

Unparalleled Beauty. Uncompromising Excellence!

Executive Chef: Justin Kronen ■ 345 S Shore Rd, Quinault, WA ■ (360) 288-2918 www.olympicnationalparks.com

Nourishment inspired by our surroundings

One of the most powerful ways to experience a region's culture is through the palate. Aramark's one-of-a-kind dining destinations bring together fresh and creative local cuisine that celebrates delectable regional flavors.

Culinary Professionals

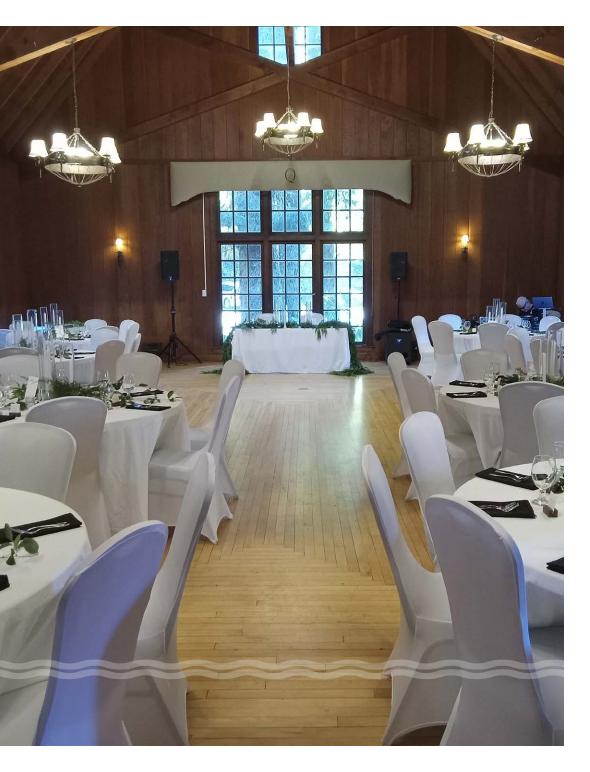
At the core of our desire to deliver experiences to enrich and nourish lives is our people. That's why we recruit, hire, train, develop and retain the best culinary talent in the country. This includes participation in the Culinary Institute of America Pro Chef Certification program. The program has provided many of our tenured chefs the opportunity to enhance and improve their culinary skills as they reinvigorate their passion for food. From crafting inventive recipes for spectacular dishes to efficient production and eye-pleasing presentation, our chefs create superb and unforgettable dining experiences.

Catering and Event Planning

Whether a meeting, wedding or corporate holiday party, Aramark makes every event memorable. We take care of everything—providing the food, beverages, planning and staff to meet any catering need. From our masterful execution of VIP events to the successful completion of the largest of international sporting event functions, the Aramark team has built our reputation on exceeding our clients' expectations. Our catering standards manual ensures exceptional leadership, communications, employee appearance, skills, and food presentation, quality, and service delivery.

Healthy, sustainable food

Aramark raises the bar in "Farm to Fork" food sourcing practices. We're committed to sourcing local and regional foods in accordance with client expectations. Beyond offering cage-free eggs and hormone-free meats, each location strives to follow the Environmental Working Group's (EWG) Shopper's Guide to Pesticides and Produce when ordering organic grown items. Additionally, we support sustainable sourcing practices as outlined in the Monterey Bay Seafood Watch program. Lastly, all vendors that provide food for Aramark Parks and Destinations are Good Agricultural Practices (GAP) certified. Adhering to these guidelines ensures we're able to provide healthy options for our visitors. Bon appétit!



Weddings

Site Rental

Say "I do" in a sanctuary of peace and elegance while surrounded by the people you cherish most. Lake Quinault Lodge is ready to ensure that every moment of your wedding day is beautifully crafted and incredibly special.

For weddings, it is essential to rent furniture from our trusted partner, Olympic Farm Styles. They provide a wide range of furniture options that perfectly suit the atmosphere and aesthetics of wedding celebrations. By relying on their expertise and quality products, we can ensure that every aspect of the event is adorned with elegant and comfortable furnishings. Please visit www.olympicfarmstyleevents. com for event packages and pricing.

Peak Season: May 15th through October 15th* Shoulder Season: October 16th through May 14th*

*Rental of event sites are not allowed during Holidays or Special Events

^{**}Prices listed do not include sales tax

Wedding Packages

Intimate Lake Quinault Boat Wedding

The Lake Quinault Boat Wedding Package is the perfect choice for couples seeking a unique and intimate wedding experience. This package is designed for a party of 12 people, ensuring that your special day is shared with your closest family and friends.

