



Skamania Lodge®

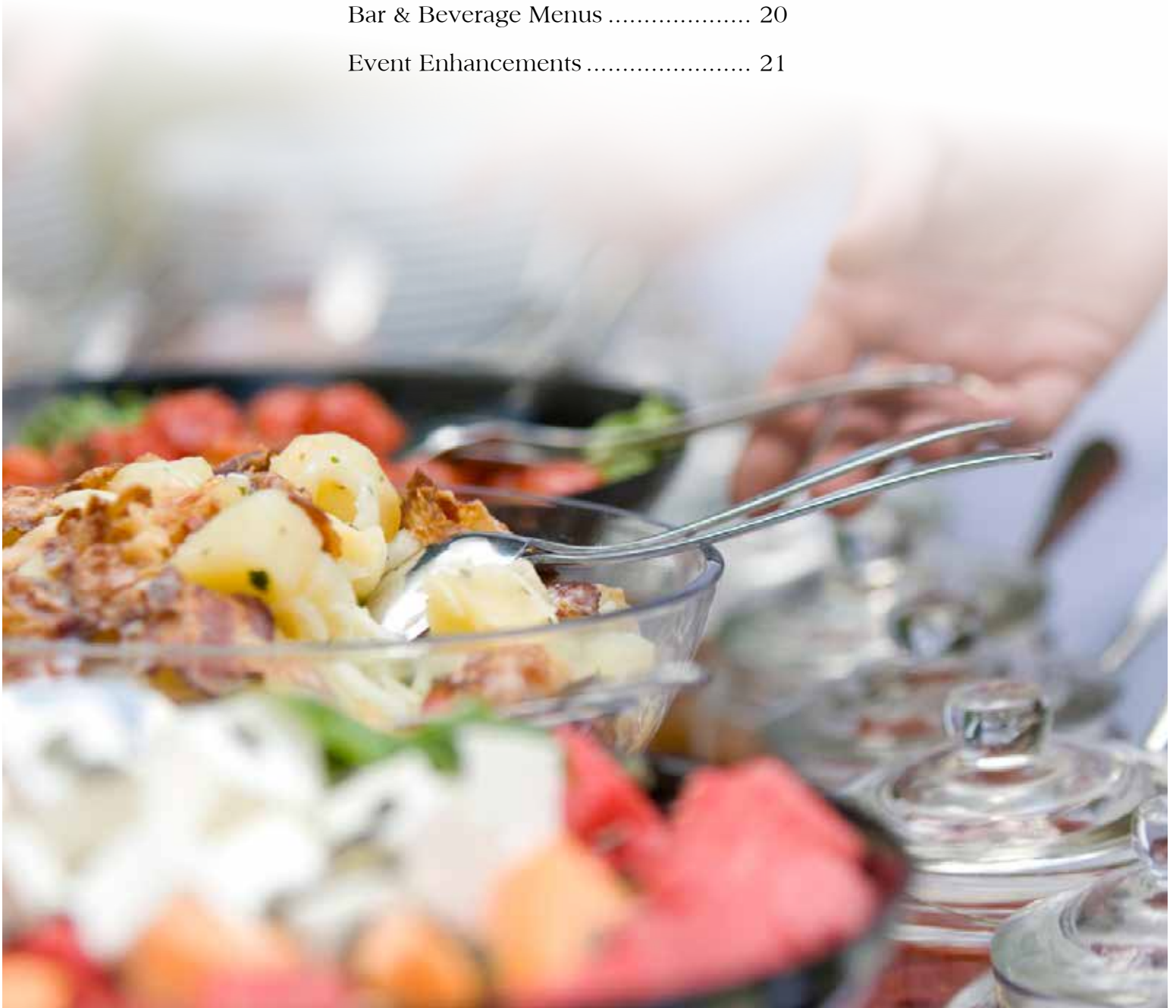
Group Catering Menu



Table of Contents



Breakfast Menus	3-4
Break Menus	5-7
Lunch Menus.....	8-9
Columbia Gorge Interpretive Center Museum.....	10
Reception Menus	11-13
Dinner Menus.....	14-19
Bar & Beverage Menus	20
Event Enhancements	21



Breakfast

EXPRESS BREAKFAST

Seasonal Fresh Fruits (GF, DF, Veg, V)

House-made Granola with Milk, Craisins & Pecans

Individual Yogurts (GF)

Freshly Baked Seasonal Pastry Selection

Hard Boiled Eggs

(Choice of One)

Scrambled Eggs, Bacon & Cheese on an English Muffin

Sausage, Egg & Cheese Breakfast Burrito with Salsa, Guacamole & Sour Cream

Scramble of the Day

Fresh Orange Juice

Coffee, Decaffeinated Coffee & Hot Teas

\$39.00 per Guest

Add

STEEL CUT OATS (GF)

Craisins, Brown Sugar, Nuts & Milk

\$7.50 per Guest



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

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

Columbia River Gorge Breakfast Buffet



Skamania Lodge has created a rotational menu designed to fit your needs and budget. When enjoyed in the Cascade Dining Room, guests will get the “Skamania Experience” with breathtaking views.

