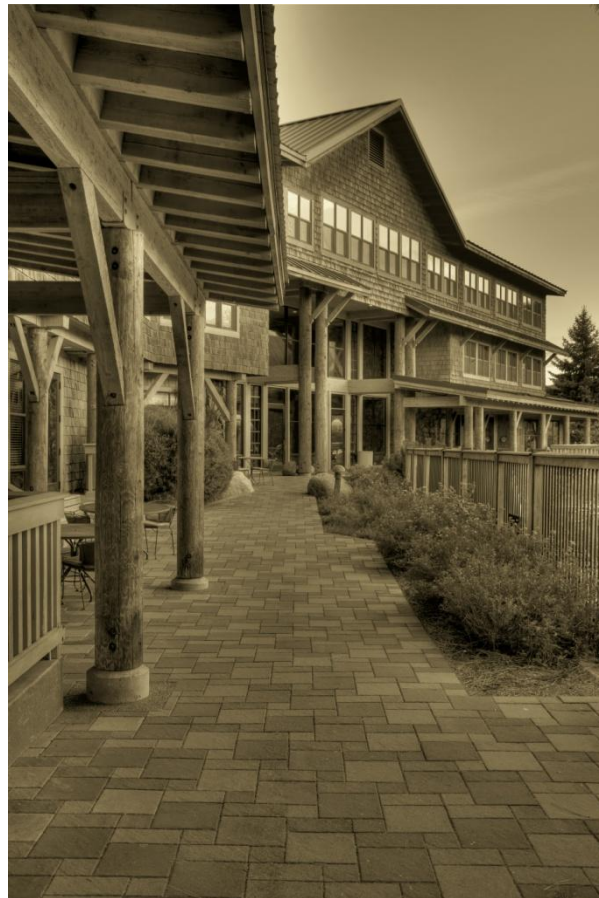


SUN MOUNTAIN LODGE

*Banquet Menu*



## General Information and Guidelines

Thank you for selecting 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**

90 days prior to your group's arrival you will be required to pay a non-refundable Banquet Facilities, Meeting Space, Ceremony and Reception Rentals Deposit equal to 25% of your estimated total or \$250, whichever is greater. 90 days prior to your group's arrival a Food & Beverage Catering Deposit will be required, equal to 75% of your estimated food and beverage total or \$750, whichever is greater. To assist us in properly purchasing and preparing your food, seven days prior to each banquet function we require a guest count at that function. Further, 96 hours prior to each function 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 that you guarantee 96 hours prior to the function. Your Master Account will be charged with no less than 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 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 Conference Services Manager for further information.

### **FLORAL SERVICES**

Let our local florist create floral enhancements for your special event. Please contact our Conference Services Manager for further information.

### **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 Conference Services Manager for further information.

## **General Information and Guidelines, continued**

### **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 twenty- percent 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 \$50.00 includes delivery, ice, glasses, napkins, fruit garnish. Restocking fee \$25.00. A twenty- percent 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 Conference Services Manager 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. Functions 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 function 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 event planner's name, name of the event, date of the event, the hotel's address, and the contact person's name.

**SUN MOUNTAIN LODGE**

**BEVERAGE SERVICES**

*Priced per person*

**The Big Thirst**

Freshly brewed Starbucks regular and decaffeinated coffee,  
chilled lemonade, assorted teas, a selection of regular and diet sodas, mineral water  
\$7.00

**Two Hour Coffee Service**

Freshly brewed Starbucks regular and decaffeinated coffee,  
assorted teas and hot chocolate  
\$5.50

**Two Hour Soft Drink Service**

A selection of regular and diet sodas and mineral water  
\$5.00

**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

*Groups of less than 30 guests will be charged a \$10.00 service fee.*

**SNACKS**

*Priced per person*

**Chocolate Theme**

Lodge baked brownies and chocolate chip cookies,  
a selection of miniature candy bars, chocolate striped macaroons  
\$12.00

