

THE
WILDBIRCH
HOTEL

CATERING SERVICES AND POLICIES

THE WILDBIRCH HOTEL | 239 W 4TH AVE ANCHORAGE, AK 99501

SALES@WILDBIRCHHOTEL.COM | WILDBIRCHHOTEL.COM



BREAKFAST

Available for Groups of 25 or Larger

All breakfast Buffets include Fresh Brewed Coffee, Decaffeinated Coffee, Hot Herbal Teas

COFFEE & PASTERIES

Assorted Muffins, Danish, Croissants
Assorted Bagels - Onion, Sesame, Plain,
Cinnamon Raisin, Poppy Seed
Whipped Cream Cheese, Butter, Preserves

\$20 per person

CONTINENTAL BREAKFAST BUFFET

Sliced Fresh Fruit & Berries
Greek Yogurt and Granola
Assorted Muffins, Danish, Croissants
Sweet Butter, Fresh Fruit Preserves
Selection of Chilled Juices

\$28 per person

BIRCH BREAKFAST BUFFET

Sliced Fresh Fruit & Berries
Assorted Muffins, Danish, Croissants
Sweet Butter, Fresh Fruit Preserves
Scrambled Eggs
Cinnamon French Toast
Choice of Bacon, Ham, or Sausage
Breakfast Potatoes
Selection of Chilled Juices

\$38 per person

MINER & TRAPPER BUFFET

Sliced Fresh Fruit & Berries
Steel Cut Oats
Scrambled Eggs
Breakfast Potatoes
Chicken Fried Steak
Reindeer Sausage
Biscuits & Gravy or Buttermilk Pancakes
Selection of Chilled Juices

\$42 per person

BRUNCH

THE DENALI BRUNCH BUFFET

Sliced Fresh Fruit & Berries
Bakery Fresh Croissants, Danish, Assorted Muffins
Sweet Butter, Fresh Fruit Preserves, Cream Cheese
Mixed Greens with House Vinaigrette
Orzo Pasta Salad
Smoked Salmon Lox – served with accompaniments
Homemade Egg Frittata (Vegetarian Or Meat)
Choice of Bacon, Ham, or Sausage
Breakfast Potatoes
Selection of Chilled Juices
Choice of one entree:
Roast Airline Chicken Breast
Alaskan Salmon Filet
Coffee Rubbed Skirt Steak
Alaskan Halibut
\$68 per person

breakfast enhancement

Omelet Station - Prepared to Order by an Attendant

\$28 per person

One attendant per 50 guests is required, \$100 per attendant

LUNCH

Available for Groups of 25 or Larger

All Lunch Buffets Include Iced Tea or Lemonade

ALL AMERICAN DELI

Artisan Green Salad
Country Style Potato Salad or Fresh Fruit Salad
Chef's Choice Soup
Smoked Turkey, Ham, Roast Beef
Assorted Sliced Cheeses
Lettuce, Tomato, Red Onion, Pickles
Croissants, Sourdough, White and Wheat Bread
House Baked Cookies & Brownies
\$30 per person

CRIMSON BUFFET

Includes Seasonal Vegetable, Assorted Rolls and Chef Choice Dessert

Choice of One Salad

Artisan Green Salad or Classic Caesar

Choice of Two Entrees

Roasted Chicken - Smoked Tomato Sauce
Herb Crusted Pork Loin - Caramelized Apples
Coffee Rubbed Flank Steak – Rojo Chimichurri
Almond Crusted Halibut –Roasted Red Pepper Coulis
Crimson Salmon - Tequila Lime Butter, Fresh Pico de Gallo

Choice of One Starch:

Cilantro Lime Rice, Smashed Fingerling Potatoes or
Whipped Potatoes

\$39 per person

EL CAMINO CANTINA

Mixed Greens With Jicama Corn Salsa, Cotija Cheese, Chipotle

Ranch House Vinaigrette

Choice of Two Entrees

Chicken, Skirt Steak or Shrimp Fajitas
Cheese Enchiladas
Pinto Beans and Cilantro Lime Rice
Warm Corn and Flour Tortillas
Sour Cream, Guacamole, Shredded Cheese, Cotija Cheese,
Jalapenos, Shredded Lettuce Salsa, Diced Tomato, Onions,
Black Olives
Churros with Dipping Sauces
\$46 per person

