

Explore our Spring/Summer

# EVENT MENUS

APRIL - SEPTEMBER 2026



THE  
**WOODMARK**  
HOTEL & STILL SPA  
ON LAKE WASHINGTON



THE  
**WOODMARK**  
HOTEL & STILL SPA  
ON LAKE WASHINGTON

Showcasing stunning views of Lake Washington and the Olympic Mountains, the Woodmark Hotel & Still Spa on Lake Washington is the perfect setting for your event.

#### GUARANTEED COUNTS

The guaranteed guest count is due five ( 5 ) business days prior to your event date. This count will be considered the guaranteed count, for which you will be charged, even if fewer guests attend the function. If additional guests arrive at the event, the Woodmark will do its best to accommodate, and that higher guest count will be charged as the guaranteed guest count.

If offering a choice of two entrées during a plated meal, the higher price prevails. This guaranteed entrée count is due five (5) business days prior to the event and must be indicated on place cards provided by you and set by you at each guest's seat. Please note that this means you will need to obtain an RSVP for each guest's name along with their specific entrée selection when you receive replies. The Woodmark Hotel does not allow any outside food or beverage.

#### LABOR CHARGES

Bartender fees range from \$75 per hour to \$110 per hour depending on your choice of hosted bar or cash bar.

Chef attendant fees are \$125 per hour, per station.



# BREAKFAST BUFFETS

Minimum of 12 guests required for Buffet. Maximum Two Hour Service Time.  
All Breakfast Buffets Include Fonté Coffee & Smith Tea.

## LAKESIDE

\$41 per person

Organic Pressed Orange Juice **GF V**

Assorted Ellenos Yogurts **GF VG**

Seasonal Fruits, Berries **GF V**

Freshly Baked Pastries: Vegan Chocolate & Berry Muffin **GF V**, Fresh Fruit Muffin **GF**, Croissant **VG**, Cinnamon Roll **VG**, Blueberry Scone **VG**, Savory Pinwheel **VG**

## MIND & BODY

\$49 per person

Organic Pressed Orange Juice **GF V**

Acai Bowl: Sliced Bananas, Fresh Berries, Roasted Coconut, House-Made Granola **GF VG**

Seasonal Fruits, Berries **GF V**

Gluten- Free Pastries: Orange Currant Scone **VG**, Vegan Chocolate Berry Muffin **V**, Fresh Fruit Muffin **VG**, Marionberry Jam Biscuit **VG**

Avocado Toast **DF VG**

Scrambled Organic Eggs, Asparagus, Cured Cherry Tomatoes, White Cheddar **GF VG**

Turkey Bacon **GF DF**

Smoked Chicken Apple Sausage **GF DF**

## WOODMARK

\$49 per person

Organic Pressed Orange Juice **GF V**

Assorted Ellenos Yogurts **GF VG**

Seasonal Fruits, Berries **GF V**

Freshly Baked Pastries: Vegan Chocolate & Berry Muffin **GF V**, Fresh Fruit Muffin **GF**, Croissant **VG**, Cinnamon Roll **VG**, Blueberry Scone **VG**, Savory Pinwheel **VG**

Scrambled Organic Free-Range Eggs **GF VG**

Breakfast Potatoes, Chive Blossoms, Caramelized Onion **GF VG**

Smoked Chicken Apple Sausage **GF DF**

Hive Honey Sticky Black Pepper Bacon **GF DF**

**GF**-Gluten Free **V**-Vegan **VG**-Vegetarian **DF**-Dairy Free



# BREAKFAST BUFFETS

Minimum of 12 guests required for Buffet. Maximum Two Hour Service Time.  
All Breakfast Buffets Include Fonté Coffee & Smith Tea.

## CARILLON POINT

\$52 per person

Organic Pressed Orange Juice **GF V**

Peanut Butter & Jam Smoothie, Whole Milk, Whey Protein **GF VG**

Ellenos Yogurt Parfaits, Granola, Berries **GF VG**

Freshly Baked Pastries: Vegan Chocolate & Berry Muffin **GF V**, Fresh Fruit Muffin **GF**, Croissant **VG**, Cinnamon Roll **VG**, Blueberry Scone **VG**, Savory Pinwheel **VG**

Organic Scrambled Eggs, Tillamook Cheddar **GF VG**

Black Pepper Sausage Gravy, Tater Tots

Applewood Smoked Bacon **GF DF**

Pork Sausage **GF DF**

## BRIDLE TRAILS

\$54 per person

Organic Pressed Orange Juice **GF V**

Berry Yogurt Smoothie, Hive Honey, Whole Milk, Whey Protein **GF VG**

Assorted Ellenos Yogurt Parfaits **VG**

Freshly Baked Pastries: Vegan Chocolate & Berry Muffin **GF V**, Fresh Fruit Muffin **GF**, Croissant **VG**, Cinnamon Roll **VG**, Blueberry Scone **VG**, Savory Pinwheel **VG**

Organic Scrambled Eggs, American Cheddar Cheese **GF VG**

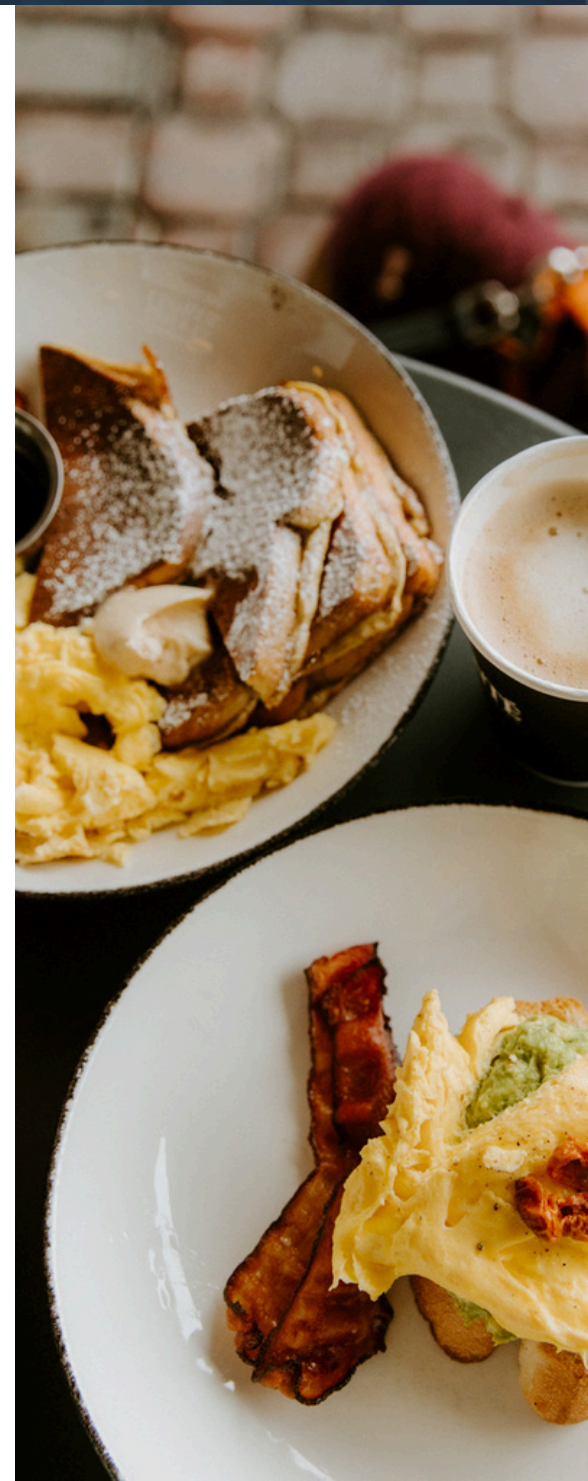
French Toast, Canadian Maple Syrup **VG**

