



CEDARBROOK
LODGE

BANQUET MENUS

October 2026 - March 2027 Fall/Winter Edition







FOOD ETHOS

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

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



Joshua Hart
EXECUTIVE CHEF

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

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



LOCAL ARTISANS & PARTNERS

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

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



COMPLETE MEETING PACKAGE

All the essentials in two simple, affordable packages. Whether you're hosting a board meeting or a large conference, our Savor Meeting Package is scalable to make planning simple for any type of event and includes everything you need for a successful day at Cedarbrook. Or, upgrade your event to our Indulge Meeting Package for more customized options for your day. Best of all, our attentive team will take care of the details so you can focus on the meeting itself.

*Contact our Sales Team at 206.214.4130
or sales@cedarbrooklodge.com for more
information or to book.*

SAVOR

- Dedicated meeting room, set with tables, chairs, and linen for your general session
- Self day-parking for your guests
- Audiovisual package including a high-definition LCD projector, retractable projection screen, 3M Post-It flip chart package with markers, AC power strip, an HDMI cable set at the presenter's table, and podium with wired microphone upon request.
- Meeting supplies including pens and notepads for each attendee.
- Chef's selection of seasonal breakfast featuring house-made granola, Greek yogurt and berry parfaits, local bakery pastries, whole fresh fruit, Bob's Gluten Free oatmeal, scrambled eggs and Chef's daily enhancement.
- Morning and afternoon break items with assorted snacks and hot and cold beverages.
- Chef's Choice Lunch Buffet includes two salads, three hot entrées (one vegetarian), artisan baguette and butter, assorted desserts, fresh baked cookies, and non-alcoholic beverages.

Individual cold sack lunch selections are also available.

PACKAGE OPTIONS *

- 2 hour meeting
- 2 hour meeting with lunch
- 1/2 day meeting meeting without meals
- 1/2 day meeting with lunch
- 1/2 day meeting with dinner
- 1/2 day meeting with lunch and dinner
- Full day meeting without meals
- Full day meeting with breakfast and lunch
- Full day with lunch and dinner

INDULGE

Enjoy all the items in the SAVOR CMP as well as:

- Additional flip chart package and choice of one wireless lavalier or handheld microphone.
- Choice from lunch or dinner offerings (based on timing of meeting) from our Indulge Menu; three salads, three hot entrées, and assorted desserts, artisan baguette and butter, and nonalcoholic beverages
- Choice of enhanced morning or afternoon break with themed snacks, infused iced teas and assorted hot and cold beverages.

PACKAGE OPTIONS *

- 1/2 day meeting with lunch
- 1/2 day meeting with lunch and dinner
- Full day with lunch
- Full day with lunch and dinner

*Hot food items require 15 guests minimum. If minimums are not met, substitutions may be provided. Pricing above is listed per person per day. Sales tax will apply.

SAVOR COMPLETE MEETING PACKAGE

BREAKFAST & BREAKS

Complete Meeting Package Breakfast includes Caffé D'arte coffee, Steven Smith teas, and assorted chilled juices and sodas.

Northwest Breakfast Selections

Whole Mixed Fruit *V, GF*

Fresh Baked Pastries *VEG*

Scrambled Eggs *GF, DF*

Oatmeal Bar *V, GF, DF*

Greek Yogurt & Fruit Parfaits *VEG, GF*

Rotating Breakfast Potato Preparation *VEG, GF*

Smoked Bacon, Chicken or Pork Breakfast Sausage *GF*

Breakfast Enhancements

Organic Egg & Cheddar Breakfast Sandwich *VEG*

Crêpe Bar *VEG*

Nutella, Banana, Berry Jam, Whipped Cream, Powdered Sugar

Cedarbrook Breakfast Burrito

Organic Eggs, Spanish Chorizo, Potatoes, Fresh Salsa, Chipotle Aioli

Croissant Breakfast Sandwich

Fried Eggs, Cheddar Cheese, Bacon, Arugula, Sriracha Aioli

Buttermilk Biscuits & Sausage Gravy

Traditional Eggs Benedict

Crab Benedict

Salmon Lox Benedict

Vegetarian, vegan and gluten free options will be accommodated with advance notice. Pricing and policies are subject to change without notice. Menus are subject to seasonal changes and availability. All prices are per person unless otherwise indicated. Cedarbrook Lodge supports a living wage and does not add service charges or gratuities. Washington State sales tax will be added.

SAMPLE MENU

COMPLETE MEETING PACKAGE
LUNCH MENU

Our culinary team crafts custom CMP break, lunch, and dinner menus for each event based on the freshest local and seasonal ingredients. This is a sample menu; items are seasonal Chef's Choice.

Salads

Winter Greens Salad
Castelfranco, Shaved Brassicas,
Ricotta Salata, Honey-Apple Cider
Vinaigrette *VEG, GF*

Classic Caesar
Crisp Romaine, Croutons, Lemon-
Anchovy Dressing, Parmesan

Sides

Roasted Fall Squash
Delicata, Spiced Pepitas, Fried Sage
V, GF

Whipped Potatoes
Butter, Cream *VEG, GF*

Entrées

Pacific Northwest Grilled
Marinated Picanha Steak
Stewed French Lentils, Grilled Fall
Vegetables *GF*

Lemon Garlic Herb Roasted Chicken Breast
Grilled Cauliflower, Stone Fruit
Chutney, Chive Caper Sauce *GF*

Blue Bird Farms Farro Risotto
Roasted Fennel, Kale, Parmesan,
Mushrooms *VEG*

Desserts

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

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INDULGE COMPLETE MEETING PACKAGE

PNW BREAK EXPERIENCES

Choose from our custom PNW themed break menus.

