

A photograph of Kiana Lodge, a large wooden building with a covered patio area decorated with flowers and string lights, set against a backdrop of tall evergreen trees. The text "KIANA LODGE" is in a white, sans-serif font, and "Event Package" is in a white, cursive font, both overlaid on the image.

KIANA LODGE *Event Package*

Situated on 1,000 feet of no-bank waterfront and six acres of beautifully manicured gardens, Kiana Lodge is surrounded by fragrant cedars, majestic firs, and a stunning variety of plant life. Located on Agate Passage, separating Bainbridge Island from the North Kitsap Peninsula, our historic waterfront lodge is a short drive from the Seattle/Bainbridge Island ferry, making it easily accessible.

Whether you're looking for an intimate group setting of 30, space for a grand event with up to 1,000 guests, or something in between, Kiana Lodge is ready to accommodate your needs.

Our shore offers both spectacular views and a deep-water dock. We invite you to schedule a visit to experience the natural beauty of Kiana for yourself.

14976 Sandy Hook Rd. NE | Poulsbo, WA 98370
866.738.4307 | 360.598.4311 | kianalodge.com

Amenities

FEATURES

- Award winning venue
- ADA restrooms & wheelchair access
- Day use of deep-water dock with proof of vessel insurance
- Eco-friendly
- Wood crackling fireplaces
- 1,000 feet of no-bank waterfront
- Lush manicured gardens

PROFESSIONAL SERVICES

- Scheduled site tours
- Day-of set up by Kiana staff including all china, silverware, glassware, tables, chairs & linens
- Ample staff-assisted parking
- Clean-up provided by Kiana staff
- Referral list of vendors
- Comprehensive planning sessions
- Customized dietary selections available

OPTIONAL EXTRAS

• Extension Cord limited quantities	No charge
• Easel	\$15
• Flip Chart with paper/pens	\$40
• 65" LCD TV with cart	\$150
• Projector & Screen	\$150
• Podium & Mic	\$50
• Votive Candles	\$1 each
• Indoor Fire	\$100
• Outdoor Fire	\$100
• Bar Set-Up & Bartender Fee (per 150ppl)	\$250
• Linen Fee	\$3 per person
• Stage included 4 Platforms	\$300
• Additional Stage Platforms	\$100 per platform

22% service charge on all services + 9.2% sales tax.
All prices are subject to change.

Beverages

BAR SELECTION

Beer, Cider, Seltzers	\$6
Draft Beer	\$8
Wine by the Glass	\$7 - \$9
Champagne by the Glass	\$7
Wine by the Bottle	\$27 & up
Liquor	\$8 - \$12
Hosted Full Bar Estimate	\$34 per person
Hosted Beer & Wine Bar Estimate	\$28 per person
Wine Corkage Fee per Bottle	\$15

SPECIALTY BEVERAGES

Iced Tea	\$50
Winter Hot Mulled Cider (zero proof)	\$50
Lemonade	\$50
Infused Water (up to 2 ingredients)	\$50

Assorted non-alcoholic beverages will be available at the bar.
Ask about our full drink menu & special requests. Special orders are available.
Final bar invoice is based upon consumption.
22% service charge on all services + 9.2% sales tax.

Appetizers

BUTLER PASSED

Price per dozen: \$32.00

Beef Hibachi Rolls DF	Coconut Prawns with sweet chili sauce
Chicken Satay with teriyaki OR peanut sauce	Olive Tapenade & Goat Cheese on crostini
Sausage Stuffed Mushrooms DF/GF	Puget Sound Geoduck Fritters with aioli
Shanghai Pork Belly Bite DF	Smoked Salmon on cucumber GF OR naan
Bacon Wrapped Scallops DF/GF	Vietnamese Shrimp Spring Rolls DF/GF
Crab Stuffed Mushrooms GF	Vietnamese Veggie Spring Rolls GF/V
Petite Salmon Crab Cakes with aioli	Caprese Skewers with balsamic glaze GF
Bacon Wrapped Dates filled with goat cheese GF	Caramelized Onion Feta in puff pastry
Vegetable Tempura with ponzu DF	Herbed Goat Cheese Bruschetta with hot honey
Traditional Lumpia with sweet chili sauce DF	Tomato Basil Bruschetta on sweet potato GF/V OR crostini
BLT Bite with aioli	Agate Pearl Oysters on the half shell DF/GF
Antipasto Skewers GF	Buffalo Cauliflower Bites GF/V
Fried Chicken and Waffle with hot honey	

