



The
Coeur d'Alene
Golf & Spa Resort

CRUISE MENUS

2021

CDARESORT.COM



Fresh Start

Ellenos® Vanilla Bean and plain Real
Greek Yogurts, Fresh Melon, Pineapple,
Berries and Granola

Hand-Crafted Orange and
Mixed Berry Fruit Smoothies

Seattle's Blazing Bagels®,
Cream Cheese and Preserves

Italian Chicken Sausage, Fresh Scrambled
Eggs and Hard Boiled Eggs served on
crushed ice

\$31.95++ per Guest

Idaho Huckleberry

Huckleberry-Cream Cheese Coffee Cake

Huckleberry Low-Fat
Cream Cheese Bran Muffins

Fresh Melon and Pineapple,
Berries Huckleberry Pastry Cream,
Greek Yogurt Parfait

Roasted Loaded Yukon Potato, Green
Onion, Cheddar Cheese, Plain Scrambled
Eggs and Hickory Smoked Bacon

Apple Cider and Chilled Orange Juice

\$39.95++ per Guest

FRENCH CONNECTION

Available to groups of 20 Guests or more.

Imported French Brie and Edam Cheeses,
French Baguettes, Pain Au Chocolat,
Assorted Danish, Strawberry and Blueberry Bowl
with Ellenos® Greek Yogurt

Baked Croque Croissant Sandwich

Buttery Croissant Filled with Gruyere Cheese,
Smoked Ham and Creamy Béchamel

Bacon Lardon, Roasted Tomato, Spinach and Gruyere Quiche

European Salmon Lox

Capers, Boursin Cream Cheese, Red Onion,
Grated Eggs, Everything Pumpernickel Bagels
\$37.95++ per Guest

MORNING COMFORT

Kellogg's® Cereal

Old Fashioned Oatmeal

with Half & Half, Non-Fat and 2% Milk,
Dried Banana, Apricots, Cherries, Walnuts, Pecans and Brown Sugar

Freshly Baked Pastries, Fruit Bread

Sliced Fresh Melons, Pineapple, Bananas and Berries

Hickory Smoked Bacon and Homestyle Yukon Gold Potatoes

Pan-Fried with Chopped Onion, Scrambled Eggs, Chilled Orange Juice

\$31.95++ per Guest

BUFFET ENHANCEMENTS

Savory Freshly-Baked Quiche

Suggestions

Hill's® All Natural Smoked Ham
with Onion and Gruyere Cheese

\$8.95++ per Guest

Quiche Lorraine

Bacon Lardons, Onion and Gruyere Cheese

\$8.95++ per Guest

NORTHWEST BREAKFAST BUFFET

Available to groups of
20 Guests or more.

Individual Ellenos® Muesli, Lemon
Curd, Vanilla Bean Yogurts
Santee's Vanilla Pecan Granola, Fresh
Melons, Pineapple, Bananas, Oranges,
Grapefruit and Vine-Ripened Berries

Old-Fashioned 7-Grain Oatmeal

Half & Half, Non-Fat and 2% Milk, Dried
Banana, Apricots, Cherries, Walnuts,
Pecans and Brown Sugar

**Hickory Smoked Bacon, Hill's®
All Natural Smoked Ham and
Breakfast Link Sausage,
Golden Idaho Hash Brown
Potatoes, Scrambled Eggs**

Freshly Baked Pastries and Fruit Breads

Toast Station

Organic Great Seed and Buttermilk
Breads, Butter and Preserves

Chilled Tree Top® Apple Juice & Just-
Squeezed Orange Juice
\$39.95++ per Guest

GOOD MORNING COEUR D'ALENE

Available to groups of
20 Guests or more.

Fresh Melons, Pineapple, Bananas,
Oranges, Grapefruit and Berries,
Kellogg's® Cereal

Old-Fashioned Oatmeal

Half & Half, Non-Fat and 2% Milk, Dried
Banana, Apricots, Cherries, Walnuts,
Pecans and Brown Sugar

**Golden Hash Brown Potatoes,
Scrambled Eggs, Hickory
Bacon and Italian Chicken
Sausage**

Toast Station

Organic Great Seed and Buttermilk
Breads, Butter and Preserves

Chilled Fruit Juices and Fruit Smoothies

Hand-Made Burrito Station

Prepared to order by Uniformed Chef
Attendants Hand-Rolled with
Scrambled Eggs, Hill's All Natural
Smoked Ham, Tillamook® Cheddar
and Jack Cheeses, Onion, Peppers,
Tomato, Fresh Avocado and Seasoned
Black Beans in Your Choice of Wheat,
White or Gluten-Free Tortilla, Sour
Cream, Fresh Salsa and Hot Sauce on
the Side

\$42.95++ per Guest

BREAKFAST SANDWICHES

Please select one sandwich selection for your entire group from these options.

For groups with fewer than 20 Guests, please order only two varieties.

\$8.95++ per Guest, per Sandwich

Baked Croque Croissant Sandwich

Available to groups of 20 Guests or more.

Grilled Croissant Filled with Gruyere Cheese, Smoked Ham, Creamy Béchamel

French Breakfast Croissant

Available to groups of 20 Guests or more.

Cream Cheese, Mushrooms, Chives, Scrambled Eggs and Bacon Lardon on a Grilled Croissant

Jalapeño Sunrise

Fried Egg, Chorizo Sausage Links, Chunky Avocado Cream Cheese, Pepper Jack Cheese on a Grilled Cheesy Mild Jalapeño Bagel

Gluten-Free Bagel Breakfast Sandwich

Sausage Patties, Egg Whites, Tillamook Cheddar Cheese on a Gluten-Free Bagel

Hill's® All Natural Smoked Ham

Scrambled Eggs with Melted Tillamook Cheddar Cheese and Sliced Ham on a Grilled English Muffin

Vegetarian Sausage Patty

Sea Salt and Peppered Egg Whites with Low-Fat Mozzarella on a Grilled Whole Grain English Muffin

Hickory Smoked Bacon

Hard-Fried Egg, Seasoned Oven-Roasted Tomato and Swiss Cheese on a Grilled English Muffin

Hand-Rolled Breakfast Burrito

Chorizo, Scrambled Eggs, Cheddar Cheese, Jack Cheese, Black Beans, Onions and House-Made Salsa



Please add 21% service charge and 6% sales tax to listed prices.

BREAK ESSENTIALS FRUITS & BARS

These items are to be pre-ordered by specific quantity (not based on consumption).

