



CAMPBELL'S RESORT

- CATERING GUIDELINES -

- all food and beverage must be purchased solely through campbell's resort
- all prices listed are per person unless otherwise noted
- a taxable 22% gratuity and 8.2% washington state sales tax will be added to all food and beverages
- all menus subject to one selection and one method of payment
- menu selections and an estimate of your guaranteed number of attendees are required no later than four weeks prior to event start date
- special dietary request must be made at least ten working days (two weeks) prior to the event start date
- requests to utilize meal and/or beverage vouchers and/or tickets must be made at least ten working days (two weeks) prior to the event start date
- a guaranteed number of attendees is required by noon, 5 working days prior to the event start date (you will be charged for the guaranteed number or actual numbers of attendees, whichever is greater)
- any increase in catering numbers within four (4) days will result in a 25% increase to any added items
- an additional fee of \$5 per person will be applied to all meals under 25 attendees
- food (pastries, fruit, etc) is not transferable to refreshment breaks or meals
- a fee of \$50 will be assessed per server for passed appetizers, one server per 25 guests
- it is the resort's discretion to charge for any damages incurred during your event
- outdoor music and noise at events must cease at 10:00 p.m.

menu prices effective january 2019
all prices are subject to change



CAMPBELL'S RESORT

- APPETIZERS -

fifty piece minimum, price per piece

Meatballs

swedish: served in a mushroom cream sauce. 2

bbq: served in our kansas city bbq sauce. 2

Chicken Wings

tossed with your choice of sauce: bbq or classic buffalo, served with ranch and blue cheese dipping sauces. 3

Coconut Fried Shrimp

served with mango chutney. 8

Bacon Wrapped Scallops

large scallops wrapped in bacon. 5

Crab Cakes

hand formed mini crab cake, topped with cilantro, served with sweet thai chili sauce. 6

Vegetable Egg Rolls

served with hot mustard and soy sauce. 4

Stuffed Mushrooms

walnut-sage pesto stuffed mushroom caps. 3

Meat Kebabs

choice of sausage and pepper with hot mustard, chicken satay with spicy thai peanut sauce, or top sirloin with tater tot, and warm blue cheese. 6

Oyster on the Half Shell

wicked cocktail and mignonette sauces (minimum of 60). 240

Crab Cocktail. 10

Prawn Cocktail. 8

green onion, lettuce, wicked cocktail sauce

Shaved Tenderloin on Toasted Baguette. 6

Prosciutto Wrapped Melon

fresh melon wrapped with cured prosciutto. 3

Prosciutto Wrapped Roasted Asparagus

roasted asparagus wrapped with cured prosciutto. 4

Caprese Skewers

cherry tomato with mozzarella ball, basil, balsamic reduction, white truffle oil. 5

Seasonal Fruit Skewers with Berry Sauce. 5

Pork Chinese Dumplings

served with hoisin sauce. 4

Campbell's Deviled Eggs

hard boiled egg halves with our signature filling. 2



CAMPBELL'S RESORT

- APPETIZER PLATTERS -

fifty person minimum, price per person

Chilled Prawns. 16

Crab Claws. 28

butter, lemon, cocktail sauce

Smoked Salmon

smoked salmon (lox style), whipped cream cheese, capers, red onion, arugula, bagels. 10

Cheese Board

blue cheese, white aged cheddar, sharp cheddar, swiss, flatbread crackers, fig jam. 8

Meat Board

prosciutto, salami, capicola, flatbread crackers, fig jam, stone ground mustard. 10

Organic Vegetable Tray

seasonally dependent from the great northwest, assorted vegetables with hummus. 7

Fresh Fruit Tray

assorted seasonal fruit with a honey-lemon yogurt dip. 7

Bruschetta Bar

herbed goat cheese, tapenade spread, house made tomato-feta relish, grilled crostini. 6

Tapenade

classic provencal olive tapenade, fig jam, roasted fennel, smoked diced bacon, naan bread. 7

Sliders

mini-beef patty with cheddar, bacon, grilled onions, pulled pork with bbq sauce, coleslaw, brioche slider buns. 7

Lake Dim Sum

pork chinese dumplings, chilled glass noodle salad, vegetable egg rolls, bbq chinese pork. 16



CAMPBELL'S RESORT

- CHEF ATTENDED STATIONS -

fifty person minimum

Northwest Potato Martini Station

features our "grown-in-washington potatoes"

chef attendants fill martini glasses with your choice of mashed potatoes: russet white cheddar mashed potatoes or yukon gold mashed potatoes, each topped with a house-made potato chip. 19

Gourmet topping station includes:

mushroom ragu, crispy prosciutto, smoked bacon, asiago and cheddar cheese, crème fraîche, sour cream, hot melted butter, chives, fresh tomato salsa

Oyster Shucking Station

chef attendants shucking kumamoto oysters, with mignonette sauce, wicked cocktail sauce, lemon. 16

