

2021 CATERING MENU

BREAKFAST

PLATED – PLANNER TO SELECT ONE

price per person / breakfast potato / coffee / tea / juice

Banana Bread French Toast df/veg
candied pecan / warm maple syrup

House-Smoked Salmon Scramble gf
boursin / chive

Seasonal Frittata

Traditional Eggs Benedict
ham / poached egg / english muffin / hollandaise

ADD ON

price per person / enhancement to buffet or plated meal

Omelets / made to order / 20 guest minimum

Breakfast Burrito / seasonal accompaniment

Breakfast Sandwich / seasonal accompaniment

Petite Quiche / seasonal

Bagel / cream cheese / lox salmon / caper / red onion

Sausage

Bacon

Scrambled Eggs / cheddar / chive

Egg Bites / seasonal

Biscuits & Gravy / sausage / herb

BUFFET

price per person / coffee / tea / juice / accompaniments

Continental

granola / yogurt / fruit / muffins / scones / croissants

Wrap

scrambled egg / bacon / sausage / ham / cheddar / tomato /
spinach / jalapeño / sour cream / salsa / tortilla / breakfast potato /
fruit

Rise

scrambled egg / sausage & bacon / breakfast potato / pastry / fruit

Energize

hard-boiled egg / quinoa bowl with fresh fruit & flax / egg white bite
with spinach & feta / chicken sausage / greek yogurt / local honey

Indulge

traditional eggs benedict / breakfast potato / sausage & bacon /
pastry / fruit

SIDE

price per person

Oatmeal / seasonal accompaniments

Cinnamon Roll

Scone / seasonal

Croissant / seasonal

BREAK

price per person

North Shore gf/df/veg/vegan

corn tortilla chips / salsa / black bean dip / guacamole

Movie Time gf/df/veg

house-made potato chips / popcorn / peanuts / m&ms

Trail gf/veg

build your own mix / peanut / walnut / almond / sunflower seed / pumpkin seed / dried cranberry / dried blueberry / dark chocolate chip / yogurt pretzel / m&ms

Washington Apple veg

apple slices & assorted dipping sauces / cheddar & apple tartlet / mason jar caramel apple cobbler

Parfait gf/veg

build your own parfait / assorted yogurt / house-made granola / dried fruit / local honey / whole seasonal fruit / nuts

Mediterranean df/veg/vegan

lentil crackers / canal hummus / pita / crudité / pickled vegetable

Sweet Shop

assorted candy treats from union city market / bag

Ice Cream Sandwiches

olympic mountain ice cream / seasonal assortment / served from alderbrook ice cream bicycle cart

EXTRA

price per dozen

Chocolate Rice Krispie Treat gf

Coffee Cake

Lemon Bar

Brownie gf

traditional / blondies

Cookie

assortment

Soft Pretzel

cheese sauce / mustard

Donut Holes

EXTRA

individually priced

Whole Fruit

Yogurt

House-Made Granola Bar

Clif Bar & Kind Bar

assortment

Popcorn

butter / cheddar/ chocolate



BEVERAGE SERVICE

individually priced

Soft Drinks & Bottled Water / assorted

Hot Tea / the republic of tea / assorted

Sparkling Water / la croix

Bottled Water / san pellegrino sparkling / aqua panna still

Sparkling Cider

House-Made Juice / bottled / seasonal

Energy Drink / red bull

Iced Tea / per gallon

Lemonade / per gallon

Coffee / per gallon / locally roasted by urraco / regular or decaf

CONTINUOUS BEVERAGE SERVICE

“GO GREEN”

price per person / up to an 8-hour service

san pellegrino sparkling water / aqua panna still water / la croix fruit-sparkling water / red bull / assorted bottled iced tea / locally roasted urraco coffee / the republic of tea assorted hot tea / hot cocoa & cider

CONTINUOUS BEVERAGE SERVICE

price per person / up to an 8-hour service

locally roasted urraco coffee / the republic of tea assorted hot tea / hot cocoa & cider / assorted soft drinks & bottled water

