2023-2024 Wedding PACKAGES

SHAUNAE TESKE PHOTOGRAPHY



THE EDGEWATER WEDDING PACKAGES INCLUDE

- Overnight accommodations for the wedding couple in a waterfront room*
- Dressing rooms for the wedding couple*
- Menu tasting*
- Hotel rooms at discounted rates**
- Dedicated banquet staff
- Reception facility for up to six hours*
- Two hours set-up time
- Ceremony fee included

- Ceremony rehearsal**
- Tray 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

Room rental fees and food and beverage minimums apply

^{*}Olympic ballroom wedding only.

^{**}Based on availability.

DRESSING ROOM MENUS

PRICED TO SERVE 4 GUESTS.



À LA CARTE

tuna tacos* \$26 (4 TACOS)

avocado, sriracha aioli

wagyu beef sliders \$38 (8 SLIDERS)

animal style

lettuce wraps**

\$30

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

charcuterie & cheese

\$40

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

lentil hummus

\$35

marinated veggies, olives, feta, pita

sliced fruit & berries GF

\$30

maple vanilla yogurt

build your own parfait \$14 PER PERSON | MINIMUM ORDER OF 6

greek yogurt, granola, berries, chocolate chips

egg, ham & cheddar croissant \$14 PER PERSON | MINIMUM ORDER OF 6

individual vegetable & goat cheese quiche \$12 PER PERSON | MINIMUM ORDER OF 6

BEVERAGES

apples & suds

iced bucket of local ciders & craft beers

mimosa station

\$72

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

flavored waters \$40 PER GALLON SERVES 20 GUESTS

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

HORS D'OEUVRES

HOT HORS D'OEUVRES

miniature crab cakes

bacon-wrapped scallops GF maple & mustard glaze

mushroom & gruyere flatbread truffle, chive

thai chicken sate** GF peanut-coconut sauce

chicken potstickers sesame ponzu

spanakopita crispy phyllo-wrapped spinach & feta

crispy paella croquette shrimp, chicken, chorizo, saffron rice

minature beef wellington classic preparation

crispy vegetable spring rolls sweet & spicy chile sauce

smoked salmon grilled cheese red onion jam, boursin, chive



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

maine lobster crostini* lemon aioli, herbs

VEGAN HORS D'OEUVRES

chilled cucumber cups GF sweet & spicy vegetable relish

apple walnut salad

corn and pepper fritters chimichurri

grilled "cheese" tomato soup shot

fresh veggie spring rolls





WEDDING PLATED MENU

INCLUDES SALAD, ENTRÉE, FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE & ASSORTED STASH TEA. CHOICE OF ONE SALAD AND THREE ENTRÉES TOTAL.

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

VEGAN OPTIONS

tofu "scallop"

squash, charred cippolinis, chimichurri

bbg spiced cauliflower

smoked cauliflower purée, pickled tomatoes, frisée salad

WEDDING BUFFET

INCLUDES FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE & ASSORTED STASH 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

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 \$125 per hour per bartender fee applies. A 24% banquet 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.

PACKAGE 2 **182 PER PERSON Choose four hors d'oeuvres Choose three plated dinner** entrées or buffet menu Five-hour premium beer & wine package (client selection)

WEDDING PLATED MENU

INCLUDES SALAD, ENTRÉE, FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE & ASSORTED STASH TEA. CHOICE OF ONE SALAD AND THREE ENTRÉES TOTAL.

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

crispy parmesan risotto cake

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

VEGAN OPTIONS

tofu "scallop"

squash, charred cippolinis, chimichurri

bbq spiced cauliflower

smoked cauliflower purée, pickled tomatoes, frisée salad

WEDDING BUFFET

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

arugula salad** GF

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

vine-ripened tomato & mozzarella salad GF

olive oil, basil, balsamic

seasonal vegetables GF

garlic whipped potatoes GF

potato gnocchi

basil pesto, cherry tomatoes, goat cheese, arugula, smoked almonds

herb-roasted beef tenderloin*

mushroom ragout, red wine jus

king salmon GF

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

Bar packages will include Client 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 \$125 per hour per bartender fee applies. A 24% banquet 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.



WEDDING PLATED MENU

INCLUDES SALAD, ENTRÉE, FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE & ASSORTED STASH TEA. CHOICE OF ONE SALAD AND THREE ENTRÉES TOTAL.

