



Skamania Lodge®

Group Catering Menu



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. 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. Special meals that are requested but not consumed will be charged in addition to your guarantee.

KOSHER MEALS

Skamania Lodge does not have a kosher kitchen and therefore meals are outsourced. Guests requiring kosher meals are welcome to provide their own. There is a \$250 handling fee plus cost of meals if Skamania Lodge provides meals.



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Breakfast

EXPRESS BREAKFAST

Seasonal Fresh Fruits (GF, DF, Veg, V)

House-Made Granola (GF, DF, Veg, V, *Contains Nuts*) with Milk, Craisins & Pecans

Individual Yogurts (GF)

Freshly Baked Seasonal Pastry Selection

Scrambled Eggs (GF)

(Choice of One)

Bacon

Sausage Links

Sausage Patties

Kielbasa

Fresh Orange Juice

Coffee, Decaffeinated Coffee & Hot Teas

\$46.50 per Guest

ENHANCEMENTS

ADDITIONAL PROTEIN

\$5.25 per Guest

STEEL CUT OATS (GF, DF, Veg, V)

Craisins, Brown Sugar, Nuts & Milk

\$9.00 per Guest

VEGAN SAUSAGE PATTIES (GF, DF, Veg, V)

\$2.00 per Guest

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

All prices are subject to 26% service charge and 8% sales tax. All prices are subject to change.

Columbia River Gorge Breakfast Buffet

Skamania Lodge has created a rotational menu designed to fit your needs and budget. When enjoyed in the Cascade Dining Room, guests will get the “Skamania Experience” with breathtaking views.

*Includes Regular & Decaffeinated Coffee & Teas, Orange Juice
Non-dairy alternatives are available on request.*

BREAKFAST BUFFET ROTATION

EVERY DAY

Fruit, Pastries, Individual Yogurts, House-made Granola (GF, DF, Veg, V, Contains Nuts), Bacon

SUNDAY & WEDNESDAY

Sausage Links, Veggie Scramble, O’Brien Potatoes with Peppers & Onions,
Ricotta Filled Crepes with Berry Compote

MONDAY & THURSDAY

Kielbasa, Scrambled Eggs with Scallions, Diced Potatoes, Bread Pudding

TUESDAY & FRIDAY

Sausage Patties, Scrambled Eggs, Red Potatoes, Biscuits & Sausage Gravy

SATURDAY

Sausage Links, Scrambled Eggs with Scallions, Diced Potatoes,
French Toast with Seasonal Fruit Topping & Maple Syrup

\$53.00 per Guest

Substitute Off-Day Buffet \$10.00 per Guest

ENHANCEMENTS

Designed to enhance your breakfast buffet, these items may be selected as additional options.

STEEL CUT OATS (GF, DF, Veg, V)

Craisins, Brown Sugar, Nuts & Milk

\$9.00 per Guest

TOFU SCRAMBLE (GF, DF, Veg, V)

\$4.25 per Guest

VEGAN SAUSAGE PATTIES (GF, DF, Veg, V)

\$2.00 per Guest

Menu price based upon a 25 guest minimum. Parties of fewer than 25 incur a \$200.00 surcharge.

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

All prices are subject to 26% service charge and 8% sales tax. All prices are subject to change.

Continuous Break

Our break stations feature a rotating selection of items similar to the following examples.

Offerings are refreshed as needed and served in small portions to minimize food waste.

Breaks are set in common areas and are designed to be shared.

A \$200.00 fee will be added to set up privately, in room.

ROCK CREEK BREAK

8:00 AM - 12:00 NOON

Pastries may include:

Assorted Danishes, Scones, Cinnamon Rolls, Coffee Cake, Muffins, Breakfast Breads

Additional selections may include:

Fruit, Yogurt, Cheeses, Mixed Nuts

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Regular & Decaffeinated Coffee, Hot Teas, Soft Drinks, Juice, Flavored & Sparkling Waters

\$34.00 per Guest

To serve as breakfast, add \$15.00 per Guest

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## WHITE SALMON RIVER BREAK

1:00 PM - 5:00 PM

Selections may include:

Vegetable Crudités, Granola Bars, Mixed Nuts, Assorted Cookies,  
Cheeses, Hummus Cups, Whole Fruit, Assorted Chips & Popcorn

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Regular & Decaffeinated Coffee, Hot Teas, Soft Drinks,
Infused Water, Flavored & Sparkling Waters, Iced Tea, Lemonade

\$37.00 per Guest

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ALL DAY CONTINUOUS BREAK

\$69.00 per Guest

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

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Specialty Breaks

All Specialty In-Room Breaks will be replenished for the first hour of service and remain open for an additional 30 minutes thereafter.

HEALTHY NATURALIST

Cucumber Water
Fresh Fruit Cups (GF, DF, Veg, V)
Hummus with Grilled Pita
Smoked Steelhead Mousse in Phyllo Cup
Vegetable Crudités (GF, DF, Veg, V)
Granola Bars
\$35.00 per Guest

PROTEIN BREAK

Individual Greek Yogurts
Skamania Energy Cookies (GF, Veg)
Sahale Nuts
Cheese Sticks
Pepperoni Sticks
Dried Fruit
\$35.00 per Guest

LAZY SASQUATCH

Assorted Candy & Popcorn
Rice Crispy Treats
House-Made Granola Bars (GF, DF, Veg, V, *Contains Nuts*)
Buffalo Chicken Dip with Grilled Pita
Variety of Soft Drinks
\$34.00 per Guest

TAKE A HIKE

Energy Bars (v)
Jerky
Assorted Cheeses
Trail Mix
Whole Fruit
Individual Hummus Cups
with Pretzel Crisps
\$34.00 per Guest

Menu price based upon a 10 guest minimum. Parties of fewer than 10 incur a \$175.00 surcharge.