SMOOTHIE & JUICE BAR

price per person / 1-hour service / attendant

seasonal assortment / made-to-order / pre-made selection available

NESPRESSO

individually priced

nexpresso machine / assorted nexpresso pods



LUNCH

BUFFET OF THE DAY

price per person / coffee / tea / accompaniments

choose the lunch buffet featured on that day for a reduced price

or any buffet any day

Monday - PNW

alderbrook clam chowder / nw roasted chicken with washington sweet onion & foraged mushroom / cedar planked salmon / nw market vegetables / coleslaw & apple cider vinaigrette / seasonal baby greens / mini pie

Tuesday - Fiesta

chicken tortilla soup / marinated cucumber salad / carne asada / ancho chili braised chicken / black bean corn salad & cilantro dressing / charred pepper & onion / spanish rice & pinto beans / crema / cabbage / lime / pico de gallo / smashed avocado / cilantro / cojita / flour & corn tortillas / caramel flan

Wednesday - Wok

egg drop soup / cabbage slaw with peanut ginger dressing / vegetable yakisoba / chicken satay / pork & mushroom egg roll / scallion fried rice / matcha crème brûlée

Thursday - Chop

tomato basil soup / make your own chopped salad to include iceberg romaine / tomato / cucumber / carrot / red pepper / avocado / egg / bacon / salami / chicken / garbanzo bean / feta / blue cheese / crouton / sunflower seed / pita / gluten free wraps / sea salt dark chocolate cookie

Friday - Melt

cauliflower tabouli salad / caponata salad / green salad / maple glazed pork loin sandwich with provolone & roast garlic & bacon spread / chipotle honey chicken breast sandwich with white cheddar & caramelized onion & mushroom / roasted vegetable panini / pita chips / hummus / pickled house veggie / pots du crème

Saturday - Ciao

antipasto salad / italian baby green salad / meatball sandwich / wild mushroom melt on fontina / chicken bacon avocado sandwich / focaccia / campanelle pasta / marinara / alfredo / seasonal crostata

Sunday - Cypress

manhattan clam chowder / hummus with crispy peas & olive oil / roasted oregano vegetables / marinated olives / spanakopita bites / lemon olive oil prawns / lemon garlic lamb meatballs / grilled eggplant / pita & gf wraps / roasted garlic & mint yogurt sauce / baklava

Any Day - Deli

chicken noodle soup / spinach with goat cheese & strawberry salad / assorted deli meat / cheddar & smoked gouda / assorted breads / condiments / house-made chips / freshly baked cookies

BOX LUNCH

price per person / chips / cookie / water or soda

PLANNER TO SELECT THREE

kurobuta ham / gruyere / pickled mustard seed / toasted baguette
roasted turkey / brie / arugula / basil mayo
braised beef / grilled onion / pepperoncini / provolone
caprese / heirloom tomato / mozzarella / arugula / pesto aioli



HORS D'OEUVRES

price per dozen / 2 dozen minimum order per item

COLD

Spicy Salmon Sashimi gf
rice cake / ginger

Seared Albacore Tuna gf/df
compressed cucumbers / pickled ginger

Prawns gf/veg
cocktail sauce

Stuffed Date gf/veg
blue cheese / almonds / balsamic

Caprese Tartine veg
cured tomato / basil / artichoke / whipped mozzarella / grilled
baguette

Fig & Pig
grilled focaccia / fig jam / goat cheese / prosciutto

Eggplant Hummus Pinwheel gf/df/veg/vegan

Heirloom Tomato Ragout gf/veg
avocado mousse polenta

Bacon Endive
bacon / blue cheese / apple / candied walnut

HOT

Steamed Dungeness Crab & Shrimp Dumpling df
citrus ponzu / scallions

Foraged Mushroom Tarts veg
fontina / herbs

Basil en Croute
chicken / puff pastry / brie

Crostini Cambozola veg
apple butter / onion jam

Fried Risotto Ball gf/veg
goat cheese arancini

Baby Bell Peppers gf/veg
lemon ricotta / crispy capers

Chicken Egg Roll
sriracha

Chorizo Empanada
queso fresco / black bean relish

Crab Cake
sriracha aioli

RECEPTION DISPLAYS

price per person

Market Vegetables veg

local vegetables / seasonal hummus / herb dip / grilled pita

Market Fruit gf/df/veg

seasonal fruit & berries / local honey dipping sauce

Catch

prawn / oyster on the half shell / crab claw / cocktail & hot sauce

Cured

selection of local artisan cured meats / house-made pickles & seasonal mustards / selection of local artisan cheese / grilled baguette / toasted hazelnut / local honey

