

WENATCHEE CONVENTION CENTER



WENATCHEE
CONVENTION CENTER
AT THE STANLEY CIVIC CENTER

MADE IN THE USA

2019 CATERING MENU

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WELCOME

The Wenatchee Convention Center prides itself on the outstanding quality of foods & services provided to our guests. We believe the combination of our fresh ingredients, variety of menu options & experienced staff can create a memorable experience for each individual guest.

Wenatchee Convention Center
509-662-4411

121 N. Wenatchee Avenue
Wenatchee, WA 98801

www.wenatcheeconventioncenter.com

DISCLAIMER

We understand that there are dietary restrictions that will need to be accommodated & are happy to oblige in every possible way. We take these needs very seriously as our guests are top priority.

However, it is not possible for us to cater to all specific allergies & dietary needs. Our kitchen facility is geared towards serving large groups a specific menu. Unless prior arrangements have been made, we are limited to stock on hand.

In addition, those with severe allergies or serious dietary needs or restrictions may have to provide their own meals to ensure safety. Our kitchen is not equipped with a separate facility for eliminating the possibility of cross-contamination. We will always do our best to provide an exceptional dining experience to every guest & we are happy to accommodate special needs whenever possible.

YOU WILL SEE THESE SYMBOLS THROUGHOUT THE MENU TO INDICATE VARIOUS DIETARY INFORMATION:

VEG = VEGETARIAN | CONTAINS NO MEAT, POULTRY OR FISH PRODUCTS

GF = GLUTEN FREE | CONTAINS NO WHEAT PRODUCTS

DF = DAIRY FREE | CONTAINS NO DAIRY PRODUCTS

V = VEGAN | CONTAINS NO ANIMAL PRODUCTS

Note: These labels are for general standards & practices. They are not an absolute guarantee. Human error & cross-contamination are a possibility. Also, products purchased by WCC may change ingredients at any time without our knowledge. The WCC does conduct a biannual label review in an effort to keep our menus current.

BEVERAGES

NON-ALCOHOLIC BEVERAGES

Freshly Brewed Regular & Decaffeinated Coffee, Herbal Teas

Hot Chocolate

Freshly Brewed Iced Tea

Lemonade

Sparkling Cherry Limeade

Assorted Bottled Fruit Juices

Assorted Sodas & Bottled Water

Red Bull, Regular & Sugar Free

Water Station

Gourmet Hot Chocolate Station with Dessert Toppings

17% service charge & 8.4% state sales tax will be added.
All meals have a 30-person minimum charge.
Meal count guarantees are required 72 hours prior to meal.

BREAKS & SNACKS

FRESH FROM OUR BAKERY

Assorted Muffins (VEG): Apple, Cinnamon, Double Chocolate, Banana Nut & Blueberry

Cinnamon Rolls (VEG)

Assorted Danishes, Strudels & Turnovers (VEG)

Assorted Bagels & Cream Cheese Spreads (VEG)

Sour Cream & Apple Coffee Cake with Streusel Topping (VEG)

Assorted Freshly Baked Cookies (VEG)

Triple Chocolate Brownies (VEG)

SNACKS-N-BITES

Seasonal, Market Fresh Whole Fruit (GF/DF/V/VEG)

Freshly Baked Raspberry Granola Squares (VEG)

Bavarian Pretzel Sticks with Assorted Mustards & Cheese Sauce (VEG)

Chex Snack Mix (VEG):
Chocolate, Hot-n-Spicy & Traditional

Assorted Premium Bars: Clif, Kind (GF) & Luna (GF)

Trail Mix Station (VEG): Dried Fruits, Granola, Mini Pretzels, M&Ms & more

Ice Cream Bars (VEG)

17% service charge & 8.4% state sales tax will be added.
All meals have a 30-person minimum charge.
Meal count guarantees are required 72 hours prior to meal.

BREAKFAST

SERVED BREAKFAST

All plated breakfasts include fresh fruit cups, chilled apple juice & freshly brewed coffee.

