SAGECLIFFE
— RESORT & SPA —
WEDDINGS - CELEBRATIONS - EVENTS

BREAKFAST

CONTINENTAL BREAKFAST BAR $12pp

Coffee & Tea
Yogurt, Granola
Selection of Fresh Fruit
Toast with Butter and Jam
Bagel & Cream Cheese
House-made Scones

ADD-ONs

Sagecliffe Signature Eggs Benedict +$8pp
Scrambled Eggs +$4pp
Bacon +$4pp
Pork Sausage +$4pp
Breakfast Potatoes +$3pp

All Pricing is Subject to 22% Service Charge and 10.2% Tax
*pp = per person

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LUNCH BUFFETS

THE GREENHOUSE $20pp

Make your Own Sandwich or Salad
Salad: Romaine, Arugula
Choice of Seasonal Vegetables: Cucumbers, Tomatoes, Carrots, Celery
Choice of Protein: Chicken, Turkey, Ham (Steak +$8 Person)
Choice of Cheese: Parmesan, Blue Cheese, Cheddar, Provolone
Choice of Dressing: House-made Seasonal Special, Caesar, Oil & Vinegar, Ranch
House-made Brownies

AUTHENTIC "CASA DE EVA" FAJITAS $30pp

Pollo en Salsa Roja (Chicken Simmered in a Light Tomato Broth)
Pork Carnitas – (Pork Braised with Sweet Onions, Jalapenos, Garlic, Herbs & Spices)
Warm Tortillas
Seasoned Black Beans
Spanish Rice
Accompaniments:
Marinated Cabbage, Pico de Gallo, Salsa Rojo,
Salsa Verde, Guacamole, Roasted Jalapenos,
Cheddar Cheese, Queso Fresco, Sliced Limes
Mini Churros

A LA CARTE

10" Sagecliffe Wood Fired Pizza (Serves 1-2) $20/pizza

Sagecliffe Burger $22/burger
8 oz Kobe Beef, Cheddar Cheese, Bacon, Lettuce, Onion, Tomato, Sagecliffe Sauce, Brioche Bun, French Fries

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SNACKS

Fresh Baked Cookies (choice of chocolate chip, sugar, oatmeal raisin) $15.00 per dozen
Double Chocolate Brownies $15.00 per dozen
House Basked Muffins $15.00 per dozen
House Baked Scone $15.00 per dozen
House Popcorn – Parm Truffle or Butter $3pp
Garden Vegetables with Seasonal Dip $5pp
Pita Chips with Hummus $5pp

APPETIZERS

HOT

Sweet Chili Meatballs $8pp
Crispy Fried Pork Belly with Apple Butter & Pickled Garlic $10pp
Cajun-Style Shrimp $10pp
Salmon Tarts $10pp
Spinach Artichoke $10pp
Puffed Pastry Wrapped Brie (1-4 people) $18ea

PLATTERS & BOARDS

Fresh Sliced Fruit Platter $10pp

Charcuterie - *Preferred vendor:* www.noshgrazing.com
- Small Platter (2-6 people) - $75ea
- Medium Platter (6-12 people) - $125ea
- Large Platter (12-16 people) - $160ea
Grazing Cups (1 person) - $10ea

Small

Medium

Large

Grazing Cups

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Sagecliffe Resort and Spa
344 Silica Rd NW, Quincy, WA 98848
(509) 787-8000 | weddings@sageclifferesort.com

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TENDRILS DINNER BUFFET $85pp

MAINS - SELECT TWO

Cabernet Braised Short Ribs – Boneless Braised Short Ribs, Smoked Paprika, Cabernet Sauvignon

Prime Rib – Herb Crusted Prime Rib, Red Wine Demi-Glaze, Horseradish Cream Sauce

Seasonal Fish

Chicken Piccata – Chicken Breast with Wing, Butter, Garlic, Caper

Beef Tenderloin (Add+$15pp) - Salt Rubbed Tenderloin Red Wine Demi-Glaze

SALADS - SELECT ONE

Caesar Salad – Romaine Hearts, Parmigiano Reggiano, House-made Caesar Dressing & Croutons

Berry Salad – Mixed Greens, Seasonal Berries, Blue Cheese, Walnuts, Balsamic Vinaigrette

Roasted Beet Salad – Arugula, Walnuts, Blue Cheese, Honey – Truffle Dressing

SIDES - SELECT TWO

Roasted Seasonal Vegetables

Mashed Potatoes

Cauliflower Au Gratin

Butter & Herb-Smashed Fingerling Potatoes

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HOUSE-MADE DESSERTS

Chocolate Flourless Torte (5 people min) $12pp

House-made Cheesecake with Seasonal Fruit (5 people min) $12pp

Assorted Dessert Bites $12pp
(Blondies & Brownies, Milk & White Chocolate Chip cookies)

Seasonal Cobbler (5 people min) $12pp

Seasonal Gelato $10pp

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BANQUET BAR SERVICE

A bartender charge of $125.00 per bartender will apply. A cashier is required at a charge of $125.00 per cashier. (The bartender charge is waived at the point of reaching $750.00 at

Per Person Pricing (Minimum of 20 persons)

Beer & Cider

Local Beer, Hard Cider, Hard Seltzer, Soft Drinks is $12.00 per person for the first hour and $10.00 each hour of consumption after

Bar

	Premium Well	Top Shelf	Luxury
One Hour	$20 per person	$22 per person	$26 per person
Two Hours	$28 per person	$30 per person	$34 per person
Three Hours	$34 per person	$36 per person	$44 per person
Four Hours	$40 per person	$42 per person	$54 per person