Pike Place Market:

Morning:

*Mini Seasonal Scones with Honey
Butter and Jam
Fresh Sliced Fruit Platter*

Afternoon:

*Smoked Salmon Mousse Crostini
Mini Macrina Frosted Cups*

Seattle Coffeehouse:

Morning:

*Brown Butter Financier
Fresh Sliced Fruit Platter*

Afternoon:

*Date and Pistachio Bites (gf)
Orange Pistachio Biscotti*

Bainbridge Ferry:

Morning:

*Mini Seasonal Macrina Muffins
Fresh Sliced Fruit Platter*

Afternoon:

*Dungeness Crab Tea Sandwich
Macrina Granola Bar Cookie*

Cascades Trail:

Morning:

*Apple Cinnamon Crumble Tartlet
Fresh Sliced Fruit Platter*

Afternoon:

*Salame and Cheese Charcuterie Skewer
Smoked Nut & Dried Fruit Cup*

Ballard Brewery:

Morning:

*Cheddar Herb Biscuit with Whipped Chipotle
Honey Butter
Fresh Sliced Fruit Platter*

Afternoon

*Soft Pretzel Bite with Beer Cheese Fondue
Mini Apple Fritter*

Fremont Market:

Morning:

*Cake Pops
Fresh Sliced Fruit Platter*

Afternoon:

*Parmesan Cheese Gougère Bite
Chocolate Mousse Tartlet*

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INDULGE COMPLETE MEETING PACKAGE LUNCH OR DINNER MENU

Choose from our Chef's Selection of Custom CMP Menu Items

Salads

choose three

Kale Caesar Salad

Crispy Romaine, Lacinato Kale,
8-Minute Egg, Parmigiano Reggiano,
Lemon-Anchovy Dressing, Croutons

Pear and Pecorino Toscano Salad

Arugula, Confit Shallot, Pear,
Pecorino Toscano, Champagne
Vinaigrette *VEG, GF*

Radicchio and Roasted Squash Salad

Treviso, Romaine, Frisee, Buffalo
Mozzarella, Roasted Squash, Pinenut-
Rosemary Vinaigrette *GF, VEG*

Mediterranean Salad

Arugula, Kalamata Olive, Cucumber,
Cherry Tomato, Sweet Pickled Tear Drop
Pepper, Fresh Herbs, Shallot Vinaigrette
V, GF

Butter Lettuce Salad

Green Apple, Dried Cranberry,
Toasted Walnuts, Blood Orange
Vinaigrette *V, GF*

Dessert

Choose one to three options from the
dessert menu

Entrées

choose three

Grilled Washington Beef Picanha

Whipped Yukon Potato, Roasted Wild Mushrooms,
Grilled Romanesco, Salsa Verde *GF, DF*

Carlton Farms Smoked Pork Shoulder

Heirloom Bean Ragout, Braised Greens,
Charred Onion & Molasses BBQ Sauce *GF*

Lemon-Herb Marinated Grilled Chicken Breast

Soft Polenta, Roasted Delicata Squash, Pinenut,
Sage, Brown Butter, Balsamico *GF*

Roasted Steelhead

Moroccan Spiced Chickpea Stew,
Sultana & Citrus Gremolata *GF, DF*

Vegetable and Coconut Curry

Jasmine Rice, Coconut Milk, Peppers, Yellow
Squash, Ginger, Eggplant, Scallion, Thai Basil *GF, V*

Sides

choose two

Smoked Gouda Mac & Cheese

Herb Toasted Breadcrumbs *VEG*

Crispy Fingerling Potatoes

Confit Shallot, Fried Herbs, Caper Aioli *VEG, GF*

Roasted Cauliflower

Date Chutney, Walnut Gremolata *V, GF*

Autumn Ratatouille

Feta, Pine Nuts *VEG, GF*

Roasted Root Vegetables

Parsnip, Carrot, Mole Sauce, Cotija, Cilantro
GF, DF

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COMPLETE MEETING PACKAGE PLANT-BASED BREAKFAST

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

Northwest Breakfast Selections

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

Breakfast Upgrade Options

Choice Of:

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

Or

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

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BREAKFAST BUFFET

Breakfast Buffet includes fresh local bakery breakfast breads, sweet butter, juice, Caffé D'arte coffee, and Steven Smith teas. 15 guests minimum.

Starters

Vanilla Yogurt Parfaits

Seasonal Fruit, Homemade Granola
VEG, GF

Macrina Bakery Breads,
Scones & Muffins

VEG

Fresh Sliced Fruit Platter

V, GF

Stuffed Fruit Blintzes

*Ricotta, Candied Orange, Pomegranate
Syrup* V, GF

Desserts

choose two

Seasonal Fruit Tartlets

VEG

Espresso Mocha Brownies

VEG

Banana Bread Pudding

Brioche Bread, Rum Caramel

Coconut Macaroons

VEG, GF

Entrées

choose two

Northwest Breakfast Frittata

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

Scrambled Local Eggs

Applewood Smoked Bacon, Tillamook Cheddar
GF

Corned Beef Hash

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

Cinnamon Sugar French Toast

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

Traditional Eggs Benedict

*Imported Prosciutto Cotto, Poached Egg,
Scratch-Made Hollandaise Sauce*

Seasonal Vegetable Frittata

Roasted Peppers, Leeks, Fresh Herbs, Chevre
VEG, GF

Northwest Farmer's Scramble

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

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PLATED BREAKFAST

Plated breakfasts include fresh pastries, Caffé D'arte coffee, and Steven Smith Tea.

