Wedding package
The Edgewater Wedding Package Includes:

- OVERNIGHT ACCOMMODATIONS FOR THE WEDDING COUPLE IN A WATERFRONT JUNIOR SUITE*
- DRESSING ROOMS FOR THE WEDDING COUPLE*
- WEDDING TASTING*
- UP TO 9 HOTEL ROOMS AT A 20% DISCOUNT
- DEDICATED BANQUET STAFF
- RECEPTION FACILITY FOR UP TO 6 HOURS
- 2 HOURS OF SETUP TIME
- COMPLIMENTARY CEREMONY & REHEARSAL**
- CUSTOM MENUS PREPARED BY OUR EXECUTIVE CHEF
- BUTLER PASSED HORS D’OEUVRE SERVICE
- TABLESIDE WINE SERVICE
- COMPLIMENTARY CAKE CUTTING & SERVICE
- TABLES, CHAIRS AND A SELECTION OF LINEN
- ALL TABLEWARE AND GLASSWARE
- VOTIVE CANDLES
- DANCE FLOOR
- SET UP, CLEAN UP AND TEAR DOWN OF EVENT

*Olympic ballroom weddings only. **Based on availability.

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hors d’oeuvres
MINIMUM ORDER OF TWO DOZEN PER SELECTION

HOT HORS D’OEUVRES

- miniature crab cakes
  58 PER DOZEN
- garlic & citrus-roasted lamb chops*  
  64 PER DOZEN
- mint chimichurri
- bacon-wrapped scallops  
  58 PER DOZEN
- maple & mustard glaze
- mushroom & gruyere flatbread
  50 PER DOZEN
- truffle, chive
- thai chicken saté**  
  52 PER DOZEN
- peanut-coconut sauce
- miniature beef wellington
  54 PER DOZEN
- classic preparation
- crispy vegetable spring rolls
  48 PER DOZEN
- sweet & spicy chile sauce
- wagyu beef sliders
  56 PER DOZEN
- animal style
- chicken potstickers
  52 PER DOZEN
- sesame ponzu
- spanakopita
  48 PER DOZEN
- crispy phyllo-wrapped spinach & feta
- crispy paella croquette
  52 PER DOZEN
- shrimp, chicken, chorizo, saffron rice

COLD HORS D’OEUVRES

- poached lemon shrimp  
  54 PER DOZEN
- smoky cocktail sauce
- dungeness crab tostada
  54 PER DOZEN
- avocado, tomato, cilantro, corn tortilla
- raw oysters on the half shell*  
  60 PER DOZEN
- cucumber mignonette
- available october through may
- ahi tuna tartare*
  54 PER DOZEN
- sesame ponzu, crisp wonton
- washington apple crostini**
  48 PER DOZEN
- walnut, blue cheese
- roasted tomato bruschetta
  52 PER DOZEN
- olive, goat cheese, basil, virgin olive oil
- chilled cucumber cups  
  48 PER DOZEN
- sweet & spicy vegetable relish
- maine lobster crostini*
  64 PER DOZEN
- lemon aioli, herbs

SUSHI MAKI

- spicy tuna*  
  54 PER DOZEN
- wasabi aioli, soy
- assorted vegetable  
  48 PER DOZEN
- wasabi aioli, soy

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**wedding plated menu**

**Includes salad, entrée, rolls, Zoka regular & decaffeinated coffee, assorted Teavana tea**

**Maximum of two plated entrée options (or one duet plated) and one vegetarian option**

**Price point based on the higher priced entrée selection**

### Salads

- **Caesar salad***: romaine, parmesan, crouton, traditional dressing
- **Washington apple & oregon blue***: baby spinach, local apple, oregon blue cheese, roasted walnut, white balsamic vinaigrette
- **Baby arugula***: goat cheese, raspberries, candied pecans, sherry & honey vinaigrette
- **Butter lettuce**: sun-dried apricot, feta, pumpkin seeds, cilantro ranch

### Entrées

- **Citrus & garlic-roasted chicken breast***: whipped potato, herb roasted vegetables, lemon, herb pan sauce
- **Crisp roasted pork loin***: red potato & bacon hash, braised red cabbage, washington apple sauce, maple-mustard glaze
- **Grilled sirloin of beef***: smashed red potatoes, mushroom ragout, sautéed broccoli, grain mustard demi-glaze
- **Miso-glazed alaskan cod***: baby bok choy, roasted eggplant, sweet potato fondue, charred scallion, soy butter
- **Roasted king salmon***: local honey glaze, root vegetable hash, asparagus, lemon & horseradish beurre blanc
- **Slow-roasted beef short rib***: leek & potato purée, brussels sprouts, roasted carrots, rich braising jus

