

SUN MOUNTAIN LODGE

# BANQUET MENU



604 PATTERSON LAKE ROAD  
PO BOX 1000  
WINTHROP | WASHINGTON  
[WWW.SUNMOUNTAINLODGE.COM](http://WWW.SUNMOUNTAINLODGE.COM)

*SPRING 2018*

# SUN MOUNTAIN LODGE

## GENERAL INFORMATION AND GUIDELINES

Thank you for selecting Sun Mountain Lodge for your upcoming event. Our entire staff will do their utmost to ensure that your experience is a memorable one. Outstanding food, beverage and service have always been a hallmark of Sun Mountain Lodge. The following pages present many of the services and carefully prepared menus available. We will be happy to confer with you should you desire other and perhaps more elaborate selections.

### **MENU SELECTIONS**

In order to assure the availability of all chosen items, please submit your menu selections at least three weeks in advance of your event. Suggested menu items are enclosed, however | your Catering/Conference Services Manager will work with you to create a menu designed especially for your event. Due to the constant fluctuation of wholesale food prices, we are unable to guarantee prices more than 60 days prior to the function. However, if specific menu selections have been made and confirmed to you, these prices will be honored regardless of changes in cost to Sun Mountain Lodge. Changes in menu selection will not be accepted within 10 days prior to the meal function. We will allow a two-item choice on plated dinners for a group of 30 people or more. The count will be due seven days prior to arrival.

### **MEAL GUARANTEES**

In arranging guarantees for functions, it is the sole responsibility of the Event Organizer for any given function to contact Conference Services, the specific number of attendees for any food function to base billing. The guaranteed number must be received prior to 12 Noon, Pacific Time, 96 hours in advance of the function. Your Master Account will be charged no less than the 96 hour guarantee.

### **CHILDREN**

Children under the age of four years are not charged, and should not be included in your meal count. Children from age 4 to 12 years will receive a 25% discount from our buffet menus.

### **DEPOSITS**

Groups other than weddings: 90 days prior to arrival a Food & Beverage Catering Deposit will be required, equal to 50% of your estimated food and beverage total or \$500, whichever is greater. Wedding groups: 90 days prior to arrival a Food & Beverage Catering Deposit of 50% of the proposed estimated cost is due. To assist us in properly purchasing and preparing your food, seven days prior to each banquet function we require a guest count at that function. Further, 96 hours prior to each function the Lodge requires a fixed guarantee that we will allow for fluctuation 10% up or down from the seven day guarantee. The Lodge will prepare for the actual number of guests that you guarantee 96 hours prior to the function.

### **FOOD & BEVERAGE SERVICE**

The Washington State Liquor Commission regulates the sales and service of alcoholic beverages. Sun Mountain Lodge is responsible for the administration of these regulations. It is the policy therefore, that liquor cannot be brought into Sun Mountain Lodge from outside sources. Wine and champagne may be brought in and a \$20.00 + service charge & tax corkage fee will be applied per 750ml. bottle. Sun Mountain Lodge does not allow any food to be brought into the property, whether purchased or catered from outside sources, with the exception of wedding cakes/wedding desserts, subject to a \$2.50 per person + tax cake cutting fee. This includes all public areas, banquet rooms, and Patterson Lake Resort. This does not apply to individual guest rooms. Gluten free options are available, but Sun Mountain Lodge does not have a gluten free kitchen.

### **OUTDOOR FUNCTIONS**

In the event of inclement weather, Sun Mountain Lodge staff reserves the right to make a decision to relocate the functions indoors. This decision will be made in the best interest of your guests.

### **AUDIO VISUAL REQUESTS**

Our Audio Visual staff can provide you with assistance for technical equipment along with superb service. Rates and information are available under separate cover. Please contact our Conference Services Manager for further information.

### **FLORAL SERVICES**

Let our local florist create floral enhancements for your special event. Please contact our Conference Services Manager for further information.

### **SPECIAL SERVICES**

We are also able to assist you in arrangements for musical entertainment, theme parties and other creative additions to your special event. Please contact our Conference Services Manager for further information.

