

Wedding Packages

All wedding packages include complimentary meals and valet parking for the Bride and Groom, and complimentary cake cutting. A minimum of 50 guests is required for all wedding packages.

Plated Lunch 52 per person

Hearth Baked Rolls

SkyCity Greens

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

choose one:

Fresh Market Fish

seasonal preparation

or

Pan Roasted Jidori Chicken Breast

wild mushroom, creamed Sterino Farms leeks

Market Vegetables

Chef's Accompaniments

Starbucks Coffee and Tazo Tea

Sparkling Wine / Sparkling Apple Cider Toast

Buffet Lunch 66 per person

Hearth Baked Rolls

Caesar Salad

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

Fruit and Cheese Board

assorted fruit, berries and domestic cheeses with crostinis

Alder Smoked Prime Rib of Beef

with natural juices and horseradish

and

Fresh Market Fish

seasonal preparation

Market Vegetables

Chef's Accompaniments

Starbucks Coffee and Tazo Tea

Sparkling Wine / Sparkling Apple Cider Toast

Wedding Packages

Plated Dinner 65 per person

Hearth Baked Rolls

SkyCity Greens

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

choose one:

Grilled Wild Salmon

Honeycrisp apple beurre blanc

or

Alder Smoked Prime Rib of Beef

with natural juices and horseradish

Market Fresh Vegetables

Chef's Accompaniments

Starbucks Coffee and Tazo Tea

Sparkling Wine / Sparkling Apple Cider Toast

Buffet Dinner 74 per person

Hearth Baked Rolls

Field Greens Salad

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

Fruit and Cheese Board

assorted fruit, berries and domestic cheeses with crostinis

Side of Wild Salmon

alder smoked with apple-fennel relish

and

Tenderloin of Northwest Beef

with Oregon truffle demi-glace

Market Fresh Vegetables

Chef's Accompaniments

Starbucks Coffee and Tazo Tea

Sparkling Wine / Sparkling Apple Cider Toast

Wedding Packages

Wedding Brunch 59 per person

SkyLine Bakery Basket

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

Assorted Seasonal Fruits and Yogurts

Spring Greens

with assorted dressings

Radiatori Pasta Salad

sun-dried tomatoes, capers, artichoke hearts, red bell peppers,
parmesan cheese and tomato herb vinaigrette

Strawberry Blintzes

with vanilla cream

Country Scrambled Eggs

with cheddar cheese, diced roma tomatoes and chives

Side of Wild King Salmon

alderwood smoked with apple-fennel relish

Breakfast Potatoes

Plump Link Sausages and Double Smoked Bacon

Assorted Fresh Fruit Juices

Starbucks Coffee and Tazo Tea

Sparkling Wine / Sparkling Apple Cider Toast

Menu prices are current and subject to change. Prices confirmed no earlier than six months in advance. All menu prices are subject to a 18% service charge. Your banquet captain, server, houseman and/or bartender receives 12% of this service charge. All charges are subject to state sales tax (currently 10%).

11-2011