

Explore our Spring/Summer

EVENT MENUS

APRIL - SEPTEMBER 2025



THE
WOODMARK
HOTEL & STILL SPA

Showcasing stunning views of Lake Washington and the Olympic Mountains, the Woodmark Hotel & Still Spa is the perfect setting for corporate meetings and social events. With over 9000 square feet of flexible indoor-outdoor meeting rooms, our event spaces feature natural light, many highlighting impressive marina and water views. We specialize in highly personalized service and restaurant quality cuisine that transform gatherings into something extraordinary.

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 event, the Woodmark will do its best to accommodate and that higher guest count will be charged as the guaranteed guest count.

If offering choice of two entrées during a plated meal, the higher price prevails. This guaranteed entrée count is due five (5) business days prior to 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

(12 person minimum) All Breakfast Buffets include Fonte' Coffee & Smith Tea.

Lakeside | \$41 per person

Selection of Organic Pressed Morning Juices (GF)(DF)(V)

Ellenos Yogurts (GF)(Vg)

Seasonal Fruits, Berries (GF)(DF)(V)

Freshly Baked Pastries: Vegan Chocolate & Berry Muffin (V)(GF), Fresh Fruit Muffin (GF), Croissant (Vg), Cinnamon Roll (Vg), Blueberry Scone (Vg), Parmesan Bacon Biscuit

Woodmark Breakfast | \$49 per person

Selection of Organic Pressed Morning Juices (GF)(DF)(V)

Ellenos Yogurts (GF)(Vg)

Seasonal Fruits, Berries (GF)(DF)(V)

Freshly Baked Pastries: Vegan Chocolate & Berry Muffin (V)(GF), Fresh Fruit Muffin (GF), Croissant (Vg), Cinnamon Roll (Vg), Blueberry Scone (Vg), Parmesan Bacon Biscuit

Scrambled Organic Free-Range Brown 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)

Mind & Body | \$49 per person

Selection of Organic Pressed Morning Juices (GF)(DF)(V)

Ultimate Green Smoothie (GF)(V)

Overnight Oats, Whole Milk, Hive Honey (Vg)

Seasonal Fruits, Berries (GF)(DF)(V)

Gluten- Free Pastries: Orange Currant Scone (GF)(Vg), Vegan Chocolate Berry Muffin (V)(GF), Fresh Fruit Muffin (GF)(Vg), Marionberry Jam Biscuit (GF)(Vg)

Avocado Toast (DF)(Vg)

Scrambled Brown Eggs, Asparagus, Cured Cherry Tomatoes, White Cheddar (GF)(Vg)

Smoked Chicken Apple Sausage (GF)(DF)

Dietary Identification: (GF) - Gluten Free, (DF) - Dairy Free, (Vg) - Vegetarian, (V) - Vegan



Breakfast Buffets

(12 person minimum) All Breakfast Buffets include Fonte' Coffee & Smith Tea.

Carillon Point Breakfast | \$52 per person

Selection of Organic Pressed Morning Juices (GF)(DF)(V)

Peanut Butter & Jam Smoothie, Whole Milk, Whey Protein (GF)(Vg)

Ellenos Yogurt Parfaits, Granola, Berries (Vg)

Fresh Baked Pastries:

Vegan Chocolate & Berry Muffin (V)(GF), Fresh Fruit Muffin (GF), Croissant (Vg), Cinnamon Roll (Vg), Blueberry Scone (Vg), Parmesan Bacon Biscuit

Scrambled Hens' Eggs, Tillamook Cheddar (GF)(Vg)

Black Pepper Sausage Gravy, Tater Tots

Applewood Smoked Bacon (GF) (DF)

Pork Sausage (GF) (DF)

Bridle Trails Breakfast | \$54 per person

Selection of Organic Pressed Morning Juices (GF)(DF)(V)

Berry Yogurt Smoothie, Hive Honey, Whole Milk, Whey Protein (GF)(Vg)

Ellenos Yogurts (GF)(Vg)

Seasonal Fruits, Berries (GF)(DF)(V)

Fresh Baked Pastries:

Vegan Chocolate & Berry Muffin (V)(GF), Fresh Fruit Muffin (GF), Croissant (Vg), Cinnamon Roll (Vg), Blueberry Scone (Vg), Parmesan Bacon Biscuit

Scrambled Hens' Eggs, American Yellow Cheddar Cheese (GF)(Vg)

French Toast, Canadian Maple Syrup (Vg)

