

ALDERBROOK
RESORT & SPA

Catering Menu Fall – Winter

2010



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 and Northwest Mussels, 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
Yukon Gold Potato Home Fries

Additional Traditional:

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

Apple~Pork Sausage or Smoked Bacon

Farm Fresh Scrambled Eggs with Tillamook Cheddar and Chives

Cinnamon French Toast with Warm Vermont Maple Syrup

Assorted Freshly Baked Quiche

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

10 guest minimum required

Plated Breakfast Entrees

Choice of One Entree

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

Vegetarian or Meat Quiche
with Yukon Gold Potato Home Fries

Cinnamon Brioche French Toast with Caramelized Apples
and Vanilla Crème Fraîche

Dungeness Crab Scramble with Mascarpone and Chives

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

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

10 guest minimum required

The Great Bend Brunch

Arugula Endive Salad with Roasted Fennel and Asparagus Ricotta Salad with Lemon Truffle Vinaigrette

Selection of Handcrafted Artisan Cheeses

Roasted Vegetable Platter

Mixed Baby Green Salad Roasted Chipollini Onions, English Cucumber, Parmigiano Regianno and Aged Banyuls Vinaigrette

Assorted Platter of Cured Meats and Marinated Vegetables

Iced Seafood Display of Poached Jumbo Prawns & Snow Crab Claws with Cocktail Sauce and Pink Peppercorn and Honey Mignonette

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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

Herb Roasted Turkey with Wild Sage Jus

Chili Glazed Ham with Orange Honey 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

Assorted Chilled Fruit Juices

**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 and Avocado with Blue Cheese Dressing

Grill Focaccia Bread Salad with Spiced Gulf Prawns, Mixed Italian Olives, Soppresetta, Della Vita Mozzarella and Pink Peppercorn Balsamic Vinaigrette

Pan Seared Salmon with Wild Arugula, Baby Chick Peas, Crispy Pappadams and Cucumber Riata

## Option Two

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

Whole Fruit

Vegetarian Pasta Salad

Black Forest Ham and Jarlsberg with Caramelized Onion Aioli on Marbled Rye

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

Roast Beef and Horseradish Cheddar with Worcestershire Mayo on Sour Dough

Italian Vegetable Sandwich with Grilled Eggplant, Roasted Peppers and Ricotta Cheese Spread on Alderbrook 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, Parmigano Regianno and Croutons

Seasonal Baby Lettuces with Sweet Fennel, Asparagus, Ricotta Salata and Lemon Truffle Vinaigrette

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Entrees

Choice of up to Two

Papardelle Pasta with Artichoke, Hearts of Palm, Tomato Asiago Cream Sauce and Basil Pesto

Berkshire Pork Tenderloin with Mustard Braised Savoy Cabbage and Green Beans with a Spicy Tomato Jus

Pan Roasted Ling Cod with Smokey Bacon Potato Cake and Garlic Pea Vines and Watercress Vinaigrette

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

Seared Jadori Chicken Breast with Garlic Spinach Smoked Paprika Mornays, Caramelized Baby Carrots & Parsnips and Red Wine Reduction

**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
Cucumber Cherry Tomato Salad with Feta
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
Mediterranean Baklava

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
Sopaipillas with Honey and
Chocolate Dipping Sauce

Madrona

Minestrone Soup
Seasonal Baby Salad Greens with Sundried
Cranberries, Goat Cheese and Honey Balsamic
Vinaigrette
Chef's Choice Deli Salad
Oven Baked Sandwiches:
Roast Beef, Peppers, Onions, Provolone
Cheese and Pepperoncini Aioli
Turkey, Beef Steak Tomatoes Smoked
Mozzarella and Artichoke Heart
Cream Cheese
Italian Soppressetta, Copa, Genoa Salami,
Fontina and Pesto Aioli
Tim's Cascade Chips
Cookies and Brownies

Bonsai

Fruit Salad with Coconut Dressing
Oriental Cabbage Salad with Soy Vinaigrette
Spicy Snap Pea and Noodle Salad
with Tangy Sesame Dressing
Teriyaki Chicken and Beef
Pork and Shitaki Egg Rolls with Sweet Chili
Dipping Sauce
Scallion Fried Rice
Chow Mein Noodle Haystacks

