

GET WED YOUR WAY

W Seattle
WEDDING MENUS



HORS D'OEUVRES

KICK OFF YOUR NIGHT WITH A COCKTAIL HOUR & OUR DELIGHTFUL HORS D'OEUVRES
ALL PLATED MENUS & TABLES INCLUDE YOUR CHOICE OF THREE HORS D'OEUVRES
ADDITIONAL HORS D'OEUVRES CAN BE ADDED AT THE LISTED PRICES

PLATES

SIT BACK & RELAX, LET OUR STAFF TAKE CARE OF YOU & YOUR GUESTS
ALL PLATED MENUS INCLUDE THREE PASSED HORS D'OEUVRES, STARTER & ENTREE
ADDITIONAL COURSES CAN BE ADDED FOR AN ADDITIONAL CHARGE
WINE SERVICE WITH DINNER CAN BE ADDED TO ANY MENU

TABLES

WHAT TO CHOOSE? LET SOME OF OUR CRAFTED TABLES SPEAK TO YOUR GUESTS
EVERY CRAVING. A LITTLE SOMETHING, OR EVERYTHING, THE CHOICE IS THEIRS
ALL BUFFET TABLES INCLUDE YOUR CHOICE OF THREE HORS D'OEUVRES DURING
YOUR COCKTAIL HOUR. TABLES HAVE A MAXIMUM TWO HOURS OF SERVICE

STATIONS

MIX & MINGLE

OUR CASUAL SELECTION, THEY ARE DESIGNED TO ENCOURAGE YOUR GUESTS
TO PASS THROUGH AT THEIR LEISURE SO THEY CAN FOCUS ON MIXING & MINGLING
INCLUDES ICED TEA, WATER & COFFEE STATIONS

WOW

GIVE YOUR GUESTS A LITTLE MORE SHOW WITH A TEAM OF CHEFS PREPARING
& COOKING FOR GUESTS DURING YOUR DINNER SERVICE
MINIMUM OF THREE STATIONS MUST BE SELECTED
ADDITIONAL CHEF FEE PER TABLE WILL BE APPLIED

CAKE & SWEETS

OUR AWARD WINNING PASTRY TEAM CAN CRAFT YOUR SWEET TREATS & KEEP
YOUR GUESTS DELIGHTED. OUR TEAM WILL WORK WITH YOU TO CREATE A CUSTOM
CAKE OR SOMETHING LESS TRADITIONAL. HAVE A VISION? WE'LL MAKE IT A REALITY

ALL THE EXTRAS

WE TRY TO THINK OF EVERYTHING. WANT SOME SNACKS WHILE YOU & YOUR
BRIDAL PARTY IS GETTING READY? NEED TO FEED THOSE VENDORS? AFTER HOURS
PARTY SNACKS? WE CAN HELP KEEP YOU & YOUR TEAM MOVING LATE INTO THE
NIGHT

LIBATIONS

HELP YOUR GUESTS GET LOOSE WITH OUR PREMIUM BAR SELECTIONS, OR UP
THE ANTE & HAVE OUR TEAM SERVE YOUR TABLES WITH OUR EXTENSIVE
WINE SELECTION

KEEP GOING TO LEARN MORE, WE'RE HERE TO WOW YOU
IT'S YOUR DAY

HORS D'OEUVRES

our selection of bites, sure to please the most refined palette
pricing listed is per dozen, 3 dozen minimum order
hors d'oeuvres can be added to any menu selection
plates & tables include hors d'oeuvres with menu pricing

WARM BITES

chicken-scallion yakitori with soy-mirin glaze and toasted sesame seeds	54
lemongrass chicken satay with chili-peanut glaze	52
pork-shrimp lumpia with creamy roasted garlic dip	50
potato-corn fritters with sweet basil aioli	52
smoked octopus and scallion fritters with nori aioli	54
mini crab cakes	54
beef sliders with secret sauce, caramelized onions, and Beecher's cheddar	54
braised pork sliders with kimchee slaw and sriracha aioli	54
meatloaf sliders with house-made ketchup and dill pickle	52
curried beef empanada with potato and peas baked in a savory dough and served with aji dipping sauce	50
rham-yukon gold potato croquettes with romesco sauce	50
crispy duck wontons (gau gee)	

