



**THE LODGE**  
AT ST. EDWARD PARK

# MEETINGS & EVENTS

GROUP CATERING MENU FALL/WINTER 2022









# MEET OUR RESIDENT BEEKEEPER

## DANIEL SULLIVAN

A native of Washington State, Daniel Sullivan is our resident apiary expert. Daniel's interest in bees and honey production began in 2009 when he enrolled in a state certification course. A few successful hives later, he founded Shipwreck Honey – a name born from the original setting for his hives, a friend's 1970s custom built sailboat.

In 2021, Daniel joined The Lodge at St. Edward State Park to lead the fight to protect honeybees, while also ensuring that sustainable, locally sourced, natural honey is easily accessible for everyone in our community. With the future of food in our backyard apiary, Daniel and The Lodge at St. Edward are buzzing with excitement for this

the making.



# BEVERAGES



### BEVERAGE PACKAGES

Includes coffee, tea, lemonade, kombucha, smoothies, and soft drinks. All beverages are served in 12 oz. cups. Beverages are served in 12 oz. cups. Beverages are served in 12 oz. cups.

#### HALF-DAY BEVERAGE SERVICE

\$16 PER GUEST

*up to four hours of continuous service*

#### FULL-DAY BEVERAGE SERVICE

\$24 PER GUEST

*up to eight hours of continuous service*

### À LA CARTE BEVERAGES

|  |                 |
|--|-----------------|
| Starbucks™ Drip Coffee   <i>regular or decaf</i>         | \$75 per gallon |
| Hot Teavana Tea Selection                                | \$75 per gallon |
| Seasonal Fruit & Herb-Infused Lemonade                   | \$60 per gallon |
| Vita Nova Refresher   <i>cucumber, mint, thyme, lime</i> | \$60 per gallon |
| Bottled Kombucha   | \$8 each        |
| Bottled Smoothies  | \$8 each        |
| Assorted Coca Cola Soft Drinks                           | \$5 each        |
| Assorted Sparkling Waters                                | \$5 each        |

Menus and prices subject to change. All food and beverage functions are subject to applicable Washington state sales tax and a mandatory 24% service charge, of which 12.5% is distributed to team members and the remaining 11.5% is retained by the facility. Priced per guest unless otherwise noted.





# BUFFET LUNCH

Upgrade to a different day's menu for an additional \$10 per guest. Minimum of 15 guests. For

## MONDAY | SOUP & SALAD

Curried Butternut Soup

Build Your Own Salad or Wrap Bar

*mixed greens, fresh herbs, dried fruits, pepitas, shaved carrot, cucumber, bleu cheese crumbles, parmesan, pickled red onions, beets, herbed croutons, grilled chicken breast, hard boiled egg, salami, albacore tuna confit, green goddess, balsamic & Caesar dressing*

Fudge Brownies & Lemon Bars

### UPGRADE YOUR EXPERIENCE

Grilled Bavette Steak \$6 per guest

Herb Roasted Prawns \$8 per guest

## TUESDAY | STREET TACOS

Corn Chips & Roasted Fresno Salsa

Cabbage Celery Slaw | *chili lime crème, shaved radish cilantro*

Pickled Vegetables | *carrot, onion, jalapeno*

Marinated Black Beans | *adobo honey, bacon, scallion*

Grilled Chicken Birria | *cumin, thyme, garlic*

Roasted Pork Carnitas | *cotija & guajillo sauce*

Dulce De Leche Churros | *cinnamon sugar & chocolate sauce*

### UPGRADE YOUR EXPERIENCE

Guacamole \$3 per guest

Mushroom & Sweet Potato Quesadillas \$6 per guest

Fajita Veggies \$6 per guest

## WEDNESDAY | SALISH SEA

Baby Romaine Salad | *white anchovy, croutons, parmesan*

Marinated Beets | *rainbow chard, ricotta salata, orange olive tapenade, balsamic*

