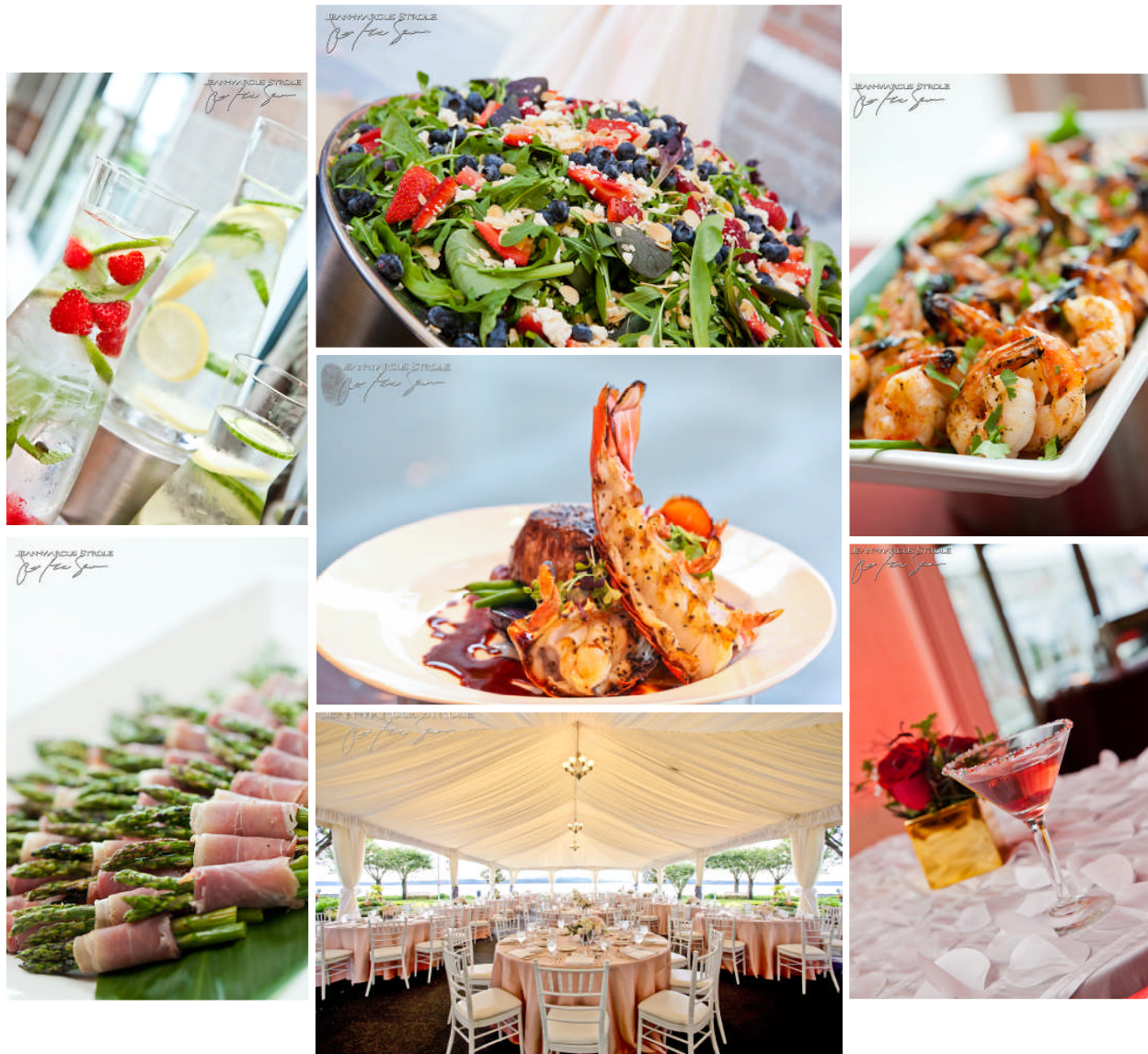


WOODMARK WEDDINGS

FALL/WINTER 2016 MENUS



A DESTINATION LUXURY HOTEL®

425.827.1986 | celebrate@thewoodmark.com | thewoodmark.com

WOODMARK WEDDINGS

FALL/WINTER 2016

THIS BIG DAY IS ABOUT YOU!

Are you imagining lush and lavish? Intimate and romantic? Stylish or classic?

Our experienced staff will make it happen. Seamless execution of your wedding is made possible by knowledgeable catering managers, a superior culinary team and our dedicated event staff. From intimate to large ceremonies followed by cocktails on the lawn or library, to a four-course sit-down dinner in the Olympic Terrace, the Woodmark Hotel is dedicated to making your wedding a memorable occasion.

