

ALDERBROOK
RESORT & SPA

Catering Menu Fall - Winter

2011 - 2012



Breakfast Buffets

Union Continental

Assorted Fruit Yogurts
Seasonal Fruits and Berries
Muffins and Coffee Cake

Lilliwaup Breakfast Buffet

Seasonal Fruits and Berries
Bagels with Cream Cheese, Assorted Jams and Preserves
Smoked Salmon Platter with Gerard's Lox, Alder Smoked Salmon,
Rainbow Trout served with Traditional Garnishes

Duckabush Breakfast Buffet

Seasonal Fruits and Berries
Farm Fresh Scrambled Eggs with Tillamook Cheddar Cheese and Chives
Apple~Pork Sausage and Smoked Bacon
Assorted Breakfast Pastries served with Jams and Honey
Mixed Potato Home Fries

Additional Traditional:

Old Fashioned Oatmeal with Maple
Crème Fraiche, Sour Cherries
and Oregon Hazelnuts

Old Fashioned Oatmeal Bar with Fresh
Seasonal Berries, assorted Dried
Fruits, and Nuts

Apple~Pork Sausage or Smoked
Bacon

Cinnamon French Toast with Warm
Vermont Maple Syrup

Farm Fresh Scrambled Eggs with
Tillamook Cheddar Cheese and Chives

Assorted Freshly Baked Quiche

**All Breakfast Buffets include freshly Brewed Coffee,
Assorted Hot Teas and Chilled Juices**

10 guest minimum required



Plated Breakfast Entrees

Choice of One Entree

Belgian Waffle with Banana Macadamia Nut Butter
and Smoked Bacon

Vegetarian or Meat Quiche
with Mixed Potato Home Fries

Cinnamon Roll French Toast with warm Vermont Maple Syrup
and Smoked Bacon

Black Forest Ham Scramble
Seasonal Apple with Swiss Cheese, Chives and Mixed Potato Home Fries

Hood Canal Eggs Benedict with Dungeness Crab, Sautéed Spinach and
Traditional Hollandaise
Mixed Potato Home Fries

Prime Benedict
Slow Roast Prime Rib on Toasted Focaccia
Sautéed Spinach and Bacon Hollandaise
Mixed Potato Home Fries

**All Breakfasts include freshly Brewed Coffee, Assorted Hot Teas
and Assorted Chilled Juices**

10 guest minimum required



The Great Bend Brunch

Seasonal Fresh Fruits and Berries

Smoked Salmon Platter with Gerard's Lox, Alder Smoked Salmon,
Rainbow served with Traditional Garnishes
Bagels and Cream Cheese

Mixed Baby Green Salad Roasted Ciopollini Onions and English Cucumber

Roasted Beet Salad with champagne Vinaigrette, Blue Cheese and toasted
Hazelnuts

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Fresno Chile Glazed ham with Orange Honey Sauce

Farm Fresh Scrambled Eggs with Tillamook Cheddar Cheese and Chives

Mixed Potato Home Fries

Apple~Pork Sausage and Smoked Bacon

Fresh Fruit Tartlets

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Freshly Brewed Majestic Mountain Coffee and Assorted Hot Teas

Assorted Chilled Fruit Juices

**Add Chef Attendant Omelet Bar with all the accoutrements**

**20 guest minimum required**



# Express Lunches

These lunches are designed as working lunches to be served with minimal interruption to your busy day. All plated lunches include Fresh Rolls and Butter, Freshly Brewed Coffee and Assorted Hot Teas

## Option One

### Entrée Salads Choice of One:

Classic Cobb Salad Turkey, Ham, Bacon, Tomato, Cheddar, Olives, Avocado Egg and Blue Cheese Dressing

Poached Prawn Waldorf Salad with Basil Buttermilk Dressing and Apples, Grapes, Celery, Almonds and Butter Lettuce

Grilled Chicken Salad with Champagne Dijon Vinaigrette with Kale, Yellow Onions, Cremini Mushrooms and Parsnip

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## Option Two

### Grab-n-go (or stay) Boxed Lunches

Whole Fruit

Vegetarian Pasta Salad

Black Forest Ham and Provolone with Red Chile Aioli on Marbled Rye

Smoked Turkey and Havarti Dill with Buttermilk Bacon Crème Fraiche on Focaccia

Roast Beef and Gruyere with Worcestershire Mayo on Sour Dough

Grilled Portobello and Goat Cheese with Basil, Mixed Olives, Pinenuts, Arugula on Ciabatta Roll

