



THE
LAKEFRONT
ANCHORAGE



CATERING AND EVENTS

A MILLENNIUM HOTEL



PACKAGES

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

MEETING PACKAGE #1

- Morning treat
- Afternoon break
- All day coffee and tea service
- Screen and projector
- Private Wi-Fi
- Flip chart with markers
- Complimentary parking
- All service charges

\$55 per person

MEETING PACKAGE #2

- Morning treat
- Buffet lunch
- Afternoon break
- All day coffee and tea service
- Screen and projector
- Private Wi-Fi
- Flip chart with markers
- Complimentary parking
- All service charges

\$75 per person

MEETING PACKAGE #3

- Breakfast buffet
- Buffet lunch
- Afternoon break
- All day coffee and tea service
- Screen and projector
- Private Wi-Fi
- Flip chart with markers
- Complimentary parking
- All service charges

\$85 per person

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



MEETING BREAKS

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

Brown Bear's Snack

Freshly baked soft and chewy brownies, assorted sodas and coffee service

\$10 per person

Fiesta Break

Locally made Taco-Locho tortilla chips with our house made salsa and coffee service

\$8 per person

Musher's Delight

Freshly baked assorted cookies, assorted sodas and coffee service

\$9 per person

Lemon Fresh

Delicious lemon bars, lemonade and coffee service

\$10 per person

Health Nut

Trail mix, fresh vegetable crudité and hummus served with pita bread mini pretzels and coffee service

\$15 per person

Sweet and Salty

Fruit skewers, granola bars, trail mix, popcorn and assorted sodas

\$11 per person

Morning Treat 1

Muffins, fruit skewers, coffee service and assorted juices

\$13 per person

Morning Treat 2

Baked scones, seasonal fruit display, coffee service and assorted juices

\$14 per person

Morning Treat 3

Danishes, seasonal fruit display, coffee service and assorted juices

\$15 per person

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



SNACK AND BEVERAGES A LA CARTE

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

Granola Bars

\$2 each

Yogurt, Individual

\$3.50 each

Popcorn bowl

\$3.50 each

Assorted Bagels

\$25 per dozen

Assorted Scones

\$25 per dozen

Assorted Danishes

\$36 per dozen

Assorted Muffins

\$25 per dozen

Assorted Cookies

\$22 per dozen

Assorted Brownies

\$24 per dozen

Coffee Service: 3-hour

\$3 per person

Coffee Service: All-Day

\$4 per person

Small Coffee Service

1.5 gallons regular

.5 gallon decaf

.5 gallon hot water

\$35

Large Coffee Service

3 gallons regular

1 gallons decaf

.5 gallon hot water

\$60

Coffee Service Refill

\$15 per gallon

Assorted Sodas

\$3 each

Bottled Juices

\$3 each

Bottled Water

\$3 each

Fruit Punch

\$25 (4 gallons)

Lemonade

\$25 (2 gallons)

Iced Tea

\$25 (2 gallons)

Hot Chocolate

\$35 (2 gallons)

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



BREAKFAST BUFFETS

PACKAGES | BREAKS | A LA CARTE | **BREAKFAST** | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

All breakfasts are served buffet style and priced per person unless other arrangements are made through the Catering Department. The buffet is maintained for a maximum of 2 hours. All selections are served with a full coffee and juice service.

Morning Sunrise

Herbed scrambled eggs, home-fried potatoes and buttermilk biscuits with sausage gravy

\$16

Lakeside Omelets

Cheese omelets, home-fried potatoes, bacon and pork link sausage, seasonal fresh fruit and buttermilk biscuits

\$20

Flattop Flapjacks

Buttermilk and blueberry pancakes, served with butter and syrup, scrambled eggs, bacon and sausage

\$21

Morning Continental

Assorted pastries, muffins, bagels and seasonal fresh fruit

\$14

Healthy Continental

Assorted cereals, granola, fresh fruit display, bagels with jam and yogurt

\$15

Hearty Dawn

Ham and cheese scrambled eggs, home-fried potatoes, buttermilk biscuits with honey or jam and seasonal fresh fruit

\$16

Musher's Start

Herbed scrambled eggs, bacon and pork link sausage, home-fried potatoes, buttermilk biscuits

\$15

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



PLATED LUNCHEONS

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

All plated luncheons are served with Chef's selection of seasonal vegetables and starch as well as coffee and hot tea service (except those marked with an asterisk*). You may select up to two entrées to offer your attendees with a final count guaranteed at least 48 hours prior. Enhance lunch with a house salad and dinner rolls for \$5 per person..

