



THE LODGE
AT ST. EDWARD PARK

SAY I DO AT THE LODGE





THE LODGE

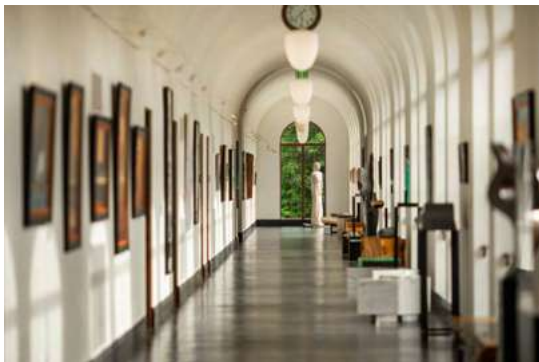
AT ST. EDWARD PARK

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 150 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 Executive Chef Kevin Benner.
- 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 150 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. 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 PACAKGE

- Indoor or Outdoor Ceremony (includes indoor backup space)
- Bamboo Garden Chairs
- 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
- Table Numbers, Stands + Votive Candles
- Dance Floor
- Setup + Teardown
- One-Hour Rehearsal



ENHANCEMENTS

- Ceremony Sound Packages
- Specialty Linens
- Draping + Lighting Options
- Upgraded Chairs
- Lounge Furniture
- Room Flip from Ceremony to Reception
- Tenting
- Tonsorium Bar
- After Parties





WEDDING MENUS

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

The Lodge at St. Edward offers an unmatched catering experience for your celebration. Cultivated by our acclaimed Executive Chef, Kevin Benner, menus reflect the bounty of our region and showcase hyper-seasonal dishes. Chef Kevin 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 Kevin 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. Prior to joining the team at Cedar and Elm, Benner was executive chef at AQUA by El Gaucho where he first worked with Chef Jason Wilson. His appreciation for seasonality, sustainable sourcing, and harvesting have always been a part of the food he creates and serves.



CATERING HIGHLIGHTS

- Menus crafted by award-winning chef Kevin Benner
- 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 / \$95 PER GUEST / 25 GUEST MINIMUM

Includes artisan seeded rolls + sea salt whipped herb 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*
- Citrus Gravlax of King Salmon** roasted fingerling potato, crème fraiche and smoked caviar *gf*
- Grilled Blue Prawn Skewers** cucumber gazpacho vinaigrette
- Washington Coast Albacore Carpaccio** Romaine lettuce cup, snap pea slaw, ginger sesame dressing
- Grilled Washington Beef Striploin Skewers** kale horseradish pesto *gf, df*
- Zucchini, Lemon + Basil Fritters** charred romesco sauce *veg, gf*
- Woodstone Roasted + Harissa Spiced Carrots** sweet pea pesto, toasted chiles *gf, df*
- Heirloom Tomato Tart** corn pudding, fava bean, summer savory
- Wild Mushroom and Truffled Fontina Arancini** garden herb emulsion
- Chickpea Cake** summer squash ratatouille, candied olive *gf, vegan*
- Farm Fresh Eggs** deviled, garden herbs, smoked salmon rillettes *gf*



SALAD COURSE

(select one)

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



ENTREE COURSE

(select two entrées + one vegetarian entrée)

- Sear'd Dayboat Scallops** strawberry salsa verde, romano bean succotash, creamy polenta
- Porcini Crusted Sable Fish** sautéed Tuscan kale, Calabrian chilies, truffled cauliflower
- Roasted Organic Chicken** foraged mushroom pain perdu, haricots vert
- Washington Beef Short Rib** braised for 48 hours, roasted carrots, creamed spinach, whipped potatoes
- Grilled Washington Strip Loin** beet mustard, roasted potatoes, cabernet sauce
- Wild King Salmon** corn pudding, chanterelles, fig butter, braised greens
- Potato Gnocchi Fresca** charred scallion puree, jack mountain bacon, baby kale
- Sweet Corn Risotto** summer beans, roasted tomato, garden peppers *v, gf*
- English Pea Ravioli** Washington asparagus, Tokyo turnips, fromage blanc
- Asado Roasted Eggplant** summer squash, braised heirloom tomato, green garbanzos



ENHANCEMENTS

MAKE IT A DUET - \$10 (select one)

- Six Ounce Filet + Butter Poached Blue Prawns** strawberry salsa verde, romano bean succotash, creamy polenta
- Braised Short Rib + Wild Salmon** roasted carrots, creamed spinach, whipped potatoes
- Beer battered Cod + Roast Chicken Breast** corn pudding, chanterelles, fig butter, braised greens