South Shore

Soup Du Jour
Cucumber and Tomato Salad with Feta & Mint
Baby Spinach and Fuji Apple Salad with Celeriac
and Dijon Vinaigrette
Roasted Beet Salad with Champagne
Vinaigrette, Blue cheese and Toasted Hazelnuts
Roasted Pork Loin with Green Bell peppers,
Sautéed Onions, and Asiago Cheese
Coriander Roasted Chicken with
Red Pepper Shallot Sauce
Warm Heirloom Potato Salad with
Pequillo Peppers
Almond Yogurt Bars with Honey Glaze

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

Plated Appetizers

Alderbrook Clam Chowder with Parsley~Toasted Garlic Oil

Roasted Mini Sweet Bell Peppers stuffed with Asiago Cheese and served with Tomatillo Avocado Salsa

**** Vegetarian****

Seasonal Forged Wild Mushroom Gratin with Garlic Cream Sauce Asiago Cheese and Crispy Crostini

****Vegetarian ****

Pan Seared Sea Scallops with Washington Cherry Relish on a Bed of Baby Spinach

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

Dungeness Crab Cakes with Mini Pepper, Artichokes and Pea Shoots with Scallion Yogurt

Beef Tenderloin Bouchee, Sweet Onions, Red Bell Peppers with Sun Dried Tomato Jus and Shaved Pecorino

Dungeness Crab and Cucumbers, Green Papaya Mint Basil and Blood Orange Vinaigrette



Plated Dinner Entrees

Salad Starters

Choice of One

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

Butter Lettuce Salad with Green Goddess Dressing, Mini Sweet Peppers, Spiced Pumpkin Seeds, and Red Pepper Rustico Cheese

Organic Spinach & Roast Beet Salad with Candied Walnuts and Gorgonzola

Winter Greens with Honey Crisp Apples, Spiced Pecans, and Goat Cheese Ginger Vinaigrette

Entrée Selections

Choice of up to Two

Poultry

Pan Roasted Washington Jadori Chicken Breast with Ratatouille Gratin and Basil Mascarpone Crème

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

Fish

Wild King Salmon with Grilled Fennel and Rainbow Charred Pan Crisped Gnocchi and Red Wine Sauce

Pan Roasted Monk Fish with Scallion Farrow and Seasonal Mushroom Sauce

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

Peppercorn USDA Prime N.Y. Strip Poivre with Green Beans & Baby Carrots,
Smoked Cheddar Caramelized Onion Gratin

Rosemary Butter Basted Lamb T Bones, Sweet Mini Pepper, Chipollini Onions,
Fava Beans, Yukon Gold Potato Risotto and Syrah Demi

Naturally Raised Filet Mignon with Sweet Onion Demi, Smoked Cheddar and
Caramelized Onion Gratin and Roasted Baby Carrots

Filet Florentine with Fontina Fonduta and Garlic Shallot Roasted Fingerlings

Vegetarian

Roasted Delicata Squash Grain Cous Cous with Yellow Bell Peppers, Cherry
Tomatoes, Basil, Pine Nuts and Sun Dried Tomato Olive Tapenade
****Vegan****

Tofu Crab Cakes Sweet Potato Hash, Garlic Lemon Pea Vines and Tomato
Vinaigrette
****Vegan****

Roma Tomato and Arugula Risotto with Grilled Radicchio Blue Cheese
and Aged Balsamic
**** Vegetarian ****

Mixed Caramelized Squash in Puff Dough Bouchee with Coastal Cheddar Sauce
Rosemary Oil and a Pea Shoot Salad
**** 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

Butter Lettuce Salad with Green Goddess Dressing, Mini Sweet Peppers, Spiced Pumpkin Seeds, and Red Pepper Rustico Cheese

Organic Spinach & Roast Beet Salad with Candied Walnuts and Gorgonzola

Winter Greens with Honey Crisp Apples, Spiced Pecans, and Goat Cheese Ginger Vinaigrette

Entrée Selection

Choice of One

Sirloin & Dungeness Crab Legs

Rosemary Roast Potatoes, Fresh Asparagus and Lemon Butter Demi

Filet Mignon & Sword Fish

Toasted Fregola Cous Cous and Lemon Pea Vines

New York Strip & Salmon

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

Mix & Match

Sirloin & Prawns

Sword Fish & Lobster Tail

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 Pepper Salad with Chipotle Sherry Vinaigrette, Tomatoes and Pinenuts

