

HØST SUPPER CLUB



HOR D'OEUVRES & DISPLAYS

Welcome your guests to Lake Creek Lodge with a spread of appetizers and displays that will not only visually excite but have them going back for more!

Allergen key (GF- gluten free, DF- dairy free, Veg- vegetarian, V- Vegan)

\$70 per dozen (minimum of 2 dozen each)

SERVED COLD

Cucumber and Smoked Salmon | *Whipped cream cheese, smoked salmon, dill pickle (GF)*

Bruschetta | *Heirloom tomato, roasted red pepper hummus, basil (DF, V)*

Deviled Eggs | *House-cured pork belly, tomato onion jam, chive (DF, VEG)*

Ahi Poke | *Fried wonton, white soy, sesame, green onion (DF)*

West Coast Oysters | *Seasonal mignonette (+ market price) (GF, DF)*

Beef Carpaccio Crostini | *Oregon coast wasabi cream, pickled shallot, truffle oil*

SERVED HOT

Figs in a Blanket | *Goat cheese, bacon lardon, balsamic reduction*

Fennel Sausage-Stuffed Mushrooms | *Herb pistou (GF)*

Bacon Wrapped Dates | *Rogue blue cheese, Marcona almond, spiced honey (GF)*

Heirloom Carrot Tarts | *Herb whipped ricotta, Hazelnut (VEG)*

Artichoke Fritters | *Feta, Local honey mustard (VEG)*

Korean Fried Cauliflower | *Gochujang, butter lettuce, pickled carrot (V)*

RECEPTION DISPLAYS

Locally sourced fruit platter | **small \$35 (8-12 ppl) medium \$55 (20-30 ppl) Large \$95 (40-50 ppl)** - *Assortment of seasonal fresh fruit | Melons, mixed berries, grapes*

Seasonal vegetable mezze platter | **small \$35 (8-12 ppl) medium \$55 (20-30 ppl) Large \$95 (40-50 ppl)** - *Assortment of seasonal grilled, pickled and fresh vegetables | roasted red pepper hummus, olive tapenade, tzatziki dip, grilled flatbread*

Charcuterie Platter | **small \$96 (6-12 ppl) medium \$240 (20-30 ppl) Large \$375 (40-50 ppl)** - *A selection of 4 top shelf cured meats, variety of 3 PNW cheeses, mixed olives, house pickled vegetables, rosemary crostini, toasted baguettes, house mad fig mostarda, house jam, local honeycomb, stone ground mustard*

Cheese platter | **\$82 (6-12 ppl) medium \$220 (20-30 ppl) Large \$325 (40-50 ppl)** - *variety of 3 PNW cheeses, mixed olives, house pickled vegetables, rosemary crostini, toasted baguettes, house mad fig mostarda, house jam, local honeycomb, stone ground mustard*

BUFFETS

Our Lake Creek Buffet features a delicious selection of locally sourced organic greens, Painted Hills bavette steak, and wild Alaskan halibut, prepared to perfection. Our buffets offer a variety of dietary options, including gluten-free, vegetarian, and vegan dishes, ensuring that all your guests can enjoy a delicious meal

Allergen key (GF- gluten free, DF- dairy free, Veg- vegetarian, V- Vegan)

20 person minimum

REHERSAL / SPECIAL EVENT BUFFETS

1 Protein *\$50 per person*

2 Proteins *\$65 per person*

Dinner Rolls | *Whipped butter (Veg)*

Local organic mixed greens | *Cucumber, tomato, croutons; (Ranch, Balsamic, citrus vinaigrette)*

CHOICE OF PROTEINS:

Smoked chicken | *Chimichurri (GF, DF)*

Pulled pork | *House BBQ (mild and/or spicy) (GF, DF)*

Linguica sausage | *Talero roll, salbitxada, crema, cotija (GF)*

Pork spare ribs | *House BBQ (mild and/or spicy) (GF, DF)*

CHOICE OF 2 SIDES:

Mac N Cheese | *Smoked gouda, White cheddar (GF, Veg)*

Baked Beans | *Pork belly or veggie only (GF) or (V)*

Collard Greens | *Ham hock or wild mushroom mix (GF) or (V)*

Potato Salad | *Whole grain mustard, capers, olives, eggs, onion (GF)*

CHOICE OF 1 DESSERT:

Lemon Bars | *Shortbread crust, powdered sugar*

Banana Pudding | *Vanilla wafer, caramel*

***Special request welcome*

WEDDING/ SPECIAL EVENT BUFFETS

LAKE CREEK BUFFET

\$84 per person or choose your own combo MINIMUM \$50 PER PERSON

Dinner rolls | whipped butter (Veg) **Included**

Local organic green & frisee salad | Roasted beets, orange segments, candied hazelnuts, pickled shallots, goat cheese, herbed apple cider vinaigrette (GF, Veg) **\$8 pp**