Includes Regular & Decaffeinated Coffee & Teas, Orange Juice

BREAKFAST BUFFET ROTATION EVERY DAY

Fruit, Pastries, Individual Yogurts, Granola, Bacon

SUNDAY & WEDNESDAY

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

MONDAY & THURSDAY

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

TUESDAY & FRIDAY

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

SATURDAY

Sausage, Scrambled Eggs with Scallions, Diced Potatoes,
French Toast with Seasonal Fruit Topping & Maple Syrup

\$44.00 per Guest

Add

TOFU SCRAMBLE

\$4.00 per Guest

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

OMELET STATION

Chef Attended Omelets Made to Order

(Choice of One per Group)

Denver

Steelhead

Bacon, White Cheddar, Apple & Caramelized Onion

\$16.00 per Guest

\$250.00 for Chef Attendant

for Two Hours per Station Based on One per 40 Guests

Additional Hours at \$100.00 per hour

STEEL CUT OATS (GF)

Craisins, Brown Sugar, Nuts & Milk

\$7.50 per Guest



Menu price based upon a 25 guest minimum. Parties of fewer than 25 incur a \$200.00 surcharge.

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

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

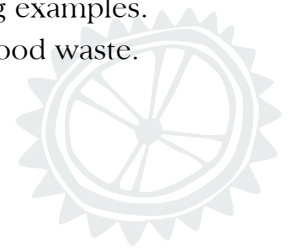
Continuous Break

Our break stations feature a rotating selection of items similar to the following examples.

Offerings are refreshed as needed and served in small portions to minimize food waste.

Breaks are set in common areas and are designed to be shared.

A \$175.00 fee will be added to set up privately, in room.



ROCK CREEK BREAK

8:00 AM - 12:00 NOON

Pastries may include:

Assorted Danishes, Scones, Cinnamon Rolls, Coffee Cake, Muffins

Additional offerings may include:

Diced Fruit, Yogurt, Date & Nut Bars, Cheeses, Oatmeal Cups, Mixed Nuts, Candied Nuts

~~~~~

Regular & Decaffeinated Coffee, Hot Teas, Soft Drinks, Juice, Sparkling Water

\$29.00 per Guest

To serve as breakfast, add \$10.00 per Guest



## WHITE SALMON RIVER BREAK

1:00 PM - 5:00 PM

Offerings may include:

Vegetable Crudités, Granola Bars, Mixed Nuts, Assorted Cookies, Candied Nuts,

Cheeses, Hummus Cups, Whole Fruit, Assorted Chips & Popcorn

~~~~~

Regular & Decaffeinated Coffee, Hot Teas, Soft Drinks,

Infused Water, Sparkling Water, Iced Tea, Lemonade

\$31.00 per Guest



ALL DAY CONTINUOUS BREAK

\$58.00 per Guest



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

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

Specialty Breaks

All Specialty In-Room Breaks will be replenished for the first hour of service and remain open for an additional 30 minutes thereafter.



HEALTHY NATURALIST

Cucumber Water

Fresh Fruit Cups (GF, DF, Veg, V)

Goat Cheese Tort with Olive Oil, Garlic, Tapenade,
Balsamic & Toasted Baguette

Two Seasonal Smoothies (GF)

Vegetable Crudités (GF, DF, Veg, V)

Granola Bars

\$31.00 per Guest

LEWIS & CLARK TRAIL MIX

Granola, Mixed Nuts, M&Ms, Chocolate Chips,
Coconut, Dried Fruit Medley, Mini Pretzels,
Raisins, Wasabi Peas

Assorted Izze Sparkling Juice Drinks

\$30.00 per Guest

LAZY SASQUATCH

Assorted Candy & Popcorn

Rice Crispy Treats

Buffalo Chicken Dip with Crostini

Variety of Soft Drinks

\$30.00 per Guest


Menu price based upon a 10 guest minimum. Parties of fewer than 10 incur a \$175.00 surcharge.

