

SUN MOUNTAIN LODGE

BANQUET MENU



P.O. Box 1000 ~ 604 PATTERSON LAKE ROAD
WINTHROP, WASHINGTON 98862
800-572-0493 ~ (509) 996-2211
WWW.SUNMOUNTAINLODGE.COM



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SUN MOUNTAIN LODGE

BEVERAGE SERVICES

priced per person

The Big Thirst	\$5.00
<i>Freshly brewed Starbucks regular and decaffeinated coffee, chilled lemonade, assorted teas, a selection of regular and diet sodas, flavored mineral water</i>	
Coffee and Sodas Break	\$4.50
<i>Freshly brewed Starbucks regular and decaffeinated coffee, assorted teas, a selection of regular and diet sodas, flavored mineral water</i>	
Coffee Service	\$3.50
<i>Freshly brewed Starbucks regular and decaffeinated coffee and assorted teas</i>	
<i>Add hot chocolate:</i>	\$4.25
Soft Drink Service	\$2.50
<i>A selection of domestic regular and diet sodas and flavored mineral water.</i>	
Orange Juice and Lemonade	\$10.00 Per quart
Chilled Iced Tea	\$8.00 per quart
Sodas, based on consumption	\$1.75 each
<i>A selection of regular and diet sodas, based in consumption</i>	

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

SUN MOUNTAIN LODGE

SNACKS

Per person

Chocolate Theme <i>Homemade brownies and chocolate chip cookies, a selection of candy bars, chocolate striped macarons</i>	\$6.50
Heart Healthy Theme <i>Vegetable crudité served with Chef's choice dips, a lavish display of sliced fruit and seasonal berries, a selection of granola bars, hummus with fresh grilled flat bread, marinated olives and artichoke hearts</i>	\$8.50
Baseball Theme <i>Pretzels and popcorn, mixed nuts and whole peanuts.</i>	\$6.00
Homemade Tortilla Chips Fresh salsa, guacamole, and cheese dip	\$5.50
Bakery Selections <i>Homemade pastries to include cookies, brownies, and sliced banana bread</i>	\$20.00 per dozen
Potato Chips <i>Served with Chef's choice dips</i>	\$5.00

Groups of less than 30 guests will be charged a \$10.00 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 30 guests))

The Methow	\$12.00
<i>A lavish display of sliced seasonal fruit and berries, an assortment of homemade breakfast pastries, assorted yogurts, whipped butter and deluxe fruit preserves.</i>	
The Mountain Classic	\$14.00
<i>A lavish display of sliced seasonal fruit and berries, an assortment of homemade breakfast pastries, assorted yogurts, whipped butter and deluxe fruit preserves, granola with dried fruit, assorted cold cereal with chilled milk</i>	
The Traveler	\$16.00
<i>Hot oatmeal with raisins and milk, assorted bagels with cream cheese, a lavish display of sliced seasonal fruit and berries, an assortment of homemade breakfast pastries, assorted yogurts, whipped butter and deluxe fruit preserves</i>	
Sun Mountain Continental	\$18.00
<i>European style smoked salmon lox with traditional condiments, assorted bagels with whipped cream cheese, a lavish display of sliced seasonal fruit and berries, an assortment of homemade breakfast pastries, assorted yogurts, whipped butter and deluxe fruit preserves</i>	

SUN MOUNTAIN LODGE

☞ FULL BREAKFAST BUFFETS ☞

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

(Minimum of 30 guests)

Sun Mountain Morning \$18.00

*Frangelico French toast served with warm maple syrup,
fluffy scrambled eggs with Tillamook cheddar,
a lavish display of sliced seasonal fruit and berries,
an assortment of homemade breakfast pastries,
assorted yogurts, whipped butter and deluxe fruit preserves*

The Cascades \$20.00

*Fluffy scrambled eggs with Tillamook cheddar,
Sun Mountain Lodge country style red breakfast potatoes,
breakfast sausages links and apple wood smoked bacon,
a lavish display of sliced seasonal fruit and berries,
an assortment of homemade breakfast pastries,
assorted yogurts, whipped butter and deluxe fruit preserves*