Sunrise Scramble (GF)

Freshly scrambled eggs, served with breakfast potatoes, applewood smoked bacon & sausage links.

French Toast Apple Cobbler

Traditional french toast with apple compote topping. Served with scrambled eggs & chicken apple sausage.

Tuscan Zucchini Frittata Scramble

Freshly scrambled eggs with zucchini, onions, rosemary, parmesan & diced prosciutto ham. Served with applewood smoked bacon, breakfast potatoes & grilled focaccia bread.

17% service charge & 8.4% state sales tax will be added.
All meals have a 30-person minimum charge.
Meal count guarantees are required 72 hours prior to meal.

BREAKFAST

CENTER CONTINENTAL BREAKFAST

All continental breakfasts include apple juice, freshly baked danishes & strudels, assorted breakfast breads & muffins, a fresh seasonal fruit bowl, freshly brewed coffee & herbal teas.

CUSTOMIZE YOUR BUFFET

Add three or more items to receive a 15% discount.

Fresh Scrambled Eggs (GF)

Tuscan Zucchini Scramble (GF)

Hard-Boiled Eggs (GF/DF)

Applewood Smoked Bacon (GF/DF)

Pork Sausage Links (GF/DF)

Chicken Apple Sausage (GF/DF)

**New Potatoes O'Brien with
Onions & Peppers (GF/DF/V/VEG)**

French Toast with Apple Compote & Syrup

Cold Cereals & Granola (VEG)

**Old-Fashioned Oatmeal with
Assorted Toppings (GF/DF/V/VEG)**

Assorted Greek Yogurts (GF)

17% service charge & 8.4% state sales tax will be added.
All meals have a 30-person minimum charge.
Meal count guarantees are required 72 hours prior to meal.

BREAKFAST

DELUXE BREAKFAST BUFFETS

All deluxe breakfast buffets include oatmeal, apple juice, freshly brewed coffee, a fruit bowl & herbal teas.

Wenatchee Sunrise Breakfast Buffet

scrambled eggs | biscuits & country sausage gravy | applewood smoked bacon | chicken apple sausage links | breakfast potatoes

Breakfast House Buffet

belgian-style waffles | strawberry topping | french toast | caramel apple topping | vanilla bean whipped cream | applewood smoked bacon | chicken apple sausage | scrambled eggs | breakfast potatoes

Scrambled Egg Bar

farm-fresh scrambled eggs | warm flour tortillas | freshly baked biscuits | breakfast potatoes | chicken apple sausage links | chorizo | diced ham | sautéed peppers & onions | seasoned pinto beans | tillamook cheddar | freshly diced tomatoes | house-made salsa | black olives | sour cream

17% service charge & 8.4% state sales tax will be added.

All meals have a 30-person minimum charge.

Meal count guarantees are required 72 hours prior to meal.

LUNCH

SERVED SALAD ENTRÉES

All salad entrées include iced tea & freshly baked rolls.

Apple Valley Chicken Salad (GF)

Crisp salad greens, cinnamon & spice chicken, honeycrisp apples, zinfandel poached pears, dried cherries, candied pecans & gorgonzola. Served with a hard cider vinaigrette.

Asian Steakhouse Salad (DF)

Five-spice marinated skirt steak, soba noodles, shiitake mushrooms & snow peas on field greens with a lime-soy dressing & fried wontons.

Chicken Caesar Salad

Fresh romaine lettuce, topped with grilled chicken, fresh croutons, parmesan cheese & a lemon wedge.

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All meals have a 30-person minimum charge.
Meal count guarantees are required 72 hours prior to meal.

LUNCH

SERVED SANDWICH ENTRÉES

All sandwich entrées include pasta salad, assorted chips & iced tea.

Turkey, Bacon & Cheese Croissant

Layers of sliced turkey breast, applewood smoked bacon, monterrey jack cheese, lettuce & whole grain mustard-mayo spread on a flaky croissant.

