



Skamania Lodge

Wedding Rehearsal Dinner Menus



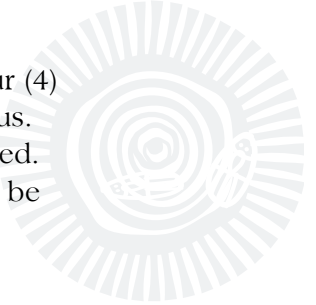
Photo: Emily Skye Photography

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Our Policies

MENU SELECTION

Final menu selections must be submitted to your planner no later than four (4) weeks prior to the function to ensure the availability of the desired menus. If selections are not received, your preferred choices cannot be guaranteed. Menu items are not able to be guaranteed, and suitable substitutions can be recommended if items are not able to be sourced.



LEFTOVER FOOD

No leftover food may be taken out of Skamania Lodge function rooms due to strict food preparation guidelines and liability issues. The guests or group may not bring food or beverage of any kind into the function room without prior written permission of the resort.

ALLERGIES

Please notify your planner about any food allergies or dietary restrictions. We will do our best to accommodate with advance notice. This does not include individual dietary preferences. Please note some of our items are made in facilities that also handle nut products.



Hors d'oeuvres

Items are sold per dozen, with a three dozen minimum per selection.
Upgrade to tray passed presentation for \$100.00 per server.

HOT

*Chicken Satay, Peanut Sauce, Soy Reduction (GF, DF)	\$88.00
*Cheese Quesadillas with Roasted Peppers, Onions & Corn	\$46.00
Moroccan Spice Vegetable Skewer (GF, DF, Veg, V)	\$46.00
Spinach & Brie Stuffed Mushrooms with Toasted Pine Nuts (GF)	\$50.00
Bacon Wrapped Scallops (DF)	\$58.00
Dungeness Crab Cake, Tabasco Aioli	\$67.00
Coconut Fried Shrimp, Pineapple Chutney ..	\$52.00
Asiago Chicken Phyllo	\$50.00
Falafel & Hummus (Veg, V)	\$49.00
Roasted Mushrooms, Onion & Herbed Cream Cheese in Phyllo	\$49.00
Beyond Burger Meatballs with BBQ Sauce (GF, DF, Veg, V)	\$51.00
Fried Brussels Sprouts (DF, Veg, V) with Assorted Sauces	\$49.00
Fried Artichoke Hearts (DF, Veg, V) with Assorted Sauces	\$49.00

COLD

*Jumbo Shrimp Cocktail (GF, DF)	\$71.00
Seasoned Tuna, Wonton, Wasabi Aioli (DF) ..	\$50.00
Tomato, Basil & Buffalo Milk Mozzarella Bruschetta (Veg)	\$50.00
Oregon Bay Shrimp Cevich, Avocado Purée on Tostada (GF, DF)	\$49.00
Steelhead Mousse in Phyllo Cup	\$51.00
Dungeness Crab Salad in Cucumber Cup (GF, DF)	\$57.00
Apple Smoked Bacon, Oregon Bleu Cheese, Sweet Onions with Fig Jam on Crostini	\$53.00
Flank Steak, Spinach & Cream Cheese on Crostini	\$56.00
Antipasta Skewer (GF)	\$51.00

MUNCHIES

*Artichoke & Dungeness Crab Dip (GF), Grilled Pita Bread Serves 25 Guests	\$240.00
*Spinach & Artichoke Dip, Grilled Pita Bread (GF) Serves 25 Guests	\$195.00
*Buffalo Chicken Dip (GF), Grilled Pita Bread Serves 25 Guests	\$220.00
*Carrots, Cauliflower, Celery, Radishes & Ranch Dressing Serves 25 Guests	\$195.00
*Tortilla Chips, Guacamole & Salsa (GF, DF, Veg, V) Serves 25 Guests	\$165.00
*Hummus (GF) with Vegetables, Tzatziki & Grilled Pita Bread (Veg) Serves 25 Guests	\$195.00
*Mixed Nuts or Bar Mix	\$7.00 per Guest

* Items are stationary only.

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

All prices are subject to 26% service charge and 7.7% sales tax. Prices are subject to change.



Stations

Stations are meant to be combined with other stations and are not served as single stations.
Minimum 3 stations.