The Mt. Gardner \$22.00

*Classic eggs Benedict with Canadian bacon and Hollandaise sauce,
fluffy scrambled eggs with Tillamook cheddar,
Sun Mountain Lodge country style red breakfast potatoes
Breakfast sausages links and apple wood smoked bacon.
A lavish Display of sliced seasonal fruit and berries
An assortment of homemade breakfast pastries
Assorted yogurts, whipped butter and deluxe fruit preserves.*

The Grand Methow \$26.00

*Fluffy scrambled eggs with honey cured ham and Tillamook cheddar,
Frangelico French toast served with warm maple syrup,
Pacific Northwest smoked salmon display with traditional condiments,
Sun Mountain Lodge country style red breakfast potatoes,
breakfast sausages links and apple wood smoked bacon,
a lavish display of sliced seasonal fruit and berries,
an assortment of homemade breakfast pastries,
assorted yogurts, whipped butter and deluxe fruit preserves*

*Groups of less than 30 guests may order from the Dining Room menu.
\$2.50 per person service charge will be added to the menu price.*

SUN MOUNTAIN LODGE

PLATED LUNCHES

ENTRÉE SALADS

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

Grilled Glazed Salmon \$24.00

Tossed mixed greens with tomato-fennel vinaigrette, red onions, cucumbers, olives, and feta cheese.

Grilled Chicken Breast Caesar Salad \$22.00

Served on a bed of crisp romaine lettuce, homemade herb croutons, Parmesan cheese and a lemon wedge.

Asian Style Chicken Salad \$21.00

Grilled marinated chicken breast with Napa cabbage, julienne carrots, bean sprouts, mandarin segments, fried won tons, and citrus- ginger vinaigrette.

Traditional Cobb Salad \$20.00

Tossed chopped Romaine lettuce with bacon, red onion, tomatoes, walnuts, blue cheese, eggs, cucumber, and green goddess dressing.

Add grilled chicken \$24.00

Add grilled salmon \$28.00

SUN MOUNTAIN LODGE

PLATED LUNCHES

STARTER SALADS SELECTIONS

Select one

Mixed Green Salad

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

Baby Spinach Salad

Served with herbed goat cheese, toasted almonds, seasonal berries, and raspberry-champagne vinaigrette.

Caesar Salad

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

Caprese Salad

Fresh vine ripened tomatoes, Mozzarella cheese, mixed greens, basil and balsamic vinaigrette.

SOUP SELECTIONS

Select one

Chicken Curry and Wild Rice

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

Roasted Tomato - Basil

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

Clam Chowder

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

Butternut Squash

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

Traditional Chicken Noodle Soup

Traditional chicken noodle soup with diced onions, celery, carrots, potatoes, chicken breast and noodles.

DESSERT SELECTIONS

Select one

Chocolate Mousse Cake

Topped with whipped cream and raspberry sauce.

Apple – Walnut Strudel

Served with caramel sauce.

Strawberry Shortcake

Served with whipped cream.

PLATED LUNCHE ENTRÉES

All lunch entrée selections include your choice of soup or one of our fresh salads, daily baked bread and whipped butter, lemonade or chilled ice tea, and our homemade dessert selection.

The Chef will prepare seasonal vegetables and side dishes appropriate to your entrée, with the exception of special diets.

Roasted Chicken Breast

\$22.00

Roasted supreme chicken breast, served with mushroom-chardonnay sauce.

Grilled Chicken Breast

\$24.00

Marinated chicken breast Santa Fe style, served with chipotle cream sauce.

Grilled Tri-tip Steak

\$26.00

Grilled tri-tip steak with mushroom demi sauce and blue cheese-garlic compound butter.

Roasted Beef Tenderloin

\$30.00

Peppercorn rubbed roast beef tenderloin served with port-wine demiglaze.

Grilled Salmon

\$28.00

Grilled salmon with lemon grass-ginger sauce and cilantro mango salsa.

Pan-Seared Salmon

\$28.00

Marinated pan-seared salmon served with tomato-saffron sauce.

Grilled Halibut

\$34.00

Fresh halibut served with coconut-rum sweet curry sauce and sundried cranberry-apple chutney.

Grilled Chicken Wrap

\$20.00

Gilled breast of chicken with Havarti cheese and mixed greens, roasted seasonal vegetables tossed with green goddess dressing, wrapped in a warm flour tortilla.