Vanilla Yogurt Parfaits

Seasonal Fruit, Homemade Granola VEG, GF

Washington Farm Fresh Scrambled Eggs

Applewood Smoked Bacon, Roasted Red Bliss Potato, Aged Cheddar GF

Homemade Buttermilk Biscuits, Eggs & Natural Pork Sausage Gravy

Butter-Crisped Hash Browns, Applewood Smoked Bacon

Cedarbrook Breakfast Burrito

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

Northwest Eggs Benedict

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

Dungeness Crab Cakes

Poached Egg, Sautéed Spinach, Avocado, Hollandaise

Northwest Farmer's Scramble

Golden Beet, Confit Fennel, Leek, White Cheddar, Chive, Fingerling Potato VEG, GF

Luxe Breakfast Sandwich

Two Fried Eggs, Bacon, Farm Greens, Confit Cherry Tomato, White Cheddar Cheese, Garlic-Herb Aioli

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SUNDAY BRUNCH

Sunday Brunch includes butter croissants, muffins, scones, homemade granola & yogurt "parfaits", artisan baguette, butter, juice, Caffé D'arte coffee, and Steven Smith teas. 15 guests minimum.

Salads

choose two

Baby Gem Salad

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

Classic Caesar

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

Poached Prawns

"Bloody Mary" Cocktail Sauce, Fresh Lemon *GF*

Sides

choose two

Applewood Smoked Bacon

GF

Maple Link Pork Sausage

GF

Rosemary & Apple Chicken Sausage

GF

Olive Oil Roasted Fingerling Potato

V, GF

Crispy Brussels Sprouts

Pinenut Gremolata *V, GF*

Brunch Favorites

choose three

Traditional Eggs Benedict

Imported Prosciutto Cotto, Poached Egg, Hollandaise Sauce

Crab & Brussels Sprouts Frittata

Dungeness Crab, Brussels Sprouts, Yukon Potato, Cream, Parmesan

Red Flannel Hash

Beets, Potatoes, Bacon, Poached eggs

Fried Chicken & Country Biscuits

Maple Sausage Gravy, Mama Lil's Peppers

Royal Ranch Roast Beef

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

Grilled Chicken & Garganele Pasta

Parmesan Cream Sauce, Parsnip, Crispy Garlic

Desserts

Assorted Cakes & Tarts

VEG

Bakery Fresh Cookies, Brownies, & Lemon Bars

VEG

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EMERALD CITY PLATED LUNCH

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

Starters

choose one

Classic Caesar

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

Radicchio and Roasted Squash

*Treviso, Romaine, Frisee, Buffalo
Mozzarella, Roasted Squash, Pinenut-
Rosemary Vinaigrette VEG, GF*

Pear and Pecorino Toscano Salad

*Arugula, Confi Shallot, Pear, Pecorino
Toscano, Champagne Vinaigrette VEG, GF*

Cauliflower Velouté

*Roasted Garlic, Garlic Velouté,
Cauliflower, Black Pepper Brioche
Croutons VEG, GF available*

Desserts

choose one

Chocolate Decadence

*Namelaka Cream, Strawberry Compote
VEG*

Basque Cheesecake

Huckleberry Compote VEG

Berry Crisp

*Oat Streusel, Mixed Berries, Whipped Cream
VEG*

Large Plates

choose two

Petite Filet Mignon

*Rosemary-Garlic Fingerling Potatoes, Sauteed
Green Beans, Red Wine Demi-glace GF*

King Salmon

*Gigante Beans, Fennel Sofrito, Preserved
Lemon Gremolata GF*

Pacific Halibut

*Whipped Potato, Grilled Zucchini, Roasted Cherry
Tomato, Lemon Caper Butter Sauce GF*

Airline Breast of Chicken

*Braised Swiss Chard, Roasted Turnip, Pickled Red
Onion, Natural Chicken Jus GF*

Beef Short Rib Braciola

*Semolina Gnocchi, San Marzano Tomato Sauce,
Pinenut, Sultana, Parmesan*

Risotto Autunno

*Squash Sugo, White Truffle Ricotta,
Hazelnut Picada VEG, GF*

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CEDARBROOK BOXED LUNCH

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

Signature Sandwiches & Wraps

Roasted Turkey Breast & Avocado Sandwich

Swiss Cheese, Herb Mayonnaise, Arugula

Classic BLT

Applewood Smoked Bacon, Bibb Lettuce, Sliced Tomato, Dijonnaise

Portabella Cheese "Steak"

Grilled and Marinated Portabello Mushroom, Balsamic Onions, Provolone Cheese

Roasted Beef & Carmelized Onion Sandwich

Bleu Cheese Crème Fraîche, Arugula

Grilled Chicken Caesar Wrap

Parmesan, Romaine, Sun-Dried Tomatoes, Lemon-Anchovy Dressing

Bordeaux Wrap

*Chickpea Panisse, Roasted Mushrooms, Arugula, Pickled Red Onion,
English Pea Pesto, Vin Cotto*

Available as Platters

Individually Wrapped Sandwiches Served In-Room On Platters

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PLATED FARMHOUSE SOUPS & SALADS

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

Soups

choose one

Tomato-Fennel

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

PNW Corn Chowder

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

Coconut Ginger and Sweet Potato Soup

Vermicelli, Mint, Cilantro, Lime, Peanut GF, V

Root Vegetable Stew

Celeriac, Parsnip, Yukon Gold Potato, Chermoula GF, V

Salads

choose one

Crunch Salad

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

Market Salad

*Shaved Carrot, Fennel, Baby Kale, Blood
Orange Vinaigrette VEG, GF*

Chicories and Beets

*Endive, Frisee, Arugula, Roasted Beets,
Pomegranate Vinaigrette GF, V*

Classic Caesar

*Crisp Romaine Hearts, Boquerones, Garlic
Croutons, Parmigiano, Anchovy Dressing*

