone Cream, Lady Finger Crisp

\$10.00 per person



Vegetarian Option Rotation

Plated Dinner Banquet

Sunday

Zucchini "Purse", Filled with Wild Rice, Ratatouille Vegetables, Arrabiata Sauce

Monday

Penne Pasta Primavera, Fresh Vegetables, Herbs, White Wine and Olive Oil

Tuesday

Coconut Curry with Potatoes, Fava Beans, Onions, Carrots and Basmati Rice

Wednesday

Mushroom Ravioli, Green Peas, Tomatoes, Asparagus, Truffle Foam

Thursday

Yakisoba Noodle Stir Fry, Cubes of Tofu, Seasonal Vegetables, Sweet Garlic Chili Sauce

Friday

Eggplant Cannelloni, Fresh Ricotta Cheese, Pine Nuts, Sautéed Spinach

Saturday

Grilled Vegetable Strudel, Mozzarella Cheese, Asparagus, Tomato Sauce

\$34.00 per person



Dinner Buffets

Minimum of 20 guests. For groups under 20, a \$7.00 per person charge will apply.

All buffets include coffee and tea service.

The Evergreen Buffet

Northwest Cheese Display from Local Farms

Spinach Salad with Red Wine Poached Cherries, Crumbled Gorgonzola, Fried Shallots, Port Vinaigrette
Oregon Lentil Salad, Carrots, Peppers, Frisée Lettuce, Chopped Parsley, Sparkling Cider Vinaigrette
Dauphinoise Style Gratin Potatoes, Idaho Russet Potatoes, Onions, Garlic, Parmesan Cheese, Fresh Herbs
Green Beans with Garlic Oil and Fire Roasted Peppers

Choose two:

Pepper Crusted New York Sirloin
Rosemary Au Jus and Horseradish Cream
Pan Seared Northwest Trout
Brown Butter, Toasted Pine Nuts, Tomatoes, Thyme
Citrus and Sage Marinated Chicken Breast
Grilled Citrus Segments, Fried Sage Leaves, Natural Jus
Salish Signature Cedar Planked Potlatch Salmon with Lemon Dill Cream

\$55.00 per person

The High Cascade Buffet

Northwest Cheese and Cured Meats Display

Rosemary Flat Bread, Extra Virgin Olive Oil, Balsamic Vinegar, Dijon Mustard, Honey, Dried Fruits and Nuts
Bebé Farms Greens Shaved Fennel, Grape Tomatoes, Julienned Carrots, Selection of Dressings
Orzo Pasta Salad, Asparagus, Sun Dried Tomatoes, Garlic, Chevré
Chef's Seasonal Vegetable Selection
Buttermilk and Parsley Whipped Potatoes
Wild Rice Pilaf

Entrées:

Herb Crusted Prime Rib of Beef
Rosemary Au Jus, Fresh Horseradish, Chive Sour Cream
Salish Signature Cedar Planked Potlatch Salmon
Tarragon Remoulade, Fresh Lemons, Parsley
Roasted Chicken Breast
Wild Mushrooms, Prosciutto Marsala Jus, Saffron Risotto

\$65.00 per person

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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 Grand Ring of Fire Buffet

Orange Blossom Scented Fruit Display
Shrimp, Crab and Tuna Sushi Display
Chop Salad
Napa Cabbage, Romaine, Carrots, Onions, Yuzu and Soy Vinaigrette
Hawaiian Macaroni Salad
Kim Chi Fried Rice or Steamed White Rice
Sweet Chili Glazed Vegetables
Yakisoba Noodle and Vegetable Stir Fry
Grilled Rib Eye Steak
Kalbi Sauce, Sesame Seeds, Green Onions
Charred Sriracha BBQ Side of Salmon
Fresh Oranges, Limes, and Cilantro

\$75.00 per person



Personalized Dinner Buffet

Minimum of 20 guests. For groups under 20, a \$7.00 per person charge will apply.
All buffets include coffee and tea service.

