



CATERING MENU PLANNER

Thank you for choosing the Icicle Village Resort for your meeting, conference or special event catering. Our Executive Chef, Bill Monigold and the entire catering staff at the Icicle Village Resort offers your group some of the finest dining available. We are happy to work with you to create tailored menus for your event.

If your group has special needs, please email or phone the sales department at 855.888.2272 for assistance in planning your menu. Check www.iciclevillage.com/meetings-events/catering for menu updates and new menu items.

ICICLE VILLAGE RESORT SALES AND CATERING

Toll free: 855.888.2272, Local: 509.888.2272, 509.548.7000, Fax: 509.888.2271
sales@iciclevillage.com

MENU SELECTION

All details for your event are required a minimum of 14 days prior to the start of your event. Buffets are served for a maximum of 1.5 hours. No food or beverage can be taken "to go." A single entrée choice is recommended for your entire group. For groups over 20, a choice of two entrées is possible as long as the catering department knows how many of each entrée is requested 14 business days prior to the date of service. All entrées will be billed at the highest priced menu item. (Please place an indicator of the entrée choice at each place setting and designate those requesting vegetarian entrées as well.) Special dietary meal requests must be arranged 14 business days in advance or 25% added cost.

GUARANTEES

Please notify the catering department of your guaranteed number of guests, as well as your entrées-split at least 5 business days prior to your event. Once received by the catering department, the number will be considered a guarantee and is not subject to reduction.

PAYMENT POLICIES

The food, beverage, and miscellaneous prices quoted are subject to an 18% service charge and applicable Washington State sales tax.

Food and beverage for your function must be provided by the Icicle Village Resort. Food and beverage prices will be quoted up to one year prior to the function, and will be guaranteed 90 days prior to your function.

Acceptable forms of payment are check received paid 10 days prior to function, credit card on file, or approved direct bill on account. Social events are to be prepaid prior to the event.





MEETING BREAKS

SINGLE COFFEE SERVICE - 2-HOUR SERVICE

\$4 PER PERSON

Seattle's Best Coffee (regular & decaf), tea, cider and cocoa packets. This includes one refresh.

FULL DAY BEVERAGE SERVICE

\$8 PER PERSON

Morning: Seattle's Best Coffee (regular & decaf), tea, cider and cocoa packets.

Mid-Morning Refresh: Coffee, decaffeinated coffee, tea, cider and cocoa packets.

Afternoon: Fresh coffee, iced tea, tea, lemonade and assorted sodas.

FULL DAY MEETING BREAK PACKAGE

\$14 PER PERSON

Morning: Seattle's Best Coffee (regular & decaf), tea, cider and cocoa packets.

Mid-Morning Refresh: Coffee, decaffeinated coffee, tea, cider and cocoa packets with choice of pastries or fresh fruit or granola bars.

Afternoon: Fresh coffee, iced tea, tea, lemonade and assorted sodas. with cookies or brownies and choice of vegetable tray with ranch dip, or assorted chips and dip/salsa, or popcorn.

ADD ORANGE JUICE TO ANY ABOVE SERVICES

\$2 PER PERSON

A LA CARTE BREAK ITEMS

*Assorted Coke brand sodas,
Tree Top juices or house bottle water*

\$2.50 EACH

Popcorn

\$2 PER PERSON

Lemonade and iced tea

\$3 PER PERSON

*Assorted potato and tortilla chips
with salsa and dips*

\$4 PER PERSON

Assorted homemade large cookies

\$10 PER DOZEN

Granola bars

\$3 EACH

*Assorted large pastries
and large muffins*

\$20 PER DOZEN

*Sliced fruit display with dipping sauce
(includes honeydew, cantaloupe, grapes,
oranges, & strawberries)**

\$7 PER PERSON

Homemade chocolate brownies

\$14 PER DOZEN

*Vegetable tray and
assorted dips*

\$6 PER PERSON

Assorted homemade dessert bars

\$17 PER DOZEN

Mixed nuts

\$6 PER PERSON

*Cheese display with
assorted crackers*

\$8 PER PERSON

*Trail mix - Build your own
(M&M's, peanuts, raisin, cashews, almonds, dried fruits)*

\$8 PER PERSON

***Seasonal substitutions may occur**

An 18% service charge is automatically added to your event food & beverage purchases. At least 60% of this service charge will be distributed to your banquet attendants and 30% will be distributed to the other team members who assisted in making your experience memorable. The remainder will be applied toward helping provide our team members employee benefits. Special dietary requests must be made 14 business days in advance. A guarantee of the number to be served (including special dietary requests) is required by noon, 5 business days prior to the function. All prices subject to change without notice.