Country Fried Steak

Tender beef sirloin battered and cooked to a golden brown, topped with a country-style sausage gravy and served with mashed potatoes

\$18

Pasta Primavera*

Fresh vegetables and herbs in a light garlic, basil sauce served over penne pasta and sprinkled with Parmesan cheese

\$18

Add grilled chicken \$6

Chicken Picatta

Pan-fried chicken breast sautéed with butter cream, lemon, capers, garlic and white wine

\$19

Chicken a la Pierre

A tender lean chicken breast lightly breaded then baked golden brown and topped with a white wine cream sauce, garnished with fresh tomatoes and scallions

\$21

London Broil

Thin-sliced, tender London broil, with a roasted shallot and mushroom sauce

\$23

Roasted Turkey

Roasted turkey topped with turkey gravy and served with mashed potatoes

\$22

Sockeye Salmon

Grilled salmon filet lightly coated in blackening spice and topped with Creole Hollandaise

\$22

Beef Pot Roast

Roasted turkey topped with turkey gravy and served with mashed potatoes

\$22

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



PLATED LUNCHEON – SANDWICHES

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

All plated luncheons are served with Chef's selection of seasonal vegetables and starch as well as coffee and hot tea service (except those marked with an asterisk*). You may select up to two sandwiches to offer your attendees with a final count guaranteed at least 48 hours prior. Enhance lunch with a house salad and dinner rolls for \$5 per person.

Boxed Lunch*

Turkey, ham or roast beef sandwich with a cookie, potato chips, fruit and bottled water

\$18

Smoked Turkey

Lettuce, tomatoes and herb mayonnaise on a croissant

\$16

Roast Beef

Tomatoes and cheddar cheese with herb mayo on a fresh French roll

\$19

Grilled Chicken Breast

Lettuce, tomatoes and herb mayonnaise on a croissant

\$16

Smoked Ham

Swiss cheese, lettuce, tomatoes and brown mustard on a fresh French roll

\$15

Vegetarian Club Wrap

Fresh mozzarella, tomatoes and spinach with a savory red pepper aioli in a spinach tortilla

\$15

Chicken Caesar Wrap

Tossed with romaine lettuce, tomatoes, Parmesan cheese, Caesar dressing and wrapped in a spinach tortilla

\$17

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



LUNCHEON BUFFETS

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

A minimum of 20 guests is required for a buffet set-up.

All luncheon buffets are served with fresh-brewed coffee service and maintained for a maximum of 2 hours.

Yukon Deli Meats Buffet

Featuring a variety of breads, meats and cheeses, served with lettuce and sliced tomato, mixed green salad, one Chef's choice salad and soup du jour

\$25

Lake Hood Burger Bar

Choice of beef burgers and grilled chicken breasts, served with buns, cheese, tomatoes, lettuce, grilled onions and French fries

\$24

USA Buffet

Yankee pot roast with potatoes, onions and carrots, grilled chicken breasts, Chef's choice vegetable, mixed green salad with ranch and house dressings

\$24

Taco Bar

Beef, chicken and pork seasoned in southwest spices with white onions, jalapeños, green and red bell peppers, Spanish rice, beans, salsa, guacamole, sour cream, shredded lettuce and cilantro dressing, soft and hard shell tortillas

\$22

Old-Fashioned Buffet

Our own house favorite recipe meatloaf, roast turkey breast, mashed potatoes, brown gravy, Chef's choice vegetables, mixed green salad with ranch and house dressings

\$28

Italian pasta Buffet

Vegetarian primavera, spaghetti or linguini with your choice marinara and meat sauce or a creamy alfredo sauce, served with Caesar salad, Parmesan and garlic bread

\$23

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



HORS D'OEUVRES

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

From a light reception to a hearty meal, our hors d'oeuvres are sure to please.
The appetizers below are designed for approximately 50 guests unless otherwise noted.

