

# CATERING MENU

priced per person

## BEVERAGE SERVICES

THE BIG THIRST \$7.50

*two-hour service | freshly brewed Starbucks regular and decaffeinated coffee | assorted teas | a selection of regular and diet sodas | mineral water*

TWO HOUR COFFEE SERVICE \$6.00

*freshly brewed Starbucks regular and decaffeinated coffee | assorted teas and hot chocolate*

TWO HOUR SOFT DRINK SERVICE \$5.50

*a selection of regular and diet sodas and sparkling mineral waters*

COFFEE SERVICE BY THE URN \$50.00 per urn

*freshly brewed Starbucks regular | and decaffeinated coffee by the urn*

ORANGE JUICE \$12.00 per quart

ICED TEA OR LEMONADE \$10.00 per quart

*chilled*

SODAS \$2.50 each

*a selection of regular and diet sodas | based on consumption | sparkling mineral waters — \$2.75 each*

*Groups of less than 25 guests will be charged a \$15.00 service fee.*

## SNACKS

HEART HEALTHY THEME I \$13.00

*vegetable crudité | Lodge-made dressing | sliced fruit | berries | granola bars | hummus | fresh grilled pita bread | marinated artichoke hearts*

HEART HEALTHY THEME II \$12.50

*sliced fresh fruits | berries | assorted cheeses | crackers*

POPCORN TRIO \$8.00

*truffle | classic buttered | caramel*

LODGE-MADE TORTILLA CHIPS \$10.50

*house made salsa | cheese dip | add guacamole — \$2.50*

JUMBO HOT PRETZELS | MUSTARD \$5.00

BUILD YOUR OWN TRAIL MIX \$11.00

*mixed nuts | coconut | M&Ms | pretzels | dried fruits*

*Groups of less than 25 guests will be charged a \$3.00 per person service fee.*

FROM THE BAKE SHOP (PRICED PER BAKER'S DOZEN)

MINI CROISSANTS	\$32.00	BISCOTTI	\$27.00
CHEF'S CHOICE QUICK BREADS	\$24.00	LEMON BARS	\$28.00
ASSORTED MUFFINS	\$26.00	FRESH-BAKED COOKIES	\$30.00
BLUEBERRY COFFEE CAKES	\$30.00	<i>chocolate chip   oatmeal   peanut butter</i>	
ASSORTED SCONES	\$28.00	GLUTEN-FREE CHOCOLATE CHIP COOKIES	\$38.00
		CHOCOLATE CHIP BROWNIES	\$32.00

*Groups of less than 25 guests will be charged a \$3.00 per person service fee.*

## BREAKFAST OPTIONS

### CONTINENTAL BREAKFAST SELECTIONS

THE METHOW \$17.00

*sliced seasonal fruit and berries | an assortment of Lodge made breakfast breads | assorted yogurts*

THE MOUNTAIN CLASSIC \$19.00

*sliced seasonal fruit and berries | an assortment of Lodge made breakfast breads | assorted yogurts | granola | assorted cold cereals | chilled milk*

THE TRAVELER \$20.00

*hot oatmeal | raisins | milk | hard boiled eggs | sliced seasonal fruit and berries | an assortment of Lodge made breakfast breads | assorted yogurts*

SUN MOUNTAIN CONTINENTAL \$26.00

*Lodge cured salmon gravlax | traditional condiments | assorted bagels | whipped cream cheese | sliced seasonal fruit and berries | an assortment of Lodge made breakfast breads | assorted yogurts*

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

### PLATED BREAKFAST SELECTION

THE TRADITIONAL \$15.00

*scrambled eggs | cheddar cheese | hash browns  
choice of bacon or sausage | whole wheat toast*

CLASSIC EGGS BENEDICT \$19.00

*ham | eggs | toasted English | muffin hollandaise sauce | hash browns*

CHEESE OMELET \$16.00

*ham | cheese | hash browns | choice of bacon or sausage | whole wheat toast*

BUTTERMILK PANCAKES \$15.00

*buttermilk pancakes | warm maple syrup | whipped butter | bacon or sausage*

*Available for groups of 15 guests and under. All plated breakfasts selection are served with Starbucks coffee and assorted teas.*