Honey Waffles, Whipped Butter **VG**

Hive Honey Bacon **GF DF**

Pork Sausage **GF DF**

**GF**-Gluten Free **V**-Vegan **VG**-Vegetarian **DF**-Dairy Free





# BREAKFAST ENHANCEMENTS & STATIONS

Minimum Order of 12 or 50% of your guest count, whichever is greater.

## SELECTION OF SMOOTHIES

\$17 per person

Select Three:

Carrot Ginger **GF V**

Berry Yogurt **GF VG**

Avocado **GF VG**

Peanut Butter & Jelly **GF VG**

Strawberry Banana **GF VG**

Ultimate Green **GF V**

Orange Cream **GF VG**

## STEEL CUT OATMEAL STATION

\$19 per person

Steel Cut Oat Meal **GF V**

Glazed Walnuts, Candied Pecans,

Cashews, Golden Raisins, Brown

Sugar, Hive Honey, 2% Milk

## BREAKFAST SANDWICHES

\$18 per person

Select Up to Three:

Macrina Bagel, Whole Egg, Salmon Lox,  
Cream Cheese

Sweetheart Ham, Whole Egg, Swiss  
Cheese, Croissant

Avocado Toast Pepitas, Whole Egg,  
Basil Pesto, Bacon Bits

Chicken Sausage, Whole Egg, White  
Cheddar Cheese, Seeded Sodo Roll

Spinach Tortilla, Scrambled Egg,  
American Cheddar Cheese, Crushed  
Fingerling Potatoes, Mama Lils Peppers,  
Salsa, & Avocado **VG**

## ASSORTED PASTRIES BY THE DOZEN

Macrina's Fresh Baked Muffins **GF & V**  
Available  
\$62 per dozen

Sticky Cinnamon Buns, Cream Cheese  
Icing  
\$78 per dozen

Butter Croissants **VG**, Chocolate  
Croissants **VG**, Almond Pinwheel **VG**  
\$76 per dozen

Nutella Brioche, Pearl Sugar  
\$78 per dozen

Assorted Scones, Whipped Honey  
Butter, Jams  
\$70 per dozen



# BREAKFAST ENHANCEMENTS CONTINUED

Minimum Order of 12 or 50% of your guest count, whichever is greater.

## ASSORTED BAGEL STATION

\$37 per person

Bagels: Plain **DF VG**, Everything **DF VG**, & Cheese **VG**

Plain Cream Cheese **GF VG**,  
Strawberry Cream Cheese **GF VG**, Peanut Butter **V**

European Smoked Salmon Lox  
**GF DF**

Assorted Toppings: Capers,  
Shaved Red Onion, Raspberry,  
Blueberry, Blackberry, Grated  
Hard Boiled Egg, Cucumber,  
Radish, Bacon Bits

## EGGS

Classic Scrambled Eggs, Italian  
Parsley **GF VG**  
\$10 per person

Egg White Scramble, Chive  
Blossoms, Cured Tomatoes **GF VG**  
\$10 per person

Egg White Frittata, Local  
Asparagus, White Cheddar **GF VG**  
\$18 per person

## BREAKFAST MEATS

Applewood Smoked Bacon **GF DF**  
\$10 per person

Hive Honey Sticky Black Pepper  
Bacon **GF DF**  
\$10 per person

Pure Maple Pork Sausage **GF DF**  
\$10 per person

Smoked Apple Chicken Sausage  
**GF DF**  
\$10 per person

Turkey Bacon **GF DF**  
\$10 per person

## BREAKFAST POTATOES

Breakfast Duck Tots, Tellicherry  
Black Peppercorn **GF DF**  
\$9 per person

Fingerling Potatoes, Caramelized  
Onions, Mama Lil's Pepper **GF VG**  
\$9 per person

Rosti Hashbrowns, Sweet Onion,  
Market Herbs **GF VG**  
\$9 per person

## GRIDDLE

Buttermilk Pancakes, Pure Maple  
Syrup, Whipped Butter **VG**  
\$13 per person

Brioche French Toast, Whipped  
Cream, Strawberry Compote,  
Whiskey Maple Syrup **VG**  
\$16 per person

Golden Sugar Waffle, Hive Honey,  
Whipped Butter **VG**  
\$13 per person  
Add Fresh Berries + \$5 per person





# MEETING BREAKS

Minimum Order of 12 or 50% of your guest count, whichever is greater.

## SWEET & SALTY

\$26 per person

Build Your Own Popcorn Trail Mix:  
M&M's, Chocolate Covered Almonds,  
Candied Walnuts, Candied Pecans,  
Goldfish, Pretzels

## WASHINGTON APPLE

\$26 per person

Warm Apple Turnovers **VG**, Apple Fall-  
Apart **VG**, Apple Crumble **VG**

Fresh Pressed Apple Cider

Selection of Seasonal Local Apples

## BAKER MAYHEM

\$26 per person

House Made Macarons in an Array of  
Flavors & Colors **GF V**

Snickerdoodle **VG**, Molasses **VG**,  
Chocolate Chip Cookies **VG**

Chocolate Brownies **VG**, Butterscotch  
Blondies **VG**

## PIKE PLACE MARKET

\$26 per person

Organic Pressed Juices **GF V**

Melon Pops: Honeydew, Watermelon,  
Cantaloupe **GF V**

Farm Fresh Raw Vegetables **GF V**

Dips: Hummus **V**, Green Goddess **GF VG**, Red  
Pepper Cream Cheese Dip **GF VG**

## CREAMERY BREAK

\$29 per person

Pike Place Market Artisan Cheeses, Fireweed  
Honey, Dried Fruits, Candied Nuts, Crusty  
Baguettes, Herb & Plain Crackers



# À LA CARTE

Minimum Order of 12 or 50% of your guest count, whichever is greater.

