

THE EMPRESS ESTATE



The Empress Estate: Weddings & Events

2022 WELCOME GUIDE

The Empress Estate Defined

***All-Inclusive,
stress-free
weddings.***

*You bring the dress,
we do the rest!*



Exclusive use of The Chateau during your rental time – 7 hours

*Full set up, tear-down & clean-up of your event

*Professional Staff of bussers, servers, bartenders & more to deliver excellent service to your guests

*Use of our Tables, Chivari chairs, place settings, and more

*Use of our Premium Linens (Tablecloths, Napkins)

*Use of our House Centerpieces

*Event Specialists to assist in your whole planning process and Day of your wedding

All-Inclusive Catering Packages

*to be combined with Venue Rental.
(Catering Minimums Apply)

01

THE TOPAZ PACKAGE

\$39 PER PERSON

Cocktail Hour with Bistro tables and Premium linens
One delightful Hors d'oeuvre selection
Freshly baked bread
One Empress Entrée selection
One Accompaniment
Chef's choice vegetables
Personalized full formal table setting with floor-length house linens and napkins
House centerpieces created especially for your day

02

THE DIAMOND PACKAGE

\$49 PER PERSON

Cocktail Hour with Bistro tables and Premium Linens
Two Empress Entrée selections
Two freshly cooked Accompaniments
Chef's choice of seasonal vegetables
Freshly baked bread
Full formal table setting with floor-length house linens and napkins
House centerpieces created especially for your day

03

THE PLATINUM PACKAGE

\$59 PER PERSON

Cocktail Hour with Bistro tables and Premium Linens
One delightful Hors d'oeuvre selection
Two Empress Entrée Selections
Two Freshly cooked accompaniments
Chef's choice of seasonal vegetables
Freshly baked bread
Custom wedding cake by our in-house baker
Full formal table setting with floor-length house linens and napkins
House centerpieces created especially for your day

04

THE EMPRESS' CHOICE PACKAGE

\$69 PER PERSON

Cocktail Hour with bistro tables and premium linens
One Empress Hors D'oeuvre selection
One Empress Premium Entree selection and One Empress selection
Two Freshly cooked accompaniments
Chef's choice of seasonal vegetables
Freshly baked bread
Custom wedding cake by our in-house baker
Personalized full formal table setting with floor-length house linens and napkins
House centerpieces created especially for your day

All-Inclusive Catering Packages

*to be combined with Venue Rental.
(Catering Minimums Apply)

05

THE GRAND EMPEROR PACKAGE

\$89 PER PERSON

Cocktail Hour with Bistro Tables and Premium Linens
Two delightful Hors D'oeuvre selections
One Empress Premium Entree selection and One Empress Entree Selection
Two freshly cooked accompaniments
Chef's choice of seasonal vegetables and Freshly baked bread
Alcohol service for your event (includes bartender, glassware, and bar set-up)
Alcohol products (Beer, Wine, Spirits, & Champagne)
Custom wedding cake by our in-house baker
Personalized full formal table setting with floor-length house linens and napkins
House centerpieces created especially for your day

06

THE EMPEROR'S SELECT PACKAGE

\$99 PER PERSON

Cocktail Hour with Bistro Tables and Premium Linens
Three Empress delightful Standard Hors D'oeuvres
Family-style first-course freshly tossed salad
Two Empress Premium Entrée Selections
Two freshly cooked Accompaniments
Chef's choice of seasonal vegetables and Freshly baked bread
Alcohol service for your event (includes bartender, glassware, and bar set-up)
Alcohol products (Beer, Wine, Spirits, & Champagne)
Custom wedding cake by our in-house baker
Personalized full formal table setting with floor-length house linens, and napkins
House centerpieces created especially for your day

~Each package comes with a full-service setup, service during the event, tear-down, and clean-up~



***Would you like to book the entire Empress Estate Boutique Hotel for you and your bridal party (up to 16 guests) the night of your wedding?
Our Overnight Accommodations are ONLY \$1990!
Feel free to bring your own snacks and alcohol to celebrate the night!

price & items subject to change at inflationary rate. Tax and a 20% staffing charge apply.

Menu

HORS D'OEUVRES

Hot Artichoke Parmesan Dip

Fresh artichokes, cream cheese, and parmesan harmoniously combined and served hot with crackers

Hummus

Delicious spread made from chickpeas, tahini, lemon, and spices with roasted peppers and pickles to garnish

Baked Brie

Brie cheese wheel topped with fruity apricot preserves and wrapped in a homemade puff pastry

Fruit Platter

A variety of sliced seasonal fresh fruit and seasonal berries handsomely displayed on an ornate platter

Caprese Skewers*

Fresh basil, mozzarella, and tomato charmingly displayed on rustic skewers

Italian Stuffed Mushrooms*

Broiled Mushrooms with sweet Italian sausage and cream cheese stuffing

Antipasto Skewers*

Grape tomato, salami, fresh mozzarella, fresh basil, and kalamata olive displayed on rustic skewers and drizzled in an old fashioned Italian balsamic glaze

Chicken Skewers*

Juicy, tender chicken glazed with bourbon or zesty barbeque sauce

Meat & Cheese Board*

A selection of various sliced meats and cheeses served with assorted crackers

*Premium selections - additional costs apply



FIRST COURSE (Emperor's Select Only)

