



# CATERING MENUS

Spring/Summer 2025

Available April 1, 2025  
through September 31, 2025

**SALISH**  
LODGE & SPA


# 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.



## SALISH CONTINENTAL BREAKFAST \$45 per guest

### Breakfast Salad <sup>VEG</sup>

arugula, fresh berries, goat cheese, walnuts, honey vinaigrette 

### Cheese & Charcuterie

prosciutto, herbed cotto ham, brie, blue cheese, apple slices, fig jam, marcona almonds, baguette

### Overnight Oats <sup>GF V</sup>

## THE LODGE BUFFET \$49 per guest

### Seasonal Fruit Display <sup>GF V</sup>

vanilla Devonshire crème on the side

### Apple Pork Sausage and Hickory Smoked Bacon <sup>GF DF</sup>

### Hashed Breakfast Potatoes <sup>GF VEG</sup>

rosemary, thyme

### House-Made Breakfast Pastry <sup>VEG</sup>

### Choice of Entree (Select One):

#### Farm Fresh Scrambled Eggs <sup>GF VEG</sup>

Beecher's cheddar cheese on the side

#### Personal Quiche Lorraine

individual quiche with bacon, Gruyère, fresh herbs

#### Breakfast Casserole

eggs, cheddar, ham, sourdough bread, milk


## BRUNCH BUFFET \$69 Per Guest

### Seasonal Fruit <sup>GF VEG</sup>

vanilla Devonshire crème on the side

### House-Made Breakfast Pastry <sup>VEG</sup>

### Breakfast Salad

arugula, fresh berries, crunchy seeds, honey vinaigrette 

### Chicken Sausage and Hickory Smoked Bacon <sup>GF DF</sup>

### Farm Fresh Scrambled Eggs with Smoked Salmon <sup>GF</sup>

### Salish Biscuits & Gravy

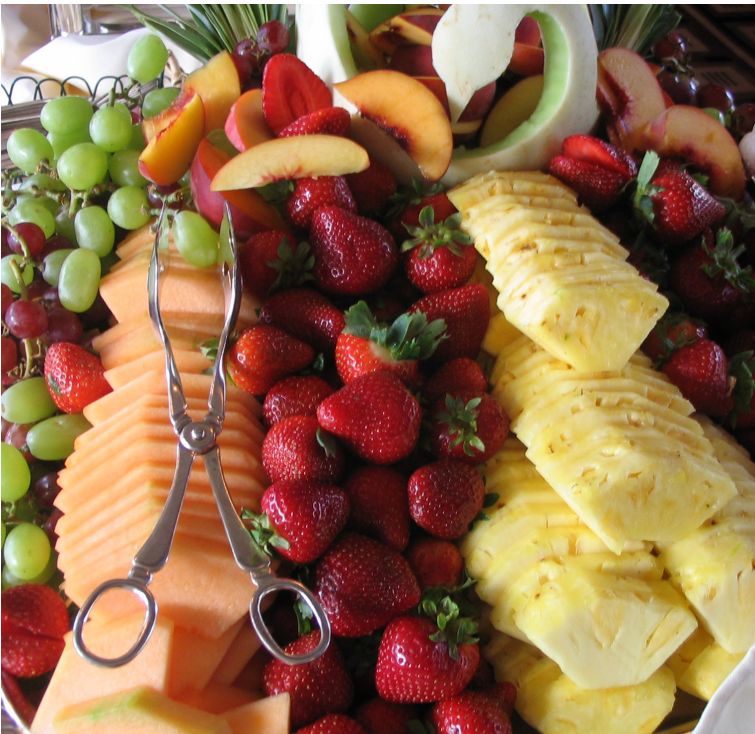
butter milk biscuit, sausage gravy, chives