## ENHANCEMENTS

Seasonal Fruit, Berries **GF V**  
\$14 per person

House Made Candied Nuts: Walnut,  
Pecan, Cashew, Salted Almonds **V**  
\$15 per person

Fresh Soft Pretzel, Honey Grain Mustard,  
Cheese Sauce **VG**  
\$58 per person

Whole Fresh Fruits **V**  
\$6 per person

Corn Tortilla Chips, Fire Roasted Salsa,  
Guacamole **GF V**  
\$13 per person

Assorted Baked Cookies **VG**  
\$66 per dozen

Assortment of Bagels and Plain, Herb,  
and Salmon Cream Cheese  
\$74 per person

Acai Bowl: Sliced Bananas, Fresh Berries,  
Roasted Coconut, Granola **GF VG**  
\$78 per person

## BEVERAGES

Assorted Soft Drinks  
\$6 each

Still, Sparkling Waters (375ml)  
\$9 each

Fonte Cold Brew  
\$13 each

Selection of Smoothies  
\$17 per person

Iced Tea  
\$49 per gallon

Red Bull & Sugar Free Red Bull  
\$9 each

Fonte' Coffee, Smith Tea  
\$105 per gallon

Nespresso Coffee with Assorted Pods  
\$6 per Nespresso pod

All Day Beverage Service: Soft Drinks,  
Waters, Fonte' Coffee, Smith Tea  
\$24 per person

**GF**-Gluten Free **V**-Vegan **VG**-Vegetarian **DF**-Dairy Free





# LUNCH BUFFETS

Minimum of 12 guests required for Buffet. Maximum Two Hour Service Time.  
All Lunch Buffets Include Fonté Coffee & Smith Tea.

## YARROW BAY

\$69 per person

Chefs Daily Soup Creation

Heirloom Tomato, French Green Bean Salad, Balsamic Vinaigrette **GF V**

Farmer's Market Salad, Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese, Balsamic Vinaigrette **VG**

Grilled Salmon, Chive Butter Sauce **GF**

Pan Roasted Organic Chicken, Thyme Chicken Jus **GF**

Jumbo Asparagus, Wild Mushroom, Leek **GF VG**

Local Artisan Bread & Butter **VG**

Assorted Desserts **VG**

## HERITAGE PARK

\$69 per person

Chefs Daily Soup Creation

Assorted Selection of Kettle Chips

Chicken Cesar Salad; Chopped Romaine, Shaved Parmesan, Herb Croutons, Cesar Dressing

Grain Salad, Spring Mix, Sliced Strawberries, Torn Mint, Chopped Pistachios, Crumbled Goat Cheese, Balsamic Vinaigrette **VG**

Ham & Jam Sandwich; Creamy Brie, House Made Seasonal Jam, Smoked Applewood Ham, Honey Dijon, Arugula, Ciabatta Roll

Smoked Chicken Sandwich; Honey-Lemon Aioli, Tomato, White Cheddar, Romaine, Avocado, Red Onion, Sourdough

Butternut Squash Sandwich; Harissa Dressing, Herb Ricotta, Arugula, Rosemary Baguette **VG**

Assortment of Baked Cookies: Snickerdoodle, Molasses, Chocolate Chip **VG**

## LOTUS LEAF

\$69 per person

Miso Soup, Wakame, Tofu **DF VG**

Cold Noodle Salad, Fish Cake, Egg, Julienne Cucumber, Carrots, Green Onion, Shredded Romaine, Somen Sauce

Citrus Salad, Spring Mixed, Cashew, Pomegranate, Sesame Chili **DF**

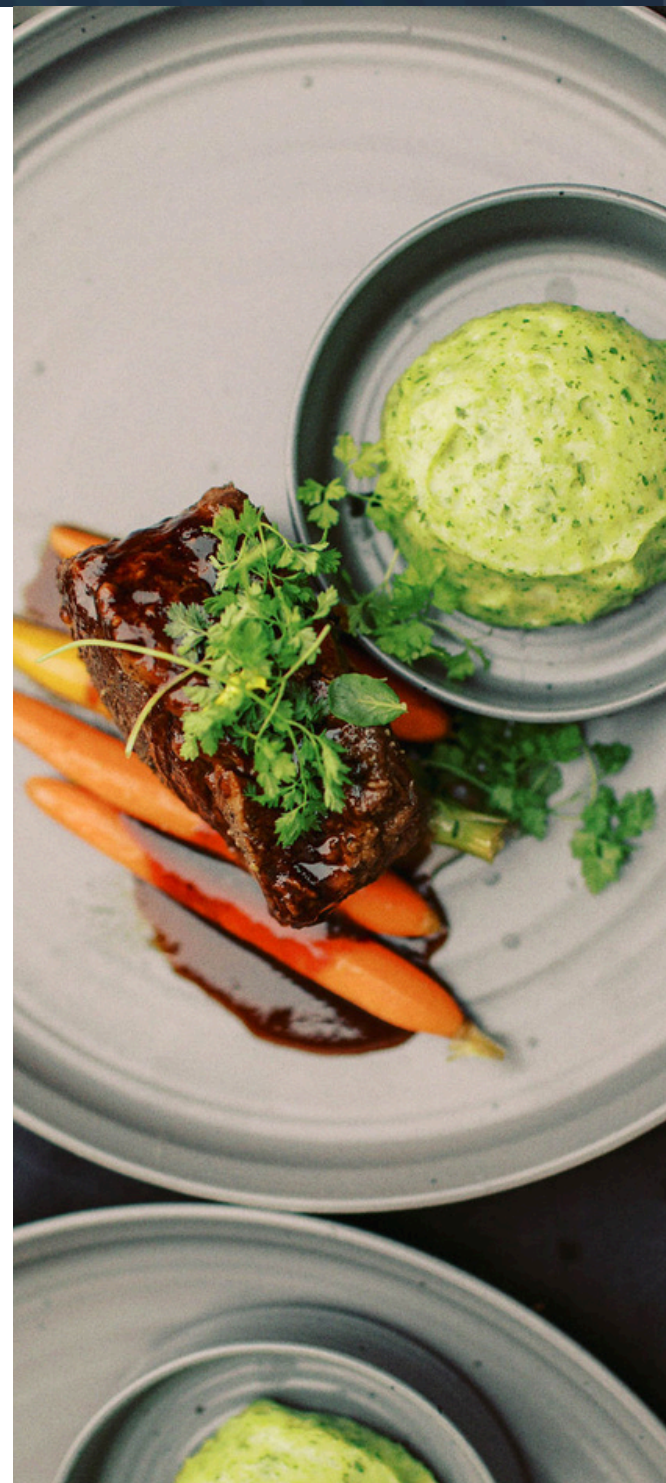
Kalbi Short Rib, Scallion, Sesame Seed **DF**

Miso Glazed Sablefish **GF DF**

Fried Rice, Shredded Carrot, Egg, Spring Peas, Onion **VG**

Pork Gyoza, Fermented Black Bean Chili

Mango Passion Fruit Strip Cake **VG**



# LUNCH BUFFETS

Minimum of 12 guests required for Buffet. Maximum Two Hour Service Time.  
All Lunch Buffets Include Fonté Coffee & Smith Tea.