Elleno's® Assorted Greek Yogurts

Produced in Seattle at
Pike Place Market, 8 oz.
\$5.50++ per Guest

Chobani® Greek Yogurt

Produced in Idaho, 4 oz.
\$4.75++ per Guest

Fresh Sliced Assorted Melons, Pineapple, Citrus and Seasonal Berries

\$7.95++ per Guest

Fresh Fruit and Gouda Cheese Kabobs

Each on a 6" Bamboo Skewer
\$4.75++ per Guest

From Washington State Orchards Apple Board

From the top apple growing region in
the United States, we select the best
current crop and have five varieties for
you to try, presented with cutting board,
knife and apple wedger
\$6.95++ per Guest

Whole Fresh Fruit

Ripe Bananas, Assorted Oranges,
Apples, Seasonal Grapes, Assorted
Pears, Stone Fruit when in season,
presented with cutting board, knife,
apple wedger and orange peeler
\$6.95++ per Guest

Seattle's Blazing Bagels®

Plain, Everything, Whole Grain,
Everything Pumpernickel, Cheesy Mild
Jalapeño Bagels with Plain, Strawberry
and Chive Cream Cheeses, Butter,
Huckleberry and Strawberry Preserves,
Peanut Butter
\$4.50++ per Guest

Gluten-Free Udi's® Bagels

Plain, Strawberry and Chive Cream
Cheeses, Butter, Huckleberry and
Strawberry Preserves, Peanut Butter
\$4.50++ per Guest

Kind® Bars

Chocolate Cherry Cashew, Cranberry
Almond, Caramel Almond Sea Salt,
Madagascar Vanilla Almond
\$4.25++ per Guest

Orchard® Bars

Blueberry-Pomegranate Almond,
Strawberry-Raspberry,
Walnut and Pineapple-Coconut
Macadamia
\$4.25++ per Guest

Larabars®

Minimal Ingredients, Made from "Whole
Foods", Great Texture, No Aftertaste,
A Healthy "Eat Clean" Snack, Cashew
Cookie, Apple Pie, Peanut Butter
Cookie, Coconut Cream Pie and
Chocolate Chip Cookie Dough
\$4.25++ per Guest

BREAK ESSENTIALS

Executive Coffee Service

Freshly Brewed Starbucks® Pike Place Market Roast Regular, Decaffeinated Coffee and Hot Tea Served with: Rock Sugar Swizzle Sticks, Natural and Brown Sugar Cubes, Sugar, Low Calorie Sweeteners, Honey Sticks, Whipped Unsweetened Cream, Half & Half, Vanilla Powder, Cinnamon Sticks, Simple Syrup, Dark Chocolate Sprinkles, Almond Biscotti and Sliced Lemon, Individual Frappuccinos and Double Shots on Ice, Your Choice of Station or Table-side Service
\$12.95++ per Guest



Hollywood Hot Cocoa Station

Hot Cocoa and Dark Chocolate Cocoa Toppings Table: Homemade Mini Marshmallows: Cherry, Mint and Traditional, Cinnamon Sticks Caramel Sauce, Regular Whipped Cream and Salted Caramel Whipped Cream
\$12.95++ per Guest



RESORT BAKERY SPECIALTIES

Wild Huckleberry Cream Cheese Coffee Cake

Made from Scratch in the Resort Bakery
\$4.95++ per Guest

Fresh Fruit Coffee Cake

Granny Smith Apple Coffee Cake
Cinnamon Swirl Coffee Cake
Strawberry Rhubarb Coffee Cake
\$3.95++ per Guest

Huckleberry Morning Specialties

Huckleberry Apple Fritters
Huckleberry Eclairs
Huckleberry Bran Cream Cheese Muffins
\$5.50+ per Selection

Beverly's Signature Warm Orange Butter Flake Rolls

Served with Butter
\$2.95++ per Guest

Cinnamon Sugar Butter Flake Rolls

Served with Butter
\$2.95++ per Guest

Freshly Baked Pastries

Freshly Baked Seasonal Muffins, Seasonal Fruit Breads, Croissants, Fruit Danish, Cream Cheese Danish, Assorted Scones, Butter
\$3.95++ per Guest, per Selection

Please add 21% service charge and
6% sales tax to listed prices.

MEETING REJUVENATORS

Morning Crunch

Each Flavor is Mixed with Milk Powder,
Sugar, Salt and Butter, Baked to Create
the Best Breakfast Snack Ever

Cornflake Crunch
and Fruity Pebble Crunch

\$3.75++ per Guest

GLUTEN-FREE ITEMS

Bacon, Lettuce and Tomato on a Gluten-Free Bagel Bite

\$3.95++ per Guest (gf)

Carrot, Celery and Olive Skewer with Hummus and

Romesco

\$3.95++ per Guest (gf)

Standing Vegetable Crudite

Broccoli, Cauliflower, Rainbow Carrots,
Romanesco, Celery Hearts, Pickled
Asparagus, Heirloom Cherry Tomatoes,
Red and Yellow Bell Peppers, Garden
Greek Yogurt, Green Goddess and

Yogurt-Chive Ranch Dip

\$5.95++ per Guest (gf)

HOUSE BLENDED SURVIVOR TRAIL MIXES

Pre-order from the following mixes. Minimum of 10 servings per order.

Mix 1

Whole Almonds, Currants, Cranberries, Apricots, Pistachios,
Golden and Dark Raisin and Tart Cherries

Mix 2

Yogurt Raisins, Banana Chips, Dried Cherries, Dried Papaya,
Unsalted Peanuts, Smoked Almonds, Chocolate-Covered Peanuts
and Chocolate-Covered Raisins

Mix 3

Roasted Peanuts, Cranberries, Salted Sunflower Seeds,
Fire-Roasted Pumpkin Seeds, Dark Raisins, Smoked Almonds and
Salted Sesame Sticks

Mix 4

Banana Chips, Dried Pineapple, Dried Mango, Toasted Slivered Almonds,
Toasted Coconut Flakes and Chocolate-Covered Raisins

Mix 5

Graham Crackers, Golden Grahams®, Mini Marshmallows,
Chocolate Chips, Toasted Almonds, Raisins and Lucky Charms®

Mix 6

Cheerios®, Raisin Bran®, Toasted Walnuts, Cranberries, Banana Chips and
Yogurt-Covered Raisins

Survivor Trail Mixes

\$4.95++ per Guest

MEETING REJUVENATORS

Minimum of 20 servings per order.

House-Made "Push Up" Ice Cream Pops

Wild Huckleberry-Vanilla Swirl
Vanilla-Chocolate Swirl
\$4.50++ per Guest

The Candy Stand

Minimum of 30 servings.

Swedish Fish, Sour Patch Kids, M&Ms,
Chocolate Covered Espresso Beans,
Chocolate Covered Raisins, Dark
Chocolate Pretzels, White Chocolate
Pretzels and Gummy Worms,
served with to-go goodie bags
\$12.95++ per Guest

Chocolate-Crunch Bark

Minimum of 20 servings.

