



Westmark[®]

F A I R B A N K S

HOTEL & CONFERENCE CENTER

A Holland America Line Company

Catering Menu





My name is Tim Frank and I have the privilege of serving as the Executive Chef at the Westmark Fairbanks Hotel and Conference Center.

The staff and I want to welcome you to our beautiful hotel.

I believe sharing a meal is one of life's peak experiences, and I am honored to play a role. Conversation while sharing good food and smooth service offers the feeling that "life is good".

We will be happy to custom design a menu for you - if you have a specific request, please don't hesitate to ask.

Warmly,

Tim Frank, Executive Chef[®]

Beverages

Freshly Brewed Starbucks Coffee and Tazo Teas

Half Day Service.....\$7^{+PP} Full Day Service.....\$9^{+PP}

Soft Drinks *12 oz.....\$3^{+PP}

Assorted Bottled Juices*10 oz.....\$4^{+PP}

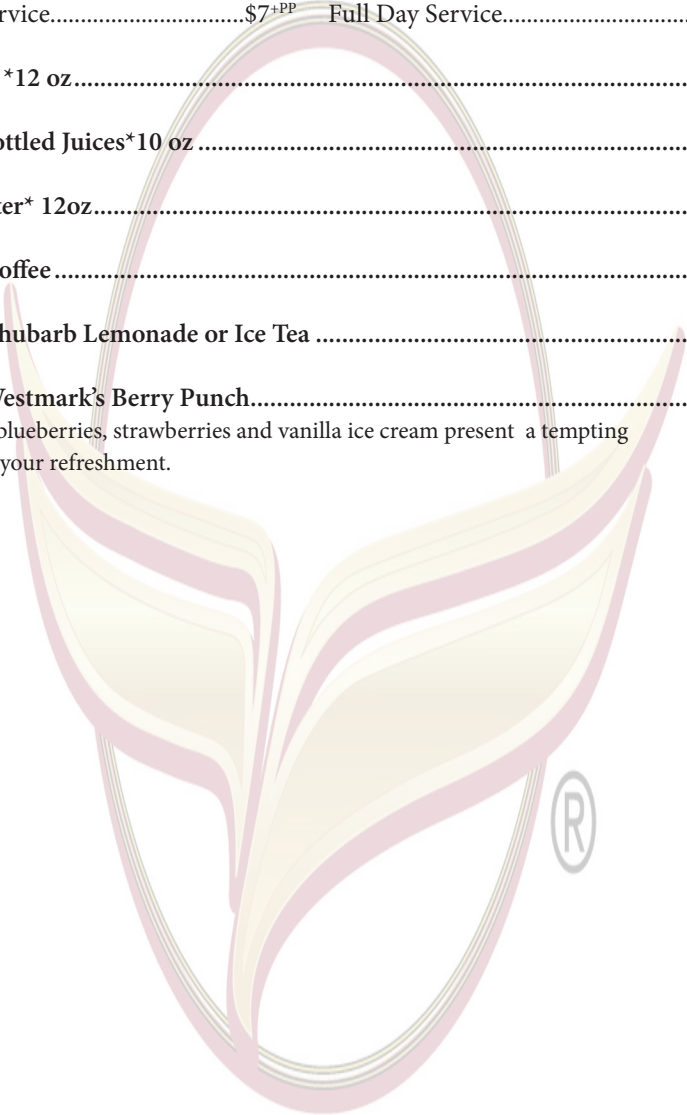
Bottled Water* 12oz.....\$3^{+PP}

Gallon of Coffee.....\$50+

Gallon of Rhubarb Lemonade or Ice Tea.....\$30+

Gallon of Westmark's Berry Punch.....\$65+

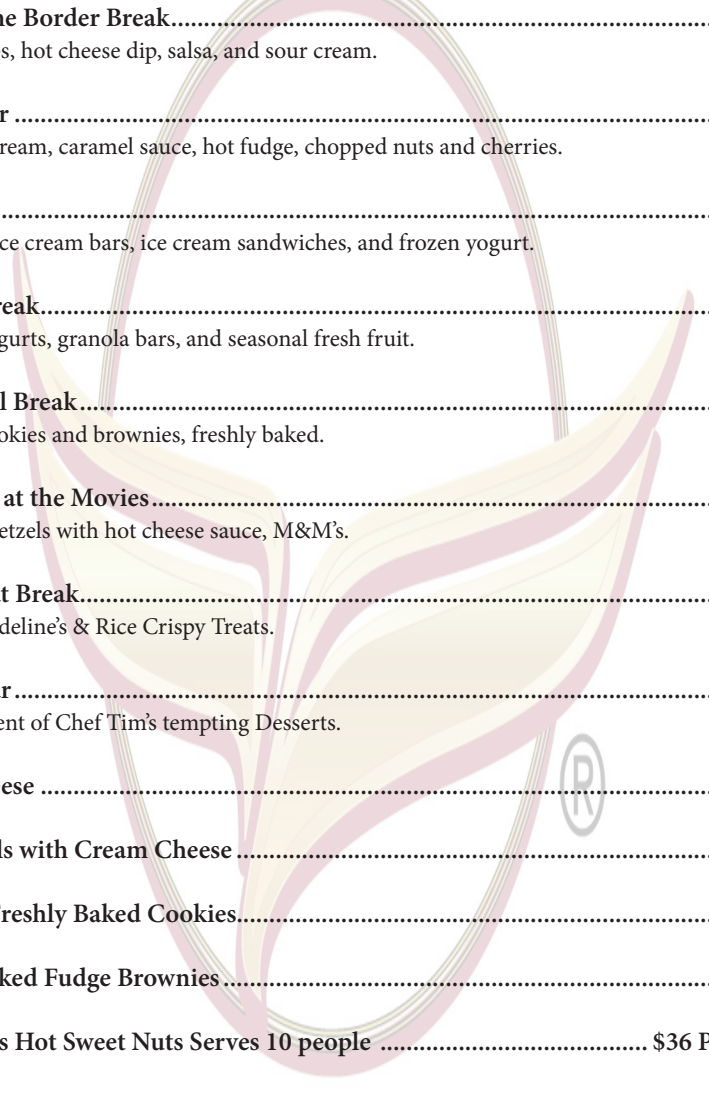
Raspberries, blueberries, strawberries and vanilla ice cream present a tempting smoothie for your refreshment.