COOL BITES

mozzarella-tomato skewer	50
lettuce cups with duck confit, roasted shiitake, pickled	53
mini mi banh mi with smoked beef brisket, cucumbers, cilantro, daikon-carrot pickle, and sriracha aioli	54
red and yellow beet tartar served on belgian endive spears and finished with goat cheese cream	54
ahi poke wonton chips	54
Dinah's cheese crostinis with fennel apricot jam and crispy ham chips	53
vegetarian style spring tofu rolls with shallot mayonnaise, pressed grilled tofu thai vinaigrette	50
vietnamese style spring rolls with shallot mayonnaise, shrimp thai vinaigrette	53
HOUSE-MADE SUSHI - PER DOZEN PIECES:	36
california roll - dungeness crab, cucumber, and avocado	
angry crab roll - spicy crab, lettuce, masago, and tobiko	
spicy tuna maki - spicy tuna, avocado, and cucumber	
seattle roll - salmon, cucumber, avocado, and masago	
trace roll - dungeness crab, torched spicy tuna, chives, garlic, chili aioli, and jalapeno salsa	

all pricing is per person unless otherwise noted
food & beverage pricing does not include a 23% service charge & 9.6% sales tax.



SEATTLE

DINNER PLATES

choose three passed hors d'oeuvres, one starter & entree

plated menus include local bakery baked bread, herb scented sweet butter

fresh house brewed coffee and tea forte

pricing based on entree selection, listed on next page

STARTER

ARUGULA-FENNEL SALAD

with frisee, pears, gorgonzola, candied pecans, and bleu cheese dressing

MELON & BERRY SALAD

minted watermelon and strawberry with balsamic glaze

WILLIE GREEN FARMS MIXED GREENS SALAD

with oranges, roasted hazelnuts, breakfast radish coins, cherry tomatoes,
and an herbed vinaigrette

CAESAR

with baby kale, shaved parmesan, and grilled garlic croutons

CHILLED SOBA NOODLE SALAD

with pickled vegetables, shiso, and ponzu

ADD A COURSE

ADD 10 PER ADDITIONAL COURSE

heirloom tomato gazpacho - served cold

roasted sweet corn

roasted cumin scented cauliflower

asparagus puree with tarragon

caramelized sweet onion

miso soup with hijiki and enoki mushrooms

spicy thai coconut soup

egg drop soup with chili sesame oil

DINNER PLATES

choose three passed hors d'oeuvres, one starter & entree

plated menus include crusty baked rolls with sweet cream butter

iced tea, water, coffee & hot tea service

pricing based on entree selection

ENTREE

LACQUERED SALMON

served with a scallion rice cake, kimchee, pickled carrots, and daikon

75

GRILLED MISOYAKI SALMON

with soy jus and served with yakisoba, stir-fried brussels sprouts, and pearl onions

75

HERB SCENTED STEELHEAD

with braised baby carrots, savoy spinach, and citrus butter

75

KASU BLACK COD

served with a potato cake, miso glazed fried brussels sprouts and edamame puree

75

ROASTED WHITE FISH

with saffron emulsion, grilled patty pan squash, and baby zucchini

75

SPANISH STYLE PAELLA

75

CATALAN BRAISED PORK BELLY

with rosemary brown butter served with sweet potato croquettes, arroz rojo, and lacinato kale

74

BRAISED BEEF SHORT RIBS

with horseradish scented yukon gold potato puree, gremolata, and bing cherry jus

72

SOY-MIRIN GLASED BEEF TENDERLOIN

served with a scallion rice cake and snap pea-bean sprout-carrot stir fry

84

GRILLED CHICKEN

with sweet chili-cashew glaze and vermicelli noodle slaw

72

LEMON-ROSEMARY CHICKEN

with roasted tomato-garlic jus, yukon gold potato puree and braised swiss chard

70

each of the above entrees can be made vegetarian/vegan/gluten free

67

SPRING & SUMMER PLATES

choose three passed hors d'oeuvres, one starter & entree
plated menus include local bakery baked bread, herb scented sweet butter
iced tea, water, coffee & hot tea service
pricing based on entree selection, listed on next page