Hearth Roasted Squash | *whipped chevre, local honey, sage*

Porcini Crusted Sable Fish | *corona bean ragu, brussels*

Crispy Pork Belly | *quince butter, confit yams, maple harissa*

Honeycrisp Apple Crumble | *brown sugar pecans, maple fromage blanc*

### UPGRADE YOUR EXPERIENCE

Truffle Mac & Cheese \$6 per guest

## THURSDAY | CEDAR + ELM SIGNATURE

Dino Kale | *creamy tarragon dressing, pickled peppers, bacon, toasted pepita*

Vandouvan Cauliflower | *truffled fontina cheese sauce, basil, mint*

Simple Green Salad | *shaved radish, toasted hazelnuts, Dijon vinaigrette*

Hearth Roasted Half Chicken | *charred onion, herb salad, scallion pesto, jus*

48 Hour Braised Washington Beef Short Rib | *roasted mushrooms & carrots, creamed kale horseradish*

Warm Chocolate Cake | *salted milk caramel*

### UPGRADE YOUR EXPERIENCE

Butternut & Brown Butter Sage Gnocchi \$6 per guest

## FRIDAY | THE PNW

Winter Greens | *apple, cranberry, toasted pecans & preserved lemon yogurt dressing*

Mesquite Garnet Yam Puree | *sage butter*

Grilled Prawns | *parsley tabbouleh*

Charred Rapini | *meyer lemon, maple chili crème fraiche*

Grilled Prime Bavette Steak | *onion salad, cabernet demiglace*

Hearth Roasted Pineapple | *coconut caramel, ginger meringue*

### UPGRADE YOUR EXPERIENCE

Potato Gratin \$4 per guest

## SATURDAY & SUNDAY | WEEKEND BRUNCH

Simple Green Salad | *shaved radish, toasted hazelnuts, dijon vinaigrette*

Celery Salad | *peanut lime dressing, shaved carrot, currents, basil*

Albacore Tuna Confit | *fennel, croutons, arugula, roasted garlic emulsion*

Smoked Salmon Hash | *roasted peppers, diced potato, scallions*

Eggs Benny | *flax seed crumpet, pancetta cotta, spinach, hollandaise*

Buttermilk Fried Chicken | *white cheddar grits*

French Toast | *cinnamon brioche, seasonal fruit, maple syrup*

### UPGRADE YOUR EXPERIENCE

Malted Waffles | *maple poached pears, whipped cream* \$6 per guest

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# LIBATIONS



## HOUSE SPIRITS \$12 EACH

Vodka: Sun Liquor Old Los Angeles  
Sun Liquor Juniper 8  
Plantation 5 Star Rum (white)  
Tequila: Gran Agave Blanco  
Whiskey: Four Roses Bourbon  
Scotch: Bank Note 5-year Blended

## PREMIUM SPIRITS \$14 EACH

Vodka: Ketel 1  
Gin: Bombay Sapphire or Tanqueray  
Rum: Goslings (dark)  
Plantation 5-year (light)  
Tequila: Cazadores Reposado  
Whiskey: Makers Mark  
Scotch: Macallan 12-year

## LOCAL PNW CRAFT SPIRITS \$16 EACH

Vodka: Sun Liquor UNXLD Vodka  
Gin: Big Gin  
Whiskey: Woodinville Rye  
Scotch: Westland American Single Malt  
Aperitivo: Fast Penny  
Americano Bianco, Seattle WA

## BEER \$8 EACH

Boneyard IPA  
Seapine Pilsner  
Hellbent Hazy Pale  
San Juan Seltzers  
Stella Artois  
Corona  
Silver City Ridgetop Red Ale  
Pike Monk's Uncle Belgian Triple  
*Rotating additional craft beer selections*

## HOUSE WINES \$44 PER BOTTLE

Sparkling: Vega Median Organic Cava, Spain, NV  
Stafford Hills Holleran Vineyard Riesling, Dundee Hills OR, 2018  
Tuesday Cellars Chardonnay, Columbia Valley WA, 2018  
Poussiere de la Roche Sauvignon Blanc, Loire Valley FRA, 2019  
Domaine L'Amave 'Louis' Grenache-Syrah Blend, Vaucluse/Rhône Valley, 2020  
Tuesday Cellars Cabernet Sauvignon, Columbia Valley WA, 2018  
Los Vascos Rosé of Syrah & Cabernet, Valle de Colchagua, Chile, 2021

## PREMIUM WINES \$58 PER BOTTLE

Sparkling: J Laurens 'Méthode Traditionnelle' Brut, Crémant de Limoux, NV  
Matthews Sauvignon Blanc, Columbia Valley, 2021  
Entiat Chardonnay, Lake Chelan AVA, 2021  
Stoller Family Estate Pinot Noir, Willamette Valley, 2018  
L'Ecole Merlot, Columbia Valley, 2018  
Simpatico Cellars 'The Bos' Red Blend (Cab-Syrah), Columbia Valley, 2019  
Commanderie de la Bargemone Rosé, Cotes de Provence, 2021



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