



RED LION CATERING



m e n u s

621 21st Street . Lewiston, ID 83501
208.799.1000 phone 208.748.1039 fax
www.redlionlewiston.com



general information

General Banquet & Meeting Information

- Our culinary and catering teams have prepared these menus to appeal to a wide variety of tastes. However, we are delighted to custom design a menu unique to your guests and event.
- The hotel does not permit outside food and beverage to be brought in or catered to the banquet rooms.
- Wedding cake and edible favors are permitted, advanced notice is appreciated.
- Our culinary staff would be pleased to provide alternatives for any guest with special dietary needs. Advanced notice is welcomed.
- All food & beverage prices are subject to a 17% service charge and 6.5% Idaho State tax.
- Service charges are subject to a 6.5% state tax.
- Menu Prices are subject to change.
- Our standard banquet round tables are 60" and seat 8 guests per table comfortably, which is the standard set for receptions.
- A bar setup fee of \$75 will be applied to each bar. A minimum of \$100 of revenue is required to be made by each bar. Should the amount of revenue fall beneath \$100, the difference will be applied as a bartender fee.
- All buffet style meals require a minimum of 25 guests.
- All entrée style meals require a minimum of 15 guests.
- There is a two choice maximum for plated entrée selections.
- Groups of 15 and below will be allowed to order off the menu. Groups above 15 people must make an entrée selection for meals.
- All setup, cleanup, linens, dishes, glasses, silverware are included in room rental fees.
- Room rental fees can be waived by meeting the minimum required purchase of food as stated on the pricing sheet.
- A non-refundable deposit may be required at the discretion of the hotel's management.
- Final attendance must be specified at or before 11am 3 business days prior to your event. This number is considered a guarantee and is not subject to reduction. Should attendance fall below the guaranteed count, you will be charged for the guaranteed count. If we are not notified by the deadline of three business days prior to your event, we will consider your original contracted number as your guarantee.
- Final charges are based on actual attendance, or the guaranteed number, whichever is greater.
- We will set and prepare food for attendance up to 5% above your guarantee.
- For banquets with more than one entrée selection for a plated meal, the specific number of each entrée is required at the time of the event guarantee. The group will need to provide a ticket or tent card for the individuals to identify their selections to the server.
- All Changes (menu selection and/or banquet room set-up changes) occurring within three business days prior to your event will be subject to a \$50 charge per change.
- A signed contract & BEO will be due upon booking or menu selection, or your event will be considered cancelled internally.
- The Red Lion Hotel, Lewiston does not assume responsibility for the damage or loss of any merchandise or articles left in the room prior to or following a function.
- The Red Lion Hotel, Lewiston has several conference rooms available for meetings and banquets. Our catering staff will help you arrange the room set-up that best fits the needs of your group. The hotel reserves the right to alter room assignments if necessary. Room rental fees are based on food and beverage revenue and meeting space requirements.



beverages

coffee

\$9 per pot
\$40 per half urn (35 cups)
\$65 per urn (70 cups)

hot tea

Tazo Tea— Assorted Flavors
\$2 per bag used

assorted chilled juices

Orange, Apple, Cranberry
\$2.00 per bottle consumed
\$15 per pitcher

assorted canned soda

Coke & Pepsi Products
\$1.50 per can consumed

bottled water

\$1.50 per bottle consumed

milk

Flavored small cartons upon request
\$1.50 per small carton consumed
\$12 per pitcher

iced tea

\$12 per pitcher

lemonade

\$14 per pitcher

fruit garnished punch

\$18 per gallon

sparkling cider

Martinelli's
\$9 per bottle

champagne

Cook's
\$16 per bottle

domestic bottled beer

Coors, Coors Light, Budweiser,
Bud Light, Miller Lite
\$3 per bottle

imported bottled beer

Corona— others available upon request
\$4 per bottle

domestic keg beer

Coors, Coors Light, Budweiser,
Bud Light, Miller Lite
Others available upon request
\$195 per keg

mj barleyhopper keg beer

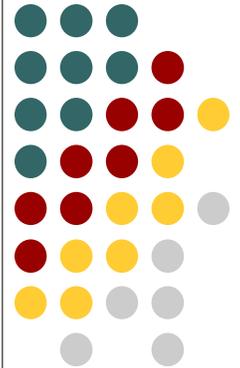
Harvestweizen, Rattlesnake Red,
Barleyhopper Brown, Steamboat Stout,
Cougar Blonde- Others available upon
request
\$195 per keg

house wine selection

La Terre Merlot, La Terre Cabernet
Sauvignon, La Terre Chardonnay,
Woodbridge White Zinfandel
\$24 per bottle

cocktails

\$4 standard well
\$5 premium
\$6-8 top shelf





breakfast

All Breakfast Buffets include Coffee, Hot Tea & Water Service, 20 Guest Minimum

clearwater continental breakfast buffet

Fresh Seasonal Fruit, Raspberry White Chocolate Scones, Fresh Baked Muffins, Assorted Bagels & Cream Cheese. Served with Vanilla Yogurt.