*Prices subject to change based on Market Value and Availability.
A 20% gratuity will be added to all final bills.*

Take-A-Break Menu

Per person



| | |
|---|-------------|
| South of the Border Break | \$7 |
| Tortilla chips, hot cheese dip, salsa, and sour cream. | |
| Sundae Bar | \$8 |
| Vanilla ice cream, caramel sauce, hot fudge, chopped nuts and cherries. | |
| Chill Out | \$8 |
| Refreshing ice cream bars, ice cream sandwiches, and frozen yogurt. | |
| Healthy Break | \$9 |
| Assorted yogurts, granola bars, and seasonal fresh fruit. | |
| Traditional Break | \$7 |
| Assorted cookies and brownies, freshly baked. | |
| Afternoon at the Movies | \$6 |
| Popcorn, Pretzels with hot cheese sauce, M&M's. | |
| Sweet Treat Break | \$7 |
| Biscotti, Madeline's & Rice Crispy Treats. | |
| Dessert Bar | \$8 |
| An assortment of Chef Tim's tempting Desserts. | |
| String Cheese | \$3 |
| Mini Bagels with Cream Cheese | \$3 |
| Assorted Freshly Baked Cookies | \$3 |
| Freshly Baked Fudge Brownies | \$4 |
| Westmark's Hot Sweet Nuts Serves 10 people | \$36 Per LB |
| Seasonal Whole Fresh Fruit (2 per person) | \$5 |