STARTER

BEET SALAD

roasted beets, pistachio pesto, goat cheese, grapefruit & crisp shallots

MINISTRONE SALAD

salad of mixed greens, minestrone vegetables, shaved parmesan, concentrated tomatoes & basil dressing

HEIRLOOM TOMATO SALAD

fresh mozzarella, basil tocco, hand torn olive oil croutons, petit greens & herbs

ARTISAN GREENS & CHÈVRE

local farmer greens, texas goat milk puree, local honey, macerated stone fruit, shaved baguette
herbs de province & warm chèvre dressing

STRAWBERRY & BRIE

strawberry & triple cream brie tart fine, rhubarb puree, candied almond granola
& champagne vinaigrette

ADD A COURSE

ADD 10 PER ADDITIONAL COURSE

BROAD BEAN POTAGE

creamy summer bean soup, smoked duck, duck egg & chive mimosa

CHILLED SALMON RILLETTES

crème fraîche, tarragon, watercress, lemon, caper & salmon roe

POACHED ASPARAGUS & CRAB

asparagus, dungeness crab, shucked peas, strained buttermilk, lemon confit & pea tendrils

SUNCHOKES & PROSCIUTTO

creamy sunchoke custard, thinly shaved prosciutto, spiced sunflower seeds
marigold gelée & picked petals

TUNA CARPACCIO

giardiniera of farmer vegetables, olive oil croutons, tonnato sauce & petite herbs

PATE CHAMPAGNE

house made country style terrine, pickled farmers' vegetables, spicy mustard
& sliced baguette

SPRING & SUMMER PLATES

choose three passed hors d'oeuvres, one starter & entree
plated menus include crusty baked rolls with sweet cream butter
iced tea, water, coffee & hot tea service
pricing based on entree selection

ENTREE

ROASTED & BRAISED MARKET VEGETABLES quinoa, curried cauliflower puree & sweet pepper puree	52
PAN ROAST BREAST OF CHICKEN new potato & scallion gratin, shaved heirloom carrots & fennel, carrot & cardamom sauce	54
HERB ROASTED CHICKEN charred eggplant puree, chickpea & summer squash ragout & roast pepper jus	56
DOUBLE CUT HERITAGE PORK CHOP creamy cheddar grits, stewed butter beans, cabbage, smoky bacon & sweet onion	58
PAN ROAST IDAHO TROUT salad of warm artichokes, heirloom potato, sweet carrot, haricot verts, pearl onion & barigoule emulsion	62
SABLE EN BRIOCHE brioche crusted black cod, clams, bacon, golden potato, tarragon & chervil	68
GULF GROUPER pimentón scented bomba rice, saffron braised fennel & hazelnut picada	65
FILET OF BEEF horseradish crust, pomme moelle, local chard, roasted beets & beet jus	69
BEEF SHORT RIB carrot & cardamom puree, snap peas & charred spring onion criolla	66
GRILLED NEW YORK STRIP hominy puree, mole coloradito, braised greens & grilled onion	72
FILET & LOBSTER seared beef filet, gratinée of lobster cannelloni, lobster infused beef glaze	72
SALMON & BEEF RAGOUT slow roast salmon, braised ox tail, beluga lentil, matignon vegetables & red wine jus	68
BEEF TENDERLOIN & SEA BASS roasted beef tenderloin, sea bass, truffle dauphinois, market vegetables & bordelaise	74
CHICKEN OSCAR roast breast of chicken, crab, asparagus, mashed cauliflower, fine herb butter sauce	62
SURF & TURF braised beef short rib, grilled gulf shrimp, creamy potato risotto, romesco & beef jus	68

DINNER TABLES

choose three hors d'oeuvres and two selections from each category

86

tables include local bakery baked bread, herb scented sweet butter
iced tea, water, coffee & hot tea service

additional hors d'oeuvres or selections may be added for an additional charge

LEAD

rosemary scented cannellini bean salad
with pearl onions, fennel, roasted garlic,
and a sherry vinaigrette

grilled chicory and frisee salad with yukon
gold potato confit, ham chips, and a
preserved lemon vinaigrette

Caesar with baby kale, shaved parmesan,
and grilled garlic croutons

chilled soba noodle salad with pickled
vegetables, shiso, and ponzu

green papaya salad with green beans,
cherry tomatoes, and nuoc cham

frisee-radicchio salad with grilled apple,
bacon, baby carrots, and roasted shallot
vinaigrette

