

2021-2022

# Wedding PACKAGES



**F** THE EDGEWATER  
A NOBLE HOUSE HOTEL





## THE EDGEWATER WEDDING PACKAGES INCLUDE

- Overnight accommodations for the wedding couple in a waterfront room\*
- Dressing rooms for the wedding couple
- Menu tasting
- Up to 9 hotel rooms at a discounted rate
- Dedicated banquet staff
- Reception facility for up to six hours
- Two hours set-up time
- Ceremony fee included
- Ceremony rehearsal\*\*
- Butler passed hors d'oeuvres service
- Tableside wine service
- Complimentary cake cutting & service
- Tables, chairs, and a selection of linen colors
- All tableware & glassware
- Votive candles & tea lights
- Dance floor
- Set-up, clean-up, & tear-down of event

\*Olympic ballroom wedding only.

\*\*Based on availability.

# DRESSING ROOM MENUS

PRICED TO SERVE 4 GUESTS.



## À LA CARTE

### tuna tacos\*

\$25

avocado, sriracha aioli

### lobster sliders

\$30

brioche, crispy jalapeño

### tuna poke\*

\$34

seaweed salad, cucumber, avocado, rice cracker

### wagyu beef sliders

\$20

animal style

### lettuce wraps\*\*

\$26

pulled chicken, asian slaw, rice noodles, roasted peanuts, cilantro, sesame ponzu

### charcuterie & cheese

\$34

assorted salumi, local cheese, apple & fig mostarda, olives, crisps

### lentil hummus

\$30

marinated veggies, olives, feta, pita

### sliced fruit & berries GF

\$28

maple vanilla yogurt

### assorted truffles & chocolate-dipped strawberries\*\* GF

\$38

four to six pieces per person

## BEVERAGES

### apples & suds

6 FOR \$42

iced bucket of local ciders & craft beers

### mimosa station

\$68

one bottle of sparkling wine, orange juice, cranberry juice, peach nectar, fresh strawberries, raspberries

### flavored waters

\$30 PER GALLON

SERVES 20 GUESTS

cucumber & mint, raspberry & lemon, or melon & citrus

**SPECIAL DIETARY REQUIREMENTS:** Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

\*This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*\*This item contains nuts or nut products. Subject to local sales tax and service charge. Valid through 12/31/22.



