



*Breakfast & Breakfast Buffet*

**Breakfast Beverage Bar**

Alaskan Coffee & Specialty Hot Teas  
Assorted Juices

**Simple Continental**

Chef's select breads

**Deluxe Continental**

Seasonal Fruit  
Chef's select breads

**Hot Buffet**

Scrambled Eggs  
Breakfast Potatoes  
Chef's select breads  
Seasonal Cut Fruit  
Sausage Links  
Bacon Strips

**Cold Buffet**

Variety of cereals with milk  
Chef's select breads  
Granola & Yogurt  
Muffins  
Seasonal Cut Fruit

**Alaskan Morning**

Blueberry Buttermilk Pancakes  
Smoked Salmon Scramble  
Reindeer Sausage Links  
Breakfast Potatoes

*Designer Buffet - market value quote*

**Breakfast - Designer Food Bar**

Alaskan Coffee & Specialty Hot Teas  
Assorted Juices

- Seasonal Cut Fruit
- Fruit Salad
- Fruit Crepes
  
- Scrambled Eggs
- Eggs Benedict
- Quiche
- Smoked Salmon Scramble
- Scrambled Eggs  
with feta, tomatoes & spinach
  
- Steak
- Bacon Strips
- Reindeer Sausage Links
- Sausage Links
  
- French Toast
- Chef's select breads
- Muffins & Bagels
- Bagels & Lox
- Blueberry Buttermilk Pancakes
- Cheese Blintz
- Granola & Yogurt
- Oatmeal
  
- Breakfast Potatoes
- Hash Browns
- Home Fried Potatoes
  
- Breakfast Parfait
- Breakfast Burrito

*Call event planner for special requests. Food & Beverage 18% gratuity. Pricing subject to change.*

## MEETING BREAKS

### Health Bar

Chef's select Yogurt Cups

Seasonal Whole Fruit

Nutri-Grain Bars

### Sundae Bar

Vanilla & Chocolate Ice Cream

Strawberries & Pineapple - Hot Fudge Topping

Whipped Cream & Nuts

### Beverage Bar

Alaskan Coffees & Hot Tea

Soft Drink

Iced Tea

Lemonade

### Designer Food Bar

Assorted Pastries

*Apple, Cheese, Cherry & Cinnamon Almond*

Gourmet Muffins

*Triple Berry, Apple Cinnamon, Blueberry Crumb*

Scrumptious Donuts

*Glazed, Chocolate Iced, Sugar Coated-Raspberry Filled*

Cupcakes & Cupcakes

*Vanilla, Chocolate, Lemon, Peanut Butter & Red Velvet*

Chocolate Chunk Gourmet Brownies

Chef's select Yogurt Cups

## BOXED LUNCHES TO GO

### All American

Turkey or Ham Croissant - Chocolate Chip Cookie

Potato Chips - Bottled Water

## LUNCH BUFFET

### Hot Buffet

Half Pound Misty Isle Sirloin Burgers

Homemade Lasagna - Seafood Fettucini

Meatloaf - Alaskan Cod Dijon - Fish & Chips

Herb Roasted Chicken - Crispy Fried Chicken

Choose a salad

Chef Side

Call event planner for second entree pricing.

### Deli Buffet

Chef's select breads & deli meats

Dill Pickles - Sliced Tomatoes & Red Onions

Choose soup or salad

### Lunch Soups

Seafood Chowder - Chili

Tomato Bisque

Potato Leek

Cream of Broccoli

### Lunch Salads

Caesar - Spinach - Potato

Pasta - Tossed - Coleslaw

### Lunch Beverages - per gallon

Alaskan Coffee & Hot Tea

Iced Tea & Lemonade

Soft Drinks

**DINNER BUFFET ENTRÉES**

|                        |                  |
|------------------------|------------------|
| Chicken Marsala        | Jumbo Prawns     |
| Chicken Piccata        | Shrimp Provencal |
| Chicken Teriyaki       | Grilled Salmon   |
| London Broil           | Halibut Oscar    |
| Prime Rib of Beef      | Alaska Cod Dijon |
| Oven Roasted Pork Loin |                  |

