

## Event Guidelines

### Menu Selections

At the Salish Lodge & Spa, our goal is to bring you mouthwatering, purely Northwest cuisine using fresh, vibrant, seasonal ingredients. This means using refined techniques that let the food speak for itself; showcasing everything in its natural state. Not pretentious. Not covered up. Just served simply... divine.

We're passionate about partnering with local growers, farmers and purveyors so that we can provide you with the best of the best.

 Look for the honey bee symbol throughout our menu representing our own on-property apiary. While we are thrilled to share Salish honey with our private event guests, we feel strongly about maintaining the apiary as a protected habitat for these important agents, which pollinate 80 percent of our flowering crops that produce a substantial amount of the food we depend on.

The culinary team takes great pride in creating customized and seasonal menus to make your private event memorable. Please consider the enclosed menus just a starting point for your Salish Lodge experience.

---

### Salish Select Service

Salish Select Service allows your guests that restaurant feel in a private setting. Guests can make their entrée selection during your event with a four-course meal, from three pre-selected entrees. Please ask your sales representative for more information. The highest selected entrée price will be applied to all meals.

---

### Beverage Service

Salish Lodge & Spa is proud to partner with local breweries, wineries and distilleries to offer a variety of beverages that pair perfectly with the vibrant Northwest ingredients of our cuisine.

---

### Parking

Salish Lodge & Spa offers both valet and self-parking options for event attendees. Please inquire with your Sales Representative for current rates.

---

### Off-Premise Catering

Let the Salish Lodge & Spa bring all the splendor and ease to your location.

---

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