TUSCANY BUFFET

Includes Seasonal Vegetables and Garlic Bread

Choice of Two Salads:

Mixed Greens with House Vinaigrette, Classic Caesar or Spinach & Artichoke Salad

Choice of Two entrees:

Red Pepper Chicken with Prosciutto
Chicken Piccata
Grilled Salmon Florentine
Fettuccine Bolognese
Pan Seared Cod Fra Diavolo
Eggplant Parmesan

Choice of One Pasta:

Penne Pasta with Fresh Herbs
Linguine Pasta al Pesto
Baked Cannelloni al Forno
Cannoli & Tiramisu

\$48 per person

PLATED LUNCH

Available for Groups of 25 or Larger

All Plated Lunches Include Choice of One Salad, Entree, and Dessert.

Assorted Rolls and Butter, Seasonal Vegetables and Smashed Fingerling Potatoes

Iced Tea or Lemonade

SALADS

Classic Ceasar

Mixed Greens with House Vinaigrette

Baby Iceberg Wedge Salad

Baby Arugula & Spinach

DESERTS

New York Cheesecake

Chocolate Tort

Lemon Cake

ENTREES

Marinated and Roasted Chicken Breast \$34

Coffee Spiced Crusted Flat Iron Steak \$38

Portobello Vegetable Grille \$36

Herb Seared Salmon \$42

Pan Seared Halibut \$42

Filet of Beef Tenderloin \$60

BOXED LUNCHES

Available for Groups of 25 or Larger

All Boxed Lunches Include

Potato Salad, Chips, Cookie, Bottled Water

All selections are either all sandwiches or all wraps

SANDWICHES

Choice of Three Sandwiches:

Chicken Salad

Roast Beef & Cheddar

Savory Tuna Salad

Smoked Turkey & Swiss

Ham & Cheddar

Vegetarian

WRAPS

Choice of Three Wraps:

Smoked Turkey

Crimson Club

Steak Caesar

Southwest Chicken

Grilled Veggie

\$30 per person

BREAKS

Available for Groups of 15 or Larger

POWERLINE PASS

Pretzels, Potato Chips, Trail Mix, Whole Fresh Fruit

\$16 per person

SMOOTHIE BAR

Cherry Almond, Alaska Berry, Tropica

\$16 per person

SOUTHWESTERN BITES

Mini Chicken Taquitos, Corn Chips, Guacamole, Sour Cream,
Red & Green Salsa

\$18 per person

BAKE SHOPPE

Fresh Baked Assorted Cookies, Brownies, and Blondies

\$18 per person

CLASSIC CONCESSIONS

Mini Hot Dogs, Reindeer Corn Dogs, Popcorn, Assorted Candy Bars

\$24 per person

FARMERS MARKET

Fresh Fruit Kabobs with Poppy Seed Yogurt Dip,
Vegetable Crudité with Dip, Hummus, and Pita

\$24 per person

AFTERNOON ANTIPASTI

Selection Of Artisan Cheeses, Assorted Cured Meats, Assorted Raw,
Marinated, and Roasted Vegetables and Seasonal Fruit Assorted
Breads and Crackers

\$28 per person

RAW BAR

Shrimp Cocktail, Ceviche, Oysters on the Half Shell

\$MP per person

BEVERAGE BREAKS

ALL DAY BEVERAGE BREAK

Fresh Brewed Coffee, Decaf, Hot Tea, Assorted Pepsi Products, Bottled Evian Spring Water

\$25 per person

ALL DAY ASSORTED SODA

Assorted Pepsi Products, Bottled Evian Spring Water

\$18 per person

ALL DAY COFFEE STATION

Fresh Brewed Coffee, Decaf, Hot Tea

\$20 per person

ALL DAY COLD BREW COFFEE STATION

Cold Brew Coffee with Assorted Flavorings and Milk
(2%, Whole, Half N' Half, Oat Milk, Soy Milk, Almond Milk)

\$20 per person

beverage enhancements

Assorted Flavored Sparkling Water	\$5 Each
Evian Spring or Sparkling 330ml	\$5 Each
Evian Spring or Sparkling 750ml	\$8 Each
Assorted Red Bull Energy Drinks	\$7 Each

