

# willowsLODGE

## WEDDING AND SPECIAL OCCASION SERVICES

### 2009 INFORMATION

WILLOWS LODGE, "A NORTHWEST CELEBRATION OF THE SENSES", OFFERS YOU AN INTIMATE AND UNIQUE SPECIAL OCCASION SITE. LOCATED ON THE SAMMAMISH RIVER IN THE HEART OF WESTERN WASHINGTON'S PICTURESQUE WINE COUNTRY, THIS LUXURY HOTEL OFFERS AWARD-WINNING HERB GARDENS AND FIVE ACRES OF EXQUISITELY LANDSCAPED GROUNDS.

KNOWLEDGEABLE CATERING STAFF WILL HELP YOU CREATE A MEMORABLE EXPERIENCE WHILE OUR SUPERIOR CULINARY TEAM OFFERS YOU THE FLEXIBILITY TO CREATE A PERFECT MENU. WHETHER IT IS A PRIVATE WINE TASTING OF FEATURED WASHINGTON WINES, A NORTHWEST BARBECUE BUFFET OR A MULTI-COURSE SIT-DOWN DINNER, OUR WELL-APPOINTED BANQUET STAFF WILL MAKE EVERY ASPECT OF YOUR OCCASION REMARKABLE.

THE SAMMAMISH BALLROOM AND FOYER CAN ACCOMMODATE A MAXIMUM OF 192 PEOPLE FOR RECEPTIONS WHILE THE GARDEN GAZEBO CAN SEAT UP TO 192 PEOPLE FOR CEREMONIES. THE HERBFARM RESTAURANT HOLDS A GARDEN TOUR NEAR AND AROUND THE GARDEN GAZEBO ON THURSDAY, FRIDAY & SATURDAY EVENINGS FROM 6:30 PM TO 7:00 PM AND ON SUNDAY AFTERNOONS FROM 4:00 PM TO 4:30 PM. FOR THIS REASON WE ASK THAT ALL CEREMONIES TAKING PLACE THURSDAY THROUGH SATURDAY END BY 6:30 PM OR START NO EARLIER THAN 7:00 PM AND CEREMONIES TAKING PLACE ON SUNDAY END BY 4:00 PM OR START NO EARLIER THAN 4:30 PM.

WILLOWS LODGE SPECIAL OCCASION PACKAGES INCLUDE: AN OVERNIGHT GUEST ROOM SUITE FOR THE BRIDE & GROOM, CUSTOM DESIGNED CHAIRS, BEAUTIFULLY APPOINTED TABLETOPS WITH LINENS, CHINA, FLATWARE AND GLASSWARE, COMPLIMENTARY DANCE FLOOR, VOTIVE CANDLE USAGE, CAKE CUTTING AND PARKING.

### PRICING

**SATURDAY EVENING**  
6:00 PM - 11:30 PM

**FRIDAY EVENING**  
7:00 PM - 11:30 PM

**SUNDAY FLEX TIME**  
6 HRS, 10:00 AM - 10:30 PM

**120-PERSON MINIMUM**  
PLEASE INQUIRE IF YOU HAVE A SMALLER  
PARTY

**100-PERSON MINIMUM**  
PLEASE INQUIRE IF YOU HAVE A SMALLER  
PARTY

**\$60.00 PER PERSON FOOD MINIMUM**  
**\$15.00 PER PERSON BEVERAGE**  
**MINIMUM**

**\$55.00 PER PERSON FOOD MINIMUM**  
**\$15.00 PER PERSON BEVERAGE**  
**MINIMUM**

**\$2,000.00 SAMMAMISH BALLROOM**  
**\$2,500.00 GAZEBO & SAMMAMISH BALLROOM**  
**\$300.00 BURKE ROOM - BRIDAL CHANGING ROOM**

THE FOOD & BEVERAGE PRICING IS SUBJECT TO A 20% SERVICE CHARGE AND 9.5% TAX.  
THE FACILITY FEES ARE SUBJECT TO A 9.0% TAX.

### RESERVATIONS AND PAYMENT

RESERVATIONS MAY BE MADE UP TO 18 MONTHS IN ADVANCE. ALL EVENING WEDDINGS ENDING AFTER 6:00 PM, WITH MUSIC, MUST RENT THREE GUEST ROOMS AT A REDUCED RATE. TO RESERVE A DATE AND TIME A SIGNED CONTRACT, CREDIT CARD AND A \$2,500.00 NON-REFUNDABLE PREPAYMENT ARE REQUIRED. PAYMENT OF THE TOTAL ESTIMATED BILL IS DUE TWO WEEKS PRIOR TO YOUR FUNCTION.