EVENT SPACE

The picturesque Olympic Terrace our outdoor lakeside tent is a spectacular location for 75 to 180 guests. This elegant canopied tent offers all of the comforts for entertaining outdoors in the Northwest overlooking the sparkling waters of Lake Washington. The Olympic Terrace is a unique location for your ceremony, cocktail and dinner reception. After the ceremony, the generous terrace provides a charming social or “cocktail” hour. While the Woodmark team transforms The Olympic Terrace into your dinner reception. Your guests will continue the evening into The Lake Washington Ballroom, where they will be able to dance the night away. **The tent can fit up to 240 guests with the rental of a tent extension!**

The dramatic Marina Room is the ideal location for 50 to 130 guests. This stunning room provides views of the Carillon Point Marina and Lake Washington. The Marina Room presents a unique setting for your ceremony, cocktail and dinner reception. This distinctive room features a welcoming foyer, coat check room, floor-to-ceiling windows, and an intimate private patio. A variety of set up options are available to customize the atmosphere of your special occasion.

The unique Great Room is a very contemporary, residential living room style area with soft seating, a bar and fireplace, as well as a large open multi-use space, all with view of Lake Washington. This space is perfect for smaller weddings with up to 60 guests.

The stunning Bayshore Room is ideal for an intimate lakeside gathering, featuring floor to ceiling windows and a seasonal patio with sweeping views of Lake Washington and Carillon Point marina. This space is perfect for smaller weddings with up to 60 guests.

The expansive Woodmark Suite is the "ultimate" experience near Seattle and ideal for any special occasion! The suite is 1,450 square feet with two corner balconies and stunning 180 degree views of Lake Washington and the Olympic Mountains. The Woodmark Suite is perfect for an intimate wedding ceremony and reception, up to 20 guests.

WEDDING TIME FRAME OPTIONS

Olympic Terrace and Lake Washington Ballroom:

11:00am-4:00pm or 6:00pm-11:00pm (Comes with two complimentary getting ready boardrooms)

Marina Room:

3:00pm-11:00pm

Bayshore Room, Great Room, or Woodmark Suite: (Contact a Catering Manager to see what time frame options are available)



A DESTINATION LUXURY HOTEL®

WOODMARK WEDDINGS

POLICIES & GUIDELINES

GUARANTEED COUNTS

The guaranteed guest count is due three (3) business days prior to your event date. This count will be considered the guaranteed count, for which you will be charged, even if fewer guests attend the function. If additional guests arrive at event, the Woodmark will do its best to accommodate and that higher guest count will be charged as the guaranteed guest count.

If offering choice of two entrées during a plated meal, the higher price prevails. This guaranteed entrée count is due seven (7) business days prior to event and must be indicated on place cards provided by you and set by you at each guest's seat. Please note that this means you will need to obtain a RSVP for each guest's name along with their specific entrée selection when you receive replies. The Woodmark Hotel does not allow any outside food or beverage.

SERVICE CHARGE & TAXES

A mandatory 23% service charge is added to all food, beverage and equipment rental. Applicable state taxes are applied to all charges. Please note that mandatory service charge is taxable by Washington state law.

60% of the food & beverage service charge will be paid to banquet staff.

TRAY PASSED HORS D 'OEUVRES

A minimum of two hors d'oeuvre pieces per person is required for each event. We recommend four to six pieces per person to treat your guests to the best event possible.

LABOR CHARGES

Bartender fees range from \$75 per hour to \$110 per hour depending on your choice of hosted bar or cash bar. Chef attendant fees of \$125 per hour may be charged as noted on specific menu items.

CATERING & BEVERAGES

The Woodmark will provide all food and beverage for your event and is unable to allow for any outside food and beverage. An exception to this is made only with an approved professional pastry shop for wedding cakes. Please note that a \$3 per guest cake cutting fee will be applied to wedding cakes provided by these companies.

The Woodmark staff reserves the right by law to refuse or cease alcoholic beverage service to any guest deemed to be intoxicated. All guests will be subject to show legal identification of age.

CONTRACTED GUEST ROOM BLOCKS

In order to contract a block of guest rooms, it is required that you block at least two nights with one of the nights having at least 10 rooms. Please contact a Catering Manager for a price quote over your preferred date.



A DESTINATION LUXURY HOTEL®

WOODMARK WEDDINGS

POLICIES & GUIDELINES

ADVANCE PAYMENT/DEPOSITS

To confirm event space on a particular date, an advance payment equivalent to 30% of the total Food & Beverage Minimum and Facility Fee will be required at the time of returning a signed contract. All advanced payments will be credited towards the Master Account. Monthly scheduled payments will be required. All payments received by Hotel are non-refundable.

Full pre-payment (less payments received) based on estimated guarantee and final menu plans, plus reasonable estimates of any item purchased on a per unit basis will be due fourteen (14) business days prior to the event date. All payment should be made via credit card or cashier's check. No personal checks or cash will be accepted.

USE OF OUTSIDE VENDORS

If an outside vendor(s) is hired by you (the customer) to provide any goods and/or services at the Woodmark Hotel & Still Spa during the Event the Hotel may, in its sole discretion, require that such vendors provide the Hotel, in form and amount reasonably satisfactory to the Hotel, an indemnification agreement and proof of adequate insurance. Contractor shall indemnify Client and the Hotel for any and all costs or expenses pertaining to its performance under this agreement.

CANCELLATION

If you should find it necessary to cancel your event, you will be held responsible for expenses incurred by the hotel in preparation for your event. Please refer to the cancellation terms of your contract.

