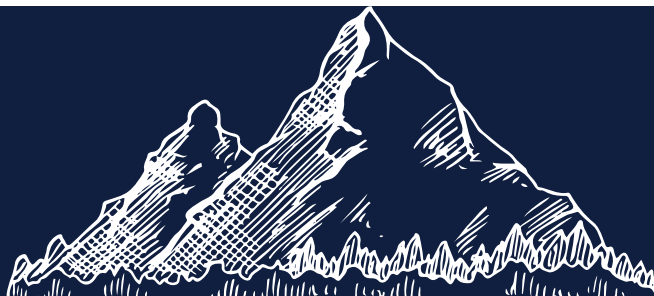




Catering Menus at Icicle Village Resort

Willkommen!

Want to make your next meeting, family reunion, or holiday event memorable? Icicle Village Resort offers warm hospitality in a stunning location that will provide your attendees with a unique experience. Our on-site catering service offers your group Northwest cuisine with a Bavarian flair that everyone will enjoy!




Icicle Village
RESORT



BREAKFAST | FRÜHSTÜCK

All breakfast menus are accompanied by hot regular & decaf coffee + hot tea and fruit juices. Served displayed.

Continental Breakfast pastry platter, individual parfaits, hard-boiled eggs	\$18 per person
Standard Breakfast scrambled eggs, sausage, bacon, potatoes, fresh fruit	\$22 per person
Upgraded Breakfast scrambled eggs, sausage, bacon, potatoes, fresh fruit, Bavarian waffles	\$28 per person
Breakfast of the Day chef's menu based on the hotel breakfast – served displayed in your event space	\$16 per person

BREAKFAST ENHANCEMENTS

Individual Berry Parfait	\$8 per person
Pastry Platter honey-butter, marmalade	\$20 per dozen
German Deviled Eggs (gefüllte eier)	\$6 per dozen
Mimosa Bar sparkling wine & orange juice	\$12 per drink
Bloody Mary Bar house-mix, bacon garnish	\$14 per drink

AUSTRIAN SKILLET STATION

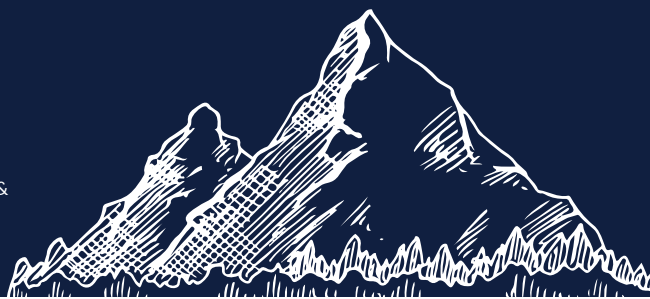
chef-attended station cooked to order

**eggs, cheese, German potatoes, sausage,
Black Forest ham, onions, peppers, kale,
herbs & spices accompanied by rye bread,
marmalade, Nutella**

\$14 per person

All food and beverage items are subject to a 22% taxable service charge. 18% points of the service charge will be distributed to service personnel and 4% points will be retained by the property.

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Icicle Village
RESORT



BREAK | IMBISS

Break packages are priced per person. Minimum order of 10 guests.

- Morgen 'Morning' Break** fresh-baked scones, honey-butter & marmalade, granola bars \$12
- Nachmittag 'Afternoon' Break** individual veggie crudité, Cascade trail mix, fresh baked cookies \$14
- Bavarian Alps Break** soft pretzels, Icicle Brewery beer cheese dip & mustard, Landjaeger sausage, Baby Bell gouda, German chocolate cake brownies \$16
- Half-Day Beverages** regular & decaffeinated coffee, hot tea selection, soft drinks (4-hour service) \$12
- Full-Day Beverages** regular & decaffeinated coffee, hot tea selection, soft drinks (8-hour service) \$18