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

All prices are subject to 26% service charge and 8% sales tax. All prices are subject to change.

Breaks

BEVERAGES ON CONSUMPTION

Regular & Decaffeinated Coffee & Hot Teas (12 cups).....	\$92.00 per Gallon
Lemonade or Iced Tea with Simple Syrup	\$75.00 per Gallon
Infused Water	\$37.00 per Gallon
Canned Water	\$5.75 each
Assorted Soft Drinks	\$6.25 each
Izze Sparkling Juice Drinks	\$7.25 each
Sparkling Water	\$6.25 each
Flavored Sparkling Waters	\$6.25 each
Rockstar Energy Drinks	\$8.50 each
Bottled Juices	\$6.25 each
Celsius	\$11.50 each
Starbucks Cold Brew	\$15.00 each

A LA CARTE BREAK SELECTIONS

Assorted Danishes, Muffins, Scones & Breakfast Breads.....	\$10.50 per Guest
Whole Fresh Fruit (GF, DF, Veg, V)	\$6.25 per Piece
Sliced Fruit (GF, DF, Veg, V)	\$11.50 per Guest
Individual Yogurts (GF)	\$6.25 each
Skamania Energy Cookies (GF, Veg).....	\$50.00 per Dozen
Parfait Cups	\$8.75 per Guest
Granola Bars	\$7.75 each
House-made Granola Bars (GF, DF, Veg, V)	\$52.50 per Dozen
Hummus with Carrot Sticks (GF, DF, Veg, V)	\$10.50 per Guest
Pepperoni Sticks or Jerky	\$5.00 each
Assorted Packaged Cheeses	\$4.00 each
Potato Chips with Ranch & French Onion Dip (GF, Veg)	\$9.75 per Guest
Popcorn (GF)	\$6.25 per Guest
House Trail Mix	\$7.75 per Guest
Assorted Muffins (Pre-packaged) (GF)	\$6.25 each
Mixed Nuts (GF, DF, Veg, V) or Bar Mix	\$7.25 per Guest
Candied Nuts	\$8.25 per Guest
Freshly Baked Assorted Cookies	\$47.00 per Dozen
Chocolate Caramel Brownies	\$50.00 per Dozen
Cheesecake Swirl Brownies (GF, Veg)	\$50.00 per Dozen
Peanut Butter, Raspberry & Marionberry Bars (GF, DF, Veg, V)...	\$52.00 per Dozen
Rice Crispy Treats	\$48.00 per Dozen
Individual Hummus Cups & Pretzel Crisps.....	\$9.00 each
Cliff Bars	\$8.50 each

ADDITIONAL SELECTIONS

Skamania Lodge Logo Reusable Bottles	\$26.95 each
Coffee Cart Rental	Ask Your Planner
<i>Coffee, Espresso, Chai, Steamers, Lattes, Mochas, Hot Cocoa, Italian Sodas</i>	
<i>Upgrades Available: Smoothies, Cold Brew, Energy Drinks</i>	

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

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Bridge of the Gods Lunch Buffet Rotation

Skamania Lodge has created a rotational menu designed to fit your needs and budget. When enjoyed in the Cascade Dining Room, guests will get the “Skamania Experience” with breathtaking views.

Includes Regular & Decaffeinated Coffee, Hot Teas & Iced Tea

WEEKLY ROTATION

SUNDAY | ITALIAN

Caesar Salad

Mediterranean Pesto Pasta, Garlic, Mushrooms (Veg) | Chicken Scarpariello (GF, DF)

Swai with Artichoke Caponata | Zucchini & Squash with Balsamic Drizzle (GF, DF, Veg, V)

Focaccia

Tiramisu, Dark Chocolate Panna Cotta with Raspberry Coulis & Vegan Whip (GF, DF, Veg, V)

Add Mushroom Ravioli with Marinara (Veg)

\$8.00 per Guest

MONDAY & SATURDAY | SOUTHWEST

Romaine, Black Olives, Roasted Corn Salsa with Ranch & Cilantro Vinaigrette (GF, DF, Veg, V)

Beef Sirloin (GF) & Spiced Chicken (GF) Fajitas with Sautéed Peppers & Onions

Grilled Vegetables (GF, DF, Veg, V)

Spanish Rice (GF, DF, Veg, V), Black Beans (GF, DF, Veg, V), Corn & Flour Tortillas

Shredded Jack Cheese, Pico de Gallo,

House-made Guacamole, Sour Cream & Jalapeños

Chocolate Caramel Brownies, Chocolate Chili Cupcake (GF, DF, Veg, V)

Add Shrimp Tacos (GF, DF) \$8.00 per Guest

Add Fish Tacos (GF, DF) \$8.00 per Guest

TUESDAY & FRIDAY | POWER BOWL

Mixed Greens, Cucumbers, Cherry Tomatoes, Shredded Carrot, Sliced Hard Boiled Egg,