Select from our two Resort Selections:
Dark Chocolate with Corn Flake®
Crunch, Sweet Cherries and Pistachios
— Or —
Milk Chocolate with Fruity Pebbles®
Crunch and Peanuts
\$4.50++ per Guest

Frozen Chocolate-Dipped Cheesecake on Popsicle Sticks

\$3.50++ per Guest

Cookie Counter

3" Cookies - Snickerdoodle,
Chocolate Chip, Peanut Butter
and Two Seasonal Varieties
\$1.95++ per Guest

5" Cookies - Oatmeal Raisin,
Sugar Cookie, Peanut Butter,
Chocolate Chunk, White Chocolate
Macadamia Nut
\$2.95++ per Guest

Roasted and Salted Extra Fancy Mixed Nuts

\$5.00++ per Guest

White House Chex Roasted Snack Mix

\$3.95++ per Guest

Yogurt and Chocolate-Covered Raisins and Pretzels

\$5.00++ per Guest

Trick or Treat Miniature Candy Bowls

\$3.25++ per Guest

Freshly Popped Popcorn

\$2.50++ per Guest

Dark Chocolate Salted Almonds

\$5.95++ per Guest

Hot from the Fryer Idaho Salted Potato Chips

Sour Cream Ranch Dip and Cream
Cheese Vegetable Dip
\$3.25++ per Guest

House-Made White Chocolate- Striped Walnut Brownies

\$4.50++ per Guest

Homemade White Chocolate M&M® Rice Krispie® Treats

\$3.95++ per Guest

Chocolate-Dipped Tollhouse® Pie with M&Ms®

\$2.95++ per Guest

Please add 21% service charge and
6% sales tax to listed prices.

THEMED BREAKS

*Minimum of 50 servings for all
breaks on this page.*

Coeur d'Alene Lemonade Stand

Wild Huckleberries,

Fresh Strawberries, Crushed Blueberry-
Raspberry, Green Tea Lemonade and
Pomegranate House-made Lemonade

Cucumber-Radish-Boursin Cream Cheese
Finger Sandwiches

Almond-Chicken Brioche and Radish
Sprout Finger Sandwiches

Miniature Red Velvet Filled Cupcakes with
Cream Cheese Frosting

Vanilla-Custard Filled Cupcakes with
Mascarpone Mousse

Lemon Frosted Cookies

\$15.00++ per Guest

Northwest Apple Lovers' Break

Fresh Apple Varieties Presented with
Cutting Board, Knife and an Apple
Wedge, Washington Apple Tart on a
Stick, Individual Apple Cake

Apple Cobbler, Sharp Cheddar Cheese
Slices, Apple Butter

Northwest Applets and Cotlets®

Hot Apple Cider

Starbucks® Coffee

Cold Milk

\$14.00++ per Guest

Morning Energizers

Fresh Strawberry-Pineapple and Blueberry Kabobs

Kind® Bars in flavors such as Chocolate Cranberry Cashew, Cranberry
Almond, Caramel Almond Sea Salt, Madagascar Vanilla Almond

Warm Beignets with Powdered Sugar and Huckleberry Sauce

Morning Corn Flake® Crunch: A New Morning Snack Mix
with Milk Powder, Sugar, Salt and Melted Butter, Baked to Create
the Best Breakfast Snack Ever

Rejuvenation Snack Mix

Go-Green Filtered Water: Cucumber-Lemon and Blueberry-Strawberry

\$16.95++ per Guest

Elegant Popcorn Break

Prepared and Served by Chef Attendants,

Popcorn, Nuts and Caramel! Resort-Gourmet Popcorn:

Salted Caramel and S'Mores Flavors, Caramel Corn Popcorn Lollipops,
Popcorn Toffee Crack Bars, Popcorn Crunch Bars

\$15.00++ per Guest for Groups of 50 Guests or More

Super Foods

Chile Garlic Sea Salt Dusted Edamame, Hemp Hearts, Roasted Seaweed
Snack, Marcona Almonds, Cacao Nibs, Candied Ginger, Sardines

Fresh Blueberry Sticks with Chia Seed Honey Greek Yogurt and Organic
Honey, Pomegranate Juice, Cucumber-Lemon Spring Water

Turmeric Tea, Green Tea and Coconut Water

\$16.95++ per Selection

BREAK BEVERAGES

Executive Coffee Service

Freshly Brewed Starbucks®

Pike Place Market Roast Regular, Decaffeinated Coffee and Teavana® Hot Tea

Served with: Rock Sugar Swizzle Sticks, Natural and Brown Sugar Cubes, Sugar, Low Calorie Sweeteners, Honey Sticks, Whipped Unsweetened Cream, Half & Half, Vanilla Powder, Cinnamon Sticks, Simple Syrup, Dark Chocolate Sprinkles, Almond Biscotti and Sliced Lemon

Individual Frappuccinos and Double Shots on Ice

Your Choice of Station or

Table-side Service

\$12.95++ per Guest



We Proudly Brew Starbucks® Coffee

Regular and Decaffeinated (one break service of up to 2 hours)

\$3.95++ per Guest

Teavana® Hot Teas

\$3.95++ per Guest

ASSORTED SOFT DRINKS

We Proudly Serve Coca-Cola®

Products

Coke, Diet Coke, Coke Zero, Sprite, Barq's Root Beer, Mr. Pibb, Sprite Zero, Ginger Ale

(Service is based on consumption)

\$3.50++ per Can

Dasani Bottled Water

16.9 ounce bottles

(Service is based on consumption)

\$3.50++ per Bottle

ASSORTED JUICES

Fresh Orange Juice, Tree Top®

Apple Cider or

Ruby Red Grapefruit Juice

Presented in our Chilled Juice

Dispenser

\$4.00++ per Guest

Chilled Milk

Whole, 2% or Non-Fat Milk

\$3.00++ per Guest

Chilled Almond, Coconut or Soy Milk

\$3.50++ per Guest

"Go Green" Filtered Water Service

Filtered Water Station includes Sliced Fresh Lemon,

Lime, Cucumber and Blueberries

\$1.95++ per Guest

Assorted Gold Peak® Iced Teas

\$4.50++ per Guest

Arnold Palmer Snapple Lemonade

\$4.50++ per Guest

Starbucks® Frappuccino

\$6.00++ per Guest

Tree Top® Bottled Juices

Chilled Bottled Orange, Cranberry, Apple or Grapefruit Juices

\$4.00++ per Guest

Teavana® Iced Tea Station

Hand-crafted Herbal Teas, Assorted Sweeteners and Lemon

\$3.95++ per Guest

Flavored Lemonades

Strawberry or Raspberry

\$3.25++ per Guest

Wild Huckleberry

\$4.25++ per Guest

Tropical Fruit Punch

Made with Pineapple, Orange and Guava Juices

\$3.00++ per Guest



Please add 21% service charge and 6% sales tax to listed prices.

LUNCH BUFFETS

Each Lunch Buffet includes

Starbucks® Coffee,

Hot and Iced Tea Service,

Assorted Sweeteners, Half & Half and

Non-Fat Milk

Perishables are not transferrable to
later refreshment breaks.

