



Fall – Winter Season

Catering &

Wedding Services

Our Catering Philosophy is simple...

We utilize only the freshest and in season ingredients,
presented with thoughtful and attentive service,
providing an experience to remember.

With everything from organically grown produce and house made sauces,
to wild caught fish and naturally raised meats

Good food, Good for you, &
Good for the environment

Executive Chef Chris Schwarz



Breakfast Buffets

All Breakfast Buffets include Freshly Brewed Coffee, Assorted Hot Teas and Chilled Juice.

Hoh Continental

Assorted Fruit Yogurts
Seasonal Fruit and Berries
Muffins and Coffee Cake

Lilliwaup Breakfast Buffet

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

Duckabush Breakfast Buffet

Seasonal Fruit 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
Yukon Gold Potato Home Fries

Additional Traditional:

Farm Fresh Scrambled Eggs with Tillamook Cheddar and Chives
Cinnamon French Toast with Warm Vermont Maple Syrup
Old Fashioned Oatmeal with Maple Crème Fraiche, Sour Cherries
and Oregon Hazelnuts
Apple~Pork Sausage or Smoked Bacon
Assorted Freshly Baked Quiche

* 10 person minimum required



Plated Breakfast Entrees

All Breakfast include Freshly Brewed Coffee, Assorted Hot Teas and Chilled Juice.

Choice of 1 Entree:

Hood Canal Eggs Benedict with Alder Smoked Salmon, Spinach, Grain Mustard Hollandaise and Yukon Gold Home Fries

Lemon Honey Waffle with Lemon Preserves, Honey Butter, and Smoked Bacon

Vegetarian or Meat Quiche with Yukon Gold Potato Home Fries

Dungeness Crab Scramble with Mascarpone and Chives

Cinnamon Brioche French Toast with Caramelized Apples and Vanilla Crème Fraiche



The Great Bend Brunch

Assorted Chilled Fruit Juices

Seasonal Fruit and Berries

Selection of Handcrafted Artisan Cheeses

Winter Green Salad with Cypress Grove Goat Cheese,
spiced Walnuts, and Citrus Vinaigrette

Assorted Platter of Cured Meats and Marinated Vegetables

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### **Choice of Carver ~ Select One:**

Maple Cured Berkshire Pork Loin with Red Onion Jam and Pistachios

Slow Roasted Prime Rib of Beef with Fresh Herb Sauce and Horseradish

Traditional Roasted Turkey with Toasted Garlic Sage Pesto

Chili Glazed Smithfield Ham with Orange-Shallot Sauce

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Farm Fresh Scrambled Eggs with Tillamook Cheddar and Chives

Fresh Fruit Tartlets

Assorted Breakfast Pastries with Jams and Honey

Yukon Gold Potato Home Fries

Apple-Pork Sausage and Smoked Bacon

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Freshly Brewed Majestic Mountain Coffee and Assorted Hot Teas

\* 20 person minimum required



## *Lynch Cove Dinner Buffet*

Display of Fruit and Berries

Heirloom Potato Salad with Coriander Chutney, Watercress, and Spicy Cashews

Selection of Handcrafted Artisan Cheeses, Dried Fruit and Nuts

Wild Arugula and Endive Salad with Rogue Creamery Original

Bleu Cheese, Oregon Hazelnuts, Sundried Cranberries and Balsamic-Pink Peppercorn Vinaigrette

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Entrée Selection - Choice of Two (2)

Maple Cured Berkshire Pork Loin with Warm Apple-Ginger Chutney

Slow Roasted Prime Rib of Beef with Fresh Herb Sauce and Horseradish

Wild Alaskan King Salmon with Charred Lemon Vinaigrette

Traditional Roasted Turkey with Toasted Garlic-Sage Pesto

Whole Roast Leg of Lamb with Mint, Pine nuts, Syrah and Fig Jam

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Roasted Potatoes with Maldon Sea Salt and Rosemary

Seasonal Vegetable Medley

Bread and Butter

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Freshly Brewed Coffee and Assorted Hot Teas

* 20 person minimum required



Annas Bay Dinner Buffet

Display of Seasonal Fruit and Berries

Winter Green Salad with Honey Crisp Apples, Spiced Nuts, Cypress Grove Goat Cheese and Ginger Vinaigrette

Toasted Semolina Cous Cous Salad with Sweet Peppers, Ricotta Salata and Charred Leek Vinaigrette

