



 CAMPBELL'S  
WEDDING GUIDE

2024



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

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## 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

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

## SMALL WATERFRONT WEDDING

Outdoor ceremony on our waterfront Lily Pad with no chairs

<b>Lily Pad</b>	
Up to 25 guests	\$1,200

## INDOOR CEREMONY

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

# RECEPTION

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\*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. \*

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## 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

### Stehekin 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

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## GROOM & BRIDAL READY ROOM

Up to 12 (maximum 4 hours) \$200

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.

## 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 8.4% 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.

A white marble plate with a subtle grey veining pattern is centered on a plain white background. The plate is filled with a collection of small, vibrant purple flowers, some with green stems and leaves. The flowers are scattered across the plate, with a higher concentration in the center. A semi-transparent white horizontal band runs across the middle of the plate, containing the text "CATERING MENU" in a clean, black, sans-serif font.

CATERING MENU

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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

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## CHILLED AND AMBIENT

Olive Tapenade Crostini oven tomato, goat cheese, basil 44

Shrimp Ceviche Crostini avocado mousse, cilantro 48

Prosciutto Wrapped Cheese Straws 38

Caprese Skewer cherry tomato, baby mozzarella, basil, extra virgin olive oil, balsamic reduction 38

Deviled Egg 30

Compressed Watermelon feta cheese, balsamic reduction 38

## WARM AND HOT

Chorizo Arancini parsley pesto 36

Grilled Adobo Chicken Skewer cilantro sauce 45

Meatball demi-glace sauce 38

Spring Rolls chile aioli 36

Bacon Cheeseburger Sliders garlic aioli, bibb lettuce, caramelized onions 46

Braised Pork Sliders coleslaw, pickle 42

Mini Cordon Bleu 36

Cheddar Jalapeno Poppers cheese sauce 36

Honey Chipotle Chicken Tenders 36

Cheese Tortellini parmesan cream sauce 36

# PRESENTATION DISPLAYS

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Style: Buffet

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

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## CHEESE AND CHARCUTERIE

Imported Prosciutto, Spanish Chorizo, Salami, Mortadella  
Chef's Curated Cheese Selection  
Olive Blend, Whole Grain Mustards, Local Honey and Jams  
Lavosh Crackers & Bread  
14 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  
32 per person

## SKEWERS

*(choose 2 options, 2 pieces per person)*  
**Grilled Skirt Steak** pearl onions, chimichurri sauce  
**Grilled Chicken Thigh** adobo sauce, green onion bulbs  
**Roasted Shrimp** sweet peppers, tequila lime vinaigrette  
**Assorted Grilled Vegetables** romesco sauce  
16 per person



# CARVING STATION

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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

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## CHILE RUBBED PRIME RIB

Roasted Shallots  
Black garlic sauce, Horseradish Cream  
White Cheddar & Arugula Biscuits  
36 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  
32 per person

## OVEN ROASTED TURKEY & HAM

Cranberry Relish  
House Gravy  
Assorted Bread  
28 per person

# PLATED DINNER

Style:	Plated
Minimum:	Groups under 20 will be charged a labor fee of \$250 (minimum of 15)
Price:	80 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 Brulee

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 Vegetable Salad arugula, sherry vinaigrette  
 Roasted Kabocha Squash spaghetti squash, crispy shallots, house hot sauce vinaigrette  
 Harissa Rubbed Chicken Breast artichoke tapenade  
 Wild Mushroom Ravioli creamy pesto sauce, slow roasted tomatoes  
 Skirt Steak chimichurri  
 Jalapeno Biscuits  
 68 per person

## BBQ BUFFET

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  
 54 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  
 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  
 74 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 adobo mop sauce, toasted pistachios, red watercress  
 Braised Tri Tip mop sauce  
 Dinner Rolls  
 68 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, sesame buns

**Roasted Potatoes** honey, garlic

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

**Slow Roasted House Baby Back Ribs**

48 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**

**Cheese Enchilada**

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

52 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**

54 per person

## DESSERT ADDON

*(choose 1 option)*

**Mango Mousse Cake**

**Raspberry Cheesecake**

**Chocolate Mousse Cake**

**Tiramisu**

**Crème Brulee**

**Lemon Meringue Tart**

10 per person



*Discuss custom dessert options  
with our Event Sales Manager*

# BAR GUIDELINES

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*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 24% 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 \$150 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 \$35 per bottle or \$50 per magnum bottle corkage fee (*subject to tax and gratuity*).
- For groups of 125 people or more 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

