

# BOOK YOUR HOLIDAY EVENT



Celebrate the holiday season at Spokane's iconic venues—Spokane Pavilion, Loeff Carrousel, or Numerica Skate Ribbon—for an unforgettable event.



## Flexible Packages

Whether you're seeking a lively daytime celebration, a cheerful happy hour gathering, or an intimate dinner, we have the ideal option for your event!



## Holiday Menu

Discover our sample holiday dinner menu and expertly crafted cocktails to choose the ideal meal that your guests will truly savor!



## Add-Ons

Enhance your guests' experience by offering discounted parking and complimentary attraction tickets, ensuring this evening is unforgettable!



## BOOK YOUR HOLIDAY EVENT TODAY!

Loeff Carrousel: Lori Maher; [lmaher@spokanecity.org](mailto:lmaher@spokanecity.org); 509-625-6623  
Spokane Pavilion: Matt Russell; [mrussell@spokanecity.org](mailto:mrussell@spokanecity.org); 509-625-6661  
Red Rock Catering: Holly Crews; [holly.crews@redrockspokane.com](mailto:holly.crews@redrockspokane.com); 509-459-0000





# HOLIDAY LUNCHEON MENU

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*\*\*Prices are subject to change without notice*



# APPETIZER DISPLAYS

Price per person - minimum of 25 guests

## FRESH SEASONAL FRUIT DISPLAY

*with Devonshire cream*

**6.<sup>00</sup>**

## IMPORTED & DOMESTIC CHEESE

*with fresh grapes & assorted crackers*

**6.<sup>00</sup>**

## CHARCUTERIE

*with Devonshire cream*

**3.<sup>75</sup>**

## CRAB ARTICHOKE DIP

*served warm with crostini*

**6.<sup>00</sup>**

## ANTIPASTO DISPLAY

*with Italian meats, fresh mozzarella, fire roasted bell peppers, marinated artichokes, assorted olives, mini corn, & cherry tomatoes*

**3.<sup>75</sup>**

## HUMMUS & PITA

**8.<sup>75</sup>**

## DELI MEAT & CHEESE

*assortment of turkey, ham, roast beef, and sliced cheese on rolls, served with fresh sliced tomatoes, onions, lettuce, pickles, & condiments*

**9.<sup>75</sup>**

## SMOKED SIDE OF SALMON

*with herb cream cheese, cucumbers, & assorted crackers*

**8.<sup>75</sup>**

## GRILL & CHILL VEGETABLE DISPLAY

**2.<sup>75</sup>**

## CRAB & SHRIMP DIP

*with crostini*

**2.<sup>75</sup>**

## WHOLE POACHED SALMON

*with cucumbers, cream cheese, capers, & lemon*

**MP**

# Cravings

## **PIZZA**

price  
per  
person

<i>Cheese</i>	\$ 25.00
<i>Pepperoni</i>	\$ 25.00
<i>Meat Lovers</i>	\$ 27.00
<i>Vegetarian</i>	\$ 27.00

## **SLIDERS**

price  
per  
Dozen

<i>Shrimp Po' Boy Slider</i>	\$ 33.00
<i>Grilled Chili Honey Lime Chicken Slider</i>	\$ 39.00
<i>Roasted Chicken &amp; Mushroom Slider with Spring Pea Creme</i>	\$ 32.00
<i>BBQ Pulled Pork Slider with Pickled Onion</i>	\$ 34.00
<i>Corn Beef Slider w/ 1000 Island Slaw</i>	\$ 42.00
<i>BBQ Smoked Brisket Slider w/ Coleslaw</i>	\$ 38.00



# Lunch

## **ENTRÉE**

	price per person
<i>Lasagna</i>	\$ 9.75
<i>Beef Stroganoff</i>	\$10.00
<i>Sheperds' Pie</i>	\$ 8.00
<i>Spinach &amp; Feta Stuffed Chicken Breast</i>	\$10.75
<i>Gorgonzola Stuffed</i>	\$10.75
<i>Chicken</i>	\$ 8.00
<i>BBQ Pulled Pork</i>	\$ 8.75
<i>BBQ Chicken Quarters</i>	

## **BUFFET**

	price per person
<i>Chicken Teriyaki</i>	\$17.75
<i>Grilled Chicken &amp; Salmon</i>	\$21.00
<i>Red Rock BBQ</i>	\$25.00
<i>Red Rock Tacos</i>	\$22.75
<i>Red Rock Fajita</i>	\$23.00
<i>Pasta Party</i>	\$22.75
<i>Pork Loin Carver</i>	\$12.75
<i>Kids Buffet (12 and under)</i>	\$12.75



# Holiday Menu

\$55.95/ Person

Choice of 2 entrees, 1 starch, and 1 vegetable  
(One carver per buffet)

Rolls & Butter  
Choice of Salad

## Starch

Roasted Yams & Sweet Potatoes w/ Candied Pecans & Maple Syrup  
Wild Rice & Quinoa Pilaf w/ Toasted Almonds  
Roasted Corn & Sweet Onion Stuffing  
Roasted Garlic Mash Potatoes

## Vegetables

Roasted Carrots w/ Brown Sugar Glaze  
Green Bean Mushroom Casserole w/ Crispy Onions  
Roasted Squash Medley  
Roasted Brussel Sprouts w/ Bacon

## Entrees

Herb Roasted Turkey w/ Gravy & Cranberry Sauce  
Orange Bourbon Glazed Ham Carver

Garlic Rosemary Crusted Prime Rib Carver  
w/ Au Jus & Creamy Horseradish (+\$17 per person)  
Cashew Herb Crusted Halibut w/ Saffron Cream Sauce (+\$17 per person)

## Dessert

Includes: Assorted Mini Dessert Bar  
Maple Bourbon Bread Pudding w/ Spiked Caramel Sauce +\$8.50/person  
Grand Marnier Crème Brulee +\$6.50/person (GF)  
Crushed Candy Cane Chocolate Torte +\$6.50/person (GF)



# Holiday Craft Cocktails

\$150 Bar Setup Fee.

## **Peach Cobbler**

peach whiskey. bailey's. cointreau.  
brown sugar. graham cracker rim.

## **Cranberry Thyme Sparkler**

vodka. lemon zest. ginger ale.  
cranberries.

## **Sugar Cookie Martini**

bailey's. cream. vanilla vodka.  
amaretto.

## **Bourbon Ginger Cider**

bourbon. apple cider. ginger beer.  
lime. cinnamon.



## **S'mores Martini**

vanilla vodka. chocolate bailey's.  
graham cracker rim.

## **Spicy Sweet Grinch**

vodka. lime. grapefruit. jalapeno.  
honey. mint. ginger beer.

## **Tangerine Daisy**

whiskey. lemon. gran marnier.  
honey. soda. clove.

## Large Batch Cocktails

### **Pomegranate-Orange Punch**

champagne. orange juice.  
pomegranate. gran marnier. mint.

### **Red Apple Sangria**

red wine. apple cider. orange  
juice. cinnamon.