

Event Policies



FOOD & BEVERAGE SERVICE

All food & beverage items must be obtained from Willows Lodge with the exception of specialty desserts (i.e. wedding cake, birthday cupcakes, etc) which can be obtained from a licensed kitchen, but you must get approval in advance from your Catering Representative. Due to the current King County Health recommendations & insurance regulations, food prepared by the Willows Lodge & utilized for banquet events is not allowed to leave the premises.

The Washington State Liquor Control Board regulates the sale & service of all alcoholic beverages. Willows Lodge is responsible for the administration & adherence to these regulations & therefore it is our policy that all beverages must be provided by Willows Lodge & no beverages may be brought in by the client or by an outside vendor.

Willows Lodge also reserves the right to terminate any & all alcoholic beverage service if any Washington State Liquor Law infraction/s occur. In addition, we do not serve shots of alcohol at any events.

GUARANTEED GUEST COUNT & ENTRÉE COUNTS

The Catering Office must be notified of your guaranteed number of guests as well as your menu selections & entrée counts by 11:00 am three (3) business days prior to your event. Once received by the Catering Department the number will be considered a guarantee & is not subject to reduction. If you are unable to provide exact entrée counts for your plated meal you will be charged an additional \$10.00 per guest on top of the plated meal price and the menu options are subject to change per Chef.

AUDIO-VISUAL EQUIPMENT

Willows Lodge is proud to feature Global Meeting™ high-speed Internet connectivity. In addition, we have enlisted AVMS Corporation to offer a comprehensive range of equipment and production services to meet your needs. Additional charges apply to all audio-visual equipment. Please speak to your Catering Representative to obtain additional information & pricing.

SET-UP, DECORATIONS & SHIPPED MATERIALS

Your banquet room will be ready for any extra touches you are providing thirty minutes prior to your scheduled start time for corporate events & one-hour prior for social events.

Please ask your Catering Representative about restrictions on how & with what you may decorate or specific requests on set-up time & decorations. Please note we do not allow confetti, glitter, silly string, faux flower petals, uncovered candles, fog machines and anything else that could potentially ruin our space and/or equipment. Willows Lodge cannot store & will not be responsible for any materials left behind after the conclusion of your event.

All shipped materials must be approved prior to arrival. Please have all shipped materials addressed to Willows Lodge c/o Catering Department with the company name, company contact, function room & date of function clearly marked. Willows Lodge cannot accept deliveries more than three days before your event.

Breakfast Buffet – Daily Rotation

DAYLIGHT BREAKFAST BUFFET

Coffee, Tea & Chilled Fruit Juice
 Seasonal Fresh Fruit & Berries
 Assorted Yogurt Cups with Granola
 Assortment of Bread & English Muffins
 Butter, Fruit Preserves & Honey
 Bacon & Chicken Sausage
 Roasted Potatoes

DAILY ROTATION OF ENTRÉES:

MONDAY

Scrambled Eggs with Mushrooms & Gruyere

TUESDAY

Zucchini, Pepper & Cheddar Quiche

WEDNESDAY

Seasonal Vegetable & Goat Cheese Frittata

THURSDAY

Scrambled Eggs with Sharp White Cheddar & Herbs

FRIDAY

Breakfast Wraps with Scrambled Eggs, Spinach, Tomatoes, Caramelized Onions, Pepperjack & Mango-Cilantro Salsa

SATURDAY & SUNDAY

Clients may select their breakfast entrée of choice from the Monday through Friday selections

\$40/Person



~ ALTERNATIVE CHOICES ~

If you would like to order a buffet that is offered on a different day than your scheduled event, Chef approval is required and an additional charge of \$10/Person will be added to the list price of your chosen buffet.

