



Icicle Village Resort Catering Menus

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 selections, & fruit juices, served as a buffet.
Breakfast menus are priced per person. Minimum order of 15 guests.

Displayed Breakfast: Continental Breakfast - \$18

pastry platter, individual parfaits, hard-boiled eggs

Displayed Breakfast: Standard Breakfast - \$22

scrambled eggs, sausage, bacon, potatoes, fresh fruit

Displayed Breakfast: Upgraded Breakfast - \$28

scrambled eggs, sausage, bacon, potatoes, fresh fruit, Bavarian waffles

Displayed Breakfast: Breakfast of the Day - \$16

chef's menu based on the hotel breakfast – served displayed in your event space

BREAKFAST ENHANCEMENTS

Individual Berry Parfait - \$8 per person

Pastry Platter *honey-butter, marmalade* - \$20 per dozen

German Deviled Eggs (*gefüllte eier*) - \$6 per dozen

Mimosas *sparkling wine & orange juice* - \$12 per drink

Bloody Marys *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

\$100 per hour chef attendant fee applies,
1 hour minimum

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.




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BREAK | IMBISS

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

Morgen 'Morning' Break - \$12

fresh-baked scones, honey-butter & marmalade, granola bars

Nachmittag 'Afternoon' Break - \$14

individual veggie crudité, Cascade trail mix, fresh baked cookies

Bavarian Alps Break - \$16

soft pretzels, Icicle Brewery beer cheese dip & mustard, Landjaeger sausage, Baby Bell gouda, German chocolate cake brownies

Half-Day Beverages - \$12

hot regular & decaf coffee, hot tea selections, soft drinks (4-hour service)

Full-Day Beverages - \$18

hot regular & decaf coffee, hot tea selections, soft drinks (8-hour service)

A LA CARTE

Packaged

Assorted Cookies - \$24 per dozen

Trail Mix - \$8 per person

Gummibärchen Gummy Bears - \$6 per person

Bavarian Heritage

Soft Pretzels with dipping sauce - \$22 per dozen

Landjaeger Walking Sausage - \$6 per person

German Chocolate Brownies - \$8 per person

Beverages

Assorted Soft Drinks - \$4 each

Bottled Waters - \$4 each

Assorted Bottled Juices - \$6 each

House-Made Lemonade - \$20 per gallon

Iced Tea - \$20 per gallon

Bavarian Punch - \$20 per gallon

Hot Regular Coffee - \$75 per 1.5 gallons

Hot Decaf Coffee - \$75 per 1.5 gallons

Hot Tea Selections - \$75 per 1.5 gallons




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LUNCH | MITTAGESSEN

All lunch menus are accompanied by house-made lemonade & iced tea, served as a buffet.
Lunch menus are priced per person. Minimum order of 15 guests.

Displayed Lunch: Light & Bright - \$18

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

accompanied by chips & a house-baked cookie

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*

add \$2 per person for individually packaged

accompanied by chips, a house-baked cookie, & a bottled water

Displayed Lunch: JJ's Northwest Favorites - \$28

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

Blueberry, Corn & Quinoa Salad

Eastern Cascade Apricot Chicken

Seared Wild Northwest Salmon *saffron butter sauce*

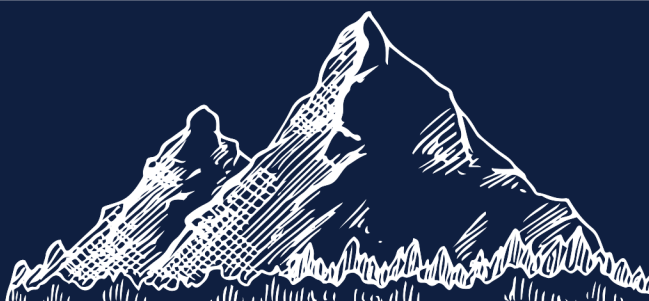
Potato Gnocchi Primavera *spring vegetables, pesto*

Roasted Garlic Green Beans & Rainbow Carrots

Washington State Peach Cobbler *vanilla bourbon whipped cream*

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LUNCH | MITTAGESSEN

All lunch menus are accompanied by house-made lemonade & iced tea.
Lunch menus are priced per person.

Plated Lunch - \$36

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 | 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 *dill cream cheese, rye toast* - \$28

Prosciutto & Apricot Jam Crostini - \$26

Deviled Egg *Mama Lil's pickled pepper & avocado* - \$24

HOT

Chicken & Waffles *sweet chili maple glaze* - \$28

Ginger Soy Wild Salmon Sate - \$30

Italian Sausage Stuffed Cremini Mushroom - \$26

Braised Beef Potato Cup *horseradish crème fraiche* - \$28

Displayed Appetizer Stations

priced per person, minimum order of 10 guests

Traditional Charcuterie Board - \$12

assortment of cheese & meats, breads, dried fruit

Leavenworth Charcuterie Board - \$14

assortment of locally sourced cheese & sausages, pickles, pretzel bites

Vegetable Crudité - \$8

assorted seasonal vegetables with house-made hummus & ranch

BYO Crostini - \$10

build your own crostini stack with an assortment of house-crafted topping

PIGS 'N BAVARIAN BLANKET

chef-attended dining station

selection of locally sourced sausages

plant-based option available

brot & brötchen (loaves & rolls)

accompanied by dipping sauces

\$16 per person

\$100 per hour chef attendant fee applies,

1 hour minimum

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DINNER | ABENDESSEN

All dinner menus are accompanied by dinner rolls & butter, hot regular & decaf coffee, & hot tea selections, served as a buffet.
Dinner menus are priced per person. Minimum order of 15 guests.