### Hashed Breakfast Potatoes <sup>GF V</sup>


rosemary, thyme

### Personal Quiche Lorraine

individual quiche with bacon, Gruyère, fresh herbs



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# BREAKFAST & BRUNCH

## BREAKFAST ENHANCEMENTS

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

**Salish Biscuits & Gravy** \$15 per guest  
buttermilk biscuit, sausage gravy, chives


**Avocado Toast** <sup>V</sup> \$17 per guest  
lemon oil, basil

**Belgium Waffles** <sup>VEG</sup> \$14 per guest  
topping choices of berry compote, maple syrup, chocolate chips, Chantilly cream

**Potato Rosti** <sup>GF VEG</sup> \$16 per guest  
rosemary, thyme

**Small Continental Board** \$19 per guest  
prosciutto, herbed cotto ham, brie, blue cheese, apple slices, fig jam, Marcona almonds, baguette

**Vegan & Gluten Free Chocolate Muffins** <sup>GF V</sup> \$30 per half dozen

**Yogurt Bar** <sup>GF VEG</sup> \$10 per guest  
bowls of assorted flavored yogurts, honey granola, fresh berries 

**Assorted Bagels** \$4 per guest  
cream cheese <sup>VEG</sup>

**Salish Buttermilk Biscuits** <sup>VEG</sup> \$5 per guest  
butter, seasonal jam

**Salish Steel-Cut Oatmeal** <sup>GF V</sup> \$3 per guest  
brown sugar, fresh berries

**Seasonal Fruit Smoothies** <sup>GF VEG</sup> \$7 per guest

**Breakfast Sandwiches** \$9 per guest  
bacon, egg, cheddar, English muffin

**Smoked Bacon and Apple Pork Sausage** <sup>GF DF</sup> \$5 per guest

**Chicken Sausage, Cob Smoked Ham, Wild Salmon** <sup>GF DF</sup> \$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



## 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



## SNACKS


A la carte snacks to refresh your guests

**Bakeshop's Cookies & Brownies** <sup>VEG</sup> \$52 per dozen

**House-Made Breakfast Pastry** <sup>VEG</sup> \$52 per dozen

**Sliced Seasonal Fruit** <sup>GF V</sup> \$12 per guest

**Fennel Chili Roasted Mixed Nuts & Candied Pecans** <sup>GF V</sup> \$7 per guest

**Honey Marshmallow Granola Bars** <sup>DF</sup> \$8 per guest   
\*contains peanuts

**Crudit  with Hummus** <sup>V</sup> \$10 per guest


**Soft Pretzel with Whole Grain Mustard & Beer Cheese Sauce** <sup>VEG</sup> \$12 per guest

**House-made Potato Chips & Caramelized Onion Dip** <sup>VEG</sup> \$9 per guest

**Seasonal Fruit Smoothies** <sup>GF V</sup> \$7 per guest

**Crispy Caramel Popcorn with Roasted Salted Peanuts and Chocolate Drizzle** <sup>GF VEG</sup> \$10 per guest

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# LUNCH



## INSPIRED SANDWICH BOARD \$60 per guest

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

### Vegetarian Soup du Jour <sup>VEG</sup>

Chef's choice of vegetarian soup with fresh seasonal ingredients

### SALAD SELECTION:

Choose two (2) salad options

#### Salish Caesar Salad

romaine, Dijon croutons, parmesan, black garlic anchovy dressing

#### Heirloom Greens & Herbs <sup>GF VEG</sup>

dill, chervil, Salish Honey vinegar, lemon oil, black pepper

#### Hot Sopressata Pasta Salad <sup>VEG</sup>

extra virgin olive oil, red pepper, sundried tomato, shaved onion, parmesan

### SANDWICH SELECTIONS

Choose three (3) sandwiches

#### Roasted Turkey & Brie

arugula, granny smith apple, stoneground mustard

#### Parisian

French ham, Gruyère, arugula, butter

#### Salish Italiano

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

#### Smoked Chicken Salad Wrap

Washington apples, pecans, crème fraîche, baby spinach, fresh herbs

#### Roasted Vegetable Wrap <sup>V</sup>

seasonal vegetables, hummus

#### Herbed Chickpea Salad Wrap <sup>VEG DF</sup>

butter lettuce, pickled red onion, dried apricot, sumac

### BOXED LUNCHES \$54 per guest

Each boxed lunch comes with one salad option, a pre-selected sandwich (up to 3 different options), house chips, and Chef's choice sweet bite

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# LUNCH BUFFETS

All prices are per guest with a minimum of 12 guests. Lunch buffets include lemonade and iced tea.



