

What's Up NW

National Honey Month at Salish Lodge & Spa

August 31, 2017 by Lesley Haenny — [Leave a Comment](#)

Did you know that September is **National Honey Month**? Honeybees are quite possibly one of the most important insects in the world, visiting millions of blossoms during their lifespan, pollinating plants and collecting nectar to bring back to their hives. You can learn more about honey from the **National Honey Board** [here](#).



(Photo Credit: National Honey Board)

Salish Lodge & Spa, located in beautiful Snoqualmie, Washington, just outside of Seattle, is famous for its honey!

In 2011, Salish Lodge & Spa installed a four-hive, 120,000-honeybee apiary on the hillside overlooking the lodge, and produced over 600 pounds of Salish honey. They maintain the apiary as a protected habitat, which pollinates 80% of their flowering crops, which in turns, produces a substantial percentage of the food the lodge depends on. From those four-hives in 2011, Salish Lodge & Spa now as tripled the hives, producing 2,400 pounds of honey each year. The honeybees pollinate the Salish Lodge & Spa's herb and vegetable gardens, which provides sustainable and organic herbs and vegetables for The Dining Room and The Spa. Shipwreck Honey's Beekeeper, **Daniel Sullivan**, is Salish Lodge & Spa's apiary expert, and has guided them through their beekeeping efforts.



(Photo Credit: Salish)

Salish Lodge & Spa is hosting some sweet events to celebrate National Honey Month!

SWEET ESCAPE

Get the celebration started with Salish Lodge & Spa Dry Honey Cider and Salish Honey Caramel Popcorn in your room upon arrival so that you can toast to the hard-working bees. Finish the evening with cocktails in The Attic and dinner in The Dining Room before drifting to sleep with the soothing roar of the falls. Book your sweet escape [here](#).

Package includes:

One-night stay

Salish Lodge & Spa Dry Honey Cider and Salish Honey Caramel Popcorn upon arrival



(Photo Credit: Salish)

QUEEN BEE

Revel in the wonder of honey with luxurious treatments to hydrate, exfoliate, and soothe your skin at The Spa. Call 1-800-2-SALISH for reservations.

Individual treatments include:

Honey Harvest Body Glow

Honey from Heaven for the Hands and Feet

Bee-autify at Home



(Photo Credit: Salish)

HIVE TO TABLE RECEPTION

September 29, 2017 | 5:30pm to 7:30pm

\$55 per person

Set outside under a tent near their beautiful apiary, guests will enjoy everything Salish Honey, including:

Delectable bites featuring oysters, baron of beef with Salish Honey BBQ sauce, salmon, canapés, honey desserts, and more.

Tastings of featured honey cocktails, our Pike Hive Five Hopped Honey Ale, and Salish Honey.

Honey hand massage treatments and an exclusive look at how to make The Spa's soothing honey scrub.

Mingling with Daniel Sullivan, Salish's Beekeeper.

Auctioning of wood beehives made by Daniel Sullivan with proceeds going to the **Snoqualmie Valley Beekeepers Association**, a non-profit dedicated to honey bee education and preservation.

Raffling of honey-themed gift basket.

Tickets can be purchased [here](#).



(Photo Credit: Salish)

PIKE BREWING DINNER

October 6, 2017 | 6pm

\$90 per person

Combining the best local brews with a four-course menu revealed upon arrival, **Pike Brewing** and the Salish Culinary Team are coming together for a dinner to remember. You'll learn about brewing basics and how Salish Honey is infused in their beloved Pike Hive Five Hopped Honey Ale while the Salish Culinary Team provides perfect pairings. Tickets can be purchased [here](#).



HONEY TASTING MENU

September 1 through September 30

Join Salish Lodge & Spa in The Dining Room to enjoy the honey bee's bounty. During September, they will be featuring a three-course Honey Tasting Menu featuring Baby Greens Salad with Salish Honey Vinaigrette, Salish Honey and Vanilla Beef Cheeks, and a Nine Layer Honey Cake in addition to their regular menu. You can view the honey-tasting menu [here](#).



(Photo Credit: Salish)

BUZZY COCKTAILS

September 1 through September 30

Cheers to the mighty honey bee with cocktails inspired by nature's favorite sweetener – honey! All month long in September, stop by The Attic for a Chamomile Collins with Chamomile-Infused Gin, Honey, Thyme, and Sparkling Water or Honey Bee with Bourbon, Honey, Cointreau, and Apple Cider. You can view the buzzy-cocktail menu [here](#).



(Photo Credit: Salish)

HONEY HAPPY HOURS

Their ode to honey in the month of September includes Culinary Happy Hours that educate, inspire, and indulge! Learn all about the magical honey bee over honey-themed appetizers and wine, get the recipe and mixing tips for our featured honey cocktails, and master the art of cooking with honey starting with our Salish Honey BBQ sauce.

The Magical Honey Bee

Thursday, September 7, 2017 | 5:30pm to 6:30pm | \$40 per person | [Tickets](#)

Honey Cocktail How-To

Thursday, September 14, 2017 | 5:30pm to 6:30pm | \$40 per person | [Tickets](#)

Cooking with Honey

Thursday, September 21, 2017 | 5:30pm to 6:30pm | \$40 per person | [Tickets](#)



(Photo Credit: Salish)

HONEY MONTH TASTE & SHOP

Stop by The Country Store for all your National Honey Month must-haves and try some of their Salish Honey goodies. Tastings will be held every weekend in September from 3pm to 5pm, so mark your calendar to come sample your favorite treat while you shop!

September 2 and 3: Salish Honey Caramel Popcorn

September 9 and 10: Pike Hive Five Hopped Honey Ale

September 16 and 17: Salish Lodge & Spa Dry Honey Cider

September 23 and 24: Salish Honey

September 30 and October 1: Honey Fig and Honey Ale Spreads



(Photo Credit: Salish)

HONEY RETREAT & TEAM BUILDING AT SALISH

What better way to celebrate National Honey Month with your team than at Salish, where honey is in nearly everything they do! Treat your team to the full Salish Honey experience for just \$139 per person:

Hot breakfast buffet

All-day beverage service

Seasonal lunch buffet including two entrées

Afternoon break, including snacks and refresh of beverages

General session meeting space

Guided tour of the on-site apiary

Honey cocktail with take-home recipe

Exclusive look at how the Salish Culinary Team works with honey

For more information or to book your meeting contact their sales team at 425.831.6590 or sales@salishlodge.com.



(Photo Credit: Salish)