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

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

Breaks

BEVERAGES ON CONSUMPTION



Regular & Decaffeinated Coffee & Hot Teas	\$78.00 per Gallon
Lemonade or Iced Tea with Simple Syrup	\$65.00 per Gallon
Infused Water	\$32.00 per Gallon
Assorted Soft Drinks	\$5.50 each
Izze Sparkling Juice Drinks.....	\$6.50 each
Sparkling Water	\$5.50 each
Rockstar Energy Drinks	\$7.50 each
Bottled Juices	\$5.50 each
Milk & Chocolate Milk	\$4.50 each

A LA CARTE BREAK SELECTIONS

Assorted Danishes, Muffins, Scones & Breakfast Breads...	\$9.00 per Guest
Whole Fresh Fruit (GF, DF, Veg, V)	\$5.50 per Piece
Sliced Fruit (GF, DF, Veg, V)	\$10.00 per Guest
Individual Yogurts (GF).....	\$5.50 each
Skamania Energy Cookies (Veg).....	\$43.00 per Dozen
Parfait Cups.....	\$8.00 per Guest
Granola Bars.....	\$7.00 each
House-made Granola Bars	\$45.00 per Dozen
Hummus & Carrot Cups (GF, DF, Veg, V)	\$9.00 per Guest
Potato Chips with Ranch & French Onion Dips (GF, Veg)	\$8.50 per Guest
Popcorn (GF).....	\$5.50 per Guest
Mixed Nuts or Bar Mix (GF, DF, Veg, V)	\$6.50 per Guest
Candied Nuts.....	\$7.00 per Guest
Garlic Knots (Veg).....	\$8.50 per Guest
Add Beer Cheese Dip	\$2.25 per Guest
Freshly Baked Assorted Cookies.....	\$43.00 per Dozen
Chocolate Brownies	\$43.00 per Dozen
Peanut Butter, Raspberry & Pecan Bars	\$45.00 per Dozen
Rice Crispy Treats	\$43.00 per Dozen



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

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

Bridge of the Gods Lunch Buffet Rotation

Skamania Lodge has created a rotational menu designed to fit your needs and budget. When enjoyed in the Cascade Dining Room, guests will get the “Skamania Experience” with breathtaking views.

Includes Regular & Decaffeinated Coffee & Teas

LUNCH BUFFET ROTATION

SUNDAY | ITALIAN

Caesar Salad

Mediterranean Pesto Pasta, Garlic, Mushrooms (Veg) | Chicken Puttanesca (GF, DF)
Eggplant Parmesan (Veg) | Zucchini and Squash with Balsamic Drizzle (DF, Veg, V) | Focaccia
Chocolate Dipped Wafer Cones with Ricotta & Mascarpone

MONDAY & THURSDAY | SOUTHWEST

Romaine, Black Olives, Roasted Corn Salsa with Cilantro Vinaigrette (GF, DF, Veg, V)
Beef Sirloin (GF) & Spiced Chicken (GF) Fajitas with Sautéed Peppers & Onions
Shredded Jack Cheese, Pico de Gallo
Fish Tacos with Shredded Cabbage & Fresh Lime Juice (GF)
House-made Guacamole, Sour Cream & Jalapeños
Spanish Rice (GF, DF, Veg, V), Black Beans, Corn & Flour Tortillas
Chocolate Caramel Brownies

TUESDAY & FRIDAY | POWER BOWL

Brown Rice, Toasted Quinoa, Black Beans, Wilted Kale, Roasted Cremini Mushrooms,
Mixed Greens, Cucumbers, Cherry Tomatoes, Shredded Carrot, Sliced Hard Boiled Egg,
Feta Cheese, Grilled Tofu, Sliced Grilled Chicken, Grilled Flank Steak, Grilled Shrimp,
Seasoned Garbanzo Beans, Harissa Yogurt Sauce (GF, Veg), Cilantro Lime Sauce (GF, Veg)
Fruit & Nut Bars | Peanut Butter Bars

WEDNESDAY | ARTISAN

Roasted Tomato, Caramelized Onion & Basil Soup, Toasted Croûton
Tossed Greens, Spinach, Cherry Tomatoes, Cucumbers, Carrots, Garbanzo Beans, Hard
Boiled Egg, Olives, Sunflower Seeds, Croûtons, Assorted Dressings
Quinoa, Cucumbers, Tomatoes, Parsley, Raspberry Vinaigrette
Smoked Turkey Croissant with Butter Lettuce, Tomato & Cranberry Mayonnaise
Roast Beef & Cheddar with Caramelized Onions & Horseradish Mayonnaise
Vegetarian Wrap with Hummus Spread, Roasted Eggplant & Bell Peppers
Potato Chips
Assorted Dessert Cups

SATURDAY | TASTE OF THE PLACE

Farm Station with Local Mixed Farm Lettuce, Shaved Pecorino Cheese, Bleu Cheese
Crumbles, Pecan Smoked Bacon, Cucumber, Vine Ripe Tomatoes, Garbanzo Beans,
Salted Sunflower Seeds & Sourdough Croûtons
Potlatch Steelhead with Wild Rice & Orange Beurre Blanc
Organic Chicken Breast with Roasted Cipollini Onions, Yukon Gold Sour Cream & Chive Potatoes (GF)
Risotto Primavera, Fire Roasted Asparagus, Yellow Squash, Portobellos, Bell Peppers & Zucchini (GF, Veg)
Assorted Dessert Cups

\$54.00 per Guest

Menu price based upon a 25 guest minimum. Parties of fewer than 25 incur a \$200.00 surcharge.

