



F A I R B A N K S

HOTEL & CONFERENCE CENTER

A Holland America Line Company

Catering Menu

*813 Noble Street
Fairbanks, AK 99701
(907) 459-7739*

Fairbanks Alaska

Centrally located in downtown Fairbanks, the “Golden Heart City”, the Westmark Fairbanks Hotel and Convention Center welcomes visitors from all over the world to share and enjoy our corner of the state of Alaska.

Fairbanks emanates a quality of light, energy and warmth found nowhere else on Earth.

We welcome you with our friendly service and pleasant atmosphere. Chef Tim serves a variety of Alaskan seafood, steaks, sandwiches, appetizers and tempting desserts. We’re confident you will find something to satisfy your palette.

Thank you for choosing the Westmark Fairbanks Hotel and conference center!



My name is Tim Frank and I have the privilege of serving as Chef at this fine Hotel. I believe sharing a meal is one of life’s peak experiences and am grateful to play a role. Conversation while sharing good food and smooth service gives the feeling that “life is good”.

The staff and I want to welcome you to this beautiful hotel and thank you for giving us a chance to play a role in the good things in your life.

We will work with you to answer your questions and concerns. We will be happy to custom design a menu for you – if you have a specific request, please don’t hesitate to ask.

With our full service catering, you can come to the party and enjoy yourself while we take care of the details.

Thank you for considering our event services.

Warmly,

Tim Frank
Executive Chef

Notes

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Specialty Teas, & Cocoa

Half day service	\$6 ^{+PP}
Full day service	\$8 ^{+PP}

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Specialty Teas, Cocoa, & Soft Drinks

Half day service	\$9 ^{+PP}
Full day service	\$11 ^{+PP}

Soft Drinks	\$2 ^{+PP}
-------------------	--------------------

Assorted Bottled Juices	\$3 ^{+PP}
-------------------------------	--------------------

Large Bottled Water	\$3 ^{+PP}
---------------------------	--------------------

Gallon of Coffee	\$32 ⁺
------------------------	-------------------

Gallon of Juice.....	\$30
<i>(Apple, Cranberry, Orange or Tomato)</i>	

Gallon of Hot Apple Cider.....	\$30 ⁺
--------------------------------	-------------------

Gallon of Tea	\$30 ⁺
---------------------	-------------------

Gallon of Fruit Punch.....	\$35 ⁺
----------------------------	-------------------

This is no wimpy punch: raspberries, blueberries & strawberries with scoops of vanilla ice cream floating in a delicious mélange of juices and soda

If you do not see a menu that appeals to your group, we will be honored to tailor a menu specifically for you and your budget.

Chef Tim

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Take-a-Break Menu

(All prices are based on per person, unless otherwise stated)

Afternoon at the Movies	\$4
<i>Popcorn, M&M's & Pretzels with hot cheese sauce.</i>	
Artisan Cheese Display	\$9
<i>For those of us who take eating and, particularly, cheese eating seriously we offer these fine artisan cheeses crafted here and from around the world. Garnished with fruit served with assorted breads and crackers.</i>	
Assorted Candy Bars	\$3
Assorted Danishes	\$32 ^{per DZ}
Assorted Freshly Baked Cookies	\$24 ^{per DZ}
Assorted Freshly Baked Muffins	\$30 ^{per DZ}
Assorted Yogurt	\$4
Bagels with Cream Cheese	\$30 ^{per DZ}
Biscotti & Rice Krispies Treats	\$5
<i>Crunchy biscotti and hard to resist rice krispies treats.</i>	
Chill Out	\$8
<i>Refreshing ice cream bars, ice cream sandwiches and frozen yogurt.</i>	
Classic Westmark Cheese Display	\$7
<i>An assortment of domestic cheeses garnished with fruit served with smoked salmon mousse, spinach dip, assorted breads and crackers.</i>	
Coffee Cake	\$28 ^{per DZ}
Crab & Brie Dip	\$6
<i>Chef's specially made Crab & Brie dip served with warm sourdough bread.</i>	
Croissants with Butter and Jam	\$30 ^{per DZ}
Dessert Bar	\$6
<i>An assortment of Chef Tim's tempting desserts.</i>	
Freshly Baked Fudge Brownies	\$28 ^{per DZ}
Fresh Fruit Tray	\$5
<i>Slice seasonal fresh fruit served with Chef's whipped cream dip.</i>	

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Take-a-Break Menu

(All prices are based on per person, unless otherwise stated)

Fresh Vegetable Tray	\$5
<i>Fresh cut vegetables: celery, broccoli, cauliflower, carrots and cucumbers served with a ranch dip.</i>	
Healthy Break	\$9
<i>Assorted yogurts, granola bars, and seasonal fresh fruit. Per person.</i>	
Meat & Cheese Tray	\$6
<i>Slice deli meats and cheeses served with rolls and assorted breads and condiments.</i>	
Mixed Nuts	\$3 ^{per LB}
Smoked Salmon Mousse	\$3
<i>With crackers and bread.</i>	
Scones with Butter and Jam	\$30 ^{per DZ}
Seasonal Whole Fresh Fruit	\$22 ^{per DZ}
South of the Border Break	\$7
<i>Tortilla chips, hot cheese dip with smoked pork and chili, salsa, and sour cream.</i>	
String Cheese	\$3
Sweet Breads	\$34 ^{per DZ}
Traditional Break	\$6
<i>Assorted freshly baked cookies and brownies.</i>	

If you do not see a menu that appeals to your group, we will be honored to tailor a menu specifically for you and your budget.