\$9

snake river breakfast buffet

House scrambled Eggs with Cheese & Chives, Breakfast Potatoes, Buttermilk Biscuits with Sausage Gravy, Apple Wood Smoked Bacon, and Fresh Seasonal Fruit.

\$13

palouse breakfast buffet

House Scrambled Eggs with Cheese & Chives, Country Potatoes, Apple Wood smoked Bacon, Link Sausage & Assorted Breakfast Pastries.

\$13

red lion grill breakfast buffet

House Scrambled Eggs with Cheese, Chives & Smoked Ham, Country Potatoes, Fresh Seasonal Fruit, & French Toast served with butter & maple syrup.

\$12

breakfast ala carte

(2 dozen minimum)

Chef's Breakfast Breads & Pastries **\$26 per dozen**

Assorted Fresh Baked Muffins **\$26 per dozen**

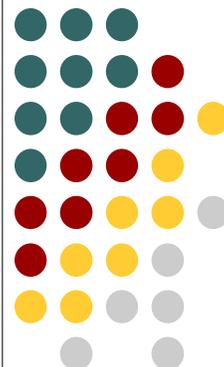
Assorted Breakfast Danish **\$26 per dozen**

Assorted Bagels & Cream Cheese **\$26 per dozen**

Vanilla Yogurt Served with Granola **\$26 per dozen**

Add French Toast or Pancakes to any buffet **\$2 per person**

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plated lunch

All Plated Lunches include Coffee, Hot Tea & Water Service, and Chef's Choice Dessert. 15 Guest Minimum.

starters

select ONE for your guests to enjoy

meriwether's house salad

Fresh Spring Mix, Bleu Cheese, & Candied Pecans, all tossed in our House Vinaigrette.
Served with Fresh Baked Rolls & Butter.

caesar salad

Romaine Hearts, Parmesan Cheese, & Garlic Croutons tossed in creamy Caesar dressing.
Served with Fresh Baked Rolls & Butter.

entrees

select ONE for your guests to enjoy

bite size steak

Prepared Medium, served with Roasted Red Potatoes & Market Fresh Vegetables.

\$15

lemon citrus salmon

Served with Dried Fruit & Nut Rice Pilaf & Market Fresh Vegetables.

\$15

herb grilled chicken dijon

Served with Dried Fruit & Nut Rice Pilaf & Market Fresh Vegetables.

\$13

slow roasted pork loin

Served with a Mushroom gravy, Roasted Red Potatoes, & Market Fresh Vegetables.

\$12

teriyaki chicken

Served with a pineapple glaze, rice pilaf & Market Fresh Vegetables.

\$12

chicken fettuccine

Grilled Chicken, Alfredo Cream & Mushrooms. Served with Garlic Bread.

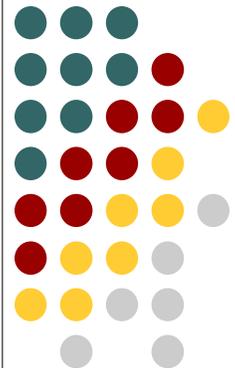
\$13

portobello en croute

A Vegetarian Favorite! Baby Spinach, Red Peppers & Goat Cheese in Puff Pastry Shell.

\$13

Going Somewhere? Ask About Our "On-The-Go" Boxed Lunches!





lunch buffet

All Lunch Buffets include Coffee, Hot Tea & Water Service, 20 Guest Minimum

red lion roll in deli

Assorted Deli Meats to include Roast Beef, Turkey & Ham. A variety of Sliced Cheeses, Condiments & Assorted Sliced Breads. Served with Gourmet Potato Chips, Garden Salad with Assorted Dressings & Chef's Choice Pasta Salad. Chef's Choice Dessert.

