



Special Events Menu

We are committed to supporting Chef's Collaborative and local farmers and purveyors by using products sourced from Washington state and the Pacific Northwest.

Catering Policies

Guarantees and Banquet Event Orders

Banquet Event Orders reflect menu selections, delivery times, delivery destinations, set-up requirements and service needs. Once signed, these Banquet Event Orders become your minimum guaranteed orders. Finalized Banquet Event Orders must be returned to your Conference and Event Coordinator fourteen (14) days prior to the event. Changes to the Banquet Event Orders made within fourteen (14) days of the event may result in additional charges and cannot be guaranteed.

Gratuities & Tax

All catered food and beverage is subject to a 19% gratuity and Washington State Sales tax of 8%.

Liability

We are more than happy to accommodate the special, non-medical dietary requests. Guests with strict or medically necessary dietary restrictions must provide their own food and beverages. Sleeping Lady Mountain Resort will do everything we can to assist in this effort.

Food and/or beverage may not be brought into the Sleeping Lady Mountain Resort dining, meeting or hospitality facilities from outside sources, except wedding cakes and pies.

For the safety of our guests, all catered food and beverage items not consumed are bussed during scheduled meal services, and may not be removed from the property.

The sale and service of alcoholic beverages at Sleeping Lady Mountain Resort are regulated by the Washington State Liquor Control Board. As a licensee, the Sleeping Lady Mountain Resort is responsible for the administration of these regulations.

Beer and spirits cannot be brought into the Kingfisher Dining Lodge, the Grotto Bar, or the hospitality spaces from outside sources. Wine, only, may be brought into the Kingfisher Dining Lodge, the Grotto Bar and the hospitality spaces, at which point control of the wine must be transferred to the Sleeping Lady Mountain Resort bartender and a per bottle corkage fee will be charged, regardless of consumption.

Beer, wine and spirits are prohibited in the Kingfisher Dining Lodge, the Grotto Bar, and the hospitality spaces unless a member of our bartending staff is present.

Smoking Policy

We are a non-smoking property inside and outside our buildings. We will be happy to provide directions to the areas nearest Sleeping Lady Mountain Resort where smoking is permissible.

Buffet Option One

Salads with Organic Greens

Caesar Salad with Pancetta, Parmesan Shavings and Anchovy Dressing

Traditional Greek Salad with Roasted Tomatoes, Fennel, Feta, Olives and Oregano

Mixed Greens from Our Greenhouse and a Selection of Organic Salad Dressings

Salad Dishes

Fingerling Potato Salad with Celery, Green Onions and Garlic Aioli

Runner Bean Salad with Root Vegetables and Herbs

Entrees

Flat Iron Steak with Red Wine Au Jus

Baked Salmon Served with Green Lentils and Champagne Cream Sauce

Parmesan Encrusted Pork Tenderloin Medallions

Vegetable Tangine with Farro and Preserved Lemon

Sides

Seasonal Vegetables from Our Garden and Greenhouse

Mashed Potatoes with Grain Mustard

Assorted Bread Rolls and Butter

Beverages

Batdorf & Bronson Organic Coffee

Harney & Sons Fine Tea

Buffett Option Two

Salads with Organic Greens

Caesar Salad with Pancetta, Parmesan Shavings and Anchovy Dressing

Mixed Greens from Our Greenhouse and a Selection of Organic Salad Dressings

Salad Dishes

Roasted Organic Beet Salad with Chives, Fig Balsamic and Extra Virgin Olive Oil

Tabbouleh Salad with Tomatoes, Cucumber, Preserved Lemon, Herbs and Extra Virgin Olive Oil