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

mini iceberg wedges

tomato, smoked bacon, cilantro ranch, blue cheese

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

citrus & garlic-roasted chicken breast

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

crisp roasted pork loin

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

six-seven miso-glazed tofu

crispy parmesan risotto cake

wild mushroom ravioli

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

WEDDING BUFFET

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

arugula salad** GF

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

mini iceberg wedges

tomato, smoked bacon, cilantro ranch, blue cheese

vine-ripened tomato & mozzarella salad GF

olive oil, basil, balsamic

seasonal vegetables GF

garlic whipped potatoes GF

citrus & garlic roasted chicken breast

lemon & herb pan sauce

potato gnocchi

basil pesto, cherry tomatoes, goat cheese, arugula, smoked almonds

herb-roasted beef tenderloin*

mushroom ragout, red wine jus

king salmon GF

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

5-Hour Premium Beer and Wine Package (couple's choice) with Call Bar Cocktails and Local Champagne Toast

Bar packages will include Client 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 shots, or doubles. A \$125 per hour per bartender fee applies. A 24% banquet 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.

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 chardonnay, meiomi, ca

PINK

rosé, gerard bertrand "côte des roses," france

RED

pinot noir, elouan, or merlot, charles krug, ca malbec, terrazas "reserva," argentina blend, robert mondavi "rapid reds," wa cabernet sauvignon, newton "skyside," ca



CHILDREN'S MENU

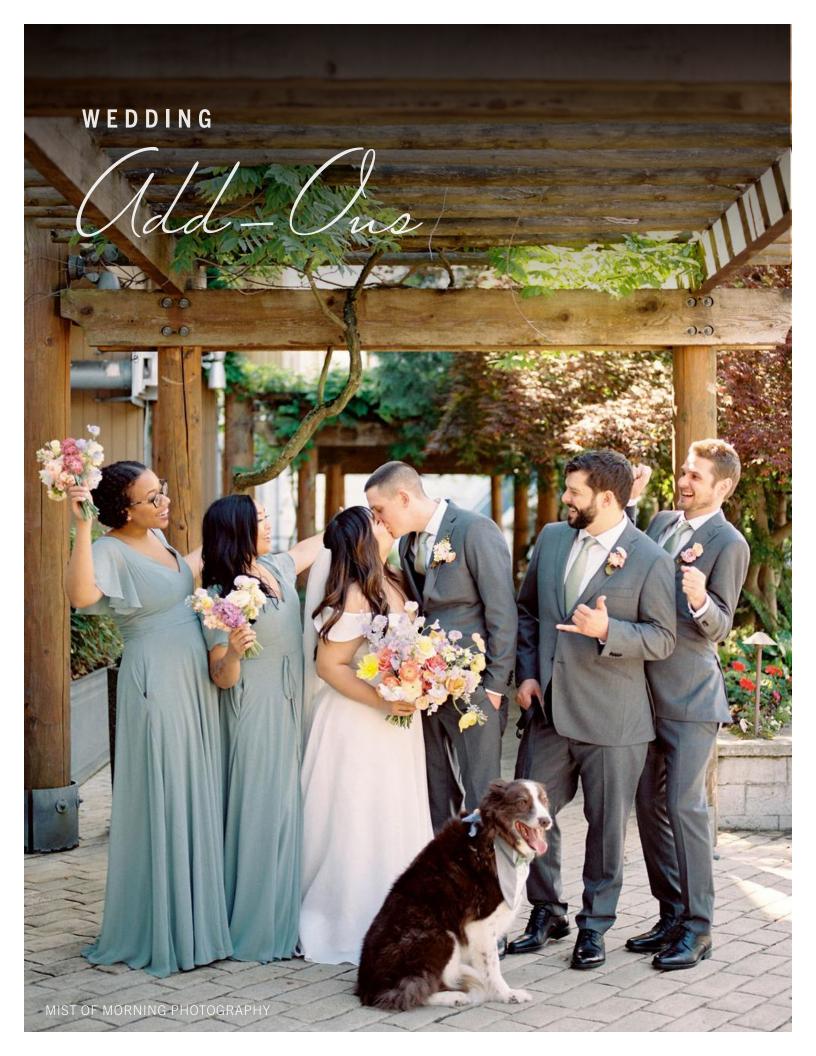
\$35 PER CHILD UP TO 12 YEARS OF AGE. SERVED WITH FRUIT AND CRISPY POTATOES. SALAD OPTIONAL AND AVAILABLE UPON REQUEST.

ENTRÉES

six seven mac & cheese cheddar sliders crispy chicken tenders grilled chicken tenders

VENDOR MEALS

\$48 PER PERSON. MUST BE ORDERED IN ADVANCE.
VENDORS MAY SELECT FROM THE ENTRÉES OFFERED AT EVENT, OR ACCESS THE BUFFET.
ENTRÉE COUNTS MUST BE PROVIDED IN ADVANCE FOR PLATED ENTRÉES.



