

The background of the entire page is a scenic photograph of a waterfall cascading down a rocky cliff. The water is white and frothy as it falls into a pool of water at the base, which is surrounded by large, dark rocks and lush green grass. In the upper left, a multi-story lodge building is visible on a hillside. The sky is a clear, bright blue. The text is overlaid on the right side of the image.

SALISH
LODGE & SPA

CATERING MENUS

SPRING/SUMMER 2024

Available April 1, 2024
through September 30, 2024


BREAKFAST & BRUNCH

All prices are per guest with a minimum of 12 guests. Breakfast buffets are served with Campfire Coffee Co. regular and decaf coffee, fresh fruit juices, and a selection of Art of Tea teas.



CONTINENTAL BREAKFAST \$42 per guest

Assorted Bagels ^{VEG} cream cheese

Yogurt Bar ^{GF VEG} bowls of assorted flavored yogurts | honey granola | fresh berries 

Seasonal Fruits ^{GF V}

Seasonal Fruit Smoothies ^{GF V}

House-Made Breakfast Pastry ^{VEG}

THE LODGE BUFFET \$48 per guest

Seasonal Fruit Display ^{GF V} vanilla Devonshire crème on the side

Farm Fresh Scrambled Eggs ^{GF VEG DF} Beecher's cheddar cheese on the side

Apple Pork Sausage and Hickory Smoked Bacon ^{GF DF}

Hashed Breakfast Potatoes ^{GF V} rosemary | thyme

House-Made Breakfast Pastry ^{VEG}

SALISH COUNTRY BREAKFAST BUFFET \$54 per guest

Seasonal Fruit Display ^{GF V} vanilla Devonshire crème on the side

House-Made Breakfast Pastry ^{VEG}

Salish Steel-Cut Oatmeal ^{GF VEG DF} brown sugar | fresh berries

Farm Fresh Scrambled Eggs ^{GF VEG DF} Beecher's cheddar cheese on the side

Apple Pork Sausage and Hickory Smoked Bacon ^{GF DF}

Hashed Breakfast Potatoes ^{GF V} rosemary | thyme

Buttermilk Pancakes ^{VEG} fresh strawberries | maple syrup

BRUNCH BUFFET \$68 Per Guest

Seasonal Fruit ^{GF V} vanilla Devonshire crème on the side

House-Made Breakfast Pastry ^{VEG}

Salish Caesar Salad romaine | Dijon croutons | parmesan | black garlic anchovy dressing

Mixed Baby Lettuces ^{GF V} shaved seasonal vegetables | toasted pepitas | sherry vinaigrette

Apple Pork Sausage and Hickory Smoked Bacon ^{GF DF}

Farm Fresh Scrambled Eggs ^{GF VEG DF} Beecher's cheddar cheese on the side


Cedar Planked Salmon ^{GF DF} grilled seasonal vegetables | cherry bourbon chutney

Hashed Breakfast Potatoes ^{GF V} rosemary | thyme

French Toast ^{VEG} Challah bread | preserves | maple syrup



GF: Gluten Free | V: Vegan | VEG: Vegetarian | DF: Dairy Free

 Look for the Salish bee to guide you to dishes with honey from our own hives.

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change. Information on consuming raw or undercooked food is available upon request. All food and beverage are subject to applicable Washington state sales tax and a 24% taxable service charge. Of that amount, 60% will be paid directly to service personnel and 40% will be retained by the property.

BREAKFAST & BRUNCH

BREAKFAST ENHANCEMENTS


Prices indicated are charged per guest and are **in addition** to cost of your selected buffet

Fresh Omelet Station* ^{GF VEG DF} \$16 per guest

free range eggs | smoked bacon | sausage | ham | caramelized onions | tomatoes | peppers | wild mushrooms | Beecher's cheddar cheese

*A \$150 chef attendant fee applies to each omelet station

Yogurt Bar ^{GF VEG} \$10 per guest

bowls of assorted flavored yogurts | honey granola | fresh berries 

Assorted Bagels \$4 per guest

cream cheese ^{VEG}

Salish Buttermilk Biscuits ^{VEG} \$5 per guest

butter | seasonal jam

Salish Steel-Cut Oatmeal ^{GF V} \$3 per guest

brown sugar | fresh berries

Seasonal Fruit Smoothies ^{GF V} \$7 per guest

Breakfast Sandwiches \$9 per guest

bacon | egg | cheddar | English muffin

Smoked Bacon and Apple Pork Sausage ^{GF DF} \$5 per guest

Chicken Sausage, Cob Smoked Ham, Wild Salmon ^{GF DF} \$7 per guest



SALISH SIGNATURE BRUNCH BAR

Enhance your breakfast with a selection of up to two of our signature brunch beverages \$14 per drink