Honey Waffles, Whipped Butter (Vg)

Pork Sausage (GF)(DF)

Hive Honey Bacon (GF)(DF)

Dietary Identification: (GF) - Gluten Free, (DF) - Dairy Free, (Vg) - Vegetarian, (V)- Vegan



Breakfast Enhancements & Stations

(12 person minimum)

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 | \$21 per person

- Steel Cut Oatmeal (GF)(V)
- Toppings: Glazed Walnuts, Candied Pecans, Brown Sugar, Golden Raisins, Cashews, Hive Honey, 2% Milk, Skim Milk

Assorted Bagel Station | \$37 per person

- Plain (DF)(Vg), Everything (DF)(Vg) & Cheese Bagels (Vg)
- Assorted Cream Cheeses:
 - Plain, Strawberry, Peanut Butter, Herb
 - European Smoked Salmon Lox (GF)(DF)
- Toppings: Capers, Shaved Red Onion, Raspberry, Blueberry, Blackberry, Sprouts, Grated Hard Boiled Egg, Cucumber, Radish, Bacon Bits

Pastries

- (1 dozen minimum)
- Macrina's Fresh Baked Muffins | \$62 per dozen (Please inquire about GF or V options)
- Sticky Cinnamon Buns, Cream Cheese Icing | \$78 per dozen
- Butter Croissant, Chocolate Croissant, Sweet Butter, Jam | \$76 per dozen
- Nutella Brioche, Pearl Sugar | \$78 per dozen
- Assorted Scones, Whipped Honey Butter, Jams | \$70 per dozen

Breakfast Sandwiches | \$18 per person

- (Mix & Match up to 3 Choices)
- Macrina Bagel, Whole Brown Egg, Salmon Lox, Cream Cheese
- Sweetheart Ham, Whole Brown Egg, Swiss Cheese, Croissant
- Avocado Toast, Pepitas, Whole Brown Egg, Basil Pesto, Bacon Bits
- Chicken Sausage, Whole Brown Egg, White Cheddar Cheese, Fresh Herb Roll
- Spinach Tortilla, Scrambled Brown Egg, American Cheddar Cheese, Crushed Fingerling Potatoes, Mama Lil's Peppers, Salsa, Avocado (Vg)



Breakfast Enhancements

(12 person minimum)

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 Hashbrown, Sweet Onion, Market Herbs (GF)(Vg) | \$9 per person

Organic Free-Range Brown Eggs

Classic Scrambled Eggs, Italian Parsley (GF)(Vg) | \$10 per person

Egg White Frittata, Local Asparagus, White Cheddar (GF)(Vg) | \$18 per person

Egg White Scramble, Chive Blossoms, Cured Tomatoes (GF)(Vg) | \$10 per person

Griddle

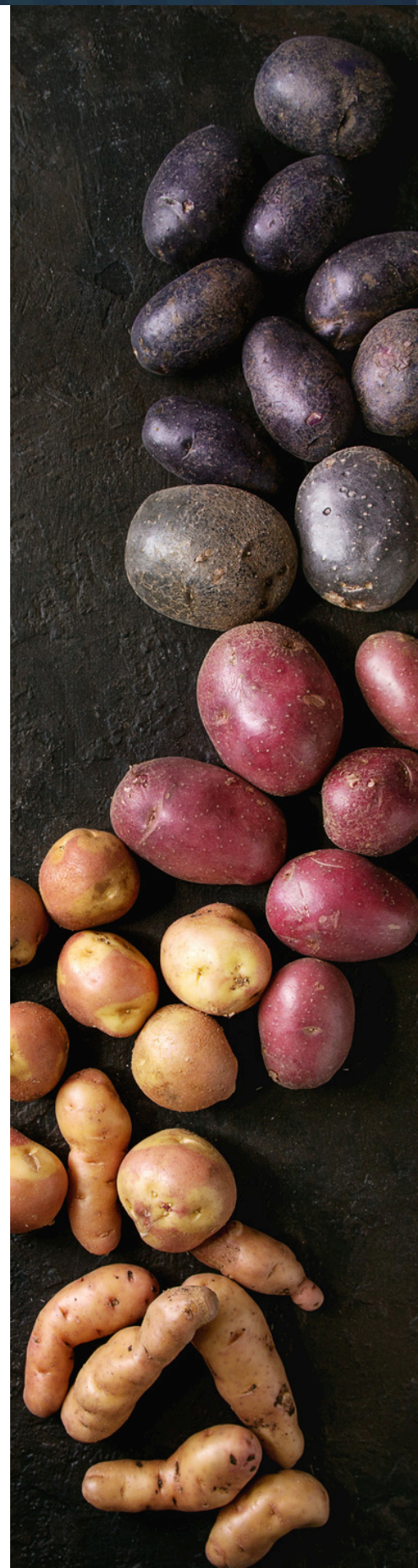
Buttermilk Pancakes, Pure Maple Syrup, Whipped Butter (Vg) | \$13 per person