Feta Cheese, Farro (DF, Veg, V), Toasted Quinoa (GF, DF, Veg, V),

Black Beans (GF, DF, Veg, V), Wilted Kale (GF, DF, Veg, V),

Roasted Forest Mushrooms (GF, DF, Veg, V), Seasoned Garbanzo Beans (GF, DF, Veg, V),

Crispy Tofu (GF, DF, Veg, V), Sliced Grilled Chicken (GF, DF),

Grilled Flank Steak (GF, DF), Grilled Shrimp (GF, DF),

Pepita Seeds, Harissa Yogurt Sauce (GF), Cilantro Lime Sauce (GF, Veg), Green Chili Garlic Sauce

Fruit Bars (GF, DF, Veg, V) | Peanut Butter Bars (GF, DF, Veg, V)

Add Steelhead (GF, DF) \$8.00 per Guest

\$63.00 per Guest

Add Additional Dessert \$5.50 per Guest

Seasonal Cobbler (GF, DF, Veg, V) | Marionberry Bars (GF, DF, Veg, V)

Dark Chocolate Panna Cotta with Raspberry Coulis & Vegan Whip (GF, DF, Veg, V)

Substitute Off-Day Buffet \$15.00 per Guest

Menu price based upon a 25 guest minimum. Parties of fewer than 25 incur a \$200.00 surcharge.

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

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Bridge of the Gods Lunch Buffet Rotation CONTINUED

WEEKLY ROTATION CONTINUED

WEDNESDAY | ARTISAN

Roasted Tomato, Caramelized Onion & Basil Soup, Toasted Croûton
Tossed Greens, Spinach, Cherry Tomatoes,
Cucumbers, Carrots, Garbanzo Beans, Hard Boiled Egg, Olives, Sunflower Seeds,
Croûtons, Ranch & Herb Vinaigrette (DF, Veg, V)
Potato Salad (GF)
Tuscan Chicken with Spinach, Tomato, Mozzarella, Sun-Dried Tomato Aioli on Baguette
Honey Ham & Salami with Swiss Cheese, Lettuce, Tomato, Roasted Garlic Dijon Aioli on Baguette
Vegetarian Wrap with Hummus Spread, Roasted Eggplant & Bell Peppers
Potato Chips
Flourless Chocolate Cake (GF, Veg) , Seasonal Cobbler (GF, DF, Veg, V)
*Add Steelhead BLT with Applewood Smoked
Bacon, Bibb Lettuce, Tomato & Mayonnaise
on Baguette \$8.00 per Guest
Gluten Free Bread Available on Request*

THURSDAY | MEDITERRANEAN

Greek Salad with Mixed Greens, Tomatoes, Red Onion, Cucumbers, Kalamata Olives, Green
Bell Peppers, Basil, Feta & Herb Vinaigrette (DF, Veg, V)
Beef & Lamb Gyros (DF)
Chicken Souvlaki (GF, DF)
Falafel (GF, DF, Veg, V)
Mediterranean Spiced Basmati with Lentils & Carmelized Onions (GF, DF, Veg, V)
Pita, Hummus (DF, Veg, V) & Tzatziki (GF) with Tomatoes, Sliced Lettuce, Pepperoncinis & Red Onion
Baklava | Espresso Pots de Crème with Mascarpone Whipped Topping & Chocolate Shavings (GF)
Marionberry Bars (GF, DF, Veg, V)

\$63.00 per Guest

*Add Additional Dessert \$5.50 per Guest
Seasonal Cobbler (GF, DF, Veg, V) | Marionberry Bars (GF, DF, Veg, V)
Dark Chocolate Panna Cotta with Raspberry Coulis & Vegan Whip (GF, DF, Veg, V)
Substitute Off-Day Buffet \$15.00 per Guest*

Menu price based upon a 25 guest minimum. Parties of fewer than 25 incur a \$200.00 surcharge.

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Lunch

TWO-COURSE PLATED LUNCH

Served Indoors Only

Choose Salad & Entrée OR Entrée & Dessert

Includes Baked Rolls, Regular & Decaffeinated Coffee, Hot Teas & Iced Tea

SALAD

(Choice of One for Group)

Includes Mixed Green Salad, House-made Vinaigrette

Enhance Your Experience:

Butter Lettuce, Beets, Candied Pecans, Herb Dressing (GF, Veg, V)

\$5.50 per Guest

ENTRÉE

Marinated Beef Flank Steak, Rosemary Red Wine Sauce (GF, DF)

Molasses Glazed Pork Loin, Seasonal Chutney (GF, DF)

Pan Roasted Steelhead, Arugula & Toasted Caper Cream (GF)

Chicken Marsala (GF, DF)

Ragout of Seasonal Vegetables with Artichokes & Red Pepper Coulis (GF, DF, Veg, V)

Grilled Tempeh Cassoulet with Quinoa (GF, DF, Veg, V)

STARCH

(Choice of One for Group)

Wild Rice (GF, DF, Veg, V)

Sour Cream & Chive Mashed
Gold Potatoes (GF)

Garlic Fingerlings (GF, DF, Veg, V)

VEGETABLE

(Choice of One for Group)

Fire Roasted Vegetables (GF, DF, Veg, V)

Grilled Asparagus (GF, DF, Veg, V)

Roasted Baby Carrots (GF, DF, Veg, V)

PRE-SET SWEETS

(Choice of One for Group)