SUN MOUNTAIN LODGE

☞ BOX LUNCHES TO GO ☞

All lunch box selection include fresh whole fruit, Tim's Cascade Potato Chips, apple juice, granola bar.

Sun Mountain Classic Deli Sandwiches

- **Ham Sandwich**

\$18.00

Honey cured sliced ham with leaf lettuce, tomatoes, mayonnaise, mustard, your choice of cheese: cheddar, Swiss, or Havarti and bread: white, wheat, rye, or sourdough

- **Roast Beef Sandwich**

\$18.00

Roast New York loin with garlic and pepper, leaf lettuce, tomatoes, mayonnaise, mustard, your choice of cheese: cheddar, Swiss, or Havarti and bread: white, wheat, rye, or sourdough

- **Roast Turkey Breast Sandwich**

\$18.00

Tender turkey breast with leaf lettuce, tomatoes, mayonnaise, mustard, your choice of cheese: cheddar, Swiss, or Havarti and bread: white, wheat, rye, or sourdough

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- **Grilled Vegetable Wrap**

\$18.00

Marinated seasonal grilled vegetables with Havarti cheese and mixed greens tossed with green goddess dressing and wrapped in a warm flour tortilla

SUN MOUNTAIN LODGE

LUNCH BUFFETS

All lunch buffets include chilled lemonade or iced tea, our daily baked cookies or brownies, fruit tartlets or petit fours.

(Minimum 30 people)

Sun Mountain Lodge Deli Buffet

\$22.00

*Mixed greens salads with two homemade dressings,
Chef's selection of pasta salad,
a display of deli meats (sliced ham, turkey, roast beef, and salami),
a deli cheese tray (sliced cheddar, Swiss, and Havarti)
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*

The Methow Valley Barbecue Buffet

\$26.00

*Mixed greens salads with two homemade dressings,
Chef's selection of pasta salad,
grilled chicken breast marinated with thyme and lemon,
grilled choice sirloin burger patties topped with sautéed mushrooms and onions,
a garnish tray (leaf lettuce, tomatoes, red onions, pickles),
a cheese tray (sliced cheddar, Swiss),
assorted barbecue condiments (mayonnaise, mustard, and ketchup),
a basket of assorted burger buns,
individual bags of Tim's Cascade Potato Chips*

Mexican Buffet Yucatan Style

\$28.00

*Mixed greens salad with roasted jalapeno ranch,
chipotle Caesar salad,
carne asada and chicken fajitas with bell pepper and red onion mix,
homemade refried pinto beans and Mexican rice,
fresh made yellow corn tortilla chips and flour tortillas,
homemade fresh salsa and guacamole,
taco bar condiments (shredded lettuce, diced tomatoes, onions,
jalapeno peppers, cheddar, jack cheese and sour cream)*

Mediterranean/Italian Buffet

\$24.00

*Caesar salad, antipasto platter,
caprese salad, Chef's choice pasta salad,
grilled chicken provolone with sun-dried tomato marinade,
penne pasta with roasted garlic Alfredo sauce,
fresh baked garlic bread.*

The Pacific Northwest Buffet

\$30.00

*Northwest style clam chowder,
mixed greens salad with two homemade dressings,
Chef's choice potato salad,
Imported and domestic cheese display with gourmet crackers and seasonal berries,
grilled salmon served with wild rice pilaf and fresh fruit salsa,
roast chicken breast with apple calvados cream sauce,
roast herb red potatoes,*

freshly baked bread and whipped butter.

SUN MOUNTAIN LODGE

PLATED DINNER ENTRÉES

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

The chef will prepare seasonal vegetables and side dishes appropriate to your entrée, with the exception of special diets.

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.

Baby Spinach Salad

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

Caesar Salad

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

Caprese Salad

Fresh vine ripened tomatoes, Mozzarella cheese, mixed greens, basil and balsamic vinaigrette.

PLATED DINNER SOUP SELECTIONS

Select one

Chicken Curry and Wild Rice

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

Roast Tomato - Basil

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

Clam Chowder

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

Butternut Squash

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

Traditional Chicken Noodle Soup

Traditional chicken noodle soup with diced onions, celery, carrots, potatoes, chicken breast and noodles.

Two entrée selections for large groups.
Please supply place cards to identify each entrée selection.