## TACO TUESDAY ANYDAY \$68 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

### **Elote** GF V chipotle aioli, queso fresco, cilantro

### **Frijoles Negros** GF V

onion, oregano, green chili, toasted spices

### **Cilantro Rice** GF V

## PACIFIC NORTHWEST \$68 per guest

### **Salish Seafood Chowder**

### **Mixed Baby Lettuces** GF V

shaved seasonal vegetables, toasted pepitas, sherry vinaigrette

### **Arugula and Berries** GF VEG

candied pecans, blueberries, raspberries, Rogue smokey blue cheese, Salish honey vinaigrette

### **Pan Seared King Salmon** GF DF

roasted seasonal vegetables, cilantro chimichurri

### **Peppercorn Crusted Flank Steak** GF

potato hash, green peppercorn demi

### **Rice Pilaf** GF V

Wild rice, toasted pepitas

### **Seasonal Roasted Squashes** GF V

chili oil, toasted hazelnuts

## MEDITERRANEAN DELIGHTS \$68 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

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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** <sup>V</sup> \$52 per dozen

warm spices, roasted pepper coulis, fresh herbs

**Beecher's Cheddar Grilled Cheese and Tomato Soup**

**Shooters** <sup>VEG</sup> \$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** <sup>GF</sup> \$56 per dozen

fried thyme

### COLD

**Smoked Salmon Rosettes** <sup>GF</sup> \$54 per dozen

Alaskan sockeye lox, chive, cream cheese

**Mini Bacon Quiche** \$50 per dozen

Beecher's cheese, butter braised leeks

**Seared Tuna** <sup>DF</sup> \$54 per dozen

Fried wonton, seaweed salad, wasabi mayo

**Crisp Flatbreads** <sup>VEG</sup> \$52 per dozen

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

**Fresh Rolls** <sup>GF V</sup> \$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 Station** <sup>GF VEG</sup> \$379 per board

seasonal roasted & fresh crudité vegetables, pickled vegetables, Castelvetrano olives, local mushrooms, house-made hummus, herbed garden ranch, roasted red pepper aioli

Feeds 16-30 people

**Bruschetta via Appia** <sup>VEG</sup> \$379 per board

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

Feeds 16-30 people

**Charcuterie & Cheese Platter** \$625 per board

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

Feeds 16-30 people

**Hummus and Baked Artichoke Dip** <sup>VEG</sup> \$429 per board

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

Feeds 16-30 people



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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.

### TWO (2) ENTRÉE \$99 per guest

Includes your choice of two entrées, two sides, and two of the following: Soup/starter, salad or dessert

### THREE (3) ENTRÉE \$112 per guest

Includes your choice of three entrées, two sides, and two of the following: Soup/starter, salad or dessert

\*Additional courses may be added - prices will vary

## SOUPS or STARTERS

Choose one (1) option

**Bruschetta Board** <sup>VEG</sup>

**Crudité & Hummus Board** <sup>GF VEG</sup>

**Roasted Tomato Soup** <sup>GF V</sup>

**Potato Leek Soup** <sup>GF</sup>

## SALADS

Choose one (1) option

**Arugula & Berries** <sup>GF VEG</sup> 

candied pecans, blueberries, raspberries, Rogue smokey blue cheese, Salish honey vinaigrette

**Pacific Northwest Chop Salad** <sup>GF</sup> 

crunchy seeds, baby greens, salami, Beecher's Smoked Flagship cheese, beets, Salish honey vinaigrette