LIGHT LUNCH MENU

SANDWICHES, WRAPS, AND SALADS

Includes iced tea or lemonade, Seattle's Best Coffee (regular & decaf), with selection of teas and chef's choice light dessert. Select one entrée for entire group, available between 10am and 3pm. Prices listed are per person.

LIGHT LUNCH

\$12

A cup of soup, Tim's potato chips, and a half sandwich on whole grain bread with mayonnaise, leaf lettuce, and choice of cheddar, Swiss, or Provolone cheese; roasted turkey, deli ham, or roast beef. Choose one combination for your group.

TURKEY & PROVOLONE CROISSANT

\$15

A croissant layered with smoked turkey, Provolone cheese, tomato and leaf lettuce. Served with pasta salad and a fruit garnish.

Add Crispy Bacon and Sliced Avocado

\$7

VEGETARIAN GARDEN WRAP

\$15

Sun-dried tomato tortilla with seasoned hummus layered with shredded carrot, cucumbers, tomatoes, onions, bell pepper, and pumpkin seeds. Served with pasta salad and a fruit garnish.

CHICKEN CAESAR WRAP

\$16

Sun-dried tomato tortilla layered with grilled chicken, romaine lettuce, tomato, cucumber, and Caesar dressing. Served with pasta salad and a fruit garnish.

SOUTHWEST CHICKEN SALAD

\$17

Fresh greens tossed with tri-colored corn chips, roasted corn, black beans, grilled chicken, shredded cheese, and ranchero dressing garnished with cucumbers and tomato. Served with rolls & butter.

ASIAN CHICKEN SALAD

\$17

Fresh cabbage, greens, and crunchy Asian noodles tossed with sesame ginger dressing then topped with grilled chicken, and garnished with cucumber and tomato. Served with rolls & butter.

GREEK SALAD

\$17

Chopped romaine, Feta cheese, tapenade, pepperoncini, kalamata olives, tomatoes, cucumber, and Greek vinaigrette. Served with rolls & butter.

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SERVED LUNCH ENTRÉES

Beverages served include iced tea, lemonade, Seattle's Best Coffee (regular & decaf) and selection of teas.

Entrées include chef's choice light dessert.

Select one entrée for entire group, available between 10am and 3pm. Prices listed are per person.

CHICKEN MEDITERRANEAN

\$16

Marinated chicken breast lightly breaded with Mediterranean herbs and Parmesan cheese on white wine sauce. Served with rice pilaf and seasonal vegetables and rolls & butter.

SCHNITZEL A LA SWISS

\$17

Lightly breaded pork cutlet with sauteed onions, mushrooms, bacon, and apples, topped with Swiss cheese and finished with green peppercorn demi-glacé. Served with German fried potatoes, seasonal vegetables, and rolls & butter.

GERMAN SAUSAGES

\$17

Bavarian bratwurst and smoked German sausage served with German fried potatoes, chef made sauerkraut, and sweet & sour cabbage, Bavarian mustard, and rolls & butter.

BEEF & PORTABELLA STROGANOFF

\$17

Tender beef cutlets with sauteed portabella mushrooms in sour cream sauce, served over buttered noodles. Served with seasonal vegetables and roll & butter.

CHICKEN CORDON BLEU

\$17

Chicken breast broiled then topped with smoked ham and melted Swiss cheese, served with roasted Yukon potatoes, seasonal vegetables, and rolls & butter.

QUINOA WITH FRESH VEGETABLES

\$14

This high protein Central America grain is the center of this health dish that include celery, carrots, olive oil, garlic, and roasted corn. Finished with dried cranberries, cashews, and toasted pumpkin seeds. Served with seasonal fresh vegetables and rolls & butter.

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LUNCH BUFFET MENU

Beverages served from a beverage station include iced tea and lemonade, Seattle's Best Coffee (regular & decaf), and selection of teas. 20 person minimum charge, prices listed per person. Includes chef's choice light dessert.

Available between 10am and 3pm. Buffets are served for a maximum of 1.5 hours.

No food or beverage can be taken "to go."

