

Explore our Spring/Summer

EVENT MENUS

APRIL - SEPTEMBER 2026



THE
WOODMARK
HOTEL & STILL SPA
ON LAKE WASHINGTON

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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 dozen

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 dozen

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**

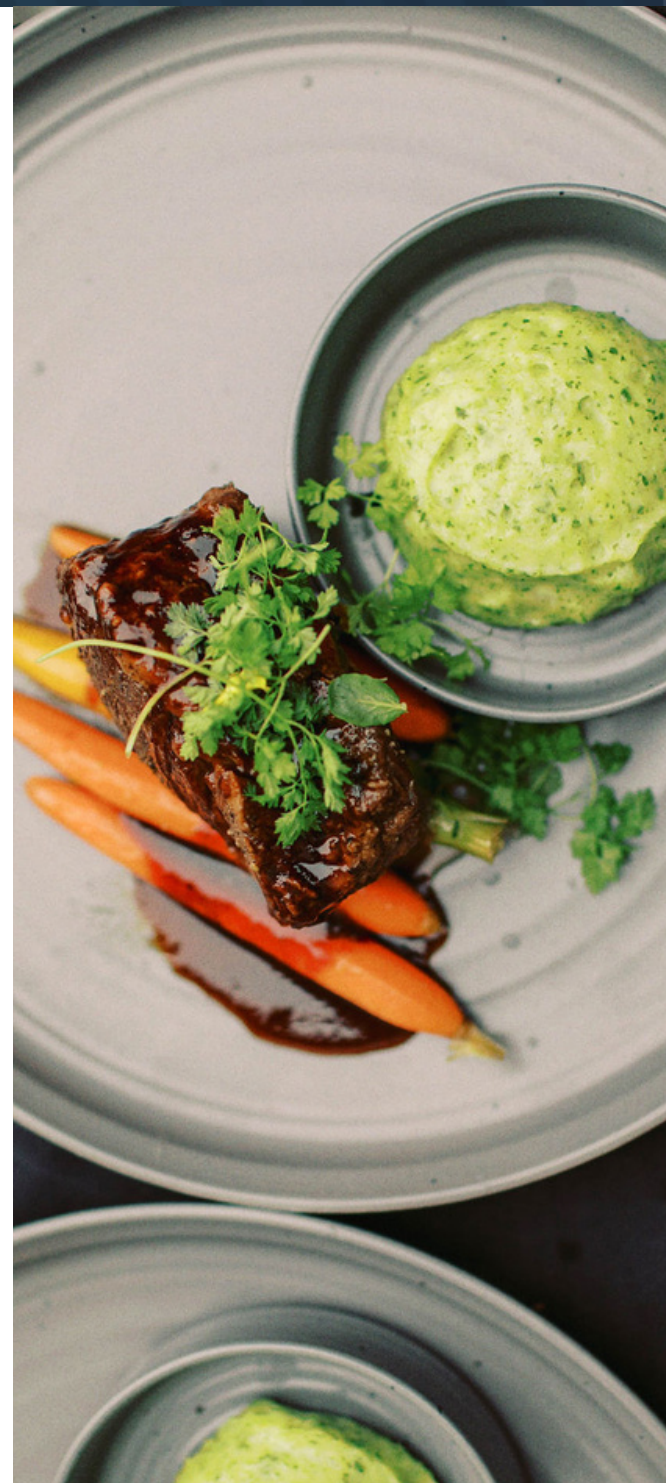
Kalbi Short Rib, Scallion, Sesame Seed **DF**

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**

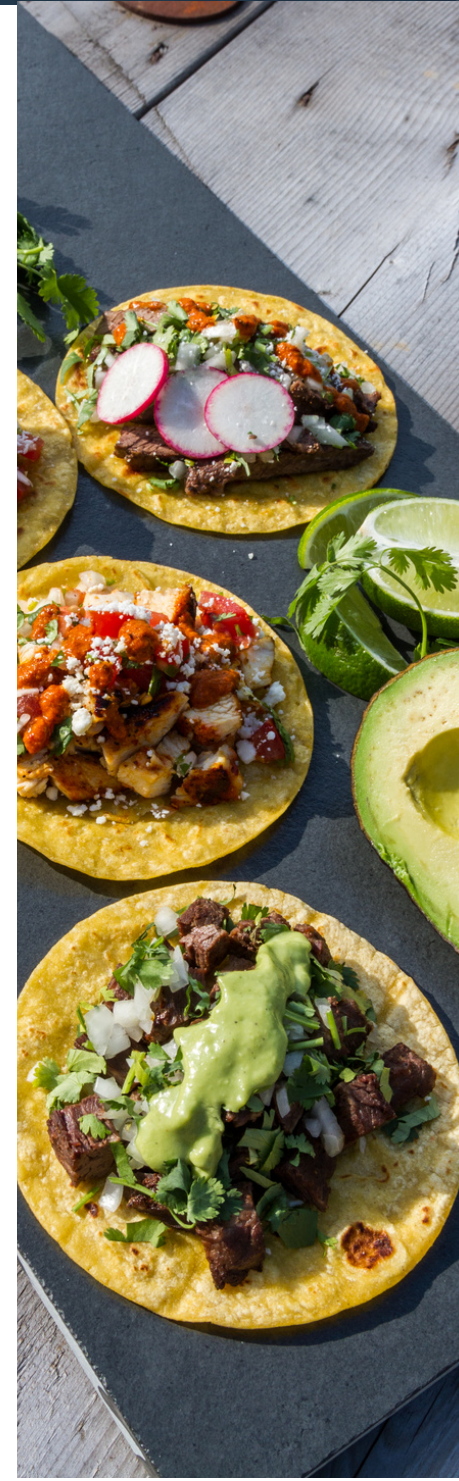
Zatar Crusted Chicken Breast, Tzatziki **GF**

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



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

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 Potatoes
\$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 BOURBON 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

Sparkman Cellars Kindred
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.