PLATED DINNER ENTRÉE SELECTIONS

“ SURF & TURF” DUET PLATES

Roasted Beef Tenderloin and Prawn	\$48.00
<i>Peppercorn rubbed roast beef tenderloin with red wine reduction demiglaze and large prawns sautéed with garlic and white wine. Finished in a saffron butter sauce.</i>	
Filet of Beef and Lobster Tail	Market Price
<i>Grilled beef tenderloin with oven roasted Australian spiny lobster tail, served with garlic drawn butter.</i>	

FROM THE LAND

Grilled Filet of Tenderloin	\$46.00
<i>Marinated grilled tenderloin of beef with Shiitake mushrooms and balsamic demiglaze.</i>	
Grilled New York Steak	\$44.00
<i>Choice center cut New York steak served with peppercorn demiglaze and blue cheese butter.</i>	
Salt-Crusted Prime Rib of Beef	\$42.00
<i>Slow-roasted salt-crusted prime rib served with pearl onion mushroom ragout and creamy horseradish.</i>	
Roasted Rack of Lamb	\$46.00
<i>Mustard rubbed rack of lamb served with fresh mint demiglaze.</i>	
Pan-Seared Chicken Breast	\$35.00
<i>Supreme chicken breast stuffed with crabmeat, marinated artichoke hearts and cream cheese. Served with lemon-caper piccata sauce.</i>	
Tuscany Chicken	\$38.00
<i>Seared airline chicken breast stuffed with sun-dried tomatoes, mushrooms, spinach, goat cheese and prosciutto ham served with sherry demi sauce.</i>	
Grilled Pork chops	\$34.00
<i>Marinated grilled pork chops served with apple calvados sauce.</i>	

FROM THE SEA

Grilled Salmon	\$34.00
<i>Fresh Pacific Northwest salmon served with smoked tomato fondue.</i>	
Salmon Oscar	\$36.00
<i>Pan-seared salmon served with Béarnaise sauce, crabmeat, and asparagus.</i>	
Roasted Halibut	\$38.00
<i>Fresh halibut served with coconut- green curry sauce, topped with sun dried cranberry-apple chutney.</i>	

Accompaniment choices:

*Rice pilaf
Roast garlic whipped potatoes
Wild rice pilaf
Polenta
Gratin potatoes
Risotto
Roast red potatoes*

VEGETARIAN OPTIONS

Roast Stuffed Bell Pepper	\$30.00
<i>Roast bell pepper stuffed with seasonal vegetable mix, served with sundried tomato sauce.</i>	
Puff Pastry Mushroom Strudel	\$32.00
<i>Sautéed mushrooms with basil and blue cheese rolled in puff pastry dough. Served with sherry tomato ragout.</i>	
Wild Mushroom Risotto	\$28.00
<i>Sautéed mushroom and spinach risotto, topped with Parmigiano-Reggiano cheese. Served with seasonal vegetables.</i>	

CHILDREN'S OPTIONS

Chicken Tenders	\$7.95
<i>pasta with Parmesan and butter, seasonal vegetable</i>	
Steak or Grilled Chicken Breast	\$12.00
<i>pasta with Parmesan and butter, seasonal vegetable</i>	

Upgrade section:

Suggested items to add to your plated dinner selection.

Prawn Salad	\$9.00
Dungeness Crab Cakes	\$15.00
Lobster Bisque	\$7.00
Cobb Salad	\$6.00
Consommé	\$7.00

PLATED DINNERS DESSERT SELECTIONS

Select one

Pacific Northwest Classic Apple Pie

Pacific Northwest style homemade apple pie served with spiced Crème Anglaise sauce.

New York Cheesecake

New York style cheesecake served with seasonal berries.

Double Chocolate Pound Cake

Double chocolate pound cake served with dried cherries compote.

Chocolate Semifreddo

Served with seasonal fruit compote, chocolate shortbread, garnished with a Brazil nut florentine and berry coulis.

