



Ivar's Salmon House Banquet Menus



Ivar's Salmon House is a beautiful cedar replica of a Northwest Native American Longhouse, complete with an open-pit Native American-style barbecue for preparing succulent alder-smoked dishes. Here, in a dining setting filled with Northwest native art, décor and historical photographs, you'll enjoy memorable meals surrounded by spectacular views of boats cruising Lake Union and Seattle's skyline.



Ivar's Planning Information



Menu Planning

All menus must be finalized no later than 1 week in advance of your event date. Additions or substitutions are extremely limited after this time so please allow yourself plenty of time to review the menus so we may accommodate all of your requests for appetizers, starters, entrees and desserts.

Guest Counts

Final guest & entrée counts must be received no later than 3 days before the date of the event. After this if there is an increase in guest count we cannot guarantee the ability to properly take care of your guests' menu requests. If guest counts decrease after this, the original number submitted may be charged.

Billing

Billing will be presented on one check only. We are sorry we cannot make exceptions to this policy. We do not require deposits. All balances will be due at the end of the function unless billing has been prearranged with management. We accept cash, Visa, MasterCard, American Express and Discover. A service charge of 18% and Washington State sales tax of 10.1% will be added to the final bill.

Cancellations

While we do not require deposits at the time of your reservation, we may ask for a valid credit card in order to reserve a room for those with special requests. Cancellations without penalty may be made up to 5 business days prior to the event date. Should you find it necessary to cancel your reservation within 3 business days you will be charged for 30% of your expected billing based on your original reservation in order to cover the cost of product that has been received by the restaurant for your event. You will also be charged for any other costs related to outside services that may have been rented or arranged for you, by us, at your request.

Free Parking/Moorage

Ivar's Salmon House has 2 large parking lots across the street from the restaurant, and one at each end of the building which are free to all guests of Ivar's for the duration of their dining event. Our private dock is available for guests' vessel moorage for the duration of their dining event. No moorage may be held or reserved in advance.



Complimentary AV

Ivar's Salmon House offers events at no additional charge use of a wireless microphone, podium, screen, video projector, and select HDMI & VGA cables. Specialty cables and hookup are the responsibility of guests. In the event of multiple bookings, availability is based on the earliest booking.

Food and Beverages

All food and alcoholic beverages must be purchased through Ivar's Salmon House, with the exception of the following: You are welcome to bring in your own wine with the payment of a \$20 per 750ml bottle corkage fee. Specialty cakes from outside vendors may be brought in to the restaurants for no additional fees. We can suggest local bakeries upon your request.

We will be happy to honor special dietary requests if possible.

Private hosted and non-hosted bars are available for in-room service for parties over 50. Groups of less than 50 may request a bar set-up in the room for their event for a set-up fee of \$100.

Draft beer not included.

Private Dining Groups of 25 or Fewer

Groups of 25 or fewer are welcome to order from the restaurants banquet menu or from our current lunch or dinner menus with no provided pre-counts necessary. Ivar's is also happy to let you create a Personalized Menu tailored for your group. You may select up to 6 entrées, 3 starter courses and 3 desserts from the restaurant's current menu. We will print the menu for you and your guests. Personalized menu choices must be made no later than 7 business days prior to your event date. We will be glad to present our house dessert menu to your guests at the end of their meal.

Private Dining Groups 26 to 40

Select 1 starter course (soup or salad); we ask that you select the same starter for everyone.

An additional starter course may be ordered for a separate charge. You may select up to 3 entrées for the group. We will add a vegetarian entrée as a 4th selection. When a dessert course is added to your lunch or dinner, we ask that dessert is the same for everyone.

Your menu should be determined at least 1 week ahead of your reservation date.

*Your final entrée counts (what your guests have chosen for their entrée)
are due 3 business days prior to your reservation.*

~or~

Groups from 26 to 40 may select from one of fantastic lunch or dinner buffet options.



Private Dining Groups of 41 to 59

Select 1 starter course (soup or salad); we ask that you select the same starter for everyone. An additional starter course may be ordered for a separate charge. You may select up to 2 entrées for the group. We will add a vegetarian entrée as a 3rd selection. When a dessert course is added to your lunch or dinner, we ask that the dessert is the same for everyone.