DELI SANDWICH BUFFET

\$17

Sliced deli ham, roast beef, roasted turkey, cheddar, pepper jack, Swiss, and Provolone cheeses, lettuce, sliced tomatoes, sliced onion, dill pickles, mayonnaise, assorted mustards, and horseradish. Served with assorted deli breads, tossed green salad with dressings, potato salad, and fresh fruit.

Add gluten free bread

\$3

BAVARIAN HOME STYLE BUFFET

\$18

German-style baked chicken breast with rich Bavarian dill sour cream and roasted German sausages served with German fried potatoes and sauerkraut. Includes apple slaw, rolls & butter.

THAI CHICKEN STIR-FRY BUFFET

\$17

Stir-fried vegetables including peppers, onions, celery, carrots, broccoli, and cauliflower, all in a mild coconut milk curry sauce, along with grilled chicken. Served with hot steamed rice, rolls & butter, Asian salad, fresh fruit.

TACO BAR (gluten free)

\$16

Build your own tacos with seasoned ground beef and fajita chicken, Spanish rice, and flour tortillas, refried beans, grated cheddar cheese, chopped onions, diced tomatoes, shredded lettuce, sour cream, guacamole, tortilla chips, and salsa.

SOUP & SALAD BUFFET

\$15

Chef's selection of two freshly made soups. Tossed green salad with dressings, pasta salad, fruit salad, rolls & butter.

Add Platter of Pre-Made Deli Sandwiches

\$6

BAKED POTATO BAR (gluten free)

\$15

Hot baked pacific northwest potatoes accompanied with butter and sour cream, green onions, diced ham, bacon bits, broccoli, grated cheese, and vegetarian black bean chili. Served with tossed green salad with dressings, apple slaw, fresh fruit, rolls & butter.

PASTA BUFFET (gluten free option available)

\$14

Pasta tossed lightly with herbs and olive oil, sauce on the side includes creamy Alfredo and red marinara. Served with Parmesan cheese, roasted seasonal vegetables, tossed green salad with dressings, and garlic breadsticks.

Add-On Pasta Buffet:

Add

Grilled chicken topping

\$6

Hearty red meat sauce

\$6

Substitute gluten free pasta or bread

\$3

QUICK WORKING LUNCH

\$14

Assorted pre-made deli sandwich platter, tossed green salad with dressings and croutons, chips, and cookies for the light dessert.

Or

Assorted fresh wraps, tossed green salad with dressing and croutons, chips, and cookies for the light dessert. **\$16**

Add Soup

\$3

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BOX LUNCH TO GO MENU

Box lunches are subject to one selection. Includes whole fruit, pickle, fresh baked cookie, Tim's potato chips and bottled water.

DELI SANDWICH

\$16

Assorted premium meat and cheese combination of roasted turkey, deli ham, or roast beef, topped with either cheddar, Swiss or Provolone cheese, on whole grain bread with mayonnaise, leaf lettuce, and tomato.

On Gluten Free Bread

Add \$3

VEGETARIAN GARDEN WRAP

\$15

Sun-dried tomato tortilla with seasoned hummus layered with shredded carrots, cucumbers, tomatoes, onions, bell pepper, and pumpkin seeds.

CHICKEN CAESAR WRAP

\$16

Sun-dried tomato tortilla layered with grilled chicken, romaine lettuce, tomato, cucumber, and Caesar dressing.

TURKEY & PROVOLONE CROISSANT

\$15

A croissant layered with smoked turkey, Provolone cheese, tomato, mayonnaise and leaf lettuce.

Add Crispy Bacon and Sliced Avocado

\$7

On Gluten Free Bread

Add \$3

BEEF & CHEDDAR CIABATTA

\$16

A ciabatta roll layered with tender, thin-sliced roast beef, cheddar cheese, tomato, mayonnaise and leaf lettuce.

On Gluten Free Bread

Add \$3

SOUTHWEST CHICKEN SALAD

\$17

Fresh greens tossed with tri-colored corn chips, roasted corn, black beans, grilled chicken, shredded cheese, and ranchero dressing garnished with cucumbers, and tomato.

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COLD APPETIZERS & HORS D'OEUVRES

Appetizers & hors d'oeuvres sold per piece or per person. Minimum of 20 guests for items sold per person.

CANAPES - 50 PIECES

\$180

Shrimp and cream cheese on cucumbers with chicken, Brie, and sun-dried tomatoes on flatbread.

