

THE EMPRESS ESTATE



The Empress Estate: Weddings & Events

2022 WELCOME GUIDE

The Empress Estate Defined

***All-Inclusive,
stress-free
weddings.***

*You bring the dress,
we do the rest!*



Exclusive use of The Chateau during your rental time

* Full set up, tear-down & clean up of your event

* Professional Staff of bussers, servers, bartenders & more to deliver excellent service to your guests

* Use of our (Tables, chairs, place settings, and more)

* Use of our premium Linens (Tablecloths, Napkins, & accent fabrics)

* Use of our House Centerpieces

* Event Specialists to assist in your whole planning process and day of your wedding

All-Inclusive Catering Packages

*to be combined with Venue Rental.
(Catering Minimums Apply)

01

THE TOPAZ PACKAGE

\$39 PER PERSON

Exclusive venue rental time for your ceremony and reception
Social Hour with bistro tables and premium linens
Non-alcoholic beverage station of coffee, hot tea, iced tea, lemonade, and water
Fresh bakery bread
Two Standard entrée selections with two accompaniments and Chef's choice vegetables
Personalized full formal table setting with floor-length house linens, overlays, and napkins
Event specialist to assist through the planning process and day-of coordination

02

THE DIAMOND PACKAGE

\$49 PER PERSON

Exclusive venue rental time for your ceremony and reception
Social Hour with bistro tables and premium linens
Non-alcoholic beverage station of coffee, hot tea, iced tea, lemonade, and water
Two Standard hors d'oeuvres selections
Two standard entree selections served with two accompaniments
Chef's choice seasonal vegetables and fresh bakery bread
Full formal table setting with floor-length house linens, overlays, and napkins
Event specialist to assist through the planning process and day-of coordination

03

THE PLATINUM PACKAGE

\$59 PER PERSON

Exclusive venue rental time for your ceremony and reception
Social Hour with bistro tables and premium linens
Non-alcoholic beverage station of coffee, hot tea, iced tea, lemonade, and water
Three Standard hors d'oeuvres selections
Two standard entree selections served with two accompaniments
Chef's choice seasonal vegetables and fresh bakery bread
Custom wedding cake by our in-house baker
Full formal table setting with floor-length house linens, overlays, and napkins
Event specialist to assist through the planning process and day-of coordination

All-Inclusive Catering Packages

*to be combined with Venue Rental.
(Catering Minimums Apply)

04

THE EMPRESS' CHOICE PACKAGE

\$69 PER PERSON

Exclusive venue rental time for your ceremony and reception
 Social Hour with Bistro tables and premium linens
 Non-alcoholic beverage station of coffee, hot tea, iced tea, lemonade, and water
 Three standard hors d'oeuvre selections
 Selection of one premium entrée and one standard entrée and two accompaniments
 Chef's choice seasonal vegetables and fresh bakery bread
 Custom wedding cake by our in-house baker
 Personalized full formal table setting with floor-length house linens, overlays, and napkins
 Event specialist to assist through the planning process and day-of coordination

05

THE GRAND EMPEROR PACKAGE

\$89 PER PERSON

Exclusive venue rental time for your ceremony and reception
 Cocktail Hour with bistro tables and premium linens
 Non-alcoholic beverage station of coffee, hot tea, iced tea, lemonade, and water
 Three Standard hors d'oeuvre selections
 Family-style, first-course salad
 One premium entrée and one standard entrée served with two accompaniments
 Chef's choice seasonal vegetables and fresh bakery bread
 Alcohol service for your event (includes bartender, glassware, and bar set-up)
 Alcohol product (beer, wine, spirits)
 Custom wedding cake by our in-house baker
 Personalized full formal table setting with floor-length house linens, overlays, and napkins
 Event specialist to assist through the planning process and day-of coordination



***Would you like to book the entire Empress Estate Boutique Hotel for you and your bridal party (up to 16 guests) the night of your wedding?
 Our Overnight Accommodations are ONLY \$1990!
 Feel free to bring your own snacks and alcohol to celebrate the night!

