

# CATERING

AT ICICLE VILLAGE RESORT



  
Icicle Village  
RESORT

# Breakfast

All full breakfast menus are accompanied by hot regular & decaf coffee, hot tea and fruit juices. Served displayed, minimum order of 15 guests.

## BREAKFAST DISHES

### Continental Breakfast 22/pp

*pastry platter, individual parfaits, hard boiled eggs, whole fruit (veg)*

### Classic Breakfast 26/pp

*scrambled eggs, pork sausage OR chicken sausage OR bacon, potatoes, sliced fresh fruit platter*

### Alpine Breakfast 32/pp

*scrambled eggs, sausage (pork OR chicken) AND bacon, potatoes, sliced fresh fruit platter, pastry platter, biscuits & pork sausage gravy*

## A LA CARTE BREAKFAST OPTIONS

### Oatmeal Bar 10/pp

*includes raisins, brown sugar, cinnamon sugar, chocolate chips, pecans, cream (veg)*

### Individual Berry Parfait 10/pp

*(veg, gf)*

### Pastry Platter 24/dozen

*(veg)*

### Sliced Fruit Platter 9/pp

*(veg, gf)*

### ADD-ON: Seasonal Berries To Sliced Fruit Platter 3/pp

*(veg, gf)*

### Waffles OR Pancakes OR French Toast 10/pp

*includes macerated strawberries, whip cream, butter, maple syrup, powdered sugar (veg)*

### Toast Station 8/pp

*includes bagels, english muffins, sliced bread, butter, jam, cream cheese, peanut butter (veg)*

### Bagels, Lox & Cream Cheese Station 25/pp

*includes toasters, 3oz lox/pp, assorted bagels, classic accompaniments (dill, red onion, capers) (veg)*

## BREAKFAST ENHANCEMENTS

### Individual Berry Parfait 10/pp

*(veg, gf)*

### Pastry Platter 24/dozen

*(veg)*

## ADD-ONS

### Seasonal Berries to Sliced Fruit Platter 3/pp

*(veg, gf)*

### Oatmeal 5/pp

*includes raisins, brown sugar, cinnamon sugar, chocolate chips, pecans, cream (veg)*

### Field Roast Sausage 6/pp

*(veg, gf)*

### Waffles OR Pancakes OR French Toast 5/pp

*(veg, gf)*

### Toast Station 3/pp

*(veg)*

### Bagels, Lox & Cream Cheese Station 15/pp

*(veg)*



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.

Due to seasonality & market conditions, menu selections & pricing are subject to change.

# Breaks

---

Break packages are priced per person; minimum order of 15 guests.

## BREAK PACKAGES

---

### Morning Break 15/pp

*fresh baked scones, Chef's Choice assorted pastries, honey-butter & marmalade, sliced fruit platter (veg)*

### ADD-ON: Individual Berry Parfait 10/pp

*(veg, gf)*

### Afternoon Break 18/pp

*individual veggie crudité, Cascade trail mix, fresh baked cookies (veg)*

### Bavarian Alps Break 22/pp

*soft pretzels (petit 2oz), Icicle Brewery bier cheese dip & whole-grain mustard, Land jaeger sausage, gouda cheese, (sub 5oz pretzel 3/pp)*

### Half-Day Beverages 12/pp

*regular & decaffeinated coffee, hot tea selection, soft drinks (4-hour service)*

### Full-Day Beverages 18/pp

*regular & decaffeinated coffee, hot tea selection, soft drinks (8-hour service)*



## A LA CARTE OPTIONS

---

Sliced Fruit Platter 9/pp

Assorted Cookies 24/dozen

Trail Mix 8/pp

Gummy Bears 6/pp

Soft Pretzels (2oz) 36/dozen  
*Dijon & Whole-Grain Mustard (veg)*

Soft Pretzels (5oz) 60/dozen  
*Bier Cheese & Whole-Grain Mustard dipping sauce (veg)*

Landjaeger Sausage 6/pp

Village Brownies 8/pp  
*(veg)*

## BEVERAGES

---

Soft Drinks 4/each

House-Made Lemonade 25/gallon

Bavarian Punch 25/gallon

Iced Tea 25/gallon

Regular Hot Coffee 50/gallon

Decaffeinated Hot Coffee 50/gallon

Hot Tea Selection 50/gallon

Bottled Juices 6/each

Bottled Water 4/each

La Croix Sparkling Cans 4/each

Glass Bottle Sparkling Water 6/each

*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.*

*Due to seasonality & market conditions, menu selections & pricing are subject to change.*

# LUNCH

All lunch menus are accompanied by house-made lemonade & iced tea.  
Minimum order of 15 guests.

