

CATERING

AT ICICLE VILLAGE RESORT



Breakfast

All full breakfast menus are accompanied by hot regular & decaf coffee, hot tea and fruit juices. Served displayed, minimum order of 15 guests.

BREAKFAST DISHES

Continental Breakfast

pastry platter, individual parfaits, hard boiled eggs, whole fruit (veg)

Classic Breakfast

scrambled eggs, pork sausage OR chicken sausage OR bacon, potatoes, sliced fresh fruit platter

Alpine Breakfast

scrambled eggs, sausage (pork OR chicken) AND bacon, potatoes, sliced fresh fruit platter, pastry platter, biscuits & pork sausage gravy

A LA CARTE BREAKFAST OPTIONS

Oatmeal Bar

includes raisins, brown sugar, cinnamon sugar, chocolate chips, pecans, cream (veg)

Individual Berry Parfait

(veg, gf)

Pastry Platter

(veg)

Sliced Fruit Platter

(veg, gf)

ADD-ON: Seasonal Berries To Sliced Fruit Platter

(veg, gf)

Waffles OR Pancakes OR French Toast

includes macerated strawberries, whip cream, butter, maple syrup, powdered sugar (veg)

Toast Station

includes bagels, english muffins, sliced bread, butter, jam, cream cheese, peanut butter (veg)

Bagels, Lox & Cream Cheese Station

includes toasters, 3oz lox, assorted bagels, classic accompaniments (dill, red onion, capers) (veg)

BREAKFAST ENHANCEMENTS

Individual Berry Parfait

(veg, gf)

Pastry Platter

(veg)

ADD-ONS

Seasonal Berries to Sliced Fruit Platter

(veg, gf)

Oatmeal

includes raisins, brown sugar, cinnamon sugar, chocolate chips, pecans, cream (veg)

Field Roast Sausage

(veg, gf)

Waffles OR Pancakes OR French Toast

(veg, gf)

Toast Station

(veg)

Bagels, Lox & Cream Cheese Station

(veg)



Per California SB 478, pricing presented to California consumers must include any applicable service charges. All food and beverage items listed here include a 22% taxable service charge. 18% points of the service charge will be distributed to service personnel and 4% points will be retained by the property.

Due to seasonality & market conditions, menu selections & pricing are subject to change.

Breaks

Break packages are priced per person; minimum order of 15 guests.

BREAK PACKAGES

Morning Break

fresh baked scones, Chef's Choice assorted pastries, honey-butter & marmalade, sliced fruit platter (veg)

ADD-ON: Individual Berry Parfait

(veg, gf)

Afternoon Break

individual veggie crudité, Cascade trail mix, fresh baked cookies (veg)

Bavarian Alps Break

soft pretzels (petit 2oz), Icicle Brewery bier cheese dip & whole-grain mustard, Land jaeger sausage, gouda cheese, (sub 5oz pretzel)

Half-Day Beverages

regular & decaffeinated coffee, hot tea selection, soft drinks (4-hour service)

Full-Day Beverages

regular & decaffeinated coffee, hot tea selection, soft drinks (8-hour service)

A LA CARTE OPTIONS

Sliced Fruit Platter

Assorted Cookies

Trail Mix

Gummy Bears

Soft Pretzels (2oz)

Dijon & Whole-Grain Mustard (veg)

Soft Pretzels (5oz)

Bier Cheese & Whole-Grain Mustard dipping sauce (veg)

Landjaeger Sausage

Village Brownies

(veg)

BEVERAGES

Soft Drinks

House-Made Lemonade

Bavarian Punch

Iced Tea

Regular Hot Coffee

Decaffeinated Hot Coffee

Hot Tea Selection

Bottled Juices

Bottled Water

La Croix Sparkling Cans

Glass Bottle Sparkling Water



Per California SB 478, pricing presented to California consumers must include any applicable service charges. All food and beverage items listed here include a 22% taxable service charge. 18% points of the service charge will be distributed to service personnel and 4% points will be retained by the property.

