

Explore our

EVENT MENUS

2024



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 meeting 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 a 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)

Lakeside | \$40 per person

Selection of Organic Pressed Morning Juices

Ellenos Yogurts

Seasonal Fruits, Berries

Freshly Baked Pastries:

Vegan Chocolate & Berry Muffin (V) (GF)

Fresh Fruit Muffin (GF)

Croissant, Cinnamon Roll, Blueberry Scone, Spinach & Cheese Bun

Woodmark Breakfast | \$49 per person

Selection of Organic Pressed Morning Juices

Ellenos Yogurts

Seasonal Fruits, Berries

Freshly Baked Pastries:

Vegan Chocolate & Berry Muffin (V) (GF)

Fresh Fruit Muffin (GF)

Croissant, Cinnamon Roll, Blueberry Scone, Spinach & Cheese Bun

Scrambled Organic Free-Range Brown Eggs

Breakfast Potatoes, Chive Blossoms, Caramelized Onion

Smoked Chicken Apple Sausage (GF)

Hive Honey Sticky Black Pepper Bacon (GF)

Mind & Body | \$49 per person

Selection of Organic Pressed Morning Juices

Berry Yogurt Smoothie, Hive Honey, Whole Milk, Whey Protein

Overnight Oats, Whole Milk, Hive Honey

Seasonal Fruits, Berries

Gluten- Free Pastries:

Orange Currant Scone

Vegan Chocolate Berry Muffin (V) (GF)

Fresh Fruit Muffin,

Marionberry Jam Biscuit

Avocado Toast (DF)

Egg White Scramble, Asparagus, Cured Cherry Tomatoes, White Cheddar

Smoked Apple Chicken Sausage (GF)

All Breakfast Buffets include Fonte' Coffee & Smith Tea



Breakfast Buffets

(12 person minimum)

Carillon Point Breakfast | \$52 per person

Selection of Organic Pressed Morning Juices
Peanut Butter & Jam Smoothie, Whole Milk, Whey Protein
Ellenos Yogurt Parfaits, Granola, Berries
Fresh Baked Pasties:
Vegan Chocolate & Berry Muffin (V) (GF)
Fresh Fruit Muffin (GF)
Croissant, Cinnamon Roll, Blueberry Scone, Spinach & Cheese Bun
Scrambled Hens' Eggs, Tillamook Cheddar
Black Pepper Sausage Gravy, Tater Tots
Applewood Smoked Bacon
Salt Brine Corned Beef

Marina Bay | \$52 per person

Selection of Organic Pressed Morning Juices
Seasonal Fruits, Berries
Fresh Baked Pastries:
Croissants, Blueberry Scones
Orange Currant Scones (GF)
Raspberry Oat Scones (V)
Fresh Herb Roll, Cheesy Garlic Rolls
Assorted Jams, Whipped Butter
Olympic Provision Charcuterie:
Prosciutto, Salami, Chorizo, Ham
Pike Place Market Artisan Cheeses
Seasonal Fresh Raw Vegetables
Dips of:
Green Goddess
Herbed Whipped Goat Cheese (GF)
Red Bell Pepper Cream Cheese Dip (GF)
Traditional Hummus (GF) (V)
Spicy Peanut Sauce (DF)

All Breakfast Buffets include Fonte' Coffee & Smith Tea



Breakfast Enhancements & Stations

(12 person minimum)

Selection of Smoothies | \$17 per person

Select Three:

Carrot Ginger

Berry Yogurt

Avocado

Peanut Butter & Jelly

Strawberry & Banana

Ultimate Green

Steel Cut Oatmeal Station | \$21 per person

Glazed Walnuts, Candied Pecans, Brown Sugar, Golden Raisins,
Cashews, Hive Honey, 2% Milk, Skim Milk (DF) (GF)

Assorted Bagel Station | \$37 per person

Plain, Everything & Cheese Bagels

Assorted Cream Cheeses:

Plain, Strawberry, Peanut Butter, Herb

European Smoked Salmon Lox

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

Pastries

Macrina's Fresh Baked Muffins | \$62 per dozen

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

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



Breakfast Enhancements

(12 serving minimum)