### Duet Plated Entrées

- **Grilled sirloin & sautéed shrimp***: red wine jus, lemon-chive beurre blanc
- **Grilled sirloin & king salmon***: red wine jus, lemon-chive beurre blanc
- **King salmon & dungeness crab cake***: lemon-chive beurre blanc, chipotle-tomato coulis
- **Filet of beef & king crab legs***: red wine jus, lemon-chive beurre blanc

### Vegetarian Options

- **Wild mushroom ravioli**: cultivated & foraged mushrooms, roasted asparagus, tomato, goat cheese fondue
- **Six seven miso-glazed tofu**: seasonal accompaniments
- **Crispy parmesan risotto cake**: roasted squash & vegetable ragout, sautéed spinach, plum tomato coulis

### Wedding Cake Enhancements

**Choice of one, 5 per person**

- **Scoop of vanilla or chocolate ice cream**: with fresh raspberries
- **Chocolate dipped strawberry**: GF

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wedding buffet

INCLUDES FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAVANA TEA, AND ONE CHEF’S CHOICE APPETIZER TO BE TRAY PASSED DURING COCKTAIL HOUR
MINIMUM OF 20 GUESTS

PIKE PLACE
80 PER PERSON

arugula salad** GF
beet, tomato, blue cheese, walnut, white balsamic vinaigrette

classic caesar salad*

roasted potatoes GF
caramelized onions, thyme

sauteéed seasonal vegetables GF

roasted salmon GF
tomato, basil, artichokes, lemon

chicken breast GF
mushroom, leek, fennel ragout

farfalle pasta
spinach, asparagus, tomato, zucchini, kale pesto, parmesan

CAPITOL HILL
90 PER PERSON

quinoa GF
grilled vegetables, olive oil, lemon, basil

tomato, cucumber, olives & feta GF
red wine vinaigrette

vegetable antipasti GF WITHOUT FLATBREADS
fresh mozzarella, marinated artichoke, roasted peppers, flatbreads

baby lettuces GF
tomato, cucumber, sweet peppers, radishes, white balsamic vinaigrette

toasted barley & roasted vegetable ragout

herb-roasted chicken breast GF
slow-roasted tomato, kale pesto

sautéed pacific cod GF
seared vegetable julienne, lemon, olive oil

grilled skirt steak* GF
scallions, sweet peppers, chimichurri

OLYMPIC
100 PER PERSON

classic caesar salad*

arugula & spinach salad** GF
roasted beets, strawberries, blue cheese, pecans, honey dijon vinaigrette

marinated asparagus GF
shaved fennel, lemon, truffle

roasted potatoes GF
pearl onions, rosemary

roasted chicken
brown butter gnocchi, forest mushroom ragout, chive, tomato, goat cheese

dijon & maple-glazed salmon GF
charred onion relish

garlic & thyme-roasted n.y. strip loin* GF
red wine jus, horseradish cream

seasonal vegetables GF
citrus herb oil

LIVING ON THE EDGE
125 PER PERSON

mini iceberg wedges GF
tomato, smoked bacon, cilantro ranch, blue cheese

shrimp cocktail GF
lemon, smoky cocktail sauce

vine-ripened tomato & mozzarella salad GF
olive oil, basil, balsamic

baby lettuces GF
tomato, cucumber, sweet peppers, radishes, white balsamic vinaigrette

vegetable antipasti
fresh mozzarella, marinated artichoke, roasted peppers, flatbreads

baby lettuces GF
tomato, cucumber, sweet peppers, radishes, white balsamic vinaigrette

toasted barley & roasted vegetable ragout

herb-roasted chicken breast GF
slow-roasted tomato, kale pesto

sautééed pacific cod GF
seared vegetable julienne, lemon, olive oil

grilled skirt steak* GF
scallions, sweet peppers, chimichurri

maine lobster mac & cheese
signature preparation

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reception displays
EACH DISPLAY SERVES 25 GUESTS

sliced fruit & berries GF 275
- melon, pineapple, citrus, grapes, berries

imported & domestic cheese display** 350
GF WITHOUT CRACKERS
- strawberries, grapes, roasted nuts, crackers

assorted pacific northwest cheeses** 450
GLUTEN FREE WITHOUT CRACKERS
- semisoft, cheddar, blue & goat cheeses, local honey,
  sun-dried fruit, crackers, marcona almonds

farmstand veggies GF 275
- assortment of raw/grilled/pickled vegetables,
  virgin olive oil, lemon, tzatziki, cilantro ranch

wrap & roll** GF 350
- lettuce cups, rice noodle slaw, roasted chicken,
  shrimp, cilantro, mint, sprouts, peanuts,
  dipping sauces

