



The perfect setting for memorable gatherings.





BREAKFAST

Breakfast Buffet

All buffet breakfasts includes Starbucks™ caffeinated and decaffeinated coffee, Tazo™ tea, and assorted fruit juice.
Minimum 10 guests for buffets.

Semiahmoo Continental sliced fruit, chef's selection of assorted pastries, butter and fruit preserves

Grab and Go breakfast sandwich with choice of: egg and cheddar cheese, sausage and cheddar cheese, or bacon and cheddar cheese, individual yogurt, whole fruit

Drayton Harbor Breakfast sliced fruit, chef's selection of assorted pastries, butter and fruit preserves, Pacific Northwest smoked salmon, mini bagels and cream cheese, egg frittata with swiss cheese, onion, and herbs

Local Farmer sliced fruit, scrambled eggs with cheddar cheese and fresh herbs, roasted Mount Vernon potatoes, Applewood-smoked bacon, chicken apple sausage, build-your-own granola parfait

Seaside Breakfast sliced fruit, scrambled eggs with cheddar cheese and fresh herbs, roasted Mount Vernon potatoes, applewood smoked bacon, chicken apple sausage, cinnamon French toast with candied pecans, maple syrup and apple compote

Add-On

Omelet Station farm fresh eggs prepared to order, choice of mushrooms, tomatoes, bell peppers, onions, diced ham, chopped bacon, spinach, cheddar cheese

One chef attendant required per 50 guests at **\$100 per hour**. Additional guests require additional attendants.
\$10 per person when added to Semiahmoo Continental or Drayton Harbor Breakfast.

Breakfast Enhancements

From the Semiahmoo Bakery assorted house bakery basket, butter and fruit preserves

Semiahmoo Breakfast Burrito scrambled eggs, sausage, cheddar cheese, pico de gallo

Chef's Benedict Canadian bacon, English muffin, herb hollandaise

Oatmeal brown sugar, dried cranberries, Grace Harbor Farms milk

Sliced Fruit

Cinnamon French Toast candied pecans, apple compote

Mimosa or Bloody Mary Station pre-made beverages

A 22% facility fee applies to all banquets and events. 100% of this charge goes to the facility.



LUNCH

The Water Tower Buffet

The Water Tower Buffet includes your choice of two salads, two entrées, two sides, and one dessert, along with rolls with fresh butter, house-made lemonade and iced tea. Minimum of 10 guests.

Salad

Please select two, additional salads are \$3 per person.

Classic Caesar Salad romaine lettuce, croutons, and house-made Caesar dressing

Waldorf Salad apple, toasted walnuts

Baby Lettuce Salad roasted sunflower seeds, shaved Parmesan, balsamic olive oil drizzle

Panzanella Salad baby arugula, tomatoes, fresh basil, rosemary croutons, balsamic drizzle

Minted Fruit Salad seasonal fruits, orange juice, fresh mint

Asparagus and Red Quinoa Salad tomato caper sauce

Entrées

Please select two, additional entrées are \$5 per person.

Grilled Chicken Breast roasted cherry tomatoes, roasted fennel

Oven-Roasted Top Sirloin chimichurri

Miso-Marinated Sablefish mushroom medley, soy ginger glaze

Grilled Wild Salmon spicy tomato sauce

Vegetarian Tortellini house-made marinara sauce, Parmesan cheese

Cauliflower "Steak" stewed white beans, baby spinach, smoked paprika, aioli

Sides

Please select two, additional sides are \$3 per person.

Mashed Potatoes roasted garlic

Wild Rice Pilaf

Steamed Broccoli and Heirloom Carrots

Grilled Asparagus lemon olive oil

Dessert

Please select one, additional desserts are \$4 per person.

Strawberry Pistachio Tart

Tiramisu

Rounds and Squares assorted fresh baked cookies and brownies

Miniature Desserts chef's selection from the Semiahmoo bake shop

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LUNCH

Sandwich Board

Create your own sandwich buffet served with a cup of soup.

Salmon Chowder

Field Greens cucumbers, petite tomatoes, house vinaigrette

Chef's Potato Salad

Smoked Turkey, Lean Roast Beef, Black Forest Ham lettuce, tomato, red onion, pickles

Variety of Local Cheeses with Artisan Breads condiments

Rounds and Squares assorted fresh baked cookies and brownies

House-Made Lemonade and Fresh Brewed Iced Tea

Wooden Block

An assortment of locally sourced, gourmet sandwiches served with a cup of soup.

