



small gatherings

Silver Cloud Hotel
Point Ruston

Curating Special Moments

Events Under Fifty Guests

Wedding Celebrations

Menu tasting & consultation for two people
First look private moment for wedding couple
One hour wedding rehearsal, based on availability
Wireless lavalier microphone during ceremony
Complimentary valet parking for one vehicle
Access to hotel public areas for photos
Dance floor (available in Onyx Room only)
Complimentary champagne toast
Special group discount on guestroom rates
Custom booking link for guestroom reservations

Special Occasions

Complimentary valet parking for one vehicle
Access to hotel public areas for photos
Dance floor (available in Onyx Room only)
Complimentary champagne toast
Special group discount on guestroom rates
Custom booking link for guestroom reservations

Venues

Waterview Terrace

Incorporate the South Sound's premier outdoor space in your celebration! Our covered terrace offers breathtaking waterfront views. The venue is equipped with ceiling heaters and a luxury fireplace to make this room ideal for events in any season. This uniquely designed space presents a beautiful backdrop for your wedding ceremony or special occasion.

Onyx Room

The Onyx Room invites ample natural light with floor to ceiling windows overlooking the water towards Dune Peninsula. Your wedding will flow effortlessly from the covered terrace into the adjacent Onyx Room to kick off your reception celebration!

Private Dining Room

An upscale private dining room is available for your rehearsal dinner or post-wedding brunch gathering. Our locally inspired space offers extensive water views and delectable cuisine for up to 18 guests.

Available Hours

Saturday & Sunday Event Hours: 10am to 2pm
Weekday (Mon - Thu) Event Hours: 6pm to 10pm
**Additional times may be available upon request*

Please inquire with the Sales Department for pricing and availability over specific dates. Setup fees may apply, starting at \$500. Labor fees may apply, based on capacity in venue spaces selected, starting at \$150.

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Catering Menus

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brunch**

**celebration
lunch**

**homestyle
dinner**

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dinner**

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wine
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Waterfront Brunch

Select one starter, two mains, one family style side, one dessert. Includes signature Silver Cloud coffee, tea, infused water service; \$80 per guest

Starters

Granola and Yogurt Parfait seasonal fruit, honey Greek yogurt

Lemon Ricotta Pancakes blueberry syrup

Banana Bread French Toast walnut brittle

Chorizo Quiche manchego, asparagus

Tuna Niçoise green beans, local albacore, tomatoes, boiled eggs, black olives, greens, herbed red wine vinaigrette

Chop Salad smoky bacon, roasted tomatoes, zesty ranch dressing

Seafood Bisque crab and shrimp crostini

Mains and Eggs

Waffle and Fried Chicken barrel aged maple, whipped butter

Local Lox Benedict caper and dill hollandaise, herb roasted potatoes

Smoked Ham Benedict chive hollandaise, herb roasted potatoes

Croque Madame ham, gruyère, mornay, sourdough, poached egg

Point Ruston BLTA thick cut bacon, romaine, tomato, avocado

Mushroom Frittata tomato relish, chive crème, herb roasted potatoes

Creole Crab Cakes frisée, preserved lemon, remoulade

Tomato and Saffron Risotto zucchini, peppers, basil

Family Style Sides

Heirloom Quinoa Salad marinated vegetables

Roasted Root Vegetables chive crème

Fresh Fruit Display minted yogurt

Fresh Pastry Basket whipped butters, seasonal jams

Desserts

Orange Blossom Panna Cotta sesame tuile

Huckleberry Cheesecake local honey

Cast Iron Baked Apple flaky crust, cinnamon ice cream

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Celebration Lunch

Select one salad or soup, one main course and one dessert. Includes fresh bread, signature Silver Cloud coffee and tea service; \$70 per guest.

Soup or Salads

Tomato & Basil Soup

Clam Chowder

Market Greens mixed baby lettuces, shaved fennel, pickled carrots, cucumber, radish, Point Ruston balsamic dressing

Point Ruston Caesar baby romaine, cherry tomato, shaved parmesan, garlic crouton, herbed Caesar dressing

Greek Salad feta, olive, smoked eggplant, roasted red peppers, toasted pine nuts

Mains

Miso Glazed Cod sweet potato purée, baby bok choy

Ribeye French Dip truffle potato wedges, roasted garlic au jus

Tarragon Roasted Salmon lemony herb couscous

Chicken Piccata caper, lemon, butter, bucatini

Mushroom Risotto chives, brandy, roasted garlic, spinach

Cast Iron Mac and Cheese pork belly, white cheddar, crispy onions

Shrimp Linguine creamy pesto, preserved lemon, blistered tomatoes

Desserts

Charred Peach Crème Brûlée bourbon cream

Flourless Chocolate Torte hazelnut butter

NW Berry Crumble brown butter ice cream

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Homestyle Dinner

Select two appetizers, two salads, two main courses and two desserts. Served family style; \$95 per guest.