Ham & Cheese Ciabatta

Hormel cure 81 ham with natural swiss cheese, lettuce & a whole grain mustard-mayo spread on a ciabatta roll.

Chicken Salad Wrap

Flour tortilla with shredded chicken, honey yogurt dressing, apples, cherries, lettuce & candied pecans.

Caprese Sandwich (VEG)

Fresh mozzarella, tomato, basil, arugula & balsamic mayo on a ciabatta roll.

Garden Veggie Sandwich (DF/V/VEG)

Wheat berry bread with tomato, cucumber, lettuce, peppers, onion & hummus.

Boxed Lunch

Selection of sandwich entrée with lays chips, gala apple, freshly baked cookie & beverage.

OR

Selection of salad entrée with freshly baked roll & beverage.

17% service charge & 8.4% state sales tax will be added.

All meals have a 30-person minimum charge.

Meal count guarantees are required 72 hours prior to meal.

LUNCH

SERVED ENTRÉES

All lunch entrées include house salad, freshly baked rolls & iced tea.

Marinated Chipotle Chicken (GF)

Chicken breast with mexican spices & garlic on a bed of sautéed peppers & onions.
Served with spiced pinto beans, spanish rice, fiesta corn & warm flour tortillas.

Crispy Coconut Chicken

Chicken breast breaded in panko crumbs & coconut flakes, topped with a creamy coconut sauce.
Served with jasmine rice & asian-style vegetables.

Caribbean Spiced Pork Tenderloin (GF)

Pork tenderloin medallions seasoned with jamaican spices & topped with fresh mango salsa.
Served with rice-n-beans & honey buttered carrots.

Chicken Cacciatore alla Vodka

Sautéed chicken breast in marinara with olives, peppers & onions. Served with creamy penne alla vodka, roasted zucchini & mushrooms & garlic bread.

Bourbon-Marinated Salmon (GF)

Northwest salmon fillet glazed with bourbon-hoisin sauce.
Served with porcini-dusted new potatoes & sautéed snap peas.

Coffee-Rubbed Steakhouse Sirloin

Tender, center-cut sirloin steak topped with IPA-braised mushrooms & onions with steak butter.
Served with fried potato wedges & creamed spinach.

17% service charge & 8.4% state sales tax will be added.

All meals have a 30-person minimum charge.

Meal count guarantees are required 72 hours prior to meal.

LUNCH

SANDWICH BUFFETS

All sandwich buffets include whole grain salad, pasta salad, hearty green salad, a soup, a side & iced tea.

HOT SANDWICH & SOUP BUFFET

Choose two sandwiches from the list below:

club: turkey | applewood smoked bacon | monterrey jack | avocado spread

ham & cheese: hormel cure 81 ham | tillamook sharp cheddar | whole grain mustard-mayo

pesto chicken: grilled chicken breast | provolone cheese | artichoke spread

spicy italian: genoa salami | pepperoni | ham | provolone cheese | pepperoncinis | pesto mayo

BUILD-YOUR-OWN DELI BUFFET

bread: buttermilk white | whole grain | wheat berry | artisan rolls

cold cuts: premium natural turkey | hormel cure 81 ham | genoa italian salami

cheeses: tillamook cheddar | natural swiss | pepper jack

condiments: yellow mustard | deli mustard | mayonnaise | hummus

fresh veggies: tomatoes | lettuce | onions | dill pickle spears | pepperoncinis

CHOOSE ONE FROM EACH LIST BELOW:

SOUPS

white bean chili

tomato bisque

hearty minestrone

split pea with ham

old-fashioned chicken noodle

SIDES

house-made tortilla chips & salsa

seasoned, house-made potato chips

sweet potato puffs

tater tots

french fries

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All meals have a 30-person minimum charge.

Meal count guarantees are required 72 hours prior to meal.

LUNCH

LUNCH BUFFETS

All lunch buffets include whole grain salad, pasta salad, hearty green salad & iced tea.