\$13

burgers & dogs barbecue buffet

Catered indoors or outdoors. Flame Broiled Hamburgers & Hot Dogs with Condiments. Served with Oven Baked Beans, Potato Salad, Gourmet Potato Chips & Ice Cold Sliced Watermelon. Fresh Baked Brownies & Assorted Cookies for Dessert.

\$14

taste of italy

Chicken Penne Pasta Alfredo served with Market Fresh Vegetables, Fresh Baked Garlic Breadsticks, Our Tossed Caesar Salad & House Pasta Salad. Chef's Choice Dessert.

\$15

river's edge

Sliced Roast Pork Loin served with Mushroom Gravy, Roasted Red Potatoes, & Fresh Seasonal Vegetables. Served with Garden Salad with Assorted Dressings, Chef's Choice Pasta Salad, Fresh Baked Rolls & Butter. Chef's Choice Dessert.

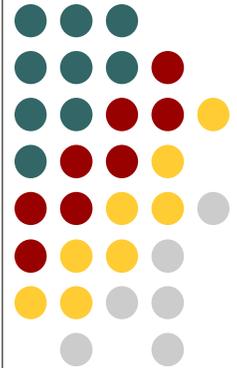
\$15

confluence

Grilled Breast of Chicken served with Roasted Hazelnut Butter sauce, Dried Fruit & Nut rice pilaf, & Fresh Seasonal Vegetables. Accompanied by Garden Salad served with Assorted Dressings, Chef's Choice Pasta Salad, Fresh Baked Rolls & Butter. Chef's Choice Dessert

\$15

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plated dinner

All Plated Dinners include Coffee, Hot Tea & Water Service & Chef's Choice Dessert, 15 Guest Minimum

starters

select ONE for your guests to enjoy

meriwether's house salad

Fresh Spring Mix, Bleu Cheese, & Candied Pecans, all tossed in our House Vinaigrette.

caesar salad

Romaine Hearts, Parmesan Cheese, & Garlic Croutons tossed in creamy Caesar dressing.

spinach salad

Bacon, Egg, Warm Poppyseed Dressing

the wedge

Crispy bacon, Egg, & Chunky Bleu Cheese Dressing.

entrees

select ONE for your guests to enjoy

bite size steak

Prepared Medium, served with Roasted Red Potatoes & Market Fresh Vegetables.

\$22

indian barbecued salmon

Served with Dried Fruit & Nut Rice Pilaf & Market Fresh Vegetables.

\$22

herb grilled chicken dijon

Served with Dried Fruit & Nut Rice Pilaf & Market Fresh Vegetables.

\$17

slow roasted pork loin

Served with a Mushroom gravy, Roasted Red Potatoes, & Market Fresh Vegetables.

\$19

roast prime rib

Served with a Creamy Horseradish Sauce, Roasted Red Potatoes, & A Seasonal Vegetable Array.

\$24

stuffed chicken cordon bleu

Topped with Swiss Sauce. Served with Roasted Red Potatoes & Market Fresh Vegetables.

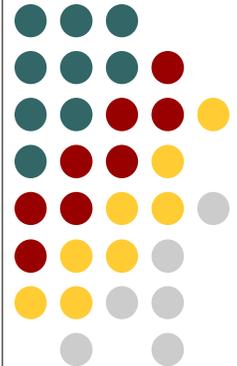
\$19

portobello en crouete

Baby Spinach, Red Peppers & Goat Cheese in Puff Pastry Shell.

\$18

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dinner buffet

All Dinner Buffets include Coffee, Hot Tea & Water Service, 20 Guest Minimum

chef's prime rib

Chef carved slow roasted prime rib with au jus & creamy horseradish. Served with Roasted Red Potatoes, Seasonal Vegetable Array, Garden Salad with Assorted Dressings, Chef's Choice Pasta Salad, Fresh Baked Dinner Rolls & Butter. Chef's Choice Dessert.

\$27

lewis & clark trail

Sirloin Steaks prepared Medium, Grilled Salmon Filets with Citrus Herb Butter, Roasted Red Potatoes, & Fresh Seasonal Vegetables. Served with Garden Salad with Assorted Dressings, Chef's Choice Pasta Salad, Fresh Baked Rolls & Butter. Chef's Choice Dessert.

\$26

lc valley surf & turf

A Lewis Clark Valley favorite! Bite Size Steak (a local favorite) marinated in teriyaki and prepared Medium & Shrimp Scampi in Citrus Herb Butter. Served with Roasted Red Potatoes, Seasonal Vegetable Array, Garden Salad with Assorted Dressings, Chef's Choice Pasta Salad, Fresh Baked Dinner Rolls & Butter. Chef's Choice Dessert.

