

SAVOR

AT SEMIAHMOO



WE'RE KEEPING IT LOCAL

Our menu is thoughtfully composed with the finest locally-sourced ingredients, handpicked from the farms and waters of the Pacific Northwest. We are dedicated to supporting our local farmers and growers, ensuring that each dish not only bursts with unparalleled freshness but also contributes to the sustainability of our community.

Spotted Owl Farms	Blaine	2 miles	Rads Pepper Sauce	Bellingham	30 miles
Ferndale Farmstead	Ferndale	10 miles	Nerka Salmon	Bellingham	30 miles
Twin Sisters Creamery	Ferndale	12 miles	Avenue Breads	Bellingham	34 miles
Hempler's Smoked Meats	Ferndale	14 miles	Ten Fold Farm	Bellingham	36 miles
Wright Brother's Farm	Ferndale	15 miles	Growing Veterans Farms	Lynden	37 miles
Silver Creek Farm	Ferndale	16 miles	Cairnspring Mills	Burlington	39 miles
Bellingham Pasta Co.	Bellingham	19 miles	Judd Cove Oysters	Orcas Island	40 miles
Calypso Kitchens	Bellingham	20 miles	Skiyou Ranch Meats	Sedro-Woolley	44 miles
Misty Meadows Farms	Everson	20 miles	Skagit River Ranch	Sedro-Woolley	44 miles
Cloud Mountain Farm	Everson	24 miles	Samish Bay Creamery	Bow	47 miles
Taylor Shellfish	Bow	30 miles	Coro Salumi Meats	Seattle	98 miles



RISE & SHINE

Accompanied by regular & decaffeinated Caffè D'Arte coffee, hot tea selection.
Minimum of 15 guests. For groups under 15, a supplemental food charge may apply.
Priced per person unless otherwise noted.

Semiahmoo Spread

hard boiled eggs, bakery basket, sliced fruit, fruit juice ^{Veg}

Grab & Go Breakfast

choice of one, includes whole fruit, hot coffee, & bottled juice

BREAKFAST BURRITOS: potatoes, chorizo, eggs, cheese, pico de gallo
BREAKFAST SANDWICH: bacon, eggs + cheese, or veggie egg + cheese

Basic Breakfast

scrambled eggs with cheese, bacon, breakfast potatoes, whole fruit,
bakery basket, fruit juice

Build Your Own Breakfast Bowl

butter smashed red potatoes, scrambled eggs, salsa, shredded
cheese, bacon, sausage, grilled seasonal vegetables, avocado