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Hors D'oeuvres

Per person



| | |
|--|------|
| Antipasti Platter | \$6 |
| Sliced prosciutto, salami, mortadella, provolone, Mozzarella, and Gorgonzola, peppers, olives, sliced French bread and crackers. | |
| Ceviche with Chips | \$6 |
| Pink shrimp served south of the border style. Freshly diced onions, tomatoes, garlic, cilantro and chilies, refreshed by lime. Served with corn tortilla chips. | |
| Prawn Cocktail 16/20 ct | \$12 |
| Sausage Choices: Italian, Reindeer or Buffalo with peppers and onions | \$5 |
| Crab & Brie Dip | \$8 |
| Chef's specially made Crab & Brie dip served with warm bread. | |
| Classic Westmark Cheese Display | \$8 |
| An assortment of domestic cheeses garnished with fruit served with smoked salmon mousse, spinach dip, assorted breads and crackers. | |
| Artisan Cheese Display | \$15 |
| For those of us who take eating, and particularly cheese eating, seriously, we offer these fine artisan cheeses crafted in America and from around the world. Garnished with fruit and served with assorted breads and crackers. | |
| Fresh Fruit Tray | \$7 |
| Sliced seasonal fresh fruit served with Chef's whipped cream dip. | |
| Fresh Vegetable Tray | \$7 |
| Fresh cut vegetables: celery, broccoli, cauliflower, carrots, bell pepper, radish and cucumbers. Served with a ranch dip. | |
| Meat & Cheese Tray | \$8 |
| Sliced deli meats and cheeses served with rolls and condiments. | |
| Halibut Nuggets | \$16 |
| Cod Nuggets | \$8 |

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Hors D'oeuvres

Per person



| | |
|---|---------|
| Devils on Horseback..... | \$16.00 |
| Scallops wrapped in bacon. | |
| Empanadas (pork) | \$10.00 |
| Mini Quiches..... | \$4.00 |
| Buffalo Chicken Wings..... | \$8.00 |
| Meatballs (Swedish, BBQ or Sweet & Sour) | \$3.00 |
| Deviled Eggs..... | \$3.00 |
| Stuffed Mushrooms..... | \$6.00 |
| Sausage & cheese | |
| Gorgonzola | |
| Crab | |
| Tea Sandwiches | \$6 |
| Caramelized onion and Mascarpone on Raisin Bread, | |
| Candied Bacon and Sun dried tomato mayonnaise | |
| Tomato, Basil and Ricotta | |
| Cucumber | |
| Shrimp | |
| Chicken salad | |
| Other filling combinations available | |
| Canapés | \$7 |

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Breakfast Menu

Served with Freshly Brewed Starbucks Coffee,
Fruit Juice, Assorted Tazo Teas and Cocoa

Please Note: Menu selections are prepared Buffet Style. Plated meal selections
will be charged an additional fee of \$1.00 per person

The Westmark Continental \$13
Fresh Fruit and assorted Breakfast Pastries, butter & jam.

Plus:

Milk Pints chilled on ice..... \$3
Hard Boiled Eggs \$2
Cold Cereal \$6
Yogurt assorted flavors; 4 oz \$2
Smoked Salmon Mousse \$4
Lox cold smoked Sockeye salmon \$8
Croissants \$4

Traditional Breakfast \$16
Scrambled eggs, hash browns and hot biscuits served with preserves and butter. Choice of one
breakfast meat: sausage, ham or bacon.

Plus:

Pancakes \$4
French Toast Casserole \$4
Sliced Melons \$7
Hollandaise Sauce \$3
Add a second meat \$2

Breakfast Strata \$7
Strata combines the best qualities of quiche and soufflé. A golden brown, savory casserole
layered with choice of: broccoli, Swiss & ham or cheddar, onion & turkey or spinach,
mushroom & bacon or Italian Sausage, peppers, Mozzarella & Parmesan.

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Lunch Menu

Served with Freshly Brewed Starbucks Coffee and Iced Tea

Salads

Please Note: Menu selections are prepared Buffet Style. Plated meal selections will be charged an additional fee of \$1.00 per person

| | |
|--|--------------|
| Caesar Salad | \$16 |
| Crisp Romaine lettuce with classic dressing, croutons and shaved Parmesan cheese. | |
| Add grilled chicken | \$4 |
| Add grilled halibut | \$10 |
| Add grilled salmon | \$10 |
| | |
| Summer Salad | \$15 |
| Orange segments, candied pecans, dried cranberries, pickled red onions and crumbled goat cheese. | |
| | |
| Spinach Salad | \$15 |
| Fresh spinach, sliced mushrooms, bacon bits, chopped egg, and red onion with buttermilk ranch dressing. | |
| | |
| House Salad | \$ 8 |
| Fresh greens, tomato, sliced banana peppers and croutons. | |
| | |
| Salad Bar | \$ 8 |
| Mix greens, tomato, sliced peppers, cheese & croutons. | |
| | |
| Westmark Salad Bar | \$ 12 |
| Mix greens, tomato, baby corn, black olives, cottage cheese, diced egg, sliced cucumber, pickled beats, garbonzo beans, shredded cheese, sunflower seeds, croutons & two dressing choices. | |

Add on items per person available upon request.