Plated Breakfasts

All plated breakfasts include coffee, tea & chilled fruit juice

STARTER

No choice required; these items will be served to all guests

Seasonal Fresh Fruit & Berries
Assorted Pastries with Butter, Fruit Preserves & Honey

ENTRÉES

*Client may select up to two (2) entrées in advance for all guests
Exact entrée counts must be confirmed three (3) business days prior to the event date*

Scrambled Eggs with Sharp White Cheddar & Fresh Herbs,
Apple-Smoked Bacon & Roasted Potatoes

Huckleberry Pancakes with Vanilla Butter & Vermont Maple Syrup,
Chicken Sausage & Roasted Potatoes

Seasonal Vegetable & Goat Cheese Frittata,
Roasted Potatoes & Garden Salad with Champagne Vinaigrette

Avocado Toast with Feta Cheese & Pistachio-Almond Dukkah,
Radishes & Sprouts on Two (2) Slices of Multigrain Whole Wheat Toast

\$50/Person



Brunch Buffet

MERIDIAN BRUNCH BUFFET

Coffee & Tea

Chilled Fruit Juice

Seasonal Fresh Fruit & Berries

Assortment of Pastries & Bagels

Cream Cheese, Butter, Fruit Preserves & Honey

Cured Salmon & Hard-Smoked Salmon,
Tomatoes, Cucumbers, Red Onions & Capers

Baby Spinach, Strawberries, Manchego, Toasted
Pecans, Shaved Fennel & Balsamic Vinaigrette

Roasted Potato Hash with Peppers & Onions

Bacon & Chicken Sausage

Seasonal Vegetable & Goat Cheese Frittata

\$60/Person



BRUNCH ADDITIONS

OMELET STATION

Sharp White Cheddar, Mozzarella

Bacon, Diced Ham, Italian Chicken Sausage

Onions, Bell Peppers, Diced Tomatoes,
Spinach, Sautéed Mushrooms

\$20/Person

CARVING STATION

Choice of one (1)

Prime Rib of Beef au Jus with Creamy Horseradish

Spicy Honey Mustard-Glazed Ham

Baked Salmon with Lemon & Fresh Herbs

\$25/Person



Lunch Buffets – Daily Rotation

MONDAY – PAN-ASIAN BISTRO - \$55/Person

Mixed Greens Salad with Toasted Macadamia Nuts, Orange Supremes, Toasted Sesame Seeds, Fried Shallots & Sesame-Honey Vinaigrette

Vermicelli Noodle Salad with Shredded Carrots, Cucumbers, Bell Peppers, Cilantro, Bean Sprouts & Nuoc Cham Dressing

Chicken Bulgogi

White Fish with Thai Coconut Curry Sauce & Scallions

Ginger-Lemongrass Rice

Seared Chili-Garlic Green Beans

Coconut Chocolate Banh Flan on Black Sesame Cookies & 5-Spice Almond Sake Pear Tarts



TUESDAY – SOUTHWEST CANTINA - \$55/Person

Vegetarian Tortilla Soup

Romaine Salad with Cotija, Roasted Peppers, Red Onions, Toasted Pepitas & Chili-Lime Dressing

Grilled Chicken Verde & Beef Picadillo

Assorted Tortillas & Tortilla Chips

Shredded Cheddar, Shredded Pepper Jack Cheese, Salsa, Shredded Lettuce, Sour Cream & Guacamole

Fajita Vegetables, Southwest Rice & Vegetarian Black Beans

Blackberry Margarita Tarts & Cocoa-Chipotle Dusted Churros



WEDNESDAY – NORTHWEST CAFÉ - \$55/Person

Mixed Greens Salad with Pear Tomatoes, Shaved Fennel, Sliced Red Onion, Crispy Chickpeas & Creamy Lemon Vinaigrette

Wild Rice & Kale Salad with Sharp White Cheddar, Diced Apples, Fennel & Cherry Vinaigrette

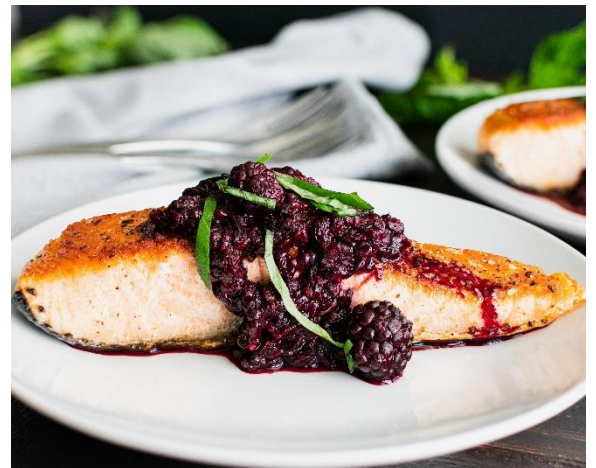
Cheese Display with Dried Fruit, Nuts, Gourmet Bread & Crackers

