



SETTLERS BAY LODGE

BANQUET MENU

Joshua Broda

Owner/Operator

Nathan Michaud

Executive Chef

Pamela Nuslein

Event Coordinator

5801 S Knik Goose Bay Road
Wasilla, Alaska
www.settlersbaylodge.com



SETTLERS BAY LODGE

Thank you for inquiring about Settlers Bay Lodge for your upcoming event. We are building a reputation of providing first class service for all our events. We boast one of the most professional banquet staff in the area and take great pride in every function held at Settlers Bay Lodge. Our attention to detail cannot be matched. We strive to make your event memorable.

Three banquet rooms are available to facilitate groups up to 250, all with spectacular views and are accessible by either stairs or elevator. We also have a full service restaurant and lounge with breathtaking views of the Chugach Mountains and Cook Inlet. You will be treated to a true fine dining experience.

For additional information please contact:

Pamela Nuslein
Event Coordinator

(907) 351 2323
events@settlersbaylodge.com

Venue Tours/ Event Overview
By appointment only
Monday-Thursday 3-5pm



[@settlersbaylodge.alaska](https://www.instagram.com/settlersbaylodge.alaska)



[@SettlersBayLodgeAlaska](https://www.facebook.com/SettlersBayLodgeAlaska)

ENTREE BUFFET OPTIONS

25 people minimum

Entrees served with seasonal vegetables & warm fresh bread

Choose Three Sides: Garden Salad, Caesar Salad, Pasta Salad, Chef's Seasonal Salad, Garlic Mashed Potatoes, Herb Roasted Potatoes or Rice Pilaf

Additional Side - 4 per person

One Entree	37 PER PERSON
Two Entrees	41 PER PERSON
Three Entrees	45 PER PERSON

Seasonal Fresh Fish

Baked fish of choice, topped with choice of oscar or olympia topping

Market Price

Prime Rib

Slow roasted prime rib, red wine honey glaze, au jus, creamy horseradish

Add 7

Braised Beef Shoulder

Choice of 'pot roast style' with cabernet demi-glace, mushrooms & onions or 'barbacoa style' with onions & chili peppers

Roast Beef

Thinly sliced roast beef, onions, carrots, demi-glace

Pulled Pork

Slow braised pulled pork, choice of BBQ or citrus spiced

Roasted Chicken

Leg & thigh combo, choice of honey marsala, spicy jerk or BBQ sauce

Chicken Oscar

Grilled chicken breast, shrimp & crab salad, asparagus spear, hollandaise

Teriyaki Chicken

Chicken breast, onions, pineapple, peppers, house teriyaki sauce

Chicken or Shrimp Alfredo

Sautéed chicken or shrimp, mushrooms, onions, pasta, white wine garlic alfredo

Baked Mac 'N Cheese

Three cheese sauce blend, pasta, panko bread crumbs, parmesan

Coconut Curry Tofu

Tofu, seasonal vegetables, yellow coconut curry sauce

vegan

Please inquire for gluten-free options or special dietary requests.

BUFFET OPTIONS

25 people minimum

Breakfast

Continental Breakfast 18 PER PERSON

Seasonal fresh fruits
Assortment of breakfast breads, bagels & pastries
Butter, cream cheese & jam
Coffee & tea

Traditional Breakfast Buffet 28 PER PERSON

Scrambled eggs
Bacon, sausage or ham (choose 2)
Breakfast potatoes
Seasonal fresh fruits
Assortment of breakfast breads, bagels & pastries
Butter, cream cheese & jam
Coffee & tea

Reindeer sausage - add 4

A La Carte

Bagels & lox - 8 per person
Ham & cheese croissants - 6 per person
Variety juice - 9 per carafe
(orange, cranberry, apple)

Lunch

Sandwich Bar 29 PER PERSON

Garden & pasta salad
Assortment of breads
Ham, turkey & roast beef
Cheddar & swiss cheese
Tomatoes, lettuce, pickles & red onion
Mayonnaise & mustard
Cookies
Coffee, lemonade, iced tea (choose 2)

Soup Add-On 5 PER PERSON

Chef's soup du jour

Please inquire for gluten-free options or special dietary requests.