Prime Rib

roasted to medium, with rolls, au jus, and creamed horseradish. 20

Baron of Beef

roasted to medium, with rolls, and creamed horseradish. 16

Roasted Pork Loin

hard cider mustard glaze, with rolls, dijon and stone ground mustard. 16

Maple-Bourbon Glazed Ham

whole smoked ham, served with rolls, dijon and stone ground mustard. 14

Gourmet Macaroni & Cheese Station

made to order macaroni and cheese with beecher's flagship cheddar, fontina, and parmesan cheeses. 20

add andouille sausage. 4

add crab. 7



CAMPBELL'S RESORT

- DINNER -

PLATED

served with caffe mela coffee, mighty leaf tea, sourdough rolls, whipped butter
entrees subject to one selection

groups under 25 will be charged an additional \$5 per meal (minimum of 15)

Steak & Seafood

choose one of the following options

(all options served with garlic mashed potatoes)

Classic

top sirloin, scampi prawns, seasonal vegetable. 35

Sockeye

top sirloin, wild salmon, seasonal vegetable. 38

Oscar

top sirloin, dungeness, asparagus, hollandaise. 44

Maine

top sirloin, coldwater maine lobster tail, melted butter, lemon,
seasonal vegetable. 53

(substitute filet mignon for additional. 15)

Campbell's Classic Prime Rib

seasoned with our original campbell's house rub and slow roasted,
creamed horseradish, au jus, with seasonal vegetable,
garlic mashed potatoes. 40

Roasted Salmon with Citrus Cream

8 oz wild salmon fillet, citrus sour cream, cheddar, dill, served with
seasonal vegetables, wild rice. 35

Roasted Pork Loin

with apple chutney, seasonal vegetables, garlic mashed potatoes. 30

Parmesan Crusted Chicken

pappardelle pasta, tossed with parmesan cream sauce,
seasonal vegetable. 27



CAMPBELL'S RESORT

- DINNER -

BUFFET

served with caffe mela coffee, mighty leaf tea, and iced tea

groups under 25 will be charged an additional \$5 per meal (minimum of 15)

Campbell's Signature Smokehouse BBQ

house applewood smoked bbq chicken and ribs, corn on the cob, sugar baked beans, coleslaw, fruit salad, cornbread with honey whipped butter. 32

(add a smoked new york steak carving station. 18)

Lakeside Buffet

two item : 37

three item : 47

italian tri-tip steak, campbell's country chicken, and/or roasted citrus cream salmon, seasonal vegetable, northwest signature salad, au gratin potatoes, dinner rolls

(add prime rib carving station. 18)

County Fair

1/2 lb cheeseburgers & hamburgers, hand dipped corndogs, hush puppies, baked potato salad, sliced watermelon, corn on the cob, garden salad, cotton candy station. 36

(add all-beef franks, polish sausage, or german brats. 4)

(requires culinary attendant. 75 setup fee)

Asian Inspired

asian braised short rib, hoisin glazed chicken, pork and vegetable egg roll, chow mein, jasmine rice, romaine, cucumbers, carrots, radish, sesame dressing, fresh fruit. 32

Italian Noche

parmesan crusted chicken, italian meatballs, fettuccini, bowtie pasta, marinara, parmesan cream sauce, caesar salad, caprese salad, house-made focaccia bread. 34



CAMPBELL'S RESORT

- DESSERT -

The Banana Split Bar. 14

vanilla ice cream, bananas, whip cream, chopped peanuts, maraschino cherries, chocolate, strawberry and caramel sauce

Edible Center Piece. 10

choice of three cookies/brownies, strawberries in center

Chocolate Mousse Pie. 8

Seasonal Fruit Tart. 6

Tiramisu. 8

Carrot Cupcake. 7

German Chocolate Cupcake. 7

New York Cheesecake with Seasonal Fruit. 10

Old Fashioned Strawberry Shortcake. 10

Beignets with Mexican Chocolate Sauce. 24/dozen

Campbell's Classic Apple Orchard Ice Cream. 8

Crème Brulée. 9

Local Chelan Apple Pie. 8

Pecan Pie. 9

Mango Sorbet. 6

Chocolate Mousse. 6

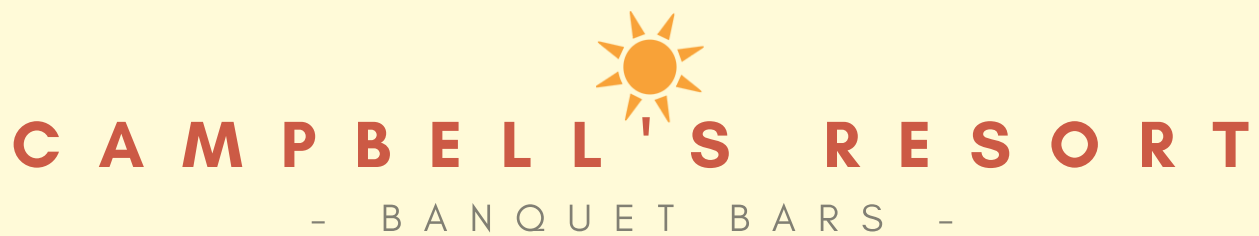


CAMPBELL'S RESORT

- BAR GUIDELINES -

- The sales and service of alcoholic beverages is regulated by the Washington state liquor control board and as a licensee, campbell's resort will not serve anyone under 21 years of age at any time.
- All guests will be required to provide proper identification upon request.
- Washington state liquor laws prohibit private liquor from being brought into the same area where campbell's is providing a liquor beverage service.
- No beverage of any kind may be brought into campbell's meeting/banquet rooms, this policy does not apply to individual hospitality suites or hotel rooms.
- Wine or champagne may be brought in assessing a \$20 per bottle or \$40 per magnum bottle corkage fee.
- For groups of 125 people or more a second bartender or bar is required.
- Campbell's reserves the right to substitute comparable product for beers, liquor and wine listed below without advance notice.
- We reserve the right to refuse or discontinue service at our discretion.