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

Mixed Baby Green Salad Roasted Chipollini Onions, English Cucumber, Parmigano Regianno and Aged Banyuls Vinaigrette

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

Slow Roasted Prime Rib of Beef with fresh Horseradish Cream and Au Jus

Roasted Lamb Leg with Mint and Pine Nuts, Syrah and Fig Jam

Maple Cured Pork Loin with Apple Ginger Chutney

Wild Alaskan King Salmon with Mango and Champagne Pomegranate Sauce

Herb Marinated Grilled Chicken with Mushroom Marmalade

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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

Nappa Cabbage Salad with Snap Peas and Scallion Vinaigrette Marinated Mushrooms

Panzanella Bread Salad English Cucumber, Cherry Tomato, Yellow Bell Pepper with Red  
Wine Basil Vinaigrette

Toasted Cous Cous with Sweet Peppers, Asiago Cheese and Charred Leek Vinaigrette

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Entrée Selection - Choice of Two

Cedar Plank Roasted King Salmon with Blood Orange Aioli

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

Prosciutto and Fontina Wrapped Washington Chicken with
Sweet Onion Velouté

Scallop and Prawn Sauté Sweet Wine Sauce with Spicy Red Chilies
over Coconut~Basil Jasmine Rice

Bone in Pork Loin Rack topped with Roasted Peppers, Onions and
Red Pepper Pecorino Cheese

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Sweet Potato and Smokey Bacon Hash

Green Beans with Pancetta, Spanish Onions and Parmesan

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  
Regianno and Red Wine Vinaigrette

Marinated Green and Yellow Wax Bean Salad, Tarragon Chive Vinaigrette

Cured Meat Display  
Duck Prosciutto, Coppa, Soppressetta, Prosciutto de Parma

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

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Entrées

Slow Roasted Prime Rib of Beef with Wild Mushroom Jus

Steamed Mussels and Clams in a Tomato Red Wine Broth

Grilled Washington Chicken with Bourbon Onion and Andouille Sausage Sauce

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

Sautéed Pea Tendrils with Pine Nuts, Garlic and Lemon

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

**20 guest minimum required**



# Theme Buffets

## Happy Hour

Hand-Carved Slider Station:

Roast Tri Tip with Cream Horseradish and Au Jus

Roast Turkey with Cranberry Mustard

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

Red Cabbage Slaw with Poppyseed Dressing

Green Salad with Buttermilk Dressing

Individual Chocolate Silk Pies

## Pacific Rim

Yaki Soba Noodle Salad with Bok Choy, Red Peppers, Snap Peas and Wasabi Vinaigrette

Tofu, Sweet Pepper and Cucumber Salad with Ginger Vinaigrette

Sesame and Soy Marinated Beef Short Ribs with Peanut Cilantro Pesto

Soy Mirin Grilled Chicken with Thai Basil, Ginger and Cashews

Chinese Broccoli with Carrots, Yellow Bells and Plumb Sauce

Ginger Basil scented Jasmine Rice

Olympic Mountain Mango Sorbet with Coconut Macaroon

## Big Sky BBQ

Baked Beans

Fresh Fruit Salad

Spicy Peach and 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 Vanilla Bean Ice Cream

**Dinners include Coffee and Iced Tea**

**20 person minimum required**



# Hors d'oeuvres

## Cold Selections

Fresh Mozzarella Tomato Buscetta  
in Phyllo Cup

Boursin Cheese Stuffed Peppadews  
with Smoky Bacon and Chives

Salmon Lox Citrus Zest Scones with  
Horseradish Cream

Beef Carpaccio on Whole Wheat  
Crosthini with Shire Mayo

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

Mt. Townsend Creamery "Sea stack"  
on a Tuille Spoon sliced Heirloom  
Tomato with Maldon Sea Salt