SUN MOUNTAIN LODGE

❧ DINNER BUFFETS ❧

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

(Minimum 35 guests)

The Sun Mountain Barbecue Buffet \$42.00

*Mixed greens with two homemade dressings,
Caesar salad, Chef's choice potato salad,
grilled New York steaks served with beef au-jus,
slow-roasted baby-back pork ribs served homemade barbecue sauce,
grilled tender chicken breast served with roasted tomato beurre blanc sauce,
country style baked beans,
seasonal vegetables,
freshly baked cornbread,
warm seasonal berry cobbler.*

The Alpine Methow Buffet \$46.00

*Mixed greens with two homemade dressings,
Chef's choice pasta salad, a tray of 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,
homemade apple-hazelnut cake topped with apple cider whipped cream.*

The Patterson Mountain Buffet \$48.00

*Mixed greens with two homemade dressings,
Chef's choice potato salad,
Imported and domestic cheese tray served with gourmet crackers and seasonal berries,
grilled marinated salmon served with lemon grass-ginger sauce
and topped with seasonal fruit salsa,
roast chicken breast served with apple calvados sauce,
wild rice pilaf,
roast garlic mashed potatoes,
seasonal vegetables,
New York style cheesecake served with seasonal berry coulis.*

❧ DINNER BUFFETS, CONTINUED ❧

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

The Sun Mountain Lodge Grand Buffet

\$55.00

*Mixed greens with two homemade dressings
Caesar salad*

A fruit tray of sliced fruit and seasonal berries.

Imported and domestic cheese tray served with gourmet crackers and seasonal berries.

A vegetables crudité with bleu cheese dip

Grilled salmon served with smoked tomato cream sauce topped red bell pepper-kalamata olive tapenade.

Roasted chicken breast served with lemon-chardonnay beurre blanc sauce.

Carving Station

Salt and herb crusted prime rib of beef

with roasted shallot beef au-jus and creamy horseradish,

stone ground mustard bourbon glazed ham,

roast garlic golden Yukon mashed potatoes,

seasonal vegetables,

Chef's choice dessert station (such as éclairs, macarons).

FAMILY STYLE DINNER CHOICES

Includes choice of salad:

mixed greens with ranch dressing, spinach salad with raspberry vinaigrette,
or Caesar salad

(Minimum 50 guests)

Slow- roasted Bourbon Glazed Forest Ham

\$32.00

served with stone-ground mustard glaze

Country Style Deep-Fried Chicken

Golden Yukon Mashed Potatoes

served with country style gravy

Seasonal vegetables

Freshly baked bread and whipped butter

Apple Pie

Pepper Rubbed Roasted Beef Tenderloin

\$51.00

served with demi-glaze

Halibut in papillote with sautéed mushrooms

served with beurre blanc

Horseradish Mashed Potatoes

Seasonal Vegetables

Freshly baked bread with whipped butter

Seasonal Fruit Cobbler

Herb Crusted Pork Loin

\$38.00

served with apple-cider au-jus

Pan-Seared Salmon

served with orange-saffron beurre blanc

Wild Rice Pilaf, Roast Red Potatoes

Seasonal Vegetables

Freshly Baked Bread and whipped butter

Cheesecake

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SUN MOUNTAIN LODGE

APPETIZERS

Priced per dozen

COLD HORS D'OEUVRES

Chardonnay Poached Shrimp *
Served with homemade cocktail sauce
\$32.00

Tuna Tartare
*Served with avocado- wasabi sauce, on
crispy wontons.*
\$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 sauce
\$25.00

Oven Roasted Caprese Brochette
*Topped with sun dried tomato,
Kalamata olive tapenade, fresh
Mozzarella, Roma tomatoes, basil*
\$26.00

Mini Cheese Skewer
*Imported and domestic cheese skewers
garnished with green olives*
\$26.00

**Grilled Asparagus Wrapped
Smoked Salmon**
Served with roasted garlic aioli
\$28.00

HOT HORS D'OEUVRE

**Wild Mushroom and Blue Cheese
Stuffed Phyllo Cups**
Served with port-wine reduction
\$30.00

Crab Cakes
Served with red bell pepper coulis
\$34.00

Crab Stuffed Mushroom Caps.
Topped with balsamic reduction
\$32.00

Chicken Satays *
Served with homemade peanut sauce
\$22.00

Mini Quesadillas
*Stuffed with chicken, seasonal
vegetables and cheddar cheese*
\$21.00

Beef Skewers
Served with teriyaki sauce
\$24.00

Vegetable Spring Rolls
Served with soy-lime sauce
\$20.00
Individually wrapped in rice paper:
Add \$5

Mini Shrimp Empanadas
*Stuffed with shrimp, seasonal
vegetables and served with fresh salsa*
\$32.00

All of the above selections may be served either at stations or passed to guests, with the exception of asterisked * items.

