



C A M P B E L L ' S R E S O R T

- W E D D I N G P A C K E T -



CAMPBELL'S RESORT

- TABLE OF CONTENTS -

VENUE PRICING

Ceremony. 1
Reception. 2
Additions. 3
Policies. 4-5

APPETIZERS

Appetizers. 6
Appetizer Platters. 7
Chef Attended. 8

DINNER

Plated Dinner. 9
Dinner Buffet. 10

DESSERT

Dessert Selections. 11

BRUNCH

Plated Brunch. 12
Brunch Buffet. 13
Continental Brunch. 14

BREAKS

Beverages. 15
Snacks. 16
Specialty Breaks. 17

BAR S

Guidelines. 18
Services. 19
Selections. 20-21
Specialty Bars. 22



CAMPBELL'S RESORT

- VENUE PRICING -

CEREMONY

The ceremony fee is a total of 4 hours site rental, which includes time for décor set up, ceremony, and clean up.

OUTDOOR CEREMONY

(SEASONAL DUE TO WEATHER)

Outdoor ceremonies are set with white wooden chairs for your guaranteed guest counts

Cove Beach or Grass Landing (waterfront)

26 to 50 guests \$1,500

51 to 100 guests \$3,000

Over 100 guests up to 200 guests \$4,200

Brick Terrace Up to 100 guests \$1,900

SMALL WATERFRONT WEDDING

Outdoor ceremony on our waterfront **Lily Pad** with no chairs

Up to 25 guests \$1,000

INDOOR CEREMONY

Centennial or Stehekin Ballroom Up to 300 guests \$1,200

Park Room Up to 100 guests \$750

River Room Up to 60 guests \$550



CAMPBELL'S RESORT

- VENUE PRICING -

RECEPTION

The Reception site fee is a total of 7 hours of site rental time including 2 hours prior to the event for decoration setup, a 4 hour long event and 1 hour after the event for decoration removal and vendor load out. Events that extend beyond the contracted schedule of events will be calculated at \$150 per hour.

*Receptions may be scheduled until 10:00 p.m. *

OUTDOOR RECEPTION

(SEASONAL DUE TO WEATHER)

Brick Terrace

Seated at Picnic tables 100 guests \$1,000

INDOOR RECEPTION

Centennial Ballroom Seats up to 200 guests \$750

Stehekin Ballroom Seats up to 160 guests \$750

Park Room Seats up to 84 guests \$600

River Room Seats up to 50 guests \$400

Rental includes the following:

- Diagrams for ceremony and reception layouts
- Tables, chairs, and ivory table cloths
- Staff for set and clean up of all Campbell's equipment, along with maintenance of all food service
- Table setting includes silverware, glassware, and plates. Mirror tiles for center of table.
- Use of our Linens, Ivory tablecloths and Napkins (Limited colors available)
- Tables for Wedding cake, Guest book, gift, and DJ set up



CAMPBELL'S RESORT

- VENUE PRICING - ADDITIONS

GROOM & BRIDAL READY ROOM

Up to 12 (maximum 4 hours) \$125

Includes: meeting room, standing mirror, and privacy screen for dressing Ask our Wedding Specialist about purchasing food and beverages for the ready room.

All food and beverage must be purchased solely through Campbell's Resort.

REHEARSAL DINNER & FAREWELL BRUNCH

Ask us about our Rehearsal Dinner and Brunch options.



CAMPBELL'S RESORT

- POLICIES -

FOOD

- All food and beverage must be purchased solely through Campbell's resort
- All menus subject to one selection and one method of payment
- All prices listed are per person unless otherwise noted and are subject to change without notice
- A taxable 22% gratuity and 8.2% Washington state sales tax will be added to all food and beverages
- Menu selections and an estimate of your guaranteed number of attendees are required no later than four weeks prior to event start date along with any special dietary requests
- A guaranteed number of guests is required 5 working days prior to the event
- Specialty cakes and/or desserts prepared by an external vendor, with prior approval from Campbell's, may be brought in

DEPOSIT SCHEDULE

- A non-refundable deposit of 10% of the estimated event cost is due with the signed contract
- 90 days prior to the event date 40% of estimated balance is due
- Remaining balance of event is due 30 days prior

PROPERTY INFORMATION

Campbell's is a resort property and during peak season parking will be limited. There is access to off site parking with walking distance of property. Please be aware that our property quiet hour is 10:00 p.m.