Due to seasonality & market conditions, menu selections & pricing are subject to change.

LUNCH

All lunch menus are accompanied by house-made lemonade & iced tea.
Minimum order of 15 guests.

DISPLAYED LUNCH

Taco Bar

Southwest Salad

romaine lettuce, corn, black beans, mild peppers,
crispy tortilla strips, shredded cheddar, cilantro-lime
vinaigrette (veg)

Spicy Ground Beef

(gf)

Grilled Achiote Chicken

(gf)

Fajita Veggies

(veg, gf)

Spanish Rice

(gf)

Refried Beans

(gf)

Vegan Black Beans

(veg, gf)

Flour Tortillas

(veg)

Corn Taco Shells

(veg)

ADD ON: House-made tostada bowls
(deep-fried flour tortilla)

CONDIMENTS:

- Chopped Lettuce (veg, gf)
- Sour Cream (veg, gf)
- Tomato Salsa (veg, gf)
- Cilantro (veg, gf)
- White Onion (veg, gf)
- Pickled Jalapeno (veg, gf)
- Shredded Mexican cheese blend (veg, gf)
- Green Onion (veg, gf)
- Bottled Spicy Sauce (veg, gf)

ADD-ONS

Guacamole

(veg, gf)

Vegan Sour Cream

(veg, gf)

Nacho Cheese Sauce & Tortilla Chips

(veg)

Handcut Sweet Corn Pico de Gallo

(veg, gf)

All food and beverage items are subject to a 22% taxable service charge. 18% points of the service charge will be distributed to service personnel and 4% points will be retained by the property.

Due to seasonality & market conditions, menu selections & pricing are subject to change.

DISPLAYED LUNCH

Pasta Bar

Italian Salad Bar

all toppings served on side:

- pepperoncini (veg, gf)
- salami (gf)
- kalamata olives (veg, gf)
- sundried tomato (veg, gf)
- red onion (veg, gf)
- croutons (veg)
- shaved parmesan (veg, gf)
- caesar dressing (gf)
- balsamic vinaigrette (veg, gf)

Marinara Sauce

(veg, gf)

Alfredo Sauce

(veg)

Spaghetti

(veg)

Penne

(veg)

Parmesan Cheese

(veg, gf)

Chili Flakes

Garlic Bread

(veg)

ADD ON- Whole Grain Gluten-Free
pasta

ADD ON- Meatballs in Marinara Sauce

LUNCH

All lunch menus are accompanied by house-made lemonade & iced tea.

DISPLAYED LUNCH

Baked Potato Bar

JJ's House Salad
*mixed baby greens, cucumber, tomato,
shredded carrot, red onion (veg, gf)*

Served with:
·croutons (veg)
·house-made ranch dressing (veg, gf)
·caesar dressing (gf)
·raspberry vinaigrette (veg, gf)

Baked Russet Potatoes
(veg, gf)

Served with:
·bacon bits (gf)
·green onion (veg, gf)
·whipped butter (veg, gf)
·sour cream (veg, gf)
·broccoli (veg, gf)
·shredded cheese (veg, gf)

ADD-ON: Seasoned Ground Beef
(gf)

ADD-ON: Hot Queso Sauce
(veg)

Tumwater Deli additional cost for
individually packaged

Mediterranean Ciabatta
*hummus, roasted eggplant, tomato, lettuce,
cucumber, Kalamata olive, mozzarella (veg)*

Turkey & Cranberry Baguette
swiss cheese, apple aioli

Roast Beef & Provolone Pretzel Roll
horseradish honey mustard aioli, pickled onions

Chicken Caesar Wrap
grilled chicken, savory spinach tortilla

Accompanied by Chips, a House-
Baked Cookie, & Bottled Water
(veg)

JJ's Favorites

Emerald City Salad
*garden vegetables, wild rice, lemon vinaigrette
(veg, gf)*

Blueberry, Corn & Quinoa Salad
(veg, gf)

Roasted Garlic Green Beans & Rainbow
Carrots
(veg, gf)

Mashed potatoes
(veg, gf)