Classic Italian

Field greens with grape tomatoes, kalamata olives, red onion, and croutons with Italian vinaigrette

Northwest Salad

Field greens, candied pecans, feta cheese, and pears with balsamic dressing

Caesar Salad

Crisp romaine, grated parmesan, and classic Caesar dressing with garlic croutons

ENTREES

Salmon Roulade*

Hand filleted salmon pinwheels coupled with creamy Florentine stuffing, then baked and topped with a beurre blanc sauce

Cod Florentine

Cod fillets paired with a rich Florentine stuffing then topped with a white wine sauce

Herb Encrusted Prime Rib*

Carved by our distinguished chef, then served with caramelized onions, creamy horseradish, and demi-glaze

Tuscan Chicken

Baked tender breasts of chicken marinated in basil, olive oil, and garlic, topped with Tuscan sauce with bell pepper, onion, and basil

Chicken Tikka Masala

Boneless chunks of chicken marinated in spices and yogurt that are roasted in an oven served in a creamy curry sauce tomato and coriander

Chicken Marsala

Tender chicken breast topped with a mushroom marsala wine cream sauce

Beef Tri-Tip

Tender chunks of tri-tip beef marinated, braised, and served in a rich demi-glaze sauce

Gourmet Three Cheese Pasta

A traditional favorite! A perfect blend of gourmet cheeses, bacon, and tender pasta with our chef's special touch



THE EMPRESS ESTATE



Three Cheese Ravioli

Traditional ravioli with your choice of creamy pesto or marinara sauce

Bow Tie Pasta with Basil Pesto Sauce

ACCOMPANIMENTS

Roasted Red Potatoes

Roasted in olive oil and Italian seasonings

Roasted Potato Medley

Sweet potatoes, Yukon Golds, and Reds come together in sweet harmony

Almond Rice Pilaf

Sliced Almonds and herbs mixed with Jasmine rice

Quinoa & Rice Pilaf

Quinoa and rice seasoned with garlic and Basil

Potatoes Romanoff

Sliced Potatoes, Green Onions, Sour Cream, Parmesan Cheese and Spices layered, and baked

Empress Estate Lemon & Herb Rice

Rice infused with herbs and lemon

**The Empress Estate is not a gluten-free facility, but we will try to accommodate gluten-free requests. Gluten-free requests are subject to a \$3 per person fee.*

**Premium selections - additional costs apply*

price may change at inflationary rate

Cake Flavors & Fillings

Round Cake or Cupcakes

CAKE FLAVORS

White/Yellow Cakes:

- Champagne
- Luscious Lemon
- Summer Citrus
- Almond Poppyseed
- Classic White
- Confetti

Spice Cakes:

- Earl Grey
- Jamaican Spice
- Carrot Cake
- Strawberry Cinnamon

Chocolate:

- Emperors Black Forest
- Devil's Food
- Bavarian chocolate

Specialty Cakes:

- Red Velvet
- Gran Marnier
- Empress Rose
- Royal Blossom
- Root beer

FILLINGS

Custards:

- Rum
- Vanilla
- Lemon

Buttercream:

- Vanilla
- Chocolate
- Lavender
- Spring Mint
- Rose Water
- Orange Blossom

Other:

- Cream Cheese
- Fudge
- Glazed Strawberry

FROSTING

- Buttercream

FROSTING TEXTURES

- Lined
- "Naked" Cake
- Partially "Naked" Cake



Table Linens & Napkins

Napkin Colors:

White
Ivory
Grey
Black
Navy Blue
Burgundy
Purple
Pink
Orange

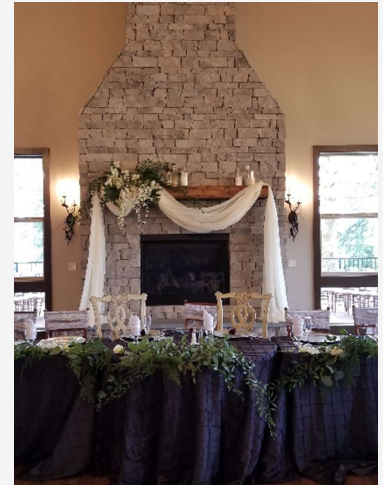
For your event at The Empress Estate, our desire is to make your day as stress-free as possible. Because of that, we offer several décor services that we provide to our clients, eliminating the need to hire outside vendors if you choose to.

House Napkins Options: Your rental package has included in it the option of utilizing any color napkin we carry.

House Table Linen Options: Your rental package has included in it the option of utilizing any of the table linens we carry.

We have a beautiful selection of upscale table linens, which would typically cost couples anywhere from \$20-\$40 per table to rent. As part of your package at The Empress Estate, we include your choice of floor-length linen plus the addition of cloth napkins for all of your dining tables. We also include linens for all of the service tables, cocktail tables, and any other tables you might need for your event. The colors shown below are available for full-length tablecloths as well as standard matte black and white tablecloths.

Linen Colors



Pintuck Tablecloth Colors:

Ivory

Blush Pink

Plum

Platinum

Matte White

Matte Black