Breakfast Meats

Applewood Smoked Bacon (GF) | \$10 per person
Hive Honey Sticky Black Pepper Bacon (GF) | \$10 per person
Pure Maple Pork Sausage (GF) | \$10 per person
Smoked Apple Chicken Sausage (GF) | \$10 per person
Turkey Bacon (GF) | \$10 per person

Breakfast Potatoes

Breakfast Duck Tots, Tellicherry Black Peppercorn | \$9 per person
Fingerling Potatoes, Caramelized Onions, Mama Lil's Pepper (GF) | \$9 per person
Rosti Hashbrown, Sweet Onion, Market Herbs | \$9 per person

Organic Free-Range Brown Eggs

Classic Scrambled Eggs, Italian Parsley | \$10 per person
Crust-less Egg White Quiche, Local Asparagus, White Cheddar | \$18 per person
Egg White Scramble, Chive Blossoms, Cured Tomatoes | \$10 per person

Griddle

Buttermilk Pancakes, Pure Maple Syrup, Whipped Butter | \$13 per person
Brioche French Toast, Whipped Cream, Strawberry Compote,
Whiskey Maple Syrup | \$16 per person
Golden Sugar Waffle, Hive Honey, Whipped Butter | \$13 per person
(Add Fresh Berries | \$5 per person)



Meeting Breaks

(12 person minimum)

Sweet & Salty | \$26 per person

Popcorn Trail Mix

M&M's, Chocolate Covered Almonds

Candied Walnuts, Candied Pecans, Goldfish, Pretzels

Washington Apple | \$26 per person

Warm Apple Turnovers, Apple Fall-Apart, Apple Crumble

Fresh Pressed Apple Cider

Selection of Seasonal Local Apples

Candy Shop | \$25 per person

Snickers Bars, Reese's Cups, Kit Kats, Hershey Chocolate Bars

Peanut M&M's, Jellybeans

Baker Mayhem | \$26 per person

House Made Macarons in an Array of Flavors & Colors

Snickerdoodle, Molasses, Chocolate Chip Cookies

Chocolate Brownies, Butterscotch Blondies

Pike Place Market | \$29 per person

Organic Pressed Juices

Assorted Flavors of Kombucha

Melon Pops: Honeydew, Watermelon, Cantaloupe

Farm Fresh Raw Vegetables

Hummus, Green Goddess, Red Pepper Cream Cheese Dip

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, Tater Tots, Onion Rings

Sweet Potato Curly Fries

Sriracha Mayo, Green Goddess, French Onion Dip, Ketchup



A la Carte Break Enhancements

(12 serving minimum)

Seasonal Fruit, Berries | \$14 per person

Ellenos Yogurt, Granola, Berries | \$18 per person

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

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

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

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

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

Miniature Quiches | \$60 per dozen

House Made Candied Nuts: Walnut, Pecan, Cashew,
Salted Almond (V) | \$15 per person

Fresh Soft Pretzel, Honey Grain Mustard, Cheese Sauce | \$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 | \$66 per dozen

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



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

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

All Day Beverage Service:

Soft Drinks, Waters, Fonte' Coffee, Smith Tea | \$24 per person



Plated Lunch

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

Soups

Leek & Potato Soup with Roasted Garlic, Volkorn Toast

Roasted Parsnip Bisque, Poached Pear (GF)

Northwest Clam Chowder, Goldfish

New England Red Chowder, Herb Croutons

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

Butternut Squash Bisque, Candied Walnut (GF)

White Corn Bisque, Micro Basil Sprouts (GF)

Salads

Caprese Salad, Buffalo Mozzarella Cheese, Heirloom Tomatoes,
Organic Basil, Balsamic Reduction, First Press Olive Oil (GF)

Summer Greens, Watercress, Toasted Almonds, Dried Fruit,
Strawberry, Honey Lemon Vinaigrette (DF) (GF)