Package Comparison

Package	Ceremony Coordination	Water, Tea, Coffee & Lemonade included	Appetizers	Entree Options	Custom Cake	Alcohol Service / Product
The Topaz \$39 pp	Included	Water, Tea, Coffee & Lemonade included	None Included*	Choose 2 standard	Not Included*	Not Included*
The Diamond \$49 pp	Included	Water, Tea, Coffee & Lemonade included	Choose 2 standard	Choose 2 standard	Not Included*	Not Included*
The Platinum \$59 pp	Included	Water, Tea, Coffee & Lemonade included	Choose 3 standard	Choose 3 standard	3 Tier Custom Wedding Cake	Not Included*
The Empress Choice \$69 pp	Included	Water, Tea, Coffee & Lemonade included	Choose 3 standard	Choose 1 premium & 1 standard	3 Tier Custom Wedding Cake	Not Included*
The Grand Emperor \$89 pp	Included	Water, Tea, Coffee & Lemonade included	Choose 3 standard	Choose 1 premium & 1 standard	3 Tier Custom Wedding Cake	Alcohol Service & Product Included

*Any starred item can be added to any package for an additional price.

Menu

HORS D'OEUVRES

Hot Artichoke Parmesan Dip

Fresh artichokes, cream cheese, and parmesan harmoniously combined and served hot with crackers

Caprese Skewers*

Fresh basil, mozzarella, and tomato charmingly displayed on rustic skewers

Baked Brie

Brie cheese wheel topped with fruity apricot preserves and wrapped in a homemade puff pastry

Fruit Platter

A variety of sliced seasonal fresh fruit and seasonal berries handsomely displayed on an ornate platter

Italian Stuffed Mushrooms*

Broiled Mushrooms with sweet Italian sausage and cream cheese stuffing

Antipasto Skewers*

Grape tomato, salami, fresh mozzarella, fresh basil, and kalamata olive displayed on rustic skewers and drizzled in an old fashioned Italian balsamic glaze

Chicken Skewers*

Juicy, tender chicken glazed with bourbon or zesty barbeque sauce

Meat & Cheese Board*

A selection of various sliced meats and cheeses served with assorted crackers

*Premium selections - additional costs apply or are only available in select packages





FIRST COURSE

Classic Italian

Field greens with grape tomatoes, kalamata olives, red onion, and croutons with Italian vinaigrette

House Salad

Field greens, candied pecans, feta cheese, and pears with balsamic dressing

Caesar Salad

Crisp romaine, grated parmesan, and classic Caesar dressing with garlic croutons

ENTREES

Salmon Roulade*

Hand filleted salmon pinwheels coupled with creamy Florentine stuffing, then baked and topped with a beurre blanc sauce

Cod Florentine

Cod fillets paired with a rich Florentine stuffing then topped with a white wine sauce

Herb Encrusted Prime Rib*

Carved by our distinguished chef, then served with caramelized onions, creamy horseradish, and demi-glaze

Tuscan Chicken

Baked tender breasts of chicken marinated in basil, olive oil, and garlic, topped with Tuscan sauce with bell pepper, onion, and basil

Chicken tikka Masala

Boneless chunks of chicken marinated in spices and yogurt that are roasted in an oven served in a creamy curry sauce tomato and coriander

Chicken Marsala

Tender chicken breast topped with a mushroom marsala wine cream sauce

Beef Tri-Tip

Tender chunks of tri-tip beef marinated, braised, and served in a rich demi-glaze sauce

Gourmet Three Cheese Pasta

A traditional favorite! A perfect blend of gourmet cheeses, bacon, and tender pasta with our chef's special touch

*Premium selections - additional costs apply or are only available in select packages



ACCOMPANIMENTS

Red Potatoes

Roasted in olive oil and Italian seasonings

Roasted Potato Medley

Sweet potatoes, Yukon Golds, and Reds come together in sweet harmony

Almond Rice Pilaf

Sliced Almonds and herbs mixed with Jasmine rice

Quinoa & Rice Pilaf

Quinoa and rice seasoned with garlic and Basil

Potatoes Romanoff

sliced Potatoes, Green Onions, Sour Cream, Parmesan Cheese and Spices layered, and baked

*The Empress Estate is not a gluten-free facility, but we will try to accommodate gluten-free requests. Gluten-free requests are subject to a \$3 per person fee.

