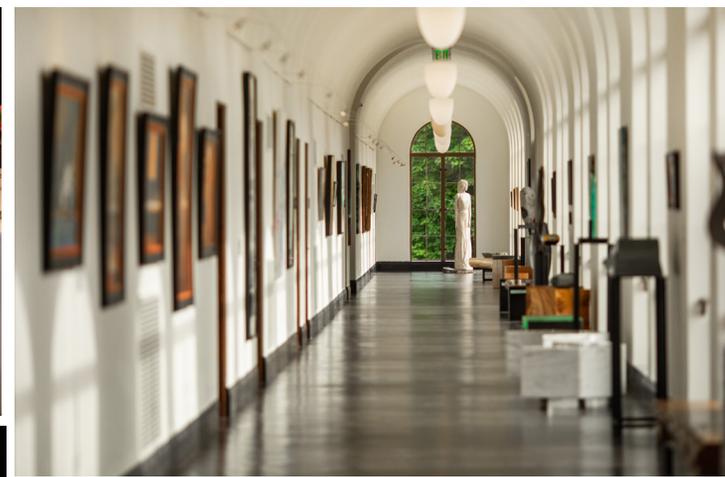




HOLIDAYS AT THE LODGE





HOLIDAY EVENTS

From historic elegance to natural beauty, the event spaces at The Lodge at St. Edward State Park set the perfect festive tone for your holiday gathering. Select one of our curated holiday packages to make planning a breeze and save more time for celebrating.

LUNCHEON PACKAGE

\$85 per guest / 15 guest minimum

Includes room rental, three course lunch, coffee + tea service, linens, poinsettia centerpieces, votive candles

DINNER BUFFET PACKAGE

\$150 per guest / 20 guest minimum

Includes tray-passed hors d'oeuvres, festive holiday dinner buffet, coffee + tea service, dessert station, room rental, linens, poinsettia centerpieces, votive candles

PLATED DINNER PACKAGE

\$150 per guest / 15 guest minimum

Includes room rental, tray-passed hors d'oeuvres, festive plated dinner, coffee + tea service, room rental, linens, poinsettia centerpieces, votive candles





LUNCHEON PACKAGE

\$85 PER PERSON | 15 GUEST MINIMUM

PACKAGE INCLUDES

Room rental, three course lunch, coffee + tea service, linens, poinsettia centerpieces, votive candles

MENU

BREAD & BUTTER

Hearth Warmed Grain Rolls, Flatbread + Sourdough salted butter, olive oil veg

STARTER

Choose One

Hearth Roasted Apple Salad truffled burrata, endive, pistachio, pomegranate veg, gf

Creamy Parsnip Soup olive tapenade, herbs v, gf

ENTREE

Choose One Duet Plate

Herb Roasted Salmon + Salish Sea Mussels cauliflower, bacon, saffron butter sauce gf

Grilled Wagyu Bavette Steak + Piri Piri Spiced Prawns roasted yam, kale, cabernet sauce gf

Choose One Vegetarian/Vegan Plate

Butternut Pumpkin Raviolis ricotta, hazelnuts, pear, brown butter veg

Roasted Mushroom Risotto squash, bitter greens v

DESSERT

Choose One

Chocolate Cake fruit compote, dulce de leche, vanilla chantilly veg

Caramel Apple, Maple + Bourbon Bread Pudding vanilla crème anglaise veg

Dietary Indicators / v - Vegan (all vegan marked items are both vegetarian + dairy free) / veg - Vegetarian / gf - Gluten Free / df - Dairy Free

Menus and prices subject to change. All food and beverage functions are subject to applicable Washington state sales tax and a mandatory 24% service charge, of which 12.5% is distributed to team members and the remaining 11.5% is retained by the facility. Priced per person unless otherwise noted.

Service has been adapted to maintain sanitation protocols with as minimal contact as possible.