Seasonal wedding Memorial Day - Labor Day \$1,250 (12 guests)

Our Intimate Lake Quinault Boat Wedding includes:

2-hour boat ride

The Lake Quinault Elopement

For the bride and groom who want a beautiful but simple wedding. Choose for your ceremony to take place where breathtaking views and the serene ambiance of nature set the perfect stage for a wedding day unlike any other.

Site Fee: \$2,000 (2-28 guests)

Our Lake Quinault Elopement wedding includes:

Gazebo, or Ballroom ceremony

A reservation at Roosevelt Dining Room

Extra: Ballroom use for reception \$1,000. This includes tables and chairs.

Food and Beverage min \$2,500 for Ballroom

The Roosevelt Wedding

For couples seeking a truly unique and memorable wedding experience, the Roosevelt package at Lake Quinault Lodge offers the perfect blend of natural splendor, historic charm, and modern comforts to make their dream day a reality, all within the stunning, unspoiled wilderness of the Pacific Northwest.

Peak Season: \$7,500 (50-150 guests)

Shoulder Season: \$5,000
Our Roosevelt Wedding includes:

Ballroom

Gazebo, or Lawn Space

The Beverly Wedding

Nestled in the heart of the majestic Olympic National Park, the Lake Quinault Lodge offers an enchanting setting for couples seeking a wedding that seamlessly blends rustic charm with natural beauty. Our Beverly Wedding Package celebrates this intimate connection, creating memories that last a lifetime against the backdrop of stunning landscapes, lush forests, and the tranquil waters of Lake Quinault.

Peak Season: \$5,000 (29-50 guests)

Shoulder Season: \$3,000
Our Beverly Wedding Includes:

Ballroom

Gazebo, or Lawn Space

Table and chairs for Ballroom only.

Food and Beverage min \$2,500 for Ballroom

Additions

Wedding Menu Tasting: \$250 (includes 3 proteins and 4 sides)

Wedding Activities

Invite your wedding guests to create lasting memories by exploring the natural splendor of Lake Quinault. They can hike through lush temperate rainforests, take a beautiful rainforest guided tour or paddle the serene waters, all while enjoying a 10% discount on any of our exciting outdoor activities. Simply have them mention the wedding at the front desk to redeem the offer, both before and after the big day.

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Recommended Vendor List

Tent and Décor Rentals

OLYMPIC FARM STYLE EVENTS
Port Orchard, WA
(360) 930-4155
olympicfarmstyleevents.com
(Note: this is our exclusive vendor for wedding tent rentals)

Wedding and Event Planner

EMERALD ENGAGEMENT Seattle, WA Carley Schmitt 505.977.5389 carly@emeraldengagements.com

Florists

HARBOR BLOOMS Aberdeen, WA (360) 532-0300 Harborblooms.com

WILLIAMS FLOWERS Olympia, WA (800) 458-7430 williamsflowers.com

Photographers

ADRIEN CRAVEN Seattle, WA (Serves NW WA) Adriencraven.com

RED BOX PICTURES Seattle, WA (Serves all of WA) (206) 971-7467 Redboxweddings.com

WORKS BY SARAH JANE PHOTOGRAPHY Serves WA and OR Worksbysarahjane.com

Bakeries

ANJULI'S CAKE REFLECTIONS Olympia, WA Anjuliscakereflections.com

GOTTI'S SWEETS Olympia, WA (360) 559-5626 Gottisweets.com

Salons and Spas

OCEANA SPA Aberdeen, WA (360) 532-8182 Oceanaspa.com

OLY MELT, Olympia, WA (360) 490-4610 Olymelt.com

OLYMPIA HAIR COMPANY Olympia, WA (360) 878-9928 Olympichaircompany.com

Charter Services

STARLINE LUXURY COACHES
Seattle, WA (Serves western WA)
www.discoverstarline.com/

DJ Services

ADAM'S DJ SERVICE Tacoma, WA (Serves western WA) (253) 952-2156 adamsdjservice.com

WE PLAY THE KUTZ Matt and Angela, Aberdeen,WA groove.angela@gmail.com (360) 591-4718 or (360) 513-5225 www.facebook.com/DjBubblicious1



Lake Quinault Lodge offers a breathtaking and serene setting for your next corporate event. Imagine your team building exercises or executive strategy sessions taking place against the soothing backdrop of the lake's glistening waters, with the gentle sounds of the forest echoing all around. In the evenings, you can host elegant receptions and dinners in our beautiful Ballroom that seats up to 80 guests, where your guests can enjoy fine cuisine, and breathtaking

sunset views over the lake. And for those seeking adventure, the surrounding Quinault Rainforest offers endless opportunities for hikes, kayaking, and rainforest tours, allowing your colleagues to reconnect with nature and return to the office feeling refreshed and inspired. With its remote, untamed beauty and wealth of activities and amenities, Lake Quinault is the perfect destination to host your next unforgettable corporate gathering.

