



SPOKANE TRIBE

RESORT & CASINO

BANQUET MENU



BREAKFAST

20 PERSON MINIMUM

CONTINENTAL BREAKFAST (D, G, V)

Assorted fresh baked pastries and muffins
Mini bagels, plain whipped cream cheese
and huckleberry 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 peppers 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



BREAKFAST ON-THE-GO (D, G)

Individually wrapped breakfast burritos—sausage or
bacon, scrambled eggs, cheddar cheese, roasted
onions and peppers, homestyle potatoes
Served in a takeaway box with a fruit cup and salsa packet



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 and pork sausage links
Fruit salad, mixed seasonal melons, berries and grapes
Greek yogurt and granola, fruit compote
Assorted cereals, whole and skim milk
Whole fruit basket (whole oranges, apples and bananas)

HEALTHY START (D, G, V)

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

ADD-ONS

French toast, powdered sugar, maple syrup (D, G, V)
Biscuits and sausage gravy (D, G)
Juice: per person or per gallon
choice of apple, orange or cranberry

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



SANDWICHES

Served with 1/2 sandwich, Tim's Cascade Style 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 (G, VE)

Zucchini and marinated bell peppers, roasted garlic mayo

BUFFALO CHICKEN WRAP (D, G)

Bleu cheese dressing, shredded lettuce

SALAD OPTIONS

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

Priced for 1 dozen, minimum 2 dozen

CHICKEN CORDON BLEU BITES (D, G)

Dijon cream sauce

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

HOMEMADE MEATBALLS (D, G)

Marinara and Parmesan

DEVILED EGGS

Candied pork bacon

SMOKED SALMON MOUSSE TARTLET (D, G)

PEPPERONI AND MOZZARELLA PINWHEELS (D, G)

Marinara

SMOKED HAM AND SWISS PINWHEELS (D, G)

PESTO PARMESAN PINWHEELS (D, G, V)

ROASTED TOMATO AND GOAT CHEESE QUICHE (D, G, V)

PULLED PORK SLIDERS (D, G)

BBQ sauce, creamy slaw

SMOKED BRISKET SLIDERS (D, G)

BBQ sauce, pickled onions

THAI CHICKEN SATAY (G, N)

Peanut sauce

STUFFED MUSHROOM CAPS (D, G)

Italian sausage, mozzarella

CRISPY PASTA BITES (D, G, V)

Mozzarella, marinara





PLATTERS

20 person minimum

VEGETABLE CRUDITÉ TRY (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 wedge



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)

Bleu cheese (D, V)

Italian (VE)

Homemade ranch (D, V)

Huckleberry vinaigrette (VE)

PROTEIN ADD-ON

Grilled chicken

Bay shrimp

SOUP

Roasted tomato basil (D, V)

Clam chowder (D, G)

Asparagus cream (D, V)

Homestyle chicken noodle soup (G)

HEARTY CHILI BAR

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

Add – ½ baked potato





SIDES

Choose 2

STARCHES

1 included with main course
additional starch

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

STEM BROCCOLI, ROASTED GARLIC (VE)

BUTTERED GREEN BEANS, SAUTÉED 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

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

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 2 Sides

BEEF PRIME RIB

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)

Pesto cream (D, G, V)

PASTA CHOICE (G)

Ziti (tube pasta)

Orecchiette (round disks)

Cavatappi (curly tube)

PROTEIN ADD-ONS

Grilled chicken breast

Beef and pork meatballs \$18 per dozen



TACO BAR

20 person minimum

Flour and corn tortillas, choose 2 proteins

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

SHREDDED LETTUCE

VEGAN CHICKEN

(available upon request)



BEVERAGES

HUCKLEBERRY LEMONADE

APPLE, ORANGE OR CRANBERRY JUICE

FRESH BREWED ICED TEA WITH FRESH LEMON

UPGRADED COFFEE SERVICE

Porcelain cup and saucer, vanilla and caramel
flavored syrups, half & half

SATISFY YOUR SWEET TOOTH

DESSERTS

ASSORTED COOKIES (D, G, N)

Chocolate chip, Royal (chocolate macadamia nut),
Lemon white chocolate

LEMON MERINGUE

TARTLET (D, G)

CHOCOLATE MOUSSE

CHEESECAKE TARTLET (D, G, N)

HOMEMADE DOUBLE-CHOCOLATE

BROWNIES (D, G, N)

APPLE CRUMBLE (D, G)

