



intimate
Wedding PACKAGE



THE EDGEWATER INTIMATE WEDDING PACKAGE

Our Intimate Wedding Package has been designed for elopements, micro weddings and intimate weddings of up to 30 guests and includes the following:

- Edgewater “local favorites” beer & wine
- Five hours of event time
- Tables, chairs, and white linen tablecloths and napkins
- All tableware and glassware
- Complimentary cake cutting and service (cake not included)
- Special room rates for your guests staying with us (based on availability)

\$160 per person





HORS D'OEUVRES

SELECT TWO

spanakopita

thai chicken sate

grilled vegetable flatbread

miniature beef wellington

ahi tuna tartare

washington apple crostini

cherry tomato bruschetta

ginger soy beef kebab

chicken potstickers

VEGAN

tomato flatbread GF
basil, vegan cheese, basil oil

stuffed eggplant GF
vegan cream cheese, spiced walnut

apple walnut salad
served in endive leaf

corn & pepper fritters

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 fee and applicable Washington sales tax and are subject to change and will be confirmed 90 days prior to the event.

PLATED DINNER

SALADS

SELECT ONE

caesar salad

baby romaine, pecorino romano, herbed croutons, classic dressing

arugula & endive salad

washington pear, medjool dates, candied pecans, rogue smoked blue cheese, white balsamic vinaigrette

BEVERAGE SELECTION

INCLUDED IN PACKAGE

imported & domestic beers

Edgewater “local favorites” red & white wine

bottled water

soft drinks

ENTRÉE SELECTIONS

GUESTS TO SELECT ON SITE

roquefort-crusted filet mignon

mushroom ragout, silky potato purée, roasted tomato, asparagus, demi-glace

cedar plank king salmon

rainbow potatoes, mushroom ragout, smoked bacon, asparagus, tomato, truffle corn cream, local honey

roasted skagit valley half chicken

sautéed vegetables, thyme jus, grilled lemon

casarecce & lamb ragout pasta

san marzano tomatoes, swiss chard, basil, parmesan

miso-glazed tofu

crispy coconut cake, ginger-soy shiitake mushrooms, grilled bok choy, wasabi beurre blanc



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ADD-ONS

RECEPTION DISPLAYS

EACH DISPLAY SERVES 25 GUESTS

imported & domestic cheese display

\$425 | gluten-free without crackers

strawberries, grapes, roasted nuts, crackers

charcuterie board

\$475 | gluten-free without crackers

assorted salami, fresh mozzarella, provolone, artichokes, olives, roasted marinated peppers, basil pesto, baguette, crackers

farmstand veggies GF

\$400

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

the med

\$400 | gluten-free without pita

red pepper hummus, quinoa tabbouleh, tzatziki, roasted tomatoes & asparagus, cucumber salad, grilled pita, marinated olives, feta



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ADD-ONS

CHAMPAGNE TOAST

tray-passed, consumption cost of selected champagne

CHAMPAGNE & SPARKLING

prosecco, mionetto brut

ITALY 52

The grapes from the province of Treviso, an area that has always produced high quality Prosecco, give this sparkling wine a luminous straw yellow hue and its emphatic yet stylish mousse. The bouquet is redolent of Golden Delicious apple, while the palate is appealingly marked by aromatic notes of honey and white peach

sparkling, domaine ste. michelle brut

WASHINGTON 48

Delicate aromas of green apple, bright citrus notes with a persistent bubble and balanced acidity. Domaine Ste. Michelle Brut is the perfect accompaniment for a wide array of foods.

sparkling, chandon rosé brut

CALIFORNIA 64

This fresh and juicy wine that's a gorgeous shade of pink completes the Chandon portfolio by offering an aromatic, dry rosé sparkling wine. Though it's not sweet, the Chandon Rosé, which is mostly Chardonnay with a kiss of Pinot Noir, offers the essence of summery fruits.

champagne, nicolas feuillatte brut

FRANCE 88

Pale yellow in colour with turquoise tinges, and a ribbon of fine and delicate bubbles. A fine mousse forms a harmonious sweeping string of bubbles. Intense floral and whitefruit aromas, developing notes of honeysuckle, pear and sweet citrus fruits. Delicate on the palate, characterised by finesse and elegance. Impressive aromatic breadth, creamy texture, appealing freshness, a fruit extravaganza.

champagne, veuve-clicquot brut

FRANCE 200

Tightly knit, focused by robust acidity and a streak of minerality, this offers subtle notes of white peach, anise, biscuit and kumquat. The refined finish echoes a smoky note.

SIGNATURE COCKTAILS

tray-passed, limit 2 selections, charged based on consumption

moscow mule \$15

ketel one vodka, fever tree ginger beer, lime juice

spritz kiss \$15

ketel one "botanical" peach & orange blossom vodka, st. germain elderflower liqueur, lemon, sparkling rose float

barrel-aged old fashioned \$16

dickel rye, demerara sugar, orange bitters, angostura bitters

six seven paloma \$16

don julio silver tequila, hibiscus & grapefruit syrup, soda

french 75 \$15

tanqueray gin, lemon juice, simple syrup, sparkling wine

DÉCOR PACKAGES

see catering manager for details and pricing

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 THE EDGEWATER
A NOBLE HOUSE HOTEL

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