- | | | |
|---|--|---|
| Smoked Salmon Display \$200
Smoked salmon served with capers, red onions, cream cheese and assorted crackers (3 lb) | Almond Chicken \$175
Hot chicken skewers covered in orange relish and topped with almonds | Turkey and Ham Pinwheel \$125
Sliced turkey, ham and herbed cheese wrapped in a spinach tortilla and sliced pinwheel style |
| Vegetable Crudités \$150
An attractive crisp and colorful presentation and served with ranch dressing | Teriyaki Sauté \$150
Your choice of chicken or beef cut into bite-sized pieces, sautéed with fresh peppers and onions and tossed with teriyaki sauce (6 lb) | Salmon Mousse Canapés \$125
Smoked salmon blended with cream cheese whipped light and airy and served on crostini bread |
| Mini Crab Cakes \$175
Alaskan crab blended with spiced bread crumbs, fried golden brown and served with chipotle aioli | Seafood Stuffed Mushrooms \$175
Fresh mushroom caps filled with crab, shrimp and cream cheese | Alaskan Prawns \$225
Served with cocktail sauce (5 pounds) |
| Starburst Fresh Fruit Display \$200
A seasonal display of fresh fruit (may be subject to market pricing) | Cajun Shrimp and Cucumber Canapés \$175
Jumbo shrimp coated in our homemade blackened seasoning spice, served with avocado on top of sliced cucumber | Asian BBQ Pork Loin \$100
Seasoned BBQ pork, sliced and served with spicy mustard (60) |
| Jalapeño Poppers \$150
A classic favorite, stuffed with cream cheese and served with ranch dressing (75) | | Spicy Wings \$150
A classic favorite, breaded and served with ranch dressing |

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



HORS D'OEUVRES

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

The appetizers below are designed for approximately 50 guests unless otherwise noted.

- | | | |
|--|--|--|
| Portabella Bruschetta \$150
Portabella mushroom bruschetta with tomatoes and Gorgonzola crumbles | Bison Meatballs on a Stick \$200
Our homemade bison meatballs, bell peppers and red onions skewered on a bamboo stick, baked and served with teriyaki sauce | Asiago and Sun-dried Tomato Dip \$150
Sun-dried tomatoes blended with whipped cream cheese, Asiago and Parmesan cheeses, served hot with toasted rosemary-crostini (6 lb) |
| Chicken Quesadilla \$150
Four cheese and chicken quesadilla served with fresh salsa and sour cream | Swedish Meatballs \$115
Our Chef's own special recipe, served in a tangy cream sauce (120) | Crispy Chicken Tenders \$150
Filets of white meat, breaded and fried golden brown, served with honey Dijon sauce |
| Pork Pot Stickers \$125
Tender pan-seared, pork-filled pot stickers served with a soy-ginger dipping sauce | Sweet and Sour Meatballs \$125
Same delicious meatballs, served in a traditional Asian glaze (120) | Assorted Cheese and Crackers \$150
An assortment of domestic and imported cheeses served with crackers (5 lb) |
| Reindeer Sausage \$150
An Alaskan specialty, sliced and served with onions, peppers and stone-ground mustard | Deli Croissant Tray \$200
Sliced ham and turkey, assorted cheeses, mini croissants and served with condiments (3 lbs deli meat and 1 lb cheese) | Mini Egg Rolls \$125
Crispy vegetable egg rolls served with sweet and sour sauce (75) |
| Reindeer En Crouete \$150
Reindeer sausage and caramelized onions wrapped in puff pastry and baked | Spinach and Artichoke Dip \$150
Artichoke hearts, Parmesan cheese, spinach and cream cheese, served hot with crispy tortilla chips (6 lb) | Bacon Wrapped Scallops \$250
Scallops wrapped in bacon and drizzled with basil pesto |
| Crab and Artichoke Tartlets \$225
Crab and artichoke, mixed with Parmesan cheese, mound on a tart shell and baked | | Halibut Chunks \$250
Fresh halibut cut in chunks and dipped in our homemade Alaskan ale batter and dip-fried to golden brown, served with tartar sauce and lemon wedges |

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



PLATED DINNERS

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | **DINNER** | DESSERT | BEVERAGE | TECH

All plated dinners begin with a house salad and dinner rolls. The entrées are served with Chef's selection of seasonal vegetables and starch as well as coffee and hot tea service. You may select up to two entrées to offer your attendees with a final count guaranteed at least 48 hours prior. Finish dinner with an added dessert for \$4 per person.

Herb Roasted Chicken

Statler chicken breast brushed with a special blend of fresh herbs and garlic infused olive oil and oven roasted until tender and juicy.