Choose 2 entrees

·Eastern Cascade Apricot Chicken- herbed apricot
and citrus glaze, rosemary apricots (gf)

·Seared Mahi Mahi- tropical fruit salsa, miso beurre
blanc (gf)

·Potato Gnocchi Primavera pearl onions, english
peas, pesto (veg)

·Roasted Vegetable Terrine (veg, gf)

·Flat Iron Steak- chimichurri, arugula (gf)

Washington State Peach Cobbler
*vanilla bourbon whipped cream
(veg)*

All food and beverage items are subject to a 22% taxable service charge. 18% points of the service charge will be distributed to service personnel and 4% points will be retained by the property.

Due to seasonality & market conditions, menu selections & pricing are subject to change.

LUNCH

All lunch menus are accompanied by house-made lemonade & iced tea.

PLATED LUNCH

SALAD one selection for all guests to enjoy

Mixed Greens

dried cranberries, gorgonzola, & raspberry vinaigrette (veg)

Hearts of Romaine Caesar

shaved parmesan, focaccia croutons

Emerald City Salad

garden vegetables, wild rice, lemon vinaigrette (veg, gf)

ENTRÉE choose two selections from which your guests will choose, selection count required 7 days prior to event

entrees are accompanied by chef's choice starch + seasonal vegetables

Grilled Flat Iron Steak

red wine demi-glace, crispy onions

Chicken Saltimbocca

aged prosciutto, smoked provolone, basil cream sauce, tomato relish

Seared Alaskan Cod

roasted corn béchamel, melted leeks

Roasted Vegetable Terrine

mild yellow curry (veg, gf)

DESSERT one selection for all guests to enjoy

Wenatchee Apple Strudel

(veg)

Royal Lemon Torte

(veg)

All food and beverage items are subject to a 22% taxable service charge. 18% points of the service charge will be distributed to service personnel and 4% points will be retained by the property.

Due to seasonality & market conditions, menu selections & pricing are subject to change.

RECEPTION

Appetizer Bites priced per dozen, minimum order of two dozen.

COLD APPETIZERS

Wenatchee Valley Pear &
Gorgonzola Bruschetta

Cold Smoked Lox Rosette
dill cream cheese, rye toast

Prosciutto & Apricot Jam Crostini

Deviled Eggs
mama lil's pickled pepper

HOT APPETIZERS

Chicken & Waffles
sweet chili maple glaze

Blackened Mahi Mahi Skewers
topped with ginger glaze

Spanakopita

Mini Vegetable Galette

Italian Sausage Stuffed Cremini
Mushroom

Chimichurri Beef Skewers

DISPLAYED APPETIZER STATIONS

Minimum order of 25 guests

Cheese & Meats Board
*assortment of cheese & charcuterie meats,
breads, dried fruit*

Vegetable Crudité
*assorted seasonal vegetables with house-made
hummus & ranch*

Poppin' Potato Bar
·sweet potato fries
·garlic parmesan fries
·kartoffelpuffer (German potato pancakes)
·wenatchee apple sauce
·house-made ranch
·whole grain mustard
·pesto aioli
·truffle aioli
·spicy curried ketchup

Slider Bar
·cheeseburger
·pulled pork
·black bean patty, roast red pepper &
mushroom
·garlic parmesan fries

Bavarian Treats
·2oz pretzels (upcharge for 5oz pretzels) with
beir cheese & mustard on side
·mini brats-on-buns, sauerkraut & whole grain
mustard on side
·gouda, gruyere, cambozola
·land jaeger sausage
·profiteroles with Bavarian cream

Dessert Bar
·profiteroles with Bavarian cream
·mini-Wenatchee apple strudel
·village brownies
·berry tartlets

Sliced Fruit Platter
add berries to sliced fruit platter

All food and beverage items are subject to a 22% taxable service charge. 18% points of the service charge will be distributed to service personnel and 4% points will be retained by the property.

Due to seasonality & market conditions, menu selections & pricing are subject to change.