Displays and Platters

Choose one:

Market Fresh Vegetable Crudités
Pike Place Seasonal Fruit Display
Local Cheese Display
Fresh Grapes, Dried Fruits and Nuts

Seasonal Soups and Salads

Choose two:

Spinach Salad

Red Wine Poached Cherries, Crumbled Gorgonzola, Fried Shallots, Port Vinaigrette

Classic Caesar Salad

Romaine Spears, Parmigiano-Reggiano, and Roasted Garlic Crostini

Bebé Farms Greens

Shaved Fennel, Grape Tomatoes, Julienne Carrots, Selection of Dressings

Oregon Lentil Salad

Carrots, Peppers, Frisée Lettuce, Chopped Parsley, Sparkling Cider Vinaigrette

Orzo Pasta Salad

Asparagus, Sun Dried Tomatoes, Garlic, Chevré

Creamy Tomato Soup

Grilled Sourdough Croustade, Tillamook Cheddar Cheese, Fried Basil

White Bean and Kale Soup

Pacific Chowder

House Smoked Salmon, Idaho Potatoes, Ocean Clams, Red Curry, Kaffir Lime Cream
(*\$4 additional per person*)



Entree Selections

Includes Seasonal Vegetable Medley, Sliced Baguette and Butter

Choose two:

Grilled Chicken Breast

Sautéed Mushrooms, Prosciutto, Fresh Herbs

Salish Signature Cedar Planked Potlatch Salmon

Tarragon Remoulade, Fresh Lemons, Parsley

Eggplant Cannelloni

Sautéed Spinach, Pine Nuts

Herb Crusted Prime Rib of Beef

Rosemary Au Jus, Fresh Horseradish, Chive Sour Cream

Pan Seared Northwest Trout

Brown Butter, Toasted Pine Nuts, Fresh Lemon, Thyme

Seasonal Side Dishes

Choose two:

Dauphinoise Style Gratin Potatoes

Buttermilk and Parsley Whipped Potatoes

Yakisoba Noodle Stir Fry

Wild Rice Pilaf with Tomatoes and Herb

Two Entrees - \$59.00 per person

Three Entrees - \$65.00 per person



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



Delectable Extras

Coffee City

Hazelnut and White Chocolate Biscotti, Almond Macaroons and Coffee Cake
Latte and Espresso Drinks (doubles)
\$10.00 per person

Cookies and Cream

Snickerdoodle Cookies with Chocolate Milk
White Chocolate Cookies with Strawberry Milk
Chocolate Chunk Cookies with Plain Milk
\$10.00 per person

Oregon Trail Mix Station

Organic Granola Accompanied by Your Choice of Five
Individual Bowls of the Following:
Dried Apricots
Dried Cherries
Raisins
Coconut Flakes
Candied Walnuts
Toasted Almonds
Pistachios
Sunflower Seeds
M&M's
White Chocolate Chips
Heath Bar Chunks
\$12.00 per person

The Orchard Market

Washington Apples and Pears, Oranges, Bananas, Seasonal Berries,
Shell On Pistachios and Peanuts
Selection of Juices
\$11.00 per person



The Salty Dog Break

Fresh Popcorn and Butter
House Made Corn Tortilla Chips
Guacamole and Roasted Tomato Salsa
Large Soft Pretzels with Assorted Mustards

\$11.00 per person

Upgrade Your Break with a Bucket of Beer

\$7.50 per person

Snoqualmie Falls Soda Parlor

Sodas

Orange Soda
Cherry Coca Cola
Cream Soda
Root Beer

Ice Creams

Vanilla and Chocolate Ice Cream

Sundae Toppings

Peanuts, Chocolate Sauce, Whipped Cream, Maraschino Cherries, Strawberry Sauce

\$12.00 per person

Northwest Granolas

Fresh Cut Vegetable Display
Hummus and Spinach Ranch Dips
Toasted Pita Chips
Whole Seasonal Fruit
House Made Fruit Smoothies

Choose two:

Blueberry and Buttermilk
Peanut Butter and Banana
Strawberry Banana
Tropical Fruit
Mixed Berry