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

(12 person minimum)

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)(Vg)

Snickerdoodle (Vg), Molasses (Vg), Chocolate Chip Cookies (Vg)

Chocolate Brownies (Vg), Butterscotch Blondies (Vg)

Pike Place Market | \$26 per person

Melon Pops (V): Honeydew, Watermelon, Cantaloupe

Farm Fresh Raw Vegetables (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

Fry Board | \$28 per person

French Fries (V), Tater Tots (V), Onion Rings (V), Curly Fries (V)

Dips: Sriracha Mayo (GF)(DF)(Vg), Green Goddess (GF)(Vg), French Onion Dip (GF)(Vg), & Ketchup (GF)(V)



A la Carte Break Enhancements

(12 serving minimum)

Seasonal Fruit, Berries (GF)(V) | \$14 per person

Ellenos Yogurt, Granola, Berries (Vg) | \$18 per person

Wild Berry Vegan Chia Pudding Parfait (V) | \$74 per dozen

Butter Croissants, Chocolate Croissants, Almond Pinwheel (Vg) | \$76 per dozen

Cinnamon Apple Fall-Apart Rolls, Sugar Glazed (Vg) | \$78 per dozen

Sticky Cinnamon Buns, Cream Cheese Icing (Vg) | \$78 per dozen

Blueberry Crumble Muffin, Flaxseed Walnut-Bran Muffin (Vg) | \$78 per dozen

House Made Candied Nuts: Walnut, Pecan, Cashew, Salted Almond (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

Overnight Oats, Whole Milk, Hive Honey (Vg) | \$74 per dozen

Assortment of Bagels with Plain, Herb, and Salmon Cream Cheese | \$74 per dozen

Mini Brownie Bites (Vg) | \$13 per person

Hazelnut Beignets (Vg) | \$13 per person

A la Carte 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

Assorted Kombucha | \$12 each

Fonte' Coffee, Smith Tea | \$105 per gallon

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



Plated Lunch

(15 person minimum)

Entrées are priced based on a two-course meal. Select one Soup or Salad.

Soups

Leek & Potato Soup with Roasted Garlic, Volkorn Toast (Vg)

Oven Roasted Vine Ripe Tomato, Organic Basil (GF)(V)

White Corn Bisque, Micro Basil Sprouts (GF)(Vg)

Spring Pea & Mint, Crème Fraiche (GF)(Vg)

Salads

Spring Mixed Greens, Oven Fried Tomatoes, Fried Shallots, Crumbled Goat Cheese, Balsamic Vinaigrette (Vg)

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

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

Entrées

Select up to 3 entrées, with one being a Vegetarian/Vegan entrée.

Highest Price Prevails.

Grilled Salmon, Local Foraged Mushroom, Asparagus, Pea Vines, Fingerling Potatoes (GF) | \$70

Free Range Balsamic Stained Chicken, Onion Infused Gold Potatoes, Broccolini, Market Herbs (GF) | \$68

Porcini Rubbed Beef Short Ribs, Chive Blossoms Mashed Potatoes, Balsamic Rainbow Carrots (GF) | \$69

Chardonnay Mushroom Cream, Asparagus Gnocchi, Parmesan Crisp (Vg) | \$52

Herb Rubbed Cauliflower Steak, Almond Chimichurri, Cauliflower Puree (GF)(V) | \$52

Desserts

Macerated Berries in a Chocolate Tart, French Vanilla Ice Cream, Chocolate Sauce, Pink Peppercorn Dust (Vg) | \$15

New York Cheesecake, Seasonal Berry Puree (Vg) | \$15

Triple Chocolate Mousse Pot de Crème (Vg) | \$15

Chocolate Trilogy, Seasonal Berries (GF)(Vg) | \$15

Vanilla Crème Brûlée (GF)(Vg) | \$15



Lunch Buffets

(12 person minimum)