  
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## BREAKFAST BUFFETS

*Available for groups of 16 guests or more. All breakfast buffets include assorted fruit juices | freshly brewed regular and decaf Starbucks coffee | and a selection of teas.*

SUN MOUNTAIN MORNING \$22.00

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*Overnight French Toast | Triple Sec | cinnamon | warm maple syrup | scrambled eggs | cheddar cheese | sliced seasonal fruits | berries | yogurt | add bacon or sausage - \$3.50*

THE CASCADES \$24.00

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*Scrambled eggs | cheddar cheese | country style red breakfast potatoes | onions | peppers | smoked paprika | sausage links | applewood smoked bacon | sliced seasonal fruit | berries | muffins | yogurt*

THE MT GARDNER \$26.00

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*Classic Eggs Benedict | scrambled eggs | cheddar cheese | country style red breakfast potatoes | onions | peppers | smoked paprika | sliced seasonal fruit | berries | breakfast breads | yogurt*

THE GRAND METHOW \$34.00

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*Scrambled eggs | honey cured ham | cheddar cheese | overnight French toast | Triple Sec | cinnamon | warm maple syrup | smoked salmon | whipped cream cheese | capers | mini bagels | country style red breakfast potatoes | onions | peppers | smoked paprika | sausage links | applewood smoked bacon | sliced seasonal fruit | berries coffee cake | yogurt*

## LUNCH OPTIONS

### PLATED LUNCH ENTRÉE SELECTIONS

CAESAR SALAD	\$16.00
<i>Romaine lettuce   herb croutons   Parmesan cheese   lemon wedge   house-made Caesar dressing   add chicken breast — \$4   add grilled American Kobe Beef — \$5   add 6 prawns — \$6</i>	
SHRIMP LOUIE SALAD	\$26.00
<i>Romaine lettuce   diced tomatoes   boiled eggs   bacon bits   baby shrimp   1000 Island dressing</i>	
COWBOY CHOP SALAD	\$24.00
<i>Lodge -smoked chicken   Romaine   white cheddar   black beans   corn   avocado   tortilla strips   chipotle buttermilk dressing</i>	
GRILLED CHICKEN BREAST	\$26.00
<i>marinated chicken breast   chipotle “ala crème” sauce   Mexican rice   refried beans</i>	
GRILLED SALMON FILET	\$24.00
<i>grilled salmon   lemon grass-ginger sauce   mango salsa   basmati rice pilaf   seasonal vegetables</i>	
PASTA POMODORO	\$24.00
<i>grape tomatoes   marinara   basil   garlic   extra virgin olive oil</i>	

*For groups of 15 guests and under All plated lunches include rolls and butter | lemonade or chilled ice tea Lodge-made dessert*

### LUNCH DESSERT SELECTIONS

*select one*

CHOCOLATE MOUSEE (GF)	option 1
<i>vanilla bean whipped cream</i>	
MIXED NUT TART	option 2
<i>caramel sauce</i>	
STRAWBERRY SHORTCAKE	option 3
<i>vanilla bean whipped cream</i>	

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LUNCHES TO GO

HAM SANDWICH \$22.00

*honey cured sliced ham | leaf lettuce | tomatoes | mayonnaise | mustard | Swiss cheese | freshly baked ciabatta roll*

ROAST BEEF SANDWICH \$22.00

*garlic and pepper roasted sliced sirloin | leaf lettuce | tomatoes | mayonnaise | mustard | cheddar cheese | freshly baked baguette*

ROAST TURKEY BREAST SANDWICH \$22.00

*tender turkey breast | leaf lettuce | tomatoes | mayonnaise | mustard | Provolone cheese | whole wheat bread*