**Heart Healthy Theme I**

Vegetable crudité served with miso dip, a display of sliced fruit and seasonal berries,  
granola bars, hummus with fresh grilled flat bread,  
marinated olives and artichoke hearts  
\$11.00

**Heart Healthy Theme II**

Fresh fruit skewers with agave-lime yogurt sauce,  
ham-Swiss and turkey-cheddar pinwheels,  
baked tortilla chips and fresh salsa  
\$12.00

## **SNACKS, CONTINUED**

*Priced per person*

### **Baseball Theme**

Jumbo hot pretzels with mustard and popcorn  
\$6.00

### **Lodge Made Tortilla Chips**

Fresh salsa and cheese dip  
\$7.00 ~ Add guacamole \$2.50

### **Bakery Selections**

Lodge made cookies, brownies, lemon bars  
\$22.00 per dozen

### **Potato Chips**

Served with onion dip  
\$6.00

## **ALA CARTE SNACK OPTIONS**

### **Hard Boiled Eggs**

\$18.00 dozen

### **Jumbo Hot Pretzels with Mustard**

\$36.00 dozen

### **Whole Fruit**

\$33.00 dozen

### **Lodge Made Chocolate Truffles**

\$50.00 dozen

### **Cliff And Luna Energy Bars**

\$24.00 dozen

### **Endangered Species Chocolate Bars**

\$35.00 dozen

### **Gluten Free Cookies**

\$22.00 dozen

*Groups of less than 30 guests will be charged a \$2.50 per person service fee.*

**SUN MOUNTAIN LODGE**

**THE CONTINENTAL BREAKFAST SELECTION**

All continental breakfasts are served buffet style  
and include assorted chilled fruit juices, freshly brewed Starbucks coffee, and a selection of teas.  
*(Minimum of 20 guests.)*

**The Methow**

Sliced seasonal fruit and berries,  
an assortment of Lodge made breakfast breads,  
assorted yogurts, butter and deluxe fruit preserves.  
\$16.00

**The Hiker**

Sliced fresh seasonal fruit, plain Greek yogurt, Sweet River Bakery granola,  
Kasha and skim milk, hard boiled egg, bran muffin.  
\$18.00

**The Mountain Classic**

A lavish display of sliced seasonal fruit and berries,  
an assortment of Lodge made breakfast breads,  
assorted yogurts, butter and deluxe fruit preserves,  
granola, assorted cold cereals with chilled milk  
\$18.00

**The Traveler**

Hot oatmeal with raisins and milk,  
bagels with cream cheese,  
a lavish display of sliced seasonal fruit and berries,  
an assortment of Lodge made breakfast breads,  
assorted yogurts, butter and deluxe fruit preserves  
\$19.00

**Sun Mountain Continental**

Lodge cured salmon gravlax with traditional condiments,  
assorted bagels with whipped cream cheese,  
a lavish display of sliced seasonal fruit and berries,  
an assortment of Lodge made breakfast breads,  
assorted yogurts, butter and deluxe fruit preserves  
\$25.00

# SUN MOUNTAIN LODGE

## BREAKFAST BUFFETS

All breakfast buffets include assorted fruit juices, freshly brewed regular and decaf Starbucks coffee, and a selection of teas.

*(Minimum of 20 guests.)*

### **Sun Mountain Morning**

Frangelico French toast served with warm maple syrup,  
fluffy scrambled eggs with Tillamook cheddar,  
sliced seasonal fruits and berries,  
an assortment of Lodge made breakfast breads,  
assorted yogurts, butter and deluxe fruit preserves  
\$22.00

### **The Cascades**

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  
\$23.00

### **“Build Your Own” Breakfast Burrito**

Scrambled eggs, hash browns, breakfast sausage and black beans with Tillamook cheddar cheese, salsa, green onions, Hatch red chili sauce, sour cream. Whole fruit, yogurt  
\$23.00

### **The Mt. Gardner**

Classic eggs Benedict, fluffy scrambled eggs with Tillamook cheddar,  
Sun Mountain Lodge country style red breakfast potatoes,  
breakfast sausage 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 and mini bagles,  
Sun Mountain Lodge country style red breakfast potatoes,  
breakfast sausage 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  
\$28.00