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Lunch Menu

Sandwiches

Pulled Pork Sandwiches \$14

We smoke pork shoulder overnight and pull this moist deeply flavored meat off the bone, it's piled high on a fresh roll drizzled with our secret BBQ sauce, served with coleslaw and fries

Red Lantern Burger \$17

Enjoy a grilled half pound ground chuck burger served with lettuce, tomatoes, onion, mayonnaise, mustard, ketchup and pickles. Served with fries.

Hot Brown \$18

This legendary Kentucky creation is: An open-face turkey sandwich lavished with Mornay sauce and strewn with parmesan. Baked until brown and bubbly, it's topped with sliced tomatoes and crispy bacon. Served with fries.

Prospector Buffet \$18

Enjoy a traditional sandwich bar with sliced deli meats and all the fixings. Choice of: turkey, ham, pastrami or tuna salad (4 oz. of meat per person). Served with our soup of the day.

Lunch Menu

Entrée's

- Pasta Buffet**..... \$17
Pasta accompanied by: Marinara sauce, Alfredo sauce, meatballs and garlic bread all served with Chef's vegetables
- Taco Bar**..... \$18
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)
- BBQ Brisket**..... \$17
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. Half a pound slice served with buttery, whipped potatoes, baked beans, coleslaw, rolls & butter
- Carved Ham**..... \$16
A traditional favorite! Served with gratinee potatoes, Chef's vegetables, rolls and butter
- Westmark's Chicken Pot Pie**..... \$16
A buttery, flaky crust filled with rich chicken sauce, tender chicken and vegetables. Served with buttery, whipped potatoes and topped with a puff pastry chicken
- Roast Chicken**..... \$16
Chicken quarters roasted and served with buttery, whipped potatoes, Chef's veggies, rolls and butter
- Chef Tim's Apple Almond Chicken**..... \$20
One piece of boneless chicken filled with an apple almond bread stuffing. Finished with a Madeira mushroom sauce, served with buttery, whipped potatoes and Chefs vegetables.
- Westmark Reindeer Meatloaf**..... \$16
Our "from scratch" meatloaf! Baked with our famous ketchup glaze served with buttery, whipped potatoes, Chef's vegetable, rolls and butter.
- BBQ Lunch**..... \$15
Sugar smoked chicken thighs, potato salad and baked beans.
- Pot Roast**..... \$16
Slow cooked pot roast served with buttery, whipped potatoes and Chef's vegetables.

Lunch Menu

Alaskan Sole Fish Fry\$17

Rolled in herbed crumbs and deep fried to a golden crunch.

Served with fries and coleslaw.

Cod & Chips.....\$17

Alaskan cod hand battered and deep fried. Accompanied by our coleslaw and wedge fries.

Salmon Cakes.....\$16

House made with sockeye salmon and fresh herbs. Accompanied by sauce hollandaise, buttery whipped potatoes, chef's veggies.

Swedish Meatballs.....\$15

Delicately seasoned, handmade Swedish meatballs are a traditional favorite. Served in a cream sauce with wild lingonberries, sliced pickled cucumbers, buttery, whipped potatoes and chef's veggies.

Duets

Pot Roast & Roasted Chicken Quarters.....\$19

Served with buttery whipped potatoes and chef's veggies.

Baked Alaskan Sole & Carved Sirloin\$20

Served with buttery whipped potatoes and chef's veggies.

Reindeer Stew & Salad.....\$17

Slow simmered reindeer with a touch of bacon, thick with root vegetables in a richly flavored stew.

Dinner Menu

Served with Freshly Brewed Starbucks Coffee and Iced Tea

All dinner choices are served with house salad, Chef's choice of starch and veggie, rolls and butter

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Poultry

Roasted Half Chicken \$18
Baked or BBQ, ours is juicy and succulent.