Vegetables a la Grecque

Seared Steelhead with Blackberry-Shallot Chutney

Chicken Breast with Hazelnuts & Sage Brown Butter

Cherry Crumble Pies & Bailey's Mocha Cream Cups



Lunch Buffets – Daily Rotation

THURSDAY – SPANISH KITCHEN - \$55/Person

Gazpacho with Herbed Crema

Baby Arugula Salad with Roasted Piquillo Peppers, Shaved Fennel,
Focaccia Croutons, White Anchovies & Muscat Vinaigrette

White Bean, Chorizo & Herb Salad

Pork a la Madrilen

Chicken with Garlic & Spanish Olives

Tortilla de Patatas

Arroz Con Leche & Licor 43 Chocolate Marcona Almond Cake



FRIDAY –GARDEN BARBECUE - \$55/Person

Cole Slaw with Green Cabbage, Shredded Carrots,
Red Onion & Red Wine Vinaigrette

Vegetarian Bean Salad with Tomatoes, Olives, Cucumbers,
Fresh Mozzarella & Creamy Italian Vinaigrette

Chicken with Pineapple-Barbecue Sauce

Build-Your-Own Pulled Pork Sandwiches with
BBQ Pulled Pork, Potato Rolls & Pickles

Grilled Summer Vegetables with Pesto

Vegetarian Macaroni & Cheese

Chocolate Fudge Cake & Butterscotch Blondies



SATURDAY & SUNDAY

Clients may select their lunch buffet of choice from the Monday through Friday selections

~ ALTERNATIVE CHOICES ~

If you would like to order a buffet that is offered on a different day than your scheduled event, Chef approval is required and an additional charge of \$15/Person will be added to the list price of your chosen buffet.

Snacks

COFFEE SHOP

~ limit of 20 guests ~

Made-to-Order Espresso Drinks,
Housemade Biscotti, Assorted Muffins,
Chocolate-Covered Espresso Beans

\$14/Person

TRAILBLAZING

Build-Your-Own Trail Mix Bar with
Housemade Granola, Dried Fruit,
Assorted Nuts & Seeds, Chocolate
Chips, M&Ms & Shredded Coconut

\$10/Person

TEE TIME

Golfer's Snack Mix, Arnold Palmers,
Mixed Nuts, Wasabi Peas & M&Ms

\$10/Person

TAKE A HIKE

Assorted Energy/Granola Bars, Whole
Fruit, Dried Fruit, Housemade Trail Mix
& Peanut Butter Filled Pretzels

\$12/Person

SOUTHWEST FIESTA

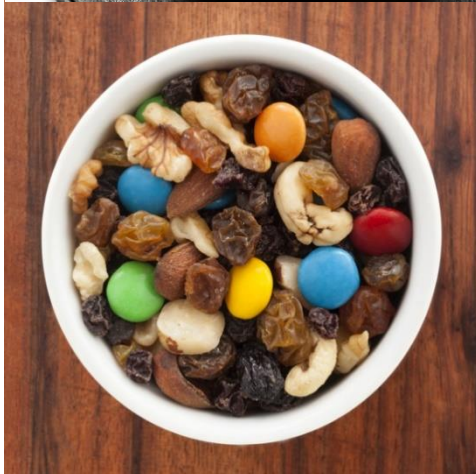
Guacamole, Black Bean & Corn Salsa,
Pico de Gallo & Tortilla Chips