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

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

Lunch

Served Indoors Only

Includes Baked Rolls, Regular & Decaffeinated Coffee & Teas

THREE-COURSE PLATED LUNCH

PRE-SET SALAD

(Choice of One for Group)

Includes Mixed Green Salad, House-made Vinaigrette

Enhance Your Experience:

Butter Lettuce, Beets, Candied Pecans,
Herb Dressing (DF, Veg, V) \$5.00 per Guest

ENTRÉE

(Choice of One for Group)

Marinated Beef Flank Steak,
Rosemary Red Wine Sauce (GF, DF)

Molasses Glazed Pork Loin, Pear Apple Chutney (DF)

Pan Roasted Steelhead, Arugula &
Toasted Caper Cream (GF)

Chicken Puttanesca (GF)

Ragout of Seasonal Vegetables with Artichokes
& Red Pepper Coulis (GF, DF, Veg, V)

Smoked White Navy Bean Cassoulet (GF, DF, Veg, V)

STARCH

(Choice of One for Group)

Wild Rice (GF, DF, Veg, V)

Sour Cream & Chive Mashed Gold Potatoes (GF)

Garlic Fingerlings (GF, DF, Veg, V)

VEGETABLE

(Choice of One for Group)

Fire Roasted Vegetables (GF, DF, Veg, V)

Grilled Asparagus (GF, DF, Veg, V)

Brown Butter Baby Carrots (GF, DF)

PRE-SET SWEETS

(Choice of One for Group)

Tart

Cheesecake

Flourless Chocolate Torte (GF)

\$49.00 per Guest

TWO-COURSE ENTRÉE SALAD

(Choice of One for Group)

Cobb Salad

Mixed Greens with Chicken

Mixed Greens with Steelhead

Mixed Greens with Steak

Mixed Greens with Tofu

PRE-SET SWEETS

(Choice of One for Group)

Tart

Cheesecake

Flourless Chocolate Torte (GF)

\$49.00 per Guest



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

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

Columbia Gorge Interpretive Center Museum

Located in the heart of the Columbia River Gorge National Scenic Area, the Columbia Gorge Interpretive Center Museum brings to life the human stories and natural history of one of our nation's most compelling landscapes. The mission of the Columbia Gorge Interpretive Center Museum is to share the story of Skamania County and the Columbia River Gorge. The Skamania County Historical Society will assemble, collect, preserve, exhibit and make available for future generations any and all historical data, information and artifacts, obtained for the education and enjoyment of Skamania County and Columbia River Gorge residents and visitors. We invite you to come experience 15,000 years of history.

The museum boasts thousands of square feet of available space including a meeting room, theater, large outdoor patio, as well as the Grand Gallery.

RENTAL

Rental \$2,000 up to 100 guests
\$12 per additional guest

CATERING & SEATING

Catering may include menus on pages 11 to 14 and 17 to 19.



Hors d'oeuvre

Items are sold per dozen, with a three dozen minimum per selection.
Upgrade to tray passed presentation for \$100.00 per server.



HOT

*Chicken Satay, Peanut Sauce, Soy Reduction (GF, DF)	\$53.00
*Cheese Quesadillas (Veg)	\$42.00
Moroccan Spice Vegetable Skewer (GF, DF, Veg, V)	\$42.00
*Beef Skewer, Ginger, Mirin, Ponzu Sauce (GF, DF)	\$44.00
Spinach & Brie Stuffed Mushrooms with Toasted Pine Nuts (GF, Veg)	\$45.00
Bacon Wrapped Scallops (DF)	\$52.00
Dungeness Crab Cake, Tabasco Aioli	\$60.00
Coconut Fried Shrimp, Pineapple Chutney	\$45.00
Asiago Chicken Phyllo	\$44.00
Falafel & Tzatziki (Veg, V)	\$44.00
Forest Mushroom & Whipped Goat Cheese Bruschetta (Veg)	\$44.00

COLD

*Jumbo Shrimp Cocktail (GF, DF)	\$64.00
Seasoned Tuna, Wasabi, Wonton (DF)	\$45.00
Tomato, Basil & Buffalo Milk Mozzarella Bruschetta (Veg)	\$45.00
Prosciutto & Stone Fruit Jam Crostini	\$45.00
Oregon Bay Shrimp Cevich, Avocado in Phyllo Cups (DF)	\$44.00
Steelhead Mousse Crostini	\$46.00
Dungeness Crab Salad in Phyllo Cups (DF) ...	\$52.00
Apple Smoked Bacon, Oregon Bleu Cheese, Sweet Onions with Fig Jam Crostini	\$48.00
Beyond Burger Meatballs with BBQ Sauce (GF, DF, Veg, V)	\$46.00

