

Savor

AT SEMIAHMOO



2026 SOUTH ASIAN 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



PACKAGE

APPETIZER

SALAD

ENTRÉE

DESSERT

STATION

DRINK



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THE RISING TIDE TABLE

This package is \$130 per person. All packages include chai tea and coffee.

Welcome Drink

Choose two non-alcoholic options.

Salad

Choose two options.

Appetizer

Choose three vegetarian options and two non-vegetarian options.

Dessert

Choose two options.

Entrée

Choose three vegetarian options and two non-vegetarian options.

THE GOLDEN TIDE TABLE

This package is \$150 per person. All packages include chai tea and coffee.

Welcome Drink

Choose four non-alcoholic options.

Salad

Choose three options.

Appetizer

Choose four vegetarian options and three non-vegetarian options.

Dessert

Choose four options.

Entrée

Choose four vegetarian options and three non-vegetarian options.

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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APPETIZERS

Vegetarian Appetizers

Aloo Tikki Chaat

Dahi Papdi Chaat

Gobi Vasule

Apricot Tikki

Paneer Tikka

Samosa / Potato

Veg Pakora

Gobi Pakora

Mushroom Pakora

Gobi Manchurian

Veg Manchurian

Pani Puri / Gol Gappe

Non-Vegetarian Appetizers

Amritsari Fish Pakora

Hariyali Kabab

Tandoori Mix / Bone-in

Chicken Tikka

Malai Kabab

Bihari Kabab

Chicken Reshmi Kabab

Chicken Pakora

Garlic Cheese Chicken

Tandoori Chicken / Bone-in

Mango Sauce Chicken Wings / Bone-in

Sweet Chili Chicken Wings / Bone-in

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SALADS

Salads

Kachumber Salad

Caesar Salad

Mix Indian Salad

Pasta Salad

Potato Chaat Salad

Chicken Pasta Salad



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ENTRÉES

Vegetarian Entrées

Aloo Gobi
 Malai Kofta
 Paneer Masala
 Amritsari Chole
 Methi Malai Matar
 Saag Paneer
 Palak Paneer
 Matar Mushroom
 Shahi Paneer
 Baingan Bharta
 Veg Biryani

Karahi Paneer
 Tawa Vegetables
 Paneer Do Pyaza
 Paneer Korma
 Paneer Bhurji
 Daal Tadka / Yellow
 Jaipuri Bhindi Masala
 Paneer Makhani
 Daal Makhani
 Rajma Raseela

Non-Vegetarian Entrées

Chicken Tikka Masala
 Butter Chicken
 Methi Chicken
 Nizami Korma
 Chicken Curry
 Chicken Chettinad
 Karahi Chicken
 Chicken Vindaloo
 Chicken Jalfrezi
 Chicken Kali Mirch
 Chicken Saag Wala
 Chicken Biryani
 Goat Biryani
 Bhuna Goat
 Dal Gosht / Goat
 Karahi Goat
 Fish Coconut Curry

Entrée Enhancements

\$20 per person per entrée selection.

Breaded Prawns
 Prawns Makhani
 Prawns Masala
 Garlic Shrimps
 Lamb Dal Gosht
 Lamb Chops
 Lamb Curry
 Lamb Rogan

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DESSERTS

Desserts

Suji Ka Halwa

Moong Dal Halwa

Gajar Halwa

Fruit Custard

Kheer

Gulab Jamun

Rasmalai

Mango Ice Cream

Pista Ice Cream

Mango Lassi



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ACTION STATIONS / STALLS

\$900 per station selection (200 people).

Golgappe Bhalla

Bhel Puri

Aloo Tikki Chaat

Falooda

Live Tandoori Oven



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NON-ALCOHOLIC DRINKS

Non-Alcoholic Drinks

Peru Payala (Guava Fruit)

Innocent Passion (Passion Fruit)

Royal Lychee (Lychee & Pineapple)

Kashmiri Apple (Apple Juice)

Fruit Sangria (Orange Juice)

Masala Mint Cooler (Mint & Lemon)

Mango Lemonade

Mango Lassi (Yogurt Drink made with Mango)

Rose Lassi (Yogurt Drink Made with Rose Syrup)

Salted Lassi (Salted Yogurt Drink)

Plain Sweet Lassi (Sweet Yogurt Drink)



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LIBATIONS

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	Hosted Cash	\$8 \$10
rotating domestic & imported beer selections		\$7 \$9
sommelier's choice, house wine – red & white		\$10 \$12
assorted soft drinks & sparkling water		\$6 \$6

Deluxe Bar

house liquor selections		\$12 \$14
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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		\$8 \$10
rotating domestic & imported beer selections		\$7 \$9
sommelier's choice, house wine – red & white		\$10 \$12
assorted soft drinks & sparkling water		\$6 \$6

Pacific Northwest Bar

PNW liquor selections		\$14 \$16
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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		\$8 \$10
rotating domestic & imported beer selections		\$7 \$9
sommelier's choice, Washington wine – red & white		\$12 \$14
assorted soft drinks & sparkling water		\$6 \$6

BAR PACKAGES

Beer & Wine Bar

2 hours of service: \$30 per person
Additional hours: \$11 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

2 hours of service: \$35 per person
Additional hours: \$13 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

2 hours of service: \$40 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

\$150 per gallon

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)*

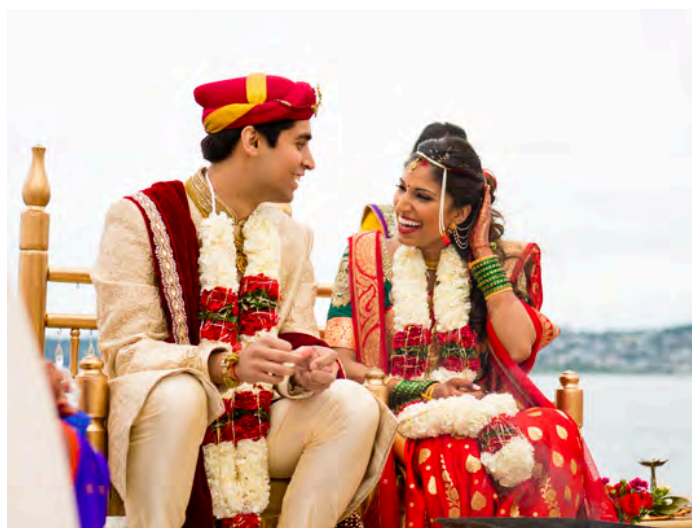
Specialty Mocktails

\$80 per gallon

Sunset Spritzer
No-jito
Strawberry Ginger Limeade
Arnold Palmer
Lavender Lemon Spritz
Sparkling Pineapple Ginger Ale

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Photos by LaVie Photography