Chef Tim

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Breakfast Menu

*Served with Freshly Brewed Coffee, Decaffeinated Coffee,
Fruit Juice, Assorted specialty Teas and Cocoa*

The Continental	\$9
<i>Fresh baked assorted breakfast pastries</i>	
The Westmark Continental	\$13
<i>Fresh fruit and assorted breakfast pastries</i>	
Healthy Continental	\$13
<i>Fresh fruit, yogurt, and granola</i>	
Traditional Breakfast	\$16
<i>Scrambled eggs, hash browns and hot biscuits with preserves, butter with choice of one breakfast meat; sausage, ham or bacon.</i>	
Breakfast Delight	\$17
<i>Your choice of buttermilk pancakes or French toast with warm syrup served with scrambled eggs. Your choice of ham, bacon or sausage.</i>	
Breakfast Strata	\$14
<i>Strata combines the best qualities of quiche and souffle a golden brown savory casserole we layer ours with choice of broccoli, ham and cheddar or turkey and spinach or sausage, peppers and jack cheese or an Italian version. We are happy to try any combination you might be interested in and we serve with fruit and muffin.</i>	
*Eggs Benedict	\$16
<i>Two poached eggs perched on Canadian bacon and a split English muffin napped with sauce Hollandaise accompanied by breakfast potatoes.</i>	
Fairbanks Benedict	\$12
<i>Cheesy scrambled eggs scooped on a sausage patty and a split buttered biscuit drenched in sausage gravy served with breakfast potatoes.</i>	

*contains raw seafood or raw shellfish. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please Note: Menu selections are prepared buffet style. Plated meal selections over 150 people will be charged an additional fee of \$1.00 per person.

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Breakfast Menu

*Served with Freshly Brewed Coffee, Decaffeinated Coffee,
Fruit Juice, Assorted specialty Teas and Cocoa*

Cheese Blintzes	\$15
<i>Crepes with cheese filling and your choice of blueberry, cherry or strawberry topping and served with sour cream and a croissant.</i>	
Breakfast Crêpe	\$15
<i>Build your own Crêpes with your choice of warm blueberry, strawberry or peach sauce served with a bowl of whipped cream, with fruit and yogurt, great for a break out too.</i>	
The New York Continental	\$15
<i>Bagels with cream cheese - Smoked Salmon Mousse - Assorted breakfast pastries with preserves and butter - seasonal fruits and melons.</i>	
Ham Biscuit Breakfast	\$13
<i>Smoked ham on a sliced Southern style biscuit - scrambled eggs topped with cheddar cheese • breakfast potatoes.</i>	
Biscuits and Gravy	\$13
<i>Buttermilk Biscuits • Sausage Gravy • Breakfast Potatoes</i>	
Scrambles	\$16
<i>Choose one of the following: Ham and Cheese • Spinach and Cheese • Reindeer and Cheese • Served with Breakfast Potatoes • Seasonal Fruits and Melons • Breakfast Pastries</i>	

Please Note: Menu selections are prepared buffet style. Plated meal selections over 150 people will be charged an additional fee of \$1.00 per person.

If you do not see a menu that appeals to your group, we will be honored to tailor a menu specifically for you and your budget.

Chef Tim

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Lunch Menu

Salads

Served with freshly brewed coffee, decaffeinated coffee, & assorted specialty teas

Dressing choices include: Ranch, Honey Lime, Bleu Cheese, Raspberry Vinaigrette, Italian, Thousand Island

Deli Salad	\$15
<i>Thinly sliced turkey, ham, roast beef and assorted cheeses on a bed of mixed greens.</i>	
Caesar Salad	\$13
<i>Crisp Romaine lettuce with classic dressing, croutons and shaved Parmesan cheese.</i>	
Add grilled chicken	\$2
Add Pink shrimp	\$4
Grilled Halibut Salad	\$17
<i>A quarter pound fillet of halibut on a bed of mixed greens, choice of dressing and garnished with vegetables.</i>	
Pink Shrimp Salad	\$17
<i>Pink shrimp's native range is from Puget Sound to the arctic coasts of Alaska. We pile half a pound of petite and sweet pink shrimp on a bed of mixed greens garnished with vegetables.</i>	
Fresh Mozzarella and Tomato Salad	\$12
<i>Soft fresh Mozzarella cheese, tomatoes, fresh basil drizzled with vinaigrette.</i>	
Sunburst Salad	\$13
<i>Orange segment, candied pecans, dried cranberries, red onions and poppy-seed dressing.</i>	
Deli Salad	\$15
<i>Thinly sliced turkey, ham, roast beef and assorted cheeses on a bed of mixed greens.</i>	
Spinach Salad	\$13
<i>Fresh spinach, sliced mushrooms, bacon bits, chopped egg, and red onion with buttermilk ranch dressing.</i>	

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Lunch Menu

Lunch Options

Served with freshly brewed coffee, decaffeinated coffee, & assorted specialty teas

