



The
Coeur d'Alene
Golf & Spa Resort

CRUISE WEDDING MENU 2024

WEDDING MENU SELECTIONS

LAKESIDE BRUNCH BUFFET

Full Brunch Buffet Menu and specialty fruit juices
\$49.95++ per guest (minimum 25 guests)

HORS D'OEUVRE RECEPTION

Your choice of 5 different specialty hors d'oeuvre selections
Charcuterie Board
Crudité
\$51.95++ per guest (minimum 20 guests)

CELEBRATION DINNER BUFFET

Your choice of 5 different specialty hors d'oeuvre selections
Organic Salad Greens
Flavorful Fresh Fruits
Pesto Orzo Caprese Salad
Vegetable Medley
Beverly's Orange Rolls & Resort Artisan Rolls
Your choice of one side accompaniment selection
Your choice of one entrée selection from the menu
Menu starts at \$63.00++ per guest
(pricing dependent on entrée selection)

SWEET INDULGENCES

Dessert Miniatures
Your choice of any three - \$12.00++ per Guest
Your choice of any six - \$18.00++ per Guest
Jumbo Cookies & Milk Station
\$9.95++ per Guest

CHILDREN'S MENU

One entree selection from the Children's Menu
Macaroni & Cheese
Fresh Fruit Cup
Crudité & Dip
\$24.95++ per Guest

All menu choices are accompanied by freshly brewed Starbucks® regular and decaffeinated coffees and teas

LAKESIDE BRUNCH BUFFET

Minimum 25 guests

Hand-Crafted Vanilla Greek Yogurt Parfaits

Sliced Fresh Melons & Seasonal Fruit & Berries

Idaho Yukon Gold Parmesan Potatoes

Challah Crème Brulée French Toast

Chicken Curry Cashew Salad

Gerard & Dominique Artisanal Wild-Caught Smoked Salmon

Seattle Blazing Bagels, Whipped Cream Cheese, Red Onions, Capers, and Grated Egg

Hardwood Smoked Bacon, Honey Ham and Italian Chicken Link Sausage

Fluffy Scrambled Eggs

w/ Cream Cheese & Chive Scrambled Eggs

Eggs Benedict

w/ house-made Hollandaise

Resort Specialty Pastries

Grand selection of Fresh-Baked Breakfast Pastries, Orange Butter

Chilled Orange, Cranberry, and Apple Juice

Accompanied by freshly brewed Starbucks® regular and decaffeinated coffees, and teas.

\$49.95 ++ per Guest

HORS D'OEUVRE RECEPTION

Minimum 20 guests

Your choice of three from the following options:

MEAT HORS D'OEUVRES

Tenderloin Canape

Horseradish Labneh and Cornichons

Smoked Tri-tip Roulade

Orange Horseradish Preserves

Sweet Onion Glazed Meatballs

Caramelized Onion Sauce

Pork Belly Banh Mi

Pickled Carrot, Cucumber,
Daikan, Micro Cilantro, Nuoc-Mam

Tempura Chicken

Sweet Chile Sauce

BLT Skewers

Jalapeno Ranch

SEAFOOD HORS D'OEUVRES

Jumbo Iced Prawns

Cocktail Sauce and Lemon

Spicy Shrimp Toast

Served warm with Melted Cheddar
and Pepper Jack Cheese

Ahi Tuna and Salmon Tataki

Togarashi Aioli, Misoyaki,
Edamame, Wonton and Seaweed Salad

Sweet Pungent Prawns

Sweet Pungent Sauce

Bacon-Wrapped Scallops

Pancetta-Wrapped Prawns

VEGETARIAN HORS D'OEUVRES

Mozzarella Stuffed Potato Gnocchi

with Huckleberry Jelly

Ricotta and Roasted Grape Crostini

Poached Pear Crostini
Roquefort Cheese Mousse,
Candied Pecan, Fresh Chive, and Honey

Sweet Potato Stuffed Mushrooms

Roasted Beet Spoons
Citrus, Candied Walnuts,
and Goat Cheese

Ricotta Stuffed Zucchini

Spinach, Roasted Garlic,
and Shallots

Pineapple, Melon Kabobs

Grape, Strawberry, Blackberry
and Honey Drizzle

Feta Mousse Bruschetta

Tomato, Red Onion, Olive
Tapenade, Micro Dill

{AND}

CHARCUTERIE BOARD

Serrano, Capicola, Prosciutto
Pistachio Mortadella, Smoked Sausage, Hard Salami, Artisan Cheeses and Breadsticks
Cornichons, Stone Ground Mustard Aioli, Vegetable Giardiniera, Ranch Pickles, Pickled Asparagus, Toasted Baguette, Breadsticks