Appetizers

Assorted Dips and Grilled Pita Breads

Antipasti Board cured meats, marinated vegetables, fresh crackers

Truffle Arancini fried risotto, goat cheese, garlic aioli

Tempura Shrimp togarashi dusted, dashi broth

Smoked Salmon Focaccia dill cream cheese, capers, pickled red onion

Ahi Poke Wontons garlic soy, wasabi aioli, pickled ginger

Pesto Chicken Popovers parmesan crisps

Salads

Point Ruston Caesar baby romaine, cherry tomato, shaved parmesan, garlic crouton, herbed Caesar dressing

Cobb Salad blue cheese, smoky bacon, roasted tomatoes, hard boiled eggs, roasted chicken, shaved radishes,

Greek Salad feta, olive, smoked eggplant, roasted red peppers, toasted pine nuts

Spinach and Apple toasted almond, gorgonzola, fig balsamic

Beet Salad citrus supremes, arugula, pickled fennel, honey goat cheese, dijon vinaigrette

Mains

Veal and Pork Bolognese rigatoni, pecorino cheese

Chicken Milanese angel hair pasta, parmesan

Herb Roasted Salmon almond green beans, lemon butter sauce

Roasted Chicken mushroom risotto, marsala jus

Braised Short Ribs red wine jus, roasted brussels, mascarpone mashed potatoes

Slow Roasted Prime Rib creamy horseradish, grilled asparagus, potato gratin

Desserts

Strawberry Rhubarb Pie vanilla bean ice cream

Roasted Apple Cobbler cinnamon ice cream

NW Berry Crumble brown butter ice cream

Cast Iron Cookie dark chocolate, salted caramel ice cream

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Celebration Dinner

Includes selection of two passed hors d'oeuvres. Select one salad or soup, one appetizer, one main course and dessert; \$90 per guest.

Salads and Soups

Baby Spinach *toasted walnuts, red grapes, pickled red onions, blue cheese, truffle balsamic*

Citrus Salad *bibb lettuce, watercress, orange and grapefruit segments, candied almonds, mint and ginger vinaigrette*

Point Ruston Caesar *baby romaine, cherry tomato, shaved parmesan, garlic crouton, herbed Caesar dressing*

Appetizers

Smoked Trout Focaccia *cured egg yolk, shaved asparagus, preserved lemon*

Prosciutto *rosé poached apricots, melon, pistachios, croccatini*

Chimichurri Steak Bruschetta *avocado, confit tomato, grilled bread*

Entrees

Prosciutto Pork Loin *peach mostarda, mascarpone mashed potato, cured figs*

Tarragon Roasted Salmon *preserved lemon risotto, charred asparagus, citrus butter*

Braised Short Ribs *red wine jus, roasted brussels, mascarpone mashed potatoes*

Shrimp Ravioli *charred corn and pepper relish, pancetta, creole cream*

Desserts

Cast Iron Baked Apple *cinnamon ice cream*

Flourless Chocolate Torte *hazelnut butter*

NW Berry Crumble *brown butter ice cream*

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Northwest Wine Evening

Includes selection of four passed hors d'oeuvres. Select one salad or soup, one appetizer, two main courses and dessert. Curated wine pairings included with each course; \$140 per guest (\$110 per guest without wine service).

Salads and Soups

Beet Salad arugula, honey goat cheese, hazelnuts

Baby Spinach toasted walnuts, red grapes, pickled red onions, blue cheese, truffle balsamic

Citrus Salad bibb lettuce, watercress, orange and grapefruit segments, candied almonds, mint and ginger vinaigrette

Point Ruston Caesar baby romaine, cherry tomato, shaved parmesan, garlic crouton, herbed Caesar dressing