All Lunch Buffets include Fonte' Coffee & Smith Tea

Yarrow Bay | \$69 per person

Chefs Bisque Creation

Heirloom Tomato, French Green Bean Salad, Balsamic Vinaigrette (GF)(V)

Farmer's Market Salad, Oven Dried Tomatoes, Fried Shallots,
Crumbled Goat Cheese, Red Wine Shallot Vinaigrette (Vg)

Grilled Salmon, Chive Butter Sauce (GF)

Pan Roasted Organic Chicken, Thyme Chicken Jus (GF)

Smashed Tri-Colored Potato, Confit Garlic, Italian Parsley (GF)(V)

Jumbo Asparagus (GF)(Vg)

Assorted Desserts (Vg)

Lotus Leaf | \$69 per person

Miso Soup, Wakame, Tofu (DF)(Vg)

Asian Salad, Napa Cabbage, Red Cabbage, Shredded Carrots, Scallion, Crispy Wontons (DF)(Vg)

Citrus Salad, Spring Mixed, Cashew, Pomegranate, Sesame Chili (DF)(Vg)

Kalbi Short Rib, Scallion, Sesame Seed (DF)

Miso Glazed Sablefish (DF)

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

Pork Gyoza, Fermented Black Bean Chili

Mango Passion Fruit Strip Cake (Vg)

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Lunch Buffets

(12 person minimum) All Lunch Buffets include Fonte' 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 (DF)(Vg), Dulce De Leche (V)

Heritage Park Buffet | \$69 per person

Chefs Daily Soup Creation

Selection of Kettle Chips

Spring Mix Salad: Cherry Tomatoes, Cucumber, Shaved Red Onion, Carrots, Radish, Balsamic Vinaigrette (GF)(V)

Grain Salad: Pickled Onion, Fresh Herbs, Apples, Dried Fruit, Toasted Almonds, Spinach, Feta, Honey Mustard Vinaigrette (Vg)

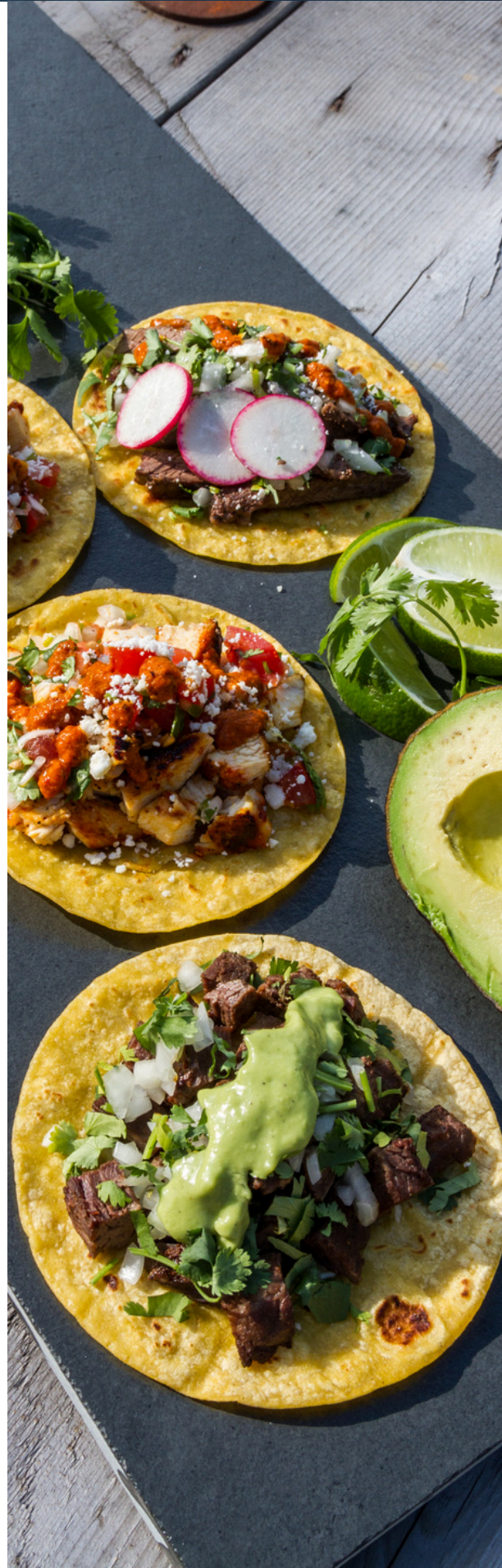
Salami Sandwich: Arugula, Olive Tapenade, Provolone, Heirloom Tomato, Mama Lil's Peppers, Potato Sandwich Roll (DF)

Turkey Sandwich: Harissa-Tomato Pesto, White Cheddar, Bacon, Romaine, Avocado, Challah Hoagie

Vegetarian Wrap: Black Beans, Hummus, Romaine, Tomatoes, Cucumber Tzatziki, Mama Lil's Pepper, Carrots, Red Onion (Vg)

Assortment of Baked Cookies: Snickerdoodle, Molasses, Chocolate Chip (Vg)

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Lunch Buffets

(12 person minimum) All Lunch Buffets include Fonte' Coffee & Smith Tea.

