



THE CLUB AT
SNOQUALMIE
RIDGE



Radiant Photography



Meredith McKee Photography



Jérôme Tso Photography



Nick Plus Danée Photography

WEDDING MENU



APPETIZERS

*Priced Per Dozen
Minimum of Two Dozen*

MEAT

CHICKEN & WAFFLES <i>fried chicken with fruit and maple jam</i>	\$55
CUBANO PORK SLIDERS <i>swiss, pickles, dijonnaise</i>	\$54
SESAME GINGER BEEF SKEWERS <i>scallion peanut dipping sauce</i>	\$56
COCONUT LIME CHICKEN SATAY^{GF} <i>spiced yogurt and cilantro</i>	\$52
PORK TENDERLOIN SATAY <i>hoisin bbq sauce</i>	\$54

SEAFOOD

BACON WRAPPED SHRIMP <i>crab, garlic, breadcrumbs</i>	\$56
MINI DUGENESS CRAB CAKES <i>lemon aioli</i>	\$78
AHI WONTON^{DF} <i>avocado, sesame soy reduction</i>	\$58
HERB MARINATED SALMON SKEWERS^{GF} <i>lemon herb yogurt</i>	\$60
SHRIMP PAELLA CROQUETTES <i>chorizo, roasted garlic aioli</i>	\$60

VEGETARIAN

VEGETABLE SPRING ROLLS^{DF} <i>sesame orange sweet and sour</i>	\$46
BRUSCHETTA <i>confit tomatoes, fresh mozzarella</i>	\$48
AVOCADO TOAST BITES ON BRIOCHE^{DF} <i>pepitas, orange oil</i>	\$48
HUMMUS CROSTINI <i>feta, herbs, pomegranate</i>	\$47
MINI BAKED BRIE <i>balsamic fig spread</i>	\$48

RECEPTION DISPLAY STATIONS

Priced Per Person

CHEF'S CHARCUTERIE DISPLAY <i>cured meats, crostinis</i>	\$14
ARTISAN CHEESE DISPLAY^{VEG} <i>assorted cheeses, spreads, crackers</i>	\$12
SEASONAL FRUIT & BERRY DISPLAY <i>fresh assorted fruits and berries</i>	\$6
GRILLED VEGETABLE DISPLAY <i>assorted mediterranean vegetables, feta, almonds, and olives served with tatziki sauce</i>	\$8
VEGETABLE CRUDITÉ <i>herb, cream fraiché dipping sauce</i>	\$6
ASSORTED POKÉ DISPLAY <i>salmon, ahi, marinated shrimp, sesame vinaigrette, avocado, ginger, sweet and spicy sauces</i>	\$15

GF = Gluten Free | VEG = Vegetarian | V = Vegan | DF = Dairy Free

All food and beverage is subject to applicable Washington state sales tax and a 24% taxable service charge. Of that amount, 36% will be paid directly to service personnel and 64% will be retained by the Club to provide competitive wages and benefits for our team members.



DINNER MENU

PLATED, FAMILY, OR BUFFET STYLE AVAILABLE

Plated dinner service is complimentary for 125 guests or less. For parties over 125 guests, plated dinner service is available for an additional \$5 per person.*Pre-selected entrée counts and meal indicator cards are required for plated dinners. Special dietary restriction meals available upon request. Must be ordered in advance. Includes dinner rolls and butter.

APPETIZERS

Three Tray-Passed Appetizers are Included With Dinner

SALAD

For Plated Dinner or Family Style - Select One Option for All Guests
For Buffet Dinner - Select Two Salads