Steamed Vegetable Medley & Dinner Rolls  
Choose one side starch and two salads

**Dinner Side Starches**

Rice Pilaf - Baby Red, Garlic Mashed or Baked Potatoes

**Dinner Salads**

Caesar - Spinach - Tossed

**Dinner Beverages**

Alaskan Coffee & Hot Tea (per/gal.) - Iced Tea & Lemonade (per/gal.) - Soft Drinks

*Add \$3.00 per plate for plated dinners.*

*Carving Station - \$35 Chef fee per station*

**DESSERTS**

**DECADENT DESSERT BAR - per person**

Chocolate Dipped Strawberries

New York Cheesecake

Chocolate Mousse

Petite Fruit Tarts

Petits Fours

*Call event planner for special requests.*

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**Appetizers - Hot Selection**

Coconut Shrimp - Crab Stuffed Mushroom Caps  
 Buffalo Wings & Drumettes - Sweet & Sour Meatballs  
 Marinated Tenderloin Kabobs - Breaded Zucchini  
 Meatballs in Burgundy Sauce - Breaded Prawns  
 Bacon Wrapped Scallops

**Appetizers - Cold Selection**

Peeled Shrimp - Cheese & Cracker Tray  
 Rolled Meats & Cheeses - Seasonal Fresh Fruits  
 Smoked Salmon Canapes - Deviled Eggs  
 Fresh Vegetables & Relishes - Chocolate Dipped  
 Strawberries - Mini Croissant Sandwiches

**Passed Hors d'oeuvres Per 30 pc. order**

Scallops Wrapped in Bacon  
 Bay Shrimp Cocktails in Cucumber Cups  
 Lemon & Saffron Chicken Skewers  
 Salami Coronets  
 Reindeer Sausage & Cheddar Bites  
 Shrimp Tempura  
 Canapes  
*Smoked Salmon - Curry Shrimp - Vegetable, Dill & Chevre*

**Quick & Tasteful**

Fresh Fruits & Berries - Assorted Cheeses & Crackers  
 Buffalo Wings & Drumettes - Sweet & Sour Meatballs  
 Fresh Vegetables & Relishes

**People's Choice**

Fresh Fruits - Coconut Shrimp - Deviled Eggs  
 Buffalo Wings & Drumettes - Sweet & Sour Meatballs  
 Fresh Vegetables & Relishes - Cheeses & Crackers

**The Vanguard**

Fresh Fruits & Berries - Assorted Cheeses & Crackers  
 Marinated Tenderloin Kabobs - Peeled Shrimp  
 Smoked Salmon Canapes - Deviled Eggs  
 Vegetables & Relishes - Chocolate Dipped Strawberries

**Wine by the Glass**

Merlot - Cabernet Sauvignon  
 White Zinfandel  
 Chardonnay - Pinot Grigio

*Don't see what you are expecting, please ask!*

*Wine by the bottle!*

*Extensive wine list available by request.*

**Domestic Beer**

Sharps - Budweiser  
 Bud Light - Miller - Miller Light  
 Coors - Coors Light

**Specialty Beer**

Moosehead - Heineken - Corona  
 Alaskan Amber - Becks

**House Liquor**

Gordon's Gin - Smirnoff Vodka  
 Bacardi Rum - Ezra Brooks Bourbon  
 Cuervo Gold - Ballentines Scotch  
 Christian Brothers Brandy

**Call Brand Liquor**

Seagrams VO - Yukon Jack - J & B  
 Canadian Club Black Velvet  
 Jack Daniels - Seagrams 7  
 Cutty Sark - J & B - Dewars