*Groups of less than 30 guests will be charged a \$2.50 per person service fee.*

# SUN MOUNTAIN LODGE

## BRUNCH

*(Minimum of 30 guests)*

- ❖ A selection of chilled juices
  - ❖ Sliced fresh seasonal fruits
  - ❖ 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 with 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 Lodge signature apple pie
  - ❖ Freshly brewed regular and decaf Starbucks coffee, and a selection of teas
- \$48.00

## ALA CARTE ITEMS TO ENHANCE YOUR BREAKFAST

### **Lodge Cured Gravlax**

with egg, red onion and capers, mini bagels  
\$6.00

### **Assorted Yoplait Yogurts**

\$4.50

### **Biscuits and Gravy**

\$3.50

### **Various Dry Cereals**

with milk  
\$3.00

### **Fresh Baked Croissants and Bagels**

with whipped butter, cream cheese and jam  
\$3.75

# SUN MOUNTAIN LODGE

## PLATED LUNCHES

### ENTRÉE SALADS

All plated lunch entrée salads includes freshly baked bread and butter,  
your choice of lemonade or chilled ice tea,  
and our selection of Lodge made desserts.

#### **Grilled Salmon Niçoise**

Green beans, poached creamer potatoes, Kalamata olives,  
hard boiled egg, tomatoes and anchovies  
served over tossed greens with a fresh herb vinaigrette.

\$26.00

#### **Grilled Chicken Breast Caesar Salad**

Served on a bed of crisp Romaine lettuce,  
Lodge made herb croutons, Parmesan cheese and a lemon wedge.

\$24.00

#### **Asian Style Chicken Salad**

Grilled marinated chicken breast with Napa cabbage, soba noodles,  
Julienne carrots, bean sprouts, mandarin segments,  
fried won tons, and miso vinaigrette.

\$24.00

#### **Lodge Cobb Salad**

Grilled chicken on tossed chopped Romaine lettuce with bacon, red onion,  
tomatoes, walnuts, blue cheese, eggs, cucumber, and traditional cobb dressing.

\$25.00

Add grilled salmon \$28.00

#### **Steak Grill and Chill**

New York strip steak grilled then chilled, sliced and served over tossed greens  
with roasted bell peppers, Kalamata olives, poached creamer potatoes  
and smoked Gouda cheese with a roasted shallot vinaigrette

\$28.00

## LUNCH DESSERT SELECTIONS

*Select one*

#### **Chocolate Mousse Cake**

Topped with whipped cream and raspberry sauce

#### **Apple – Hazelnut Strudel**

Tart apples, hazelnuts, cinnamon and raisins, wrapped in flaky puff pastry  
served with vanilla and caramel sauces

#### **Strawberry Shortcake**

Served with whipped cream

#### **Tiramisu**

Espresso dipped lady fingers | mascarpone cream

SUN MOUNTAIN LODGE

PLATED LUNCHES

STARTER SALADS SELECTIONS

*Select one*

**Mixed Green Salad**

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

**Caesar Salad**

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

PLATED LUNCH ENTRÉE SELECTIONS

All lunch entrée selections include fresh salads, daily baked bread and butter, lemonade or chilled ice tea, and our Lodge made dessert selection. The Chef will prepare seasonal vegetables appropriate to your entrée. Split entrées will be plated with the same side dishes and vegetables.

