



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 salsas

RICE AND BEANS

ADD DESSERT...\$5 PER PERSON

CHOCOLATE CHIP COOKIES

FRUIT TART



BEVERAGES À 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.

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

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.

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's

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