Apple Almond Chicken \$24
Two pieces of boneless chicken stuffed with apples, bread crumbs, almonds and raisins served with a Madeira mushroom sauce, chef's starch and vegetable.

Dijon Chicken \$22
Breast of chicken seasoned with Dijon mustard and tarragon. Coated in bread crumbs and parmesan, it's topped with a creamy Dijon sauce.

Roast Turkey \$20
With oyster dressing, mashed potatoes, gravy, chef's veggie and cranberry sauce.

Seafood

Halibut Olympia \$36
Our classic dish! A flaky halibut fillet baked with a velvety sauce and served on a bed of Bermuda onions.

Baked Fish

Alaska Fillet dipped in butter, rolled in bread crumbs and baked. Choice of:

Halibut \$36
Salmon \$36
Sole \$22
Cod \$25
Rockfish \$24

Coquille St. Jacques \$28
A soufflé dish decorated with buttery whipped potatoes piped along the edges, it's filled with scallops in a cream sauce, with a touch of parmesan. Baked until brown and bubbly.

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Dinner Menu

Linguini with Clams\$17

Pasta and clams in their shells tossed in a sauce seasoned with shallots, oregano, garlic and a touch of white wine.

Mussels\$14

A pound of mussels steamed in garlic, herbs and a touch of cream.
Great for dunking your bread!

Salmon Cakes.....\$20

Two House made patties prepared with sockeye salmon, bread crumbs and fresh herbs.
Served with sauce hollandaise.

Crabby Patty & Shrimp\$27

A house made crabby patty with hollandaise sauce. Served with 3 shrimp skewered and basted in garlic butter.

Beef & Pork

10 ounce Prime Rib\$33

A classic, roasted and served au jus and with horseradish.

Pot Roast\$18

The American classic! Chuck roast is slowly braised with onions and carrots in a wonderful savory broth. A great match with almost any potato selection.

Roast Beef.....\$22

Top sirloin seasoned with garlic and herbs and roasted until medium to medium rare succulent slices with beefy gravy and horseradish.

Stuffed Loin of Pork.....\$17

Loin of pork stuffed with apples, bread crumbs, shallots, golden raisins, cranberries and brandy.

Bohemian Pork Roast.....\$16

A flavorful roast of pork with a caraway onion gravy

London Broil.....\$19

Grilled flank steak sliced and served with a red wine mushroom sauce

Swedish Meatballs.....\$18

We are proud of our delicately seasoned handmade Swedish meatballs. Served in a cream sauce with wild lingonberries, sliced pickled cucumbers, buttery, whipped potatoes and chef's veggies.

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Dinner Menu

Duets

| | |
|--|------|
| Prime Rib & Halibut | \$38 |
| Gruyere, Olympia or Baked | |
| Carved Sirloin & Halibut | \$32 |
| Apple Almond Chicken & Carved Sirloin | \$27 |
| Prime Rib & Apple Almond Chicken | \$32 |
| Roasted Half Chicken & Baked Cod | \$21 |
| Roasted Half Chicken & Halibut | \$30 |

Buffets

| | |
|--|------|
| Southern Buffet | \$28 |
| We ladle it on for this one! Slow smoked beef brisket, fried chicken, pulled pork, and baked potatoes; accompanied by our salad bar. | |
| Italian Buffet | \$22 |
| Pasta with traditional sauces, Italian sausage sautéed peppers & onions, braised chicken quarters cooked with whole cloves of garlic and herbs and chefs veggies; accompanied by our salad bar. | |
| Taco Bar | \$20 |
| One of our most popular! Build your own tacos with soft tortillas, shredded beef & sliced chicken with peppers and onions, Spanish rice, refried beans, salsa, chopped onions, grated cheese and sour cream; accompanied by our salad bar. | |