Desserts

Fresh Baked Brownies & Cookies

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CEDARBROOK BUTCHER BLOCK

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

Soups & Salads

choose one

Tomato-Fennel

Imported Italian Tomatoes Stewed with Fennel and Garlic V, GF

Potato Leek

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

Dal Shorba

Red Lentil, Ginger, Turmeric, Cumin, Coriander, Mint Yogurt V, GF

Classic Caesar Salad

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

Market Greens

Shaved Carrot, Fennel, Baby Kale, Blood Orange Vinaigrette V, GF

Enhancement

Nicoise Salad

Tuna, Green Beans, Fingerling Potatoes, Tomato, Olives, Hard-Boiled Egg, Baby Greens, Lemon-Dijon Vinaigrette GF

Butcher Block Board

Delicatessen Meats

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

Deli Cheeses

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

Classic Accoutrements

Dijon, Mayonnaise, Buttermilk Ranch VEG

Vegetable Crudités

Farm Fresh Seasonal Vegetables V, GF

Sliced Artisan Breads

Selection of: Baguette, Sliced Sourdough, Whole Wheat Bread VEG, GF Available

Desserts

Bakery Fresh Brownies, Lemon Bars & Cookies VEG

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HARVEST SEASON LUNCH BUFFET

*Includes bread, butter, iced tea, freshly-brewed Caff  D'arte coffee, and Steven Smith teas.
15 guests minimum.*

Starters

choose two

Beef and Barley Stew

Pearled Barley, Mirepoix, Rosemary, Thyme VEG

Heirloom Bean Salad

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

Market Salad

*Shaved Carrot, Fennel, Baby Kale, Blood
Orange Vinaigrette GF, VEG*

Butter Lettuce Salad

*Green Apple, Dried Cranberry, Toasted Walnut,
Blood Orange Vinaigrette VEG, GF*

Entr es

choose two

Dijon Pork Loin

Wild Rice pilaf, Rainbow Chard, Mustard Sauce GF

Roasted Steelhead

*Beluga Lentils, Brussels Sprouts, Dill-Cr me
Fra che, Fines Herbes Pistou GF*

Peppercorn Crusted NW Beef Picanha

*Potato Fondant, Baby "Lollipop" Kale, Sauce au
Poivre GF*

Blue Bird Farms Farro Risotto

*Roasted Fennel, Kale, Parmesan, Mushrooms Demi-Glace
VEG, V Available*

Sides

choose two

Roasted Delicata Squash

*Black Garlic Ricotta, Sage, Pepitas, Aged Balsamico
VEG, GF*

Honey Roasted Carrots

Harissa, Hazelnut VEG, GF, DF

Smashed Fingerling Potato

Rosemary Salt V, GF

Whipped Sweet Potatoes

*Roasted Garlic, Fried Sage
VEG, GF*

Dessert

Fresh Brownies & Cookies

VEG

Tiramisu

VEG, GF

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WILLOW PLATED DINNER

MULTI-COURSE DINNER

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

Starters

choose one

Poached Cauliflower Salad

Pickled Carrots, Roasted Grapes, Toasted Hazelnuts, Harissa Honey, Vinaigrette, *V, GF*

Roasted Delicata & Burrata

Arugula, Walnut Salsa Verde, Chestnut Honey, Aged Balsamico *VEG*

Chicory and Citrus Salad

Radicchio, Castelfranco, Orange, Pomelo, Toasted Sesame and Burnt Citrus Vinaigrette *VEG, GF*

Shaved Brussels Sprouts Caesar Salad

Anchovy Vinaigrette, Grilled Lemon, Everything Bagel Crouton, Parmigiano Reggiano

Small Plates

Upgrade option available

Duck Confit

Whipped Truffle Chevre, Frisse, Citrus Supreme, Duck Fat Potato Chip *GF*

Dungeness Crab Sformato

Cauliflower and Parmesan Custard, Buttered Crab, Lemon, Chive *GF*

Jamon Serrano

Arugula, Roasted Grapes, Marcona Almonds, Parmesan Reggiano *GF*

Beet Carpaccio

Rouge Smokey Blue Cheese, Candied Walnuts, Whipped Crème Fraîche *GF, VEG*

Entrées

choose two

Filet Mignon

Beef Tenderloin, Potato Pave, Roasted Baby Carrot, Sauce Bordelaise *GF*

Red Wine Braised Beef Short Rib

Sweet Potato Puree, Broccolini, Cippolini Onion, Natural Jus *GF*

Roasted Airline Chicken Breast

Quinoa, Spanish Chorizo, Grilled Zucchini, Roasted Chile-Pepita Romesco Sauce *GF, DF*

King Salmon

Beluga Lentils, Roasted Brussels Sprouts, Lemon-Dijon Crème, Herb Pistou *GF*

Grilled Cauliflower Steak

Quinoa Pila, Foraged Mushroom Ragout, Caramelized Cippolini Onion, Olive Tapenade, Saffron Butter Sauce *GF, VEG*

Dungeness Crab Risotto

Carnaroli Rice, Brussels Sprouts, Baby Carrot, Parmesan, Lemon *GF*

Desserts

Tiramisu

Chocolate Ganache Espresso Sauce *VEG, GF*

Coconut Chocolate Mousse Cake

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

White Chocolate Genoise

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

Carrot Cake

Spiced Carrot Cake, Pineapple, Nuts, Cream Cheese Icing *VEG*

Basque Cheesecake

Huckleberry Compote *VEG*

Guinness Chocolate Cake

VEG

Peach Almond Cake

VEG

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PORT TOWNSEND BUFFET

Buffets include bread, butter, iced tea, fresh-brewed Caffé D'arte coffee, and Steven Smith teas. The exact guest count will be due five business days prior to the event. 15 guests minimum.