A LA CARTE

Packaged

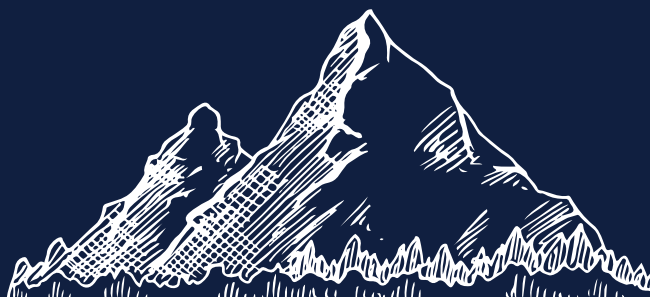
- Assorted Cookies \$24 per dozen
- Trail Mix \$8 per person
- Gummibärchen Gummy Bears \$6 per person

Bavarian Heritage

- Soft Pretzels dipping sauce \$22 per dozen
- Landiageger Walking Sausage \$6 per person
- German Chocolate Brownies \$8 per person

Beverages

- Soft Drinks \$4 each
- House-Made Lemonade \$20 per gallon
- Bavarian Punch \$20 per gallon
- Regular Hot Coffee \$50 per gallon
- Decaffeinated Hot Coffee \$50 per gallon
- Hot Tea Selection \$50 per gallon
- Bottled Juices \$6 each





LUNCH | MITTAGESSEN

All lunch menus are accompanied by house-made lemonade & iced tea.

Displayed Lunch: Light & Bright

\$18 per person

Sorel & Red Garnet Yam Salad *creamy lemon vinaigrette*

Waldorf Salad

Tomato Basil Bisque

Tea Sandwiches *traditional cucumber, watercress & egg salad, curried chicken & dried apricot, smoked salmon*

Assorted Petit Fours

Displayed Lunch: Tumwater Deli

\$20 per person | +\$2 per person for individually packaged

Mediterranean Ciabatta *hummus, roasted eggplant, tomato, lettuce, cucumber, Kalamata olive, mozzarella*

Turkey & Cranberry Baguette *swiss cheese, apple aioli*

Roast Beef & Provolone Pretzel Roll *horseradish honey mustard aioli, pickled onions*

Chicken Caesar Wrap *Dijon & Asiago crusted chicken, savory spinach tortilla accompanied by chips, a house-baked cookie, & a bottled water*

Displayed Lunch: JJ's Northwest Favorites

\$28 per person

Emerald City Salad *garden vegetables, wild rice, lemon vinaigrette*

Blueberry, Corn & Quinoa Salad

Eastern Cascade Apricot Chicken

Seared Wild Northwest Salmon *saffron butter sauce*

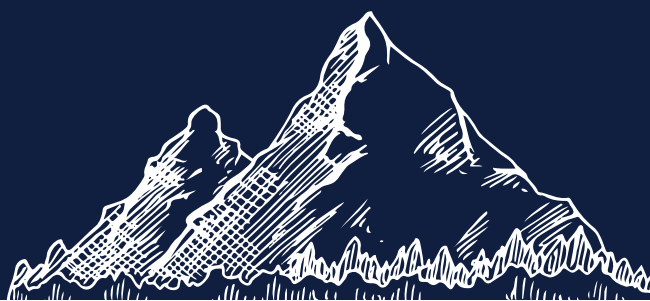
Potato Gnocchi Primavera *spring vegetables, pesto*

Roasted Garlic Green Beans & Rainbow Carrots

Washington State Peach Cobbler *vanilla bourbon whipped cream*

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Icicle Village
RESORT



LUNCH | MITTAGESSEN

All lunch menus are accompanied by house-made lemonade & iced tea.