Homemade whipped cream

ASSORTED PASTRIES

Gluten-free pastries upon request

LAYERED DESSERTS

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

TITO'S VODKA
BACARDI RUM
JOSE CUERVO TEQUILA
JACK DANIEL'S WHISKEY
TANQUERAY GIN

VODKA

TITO'S
GREY GOOSE
SMIRNOFF WHIPPED
44° NORTH HUCKLEBERRY

TEQUILA

JOSE CUERVO GOLD
PATRÓN
HORNETS REPOSADO

CORDIALS

FIREBALL
BAILEYS
DISARONNO AMARETTO
JÄGERMEISTER

RUM

BACARDI
MALIBU
CAPTAIN MORGAN

BOURBON & WHISKEY

JACK DANIEL'S
PENDLETON
JAMESON
CROWN ROYAL
CROWN ROYAL REGAL APPLE
MAKER'S MARK



WHITE WINE

SIMPLY CHARDONNAY
LEAPING HORSE PINOT GRIGIO
CHATEAU ST. MICHELLE REISLING
LA MARCA PROSECCO SPLIT

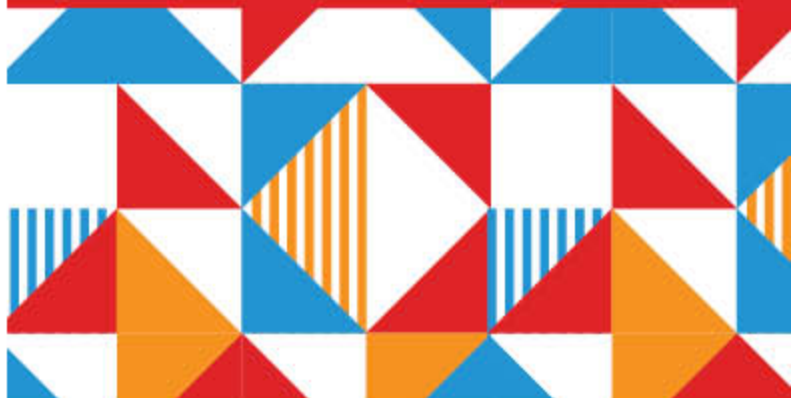
RED WINE

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





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 in our family invites
you to embark on an adventure of flavor that spans continents and cultures.

GRILL & BAR



THREE PEAKS

KITCHEN + BAR

CAYUSE
kapi
COFFEE | PASTRIES | SNACKS

**DEL
SOL**
MEXICAN CUISINE


**DRAGON
RIVER**
Noodle Bowl



RELAX

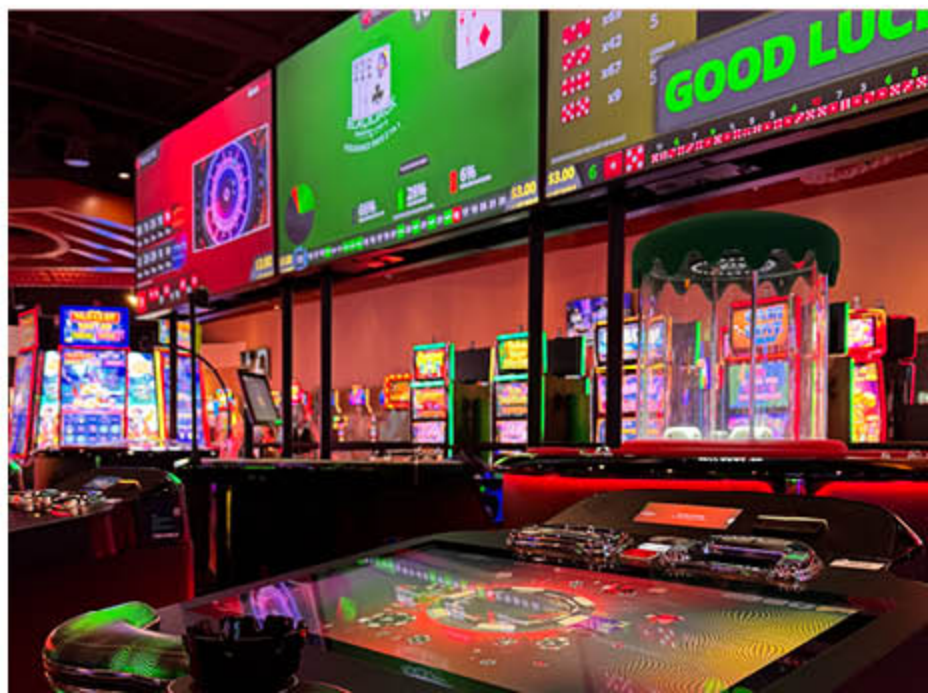
Enjoy the all-new 174 room hotel, which offers relaxing accommodations, state-of-the-art amenities, exquisite dining and thrilling gaming options. Indulge in comfort, style and unparalleled entertainment at this premier destination.





PLAY

Experience the excitement of Spokane Tribe Resort & Casino with hundreds of the latest slot machines, live table games, electronic table games (ETGs), bingo, and sportsbook action. Whether you're chasing jackpots, enjoying the thrill of the tables, or trying something new, there's something for every style of player. Don't forget to use your Sun Club Loyalty Card to earn points while you play, unlocking rewards and exclusive member benefits throughout your visit.





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