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Dessert Menu

Per person

| | |
|---|------------|
| Ice Cream | \$3 |
| One scoop of locally made, Hot Licks brand ice cream. Choice of vanilla, Prudhoe Bay chocolate, Alaskan berry, or just ask and we can have a flavor made for you (will incur additional charges)! | |
| Cakes | \$8 |
| <i>Dark Chocolate</i> (three layers of ganache, chocolate cake and icing) | |
| <i>Truffle</i> (layers of custard, ganache and marble cake) | |
| <i>Lemon</i> (three layers of shortcake, whipped cream and tangy lemon) | |
| <i>Orange</i> (three layers of shortcake, whipped cream and bright orange) | |
| <i>Strawberry</i> (three layers of shortcake, whipped cream and pureed strawberries) | |
| <i>Toffee</i> (buttery golden toffee sauce over whipped cream and layers of lightly spiced cake) | |
| <i>Red Velvet</i> (rich red layers, cream cheese icing) | |
| <i>Carrot</i> (carrots, cranberries, pineapple and walnuts with caramel drizzled over layers finished with cream cheese frosting) | |
| Classic Cheese Cake | \$9 |
| Crème Brulee | \$8 |
| Bread Pudding | \$8 |
| Whiskey soaked raisins in tender bread custard and finished with a bourbon caramel sauce. Served warm. | |
| Chef Tim's Berry Crisp or Cobbler | \$8 |
| (Minimum 20 guests) Your choice of blueberry, raspberry, mixed berries, apple, cherry or rhubarb. | |
| Assorted Tarts | \$6 |
| Filling choices: pecan, pumpkin, cinnamon, ricotta, berry cream, Bakewell, chocolate, chocolate walnut, raspberry cream, butterscotch, vanilla, or create your own flavor. | |
| Assorted Sweet Treats | \$6 |
| Assorted Tarts, Madeline's, petite cream puffs, cookies, and bars. | |
| Large Crème Puffs | \$6 |
| Filled with whipped cream and dusted with powdered sugar. | |
| Chocolate Fondue (min. of 50 guests) | \$9 |
| Imported chocolate served with strawberries, pineapple, orange sections, pound cake and marshmallows for dipping. | |

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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

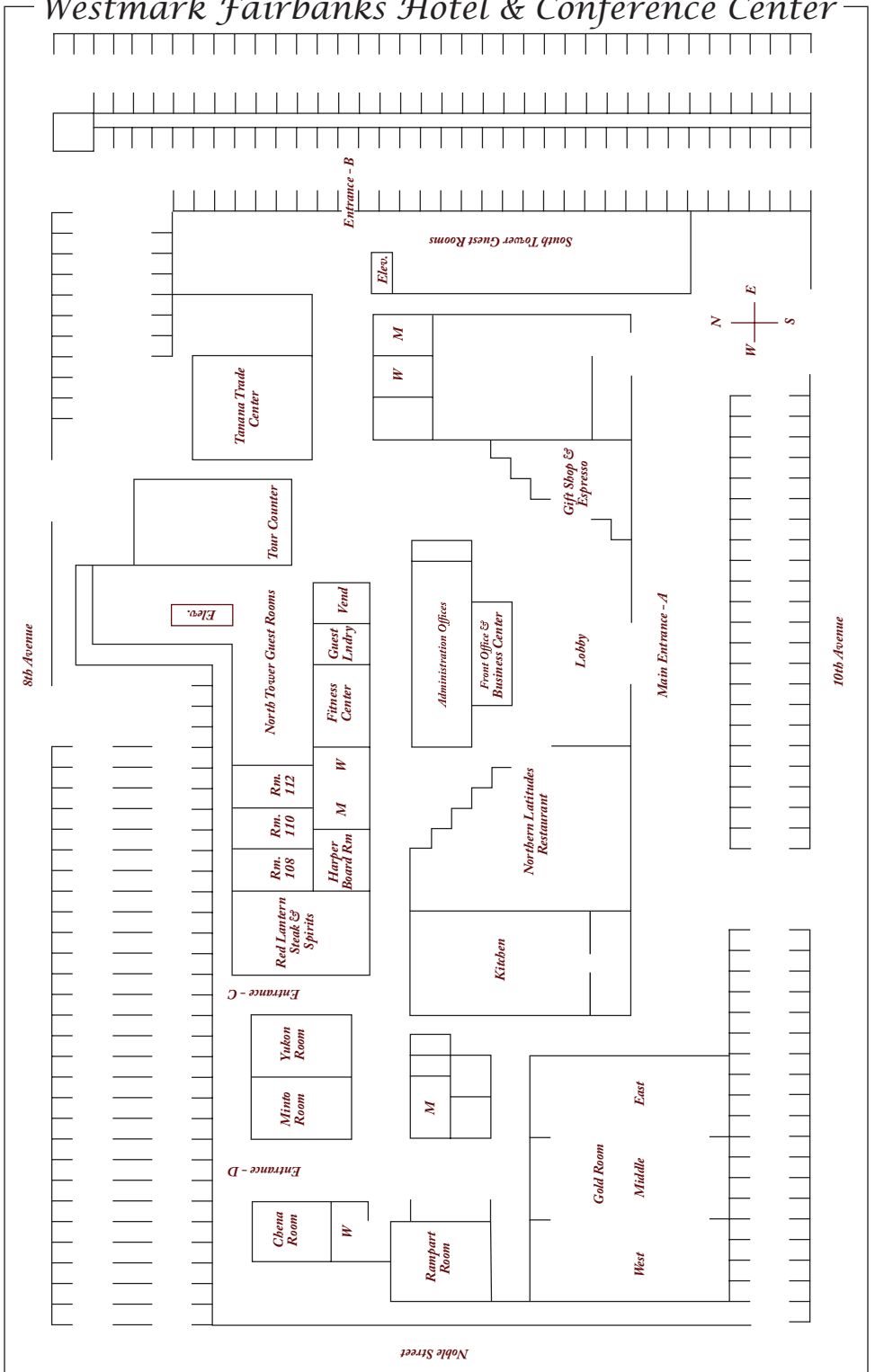
Westmark Fairbanks Hotel & Conference Center