## DISPLAYED LUNCH

### Taco Bar 28/pp

#### Southwest Salad

romaine lettuce, corn, black beans, mild peppers,  
crispy tortilla strips, shredded cheddar, cilantro-lime  
vinaigrette (veg)

#### Spicy Ground Beef

(gf)

#### Grilled Achiote Chicken

(gf)

#### Fajita Veggies

(veg, gf)

#### Spanish Rice

(gf)

#### Refried Beans

(gf)

#### Vegan Black Beans

(veg, gf)

#### Flour Tortillas

(veg)

#### Corn Taco Shells

(veg)

ADD ON: House-made tostada bowls  
(deep-fried flour tortilla) 4/pp

#### CONDIMENTS:

- Chopped Lettuce (veg, gf)
- Sour Cream (veg, gf)
- Tomato Salsa (veg, gf)
- Cilantro (veg, gf)
- White Onion (veg, gf)
- Pickled Jalapeno (veg, gf)
- Shredded Mexican cheese blend (veg, gf)
- Green Onion (veg, gf)
- Bottled Spicy Sauce (veg, gf)

#### ADD-ONS

#### Guacamole 2/pp

(veg, gf)

#### Vegan Sour Cream 20/pint

(veg, gf)

#### Nacho Cheese Sauce & Tortilla Chips 3/pp

(veg)

#### Handcut Sweet Corn Pico de Gallo 2/pp

(veg, gf)

## DISPLAYED LUNCH

### Pasta Bar 25/pp

#### Italian Salad Bar

all toppings served on side:

- pepperoncini (veg, gf)
- salami (gf)
- kalamata olives (veg, gf)
- sundried tomato (veg, gf)
- red onion (veg, gf)
- croutons (veg)
- shaved parmesan (veg, gf)
- caesar dressing (gf)
- balsamic vinaigrette (veg, gf)

#### Marinara Sauce

(veg, gf)

#### Alfredo Sauce

(veg)

#### Spaghetti

(veg)

#### Penne

(veg)

#### Parmesan Cheese

(veg, gf)

#### Chili Flakes

#### Garlic Bread

(veg)

ADD ON- Whole Grain Gluten-Free  
pasta 2/pp

ADD ON- Meatballs in Marinara Sauce  
2/pp

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.

Due to seasonality & market conditions, menu selections & pricing are subject to change.

# LUNCH

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

## DISPLAYED LUNCH

### Baked Potato Bar 25/pp

#### JJ's House Salad

*mixed baby greens, cucumber, tomato, shredded carrot, red onion (veg, gf)*

#### Served with:

- croutons (veg)
- house-made ranch dressing (veg, gf)
- caesar dressing (gf)
- raspberry vinaigrette (veg, gf)

#### Baked Russet Potatoes

*(veg, gf)*

#### Served with:

- bacon bits (gf)
- green onion (veg, gf)
- whipped butter (veg, gf)
- sour cream (veg, gf)
- broccoli (veg, gf)
- shredded cheese (veg, gf)

#### ADD-ON: Seasoned Ground Beef 4/pp

*(gf)*

#### ADD-ON: Hot Queso Sauce 2/pp

*(veg)*

### Tumwater Deli 25/pp | + 5/pp for individually packaged

#### Mediterranean Ciabatta

*hummus, roasted eggplant, tomato, lettuce, cucumber, Kalamata olive, mozzarella (veg)*