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<p><b>HOUSE BAR</b> 12 per drink</p> <p>Dewar's White Label Scotch Jim Beam Bourbon Seagram's Gin Pinnacle Vodka Cruzan Rum Sauza Tequila</p>	<p><b>PREMIUM BAR</b> 14 per drink</p> <p>J &amp; B Scotch Maker's Mark Bourbon Pendleton Canadian Whiskey Beefeater Gin Absolut Vodka Captain Morgan Spiced Rum Sauza Hornitos Tequila</p>	<p><b>JUDGE'S BAR</b> 16 per drink</p> <p>Jefferson's Bourbon Johnnie Walker Black Whiskey Redbreast 12 Year Irish Whiskey Tanqueray Ten Gin Tito's Vodka Gosling's Bermuda Black Rum Olmeca Altos Tequila Plata</p>
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## WINES

### HOUSE WINE

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

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

Alta Cellars Chardonnay. 16 per glass  
Nefarious Cellars Consequence. 16 per glass  
Amos Rome Winery Merlot. 18 per glass  
Nefarious Cellars Syrah. 20 per glass  
Succession Wines Cabernet Sauvignon. 20 per glass

*\*our award-winning wine list is available upon request*

## BEER

Assortment of Imported & Seasonal Craft Beer. 7

Domestic (Budweiser / Bud Light / Coors Light). 6

White Claw. 6

### DRAFT BEER

Domestic Keg. 450  
Microbrew Keg. 550

# SPECIALTY BARS

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## MORNING LIBATIONS

Screwdrivers, Greyhounds, Mimosas, Baileys and Coffee, Peppermint Patties  
12 per drink

Campbell's Signature Bloody Mary  
House Bloody Mary Mix, Peppercorn Infused Vodka  
Candied Bacon, Pickled Asparagus, Pork Rinds, Andouille Sausage, Pimento Cheese, Stuffed Olives  
12 per drink

Prosecco  
Choice of Flavors: Mango, Peach, Strawberry  
12 per drink

## MARGARITA BAR

Sauza Hornitos Tequila,  
Choice of Flavors: Classic, Mango, Peach, Strawberry, Coconut  
Choice of Blended or Rocks  
14 per drink  
*(requires additional set up fee. 50)*

## MARTINI & MANHATTANS

Martini Selection: Smirnoff Vodka, Seagram's Gin, Cosmo, Lemon Drop  
Blue Cheese Stuffed Olives, Lemon/Lime Twist  
16 per drink

## COMMONWEALTH

A sample of fine Kentucky Bourbons  
(blanton's, buffalo trace, woodford reserve, legent, widow jane, four roses small batch)  
30 per 1.5 oz drink  
*\*selection subject to change due to availability*

*\*add premium spirits to any specialty bar. 6*  
*Bombay Sapphire Gin*  
*Absolut Vodka*  
*Altos Tequila*  
*Jefferson's Bourbon*

# BRUNCH OF THE DAY

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Style:	Buffet ( <i>Plated Breakfast upon request</i> )
Minimum:	Groups under 20 will be charged a labor fee of \$250 (minimum of 15)
Price:	42 Per Person (choose an alternate day menu; add an additional \$5 per person)

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*Included in each buffet below:*

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

## SUNDAY

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### CHILAQUILES

Roasted Ranchero Sauce, Scrambled Eggs, Black Beans, Corn Tortilla, Cilantro

Choice of Applewood Smoked Bacon or Pork Sausage Links

Guacamole, Sour Cream, Cotija Cheese

## MONDAY

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### 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

Rosemary & Thyme Potatoes

## TUESDAY

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### ALL AMERICAN

Scrambled Eggs with Cheddar Cheese and Chives

Choice of Applewood Smoked Bacon or Pork Sausage Links

Rosemary & Thyme Potatoes

House Biscuits & Chicken Gravy

## WEDNESDAY

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### BREAKFAST SANDWICH SHOP

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

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

Choice of Applewood Smoked Bacon or Pork Sausage Links

Rosemary & Thyme Potatoes



# BRUNCH OF THE DAY

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Style:	Buffet ( <i>Plated Breakfast upon request</i> )
Minimum:	Groups under 20 will be charged a labor fee of \$250 (minimum of 15)
Price:	42 Per Person (choose an alternate day menu; add an additional \$5 per person)

