



Savor

AT SEMIAHMOO

2025 CATERING MENU





We're keeping it *Local*

Our menu is thoughtfully composed with the finest locally sourced ingredients, handpicked from the farms and waters of the Pacific Northwest. We are dedicated to supporting our local farmers and growers, ensuring that each dish not only bursts with unparalleled freshness but also contributes to the sustainability of our community.

Spotted Owl Farms	Blaine	2 miles
Ferndale Farmstead Twin	Ferndale	10 miles
Sisters Creamery	Ferndale	12 miles
Hempler's Smoked Meats	Ferndale	14 miles
Wright Brother's Farm	Ferndale	15 miles
Silver Creek Farm	Ferndale	16 miles
Bellingham Pasta Co.	Bellingham	19 miles
Calypso Kitchens Misty	Bellingham	20 miles
Meadows Farms Cloud	Everson	20 miles
Mountain Farm Taylor	Everson	24 miles
Shellfish	Bow	30 miles
Rads Pepper Sauce	Bellingham	30 miles
Nerka Salmon	Bellingham	30 miles
Avenue Breads	Bellingham	34 miles
Ten Fold Far	Bellingham	36 miles
Growing Veterans Farms	Lynden	37 miles
Cairnspring Mills	Burlington	39 miles
Judd Cove Oysters Skiyou	Orcas Island	40 miles
Ranch Meats Skagit River	Sedro-Woolley	44 miles
Ranch Samish Bay	Sedro-Woolley	44 miles
Creamery Coro Salumi	Bow	47 miles
Meats	Seattle	98 miles



BREAKFAST

SNACKS

LUNCH

RECEPTION

DINNER

LIBATIONS

PACKAGES



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RISE & SHINE

15-guest minimum | Smaller groups may incur a supplemental food charge. Prices per person unless noted otherwise. Includes regular & decaf Caffè D'Arte coffee and a selection of hot teas.

Semiahmoo Spread

hard boiled eggs, bakery basket, sliced fruit, fruit juice *Veg*

Grab & Go Breakfast

choice of one, includes whole fruit, hot coffee, & bottled juice

BREAKFAST BURRITOS: potatoes, chorizo, eggs, cheese, pico de gallo

BREAKFAST SANDWICH: bacon, eggs + cheese, or veggie egg + cheese

Basic Breakfast

scrambled eggs with cheese, bacon, breakfast potatoes, whole fruit, bakery basket, fruit juice

Build Your Own Breakfast Bowl

butter smashed red potatoes, scrambled eggs, salsa, shredded cheese, bacon, sausage, grilled seasonal vegetables, avocado

Plated Breakfast

For the Table | bakery basket, honey butter & seasonal preserves Main Course | served with breakfast potatoes *V*, sliced fruit *V* choice of one or pre-selected choice of two for an additional \$8 per person

THE CLASSIC: scrambled eggs, bacon & sausage

SIMPLE BY THE SEA: lox, toasted bagel + cream cheese, red onion & capers

BISCUITS + GRAVY: scrambled eggs, biscuits, sausage gravy

FRENCH: quiche florentine -or- quiche lorraine, hollandaise, simple green salad

Upgrade Your Spread

berry parfait
smoothies
bagels & cream cheese
oatmeal
avenue a english muffin breakfast sandwich, meat or veggie
lox bagels
burritos
croissant breakfast sandwich, meat or veggie

Seaview Cafe

Don't forget about our onsite Seaview Café,
featuring a full line of espresso drinks.
Seasonal hours vary.

Veg: Vegetarian | V: Vegan | GF: Gluten-Less | DF: Dairy-Free

All meeting/event charges are subject to a 24% taxable service charge, and applicable sales tax. Of this taxable service charge 45% (or 10.8% of the 24% taxable service charge) of the amount will be distributed to service personnel and 55% (or 13.2% of the 24% taxable service charge) of the amount will be retained by the property. Menu items can be customized to enhance your experience. Please connect with your event contact to confirm group menu. All dietary concerns must be disclosed prior to guarantee due date or we cannot guarantee accommodation without an additional charge.





