



BEACON HILL

catering & events

Wedding Menus

2024

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Tray-passed Hors d'Oeuvres

(Six dozen minimum order. Prices are per dozen. For each item selected, we recommend ordering for your total headcount for the best guest experience.)

Creamy Leek and Goat Cheese Tartlets

Vegetarian

Bruschetta with House-made Ricotta and Honey-thyme Roasted Tomatoes

Vegetarian

Bruschetta with House-made Olive Tapenade

Vegan

Savory Stuffed Mushrooms with Roasted Red Peppers and Cheese

Gluten free | Vegetarian

Roast Beef Crostini with Creamy Horseradish and Micro Greens

Dairy free

Grilled Pesto Beef Skewers

Dairy free | Gluten free

Grilled Chicken Skewers with Red Coconut Curry

Dairy free | Gluten free

Bacon-wrapped Dates with Goat Cheese

Gluten free

Lemongrass Infused Chilled Prawns with Wasabi Cocktail Sauce

Dairy free | Gluten free

Tuscan Herb Chilled Prawns

Dairy free | Gluten free

Endive Spears with Ahi Tuna Ceviche

Dairy free | Gluten free

Hors d'Oeuvres Displays

(50-person minimum order. Prices are per person. For each item selected, we recommend ordering for your total headcount for the best guest experience.)

Gourmet Cheese Board

Baked Brie Topped with Honey and Caramelized Almonds, House-made Pesto Torte*, Aged White Cheddar, and a Selection of Domestic Cheeses. Garnished with Grape Clusters.

Gluten free | Vegetarian | *Contains nuts

Served with an Assortment of Gourmet Crackers and Baguette Breads

Northwest Cheese Board

An Exceptional Selection of Cheeses from the Northwest. Featuring Beecher's Market Herb Fresh Cheese Curds and Flagship White Cheddar, Locally-sourced Goat Cheese, House-made Pesto Torte*, and a Seasonal Offering. Garnished with Dried Fruits.

Gluten free | Vegetarian | *Contains nuts

Served with an Assortment of Gourmet Crackers and Baguette Breads

Add Mixed Artisan Charcuterie to either Cheese Board

House-Made Ricotta Display

Ricotta Topped with Fresh Rosemary, Honey, and Cracked Pepper.

Gluten free | Vegetarian

Served with Sea Salt and Rosemary Croccatinis

Seasonal Berry Display

Served with Whipped Lemon Mascarpone.

Gluten free | Vegetarian

Vegetable Crudités with an Assortment of Dipping Sauces

Peppercorn Ranch, Roasted Beet Hummus* Dipping Sauces Compliment the Season's Best Vegetables.

Gluten free | Vegetarian | *Vegan

Cheese Ravioli and Roasted Butternut Squash with Browned Butter, Sage, and Parmesan

Vegetarian

An 18% production and staffing fee and 10% staff gratuity will be added to all catering and bar services. Washington state sales tax rates apply. Prices are subject to change without notice.

Menu prices are based on a minimum of 75 guests, unless noted otherwise.



Hors d'Oeuvres Displays

(50-person minimum order. Prices are per person. For each item selected, we recommend ordering for your total headcount for the best guest experience.)

House-Smoked Salmon Display

Northwest Smoked Salmon Served Chilled with Creamy Arugula Sauce, Lemons, Capers, and Shaved Red Onion.

Gluten free

Served with Crispy Rice Crackers and Sliced Baguettes.

House-smoked Salmon and Fresh Herb Dip

Gluten free

Served with Crispy Rice Crackers and Sliced Baguettes.

Caramelized Onion Dip

Gluten free | Vegetarian

Served with Grilled Flatbread.

Mediterranean Display

House-made Smoked Almond Hummus*, Olive Tapenade, and Tomato Jam.

Gluten free | Vegan | *Contains nuts

Served with Grilled Flatbread and Endive Spears.

Roasted Sweet and Spicy Mixed Nuts

Kalamata and Green Olives with Rosemary, Orange Zest and Cracked Red Pepper

Gluten free | Vegetarian

Non-alcoholic Beverage Display

Beacon Hill Signature Coffee Blend, Cucumber Water, Ginger Peach Iced Tea, and Strawberry Lemonade.

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The Hors d' Oeuvres Buffet

Northwest Cheese Board

An Exceptional Selection of Cheeses from the Northwest; Featuring Beecher's Market Herb Fresh Cheese Curds and Flagship White Cheddar, Locally-sourced Goat Cheese, House-made Pesto Torte*, and a Seasonal Offering. Garnished with Dried Fruits.

