Alyeska Resort
Wedding Catering Services
Our Executive Chef Wes Choy and his team welcome the opportunity to host your wedding.

Our culinary team and menus are inspired by the wild landscapes around us and the endless breathtaking views.

We embrace Alaska grown ingredients, sourced from Alaska farmers, ranchers, growers, and fishermen, or suppliers as near to us as possible. We love seasonal food, therefore some listed ingredients may change.

If you are looking for custom content for your wedding, please inquire with your Event Manager today to discuss your ideas!
HORS D'OEUVRES

Hors D’oeuvres are designed for 60 minutes of service. For butler service an additional $125 fee applies.

**COLD** $55 per dozen

- **Caprese Bites** *(V)* Whipped Burrata, Heirloom Cherry Tomato, Fried Basil, Focaccia Crisp
- **Rustic Avocado Crostini** *(V)* Ricotta, Microgreens, Pickled Shallots
- **Smoked Alaska Salmon Lox** Bagel Chip, Crème Fraiche, Fried Capers, Red Onions, Dill
- **Crab Salad** Puff Pastry Cup, Tarragon Aioli, Chives
- **Alaska Halibut Ceviche** *(DF)* Cilantro, Jalapeno, Red Onions, Endive
- **Wild Mushroom Tapenade Bruschetta** *(V)* Whipped Goat Cheese
- **Wagyu Tartare** *(GF) (DF)* Crispy Sushi Rice, Cured Egg Shavings

**HOT** $55 per dozen

- **Crab Cake Bites** Rouille, Chives
- **Potato Rosti** *(GF)* Crème Fraiche, Bacon Jam, Caviar, Chive
- **Smoked Cheddar Grilled Cheese** *(V)* Tomato Jam
- **Pork Belly Steam Bun** Sriracha Aioli, Pickled Vegetables, Cilantro
- **Korean BBQ Beef Spring Rolls** Hoisin Dip
- **Tempura Shrimp** Sweet Aioli, Candied Walnut Crumble

**ELEVATED** $70 per dozen

- **Miso Glazed Alaska Black Cod** Nori, Sesame Seeds, Endive
- **Cornet of Spicy Tuna** Avocado Puree, Roe
- **Osetra Caviar** Toasted Brioche, Crème Fraiche
- **Foie Gras Nigiri** Sushi Rice, Unagi Glaze
- **Truffle Butter Poached Crab Roll** Fennel Crumbs
- **Oyster Vichyssoise** Leeks, Caviar
- **Elk Tataki** *(DF)* Pickled Shimeji, Wonton Crisp
- **Lamb Kabob** Onion, Mint Chimichurri
Stations are designed for a 90 minute time period and a minimum of 15 guests. All prices below are per person for any selection.

**COLD**

**Salty Snacks**  $4  
Assorted Chips, Pretzels, Popcorn, Trail Mix

**Fresh Fruit Display**  $8  
Seasonal Sliced Melons & Pineapples, Fresh Berries

**Vegetable Crudité**  $5  
Vegetables, Buttermilk Ranch Dip, Roasted Carrot Hummus

**Butcher’s Block**  $10  
Chef Selected Fresh & Cured Meats, Birch Mustard, Pickled Vegetables, Crostinis

**Cheese Board**  $7  
Selection of Imported & Domestic Cheese, Wild Alaska Berry Jam, Grapes, Mixed Nuts, Gourmet Crackers

**Chocuterie Board**  $11  
Chocolate “Salami”, Cookie Butter “Pate,” Cocoa Crackers, Lady Fingers, Macarons, Fig Jam, Fresh Berries

**Tea Sandwiches**  $15  
Please choose 3  
Served with Fresh Sliced Melons & Pineapples

- **Cucumber Mascarpone** White Bread
- **Curry Chicken Salad** Marble Rye
- **Egg Salad** Croissant
- **Salmon Rillettes** White Bread
- **Ham & Swiss** Sourdough
- **Olive & Provolone** Wheat
- **Brie Spread & Arugula** Spent Grain
- **Prosciutto & Fig** Focaccia