\$12.00 per person



Delectable Additions

- Assorted Individual Yogurts *\$4.00 /each*
- Fresh Fruit Skewers *\$36.00 /dozen*
- Whole Fresh Fruits *\$1.75 /each*
- Assorted Breakfast Breads or Coffeecake *\$24.00 /dozen*
- Bagels with Cream Cheese *\$36.00 /dozen*
- Lemon Bars or Raspberry Oat Bars *\$33.00 /dozen*
- Assorted Macaroons or Biscotti *\$36.00 /dozen*
- Assorted Cookies *\$33.00 /dozen*
- Brownies *\$36.00 /dozen*
- Handmade Chocolate Truffles *\$36.00 /dozen*
- Chocolate Covered Strawberries (seasonal) *\$38.00 /dozen*
- Assorted Salted Snacks (chips, dips and pretzels) *\$4.00 /person*
 - Peanuts *\$14.00 /pound*
 - Premium Mixed Nuts *\$36.00/pound*
 - Salish Trail Mix *\$36.00 /pound*
- Espresso Cart *\$75.00 /hour*
- Latte and Espresso Drinks *\$3.00-\$4.00 each*
- Assorted Soft Drinks and Salish Bottled Water *\$4.00 each*
 - Iced Tea or Lemonade *\$18.00 /carafe*
 - Pitcher of Milk *\$18.00 /carafe*
 - Fresh Fruit Juices *\$36.00 /carafe*
- Freshly Brewed Starbucks Regular Coffee *\$55.00 /gallon*
- Freshly Brewed Starbucks Decaf Coffee *\$55.00 /gallon*
- Assorted Tea and Hot Water Station *\$55.00 /gallon*



Banquet Bar Selections

Salish Deluxe Bar

Absolut - Vodka
Tanqueray - Gin
Sauza Silver - Tequila
Bacardi Silver - Rum
Jim Beam - Bourbon
Johnnie Walker "Red Label" - Scotch
\$9.50

Salish Premium Bar

Grey Goose - Vodka
Bombay Sapphire - Gin
Sauza "Hornitos" -Tequila
Appleton Estate - Rum
Maker's Mark - Tennessee Whiskey
Dewars "Black Label" - Scotch
\$11.50

Cordials

Kahlua, Amaretto, Grand Marnier, Baileys, Frangelico
\$12.00

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

\$6

Domestic

Coors Light
Budweiser

Micro

Deschutes Mirror Pond Pale Ale
Deschutes Black Butte Porter
Full Sail IPA
Alaskan Amber Ale
Widmer Hefeweizen

Imported

Amstel Light
Heineken
Stella Artois

Signature Wines By The Glass

\$9.50

Riesling - Milbrandt, "Traditions", Columbia Valley, WA
Chardonnay - Snoqualmie Vineyards, Columbia Valley, WA
Merlot - Snoqualmie Vineyards, Columbia Valley, WA
Cabernet - Red Diamond, Columbia Valley, WA
Sparkling Wine - Segura Viudas, "Aria", Brut Cava, Spain

Non-Alcoholic Choices

Martinelli's Sparkling Apple Cider - \$12 per bottle
Soda and Mineral Water - \$4.00
Thomas Kemper Rootbeer and Ginger Ale - \$4.50
Panna and Pellegrino - \$10.00 per 1 liter bottle
Punch - \$35.00 per gallon

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

Hospitality Suites in Guestrooms

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	132
Deutz, Duetz, "Brut Classic", Brut, Ay	105
Louis Roederer, "Brut Premier", Brut, Reims	80
Nicolas Feuillatte, Brut, Epernay	78
Veuve Clicquot, "Ponsardin", Brut, Reims	120
Veuve Clicquot, Demi-Sec, Reims	120

Sparkling Wines

Bortolomiol, Prosecco, Valdobbiadene, Italy	45
Delmas, Blanquette de Limoux, France	38
Roederer Estate, Brut Rosé, Anderson Valley, California	65
Roederer Estate, Brut, Anderson Valley, California	54
Schramsberg, Blanc de Blancs, Napa Valley, California	78
Schramsberg, Crémant, Demi-Sec, Napa Valley, California	75