## **GENERAL INFORMATION AND GUIDELINES | CONTINUED**

### **LABOR CHARGES**

A bartender fee of \$35.00 will be applied unless a minimum sale of \$125.00 is achieved. A chef's charge of \$100.00 will be applied to all menus requiring special in-room preparations such as carving, grilling, and sauté stations. A \$40.00 per hour charge will be assessed for hospitality suite bartenders. A \$6.00 per person delivery and setup charge will be applied to all off-premise catering functions. A \$35.00 set up fee will be applied for bar delivery to the homestead. A twenty- percent service charge and Washington state sales tax will be added to each food and beverage function.

### **HOSPITALITY SUITE**

All food and beverage must be purchased through Sun Mountain Lodge. Any group hosting a hospitality suite will be responsible for exceptional wear and damages to the suite. An initial set up charge of \$50.00 includes delivery, ice, glasses, napkins, fruit garnish. Restocking fee \$25.00. A twenty- percent service charge and Washington state sales tax will be added to each food and beverage function. Banquet permit required.

### **MINIMUMS**

A surcharge will be applied to all buffets that are requested for less than the minimum attendance required.

### **VIP GIFTS**

We will be pleased to assist you with a special "Welcome" for your guests. Please contact our Conference Services Manager for further information.

### **SIGNS AND BANNERS**

Sun Mountain Lodge will not permit the affixing of anything to the walls, floors or ceilings of rooms: nails, staples, tape or any other substance unless Sun Mountain Lodge management gives approval. If this is done without authorization and any damage is suffered, the cost of repair and/or replacement will be billed to the occupant or group Master Account.

### **REMOVAL OF FOOD**

Sun Mountain Lodge specifically prohibits the removal of food from any on-premise catered function by the Client or any of the Client's guests or invitees.

### **SIGNATURE OF EVENT ORDERS/AGENDAS**

In the event that this agreement is signed in the name of a corporation, partnership, association, club or society, the person signing represents to Sun Mountain that he/she has full authority to sign such contract, and that in the event that he/she is not so authorized, he/she will be personally liable for the faithful performance of this contract.

### **CLIENT RESPONSIBILITY**

Client will conduct its function in an orderly manner, and in full compliance with the rules of Sun Mountain Lodge management, and | all applicable laws, ordinances and regulations. Functions must be confined to room rented, unless approved by Lodge management in advance. Patron agrees to begin its function promptly on the scheduled time and agrees to have its guests, invitees and other persons vacate the designated function area at the closing hour indicated. Resort quiet hours begin at 11:00 PM.

### **LIABILITY LIMITATIONS**

This agreement is contingent upon the ability of Sun Mountain Lodge to perform the same and is subject to accidents or other causes beyond its control and in any such event, Sun Mountain Lodge shall not be liable beyond the amount paid for the use of the rooms herein reserved. If the room reserved herein cannot be made available to the Patron, Sun Mountain Lodge reserves the right to substitute similar or comparable accommodations for the function, which substitution shall be deemed by the Patron as full performance under this agreement. Sun Mountain Lodge will not assume any responsibility for the damage or loss of any merchandise or articles left in Sun Mountain Lodge prior to or after your function unless prior arrangements have been made.

### **SHIPPING AND RECEIVING**

In the event that you will be shipping materials to Sun Mountain Lodge prior to the start of your function, please label the packages with your event planner's name, name of the event, date of the event, the hotel's address, and the contact person's name.

SUN MOUNTAIN LODGE

**BEVERAGE SERVICES**

*Priced per person*

**The Big Thirst (Two hour service)**

freshly brewed Starbucks regular and decaffeinated coffee  
assorted teas | a selection of regular and diet sodas | mineral water  
\$7.50

**Two Hour Coffee Service**

freshly brewed Starbucks regular and decaffeinated coffee  
assorted teas and hot chocolate  
\$6.00

**Two Hour Soft Drink Service**

a selection of regular and diet sodas and sparkling mineral waters  
\$5.50

**Coffee Service by the Urn**

freshly brewed Starbucks regular | and decaffeinated coffee by the urn  
\$50.00 per urn

**Orange Juice**

\$12.00 per quart

**Chilled Iced Tea or Lemonade**

\$10.00 per quart

**Sodas**

a selection of regular and diet sodas | based on consumption  
\$2.50 each  
sparkling mineral waters  
\$2.75 each