Creamy Tomato Basil Soup

Field Greens cucumbers, petite tomatoes, Semiahmoo house dressing

Grilled Chicken arugula, pesto mayonnaise, rye

Sliced Roast Beef hoagie roll, pepperjack, Dijon mayonnaise, horseradish cream

Margherita roma tomato, fresh basil mozzarella, Italian bread

Miniature Desserts chef's selection from the Semiahmoo bake shop

House-Made Lemonade and Fresh Brewed Iced Tea

Souper Salad

A build-your-own salad bar paired with a cup of soup.

Minestrone Soup

Greens mixed greens, romaine

Fresh Vegetables tomatoes, carrots, cucumbers, olives, onions

Artisan Cheese shredded cheddar, crumbled bleu, Parmesan

Assorted Toppings sliced grilled chicken, bay shrimp, bacon crumbles, boiled egg

House-Made Sourdough Croutons

Assorted Dressings Caesar, ranch, house vinaigrette

Miniature Desserts chef's selection from the Semiahmoo bake shop

House-Made Lemonade and Fresh Brewed Iced Tea

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LUNCH

Northwest Nutritious Something for the healthier at heart.

Quinoa Soup

Kale Salad garden vegetables, berry vinaigrette

Cucumber Salad bacon, dried cranberries, sunflower seeds

Crab Salad & Frisée Sliders

Roasted Cod shallot aioli

Herb-Roasted Potato Wedges

Strawberry Oatmeal Bars

Grab & Go

Quick sandwich lunch perfectly packaged for groups on the go. Choice of two sandwich selections.

House-Made Pasta Salad

Pick Two ham, turkey, roast beef, margherita sandwich

Tim's Potato Chips

House-Baked Cookie

Bottled Water

Plated Lunch

All plated lunches include one starter, a choice between one protein or one vegetarian entrée, one dessert, fresh rolls with butter, and house-made lemonade and iced tea. Minimum of 10 guests.

Starter

Waldorf Salad crisp Washington apples, celery, toasted walnuts

Beet and Goat Cheese Salad candied pecans, blueberries, vinaigrette

Classic Chopped Caesar fresh romaine, anchovy Caesar dressing, sourdough croutons

Entreés

Roasted Chicken Breast basmati and wild rice pilaf, heirloom carrots, lemon caper brown butter

Pork Loin ginger pineapple compote, Northwest vegetable medley

Pan-Seared Ling Cod braised white beans, Brussels sprouts, balsamic glaze

Chef's Seasonal Risotto

Dessert

Strawberry Pistachio Tart

Tiramisu lady fingers, espresso, chocolate

Chocolate Lava Cake seasonal berries

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ADD-ONS

Break

All breaks include Starbucks™ caffeinated and decaffeinated coffee and Tazo™ tea. Afternoon breaks include soft drinks based on consumption. Minimum of 10 guests.

In the Morning

Sunrise Break homemade sticky buns with caramel pecan drizzle, banana chocolate chip bread, zucchini bread, assorted miniature muffins

Energy Break build-your-own trail mix, whole fruit, energy drink

Parfait Station assorted yogurts, harvested honey, seasonal berries, house-made granola

Break Up the Afternoon

Chef's Bake Sale lemon bars, assorted nut tarts, double chocolate brownies, house-made French macaroons

Raid the Fridge s'mores in a jar, miniature cheesecakes, lemon tart in a jar, Haagen-Dazs™ ice cream cups

At the Fair Bavarian soft pretzel sticks, assorted mustards, local kettle corn, mini Italian doughnuts, cinnamon sugar, berry compote

Cookie Jar chocolate chip, oatmeal raisin, double chocolate chip, peanut butter, white chocolate macadamia nut, served with cold milk (2%, soy, and almond)