DINNER

All dinner menus are accompanied by dinner rolls + butter, along with hot regular & decaf coffee + hot tea.

DISPLAYED DINNER

The Backyard Grill

SALADS choose two selections
(additional charge for 3 selections)

Wenatchee Apple Jicama Slaw
(veg, gf)

Sweet Corn & Basil Salad
(veg, gf)

Mixed Field Greens
*garden vegetables, balsamic vinaigrette
(veg, gf)*

ENTRÉES choose two selections

BBQ Chicken
sriracha honey glaze (gf)

Grilled Flat Iron Steak
sautéed mushrooms & onions

Grilled Mahi Mahi
tropical fruit salsa, miso beurre blanc (gf)

Fresh Pacific NW Cedar Plank
Salmon
*Only available in-season, typically late
spring-early fall, subject to availability &
delivery. (gf) [Grilled Mahi Mahi (no
upcharge) will be substituted if not
available]*

Smoked Baby Back Pork Ribs

BBQ Veggie Shish Kebab (veg, gf)

Beer Braised Brats
*with grilled peppers and onions & house
sauerkraut (gf)*

SIDES choose two selections

Pasta Primavera Salad
*penne pasta, seasonal vegetables,
vinaigrette (veg, gf)*

Red, White & Blue Potato Salad
*red jacket potato, bacon, blue cheese,
green onion, sour cream, mayonnaise (gf)*

Garden Potato Salad
*yukon gold potato, celery, scallions,
shredded carrot, garlic, parsley, extra-
virgin olive oil (veg, gf)*

Wenatchee Apple Jicama Slaw

Grilled Yakima Asparagus
*(veg, gf) [Local asparagus only available
in season, typically late spring-early
summer, out-of-state asparagus
substituted when local is out of season]*

Baked Potato Bar

DESSERT

Snow Lakes Strawberry-Rhubarb
Shortcake
(veg)

All food and beverage items are subject to a 22% taxable service charge. 18% points of the service charge will be distributed to service personnel and 4% points will be retained by the property.

Due to seasonality & market conditions, menu selections & pricing are subject to change.

DINNER

All dinner menus are accompanied by dinner rolls + butter, along with hot regular & decaf coffee + hot tea.

DISPLAYED DINNER

The Northwest Passage

SALADS choose two selections
(additional charge for 3 selections)

Kale Salad
creamy lemon vinaigrette

Blueberry & Quinoa Salad

Caprese Salad
tomato, fresh mozzarella, basil, balsamic reduction

Emerald City Salad
garden vegetables, wild rice, lemon vinaigrette (veg, gf)

ENTRÉES choose two selections |
add a third entrée for an additional
(additional charge for 3 selections)

Grilled Chicken
ginger & peach relish (gf)

Grilled Beef Medallions
red wine demi-glace, crispy onions

Chef's Selection Seasonal Fresh Pacific Fish (*Sablefish [Black Cod], Salmon, Steelhead, or Halibut*) Please indicate first and second preferences. [Subject to availability & delivery. Alternate PNW fresh fish will be substituted if primary choices not available] (gf)

Vegetarian Gnocchi
spring peas, pearl onions, butternut squash, pesto (veg)

Roasted Vegetable Terrine
mild yellow curry (veg, gf)

SIDES choose two | add a third side for an additional (additional charge for 3 selections)

Herb Roasted Red Jacket Potatoes
(veg, gf)

Wild Rice Pilaf
(veg, gf)

White Cheddar & Walla Walla
(veg)

Onion Mashed Potatoes
(veg, gf)

Broccoli & Roasted Sweet Peppers
(veg, gf)

Roasted Green Beans & Rainbow Carrots
(veg, gf)

Northwest Seasonal Vegetables
(veg, gf)

DESSERT

Washington Pear Crisp- vanilla cream
(veg)

All food and beverage items are subject to a 22% taxable service charge. 18% points of the service charge will be distributed to service personnel and 4% points will be retained by the property.

Due to seasonality & market conditions, menu selections & pricing are subject to change.