Gluten free | Vegetarian | *Contains nuts

Served with an Assortment of Gourmet Crackers and Baguette Bread.

Seasonal Berry Display

Served with Whipped Lemon Mascarpone.

Gluten free | Vegetarian

Vegetable Crudités with an Assortment of Dipping Sauces

Peppercorn Ranch, Roasted Beet Hummus* Dipping Sauces

Compliment the Season's Best Vegetables.

Gluten free | Vegetarian | *Vegan

Cheese Ravioli and Roasted Butternut Squash with Browned Butter, Sage, and Parmesan.

Vegetarian

Non-alcoholic Beverage Display

Beacon Hill Signature Coffee Blend, Cucumber Water, Ginger Peach Iced Tea, and Strawberry Lemonade.

Optional: Add a Grilled Pesto Beef Skewers

Grilled Chicken Skewers with Red Coconut Curry

OR

Mixed Artisan Charcuterie to the Northwest Cheese Board

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Mediterranean Supper

Grilled Rosemary Chicken Thighs

Dairy free | Gluten free

Lemon-cream Cavatappi Pasta with Fresh Arugula, Grape Tomatoes, and Parmesan

Vegetarian

Mediterranean Salad

Artisan Greens with Shaved Italian Cheeses and Toasted Pine Nuts*

Tossed with Champagne Vinaigrette

Gluten free | Vegetarian | *Contains nuts

Seasonal Berry Display

Served with Whipped Lemon Mascarpone

Gluten free | Vegetarian

Rustic Herb Focaccia and Butter

Non-alcoholic Beverage Display

Beacon Hill Signature Coffee Blend, Cucumber Water, Ginger Peach Iced Tea, and Strawberry Lemonade

Optional: Add Garlic and Rosemary Roasted Tri-tip or Sockeye Salmon Carving Station to this Menu

An 18% production and staffing fee and 10% staff gratuity will be added to all catering and bar services. Washington state sales tax rates apply. Prices are subject to change without notice.

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French Bistro

Herb-stuffed, Phyllo-wrapped Chicken Breast with Champagne-shallot Sauce

Red Potato, Braised Fennel, and Rosemary Gratin

Gluten free | Vegetarian

Green Beans with Lemon, Parsley, and Parmesan Pesto

Gluten free | Vegetarian

Spinach Salad

Fresh Spinach, Candied Almonds*, and Mandarin Oranges

Tossed with Celery Seed Vinaigrette

Gluten free | Vegetarian | *Contains nuts

Seasonal Berry Display

Served with Whipped Lemon Mascarpone

Gluten free | Vegetarian

Assortment of Artisan Breads and Butter

Non-alcoholic Beverage Display

Beacon Hill Signature Coffee Blend, Cucumber Water, Ginger Peach Iced Tea, and Strawberry Lemonade

Optional: Add a Garlic and Rosemary Roasted Tri-tip or Sockeye Salmon Carving Station to this Menu

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Northwest Barbecue

Cedar-planked Wild Sockeye Salmon with House Creamy Citrus and Herb Sauce

Gluten free

Grilled Chicken Breasts with Smokey Barbecue Sauce, Creamy Chipotle-lime Drizzle, and Fresh Cilantro

Gluten free

Beacon Hill Potato Salad

Red and Yukon Gold Potatoes with Scallions, Fresh Herbs, and Champagne Vinaigrette

Gluten free | Vegan

Fresh Sweet Corn with Butter, Cream, and White Pepper

Gluten free | Vegetarian

Classic Caesar Salad with House-made Croutons

Vegetarian

Seasonal Berry Display

Served with Whipped Lemon Mascarpone

Gluten free | Vegetarian

Rustic Herb Focaccia and Butter

Non-alcoholic Beverage Display

Beacon Hill Signature Coffee Blend, Cucumber Water, Ginger Peach Iced Tea, and Strawberry Lemonade

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Beacon Hill Classic

Roasted Beef Tri-tip Carving Station Seasoned and Rubbed with Garlic and Rosemary served with Creamy Arugula Horseradish Sauce