**Roasted Chicken Breast**

Roasted supreme chicken breast, served with mushroom-chardonnay sauce, mashed potatoes  
\$24.00

**Grilled Chicken Breast**

Marinated chicken breast Santa Fe style, served with chipotle cream sauce, rice and beans  
\$24.00

**Roasted Sliced London Broil**

Served with a mushroom demi glace, roasted red potatoes  
\$26.00

**Grilled Salmon**

Grilled salmon with lemon grass-ginger sauce and cilantro mango salsa, Basmati rice  
\$28.00

**Pan-Seared Salmon**

Marinated pan-seared salmon served with tomato-saffron sauce, rice pilaf  
\$28.00

**Grilled Halibut**

Fresh halibut served with coconut-rum sweet curry sauce and sundried cranberry-apple chutney, coconut jasmine rice  
Market Price

**Lavender Honey Glazed Pork Loin**

Apple rosemary compote, rosemary roasted potatoes  
\$26.00

**Emmer Faro "Risotto"**

Wild mushrooms | truffle | oven dried tomatoes  
\$26

# SUN MOUNTAIN LODGE

## BOX LUNCHES TO GO

All lunch box selections include fresh whole fruit, Tim's Cascade Potato Chips, bottled water, and a fresh Lodge made cookie. Lunches are packed in a paper bag.

### SUN MOUNTAIN CLASSIC DELI SANDWICHES

Served on whole wheat bread. \$18 each

#### **Ham Sandwich**

Honey cured sliced ham with leaf lettuce, tomatoes, mayonnaise, mustard, Swiss cheese

#### **Roast Beef Sandwich**

Garlic and pepper roasted sliced sirloin with leaf lettuce, tomatoes, mayonnaise, mustard, cheddar cheese

#### **Roast Turkey Breast Sandwich**

Tender turkey breast with leaf lettuce, tomatoes, mayonnaise, mustard, Provolone cheese

#### **Grilled Vegetable Wrap**

Marinated seasonal grilled vegetables with goat cheese and mixed greens tossed with balsamic dressing and wrapped in a flour tortilla

## BUFFET LUNCHES

All lunch buffets include chilled lemonade or iced tea.

*(Minimum of 25 guests.)*

#### **Sun Mountain Lodge Deli Buffet**

- ❖ Mixed greens salads with two Lodge made dressings
    - ❖ Creamy dill penne pasta salad
  - ❖ A display of deli meats (sliced ham, turkey, roast beef, and salami)
    - ❖ A deli cheese tray (sliced cheddar, Swiss, and provolone)
  - ❖ A garnish tray (leaf lettuce, tomatoes, red onions, pickles, and pepperoncinis)
    - ❖ A basket of assorted deli breads, assorted deli condiments
      - ❖ Individual bags of Tim's Cascade Potato Chips
      - ❖ Fresh Lodge baked cookies
- \$24.00

#### **The Methow Valley Barbecue Buffet**

- ❖ Mixed green salads with two Lodge made dressings
    - ❖ potato salad
    - ❖ grilled chicken breast marinated with thyme and lemon
  - ❖ grilled sirloin burger patties topped with sautéed mushrooms and onions
    - ❖ a deli cheese tray (sliced cheddar, Swiss, and provolone)
  - ❖ a garnish tray (leaf lettuce, tomatoes, red onions, pickles, and pepperoncinis)
    - ❖ a basket of burger buns, assorted deli condiments
      - ❖ individual bags of Tim's Cascade Potato Chips
      - ❖ Lodge baked cookies
- \$28.00

## **BUFFET LUNCHEES, CONTINUED**

### **Mexican Buffet Yucatan Style**

- ❖ Mixed greens salad with roasted jalapeno ranch
    - ❖ Caesar salad
    - ❖ Carne asada
  - ❖ chicken fajitas with bell pepper and red onion mix
    - ❖ Lodge made refried beans and Mexican rice
    - ❖ yellow corn tortilla chips and flour tortillas
      - ❖ Lodge made fresh salsa
  - ❖ condiments (shredded lettuce, diced tomatoes, onions, jalapeno peppers, cheddar, jack cheese and sour cream)
    - ❖ Churros
- \$28.00

### **Mediterranean/Italian Buffet**

- ❖ Caesar salad
  - ❖ Antipasto platter
  - ❖ Chicken breast with melted Provolone in a mushroom marsala sauce
    - ❖ Baked ziti with bolognese sauce, ricotta, Mozzarella
    - ❖ Seasonal vegetables
    - ❖ Fresh baked garlic bread
    - ❖ Lemon bars
- \$28.00