Tim's Cascade Chips  
Freshly Baked Cookie  
Bottled Water or Soft Drink



# Plated Lunches

## Starters

### *Choice of One*

Alderbrook Clam Chowder with Parsley ~Toasted Garlic Oil

Hearts of Romaine with Caesar Dressing, Parmigiano Reggiano and Croutons

Winter Greens Salad with Sweet Fennel, Roasted Baby Carrots, Ricotta Salata and Lemon Truffle Vinaigrette

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Entrees

Choice of up to two

Potato Gnocchi House made spicy Tomato Sauce with Fresh Mozzarella and Pesto

Balsamic marinated Pork Tenderloin with Goat Cheese Polenta and Morel Mushroom Shallot Cream Sauce

Roasted Sole with Braeburn Apple Brown Rice, Escarole, Toasted Pinenuts and Lemon Basil Sauce

Dungeness Crab Cakes with Fingerling Pancetta Hash, Scallion Yogurt and Watercress Fennel Salad and Lemon Zest

Seared Jidori Chicken Breast with charred Jalapeño Vinaigrette, Sweet Potato Hash, Garlic Lemon Rainbow Swiss Chard, and Corriander Crème Fraiche

**All plated lunches include Fresh Rolls and Butter
Freshly Brewed Coffee and Assorted Hot Teas
Highest priced entrée will be charged for all selected**



Luncheon Buffets

Magnolia

Soup du Jour

Seasonal Baby Salad Greens with

Sundried Cranberries, Goat Cheese and Honey Balsamic Vinaigrette

Market Fruits and Berries

Assorted Deli Meats and Gourmet Cheeses

Traditional Condiments and Artisan Breads

Tim's Cascade Chips

Cookies and Brownies

Cypress

Toasted Cous Cous Salad with

Sweet Peppers, Artichoke Hearts and Greek Olives

Cucumber Cherry Tomato Salad with Feta and Mint

Assorted Pita Buffet Choose Two:

Balsamic Marinated Portabella Mushroom

Lemon Oregano Grilled Wild Prawns

Washington Chicken with Harissa Vinaigrette

Flat Iron Beef with Charmoula

All include Onions and Peppers

Greek Fisherman's Stew with North West Shell Fish

Baklava

Bonsai

Mango Papaya Pineapple Salad with Chili Lime Dressing

Oriental Cabbage Salad with Soy Vinaigrette

Spicy Snap Pea and Soba Noodle Salad

with Tangy Sesame Dressing

Teriyaki Chicken and Beef

Pork and Shiitake Egg Rolls with Sweet Chili Dipping Sauce

Scallion Fried Rice

Pineapple Coconut Cake with Yogurt Honey Drizzle

All luncheon buffets are served with Freshly Brewed Hot Coffee and Assorted Hot Teas
15 guest minimum required



Luncheon Buffets (Continued)

Mesquite

Pork Pasole Soup

Jicama, Cucumber and Pineapple Salad

Grilled Skirt Steak, Tequila Lime Chicken and Roasted Vegetables

Tillamook Cheddar, Sour Cream, Guacamole and Pico de Gallo

Warm Flour Tortillas

Spanish Rice

Pecan Bars

Madrona

Minestrone Soup

Seasonal Salad Greens with Sundried Cranberries, Goat Cheese and Honey

Balsamic Vinaigrette

Chef's Choice Deli Salad

Oven Baked Sandwiches:

Choice of 3:

~ Roast Beef, Peppers, Onions, Provolone Cheese and Pepperoncini Aioli

~ Turkey, Beef Steak Tomatoes Smoked Mozzarella and Artichoke Heart Cream Cheese

~ Balsamic Marinated Portobello Mushroom, Roasted Red Peppers, Feta and Aioli

~ Meatball Marinara with Provolone Cheese

Tim's Cascade Chips

Cookies and Brownies

South Shore

Soup Du Jour

Cucumber and Tomato Salad with Feta and Mint

Baby Spinach and Fuji Apple Salad with Celeriac and Dijon Vinaigrette

Roasted Beet Salad with Champagne Vinaigrette, Blue Cheese and Toasted Hazelnuts

Herb Roasted Beef Medallions with spicy Chimichurri Sauce

Coriander Roasted Chicken with Red Pepper Shallot Sauce

Warm Heirloom Potato Salad with Pequinillo Peppers

Mini Cream Puffs with Chocolate Drizzle

**All luncheon buffets are served with Freshly Brewed Hot Coffee and Assorted Hot Teas
15 guest minimum required**



Plated Dinner Entrees

Salad Starters - Choice of One

Hearts of Romaine with Caesar Dressing, Cheese and Garlic Croutons and Lemon

Belgian Endive with Pistachio and Blood Red Orange Sherry Vinaigrette

Organic Spinach & Frisee Salad with Honey Crisp Apples, Candied Walnuts and Gorgonzola Blue Cheese