MUNCHIES

*Spinach & Artichoke Dip, Toasted Crostini (GF, Veg) Serves 25 Guests	\$175.00
*Buffalo Chicken Dip with Crostini Serves 25 Guests	\$200.00
*Carrots, Cauliflower, Celery & Ranch Dressing (GF, Veg, V) Serves 25 Guests	\$175.00
*Tortilla Chips, Guacamole & Salsa (GF, DF, Veg, V) Serves 25 Guests	\$150.00
*Hummus with Vegetables & Grilled Pita Bread (Veg) Serves 25 Guests	\$175.00
*Mixed Nuts or Bar Mix	\$6.50 per Guest
*Assorted Dessert Cups	\$52.00 per Dozen
<i>Chocolate, Lemon, Raspberry</i>	

** Items are stationary only.*



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

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

Stations

Stations are meant to be combined with other stations and are not served as single stations.
Minimum 3 stations.



MAC & CHEESE

Toppings to Include

Mushrooms, Peas & Bacon

\$27.00 per Guest

Add Crab | Market Price per Guest

Add Lobster | Market Price per Guest

YUKON GOLD MASHED POTATO BAR

Mashed Potatoes (GF, Veg) with Toppings to Include:

Cheddar Cheese, Bleu Cheese, Sour Cream,

Bacon Crumbles, Scallions,

Caramelized Onions & Roasted Corn

\$24.00 per Guest

TACO STATION

Mini Flour & Corn Tortillas, Cheddar &
Pepper Jack Cheeses, Sour Cream, Pico de Gallo,
Guacamole, Diced Onion, Cilantro & Cabbage

Choice of Two:

- Fish
- Chicken
- Pulled Pork
- Ground Beef
- Seasoned & Grilled Cauliflower

\$32.00 per Guest

Each Additional Protein \$5.00 per Guest

NACHO STATION

Corn Tortilla Chips, Diced Onion,
Jalapenos, Olives, Guacamole, Salsa,
Sour Cream & Nacho Cheese Dip

Choice of One:

- Pulled Pork
- Vegan Chili
- Shredded Chicken

\$26.00 per Guest

Each Additional Protein \$5.00 per Guest

SALAD STATION

Mixed Greens, Spinach,
Carrots, Cherry Tomatoes, Cucumbers,
Hard Boiled Eggs, Garbanzo Beans, Olives,
Sunflower Seeds, Croûtons

Chicken, Smoked Steelhead, Grilled Tofu

Ranch Dressing & Herb Vinaigrette

\$27.00 per Guest

Chef Attendant, \$250.00 per two hours.
Additional hours at \$100.00 charge per station.

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

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



Displays & Carving Stations

DISPLAYS

CHEESE & FRUIT

Assorted Local Cheeses with Crackers

Serves 30 Guests

\$475.00

ANTIPASTO (GF)

Cured Meats, Cheeses, Pickled Vegetables,
Olives & Garlic Crisps

Serves 30 Guests

\$450.00

STEELHEAD LOX (GF, DF)

Capers, Sliced Egg, Red Onion,
Cream Cheese & Rye Crackers

Serves 50 Guests

\$400.00

CRUDITÉ TABLE (GF, DF, Veg, V)

Raw, Pickled & Grilled Vegetables,
Hummus, Grilled Pita & Assorted Dips

\$16.00 per Guest

SEAFOOD BAR (GF, DF)

Shrimp, Dungeness Crab Legs, Mussels, Clams,
Lemons & Cocktail Sauce

Market Price per Guest

*CARVING STATIONS

PRIME RIB (GF, DF)

Creamed Horseradish,
Whole Grain Mustard & Rolls

Serves 25 Guests

\$700.00

HORSERADISH CRUSTED

ANGUS BEEF TENDERLOIN (GF, DF)

Creamed Horseradish,
Whole Grain Mustard & Rolls

Serves 30 Guests

\$650.00

POTLATCH OR ROASTED

STEELHEAD (GF, DF)

Ginger Remoulade & Rolls
Serves 25 Guests

\$400.00

ROASTED BEEF ROUND (GF, DF)

Creamed Horseradish,
Whole Grain Mustard & Rolls

Serves 80 Guests

\$650.00

STUFFED PORK LOIN (DF)

Cherries, Apricots, Hazelnuts & Rolls
Serves 30 Guests

\$450.00

DESSERTS

SWEET SAMPLER

*Choose Four Selections,
Based on One of Each Per Guest*

Fruit Tartlets (Veg)

Chocolate Mousse Cups (GF)

Panna Cotta, Coulis (GF)

Chocolate Dipped Coconut Macaroons (GF)

Rolled Truffles (GF, Veg)

Petits Fours

Cannoli

Mini Tarts (Veg)

Carrot Mini Cupcakes, Cream Cheese (GF Optional, Veg)

Vanilla Mini Cupcakes, Italian Buttercream (GF Optional, Veg)

Chocolate Mini Cupcakes, Italian Buttercream (GF Optional, Veg)

Cream Puffs

French Macarons (GF)

\$18.00 per Guest

**CAMPFIRE YUMMY

Graham Crackers, Marshmallows,
Chocolate Bars & Roasting Sticks

\$16.00 per Guest

Deluxe Addition:

Reese's Peanut Butter Cups
& Nutella Spread

\$4.50 Additional per Guest

*Chef Attendant, \$250.00 per two hours. Additional hours at \$100.00 charge per station.