\$12/Person

AFTERNOON MATINEE

Popcorn with Flavored Salts,
Licorice & Assorted Candy

\$10/Person



A LA CARTE ITEMS

Brownies & Cookies
\$4/Person

Mixed Nuts
\$3/Person

Popcorn with Flavored Salts
\$7/Person

Energy/Granola Bars
\$5/Person

Golfer's Snack Mix
\$3/Person

Basket of Whole Fruit
\$5/Person

Assorted Candy
\$4/Person

Hors d'Oeuvres

\$60/Dozen

minimum of one (1) dozen per item | maximum of 6 selections per event

VEGAN

Indian Potato & Vegetable Pakoras with Pakora "Pink" Sauce

Spring Rolls with Sweet Chili Sauce

Cannellini Bean & Smoked Tomato Salad on Crostinis

Caramelized Onion & Spinach Stuffed Mushrooms

VEGETARIAN

Grilled Vegetable & Mozzarella Crostinis with Pesto

Strawberry, Feta & Mint Salad with Balsamic Syrup

Beet & Goat Cheese Tartlets

Wild Mushroom & Asparagus Salad with
Shaved Parmesan on Grilled Crostinis

SEAFOOD

Grand Marnier Prawns with Sesame Seeds

Steelhead Cakes with Lemon Aioli & Fresh Herbs

Tuna Poke with Cucumber & Seaweed Salad

Shrimp & Radish Salad in Puff Pastry

MEAT

Beef & Parmesan Lollipops with Oil-Cured Tomato Aioli

Prosciutto, Goat Cheese, Fig Jam & Microgreens on Focaccia

Mini Lamb Flatbreads with Caramelized Onions &
Saffron Aioli

Beef Tip Skewers with Teriyaki Sauce

POULTRY

Smoked Duck Breast with Cherry Compote &
Goat Cheese on Grilled Crostini

Smoked Duck & Marsala-Glazed Mushrooms on Pita Chips

Lemongrass Chicken Potstickers with
Ponzu & Scallion Dipping Sauce

Chicken Quesadillas with Avocado Crema & Pico de Gallo



Lunch & Dinner Buffet

HORS D'OEUVRES

- Please select four (4) hors d'oeuvres from the full list on the previous page
- Buffet price includes one (1) of each of the four (4) hors d'oeuvres selected per person

SIDE DISHES

Mixed Greens Salad with Pear Tomatoes, Fresh Mozzarella, Toasted Pine Nuts, Pesto Vinaigrette & Balsamic Drizzle

Locally Produced & Imported Selection of Cheeses, Dried Fruit, Nuts, Gourmet Bread & Crackers

Seasonal Fresh Fruit & Berries

Parmesan & Herb Whipped Potatoes

Seasonal Vegetable Medley

CHOICE OF TWO (2) OR THREE (3) ENTRÉES:

Beef Tenderloin with Sautéed Mushrooms, Roasted Shallot Jus & Fresh Herbs

Pork a la Madrilene

Roasted Chicken Breast with Hazelnuts & Sage Brown Butter

Seared Steelhead with Blackberry-Shallot Chutney

Oven-Roasted White Fish in Romesco Sauce

Vegan - Spicy Chickpea Fra Diavolo with Gemelli Pasta

DESSERTS

Brown Butter Carrot Cake

Chocolate Peanut Butter Ganache Bars

Passionfruit Meringue Tarts

Coffee & Tea



Two (2) Entrées – Lunch - \$80/Person | Dinner - \$90/Person
 Three (3) Entrées – Lunch - \$90/Person | Dinner - \$100/Person

Plated Lunches & Dinners



APPETIZERS

- Client may select one (1) in advance for all guests

Wild Mushroom & Caramelized Onion Tart with Frisée, Bacon Lardons & Apple Cider Gastrique

Grand Marnier Prawns with Mixed Greens, Orange Segments, Sesame Seeds & Lemongrass Vinaigrette

Cheese Plate with Chef's Selection of Three Cheeses, Seasonal Compote, Fruit, Nuts & Artisan Crackers

SALADS

- Client may select one (1) in advance for all guests

Baby Spinach with Strawberries, Manchego, Toasted Pecans, Shaved Fennel & Balsamic Vinaigrette

Baby Romaine Caesar with Tapenade on Grilled Focaccia, Shaved Parmesan & Caesar Dressing

Mixed Greens with Carrot Ribbons, Radishes, Fromage Blanc Cheese, Grilled Focaccia & Cucumber-Herb Vinaigrette