GRILLED VEGETABLE WRAP \$22.00

*marinated seasonal grilled vegetables | havarti cheese | mixed greens | balsamic dressing | wrapped in a flour tortilla*

*"To-Go" lunches include Washington apples | Tim's Cascade Potato Chips | bottled water | chocolate chip cookie*

*Gluten-free bread available for \$2.50*

  
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## BUFFET LUNCHES

SUN MOUNTAIN LODGE DELI BUFFET \$25.00

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*garden salad | two Lodge-made dressings | display of deli meats (sliced ham, turkey, and roast beef) | deli cheese tray (sliced cheddar, Swiss, provolone) | a garnish tray (leaf lettuce, tomatoes, red onions, pickles) | basket of assorted deli breads | assorted deli condiments | individual bags of Tim's Cascade Potato Chips | freshly baked cookies*

THE METHOW VALLEY PICNIC BUFFET \$29.00

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*grilled marinated chicken breast | grilled burger patties | sautéed mushrooms and onions | coleslaw | potato salad | deli cheese tray (sliced cheddar, Swiss, provolone) | garnish tray (leaf lettuce, tomatoes, red onions, pickles) | basket of burger buns | assorted deli condiments | lemon bars*

MEXICAN FIESTA BUFFET \$29.00

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*carne asada fajitas | chicken fajitas | Lodge-made refried beans | Mexican rice | corn tortilla chips | flour tortillas | Lodge-made fresh salsa and guacamole | fajita condiments (shredded lettuce, diced tomatoes, onions, jalapeño peppers, mixed grated cheeses, sour cream) cinnamon and sugar churros*

MEDITERRANEAN / ITALIAN BUFFET \$30.00

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*Caesar salad | antipasto platter | grilled vegetables | cold meats | cheeses | olives | chicken breast | Parmesan | fresh Mozzarella cheese | marinara sauce | penne pasta | marinara sauce | fresh tomato | basil | extra virgin olive | oil pomodoro salad | toasted bread | tomatoes | Kalamata olives | extra virgin olive oil | red wine vinegar | fresh baked garlic bread | classic Tiramisu*

## PASSED HORS D'OEUVRES

Priced per dozen

### COLD HORS D'OEUVRES

POKE \$35.00

*ahi | soy-ginger marinated cabbage*

WATERMELON CAPRESE \$30.00

*watermelon | mint | feta | balsamic reduction drizzle*

BRUSCHETTA POMODORO \$30.00

*toasted baguette | fresh tomato | basil | extra virgin olive oil*

GRILLED ASPARAGUS, WRAPPED GOAT CHEESE & PROSCIUTTO \$33.00

TENDERLOIN OF BEEF \$35.00

*roasted shallot spread | toasted crostini bread | creamy horseradish*

SMOKED STEELHEAD CROSTINI \$32.00

*rye bread | whipped cream cheese | jalapeño jelly*

CAPRESE SKEWERS \$30.00

*cherry tomatoes | basil | fresh Mozzarella | oregano | extra virgin olive oil*

### HOT HORS D'OEUVRES

WILD MUSHROOM AND BLUE CHEESE STUFFED PHYLLO CUPS \$33.00

*port wine reduction*

BLACKENED PRAWN \$35.00

*garlic | cream | remoulade dressing*

STUFFED MUSHROOMS \$30.00

*spinach | cream | ricotta | Parmesan | fresh Mozzarella*

TOSTADAS \$32.00

*corn tortillas | carnitas | queso | salsa Rojo*

SPIEDINI BEEF TENDERLOIN \$35.00

*mushroom | red pepper | onion*

VEGETABLE SPRING ROLLS \$28.00

*soy lime sauce*

PORK BELLY \$32.00

*fried pork belly | apple butter | pickled garlic*



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COLD PLATTER SELECTIONS

SUN MOUNTAIN LODGE ANTIPASTO PLATTER \$14.00 per person

*artichokes | olives | pepperoncinis | crackers | cured meats | cheeses*

PACIFIC NORTHWEST CHEESE PLATTER \$18.00 per person

*a selection of imported and domestic cheese | crackers | seasonal berries | grapes*