Infused Bloody Mary

Mimosas choice of seasonal juices

Morning Mule vodka | grapefruit | ginger beer | lime



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BREAKS

SEASONALLY INSPIRED BREAKS

Themed breaks are served for up to two hours and available for groups of 12 or more

Chill in the Air ^{GF V} \$16 per guest
fruit smoothies | sliced seasonal fruits

Energy Break ^{VEG} \$24 per guest
fruit smoothies | assorted Ellenos yogurts | energy bites

Protein Packed \$24 per guest
hard boiled eggs | peanut butter and pretzels | individual cheeses

Mediterranean Munch ^V \$24 per guest
flat bread with hummus | olives | dried apricots

BEVERAGE PACKAGES


Stationed refreshments to energize your meetings

All Day Beverage Package \$24 per guest
Campfire Coffee Co. coffee | decaf coffee | Art of Tea tea service | assorted soft drinks

Half Day Beverage Package (4 hours) \$15 per guest
Campfire Coffee Co. coffee | decaf coffee | Art of Tea tea service | assorted soft drinks

ALL DAY SNACK STATIONS

Crunch & Munch ^{VEG} full day: \$34 per guest | half day: \$17 per guest
Kind Bars | fennel chili roasted nuts | chocolate covered espresso beans | Campfire Coffee Co. coffee | decaf coffee | Art of Tea tea service | assorted soft drinks

Resolution Replenishment ^{GF DF} full day: \$38 per guest | half day: \$19 per guest
honey marshmallow granola bars | Quicos | dried fruit | Campfire Coffee Co. coffee | decaf coffee | Art of Tea tea service | assorted soft drinks 

Snack Attack ^{VEG} full day \$38 per guest | half day \$19 per guest
house baked cookies | yogurt covered raisins | pretzels | Campfire Coffee Co. coffee | decaf coffee | Art of Tea tea service | assorted soft drinks

SNACKS

A la carte snacks to refresh your guests


Bakeshop's Cookies & Brownies ^{VEG} \$52 per dozen

House-Made Breakfast Pastry ^{VEG} \$52 per dozen

Whole Seasonal Fruit ^{GF V} \$4 per guest

Sliced Seasonal Fruit ^{GF V} \$12 per guest

Fennel Chili Roasted Mixed Nuts ^{GF V} \$7 per guest

Honey Marshmallow Granola Bars ^{GF DF} \$8 per guest 

Flatbread with Hummus ^V \$10 per guest


House-made Potato Chips & Caramelized Onion Dip ^{VEG} \$9 per guest

Seasonal Fruit Smoothies ^{GF V} \$7 per guest

Vegetable Crudité with Herb Ranch ^{GF VEG} \$12 per guest



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LUNCH



INSPIRED SANDWICH BOARD \$58 per guest

All prices are per guest with a minimum of 12 guests
Includes iced tea and lemonade

Vegetarian Soup du Jour ^{VEG}

Chef's choice of vegetarian soup with fresh seasonal ingredients

Salish Caesar Salad

romaine | Dijon croutons | parmesan | black garlic anchovy dressing

Mixed Baby Lettuces ^{GF V}

Shaved vegetables | toasted pepitas | sherry vinaigrette

House-Fried Russet Potato Chips ^V

SANDWICH SELECTIONS

Choose three sandwiches, including one vegetarian

Roasted Turkey & Brie

arugula | granny smith apple | stoneground mustard

Roasted Beef & Bleu Cheese

caramelized onion | horseradish aioli | arugula

Salish Italiano

Coro salamis | ham | Mama Lil's Peppers | arugula | smoked honey aioli | provolone

Grilled Chicken Salad Wrap

Washington apples | pecans | dried cherry | crème fraiche | fresh herbs

Ham Muffaletta

Tillamook white cheddar | butter lettuce | olive spread | tomato | garlic aioli

Pacific Northwest Salmon Salad Wrap

dill crème fraiche | pickled red onion | roasted garlic | arugula

Fresh Vegetable Wrap ^V


seasonal vegetables | hummus

Herbed Chickpea Salad Wrap ^{VEG DF}

butter lettuce | pickled red onion | dried apricot | sumac

Chef's Choice Sweet Bite ^{VEG}

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LUNCH BUFFETS

All prices are per guest with a minimum of 12 guests. Lunch buffets include lemonade, iced tea, and one chef's choice sweet bite.

