



 CAMPBELL'S

WEDDING GUIDE

2026

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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 time of year* and weather)

*Waterfront weddings not available mid June through Labor Day

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

Cove Beach or Grass Landing (waterfront)	
26 to 50 guests	\$2,000
51 to 100 guests	\$3,500
Over 100 guests up to 200 guests	\$4,700
 Brick Terrace	
Up to 100 guests	\$2,400

SMALL WATERFRONT WEDDING

Outdoor ceremony on our waterfront Lily Pad with no chairs

Lily Pad	
Up to 25 guests	\$1,200

INDOOR CEREMONY

Centennial Ballroom or Stehekin Ballroom	
Up to 300 guests	\$1,200
 Park Room	
Up to 100 guests	\$750
 River Room	
Up to 60 guests	\$550

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

\$1,200

INDOOR RECEPTION

Centennial Ballroom

Seats up to 200 guests

\$1,000

Stehkin Ballroom

Seats up to 160 guests

\$1,000

Park Room

Seats up to 84 guests

\$750

River Room

Seats up to 50 guests

\$500

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

ADDITIONS

GROOM & BRIDAL READY ROOM

Up to 12 (maximum 4 hours) \$250

Includes: meeting room, standing mirror, and privacy screen for dressing

Ask our Event Sales Manager 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, menu selections attached.

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 24% gratuity and 8.7% 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 attendees is required by noon, 5 working days prior to the event start date (you will be charged for the guaranteed number or actual numbers of attendees, whichever is greater)
- Any increase in catering numbers within four (4) days will result in a 25% increase fee plus gratuity and tax to any added items
- 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 within walking distance of property. Please be aware that our property quiet hour is 10:00 p.m.

SET UP & CLEAN UP

The client is responsible for the set up and removal of all personal property the day of the event, includes, but is not limited to, table decorations, flowers, 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 Event Sales Manager. 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 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.



CATERING MENU

APPETIZERS

Style:	Buffet Passed Appetizers (A fee of \$75 will be assessed per server, one server per 25 guests)
Minimum:	4 Dozen Per Appetizer
Price:	Per Dozen

CHILLED AND AMBIENT

Olive Tapenade Crostini oven tomato, goat cheese, basil 45

Shrimp Ceviche Crostini avocado mousse, cilantro 49

Prosciutto Wrapped Cheese Straws 39

Caprese Skewer cherry tomato, baby mozzarella, basil, extra virgin olive oil, balsamic reduction 39

Deviled Egg 35

Compressed Watermelon feta cheese, balsamic reduction 39

WARM AND HOT

Chorizo Arancini parsley pesto 37

Grilled Chicken Skewer cilantro sauce 46

Meatball demi-glace sauce 39

Spring Rolls chile aioli 37

Bacon Cheeseburger Sliders garlic aioli, bibb lettuce, caramelized onions 47

Braised Pork Sliders coleslaw, pickle 43

Cheddar Jalapeno Poppers cheese sauce 37

Honey Chipotle Chicken Tenders 37

Cheese Tortellini parmesan cream sauce 37

PRESENTATION DISPLAYS

Style: Buffet

Minimum: Groups under 20 will be charged an additional \$5 per person (minimum of 15)

CHEESE AND CHARCUTERIE

Imported Prosciutto, Spanish Chorizo, Salami, Mortadella

Chef's Curated Cheese Selection

Olive Blend, Grapes, Whole Grain Mustards, Local Honey and Jams

Lavosh Crackers

18 per person

CRUDITÉS

Selection of Seasonal Fresh Vegetable

Buttermilk Ranch Dressing, Romesco Sauce

8 per person

PASTA STATION

Pappardella Bolognese braised short rib, arugula, mozzarella

Tortellini choice of house marinara or garlic olive oil sauce, parmesan cheese

Mushroom Ravioli pesto cream sauce, crispy chard

Garlic Bread

Chili Pepper, Shredded Parmesan

33 per person

SKEWERS

(choose 2 options, 2 pieces per person)