**Alaska Seafood Display**  Market Price  
Chilled Jumbo Shrimp, King Crab, Fresh Shucked Oysters, Salmon Lox, Cocktail Sauce, Horseradish, Hot Sauce, Mignonette, Assorted Crackers, Drawn Butter

**Sakura**  $30  
Chef’s Selection of Nigiri, Sashimi & Sushi Rolls, Served with Wakame Salad, Soy Sauce, Wasabi & Pickled Ginger

**Sweet Tooth**  $9  
Chef’s Gourmet Selection of Dessert Pastries, Chocolate Treats & Cakes

**Chef Attendant recommended for an additional $125**
SIGNATURE STATIONS

Stations are designed for a 90 minute time period and a minimum of 15 guests. All prices below are per person for any selection.

HOT

**Oktoberfest**  $12  
Warm Bavarian Pretzel Sticks, Soft Pretzel Bites, Pale Ale Cheese Dip, Birch Mustard, French Onion Dip

**Queso Fundido**  $8  
Jalapeno White Cheese Dip, Salsa, Guacamole, Corn Tortilla Chips

**Dim Sum**  $12  
Pork Pot Stickers, Vegetable Egg Rolls, BBQ Pork Steam Bun (Char Sui Bao), Served with Soy Sauce & Sweet Thai Chili Dip

**Sitzmark**  $22  
Fried Breaded Cheese Curds, Buffalo Chicken Wings, Kobe Beef Sliders, Potato Tater Tots, Served with Carrots, Celery, Marinara, Ranch & Blue Cheese Dipping Sauces

**Beef on Weck**  $22  
Slow Roasted Shaved Prime Rib, Fresh Baked Kimmelweck Slider Rolls, Served with Fresh Horseradish, Rosemary Au Jus, Horseradish Cream

**Spanish Inspired Tapas**  $22  
Fried Calamari Steak, Patatas Bravas, Prosciutto & Manchego Tapenade Crostini, Served with Marinated Olives, Calabrian Chili Aioli
BUILD-YOUR-OWN STATIONS

Stations are designed for a 90 minute time period and a minimum of 15 guests. All prices below are per person for any selection.

COBB BAR Please choose 2

Grilled Chicken       Smoked Ham
Poached Shrimp        Smoked Alaska Salmon

Includes the following:
Chopped Romaine, Kale, Avocado, Tomatoes, Crumbled Bacon, Blue Cheese, Diced Eggs, Scallions, Ranch Dressing, Lemon Vinaigrette

$24

BURGER BAR Please choose 1

All patties are 8oz

Kobe Beef            Elk Burger
Wagyu Short Rib Beef Reindeer Patty
Wild Game Patty      (¼ Bison, ¼ Buffalo, ¼ Elk, ¼ Wild Boar)

Includes the following:
Brioche Bun, Lettuce, Tomatoes, Red Onions, Bacon, Cheddar Cheese, Pepper Jack Cheese, Mayonnaise, Mustard, Ketchup, BBQ Sauce, Served with Crispy Fries

$25

TACO BAR Please choose 2

Seasoned Ground Beef Pork Carnitas
Marinated Chicken Alaska Rockfish
Carne Asada          Ground Black Bean (V)

Includes the following:
Lettuce, Chopped Tomatoes, Diced Onions, Cheddar Jack Cheese, Salsa, Sour Cream, Corn “Street Taco” Tortillas, Served with Corn Tortilla Chips

$19

HOT DOG BAR Please choose 1

All Beef Hot Dog Bratwurst
Reindeer Hot Dog Italian Sausage
Reindeer Polish Link

Includes the following:
Pretzel Bun, Ketchup, Mustard, Sauerkraut, Relish, Diced Onions, Texas Hots Chili Sauce, Cheese Sauce, Served with Potato Tater Tots

$19
THREE COURSE PLATED DINNER

Dinner is accompanied with Kaladi Coffee, selection of artisanal teas, fresh rolls, and butter. Dinner is designed for a 90 minute time period.

