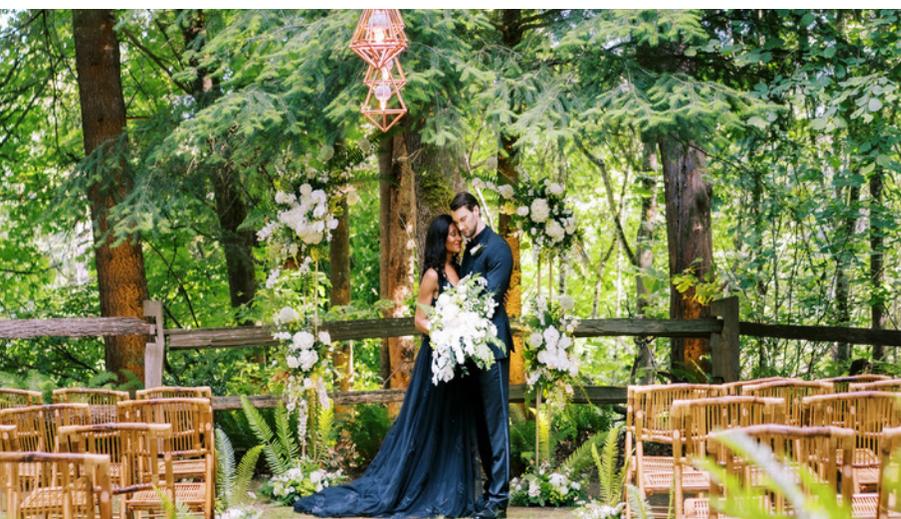




**THE LODGE**  
AT ST. EDWARD PARK

# SAY I DO AT THE LODGE





# THE LODGE

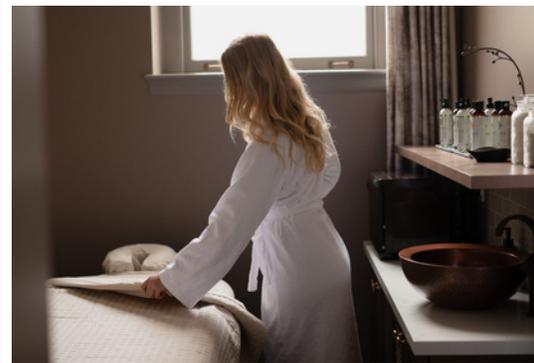
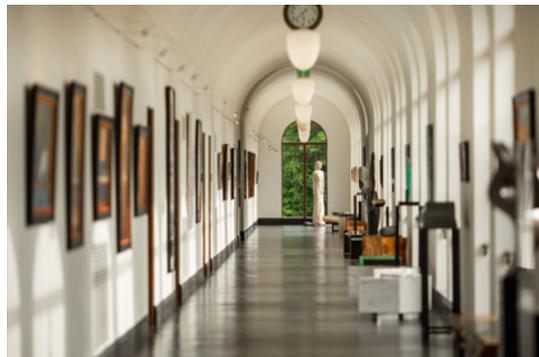
AT ST. EDWARD PARK

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.