BBQ Brisket	\$13
<i>The fanciest Chateaubriand has nothing on American Beef Brisket rubbed with spices and slow smoked overnight. It is the height of what can be accomplished with fire and smoke. We pull the brisket hot from the smoker dark and crusty dripping with juice and smoke, Chef carved for your pleasure, served with baked potato, baked beans, coleslaw, corn bread w/butter, Ohhh!</i>	
Prospector Buffet	\$15
<i>Served with soup, sliced deli meats and cheese, breads and spreads, lettuce, tomato, pickles, onions & coleslaw.</i>	
* Red Lantern Burger	\$13
<i>Enjoy a choice of half pound chuck burger grilled and juicy or chicken burger served with lettuce, tomatoes, onion, mayonnaise, mustard, ketchup and pickles. Served with steak fries and coleslaw.</i>	
Chili with all the Fixings	\$10
<i>Shredded cheese, sour cream, chopped onions and corn bread.</i>	
Carved Ham	\$14
<i>Served with gratinee potatoes, Chef's vegetables, rolls and butter.</i>	
* Carved Sirloin	\$17
<i>Scrumptious roast beef rubbed with spices. Dark and crispy outside; medium to medium rare inside. Served with potatoes, vegetables, and rolls and butter.</i>	
Roast Chicken	\$13
<i>Chicken quarters roasted, served with mashed potatoes, gravy, Chef's vegetables, and rolls and butter.</i>	

*contains raw seafood or raw shellfish. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Lunch Menu

Lunch Options

Chicken & Dumplings	\$14
<i>A warming classic abundant with vegetables in rich creamy sauce finished with homemade dumplings, rolls and butter.</i>	
Chicken Ettoufee	\$14
<i>A deeply flavored melange of Chicken smothered with onions, peppers and spicy andouille sausage served on a bed of steamed white rice concluded with rolls and butter.</i>	
with Rock Crab	\$18
Chef Tim's Apple Almond Chicken	\$15
<i>Boneless chicken filled with bread and apple almond stuffing. Served with gratin potatoes and Chef's vegetables.</i>	
Hunters Chicken	\$14
<i>Chicken baked with tomatoes, onions, carrots, wine and herbs served with pasta or polenta and rolls with butter.</i>	
Chicken Tikki Masala	\$14
<i>A spicy Indian curry with a creamy tomato sauce that became the favorite dish of the English.</i>	
Chicken Puttanesca	\$16
<i>Imported Sicilian olives, garlic, capers and tomatoes served with grilled breast of chicken over linguine, concluded with rolls and butter.</i>	
Baked Pasta	\$19
<i>Baked ziti with meatballs and sausage or lasagna (meat or vegetarian). Served with Chef's vegetables, garlic bread and salad.</i>	
Westmark Meatloaf	\$15
<i>Our scrumptious handmade meatloaf shining with our famous ketchup glaze served with buttery whipped potatoes, Chef's vegetable and rolls with butter.</i>	

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Lunch Menu

Lunch Options

Served with Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Specialty Tea's

Pasta Bar Buffet	\$17
<i>Choose from the following pastas: penne, fettuccine, orzo, rigatoni, or spaghetti. Your choice of two sauces: Marinara, red or white clam, Alfredo, or Bolognese. Choice of meatballs or Italian sausage served with Chef's vegetables, and garlic bread.</i>	
Southwestern Buffet	\$16
<i>Build your own soft tacos with tortillas, shredded beef, chicken, refried beans, Spanish rice, and all the trimmings (cheese, tomatoes, lettuce, sour cream, and salsa).</i>	
Alaskan Sole	\$13
<i>Rolled in crumbs with herbs and garlic deep fried to golden crunch served with steak fries and coleslaw.</i>	
Alaskan Halibut & Chips	\$18
<i>Three pieces of deep fried Halibut with steak fries and coleslaw.</i>	
Baked Halibut	\$15
<i>Quarter pound fillet dipped in melted butter, rolled in bread crumbs and baked. Served with choice of potato or rice, Chef's vegetables, rolls and butter.</i>	
Lodge Salmon	\$15
<i>Quarter pound rubbed with brown sugar, drizzled with butter baked in white wine served with choice of potato or rice, Chef's vegetable, rolls and butter.</i>	

Please Note: Menu selections are prepared buffet style. Plated meal selections over 150 people will be charged an additional fee of \$1.00 per person.

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Lunch Menu

Duet Options

Served with Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Specialty Tea's.

Baked Halibut & Pot Roast	\$18
<i>Served with mashed potatoes, Chef's vegetable, rolls and butter.</i>	
Baked Cod & Roasted Chicken Quarters	\$14
<i>Served with macaroni and cheese and baked beans.</i>	
Beef Stew & Salad	\$10
<i>Chicken or beef stew served with sourdough rolls and butter.</i>	
BBQ Lunch	\$14
<i>Sugar smoked chicken thighs, pulled pork sandwiches, potato salad, coleslaw, baked beans and cornbread.</i>	
Baked Alaskan Sole & Carved Sirloin	\$15
<i>Served with potatoes, vegetable, rolls and butter.</i>	
Reindeer Stew & Salad	\$15
<i>Slow simmered reindeer with a touch of bacon, thick with root vegetables in a richly flavored stew, served with sourdough rolls and butter.</i>	

Please Note: Menu selections are prepared buffet style. Plated meal selections over 150 people will be charged an additional fee of \$1.00 per person.