{AND}

CRUDITE

Broccoli, Cauliflower, Rainbow Carrots, Romanesco, Celery Hearts, Heirloom Cherry
Tomatoes, Red and Yellow Bell Peppers and Greek Yogurt Ranch Dip

Accompanied by freshly brewed Starbucks® regular and decaffeinated

\$51.95++ per guest

CELEBRATION DINNER BUFFET

Minimum 25 guests

DINNER HORS D'OEUVRE SELECTIONS

Your choice of three from the following hors d'oeuvre options to be paired with your menu selection:

MEAT HORS D'OEUVRES

Tenderloin Canape

Horseradish Labneh and Cornichons

Smoked Tri-tip Roulade

Orange Horseradish Preserves

Sweet Onion Glazed Meatballs

Caramelized Onion Sauce

Pork Belly Banh Mi

Pickled Carrot, Cucumber,
Daikan, Micro Cilantro, Nuoc-Mam

Tempura Chicken

Sweet Chile Sauce

BLT Skewers

Jalapeno Ranch

SEAFOOD HORS D'OEUVRES

Jumbo Iced Prawns

Cocktail Sauce and Lemon

Spicy Shrimp Toast

Served warm with Melted Cheddar
And Pepper Jack Cheese

Ahi Tuna and Salmon Tataki

Togarashi Aioli, Misoyaki,
Edamame, Wonton and Seaweed Salad

Sweet Pungent Prawns

Sweet Pungent Sauce

Bacon Wrapped Scallops

Pancetta Wrapped Prawns

VEGETARIAN HORS D'OEUVRES

Mozzarella Stuffed Potato Gnocchi

with Huckleberry Jelly

Ricotta and Roasted Grape Crostini

Poached Pear Crostini
Roquefort Cheese Mousse,
Candied Pecan, Fresh Chive, and Honey

**Sweet Potato Stuffed
Mushrooms**

Roasted Beet Spoons

Citrus, Candied Walnuts,
and Goat cheese

Ricotta Stuffed Zucchini

Spinach, Roasted Garlic,
and Shallots

Pineapple, Melon Kabobs

Grape, Strawberry, Blackberry
and Honey Drizzle

Feta Mousse Bruschetta

Tomato, Red Onion, Olive
Tapenade, Micro Dill

CELEBRATION DINNER BUFFET

DINNER SIDE DISHES & BUFFET SALADS

Organic Salad Greens

Choice of Summer Greens and Chopped Romaine with Radishes, Cucumbers, Rainbow Matchstick Carrots, Heirloom Grape Tomatoes, Buttery Croutons, Candied Pecan and Salted Sunflower Seeds Red Wine Vinaigrette, Ranch and Creamy Italian Dressings

Flavorful Fresh Fruits

Array of Sliced Melons, Pineapple, Fresh Berries, Tropical Papaya, and Seasonal Fruits

Pesto Orzo Caprese Salad

Rainbow Cherry Tomatoes on a bed of tender Orzo Pasta with Fresh Mozzarella Cheese, Micro Basil, Balsamic Glaze

Vegetable Medley

Steamed Fresh Broccoli, Carrots, and Cauliflower, finished with Almond Brown Butter

{AND}

Your choice of one of the following:

Buttery Yukon Mashed Potatoes

Rosemary Roasted Fingerling Potatoes

Artichoke And Mushroom Couscous

Mascarpone Polenta

Wild Rice Pilaf

Jasmine Rice

CELEBRATION DINNER BUFFET

DINNER ENTREE SELECTIONS

Select one entrée choice; Additional entrées may be added for \$10++ per person added to the highest priced entrée

Roast Sirloin of Beef

Creamy Horseradish, Peppercorn Demi-Glace

\$70.00 ++ per guest

Slow-Roasted Prime Rib of Beef

Creamy Horseradish, and Beef Au Jus

\$75.00 ++ per guest

Spinach, Olives, Gruyere Cheese, Lemon-Stuffed Chicken

Mushroom and Sundried Tomato Sauce

\$70.00++ per guest

Chicken Linguini

Airline Chicken Breast, with Caper Berries, Rainbow Cherry Tomatoes, Local Mushrooms, Fresh Basil, Beurre Nantes Sauce and Shaved Parmesan