GARDEN SALAD^{GF VEG V}

english cucumber, radish, orange, fennel, baby lettuce,
citrus vinaigrette

CLASSIC CAESAR^{VEG}

romaine lettuce, croutons, parmesan cheese,
classic caesar dressing

ANCIENT GRAINS BABY KALE SALAD^{GF VEG V}

quinoa, cucumber, herbs, tomato, chickpeas,
sweet shallot dressing

BEET & ARUGULA SALAD^{GF VEG}

ricota salata, citrus, candied walnuts,
white balsamic dressing

SPINACH & STRAWBERRY SALAD^{GF VEG}

blueberries, feta, sunflower seeds, vinaigrette dressing

SIDES

Select Two Sides

CREAMY MASCARPONE POLENTA^{GF VEG}

YUKON GOLD POTATO PURÉE^{GF VEG}

ISREALI COUSCOUS^{VEG V}

currants, almonds, herbs

ROASTED HEIRLOOM CARROTS^{GF VEG}

whipped farmers cheese and extra virgin olive oil

BEECHER'S MAC & CHEESE^{VEG}

orchiette and brown butter bread crumbs

MUSHROOM RISOTTO^{VEG}

preserved lemon, baby spinach

ROASTED ASPARAGUS^{VEG}

tarragon pesto and seasonal mushrooms

ROASTED BABY POTATOES^{VEG V}

whole grain mustard vinaigrette

ENTRÉES

Select Three Entrées Including One Vegetarian Option
All Entrées are Priced Based on the Highest Priced Entrée Selection
Additional Entrées Available for \$10 Per Person

RED WINE BRAISED SHORT RIBS^{GF}

wilted greens, herb pistou

\$80

GRILLED TENDERLOIN FILLET^{GF}

bordelaise and blue cheese butter

\$90

FENNEL CURED SALMON^{GF}

tomato confit and garlic oil

\$80

SLOW ROASTED HALIBUT^{GF}

citrus and verjus glaze

\$90

SEARED CHICKEN^{GF}

pan jus with mushrooms

\$68

PEPPERCORN CURED NY STRIP LOIN^{GF}

horse radish cream, porcini salt

\$80

FIG GLAZED PORK LOIN ROAST^{GF}

balsamic onion marmalade

\$70

ROSEMARY LAMB SHOULDER ROAST^{GF}

harissa yogurt, charred lemons

\$80

VEGETARIAN ENTRÉES

ASPARAGUS TABBOULEH

mint, tomatoes, cumin vinaigrette

\$65

CAVATELLI PASTA WITH MUSHROOMS

spinach, goat cheese, sun-dried tomato pesto

\$67

CHICKPEAS & VEGETABLES POMODORO^{GF}

parmesan, herbs

\$65

PLATED DUET ENTRÉES

\$95 Per Person

Combine Any Two of the Entrées for a Duet Plate
Vegetarian Options Available as an Alternative Choice

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DINNER ADDITIONS

CARVING STATIONS

*A Carving Station can be Added to Any Buffet for an Additional \$15 Per Person
Chef Attendant is Required at \$150 Per Attendant*

PRIME RIB

horseradish cream, porcini salt

TENDERLOIN

bordellaise, blue cheese butter

PORK LOIN

balsamic onion marmalade

LAMB SHOULDER ROAST

harissa yogurt, charred lemon

KIDS MENU

*Plated Kid's Meals Available for Children Ages 3-12 at \$25 Per Child
Buffets Will be Charged at Half Price for Children*

