



*Package Price Includes Soft Drinks,
Iced Tea, Bottled Water*

For the Ladies

Assorted Tea Sandwiches

Cream Cheese, Fresh Dill, and Cucumber on Rye
Tandoori Chicken Salad on Whole Wheat
Salmon Mousse on Rosemary Bread
Turkey Brie and Fig Compote on Focaccia
Fruit Skewers with Yogurt Dipping Sauce

\$35.00 per person

For the Gents

Assorted Sandwiches

Oven Roasted Turkey Breast and Brie on a
Toasted Hoagie Roll
Caprese Sliders with Fresh Buffalo Mozzarella
and Vine Ripened Tomatoes
Roast Beef and Swiss with Pickled Onion and
Horseradish Mayonnaise
Barbecue Pork Sliders with Slaw
Individual Bags of Potato Chips

\$35.00 per person

Beverage Extras

Bucket of Assorted Bottled Beer
(6 Bottles per Bucket)
\$30.00 per bucket

House Sparkling Wine
\$37.00 per bottle

Mimosa
\$10.00 each

Bloody Mary
\$10.00 each

Wedding Plated Dinner Package

Fresh Artisan Bread, Starbucks Coffee and Tazo Teas Included with Meal Service

Tray Passed hors d'Oeuvres

Please select three of the following

Warm Selections

- Chicken Satay Skewers
- Vegetable Spring Rolls with Chili Sauce
- Coconut Tiger Prawns
- Beef Tenderloin Bites with Mango Sauce
- Roasted Lamb Lollipops with Balsamic Drizzle
- Miniature Crab Cakes with Chipotle Aioli
- Risotto Croquettes, Bleu de Basque, Thyme

Cold Selections

- Spiced Prawn on Wheat Canapé
- Smoked Salmon Roulade on Cucumber Wheel
- Caprese Skewers
- Boursin Stuffed Medjool Date, Toasted Almond
- Shaved Tenderloin on Crostini, Red Onion Jam, Bleu Cheese
- Mushroom Ragout, Goat Cheese on Wheat Rounds
- Tuna Tar Tar, Avocado

Salads

Please select one of the following

- Baby Arugula with Cipollini Onion, Artichoke and Roasted Tomato Vinaigrette
- Caesar Salad with Wedges of Romaine Lettuce, Roasted Red Pepper, Parmigiano Cheese, Creamy Caesar Dressing
- Caprese Salad with Fresh Tomato, Basil, Buffalo Mozzarella Cheese, Pesto and Balsamic Reduction
- Ahi Tuna Salad with Sesame Ahi Tuna on Field Greens with Cherry Tomatoes, Roasted Red Peppers and Cranberry Vinaigrette

Intermezzo

Please select one of the following

- Lemon Sorbet with Basil Sprig
- Champagne Sorbet with Caramelized Lemon Zest

Entrées

Please select three of the following (two proteins & one vegetarian)

**Indicates Vegetarian Selection*

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| <p style="text-align: center;">Maltaise Halibut</p> <p>Pan Seared Halibut with Taiwanese Red Rice, Green Beans, Maltaise Sauce</p> <p style="text-align: center;">Filet of Beef Tenderloin</p> <p>Beef Filet with Parmesan Potato Gratin, Fresh Asparagus, Bleu Cheese Demi Reduction</p> <p style="text-align: center;">Roasted Sirloin</p> <p>Herb Roasted Sirloin Steak with Fingerling Potatoes and Seasonal Vegetables, Burgundy Demi Glacé</p> <p style="text-align: center;">Roasted Bone-In Chicken</p> <p>Roasted Chicken with Pesto Mashed Potatoes, Seasonal Vegetables, au Jus</p> <p style="text-align: center;">*Butternut Squash Ravioli</p> <p>Sautéed Spinach, Cherry Tomatoes in a Lemon Butter Sauce</p> | <p style="text-align: center;">Scallops Nage</p> <p>Fresh Scallops with Cous Cous, Balsamic Reduction</p> <p style="text-align: center;">Roasted Pork Loin</p> <p>Pork Medallion with Garlic Cheddar Mashed Potatoes and Asparagus, Blood Orange Reduction</p> <p style="text-align: center;">Grilled Northwest Salmon</p> <p>Seared Filet of Wild Salmon with Multigrain Wild Rice, Asparagus, Citrus Veloutte</p> <p style="text-align: center;">*Portobello and Grilled Vegetables</p> <p>in Roasted Yellow Pepper Sauce</p> |
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Duets