*Groups of less than 25 guests will be charged a \$15.00 service fee.*

**SUN MOUNTAIN LODGE**

**SNACKS**

*priced per person*

**Heart Healthy Theme I**

vegetable crudité | Lodge-made dressing | sliced fruit  
berries | granola bars | hummus | fresh grilled pita  
bread | marinated artichoke hearts  
\$13.00

**Popcorn Trio**

truffle | classic buttered | caramel  
\$8.00

**Lodge-made Tortilla Chips**

house made salsa | cheese dip  
\$10.50 add guacamole \$2.50

**Heart Healthy Theme II**

sliced fresh fruits | berries  
assorted cheeses | crackers  
\$12.50

**Jumbo Hot Pretzels | Mustard**

\$5.00

**Build Your Own Trail Mix**

mixed nuts | coconut | M&Ms  
pretzels | dried fruits  
\$11.00

**FROM THE BAKE SHOP**

*Priced per baker's dozen*

**Mini Croissants**

\$32.00

**Chef's Choice Quick Breads**

\$24.00

**Assorted Muffins**

\$26.00

**Blueberry Coffee Cakes**

\$30.00

**Assorted Scones**

\$28.00

**Biscotti**

\$27.00

**Lemon Bars**

\$28.00

**Fresh-Baked Cookies**

Chocolate Chip | Oatmeal  
Peanut Butter  
\$30.00

**Gluten Free Chocolate Chip  
Cookies**

\$38.00

**Chocolate Chip Brownies**

\$32.00

*Groups of less than 25 guests will be charged a \$3.00 per person service fee.*

**THE CONTINENTAL BREAKFAST SELECTION**

*All continental breakfasts are served buffet style  
and include assorted chilled fruit juices, freshly brewed Starbucks coffee, and a selection of teas.*

**The Methow**

sliced seasonal fruit and berries  
an assortment of Lodge made breakfast breads  
assorted yogurts  
\$17.00

**The Mountain Classic**

sliced seasonal fruit and berries,  
an assortment of Lodge made breakfast breads  
assorted yogurts | granola | assorted cold cereals | chilled milk  
\$19.00

**The Traveler**

hot oatmeal | raisins | milk  
hard boiled eggs  
sliced seasonal fruit and berries  
an assortment of Lodge made breakfast breads  
assorted yogurts  
\$20.00

**Sun Mountain Continental**

Lodge cured salmon gravlax | traditional condiments  
assorted bagels | whipped cream cheese  
sliced seasonal fruit and berries  
an assortment of Lodge made breakfast breads  
assorted yogurts  
\$26.00

SUN MOUNTAIN LODGE

**PLATED BREAKFAST SELECTION**

*Available for groups of 15 guests and under.  
All plated breakfasts selection are served with Starbucks coffee and assorted teas.*

**The Traditional**

scrambled eggs | cheddar cheese | hash browns  
choice of bacon or sausage | whole wheat toast  
\$15.00

**Classic Eggs Benedict**

ham | eggs | toasted English muffin  
hollandaise sauce | hash browns  
\$19.00

**Cheese Omelet**

ham | cheese | hash browns  
choice of bacon or sausage | whole wheat toast  
\$16.00

**Buttermilk Pancakes**

buttermilk pancakes | warm maple syrup  
whipped butter | bacon or sausage  
\$15.00

**BREAKFAST BUFFETS**

*Available for groups of 16 guests or more.  
All breakfast buffets include assorted fruit juices | freshly brewed regular and decaf  
Starbucks coffee | and a selection of teas.*

**Sun Mountain Morning**

**Overnight French Toast** | Triple Sec | cinnamon | warm maple syrup

**Scrambled Eggs** | cheddar cheese  
sliced seasonal fruits | berries | yogurt  
\$22.00

*Add bacon or sausage \$3.50*

**The Cascades**

**Scrambled Eggs** | cheddar cheese

**Country Style Red Breakfast Potatoes** | onions | peppers | smoked paprika  
sausage links | applewood smoked bacon | sliced seasonal fruit | berries | muffins | yogurt  
\$24.00

**The Mt. Gardner**

**Classic Eggs Benedict**

**Scrambled Eggs** | cheddar cheese

**Country Style Red Breakfast Potatoes** | onions | peppers | smoked paprika  
sliced seasonal fruit | berries | breakfast breads | yogurt  
\$26.00