The Mediterranean | \$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)

Italian Lunch | \$72 per person

Tuscan Kale & Squash Soup (GF)(DF)

Salads:

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)

Pasta Station:

Noodles - Fettuccine Pasta, Rigatoni Pasta

Sauces - White Cream Sauce, Basil Marinara Sauce

Additions - Grated Parmesan, Chili Flakes, & Fresh Herb Rolls (Vg)

Mains:

Chicken Parmesan, Marinara Sauce, Fresh Mozzarella

Grilled Halibut, Parsley, Charred Lemons, Olive Oil (GF)

Dessert:

Espresso Infused Tiramisu Cake (GF)(Vg)

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Hors d' Oeuvres

(Items are priced per dozen, two dozen minimum)

Cold Hors d' Oeuvres

Order by the dozen | Two dozen minimum

Melon Prosciutto Wrap, Port Wine Reduction (DF)(GF) | \$63
Grape Truffles, Gorgonzola, Crusted Pistachio (GF)(Vg) | \$66
Chilled Prawns, Cocktail Sauce, Meyer Lemon (DF)(GF) | \$72
Seared Furikake Ahi Tuna Sticks (DF)(GF) | \$72
Ahi Poke Tuna Tacos (DF) | \$72
Tiny Deviled Eggs, Smoked Steelhead Caviar (DF) | \$69
Prawn Roll, Rice Noodle, Thai Basil, Peanut Sauce (DF) | \$66
Smoked Salmon & Chive Mousse, Crostini | \$72
Baby Beet, Charred Goat Cheese, Lavender Honey (GF)(Vg) | \$60
Tomato Bruschetta, Volkorn Toast (DF)(V)(Can be GF) | \$59
Wagyu Beef Tartare, Yam Chip (DF)(GF) | \$78
Halibut Ceviche, Avocado Mousse, Celeriac Chip (DF)(GF) | \$75
Cucumber Crisp, Hummus, Oven Dried Tomato, Micro Cilantro (GF)(V) | \$59
Endive, Peppered Sundried Tomato, Shaved Radish, Olive Oil (GF)(V) | \$59

Hot Hors d' Oeuvres

Order by the dozen | Two dozen minimum

Dungeness Mini Crab Cakes, Hollandaise | \$90
White Asparagus Strudel, White Truffle Goat Cheese (Vg) | \$60
Stuffed Baby Bella Mushroom (V)(GF) | \$60
Coconut Shrimp, Thai Chile Sauce (DF) | \$74
Risotto Croquettes, Arrabiata Sauce (Vg) | \$60
Vegetable Spring Rolls, Sugar Cane Vinegar (DF)(Vg) | \$59
Black Sesame Crusted Chicken Goujons (DF) | \$64
Mini Lamb Chops, Herb Garlic Crusted, Dijon Mustard (DF) | \$78
Short Rib Poppers, Celery Root Puree | \$66
Tempura Avocado, Shishito Pepper Pesto (V) | \$66
Agedashi Tofu, Mirin Dashi (V) | \$59
Melted Brie, Crostini, Seasonal Jam, Crushed Candied Pecans (Vg) | \$59
Spiral Chile Potato, Vegan Cheese, Parsley (GF)(V) | \$60



On Display

(15 Person Minimum)

Charcuterie Display | \$37 per person

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

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

Mozzarella Station | \$39 per person

Burrata, Smoked Mozzarella, Buffalo Mozzarella, Ciliegine Mozzarella, Bacon Bits, Roasted Artichoke, Pine Nuts, Dried Raisins, Mint Pesto, Pizza Blanca, Focaccia, Olive Loaf

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

Dessert Station | \$21 per person

Hazelnut Beignets, Brownie Bites, & Assorted Mini Tarts



On Display

(15 Person Minimum)

Italian Pasta Station | \$38 per person

Select Two:

Penne, Spicy Italian Sausage, Basil, Vodka Marinara Sauce

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 (Veg)

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 (V)(GF), 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)

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

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)

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)

Dietary Identification: (GF) - Gluten Free, (DF) - Dairy Free, (Vg) - Vegetarian, (V)- Vegan



Plated Dinner

(15 person Minimum)

Entrée Prices Include Soup or Salad & Main Entrée. All Plated Dinners Include Local Artisan Bread & Butter and Fonte' Coffee & Smith Tea.