SALISH SALAD BAR ^{\$56 per guest}

Roasted Tomato Soup ^{GF V}

Greens ^{GF V}

Arugula | Mixed baby lettuces

Dressings

Sherry vinaigrette | Buttermilk Ranch | Caesar Dressing

Proteins ^{GF}

Grilled chicken | hard boiled eggs | corzo salami

Cheese ^{GF VEG}

Shaved parmesan | crumbled goat | local blue | Beecher's flagship cheddar

Vegetables ^{GF V}

Roasted squash | cherry tomato | shaved carrot | radish | baby peppers | olives | croutons

TACO TUESDAY ANYDAY ^{\$66 per guest}

Buffet includes: salsa roja, pico de gallo, flour and corn tortillas, avocado crema, fresh cilantro, diced onion, cotija cheese, lime

Pork Pozole Rojo ^{DF GF}

Shaved Cabbage Salad ^{GF V}

red onion | radish | sweet pepper | cilantro-lime vinaigrette

Pollo Verde ^{GF DF}

stewed chicken | tomatillo | green chili

Herb Marinated Grilled Skirt Steak ^{GF DF}

grilled onions | chimichurri

Roasted Baby Squashes ^{GF V} onion | sweet corn

Frijoles Negros ^{GF V}

onion | oregano | green chili | toasted spices

Cilantro Rice ^{GF V}

PACIFIC NORTHWEST ^{\$66 per guest}

Salish Seafood Chowder

Mixed Baby Lettuces ^{GF V}

shaved seasonal vegetables | toasted pepitas | sherry vinaigrette

Arugula and Blues ^{GF VEG} 

candied pecans | blueberries | Rogue smoky blue cheese | Salish honey vinaigrette

Pan Seared King Salmon ^{GF DF}

roasted seasonal vegetables | Aleppo orange glaze

Peppercorn Crusted Flank Steak ^{GF}

potato hash | red wine butter sauce

Rice Pilaf ^{GF V}

Wild rice | toasted pepitas

Seasonal Roasted Squashes ^{GF V}

chili oil | toasted hazelnuts



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LUNCH BUFFETS



MEDITERRANEAN DELIGHTS \$66 per guest

Fasolada ^{GF V}

White beans | carrots | tomato | paprika

Horiatiki ^{GF VEG}

red onion | tomato | cucumber | olive | chickpeas | feta
romaine

Mixed Baby Lettuces ^{GF V}

shaved vegetables | toasted pepitas | sherry vinaigrette

Lemon Herb Roasted Chicken ^{GF DF}

brined chicken breast | fresh lemon | thyme | parsley

Herb Crusted White Fish ^{GF DF}

chervil | tarragon | roasted squash | tzatziki on the side

Roasted Cauliflower ^{GF V}

Herb oil | lemon thyme vinaigrette

Rice Pilaf ^{GF V}

wild rice | herbs | toasted almonds



DESSERT ADD-ONS

Bakeshop's Cookies & Brownies ^{VEG} \$52 per dozen

Salish Treat Mini Display \$16 per guest (2 bites per guest, 3 items)



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LUNCH

BOXED LUNCHES \$54 per guest

Each boxed lunch includes a bottle of Salish water or soft drink.

Hot Sopressata Pasta Salad

extra virgin olive oil | red pepper | sun-dried tomato | shaved onion | parmesan


House Fried Russet Potato Chips^V

SANDWICHES & SALADS

Choose three sandwiches/salads (including one vegetarian) for your guests to pre-select from.