### **The Pacific Northwest Buffet**

- ❖ Northwest seafood stew with garden vegetables, saffron tomato broth
    - ❖ Mixed greens salad with two Lodge made dressings
  - ❖ Potato salad with apple smoked bacon, Walla Walla onions, celery, and Granny Smith apples.
    - ❖ Imported and domestic cheese display with gourmet crackers
      - ❖ grilled salmon with Brea burn apple chutney
    - ❖ Roast chicken breast served on roasted hard shell squash, topped with cellared heirloom cherry tomatoes jubilee
      - ❖ Mashed Idaho potatoes
      - ❖ Freshly baked bread and butter
      - ❖ Apple hazelnut strudel
- \$32.00

SUN MOUNTAIN LODGE

**PASSED HORS D'OEUVRES**

*Priced per dozen*

**COLD HORS D'OEUVRES**

**Chardonnay Poached Shrimp**

Served with Lodge made cocktail sauce.

\$32.00

**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 sabayon

\$25.00

**Caprese Bruschetta**

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

## PASSED 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 Lodge made 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

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**SUN MOUNTAIN LODGE**

**DINNER APPETIZERS**

*Suggested items to add to your plated dinner selection*

**Lodge Cured Gravlax**

Chef's garni, dill crème fraîche  
\$12.00

**Shrimp Cocktail**

Four jumbo shrimp with spicy cocktail sauce  
\$15.00

**Smoked Duck Quesadillas**

With smoked tomato salsa, buttermilk chive sauce  
\$12.00

**Escargot Stuffed Creamer Potatoes**

With Point Reyes blue cheese  
\$12.00

**PLATED DINNER ENTRÉES**

All dinner entrée selections include your choice of soup or one of our fresh salads, fresh baked bread and butter, freshly brewed Starbucks regular and decaffeinated coffee and a selection of teas, and dessert.

The Chef will prepare seasonal vegetables appropriate to your entrée.

Two entrée selections for large groups.

Please supply place cards to identify each entrée selection.

Split entrées will be plated with the same side dishes and vegetables.

*Highest price entrée will be charged for all selections.*

**PLATED DINNER SALADS SELECTION**

*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  
*add \$3.00*

**Caprese Salad**

*(seasonal availability)*

Fresh vine ripened tomatoes, Mozzarella cheese, mixed greens, basil and balsamic vinaigrette.  
*add \$4.50*

## PLATED DINNER SOUP SELECTIONS

*Select one*

### **Roast Tomato ~ Basil**

Slow-roasted tomato and fresh herbs finished with cream and garnished with a goat cheese crostini.

### **Potato Leek**

### **Butternut Squash**

*(seasonal availability)*

Slow-roasted butternut squash flavored with orange, cinnamon, and cream.

### **Clam Chowder**

New England-style clam chowder with diced onions, celery, potatoes and bacon, garnished with fresh chopped chives.

*add \$2.00*

### **Chicken Curry and Wild Rice**

Our traditional Sun Mountain Lodge chicken curry with wild rice, topped with pineapple chutney and toasted almonds.

*add \$2.00*

### ***Dinner Entrée Accompaniment Choices:***

- ❖ Roast garlic whipped potatoes
  - ❖ Wild rice pilaf
  - ❖ Polenta
  - ❖ Gratin potatoes
- ❖ Rosemary roast red potatoes
- ❖ Chef will choose a seasonal vegetable

## PLATED DINNER ENTRÉE SELECTIONS

### ***DUET PLATES***

#### **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.

\$52.00

#### **Filet of Beef and Lobster Tail**

Grilled beef tenderloin, port wine demi glace with oven roasted Australian Spiny lobster tail, served with truffle butter.

\$78.00

#### **Filet Mignon and Chicken Breast**

Served with a morel cabernet sauce.