Woodmark Select Service: A Four-Course Dinner, Where Guests May Choose Their Entrée Tableside. With the Starter & Salad Course Prior to the Entrée, Your Guests Have a Choice of Land, Sea or Vegetarian/Vegan Entrée Selection at the Table. There is a \$250 Labor Fee for Woodmark Select Service.

Starters

(choose one for Woodmark Select Service)

Four Cheese Ravioli, Corn Puree, Fried Quinoa, Micro Arugula | \$16

Pan Seared Scallops, Corn Succotash, Bacon-Truffle Nage (GF) | \$22

Heirloom Tomato Terrine, Balsamic Caviar, Micro Basil (GF) (V) | \$17

Salmon Mosaic, Radish, Market Herbs, Yuzu Kosho Butter Sauce | \$20

Soups

Leek & Potato Soup with Roasted Garlic, Volkorn Toast (Vg)

Oven Roasted Vine Ripe Tomato, Organic Basil (GF)(V)

White Corn Bisque, Micro-Basil Sprouts (GF)(Vg)

Spring Pea and Mint, Creme Fraiche (GF)(Vg)

Salads

Organic Greens, Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese Balsamic Vinaigrette (Vg)

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

Iceberg Wedge, 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)

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Entrees

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

SEA

Butter Basted Halibut, Squash Risotto, Haricot Vert, Nasturtium Salad (GF) | \$99

Grilled Salmon, Local Foraged Mushroom, Asparagus, Pea Vines, Fingerling Potato (GF) | \$97

Smoked Honey Salmon, Lobster Mac, Agrodolce Tomato | \$97

LAND

Free Range Balsamic Stained Chicken, Onion Infused Gold Potatoes, Broccolini, Market Herbs (GF) | \$93

Porcini Rubbed Beef Short Ribs, Chive Blossoms Mashed Potatoes, Balsamic Rainbow Carrots (GF) | \$97

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

16oz. Ribeye, Potato Pave, Charred Broccolini, Chimichurri (GF) | \$125

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

DUO PLATE

Buttered Lobster Tail, Seared Tenderloin, Glazed Root Vegetables, Potato Puree (GF) | \$150 (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

Eggplant Cannelloni, Baby Spinach, Tomato Sauce (GF)(V) | \$87

Herb Rubbed Cauliflower Steak, Almond Chimichurri, Cauliflower Puree (GF)(V) | \$87

Desserts

Macerated Berries in a Chocolate Tart, French Vanilla Ice Cream, Chocolate Sauce, Pink Peppercorn Dust (Vg) | \$15

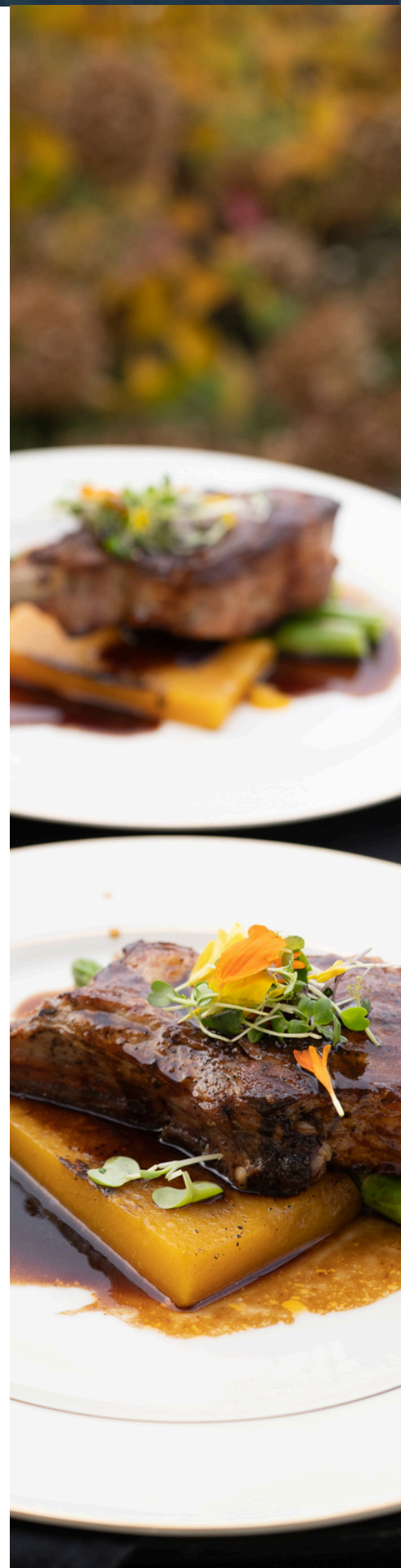
New York Cheesecake, Macerated Seasonal Berries (Vg) | \$15

