CATERING
AT SUTTLE LODGE

CATERING

The Suttle Lodge & Boathouse uses seasonal, local produce, and goods. The sample menu items listed below are subject to vary based on availability. Prices and menu offerings are subject to change as needed without notice. Dietary restrictions and aversions need to be addressed in the early stages of menu planning to ensure that every guest is well taken care of. Dietary needs must be confirmed 10 days prior to your event. Please note that a 20% service fee will be added to all food and beverage purchases.

BRUNCH $25

BUFFET SERVICE, PRICE PER PERSON.
10 GUEST MINIMUM

EGG STRATA
Chef's choice

HASH BROWNS
hand-cut hash browns

PROTEIN
choice of 1
bacon, breakfast sausage,
smoked fish or smoked shrooms

TOAST
sourdough with butter and jam

-OR-

GRANOLA
with greek yogurt, maple, chia pudding,
seasonal fruit

ORANGE JUICE

ALCOHOL, BLOODY MARYS
+ MIMOSAS
available a la carte $11/drink

LODGE BREAKFAST $20

BUFFET SERVICE, PRICE PER PERSON.
10 GUEST MINIMUM

EGG STRATA
Chef's choice

GRANOLA
with greek yogurt, maple, chia pudding,
seasonal fruit

TOAST
sourdough with butter and jam

BOXED LUNCH $15

CHOOSE 1 OPTION PER LINE FOR THE
ENTIRE GROUP. PRICE PER PERSON.

COLD DELI SANDWICHES
turkey, veggie, or pb&j
+
kettle chips
+
choice of chocolate chip cookie
or peanut butter cups

SNACKS

EACH OPTION IS BASED ON PARTIES OF
10 PEOPLE

HERBIVORE $60
crunchy vegetables, dips, spreads, kettle chips

CARNIVORE $70
meats, cheeses, pickles, mustard, crackers

LIGHT $65

SERVED FAMILY-STYLE OR BUFFET
20 GUEST MINIMUM
1 SALAD, 1 SIDE, 1 MAIN

TRADITIONAL $85

SERVED FAMILY-STYLE OR BUFFET
20 GUEST MINIMUM
1 SALAD, 2 SIDES, 1 MAIN

A LITTLE EXTRA $105

SERVED FAMILY-STYLE OR BUFFET
20 GUEST MINIMUM
1 SALAD, 2 SIDES, 2 MAINS

SALADS

SIMPLE
seasonal veggies, honey lemon vinaigrette

CAESAR
lacinato kale, Caesar dressing, pecorino, croutons, lemon

GRAIN
in the moment roasted & raw vegetables, crunchies, sherry vinaigrette

DESSERT

CHOCOLATE CHIP COOKIES
$5 each

FRUIT TART
$5 each

SIDES

POTATO SALAD
dilly potatoes

PASTA SALAD
in the moment veggies and olives

WHITE BEAN SALAD
mama lils, parsley, vinaigrette

ROASTED POTATOES
olive gremolata

SEARED CAULIFLOWER
harissa, herbs, cashew crema

ROASTED SQUASH
pumpkin seed salsa macha

GRILLED BROCCOLINI
garlic-chili crunch, lime

BRAISED GREENS
in the moment greens

MAC AND CHEESE
old faithful

BAKED BEANS

MEXICAN CORN SALAD
crema, cilantro, chili, lime

MAINS

SAUSAGES
kraut, whole grain mustard

SMOKED CHICKEN
mustard bbq sauce, greek yogurt

PULLED PORK
pickles, bbq sauce, rolls or white bread

FRIED TROUT
remoulade, lemon

GRILLED FLAT IRON STEAK
salsa verde

CHICKEN SCHNITZEL
herb salad

SMOKED RIBS
sticky sweet

MAITAKE MUSHROOM “STEAK”
salsa verde

SEASONAL RISOTTO
*vegan option available

SEARED FISH
*sweet pickled onions, herb salad

A LA CARTE PIZZA PARTY!

BOXED DELIVERY-STYLE
PIZZAS FEED 2-3 PEOPLE

NO.1 $18
tomato, mozzarella, basil

NO.2 $21
tomato, mozzarella, pepperoni,

NO.3 $21
tomato, mozzarella, mushrooms, olives

NO.4 $25
tomato, mozzarella, pickled peppers, fennel sausage

ADD A SALAD
FEEDS 4-5 PEOPLE

SIMPLE $20
seasonal veggies, honey lemon vinaigrette

CAESAR $20
lacinato kale, Caesar dressing, pecorino, croutons, lemon

GRAIN $20
in the moment roasted & raw vegetables, crunchies, sherry vinaigrette

ADD DESSERT...$5 PER PERSON

CHOCOLATE CHIP COOKIES
FRUIT TART

TACO BAR BUFFET!

