



THE LODGE
AT ST. EDWARD PARK

SAY I DO AT THE LODGE





THE LODGE

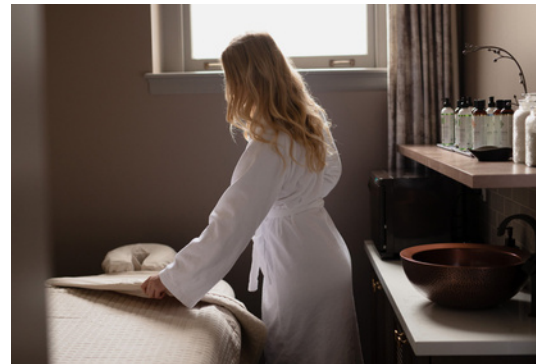
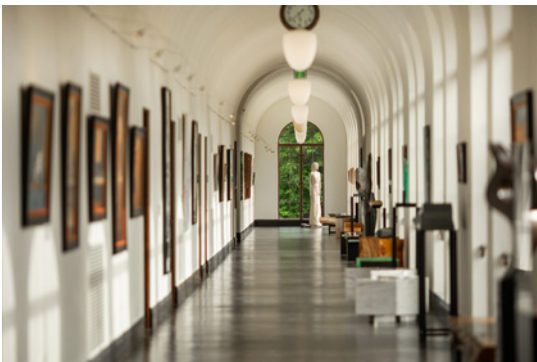
AT ST. EDWARD PARK

Discover Washington's newest destination wedding venue. Located only 20 minutes from Seattle on the north end of Lake Washington, The Lodge at St. Edward State Park blends natural beauty with historic elegance and distinctive Northwest hospitality. The iconic landmark building which was once Saint Edward Seminary has now been thoughtfully restored into a modern luxury lodge. Located in Saint Edward State Park with stunning views of old-growth forests, the backdrop to your big day will be quintessentially Pacific Northwest.

The splendor of this historic lodge includes 84 guestrooms for your loved ones to stay comfortably, perfect for wedding parties and out-of-town guests. The Lodge offers a wide variety of activities for you and your guests to enjoy, whether you prefer to relax in the full-service Vita Nova Spa, savor fresh flavors at Cedar + Elm, or explore the great outdoors through hiking, biking, and beyond.

Celebrating your day at The Lodge at St. Edward comes along with these exceptional amenities:

- Celebration space for up to 120 guests in our historic Remington Ballroom, with its own private outdoor terrace.
- 84 guestrooms to host your guests in our spectacular accommodations.
- Personalized farm-to-table catering showcasing the flavors of the region from our talented chefs.
- Prime location at the north end of Lake Washington in Kenmore just 20 minutes from Seattle, the perfect blend of convenience and escape.
- On-site Vita Nova Spa offering pre-wedding pampering for the bridal party.
- Breathtaking backdrops for your wedding photography, from old-growth forests to the shores of Lake Washington.
- Turn your special day into a full weekend experience, with a welcome party, rehearsal dinner, and farewell brunch all hosted at The Lodge.





THE CEREMONY

Whether you're dreaming of an intimate ceremony in the woods or a grand gathering of all your loved ones, you can find a variety of indoor and outdoor ceremony spaces at The Lodge at St. Edward to fit your vision. Ceremonies can be held outdoors on the pristine Great Lawn, inside the historic Remington Ballroom, or hidden away at The Grotto, a magical garden alcove in Saint Edward State Park.



THE RECEPTION

Our signature event space, Remington Ballroom, spans 2,130 square feet, with space to host up to 120 guests. The décor is appropriately elegant and sets the stage for grand events, featuring three walls of windows which lend natural light and stunning park views. In addition to the private pre-function foyer, glass doors lead out to a private outdoor terrace overlooking the Great Lawn. Guests can mingle between these spaces during cocktail hour and throughout the reception.



THE AFTER PARTY

After the best day ever, you won't want the celebration to end! Luckily, it won't have to. Just down the hall from Remington Ballroom, The Tonsorium Bar is available for private buy-outs and provides the perfect space for your after party. Formerly the Barbershop of the Saint Edward Seminary, The Tonsorium plays into its storied past with imaginative cocktails and a whimsical setting. Keep the party going, or simply relax and unwind with your friends and family.