MAC & CHEESE

Toppings to Include

Kettle Chip Crunch, Peppers, Mushrooms & Bacon

\$30.00 per Guest

Add Crab (GF, DF) | Market Price per Guest

Add Andouille Sausage (GF, DF) | \$6.00 per Guest

Add Smoked Brisket (GF, DF) | \$8.00 per Guest

TACO STATION

Mini Flour & Corn Tortillas, Cheddar &
Pepper Jack Cheeses, Sour Cream, Pico de Gallo,
Guacamole, Diced Onion, Cilantro & Cabbage

Choice of Two:

- Fish (GF, DF)
- Chicken (GF, DF)
- Pulled Pork (GF, DF)
- Ground Beef (GF, DF)
- Seasoned & Grilled Cauliflower (GF, DF, Veg, V)

\$35.00 per Guest

Each Additional Protein \$6.00 per Guest

YUKON GOLD MASHED POTATO BAR

Mashed Potatoes (GF) with Toppings to Include:

Cheddar Cheese, Bleu Cheese, Sour Cream,

Bacon Crumbles, Scallions,

Caramelized Onions & Roasted Corn

\$27.00 per Guest

NACHO STATION

Corn Tortilla Chips, Diced Onion,
Jalapenos, Olives, Guacamole, Salsa,
Sour Cream & Nacho Cheese Dip

Choice of One:

- Pulled Pork (GF, DF)
- Vegan Chili (GF, DF, Veg, V)
- Shredded Chicken (GF, DF)

\$29.00 per Guest

Each Additional Protein \$6.00 per Guest

Add Smoked Brisket (DF) | \$8.00 per Guest

SALAD STATION

Mixed Greens, Spinach,
Carrots, Cherry Tomatoes, Cucumbers,
Hard Boiled Eggs, Garbanzo Beans, Olives,
Sunflower Seeds, Croûtons

Chicken (GF, DF), Smoked Steelhead (GF, DF),
Crispy Tofu (GF, DF)

Ranch Dressing & Herb Vinaigrette (GF, DF, Veg, V)

\$30.00 per Guest



Rehearsal Plated Dinner

THREE-COURSE PLATED DINNER

Served Indoors and at Select Outdoor Locations

Includes Rolls, Coffee & Teas

SALAD

(Choice of One)

Wild & Gathered Greens, Baby Roma Tomatoes, English Cucumber, Shaved Red Onion
& Fresh Herb Vinaigrette (GF, DF, Veg, V)

Baby Spinach Salad, Cherry Tomatoes, Crumbled Bacon, Red Bermuda Onion,
Roasted Shallot Vinaigrette (GF, DF)

ENTRÉE

(Choice of One)

Double Cut Pork Chop, Seasonal Chutney (GF, DF)

Seared Filet of Beef, Sauce Bordelaise (GF, DF)

Breast of Chicken, Marsala Sauce (GF, DF)

Pan Roasted Steelhead, Butter Braised Leeks, Citrus Beurre Blanc (GF)

Poblano Pepper Stuffed with Chevre & Grilled Vegetables, Roasted Polenta Cake (GF, Veg)

Porcini Mushroom Ravioli, Pesto Cream

Grilled Portobello Tower, Quinoa, Roasted Red Pepper Coulis (GF, DF, Veg, V)

STARCH

(Choice of One for Group)

Garlic Fingerlings (GF, DF, Veg, V)

Goat Cheese Whipped
Potatoes (GF)

Sweet Potatoes (GF)

Wild Rice (GF, DF, Veg, V)

VEGETABLE

(Choice of One for Group)

Grilled Asparagus (GF, DF, Veg, V)

Mt. Hood Mushrooms (GF, DF, Veg, V)

Brown Butter Baby Carrots (GF)

Broccolini with Olive Oil
(GF, DF, Veg, V)

Cider-Brined Brussels Sprouts
(GF, DF, Veg, V)

SWEETS

(Choice of One for Group)

Seasonal Tart

Chocolate Lava Cake

Seasonal Cobbler (GF, DF, Veg, V)

New York Cheesecake

Coconut Panna Cotta with
Pineapple Coulis (GF, DF, Veg, V)

*Duo entrées also available. Speak to your Catering Manager for details.
Choice of three entrées available with 14 day advance notice of individual entrée quantities.
Entrée cards required for each guest.*

\$78.00 per Guest

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

All prices are subject to 26% service charge and 7.7% sales tax. Prices are subject to change.



Rehearsal Family Style/Buffer Dinner

Family Style Served Indoors & at Select Outdoor Locations.

Includes Baked Rolls, Coffee & Teas

NORTHWEST

Arugula, Baby Spinach, Grape Tomatoes, Crumbled
Bacon with Oregon Bleu Cheese Dressing (GF)

Pan Roasted Steelhead, Melted Onions, Wild Rice (GF)

Grilled Asparagus (GF, Veg)

New York Strip Loin, Roasted Gold Potatoes,
Red Wine Sauce (GF, DF)

Crab Macaroni & Cheese

Seasonal Cobbler (GF, DF, Veg, V)

\$81.00 per Guest Family Style

\$91.00 per Guest Buffet

ITALIAN

Chop Salad with Lettuce, Tomatoes, Red Onion,
Chickpeas, Cucumbers, Olives, Bell Peppers,
Pepperoncini with Herb Vinaigrette

Caesar Salad, Parmesan Croutons

Eggplant Parmesan (Veg)