Caesar salad | Sourdough croutons, shaved parmesan, house Caesar dressing **\$6 pp**

Honey glazed heirloom carrots, Heirloom Beets | Pistachio, goat cheese (GF, Veg) **\$8 pp**

Grilled asparagus | blistered cherry tomatoes, grilled lemon, parmesan **\$8 pp**

Roasted Garlic whipped potato | (GF, Veg) **\$6 pp**

Painted hills bavette steak | Wild mushroom bordelaise (GF) **\$24pp**

Pan seared wild Alaskan halibut | citrus beurre Blanc (GF) **\$20 pp**

Campfire tart | Marshmallow, graham cracker, dark chocolate, Bordeaux cherries **\$8 pp**

SOUTHERN FRONTIER

\$64 per person or choose your own combo

Dinner Rolls | Whipped butter (Veg)

Romaine Salad | Black beans, tomato, cotija cheese, shaved radish, corn, tortilla strips, cilantro citrus vinaigrette **\$8 pp**

Tortilla Chips | Queso fresco, salsa roja, crema, guacamole, warm flour tortillas, Spanish rice and pinto beans (GF) **\$8 pp**

Mexican Street Corn | Lime, cilantro, cotija (GF, Veg) **\$8 pp**

Roasted Poblano | Chili & onions **\$8 pp**

Marinated Grilled Chicken | (GF, DF) *\$18 pp*

Grass Fed Skirt Steak Carne Asada | *Adobo marinade (GF,DF) \$20 pp*

Churro Cheesecake Bars (Veg) *\$8 pp*

THE GREAT NORTHWEST

\$80 per person or *choose your own combo*

Dinner Rolls | Whipped butter (Veg) *Included*

Local organic Green & Frisee Salad | Almonds, dried cranberries, blue cheese, sherry-shallot vinaigrette (GF, veg) *\$8 pp*

Caesar salad | Sourdough croutons, shaved parmesan, house Caesar dressing *\$8 pp*

Grilled Broccolini | Blistered tomato, pecorino romano, lemon (GF, veg) *\$8 pp*

Crispy Brussel Sprouts | Spiced honey, Marcona almonds, pomegranate *\$8 pp*

Wild Rice Pilaf | Butter, fine herbs (GF, Veg) *\$8 pp*

Pacific King Salmon | Citrus gremolata (GF, DF) *\$24 pp*

Pan-seared Mary's Free Range Chicken Breast | Wild mushroom chicken jus (GF) *\$18 pp*

Double Chocolate Brownies | Walnuts (Veg) *\$12 pp*

ALCOHOL ORDERING FAQS & CALCULATIONS:

HØST Supper Club's per client cost for a pint of beer, glass of wine or cocktail will reflect what a retail bar would charge locally.

On average, a wedding weekend client may expect to spend the following numbers on alcohol for a wedding weekend. Please keep in mind that these prices are based on an average of 4-6 drinks per guest per night (Friday and Saturday).

50-99 Guests: \$2,500-\$4,000 *not including gratuity. 100-115+ Guests: \$4,000-\$6,500 *not including gratuity.

Cost Breakdown:

Wine: *\$10-\$12+ per glass per person*

Beer: *\$6-\$8 per pint per person*

Batched Cocktails: *\$10-\$14 per drink per person*

Things to consider:

- Most weddings average between 4-6 drinks per guest per event night.
- How that is split between beer, wine and cocktails will be different for every group (you know your group best).
- Any unopened wine will go home with you.
- You are welcome to fill growlers if there is beer left in the kegs.
- When making your alcohol order, determine if you are most comfortable having leftover alcohol, or running out of alcohol during your event.
- Batched cocktails are made fresh prior to your event, additional batched cocktails cannot be made day of.

Cooperage & Package Volumes:

1/2 Barrel Keg - 124 Pints

1/6 Barrel Keg - 41 Pints

1/4 Barrel Keg (limited availability) - 62 Pints

Case of Wine (12 Bottles) - 48, 6oz Pours

Batch Cocktail (Gallon) - Varies by Cocktail, 21 - 51 Servings.

TOTAL DRINK ESTIMATE:

Estimate your guests' consumption: Guest Count x Average # of Drinks per Guest = Total Drinks per service.

We suggest calculating your order for a minimum of 2 glasses of wine or 2 pints of beer and 3 cocktails per guest. Orders are due a minimum of 4 weeks prior to your event.

CATERING & EVENT CONTRACT INFO

EVENT DEPOSIT (DEPOSITS ARE NONREFUNDABLE):

Event Deposit will be applied to final invoice

DEPOSIT SCHEDULE

DEPOSIT AMOUNT DUE DATE

1st Deposit: Event Deposit of \$1,500 due 180 Days Prior to Event Date

2nd Deposit: 50% of Food & Beverage Quote due 90 Days Prior to Event Date

3rd Deposit Remaining 50% of Food & Beverage Order due (*Event Deposit will be applied to final invoice*) 60 Days Prior to Event Date

Either a cashier's check or credit card can be used to facilitate these deposits. Failure to remit the appropriate pre-payment on a timely basis will be considered a cancellation by Group and Group shall forfeit deposits made. HØST Supper Club reserves the right to revise the deposit schedule if Group's event changes in size or expense.