HOTEL PARKING

The Woodmark Hotel & Still Spa has ample parking available. Valet Service is available at \$12.00 per vehicle, or guests may self-park at conveniently located parking near the hotel.

DAMAGES

It is the responsibility of the patron to assume full responsibility for any damages to the hotel property caused by the patron, their guests or the agents of the patron, i.e. bands, display companies, etc.

SECURITY

The Woodmark Hotel & Still Spa does not assume responsibility for the damage or loss of any merchandise brought into the hotel. Therefore, you may consider arranging for security personnel. Please consult with your event manager for the cost of this service.

SMOKING POLICY

The Woodmark Hotel & Still Spa is a smoke-free facility.



A DESTINATION LUXURY HOTEL®

WOODMARK WEDDINGS

FALL/WINTER 2016



WEDDINGS INCLUDE:

- White Chiavari Chairs (In Olympic Terrace)
- White Ceremony Runner
- Dance Floor
- Chocolate Brown Floor Length Linen with White Overlays
- White Linen Napkins
- Flatware, Glassware, and White China
- Votive Candles
- 66" Dinner Rounds
- High and Low Cocktail Tables
- Tables for Guest Book, Gift, Place Card, and Cake
- Dedicated Banquet Captain and Service Staff



A DESTINATION LUXURY HOTEL®

425.827.1986 | celebrate@thewoodmark.com | thewoodmark.com

WOODMARK WEDDINGS

FOOD & BEVERAGE MINIMUMS

Food & Beverage Minimums vary on date and day of the week

SILVER - FOOD & BEVERAGE MINIMUMS

INCLUDE:

2 Hours of Guaranteed Setup

1 Hour of Rehearsal

Olympic Terrace Tent Pole “Single Draping”

1 Complimentary Lakefront Guestroom for the Couple on their Wedding night

Private Moment on Woodmark II following the Wedding Ceremony *(based upon availability)*

Food & Beverage Minimums between \$10,000 - \$19,000

Room Rental: \$2,000

GOLD - FOOD & BEVERAGE MINIMUMS

INCLUDE:

2 Hours of Guaranteed Setup

1 Hour of Rehearsal

Olympic Terrace Tent Pole “Single Draping”

House Champagne Toast (half-pour) for each Wedding Guest

1 Complimentary Lakefront Guestroom for the Couple on their Wedding night

Private Moment on Woodmark II following the Wedding Ceremony *(based upon availability)*

Up to 5 Hours of Complimentary Bartender

Food & Beverage Minimums between \$20,000 - \$29,000

Room Rental: \$2,000



A DESTINATION LUXURY HOTEL®

WOODMARK WEDDINGS

FOOD & BEVERAGE MINIMUMS

Food & Beverage Minimums vary on date and day of the week

PLATINUM - FOOD & BEVERAGE MINIMUMS

INCLUDE:

Olympic Terrace & Lake Washington Ballroom & Great Room

Setup Start Time at 12pm

Flexible Ceremony Start Time

1 Hour of Rehearsal

Olympic Terrace Tent Pole “Double Draping”

House Champagne Toast (full-pour) for each Wedding Guest

One 50-minute Spa Treatment

3 Complimentary Guestrooms:

(1) Lakefront Balcony Guestroom for the Couple on their Wedding night

(1) Woodmark Guestroom for the Bridal Party on the night prior to the Wedding

(1) Woodmark Guestroom for the Couple’s One Year Anniversary

2 Complimentary “Getting Ready” Rooms: *Vashon Boardroom & Bainbridge Boardroom*

Private Moment on Woodmark II following the Wedding Ceremony *(based upon availability)*

Up to 5 Hours of Complimentary Bartender

Food & Beverage Minimums between \$30,000 - \$39,000

Room Rental: \$2,500



A DESTINATION LUXURY HOTEL®

WOODMARK WEDDINGS

FOOD & BEVERAGE MINIMUMS

Food & Beverage Minimums vary on date and day of the week

DIAMOND - FOOD & BEVERAGE MINIMUMS

INCLUDE:

Olympic Terrace & Lake Washington Ballroom & Great Room
Setup Start Time at 9am

Flexible Ceremony Start Time

1 Hour of Rehearsal

Olympic Terrace Tent Pole “Double Draping”

House Champagne Toast (full-pour) for each Wedding Guest

Two 50-minute Spa Treatments

2-hour Jet Boat Rental for up to 10 people *(based upon availability)*

Includes Beer, Bottled Waters, Tortilla Chips, Salsa and Guacamole

3 Complimentary Guestrooms:

*(1) Lakefront Balcony Guestroom for **two** nights for the Couple: the night before and the night of the wedding*

(1) Woodmark Guestroom for the Couple’s One Year Anniversary

2 Complimentary “Getting Ready” Rooms: *Vashon Boardroom & Bainbridge Boardroom*

with Complimentary Fresh Fruit and Pastries, Coffee, Tea, and Mimosas for up to 15 people

Private Moment on Woodmark II following the Wedding Ceremony *(based upon availability)*