# HORS D'OEUVRES

## HOT HORS D'OEUVRES

miniature crab cakes

garlic & citrus-roasted lamb chops\* GF

mint chimichurri

bacon-wrapped scallops GF

maple & mustard glaze

mushroom & gruyere flatbread

truffle, chive

thai chicken sate\*\* GF

peanut-coconut sauce

wagyu beef sliders

animal style

chicken potstickers

sesame ponzu

spanakopita

crispy phyllo-wrapped spinach & feta

crispy paella croquette

shrimp, chicken, chorizo, saffron rice

miniature beef wellington

classic preparation

crispy vegetable spring rolls

sweet & spicy chile sauce



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# HORS D'OEUVRES

## COLD HORS D'OEUVRES

**poached lemon shrimp** GF  
smoky cocktail sauce

**dungeness crab tostada**  
avocado, tomato, cilantro, corn tortilla

**raw oysters on the half shell\*** GF  
*available october through may*  
cucumber mignonette

**ahi tuna tartare\***  
sesame ponzu, crisp wonton

**washington apple crostini\*\***  
walnut, blue cheese

**roasted tomato bruschetta**  
olive, goat cheese, basil, virgin olive oil

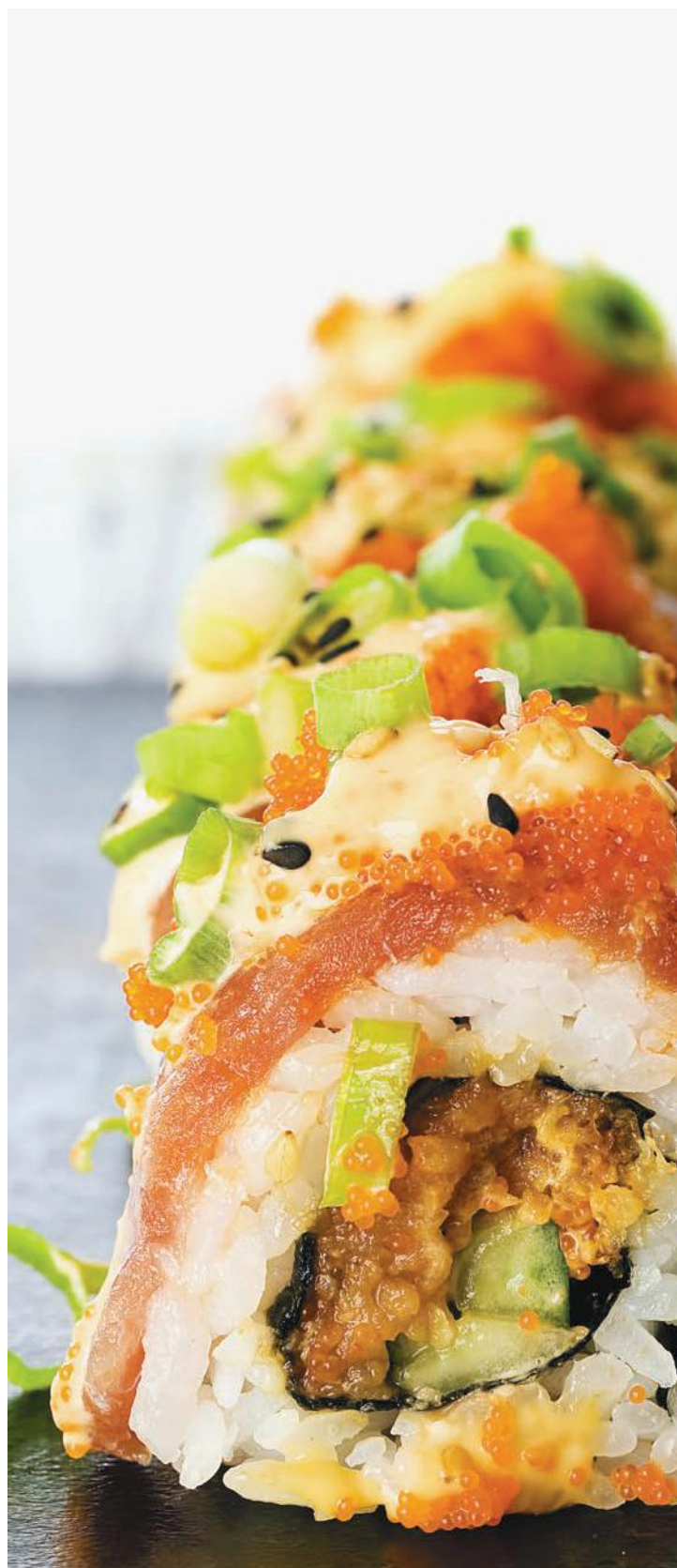
**chilled cucumber cups** GF  
sweet & spicy vegetable relish

**maine lobster crostini\***  
lemon aioli, herbs

## SUSHI MAKI

**spicy tuna\*** GF  
wasabi aioli, soy

**assorted vegetable** GF  
wasabi aioli, soy



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## PACKAGE 1

# Something Blue

**150 PER PERSON**

Choose three hors d'oeuvres

Choose three plated dinner entrées or buffet menu

Five hour preferred beer & wine package (Edgewater selection)



# WEDDING PLATED MENU

INCLUDES SALAD, ENTRÉE, FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, & ASSORTED TEAVANA TEA.

## SALADS

### caesar salad\*

romaine, parmesan, crouton, traditional dressing

### baby arugula\*\* GF

goat cheese, raspberries, candied pecans, sherry & honey vinaigrette

### butter lettuce GF

sun-dried apricot, feta, pumpkin seeds, cilantro ranch

## ENTRÉES

### citrus & garlic-roasted chicken breast GF

whipped potato, herb roasted vegetables, lemon, herb pan sauce

### crisp roasted pork loin GF

red potato & bacon hash, braised red cabbage, washington apple sauce, maple-mustard glaze

### grilled sirloin of beef\* GF

smashed red potatoes, mushroom ragout, sautéed broccolini, grain mustard demi-glace

### miso-glazed alaskan cod GF

baby bok choy, roasted eggplant, sweet potato fondue, charred scallion, soy butter

### roasted king salmon GF

local honey glaze, root vegetable hash, asparagus, lemon & horseradish beurre blanc

### wild mushroom ravioli

cultivated & foraged mushrooms, roasted asparagus, tomato, goat cheese fondue

### six seven miso-glazed tofu GF

seasonal accompaniments

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# WEDDING BUFFET

INCLUDES FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, & ASSORTED TEAVANA TEA.