By the Gallon

Starbucks™ Caffeinated and Decaffeinated Coffee, Tazo™ Tea

Hot Apple Cider

House-Made Lemonade option to add seasonal fruit

Freshly Brewed Iced Tea option to add seasonal fruit

Seasonal Punch

Fruit-Infused Water

Fruit Juice

Assorted Soft Drinks and Sparkling Water

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ADD-ONS

À La Carte

Bites per Person

Mini Cheesecake Stations assorted flavors

Granola Bars and Energy Bars

Assorted Candy Bars

Semiahmoo House-Made Trail Mix

Assorted Nuts

Cheese Board artisan local and domestic cheeses

Add Assorted Seattle's Salumi Cuts pickles, assorted mustards, country breads

By the Dozen

Bagels cream cheese and assorted condiments

From the Semiahmoo Bake Shop miniature muffins and breakfast breads

Rounds and Squares assorted brownies, lemon bars, French macaroons

Fruit Skewers mango yogurt dip

Assorted Cookies chocolate chip, oatmeal raisin, white chocolate macadamia nut

Chocolate Covered Strawberries

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DINNER

The Blue Heron Buffet

The Blue Heron Buffet includes your choice of one starter, two entrées, two sides, one dessert, dinner rolls and butter, Starbucks™ caffeinated and decaffeinated coffee and Tazo™ tea.

Starters

Semiahmoo House Salad mixed organic greens, cucumbers, tomatoes, carrots, house vinaigrette

Classic Caesar Salad romaine lettuce, croutons, house-made Caesar dressing

Waldorf Salad apple, celery, toasted walnuts, endive, grapes, creamy vinaigrette

Panzanella Salad baby arugula, tomatoes, fresh basil, rosemary croutons

Quinoa and Oven-Dried Cherry Tomato Salad avocado, baby watercress, miso olive oil dressing

Grilled Asparagus Salad shaved Parmesan, candied pecans, extra virgin olive oil

Entrées

From the Farm

Oven-Roasted Chicken Breast roasted garlic red potato mash, grilled broccolini

Rosemary Grilled Chicken Breast oven-dried tomatoes, extra virgin olive oil

Oven-Roasted Top Sirloin chimichurri

Slow Cooked Short Ribs pearl onions, red wine reduction

Roasted Pork Loin apple compote

From the Sea

Grilled Coho Salmon grilled lemon, arugula pesto

Roasted Halibut wild rice, creamy leek soubise

Pan-Seared Sablefish yuzu glaze, charred cherry tomatoes

From the Field

Foraged Mushroom and Fresh Pea Risotto garlic pesto, roasted onion

Butternut Squash Ravioli curry yogurt, toasted pine nuts

Zucchini Pasta roasted onion, leek wine sauce, roasted vegetables

Sides

Garlic Mashed Yukon Gold Potatoes

Herb Roasted Tri-Color Potatoes

Whipped Beaurigard Yams

Rice Pilaf

Northwest Vegetable Medley roasted butternut squash, brussels sprouts, onions

Steamed Broccolini

Roasted Asparagus lemon vinaigrette, toasted almonds

Dessert

Miniature Desserts chef's selection from the Semiahmoo bake shop

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DINNER

Beachside BBQ

Our Beachside BBQ includes fresh lemonade and seasonal iced tea prepared in-house.
Minimum of 10 guests.

Classic Caesar Salad romaine lettuce, croutons, house-made Caesar dressing

Watermelon Salad fresh mint

Flank Steak marinated and grilled in-house

Pork Ribs root beer BBQ sauce

Grilled Salmon

Mac 'n' Cheese variety of local cheeses

Whipped Sweet Potatoes mushroom gravy

Maple-Glazed Vegetables

Rosemary Biscuits

Pecan Tarts

Apple Pie

Semiahmoo Classic Clambake

The Semiahmoo Classic Clambake features the area's finest seafood selection. Prepared fresh with lemon, onion, and melted butter. Displayed like a classic clambake - right on the table! Pairs perfectly with our house white wine. Minimum of 25 guests.

Fresh Bread Rolls & Butter

Semiahmoo Cole Slaw

House-Made Pasta Salad

Taylor Shellfish Farm Manila Clams

Penn Harbor Mussels

Fresh Crab Legs

Yukon Gold & Red Potatoes

Corn on the Cob

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DINNER

Plated Dinner

Our pre-selected plated dinner includes your choice of three, four or duet three courses. All options include dinner rolls and butter, Starbucks™ caffeinated and decaffeinated coffee and Tazo™ tea. Minimum of 10 guests.

