

# 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 urraco / 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 urraco 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 urraco 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 / honey sesame bars

### 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 / baked potato salad / crispy chicken sandwich / crispy cod sandwich / tofu sandwich lettuce / tomato / cheddar / pickle / sesame bun / tartar / house aioli / lemon corn bread / 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 / 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 / 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/df/veg/vegan

aged balsamic pickled onion / romano

### 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 Tart** 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 / confetti / 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

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 \$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

#### 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

## 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.