
DRUMHELLER'S

Food & Drink

CATERING MENU





Food & Drink

BREAKFAST BUFFETS

Includes Coffee & Orange Juice for the Duration of the Breakfast.

FARM HAND

Lodge Made Biscuits, Sausage Gravy, Scrambled Eggs
with Cheddar & Chives, Carver Ham, Potatoes O'Brien,
Fresh Seasonal Fruit

Suggested Minimum 15 People
\$28 Per Person

THE LODGE CONTINENTAL

House Made Coffee Cakes, Scones, Muffins, Sliced Melons,
Berries, Grapes

Suggested Minimum 10 People
\$15 Per Person

THE BENEDICT

English Muffins, Poached Eggs, Carver Ham, Sauce Hollandaise,
Breakfast Potatoes, Drumheller's Harvest Morning Cake,
Fresh Seasonal Fruit

Suggested Minimum 15 People
\$28 Per Person
Vegetarian Option Additional \$3 Per Person

WINE COUNTRY BREAKFAST BUFFET

House Made Pastries, Fresh Seasonal Fruit, Greek Yogurt,
House Made Granola, Local Honey, Scrambled Eggs,
Smoked Bacon, Breakfast Potatoes

Suggested Minimum 15 People
\$25 Per Person

BREAKFAST ENHANCEMENTS

COFFEE & TEA SERVICE

Premium Medium Roast &
Decaffeinated Coffee
Assorted Steven Smith Tea Blends
By The Gallon / \$30

PASTRY PLATTER

Coffee Cakes, Scones, & Muffins
Prepared In House
Suggested Minimum 10 People
\$4 Per Person

SEASONAL FRESH FRUIT PLATTER

Sliced Melons & Assorted Berries
Suggested Minimum 10 People
\$4 Per Person

STEEL CUT OATS

Served with Dried Fruit, Nuts, Brown Sugar
Suggested Minimum 10 People
\$7 Per Person

GREEK YOGURT

Served with House Made Granola & Fresh Berries
Suggested Minimum 10 People
\$7 Per Person

BREAKFAST PROTEINS

Ham, Sausage, or Bacon
Suggested Minimum 10 People
\$6 Per Person



Food & Drink

☞ LIGHTER FARE ☞

THREE CHEESE TORTELLINI

Roasted Chicken Breast, Pesto, Shaved Grana Padano,
French Baguette, Garden Salad, & Seasonal Soup

*Suggested Minimum 15 People
\$25 Per Person*

THREE CHEESE TORTELLINI SALAD

Marinated Artichokes, Sun Dried Tomatoes, Kalamata
Olives, Fresh Herb Olive Oil, French Baguette,
Garden Salad, & Soup

*Suggested Minimum 15 People
\$25 Per Person*

THE LODGE DELI BAR

Our Build Your Own Sandwich Bar

Includes Choice of Soup or Salad, Brioche Bun, Butter Lettuce,
Onion, Tomato, Avocado, Artisanal Cheeses, Turkey, Black Forest
Ham, Roast Beef, Assorted Condiments

*Suggested Minimum 10 People
\$24 Per Person*

THE LODGE SANDWICH PLATTER*

Includes Choice of Two Pre-made Sandwich Options,
One Soup & One Salad

*Suggested Minimum 10 People
\$27 Per Person*

**To Go Available - Includes Chips, Fresh Seasonal Fruit, Bottle of Water*

THE BLT

Black Peppercorn Bacon, Tomato Jam, Butter Lettuce, Aioli,
Tomato Slices, Ciabatta Bread

TURKEY

Gruyère, Spinach, Honey Dijon Mustard, Aioli, Sourdough Bread

ROAST BEEF & AGED CHEDDAR

Caramelized Onions & Peppers, Baby Greens, Agave
Horseradish Cream, Demi Baguette

GRILLED CHICKEN BACON

Avocado, Havarti, Roasted Garlic & Sundried Tomato Aioli,
Mixed Greens, Ciabatta Bread

AVOCADO & SPROUTS

Marinated Tomatoes, Pickled Red Onion, Chive Cream
Cheese, Seven Seed Bread

☞ BREAKS ☞

FRESH BAKED COOKIES

By The Dozen / \$24

CHOCOLATE BROWNIES & BLONDIES

By The Dozen / \$27

THE COLUMBIA RIVER TRAIL

Protein Bars, Whole Seasonal Fruit, Spiced Nuts, Spring Water

*Suggested Minimum 10 People
\$15 Per Person*

THE INTERMISSION

Caramel Corn, Regular & Peanut M&M's, Kind Bars,
Organic Beef Sticks, Assorted Sodas

