

# SUN MOUNTAIN LODGE

## Wedding Planning Guide



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# SUN MOUNTAIN LODGE

## *Mountaintop Wedding Ceremonies*

For a unique wedding experience



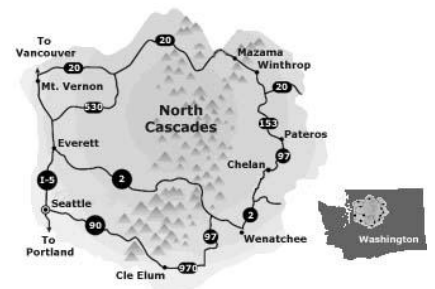
Sun Mountain Lodge is the perfect romantic location for your wedding, reception and honeymoon. We offer spectacular outdoor wedding sites, such as the bluff in front of the Lodge overlooking snow-capped Mt. Gardner with a breathtaking view of the Methow Valley far below, or the tranquil, tree-shaded shores of Patterson Lake. We also have elegant indoor facilities, such as the Main Lobby with its massive stone fireplaces or the more intimate library. We provide the very best in catered meals, romantic dinners, and creative rehearsal dinner options such as the Cowboy Dinner Ride or a wine cellar dinner. Our wedding site and services fee is \$800.00 and includes the ceremony location and a planning consultant available from the time of booking through your wedding day.

Our staff can arrange a variety of special activities and services for you, your family and friends to enjoy during their stay.

- On-site spa and salon services
- Local florists and photographers
- Local pastry chef for wonderful wedding cakes
- Live music or D.J. for your entertainment
- Local ministers or justice of the peace to officiate at your ceremony
- 360 degree view of the North Cascade Mountains and the Methow Valley

We are centrally located in Washington State and offer easy accessibility for guests traveling from any part of the country.

*For further information, please contact Mary Campbell, our wedding planner, at 800-572-0493 ext. 728 or direct at (509) 996-4728 email, [weddings@sunmountainlodge.com](mailto:weddings@sunmountainlodge.com) [www.sunmountainlodge.com](http://www.sunmountainlodge.com)*













SUN MOUNTAIN LODGE

Reception Hors d' Oeuvres

Passed Hors d' Oeuvres ~ priced per dozen

Cold Hors D'oeuvres

**Tuna Tartare**

Served with avocado-wasabi sauce, on crispy wonton chips  
30.00

**Chicken Curry Phyllo Cups**

Served with dried apricot and pickled red onions  
28.00

**Chocolate Covered Strawberries**

30.00

**Mini Fruit Skewers**

Served with passion fruit yogurt zabaglione  
25.00

**Caprese Broschetta**

Grilled Italian bread with fresh Mozzarella, Roma tomatoes, basil, sun dried tomato olive tapenade  
26.00

**Grilled Asparagus Wrapped with Smoked Salmon**

Served with roasted garlic aioli on crostini  
30.00

**Seared Tenderloin of Beef**

Roasted shallot thyme purée on toasted French bread  
30.00

**Citrus Cured Salmon**

On toast points with dill cream and capers  
28.00

SUN MOUNTAIN LODGE

Reception Hors d' Oeuvres, continued

Priced per dozen

Hot Hors d' Oeuvres

**Wild Mushroom and Blue Cheese Stuffed Phyllo Cups**

Served with port-wine reduction

30.00

**Crab Cakes**

Wrapped in sliced zucchini, served with red bell pepper coulis

65.00

**Lodge-Made Chicken Sausage Stuffed Mushroom Caps**

Topped with balsamic reduction

32.00

**Mushroom Caps**

stuffed with feta cheese and spinach

26.00

**Chicken Satays**

Served with lodgemade peanut sauce

26.00

**Mini Quesadillas**

Stuffed with chicken, corn, red onion, cilantro and cheddar cheese

24.00

**Beef Skewers**

Served with Teriyaki sauce

26.00

**Vegetable Spring Rolls**

Served with soy-lime sauce

22.00

SUN MOUNTAIN LODGE

Reception Hors d' Oeuvres, continued

Priced per person

Cold Hors d' Oeuvres Stations

**Chardonnay Poached Shrimp**

Served with homemade cocktail sauce. Five pieces per person.

