

# PARTIES, EVENTS & CELEBRATIONS

## AT SEVEN SUMMITS LODGE

**WELCOME** Located in Bonney Lake, Washington, Seven Summits Lodge strikes a unique blend of contemporary, rustic décor, and cutting-edge developments of modern architecture – complemented by world class food and service – making our venue the perfect setting for your special event. Seven Summits Lodge offers stunning indoor and outdoor spaces, with the upscale sophistication of a country club, flexible-priced menu options, and exceptional service. You'll work closely with our on-site event professionals and talented culinary team to create a custom and flawless event within a truly unique setting.

## VENUES

**Two Tides Events Center** Maximum Capacity 120  
With large doors that open to an outdoor patio, Two Tides creates an ideal indoor and outdoor area fit for any celebration.

**Events Lawn** Maximum Capacity 120  
With expansive views of the lush surroundings, this is a beautiful setting for an outdoor ceremony.

**Hawk's Nest** Maximum Capacity 50  
The perfect setting for a beautiful cocktail style party that opens to an outdoor patio with a cozy stone fireplace.

**Hudson's Culinary Expedition** Maximum Capacity 25  
An ideal space for a rehearsal dinner or morning after brunch, featuring rustic and contemporary décor, a showcase kitchen, and comfortable seating.



## FOOD & BEVERAGE MINIMUMS

VENUES	MON-THU	FRI-SUN
<b>Two Tides Events Center</b>	Trilogy Member \$2,500 Non-Member \$4,000	Trilogy Member \$3,000 Non-Member \$5,000
<b>Hawk's Nest</b>	Trilogy Member \$1,000 Non-Member \$1,500	Trilogy Member \$1,200 Non-Member \$1,500
<b>Hudson's Culinary Expedition</b>	Trilogy Member \$800 Non-Member \$1,000	Trilogy Member \$1,000 Non-Member \$1,200
<b>Four Suits</b>	Trilogy Member \$350 Non-Member \$400	Trilogy Member \$550 Non-Member \$600

## OUTFITTER FEE

\$10 per person rental fee will be charged to all events

This fee covers our cost of supplying plates, silverware, glassware, linens, tables, chairs and other items to ensure a quality set event. A 20% service charge and current state tax will be added to all prices.

<b>Events Lawn</b> Rental Fee	Up to 50 Guests \$495	51-125 Guests \$995
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## SIDES 5 priced per guest

- Fries
- Sweet Potato Fries
- Macaroni Salad
- Potato Salad
- Garden Salad
- Casear Salad
- Seasonal Fruit
- House Made Chips

## BREAKFAST priced per guest

### Just the Start 8

coffee | water | tea | juice | assorted muffins & pastries

### Morning Delight 12

coffee | water | tea | juice | assorted muffins & pastries | greek yogurt fruit & berry display

### Bright Beginnings 17

coffee | water | tea | juice | sticky buns | croissants

choice of one griddle hash browns | country potatoes

hash brown casserole

choice of one frittata | quiche

### Ready for the Day 20

coffee | water | tea | juice | sticky buns | croissants | sausage or bacon

choice of one griddled hash browns | country potatoes

hash brown casserole

choice of one frittata | quiche

## ASSORTED WRAPS 16 priced per guest | choice of two served on spinach, tomato & garlic herb flour tortillas

### Turkey BLT

applewood smoked bacon | tomato butter lettuce | house sauce

### Veggie veg

roasted seasonal vegetables | napa cabbage | sweet thai chili aioli

### Italian

prosciutto | spicy capicola | salami mozzarella | romaine | balsamic heirloom cherry tomatoes | pesto red wine vinaigrette

## BUILD YOUR OWN SANDWICH 16 priced per guest

### Sliced Bread

wheat | rye | white | gluten free

### Protein

roasted turkey | beef | ham

### Toppings

butter lettuce | tomatoes red onion | pickle spears

### Assorted Condiments

## SLIDER BAR 18 priced per person | choice of two

### Angus Beef

caramelized onion | house sauce tillamook cheddar

### California Chicken

fire-grilled chicken breast | avocado tomato | provolone | chipotle aioli

### Chicken Breast

provolone | tomatoes | butter lettuce lemon garlic aioli

### Fried Tomato veg

pesto | kalamata olive tapenade

### King Salmon Cake

pickled red onion | bibb lettuce house made tartar

### Pulled Pork

fire-braised pork shoulder | slaw house bbq | crispy onion

## SOUP & SALAD BAR 22 priced per guest

### Warm Rolls & Butter

### Build Your Own Salad

spring mix | romaine | baby spinach assorted toppings

### Spinach, Berries, & Quinoa Salad

### House-made Soups

choice of two clam chowder tomato basil | chicken & wild rice broccoli cheddar | chicken tortilla roasted butternut squash



## STATIONED HORS D'OEUVRES priced per 15 guests

### **Charcuterie** 75 gluten free

pickled & roasted vegetables | assorted olives | marinated artichoke hearts  
prosciutto | pepperoni | salami | spicy capicola

### **Imported & Domestic Cheese** 75 vegetarian

edam | smoked gouda | manchego | gruyere | house fig jam  
fresh berries | assorted crackers