Your menu should be determined at least 1 week ahead of your reservation date.

*Your final entrée counts (what your guests have chosen for their entrée) are due
3 business days prior to your reservation.*

~or~

Groups from 41 to 65 may select from one of fantastic lunch or dinner buffet options.

If for any reason you may not be able to receive an accurate final entrée count from your guests and are not able to provide place cards identifying your guest's entrée choices, Ivar's highly recommends that you pre-select 1 entrée for your group or you may want to consider one of our buffets as an alternative. This makes your planning process much easier and ensures that we will be able to give your guests the best possible service

Private Dining Groups of 60 to 110

May select from our lunch or dinner buffets, or build a cocktail reception style appetizer buffet.

Reception and Hors d' Oeuvres Menu

In addition to a cocktail style reception, hors d' oeuvres and display platters may be added to any plated or buffet lunch or dinner.



Banquet Menus

Prices on all the Restaurant Menus are subject to change without notice.

Vegetarian (V)

Vegan (VG)

Gluten Free items (GF)



Breakfast Brunch & Meetings



Continental

Assorted pastries and muffins, fresh fruit platter, coffee, orange juice - 18 per person

Deluxe Continental

Fresh scrambled eggs, sausage or bacon, breakfast potatoes, assorted pastries and muffins, fresh fruit platter, coffee, orange juice - 22 per person

Supreme Continental

Group choice of Eggs Benedict or Eggs Strata, sausage and bacon, breakfast potatoes, assorted pastries and muffins, fresh fruit platter, coffee, orange and apple juices - 25 per person

Brunch Buffet

Group choice of Eggs Benedict or Eggs Strata, sausage and bacon, breakfast potatoes, fresh fruit tray, Seafood Cioppino, True Cod Au Gratin, Flank Steak with Rosemary Red Wine Sauce, Choice of Caesar or Mixed Green Salad, and assorted pastries and muffins. Accompanied by freshly brewed coffee and decaf - 36 per person

Substitute Prime Rib of Beef with creamed horseradish and au jus for Flank Steak - 5 per person

Chef carved to order available, 2 hours - 50

Add Live Action Omelet station - 5 per person

All Day Coffee/DeCaf Service

70 per urn - 40 per ½ urn

Afternoon Cheese Tray

Serves 25 - 102

Afternoon Assorted Cookies Tray

Per Dozen - 25

Assorted Fruit Tray

Serves 25 - 90



Cold Hors d'Oeuvres



Priced per dozen - Minimum order of 2 dozen

- Italian Tomato Bruschetta on Crostini ~ 26 (VG)
- Brie Cheese and Curry with Mango Salsa on Crostini ~ 34 (V)
- Brie Cheese and Curry Mango Salsa on Crostini ~ 35 (V)
- Gorgonzola and Sweet Onion Marmalade on Crostini ~ 36 (V)
- Bay Shrimp and Mango Salad Cucumber Cup ~ 36 (GF)
- Fresh Mozzarella, Roasted Garlic, Tomato on Crostini ~ 36 (V)
- Prosciutto Wrapped Sweet Melon ~ 36 (GF)
- Halibut & Prawn Ceviche on Crispy Wonton ~ 38
- Seared Prime Top Sirloin w/ Horseradish and
Tomato Relish on Crostini ~ 45
- Individual Oregon Bay Shrimp Cocktails (12) ~ 51 (GF)



Warm Hors d' Oeuvres



*Priced per dozen - Minimum order of 2 dozen
Clams, mussels and calamari are priced per pound*

Spinach, Mushroom, Roasted Garlic, Parmesan Flatbread ~ 30 (V)

Thai Chicken and Peanut Sauce Flatbread ~ 33

Pancetta, Gorgonzola, Pepperoncini Flatbread ~ 34

Parmesan and Spinach Stuffed Jumbo Mushrooms ~ 36 (V) (GF)

BBQ Chicken, Red Onion, Smoked Mozzarella Flatbread ~ 36

Crispy Calamari ~ 38

Chicken Satay w/ Thai Peanut Sauce ~ 40 (GF)

