



Skamania Lodge®

## Wedding Brunch Menu



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# 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

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

# Breakfast Enhancements

*Designed to enhance your breakfast buffet,  
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	FROSTING
Vanilla White	Lemon Buttercream
Deluxe Chocolate	Vanilla Buttercream
Carrot Spice	Chocolate Buttercream
	Raspberry Buttercream



\$99.00 per 24 Cupcakes | One Flavor

## CAKES (Veg)

Choose One from Each Column

CAKE	FILLING	FROSTING
Vanilla White	Lemon Curd	Vanilla Buttercream
Deluxe Chocolate	Vanilla Buttercream	Chocolate Buttercream
Carrot Spice	Chocolate Buttercream	Cream Cheese
	Chocolate Ganache	Chocolate Ganache
	Fresh Berries & Whipped Cream	Whipped Cream
	Cream Cheese	Fresh Fruit Topped
	Vanilla Custard	\$10.00 Additional
	Raspberry Jam	
	Strawberry Jam	
	Marionberry Jam	

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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