PRAWNS - 50 PIECES

\$170

Served with cocktail sauce and lemon wedges.

FRESH FRUIT DISPLAY

\$7 PER PERSON

Assorted melons, pineapple, grapes, and strawberries (seasonal) served with dip.

DEVILED EGGS

\$12 PER DOZEN

SMOKED SALMON SIDE

\$179

Served with soft herb cheese & crackers.
Serves 30-40

CHEESE DISPLAY

\$8 PER PERSON

Assorted imported and domestic cheese and cracker display.

CHIPS & DIPS

\$4 PER PERSON

Assorted potato and tortilla chips with salsa and dips.

FRESH VEGETABLE DISPLAY

\$6 PER PERSON

Assorted vegetables served with dip.

CLASSIC HUMMUS

\$6 PER PERSON

Garbanzo beans pureed with olive oil, lemon, garlic, and tahini served with flat bread and vegetables.

DELI DISPLAY

\$10 PER PERSON

Deli meat and cheese assortment with rolls and condiments.

IMPORTED BRIE DISPLAY

\$100

Brie cheese topped with spicy raspberry Melba sauce, and served with assorted crackers and flat bread.
Serves 25

INDIVIDUAL CRUDITÉ

\$7 PER PERSON

Assorted fresh vegetables with ranch, blue cheese, or hummus.

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HOT APPETIZERS & HORS D'OEUVRES

Appetizers & hors d'oeuvres sold per piece or per person. Minimum of 20 guests for items sold per person.

CHICKEN WINGS - 50 PIECES

\$120

Tender oven roasted chickens covered on your choice of Barbecue, Teriyaki, or Sweet & Sour sauce.

MELTED BRIE CHEESE

\$120

Topped with sauteed garlic and fresh basil. Served with assorted crackers and grilled flatbread. Serves 25

MEATBALLS - 50 PIECES

\$85

Barbecue, Bavarian, or Sweet & Sour 1oz meatballs.

COCONUT SHRIMP - 50 PIECES

\$160

Tasty shrimp hand-breaded with shredded coconut then cooked golden brown served with our ginger-lime dipping sauce.

MINI TACOS - 50 PIECES

\$85

Mini tacos with bean and beef filling, deep fried golden brown then topped with cheese, served with house made ranchero sauce.

PRIME RIB STATION

\$14 PER PERSON

Slow-roasted, juicy, and tender whole prime rib encrusted with a special blend of herbs and seasonings created by our chef and served with horseradish, au jus, and rolls & butter. Carved by uniformed chef.

TERIYAKI CHICKEN SKEWERS - 50 PIECES

\$115

Tender chicken with Teriyaki sauce on skewers.

ARTICHOKE DIP

\$60

Marinated artichoke hearts with Parmesan cheese and creamy herb sauce served with warm flatbread and tri-color chips. Serves 20

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SERVED DINNERS

Please select one for entire group. **Groups over 30 may choose 2 entrées, split entrées will be billed at the higher of the 2 prices.** These dinner items are served with seasonal green salad, chef's choice dressing, seasonal vegetables, rolls & butter, chef's choice dessert, Seattle's Best Coffee (regular & decaf), assorted teas, lemonade, and iced tea.

CHICKEN

Boneless, skinless, and marinated for tenderness.

CHICKEN JERUSALEM \$26

Lightly breaded with Mediterranean herbs, and Parmesan cheese, on white wine sauce, and topped with artichoke, finished with hollandaise sauce, served with rice pilaf or roasted Yukon potatoes.

FESTIVE STUFFED CHICKEN BREAST \$26

Tender breast of chicken stuffed with a cranberry and corn bread dressing and finished with hollandaise sauce (or cranberry glaze if specified) served with rice pilaf or roasted Yukon potatoes.

PORK

ROASTED PORK LOIN \$24

Herb-encrusted pork loin topped with sour cream sauce and served with garlic mashed potatoes.

BEEF

ROAST PRIME RIB \$32

Slow-roasted, juicy, and tender whole prime rib encrusted with a special blend of herbs and seasonings created by our chef and served with horseradish, au jus, and garlic mashed potatoes.

LONDON BROIL \$28

Marinated flank steak, sliced thin and topped with béarnaise sauce, served with garlic mashed potatoes.

TOP SIRLOIN STEAK \$30

Tender top sirloin, grilled and finished with green peppercorn sauce, served with garlic mashed potatoes.

