



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 house-made 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), 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 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 with 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, and assorted desserts, artisan baguette and butter, and nonalcoholic beverages
- Choice of enhanced morning or afternoon break with themed 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 Caffé D'arte coffee, Steven Smith teas, and assorted chilled juices and sodas.

Northwest Breakfast Selections

- Whole Mixed Fruit *V, GF*
- Fresh Baked Pastries *VEG*
- Scrambled Eggs *GF, DF*
- Oatmeal Bar *V, GF, DF*
- Greek Yogurt & Fruit Parfaits *VEG, GF*
- Chef's Daily Enhancement (varies)

Breakfast Enhancements

- Organic Egg & Cheddar Breakfast Sandwich *VEG*
- Crêpe Bar *VEG*
- Nutella, Banana, Berry Jam, Whipped Cream, Powdered Sugar
- Cedarbrook Breakfast Burrito
- Organic Eggs, Spanish Chorizo, Potatoes, Fresh Salsa, Chipotle Aioli
- Croissant Breakfast Sandwich
- Fried Eggs, Cheddar Cheese, Bacon, Arugula, Sriracha Aioli
- Chicken Breakfast Sausage *GF, DF*
- Pork Breakfast Sausage *GF, DF*
- Smokey Bacon *GF, DF*
- Buttermilk Biscuits & Sausage Gravy
- Breakfast Potatoes *VEG, GF, DF*
- Traditional Eggs Benedict
- Crab Benedict
- Salmon Lox Benedict

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.

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

Marinated Stone Fruit Salad
Arugula, Blueberry, Goat Cheese,
Almonds, Pink Peppercorn
Vinaigrette *VEG, GF*

Classic Cesar
Crisp Romaine, Croutons, Lemon-
Anchovy Dressing, Parmesan

Entrées

Pacific Northwest Peppercorn
Crusted Beef Sirloin
Stewed Lentils, Seasonal Vegetables

Lemon Garlic Herb Roasted Chicken Breast
Grilled Cauliflower, Stone Fruit
Chutney, Chive Caper Sauce *GF*

Blue Bird Farms Farro Risotto
Roasted Fennel, Kale, Parmesan,
Mushrooms *VEG*

Sides

Grilled Broccoli & Roasted Tomato
Pine Nut Vinaigrette *V, GF*

Whipped Potatoes
Butter, Cream *VEG, GF*

Desserts

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

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

SAMPLE MENU

INDULGE COMPLETE MEETING PACKAGE

PNW BREAK EXPERIENCES

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.

MONDAY

Pike Place Market:

*Mini Seasonal Scone
Beecher's Cheese & Apple Skewer
Smoked Salmon Crostini
Berry Hand Pie*

TUESDAY

Seattle Coffeehouse:

*Brown Butter Financier
Cold Brew Mocha Energy Bite
Orange Pistachio Biscotti
Chocolate Espresso Almond Milk Shot*

WEDNESDAY

Waterfront:

*Tortilla Española
Smoothie Shot
Dungeness Crab Salad Tartlet
Blini with Caviar*

THURSDAY

Cascades Trail:

*Apple Cinnamon Crumble Bar
Artisan Cured Meat Sticks
Smoked Nut & Dried Fruit Cup
Almond Butter Energy Bite*

FRIDAY

Ballard Brewery:

*Cheddar Herb Biscuit with Whipped Chipotle
Honey Butter
Soft Pretzel Bite Cup with Beer Cheese
Mini Apple Fritter*

SATURDAY

Fremont Market:

*Maple Walnut Coffee Cake
Seasonal Market Fruit Cup with Mint
Savory Gougère
Chocolate Hazelnut Tartlet*

SUNDAY

Bainbridge Ferry:

*Orange Almond Tea Cake
Fennel and Citrus Salad Cup
Mini Crab Roll
Salted Caramel Brownie Bite*

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SAMPLE MENU

INDULGE COMPLETE MEETING PACKAGE LUNCH OR DINNER 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

choose three

Kale Caesar Salad

*Crispy Romaine, Lacinato Kale,
8-Minute Egg, Parmigiano Reggiano,
Lemon-Anchovy Dressing, Croutons*

Strawberry Goat Cheese Salad

*Roasted Strawberry, Goat Cheese,
Shaved Fennel, Dill Arugula, Frisee,
Almonds, Herb Vinaigrette VEG, GF*

Heirloom Tomato Caprese

*Fresh & Roasted Heirloom Tomatoes,
Fresh Mozzarella, Pine Nuts, Aged
Balsamico, Sea Salt, Olive Oil, Fresh
Cracked Pepper VEG*

Mediterranean Salad

*Arugula, Kalamata Olive, Cucumber,
Cherry Tomato, Sweet Pickled Tear Drop
Pepper, Fresh Herbs, Shallot Vinaigrette
V, GF*

Butter Lettuce Salad

*Grapefruit, Hearts Of Palm,
Hazelnuts, Citrus Vinaigrette V, GF*

Entrées

choose three

Grilled Washington Beef Picanha

*Black Beans, Rice, Roasted Mushrooms,
Asparagus, Chimichurri GF, DF*

Carlton Farms Smoked Pork Shoulder

*Heirloom Bean Ragout, Braised Greens,
Stone Fruit BBQ Sauce GF*

Grilled Chicken Breast

*Creamy Polenta, Blackberry Brown
Butter Sauce GF*

Steelhead Trout

*Quinoa, Crispy Fingerling Potato,
Romesco, Spring Onions GF, DF*

Coconut Curry

*Jasmine Rice, Coconut Milk, Peppers, Summer
Squash, Ginger, Eggplant, Thai Basil GF, V*

Sides

choose two

Smoked Gouda Mac & Cheese

Herb Toasted Breadcrumbs VEG

Patatas Bravas

*Saffron Tomato Sauce, Roasted Garlic Aioli,
Pickled Red Onions VEG, GF*

Grilled Broccolini

Garlic, Lemon, Mint V, GF

Summer Ratatouille

Feta, Pine Nuts VEG, GF

Braised Greens

Smoked Bacon, Mama Lil's Peppers GF, DF

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