Starters

choose two

Pear and Pecorino Toscano Salad

Arugula, Confit Shallot, Pear, Pecorino Toscano, Champagne Vinaigrette *VEG*

Green Goddess Salad

Cabbage, Cucumber, Kale, Crispy Chickpeas, Herbed Greek Yogurt Vinaigrette *VEG, GF*

Classic Caesar Salad

Romaine Lettuce, Parmesan Reggiano, Lemon Anchovy Dressing, Crouton

Gem Lettuce Salad

Shaved Fennel, Radishes, Miso-Sesame Vinaigrette *VEG, GF*

Sides

choose two

Roasted Delicata Squash

Black Garlic Ricotta, Sage, Aged Balsamico *VEG, GF*

Whipped Potatoes

Butter, Cream *GF*

Grilled Romanesco

Garlic Chips, Mama Lils Salt *VEG, GF*

Cedarbrook Mac & Cheese

Toasted Bread Crumbs

Entrées

choose two

Pacific Northwest Grilled Beef Picanha

Black Beans, Rice, Roasted Mushrooms, Asparagus, Chimichurri *GF, DF*

Carlton Farms Smoked Pork Shoulder

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

Lemon Garlic Herb Roasted Chicken Breast

Grilled Cauliflower, Date and Walnut Chutney, Chive Caper Sauce *GF*

Steelhead Trout

Quinoa, Crispy Fingerling Potato, Romesco, Scallion

Coconut Curry

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

Dessert

Choose one to three options from the dessert menu

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GRAYS HARBOR BUFFET

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

Starters

choose two

Mediterranean Salad

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

Moroccan Vegetable Slaw

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

Roasted Root Vegetable Salad

Baby Spinach, Carrots, Parsnips, Pomegranate, Pinenuts, Vanilla-Citrus Vinaigrette *GF, VEG*

Sides

choose two

Patatas Bravas

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

Smoked Gouda Mac & Cheese

Herb Toasted Breadcrumbs *VEG*

Grilled Carrot and Parsnip

Mole Sauce, Cotija, Cilantro *VEG, GF*

Entrées

choose two

Wild Pacific Ling Cod

Wild Rice Pilaf, Braised Leeks, Grilled Cucumber, Tamari-Dill Butter Sauce *GF*

Classic Mustard Chicken

Artichoke, Spinach, Dijon Chicken Jus *GF*

Beef Short Rib Braciola

Semolina Gnocchi, San Marzano Tomato Sauce, Pinenut, Sultana, Parmesan

Cauliflower Steaks

Wild Rice Pilaf, Onion, Celery, Bell Pepper, Tomato, Arugula Pistou *V, GF*

Dessert

Choose one to three options from the dessert menu

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MADRONA BUFFET

Buffets include bread, butter, iced tea, fresh-brewed Caffé D'arte coffee, and Steven Smith teas. The exact guest count will be due five business days prior to the event. 15 guests minimum.

Starters

choose two

Superfood Salad

White Bean Hummus, Kale, Frisee, Arugula, Golden Berries, Feta, Avocado, Crispy Shallot-Seed Mix, Lemon-Ginger Vinaigrette *GF, VEG*

Butter Lettuce

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

Panzanella Salad

Roasted Butternut, Burrata, Baby Kale, Grilled Bread, Caramelized Honey-Sherry Vinaigrette *VEG*

Entrées

choose two

Roasted Steelhead

Caponata, Pine Nut, Artichoke, Fresh Basil *GF*

Whole Roasted Beef Striploin

Lentil Stew, Grilled Carrots, Peppercorn Sauce *GF*

Herb Marinated Chicken Breast

Orange Couscous, Baby "Lollipop" Kale, Preserved Lemon Beurre Blanc

Fennel Rubbed Pork Tenderloin

Red Cabbage, Apple, Mustard Sauce *GF*

Sides

choose two

Roasted Fingerling Potatoes

Grain Mustard *GF, VEG*

Ratatouille

Eggplant, Zucchini, Tomato, Feta, Pinenuts *VEG, GF*

Roasted Brassicas

Anchovy Bagna Cauda, Fine Herbes *GF*

Dessert

Choose one to three options from the dessert menu

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333 MENU

Starters

Caesar Salad*

Romaine, Lacinato Kale, 8-minute egg,
Boquerones, Croutons, Parmesan Snow

Clam Chowder

Geoduck, Celery Root, Potato, Leek,
Carrots, Herb Pistou, Oyster Crackers

Harissa-Roasted Carrots

Caramelized Honey, Cumin Yogurt,
Toasted Hazelnuts, Dill V, GF

Dessert

Crème Brûlée

Lemon Sable Cookie VEG

Basque Cheesecake

Huckleberry Compote, Olive Oil, Sea Salt VEG, GF

Tiramisu

Chocolate Ganache Espresso Sauce VEG, GF

Entrées

King Salmon

Wild Rice Pilaf, Roasted Turnips & Greens, Snap Peas,
Grilled Asparagus, Dungeness Crab, Beurre Blanc GF

Sweet Corn Risotto

Foraged Mushrooms, Queso Fresco, Nectarine,
Grilled Corn Salsa GF, V

NY Strip

Pommes Puree, Sautéed Green Beans,
Foraged Mushrooms, Fried Shallots, Demi-glace GF

SAMPLE MENU, CHANGES SEASONALLY

Maximum of 30 guests

Enjoy Copperleaf favorites in a private setting. Each course offers three seasonal options, with starters and desserts individually plated and entrées served at full restaurant portions.

EVERGREEN BUFFET

Buffets include bread, butter, iced tea, fresh-brewed Caffé D'arte coffee, and Steven Smith teas. The exact guest count will be due five business days prior to the event. 15 guests minimum.