WEDDING PACKAGES

OUR COMPREHENSIVE WEDDING PACKAGES ARE DESIGNED TO MAKE PLANNING EFFORTLESS; AND WITH OUR TEAM OF WEDDING EXPERTS AT YOUR SIDE, PLANNING WILL BE PART OF THE FUN



VENUE RENTAL

- Reception Chairs
- Dining + Cocktail Tables
- Guest Book, Place Card, Gift, Cake + DJ Tables
- White Floor Length Table Linens + Napkins for Indoor Dinner Tables
- China, Flatware, Stemware, Barware
- Acrylic Table Numbers, Stands + Votive Candles
- Dance Floor
- Setup + Teardown



CEREMONY

- Indoor or Outdoor Ceremony (includes indoor backup space)
- Bamboo Garden Chairs
- One-Hour Rehearsal
- Guest Book, Gift, + DJ Tables



WEDDING MENUS



The Lodge at St. Edward offers an unmatched catering experience for your celebration. Cultivated by our acclaimed team of chefs, menus reflect the bounty of our region and showcase hyper-seasonal dishes. Our culinary team ventures from farm to sea in search of the freshest ingredients to put on your plate, sourcing sustainably from local partners and even from our own Chef's Garden and apiary. Our culinary vision along with exceptional spirit of service culminate to create a truly memorable dining experience for your wedding.

CATERING HIGHLIGHTS



- Menus crafted by Executive Chef Team
- Seasonally-inspired dishes
- Sustainably sourced and hyper-local ingredients
- Plated, buffet, and family-style dinner options
- Late night snacks
- Wedding party bites
- Full bar packages featuring signature cocktails
- Custom menus for your welcome reception, rehearsal dinner, farewell brunch, after-party and more at Cedar + Elm Restaurant, The Tonsorium Bar, Father Mulligan's Heritage Bar, and even in our on-site Chef's Garden





ST. EDWARD DINNER

Plated dinner service / \$98 Per guest / 25 guest minimum

Includes multigrain rolls + paysan butter, Starbucks coffee + Teavana tea, cake cutting



Selection of Tray-Passed Hors d'oeuvres (select three)

Polenta Prawn Cakes fennel jam *gf*
Roasted Petite Yellow Finn Potato kite hill plant yogurt, roasted sweet peppers *v*
Grilled Blue Prawn Skewers green chickpea hummus, gazpacho vinaigrette *gf*
Grilled Washington Beef Striploin Skewers kale horseradish pesto *gf, df*
Mini Tostadas corn tortilla, avocado crema, albacore carpaccio, pickled jalapeno *gf*
Woodstone Roasted + Harissa Spiced Carrots sweet pea pesto, toasted chilies *gf, df*
Wild Mushroom + Truffled Fontina Arancini herb emulsion *veg*
Dungeness Crab Cakes scallion aioli
Sweet Potato Beignet pistachio, chevre *veg*
Washington Pork Belly gochujang honey *gf, df*



Salad Course (select one)

Marinated Beets rainbow chard, ricotta salata, orange olive tapenade, balsamic *gf, veg*
Simple Green Salad shaved radish, toasted hazelnuts, dijon vinaigrette *gf, v*
Grilled Asparagus sauce gribiche, charred spring onions, pancetta cotta
Grilled Pear & Endive gorgonzola, radish, green goddess dressing *gf, veg*
Spinach Waldorf toasted walnuts, pork belly, apple cranberry relish, preserved lemon *gf*



Entree Course (select two entrées + one vegetarian entrée)

Porcini Crusted Sable Fish sautéed tuscan kale, calabrian chilies, truffled cauliflower *gf, df*
Roasted Organic Chicken foraged mushroom pain perdu, haricots vert
Washington Beef Short Rib braised for 48 hours, roasted carrots, creamed spinach, whipped potatoes *gf*
Grilled Washington Strip Loin beet mustard, roasted potatoes, cabernet sauce *gf, df*
Wild King Salmon corn pudding, chanterelles, fig butter, braised greens *gf*
Potato Gnocchi Fresca charred scallion puree, jack mountain bacon, baby kale
Butternut Squash Risotto puffed quinoa, wilted winter greens, marinated mushrooms *gf, v*
Pumpkin Ravioli whipped chevre, roasted brussel sprouts, cranberries *veg*



Enhancements

make it a duet - \$10

Six Ounce Filet + Butter Poached Blue Prawns romano bean succotash, creamy polenta *gf*
Braised Short Rib + Wild Salmon carrots, creamed spinach, whipped potatoes *gf*
Porcini Crusted Sable Fish + Roast Chicken Breast washington asparagus, mushroom pain perdu

add a plated appetizer course - \$12

Foraged Mushroom Soup crispy parsnip, togarashi, herb oil *gf, v*
Truffle Scented Cauliflower Soup crispy artichoke hearts *gf, veg*

add a plated dessert - \$12

Chuckanut Bay Cheesecake port braised cherries *veg*
Poached Pear Tart gingerbread mousse *veg*
Chocolate Pot De Crème vanilla bean cream, pecans *gf, veg*

Dietary Indicators / v – Vegan (all vegan marked items are both vegetarian + dairy free) / veg - Vegetarian / gf – Gluten Free / df - Dairy Free

Menus and prices subject to change. All food and beverage functions are subject to applicable Washington state sales tax and a mandatory 24% service charge, of which 12.5% is distributed to team members and the remaining 11.5% is retained by the facility. Priced per person unless otherwise noted.