Grilled Skirt Steak chimichurri sauce

Grilled Chicken cilantro sauce

Roasted Shrimp sweet peppers, tequila lime vinaigrette

Assorted Grilled Vegetables romesco sauce

16 per person

CARVING STATION

Style:	Chef Attended Buffet
Minimum:	Groups under 20 will be charged an additional \$5 per person (minimum of 15)
Price:	A fee of \$125 will be added per station for chef attendant

CHILE RUBBED PRIME RIB

Roasted Shallots
Black garlic sauce, Horseradish Cream
White Cheddar & Arugula Biscuits
37 per person

BEEF TENDERLOIN

Pomegranate Glaze
Roasted Foraged Mushrooms
Horseradish Cream
Wheat Dinner Rolls
42 per person

WHOLE ROASTED KING SALMON

Charred Corn Relish
Fennel Crema
House Lavosh
33 per person

OVEN ROASTED TURKEY & HAM

Cranberry Relish
House Gravy
Assorted Bread
29 per person

PLATED DINNER

Style: **Plated**

Minimum: Groups under 20 will be charged a labor fee of \$250 (minimum of 15)

Price: \$82 Per Person

Plated dinner served with:

Dinner rolls | Mela Roasting Company Coffee, Mighty Leaf Tea

STARTERS (choose 1 option)

Gem Salad pecan romesco, goat cheese, toasted black walnuts, sherry vinaigrette

Heirloom Tomato Salad cucumber, burrata, purple basil, olive oil, espelette pepper, focaccia croutons

Kale & Radicchio Salad fried quinoa, mandarin segments, roasted gem potatoes, candied pecans, mandarin vinaigrette

ENTREES (choose 2 options)

Slow Cooked Jidori Chicken Breast roasted brussel sprouts, smoked sweet potato puree, crispy prosciutto

Braised Short Rib creamy polenta, sautéed foraged mushrooms, tomato jam, short rib jus

Pan Seared Halibut quinoa, fried chard, grilled lemon, mirin butter sauce

Pan Seared King Salmon asparagus and foraged mushrooms, pepper relish, herbed butter

Chile Rubbed Pork Chop roasted gem potatoes, blistered shishito peppers, pork jus reduction

Grilled New York Steak chanterelle & maitake duxelle, parsnip puree, red wine demi glace

Cauliflower Steak romesco sauce, pickled red onions, local arugula, sweet peppers

Ricotta & Arugula Ravioli arugula pesto, spicy tomato sauce, pecan crumble

Grilled Tenderloin & Prawns lavender goat cheese potato purée, seasonal vegetables

DESSERT (choose 1 option)

Mango Mousse Cake

Raspberry Cheesecake

Chocolate Mousse Cake

Tiramisu

Crème Brûlée

Lemon Meringue Tart



Discuss custom dessert options
with our Event Sales Manager

DINNER BUFFET

Style: Buffet

Minimum: Groups under 20 will be charged a labor fee of \$250 (minimum of 15)

Included in each buffet below:

Mela Roasting Company Coffee, Mighty Leaf Tea

HARVEST

Simple Salad baby greens, carrot, onion, tomato, cucumber, candied nuts, balsamic vinaigrette

Roasted Root Vegetables

Harissa Rubbed Chicken Breast artichoke tapenade

Wild Mushroom Ravioli creamy pesto sauce, slow roasted tomatoes

Skirt Steak chimichurri

Jalapeno Biscuits

70 per person

BBQ

Choice of Steakhouse Chili (sour cream, cheddar cheese, lavosh crackers) or **Mac n Cheese** (beecher's white cheddar béchamel, toasted bread crumbs)

Baby Romaine charred corn, avocado, oven dried tomatoes, red onions, chile buttermilk dressing

Peewee Potato Salad lardons, charred green onions, hard egg, sumac dressing

Cherry Brisket chipotle slaw

Cedar Salmon jalapeno corn salsa

Dinner Rolls

55 per person

COASTAL

Seafood Chowder bay scallops, squid, clams, market fish, fresh herbs

Baby Green Salad applewood smoked bacon, olives, tomato, shallots, valhalla bleu cheese, green goddess dressing