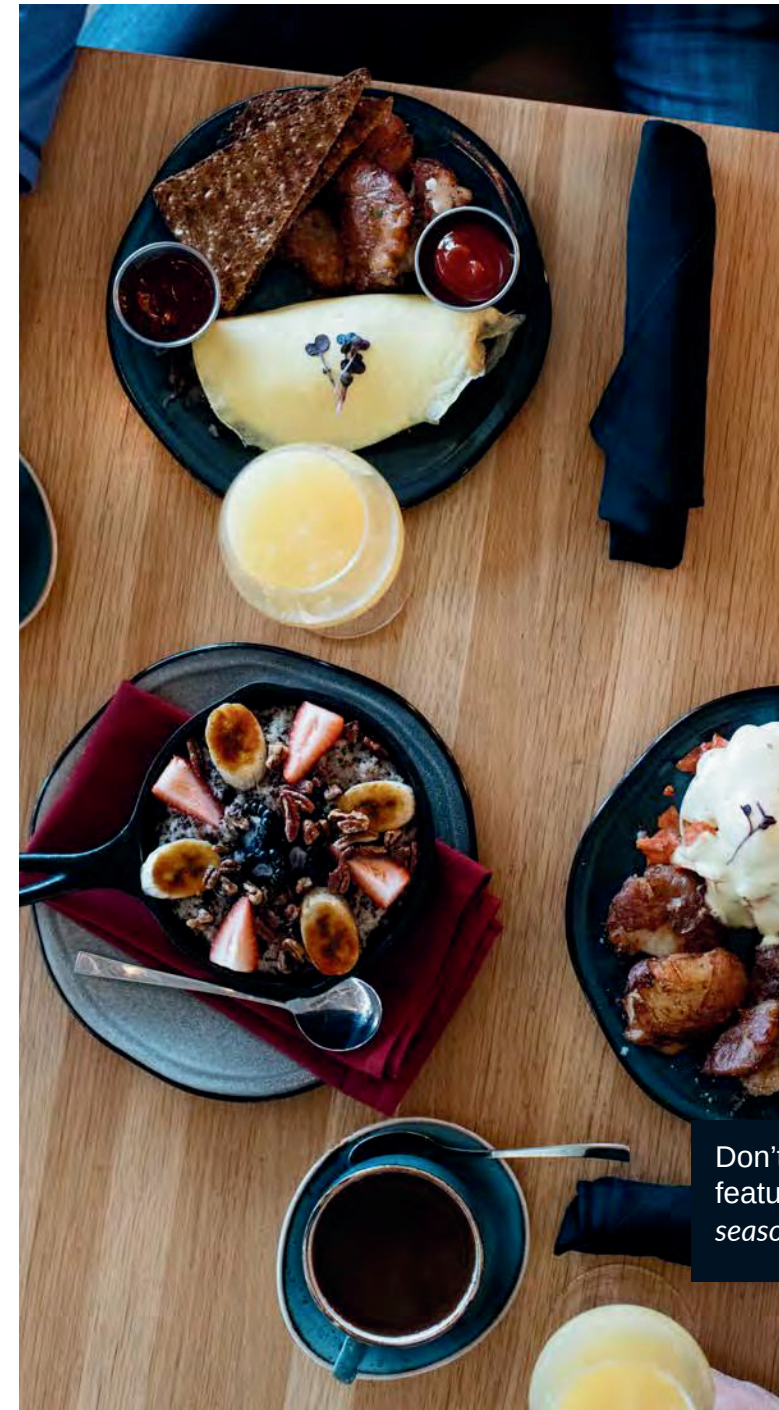
Plated Breakfast

For the Table | bakery basket, honey butter & seasonal preserves Main
Course | served with breakfast potatoes ^v, sliced fruit ^v choice of one or
pre-selected choice of two for an additional \$8 per person

THE CLASSIC: scrambled eggs, bacon & sausage ^{GF}
SIMPLE BY THE SEA: lox, toasted bagel + cream cheese, red onion & capers
BISCUITS + GRAVY: scrambled eggs, biscuits, sausage gravy ^{Veg available}
FRENCH: quiche florentine -or- quiche lorraine, hollandaise, simple green salad

Upgrade Your Spread

berry parfait
smoothies
bagels & cream cheese
oatmeal
avenue a english muffin breakfast sandwich, meat or veggie
lox bagels
burritos
croissant breakfast sandwich, meat or veggie



B E V E R A G E S

Includes Caffè D'Arte regular & decaffeinated coffee,
hot tea selection, assorted Coke® soft drinks

AL LA CARTE BEVERAGES

Caffè D'Arte Coffee
regular or decaffeinated coffee

Hot tea selection

assorted Coke soft drinks
sparkling water
kombucha & bottled juices
individual bottled smoothies
house-made lemonade
house-made flavored iced tea

HALF-DAY BEVERAGE SERVICE

UP TO 4 HOURS OF SERVICE
Assorted Coke Products, Regular Coffee, Decaf Coffee, Hot Tea Selection

FULL-DAY BEVERAGE SERVICE

UP TO 8 HOURS OF SERVICE
Assorted Coke Products, Regular Coffee, Decaf Coffee, Hot Tea Selection

Don't forget about our onsite Seaview Café,
featuring a full line of espresso drinks.
seasonal hours vary.

^{Veg}: Vegetarian | ^V: Vegan | ^{GF}: Gluten-Less | ^{DF}: Dairy-Free

All meeting/event charges are subject to a 24% taxable service charge, and applicable sales tax. Of this taxable service charge 45% (or 10.8% of the 24% taxable service charge) of the amount will be distributed to service personnel and 55% (or 13.2% of the 24% taxable service charge) of the amount will be retained by the property. Menu items can be customized to enhance your experience. Please connect with your event contact to confirm group menu. All dietary concerns must be disclosed prior to guarantee due date or we cannot guarantee accommodation without an additional charge.

A LA CARTE SNACKS

Priced per person. Minimum of 15 guests.