Plated Lunch

\$36 per person

SALAD

one selection for all guests to enjoy

Mixed Greens *dried cranberries, gorgonzola, & raspberry vinaigrette*

Hearts of Romaine Caesar *shaved parmesan, focaccia croutons*

ENTRÉE

choose two selections for your guests to pre-select | highest price prevails for all

entrees are accompanied by chef's choice starch + seasonal vegetables

Grilled Choice Beef Petite Medallions *red wine demi-glace, crispy onions*

Chicken Saltimbocca *aged prosciutto, smoked provolone, basil cream sauce, tomato relish*

Seared Alaskan Cod Loin *roasted corn béchamel, melted leeks*

Dijon & Asiago Crusted Portabella Mushrooms *roasted garlic cream sauce*

DESSERT

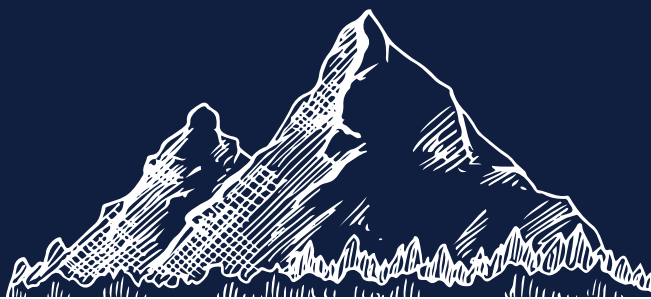
one selection for all guests to enjoy

Bourbon Glazed Bread Pudding

Cinnamon Raspberry Churros

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HAPPY HOUR | FEIER

Passed Appetizer Bites

priced per dozen, minimum order of two dozen

COLD

Wenatchee Valley Pear & Gorgonzola Bruschetta	\$24
Cold Smoked Lox Rosette <i>dill cream cheese, rye toast</i>	\$28
Prosciutto & Apricot Jam Crostini	\$26
Deviled Egg <i>Mama Lil's pickled pepper & avocado</i>	\$24

HOT

Chicken & Waffles <i>sweet chili maple glaze</i>	\$28
Ginger Soy Wild Salmon Sate	\$30
Italian Sausage Stuffed Cremini Mushroom	\$26
Braised Beef Potato Cup <i>horseradish crème fraiche</i>	\$28

Displayed Appetizer Stations

priced per person, minimum order of 10 guests

Cheese & Meats Board <i>assortment of cheese & charcuterie meats, breads, dried fruit</i>	\$12 per person
Vegetable Crudit� <i>assorted seasonal vegetables with house-made hummus & ranch</i>	\$8 per person
BYO Crostini <i>build your own crostini stack with an assortment of house-crafted topping</i>	\$10 per person
Cheese & Charcuterie Board - Leavenworth Style <i>assortment of locally sourced cheese & sausages, pickles, pretzel bites</i>	\$14 per person

PIGS 'N BAVARIAN BLANKET

chef-attended dining station

**assorted selection of locally sourced
sausages (plant-based option available)**

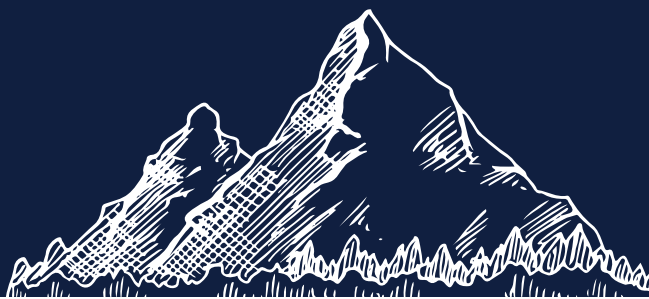
brot & br tchen ("loaves & rolls")

accompanied by a variety of dipping sauces

\$16 per person

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RESORT



DINNER | ABENDESSEN

All dinner menus are accompanied by dinner rolls + butter, along with hot regular & decaf coffee + hot tea.