Gluten free

Cedar-planked Wild Sockeye Salmon with House Creamy Citrus and Herb Sauce

Gluten free

Mashed Potatoes with Butter, Cream, and Roasted Garlic

Gluten free | Vegetarian

Green Beans with Lemon, Parsley, and Parmesan Pesto

Gluten free | Vegetarian

Beacon Hill House Salad

Artisan Greens, Fresh Raspberries, Crumbled Goat Cheese, and Toasted Pecans* Tossed with Lemon Vinaigrette

Gluten free | Vegetarian | *Contains nuts

Seasonal Berry Display

Served with Whipped Lemon Mascarpone

Gluten free | Vegetarian

Assortment of Artisan Breads with Apricot-thyme Butter

Non-alcoholic Beverage Display

Beacon Hill Signature Coffee Blend, Cucumber Water, Ginger Peach Iced Tea, and Strawberry Lemonade

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Family-style Meal

Family-style meals are sit down dinners served on large, beautiful platters. Service staff bring each platter to the table for guests to pass around and serve themselves, encouraging conversation among your guests and providing a memorable culinary experience. Items served in the following order:

Artisan Rosemary Bread and Apricot-thyme Butter

Beacon Hill House Salad

Artisan Greens, Fresh Raspberries, Crumbled Goat Cheese, and Toasted Pecans*, Tossed with Lemon Vinaigrette

Gluten free | Vegetarian | *Contains nuts

Roasted Baby Red Potatoes with Rosemary

Dairy free | Gluten free | Vegan

Orzo with Preserved Lemon, Roasted Vegetables, Fresh Baby Spinach, Crumbled Feta, and Fresh Basil

Vegetarian

Grilled Pesto Beef Skewers

Dairy free | Gluten free

Dijon-sage Chicken Thighs with Marsala Cream Sauce and Balsamic-roasted Mushrooms

Gluten free

Non-alcoholic Beverage Display

Beacon Hill Signature Coffee Blend, Cucumber Water, Ginger Peach Iced Tea, and Strawberry Lemonade

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Wedding Dessert Table

The Wedding Dessert Table Features a trio of cakes as well as platters of homemade goodies. All desserts are displayed with wooden display boxes, a variety of white ceramic and glass cake stands and golden trays, fresh flowers, candles, disposable cake plates, forks, and spoons.

Trio of Wedding Cakes

Chocolate Sour Cream Cake with Chocolate Buttercream Frosting

Toasted Almond-butter* Cake with Buttercream Frosting

*Contains nuts

Carrot Cake with Cream Cheese Frosting

Gluten free

Platters of Homemade Goodies

Beacon Hill Brownies*

*Contains nuts

Frosted Lemon-ricotta Cookies

Chocolate and Sea Salt Shortbread

Please note: Each cake is garnished with fresh flowers and serves 24 - 32 guests.

You may select your favorite cake for your cake cutting ceremony.

The Dessert Table Does Not Count Toward the Catering Minimum

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Hosted Bar Selections

Wine Offerings

Beacon Hill House Selections by Arbor Crest Wine Cellars

Beacon Hill White Blend

Riesling

Sauvignon Blanc

Beacon Hill Red Blend

Beacon Hill Premier Selections from the Northwest

Barrister Winery Sauvignon Blanc

Barrister Winery "Rough Justice" Red Blend

Arbor Crest Conner Lee Chardonnay

Arbor Crest "Five Vineyards" Cabernet Sauvignon

Treveri Cellars Sparkling Wine

- Please note: All hosted wine is sold by the bottle/can only.

Toasting Selections

Tray-passed to your guests in vintage-style coupe flutes (10 glass minimum)

Classic Champagne

Pomegranate and Berry Champagne

Treveri Cellars Sparkling Wine

Sparkling Cider

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House Individual Beer, Seltzer or Cider

Coors Light

Brick West Brewing Co. My Pilsner

No-li Born and Raised IPA

Tieton Wild Washington Apple Cider

House Keg Offerings

Coors Light

Brick West Brewing Co. My Town American Lager

Brick West Brewing Co. Westbound Train Juicy IPA

No-li Born and Raised IPA

Iron Goat Brewski's Blonde

- Specialty bottles and cans (by the case), as well as specialty cocktails may be pre-purchased to serve at your event. Please inquire for a full list of selections and confirm at least 30 days prior to your event.
- Prices include ice, bar set-up and clean-up, glassware for wine and champagne, and clear plastic cups for beer.
- There is a limit of two tap selections for your event.
- No-host bar available for a set-up fee.
- Last call will be 30 minutes prior to the end of your event time.

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