*Premium selections - additional costs apply or are only available in select packages

Cake Flavors & Fillings

Round Cake

Square Cake

Cupcakes

CAKE FLAVORS

White/Yellow Cakes:

- Champagne
- Luscious Lemon
- Summer Citrus
- Almond Poppyseed
- Classic White
- Confetti

Spice Cakes:

- Earl Grey
- Jamaican Spice
- Carrot Cake
- Strawberry Cinnamon

Chocolate:

- Emperors Black Forest
- Devil's Food
- Bavarian chocolate

Specialty Cakes:

- Red Velvet
- Gran Marnier
- Empress Rose
- Royal Blossom
- Root beer

FILLINGS

Custards:

- Rum
- Vanilla
- Lemon
-

Buttercream:

- Vanilla
- Chocolate
- Lavender
- Spring Mint
- Rose Water
- Orange Blossom

Other:

- Cream Cheese
- Fudge
- Glazed Strawberry

FROSTING

- Buttercream
- Cream Cheese

FROSTING TEXTURES

- Lined
- Scalloped
- Rosettes
- "Naked" Cake
- Partially "Naked" Cake





BEVERAGES

Alcohol Service with Product included - \$20 per guest, 3 drinks per guest
 Champagne For Toast - \$5 per person, One pour for celebratory toast only.
 Signature Cocktail - \$5/per person, 100 person minimum

NON-ALCOHOLIC BEVERAGES

Soft Drinks - \$3/per person
 Italian Soda Bar - \$5/per person
 Sparkling cider For Toast - \$15 per bottle. Or \$3 per person
 Specialty Non-Alcoholic Mocktail - \$195 per 2 1/2 Gal. Carafe

Additional Beverages Quoted as Requested*

Table Linens & Napkins

Napkin Colors:

White
 Ivory
 Light Grey
 Black
 Navy Blue
 Burgundy
 Purple
 Pink
 Orange

For your event at The Empress Estate, our desire is to make your day as stress-free as possible. Because of that, we offer a number of décor services that we provide to our clients, eliminating the need to hire outside vendors if you choose to.

House Napkins Options: Your rental package has included in it the option of utilizing any color napkin we carry.

House Table Linen Options: Your rental package has included in it the option of utilizing any of the table linens we carry.

We have a beautiful selection of upscale table linens, which would typically cost couples anywhere from \$20-\$40 per table to rent. As part of your package at The Empress Estate, we include your choice of floor-length linen plus the addition of cloth napkins for all of your dining tables. We also include linens for all of the service tables, cocktail tables, and any other tables you might need for your event. The colors shown below are available for full-length tablecloths as well as standard matte black and white tablecloths.

Table Linen Colors



Pintuck Table Linen Colors:

Ivory

Blush

Plum

Platinum

Matte White

Matte Black



Add On's

Some are included, some are not, to be customizable to your own package

None of these items are necessary for your wedding

MENU ADD-ONS

Chocolate Fountain w/Fresh Fruit and Sweets - \$7/person

Mini Dessert Bar (choice of 2 items) - \$5/person

Additional Standard Appetizer - \$5/person

Additional Premium Appetizer - \$7/person

Substitute Premium Appetizer - \$ 3/person

Shrimp Cocktail Shooters - \$4/person

Shrimp Cocktail Tray - \$3/person

Mash Potato Bar - \$5/person

Additional Plated Vegetarian Entree - \$15/person

Additional Standard Entree - \$20/person

Additional Premium Entree - \$22/person

Additional Carving Stationed Entree - \$25/person

Substitute Standard Entree for Premium Entree - \$10/person

Substitute Carving Stationed Entree - \$12/person

Rehearsal Dinner/Plated - \$39/person (25 Guest Minimum)

