

2022 WEDDING MENU

HORS D'OEUVRES

price per dozen / 2 dozen minimum order per item

COLD

Spicy Salmon Sashimi gf

rice cake / ginger

\$50

Seared Albacore Tuna gf/df

compressed cucumbers / pickled ginger

\$39

Prawns gf/veg

cocktail sauce

\$44

Stuffed Date gf/veg

blue cheese / almonds / balsamic

\$32

Caprese Tartine veg

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

\$36

Fig & Pig

grilled focaccia / fig jam / goat cheese / prosciutto

\$38

Stuffed Peppadew Peppers gf/df/vegan

olive tapenade

\$38

Heirloom Tomato Ragout gf/veg

avocado mousse polenta

\$36

HOT

Steamed Shrimp Dumpling df

citrus ponzu / scallions

\$49

Foraged Mushroom Tarts veg

fontina / herbs

\$38

Basil en Croute

chicken / puff pastry / brie

\$40

Crostini Cambozola veg

apple butter / onion jam

\$36

Fried Risotto Ball gf/veg

goat cheese arancini

\$38

Stuffed Cremini Mushrooms gf/veg

eggplant / caponata / feta

\$40

Chorizo Empanada

queso fresco / black bean relish

\$40

Crab Cake

sriracha aioli

\$75

RECEPTION DISPLAYS

price per person

Market Vegetables veg

local vegetables / seasonal hummus / herb dip / grilled pita
\$14

Market Fruit gf/df/veg

seasonal fruit / berries / local honey dipping sauce
\$14

Cured

selection of local artisan cured meats / house-made pickles /
seasonal mustards / selection of local artisan cheese / grilled
baguette / toasted hazelnut / local honey
\$26

Dip In

walla walla onion dip / garlic hummus / spicy queso / guacamole /
fresh tortilla chips / house-made potato chips / pita bread /
assorted vegetables
\$20

Oyster

oyster on the half shell / bbq oyster / seasonal accompaniment
market price

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 / marcona
almond / champagne vinaigrette / fig balsamic reduction

Spinach gf/veg

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

Wedge gf

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

OPTION 1

DUO PLATED MAIN - PLANNER TO SELECT ONE

Bone-In Chicken Breast & Salmon gf

mashed potato / pesto compound butter / roasted herb potato /
market vegetable / demi
\$65

Petite Filet & Salmon gf

pesto compound butter / roasted mushroom / roasted potato /
market vegetable / demi
\$69

Petite Filet & Dungeness Crab gf

hollandaise / blistered potatoes / market vegetable / demi
market price

OPTION 2

PLATED MAIN - PLANNER TO SELECT TWO

Ravioli veg

buffalo milk ricotta / spinach / pine nut / heirloom tomato ragout
\$52

Cauliflower Steak df/veg/vegan

harissa / farro / lemon / herbs
\$52

Chicken gf

thyme-crusted breast / beecher's au gratin / grain mustard beurre
blanc
\$54

Salmon

mushroom gruyere bread pudding / olive tapenade / market
vegetable
\$58

NY Steak gf/df

roasted potato / toasted garlic & herb chimichurri / market
vegetable
\$62

Filet Mignon gf/df

bacon-wrapped / blistered potato / market vegetable / demi
\$68

BUFFET DINNER

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

GATHER

SALAD

Arugula gf/veg

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

Roasted Beet gf/veg

watercress / frisse / hazelnuts / goat cheese / thyme honey /
lemon vinaigrette

Lemon Farro veg

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

ENTREE – PLANNER TO SELECT TWO

Cedar Plank Roasted Salmon gf/df

castelvetrano citrus tapenade

Slow-Roasted Prime Rib gf/df

herb-crusted / horseradish crème / au jus

Seasonal Catch

seasonal accompaniment

Prosciutto-Wrapped Chicken gf

fontina / white wine mustard sauce

SIDES

Boursin Mashed Potatoes gf/veg

Roasted Market Vegetables gf/df/veg/vegan

balsamic reduction

\$64

FEAST

SALAD

Chard & Arugula gf/veg

toasted quinoa / roasted sweet potato / bleu cheese / roasted
garlic and basil dressing

Spinach gf/veg

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

Charred Broccoli gf/df

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

ENTREE

Steamed Manila Clams gf

lemon herb butter broth

Slow-Roasted Prime Rib gf/df

herb-crusted / horseradish crème / au jus

Cedar Plank-Roasted Salmon gf/df

castelvetrano citrus tapenade

SIDES

Lemon Garlic Smashed Potato gf/veg

parmesan/parsley

Roasted Market Vegetables gf/df/veg/vegan

balsamic reduction

\$72

REHEARSAL DINNER

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

Picnic

seasonal fruit salad / summer greens / freshly baked chips / baked
potato salad / hot dog / hamburger / accompaniments / berry pie
\$55

BBQ

orange poppy seed coleslaw / bbq ribs & chicken / baked beans /
mac & cheese / corn bread / carrot cake
\$58