Starters

choose two

Grilled Cabbage, Frisse, Arugula Salad
Toasted Pistachio, Manchego, Tahini, Preserved
Lemon Vinaigrette VEG, GF

Baby Kale Salad
Roasted Pears, Marcona Almond, Fresh Farm
Cheese, White Balsamic-Honey Vinaigrette
VEG, GF

4 Corners Caesar
Chopped Romaine, Parmesan, Roasted Cherry Tomato,
Cornbread Crouton, Ancho Chile Caesar Dressing

Entrées

choose two

Grilled Chicken Breast
Jasmine Rice, Bok Choy, Pickled Shiitake Mushroom,
Sesame Tare GF

Roasted PNW Salmon
Cous Cous, Roasted Turnips, Basil Pesto, Cherry Tomato

Risotto
Squash Sugo, White Truffle Ricotta, Hazelnut Picada
VEG, GF

Braised Beef Short Rib Bourguignon
Balsamic Roasted Onion, Bacon, Mushroom,
White Cheddar Grits, Red Wine Jus GF

Sides

choose two

Root Vegetable Gratin
Lemon Infused Cream, Piccalilli GF, V

Crispy Smashed Red Potatoes
Fried Rosemary, Roasted Garlic GF, V

Grilled Brussels Sprouts
Caramelized Shallot, Miso-Sesame Vinaigrette
GF, V

Dessert

Choose one to three options from the
dessert menu

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DESSERTS

Select up to three desserts to enjoy with your dinner buffet. Select one dessert to enjoy with your plated dinner.

Tiramisu

Chocolate Ganache Espresso Sauce VEG, GF

Coconut Chocolate Mousse Cake

Mango, Raspberry, Passion Fruit, Macadamia Nut VEG

White Chocolate Genoise

Peach, Raspberry, Candied Pecan, Chantilly Cream VEG

Carrot Cake

Spiced Carrot Cake, Pineapple, Nuts, Cream Cheese Icing VEG

French Macarons

VEG, GF

Guinness Chocolate Cake

VEG

Decadence Torte

Peach Almond Cake

VEG

Basque Cheesecake

Huckleberry Compote VEG

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RECEPTION PLATTERS

Serves 25 guests. Priced per platter.

Grand Seafood & Shellfish Platter

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

Seafood & Shellfish Platter

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

Slow Roasted Wild Salmon Filet,

Olive & Sweet Pepper Tapenade GF, DF

Charcuterie

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

Farmstead Cheeses

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

Cedarbrook Antipasti

*Roasted Delicata Squash, Cauliflower, Romanesco, Marinated Artichokes
Pickled Peppers & Onions, Marinated Feta, Hummus, Red Pepper Romesco,
Grilled Focaccia* VEG

Washington Farms Crudités Display

Seasonal Fresh Vegetables Served with Two Vegetarian Dips VEG, GF

Dessert & Delights

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

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RECEPTION

Carving Stations

Serves 25 guests. Dedicated Chef.

Whole Painted Hills Prime Rib

Whole Grain Mustard Jus GF

(priced 8oz per person)

Chateaubriand of Beef Tenderloin

Sauce Chateau or Béarnaise Sauce GF

Pure Country Porchetta

Citrus-Herb Stuffing, Potato Rolls, Aioli GF

Pacific Northwest Smoked Beef Brisket

Horseradish-Apple Crème GF

Grilled Pacific Northwest Wild Salmon Fillet

Grain Mustard Aioli GF, DF

Enhancements

Additions to any buffet - priced per person.

King Crab Legs

GF (priced 2oz per person)

Snow Crab Legs & Claws

GF (priced 3oz per person)

Marinated Prawns

"Bloody Mary" Cocktail Sauce GF, DF

Oysters on the Half Shell

Mignonette, Lemon, Cocktail GF, DF

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CEDARBROOK

HORS D'OEUVRES

Priced per dozen, two dozen minimum order.

Cold Hors D'Oeuvres

Chef's Choice

Shrimp Toast

Brioche Toast, Lemon Aioli, Aleppo Pepper, Celery

Pimento Cheese Gougere

Chive VEG

Dungeness Crab Fresh Roll

Rice Paper Wrapped, Noodle, Herbs GF, DF

Alderwood Smoked Salmon Crostini

Goat Cheese Chive Mousse, Fried Caper, Arugula

Roasted Beef Sirloin Toasts

Brioche Toast, Cambozala, Onion Jam VEG

Olive Tapenade Crostini

Goat Cheese Sherry Mousse, Sweet Pepper VEG

Vermont Aged Cheddar Crostini

Pecan Raisin Jam VEG

Beet & Fresh Mozzarella Caprese Skewer

Balsamic, Basil VEG

Grilled Pear Toast

Bleu Cheese Crème Fraîche, Prosciutto, Pistachios

Pea-Mint Smash

Pea-Parmesan Pistou, Mint, Endive Spoon GF V

Smoked Scallop Poke Spoon

Tobiko, Sriracha Aioli

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CEDARBROOK

HORS D'OEUVRES

Priced per dozen, two dozen minimum order.

Warm Hors D'Oeuvres

Char Siu Steam Bun

Pork Belly, Pickled Carrots & Daikon, Hoisin Aioli, Chili Crisp (Add Short Rib)

Potato Croquette

Paddlefish Caviar, Chive Crema GF

Baked Brie Tart

Honey Baked Apples Compote VEG

Fried Chicken Sandwich

Gochuchang, Kimchi, Sriracha Aioli

Swiss Pesto Phyllo Puff

Bechamel, Spinach VEG

Spanish Tortilla

Boqueron, Pimenton Aioli GF

Quinoa Pakora

Curry Yogurt VEG, DF

Dungeness Crab Cake

Harissa Aioli DF

Smoked Brisket Slider

Spicy Pepper Salad, BBQ Sauce DF

Vegetable Spring Roll

Sweet Chili Glaze VEG, DF

Mushroom Bruschetta

Parmesan, Balsamic Reduction VEG

Mini Beef Sliders

Special Sauce, Caramelized Onion, Cheddar, Brioche Bun

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À LA CARTE

SNACKS & BEVERAGES

Available for all meeting packages.

