

2026 Group Activity Offerings

All activities are approximately 60 minutes unless otherwise stated - Minimum 10 people

Culinary Adventures



Libation Lab: Learn insider tips and techniques of bartending from our Salish bartenders. Groups will divide into teams to create unique cocktails utilizing the tips, ingredients and mixers provided. Everyone's a winner with this fun and interactive team builder. **\$60/person - One facilitator required per group of 20, at a cost of \$150 per facilitator**



"Honey from Heaven": This is a unique Salish tradition that used to require a server to stand atop a stool, while pouring honey from four feet above the table in long, golden strands to the fresh biscuits below. Our expert Brunch Servers will demonstrate the Honey From Heaven tradition in addition to sharing some interesting honey and bee facts! Then try the tradition with your team while enjoying our classic Salish Lodge Breakfast. **\$60/person**



S'more Than a Good Time: Enjoy a (90 minute) reception in our Lobby Lounge, Pergola or Sunset Fire Pits. Includes a smores bar, two additional snacks, tabletop games and cozy blankets to keep guests toasty as the sun goes down for outdoor events. **\$60/person**

**seasonally available on Sunset Fire Pits*



Culinary Classes



Scones with Suz: Learn to make ginger scones with one of our Salish pastry chefs. Your group will watch a demo and then be walked through the process of how we make our Salish Scones. The Salish team will bake your group's hand-crafted scones and box freshly baked scones and your creation to enjoy at home! Works best for groups under 20 people.

\$60/person - One facilitator required per group of 20, at a cost of \$150 per facilitator



"Cherry Pie Worth a Stop": Wow your friends and family at home with your next cherry pie. Learn proper pie assembly techniques from our experts and enjoy the delights of your labor after they are baked and cooled. Works best for groups under 20 people.

\$75/person - One facilitator required per group of 20, at a cost of \$150 per facilitator



Bark as Sweet as the Bite - Create your own delightful treats with our pastry team choose from one of three options (milk, white or dark chocolate) to build, design and break for all your colleagues to enjoy.

\$75/person - One facilitator required per group of 20, at a cost of \$150 per facilitator



(Seasonal) Cookie/Cupcake Decorating: Learn tips and tricks from our expert decorators as you create your own works of art with our signature cookie or cupcake decorating class. Each guest will receive five seasonal cookie shapes/cupcakes to decorate and take home to share their art with family and friends.

\$60/person - One facilitator required per group of 20, at a cost of \$150 per facilitator

Interactive Dining Experiences



Pasta Making

Includes: 30-minute class to create noodles (two or 3 shapes). Pasta action station where guest's noodles will be boiled and added to their choice of sauce (three options) and toppings (examples: veggies & two protein options). Bread and salad served family style at table with plated dessert as the finale.
\$175/person - One facilitator required per group of 20, at a cost of \$150 per facilitator



Gyoza Making

Includes: 30-minute class to create noodles (two or 3 shapes). Action station where guest's gyoza will be cooked along with their choice of fried rice (vegetable, pork or chicken). Edamame and cucumber salad served family style at table with plated dessert as the finale.
\$175/person - One facilitator required per group of 20, at a cost of \$150 per facilitator

Relaxing Activities

**Spa Activities must be booked 4-6 weeks in advance*



Scrub Class: Learn to make your own body scrub in this hands-on activity with one of our Salish estheticians. Learn about the natural healing and exfoliating properties of each ingredient while creating your personalized scrub to take it home and enjoy. Experience is set to last about one hour.
\$60/person - One facilitator required per group of 20, at a cost of \$150 per facilitator



Essential Oils Class: Create your own essential oils in this hands-on activity with one of our Salish estheticians. Learn about the natural supportive properties of each ingredient while creating your personalized oils to take it home and enjoy. Experience is set to last about one hour.
\$60/person - One facilitator required per group of 20, at a cost of \$150 per facilitator

Massage Break: Break up the day with a brief neck and shoulder massage to relax your guests for the rest of the event! Add a massage therapist to your meeting day for breaks or a separate breakout space.
\$165/hour per massage therapist