



CEDARBROOK
LODGE

BANQUET MENUS

2025 Spring/Summer Edition







FOOD ETHOS

Cedarbrook Lodge's food and beverage vision is centered around three pillars. First, culinary sustainability; second, the heart of the experience; and thirdly, inspiration through tradition. Our culinary team is passionate about and dedicated to sustainability and demonstrates this through partnerships with artisans and powerful affiliations and industry devotees.

At the helm, continuing the tradition of excellence and artisanship that our Seattle Southside restaurant has been known for over the years is Executive Chef Joshua Hart and Sous Chef Alex Hanhardt.



Joshua Hart
EXECUTIVE CHEF

Chef Joshua Hart brings a passion for culinary excellence and an emphasis on locally grown, sustainable ingredients to Cedarbrook Lodge.

Joshua is passionate about his role as a leader in the kitchen. His inspiration comes from finding those magic connections between produce growing in Washington and how they interact together, grounded in his ability to foster discovery among his team and honor local, farm-fresh flavors to create an exceptional culinary experience that is authentic to the Cedarbrook Lodge surroundings.



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 Café D'arte 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
Buttermilk Biscuits & Sausage Gravy
Breakfast Potatoes GF/VEG
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.

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

Mini Chicken & Waffle
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
Crudit  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

Grilled Zucchini Salad
Baby Kale, Feta Cheese, Pistachios,
Cherry Tomato, Mint, Herb
Vinaigrette *VEG/GF*

Baby Spinach & Quinoa Salad
Hard Boiled Egg, Spring Peas, Blue
Berries, Fromage Blanc, 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 Spring Onions &
Apricots, Rosemary Sauce *GF*

Steelhead Trout
Moroccan Couscous, Harissa Beurre
Blanc, Fava Beans

Cavatelli Pasta Primavera
Snap Peas, Squash, Olives,
Asparagus, Sundried Tomatoes,
Basil Pesto Cream *VEG*

Desserts

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

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À LA CARTE

SNACKS & BEVERAGES

Available for all meeting packages.

SNACK AND BEVERAGE BREAK PACKAGES

Unlimited Half-Day Break (up to 4 hours – AM or PM)

Coffee, Tea, Juices, Sodas, Snacks

Unlimited Full-Day Break (8AM - 5PM)

Coffee, Tea, Juices, Sodas, Snacks

PRICE

priced per person

priced per person

BY THE GALLON/CARAFE

Coffee/Steven Smith Tea/Hot Cider/Hot Cocoa

Iced Tea

Lemonade

Fresh Apple, Cranberry or Orange Juice

Milk, Whole or Non-Fat

Infused Spa Water

Priced per gallon

Priced per gallon

Priced per gallon

Priced per gallon

Priced per gallon

Priced per gallon

BY THE DOZEN

Bakery Fresh Cookies *VEG*

Raspberry, Lemon & Cheesecake Bars *VEG*

Chocolate Fudge Brownies *VEG*

Pastries/Muffins/Breakfast Breads *VEG*

Chef's Choice Seasonal Hors D'oeuvres

Tea Sandwiches on Sour Dough Bread Mini *VEG*

Chocolate Covered Strawberries

Priced per dozen

Priced per dozen

Priced per dozen

Priced per dozen

Priced per dozen

Priced per dozen

Priced per dozen

BY THE POUND

Spiced Nuts *VEG*

Cedarbrook Honey Granola Trail Mix *VEG*

Malted Milk Chocolate Balls

Assorted Fruit Chips *VEG*

House Made Power Truffle

Priced per pound, serves 6-8 guests

Priced per pound, serves 6-8 guests

Priced per pound, serves 4-6 guests

Priced per pound, serves 10-12 guests

Priced per pound, serves 10-12 guests

PRICED INDIVIDUALLY

Bottled Juice

Assorted Vegetable Juice Boost Shots *V, GF*

Greek Fruit Yogurt & Granola Parfaits *VEG, GF*

Fruit & Mint Skewers & Greek Vanilla Yogurt Dip

Fresh Whole Fruit *V, GF*

Sliced Fresh Fruit *V, GF*

Guacamole with Tortilla Chips *V, GF*

Pico de Gallo Salsa and Tortilla Chips *V, GF*

Vegetable Crudités with dip *VEG, GF*

Seed, Oat & Dried Fruit Granola Bars *VEG, GF*

String Cheese *VEG, GF*

Tim's Chips *V, GF*

Homemade Truffle Popcorn *V, GF*

Popcorn Station (assorted flavors) *VEG, GF*

Priced per bottle

Priced per shot

Priced per parfait

Priced per item

Priced per item

Priced per person

Priced per person

Priced per person

Priced per item

Priced per bar

Priced per person

Priced per person

Priced per person

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BREAKFAST BUFFET

Breakfast Buffet include fresh local bakery breakfast breads, sweet butter, juice, Café D'arte coffee, and Steven Smith teas. 20 guest minimum.

