



SPOKANE TRIBE

RESORT & CASINO

BANQUET MENU



BREAKFAST

20 PERSON MINIMUM

CONTINENTAL BREAKFAST (D, G, V)

Assorted fresh baked pastries and muffins
Assorted bagels and whipped cream cheese
Fruit salad, mixed seasonal melons, berries and grapes

TRADITIONAL BREAKFAST (D, G)

Assorted fresh baked pastries and muffins
Scrambled eggs
Homestyle potatoes with bell pepper and onions
Smoked bacon or pork sausage links
Whole fruit basket (bananas, apples and oranges)

TRADITIONAL BREAKFAST UPGRADE (D, G)

Assorted fresh baked pastries and muffins
Oatmeal, brown sugar, golden raisins
Scrambled eggs
Homestyle potatoes with bell pepper and onions
Smoked bacon or pork sausage links
Fruit salad, mixed seasonal melons, berries and grapes
Greek yogurt and granola, fruit compote



PNW BREAKFAST (D, G)

Assorted fresh baked pastries and bagels
Fruit salad, mixed seasonal melons, berries and grapes
Smoked salmon platter, pickled red onions, capers, herbed cream cheese
Crunchy granola, whole and skim milk



BREAKFAST FEAST (D, G)

Assorted fresh baked pastries and muffins
Oatmeal, brown sugar, golden raisins
Cheddar scrambled eggs
Biscuits and sausage gravy
Homestyle potatoes with bell pepper and onions
Smoked bacon or pork sausage links
Fruit salad, mixed seasonal melons, berries and grapes
Greek yogurt and granola, fruit compote
Assorted cereals, whole milk
Whole fruit basket (bananas, apples and oranges)

HEALTHY START (D, G, V)

Assorted fresh baked pastries and muffins
Fruit salad, mixed seasonal melons, berries and grapes
Greek yogurt and granola, fruit compote
Whole fruit basket (bananas, apples and oranges)

WHO DOESN'T LOVE A
**GOOD
BREAKFAST?**

BUILD YOUR OWN BREAKFAST BUFFET

20 PERSON MINIMUM

Scrambled eggs / Cheddar scramble (d, v)

Roasted baby potatoes, thyme and sea salt (ve)

Homestyle hashbrowns, bell peppers & onions (ve)

Crispy hashbrowns (ve)

Cereal selection, whole and skim milk (d, v)

French toast, powdered sugar,
maple syrup (d, g, v)

Oatmeal, brown sugar, golden raisins (g, ve)

Crunchy granola, whole and skim milk (g, n, v)

Buttermilk biscuits, salted butter, honey,
mixed berry preserves (d, g, v)

Fruit salad, mixed seasonal melons,
berries and grapes (ve)

Greek yogurt, fruit compote, crunchy
granola (d, g, n, v)

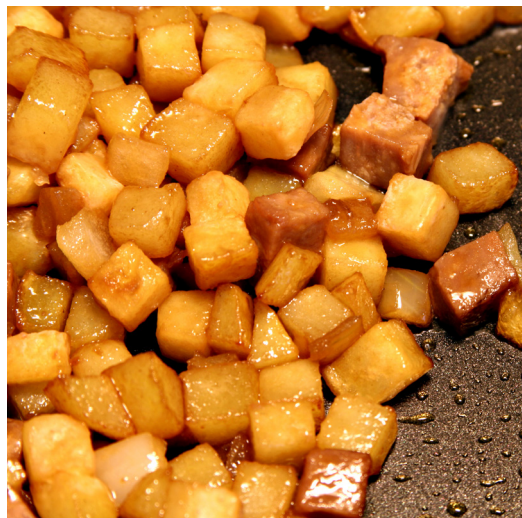
Applewood smoked bacon 2pc

Pork breakfast sausages 2pc (g)

Pork sausage patties 2pc (g)

Biscuits and sausage gravy, 1 biscuit split (d, g)

Smoked salmon platter, pickled red onions,
capers, herbed cream cheese (d)