SUN MOUNTAIN LODGE

❧ COLD PLATTERS ❧

Priced per person, with a minimum of 30 guests unless otherwise indicated

Pacific Northwest Smoked Salmon	\$12.00
<i>Served with traditional condiments (cream cheese, chopped red onions, capers, chopped eggs and crackers).</i>	
Sun Mountain Lodge Antipasto Platter	\$10.00
<i>An assortment of Italian meats and cheeses, grilled vegetables Served with traditional condiments.</i>	
Pacific Northwest Cheese Platter	\$9.00
<i>A selection of imported and domestic cheese, served with gourmet crackers and seasonal berries.</i>	
Fresh Seasonal Fruits	\$7.00
<i>A lavish display of sliced fruits and seasonal berries.</i>	
Vegetables Crudit�	\$6.50
<i>Served with chef's choice dips</i>	
Whole Poached Salmon	\$11.00
<i>Served with traditional condiments (hard cooked diced eggs, chopped red onions, capers, and gourmet crackers).</i>	
Brie Cheese Wheel	\$9.50
<i>Brie cheese wheel stuffed with apples, cranberries and walnuts wrapped and baked in puff pastry. Served with gourmet crackers.</i>	
Sun Mountain Seafood Platter	\$575.00/platter
<i>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 (Serves 30 guests)</i>	

~ CHEF ATTENDED CARVING STATIONS ~

Priced per person

Salt Herb Crusted Prime Rib Of Beef

*Served With silver dollar rolls, creamed horseradish,
And roasted shallot red wine Au-Jus.*

Minimum 35 guests

\$11.75

Oven Roasted Turkey

Served with port braised cranberries sauce, and homemade turkey gravy.

Minimum 25 guests

\$8.00

Slow-Roasted Bourbon Glazed Forest Ham

Served with stone ground mustard and fresh daily baked bread.

Minimum 40 guests

\$8.00

Smoke Roasted Leg of New Zealand Lamb

Served fresh daily baked bread and a minted lamb jus.

Minimum 30 guests

\$12.00

Baron of Beef

*Served with silver dollar rolls, creamed horseradish,
roast shallot red wine au-jus.*

Minimum 100 guests

\$7.50

A \$50.00 per hour chef charge will be added to the above action stations

Executive Chef J. Russell Bradshaw

Banquet Chef Marcos Hernandez

Sous Chef Jessica Davis

Pastry Chef Justine Huntsman

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

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
Courvisier VS

Hosted: \$8.00
Cash: \$8.50

Wines

Sun Mountain Lodge
Private Label Chardonnay

By the Bottle

\$29.00

By the Glass

Hosted: \$7.00
Cash: \$7.50

Sun Mountain Lodge
Private Label Red Blend

\$29.00

Hosted: \$7.00
Cash: \$7.50

Domaine Ste. Michelle Brut
Sparkling Wine

\$24.00

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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 \$215

Hospitality Suites

Initial set-up charge of \$150.00. Includes delivery, ice, glasses, napkins, fruit garnish. Restocking fee, \$50.00. Bartender available at \$35 per hour.

Miscellaneous Beverages

Domestic Beer

Hosted: \$3.00
Cash: \$3.25

Imported & Micro Beers

Hosted: \$4.00
Cash: \$4.25

Soft Drinks

Hosted: \$1.75
Cash: \$2.00

Sparkling Mineral Water

Hosted: \$1.75
Cash: \$2.00

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	\$21.00
L'Ecole	\$38.00
Dunham	\$56.00
Sonoma Cutrer	\$48.00

Sauvignon Blanc

Lone Canary	\$28.00
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Riesling

Ste. Michelle	\$23.00
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Semillon

Amavi	\$42.00
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Viognier

Bergevin Lane	\$42.00
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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	\$38.00