Winter Greens Salad with Roasted Beets, Crisp Pancetta, Goat Cheese and Champagne Vinaigrette

Entrée Selections - Choice of up to Two

Poultry

Pan Seared Jadori Chicken Breast with Ratatouille gratin, Puff Pastry Galette and Basil Mascarpone Cream

Pan Roasted Duck Breast with Sautéed Tatsoi, Caramelized Butternut Squash and Apple Sherry Vinaigrette

Fish

Grilled King Salmon with Asian Long beans, Roast Sweet Potatoes and Coconut Red Curry Sauce

Pan Seared Red Snapper with Lime Corriander Broth, Roasted Seasonal Foraged Mushrooms and Sautéed Kale

All Plated Dinners include Bread and Butter, Freshly Brewed Coffee and Assorted Teas

Highest priced entrée will be charged for all selected



Entrée Selections

(Continued)

Steak & Lamb

12oz Naturally raised New York Strip with Truffled Fingerling Potatoes, green Beans and Peppercorn Demi

Bone in Double Cut Pork Chop with Apple Celeriac Puree and Brussel Sprouts with Red Wine Reduction

8oz Filet Florentine with Fontina Fonduta and Garlic Shallot Roasted Fingerlings

Vegetarian

Roasted Delicata Squash with Quinoa, Chanterelles, Basil, Pinenuts topped with Lemon Vinaigrette
****Vegan****

Tofu Crab Cakes Sweet Potato Hash, Garlic Lemon Rainbow Swiss Chard and Tomato Vinaigrette
****Vegan****

Caramelized Butternut Squash Wellington
Watercress, Shaved Fennel Salad and Riesling Crème Sauce
**** Vegetarian ****

Rissoto with Grilled Radicchio, Red Onion Jam and Blue Cheese
**** Vegetarian ****

All Plated Dinners include Bread and Butter, Freshly Brewed Coffee and Assorted Teas.

Highest priced entrée will be charged for all selected



Dual Entrée Plated Dinners

Starters

Choice of One

Hearts of Romaine with Caesar Dressing, Cheese and Garlic Croutons and Lemon

Belgian Endive with Pistachio and Blood Red Orange Sherry Vinaigrette

Organic Spinach & Frisee Salad with Honey Crisp Apples, Candied Walnuts and Gorgonzola Blue Cheese

Winter Greens Salad with Roasted Beets, Crisp Pancetta, Goat Cheese and Champagne Vinaigrette

Entrée Selection

Choice of One

Sirloin & Dungeness Crab Legs

Rosemary and Garlic Roast Potatoes, Sautéed Green Beans, Lemon Butter and Demi

Filet Mignon & Salmon

Squash Gratin, Bacon Braised Kale, Peppercorn Demi and Aged Balsamic

Lobster & Salmon

Gorgonzola Bread Pudding, Roasted Root Vegetable Medley with Fig Syrah Jam

Mix & Match

Sirloin & Prawns

New York Strip & Dungeness Crab Legs

Filet Mignon & Lobster Tail

Served with Chef's selection of accompaniments

All Plated Dinners include Bread and Butter, Freshly Brewed Coffee and assorted Hot Teas



Lynch Cove Dinner Buffet

Display of Seasonal Fruits and Berries

Roasted Red Pepper Salad with Chipotle Sherry Vinaigrette, Tomatoes and Pinenuts

Mixed Lentil Salad with Grilled Leek, Ricotta Salata and Pepperoncini Vinaigrette

Mixed Baby Green Salad with Roasted Ciopollini Onions, English Cucumber, Parmigiano Reggiano and Aged Banyuls Vinaigrette

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## ***Entrée Selection - Choice of Two***

Naturally Raised Beef Medallions with Brandied Onions, Black forest Ham, and Rouge Creamery Blue Cheese

Maple Cured Pork Loin with Apple Ginger Chutney

Herb Marinated Grilled Chicken with Ciopollini and Chanterelle Ragu

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Garlic Rosemary Roasted Potatoes

