

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 100

With large doors that open to an outdoor patio, Two Tides creates an ideal indoor and outdoor area fit for any celebration.

Hawk's Nest

Maximum Capacity
Cocktail 40 | Buffet 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 20

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	TUE-THU	FRI-SUN
Two Tides Events Center	Trilogy Member \$2,500 Non-Member \$4,000	Trilogy Member \$3,000 Non-Member \$5,000
Hawk's Nest	Trilogy Member \$1,000 Non-Member \$1,300	Trilogy Member \$1,200 Non-Member \$1,500
Hudson's Culinary Expedition	Trilogy Member \$800 Non-Member \$1,000	Trilogy Member \$1,000 Non-Member \$1,200

Ceremony	Up to 50 Guests \$495
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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.

SERVICE CHARGE & TAX

A 20% service charge and current sales tax will be added to all food and beverage selections.



SIDES 7 priced per guest

Italian Pasta Salad

Potato Salad

Seasonal Fruit

House Made Chips

BREAKFAST priced per guest

Just the Start 10

coffee | water | tea | orange juice | assorted muffins & whipped butter

Morning Delight 14

coffee | water | tea | orange juice | fruit & berry display
assorted muffins & whipped butter

Bright Beginnings 21

coffee | water | tea | orange juice | assorted muffins & whipped butter
choice of one country potatoes | hash brown casserole
choice of one veggie frittata | scrambled eggs

Ready for the Day 25

coffee | water | tea | orange juice | assorted muffins & whipped butter
choice of one sausage | bacon
choice of one country potatoes | hash brown casserole
choice of one veggie frittata | scrambled eggs

ASSORTED WRAPS 22 priced per guest | includes one side served on garlic herb flour tortillas

Turkey BLT

applewood smoked bacon | tomato
butter lettuce | house sauce

Veggie veg

roasted seasonal vegetables | greens
hummus

Italian

prosciutto | spicy capicola | salami
mozzarella | romaine | balsamic
heirloom cherry tomatoes
pesto mayo

SLIDER BAR 24 priced per guest | includes one side | two sliders per person

Angus Beef

caramelized onion | house sauce
tillamook cheddar

Chicken Breast

provolone | tomatoes | lettuce
pesto mayo

Pulled Pork

fire-braised pork shoulder | slaw
house bbq

SOUP & SALAD BAR 26 priced per guest

House-made Soups

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

Warm Rolls & Butter

Build Your Own Salad

spring mix | romaine
assorted toppings
ranch & lemon vinaigrette



HORS D'OEUVRES priced per guest | minimum order of 12

Antipasto 7 gluten free

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

Imported & Domestic Cheese 7 vegetarian

artisanal cheese assortment | house fig jam | fresh berries | assorted crackers

Seasonal Vegetables 5 vegetarian

assorted local & organic variety | bleu cheese dip | ranch dressing

Hummus 6 vegetarian

kalamata olive tapenade | fire-grilled pita bread | crumbled feta
sun dried tomato & classic lemon garlic

Chicken Skewer 3 gluten free

marinated & fire grilled | chimichurri sauce

Stuffed Mushrooms 2 gluten free

italian sausage | mozzarella | shaved parmesan

Brie Crostini 2 vegetarian

house fig jam

Bruschetta 2 vegetarian

heirloom cherry tomatoes | balsamic reduction | fresh basil

Crispy Mini Vegetable Spring Rolls 2 vegetarian

sauce duo of sweet thai chili

Chilled Prawns 3 gluten free

house cocktail sauce

Local Dungeness Crab Cakes Market Price

sweet thai aioli | house tartar

Salmon & Dill Crostini 3

cold smoked lox | whipped cream cheese | capers

Oven Roasted Meatballs 3

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

Caprese Skewers 2 vegetarian + gluten free

fresh mozzarella | heirloom cherry tomatoes | pesto | balsamic reduction



SIDES 7 priced per guest vegetarian + gluten free

Wild Rice Pilaf
Herb Roasted Potatoes
Mashed Yukon Gold Potatoes
Roasted Broccolini
Fire-Grilled Asparagus *seasonal*
Pan Seared Squash *seasonal*
Roasted Veggie Medley

SALADS priced per guest

Kale & Quinoa 10 *veg*
baby kale | mixed greens
red grapes | blueberries | toasted
almonds | feta | lemon vinaigrette

Panzanella 8 *veg*
french bread | olive oil | cucumbers
red onion | bell peppers
heirloom cherry tomatoes
red wine vinaigrette

Spring Greens 8 *veg + gf*
matchstick carrots | cucumber
heirloom cherry tomatoes
ranch & lemon vinaigrette

Broccoli 9 *gf*
applewood smoked bacon
red onion | shredded cheddar
classic coleslaw dressing

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

Fire-Grilled Free Range Organic Chicken Breast 31 *gluten free*
roasted wild mushrooms | thyme | dry sherry cream

Fresh Salmon Market Price *gluten free*
option 1 sundried tomato | caper butter
option 2 fire-grilled | lemon dill | beurre blanc

Fire-Grilled Carved Tri-Trip 35 *gluten free*
option 1 herb crusted | red wine bordelaise
option 2 asian marinade | tamari ginger glaze

Slow Roasted Carved Prime Rib Market Price
angus certified | horseradish cream | au jus

Roasted Dijon Herb Crusted Pork Tenderloin 31 *gluten free*
pan jus

DESSERT priced per guest | minimum order of 12

Cheesecake Bites 4
choice of plain or berry
Brownie Bites 3
choice of plain or turtle

Assorted Cookies 3
Assorted Seasonal Pies 9
Seasonal Cobbler 9