*Suggested Minimum 10 People
\$15 Per Person*

LEMONADE OR ICED TEA

By The Gallon / \$24

COFFEE SERVICE

By The Gallon / \$30

SOFT DRINKS

*Assorted Sodas \$3 Each
Charged Upon Consumption*



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☞ RECEPTIONS ☞

- COLD OPTIONS -

By The Dozen / \$24

PROSCIUTTO & MELON

Balsamic Reduction

CAPRESE

Mozzarella, Basil, Balsamic Reduction, Olive Oil

BRUSCHETTA

Chevre & Olive Tapenade

- HOT OPTIONS -

By The Dozen / \$24

ROASTED RED PEPPER ARANCINI

Romesco

STUFFED MUSHROOMS

Duxelles & Caramelized Onions

PEAR TARTLETS

Bleu Cheese & Toasted Walnuts

- PLATTERS -

Suggested Minimum 10 People

MEAT & CHEESES

Pacific Northwest Cured Meats & Cheeses, Pickled Vegetables,
Marinated Olives, Fruit Preserves, Grapes, Apples, Berries,
Spiced Nuts, Crostini, Water Crackers

\$14 Per Person

CRUDITÉS

Assorted Local Vegetables, Sweet Pepper Hummus,
Baba Ghanoush, Tzatziki

\$10 Per Person

SMOKED GOUDA FONDUE

Sourdough Boules & Apples

\$11 Per Person

☞ ENTREÉS ☞

*Include Choice of Soup or Salad, One Main Course,
One Side, One Seasonal Vegetable*

Suggested Minimum 15 People

\$55 Per Person

+\$6 Per Person - Additional Soup or Salad

+\$12 Per Person - Second Main

+\$5 Per Person - Second Side or Vegetable

+\$7 Per Person - Dessert

- SOUPS -

CHICKEN & LEMON ORZO

SEASONAL BISQUE

- SALADS -

GARDEN SALAD

Mixed Greens, Heirloom Cherry Tomatoes, English Cucumbers,
Carrot Ribbons, Pickled Red Onions, Red Wine
& Fresh Herb Vinaigrette

CAESAR

Shaved Parmesan, Focaccia Croutons

SEASONAL SALAD

Chefs Choice of Fresh Local Ingredients



Food & Drink

- MAINS -

VEGETABLE NAPOLEON OF PORTOBELLO MUSHROOM

Zucchini, Walla Walla Sweet Onion, Eggplant,
Mozzarella, Romesco Sauce

ROASTED CHICKEN BREAST

Sage & Orange Glaze

CIDER BRINED PORK LOIN

Apricot & Stone Ground Mustard Compote

STEELHEAD

Tomato Jam

TRI-TIP

Horseradish Cream & Red Wine Demi-Glaze

PRIME RIB WITH CARVING STATION

Subject to Additional Charge Per Hour of Carving

- SIDES -

ROASTED POTATOES WITH FRESH ROSEMARY

YUKON GOLD MASHED POTATOES

WILD RICE PILAF

- VEGETABLES -

ROASTED BRUSSELS SPROUTS

YELLOW SQUASH & ZUCCHINI MEDLEY

SEASONAL VEGETABLES

POTATOES AU GRATIN

+\$4 Per Person

SEASONAL RISOTTO

+\$3 Per Person

SEASONAL CHAR GRILLED ASPARAGUS

+\$3 Per Person

- DESSERTS -

NORTHWEST BERRY SHORTBREAD COBBLER

Whipped Cream

CHOCOLATE TORTE

Raspberry Coulis

WHIPPED VANILLA MASCARPONE

Macerated Berries

SEASONAL CAKES

Pastry Chef's Choice

FAMILY STYLE, PLATED, & CUSTOM MENUS

Additional options including
family style, plated meals, and custom menus are available.
Please ask for a consultation with our Event Coordinator
and Culinary Team.