SANDWICHES

Served with 1/2 sandwich, Tim's cascade chips, salad choice and cookie

TURKEY BLT (D, G)

Roasted turkey, bacon, tomato, avocado, cream cheese

ROAST BEEF (D, G)

Horseradish mayo, lettuce, pickled red onions

SMOKED CHICKEN SALAD (D, G)

Lettuce, pickled red onions

CAPRESE (D, G, V)

Mozzarella, pesto mayo, tomato

GRILLED EGGPLANT (VE)

Zucchini and marinated bell peppers, roasted garlic mayo



SALAD OPTIONS

COLESLAW (D, V)

Slaw dressing

OLD FASHIONED POTATO SALAD (D, V)

Creamy grain mustard dressing

CLASSIC MACARONI SALAD (D, G, V)

Creamy mayo dressing

PESTO PASTA SALAD (D, G, V)

Mozzarella, sundried tomatoes, creamy pesto dressing



APPETIZERS

CHICKEN CORDON BLEU BITES (D, G)

Dijon cream sauce

SUNDRIED TOMATO TARTLET (D, G, V)

Roasted pepper and feta

BURRATA, CHERRY TOMATO, OLIVE OIL CROSTINI (D, G, V)

HOMEMADE MEATBALLS (D, G)

Marinara and parmesan

DEVILLED EGGS

Candied pork bacon

SMOKED SALMON MOUSSE TARTLET (D, G)

PEPPERONI AND MOZZARELLA

PINWHEELS (D, G)

Marinara

SMOKED HAM AND

SWISS PINWHEELS (D, G)

ROASTED TOMATO AND

GOATS CHEESE QUICHE (D, G, V)

PULLED PORK SLIDER (D, G)

BBQ sauce, creamy slaw

SMOKED BRISKET SLIDER (D, G)

BBQ sauce, pickled onions



STARTERS

SALAD BAR

Chopped romaine hearts, cherry tomato, cucumber, red onions, bell peppers, sourdough croutons

-or-

Caesar salad, croutons, shaved parmesan, Caesar dressing

DRESSING CHOICE – CHOOSE 2

Balsamic grain mustard (ve)

Blue cheese (d, v)

Italian (ve)

Homemade ranch (d, v)

Huckleberry vinaigrette (ve)

SOUP

Roasted tomato basil (d, v)

Clam chowder, diced potatoes (d, g)

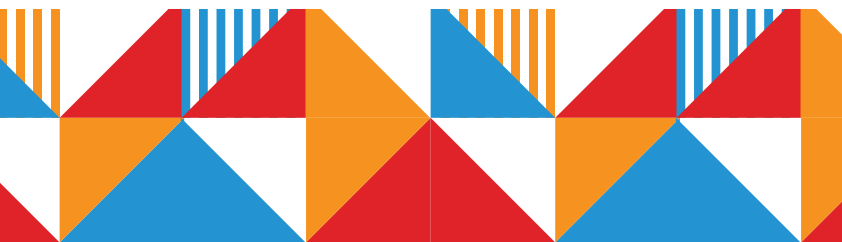
Asparagus cream (d, v)

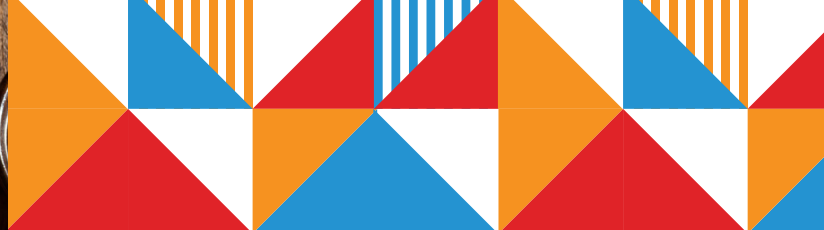
Split pea, smoked ham hock

HEARTY CHILI BAR

Beef and bean chili, cheddar cheese, sour cream, scallions, red onions, pickled jalapenos, smashed avocado (d)