2 pounds Ivar's Famous Steamed Clams ~ 40 (GF)

Salmon House Signature Salmon Cakes ~ 42

Alder Grilled Salmon Skewers w/ Sweet Chili-Lime Sauce ~ 45 (GF)

Alder Grilled Scallop w/ Pesto and Red Pepper Coulis on Crostini ~ 48

Flank Steak Satay w/ Chimichurri Sauce ~ 48 (GF)

Coconut Crusted Jumbo Prawns w/ Plum Sauce ~ 48

Pacific Northwest Crab Cakes ~ 51

Dungeness Crab Stuffed Jumbo Mushrooms ~ 54



Display Platters



Platters serve approximately 25 people

Basket of Rolls ~ 42 (V)

Caesar Salad ~ 75

Seasonal Mixed Green Salad ~ 75 (VG) (GF)

Fresh Vegetable Crudit  ~ 85 (VG) (GF)

Alder Grilled Vegetable Platter ~ 90 (VG) (GF)

Baked French Brie Cheese en Brioche ~ 90 (V)

Crostini Bar ~ 90 (V)

Sun-dried tomato pesto, herbed goat cheese, Kalamata olive tapenade, Italian Roma tomato salsa

Fresh Sliced Fruit Platter ~ 95 (VG) (GF)

Domestic and Imported Cheese Tray ~ 110 (V)

Imported Cured Meat and Giardiniera Tray ~ 110 (GF)

Seared Sesame Ahi Tuna Platter ~ 115

Urn of Clam Chowder ~ 110

Chilled Citrus Poached Prawns ~ 180 (GF)

Chilled Alder Wood Smoked Sides of Salmon

Lemon dill cream cheese, red onion, capers, lemon, crackers

~ 2-lb (Serves 10-15) 120

~ 4-lb (Serves 20-30) 190

~ 8-lb (Serves 40-60) 350



Banquet Lunch Menu



*All entrée prices include choice of starter course,
rolls and butter, and your choice of coffee, tea or soft drinks*

Please choose one for your group from the following:

Ivar's World Famous Clam Chowder

Mixed Green Salad with Balsamic Vinaigrette

Ivar's Classic Caesar Salad

Additional starters - \$5 per person

Please select 1-3 entrées for your group.

Final entrée counts are required three business days before your event.

Northwest Seafood Entrées

*We specialize in live fire cooking over our open style grill using only local Alder wood.
This classic Native American cooking technique imparts a subtle, yet distinct smoky flavor.
All seafood entrées are made with chef's seasonal preparation or simply grilled with olive oil.*

Ivar's World-Famous Fish 'n Chips ~ 32

Blackened Wild Salmon Caesar Salad ~ 32

Alaskan True Cod Piccata ~ 34

Alaskan Halibut and Chips ~ 34

Seafood Brochette ~ 37

Alder Grilled Wild Coho Salmon ~ 37 (GF)

Cedar Plank Roasted Wild Sockeye Salmon ~ 38

Alder Grilled Wild Salmon Sampler ~ 39 (GF)

Alder Grilled Wild King Salmon ~ 42 (GF)

Wild Alaskan Halibut ~ 42 (GF)



Banquet Lunch Menu Cont.

Meat, Poultry and Vegetarian Entrées

Penne Pasta Pomodoro ~ 30 (V)

*Penne pasta, diced Roma tomatoes, fresh basil, garlic, red chili flake
olive oil, white wine, Parmesan cheese*

Grilled Portobello Stack ~ 30 (VG) (GF)

*Alder grilled Portobello mushroom, roasted red pepper, grilled zucchini and yellow squash,
sautéed spinach, House specialty rice, balsamic syrup*

Chicken Marsala ~ 33 (GF)

Chicken Saltimbocca ~ 33 (GF)

*Alder grilled chicken, fresh sage, thin sliced prosciutto, smoked mozzarella
roasted pear, lemon-butter sauce*