Starters

Vanilla Yogurt Parfaits

Seasonal Fruit, Homemade Granola
VEG, GF

Macrina Bakery Breads, Scones & Muffins

VEG

Fresh Sliced Fruit Platter

V, GF

Desserts

choose two

Raspberry Bars

Sweet Oats, Raspberry Purée VEG

Espresso Mocha Brownies

VEG

Banana Bread Pudding

Brioche Bread, Rum Caramel

Coconut Macaroons

VEG, GF

Entrées

choose two

Northwest Breakfast Frittata

Farm Fresh Egg, Sourdough Bread, Pork Sausage, Aged Cheddar, Fresh Thyme

Scrambled Local Eggs

Applewood Smoked Bacon, Tillamook Cheddar
GF

Corned Beef Hash

Butter-Crisped Fingerling Potato, Painted Hills Beef Brisket, Grilled Pepper & Onions GF

Cinnamon Sugar French Toast

Macrina Bakery Brioche, Candied Pecan, Maple Syrup, Seasonal Fruit Compote VEG

Traditional Eggs Benedict

Carlton Farms Smoked Ham, Poached Egg, Scratch-Made Hollandaise Sauce

Seasonal Vegetable Frittata

Asparagus, Leeks, Chevre GF

Northwest Farmer's Scramble

Seasonal Squash, Fennel, Leek, Chive, Dill, Feta, Fingerling Potato
VEG, GF

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PLATED BREAKFAST

Plated breakfasts include fresh mini muffins and scones, Café D'arte coffee, and Steven Smith Tea.

Vanilla Yogurt Parfaits

Seasonal Fruit, Homemade Granola VEG, GF

Washington Farm Fresh Scrambled Eggs

Applewood Smoked Bacon, Roasted Heirloom Potato, Aged Cheddar GF

Avocado Toast & Egg Sandwich

Fried Egg, Smashed Avocado, Cheddar, Applewood Smoked Bacon

Homemade Buttermilk Biscuits, Eggs & Natural Pork Sausage Gravy

Butter-Crisped Hash Browns, Applewood Smoked Bacon

Cedarbrook Breakfast Burrito

Local Scrambled Egg, Chorizo, Ranch-Style Black Beans Pepper- Jack Cheese, Roasted Potato, Pico de Gallo

Northwest Eggs Benedict

PNW Smoked Salmon Cake, Poached Egg, Caper Hollandaise, Homestyle Potato

Dungeness Crab Cakes

Poached Egg, Sautéed Spinach, Avocado, Hollandaise

Northwest Farmers Scramble

Seasonal Squash, Fennel, Leek, Chive, Dill, Beecher's Cheese Curds, Fingerling Potato VEG, GF

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SUNDAY BRUNCH

Sunday Brunch includes butter croissants, muffins, scones, homemade granola & yogurt "parfaits", artisan baguette, butter, juice, Café D'arte coffee, and Steven Smith teas. 20 guest minimum.

Salads

choose two

Baby Gem Salad

Thin Sliced Radish, Marcona Almond, Cherry Tomato, Dill Vinaigrette VEG, GF

Classic Caesar

Romaine Lettuce, Parmesan Reggiano, Lemon, Anchovy Dressing, Herb Crouton

Grilled Broccolini

Oven Roasted Tomato Vinaigrette, Pine Nut, Charred Lemon VEG, GF

Poached Prawns

"Bloody Mary" Cocktail Sauce, Fresh Lemon GF

Sides

choose two

Applewood Smoked Bacon

GF

Maple Link Pork Sausage

GF

Rosemary & Apple Chicken Sausage

GF

Olive Oil Roasted Fingerling Potato

V, GF

Brunch Favorites

choose three

Traditional Eggs Benedict

Carlton Farms Smoked Ham, Poached Egg, Hollandaise Sauce

Crab & Asparagus Frittata

Dungeness Crab, Asparagus, Yukon Potato, Cream, Parmesan

Red Flannel Hash

Beets, Potatoes, Bacon, Poached eggs

Fried Chicken & Country Biscuits

Maple Sausage Gravy, Mama Lil's Peppers

Royal Ranch Roast Beef

Grilled Onion Salad, Red Wine Sauce, Horseradish Crème Fraiche GF

Grilled Chicken & Garganele Pasta

Parmesan Garlic Cream Sauce, Carrot, Broccolini

Desserts

Assorted Cakes & Tarts

VEG

Bakery Fresh Cookies, Brownies, & Lemon Bars

VEG

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LOCAL ARTISANS & PARTNERS

Copperleaf Restaurant & Bar and Cedarbrook Lodge's vision is to deliver a superb farm-to-table culinary experience to our guests, whether they're attending an event or joining us for lunch, dinner, or happy hour. This means beginning at the source - focusing on the right time and place for each ingredient.

Washington state farms, artisans, ranchers and fishermen are carefully chosen for their commitment to providing hand-selected superior products direct from their fields, trees, streams or pastures. Our partners are quality-driven devotees of responsible, sustainable, and fair-trade practices, and every product incorporated into our seasonal menus is thoughtfully considered and chosen by Cedarbrook's culinary team.

EMERALD CITY PLATED LUNCH

Plated Lunch includes bread, butter, iced tea, freshly brewed Café D'arte coffee, and Steven Smith teas. The exact guest count and menu selections will be due five business days prior to the event. For our three-course menu, please select one starter, two large plates, and one dessert.