Selection of Handcrafted Artisan Cheeses, Dried Fruit and Nuts

Chef's Choice Seasonal Accompaniment

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### **Entrée Selection - Choice of Two (2)**

Cedar Plank Roasted King Salmon with Cucumber Dill Aioli

Naturally Raised Beef Medallions with Brandied Onions, Black Forest Ham and Rogue Creamery Bleu Cheese

Pan Roasted Washington Chicken with Prosciutto, Fontina and Mustard Seed Jus  
Spiced Berkshire Pork Loin with Spanish Almond Romesco and Preserved Lemon

Scallop and Prawn Paella with Palacios Chorizo and Saffron Rice

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Bacon Braised Brussel Sprouts with Maletti Balsamic Vinegar

Mushroom and Gruyere Bread Pudding

Bread and Butter

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Freshly Brewed Coffee and Assorted Hot Teas

\* 20 person minimum required



## *Dewatto Bay Dinner Buffet*

Winter Green Salad with Honey Crisp Apples, Spiced Nuts, Cypress Grove Goat Cheese and Ginger Vinaigrette

Selection of Handcrafted Artisan Cheeses, Dried Fruit and Nuts

Organic Spinach and Roasted Beet

Salad with Endive, Spiced Walnuts and Gorgonzola

Chef's Choice Seasonal Accompaniment

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Smoked Seafood Display

Gerard's Salmon Lox, Alder Smoked Salmon, Rainbow Trout and Northwest Mussels with Crackers, Capers and Red Onion

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### **Iced Seafood Display**

Poached Jumbo Prawns, Snow Crabs and Local Oysters on the Half Shell with Pink Peppercorn Mignonette

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Entrees

Grilled Washington Chicken with Sweet Fennel Honey Marmalade

Steamed Manilla Clams and Penn Cove Mussels in Jalapeno-Basil Broth

Slow Roasted Prime Rib of Beef with Porcini Sauce and Rosemary

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Heirloom Potato-Bacon Hash with Sweet Onions

Sautéed Pea Tendrils with Pinenuts, Garlic and Lemon

Bread and Butter

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Freshly Brewed Coffee and Assorted Hot Teas

* 20 person minimum required



Plated Dinners

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

Appetizers

Choice of one (1) plated appetizer may be added to your Dinner at the Per Person Price Listed.

Grand Marnier Prawns with Mizuna Salad, Grand Marnier Aioli and Citrus Vinaigrette

Dungeness Crab Cake with Pea Shoot Salad and Coriander Crème Fraiche

Alderbrook Clam Chowder with Parsley-Toasted Garlic Oil

Incredible Spanish Anchovies with Marinated Olives and Salted Almonds

Dungeness Crab Cocktail with Cucumbers, Green Papaya and Mint

Salt Cod Fritters with Watercress, Pickled Onions & Red Pepper Mustard

Crispy Fried Artichokes with Mint-Black Pepper Aioli and Lemon Pressed Olive Oil

Pan Seared Sea Scallops with Potato Pancake and Bacon-Sour Cream Dressing

Starters

Choice of one (1)

Hearts of Romaine with Caesar Dressing, Spanish Anchovies and Herb Croutons

Winter Green Salad with Honey Crisp Apples, Spiced Nuts, Cypress Grove Goat Cheese and Ginger Vinaigrette

Butter Lettuce Salad with Buttermilk Dill Dressing and Spicy Pumpkin Seeds

Organic Spinach and Roasted Beet Salad with Endive, Spiced Walnuts and Gorgonzola

Entrée Selection

Choice of two (2)

Wild King Salmon with Kabocha Squash Gratin, Braised Greens and Pumpkin Seed Brown Butter

Pan Roasted Washington Chicken with Sweet Potato Hash, Coriander Crème Fraiche and Charred Jalapeno Vinaigrette

Pan Seared Alaskan Ling Cod with Mushroom Crust, Toasted Farro and Chardonnay Sauce

Naturally Raised New York Strip with Truffle Roasted Potatoes, Green Peppercorn Sauce and Crispy Shallots

Anderson Valley Rack of Lamb with Goat Cheese Risotto and Spicy Tomato Jus

Semolina Gnocchi with Fresh Tomato Sauce, Melting Mozzarella and Basil Pesto

*Highest priced entrée will be charged for all selected
Exact entrée counts are due to the catering office three (3) business days prior to arrival.
If exact counts are not received by the due date, there is an additional fee of \$10 per guest applied to the entrée price.*