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PACKAGES

*Suggested Minimum 15 People
No substitutions please. Add-on are welcome.*

- SILVER -

\$45 per person

CAESAR

Shaved Parmesan, Focaccia Croutons

ROASTED CHICKEN BREAST

Sage & Orange Glaze

ROASTED POTATOES WITH FRESH ROSEMARY

YELLOW SQUASH & ZUCCHINI MEDLEY

WHIPPED VANILLA MASCARPONE

Macerated Berries

- GOLD -

\$55 Per Person

GARDEN SALAD

Mixed Greens, Heirloom Cherry Tomatoes, English Cucumbers,
Carrot Ribbons, Pickled Red Onions, Red Wine
& Fresh Herb Vinaigrette

CIDER BRINED PORK LOIN

Apricot & Stone Ground Mustard Compote

YUKON GOLD MASHED POTATOES

ROASTED BRUSSELS SPROUTS

NORTHWEST BERRY SHORTBREAD COBBLER

Whipped Cream

- PLATINUM -

\$65 per person

SEASONAL BISQUE

GARDEN SALAD

Mixed Greens, Heirloom Cherry Tomatoes, English Cucumbers,
Carrot Ribbons, Pickled Red Onions, Red Wine & Fresh Herb
Vinaigrette

STEELHEAD

Tomato Jam

TRI-TIP STEAK

Horseradish Cream & Red Wine Demi-Glaze

SEASONAL VEGETABLES

VANILLA BEAN CAKE

White Chocolate Ganache



Food & Drink

∞ CATERING POLICIES ∞

CONTACT

Robin Taylor at robin@drumhellers.com or (509) 302-1039

CONSIDERATIONS

All food and beverage pricing is subject to a 20% service fee and all pricing is subject to 8.7% sales tax. Pricing is based on per person unless otherwise indicated. Additional and custom menus are available. Please consult your Event Coordinator for more information.

MENU

Our private event menus are designed to provide the highest quality in product. Guidelines for menu structure are based on party size and our best ability to facilitate such service. Enhancements to the listed menu structure may incur additional fees, as determined by the Events Coordinator. If you wish to offer your guests additional entrées for plated meal service, please follow these guidelines:

- In order to provide the highest quality product, adherence to scheduled meal times and agendas is imperative. Uncommunicated delays in function start times may necessitate the re-preparation of food and result in additional fees charged at the hotel's discretion. Delays in start times more than one hour will additionally result in appropriately assessed labor charges.

GUARANTEE

Your final guaranteed attendance numbers are due to the Events Coordinator no later than fourteen (14) days prior to the function. In the absence of guaranteed attendance numbers, the expected attendance number indicated on your Event Order will be considered the guarantee. Guarantees may not be reduced within fourteen (14) business days prior to the function; increases will be accommodated based on the availability of product, not to exceed 10%. Charges will be based on the guaranteed attendance number, or actual guest count, whichever is greater.

CORKAGE

No beverage of any kind is permitted to be brought into the hotel by the client or their guests without special permission from the hotel and must be served by events. In such cases where the Events Coordinator has permitted wine to be brought in, a corkage fee of \$20 per 750ml bottle of wine will be assessed. (We will waive the corkage fee on the first bottle of Washington Wine). Corkage fees apply to all bottles.

ROOM RENTAL FEES

Event rooms and spaces are subject to a taxable (8.7%) room rental fee. The Event Coordinator will inform you of applicable rate.



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🔗 POLICIES CONT. 🔗

AUDIO/VISUAL

The Lodge at Columbia Point has a preferred in-house audio-visual inventory. Pricing and availability will be provided by the Event Coordinator. A fourteen-day notice for audio-visual needs is required. All in house equipment is maintained and managed by the hotel's staff. If you choose to use a third party for your event technology needs, additional charges may apply. All third-party equipment must be managed and/or supervised by the third-party vendor. The Lodge at Columbia Point reserves the right to approve all outside contractors. Certificates of insurance and liability will be required from all outside companies before the event. The Lodge at Columbia Point strongly recommends a technical rehearsal be conducted prior to the event start time. All customers acknowledge compliancy requirements in regards to volume of sounds produced in relation to the event.

DÉCOR

All decorations must receive prior approval from the hotel's Events Coordinator. The hotel does not permit hanging or affixing anything from its existing walls or ceilings without prior approval. Confetti and glitter are strictly prohibited. All signs and banners must also receive prior approval from the Hotel's Events Coordinator. The client is responsible for the prompt removal of personal items such as vases, frames, flowers, easels, signs, etc.)

SPECIAL CONDITIONS

Due to food safety, all food and beverages to be served on hotel property must be supplied and prepared by Drumheller's Food & Drink. Special occasion cakes will be the only exception.

The hotel may assess a non compliance fee of up to \$500 for outside food and beverage.

Please also note that consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Insurance regulations and health codes prohibit the hotel from allowing leftover food and beverage from being removed from the premises.

I agree to the terms and conditions outlined in the "Catering Policies".

Client Signature _____ Date _____