Starters

choose one

Classic Caesar

*Crisp Romaine Hearts, Garlic Crouton
Parmigiano, Anchovy Dressing*

Tomato & Buratta

*Hazelnut, Truffle Oil, Micro Greens,
Aged Balsamic VEG, GF*

Baby Gem Lettuces

*Pickled Blueberries, Toasted
Hazelnuts, Fine Herbes Vinaigrette
VEG*

Melon Gazpacho

*Honey Creme Fraiche, Grilled Shisito,
Shaved Asparagus, Tarragon VEG, GF*

Desserts

choose one

Chocolate Decadence

*Namaleka Cream, Strawberry
Compote VEG*

Peach Almond Cake

*White Chocolate, Pecan,
Sponge Cake VEG*

Berry Crisp

*Oat Streusel, Mixed Berries,
Whipped Cream VEG*

Large Plates

choose two

Jeweled Salmon

*Jasmine Rice Pilaf with Edamame, Cherry, Orzo
Pasta, Purple Carrot, Spring Herb Pesto GF*

Seared Steelhead Picatta

*Whipped Yukon Potato, Grilled Asparagus,
Balsamic Roasted Roma Tomato, Lemon Capers
Butter Sauce GF*

Airline Breast of Chicken

*Whipped Yukon Potato, Summer Squash, Lemon
Garlic Spinach, Sage Beurre Blanc GF*

Beef Short Rib

*White Corn Grits, Caramelized Eggplant &
Leeks, Shawarma spiced Jus, Chimichurri GF*

Risotto Primavera

*Carnaroli Rice, English Pea, Fava, Snap Pea,
Parmesan Reggiano VEG, GF*

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CEDARBROOK SACK LUNCH

Sack Lunch includes Tim's Potato Chips, fresh fruit, garden salad, Greek yogurt, freshly baked cookie, and non-alcoholic beverages. Select two options for your group.

Signature Sandwiches & Wraps

Roasted Turkey Breast & Avocado Sandwich

Swiss Cheese, Herb Mayonnaise, Arugula

Classic BLT

Applewood Smoked Bacon, Bibb Lettuce, Sliced Tomato, Dijonnaise DF

Mushroom Caprese Sandwich

Fresh Mozzarella, Tomato Jam, Basil, Balsamic Emulsion VEG

Roasted Beef & Carmelized Onion Sandwich

Bleu Cheese Crème Fraiche, Arugula

Curry Chicken Wrap

*Celery Hearts, Raisins, Apple, Romaine Lettuce,
Madras Curry Yogurt Dressing*

Harvest Wrap

Falafel, Eggplant, Sun-Dried Tomato, Arugula, Hummus, Red Onion VEG

Smoked Salmon Wrap

*Goat Cheese Mousse, Arugula, Quinoa, Artichokes,
Capers, Pickled Red Onion*

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PLATED FARMHOUSE SOUPS & SALADS

Includes bread, butter, iced tea, freshly brewed Café D'arte coffee, and Steven Smith teas.

Soups

choose one

Tomato-Fennel

*Imported Italian Tomatoes Stewed With Fennel
& Garlic VEG, GF*

P.N.W. Corn chowder

Fennel, Leek, Potato, Carrot, Celery, Bacon, Cream

Chicken & Wild Rice

*Roasted Chicken, Wild Rice, Carrot, Celery, Onion,
Fresh Herbs, Lemon GF*

Chilled Gazpacho

Tomato, Cucumber, Peppers, Croutons V

Salads

choose one

Crunch Salad

*Lacinato Kale, Pistachio, Sunflower Seeds,
Green Apple, Cabbage, Pumpkin Seeds,
Feta Cheese, Honey Basil Vinaigrette*

Market Greens

*Cucumber, Carrot, Tomatoes, Croutons,
Creamy Italian Dressing VEG*

Wedge Salad

*Bleu Cheese, Applewood Smoked Bacon,
Pickled Red Onion, Cherry Tomato,
Bleu Cheese Dressing*

Classic Caesar

*Crisp Romaine Hearts, White, Garlic
Crouton Parmigiano, Anchovy Dressing*

Desserts

Fresh Baked Brownies & Cookies

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CEDARBROOK BUTCHER BLOCK

*Includes bread, butter, iced tea, freshly brewed Café D'arte coffee, and Steven Smith teas.
20 guest minimum.*

Soups

choose one

Tomato-Fennel

*Imported Italian Tomatoes Stewed with Fennel and
Garlic VEG, GF*

Chicken & Wild Rice

*Roasted Chicken, Wild Rice, Carrot, Celery, Onion, Fresh
Herbs, Lemon GF*

Potato Leek

*Yukon Potato, Leek, Cream, Black Pepper, Garlic
VEG, GF*

Spring Vegetable Minestrone

*Summer Squashes, Cranberry Beans, Tomato, Onion,
Garlic, Basil V, GF*

Butcher Block Board

Delicatessen Meats

*Black Forest Ham, Smoked Turkey,
Genoa Salami, Roast Beef GF*

Classic Accoutrements

*Dijon, Dijonnaise, Mayonnaise,
Buttermilk Ranch GF*

Deli Cheeses

*Cheddar, Smoked Gouda,
Swiss, Pepper Jack VEG, GF*

Market Greens

*Cucumber, Carrot, Tomatoes, Croutons,
Creamy Italian Dressing VEG*

Sliced Artisan Breads

*Selection of:
Baguette
Sliced Sourdough Whole
Wheat Bread
GF Available +\$3pp*

Vegetable Crudités

Farm Fresh Seasonal Veg VEG, GF

Desserts

Bakery Fresh Brownies, Lemon Bars & Cookies

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HARVEST SEASON
BUFFET

Includes bread, butter, iced tea, freshly brewed Café D'arte coffee, and Steven Smith teas.
20 guest minimum.

