



# DINNER WEDDING PACKAGE

\$295 PER PERSON PLUS TAX &  
SERVICE CHARGE (12-30 GUESTS)

## INCLUSIONS

Dedicated Event Space

Six Hours of Event Access  
(4:00pm - 10:00pm)

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

Custom Dinner Menu

Champagne Toast

Beer, Wine & Non-Alcoholic  
Beverages  
(Premium Wine Package + Cocktails available for an  
additional cost)

Selection of Sweet Treats

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

Event must conclude by 9:30pm, with teardown  
extending no later than 10:00pm.





# THE LODGE DINNER

SERVED FAMILY STYLE



## Stationed Hors d'Oeuvres (select two)

Roasted Petite Yellow Finn Potato  
Sweet Potato Beignet  
Washington Beef Striploin Skewers  
Grilled Blue Prawn Skewers  
Mini Tostadas

## Salads (select one)

Simple Green Salad  
Marinated Beets  
Spinach Waldorf

## Sides (select two)

Creamy Whipped Potatoes  
Spring Onion + Thyme Grits  
Harissa Roasted Carrots  
Roasted Brussel Sprouts

## Entrees (select two)

Roasted Organic Chicken  
Porcini Crusted Sablefish  
Braised Washington Beef Short Ribs  
Pumpkin Ravioli







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# SWEET TREATS & BEVERAGES

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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

## BEER & WINE

Domestic & Local Selections  
House Wine Package

(select two)

Cabernet Sauvignon  
Cabernet  
Red Blend  
Riesling  
Chardonnay  
Sauvignon Blanc

Upgrade to a premium wine bar for \$12 per guest.  
Add cocktails for an additional \$15 per guest.

Bartender fee not inclusive to package pricing.