FRESH SEASONAL FRUITS \$11.00 per person

*a lavish display of sliced fruits and seasonal berries*

GRILLED & CHILLED VEGETABLE PLATTER \$10.00 per person

*yogurt dipping sauce | balsamic vinaigrette sauce*

OYSTERS ON THE HALF SHELL \$46.00 per dozen

*mignonette sauce | cocktail sauce | Tabasco | lemon*

## DINNER OPTIONS

### PLATED DINNERS

*All dinner entrée selections include salad | seasonal vegetables | rolls and butter | freshly brewed Starbucks regular and decaffeinated coffee | a selection of teas | Lodge-made dessert*

*Choice of garlic mashed potatoes | wild rice pilaf | or roasted baby tri-colored potatoes*

*Two entrée selections plus vegetarian selections for large groups.*

### PLATED DINNER SALADS SELECTION

*Select one*

MIXED GREEN SALAD option 1

*shaved fennel | Granny Smith julienne green apples | candied pecans | honey-truffle vinaigrette*

CAESAR SALAD option 2

*crisp hearts of Romaine lettuce | Parmesan cheese | Lodge-made herb croutons | lemon wedge | classic Caesar dressing*

BABY SPINACH SALAD option 3

*crumbled goat cheese | pine nuts | seasonal berries | balsamic vinaigrette*

### PLATED DINNER ENTRÉE SELECTIONS

GRILLED FILET OF TENDERLOIN \$65.00

*marinated grilled tenderloin of beef | truffle infused demi glace*

HERB ENCRUSTED BEEF PRIME RIB \$60.00

*slow-roasted herb encrusted prime rib | beef au-jus | creamy horseradish*

TUSCANY CHICKEN \$50.00

*seared supreme chicken breast | sun-dried tomatoes | mushrooms | spinach | goat cheese | sherry demi sauce*

SMOKED RACK OF PORK \$50.00

*apple-brandy chutney*

GRILLED SALMON \$55.00

*Fresh Pacific Northwest salmon | blackberry balsamic reduction*

TRUFFLED MUSHROOM RISOTTO \$46.00

*medley of truffled mushrooms | arugula | Parmigiano Reggiano*

STUFFED BELL PEPPER \$46.00

*roasted vegetables | rice | pomodoro*

## CHILDREN'S DINNER OPTIONS

GRILLED CHICKEN BREAST \$10.00

*pasta | Parmesan and butter | seasonal vegetable*

MACARONI & CHEESE \$6.50

## PLATED DINNER DESSERT SELECTIONS

*Select one*

VANILLA CHEESE CAKE option 1

*strawberry coulis | whipped cream*

CHOCOLATE SEMIFREDDO option 2

*chocolate sauce | chocolate streusel (can be made gluten free)*

TIRAMISU option 3

*coffee-dipped ladyfingers | mascarpone cream | chocolate espresso beans*

LEMON MERINGUE TART option 4

*berry coulis | fresh berries*

*Also available for an additional charge:*

SUN MOUNTAIN LODGE SIGNATURE INDIVIDUAL APPLE PIE \$3.00 per person

*Washington apples | caramel sauce*

  
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**DINNER BUFFETS (MINIMUM OF 16 GUESTS )**

*All dinner buffets include freshly brewed Starbucks regular and decaf. coffee, a selection of teas and Lodge-made dessert*

**THE SUN MOUNTAIN BARBECUE BUFFET — \$55.00**

*coleslaw | potato salad*

*Select 2:*

*smoked tri tip steaks | beef herb au-jus*

*slow-roasted St. Louis pork ribs | Lodge-made barbecue sauce*

*smoked chicken*

*country style baked beans | seasonal roasted vegetables | freshly baked cornbread | mixed fruit cobbler*

