

2022 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

\$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

BREAK

price per person

North Shore gf/df/veg/vegan

corn tortilla chips / salsa / black bean dip / guacamole
\$13

Movie Time gf/df/veg

house-made potato chips / popcorn / peanuts / m&ms
\$13

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
\$19

Washington Apple veg

apple slices & assorted dipping sauces / cheddar & apple tartlet /
mason jar caramel apple cobbler
\$19

Parfait gf/veg

build your own parfait / assorted yogurt / house-made granola / dried
fruit / local honey / whole seasonal fruit / nuts
\$17

Mediterranean df/veg/vegan

olive tapenade / canal hummus / pita / crudité / feta / oven roasted
tomato
\$15

Sweet Shop

assorted candy treats from union city market / bag
\$12

Ice Cream Sandwiches

olympic mountain ice cream / seasonal assortment / served from
alderbrook ice cream bicycle cart
\$12

EXTRA

price per dozen

Chocolate Rice Krispie Treat gf

\$26

Coffee Cake

\$27

Lemon Bar

\$29

Brownie gf

traditional / blondies
\$29

Cookie

assortment
\$29

Soft Pretzel

cheese sauce / mustard
\$38

Donut Holes

\$29

EXTRA

individually priced

Whole Fruit

\$3 each

Yogurt

\$4 each

House-Made Granola Bar

\$8 each

Clif Bar & Kind Bar

assortment
\$4 each

Popcorn

butter / cheddar/ chocolate
\$8 each

BEVERAGE SERVICE

individually priced

Soft Drinks & Bottled Water / assorted

\$5

Hot Tea / the republic of tea / assorted

\$5

Sparkling Water / la croix

\$6

Bottled Water / san pellegrino sparkling / aqua panna still

\$8

Sparkling Cider

\$24

House-Made Juice / bottled /

seasonal

\$10

Energy Drink / red bull

\$6

Iced Tea / per gallon

\$32

Lemonade / per gallon

\$32

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

\$48

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 urracco coffee / the republic of tea assorted hot tea / hot cocoa & cider

\$24

CONTINUOUS BEVERAGE SERVICE

price per person / up to an 8-hour service

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

\$18

SMOOTHIE & JUICE BAR

price per person / 1-hour service / attendant

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

\$17 / 20 guest minimum

LUNCH

BUFFET OF THE DAY

price per person / coffee / tea / accompaniments

choose the lunch buffet featured on that day for a reduced price
\$39 per person

or any buffet any day
\$45 per person

Monday - PNW

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

Tuesday - Fiesta

chicken tortilla soup / marinated cucumber salad / carne asada /
chicken carnitas / black bean corn salad & cilantro dressing / charred
pepper & onion / spanish rice & ranchero beans / crema / cabbage /
lime / pico de gallo / smashed avocado / cilantro / cotija / 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 / coconut tapioca pudding

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 - Fish "Fry"

seasonal baby greens / house coleslaw / crispy chicken sandwich /
crispy cod sandwich / tofu sandwich lettuce / tomato / cheddar /
pickle / sesame bun / tartar / house aioli / lemon / house chips /
huckleberry cake

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 capers & olive oil /
roasted oregano vegetables / marinated olives / cucumber salad /
lemon olive oil prawns / lemon garlic grilled beef / grilled eggplant /
pita & gf wraps / roasted garlic & mint yogurt sauce / honey ricotta
pie

Any Day - Deli

chicken noodle soup / spinach with goat cheese & strawberry salad /
assorted deli meat / assorted cheese / assorted breads / condiments /
house-made chips / freshly baked cookies
\$39

BOX LUNCH

price per person / chips / cookie / whole fruit / 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

grilled chicken cobb / romaine / hard boiled egg / olives / roasted
tomato / avocado / crumbled blue cheese / bacon crumbles / creamy
herb dressing

\$33 / \$39 includes reusable alderbrook lunch bag

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

Catch

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

Cured

selection of local artisan cured meats / house-made pickles &
seasonal mustards / selection of local artisan cheese / grilled
baguette / toasted hazelnut / local honey
\$22

Dip In

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

Slide

assortment of sliders / beef / fried chicken / black bean / sweet
potato fries & assorted dipping sauces
\$26

Oyster

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

Hot Dog Cart

all beef hot dog & polish dog / grilled onion / ketchup / mustard /
mayo / cream cheese / made-to-order
\$14 / 30 guest minimum

Ice Cream Sandwiches via Alderbrook Ice Cream Bike

chocolate ice cream & peanut butter cookie / vanilla ice cream &
chocolate chip cookie / mint chocolate ice cream & chocolate cookie
\$12

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

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

Basil en Croute

chicken / puff pastry / brie

\$58

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

crumbled 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 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 / market vegetable / 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

Seasonal Catch gf

chef's choice preparation / boursin mashed potatoes / market vegetable / beurre blanc
market price

Filet Mignon gf/df

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

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 Caesar gf

parmesan / anchovy / croutons

Lemon Farro veg

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

Mixed Greens gf/veg

cherry tomato / cucumber / marinated mozzarella / marcona almond champagne vinaigrette / fig balsamic reduction

Charred Broccoli gf/df

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

Wedge gf

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

SIDE - PLANNER TO SELECT TWO

Lemon Garlic Smashed Potato gf/veg

parmesan / parsley

Crispy Brussel Sprout gf/veg/vegan

aged balsamic / pickled onion

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

castelvetro 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

Scampi Prawns gf

coriander curry / coconut cream

Pork Belly Mac & Cheese

white cheddar / 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

2 Mains - \$65

3 Mains - \$74



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 / berry pie
\$55

BBQ

orange poppy seed coleslaw / bbq ribs & bbq chicken / baked beans / macaroni & 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

ADDITIONAL STAFFING

BBQ Attendant

\$150 each

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

\$24

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

\$8

DESSERT BITES - PLANNER TO SELECT THREE

Sea Salt Caramel Tart

dark chocolate / candied orange peel

Chocolate-Dipped Strawberry gf

Flourless Chocolate Tort gf

Crème Brûlée gf

seasonal

Petite Eclair

Cheesecake Bite

seasonal

Cake Pop

seasonal

Banana Split Shooters gf

Tartlet

seasonal

\$14

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 / combed buttercream / round / square

\$8 / 20 guest minimum

FIRESIDE

S'mores

milk chocolate / marshmallow / graham cracker

\$8

Canal S'mores

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

\$14

EXTRAS

Ice Cream

olympic mountain ice cream / seasonal

\$8

Ice Cream Sandwiches via Alderbrook Ice Cream Bike

olympic mountain ice cream / chocolate ice cream & peanut butter cookie / vanilla ice cream & chocolate chip cookie / mint chocolate ice cream & chocolate cookie

\$12

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

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

Other Whites

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|--|------|
| 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

| | |
|--|-------|
| Zilch, Non Alcoholic, Brut Bubbles, CA | \$30 |
| 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

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|---|------|
| 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

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|------------------------------------|------|
| 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 |
|---------------------|------|

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 \$10 HOSTED / \$12 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
Georgetown Brewery
Blue Moon
Coors Light
Bud Light
Rambling Route Apple
Pyramid Hefeweizen
White Claw / Assorted Flavors

***CASH BAR SERVICE FEE \$150 PER BAR SETUP**

SPECIALITY COCKTAILS

WHISKEY

Blue OX Sunset Sour

blue ox whiskey blended by oola for alderbrook / syrah
house-made sour mix
\$15

VODKA

Flying Fig

fig vodka / elderflower liquor / agave / lemon juice / splash of
cranberry / mint leaf
\$14

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

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

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.