Seasonal Vegetable Medley

Rolls and Butter

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Freshly Brewed Majestic Mountain Coffee and Assorted Hot Teas

**\* 20 guest minimum required**



# Anna's Bay Dinner Buffet

Lavish Display of Seasonal Fruits and Berries

Locally Produced and Imported Cheeses with  
Roasted Fruits and Nuts

Roasted Vegetable Salad

Spinach Panzanella Bread Salad English Cucumber, Cherry Tomato, Salami Mozzarella  
with Red Wine Basil Vinaigrette

Winter Greens Salad with Chevre Dressing, Spiced Walnuts and Pomegranate Jewels

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Entrée Selection - Choice of Two

Cedar Plank Roasted King Salmon with Cucumber Dill Aioli

Slow Roasted Prime Rib of Beef with Fresh Horseradish Crème and Au Jus

Prosciutto and Fontina Wrapped Washington Chicken with
Blood Orange Brandy Sauce

Sardinian Style Shellfish Paella with Clams, Mussels, Shrimp, Scallops, Chorizo,
Saffron Fregola Sarda

Pork Loin Rack topped with Spanish Almond Romesco

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Roasted Sweet Potato and mixed Pepper Hash

Roasted Winter Squash with Ciopollini Onion

Rolls and Butter

Freshly Brewed Majestic Mountain Coffee and Assorted Hot Teas

**\* 20 guest minimum required**



# Dewatto Bay Dinner Buffet

Locally Produced and Imported Cheeses with  
Roasted Fruits and Nuts

Organic Baby Spinach Salad with Frisee, Belgian Endive, Candied Walnuts, Gorgonzola  
and Honey Balsamic Vinaigrette

Mache and Wild Arugula Salad Heirloom Cherry Tomato, Pine Nuts, Parmigiano  
Reggiano and Red Wine Vinaigrette

Woodland Marinated Wild Mushrooms

Cured Meat Display  
Duck Prosciutto, Hot Copicolla, Sopressata, Prosciutto di Parma, Beef Bresaola, and  
Salami Genoa

Iced Seafood Display  
Jumbo Prawns, Snow Crab Claws, Local Oysters on the Half Shell with Cocktail Sauce  
and Pink Peppercorn Honey Mignonette

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Entrées

Slow Roasted Prime Rib of Beef with Wild Mushroom Jus

Steamed Manila Clams in a Lemon Herb Butter Broth

Grilled Washington Chicken with Bourbon Onion and Andouille Sausage Sauce

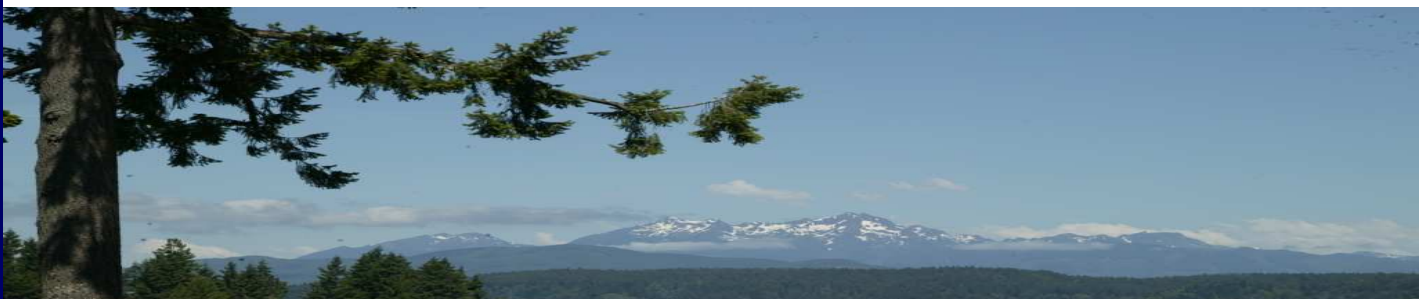
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Yukon Gold Potato Gratin, Ciopollini Onion, Crisped Prosciutto with  
Gruyere and Parmesan Cheeses

Bacon Braised Brussel Sprouts with Pumpkin, Cinnamon and aged Balsamic

Rolls and Butter  
Freshly Brewed Majestic Mountain Coffee and Assorted Hot Teas

**\* 20 guest minimum required**



# Theme Buffets

## Happy Hour

Hand Carved Slider Station

Roasted Tri tip and Turkey with Cranberry and mustard

Twice Baked Potato Skins with Boursin and Green Onion, Smoked Bacon and Black Pepper Sour Cream