$80 per person

STARTERS Please choose one

Kale Salad (V) (DF)
Kale, Fresh Herbs, Peanuts, Manchego,
Roasted Peanut Dressing, Alaska Wheat Berry

Scallop Bisque
Pan Seared Alaska Weathervane Scallop, Chive Oil,
Butter Croutons, Caviar

Crab Cake
House Made Crab Cake, Kimchi Remoulade, Microgreens

ENTREES Please choose one

Grilled Alaska Salmon (GF)
Grilled Alaska Salmon, Whipped Garlic Potatoes,
Crispy Brussels Sprouts, Roasted Tomato Beurre Blanc

Filet of Beef
Herb Crusted Filet of Beef, Bone Marrow Demi-Glace,
Sautéed Seasonal Vegetables, Whipped Garlic Potatoes

Roasted Alaska Chicken Breast
Roasted Airline Chicken Breast, Jamaican Jerk Jus,
Sautéed Seasonal Vegetables, Whipped Garlic Potatoes

King Oyster Mushrooms (V) (GF)
Seared King Oyster Mushrooms, Quinoa, Edamame, Kale,
Green Chickpeas, Roasted Squash, Cashew Cream

DESSERT

Alyeska Custom Wedding Cake
Dinner is accompanied with Kaladi Coffee, selection of artisanal teas, fresh rolls, and butter. Dinner is designed for a 90 minute time period.

$95 per person

**SALADS** Please choose one

**Garden Salad (V) (DF) (GF)**
Mixed Greens, Carrots, Red Onions, Cucumbers, Cherry Tomatoes, Lemon Vinaigrette

**Kale Salad (V) (DF)**
Kale, Fresh Herbs, Peanuts, Manchego, Roasted Peanut Dressing, Alaska Wheat Berry

**Strawberry & Beet Salad (V) (GF)**
Confit Strawberries, Pickled Beets, Oranges, Microgreens, Candied Pecans, Poppy Seed Dressing

**STARTERS** Please choose one

**Scallop Bisque**
Pan Seared Alaska Weathervane Scallop, Chive Oil, Butter Croutons, Caviar

**Crab Cake**
House Made Crab Cake, Kimchi Remoulade, Microgreens

**Crispy Brussels Sprouts**
Brussels Sprouts, Caramelized Honey, Manchego, Pancetta Crisps

**ENTREES** Please choose one

**Grilled Alaska Salmon (GF)**
Grilled Alaska Salmon, Whipped Garlic Potatoes, Crispy Brussels Sprouts, Roasted Tomato Beurre Blanc

**Filet of Beef**
Herb Crusted Filet of Beef, Bone Marrow Demi-Glace, Sautéed Seasonal Vegetables, Whipped Garlic Potatoes

**Roasted Alaska Chicken Breast**
Roasted Airline Chicken Breast, Jamaican Jerk Jus, Sautéed Seasonal Vegetables, Whipped Garlic Potatoes

**King Oyster Mushrooms (V) (GF)**
Seared King Oyster Mushrooms, Quinoa, Edamame, Kale, Green Chickpeas, Roasted Squash, Cashew Cream

**DESSERT**

**Alyeska Custom Wedding Cake**
PLATED DINNER ENHANCEMENTS

Dinner enhancements are designed to accompany either the Three Course or Four Course Plated Dinner wedding menu.

DUO ENTREE Add $15 per person

Filet of Beef & Grilled Shrimp
Herb Crusted Filet of Beef, Grilled Shrimp, Bone Marrow Demi-Glace, Sautéed Seasonal Vegetables, Whipped Garlic Potatoes

Salmon & Filet of Beef
Grilled Alaska Salmon, Herb Crusted Filet Mignon, Whipped Garlic Potatoes, Crispy Brussels Sprouts, Roasted Tomato Beurre Blanc, Bone Marrow Demi-Glace

Roasted Chicken & Salmon
Roasted Airline Chicken Breast, Grilled Alaska Salmon, Jamaican Jerk Jus, Quinoa, Edamame, Kale, Green Chickpeas, Roasted Squash, Roasted Tomato Beurre Blanc

MULTI-CHOICE ENTREE Add $5 per person

You may customize your menu, offering your guests a choice of up to three entrée choices (two proteins and one vegetarian).

