

KIANA LODGE®

Event Packet



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14976 Sandy Hook Rd. NE Poulsbo, WA 98370
Toll Free: 866.738.4307 Office: 360.598.4311 Website: kianalodge.com

About

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, 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 for 30, space for a grand event with up to 1,000 guests, or something in between, Kiana Lodge is the perfect venue to accommodate your needs.

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

Amenities

FEATURES

- Award-winning venue
- Accessible restrooms & wheelchair access
- Day use of deep-water dock with proof of adequate liability 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
- Dietary selections available

Rates

Lodge rental is secured by a
non-refundable reservation holding fee

Kiana Lodge rental is subject to Suquamish tribal occupancy tax

Pricing includes Monday - Thursday All Year & Friday - Sunday October - April

Inquire for additional information on date availability

GARDEN ATRIUM

Minimum 4 hours	\$600.00
4-8 Hours	\$150.00 per hour
9-11 Hours	\$125.00 per hour
Maximum 12 Hours	\$100.00 per hour

MAIN LODGE

Minimum 4 hours	\$600.00
4-8 Hours	\$150.00 per hour
9-11 Hours	\$125.00 per hour
Maximum 12 Hours	\$100.00 per hour

KIANA LODGE (exclusive use of the property)

Minimum 6 hours	\$1,500.00
7-11 Hours	\$250.00 per hour
Maximum 12 Hours	\$2,400.00

REQUIRED CHARGES

Linens	\$3.00 per person
Bar Set-Up Fee	\$150.00 each
Bartender Fee	\$150.00 per 75 guests
Refundable Security Deposit	\$150.00

22% service charge on all services + Suquamish tribal sales tax.

All prices are subject to change.

Additional

AUDIO/VISUAL PACKAGES	
Package 1 <i>Podium & 2 Microphones</i>	\$50
Package 2 <i>Podium, 2 Microphones, Projector & Screen</i>	\$150
Package 3 <i>Podium, 2 Microphones, Projector, Screen & 4 - Platform Stage</i>	\$500
Extension Cord - <i>limited quantities</i>	No Charge
Flip Chart - <i>with paper/pens</i>	\$15.00 each
65" LCD TV - <i>with cart</i>	\$100.00 each
Additional Stage Platforms	\$100.00 each
TABLES & SEATING	
60" Round Tables (requires linen)	Included with rental
8' Rectangular Tables (requires linen)	Included with rental
6' Rectangular Tables (requires linen) - <i>limited quantities</i>	Included with rental
32" Round Cocktail Tables (requires linen) - <i>8 available</i>	Included with rental
Standard White Folding Chairs	Included with rental
High Chairs - <i>8 available</i>	Included with rental
Vineyard Cross-Back Chairs - <i>200 available</i>	\$12.00 each
DECOR & SPECIALTY ITEMS	
Green Water Goblets - <i>250 available</i>	\$2.00 each
Floor-Length Wrought Iron Easels - <i>3 available</i>	Included with rental
Votive Candles - <i>limited quantities</i>	\$2.00 each
Indoor Fire (Main Lodge only) - <i>2 available</i>	\$100.00 each
Outdoor Fire (weather permitting)	\$100.00
Indoor Fire (Main Lodge only)	\$100.00
Outdoor Heater - <i>4 available</i>	\$25.00 each

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Breakfast

BUFFET

SERVED WITH COFFEE, TEA & JUICE

EARLY RISER

\$14.00 per person

Assorted pastries* and fresh sliced seasonal fruit GF/VG

CONTINENTAL

\$16.00 per person

Assorted pastries*, fresh sliced seasonal fruit GF/VG and choice of hearty oatmeal V with toppings **OR** Greek yogurt V with toppings

TRADITIONAL

\$20.00 per person

Fresh sliced seasonal fruit GF/VG, Cedar Ridge potatoes GF/VG, scrambled eggs GF/V and **choice of two**: savory sausage links, sliced ham GF or crispy bacon GF

COMFORT

\$22.00 per person

Croissant French toast, Spam fried rice, scrambled eggs GF/V and **choice of two**: savory sausage links, sliced ham GF or crispy bacon GF

THE WORKS

\$25.00 per person

Assorted pastries, fresh sliced seasonal fruit GF/VG, biscuits & gravy, Cedar Ridge potatoes GF/VG, scrambled eggs GF/V and **choice of two**: savory sausage links, sliced ham GF or crispy bacon GF

**Substitution for gluten free items available upon request with additional charge*

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

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À LA CARTE

Add to enhance your buffet or
create your own breakfast menu

Assorted Yogurt Cups GF/V	\$3.00 per person
Mini Bagels <i>with cream cheese</i> V	\$4.00 per person
Fresh Whole Fruit Selection GF/VG	\$5.00 per person
Hearty Oatmeal <i>with brown sugar & raisins</i> V	\$6.00 per person
Greek Yogurt <i>with berries & granola</i> V	\$6.00 per person
Fresh Sliced Seasonal Fruit GF/VG	\$10.00 per person
Breakfast Tater Tot Casserole	\$8.00 per person
Biscuits & Gravy	\$8.00 per person
Breakfast Sandwich <i>Egg, cheese, and choice of ham, bacon or sausage</i>	\$9.00 per person
Breakfast Burrito <i>Scrambled eggs, Cedar Ridge potatoes, cheese, sour cream, and choice of ham, bacon or sausage wrapped in a flour tortilla*</i>	\$9.00 per person
Vegan Breakfast Burrito VG <i>Black beans, onion, mushroom, Cedar Ridge potatoes, avocado, tomato, and spinach wrapped in a flour tortilla*</i>	\$12.00 per person