Dairy Free - DF; Gluten Free - GF; Vegan - V

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Appetizers

STATIONED

Serves 50 - 75 guests

Warm Spinach Artichoke Dip

\$175

accompanied with crackers & crostini

Shrimp Ceviche OR Geoduck Ceviche DF

\$175

accompanied with homemade tortilla chips

Northwest Smoked Salmon

\$225

accompanied with whipped cream cheese, capers & naan

Seasonal Baked Brie En Croute

\$225

accompanied with red grapes & crackers

House Made Sushi - estimate 10 roll variety

\$250

assortment of sushi with wasabi, soy sauce & ginger

Northwest Oysters on the half shell DF/GF

Starting at \$36 - \$60 per dozen

assortment of shucked oysters including local Agate

Pearls with cocktail sauce, Tabasco, mignonette & lemon

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Appetizers

PRICED PER PERSON

Fresh Vegetable Crudites

\$6

served with caramelized onion dip & chipotle ranch

Array of Fresh Seasonal Fruit

\$8

The Mediterranean

\$9 (minimum of 50)

mini pita bread, baba ganoush, crudites, tapenades,
hummus, roasted peppers

Charcuterie

\$16 (minimum of 50)

cured meats, artisan cheeses, marinated vegetables,
Italian olives, assorted crackers & breadsticks

Northwest Seafood Bar

Market Price (minimum of 50)

Dungeness crab, Agate Pearl Oysters on the half shell,
shrimp, Puget Sound geoduck ceviche with cocktail
sauce, Tabasco, mignonette & lemon

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Dining

BREAKFAST

Continental \$10

Assorted fresh pastries, whole fruit, hearty oatmeal with toppings, Greek yogurt with granola

Build Your Own Parfait \$10

Assorted yogurts with fruit & granola toppings

Breakfast Tater Tot Casserole \$12

Served with scrambled eggs & whole fruit

Traditional \$14

Fresh seasonal fruit, scrambled eggs, Cedar Ridge potatoes, with choice of ham, sausage links or bacon

Comfort \$16

Spam fried rice, croissant French toast, scrambled eggs, with choice of ham, sausage links or bacon

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Dining

BREAKFAST A'LA CARTE

Assorted yogurt cups	\$3 per person
Mini bagels with cream cheese	\$4 per person
Hearty oatmeal with brown sugar, fruit topping, cream	\$4 per person
Selection of whole apples, oranges, bananas	\$5 per person
Greek yogurt with granola	\$5 per person
Cheese blintze with fruit topping	\$6 per person
Array of sliced seasonal fresh fruit	\$8 per person
Biscuits with sausage gravy	\$8 per person
Seasonal frittata	\$8 per person

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Dining

DELI LUNCH

Assorted Croissant Sandwiches

\$16 per person

Ham or Turkey served with garden green salad, soup,
Tim's Cascade Chips

Assorted Wraps

\$18 per person

Chicken Caesar Salad , Chipotle Ranch Steak Salad
or Club served with garden green salad, soup, Tim's
Cascade Chips

\$18 per person

BBQ Lunch

Burgers & Hot Dogs with Kiana Pasta Salad or Potato
Salad, Toppings & Condiments, Tim's Cascade
Potato Chips

FRESH SALADS

Choice of one

Served with Artisan roll & butter

Classic Caesar

\$20 per person

Choice of grilled chicken, shrimp or smoked salmon

Chipotle Ranch Steak

\$20 per person

Cobb

\$20 per person

Ask about our Boxed Lunch Options

Dietary accommodations & children options available.