# CATERING INFORMATION

## MENUS

ENCLOSED FOR YOUR CONSIDERATION ARE THE WILLOWS LODGE BANQUET MENUS. WILLOWS LODGE OFFERS A BROAD SELECTION OF MENU ITEMS BUT IF YOU HAVE SPECIAL REQUESTS OUR CHEFS WILL BE HAPPY TO WORK WITH YOU ON CREATING A SIGNATURE MENU. PLEASE NOTE OUR POLICIES FOR PLATED MEAL SELECTIONS LISTED BELOW UNDER GUARANTEES AND ALSO ON EACH PLATED MENU PAGE. THE FOOD, BEVERAGE AND MISCELLANEOUS PRICES QUOTED ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE WASHINGTON STATE SALES TAX. THESE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE, BUT MAY BE CONFIRMED UP TO THREE MONTHS PRIOR TO YOUR EVENT. ALL FOOD AND BEVERAGES FOR YOUR FUNCTION MUST BE OBTAINED FROM WILLOWS LODGE.

## GUARANTEES

THE CATERING OFFICE MUST BE NOTIFIED OF YOUR GUARANTEED NUMBER OF GUESTS AS WELL AS YOUR MENU SELECTIONS AND ENTRÉE COUNTS BY 11:00 AM THREE (3) BUSINESS DAYS PRIOR TO YOUR EVENT. ONCE RECEIVED BY THE CATERING DEPARTMENT THE NUMBER WILL BE CONSIDERED A GUARANTEE AND IS NOT SUBJECT TO REDUCTION. IF YOU ARE UNABLE TO PROVIDE EXACT ENTRÉE COUNTS FOR YOUR PLATED MEAL YOU WILL BE CHARGED AN ADDITIONAL \$10.00 PER GUEST ON TOP OF THE PLATED MEAL PRICE.

## BEVERAGE SERVICE

BEVERAGES FOR YOUR FUNCTION ARE PURCHASED ON A PER DRINK BASIS, WINE IS CHARGED PER BOTTLE. HOSTED BARS CARRY A BARTENDER FEE OF \$25.00 PER HOUR AND CASH BARS INCUR A BARTENDER FEE OF \$50.00 PER HOUR; BOTH STYLES HAVE A TWO-HOUR BARTENDER MINIMUM.

## GUESTROOMS

WILLOWS LODGE OFFERS 84 LUXURY GUESTROOMS AND SUITES. ALL GUESTROOMS HAVE A FIREPLACE, PATIO OR BALCONY, LARGE SOAKING TUB, STEREO SYSTEM, AND COMPLIMENTARY HIGH-SPEED INTERNET ACCESS. GUEST ROOM RESERVATIONS CAN BE ARRANGED BASED ON AVAILABILITY THROUGH OUR CATERING AND CONFERENCE SERVICES DEPARTMENT. ALL FUNCTIONS WITH MUSIC ENDING AFTER 7:00 PM MUST RENT THREE GUEST/NOISE ROOMS AT A DISCOUNTED RATE.

## PAYMENT POLICIES

THE BOOKING FEE FOR EACH EVENT IS SPECIFIED ON YOUR EVENT CONTRACT. PAYMENT OF THE TOTAL ESTIMATED BILL FOR SOCIAL EVENTS IS DUE TWO WEEKS PRIOR TO THE SCHEDULED EVENT DATE. ALL BANQUET FUNCTIONS MUST HAVE A VALID CREDIT CARD NUMBER ON FILE. WILLOWS LODGE WILL ONLY BILL CORPORATE CLIENTS THAT HAVE ESTABLISHED A DIRECT BILL ACCOUNT WITH OUR ACCOUNTING DEPARTMENT. IF YOU ARE INTERESTED IN SETTING UP A DIRECT BILL ACCOUNT PLEASE REQUEST AN APPLICATION FORM; THIS MUST BE SUBMITTED NO LATER THAN THREE WEEKS PRIOR TO THE DATE OF YOUR SCHEDULED EVENT.

## SHIPPED MATERIAL, SET-UP AND DECORATIONS

THE CATERING DEPARTMENT MUST APPROVE ALL SHIPPED MATERIALS PRIOR TO ARRIVAL. PLEASE HAVE ALL SHIPPED MATERIALS ADDRESSED TO WILLOWS LODGE C/O CATERING DEPARTMENT WITH THE COMPANY NAME, COMPANY CONTACT, FUNCTION ROOM AND DATE OF FUNCTION CLEARLY MARKED. WILLOWS LODGE CANNOT ACCEPT DELIVERIES MORE THAN THREE DAYS BEFORE YOUR EVENT.

YOUR BANQUET ROOM WILL BE READY FOR ANY EXTRA TOUCHES YOU ARE PROVIDING THIRTY MINUTES PRIOR TO YOUR SCHEDULED START TIME FOR CORPORATE EVENTS AND ONE-HOUR PRIOR FOR SOCIAL EVENTS. PLEASE ASK YOUR CATERING REPRESENTATIVE ABOUT RESTRICTIONS ON HOW AND WITH WHAT YOU MAY DECORATE OR SPECIFIC REQUESTS ON SET-UP TIME AND DECORATIONS. WILLOWS LODGE CANNOT STORE AND WILL NOT BE RESPONSIBLE FOR ANY MATERIALS LEFT BEHIND AFTER THE CONCLUSION OF YOUR EVENT.