Dip In

walla walla onion dip / garlic hummus / spicy queso / guacamole / fresh tortilla chips / house-made potato chips / pita bread / assortment of vegetables

Slide

assortment of sliders / kobe beef / fried chicken / black bean / tater tots & assorted dipping sauces

Oyster

oyster on the half shell / bbq oyster / seasonal accompaniment

Hot Dog Cart

all beef hot dog & polish dog / grilled onion / ketchup / mustard / mayo / cream cheese / made-to-order

Ice Cream Sandwiches via Alderbrook Ice Cream Bike

canal crunch ice cream & toffee cookie / vanilla ice cream & chocolate chip cookie / mint chocolate ice cream & chocolate cookie

HEAVY RECEPTION PACKAGE

price per person

DISPLAYS

Cheese & Antipasti Platter

marinated vegetables / cured meats / local cheese / crackers

Market Vegetables gf/df/veg/vegan

local vegetables / seasonal hummus / herb dip

Slider Station

kobe beef / fried chicken / black bean / house-made chips

ASSORTED BITES

Caprese Tartine veg

cured tomato / basil / artichoke / whipped mozzarella / grilled baguette

Poached Jumbo Prawn gf/df

cocktail sauce

Chicken Egg Roll

sriracha



DINNER

PLATED

price per guest / coffee / tea / bread / butter / accompaniments

highest priced entrée will be charged for all selected / entrée counts required from planner (3) business days prior to event

SALAD - PLANNER TO SELECT ONE

Romaine

crumbed herb crouton / shaved parmesan / white anchovy grilled lemon parmesan dressing

Mixed Greens gf/veg

cherry tomato / cucumber / marinated mozzarella / toasted hazelnut / basil pistou / fig balsamic reduction

Spinach gf/veg

heirloom tomato / oven-dried goat cheese / mustard cider vinaigrette

Bibb Wedge gf

cured tomato / maple bacon / matchstick onion / crumbled bleu / candied pecan

OPTION 1

DUO PLATED MAIN - PLANNER TO SELECT ONE

Bone-In Chicken Breast & Salmon gf

crispy white cheddar risotto cakes / heirloom tomato crème / roasted herb potato / market vegetable / demi

Petite Filet & Salmon gf

pesto compound butter / balsamic cipollini / roasted potato / market vegetable

Petite Filet & King Crab gf

hollandaise / blistered potatoes / market vegetable

OPTION 2

PLATED MAIN - PLANNER TO SELECT TWO

Ravioli veg

buffalo milk ricotta / spinach / rapini / pine nut / heirloom tomato ragout

Spaghetti Squash gf/df/veg/vegan

olive oil-cured tomato / cipollini / wild mushrooms / arugula / baby bell peppers / arugula pesto / black truffle foam

Chicken gf

thyme-crusted breast / beecher's au gratin / grain mustard cider vinaigrette

Salmon

mushroom gruyere bread pudding / olive & asparagus tapenade / market vegetable

NY Steak gf/df

roasted potato / toasted garlic & herb chimichurri / market vegetable

Seasonal Catch gf

chef's choice preparation / boursin mashed potatoes / market vegetable

Filet Mignon gf/df

bacon-wrapped / blistered potato / market vegetable

BUFFET DINNER

price per person / 20 guest minimum / coffee / tea / bread / butter

SALAD - PLANNER TO SELECT TWO

Arugula gf/veg

pine nuts / orange / piquillo peppers / manchego / champagne-honey vinaigrette

Spinach gf/veg

compressed apple / dried cherry / toasted walnuts / drunken goat cheese / apple vinaigrette

