

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

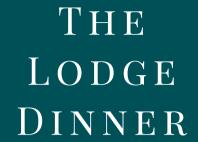
(Premium Wine Package + Cocktails available for an additional cost)

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.





SERVED FAMILY STYLE



(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





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

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.