Starter

Appetizer

Pan-Seared Diver Scallops braised leeks, Romanesco

Trio of Oysters Pacific Northwest oysters, red vinegar mignonette

Bay Shrimp and Avocado Cocktail Salad

Dungeness Crab Cake onion chardonnay cream, roasted fennel relish

Soup

Semiahmoo Salmon Chowder sourdough croutons

Potato Leek Soup chive cream

Mushroom Soup white truffle oil

Seasonal Soup winter: butternut squash, spring: English pea, summer: tomato basil, fall: pumpkin

Salad

Baby Beet and Goat Cheese Salad baby arugula, fresh seasonal berries, toasted hazelnuts, tarragon dressing

Grilled Asparagus Salad shaved Parmesan, candied pecans, extra virgin olive oil

Waldorf Salad crisp Washington apples, celery, toasted walnuts

Panzanella Salad rosemary bread, heirloom tomatoes, pesto

Classic Caesar Salad house-made anchovy dressing, sourdough croutons

Quinoa and Oven-Dried Cherry Tomato Salad avocado, baby watercress, miso olive oil drizzle

Entreés

From the Farm

Grilled All-Natural Chicken Breast fried wild rice, heirloom carrots, thyme jus

Roasted Pork Loin apple compote, creamy polenta, braised gardens greens, grainy mustard jus

Double R Ranch Beef Ribeye fingerling potatoes, asparagus, roasted garlic, red wine jus

Anderson Farm Rack of Lamb roasted garlic red mashed potatoes, green beans, miso lamb jus

Braised Beef Short Ribs caramelized onions, spinach, yukon gold mashed potato, thyme jus

Double R Ranch Beef Tenderloin fingerling potatoes, green beans, bleu cheese, red wine jus

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DINNER

Plated Dinner (continued)

Entreés (continued)

From the Sea

Grilled Wild Salmon herb gnocchi, fresh corn, baby arugula, spicy tomato sauce

Roasted Wild Salmon sweet onion jam, broccolini, parsnip purée

Butter-Poached Local Sablefish scallion wild rice cake, mushroom medley, ginger soy glaze

Roasted Halibut Parmesan spinach risotto, roasted asparagus

From the Field

Quinoa Stuffed Portobello Mushroom encrusted leeks, toasted almonds, cranberry raisins

Butternut Squash Ravioli roasted garlic brown butter, toasted pine nuts, fried basil

Florentine Ravioli spinach, roasted shallot white wine sauce

Duet Plates

Served with chef's choice starch and Northwest vegetables

Slow Cooked Beef Short Ribs and Roasted Jumbo Prawns red wine reduction, crispy onions, chive beurre monté

Grilled Beef Tenderloin and Local Fresh Salmon cabernet demi-glace, lemon caper brown butter

Pan-Seared Halibut and Chicken Breast sage jus, chardonnay beurre blanc

Dessert

Warm Seasonal Berry Cobbler whipped cream

Coconut Blueberry Bread Pudding spiced whipped cream

Espresso Panna Cotta chocolate crumble, pineapple compote

Sweet Ginger Pear Strudel

Chef's Flavor of the Day Sorbet

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RECEPTION

Reception Hors d'oeuvres

A minimum order of two dozen per selection. Items may be passed or displayed.

Cold Hors d'oeuvres

Goat Cheese and Sun-Dried Tomato Lollipops

Shrimp Salad endive tips, fried basil

Caprese Skewer fresh mozzarella, cherry tomatoes, basil, balsamic glaze

Dungeness Crab Salad tarragon, sourdough toast

Peppered Beef Carpaccio grainy mustard, toasted pecans

Smoked Duck Breast shaved asparagus, crostini, smoky mustard

Salmon Tartar Cones avocado cream

Ahi Tuna Takati sesame cracker, lemon chive cream

Bocconcini and Grape Tomato Skewers

Hot Hors d'oeuvres

Beer-Battered Beef Meatballs sweet and sour sauce

Crispy Pork Belly pineapple

BBQ Chicken Quesadillas guacamole

Parmesan Risotto Arancini white truffle mayonnaise

Mini Beef Hot Dogs

Wild Mushroom Tartlets

Shrimp Satay Skewer coconut sauce

Chicken Satay Skewer sweet chili sauce

Beef Satay Skewer tamari lime sauce

Mini Crab Cakes red pepper aioli

Vegetable Pot Sticker yuzu dipping sauce

Carving Stations

Minimum 25 guests. Priced per person. Chef attendant is required.

Roast Pork Loin apple compote

Beer-Braised Brisket smoked mustard jus

Slow Roasted Prime Rib horseradish cream

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RECEPTION

Dining Stations

Minimum of 10 guests. Priced per person.