CAMPBELL'S RESORT

- POLICIES -

SET UP & CLEAN UP

The client is responsible for the set up and removal of all personal property the day of the event. This includes, but is not limited to, table decorations, flowers, bridal party clothing and candles. Campbell's Resort will remove tables, chairs and any other resort owned items associated with the event. A storage fee of \$100.00 will be assessed if personal property is not removed the day of the event.

DECOR

Campbell's does not provide decorations. Any decorations you bring must be set up within the time frame allotted per the site rental. No glitter or confetti is allowed in our event spaces. All candles must be enclosed in a candle holder that stands the height of the flame. The hotel will not permit affixing of anything to the walls, floors or ceiling of the rooms. Any and all decorations brought in by you or a vendor hired by you, may not cause damage to Campbell's property or buildings. If so, a fee will be assessed to cover the costs associated with any repairs and/or cleaning required. All displays and/or decorations proposed by the group shall be subject to approval of the Wedding Specialist. Campbell's assumes no responsibility for loss or damage to materials and/or equipment left in event rooms.

OUTSIDE VENDORS

Individual contact information for each vendor must be provided and along with any set up requirements prior to your event date. Please make sure that all vendors are aware of your venue timeline. If extra time is required to bring in and set up equipment additional site fees may apply. You shall be responsible for any such company's or individuals actions.



CAMPBELL'S RESORT

- APPETIZERS -

fifty piece minimum, price per piece

Meatballs

swedish: served in a mushroom cream sauce. 2

bbq: served in our kansas city bbq sauce. 2

Chicken Wings

tossed with your choice of sauce: bbq or classic buffalo, served with ranch and blue cheese dipping sauces. 3

Coconut Fried Shrimp

served with mango chutney. 8

Bacon Wrapped Scallops

large scallops wrapped in bacon. 5

Crab Cakes

hand formed mini crab cake, topped with cilantro, served with sweet thai chili sauce. 6

Vegetable Egg Rolls

served with hot mustard and soy sauce. 4

Stuffed Mushrooms

walnut-sage pesto stuffed mushroom caps. 3

Meat Kebabs

choice of sausage and pepper with hot mustard, chicken satay with spicy thai peanut sauce, or top sirloin with tater tot, and warm blue cheese. 6

Oyster on the Half Shell

wicked cocktail and mignonette sauces (minimum of 60). 240

Crab Cocktail. 10

Prawn Cocktail. 8

green onion, lettuce, wicked cocktail sauce

Shaved Tenderloin on Toasted Baguette. 6

Prosciutto Wrapped Melon

fresh melon wrapped with cured prosciutto. 3

Prosciutto Wrapped Roasted Asparagus

roasted asparagus wrapped with cured prosciutto. 4

Caprese Skewers

cherry tomato with mozzarella ball, basil, balsamic reduction, white truffle oil. 5

Seasonal Fruit Skewers with Berry Sauce. 5

Pork Chinese Dumplings

served with hoisin sauce. 4

Campbell's Deviled Eggs

hard boiled egg halves with our signature filling. 2



CAMPBELL'S RESORT

- APPETIZER PLATTERS -

fifty person minimum, price per person

Chilled Prawns. 16

Crab Claws. 28

butter, lemon, cocktail sauce

Smoked Salmon

smoked salmon (lox style), whipped cream cheese, capers, red onion, arugula, bagels. 10

Cheese Board

blue cheese, white aged cheddar, sharp cheddar, swiss, flatbread crackers, fig jam. 8

Meat Board

prosciutto, salami, capicola, flatbread crackers, fig jam, stone ground mustard. 10

Organic Vegetable Tray

seasonally dependent from the great northwest, assorted vegetables with hummus. 7

Fresh Fruit Tray

assorted seasonal fruit with a honey-lemon yogurt dip. 7

Bruschetta Bar

herbed goat cheese, tapenade spread, house made tomato-feta relish, grilled crostini. 6

Tapenade

classic provencal olive tapenade, fig jam, roasted fennel, smoked diced bacon, naan bread. 7

Sliders

mini-beef patty with cheddar, bacon, grilled onions, pulled pork with bbq sauce, coleslaw, brioche slider buns. 7

Lake Dim Sum

pork chinese dumplings, chilled glass noodle salad, vegetable egg rolls, bbq chinese pork. 16



CAMPBELL'S RESORT

- CHEF ATTENDED STATIONS -

fifty person minimum

Northwest Potato Martini Station

features our "grown-in-washington potatoes"
chef attendants fill martini glasses with your choice of mashed potatoes:
russet white cheddar mashed potatoes or yukon gold mashed potatoes,
each topped with a house-made potato chip. 19

