



Afternoon Tea

Menu

Cucumber and Cream Cheese Tea Sandwiches (Vegetarian)

Chicken Curry Tea Sandwiches on Rye Bread

Mini Crostini-fresh dill, cream cheese, with Salmon Lox

Mini Sun Butter and Jelly Sandwiches on White Bread (Vegan)

Hummus and Roasted Heirloom Tomato Crostini on GF Bread (Vegan/GF)

Mini Vegetarian Quiche (Vegetarian)

Mini Ham and Cheese Quiche

Deviled Eggs (Vegetarian/GF)

Market Fresh Fruit Platter (Vegan/GF)

Fresh Vegetables with Romesco Dip (Vegan/GF)

Assorted Petit Fours (Vegetarian)

Assorted Macrons (Vegetarian/GF)

Baklava (Vegetarian) CONTAINS WALNUTS AND PISTACHIOS

Seasonal Bundt Cake (Vegetarian)

Beverage Service Included:

Choice of Tea Selections, Coffee, Orange Juice, Infused Lemon & Orange
Spa Water, and Water

**(1) Complimentary Glass of Prosecco or Mimosa included
for 21+ Guests with valid ID**

****Menu Items Subject To Change**





Pancakes with Penguins

Menu

Plain Butter Milk Pancakes (Vegetarian)

Bacon (GF)

Fresh Market Fruit Display (Vegan/GF)

Warm Maple Syrup (Vegan/GF)

Warm Blueberry Syrup and Strawberry Syrup (Vegan/GF)

Whipped Butter (Vegetarian/GF)

Sliced Strawberries (Vegan/GF)

Blueberries (Vegan/GF)

Chocolate Chips (Vegetarian/GF)

Nutella Packets **CONTAINS NUTS** (Vegetarian/GF)

Peanut Butter Packets **CONTAINS NUTS** (Vegetarian/GF)

Whipped Cream (Vegetarian/GF)

Rainbow Sprinkles (Vegetarian/ GF)

Beverage Service Included:

Coffee, Tea, Orange Juice, and Infused Lemon and Orange Spa Water.

Mimosa By Glass \$12.00

****Menu Items Subject to Change**





Brunch Club

Menu

Uncured Applewood Smoked Bacon (GF)

Handcrafted Artisan Sausage (GF)

Lox Crostini

Mini Pre-Made Parfaits (Vegetarian)

Mini Mediterranean Vegetable Quiche (Vegetarian)

Mini Ham and Cheese Quiche

Mini Chicken and Waffle Batter Bites with Hot Honey Drizzle

French Toast Shooters (Vegetarian)

Mini Danish (Vegetarian)

Fresh Market Fruit Display (Vegan/GF)

Beverage Service Included:

Coffee, Tea, Orange Juice, and Infused Lemon and Orange Spa Water.

Prosecco or Mimosa By Glass \$12.00

Bellini By Glass \$14.00

*Menu Items Subject To Change





Papa Bear Brunch Menu

Chicken and Waffle Batter Bites w/ Hot Honey Drizzle

Uncured Applewood Smoked Bacon (GF)

Handcrafted Artisan Sausage (GF)

Buttermilk Biscuits Served with Mushroom Gravy (Vegetarian) or
Sausage Gravy

Mini Vegetarian and Triple Cream Strata (Vegetarian)

Bavarian Cream Puff with
Bavarian Cream Filling or Chocolate Cream Filling (Vegetarian)

French Toast Shooters (Vegetarian)

Fresh Market Fruit Display (Vegan/GF)

Mini Premade Yogurt Parfaits (Vegetarian/GF)

Beverage Service Included:

Coffee, Tea, Hot Chocolate, Orange Juice, and Water

**(1) Complimentary Mimosa or Bloody Mary included for
21+Guests**

****Menu items subject to change**





Rise and Dine

AT FOREST TRAILHEAD

Kaukau - coconut cream sweet potato with ginger & butter (Vegan, GF)

Chinese Scallion Pancakes – served with scrambled eggs, chili crunch oil
(Vegetarian)

Chinese Gua Bao – pork belly, cilantro, cucumber, carrot, sesame seeds

Uncured Applewood Smoked Bacon (GF)

Handcrafted Artisan Sausage (GF)

Buttermilk Biscuits with Mushroom Gravy (Vegetarian) & Sausage Gravy

Bavarian Cream Puffs - filled with Bavarian Cream or Coffee Cream

Berry & Chia Breakfast Bowl (Vegetarian, GF)

French Toast Shooters (Vegetarian)

Fresh Fruit Display (Vegan, GF)

Beverage Service Included:

Coffee, Tea, Hot Chocolate, Orange Juice, and Water

**(1) Complimentary Mimosa or Bloody Mary included for
21+Guests**

****Menu items subject to change**