bartender, server and wine pourer fees are subject to an 8.2% Washington State sales tax effective january 2019



CAMPBELL'S RESORT

- BANQUET BARS -

- \$125 bar set fee for three (3) hours
- \$100 for each additional hour
- \$300 purchase minimum
- If purchase minimum is not met, the difference will be charged
- Banquet bars can be cash, hosted, or a combination of the two
- Please speak with your catering manager for specific options to cater to your group's needs

Cash Bar: individual guests are responsible for all beverage purchases (cash, credit card, room charge)

Hosted Bar: final balance for all consumed beverages will be charged to the master bill at the conclusion of the event and a 22% gratuity will be automatically added

Off-Site Bar: an additional \$100 off-site set fee will be added to the \$125 satellite bar set fee totaling \$225

ADDITIONAL SERVICES

Bartender: a \$100 bartender fee per additional bartender

Cocktail Server: a \$100 no host, \$50 hosted server fee per cocktail server (one server per 20 people required)

Wine Pourer: a \$100 server fee per pourer/ one server per 50 guests (wine pourer required if no bartender is present to pour/serve alcohol)

bartender, server and wine pourer fees are subject to an 8.2% Washington State sales tax effective january 2019



CAMPBELL'S RESORT

- BAR BEVERAGE SELECTIONS -

House Bar

Hosted \$8 / Non-Host \$9 per drink

Dewar's White Label Scotch

Jim Beam Bourbon

Seagram's Gin

Pinnacle Vodka

Cruzan Rum

Sauza Gold Tequila

*House Martinis (gin and vodka) \$12

*House Manhattan \$12

Premium Bar

Hosted \$11 / Non-Host \$12 per drink

Dewar's White Label Scotch

Pendleton Canadian Whiskey

Bombay Sapphire Gin

Absolut Vodka

Bacardi White Rum

Sauza Hornitos Tequila

*House Martinis (gin and vodka) \$12

*House Manhattan \$12

Judge's Bar

Hosted \$12 / Non-Host \$13 per drink

Makers Mark Bourbon

Crown Royal Canadian Whiskey

Johnnie Walker Black Whiskey

Bacardi Grand Reserva Aged Rum

Grey Goose Vodka

Hendrick's Gin

Patron Silver Tequila

*House Martinis (gin and vodka) \$12

*House Manhattan \$12



CAMPBELL'S RESORT

- BAR BEVERAGE SELECTIONS -

House Wine

9 per glass

Sagelands Winery (Columbia Valley) Merlot, Cabernet, Chardonnay

Chelan Wines

add to your bar for a taste of the Chelan wine valley

Nefarious Consequence (white blend). 12 per glass

Benson Chardonnay. 12 per glass

Benson Pinot Noir. 14 per glass

Nefarious Syrah. 15 per glass

Lost River Cabernet Sauvignon. 15 per glass

(our award winning wine list is available upon request)

BEER

Draft Beer

\$400 Domestic Keg or **\$500** Microbrew Keg

Assortment of Imported & Seasonal Craft Beer. 6

Domestic. 5

Budweiser : Bud Light : Coors Light



CAMPBELL'S RESORT

- SPECIALTY BARS -

Eye Opener Bar

Hosted \$10 / Non-Host \$11 per drink

bloody marys, screwdrivers, greyhounds, mimosas, baileys and coffee, peppermint patties

Bloody Mary Bar

Hosted \$12 / Non-Host \$13 per drink

campbell's signature bloody mary mix, peppercorn infused vodka, crispy bacon, pickled asparagus, pork rinds, cajun pickled shrimp, andouille sausage, pimento cheese stuffed olives

Bellini Bar

Hosted \$10 / Non-Host \$11 per drink

prosecco, choice of flavors: mango, peach, strawberry

Margarita Bar

Hosted \$12 / Non-Host \$13 per drink

sauza hornitos tequila, choice of blended or rocks, choice of flavors: classic, mango, peach, strawberry, coconut

Martini Bar

Hosted \$10 / Non-Host \$11 per drink

martini selection: smirnoff vodka, seagram's gin, cosmo, lemon drop, blue cheese stuffed olives, lemon/lime twist

(add premium spirits to any specialty bar. 4)

Add an Oyster Station

Hosted \$15 per guest / Non-Host \$16 per guest

(two bartenders required / minimum 5 dozen oysters)

bartenders shucking kumamoto oysters and shaking martinis, oysters displayed on ice with mignonette, spicy cocktail sauce, lemon