Newport Pride 6oz Center Cut Top Sirloin Steak ~ 42

Dijon horseradish butter, balsamic syrup, crispy onion strings

Sandwiches

1/2 Pound Newport Pride Beef Cheese Burger ~ 25

Tillamook cheddar, bistro sauce, lettuce, tomato, red onion

Blackened True Cod or Salmon Tacos ~ 25

*Spicy blackened Pacific rockfish, cilantro-cabbage slaw, Cajun remoulade, mango salsa,
flour tortillas, house-made tortilla chips, pico de gallo, sour cream drizzle*

Alder Grilled Wild Salmon Sandwich ~ 27 (V)

Fresh tomatoes, bacon, seasonal greens, red onion, basil-pesto aioli, brioche bun, French fries

Alaska True Cod B.L.A.T. ~ 27

*Panko breaded True cod filet, Alder smoked bacon, fresh tomato, Romaine lettuce,
jalapeño tartar, toasted Essential Bakery sourdough bread, French fries*

- Sub grilled Portobello mushroom to be vegetarian option -



The Nooksack Lunch Buffet



~ 40 per person ~
(25 person minimum)

Choose 1 starch, 1 starter and 2 entrées.

Starter Selections (choose one)

Additional starter ~ 5 per person

Ivar's World Famous Clam Chowder

Ivar's Classic Caesar Salad

Seasonal Fresh Fruit Platter

Entrée Selections (choose two)

Additional entrée ~ 10 per person

Alaskan True Cod Piccata

Ivar's Classic Fish and Chips

Grilled Chicken Breast Marsala

Penne Pasta Pomodoro (V)

Gluten free penne pasta available upon request

Starch Selections (choose one)

House Specialty Rice

Red Skin Mashed Potatoes

Seasonal Fresh Steamed Vegetable with Butter

Assorted Cookies and Brownies

Coffee, Soft Drinks, Hot or Iced tea



Lake Union Lunch Buffet



~ 45 per person (25 person minimum) ~

Choose 1 starch, 1 starter and 2 entrées.

Starter Selections (choose one)

Additional starter ~ 5 per person

Ivar's World Famous Clam Chowder

Mixed Green Salad with Balsamic Vinaigrette

Ivar's Classic Caesar Salad

Seasonal Fresh Fruit Platter

Entrée Selections (choose two)

Additional entrée ~ 10 per person

Alder Grilled Wild Coho Salmon

Penne Pasta Pomodoro

Cod Picatta

Chicken Saltimbocca (V)

Seafood Brochette

Starch Selections (choose one)

House Specialty Rice

Red Skin Mashed Potatoes

Garlic Shallot Rosemary Roasted Baby Red Potatoes

Seasonal Fresh Steamed Vegetable with Butter

Assorted Cookies and Brownies

Coffee, Soft Drinks, Hot or Iced tea



Banquet Dinner Menu



*All entrée prices include choice of starter course,
rolls and butter, and your choice of coffee, tea or soft drinks*

Please choose one for your group from the following:

Ivar's World Famous Clam Chowder

Mixed Green Salad with Balsamic Vinaigrette

Ivar's Classic Caesar Salad

Additional starters - \$5 per person

Please select 1-3 entrée/s for your group.

Final entrée counts are required three business days before your event.

Northwest Seafood Entrées

*We specialize in live fire cooking over our open style grill using only local Alder wood.
This classic Native American cooking technique imparts a subtle, yet distinct smoky flavor.
All seafood entrées are made with chef's seasonal preparation or simply grilled with olive oil*

Ivars World-Famous Fish and Chips, 4 piece ~ 35

Blackened Wild Salmon Caesar Salad ~ 37

Alaskan True Cod Piccata ~ 42

Seafood Brochette ~ 45

Alder Grilled Wild Coho Salmon ~ 47 (GF)

Cedar Plank Roasted Wild Sockeye Salmon ~ 48

Alder Grilled Wild Salmon Sampler ~ 46 (GF)

Wild Alaskan Halibut ~ 52 (GF)

Alder Grilled Wild King Salmon ~ 54 (GF)

Dungness Crab

Whole ~ 85 | Half ~ 60



Banquet Dinner Menu Cont.