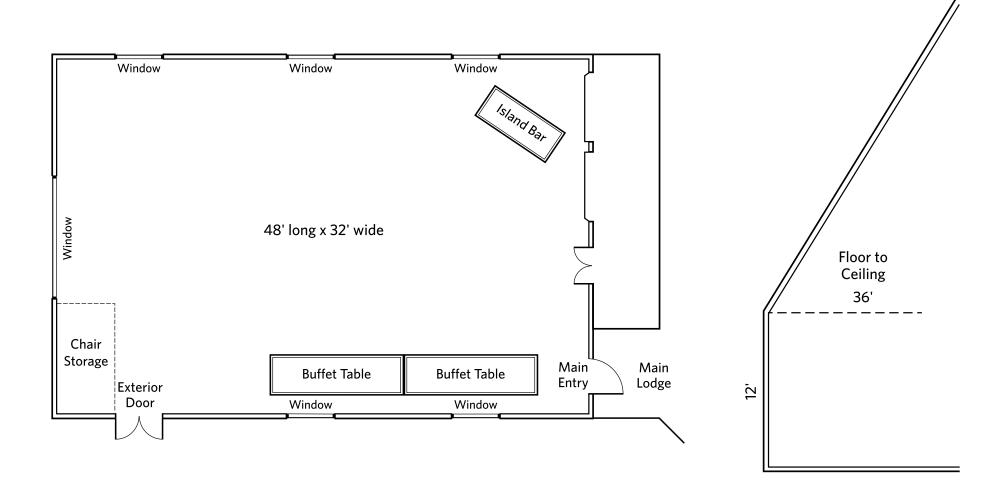
Site fee: \$1,000 per day, plus tax

Includes:

Room setup and break down Tables and Chairs AV Equipment Wi-Fi Projector if needed

*Catering available at additional cost.

Auditorium/Ballroom





Catering Menu

Appetizers

Chilled

JUMBO TIGER SHRIMP COCKTAIL

classic cocktail sauce, roasted garlic aioli \$52 per dozen

CAPRESE SALAD SKEWERS

cherry tomatoes, fresh mozzarella, basil, balsamic \$40 per dozen

ROASTED BEEF TEA SANDWICHES

sourdough, whole grain mustard, roasted garlic aioli, arugula, shaved celery \$50 per dozen

Warm

MINI CRAB CAKES

with house dill remoulade and spicy sriracha mayo \$60 per dozen.

SMOKED SALMON CANAPES

sourdough, fried capers, celery, shaved red onion \$45 per dozen.

COCONUT SHRIMP

Thai coconut peanut and sweet red chili sauce \$42 per dozen

BACON-WRAPPED SEA SCALLOPS

with classic cocktail sauce and Cajun bbq aioli \$70 per dozen

WILD MUSHROOM BRUSCHETTA

with Boursin cheese, chives, garlic baguette \$35 per dozen

BLACK FOREST HAM-WRAPPED GRILLED ASPARAGUS

with mint raita sauce \$35 per dozen.

PORK POT STICKERS

honey-ginger soy sauce, roasted garlic aioli \$40 per dozen.

Displays & Platters

(platter prices are based on service for 50 guests)

FRESH SEASONAL FRUIT PLATTER

array of sliced and diced fresh fruit, honey greek yogurt \$250 per platter

ANTIPASTO DISPLAY

cured chef-selected meats, marinated vegetables, olives, cheese, variety of crackers, whole grain mustard, dried fruits and nuts \$400 per platter

SMOKED SALMON MOUSSE CREAM CHEESE

fresh dill, lemon zest, served with assorted crackers, capers, and chopped red onion \$425 per platter

DOUBLE-CREAM BAKED BRIE IN PUFF PASTRY

with raspberry chipotle served with assorted crackers \$350 per platter (2 wheels per 50 people)

VEGETABLE CRUDITES

fresh crisp vegetables with French onion dip and buttermilk ranch \$200 per platter

ARTISANAL CHEESE AND CRACKERS

variety of imported and domestic cheese, fresh and dried fruit, fresh herbs, assorted crackers, and garlic crostini \$350 per platter

HOUSE-MADE HUMMUS PLATTER

lime tahini sauce, grilled pita bread, Roma tomatoes, cucumbers, kalamata olives, extra virgin olive oil, parsley, and smoked paprika \$300 per platter

Buffet Entrees

Pick up to 3 entrees (price determined on highest priced item), and up to 5 side dishes. Additional selections available at \$15 per person per selection.