South of the Border

grande' taco bar with seasoned ground taco meat | pork al pastor | hard & soft taco shells | shredded tillamook cheese | diced tomatoes | onions | black olives | sour cream | house-made salsa | cilantro | lime wedges | chicken & cheese taquitos | spanish rice | pinto beans | fresh pico de gallo | house-made tortilla chips

Home Town

old-fashioned chicken pot pie with biscuit topping | apple cinnamon pork loin | yukon gold potatoes | roasted vegetables | macaroni salad | freshly baked rolls

Asian Express

mandarin orange chicken | mongolian beef | jasmine rice | vegetable chow mein | fried spring rolls | green salad with ginger-soy dressing | asian whole grain salad | fortune cookies

Little Italy

three-meat lasagna with seasoned ground sirloin, italian sausage & pepperoni | penne pasta | marinara sauce | alfredo & chicken sauce | roasted italian vegetables | garlic bread

Add the "Harvest" Salad Bar

House green salad, cheddar cheese, cherry tomatoes, cucumbers, black olives, broccoli & three-bean salad.

Fresh Northwest Salmon Bake

prepared two ways: bourbon-glazed & parmesan-crusteD | rosemary potatoes | roasted carrots & butternut squash | penne pasta alfredo with chicken | marinated vegetable salad | freshly baked rolls

Baked Potato Bar

baked potatoes | bacon | taco meat | grilled walla walla onions | steamed broccoli | cheddar cheese sauce | sour cream & chives | red bean chili | freshly baked rolls

Lighter Faire

croissant sandwiches with chicken/apple salad & ham & swiss | roasted butternut squash soup | baby spinach salad with mandarin orange segments & raspberry vinaigrette | mediterranean pasta salad | terra vegetable chips

Burger Bar

charbroiled beef patties | fried chicken patties | california veggie patties | caramelized onions | red bean chili | monterrey jack cheese | tillamook cheddar cheese | fresh vegetables | french fries | chipotle pasta salad

17% service charge & 8.4% state sales tax will be added.

All meals have a 30-person minimum charge.

Meal count guarantees are required 72 hours prior to meal.

DINNER

SERVED DINNER

All dinner entrées include choice of one green salad:

house (GF/VEG): cucumber | tomatoes | olives | cheese | croutons | ranch dressing

waldorf (GF/DF/V/VEG): apples | cherries | celery | candied pecans | apple vinaigrette

caesar (VEG): romaine | parmesan | croutons | caesar dressing

citrus (GF/DF/V/VEG): orange | jicama | tomato | cucumber | cilantro | avocado dressing

DINNER ENTRÉES

Served with freshly baked rolls & coffee.

Crispy Coconut Chicken

Chicken breast breaded in panko crumbs & coconut flakes, topped with a creamy coconut sauce.

Served with jasmine rice & asian-style vegetables.

Wenatchee Orchard Chicken (GF)

Chicken breast flamed in sherry with dried apples, apricots, cherries & pears.

Served with rice pilaf & fresh green beans.

Mustard Chicken (GF)

Sautéed chicken breast with a hard cider reduction & whole grain mustard topped with fire-roasted fuji apples.

Served with mashed yukon gold potatoes, roasted carrots & butternut squash.

Apple Cinnamon Pork (GF)

Cinnamon & spice-rubbed pork loin topped with fire-roasted fuji apples & balsamic glaze.

Served with gorgonzola mashed potatoes & seasonal vegetable medley.

For gluten free, dairy free, vegan or vegetarian options, see 'Diet-Specific Alternatives' on page 17.

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All meals have a 30-person minimum charge.

Meal count guarantees are required 72 hours prior to meal.

DINNER

SERVED DINNER

All dinner entrées include choice of one green salad.

house (GF/VEG): cucumber | tomatoes | olives | cheese | croutons | ranch dressing

waldorf (GF/DF/V/VEG): apples | cherries | celery | candied pecans | apple vinaigrette

caesar (VEG): romaine | parmesan | croutons | caesar dressing

citrus (GF/DF/V/VEG): orange | jicama | tomato | cucumber | cilantro | avocado dressing

DINNER ENTRÉES

Served with freshly baked rolls & coffee.

