



Backgrounder

Farm-to-table focus, locally sourced ingredients showcased in casual dining menus at the new Quil Ceda Creek Casino

TULALIP, WA – The new Quil Ceda Creek Casino will showcase a variety of casual dining options, but there will be nothing casual behind the thoughtful sourcing of premium ingredients on the menu when it opens in early 2021.

Coupled with the casino's advanced "green kitchen" preparation techniques, the focus on local and regional products promises guests a memorable dining experience.

"We are fortunate to live in a region where the unrivaled bounty of our farms, ranches and fisheries is readily available," said Belinda Hegnes, Interim Executive VP of Quil Ceda Creek Casino. "From fresh-tossed salads and hand-carved prime rib to shellfish harvested nearby, our ingredients will represent the best our region has to offer."

Hegnes said local ingredients will be featured in multiple food stations in the casino's innovative "The Kitchen," serving made-to-order dishes, as well as a la carte dining at "The Landing" and appetizers in three bars featuring regional beers, Northwest wines and craft cocktails.

The new casino's culinary team has been developing vendor relationships to source a variety of products, including:

- Locally sourced fresh Puget Sound clams, mussels and oysters
- Fresh berries from Skagit Valley growers - showcased on menus as availability allows
- Alaskan wild-caught sockeye salmon and line-caught cod
- Chicken from nearby Draper Valley Farms, a Northwest Tradition since 1935
- Certified Angus beef from Oregon
- Sun-kissed Walla Walla Sweet Onions
- "Fresh, never frozen" ground chuck and hand-carved prime rib
- From Seattle's Pike Place Market, offerings from Uli's Famous Sausages
- Tasty hamburgers featuring flavorful American Wagyu beef patties
- Chocolate-lovers should be prepared to be "wowed" by unusual Chocolate Shawarmas - pillars of solid chocolate goodness from chocolatier Sagra Inc. in Tacoma. Hand-shaved over scrumptious desserts or coffees, selections will include rich milk chocolate with a white chocolate swirl and dark chocolate marbled with strawberry white chocolate.

“Our commitment to ‘staying local’ not only enhances the dining experience for our guests, it stimulates the local economy by putting money back into the hands of growers, farmers and artisans,” said Hegnes.

The current Quil Ceda Creek Casino facility will remain fully operational until the new casino opens to the public in early 2021. More information on the new Quil Ceda Creek Casino and a livestream look at construction can be found at quilcedacreekcasino.com/NewQCCCasino.

For further information, please contact:

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About Quil Ceda Creek Casino

For 26 years, Quil Ceda Creek Casino has been the local’s favorite for gaming and entertainment. With more than 1,000 slot machines, a variety of table games, exciting entertainment in the Qzone, great food and beverage options plus a convenient location, Quil Ceda Creek Casino (called ‘The Q’ by locals) has been the place to meet for fun and excitement. The Q is excited to announce an all new and expanded gaming, entertainment and dining complex opening in early 2021 that will elevate ‘The Q’ experience while maintaining the same, friendly, fun and casual vibe. Connect with us on Facebook @QCCcasino, Twitter @QCCcasino or visit us online at

quilcedacreekcasino.com/NewQCCCasino