Fingerling Potato Salad with Celery, Green Onions and Garlic Aioli

Entrees

Marinated Racks of Lamb with Pesto and Vegetable Tangine

Grilled Salmon with Lemon Verbena Sauce

Chicken with Arugula and Crushed Eggplant Served With Yogurt Dressing

Spiced Pumpkin, Tomato and Lentil Compote with Saffron and Couscous

Sides

Seasonal Vegetables from Our Garden and Greenhouse

Roasted Red Potatoes with Rosemary and Garlic

Assorted Bread Rolls and Butter

Beverages

Batdorf & Bronson Organic Coffee

Harney & Sons Fine Tea

Buffet Option Three

Salads with Organic Greens

Caesar Salad with Pancetta, Parmesan Shavings and Anchovy Dressing

Mixed Greens from Our Greenhouse and a Selection of Organic Salad Dressings

Salad Dishes

Fingerling Potato Salad with Moroccan Spices and Garlic

Couscous Salad with Red Peppers, Sumac and Herbs

Entrees

Roasted Beef Sirloin Steak with Red Wine Au Jus

Grilled Barramundi Sea Bass with Champagne Cream Sauce

Chicken with Pesto, Fennel, Baby Carrots and Au Jus

Red Lentils and Tofu with Curry Cream Sauce

Sides

Seasonal Vegetables from Our Garden and Greenhouse

Roasted Red Potatoes with Rosemary and Garlic

Beverages

Batdorf & Bronson Organic Coffee

Harney & Sons Fine Tea

Buffet Option Four

Salads with Organic Greens

Caesar Salad with Pancetta, Parmesan Shavings and Anchovy Dressing

Mixed Greens from Our Greenhouse and a Selection of Organic Salad Dressings

Salad Dishes

Roasted Organic Beet Salad with Chives, Fig Balsamic and Extra Virgin Olive Oil

Edamame, Cucumber, Garbanzo Bean and Blue Cheese Salad

Asian Style Seaweed Salad

Entrees

Beef Tenderloin Sautéed with Wild Mushrooms and Syrah Sauce

Roasted Kurobuta Pork Rack with Madeira Cream Sauce

Baked Mero Sea Bass with Cardamom Butter Sauce

Orecchiette Pasta with Dungeness Crab, Preserved Lemon and Chili

Sides

Seasonal Vegetables from Our Garden and Greenhouse

Yukon Gold Mashed Potatoes

Beverages

Batdorf & Bronson Organic Coffee

Harney & Sons Fine Tea

BEVERAGE SERVICES

Sleeping Lady Standard Beverage Break

Freshly brewed Regular and Decaffeinated Batdorf & Bronson Coffee;
Hot Water for Harney & Sons Fine Tea, Cider, Hot Chocolate; and Iced Water
Morning Beverage Breaks include Juice
Afternoon Beverage Breaks include Iced Tea

\$8 per person

A la Carte Beverage Service

Batdorf & Bronson Coffee

\$45 per Carafe, yields 24 servings
\$30 per Push Pot, yields 16 servings
\$8 per French Press, yields 4 servings

Harney & Sons Fine Tea

\$45 per Carafe of Hot Water and 24 servings of Assorted Teas
\$30 per Push Pot of Hot Water and 16 servings of Assorted Teas

Natural Juice

Choice of Orange, Grapefruit, Apple or Cranberry
\$10 per pitcher, yields 8 servings

DRY All-Natural, Flavored with Fruit, Flower or Herb, Soda
Juniper Berry, Kumquat, Lavender, Lemongrass, Rhubarb, Vanilla Bean
\$3 per bottle

Pacific Northwest Pure Mountain Spring Water
\$2 per bottle

Pepsi Soda

Pepsi, Mug Root Beer, 7-UP, Diet Pepsi, Diet 7-UP, Caffeine Free Pepsi
\$2 per can

Special Bar Policies and Menus

Ordering Guidelines and Guarantees

The Conference and Event Coordinators will assist you in coordinating your bar services and menu selections. The guarantee for your bar services and orders will be communicated on your Banquet Event Orders. Finalized Banquet Event Orders must be returned to your Conference and Event Coordinator fourteen (14) days prior to the event. Additions, cancellations and substitutions made to your Banquet Event Orders within fourteen (14) days of the event may result in additional charges and cannot be guaranteed.

Payments, Gratuities and Tax

Bar Fees will be assessed at \$30.00 per bartender, per hour. Depending upon group size and the type of bar service requested additional bartenders may be required at the discretion of Sleeping Lady Mountain Resort. Fees will be assessed at the above listed rate for additional bartenders. Please allow for one hour of total set-up and tear down when factoring total bartender fees. We require a minimum of two hours of service per bar, and a maximum of four hours of total bar service. Bar fees will be waived with \$400 in sales per bar.

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Non-hosted Special Bars

Non-hosted beer, wine and spirits menu selections are at the discretion of Sleeping Lady Mountain Resort. Please indicate on your Banquet Event Order, the price level from our menu that best suits the event. Sleeping Lady Mountain Resort will select an appropriate assortment of beverages to meet your service needs.

Hosted Special Bars

Hosted bottled beer selections will be provided as indicated in our beer, wine and spirits menu.

Hosted wine and keg beer selections are available from our menu or may be special ordered and must be guaranteed. Please indicate on your Banquet Event Order the selections and respective quantities you would like to guarantee.

Hosted spirits may be ordered by selecting the price level from our menu that best suits the event. Sleeping Lady Mountain Resort will select an appropriate assortment of beverages to meet your service needs.