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BEVERAGES

Includes Caffè D'Arte regular & decaffeinated coffee, hot tea selection, assorted Coke® soft drinks

Half Day BEVERAGE SERVICE

\$22 PER PERSON
UP TO 4 HOURS OF SERVICE
Assorted Coke Products
Regular Coffee
Decaf Coffee
Hot Tea Selection

Full Day BEVERAGE SERVICE

\$30 PER PERSON
UP TO 8 HOURS OF SERVICE

Hot tea selection
assorted Coke soft drinks
sparkling water
kombucha & bottled juices
individual bottled smoothies
house-made lemonade
house-made flavored iced tea

A la Carte BEVERAGES

Caffè D'Arte Coffee
regular or decaffeinated coffee



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A LA CARTE SNACKS

Priced per person | 15-guest minimum | Smaller groups may incur a supplemental food charge, with service style confirmed.
Two servings per guest estimated.

SWEET

assorted cookies & brownies *V, GF upon request*
almond lemon bars *contains nuts*
churro sticks
individual fruit crisps *V, GF*
bakery basket
assorted muffins
build your trail mix
granola bars
seasonal cheesecake
berry parfait cups *V, GF*

SAVORY

veggie cups & ranch
house-made chips & dips
popcorn bar
tortilla chips *V, GF*
soft pretzels with salsa, guacamole & queso
pinwheels with beer cheese & mustard

SNACK PACKAGES

Offered for up to two hours of service. Minimum of 15 guests.
Priced per person.

Bonfire Break

s'mores bites, trail mix, hot chocolate bar *Veg*

Itty Bitty Bites

assorted tea sandwiches, coconut macarons,
meringue cookies *Veg*

Lemonade Stand

seasonally flavored house-made lemonade,
sugar cookies, lemon bars *Veg*

Cheese

locally sourced cheeses, jam, fruit & crackers
Veg, GF Available

Charcuterie

assorted meats, assorted pickles,
mustards & crackers *GF Available*

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PLATED LUNCH

SALAD

choice of one

House

baby greens, ranch, balsamic *Veg*

Baby Spinache

bacon, goat cheese, sherry vinaigrette

ENTREE

entrées served with local seasonal vegetables
choice of one or pre-selected choice between two
for an additional \$6 per person

Pan-Seared Coulotte Steak

mushroom demi + smashed red potato *GF*

Stuffed Squash

stuffed with farro & roasted vegetables *Veg*

Oven Roasted Skinless Boneless Chicken Breast

tomato, lemon, capers + polenta cake *GF*

Pacific Northwest Salmon

sauce romesco + warm lentil salad *GF, contains nuts*

DESSERT

choice of one

Seasonal Cheesecake

Chocolate Mousse *GF*

Seasonal Fruit Crisp *V*

Mix & Match LUNCH BUFFET

SOUP

creamy tomato soup
chicken orzo soup
mushroom barley soup

SALAD

baby greens	giardiniera
romaine lettuce	cheddar cheese
tomato	feta cheese
cucumber	green onion
olives	chopped hard boiled egg

COLD SANDWICH

sliced bread & rolls	assorted sliced cheese
salami	pickles
ham	lettuce
roast beef	tomato
turkey	onion

HOT SANDWICH

grilled apple & cheddar
philly cheesesteak
grilled chicken pesto & aurgula
inquire about vegan option

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LUNCH BUFFET OF THE DAY

15-guest minimum | Includes house-made lemonade

Hosting a smaller group? Service style will be confirmed, and a supplemental food charge may apply. Ask your event manager about serving lunch menus for dinner!

Monday

Backyard BBQ

loaded baked potato salad *GF*
 coffee rubbed brisket *DF, GF*
 sweet tea brined BBQ *DF, GF*
 pulled BBQ jackfruit *V*
 southern braised greens *GF*
 baked mac & cheese *Veg*
 ✦ brunswick soup
 ✦ cookies & brownies

Tuesday

South of the Border

street corn salad *Veg*
 chicken chile verde *GF*
 steak ranchero *DF, GF*
 chili roasted cauliflower *V*
 charo beans *Veg*
 corn *GF* & flour tortillas *Veg*
 sour cream, salsa, avocado
 ✦ tortilla soup
 ✦ churros

Wednesday

Coastal Cuisine

shrimp louie *GF*
 seared salmon, sauce romesco
GF, Contains nuts
 fried chicken cutlets, gremolata
 roasted potato wedges *GF, Veg*
 seasonal vegetables *V*
 ✦ seafood chowder
 ✦ angel food cake, mixed
 berries, whipped cream

