



# GROUP TOUR MENU

»»»»»»»»»»»» MOUNT RAINIER ««««««««««««

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## »» GROUP TOUR MEAL POLICIES & PROCEDURES ««

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The Paradise Inn is currently accepting group meal requests through September 30, 2019. The Dining Room can accommodate groups up to 45 guests. Requests for over 45 guests will be evaluated on a case by case basis.

Please email [MtRainierReservations@GuestServices.com](mailto:MtRainierReservations@GuestServices.com) your request form.

Group menu prices include cost of entrée, beverage, 7.9% sales tax (subject to change without notice) and 18% gratuity.

We can confirm a group seating at the following times:

\\	<b>Breakfast</b>	7:00 a.m.
\\	<b>Lunch</b>	Noon
\\	<b>Dinner</b>	5:30 p.m.

We accommodate group seatings at tables of four in our dining room. Please plan to arrive 15 minutes prior to seating time and reconfirm arrangements with the Dining Room Manager.

### **PAYMENT POLICY**

Please email or fax your final guarantee with meal selections ten (10) business days prior to arrival. Pre-payment 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

»» **BREAKFAST BUFFET** ««

**SERVED MONDAY - SATURDAY** | *Starting at 7 A.M.* | **\$25.91**

Variety of Hot Entrées • Scrambled Eggs • Roasted Potatoes  
Smoked Bacon • Link Sausage • Belgium Waffle Station  
Fresh Seasonal Fruit Platter • Selection of Pastries & Danishes  
Old Fashioned Hot Oatmeal • Assorted Cold Cereals • Granola and Yogurt  
Choice of Fresh-Brewed Coffee, Tea, Hot Chocolate, Juice, or Milk



*NO menu item selections required with your pre-payment.*

»» **LUNCH** ««

**SERVED MONDAY - SATURDAY** | *Starting at Noon*

**ENTRÉES**

**ALASKAN WILD CAUGHT COD & CHIPS** \$24.25

*Served with Fries, Tartar Sauce, Lemon*

**CHICKEN SANDWICH\*** \$19.75

*All-Natural Chicken Breast with Lettuce, Tomato, Onion, and Herb Mayo on a French Roll*

**BEECHER'S MAC & CHEESE** \$24.00

*Locally made in Seattle*

**MARINATED TRI-TIP STEAK SANDWICH\*** \$23.50

*Served with Caramelized Onion, Arugula, and Chimichurri on a Baguette*

**DESSERT**

**BLACKBERRY PIE À LA MODE** \$8.50

**DRINKS**

*Fresh-Brewed Coffee, Tea, Iced Tea, or Soda*

»» **DINNER** ««

**SERVED DAILY** | *Starting at 5:30 P.M.*

**ENTRÉES**

**WASHINGTON RED WINE-BRAISED BEEF SHORT RIBS\*** \$42.25

*Served with Mashed Idaho Yukon Potatoes, Cultivated Mushrooms from Yelm, WA and Washington Cabernet Sauvignon Wine Sauce*

**SKYLINE CITRUS CHICKEN\*** \$33.75

*All-Natural Chicken served with Seasonal Summer Vegetables, Rice Pilaf, and Grilled Citrus*

**CAST-IRON SEARED WASHINGTON SALMON\*** \$39.25

*Served with summer Zucchini, Basil Pesto, Heirloom Tomatoes, and Sweet Corn*

**QUINOA CAKES** \$27.25

*Artichoke Hearts, Garlicky Washington Kale, Tomato Sauce, and Parmesan*

**DESSERT**

**BLACKBERRY PIE À LA MODE** \$8.50

**DRINKS**

*Fresh-Brewed Coffee, Tea, Iced Tea, or Soda*



**Authorized Concessioner**

*We accommodate group seatings at tables of four in our dining room. All prices include 7.9% Washington State sales tax and 18% gratuity. Sales tax subject to change without notice. Price of drink also included. Group menu selections must be submitted upon pre-payment collection.*

PLEASE NOTIFY MANAGEMENT IF YOU HAVE ANY FOOD ALLERGIES.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*