15.00

**Pacific Northwest Smoked Salmon**

Served with traditional condiments (cream cheese, chopped red onions, capers, chopped eggs and crackers)

12.00

**Sun Mountain Lodge Antipasto Platter**

An assortment of Italian meats and cheeses, grilled vegetables, olives, assorted peppers

12.00

**Pacific Northwest Cheese Platter**

A selection of imported and domestic cheese, served with gourmet crackers and seasonal berries

10.00

**Fresh Seasonal Fruits**

A lavish display of sliced fruits and seasonal berries

9.00

**Vegetables Crudité**

Served with miso dipping sauce

8.00

**Lodge-Cured Salmon Gravlax**

Served with traditional condiments (hard cooked diced eggs, chopped red onions, capers, gourmet crackers)

14.00

**Brie Cheese Wheel**

Brie cheese wheel stuffed with apples, cranberries and walnuts wrapped and baked in puff pastry. Served with gourmet crackers.

10.00

**Mediterranean Goat Cheese Torta**

With pesto, pine nuts, and sun-dried tomatoes

12.00

**Sun Mountain Seafood Platter**

Pacific Northwest oysters on the half shell,  
alderwood smoked salmon served with traditional condiments,  
Chardonnay poached prawns served with cocktail sauce,  
smoked mussels topped roasted garlic- lemon aioli,  
cod ceviche served with mini tostada chips

22.00

SUN MOUNTAIN LODGE

*Plated - Style Reception Package*

*freshly brewed regular and decaf coffee, chilled lemonade, and a selection of hot teas.*

*Salads*

*Select one*

**Mixed Green Salad**

Served with shaved fennel, Granny Smith julienne green apples, candied pecans, crumbled blue cheese, and lemon-champagne vinaigrette

**Caesar Salad**

Crisp hearts of Romaine lettuce, Parmesan cheese, Lodge made herb croutons, lemon wedge and classic Caesar dressing

**Baby Spinach Salad**

Served with herbed goat cheese, pine nuts, seasonal berries, and raspberry-champagne vinaigrette

*Entrées*

*Select up to two*

**Roasted Beef Tenderloin and Prawn**

Peppercorn rubbed sliced beef tenderloin with red wine reduction demi glace and three large prawns sautéed with garlic and white wine. Finished in a saffron butter sauce. Accompanied by rosemary roasted potatoes, Chef's selection of seasonal vegetables.

52.00

**Grilled Salmon**

Fresh Pacific Northwest salmon served with smoked tomato fondue. Accompanied by Basmati rice pilaf, Chef's selection of seasonal vegetables.

42.00

**Roasted Chicken Breast Supreme**

Herb marinated, served over wilted spinach and oven dried tomatoes with Parmesan cream sauce. Accompanied by roasted garlic mashed potatoes, Chef's selection of seasonal vegetables.

41.00

**Grilled Boneless Pork Chops**

Marinated grilled boneless pork chops served with apple calvados sauce

38.00

**Grilled New York Steak**

Choice center cut New York steak served with pearl onion mushroom ragout

48.00

SUN MOUNTAIN LODGE

*Vegetarian Options*

*Available with all reception packages*

**Puff Pastry Mushroom Strudel**

Sautéed mushrooms with basil and blue cheese rolled in puff pastry dough.  
Served with sherry tomato ragout.

36.00

**Emmer Farro “Risotto”**

Wild mushrooms, asparagus, oven dried mushrooms, and Parmigiano-Reggiano cheese.  
*Can be made vegan.*

36.00

**Vegetable Napoleon**

Grilled assorted vegetables with roasted tomato ragout

32.00

*Children's Options*

*Available with all reception packages*

**Chicken Tenders**

Pasta with Parmesan and butter, seasonal vegetable

7.95

**Steak Bites or Grilled Chicken Breast**

pasta with Parmesan and butter, seasonal vegetable

12.00



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*Family - Style Reception Package*

*Includes brewed regular and decaf coffee, chilled lemonade, and a selection of hot teas.*

*Salads*

*Select one*

**Mixed Green Salad**

.Mixed spring greens, apples, walnuts, blue cheese with lemon chardonnay vinaigrette.

**Caesar Salad**

Crisp hearts of Romaine lettuce, Parmesan cheese, Lodge made herb croutons, lemon wedge and classic Caesar dressing.