Charbroiled Top Sirloin Steak (GF)

"Choice" center-cut top sirloin topped with steak butter.

Served with twice-baked potatoes & fresh seasonal vegetables.

Coffee-Rubbed Skirt Steak (GF)

Sliced skirt steak with our famous house-made coffee rub, topped with sautéed forest mushrooms.

Served with yukon gold potatoes & fresh seasonal vegetables.

Bourbon-Glazed Salmon (GF)

Northwest salmon filet glazed with bourbon-hoisin sauce.

Served with porcini-dusted new potatoes & sautéed snap peas.

Filet of Beef Tenderloin

Beef medallions in a port reduction sauce, topped with stilton cheese & red onion jam.

Served with buttermilk mashed potatoes & fresh green beans with pine nuts.

For gluten free, dairy free, vegan or vegetarian options, see 'Diet-Specific Alternatives' on page 17.

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DINNER

DINNER BUFFETS

All specialty buffets include coffee service.

Valley Buffet

marinated chicken breast in a hard cider reduction topped with whole grain mustard | apple cinnamon pork loin with balsamic glaze & fuji apples | roasted butternut squash with carrots & parsnips | buttermilk mashed potatoes | crimson & purple chopped salad with bacon & tomatoes | chipotle pasta salad | freshly baked rolls

La Hacienda

chicken & beef san antonio fajitas with grilled onions & peppers | house-made salsa & guacamole | pork barbacoa casserole | spanish rice | buttered corn | pinto beans | tortilla chips | fresh pico de gallo | fresh fruit bowl | southwest salad with avocado vinaigrette

The Big BBQ

cider-marinated angus beef brisket rubbed with applewood smoked spices | oven-fried chicken | gourmet mac-n-cheese | mashed potatoes & gravy | buttered corn | house-made cornbread with honey butter | hearty green salad | traditional coleslaw | fresh fruit bowl

Mama Mia!

three-meat lasagna with seasoned ground sirloin, italian sausage & pepperoni | chicken cacciatore | creamy alfredo penne pasta with romano cheese | lemon & olive oil green beans | garlic bread | caprese-style green salad | antipasto tray | fresh fruit bowl with basil syrup

Wenatchee's Prime Rib & Salmon

chef-carved prime rib with applewood smoked spices | bourbon-glazed salmon filet | roasted baby potatoes | penne pasta in creamy alfredo sauce | green beans with pine nuts & tomatoes | apple waldorf green salad | fresh fruit bowl | freshly baked rolls

17% service charge & 8.4% state sales tax will be added.

All meals have a 30-person minimum charge.

Meal count guarantees are required 72 hours prior to meal.

DESSERT

DESSERT SELECTIONS

Dessert selections can be added on to your dinner entrée or buffet.

**Wenatchee Caramel Apple Crisp
with Vanilla Bean Whipped Cream (GF/VEG)**

**Apple Berry Crisp in Fireball Sauce
with Whipped Cream (GF/VEG)**

**Streusel Apple Pie
with Whipped Cream (VEG)**

PREMIUM DESSERT SELECTIONS

Premium dessert selections can be added on to your dinner entrée or buffet.

**Italian Lemon Cake
with Mascarpone Filling (VEG)**

Chocolate Decadence Cake (GF)

Caramel Apple Cheesecake (VEG)

Strawberry & White Chocolate Shortcake (GF)

17% service charge & 8.4% state sales tax will be added.

All meals have a 30-person minimum charge.

Meal count guarantees are required 72 hours prior to meal.

DIET-SPECIFIC ALTERNATIVES

SERVED ENTRÉES

If you or your guests require a diet-specific alternative to the served entrées previously listed, please choose one from the list below to be served with your entrées. Guests must have a meal ticket in order to receive their alternative option.

Moroccan-Spiced Chickpeas (GF/DF/V/VEG)

Seasoned chickpeas, cauliflower & tofu sautéed in white wine.

