Wedding

PACKAGES

THE EDGEWATER

A NOBLE HOUSE HOTEL

Something Minted 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*
- Three 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 linens
- All tableware & glassware
- Votive candles & tea lights
- Dance floor
- Set-up, clean-up, & tear-down of event

*Olympic ballroom wedding only.
**Based on availability.
Room rental fees and food and beverage minimums apply

Lloyd Photo and Films

DRESSING ROOM MENUS

FOOD SERVICE TO BEGIN AT 8:00 AM

À LA CARTE

tuna tacos*
$28 (4 TACOS)
avocado, sriracha aioli

wagyu beef sliders
$42 (8 SLIDERS)
animal style

lettuce wraps N
$32 SERVES 4 PEOPLE
pulled chicken, asian slaw, rice noodles, roasted peanuts, cilantro, sesame ponzu

charcuterie & cheese
$40 SERVES 4 PEOPLE
assorted salumi, local cheese, apple & fig mostarda, olives, crisps

red pepper hummus VG
$35 SERVES 4 PEOPLE
marinated veggies, olives, feta, pita

sliced fruit & berries VG
$30 SERVES 4 PEOPLE
maple vanilla yogurt

build your own parfait VG
$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 VG
$12 PER PERSON | MINIMUM ORDER OF 6

BEVERAGES

ales & brews
6 FOR $54
iced bucket of assorted selection

mimosa station
$72
one bottle of sparkling wine, orange juice, cranberry juice, peach nectar, fresh strawberries, raspberries
additional bottles of bubbly | **$48**

flavored waters
$40 PER GALLON | SERVES 20 GUESTS
cucumber & mint, raspberry & lemon, or melon & citrus

GF - Gluten free | VG - Vegetarian | V - Vegan | N - Contains Nuts

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. 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.

HORS D'OEUVRES

HOT HORS D'OEUVRES

miniature crab cakes

coconut lobster skewer
sweet & spicy chili sauce

grilled vegetable flatbread VG
pea vine pesto

thai chicken sate GF, N
peanut-coconut sauce

chicken potstickers
sesame ponzu

spanakopita VG
crispy phyllo-wrapped spinach & feta

ginger soy beef kabob

minature beef wellington
classic preparation

black bean empanada VG
cilantro lime crema

smoked salmon grilled cheese
red onion jam, boursin, chive

Courtney Bowlden Photography

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HORS D'OEUVRES

COLD HORS D'OEUVRES

poached lemon shrimp GF
smoky cocktail sauce

dungeness crab tostada GF
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 VG, N
walnut, blue cheese

cherry tomato bruschetta VG
olive, goat cheese, basil, virgin olive oil

maine lobster crostini*
lemon aioli, herbs

VEGAN HORS D'OEUVRES

spicy garbanzo & black tostada
avocado cream

apple walnut salad N
served in an endive leaf

corn and pepper fritters
chimichurri

stuffed eggplant N
vegan cream cheese, spiced walnut

tomato flatbread
basil, vegan cheese, basil oil

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PACKAGE 1

Something Blue

165 PER PERSON

Choose three hors d'oeuvres

Choose three plated dinner entrées or buffet menu

Five-hour preferred beer & wine package (Edgewater selection)

Ruben Leshkevich

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, VG, N
goat cheese, radish, pistachio, champagne vinaigrette

butter lettuce GF, VG
sun-dried apricot, feta, pumpkin seeds, cilantro ranch

ENTRÉES

honey & thyme-roasted chicken GF
potato purée, herbed vegetables, lemon chicken jus

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,
asparagus, 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,
carrot butter

chard & spinach ravioli VG
fennel and spiced tomato coulis, roasted squash, parmesan

VEGAN OPTIONS

tofu “scallop”
squash, charred cippolinis, chimichurri

roasted delicata squash
squash purée, quinoa, pepitas

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WEDDING BUFFET

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

arugula salad GF, VG, N
beet, goat cheese, walnut, pickled cippolini,
mustard vinaigrette

classic caesar salad*

roasted potatoes GF, V
caramelized onions, thyme

roasted seasonal vegetables GF, V

chard & spinach ravioli VG
fennel and spiced tomato coulis, roasted squash, parmesan

grilled salmon GF
charred corn, cherry tomato, buerre blanc

chicken breast GF
mushroom, leek, fennel ragout

5-hour preferred beer & wine package

Bar packages will include Edgewater selection of up to four 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.