**Baby Spinach Salad**

Served with herbed goat cheese, pine nuts, sliced strawberries, and raspberry-champagne vinaigrette

*Family Style Dinner Entrées*

*Select one*

**Dinner #1**

- ❖ **Barbecued brisket of beef** served with Lodge made barbeque sauce
    - ❖ **Country Style Deep-Fried Chicken**
    - ❖ Mashed potatoes served with country style gravy
      - ❖ Seasonal vegetables
    - ❖ Freshly corn muffins and butter
- 39.00

**Dinner #2**

- ❖ **Herb Crusted Pork Loin** served with apple-cider au-jus
  - ❖ **Pan-Seared Salmon** served with orange-saffron beurre blanc
    - ❖ Roast Red Potatoes
    - ❖ Seasonal Vegetables
    - ❖ Freshly Baked Bread and butter
- 42.00

**Dinner #3**

- ❖ **Pepper Rubbed Roasted Beef Tenderloin** served with demi-glaze
  - ❖ **Oven roasted halibut** with sautéed mushrooms and lemon beurre blanc
    - ❖ Rice pilaf
    - ❖ Seasonal vegetables
    - ❖ Freshly baked bread with butter
- 55.00

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*Buffet - Style Reception Package*

*Includes freshly brewed regular and decaf coffee, chilled lemonade, and a selection of hot teas.*

*Dinner Buffet Selections*

All dinner buffets include fresh baked bread and butter. Select one menu.

**The Sun Mountain Barbecue Buffet**

- Mixed greens with two Lodge made dressings
    - Caesar salad
    - Creamy dill potato salad
  - Grilled New York steaks served with beef au-jus
  - Slow-roasted St. Louis pork ribs served Lodge made barbecue sauce
  - Grilled tender chicken breast served with roasted tomato beurre blanc sauce
    - Country style baked beans
    - Seasonal vegetables
    - Freshly baked cornbread
- 48.00

**The Alpine Methow Buffet**

- Mixed greens with two Lodge made dressings
    - Creamy penne pasta salad
    - Sliced fruit and seasonal berries
  - Herb crusted pan seared salmon served with orange- saffron beurre blanc sauce
    - Roast pork loin served with wild mushroom and pork au- jus
      - Roast red potatoes
      - Seasonal vegetables
- 46.00

**The Patterson Mountain Buffet**

- Mixed greens with two Lodge made dressings
  - Imported and domestic cheese tray served with gourmet crackers and seasonal berries
  - Grilled salmon served with Braeburn apple chutney
  - Roast chicken breast on roasted hard shell squash, topped with preserved Heirloom cherry tomatoes jubilee
    - Wild rice pilaf
    - Roast garlic mashed potatoes
      - Seasonal vegetables
- 45.00

**Mediterranean Buffet**

- Caesar salad
  - Traditional Greek salad
    - Antipasto platter
  - Chicken breast with mushrooms Marsala
    - Pork saltimbocca
  - Grilled salmon with tomatos, capers and olives
    - Saffron rice
    - Penne marinara
    - Seasonal vegetables
- 55.00



# SUN MOUNTAIN LODGE

## Brunch Buffets

*Includes freshly brewed regular and decaf coffee and a selection of hot teas.*

### **The Mt. Gardner**

- Classic eggs Benedict
  - fluffy scrambled eggs with Tillamook cheddar
- Sun Mountain Lodge country style red breakfast potatoes
- Breakfast sausages links and apple wood smoked bacon
  - sliced seasonal fruit and berries
- An assortment of lodge made breakfast breads
- Assorted yogurts, butter and deluxe fruit preserves

25.00

### **The Grand Methow**

- Fluffy scrambled eggs with honey cured ham and Tillamook cheddar
  - Frangelico French toast served with warm maple syrup
- Lodge-cured salmon gravlax display with cream cheese, capers, chopped egg, red onions, mini bagels
  - Sun Mountain Lodge country style red breakfast potatoes
  - Breakfast sausage links and applewood smoked bacon
  - A lavish display of sliced seasonal fruit and berries
  - An assortment of lodge made breakfast breads
  - Assorted yogurts, butter and deluxe fruit preserves

28.00

### **The Lodge Brunch**

- Selection of chilled juices
- Sliced fresh seasonal fruit
- Assorted breakfast breads
- Scrambled eggs with Tillamook cheddar
  - Bacon and sausage
  - Breakfast potatoes
- Cheese blintzes with fruit compote
- Seared salmon with lemon caper butter sauce
- Grilled boneless breast of chicken apple calvados sauce
  - wild rice pilaf
- Chef's selection of fresh vegetables
  - Emmer faro tabouli style
- Grilled vegetable pasta salad with balsamic vinaigrette
  - Assorted rolls and butter
- Sun Mountain's signature apple pie