Displayed Dinner: The Backyard Grill - \$45

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 person

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 person

White Cheddar & Caramelized Onion Potatoes

Wild Rice Pilaf

Grilled Asparagus

Northwest Seasonal Vegetables

DESSERT

Strawberry Rhubarb Shortcake

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DINNER | ABENDESSEN

All dinner menus are accompanied by dinner rolls & butter, hot regular & decaf coffee, & hot tea selections, served as a buffet.
Dinner menus are priced per person. Minimum order of 15 guests.

Displayed Dinner: Welcome to Leavenworth - \$48

SALAD

German Potato Salad

Austrian Tomato & Cucumber Salad

ENTRÉE

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

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 person

House-Made Sauerkraut & Bacon

Braised Red Cabbage Bavarian

Fried Potatoes

Rizi Bizi Pilaf

DESSERT

Apple Strudel *vanilla cream & caramel sauce*

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DINNER | ABENDESSEN

All dinner menus are accompanied by dinner rolls & butter, hot regular & decaf coffee, & hot tea selections, served as a buffet.
Dinner menus are priced per person. Minimum order of 15 guests.

Displayed Dinner: The Northwest Passage - \$50

SALAD

choose two selections

Kale Salad *creamy lemon vinaigrette*

Blueberry & Quinoa Salad

Marinated Tomato Salad *fresh mozzarella, basil pesto, balsamic reduction*

ENTRÉE

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

Grilled Chicken *ginger & peach relish*

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

Seared Wild Salmon *roasted corn beurre blanc*

Vegetarian Gnocchi *spring peas, pearl onions, butternut squash, pesto*

SIDES

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

Herb Roasted Red Jacket Potatoes

Mushroom Risotto

Broccolini & Roasted Sweet Peppers

Northwest Seasonal Vegetables

DESSERT

Washington Apple Crisp *vanilla cream*

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DINNER | ABENDESSEN

All dinner menus are accompanied by dinner rolls & butter, hot regular & decaf coffee, & hot tea selections
Dinner menus are priced per person.

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 wrapped with ham & stuffed with gruyere, Dijon cream sauce - \$56

Double-Cut Hard Cider Brined Pork Loin Wenatchee Valley apple & sweet onion relish - \$56

Braised Beef Short Rib Sauerbraten slow-cooked in Bavarian style, house-made spaetzle - \$60

Grilled Center-Cut Beef Sirloin crispy onions, pickled horseradish, red wine demi-glace - \$62

Seared Alaskan Halibut tomato basil tapenade, Dungeness crab nage - \$58

Cedar Plank Roasted Wild Salmon white truffle & corn béchamel - \$62

Butternut Squash Risotto - \$56

Dijon & Asiago-Crusted Portobello Mushroom Medallions roasted corn béchamel - \$58

Eggplant Roulade Field Roast plant-based Italian sausage, mozzarella, roasted tomato sauce - \$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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BAR & BEVERAGE | GETRÄNKE

All bars are subject to a bartender and minimum service time of two hours
\$50 per hour, per bartender, 1 bartender per 100 guests

Build Your Own Bar Experience - Hosted

*choose one or more of the following beverages to offer on your event bar
beverages will be charged based on consumption, priced per drink*

BEER

Assorted Beer, Domestic - \$6

Assorted Beer, Imported - \$7.50

Assorted Beer, Craft - \$8

Assorted Ciders - \$8

WINE

House Red & White - \$9

upgraded wine list available on request - charged per bottle

LIQUOR

House - \$10

includes an assortment of well & call liquor selections

Premium - \$13

includes an assortment of premium & cordial liquor selections

Signature Cocktails - \$14

Moscow Mule | Classic Margarita | Gin & Tonic | Mint Mojito

inquire about additional custom options

NON-ALCOHOLIC

Assorted Soft Drinks - \$4 each

Bottled Water - \$4 each

House-Made Lemonade - \$20 per gallon

Iced Tea - \$20 per gallon

Bavarian Punch - \$20 per gallon

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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, 1 bartender per 100 guests

Build Your Own Bar Experience - Cash

choose one or more of the following beverages to offer on your event bar

beverages will be charged based on consumption, priced per drink / inclusive pricing

BEER

Assorted Beer, Domestic - \$7

Assorted Beer, Imported - \$8

Assorted Beer, Craft - \$9

Assorted Ciders - \$9

WINE

House Red & White - \$10

upgraded wine list available on request - charged per bottle

LIQUOR

House - \$11

includes an assortment of well & call liquor selections

Premium - \$14

includes an assortment of premium & cordial liquor selections

Signature Cocktails - \$15

Moscow Mule | Classic Margarita | Gin & Tonic | Mint Mojito

inquire about additional custom options

NON-ALCOHOLIC

Assorted Soft Drinks - \$5 each

Bottled Water - \$5 each

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