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PACKAGE 2

Ever After

185 PER PERSON

Choose four hors d'oeuvres

Choose three plated dinner entrées or buffet menu

Five-hour premium beer & wine package (client selection)

Kristen Honeycutt Photo

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, VG, N
baby spinach, local apple, oregon blue cheese, roasted walnut, white balsamic vinaigrette

baby arugula GF, VG, N
goat cheese, radish, pistachio, champagne vinaigrette

butter lettuce GF, VG
sun-dried apricot, feta, pumpkin seeds, cilantro ranch

ENTRÉES

roasted king salmon GF
local honey glaze, root vegetable hash, asparagus, carrot butter

slow roasted beef short rib GF
parsnip purée, brussels sprouts, roasted carrots, rich braising jus

filet of beef* GF
potato purée, mushroom ragout, asparagus, roasted tomato, red wine demi-glace

honey & thyme roasted chicken GF
potato purée, herbed vegetables, lemon chicken jus

wild mushroom risotto cake VG
baby spinach, wild mushroom broth, parmesan

VEGAN OPTIONS

tofu “scallop”
squash, charred cippolinis, chimichurri

roasted delicata squash
squash purée, quinoa, pepitas

miso glazed tofu
seasonal accompaniments

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WEDDING BUFFET

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

arugula salad GF, VG, N
beet, goat cheese, walnut, pickled cippolini,
mustard vinaigrette

vine-ripened tomato & mozzarella salad VG
olive oil, basil, balsamic

roasted seasonal vegetables GF, V

garlic whipped potatoes GF, VG

potato gnocchi VG
basil pesto, cherry tomatoes, goat cheese, arugula,
smoked almonds

herb-roasted beef tenderloin*
mushroom ragout, red wine jus

grilled salmon GF
spinach, tomato, basil, parmesan, saffron-tomato coulis

5-hour premium beer & wine package (couple's choice)

Bar package will include client selection of up to four 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.

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PACKAGE 3

At Last

215 PER PERSON

Choose four hors d'oeuvres
Choose three plated dinner entrées or buffet menu
Five-hour premium bar package (client selection of beer & wine)
Includes cocktails, beer and wine

Lloyd Photo and Films

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, VG, N
baby spinach, local apple, oregon blue cheese, roasted walnut, white balsamic vinaigrette

baby arugula GF, VG, N
goat cheese, radish, pistachio, champagne vinaigrette

butter lettuce GF, VG
sun-dried apricot, feta, pumpkin seeds, cilantro ranch

burrata salad GF, VG
tomato caprese, basil, balsamic, olive oil

ENTRÉES

roasted king salmon GF
local honey glaze, root vegetable hash, asparagus, carrot butter

slow roasted beef short rib GF
parsnip purée, brussels sprouts, roasted carrots, rich braising jus

filet of beef* GF
potato purée, 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

honey & thyme roasted chicken GF
potato purée, herbed vegetables, lemon chicken jus

crisp roasted pork loin GF
red potato & bacon hash, braised red cabbage, washington apple sauce, maple-mustard glaze

wild mushroom risotto cake VG
baby spinach, wild mushroom broth, parmesan

chard & spinach ravioli VG
fennel and spiced tomato coulis, roasted squash, parmesan

VEGAN OPTIONS

tofu “scallop”
squash, charred cippolinis, chimichurri

roasted delicata squash
squash purée, quinoa, pepitas

miso-glazed tofu
seasonal accompaniments

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WEDDING BUFFET

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

arugula salad GF, VG, N
beet, goat cheese, walnut, pickled cippolini,
mustard vinaigrette

mini iceberg wedges GF, VG
tomato, smoked bacon, cilantro ranch, blue cheese

vine-ripened tomato & mozzarella salad VG
olive oil, basil, balsamic

roasted seasonal vegetables GF, V

garlic whipped potatoes GF, VG

herb-roasted chicken breast GF
slow-roasted tomato, kale pesto

potato gnocchi VG
basil pesto, cherry tomatoes, goat cheese, arugula,
smoked almonds

herb-roasted beef tenderloin*
mushroom ragout, red wine jus

grilled salmon GF
spinach, tomato, basil, parmesan, saffron-tomato coulis

5-hour premium beer and wine package (couple's choice) with premium bar cocktails

Bar packages will include Client selection of up to four 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.