Appetizers

Tiger Prawns posole, hominy, pasilla chilies, pickled radish

Crispy Pork Belly carrot and ginger purée, five spice, chili vinegar

Smoked Trout Focaccia cured egg yolk, shaved asparagus, preserved lemon

Prosciutto rosé poached apricots, melon, pistachios, croccatini

Chimichurri Steak Bruschetta avocado, confit tomato, grilled bread

Entrees

Grilled Filet Mignon confit mushrooms, onion tartlet, cabernet demi

Furikake Seared Tuna wasabi mashed potato, miso bok choy, ginger butter

Prosciutto Pork Loin peach mostarda, mascarpone mashed potato, cured figs

Tarragon Roasted Salmon preserved lemon risotto, charred asparagus, citrus butter

Stout Braised Short Ribs roasted garlic mashed potatoes, cippolini onions

Shrimp Ravioli charred corn and pepper relish, pancetta, creole cream

Desserts

Cast Iron Baked Apple cinnamon ice cream

Charred Peach Crème Brûlée bourbon cream

Flourless Chocolate Torte hazelnut butter

NW Berry Crumble brown butter ice cream

Almond Cheesecake huckleberry coulis

FOOD AND BEVERAGE MINIMUM

Food & Beverage Minimums are set in accordance with the agreed upon number of guests and nature of the event. Should the food and beverage minimum not be achieved, the remainder will be billed to the Event as room rental. The food and beverage minimum does not include room service, restaurant or bar usage, service charge, tax, labor charges, audiovisual equipment, parking or any other miscellaneous charges incurred.

TAXES AND SERVICE CHARGE

A customary 22% taxable service charge plus applicable sales tax will be applied to all pricing. Silver Cloud Hotels retains one hundred percent of this service charge. We strive to be an employer of choice and our servers and bartenders are paid a base wage, benefits, plus a commission based on sales.

MENU SELECTION & FINAL GUARANTEE

Menu selections must be submitted to Hotel thirty (30) days prior to the event date. A final guaranteed attendance number is required for all events and must be submitted to the Hotel at least ten (10) business days prior to the event date. This number will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the originally expected attendee number listed on the agreement or the actual attendee number, whichever is higher, will be used and charged accordingly.

FOOD AND BEVERAGE POLICY

The Hotel does not permit outside food and beverage in the event space rented.

LEFTOVER FOOD AND BEVERAGE POLICY

For the health and safety of our clients, and for liability reasons, the Hotel does not package or provide to go containers for leftover food. Any food leftover from the event may not be taken out of the event space.

AUDIO VISUAL EQUIPMENT

The Hotel will arrange rental of audiovisual equipment requested for the Event. All equipment rentals are subject to sales tax and service charge. All audiovisual equipment orders must be confirmed at least ten (10) business days prior to the event date. The Event is responsible for all rental and labor charges incurred. Any audiovisual items cancelled within 48 hours of Event will be charged at full rental.

SECURITY

The Event is responsible for the safe keeping of items in the event space. The Hotel is not responsible for any items stored in the event space or left behind in the event space. Any unclaimed items will be discarded two (2) days after the agreed event date(s) conclude.

EVENT DAYTIME PARKING

Onsite valet parking is available on a first come, first served basis at the Hotel. Daytime parking is offered at a rate of \$15.00 plus tax per day for event attendees. Parking rates are subject to change without notice. Event parking is not able to be guaranteed and is subject to availability.

ADD-ON ITEMS

Any items added day of event will be charged to your account and processed accordingly. Some items ordered may be charged per consumption.

DEPOSIT SCHEDULE & PAYMENT LINKS

The Hotel requires a non-refundable deposit which represents 25% of total estimated banquet charges (total food & beverage minimum, setup fees and meeting room rental) from the event, upon signature of this agreement, in order to secure event space accordingly. This deposit will apply towards the event's total estimated charges. The remaining balance is due sixty (60) days prior to the event date. Full payment of the remaining total will be required upon the conclusion of the event.

DAMAGES

The Event is responsible for any damages incurred to the Hotel (including those involving the use of any independent contractor arranged by the Event or their representative).

NON-SMOKING POLICY

The Silver Cloud Hotel Tacoma at Point Ruston Waterfront is a 100% non-smoking hotel. There are areas outside of the hotel where guests are permitted to smoke. Washington State law prohibits smoking within 25 feet of entrances, exits, windows that open, and ventilation intakes that serve enclosed areas where smoking is prohibited.

PET POLICY

The Silver Cloud Hotel Tacoma at Point Ruston Waterfront does not allow animals in the hotel unless they are trained service animals. Pets are not permitted on the premises.

GENERAL CONDITIONS

Hotel policies may change in accordance with event requirements. All prices are subject to change without notification. Menus are subject to adjustments based on seasonality and product availability.