SEAFOOD

BAKED NW SALMON \$30

Traditional NW salmon basted with herb butter, served with basmati rice.

GLAZED SALMON \$30

Salmon baked with ginger-soy glaze, served with jasmine rice.

CAJUN SHRIMP \$29

Sauteed shrimp with onions, green and red peppers with Cajun spices, served with rice.

VEGETARIAN

QUINOA WITH GRILLED PORTABELLA & VEGETABLES \$24

Sauteed seasonal vegetables and fresh grilled portabella mushrooms served over a large bed of quinoa and finished with dried cranberries, cashews, and pumpkin seeds.

VEGETARIAN PASTA \$22

Spinach fettucine tossed with fresh broccoli, cauliflower, tomato, basil, garlic, olive oil, and white wine.

This dish can be served with Parmesan cheese if desired.

Substitute Gluten Free Pasta \$3

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DINNER BUFFET MENU

Beverages served from a beverage station include iced tea and lemonade, Seattle's Best Coffee and selection of teas.

There is a 20 person minimum charge, priced per person. All buffets come with your choice of two salads, choose from: Tossed green salad with dressings, pasta salad, apple slaw, or potato salad; a choice of two starches, choose from: Garlic mashed potatoes, rice pilaf, roasted Yukon potatoes, or quinoa.

Buffets also include seasonal vegetables, fresh fruit, rolls & butter, and chef's choice dessert.

Buffets are served for a maximum of 1.5 hours. No food or beverage can be taken "to go."

WITH 1 MAIN DISH — \$30 WITH 2 MAIN DISHES — \$33 WITH 3 MAIN DISHES — \$36

CHICKEN CHOICES

CHICKEN MEDITERRANEAN

Lightly breaded with Mediterranean herbs and Parmesan cheese, on top of white wine sauce.

CHICKEN CHORON

Lightly breaded marinated chicken breast topped with Creole hollandaise sauce.

ROASTED CHICKEN BREASTS WITH APPLES

Roasted marinated chicken breast covered with sauteed apples and grapes in creamy white wine sauce.

CHICKEN PORTABELLA A LA SWISS

Char-broiled marinated chicken breast topped with strips of seasoned fire roasted portabella mushrooms and melted Swiss cheese.

ARTICHOKE & CHICKEN BAKE

Marinated chicken breast baked and topped with artichoke and Parmesan cheese with seasoned stuffing.

SEAFOOD CHOICES

BAKED NORTHWEST SALMON

Traditional northwest salmon basted with chef's special blend herb butter.

SALMON PESTO

Baked salmon basted with our chef's special blend herb butter and stuffed with fresh basil pesto.

CAJUN SHRIMP

Sautéed shrimp with green and red peppers, onions, and Cajun spices.

BAKED ALASKAN COD A LA CREME

Tender Alaskan cod fillets topped with a light breading of herbs and dill, then baked in creamy white wine sauce.

BEEF CHOICES

FRESH GRILLED LONDON BROIL

Flank steak marinated in fresh herbs, seared over a hot fire, then sliced thin and finished with béarnaise sauce.

Or topped with fresh diced tomatoes and Gorgonzola for a gluten free option.

ROAST PRIME RIB*

Slow-roasted juicy and tender whole prime rib, encrusted with a special blend of herbs and seasonings created by our chef and served with horseradish and au jus. Carved by uniformed Chef.

***Add \$3**

ROAST NEW YORK & FIRE ROASTED PORTABELLA

Slow-roasted New York strip, sliced and topped with seasoned fire roasted portabella mushroom and burgundy demi-glacé sauce.

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THEMED DINNER BUFFETS

Beverages served from a beverage station include iced tea and lemonade, Seattle's Best Coffee and selection of teas. **There is a 20 person minimum charge, priced per person.**

Buffets are served for a maximum of 1.5 hours. No food or beverage can be taken "to go."

ITALIAN PASTA BUFFET **\$28**

Pasta buffets include Caesar salad, spinach salad, garlic bread sticks, fresh fruit, and chocolate mousse for dessert.

CHOOSE **2** OF THE FOLLOWING ENTRÉES:

#1 GRILLED CHICKEN & FRESH SPINACH LINGUINI

Linguini with grilled chicken, fresh spinach, tomato, garlic, and basil, sautéed in olive oil and white wine.