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Lunch Menu

Sandwich Options

Pulled Pork Sandwiches	\$11
<i>We smoke pork shoulder overnight and pull this moist deeply flavored meat off the bone, piled high on a fresh roll drizzled with our secret BBQ sauce, served with coleslaw and steak fries.</i>	
Salmon or Halibut Burger	\$15
<i>Fillet of Alaskan salmon or halibut baked in butter and served on a soft potato bun, served with wedge fries and coleslaw.</i>	
Crabby Patty	\$15
<i>A quarter pound of crab gently warmed in butter, topped with shredded cheddar, served on a soft potato bun.</i>	
New England Crab Roll	\$15
<i>A New England favorite, quarter pound of chilled crab salad lightly dressed in a shallot tarragon mayonnaise tucked into a soft hot dog bun.</i>	
Hot Brown	\$15
<i>This legendary Kentucky creation is: an open-face turkey sandwich lavished with Mornay sauce stewn with parmesan baked until brown and bubbly topped with sliced tomatoes and crispy bacon served with steak fries.</i>	
Soup and Hoagie Sandwich	\$12
<i>Choice of ham, turkey, tuna or corned beef, served with house salad or a cup of soup.</i>	

Soup Choices

French Onion, Cream of Potato, Black Bean, White Chili, Chili, Chicken, Minestrone, Billi Bi (mussel soup), Cream of Chicken, Cream of Watercress, Shrimp Bisque, Oyster Bisque, Cream of Mushroom, Borscht, Beef and Mushroom, Clam Chowder, Corn Chowder, Broccoli Cheese, Split Pea & Ham, Consommé, Cream of Cauliflower, Cream of Tomato, Butternut Squash, Chilled Gazpacho

All of the above menus are based on a per person price.

If you do not see a menu that appeals to your group, we will be honored to tailor a menu specifically for you and your budget.

Chef Tim

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Hors D'oeuvres

Per Person

Antipasti Platter	\$8
<i>Sliced prosciutto, salami, and fresh Mozzarella, Gorgonzola, peppers, olives breads and crackers.</i>	
Artisan Cheese Display	\$9
<i>For those of us who take eating and, particularly, cheese eating seriously we offer these fine artisan cheeses crafted here and from around the world. Garnished with fruit served with assorted breads and crackers.</i>	
Assorted Sub Finger Sandwiches ♦	\$6
Bay Shrimp Cocktail	\$4
Brie & Leek Dip	\$5
<i>Served hot with bread.</i>	
Buffalo or Reindeer Sausage (Hot & Spicy)	\$4
Ceviche with Chips	\$5
<i>Pink shrimp served in a south of the border style with fresh diced onion, tomato, garlic, cilantro and chilies refreshed by lime. Served with tortilla chips.</i>	
Chicken Liver Pate	\$3
<i>Silky smooth and rich served with sliced French baguette.</i>	
Chicken Wings (Buffalo, BBQ, or Teriyaki) ♦	\$4
Classic Westmark Cheese Display	\$7
<i>An assortment of domestic cheeses garnished with fruit served with smoked salmon mousse, spinach dip, assorted breads and crackers.</i>	
Cold Roast Beef Canapés	\$6
Cold Smoked Salmon Flat Bread	\$7
Crab & Brie Dip	\$6
<i>Chef's specially made Crab & Brie dip served with warm sourdough bread.</i>	
Crab Stuffed Mushrooms	\$3
Deviled Eggs	\$3
Devils on Horseback ♦	\$7
Duck Egg Rolls ♦	\$5
Empanadas ♦	\$5
Fresh Fruit Tray	\$5
<i>Slice seasonal fresh fruit served with Chef's whipped cream dip.</i>	
Fresh Vegetable Tray	\$5
<i>Fresh cut vegetables: celery, broccoli, cauliflower, carrots and cucumbers served with a ranch dip.</i>	
Gorgonzola Stuffed Mushrooms	\$4
Halibut Nuggets ♦	\$7

♦ Averages 3 pieces per person

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Hors D'oeuvres

Per Person

Hummus	\$3
<i>A Middle Eastern dip of garbanzo beans, tabini, garlic, lemon and olive oil served with pita.</i>	
Italian Sausage with Peppers and Onions	\$3
Kielbasa with Cheese Sauce	\$4
Lumpia	\$3 ²⁵
<i>Pork and vegetables. Need 2 weeks notice.</i>	
Mini Bagel Canapés	\$6
Ketchikan Flat Bread	\$5
Meatballs (Swedish or BBQ or Italian) ♦	\$3
Meat & Cheese Tray	\$6
<i>Slice deli meats and cheeses served with rolls and assorted breads and condiments.</i>	
Mini Quiches ♦	\$6
Mixed Nuts	\$3 ^{per LB}
Mortadella Appetizer	\$4
<i>Italian mortadella made into a great spread garnished with crushed pistachios and a drizzle of balsamic vinegar, one of our most popular appetizers.</i>	
Oysters on the Half Shell ♦	Market Price
Prawn Cocktail 16/20 ct	\$7
Sausage and Cheese Stuffed Mushrooms	\$3
Smoked Salmon Mousse	\$3
Smoked Salmon Fillet	\$5
South of the Border Break	\$7
<i>Tortilla chips, hot cheese dip with smoked pork and chili, salsa, and sour cream.</i>	
Smoked Salmon Mousse	\$3
<i>With crackers and bread.</i>	
Spanakopita	\$3
<i>Greek spinach pie.</i>	
Steamed Mussels	\$4
<i>Steamed in a broth of wine, herbs, garlic and finished with a touch of cream great for dunking your bread.</i>	
* Sushi	\$6
<i>An assortment. Needs 2 weeks notice.</i>	
Tea Sandwiches	\$4
<i>Caramelized onion and Mascarpone on raisin bread, candied bacon and sun dried tomato mayonnaise, tomato basil and Ricotta, cucumber, shrimp and chicken salad and other filling combinations.</i>	

*contains raw seafood or raw shellfish. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

If you do not see a menu that appeals to your group, we will be honored to tailor a menu specifically for you and your budget.