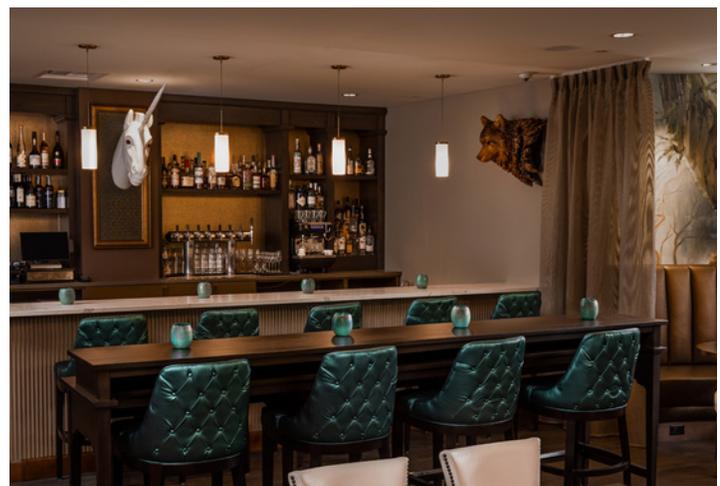
## THE RECEPTION

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** 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*
- Northwest Mini Shrimp Rolls** spicy celery slaw
- 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*
- Heirloom Tomato Tart** corn pudding, fava bean, summer savory *veg*
- Wild Mushroom + Truffled Fontina Arancini** herb emulsion *veg*
- Dungeness Crab Cakes** tomato jam
- Seeded Baguette Crostini** ricotta, pickled rhubarb, strawberry *veg*
- Farm Fresh Deviled "BLT" Eggs** garden herbs *gf*



## Salad Course (select one)

- Heirloom Tomatoes** basil, black truffle ricotta, aged balsamic, sardinian olive oil *gf, veg*
- Garden Vegetable** crisp romaine, endive, arugula, green goddess dressing *gf, v*
- Baby Spinach Greens** local strawberries, pickled rhubarb, cucumber, lemon poppyseed dressing *gf, veg*
- Grilled Asparagus** sauce gribiche, charred spring onions, pancetta cotta
- Roasted Summer Stone Fruits** crisphead lettuce, blue cheese, diced cucumber, honey poached mustard seed *veg*



## Entree Course (select two entrées + one vegetarian entrée)

- Seared Dayboat Scallops** strawberry salsa verde, romano bean succotash, creamy polenta *gf*
- 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
- Sweet Corn Risotto** summer beans, roasted tomato, garden peppers *gf, v*
- English Pea Ravioli** washington asparagus, tokyo turnips, fromage blanc *veg*
- Woodstone Roasted Sound Sustainable Farms Cauliflower** black garlic, romesco, baby arugula *gf, v*



## Enhancements

make it a duet - \$10

- Six Ounce Filet + Butter Poached Blue Prawns** strawberry salsa verde, 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

- Beet Carpaccio** burrata, pistachio, white balsamic vinaigrette *veg*
- Truffle Scented Cauliflower Soup** crispy artichoke hearts *gf, veg*
- Grilled Stone Fruits** marinated tomatoes, olives, peppers, sunflower crumble *gf, v*

add a plated dessert - \$12

- Chuckanut Bay Cheesecake** root beer braised cherries *veg*
- Angel Food Cake** orange creamsicle anglaise *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*  
**Northwest Mini Shrimp Rolls** spicy celery slaw  
**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*  
**Heirloom Tomato Tart** corn pudding, fava bean, summer savory *veg*  
**Wild Mushroom + Truffled Fontina Arancini** herb emulsion *veg*  
**Dungeness Crab Cakes** tomato jam  
**Seeded Baguette Crostini** ricotta, pickled rhubarb, strawberry *veg*  
**Farm Fresh Deviled "BLT" Eggs** garden herbs *gf*



## Salad Course (select two)

**Heirloom Tomatoes** basil, black truffle ricotta, aged balsamic, sardinian olive oil *gf, veg*  
**Garden Vegetable** crisp romaine, endive, arugula, green goddess dressing *gf, v*  
**Baby Spinach Greens** local strawberries, pickled rhubarb, cucumber, lemon poppyseed dressing *gf, veg*  
**Grilled Asparagus** sauce gribiche, charred spring onions, pancetta cotta  
**Roasted Summer Stone Fruits** crisphead lettuce, blue cheese, diced cucumber, honey poached mustard seed *veg*



