

# SAVOR

## AT SEMIAHMOO



# HAND-FORGED CUISINE UNLIKE ANY OTHER

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Our kitchen is built with the craftsmanship and creativity of our team. We are nestled between the Salish Sea and the Cascade Mountains, with the nearby valleys and fields rich in a community of sustainable farming. We source our ingredients from local producers to bring together flavors and experiences not to forget.

- Semiahmoo Executive Chef Micah Windham

# KEEPING IT LOCAL

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

Basic Breakfast  
scrambled eggs with cheese, bacon, breakfast potatoes, sliced fruit,  
bakery basket GF available

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

SCRAMBLED BOWLS: meat or veggie  
BREAKFAST TACOS: thick corn tortillas, eggs, chorizo, pico de gallo GF  
BREAKFAST BURRITOS: potatoes, chorizo, eggs, cheese, pico de gallo, sour cream  
BREAKFAST SANDWICH: bacon, eggs + cheese, or veggie egg + cheese

Build-Your-Own Breakfast  
served with sliced seasonal fruit v & bakery basket Veg  
choice of one from each category

EGGS: scrambled with cheese, baked frittata Veg, GF/DF available  
MEATS: chicken apple sausage, sliced roast ham, bacon GF  
POTATOES: potatoes O'Brien with peppers & onions, whole roasted baby red potatoes v  
GRIDDLE: French toast, bagel Veg, GF available

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 cost

THE CLASSIC: scrambled eggs, bacon GF  
SIMPLE BY THE SEA: smoked salmon lox, toasted bagel + cream cheese Veg, GF available  
BISCUITS + GRAVY: scrambled eggs, biscuits, sausage gravy Veg available  
VEGGIE: baked vegetable frittata Veg, GF available

Upgrade Your Spread  
Berry Parfait Veg, DF available  
Smoothie Shooters Veg, GF, DF, V available  
Oatmeal Bar: dried fruit, brown sugar, candied pecans v, GF, DF, nuts  
Assorted Bagels with Cream Cheese  
bacon, swiss cheese, egg, black garlic aioli, rosemary english muffin  
lox, dill cream cheese, tomato, black garlic aioli, bagel  
cheddar cheese, tomato, avocado, egg, pesto, croissant  
sausage, eggs, tomato, black beans, potatoes, flour tortilla



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

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# BEVERAGES & SNACKS

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

## A LA CARTE BEVERAGES

Caffè' D'Arte Coffee  
regular or decaffeinated coffee

Hot tea selection

Assorted Pepsi soft drinks  
Sparkling water  
Kombucha & bottled juices  
Individual bottled smoothies  
House-made lemonade  
House-made flavored iced tea

## BEVERAGE PACKAGES

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

## HALF-DAY BEVERAGE SERVICE

UP TO 4 HOURS OF SERVICE

## FULL-DAY BEVERAGE SERVICE

UP TO 8 HOURS OF SERVICE

Don't forget about our onsite Seaview Café,  
featuring a full line of espresso drinks.  
Open seasonally.



## SNACK PACKAGES

Priced per person. Offered for up to two hours of service.  
Minimum of 15 guests.

Itty Bitty Bites  
assorted tea sandwiches, coconut macarons,  
meringue cookies Veg, GF available

Bonfire Break  
s'mores bites, trail mix,  
hot chocolate bar Veg, contains nuts

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

Meats + Cheese  
locally sourced cheeses, assorted meats,  
house-made pickles, Avenue Bread

## A LA CARTE SNACKS

Priced as noted. Minimum of 15 guests or 2 dozen ordered.

## SWEET

assorted cookies + brownies Veg, GF available  
seasonal fruit kabobs V, GF  
bakery basket Veg, GF available  
assorted muffins Veg, GF available  
berry parfait cups Veg, DF available  
granola bars Veg  
build your own trail mix  
energy bites

## SAVORY

veggies cups + ranch Veg, GF  
soft pretzels, beer cheese, mustard Veg  
chips + salsa + 7-layer dip Veg  
pinwheels  
turkey + cranberry, hummus + pepper V, ham + cheese  
popcorn bar  
house made chips + dips

# LUNCH BUFFET OF THE DAY

Accompanied by house-made lemonade.

Upgrade to a different day's menu for an additional cost.