\$29

Chicken Picatta

Pan-fried chicken breast sautéed with butter cream, lemon, capers, garlic and white wine cream sauce

\$25

Chicken a la Pierre

A tender, lean chicken breast lightly breaded then baked golden brown and topped with a white wine cream sauce, garnished with fresh tomatoes and scallions

\$27

Teriyaki Steak

Thinly sliced flank steak marinated in a teriyaki oyster sauce, Thai chilies, sesame oil and green onions

\$36

London Broil with Champagne Demi-glaze

Tender London broil marinated in Champagne and broiled to perfection, topped with an onion, mushroom and Champagne demi-glaze

\$36

Grilled Pork Loin

Lean pork loin grilled with panko breadcrumbs, topped with green onion, and served with a Dijon mustard sauce

\$30

Vegetarian, vegan and gluten-free dining options for Specialty Plated Dinner selections may be found following the Combination Plates page.

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



PLATED DINNERS

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | **DINNER** | DESSERT | BEVERAGE | TECH

All plated dinners begin with a house salad and dinner rolls. The entrées are served with Chef's selection of seasonal vegetables and starch as well as coffee and hot tea service. You may select up to two entrées to offer your attendees with a final count guaranteed at least 48 hours prior. Finish dinner with an added dessert for \$4 per person.

Grilled Salmon with Lemon Caper Sauce

Wild Alaskan sockeye salmon grilled, topped with capers and served with a light lemon sauce

\$32

Halibut Olypia

Alaskan halibut finished with caramelized onions, Parmesan breading and topped with a white dill cream sauce

\$38

Roast Prime Rib of Beef

USDA Choice prime beef roasted with au jus to a delicious medium

\$39

Blueberry Stuffed Pork Tenderloin

Flavorful tenderloin seasoned with homemade spices, baked, and topped with a blueberry demi-glaze

\$30

Beef Tenderloin with Red Wine Reduction

Tender medallions of roasted beef tenderloin topped with a red wine sauce

\$39

Vegetarian, vegan and gluten-free dining options for Specialty Plated Dinner selections may be found following the Combination Plates page.

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



COMBINATION PLATED DINNERS

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

All plated dinners begin with a house salad and dinner rolls. The entrées are served with Chef's selection of seasonal vegetables and starch as well as coffee and hot tea service. Enhance dinner with dessert for \$4 per person.

London Broil with Chicken	\$39	Tenderloin with Chicken	\$45	Prime Rib with Chicken	\$46
London Broil with Halibut	\$45	Tenderloin with Halibut	\$48	Prime Rib with Halibut	\$56

Vegetarian, vegan and gluten-free dining options may be found on the next page.

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



SPECIALTY PLATED DINNERS

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

Vegetarian, vegan and gluten-free dining options are below. If there are additional dietary restrictions, please contact our Catering Department.

Pasta Primavera (Vegetarian)

Zucchini squash, yellow squash, tomatoes, bell peppers and mushroom sautéed in garlic, white wine, and basil pesto cream, tossed in penne pasta and sprinkled with Parmesan cheese and chopped fresh basil

\$21

Eggplant Parmesan (Vegetarian)

Sliced eggplant, tossed in bread crumbs, Italian seasoning, Parmesan cheese deep fried, topped with marinara sauce and finished with shredded Parmesan cheese

\$21

Grilled Portobello Stack (GF/Vegetarian)

Grilled portobello mushroom topped with grilled yellow squash, zucchini, tomatoes and roasted red peppers, finished with fresh mozzarella cheese and a balsamic glaze

\$22

Cheese Ravioli (Vegetarian)

Three-cheese ravioli tossed in a roasted garlic red sauce and served with shredded Parmesan cheese

\$21

Curried Vegetable Kebabs (GF/Vegan)

Assorted fresh vegetables skewered and marinated in a curry and herb sauce, grilled over an open flame and served with saffron rice pilaf.

\$22

Southwest Stuffed Bell Pepper (GF/Vegan)

Roasted bell pepper stuffed with seasoned rice, tomatoes, onions, black beans, corn and served with a side of sautéed vegetables

\$22

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



SALAD UPGRADES

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

Upgrade your dinner salad with any of the selections below – *add \$3.50*

Broccoli and Bacon Salad with Creamy Dressing

Blanched broccoli florets, bacon pieces and diced red onions tossed in a creamy dressing

Potato Salad

Diced steamed potatoes, celery, onions and chopped hard boiled eggs, mixed in with herb mayonnaise and mustard dressing

Waldorf Salad

Diced apples, grapes, raisins, celery, walnuts and cinnamon tossed in honey mayonnaise dressing

Tomato, Cucumber and Feta Cheese Salad

Tomato wedges, cucumber and feta cheese crumbles tossed in Italian dressing

Mixed Green Salad

Arcadian mix or spring lettuce, carrots, red cabbage and cherry tomatoes with a choice of dressing

Caesar Salad

Chopped romaine lettuce, herbed-cROUTONS, shredded Parmesan and Caesar dressing

Rainbow Pasta Salad

Tri-color pasta, olives, mixed peppers and onions tossed in chipotle cream sauce

Mesclun Salad

Fresh chopped romaine lettuce, topped with feta cheese crumbles, mandarin oranges, candied walnut and orange vinaigrette dressing

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



LAKEFRONT DINNER BUFFETS

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

A minimum of 20 guests is required for a buffet set-up.