## SABRES DE MEXICO

\$70 per person

Corn Tortilla Chips **GF V**, Guacamole **GF V**, Fire Roasted Salsa **GF V**

Tortilla Soup, Cotija **GF VG**

Ensalada Chop, Yellow Corn, Black Beans, Bell Pepper, Red Onion, Tomato, Cilantro Lime Vinaigrette **GF V**

Braised Chicken in Chipotle Tomato Sauce **GF DF**

Carne Asada **GF**

Cauliflower & Yellow Corn Asado **V**

Flour Tortillas **V** & Corn Tortillas **GF V**

Refried Beans **GF**

Cilantro Lime Rice **GF VG**

Cinnamon Sugar Churros **VG**, Dulce De Leche **GF VG**

## ITALIAN LUNCH

\$72 per person

Tuscan Kale & Squash Soup **GF DF**

Romaine, Olives, Tomato, Red Onion, Parmesan Cheese, Peperoncino, Black Pepper Crouton, Italian Vinaigrette Dressing **VG**

Seasonal Tomato & Fresh Mozzarella, Seasonal Greens, Basil, Balsamic Vinaigrette **GF VG**

Fettuccini Pasta, White Wine Cream Sauce **VG**

Rigatoni Pasta, Basil Marinara Sauce **DF VG**

Toppings of Grated Parmesan, Chili Flakes

Cheesy Garlic Herb Roll

Chicken Parmesan, Marinara Sauce, Fresh Mozzarella

Grilled Halibut, Parsley, Grilled Lemons, Olive Oil **GF**

Espresso Infused Tiramisu Cake **GF VG**

## THE MEDITERRAINIAN

\$72 per person

White Bean Soup, Parmesan **GF**

Mediterranean Salad, Cucumber, Red Onion, Seasonal Greens, Cherry Tomato, Olives, Red Bell Pepper, Harissa Vinaigrette **V**

Couscous Salad, Cucumber, Olives, Artichokes, Cherry Tomato, Fried Chickpeas, Garlic, Feta, Preserved Lemon Vinaigrette **VG**

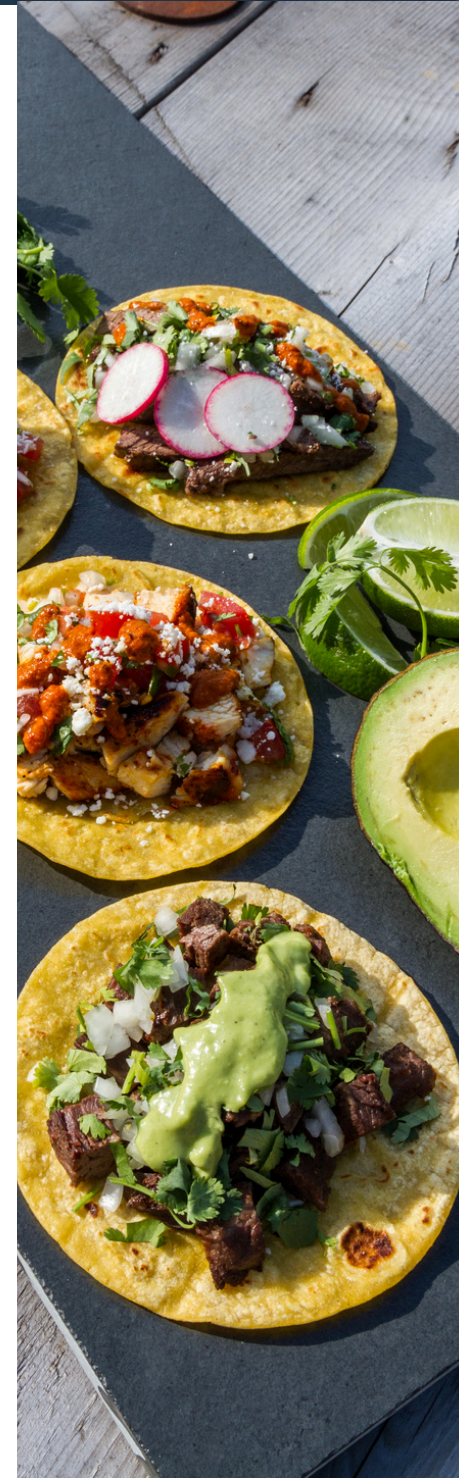
Zatar Crusted Chicken Breast, Tzatziki **GF**

Seared Halibut, Tomato & Caper Relish **GF**

Olive Oil Roasted Seasonal Vegetables **V**

Baklava **VG** & Chocolate Sauce **V**

**GF**-Gluten Free **V**-Vegan **VG**-Vegetarian **DF**-Dairy Free





# PLATED LUNCH

Minimum of 15 guests required. Plated lunch price based on the highest priced entrée selected. A predetermined choice of up to three entrées (including one vegetarian/vegan option).

Includes Freshly Brewed Fonté Regular and Decaffeinated Coffee, Selection of Smith Teas, and Local Artisan Bread & Butter.

**Two-Course** Your Choice of one Soup OR one Salad & three choices of pre-determined Entrées.

**Three- Course** Your choice of one Soup AND one Salad as well as choice of three pre-determined Entrées. **+\$12 per person**

## SOUPS

Leek & Potato Soup, Roasted Garlic, Volkorn Toast **VG**

Oven Roasted Tomato Soup, Organic Basil **GF V**

White Corn Bisque, Micro Basil Sprouts **GF VG**

Spring Pea & Mint Soup, Crème Fraiche **GF VG**

## SALADS

Spring Mixed Greens Salad, Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese, Balsamic Vinaigrette **VG**

Baby Romaine Hearts Salad, Parmigiano-Reggiano, Creamy Caesar Dressing, Herbed Croutons

Iceberg Wedge Salad, Black Pepper Bacon Strip, Cherry Tomatoes, Chive Blossoms, Gorgonzola Cheese, Green Goddess Dressing **GF**

## ENTRÉES

Grilled Salmon, Local Foraged Mushroom, Asparagus, Pea Vines, Fingerling Potatoes **GF**  
**\$70 per person**

Free Range Balsamic Stained Chicken, Onion Infused Gold Potatoes, Broccolini, Market Herbs **GF**  
**\$68 per person**