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Lunch

DELI

SANDWICHES

\$15.00 per person

Croissant Squares with Lettuce, Tomato, choice of Ham or Turkey and Swiss or Cheddar *served with Tim's Cascade potato chips & cookies*

Available as Boxed Lunch

SALAD WRAPS

\$18.00 per person

Choice of two: Chicken Caesar Salad, Chipotle Steak Salad, Traditional Cobb Salad or Garden Green Salad (V) *served with Tim's Cascade potato chips & cookies*

BBQ LUNCH

\$20.00 per person

Burgers and Hot Dogs, Lettuce, Tomato, Onion, Pickle, Assorted Sliced Cheese, Ketchup, Mustard, and Mayonnaise *served with Kiana potato salad, Tim's Cascade potato chips & cookies*

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BUFFET

ITALIAN

\$22.00 per person

Garlic Bread, Traditional Caesar Salad *topped with croutons & parmesan cheese*,
Chicken Parmesan, Penne Pasta Noodles & Marinara Sauce *served with*
tiramisu

LUNCHEON

\$25.00 per person

Choice of One Salad

Mixed Green Salad *topped with colorful vegetables & balsamic dressing* GF/VG

Traditional Caesar Salad *topped with croutons & parmesan cheese* V

Choice of Two Entrées

Herb Roasted Pork Loin GF/DF

Homestyle Pot Roast DF

Teriyaki Chicken DF

Choice of Two Sides

Steamed Jasmine Rice GF/VG

Kiana Ancient Grains GF/VG

Rosemary Red Potatoes GF/VG

Garlic Whipped Potatoes GF/V

Seasonal Roasted Vegetables GF/VG

KIANA LUNCH

\$28.00 per person

Choice of One Salad

Mixed Green Salad *topped with colorful vegetables & balsamic dressing* GF/VG

Traditional Caesar Salad *topped with croutons & parmesan cheese* V

Choice of Two Entrées

Kiana Signature Salmon *with rosemary* GF/DF

Grilled Flank Steak *with chimichurri* DF

Spicy Apricot Glazed Chicken GF/DF

Choice of Two Sides

Steamed Jasmine Rice GF/VG

Kiana Ancient Grains GF/VG

Rosemary Red Potatoes GF/VG

Garlic Whipped Potatoes GF/V

Seasonal Roasted Vegetables GF/VG

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Dinner

BUFFET \$45.00 per person
PLATED \$50.00 per person

All dinners served with dinner rolls

Choice of One Salad

Kiana Mixed Greens *topped with fresh colorful vegetables & balsamic dressing* GF/VG

Traditional Caesar Salad *topped with croutons & parmesan cheese* VG

Choice of Two Entrées

Kiana Signature Salmon *with rosemary* GF/DF

Chicken Piccata

Grilled Flank Steak *with chimichurri* DF

Chicken Marsala

New York Strip Roast *with creamy gorgonzola* GF

Pork Osso Buco DF

Spicy Apricot Glazed Chicken GF/DF

Herb Roasted Pork Loin GF/DF

Choice of Two Sides

Steamed Jasmine Rice GF/VG

Rosemary Red Potatoes GF/VG

Kiana Ancient Grains GF/VG

Roasted Fingerling Potatoes GF/V

Garlic Whipped Potatoes GF/V

Homestyle Scalloped Potatoes V

Seasonal Roasted Vegetables GF/VG

Homestyle Macaroni & Cheese V

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DIETARY ACCOMMODATIONS

Select One Entrée for Guests with Dietary Restrictions

Zesty Tofu Sauté GF/VG

Blend of Kiana Ancient Grains *with hearty vegetables* GF/VG

Stuffed Bell Pepper GF/VG

Stuffed Portobella *with quinoa* GF/VG

Pasta Primavera V or VG

Eggplant Parmesan GF/V

Creamy Mushroom Cavatappi V

Pesto Penne *with cherry tomatoes & parmesan* V

DESSERT SELECTION

Choice of Two Desserts

New York Cheesecake *with berry compote* GF/V

Chocolate Ganache Cake *with fresh whipped cream* V

Crumbled Scones *with berry compote & fresh whipped cream* V

Assortment of Cookies V

Fresh-Made Brownies V

Assortment of Dessert Bars V

Flourless Chocolate Torte *with fresh whipped cream* GF/V

Fruit Cups GF/VG

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Appetizers

BUTLER PASSED

\$34.00 per dozen

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

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STATIONED

SERVES 50 - 75 GUESTS

Seasonal Baked Brie en Croûte V <i>accompanied with red grapes & crackers*</i>	\$125.00 for one or \$225.00 for two
Warm Spinach Artichoke Dip V <i>accompanied with crackers & crostini*</i>	\$175.00
Shrimp Ceviche OR Geoduck Ceviche GF/DF <i>accompanied with homemade tortilla chips</i>	\$175.00
Northwest Smoked Salmon <i>accompanied with whipped cream cheese, capers & naan</i>	\$225.00
House-Made Sushi <i>assortment of sushi (10 rolls) with wasabi, soy sauce & ginger</i>	\$250.00

