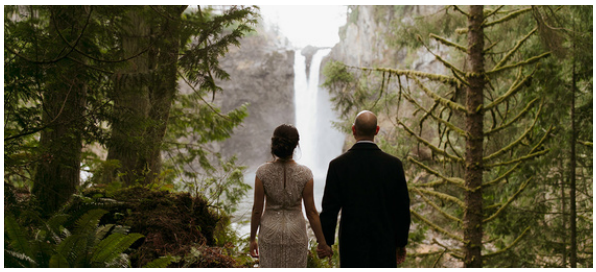
INTIMATE WEDDING PACKAGE

PEAK: $225 PER PERSON *Friday, Saturday, & Sunday (May 1 - October 31)*
NON PEAK: $210 PER PERSON *Friday, Saturday, & Sunday (November 1 - April 30) | Monday - Thursday All Year*

Accommodates 12 to 24 guests including the Wedding Couple

INCLUSIONS:

- Dedicated Event Space
- Five Hours of Event Access
  - Includes *30 minutes of client setup and tear down.*
- Custom Setup:
  - Standard Tables, Banquet Chairs, House Linens, Flatware, Stemware, and Votive Candles
- Course Plated Dinner with One Tier Cake
- Personalized Salish Printed Menus
- Champagne Toast
- Tableside Beer, Wine, and Non-Alcoholic Beverages for your event
- Two (2) night stay in a Deluxe guestroom
- Guestrooms dates are specific to the day before the wedding (for changing room purposes) and the wedding night. Guestrooms cannot be used on alternative dates.



October 1, 2022 through March 31, 2023

FALL & WINTER DINNER MENU

Select one soup, one salad, and two protein entrées (a seasonal risotto included)
House Wine, Assorted Beer, Champagne Toast, and Non-Alcoholic Beverages Included

No Menu Substitutions

SOUPS

Sesame Celeriac Soup GF Veg

Roasted Tomato Bisque GF Veg
olive oil | basil | roasted fennel

White Bean and Fennel Bisque GF Veg
great northern white beans | preserved lemon gremolata

SALADS

Quinoa and Roasted Beets GF Veg
candied pecans | arugula | chèvre | Salish honey vinaigrette

Pacific Northwest Chop Salad GF
roasted hazelnuts | baby kale | smoked bacon | Beecher's Flagship cheese | dried cranberry | Salish Honey vinaigrette

Mixed Baby Lettuces GF DF Veg
shaved seasonal vegetables | Salish honey vinaigrette

Kale Caesar Salad
baby kale | Dijon croutons | parmesan | black garlic anchovy dressing

ENTRÉES

Pan Seared Chicken GF DF
sweet potato puree | braised kale | cherry bourbon chutney

Seared Salmon GF DF
Woodinville whisky maple brussels sprouts | peppercorn ricotta | pickled cranberry

Cider Brined Pork Tenderloin GF DF
honey stung polenta | spiced wine reduction | prosciutto crisp

Espresso Braised Short Rib GF
brown butter winter squashes | smoked cherry | porter demi

WEDDING CAKE

Cakes by Crème de la Crème
Frosting Style Choices: naked | smooth | ruffle

Vanilla Cake
vanilla buttercream filling | vanilla buttercream frosting

Chocolate Cake
chocolate ganache filling | chocolate buttercream frosting

Lemon Cake
lemon citron | raspberry buttercream filling | vanilla buttercream frosting

Washington Apple Almond Cake
apple cake | almond cake | apricot buttercream filling | vanilla buttercream frosting

Cake upgrades available

GF: Gluten Free | V: Vegan | Veg: Vegetarian | DF: Dairy Free