#2 ITALIAN SAUSAGE FETTUCCINE

Fettuccine with Italian sausage, broccoli, cauliflower, tomato, garlic, and basil in a cream sauce with Parmesan cheese.

#3 MARINARA OR ALFREDO PENNE

Penne with marinara or Alfredo sauce served with peppers, onions, Parmesan cheese, and chicken.

#4 LASAGNA

Your choice if vegetarian, ground beef, or southwest chicken layered with three cheeses and marinara sauce.

Substitute Gluten Free Pasta **\$3 per person**

BAVARIAN BUFFET **\$29**

Bavarian buffets include German fried potatoes or German potato salad, braised sweet & sour red cabbage, our own house made sauerkraut, apple slaw, fresh fruit, green salad with dressings, and rolls & butter with apple or cherry strudel for dessert.

CHOOSE **2** OF THE FOLLOWING ENTRÉES:

#1 BRATWURST & GERMAN SAUSAGE

Two sausages steamed in beer and grilled.

#2 ROASTED PORK LOIN

Oven roasted pork loin seasoned with fresh pepper, dill, and other Bavarian spices, then finished with a rich sour cream dill sauce.

#3 JAEGER SCHNITZEL WITH MUSHROOM SAUCE

Sautéed breaded pork cutlet covered with a rich mushroom demi-glacé sauce.

#4 SAUERBRATEN BEEF TIPS

Sauerbraten marinated braised beef tips with onions and mushrooms in a sweet & sour German demi-glacé sauce.

#5 BAVARIAN CHICKEN

Boneless skinless marinated chicken breast, grilled, then topped with demi-glacé, and sour cream & dill.

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MORE THEMED DINNER BUFFETS

Beverages served from a beverage station include iced tea and lemonade, Seattle's Best Coffee and selection of teas. **There is a 20 person minimum charge, priced per person.**

Buffets are served for a maximum of 1.5 hours. No food or beverage can be taken "to go."

FIESTA BUFFET **\$27**

Fiesta buffets include chips and salsa, guacamole, corn and bean salad, refried beans, Spanish rice, and chef's choice dessert.

CHOOSE **2** OF THE FOLLOWING ENTRÉES:

#1 BUILD YOUR OWN FAJITAS

Build your own fajitas with seasoned sliced beef and chicken, soft flour tortillas and corn tortillas, sautéed peppers and onions, diced tomatoes, and sour cream.

#2 CHICKEN ENCHILADA CASSEROLE

#3 TACO BAR

Build your own tacos with seasoned ground beef and fajita chicken, soft flour or corn tortillas, grated cheddar cheese, chopped onions, diced tomatoes, sour cream, and shredded lettuce.

#4 PORK LOIN CHILI VERDE

Marinated pork simmered in a green chili sauce served with Pico de Gallo, cilantro, and lime, flour and corn tortillas.

BARBECUE GARDEN

Barbecues include chef's choice dessert, rolls and appropriate condiments.

CHOOSE **1** OF THE FOLLOWING BARBECUE GARDEN THEMES:

#1 ALL AMERICAN

\$20

Grilled hamburgers, grilled hot dogs, grilled chicken, baked beans, apple slaw, potato salad, potato chips, and fresh fruit.

#2 NORTHWEST

\$32

Baby back ribs, chicken, salmon, hot buttered corn, baked beans, apple slaw, potato salad, cornbread with honey-butter, and fresh fruit.

#3 WILD WEST

\$26

Tender slow-roasted pulled pork and chicken, hot buttered corn, baked beans, tossed field greens and assorted dressings, potato salad or apple slaw, cornbread with honey butter, and fresh fruit.

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DESSERT BUFFETS

ICE CREAM SUNDAE BAR **\$7 PER PERSON**

Ice cream, chocolate and caramel sauces, chocolate chips, sprinkles, strawberries, and whipped cream.

WAFFLE BOWL SUNDAE BAR **\$10 PER PERSON**

Ice cream, chocolate, caramel, and white chocolate sauces, chocolate chips, sprinkles, strawberries, pineapple, bananas, M&M's, white chocolate chips, toasted coconut shreds, and whipped cream.

SHORTCAKE BAR **\$5 PER PERSON**

Chocolate or vanilla shortcake, chocolate chips, sprinkles, strawberries, and whipped cream.