**The Grand Methow**

**Scrambled Eggs** | honey cured ham | cheddar cheese

**Overnight French Toast** | Triple Sec | cinnamon | warm maple syrup

**Smoked Salmon** | whipped cream cheese | capers | mini bagels

**Country Style Red Breakfast Potatoes** | onions | peppers | smoked paprika  
sausage links | applewood smoked bacon | sliced seasonal fruit | berries  
coffee cake | yogurt  
\$34.00

SUN MOUNTAIN LODGE

**PLATED LUNCH ENTRÉE SELECTIONS**

*For groups of 15 guests and under  
All plated lunches include rolls and butter | lemonade or chilled ice tea  
Lodge-made dessert*

**Caesar Salad**

Romaine lettuce | herb croutons | Parmesan cheese | lemon wedge | house-made Caesar dressing  
\$16.00

add chicken breast \$4

add grilled American Kobe Beef \$5

add 6 prawns \$6

**Shrimp Louie Salad**

Romaine lettuce | diced tomatoes | boiled eggs | bacon bits | baby shrimp | 1000 Island dressing  
\$26.00

**Cowboy Chop Salad**

Lodge -smoked chicken | Romaine | white cheddar | black beans | corn | avocado | tortilla strips  
chipotle buttermilk dressing  
\$24

**Grilled Chicken Breast**

marinated chicken breast | chipotle "ala crème" sauce | Mexican rice | refried beans  
\$26.00

**Grilled Salmon Filet**

grilled salmon | lemon grass-ginger sauce | mango salsa | basmati rice pilaf | seasonal vegetables  
\$24.00

**Pasta Pomodoro**

grape tomatoes | marinara | basil | garlic | extra virgin olive oil  
\$24.00

**LUNCH DESSERT SELECTIONS**

*Select one*

**Chocolate Mousse GF**

vanilla bean whipped cream

**Mixed Nut Tart**

caramel sauce

**Strawberry Shortcake**

vanilla bean whipped cream

SUN MOUNTAIN LODGE

**LUNCHES TO GO**

*“To-Go” lunches include Washington apples | Tim’s Cascade Potato Chips  
bottled water | chocolate chip cookie  
\$22.00 each*

**Ham Sandwich**

honey cured sliced ham | leaf lettuce | tomatoes | mayonnaise | mustard | Swiss cheese  
freshly baked ciabatta roll

**Roast Beef Sandwich**

garlic and pepper roasted sliced sirloin | leaf lettuce | tomatoes | mayonnaise | mustard | cheddar cheese  
freshly baked baguette

**Roast Turkey Breast Sandwich**

tender turkey breast | leaf lettuce | tomatoes | mayonnaise | mustard | Provolone cheese  
whole wheat bread

**Grilled Vegetable Wrap**

marinated seasonal grilled vegetables | havarti cheese | mixed greens | balsamic dressing  
wrapped in a flour tortilla

*Gluten free bread available for \$2.50*

SUN MOUNTAIN LODGE

**BUFFET LUNCHES**

*All lunch buffets include chilled lemonade or iced tea.  
(For 16 guests or more.)*

**Sun Mountain Lodge Deli Buffet**

garden salad | two Lodge-made dressings  
display of deli meats (sliced ham, turkey, and roast beef)  
deli cheese tray (sliced cheddar, Swiss, provolone)  
a garnish tray (leaf lettuce, tomatoes, red onions, pickles)  
basket of assorted deli breads | assorted deli condiments  
individual bags of Tim's Cascade Potato Chips  
freshly baked cookies  
\$25.00

**The Methow Valley Picnic Buffet**

grilled marinated chicken breast  
grilled burger patties | sautéed mushrooms and onions | coleslaw | potato salad  
deli cheese tray (sliced cheddar, Swiss, provolone)  
garnish tray (leaf lettuce, tomatoes, red onions, pickles)  
basket of burger buns | assorted deli condiments  
lemon bars  
\$29.00

**Mexican Fiesta Buffet**

carne asada fajitas  
chicken fajitas  
Lodge-made refried beans | Mexican rice  
corn tortilla chips | flour tortillas  
Lodge-made fresh salsa and guacamole  
fajita condiments (shredded lettuce, diced tomatoes, onions, jalapeno peppers,  
mixed grated cheeses, sour cream)  
cinnamon and sugar churros  
\$29.00