Starters*choose two*

Tomato-Fennel Soup

Imported Italian Tomatoes stewed with Fennel and Garlic *VEG, GF*

Heirloom Bean Salad

Cherry Tomato, Cucumber, Pickled Red Onions, Sweet Drop Peppers, Fresh Herbs *GF V*

Market Greens

Cucumber, Carrot, Tomatoes, Croutons, Creamy Italian Dressing *VEG*

Butter Lettuce Salad

Blackberry, Manchego, Avocado, Toasted Coriander Vinaigrette *VEG, GF*

Sides*choose two*

Roasted Vegetables Tagine

Summer Squash, Broccoli, Cauliflower, Cumin Yogurt *VEG, GF*

Honey Roasted Carrots

Harissa, Hazelnut *VEG, GF, DF*

Smashed Fingerling Potato

Rosemary Salt *V, GF*

Whipped Sweet Potatoes

Roasted Garlic, Fried Sage *VEG, GF*

Entrées*choose two*

Dijon Pork Loin

Wild Rice pilaf, Rainbow Chard, Mustard Sauce *GF*

Coriander Crusted Steelhead

Mediterranean Cous-Cous, Snap Peas, Harissa Beurre Blanc

Roasted Top Sirloin Stroganoff

Spaetzle, Asparagus, Mushroom Cream Sauce *GF*

Blue Bird Farms Farro Risotto

Spring Vegetables, Kale, Parmesan, Mushrooms *VEG, V Available*

Dessert

Fresh Brownies & Cookies

VEG

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LUNCH OR DINNER OPTIONS FOR VEGETARIANS

Available for lunch and dinner buffets. All buffets include bread, butter, iced tea, freshly brewed Café D'arte coffee, and Steven Smith teas. The exact guest count and menu selections are due five business days prior to the event.

Starters

choose two

Butter Lettuce Salad

Blackberry, Manchego, Avocado, Toasted Coriander Vinaigrette VEG, GF

Heirloom Bean Salad

Cherry Tomato, Cucumber, Pickled Red Onions, Sweet Drop Peppers, Fresh Herbs GF V

Strawberry Goat Cheese Salad

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

Entrées

choose two

Orecchiette Pasta Primavera

Squash, Broccoli, Cherry Tomato, English Pea, Baby Spinach, Garlic Parmesan Sauce VEG

Vegetable Arepas

Black Beans, Summer Squash, Sautéed Greens, Avocado Crema, Spiced Tomato Sauce, Queso Fresco VEG, GF

Eggplant Tagine

Cous Cous, Roasted Baby Carrot, Cippolini Onion, Baby Turnip, Crispy Chickpeas, Cilantro Yogurt VEG

Stuffed Cabbage

Summer Vegetables, Lentils, Quinoa, Fennel Tomato Sauce VEG, GF

Desserts

Peach Almond Cake & French Macaroons

VEG

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CEDARBROOK

WILLOW PLATED DINNER

MULTI-COURSE DINNER

Pre-selected Plated Dinner include bread, butter, iced tea, freshly brewed Café D'arte coffee, and Steven Smith teas. The exact guest count & menu selections will be due five business days prior to the event. For our three-course menu option, please select one starter or small plate to accompany entrées and one dessert. Upgraded option from starter to small plate for \$10.

Starters

choose one

Seasonal Soup

Young Field Greens

Crushed Hazelnuts, Pickled Blueberry,
Fine Herb Vinaigrette *V, GF*

Heirloom Tomato & Burrata Caprese

Basil, Aged Balsamico, Sea Salt, Olive Oil,
Fresh Cracked Pepper *VEG, GF*

Roasted Strawberry Salad

Butter Lettuce, Marcona Almonds,
Manchego Cheese, Vanilla Citrus
Vinaigrette *GF/VEG*

Small Plates

Upgrade options available

Prosciutto de Parma

Arugula, Castelvetro Olive, Pickled
Strawberry, Parmesan Reggiano *GF*

Dungeness Crab and Pea Salad

Radish, Snap Peas, Watercress, Mustard
Vinaigrette *GF/DF*

Warm Confit Duck & Lentil Salad

Sauteed Cabbage, Whole Grain Mustard
Vinaigrette *GF*

Entrées

choose two

Filet Mignon

Whipped Yukon Gold Potato, Balsamic Cippolini Onion, Butter
Glazed Carrot, Red Wine Jus

Chicken Breast Piccata

Potatoes Colcannon, Grilled Asparagus, Caramelized Fennel,
Lemon Caper Butter Sauce *GF*

Coriander Crusted Salmon

Cous Cous, Fava Beans, Spring Onion, Olive and Red Pepper
Tapenade, Harissa Butter Sauce

Land and Sea

Grilled Beef Tenderloin and Wild Prawns, Rapini, Baby Carrot,
Whipped Yukon Potatoes, Bordelaise Sauce *GF*

Pesto Pasta Primavera

Summer Squash, English Pea, Roasted Pepper, Spinach, Sun Dried
Tomato Cream Sauce *VEG*

Dungeness Crab Risotto

Carnaroli Rice, English Peas, Baby Carrot, Parmesan, Lemon *GF*

Cocoa Rubbed Pork Tenderloin

Pommes Dauphin, Broccolini, Cherry-Port Sauce

Desserts

choose one

Coconut Chocolate Mousse Cake

Mango, Raspberry, Passion Fruit,
Macadamia Nut *VEG*

White Chocolate Genoise

Peach, Raspberry, Candied Pecan,
Chantilly Cream *VEG*

Tiramisu

Chocolate Ganache Espresso
Sauce *VEG, GF*

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THE PORT TOWNSEND BUFFET

Buffets include bread, butter, iced tea, fresh brewed Café D'arte coffee, and Steven Smith teas. The exact guest count will be due five business days prior to the event. 20 guest minimum.