RECEPTIONS

Available for Groups of 15 or Larger

Vegetable Crudit� with Dip.....	\$10 per person
Hummus & Pita Chips.....	\$10 per person
Domestic & Imported Cheeses with Toasted Crostini's.....	\$14 per person
Warm Artichoke Dip with Toasted Focaccia	\$10 per person
Warm Baked Brie En Cro�te.....	\$15 per person
Warm Artichoke & Dungeness Crab Dip with Toasted Focaccia.....	\$18 per person
Antipasto with Cured Meats.....	\$22 per person
Alaskan Sampler- <i>Smoked Salmon, Crabcakes, Reindeer Sausage</i>	\$25 per person

COLD HORS D'OEUVRES

Deviled Eggs.....	\$8 per person
Ceviche.....	\$10 per person
Dungeness Crab with Belgian Endive	\$12 per person
Chilled Shrimp - Served with Cocktail Sauce.....	\$12 per person
Beef Carpaccio Horseradish Cr�me Topped Crostini.....	\$10 per person
Smoked Salmon Dill Cream Cheese Topped Crostini.....	\$10 per person
Goat Cheese and Wild Mushroom Topped Crostini.....	\$10 per person
Tomato Basil Topped Crostini.....	\$10 per person
Oysters on the Half Shell.....	\$MP per person

HOT HORS D'OEUVRES

Reindeer Sausage	\$10 per person
Vegetable Spring Rolls	\$10 per person
Chimichurri Steak Bruschetta.....	\$12 per person
Chipotle Cojita Chicken En Cro�te	\$12 per person
Bacon Wrapped Scallops	\$12 per person
Dungeness Crab Cakes	\$14 per person
Blackened Chicken Satay.....	\$12 per person
Pork & Vegetable Egg Rolls.....	\$12 per person
Crab Stuffed Mushrooms	\$12 per person
Meatballs with Marinara.....	\$12 per person
Carnitas Tostada	\$12 per person
Crab Rangoon	\$12 per person

CARVING STATION

Served with Mini Rolls & Condiments

Ordered in quantiles of 25

One attendant per 50 guests is required, \$100 per attendant

Roasted Boneless Turkey.....	\$400 each
Pepper Crusted Prime Rib, Horseradish	\$600 each
Brown Sugar Glazed Ham	\$400 each
Herb Crusted Pork Loin.....	\$400 each
Roasted Beef Tenderloin.....	\$500 each
Baked Salmon Filet.....	\$450 each

DINNER

Available for Groups of 25 or Larger
All Dinner Buffets Include Assorted Rolls and Butter
Iced Tea or Coffee and Hot Tea

THE WILDBIRCH

Mixed Greens with House Vinaigrette and Ceasar Rosa
Cilantro Lime Rice
Seasonal Vegetable
Arroz Con Pollo
Coffee Rubbed Flank Steak
Grilled Salmon
Chocolate Torte and NY Style Cheesecake
\$58.00 per person

TRAILBLAZER

Tofu Vegetable Salad and Fresh Fruit Salad
Steamed White Rice
Herb Farrow
Steamed Vegetables
Herb Crusted Chicken
Poached King Salmon
Chocolate Torte and Lemon Cake
\$60.00 per person

SLEEPING LADY SALMON BAKE

Mixed Greens with House Vinaigrette and Fresh
Fruit Salad
Spiced Honey Glazed Carrots
Crispy Smashed Fingerlings
Seared Alaskan Salmon
Char Broiled Petite Rib Eye Steak
Oven Roasted Chicken
Mixed Berry Cobbler
\$68.00 per person

DENALI SEAFOOD BUFFET

Mixed Greens with House Vinaigrette
Seafood Chowder
Crispy Garlic Herb Smashed Red Potatoes
Rice Pilaf
Seasonal Fresh Vegetables Marinated
Seldovian Clams & Mussels
Alaskan Smoked Salmon
Crab Cakes
Chilled King Crab Cocktail
Grilled Salmon Filet
Poached Alaskan Halibut
Lemon Cake and NY Style Cheesecake
\$86.00 per person