For groups under 15: service style will be confirmed, and a supplemental food charge may apply

Two servings estimated per person

SWEET

assorted cookies & brownies V, GF upon request

almond lemon bars contains nuts

churro sticks

individual fruit crisps V, GF

bakery basket

assorted muffins

build your trail mix

granola bars

seasonal cheesecake

berry parfait cups V, GF

SAVORY

veggie cups & ranch

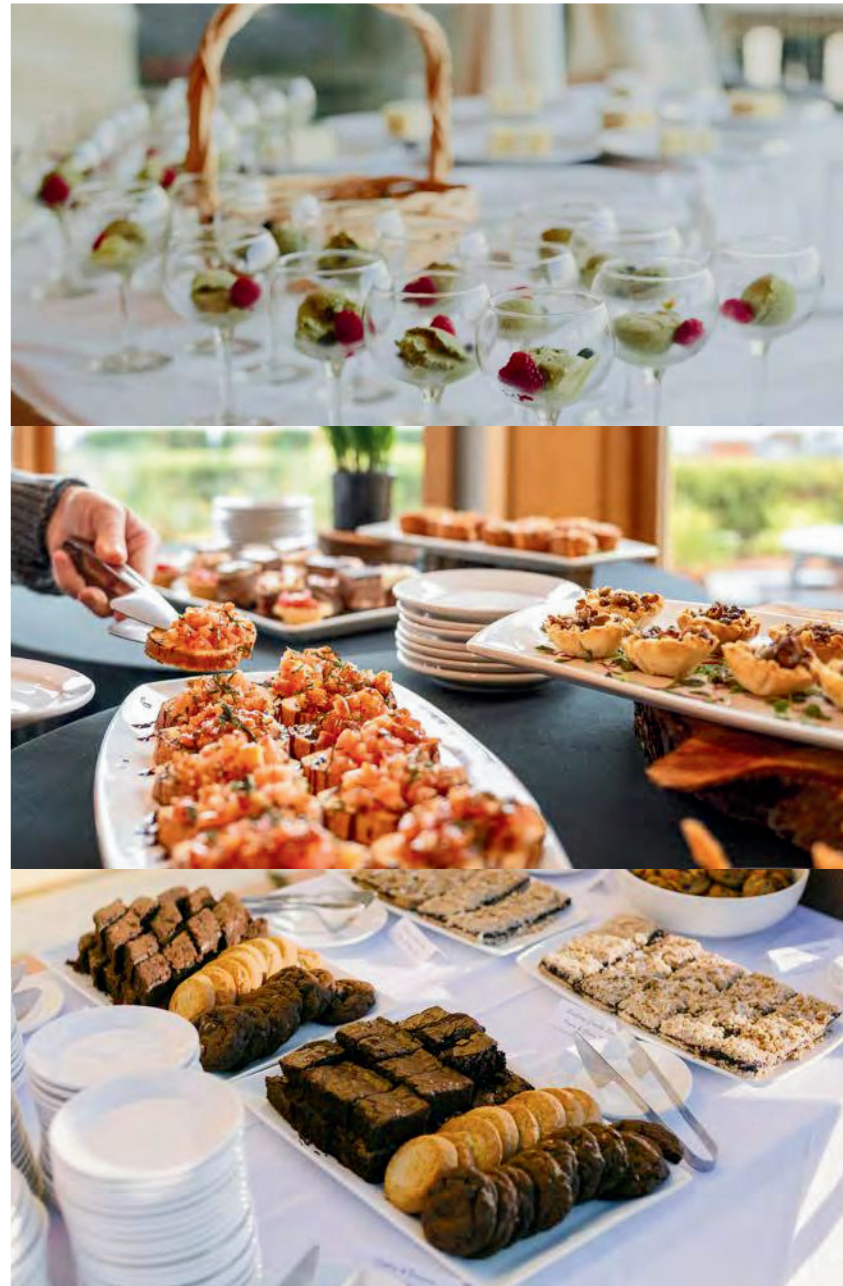
house-made chips & dips

popcorn bar V, GF

tortilla chips w/ salsa, guacamole & queso

soft pretzels w/ beer cheese & mustard

pinwheels



SNACK PACKAGES

Offered for up to two hours of service.

Minimum of 15 guests.

Priced per person.