smoke, salt & cure 390
GLUTEN FREE WITHOUT CRACKERS/FLATBREAD
- house-smoked king salmon & idaho trout, traditional lox,
  lemon-herb cream cheese, roasted tomato,
  pickled onion, capers, crackers, flatbreads

charcuterie board 350
GF WITHOUT CRACKERS/BAGUETTE
- assorted salumi, fresh mozzarella, provolone,
  artichokes, olives, toasted marinated peppers,
  basil pesto, baguette, crackers

the med 325
GF WITHOUT PITA
- lentil hummus, quinoa tabbouleh, tzatziki,
  roasted tomatoes & asparagus, cucumber salad, grilled pita,
  marinated olives, feta

assorted sushi & sashimi boat** GF 1000
- california rolls, vegetable rolls, spicy tuna, nigiri sushi,
  sashimi, soy sauce, wasabi, pickled ginger

poke bar* 550
- tuna, salmon, and edamame poke
  wakame seaweed, cucumber salad, avocado,
  rice crackers

iced seafood bar* GF
- hood canal oysters* 60 BY THE DOZEN
  poached jumbo shrimp 54 BY THE DOZEN
  split alaskan king crab legs 75 BY THE POUND
  king salmon ceviche 35 BY THE POUND

sweet street**
- 3 PIECES PER PERSON 300
  5 PIECES PER PERSON 450
- cheesecakes, tortes, cakes, truffles, mini sweets

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action stations

MINIMUM OF 20 GUESTS
$100 ATTENDANT FEE REQUIRED WHERE NOTED

Spanish Paella  GF WITHOUT GARLIC BREAD
32 PER PERSON
saffron rice, chicken, clams, mussels, chorizo, shrimp, parmesan garlic bread

Taco Truck  GF WITHOUT FLOUR TORTILLAS
26 PER PERSON
select 2 proteins:
- carne asada
- fajita chicken
- slow-cooked pork chile verde
- garlic & lime shrimp
accompaniments: warm soft tortillas, crisp tortilla chips, guacamole, pico de gallo, roasted tomato salsa, picked vegetables, sour cream, sharp cheddar

Pasta Pasta!
24 PER PERSON
attendant required
parmesan garlic bread
select 2 styles:
- penne arrabiata
  spicy tomato sauce, basil
- gnocchi alla pesto
  grilled chicken, roasted tomato, pesto cream
- farfalle al sugo di nonna
  "sunday gravy" tomato sauce, braised pork, greens, garlic
- spinach ravioli
  mushrooms, leeks, parmesan cream

Lobster Mac & Cheese
34 PER PERSON
maine lobster, herbs, garlic, radiatore pasta, six seven cheese sauce

Risotto  GF WITHOUT GARLIC BREAD
26 PER PERSON
attendant required
parmesan garlic bread
select 2 styles:
- asparagus, tomato, goat cheese
- butternut squash, walnut, ricotta
- smoked salmon, spinach, lemon, mascarpone
- roasted chicken, mushroom, leek, parmesan

Noble Garden  GF WITHOUT CROUTONS
20 PER PERSON
select 2:
- baby greens
- baby spinach
- romaine hearts
- wild arugula
select 6:
- tomatoes
- sprouts
- cucumbers
- carrots
- hard boiled eggs
- garbanzo beans
- feta
- blue cheese
- toast almonds**
- garlic bread
- croutons
- grilled chicken
- chopped bacon

S'more Bacon
18 PER PERSON
attendant required, 60 minute time limit
torched marshmallows, graham crackers, chocolate bars, crispy chopped bacon, chocolate sauce, whipped cream

Sundae Funday  GF WITHOUT BROWNIE BITES
18 PER PERSON
attendant required, 60 minute time limit
chocolate & vanilla ice cream, sprinkles, roasted peanuts**, brownie bites, cherries, whipped cream, chocolate & raspberry sauces

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carving stations

INCLUDES WARM ROLLS & BUTTER
GF WITHOUT ROLLS
ALL BEEF OPTIONS SERVED WITH RED WINE JUS, FRESH HORSERADISH CREAM
ATTENDANT REQUIRED, SERVES 25 GUESTS

cedar-roasted alaskan salmon 325
dijon maple glaze, cucumber yogurt

eight-hour roasted pork shoulder 265
carolina barbeque, creamy cabbage slaw

cracked pepper & garlic-crusted
ny strip loin* 390

salt-roasted prime rib* 475

thyme & garlic roasted beef tri-tip** 350

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kid’s menu

22 per child
If a buffet menu is selected, kids will receive a reduced rate

LUNCH & DINNER MENU
Served with fruit and tater tots, with choice of milk, juice or soda
Salad optional and available upon request