#### Turkey & Cranberry Baguette

*swiss cheese, apple aioli*

#### Roast Beef & Provolone Pretzel Roll

*horseradish honey mustard aioli, pickled onions*

#### Chicken Caesar Wrap

*grilled chicken, savory spinach tortilla*

### Accompanied by Chips, a House-Baked Cookie, & Bottled Water

*(veg)*

### JJ's Favorites 35/pp

#### Emerald City Salad

*garden vegetables, wild rice, lemon vinaigrette (veg, gf)*

#### Blueberry, Corn & Quinoa Salad

*(veg, gf)*

#### Roasted Garlic Green Beans & Rainbow Carrots

*(veg, gf)*

#### Mashed potatoes

*(veg, gf)*

### Choose 2 entrees (add 5/pp)

·Eastern Cascade Apricot Chicken- herbed apricot and citrus glaze, rosemary apricots (gf)

Seared Mahi Mahi- tropical fruit salsa, miso beurre blanc (gf)

·Potato Gnocchi Primavera pearl onions, english peas, pesto (veg)

·Roasted Vegetable Terrine (veg, gf)

·Flat Iron Steak- chimichurri, arugula (gf) - ADD 5/pp

#### Washington State Peach Cobbler

*vanilla bourbon whipped cream (veg)*

*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.*

*Due to seasonality & market conditions, menu selections & pricing are subject to change.*

# LUNCH

---

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

## PLATED LUNCH 45/PP

---

**SALAD** one selection for all guests to enjoy

**Mixed Greens**

*dried cranberries, gorgonzola, & raspberry vinaigrette (veg)*

**Hearts of Romaine Caesar**

*shaved parmesan, focaccia croutons*

**Emerald City Salad**

*garden vegetables, wild rice, lemon vinaigrette (veg, gf)*

**ENTRÉE** choose two selections from which your guests will choose, selection count required 7 days prior to event (add 5/pp for 3 selections)

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

**Grilled Flat Iron Steak**

*red wine demi-glace, crispy onions*

**Chicken Saltimbocca**

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

**Seared Alaskan Cod**

*roasted corn béchamel, melted leeks*

**Roasted Vegetable Terrine**

*mild yellow curry (veg, gf)*

**DESSERT** one selection for all guests to enjoy

**Wenatchee Apple Strudel**

*(veg)*

**Royal Lemon Torte**

*(veg)*

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.

Due to seasonality & market conditions, menu selections & pricing are subject to change.

# RECEPTION

*Appetizer Bites priced per dozen, minimum order of two dozen.  
(add 5/pp for passed service)*

## COLD APPETIZERS

---

Wenatchee Valley Pear &  
Gorgonzola Bruschetta 28/dozen

Cold Smoked Lox Rosette 32/dozen  
*dill cream cheese, rye toast*

Prosciutto & Apricot Jam Crostini  
30/dozen

Deviled Eggs 28/dozen  
*mama lil's pickled pepper*

## HOT APPETIZERS

---

Chicken & Waffles 32/dozen  
*sweet chili maple glaze*

Blackened Mahi Mahi Skewers  
36/dozen  
*topped with ginger glaze*

Spanakopita 32/dozen

Mini Vegetable Galette 40/dozen

Italian Sausage Stuffed Cremini  
Mushroom 36/dozen

Chimichurri Beef Skewers  
48/dozen

## DISPLAYED APPETIZER STATIONS

---

Priced per person, minimum order of 25  
guests

**Cheese & Meats Board 20/pp**  
*assortment of cheese & charcuterie meats,  
breads, dried fruit*

**Vegetable Crudit  10/pp**  
*assorted seasonal vegetables with house-made  
hummus & ranch*

**Poppin' Potato Bar 15/pp**  
·sweet potato fries  
·garlic parmesan fries  
·kartoffelpuffer (German potato pancakes)  
·wenatchee apple sauce  
·house-made ranch  
·whole grain mustard  
·pesto aioli  
·truffle aioli  
·spicy curried ketchup

**Slider Bar 25/pp**  
·cheeseburger  
·pulled pork  
·black bean patty, roast red pepper &  
mushroom  
·garlic parmesan fries

**Bavarian Treats 30/pp**  
·2oz pretzels (3/pp upcharge for 5oz pretzels)  
with beer cheese & mustard on side  
·mini brats-on-buns, sauerkraut & whole grain  
mustard on side  
·gouda, gruyere, cambozola  
·land jaeger sausage  
·profiteroles with Bavarian cream

**Dessert Bar 25/pp**  
·profiteroles with Bavarian cream  
·mini-Wenatchee apple strudel  
·village brownies  
·berry tartlets