Summer Boil

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

PLATED KID'S MEALS

price per person / children 11 and under

PLANNER TO SELECT ONE

Chicken Strips df

fries / fresh fruit

Pizza

cheese or pepperoni / green salad

Mac & Cheese veg

green beans

Pasta

alfredo or marinara / green salad

Peanut Butter & Jelly Sandwich df/veg

potato chips

\$24

VENDOR MEALS

price per person / includes soft drink or bottled water

PRE ORDER REQUIRED – ONE PER VENDOR

Burger & Fries

Fish & Chips

Hummus & Vegetable Plate veg

\$24

LATE NIGHT

price per person

Slide

beef / fried chicken / black bean / sweet potato fries
\$26

Soft Hot Pretzels veg

warm queso / yellow mustard
\$8

Hand-Tossed Pizza

cheese / pepperoni / supreme
\$14

Hot Dog Cart

all beef hot dog & polish dog / grilled onion / ketchup / mustard /
mayo / cream cheese / made to order
30 guest minimum
\$12

Ice Cream Sandwiches

olympic mountain ice cream / peanut butter cookie & chocolate
ice cream / vanilla ice cream with chocolate chip cookie / mint
chocolate ice cream with chocolate cookie / served in alderbrook
ice cream bike
\$12

DESSERT

price per person

FIRESIDE

S'mores

milk chocolate / marshmallow / graham cracker
\$7

Canal S'mores

cayenne & dark chocolate / lavender & white chocolate / fennel
pollen & milk chocolate / marshmallow / graham cracker
\$12

DESSERT PACKAGE

wedding cake for 25% of guests / 2 or 3 tiers

choice of three petite desserts displayed / 1 piece of guest

Sea Salt Caramel Tart

dark chocolate / candied orange peel

Chocolate-Dipped Strawberry gf

Flourless Chocolate Tart gf

Banana Split Shooters gf

Petite Eclair

Crème Brûlée gf

seasonal

Cheesecake Bite

seasonal

Cake Pop

seasonal

Tartlet

seasonal

\$16

CAKE

price per guest / round tiers / cake stand / pillars / cutting &
plating / flower placement only / floral to be provided by wedding

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 / fresh fruit /
raspberry preserve / strawberry preserve

Icing

vanilla swiss buttercream / chocolate buttercream / kahlua /
cream cheese

Style

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

\$8 / 20 guest minimum

CAKE EXTRAS

Square Tiers

additional per guest
\$2

CUPCAKES

price per guest

Regular

\$6

Mini

\$5

WINE

WHITE

Chardonnay

Canoe Ridge Expedition, Horse Heaven Hills, WA	\$36
Stags' Leap, Hands of Time, Napa Valley	\$60
Browne, Columbia Valley, WA	\$70
Kendal Jackson "Grand Reserve", Santa Barbara County, CA	\$45

Sauvignon Blanc

Wither Hills, Marlborough, New Zealand	\$40
Turnbull, Napa Valley, CA	\$55
EFESTE "Feral", Ancient Lakes, WA	\$55
Reverdy "Les Coutes", Sancerre, FR	\$70

Pinot Gris

Canoe Ridge Expedition, Walla Walla, WA	\$36
Cooper Hill, Willamette Valley, OR	\$40
Ponzi, Willamette Valley, OR	\$55

Riesling

Dunham "Lewis Estate", Columbia Valley, WA	\$40
Shadows "Poet's Leap", Columbia Valley, WA	\$50

Other Whites

Canoe Ridge Expedition Rose, Columbia Valley, WA	\$36
Julia's Dazzle Rosé, Columbia Valley, WA	\$50
Vanderpump Rosé, Cotes de Provence, FR	\$60
Isenhower Cellars Viognier, Yakima Valley, WA	\$48
L'Ecole Chenin Blanc, Columbia Valley, WA	\$44

Sparkling

Domaine Ste Michelle, Brut, Columbia Valley, WA	\$36
Domaine Ste Michelle, Brut Rosé, Columbia Valley, WA	\$48
Argyle Brut, Willamette Valley, OR	\$65
Veuve Clicquot "Yellow Brut", A Remis, France	\$135

RED

Cabernet Sauvignon

Canoe Ridge Expedition, Horse Heaven Hills, WA	\$36
Amavi Cellars, Walla Walla Valley, WA	\$65
Browne, Columbia Valley, WA	\$70
Decoy by Duckhorn, Sonoma County, CA	\$55
Powers, Columbia Valley, WA	\$40

Merlot

Canoe Ridge Expedition, Horse Heaven Hills, WA	\$36
L'Ecole No. 41, Columbia Valley, WA	\$55
Terra Blanca Estates "Signature Series", Red Mountain, WA	\$60
Novelty Hill, Columbia Valley, WA	\$40

Pinot Noir

Argyle, Willamette Valley, OR	\$50
La Crema, Willamette Valley, OR	\$65
Cooper Hill, Willamette Valley, OR	\$44
Gran Moraine, Yamhill-Carlton, OR	\$75