**Indoor Roasting Station, \$150.00 each.

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

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

Wind Mountain Dinner Rotation

Choose Family Style or Buffet Service. Family Style Served Indoors and at Select Outdoor Locations.
Includes Regular & Decaffeinated Coffee & Teas

DINNER ROTATION

SUNDAY | AMERICAN COMFORT

Field Greens, Buttermilk Oregon Bleu Cheese Dressing
House Seasoned Chicken (GF, DF)
Short Ribs (GF, DF)
Sour Cream & Chive Mashed Gold Potatoes | Broccolini
Chickpea & Kale Stew (GF, Veg, V)
Seasonal Cobbler

MONDAY & THURSDAY | NORTHWEST

Baby Spinach, Grape Tomatoes, Candied Hazelnuts, Oregon Bleu Cheese Dressing
Pan Roasted Steelhead, Melted Onions, Wild Rice
Grilled Asparagus (Veg)
New York Strip Loin, Roasted Gold Potatoes, Red Wine Sauce (GF)
Lobster Macaroni & Cheese
Frittata Primavera (GF, Veg, V)
Cheesecake with Raspberry Compote

TUESDAY & FRIDAY | HOMESTYLE

Broccoli, Sunflower Seeds, Cheddar, Onion & Golden Raisins
Seasonal Sliced Fruit
Smoked Steelhead (GF, DF)
Brisket with Caramelized Onions (DF)
Garlic & Thyme Roasted Young Potatoes (GF, DF, Veg, V)
Green Beans with Pearl Onions (GF, DF, Veg, V)
House-made Cornbread, Honey & Butter
Yellow Curry, Vegetables, Jasmine Rice (GF, DF, Veg, V)
S'mores & Assorted Dessert Cups

WEDNESDAY & SATURDAY | ITALIAN

Caprese Salad
Chicken Puttanesca (GF, DF)
Eggplant Parmesan (Veg)
Pasta Bolognese, Italian Sausage, Three Cheeses, Marinara Sauce
Roasted Zucchini, Eggplant, Tomato & Onion with Balsamic (GF, DF, Veg, V)
Vegetable Tagine (GF, Veg, V)
Focaccia Bread
Chocolate Dipped Wafer Cones with Ricotta & Mascarpone

\$89.00 per Guest

Enhancement:

S'mores \$16.00 per Guest

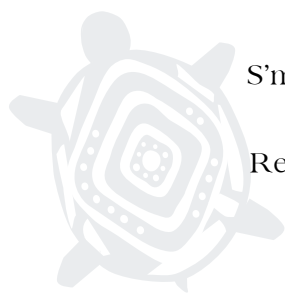
Deluxe Addition:

Reese's Peanut Butter Cups & Nutella Spread ...\$4.50 Additional per Guest

Parties of fewer than 25 incur a \$200.00 surcharge.

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

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



Plated Dinner

THREE-COURSE PLATED DINNER

Served Indoors Only

Includes Baked Rolls, Regular & Decaffeinated Coffee & Teas

SALAD

(Choice of One for Group)

Caesar Salad

Wild & Gathered Greens, Baby Roma Tomatoes, English Cucumber, Shaved Red Onion,
Fresh Herb Vinaigrette (GF, DF, Veg, V)

Baby Spinach Salad, Cherry Tomatoes, Crumbled Bacon, Red Bermuda Onion,
Roasted Shallot Vinaigrette (GF, DF)

ENTRÉE

*Choose up to three entrées to present to your guests for pre-order.
Counts for individual entrées due 72 business hours prior to event.
Cards noting choice of entrée are required from group for each guest.*

Seared Filet of Beef, Sauce Bordelaise (GF, DF)

Pan Roasted Steelhead, Butter Braised Leeks, Citrus Beurre Blanc (GF)

Double Cut Pork Chop, Seasonal Topping (GF, DF)

Breast of Chicken, Wild Mushroom Jus (GF, DF)

Poblano Pepper Stuffed with Chevre & Grilled Vegetables, Roasted Polenta Cake (GF)

Yellow Curry Vegetables with Jasmine Rice (GF, DF, Veg, V)