\$50.00

#### **Filet of Beef and Salmon**

Petit filet of beef with hunter sauce and poached salmon filet with dill sauce

\$52.00

## ***FROM THE LAND***

### **Grilled Filet of Tenderloin**

Marinated grilled tenderloin of beef  
with mushrooms and demi glace.  
\$50.00

### **Grilled New York Steak**

Choice center cut New York steak served with pearl onion mushroom ragout.  
\$48.00

### **Herb Encrusted Prime Rib of Beef**

Slow-roasted herb encrusted prime rib served with and creamy horseradish.  
\$48.00

### **Pan-Seared Chicken Breast**

Supreme chicken breast served with lemon-caper piccata sauce.  
\$40.00

### **Tuscany Chicken**

Seared airline chicken breast stuffed with sun-dried tomatoes,  
mushrooms, spinach, goat cheese and prosciutto ham  
served with sherry demi sauce.  
\$42.00

### **Grilled Boneless Pork Chops**

Marinated grilled boneless pork chops served with apple calvados sauce.  
\$38.00

## ***FROM THE SEA***

### **Grilled Salmon**

Fresh Pacific Northwest salmon served with smoked tomato fondue.  
\$41.00

### **Roasted Halibut**

Fresh halibut served with coconut- green curry sauce,  
topped with sun dried cranberry-apple chutney.  
\$41.00

## ***VEGETARIAN OPTIONS***

### **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

### **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

## PLATED DINNER DESSERT SELECTIONS

*Select one*

### **Chocolate Semifreddo**

Served with seasonal fruit compote, chocolate short bread, garnished with hazelnut Florentine and berry coulis.

### **Sun Mountain Lodge Signature Apple Pie**

Whipped cream and apple cider syrup

### **Strawberry Lemon Swirl Cheese Cake**

Whipped cream and berry coulis

### **Lemon Curd and Meringue Torte**

On shortbread

### **Tiramisu**

Espresso dipped lady fingers with mascarpone cream

**SUN MOUNTAIN LODGE**

**COLD PLATTERS TO ENHANCE YOUR BUFFET**

**Pacific Northwest Smoked Salmon**

Served with traditional condiments (cream cheese, chopped red onions, capers, chopped eggs and crackers)  
\$12.00 per person

**Sun Mountain Lodge Antipasto Platter**

An assortment of Italian meats and cheeses, grilled vegetables, olives, assorted peppers  
\$12.00 per person

**Pacific Northwest Cheese Platter**

A selection of imported and domestic cheese, served with gourmet crackers and seasonal berries  
\$10.00 per person

**Fresh Seasonal Fruits**

A lavish display of sliced fruits and seasonal berries  
\$9.00 per person

**Vegetables Crudité**

Served with miso dipping sauce  
\$8.00 per person

**Lodge Cured Salmon Gravlax**

Served with traditional condiments  
(hard cooked diced eggs, chopped red onions, capers, and gourmet crackers).  
\$14.00 per person

**Brie Cheese Wheel**

Brie cheese wheel stuffed with apples, cranberries and walnuts, wrapped and baked in puff pastry. Served with gourmet crackers.  
\$10.00 per person

**Mediterranean Goat Cheese Torta**

With pesto, pine nuts and sun-dried tomatoes  
\$12.00 per person

**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 with roasted garlic- lemon aioli,  
cod ceviche served with mini tostada chips  
\$22.00 per person (minimum 30)

# SUN MOUNTAIN LODGE

## DINNER BUFFETS

All dinner buffets include fresh baked bread and butter, freshly brewed Starbucks regular and decaffeinated coffee and a selection of teas, and dessert.  
(Minimum of 30 guests.)