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Dining

LUNCH BUFFET

ENTREE OPTIONS

Choice of two entrees

\$26 per person

Kiana Signature Salmon with rosemary DF/GF

Grilled Flank Steak with chimichurri DF

Chicken Parmesan served over pasta

\$24 per person

Homestyle Pot Roast

Teriyaki Chicken

Mom's Meatloaf

SIDE OPTIONS

Choice of three sides

Seasonal Artisan Greens Salad

Garden Greens Salad

Steamed Jasmine Rice

Kiana Ancient Grains GF/V

Rosemary Roasted Red Potatoes GF/V

Garlic Whipped Potatoes GF

Roasted Fingerling Potatoes GF/V

Roasted Seasonal Vegetable GF/V

Dairy Free - DF; Gluten Free - GF; Vegan - V

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Dining

DINNER

BUFFET OR PLATED \$40 PER PERSON

All dinners served with dinner rolls & dessert

ENTREE OPTIONS

Choice of two entrees

Kiana Signature Salmon with rosemary DF/GF

Spicy Apricot Glazed Chicken DF/GF

Grilled Flank Steak with chimichurri DF

Pork Osso Buco DF

New York Strip Roast with creamy gorgonzola GF

Chicken Piccata

Chicken Marsala

Herb Roasted Pork Loin

SIDE OPTIONS

Choice of three sides

Seasonal Artisan Greens Salad

Rosemary Roasted Red Potatoes GF/V

Traditional Caesar Salad

Homestyle Scalloped Potatoes

Tossed Caprese Salad GF

Garlic Whipped Potatoes GF

Roasted Seasonal Vegetable GF/V

Roasted Fingerling Potatoes GF/V

Homestyle Macaroni & Cheese

Kiana Ancient Grains GF/V

Creamy Mushroom Cavatappi

Pesto Penne with cherry tomatoes & parmesan

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Dining

SPECIAL DIETARY ACCOMMODATIONS

ENTREE OPTIONS

Kiana Vegan Lasagna V

Chef's Zesty Tofu Stirfry GF/V

Stuffed Bell Pepper GF/V

Blend of Kiana Ancient Grains with hearty vegetables GF/V

Stuffed Portobella with quinoa GF/V

Stuffed Zucchini Boat GF/V

Pesto Penne with cherry tomatoes & parmesan VG

Creamy Mushroom Cavatappi VG

Eggplant Parmesan GF/VG

Baked Polenta stuffed with mushrooms, greens & cheese GF/VG

Pasta Primavera VG

Dairy Free - DF; Gluten Free - GF; Vegan - V; Vegetarian - VG

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Dining

BREAK SNACKS

NW Trailmix GF	\$3 per person
Tim's Cascade potato chips GF/V	\$3 per person
Assorted yogurt cups GF	\$3 per person
Protein bars	\$4 per person
Selection of whole apples, oranges, bananas GF/V	\$5 per person
Greek yogurt with granola	\$5 per person
Assorted cookies & brownies	\$5 per person
Mini churros	\$5 per person
Homemade chips & salsa	\$6 per person
Hummus with mini naan	\$6 per person
Vegetable crudités GF/V	\$8 per person
Array of sliced seasonal fresh fruit GF/V	\$8 per person
Domestic cheese & crackers	\$8 per person
Charcuterie cups	\$8 per person

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Rates

LODGE RENTAL | NON-REFUNDABLE DEPOSIT

GARDEN ATRIUM	\$500 - 3 hour rental
MAIN LODGE	\$500 - 3 hour rental
ADD'L HOURS	\$100

POLICIES

- Final guest count is due 14 business days prior to event
- Prepayment of all charges are due 10 business days prior to event
- Payment options include: Visa, Master Card, Discover, Amex, cash OR check with valid credit card for backup
- In-house catering only

SIZES & SEATING CAPACITIES PER ROOM CONFIGURATION

SPACE	SQ. FEET	THEATRE	CONFERENCE	CLASSROOM	RECEPTION	BANQUET	U-SHAPE	HOLLOW SQ
GARDEN ATRIUM	9,650	300	60	100	1,000	600	50	50
MAIN LODGE DINING ROOM	1,130	80	36	40	80	80	25	25
MAIN LODGE CENTER ROOM	2,040	-	12	-	150	-	-	-
MAIN LODGE MOOSE ROOM	1,120	-	-	-	50	-	-	-
WATERFRONT LAWN	13,000	600	-	-	VARIES	VARIES	-	-

Ask your Sales Representative which space may be most suitable for your group & event needs.

All services are subject to a 22% service charge.
Kiana Lodge rental is subject to 11.2% tribal occupancy tax.
All other charges are subject to 9.2% sales tax.
All prices are subject to change.