RECEPTION DISPLAYS

EACH DISPLAY SERVES 25 PEOPLE.

imported & domestic cheese display**

GF W/O CRACKERS

\$425

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

farmstand veggies GF \$375

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

charcuterie board GF W/O CRACKERS/BAGUETTE

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

the med GF W/O PITA

\$400

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* \$575

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



SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies. Consumer Advisory: *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. GF designates gluten free Item. Prices are subject to the prevailing banquet charge and applicable Washington state sales tax, and are subject to change. Pricing will be confirmed 90 days prior to the event. Hourly bar packages do not include Champagne toasts, shots, or doubles. A \$125 per hour per bartender fee applies.

LATE NIGHT SNACKS

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

wagyu beef sliders & fries \$16 PER PERSON animal style

quesadillas

flour tortillas unless otherwise specified served with pico de gallo, sour cream add guacamole for \$2/per person

veggie quesadilla \$16 PER PERSON

roasted vegetables

chicken quesadilla \$18 PER PERSON

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

plain cheese quesadilla \$14 PER PERSON

mexican cheeses

signature six seven fries

classic \$12 PER PERSON

fancy \$14 PER PERSON truffle, parmesan

warm soft pretzels \$12 PER PERSON

spicy mustard, cheese, nutella



LIBATIONS

CALL BAR

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

drake's organic vodka
castillo white rum
lunazul blanco
gordon's gin
evan williams bourbon
canadian club blended whiskey
j. walker "red label" scotch
christian brothers brandy

PREMIUM BAR

ADDITIONAL \$10 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. LIMIT TWO SELECTIONS TOTAL.

moscow mule

\$15

ketel one vodka, fever tree ginger beer, lime juice

pineapple-infused martini

\$15

fresh pineapple-infused sobieski vodka

barrel-aged old fashioned

\$16

knob creek rye, demerara sugar, orange bitters, angostura bitters

six seven paloma

\$16

don julio reposado tequila, hibiscus & grapefruit syrup, soda

french 75

\$15

tanqueray gin, lemon juice, simple syrup, champagne









À LA CARTE

CHAMPAGNE

bookcase or table display \$250

additional consumption cost based on selected champagne.

tower

\$500

additional consumption cost based on selected champagne.

includes rental of champagne coupe glasses.

tray passed toast

consumption cost of selected champagne.

pipe and drape

\$500

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

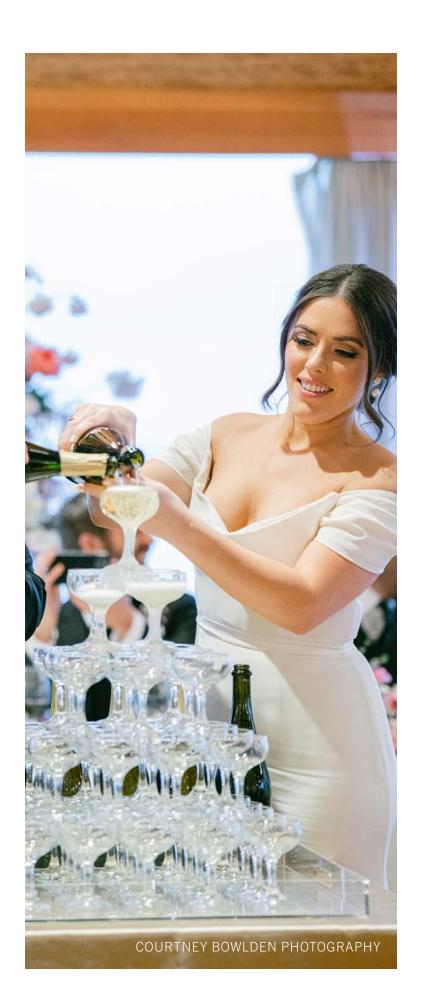
dance floor set during one hour room flip \$500

otherwise dance floor will be preset during the ceremony.

additional reception time \$500 PER HOUR

heaters for terrace patio \$125 PER HEATER

terrace patio tent
SEE CATERING MANAGER FOR QUOTE



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 three choices total. 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 selection. Exceptions can be made for special religious or dietary restrictions, but need to be pre-ordered. A bartender fee of \$125 per hour will be charged. There is a 2-hour minimum charge for all bars. All banquet prices are subject to a 24% banquet charge and applicable state sales tax. Washington State Law requires that the service charge be taxed.

DEPOSITS & PAYMENTS

All groups are required to place a contracted deposit determined at the time of booking. A payment plan will be outlined in your event contract. Please note that a mandatory 5% will be added to your estimated balance to cover unexpected charges. Any overpayment will be refunded after your event, on the final invoice.

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 our 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 serve basis and is not guaranteed. Parking prices at The Edgewater are \$14 per hour with a maximum day charge of \$55 a day. If you choose to host the 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 \$55 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, sparklers 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.

Prices are subject to a banquet charge of 24% and applicable state sales tax.