New York Cheesecake
with Raspberry Coulis

Flourless Chocolate Cake (GF)

Dark Chocolate Panna Cotta with
Raspberry Coulis & Vegan Whip
(GF, DF, Veg, V)

*Choose up to three entrées to present to your guests for pre-order.
Counts for each entrée selection required five business days in advance.
Cards noting choice of entrée are required from group for each guest.*

\$57.00 per Guest

Add Third Course of Salad OR Dessert

\$6.50 per Guest

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

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Lunch

TWO-COURSE ENTRÉE SALAD

Served Indoors Only

Includes Baked Rolls, Regular & Decaffeinated Coffee, Hot Teas & Iced Tea

SALAD

(Choice of One for Group)

Cobb Salad

Mixed Greens with Chicken (GF, DF)

Mixed Greens with Steelhead (GF, DF)

Mixed Greens with Steak (GF, DF)

Mixed Greens with Tofu (GF, DF)

Served with Ranch & Herb Vinaigrette (GF, DF, Veg, V)

PRE-SET SWEETS

(Choice of One for Group)

Cheesecake with Raspberry Coulis

Flourless Chocolate Cake (GF)

Dark Chocolate Panna Cotta with Raspberry Coulis
& Vegan Whip (GF, DF, Veg, V)

\$56.00 per Guest

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

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The Columbia Gorge Museum

Located in the heart of the Columbia River Gorge National Scenic Area, the Columbia Gorge Museum brings to life the human stories and natural history of one of our nation's most compelling landscapes. The mission of the Columbia Gorge Museum is to share the story of Skamania County and the Columbia River Gorge. The Skamania County Historical Society will assemble, collect, preserve, exhibit and make available for future generations any and all historical data, information and artifacts, obtained for the education and enjoyment of Skamania County and Columbia River Gorge residents and visitors. We invite you to come experience 15,000 years of history.

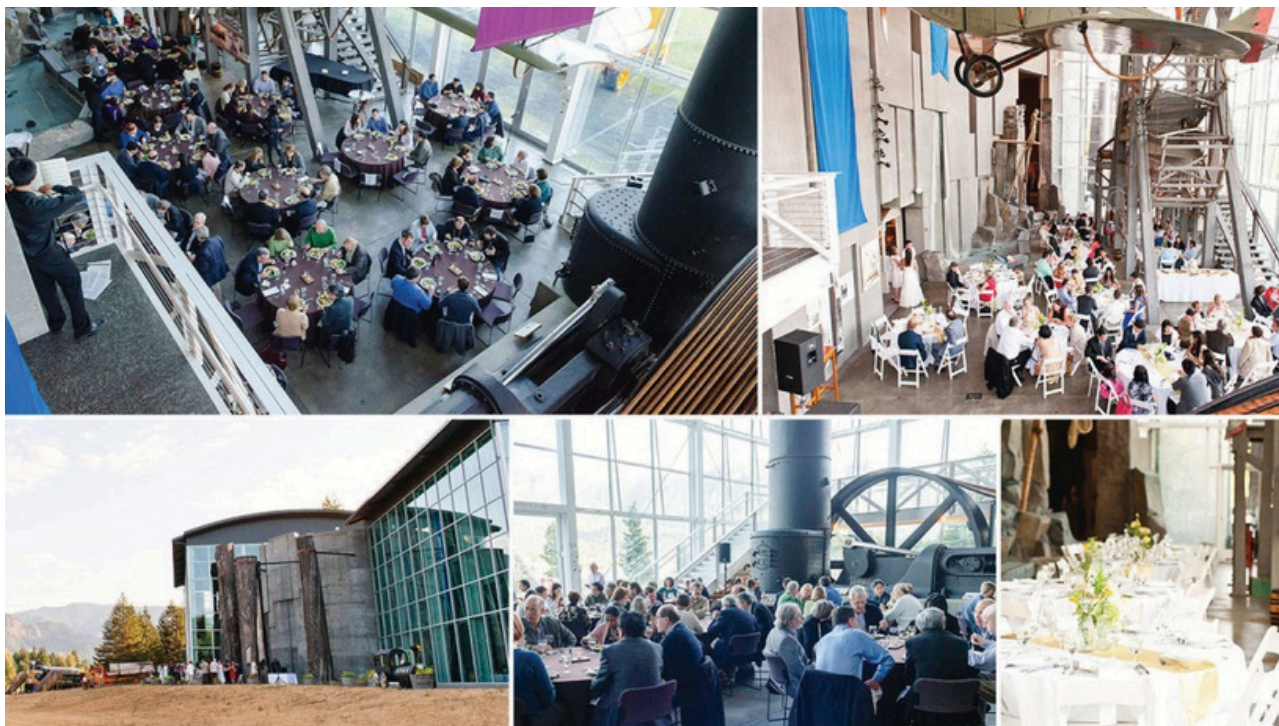
The museum boasts thousands of square feet of available space including a meeting room, theater, large outdoor patio, as well as the Grand Gallery.

RENTAL

Rental \$3,500.00 up to 100 guests
\$12.00 per additional guest

CATERING & SEATING

Catering may include menus on pages 12 to 15 and 18 to 20.
\$15.00 per guest off-site catering fee will be added to all events.



**The Columbia
Gorge Museum**

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

All prices are subject to 26% service charge and 8% sales tax. All prices are subject to change.