Gourmet topping station includes:

mushroom ragu, crispy prosciutto, smoked bacon, asiago and cheddar
cheese, crème fraîche, sour cream, hot melted butter, chives,
fresh tomato salsa

Oyster Shucking Station

chef attendants shucking kumamoto oysters, with mignonette sauce,
wicked cocktail sauce, lemon. 16

Prime Rib

roasted to medium, with rolls, au jus, and creamed horseradish. 20

Baron of Beef

roasted to medium, with rolls, and creamed horseradish. 16

Roasted Pork Loin

hard cider mustard glaze, with rolls, dijon and stone ground mustard. 16

Maple-Bourbon Glazed Ham

whole smoked ham, served with rolls, dijon and stone ground mustard. 14

Gourmet Macaroni & Cheese Station

made to order macaroni and cheese with beecher's flagship cheddar,
fontina, and parmesan cheeses. 20

add andouille sausage. 4

add crab. 7



CAMPBELL'S RESORT

- DINNER -

PLATED

served with caffe mela coffee, mighty leaf tea, sourdough rolls, whipped butter
entrees subject to one selection

groups under 25 will be charged an additional \$5 per meal (minimum of 15)

Steak & Seafood

choose one of the following options

(all options served with garlic mashed potatoes)

Classic

top sirloin, scampi prawns, seasonal vegetable. 35

Sockeye

top sirloin, wild salmon, seasonal vegetable. 38

Oscar

top sirloin, dungeness, asparagus, hollandaise. 44

Maine

top sirloin, coldwater maine lobster tail, melted butter, lemon,
seasonal vegetable. 53

(substitute filet mignon for additional. 15)

Campbell's Classic Prime Rib

seasoned with our original campbell's house rub and slow roasted,
creamed horseradish, au jus, with seasonal vegetable,
garlic mashed potatoes. 40

Roasted Salmon with Citrus Cream

8 oz wild salmon fillet, citrus sour cream, cheddar, dill, served with
seasonal vegetables, wild rice. 35

Roasted Pork Loin

with apple chutney, seasonal vegetables, garlic mashed potatoes. 30

Parmesan Crusted Chicken

pappardelle pasta, tossed with parmesan cream sauce,
seasonal vegetable. 27



CAMPBELL'S RESORT

- DINNER - BUFFET

served with caffe mela coffee, mighty leaf tea, and iced tea

groups under 25 will be charged an additional \$5 per meal (minimum of 15)

Campbell's Signature Smokehouse BBQ

house applewood smoked bbq chicken and ribs, corn on the cob, sugar baked beans, coleslaw, fruit salad, cornbread with honey whipped butter. 32

(add a smoked new york steak carving station. 18)

Lakeside Buffet

two item : 37

three item : 47

italian tri-tip steak, campbell's country chicken, and/or roasted citrus cream salmon, seasonal vegetable, northwest signature salad, au gratin potatoes, dinner rolls

(add prime rib carving station. 18)

County Fair

1/2 lb cheeseburgers & hamburgers, hand dipped corndogs, hush puppies, baked potato salad, sliced watermelon, corn on the cob, garden salad, cotton candy station. 36

(add all-beef franks, polish sausage, or german brats. 4)

(requires culinary attendant. 75 setup fee)

Asian Inspired

asian braised short rib, hoisin glazed chicken, pork and vegetable egg roll, chow mein, jasmine rice, romaine, cucumbers, carrots, radish, sesame dressing, fresh fruit. 32

Italian Noche

parmesan crusted chicken, italian meatballs, fettuccini, bowtie pasta, marinara, parmesan cream sauce, caesar salad, caprese salad, house-made focaccia bread. 34



CAMPBELL'S RESORT

- DESSERT -

The Banana Split Bar. 14

vanilla ice cream, bananas, whip cream, chopped peanuts, maraschino cherries, chocolate, strawberry and caramel sauce

Edible Center Piece. 10

choice of three cookies/brownies, strawberries in center

Chocolate Mousse Pie. 8

Seasonal Fruit Tart. 6

Tiramisu. 8

Carrot Cupcake. 7

German Chocolate Cupcake. 7

New York Cheesecake with Seasonal Fruit. 10

Old Fashioned Strawberry Shortcake. 10

Beignets with Mexican Chocolate Sauce. 24/dozen

Campbell's Classic Apple Orchard Ice Cream. 8

Crème Brulée. 9

Local Chelan Apple Pie. 8

Pecan Pie. 9

Mango Sorbet. 6

Chocolate Mousse. 6



CAMPBELL'S RESORT

- BRUNCH -

PLATED

served with caffe mela coffee, mighty leaf tea, and juice station

entrees subject to one selection

groups under 25 will be charged an additional \$5 per meal (minimum of 15)