Porcini Rubbed Beef Short Ribs, Chive Blossom Mashed Potatoes, Balsamic Rainbow Carrots **GF**  
**\$69 per person**

Chardonnay Mushroom Cream Asparagus Gnocchi, Parmesan Crisp **VG**  
**\$52 per person**

Herb Rubbed Cauliflower Steak, Almond Chimichurri, Cauliflower Puree **GF V**  
**\$52 per person**

## DESSERTS

Macerated Berries in a Chocolate Tart, French Vanilla Ice Cream, Chocolate Sauce, Pink Peppercorn Dust **VG**  
**\$15 per person**

New York Cheesecake, Seasonal Berry Puree **VG**  
**\$15 per person**

Triple Chocolate Mousse Pot de Crème **VG**  
**\$15 per person**

Chocolate Trilogy, Seasonal Berries **GF VG**  
**\$15 per person**

Vanilla Crème Brûlée **GF VG**  
**\$15 per person**

**GF**-Gluten Free **V**-Vegan **VG**-Vegetarian **DF**-Dairy Free



# PASSED HORS D' OEUVRES

Items are priced per dozen. Two dozen minimum per selection.

## COLD

Melon Prosciutto Wrap, Port Wine Reduction **GF DF**  
\$63 per dozen

Grape Truffles, Gorgonzola, Crusted Pistachio **GF VG**  
\$66 per dozen

Chilled Prawns, Cocktail Sauce, Meyer Lemon **GF DF**  
\$72 per dozen

Ahi Poke Tuna Tacos **DF**  
\$72 per dozen

Tiny Deviled Eggs, Smoked Steelhead Caviar **DF**  
\$69 per dozen

Prawn Roll, Rice Noodle, Thai Basil, Peanut Sauce **DF**  
\$66 per dozen

Baby Beet, Charred Goat Cheese, Lavender Honey **GF VG**  
\$60 per dozen

Tomato Bruschetta, Volkorn Toast **V (GF upon request)**  
\$59 per dozen

Cucumber Crisp, Hummus, Oven Dried Tomato, Micro Cilantro **GF V**  
\$59 per dozen

Endive, Peppered Sundried Tomato, Shaved Radish, Olive Oil **GF V**  
\$59 per dozen

Stone Fruit, Herb Cream Cheese, Chorizo **GF**  
\$60 per dozen

## HOT

Dungeness Mini Crab Cakes, Hollandaise  
\$90 per dozen

Stuffed Baby Bella Mushroom **GF V**  
\$60 per dozen

Coconut Shrimp, Thai Chile Sauce **DF**  
\$74 per dozen

Risotto Croquettes, Arrabiata Sauce **VG**  
\$60 per dozen

Vegetable Spring Rolls, Sugar Cane Vinegar **DF VG**  
\$59 per dozen

Black Sesame Crusted Chicken Goujons **DF**  
\$64 per dozen

Mini Lamb Chops, Herb Garlic Crusted, Dijon Mustard **DF**  
\$78 per dozen

Short Rib Poppers, Celery Root Puree  
\$66 per dozen

Tempura Avocado, Shishito Pepper Pesto **V**  
\$66 per dozen

Melted Brie, Crostini, Seasonal Jam, Crushed Candied Pecans **VG**  
\$59 per dozen

Herb-Grilled Chicken Skewer, Tzatziki Drizzle, Mint **GF**  
\$63 per dozen

**GF**-Gluten Free **V**-Vegan **VG**-Vegetarian **DF**-Dairy Free





# ON DISPLAY RECEPTION

Minimum Order of 15 or 50% of your guest count, whichever is greater.

## SALAD STATION

\$29 per person

Spring Mix & Romaine Hearts

Toppings: Radish, Cherry Tomatoes, Cucumber, Carrots, Red Onion, Boiled Egg, Green Peas, Sliced Mushrooms  
Cheeses: Shaved Parmesan, Crumbled Goat Cheese, Blue Cheese

Dressings: Grain Mustard, Caesar, Balsamic

## ANTIPASTI DISPLAY

\$25 per person

Grilled & Marinated Vegetables, Olives, Rustic Breads

## AGED OAK BARREL DISPLAY

\$35 per person

Local Artisan Cheeses, Hive Honey, Dried Fruits, Candied Nuts, Toasted Baguettes, Herb & Plain Crackers

## CARVING STATION

\$80 per person

(25 person minimum)  
(Attendant Fee Required)

Ribeye Roast, Honey Cured & Smoked Salmon

Potato Roll **DF VG**, Cheesy Garlic Pull-apart **VG**

Red Wine Jus **GF**, Beurre Blanc **GF VG**, Creamy Horseradish **GF VG**

## CHARCUTERIE DISPLAY

\$37 per person

Olympia Provisions Cured Meats, Marinated Olives, Grain Mustard, Chef's Bread & Crackers

## ASSORTED DESSERT STATION

\$21 per person

Hazelnut Beignets, Brownie Bites, and Assorted Mini Tarts

## BRUSCHETTA STATION

\$34 per person

Heirloom Tomatoes, Shredded Basil, Citrus Smoked Salmon, Olive Tapenade, Parsley Pesto, Pickled Bay Shrimp, Braised Artichoke, White Bean & Cilantro Spread, First Pressed Olive Oil, Aged Balsamic, Chef's Choice Crispy Bread

**GF**-Gluten Free **V**-Vegan **VG**-Vegetarian **DF**-Dairy Free



# ON DISPLAY STATIONS

Minimum Order of 15 or 50% of your guest count, whichever is greater.

## ITALIAN PASTA STATION

\$38 per person

Select Two:

Penne, Spicy Italian Sausage, Basil,  
Vodka Marinara Sauce **DF**

Orecchiette, Goat Cheese, Mama  
Lil's Pepper, Olives, Basil Pesto **VG**

Pappardelle, Grilled Chicken,  
Tarragon, Parmesan, White Wine  
Cream Sauce

Bowtie, Foraged Mushroom, Baby  
Spinach, Arrabiata Sauce **V**

## FLATBREAD STATION

\$42 per person

(Gluten Free Crust Available)

Grilled Chicken, White Cream  
Sauce, BBQ Drizzle

Margherita, Heirloom Tomatoes,  
Mozzarella, Basil, Olive Oil **VG**

Pepperoni, Marinara, Hot Honey

Foraged Mushroom, Porcini  
Bechamel, Micro Arugula **VG**

## TACO STATION

\$52 per person

Flour **V** & Corn Tortilla **GF V**

Carne Asada **GF**

Picante Shrimp **GF**

Cauliflower & Yellow Corn Asado **V**

Tomatillo Salsa **GF V**, Jalapeno  
Cilantro Crema **GF VG**

Red Napa Cabbage Lime Slaw **VG**,  
Radish **GF V**, Guacamole **GF V**,  
Sweet Onion **GF V**, Chipotle Pesto  
**GF VG**

## SUSHI STATION

MARKET PRICE PER PERSON

Enhance your event with our sushi  
station! Please inquire for  
availability and details.