Up to 5 Hours of Complimentary Bartender

Event Space for Rehearsal Dinner and/or Morning-After Brunch for up to 50 people

Food & Beverage Minimum Starting at \$40,000

Room Rental: \$3,000



A DESTINATION LUXURY HOTEL®

WOODMARK WEDDINGS FALL/WINTER MENUS

BUFFET LUNCHES

All buffet lunches include Artisan Bread Rolls, Dillanos Coffee & Tazo Tea

SOUPS & SALADS

Choose One:

Dungeness Crab Bisque

Autumn Squash Bisque: Toasted Pepitas

Mild & Spicy Greens: Mixed Greens, Dried Cranberries, Almonds, Sheep's Milk Feta, Cranberry-Orange Vinaigrette

Classic Caesar: Hearts of Romaine, Roasted Garlic Caesar, House Croutons, Parmesan, Lemon

Butter Lettuce Wedge: Grape Tomatoes, Blue Cheese, Pistachio Dust, Green Goddess Dressing

Orzo Salad: Red Peppers, Olives, Artichokes, Sheep's Milk Feta

ACCOMPANIMENTS

Choose Two:

Brown Rice Pilaf with Fall Inspired Vegetables

Caramelized Sweet Onion Mashed Potato

Braised Brussel Sprouts with Bacon and Onion

Sautéed Green Beans with Confit Onions

Herb Roasted Sunset Fingerling Potatoes

Smashed Sweet Potatoes with Blue Cheese, and Charred Onion Pesto

ENTRÉES

One (\$53) / Two (\$58) / Three (\$63):

Roasted Free Range Chicken: Herb Butter Sauce

Pan Roasted Black Cod: Charred Orange Sauce

Prime Filet of Beef: Fig Balsamic Demi

Seared Wild Salmon: Prickly Pear Sauce

Petite Kobe Flat Iron: Black Garlic Demi

Grilled "Salmon Creek" Pork Loin: Apple Chutney, Port Glaze

Wild Mushroom & Mascarpone Risotto: Truffle Pecorino



A DESTINATION LUXURY HOTEL®

WOODMARK WEDDINGS FALL/WINTER MENUS

PLATED LUNCHESES

All plated lunches include Artisan Bread Rolls, Dillanos Coffee & Tazo Tea

SALADS

Choose One:

Mild & Spicy Greens: Mixed Greens, Dried Cranberries, Almonds, Feta, Cranberry-Orange Vinaigrette

Classic Caesar: Hearts of Romaine, Roasted Garlic Caesar, House Croutons, Parmesan, Lemon

Butter Lettuce Wedge: Grape Tomatoes, Blue Cheese, Pistachio Dust, Green Goddess Dressing

Beet Salad: Winter Greens, Chevre, Candied Walnuts, Apple-Fennel Vinaigrette

ENTRÉES

If two entrees are selected, the highest price prevails:

Wild Mushroom & Mascarpone Risotto: Truffle Pecorino | \$52

Roasted Free Range Chicken: Herb Butter Sauce, Caramelized Onion Mashed Potato | \$54

Seared Wild Salmon: Prickly Pear Sauce, Brown Rice Pilaf | \$63

Petite Kobe Flat Iron: Black Garlic Demi, Caramelized Onion Mashed Potato | \$67

Pan Roasted Black Cod: Charred Orange Sauce, Ginger Rice Cake | \$69

Prime Filet of Beef: Fig Balsamic Demi, Caramelized Onion Mashed Potato | \$71

Petite Kobe Flat Iron & Seared Wild Salmon: Sherry Demi, Caramelized Onion Mashed Potato | \$75

Grilled Tenderloin of Beef & Dungeness Crab: Sunset Fingerling Potato, Red Pepper Glace de Viande, Sherry Cream | \$86

All entrées are accompanied by Chef's Choice Vegetables, which are chosen based on seasonality and what is the freshest product at the time of each event.

Guaranteed count of each item due 3 days prior to event and must be indicated on place card at guest's seat.



WOODMARK WEDDINGS FALL/WINTER MENUS

DINNER BUFFETS

All buffet dinners include Artisan Bread Rolls, Dillanos Coffee & Tazo Tea

SOUPS & SALADS

Choose Two:

Dungeness Crab Bisque

Autumn Squash Bisque: Toasted Pepitas

Mild & Spicy Greens: Mixed Greens, Dried Cranberries, Almonds, Sheep's Milk Feta, Cranberry-Orange Vinaigrette

Classic Caesar: Hearts of Romaine, Roasted Garlic Caesar, House Croutons, Parmesan, Lemon

Butter Lettuce Wedge: Grape Tomatoes, Blue Cheese, Pistachio Dust, Green Goddess Dressing

Orzo Salad: Red Peppers, Olives, Artichokes, Sheep's Milk Feta

ACCOMPANIMENTS

Choose Three:

Brown Rice Pilaf with Fall Inspired Vegetables

Caramelized Sweet Onion Mashed Potato

Braised Brussel Sprouts with Bacon and Onion

Sautéed Green Beans with Confit Onions

Herb Roasted Sunset Fingerling Potatoes

Smashed Sweet Potatoes with Blue Cheese, and Charred Onion Pesto

ENTRÉES

Choose Two (\$83) | Three (\$93):

