



Weddings

AND RECEPTIONS

WEDDING PACKAGES

Our wedding packages are designed to make planning simple, while offering comprehensive and custom options.

CEREMONY PACKAGE

- On-Site Ceremony
- White Garden Chairs
- Bridal Prep Room
- Groom Prep Room
- Complimentary One Hour Wedding Rehearsal

RECEPTION PACKAGE

- Two Hours for Setup
 - Five Hours of dedicated Event Time
 - One Hour for Teardown
 - Dedicated On Site Event Assistant & Banquet Manager
 - Dedicated Concierge
 - Cocktail Tables, Dining Tables, Grey Banquet Chairs
 - House Linens & Napkins
 - White China & Silver Flatware
 - Wine & Champagne Glassware
 - Three Votive Candles per table
 - Dance floor
 - Staging
 - Grand Menu Tasting
 - Complimentary Cake Cutting
 - Complimentary Sparkling Wine and Cider Toast
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Plated

DINNER PACKAGES

Each plated dinner includes coffee, tea, bakery rolls, sweet cream butter, chef's choice vegetarian entrée, and cake cutting with tableside service. Entrée indicator place card required.

BLISS

HORS D'OEUVRES

Tray Passed Hors D'oeuvres selection of three
AND

Grazing Table vegan nosh of roasted and raw vegetables, olives, dates, chickpea and cannellini bean spread, toasted breads and crackers (gf, v)

SALAD

Select one.

Tomatoes & Mozzarella heirloom tomatoes, mozzarella cheese, arugula, cherry tomatoes, basil pesto, aged balsamic syrup (veg, gf)

Organic Summer Greens crispy shaved garden vegetables, balsamic dressing (gf, v)

Frisée & Endive goat cheese, toasted walnuts, edible flowers, champagne apple vinaigrette (veg, gf)

ENTREE

Select two.

Northwest Chicken Breast cippolini onion and bacon jam, beecher's white cheddar polenta, baby vegetables, sherry thyme reduction (gf)

Wild Northwest Salmon mashed mousseline potatoes, seasonal baby vegetables, caramelized leeks, preserved lemon beurre blanc (gf)

Vegetarian Ravioli spinach & ricotta, baby vegetables, sautéed mushrooms, garlic basil cream sauce (veg)

Vegan Quinoa Cake seared quinoa cake, arborio and beans, roasted king oyster mushrooms, spicy tomato jam, sunflower seed pesto, baby vegetables, smoked paprika oil (gf, v)



All meeting/event charges are subject to a 24% taxable service charge, and applicable sales tax. Of this taxable service charge 60% (or 14.4% of the 24% taxable service charge) of the amount will be distributed to service personnel and 40% (or 9.6% of the 24% taxable service charge) of the amount will be retained by the property. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase the risk of foodborne illness.