## NORTHWEST SEAFOOD STATION

\$90 per person

(25 person minimum)

(Inquire about ice-carving, additional fee)

Snow King Crab Legs **GF DF**

Fresh Cocktail Oysters **GF DF**

Mediterranean Mussels **GF**

Prawn Tower **GF DF**

Red Wine & Black Pepper Mignonette **GF V**

Horseradish Cocktail Sauce **GF V**

**GF**-Gluten Free **V**-Vegan **VG**-Vegetarian **DF**-Dairy Free





# PLATED DINNER

Minimum of 15 guests required. Plated dinner price based on the highest priced entrée selected. A predetermined choice of up to three entrées (including one vegetarian/vegan option).

Includes Freshly Brewed Fonté Regular and Decaffeinated Coffee, Selection of Smith Teas, and Local Artisan Bread & Butter

## Two-Course Dinner

Your Choice of one Soup OR one Salad & three choices of pre-determined Entrées.

## Three-Course Dinner

Your choice of one Starter AND one Soup OR Salad as well as choice of three pre-determined Entrées.

**Woodmark Select Service** To Allow Guests to Select Their Entrée Tableside (only available with three course dinner), +\$10 per person.

## STARTER

+\$22 per person

### PICK ONE:

Four Cheese Ravioli, Corn Puree, Fried Quinoa, Micro Arugula **VG**

Heirloom Tomato Terrine - Balsamic Caviar, Micro Basil **GF V**

White Truffle Asparagus, Whipped Goat Cheese, Gremolata **VG**

Pan Seared Scallops - Corn Succotash, with Bacon-Truffle Nage **GF**

## SOUP

Leek & Potato Soup, Roasted Garlic, Volkorn Toast **VG**

Oven Roasted Tomato Soup, Organic Basil **GF V**

White Corn Bisque, Micro Basil Sprouts **GF VG**

Spring Pea & Mint Soup, Crème Fraiche **GF VG**

## OR

## SALAD

Organic Greens Salad: Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese, Balsamic Vinaigrette **VG**

Baby Romaine Hearts Salad: Shaved Sottocenere Cheese, Creamy Caesar Dressing, Brioche Crouton

Iceberg Wedge Salad: Black Pepper Bacon Strip, Cherry Tomatoes, Chive Blossoms, Gorgonzola Cheese, Green Goddess Dressing **GF**

Stone Fruit Salad: Organic Mixed Greens, Crumbled Goat Cheese, Balsamic Reduction **GF VG**

**GF**-Gluten Free **V**-Vegan **VG**-Vegetarian **DF**-Dairy Free



# PLATED DINNER

Minimum of 15 guests required. Plated dinner price based on the highest priced entrée selected. A predetermined choice of up to three entrées (including one vegetarian/vegan option).

Includes Freshly Brewed Fonté Regular and Decaffeinated Coffee, Selection of Smith Teas, and Local Artisan Bread & Butter

## ENTRÉES

Select (1) sea, (1) land, and (1) vegetarian/vegan option.

### SEA

Butter Basted Halibut, Squash Risotto, Haricot Vert, Nasturtium Salad **GF**  
\$99 per person

Grilled Salmon, Local Foraged Mushroom, Asparagus, Pea Vines, Fingerling Potato **GF**  
\$97 per person

Smoked Honey Salmon, Lobster Mac, Agrodolce Tomato  
\$97 per person

### LAND

Free Range Balsamic Stained Chicken, Onion Infused Gold Potatoes, Broccolini, Market Herbs **GF**  
\$93 per person

Porcini Rubbed Beef Short Ribs, Chive Blossoms Mashed Potatoes, Balsamic Rainbow Carrots **GF**  
\$97 per person

Coffee Crusted Beef Tenderloin, Garlic Mashed Potatoes, Roasted Honey Carrots, Fried Shallots  
\$118 per person

16oz. Ribeye, Potato Pave, Charred Broccolini, Chimichurri **GF**  
\$125 per person

Rack of Lamb, Herb Crusted, Ratatouille, Basil-Chevre Whipped  
\$99 per person

### DUO PLATE

Buttered Lobster Tail, Seared Tenderloin, Glazed Root Vegetables, Potato Puree **GF**  
\$150 per person  
(If Chosen, The Duo Plate Will Be The Only Option Other Than Vegetarian/Vegan Entrée Option)

### VEGETARIAN/VEGAN

Chardonnay Mushroom Cream, Asparagus Gnocchi, Parmesan Crisp **VG**  
\$87 per person

Eggplant Cannelloni, Baby Spinach, Tomato Sauce **GF V**  
\$87 per person

Herb Rubbed Cauliflower Steak, Almond Chimichurri, Cauliflower Puree **GF V**  
\$87 per person

### DESSERTS

+\$15 per person  
Macerated Berries in a Chocolate Tart, French Vanilla Ice Cream, Chocolate Sauce, Pink Peppercorn Dust **VG**

New York Cheesecake, Macerated Seasonal Berries **VG**

Triple Chocolate Mousse Pot Au Crème **VG**

Chocolate Trilogy, Seasonal Berries **GF VG**

Vanilla Crème Brûlée **GF VG**

**GF**-Gluten Free **V**-Vegan **VG**-Vegetarian **DF**-Dairy Free





# DINNER BUFFETS

Minimum of 15 guests required for Buffet. Maximum Two Hour Service Time.  
All Dinner Buffets Include Local Artisan Bread & Butter and Fonté Coffee & Smith Tea.