All dinner buffets begin with a house salad, dinner rolls, and are served with Chef's selection of seasonal vegetables and starch as well as coffee and hot tea service. Please select two entrées for your buffet and if selections from different categories are selected, the higher price will apply to both. The buffet will be maintained for a maximum of two hours.

DINNER BUFFET

\$38.95 per person

American Pot Roast

Beef slowly roasted, braised with onions and carrots until tender in a savory broth and served with carrots and potatoes

Herb-Roasted Chicken

Tender chicken breast slow-roasted in delectable herbs

Traditional Roasted Turkey

Topped with homemade turkey gravy

Chicken Alfredo

Penne pasta tossed with grilled chicken in a creamy alfredo sauce

Dijon-Encrusted Pork Tenderloin

Topped with crunchy panko breading with a tangy Dijon sauce and then slow-roasted to perfection

Lemon Ling Cod

Oven-roasted white cod with a buttery herb and lemon pepper sauce

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



LAKEFRONT DINNER BUFFETS

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

A minimum of 20 guests is required for a buffet set-up.

All dinner buffets begin with a house salad, dinner rolls, and are served with Chef's selection of seasonal vegetables and starch as well as coffee and hot tea service. Please select two entrées for your buffet and if selections from different categories are selected, the higher price will apply to both. The buffet will be maintained for a maximum of two hours.

DINNER BUFFET

\$44.95 per person

Country-fried Steak

Crispy and savory smothered in country brown gravy and topped with green onion

Chicken Marsala

Breaded tender chicken breast simmered in a savory mushroom Marsala sauce

Teriyaki Steak

Thinly sliced flank steak marinated in a teriyaki oyster sauce, Thai chilies, sesame oil and green onions

Grilled Salmon

Finished with fresh lemon and roasted garlic aioli, served on a bed of red pepper-laced fettuccini topped with sautéed herb butter

Beef Tenderloin Bourguignon

Tenderloin topped with mushrooms, onions, and a Burgundy demi-glaze

Chicken Picatta

Chicken breast sautéed with butter cream, lemon, capers, garlic and white wine cream sauce

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



LAKEFRONT DINNER BUFFETS

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

A minimum of 20 guests is required for a buffet set-up.

All dinner buffets begin with a house salad, dinner rolls, and are served with Chef's selection of seasonal vegetables and starch as well as coffee and hot tea service. Please select two entrées for your buffet and if selections from different categories are selected, the higher price will apply to both. The buffet will be maintained for a maximum of two hours.

DINNER BUFFET

\$49.95 per person

Halibut Olympia

Alaskan halibut finished with caramelized onions, Parmesan breading and topped with a white dill cream sauce

Blueberry Pork Tenderloin

Slow-roasted and seasoned with homemade spices, stuffed with Alaskan blueberries and topped with demi-glaze

London Broil

Our marinated flank steak is broiled to perfection, topped with onion, mushroom and Champagne demi-glaze

Blackened Copper River Sockeye

Sockeye salmon fillet in our homemade blackening spice and topped with Creole Hollandaise

Chicken A la Pierre

A tender, lean chicken breast lightly breaded then baked golden brown and topped with a white wine cream sauce, garnished with fresh tomatoes and scallions

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



CARVING STATIONS

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

For a touch of elegance, add a carving station to your reception. The stations include a chef to carve, warm rolls and a selection of condiments. The service numbers below are estimates and will vary based on portion size.