## AUDIO-VISUAL EQUIPMENT

WILLOWS LODGE HAS ENLISTED AVMS CORPORATION TO OFFER A COMPREHENSIVE RANGE OF PRODUCTION SERVICES TO MEET YOUR NEEDS. OUR HOTEL IS ALSO PROUD TO FEATURE GLOBAL MEETING™ HIGH-SPEED INTERNET CONNECTION. ADDITIONAL CHARGES APPLY TO ALL AUDIO-VISUAL EQUIPMENT AND HIGH-SPEED INTERNET CONNECTIONS. PLEASE SPEAK TO THE CATERING DEPARTMENT TO OBTAIN ADDITIONAL INFORMATION AND PRICING.

## HORS D'OEUVRES

MINIMUM ORDER OF TWO (2) DOZEN PER SELECTION

### EARTH

CHICKPEA AND PARMESAN CAKES WITH PARMIGIANO-REGGIANO AND CILANTRO AIOLI

\$36.00 PER DOZEN

GRILLED CROSTINI WITH CAPRESE SALAD AND FRESH BASIL

\$34.00 PER DOZEN

STILTON AND WALNUT TARTS WITH QUINCE JAM

\$36.00 PER DOZEN

OLIVE TAPENADE CROSTINI WITH PECORINO FRESCO CHEESE

PER DOZEN

\$34.00

MUSHROOM AND BUTTERNUT SQUASH EMPANADAS

PER DOZEN

\$36.00

VEGETARIAN EGGROLLS WITH SWEET CHILE DIPPING SAUCE

PER DOZEN

\$35.00

### WATER

COCONUT PRAWNS WITH APRICOT HORSERADISH GLAZE

\$43.00 PER DOZEN

MANGO-CURRY SHRIMP SALAD IN CUCUMBER CUPS

PER DOZEN

\$44.00

NORTHWEST SALMON CAKES WITH CHIVE AIOLI

PER DOZEN

\$46.00

SEVEN SPICE SOKO TUNA LOLLIPOPS WITH SWEET GINGER LIME GLAZE

PER DOZEN

\$45.00

ARTICHOKE, CRAB AND PARMESAN VOL-AU-VENTS

PER DOZEN

\$46.00

RYE CRISPS WITH SMOKED SALMON, MICROGREENS AND DILL CRÈME FRAÎCHE

\$44.00 PER DOZEN

## FIRE

PEPPER CRUSTED BEEF WITH HORSERADISH CREAM ON A GARLIC CROSTINI

\$48.00 PER DOZEN

GRILLED FLATBREAD WITH CHORIZO SAUSAGE, CARAMELIZED ONIONS AND GOAT CHEESE

\$43.00 PER DOZEN

PANCETTA, LEEK AND GOAT CHEESE TARTLETS

\$44.00

PER DOZEN

BRAISED BEEF ON GRUYERE CRACKERS WITH PORT WINE SYRUP

\$46.00 PER DOZEN

JALAPENO, BACON AND GOAT CHEESE CROQUETTES

\$42.00

PER DOZEN

KOBE BEEF PINCHOS WITH VALDEON AND CRUSHED MARCONA ALMONDS

\$46.00 PER DOZEN

## AIR

HERBED TURKEY WITH CRANBERRY CHUTNEY ON A CRISPY POTATO CAKE

\$43.00 PER DOZEN

DUCK CONFIT ON ROSEMARY CRACKERS WITH ROASTED PEAR CHUTNEY

\$44.00 PER DOZEN

MINIATURE PAN-ASIAN CHICKEN LETTUCE CUPS

\$42.00

PER DOZEN

GRILLED CHICKEN QUESADILLAS WITH PEPPERJACK CHEESE AND AVOCADO CRÈME FRAÎCHE

\$42.00 PER DOZEN

PLUM-GLAZED DUCK SALAD IN A WONTON CUP

\$45.00

PER DOZEN

SMOKED CHICKEN, FENNEL AND PUMPKIN PURSES

\$46.00

PER DOZEN

## RECEPTION DISPLAYS

### TRIO OF DIPS

SPICY FETA; BLACK BEAN AND CHIPOTLE; AND SPINACH, ARTICHOKE, BOURSIN & ROASTED GARLIC WITH

TORTILLA CHIPS, GOURMET BREADS AND CRACKERS

\$12.00 PER GUEST

### BAKED BRIE

WARM BRIE IN A PASTRY SHELL SERVED WITH DATES, DRIED FRUIT, GOURMET BREADS AND CRACKERS

\$8.00 PER GUEST

## MARKET VEGETABLE DISPLAY

DISPLAY OF SEASONAL SLICED VEGETABLES AND CUCUMBER-DILL RANCH DIP

\$5.00 PER GUEST