## arugula salad\*\* GF

beet, tomato, blue cheese, walnut,  
white balsamic vinaigrette

## classic caesar salad\*

## roasted potatoes GF

caramelized onions, thyme

## seasonal vegetables GF

## roasted salmon GF

spinach, tomato, basil, parmesan, saffron-tomato coulis

## chicken breast GF

mushroom, leek, fennel ragout

## wild mushroom ravioli

cultivated & foraged mushrooms, roasted asparagus,  
tomato, goat cheese fondue

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Bar packages will include Edgewater selection of up to five wines, domestic, craft and imported beers, soft drinks, juice and mineral water, as well as tableside wine service. Bar packages do not include champagne toasts, shots, or doubles. A \$75 per hour per bartender fee applies. A 20% service charge and tax will be applied to the package pricing. Pricing is subject to change and will be confirmed 90 days prior to the event.

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## PACKAGE 2

# Ever After

175 PER PERSON

Choose four hors d'oeuvres

Choose three plated dinner entrées or buffet menu

Five hour preferred beer & wine package (client selection)



# WEDDING PLATED MENU

INCLUDES SALAD, ENTRÉE, FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, & ASSORTED TEAVANA TEA.

## SALADS

### caesar salad\*

romaine, parmesan, crouton, traditional dressing

### washington apple & oregon blue\*\* GF

baby spinach, local apple, oregon blue cheese, roasted walnut, white balsamic vinaigrette

### baby arugula\*\* GF

goat cheese, raspberries, candied pecans, sherry & honey vinaigrette

### butter lettuce GF

sun-dried apricot, feta, pumpkin seeds, cilantro ranch

## ENTRÉES

### roasted king salmon GF

local honey glaze, root vegetable hash, asparagus, lemon & horseradish beurre blanc

### slow roasted beef short rib GF

reek & potato purée, brussels sprouts, roasted carrots, rich braising jus

### filet of beef\* GF

whipped potato, mushroom ragout, asparagus, roasted tomato, red wine demi-glace

### halibut GF

*available may through october*

sweet corn succotash, grilled asparagus, kale pesto, summer tomato relish

### six seven miso-glazed tofu GF

seasonal accompaniments

### crispy parmesan risotto cake

roasted squash & vegetable ragout, sautéed spinach, plum tomato coulis

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# WEDDING BUFFET

INCLUDES FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, & ASSORTED TEAVANA TEA.

## arugula salad\*\* GF

beet, tomato, blue cheese, walnut,  
white balsamic vinaigrette

## mini iceberg wedges GF

tomato, smoked bacon, cilantro ranch, blue cheese

## marinated asparagus GF

shaved fennel, lemon, truffle

## vine-ripened tomato & mozzarella salad GF

olive oil, basil, balsamic

## seasonal vegetables GF

## garlic whipped potatoes GF

## applewood smoked chicken gnocchi GF

spinach, tomato, basil, parmesan

## herb-roasted beef tenderloin\*

mushroom ragout, red wine jus

## king salmon GF

spinach, tomato, basil, parmesan, saffron-tomato coulis

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# PREMIUM WINES

## SPARKLING

prosecco, mionetto brut, italy  
sparkling, domaine ste. michelle brut, wa  
sparkling, chandon rosé brut

## WHITE

pinot grigio, alto vento, italy  
sauvignon blanc, ferrari-carano “fume”, ca  
chenin blanc/viognier, pine ridge, ca  
chardonnay, meiommi, ca

## PINK

rosé, gerard bertrand “côte des roses,” france

## RED

pinot noir, elouan, or  
merlot, tangley oaks, ca  
malbec, terrazas “reserva,” argentina  
blend, seven falls “rapid reds,” wa  
cabernet sauvignon, newton “skyside,” ca



# CHILDREN'S MENU

\$30 PER CHILD UP TO 12 YEARS OF AGE. SERVED WITH FRUIT AND TATER TOTS, WITH CHOICE OF MILK, JUICE, OR SODA.  
SALAD OPTIONAL AND AVAILABLE UPON REQUEST.