PRICED PER DOZEN

Northwest Oysters GF/DF <i>assortment of shucked oysters including local Agate Pearls with cocktail sauce, Tabasco, mignonette & lemon</i>	Market Price
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STATIONED

PRICED PER PERSON

Fresh Vegetable Crudité GF/V <i>served with caramelized onion dip & chipotle ranch</i>	\$8.00 per person
Array of Fresh Seasonal Fruit GF/VG	\$10.00 per person
The Mediterranean VG <i>mini pita bread, baba ghanoush, crudité, tapenades, hummus, roasted peppers</i>	\$14.00 per person
Charcuterie <i>cured meats, artisan cheeses, marinated vegetables, Italian olives, assorted crackers & breadsticks</i>	\$18.00 per person
Northwest Seafood Bar GF/DF <i>Puget Sound geoduck ceviche, shrimp with cocktail sauce, Dungeness crab, Agate Pearl Oysters on the half shell, Tabasco, mignonette & lemon</i>	Market Price

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Snacks

Domestic Cheese & Crackers*	\$8.00 per person
Charcuterie Cups	\$10.00 per person
Morning Break	\$10.00 per person
Assorted Yogurt Cups GF/V	
Array of Fresh Sliced Seasonal Fruit GF/VG	
Chips & Dip	\$10.00 per person
Homemade Tortilla Chips GF/VG	
House-Made Salsa GF/VG	
Fresh Guacamole GF/VG	
Sweet Tooth	\$10.00 per person
Mini Churros V	
Assorted Cookies V	
Fresh-Made Brownies V	
Energizer	\$12.00 per person
Protein Bars	
Trail Mix V	
Whole Fruit GF/VG	
Healthy	\$14.00 per person
Hummus <i>with mini naan</i> VG	
Vegetable Crudités GF/VG	

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Beverages

BAR SET-UP FEE - \$150.00

Bar set-up fee will be waived if \$1,500.00 in bar sales is met

BARTENDER FEE - \$150.00 (per 75 guests)

BAR SELECTION

Beer, Cider, Seltzers	\$6
Draft Beer	\$8
Wine by the Glass	\$9 - \$13
Champagne by the Glass	\$10
Wine by the Bottle	\$30 & up
Liquor	\$9 - \$13
Hosted Full Bar Estimate	\$32 per person
Hosted Beer & Wine Bar Estimate	\$24 per person
Wine Corkage Fee (<i>does not apply to bar sales</i>)	\$25 per bottle

SPECIALTY BEVERAGES

Coffee & Tea Station (minimum 50)	\$3 per person
Iced Tea	\$50
Lemonade	\$50
Infused Water (up to 2 ingredients)	\$50

Assorted non-alcoholic beverages are available at the bar for purchase

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FREQUENTLY ASKED

Questions

WHAT DOES THE RENTAL PERIOD INCLUDE?

In addition to your event, the rental time includes time for set-up and clean-up of all items. Please be sure to keep this in mind when selecting rental period. If you go past your rental period or show up before your rental period begins you will be charged for additional hours.

CAN WE BRING OUR OWN FOOD?

In-house catering only, no outside food or beverages allowed with the exception of desserts. Kiana Lodge does not allow any storage of items needing refrigeration. Please note: Kiana Lodge is not a gluten-free, nut-free, or kosher venue.

CAN WE STORE ITEMS THE DAY BEFORE AND PICK UP THE DAY AFTER OUR EVENT?

Kiana Lodge does not allow parking or storage overnight. Any items brought to Kiana Lodge will need to be removed by the end of the rental period.

CAN WE HANG DECORATIONS?

Kiana Lodge cannot provide ladders. Any group wishing to hang items will need to provide their own ladder. Kiana Lodge only allows decorations to be placed with Command™ style hooks; no nails or staples are permitted.

WHAT DECORATIONS ARE PROHIBITED?

Kiana Lodge does not allow tapered candles, glitter, sparklers, fireworks, cold fog machines, rice or confetti. Please speak with a Kiana Lodge trained staff member if you wish to move any plants, furniture, or other items.

WHAT DEADLINES SHOULD WE TAKE NOTE OF?

2 weeks prior: Final guest count due, timelines, special requests including A/V and linen colors must be finalized.

10 days prior: Prepayment of all charges.

7 days prior: Diagrams must be finalized and sent to a Kiana Event Manager.