**Sliced Fruit Platter 9/pp**  
*add berries to sliced fruit platter 3/pp*

*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.*

*Due to seasonality & market conditions, menu selections & pricing are subject to change.*

# DINNER

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

## DISPLAYED DINNER

The Backyard Grill 55/pp

**SALADS** choose two selections  
(add 3/pp for 3 selections)

Wenatchee Apple Jicama Slaw  
(veg, gf)

Sweet Corn & Basil Salad  
(veg, gf)

Mixed Field Greens  
*garden vegetables, balsamic vinaigrette*  
(veg, gf)

**ENTRÉES** choose two selections  
(add 8/pp for 3 selections)

BBQ Chicken  
*sriracha honey glaze* (gf)

Grilled Flat Iron Steak  
*sautéed mushrooms & onions*

Grilled Mahi Mahi  
*tropical fruit salsa, miso beurre blanc* (gf)

Fresh Pacific NW Cedar Plank  
Salmon (add 10/pp)  
*Only available in-season, typically late spring-early fall, subject to availability & delivery. (gf) [Grilled Mahi Mahi (no upcharge) will be substituted if not available]*

Smoked Baby Back Pork Ribs (add 5/pp)

BBQ Veggie Shish Kebab (veg, gf)

Beer Braised Brats  
*with grilled peppers and onions & house sauerkraut* (gf)

**SIDES** choose two selections  
(add 4/pp for 4 selections)

Pasta Primavera Salad  
*penne pasta, seasonal vegetables, vinaigrette* (veg, gf)

Red, White & Blue Potato Salad  
*red jacket potato, bacon, blue cheese, green onion, sour cream, mayonnaise* (gf)

Garden Potato Salad  
*yukon gold potato, celery, scallions, shredded carrot, garlic, parsley, extra-virgin olive oil* (veg, gf)

Wenatchee Apple Jicama Slaw

Grilled Yakima Asparagus (add 3/pp)  
*(veg, gf) [Local asparagus only available in season, typically late spring-early summer, out-of-state asparagus substituted when local is out of season]*

Baked Potato Bar (add 5/pp)

## DESSERT

Snow Lakes Strawberry-Rhubarb  
Shortcake  
(veg)

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.

Due to seasonality & market conditions, menu selections & pricing are subject to change.

# DINNER

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

## DISPLAYED DINNER

### The Northwest Passage 65/pp

**SALADS** choose two selections  
(add 4/pp for 3 selections)

**Kale Salad**  
*creamy lemon vinaigrette*

**Blueberry & Quinoa Salad**

**Caprese Salad**  
*tomato, fresh mozzarella, basil, balsamic reduction*

**Emerald City Salad**  
*garden vegetables, wild rice, lemon vinaigrette (veg, gf)*

**ENTRÉES** choose two selections |  
add a third entrée for an additional  
(add 8/pp for 3 selections)

**Grilled Chicken**  
*ginger & peach relish (gf)*

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

**Chef's Selection Seasonal Fresh Pacific Fish** (*Sablefish [Black Cod], Salmon, Steelhead, or Halibut*) Please indicate first and second preferences. [Subject to availability & delivery. Alternate PNW fresh fish will be substituted if primary choices not available] (gf)

**Vegetarian Gnocchi**  
*spring peas, pearl onions, butternut squash, pesto (veg)*

**Roasted Vegetable Terrine**  
*mild yellow curry (veg, gf)*

**SIDES** choose two | add a third side for an additional (add 6/pp for 3 selections)

**Herb Roasted Red Jacket Potatoes**  
(veg, gf)

**Wild Rice Pilaf**  
(veg, gf)

**White Cheddar & Walla Walla**  
(veg)

**Onion Mashed Potatoes**  
(veg, gf)

**Broccolini & Roasted Sweet Peppers**  
(veg, gf)

**Roasted Green Beans & Rainbow Carrots**  
(veg, gf)

**Northwest Seasonal Vegetables**  
(veg, gf)

## DESSERT

**Washington Pear Crisp- vanilla cream**  
(veg)

*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.*

*Due to seasonality & market conditions, menu selections & pricing are subject to change.*