Bonfire Break

s'mores bites, trail mix,
hot chocolate bar Veg

Itty Bitty Bites

assorted tea sandwiches, coconut macarons,
meringue cookies Veg

Lemonade Stand

seasonally flavored house-made lemonade,
sugar cookies, lemon bars Veg

Cheese

locally sourced cheeses, jam, fruit &
crackers Veg, GF Available

Charcuterie

assorted meats, assorted pickles,
mustards & crackers GF Available

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SEMIAMMOO

PLATED LUNCH

SALAD

choice of one

house - baby greens, ranch, balsamic [Veg](#)

baby spinach - bacon, goat cheese, sherry vinaigrette

ENTRÉE

entrées served with local seasonal vegetables

choice of one or pre-selected choice between two for an additional \$6 per person

pan seared coulotte steak - mushroom demi + smashed red potato [GF](#)

stuffed squash - stuffed with farro & roasted vegetables [Veg](#)

oven roasted skinless boneless chicken breast - tomato, lemon, capers + polenta cake [GF](#)

pacific northwest salmon - sauce romesco + warm lentil salad [GF](#), contains nuts

DESSERT

choice of one

seasonal cheesecake

chocolate mousse [GF](#)

seasonal fruit crisp [V](#)

[Veg](#): Vegetarian | [V](#): Vegan | [GF](#): Gluten-Less | [DF](#): Dairy-Free

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LUNCH BUFFET OF THE DAY

Minimum of 15 guests. Accompanied by house-made lemonade.
 Upgrade to a different day's menu for an additional cost per person.
 Chef's Choice Dessert available for an additional cost per person.
 For groups under 15, service style will be confirmed and a supplemental food charge may apply.
 Inquire with your event manager about having lunch menus for dinner.

MONDAY:

- Backyard BBQ**
 loaded baked potato salad GF
 coffee rubbed brisket DF, GF
 sweet tea brined BBQ DF, GF
 pulled BBQ jackfruit V
 southern braised greens GF
 baked mac & cheese Veg

TUESDAY:

- South of the Border**
 street corn salad Veg
 chicken chile verde GF
 steak ranchero DF, GF
 chili roasted cauliflower V
 charo beans Veg
 corn GF & flour tortillas Veg
 sour cream, salsa, avocado

WEDNESDAY:

- Coastal Cuisine**
 shrimp louie GF
 seared salmon, sauce romesco GF, Contains nuts
 fried chicken cutlets, gremolata
 roasted potato wedges GF, Veg
 seasonal vegetables V

THURSDAY:

- Italian Buffet**
 arugula caprese sala, balsamic vinaigrette GF
 eggplant parmesan Veg
 meatballs, marinara, rigatoni
 garlic bread V
 roasted garlic green beans V

FRIDAY:

- French Bistro**
 nicoise salad GF
 coq au vin GF
 beef bourguignon DF, GF
 ratatouille V
 lyonnaise potatoes Veg

SATURDAY:

- Asian Buffet**
 sesame noodle salad V
 general tso's chicken DF
 char siu pork DF
 stir-fried veggies V, GF
 fried rice

SUNDAY:

- Mediterranean Buffet**
 greek chopped salad
 mezi platter:
 • white beans tzatziki, feta, hummus, olives, fresh vegetables
 baked cod, lemon, garlic, olive oil
 roasted chicken, olives, roasted peppers, oregano
 dolmas



MIX & MATCH LUNCH BUFFET

pick 2 options

Soup

- creamy tomato soup GF
- chicken orzo soup
- mushroom barley soup

Salad

- baby greens
- romaine lettuce
- tomato
- cucumber
- olives
- giardinerie
- cheddar cheese
- feta cheese
- green onion
- chopped hard boiled egg

Cold Sandwich

- assorted sliced bread & rolls
- salami
- ham
- roast beef
- turkey
- assorted sliced cheese
- pickles
- lettuce
- tomato
- onion

Hot Sandwich

- grilled apple & cheddar
- philly cheesesteak
- grilled chicken pesto & aurgula
- inquire about vegan option

TAKE IT WITH YOU

GRAB & GO LUNCH \$47 PER PERSON
 minimum of 15 guests

choice of house made chips or pasta salad

pre-selected choice of
 italian chopped chicken salad wrap
 hummus, mushroom, olive, roasted red pepper, feta wrap (Veg)
 turkey & ham club sandwich (inquire about vegan sandwich)

bottled water & assorted coke products

chef's choice sweet treat



VEG: VEGETARIAN | V: VEGAN | GF: GLUTEN-LESS | DF: DAIRY-FREE

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LIBATIONS

All beverages are charged on a consumption basis. Host & no host options available. No shots allowed.
 Labor fees will be assessed at \$60 per hour. Minimum two-hour service, one bartender recommended per 75 guests.
 Inquire for our seasonal, rotating wine list or custom options for cocktails & mocktails. Specialty wines selected from our wine list are charged by the bottle.