Starters

choose two

Marinated Mixed Stone Fruit

Arugula, Blueberry, Goat Cheese, Marcona Almonds, Pink Peppercorn Vinaigrette *VEG*

Asparagus Salade Lyonnaise

frisee, Arugula, Soft Boiled Egg, Crouton, Whole Grain Mustard Vinaigrette *VEG*

Classic Caesar Salad

Romaine Lettuce, Parmesan Reggiano, Lemon Anchovy Dressing, Crouton

Gem Lettuce Salad

Shaved Fennel, Radishes, Snow Pea, Herb Vinaigrette *VEG, GF*

Sides

choose two

Grilled Broccolini

Roasted Tomato-Pinenut Vinaigrette *VEG, GF*

Whipped Potatoes

Butter, Cream *GF*

Stir Fry Green Beans

Garlic Chips, Mama Lils Salt *VEG, GF*

Cedarbrook Mac & Cheese

Toasted Bread Crumbs

Entrées

choose two

Pacific Northwest Peppercorn Crusted Beef Sirloin

Stewed Lentil, Seasonal Vegetable, Mushroom Demi-Glace *GF*

Carlton Farms Smoked Pork Shoulder

Honey Basted, Smokey Braised Bean, Cider Jus *GF*

Lemon Garlic Herb Roasted Chicken Breast

Grilled Cauliflower, Stonefruit Chutney, Chive Caper Sauce *GF*

Steelhead Trout

Quinoa, Crispy Fingerling Potato, Romesco, Spring Onions

Coconut Curry

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

Dessert

Carrot Cake & French Macaroons

VEG, GF

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THE GRAYS HARBOR BUFFET

Buffets include bread, butter, iced tea, fresh brewed Café D'arte coffee, and Steven Smith teas. The exact guest count will be due five business days prior to the event. 20 guest minimum.

Starters

choose two

Mediterranean Salad

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

Moroccan Vegetable Slaw

Carrot, Broccoli, Red Onion, Bell Pepper, Sunflower Seed, Honey Harissa Vinaigrette *VEG, GF, DF*

Spinach Salad

Goat Cheese, Blackberry, Almonds, Sherry Vinaigrette *GF, VEG*

Sides

choose two

Patatas Bravas

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

Smoked Gouda Mac & Cheese

Herb Toasted Breadcrumbs *VEG*

Grilled Zucchini

Garlic, Lemon, Mint *VEG, GF*

Entrées

choose two

Vegetable Jambalaya

Onion, Celery, Bell Pepper, Tomato, Seasonal Vegetable, Jasmine Rice *VEG, GF*

Classic Mustard Chicken

Artichoke, Spinach, Dijon Chicken Jus *GF*

Beef Coulotte

Stewed Lentils, Grilled Asparagus, Peppercorn Sauce *GF*

Spiced Pork Loin

Polenta, Roasted Cippolini Jus, Plum Jus *GF*

Dessert

Guinness Chocolate Cake

VEG

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MADRONA BUFFET

Buffets include bread, butter, iced tea, fresh brewed Café D'arte coffee, and Steven Smith teas. The exact guest count will be due five business days prior to the event. 20 guest minimum.

Starters

choose two

Power Vegetables

Roasted Cabbage, Quinoa, White Beans, Asparagus, Green Onions, Miso-Black Garlic Vinaigrette *GF, VEG*

Butter Lettuce

Grapefruit, Hearts of Palm, Hazelnuts, Citrus Vinaigrette *GF, VEG*

Summer Caprese

Baby Gem, Tomato, Fresh Mozzarella, Basil, Aged Balsamic, Olive Oil, Sea Salt *GF, VEG*

Sides

choose two

Roasted Fingerling Potatoes

Grain Mustard *GF, VEG*

Summer Ratatouille

Feta, Pinenuts *VEG, GF*

Roasted Brassicas

Parmesan, Romesco Sauce *VEG, GF*

Entrées

choose two

Roasted Steelhead

Caponata, Pine Nut, Artichoke, Basil Butter Sauce *GF*

Whole Roasted Beef Striploin

Lentil Stew, Grilled Carrots, Peppercorn Sauce *GF*

Herb Marinated Chicken Breast

Orange Couscous, Fava Beans, Preserved Lemon Sauce *GF*

Fennel Rubbed Pork Tenderloin

Red Cabbage, Apple, Mustard Sauce *GF*

Dessert

Decadence Torte

VEG

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THE EVERGREEN BUFFET

Buffets include bread, butter, iced tea, fresh brewed Café D'arte coffee, and Steven Smith teas. The exact guest count will be due five business days prior to the event. 20 guest minimum.