FARM

farro with roasted peppers, confit of pearl
onions, and glazed shallots

ratatouille with basil pesto

grilled broccoli rabe with preserved lemon
vinaigrette

oven roasted seasonal squash with garlic
and parsley

orange glazed baby carrots with
moroccan spices

roasted carrots and turnips with cilantro
butter

PRIME

grilled chicken with sweet chili-
cashew glaze and vermicelli
noodle slaw

lemon-rosemary chicken with
roasted tomato-garlic jus and
braised swiss chard

grilled adobo marinated beef
sirloin with tomatillo escabeche
and cilantro black beans

catalan braised pork belly with
rosemary brown butter and
lacinato kale

herb scented steelhead with
braised baby carrots,
savoyspinach, and citrus butter

lacquered salmon with
kimchee, pickled carrots, and
daikon

spanish style paella

MARKET

potato puree with confit of
garlic and creme fraiche

herb-roasted fingerling
potatoes with sea salt and
extra virgin olive oil

israeli cous cous with roasted
cauliflower, curry, and lemon oil

SPRING & SUMMER TABLES

choose three hors d'oeuvres and two selections from each category
80

tables include crusty baked rolls with sweet cream butter
iced tea, water, coffee & hot tea service
additional hors d'oeuvres or selections may be added for an additional charge

LEAD

spring bean & cipollini onion salad
buttermilk & local herb dressing

crisp butter lettuce wedges
smoky blue cheese mousse, bacon
sun-dried tomatoes & snipped chive

summer vegetable & farro salad
ricotta salata, lemon-oregano dressing

tuscan tomato salad
torn bread, sweet peppers, capers
basil dressing

summer spinach salad
pickled mustard seed, preserved mushroom
shallots, sweet soy-miso dressing

market greens salad
cucumber, radish, sunflower seeds, picked
marigolds, cider vinaigrette

FARM

roasted mushrooms
garlic & shallot confit

roasted asparagus & leeks
egg yolk emulsion

charred corn, chile, cotija & aioli

roasted eggplant & peppers
saffron picada

local honey roasted carrots

grilled summer squash kebabs

PRIME

quinoa & tofu stuffed peppers
stewed tomatoes

handmade parisian gnocchi
locatelli fondue & spinach

tenderloin of beef
peppercorn & coriander rub
bacon & onion jam

peperonata stuffed pork loin
sweet pepper jus

roast breast of chicken
hominy, green chile & radish

pan seared salmon
cucumber & dill remoulade

blackened gulf grouper
stewed tomatoes & okra

MARKET

buttermilk mashed potatoes

crisp fingerling potatoes
garlic & rosemary

golden potato gratin
charred scallion, white cheddar

texmati rice
red beans & smoky hot links

buffalo mozzarella risotto
cured tomatoes

MIX & MINGLE

designed for a more casual feel, let your guests socialize & play

choose from stations below, three station minimum selection

iced tea, water, coffee & hot tea stations included

additional stations or hors d'oeuvres may be added for an additional charge

(P) - passed during cocktail hour

STATIONS

TRADITIONS

24

domestic & artisanal cheeses
craft breads, seasoned oils & fruit preserves
sliced cured meats & pates
house made mustards & pickles
grilled & raw farmers market vegetables
balsamic & buttermilk dips
sliced & whole seasonal fruit
yogurt & local honey

SOUTHWESTERN

26

tijuana caesar salad
jicama, cucumber & papaya cocktail, chili lime salt
chicken & cheese mini-quesadillas
beef empanadas
green chili tamales
crisp corn tostadas
accessorize & accentuate with:
refried black beans, avocado, pickled onion
queso fresco, crema, queso fundido
salsa chiltomate, salsa verde
pico de gallo, creamy chile rajas