You are responsible for providing color-coded place cards to represent each entrée. Other courses will remain the same for all guests.

Menu selections are required 14 days prior to arrival.
PLATED DINNER KIDS MENU

Kids Menu is for children 12 and under and includes Alyeska Custom Wedding Cake. Please select one option below. The same option must be chosen for all kids.

$31 per child

HAMBURGER
Beef Patty, Brioche Buns, Lettuce, Tomato, Onion, Ketchup, Served with Fries

CHICKEN TENDERS
Fried Breaded Chicken Tenderloins with Ketchup & BBQ Sauce, Served with Fries

GRILLED CHICKEN
Grilled Marinated Chicken Breast Served with Steamed Vegetables

FRIED FISH
Fried Battered Alaska Cod with Tartar Sauce, Served with Fries

CHEESE AND/OR PEPPERONI PIZZA
House Pizza Sauce, Mozzarella, & Provolone Cheese

MAC'N'CHEESE
Pasta Shells, Three Cheese Sauce

SPAGHETTI
Spaghetti Noodles, Marinara Sauce
The Dinner Buffet is accompanied with Kaladi Coffee, selection of artisanal teas, fresh rolls, butter, and an Alyeska custom wedding cake. Dinner is designed for a 90 minute time period. An $8 surcharge per person will be added for groups of 19 or less.

$75 per person for one Starter, one Entree, two Accompaniments, and Alyeska Custom Wedding Cake

Add a second Starter for an additional $5 per person.

**SOUPS**

- Red Pepper Gouda Bisque
- Fontina, Cauliflower, & Quinoa
- Tomato Basil
- Italian Wedding
- Potato Leek
- Carrot Ginger
- Seafood Chowder
- Creamy White Bean & Reindeer Sausage

**SALADS**

- **Garden Salad (V) (DF) (GF)**
  Mixed Greens, Carrots, Red Onions, Cucumbers, Cherry Tomatoes, Lemon Vinaigrette

- **Caesar Salad**
  Chopped Romaine, Caesar Dressing, Parmesan, Croutons

- **Kale Salad (V) (DF)**
  Kale, Fresh Herbs, Peanuts, Manchego, Roasted Peanut Dressing, Alaska Wheat Berry

- **Strawberry & Beet Salad (V) (GF)**
  Confit Strawberries, Pickled Beets, Oranges, Microgreens, Candied Pecans, Poppy Seed Dressing

- **Crispy Shiitake Salad (V) (DF)**
  Kale, Fresh Herbs, Shiitake Mushrooms, Sesame Mirin Dressing
DINNER BUFFET - ENTREE

Dinner is accompanied with Kaladi Coffee, selection of artisanal teas, fresh rolls, butter, and an Alyeska custom wedding cake. Dinner is designed for a 90 minute time period. An $8 surcharge per person will be added for groups of 19 or less.

$75 per person for one Starter, one Entree, two Accompaniments, and Alyeska Custom Wedding Cake