ADD A PLATED APPETIZER COURSE - \$15 (select one)

- Beet Carpaccio** burrata, pistachio, white balsamic vinaigrette *veg*
- Grilled Stone Fruits** marinated tomatoes, olives, peppers, sunflower crumble *gf*
- Truffle Scented Cauliflower Soup** crispy artichoke hearts, bacon brittle *veg, gf*
- "Peas + Carrots"** harissa roasted organic carrots, manchego, pea butter, almonds *gf*

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 SERVICE / 25 GUEST MINIMUM

TWO ENTRÉES (ONE ENTRÉE + ONE VEGETARIAN ENTRÉE) - \$90 PER GUEST

THREE ENTRÉES (TWO ENTRÉES + ONE VEGETARIAN ENTRÉE) - \$100 PER GUEST

FAMILY STYLE (TWO ENTRÉE + ONE VEGETARIAN) - \$115 PER GUEST

Includes artisan seeded rolls + sea salt whipped herb 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*

Citrus Gravlax of King Salmon roasted fingerling potato, crème fraîche and smoked caviar *gf*

Grilled Blue Prawn Skewers cucumber gazpacho vinaigrette

Washington Coast Albacore Carpaccio Romaine lettuce cup, snap pea slaw, ginger sesame dressing

Grilled Washington Beef Striploin Skewers kale horseradish pesto *gf, df*

Zucchini, Lemon + Basil Fritters charred romesco sauce *veg, gf*

Woodstone Roasted + Harissa Spiced Carrots sweet pea pesto, toasted chiles *gf, df*

Heirloom Tomato Tart corn pudding, fava bean, summer savory

Wild Mushroom and Truffled Fontina Arancini garden herb emulsion

Chickpea Cake summer squash ratatouille, candied olive *gf, vegan*

Farm Fresh Eggs deviled, garden herbs, smoked salmon rillettes *gf*

SALADS (SELECT TWO)

Heirloom Tomatoes basil, black truffle ricotta, aged balsamic, Sardinian Olive oil *veg, gf (hyper-seasonal)*

Garden Vegetable crisp romaine, endive, arugula, green goddess dressing *v, gf*

Baby Spinach Greens local strawberries, pickled rhubarb, cucumber, lemon poppyseed dressing *gf*

Grilled Asparagus sauce gribiche, charred spring onions, pancetta cotta

Roasted Summer Stone Fruits Crisphead lettuce, blue cheese, diced cucumbers, honey poached mustard seed

SIDES (SELECT TWO)

Harissa Roasted Carrots almonds, cilantro *v, gf*

Succotash fire roasted corn, sweet peppers, zucchini, tomatoes *v, gf*

Roasted Garlic + Chile Sauteed Dinosaur Kale preserved lemon, currants *veg, gf*

Creamy Whipped Potatoes chives *veg*

Spring Onion+ Thyme Creamy Grits *veg, gf*

Asado Roasted Eggplant summer squash, braised heirloom tomato, green garbanzos

Stir-Fried Ancient Grains mustard greens, pea vines, hen of the woods mushroom *v, gf*



ENTREES

Herb Roasted Wild King Salmon corn pudding, chanterelles, figs

Porcini Crusted Sable Fish sautéed Tuscan kale, Calabrian chilies, truffled cauliflower

Roasted Organic Chicken heirloom tomatoes, wilted spinach

Grilled Anderson Valley Lamb Chops rosemary chimichurri, fava beans, baby radishes

Braised Washington Beef Short Ribs roasted carrots, cabernet sauce

Grilled Washington Strip Loin roasted beet mustard, creamed kale

English Pea Ravioli Washington asparagus, Tokyo turnips, fromage blanc

Woodstone Roasted Sound Sustainable Farms Cauliflower black garlic, romesco, baby arugula

ENHANCEMENTS

Soup - \$10 (select one)

Twin sisters Summer Corn squash pesto, marinated beans

Sweet Pea carrot dumpling, basil

Truffle Scented Cauliflower crispy artichoke hearts, bacon brittle

Additional Salad or Side - \$8

Artisan Cheese Board - \$15

Various Local + PNW Cheeses, house-made compotes, crackers, preserves *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, CHEF'S ELEVATED TAKE ON CLASSIC COMFORT FOOD IS JUST WHAT YOU NEED TO GET BACK OUT ON THE DANCE FLOOR.