Assorted bread and rolls included.

Meat

PAN-SEARED BEEF TENDERLOIN

with a demi-glace \$62 per person (\$150 carving station)

TRADITIONAL SLOW-ROASTED PRIME RIB

choice beef, fresh thyme and Dijon-rubbed, au jus, horseradish cream sauce \$65 per person (\$150 carving station)

NICKY FARMS STUFFED PORK LOIN

focaccia bread, bacon, apples, celery, fresh thyme, white wine, apple cider reduction \$52 per person (\$150 carving station)

RIGATONI PASTA WITH FENNEL SAUSAGE

tomato basil cream sauce, baby spinach, wild mushroom, Pecorino Romano \$45 per person

Poultry

ACHIOTE LIME CHICKEN

Monterey Jack bechamel, pico de gallo, crispy tortilla strips, cilantro \$48 per person

CHICKEN MARSALA PROSCIUTTO HAM

sauteed mushrooms, garlic, marsala wine, Italian parsley, and oregano \$46 per person

Seafood

SEARED LOCAL KING SALMON

roasted tomato beurre blanc, roasted tomatoes, and Italian parsley \$60 per person

GRILLED TIGER SHRIMP

red peppers, bacon, caramelized leeks, roasted garlic, white wine, scallions, brown butter \$54 per person

PAN-SEARED PACIFIC HALIBUT

brown butter, lemon, fresh dill, butter, crispy onions \$60 per person

Vegetarian

BLACK BEAN CAKES

with lime crème sauteed onions, red peppers, toasted cumin, grilled scallions, pico de gallo \$45 per person

VEGETARIAN PENNE PASTA

with an alfredo roasted garlic cream sauce, roasted broccoli rabe, bell peppers, white wine, toasted almonds, Pecorino Romano, white truffle oil \$45 per person

PESTO CAVATAPPI PASTA

extra virgin olive oil, toasted pine nuts, parmesan cheese, sauteed seasonal vegetables, shaved parmesan cheese, basil \$45 per person





Buffet Sides

(select up to 5)

Salads

CLASSIC CAESAR SALAD

Caesar dressing, croutons, and parmesan cheese

CHOPPED ICEBERG SALAD

with bacon, red onion, tomatoes and crumbled blue cheese

ORGANIC MIXED GREENS SALAD

with cherry tomatoes and crumbled blue cheese

CHILLED COUSCOUS SALAD

with cranberries, parsley, spiced pecans, and lemon thyme vinaigrette

Starch

SMASHED RED BLISS POTATOES

sour cream and chives

WILD RICE PILAF

carrots, onions, celery, garlic, and thyme

ROASTED FINGERLING POTATOES

with garlic and thyme

RED BLISS SMASHED POTATOES

with rosemary, white truffle butter and Italian parsley

CREAMY PARMESAN POLENTA

Vegetables

ROASTED BROCCOLINI

seasoned with sea salt and browned butter

GRILLED ASPARAGUS

with roasted garlic butter

ROASTED ROOT VEGETABLE

with fresh thyme and aged balsamic reduction



Breakfast Buffets

(designed for 25 or more)

OLYMPIC CONTINENTAL

seasonal fruit, assorted pastries, yogurt, berries, brown sugar, granola, and oatmeal \$40 per person

THE BEVERLY

fresh seasonal fruit breakfast sausage, applewood smoked bacon, scrambled eggs and seasoned breakfast potatoes, biscuits, and sausage gravy \$45 per person

ROOSEVELT BREAKFAST

seasonal fresh fruit, scrambled eggs, applewood smoked bacon, breakfast sausage, hot oatmeal with brown sugar and cranberries, seasoned breakfast potatoes, and fresh biscuits \$42 per person

Casual Buffets

(designed for 25 or more)

THE TRADITIONAL

grilled hamburgers, all-beef hot dogs, potato salad, coleslaw, baked beans, potato chips and seasonal fruit. Served with water, canned soda, and assorted pastries \$35 per person

THE RAINFOREST

sliced deli meats, roast beef, turkey and smoked ham, cheddar, Swiss, provolone, tomato, onion, lettuce, pickles, and pasta salad \$38 per person