Meat, Poultry and Vegetarian Entrées

Penne Pasta Pomodoro ~ 38 (V)

Penne pasta, diced Roma tomatoes, fresh basil, garlic, red chili flake, olive oil, white wine, Parmesan cheese

Gluten free penne pasta available upon request

Grilled Portobello Stack ~ 38 (VG) (GF)

Alder grilled Portobello mushroom, roasted red pepper, grilled zucchini and yellow squash, sautéed spinach, House specialty rice, balsamic syrup

Chicken Marsala ~ 40 (GF)

Chicken Saltimbocca ~ 40 (GF)

Alder grilled chicken, fresh sage, thin sliced prosciutto, smoked mozzarella, roasted pear, lemon-butter sauce

Mixed Grill ~ 56

*6oz Top Sirloin, 3oz King salmon OR Alaska halibut
(seafood selection must be same for all guests in party)*

Newport Pride 10oz New York Steak ~ 59

*Dijon horseradish butter, balsamic syrup, crispy onion strings
(All steaks are prepared to medium)*

Steak Oscar ~ 65 (GF)

*Bacon wrapped filet mignon, Dungeness crab, Béarnaise sauce
(All steaks are prepared to medium)*



Salmon House Dinner Buffets



The Makah

~ 50 per person ~

(25 person minimum)

Rolls and Butter

Soup or Salad (choose one)

Mixed Green Salad

Balsamic vinaigrette

Ivar's World-Famous Clam Chowder

Additional starters ~ 4 PP

Seasonal Fresh Fruit Platter

Entrées

Alder Grilled Wild Coho Salmon

Alder Grilled Chicken Marsala

Seasonal Fresh Steamed Vegetable with Butter

Starch Options (choose one)

House Specialty Rice

Red Skin Mashed Potatoes

Garlic Shallot Rosemary Roasted Baby Red Potatoes

Assorted Cookies and Brownies

Coffee, Soft Drinks, Hot or Iced tea



Salmon House Dinner Buffets Cont.

The Muckleshoot

~ 55 per person ~

(25 person minimum)

Rolls and Butter

Soup or Salad (choose one)

Mixed Green Salad

Balsamic vinaigrette

Ivar's World-Famous Clam Chowder

Additional starters ~ 4 PP

Seasonal Fresh Fruit Platter

Entrées

Alder Grilled Wild Coho Salmon

Alder Grilled Chicken Marsala

Alder Grilled Flank Steak

Seasonal Fresh Steamed Vegetable with Butter

Starch Options (choose one)

House Specialty Rice

Red Skin Mashed Potatoes

Garlic Shallot Rosemary Roasted Baby Red Potatoes

Assorted Cookies and Brownies

Coffee, Soft Drinks, Hot or Iced tea



Salmon House Dinner Buffets Cont.

The Chinook

~ 65 per person ~

(25 person minimum)

Rolls and Butter

Soup and Salad

Mixed Green Salad

Balsamic vinaigrette

Ivar's World-Famous Clam Chowder

Seasonal Fresh Fruit Platter

Chilled Citrus Poached Prawn Platter

Entrées

Alder Grilled Wild Coho Salmon Fillet

Alder Grilled Chicken Marsala

Pepper Herb Rubbed Prime Rib

Au jus, creamy horseradish

Seasonal Fresh Steamed Vegetable with Butter

Starch Options (choose two)

House Specialty Rice

Red Skin Mashed Potatoes

Garlic Shallot Rosemary Roasted Baby Red Potatoes

Assorted Cookies and Brownies

Coffee, Soft Drinks, Hot or Iced tea



Salmon House Dinner Buffets Cont.

The Grand Potlatch

~ 75 per person ~

(25 person minimum)

Rolls and Butter

Soup and Salad

Ivar's World-Famous

Clam Chowder

Classic Caesar Salad

Starters

Oysters Shooters

Chilled Citrus Poached Prawns

Mini Northwest Crab Cakes

Seasonal Fresh Fruit Platter

Entrées

Alder Grilled Wild King Salmon

Alder Grilled Prime Top Sirloin Steak

Alder Grilled Chicken Marsala

Seasonal Fresh Steamed Vegetable with Butter

Starch Options (choose two)

House Specialty Rice

Red Skin Mashed Potatoes

Garlic Shallot Rosemary Roasted Baby Red Potatoes

Assorted Cookies and Brownies, Mini Cheesecakes

Coffee, Soft Drinks, Hot or Iced tea



Buffet Additions

These are items that may be added to above buffet packages to enhance and customize your event.