Please note a \$10.00++ per person
surcharge will be added to all
Lunch Buffets for 20 - 49 Guests.

Not available for groups of fewer
than 20 Guests.

A TASTE OF MEXICO CITY

Freshly Fried Tortilla Basket

Roasted Tomato Salsa, Salsa Verde and Guacamole

Individual Basket on each table

Baby Romaine Caesar

Caesar-Inspired Salad with Crispy Cotija Cheese, Pumpkin Seeds,

Corn and Roasted Poblano Caesar Dressing

Quinoa, Avocado and Cilantro Salad

Cilantro Lime Poblano Vinaigrette

Fresh Fruit

Fresh Mango, Papaya, Watermelon, Orange, Seedless Grapes,

Pineapple, Melons and Seasonal Berries

Cilantro Green Rice

Cilantro, Spinach, Long Grain Rice, Onion,

Garlic and Chicken Broth with a touch of Milk

Warm Fire Roasted Corn Salad

Spicy Mayonnaise, Lime and Cotija Cheese

Smoked Brisket Tostada

Small Plate Chef Station

With uniformed chef attendant

Slow-smoked, Roasted Beef Brisket atop Mexican Black Beans

with Roasted Tomato Chipotle Sauce and Crema

Shredded Lettuce, Grated Cheese,

Chopped Avocado and Tomato

Roasted Tomato Salsa, Salsa Verde and Guacamole

Smoked Chicken and Shrimp Enchiladas

Flour Tortillas Filled with House-Smoked Chicken, Shrimp,

Mushrooms, Bell Peppers, Onions, Jack Cheese

Topped with Avocado, Salsa Verde and Chipotle Crema

Mexican Chocolate Pecan Pie with Fresh Whipped Cream

Mexican Hot Cocoa Cupcakes

\$41.95++ per Guest



Please add 21% service charge and
6% sales tax to listed prices.

LUNCH BUFFETS

Each Lunch Buffet includes

Starbucks® Coffee,

Hot and Iced Tea Service,

Assorted Sweeteners, Half & Half and

Non-Fat Milk

Perishables are not transferrable to
later refreshment breaks.

Please note a \$10.00++ per person
surcharge will be added to all Lunch
Buffets for 20 - 49 Guests.

Not available for groups of fewer
than 20 Guests.

NORTH IDAHO FARMERS MARKET

Vegetarian Salad Bar

Featuring Red and Green Romaine, Living Butter Leaf,
Baby Spinach, Frisée, Baby Kale.
Assorted Heirloom Tomatoes, Rainbow of Bell Peppers
and Heirloom Carrots, English Cucumber, Shaved Red
Onion, Romanesco, Broccoli, Assorted Olives,
Mama Lil's® Pickled Peppers, Marinated Artichoke
Hearts, Hemp Hearts, Beecher's® White Cheddar,
Marinated Idaho Feta, Toasted Pecans, Roasted Salty
Almonds, Roasted Cumin Pepitas, Dried Cranberries,
Blueberries and Cherries

Cast Iron Roasted Cauliflower Steak

Served by Uniformed Chef Attendant

With Fennel, Apple and Cilantro, Romanesco Flowerets,
Giant White Bean Puree and Pesto Oil

Cast Iron Grilled Portobello Mushrooms

With Red Onion, Zucchini and Asparagus with
Balsamic Syrup and Creamy Dressing

Fresh Fruit Array

Apples, Cuties, Grapes, Berries and Pears

Quinoa Salad

with Roasted Garlic, Kalamata Olive, Red Onion, Cipollini Onion,
Avocado Wedges and Lemon Olive Oil Vinaigrette

Vegan Potato Bread

Presented on Idaho Wood Boards

with Balsamic Syrup, Olive Oil and Earth Balance® Buttery Spread

Double Chocolate Cookies (vegan, dairy free)

Homemade Chocolate Peanut Butter Cups (vegan)

\$41.95++ per Guest



Please add 21% service charge and
6% sales tax to listed prices.

LUNCH BUFFETS

Each Lunch Buffet includes
Starbucks® Coffee,
Hot and Iced Tea Service,
Assorted Sweeteners,
Half & Half and Non-Fat Milk

Perishables are not transferrable to
later refreshment breaks.

Please note a \$10.00++ per person
surcharge will be added to all Lunch
Buffets for 20 - 49 Guests.

Not available for groups of fewer
than 20 Guests.

DISCOVER IDAHO

Organic Greens Coeur d'Alene

Curly Rainbow Carrots, Raspberries, Candied Walnuts and
Huckleberry Vinaigrette

Lewis and Clark Lentil Salad

Tri-Colored Lentils, Brunoise of Vegetable, Arugula,
Tomato and Herb Vinaigrette

Idaho Ruby Red Trout Nicoise

Roasted Mix of Mini Potatoes, Olives, Hard-Boiled Egg,
Green Beans, Tomatoes, Sun Valley Idaho Smoked
Ruby Red Trout and Dijon Vinaigrette

Fresh Green Garbanzo Garden Salad

Tomatoes, Mint, Basil and Feta

Potato Rolls

Sweet Creamy Butter

Wild Morel Mushroom Chicken

Morel Mushroom Supreme Sauce

Creamy Baked Potato Soup

Served by Uniformed Chef Attendant
Bacon, Cheddar Cheese, Green Onion and Sour Cream on the side

Certified Angus Beef® Tri-Tip

Carved by Uniformed Chef Attendant
Garlic Herb-Crusted, Three Peppercorn Au Jus

Idaho Ice Cream Baked Potato

Candy Butter Mint Chips, Pistachio Chives, Chocolate Bacon Crumbles

\$42.95++ per Guest

LUNCH BUFFETS

Each Lunch Buffet includes

Starbucks® Coffee,

Hot and Iced Tea Service,

Assorted Sweeteners, Half & Half and
Non-Fat Milk

Perishables are not transferrable to
later refreshment breaks.

Please note a \$10.00++ per person
surcharge will be added to all Lunch
Buffets for 15-25 people.

Not available for groups of fewer than
15 people.

RESORT CHICKEN LUNCHEON

Salad Bar

Organic Greens, Romaine and Iceberg Lettuce,
Heirloom Tomatoes, Sliced English Cucumbers, Fresh Hard-Boiled Eggs,
Pickled Onion, Toasted Hazelnuts, Green Garbanzo Beans, Carrots, Croutons,
Sunflower Seeds, Red Wine Vinaigrette, Creamy Herb Dressing, Vinegar and Oil

Composed Washington Apple Slaw

With Poppy Seed Dressing, Cosmic, Opal and Granny Smith Apples

Angel Hair Pasta Salad

Parmesan Cheese, Small Diced Vegetables and Italian Vinaigrette

Oven-Roasted Cauliflower and Carrots

Bacon-Chive Scones

With Fresh Butter

Idaho Mashed Potatoes

With Homemade Gravy

CHOICE OF ANY ONE OF THE FOLLOWING CHICKEN ENTRÉE SELECTIONS:

Served by a uniformed chef attendant.