### **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
    - ❖ Fruit cobbler
- \$48

### **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
  - ❖ Cinnamon croissant bread pudding with bourbon Anglaise
- \$46

### **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
  - ❖ Apple hazelnut spice cake, served warm with apple cider whipped cream
- \$45.00

### **The Pacific Rim Buffet**

- ❖ Fresh fruit salad with mango dressing
  - ❖ Julienne vegetables and Thai noodle salad, peanut dressing
    - ❖ Baby green salad with miso vinaigrette
    - ❖ Char sui ribs
  - ❖ Maylasian chicken with shrimp and spicy coconut sauce
    - ❖ Steamed basmati rice
    - ❖ Stir fried vegetables
    - ❖ Fresh fruit tarts in season
- \$55.00

## DINNER BUFFETS, CONTINUED

All dinner buffets include a basket of fresh baked bread and butter, freshly brewed Starbucks regular and decaffeinated coffee and a selection of teas, and dessert.

### **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
  - ❖ Tiramisu
- \$55.00

## FAMILY STYLE DINNER CHOICES

Includes choice of plated salad:

- mixed spring greens, apples, walnuts, blue cheese with lemon chardonnay vinaigrette.
  - Caesar salad
- Spinach with goat cheese, pumpkin seeds, sliced strawberries, raspberry vinaigrette

### **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
  - ❖ Plated apple pie
- \$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
  - ❖ Plated Cheesecake with berry coulis
- 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
  - ❖ Plated chocolate mousse cake
- \$55.00

**SUN MOUNTAIN LODGE**

**CHEF ATTENDED CARVING STATIONS**

Priced per person as an addition to your buffet choice. Minimum of 30 guests.

**Herb Crusted Prime Rib of Beef**

Served with silver dollar rolls, creamed horseradish,  
roasted shallot red wine au-jus  
\$12.00 per person

**Oven Roasted Turkey**

Served with silver dollar rolls, port braised cranberry sauce, and Lodge made turkey gravy  
\$9.00 per person

**Slow-Roasted Bourbon Glazed Forest Ham**

Served with silver dollar rolls and stone ground mustard  
\$8.00 per person

**Roasted Leg of New Zealand Lamb**

Served with silver dollar rolls and a minted lamb jus  
\$14.00 per person

**Top Round of Beef**

Served with silver dollar rolls, creamed horseradish,  
roasted shallot red wine au-jus.  
\$8.50 per person

**Baron of Beef**

*minimum of 100 guests*

Served with silver dollar rolls, creamed horseradish,  
roasted shallot red wine au-jus  
\$8.50 per person

***A \$100.00 chef charge will be added to the above action stations***

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

Executive Chef J. Russell Bradshaw  
Pastry Chef Justine Huntsman

# SUN MOUNTAIN LODGE

## 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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Non-Alcoholic Wine

\$14.00

Hosted: \$4.25

Cash: \$4.75

### 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. 19% 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

*19% gratuity additional. Corkage fee per 750 ml. bottle, provided by guest: \$20.00*

SUN MOUNTAIN LODGE

❧ BANQUET WINE LIST ❧

**Chardonnay**

Sun Mountain Lodge	
Private Label	\$29.00
Chateau Ste. Michelle	\$26.00
L'Ecole	\$42.00
Dunham	\$56.00
Sonoma Cutrer	\$56.00

**Sauvignon Blanc**

Townshend	\$28.00
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**Riesling**

Ste. Michelle	\$23.00
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**Pinot Gris**

Lost River	\$34.00
Vin du Lac	\$32.00

**Viognier**

Bergevin Lane	\$42.00
Seven Hills	\$29.00

**White Zinfandel**

Beringer	\$22.00
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**Red Blend Table Wine**

Sun Mountain Lodge	
Private Label Blend	\$29.00
Bergevin Lane Calico Red	\$42.00

**Cabernet Sauvignon**

Apex	\$65.00
Canoe Ridge	\$48.00
Whitestone	\$55.00
L'Ecole	\$62.00

**Merlot**

Canoe Ridge	\$44.00
Covey Run	\$29.00
Lost River	\$45.00

**Pinot Noir**

King Estate	\$57.00
Rex Hill	\$49.00
Chateau Faire le Pont	\$67.00

**Syrah**

Columbia Crest Grand Estate	\$25.00
Waterbrook	\$52.00
Lost River	\$52.00

**Champagne**

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