Add – ½ baked potato + \$3 per person





MAINS

Choose 1 starch and 1 vegetable option with each main course. All mains served with warmed dinner rolls and salted butter

SMOKED BRISKET

Homemade BBQ sauce

ROASTED PETITE TENDER (D)

Sea salt, black pepper jus

BEEF MEATLOAF (G, D)

Sticky ketchup glaze

ROASTED PORK LOIN (A, D)

Mushroom marsala sauce

SMOKED PORK BACK RIBS

Sticky BBQ sauce

HERB ROASTED CHICKEN

BREAST AND THIGH (D)

Grain mustard cream

BBQ CHICKEN BREAST

AND THIGH

Smoky BBQ sauce

ROASTED SALMON FILLETS (D)

Lemon and tarragon butter



LIVE CARVING

Choose two Sides

PRIME RIB OF BEEF (D)

Au jus, horseradish sauce

ROASTED SALMON FILLET (D)

Lemon Butter Sauce

HONEY GLAZED HAM

Pineapple ham gravy

PASTA BAR

20 person minimum

Choice of 2 sauces and 1 pasta

Served with Caesar salad, garlic bread, and shaved parmesan

CAESAR SALAD (D, G, V)

Shaved parmesan, caesar dressing, croutons

GARLIC CHEESY BREAD (D, G, V)

Shaved parmesan

SAUCE CHOICE

Creamy alfredo (d, g, v)

Pomodoro tomato (garlic and basil) (ve)

Beef bolognese (d)

Pesto cream (d, g, v)

PASTA CHOICE (G)

Ziti (tube pasta)

Orecchiette (round disks)

Cavatappi (curly tube)

TACO BAR

20 person minimum

6" flour tortilla or crispy taco shell

SEASONED GROUND BEEF

GRILLED CHICKEN, TACO SEASONING

AL PASTOR PORK

HOMEMADE GUACAMOLE

SOUR CREAM

CHEDDAR CHEESE

PICO DE GALLO

CILANTRO LIME RICE

REFRIED BEANS

DICED ONIONS

CHOPPED CILANTRO

LIME WEDGES

SIDES

STARCHES

1 included with main course

additional starch + 5\$ per person

MASHED POTATOES, BUTTER AND CREAM (D, V)

HERB ROASTED POTATOES (V)

CILANTRO AND LIME RICE (D, V)

WILD RICE PILAF (V)

VEGETABLES

1 included with main course

additional vegetable + 5\$ per person

STEM BROCCOLI, ROASTED GARLIC (VE)

BUTTERED GREEN BEANS, SAUTEED ONIONS (D, V)

GLAZED BABY CARROTS, BUTTER AND HONEY (D, V)

BUTTERED CORN ON THE COB (D, V)

ROASTED ROOT VEGETABLES, FRESH THYME (VE)

BAKED POTATO BAR +\$5 PER PERSON

Sour cream, butter, crispy bacon,
green onions, cheddar cheese



PLATTERS

20 person minimum

VEGETABLE CRUDITE TRAY (G, VE)

Hummus and pita chips or ranch

MIXED FRUIT SALAD (VE)

Seasonal melons, citrus and berries

CHARCUTERIE AND CHEESE BOARD (D, G, N)

Crackers, dried fruit and nuts, mustard

PNW CHEESEBOARD (D, G, N)

Selection of locally sourced cheeses, crackers, candied nuts and dried fruit

SANDWICH PLATTER (D, G)

Cold cuts and cheeses

Smoked turkey breast, black forest ham, roast beef

Cheddar, swiss, provolone

Pickles, lettuce, tomato, mayo, mustard

Brioche slider buns

POACHED SHRIMP COCKTAIL (S)

Homemade cocktail sauce, lemon wedges



SATISFY YOUR SWEET TOOTH

DESSERTS

ASSORTED COOKIES (D, G, N)

Chocolate chip, peanut butter, royal,
red velvet, double chocolate chip

LEMON MERINGUE

TARTLET (D, G)