THE LODGE DINNER

Buffet + Family Style Dinner / 25 guest minimum

two entrees (one entrée + one vegetarian entrée) - \$95 per guest

three entrees (two entrées + one vegetarian entrée) - \$105 per guest

family style (two entrées + one vegetarian entrée) - \$115 per guest

Includes multigrain rolls + paysan butter, Starbucks coffee + Teavana tea, cake cutting



Selection of Tray-Passed Hors d'oeuvres (select three)

Polenta Prawn Cakes roasted garlic crumble, fennel jam *gf*
Roasted Petite Yellow Finn Potato kite hill plant yogurt, roasted sweet peppers *v*
Grilled Blue Prawn Skewers green chickpea hummus, gazpacho vinaigrette *gf*
Grilled Washington Beef Striploin Skewers kale horseradish pesto *gf, df*
Mini Tostadas corn tortilla, avocado crema, albacore carpaccio, pickled jalapeno *gf*
Woodstone Roasted + Harissa Spiced Carrots sweet pea pesto, toasted chilies *gf, df*
Wild Mushroom + Truffled Fontina Arancini herb emulsion *veg*
Dungeness Crab Cakes scallion aioli
Sweet Potato Beignet pistachio, chevre *veg*
Washington Pork Belly gochujang honey *gf, df*



Salad Course (select two)

Marinated Beets rainbow chard, ricotta salata, orange olive tapenade, balsamic *gf, veg*
Simple Green Salad shaved radish, toasted hazelnuts, dijon vinaigrette *gf, v*
Grilled Asparagus sauce gribiche, charred spring onions, pancetta cotta
Grilled Pear & Endive gorgonzola, radish, green goddess dressing *gf, veg*
Spinach Waldorf toasted walnuts, pork belly, apple cranberry relish, preserved lemon *gf*



Sides (select two)

Harissa Roasted Carrots almonds, cilantro *gf, v*
Succotash fire roasted corn, sweet peppers, zucchini, tomatoes *gf, v*
Roasted Garlic + Chile Sautéed Dinosaur Kale preserved lemon, currants *gf, veg*
Creamy Whipped Potatoes chives *veg*
Spring Onion + Thyme Creamy Grits *gf, veg*
Roasted Brussel Sprouts cranberries, balsamic, toasted marcona almonds *gf, v*
Seasonal Vegetables *v, gf, df*



Entree Course (select two entrées + one vegetarian entrée)

Porcini Crusted Sable Fish sautéed tuscan kale, calabrian chilies, truffled cauliflower *gf, df*
Roasted Organic Chicken foraged mushroom pain perdu, haricots vert
Washington Beef Short Rib braised for 48 hours, roasted carrots, creamed spinach, whipped potatoes *gf*
Grilled Washington Strip Loin beet mustard, roasted potatoes, cabernet sauce *gf, df*
Wild King Salmon corn pudding, chanterelles, fig butter, braised greens *gf*
Potato Gnocchi Fresca charred scallion puree, jack mountain bacon, baby kale
Butternut Squash Risotto puffed quinoa, wilted winter greens, marinated mushrooms *gf, v*
Pumpkin Ravioli whipped chevre, roasted brussel sprouts, cranberries *veg*



Enhancements

add a plated appetizer course - \$12

Foraged Mushroom Soup crispy parsnip, togarashi, herb oil *gf, v*

Truffle Scented Cauliflower Soup crispy artichoke hearts *gf, veg*

add a plated dessert - \$12

Chuckanut Bay Cheesecake port braised cherries *veg*

Poached Pear Tart gingerbread mousse *veg*

Chocolate Pot De Crème vanilla bean cream, pecans *gf, veg*

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LATE NIGHT CRAVINGS

Surprise and delight your guests with a late night snack break. From pizzas baked in our woodfire oven, to sweet treats chefs elevated take on classic comfort food is just what you need to get back on the dancefloor!