Roasted Free Range Chicken: Herb Butter Sauce

Pan Roasted Black Cod: Charred Orange Sauce

Prime Filet of Beef: Fig Balsamic Demi

Seared Wild Salmon: Prickly Pear Sauce

Petite Kobe Flat Iron: Black Garlic Demi

Grilled "Salmon Creek" Pork Loin: Apple Chutney, Port Glaze

Wild Mushroom & Mascarpone Risotto: Truffle Pecorino



WOODMARK WEDDINGS FALL/WINTER MENUS

PLATED DINNERS

All plated dinners include Artisan Bread Rolls, Dillanos Coffee & Tazo Tea

SALADS

Choose One:

Mild & Spicy Greens: Mixed Greens, Dried Cranberries, Almonds, Feta, Cranberry-Orange Vinaigrette

Classic Caesar: Hearts of Romaine, Roasted Garlic Caesar, House Croutons, Parmesan, Lemon

Butter Lettuce Wedge: Grape Tomatoes, Blue Cheese, Pistachio Dust, Green Goddess Dressing

Beet Salad: Winter Greens, Chevre, Candied Walnuts, Apple-Fennel Vinaigrette

ENTRÉES

If two entrees are selected, the highest price prevails:

Wild Mushroom & Mascarpone Risotto: Truffle Pecorino | \$60

Roasted Free Range Chicken: Herb Butter Sauce, Caramelized Onion Mashed Potato | \$67

Pan Roasted Black Cod: Charred Orange Sauce, Ginger Rice Cake | \$77

Seared Wild Salmon: Prickly Pear Sauce, Brown Rice Pilaf | \$80

Petite Kobe Flat Iron: Black Garlic Demi, Caramelized Onion Mashed Potato | \$81

Prime Filet of Beef: Fig Balsamic Demi, Caramelized Onion Mashed Potato | \$89

Petite Kobe Flat Iron & Seared Wild Salmon: Sherry Demi, Caramelized Onion Mashed Potato | \$93

Prime Filet of Beef & Maine Lobster Tail: Smoked Pepper Demi, Sunset Fingerlings | \$103

Grilled Tenderloin of Beef & Dungeness Crab: Sunset Fingerling Potato, Red Pepper Glace de Viande, Sherry Cream | \$103

All entrees are accompanied by Chef's Choice Vegetables, which are chosen based on seasonality and what is the freshest product at the time of each event.

Guaranteed count of each item due 3 days prior to event and must be indicated on place card at guest's seat.



WOODMARK WEDDINGS FALL/WINTER MENUS

HORS D'OEUVRES

Minimum order of two dozen pieces | Sold per piece

WARM HORS D'OEUVRES

- Spinach & Feta Spanakopita | \$4.00
- Artichoke Jalapeno Stuffed Mushrooms: Parmesan Cheese | \$4.00
- Pork Pot Stickers: Cilantro Citrus Honey Glaze | \$4.00
- Spicy Sausage Mushroom: Sweet Peppers | \$4.00
- Risotto Croquettes: Asparagus, Sundried Tomato Drizzle | \$4.50
- Crispy Duck Spring Rolls: Plum Sauce | \$4.50
- Grilled Prawns: Chipotle Butter | \$4.50
- Coconut Shrimp: Coco Crema | \$4.50
- Lemongrass Beef Skewers: Hoisin Reduction | \$4.50
- Roasted Salmon Cakes: Herb Aioli | \$4.50
- Bacon Wrapped Scallop | \$5.00
- Dungeness Crab Cakes: Citrus Curry Aioli | \$5.00
- Brie & Raspberry en Croute: Balsamic | \$5.00
- Baked Beef Wellington: Mushroom Duxelles, Puff Pastry | \$5.00

COOL HORS D'OEUVRES

- Chicken Crostini: Quince Puree, Manchego Cheese | \$4.00
- Fresh Herb Polenta Cakes: Tomato Jam | \$4.00
- Roasted Pork Tenderloin Crostini: Jalapeno-Apricot Chutney, Celery | \$4.00
- Kalbi Boneless Short Rib: Poached Pear, House Kimchi | \$4.00
- Grilled & Chilled Shrimp: Cilantro, Pepper Sauce | \$4.00
- Cured Smoked Salmon: Caper Citrus Cream, House Pickles, Rye | \$4.50



WOODMARK WEDDINGS FALL/WINTER MENUS

RECEPTION DISPLAYS & CARVING STATIONS

Minimum order of 20 servings each

CHEESE & CRACKER | *\$19 per serving*

Assorted Beecher's Cheeses, Fruit Preserves, Nuts, Assorted Crackers

SEASONAL GARDEN VEGETABLES | *\$13 per serving*

Green Goddess Dressing, Buttermilk Ranch

ANTIPASTI | *\$21 per serving*

Grilled & Marinated Vegetables, Cured Meats & Beecher's Cheeses, Olives, Rustic Bread

MEZE PLATTER | *\$20 per serving*

Olive Tapenade, Baba Ghanoush, Garlic Hummus Tzatziki, Pita Bread, Cucumber, Tomato, Olives