Chopped Kale Caesar gf

parmesan / anchovy

Lemon Farro veg

cucumber / tomato / feta / lemon zest / parsley / garlic / olive oil

Mixed Greens gf/veg

cherry tomato / cucumber / marinated mozzarella / toasted hazelnut basil pistou / fig balsamic reduction

Charred Broccoli gf/df

almonds / golden raisins / pickled onion / bacon / lemon olive oil

Bibb Wedge gf

cured tomato / maple bacon / matchstick onion / crumbled bleu / candied pecan

SIDE - PLANNER TO SELECT TWO

Lemon Garlic Smashed Potato gf/veg

parmesan / parsley

Crispy Brussel Sprout gf/df/veg/vegan

soy / garlic / red pepper flakes / olive oil

Roasted Market Vegetables gf/df/veg/vegan

balsamic reduction

White Cheddar Polenta gf/veg

Vegetable Gratin gf/veg

squash / tomato / zucchini / fennel / toasted brioche crumb / parmesan

Boursin Mashed Potatoes gf/veg

PNW Mushroom Gruyere Bread Pudding veg

MAIN

Cedar Planked-Roasted Salmon gf/df

castelvetrano citrus tapenade

Slow-Roasted Prime Rib gf/df

herb crusted / horseradish crème / au jus

Prosciutto-Wrapped Chicken gf

fontina / white wine mustard sauce

Steamed Manila Clams gf/df

lemon herb butter broth

PNW Mussel gf

piquillo pepper / coriander curry / coconut cream

Pork Belly Mac & Cheese

becher's cheese / caramelized onion

Fresh Seasonal Catch

seasonal preparation

Eggplant Manicotti gf/veg

Seared Broccoli Rabe & Tofu gf/df/veg/vegan

seasoned black lentil / fennel herb salad

Stuffed Portobello Mushroom gf/df/veg/vegan

spinach / cured tomato / roasted garlic / balsamic reduction / olive oil

Crab-Stuffed Chicken gf

mascarpone / caramelized shallot / thyme

Szechuan Prawns gf/df

scallion / ginger / chili paste / soy sauce



CASUAL BUFFET

price per person / 20 guest minimum / coffee / tea / bread / butter

Available May–September

Picnic

seasonal fruit salad / summer greens / house-made chips / baked potato salad / hot dog / hamburger / accompaniments / peach cobbler

BBQ

orange poppy seed coleslaw / bbq ribs & bbq chicken / baked beans / macaroni & cheese / corn bread / carrot cake

Summer Boil

caesar salad / clam chowder bread bowl / bbq chicken / steamed dungeness crab / peel & eat shrimp / sausage / corn / new potatoes / strawberry shortcake

ADDITIONAL STAFFING

BBQ Attendant

PLATED KID'S MEALS

price per person / children 11 and under

PLANNER TO SELECT ONE

Chicken Strips

fries / fresh fruit

Pizza

cheese or pepperoni / green salad

Mac & Cheese veg

green beans

Pasta veg

alfredo or marinara / green salad

Peanut Butter & Jelly Sandwich *df/veg/vegan*

potato chips

DESSERT

price per person

PLATED DESSERT - PLANNER TO SELECT ONE

Shortcake

strawberry / lemon / sweet cream

Cheesecake

seasonal preparation

Croissant Bread Pudding

caramel / apple / whiskey anglaise

Sea Salt Caramel Tart

dark chocolate / candied orange peel

Chocolate Lava Cake

seasonal

Coconut "Milk" Panna Cotta *gf/df/veg/vegan*

seasonal

DESSERT BITES - PLANNER TO SELECT THREE

Sea Salt Caramel Tart

dark chocolate / candied orange peel

Chocolate-Dipped Strawberry *gf*

Flourless Chocolate Tart *gf*

Crème Brûlée *gf*

seasonal

Petite Eclair

Cheesecake Bite

seasonal

Cake Pop

seasonal

Banana Split Shooters *gf*

Tartlet

seasonal

CAKE

Flavor

chocolate / vanilla / marble / lemon poppy / carrot / red velvet

Filling

vanilla swiss buttercream / white chocolate mousse / chocolate mousse / cream cheese / whipped ganache / german chocolate / lemon curd / raspberry curd / passion fruit curd / seasonal fresh fruit / raspberry preserve / strawberry preserve