**Mediterranean/Italian Buffet**

Caesar salad  
antipasto platter | grilled vegetables | cold meats | cheeses | olives  
chicken breast | Parmesan | fresh Mozzarella cheese | marinara sauce  
penne pasta | marinara sauce | fresh tomato | basil | extra virgin olive oil  
pomodoro salad | toasted bread | tomatoes | Kalamata olives | extra virgin olive oil | red wine vinegar  
fresh baked garlic bread  
classic Tiramisu  
\$30.00

PASSED HORS D'OEUVRES

*Priced per dozen*

COLD HORS D'OEUVRES

**Poke**

ahi | soy-ginger marinated cabbage  
\$35.00

**Watermelon Caprese**

watermelon | mint | feta  
balsamic reduction drizzle  
\$30.00

**Bruschetta Pomodoro**

toasted baguette | fresh tomato | basil  
extra virgin olive oil  
\$30.00

**Grilled Asparagus Wrapped  
Goat Cheese & Prosciutto**

\$33.00

**Tenderloin of Beef**

roasted shallot spread | toasted crostini bread  
creamy horseradish  
\$35.00

**Smoked Steelhead Crostini**

rye bread | whipped cream cheese  
jalapeño jelly  
\$32.00

**Caprese Skewers**

cherry tomatoes | basil | fresh Mozzarella  
oregano | extra virgin olive oil  
\$30.00

HOT HORS D'OEUVRES

**Wild Mushroom and Blue Cheese**

**Stuffed Phyllo Cups**

port-wine reduction  
\$33.00

**Blackened Prawn**

garlic | cream | remoulade dressing  
\$35.00

**Stuffed Mushrooms**

spinach | cream  
ricotta | Parmesan | fresh Mozzarella  
\$30.00

**Tostadas**

corn tortillas | carnitas | queso | salsa Rojo  
\$32.00

**Spiedini Beef Tenderloin**

mushroom | red pepper | onion  
\$35.00

**Vegetable Spring Rolls**

soy-lime sauce  
\$28.00

**Pork Belly**

fried pork belly | apple butter | pickled garlic  
\$32.00

## COLD PLATTER SELECTIONS

### **Sun Mountain Lodge Antipasto Platter**

artichokes | olives | pepperoncinis | crackers | cured meats | cheeses  
\$14.00 per person

### **Pacific Northwest Cheese Platter**

a selection of imported and domestic cheese | crackers | seasonal berries | grapes  
\$18.00 per person

### **Fresh Seasonal Fruits**

a lavish display of sliced fruits and seasonal berries  
\$11.00 per person

### **Grilled & Chilled Vegetable Platter**

yogurt dipping sauce | balsamic vinaigrette sauce  
\$10.00 per person

### **Oysters on the Half Shell**

mignonette sauce | cocktail sauce | Tabasco | lemon  
\$46.00 per dozen

## PLATED DINNERS

*All dinner entrée selections include salad | seasonal vegetables | rolls and butter  
freshly brewed Starbucks regular and decaffeinated coffee | a selection of teas | Lodge-made dessert*

Choice of garlic mashed potatoes | wild rice pilaf | or roasted baby tri-colored potatoes

Two entrée selections plus vegetarian selections for large groups.

## PLATED DINNER SALADS SELECTION

*Select one*

### **Mixed Green Salad**

shaved fennel | Granny Smith julienne green apples | candied pecans  
honey-truffle vinaigrette

### **Caesar Salad**

crisp hearts of Romaine lettuce | Parmesan cheese | Lodge-made herb croutons  
lemon wedge | classic Caesar dressing

### **Baby Spinach Salad**

crumbled goat cheese | pine nuts | seasonal berries | balsamic vinaigrette

**PLATED DINNER ENTRÉE SELECTIONS**

**Grilled Filet of Tenderloin**

marinated grilled tenderloin of beef | truffle infused demi glace  
\$65.00

**Herb Encrusted Prime Rib of Beef**

slow-roasted herb encrusted prime rib | beef au-jus | creamy horseradish  
\$60.00

**Tuscany Chicken**

seared supreme chicken breast | sun-dried tomatoes | mushrooms | spinach | goat cheese  
sherry demi sauce  
\$50.00