**Mixed Baby Lettuces** <sup>GF V</sup>

shaved seasonal vegetables, toasted pepitas, sherry vinaigrette

**Salish Caesar Salad**

romaine, Dijon croutons, parmesan, black garlic anchovy dressing

## 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.

## SIDES

Choose up to 2 options

**Whipped Russet Potato** <sup>GF VEG</sup>

buttermilk, herb butter

**Roasted Baby Carrots** <sup>GF VEG</sup> 

Salish honey glaze

**Roasted Asparagus** <sup>GF VEG</sup>

dates, fresh herbs, pecorino

**Potato Hash** <sup>GF VEG</sup>

roasted garlic butter, Svaneti seasoning, fresh herbs

**Roasted Vegetable Ratatouille** <sup>GF V</sup>

vine tomato, seasonal squash, poblano, micro basil

## ENTRÉES

Choose up to 2 entrées (1 or 2 protein, 1 vegetarian)

**Roasted Chicken** <sup>DF</sup>

lemon pepper, brown butter gnocchi, roasted carrot

**Braised Short Rib** <sup>GF</sup>

roasted garlic asparagus, huckleberry demi

**Seared Salmon** <sup>GF DF</sup>

miso, sesame seeds, baby bok choy

**Carrot Risotto** <sup>GF VEG</sup>

arborio, carrot butter, carrot salad

**Cheese Tortellini** <sup>VEG</sup>

cilantro pesto cream, grana padana, toasted hazelnut gremolata

**Pacific Northwest Beef Tenderloin** <sup>GF</sup> + \$8 per guest

Yukon potato hash, demi-glacé

## DESSERTS - Please reference dessert page

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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 ENTRÉE PLATED DINNER \$99 per guest\*

Includes a 2 coursed dinner with pre-selected entrée and your choice of soup/starter OR salad OR dessert course

\*Guest entrée selections are required two weeks prior to the event

### CHOICE NIGHT-OF ENTRÉE PLATED DINNER \$117 per guest\*

Includes a 3 coursed dinner with guest entrée selections taken tableside during the event and your choice of soup/starter OR salad OR dessert course

\*Additional courses may be added - prices will vary

## SOUP/STARTER

Choose one (1) option

### Roasted Tomato Soup <sup>GF V</sup>

olive oil, basil, roasted fennel

### Potato Leek Soup <sup>GF V</sup>

lardon, crispy leek & potato, chive

### Bruschetta <sup>VEG</sup>

## SALADS

Choose one (1) option

### Arugula & Apple <sup>GF VEG</sup>

candied pecans, blueberries, raspberries, Rogue smoky blue cheese, Salish honey vinaigrette

### Wedge Salad <sup>GF</sup>

Iceberg, candied bacon, cherry tomato, pickled red onion, smokey blue cheese dressing

### Mixed Baby Lettuces <sup>GF V</sup>

shaved seasonal vegetables, toasted pepitas, sherry vinaigrette

### Salish Caesar Salad

romaine, Dijon croutons, parmesan, black garlic anchovy dressing

DESSERTS - Please reference dessert page

## ENTRÉES

Choose up to 3 entrées (2 protein, 1 vegetarian)

### Roasted Chicken <sup>GF</sup>

risotto cake, mole, roasted carrot

### Seared Salmon <sup>GF DF</sup>

roasted asparagus, fingerling potato, truffle hollandaise

### Braised Short Rib <sup>GF</sup>

scalloped potato, grilled broccolini, green peppercorn

demi, pickled red onion

### Cheese Tortellini <sup>VEG</sup>

Cilantro pesto cream, roasted corn, hazelnut gremolata, grana padana

### Risotto <sup>GF VEG</sup>

carrot butter, carrot salad, lemon oil, pecorino

### Pacific Northwest Beef Tenderloin Filet <sup>GF</sup> +\$8 per guest

whipped buttermilk potatoes, demi-glacé, roasted carrots

## KIDS MEALS \$50 per child

For our guests aged 12 years and under.

Includes a fun kid activity kit.

