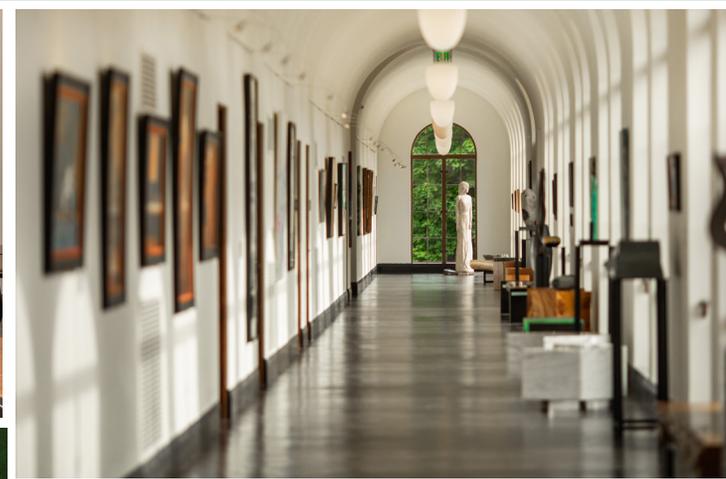




MEET AT THE LODGE





THE LODGE

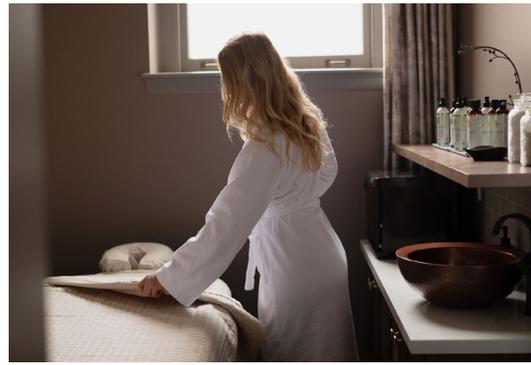
AT ST. EDWARD PARK

Discover Washington's newest destination meeting and event 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 event will be quintessentially Pacific Northwest.

The splendor of this historic lodge includes 84 guestrooms for your guests to stay in comfort, perfect for executive retreats or out-of-town clients. 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.

Hosting your meeting or event at The Lodge at St. Edward comes along with these exceptional amenities:

- 9,000 square feet of flexible event space, accommodating everything from small executive retreats to grand events for up to 150 guests.
- 10 versatile event venues including our signature space, Remington Ballroom, featuring its own private outdoor terrace.
- Prime location at the north end of Lake Washington in Kenmore within 20 minutes from Seattle, Bellevue, Kirkland, and Woodinville.
- Light-filled meeting rooms provide inspiring spaces for meaningful work with original design details and views of surrounding nature.
- 84 stylish guestrooms to host attendees with genuine Northwest style and hospitality.
- Personalized farm-to-table catering showcasing the flavors of the region from James Beard Award-winning Executive Chef Jason Wilson.
- Modern meeting amenities including on-site audio-visual services and high speed Wi-Fi.
- A fine-dining restaurant and two bars on-site open for breakfast, lunch, and dinner in addition to 24 hour room service.
- On-site Vita Nova Spa offering rejuvenating spa and wellness treatments.
- Endless activities for guests including outdoor adventures and customized group activities.





MEETING + EVENT SPACE

FROM HISTORIC ELEGANCE TO NATURAL BEAUTY, THE INDOOR AND OUTDOOR MEETING AND EVENT SPACES AT THE LODGE AT ST. EDWARD BLEND CLASSIC CHARM WITH MODERN STYLE.

GREAT OUTDOORS

The Lodge at St. Edward is located in a Washington State Park, making any event experience on our grounds uniquely and quintessentially Pacific Northwest. During spring and summer, our outdoor spaces provide the perfect setting for al fresco events. Receptions and celebrations can be held outdoors on our pristine Great Lawn, set amongst fresh growing bounty in our Chef's Garden, or hidden away at The Grotto, a magical garden alcove in Saint Edward State Park.



HISTORIC INTERIORS

Our signature event space, Remington Ballroom, spans 2,130 square feet, with space to host up to 120 guests. The decor 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. In addition to Remington Ballroom, The Lodge at St. Edward offers 10 other flexible meeting and event spaces to suit your specific group size and occasion needs. Rooms vary in size from 178-1974 square feet, and feature large windows and versatile set options.

AFTER-HOURS RETREAT

After a long day of meetings, your guests will want to relax and unwind, and we have just the space for the occasion. Just down the hall from Remington Ballroom, The Tonsorium Bar is available for private buy-outs and provides the perfect space for your group. Happy Hour and lawn games are also available.





CATERING

SAVOR THE FLAVORS OF THE PACIFIC NORTHWEST WITH A ONE-OF-A-KIND CATERING EXPERIENCE
LED BY EXECUTIVE CHEF KEVIN BENNER.

The Lodge at St. Edward offers an unmatched catering experience for your celebration. Our menus reflect the bounty of our region and showcase hyper-seasonal dishes. Chef Kevin Benner and his culinary team venture 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.

Chef Benner has been cooking and baking in the Pacific Northwest for most of his career. He spent time honing his skills in New York at Maialino in the Gramercy Park Hotel but was called back to the Northwest, leading kitchens at Semiahmoo Resort and Golf Spa in Blaine, Washington, followed by Cedarbrook Lodge as chef de cuisine under Chef Mark Bodinet. Chef Kevin now calls The Lodge at St. Edward home, and puts his personal touch on each and every wedding and event we host.



CATERING HIGHLIGHTS

- Seasonally-inspired dishes
- Sustainably-sourced and hyper-local ingredients
- Complete meeting packages with breakfast, lunch, dinner, and break options
- Full bar packages featuring signature cocktails
- Group reservations and buy-out opportunities at Cedar + Elm Restaurant, The Tonsorium Bar, and even in our on-site Chef's Garden





SIGNATURE MEETING PACKAGE

OUR COMPREHENSIVE MEETING PACKAGE IS DESIGNED TO MAKE YOUR EVENT EFFORTLESS;
AND WITH OUR TEAM OF MEETING EXPERTS AT YOUR SIDE, PLANNING WILL BE A BREEZE.

\$135 PER PERSON | 10 GUEST MINIMUM

PACKAGE INCLUDES

- Dedicated general session meeting space with customized room sets in either classroom, U-shape, or crescent rounds
- Full day catering package consisting of a breakfast, lunch, and afternoon snack break
- All day coffee, tea, soft drinks, bottled water, and assorted sparkling waters

MENU



LAKE WASHINGTON CONTINENTAL BREAKFAST

Includes Starbucks coffee + Teavana tea service, fresh juice
 Bakery *croissants, pain au chocolate, morning glory muffins* veg
 Fresh Sliced Fruit + Berries v, gf, df
 Honey + Oat Tapioca Porridge *strawberry, rhubarb, toasted almonds* v, gf
 Hard Boiled Egg *trio of house salts* veg, df
 Rotating Daily Delight Upgrade



DAILY LUNCH BUFFET

Upgrade option -- Choose your own lunch for \$10 per guest.

MONDAY

Hot Soup, Fresh Salad + Wrap Bar

TUESDAY

Street Taco Tuesday

WEDNESDAY

Salish Sea

THURSDAY

Cedar + Elm Signature

FRIDAY

The PNW

SATURDAY

Mediterranean Market

SUNDAY

Build Your Sandwich Bar



AFTERNOON SNACK BREAK

Assorted sweets and savories

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.