Roast Prime Rib of Beef **\$400**

Serves 65 sandwiches or 35 entrées

Traditional Roasted Turkey **\$275**

Serves 50 sandwiches or 25 entrées

Honey Glazed Pit Ham **\$275**

Serves 50 sandwiches or 25 entrées

Roasted Beef Tenderloin **\$350**

Serves 30 sandwiches or 15 entrées

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



PLATED DESSERTS

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

Millennium Chocolate Mousse

Premium dark and white chocolate mousse topped with fresh berries and tuile cookies

\$7

Bread Pudding

Classic bread pudding with whiskey cream sauce and assorted fresh fruit

\$8

Crème Brûlée

Baked vanilla bean custard topped with caramelized sugar

\$7

Alaskan Mixed Berry Cobbler a la Mode

Alaskan berries topped with a flaky crust and served with Tillamook vanilla ice cream

\$8

Blueberry Cheesecake

With homemade whipped cream

\$8

Denali Sundae

Tillamook vanilla ice cream, premium light and dark chocolate, topped with sliced almonds, whipped cream and strawberries

\$7

Flourless Chocolate Cheesecake

Made with light and dark aerated chocolate custard

\$8

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



DESSERT DISPLAYS

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

Dessert Bites

An assortment of 100 miniature desserts featuring raspberry chocolate brownies, marbled vanilla and chocolate cheese bites, lemon blueberry jazz squares and Oreo cookies and cream dream bars

\$200

Cheesecake Petite Bites

Chocolate cappucino, silk tuxedo New York vanilla, chocolate chip, lemon raspberry and amaretto almond cheesecakes all individually wrapped, includes an assortment of 50 bite-sized pieces

\$170

Bread Pudding

Sweet bread and raisins soaked in cream and vanilla, served warm with a caramel sauce drizzle

\$120

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



BEVERAGE SELECTIONS

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

\$150 Bartender Fee • \$500 Bar Minimum • \$25 Corkage Fee (Wine only)

The bartender fee will be waived once the bar minimum is met.

No outside alcohol, other than wine, may be brought into a banquet function.

Premium Package

\$8.50

Old Forester bourbon, Smirnoff vodka,
50 Fathoms gin, Admiral Nelson rum,
Dewars White Label scotch, Sauza tequila,
Seagrams 7 whiskey, E and J brandy,
Bols amaretto liqueur, Kahlua

Super Premium Package

\$9.50

Jack Daniels whiskey, Absolute vodka,
Tanqueray gin, Bacardi rum, Chivas scotch,
Jose Cuervo tequila, Crown Royal whiskey,
Christian Brothers brandy, Di Saronno
amaretto

Gold Enhancements

\$10.50

Maker's Mark bourbon, Grey Goose vodka,
Hendricks gin, Mount Gay rum, Patron Silver
tequila, Jameson whiskey, Johnnie Walker
Black Label scotch

House Wine (Salmon Creek)

\$7.50 per glass and \$30 per bottle

Salmon Creek chardonnay, Pinot Grigio,
Merlot, Cabernet Sauvignon, Pinot Noir and
White Zinfandel

Domestic Bottled Beer

\$6

Budweiser, Bud Light, MGD, Miller Light,
Coors Light

Imported and Specialty Bottled Beer

\$7

Alaskan Amber, White Husky IPA, Heineken,
Corona

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



BANQUET BAR ENHANCEMENTS

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

\$150 Bartender Fee • \$500 Bar Minimum • \$25 Corkage Fee (Wine only)

The bartender fee will be waived once the bar minimum is met.

No outside alcohol, other than wine, may be brought into a banquet function.

Mimosa Bar

\$8.50 per person

Salmon Creek Bubbles with an assortment of fruit juices: orange, pineapple and guava passion fruit

Korbel Champagne

\$35 per bottle

Domaine Ste. Michelle Champagne

\$60 per bottle

Champagne Punch

\$60 per gallon

Coffee Bar

\$8 per person

Kahlua, Crème De Menthe, Bailey's, Peppermint Schnapps, Amaretto, Butter Schnapps, Cinnamon Schnapps, whipped cream, chocolate sauce, cinnamon powder

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.



TECH

PACKAGES | BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

Additional audio visual equipment arrangements can be made with the Catering Department.

Lavaliere Lapel Clip-on Microphone
\$65/day

Shure Wireless Microphone
\$65/day

Wood Podium with Reading Light
\$20/day

Fender Passport Pro Speakers
\$70/day

Screen and Skirted Audio/Visual Cart
\$50/day

LCD Projector
\$300/day

6 Channel Mixer
\$50/day

DVD Player with 32" Monitor
\$150/day

Blue-ray Player
\$50/day

Flip Chart, Easel, Pads and Pens
\$45/day

Phone Line Activation
\$100/one time

Private High-Speed Wi-Fi Code
\$250/day

Polycom Speaker Phone
\$25/day

Tripod Easel
\$5/day

Handheld Laser Pointer
\$15/day

Power Strip
\$5/day

Extension Cord
\$5/day

A service charge of 21% will be added to the final bill before discounts are applied. Pricing is subject to change.