CHICKEN TENDERS & FRIES

SPAGHETTI & MEATBALLS

KIDS CHEESE BURGER & FRIES

MAC AND CHEESE

GRILLED SALMON

mashed potatoes, seasonal vegetables

DESSERTS

Available for an Additional Cost per Person

CHEF'S ASSORTED MINI DESSERTS

chocolate cake, eclairs, mini citrus tarts, opera cake, mini cheesecakes

3 Pieces Per Person \$8

5 Pieces Per Person \$10

COOKIES AND BROWNIES

\$4

FRENCH MACARON DISPLAY

\$6

SALTED CARAMEL CHEESECAKE

\$8

TIRAMISU

\$7

CHOCOLATE TORTE

\$7

**OUTSIDE WEDDING CAKES AND DESSERTS ARE PERMITTED WITH
COMPLIMENTARY CAKE CUTTING**

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LATE NIGHT SNACKS

*Priced Per Person
Minimum of 20 People*

HOMEMADE CHIPS, FRENCH FRIES & TOTS <i>chipotle ranch, ketchup, aioli, scallions, sour cream, bacon, cheddar jack, jalapeños</i>	\$ 1 0
SLIDER BAR <i>beef slider with white cheddar and garlic aioli pulled pork sliders with pineapple bbq sauce and apple slaw lettuce wraps available upon request</i>	\$ 1 5
POPCORN BAR <i>popcorn trio of movie theater butter with sea salt, garlic parmesan, truffle salt</i>	\$ 8
MILK & COOKIES <i>shot glasses of milk with homemade chocolate chip cookies on top</i>	\$ 6
CHEF'S MAC & CHEESE BAR <i>features beecher's cheddar mac & cheese with a variety of "build your own" toppings including bacon, breadcrumbs, tomatoes, mushrooms, jalapeños, scallions, gorgonzola, parmesan</i>	\$ 1 5
STREET TACO STATION <i>flour and corn tortillas, cilantro lime chicken, salsa, cheddar jack, lettuce, cilantro, onion, sour cream, guacamole substitute carne asada or shrimp \$25</i>	\$ 1 5
CHIPS & GUACAMOLE <i>homemade guacamole, assorted salsas, corn tortilla chips</i>	\$ 8

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DRESSING ROOM MENU

BREAKFAST

Breakfast Available Until 11:00am

BRIDAL BREAKFAST BUFFET	\$ 15
<i>assorted pastries, fresh fruit, berries, yogurt and granola parfaits</i>	
SNOQUALMIE RIDGE BREAKFAST	\$ 20
<i>aged cheddar scrambled eggs, peppered bacon russet potato hash browns, buttermilk biscuit</i>	
BAGELS & CREAM CHEESE	\$ 6
<i>whipped cream cheese</i>	
FRENCH TOAST	\$ 10
<i>brioche bread, whipped butter, berries</i>	
MINI CHICKEN & WAFFLES	\$ 5
<i>fried chicken with fruit and maple jam</i>	

AFTERNOON SNACKS

Minimum of 10 People

CHEF'S CHARCUTERIE & CHEESE DISPLAY	\$ 20
<i>assorted cheeses, cured meats, olives, crostinis</i>	
SLIDERS & FRIES	\$ 15
<i>beef sliders, homemade french fries, ketchup, ranch</i>	
CHIPS & GUACAMOLE	\$ 8
<i>homemade guacamole, assorted salsas, corn tortilla chips</i>	
FRUIT & BERRY DISPLAY	\$ 6
<i>fresh seasonal selections</i>	

WEDDING LUNCH BUFFET

\$25 Per Person

Minimum of 10 People

SPINACH & STRAWBERRY SALAD ^{GF VEG}
<i>blueberries, feta, sunflower seeds, vinaigrette</i>
HOMEMADE POTATO CHIPS WITH SEA SALT ^{GF VEG}
CHICKEN CAESAR WRAP
<i>grilled chicken, romaine, parmesan, classic caesar dressing</i>

LIMITED GRILL MENU

\$25 Per Person

Available for up to 10 People

Choose One of Three Options From Our Seasonal Grill Menu

BEVERAGES

BUBBLE STATION	\$ 6
<i>orange and cranberry juices, peach nectar, strawberries and raspberries</i>	
<i>House Sparkling Wine - \$36 Per Bottle</i>	
<i>Chateau Ste. Michelle Sparkling Wine - \$50 Per Bottle</i>	
<i>La Marca Prosecco - \$40 Per Bottle</i>	
BUCKET OF BEERS	\$ 72
<i>twelve assorted domestic, import, and microbrew beers</i>	
COFFEE & TEA STATION	\$ 8
<i>six hours of service</i>	
<i>regular & decaf coffee, assorted tazo teas</i>	
SODA	\$ 4
<i>coke, diet coke, sprite, sparkling water</i>	

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All food and beverage is subject to applicable Washington state sales tax and a 22% taxable service charge.

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