Vegetarian Entrée Selections

Entrée Selections

Plated Options - Selection of one of the following:

Red Wine Risotto with Ligurian Olives, Parmesan Regianno and San Guilianno Extra Virgin Olive Oil
(can be Vegan)

Shitakii and Nappa Cabbage Won Tons
in Lemongrass Broth with Bok Choy, Crispy Shallots and Chili Oil
(can be Vegan)

Open Faced Herb and Pinenut Ricotta Ravioli
with Artichoke Confit, Thyme Roasted Tomatoes and Kalamata Olives

Yukon Potato and Goat Cheese Strudel
with Wild Arugula, Foraged Mushroom Ragout and Tomato Oil

Entrée Selection

Plated or Buffet Options - Selection of one of the following:

Roasted Portabella Mushroom and Spinach Enchiladas
with Pumpkin Seed Mole and Queso Fresco

Baby Chick Pea and Tempeh Stew
with Green Curry, Kabocha Squash and Crispy Pappadams
(can be Vegan)

Eggplant and Sweet Onion Lasagna with Sheep's Milk Ricotta and Smoked Tomato Sauce

Plated option can be added at the same entrée price as the other menu selections
Buffet item may be added at an additional \$4 per person



Theme Buffets

Pacific Rim

Buckwheat Soba Noodle Salad

Tofu, Sweet Pepper and Cucumber Salad with Ginger Vinaigrette

Sesame and Orange Braised Berkshire Ribs with Peanut Cilantro Pesto

Soy Glazed Washington Chicken with Thai Basil, Ginger and Cashews

Chinese Broccoli with Oyster Sauce

Olympic Mountain Mango Sorbet with Coconut Macaroon

Freshly Brewed Coffee and Assorted Hot Teas

Big Sky BBQ

Baked Beans

Fresh Fruit Salad

Spicy Peach & Maple Barbecue Baby

Back Ribs and Washington Chicken

Yakima Corn on the Cob with Ancho Honey Butter

Suzanne's Cornbread with Ginger Honey

Seasonal Cobbler with Cinnamon Ice Cream

Happy Hour

Hand-Carved Slider Station:

Roast Beef with Cream Horseradish and Natural Jus

Roast Turkey with Cranberry Mustard

Twice Baked Potato Skins with Boursin, Green Onion,

Smoked Bacon and Black Pepper Sour Cream

Red Cabbage Slaw with Poppyseed Dressing

Simple Green Salad with Buttermilk Dressing

Individual Chocolate Silk Pies

* 20 person minimum required

All theme buffets require a \$150 chef attendant fee

Outdoor venues require a \$10 per Guest set-up fee



Hors d' oeuvres

Cold Selections:

Gerard's Smoked Salmon on Buckwheat Blini
with Horseradish Crème Fraiche and Salmon Caviar
Poached Jumbo Prawns with Red Eye Cocktail Sauce

Della Vita Mozzarella with Cherry Tomatoes and Fresh Basil

Rogue Creamery Stuffed Dates with Spanish Almonds and Aged Balsamic

Albacore Tuna Poke on Won Ton Chips
with Sesame Aioli and Wasabi Tobiko
Petite Caesar Salad in Phyllo with Parmesan Crisp

Gold Beet "Tartare" on Foccacia
with Goat Cheese, Wild Arugula, Oregon Hazelnuts and Black Pepper Crème Fraiche
Charred Wild Gulf Prawns on Toasted Fennel Lavash
with Orangeand Oil Cured Olives
Dungeness Crab and Mango Salad on Bluecorn Cracker
with Sweet Onion and Chili Oil
Mt. Townsend Creamery "Seastack" on Herb Tuille
with Sweet Tomato Chutney and Maldon Sea Salt

Hot Selections:

Caramelized Onion, Goat Cheese and Bacon Tartlets

Seared Scallops with Potato Pancakes and Bacon Sour Cream Dressing

Honey-Soy Glazed Salmon Skewers with Togarashi and Ginger

Dungeness Crab Cakes with Rice Wine Chili Aioli

Vegetarian Spring Rolls with Thai Sweet Chili Sauce

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

Crispy Salt Cod Cakes with Smoky Bacon and Red Tabasco-Tomato Gravy

Spicy Seared Lamb Loin on Plantain Chips with Pineapple-Chili Salsa

Washington Chicken Pot Pie Tarts

Warm Piquillo Peppers with Palacios Chorizo and Salsa Verde



Displays

Fruit Display

Lavish Display of Seasonal Fruit and Berries

Crudites

Market Fresh Vegetables and Herbed Dipping Sauce

Antipasti Platter

Assortment of Marinated Vegetables, Cured Meats and Aged Cheeses

Cheese Display

Locally Produced and Imported Cheeses with Roasted Fruit and Nuts, Sliced Artisan Bread and Gourmet Crackers