Roasted Chipotle Chicken

Airline Chicken Breast, Southwest Crema, Fresh Cilantro

Havarti Chicken

Marinated Grilled Boneless Chicken Breast atop
Asparagus Spears and Havarti Cheese Sauce

All American Buttermilk Fried Chicken

With Pan Gravy

DESSERTS

Strawberry Lemon Roulade

Lemon Chiffon Cake filled with Fresh Strawberry Mousse

\$41.95++ per Guest



Please add 21% service charge and
6% sales tax to listed prices.

RESORT RECEPTIONS

PASSED HORS D'OEUVRES RECEPTION

Pick Eight of Our Signature Items for Your Guests:

Jet Fresh Ahi Sashimi

Ponzu, Pickled Ginger, Wasabi

Jumbo Prawns

Cocktail Sauce, Squeeze of Lemon

Rainbow Cheese Tortellini Tomato Caprese Skewers

Micro Basil, Balsamic Glaze

Alaskan King Crab Rolls

Ponzu, Pickled Ginger, Wasabi

Resort's Almond Chicken Gougeres

Vietnamese Bavette Beef Skewers

Asian Soy Glaze, Scallions

Idaho Smoked Trout Blinis

Creme Fraiche, Idaho Sturgeon Caviar

Loaded Avocado Toasts

Whole Grain Baguette, Scallion, Radish, Sunflower Seeds

Lobster Canapés

Idaho Sturgeon Caviar

Champagne Oyster Shooters

Horseradish Cocktail Sauce

Gouda Cheese and Fresh Fruit Skewers

Fresh Vegetable Crudite Shots

Herb Cream Cheese

Tuxedo Strawberries

Assorted Cake Pops

Chocolate, Vanilla and Peanut Butter

\$39.95++ per Guest

*Please add 21% service charge and
6% sales tax to listed prices.*



RESORT RECEPTIONS

CHEESE CELEBRATION

All presentations include House-made Crackers, Breadsticks, Fresh Pears, Apples, Grapes, Berries, Honey Comb and Port Syrup

American Artisan Cheeses

Three Artisan Cheeses - \$12.95++ per Guest

Five Artisan Cheeses - \$15.95++ per Guest

Seven Artisan Cheeses - \$21.95++ per Guest

All from the Northwest:

Seattle Beecher's® - Flagship Cheddar

Idaho Ballard® - Truffle Cheddar

Montana Amaltheia® - Chèvre

Washington State University - Cougar Gold®

Tillamook® - Smoked Cheddar

Oregon Rogue Creamery® - Rogue River Blue

Mt. Townsend Creamery® - Camp Fire Jack

Resort Cheese Sampler

Cheese Selections Vary

\$11.95++ per Guest

Imported Brie Cheese

Phyllo-Wrapped, Huckleberry Pepper Jelly
with Dried Cranberries and Almonds

— OR —

Puff Pastry Wrapped, Stuffed with Wild
and Exotic Mushrooms

\$6.95++ per Guest, per Selection

Idaho Artisan Cheese Table

Featuring Cheese from Ballard Dairy Farm in Southern Idaho
Idaho Truffle Cheddar, Idaho Hot and Spicy Pepper Cheddar,
Holy Cow Baby Swiss Cheese and Ballard Farm Cheese Curd
Resort-Made Salt and Pepper Butter Crackers, Idaho Mashed Potato
Crackers, Flavored Bread Sticks and Resort Crisps
\$14.50++ per Guest



*Please add 21% service charge and
6% sales tax to listed prices.*

RESORT RECEPTIONS

Idaho Artisan Cheese Table

Featuring Cheese from Ballard Dairy Farm in Southern Idaho Idaho Truffle Cheddar, Idaho Hot and Spicy Pepper Cheddar, Holy Cow Baby Swiss Cheese and Ballard Farm Cheese Curd Resort-Made Salt and Pepper Butter Crackers, Idaho Mashed Potato Crackers, Flavored Bread Sticks and Resort Crisps
\$14.50++ per Guest

Fresh Vegetable Crudite

Broccoli, Cauliflower, Rainbow Carrots, Romanesco, Celery Hearts, Pickled Asparagus, Heirloom Cherry Tomatoes, Red and Yellow Bell Peppers, Garden Greek Yogurt, Green Goddess and Yogurt-Chive Ranch Dip
\$5.95++ per Guest (gf)

Fresh Fruit Display

Ripe Bananas, Assorted Oranges, Apples, Seasonal Grapes, Assorted Pears, Stone Fruit when in season, presented with Cutting Board, Knife, Apple Wedger and Orange Peeler
\$6.95++ per Guest

SEAFOOD PRESENTATIONS: ARTISAN SMOKED SALMON

Minimum order of 30 servings per presentation.

Each Salmon is Hand Filleted and Slow Smoked over a Variety of Fruit Woods, Presentations include Cream Cheese, Capers, Minced Red Onion, Chives, Egg Whites and Yolks, Grilled Toasted Baguette and Seattle's Blazing Bagels®

Gerard & Dominique European Style Smoked Atlantic Salmon

\$20.95++ per Guest

Northwest Style Hot Smoked Coho Salmon

Diamond Cut
\$20.95++ per Guest

Shaved Ice Lighted Shellfish Towers

Royal Blue Glowing Crushed Ice Pyramids Loaded with Fresh Pacific Oysters, Cracked Dungeness and King Crab, Snow Crab Claws, Lobster Tail, Steamed and Chilled Mussels, Jumbo Iced Prawns, Seared Scallops on the Half Shell and Seaweed Salad Presentation os Sauces - Raspberry Mignonette, Horseradish Cocktail Sauce, Sour Cream, Horseradish Dill Sauce, French Cocktail Sauce and Lemon Wedges
\$36.95++ per Guest

GRAZING BOARD PRESENTATION

Minimum order of 30 servings.

Genoa Salami, Hard Salami and Cured Prosciutto, Castelvetrano Olives, Brush Creek® Marinated Labneh Cheese, Tillamook® Smoked Cheddar, Washington State University Cougar Gold®, Marinated Fresh Mozzarella, Apples, Grapes, Assorted Pears and Seasonal Fruits, Dried Fruits, Candied Pecans, Beverly's Hummus and Fried Naan Bread, Olive Tapenade, Homemade Romesco, Cornichons, Baby Artichoke Hearts, Homemade Crackers and Breadsticks, Gluten-Free Crackers
\$18.95++ per Guest



*Please add 21% service charge and
6% sales tax to listed prices.*

RESORT RECEPTIONS

Grazing Board Presentation

Minimum order of 30 servings.