Grilled Portobello Tower, Quinoa, Roasted Red Pepper Coulis (GF, DF, Veg, V)

STARCH

(Choice of One for Group)

Garlic Fingerlings (GF, DF, Veg, V)

Sour Cream & Chive Mashed
Potatoes (GF, Veg)

Wild Rice (GF, DF, Veg, V)

Chili Roasted Butternut
Squash (GF, DF, Veg, V)

VEGETABLE

(Choice of One for Group)

Grilled Asparagus (GF, DF, Veg, V)

Broccolini with Olive Oil
(GF, DF, Veg, V)

Brussels Sprouts (GF, DF, Veg, V)

Brown Butter Baby Carrots (GF, Veg)

SWEETS

(Choice of One for Group)

Chocolate Lava Cake

Seasonal Cobbler (GF)

New York Cheesecake

Seasonal Tart

Huckleberry Panna Cotta
with Coulis (GF)

\$85.00 per Guest



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

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

Special Dietary Needs



ACCOMMODATING YOUR NEEDS

The majority of our food is prepared to be gluten free.

*To best accommodate guests with special dietary needs, advance notice is requested.
A custom meal will be prepared when necessary and held for such guests until meal service.
For day of requests, we will do our best to accommodate.*

VEGAN DINNER OPTIONS

MONDAY & THURSDAY

Grilled Vegetable Stuffed Poblano Pepper, Polenta Cake (GF, DF)

TUESDAY & FRIDAY

Yellow Curry, Vegetables, Jasmine Rice (GF, DF)

WEDNESDAY & SATURDAY

Grilled Portobello Tower, Quinoa, Roasted Red Pepper Coulis (GF, DF)

SUNDAY

Stuffed Poblano Pepper, Corn, Rice, Polenta Cake, Fire Roasted Salsa (GF, DF)

AVAILABLE ANY DAY

Seasonal Chef's Choice Entrée



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

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

Family Style Dinner

Family Style Served at Indoor & Select Outdoor Locations
Includes Baguette, Regular & Decaffeinated Coffee & Teas



NORTHWEST SEAFOOD BOIL

Mixed Green Salad with Herb Vinaigrette
Crab Legs, Peel & Eat Shrimp, Corn on the Cob,
Potatoes, Andouille Sausage (GF, DF)
Baguette
Family Style Berry Crisp with Oatmeal Crumble (GF)
Market Price per Guest

Seafood boils are wonderful, messy affairs,
best suited for the outdoors in the summer or with
butcher paper on tables in the winter. Boiling
seafood is a festive event, and eating it is thirsty work
— so we will provide lots of wet naps and beverages!

A great family style dinner to bring
your group together!



Parties of fewer than 30 incur a \$200.00 surcharge.

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

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

Stations Reception

INTERNATIONAL STATIONS

*Includes Regular & Decaffeinated Coffee & Teas.
All Items Served in Paper Boats.*

GERMAN

Brats, Sauerkraut (GF, DF)
Warm German Potato Salad (GF, DF)

JAPANESE

Tempura Shrimp or Vegetables
Cucumber & Tomato Salad (DF, Veg, V)

KOREAN

Kalbi Style Beef Ribs (GF, DF)
Korean Bean Salad (GF, DF, Veg, V)

NACHOS

Corn Tortilla Chips, Diced Onion,
Jalapenos, Olives, Guacamole, Salsa,
Sour Cream & Nacho Cheese Dip

plus Choice of One:

- Pulled Pork
- Vegan Chili
- Shredded Chicken
- Roasted Chili Cauliflower

Add Additional Protein \$5.00 Each, per Guest

SALAD

Mixed Greens, Spinach
Carrots, Tomatoes, Cucumber, Broccoli,
Cauliflower, Hard Boiled Eggs,
Garbanzo Beans, Kidney Beans, Red Onion,
Cheese, Olives, Sunflower Seeds, Croûtons,
Chicken, Smoked Steelhead, Fried Tofu,
Ranch Dressing, Herb Vinaigrette

GREEK

Lamb & Beef Gyros (DF)
Tzatziki Sauce (GF)
Red Pepper Hummus (GF, Veg)
Grilled Pita (DF)

BBQ

Pulled Pork Sandwiches (DF)
Cole Slaw (GF, DF)

STREET TACO

Mini Flour & Corn Tortillas,
Assorted Toppings plus Choice of Two:

- Fish
- Shredded Chicken
- Pulled Pork
- Grilled Vegetables

Add Additional Protein \$5.00 Each, per Guest

CUPCAKES

Vanilla & Chocolate

DESSERT CUPS

Chocolate, Lemon, Raspberry

Minimum of six stations..... \$95.00 per Guest

Each additional station..... \$16.00 per Guest

Add Acoustic Entertainment for \$500.00 (2 Hours), \$700 (3 Hours).