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*Included in each buffet below:*

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

## THURSDAY

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### FRENCH TOAST

- Scrambled Eggs with Cheddar Cheese and Chives
- Choice of Applewood Smoked Bacon or Pork Sausage Links
- Rosemary & Thyme Potatoes
- House French Toast with Maple Syrup

## FRIDAY

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### WRAPS

- Breakfast Burrito with Local Fresh Eggs, Chorizo, Crispy Hash Brown, Roasted Peppers, Sautéed Onions, Pepper Jack Cheese
- Breakfast Burrito with Local Fresh Eggs, Roasted Tomato, Cheddar Cheese, Arugula, Crispy Hash Browns
- Ranchero Salsa, Guacamole
- Choice of Applewood Smoked Bacon or Pork Sausage Links

## SATURDAY

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### PANCAKES

- Buttermilk Pancakes with Warm Maple Syrup, Whipped Butter, Chantilly Cream, Apple Honey Compote
- Choice of Applewood Smoked Bacon, or Pork Link Sausage
- Rosemary & Thyme Potatoes
- Scrambled Eggs

# CONTINENTAL BRUNCH

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Style:	Buffet
Minimum:	Groups under 20 will be charged a labor fee of \$250 (minimum of 15)
Price:	26 Per Person

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## FRUIT STAND

Seasonal Sliced Fruit and Whole Fruit | Orange and Apple Juice

## THE BAKE SHOP

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

## YOGURT STATION

Greek Yogurt with House Granola, Honey and Berries

## COFFEE STATION

Mela Roasting Company Coffee, Mighty Leaf Tea

# BRUNCH ADDONS

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## 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 & CHICKEN GRAVY STATION

8 per person

## BREAKFAST SANDWICH

*(choose 2 options)*

Ham, Egg, Swiss on Croissant

Bacon, Egg, and Cheese on English Muffin

Egg White, Spinach, Tomato, Goat Cheese and Basil on English Muffin

12 per person

## OMELET STATION

Local Fresh Eggs and Whites

Applewood Smoked Bacon, Ham, Sausage, Peppers, Mushrooms,  
Onion, Spinach

Cheddar, Goat Cheese, Pepper Jack

18 per person *(requires additional Chef Attendant fee. 125)*

## CONTINENTAL

Artisan Croissants with Butter and Jam

Steel Cut Oats with Honey, Brown Sugar and Toasted Nuts

Greek Yogurt with House Granola, Honey and Berries

16 per person

## HARD EGG

Maldon Salt, Tabasco, Cholula, Siracha  
6 per person

## SEASONAL PASTRIES

42 per dozen

## CINNAMON ROLL

65 per dozen

# BREAKS

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Style:

Buffet

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## HIKING FUEL

Trail Mix, Fresh Seasonal Whole Fruits, Raspberry Cream Cheese Bars,  
White and Dark Chocolate Dipped Pretzels  
Infused Citrus Mint Water  
18 per person

## FARM STAND

Organic Vegetable Crudités, Marinated Olives, Pecan Romesco, Buttermilk Ranch  
Assortment of Flavored San Pellegrino  
21 per person

## BAKE SHOP *(choose 2 options)*

Seasonal Tarts, Chocolate Mousse Cake, Honey Panna Cotta, Lemon Bars  
Infused Cucumber/Lemon Water  
15 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  
Cold Brew Coffee with Vanilla Sweet Cream  
15 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	Plain Mini Pretzels	4
Popcorn & Spice Condiments	6	Assorted Tim's Cascade Chips	5
Assorted Cookies	7	Kind Granola Bars	6
Fruit Display	8	Cracker Jacks	5
Coffee Cake	6	Candy Bars	7
Housemade Protein Bars	6	Trail Mix	18 per pound

# BEVERAGES

Price: Per Person

Coffee & Tea Service <i>(four hour refreshment service)</i> mela roasting company regular and decaf, mighty leaf tea	8
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