Campbell's Classic

scrambled eggs, choice of ham, sausage, or bacon, buttermilk biscuit, sausage-onion gravy, potatoes. 18

Banana French Toast

thick french bread dipped in egg batter, bananas sautéed with rum, butter, brown sugar. 18

Chelan Sunrise

scrambled eggs, choice of bacon, sausage, or ham, cinnamon roll, potatoes. 17

Breakfast Sandwich

scrambled eggs, white cheddar, prosciutto, hollandaise, arugula, brioche bun, potatoes. 16

Eggs Benedict

poached eggs, canadian bacon, english muffin, hollandaise sauce, potatoes. 18

Acai Bowl

acai berry sorbet, vanilla greek yogurt, homemade granola, bananas, strawberries, honey. 16

Quiche Loraine

fresh baked quiche with bacon, spinach, cheese, served with arugula tossed in a lemon-caper vinaigrette. 18



CAMPBELL'S RESORT

- BRUNCH -

BUFFET

served with caffe mela coffee, mighty leaf tea, and juice station

groups under 25 will be charged an additional \$5 per meal (minimum of 15)

Washington Scramble

cheddar & green onion scrambled eggs, buttermilk biscuits, scratch sausage-onion gravy, bacon, sausage, ham, potatoes, and fruit salad. 30

Tater Tot Casserole

egg bake with hashbrowns, red bell peppers, cheddar and jack cheeses, green onions, tater tots, oven baked, bacon, ham, sausage, cinnamon rolls, and fruit salad. 24

Breakfast Burrito Bar

scrambled eggs and cheddar cheese rolled in a flour tortilla, salsa, sour cream, black beans, bacon, sausage, ham, potatoes, and fruit salad. 28

Crackin' Eggs Buffet

eggs cooked to order with all of your favorite fixins, accompanied with scrambled eggs, bacon, sausage, ham, potatoes, biscuits, assorted jams, and fruit salad. 32

(requires chef attendant. 75)

Flapjack Buffet

our famous oat pancakes made to order with choices of apple, blueberry, banana, and bacon, with scrambled eggs, bacon, sausage, ham, potatoes, and fruit salad. 32

(requires chef attendant. 75)



CAMPBELL'S RESORT

- BRUNCH -

CONTINENTAL

served with caffe mela coffee, mighty leaf tea, and juice station

groups under 25 will be charged an additional \$5 per meal (minimum of 10)

build your perfect continental breakfast with
choice of the following option

The Campbell's Standard

greek yogurt, mixed berries, granola, fat free milk, hard boiled eggs,
fruit salad. 16

Continental Enhancements

add gluten free oatmeal, brown sugar, raisins, cream. 6

add green onion & cheddar scramble. 6

add choice of bacon, ham, sausage. 7

add fresh baked scones & muffins. 6

add smoked salmon, bagel, cream cheese, red onion, caper, arugula. 9

Breakfast Sandwich To Go

english muffin, scrambled eggs, white cheddar, choice of ham, bacon,
or sausage patty, comes with bottled orange juice, blueberry muffin
and bottled water. 16

BREAKFAST SIDES

BY THE PERSON

Bottled Naked Fruit Juice 8

Greek Yogurt 6

Potatoes 6

Buttermilk Biscuit & Gravy 7

Bagels with Cream Cheese 5

BY THE DOZEN

Blueberry Coffee Cake 35

Fruit Basket 45

Assorted Danishes 40

Apple Turnovers 40

Beignets with Chocolate Sauce. 24

Cinnamon Rolls 36

Muffins 32



CAMPBELL'S RESORT

- BEVERAGES -

PRICE PER PERSON

Coffee & Tea Service. 6

(four hour refreshment service)

