

# Weddings

## AND RECEPTIONS

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### 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

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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.

### SUNSET

#### 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)

*add salumi & cheese + 7 per guest*

#### 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)

**Grilled Wenatchee Nectarine** lemon ricotta, belgium endive, chiffonade greens, pesto, white balsamic vinaigrette, microgreens (veg, gf)

**Little Gem** little gem lettuce, charred local corn, roasted shishito pepper, cotija cheese, avocado vinaigrette (veg, gf)

#### ENTREE

*Select two.*

**Herb Roasted Filet Mignon** mushroom duxelles, mashed potatoes, organic seasonal vegetables, red wine demi-glace (gf)

**Northwest Wild Halibut** sweet summer pepper chutney, mashed potatoes, organic seasonal vegetables, beurre rose (gf)

**Roasted Cornish Game Hen** goat cheese dumplings, summer rapini, marsala reduction

**New Zealand Lamb Chops** crispy polenta, stone fruit & vegetable caponata, organic seasonal vegetables, vermouth lamb jus (gf)

**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)



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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.