Genoa Salami, Hard Salami and Cured Prosciutto, Castelvetrano Olives, Brush Creek® Marinated Labneh Cheese, Tillamook® Smoked Cheddar, Washington State University Cougar Gold®, Marinated Fresh Mozzarella, Apples, Grapes, Assorted Pears and Seasonal Fruits, Dried Fruits, Candied Pecans, Beverly's Hummus and Fried Naan Bread, Olive Tapenade, Homemade Romesco, Cornichons, Baby Artichoke Hearts, Homemade Crackers and Breadsticks, Gluten-Free Crackers
\$18.95++ per Guest

CARVING STATIONS

Chef Attendants are included at each Carving Station.

USDA Premium Certified Angus Beef® Brand

Serves 30 Guests, Includes Cocktail Rolls, Condiments and Sauces

Smoked Bacon Wrapped Tenderloin of Beef — \$525.00++

Three Peppercorn Crusted Sirloin Roast — \$400.00++

Manhattan Cut Smoke-Roasted New York Strip Loin — \$450.00++

Slow Roasted Tri-Tip — \$350.00++

House-Smoked Idaho Brisket — \$290.00++

USDA Premium Certified Angus Beef® Brand

Serves 200 Guests. Includes Cocktail Rolls, Condiments and Sauces.

Baron of Beef — \$1200.00++

Poultry & Pork

Serves 50 Guests. Includes Cocktail Rolls, Condiments and Sauces.

Northwest Spiral Cut Honey Baked Ham® — \$350.00++

Whole Tom Turkey — \$350.00++

Choice of Oven-Roasted, Smoke-Roasted or Deep-Fried Southern Style

Hoisin Glazed Boneless Pork Loin — \$350.00++

Plum Sauce, Sweet Hot Mustard and Toasted Sesame Seeds

Hill's Pineapple-Honey-Mustard Bone-In Baron of Ham — \$350.00++

IMPORTED SPECIALTY

Minimum order of 50 servings and two weeks advance notice.

Jamon Iberico

Cured Imported Spanish Iberian Ham, Olive Oil, Toasted Breads, Roasted Tomatoes, Lemon Aioli, Sliced Honeydew and Assorted Cured Olives

\$19.95++ per Guest



Please add 21% service charge and
6% sales tax to listed prices.

RESORT RECEPTIONS

DIPS, SPREADS AND SALSAS

Select any three dips, spreads or salsas and will serve them with Fresh Fried Tortilla Chips, Pita Chips, Potato Chips, Crackers and Crostini

White Bean and Artichoke Dip	Eggplant Caviar
Romesco	Spiced Tomato Jam
Classic Hummus	Olive Tapenade
Jalapeño Dip	Fresh Tomato Salsa
Chipotle Black Bean Dip	Homemade Pineapple-Mango Salsa
Chunky Guacamole	
\$8.95++ per Guest	

Cheesy Bites

Select any three.

Brie, Date and Toasted Walnut Crostini
Cherry Relish and Goat Cheese Crostini
Goat Cheese, Hot Pepper Jelly and Chives on Parmesan-Thyme Crackers
B.L.T.s on Boursin Brioche Toasts
Gorgonzola Bruschetta with Pan-Roasted Peppers, Capers and Basil
Warm Gougeres with Gruyere Dip
Pesto Pine Nut Savory Palmiers with Sun-Dried Tomato Mascarpone
Spinach, Feta and Red Pepper Purses
\$9.95++ per Guest

CHEF ACTION STATION

Chef Attendants are included at each Chef Action Station

Grown in Idaho Potato Martini Station

Blue Stemmed Martini Glasses Filled with Our Idaho Russet Mashed Potatoes and Topped with Our Herb-in-the-Middle Potato Chip Served by Uniformed Chef Attendants, Your Guests then Choose from Our Gourmet Topping Bar including Shredded Smoked Cheddar Cheese, Crumbled Cougar Gold® Cheese, Homemade Exotic Mushroom Ragu, Creme Fraiche, Hot Melted Butter, Crispy Prosciutto, Crispy Lardons, Chives, Bakon® Vodka Sour Cream, Petit Priest River Idaho Elk Meatballs and Petit Buttermilk Idaho Onion Rings

\$23.95++ per Guest



*Please add 21% service charge and
6% sales tax to listed prices.*

DINNER BUFFETS

Served with Freshly Brewed
Starbucks® Coffee, Hot and Iced Tea

Entree Selections to Follow on Next Page.

SENSATIONAL BUFFET SALADS & SIDE DISHES

The Coeur d'Alene Organic Salad Greens

Choice of Summer Greens and Chopped Romaine
With Radishes, Cucumbers, Rainbow Matchstick Carrots, Sweet Sun Gold and
Cherry Tomato Halves, Fresh Corn Kernels, Pan-Rustico Croutons,
Candied Pecans and Salted Sunflower Seeds
Red Wine Vinaigrette, Ranch or Classic French Dressings

Flavorful Fresh Fruits

Array of Sliced Melons, Pineapple, Fresh Berries,
Tropical Papaya and Other In-Season Fruits

Beefsteak Tomato, Frisée Greens and Baby Arugula

Presented with Maytag Blue Cheese, Shaved Red Onion, Red Wine
Vinaigrette, Sea Salt and Freshly Cracked Black Pepper

Basil Pesto Caprese Pasta Salad

Farfalle Pasta Tossed with Toasted Pine Nuts, Rainbow
Cherry Tomatoes, Perline Mozzarella and Chef's Pesto Herb
Vinaigrette, Topped with Micro Basil

Grilled Fresh Vegetables

Assorted Bell Peppers, Zucchini, Yellow Squash, Portobello Mushroom, Red
Onion, Jumbo Asparagus and Creamy Balsamic Dressing

Resort Artisan Rolls, Breads and Butter

Three Cheese Idaho Yukon Gold Duchess Mashed Potatoes

Cheddar, Parmesan and Herb Cream Cheese

DESSERTS

Oreo Chocolate Swirl Cheesecake

Oreo Crumb Crust, Oreo Cheesecake, Chocolate Ganache Swirl

Neopolitan Dome

Strawberry and Vanilla Mousse, Fresh Strawberry Filling and Chocolate Cake

Chocolate Tiramisu Cake

Chocolate Cake, Coffee Marscarpone Mousse, Chocolate Shavings

Passionfruit Tarts with Fresh Fruits

Cookie Tart Crust, Raspberry Filling, Topped with a Passionfruit Mousse
Vegan Desserts Available upon Request



*Please add 21% service charge and
6% sales tax to listed prices.*

DINNER BUFFETS

Beef and Chicken Entrées

Please select one selection for your entire group from these options.

Add additional entrées for \$10.00++ per selection per Guest, based on the highest priced entrée.