PLATED DINNERS

Available for Groups of 25 or Larger

All Plated Dinner Include Choice of One Salad, Entree, Starch and Dessert

Assorted Rolls and Butter, Seasonal Vegetables

Iced Tea and Coffee Service

SALADS

Classic Caesar

Spinach

Mixed Greens

Baby Iceberg Wedge Salad

Baby Arugula & Spinach

STARCH

Cilantro Lime Rice

Crispy Smashed Fingerlings

Whipped Potatoes

ENTRÉES

Portobello Vegetable Grill.....\$48

Arroz Con Pollo\$52

Grilled Chicken Breast\$50

Seared Halibut.....\$60

Grilled Salmon\$60

Seared Scallops.....\$60

Grilled Jumbo Shrimp\$58

Alaskan King Crab Legs.....\$MP

Portion of Lobster Tail.....\$MP

Rack of Lamb\$62

10oz Ribeye\$65

10oz Roasted Prime Rib of Beef\$65

Filet of Beef Tenderloin 6oz.....\$62

Filet of Beef Tenderloin 8oz.....\$68

DESSERTS

(choice of one)

New York Cheesecake

Chocolate Tort

Lemon Cake

MAKE IT A PLATED DUET

Select any two proteins to make a duet plated dinner +\$20 per person

BANQUET BAR

Hotel requires a minimum of one bartender for events up to 50 guests, an additional bartender for each increment of 50 people thereafter. \$150 bar set up fee is applied per bar, per event.

All bars require \$250 sales minimum.

PREMIUM COCKTAILS

\$17 each

CLASSIC COCKTAILS

Bourbon, Whiskey, Vodka, Tequila Gold, Gin, Rum

\$15 each

PREMIUM WINE

\$16 each

HOUSE WINE

\$12 each

MIDNIGHT SUN CRAFT BEER

*Draft and Assorted bottles- draft available in designated areas only

\$10 each

IMPORTED

\$9 each

DOMESTIC

\$8 each

HARD SELTZERS

\$8 each

MINERAL WATER

\$6 each

ASSORTED PEPSI PRODUCTS

\$5 each

WANT A SPECIAL DRINK FOR YOUR EVENT?

Our Master Mixologists will create a drink just for you and your guests! Please work with your conference service manager for customized pricing.

AL LA CART

Assorted Danish	\$48 per dozen
Croissant	\$48 per dozen
Assorted Muffins.....	\$36 per dozen
Assorted Bagels & Cream Cheese	\$60 per dozen
Buttermilk Pancakes	\$36 per dozen
Cinnamon French Toast.....	\$ 48 per dozen
Biscuits & Gravy.....	\$72 per dozen
Reindeer Sausage.....	\$8 per person
Bacon, Ham, or Sausage	\$7 per person
Steel Cut Oats	\$5 per person
Hard Boiled Eggs	\$36 per dozen
Assorted Cold Cereals & Milk	\$4 per person
Assorted Yogurt	\$60 per dozen
Seasonal Fresh Fruit	\$12 per person
Whole Fresh Fruit	\$4 per person
Assorted Candy Bars.....	\$4 each
Fresh Baked Assorted Cookies	\$32 per dozen
Brownies or Blondies	\$36 per dozen
Assorted Mini Desserts	\$36 per dozen
Assorted Bottled Juices.....	\$6 each
Assorted Pepsi Sodas	\$5 each
Evian Spring or Sparkling 330ml	\$5 each
Evian Spring or Sparkling 750 ml	\$8 each
Assorted Red Bull Energy Drinks.....	\$7 each
Coffee Regular, Decaffeinated	\$72 per gallon

We pride ourselves on our commitment to providing you with a memorable experience. At our hotel, we want to ensure your event is successful by working with you to create a custom experience to give you what you want. We provide quality meals made by our talented culinary team.

Should you wish to customize offerings for your groups' specific needs, please discuss options with your hotel representative.

We look forward to working with you!

CATERING POLICIES

The following information is provided to assist you in planning your function at Hotel. Please consult with the Hotel Sales Team for further details.

OUTSIDE FOOD

All food and beverage must be supplied by Hotel. The Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. This includes hospitality suites and food amenity deliveries. Due to health regulations, no leftover food or beverages (with the exception of wedding cakes) can be taken from the premises. Food items cannot be transferred from one event to another. Any food and beverage brought to Hotel in violation of this policy is subject to a charge.