DESSERTS

- Client may select one (1) in advance for all guests

Chocolate Yuzu Ganache Bar with Crispy Chocolate, Mascarpone Cream, Yuzu Curd & Early Grey Coulis

Lemon Poppyseed Pound Cake with Rhubarb Compote, Strawberry Salad, White Chocolate Cream & Strawberry Gastrique

Assorted Miniature Desserts
(4 pieces per Person)

ENTRÉES

- Guests must pre-select one (1) of the entrées in advance

- Exact entrée counts must be confirmed three (3) business days prior to the event date. If exact counts are not provided, a fee of \$10/person will be applied to the meal price

- Client must also provide meal designators for each guest noting their entrée selection

Beef Tenderloin with Veal Demi-Glace, Parmesan & Herb Whipped Potatoes, Wild Mushrooms & Seasonal Vegetable Medley

Pan-Roasted Chicken with Dijon-Chicken Demi-Glace, Potato Gratin with Fresh Herbs, Sautéed Mushrooms & Grilled Asparagus

Seared Steelhead with Green Peppercorn Butter Sauce, Lemon-Parsley Risotto & Haricots Verts

*Vegetarian Lasagna with Eggplant, Zucchini & Squash "Noodles", Shaved Fennel, Fresh Herbs & Puttanesca Sauce
(*Vegan entrée available with advance notice)

Two (2) Courses	Lunch - \$60 Dinner - \$75
Three (3) Courses	Lunch - \$70 Dinner - \$85
Four (4) Courses	Lunch - \$80 Dinner - \$95

Platters



FRUIT DISPLAY - \$12/Person

Seasonal Sliced Fresh Fruit & Berries



VEGETABLE CRUDITE - \$12/Person

Assorted Seasonal Sliced Vegetables with Green Goddess Dressing & Seasonal Flavored Hummus



MEZE PLATTER - \$16/Person

Assorted Grilled & Marinated Vegetables, Herbed Feta Cheese, Seasonal Flavored Hummus, Tyrosalata (Spicy Feta Dip), Tzatziki, Tapenade, Grilled Pita Bread & Housemade Pita Chips



CHEESE DISPLAY - \$18/Person

Locally Produced & Imported Selection of Cheeses, Dried Fruit, Nuts, Gourmet Bread & Crackers



CHARCUTERIE PLATTER - \$25/Person

Assorted Aged & Cured Meats, European Cheese Selections, Pickled Vegetables, Sweet & Savory Condiments, Grilled Focaccia & Croccantini Crackers

SUSHI DISPLAY - \$30/Person

Assorted Fresh Sushi with Wasabi, Soy Sauce, Pickled Ginger, Sesame Seeds & Seaweed Salad

DESSERT DISPLAY - \$12/Person

- *three (3) desserts per person*

Chef's Selection of Miniature Desserts, Tartlets & Other Sweets

Displays & Stations

BUILD-YOUR-OWN PASTA BAR - \$25/Person

- *must be ordered with other items*

Pastas: Gemelli & Three-Cheese Tortellini

Sauces: Basil Pesto Cream Sauce & Traditional Marinara

Toppings: Seasonal Vegetables, Kalamata Olives, Wild Mushroom Medley, Pancetta, Grilled Chicken & Shrimp