Roasted Winter Squash, Delicata, Acorn, Butternut with Smoked Pepper Coulis and Parmigiano Reggiano

Hearts of Romaine with Caesar Dressing, Cheese and Garlic Croutons and Lemon

Market Fruits and Berries

Individual Banana Cream Pies

## Pacific Rim

Yaki Soba Noodle Salad with Bok Choy, Red Peppers, Snap Peas and Sriracha – Miso Vinaigrette

Tofu, Sweet Pepper and Cucumber Salad with Ginger Vinaigrette

Sesame and Soy Marinated Beef Short Ribs with Hoisin Barbecue

Citrus Ginger Grilled Chicken with Soy Vinaigrette

Hoisin Glazed Tamarind Long beans

Ginger Basil scented Jasmine Rice

Mango Tartlets and Coconut Macaroons

## Winter Harvest

Roast Beet Salad, Arugula, Apple Cider Dressing, Maple Candied Walnuts and Lemon Pecorino

Smoked Seafood Platter

Braised Beef Short Ribs with Quince

Myer Lemon Rosemary Roasted Whole Washington Chicken

Mushroom and Gruyere Bread Pudding

Roasted Winter Root Vegetables

Pumpkin Spice cake with Cream Cheese Frosting

**Dinners include Coffee and Iced Tea**

**20 person minimum required**



# Hors d'oeuvres

## Cold Selections

Fennel and Lemon Marinated Feta  
with Kalamata Olives and Mint  
Skewers

Boursin Cheese Stuffed Peppadews  
with Smokey Bacon and Chives

Cured Salmon Parcels with  
Persimmon Chile Chutney

Mini Poppadoms Cracker with  
Creamy Chicken Tika

Poached Jumbo Prawns with  
Cocktail Sauce

Rogue Creamery Blue Cheese  
Stuffed Dates with Spanish Almonds  
and Aged Balsamic

Cheese Curds with Citrus Salsa on a  
Tuille Spoon, Hawaiian Red Sea Salt

Apricot Pillows with Chevre Goat  
Cheese and Maple Candied Walnuts

Mnt Townsend Creamery "Sea  
Stack" on Tuille Spoon with Tomato  
Ginger Chutney

## Hot Selections

Vegetarian Spring Rolls with Thai  
Sweet Chili Sauce

Prawn Spidini with Sake Glaze

Seasonal Forged Wild Mushroom Tarts  
with Coastal Cheddar

Truffle Brie Vol-au-vents

Prosciutto and Pesto Palmiers

Spicy Seared Lamb Loin on Plantain  
Chips with Pineapple Chili Salsa

Pepper Crusted Flat Iron Steak on  
Green Onion Biscuits with  
Apple Horseradish Salsa

Triple Cream Brie with marinated  
Artichoke and Pinenuts on Foccaccine

Mini Dungeness Crab Cakes with  
Grapefruit Fresno Ginger Aioli

Mini Tenderloin Wellingtons with  
Truffle Butter and Hawaiian Red Salt



# Display Hors d'oeuvres

## **Fruit Display**

Lavish Display of Seasonal Fruits and Berries

*\* with custom design fruit carving*

## **Cheese Display**

Locally Produced and Imported Cheeses with Dried Fruits and Nuts, Sliced Artisan Breads and Gourmet Crackers

## **Crudités**

Market Fresh Vegetables and Herbed Dipping Sauce

## **Antipasti Platter**

Assortment of Marinated Vegetables, Cured Meats and Aged Cheeses

## **Iced Seafood Display**

Iced Seafood Display

Poached Jumbo Prawns, Snow Crab Claws and Local Oysters on the Half Shell with Cocktail Sauce and Pink Peppercorn and Honey Mignonette

## **Smoked Seafood Display**

Gerard's Salmon Lox, Alder Smoked Salmon, Trout, Crackers, Capers and Minced Red Onion

## **Sushi Display**

Barbecue Eel, Octopus Salad, Assorted Nigiri and Maki Sushi  
Accompanied by Wasabi, Soy Sauce, Pickled Ginger, and Hot Mustard

## **Cured Meat Display**

Duck Prosciutto, Hot Copicolla, Sopressata, Prosciutto di Parma, Beef Bresaola, and Salami Genoa with Sliced Artisan Breads and Gourmet Crackers