## ENTRÉES

six seven mac & cheese

cheddar sliders

crispy chicken tenders

grilled chicken tenders

## DESSERT

kid's scoop of vanilla ice cream  
with strawberries

# VENDOR MEALS

\$35 PER PERSON. MUST BE ORDERED IN ADVANCE.

## ENTRÉES

caesar or cobb salad <sup>GF</sup>  
*choice of:* grilled chicken or shrimp

pasta with roasted vegetables  
& tomato basil coulis  
*choice of:* grilled chicken or shrimp

club sandwich  
*choice of:* grilled chicken or salmon  
house-made chips

roasted veggie & tofu wrap  
lentil hummus, green salad

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WEDDING

*Add-Ons*





# RECEPTION DISPLAYS

EACH DISPLAY SERVES 25 PEOPLE.

## imported & domestic cheese display\*\*

GF W/O CRACKERS

\$450

semisoft, cheddar, blue & goat cheeses, strawberries, grapes, roasted nuts, crackers

## farmstand veggies GF

\$350

assortment of raw/grilled/pickled vegetables, virgin olive oil, lemon, tzatziki, cilantro ranch

## charcuterie board GF W/O CRACKERS/BAGUETTE

\$425

assorted salumi, fresh mozzarella, provolone, artichokes, olives, toasted marinated peppers, basil pesto, baguette, crackers

## the med GF W/O PITA

\$375

lentil hummus, quinoa tabbouleh, tzatziki, roasted tomatoes & asparagus, cucumber salad, grilled pita, marinated olives, feta

## assorted sushi & sashimi boat\*\* GF

\$1000

california rolls, vegetable rolls, spicy tuna, nigiri sushi, sashimi, soy sauce, wasabi, pickled ginger

## poke bar\*

\$500

tuna, salmon, and edamame poke, wakame seaweed, cucumber salad, avocado, rice crackers



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# LATE NIGHT SNACKS

MUST BE PRE-ORDERED. MINIMUM OF 25 ORDERS PER ITEM/TWO DOZEN PER ITEM.

## wagyu beef sliders

**\$60 PER DOZEN**

animal style

## pulled pork sliders

**\$56 PER DOZEN**

carolina barbeque, house slaw

## street tacos GF

**\$16 PER PERSON**

*cilantro lime chicken or pork al pastor*

corn tortillas, cabbage slaw, pickled vegetables, guacamole, sour cream

## flatbread pizza

**\$8 PER PERSON**

*roasted vegetable*

carolina barbeque, house slaw

*classic pepperoni*

carolina barbeque, house slaw

## crispy potato wedges GF

*classic*

**\$8 PER PERSON**

sea salt, ketchup

*fancy*

**\$10 PER PERSON**

truffle, parmesan

*last call*

**\$12 PER PERSON**

short rib gravy, local cheddar, herbs



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# LIBATIONS

## CALL BAR

ADDITIONAL \$6 PER PERSON, PER HOUR ADDED  
ONTO THE PACKAGE PRICE.

sobieski vodka  
castillo white rum  
sauza gold tequila  
gordon's gin  
jim beam bourbon  
canadian club blended whiskey  
j. walker "red label" scotch  
presidente brandy

## PREMIUM BAR

ADDITIONAL \$8 PER PERSON, PER HOUR ADDED  
ONTO THE PACKAGE PRICE.

ketel one vodka  
bacardi superior rum  
cazadores blanco tequila  
tanqueray gin  
bulleit bourbon  
crown royal blended whiskey  
dewar's "white label" scotch  
hennessy v.s cognac

## SIGNATURE COCKTAILS

CHARGED ON CONSUMPTION.

