



Skamania Lodge

Wedding Brunch Menu



Brunch

BREAKFAST BUFFET ROTATION

EVERY DAY

Fruit, Pastries, Individual Yogurts, Granola, Bacon

SUNDAY & WEDNESDAY

Sausage Links, Veggie Scramble, O'Brien Potatoes with Peppers & Onions,
Ricotta Stuffed 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

Additional \$10.00 per Guest

ENHANCEMENTS

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

TOFU SCRAMBLE (GF, DF, Veg, V)

\$4.25 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

*Guest 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. Prices are subject to change.

Brunch

CHAMPAGNE BREAKFAST CELEBRATION

Minimum of 40 people

Sparkling Wine

Selection of Seasonal Fruit, Fresh Berries

Cured Lox with Capers, Sliced Egg,
Red Onion, Cream Cheese & Crackers

Ricotta Stuffed Crepes with Berry Compote

Farm Fresh Scrambled Eggs with Cheddar Cheese (GF)

Applewood Smoked Bacon

Pork Sausage

Seasonal Root Vegetables Topped with Dill & Butter (GF)

O'Brien Potatoes (GF, DF, Veg, V)

Homemade Granola (GF, DF, Veg, V, *Contains Nuts*) with Individual Yogurts
Dried Fruits, Nuts & Milk

Assorted Mini Tarts

Flourless Chocolate Cake (GF)

Seasonal Cobbler (GF, DF, Veg, V)

\$73.00 per Guest

ENHANCEMENT

NY Strip Steak (GF, DF), Creamed Horseradish, Whole Grain Mustard & Rolls

Serves 25 Guests

\$850.00

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Breakfast Enhancements

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these items may be selected as additional options.*

BLOODY MARY BAR

(One Hour Duration)

Two Premium Vodkas, Bloody Mary Mix,
Tabasco, Horseradish, Worcestershire,
Pickled Asparagus, Celery, Bacon, Bleu Cheese,
Fresh Pepper & Kosher Salt

\$29.00 per Guest

(Requires a bartender as an addition at \$100.00 per hour)

MIMOSA BAR

(One Hour Duration)

Cranberry Juice, Orange Juice, Grapefruit Juice, Pineapple Juice,
Champagne & Sparkling Cider

\$21.00 per Guest

(Requires a bartender as an addition at \$100.00 per hour)

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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 (GF, Veg)
Mini Fruit Tarts
Mini Chocolate Tarts
Carrot Mini Cupcakes,
Cream Cheese (Veg) GF Available on Request
Vanilla Mini Cupcakes,
Italian Buttercream (Veg) GF Available on Request
Chocolate Mini Cupcakes,
Italian Buttercream (Veg) GF Available on Request
Chocolate Pots de Crème (GF, Veg)
\$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

DESSERT BARS

Baklava
Caramel Fudge Brownies
Cheesecake Swirl Brownies (GF, Veg)
Flourless Chocolate Bars (GF)
Lemon Bars (Veg)
Peanut Butter Bars (GF, DF, Veg, V)
Raspberry Bars (GF, DF, Veg, V)
Marionberry Bars (GF, DF, Veg, V)
\$52.00 per Dozen
Minimum 2 Dozen Each

ASSORTED MOUSSE CUPS (Veg)

Lemon Mousse with Sugar Cookie Crumble
Peanut Butter Mousse with
Chocolate Chip Cookie Crumble
Raspberry Whip Mousse with
Sugar Cookie Crumble
\$52.00 per Dozen
Minimum 2 Dozen Each



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Desserts

CUPCAKES (Veg, GF & V Available on Request)

Choose One from Each Column

CAKE

Vanilla White
Deluxe Chocolate
Carrot Spice

FROSTING

Lemon Buttercream
Vanilla Buttercream
Chocolate Buttercream
Raspberry Buttercream



\$99.00 per 24 Cupcakes | One Flavor

CAKES (Veg)

Choose One from Each Column

CAKE

Vanilla White
Deluxe Chocolate
Carrot Spice

FILLING

Lemon Curd
Vanilla Buttercream
Chocolate Buttercream
Chocolate Ganache
Fresh Berries & Whipped Cream
Cream Cheese
Vanilla Custard
Raspberry Jam
Strawberry Jam
Marionberry Jam

FROSTING

Vanilla Buttercream
Chocolate Buttercream
Cream Cheese
Chocolate Ganache
Whipped Cream
Fresh Fruit Topped
\$10.00 Additional

All Cakes Are Three Layers, Single Tier

SIZE	SERVINGS	PRICE
6 inch	Serves 4-6	\$75.00
8 inch	Serves 8-10	\$100.00
9 inch	Serves 12-15	\$125.00
10 inch	Serves 20-25	\$150.00



ENHANCEMENTS

Buttercream Flowers
Fresh Flower Placement
(Flowers Not Included)

\$25.00 Each

Minimum one week notice

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