**\* 20 guest minimum required**



# Dessert Selections

## Served ~ or ~ Displayed

### *Plated Selections-Choice of One:*

- ~ Individual Banana Cream Pie
- ~ White Chocolate Cheese Cake
- ~ Apple Crisp with Oatmeal Cookie Crumble
- ~ Dark Chocolate Mousse Tarts with Strawberry
- ~ Cream Brulee Trio Peach, Pistachio and Chocolate

### *Petite Four Selections-Choice of two:*

- ~ Mini Chocolate Chip Mascarpone Cannolis
- ~ Chocolate Dipped Strawberries
- ~ Lemon Tartlets
- ~ Seasonal Fruit Tartlets
- ~ Chocolate Decadence
- ~ Chewy Coconut Macaroons
- ~ Mini Key Lime Pie
- ~ Mini Pecan Pie

## Event Cakes

**Have a festive and fun addition to any event. Sheet Cakes designed for you with company logo, seasonal, holiday or event décor**

### **Includes**

Flavor, filling, standard piping~decoration, display, set up and serving

### **Cake Flavors**

Chocolate, Vanilla, Marble, Lemon Poppy, Carrot and Red Velvet

### **Fillings**

Vanilla Italian Buttercream, Flavored Buttercream, Chocolate Mousse Cheesecake, Raspberry Curd, Passion Fruit Curd, Assorted Liqueurs, Fresh Fruit (seasonal), Raspberry Preserves, or Strawberry Preserves Whipped Ganache, Lemon Curd

### **Icing**

Vanilla Italian Buttercream, Chocolate Buttercream, Cream Cheese

**20 guest minimum required**



# Wedding Cakes

## **Includes**

Flavor, filling, standard piping, cake stand, pillars, cutting and plating, set up, fresh flower placement (flowers provided by bride and groom)

## **Cake Flavors**

Chocolate, Vanilla, Marble, Lemon Poppy, Carrot and Red Velvet

## **Fillings**

Vanilla Italian Buttercream, Flavored Buttercream, Chocolate Mousse, Cheesecake, Whipped Ganache, German Chocolate, Lemon Curd, Raspberry Curd, Passion Fruit Curd, Assorted Liqueurs, Fresh Fruit (seasonal), Raspberry Preserves and Strawberry Preserves

## **Icing**

Vanilla Italian Buttercream, Chocolate Buttercream, Cream Cheese

## **Fondant Overlay**

## **Extras**

Fondant Flowers, Gum Paste Flowers, Cake Toppers, and Fondant Ribbons (prices quoted upon request)

## **Alderbrook Cupcakes**

Large-  
Junior-  
Filled (large only)

## **Includes**

Choice of cake, icing, piping and set up  
(some cake fillings can double as icings)

## **Extra**

Icing flowers

## **Wedding Dessert Package**

Wedding Cake for 25% of the guests

~ 2 or 3 tiers

Choice of 3 Mini Desserts in display

~ Cheese cake Lollies

~ Bride & Groom Chocolate Dipped  
Strawberries

~ Alderbrook Assorted Truffles

~ Mini Seasonal Brulee

~ Personalized Fortune Cookies

~ Mini Cup Cakes



# Beverages

## Sparkling

### **Domaine St. Michelle Blanc de Blanc, Columbia Valley WA**

*Made primarily from Chardonnay grapes ripen slowly and are ideally balanced with fruit character and crisp acidity*

### **Gruet Brut, NV Albuquerque VM**

*Made using Methode Champenois; the traditional way of making champagne in France. It has ultra fine bubbles, with flavors of citrus and green apple*

### **Poderi Elia Moscato D'Asti**

*Made by one of Italy's greatest producers of Barbaresco, only 800 cases made. Floral and sweet with notes of flint and honey*

### **Secco Prosecco, Italy**

*A traditional Prosecco with lots of bubbles*

## Whites

### **Cypress Vineyards Chardonnay, CA**

*J. Lhor Winery*

### **Cooper Hill Pinot Gris, 2007 Willamette Valley OR**

*Round pear and apple flavors with cinnamon notes and lush lingering finish. Oregon tilth certified organic and biodynamic*

### **Mercer Estate Riesling, 2007 Yakima Valley WA**

*Bright and juicy, a lively mouthful of green apples hinting at passion fruit as it finishes off dry*

### **Novelty Hill Stillwater Creek Chardonnay, 2007 WA**

*93pts. Wine enthusiast. Lush, creamy and mouth filling flavors of baked apple pie, ripe pear and citrus*