Organic Greens, Oven Dried Tomatoes, Fried Shallots
Crumbled Goat Cheese, Grain Mustard Vinaigrette

Classic Caesar, Organic Romaine Heart, Housemade Croutons
Shaved Parmigiano-Reggiano Cheese

Farmers Market Chop Salad, Sliced Apple, Grape, Pear,
Dried Fruit, Green Goddess Dressing (GF)



Plated Lunch

Select up to Three Entrees, one being Vegetarian
Highest Price Prevails

Entrees

Parmesan Crusted Halibut, Pea Risotto, Spring Peas | \$71

Honey-Smoked Salmon, Cheddar Whipped Potatoes,
Thyme-Lemon Butter, Haricot Vert (GF) | \$70

Grilled Salmon, Asparagus, Fingerling Potatoes (GF) | \$70

Seared Salmon, Classic Caesar Salad, Herb Croutons,
Creamy Dressing, Shaved Parmesan Cheese | \$70

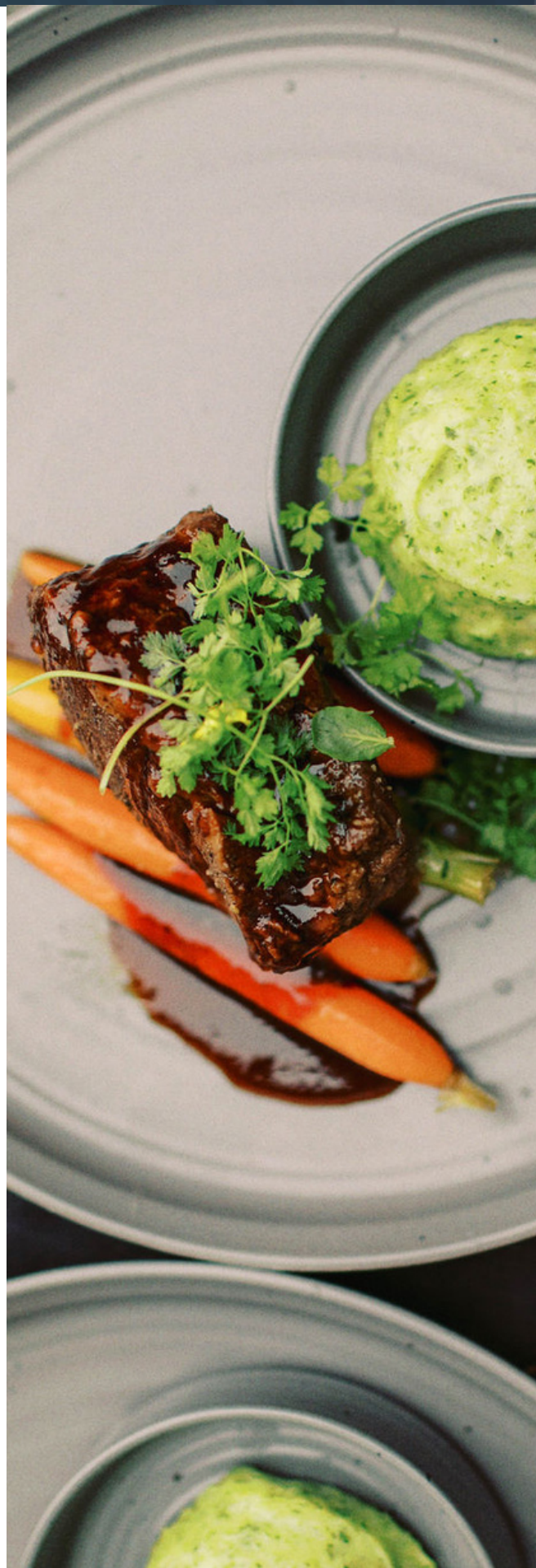
Free Range Balsamic Stained Chicken, Spring Onion Infused
Gold Potatoes, Broccolini, Market Herbs (GF) | \$68