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

Moroccan Spice Vegetable Skewer (GF, DF, Veg, V)	\$48.00
Spinach & Brie Stuffed Mushrooms with Toasted Pine Nuts (GF)	\$52.00
Bacon Wrapped Scallops (GF, DF)	\$60.00
Dungeness Crab Cake, Tabasco Aioli (DF)	\$52.00
Asiago Chicken Phyllo	\$52.00
Roasted Mushrooms, Onion & Herbed Cream Cheese in Phyllo	\$51.00

COLD

Seasoned Tuna, Wonton, Wasabi Aioli (DF) ...	\$52.00
Tomato, Basil & Buffalo Milk Mozzarella Bruschetta (Veg)	\$52.00
Oregon Bay Shrimp Cevich, Avocado Purée on Tostada (GF, DF)	\$51.00
Steelhead Mousse in Phyllo Cup	\$53.00
Dungeness Crab Salad in Cucumber Cup (GF, DF)	\$59.00
Apple Smoked Bacon, Oregon Bleu Cheese, Sweet Onions with Fig Jam on Crostini	\$55.00
Flank Steak, Spinach & Cream Cheese on Crostini	\$58.00
Antipasto Skewer (GF)	\$53.00

DISPLAYS

*Items are stationary only. Items are sold per dozen, with a three dozen minimum per selection,
per guest or per 25 guests, as noted below.*

COLD

PRICE PER DOZEN

Jumbo Shrimp with Spicy Cocktail Sauce (GF, DF)	\$73.00
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HOT

Chicken Satay, Peanut Sauce, Soy Reduction (GF, DF)	\$92.00
Cheese Quesadillas with Roasted Peppers, Onions & Corn	\$48.00
Coconut Fried Shrimp (DF), Pineapple Chutney..	\$54.00
Falafel & Hummus (GF, Veg, V)	\$51.00
Beyond Burger Meatballs with BBQ Sauce (GF, DF, Veg, V)	\$53.00
Deep Fried Brussels Sprouts with Assorted Sauces	\$51.00
Deep Fried Artichoke Hearts with Assorted Sauces	\$51.00

MUNCHIES

SERVES 25 GUESTS

Carrots, Cauliflower, Celery, Radishes & Ranch Dressing	\$205.00
Tortilla Chips, Guacamole & Salsa (GF, DF, Veg, V)	\$175.00
Hummus (GF, DF, Veg, V) with Vegetables, Tzatziki & Grilled Pita Bread (Veg)	\$205.00
Spinach & Artichoke Dip, Grilled Pita Bread (GF)	\$250.00
Buffalo Chicken Dip (GF) , Grilled Pita Bread	\$230.00

PRICE PER GUEST

Mixed Nuts (GF, DF, Veg, V)	\$7.25
Bar Mix	\$7.25

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

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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

\$32.00 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

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

\$28.00 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)

\$36.00 per Guest

Each Additional Protein \$6.50 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)

\$30.00 per Guest

Each Additional Protein \$6.50 per Guest

Add Smoked Brisket (GF, DF) \$8.50 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, Veg, V)

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

\$32.00 per Guest

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

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Displays & Carving Stations

DISPLAYS

CHEESE & FRUIT

Assorted Local Cheeses with Crackers
Serves 30 Guests
\$550.00

ANTIPASTO (GF)

Cured Meats, Cheeses, Pickled Vegetables,
Olives & Garlic Crisps
Serves 30 Guests
\$550.00

STEELHEAD LOX (GF, DF)

Capers, Sliced Egg, Red Onion,
Cream Cheese & Crackers
Serves 50 Guests
\$475.00

CRUDITÉ TABLE

Raw, Pickled & Grilled Vegetables,
Hummus (GF, DF, Veg, V), Tzatziki, & Grilled Pita
\$19.00 per Guest

SEAFOOD BAR (GF, DF)

Shrimp, Dungeness Crab Legs, Mussels, Clams,
Lemons & Cocktail Sauce
Market Price per Guest
Served Indoors Only

CARVING STATIONS

PRIME RIB (GF, DF)

Creamed Horseradish,
Whole Grain Mustard & Rolls
Serves 25 Guests
\$850.00

HORSERADISH CRUSTED ANGUS BEEF TENDERLOIN (GF, DF)

Creamed Horseradish,
Whole Grain Mustard & Rolls
Serves 30 Guests
\$775.00

POTLATCH OR SMOKED STEELHEAD (GF, DF)

Ginger Remoulade & Rolls
Serves 25 Guests
\$475.00

ROASTED BEEF ROUND (GF, DF)

Creamed Horseradish,
Whole Grain Mustard & Rolls
Serves 80 Guests
\$775.00

PORK LOIN (GF, DF)

Creamed Horseradish,
Seasonal Chutney (GF, DF) & Rolls
Serves 30 Guests
\$525.00

*Chef Attendant, \$250.00 per two hours. Additional hours at \$100.00 charge per station.
Based on availability.