Displayed Dinner: Welcome to Leavenworth

\$48 per person

SALAD

- German Potato Salad
- Austrian Tomato & Cucumber Salad

ENTRÉE

- Beschwipster Huhn *drunken chicken in red wine sauce*
- Boneless Beef Short Rib *Sauerbraten slow-cooked in Bavarian style*
- Jägerschnitzel *forest mushroom demi-glace*

SIDES

- choose two selections | add a third side for an additional \$6 per guest
- House-Made Sauerkraut & Bacon
 - Bavarian Fried Potatoes
 - Braised Red Cabbage
 - Rizi Bizi Pilaf

DESSERT

- Apple Strudel *vanilla cream & caramel sauce*

Displayed Dinner: The Northwest Passage

\$50 per person

SALAD

- choose two selections
- Kale Salad *creamy lemon vinaigrette*
 - Marinated Tomato Salad *fresh mozzarella, basil pesto, balsamic reduction*
 - Blueberry & Quinoa Salad

ENTRÉE

- choose two selections | add a third entrée for an additional \$8 per guest
- Grilled Chicken *ginger & peach relish*
 - Seared Wild Salmon *roasted corn beurre blanc*
 - Grilled Beef Medallions *red wine demi-glace, crispy onions*
 - Vegetarian Gnocchi *spring peas, pearl onions, butternut squash, pesto*

SIDES

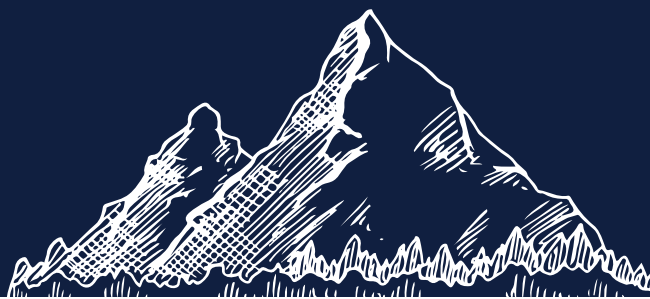
- choose two selections | add a third side for an additional \$6 per guest
- Herb Roasted Red Jacket Potatoes
 - Broccoli & Roasted Sweet Peppers
 - Mushroom Risotto
 - Northwest Seasonal Vegetables

DESSERT

- Washington Apple Crisp *vanilla cream*

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Icicle Village
RESORT



DINNER | ABENDESSEN

All dinner menus are accompanied by dinner rolls + butter, along with hot regular & decaf coffee + hot tea.

Plated Dinner

SALAD

one selection for all guests to enjoy

Mixed Greens *dried cranberries, gorgonzola, & raspberry vinaigrette*
Hearts of Romaine Caesar *shaved parmesan, focaccia croutons*
Tuscan Kale Salad *toasted pepitas, lemon vinaigrette, ruby & gold roasted beets*

ENTRÉE

choose three selections for your guests to pre-select
highest price prevails for all entrees are accompanied by chef's choice starch + seasonal vegetables

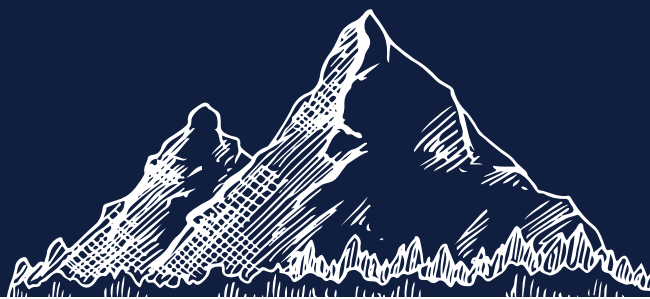
Black Forest Chicken <i>wrapped with ham & stuffed with gruyere, Dijon cream sauce</i>	\$56
Double-Cut Hard Cider Brined Pork Loin <i>Wenatchee Valley apple & sweet onion relish</i>	\$56
Braised Beef Short Rib <i>Sauerbraten slow-cooked in Bavarian style, house-made spaetzle</i>	\$60
Grilled Center-Cut Beef Sirloin <i>crispy onions, pickled horseradish, red wine demi-glace</i>	\$62
Searred Alaskan Halibut <i>tomato basil tapenade, Dungeness crab nage</i>	\$58
Cedar Plank Roasted Wild Salmon <i>white truffle & corn béchamel</i>	\$62
Butternut Squash Risotto	\$56
Dijon & Asiago-Crusted Portobello Mushroom Medallions <i>roasted corn béchamel</i>	\$58
Eggplant Roulade Field Roast <i>plant-based Italian sausage, mozzarella, roasted tomato sauce</i>	\$60

