

Wedding Packages

minimum of 50 guests

All wedding packages include complimentary meals and valet parking for the Bride and Groom, cake cutting and two Space Needle champagne toasting flutes.

Served Lunch

SkyCity Greens

mixed tender greens, Braeburn apple slices, Oregon Rogue blue cheese and huckleberry vinaigrette

Hearth Baked Rolls

Choice of:

Mahi Mahi

with tomato-caper relish

or

Pan Roasted Garlic Chicken Breast

8 oz. bone-in chicken breast stuffed with fresh roasted garlic and honey-ginger pan jus

Chef's Accompaniments

Starbucks Coffee, Decaffeinated Coffee and Tazo Tea

Sparkling Wine/Sparkling Apple Cider Toast

Buffet Lunch

Caesar Salad

crisp romaine, shredded parmesan, garlic croutons and creamy Caesar dressing

Hearth Baked Rolls

Fruit and Cheese Board

assorted fruit, berries and domestic cheeses with crostini's

Beef Tenderloin

medallions with a roasted shallot glaze

and

Mahi Mahi

with tomato-caper relish

Chef's Accompaniments

Starbucks Coffee, Decaffeinated Coffee and Tazo Tea

Sparkling Wine/Sparkling Apple Cider Toast

Wedding Packages

Served Dinner

SkyCity Greens

mixed tender greens, Braeburn apple slices, Oregon Rogue blue cheese and huckleberry vinaigrette

Hearth Baked Rolls

Choice of:

Grilled Wild Salmon

wild Northwest salmon with vanilla beurre blanc

or

Beef Tenderloin

medallions with a roasted shallot glaze

Chef's Accompaniments

Starbucks Coffee, Decaffeinated Coffee and Tazo Tea

Sparkling Wine/Sparkling Apple Cider Toast

Buffet Dinner

Field Green Salad

fresh Washington apples, gorgonzola crumbles and candied walnuts with balsamic vinaigrette

Hearth Baked Rolls

Fruit and Cheese Board

assorted fruit, berries and domestic cheeses with crostini's

Side of Hot Smoked Salmon

alderwood smoked with Braeburn apple salsa

and

Beef Tenderloin

medallions with a roasted shallot glaze

Chef's Accompaniments

Starbucks Coffee, Decaffeinated Coffee and Tazo Tea

Sparkling Wine/Sparkling Apple Cider Toast

Wedding Packages

Wedding Brunch

SkyLine Bakery Basket

assorted muffins, bagels and danishes, cream cheese, sweet butter and fruit preserves

Seasonal Fresh Fruit and Yogurts

Spring Greens

with assorted vinaigrettes

Tri-Color Fusilli Pasta Salad

sundried tomatoes, capers, artichoke hearts, red bell peppers, parmesan cheese and tomato herb vinaigrette

Apple Crêpes

with vanilla cream

Country Scrambled Eggs

with cheddar cheese, diced roma tomatoes and chives

Side of Hot Smoked Salmon

alderwood smoked with Braeburn apple salsa

Breakfast Potatoes

Plump Link Sausages and Double Smoked Bacon

Assorted Fresh Fruit Juices

Starbucks Coffee, Decaffeinated Coffee and Tazo Tea

Sparkling Wine/Sparkling Apple Cider Toast