bites

passed or displayed

\$60 per dozen (three dozen minimum per item)

gluten free options available upon request

Fried Chicken + Waffle honey mustard, maple butter

Asian BBQ Pork Buns hoisin sauce, scallions

Pretzel Bun Sliders corned beef, swiss cheese, 1000 island

Tater Tots truffle aioli *gf, veg*

Macaroni + Cheese Bites *veg*

Soft Pretzels + Cheese *veg*



woodfired pizzas

\$25 each (6 slices per pizza)

gluten free crust available upon request

Woodfired Margherita tomato, basil *veg*

Classic Four Cheese

Pepperoni



sweet treats

\$60 per dozen (three dozen minimum per item)

gluten free options available upon request

Assorted Macarons seasonal flavors

Donut Holes cinnamon sugar

Chocolate Chip Cookies fresh baked *gf*

Almond Fancier Cake

Lemon Bars fresh berries

Strawberry Rhubarb Crumble brown sugar, toasted oat

Gluten Free Brownie Truffles poached cherries

Carrot Cake Bites apple pie spice, cream cheese frosting

Opera Cake almond sponge, coffee syrup, chocolate ganache



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WEDDING PARTY SNACKS

Toast to the couple with afternoon tea time, or treat your guests to a beer and slider bar. Our wedding party packages will get the celebration started early to set the scene for the best day ever.



tea time

\$32 per guest (10 guest minimum)

includes selection of Teavana Teas

Deviled Eggs *veg, gf*

Smoked Salmon sweet pea butter

Assorted Macarons *gf*

Lemon Bars *veg*

Cucumber + Herbed Cream Cheese Sandwiches *veg*

Fresh Fruit *veg*



sandwiches

\$32 per guest (10 guest minimum)

select two - includes house made potato chips

BLT + Avocado tomato jam, skagit sourdough

Roast Beef watercress horseradish + onion jam, macrina brioche

Mushroom Caprese mozzarella, roasted rappini, kale pesto, balsamic aioli, ciabatta *veg*

Smoked Turkey Club applewood bacon, herb pesto, provolone, organic sourdough



for grazing

Cheese Board locally made cheeses, mustards, confit fruits, seeded crackers *veg* - \$24 per guest

Seasonally Inspired Fruit Display domestic + tropical, waldorf dip *gf, veg* - \$10 per guest

Local & Imported Charcuteries olive tapenade, pate, jams, seeded crackers *df* - \$24 per guest



mimosa bar

\$32 per guest / 10 guest minimum / 2 hour service

Classic + Blood Orange

Passionfruit + Ginger

Fresh Berries & Garden Herbs



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POP THE BUBBLY



This is not your average wedding bar. We've taken inspiration from local distillers, winemakers, and brewers to craft a purely local beverage package with seasonal lodge specialty cocktails as the centerpiece.

all beverages charged on consumption / \$125 per bar setup fee / \$75 per hour bartender fee (2 hour min)



BEER

Imports + Local Craft Selections \$8
Domestic Bottled + Canned Beer \$8



WINE

House Wine \$48 per bottle
Red Cabernet Sauvignon, Cabernet, Blend
White Riesling, Chardonnay, Sauvignon Blanc
Sparkling Cava

Premium Wine \$60 per bottle
Red Merlot, Red Blend, Pinot Noir
White Sauvignon Blanc, Chardonnay
Sparkling Brut
Rose



COCKTAILS

House \$12
Premium \$14
Local PNW Craft \$16
San Juan Seltzers \$9



NON-ALCOHOLIC

Soft Drinks + Juices
Ginger Beer \$4
Bottled Waters \$4



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LET'S BRUNCH

Brunch is the new way to celebrate. Treat your guests to a welcome brunch as they arrive for the weekend, or one final farewell breakfast after the big day. You can even host a morning brunch themed wedding!

Includes Starbucks coffee, Teavana tea, orange + grapefruit juice



ST. EDWARD BRUNCH

\$70 per guest

Freshly Sliced Seasonal Fruit *veg, gf, df*

Bakery croissants, pain au chocolate, morning glory muffins *veg*

Brioche French Toast maple cream, whipped butter, seasonal berries *veg*

Chia Seed Porridge puffed quinoa, poached strawberry, brown sugar *v, gf*

Simple Green Salad shaved radish, toasted hazelnuts, Dijon vinaigrette *v, gf*

ENTREES (select two)

Salmon Gravlax smoked salmon lox, toasted everything bagel, cream cheese

Frittata roasted pepper, leeks, asparagus, basil, white cheddar *veg*

Avocado Toast cedar & elm signature toast, arugula, radish *v*

English Pea Ravioli roasted radish, tarragon, preserved lemon *veg*

Herb Roasted Wild King Salmon corn pudding, chanterelles, figs *gf*

Chicken & Waffles browned butter maple, house made sauce



LODGE BRUNCH

\$58 per guest

Freshly Sliced Seasonal Fruit *veg, gf, df*

Bakery croissants, pain au chocolate, morning glory muffins *veg*

Cascara Granola Parfaits honey-vanilla greek yogurt, fresh berries, toasted almonds *veg*

Hickory Smoked Bacon *df, gf*

Chicken Sausage *df, gf*

Herb & Sea Salt Roasted Potatoes *v, gf*

Farm Fresh Scrambled Eggs *df, gf*



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