YOUR CHOICE OF:

CHICKEN, STEAK, OR VEGGIE TACOS

Tacos come with flour and corn tortillas, cheese, sour cream, and salsa.
Add Guacamole too, just $5 per person.

CHICKEN + VEGGIE: $60 PER PERSON
CHICKEN, STEAK + VEGGIE: $70 PER PERSON

ADD SIDES:

CHIPS + SALSA
corn chips with two salas

RICE AND BEANS

ADD DESSERT...$5 PER PERSON

CHOCOLATE CHIP COOKIES
FRUIT TART

BEVERAGES Á LA CARTE

BEVERAGE OPTIONS SUBJECT TO AVAILABILITY. PLEASE NOTE THAT A 20% SERVICE FEE WILL BE ADDED TO ALL FOOD AND BEVERAGE.

BEER

CHOOSE 3 12OZ-16OZ CANS, PRICED AT $5-$6 PER CAN
CHARGED PER CAN BASED ON CONSUMPTION

We're proud to offer beer from the entire state of Oregon. Our program skews crushable and balanced with an emphasis on modest ABV.

Beer offerings change seasonally. Please inquire for current list.

WINE

PRICE VARIES
CHARGED PER BOTTLE BASED ON CONSUMPTION

Each of our wines is domestic with a focus on west coast wineries. We believe in responsible farming and minimal intervention but aren't militant about labels or designations. We serve delicious, high-acid wine, that tastes great with food in this beautiful setting.

Wine offerings change seasonally. Please inquire for current list.

ZERO PROOF COCKTAILS

$85 PER BATCH

Executed with precision and care — all of our cocktails, regardless of proof, taste best here because they were created and selected with Suttle Lake in Mind.

SEASONAL SHRUB + BUBBLES
seasonal fruit, vinegar, sugar, sparkling water

WEDDING COCKTAIL
lemon, elderflower, sparkling water

INVISIBLE BUFFALO
maple, lemon, bitters, sparkling water

NON ALCOHOLIC

PRICED PER PERSON

SPARKLING WATER $3
per bottle

COFFEE OR TEA $3
fresh brewed Backporch Coffee + Steven Smith Teas

ORANGE OR GRAPEFRUIT JUICE $25
carafe, 6 servings

COCA-COLA PRODUCTS $3
per person

HIGHBALL BAR

2 PART COCKTAILS, PRICED PER DRINK
MIXERS: SODA, TONIC, ETC. + LIME AND LEMON FOR GARNISH

HOUSE
$12/PER DRINK

VODKA
Fris

GIN
Seagram's

TEQUILA (BLANCO)
Pueblo Viejo

RUM (WHITE)
Cruzan

WHISKEY
Evan Williams Black Label

GOLDILOCKS
$14/PER DRINK

VODKA
Monopolowa

GIN
Beefeater

TEQUILA (BLANCO)
Espolon

RUM (WHITE)
Flor de Cana

WHISKEY
Old Forester

WHISKY
Famous Grouse

MEZCAL
Bruxo

DELUXE
$16/PER DRINK

VODKA
Tito's

GIN
Ford's Gin

TEQUILA (BLANCO)
Partida

RUM (WHITE)
Planteray

WHISKEY
Woodford Reserve

WHISKY
Johnnie Walker Black

MEZCAL
Vida

BATCHED COCKTAILS

SERVES 10
PRICED PER BATCH

HOUSE
$110/PER BATCH

GOLDILOCKS
$130/PER BATCH

DELUXE
$150/PER BATCH

*ADD BUBBLES

+$10/BATCH
FOR SPARKLING WATER

+$20/BATCH
FOR SPARKLING WINE

SUTTLE ORIGINALS

FROZEN PUMP*
Vodka or Gin, Grapefruit, Cappelletti
Lemon, Vanilla Salt

NORTH SISTER*
Tequila, Mezcal, Lime, Honey
(Goldilocks and Deluxe only)

SNOW SHOVEL
Apple Brandy, Reposado Tequila,
Maple, Bitters

TABLE SLED*
Burbon, Amaro Abano, Lime, Demerara

WEDDING COCKTAIL
Vodka or Gin, Lemon, Elderflower,
Bubbles

CLASSICS

MARGARITA*
Tequila, Lime, Dry Curacao

MANHATTAN
Whiskey, Sweet Vermouth, Bitters,
Orange Peel

MARTINI
Vodka or Gin, Dry Vermouth,
Olive or Twist

OLD-FASHIONED
Bourbon, Sugar, Bitters, Orange Peel

NEGRONI
Gin, Sweet Vermouth, Cappelletti,
Orange Peel