



Skamania Lodge

Wedding Brunch Menu



Brunch

BREAKFAST BUFFET ROTATION

EVERY DAY

Fruit, Pastries, Individual Yogurts, Granola, Bacon,
Coffee, Tea, Orange Juice

SUNDAY & WEDNESDAY

Sausage, Veggie Scramble, O'Brien Potatoes with Peppers and Onions,
Cheese Blintzes with Berry Compote

MONDAY & THURSDAY

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

TUESDAY & FRIDAY

Ham Steak, Scrambled Eggs, Red Potatoes, Biscuits and Gravy

SATURDAY

Sausage, Scrambled Eggs with Scallions, Diced Potatoes,
Cheese Blintzes with Berry Compote

\$44.00 per Guest

*Guest price based upon a 25 guest minimum.
Parties of fewer than 25 incur a \$150.00 surcharge.*

CHAMPAGNE BREAKFAST CELEBRATION

Minimum of 40 people

Sparkling Wine

Selection of Seasonal Fruit, Fresh Berries (GF, DF, Veg, V)

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

Cheese Blintzes (Veg)

Farm Fresh Scrambled Eggs with Cheddar Cheese (GF, Veg)

Applewood Smoked Bacon (DF)

Pork Sausage (DF)

Seasonal Roasted Vegetables Topped with Dill & Butter (GF, Veg)

Roasted Red Potatoes (GF, DF, Veg, V)

Homemade Granola with Individual Yogurts,
Dried Fruits, Nuts & Milk

Assorted Mini Tarts

Flourless Chocolate Cake

\$63.00 per Guest

*Guest price based upon a 40 guest minimum.
Parties of fewer than 40 incur a \$150.00 surcharge.*



Breakfast Enhancements

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

OMELET STATION

Chef Attended Omelets Made to Order:

Denver

Smoked Steelhead

White Cheddar & Apple (Veg)

\$16.00 per Station, per Guest

\$250.00 for Chef Attendant for Two Hours
per Station Based on One per 40 Guests

Additional hours at \$100.00 per hour



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

\$26.00 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

\$18.00 per Guest

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



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

All prices are subject to 25% service charge and 7.7% sales tax. Prices are subject to change.