\$70.00 ++ per guest

Roasted Chili-Garlic Cauliflower Risotto (Vegan)

Chili Garlic Cream Sauce atop Cauliflower Risotto & Fresh Seasonal Vegetables

\$63.00 ++ per guest

Lentil Bolognese

Hearty and flavorful sauce made with Lentils, Vegetables and Tomatoes served with house made Rigatoni

\$63.00 ++ per guest

Roasted Salmon

Whole Salmon seasoned with White Wine, Lemon Juice and Dill. Roasted on cedar board, Dill Tartar Sauce, Lemon Wedges, and Capers

\$75.00++ per guest

Fresh Pacific Coast Halibut

Parmesan - Crusted and Served with Pesto Crème

\$80.00 ++ per guest

Filet of Salmon Mornay

Stuffed with Shrimp and Scallops in a Creamy Mornay Sauce. Served with Lobster Beurre Blanc, Lemon Wedges and Capers

\$85.00++ per guest

Accompanied by Beverly's Elegant Coffee Service, featuring Starbucks® regular and decaffeinated coffees and tea

SWEET INDULGENCES

DESSERT MINIATURES

Creme Brulee - GF

Raspberry Vanilla Parfaits

S'more Parfaits

Lemon Meringue Tart

Bride & Groom Tuxedo Strawberries - GF

Huckleberry Cheesecake

Craquelin Caramel Cream Puffs

French Macaron (Pink or White)

Chocolate Peanut Butter Tart

Ganache Truffles

Chocolate Brownie Cake

Chocolate Flourless Cake

Your choice of any three - \$12.00++ per guest

Your choice of any six – \$18.00++ per guest

JUMBO COOKIES & MILK STATION

Minimum of 25 guests

White Chocolate Macadamia Nut, Chocolate Chip, and Snickerdoodle
Cookies, Ice Cold Individual Chocolate and White Milk Jars

\$9.95++ per guest

CHILDREN'S MEALS

PLATED DINNER SERVICE

Please select the same entrée for all kids under age 11.
Each dinner includes Macaroni & Cheese, a Fresh Fruit Cup, and Crudité & Dip.

Chicken Strips & French Fries

Butter-Parmesan Noodles & Garlic Toast

Grilled Cheese Sandwich & Fries

Cheeseburger & Fries

\$24.95++ per guest

{OR}

DINNER BUFFET

Children under the age of 11 can eat from the dinner buffet at a discounted rate.
Please include the number of children per age group in your final guest count.

Babies 0-3: Free

Kids: 4-11: Half Price

12+: Full Price

VENDOR MEALS

All vendors will be served the same meal as wedding guests at the same rate.
Please provide a separate vendor count when submitting final guest count.

WEDDING MENU

CATERING POLICIES

CAKES:

The Coeur d'Alene Resort charges a cake cutting fee of \$1.50 per person + tax and gratuity. It will be the sole responsibility of the bakery or individuals providing the wedding cake to handle all setup and be responsible for all cake utensils, stands, etc. All cakes and desserts should arrive during the setup time of your event. The Coeur d'Alene Resort is unable to provide storage for your wedding dessert. The Resort is not liable for any damage incurred by weather.

FOOD AND BEVERAGE:

All food and beverage are subject to a 21% service charge and 6% Idaho State sales tax. All selections must be communicated to the Cruise Wedding & Events Coordinator at least 30 days in advance of the event. Outside food and beverage are prohibited, with the exception of personal wedding favors and wedding cakes. Packaging "leftover" food from catered events is prohibited. Due to supply chain issues and product availability, costs may be affected. We will notify you of any changes as soon as we know them.

MEAL GUARANTEES:

A preliminary guest count must be provided to your Cruise Wedding and Events Coordinator at least 30 days prior to your event. Guaranteed attendance must be communicated to the Cruise Wedding & Events Coordinator no less than 3 full business days (excluding holidays) prior to the event. The count may increase after that time, but it may not decrease. If a count is not received within those time frames, the preliminary count will become the guaranteed count.

It will be the responsibility of the client to provide a meal count for all vendors based on their specific agreements. Counts must be submitted with the final food guarantee.