| Room | Dimensions | | Sq. Ft. | Theater | | | Classroom | | | Conference | | | U-Shape | | | Reception | | | Banquet | | | Half-day 4.5 hrs or less | | Full-day 5 hrs to 8.5 hrs | | Over 8.5 hrs | | | | | | |
|---|------------|-------|------------------------------|---------|-----|-----|-----------|-----|-------|------------|---------|--|---------|--|--|-----------|--|-------|---------|-------|--|--------------------------|--|---------------------------|--|--------------|--|--|--|--|--|--|
| | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Gold Room - Full | 60' x 90' | 5,400 | 460 | 250 | n/a | n/a | 450 | 400 | \$750 | \$1,100 | \$2,000 | | | | | | | | | | | | | | | | | | | | | |
| Gold Room - 2/3 (East/Middle or West/Middle) | 60' x 60' | 3,600 | 300 | 150 | n/a | n/a | 300 | 250 | \$500 | \$900 | \$1,250 | | | | | | | | | | | | | | | | | | | | | |
| Minto Room | 32' x 48' | 1,536 | 90 | 60 | 32 | 24 | 100 | 80 | \$200 | \$300 | \$400 | | | | | | | | | | | | | | | | | | | | | |
| Yukon Room | 32' x 55' | 1,760 | 110 | 70 | 40 | 32 | 110 | 90 | \$200 | \$300 | \$400 | | | | | | | | | | | | | | | | | | | | | |
| Rampart Room | 23' x 36' | 828 | 50 | 30 | 20 | 16 | 50 | 40 | \$100 | \$175 | \$225 | | | | | | | | | | | | | | | | | | | | | |
| Chena Room | 20' x 24' | 480 | 40 | 18 | 16 | 12 | 40 | 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 | 10 | 25 | n/a | \$50 | \$75 | \$100 | | | | | | | | | | | | | | | | | | | | | |
| Break Out Room 110 | 14' x 19' | 263 | n/a | n/a | 12 | 10 | 25 | n/a | \$50 | \$75 | \$100 | | | | | | | | | | | | | | | | | | | | | |
| Break Out Room 112 | 14' x 19' | 263 | n/a | n/a | 12 | 10 | 25 | n/a | \$50 | \$75 | \$100 | | | | | | | | | | | | | | | | | | | | | |
| Northern Latitudes | 60' x 55' | 3,300 | 250 | 90 | 80 | 40 | 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 | | | | | | | | | | | | | | | \$100 | \$175 | \$250 | | | | | | | | | | | | |

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



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