### moscow mule

\$13

ketel one vodka, fever tree ginger beer, lime juice

### pineapple-infused martini

\$13

fresh pineapple-infused sobieski vodka

### barrel-aged old fashioned

\$15

crown royal rye, demerara sugar, orange bitters,  
angostura bitters

### six seven paloma

\$15

don julio reposado tequila, hibiscus & grapefruit syrup, soda

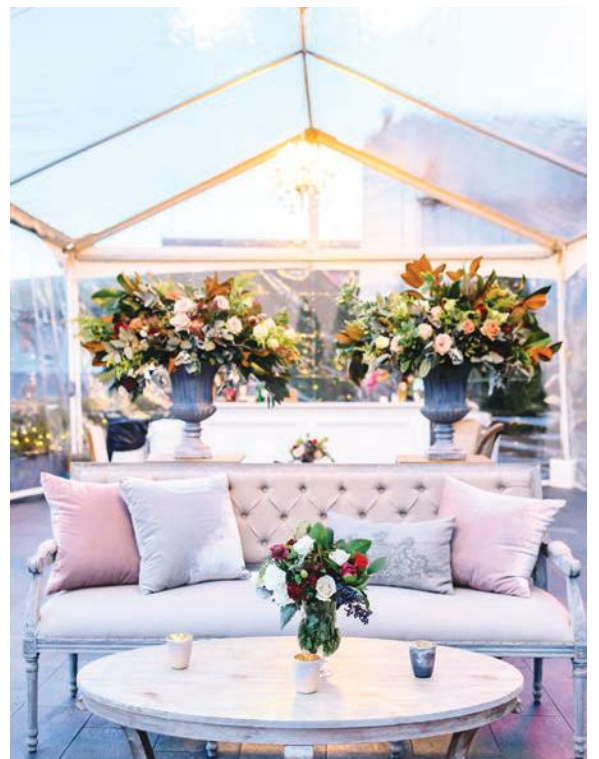
### french 75

\$14

tanqueray gin, lemon juice, simple syrup, champagne







# À LA CARTE

## CHAMPAGNE

### bookcase or table display

**\$250**

additional consumption cost based on selected champagne.

### tower

**\$400**

additional consumption cost based on selected champagne.

includes rental of champagne coupe glasses.

### tray passed toast

consumption cost of selected champagne.

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### pipe and drape

**\$500**

to cover the set reception tables during the ceremony.  
ivory and white available.

### dance floor set during one hour room flip

**\$500**

otherwise dance floor will be preset during the ceremony.

### additional reception time

**\$250 PER HOUR**

### heaters for terrace patio

**\$125 PER HEATER**





# WEDDING & CATERING POLICIES

## FOOD & BEVERAGE SERVICES

To ensure complete planning, we will be asking for menu selections 30 days prior to your event. Entrée selections on all plated banquet menus are limited to two choices plus a vegetarian or vegan option. You will be required to inform your catering representative the specific entrée counts requested for your guests 14 days prior to your function. To ensure your event will flow smoothly, the client agrees to provide color-coded place cards, which indicate each guest's entree selection. Accommodations can be made for special religious or dietary restrictions, but need to be pre-ordered. A bartender fee of \$75 per hour will be charged. There is a two-hour minimum charge for all bars. All banquet prices are subject to a 20% service charge and applicable state sales tax. Washington State Law requires that the service charge be taxed.

## DEPOSITS & PAYMENTS

All events are required to place a contracted deposit determined at the time of booking. A payment plan will be outlined in your event contract. All payments made by credit card are subject to a three percent (3%) convenience fee.

## GUARANTEES & CANCELLATIONS

A guarantee of attendance is required 14 days in advance of your catered function. Your final bill will reflect the guaranteed numbers or actual attendance - whichever is greater. The hotel will prepare for 5% above your guaranteed number. In the event that you cancel your booking, a cancellation fee will be charged. Cancellation policies are stated in the contract.

## PARKING

The Edgewater parking lot is valet only and is located in front of the hotel. Availability of parking at The Edgewater lot is based on a first come, first served basis and is not guaranteed. Parking prices at The Edgewater are \$12 per hour with a maximum charge of \$72 a day. If you choose to host parking for your guests, a discounted rate is available. Please speak to your catering manager for details. Twenty-four hour parking for overnight hotel guests, with in and out privileges, is \$52 plus applicable state sales tax per day. Parking rates do not include gratuity.

## DECORATIONS, MUSIC, & ENTERTAINMENT

Our catering staff will be happy to provide recommendations for vendors to meet your music, entertainment, and floral needs. For events in the Olympic ballroom and Terrace room, tent rentals must be coordinated solely through the hotel with your catering manager. No glitter, confetti, or open flames are permitted. For the comfort of all our hotel guests, music must end no later than the appointed times for the specific banquet room. Your contract will indicate this time. All decorative items must be removed from the banquet space at the end of the event. The Edgewater is not responsible for items that have been left behind in the banquet space. Any items left behind will be disposed of by the hotel.





## *Photography Credits*

Courtney Bowlden Photography

Lloyd Photographers

O'Malley Photographers

Sarah Anne Photography

Steven Zhang Photography