## CHEESE DISPLAY

DISPLAY OF LOCALLY PRODUCED AND IMPORTED CHEESE, DRIED FRUIT, NUTS, GOURMET BREADS AND CRACKERS

\$10.00 PER GUEST

## ANTIPASTI PLATTER

DISPLAY OF ITALIAN-STYLE AGED CURED MEATS, MARINATED VEGETABLES, INTERNATIONAL CHEESES, GOURMET BREADS AND CRACKERS

\$15.00 PER GUEST

## MEZE PLATTER

15 PERSON MINIMUM

MARINATED OLIVES, DOLMADES, ROASTED RED PEPPER HUMMUS, PITA CHIPS, PROSCIUTTO WRAPPED BOCONCINI, TOASTED CHICKPEAS, CUCUMBER-TOMATO SALAD AND FETA STUFFED ROASTED PEPPERS

\$18.00 PER GUEST

## ICED SEAFOOD DISPLAY

POACHED JUMBO PRAWNS AND SNOW CRAB CLAWS WITH FRESH LEMON SLICES AND COCKTAIL SAUCE

\$18.00 PER GUEST

## FRUIT DISPLAY

LAVISH DISPLAY OF SEASONAL FRESH FRUIT AND BERRIES

\$6.00 PER GUEST

## PAN-ASIAN PLATTER

15 PERSON MINIMUM

BBQ PORK, SPRING ROLLS, CHILLED GRILLED LIME-CHILE MARINATED PRAWNS AND ASSORTED FRESH SUSHI WITH WASABI, SOY SAUCE, PICKLED GINGER, HOT MUSTARD AND TOASTED SESAME SEEDS

\$20.00 PER GUEST

## RECEPTION STATIONS

MINIMUM OF 25 GUESTS. ALL STATIONS REQUIRE A CHEF ATTENDANT FOR A FEE OF \$50.00 PER STATION FOR EVERY 50 GUESTS.

## PASTA STATION

PASTA SERVED WITH SHAVED PARMESAN, FOCACCIA BREAD AND BUTTER

PASTA SELECTIONS - CHOICE OF TWO (2):

TRI-COLORED FUSILLI, PENNE, FARFALLE, WILD MUSHROOM RAVIOLI, THREE-CHEESE TORTELLINI, SMOKED CHICKEN TORTELLINI

SAUCE SELECTIONS - CHOICE OF TWO (2):

BASIL PESTO, ALFREDO, SPICY TOMATO PUTTANESCA, WILD MUSHROOM RAGOUT, GORGONZOLA CREAM, MARINARA

TOPPING SELECTIONS - CHOICE OF THREE (3):

ZUCCHINI, WILD MUSHROOMS, JULIENNE PEPPERS, SPINACH, SUN-DRIED TOMATOES, FRESH  
DICED TOMATOES,  
KALAMATA OLIVES, PANCETTA, SMOKED CHICKEN, SHRIMP

\$15.00 PER GUEST

**CARVING STATION**

ALL CARVING STATIONS ACCOMMODATE APPROXIMATELY 50 GUESTS AND INCLUDE RUSTIC BREAD AND BUTTER.

SPICE RUBBED PORK LOIN WITH BING CHERRY & PINOT NOIR REDUCTION PER GUEST	\$15.00
ROASTED HAM WITH HONEY DIJON GLAZE GUEST	\$13.00 PER
ROASTED LEG OF LAMB WITH POMEGRANATE-ROSEMARY DEMI GUEST	\$18.00 PER
PRIME RIB AU JUS WITH CREAMY HORSERADISH GUEST	\$16.00 PER

**SKEWER STATION**

PRICING INCLUDES ONE OF EACH OF THE FOUR SKEWER SELECTIONS LISTED:

SOUTHWEST CHIPOTLE CHICKEN BROCHETTES  
PAN-ASIAN BEEF SATAYS  
GREEK HERB-MARINATED LAMB KEBABS  
BALSAMIC-GLAZED VEGETABLE SKEWERS

\$16.00 PER GUEST

**DESSERT STATION**

CHEF'S SELECTION OF MINIATURE DESSERTS, PETIT FOURS, CANDIES, COOKIES, TARTLETS AND  
OTHER SWEETS

3 PIECES PER PERSON - \$10.00 PER GUEST  
5 PIECES PER PERSON - \$15.00 PER GUEST

**PLATED DINNERS**

ALL PLATED DINNERS INCLUDE RUSTIC BREAD AND BUTTER, FRESHLY BREWED STARBUCKS  
COFFEE AND  
ASSORTED REVOLUTION TEAS

THE HIGHEST SELECTED ENTRÉE PRICE WILL BE APPLIED TO ALL MEALS.