DESSERT

one selection for all guests to enjoy
Royal Lemon Torte *dense lemon chiffon, creamy mascarpone cake, raspberry coulis*
Classic Tiramisu *espresso-soaked cake, cocoa & cream*

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DINNER | ABENDESSEN

All dinner menus are accompanied by dinner rolls + butter, along with hot regular & decaf coffee + hot tea.

Displayed Dinner: The Backyard Grill

\$45 per person

SALAD

choose two selections

Apple Jicama Slaw

Warm Corn & Basil Salad

Mixed Field Greens *garden vegetables, balsamic vinaigrette*

ENTRÉE

choose two selections | add a third entrée for an additional \$8 per guest

Smoked Chicken *Sriracha honey glaze*

Grilled Flat Iron Steak *sautéed mushrooms & onions*

Seared Steelhead *soy-ginger glaze*

Wild Mushroom Risotto

SIDES

choose two selections | add a third side for an additional \$6 per guest

White Cheddar & Caramelized Onion Potatoes

Wild Rice Pilaf

Grilled Asparagus

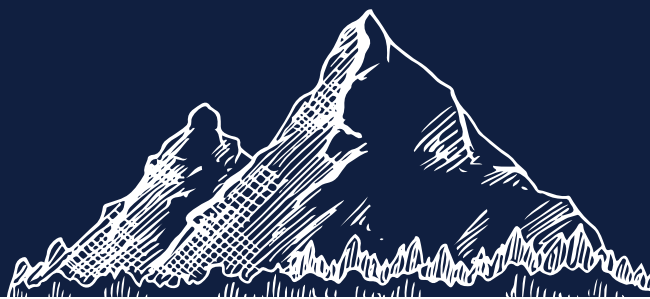
Northwest Seasonal Vegetables

DESSERT

Strawberry Rhubarb Shortcake

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BAR & BEVERAGE | GETRÄNKE

All bars are subject to a bartender and minimum service time of two hours | \$50 per hour, per bartender

Build Your Own Bar Experience

choose one or more of the following beverages to offer on your event bar, beverages will be charged based on consumption – hosted or cash options available

BEER

Assorted Beer - Domestic	\$6 each
Assorted Beer - Micro, Imported	\$7.50 each
Bottled Craft Beer	\$8 each

WINE

House Red & White Wine	\$9 per glass
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upgraded wine list available on request - charged per bottle

LIQUOR

Basic Liquor	\$10 per drink
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includes an assortment of well & call liquor selections

Upgraded Liquor	\$13 per drink
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includes an assortment of premium & cordial liquor selections

Signature Cocktails	\$14 per drink
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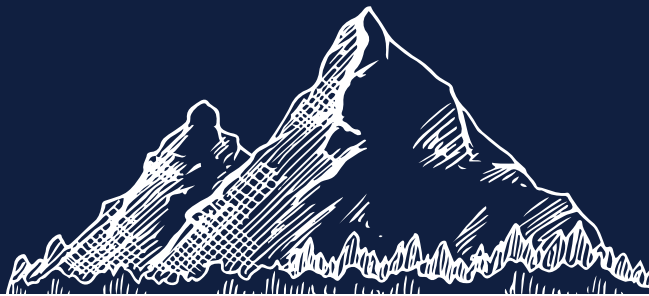
inquire about custom options

NON-ALCOHOLIC

Assorted Soft Drinks	\$4 each
House-Made Lemonade	\$20 per gallon
Bavarian Punch	\$20 per gallon

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