Cabernet Sauvignon

Apex	\$59.00
Bergevin Lane	\$48.00
Whitestone	\$55.00
L'Ecole	\$58.00

Merlot

Canoe Ridge	\$44.00
Covey Run	\$24.00
Lost River	\$36.00

Pinot Noir

King Estate	\$48.00
Rex Hill	\$45.00
Chateau Faire le Pont	\$63.00

Syrah

Genesis - Hogue Cellars	\$42.00
Columbia Crest Grand Estate	\$23.00
Waterbrook	\$52.00
Lost River	\$44.00

Champagne

Domaine Ste. Michelle Brut	\$21.00
Mountain Dome Brut	\$38.00
White Star	\$78.00
Schramsberg Blanc de Blanc	\$72.00
Veuve Cliquot	\$88.00

SUN MOUNTAIN LODGE
Food & Beverage Catering Policies

For us to give special attention to each meeting, banquet meal and party, we need your assistance. Weeks in advance of each function our Chef and Food Service Personnel are busy planning to assure you the best possible food and beverage experience. To assist us in planning, we need your cooperation with the following:

- A. In arranging functions, the initial expected number of attendees must be received 30 days prior to arrival. An updated count will be given at seven days prior to function date. 96 hours prior to banquet function, we will allow a fixed count with 10% fluctuation from your seven-day count. Sun Mountain Lodge will prepare and charge according to the 96-hour fixed guarantee. If the final guarantee is not given by specified date, the initial expected figure will be considered the guarantee.
- B. Prices herein agreed to do not include Washington State Sales Tax or service charge. Final bills will include state sales tax, currently 7.7%, and 19% service charge for all catered and meeting functions.
- C. 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. Children four to twelve years of age receive a 25% discount from our regular dinner prices. Children under the age of four years are not charged, and should not be included in your meal count.
- D. To guarantee your reservation for banquet facilities/meeting space, a deposit will be required: 90 days prior to arrival, 25% of the estimated total rental fee or \$250.00, whichever is greater, is due. A food and beverage deposit of 50%, or \$500.00, whichever is greater, is also due at that time. These deposits become non-refundable at 60 days prior to the function. Deposits for weddings will be determined by group services department at the time of booking.
- E. To best accommodate all set-ups and menu requests, finalized agendas for your stay must be completed at least 30 days prior to your arrival. The exception being final number guarantees, as specified previously.
- F. All banquet meals, wine and cocktail service will be served only in the locations specified in the agenda unless there is a need to move that particular function to another location. No alcoholic beverages may leave the premises. Sun Mountain Lodge reserves the right to change meeting room arrangements as necessary. If pre set-up arrangements for meeting or banquets require an unusual amount of labor, man hours, security, etc., additional costs will be agreed upon and become the responsibility of the client, and can be charged to the master account. Functions at Patterson Lake and the playground area will be an additional \$5.00 per person. Corkage fee for wine provided by guests is \$20.00 per 750 ml. bottle.
- G. No food or drink of any kind may be brought into Sun Mountain Lodge meeting/banquet rooms. This policy does not apply to individual suites or hotel rooms.

Beverage Service Definitions:

- H. Host Bar: Client is sponsoring the bar service. Drinks are priced per drink. 19% service charge on the amount sold.
- I. No-Host Bar: Guest personally pays for each drink. Gratuity is included in the drink price.

Beverage Policies:

- J. Hosted and No Host Bars: There is a \$50.00 service charge that will be waived if receipts total \$125.00 per hour, per bar.
- K. Beer & Wine Bar Policies: There is a \$35.00 service charge that will be waived if receipts total \$125.00 per hour, per bar. Fees for beer and wine delivered to the Homestead will not be waived.
- L. For small groups of 30 or less, we will cocktail from the Lounge. A tab can be run or pay cash, with 19% service charge required.
- M. Hospitality Suites: Initial set-up charge of \$150.00. Includes delivery, ice, glasses, napkins, fruit garnish. Restocking fee, \$50.00. Bartender available at \$35.00 per hour.
- N. For your convenience, we can provide a wide variety of audiovisual equipment for a reasonable rental fee. The fee is structured to cover maintenance and set-up costs.
- O. A service charge of \$10.00 will be charged for coffee services and snack breaks for groups under 15 people. A service charge of \$2.50 per person will be charged for breakfast and lunch, and \$3.50 per person for dinner for groups of under 15 people.
- P. Our staff reserves the right to discontinue serving alcohol to any guest in accordance with Washington State law.