EXACT ENTRÉE COUNTS ARE DUE THREE (3) BUSINESS DAYS PRIOR TO THE EVENT DATE. IF  
EXACT COUNTS ARE NOT PROVIDED BY THIS DUE DATE THERE WILL BE AN ADDITIONAL FEE  
OF \$10.00 PER GUEST APPLIED TO THE ENTRÉE PRICE AND THE ENTREES WILL BE MODIFIED

BY THE CHEF TO ALLOW FOR ONLY ONE STARCH SIDE DISH AND ONE VEGETABLE SIDE DISH FOR ALL ENTREES.

CLIENT MUST ALSO PROVIDE MEAL DESIGNATORS FOR EACH GUEST.

## APPETIZERS

CHOICE OF ONE (1)

ROASTED BUTTERNUT SQUASH SOUP WITH SAGE CRÈME FRAÎCHE

PUMPKIN AND SMOKED CHICKEN RAVIOLI WITH GRILLED APPLES, TOASTED CHESTNUTS AND APPLE CIDER REDUCTION

GRAND MARNIER PRAWNS WITH FRISEE, ORANGE SEGMENTS AND CITRUS VINAIGRETTE

GOAT CHEESE, GRILLED EGGPLANT AND OVEN ROASTED TOMATO TERRINE WITH AGED BALSAMIC VINAIGRETTE

## STARTERS

CHOICE OF ONE (1)

ARUGULA, DRUNKEN GOAT CHEESE, SLICED GREEN APPLES, ROASTED WALNUTS, DRIED CRANBERRIES AND AGED SHERRY VINAIGRETTE

BABY SPINACH, SMOKED ALMONDS, CANDIED BACON, MANCHEGO CHEESE AND BALSAMIC VINAIGRETTE

HEARTS OF ROMAINE WITH TREVISO, PARMIGIANO-REGGIANO AND CAESAR VINAIGRETTE TOPPED WITH A GRILLED BAGUETTE SLICE

MIXED GREENS, SPICED HAZELNUTS, PEPPERCORN GOUDA, DRIED APRICOTS AND PINOT NOIR VINAIGRETTE

## ENTRÉES

CHOICE OF THREE (3)

EXACT ENTRÉE COUNTS MUST BE PROVIDED THREE (3) BUSINESS DAYS PRIOR TO THE EVENT DATE

GRILLED BEEF TENDERLOIN, ROASTED ONION MASHED POTATOES, SAUTÉED GREENS AND TART CHERRY-PORT WINE REDUCTION  
PER GUEST \$70.00

CUBAN RUM-FLAMBÉED NY STRIPLOIN, CRISPY SWEET POTATOES, OVEN-ROASTED TOMATOES AND MADAGASCAR PEPPERCORN DEMI  
\$69.00 PER GUEST

LAMB LOIN ROULADE, ROASTED VEGETABLE MEDLEY, GOAT CHEESE SOUFFLÉ AND WHOLE GRAIN MUSTARD DEMI  
PER GUEST \$67.00

ROASTED PORK TENDERLOIN, DRIED APRICOT-PEAR CHUTNEY, SWISS CHARD, BABY CARROTS AND WILD RICE PILAF  
PER GUEST \$66.00

WHITE BALSAMIC AND APRICOT GLAZED AIRLINE CHICKEN BREAST, BUTTERNUT SQUASH RISOTTO AND LACCINATO KALE  
\$62.00 PER GUEST

HERB-ROASTED TURKEY BREAST WITH CHESTNUT, ONION AND CURRANT STUFFING, MAPLE-GLAZED GREENS AND CRANBERRY GRAVY  
\$63.00 PER GUEST

PAN-SEARED SEA BASS, CALROSE RICE CAKE, SEASONAL VEGETABLE MEDLEY AND HUCKLEBERRY REDUCTION  
PER GUEST \$64.00

GRILLED MISO RED KING SALMON, PAN-ASIAN NOODLE CAKE, SAUTÉED SPINACH WITH TOASTED ALMONDS AND MISO BROTH  
PER GUEST \$63.00

ROASTED VEGETABLE AND GOAT CHEESE WONTON LASAGNA  
PER GUEST \$60.00

YUKON GOLD POTATO GNOCCHI, PORTOBELLO CREAM SAUCE, PEA VINES AND CRISPY FRIED SHALLOTS  
GUEST \$61.00 PER

## DUO PLATE ENTRÉES

CHOICE OF ONE (1)

NY STRIPLOIN AND JUMBO PRAWNS WITH SAUTÉED PEA VINES, OVEN-ROASTED YUKON GOLD POTATOES AND SMOKED TOMATO DEMI  
\$73.00 PER GUEST

LAMB LOIN CHOP AND AIRLINE CHICKEN BREAST WITH CONFETTI COUSCOUS, SEASONAL VEGETABLES AND BALSAMIC-MUSHROOM SAUCE  
\$72.00 PER GUEST

BEEF TENDERLOIN AND SEARED KING SALMON WITH ROSEMARY JUS, HERBED POLENTA CAKES AND RATATOUILLE OF VEGETABLES  
\$74.00 PER GUEST