*Minimum 30 people*

48.00

*\$2.50 per person service charge will be added to the menu price for groups under 30 guests.*

SUN MOUNTAIN LODGE

*À la Carte Beverage Services*

**Orange Juice and Lemonade**  
10.00 per quart

**Chilled Iced Tea**  
10.00 per quart

**Sodas**  
A selection of regular and diet sodas, based on consumption  
2.50 each



**Executive Chef J. Russell Bradshaw**

**Pastry Chef Justine Huntsman**

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness.*



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*Banquet Bars*

*Liquor is charged based on a 1.25 oz. consumption basis.*

*The sale and service of alcoholic beverages is regulated by the Washington State Liquor Control Board and as a licensee, Sun Mountain Lodge will not serve alcohol to minors at any time.*

*All guests will be required to provide proper identification upon request.*

*Sun Mountain Lodge reserves the right to discontinue liquor service at the management's discretion.*

**Well**

Jim Beam  
Cutty Sark  
Beefeaters  
Smirnoff  
Jose Cuervo Gold

Hosted: \$6.50  
Cash: \$7.00

**Cordials**

Grand Marnier  
Baileys  
Kahlua  
Courvoisier VS

Hosted: \$8.00  
Cash: \$8.50

**Wines**

Sun Mountain Lodge  
Private Label Chardonnay

**By the Bottle**

\$29.00

**By the Glass**

Hosted: \$8.00  
Cash: \$8.50

Sun Mountain Lodge  
Private Label Red Blend

\$29.00

Hosted: \$8.00  
Cash: \$8.50

Domaine Ste. Michelle Brut  
Sparkling Wine

\$26.00

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**Keg Beer**

Domestic Keg (1/2 barrel, 15.5 gallons, standard size) \$310  
Imported/microbrew keg \$410  
Pony Keg (1/4 barrel, 7.75 gallons) Domestic \$165  
Imported/Microbrew \$240  
1/6 barrel (5.16 gallons, 55 12 oz. glasses) microbrews \$165

**Hospitality Suites**

*Initial set-up charge of \$50.00. Includes delivery, ice, glasses, napkins, fruit garnish. Restocking fee, \$35.00.  
Bartender available at \$35 per hour. 20% gratuity and 7.7% sales tax additional.*

**Miscellaneous Beverages**

Domestic Beer Hosted: \$3.50  
Cash: \$3.75

Imported & Micro Beers Hosted: \$4.00  
Cash: \$4.25

Soft Drinks Hosted: \$1.75  
Cash: \$2.00

Sparkling Mineral Water Hosted: \$2.00  
Cash: \$2.25

Sparkling Cider, per bottle Hosted: \$11.00  
Cash: \$12.00

*20% gratuity additional. Corkage fee per 750 ml. bottle, provided by guest: \$20.00*

  
 SUN MOUNTAIN LODGE

*Banquet Wine List*

<b>Chardonnay</b>	Sun Mountain Lodge	
	Private Label	\$29.00
	Chateau Ste. Michelle	\$26.00
	L'Ecole	\$42.00
	Dunham	\$56.00
	Sonoma Cutrer	\$56.00
<b>Sauvignon Blanc</b>	Townshend	\$28.00
<b>Riesling</b>	Ste. Michelle	\$23.00
<b>Pinot Gris</b>	Lost River	\$34.00
	Vin du Lac	\$32.00
<b>Viognier</b>	Bergevin Lane	\$42.00
	Seven Hills	\$29.00
<b>White Zinfandel</b>	Beringer	\$22.00
<b>Red Blend Table Wine</b>	Sun Mountain Lodge	
	Private Label Blend	\$29.00
	Bergevin Lane Calico Red	\$42.00
<b>Cabernet Sauvignon</b>	Apex	\$65.00
	Canoe Ridge	\$48.00
	Whitestone	\$55.00
	L'Ecole	\$62.00
<b>Merlot</b>	Canoe Ridge	\$44.00
	Covey Run	\$29.00
	Lost River	\$45.00
<b>Pinot Noir</b>	King Estate	\$57.00
	Rex Hill	\$49.00
	Chateau Faire le Pont	\$67.00
<b>Syrah</b>	Columbia Crest Grand Estate	\$25.00
	Waterbrook	\$52.00
	Lost River	\$52.00
<b>Champagne</b>	Domaine Ste. Michelle Brut	\$26.00
	Mountain Dome Brut	\$38.00
	Moet Chandon Imperial	\$94.00
	Schramsberg Blanc de Blanc	\$72.00
	Veuve Cliquot	\$120.00