Bone-in Airline Chicken Breast, Fingerling Potatoes, Haricot Vert (GF) | \$68

Flat Iron Steak, Twice Baked Potatoes, Blue Cheese, Broccolini (GF) | \$70

Pan Seared Pork Chop, Potato Puree, Broccolini (GF) | \$69

Chardonnay Mushroom Cream, Asparagus Gnocchi, Parmesan Crisp | \$50



Plated Lunch Desserts

Warm Old Fashioned Granny Smith Apple Tart
French Vanilla Ice Cream, Salted Caramel | \$15

New York Cheesecake, Seasonal Berry Puree | \$15

Caramel Dulce Delight, Caramel Cremieux | \$15

Chocolate Espresso Tart, Chocolate Ganache (GF) | \$15

All Plated Lunches Include Local Artisan Bread & Butter
Fonte' Coffee & Iced Tea



Lunch Buffets

(12 person minimum)

Yarrow Bay | \$68 per person

Chefs Bisque Creation

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

Farmer's Market Salad, Oven Dried Tomatoes, Fried Shallots,

Crumbled Goat Cheese, Red Wine Shallot Vinaigrette

Grilled Salmon, Chive Butter Sauce (GF)

Pan Roasted Organic Chicken, Thyme Chicken Jus (GF)

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

Jumbo Asparagus (GF)

Assorted Desserts

Lotus Leaf | \$68 per person

Miso Soup, Furikake, Tofu (DF)

Asian Salad, Napa Cabbage, Shredded Carrots, Scallion, Wasabi Vinaigrette

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

Kalbi Short Rib, Scallion, Sesame Seed

Miso Glazed Sablefish

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

Pork Gyoza, Fermented Black Bean Chili

Mango Passion Fruit Strip Cake

Sabores de Mexico | \$70 per person

Corn Tortilla Chips, Guacamole, Fire Roasted Salsa

Tortilla Soup, Cotija (GF)

Ensalada Chop, Yellow Corn, Black Beans, Bell Pepper, Red Onion, Tomato,

Cilantro Lime Vinaigrette (DF) (GF)

Braised Chicken in Chipotle Tomato Sauce (GF)

Carne Asada (GF)

Cauliflower & Yellow Corn Asado (V)