Triple Chocolate Mousse Pot Au Crème (Vg) | \$15

Chocolate Trilogy, Seasonal Berries (GF)(Vg) | \$15

Vanilla Crème Brûlée (GF)(Vg) | \$15

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Dinner Buffets

(15 person minimum)

All Buffet Dinners Include Local Artisan Bread & Butter and Fonte' Coffee & Smith Tea.

Carillon Point Buffet | \$135 per person

Farmer's Market Salad, Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese, Balsamic Vinaigrette (Vg)

Seared Ahi Tuna, Frisée Lettuce, Olives (GF)(DF)

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

Beef Tenderloin, Creamed Morel Mushroom (GF)

Honey Smoked King Salmon, Morel, Walla Walla Candied Onion (GF)

Garlic Roasted Crushed Yukon Butter Potato (GF)(Vg)

Mushroom Risotto, Parmesan (GF)(Vg)

Olive Oil Roasted Seasonal Vegetables (V)

Haricot Verts, Lemon Butter (GF)(Vg)

CHOCOLATE TASTING:

Cake Pops (Vg), Chocolate Verrine (GF)(V), Hazelnut Beignet (Vg), Flourless Chocolate Torte (GF)(Vg)

Kirkland Buffet | \$125 per person

White Corn Bisque, Micro-Basil Sprouts (GF)(Vg)

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

Grilled Broccolini, Aged Parmesan, Crushed Parma Ham Balsamic Reduction (GF)

Alaskan Halibut, Preserved Lemon Butter (GF)

Braised Beef Short Ribs, Red Wine Jus (GF)

Whipped Yukon Gold Potatoes, Beecher's White Cheddar Cheese Curds (GF)(Vg)

Goat's Cheese, Basil Gnocchi with Pine Nuts, Oven Cured Heirloom Tomatoes (Vg)

Honey Glazed Baby Carrots (GF) (Vg)

Three Layer Lemon Cake (Vg), Assorted Mini Tarts (Vg)

Dietary Identification: (GF) - Gluten Free, (DF) - Dairy Free, (Vg) - Vegetarian, (V) - Vegan



Dinner Buffets

(15 person Minimum)

All Buffet Dinners Include Local Artisan Bread & Butter and Fonte' Coffee & Smith Tea

Waterfront Buffet | \$118 per person

Butternut Bisque, Micro Intense Mixed (GF)(Vg)

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)

Alaskan Halibut, Preserved Lemon Butter (GF)

Balsamic Chicken, Foraged Mushrooms, Bacon (GF)

Whipped Yukon Gold Potatoes, Caramelized Onion (GF)(Vg)

Buttered Asparagus (GF) (Vg)

Three Layer Lemon Cake (Vg), Assorted Mini Tarts (Vg)



Late Night Offerings

(12 Person Minimum)

Gourmet French Fries, Truffle, Parmesan (GF) | \$9 per person

Sweet Potato Fries, Parmesan Honey Glaze (GF) | \$9 per person

Tater Tots, Duck Fat, Crispy Black Pepper (GF) | \$11 per person

Beef Mini Burgers, Bacon Bits, White Cheddar,
Thousand Island | \$74 per dozen

Warm Salted Jumbo Pretzels, Honey Grain Mustard,
Yellow Mustard, Cheese Dip | \$58 per dozen

Sriracha Fried Chicken, Buttermilk Waffle
Pure Whisky Maple Syrup | \$72 per dozen

Lamb Meatball Hoagie, Bulgarian Feta, Tzatziki Aioli | \$74 per dozen

Assorted Popcorn, Parmesan, Garlic Herb, Truffle (GF) | \$12 per person

Pork Belly Hum Bao, Pickled Cucumber, Kimchi (DF) | \$74 per dozen

Chicken Tenders, Honey Mustard, Green Goddess,
Hot Honey BBQ Sauce | \$14 per person