Chef Tim

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Dinner Menu

Per Person

All dinner choices are served with house salad or soup and choice of starch, Chef's vegetable, rolls and butter.

Soup Choices - Minimum order: 15 servings

French Onion, Cream of Potato, Black Bean, White Chili, Chili, Chicken, Minestrone, Billi Bi (mussel soup), Cream of Chicken, Cream of Watercress, Shrimp Bisque, Oyster Bisque, Cream of Mushroom, Borscht, Beef and Mushroom, Clam Chowder, Corn Chowder, Broccoli Cheese, Split Pea & Ham, Consommé, Cream of Cauliflower, Cream of Tomato, Butternut Squash, Chilled Gazpacho **Choice of 1 per order**

Starch Choices - Minimum order: 15 servings

Potatoes Gratinee, Baked Potatoes, Butter Whipped Potatoes, Butter Whipped Potatoes, Roasted Baby Red Potatoes, Red Potatoes steamed in their jackets with herbs, Petite White Potatoes, Whipped Sweet Potatoes, Rice Pilaf, Steamed White Rice, Wild Rice Pilaf, Quinoa, Cheese Grits **Choice of 1 per order**

Chicken, Turkey & Duck Options

Roasted Half Chicken	\$16
<i>Baked or BBQ to perfection.</i>	
Apple Almond Chicken	\$22
<i>Two boneless chicken breasts, stuffed with apples, almonds and raisins.</i>	
Chicken Cordon Bleu	\$24
<i>Breast of chicken stuffed with ham and Swiss lightly breaded and baked to a golden brown served with sauce béarnaise rolls and butter.</i>	
Game Hen	\$22
<i>Whole roasted game hen with corn bread stuffing and a lingonberry sauce.</i>	
Dijon Chicken	\$24
<i>Tender breast of chicken rubbed with Dijon and tarragon coated in bread crumbs and parmesan topped with a creamy Dijon sauce.</i>	
Roasted Duck	\$30
<i>Half a duck pan-roasted & served crisp with a lingonberry sauce.</i>	

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Dinner Menu

Chicken, Turkey & Duck Options

Duck Leg	\$20
<i>Confit of duck roasted served moist with a crispy skin.</i>	
Roast Turkey	\$20
<i>With dressing, gravy and cranberry sauce.</i>	

Seafood Options

Half Pound of Prawns	\$25
<i>Deep fried or sautéed.</i>	
Halibut Olympia	\$28
<i>Our classic dish! A flaky halibut fillet baked with a velvety sauce and served on a bed of Bermuda onions.</i>	
Halibut Gruyere	\$28
<i>Topped with a Gruyere cheese sauce flavored with dill and garlic.</i>	
Salmon Puttanesca	\$28
<i>Sicilian olives, garlic, tomatoes and capers.</i>	
Baked Halibut	\$28
<i>Alaskan fillet dipped in butter, rolled in bread crumbs and baked.</i>	
Lodge Salmon	\$28
<i>Baked salmon rubbed with brown sugar, drizzled with butter and baked in white wine.</i>	
Alaskan Sole	\$18
<i>Stuffed with crab accompanied by a chive butter sauce.</i>	

Please Note: Menu selections are prepared buffet style. Plated meal selections over 150 people will be charged an additional fee of \$1.00 per person.

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Dinner Menu

Beef & Pork Option

* 10 Ounce Prime Rib	\$28
<i>A classic, roasted & served with horseradish & Au Jus.</i>	
* Center Cut Sirloin	\$27
<i>8 ounces of the most flavorful of steaks broiled to perfection.</i>	
* Filet Mignon	\$40
<i>8 ounces of tenderloin beef.</i>	
<i>Above steaks can be served with a Madeira brown sauce or Béarnaise sauce.</i>	
Pot Roast	\$16
<i>The American classic, chuck roast slowly braised with onions and carrots until falling apart in a wonderful savory broth a great match with almost any potato selection.</i>	
Roast Beef	\$17
<i>We use top sirloin, rub it with garlic and spice, then roast until dark and crusty and medium to medium rare serving succulent slices with beefy gravy.</i>	
Bohemian Pork Roast	\$15
<i>A flavorful roast of pork served with bread dumplings and baked with a caraway, paprika, onion gravy.</i>	
* London Broil	\$16
<i>Grilled flank steak sliced and served with a red wine mushroom sauce.</i>	
St. Louis Ribs	
Full Rack	\$26
Half Rack	\$14
<i>We rub with our own blend of spice and slow smoke over hickory enjoy a slab with our whiskey spiked sauce.</i>	

*contains raw seafood or raw shellfish. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please Note: Menu selections are prepared buffet style. Plated meal selections over 150 people will be charged an additional fee of \$1.00 per person.

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Dinner Menu

Duets Options

* Prime Rib & Halibut	\$30
<i>Gruyere, Olympia, or Baked</i>	
Carved Sirloin & Halibut	\$28
<i>Gruyere, Olympia or Baked</i>	
Apple Almond Chicken & Carved Sirloin	\$22
<i>Chicken stuffed with apples and almonds, topped with Madeira wine sauce.</i>	
* Prime Rib & Apple Almond Chicken	\$27
<i>Chicken stuffed with apples and almonds, topped with Madeira wine sauce.</i>	
Roasted Half Chicken & Baked Cod	\$18
Roasted Half Chicken & Halibut	\$24
<i>Gruyere, Olympia or Baked</i>	
* Surf & Turf	\$27
<i>A 6 ounce sirloin and 3 prawns deep fried or sautéed.</i>	
* Roast Tenderloin & Shrimp	\$34
<i>The most tender cut of beef paired with wild caught shrimp. Sure to please the most discerning palate.</i>	

*contains raw seafood or raw shellfish. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please Note: Menu selections are prepared buffet style. Plated meal selections over 150 people will be charged an additional fee of \$1.00 per person.