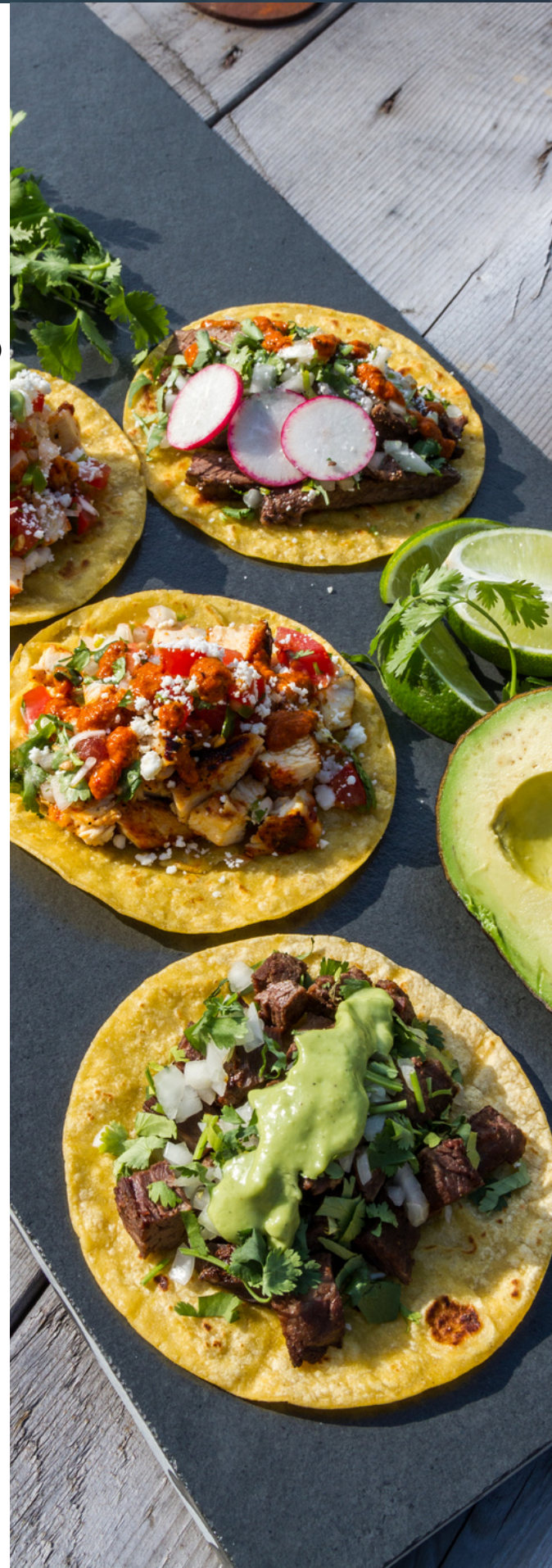
Flour, Corn Tortillas

Refried Beans (GF)

Cilantro Lime Rice (GF)

Cinnamon Sugar Churros, Dulce De Leche

All Lunch Buffets include Fonte' Coffee & Smith Tea



Lunch Buffets

(12 person minimum)

Heritage Park Buffet | \$68 per person

Chefs Daily Soup Creation

Selection of Kettle Chips

Mixed Grains, Napa Cabbage, Shredded Carrot, Asian Pear, Seasonal Greens,
Cashew, Sesame Chili Vinaigrette

Heirloom Tomato & Mozzarella Salad, Seasonal Greens, Red Onion, Cucumber,
Basil, Balsamic Vinaigrette (GF)

BLTA, Tomato Jam, Garlic Aioli, Sourdough

Chicken Curry, Branston Pickle, Croissant

Falafel Wrap, Mama Lil's Pepper, Chopped Olives, Cucumber, Harissa Dressing,
Red Onion, Hummus, Romaine, Tomato

Assortment of Baked Cookies: Snickerdoodle, Molasses, Chocolate Chip

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, Cherry Tomato, Fried Chickpeas, Garlic, Feta,
Lemon & Thyme Vinaigrette

Zatar Crusted Chicken Breast, Tzatziki (GF)

Seared Halibut, Tomato & Caper Relish (GF)

Olive Oil Roasted Seasonal Vegetables (V)

Baklava & Chocolate Sauce

All Lunch Buffets include Fonte' Coffee & Smith Tea



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) | \$62
Grape Truffles, Gorgonzola, Crusted Pistachio (GF) | \$65
Chilled Prawns, Cocktail Sauce, Myer 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) | \$68
Prawn Roll, Rice Noodle, Thai Basil, Peanut Sauce (DF) | \$65
Smoked Salmon & Chive Mousse, Crostini | \$72
Baby Beet, Charred Goat Cheese, Lavender Honey (GF) | \$58
Honey Truffle Custard, Candied Pecans (GF) | \$60
Tomato Bruschetta, Volkorn Toast (DF) (V) | \$58
Wagyu Beef Tartare, Yam Chip (DF) (GF) | \$78
Halibut Ceviche, Avocado Mousse, Celeriac Chip (DF) (GF) | \$75

Hot Hors d' Oeuvres

Order by the dozen | Two dozen minimum

Dungeness Mini Crab Cakes, Hollandaise | \$90
White Asparagus Strudel, White Truffle Goat Cheese | \$58
Stuffed Baby Bella Mushroom (V) | \$60
Coconut Shrimp, Thai Chile Sauce (DF) | \$74
Risotto Croquettes, Arrabiata Sauce | \$58
Vegetable Spring Rolls, Sugar Cane Vinegar (DF) | \$58
Black Sesame Crusted Chicken Goujons | \$63
Mini Lamb Chops, Herb Garlic Crusted, Dijon Mustard (DF) | \$78
Short Rib Poppers, Celery Root Puree | \$66
Tempura Avocado, Shishito Pepper Pesto (V) | \$65
Agedashi Tofu, Mirin Dashi (V) | \$58
Melted Brie, Crostini, Seasonal Jam | \$58