Grilled Asparagus fresh herbs, lemon garlic

Chilled shrimp spicy cocktail sauce, grilled lemon

Grilled Skirt Steak chimichurri sauce, aleppo pepper, cilantro

Chipotle Marinated Mahi Mahi wilted greens, lemon butter

Dinner Rolls

76 per person

FROM THE GRILL

Romaine Wedge toasted pecans, romesco sauce, pickled shallots, heirloom tomatoes, goat cheese, sherry vinaigrette

Charred Cauliflower & Heirloom Carrots arugula, pine nuts, espelette honey glaze

Buttered Corn charred corn kernels, parsley

Grilled Chicken Thighs sweet & smoky sauce, toasted pistachios, red watercress

Oven Roasted Tri Tip mop sauce

Dinner Rolls

70 per person

DINNER BUFFET

Style: Buffet

Minimum: Groups under 20 will be charged a labor fee of \$250 (minimum of 15)

Included in each buffet below:

Mela Roasting Company Coffee, Mighty Leaf Tea

COOK OUT

Burgers & Dogs lettuce, tomato, onion, pickles, mayo, ketchup, mustard, sauerkraut, cheddar, american, swiss, sesame buns

Roasted Potatoes honey, garlic

Mac n Cheese beecher's white cheddar béchamel, toasted bread crumbs

Slow Roasted House Baby Back Ribs

49 per person

TAQUERIA

Taco Bar carne asada, machaca chicken, braised pork, corn and flour tortillas

Gem Salad corn, tomato, jalapeno, red onion, avocado, cotija, iceberg, chipotle vinaigrette

Spanish Rice

Black Beans

Cheese Enchilada

Condiments chile crema, pico de gallo, ranchero salsa, shredded cheddar

55 per person

ITALIAN

Antipasto Salad crisp lettuce, red onion, olives, hard salami, baby mozzarella balls, pepperoncini, croutons, cherry tomato, italian dressing

Baked Penne Pasta meat sauce, parmesan, provolone, parsley

Spinach Ricotta Ravioli mushroom cream sauce

Chicken Parmesan slow roasted tomato sauce, provolone, parmesan, basil

Garlic Bread

55 per person

DESSERT ADDON

Choose 1 option

**additional \$5 per person for 2nd option*

Mango Mousse Cake

Raspberry Cheesecake

Chocolate Mousse Cake

Tiramisu

Crème Brûlée

Lemon Meringue Tart

11 per person



*Discuss custom dessert options
with our Event Sales Manager*

BAR GUIDELINES

*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 20% gratuity will be automatically added

\$175 bar set fee for three (3) hours

\$150 for each additional hour

**\$300 purchase minimum (if purchase minimum is not met, the difference will be charged)*

Bartender: a \$175 bartender fee per additional bartender

Cocktail Server: a \$125 no host, \$75 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)

- 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 \$45 per bottle or \$60 per magnum bottle corkage fee (*subject to tax and gratuity*).
- For groups of more than 125 people (Cash Bar) or 150 people (Hosted Bar), a second bartender or bar is required (*\$175 per additional bartender*).
- 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.

BAR BEVERAGE SELECTIONS

HOUSE BAR 12 per drink

Dewar's White Label Scotch
Jim Beam Bourbon
Seagram's Gin
Pinnacle Vodka
Cruzan Rum
Sauza Tequila

PREMIUM BAR 14 per drink

Johnnie Walker Black Scotch
Maker's Mark Bourbon
Pendleton Canadian Whiskey
Tanqueray No. Ten Gin
Tito's Vodka
Captain Morgan Spiced Rum
Don Julio Reposado

JUDGE'S BAR 16 per drink

Maker's Mark 46 Bourbon
The Dalmore 12 Year
Hendrick's Gin
Grey Goose Vodka
Gosling's Bermuda Black Rum
Casamigo Reposado

WINES

HOUSE WINE

Columbia Valley Merlot, Cabernet, Chardonnay, Pinot Gris
14 per glass

LAKE CHELAN AVA WINES (add to your bar for a taste of the Chelan wine valley)

Amos Rome Vineyards Chardonnay. 18 per glass
Nefarious Cellars Consequence. 17 per glass
Amos Rome Vineyards Merlot. 18 per glass
Nefarious Cellars Syrah. 20 per glass
Fielding Hills Cabernet Sauvignon. 22 per glass