DESSERTS

SWEET SAMPLER

*Choose Four Selections,
Based on One of Each Per Guest*

Dark Chocolate Panna Cotta with
Raspberry Coulis & Vegan Whip (GF, DF, Veg, V)
Chocolate Dipped Coconut Macaroons (GF)

Petits Fours (Veg)

French Macarons (Veg)

Chocolate Pots de Crème (GF)

Mini Fruit Tarts

Mini Chocolate Tarts

Carrot Mini Cupcakes, Cream Cheese (Veg) GF Available on Request

Vanilla Mini Cupcakes,

Italian Buttercream (Veg) GF & V Available on Request

Chocolate Mini Cupcakes,

Italian Buttercream (Veg) GF & V Available on Request

\$22.00 per Guest

**CAMPFIRE YUMMY

Graham Crackers, Marshmallows,
Chocolate Bars & Roasting Sticks
\$18.50 per Guest

Deluxe Addition:

Reese's Peanut Butter Cups
& Nutella Spread
\$6.25 Additional per Guest

**Indoor Roasting Station
\$225.00 each

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

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Wind Mountain Dinner Rotation

Choose Family Style or Buffet Service. Family Style for up to 100 Guests
Served Indoors and at Select Outdoor Locations.

Includes Regular & Decaffeinated Coffee, Hot Teas & Iced Tea

DINNER ROTATION

SUNDAY | AMERICAN COMFORT

Field Greens, Buttermilk Oregon Bleu Cheese Dressing
House Seasoned Chicken (GF, DF) | Pork Ribs (GF, DF)
Sour Cream & Chive Mashed Gold Potatoes (GF) | Broccolini
Moroccan Stew with Chickpeas, Tomatoes & Onions (GF, DF, Veg, V)
Seasonal Cobbler (GF, DF, Veg, V) | Chocolate Pots de Crème (GF)
Add Brisket (GF, DF) \$11.00 per Guest

MONDAY & THURSDAY | NORTHWEST

Baby Spinach, Grape Tomatoes, Candied Hazelnuts, Oregon Bleu Cheese Dressing
Pan Roasted Steelhead Beurre Blanc (GF), Melted Onions, Wild Rice (GF, DF, Veg, V)
Grilled Asparagus (Veg, V)
New York Strip Loin (GF, DF), Roasted Gold Potatoes (GF, DF, Veg, V), Red Wine Sauce (GF, DF)
Crab Macaroni & Cheese
Tofu Primavera (GF, DF, Veg, V)
Flourless Chocolate Cake (GF, Veg) | Seasonal Cobbler (GF, DF, Veg, V)
Add Pork Loin with Seasonal Chutney (GF, DF) \$11.00 per Guest

TUESDAY & FRIDAY | HOMESTYLE

Broccoli, Sunflower Seeds, Cheddar, Onion & Golden Raisins
Seasonal Sliced Fruit
Smoked Steelhead (GF, DF) | Brisket with Caramelized Onions (GF, DF)
Cider-Brined Brussels Sprouts with Pearl Onions (GF, DF, Veg, V)
Garlic & Thyme Roasted Young Potatoes (GF, DF, Veg, V)
House-made Cornbread, Honey & Butter
Yellow Curry, Vegetables & Tofu with Jasmine Rice (GF, DF, Veg, V)
Hot Chocolate Pots de Crème | Marionberry Bars (GF, DF, Veg, V) | Strawberry Shortcake
Add House Seasoned Chicken \$11.00 per Guest

WEDNESDAY & SATURDAY | ITALIAN

Italian Chopped Salad with Lettuce, Tomato, Red Onion, Chickpeas, Cucumbers,
Olives, Bell Peppers, Pepperoncinis & Herb Vinaigrette
Chicken Marsala (GF, DF) | Eggplant Parmesan (Veg)
Pasta Bolognese, Italian Sausage, Three Cheeses, Marinara Sauce
Roasted Zucchini, Eggplant, Tomato & Onion with Balsamic (GF, DF, Veg, V)
Harvest Brown Rice, Lentils, Mushrooms, Red Peppers, Grilled Asparagus (GF, DF, Veg, V)
Focaccia Bread
Tiramisu & Dark Chocolate Panna Cotta with Raspberry Coulis & Vegan Whip (GF, DF, Veg, V)
Add Mushroom Ravioli with Pesto Cream (Veg) \$11.00 per Guest

\$106.00 per Guest

Enhancement:

S'mores\$18.50 per Guest

Deluxe Addition:

Reese's Peanut Butter Cups & Nutella Spread ...\$6.25 Additional per Guest

Substitute Off-Day Buffet \$20.00 per Guest

Parties of fewer than 25 incur a \$200.00 surcharge.

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

All prices are subject to 26% service charge and 8% sales tax. All prices are subject to change.

Plated Dinner

THREE-COURSE PLATED DINNER

Served Indoors and at Select Outdoor Locations

Includes Baked Rolls, Regular & Decaffeinated Coffee, Hot Teas & Iced Tea

SALAD

(Choice of One for Group)

Caesar Salad

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, Veg, V)

ENTRÉE

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

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

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

Breast of Chicken, Marsala Sauce (GF, DF)

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

Yellow Curry, Vegetables & Tofu with Jasmine Rice (GF, DF, Veg, V)

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

STARCH

(Choice of One for Group)

Garlic Fingerlings (GF, DF, Veg, V)

Sour Cream & Chive Mashed
Gold Potatoes (GF)

Wild Rice (GF, DF, Veg, V)

Chili Roasted Butternut
Squash (GF, DF, Veg, V)

VEGETABLE

(Choice of One for Group)

Grilled Asparagus (GF, DF, Veg, V)

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

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

Roasted Baby Carrots (GF, DF, Veg, V)

PRE-SET SWEETS

(Choice of One for Group)

Chocolate Lava Cake (GF)

Seasonal Cobbler (GF, DF, Veg, V)

New York Cheesecake
with Raspberry Coulis

Seasonal Tart

Huckleberry Panna Cotta
with Coulis (GF)

Chocolate Dacquoise
with Chocolate Sauce &
Hazelnut Brittle (GF)

Choose up to three entrées to present to your guests for pre-order.