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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
pinot gris, erath, or
chardonnay, drumheller, wa

PINK

rosé, gerard bertrand “côte des roses,” france

RED

pinot noir, a to z, or
malbec, terrazas “reserva,” argentina
pinot noir, boen, ca
merlot, csm “indian wells”, wa
cabernet sauvignon, seven falls, wa

Courtney Bowlden Photography

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.

Into Dust Photography

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WEDDING *Add-Ons*

Into Dust Photography

RECEPTION DISPLAYS

EACH DISPLAY SERVES 25 PEOPLE.

imported & domestic cheese display VG, N

GF W/O CRACKERS

$425

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

farmstand veggies GF, VG

$400

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

charcuterie board N, GF W/O CRACKERS/BAGUETTE

$475

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

the med VG, GF W/O PITA

$400

red pepper 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* GF OPTION AVAILABLE

$575

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

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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 VG
$16 PER PERSON
roasted vegetables

chicken quesadilla
$18 PER PERSON
corn tortillas, cabbage slaw, pickled vegetables, guacamole, sour cream

crisp chicken tenders
$15 PER PERSON
dipping sauces

signature six seven fries VG

classic
$12 PER PERSON

fancy
$14 PER PERSON
truffle, parmesan

warm soft pretzels VG
$12 PER PERSON
spicy mustard, cheese, nutella

Mist of Morning Photography

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LIBATIONS

CALL BAR

ADDITIONAL $10 PER PERSON, PER HOUR ADDED ONTO THE PACKAGE PRICE.

skyy organic vodka
captain morgan white rum
lunazul silver tequila
bombay gin
evan williams black label bourbon
canadian club blended whiskey
j. walker “red label” scotch
christian brothers brandy

PREMIUM BAR

ADDITIONAL $12 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 MOCKTAILS

orange ginger mule
$12
orange juice, pineapple juice, orange bitters, ginger beer

pomegranate tonic
$12
pomegranate juice, tonic, honey, lime wedge

dry paloma
$12
grapefruit juice, sparkling water, thyme syrup

SIGNATURE COCKTAILS

CHARGED ON CONSUMPTION. LIMIT TWO SELECTIONS TOTAL.

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 rosé float

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

Shaunae Teske Photography

Stormy Peterson Photography

Shaunae Teske Photography

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.

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pipe and drape
$500
to cover the set reception tables during the ceremony.

dance floor set during one hour room flip
$500
otherwise dance floor will be preset during the ceremony.

additional reception time
$500 PER HOUR | SUBJECT TO INCREASE PACKAGE PRICE

heaters for terrace patio
$125 PER HEATER

terrace patio tent
SEE CATERING MANAGER FOR QUOTE

Something Minted Photography

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 entree-indicating 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 fee and applicable state sales tax. Washington State Law requires that the banquet fee 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. All credit card payment will incur a 3% fee. If you are paying the final deposit with a check, it must reach the hotel 10 days before your event.

GUARANTEES & CANCELLATIONS

A guarantee of attendance is required 10 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 offers valet-only parking. Parking prices at The Edgewater are $30.00 a day, or $24.00 per car for evening events. The Client can choose to host this for their guests. Twenty-four hour parking for overnight hotel guests with in and out privileges is $60.00 per day plus tax. All prices are inclusive of tax with the exception of the overnight parking charge. Parking rates do not include valet gratuity and are subject to change. Please let your catering manager know if you would like to host parking for any guests or vendors.

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 fee of 24% and applicable state sales tax.

Steven Zhang Photography

Photography Credits

Something Minted Photography, Lloyd Photo and Films, Ruben Leshkevich, Kristen Honeycutt Photo, Into Dust Photography, Shaunae Teske Photography, Stormy Peterson Photography, Steven Zhang Photography