*our award-winning wine list is available upon request

BEER

Craft Beer. 8
Domestic Beer. 7
White Claw. 7

DRAFT BEER (half-barrel keg)

Domestic. 400
Microbrew. 550

SPECIALTY BARS

MORNING LIBATIONS

Screwdrivers, Greyhounds, Baileys and Coffee

12 per drink

Campbell's Signature Bloody Mary

House Bloody Mary Mix, Vodka

Candied Bacon, Pepperoncini, Olives, Gherkins, Lemon, Lime

12 per drink

Mimosa

Choice of Flavors: Orange, Pineapple, Grapefruit, Cranberry

12 per drink

MULE & MARGARITA BAR

Choice of Flavors: Classic, Mango, Strawberry

On the Rocks

14 per drink

THE CLASSIC POUR (MARTINI, MANHATTAN & OLD FASHIONED)

Martini Selection: Absolut Vodka, Seagram's Gin, Cosmopolitan, Lemon Drop

Garnished with Olives, Lemon/Lime Twist

Manhattan & Old Fashioned Selection: Maker's Mark, Bulleit Rye

Garnished with Luxardo Cherry, Orange Peel

19 per drink

**for groups of 50 people or more, a second bartender is required (\$175 per additional bartender)*

BRUNCH OF THE DAY

Style:	Buffet (<i>Plated Breakfast upon request</i>)
Minimum:	Groups under 20 will be charged a labor fee of \$250 (minimum of 15)
Price:	45 Per Person (choose an alternate day menu; add an additional \$5 per person)

Included in each buffet below:

Fresh Fruit | Mela Roasting Company Coffee, Mighty Leaf Tea | Orange & Apple Juice

SUNDAY

FRITTATA

Choice of Roasted Mushrooms, Peppers, Cheddar Cheese & Spinach Frittata, or Oven-Roasted Tomatoes, Caramelized Onions, Mozzarella Cheese & Arugula Frittata

Choice of Applewood Smoked Bacon or Pork Sausage Links

Potatoes O'Brien

MONDAY

BREAKFAST TACO

Build Your Own Breakfast Taco with Scrambled Eggs, Applewood Smoked Bacon, Chorizo, Roasted Peppers, Sauteed Onions, Jack Cheese, Cheddar Cheese, Corn Tortilla

Ranchero Salsa, Guacamole

Potatoes O'Brien

TUESDAY

ALL AMERICAN

Scrambled Eggs with Cheddar Cheese and Chives

Choice of Applewood Smoked Bacon or Pork Sausage Links

Potatoes O'Brien

House Biscuits & Sausage Gravy

WEDNESDAY

PANCAKES

Homemade Buttermilk Pancakes with Warm Maple Syrup, Whipped Butter, Chantilly Cream

Choice of Applewood Smoked Bacon, or Pork Link Sausage

Potatoes O'Brien

Scrambled Eggs with Cheddar Cheese and Chives

BRUNCH OF THE DAY

Style:	Buffet (<i>Plated Breakfast upon request</i>)
Minimum:	Groups under 20 will be charged a labor fee of \$250 (minimum of 15)
Price:	45 Per Person (choose an alternate day menu; add an additional \$5 per person)

Included in each buffet below:

Fresh Fruit | Mela Roasting Company Coffee, Mighty Leaf Tea | Orange & Apple Juice

THURSDAY

BREAKFAST SCRAMBLE

Scrambled Egg, Chicken Sausage, Blistered Tomato, Scallion, Cheddar

Choice of Applewood Smoked Bacon or Pork Sausage Links

Choice of Steel Cut Oats (with Honey, Brown Sugar, Toasted Nuts, 2% Milk) or Honey Grits (with Berries)

FRIDAY

FRENCH TOAST

Scrambled Eggs with Cheddar Cheese and Chives

Choice of Applewood Smoked Bacon or Pork Sausage Links

Potatoes O'Brien

Housemade French Toast with Maple Syrup

SATURDAY

BREAKFAST SANDWICH SHOP

English Muffin, Scrambled Eggs, Bacon, Caramelized Onions, Tomato, American Cheese