Thursday

Italian Buffet

arugula caprese sala,
 balsamic vinaigrette *GF*
 eggplant parmesan *Veg*
 meatballs, marinara,
 rigatoni garlic bread *V*
 roasted garlic green beans
 ✦ tuscan minestrone soup
 ✦ cannoli

Friday

French Bistro

nicoise salad *GF*
 coq au vin *GF*
 beef bourguignon *DF, GF*
 ratatouille *V*
 lyonnaise potatoes *Veg*
 ✦ vichyssoise soup
 ✦ chef's assorted miniature bites

Saturday

Asian Buffet

sesame noodle salad *V*
 general tso's chicken *DF*
 char siu pork *DF*
 stir-fried veggies *V, GF*
 fried rice
 ✦ hot & sour soup
 ✦ coconut tapioca pudding

Sunday

Mediterranean Buffet

greek chopped salad mezi platter:
 white beans tzatziki, feta, hummus,
 olives, fresh vegetables
 baked cod, lemon, garlic, olive oil
 roasted chicken, olives,
 roasted peppers, oregano dolmas
 ✦ lemon orzo soup
 ✦ baklava

TAKE IT WITH YOU

GRAB & GO LUNCH
 minimum of 15 guests

choice of house made chips or
 pasta salad

pre-selected choice of

- Italian chopped chicken
salad wrap
- hummus, mushroom, olive,
roasted red pepper,
feta wrap *Veg*
- turkey & ham club sandwich
(inquire about vegan sandwich)

bottled water & assorted
 coke products

chef's choice sweet treat

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RECEPTION

Minimum of two dozen per selection.

VEGGIE

mama lil's arancini *Veg, GF*
fig & ricotta crostini *V*
mac & cheese bites *Veg*
mushroom tarts *Veg*
tomato & olive bruschetta
V, GF available
baked brie with seasonal jam *Veg, GF*

MEAT

smoke salmon bellini *Veg, GF*
steak tartare with black bread *V*
bay shrimp ceviche
on wonton crisp *Veg*
crab cakes *Veg*
jumbo shrimp cocktail *V, GF available*
bacon wrapped dates

SKEWER

antipasto *GF*
steak frites with aioli
general tso's cauliflower *V*
curried shrimp fritter
green goddess sauce
shrimp & andouille sausage

STATIONED BOARDS

Crudite *Veg*
seasonal vegetables, hummus &
black truffle ranch

Charcuterie *GF available*
local cured meats, assorted pickles,
mustards & crackers

Cheese *GF available, Veg*
locally sourced cheeses, fruit,
seasonal preserves & crackers

SEAFOOD STATIONS

Oysters
local Washington oysters, mignonette,
horseradish & lemon *GF, DF*

Seafood Tower
crab legs, jumbo shrimp, Washington
oysters, smoked mussels *GF, DF*

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LATE NIGHT

Minimum of 15 guests and/or minimum of three pizzas. Priced per person, unless otherwise noted.

BAR BITES

Pretzel

warm soft pretzels, beer cheese,
stone ground mustard

Fry Bar

classic & sweet potato fries, garlic aioli,
ketchup, ranch, honey mustard

Mini Corn Dogs

ketchup, mustard & ranch

Baked Potato Bar

bacon, green onion, cheeses, sour cream,
jalapeno, chili

Poutine Bar

French fries, local cheese curds,
brown gravy

Sliders

cheeseburger, fried chicken,
grilled cheese & tomato

FLAT BREAD PIZZAS

Classic Cheese

Pepperoni

crispy pepperoni, red sauce

Forager

wild mushroom, ricotta, basil, garlic sauce *Veg*

Hawaiian

ham, pineapple & jalapeno,
red sauce pepperoni, bell

Supreme

pepper, olive, Italian sausage, red sauce

Veggie Supreme

peppers, onion, mushroom,
artichoke & tomato, garlic *Veg*

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PLATED DINNER

Priced per person | Highest price applies | 15-guest minimum

For groups under 15, service style will be confirmed and a supplemental food charge may apply.