**Premium Liquor**

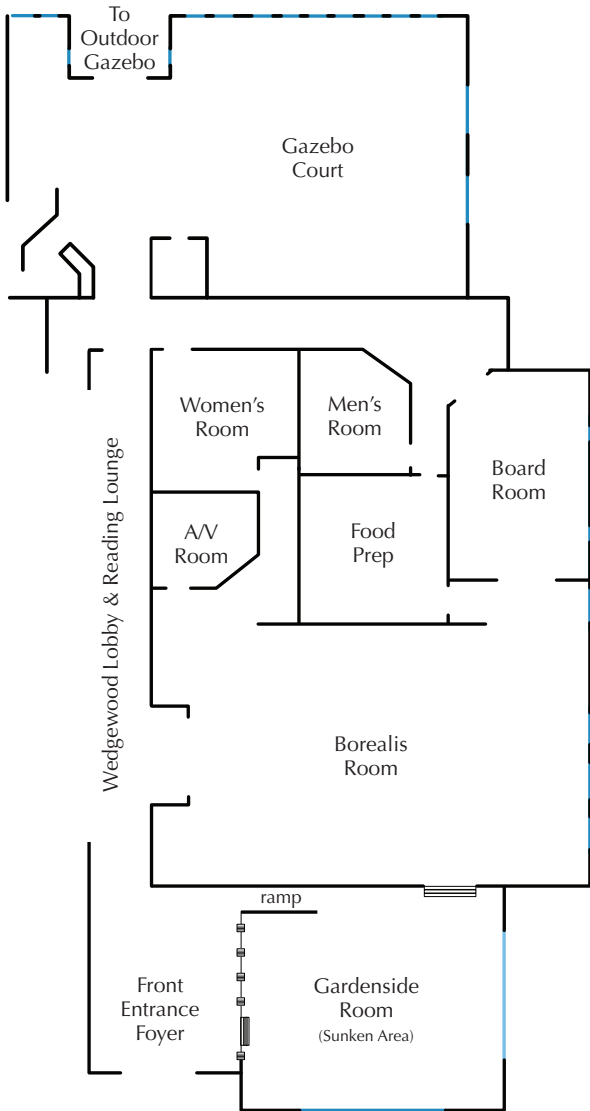
Glenfiddich - Absolut Vodka  
 Beefeaters Gin - Tanqueray Gin  
 Crown Royal - Glenlivet  
 Chivas Regal - Courvoisier - JW Red  
 Bombay Gin - Stoli Vodka

**The Stutz**

Posciutto Wrapped Melon - Curried Coconut Shrimp Crostini - Sesame Soy Glazed Beef Skewers  
 Ginger Orange Pork Skewers - Roasted Pepper, Chevre & Mint Wraps - Sausage Cheese & Crackers  
 Lemon & Saffron Chicken Skewers - Smoked Salmon Canapes with Dill - Fresh Vegetables & Relishes  
 Assorted Petit Fours - Tiramisu - Cheese Cake Bites

*Call event planner for special requests. Food & Beverage 18% gratuity. Pricing subject to change.*





ROOM RENTAL FEES  
ARE ASSESSED FOR ALL EVENTS

SECURITY

Fountainhead Hotels will not assume any responsibility for damage or loss of any merchandise or articles brought into the hotel or any items that are left behind.

EXCLUSIVITY

Sophie Station Suites, Wedgewood Resort and the Bridgewater Hotel are the exclusive caterers for all Fountainhead Hotel events. No food or beverage may be brought into or taken out of hotel without the prior approval of the Catering Manager, fees may apply.

GUARANTEE

Notification of the exact number of guests attending an event is required at least three business days prior to the event. This number will be considered a guarantee, not subject to reduction. Charges will be applied accordingly. Menu selections are due at least 21 days prior to the event: an 18% gratuity is applied to all food and beverage costs. When a chef is needed for in-room preparation or carving, a labor charge will be assessed for each chef. Menu prices are subject to change.

EVENT & FUNCTION AGREEMENT

An Event Agreement is necessary. Events such as weddings, summer events and holiday parties are subject to the Agreement which carry unique billing requirements and additional terms and conditions.

ALCOHOLIC BEVERAGES

The State of Alaska Alcohol Board requires we provide a bartender to dispense all alcoholic beverages. Additionally, we are the only authority licensed to sell and serve alcoholic beverages for consumption on our premises. Organizations and event contacts are responsible for over consumption of alcohol by guests. There is a bartender fee, per bar, for all events that require a bar.

DECORATIONS • SIGNAGE • LITERATURE

Decorations or displays brought into the hotel by the guest must be approved prior to the event. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance. Minimal use of confetti is allowed and additional cleaning fees will be assessed. The client assumes all responsibility for any damage to the hotel premises.

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