Sauvignon Blanc

Cliff Lede, Napa Valley, California	54
Joel Gott, California	32
Novelty Hill, Red Mountain, Washington	38
Whitehaven, Marlborough, New Zealand	48



Pinot Gris

Adelsheim, Willamette Valley, Oregon	44
Belle Pente, Willamette Valley, Oregon	48
Cristom, Willamette Valley, Oregon	45
Elk Cove, Willamette Valley, Oregon	52

Riesling

Château Ste. Michelle, “Eroica”, Columbia Valley, Washington	56
Long Shadows, “Poet’s Leap”, Columbia Valley, Washington	48
Gamache, “Estate”, Columbia Valley, Washington	44

Chardonnay

Abeja, Columbia Valley, Washington	85
Au Bon Climat, Santa Barbara, California	52
Chateau Ste. Michelle, “Cold Creek”, Columbia Valley, Washington	46
Chateau Ste. Michelle, “Ethos”, Columbia Valley, Washington	75
Januik Winery, “Cold Creek Vineyard”, Columbia Valley, Washington	68
Jordan, Russian River Valley, California	75
L’Ecole, Columbia Valley, Washington	56
Ramey, Russian River Valley, California	75
Saviah, “Stillwater Creek”, Columbia Valley, Washington	62
Sonoma Cutrer, “Russian River Ranches”, Sonoma, California	45
Three Rivers, Columbia Valley, Washington	48

Pinot Noir

Broadley, “Estate”, Willamette Valley, Oregon	65
Domaine Serene, “Yamhill Cuvée”, Willamette Valley, Oregon	85
Elk Cove, Willamette Valley, Oregon	60
HK, “Generations”, Sonoma, California	80
Lemelson, “Thea’s Selection”, Willamette Valley, Oregon	72
Schug, Carneros, California	50
Panther Creek, “Winemaker’s Cuvée”, Willamette Valley, Oregon	62

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Merlot

Basel Cellars, Columbia Valley, Washington	58
Fidélitas, Columbia Valley, Washington	60
Hightower, Columbia Valley, Washington	62
L'Ecole, Columbia Valley, Washington	54
Novelty Hill, Columbia Valley, Washington	46
Snoqualmie, "Reserve", Columbia Valley, Washington	55
Tamarack Cellars, Columbia Valley, Washington	56

Syrah

Amavi, Walla Walla Valley, Washington	64
JM Cellars, Columbia Valley, Washington	64
Long Shadows, "Sequel", Columbia Valley, Washington	125
Novelty Hill, Columbia Valley, Washington	50
Snoqualmie, Columbia Valley, Washington	34
Snoqualmie, "Reserve", Columbia Valley, Washington	52

Red Proprietary Blends

Basel Cellars, "Claret", Walla Walla Valley, Washington	45
Basel Cellars, "Merriment", Walla Walla Valley, Washington	105
Brian Carter Cellars, "Byzance", Syrah-Grenache Blend, Columbia Valley, Washington	58
Dunham, "3 Legged Red", Columbia Valley, Washington	48
Fidelitas, "m100", Columbia Valley, Washington	44
Hedges Cellars, "CSM", Cab - Syrah - Merlot, Columbia Valley, Washington	36
Long Shadows, "Nine Hats", Columbia Valley, Washington	56
Matthews Cellars, "Claret", Columbia Valley, Washington	100
Ramey, "Claret", Napa Valley, California	90

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Cabernet Sauvignon

Amavi, Walla Walla Valley, Washington	65
Basel Cellars, "M", Columbia Valley, Washington	54
Hightower, Columbia Valley, Washington	75
Conn Creek, Napa Valley, California	48
Joel Gott, "815", Napa Valley, Sonoma & Lodi, California	50
Jordan, Alexander Valley, California	105
Justin, Paso Robles, California	56
Fidélitas, Columbia Valley, Washington	60
L'Ecole, Walla Walla Valley, Washington	85
Novelty Hill, Columbia Valley, Washington	58
Seven Hills, Columbia Valley, Washington	62
VaPiano, Columbia Valley, Washington	90