Syrah

Boomtown, Columbia Valley, WA	\$36
The Pretender, Columbia Valley, WA	\$55

Zinfandel

Kenwood, Sonoma, CA	\$50
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Other Reds

Canoe Ridge Expedition, Columbia Valley, WA	\$36
Tamarak "Firehouse Red", Columbia Valley, WA	\$45
Matthews Claret, Columbia Valley, WA	\$65
Fidelitas 4040, Red Mountain, WA	\$55
EFESTE "Final Final", Columbia Valley, WA	\$85

SPIRITS

HOUSE \$8 HOSTED / \$10 CASH*

Heritage Distillery Batch #12 Vodka
Heritage Distillery Batch #12 Gin
Bacardi Light Rum
Lunazul Tequila
Heritage Distillery Batch #12 Whisky
Famous Grouse Scotch

CALL \$10 HOSTED / \$12 CASH*

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

PREMIUM \$12 HOSTED / \$14 CASH*

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

AFTER DINNER \$9 HOSTED / \$11 CASH*

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

BEER

BEER BY THE BOTTLE \$6 HOSTED / \$8 CASH*

Alaskan Amber
Corona
Bodhizafa IPA Georgetown Brewery
Blue Moon
Coors Light
Bud Light
Rambling Route Apple
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
\$15

Flying Fig

fig vodka / four roses bourbon / muddled blueberries / lemon
juice ginger ale
\$14

VODKA

Huckleberry Lemon Drop

heritage no. 12 vodka / huckleberry / lemon / triple sec /
sugar rim
\$14

French Martini

heritage no. 12 vodka / chambord / pineapple & lemon juice
\$14

Bloody Mary

heritage sweet ghost pepper vodka / house-made bloody mary
mix pickled vegetables / poached prawn
\$14

GIN

Elder Apple

heritage no. 12 gin / elderflower liqueur / apple cider
\$13

Limoncello Gin Cocktail

heritage no. 12 gin / limoncello / club soda
\$14

TEQUILA

Blackberry Margarita

luna azul tequila / blue agave / fresh lime juice / muddled
blackberry / salted rim
\$14

RUM

Pink Mojito

bacardi / mint / lime / cranberry juice / simple syrup / club soda
\$13

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
\$22

House-Smoked Salmon Scramble gf
boursin / chive
\$25

Seasonal Frittata
\$23

Traditional Eggs Benedict
ham / poached egg / english muffin / hollandaise
\$27

ADD ON

price per person / enhancement to buffet or plated meal

Omelets / made to order / 20 guest minimum \$18

Breakfast Burrito / seasonal accompaniment \$7

Breakfast Sandwich / seasonal accompaniment \$7

Petite Quiche / seasonal \$8

Bagel / cream cheese / smoked salmon / caper / red onion \$12

Sausage \$6

Bacon \$6

Scrambled Eggs / cheddar / chive \$6

Egg Bites / seasonal \$8

Biscuits & Gravy / sausage / herb \$9

BUFFET

price per person / coffee / tea / juice / accompaniments

Continental

granola / yogurt / fruit / muffins / scones / croissants
\$23

Wrap

scrambled egg / bacon / sausage / ham / cheddar / tomato /
spinach / jalapeño / sour cream / salsa / tortilla / breakfast potato /
fruit
\$27

Rise

scrambled egg / sausage & bacon / breakfast potato / pastry /
fruit
\$30

Energize

hard-boiled egg / chia pudding parfait / granola & berries / steel
cut oats / toasted almonds / seasonal fruit compote / chicken
sausage / greek yogurt / local honey
\$32

Indulge

traditional eggs benedict / breakfast potato / sausage & bacon /
pastry / fruit
\$42

SIDE

price per person

Oatmeal / seasonal accompaniments \$6

Cinnamon Roll \$6

Scone / seasonal \$6

Croissant / seasonal \$7

“GET READY” SNACKS

OPTION 1

price per guest

Fresh Fruit Skewers gf/df/veg/vegan

Petite Sandwiches veg

avocado toast / toasted sesame seeds / rosemary bread
marinated cucumber / pickled shallot / goat cheese / toasted
house brioche

“BLT” df

prosciutto / fig jam / butter lettuce / cured tomato

Bottled Water

san pellegrino sparkling water / acqua panna still water

\$22

OPTION 2

price per guest

Fresh Fruit / Sliced Local Cheese gf/veg

Hummus df/veg/vegan

assorted flavors / cucumber / tomato / marinated artichoke
hearts / olives / pita bread / rice crackers

Bottled Water

san pellegrino sparkling water / acqua panna still water

\$20

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)
- 15 guests for lunch (excluding the box lunch)
- 20 guests for buffet dinner

Groups with fewer than the minimum may order a plated option or 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 per change, plus service charge and tax**, 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 \$15 per person will be assessed to all outdoor functions.