\$25

red lion traditional

Chef Carved Baron of Beef served with Creamy Horseradish & Au Jus, Red Potatoes, Seasonal Vegetable Array, Garden Salad with Assorted Dressings, Chef's Choice Pasta Salad, Fresh Baked Dinner Rolls & Butter. Chef's Choice Dessert. Add Chicken Dijon for \$4.

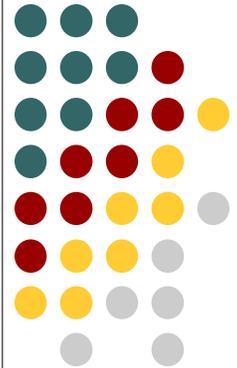
\$21

great northwest

Slow Roasted Pork Loin served with a Mushroom Gravy, Red Potatoes, Seasonal Vegetable Array, Garden Salad with Assorted Dressings, Chef's Choice Pasta Salad, Fresh Baked Dinner Rolls & Butter. Chef's Choice Dessert.

\$20

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hors d'oeuvres & trays

Small Orders built for 25 Guests, Large Orders built for 50 Guests

rumaki

Bacon wrapped Water Chestnuts, baked in a tangy Polynesian sweet & sour glaze.

small \$75 large \$130

chicken wings

Your choice of Spicy Cajun, Barbecue, Teriyaki, or Plain.

small \$75 large \$130

bite size steak

Sirloin Bites marinated & broiled with a teriyaki sauce. Prepared Medium.

small \$125 large \$195

seasonal fruit array

Served with a Honey Yogurt dip.

small \$50 large \$95

international cheese board

Assorted International Cheeses served with Assorted Crackers.

small \$90 large \$175

deluxe deli meat & cheese

Gourmet Deli Meats & Cheeses Served with Rolls & Condiments.

small \$125 large \$225

beef crostini

Tender Sliced Beef & Creamy Horseradish Cheddar Cheese.

small \$115 large \$195

meatballs

Your choice of Sweet & Sour, Barbecue, Swedish, or Italian.

small \$115 large \$195

pinwheel sandwiches

Tortilla Wraps with Deli Meats & Cheeses.

small \$50 large \$85

spicy stuffed mushrooms

Fresh Mushroom Caps stuffed with a Spiced Sausage mixture.

small \$85 large \$150

baked brie en croute

Creamy Brie Cheese baked in a Golden Puff Pastry served with Melba Preserves & Toasted Baguette.

small \$75 large \$125

red lion crostini

Roasted Red Peppers & Goat Cheese.

small \$75 large \$125

fresh vegetables

Served with creamy herb dip.

small \$50 large \$85

spinach & artichoke dip

Fresh Spinach & Basil with Creamy Swiss Sauce. Served with Toasted Pita Points.

small \$75 large \$125

pacific smoked salmon

Served with Dark Rye & Dill Cream Cheese.

small \$100 large \$195

walla walla onion strudel

Caramelized onions, wild mushrooms mozzarella cheese baked in a puff pastry.

small \$65 large \$125

sautéed mushrooms

Served with Flatbread.

small \$50 large \$85

mini burritos

Served with Sour cream, Guacamole, & Salsa.

small \$90 large \$175

assorted dessert bar bites

An array of upscale dessert bars — something sweet for everyone's taste.

small \$100 large \$195

assorted fresh baked cookies

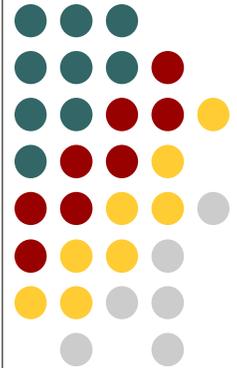
Assorted cookies baked right here in our own kitchen

small \$55 large \$105

fresh baked brownies

A Chocolate Lover's Favorite!

small \$55 large \$105



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packages

All packages require a 30 guest minimum

basic meeting package

In the Morning: Chef's Breakfast Breads & Pastries, Seasonal Fruit Array, Coffee & Water.

For Lunch: Choose from any of our Plated or Buffet Lunches (Dessert not included),
Coffee & Water.

In the Afternoon: Fresh Baked Brownies & Assorted Cookies, Assorted Canned Soda OR
Coffee & Water.