Add Custom Wedding Cake - \$5 per person

Specialty Desserts Table (for outside deserts brought in) - \$3/person (minimum \$295)

(Includes: Table, linens, Set-up, Clean up & plates/utensils if needed. You supply products. Individual quotes available to buy a product through The Empress Estate)

Candy Bar- \$5 per person - 5 assorted basic candies in various size containers. Couple to supply "favor" box or bag. (Empress can supply for an additional cost)

Smores Bar - \$5/person

For plated dishes- \$10/ dish



Add On's

CEREMONY / RECEPTION TOUCHES

- Sparkler Send-off - \$2 per person
- Photo Booth - \$300
- Lawn Games: HorseShoe & Cornhole - \$100
- Combo Deal - Photobooth & Lawn Games - \$350

DECOR TOUCHES

- Arbor or Fireplace White Chiffon Drapery - \$90
- Chair Sashes - \$3 per chair
- Charger Plates - \$2/plate
- Accent Linens- \$5 per linen

THE EMPRESS RENTALS

- Sound System Rental w/ Microphone - \$350
- Speakers - \$100 Each (3 Total)
- Single Wireless Microphone - \$50(2 total)
- Additional Venue Hours- \$500 per hour
- Cocktail hour at the Outdoor Fireplace - \$500

ALCOHOL SERVICE

- Alcohol Service with Product included - \$20 per guest, 3 drinks per guest on average (it will average out to 5-6 drinks per guest)
- Champagne For Toast - \$5 per person
- Signature Cocktail - \$5/per person, 100 people minimum
- Alcohol for your event: \$25 per person

NON-ALCOHOLIC BEVERAGES

- Soft Drinks - \$3/per person
- Italian Soda Bar - \$5/per person
- Sparkling cider For Toast - \$15 per bottle. Or \$3 per person
- Specialty Non-Alcoholic Mocktail - \$195 per 2 1/2 Gal. Carafe
- Additional Beverages Quoted as Requested

Frequently Asked Questions

Q: How many guests can you accommodate?

A: Up to 300 guests

Q: What if I want different linen or centerpiece than the ones provided?

A: Outside linen & centerpieces are allowed.

Q: How can I reserve my date?

A: If the date you have chosen is available, it can be reserved with your deposit of either ½ of the venue rental, or the 1st month's payment (if you have chosen to do monthly payments on the Venue Rental + Catering Minimum). Dates will not be held without your deposit. After your deposit is made, your date & time is held exclusively for you and will not be changed.

Q: Can I bring my own catering?

A: We only do in-house catering. If you have a traditional dish you were hoping to have added to your buffet, you can bring one traditional dish at no extra charge to be added to your buffet. Please inquire for more details.

Q: Are there any additional charges or fees?

A: There is a 20% service fee due 30 days before your event. Everything is subject to standard Washington State Taxes & Service Fees. If you personally decide on additional touches, like chair sashes or chargers, or extra entrees, then those things will be charged at the stated price. Additional Touches are not required but are available if you want them.

Q: What if my guest count changes throughout my planning process? What if I change my mind about my package or other choices?

A: We don't decide on a package until your final planning session. After that, anything can be changed or adjusted up until 30 days before your wedding. Your final guest count & everything else is final after that time.

Q: How do we book our date?

A: Just email or call us, we will send you the paperwork & get everything going!

Q: What if we change our date?

A: Just let us know, there is a small accounting fee, but we are happy to work with you. No change 9 months prior to your wedding date

Q: What if we want to cancel our wedding, can we get refunded?

A: All payments made toward your date are used towards reserving your date and are non-refundable. For more information, please contact us at 360-225-5555 or info@theempressestate.com

Q: Covid, What happens if covid hits again

Our deck holds up to 160 people, having the outdoor under-covered area gives us the tools to conduct your event with no interruption. We have postponed weddings on a per case basis, working with our couples to accommodate their needs. Our policy is safety first. Our venue has windows all around for open concept.