English Cucumber Cup with  
Tarragon and Bay Shrimp Salad

Smoked Mussels with Ginger Lime  
Salsa

Dungeness Crab stuffed Cherry  
Tomatoes with Chipotle Cilantro  
Aioli

Poached Jumbo Prawns with  
Cocktail Sauce

## Hot Selections

Vegetarian Spring Rolls with Thai  
Sweet Chili Sauce

Potato Leek Shooters with Fresh  
Cracked Black Pepper and Smoky  
Bacon

Seasonal Forged Wild Mushroom  
Tarts with Coastal Cheddar

Truffle Brie Volauvents

Prosciutto and Dill Havarti Mini  
Croissants

Spicy Seared Lamb Loin on Plantain  
Chips with Pineapple Chili Salsa

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

Sautéed Pearl Scallops with Spinach,  
Tomato on Sea Shell Tartlets

Dungeness Crab Cakes with Chili  
Aioli

Mini Tenderloin Wellingtons with  
Foie Gras Butter



# Display Hors d'oeuvres

## **Fruit Display**

Lavish Display of Seasonal Fruits and Berries

## **Crudités**

Market Fresh Vegetables and Herbed Dipping Sauce

## **Cheese Display**

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

## **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 and Mussels, Pumpnickel, Crackers, Capers and Minced Red Onion

## **Sushi Display**

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

## **Cured Meat Display**

Duck Prosciutto, Coppa, Soppressata, Prosciutto de Parma Sliced Artisan Breads and Gourmet Crackers

**20 guest minimum required**



# Dessert Selections

## Served ~ or ~ Displayed

### *Plated Selections Choice of One:*

Pumpkin Cheesecake  
White Chocolate Crème Brûlée  
Apple Tart Tatin  
Mocha Caramel Tart  
Dark Chocolate Mousse Tarts with  
Tuxedo Strawberry  
Louisiana Red Velvet Cake

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

Mini Chocolate Chip Mascarpone Cannolis  
Grand Mariner Tartlets  
Pistachio Crème Brûlée Spoons  
Pumpkin Cheesecake Tartlets  
Chocolate Decadence  
Chewy Coconut Macaroons  
Mini Seasonal Brûlée

## 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

Add \$1.00 per Guest

## Extras

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

## Alderbrook Cupcakes

Large

Junior

Filled

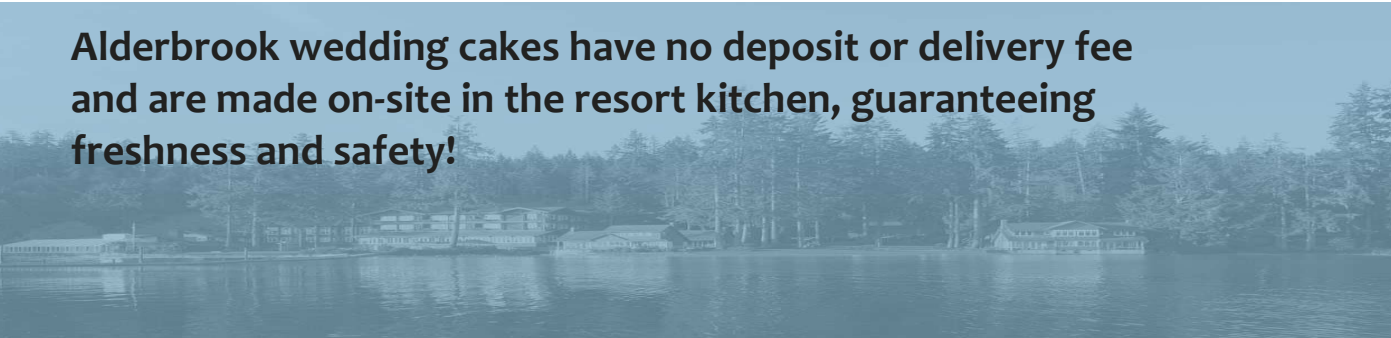
## Includes

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

## Extra

Icing flowers .25 per cupcake

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



# 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 Alduquerque 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*

### **San Giovanni Prosecco, NV Italy**

*A traditional Prosecco with lots of bubbles*

## Whites

### **14 Hands Chardonnay, Horse Heaven Hills, WA**

*Flavors and aromas of freshly sliced apples and pears. Aging in oak adds complexity without disguising the bright fruit flavors*

### **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*

### **Dusted Valley Vintners Viognier, 2008, Walla Walla WA**

*Crisp and balanced acidity will cut nicely though any heavy entrée*

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



# Reds

**14 Hands Merlot, Columbia Valley, WA**

*Aromas of blackberries and dark stone fruit, with a touch of cherries and spices*