## CARILLON POINT BUFFET \$135 per person

**SALADS:**  
Farmer's Market Salad, Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese, Balsamic Vinaigrette **VG**

Baby Romaine Lettuce Stacks, Maine Lobster, Black Pepper Croutons, Caesar Dressing

**SIDES:**  
Olive Oil Roasted Seasonal Vegetables **GF VG**

Haricot Verts, Lemon Butter **GF VG**

Garlic Roasted Crushed Yukon Butter Potato **GF VG**

**MAINS:**  
Beef Tenderloin, Creamed Mushroom **GF**

Honey Smoked King Salmon, Mushrooms, Walla Walla Candied Onion **GF**

Garlic Roasted Crushed Yukon Butter Potato **GF VG**

Mushroom Risotto, Parmesan **GF VG**

**SWEETS:**  
Chocolate Tasting: Cake Pops **VG**, Chocolate Verrine **GF V**, Hazelnut Beignet **VG**, Flourless Chocolate Torte **GF VG**

## KIRKLAND BUFFET \$125 per person

**SOUP:**  
White Corn Bisque, Micro-Basil Sprouts **GF VG**

**SALAD:**  
Hearts of Romaine Salad, Shaved Parmesan Cheese Focaccia Croutons, Caesar Dressing

**SIDES:**  
Grilled Broccolini, Aged Parmesan, Balsamic Reduction **GF**

Honey Glazed Baby Carrots **GF VG**

Whipped Yukon Gold Potatoes, Beecher's White Cheddar Cheese Curds **GF VG**

**MAINS:**  
Alaskan Halibut, Preserved Lemon Butter **GF**

Braised Beef Short Ribs, Red Wine Jus **GF**

Goat Cheese, Basil Gnocchi with Pine Nuts, Oven Cured Heirloom Tomatoes **VG**

**SWEETS:**  
Three Layer Lemon Cake **VG**, Assorted Mini Tarts **VG**

## WATERFRONT BUFFET \$118 per person

**SOUP:**  
Butternut Bisque, Micro Intense Mixed **GF VG**

**SALADS:**  
Grilled Antipasti: Pattypan Squash **GF V**, Baby Zucchini **GF V**, Broccolini **GF V**, Cherry Tomatoes **GF V**, Green Goddess **GF VG**, Mint Pesto **GF VG**, Stone Mustard **GF V**

Spring Mixed Greens, Cured Tomatoes, Snow Goat Cheese, Fried Shallots, Grain Mustard Vinaigrette **VG**

**SIDES:**  
Whipped Yukon Gold Potatoes, Caramelized Onion **GF VG**

Buttered Asparagus **GF VG**

**MAINS:**  
Alaskan Halibut, Preserved Lemon Butter **GF**

Balsamic Chicken, Foraged Mushrooms, Bacon **GF**

**SWEETS:**  
Three Layer Lemon Cake **VG**, Assorted Mini Tarts **VG**



## DINNER BUFFETS CONTINUED

Minimum of 15 guests required for Buffet. Maximum Two Hour Service Time.  
All Dinner Buffets Include Local Artisan Bread & Butter and Fonté Coffee & Smith Tea.

### BUILD-YOUR-OWN BUFFET

\$140 per person  
No Substitutions.

#### SALADS - pick two:

Spring Mixed Greens, Cured Tomatoes,  
Snow Goat Cheese, Fried Shallots, Grain  
Mustard Vinaigrette **VG**

Caesar Salad, Shaved Parmesan Cheese,  
Focaccia Croutons, Caesar Dressing

Grain Salad, Spring Mixed Greens, Sliced  
Strawberries, Torn Mint, Chopped  
Pistachios, Crumbled Goat Cheese,  
Balsamic Vinaigrette **VG**

Endive Salad, Arugula, Pomegranate Arils,  
Gorgonzola, Balsamic Vinaigrette **GF VG**

Roasted Root Vegetables, Mixed Greens,  
Dried Fruit, Goat Cheese, Honey Mustard  
Vinaigrette **GF VG**

#### SIDES - pick three:

Whipped Yukon Gold Potatoes, Roasted  
Garlic **GF VG**

Sweet Potato Mashed, Maple Syrup,  
Candied Pecan **GF VG**

Roasted Fingerling Potato, Herbed Butter  
**GF VG**

Honey Glazed Baby Carrots **GF VG**

Buttered Asparagus **GF VG**

Olive Oil Roasted Seasonal Vegetables **VG**

Haricot Verts, Lemon Butter **GF VG**

Grilled Broccolini, White Wine Beurre  
Blanc **GF VG**

#### MAINS - pick two:

Alaskan Halibut, Preserved Lemon  
Butter **GF**

Honey Smoked King Salmon, Morel,  
Walla Walla Candied Onion **GF**

Seared Atlantic Salmon, Oven Dried  
Tomato **GF**

Balsamic Chicken, Forage  
Mushrooms, Bacon **GF**

Honey Sesame Chicken Breast,  
Foraged Mushroom **GF**

Flat Iron Steak, Chimichurri **GF**

Braised Beef Short Rib, Red Wine Jus  
**GF DF**

Beef Tenderloin, Creamed Morel  
Mushroom **GF**

#### VEGETARIAN/VEGAN MAINS - pick one:

Mushroom Risotto, Parmesan **GF VG**

Seasonal Risotto, Parmesan **GF VG**

Goat Cheese, Basil Gnocchi with Pine  
Nuts, Oven Cured Heirloom  
Tomatoes **VG**

Herb Rubbed Cauliflower Florets,  
Almond Chimichurri, Cauliflower  
Puree **GF V**

#### SWEETS - pick one:

Three Layer Lemon Cake **VG**, Assorted  
Mini Tarts **VG**

Chocolate Tasting: Cake Pops **VG**,  
Chocolate Verrine **GF V**, Hazelnut  
Beignet **VG**, Flourless Chocolate Torte  
**GF VG**

Layered Strip Cake: Mango Passion  
Fruit, Espresso Infused Tiramisu, Red  
Velvet

Chef's Gluten Free Indulgence:  
Assorted Macaroons, Raspberry  
Verrine, Flourless Chocolate Torte **GF**

Season Fruit & Berries **V**





## LATE NIGHT SNACKS

Minimum order of 25.

### FRY BOARD

\$28 per person

French Fries, Tater Tots, Onion Rings, Curly Fries

Dips: Sriracha Mayo **GF V**, Green Goddess Dip **GF VG**, French Onion Dip **GF VG**, & Ketchup **GF V**

### CARNIVAL TREATS

\$30 per person

Warm Salted Jumbo Pretzels, Honey Grain Mustard, Yellow Mustard, Cheese Dip

Sriracha Fried Chicken, Buttermilk Waffle with Pure Whiskey Maple Syrup

Assorted Popcorn, Parmesan, Garlic Herb, Truffle **GF**

### ASIAN NIGHT MARKET BITES

\$30 per person

Pork Belly Hum Bao, Pickled Cucumber, Kimchi **DF**

Off the Shelf Ramen Bar; Green Onion, Sliced Egg, Kimchi, Bamboo Shoots

Assorted Rice Crackers

### LATE NIGHT DINNER

\$30 per person

Beef Mini Burgers, Bacon Bits, White Cheddar, Thousand Island

Gourmet French Fries, Truffle Parmesan **GF**

Chicken Tenders, Honey Mustard, Green Goddess, Hot Honey BBQ Sauce



# HOSTED BAR OPTIONS & PRICING

20 guest minimum. All bars are stocked with Still & Sparkling Water, Juices, Coca-Cola products, & Mocktails: Strawberry Fizz & Non-Alcoholic Margarita - charged on consumption.