## DESSERTS

CHOICE OF ONE (1)

MOLTEN CHOCOLATE GATEAU WITH CRÈME ANGLAISE AND CANDIED ORANGE  
GINGERBREAD PUDDING WITH CANDIED APPLES AND RUM CHANTILLY ANGLAISE  
APPLE-FENNEL-THYME CRISP WITH ANISE CHANTILLY CREAM  
VANILLA CRÈME BRÛLÉE WITH FRESH BERRIES AND SHORTBREAD COOKIES

## THE CANOE RIDGE BUFFET

MINIMUM OF 15 GUESTS

PASSED HORS D'OEUVRES (ONE OF EACH PER GUEST)  
STILTON AND WALNUT TARTS WITH QUINCE JAM  
BRAISED BEEF ON GRUYERE CRACKERS WITH PORT WINE SYRUP  
NORTHWEST SALMON CAKES WITH CHIVE AIOLI  
SMOKED CHICKEN, FENNEL AND PUMPKIN PURSES

MIXED GREENS, CANDIED PECANS, BLUE CHEESE, SLICED PEARS AND  
CHAMPAGNE VINAIGRETTE

ICED SEAFOOD DISPLAY WITH POACHED JUMBO PRAWNS, SNOW CRAB CLAWS,  
FRESH LEMON SLICES AND COCKTAIL SAUCE

DISPLAY OF LOCALLY PRODUCED AND IMPORTED CHEESE, DRIED FRUIT, NUTS,  
GOURMET BREADS AND CRACKERS

LAVISH DISPLAY OF SEASONAL FRESH FRUIT AND BERRIES

### CHOICE OF TWO (2) ENTRÉES:

PEPPERED PORK LOIN WITH BING CHERRY REDUCTION  
PRIME RIB OF BEEF AU JUS WITH CREAMY HORSERADISH  
BLACKENED KING SALMON WITH SEASONAL FRUIT CHUTNEY  
SPICE RUBBED CHICKEN BREAST WITH ROASTED TOMATO JUS  
TURKEY ROULADE WITH DRIED APRICOT-ROSEMARY STUFFING AND APRICOT-MUSTARD  
SAUCE  
WILD MUSHROOM RAVIOLI WITH PARMESAN CREAM SAUCE

CHEDDAR AND SAGE MASHED POTATOES

SEASONAL VEGETABLE MEDLEY

RUSTIC BREAD AND BUTTER

APPLE-WALNUT CRISP  
CARAMEL-CHOCOLATE TORTE

FRESHLY BREWED STARBUCKS COFFEE AND ASSORTED REVOLUTION TEAS

\$52.50 PER GUEST – LUNCH  
\$59.50 PER GUEST - DINNER

# THE KLIPSUN VINEYARD BUFFET

MINIMUM OF 15 GUESTS

SOBA NOODLE SALAD WITH SHIITAKE MUSHROOM, RED CABBAGE, EDAMAME, BELL PEPPER  
AND PEANUT CHILI VINAIGRETTE

MARKET FRESH SUSHI DISPLAY WITH WASABI, SOY SAUCE AND PICKLED GINGER

GRILLED AND CHILLED ASIAN VEGETABLES WITH SOY-CILANTRO VINAIGRETTE

SWEET CHILE AND LIME MARINATED GRILLED PRAWNS

## CHOICE OF TWO (2) ENTRÉES:

FILET MIGNON MEDALLIONS WITH ASIAN CARAMEL DEMI

GRILLED KING SALMON WITH HONEY-SOY GLAZE

COCONUT AND LEMONGRASS MARINATED CHICKEN WITH PICKLED GINGER AND SHIITAKE BUTTER SAUCE

CRISPY TOFU PAD THAI WITH CRUSHED PEANUTS, BEAN SPROUTS AND CHILES

CITRUS-GINGER PORK TENDERLOIN WITH SPICY CASHEW SAUCE

ALMOND-SCALLION JASMINE RICE

VEGETABLE STIR-FRY

RUSTIC BREAD AND BUTTER

PLAIN AND CHOCOLATE-DIPPED FORTUNE COOKIES

CHAI CUSTARD CUPS

FRESHLY BREWED STARBUCKS COFFEE AND ASSORTED REVOLUTION TEAS

\$50.00 PER GUEST – LUNCH

\$57.00 PER GUEST - DINNER

# THE HORSE HEAVEN HILLS BUFFET

MINIMUM OF 15 GUESTS

MIXED GREENS WITH SHAVED PECORINO, SMOKED ALMONDS AND PORT VINAIGRETTE  
ROSEMARY, WHITE BEAN AND FETA SALAD WITH ROASTED TOMATOES, KALAMATA OLIVES,  
ROASTED GARLIC AND OLIVE OIL DRIZZLE