Off the Shelf Ramen Bar | \$12 per person

Dietary Identification: (GF) - Gluten Free, (DF) - Dairy Free, (Vg) - Vegetarian, (V)- Vegan



Alcoholic Beverages

Essential Bar

Hosted \$13 per drink
Tito's Vodka
Bombay Sapphire Gin
Chivas Regal 12-Year Scotch
Makers Mark Whiskey
Bacardi Silver Rum
Altos Reposado Tequila

Enhanced Bar

Hosted \$15 per drink
Grey Goose Vodka
Plymouth Gin
The Glenfiddich Scotch
Woodford Reserve Whiskey
Crown Royal Canadian Whiskey
Bacardi Silver Rum
Patron Silver Tequila

Scotch Bar

Available on Enhanced Bar Only
Hosted \$20 per drink
Oban 14
Glenlivet 12
Lagavulin 16
Macallan 12

Cordials

Hosted \$16 per drink
Kahlua
Disaronno Amaretto
Bailey's Irish Cream
Sambuca Romana
Grand Marnier
Hennessy VSOP

Beer

Hosted \$8 each
Bud Light
Corona
Heineken
Elysian "Space Dust"
Stella Artois
Rotating Local Beer
Assorted Hard Sparkling Seltzer
Assorted Non-Alcoholic Beer

Margarita Bar

Hosted \$16 per drink
(Select three)
Traditional Margarita
Spicy Margarita
Spicy Blackberry Margarita
Strawberry Margarita
Pineapple Coconut Margarita
Optional: Mezcal +\$1 per drink

Bourbon Whiskey Bar

Hosted \$19 per drink
Basil Hayden
Woodford Reserve
Woodinville American
Bulleit Bourbon Rye
Optional: Smores Old Fashion +\$1 per drink

Martini Bar

Hosted \$17 per drink
(Select Three)
White Linen
Espresso Martini
Cosmo
Lychee Martini
Coconut Lime Martini

Make it a Mocktail

(Select Two)
Hosted \$9 per drink
Strawberry Fizz
Mock-Margarita
Pineapple Spritz
Grapefruit Paloma Mocktail
Lime & Mint Virgin Mojito



Wines

Sparkling

Woodmark Private Label with Treveri Cellars, WA | \$48
Valdo Prosecco, IT | \$48
Domaine Ste. Michelle Brut, WA | \$53
Lucien Albrecht Cremant Brut, FR | \$51
Domaine Chandon Brut Classic, CA | \$53
Moët & Chandon “Imperial”, FR | \$101
Veuve Clicquot “Yellow Label”, FR | \$116

White & Rosé

Woodmark Private Label with Patterson Cellars, White Blend, WA | \$51
Tamarack Cellars Columbia Valley Chardonnay, WA | \$55
Novelty Hill Stillwater Chardonnay, WA | \$65
Sonoma Cutrer Russian River Chardonnay, CA | \$70
Benton Hills Columbia Valley Pinot Gris, OR | \$52
Corvidae Wiseguy Columbia Valley Sauvignon Blanc, WA | \$54
Matanzas Creek Sauvignon Blanc, CA | \$70
Corvidae Ravenna Columbia Valley Riesling, WA | \$51
DeLille Chaleur Estate Blanc, WA | \$86
Seven Hills Columbia Valley Dry Rose Blend 2022, WA | \$50

Red

Woodmark Private Label with Patterson Cellars, Red Blend, WA | \$55
North By Northwest Columbia Valley Red Blend, WA | \$57
Fidelitas Red Blend, WA | \$67
DeLille D2, Red Blend, WA | \$95 (based on availability)
Truth Be Told Columbia Valley Cabernet Sauvignon, WA | \$58
The Soldier Columbia Valley Cabernet Sauvignon 2018, WA | \$70
Mullan Road Cellars Columbia Valley Cabernet Sauvignon 2019, WA | \$75
Januik Cabernet Sauvignon, WA | \$83
DeLille Four Flags Cabernet Sauvignon, WA | \$135
Owen Roe Ex Umbris Columbia Valley Syrah, WA | \$72
Among The Giants Goose Gap Merlot, WA | \$52
Januik Merlot, WA | \$55
Argyle Pinot Noir, OR | \$53
Inscription Willamette Valley Pinot Noir, OR | \$65