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Dinner Menu

Create Your Own Buffet

Served with our scrumptious salad bar.

Buffets are a marvelous way to treat your guests to more choices without insisting that everyone enjoy the same offerings. Several entrees, numerous potato, pasta, and grain dishes with more than one vegetable are easily presented in a buffet setting. I hope to fire up your imagination for buffets. I look forward to working with you in creating a dining experience that your guests will relish and you can enjoy. Abandon the details to our capable staff leaving you free to the pleasures of your banquet.

Buffet Policy

Minimum of 25 guests for a buffet. The buffet is maintained for a maximum of two hours.

These are but suggestions for your buffet, a jumping off place to create an event that will delight you and your guests.

* Roasted Prime Rib of Beef	Alaskan Halibut
* Roast Sirloin	Alaskan Salmon
Chicken Cordon Bleu	Filet of Sole
Roasted Chicken	Alaskan Rockfish
Apple Almond Chicken	Baked Cod
Dijon Chicken	Carved Ham
Roasted Leg of Pork "Fresh Picnic Ham"	Beef Brisket (House Smoked)
Roast Boneless Turkey Breast	

Your choice of two entrees - \$30^{+PP}

Your choice of three entrees - \$40^{+PP}

Your choice of four entrees - \$50^{+PP}

Starch Choices - Your Choice of One

Potatoes Gratinee, Baked Potatoes, Butter Whipped Potatoes, Roasted Baby Red Potatoes, Red Potatoes steamed in their jackets with herbs, Petite White Potatoes, Whipped Sweet Potatoes, Rice Pilaf, Steamed White Rice, Wild Rice Pilaf, Quinoa, Cheese Grits

Westmark Salad Bar - Your Choice of 2 Dressings

Bowls of mixed greens, onions, tomatoes, mushrooms, peas, cottage cheese, coleslaw, olives, pickled peppers, garbanzo beans, pickled beets croutons and shredded cheese. Dressing selection include: Ranch, Honey Lime, Bleu Cheese, Raspberry Vinaigrette, Italian, and Thousand Island

*contains raw seafood or raw shellfish. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Dinner Menu

Regional Options

Southern Buffet..... \$24

We ladle it on for this one: slow smoked beef brisket carved on your buffet, sugar smoked chicken, succulent pulled pork bathed in our spiked BBQ sauce, smoked sausage and potatoes and cheese grits accompanied by our salad bar.

Italian Buffet \$20

A full flavored favorite featuring: ziti baked with sauce Bolognese, meatballs and ricotta, pasta with white clam sauce and pasta tossed with pesto, Italian sausage cooked over a wood fire accompanied by sautéed peppers and onions, and chicken quarters cooked with whole cloves of garlic and wine all accompanied by our salad bar.

Bayou Buffet..... \$22

Ooh wee! Chicken etouffe (chicken smothered with peppers, onions, and andouille sausage) shrimp Creole, deep-fried okra, steamed white rice, red beans, and cheese grits all accompanied by our salad bar.

Southwestern Buffet \$18

One of our most popular: build your own tacos with soft tortillas, shredded beef & sliced chicken with peppers and onions, Spanish rice, refried beans, pico de gallo, red chili salsa, chopped onions, grated cheeses and sour cream and of course our salad bar.

If you do not see a menu that appeals to your group, we will be honored to tailor a menu specifically for you and your budget.

Chef Tim

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Dessert Menu

Dessert Menu Items Priced Per Person

Bread Pudding	\$6
<i>Jack Daniel's soaked raisins studding tender bread custard, finished with a bourbon caramel sauce. Served warm.</i>	
Crème Brulee	\$6
<i>Silky custard served with a glaze of burnt sugar.</i>	
Chef Tim's Berry Crisp of Cobbler	\$6
<i>(Minimum 20 people) Your choice of blueberry, raspberry, mixed berries, apple, cherry or rhubarb or a wonderful combination.</i>	
Four Berry Pie with Ice Cream	\$7
<i>Minimum order of 6 slices.</i>	
Pecan Pie	\$7
Pumpkin Pie	\$6
White Chocolate and Raspberry Mousse	\$7
<i>Minimum order of 12 servings.</i>	
Ice Cream	\$6
<i>Three scoops of wonderful ice cream choice of vanilla, Prudhoe chocolate, ginger, berry or just ask and we can have a flavor made for you.</i>	
Brownie Sundae	\$8
<i>Chef's infamous brownies, topped with ice cream and dripping with chocolate sauce.</i>	
Wicked Chocolate Cake	\$7
<i>A dense flourless chocolate experience.</i>	
Peanut Butter Pie	\$6
Classic Cheese Cake	\$6
Belgian Chocolate Cheese Cake	\$7
Blackberry Shortcake	\$6

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Dessert Menu

Assorted Tart	\$5
<i>Filling choices pecan, pumpkin, cinnamon, ricotta, berry cream, bakewell, chocolate, chocolate walnut, raspberry cream, butterscotch, vanilla or create your own flavor.</i>	
Large Creme Puffs	\$6
<i>Filling choices custard, chocolate, whipped cream, banana pudding, or other flavors available upon request. Choice of chocolate, caramel, or berry sauce.</i>	
Chocolate Oblivion Cake	\$7
<i>Dark chocolate cake filled with and frosted with chocolate pudding and covered with chocolate cake crumbs.</i>	
Sweet and Salty Cake	\$7
<i>Dark chocolate cake filled with sea salt caramel and chocolate ganache.</i>	
Carrot Cake	\$6
Red Velvet Cake	\$6
<i>With our famous old fashioned butter cream.</i>	
Chocolate Fondue	\$6
<i>(Minimum 50 people) Imported chocolate served with seasonal fresh fruit in a flowing Fountain of youth.</i>	
Dessert Bar	\$6
<i>An assortment of Chef Tim's tempting desserts.</i>	

If you do not see a menu that appeals to your group, we will be honored to tailor a menu specifically for you and your budget.