ENTRÉE SUGGESTIONS

Each Entree Served by Uniformed Chef Attendants

CERTIFIED ANGUS BEEF® ENTRÉES

All Beef Aged a Minimum of 24 Days

Slow Roasted

Prime Rib of Beef

Miniature Yorkshire Pudding,
Creamy Horseradish and
Beef Au Jus
\$75.00++ per Guest

Charred Grilled

Tenderloin of Beef

Olive Oil Herb Rubbed Whole
Tenderloin, Sauce Bearnaise,
Cabernet Sauce, Smoked Salt and
Creamy Horseradish
\$85.00++ per Guest

American Baron of Beef

Minimum order of 75 servings.

Beef Jus Lie, Creamy Horseradish
and Fried Buttermilk Shaved
Idaho Onion Rings
\$70.00++ per Guest

Roast Sirloin of Beef

Peppercorn Demi Glace,
Creamy Horseradish
\$70.00++ per Guest

22 Inch Long Bone

Prime Rib

Minimum order of 30 servings.

Beef Jus Lie, Horseradish Foam,
Smoked Salt, Cracked Pepper and
Creamy Horseradish Sauce
\$110.00++ per Guest

CHICKEN ENTRÉES

Chicken Oscar Supreme

Pan Seared Breast Medallions with
Two Dungeness Crab Fry Legs,
Alaskan Red Crab and House-
made Sauce Béarnaise,
atop Fresh Grilled Asparagus Tip
Spears
\$70.00++ per Guest

Mediterranean Chicken Caprese

Grilled Marinated Chicken
Supreme Breast, Focaccia Toast,
Baby Vegetables, Couscous Salad,
Artichoke Heart, Heirloom
Tomatoes, Fresh Basil, White
Balsamic Vinaigrette and
Marinated Olives
\$59.00++ per Guest

Buttermilk Chicken Supreme

Athol Orchards® Spicy Apple
Syrup-Huckleberry Sauce,
Drizzled with Local Honey
\$59.00++ per Guest



Please add 21% service charge and
6% sales tax to listed prices.

DINNER BUFFETS

Seafood Entrées

Please select one selection for your entire group from these options.

Add additional entrées for \$10.00++ per selection per Guest, based on the highest priced entrée.

ENTRÉE SUGGESTIONS

Each Entree Served by Uniformed Chef Attendants

SEAFOOD ENTRÉES

Fresh Pacific Coast Halibut

Please select from the following preparations:
Parmesan-Crusted and Served with Pesto Creme

– Or –

Extra Virgin Olive Oil-Fresh Herb Crusted with Sauce Beurre Blanc
\$80.00++ per Guest

Fresh Dover Sole with Oregon Dungeness Crab Stuffing

Fresh Crab, Cream Cheese, Fresh Herbs, Celery, Onion and Panko Bread Crumbs, Champagne Beurre Blanc and Fresh Lemon
\$69.00++ per Guest

BRITISH COLUMBIA SUSTAINABLE FARM-RAISED FRESH SALMON

Please select one from the following preparations, Each served with Artichoke Tartar Sauce, Lemon Wedges and Fried Capers

\$65.00++ per Guest

Sunset Whole Roasted Salmon

Minimum order of 30 servings.

Potlatch Indian Alder Board Smoke-Roasted Salmon

Olive Oil, Fresh Herb Rubbed

Open Flame-Smoke Roasted Cedar Plank Salmon

With Hickory Seasoning

Cedar Plank Salmon

Topped with Oregon Tillamook Cheddar Cheese Soufflé Topping, Prepared with Mayonnaise, Green Onions, Tabasco, Fluffy Egg Whites and Fresh Dill



*Please add 21% service charge and
6% sales tax to listed prices.*

DINNER BUFFETS

Shellfish Entrées

Please select one selection for your entire group from these options.

Add additional entrées for \$10.00++ per selection per Guest, based on the highest priced entrée.

ENTRÉE SUGGESTIONS

Each Entrée Served by Uniformed Chef Attendants

SHELLFISH ENTRÉES

Northwest Cioppino

Minimum order of 30 servings.

Manila Clams, Prawns, Sea Scallops, Halibut, Salmon, Snow Crab Claw and Dungeness Crab, Cooked in Our Tomato Base Broth with Red Wine, Garlic, Fresh Herbs, Tabasco, Seasoned Broth Served with Garlic Toast and Saffron Aioli

\$75.00++ per Guest

Steaming Hot Alaskan King Crab

Pre-Split Colossal Crab Legs with Drawn Butter, Lemon, Cocktail Sauce and Garlic Toast

\$85.00++ per Guest

JUMBO PRAWNS THREE WAYS

Fried Prawns

Tempura Prawns, Sweet Pungent Sauce
Coconut Prawns, Sweet Chili Sauce
Salt and Pepper Prawns, Cilantro Dipping Sauce

\$75.00++ per Guest

Sautéed Prawns

Scampi Shrimp, Garlic Toast
Fire Cracker Shrimp, Angel Hair Pasta
Tikka Masala Shrimp, Jasmine Rice

\$75.00++ per Guest

Grilled Skewered Prawns

Hawaiian Pineapple Shrimp
Hickory Barbecue Grilled Shrimp
Cilantro Garlic Ginger Shrimp

\$75.00++ per Guest



Please add 21% service charge and
6% sales tax to listed prices.

DINNER BUFFETS

From the Field Entrées

Please select one selection for your entire group from these options.

Add additional entrées for \$10.00++ per selection per Guest, based on the highest priced entrée.

ENTRÉE SUGGESTIONS

Each Entree Served by Uniformed Chef Attendants

TURKEY, PORK & LAMB ENTRÉES

Deep Fried, Smoke-Roasted Whole Turkey

Minimum order of 20 servings.

Cranberry Chutney, Mashed Potatoes and Turkey Gravy
\$48.00++ per Guest

Long Bone Pork Prime Rib

Sweet Onion Corn Bread Casserole, Lingonberry Pork Jus Lie,
Sweet Stone Ground Mustard
\$65.00++ per Guest

Roasted Leg of Ham

Minimum order of 25 servings.

Double Smoked, Cured, Hills Northwest Premium Ham,
Maple-Pineapple Sauce, Cherry Chutney and Sweet Hot Mustard
\$45.00++ per Guest

Colorado Rack of Lamb

Athol Orchards Honey-Rubbed Lamb Racks, Crusted with Olive Oil,
Rosemary-Thyme Panko Crust, Honey Lamb Jus Lie
\$55.00++ per Guest

SPECIALTY ENTRÉES ROCKY MOUNTAIN ELK

Elk Osso Bucco

Two weeks advance notice needed.

Slow Braised, Smoked Mushrooms, Brown Butter Spatzle and Red Wine Demi-Glace

PRAIRIE HARVEST BISON

Minimum order of 50 servings per presentation.

Roast Bison Striploin

Chimichurri Sauce and Pickled Red Onions

Herb Crusted Bison Tenderloin

Sautéed Exotic Mushroom and Fennel, Juniper Red Wine
Demi-Glace, Freshly Grated Horseradish

Market Price

*Please add 21% service charge and
6% sales tax to listed prices.*



DINNER BUFFETS

Vegan & Vegetarian Entrées

Please select one selection for your entire group from these options.