Icing

vanilla swiss buttercream / chocolate buttercream / kahlua / cream cheese

Style

swiss dot / semi-naked / confetti / round / square

FIRESIDE

S'mores

milk chocolate / marshmallow / graham cracker

Canal S'mores

cayenne & dark chocolate / lavender & white chocolate / fennel pollen & milk chocolate / marshmallow / graham cracker

EXTRAS

Ice Cream

olympic mountain ice cream / seasonal

Ice Cream Sandwiches via Alderbrook Ice Cream Bike

olympic mountain ice cream / canal crunch ice cream & toffee cookie / vanilla ice cream & chocolate chip cookie / mint chocolate ice cream & chocolate cookie



WINE

WHITE

Chardonnay

Canoe Ridge Expedition, Horse Heaven Hills, WA
Bouchard Pere & Fils, Pouilly-Fuisse, Beaune, FR
Ken Wright Cellars "Celilo Vineyard", Columbia Valley, WA
Kendal Jackson "Grand Reserve", Santa Barbara County, CA

Sauvignon Blanc

Wither Hills, Marlborough, New Zealand
Turnbull, Napa Valley, CA
EFESTE "Feral", Ancient Lakes, WA
Reverdy "Les Coutes", Sancerre, FR

Pinot Gris

Canoe Ridge Expedition, Walla Walla, WA
Cooper Hill, Willamette Valley, OR
Portlandia Winery, Willamette Valley, OR
Raptor Ridge, Willamette Valley, OR

Riesling

Dunham "Lewis Estate", Columbia Valley, WA
Shadows "Poet's Leap", Columbia Valley, WA

Other Whites

Canoe Ridge Expedition Rose, Columbia Valley,
Julia's Dazzle Rosé, Columbia Valley, WA
Vanderpump Rosé, Cotes de Provence, FR
Isenhower Cellars Viognier, Yakima Valley, WA
L'Ecole "Old Vines" Chenin Blanc, Columbia Valley, WA

Sparkling

Domaine Ste Michelle, Brut, Columbia Valley, WA
Domaine Ste Michelle, Brut Rosé, Columbia Valley, WA
Cavaliere D' Oro, Prosecco, ITALY
Argyle Brut, Willamette Valley, OR
Veuve Clicquot "Yellow Brut", A Remis, France

RED

Cabernet Sauvignon

Canoe Ridge Expedition, Horse Heaven Hills, WA
Amavi Cellars, Walla Walla Valley, WA
Browne, Columbia Valley, WA
Decoy by Duckhorn, Sonoma County, CA
Powers, Columbia Valley, WA

Merlot

Canoe Ridge Expedition, Horse Heaven Hills, WA
L'Ecole No. 41, Columbia Valley, WA
Terra Blanca Estates "Signature Series", Red Mountain, WA
Novelty Hill, Columbia Valley, WA

Pinot Noir

Marshal Davis, Yamhill-Carlton, OR
La Crema, Willamette Valley, OR
Cooper Hill, Willamette Valley, OR
Melville Estate, Sta. Rita Hills, CA

Syrah

Boomtown, Columbia Valley, WA
The Pretender, Columbia Valley, WA
Walla Walla Vitners, Walla Walla Valley, WA

Zinfandel

Kenwood Jack London, Sonoma, CA

Other Reds

Canoe Ridge Expedition, Columbia Valley, WA
Tamarak "Firehouse Red", Columbia Valley, WA
Matthews Claret, Columbia Valley, WA
Fidelitas 4040, Red Mountain, WA
EFESTE "Final Final", Columbia Valley, WA



SPIRITS

HOUSE

Heritage Distillery Batch #12 Vodka
Pike & Clark Gin
Bacardi Light Rum
Sauza Tequila
Four Roses Bourbon
Famous Grouse Scotch
Jack Daniel's Whiskey