Minimum of 15 guests. For groups under 15, service style will be confirmed & a supplemental food charge may apply

## SUNDAY | Keep It Under Wraps

chopped green salad  
pasta salad V, Veg  
vegetable crudité, hummus & ranch dipping sauce V, GF  
chicken Caesar wrap  
BLTA wrap - turkey, bacon, tomato, avocado  
garden hummus wrap V, Veg, available in bowl form  
lemon bars Veg

## UPGRADE YOUR EXPERIENCE

seasonal soup  
substitute hot paninis

## MONDAY | PNW Fresh

mixed greens salad V, GF, DF + kale Caesar salad GF  
herb roasted chicken GF, honey-glazed salmon GF, DF  
ravioli Veg, roasted red potatoes V, GF, local vegetables V, GF  
angel food cake, local berries, whipped cream

## UPGRADE YOUR EXPERIENCE

sage + squash soup  
add roasted sirloin entrée

## TUESDAY | Our Take on a Taco

corn + cotija black bean salad Veg, GF  
jalapeño & cilantro slaw V, GF  
chicken verde GF,  
al pastor pork GF,  
chili roasted cauliflower V, GF  
corn GF + flour tortillas  
refried beans, Spanish rice, churro sticks  
accompanied with lime, salsa, guacamole Veg, GF

## UPGRADE YOUR EXPERIENCE

tortilla soup  
add flank steak

## WEDNESDAY | Beachside Grillin

coleslaw Veg, GF  
loaded baked potato salad GF  
chipotle peach BBQ chicken GF  
grilled flank steak GF  
falafel patty V, GF  
grilled corn Veg, GF  
baked mac + cheese Veg  
assorted cookies + brownies Veg, GF available

## UPGRADE YOUR EXPERIENCE

grilled salmon entrée  
add grill + attendant

## THURSDAY | Hot off the Press

beet + arugula salad V, GF + barley & burrata salad V, GF  
paninis: brie-apple-prosciutto, caprese Veg,  
chicken pesto GF option available  
chips + garlic aioli dip Veg, individual fruit crisps V, GF

## UPGRADE YOUR EXPERIENCE

tomato basil soup  
add roast beef panini

## FRIDAY | Market Fresh

spinach + citrus salad V, GF,  
marinated tomato salad V, GF  
grilled pesto chicken GF  
cod fritters + tartar sauce GF available  
grilled portobello mushrooms V, GF  
brown rice pilaf V, GF  
local seasonal vegetables V, GF  
classic cheesecake GF available

## UPGRADE YOUR EXPERIENCE

seafood chowder  
add halibut fritters

## SATURDAY | BYO Asian Bowl

Vietnamese rice noodle salad Veg, GF, DF  
Thai peanut slaw V, GF, nut-free available  
orange chicken, kung pao beef GF, DF  
stir fry veggies V, GF  
fried rice Veg, GF  
coconut tapioca Veg, GF

## UPGRADE YOUR EXPERIENCE

spinach rama V  
add Korean BBQ pork





P L A T E D

# LUNCH

*Accompanied by house-made lemonade.*  
*Minimum of 15 guests. For groups under 15, service style will be confirmed and a supplemental food charge may apply.*

**SALAD**  
**choice of one**  
*mixed greens, blueberry, hazelnut salad, champagne vinaigrette V, GF*  
*beet + arugula salad, sherry vinaigrette V, GF*

**ENTRÉE**  
**served with local seasonal vegetables**  
**choice of one or pre-selected choice between two for an additional cost**  
*roasted chicken breast, sweet potato hash, white wine jus GF, DF*  
*chimichurri sirloin, yukon mashed potatoes GF*  
*roasted cod + braised mushrooms, wild rice pilaf GF, DF*  
*mushroom ravioli, spinach, brown butter sage sauce Veg*

**DESSERT**  
**choice of one**  
*chocolate royale Veg*  
*individual fruit crisp V, GF*  
*seasonal sorbet cup V, GF, DF*

## TAKE IT WITH YOU

**GRAB & GO LUNCH**  
*minimum of 15 guests*

*pasta salad*  
*pre-selected choice of wrap:*  
*chicken Caesar wrap*  
*BLTA wrap - turkey, bacon, tomato, avocado*  
*garden hummus wrap Veg, V/GF available*  
*bottled water*  
*house made potato chips*  
*chef's choice sweet treat*



## FOOD FOR THOUGHT

“Whatcom County and Washington state are some of the best places for sourcing local ingredients. We have it all – fresh produce from berries to apples, potatoes and turnips, beans to brussels. The Salish Sea is within a stone’s throw, providing clams, oysters, mussels, salmon, halibut – and my personal favorite, Dungeness crab. Our local farms produce the best pork, lamb, chicken, cheese, and eggs. Our bounty is hearty. Creating and maintaining strong relationships with our local farms and producers is important to all of us at Semiahmoo. We are excited to have you taste and experience our farm-to-table ingredients.”