SNACK AND BEVERAGE BREAK PACKAGES

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

Coffee, Tea, Juices, Sodas, Snacks

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

Coffee, Tea, Juices, Sodas, Snacks

BY THE GALLON/CARAFE

Coffee/Steven Smith Tea/Hot Cider/Hot Cocoa

Iced Tea

Lemonade

Fresh Apple, Cranberry or Orange Juice

Milk, Whole or Non-Fat

Infused Spa Water

BY THE DOZEN

Bakery Fresh Cookies *VEG*

Raspberry, Lemon & Cheesecake Bars *VEG*

Chocolate Fudge Brownies *VEG*

Pastries/Muffins/Breakfast Breads *VEG*

Chef's Choice Seasonal Hors D'oeuvres

Tea Sandwiches on Sour Dough Bread Mini *VEG*

Chocolate Covered Strawberries

BY THE POUND

Spiced Nuts *V, GF*

Cedarbrook Honey Granola Trail Mix *VEG*

Malted Milk Chocolate Balls

Assorted Fruit Chips *V, GF*

House Made Power Truffle *VEG*

PRICED INDIVIDUALLY

Bottled Juice

Assorted Vegetable Juice Boost Shots *V, GF*

Greek Fruit Yogurt & Granola Parfaits *VEG, GF*

Fresh Whole Fruit *V, GF*

Sliced Fresh Fruit *V, GF*

Guacamole with Tortilla Chips *V, GF*

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

Vegetable Crudités with Dip *V, GF*

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

String Cheese *VEG, GF*

Tim's Chips *V, GF*

Homemade Truffle Popcorn *V, GF*

Popcorn Station (assorted flavors) *VEG, GF*

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PLANT-BASED BREAKFAST BUFFET

Cedarbrook Lodge's plant-based menu is entirely vegan. Caffé D'arte coffee and Smith Tea are included.
15 guests minimum.

Starters

Ancient Grains Oatmeal

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

Seasonal Fruit & Granola Parfait

Cashew Yogurt, Apple Syrup V, GF

Seasonal Sliced Fresh Fruit

V, GF

Desserts

choose two

Coconut Nutella French Toast

Agave Syrup V

Warm Semolina Fritters

House Made Jam V

Banana Ginger Muffin

Banana Caramel, Chocolate Berry Muffin V

Entrées

choose two

Squash & Grits

Harissa Sauce V, GF

Avocado Toast Bar

Arugula, Radish, Tomato, Cucumber V

Scrambled "Eggs"

Portobello Mushroom, Spinach V, GF

Plant Based Sausage & Vegetable Hash

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

Farmhouse Tofu Scramble

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

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PLANT-BASED LUNCH BUFFET

Cedarbrook Lodge's plant-based menu is entirely vegan. Caffé D'arte coffee and Smith Tea are included.
15 guests minimum.

Starters

choose two

Tomato-Basil Soup

Fennel, Leek, Olive Oil V, GF

Super Salad

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

Mixed Green Salad

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

Moroccan Chickpea Salad

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

Sides

choose one

Grilled Broccolini

Preserved Lemon, Olive Oil V, GF

Braised Greens

Caramelized Onions, Mama Lils Peppers V, GF

Roasted Potato

Chive, Olive Oil V, GF

Entrees

choose two

Garden Veggie Ravioli

Tomato Pinenut Pesto, Lacianto Kale, Herbs
GF, VEG

Enchilada

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

Field Roast Sausage & White Bean Cassoulet

Smoked Tomato, Organic Root Vegetables,
Herb Breadcrumbs V, GF

Orecchiette Pasta Primavera

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

Desserts

Assorted Cookies & Brownies

V

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LUNCH OR DINNER OPTIONS FOR VEGETARIANS

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

Starters

choose two

Butter Lettuce Salad

Green Apple, Dried Cranberry, Toasted Walnut, Blood Orange Vinaigrette VEG, GF

Radicchio and Roasted Squash

Treviso, Romaine, Frisee, Buffalo Mozzarella, Roasted Squash, Pinenut-Rosemary Vinaigrette
VEG, GF

Pear and Pecorino Toscano Salad

Arugula, Confi Shallot, Pear, Pecorino Toscano, Champagne Vinaigrette VEG, GF

Entrées

choose two

Orecchiette Autunno

*Golden Beet, Confit Fennel, Leek,
Lemon Oregano* VEG

Tamale Vegetal

*Grilled Zucchini,
Sauteed Greens, Avocado Crema, Salsa Verde,
Queso Fresco* VEG, GF

Eggplant Tagine

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

Stuffed Cabbage

*Lentils, Quinoa, Parsnips
Fennel Tomato Sauce* VEG, GF

Desserts

Choose one to three options from the dessert menu

Vegetarian, vegan and gluten free options will be accommodated with advance notice. Pricing and policies are subject to change without notice. Menus are subject to seasonal changes and availability. All prices are per person unless otherwise indicated. Cedarbrook Lodge supports a living wage and does not add service charges or gratuities. Washington State sales tax will be added.

PLANT-BASED DINNER BUFFET

Cedarbrook Lodge's plant-based menu is entirely vegan. Starbucks coffee and Smith Tea included.
15 guests minimum.