On Display

(25 Person Minimum)

Charcuterie Display | \$38 per person

Local Cheeses, 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 | \$43

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

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



On Display

(25 Person Minimum)

Italian Pasta Station | \$40 per person

Select Two:

Penne, Spicy Italian Sausage, Basil, Vodka Marinara Sauce

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

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

Bowtie, Foraged Mushroom, Baby Spinach, Arrabiata Sauce

Flatbread Station | \$42 per person

(Gluten Free Crust Available)

Grilled Chicken, White Cream Sauce, BBQ drizzle

Margherita, Heirloom Tomatoes, Mozzarella, Basil, Olive Oil

Pepperoni, Marina, Hot Honey

Foraged Mushroom, Porcini Bechamel, Micro Arugula

Taco Station | \$52 per person

Flour & Corn Tortilla

Carne Asada (GF)

Picante Shrimp

Cauliflower & Yellow Corn Asado (V)

Tomatillo Salsa, Jalapeno Cilantro Crema

Red Napa Cabbage Lime Slaw, Radish, Guacamole

Sweet Onion, Chipotle Pesto

Northwest Seafood Station | \$90 per person

Snow King Crab Legs, Kushi Oysters, King of the North Oysters,

Mediterranean Mussels, Prawn Tower, Red Wine & Black Pepper Mignonette

Horseradish Cocktail Sauce

(Inquire about ice-carving, additional fee)

Carving Station | \$80 per person

Ribeye Roast, Potato Roll, Red Wine Jus

Cured & Smoked Salmon, Cheesy Garlic Pull-apart, Beurre Blanc

(Attendant Fee Required)



Plated Dinner

Entree Prices Include Soup or Salad & Main Entree

With a Four-Course Dinner, Guests May Choose Their Entree Tableside. With the Starter & Salad Course Prior to the Entree, Woodmark Select Service Offers a Choice of Meat, Fish and Vegetarian Entree Selection at the Table. There is a \$150 Labor Fee for Woodmark Select Service.

Starters

(choose one for a Four Course Dinner)

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

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

Roasted Red & Golden Baby Beets, Citrus Segments, Goat Cheese, Arugula, Orange Mint Dressing (GF) | \$17

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

Soups

White Corn Bisque, Wild Salmon Cake, Micro-Basil Sprouts

Butternut Squash Bisque, Maple Caviar, Candied Walnuts (GF)

Truffled Parsnip Bisque, Parsnip Chips, Green Oil (GF)

Dungeness Crab Bisque, Lobster Claws (GF)

Pear & Celeriac Bisque, Candied Walnuts, Micro Arugula (GF)

Salads

Duo of Asparagus Salad, Charred Goat Cheese, Truffle Puree (GF)

Baby Romaine Hearts, Shaved Sottocenere Cheese, Creamy Caesar Dressing

Pear Carpaccio, Young Boston Bibb Lettuce, Crumbled Gorgonzola
Honey Glazed Walnuts, Grain Mustard Dressing (GF)

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

Red Lettuce, Red Wine Poached Pear, Candied Pecans, Little Boy Blue,
Shallot Vinaigrette (GF)

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



Plated Dinner

Select up to Three Entrees, one being Vegetarian. The Highest Entree Price Prevails.

Entrees

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

Chilean Sea Bass, Tomato & Chorizo Risotto, Shaved Fennel (GF) | \$99

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

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

Honey Sesame Chicken Breast, Foraged Mushroom, Red Bell Peppers, Creamy Polenta | \$93

Grilled Veal Chop, Local Foraged Mushroom, Pickled Walla Walla Asparagus, Squash Fondant (GF) | \$99

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

14oz. Ribeye, Potato Pave, Charred Broccolini, Chimichurri (GF) | \$115

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

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

Black Truffle, Celery Root Gnocchi, Charred Mushrooms, Smoked Pecorino | \$87

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

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

Buttered Lobster Tail, Seared Tenderloin, Glazed Root Vegetables, Potato Puree (GF) | \$150
(surf & turf entree only available with vegetarian entree option)