LAVISH DISPLAY OF SEASONAL FRESH FRUIT AND BERRIES

ANTIPASTI DISPLAY OF ITALIAN-STYLE AGED CURED MEATS, MARINATED VEGETABLES,  
INTERNATIONAL CHEESES, GOURMET BREADS AND CRACKERS

**CHOICE OF TWO (2) ENTRÉES:**

GRILLED CHICKEN WITH DIJON-SHERRY SAUCE  
BEEF MEDALLIONS WITH SMOKED TOMATO DEMI  
THREE CHEESE AND SPINACH MANICOTTI WITH PUTTANESCA SAUCE  
ROASTED LEG OF LAMB WITH PORT AND FIG REDUCTION  
MARCONA ALMOND CRUSTED SEA BASS WITH ROMESCO SAUCE

ROSEMARY ROASTED BABY REDS

SEASONAL VEGETABLE MEDLEY

RUSTIC BREAD AND BUTTER

ESPRESSO CHEESECAKE  
LEMON-OLIVE OIL CAKE WITH CHANTILLY CREAM

FRESHLY BREWED STARBUCKS COFFEE AND ASSORTED REVOLUTION TEAS

\$48.00 PER GUEST – LUNCH  
\$55.00 PER GUEST - DINNER

# THE RED MOUNTAIN BUFFET

MINIMUM OF 15 GUESTS

MIXED GREENS, TOASTED HAZELNUTS, TOMME DE CHÈVRE, RED APPLE SLICES AND FIG  
VINAIGRETTE

NIÇOISE SALAD WITH GREEN BEANS, RED POTATOES, HARD-BOILED EGG, OLIVES, CAPERS  
AND  
HERBED-DIJON VINAIGRETTE

SALMON DISPLAY OF GERARD AND DOMINIQUE LOX, HARD SMOKED SALMON SIDE,  
CAPERS, MINCED RED ONIONS, TOMATO SLICES, LEMON SLICES AND DILLED WHIPPED  
CREAM CHEESE

BAKED BRIE IN A PASTRY SHELL SERVED WITH DATES, DRIED FRUIT, GOURMET BREADS  
AND CRACKERS

## CHOICE OF TWO (2) ENTRÉES:

BEEF TENDERLOIN WITH RED WINE-SHALLOT DEMI

PAN-SEARED HALIBUT PROVENÇAL

MUSTARD-THYME GLAZED CHICKEN BREAST

LAMB AU POIVRE

TRADITIONAL DUCK CONFIT

WHITE BEAN AND VEGETABLE CASSOULET

HARICOTS VERTS MEDLEY

RUSTIC BREAD AND BUTTER

CHOCOLATE ÉCLAIRS

PEAR TARTE TATIN

FRESHLY BREWED STARBUCKS COFFEE AND ASSORTED REVOLUTION TEAS

\$49.00 PER GUEST – LUNCH

\$56.00 PER GUEST - DINNER

## NON-ALCOHOLIC BEVERAGES

FRESHLY-BREWED STARBUCKS COFFEE AND ASSORTED REVOLUTION TEAS \$3.00 PER GUEST	
MINERAL WATERS, SODAS AND BOTTLED WATERS PER BOTTLE	\$4.00
FRESH FRUIT JUICES, LEMONADE AND/OR ICED TEA CARAFE	\$16.00 PER
MARTINELLI'S SPARKLING CIDER BOTTLE	\$15.00 PER
WILLOWS FRUIT INFUSED PUNCH GALLON	\$40.00 PER

## SELF-SERVICE STARBUCKS ESPRESSO CART

SELF-SERVICE STARBUCKS ESPRESSO DRINKS AND ASSORTMENT OF FLAVORED SYRUPS  
UNLIMITED, ALL-DAY SERVICE  
\$7.00 PER GUEST

## NON-ALCOHOLIC SPECIALTY MOCKTAILS

### BERRY LEMONADE

FRESHLY PUREED BERRIES, LEMONADE AND A TOUCH OF SUGAR SYRUP  
\$6.00 EACH

### APPLE GINGER SPARKLER

MARTINELLI'S SPARKLING CIDER AND GINGER SYRUP  
\$5.50 EACH

### PEACHES N' DREAMS

PEACH NECTAR, MUDDLED LEMONS, LEMONADE AND ORANGE JUICE  
\$6.00 EACH

### LIQUID SUNSHINE

PINEAPPLE JUICE, LEMON JUICE, ORANGE JUICE, GRAPEFRUIT JUICE AND LEMON LIME SODA  
\$5.00 EACH

### MANGO MADNESS

FRESH MANGO PUREE, PINEAPPLE JUICE AND CLUB SODA  
\$7.00 EACH

### WHITE PEACH & LEMON-THYME SPRITZER

WHITE PEACH JUICE, LEMON-THYME SYRUP AND SPARKLING WATER  
\$6.50 EACH

### ROSEMARY LEMONADE

FRESH SQUEEZED LEMONADE WITH HAND PICKED ROSEMARY SPRIGS  
\$6.00 EACH

# SPECIALTY COCKTAILS

## FRENCH KISS

OOHLALA, CRANBERRY JUICE, RASPBERRY VODKA AND APPLE LIQUEUR; HOW MAGNIFIQUE!  
\$10.00 EACH

## FLIRTINI

THIS CHAMPAGNE COCKTAIL FEATURING CRANBERRY JUICE, PINEAPPLE JUICE, RASPBERRY VODKA AND CHAMPAGNE WILL HAVE YOU FLIRTIN' WITH THE BARTENDER FOR A REFILL! \$10.50 EACH