67 mac & cheese
Cheddar sliders
Crispy chicken tenders
Grilled chicken tenders

DESSERT
Kid’s scoop of vanilla ice cream
With strawberries

vendor meals
30 per person

Caesar or cobb salad GF
Choice of grilled chicken or shrimp
Pasta with roasted vegetables &
Tomato basil coulis
Choice of grilled chicken or shrimp

Club sandwich
Choice of chicken or salmon
Housemade chips
Roasted veggie & tofu wrap
Lentil hummus, green salad

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late night snacks
MUST BE PRE-ORDERED, MINIMUM OF 25 ORDERS PER ITEM / 2 DOZEN PER ITEM

SLIDERS
wagyu beef
56 PER DOZEN
animal style

pulled pork
52 PER DOZEN
carolina barbeque, house slaw

STREET TACOS GF
14 PER PERSON
corn tortillas, cabbage slaw, pickled vegetables,
guacamole, sour cream

cilantro lime chicken
pork al pastor

FOCCACIA PIZZA
16 PER PERSON
roasted vegetable
goat cheese, pesto
classic pepperoni

CRISPY POTATO WEDGES GF
classic
8 PER PERSON
sea salt, ketchup

fancy
10 PER PERSON
truffle, parmesan

last call
12 PER PERSON
short rib gravy, local cheddar, herbs

SWEET
cookies & milk**
14 PER PERSON
fresh-baked cookies
fresh whole strawberries
iced milk

ice cold milkshakes GF
9 PER PERSON
butler passed
choice of one:
brown sugar caramel
fresh strawberry
dark chocolate

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dressing room menus
Priced to serve 4 guests

A LA CARTE

Tuna tacos* 24
avocado, sriracha aioli

Lobster sliders 28
brioche, crispy jalapeno

Tuna poke* 32
seaweed salad, cucumber, avocado, rice cracker

Wagyu beef sliders 20
animal style

Lettuce wraps** 24
pulled chicken, asian slaw, rice noodles,
roasted peanuts, cilantro, sesame ponzu

Charcuterie & cheese 32
assorted salumi, local cheese, apple & fig mostarda,
olives, crisps

Lentil hummus 28
marinated veggies, olives, feta, pita

Sliced fruit & berries GF 28
maple vanilla yogurt

Beverages

Apples & suds 6 for 39
iced bucket of local ciders & craft beers

Mimosa station 64
one bottle of sparkling wine, orange juice, cranberry juice,
peach nectar, fresh strawberries, raspberries

Flavored waters
22 per gallon
cucumber & mint, raspberry & lemon, melon & citrus

Fresh lemonades
45 per gallon
strawberry basil lemonade, cucumber limeade

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hosted bar package

<table>
<thead>
<tr>
<th># OF HOURS</th>
<th>3</th>
<th>4</th>
<th>5</th>
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<td>CALL</td>
<td>$36</td>
<td>$45</td>
<td>$54</td>
<td>$63</td>
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<tr>
<td>PREMIUM</td>
<td>$40</td>
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<td>$70</td>
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<td>ULTRA</td>
<td>$52</td>
<td>$66</td>
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**CALL BAR**
- Sobieski Vodka
- Castillo White Rum
- Sauza Blue Tequila
- Gordon’s Gin
- Jim Beam Bourbon
- Canadian Club Blended Whiskey
- J. Walker “Red Label” Scotch
- Presidente Brandy

**ULTRA**
- Grey Goose Vodka
- Bacardi “Cuatro” Rum
- Patron Silver Tequila
- Bombay “Sapphire” Gin
- Maker’s Mark Bourbon
- Jameson Irish Whiskey
- J. Walker “Black Label” Scotch
- Hennessy “Privilege” VSOP Cognac

**PREMIUM BAR**
- Ketel One Vodka
- Bacardi “Superior” Rum
- Cazadores Blanco Tequila
- Tanqueray Gin
- Bulleit Bourbon
- Crown Royal Blended Whisky
- Dewar’s “White Label” Scotch
- Hennessy VS Cognac

Hourly bar packages will include cocktails, house wine, domestic, craft and imported beers, soft drinks, juice and mineral water. All bar packages will include tableside wine service during dinner. Hourly bar packages do not include champagne toasts, shots, or doubles. A $50 per hour per bartender fee applies. A 20% service charge and tax will be applied to the package pricing. Clients have the option to upgrade to a premium wine tier for $10 per person added on to the above package pricing. Pricing is subject to change and will be confirmed 90 days prior to the event.

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