**THE ALPINE METHOW BUFFET — \$60.00**

*garden salad | two Lodge-made dressings*

*red quinoa salad | strawberry | arugula | balsamic vinaigrette*

*herb crusted pan seared salmon | blackberry balsamic reduction*

*smoked rack of pork | apple-brandy chutney*

*roasted baby tri colored potatoes | seasonal vegetables | dinner rolls and butter*

*pineapple upside down cake*

**THE PATTERSON MOUNTAIN BUFFET — \$65.00**

*spinach salad | goat cheese | pinenuts | sliced strawberries | honey truffled vinaigrette*

*roasted beet salad | Frisée | walnuts | extra virgin olive oil | balsamic vinaigrette*

*grilled salmon | crudaiola*

*tenderloin | Bordeaux demi glace*

*basmati-red quinoa rice pilaf | roasted garlic mashed potatoes | seasonal vegetables | dinner rolls and butter*

*flourless chocolate torte*

*(The 3 buffet dinners above can also be served family style for a charge of \$5.00 per person.*

*Salad choices below will be plated.)*

  
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*Select one:*

ARCADIAN MIXED GREENS SALAD

*julienne green apples*

*candied pecan*

*blue cheese crumble*

*citrus-champagne vinaigrette*

CLASSIC CAESAR SALAD

*hearts of Romaine*

*focaccia croutons*

*Parmigiano Reggiano*

*Caesar dressing*

BABY SPINACH SALAD

*goat cheese | pinenuts*

*sliced strawberries*

*champagne-raspberry vinaigrette*

THE BIG FIESTA MEXICAN BUFFET— \$55.00

*(Not available family style)*

*Arcadian mixed green salad | chipotle buttermilk dressing*

*Chef's choice fruit salad | agave lime yogurt sauce*

*skirt steak carne asada | green tomatillo salsa*

*pork carnitas | mango pico de gallo salsa*

*Mexican rice and refried beans | corn and flour tortillas | tortilla chips and guacamole | queso fresco | sour cream*

*roasted corn and bell pepper medley*

*tres leches cake*

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COWBOY DINNER

*Head 'em up and move 'em out for a hearty cowboy-style dinner at the Old Homestead!*

*Includes your choice of a horseback ride or ride in the horse-drawn wagon and all-you-can-eat Western-style dinner.*

*Dinner includes beef | chicken | baked beans | cornbread | a potato side | salad  
a seasonal dessert and cowboy coffee | hot chocolate | tea | and/or lemonade.*

*A vegetarian option is available. Special dietary needs can be considered.*

*\$70 PER ADULT ON A WAGON | \$85 PER ADULT ON HORSEBACK. GROUP/SENIOR PRICE: \$63 PER ADULT | WAGON ONLY.*

*\$50 PER CHILD ON A WAGON | \$60 PER CHILD ON HORSEBACK. (12 AND UNDER) CHILDREN 4 YEARS & UNDER FREE.*

*Independently contracted program provided by JD Outfitters. Offered mid-May through mid-October.*

*\$35 fee for beer and wine deliveries to the Homestead. Bartender required.*

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

EXECUTIVE CHEF TYLER KROST

BANQUET CHEF MARCOS HERNANDEZ

PASTRY CHEF SAMANTHA HUNTSMAN

BREAKFAST CHEF SHANE MCCAULEY

  
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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.*

*Alcohol from outside sources is not permitted at Sun Mountain Lodge banquet events.*

<b>WELL</b>	<b>\$6.50</b>	<b>CORDIALS</b>	<b>\$9.00</b>
<i>Jim Beam   Gordon's   Smirnoff   Jose Cuervo Gold   Dewars (\$8)</i>		<i>Grand Marnier   Baileys   Kahlua</i>	

<i>WINES</i>	<i>BOTTLE</i>	<i>GLASS</i>
<i>Sun Mountain Lodge Private Label Chardonnay</i>	<i>\$29.00</i>	<i>\$9.00</i>
<i>Sun Mountain Lodge Private Label Red Blend</i>	<i>\$29.00</i>	<i>\$9.00</i>
<i>Domaine Ste. Michelle Brut Sparkling Wine</i>	<i>\$26.00</i>	<i>-</i>