Roasted Turkey and Brie arugula | granny smith apple | stoneground mustard

Roasted Beef and Bleu Cheese caramelized onion | horseradish aioli | arugula

Salish Italiano Coro salamis | ham | Mama Lil's Peppers | arugula | smoked honey aioli | provolone 

Grilled Chicken Salad Wrap Washington apples | pecans | dried cherry | crème fraiche | fresh herbs


Ham Muffaletta Tillamook white cheddar | butter lettuce | olive spread | tomato | garlic aioli

Pacific Northwest Salmon Salad Wrap dill crème fraiche | pickled red onion | roasted garlic | arugula

Fresh Vegetable Wrap^V seasonal vegetables | hummus

Herbed Chickpea Salad Wrap^{VEG DF} butter lettuce | pickled red onion | dried apricot | sumac

Chicken Caesar Salad romaine | grilled chicken | black garlic anchovy dressing | Dijon crouton | parmesan

Pacific Northwest Chop Salad^{GF} sunflower seeds | baby greens | salami | Beecher's Smoked Flagship Cheese | cherry tomato | Salish Honey vinaigrette 

Vegetable Niçoise Salad^{GF V} potato | olive | cherry tomato | haricot verts | hardboiled egg

Chef's Choice Sweet Treat

BOXED LUNCH ADDITIONS

Fennel Chili Roasted Nuts^{GF V} \$7 per guest

Additional Whole Fruit^{GF V} \$4 per guest



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RECEPTIONS

HORS D'OEUVRES

minimum of two dozen of each selected item

HOT


Dungeness Crab and Corn Beignets \$62 per dozen

Creole mustard remoulade

Chickpea Falafel ^V \$52 per dozen

warm spices | roasted pepper coulis | fresh herbs

Beecher's Cheddar Grilled Cheese and Tomato Soup

Shooters ^{VEG} \$54 per dozen 

flagship cheddar | honey beer jam

Short Rib Croquettes \$60 per dozen

Yukon potatoes | herbs | cheddar mornay sauce

Bacon Wrapped Goat Cheese Dates ^{GF} \$56 per dozen

fried thyme

COLD

Smoked Salmon Rosettes ^{GF} \$54 per dozen

Alaskan sockeye lox | chive | cream cheese

Mini Bacon Quiche \$50 per dozen

Beecher's cheese | butter braised leeks

Seared Tuna ^{DF} \$54 per dozen

Fried wonton | seaweed salad | wasabi mayo

Crisp Flatbreads ^{VEG} \$52 per dozen

Garlic oil | caramelized onion | roasted mushrooms | fontina cheese | herbs

Fresh Rolls ^{GF V} \$46 per dozen

Rice paper | cabbage | cilantro | mint | peanut sauce

Add poached prawns or braised pork belly +\$12 per dozen

NIBBLE & NOSH STATIONS

Classic Vegetable Crudité ^{GF VEG}

fresh seasonal vegetables | pickled red onion | Castelvetrano olives | house-made hummus | herbed garden ranch

Small Plate (Feeds 1-15 people) \$189

Large Plate (Feeds 16-30 people) \$379

Seasonal Roasted Vegetables ^{GF VEG}

seasonal roasted vegetables | pickled vegetables | Castelvetrano olives | local mushrooms | hummus | roasted red pepper aioli | herbed ranch

Small Plate (Feeds 1-15 people) \$189

Large Plate (Feeds 16-30 people) \$379

Bruschetta via Appia ^{VEG}

crusty bread | vine ripe tomato compote | marinated mozzarellas | assorted herbs | roasted garlic | olive tapenade, balsamic reduction | Castelvetrano olives | whipped ricotta | roasted local mushrooms

Small Plate (Feeds 1-15 people) \$198

Large Plate (Feeds 16-30 people) \$379

Charcuterie & Cheese Platter

Local and imported cheeses | rotating selection of charcuterie | chili fennel roasted nuts | honeycomb | dried fruits, lavosh crackers | Salish honey and orange stone-ground mustard | onion marmalade | pickled vegetables

Small Plate (Feeds 1-15 people) \$315

Large Plate (Feeds 16-30 people) \$625

Hummus and Baked Artichoke Dip ^{VEG} \$14 per guest

Za'atar spiced chickpea hummus | toasted naan | fresh vegetables | marinated artichokes | Mama Lil's peppers | Beecher's flagship cheddar | grana padano | roasted garlic



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DINNER

BUILD YOUR OWN DINNER BUFFET

All prices are per guest with a minimum of 12 guests. All dinners include Macrina Bakery bread, butter, Campfire Coffee, and a selection of Art of Tea teas.