## 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*  
**Grilled Asparagus** charred leeks, romesco *gf, v*



## Entree Course (select two entrées + one vegetarian entrée)

**Herb Roasted Wild King Salmon** corn pudding, chanterelles, figs *gf*  
**Porcini Crusted Sable Fish** sautéed tuscan kale, calabrian chilies, truffled cauliflower *gf*  
**Roasted Organic Chicken** heirloom tomatoes, wilted spinach  
**Grilled Anderson Valley Lamb Chops** rosemary chimichurri, fava beans, baby radishes *gf, df*  
**Washington Beef Short Rib** roasted carrots, cabernet sauce *gf*  
**Grilled Washington Strip Loin** beet mustard, creamed kale *gf*  
**English Pea Ravioli** washington asparagus, tokyo turnips, fromage blanc *veg*  
**Woodstone Roasted Sound Sustainable Farms Cauliflower** black garlic, romesco, baby arugula *gf, v*



## Enhancements

add an extra salad or side - \$8 per person

add a plated appetizer course - \$12

**Beet Carpaccio** burrata, pistachio, white balsamic vinaigrette *veg*  
**Truffle Scented Cauliflower Soup** crispy artichoke hearts *gf, veg*  
**Grilled Stone Fruits** marinated tomatoes, olives, peppers, sunflower crumble *gf, v*

add a plated dessert - \$12

**Chuckanut Bay Cheesecake** root beer braised cherries *veg*  
**Angel Food Cake** orange creamsicle anglaise *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

**Pork Belly Lettuce Cups** carrot slaw, pickled onion *gf*

**Pretzel Bun Sliders** corned beef, swiss cheese, 1000 island

**Hoisin BBQ Portobello Sliders** spicy slaw

**Tater Tots** truffle aioli *gf, 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



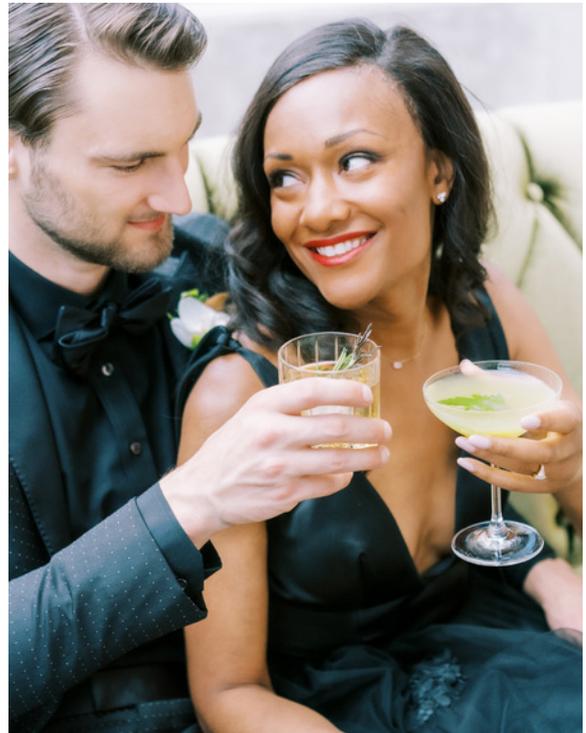
## COCKTAILS

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*

**Pepper Crusted Filet of Beef** cabernet reduction, horseradish cream *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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# WEDDING FAQ

## **What are the steps to book my wedding at The Lodge at St. Edward?**

Once selecting your wedding date and event space, a contract will be prepared by your Sales & Events contact. A non-refundable initial deposit and signed contract are required to confirm your wedding date. Your contract value is equal to your venue rental plus food & beverage minimum, prior to tax and service charge. You will likely exceed your minimum once beverage selections are made. Your event must be paid in full prior to your wedding date, per the deposit schedule outlined in your contract.

## **What is the role of my Sales & Events contact?**

- Host your initial site visits and assist with answering all questions pertaining to the venue.
- Contract and secure your event spaces, dates and any guest room needs.
- Arrange and collect all deposits.
- Facilitate planning process for all venue details, including menu selections, floor plans, setup requests, rental needs, and timeline for venue access.
- Prepare an Event Order detailing the specifics of the event and collect all final guest counts, menu guarantees, and charges.