BITES

PASSED OR DISPLAYED

\$60 PER DOZEN (THREE DOZEN MINIMUM PER ITEM)

Fried Chicken + Waffle honey mustard, maple butter

Mini Corn Dogs andouille sausage, jalapeno ketchup

Pork Belly Lettuce Cups carrot slaw, pickled onion

Pretzel Bun Sliders corned beef, Swiss cheese, 1000 island

Hoisin BBQ Portobello Buns green onions, sambal, cashews

Tater Tots truffle aioli *veg, gf*



WOODFIRED PIZZAS

\$25 EACH (6 SLICES)

Gluten free crusts available upon advanced request

Woodfired Margherita mozzarella, tomato, basil *veg*

Classic Style Four Cheese pepperoni, olive tapenade



SWEET TREATS

\$60 PER DOZEN (THREE DOZEN MINIMUM PER ITEM)

Assorted Macaroons seasonal flavors

Donut Holes cinnamon sugar

Chocolate Chip Cookies fresh baked

Lemon Bars fresh berries

Almond Financier Cake lavender, honey

Strawberry Rhubarb Crumble brown sugar, toasted oat

Brownies semi-sweet chocolate, powdered sugar

Carrot Cake Bites apple pie spice, cream cheese frosting

Lemon Cheesecake graham cracker, candied ginger



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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, PER BARTENDER (TWO-HOUR MINIMUM)



LODGE SPECIALTY COCKTAILS

St. Edward Sangria – Blanco \$13

Riesling, Cachaca, Seasonal Fruit, Citrus, Lemon Verbena, Ginger Beer, Edible Blossoms

St. Edward Sangria – Rojo \$13

Garnacha, Brandy, Seasonal Fruit, Caramelized Citrus, Ginger Beer, Fresh Garden Herbs

Lake Washington Rickey \$14

Woodinville Bourbon, Fresh-Squeezed Lime, San Juan Rainier Cherry Seltzer

Thyme to Sparkle \$14

Treverri Sparkling Rosé, Sidetrack Cassis Liqueur, Raspberry Eau de Vie, Fresh Thyme

Vesper Sunset \$15

Hibiscus-infused Gin, Vodka, Lillet, Lemon Spiral

Westminster Confessor \$15

Plymouth Sloe Gin, Calvados, Lemon Juice, Demerara Sugar, Orange Bitters



WINE

House Wine \$44 per bottle

Red Cabernet Sauvignon, Merlot

White Chardonnay, Sauvignon Blanc, Riesling

Sparkling Brut

Signature Wine \$58 per bottle

Red Cabernet Sauvignon, Merlot, Syrah, Bordeaux Blend

White Chardonnay, Sauvignon Blanc, Riesling, Pinot Grigio

Sparkling Faire La Fete Cremant de Limoux



COCKTAILS

(HOST/NO HOST)

House \$12/\$16.50

Signature \$14/\$19

Local PNW Craft \$16/\$22

San Juan Seltzers \$9 /\$12.50

San Juan Cocktails \$12/\$16.50

Glass Distillery Vodka Sodas \$12/\$16.50

House-Bottled Cocktails \$16/\$22



BEER

(HOST/NO HOST)

Domestic Bottled + Canned Beer \$7/\$10

Imports + Local Craft Selections \$8/\$11



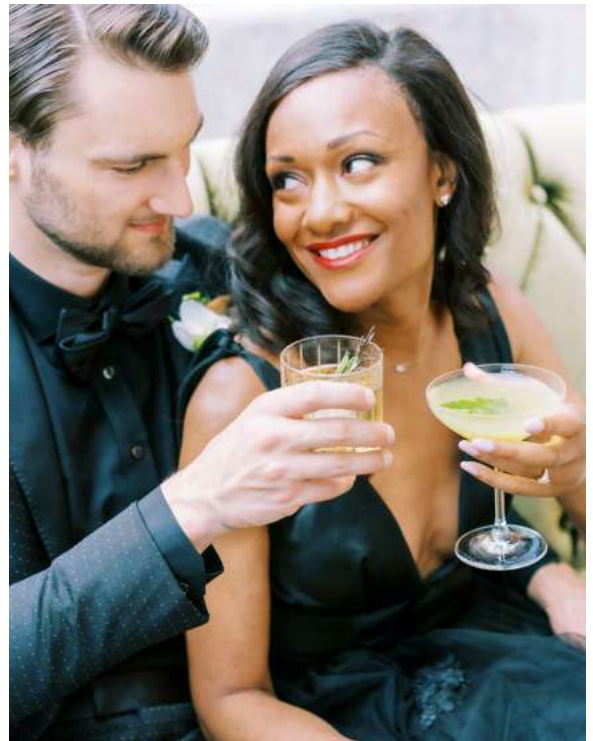
NON-ALCOHOLIC

(HOST/NO HOST)

Soft Drinks + Juices \$4/\$5.50

Ginger Beer + Fever Tree Products \$5/\$7

Bottled Waters \$4/\$5.50



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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!