Iced Seafood Display

Poached Jumbo Prawns, Oysters on the Half Shell and Crab Claws with Mignonette, Fresh Lemon and Cocktail Sauce

Smoked Seafood Display

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

Sushi Display

Barbecue Pork, Chili Lime Marinated Prawns, and Assorted Fresh Sushi with Wasabi, Soy Sauce, Pickled Ginger, Seaweed Salad, Hot Mustard and Toasted Sesame Seeds

Miniature Dessert Assortment

Pastry Chef's Choice of Petit Fours

* 20 person minimum required



Wedding Cakes

Minimum of 25 guests

- 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, Red Velvet
- Fillings:** Vanilla Italian Buttercream, Flavored Buttercream, Chocolate Mousse, Cheesecake, Whipped Ganache, Lemon Curd, Raspberry Curd, Passion Fruit Curd, Assorted Liqueurs, Fresh Fruit (seasonal availability), Raspberry Preserves, Strawberry Preserves
- Icing:** Vanilla Italian Buttercream, Chocolate Buttercream, Cream Chees
- Extras:** Fondant Flowers, Gum Paste Flowers, Cake Toppers, and Fondant Ribbons
(prices quoted upon request)

Alderbrook wedding cakes have no deposit or deliver fee and are made on- site in the resort kitchen, guaranteeing freshness and safety!



Beverages

Sparkling

Domaine Ste. Michelle Blanc De Blanc, NV, Columbia Valley WA

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

Zardetto Brut Cuvee for \$34.00

Dry, crisp, with flavors of lemon

Lucien Albrecht Blanc De Blanc, NV, Alsace France

From the Alsace region in France comes this Blanc de Blanc made of 100% of pinot blanc grapes, very light and fruity

Whites

14 Hands Chardonnay, Horse Heaven Hills, WA

Flavors & aromas of freshly sliced apples & pears. Aged in oak adds complexity with out disguising the bright fruit flavors.

Chateau Ste. Michelle Chardonnay, Columbia Valley, WA

Fresh, soft chardonnay with sweet citrus and subtle oak.

Sonoma Cutrer Chardonnay, Russian River, CA

90pts. Robert Parker. Estate bottled from Russian River Ranches, fermentation in small French oak barrels, complex with high acidity and full citrus flavors

Alexandria Viognier, Destiny Ridge, WA

91 pts. 98% viognier and 2% rousanne, aged in stainless, outstanding!

Milbrant Riesling "Traditions" Columbia Valley, WA

Aromas of orange blossom, apricot and white peaches. Lush but lively the finish is long and silky

Cooper Hill Pinot Gris, 2006, OR

Round pear & apple flavors with cinnamon notes. Lush lingering finish. Oregon Tilth Certified Organic and biodynamic.



Reds

14 Hands Cabernet Sauvignon, Horse Heaven Hills, WA
Aromas of cherries & currant with a hint of spice and dried herbs

Boom Town Cabernet Sauvignon, 2006, WA
Flavors of fruit, berries & spice, ends with a long finish of toasty oak

Alexandria Cabernet Sauvignon, Destiny Ridge, WA
*91 pts. Wine Enthusiast. Barrel aged for 22 months, bold, balanced and refined.
Dark berry flavors with hints of chocolate and spice*

14 Hands Merlot, Columbia Valley, WA
Aromas of blackberries & dark stone fruit, with a touch of cherries & spice

Alexandria Merlot, Destiny Ridge, WA
91 pts. Aged in American and French oak. Grand Award of Excellence from Seattle Wine Awards

Cloudline Pinot Noir, Willamette Valley, OR
A deep ruby red pinot with delightful cherries & red fruit

Bergevin Lane Calico Red
Aromas of black cherries, raspberries, plum and spices

Wine selections are for hosted Wine Service or Hosted Bar Service.
No Host service will have house selections available