SHORTCAKE BAR WITH ICE CREAM **\$10 PER PERSON**

Chocolate or vanilla shortcake, ice cream, chocolate and caramel sauces, chocolate chips, sprinkles, strawberries, pineapple, bananas, and whipped cream.

BIRTHDAY CAKE BAR **\$8 PER PERSON**

Vanilla bean ice cream, confetti birthday cake, chocolate and caramel sauces, sprinkles, M&M's, chocolate chips, and whipped cream.

BANQUET DESSERTS (UPGRADES)

WHITE CHOCOLATE MOUSSE **\$3 PER PERSON**

Served with seasonal garnish

CARAMEL MOUSSE **\$3 PER PERSON**

Served with seasonal garnish

CHEESECAKE **\$5 PER PERSON**

Served with fresh fruit

CARROT CAKE **\$5 PER PERSON**

With cream cheese frosting

BLACK FOREST TORTE **\$7 PER PERSON**

Served with appropriate garnish

BAKED ALASKA **\$7 PER PERSON**

Served with appropriate garnish

An 18% service charge is automatically added to your event food & beverage purchases. At least 60% of this service charge will be distributed to your banquet attendants and 30% will be distributed to the other team members who assisted in making your experience memorable. The remainder will be applied toward helping provide our team members employee benefits. Special dietary requests must be made 14 business days in advance. A guarantee of the number to be served (including special dietary requests) is required by noon, 5 business days prior to the function. All prices subject to change without notice.



CATERED BEVERAGES

\$100 bartender charge, per bar, waived with \$200 or more in liquor receipts per 2 hour serving period, per bar.

PARTY PUNCHES (PER GALLON)

CHAMPAGNE PUNCH	\$35
CHAMPAGNE MIMOSA PUNCH	\$35
FRUIT PUNCH (NON-ALCOHOLIC)	\$20
SANGRIA PUNCH	\$35
MARGARITA PUNCH	\$35

WINE (PER BOTTLE)

HOUSE SPARKLING	\$19
HOUSE LABEL WHITE	\$21
HOUSE LABEL RED	\$25
SPARKLING CIDER (NON-ALCOHOLIC)	\$10
<i>More Wines Available on Request</i>	

KEG BEER*

DOMESTIC	\$395	DOMESTIC PONY KEG	\$195
IMPORTED	\$495	IMPORTED PONY KEG	\$295
MICROBREW	\$495	MICROBREW PONY KEG	\$295

**A full keg contains approximately 124 16oz portions. A pony keg contains approximately 62 16oz portions.*

NO-HOST (CASH) BANQUET BAR

CALL BRANDS	\$8
PREMIUM BRANDS	\$10
MICRO / IMPORT BEER	\$6
DOMESTIC BEER	\$4.50
HOUSE WINE GLASS	\$7.50
SOFT DRINK	\$3

HOSTED BANQUET BAR

CALL BRANDS	\$7.50
PREMIUM BRANDS	\$9.50
MICRO / IMPORT BEER	\$5.50
DOMESTIC BEER	\$4
HOUSE WINE GLASS	\$7
SOFT DRINK	\$2.50

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MORE CATERED BEVERAGES

\$100 bartender charge, per bar, waived with \$200 or more in liquor receipts per 2 hour serving period, per bar.

ASSORTED NON-ALCOHOLIC BEVERAGES

MILK, 2%, OR NONFAT	\$15 / PITCHER
FRUIT JUICE <i>Orange, Grapefruit, Tomato, Apple, Pineapple</i>	\$15 / PITCHER
ASSORTED SODAS, JUICES, HOUSE LABEL WATER	\$2.50 / CAN / BOTTLE
MINERAL WATER	\$3 / BOTTLE

NETWORK / MIXER

*Planning a hospitality suite for your attendees to network? Let us make it easy on you!
Delivered to your hospitality suite and managed by Resort staff:*

BASED ON A FLOW OF 50 PEOPLE FOR UP TO 3 HOURS	\$125
<ul style="list-style-type: none">• Ice <i>Replenished Once per Night</i>• Glassware, Cocktail Napkins• Non-Alcoholic Mixers - Club Soda, Tonic, Assorted Sodas*• Lemons, Limes, Cherries, etc• Garbage & Recycling Cans• Set Up/Tear Down Labor	

**Additional mixers can be ordered and billed upon consumption per above listed prices.*

ICE DELIVERY WITH TRASH CAN AND LINER	\$50
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