# DINNER

---

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

## PLATED DINNER

---

**SALADS** one selection for all guests to enjoy

**Mixed Greens**

*dried cranberries, gorgonzola, & raspberry vinaigrette (veg, gf)*

**Hearts of Romaine Caesar**

*shaved parmesan, focaccia croutons (veg)*

**Tuscan Kale Salad**

*toasted pepitas, lemon vinaigrette, ruby & gold roasted beets (veg)*

**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 65/pp**

*wrapped with ham & stuffed with gruyere, Dijon cream sauce*

**Grilled Beef Tenderloin 80/pp**

*crispy onions, pickled horseradish, red wine demi-glace*

**Grilled Mahi Mahi 70/pp**

*tropical fruit salsa, miso beurre blanc (gf)*

**Cedar Plank Roasted Wild Salmon 80/pp**

*white truffle & corn béchamel*

*(Only available in-season, typically late spring-early fall, subject to availability & delivery. (gf)*

*[Grilled Mahi Mahi (no upcharge) will be substituted if not available]*

.

**Eggplant Roulade 65/pp**

*moonblush tomato, basil, ricotta, mozzarella, roasted tomato sauce*

**Surf & Turf 90/pp**

*grilled beef tenderloin with red wine demi, & jumbo prawns with tomato garlic buerre blanc*

**DESSERT** one selection for all guests to enjoy

**Wenatchee Apple Strudel**

*(veg)*

**Black Forest Brownie Sundae**

*(veg)*

**Royal Lemon Torte**

*(veg)*

**Flourless Chocolate Torte**

*(veg, gf)*

*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.*

*Due to seasonality & market conditions, menu selections & pricing are subject to change.*

# BAR & BEVERAGE

---

*All bars are subject to a bartender and minimum service time of two hours | \$75.00 per hour, per bartender. Cash Bar increase +\$2 per drink*

## BEER

---

**Domestic Beer 7/each (9 cash bar)**  
*Coors Light, Budweiser, Stella Artois, Modello Especial*

**Bottled Craft Beer, Cider 9/each (11 cash bar)**  
*Pike Brewing Juicy IPA, Pfriem Pale Ale, IBC Pilsner, IBC Bootjack IPA, Pike Brewing Kilt Lifter Scotch Ale, Tieton Cider Apple, Bourbon Barrel Peach.*

## WINE

---

**House Wine**  
**White Canyon Road 38/bottle ~ (11/glass cash bar)**  
*(Sauvignon Blanc, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, Pinot Noir, Red Blend)*

## LIQUOR

---

Consumption based per 1.5 oz pour

**House Liquor 11/pour (13 cash bar)**  
*Hood River Distillers Lewis and Clark Premium: Vodka, Rum, Gin and Bourbon*

Lunazul Tequila

Christian Brothers Brandy

**Premium Liquor 14/pour (16 cash bar)**

Grey Goose Vodka

Bombay Sapphire Gin

Cazadores Reposado Tequila

Bacardi Silver Rum

Buffalo Trace Bourbon

Martell VSOP Cognac

Pendelton 1910 Rye

Dewars White Label Scotch

*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.*

*Due to seasonality & market conditions, menu selections & pricing are subject to change.*

# SPECIALTY COCKTAILS

---

*select up to 3 for your event*

Mule - 15/drink (17 cash bar)

*pick your spirit: rum, whiskey, or vodka*

Classic Margarita - 15/drink (17 cash bar)

Old Fashioned - 20/drink (22 cash bar)

Martinis - 22/drink (24 cash bar)

*pick your spirit: gin or vodka*

## ZERO PROOF

*non-alcoholic cocktails - 12 per drink (14 cash bar)*

Nogroni

*lyre's london dry spirit, lyre's apéritif rosso,  
lyre's italian orange*

Espresso Martino

*lyre's white cane spirit, lyre's coffee  
originale*

Garden Grove

*seedlip darden and fevertree elderflower  
tonic*

## NON - ALCOHOLIC

Assorted Soft Drinks 4/each (5 cash bar)

House-Made Lemonade 25/gallon

Bavarian Punch 25/gallon

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.

Due to seasonality & market conditions, menu selections & pricing are subject to change.



  
Icicle Village  
RESORT