MEDI MEZZE

28

hummus, minty fava bean & yogurt
warm goat cheese & leek dips
warm flat breads & sliced baguette
marinated olives, sweet peppers & bocconcini
feta, melon & jalapeno salad
lamb mini-meatballs in yogurt custard
shrimp mini-cocktails, lemon, mint & cucumber garnish
charcuterie display with cured & aged sliced meats, spanish cheeses
marcona almonds, fruit mostardas

continued on next page

MIX & MINGLE

continued from prior page

three station minimum selection

additional stations or hors d'oeuvres may be added for an additional charge

(P) - passed during cocktail hour

WEST MEETS EAST

32

pulled pork & pimento loaf wontons (P)

gulf shrimp toast, charred scallion aioli (P)

jalapeno sausage steam bun, spicy pickled vegetables

mesquite smoked pork ribs, 5 spice & local honey glaze

fermented black bean & chili rubbed beef brisket, scallion pancakes

kimchi & pork belly fried texmati rice

cabbage slaw, cashew, white miso dressing

pole bean salad, sesame & ginger

DOWN HOME BITES

32

smoked cheddar croquette, cola glazed pork belly (P)

cured tomato crostini, bacon jam & pickled onion (P)

deviled hen eggs, sweet chili pickles

bbq shrimp & creamy grits

texas beef chili & frito mini-casseroles

chicken bites, herb salad, strained buttermilk

pulled pork sliders, vinegar slaw on home made jalapeno bread

jalapeno hot link & aged white cheddar mac & cheese

braised greens with brisket burnt ends

tater tots with truffle salt, grated parmesan & fine herbs

SUNSET

28

chilled edamame, seasoned salts

beef & glass noodle salad

salted cucumber salad, sesame & scallion

potato salad, miso & bonito

maki rolls (three per person)

crisp spring rolls

crab rangoon

sweet & sour chicken wontons

pork, chicken & beef yakitori skewers, traditional sauces

ACTION

ready to relax & step out of the spotlight? let our chef's take the pressure off
choose from stations below, three station minimum selection
a chef fee of 100 will be added to each station & for each 100 guests

ACTION STATIONS

BLACK IRON SEARED TournEDOS 28

choose two
beef, duxelles & bordelaise sauce
smoked pork tenderloin, beer mustard & sauerkraut
duck, orange & cranberry agrodolce
turkey tenderloin, cajun spices

GRIDDLE PIES 24

flaky pastry hand filled & griddled
choose three
braised beef, sharp cheddar & horseradish
roasted chicken, green chile & aged jack cheese
braised mushrooms, blue cheese & dates
taleggio, spec & fig
chorizo, roasted peppers, caramelized onion & manchego
crab, mascarpone, lemon & tarragon
pulled pork, spiced pimento loaf

ITALIAN CONNECTION 22

choose two
gnocchi, bacon, peas & parmesan
mushroom ravioli & fontina fondue
penne rigate, sun-dried tomato, asparagus & goat cheese
cheese tortellini, lobster cream & tarragon
pappardelle, pork & tomato sugo

TACO TOUR 21

made to order street tacos
beef machaca, cochinita pibil, achiote chicken & tuna en escabeche
crisp corn & flour tortillas
spinach & mushroom empanadas
accentuate & accessorize:
cabbage, radish, pickled onion, pico de gallo & salsa verde

CARVERY

choose two, 40 guest minimum order

roast beef tenderloin 16

sweet onion & sun-dried tomato jam, sea salt & rosemary potatoes

pork loin 11

peperonata stuffing, sweet pepper jus, stewed local greens & cannellini beans

hot smoked salmon 12

fennel citrus slaw, bagel chips & sauce gribiche

LET THEM EAT CAKE

we're your one stop shop. our award winning pastry team can create a custom cake to meet your every desire

WEDDING CAKES

one tier? ten tiers? your wish, our desire

starting at 7 per person

pricing based on cake complexity, design & decor

CHOOSE A CRUMB

white vanilla

buttercake

chocolate

devil's food

red velvet

marble

CHOOSE A FILLING

bavarian cream

dark chocolate mousse

chocolate ganache

cream cheese

raspberry creme

strawberries & cream

additional fruit fillings & jams available

CHOOSE YOUR BUTTERCREAM

premium vanilla

chocolate

fondant

MINI-CAKES

really want to wow? make everyone feel like a special part of your day
with individual mini-cakes, served to each guest

starting at 14 per person, 100 guest maximum order

pricing based on cake complexity, design & decor

CUPCAKES

want to break tradition? make a splash with cupcakes

starting at 6 per person

pricing based on complexity, design & decor

CHOCOLATE STRAWBERRIES

need we say more?

starting at 36 per dozen

pricing based on single dip chocolate strawberries

all pricing is per person unless otherwise noted
food & beverage pricing does not include a 23% service charge & 9.6% sales tax.