mela roasting company regular and decaf, mighty leaf tea

Iced Tea. 4

Lemonade. 4

Hot Chocolate & Apple Cider. 6

Infused Water. 2

PRICE PER ITEM

Assorted Naked Fruit Juice. 8

Red Bull. 7

Hurbert's Flavored Lemonades. 5

Assortment of Snapple. 5

Assortment of Gatorade. 5

Bottled Water. 4

Kombucha. 7

San Pellegrino Sparkling Water. 6

Assorted Juices. 6

Henry Weinhard's Rootbeer, Orange Cream Soda, Vanilla Cream Soda. 6

Sodas. 4



CAMPBELL'S RESORT

- SNACKS -

PRICE PER POUND

Mixed Nuts or Spicy Bar Mix. 35

Trail Mix. 16

PRICE PER PERSON

House Roasted Chex Mix. 4

House Made Tortillas Chips and Salsa. 6

House Made Rice Crispy Treats. 4

Chocolate Covered Strawberries. 4

Seasonal Fruit Skewers with Berry Sauce. 5

Fruit Tray. 4

Popcorn with Assortment of Toppings. 4

Cookie & Brownie Tray. 6

Yogurt and Chocolate Covered Pretzels. 5

Assorted Tim's Cascade Chips. 3

Soft Pretzel with Mustard. 6

Add Cheese Dip. 2

Kind Granola Bars. 4



CAMPBELL'S RESORT

- SPECIALTY BREAKS -

PRICE PER PERSON

Coffee Shop

freshly brewed café mela coffee, house made scones, beignets, assorted pastries, chocolate covered coffee beans. 30

Green Smoothie Bar

made to order balanced smoothies with plant based protein option. 30

fruit: banana, apple, strawberries, blueberry, pineapple

green: kale, spinach

liquid: nonfat milk, 2% milk, almond milk, soy milk, OJ, coconut water
(one hour duration / requires 2 beverage attendants. 100 set up fee)

7th Inning Stretch

assorted miniature candy bars, popcorn, rice crispy treats, soft pretzels with mustard and cheese sauce, mini corndogs, soft drinks. 25

Harvest

local chelan apples, cheese, kind granola bars, vegetable crudites, mixed nuts, iced tea, and lemonade service. 25

Glow

naan bread, goat cheese, hummus, fresh fruit, vegetable crudites, kind granola bars, lemon or cucumber water. 28

Cheers

crispy chicken wings with dipping sauces, soft pretzels with mustard, house made chips, salsa, queso dip, spicy bar mix, bottles of root beer and ginger beer. 30

*add northwest craft beer. 6 per beer
(requires beverage attendant. 50 set up fee)*

Recharge

freshly brewed café mela coffee, hot tea, cucumber water, fresh fruit smoothie (choice of one flavor - strawberry/banana, blueberry, or pineapple), plant based protein powder. 25

(requires beverage attendant. 50 set up fee)

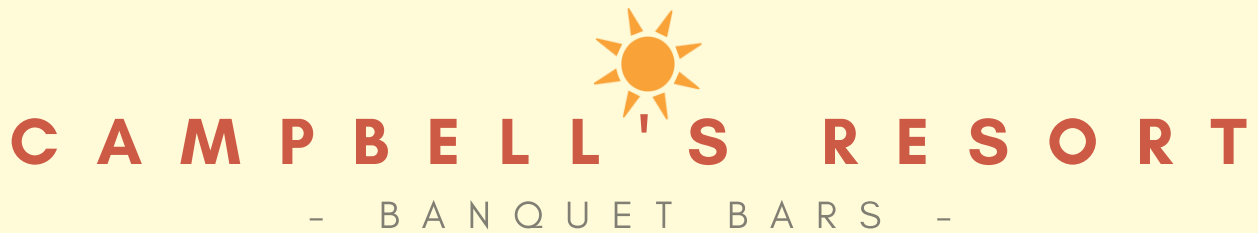


CAMPBELL'S RESORT

- BAR GUIDELINES -

- The sales and service of alcoholic beverages is regulated by the Washington state liquor control board and as a licensee, campbell's resort will not serve anyone under 21 years of age at any time.
- All guests will be required to provide proper identification upon request.
- Washington state liquor laws prohibit private liquor from being brought into the same area where campbell's is providing a liquor beverage service.
- No beverage of any kind may be brought into campbell's meeting/banquet rooms, this policy does not apply to individual hospitality suites or hotel rooms.
- Wine or champagne may be brought in assessing a \$20 per bottle or \$40 per magnum bottle corkage fee.
- For groups of 125 people or more a second bartender or bar is required.
- Campbell's reserves the right to substitute comparable product for beers, liquor and wine listed below without advance notice.
- We reserve the right to refuse or discontinue service at our discretion.