BUFFET OPTIONS

25 people minimum

Lunch/Dinner

Fajita Bar 37 PER PERSON

Flour tortillas
Chicken & beef
Spanish rice
Refried beans
Black beans
Cilantro
Tomatoes
Onions
Jalapeños
Shredded lettuce
Sautéed peppers, mushrooms & onions
Sour cream
Shredded cheese
Guacamole
Queso
Lime
Hot sauces
Chips & salsa
House fiesta salad

Taco Bar 20 PER PERSON

Flour tortillas
Chicken or ground beef
Cilantro
Onions
Shredded lettuce
Chipotle sour cream
Shredded cheese
Chips & salsa

Desserts 8 PER PERSON

Chef's selection of cakes, cookies, brownies, pies, etc.

Cookies 18 PER DOZEN

Chef's selection of cookies

Prime Rib Slider Bar 25 PER PERSON

Shaved prime rib
Fresh rolls
Swiss & provolone cheese
Creamy horseradish
Spicy mustard
Au jus & mayonnaise
Fried onions
Coleslaw
Pickle chips

Pulled Pork Slider Bar 22 PER PERSON

BBQ pulled pork
Fresh rolls
Cheddar cheese
Sriracha & tobasco
Fried onions
Coleslaw
Pickle chips

Cold Cut Slider Bar 20 PER PERSON

Ham, turkey & beef
Fresh rolls
Swiss & cheddar
Mayonaise & mustard
Creamy horseradish
Pasta salad
Pickle chips

Orchestrated Menu

Options available from restaurant menu only,
pricing available upon request
maximum 30 guests

Please inquire for gluten-free options or special dietary requests.

DISPLAYS

GROUP SIZE

Small- 25 Medium- 50 Large- 100

Hot Displays

Meatballs	100	200	300
Choice of Swedish, teriyaki, marinara or BBQ			
Chicken Skewers	120	230	450
Choice of teriyaki or coconut curry			
Reindeer Sausage	130	250	480
Sliced reindeer sausage, onions & green peppers			
Tenderloin Steak Bites	120	240	480
Choice of cajun butter, dijon peppercorn, creamy marsala			
Chicken Drumsticks	120	230	450
Choice of BBQ or teriyaki			
Seafood Artichoke Dip	120	240	480
Crab, shrimp, cream cheese, 3 cheese blend, artichokes, jalapeños, onions, garlic toast			
Cajun Calamari	120	240	480
Cajun battered calamari, onions, jalapeños, cajun aioli			
Stuffed Mushrooms	120	240	480
Mushroom caps, crab & shrimp filling, seafood cream sauce			
Tempura Prawns	130	250	490
Choice of orange ginger, cocktail or tartar			
Spinach Artichoke Dip	100	200	300
Spinach, cream cheese, 3 cheese blend, artichokes, onions, garlic toast			
Fried Mozzarella	100	200	300
Served with marinara			
Chicken Fingers	90	180	360
Breaded chicken fingers			
Soft Pretzels	80	160	320
Served with beer cheese			
Garlic Parmesan Bread	80	160	320
Served with marinara			

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DISPLAYS & BEVERAGES

GROUP SIZE

Small- 25 Medium- 50 Large- 100

Cold Displays

Vegetables	100	190	370
Variety of seasonal fresh vegetables			
Fruits	110	200	390
Variety of seasonal fresh fruits			
Charcuterie	120	230	450
Variety of fine meats, cheeses, crackers & accompaniments			
Shrimp Cocktail	130	250	490
Peeled shrimp & cocktail sauce			
Ahi Tuna	140	270	520
Variety of ahi poke, sesame seared ahi & blackened ahi			
Smoked Salmon		Market Price	
When available			

Beverages

Coffee or Hot Tea Urn	100
Priced per urn	
Fruit Punch / Lemonade / Iced Tea	75
Priced per dispenser	
Sparkling Cider	20
Priced per bottle	
Soda	4
Priced per can	

Bar Fees

Bar Set Up	100
Groups sizes 30+ require a bar (if drinking)	
Host responsible for covering remainder of minimum if not met	
20% service charge on all food & beverage	
Legends Ballroom Bar Minimum	750
If sales reach 1,000, Bar Set Up fee will be waived	
Atrium & Pioneer Peak Bar Minimum	600
If sales reach 800, Bar Set Up fee will be waived	
Corking Fee	25