H O S T E D & C A S H B A R S

Beer & Wine Bar

rotating Northwest beer or hard cider selections
 rotating domestic & imported beer selections
 sommelier's choice, house wine – red & white
 assorted soft drinks & sparkling water

Deluxe Bar

house liquor selections

features selections similar to: Tito's Vodka, Bacardi Silver Rum, Sauza Silver Tequila,
 New Amsterdam Gin, Jameson Irish Whiskey, Jim Beam Bourbon, Captain Morgan,
 Dewar's White Label Scotch. Ask your event manager for upgraded liquour options.

rotating Northwest beer or hard cider selections
 rotating domestic & imported beer selections
 sommelier's choice, house wine – red & white
 assorted soft drinks & sparkling water

Pacific Northwest Bar

PNW liquor selections

features selections similar to: Tito's Vodka, Bacardi Silver Rum, Sauza Silver Tequila,
 New Amsterdam Gin, Jameson Irish Whiskey, Jim Beam Bourbon, Captain Morgan,
 Dewar's White Label Scotch. Ask your event manager for upgraded liquour options.

rotating Northwest beer or hard cider selections
 rotating domestic & imported beer selections
 sommelier's choice, Washington wine – red & white
 assorted soft drinks & sparkling water

B A R P A C K A G E S

Beer & Wine Bar

4 hours of service: \$50 per person | Additional hours: \$12 per person/hour

rotating Northwest beer or hard cider selections
 rotating domestic & imported beer selections
 sommelier's choice, house wine – red & white
 assorted soft drinks & sparkling water

Deluxe Bar

4 hours of service: \$60 per person | Additional hours: \$14 per person/hour

house liquor selections
 rotating Northwest beer or hard cider selections
 rotating domestic & imported beer selections
 sommelier's choice, house wine – red & white
 assorted soft drinks & sparkling water

Pacific Northwest Bar

4 hours of service: \$70 per person | Additional hours: \$16 per person/hour

PNW liquor selections
 rotating Northwest beer or hard cider selections
 rotating domestic & imported beer selections
 sommelier's choice, Washington wine – red & white
 assorted soft drinks & sparkling water

Specialty Cocktails: \$150 per gallon

- Espresso Martini
- Spike Flavored Lemonade - your choice of flavor
- Negroni
- French 75
- Rum Punch
- Dark n Stormy
- Mai Tai
- Flavored Margarita - your choice of flavor
- Spicy Pineapple Tequila Punch
- Sangria - white or red

Specialty Mocktails: \$80 per gallon

- sunset spritzer
- no-jito
- strawberry ginger limeade
- arnold palmer
- lavender lemon spritz
- sparkling pineapple ginger ale





H A P P Y H O U R

Minimum of two dozen per selection

VEGGIE

mama lil's arancini Veg, GF
fig & ricotta crostini V
mac & cheese bites Veg
mushroom tarts Veg
tomato & olive bruschetta V, GF available
baked brie w/ seasonal jam Veg, GF

MEAT

smoke salmon bellini Veg, GF
steak tartare w/ black bread V
bay shrimp ceviche on wonton crisp Veg
crab cakes Veg
jumbo shrimp cocktail V, GF available
bacon wrapped dates

SKEWER

antipasto GF
steak frites w/ aioli
general tso's cauliflower V
curried shrimp fritter w/ green goddess sauce
shrimp & andouille sausage

STATIONED BOARDS

Minimum of 15 guests. Two servings estimated per person.

CRUDITE Veg

seasonal vegetables, hummus & black truffle ranch

CHARCUTERIE GF available

local cured meats, assorted pickles, mustards & crackers

CHEESE GF available, Veg

locally sourced cheeses, fruit, seasonal preserves & crackers

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PLATED DINNER

Priced per person, highest price prevails. Minimum of 15 guests.

For groups under 15, service style will be confirmed and a supplemental food charge may apply.