## SUGARPLUM MARTINI

YOU'LL FEEL LIKE SUGARPLUM FAIRIES ARE DANCING IN YOUR MOUTH WHEN YOU TRY THIS LIBATION FEATURING GRAPE VODKA, BLUE CARAÇAO AND GRENADINE!  
\$10.50 EACH

## CHOCOLATINI

DESSERT ANYONE? VANILLA VODKA, GODIVA LIQUEUR, FRANGELICO AND CRÈME DE CACAO ARE THE PERFECT END TO ANY MEAL...OR BEGINNING \$10.00 EACH

## PEPPERMINT PATTY

WHAT BETTER WAY TO WARM UP THAN BY ENJOYING THIS COMBINATION OF HOT COCOA, PEPPERMINT SCHNAPPS AND KAHLUA? \$10.00 EACH

## THE GRINCHTINI

THE GRINCH DID NOT STEAL THE FLAVOR OUT OF THIS MARTINI FEATURING MELON LIQUEUR, CITRUS VODKA AND LEMONADE...\$10.50 EACH

## POMOSA

THE CLASSIC MIMOSA TAKES A WALK ON THE WILDLY *DELICIOUS* SIDE WHEN WE REPLACE THE ORANGE JUICE WITH POMEGRANATE JUICE AND ADD POMEGRANATE LIQUEUR, POMEGRANATE VODKA AND BLACKBERRY BRANDY. \$11.00 EACH

## GINGERBREAD HOUSE

VANILLA VODKA, GINGER BEER AND GINGER SYRUP – NO BAKING OR ASSEMBLY REQUIRED!  
\$10.00 EACH

## PEARFECTION

PEAR VODKA, CITRUS VODKA, MUDDLED CUCUMBERS & LEMONS AND A TOUCH OF GRAPEFRUIT JUICE COULD ONLY MEAN ONE THING: THIS IS THE PEARFECT COCKTAIL! \$11.00 EACH

# SPIRITS, ALES AND LIQUORS

## HOUSE COCKTAILS

SMIRNOFF VODKA  
GORDON'S GIN  
SCORESBY SCOTCH  
BACARDI RUM  
JIM BEAM WHISKEY  
SEAGRAM'S SEVEN BLENDED WHISKEY  
JOSE CUERVO GOLD TEQUILA

HOSTED BAR ~ \$8.00 EACH  
CASH BAR ~ \$9.50 EACH

## PREMIUM COCKTAILS

ABSOLUT VODKA  
TANQUERAY GIN  
DEWAR'S SCOTCH  
BACARDI RUM  
MAKER'S MARK WHISKEY  
CROWN ROYAL BLENDED WHISKEY  
SAUZA CONMEMORATIVO TEQUILA

HOSTED BAR ~ \$9.00 EACH  
CASH BAR ~ \$10.50 EACH

## SUPER-PREMIUM COCKTAILS

GREY GOOSE VODKA  
BOMBAY SAPPHIRE GIN  
JOHNNY WALKER BLACK LABEL  
CAPTAIN MORGAN'S RUM  
KNOB CREEK BOURBON WHISKEY  
CROWN ROYAL BLENDED WHISKEY  
PATRON SILVER TEQUILA

HOSTED BAR ~ \$11.00 EACH  
CASH BAR ~ \$12.50 EACH

## CORDIALS & COGNACS

KAHLUA  
FRANGELICO  
BAILEY'S IRISH CREAM  
SAMBUCA ROMANA  
AMARETTO DI SARONNO  
GRAND MARNIER  
COURVOISIER V.S.O.P.

HOSTED BAR ~ \$10.00 EACH  
CASH BAR ~ \$11.50 EACH

## BEERS, ALES AND LAGERS

ASSORTED REDHOOK BEERS  
WIDMER HEFEWEIZEN, FAT TIRE  
AMSTEL LIGHT, HEINEKEN  
CORONA, BUD LIGHT, BUDWEISER  
MIKE'S HARD LEMONADE AND CRANBERRY  
HAAKE BECK NON ALCOHOLIC BEER

HOSTED BAR ~ \$5.00 EACH  
CASH BAR ~ \$6.50 EACH

PLEASE ASK YOUR CATERING REPRESENTATIVE FOR A CURRENT COPY OF OUR  
WINE LIST.