OPTION ONE \$96 per guest

Select one soup, two salads, one entrée, one vegetarian entrée, and two sides

OPTION TWO \$110 per guest

Select one soup, two salads, two entrées, one vegetarian entrée, and two sides

SOUPS

Roasted Tomato ^{GF V}

White Bean and Fennel ^{GF V}

Spiced Carrot and Lentil ^{GF V}

Potato Corn Chowder ^{GF}

SALADS

Arugula & Blues ^{GF VEG} 

candied pecans | blueberries | Rogue smoky blue cheese | Salish honey vinaigrette

Pacific Northwest Chop Salad ^{GF} 

baby greens | salami | Beecher's Smoked Flagship | sunflower seeds | cherry tomato | Salish honey vinaigrette

Mixed Baby Lettuces ^{GF V}

shaved seasonal vegetables | toasted pepitas | sherry vinaigrette

Salish Caesar Salad

romaine | Dijon croutons | parmesan | black garlic anchovy dressing



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DINNER



ENTRÉES

Grilled Chicken^{GF DF}

Corn poblano succotash | cherry bourbon chutney

Braised Short Rib^{GF}

garlic sauteed haricot verts | smoked cherry demi

Seared Salmon^{GF DF} rainbow carrot | scallion pesto

Sweet Pea Risotto^{GF VEG}

Arborio | pea butter | pea vines

Cheese Tortellini^{VEG}


red pepper pesto cream | grana padana | toasted pinenut gremolata

Pacific Northwest Beef Tenderloin^{GF} + \$8 per guest

Yukon potato hash | rye demi-glace

SIDES

Whipped Russet Potato^{GF VEG} buttermilk | herb butter

Roasted Baby Carrots^{GF VEG} Salish honey glaze 

Roasted Asparagus^{GF V} toasted pinenuts | fresh herbs | lemon oil

Potato Hash^{GF VEG} roasted garlic butter | Svaneti seasoning | fresh herbs

Bulgar Tabbouleh^V pickled red onion | baby cucumber | cherry tomato | fresh herbs *served cold

Roasted Vegetable Ratatouille^{GF V} vine tomato | seasonal squash | poblano | micro basil



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DINNER

PLATED DINNERS

All dinner include Macrina Bakery bread, butter, Campfire Coffee, and a selection of Art of Tea teas.

PRE-SELECTED PLATED DINNER \$99 per guest*

Guest entrée selections are required two weeks prior to the event. Pre-selected menu includes one soup option, one salad option, two protein entrées and one vegetarian entrée

CHOICE NIGHT-OF PLATED DINNER \$115 per guest*

Includes one soup, one salad, two protein entrées, and one vegetarian entrée with guest entrée selection taken tableside during the event

SOUPS

Spiced Carrot and Lentil GF V

coconut milk | micro greens

Roasted Tomato GF V

olive oil | basil | roasted fennel

White Bean & Fennel GF V

great northern white beans | preserved lemon gremolata

Potato Corn Chowder GF

bacon | leeks | scallion | crème fraiche

SALADS

Arugula & Blues GF VEG

candied pecans | blueberries | Rogue smoky blue cheese |

Salish honey vinaigrette

Pacific Northwest Chop Salad GF

sunflower seeds | baby greens | salami | Beecher's Smoked Flagship Cheese | cherry tomato | Salish honey vinaigrette

Mixed Baby Lettuces GF V

shaved seasonal vegetables | toasted pepitas | sherry vinaigrette

Salish Caesar Salad

romaine | Dijon croutons | parmesan | black garlic anchovy dressing



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DINNER



ENTRÉES

Pan Seared Chicken ^{GF}

Peruvian quinoa salad | haricot vert | aji Amarillo crema

Seared Salmon ^{GF DF}

Charred broccolini | new potato | scallion pesto

Braised Short Rib ^{GF}

Potato hash | carrot butter | smoked cherry demi | pickled red onion

Cheese Tortellini ^{VEG}

Red pepper pesto cream | roasted asparagus | pinenut gremolata | grana padana

Risotto ^{GF VEG}

Pea butter | pea vines | shaved carrot | parmesan

Pacific Northwest Beef Tenderloin Filet ^{GF} +\$8 per guest

whipped buttermilk potatoes | rye demi-glace | roasted carrots



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KIDS MEALS ^{\$50 per child}

For our guests aged 12 years and under. Includes a fun kid activity kit.