## **Who will be my Lodge contact on the day of my wedding?**

A Banquet Captain will be assigned to your event and will manage the Event Team and be the main contact for your Wedding Coordinator.

## **Does The Lodge provide day-of coordination?**

No, but we have great recommendations! We do require that you work with either a full service planner or day of coordinator to ensure that your day runs smoothly. Your Coordinator/Planner will be responsible for the following:

- Rehearsal and ceremony coordination.
- Design and set-up of items such as place cards, menus, and all tabletop or additional décor not provided by the venue.
- Act as onsite liaison and main point of contact for venue Event Team, handling all vendor communication.
- Develop full-day timeline and vendor contact list and submit to the Lodge for approval 14 days prior to the wedding.
- Actively manage timeline and provide communication to vendors and venue event team throughout the evening.
- Wedding coordinators will be provided with a copy of the signed contract.

## **What is included in my Venue Rental?**

Included in your rental are both your ceremony and reception venues, bamboo outdoor chairs, cushioned indoor event chairs, round tables for reception, white linen & napkins for your dining tables, dance floor, table numbers & stands, three (3) votive candles per table, and extra tables for your guest book, gifts, place cards, and cake.

## **What facility fees and taxes are applied to my event? Do the fees and taxes go towards my food & beverage minimum?**

All food, beverage and miscellaneous items are subject to a 24% mandatory taxable service charge, and Washington state sales tax, currently at 10.1%. Service charge and tax do not contribute towards your food & beverage minimum.

## **Can I secure a guest room block for my guests? Are there wedding guest room rates?**

A variety of options are available to secure onsite accommodations for your guests. Please speak with your Sales & Events contact for more information. The Lodge is pleased to offer group rates on guest rooms for groups that contract (5) or more rooms. Guests can book and pay for their rooms individually, but the client will be financially responsible for any rooms in the contracted block that are not booked. The client is responsible for deposits on the guest room block and will be refunded after the event for the guest rooms paid for by the individual wedding guests.

## **How long do I have access to the space? What time do vendors have access to the venue to set-up?**

Your full access time is eight and a half hours - two hours of setup, thirty minute ceremony, five hour reception, and one hour of teardown. If you or your vendors require additional set up time, please speak with your Sales & Event contact. Additional hours may be added pending availability, please inquire for rates.

On Saturdays, Sundays, and Holiday weekends we can accommodate both brunch weddings and evening weddings.



# WEDDING FAQ



## What are the parking options for my guests?

We offer valet parking for all wedding guests at an event rate of \$10 per vehicle, which may be added to your event check, or you can elect to have your guests pay for their parking. Overnight parking is charged at \$20 per vehicle with in/out privileges.

## Can I bring in candles?

The Lodge provides three (3) complimentary votive candles for your reception tables. You are welcome to provide additional candles for your event space. Adhering to fire regulations, all candles must be in a holder or votive glass that extends at least one (1) inch above the flame. You are welcome to use candles on the mantle.

## What type of décor is allowed in the venue?

- You may bring in décor to personalize the venue for your special day. Please keep the following decorating rules in mind: no nails, tape (except for painters' tape), tacks, or other adhesive that could damage the walls are allowed. Any décor must be delivered and set up within your contracted access period.
- Per State Park regulations, use of rice, glitter, confetti, birdseed, and fireworks are prohibited.
- Drones must be permitted through the Parks Department. Your Sales & Events contact can walk you through this process.
- Any hanging or staging of décor and specialty lighting will require additional labor fees or licensed vendors.
- Your Sales and Events contact would be happy to source décor on your behalf, which can be added to your event check, and can be delivered and set up outside your contracted event hours, to be arranged by your Sales & Events contact.