Starters

choose two

N.Y. Deli Salad

Romaine, Salami, Fresh Mozzarella, Tomato, Sweet Pepper, Garbanzo Bean, Pickled Red Onion, Red Wine Vinaigrette *GF*

Local Farm Stand Salad

local salad mix, cherry tomato, cucumbers, corn, radish, goat cheese, Roasted Peach Vinaigrette *VEG, GF*

BLTA Salad

Bacon, Tomato, Iceberg, Avocado, Garlic Croutons, Basil Vinaigrette *DF*

Roasted Cauliflower Caesar

Baby Kale, Croutons, Lemon-Anchovy Dressing, Parmesan Reggiano *VEG, GF*

Sides

choose two

Grilled Asparagus

Sweet Chili Sauce, Feta, Peanuts *GF, VEG*

Grilled Mediterranean Summer Vegetables

squash, zucchini, sweet peppers, cherry tomato *GF, VEG*

Whipped Sweet Potatoes

Butter, Rosemary *GF, VEG*

Entrées

choose two

Roasted Chicken Breast

Snap Peas, Mushrooms, Mustard Sauce *GF*

Roasted PNW Salmon

Cous Cous, Roasted Turnips, Basil Pesto, Cherry Tomato *GF*

Curried Risotto

Roasted Romanesco, English Peas, Tokyo Turnips *VEG, GF*

Pacific Northwest Beef Tenderloin

Potato Rissoli, Haricot Vert, French Onion Demi *GF*

Dessert

Peach Almond Cake

V

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CEDARBROOK

HORS D'OEUVRES

Priced per dozen, two dozen minimum order.

Cold Hors D'Oeuvres

Chef's Choice

Shrimp Toast

Brioche Toast, lemon aioli, aleppo pepper, celery

Pimento Cheese Gougere

Chive VEG

Dungeness Crab Fresh Roll

Rice Paper Wrapped, Noodle, Herbs GF, DF

Alderwood Smoked Salmon Crostini

Goat Cheese Chive Mousse, Fried Caper, Arugula

Roasted Beef Sirloin

Brioche Toast, Cambozala, Onion Jam VEG

Olive Tapenade Crostini

Goat Cheese Sherry Mousse, Sweet Pepper VEG

Vermont Aged Cheddar Crostini

Pecan Raisin Jam VEG

Beet & Fresh Mozzarella Caprese Skewer

Balsamic, Basil VEG

Grilled Pear Toast

Bleu Cheese Creme Fraiche, Prosciutto, Pistachios

Pea-Mint Smash

Avocado, Wasabi, Endive Spoon GF V

Smoked Scallop Poke Spoon

Wasabi Tobiko

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CEDARBROOK

HORS D'OEUVRES

Priced per dozen, two dozen minimum order.

Warm Hors D'Oeuvres

Chef's Choice

Char Siu Steam Bun

Pork Belly, Pickled Carrots & Daikon, Hoisin Aioli, Chili Crisp (shortrib \$60)

Potatoes Raclette

Melted French Farmhouse Cheese, Pickled Mustard Seeds

Baked Brie Tart

Honey Baked Apples Compote

Fried Chicken Sandwich

Gochuchang, Kimchi, Sriracha Aioli

Chicken Tinga Sopes

Avocado Mousse, Pumpkin Seed, Cilantro GF

Beef and Lamb Kofta

Labneh, Sumac, Vinegar Shallots

Quinoa Pakora

Curry Yogurt VEG, DF

Dungeness Crab Cake

Harissa Aioli DF

Spinach Spanakopita

Spinach, Feta V

Smoked Brisket Slider

Spicy Pepper Salad, BBQ Sauce DF

Vegetable Spring Roll

Sweet Chili Glaze VEG, DF

Mushroom Bruschetta

Parmesan, Balsamic Reduction V

Spanish Tortilla

Boqueron, Pimenton Aioli

Mini Beef Sliders

Special Sauce, Caramelized Onion, Cheddar, Brioche Bun

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RECEPTION PLATTERS

Serves 25 guests. Priced per platter.

Grand Seafood & Shellfish Platter

Cocktail Prawns, Pacific Oysters, King Crab, Snow Crab, Ahi Tuna Poke, Alderwood Smoked Salmon, Mussels GF, DF

Seafood & Shellfish Platter

Cocktail Prawns, Chilled Mussels, Pacific Oysters, Snow Crab Claws, Smoked Salmon GF, DF

Slow Roasted Wild Salmon Filet,

Olive & Sweet Pepper Tapenade GF, DF

Charcuterie

Chefs Salami Selection, Fruit Mostarda, Pickled Vegetables, Artisan Breads DF

Farmstead Cheeses

Selections of Hand Crafted Local & Imported Artisanal Cheeses, Fresh Fruits, Spiced Nuts, Homemade Jams, Gourmet Crackers VEG

Cedarbrook Antipasti

Grilled Cauliflower, Eggplant & Summer Squash, Marinated Artichokes & Mushrooms, Sun-Dried Tomato Pesto, Fresh Mozzarella, Hummus, Grilled Focaccia VEG

Washington Farms Crudités Display

Seasonal Fresh Vegetables Served with Two Vegetarian Dips VEG, GF

Dessert & Delights

A Fine Assortment of Petite Fours, Tarts Gateaux & French Macarons VEG

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RECEPTION

Carving Stations

Serves 25 guests. Dedicated Chef for \$60/hour.

Whole Painted Hills Prime Rib

*Whole Grain Mustard Jus GF
(priced 8oz per person)*

Chateaubriand of Beef Tenderloin

Sauce Chateau or Béarnaise Sauce GF

Pure Country Porchetta

Citrus-Herb Stuffing, Potato Rolls, Aioli GF

Pacific Northwest Smoked Beef Brisket

Horseradish-Apple Crème GF

Grilled Pacific Northwest Wild Salmon Fillet

Grain Mustard Aioli GF, DF

Enhancements

Additions to any buffet - priced per person.