Pasta Station penne, cavatappi, and tortellini pasta, marinara sauce, alfredo sauce, grilled chicken, hot Italian sausage, assorted grilled seasonal vegetables, pecorino cheese, garlic bread, olive oil

Street Taco Bar miniature tortillas, braised chicken, pulled pork, tomatoes, olives, onions, lettuce, cheese, sour cream, salsa, guacamole

Reception Displays

Minimum of 10 guests.

Fresh Catch chilled prawns, steamed Penn Harbor mussels and clams, horseradish, lemon basil aioli, lemon wedges, cocktail sauce, tartar sauce

Oysters two dozen minimum

Cheese Board artisan local and domestic cheese

Add Assorted Seattle's Salumi Cuts pickles, assorted mustards, country breads

Vegetable Crudité seasonal vegetables, ranch dipping sauce, house-made hummus

Mini Sliders choice of two: traditional beef, Northwest salmon, western chicken

Assorted Flatbreads vegetable with pesto, meat trio with marinara sauce, BBQ chicken

Late Night Bites

Minimum of 10 guests.

Fried Favorites mac 'n' cheese fritters, mushrooms caps, crispy meatballs, fried pickles

S'mores graham crackers, chocolate, marshmallows, private outdoor bonfire pit

Miniature Cheesecake Station variety of flavors available

Treats in a Jar mason jar desserts prepared by the Semiahmoo bake shop

Hot Chocolate Bar whipped cream, chocolate shavings, marshmallows

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BEVERAGES

Bar Selections

All beverages are charged on actual consumption. Bartender services are required with a minimum of two hours of service. Host and no-host options are available.

Deluxe Liquors

Features house selections such as:

Tito's Vodka
Bacardi Silver Rum
Sauza Silver Tequila
New Amsterdam Gin
Jameson Irish Whiskey
Jim Beam Bourbon
Captain Morgan
Dewar's White Label Scotch

Premium Liquors

Features upgraded selections such as:

Belvedere
Brugal 1888 Premium Rum
Cazadores Reposado
Crown Royal
Maker's Mark
Tanqueray Gin
Jack Daniels
Glenlivet 12-Year

Cordials

Baileys
Kahlua
Amaretto Disorano

Cordials are included in the Premium bar offerings.

Included on your bar:

Assorted Soft Drinks and Sparkling Water
Seasonal Selection of Northwest Bottled Beer
Domestic & Imported Bottled Beer
House Red and White Wine

Signature Cocktails

Red Wine Sangria Torres Sangre de Toro Grenache, seasonal fruit mix
Classic Lime Margarita tequila, triple sec, fresh lime juice
Seasonal Spiked Lemonade fall huckleberry, winter pomegranate, spring strawberry, summer peach



BEVERAGES

Wine List

Whites

Proverb, Chardonnay	California
Chateau Ste. Michelle, Chardonnay	Washington
Dunham 'Shirley Mays' Chardonnay	California
Proverb, Pinot Grigio	California
Joel Gott, Pinot Grigio	California
Santa Margherita, Pinot Grigio	Italy
Proverb, Sauvignon Blanc	California
Chateau Ste. Michelle, Sauvignon Blanc	Washington
Quivira Fig Tree, Sauvignon Blanc	California
Anew, Riesling	Washington
Erath, Pinot Gris	Oregon
Erath, Rosé	Oregon
Cougar Crest, Viognier	Washington

Reds

Proverb, Merlot	California
Kestrel, Merlot	Washington
Proverb, Cabernet Sauvignon	California
Chateau Ste. Michelle, Cabernet Sauvignon	Washington
Thurston Wolf 'The Teacher', Cabernet Sauvignon	Washington
Proverb, Pinot Noir	California
Erath Winery, Resplendent Pinot Noir	Oregon
Benton Lane, Pinot Noir	Oregon
Three of Cups 'La Monde', Malbec	Washington
Boomtown, Syrah	Washington
Intrinsic Wine Co., Red Blend	Washington

Sparkling

Martinelli's Sparkling Cider (non-alcoholic)	California
Col de Salici, Brut Rosé	Italy
Domaine Ste. Michelle Brut	Washington
NV Ruffino, Prosecco	Italy
J. Vineyards Sparkling Cuvée	California
Taittinger Champagne	France

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