**Smoked Rack of Pork**

apple-brandy chutney  
\$50.00

**Grilled Salmon**

Fresh Pacific Northwest salmon | blackberry balsamic reduction  
\$55.00

**Truffled Mushroom Risotto**

medley of truffled mushrooms | arugula | Parmigiano Reggiano  
\$46.00

**Stuffed Bell Pepper**

roasted vegetables | rice | pomodoro  
\$46.00

**CHILDREN'S DINNER OPTIONS**

**Grilled Chicken Breast**

pasta | Parmesan and butter | seasonal vegetable  
\$10.00

**Macaroni & Cheese**

\$6.50

**PLATED DINNER DESSERT SELECTIONS**

*Select one*

**Vanilla Cheese Cake**

strawberry coulis | whipped cream

**Chocolate Semifreddo**

chocolate sauce | chocolate streusel  
*can be made gluten free*

**Tiramisu**

coffee-dipped ladyfingers | mascarpone cream | chocolate espresso beans

**Lemon Meringue Tart**

berry coulis | fresh berries



*Also available for an additional charge:*

**Sun Mountain Lodge Signature Individual Apple Pie**

Washington apples | caramel sauce  
\$3.00 per person

# SUN MOUNTAIN LODGE

## DINNER BUFFETS

*All dinner buffets include freshly brewed Starbucks regular and decaf. coffee  
a selection of teas | Lodge-made dessert  
(Minimum of 16 guests )*

### **The Sun Mountain Barbecue Buffet**

coleslaw | potato salad

*Select 2:*

smoked tri tip steaks | beef herb au-jus

slow-roasted St. Louis pork ribs | Lodge-made barbecue sauce

smoked chicken

country style baked beans | seasonal roasted vegetables | freshly baked cornbread | mixed fruit cobbler

\$55.00

### **The Alpine Methow Buffet**

garden salad | two Lodge-made dressings

red quinoa salad | strawberry | arugula | balsamic vinaigrette

herb crusted pan seared salmon | blackberry balsamic reduction

smoked rack of pork | apple-brandy chutney

roasted baby tri colored potatoes | seasonal vegetables | dinner rolls and butter

pineapple upside down cake

\$60.00

### **The Patterson Mountain Buffet**

spinach salad | goat cheese | pinenuts | sliced strawberries | honey truffled vinaigrette

roasted beet salad | Frisée | walnuts | extra virgin olive oil | balsamic vinaigrette

grilled salmon | crudaiola

tenderloin | Bordeaux demi glace

basmati-red quinoa rice pilaf | roasted garlic mashed potatoes | seasonal vegetables | dinner rolls and butter

flourless chocolate espresso torte

\$65.00

*(The 3 buffet dinners above can also be served family style for a charge of \$5.00 per person. Salad choices below will be plated.)*

*Select one:*

#### **Arcadian mixed greens salad**

julienne green apples

candied pecan

blue cheese crumble

citrus-champagne

vinaigrette

#### **classic Caesar salad**

hearts of Romaine

focaccia croutons

Parmigiano Reggiano

Caesar dressing

#### **baby spinach salad**

goat cheese | pinenuts

sliced strawberries

champagne-raspberry

vinaigrette

## DINNER BUFFETS, CONTINUED

*All dinner buffets include freshly brewed Starbucks regular and decaf. coffee | a selection of teas | dessert  
(Minimum of 16 guests )*

### **The Big Fiesta Mexican Buffet**

*(Not available family style)*

Arcadian mixed green salad | chipotle buttermilk dressing

Chef's choice fruit salad | agave lime yogurt sauce

skirt steak carne asada | green tomatillo salsa

pork carnitas | mango pico de gallo salsa

Mexican rice and refried beans | corn and flour tortillas | tortilla chips and guacamole | queso fresco | sour cream

roasted corn and bell pepper medley

tres leches cake

\$55.00

## COWBOY DINNER

Head 'em up and move 'em out for a hearty cowboy-style dinner at the Old Homestead! Includes your choice of a horseback ride or ride in the horse-drawn wagon and all-you-can-eat Western-style dinner.

Dinner includes beef | chicken | baked beans | cornbread | a potato side | salad  
a seasonal dessert and cowboy coffee | hot chocolate | tea | and/or lemonade.

A vegetarian option is available. Special dietary needs can be considered.