SALMON DISPLAY | *\$23 per serving*

Local Salmon, Dill Cream Cheese, Rye Bread & Accompaniments

SUSHI DISPLAY | *\$59 per dozen*

Assorted Rolls, Nigiri Sushi, Soy Sauce, Wasabi, Pickled Ginger

CHEF ATTENDED CARVING STATIONS

Chef Attendant Fee of \$125 per hour | Two chefs required for over 50 guests

HERB & SALT CRUSTED PRIME RIB

Rosemary Au Jus, Horseradish Cream, Dinner Rolls

\$28 per person

ROASTED PRIME FILET OF BEEF

Foraged Mushroom Reduction, Dinner Rolls

\$35 per person



A DESTINATION LUXURY HOTEL®

WOODMARK WEDDINGS FALL/WINTER MENUS

RECEPTION STATIONS

Minimum order of 20 servings each

SALAD STATION | \$19 per person

Choose Two:

- Mild & Spicy Greens: Mixed Greens, Dried Cranberries, Almonds, Feta, Cranberry-Orange Vinaigrette
- Classic Caesar: Hearts of Romaine, Roasted Garlic Caesar, House Croutons, Parmesan, Lemon
- Butter Lettuce Wedge: Grape Tomato, Blue Cheese, Pistachio Dust, Green Goddess Dressing
- Mediterranean Fusilli: Fusilli Pasta, Olives, Roasted Vegetables, Marinated Artichokes, Shaved Aged Provolone
- Orzo Salad: Red Peppers, Olives, Artichokes, Sheep's Milk Feta

SLIDERS & FRIES | \$24 per person

Choose Two – add \$5 per person for each additional selection

- Sweet & Spicy Pork: Natural Jus BBQ Sauce
- Crab Cake: Citrus Curry Aioli, Napa Cabbage
- Smoked Beef Brisket: Blackberry Glaze
- Kobe Beef: Lettuce, Onion, Tomato

***Choice of Regular or Sweet Potato Fries*

PASTA STATION | \$27 per person

Choose Two – add \$5 per person for each additional selection

- Penne: Bolognese Sauce, Roasted Mushrooms, Scallions
- Fettuccini: Fresh Herb Marinated Chicken, Roasted Onion & Garlic, Crushed Red Pepper Roma Sauce
- Three Cheese Tortellini: Pesto Sauce, Pancetta Pesto, Roasted Peppers
- Fusilli Primavera: Garden Vegetables, Lemon, Olive Oil, Torn Herbs

MAC & CHEESE STATION | \$29 per person

Selection of Local Cheeses, Grilled Chicken, Smoked Beef Brisket, Crumbled Bacon, English Peas, Roasted Peppers, Sautéed Mushrooms, Scallions

OKTOBERFEST STATION | \$29 per serving

Roasted Bratwurst wrapped in Puff Pastry, served with Currywurst

Sauerkraut & Bacon Croquettes

German Potato Salad

Soft Pretzels with Beer Cheese and Assorted Mustards

**Inquire about adding seasonal Microbrew and Craft Beers*



WOODMARK WEDDINGS FALL/WINTER MENUS

DESSERTS

ASSORTED MINI DESSERTS | *\$17 per serving*

Chocolate Covered Strawberries, Mini Tarts & Pastries

INDULGENCE DESSERT DISPLAY | *\$24 per serving*

Whole Cakes, Chocolate Covered Strawberries, Tartes, Pies, Truffles, Petit Fours

CHOCOLATE COVERED STRAWBERRIES | *\$41 per dozen*

CHOCOLATE TRUFFLES | *\$41 per dozen*

ASSORTED DESSERT BARS | *\$41 per dozen*

FIRESIDE S'MORES | *\$14 per serving*

***\$150 Fire Pit Rental*

Toppings to include Marshmallows, Chocolate Bars, Graham Crackers, and Peanut Butter Cups



A DESTINATION LUXURY HOTEL®

WOODMARK WEDDINGS FALL/WINTER MENUS

LATE NIGHT SNACKS

Minimum order of 20 servings each

POPCORN BAR | \$14 per serving

Choose Three - add \$2 per serving for each additional selection

Classic Caramel, Plain, Cheddar Cheese, Tuxedo Chocolate, White Cheddar, Kettle Corn, or Maple Bacon

S'MORES PIT | \$14 per serving

***\$150 Fire Pit Rental*

Toppings to include Marshmallows, Chocolate Bars, Graham Crackers, and Peanut Butter Cups

SOUTH OF THE BORDER | \$22 per serving

Chicken and Cheese Quesadillas

Beef Taquitos

Churros

Chips & Salsa

FOR THE 12TH MAN | \$22 per serving

Warm Pretzels with Mustard

Plain Popcorn

French Fries and Onion Rings

Mini Hot Dogs & Mini Corn Dogs with Accompaniments

Assorted Candy Bars & Skittles

RE-ENERGIZE | \$19 per serving

Mixed Nuts

Red Bull Energy Drinks

Bare Naked Energy Bars



A DESTINATION LUXURY HOTEL®

WOODMARK WEDDINGS FALL/WINTER MENUS

KID MEALS & VENDOR MEALS

Children's meal age range of 3 to 12 years old

CHILDREN'S MEAL | \$26 per child

All children's meals are served with a fruit cup

Choose One:

- Chicken Fingers & Fries
- Cheeseburger Sliders & Fries
- Grilled Cheese & Fries
- Penne Pasta with Marinara Sauce

VENDOR MEALS

Choose One:

- Chef's Choice Cold Meal | \$26 per person
- Chef's Choice Hot Meal | \$37 per person
- Same Meal as Guests | *based on entrée choice*



A DESTINATION LUXURY HOTEL®

WOODMARK WEDDINGS FALL/WINTER MENUS

ALCOHOLIC BEVERAGES

A labor charge of \$75.00 per hour per bartender is applicable to Hosted Bars.

A labor charge of \$110.00 per hour per bartender is applicable to Cash Bars.

Both styles of bartender require a two-hour minimum.

"THE BASICS" BAR

Hosted | \$10.00 per drink

Cash | \$13.00 per drink

Absolut Vodka
Beefeater Gin
Dewar's White
Jack Daniels Whiskey
Seagram's V.O.
Jim Beam 8 Star Bourbon
Bacardi Silver
Herradura Tequila

"THE WORKS" BAR

Hosted | \$12.00 per drink

Cash | \$16.00 per drink

Ketel One Vodka
Bombay Sapphire Gin
The Glenfiddich
Maker's Mark Whiskey
Crown Royal
Myers Rum
Patron
Macallan 12-year Single Malt

CORDIALS

Hosted | \$12.00 per drink

Cash | \$16.00 per drink

Kahlua
Disaronno Amaretto
Bailey's Irish Cream
Sambuca Romana
Grand Marnier
Hennessey VSOP

SPECIALTY COCKTAILS

Hosted | \$12.00 per drink

Cash | \$16.00 per drink

Mojito
Moscow Mule
Old Fashioned
Peach Martini
Pomegranate Cosmopolitan
Tequila Sunrise
Top Shelf Margarita
Whiskey Sour

BEERS

Hosted | \$6.50 per drink

Cash | \$9.00 per drink

Amstel Light
Budweiser
Bud Light
Corona
Heineken
Red Hook ESB
Stella Artois
Seasonal Rotating IPA/Craft Beer
St. Paulie (non-alcoholic)



A DESTINATION LUXURY HOTEL®

WOODMARK WEDDINGS FALL/WINTER MENUS

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS

Hosted | \$4.00 per drink

Cash | \$5.00 per drink

Coke

Diet Coke

Sprite

MINERAL WATERS

Hosted | \$4.25 per drink

Cash | \$6.00 per drink

Smart Water

Perrier

NON-ALCOHOLIC

Hosted | \$45.00 per gallon

Iced Tea

Lemonade: Regular, Strawberry, Cranberry, Mango, Pomegranate, or Pineapple

Infused Water: inquire about flavor options

OTHER

Red Bull Energy Drink

\$7 per can

Izze Soda

\$7 per can

Coconut Water

\$6 per bottle

Naked Juice

\$6 per can

Carafes of Fruit Juices:

Cranberry, V-8, Apple, Freshly Squeezed Orange & Grapefruit

\$23 per carafe

Inquire with your Catering Manager about having an espresso cart provide gourmet beverages for your event.



WOODMARK WEDDINGS FALL/WINTER MENUS

NON-ALCOHOLIC BEVERAGES

*Hosted Package Bars are priced per guest, based on full guarantee.
A labor charge of \$75.00 per hour per bartender is applicable to each Bar.*

“THE BASICS” BAR PACKAGE

Includes:

Liquor:

Absolut Vodka
Beefeater Gin
Dewar’s White
Jack Daniels Whiskey
Seagram's V.O.
Jim Beam 8 Star Bourbon
Bacardi Silver
Herradura Tequila
Assorted Beers
Varietal House Red, White & Sparkling Wine
Soft Dinks
Bottled Water

First Hour \$23
Per Additional Hour \$12
Per Additional Half Hour \$6

“THE WORKS” BAR PACKAGE

Includes:

Liquor:

Ketel One Vodka
Bombay Sapphire Gin
The Glenfidduch
Maker’s Mark Whiskey
Crown Royal
Myers Rum
Patron
Macallan 12-year Single Malt
Assorted Beers
Varietal House Red, White & Sparkling Wine
Soft Dinks
Bottled Water

First Hour \$25
Per Additional Hour \$13
Per Additional Half Hour \$6.50

BEER & WINE BAR PACKAGE

Includes:

Assorted Beers
Varietal House Red, White & Sparkling Wine
Soft Dinks
Bottled Water