Starters

choose two

Smoked Tofu Fresh Rolls

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

Celery Root & Green Apple Soup

Hazelnut Oil V, GF

Everything Salad

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

Cucumber & Cherry Tomato Salad

Marinated Tofu, Pine Nut, Balsamic, Truffle Oil V, GF

Sides

choose two

Grilled Rapini

Orange, Almond V, GF

Whipped Garnet Yam

Truffle, Rosemary V, GF

White Bean Cassoulet

Sage, Bread Crumbs V

Roasted Potato Salad

Leeks, Fennel, Roasted Garlic, Mama Lil's V, GF

Cauliflower & Artichoke Gratin

V, GF

Entrées

choose two

Coconut Curry

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

"Bolognese" Rigatoni

Plant-Based Italian Sausage Ragu, Toasted Cashew, Basil V

Chickpea Tagine

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

Potato Gnocchi

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

Dessert

Flourless Chocolate Cake

Raspberry, Hazelnut V, GF

Warm Apple Crisp

Warm Apple Crisp

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CEDARBROOK

BAR MENU

Additional beverages may be available upon request.

All prices are based on a hosted bar. Non-hosted bar is available upon request. Any spirits in the House and Premium may be substituted by Top Shelf items, priced at market price.

LIQUOR

Standard

Featuring Spirits by LeVecke

Vodka

gluten free, distilled 6 times

Missouri, USA

Gin

classic London dry profile

Hawaii, USA

American Whiskey

corn, malt, rye

Kentucky, USA

Scotch

malted barley, corn

Speyside, Scotland

Bourbon Whiskey

Kentucky corn

Mira Loma, USA

Silver Rum

column distilled

Barbados

Gold Tequila

agave, cane sugar

Tequila, Mexico

Classic

Tito's Vodka

Bombay Dry Gin

Jim Beam Whiskey

Famous Grouse Scotch

Four Roses Bourbon Whiskey

Bacardi Silver Rum

Sauza Silver Tequila

Premium

Grey Goose Vodka

Bombay Sapphire Gin

Knob Creek Rye Whiskey

Johnny Walker Black Label Scotch

Maker's Mark Bourbon

Crown Royal

Cruzan Rum

Milagro Tequila

Hennessey VS

CEDARBROOK

BAR MENU

Additional beverages may be available upon request.

All prices are based on a hosted bar. Non-hosted is available upon request. Top Shelf spirits may be substituted based on market price.

WINE

Standard

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

Classic

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

Premium

Chardonnay -Willamette Valley Vineyards
Pinot Gris - Ponzi Willamette Valley
Sauvignon Blanc - Substance
Rose - Argyle Willamette Valley
Cabernet - First Flight Cabernet by Goose Ridge
Pinot Noir - Inscription Willamette Valley
Red blend -Townshend GSM Columbia Valley
Syrah - Owen Roe Umbris

BEER

Domestic

Rainier
Budweiser
Bud Light

Imported / Microbrew

Stella Artois
Modelo Especial
Elysian "Space Dust" IPA
Georgetown Bodhizafa IPA
Schilling Local Legends Cider
Golden Pilsner
Rooftop Brewery IPA
Freemont Brewing (NA)

CEDARBROOK

BAR MENU

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

NON-ALCOHOLIC

House

Soda: Coke Products
Bottled Juices

Premium

Acqua Panna Still
& San Pellegrino Sparkling

CEDARBROOK

BAR MENU

*Additional beverages may be available upon request.
All prices are based on a hosted bar. Non-hosted bar is available upon request.*

BAR ENHANCEMENTS

Minimum of 15 guests

BLOODY MARY DIY EXPERIENCE

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

THE BUBBLES BAR

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

THE ART OF SMOKE

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

CEDARBROOK

BAR MENU

GUEST EXPERIENCES

MIXOLOGY CLASS

Learn the basics of being a “Mixologist” while competing with your group to see who can achieve the best cocktails. After our skilled Mixologists teach you some of the tips and tricks of the trade, our judges will rate your cocktails on their taste, degree of difficulty, creativity and whether they are Instagram worthy. The winning team will get some bar swag to make cocktail making easier at home for their next party.

10 – 40 guests | Priced per person plus facilitator fee

OYSTER SHUCKING CLASS

Your group will learn from one of our expert oyster shuckers how to easily shuck an oyster, while teaching you some fun facts about oysters from our region and what makes them special. You will enjoy several chef prepared toppings as well as some beautifully paired bubbles to compliment the flavors of the fresh, local oysters you will be enjoying. You will leave with your own oyster shucking knife to try your hand at shucking at home.

5 – 50 guests | Priced per person plus facilitator fee

CRAFTS FOR CHARITY

Your group can choose from a couple of local charities to contribute to by putting together items to be donated while competing in teams to see who can do it the fastest/best. Some examples would be building children's bikes, or decorating and building skateboards for them to be donated to programs that help children in our PNW communities. Refreshments and libations included.

Pricing varies. Inquire for more details.

PAINT & SIP

Have some fun learning art techniques from local artisans while tasting local wines and our Chef's amazing charcuterie boards. Create your own masterpieces with art masters who focus on the process rather than the product itself so there's no pressure. You don't have to be an artist to have a great time and create something beautiful!

5 – 20 guests | Priced per person plus facilitator fee

CEDARBROOK

BAR MENU

GUEST EXPERIENCES

MARGARITA & SALSA MAKING CLASS

Come listen to some amazing Latin music and learn from our expert Mixologists how to craft the perfect Margaritas. Our Chef will lead a salsa making experience that is fun and tasty with tips on how to make them easily at home. It's a class that will liven all your senses.

10 – 40 guests | Priced per person plus facilitator fee

WINE CHEMISTRY 101

Have you ever wondered how wine makers decide what wine varietals to blend? Wine Chemistry 101 will give you a background into the art of blending. Some of our local wineries will participate to show you the effects that can be achieved by blending different varietals to create a unique wine. You will feel like you are back in Chemistry Class – only this time it will be fun & tasty!

10 – 40 guests | Priced per person plus facilitator fee

S'MORES BY THE FIRE

Gather around our outside hearth and make s'mores while enjoying each other's company and some tasty beverages.

5- 30 guests

Priced per person standard | Priced per person for gourmet s'mores

Drinks charged on consumption