



COMPLETE MEETING PACKAGE

All the essentials in two simple, affordable packages. Whether you're hosting a board meeting or a large conference, our Savor Meeting Package is scalable to make planning simple for any type of event and includes everything you need for a successful day at Cedarbrook. Or, upgrade your event to our Indulge Meeting Package for more customized options for your day. Best of all, our attentive team will take care of the details so you can focus on the meeting itself.

Contact our Sales Team at 206.214.4130 or sales@cedarbrooklodge.com for more information or to book.

SAVOR

- Dedicated meeting room, set with tables, chairs, and linen for your general session
- Self day-parking for your guests
- Audiovisual package including a high-definition LCD projector, retractable projection screen, 3M Post-It flip chart package with markers, AC power strip, an HDMI cable set at the presenter's table, and podium with wired microphone upon request.
- Meeting supplies including pens and notepads for each attendee.
- Chefs selection of seasonal breakfast featuring housemade granola, Greek yogurt and berry parfaits, local bakery pastries, whole fresh fruit, Bob's Gluten Free oatmeal, scrambled eggs and Chef's daily enhancement.
- Morning and afternoon break items with assorted snacks and hot and cold beverages.
- Chef's Choice Lunch Buffet includes two salads, three hot entrées (one vegetarian), two seasonal sides, artisan baguette and butter, assorted desserts, fresh baked cookies, and non-alcoholic beverages.
Individual cold sack lunch selections are also available.

PACKAGE OPTIONS *

- 2 hour meeting
- 2 hour meeting with lunch
- 1/2 day meeting without meals
- 1/2 day meeting with lunch
- 1/2 day meeting with dinner
- 1/2 day meeting with lunch and dinner
- Full day meeting without meals
- Full day meeting with breakfast and lunch
- Full day meeting with breakfast, lunch and dinner

INDULGE

Enjoy all the items in the SAVOR CMP as well as:

- Additional flip chart package and choice of one wireless lavalier or handheld microphone.
- Choice from lunch or dinner offerings (based on timing of meeting) from our Indulge Menu; three salads, three hot entrées, two seasonal sides and assorted desserts, artisan baguette and butter, and nonalcoholic beverages
- Choice of enhanced morning or afternoon break with upgraded snacks, infused iced teas and assorted hot and cold beverages.

PACKAGE OPTIONS *

- 1/2 day meeting with lunch
- 1/2 day meeting with lunch and dinner
- Full day with lunch
- Full day with lunch and dinner

**Hot food items require 15 guests minimum. If minimums are not met, substitutions may be provided. Pricing above is listed per person per day. Sales tax will apply.*

COMPLETE MEETING PACKAGE

BREAKFAST

Complete Meeting Package Breakfast includes Starbucks coffee, Steven Smith teas, and assorted chilled juices and sodas.

Northwest Breakfast Selections

Whole Mixed Fruit
Pastries
Scrambled Eggs
Oatmeal Bar
Greek Yogurt and Fruit Parfaits
Chef's Daily Enhancement

Breakfast Upgrade Options

Organic egg & cheddar breakfast sandwich VEG
Crepe Bar with Nutella, Banana, Berry Jam, Whipped Cream, Powdered Sugar VEG
Cedarbrook Breakfast Burrito with Organic Eggs, Spanish Chorizo, Potatoes, Fresh Salsa, Chipotle Aioli
Croissant Breakfast Sandwich with Fried Eggs, Cheddar Cheese, Bacon, Arugula, Sriracha Aioli
Chicken Breakfast Sausage GF/DF
Pork Breakfast Sausage GF/DF
Smokey Bacon GF/DF
Butter Milk Biscuits & Sausage Gravy
Breakfast Potatoes GF/VEG
Traditional Eggs Benedict (1 each)
Crab Benedict
Salmon Lox Benedict
Fall Harvest Quiche with Goat Cheese, Fall Squash, Fresh Herbs - 8 orders VEG

*Minimum of 10 People
priced per person*

Vegetarian, vegan and gluten free options will be accommodated with advance notice. Pricing and policies are subject to change without notice. Menus are subject to seasonal changes and availability. All prices are per person unless otherwise indicated. Cedarbrook Lodge supports a living wage and does not add service charges or gratuities. Washington State sales tax will be added.

GF - Gluten Free | V - Vegan | VEG - Vegetarian | DF - Dairy Free

SAMPLE MENU

COMPLETE MEETING PACKAGE

BREAK MENU

Our culinary team crafts custom CMP break, lunch, and dinner menus for each event based on the freshest local and seasonal ingredients. This is a sample menu; items are seasonal Chef's Choice.

Mid-Morning

MONDAY

*Nut & Fruit Kind Bars
Sliced Fresh Fruit*

TUESDAY

*Cardamom Coffee Cake Cubes
Sliced Fresh Fruit*

WEDNESDAY

*Fruit Filled Beignets
Sliced Fresh Fruit*

THURSDAY

*Raspberry Oat Bites
Sliced Fresh Fruit*

FRIDAY

Sliced Fresh Fruit

SATURDAY

Chef's Choice GF/DF/VEG Available

SUNDAY

Chef's Choice GF/DF/VEG Available

Midday

MONDAY

Cucumber - goat cheese with sweet peppers

TUESDAY

*Brownies with Cream Cheese Kisses
Crudité Cups VEG,GF,DF*

WEDNESDAY

*Lemon Bars with Raspberry
Power Protein Coconut Truffles*

THURSDAY

*Mini Blueberry Scone
Cucumber-Dill Sandwich*

FRIDAY

*Churros, Cream & Jam
House Made Trail Mix Cups*

SATURDAY

Chef's Choice GF/DF/VEG if Requested

SUNDAY

Chef's Choice GF/DF/VEG if Requested

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SAMPLE MENU
COMPLETE MEETING PACKAGE
LUNCH MENU

Our culinary team crafts custom CMP break, lunch, and dinner menus for each event based on the freshest local and seasonal ingredients. This is a sample menu; items are seasonal Chef's Choice.

Salads

Roasted Acorn Squash Salad
Baby kale, Manchego Cheese, Pickled
Butternut Squash, Romesco Vinaigrette
VEG/GF

Baby Spinach & Quinoa Salad
Hard Boiled Egg, Tomato, Feta Cheese,
Pickled Red Onions, Sherry Vinaigrette GF

Sides

Sautéed Spinach
Garlic, Olive Oil, Lemon V/GF

Smash Fried Fingerling Potato
Rosemary Salt V/GF

Entrées

Roasted All-Natural Pork Loin
Grilled Onions & Apricots,
Rosemary Sauce GF

Steelhead Trout
Moroccan Couscous, Harissa Beurre
Blanc, Fava Beans

Cavatelli Pasta Primavera
Spinach, Delicata Squash, Olives,
Sundried Tomatoes, Basil Pesto Cream
VEG

Desserts

Chef's Selection of Assorted Seasonal
Cakes, Tarts, and Freshly Baked
Cookies

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