bartender, server and wine pourer fees are subject to an 8.2% Washington State sales tax effective january 2019



CAMPBELL'S RESORT

- BANQUET BARS -

- \$125 bar set fee for three (3) hours
- \$100 for each additional hour
- \$300 purchase minimum
- If purchase minimum is not met, the difference will be charged
- Banquet bars can be cash, hosted, or a combination of the two
- Please speak with your catering manager for specific options to cater to your group's needs

Cash Bar: individual guests are responsible for all beverage purchases (cash, credit card, room charge)

Hosted Bar: final balance for all consumed beverages will be charged to the master bill at the conclusion of the event and a 22% gratuity will be automatically added

Off-Site Bar: an additional \$100 off-site set fee will be added to the \$125 satellite bar set fee totaling \$225

ADDITIONAL SERVICES

Bartender: a \$100 bartender fee per additional bartender

Cocktail Server: a \$100 no host, \$50 hosted server fee per cocktail server (one server per 20 people required)

Wine Pourer: a \$100 server fee per pourer/ one server per 50 guests (wine pourer required if no bartender is present to pour/serve alcohol)

bartender, server and wine pourer fees are subject to an 8.2% Washington State sales tax effective january 2019



CAMPBELL'S RESORT

- BAR BEVERAGE SELECTIONS -

House Bar

Hosted \$8 / Non-Host \$9 per drink

Dewar's White Label Scotch

Jim Beam Bourbon

Seagram's Gin

Pinnacle Vodka

Cruzan Rum

Sauza Gold Tequila

*House Martinis (gin and vodka) \$12

*House Manhattan \$12

Premium Bar

Hosted \$11 / Non-Host \$12 per drink

Dewar's White Label Scotch

Pendleton Canadian Whiskey

Bombay Sapphire Gin

Absolut Vodka

Bacardi White Rum

Sauza Hornitos Tequila

*House Martinis (gin and vodka) \$12

*House Manhattan \$12

Judge's Bar

Hosted \$12 / Non-Host \$13 per drink

Makers Mark Bourbon

Crown Royal Canadian Whiskey

Johnnie Walker Black Whiskey

Bacardi Grand Reserva Aged Rum

Grey Goose Vodka

Hendrick's Gin

Patron Silver Tequila

*House Martinis (gin and vodka) \$12

*House Manhattan \$12



CAMPBELL'S RESORT

- BAR BEVERAGE SELECTIONS -

House Wine

9 per glass

Sagelands Winery (Columbia Valley) Merlot, Cabernet, Chardonnay

Chelan Wines

add to your bar for a taste of the Chelan wine valley

Nefarious Consequence (white blend). 12 per glass

Benson Chardonnay. 12 per glass

Benson Pinot Noir. 14 per glass

Nefarious Syrah. 15 per glass

Lost River Cabernet Sauvignon. 15 per glass

(our award winning wine list is available upon request)

BEER

Draft Beer

\$400 Domestic Keg or **\$500** Microbrew Keg

Assortment of Imported & Seasonal Craft Beer. 6

Domestic. 5

Budweiser : Bud Light : Coors Light



CAMPBELL'S RESORT

- SPECIALTY BARS -

Eye Opener Bar

Hosted \$10 / Non-Host \$11 per drink

bloody marys, screwdrivers, greyhounds, mimosas, baileys and coffee, peppermint patties

Bloody Mary Bar

Hosted \$12 / Non-Host \$13 per drink

campbell's signature bloody mary mix, peppercorn infused vodka, crispy bacon, pickled asparagus, pork rinds, cajun pickled shrimp, andouille sausage, pimento cheese stuffed olives

Bellini Bar

Hosted \$10 / Non-Host \$11 per drink

prosecco, choice of flavors: mango, peach, strawberry

Margarita Bar

Hosted \$12 / Non-Host \$13 per drink

sauza hornitos tequila, choice of blended or rocks, choice of flavors: classic, mango, peach, strawberry, coconut

Martini Bar

Hosted \$10 / Non-Host \$11 per drink

martini selection: smirnoff vodka, seagram's gin, cosmo, lemon drop, blue cheese stuffed olives, lemon/lime twist

(add premium spirits to any specialty bar. 4)

Add an Oyster Station

Hosted \$15 per guest / Non-Host \$16 per guest

(two bartenders required / minimum 5 dozen oysters)

bartenders shucking kumamoto oysters and shaking martinis, oysters displayed on ice with mignonette, spicy cocktail sauce, lemon