ENTREES

**Chicken Parmesan** Breaded Chicken Breast, Marinara, Mozzarella

**Herb Crusted Ribeye** Rosemary Demi-Glace**

**Slow Smoked Beef Brisket (DF)** Sweet & Spicy Dry Rub**

**Grilled Korean BBQ Cauliflower Steaks (V) (GF)**

**Pan-Seared Alaska Halibut (GF)** Citrus Beurre Blanc

**Grilled Alaska Salmon (GF)** Roasted Tomato Crème

**Chicken Marsala** Sautéed Mushrooms, Parmesan Cheese

**Pan-Seared Shrimp Scampi** Roasted Garlic & White Wine Emulsion

**Vegan Lentil Meatballs (V) (VG) (DF) (GF)** Basil Marinara, Fresh Herbs

**Stuffed Portabella (V) (GF)** Spinach Sofrito, Goat Cheese, Saba

**Wild Mushroom & Parsnip Ragout (V) Fresh Herbs**

ELEVATED ENTREES Additional $10 per person

**Porchetta** Black Truffle Dijon Cream, Fennel Crumbs**

**Herb Crusted Beef Tenderloin** Rosemary-Bone Marrow Veal Jus**

**Grilled Lamb Chops** Coffee Dry Rub, Fermented Blueberry Glaze

**Pan-Seared Alaska Black Cod** Miso Truffle Sauce

**Chef Attendant recommended for an additional $125**
Dinner is accompanied with Kaladi Coffee, selection of artisanal teas, fresh rolls, butter, and an Alyeska custom wedding cake. Dinner is designed for a 90 minute time period. An $8 surcharge per person will be added for groups of 19 or less.

$75 per person for one Starter, one Entree, two Accompaniments, and Alyeska Custom Wedding Cake

**ACCOMPANIMENTS**

- **Whipped Garlic Potatoes** Traditional Gravy
- **Confit Fingerling Potatoes** Fresh Herbs
- **Jarlsberg Scalloped Potatoes** (V)
- **Rice Pilaf** (V) Almonds, Roasted Tomatoes, Orzo
- **Crispy Brussels Sprouts** Bacon, Caramelized Honey
- **Quinoa** (V) Kale, Edamame, Green Chickpeas
- **Sautéed Seasonal Vegetables** (V) (GF) Fresh Herbs

- **Pesto Pasta** Fresh Pasta Shells, Basil Pesto, Parmesan
- **Roasted Red Potatoes** (V) (GF) Fresh Herbs
- **Mac’n’Cheese** (V)
- **Grilled Seasonal Vegetables** (V) (GF) Fresh Herbs
- **Loaded Mashed Potatoes** Bacon, Cheddar, Chives, Traditional Gravy
- **Baked Ziti** (V) Fresh Rigatoni, Marinara, Mozzarella & Provolone Cheese
- **Potato Gnocchi** Pancetta Carbonara, Capers, Spinach
LATE NIGHT SNACKS

All prices below are per person for any selection. Late night snacks are designed for a 60 minute time period and a minimum of 15 guests.

MINI AURORA CHEESEBURGERS
Beef Patty, Peppercorn Aioli, Lettuce, Cheddar
Tomato, Onion, Brioche  $10

KOBE BEEF SLIDERS
Kobe Beef Patty, Cherry Pepper Aioli, Crispy Onions, Pretzel Buns  $12

TRUFFLE LOADED POTATO SKINS
Truffle Cheese, Bacon, Scallions  $8

MINI FRIED TACOS
Corn Tortilla, Seasoned Ground Beef, Lettuce, Tomato, Cheddar  $8

GRILLED CHEESE
Cheddar, Tomato Jam, Alaska Sourdough  $8

MINI REINDEER DOGS
Alyeska Hots Chili Sauce, Cheddar, Onions, Mustard, Hawaiian Rolls  $10

CHICKEN SLIDERS
Fried Marinated Chicken, Caramelized Honey Aioli, Lettuce, Tomato  $10

TRADITIONAL PAD THAI (DF)
Rice Noodles, Pad Thai Sauce, Peanuts, Cilantro, Jalapenos, Sprouts  $10

MINI CHEESESTEAKS
Shaved Prime Rib, Swiss Cheese, Onions & Peppers, Chef’s Steakhouse Sauce, Hoagie  $16

PROTIFEROLES
House Made Profiteroles filled with assorted Mousses & Custards  $7

CAMPFIRE S‘MORES TARTS
Cold Smoked Chocolate, Toasted Marshmallow, Graham Tart, “Aspen” Chocolate Twig  $7

MINI SEASONAL PIES
Chef Selected Seasonal Pies  $7