### **Januik Chardonnay, 2006 Columbia Valley WA**

# Reds

## **Cypress Vineyard Cabernet Sauvignon , CA**

J. Lhor Winery

## **Barnard Griffin, 2007 Columbia Valley WA**

*50% Cabernet, 50% Merlot*

## **Cooper Hill Pinot Noir, 2008 Willamette Valley OR**

*Aromas of plum, violet and toasted coffee in the bouquet. Biodynamic vineyards*

## **Dusted Valley Stained Tooth Syrah, 2006 WA**

*85% Syrah, 5% Viognier co-fermented, 5% Mouvedre, 5% Grenache*

## **Altocedro Malbac, Mendoza Argentina**

*Aged for 6 months in oak, deep purple color, sweet tannins with aromas of red fruit, spice and flowers*

## **Boomtown Merlot, Columbia Valley WA**

## **Novelty Hill Merlot, 2006 Columbia Valley WA**

*91pts. Wine advocate. Full bodied and lush, salmon safe, donates 2% of profit for salmon habitat restoration*

## **Januik Merlot, 2006 Columbia Valley WA**

## **Francis Ford Coppola "Directors Cut" 2008 Alexander Valley, CA**

**Wine selections are for hosted wine service or hosted bar service**

**No host service will have house selections available**

# Spirits, Ales, Liquors and Cocktails

## House Cocktails

Smirnoff Vodka  
Bombay Gin  
Bacardi Rum  
Jose Cuervo Gold Tequila  
Jack Daniel's Whiskey  
Seagram's Seven Blended  
Whisky  
Dewars Scotch  
*Hosted:*  
*Cash:*

## Premium Cocktails

Hendrick's Gin  
10 Cane Rum  
Patron Tequila  
Grey Goose Vodka  
Booker's Bourbon  
Pendleton Whisky  
Glenlivet Scotch  
*Hosted:*  
*Cash:*

## Beers

Alaskan Amber  
Corona  
Broken Halo IPA  
Blue Moon  
Guinness  
Budweiser, Bud Light  
*Hosted:*  
*Cash:*

## Call Cocktails

Absolute Vodka  
Tanqueray Gin  
Tommy Bahamas Rum  
Johnny Walker Red Label  
Maker's Mark Bourbon  
Crown Royal Whiskey  
Hornitos Tequila  
*Hosted:*  
*Cash:*

## After Dinner Bar

Kahlua  
Frangelico  
Bailey's Irish Cream  
Sambuca Romana  
Amaretto di Saronno  
Grand Marnier  
Courvoisier V.S.  
Hennessy V.S.  
*Hosted:*  
*Cash:*

**No Host - Cash bar service is subject to \$150.00 per Bar set up fee**

# Take a Break

## North Shore

Corn Tortilla Chips with House Made Salsa, Black Bean Dip and Guacamole

## 7<sup>th</sup> Inning Stretch

Cracker Jacks, Freshly Popped Popcorn, In-the-shell Peanuts and Sunflower Seeds

## Tides Out

Bagels, Coffee Cake, Power Bar, Fresh Fruit, and Gourmet Coffee

## Health Nut

Power Bars, Granola Bars, Assorted Yogurt, Whole Fruit and Trail Mix

# Go Barefoot

Basket of Whole Fresh Fruit

Lemon Bars

Coffee Cake

Hot Soft Pretzels with Warm Cheese Sauce and Mustard

Chocolate Rice Crispi's

Tim's Potato Chips  
Fresh Vegetables with Ranch Dip

Assorted Freshly Baked Cookies

Double Chocolate Brownies

Corn Tortilla Chips with Pico de Gallo and Fresh Guacamole

Individual Fruit Flavored Yogurts

Assorted Mixed Nuts



# Non Alcoholic Beverage Service

Assorted Soft Drinks and Bottled Water

San Pellegrino Sparkling Water  
Acqua Panna Still Water

The Republic of Tea Assorted Hot Teas

Sparkling Cider

San Pellegrino Fruit-Sparkling Water

Iced Tea  
Sparkling Fruit Punch  
Lemonade

Red Bull

Majestic Mountain Alderbrook  
Custom Blend Coffee

## “Go Green” Continuous Beverage Service

Good for you ~ Good for the Environment

San Pellegrino Sparkling Water  
Acqua Panna Still Water  
San Pellegrino Fruit-Sparkling Water  
Assorted Bottled Iced Teas  
Majestic Mountain Coffee  
The Republic of Tea Assorted Hot Teas