Spirits, Ales and Liquors House Cocktails

House Cocktails

Smirnoff Vodka
Tanqueray Gin
Bacardi Rum
Jack Daniel's Whiskey
Seagram's Seven Blended Whiskey
Jose Cuervo Gold Tequila

Premium Cocktails

Absolut Vodka
Bombay Sapphire Gin
Bacardi Rum
Johnny Walker Red Label
Maker's Mark Bourbon
Crown Royal Whiskey
Hornitos Tequila

Super Premium Cocktails

Tanguray 10 Gin
10 Cane Rum
Captain Morgan spiced rum
Sauza Tres Generaciones Anejo Tequila
Ciroc Snap Frost Vodka
Jameson bourbon
Knob Creek Whisky
Chivas Scotch

Cordials & Cognacs

Kahlua
Frangelico
Bailey's Irish Cream
Sambuca Romana
Amaretto di Saronno
Grand Marnier
Courvoisier V.S.O.P.

Beers, Ales and Lagers

Alaskan Amber
Corona
Broken Halo IPA
Widmer Hefeweizen
Windmer Drifter
Guinness
Budweiser, Bud Light
St. Pauli Girl NA

Cash Bar Service is subject to \$150.00 set up fee per bar



Take a Break

South Shore

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

7th Inning Stretch

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

Tides Out

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

Health Nut

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

Go Barefoot

Lemon Bars

Hot Soft Pretzels
with Warm Cheese Sauce
and Mustard

Chocolate Brownies

Tim's Potato Chips
and Fresh Market Vegetables
with Ranch Dip

Chocolate Rice Crispies

Assorted Freshly Baked Cookies

Corn Tortilla Chips
with Pico de Gallo
and Fresh Guacamole

Berry Coffee Cake

Assorted Mixed Nuts

Basket of Whole Fresh Fruit

Individual Fruit Flavored Yogurts



Non Alcoholic Beverage Service

Majestic Mountain Alderbrook Custom Blend Coffee

The Republic of Tea Assorted Hot Teas

Lemonade

Iced Tea

Sparkling Fruit Punch

Sparkling Cider

San Pellegrino Sparkling Water

Acqua Panna Still Water

San Pellegrino Fruit-Sparkling Water

The Republic of Tea Assorted Iced Teas

Assorted Soft Drinks

Bottled Water

“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 and
The Republic of Tea Assorted Hot Tea

(up to an 8 hour time frame)

Continuous Beverage Service

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

(up to an 8 hour time frame)



Conference Services

Audio Visual Equipment:

- LCD Data Projector/Smart Lecturn
- Plasma Screen Television (Twanoh Room)
- Wireless Handheld or Lavalier Microphone
- Box Light Overhead Projector
- Flip Chart with Markers
- Flip Chart Stand
- Easel
- Whiteboard with Markers
- Wireless High-speed Internet Access
- AV Table with Power Strip and Extension Cord
- Screen
- Podium
- Conference Phone

If you need more equipment than the resort can provide, we are happy to make arrangements through our rental company, and charges can be applied to your master account.



Catering Policies

Prices do not include service charge (20%) or sales tax (8.4%) and are subject to change without notice.

- The following buffet minimums apply
 - 10 guests for breakfast (excluding the Hoh Continental)
 - 15 guests for lunch (excluding the box lunch and the Magnolia)
 - 20 guests for dinner
 - Groups with less than the minimum may order a plated option of 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
 - Wine: Outside wine is allowed and subject to a \$20 per bottle corkage fee.
- 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.

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

Amenity Delivery:

Bringing gifts for your guests? Let us handle the delivery for you! We deliver in-room gifts for a small charge of \$2 per Room.



Activities & Special Services

It is our pleasure to assist in making your vision a reality....

Special Services

Floral Arrangements: The perfect way to finish any setting. Fresh Flowers always adds that something special to every event. Let us place the order for you and take care of all the details. Pricing starts at \$6 per person

Custom Linens: The finest linens in the land – available for your event. We work with companies that carry the highest quality textiles that will give your event that special something.

Entertainment: From Live Music, Casino Night to a Murder Mystery we can assist you in the planning of fun for all your entertainment needs

Activities :

Lady Alderbrook: The resort's newest addition. Rent the 53' boat which can hold up to 70 people for a tour around the canal. June-September \$1000 for up to 2 hours and \$500 October-April. Perfect for cocktail receptions!

