



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. 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*

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*

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