\$22

premium meeting package

In the Morning: Chef's Breakfast Breads & Pastries, Seasonal Fruit Array, Coffee & Water.

For Lunch: Choose from any of our Plated or Buffet Lunches (Dessert not included),
Coffee & Water.

In the Afternoon: Fresh Baked Brownies & Assorted Cookies, Assorted Canned Soda
OR Coffee & Water.

For Dinner: Choose from any of our Plated or Buffet Dinners, Coffee & Water.
(Excludes Chef's Prime Rib Plated & Buffet Dinner)

\$45

snake river silver hors d'oeuvres package

Deluxe Deli Meat & Cheese Display with Assorted Rolls & Condiments

Fresh Seasonal Fruit Array

Fresh Vegetable Array

Sweet & Sour Meatballs

Red Lion Crostini

Mini Burritos served with Salsa, Sour Cream & Guacamole

Fruit Garnished Punch

\$14.95

clearwater platinum hors d'oeuvres package

Deluxe Deli Meat & Cheese Display with Assorted Rolls & Condiments

Fresh Seasonal Fruit Array

Fresh Vegetable Array

Pinwheel Sandwiches

Pacific Smoked Salmon

Hot Spinach & Artichoke Dip served with Pita Points

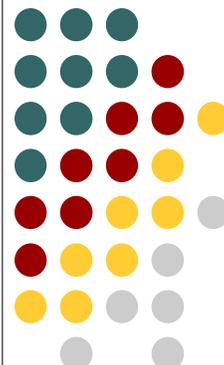
Spicy Sausage Stuffed Mushrooms

Rumaki

Fruit Garnished Punch

\$19.95

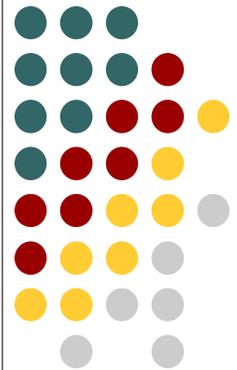
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audio visual & rentals



lcd projector \$125 per day

television & dvd combo \$50 per day

dvd player \$125 per day

white board with markers \$25 per day

flip chart with markers \$35 per day

easel \$10 per day

speakerphone \$50 per day

sound system patch (warrior ballroom) \$50 per day

mobile sound system \$150 per day

podium \$25 per day

sectional staging (4'x8' section) \$50 per section

dance floor \$150 per day

chaircover with sash (black, white, ivory) \$2 per chair

bar set up \$75 per day

white lighted backdrop \$100 per day

set change fee \$50 and up

double linens (two tablecloths per table) \$150 per event

ice sculptures \$150 and up

cake cutting \$25 per event

caterout fee \$25 and up

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banquet room rental

ROOM	DIMENSIONS	SQ FT	SET STYLE & SEATING AVAILABLE				ROOM RENTAL		FOOD PURCHASE YOU MUST MAKE TO WAIVE RENTAL FEE	
			THEATRE	BOARD ROOM	CLASS ROOM	ROUNDS	HALF DAY	FULL DAY	HALF DAY	FULL DAY
Les Schwab Conference	12x25	312	n/a	14	n/a	n/a	\$50	\$100	\$200	\$400
Potlatch Conference	12x25	312	n/a	14	n/a	n/a	\$50	\$100	\$200	\$400
Port 1	35x25	875	50	20	26	40	\$150	\$300	\$600	\$800
Port 2	35x25	875	50	20	26	40	\$150	\$300	\$600	\$800
Port 3	27x50	1350	150	34	40	64	\$200	\$400	\$700	\$900
Port 4	37x50	1850	175	40	50	96	\$250	\$500	\$800	\$1000
Warrior Ballroom (1-4)	99x50	4950	425	115	145	240	\$600	\$1200	\$1200	\$2400
Port 5	23x40	920	100	24	32	48	\$150	\$300	\$600	\$800
Port 6	29x40	1160	100	24	40	56	\$200	\$400	\$700	\$900
Port 7	50x40	2000	200	40	68	96	\$300	\$600	\$900	\$1200
Port 8	24x40	960	100	24	32	56	\$150	\$300	\$600	\$800
Port 9	25x40	1000	100	24	34	56	\$200	\$400	\$700	\$900
Seaport Ballroom (5-9)	151x40	6040	600	140	206	320	\$700	\$1400	\$1600	\$3200
Clearwater Ballroom	37x38	1406	150	40	50	80	\$500	\$1000	\$800	\$1600

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