DINNER

All dinner menus are accompanied by dinner rolls + butter, along with hot regular & decaf coffee + hot tea.

PLATED DINNER

SALADS one selection for all guests to enjoy

Mixed Greens

dried cranberries, gorgonzola, & raspberry vinaigrette (veg, gf)

Hearts of Romaine Caesar

shaved parmesan, focaccia croutons (veg)

Tuscan Kale Salad

toasted pepitas, lemon vinaigrette, ruby & gold roasted beets (veg)

ENTRÉE choose three selections for your guests to pre-select | highest price prevails for all entrees are accompanied by chef's choice starch + seasonal vegetables

Black Forest Chicken

wrapped with ham & stuffed with gruyere, Dijon cream sauce

Grilled Beef Tenderloin

crispy onions, pickled horseradish, red wine demi-glace

Grilled Mahi Mahi

tropical fruit salsa, miso beurre blanc (gf)

Cedar Plank Roasted Wild Salmon

white truffle & corn béchamel
(Only available in-season, typically late spring-early fall, subject to availability & delivery. (gf)
[Grilled Mahi Mahi (no upcharge) will be substituted if not available]

Eggplant Roulade

moonblush tomato, basil, ricotta, mozzarella, roasted tomato sauce

Surf & Turf

grilled beef tenderloin with red wine demi, & jumbo prawns with tomato garlic beurre blanc

DESSERT one selection for all guests to enjoy

Wenatchee Apple Strudel

(veg)

Black Forest Brownie Sundae

(veg)

Royal Lemon Torte

(veg)

Flourless Chocolate Torte

(veg, gf)

All food and beverage items are subject to a 22% taxable service charge. 18% points of the service charge will be distributed to service personnel and 4% points will be retained by the property.

Due to seasonality & market conditions, menu selections & pricing are subject to change.

BAR & BEVERAGE

All bars are subject to a bartender and minimum service time of two hours | Cash Bar prices include tax and 22% service charge.

BEER

Domestic Beer

Coors Light, Budweiser, Stella Artois, Modello Especial

Bottled Craft Beer, Cider

Pike Brewing Juicy IPA, Pfriem Pale Ale, IBC Pilsner, IBC Bootjack IPA, Pike Brewing Kilt Lifter Scotch Ale, Tieton Cider Apple, Bourbon Barrel Peach.

WINE

House Wine

Red & White

(Sauvignon Blanc, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, Pinot Noir, Red Blend)

LIQUOR

Consumption based per 1.5 oz pour

House Liquor

Hood River Distillers Lewis and Clark Premium: Vodka, Rum, Gin and Bourbon

Lunazul Tequila

Christian Brothers Brandy

Premium Liquor

Grey Goose Vodka

Bombay Sapphire Gin

Cazadores Reposado Tequila

Bacardi Silver Rum

Buffalo Trace Bourbon

Martell VSOP Cognac

Pendelton 1910 Rye

Dewars White Label Scotch

All food and beverage items are subject to a 22% taxable service charge. 18% points of the service charge will be distributed to service personnel and 4% points will be retained by the property.

Due to seasonality & market conditions, menu selections & pricing are subject to change.

SPECIALTY COCKTAILS

select up to 3 for your event

Mule

pick your spirit: rum, whiskey, or vodka

Classic Margarita

Old Fashioned

Martinis

pick your spirit: gin or vodka

ZERO PROOF

non-alcoholic cocktails

Nogroni

*lyre's london dry spirit, lyre's apéritif rosso,
lyre's italian orange*

Espresso Martini

*lyre's white cane spirit, lyre's coffee
originale*

Garden Grove

*seedlip darden and fevertree elderflower
tonic*

NON - ALCOHOLIC

Assorted Soft Drinks

House-Made Lemonade

Bavarian Punch

All food and beverage items are subject to a 22% taxable service charge. 18% points of the service charge will be distributed to service personnel and 4% points will be retained by the property.

Due to seasonality & market conditions, menu selections & pricing are subject to change.




Icicle Village
RESORT