SEATTLE

SWEET ENDINGS

sweets to boost your energy for the dance floor

PLATED

plated & served to your guests at their seats

6 per person

customized desserts can be created for you as well

chocolate silk

crème brûlée, fresh berries & raspberry coulis

ny style cheesecake

sable cookie & fresh strawberries

flourless chocolate cake

dark chocolate ganache & caramel cream

STATIONS

SUGAR HIGHLIGHT

16

blondie & brownie bites
assorted cookies & mini-cupcakes

SHOTS ALL AROUND

12

individual dessert shooters
choose three
lemon & raspberry
chocolate on chocolate
white chocolate & cherry
vanilla & berries
tiramisu
caramel

NOTHING BUT LOLLI'S

16

chocolate dipped brownie lollipops
white & dark chocolate truffles
white chocolate dipped cheesecake

SWEET & SALTY

12

novelty candies
cheese covered popcorn
caramel kettle-style corn
chocolate covered pretzels

BUILD YOUR OWN

18

choose any five
chocolate cake, raspberry mousse cake, coffee opera cake
fresh fruit tart, lemon meringue tart, chocolate creme tart
ny style cheesecake & pistachio or lemon bars

ALL THE EXTRAS

we try to think of everything, here's a few more things to enhance your day

LATE NIGHT SNACKS

keep that energy up until the party ends

pricing per item, minimum 20 order

beef mini-sliders 7
kobe beef burgers
bacon, blue & cheddar cheeses
onion jam, pickles, tomatoes, lettuce
whole grain mustard, chipotle ketchup

breakfast tacos 6
includes salsa roja & salsa verde
pre-made, choose from:
chorizo, potato & cheese
egg, potato & cheese
bacon, egg & cheese

black & white popcorn 6
black truffle oil & white cheddar cheese

french toast shooters 4

passed mini-shakes 6
godiva white chocolate, grand marnier
& butterscotch schnapps

BAND/VENDOR MEALS

need to feed those vendors?

all vendor meals come with iced tea & water

bandwich bar (build your own) 20
deli meats & cheeses
veggies & condiments
fresh bread assortment
chips, potato salad & cookies

burger bar (build your own) 24
beef, chicken & veggie patties
veggies & condiments
brioche bread rolls
chips, potato salad & cookies

feel the love 22
baked beef & vegetable lasagnas
caesar salad & garlic bread
made from scratch, 10 guest minimum

YOUR DRESSING ROOM

choose any four

mini fruit cocktail
sweet tito's syrup

crudite platter
assorted house made dips

tomato bruschetta
mozzarella, basil, balsamic reduction
sliced baguette

red pepper hummus
vegetable crudite & pita

smoked salmon
whipped cream cheese & bagel chips

finger sandwiches
cucumber & cream cheese

spicy edamame

assorted dessert shots

petit fours

macaroons
with iced tea & water 22
with champagne 28

WANT MORE?

we're here for you, let your
wedding insider know
what your heart desires

we make it happen
whatever/whenever.

LIBATIONS

liberate your senses, let our team of expert libationists delight you
& keep the party going

pricing listed includes 5 hours of service

mixers include coke, diet coke, sprite, soda water, tonic, ginger ale, orange juice, cranberry & smart water
which are available as non-alcoholic beverages. standard pour of a mixer cocktail is 1.25 oz

W BAR SPIRITS

skyy, tanqueray, cruzan, jose cuervo
especial gold, dewar's white label, jack
daniel's, canadian club, hennessey v.s.

WINE

chardonnay, josh cellars
sauvignon blanc, kim crawford
pinot noir, deloach
red blend, souverain
bubbly, mumm napa brut prestige

BREWS

sam adams, blue moon, corona extra
shiner bock, heineken, heineken light
stella artois, st. pauli n.a.

W PREMIUM BAR SPIRITS

ketel one, bombay sapphire, bacardi
superior, 1800 reposado, johnnie walker
black, maker's mark, crown royal hennesy
v.s.o.p.