FOOD & BEVERAGE MINIMUMS

● Wedding Rehearsal & Restaurant Buyout Food & Beverage Minimums are as follows:

October 16th - May 15th: \$1,500 Dinner, \$750 Lunch Service, \$500 Breakfast Service

May 16th - October 15th: \$3,000 Dinner, \$1500 Lunch Service, \$750 Breakfast Service

● Wedding Reception Food & Beverage Minimums are as follows:

October 16th - May 15th: \$3,000 Dinner, \$750 Lunch Service, \$500 Breakfast Service

May 16th - October 15th: \$5,000 Dinner, \$1500 Lunch Service, \$750 Breakfast Service

● All Minimums are pre auto gratuity

● A \$500 Service / Setup Fee will be applied to all individual Breakfast Service, Lunch Service & dinner service scheduled outside of rehearsal & reception dinners. An additional \$500 Service Fee will be applied to services rendered on non-business days.

BAR SERVICE MINIMUM

Bar Service Minimum is applied to Food & Beverage Minimum. The guest count listed in the LCL wedding contract will determine the bar minimum for the beverage order:

0 - 60 Persons - \$1,000.00 per day, includes (1) bartender

61 - 100 - \$1,500.00 per day, includes (2) bartenders

101 - 160 - \$2,000.00 per day, includes (3) bartenders

All Minimums are pre autogratiuity

ALCOHOL & BAR SERVICE

● HØST Supper Club will supply, serve, and sell all alcoholic beverages during all group events at all campus venue sites

● Bar Minimum includes up to 3 hours of service on Friday (Rehearsal) and up to 5 hours of service on Saturday (Reception)

● Restaurant Buyout includes 5 hours of service ending no later than 10pm

● A \$250 Bar Setup Fee will be added for each day of service as setup is required daily

- Additional bar stations and staffing are available for:
 - \$500 per beer/wine bar station or \$650 for beer/wine/batched cocktail bar station, each with 1 additional bartender for up to 4 hours of service
 - \$50/hour per additional bartender
- Barware includes flute, stemless wine, and pint glasses. Water goblets are not provided
- Clients are not allowed to provide alcohol for events
- (3) Gallons of Brewed Iced Tea & Fresh Juiced Lemonade will be included for each day of service. Water is included for each day of service
- LCL is a beer, wine and batched cocktail venue only
- HØST Supper Club will serve all alcoholic & nonalcoholic beverages for your event. Batched cocktails are sold by the gallon, beer is sold by the keg, wine is sold by the case
- A 22% autogratuity will apply to all alcohol, beverage service and nonalcoholic beverages
- Standard glass and disposable barware will be provided by HØST Supper Club. Glassware will transition to disposable barware 1 hour prior to end of service
- HØST Supper Club abides by all Oregon Liquor Control Commission rules including:
 - Alcohol will not be served to anyone under the age of 21
 - Anyone appearing under the age of 30 will be asked for proof of identification
 - Anyone showing visible signs of intoxication will not be served and/or will have their drink removed
 - Self-serve alcohol at group events is not allowed
- HØST Supper Club reserves the right to close the bar at any time and/or refuse service to anyone
- Alcohol service will end no later than 8:45pm for the rehearsal dinner and 9:45pm for the reception & restaurant buyout
- Bar requests, menus and plans are due to the caterer 60 days prior to the event date. No exceptions. If no menu is present at this time, clients will be limited to our in-house beer and wine selections
- Personal alcohol may be consumed inside cabins and on cabin decks only

COURTESY PROTOCOL

- HØST Supper Club embodies a culture that is free from all forms of discrimination, harassment and abuse. We treat our clients and their guests with dignity and respect and expect similar treatment in return
- HØST Supper Club reserves the right to request any person or group of people to leave the premises if their behavior is unruly, disrespectful, harmful, or determined to be harassment to other guests or staff.

Assistance from law enforcement agencies may be required if this request is not met immediately

- HØST Supper Club reserves the right to cancel your event should any form of harassment or abuse be identified towards our staff, or LCL guests and or homeowners

DATE CHANGES

- Upon receipt of a signed Catering Contract and Event Deposit the date range for your event will be locked

- Date Change Requests are subject to approval by HØST Supper Club Management

- Date Change Requests must be submitted in writing

MISCELLANEOUS

- HØST Supper Club is an independent business located inside of Lake Creek Lodge (the venue). Please note, HØST Supper Club and it's employees are not responsible for any venue operations

- Full service plated dinners are available for parties of 16 - 40. Buffet-Style Service will be applied to parties larger than 40 persons

- Children / Kids are considered 5 years or younger during time of event