

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.

Events Lawn Maximum Capacity 100
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 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

Events Lawn Rental Fee	Up to 50 Guests \$495	51-100 Guests \$995
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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. A 20% service charge and current state tax will be added to all prices.



SIDES 6 priced per guest

- Italian Pasta Salad
- Macaroni Salad
- Potato Salad
- Garden Salad
- Casear Salad
- Seasonal Fruit
- House Made Chips

BREAKFAST priced per guest

Just the Start 9

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

Morning Delight 13

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

Bright Beginnings 19

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

choice of one country potatoes | hash brown casserole

choice of one frittata | quiche

Ready for the Day 23

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

choice of one sausage | bacon

choice of one country potatoes | hash brown casserole

choice of one frittata | quiche

ASSORTED WRAPS 20 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 | napa
cabbage | sweet thai chili aioli

Italian

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

SLIDER BAR 22 priced per person | includes one side | two sliders per person

Angus Beef

caramelized onion | house sauce
tillamook cheddar

California Chicken

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

Chicken Breast

provolone | tomatoes | lettuce
lemon garlic aioli

Fried Tomato veg

pesto | kalamata olive tapenade

King Salmon Cake

pickled red onion | lettuce
house made tartar

Pulled Pork

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

SOUP & SALAD BAR 24 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 | baby spinach
assorted toppings



STATIONED HORS D'OEUVRES priced per 12 guests

Charcuterie 85 gluten free

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

Imported & Domestic Cheese 85 vegetarian

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

Hummus 68 vegetarian

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

Seasonal Vegetables 63 vegetarian

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

PASSED HORS D'OEUVRES priced per dozen

Chicken or Beef Satay 28 gluten free

asian marinated & fire grilled | house coconut peanut sauce

Chicken Salad Lettuce Cups 25 gluten free

butter lettuce | candied pecans | currants

Stuffed Mushrooms 25 gluten free

spicy italian sausage | mozzarella | shaved parmesan

Brie Crostini 23 vegetarian

house fig jam

Bruschetta 23 vegetarian

heirloom cherry tomatoes | balsamic reduction | fresh basil

Crispy Vegetable Spring Rolls 24 vegetarian

sauce duo of sweet thai chili & hoisin ginger

Chilled Prawns 42 gluten free

house cocktail sauce

Ahi Tuna Poke 34

sashimi grade | crispy wontons | micro cilantro

Local Dungeness Crab Cakes Market Price

sweet thai aioli | house tartar

Salmon & Dill Crostini 32

cold smoked lox | whipped cream cheese | capers

Oven Roasted Meatballs 28

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

Caprese Skewers 23 vegetarian + gluten free

fresh mozzarella | heirloom cherry tomatoes | basil | balsamic reduction



SIDES 6 priced per guest vegetarian + gluten free

Steamed Jasmine Rice

Wild Rice Pilaf

Parmesan Polenta

Wild Mushroom Risotto

Roasted Fingerling Potatoes

Whipped Potatoes

Roasted Broccolini

Fire-Grilled Asparagus *seasonal*

Pan Seared Summer Squash
Medley *seasonal*

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

Pan Seared Rainbow Carrots

Roasted Broccoli & Cauliflower

SALADS priced per guest

Spinach & Fresh Berries 9 *veg + gf*
crumbled bleu cheese | quinoa
toasted almonds | poppyseed
vinaigrette

Spring Greens 6 *veg + gf*
matchstick carrots | cucumber
heirloom cherry tomatoes
assorted dressings

Caprese 7 *veg + gf*
fresh mozzarella | heirloom cherry
tomatoes | basil | balsamic

Panzanella 7 *veg*
french bread | olive oil | cucumbers
red onion | bell peppers
heirloom cherry tomatoes
red wine vinaigrette

Sundried Tomato Pesto 7 *veg*
cavatappi pasta | crumbled feta
heirloom cherry tomatoes

Broccoli 7 *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 28 *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 34 *gluten free*
option 1 sundried tomato | caper butter
option 2 fire-grilled | lemon dill | beurre blanc

Fire-Grilled Carved Tri-Trip 32 *gluten free*
angus certified | herb crusted | red wine bordelaise

Fire-Grilled Carved Flat Iron 32 *gluten free*
angus certified | asian marinade | tamari ginger glaze

Slow Roasted Carved Prime Rib 38
angus certified | horseradish cream | au jus

Roasted Dijon Herb Crusted Pork Tenderloin 28 *gluten free*
pan jus

DESSERT

Priced Per Dozen

Cheesecake Bites 28
choice of berry or turtle
Turtle Brownie Bites 26
Assorted Cookies 26
Chocolate Cupcakes 44

Priced Per Person

Bananas Foster Action Station 10
Assorted Seasonal Pies 8
Berry Cobbler 8
Ice Cream Sundae Bar 7
Strawberry Shortcake 7