SALAD

choice of one for all guests

classic -mixed greens, blueberries, hazelnuts & golden balsamic vinaigrette GF V

arugula & beet- marinated beets, goat cheese, dill & sherry vinaigrette GF, Veg

caesar-romaine, black garlic dressing, croutons, parmesan & lemon GF available, DF

baby spinach- bacon, goat cheese, sherry vinaigrette

ENTRÉE

entrées served with local seasonal vegetables

accompanied by Avenue bread rolls, pinot noir butter & chef's seasonal roasted vegetables

pre-determined choice between three of the below entrées, final counts provided to venue ten days prior

bourbon braised short ribs - red wine-shallot demi-glace GF, DF

chicken piccata - lemon, caper, parsley & brown butter

king salmon - sauce romesco

coffee rubbed brisket - salsa verde GF

butter poached halibut - beurre blanc, mustard greens GF

fried chicken - honey & ranch

roasted black cod - wild mushrooms GF

mushroom ravioli - parmesan, sage brown butter, fried sage Veg

tuscan cauliflower - braised white beans V

bavette steak - chimmicurri

filet mignon - bourbon bordelaise

STARCH

choice of one for all guests

yukon gold mashed potatoes - cream, butter Veg

orzo pasta - lemon, green onion, dill Veg

butter smashed red potatoes

sweet & yukon potato mashed potatoes

wild rice pilaf- dried cranberry, hazelnut, parsley V, GF

saffron risotto - parmesan, parsley GF, Veg

mac & cheese- house-made cheese sauce, toasted breadcrumb

DESSERT

choice of one for all guests

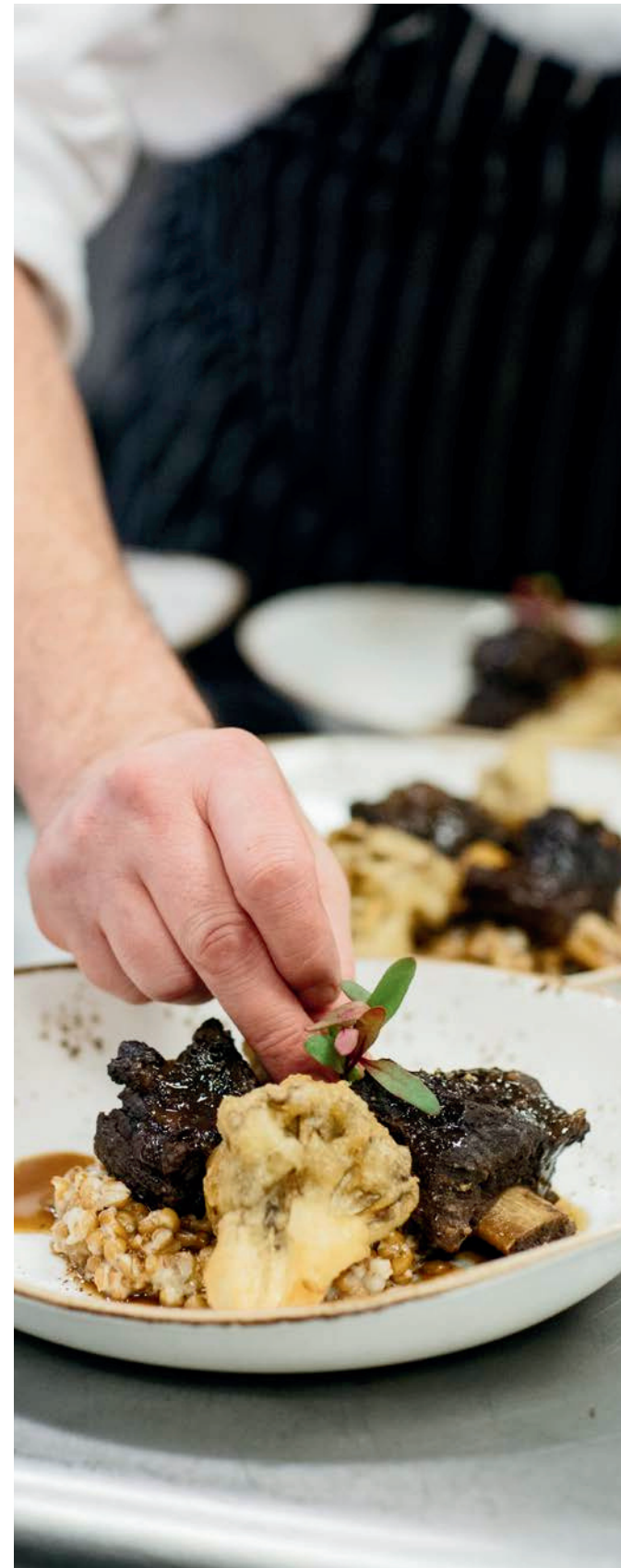
seasonal cheesecake Veg

chocolate royale Veg, contains nuts

seasonal panna cotta GF

miniature dessert display V, GF upon request

carrot cake Veg, contains nuts



ACTION STATIONS

\$150 chef attendant fee per hour applies to each station

for a la carte menu

priced per person unless otherwise noted

CEDAR PLANKED SALMON

honey glaze, hazelnut dukkah GF, DF, contains nuts

PRIME RIB

herb crust, truffle jus,
horseradish cream GF

*40 guest minimum

TURKEY

turkey confit
cranberry herb stuffing
mushroom gravy

VEGETABLE MIXED GRILL

seasonal vegetables, mushrooms,
pesto cream, lemon GF, contains nuts

SEAFOOD STATIONS

OYSTERS

local Washington oysters, mignonette,
horseradish & lemon GF, DF

SEAFOOD TOWER

crab legs, jumbo shrimp, Washington
oysters, smoked mussels GF, DF

DINNER BUFFET

DESIGN YOUR OWN DINNER

Accompanied by coffee, hot tea & chef's selection roasted seasonal vegetables.
Priced Per Person

SOUP+SALAD

CHOICE OF TWO, ADDITIONAL AVAILABLE FOR EXTRA CHARGE

tomato soup - classic tomato basil soup GF, Veg