Desserts

Caramel Dulce de Leche, Fresh Seasonal Berries | \$15

Granny Smith Apple Tart, French Vanilla Ice Cream, Salted Caramel | \$15

New York Cheesecake, Macerated Seasonal Berries | \$15

Triple Chocolate Mousse Pot Au Crème | \$15

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

Vanilla Crème Brulee' (GF) | \$15

All Plated Dinners Include Local Artisan Bread & Butter

Fonte' Coffee & Smith Tea



Dinner Buffets

(20 person minimum)

Carillon Point Buffet | \$135 per person

Antipasto Platter: Olympic Provisions Charcuterie, Bocconcini, Three Types of Olives, Tuscan White Bean Vinaigrette, Marinated Artichokes, Mama Lil's Pepper (V)

Seared Ahi Tuna, Frisée Lettuce, Olives, Crispy Potatoes

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

Beef Tenderloin, Creamed Morel Mushroom (GF)

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

Garlic Roasted Crushed Yukon Butter Potato (GF)

Mushroom Risotto, Parmesan (GF)

Haricot Verts, Lemon Butter (GF)

CHOCOLATE TASTING:

Cake Pops, Chocolate Verrine (GF) (V), Donuts, Flourless Chocolate Torte (GF), Assortment of Chefs Chocolate Truffles

Kirkland Buffet | \$125 per person

White Corn Bisque, Micro-Basil Sprouts (GF)

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

Crispy Parma Ham, Grilled Broccolini, Aged Parmesan, 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)

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

Honey Glazed Baby Carrots (GF)

Three Layer Lemon Cake, Assorted Mini Tarts: Lemon, Apple, Pistachio Chocolate, Coconut, Sea Salt Caramel



Dinner Buffets

(20 person Minimum)

Waterfront Buffet | \$118 per person

Butternut Bisque, Micro Intense Mixed (GF)

Grilled Antipasti: Pattypan Squash, baby Zucchini, Broccolini,
Cherry Tomatoes, Green Goddess, Mint Pesto, Stone Mustard (V) (GF)

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

Alaskan Halibut, Preserved Lemon Butter (GF)

Balsamic Chicken, Foraged Mushrooms, Bacon (GF)

Whipped Yukon Gold Potatoes, Caramelized Onion (GF)

Buttered Asparagus (GF)

Three Layer Lemon Cake

Assorted Mini Tarts:

Lemon, Apple, Pistachio, Chocolate, Coconut, Sea Salt Caramel

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



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

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

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

Lamb Meatball Hoagie, Bulgarian Fetta, Tzatziki Aoli | \$74 per dozen

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

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

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



Alcoholic Beverages

Essential Bar

Hosted \$13 per drink

Tito's Vodka

Bombay Sapphire Gin

Chivas Regal 12-Year Scotch

Buffalo Trace 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

Myers Rum

Patron Silver Tequila

Cordials

Hosted \$16 per drink

Kahlua

Disaronno Amaretto

Bailey's Irish Cream

Sambuca Romana

Grand Marnier

Hennessey VSOP

Beer

Hosted \$8 each

Bud Light

Corona

Elysian "Space Dust"

Stella Artois

San Juan Sparkling Seltzer

St. Paulie (non-alcoholic)



Alcoholic Enhancements

Margarita Bar

Hosted \$16 per drink

(Select three)

Traditional Margarita

Spicy Cucumber Cilantro Margarita

Blackberry, Habanero Margarita

Strawberry Margarita

Hibiscus Margarita

Bourbon Whiskey Bar

Hosted \$19 per drink

Basil Hayden

Woodford Reserve

Woodinville American

Bulleit Bourbon Rye

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

Moet & Chandon "Imperial", FR | \$101

Veuve Clicquot "Yellow Label", FR | \$116

White & Rosé

Woodmark Private Label with Patterson Cellars, White Blend, WA | \$50

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 | \$53

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 | \$50

North By Northwest Columbia Valley Red Blend, WA | \$52

Fidelitas Red Blend, WA | \$67

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

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