**14 Hands Cabernet Sauvignon, Horse Heaven Hills, WA**

*Aromas of cherries and currant with a hint of spice and dried herbs*

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

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

**Barnard Griffin, 2007 Columbia Valley WA**

*50% Cabernet, 50% Merlot*

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

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

**Altecedro 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, 2005/2006 Columbia Valley WA**

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

**Dusted Valley Cabernet Sauvignon, 2006 Columbia Valley WA**

*Ripe, rich and dark balanced structure and acidity and rich*

**Januik Merlot, 2006 Columbia Valley WA**

**Powers Reserve Cabernet Sauvignon, 2006 Horse Heaven Hills WA**



# 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

## Premium Cocktails

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

## Beers

Alaskan Amber  
Corona  
Broken Halo IPA  
Blue Moon  
Guinness  
Budweiser, Bud Light

## Call Cocktails

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

## After Dinner Bar

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



# 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

Coffee Cake

Chocolate Rice Crispi's

Assorted Freshly Baked Cookies

Double Chocolate Brownies

Individual Fruit Flavored Yogurts

Lemon Bars

Hot Soft Pretzels with Warm Cheese Sauce and Mustard

Tim's Potato Chips  
Fresh Vegetables with Ranch Dip

Corn Tortilla Chips with Pico de Gallo and Fresh Guacamole

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

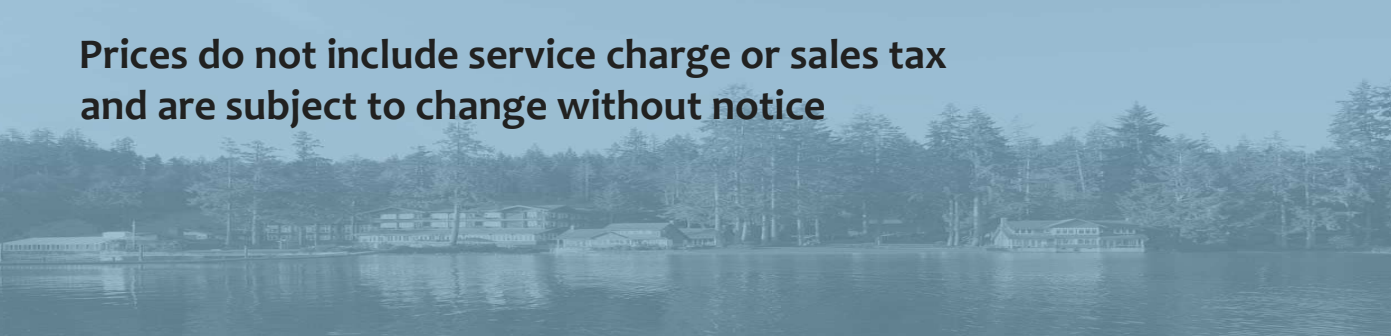
Wireless Handheld or Lavalier Microphone

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 to all outdoor functions.**



# Activities and Special Services

## Special Services

**Floral Arrangements:** The perfect way to finish any setting. Fresh Flowers always add that something special to every event. Let us place the order for you and take care of all the details. Pricing starts at \$3.00 per person.

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

**Entertainment:** Whether it's Live Music, a 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 our 53' boat which holds up to 96 people for a tour around the canal. \$500 an hour for a minimum of two hours. Perfect for cocktail receptions!

**Alderbrook's Amazing Race:** \$45++ per person. Be a part of the resort's version of the Amazing Race. The group will split into teams, have team colors, and come up with a team name and cheer. The clues take you throughout the resort and surrounding areas for a Geo Caching, requiring skills or knowledge and GPS devices to help guide you along the way. Awards are given for the winning team and all that participate. All you need is your tennis shoes and a sense of humor!

**Interactive Cooking Classes:** Classes can be as simple as learning how to prepare appetizers or as involved as preparing the entire group for dinner. Ask your conference service manager for interactive sample menus. Everyone goes home with aprons and cookbooks of the items you have prepared. Best for groups of 30 or less as space and equipment are limited. Classes require a 30 day notice and are subject to chef's availability.

**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 added to make this a one of a kind event where everyone's sure to be a rock star!

### Spa Activities:

**Chair/Table Massage:** This can be set up in Ballroom Foyer or any of our conference rooms. Charges include an \$80.00 set-up fee, \$120/hr for each therapist, and an automatic 20% gratuity. This is 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. Prices will vary per instructor. Classes can be set up in a conference room, on the Lady Alderbrook or outside on warm days.