Semiahmoo seafood chowder - clams, salmon, cod, bacon & potato GF
mixed greens - blueberries, hazelnuts w/ golden balsamic vinaigrette GF, V
arugula & beet - marinated beets, goat cheese, dill w/ sherry vinaigrette GF available, Veg
caesar - romaine, anchovy dressing, croutons, parmesan & lemon GF, DF available
quiona salad - cucumber, cherry tomato, citrus vinaigrette, avocado GF, V
orecchiette pasta - olives, roasted red peppers, feta, green goddess dressing

ENTRÉES

CHOICE OF TWO, ADDITIONAL AVAILABLE FOR EXTRA CHARGE

bourbon braised short ribs - red wine-shallot demi-glace GF, DF
roasted black cod - wild mushrooms GF
mushroom ravioli - parmesan, sage brown butter, fried sage Veg
fried chicken - hot honey & ranch
king salmon - Pomegranate agrodoce
tuscan cauliflower - braised white beans GF, V
stuffed squash - seasonal stuffed squash w/ farro & vegetables GF, V
chicken marsala - local mushrooms
cheese tortellini - vodka sauce
bavette steak - chimmicurri
pork milanese

STARCH

CHOICE OF TWO, ADDITIONAL AVAILABLE FOR EXTRA CHARGE

yukon gold mashed potatoes - cream, butter GF, Veg
fingerling roasted potatoes - olive oil, garlic, oregano
orzo pasta - lemon, green onion, dill Veg
wild rice pilaf - dried cranberry, hazelnut, parsley GF, V
butter smashed red potatoes - dill
saffron risotto - parmesan, parsley GF, Veg
mac & cheese - house-made cheese sauce, toasted breadcrumb Veg

DESSERT

CHOICE OF ONE, ADDITIONAL AVAILABLE FOR EXTRA CHARGE

seasonal cheesecake Veg
chocolate royale Veg, contains nuts
individual fruit crisp GF, V
miniature dessert display V, GF upon request

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L A T E N I G H T

Minimum of 15 guests and/or minimum of three pizzas.

Priced per person, unless otherwise noted

BAR BITES

PRETZEL

warm soft pretzels, beer cheese,
stone ground mustard

FRY BAR

classic & sweet potato fries,
garlic aioli, ketchup, ranch,
honey mustard

MINI CORN DOGS

ketchup, mustard & ranch

BAKED POTATO BAR

bacon, green onion, cheeses, sour
cream, jalapeno, chili

POUTINE BAR

French fries, local cheese curds,
brown gravy

SLIDERS

cheeseburger, fried chicken,
grilled cheese & tomato

FLAT BREAD PIZZAS

classic cheers - three cheese, red sauce Veg

pepperoni - crispy pepperoni, red sauce

forager - wild mushroom, ricotta, basil, garlic sauce Veg

hawaiian - ham, pineapple & jalapeno, red sauce

supreme - pepperoni, bell pepper, olive, Italian sausage, red sauce

veggie supreme - peppers, onion, mushroom, artichoke & tomato, garlic Veg

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