Buffet Kids Meal

Child will choose items based on already selected buffet for event.

Plated Kids Meal

Must be pre-selected and the quantity must be provided two weeks prior to the event. All kids meals come with seasonal fruit.

Chicken Tenders

French fries

Mac & Cheese ^{VEG}

Cheese Flatbread ^{VEG}

tomato sauce | mozzarella

Pepperoni Flatbread

tomato sauce | mozzarella

DESSERT

DESSERT STATIONS

18 guest minimum on all food stations

S'more Than a Good Time \$12 per guest

Build your own s'mores including marshmallows, house-made graham crackers, and Theo chocolate

Salish Signature Treat Display \$24 per guest

Featuring an assortment of seasonal items

3 bites per guest, 4 items

Salish Treat Mini Display \$16 per guest

Featuring an assortment of seasonal items

2 bites per guest, 3 items

DESSERT OPTIONS

\$15 per guest

Valrhona Dark Chocolate Torte blackout cake | chocolate mousse | chocolate pearls

Lemon Raspberry Mousse Cake lemon cake | raspberry jam | lemon mousse | fresh raspberries

Cheesecake ^{VEG} white chocolate cheesecake | chocolate shortbread crust | seasonal compote

Seasonal Galette ^{VEG} flaky butter crust | seasonal compote | cream chantilly

Mousse Trio \$18 per guest

dark chocolate mousse | dulcey mousse | white chocolate mousse | crispy pearls

Tarts \$8 per guest and \$96 per dozen

Cherry Tart ^{VEG} butter tart shell | cherry pie filling | streusel

Lemon Meringue Tart ^{VEG} butter tart shell | French lemon cream | toasted meringue

S'mores Tart ^{VEG} chocolate tart shell | milk chocolate ganache | toasted meringue



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BAR MENU

Selections are subject to availability. If a specific item is not available a comparable item will be provided

PREMIUM LIQUOR \$15 per drink

Belvedere Vodka
The Botanist Dry Gin
Dulce Vida Tequila
Barbancourt Rum
Bulleit Bourbon
Oban 14yr Scotch

DELUXE LIQUOR \$12 per drink

Titos Vodka
Hendrick's Gin
Hornitos Tequila
Bacardi Silver Rum
Captain Morgan's Spiced Rum
Salish Lodge & Spa Straight Bourbon Whiskey
Monkey Shoulder Blended Scotch

SIGNATURE COCKTAILS \$16 per drink

PNW Mule vodka | blackberry puree | lavender bitters | lime juice | ginger beer

Salish Manhattan rye | amaro | Black walnut bitters

The Red Hound vodka | grapefruit juice | St. Germain elderflower liqueur | cranberry syrup

Bourbon Maple Cider bourbon | Salish Lodge & Spa dry honey cider | maple syrup | lemon juice 🐝

The Dale Cooper gin | lemon clove and cardamom infused Salish honey | Salish Lodge & Spa dry honey cider 🐝

Seasonal Cocktails Featured on The Restaurant Menu

NON-ALCOHOLIC BEVERAGES

Campfire Coffee regular and decaf coffee \$75 per gallon

Tea Service with Art of Tea Tea \$75 per gallon

Coffee Station Upgrade \$4 per guest

chocolate curls | house-infused vanilla whipped cream | raw sugar

Assorted Soft Drinks | Mineral Water \$5 per drink

Infused Spa Waters \$38 per gallon

Seasonal Punch \$49 per gallon

Blackberry Lemonade \$49 per gallon

Honey Salish 'Arnold Palmer' \$55 per gallon 🐝

Seasonal Mocktails \$9 per drink



BEER SELECTIONS \$8 per beer

Assorted bottled and canned beer

NON ALCOHOLIC LIBATIONS \$14 per drink

Featured on The Restaurant Menu

CASH BAR

All cash bars are subject to a \$250 minimum spend

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BAR MENU

Selections are subject to availability. If a specific item is not available a comparable item will be provided.

All packages include a sparkling wine toast, and non-alcoholic beverages. Includes four hours of service. Additional hours available for purchase.