### 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 <sup>VEG</sup>

### Cheese Flatbread <sup>VEG</sup>

tomato sauce, mozzarella

### Pepperoni Flatbread

tomato sauce, mozzarella

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# DESSERT

## DESSERT OPTIONS

Choose up to two (2) options

### PLATED OR FAMILY STYLE \$15 per guest

May choose up to two different options. All selections are preselected at least two weeks prior to event.

#### **Valrhona Dark Chocolate Torte** <sup>VEG</sup>

blackout cake, chocolate mousse, chocolate pearls

#### **Lemon Raspberry Mousse Cake** <sup>VEG</sup>

lemon cake, raspberry jam, lemon mousse, fresh raspberries

#### **Cheesecake** <sup>VEG</sup>

white chocolate cheesecake, chocolate shortbread crust, seasonal compote

#### **Seasonal Galette** <sup>VEG</sup>

flaky butter crust, seasonal compote, cream chantilly

#### **Mousse Trio** <sup>VEG</sup> \$18 per guest

dark chocolate mousse, dulcey mousse, white chocolate mousse, crispy pearls

### TARTS \$10 per guest / \$120 per dozen

All selections are preselected at least two weeks prior to event

#### **Cherry Tart** <sup>VEG</sup>

butter tart shell, cherry pie filling, streusel

#### **Lemon Meringue Tart** <sup>VEG</sup>

butter tart shell, French lemon cream, toasted meringue

#### **S'mores Tart** <sup>VEG</sup>

chocolate tart shell, milk chocolate ganache, toasted meringue

## DESSERT STATIONS

18 guest minimum on all food stations

#### **Salish Signature Treat Display** <sup>VEG</sup>

Featuring an assortment of seasonal items

3 bites per guest, 4 items \$24 per guest

2 bites per guest, 3 items \$16 per guest

#### **S'more Station** <sup>VEG</sup> \$12 per guest

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



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# CUSTOM BAR MENU

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

## CUSTOMIZE YOUR BAR

**Hosted Bar Options** - ala carte pricing for each item is listed below

**Customize your bar offerings by choosing the following:**

Red Wine Selections, up to 2 options  
White Wine Selections, up to 2 options  
Bubble Selections, up to 2 options  
Deluxe Liquor or Premium Liquor, choose 1 option  
Signature Cocktails, up to 2 options  
Assorted Beers & Ciders\*  
Assorted Non-Alcoholic Beverages

\*Assorted Beers & Ciders are seasonal and change frequently.  
Special requests welcome.



## ALA CARTE PRICING

### DELUXE LIQUOR \$14 per drink

Tito's Vodka  
Tanqueray  
Lunazul Silver  
Bacardi Silver Rum  
Captain Morgan's Spiced Rum  
Old Forester 1870 Original Batch  
Monkey Shoulder Blended Scotch

### PREMIUM LIQUOR \$16 per drink

Belvedere Vodka  
Hendrick's  
Herradura Silver  
Ron Zacapa 23yr Rum  
Buffalo Trace  
Oban 14yr Scotch

### BEER SELECTIONS \$8 per beer

Assorted bottled and canned beer

### WINE SELECTIONS

Please reference Wine Menu

## SIGNATURE COCKTAILS \$18 per drink

**PNW Mule** vodka, seasonal purée, 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 & cardamom infused Salish honey, Salish Lodge & Spa dry honey cider 🐝  
**Seasonal Cocktails** Featured on The Restaurant Menu

## SPIRIT-LESS LIBATIONS \$16 per drink

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

## CASH BAR

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

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# BAR PACKAGES 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 \$45 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  
Browne Family "Heritage", Pinot Noir, Willamette Valley, OR  
Salish Lodge & Spa Chardonnay, Columbia Valley, WA  
West Mount, Pinot Gris, Willamette Valley, OR  
Salish Lodge & Spa Brut, Columbia Valley, WA  
Salish Lodge & Spa Sparkman Rosé Columbia Valley, WA  
Assorted Bottled and Can Beer  
Non-Alcoholic Beverages

## DELUXE BAR PACKAGE \$55 per guest

Additional hours: \$15 per guest per hour

Signature Cocktails (maximum of 2)