Served over rice pilaf.

Vegan Risotto Cakes (GF/DF/V/VEG)

Vegan risotto cakes in chickpea "cream" sauce.

Served with roasted potatoes & seasonal vegetables.

Impossible Wellington (V/Veg)

Impossible "burger" wellington with mirepoix sauce & mushroom duxelle.

Served with roasted potatoes & seasonal vegetables.

Impossible Salisbury "Steak" (GF/DF/V/VEG)

Impossible salisbury "steak" with mushroom sauce, mashed potatoes & seasonal vegetables.

Price will reflect that of the original 'Served Entrée' selection.

17% service charge & 8.4% state sales tax will be added.

All meals have a 30-person minimum charge.

Meal count guarantees are required 72 hours prior to meal.

APPETIZERS

COLD APPETIZERS

- Brie en Croute with Fig Jam (VEG)
- Almond Cheese Ball with Gourmet Crackers (VEG)
- House-Made Corn Chips & Salsa (GF/DF/V/VEG)
- House-Made Lattice Chips with BLT Dip (GF)
- Pita Chips with Roasted Red Pepper Hummus (GF/DF/V/VEG)
- Marinated Vegetable Salad (GF/VEG)
- Assorted Mini Desserts: Cupcakes, Cheesecakes & Cream Puffs (VEG)
- Seasonal Vegetable Tray with Ranch (GF/V/VEG)
- Charcuterie, Antipasto & Cheese Tray with Crackers

COLD APPETIZERS

- Bruschetta with Tomato & Fresh Basil (VEG)
- Bruschetta with Blue Cheese & Onion Jam (VEG)
- Smoked Salmon Mousse Tartlets
- Prawn Display with Horseradish Cocktail Sauce (GF)
- Pinwheel Wrap Sandwiches
- Decorative Deviled Eggs (GF)
- Curry Chicken Salad Cups
- Imported Cheese Tray with British Isle Cheeses & Gourmet Crackers (VEG)
- Seasonal Fruit Tray (GF/DF/V/VEG)
- Domestic Cheese Tray with Gourmet Crackers (VEG)

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APPETIZERS

HOT APPETIZERS

Focaccia Cheese Bread with Marinara (VEG)

Warm Grilled Vegetable Tray with Balsamic Reduction (GF/DF/V/VEG)

Stuffed Mushrooms with Rondelé Cheese & Champagne (VEG)

Stuffed Mushrooms with Bacon & White Cheddar (GF)

Italian Sausage & Mushroom Fillo Cup with Truffle Oil

Parmesan Shrimp Puffs

**Potato & Cheddar Bites:
Regular or Jalepeño (GF/VEG)**

Chicken Tenderloins with Dipping Sauce

Coconut Shrimp with Tropical Sweet & Sour Sauce

HOT APPETIZERS

Mini Crab Cakes with Remoulade Sauce

Italian Meatballs

Fried Thai Spring Rolls (DF/V/VEG)

Hot Crab & Artichoke Dip with Crostini

Bavarian Pretzel Stick with Gourmet Mustard & Cheese Sauce

German Sausage Sampler with Mustard Trio (GF/DF)

Bourbon-Marinated Chicken Skewers (GF/DF)

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APPETIZERS

APPETIZER PACKAGES

All appetizer packages include coffee & gourmet nut snack mix.

GRANNY SMITH

vegetable tray with ranch dip
domestic cheese tray & crackers
house-made tortilla chips & salsa
italian meatballs
potato & cheddar bites
focaccia bread with marinara, mozzarella & fresh basil

FUJI

combination vegetable & fruit tray
imported & domestic cheese tray with gourmet crackers
house-made kettle chips with blt dip
hot bavarian pretzel sticks with ipa fondue
sausage sampler with three mustards
bourbon-marinated chicken skewers
fried spring rolls with sweet chili sauce