SALAD

choice of one for all guests

Classic

mixed greens, blueberries, hazelnuts & golden balsamic vinaigrette *GF, V*

Arugula & Beet

marinated beets, goat cheese, dill & sherry vinaigrette *GF, Veg*

Caesar

romaine, black garlic dressing, croutons, parmesan & lemon *GF available, DF*

Baby Spinach

bacon, goat cheese, sherry vinaigrette

ENTRÉE

entrées served with local seasonal vegetables accompanied by Avenue bread rolls, pinot noir butter | & chef's seasonal roasted vegetables pre-determined choice between three of the below entrées, final counts provided to venue ten days prior

Bourbon Braised Short Ribs

red wine-shallot demi-glace *GF, DF*

Chicken Piccata

lemon, caper, parsley & brown butter

King Salmon

sauce romesco

Coffee Rubbed Brisket

salsa verde *GF*

Butter Poached Halibut

beurre blanc, mustard greens *GF*

Fried Chicken

honey & ranch

Roasted Black Cod

wild mushrooms *GF*

Mushroom Ravioli

parmesan, sage brown butter, fried sage *Veg*

Tuscan Cauliflower

braised white beans *V*

Bavette Steak

chimmicurri

Filet Mignon

bourbon bordelaise

STARCH

choice of one for all guests

Yukon Gold Mashed Potatoes

cream, butter *Veg*

Orzo Pasta

lemon, green onion, dill *Veg*

Butter Smashed Red Potatoes

Sweet & Yukon Potato Mashed Potatoes

Wild Rice Pilaf

dried cranberry, hazelnut, parsley *V, GF*

Saffron Risotto

parmesan, parsley *GF, Veg*

Mac & Cheese

house-made cheese sauce, toasted breadcrumb

DESSERT

choice of one for all guests

Seasonal Cheesecake *Veg*

Chocolate Royale *Veg, contains nuts*

Seasonal Panna Cotta *GF*

Miniature Dessert Display *V, GF upon request*

Carrot Cake *Veg, contains nuts*

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DINNER BUFFET

Design YOUR OWN DINNER \$80

Accompanied by coffee, hot tea & chef's selection roasted seasonal vegetables. Priced Per Person

SOUP + SALAD

CHOICE OF TWO,

Tomato Soup

classic tomato basil soup *GF, Veg*

Semiahmoo Seafood Chowder

clams, salmon, cod, bacon & potato *GF*

Mixed Greens

blueberries, hazelnuts
golden balsamic vinaigrette *GF, V*

Arugula & Beet

marinated beets, goat cheese,
dill with sherry vinaigrette
GF available, Veg

Caesar

romaine, anchovy dressing, croutons,
parmesan & lemon *GF, DF available*

Quiona Salad

cucumber, cherry tomato,
citrus vinaigrette, avocado *GF, V*

Orecchiette Pasta

olives, roasted red peppers, feta,
green goddess dressing

ENTRÉE

CHOICE OF TWO,
ADDITIONAL FOR + \$9 PER PERSON

Bourbon Braised Short Ribs

red wine-shallot demi-glace *GF, DF*

Roasted Black Cod

wild mushrooms *GF*

Mushroom Ravioli

parmesan, sage brown butter,
fried sage *Veg*

Fried Chicken

hot honey & ranch

King Salmon

Pomegranate agrodolce

Tuscan Cauliflower

braised white beans *GF, V*

Stuffed Squash

seasonal stuffed squash,
farro & vegetables *GF, V*

Chicken Marsala

local mushrooms

Cheese Tortellini

vodka sauce

Bavette Steak

chimmicuri

Pork Milanese

STARCH

CHOICE OF TWO,
ADDITIONAL FOR \$5 PER PERSON

Yukon Gold Mashed Potatoes

cream, butter *GF, Veg*

Fingerling Roasted Potatoes

olive oil, garlic, oregano

Orzo Pasta

lemon, green onion, dill *Veg*

Wild Rice Pilaf

dried cranberry, hazelnut, parsley *GF, V*

Butter Smashed Red Potatoes

dill

Saffron Risotto

parmesan, parsley *GF, Veg*

Mac & Cheese

house-made cheese sauce,
toasted breadcrumb *Veg*

DESSERT

CHOICE OF ONE FOR ALL GUESTS

Seasonal Cheesecake *Veg*

Chocolate Royale *Veg, contains nuts*

Individual Fruit Crisp *GF, V*

Miniature Dessert Display

V, GF upon request

ACTION STATIONS

150 chef attendant fee per hour applies
to each station for a la carte menu
priced per person unless otherwise noted

Cedar Planked Salmon

honey glaze, hazelnut dukkah
GF, DF, contains nuts

Prime Rib

herb crust, truffle jus
horseradish cream *GF*
40 guest minimum

Turkey

turkey confit, cranberry herb
stuffing, mushroom gravy

Vegetable Mixed Grill

seasonal vegetables,
mushrooms, pesto cream, lemon
GF, contains nuts

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All beverages are charged based on consumption, with host and no-host options available. No shots permitted. Bartender service is \$60 per hour, with a two-hour minimum—one bartender recommended per 75 guests. Ask about our seasonal rotating wine list or custom cocktail and mocktail options. Specialty wines from our list are charged by the bottle.