First Hour \$18
Per Additional Hour \$9
Per Additional Half Hour \$4.50



A DESTINATION LUXURY HOTEL®

WOODMARK WEDDINGS FALL/WINTER MENUS

SPARKLING & WHITE WINE

Priced per bottle | If cash bar, House Wine is \$11 per drink

SPARKLING

- Domaine Ste. Michelle Blanc de Blanc (House), WA | \$42
- Domaine Chandon Brut Classic, CA | \$44
- La Marca Prosecco, IT | \$42
- Lucien Albrecht Blanc de Blanc, FR | \$48
- Moet & Chandon 'Imperial', FR | \$87
- Veuve Cliquot 'Yellow Label', FR | \$92
- Moet & Chandon, "Dom Perignon", FR | \$352 (*advance order required*)

WHITE

- Chardonnay (House) | \$40
- Kendall Jackson Vintners Reserve Chardonnay, CA | \$41
- William Hill Chardonnay, CA | \$42
- Canoe Ridge Reserve Chardonnay, WA | \$44
- Chateau Ste. Michelle Chardonnay, Canoe Ridge, WA | \$47
- L'Ecole #41 Chardonnay, WA | \$49
- Sonoma Cutrer Chardonnay, CA | \$52
- Cakebread Chardonnay, CA | \$107
- Adelshiem Pinot Gris, OR | \$42
- Santa Margarita Pinot Grigio, IT | \$51
- Kim Crawford Sauvignon Blanc, NZ | \$42
- Whitehaven Sauvignon Blanc, NZ | \$42
- Efeste Feral, Sauvignon Blanc, WA | \$44
- Chateau Ste. Michelle Riesling, WA | \$38
- Efeste "Evergreen" Riesling, WA | \$42
- DeLille Chaleur Estate Blanc, WA | \$82



WOODMARK WEDDINGS FALL/WINTER MENUS

RED WINE

Priced per bottle | If cash bar, House Wine is \$11 per drink

RED

Cabernet Sauvignon (House) | \$40
Canoe Ridge Expedition Cabernet Sauvignon, WA | \$40
Uppercut Cabernet Sauvignon, Napa, CA | \$42
William Hill Cabernet Sauvignon, CA | \$42
Canoe Ridge Reserve Cabernet Sauvignon, WA | \$44
Beringer Knights Valley Cabernet Sauvignon, CA | \$51
L'Ecole Cabernet Sauvignon, WA | \$67
Stag's Leap Winery Napa Cabernet Sauvignon, CA | \$95
Jordan Cabernet Sauvignon, CA | \$102
Pepperbridge Cabernet Sauvignon, WA | \$122
Stag's Leap Artemis Cabernet Sauvignon, CA | \$125
Merlot (House) | \$40
Canoe Ridge Expedition Merlot, WA | \$40
Chateau Ste. Michelle "Indian Wells" Merlot, WA | \$42
Kenwood Jack London Merlot, Sonoma, CA | \$47
Sterling Merlot, Napa, CA | \$57
Northstar Merlot, WA | \$61
Duckhorn Merlot, CA | \$91
Primarius Pinot Noir, OR | \$40
J. Lohr Pinot Noir, CA | \$42
LaCrema Pinot Noir, CA | \$48
Terrazas delos Andes Malbec, Argentina | \$42
Newton Claret, CA | \$42
DeLille Doyenne Aix, WA | \$64
DeLille D2, Red Blend, WA | \$82 *(based on availability)*

The Woodmark staff reserves the right by law to refuse or cease alcoholic beverage service to any guest deemed to be intoxicated. All guests will be subject to show legal identification of age.



WOODMARK WEDDINGS FALL/WINTER MENUS

FAREWELL BRUNCH

Minimum of 25 guests

LAKEFRONT BREAKFAST

Display of Sliced Fresh Fruit & Local Berries
Day of Croissants, Mini Muffins, Sweet & Savory Scones, Preserves
Assorted Bagels with Cream Cheese
Smoked Salmon with Accompaniments
Roasted Red Bliss Potatoes with Garden Herbs
& Vegetables
Cheddar Scrambled Eggs, Beecher's Flagship,
Scallions, Marinated Tomato
Smoked Pepper Bacon & Pork Sausage
Dillanos Coffee, Tazo Teas & Assorted Juices
\$44 per guest

DELUXE WOODMARK BRUNCH

Display of Sliced Fresh Fruit & Local Berries
Day of Croissants, Mini Muffins, Sweet & Savory Scones, Preserves
House-made Macadamia Nut Granola
Personal Assorted Yogurts
Assorted Bagels with Cream Cheese
Smoked Salmon with Accompaniments
Grilled & Marinated Vegetables, Cured Meats & Cheeses, Olives, Rustic Bread
Mild & Spicy Greens, Mixed Greens, Dried Cranberries, Almonds, Sheep's Milk Feta,
Cranberry-Orange Vinaigrette
Roasted Red Bliss Potatoes with Garden Herbs & Vegetables
Beecher's Cheddar Scrambled Eggs with Scallions & Marinated Tomato
Smoked Pepper Bacon & Pork Sausage
Roasted Free Range Chicken with Melted Leeks, Wild Mushrooms & Sundried Tomato Pistou
Snake River Farms Kobe Flat Iron with Fig Balsamic Demi
Pastry Display to Include Tortes, Macaroons & Mini French Pastries
Dillanos Coffee, Tazo Teas & Fresh Chilled Juices
\$72 per guest