GOLDEN DELICIOUS

seasonal vegetable tray
seasonal fruit tray
assorted pinwheel sandwiches
antipasto tray with charcuterie & imported cheese
hummus & pita chips
prime rib & carving station, with horseradish cream & petite rolls
assorted mini quiches
blue cheese & onion jam bruschetta
chilled prawns with cocktail sauce (two per guest)

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BAR BEVERAGES

BAR BEVERAGES

Bottled Beer

domestic | import/microbrew

Kegs

domestic / import/microbrew

*estimated service of 150 12 oz. glasses

Chardonnay

house wine

Merlot

house wine

Champagne

cooks brut | asti spumante | sparkling cider

Cocktails

call | premium

HOST-SPONSORED OR CASH/NO HOST BAR SERVICE

complete beverage service with bartenders & portable bar

17% service charge & 8.4% state sales tax will be added.

All meals have a 30-person minimum charge.

Meal count guarantees are required 72 hours prior to meal.

CARVING STATIONS

BUTCHER'S BLOCK

All carved items include petite rolls & condiments.

Prime Rib of Beef (GF/DF)

Served with horseradish cream, whole grain mustard & beef au jus.

Pepper-Crusted Beef Tenderloin (GF/DF)

Served with béarnaise aioli & port wine jus.

Apple Cinnamon Pork Loin (GF/DF)

Served with apple cranberry chutney.

Roasted Turkey Breast (GF/DF)

Sage & lemon rub, served with apricot preserves & cranberry jus.

Bourbon-Glazed Salmon Fillets (GF/DF)

Served with brown sugar hoisin sauce.

Butcher's Block Signature Carving Ham (GF/DF)

Served with orange marmalade glaze & gourmet mustards.

17% service charge & 8.4% state sales tax will be added.
All meals have a 30-person minimum charge.
Meal count guarantees are required 72 hours prior to meal.

BANQUET GUIDELINES

It is with great pleasure that we at The Wenatchee Convention Center present the preceding pages of culinary delights. We hope that these carefully prepared menus are helpful to you in planning your upcoming function. As always, we stand ready to prepare a custom menu if you so desire. The following additional information will help you in further planning your successful event. If additional clarification regarding these guidelines is required, your Conference Planning Manager will be happy to assist you.

FOOD & BEVERAGE SERVICE

The Washington State Liquor Control Board regulates the sale & service of alcohol. As the sole licensee, the WCC is responsible for the administration of these regulations. It is, therefore, WCC policy that liquor cannot be brought onto the property from outside sources. Additionally, the WCC does not allow any food to be brought onto the property, whether purchased or catered from outside sources.

MEAL GUARANTEES

A minimum meal guarantee is required 72 hours (three business days) prior to your scheduled function. The WCC will be pleased to set for & prepare to serve 5% over the guaranteed number of guests. If a meal guarantee is not given, the center will consider the number indicated on the function sheet to be the correct guaranteed number. The guarantee can be increased, but cannot be lowered within two business days prior to the function. You will be charged for the minimum guarantee or the actual number of guests in attendance, whichever is greater.

SALES TAX

Applicable sales tax, currently 8.4%, will be added to all food & beverage charges. Sales tax may change without notice.

SERVICE CHARGE

A taxable 17% service charge will be added to all food & beverage charges. Unusual service/labor/equipment requirements may result in additional charges. Use of materials, such as confetti or glitter, that require additional clean-up will result in a cleaning charge.

MENU SELECTION

To assure that your menu selections can be made available, please submit them at least one month prior to your function. Custom menus should be discussed directly with your Conference Planning Manager. Prices may be subject to change or substitutions may be necessary due to current prevailing market conditions at the time of the planned event.

CANCELLATION POLICY

In the event of cancellation, you will be held liable for all losses sustained by the WCC, with the exception of severe weather conditions or a circumstance that would be considered an "Act of God." **Any cancellations within 72 hours (three business days) are subject to 100% payment of anticipated revenues.** The WCC reserves the right to cancel the contract without notice & without liability if you breach the contract, if the rules of the WCC are not observed, or if the functions are of a nature not acceptable to WCC management.