CHOCOLATE MOUSSE

CHEESECAKE TARTLET (D, G, N)

HOMEMADE DOUBLE

CHOCOLATE BROWNIES (D, G, N)

APPLE CRUMBLE (D, G)

VERRINES

TIRAMISU, LADYFINGERS,
MASCARPONE (D, G)

WHITE CHOCOLATE CHEESECAKE,
FRESH BERRIES (D, G)

VANILLA BEAN PANNA COTTA,
BLUEBERRY MOUSSE (D, G)

WHITE CHOCOLATE RASPBERRY
MOUSSE (D, G)

DOUBLE CHOCOLATE MOUSSE (D, G)

KEY LIME, MERINGUE (D, G)

A - ALCOHOL | D - DAIRY | G - GLUTEN | N - NUTS | S - SHELLFISH | V - VEGETARIAN | VE - VEGAN



CLASSIC HOUSE SELECTION

TITOS VODKA

BACARDI RUM

JOSE CUERVO TEQUILA

JACK DANIELS WHISKEY

TANQUERAY GIN

VODKA

TITOS VODKA

GREY GOOSE

SMIRNOFF WHIPPED

44 NORTH HUCKLEBERRY

TEQUILA

JOSE GOLD TEQUILA

PATRON

HORNITOS REPOSADO

CORDIALS

FIREBALL

BAILEYS

DISARONNO AMARETTO

JAGERMEISTER

RUM

BACARDI

MALIBU

CAPTAIN MORGAN

BOURBON & WHISKEY

JACK DANIELS

PENDLETON

JAMESON IRISH WHISKEY

CROWN ROYAL

CROWN APPLE

MAKERS MARK



WHITE WINE

SIMPLY CHARDONNAY

LEAPING HORSE PINOT GRIGIO

CHATEAU ST. MICHELLE REISLING

'LA MARCA PROSECCO SPLIT

RED WINE

SIMPLY RED BLEND

BROWNE FAMILY CABERNET

BEER

COORS LIGHT

BUD LIGHT

BUDWEISER

MICHELOB ULTRA

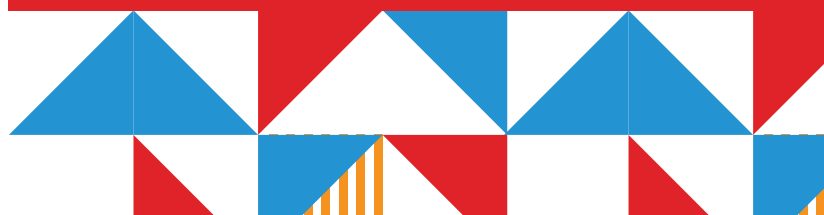
MILLER LIGHT

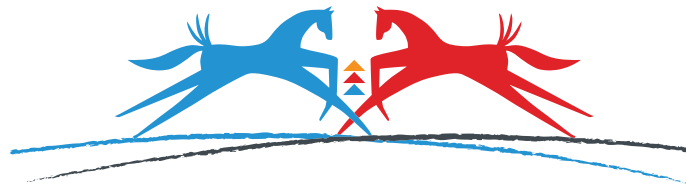
BLUE MOON

NO-LI CASCADE FOG IPA

WHITE CLAW

BAR SET UP FEE +\$250 PER EVENT





SPOKANE TRIBE RESORT & CASINO

P R O P E R T Y O V E R V I E W

INDULGE

Experience a culinary journey where diverse flavors converge under one roof all at Spokane Tribe Resort & Casino. Each restaurant within our family invites you to embark on an adventure of flavor that spans continents and cultures.



GRILL & BAR



RELAX

Enjoy the all-new 175 room hotel, offering luxurious accommodations, state-of-the-art amenities, exquisite dining, and thrilling gaming options. Indulge in comfort, style, and unparalleled entertainment at this premier destination.





PLAY

Pull up a seat at the best Table Games,
Caesars Sportsbook, & more than 900 of your
favorite slot games.





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