Alderbrook Amazing Race: \$35++ per person. The resort's version of the Amazing Race. The group splits into teams and decorates t-shirts, gets funny hats and comes up with a team name and cheer. The clues take them all around the resort and surrounding area with tasks along the way. Awards for the winning team and all participants.

Interactive Cooking Classes: Prices range from \$85-150++ per person. Best for groups of 30 or less as space and equipment are limited. Requires 30 days notice and is subject to chef's availability. Can be as simple as learning how to prepare appetizers or as involved as preparing the entire group dinner. Ask your conference service manager for sample interactive menus. Everyone goes home with aprons and cookbooks of the items you have prepared.

Guitar Hero or Rock Band: Rent Guitar Hero or Rock Band and rock out with your group in a conference room. Appetizers and beverages can be included to make this a one of a kind event where everyone's sure to be a star!

Spa Activities:

Chair/Table Massage: This can be set up in Ballroom Foyer, any of the conference rooms, etc. Charge: \$80 set-up fee, \$120/hr for each therapist, automatic 20% gratuity.

This can be a great activity for groups when they have a social hour, evening meeting, unstructured time, etc. We can accommodate up to 3 therapists to be available for table massage and one for chair massage.

In-Spa Treatments: *Massages/Facials/Body/Nails*- 1-5 bookings are billed at full price, 6-10 bookings 10% discount, 11-15 bookings 15% discount, 16+ bookings 20% discount (discounts only apply Sunday-Thursday, Oct.-May, OR outside normal Spa hours for block group bookings) Please arrange spa appointments before check in to ensure availability.

Yoga: Must be booked 30 days in advance and is subject to available instructor. Pricing varies per instructor. Can be set up in a conference room, on the Lady Alderbrook or outside on warm days.

Makeup Party: A great option for a group of women. This will work well in the Spa, or even in a cottage/ conference room. Event is best with a maximum of 8 women. Must be booked 30 days in advance and is subject to availability.

Custom Packages/Treatments: Have something in mind that you don't see on here, let your conference service manager know and we can work with the spa to help accommodate your needs.



Golf: Play a round of golf at Alderbrook Golf and Yacht Club's 18 hole championship golf course, only 1 mile away. Shuttle service available with 1 weeks notice. For tee times, course information or to reach the Golf Professionals please call: **360.898.2560**

Hood Canal Adventures:

Kayak Tours & Events:

Kayak Rentals: Kayak singles and doubles. Rents by the hour from \$30.00 for singles and \$45.00 for doubles. Most people will rent 1-2 hours per event. All kayak rentals include "Kayak 101" training to introduce them to kayaking.

Marina to Marina tour : \$90.00 per person

From Alderbrook to Hood Canal Marina and return, 2-3 hours with guide.

Selling points: close up look at seals; pass by some wonderful waterfront homes; great views of Mt. Washington.

Skoke River tour: \$100 per person

Enter at the mouth of the river, 2.5-3 hours with guide

Selling points: very close up view of harbor seals; bald eagles within a few feet, turkey vultures, beautiful river scenery and views of Mount Washington

Corporate team building events: Prices will vary depending on activity

Blind folded team kayak races.

Scavenger Hunts

Specialized/Customized Tours/Events

Motorized & Paddle Boats:

21' electric Duffy

Holds 2-12 people. \$125 per hour with reduced rates for more hours.

Stereo, CD player, heater, very comfortable, very green, great presence on the water.

Captain available for additional \$50.00 per hour.

Before or after hours reservations accepted with additional \$25.00 fee attached. Normal hours are 10am to 6 pm daily.

24' Pontoon Boat

Holds 2-14 people. \$140.00 per hour, includes gas with reduced rates for additional hours. Easy to operate, very quiet, allows for great photo opportunities, good for fishing or swimming platform.

11' and 13' foot Power boats.

Holds 2-5 people, \$60.00 per hour, includes gas.

Very open, excellent fishing boats.

Paddles boats – Human powered

Holds 1-5 people (3 must be small kids). \$20.00 per ½ hour.

Wine Blending Class: \$1500 for up to 30 people, includes tax and gratuity and everyone goes home with a bottle of wine. Learn how to make your own meritage with our friends from Urban Wineworks (subject to availability). Appetizers can be added during the event for an extra fee.

NW Eco Adventure: Check out www.evergreenescapes.com who can provide a private, tailor made unique NW Trek or adventure for you and your group while staying at Alderbrook Resort & Spa.