\$70 per adult on a wagon | \$85 per adult on horseback. Group/senior price: \$63 per adult | wagon only.

\$50 per child on a wagon | \$60 per child on horseback. (12 and under) Children 4 years & under free.

*Independently contracted program provided by JD Outfitters. Offered mid-May through mid-October.*

*\$35 fee for beer and wine deliveries to the Homestead. Bartender required.*

*Consuming raw or under cooked meats | poultry | seafood | shellfish or eggs*

*May increase your risk of food borne illness.*

EXECUTIVE CHEF TYLER KROST

BANQUET CHEF MARCOS HERNANDEZ

PASTRY CHEF SAMANTHA HUNTSMAN

BREAKFAST CHEF SHANE MCCAULEY

# SUN MOUNTAIN LODGE

## BANQUET BARS

*Liquor is charged based on a 1.25 oz. consumption basis.*

*The sale and service of alcoholic beverages is regulated by the Washington State Liquor Control Board and as a licensee*

*Sun Mountain Lodge will not serve alcohol to minors at any time.*

*All guests will be required to provide proper identification upon request.*

*Sun Mountain Lodge reserves the right to discontinue liquor service at the management's discretion.*

*Alcohol from outside sources is not permitted at Sun Mountain Lodge banquet events.*

### Well

Jim Beam  
Gordon's  
Smirnoff  
Jose Cuervo Gold  
**\$6.50**  
Dewar's **\$8.00**

### Cordials

Grand Marnier  
Baileys  
Kahlua  
**\$9.00**

### Wines

#### **Sun Mountain Lodge**

#### **Private Label Chardonnay**

### By the Bottle

\$29.00

### By the Glass

\$9.00

#### **Sun Mountain Lodge**

#### **Private Label Red Blend**

\$29.00

\$9.00

#### **Domaine Ste. Michelle Brut Sparkling Wine**

\$26.00

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### Keg Beer

Domestic Keg (1/2 barrel | 15.5 gallons | standard size) \$375

Imported/microbrew keg \$495

Pony Keg (1/4 barrel | 7.75 gallons) Domestic \$200 Imported/Microbrew \$250

1/6 barrel (5.16 gallons | 55 12 oz. glasses) microbrews \$225

*Specialty kegs are subject to price check. Microbrew prices are subject to change based on selection.*

### Hospitality Suites

*Initial set-up charge of \$50.00. Includes delivery | ice | glasses | napkins | fruit garnish. Restocking fee | \$35.00.*

*Bartender available at \$35 per hour. 20% service charge and 8.2% sales additional.*

### Miscellaneous Beverages

Domestic Beer	\$3.75
Imported & Micro Beers	\$4.25
Soft Drinks	\$2.50
Sparkling Mineral Water	\$2.75
Sparkling Cider   per bottle	\$11.00
White Claw Hard Seltzer, assorted flavors	\$4.25

**20% service charge will be added to hosted bars.**

**Wine provided by guest will be charged a corkage fee of \$20 + service charge & tax per 750 ml. bottle.**

## BANQUET WINE LIST

### **Chardonnay**

Sun Mountain Lodge Private Label	\$29.00
Chateau Ste. Michelle	\$26.00
L'Ecole	\$48.00

### **Sauvignon Blanc**

Kestrel	\$35.00
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### **Riesling**

Ste. Michelle	\$27.00
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### **Pinot Gris**

Lost River	\$38.00
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### **Viognier**

Maryhill	\$33.00
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### **White Zinfandel**

Beringer	\$22.00
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### **Red Blend**

Sun Mountain Lodge Private Label	\$29.00
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### **Cabernet Sauvignon**

Chateau Faire le Pont	\$51.00
L'Ecole	\$64.00

### **Merlot**

Lost River	\$56.00
Arbor Crest	\$44.00

### **Pinot Noir**

Canon 13	\$37.00
Iris Hill	\$54.00

### **Syrah**

Columbia Crest Grand Estate	\$29.00
Lost River	\$52.00

### **Champagne/Sparkling Wine**

Domaine Ste. Michelle Brut	\$26.00
Veuve Cliquot	\$138.00

*Prices subject to change due to vintage changes.*

*Please see our current Wine List for additional selections.*

*Wine provided by guests will be charged a corkage fee of \$20 + service charge & tax per 750 ml. bottle.*