# SUN MOUNTAIN LODGE

## *General Information and Policies*

Thank you for your interest in Sun Mountain Lodge for your upcoming event. Our entire staff will do their utmost to ensure that your experience is a memorable one. Outstanding food, beverage and service have always been a hallmark of Sun Mountain Lodge. The following pages present many of the services and carefully prepared menus available. We will be happy to confer with you should you desire other and perhaps more elaborate selections.

### **MENU SELECTIONS**

In order to assure the availability of all chosen items, please submit your menu selections at least three weeks in advance of your event. Suggested menu items are enclosed, however, your Catering/Conference Services Manager will work with you to create a menu designed especially for your event. Due to the constant fluctuation of wholesale food prices, we are unable to guarantee prices more than 60 days prior to the function. However, if specific menu selections have been made and confirmed to you, these prices will be honored regardless of changes in cost to Sun Mountain Lodge. Changes in menu selection will not be accepted within 10 days prior to the meal function. We will allow a two-item choice on plated dinners for a group of 30 people or more. The count will be due seven days prior to arrival.

### **MEAL GUARANTEES**

In arranging guarantees for functions, it is the sole responsibility of the Event Organizer for any given function to contact Conference Services with the specific number of attendees for any food function to base billing. The guaranteed number must be received prior to 12 Noon, Pacific Time, at least 48 hours in advance for Tuesday through Saturday functions and 72 hours in advance for Sunday and Monday functions. Changes made to the guaranteed number will reflect the highest number specified, for billing purposes.

### **CHILDREN**

Children under the age of four years are not charged, and should not be included in your meal count. Children from age 4 to 12 years will receive a 25% discount from our regular menu.

### **DEPOSITS**

The wedding site fee includes the ceremony site, banquet tables, chairs, linens, glassware, and silverware for your reception. The fee is included in the confirmation deposit. 90 days prior to your group's arrival you will be required to pay a non-refundable Banquet Facilities, Ceremony and Reception Rentals Deposit equal to 25% of your estimated total or \$250, whichever is greater. 90 days prior to arrival a Food & Beverage Catering Deposit will be required, equal to 75% of your estimated food & beverage total or \$750, whichever is greater. To assist us in properly purchasing and preparing your food, seven days prior to each banquet event we require a guest count at that event. Further, 96 hours prior to each event the Lodge requires a fixed guarantee that we will allow for fluctuation 10% up or down from the seven day guarantee. The Lodge will prepare for the actual number of guests guarantees at 96 hours prior to the event. Your Master Account will be charged with no less that the 96 hour guarantee.

### **FOOD & BEVERAGE SERVICE**

The Washington State Liquor Commission regulates the sales and service of alcoholic beverages. Sun Mountain Lodge is responsible for the administration of these regulations. It is Sun Mountain Lodge policy; therefore, that liquor cannot be brought into Sun Mountain Lodge from outside sources. Wine and champagne may be brought in and a \$20.00 corkage fee will be applied per 750ml. bottle. Additionally, Sun Mountain Lodge does not allow any food to be brought into the property, whether purchased or catered from outside sources, with the exception of wedding cakes, subject to a \$2.00 per person cake cutting fee.

### **OUTDOOR FUNCTIONS**

In the event of inclement weather, Sun Mountain Lodge staff reserves the right to make a decision to relocate the functions indoors. This decision will be made in the best interest of your guests.

### **AUDIO VISUAL REQUESTS**

Our Audio Visual staff can provide you with the latest in technical equipment along with superb service. Rates and information are available under separate cover. Please contact our Wedding Planner for further information.

### **FLORAL SERVICES**

Let our local florist create floral enhancements for your special event. Please contact our Wedding Planner for further information.