King Crab Legs

GF (priced 2oz per person)

Snow Crab Legs & Claws

GF (priced 3oz per person)

Marinated Prawns

"Bloody Mary" Cocktail Sauce GF, DF

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COMPLETE MEETING PACKAGE PLANT-BASED BREAKFAST

Complete Meeting Package Breakfast includes Café D'arte coffee, Smith Tea, assorted chilled juices, and sodas.

Northwest Breakfast Selections

Whole Mixed Fruit
Assorted Vegan Breakfast Muffins
Chocolate Berry & Raspberry Oat Scones
Breakfast Toast and Vegan Butter
Quinoa & Farro Oatmeal, Nuts, Berries, Dried Fruit, Agave & Brown Syrup
Seasonal Fruit & Granola Parfait, Chia Pudding, Maple Syrup

Breakfast Upgrade Options

Choice Of:

Breakfast Burrito
*Field Roast Or Impossible, Potato, Cheese,
Salsa, Cup of Berries*
VEG

Or

Power Breakfast Bowl
*Quinoa, Sunflower Seeds, Edamame,
Toasted Millet Granola, Avocado, Cashew
Curry Sauce* VEG

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PLANT-BASED BREAKFAST BUFFET

Cedarbrook Lodge's plant-based menu is entirely vegan. Starbucks coffee, and Smith Tea included.
20 guest minimum.

Starters

Ancient Grains Oatmeal

Cracked Farro Porridge, Organic Quinoa,
Nuts, Berries, Dried Fruit, Agave, Brown
Sugar V, GF

Seasonal Fruit & Granola Parfait

Cashew Yogurt, Apple Syrup V, GF

Seasonal Sliced Fresh Fruit

V, GF

Desserts

choose two

Coconut Nutella French Toast

Agave Syrup V

Warm Semolina Fritters

House Made Jam V

Banana Ginger Muffin

Banana Caramel, Chocolate Berry Muffin V

Entrées

choose two

Squash & Grits

Harissa Sauce V, GF

Avocado Toast Bar

Arugula, Radish, Tomato, Cucumber V

Scrambled "Eggs"

Portobello Mushroom, Spinach V, GF

Plant Based Sausage & Vegetable Hash

Beyond Meat Breakfast Sausage, Onion,
Sweet Pepper, Butternut Squash V, GF

Farmhouse Tofu Scramble

Kale, Summer Squash, Caramelized
Onions, Fresh Herbs V, GF

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PLANT-BASED LUNCH BUFFET

Cedarbrook Lodge's plant-based menu is entirely vegan. Caffé D'arte coffee, and Smith Tea included.
20 guest minimum.

Starters

choose two

Tomato-Basil Soup

Fennel, Leek, Olive Oil V, GF

Super Salad

Kale, Spinach, Arugula, Sunflower Seed,
Smoked Almond, Cashew, Pumpkin Seed, Cranberry,
Blueberry, Radish, Avocado, Lentils, Herb Vinaigrette
V, GF

Mixed Green Salad

Mixed Baby Gem Lettuce, Shaved Squash,
Fennel, Apple, Hazelnut, Mustard Vinaigrette V, GF

Moroccan Chickpea Salad

Carrot, Pistachio, Arugula, Raisin, Harissa, Sunflower
Seed, Oregano Vinaigrette V, GF

Sides

choose one

Grilled Broccolini

Preserved Lemon, Olive Oil V, GF

Braised Greens

Caramelized Onions V, GF

Roasted Potato

Chive, Olive Oil V, GF

Entrees

choose two

Garden Veggie Ravioli

Tomato Pinenut Pesto, Lacianto Kale, Herbs
GF, VEG

Enchilada

Yam, Squash, Charred Pasilla Pepper, Chile Mole,
Pumpkin Seed, Vegan Crema V

Field Roast Sausage & White Bean Cassoulet

Smoked Tomato, Organic Root Vegetables, GF
Herb Breadcrumbs V

Orecchiette Pasta Primavera

Basil Pistou, Roasted Pepper, Artichoke, Grilled
Squash, Olive Oil, Fresh Herbs, Creamy Tomato
Sauce V

Desserts

Assorted Cookies & Brownies

V

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PLANT-BASED DINNER BUFFET

Cedarbrook Lodge's plant-based menu is entirely vegan. Café D'arte coffee, and Smith Tea included.
20 guest minimum.

