



SALISH
LODGE & SPA

Winter Break Menu

SEASONALLY INSPIRED BREAK

Themed breaks are served for up to two hours, available for groups of 10 or more.

Rise and Shine

brioche cinnamon rolls | honey mango smoothies
fennel chili spiced nuts **\$16 per person**

Cookies and 'Milk'

white chocolate dipped cookies | assorted candies
seasonally inspired trail mix | assorted milks **\$16 per person**

After the Winter Workout

Signature hot chocolate station | honey granola bars | fresh sliced fruit
parmesan truffle oil popcorn | butter & sea salt popcorn **\$18 per person**

Fresh Start

individual vegetable crudité | honey mango smoothies
flatbread with hummus | hazelnut romesco **\$18 per person**

ALL DAY SNACK STATION

Stationed refreshment to energize your meetings

Crunch and Munch

whole fruits | fennel chili roasted nuts | house made potato chips
Starbuck's Salish blend coffee, decaf, Tazo tea service, and assorted soft drinks
full day \$30 per person

The Groundhog's Getaway

honey granola bars | inspired trail mix | candies
Starbuck's Salish blend coffee, decaf, Tazo tea service, and assorted soft drinks
full day \$34 per person



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





SALISH
LODGE & SPA

SNACKS

A la carte snacks to refresh your guests.

Assorted cookies | peppermint brownies
and white chocolate blondies **\$12 pp**

Whole seasonal fruits **\$4 pp**

Sliced seasonal fruits **\$6pp**

Fennel chili roasted mixed nuts **\$7pp**

Parmesan truffle oil and butter & sea salt Popcorn **\$6pp**

Honey granola bars **\$8pp**

Seasonally inspired trail mix
with mini marshmallows and dried cranberries **\$10pp**

Flatbread with hummus and hazelnut romesco **\$12pp**

House made potato chips and caramelized onion dip **\$12pp**

Yoghurt and Granola Parfaits **\$10pp**

Honey Mango Smoothies **\$7 pp**

Individual Vegetable Crudité with Herb Ranch **\$9 pp**

Basil Tomato Brushetta **\$9 pp**

*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 is subject to applicable Washington state sales tax and a 23% taxable service charge.
Of that amount, 55% will be paid directly to service personnel and 45% will be retained by the property.*



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