THE BACKYARD

grilled hamburgers, veggie burgers, all-beef hot dogs, potato salad, coleslaw, baked beans, corn on the cob, potato chips and seasonal fruits. Served with assorted canned soda and assorted cookies \$40 per person

BBQ COOK OUT

pulled pork sandwiches, grilled honey-glazed grilled chicken, slaw, corn, and fruit salad. Served with water, canned soda, and assorted pastries \$45 per person



Sweets and Treats

Bakery Items

BROWNIES \$24 per dozen

ASSORTED MUFFINS

\$30 per dozen

ASSORTED DANISH PASTRIES

\$35 per dozen

CROISSANTS

\$30 per dozen

ASSORTED COOKIES

\$30 per dozen

Snack Items

WHOLE FRUIT

\$5 per person

POPCORN

\$5 per person

GOURMET SNACK MIX

\$5 per person

POTATO CHIPS & RANCH DIP

\$7 per person

MARSHMALLOW CRISPY TREATS & CANDY

\$5 per person

Additional Services and Amenities

Hand-Passed Hors d'oeuvres and beverages

\$35 per hour, per server (plus gratuity)

Carving Station

\$150, plus gratuity

Action Station

\$150, plus gratuity

Butler Champagne Toast

(serves 60 guests)

- Well Champagne \$325
- Premium \$425
- Apple Cider \$250

Cake Cutting Fee

Includes dessert plates, silverware, napkins \$2.50 per plate, plus gratuity



Beverage Services

Hosted Full Bar

Hosted Beer & Wine Bar

Beverage Tickets \$15 per ticket

(gratuity not included)

Tally by consumption

Cash Bar

Hosted Bar, \$35 per hour, per bartender, plus cost of alcohol. Beverages may be contracted by consumption over a specified time frame or by a pre-set dollar amount.

Beverage Pricing

Beer

FULL KEG

Domestic, imported, and microbrews Prices vary, please inquire

PONY KEG

(7.75 gallons) serves approximately 82 twelve oz. Prices vary, please inquire

Wine

HOUSE WINE GLASS

Starting from \$10

HOUSE WINE BOTTLE

Starting from \$40

Corkage Fee: Outside wine and champagne may be served by our staff for a \$20 fee/750 ml.

Liquor

WELL DRINKS

TOP SHELF DRINKS

\$12 \$16

SIGNATURE COCKTAILS

Made with premium spirits \$18

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No Outside Liquor Permitted.

Non-Alcoholic Beverages

DILLANO'S HOUSE BLEND COFFEE

(Regular or decaffeinated) \$40 per gallon

ASSORTED HERBAL TEAS

\$30 per gallon.

LEMONADE/ICED TEA

\$30 per gallon

12 OZ BOTTLED SPRING WATER

\$5 per bottle

PEPSI CANNED SODA

\$5 per can

ASSORTED JUICE

\$5 per glass

Beer

Draft Beers

Cider Boys Hard Cider Elysian Space Dust IPA 7 Seas Brewing Cutts Amber Iron Horse Irish Death Porter Widmer Brothers Hefeweizen Chainline Polaris Pilsner

Bottled Beers

Stella Artois **Bud Light** Shock Top O'Doul's N/A

Non-Alcoholic

Redbull Spritzer Italian Soda Ginger Beer

Wine

Sparkling	
Prosecco, Ruffino	\$12/\$42

Whites Chardonnay, Rodney StrongSonoma County, California	\$15/\$49
Pinot Grigio, Erath Oregon	\$14/\$46
White Blend, Olympic CellarsColumbia County, Washington	\$12/\$42
Riesling, St Michelle Columbia Valley, Washington	\$12/\$40
Sauvignon Blanc, Kim Crawford New Zealand	\$15/\$46

Rosé

The Pale	\$15/\$49
Provence, France	

Reds

Pinot Noir, Erath Oregon	\$15/\$49
Cabernet, Josh Cellars California	\$15/\$46
Red Blend, Browne Columbia County, Washington	\$12/\$42
Cabernet, BrowneColumbia Valley, Washington	\$15/\$46





Bar Packages

Tavern Package

(Beer and Wine)
Upcharge for premium selections
1st hour \$25/per person

Additional \$22/per person

Top Tier Package

(Beer, Wine and Well Liquor)
1st hour \$26/per person
Additional \$24/per person

Premium Package

(Beer, Wine and Top Shelf)
1st hour \$29/per person
Additional \$26 /per person



345 South Shore Road • Quinault, WA 98575 email: group-olympic@aramark.com www.olympicnationalparks.com/lodging/lake-quinault-lodge