Please Select One of the Following if Desired

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| <p style="text-align: center;">Northwest Salmon and New York Steak</p> <p>Herb Mashed Potatoes, Seasonal Vegetables in Cilantro Butter Sauce with Cabernet Demi Reduction</p> <p style="text-align: center;">Thyme Halibut and Coriander Prawns</p> <p>Roasted Tomato Risotto with Seasonal Vegetables, Jalapeño Gastrique</p> | <p style="text-align: center;">New York Steak and Tiger Prawns</p> <p>Potato au Gratin with Asparagus and Roasted Tomatoes with Bleu Cheese Demi, Lemon Beurre Blanc Cream</p> <p style="text-align: center;">Prosciutto Prawns and Tenderloin Beef Filet</p> <p>White Cheddar Mashed Potatoes with Asparagus and Lemon Butter, Cabernet Demi Reduction</p> |
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\$83.00 per person

\$90.00 per person with the addition of a Duet

Prices do not include applicable state sales tax or service charge of which 74.5% is given to the service staff.
Prices are subject to change without notice.

Wedding Buffet Dinner Package

Fresh Artisan Bread, Starbucks Coffee and Tazo Teas Included with Meal Service

Tray Passed hors d'Oeuvres

Please select three of the following

Warm Selections

Chicken Satay Skewers
Vegetable Spring Rolls with Chili Sauce
Coconut Tiger Prawns
Beef Tenderloin Bites with Mango Sauce
Roasted Lamb Lollipops with Balsamic Drizzle
Miniature Crab Cakes with Chipotle Aioli
Risotto Croquettes, Bleu de Basque, Thyme

Cold Selections

Spiced Prawn on Wheat Canapé
Smoked Salmon Roulade on Cucumber Wheel
Caprese Skewers
Boursin Stuffed Medjool Date, Toasted Almond
Shaved Tenderloin on Crostini, Red Onion Jam, Bleu Cheese
Mushroom Ragout, Goat Cheese on Wheat Rounds
Tuna Tar Tar, Avocado

Salads

Please select one of the following

Mixed Field Greens with Bleu Cheese, Mandarin Segments, Caramelized Pistachios with Pomegranate Vinaigrette
Spinach and Frisse with Strawberries, Grapes, Bleu Cheese and Poppy Seed Dressing
Caesar Salad with Wedges of Romaine Lettuce, Diced Tomatoes, Garlic Croutons, Parmigiano, Lemon Wedge and Creamy Caesar Dressing
Caprese Salad with Fresh Tomatoes, Buffalo Mozzarella Cheese, Fresh Basil, Balsamic Reduction and Pesto Sauce

Entrées

Pan Roasted Chicken with Northwest Wild Mushrooms, Caramelized Garlic Cloves, Cabernet Sauce
Roasted Pork Loin with Sage Cream and Mango Chutney
Grilled King Salmon with Veloutte Sauce and Washington Apple Glazed Hash
Petit Sirloin Steak with Tarragon, Pepper Corn au Jus and Chives
Petit New York Steak with Cabernet Demi Reduction, Roasted Cherry Tomatoes and Leeks
Petit Halibut Filet with Cilantro Lime Butter and Roasted Leeks

Starches

Please select two of the following

Herb and Cheese Mashed Potatoes
Potatoes au Gratin
Multigrain Wild Rice
Israeli Cous Cous
Herb Roasted Fingerling Potatoes
Herb and Lemon Risotto
Taiwanese Red Rice
Potato and Celery Root Mash

Vegetables

Please select two of the following

Salt and Butter Asparagus
Roasted Seasonal Vegetables
Haricot Vert Green Beans
Steamed Organic Broccoli

Two Entrée Buffet
\$80.00 per person

Three Entrée Buffet
\$90.00 per person

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Late Night Snack

All American

Kobe Beef and Cheddar Cheese Sliders
Mini Grilled Sandwiches with Tomato Soup Shooters
French Fries with Truffle Oil and fresh Herbs
Sweet Potato Fries
\$30.00 per person

Southern Comfort

Fried Chicken and Buttermilk Waffle
Skewers with Maple Syrup Drizzle
Barbeque Pork Sliders with Whisky
Barbeque Sauce
Apple Cobbler Shooters with a DoubleTree
Cookie Crumble
\$28.00 per person

Circus Time

Buttered and Caramel Pop Corn bar with a variety of seasonings
Elephant Ears with cinnamon and sugar
Mini Corn Dogs with dipping sauce
\$26.00 per person