[Learn more about our increased safety protocols: Columbia Clean, a Partnership with EcoLab | Health, Hygiene, Safety and Sanitation Standards](#)





DINNER BUFFET PACKAGE

\$150 PER PERSON | 20 GUEST MINIMUM

PACKAGE INCLUDES

Tray-passed hors d'oeuvres, festive holiday dinner buffet, coffee + tea service, dessert station, room rental, linens, poinsettia centerpieces, votive candles

MENU

HORS D'OEUVRES

Bacon, Sage + Cheddar Fritters smoky maple cream
Grilled Blue Prawn Skewers basil remoulade *gf*
Harissa Roasted Carrots minted chili yogurt *veg*

BREAD & BUTTER

Hearth Warmed Grain Rolls, Flatbread + Sourdough salted butter, olive oil *veg*

STARTERS

Creamy Parsnip Soup olive tapenade, herbs *veg, gf*
Hearth Roasted Squash whipped chevre, local honey, sage *veg, gf*

SIDES

Creamy Mashed Potatoes *veg, gf*
Sautéed Broccoli Rabe lemon, chile *v*

ENTREES

Roasted Mushroom Risotto bitter greens, pumpkin cream *v*
Grilled Wagyu Bavette cabernet demiglace, horseradish parsley *gf*
Herb Roasted Salmon saffron citrus sauce *gf*

DESSERT STATION

Chocolate Tarts, Brownies, Lemon Bars, Pecan Pie, Macarons, and Beignets

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PLATED DINNER PACKAGE

\$150 PER PERSON | 15 GUEST MINIMUM

PACKAGE INCLUDES

Room rental, tray-passed hors d'oeuvres, festive plated dinner, coffee + tea service, room rental, linens, poinsettia centerpieces, votive candles

MENU

HORS D'OEUVRES

Bacon, Sage + Cheddar Fritters smoky maple cream

Grilled Blue Prawn Skewers basil remoulade *gf*

Harissa Roasted Carrots minted chili yogurt *veg*

BREAD & BUTTER

Hearth Warmed Grain Rolls, Flatbread + Sourdough salted butter, olive oil *veg*

STARTER

Choose One

Creamy Parsnip Soup olive tapenade, herbs *veg, gf*

Hearth Roasted Squash whipped chevre, local honey, sage *veg, gf*

Green Goddess Salad crisp romaine, endive, bacon, tomato, cucumber *veg, gf*

ENTREES

Choose One Duet Plate

Grilled Wagyu Beef Short Rib & Truffle Buttered Prawns mashed potato, kale, cabernet sauce

Herb Roasted Salmon & Salish Sea Mussels bacon, cauliflower, saffron butter sauce *df*

Substitute Washington Beef Tenderloin, add \$15 per guest

Choose One Vegetarian/Vegan Plate

Butternut Squash Ravioli brown butter sauce, hazelnuts, cranberry, sage *veg*

Roasted Mushroom Risotto squash, bitter greens *v*

DESSERT STATION

Choose One

Warm Dark Chocolate Cake caramelized treefruit, salted caramel *veg*

Maple, Bourbon + Apple Brioche Bread Pudding custard, cranberry *veg*

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ENHANCEMENTS

- ADD TABLESIDE WINE SERVICE DURING MEAL
\$24 PER GUEST LUNCH OR \$36 PER GUEST DINNER
- ADD FOUR-HOUR BAR PACKAGE
\$60 PER GUEST
- ADD DRINK TICKETS (BEER & WINE)
\$10 EACH
- FESTIVE FLORAL TABLE CENTERPIECES
\$75 EACH
- FESTIVE FLORAL BUD VASES
\$30 EACH
- SPECIALTY FESTIVE LINENS
\$60 PER TABLE
- SPEAKER PACKAGE
\$500-\$750
- HOT COCOA STATION
\$16 PER GUEST
- COOKIE DECORATING STATION
\$20 PER GUEST

ABOUT THE CHEF

The Lodge at St. Edward offers an unmatched catering experience for your celebration. Cultivated by our acclaimed Executive Chef, Jason Wilson, menus reflect the bounty of our region and showcase hyper-seasonal dishes. Chef Jason and his culinary team venture from farm to sea in search of the freshest ingredients to put on your plate, sourcing sustainably from local partners and even from our own Chef's Garden and apiary. Our culinary vision along with exceptional spirit of service culminate to create a truly memorable dining experience for your wedding.

Chef Wilson brings a wealth of experience to The Lodge at St. Edward, having led and operated many celebrated restaurants throughout the region. He is known for his passion and understanding of the Pacific Northwest and his relationships with farmers and purveyors throughout the region. He has earned numerous awards, including the James Beard Award for Best Chef Northwest and Food & Wine magazine's Best New Chef accolade in 2015. Crush, his first Seattle restaurant, positioned him as an innovator in modern cooking styles and a leader in fine dining. Chef Jason now calls The Lodge at St. Edward home, and puts his personal touch on each and every wedding and event we host.



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