Bagel, Scrambled Egg, Ham, Roasted Peppers, Spinach, Cheddar Cheese

Choice of Applewood Smoked Bacon or Pork Sausage Links

Potatoes O'Brien

CONTINENTAL BRUNCH

Style:	Buffet
Minimum:	Groups under 20 will be charged a labor fee of \$250 (minimum of 15)
Price:	27 Per Person

FRUIT STAND

Seasonal Sliced Fruit | Orange and Apple Juice

THE BAKE SHOP

Artisan Croissants with Butter & Jam | Steel Cut Oats with Honey, Brown Sugar, Toasted Nuts and 2% Milk

YOGURT STATION

Greek Yogurt with House Granola, Honey and Berries

COFFEE STATION

Mela Roasting Company Coffee, Mighty Leaf Tea

BRUNCH ADDONS

BAGEL STATION

assorted bagel, selection of seasonal cream cheeses
10 per person

**add Smoked Salmon Station. 8 per person*
Tomato, Red Onion, Grated Egg

AVOCADO TOAST STATION

Cilantro, Chile Flakes, Tomato, Mascarpone, Goat Cheese, Cotija
10 per person

BISCUIT & SAUSAGE GRAVY STATION

8 per person

BREAKFAST SANDWICH

(choose 2 options)

Ham, Scrambled Egg, Swiss on Bagel
Bacon, Scrambled Egg, and Cheese on English Muffin
Egg White, Spinach, Tomato, Goat Cheese and Basil on English Muffin
14 per person

OMELET STATION

Local Fresh Eggs and Whites
Applewood Smoked Bacon, Ham, Sausage, Peppers, Mushrooms,
Onion, Spinach
Cheddar, Goat Cheese, Pepper Jack
20 per person *(requires additional Chef Attendant fee. 125)*

CONTINENTAL

Artisan Croissants with Butter and Jam
Steel Cut Oats with Honey, Brown Sugar, Toasted Nuts and 2% Milk
Greek Yogurt with House Granola, Honey and Berries
16 per person

SCRAMBLED EGGS

12 per person

APPLEWOOD SMOKED BACON

10 per person

HARD EGG

Maldon Salt, Tabasco, Cholula, Siracha
8 per person

SEASONAL PASTRIES

43 per dozen

CINNAMON ROLL

67 per dozen

BREAKS

Style: Buffet

HIKING FUEL

Trail Mix, Fresh Seasonal Whole Fruits, Kind Bars, Peanut Butter Oat Bars

Choice of Iced Tea or Lemonade

18 per person

FARM STAND

Organic Vegetable Crudités, Marinated Olives, Pecan Romesco, Buttermilk Ranch

San Pellegrino

22 per person

BAKE SHOP (choose 2 options)

Seasonal Tarts, Chocolate Mousse Cake, Butterscotch Blondie, Lemon Bars

Cold Brew Coffee with Vanilla Sweet Cream

16 per person

*5 per person for additional choice

CHIPS & DIPS

Corn Tortilla, Potato Chips

Charred Green Onion Dip, Black Bean Dip, Ranchero Salsa

Assortment of Sodas

16 per person

BUILD YOUR OWN PARFAITS

Greek Yogurt, Seasonal Fruit, House Granola, Honey

Naked Fruit Juice

18 per person

**add sliced seasonal fruit platter to any Break package. 6 per person*

**add whole fruit to any Break package. 5 per piece*

SNACKS

Price: Per Person

Whole Fruit	5	Tim's Cascade Chips	5
Popcorn & Spice Condiments	6	Kind Granola Bars	6
Assorted Cookies	7	Cracker Jacks	5
Fruit Display	8	Candy Bars	7
Coffee Cake	6	Trail Mix	18 per pound
Plain Mini Pretzels	4		

BEVERAGES

Price: Per Person

Coffee & Tea Service (four hour refreshment service)	8
mela roasting company regular and decaf, mighty leaf tea	
Iced Tea	6
Lemonade	6
Hot Chocolate & Apple Cider	6
Cold Brew with Sweet Cream	10

Price: Per Item

Assorted Naked Fruit Juice	9
Red Bull	9
Assortment of Snapple	8
Assortment of Gatorade	7
Assortment of Soft Drinks	6
San Pellegrino Sparkling Water	8