## Continuous Beverage Service

Majestic Mountain Coffee  
The Republic of Tea Assorted Hot Teas  
Assorted Soft Drinks and Bottled Waters

(up to an 8 hour time frame)



# Audio Visual Equipment:

Easel

Whiteboard with Markers

Flip Chart with Markers

AV Table with Power Strip and Extension Cord

Overhead Projector

Conference Phone

Screen

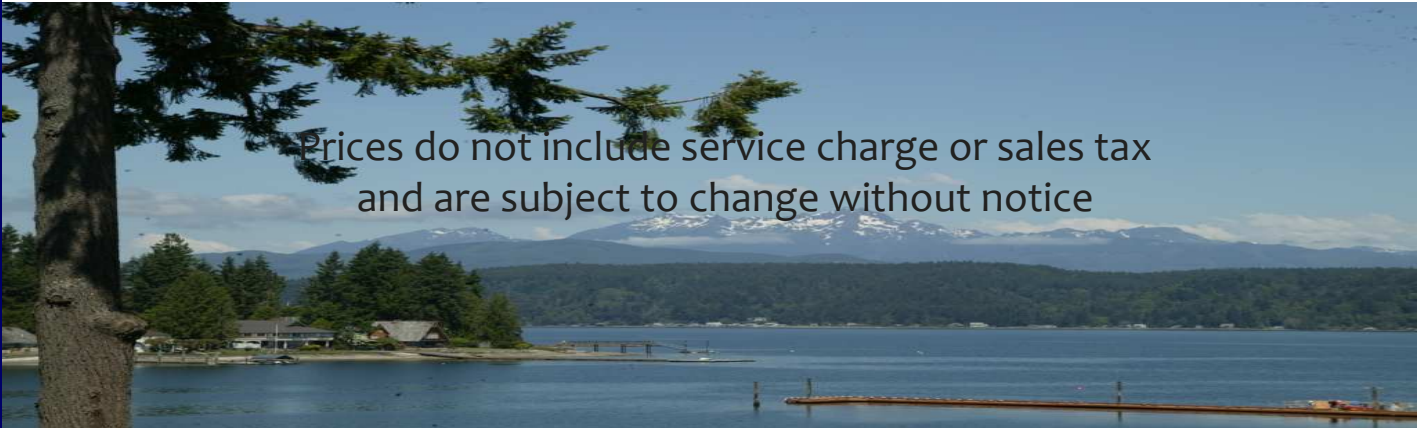
Podium

Wireless Handheld or Lavalier Microphone

Wireless High-Speed Internet Access

Plasma Screen Package  
(Twanoh Room & Brothers Board Room)

LCD Data Projector/Smart Lectern



Prices do not include service charge or sales tax  
and are subject to change without notice

# Conference Policies

- The following buffet minimums apply
  - 10 guests for breakfast (excluding the Union Continental)
  - 15 guests for lunch (excluding the box lunch)
  - 20 guests for buffet dinner
  - Groups with less than the minimum may order a plated option or pay for the minimum number of guests.
- The guaranteed minimum number of guests attending each function is due to your catering representative no later than 3 business days prior to the commencement of the first function. If the function is a plated function, exact entrée counts are due at this time. The highest priced entrée item will be charged for all meals served.
- The sale and service of alcoholic beverages is regulated by the Washington State Liquor Control Board. Resort staff is trained to and will follow all current regulations and guidelines.
- No food or drink may be brought into any banquet functions at Alderbrook Resort & Spa. This does not apply to guest rooms or cottages. Exceptions are:
  - Dessert: Wedding and Birthday cakes are allowed if they are made by a licensed bakery and are subject to a cake cutting charge
  - Wine and Champagne: Outside wine is allowed and subject to a \$20 per Bottle corkage fee **for up to a 750 ml Bottle**
- All significant last minute changes to your agenda or function room set-up are subject to additional charges at the discretion of your catering representative.
- No amplified music is allowed in outdoor venues past 9:00 PM or indoor venues past 11:00 PM. Volumes are monitored and controlled by hotel management. Guest room requirements apply to any function with amplified music indoors.

## **Amenity Delivery:**

Bringing gifts for your guests? Let us handle the delivery for you!

We deliver in-room gifts for a small charge of \$5.00 per room

**Prices do not include service charge or sales tax and are subject to change without notice**

**A set up fee of \$10 per person applies will be assessed to all outdoor functions.**