## *General Information and Policies, continued*

### **SPECIAL SERVICES**

We are also able to assist you in arrangements for musical entertainment, theme parties and other creative additions to your special event. Please contact our Wedding Planner for further information.

### **LABOR CHARGES**

A bartender fee of \$35.00 will be applied unless a minimum sale of \$125.00 is achieved. A chef's charge of \$100.00 will be applied to all menus requiring special in-room preparations such as carving, grilling, and sauté stations. A \$40.00 per hour charge will be assessed for hospitality suite bartenders. A \$5.00 per person delivery and setup charge will be applied to all off-premise catering functions. A \$35.00 set up fee will be applied for bar delivery to the Homestead. A 20% service charge and Washington state sales tax will be added to each food and beverage function.

### **HOSPITALITY SUITE**

All food and beverage must be purchased through Sun Mountain Lodge. Any group hosting a hospitality suite will be responsible for exceptional wear and damages to the suite. An initial set up charge of \$50 includes delivery, ice, glasses, napkins, fruit garnish. Restocking fee \$25. A 20% service charge and Washington state sales tax will be added to each food and beverage function.

### **MINIMUMS**

A surcharge will be applied to all buffets that are requested for less than the minimum attendance required.

### **VIP GIFTS**

We will be pleased to assist you with a special "Welcome" for your guests. Please contact our Wedding Planner for further information.

### **SIGNS AND BANNERS**

Sun Mountain Lodge will not permit the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, tape or any other substance unless Sun Mountain Lodge management gives approval. In the event this is done without authorization and any damage is suffered, the cost of repair and/or replacement will be billed to the occupant or group Master Account.

### **REMOVAL OF FOOD**

Sun Mountain Lodge specifically prohibits the removal of food from any on-premise catered function by the Client or any of the Client's guests or invitees.

### **SIGNATURE OF EVENT ORDERS**

In the event that this agreement is signed in the name of a corporation, partnership, association, club or society, the person signing represents to Sun Mountain that he/she has full authority to sign such contract, and that in the event that he/she is not so authorized, he/she will be personally liable for the faithful performance of this contract.

### **CLIENT RESPONSIBILITY**

Client will conduct its function in an orderly manner, and in full compliance with the rules of Sun Mountain Lodge management, and with all applicable laws, ordinances and regulations. Events must be confined to room rented, unless approved by Lodge management in advance. Patron agrees to begin its function promptly on the scheduled time and agrees to have its guests, invitees and other persons vacate the designated event area at the closing hour indicated.

### **LIABILITY LIMITATIONS**

This agreement is contingent upon the ability of Sun Mountain Lodge to perform the same and is subject to accidents or other causes beyond its control and in any such event, Sun Mountain Lodge shall not be liable beyond the amount paid for the use of the rooms herein reserved. If the room reserved herein cannot be made available to the Patron, Sun Mountain Lodge reserves the right to substitute similar or comparable accommodations for the function, which substitution shall be deemed by the Patron as full performance under this agreement. Sun Mountain Lodge will not assume any responsibility for the damage or loss of any merchandise or articles left in Sun Mountain Lodge prior to or after your function unless prior arrangements have been made.

### **SHIPPING AND RECEIVING**

In the event that you will be shipping materials to Sun Mountain Lodge prior to the start of your function, please label the packages with your wedding planner's name, name of the event, date of the event, the hotel's address, and the contact person's name.

SUN MOUNTAIN LODGE

“Thanks again for making our wedding so special. You are truly amazing at what you do.”

*Jen & Richard*

“Thank you for all of your hard work providing such a beautiful weekend for us. From our perspective, it was a flawless event with details that will remain in our minds forever.”

*Nancy & Russ*

“I can’t even express to you how pleased we all were with the outcome of our wedding. It was absolutely fabulous, thanks to so much of your organization and help. Thank you for everything, and for making Emily & Eric’s day totally unforgettable.”

*Sherrri*

“Thank you for arranging for a wonderful evening for our rehearsal dinner. The setting was perfect, the food was delicious, the staff was accommodating and gracious. We will certainly recommend Sun Mountain Lodge to anyone coming your way.”

*Roni*



SUN MOUNTAIN LODGE

*604 Patterson Lake Road - P.O. Box 1000*

*Winthrop, Washington 98862*

*(509) 996-2211 - Fax, (509) 996-4711*

*[www.sunmountainlodge.com](http://www.sunmountainlodge.com)*