Pasta Bolognese

Grilled Chicken Piccata (GF, DF)

Focaccia Bread (Veg)

Tiramisu (Veg)

Vanilla Cupcakes (DF, Veg, V)

\$75.00 per Guest Family Style

\$87.00 per Guest Buffet

AMERICAN COMFORT

Field Greens with Buttermilk Oregon Bleu
Cheese Dressing (GF, Veg)

Grilled Chicken Breast
with Charred Pepper Romesco Sauce (GF, DF)

Grilled Flank Steak with Creamy Mushroom Sauce (GF)
Buttermilk Mashed Gold Potatoes (GF)

Cider-Brined Brussels Sprouts (GF, DF, Veg, V)

Strawberry Shortcake

Chocolate Cupcakes (DF, Veg, V)

\$76.00 per Guest Family Style

\$88.00 per Guest Buffet



Parties of fewer than 30 incur a \$250.00 surcharge.

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Rehearsal Buffet Dinner

Includes Coffee & Teas

SOUTHWEST

Romaine, Roasted Corn Salsa,
Black Olives, Cilantro Vinaigrette

Chicken Fajitas with Peppers & Onions (GF, DF)

Flank Steak Fajitas with Peppers & Onions (GF, DF)

Grilled Vegetables (GF, DF, Veg, V)

Corn & Flour Tortillas

Spanish Rice (GF, DF, Veg, V)

Black Beans (GF, DF, Veg, V)

Guacamole, Pico de Gallo,
Shredded Jack Cheese, Lime, Jalapenos

Dulce de Leche Bars

Marionberry Bars (GF, DF, Veg, V)

\$72.00 per Guest

DELUXE BBQ

Wild Greens, Cherry Tomatoes, Cucumbers, Carrots,
Croutons, Ranch & Herb Vinaigrette Dressing (Veg)

Potato Salad (GF)

Sweet Heat BBQ Chicken (DF)

Carolina BBQ Grilled Smoked Brisket (DF)

Cheddar Baked Macaroni & Cheese
with Kettle Chip Crust

Cornbread & Honey Butter (Veg)

Strawberry Shortcake (Veg)

\$83.00 per Guest

ENHANCEMENTS

S'mores \$18.00 per Guest

Potlatch Steelhead (GF, DF) \$11.00 per Guest

Beef Brisket (GF, DF) \$8.00 per Guest

Menu price based upon a 25 guest minimum. Parties of fewer than 25 incur a \$250.00 surcharge.



Beverages

Please note: Alcohol service cannot exceed a total of 5 hours per day. No outside alcohol is allowed at events or in public spaces. If it is found, the event will be ended immediately.

HOSTED BEVERAGES ON CONSUMPTION

One Bartender required per 75 guests.

\$100.00 per Bartender/per hour.

Set up fee for additional bars \$250.00 per bar.

For No Host Bars, please add \$1.00 per drink.



Beers \$8.00 to \$10.00 Each

Selection of beers to include Domestic, Imported, Micro Brews, Hard Seltzers & Hard Ciders

House Red & White Wine..... \$12.00 per Glass

Wine List Market Pricing

Premium Spirits..... \$12.00 Each

Absolut & Smirnoff Vodkas, Beefeater & Tanqueray Gin, Bacardi Rum, El Jimador Tequila, Famous Grouse Scotch, Elijah Craig & Pendleton Whiskey

Luxury Spirits..... \$13.00 Each

Ketel One & Tito's Vodka, Bombay & Aviation Gin, Sailor Jerry Rum, Herradura Tequila, Glenlivet Scotch, Maker's Mark & Crown Royal Whiskey

Cordials \$11.50 Each

Signature Cocktails..... \$14.50 Each

Choice of One

Paloma, Huckleberry Lemonade, Tito's Refresher, Espresso Martini, Raspberry Moscow Mule

Mocktails \$13.50 Each

Choice of One

Lavender Lemonade Spritz, Rose Cordial Soda, Mojito, Bellini, Huckleberry Lemonade, Mule

PACKAGE BARS

Price is per guest, includes Bartender and unlimited drinks for selected duration.

Must be ordered for all guests over 21.

	2 hours	3 hours	4 hours	5 hours
Beer & Wine	\$40.00	\$45.00	\$50.00	\$55.00
Well Spirits, Beer & Wine	\$62.00	\$67.00	\$72.00	\$77.00
Premium Spirits, Beer & Wine	\$64.00	\$70.00	\$76.00	\$81.00
Luxury Spirits, Beer & Wine	\$69.00	\$75.00	\$81.00	\$87.00
	1 hour			
Beer & Wine, plus Choice of Two Specialty Cocktails	\$30.00			

Ask your Event Planner about Mimosa, Bloody Mary & Hot Chocolate Specialty Bars.

All selections subject to change. 90-day notice required for all specialty items.

Specialty items require full payment for quantity ordered.

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