Counts for individual entrées due five business days in advance.

Cards noting choice of entrée are required from group for each guest. The guarantee provided must match the entree cards.

\$100.00 per Guest

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

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Special Dietary Needs

ACCOMMODATING YOUR NEEDS

The majority of our food is prepared to be gluten free.

*To best accommodate guests with special dietary needs, advance notice is requested.
A custom meal will be prepared when necessary and held for such guests until meal service.
For day of requests, we will do our best to accommodate.*

VEGAN DINNER OPTIONS

MONDAY & THURSDAY

Grilled Vegetable Stuffed Poblano Pepper, Polenta Cake (GF, DF)

TUESDAY & FRIDAY

Yellow Curry, Vegetables & Tofu with Jasmine Rice (GF, DF)

WEDNESDAY & SATURDAY

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

SUNDAY

Stuffed Poblano Pepper, Corn, Rice, Black Beans, Polenta Cake, Fire Roasted Salsa (GF, DF)

AVAILABLE ANY DAY

Seasonal Chef's Choice Entrée

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

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Stations Reception

INTERNATIONAL STATIONS

*Includes Regular & Decaffeinated Coffee, Hot Teas & Iced Tea.
All Items Served in Paper Boats.*

GERMAN

Brats, Sauerkraut (GF, DF)
Warm German Potato Salad (GF, DF, Veg, V)

JAPANESE

Cucumber & Tomato Salad (DF, Veg, V)
plus Choice of One:
• Tempura Shrimp (DF)
• Vegetable Gyoza (DF, Veg, V)

KOREAN

Kalbi Style Beef Ribs (GF, DF)
Korean Bean Salad (GF, DF, Veg, V)

NACHOS

Corn Tortilla Chips, Diced Onion,
Jalapenos, Olives, Guacamole, Salsa,
Sour Cream & Nacho Cheese Dip
plus Choice of One:
• Pulled Pork (GF, DF)
• Vegan Chili (GF, DF, Veg, V)
• Shredded Chicken (GF, DF)
• Roasted Chili Cauliflower (GF, DF, Veg, V)
Add Additional Protein \$6.50 Each, per Guest

SALAD

Mixed Greens, Spinach
Carrots, Tomatoes, Cucumber, Broccoli,
Cauliflower, Hard Boiled Eggs,
Garbanzo Beans, Kidney Beans, Red Onion, Cheese,
Olives, Sunflower Seeds, Croûtons,
Chicken (GF, DF), Smoked Steelhead (GF, DF),
Fried Tofu (GF, DF),
Ranch Dressing, Herb Vinaigrette

GREEK

Lamb & Beef Gyros (DF)
Tzatziki Sauce (DF)
Red Pepper Hummus (GF, Veg)
Grilled Pita (DF)
Sliced Tomato, Sliced Red Onion,
Pepperoncinis

BBQ

Pulled Pork Sandwiches (DF)
Cole Slaw (GF, DF)

STREET TACO

Mini Flour & Corn Tortillas,
Assorted Toppings plus Choice of Two:
• Fish (GF, DF)
• Shredded Chicken (GF, DF)
• Pulled Pork (GF, DF)
• Grilled Vegetables (GF, DF, Veg, V)
Add Additional Protein \$6.50 Each, per Guest

CUPCAKES

Vanilla & Chocolate
(Veg) GF & V Available on Request

BARS

Lemon, Peanut Butter (GF, DF, Veg, V),
Dulce de Leche

Minimum of six stations \$106.00 per Guest
Each additional station \$18.50 per Guest

Add Acoustic Entertainment for \$650.00 (2 Hours), \$850.00 (3 Hours).

Menu price based upon a 50 guest minimum. Parties of fewer than 50 incur a \$250.00 surcharge.

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

All prices are subject to 26% service charge and 8% sales tax. All prices are subject to change.

Stations Reception

TASTE OF THE GORGE

Includes Baked Rolls, Regular & Decaffeinated Coffee, Hot Teas & Iced Tea

SALAD STATION

White Oak Woodland Organic Spinach, Dried Cherries, “Rogue River” Bleu Cheese,
Roasted “Hood River Organics” Portobello Mushrooms, Candied Walnuts

Gathered Field Greens, Heirloom Cherry Tomatoes, Feta Cheese, Lemon Chive
Vinaigrette & Ranch Dressing

Northwest Regional Cheeses, Fresh Berries, Toasted Hazelnuts, Walnuts & Pecans (GF, Veg)

ENTRÉE STATION

Diver Scallops & Pacific Prawns, Ginger Lime Beurre Blanc (GF)

Grilled St. Helens Ancho Chili Rubbed Beef Tenderloin (GF, DF)

Grilled Seasonal Vegetables, Balsamic Reduction (DF, Veg, V)

Boursin Mashed Potatoes (GF)

Harvest Brown Rice, Lentils, Mushrooms, Red Peppers, Grilled Asparagus (GF, DF, Veg, V)

Roasted Potlatch Steelhead (GF, DF)

Cider Brined & Smoked Pork Loin with Seasonal Chutney (GF, DF)

DESSERT STATION

Flourless Chocolate Cake (GF, Veg)

Seasonal Cobbler (GF, DF, Veg, V)

Coconut Macaroons (GF, DF, Veg)

\$125.00 per Guest

Menu is subject to change based on seasonality.