Chef Tim

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Beer, Wine & Spirits

Beer

Domestic Beer	\$5
<i>Bud, Bud Light, Miller Genuine Draft, Miller Light, O'Doul's</i>	
Imported Beer	\$5
<i>Heineken, Alaska Amber, Corona</i>	

Wines By the Bottle

Red Wine

Merlot - Salmon Creek from California	\$24
Merlot - Lindemans from Australia	\$28
Merlot - J Lohr from California	\$36
Pinot Noir - Cycles Gladiator from California	\$27
Pinot Noir - Salmon Creek from California	\$24
Cabernet Sauvignon - Salmon Creek from California	\$24
Cabernet Sauvignon - J Lohr from California	\$36
Cabernet Sauvignon - Lindemans from Australia	\$28
Zinfandel Blend - Marietta from California	\$36
Malbec - Los Cardos from Argentina	\$27

Blush/Rose Wine

White Zinfandel - Salmon Creek from California	\$24
--	------

Blush/Rose Wine

Kenwood Yalupa Cuvee Brut from California	\$23
---	------

Beer, Wine & Spirits

White Wine

Chardonay - Salmon Creek from California	\$24
Chardonnay - Lindemans from Australia	\$28
Chardonnay - J Lohr from California	\$36
Sauvignon Blanc - Veramonte	\$32
Pinot Grigio - Zenato from Italy	\$36
Pinot Grigio - Salmon Creek from California	\$24

Dessert Wine

Macro Negri Moscato D'Asti from Italy	\$24
---	------

Port Wine

Graham's Fine Tawny from California	\$32
Graham's Six Grapes from California	\$33
Yalumba Antique Tawny from Australia	\$40

Liquors

Well Liquors	\$6
<i>Whiskey, Scotch, Vodka, Gin, Tequila, and Rum</i>	
Call Liquors	\$7
<i>Jim Beam, VO, Jack Daniels, Stol, Tanqueray, Malibu, Captain Morgan, Baily's, Kahlua, Amaretto, Schnapps-Peach, and Triple Sec</i>	
Premium Liquors	\$7
<i>Crown and Hennessy VS</i>	

Bartender fee of \$125 per event (waived if \$500 minimum is made on each bar requested)

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Prices subject to change based on Market Value and Availability. An 18% gratuity will be added to all final bills.

Audio Visual Equipment

Item	Quantity	Cost Per Day
LCD Projector	2	\$100
Overhead Projector	2	\$40
Television/VCR Combo	3	\$40
DVD	3	\$25
Standing Podium	2	<i>no charge</i>
Table Top Podium	2	<i>no charge</i>
Speaker Phone	1	\$35
Easels	5	<i>no charge</i>
Flip Charts	<i>used with above easels</i>	\$25
Cordless Microphone*	3	<i>no charge</i>
Lavaliere Microphone*	3	<i>no charge</i>
Por-a-sound	0	\$100

* Microphones are only available for use in the Gold Room and only (4) can be used at any one time. Current as of 7/11/06. Prices and availability subject to change without notice