~ 25 person minimum ~

Baked Vegetarian Lasagna ~ 6 PP

Prime Rib of Beef ~ 16 PP

Creamed horseradish, au jus

Chef carved to order available, 1 hour ~ 30

Alaskan King Crab Legs, 10 pounds ~ MP

Served either chilled or steamed, with cocktail sauce or melted butter

Alaskan Dungeness Crab Legs, 10 pounds ~ MP

Served either chilled or steamed, with cocktail sauce or melted butter

Alaskan Snow Crab Legs, 10 pounds ~ MP

Served either chilled or steamed, with cocktail sauce or melted butter

Additional Entrées from the a la carte menu may be added at your request and can be priced on request.



Banquet Dessert Options



Chocolate Fountain and Treats:

50 person minimum ~ 5pp

Buffet Style:

Priced per dozen with a 2 dozen minimum (unless otherwise noted)

Assorted Mini Cheesecakes ~ 20

Chocolate Chip Cookies ~ 20

Chocolate Brownies ~ 21

Assorted Cookies and Brownies ~ 26

Carrot Cake ~ 34

Plated Desserts:

New York Cheese Cake ~ 10

Seasonal fruit sauce

Vanilla Bean Burnt Cream ~ 10 (GF)

Seasonal Fruit Crisp ~ 10

Hazelnut oat topping

Snoqualmie Gourmet Ice Creams (GF)

1 Scoop ~ 5 | 2 Scoops ~ 10

Flourless Chocolate-Raspberry Decadence ~ 10 (GF)



Alcoholic Beverage Options

Ivar's Salmon House offers a wide selection of quality wine, beer and spirits from throughout the Pacific Northwest and world. You may select to fully host your event, host only select wines and beer; or offer a no-host cash bar option for your guests. We are also able to provide drink tickets for you to distribute to your guests upon request.

Our wine & beer selection changes frequently throughout the year, so please request a current menu for selections.

Please note that our bottled & canned beer options are for parties that choose to use our in-room bar option. If the in-room bar option is not being utilized our draft beer selection will be available from your servers.

You can supply your own wine, subject to a \$20 corkage fee per 750ml bottle. We do not allow outside beer or spirits. Non-hosted bar items will be subject to the same 18% service charge as the main event.

Liquor Tiers

Pine

Gin	Scotch
Vodka	Whiskey
Rum	Tequila

Alder

Tanqueray Gin	Crown Royal Canadian Whiskey
Tito's Vodka	Jack Daniels Kentucky Bourbon
Bacardi Silver Rum	Sauza 100% Blue Agave Blanco Tequila
Johnnie Walker Red Scotch	... and select cordials
Jameson Irish Whiskey	

Cedar

Bombay Sapphire Gin	Jameson Irish Whiskey
Hendrick's Gin	Crown Royal Canadian Whiskey
Grey Goose Vodka	Maker's Mark Bourbon
Belvedere Vodka	Woodinville Rye
Bacardi Silver Rum	Sauza Hornitos
Macallan 12 Year Scotch	... and select cordials
Johnnie Walker Black Scotch	



Credit Card Authorization Form

Please complete all fields. You may cancel this authorization
at any time by contacting us.

This authorization will remain in effect until cancelled or the completion of billing.

Event Date(s) _____

Event Name: _____

Company Name:	_____
Contact Name:	_____
Phone Number:	_____
Cardholder Name: (as shown on card)	_____
Card Number:	_____
Exp. Date:	_____
CVV:	_____
Billing Zip Code:	_____

I, _____, authorize Ivar's Salmon House
to charge the above credit card for agreed upon purchases. I understand that my
information will be saved to file for the future event(s):

Signature Authorizing Charges

Date