WINE

chardonnay, chalone gabilan
pinot grigio, stellina di notte
pinot noir, macmurray ranch
cabernet sauvignon, chateau ste. michelle
bubbly, bellavista franciacorta cuvee brut

BREWS

sam adams, blue moon, corona extra
shiner bock, heineken, heineken light stella
artois, st. pauli n.a.

hosted per person 60

add wine service with dinner 12

hosted per person 75

add wine service with dinner 15

BEER & WINE BAR

WINE

chardonnay, magnolia grove
cabernet sauvignon, magnolia grove
bubbly, la marca prosecco, italy

BREWS

Ninkasi IPA, Coors Light, Heineken,
Stella, Corona, Red Hook, Fat TireSt
Pauli Girl

soft drinks & bottled water

hosted per person 50

add wine service with dinner 10

RELAX & REWINE

bottle service for guests at tables or enhance your bar wine selection
pricing listed by the bottle only

RACY REDS

PINOT NOIR & BLENDS

J Lohr, California	62
Argyle Willamette Valley, Oregon	62
Domaine Serene, Oregon	90

Ponzi, California	90
Laurelhurst Cellars Lauris Noblis Red blend, Washington	62

CABERNET SAUVIGNON

Magnolia Grove, California	40
Canyon Road, California	42
chateau ste. michelle, Canoe Ridge Washington	62

Columbia Crest H3, Washington	62
Murphy Goode, California	62
Wild Horse, California	62
High Tower, Washington	90

MERLOT

Raymond, California	62
Alexandria Nicole Gravity Merlot, Washington	62
Stags Leap, California	62
Duckhorn, California	90

SYRAH

Reninger Helix Syrah, Washington	62
Watermill Syrah, Oregon	62
Januik Sayrah Lewis Vineyard, WA	90

WONDERFUL WHITES

CHARDONNAY

Magnolia Grove, California	40
Trinity Oaks, California	42
Vin du Lac, Washington	62
AMaurice, Washington	90

SAUVIGNON BLANC

Kim Crawford, New Zealand	62
Hall Sauvignon Blanc, California	62
Chimney Rock, Washington	90

PINOT GRIGIO

Smasne, Washington	42
J Vineyards, California	62
Castillo de Feliciano Vino Verano, WA	62

BUBBLY

la marca prosecco, Italy	42
Chandon Sparkling Wine, California	78
Schramsberg B de B, California	115
Monet et Chandon Champagne, France	115
Taittinger La Françoise, France	115

WANT MORE?

looking for something more? bottle service with spirits? a little kickstart before your guests arrive? a unity cocktail? a favorite drink you want to share with your guests?

let us know, we want your day to be unique & spectacular, just like you.

contact your wedding Insider for more details

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SEATTLE

ALL EYES ON YOU

wedding packages from PSAV presentation services
custom quotes can be prepared upon request

LED UPLIGHTING

set the mood with color

color uplights (12 in static color)	800
additional lights	45

colors can be changed individually with remote,
contact us for a custom quote colors can be
fully customized

LED LIGHT TREE

wash the room in a soft light with a dynamic
visual element

led light tree	250
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DOT WALL

Share your love:
project your video or initials on our wall of
dots

custom Dot Wall projection	250
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CUSTOM GOBO

display your initials or unique design on the
walls or dance floor in pure light

custom gobo design & lighting	300
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PIN SPOT LIGHTING

focus a beam of light on a centerpiece,
table or other design element

pin spot light	50
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MEMORIES PACKAGE

project a slideshow or video on a 10' screen

projection on one 8' screen	650
additional screens	350

DRAPING

soften the walls, make it plush

10 foot of draping	160
choose from black or sheer white (voile)	

CEREMONY SOUND

make sure everyone can hear those
special words

lapel microphone for officiant	
lapel microphone for groom	
handheld microphone for speeches	
skilled technician assistance	600

GREAT ROOM SOUND

make sure the party gets going

2 Speaker sound system	
handheld microphone	
MP3/iPod connection	400

ENTERTAINMENT PACKAGE

46" LCD TV	
DVD Player	
Sound	300
studio or social rooms only	

many other custom options are available, please contact us for additional information

preferred vendor list can be provided upon request