CALL

Tito's Vodka
Tanqueray Gin
Captain Morgan Rum
Hornitos Tequila
Maker's Mark Bourbon
Johnnie Walker Red Label
Crown Royal Whiskey

PREMIUM

Grey Goose Vodka
Hendrick's Gin
Don Q Gran Anejo Rum
Patron Tequila
Basil Hayden Bourbon
Glenlivet Scotch
Pendleton Whiskey

AFTER DINNER

Kahlua
Frangelico
Bailey's Irish Cream
Sambuca Romana
Amaretto Disaronno
Grand Marnier
Courvoisier v.s.
Hennessy v.s

BEER

BEER BY THE BOTTLE

Alaskan Amber
Corona
Total Domination IPA
Blue Moon
Coors Light
Bud Light
Angry Orchard Hard Cider
Pyramid Hefeweizen
White Claw / Assorted Flavors

SPECIALITY COCKTAILS

WHISKEY

Blue OX Sunset Sour

blue ox whiskey blended by oola for alderbrook / syrah
house-made sour mix

Flying Fig

fig vodka / four roses bourbon / muddled blueberries / lemon juice
ginger ale

VODKA

Lavender-Blackberry Lemon Drop

lavender vodka / blackberry / lemon / triple sec / lavender
sugar rim

French Martini

heritage no. 12 vodka / chambord / pineapple & lemon juice

Bloody Mary

oola chili pepper-infused vodka / house-made bloody mary mix /
pickled vegetables / poached prawn

GIN

Elder Apple

cadee gin / elderflower liqueur / apple cider

Limoncello Gin Cocktail

cadee gin / limoncello / club soda

TEQUILA

Blackberry Margarita

silver tequila / triple sec / blackberry / lime / orange / house-made
sour / salt

RUM

Pink Mojito

bacardi / mint / lime / cranberry juice / simple syrup / club soda



CONFERENCE POLICIES

FOOD & BEVERAGE SERVICE

The total sum of food, beverage, room rental and audiovisual equipment will be subject to a taxable 23% service charge and Washington State sales tax. 57% of the service charge will be paid directly to the event services staff.

The sale and service of alcoholic beverages is regulated by the Washington State Liquor Control Board. The resort staff is trained and will enforce all current regulations and guidelines.

No food or drink may be brought into any banqueted functions at Alderbrook Resort & Spa. This does not apply inside guest rooms or inside cottages. An exception to this rule is permitted for wedding and birthday cakes if they are made by a licensed bakery.

GUARANTEED GUEST COUNT & ENTRÉE COUNTS

The guaranteed minimum number of guests attending each function must be sent to your catering representative no later than three (3) business days prior to the commencement of the first function. If the function is plated, exact entrée counts are due at this time.

The following buffet minimums apply:

- 10 guests for breakfast (excluding the continental)
- 10 guests for lunch (excluding the box lunch)
- 10 guests for buffet dinner

Groups with fewer than the minimum must pay for the minimum number of guests.

The highest priced entrée item will be charged for all meals served.

SETUP CHANGES

All changes to your event, agenda, function room or set-up 48 hours prior to commencement are subject to an additional \$250 charge at the discretion of your catering representative.

MUSIC

Outdoor acoustic background music is allowed in our outdoor venues until 9:00 PM. We allow DJs or live music (up to a five (5) person ensemble) in our indoor venues only until 11 PM. Volume levels are monitored and controlled by hotel management

Guest room requirements apply to any function with amplified music indoors.

DECORATIONS

No items are to be used in decorating that may damage or leave marks/holes in the walls, ceilings, flooring or lawns.

Paper sky lanterns are prohibited from use as they cause an extreme fire hazard and are detrimental to the natural environment and waterways.

AMENITY DELIVERY

Bringing gifts for your guests? Let us handle the delivery for you! We deliver in-room gifts for a small charge of \$5.00 per room.

A set-up fee of \$10 per person will be assessed to all outdoor functions.