Starters

choose three

Smoked Tofu Fresh Rolls

Rice Paper, Nori, Carrot, Cucumber, Glass
Noodle, Shiitake Mushroom, Peanut Sauce V

Celery Root & Green Apple Soup

Hazelnut Oil V

Everything Salad

Endives, Frisée, Baby Kale, Pecan, Strawberry,
Pickled Beets, Currants, Everything Spice,
Tahini Vinaigrette V

Cucumber & Cherry Tomato Salad

Marinated Tofu, Pine Nut, Balsamic, Truffle Oil V

Roasted Potato Salad

Leeks, Fennel, Roasted Garlic, Mama Lils V

Sides

choose two

Braised Rapini

Orange, Almond V, GF

Whipped Garnet Yam

Truffle, Rosemary V, GF

Cassoulet with Bread Crumbs V

V

Cauliflower & Artichoke Gratin

Entrées

choose two

Coconut Curry

Squash, Tofu, Eggplant, Lemongrass, Mushroom,
Basmati Rice V

"Bolognese" Rigatoni

Impossible Ragu, Toasted Cashew, Basil V

Chickpea Tagine

Stewed Tomato, Bell Peppers, Eggplant, Root
Vegetables, Saffron, Harisa V, GF

Potato Gnocchi

Foraged Mushroom, Butternut Squash, Peas, Toasted
Pecan, Fried Sage V

Dessert

Flourless Chocolate Cake

Raspberry, Hazelnut V

Warm Apple Crisp

Oat Strudel V

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CEDARBROOK

BAR MENU

\$125.00 bar setup fee and \$60 per hour bartender fee. Additional beverages may be available upon request.
All prices are based on a hosted bar. Non-hosted bar pricing is available upon request. Any spirits in the House and Premium may be substituted by Top Shelf items, priced per bottle, at \$190 each.

LIQUOR

Pricing varies based on hosted, cocktails,
and custom cocktails selection.

Standard

Featuring Spirits by LeVecke

Vodka

gluten free, distilled 6 times
Missouri, USA

Gin

classic London dry profile
Hawaii, USA

American Whiskey

corn, malt, rye
Kentucky, USA

Scotch

malted barley, corn
Speyside, Scotland

Bourbon Whiskey

Kentucky corn
Mira Loma, USA

Silver Rum

column distilled
Barbados

Gold Tequila

agave, cane sugar
Tequila, Mexico

Classic

Tito's Vodka

Bombay Dry Gin

Jim Beam Whiskey

Famous Grouse Scotch

Four Roses Bourbon Whiskey

Bacardi Silver Rum

Sauza Silver Tequila

Premium

Grey Goose Vodka

Bombay Sapphire Gin

Knob Creek Rye Whiskey

Johnny Walker Black Lable Scotch

Maker's Mark Bourbon

Crown Royal

Cruzan Rum

Milagro Tequila

Hennessey VS

CEDARBROOK

BAR MENU

*\$125.00 bar setup fee and \$60 per hour bartender fee. Additional beverages may be available upon request.
All prices are based on a hosted bar. Non-hosted bar pricing is available upon request. Top Shelf spirits may be substituted a la carte on House or Premium bars at \$17/drink.*

WINE

*Standard**Pricing by the glass and bottle*

Chardonnay - Boomtown
Pinot Gris - Vino House of Smith
Cabernet - Portlandia
Red blend - Stonecap Mountain

*Classic**\$16 by the glass | \$64 per bottle*

Chardonnay -Argyle
Pinot Gris - Rainstorm Oregon
Rose - Revelation by Goose Ridge Gap
Cabernet - Substance House of Smith
Pinot Noir - Dough Oregon
Red blend - Hedges CMS

*Premium**Pricing by the glass and bottle*

Chardonnay -Willamette Valley Vineyards
Dijon Clone
Pinot Gris - Ponzi Willamette Valley
Rose - Argyle Willamette Valley
Cabernet - Truth Be Told Columbia Valley
Pinot Noir - Inscription Willamette Valley
Red blend -Townshend GSM Columbia Valley

BEER

*Domestic**Hosted pricing*

Rainier
Budweiser
Bud Light

*Imported / Microbrew**Hosted pricing*

Stella Artois
Modelo Especial
Elysian "Space Dust" IPA
Georgetown Bodhizafa IPA
Schilling Local Legends Cider
Athletic Brewing (NA)

CEDARBROOK

BAR MENU

Full wine list available. Additional beverages may be available upon request.

NON-ALCOHOLIC

House

Soda: Coke Products

Bottled Juices

Hosted or Cash pricing available

Premium

Acqua Panna Still

& San Pellegrino Sparkling

500ml Hosted/Cash Pricing Available

1L - Hosted/Cash Pricing Available

CEDARBROOK

BAR MENU

*\$125.00 bar setup fee and \$60 per hour bartender fee. Additional beverages may be available upon request.
All prices are based on a hosted bar. Non-hosted bar pricing is available upon request.*

BAR ENHANCEMENTS

Priced Per Person | Minimum Number of Guests Apply

BLOODY MARY DIY EXPERIENCE

Elevate your event by adding our Bloody Mary Bar where you can help create personalized, Instagram-worthy cocktails. To include a selection of premium vodkas, house made mixes and creatively delicious garnishes. Whether it's smoked bacon, fresh crab claws, or bleu cheese stuff olives or all the above and more, your guests will always remember the experience.

THE BUBBLES BAR

This addition to your event will provide an educational and enjoyable experience for your guests as they try and compare different types of sparkling beverages. They will have the opportunity to sample a range of options including Prosecco, Brut, Muscato, and other Sparkling Wines. To further enhance their experience, they can get creative and customize their drinks with fresh purees and seasonal fruits.

THE ART OF SMOKE

Looking to add some excitement to your event? How about trying smoked cocktails? Our skilled bartender will not only prepare your favorite cocktails but also infuse them with a smoky flavor that is sure to tantalize your taste buds. From the classic Smoked Cherry Old Fashioned to the unique Smokey Bloody Mary, which includes smoked bacon as well as smoke-infused ice cubes, this experience is sure to be a hit with your guests. Don't miss out on this unique and unforgettable addition to your event!