Per Drink Pricing

	Premium Well	Top Shelf	Luxury
Mixed Drinks	$10	$14	$18
	Domestic Beer	**Local Beer**	**Import Beer**
Beer	$8	$10	$12

Beer Brands

Domestic	Local	Import
Coors	Georgetown	Corona
Coors Light	No-Li	Dos Equis
Budweiser	Ten Pin	Pacifico
Bud Light	Iron Horse	Stella
Miller	Whipsaw	Guiness
Michelob Ultra	Bale Breaker	

Bar Spirit Brands

	Premium Well	Top Shelf	Luxury
Vodka	Dry Fly	Belvedere	Grey Goose
Gin	Dry Fly	Tanqueray	Bombay Saphire
Rum	Meyer's Platinum	Bacardi	Zacapa
Bourbon	Jack Daniels	Woodinville	Jefferson's
Scotch	Johnnie Walker	Glenmorangie 10yr	Glenmorangie 12yr
Tequila	Hornitos	Patron	Don Julio

Cordials Amaretto, Bailey's, Frangelico, Grand Marinier, Kahlua (Offered with all tiers)

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BANQUET & CATERING POLICIES

MENU SELECTION & GUARANTEES
To ensure product availability, please determine the menu selection at least three (3) weeks prior to the event. In the event that your Organization requires a split menu, plated entrées are limited to a maximum of two (2) selections. **There will be an additional charge of $10.00 per person for any plated service.** The Hotel requires that the Organization produce place cards or tickets identifying the particular entrée selected by the guest. Menu pricing will be guaranteed 30 days in advance of the function.
A guaranteed attendance figure is required for all meal functions **three (3) business days prior to the function date** and is not subject to reduction. If Sagecliffe Resort is not advised by this time the estimated figure will automatically become the guarantee and is not subject to reduction. Increases are based upon approval by your event coordinator. If Sagecliffe needs to produce more meals than the initial amount guaranteed for a specific entrée, the Organization is responsible for paying for those additional meals upon completion of event. If fewer than the final guarantee number of guests attends the function the final guarantee number will be charged. The culinary and banquet staff will be prepared to accommodate 5% over the guarantee. In the event the actual guest attendance is above the 5% an additional charge of $10.00 per entrée will be applied to all guests and charged to the master account. If minimum revenue guidelines are not met in food and beverage the remaining balance will be billed as meeting room rental.

FOOD SERVICE
Sagecliffe Resort is responsible for the quality and freshness of the food served to our guests. In accordance with Grant County license restrictions, all food and beverage in public areas and meeting / event space of the Hotel must be supplied and prepared by the Hotel and is subject to State and local alcoholic beverage laws. Food and beverage is not permitted to be brought in without written approval from the Hotel. There will be a penalty of up to $500.00 per day for unauthorized food and beverage that is brought into and consumed in the meeting space. Hotel has the right to cancel the event as a last measure if this is not resolved. If food and beverage is removed the Hotel will no longer assume liability for these items. If alcoholic beverages are to be served on the hotel premises, (or elsewhere under the hotel's alcoholic beverage license), the Hotel will require that alcohol be provided by the Hotel and that such beverages be dispensed only by hotel servers and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

BEVERAGE SERVICE
Please note that sales and service of alcoholic beverages are regulated by the State of Washington. The State of Washington does not allow guests to bring alcoholic beverages into the Hotel. The Hotel reserves the right to terminate the event and a financial penalty will be assessed if any alcohol is found or brought into the Hotel. Additionally, no food or beverage may be removed from the event area at any time prior to, during or after the event.

FUNCTION ROOM ASSIGNMENTS
Room assignments are made according to the guaranteed minimum number of people anticipated. Because the actual attendance figures may vary from expected attendance we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures. It is agreed that the event will begin at the scheduled time and that all guests will vacate the function space at the time designated on the Banquet Event Order. An additional charge of $200.00 will be applied for every 30 minutes of occupancy past the confirmed end-time and charged to the master account. Additional time

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DECORATIONS AND ENTERTAINMENT
The Hotel will not permit the affixing of anything to the walls, floors or ceilings with nails, staples, tape or any other substance. Failure to comply with this policy may result in repair fees in amount to be determined by management. An additional cleaning fee of $300 may will be charged for any use of confetti and/or glitter before, during or after your event. Arrangements for security of equipment or decorations prior to the event can be made through your catering contact. Sparklers, pyrotechnics and fireworks are not allowed in the Hotel under any circumstance. If you select your own décor company approval must be obtained from your Catering Sales Manager. If your group has live entertainment or D.J. services the Hotel reserves the right to request the volume to be lowered if the Hotel receives noise complaints from other guests or groups. The Hotel also reserves the right to ask any live entertainment to leave immediately if they do not adhere to the noise restraints.

BILLING An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), certified funds or completed credit card authorization form.

BANQUET CHECK APPROVAL All itemized food and beverage Banquet Checks must be signed at the conclusion of the function. If the Banquet Check is not signed, the billing of the Hotel will be accepted.

PARKING Self-parking is available complimentary on the hotel premises.

GENERAL LIABILITY The Organization agrees to indemnify, defend and hold harmless Hotel from and against any claim, action, cause of action, liability, loss, damage or expense, including reasonable Attorney's fees to the extent caused in whole or in part by the negligent or willful act or omission of the Organization, its agents, officers, representatives, employees or guests. The Organization agrees to take full responsibility for any and all damage to Hotel premises by the Organization's staff or outside contractors. Hotel is NOT responsible for any loss or damage no matter what the cause to any samples, displays, equipment or personal effects brought into Hotel by the Organization or its invitees.