Add Acoustic Entertainment

\$650.00 for 2 Hours

\$850.00 for 3 Hours

Menu price based upon a 40 guest minimum.
Parties of fewer than 40 incur a \$250.00 surcharge.

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Late Night Snacks

Bring out your favorite munchies for guests to enjoy.
Options are unlimited, but here are a few suggestions.

CHICKEN OR CHEESE QUESADILLA

(Choose One)

with Peppers, Onions, Corn, Cilantro
Crema & Salsa

Cheese \$48.00 per Dozen

Chicken \$52.00 per Dozen

Add Guacamole \$3.50 per Guest

NACHO BAR

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)

\$30.00 per Guest

Add Brisket (GF, DF) \$8.50 per Guest
25 Guest Minimum

BEEF, FRIED CHICKEN, BBQ PORK OR BEYOND BEEF SLIDERS

(Choose One)

with Cheese, Lettuce, Tomato, Red Onion,
Pickles, Mayo & Mustard

\$79.00 per Dozen

*\$5.50 Each Additional Protein per Guest
Minimum Two Dozen of Each Protein*

SOFT PRETZEL STICKS (Veg)

with Nacho Cheese, Mustards

\$40.00 per Dozen

CAJUN TATER TOTS (DF) & BEER BATTERED ONION RINGS

with Ranch, Fry Sauce & Ketchup

\$11.00 per Guest

25 Guest Minimum

BUFFALO WINGS (DF)

with Creamy Buttermilk Sauce, Bleu Cheese,
Carrots, Celery & Radishes

\$60.00 per Dozen

1 Dozen Minimum

CRUDITÉS

with Hummus (GF, DF, Veg, V), Tzatziki
& Grilled Pita Bread

\$9.00 per Guest

SPINACH & ARTICHOKE DIP (GF)

with Grilled Pita Bread

Serves 25 Guests \$205.00

SPINACH, ARTICHOKE & CRAB DIP (GF)

with Grilled Pita Bread

Serves 25 Guests \$250.00

BUFFALO CHICKEN DIP (GF)

with Grilled Pita Bread

Serves 25 Guests \$230.00

POPCORN, MIXED NUTS & BAR MIX

\$7.25 per Guest

*CAMPFIRE YUMMY

Graham Crackers, Marshmallows,
Chocolate Bars & Roasting Sticks

\$18.50 per Guest

Deluxe Addition:

Reese's Peanut Butter Cups & Nutella Spread
\$6.25 Additional per Guest

*Indoor Roasting Station, \$225.00 each

Menu price based upon a 40 guest minimum.
Parties of fewer than 40 incur a \$250.00 surcharge.

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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.
Food is required when alcohol is served.*

HOSTED BEVERAGES ON CONSUMPTION

One Bartender required per 100 guests.
\$100.00 per Bartender/per hour.
For No Host Bars, please add \$1.00 per drink.

Beers.....	\$8.50 to \$10.50 Each
<i>Selection of beers to include Domestic, Imported, Micro Brews, Hard Seltzers & Hard Ciders, Non-Alcoholic</i>	
House Red & White Wine.....	\$12.50 per Glass
Wine List.....	Market Pricing
Premium Spirits.....	\$12.50 Each
Luxury Spirits.....	\$13.50 Each
Cordials.....	\$12.00 Each
Signature Cocktails.....	\$15.00 Each
<i>Choice of One</i>	
Huckleberry Lemonade, Tito's Refresher, Espresso Martini, Moscow Mule	
Mocktails.....	\$14.00 Each
<i>Choice of One</i>	
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
Beer & Wine	\$42.00	\$48.00	\$53.00
Well Spirits, Beer & Wine	\$66.00	\$71.00	\$76.00
Premium Spirits, Beer & Wine	\$68.00	\$74.00	\$80.00
Luxury Spirits, Beer & Wine	\$73.00	\$79.00	\$85.00

Ask your Event Planner about Mimosa, Bloody Mary and 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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Event Enhancements

MUSIC

Small Desktop Speakers with Headphone Jack
\$40.00 per Day

House Sound with a Connection for Your Audio Device (Jefferson, Adams, Hood, Stevenson Ballroom, Cascade Ballroom, Riverview Pavilion)
\$125.00 per Day

STAGING

4' x 4' Sections \$25.00 Each per Day

PODIUM

\$100.00 Each per Day

FIREPITS

\$250.00 Each per Event

PATIO HEATERS

\$125.00 Each per Event

DANCE FLOOR

\$300.00, 15' x 15'

EXHIBIT TABLES

Includes 5 Foot Table, 2 Chairs, Handling of 2 Boxes, & a Wastebasket
\$60.00 per Table, per Day

INCOMING PACKAGES

\$10.00 per Box, \$100 per Crate, or \$150.00 per Pallet

PADS, PENS, HARD CANDIES

\$5.50 per Guest

Advance reservations required. Prices subject to change without notice.

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