

Morning

Prices are per guest unless otherwise noted

10 Guest Minimum

Energy Break

Salish Honey Greek Yogurt Smoothies

Select One:

Banana - Apple - Mango Smoothie

Pineapple - Coconut Smoothie

Orange -Blueberry Smoothie

Seasonal Fruit Skewers

Salish Honey Yogurt

Assorted House-Made Energy Bars

Granola, Roasted Nuts, Salish Honey, White Sesame Seeds, Sunflower Seeds

Granola, Salish Honey, Dried Fruit, Yogurt Chips

\$18

Falls Break

Assorted Bagels

Salish Honey Butter, Herb Cream Cheese, Regular Cream Cheese,
Salish Honey, Coriander Lox, Capers, Chopped Egg, Diced Onions

\$16

Salish Break

Chef's Parfait

Honey Yogurt, Dried Fruit, Seasonal Berries, Granola, Roasted Nuts

Muffins, Scones, Coffee Cake

Salish Honey Butter, Preserves

\$12

Afternoon

Prices are per guest unless otherwise noted


10 Guest Minimum

Sweets

Seasonal Miniature Fruit Tarts
Chocolate Cheesecake Swirled Brownies
Cream Puffs

\$14

Dip

Jumbo Pretzels 
Grain Mustard, Salish Honey Mustard

House-Made Potato Chips
Bleu Cheese Crumble, Green Onions, Bacon Bits

Individual Crudité
Carrots, Peppers, Celery, Broccoli Florets, Cherry Tomatoes
House-Made Ranch Dressing

\$18

Salish Snack

Popcorn
Select One
Sea Salt & Butter, Parmesan & Olive Oil, Cinnamon & Sugar

Sliced Seasonal Fruit, Berries

Build Your Own Trail Mix
Granola, Raisins, Currants, Cherries, Almonds, Walnuts, Peanuts, Chocolate Chips, Yogurt Chips
Sunflower Seeds, Coconut Flakes

\$25

Break Enhancements

Prices are per person unless otherwise noted

All Day Beverage Service

Assorted Sodas, Bottled Sparkling Water, Starbucks Regular and Decaffeinated Coffee and a Selection of Tazo teas

\$19

Morning

Assorted Bagels

Salish Honey Butter, Herb Cream Cheese, Regular Cream Cheese

\$38 Per Dozen

House-Made Muffins, Scones, Coffee Cake

Salish Honey Butter, Preserves

\$38 Per Dozen

Cinnamon Rolls

Cream Cheese Icing

\$40 Per Dozen

Breakfast Breads

(Select One)

Apple, Banana, Pumpkin, Lemon, Orange

\$32 Per Loaf (15 slices)

Seasonal Fruit Skewers

Salish Honey Yogurt

\$38 Per Dozen

Assorted House-Made Energy Bars

Granola, Roasted Nuts, Salish Honey, White Sesame Seeds, Sunflower Seeds

Granola, Salish Honey, Dried Fruit, Yogurt Chips

\$8

Chef's Parfait

Honey Yogurt, Salish Honey, Dried Fruit, Seasonal Berries, Granola, Roasted Nuts

\$10

Build Your Own Trail Mix

Granola, Raisins, Currants, Cherries, Almonds, Walnuts, Peanuts, Chocolate Chips, Yogurt Chips

Sunflower Seeds, Coconut Flakes

\$12

Salish Honey Greek Yogurt Smoothies

Select One

Banana - Apple - Mango - Smoothie

Pineapple - Coconut Smoothie

Orange - Blueberry - Smoothie

\$9

Whole Seasonal Fruit

\$3.50

Afternoon

Sweet

House-Made Chocolate Truffles

\$42 Per Dozen

Cocoa Nib Peanut Butter Bar

\$40 Per Dozen

Chocolate Cheesecake Swirled Brownies

\$38 Per Dozen

Doughnut Holes

\$36 Per Dozen

Assorted House-Made Cookies

Chocolate Chip, Peanut Butter, Oatmeal Raisin

\$38 Per Dozen

Chocolate Covered Strawberries

\$42 Per Dozen

Assorted House-Made Éclairs

Select One

Caramel, Coffee, Vanilla Bean, Chocolate

\$42 Per Dozen

Savory

Jumbo Pretzels



Grain Mustard, Salish Honey Mustard

\$38 Per Dozen

House-Made Potato Chips

Bleu Cheese Crumble, Green Onions, Bacon Bits

\$6

House-Roasted Mixed Nuts

Olive Oil, Rosemary Sea Salt

\$9

Popcorn

Select One

Sea Salt & Butter, Parmesan & Olive Oil, Cinnamon & Sugar

\$4

House-Made Spreads

Hummus, Roasted Red Pepper, Roasted Eggplant, Lavash Crackers, Crudité, Carrots, Peppers,
Celery Broccoli Florets, Cherry Tomatoes, House-Made Ranch Dressing

\$14

Sliced Seasonal Fruit

\$12

Grilled Seasonal Vegetable Antipasto

\$14

Build Your Own Bruschetta

House-Made Crostini

Artichoke, Tomato, Fresh Mozzarella, Olives, Basil, Red Onion, Caramelized Onion

Roasted Red Peppers

\$12

Artisan Cheese Board

Lavash Crackers, Artisan Breads, Fruit Preserves

\$14

Charcuterie and Artisan Cheese Board


Olive Oil Toasted Nuts, Fruit Preserves, Marinated Olives, House-Made Pickles, Lavash Crackers

\$18

Salish Afternoon Tea

10 Guest Minimum

Tea Sandwiches

Salish Honey Cured Salmon, Mascarpone, Rye Bread 

Organic Egg Salad, Radish, Brioche Bun

Roast Beef, Salish Honey Ale Spread, Whole Grain Bread 

English Cucumber, Cream Cheese, Sourdough Bread

House-Made Miniature Scones 

Fruit Preserves, Salish Honey, Devonshire Cream

House-Made Sweets

Frangipane Almond Tart

Mini Cupcakes

Macarons

Chocolate Opera Cake

Salish Honey Bee Cookies 

Specialty Teas with Lemon and Salish Honey 

\$37 per guest

 Look for the Salish bee to guide you to menu items that feature honey from our own hives

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change. Information on consuming raw or undercooked food is available upon request. All food and beverage functions are subject to a mandatory 22% taxable service charge. Of that amount, 12.1% will be pooled and paid to the hotel servers, bussers, banquet attendants, banquet captains and bartenders serving you and your event, and the remaining 9.9% is retained (and not distributed as a tip or gratuity to the hotel's employees) by the hotel.