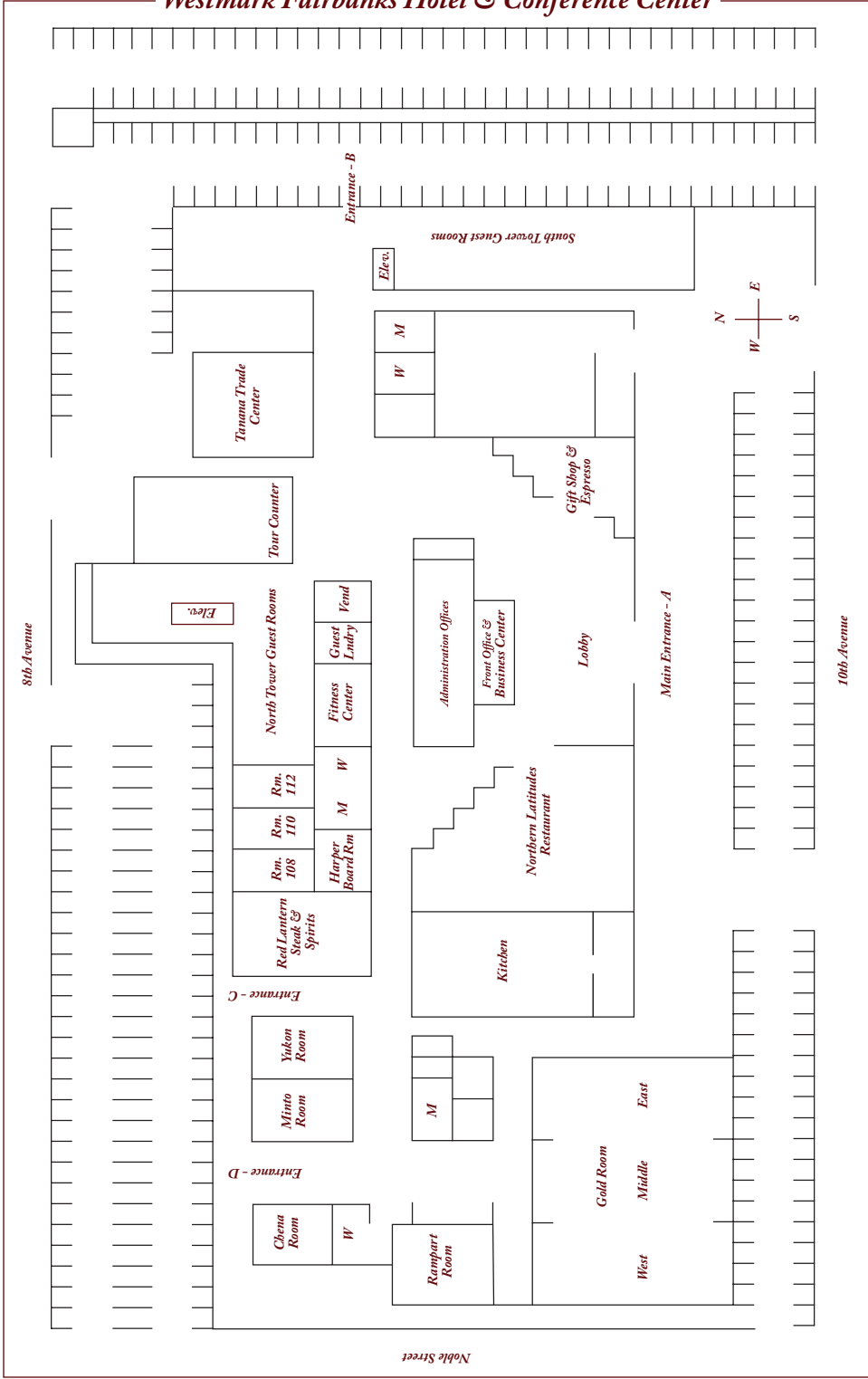
Westmark Fairbanks Hotel & Conference Center

Room	Dimensions		Sq. Ft.	Conference		U-Shape	Reception	Banquet		Full day 5 hrs to 8.5 hrs	Over 8.5 hrs	
	60' x 90'	5,400		460	250			n/a	n/a			450
Gold Room - Full	60' x 90'	5,400	460	250	n/a	n/a	400	400	750	\$1,100	\$2,000	
Gold Room - 2/3 (East/Middle or West/Middle)	60' x 60'	3,600	300	150	n/a	300	250	250	\$500	\$900	\$1250	
Minto Room	32' x 48'	1536	90	60	32	100	80	80	\$200	\$300	\$400	
Yukon Room	32' x 55'	1,760	110	70	40	110	90	90	\$200	\$300	\$400	
Rampart Room	23' x 36'	828	50	30	20	50	40	40	\$100	\$175	\$225	
Chena Room	20' x 24'	480	40	18	16	40	30	30	\$75	\$125	\$175	
Harper Board Room*	30' x 24'	721	n/a	n/a	20	n/a	n/a	n/a	\$100	\$200	\$300	
Break Out Room 108	14' x 19'	263	n/a	n/a	12	25	n/a	n/a	\$50	\$75	\$100	
Break Out Room 110	14' x 19'	263	n/a	n/a	12	25	n/a	n/a	\$50	\$75	\$100	
Break Out Room 112	14' x 19'	263	n/a	n/a	12	25	n/a	n/a	\$50	\$75	\$100	
Northern Latitudes	60' x 55'	3,300	250	90	80	200	200	200	\$200	\$300	\$400	
Tanana Trade Center Center (available Oct 1 - May 1)	46' x 41'	1,884	24'8" x 8' trade show spaces									

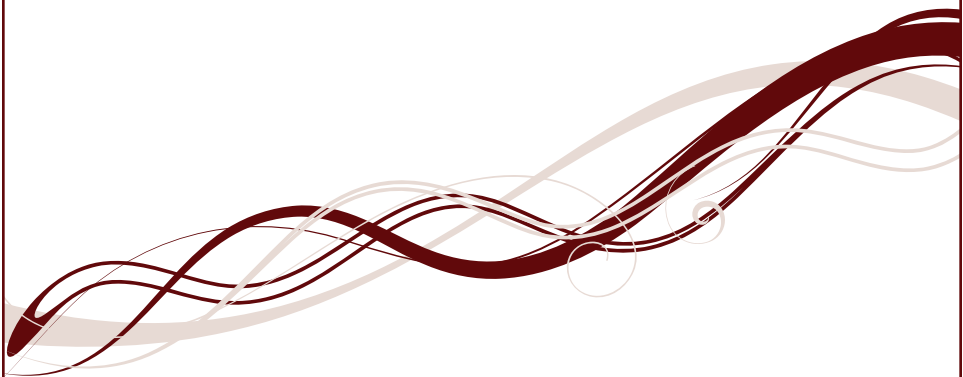
Effective 9/1/08
Rates subject to change without notice.

The dance floor is located in the Middle Gold Room and is 720 sq ft (24' x 30'). If you need an open dance floor for your event, the capacity of the room will be lowered by 50 people.

Westmark Fairbanks Hotel & Conference Center



Notes



813 Noble Street | Fairbanks, AK 99701 | (907) 459-7739