- Jenny Barro, Executive Sous Chef - Banquets







# HAPPY HOUR

Additional onsite orders will be prepared based on product availability.  
For groups under 15, a supplemental food charge may apply.

## FOR PASSING

Minimum of two dozen per selection.

### VEGGIE

- parmesan arancini <sup>Veg</sup>
- avocado + quinoa cucumber cups <sup>V, GF</sup>
- mac + cheese bites <sup>Veg</sup>
- mushroom tartlets <sup>V</sup>
- classic tomato basil bruschetta <sup>V</sup>
- baked brie tart with fruit jam <sup>Veg</sup>

### MEAT

- bacon wrapped dates <sup>GF, DF</sup>
- shrimp toast <sup>DF</sup>
- halibut ceviche bite <sup>GF, DF</sup>
- coconut crusted shrimp <sup>DF</sup>
- crab cakes <sup>DF</sup>

### SKEWER

- caprese <sup>Veg, GF</sup>
- melon + prosciutto <sup>GF, DF</sup>
- beef BBQ meatball <sup>GF, DF</sup>
- sweet potato, avocado mash canape,  
sweet pepper relish
- artichoke stuffed mushrooms,  
gouda garlic, herbs
- beef carpaccio, avenue bread crostini,  
parmesan, arugula, grain mustard
- s'more

## FOR GRAZING

Minimum of 15 guests. Two servings estimated per person.

- vegetable crudité, ranch + hummus dipping sauce <sup>V, GF</sup>
- PNW cheese + meats board, dried fruit, Avenue Bread
- pinwheel platter, turkey + cranberry, hummus + pepper <sup>V</sup>, ham + cheese
- seasonal fruit display, local honey yogurt <sup>Veg, GF</sup>



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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*

Semiahmoo Salad: mixed greens salad, blueberries, hazelnuts, golden balsamic vinaigrette <sup>V, GF</sup>, contains nuts  
arugula + beet salad, goat cheese, sherry vinaigrette <sup>GF, Veg</sup> available  
spinach + citrus salad, triple citrus, almonds, citrus vinaigrette <sup>GF, DF</sup>, contains nuts

## ENTRÉE

*entrées served with local seasonal vegetables*

*accompanied by Avenue bread rolls & baguette, pinot noir butter & chef's seasonal roasted vegetables  
pre-determined choice between three of the below entrées, counts provided to venue ten days prior*

chicken marsala, mushroom gravy <sup>GF</sup>  
roasted chicken breast, white wine jus <sup>GF, DF</sup> available  
roasted black cod, braised mushrooms <sup>GF, DF</sup>  
red wine braised short ribs <sup>GF</sup>  
filet mignon, demiglace <sup>GF, DF</sup> available  
butter-poached halibut, wild mushrooms  
local salmon, parsley pesto, roasted tomatoes <sup>GF, DF</sup>  
mushroom ravioli, spinach, parmesan, brown butter sage sauce <sup>Veg</sup>  
Tuscan cauliflower, stewed white beans <sup>V, GF</sup>

## STARCH

*choice of one*

roasted baby potatoes <sup>V, GF</sup>  
Ferndale Farmstead gratin potato <sup>Veg, GF</sup>  
crispy gnocchi, goat cheese <sup>Veg</sup>  
wild rice pilaf <sup>V, GF</sup>  
creamy mashed potatoes <sup>Veg, GF</sup>

## DESSERT

*choice of one for all guests*

classic cheesecake <sup>GF</sup> available  
chocolate royale <sup>Veg</sup>, contains nuts  
individual fruit crisp <sup>V, GF</sup>



<sup>Veg</sup>: Vegetarian | <sup>V</sup>: Vegan | <sup>GF</sup>: Gluten-Less | <sup>DF</sup>: Dairy-Free