## KEG BEER

*Domestic Keg (1/2 barrel | 15.5 gallons | standard size) — \$375*

*Imported/microbrew keg — \$495*

*Pony Keg (1/4 barrel | 7.75 gallons) — Domestic \$200 | Imported/Microbrew \$250*

*1/6 barrel (5.16 gallons | 55 12 oz. glasses) microbrews — \$225*

*Specialty kegs are subject to price check. Microbrew prices are subject to change based on selection.*

  
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**HOSPITALITY SUITE**

*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% service charge and 8.2% sales additional.*

**MISCELLANEOUS BEVERAGES**

*Domestic Beer — \$3.75*

*Imported & Micro Beers — \$4.25*

*Soft Drinks — \$2.50*

*Sparkling Mineral Water — \$2.75*

*Sparkling Cider | per bottle — \$11.00*

*White Claw Hard Seltzer, assorted flavors — \$4.25*

*20% service charge will be added to hosted bars.*

*Wine provided by guest will be charged a corkage fee of \$20 + service charge & tax per 750 ml. bottle*



  
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## BANQUET WINE LIST

### CHARDONNAY

SUN MOUNTAIN LODGE PRIVATE LABEL ..... \$29.00

CHATEAU STE. MICHELLE ..... \$26.00

L'ECOLE ..... \$48.00

### SAUVIGNON BLANC

KESTREL ..... \$35.00

### RIESLING

STE. MICHELLE ..... \$27.00

### PINOT GRIS

LOST RIVER ..... \$38.00

### VIOGNIER

MARYHILL ..... \$33.00

### WHITE ZINFANDEL

BERINGER ..... \$22.00

### CHAMPAGNE / SPARKLING WINE

DOMAINE STE. MICHELLE BRUT ..... \$26.00

VEUVE CLIQUOT ..... \$138.00

### RED BLEND

SUN MOUNTAIN LODGE PRIVATE LABEL ..... \$29.00

### CABERNET SAUVIGNON

CHATEAU FAIRE LE PONT ..... \$51.00

L'ECOLE ..... \$64.00

### MERLOT

LOST RIVER ..... \$56.00

ARBOR CREST ..... \$44.00

### PINOT NOIR

CANON 13 ..... \$37.00

IRIS HILL ..... \$54.00

### SYRAH

COLUMBIA CREST GRAND ESTATE ..... \$29.00

LOST RIVER ..... \$52.00

*Prices subject to change due to vintage changes.*

*Please see our current Wine List for additional selections.*

*Wine provided by guests will be charged a corkage fee of \$20 + service charge & tax per 750 ml. bottle.*



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## 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, the specific number of attendees for any food function to base billing. The guaranteed number must be received prior to 12 Noon, Pacific Time, 96 hours in advance of the function. Your Master Account will be charged no less than the 96 hour guarantee. 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 buffet menus.*

### DEPOSITS

*Groups other than weddings: 90 days prior to arrival a Food & Beverage Catering Deposit will be required, equal to 50% of your estimated food and beverage total or \$500, whichever is greater. Wedding groups: 90 days prior to arrival a Food & Beverage Catering Deposit of 50% of the proposed estimated cost is due. 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.*

## 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 the 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 + service charge & tax corkage fee will be applied per 750ml. bottle. 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/wedding desserts, subject to a \$2.50 per person + tax cake cutting fee. This includes all public areas, banquet rooms, and Patterson Lake Resort. This does not apply to individual guest rooms. Gluten free options are available, but Sun Mountain Lodge does not have a gluten free kitchen.*

## 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 assistance for 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.*

## 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 \$6.00 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. Banquet permit required.*

## 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: nails, staples, tape or any other substance unless Sun Mountain Lodge management gives approval. If 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/AGENDAS

*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 | 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. Resort quiet hours begin at 11:00 PM.*

## 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.*