Non-hosted Beer, Wine and Spirits

"The Summit"

Top Shelf Spirits \$10

*Wine Selections by the Glass \$6 - \$9
Assorted Microbrew and other bottled beer \$4
Pepsi Sodas \$2*

"The Lookout"

Premium Spirits \$8

*Wine Selections by the Glass \$6 - \$9
Assorted Microbrew and other bottled beer \$4
Pepsi Sodas \$2*

"The Chalet"

House Spirits \$6

*Wine Selections by the Glass \$6 - \$9
Assorted Microbrew and other bottled beer \$4
Pepsi Sodas \$2*

Hosted Keg Beer Selections

Please note that specific styles may not be available at all times, or in all keg sizes.

*Budweiser, Coors, George Killian's, MGD, Michelob,
Samuel Adams*

*Full Keg (yields 160, 12 oz portions) \$200
Pony Keg (yields 80, 12 oz portions) \$125
1/6 Keg (yields 50, 12 oz portions) \$95*

*Alaskan, Big Sky, Blue Moon, Bolder, Boundary Bay, Bridgeport, Deschutes, Fishtale, Full Sail,
Georgetown, Grand Teton, Hale's, Iron Horse, Laughing Dog, Leavenworth, Mac & Jack's,
Methow Valley, New Belgium, Pyramid, Redhook, Rogue, Shock Top, Skagit River, Widmer,
Winthrop*

*Full Keg (yields 160, 12 oz portions) \$350
Pony Keg (yields 80, 12 oz portions) \$200
1/6 Keg (yields 50, 12 oz portions) \$145*

Hosted Bottled Beer

*Bud Light, Landshark Lager, Red Bridge Lager (Gluten Free), Leavenworth Hefeweisen, Shock
Top Belgian White, Fish Tale Organic IPA, New Belgium Fat Tire Amber Ale, Deschutes Black
Butte Porter*

\$4 per bottle

Hosted Wine Selections by the Bottle

White Wine

Chinook Wines, Yakima Valley White Wine, \$24
Kestrel, Platinum, \$25
Ryan Patrick, Naked Chardonnay, \$23
Milbrandt Traditions, Chardonnay, \$26
Boomtown, Chardonnay, \$24
14 Hands, Chardonnay, \$23
Snoqualmie, Sauvignon Blanc, \$21
Boomtown, Pinot Gris, \$24
Milbrandt Traditions, Pinot Gris, \$24
Kyra, Pinot Gris, \$24
Seven Hills, Pinot Gris, \$25
14 Hands, Riesling, \$23
Pacific Rim Winemakers, Organic Riesling, \$27
Boomtown, Viognier, \$27

Red Wine

Charles Smith, Charles and Charles, \$24
Kestrel, Lady in Red, \$25
Lone Canary, Bird House Red, \$25
Okanogan, Merlot, \$23
14 Hands, Merlot, \$23
Milbrandt Traditions, Merlot, \$26
Boomtown, Merlot, \$27
Eliseo Silva, Cabernet Sauvignon, \$23
14 Hands, Cabernet Sauvignon, \$23
Milbrandt Traditions, Cabernet Sauvignon, \$26
Boomtown, Cabernet Sauvignon, \$27
Okanogan, Pinot Noir, \$29
Kyra, Pinot Noir, \$32
Eliseo Silva, Syrah, \$23
Boomtown, Syrah, \$27

Sparkling Wine

Mountain Dome, Brut, \$25

Domaine Ste Michelle, \$23
Blanc de Blanc, Blanc de Noir, Cuvee Brut, Extra Dry

Domaine Ste Michelle, Luxe, \$32

Wine Selections by the Glass

White Wine

Kestrel, Platinum, \$7
14 Hands, Chardonnay, \$6
Snoqualmie, Sauvignon Blanc, \$6
King Estate, Pinot Gris, \$7
14 Hands, Riesling, \$6

Red Wine

Kestrel, Lady in Red, \$7
14 Hands, Merlot, \$6
14 Hands, Cabernet Sauvignon, \$6
Willamette Valley, Pinot Noir, \$9
Eliseo Silva, Syrah, \$6

Spirits Selections

Top Shelf Spirits Bar

Grey Goose Vodka, Pyrat Rum, Hendricks Gin, Herradura Silver Tequila, Knob Creek Whiskey, Macallan 12 Scotch

\$10 per drink

Premium Spirits Bar

Absolut Vodka, Captain Morgan Light Rum, Myers Dark Rum, Tanqueray Gin, Sauza Hornitos Tequila, Crown Royal Whiskey, Glenlivet 12 Scotch

\$8 per drink

House Spirits Bar

Gordon Vodka, Bacardi Rum, Beefeaters Gin, Jose Cuervo Tequila, Early Times Whiskey, J & B Scotch

\$6 per drink

Soda Selections

Please note that soda will be available for sale at all Hosted and Non-hosted bars.

Pepsi Soda

Pepsi, Mug Root Beer, 7-UP, Diet Pepsi, Diet 7-UP, Caffeine Free Pepsi

\$2 per can