25 GUEST MINIMUM

All brunch menus include fresh baked pastries, muffins, croissants, Starbucks coffee + Teavana tea, orange + grapefruit juice



ST. EDWARD BRUNCH

\$65 PER GUEST

FOR THE TABLE

Fresh Berries + Seasonal Fruit v

Mixed Greens simple lemon vinaigrette, fresh herbs v

Herbed Tabbouleh Salad baby spinach, blueberries, smoked salmon lox

Orange ginger tapioca porridge strawberry rhubarb jam, toasted oats veg

Brioche French Toast maple syrup, whipped cream, berries veg

ENTREES (SELECT TWO)

Buttermilk fried Chicken lemon thyme, smoked maple honey

Slow Roasted King Salmon roasted fennel and leeks, heirloom tomatoes, wilted spinach gf

Shrimp & Grits andouille sausage, romesco, baby arugula gf

Ancient Grains Banana Pancakes toasted coconut, maple syrup

Corned beef hash poached hen egg, charred peppers, spring onions, bearnaise

Hen of the Woods Mushroom Frittata goat cheese, roasted potato, garden herbs, crème fraiche gf



LODGE BRUNCH

\$50 PER GUEST

Parfait cocoa almond granola, Greek yogurt, honey veg, gf

Mixed Greens simple lemon vinaigrette, fresh herbs v, gf

Fresh Berries + Seasonal Fruit v

Herbed Breakfast Potatoes lemon, olive oil v, gf

Chicken Apple Sausage gf, df

Maple Smoked Bacon gf, df

Brioche French Toasts maple syrup, whipped cream, berries veg

"Green Eggs + Ham" smoked ham + potato waffle, poached egg, scallion-chive hollandaise



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WEDDING PARTY SNACKS



TOAST TO THE BRIDE WITH AFTERNOON TEA TIME, OR TREAT YOUR GROOMSMEN TO A BEER + SLIDER BAR. OUR WEDDING PARTY PACKAGES WILL GET THE CELEBRATION STARTED EARLY TO SET THE SCENE FOR THE BEST DAY EVER.

10 GUEST MINIMUM



TEA TIME

\$32 PER GUEST

Includes assorted Teavana hot teas, Teavana iced passion tango tea, local kombucha, cranberry-lemonade, fresh fruit + berries, tea sandwiches

Cucumber herbed marscapone veg

Smoked Salmon sweet pea butter

Roasted Tomato Basil whipped ricotta veg

Honey Smoked Ham pickles, radish butter



SANDWICH BAR

\$32 PER GUEST / SELECT TWO

Includes Teavana iced black or green tea (featuring mint, lemongrass + lemon verbena), cranberry-lemonade, house potato chips

Fried Chicken spicy coleslaw, macrina potato bun

Roast Beef watercress, horseradish + onion jam, macrina brioche

BLT + Avocado tomato jam, Skagitj sourdough

Grilled Eggplant chevre, arugula, toasted baguette



SLIDER BAR

\$32 PER GUEST / SELECT TWO

Includes cranberry-lemonade, hand-cut kennebec potatoes

Classic Washington Prime Beef pesto, brioche bun df

"Reuben" corned spiced braised brisket, swiss, cabbage, 1000 island, pretzel bun

Woodstone Roasted Spiced Prawn avocado, pickled onion, toasted brioche

Woodstone Roasted Pulled Portobello peppers, onions, watercress, boullart everything-seeded bun veg



CHEESE + CHARCUTERIE

\$32

Local Artisan Cheeses house-made jams + chutneys

Brooklyn Cured + Elevation Sliced Artisan Charcuterie house-made pickles

Berries, Fruit, Melon honey, ricotta, spiced nuts

Farm Vegetable Cocktail seasonal vegetables, dips + condiments



MIMOSA BAR

\$32 / 10 GUEST MINIMUM / 2-HOUR SERVICE

Classic Mimosa

Blood Orange + Hibiscus

Passionfruit + Ginger

Fresh Berries + Garden Herbs

Bucket of Local Craft Beers / \$8 per beer



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