

# National Park Inn Group Tour Menu

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## ***Group Tour Meal Policies & Procedures***

The National Park Inn is accepting group meal requests through December 16<sup>th</sup>, 2018. The Dining Room can accommodate groups up to 20 guests. Group requests for over 20 guests will be evaluated on a case by case basis.

Please email [mtrainierreservations@guestservices.com](mailto:mtrainierreservations@guestservices.com) a request form or fax the request form to 360.569.2770.

Group menu prices include 7.9% sales tax (subject to change without notice) and 18% gratuity.

A group seating is available at the following times:

Breakfast	7:00 am
Lunch	11:30 am
Dinner	5:00 pm

Seating will be at tables of four in one area of the dining room.

Please plan to arrive 15 minutes prior to seating time and reconfirm arrangements with the Dining Room Supervisor.

### **Payment Policy**

Please call or email your final guarantee with meal selections ten (10) business days prior to arrival. Prepayment is required ten (10) business days prior to arrival and all major credit cards are accepted.

### **Cancellation Policy**

If the group number is less than the guarantee you will be charged for the guaranteed number of guests. If the group number exceeds the guarantee, additional payment is due at the end of the meal. Variances exceeding 10% of your guarantee may not be accommodated with the group.

[mtrainierreservations@guestservices.com](mailto:mtrainierreservations@guestservices.com)

360.569.2275  
Fax 360.569.2770



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Rainier Guest Services

## **National Park Inn Breakfast**

*Seating at 7 a.m.*

*Daily*

### **Country Breakfast**

*2 cage free eggs, roasted potatoes, choice of biscuit or english muffin and choice of smoked bacon or link sausage*

**\$15.25**

### **Rustic Corned Beef Hash**

*2 cage free eggs, house made hash with roasted potatoes, green peppers, red onions, hollandaise*

**\$17.50**

### **Apple Pancakes**

*Full stack (3), infused with flame roasted apples, served with whipped butter and pecan syrup, your choice of smoked bacon or link sausage.*

**\$13.00**

*Includes choice of Fresh Brewed Coffee, Tea, Hot Chocolate or Milk  
Choice of Juice*

***Per Person including tax and gratuity***

***Please provide your breakfast selections with your prepayment.***

*We will accommodate your group seating at tables of four in one area of the dining room.*

*Price includes 7.9% Washington State sales tax and 18% gratuity.*

*Sales tax subject to change without notice.*

## **National Park Inn Lunch**

*Seating at 11:30 a.m.*

*Daily*

### ***Corned Beef & Swiss***

*Marble rye, whole grain mustard, lettuce, tomato, red onion, served with steak cut fries.*

***\$18.50***

### ***Turkey Club Sandwich***

*9-grain bread, cheddar cheese, bacon, lettuce, tomato. Chipotle mayo*

***\$20.00***

### ***Open Prairie Grilled Cheese Burger***

*All natural local ground beef, lettuce, tomato, red onion, cheddar cheese served on a brioche roll with steak cut fries.*

***\$15.25***

### ***Spinach Salad***

*Fresh avocado, feta cheese and pistachios served with roasted shallot champagne vinaigrette*

***\$16.00***

*Includes choice of Fresh Brewed Coffee, Tea, Iced Tea, or Soda*

***Per Person including tax and gratuity***

***Please provide your lunch selections with your prepayment.***

*We will accommodate your group seating at tables of four in one area of the dining room.*

*Price includes 7.9% Washington State sales tax and 18% gratuity.*

*Sales tax subject to change without notice.*

# **National Park Inn Dinner**

*Seating at 5 p.m.*

*Daily*

*Entrée served with choice of the soup du jour or Nisqually greens*

## ***Pork Medallions***

*Garlic herb pork medallions served on Great Northern white beans with bell peppers, onions and cherry tomatoes, seasonal vegetables*

***\$31.00***

## ***Hazelnut Apricot Glazed Chicken***

*Grilled chicken breast topped with a hazelnut apricot glaze, wild rice, seasonal vegetables*

***\$30.00***

## ***Lemon Rosemary Alaskan Salmon***

*Grilled Alaskan Salmon seasoned with lemon and rosemary, wild rice, local seasonal vegetables*

***\$35.75***

## ***Longmire Linguini***

*Linguini tossed with sundried tomatoes, sautéed shiitake mushrooms, grilled artichoke, shallots, garlic, lemon and parmesan cheese*

***\$24.25***

*Includes choice of Fresh Brewed Coffee, Hot Tea, or Herbal Tea*

***Per Person including tax and gratuity***

***Please provide your dinner selections with your prepayment.***

*We will accommodate your group seating at tables of four in one area of the dining room.*

*Price includes 7.9% Washington State sales tax and 18% gratuity.*

*Sales tax subject to change without notice.*



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