



BRUNCH WEDDING PACKAGE

\$225 PER PERSON PLUS TAX &
SERVICE CHARGE (12-30 GUESTS)

INCLUSIONS

Dedicated Event Space

Five Hours of Event Access
(9:00am - 2:00pm)

Custom Set Up
Standard Tables, Banquet Chairs,
White Linens & Napkins, Flatware,
Stemware, and Votive Candles

St. Edward Brunch

Champagne Toast

Mimosa Bar & Non-Alcoholic
Beverages
(Bloody Mary Bar for additional \$15 per person)

Selection of Sweet Treats

Two (2) Night Stay for the couple in
an Upgraded Guestroom

Event must conclude by 1:30pm, with teardown
extending no later than 2:00pm. This is
intended as a brunch time event.



ST. EDWARD BRUNCH

SERVED FAMILY STYLE

Fresh 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, strawberries, brown sugar
v, gf

Simple Green Salad

shaved radish, toasted hazelnuts, dijon vinaigrette - v, gf

Salmon Gravlax

smoked salmon lox, toasted everything bagel, cream cheese

Frittata

roasted pepper, leeks, asparagus, basil, white cheddar - veg

Herb Roasted Wild King Salmon

corn pudding, chanterelles, figs - gf

Add bacon or sausage for \$5.00 per guest



SWEET TREATS & BEVERAGES

SURPRISE & DELIGHT

SWEET TREATS (SELECT ONE)

Chocolate Chip Cookies
Assorted Donut Holes
Gluten-Free Brownie Trifles
Lemon Bars
Macarons
Carrot Cake Bites

Add an additional dessert for \$10 per guest

MIMOSA BAR

Champagne
Classic Orange Juice
Blood Orange Juice
Passionfruit Juice
Ginger
Fresh Berries
Garden Herbs

Upgrade to a bloody mary bar for an
additional \$15.00 per guest.