## May I bring in vendors of my choosing?

For outside vendors, a certificate of liability insurance is required. All vendors on our Recommended Vendor List meet this requirement. A liability release waiver will be sent to all vendors for signature prior to arrival on property.

## What will the Event Team set-up and tear-down for me?

The Event Team will set-up and tear-down all venue-provided items, including any décor that your Sales & Event contact has ordered on your behalf! Any items you or your vendors are providing will need to be set-up by your vendors within your contracted access period. We are happy to discard trash or unwanted items at the end of the event.

If you wish to store items before or after the event, please inquire with your Sales & Event contact. Any items left at the Lodge for more than 72 hours will be discarded at the discretion of the venue. The Lodge cannot be held responsible for any lost or misplaced items.

## Does The Lodge provide wedding cakes? Is there a cake cutting fee?

Outside cakes are permitted and must be provided by and delivered to the venue by a licensed bakery. We recommend several local bakeries which can be found on our Recommended Vendor list. Cake cutting service is included in our wedding packages. We do have small dessert items available if you would like a fun addition to the dessert table!

## Is there a designated place for the wedding party to get ready?

One small prep room will be provided as part of your venue rental package. These rooms are accessible during your two-hour access period and throughout the duration of your event. This room can also be used for vendor storage.

If you prefer something more private and elevated or need an additional space to get ready, our Daniels Suite is a beautiful, light filled guest room suite, perfect for hair & makeup and wedding day festivities. Inquire for rates and availability.

## Can I have a wedding rehearsal?

Please arrange with your Sales & Events contact to schedule your complimentary one (1) hour ceremony rehearsal for you and your wedding party, to be directed by your wedding planner or day-of coordinator and your officiant. Rehearsals are based on availability. Date and time can be confirmed up to 90 days prior to the wedding date, and specific location will be confirmed up to 14 days prior to your wedding date.

## Can I book a menu tasting before my wedding day?

2023 weddings will be invited to participate in tasting showcase events, held quarterly. Your Sales & Event contact will send you an invitation to the showcase once dates are confirmed.

## Do you provide children's menus and vendor meals?

Yes! Children 12 & under and vendors may be provided a meal at a reduced cost. Your Sales & Events contact will present these menus during the planning process.





# RECOMMENDED VENDORS

## WEDDING PLANNERS

- Emma Hannis – Emmerveille Events
- Jelena Kreszowski – JBK Weddings
- Katy Warner – Seattle Stunning Events
- Stefanie Wright – Forever Events
- Carly Alberts – Emerald Engagements
- Erika Fullerton – The Greatest Adventure Weddings
- BreeAnn Gale – Pink Blossom Events
- Rebecca Grant – New Creations Weddings

## FLORISTS

- Fena Flowers
- Goldenrod Floral
- Rusted Vase
- Down to Earth
- Love Blooms

## PHOTOGRAPHERS

- Jenn Tai & Co
- Into Dust
- Cameron Zegars Photography
- Joanna Monger

## MUSICIANS

- Andre Feriante
- Robbie Christmas

## DJ's

- DJ Kelli – Puget Sounds Event DJ Services
- DJ Leslie – Seattle Parties
- Adam Tiegs – Adam's DJ Service
- Kyle Stevens – VCV DJ & Entertainment
- Bamboo Beats
- Meglados Music
- Chris Graves
- Orion Entertainment

## TRANSPORTATION

- Butler

## STATIONARY

- Perfect Press

## CAKES

- Honey Crumb Cake Studio
- Blue Box Bakery
- The Sweet Side
- Hollywood Baked Goods

## BEAUTY

- Anne Timss Makeup & Hair
- Jessica Rockwell Hair & Makeup

## LIGHTING

- LightSmiths

## PHOTOBOOTH

- Out of the Box Fun

## RENTALS

- CORT Party Rentals
- Grand Event Rentals
- Wander Event Rentals