Tito's Vodka

Tanqueray

Lunazul Silver

Bacardi Silver Rum

Captain Morgan's Spiced Rum

Old Forester 1870 Original Batch

Monkey Shoulder Blended Scotch

Salish Lodge & Spa Red Blend, Columbia Valley, WA

Browne Family "Heritage", Pinot Noir, Willamette Valley, OR

Salish Lodge & Spa Chardonnay, Columbia Valley, WA

West Mount, Pinot Gris, Willamette Valley, OR

Salish Lodge & Spa Brut, Columbia Valley, WA

Salish Lodge & Spa Sparkman Rosé Columbia Valley, WA

Assorted Bottled and Canned Beer

Non-Alcoholic Beverages



## PREMIUM BAR PACKAGE \$70 per guest

Additional hours: \$20 per guest per hour

Signature Cocktails (maximum of 2)

Belvedere Vodka

Hendrick's

Herradura Silver

Ron Zacapa 23yr Rum

Buffalo Trace

Oban 14 yr Scotch

Pursued by Bear "Bear Cub", Columbia Valley, WA

DeLille Cellars D2, Red Blend, Columbia Valley, WA

Abeja "Beekeeper's White", Columbia Valley, WA

DeLille Cellars, Chaleur Blanc, Columbia Valley, WA

Adami Prosecco, Italy

Salish Lodge & Spa Sparkman Rosé Columbia Valley, WA

Assorted Bottled and Canned Beer

Non-Alcoholic Beverages



## SPIRIT-LESS BEVERAGE PACKAGE \$20 per guest

Additional hours: \$6 per guest per hour

Choice of 1 Spirit-less Cocktail

Martinelli's Sparkling Cider

Lemonade

Iced Tea

Assorted Soft Drinks & Sparkling Water

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# WINE MENU

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## 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  
Adami Prosecco, NV, IT \$59  
Lucien Albrecht Cremant d' Alcase Brut Rosé \$59

## WHITE WINE

### SAUVIGNON BLANC

Mohua, NZ \$49  
L'Ecole "Frenchtown", Columbia Valley, WA \$51  
DeLille Cellars, Chaleur Blanc, Columbia Valley, WA \$56  
EFESTÉ "Feret", Ancient Lakes, WA \$60

### PINOT GRIS

Anne Amie, Willamette Valley, OR \$53  
West Mount, Pinot Gris, Willamette Valley, OR \$51

### RIESLING

Long Shadows Poet's Leap, Columbia Valley, WA \$54  
Chateau Ste. Michelle, Eroica, Columbia Valley, WA \$48

### CHARDONNAY

Salish Lodge & Spa, Columbia Valley, WA \$45  
Sparkman Cellars "Kindred", Columbia Valley, WA \$48  
Abeja "Beekeeper's White", Columbia Valley, WA \$84

## RED WINE

### PINOT NOIR

Browne Family "Heritage", Willamette Valley, OR \$52  
Resonance, Willamette Valley, OR \$63  
Elk Cove Vineyards Estate, Willamette Valley, OR \$66

### MERLOT

Among the Giants Estate, Goose Gap, WA \$40  
Terra Blanca Arch Terrace, Columbia Valley, WA \$52  
Hightower, Red Mountain, WA \$60

### RED PROPRIETARY BLENDS

Salish Lodge & Spa Red Blend, Columbia Valley, WA \$45  
Pursued by Bear "Bear Cub", Columbia Valley, WA \$69  
DeLille Cellars D2, Columbia Valley, WA \$93  
Abeja "Beekeeper's Blend", Columbia Valley, WA \$82

### CABERNET SAUVIGNON

Mark Ryan "Dissident" Columbia Valley, WA \$75  
Sparkman Holler, Columbia Valley, WA \$72  
L'Ecole, Columbia Valley, WA \$78  
Abeja, Columbia Valley, WA \$96

## ROSÉ WINE

Salish Lodge & Spa Sparkman Rosé, Columbia Valley, WA \$45

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.