BEVERAGE / ALCOHOL SERVICE

All alcoholic beverages must be confined to the private function area. Functions executed inside and outside of The Hotel are subject to local state laws requiring establishment of a perimeter for control purposes. Please consult with your Conference Services Manager for further details. Hotel requires a minimum of one bartender for events up to 50 guests, and an additional bartender for each increment of 50 people thereafter. Bar set up fee is \$150 per bartender. All bars require \$250 sales minimum.

GUARANTEES

Providing an accurate guarantee assists us in making your function a success. The exact number of guests attending each event must be provided by 12:00pm (noon) three business days (excluding Saturdays and Sundays) prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Friday. If updated information is not received, the last number given will be considered the guarantee to represent a minimum billing. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number. We are prepared to serve up to 5% over the guaranteed attendance for your group if your attendance requires an increase of the guaranteed number on site. If the guarantee exceeds 5% anytime within the 72-hour period, a 10% surcharge will be included on the cost of the additional meals and is subject to possible substitution of other items based on availability. Signed Banquet Event Orders must be received (14) business days prior to the event. Food and Beverage product will not be ordered, and staff will not be scheduled without signed Banquet Event Orders.

BUFFETS

Buffet tables are replenished frequently to maintain a quality and appearance. Meals are priced by a maximum of 60 minutes of service, not by the amount of food prepared. If you wish to extend your serve time an additional surcharge may apply. Buffet minimums apply regardless of the number of persons served. Functions served with less than the required minimum attendance of guests will be charged a per person surcharge up to the minimum required. Small group options are available, please consult your Conference Service Manager. To ensure food safety and quality, buffet food may not be removed from function locations. No food, beverage, or alcohol purchased outside of hotel is allowed in any event venue.

ROOM CHANGES

Specific requirements for the setup of a room, which include Audio Visual, must be confirmed a minimum of 72 hours prior to your event. Changes made to the set-up plans within 72 hours of the event are subject to a minimum \$150 room change fee. The Hotel assigns function rooms based on the guaranteed minimum number of people anticipated. The Hotel reserves the right to assign another room for a function in the event the room originally designated for such function shall become unavailable or inappropriate. The Hotel reserves the right to make the final decision regarding the disposition of outdoor functions. The decision to move a function to an indoor location will be made no less than four (4) hours prior to the event based on prevailing weather conditions and the local forecast. In the event that the function is moved inside after the four (4) hour cut off, labor charges will apply.

LATE FEE

Groups will be charged a late fee of \$150 if food service is delayed more than 30 minutes past the pre-arranged time.

ADDITIONAL AUDIO-VISUAL TECHNOLOGY SERVICES

A complete list of services through our preferred vendor is available. Connectivity and services vary, based on client's individual agreement with the preferred vendor. Your Conference Service Manager can assist you with these arrangements. No additional fees for Group utilizing their preferred AV vendors so long as the Vendor is licensed and insured and can provide hotel with such documentation prior to the event.

DECOR

Hotel does not provide table décor or centerpieces. Glitter, open flame, candle wax, confetti, paint, dyes, and any form of pyrotechnics are prohibited from Hotel premises. Signs and other displays are not to be mounted or affixed to walls, furnishings or doors. Any décor that will be hung, wrapped or affixed must be pre-approved by your Conference Services Manager. Any décor set-up that requires a ladder must be executed by either Hotel or by a licensed and insured décor company. All favors that are food-related must be wrapped and remain unopened during the event.

SET UP AND TEAR DOWN

It is understood that all banquet and pre-function areas will be left in a neat and orderly condition, free of décor, debris or display refuse. The client is liable for any charges associated with damages to the premises. Please arrange for someone in your event to remove all personal items, décor, and miscellaneous items at the end of the event. Hotel is not responsible for any remaining items upon conclusion of the event. Disposal and removal of such items are subject to a minimum \$250 cleaning fee. The client agrees to have any subcontracted companies (e.g. musicians, decorators, florists, production companies, wedding planners, etc.) adhere to all Hotel policies, regulations and insurance requirements.

SECURITY

The Hotel cannot assume liability or responsibility for damage or loss of personal property or equipment left in any meeting or banquet room. The Hotel may require additional security staff for event functions. Your Conference Service Manager can assist you with these arrangements.

SERVICE CHARGES AND SALES TAX

Our catering prices do not include the 25% service charge on food and beverage and room rental. Applicable sales tax is added to all food and beverage, service charge and audio-visual rental. All prices and menus are subject to change.