



Skamania Lodge®

Wedding Rehearsal Dinner Menus



Photo: Emily Skye Photography

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.



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, 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

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

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

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, Veg, V)

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)

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

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)

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

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

Dark Chocolate Panna Cotta with Raspberry Coulis & Vegan Whip (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. The guarantee provided must match the entree cards.

\$83.00 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.

Rehearsal Family Style/Buffet 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)

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

Crab Macaroni & Cheese

Grilled Asparagus (GF, Veg)

Seasonal Cobbler (GF, DF, Veg, V)

\$87.00 per Guest Family Style

\$97.00 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)

\$80.00 per Guest Family Style

\$92.00 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)

\$81.00 per Guest Family Style

\$93.00 per Guest Buffet

Parties of fewer than 25 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.

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)

\$76.00 per Guest

DELUXE BBQ

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

Potato Salad (GF)

BBQ Chicken (DF)

BBQ Grilled Smoked Brisket (DF)

Cheddar Baked Macaroni & Cheese
with Kettle Chip Crust

Cornbread & Honey Butter (Veg)

Strawberry Shortcake (Veg)

\$88.00 per Guest

ENHANCEMENTS

S'mores	\$18.50 per Guest
Potlatch Steelhead (GF, DF)	\$11.50 per Guest
Beef Brisket (GF, DF)	\$11.00 per Guest

Menu price based upon a 25 guest minimum. Parties of fewer than 25 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.

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.....\$8.50 to \$10.50 Each

*Selection of beers to include Domestic, Imported, Micro Brews,
Hard Seltzers & Hard Ciders, Non-Alcoholic*

House Red & White Wine.....\$12.50 per Glass

Wine List.....Market Pricing

Premium Spirits.....\$12.50 Each

*Absolut & Smirnoff Vodkas, Beefeater & Bombay Gin,
Planteray Rum, Hornitos Blancos Tequila, Famous Grouse Scotch,
Elijah Craig Bourbon, Pendleton Blended Canadian Whiskey*

Luxury Spirits.....\$13.50 Each

*Ketel One & Tito's Vodka, Tanqueray & Aviation Gin, Sailor Jerry
Rum, Casa Noble Blanco Tequila, Dewars Scotch, Maker's Mark
Bourbon, Crown Royal Blended Canadian Whiskey*

Cordials.....\$12.00 Each

Signature Cocktails.....\$15.00 Each

Choice of One

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

Mocktails.....\$14.00 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.

	1 hour	2 hours	3 hours	4 hours	5 hours
Beer & Wine	—	\$42.00	\$48.00	\$53.00	\$58.00
Well Spirits, Beer & Wine	—	\$66.00	\$71.00	\$76.00	\$80.00
Premium Spirits, Beer & Wine	—	\$68.00	\$74.00	\$80.00	\$86.00
Luxury Spirits, Beer & Wine	—	\$73.00	\$79.00	\$85.00	\$91.00
Beer & Wine, plus Choice of Two Specialty Cocktails	\$32.00	\$52.00	\$57.00	\$62.00	\$67.00

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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