CARVING STATION - \$30/Person

- *one (1) selection per event*

- *must be ordered with other items*

Prime Rib of Beef au Jus with Creamy Horseradish

Beef Tenderloin with Demi-Glace

Spicy Honey Mustard-Glazed Ham

Herb-Roasted Leg of Lamb with Mint Jus

Baked Salmon with Lemon & Fresh Herbs



SLIDERS - \$10/Slider

- *must be ordered with other items*

Local Beef, Apple-Smoked Bacon, White Cheddar & Black Pepper Aioli

Lemongrass & Ginger-Glazed Pork Belly Bao Buns with Cucumber & Mint

Seared Steelhead with Shaved Fennel, Cucumber & Remoulade

Marinated Portobellos, Aged Goat Cheese, Roasted Red Peppers & Pesto



BONCI (FOCACCIA) PIZZAS - \$16/Pizza

- *each pizza serves two (2) people*

- *must be ordered with other items*

Chef's Seasonal Selection of Focaccia Pizzas



Beverages



NON-ALCOHOLIC

- Freshly Brewed Coffee & Teas - \$4/Person
- Made-to-Order Espresso Drink Service - \$7 Each
- Housemade Hot Apple Cider or Cocoa - \$5/Person
- Assorted Sodas & Sparkling Waters - \$5 Each
- Large Sparkling Water - \$16/Bottle
- Fresh Fruit Juices, Lemonade and/or Iced Tea - \$16/Carafe
- Martinelli's Sparkling Cider - \$16/Bottle
- Blackberry, Peach, Rosemary or Lavender Lemonade - \$24/Carafe

HOUSE COCKTAILS - \$12 Each

- Wheatley Vodka, New Amsterdam Gin, Pueblo Viejo Blanco Tequila, Cane Run Rum, Jim Beam Bourbon, Canadian Club, Grant's Blended Scotch



PREMIUM COCKTAILS - \$14 Each

- Tito's Handmade Vodka, Tanqueray Gin, Espolon Blanco Tequila, Bacardi White Rum, Buffalo Trace Bourbon, Crown Royal Whiskey, Johnny Walker Black Scotch

SPECIALTY COCKTAILS - \$16 Each

- maximum of two (2) specialty cocktail selections allowed per event

- Rosemary Gin Fizz – gin, rosemary syrup, lemon juice & club soda
- Lavender Lemon Drop – lavender syrup, citrus vodka, lemon juice & orange liqueur
- Passion Fruit Sparkler – passion fruit purée, vanilla vodka, lime juice & prosecco
- Blackberry Margarita – blackberry purée, orange liqueur, tequila & lime juice



BEERS - \$7 Each

- 20 Corners Brewing Co. Ghost Trees IPA
- Sunriver Fuzztail Hefeweizen
- Sumerian Lucidity Pilsner
- San Juan Hard Seltzers
- Locust Hard Cider
- Athletic Brewing Co. NA

Wine List

SPARKLING WINES

Cava, Brut, Flama D'Or, Spain	\$43
Prosecco, Cavicchioli 1928, Italy	\$50
Brut, Tirridus, Columbia Valley, WA	\$64
Brut Rosé, Tirridus, Columbia Valley, WA	\$64
Brut Rosé, Cremant d'Alsace, Lucien Albrecht, France	\$60
Champagne, Moet & Chandon, 'Imperial', France	\$119

WHITE & ROSÉ WINES

Pinot Gris, Erath, Willamette Valley, OR	\$54
Sauvignon Blanc, Te Awanga, 'Wildsong', New Zealand	\$54
Sauvignon Blanc, Metier by Delille Cellars, Columbia Valley, WA	\$64
Chardonnay, Mark Ryan, 'Lu + Oly', Columbia Valley, WA	\$50
Chardonnay, Fess Parker, Santa Barbara, CA	\$64
Chardonnay, Nine Hats by Long Shadows Vintners, Columbia Valley, WA	\$68
Riesling, Long Shadows Vintners 'Poets Leap', Columbia Valley, WA	\$55
Rosé, Sparkman Cellars, Columbia Valley, WA	\$60

RED WINES

Pinot Noir, Erath, 'Resplendent', Willamette Valley, OR	\$54
Syrah, Boomtown by Dusted Valley, Columbia Valley, WA	\$54
Cabernet Franc, Tranche Estate, Columbia Valley, WA	\$64
Merlot, Nine Hats by Long Shadows Vintners, Columbia Valley, WA	\$66
Cabernet Sauvignon, Mouton Noir Wines, 'In Sheep's Clothing', Columbia Valley, WA	\$55
Cabernet Sauvignon, Metier by Delille Cellars, Columbia Valley, WA	\$64
Sangiovese, Nine Hats by Long Shadows Vintners, Columbia Valley, WA	\$66
Red Blend, Mark Ryan, 'Lu + Oly', Columbia Valley, WA	\$50
Red Blend, Mark Ryan, 'Dissident', Columbia Valley, WA	\$85