## ESSENTIAL LIQUOR

\$13 per drink

Tito's Vodka  
Bombay Sapphire Gin  
Chivas Regal 12-Year Scotch  
Makers Mark Whiskey  
Bacardi Silver Rum  
Altos Reposado Tequila

## ENHANCED LIQUOR

\$15 per drink

Grey Goose Vodka  
Plymouth Gin  
The Glenfiddich Scotch  
Woodford Reserve Whiskey  
Crown Royal Canadian Whiskey  
Bacardi Silver Rum  
Patron Silver Tequila

## BEER

\$8 per drink

Bud Light  
Corona  
Heineken  
Elysian "Space Dust"  
Stella Artois  
Rotating Local Beer  
Assorted Hard Sparkling Seltzer  
Rotating Non-Alcoholic Beer

## MOCKTAILS

\$9 per drink

## SOFT DRINKS

\$6 per drink

## STILL & SPARKLING WATER

\$9 per drink

## BAR ENHANCEMENTS

### CORDIALS

\$16 per drink

Kahlua  
Disaronno  
Amaretto  
Bailey's Irish Cream  
Sambuca Romana  
Grand Marnier  
Hennessy VSOP

### SCOTCH

\$20 per drink

Oban 14  
Glenlivet 12  
Lagavulin 16  
Macallan 12

### MARGARITA BAR

\$16 per drink

**SELECT THREE:**  
Traditional Margarita  
Spicy Margarita  
Spicy Blackberry Margarita  
Strawberry Margarita  
Pineapple Coconut Margarita  
Optional: Mezcal **+\$1 per drink**

### SMOKED BURBON WHISKEY BAR

\$19 per drink

Basil Hayden  
Woodford Reserve  
Woodinville American  
Bulleit Bourbon Rye  
Optional: Smores Old Fashion **+\$1 per drink**

## SPECIALTY DRINKS

Charged on consumption, per drink. One Hour Service Time Minimum.

If Guest Count is 30 or Under, There Will Be Limitations to the Number of Options Available.

### MARGARITAS

\$16 per drink

#### PICK THREE:

Traditional Margarita  
Spicy Margarita  
Spicy Blackberry Margarita  
Strawberry Margarita  
Pineapple Coconut Margarita  
Optional: Mezcal **+\$1 per drink**

### MARTINIS

\$17 per drink

#### SELECT THREE:

White Linen  
Espresso Martini  
Cosmo  
Lychee Martini  
Coconut Lime Martini

### CUSTOM DRINKS

Our Team of Mixologists Can Curate Tailor-Made Cocktails Exclusive To Your Event. Prices May Vary, and Minimums May Apply.

Please Speak to Your Sales Manager for Pricing.





# WINES

Priced by the bottle, charged on consumption.

## SPARKLING

Woodmark Private Label  
with Treveri Cellars, WA  
\$48 per bottle

Valdo Prosecco, IT  
\$50 per bottle

Domaine Ste. Michelle  
Brut, WA  
\$53 per bottle

Lucien Albrecht Cremant  
Brut, FR  
\$51 per bottle

Domaine Chandon Brut  
Classic, CA  
\$53 per bottle

Moet & Chandon  
"Imperial", FR  
\$101 per bottle

Veuve Clicquot "Yellow  
Label", FR  
\$116 per bottle

## WHITE & ROSÉ

Woodmark Private Label,  
White Blend, WA  
\$51 per bottle

Tamarack Cellars Columbia  
Valley Chardonnay, WA  
\$55 per bottle

Novelty Hill Stillwater  
Chardonnay, WA  
\$67 per bottle

Sonoma Cutrer Russian  
River Chardonnay, CA  
\$70 per bottle

Benton Hills Columbia  
Valley Pinot Gris, OR  
\$52 per bottle

Revelation by Goose Ridge  
Columbia Valley Riesling,  
WA  
\$51 per bottle

Seven Hills Columbia  
Valley Sauvignon Blanc,  
WA  
\$52 per bottle

Matanzas Creek Sauvignon  
Blanc, CA  
\$70 per bottle

DeLille Chaleur Estate  
Blanc, WA  
\$86 per bottle

Seven Hills Columbia  
Valley Dry Rose Blend  
2022, WA  
\$50 per bottle

## RED

Woodmark Private Label,  
Red Blend, WA  
\$55 per bottle

North By Northwest  
Columbia Valley Red Blend,  
WA  
\$57 per bottle

Sparkman Cellars Kindred,  
Red Blend, WA  
\$60 per bottle

DeLille D2, Red Blend, WA  
(based on availability)  
\$95 per bottle

Greenwing Columbia Valley  
Cabernet Sauvignon, WA  
\$58 per bottle

The Soldier Columbia Valley  
Cabernet Sauvignon 2018,  
WA  
\$70 per bottle

Sparkman Cellars Holler,  
Cabernet Sauvignon, WA  
\$75 per bottle

Januik Cabernet Sauvignon,  
WA  
\$83 per bottle

DeLille Four Flags Cabernet  
Sauvignon, WA  
\$135 per bottle

Sparkman Cellars Untamed,  
Syrah, WA  
\$71 per bottle

## RED CONTINUED

Among The Giants  
Goose Gap Merlot, WA  
\$52 per bottle

Inscription Willamette  
Valley Pinot Noir, OR  
\$68 per bottle



# GENERAL GUIDELINES

## MENU SELECTIONS

Final menu selections and all other details of the Event must be finalized at least 14 business days prior to your event date.

Any changes made after that date will be subject to availability and must be confirmed in writing with your Sales Manager. Additional charges may apply.

## GUARANTEE

Final guest counts are due (5) business days prior to your event. Guarantee cannot be reduced at this time. If guest counts are not provided by this time, your guarantee will be based on your original agreement.

## PLATED MEALS

A predetermined choice of up to three entrees (including one vegetarian/vegan) are included in plated meals alongside a salad course. The highest priced entree chosen will be the menu price for all meals served.

Entree selections must have individual place cards or Entree indicator cards.

## ADDITIONAL COURSES

A single selection of a starter course can be added to plated meals for and additional \$22 per person.

Any dietary restrictions will be replaced with Chefs Choice of a starter course for those guests.

## TABLESIDE SELECTION

Your guests may determine their entree choice tableside, from your three selected entrees, alongside a three-course meal. This will incur an additional \$10 per person charge.

## BARTENDERS

Hosted Bartenders are \$75 each per hour.

Non-Hosted Bartenders are \$110 each per hour.

Exact number of bartenders needed are determined by your guest count and bar choices.

The Smoked Whiskey Bar will always be it's own bar and have its own dedicated bartender.

## SPECIALITY ALCOHOL

Please speak to your Sales Manager about offering specialty liquor, beer or wine that you do not see on our list.