### **Hummus** 60 vegetarian

trio of avocado, sun dried tomato & classic lemon garlic | crumbled feta  
kalamata olive & cucumber tapenade | fire-grilled pita bread

### **Seasonal Vegetables** 60 vegetarian

assorted local & organic variety | classic lemon garlic hummus  
bleu cheese dip | ranch dressing

## PASSED HORS D'OEUVRES priced per dozen

### **Chicken or Beef Satay** 24 gluten free

asian marinated & fire grilled | house coconut peanut sauce

### **Chicken Salad Lettuce Cups** 22 gluten free

butter lettuce | candied pecans | currants

### **Stuffed Mushrooms** 20 gluten free

spicy italian sausage | mozzarella | shaved parmesan

### **Brie Crostini** 20 vegetarian

house fig jam

### **Bruschetta** 20 vegetarian

heirloom cherry tomatoes | balsamic reduction | fresh basil

### **Arancini** 20 vegetarian + gluten free

wild mushroom & parmesan risotto | house marinara

### **Crispy Vegetable Spring Rolls** 21 vegetarian

sauce duo of sweet thai chili & hoisin ginger

### **Chilled Prawns** 36 gluten free

house cocktail sauce

### **Ahi Tuna Poke** 30

sashimi grade | crispy wontons | micro cilantro

### **Local Dungeness Crab Cakes** Market Price

sweet thai aioli | house tartar

### **Salmon & Dill Crostini** 28

cold smoked lox | whipped cream cheese | capers

### **Oven Roasted Meatballs** 22

blend of pork, veal, beef short rib & brisket | house marinara

### **House Rolled Sushi** 28 gluten free

california | sashimi tuna | spicy unagi

### **Caprese Skewers** 20 vegetarian + gluten free

fresh mozzarella | heirloom cherry tomatoes | basil | balsamic reduction



**SIDES** 5 priced per guest  
vegetarian + gluten free

Steamed Jasmine Rice

Wild Rice Pilaf

Parmesan Polenta

Wild Mushroom Risotto

Roasted Fingerling Potatoes

Whipped Potatoes

Potatoes au Gratin

Roasted Broccolini

Fire-Grilled Asparagus *seasonal*

Pan Seared Summer Squash  
Medley *seasonal*

Roasted Ratatouille  
eggplant | zucchini | red onion  
bell pepper | heirloom cherry tomatoes

Pan Seared Rainbow Carrots

Roasted Broccoli & Cauliflower

**SALADS** priced per guest

**Spinach & Fresh Berries** 8 *veg + gf*  
crumbled bleu cheese | quinoa  
toasted almonds | poppyseed  
vinaigrette

**Spring Greens** 5 *veg + gf*  
matchstick carrots | cucumber  
heirloom cherry tomatoes  
assorted dressings

**Roasted Beet & Feta** 6 *veg + gf*  
segmented oranges | arugula  
citrus vinaigrette

**Caprese** 6 *veg + gf*  
fresh mozzarella | heirloom cherry  
tomatoes | basil | balsamic

**Panzanella** 6 *veg*  
french bread | olive oil | cucumbers  
red onion | bell peppers  
heirloom cherry tomatoes  
red wine vinaigrette

**Crispy Chow Mein** 5 *veg*  
napa cabbage | matchstick carrots  
cucumbers | sesame dressing

**Sundried Tomato Pesto** 6 *veg*  
cavatappi pasta | crumbled feta  
heirloom cherry tomatoes

**Broccoli** 6 *gf*  
applewood smoked bacon  
red onion | shredded cheddar  
classic coleslaw dressing

**ENTRÉES** priced per guest | served with rolls & butter  
add chef carving station for any protein +125

**Fire-Grilled Free Range Organic Chicken Breast** 18 *gluten free*  
*option 1* roasted wild mushrooms | thyme | dry sherry cream  
*option 2* dijon marinade | lemon beurre blanc  
*option 3* roasted grapes | picatta sauce | capers

**British Columbia King Salmon** 25 *gluten free*  
*option 1* pan-seared | sundried tomato | caper butter  
*option 2* fire-grilled | lemon dill | beurre blanc

**Alaskan King Cod** 16 *gluten free*  
lemon & white wine poached | lemon dill aioli

**Fire-Grilled Carved Tri-Trip** 22 *gluten free*  
angus certified | herb crusted | red wine bordelaise

**Fire-Grilled Carved Flat Iron** 23 *gluten free*  
angus certified | asian marinade | tamari ginger glaze

**Slow Roasted Carved Prime Rib** 27  
angus certified | horseradish cream | au jus

**Roasted Dijon Herb Crusted Pork Loin** 20 *gluten free*  
pan jus

**Roasted Bacon Wrapped Pork Tenderloin** 20 *gluten free*  
roasted shallot | balsamic gastrique

**DESSERT**

**Priced Per Dozen**

Cheesecake Bites 24  
*choice of* berry or turtle  
Turtle Brownie Bites 22  
Assorted Macarons 26  
Assorted Petit Fours 26  
Assorted Cookies 22  
Chocolate Cupcakes 30

**Priced Per Person**

Bananas Foster Action Station 10  
Assorted Seasonal Pies 6  
Berry Cobbler 6  
Ice Cream Sundae Bar 5  
Strawberry Shortcake 5  
Tiramisu 5