Add additional entrées for \$10.00++ per selection per Guest, based on the highest priced entrée.

ENTRÉE SUGGESTIONS

Each Entrée Served by Uniformed Chef Attendants

VEGAN ENTRÉES

Rainbow Carrot Osso Bucco

Roasted Rainbow Carrots, Exotic Mushrooms, Sweet Onion, Golden Beets, Brussel Sprouts and Roasted Garlic Cauliflower Puree,
Served with a Roasted Vegetable Jus, Fresh Herbs
\$60.00++ per Guest

Acorn Squash Ratatouille

Classic Ratatouille atop Exotic Mushroom Risotto and Roasted Acorn Squash with Tomato Sauce, Haricot Vert and Potato Gnocchi
\$60.00++ per Guest

Stuffed Roasted Poblano Pepper

Stuffed with Roasted Corn, Red Quinoa, Oyster Mushroom, Zucchini, Red Onions, Marinated Tofu, Sautéed Spinach, Green Garbanzo Beans, Asparagus and Roasted Tomato Sauce
\$60.00++ per Guest

VEGETARIAN ENTRÉES

Bell Pepper Potato Wellington

Carved by Uniformed Chef Attendant, Fresh Spinach, Garlic, Grits, Green and Red Bell Pepper and Gruyere in Puff Pastry
\$60.00++ per Guest

Tomato Rockefeller

Gnocchi, Garlic, Shallots, Asparagus Tips, Cremini Mushrooms and Pecans in Parmesan-Reggiano Cream in a Roasted Butternut Squash Ring with Dollops of Roasted Heirloom Tomato Basil Sauce
\$60.00++ per Guest



*Please add 21% service charge and
6% sales tax to listed prices.*

CATERING GUIDELINES/POLICIES AND SERVICES

AUDIO/VISUAL: The Resort offers a large inventory of audio visual equipment in house. Please consult your Conference Service Manager for options and availability. Equipment from an outside company will be authorized with a \$50 per room, surcharge. All A/V equipment and services is subject to a 21% service charge and 6% Idaho State Sales Tax.

AVAILABILITY: Access to function space for setup prior to contracted start time is subject to availability and may require additional charges.

BARS: The Resort reserves the right to refuse service to anyone who appears to be impaired or under the legal drinking age. All Guests must be able to provide identification for proof of age. The Resort reserves the right to close the bar at its discretion. No outside alcohol may be brought in to any of the function spaces.

CORKAGE FEE: No outside beer, wine, or alcohol is permitted in any banquet venue.

DECORATIONS: All candles must be enclosed in a votive holder that stands to the height of the flame. Décor must not include glitter, confetti, sand, or hay. No taper or tea light candles are permitted without the use of a hurricane or votive holder.

FOOD AND BEVERAGE: All food and beverage items are subject to a 21% service charge and 6% Idaho State Sales Tax. Outside food and beverage is prohibited. Packaging 'leftover' food from banquet buffets is also prohibited.

GUESTROOM DELIVERIES: Welcome gifts can be delivered to Guests upon their arrival in their guest room at a rate of \$3.50 per item.

GUESTROOM OR HOSPITALITY SUITE(S): You are liable for any damage to the room (s), hotel's premises or property caused by you or any person in your party. The Hotel reserves the right to charge your credit or debit card for any damage incurred to your room or the Hotel property during your stay, including and without limitation for all property damage, missing or damaged items, cleaning fee, guest compensation, etc. We ask that you respect the privacy of our other Guests by limiting noise, music, etc. and adhere to the Hotel quiet hours of 10:00 PM to 9:00AM.

LINEN: House linen is included with your function space setup. House color requests and skirting will be accommodated based on availability. Additional or specialty linens may be ordered through your Conference Service Manager.

MEAL GUARANTEES: Guaranteed attendance must be communicated to your Conference Service Manager no less than three full working days for single entrees and five for split entrees (Monday through Friday, excluding holidays) prior to the event. All dietary restrictions must also be provided at the time these guarantees are submitted to avoid onsite additional meal charges. If a count is not received, the contracted preliminary count will become the guaranteed count. Following these deadlines, counts may be increased pending product availability.

Should attendance exceed the guarantee on the day of the event, the Resort understands: (Please initial one option below)

- No additional Guest meals are to be prepared beyond the guaranteed counts that were provided. The group understands that Resort staff will not be responsible for notifying Guests that there is a shortage of food. _____

- The Resort will prepare meals for the additional Guests. The group understands that this may result in a delay while additional food is prepared and is also pending product availability. Banquet staff will be able to provide a new count following the event, and the group will be charged for any additional meals prepared. Banquet check signature will be required following the event. _____
- The Resort is to accommodate only new special dietary requests the day of the event. The group recognizes that they will be charged for these additional meals. _____

OUTDOOR EVENT GUIDELINES: All weather decisions must be made five hours prior to the start of your function. In the best interest of your Guests, the Resort reserves the right to relocate any scheduled outdoor event indoors. The decision will be based on current and forecasted weather conditions.

PARKING: Guest parking is available in the parking garage for events taking place at the Resort. Parking for Guests is not guaranteed and is based upon availability. There is no charge for event parking at the Hagadone Event Center. Rates are subject to change. Parking must be validated at the Bell Desk before exiting the garage.

Standard parking rates are as follows:

- Event Self-Parking: \$5.00 for the 1st hour, \$1.00 for each additional half hour. Three hours may be complimentary with the group's purchase of a catered meal for the day,
- Overnight Valet Parking: \$23.00
- Overnight Self-Parking: \$19.00

RECEIVING AND STORAGE: Due to limited storage space, the Resort is unable to accept shipments for exhibitors and trade shows. They will be referred to our trusted vendor, Design Events. Box shipments by Meeting Planners can be accepted for convention purposes within one week of the event start date. Please consult your Conference Service Manager for rates and shipping label information.

RESET LABOR: A labor fee of \$250 will be applied to function space that requires a change of setup during the same day. This fee includes, but is not limited to, a complete change in seating arrangement or an on-site increase in attendance exceeding five percent over the confirmed guarantee.

SIGNAGE: All signs must be professionally printed. Handwritten signs are not permitted. Please consult your Conference Service Manager for approved signage locations. A nominal charge will apply if the use of lift equipment is required to hang banners or signs.

TRANSPORTATION: All group transportation must be booked in advance. Please consult your Conference Manager for options and pricing. Airport transportation is available at a rate of \$69 per person, round trip.

VENDOR POLICY: The Resort must be notified of any outside company or vendor coming on property. Your Conference Service Manager can offer information regarding preferred vendors.

*Please add 21% service charge and
6% sales tax to listed prices.*