HOSTED & CASH BARS

Beer & Wine Bar

rotating Northwest beer or hard cider selections
rotating domestic & imported beer selections
sommelier's choice, house wine – red & white
assorted soft drinks & sparkling water

Deluxe Bar

house liquor selections

features selections similar to: Tito's Vodka, Bacardi Silver Rum, Sauza Silver Tequila, New Amsterdam Gin, Jameson Irish Whiskey, Jim Beam Bourbon, Captain Morgan, Dewar's White Label Scotch. Ask your event manager for upgraded liquor options.

rotating Northwest beer or hard cider selections
rotating domestic & imported beer selections
sommelier's choice, house wine – red & white
assorted soft drinks & sparkling water

Pacific Northwest Bar

PNW liquor selections

features selections similar to: Tito's Vodka, Bacardi Silver Rum, Sauza Silver Tequila, New Amsterdam Gin, Jameson Irish Whiskey, Jim Beam Bourbon, Captain Morgan, Dewar's White Label Scotch. Ask your event manager for upgraded liquor options.

rotating Northwest beer or hard cider selections
rotating domestic & imported beer selections
sommelier's choice, Washington wine – red & white
assorted soft drinks & sparkling water

BAR PACKAGES

Beer & Wine Bar

4 hours of service: \$50 per person
Additional hours: \$12 per person/hour

rotating Northwest beer or hard cider selections
rotating domestic & imported beer selections
sommelier's choice, house wine – red & white
assorted soft drinks & sparkling water

Deluxe Bar

4 hours of service: \$60 per person
Additional hours: \$14 per person/hour

house liquor selections
rotating Northwest beer or hard cider selections
rotating domestic & imported beer selections
sommelier's choice, house wine – red & white
assorted soft drinks & sparkling water

Pacific Northwest Bar

4 hours of service: \$70 per person
Additional hours: \$16 per person/hour

rotating selection of Pacific Northwest liquors
rotating Northwest beer or hard cider selections
rotating domestic & imported beer selections
sommelier's choice, Washington wine – red & white
assorted soft drinks & sparkling water

Specialty Cocktails

Espresso Martini
Spike Flavored Lemonade
(your choice of flavor)
Negroni
French 75
Rum Punch
Dark n Stormy

Mai Tai
Flavored Margarita
(your choice of flavor)
Spicy Pineapple Tequila
Punch
Sangria (your choice of
white or red)

Specialty Mocktails

sunset spritzer
no-jito
strawberry ginger limeade
arnold palmer
lavender lemon spritz
sparkling pineapple ginger ale

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COMPLETE MEETING PACKAGES

Coastal

single dedicated meeting space for both
general session + meals

Breakfast
continental

Lunch
buffet of the day

All Day Beverage Service
coffee + tea, soft drinks

AM Break
granola bars or whole fruit

PM Break
chips + salsa or cookies

Audio Visual
screen + projector, computer connection,
power strip

additional equipment available at a la carte pricing

Seaside

single dedicated meeting space for both
general session + meals

Breakfast
hot breakfast buffet

Lunch
buffet of the day

All Day Beverage Service
coffee + tea, soft drinks

AM Break
granola bars or whole fruit

PM Break
chips + salsa or cookies

Audio Visual
screen + projector, computer connection,
power strip, one flipchart

additional equipment available at a la carte pricing

High Tide

single dedicated meeting space for both
general session + meals

Breakfast
hot breakfast buffet

Lunch
buffet of the day

All Day Beverage Service
coffee + tea, soft drinks

AM Break
granola bars or whole fruit

PM Break
chips + salsa or cookies

Dinner
design your own dinner buffet

Audio Visual
screen + projector, computer connection,
power strip, one flipchart

additional equipment available at a la carte pricing

All food & beverage is subject to a 24% facility fee & applicable sales tax.
Due to seasonality & market conditions, menu selections & pricing are subject to change.



BREAKFAST

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SEMAHMOO
RESORT, GOLF, & SPA

TM

TRADEMARK
COLLECTION BY WYNDHAM