BEER & WINE BAR PACKAGE \$40 per guest
Add 1 Signature Cocktail for \$5 per guest
Additional hours: \$12 per guest per hour

Salish Lodge & Spa Red Blend, Columbia Valley, WA
Salish Lodge & Spa Chardonnay, Columbia Valley, WA
Salish Lodge & Spa Brut, Columbia Valley, WA
Assorted Bottled and Can Beer
Non-Alcoholic Beverages

DELUXE BAR PACKAGE \$50 per guest
Additional hours: \$15 per guest per hour

Signature Cocktails (maximum of 2)
Titos Vodka
Hendrick's Gin
Hornitos Tequila
Bacardi Silver Rum
Captain Morgan's Spiced Rum
Salish Lodge & Spa Straight Bourbon Whiskey
Monkey Shoulder Blended Scotch
Salish Lodge & Spa Red Blend, Columbia Valley, WA
Salish Lodge & Spa Chardonnay, Columbia Valley, WA
Salish Lodge & Spa Brut, Columbia Valley, WA
Assorted Bottled and Canned Beer
Non-Alcoholic Beverages

PREMIUM BAR PACKAGE \$70 per guest
Additional hours: \$20 per guest per hour


Belvedere Vodka
The Botanist Dry Gin
Dulce Vida Tequila
Barbancourt Rum
Bulleit Bourbon
Oban 14 yr Scotch
Abeja Cabernet, Columbia Valley, WA
Abeja Chardonnay, Columbia Valley, WA
La Marca Prosecco, Italy
Assorted Bottled and Canned Beer
Non-Alcoholic Beverages

NON-ALCOHOLIC BEVERAGE PACKAGE \$20 per guest
Add 1 Non-Alcoholic Cocktail for \$5 per guest
Additional hours: \$6 per guest per hour

Martinelli's Sparkling Cider
Lemonade
Iced Tea
Assorted Soft Drinks & Sparkling Water
Seasonal Punch



GF: Gluten Free | V: Vegan | VEG: Vegetarian | DF: Dairy Free

 Look for the Salish bee to guide you to dishes with honey from our own hives.

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change. Information on consuming raw or undercooked food is available upon request. All food and beverage are subject to applicable Washington state sales tax and a 24% taxable service charge. Of that amount, 60% will be paid directly to service personnel and 40% will be retained by the property.

BAR MENU

Selections are subject to availability. If a specific item is not available a comparable item will be provided.



BUBBLES

CHAMPAGNE

Laurent-Perrier La Cuvée Brut Champagne, FR \$126
Veuve Clicquot Brut Champagne, Reims, FR \$145

SPARKLING WINES

Salish Lodge & Spa Brut, Columbia Valley, WA \$45
Salish Lodge & Spa Brut Rosé, Columbia Valley, WA \$45
La Marca Prosecco, Italy \$60
Argyle Brut, Willamette Valley, OR \$70

RED WINE

PINOT NOIR

Iris, Willamette Valley, OR \$57
Elk Cove Vineyards Estate, Willamette Valley, OR \$66

MERLOT

Terra Blanca Arch Terrace, Columbia Valley, WA \$52
Hightower, Red Mountain, WA \$65

RED PROPRIETARY BLENDS

Salish Lodge & Spa Red Blend, Columbia Valley, WA \$45
Efeste Final-Final, Columbia Valley, WA \$74
DeLille Cellars D2, Columbia Valley, WA \$90
Abeja "Beekeeper's Blend", Columbia Valley, WA \$82

CABERNET SAUVIGNON

Canvasback, Red Mountain, WA \$75
Amavi Cellars, Columbia Valley, WA \$65
L'Ecole, Columbia Valley, WA \$78
Abeja, Columbia Valley, WA \$96

WHITE WINE

SAUVIGNON BLANC

Chateau Ste. Michelle, HHH, Columbia Valley, WA \$42
DeLille Cellars, Chaleur Blanc, Columbia Valley, WA \$56
Efeste "Feret", Ancient Lakes, WA \$60

PINOT GRIS

Anne Amie, Willamette Valley, OR \$39
The Eyrie Vineyards, Willamette Valley, OR \$60

RIESLING

EFESTE Evergreen Vineyard, Ancient Lakes, WA \$45
Chateau Ste. Michelle, Eroica, Columbia Valley, WA \$48

CHARDONNAY

Salish Lodge & Spa, Columbia Valley, WA \$45
Chateau Ste. Michelle, Cold Creek, Columbia Valley, WA \$42
L'Ecole No. 41, Columbia Valley, WA \$58
Abeja, Columbia Valley, WA \$85

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