Add a Chef Attendant for \$250.00 (2 Hours).

Menu price based upon a 50 guest minimum. Parties of fewer than 50 incur a \$225.00 surcharge.

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

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

Stations Reception

TASTE OF THE GORGE

Includes Chef Attendant, Baked Rolls, Regular & Decaffeinated Coffee & Teas

SALAD STATION

White Oak Woodland Organic Spinach, Dried Cherries, “Rogue River” Bleu Cheese,
Roasted “Hood River Organics” Portobello Mushrooms, Candied Walnuts

Gathered Field Greens, Heirloom Cherry Tomatoes,
Feta Cheese, Lemon Chive Vinaigrette & Ranch Dressing

Northwest Regional Cheeses, Fresh Berries, Toasted Hazelnuts, Walnuts & Pecans (GF, Veg)

MIXED GRILL STATION

Diver Scallops & Pacific Prawns, Ginger Lime Beurre Blanc (GF)

Grilled St. Helens Ancho Chili Rubbed Beef Tenderloin (GF, DF)

Grilled Seasonal Vegetables, Balsamic Reduction (DF, Veg, V)

Boursin Mashed Potatoes (GF, Veg)

Chickpea & Kale Stew (GF, Veg, V)

CARVING STATION / CHEF ATTENDED

Vertically Roasted Potlatch Steelhead (GF, DF)

Cider Brined & Smoked Pork Loin with Wilted Spinach

DESSERT STATION

Flourless Chocolate Torte (GF, Veg)

Apple Pie (Veg)

Coconut Macaroons (GF, DF, Veg)

Baklava

\$107.00 per Guest

Menu is subject to change based on seasonality.

Add Acoustic Entertainment

\$500.00 for 2 Hours

\$700 for 3 Hours

Menu price based upon a 40 guest minimum.
Parties of fewer than 40 incur a \$200.00 surcharge.

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

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



Beverages



HOSTED BEVERAGES ON CONSUMPTION

One Bartender required per 100 guests.

\$100.00 per Bartender/per hour.

For No Host Cocktails, please add \$1.00.

Beers \$7.00 to \$9.00 Each

Selection of beers to include Domestic, Imported, Micro Brews, Hard Seltzers & Hard Ciders

House Red & White Wine..... \$11.00 per Glass

Wine List (Available at Your Function) Market Pricing

Premium Spirits..... \$11.00 Each

Luxury Spirits..... \$12.00 Each

Cordials \$10.00 Each

Signature Cocktails..... \$14.00 Each

Choice of One

Huckleberry Lemonade, Tito's Refresher, White Sangria, Red Sangria, Moscow Mule

PACKAGE BARS

Price is per guest, includes Bartender and unlimited drinks for selected duration.

Must be ordered for all guests over 21.

	2 hours	3 hours	4 hours
Beer & Wine	\$35.00	\$40.00	\$45.00
Well Spirits, Beer & Wine	\$55.00	\$60.00	\$65.00
Premium Spirits, Beer & Wine	\$57.00	\$63.00	\$69.00
Luxury Spirits, Beer & Wine	\$61.00	\$67.00	\$73.00

Ask your Event Planner about Mimosa, Bloody Mary and Hot Chocolate Specialty Bars.

All selections subject to change. 90-day notice required for all specialty items.

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

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



Event Enhancements

Select from any of the following offerings to enhance your group's arrival and/or departure experience

Music

Small Desktop Speakers with Headphone Jack
\$35.00 per Day

House Sound (Jefferson, Adams, Hood, Stevenson Ballroom, Cascade Ballroom, Riverview Pavilion)
\$75.00 per Day

Device with Premium Music Streaming
\$70.00 per Day

Staging

4' x 4' Sections \$20.00 Each per Day

Podium

\$75.00 Each per Day

Firepits

\$175.00 Each per Event

Patio Heaters

\$100.00 Each per Event

Dance Floor

\$250.00 to \$500.00 per Event, depending on size

Exhibit Tables

Includes 5 Foot Draped Table, 2 Chairs & a Wastebasket
\$40.00 per Table, per Day

Incoming Packages

\$5.00 per Box or \$100.00 per Pallet

Satellite Check In or Check Out

Enjoy private space and dedicated staff to personally check in/out your group without the wait and disturbances of a busy lobby. Offering is available for groups of up to 100 and up to 2 hours.
\$250.00 per Hour

For groups of more than 100 attendees, see your conference planner for pricing.

Luggage Delivery / Pull

Luggage service is provided by our on-site bell staff to and from guest rooms.
\$3.00 per Bag

Personal Amenity or Room Delivery

Have material or amenities you need delivered to each guest's room upon arrival? No problem!
We are ready to ensure all deliveries are executed exactly to your standard and on time.

\$5.00 per Room

Advance reservations required. Prices subject to change without notice.

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