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## CARVING STATIONS

*all carving stations include Avenue bread and butter  
20 person minimum for a la carte and buffet additions  
chef attendant fee applies to each station for  
a la carte menu*

cedar planked pacific  
northwest salmon <sup>GF</sup>  
preserved lemon gremolata

roasted top sirloin <sup>GF</sup>  
black garlic + herb crust  
au jus, horseradish cream  
\*40 guest minimum

black garlic + herb crusted  
prime rib <sup>GF</sup>  
thyme au jus,  
horseradish cream

## RAW OYSTER BAR

oysters by the dozen,  
lemon, cocktail,  
mignonette <sup>DF</sup>

tuna poke, crispy wontons,  
wakame, sesame, ginger,  
wasabi <sup>DF</sup>

halibut coconut ceviche  
spoons, butter cracker  
cilantro, lime <sup>DF</sup>

scallop sashimi, ginger,  
wasabi, seasonal radish,  
wonton <sup>DF</sup>

<sup>Veg</sup>: Vegetarian | <sup>V</sup>: Vegan | <sup>GF</sup>: Gluten-Less | <sup>DF</sup>: Dairy-Free

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# DESIGN YOUR OWN DINNER BUFFET

Accompanied by regular & decaffeinated Caffè D'Arte coffee, hot tea selection, and chef's seasonal roasted vegetables.  
Minimum of 15 guests. For groups under 15, a supplemental food charge may apply. Priced per person.

## SOUP + SALAD

choice of two, add an additional salad or seasonal soup for an extra cost  
tomato basil soup V, GF  
Semiahmoo classic chowder GF  
mixed greens salad, blueberries, hazelnuts,  
golden balsamic vinaigrette GF, contains nuts  
arugula + beet salad, sherry vinaigrette GF, V available  
chopped Caesar, Ferndale Farmstead round bale, house-made croutons  
spinach + citrus salad, almonds, citrus vinaigrette GF, DF, contains nuts  
quinoa salad V, GF  
pasta salad Veg

## ENTRÉES

choice of two, add an additional entrée for an extra cost  
roasted chicken, white wine jus GF, DF available  
beef short ribs, red wine demiglace GF, DF available  
pork loin, grainy mustard jus GF, DF available  
roasted black cod, braised wild mushrooms GF, DF  
roasted salmon, parsley pesto GF  
mushroom ravioli, brown butter sage sauce Veg  
Tuscan roasted cauliflower, white beans V, GF  
rice + vegetable stuffed seasonal squash V, GF

## STARCH

choice of two, add an additional starch for an extra cost  
Yukon gold potato mash Veg, GF  
wild rice pilaf V, GF  
roasted baby potatoes V, GF  
root vegetable gratin Veg, GF  
house-made mac & cheese, toasted breadcrumbs Veg

## DESSERT

choice of one, add an additional dessert for an extra cost  
classic cheesecake GF available  
chocolate royale Veg, contains nuts  
fruit crisp V, GF  
angel food cake, local berries, whipped cream Veg  
miniature dessert display V, GF op ions available

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# L A T E N I G H T

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

fry bar traditional - french fries, sweet potato fries, harissa aioli, ketchup, ranch Veg, DF  
slider station - beef + cheese, fried chicken + biscuit, grilled cheese + tomato Veg  
pretzel station - warm soft pretzel, beer cheese, stone ground mustard Veg  
mini corn dog - ketchup, mustard  
mashed potato bar - bleu cheese, bacon, green onion, demi-glace, cheddar, sour cream, sausage gravy, jalapeños

**Packers pizza bites, the pies we're known for**  
each pizza provides 12 pieces | gluten-less dough available for additional cost

classic cheese - three cheese, red sauce Veg  
pepperoni - crispy pepperoni, mozzarella, red sauce  
veggie - spinach, peppers, caramelized onion, mushroom, ferndale mozzarella, tomato sauce Veg



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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 apply. 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.*

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

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

NORTHWEST BAR  
premium + cordial liquor selections  
*features selections similar to: Belvedere, Brugal 1888 Premium Rum, Cazadores Reposado,  
Crown Royal, Maker's Mark, Tanqueray Gin, Jack Daniels, Glenlivet 12-Year, Baileys, Kahlua*  
rotating Northwest beer or hard cider selections  
rotating domestic & imported beer selections  
sommelier's choice, house wine – red & white  
assorted soft drinks & sparkling water

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**SEMAIHMOO**  
RESORT • GOLF • SPA