Additional Items

Assorted Doughnuts
\$38.00 per dozen

Piroshkies
\$42.00 per dozen

Chocolate Covered Strawberries
\$48.00 per dozen



Brunch

All Brunch Packages Include:
Seasonal Market Fresh Fruit Platter
Assorted Breakfast Breads and Pastries served with Butter, Jams and Honey
Orange Juice and Fresh Brewed Starbucks Coffee

Please Select One of the Following Buffets

I

Organic Scrambled Eggs with Cheddar
Cheese and Chives
Apple Sausage and Crisp Bacon
Herb Cottage Potatoes
\$28.00 per person

II

Traditional Eggs Benedict with
Canadian Bacon and Hollandaise Sauce
\$29.00 per person

III

Organic Scrambled Eggs with Garden
Fresh Herbs, Sour Cream and Tomatoes
Apple Sausage and Crisp Bacon
Yukon Potato Hash
Maple Syrup Pancakes
\$30.00 per person

IV

Organic Scrambled Eggs with Fresh
Mushrooms and Chives
Apple Sausage and Crisp Bacon
Butternut Squash Hash
Waffles with Fruit Compote and Whipped
Cream
\$32.00 per person

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Omelets to Order
Minimum of 8 People
Tomatoes, Spinach, Mushrooms, Basil, Chives, Onions,
Cheddar Cheese, Jalapeño Cheese,
Baby Shrimp and Crab
Cottage Potatoes
\$35.00 per person

Beverage Extras

Mimosa

Bloody Mary

\$10.00 each

Event Beverage List

Vodka
Gin
Rum
Tequila
Whiskey
Scotch

HOUSE
 Finlandia
 Burnett's
 Bacardi Superior
 Lunazul Blanco
 Evan Williams
 Dewar's White Label

PREMIUM
 Stoli
 Bombay Sapphire
 Appleton Estate
 1800 Reposado
 Buffalo Trace
 Glenfiddich 12 Year

Cocktails

HOUSE	PREMIUM
\$10 each – Hosted	\$12 each – Hosted
\$11 each – Cash	\$13 each – Cash

Martinis

HOUSE	PREMIUM
\$12 each – Hosted	\$15 each – Hosted
\$13 each – Cash	\$16 each – Cash

Beer, Wine, & Non-Alcoholic

	HOSTED	CASH
Domestic Beer	\$7 each	\$8 each
Imported/Microbrews	\$8 each	\$9 each
House Wine	\$34 bottle	\$10 glass
Champagne Punch	\$80 gallon	
Soft Drinks	\$5 each	\$5.50 each
Dry Soda	\$6 each	\$6.50 each
Mineral Water	\$5 each	\$5.50 each
Sparkling Water	\$5 each	\$5.50 each
Assorted Juices	\$5 each	\$5.50 each
Non-Alcoholic Punch	\$40 gallon	
Starbucks Coffee	\$66 gallon	
Assorted Fruit Juices	\$40 gallon	

Cash prices include taxes



Event Wine List

White Wine

Willakenzie Estate Pinot Gris, Willamette Valley, OR	\$46
Maryhill Sauvignon Blanc, Columbia Valley, WA	\$39
Chateau Ste. Michelle "Indian Wells" Chardonnay, Columbia Valley, WA	\$44
Hogue Cellars Chardonnay, Columbia Valley, WA	\$36
*Sozo Chardonnay, Columbia Valley, WA	\$40

Red Wine

Erath Pinot Noir, OR	\$52
MacMurray Ranch Pinot Noir, Sonoma, CA	\$54
Chateau Ste Michelle "Canoe Ridge" Merlot, Horse Heaven Hills, WA	\$47
Three Rivers Winery Red Blend, Columbia Valley, WA	\$42
Hogue Cellars Cabernet Sauvignon, Columbia Valley, WA	\$36
*Sozo Cabernet Sauvignon, Columbia Valley, WA	\$42

Sparkling Wine

Domaine Ste. Michelle Brut N.V., Columbia Valley, WA	\$36
J Vineyards Brut Rose, Sonoma, CA	\$64
Valdo Prosecco, Veneto, Italy	\$39
Iron Horse "Wedding Cuvee" Brut, Sonoma, CA	\$75
Dom Perignon Brut, Reims, FR	\$240
Veuve Clicquot "Yellow Label" Brut N.V., Reims, FR	\$97

**Every bottle of Sozo wine purchased provides 5 meals for those who lack basic needs through programs like Washington Food Lifeline*

The sale and service of alcoholic beverages is regulated by the Washington State Liquor Control Board and as a licensee, the hotel will not serve alcohol to minors at any time.
All guests will be required to furnish proper identification upon request.

The hotel serves the right to discontinue liquor service at the management's discretion