



THE **WAC**

WEDDING
PACKAGES





WEDDING PACKAGE DETAILS



Included in your WAC wedding package ...

FOOD & BEVERAGE

- Cake cutting
- Choice of elegant cake stands
- Bartender fee
- Buttercream cake from The SweetSide
- Pre-wedding tasting after booking for up to four guests
- Exclusive full-service catering

SETUP & EQUIPMENT

- White table linens and white napkins
- Tables (sizes vary) and chairs
- Adjustable wooden dance floor
- Riedel glass stemware, ivory china, and silver flatware
- Votive candles and round table mirrors
- Toasting flutes, cake knife and server
- Two baby grand pianos
- Table numbers

OTHER PERKS

- Evening wedding spaces are held from 3 pm–12:30 am
For additional time, please speak with your Catering Sales Manager
- Complimentary ceremony rehearsal space provided for one hour
- On-site banquet manager
- Doorman and security team to greet your guests
- Validated guest self-parking after 5 pm in the WAC Garage, based on availability
- Complimentary set up and cleanup of WAC services
- Luxury overnight room at the Inn at the WAC, provided for the night of the wedding for the bride and groom
- Discounted room rates for your overnight guests at the boutique Inn at the WAC



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WEDDING PACKAGES



Our wedding package includes Starbucks® coffee, Teavana teas, and Macrina rolls. All event spaces require a food and beverage minimum. Once all minimums have been met, room rental fees (excluding ceremony fee) are waived. We also offer a complimentary kids room, vendor room, get-ready room, and photo booth room.

OLYMPIC BUFFET DINNER

\$124 per person

Appetizers:

One platter and two tray-passed

Dinner:

Two salads
Three accompaniments
Three entrées

Dessert:

Wedding cake from The SweetSide

After-dessert:

One late-night snack

ELLIOTT BAY PLATED DINNER

Four course: \$132 per person

Appetizers:

One platter and two tray-passed

Starters:

One soup and one salad

Dinner:

Two protein and one vegetarian entrée

Dessert:

Wedding cake from The SweetSide

After-dessert:

One late-night snack

CASCADIA PLATED DINNER

Three course: \$101 per person

Appetizers:

One platter

Starter:

One soup or salad

Dinner:

Two protein and one vegetarian entrée

Dessert

Wedding cake from The SweetSide

SAN JUAN PLATED DINNER

Four course: \$152 per person

Appetizers:

Two platters and two tray-passed

Starters:

One soup and one salad

Dinner:

Two protein and one vegetarian entrée

Dessert:

Wedding cake from The SweetSide

After-dessert:

One late-night snack and one sweets bar

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APPETIZER SELECTIONS



PLATTERS

Vegetable antipasto platter

Grilled vegetables, provolone, fresh mozzarella, marinated artichoke hearts, pepperoncini and mixed olives, with assorted crackers and baguette

Charcuterie

Assorted Salumi artisan meats, Serrano ham, vegetables, stone-ground mustard, artisan crackers

Fresh fruit GF/V

Selection of seasonal fresh fruit

Imported and domestic cheese

Assortment of rustic cheeses, grapes, strawberries, jams, and assorted crackers

Spreads

With artisan crackers. Please select three:

Triple Ale onion spread; Indian-spiced golden beet spread; Thai hot pepper spread; wild mushroom and garlic spread; and rosemary, lemon, and feta spread

TRAY-PASSED

LAND

Beef skewer GF

Premium beef cubes in Northwest marinade

Short rib croquette

Slow-braised Double R Ranch short rib and potato in crisp Panko coating, with creamy horseradish dip

Steak crostini

Rare grilled flat iron steak on garlic toast, with chimichurri sauce and crispy shallots

Coffee-crusted beef tataki GF

With sriracha-blueberry sauce and smoked almonds

Mini Vietnamese lettuce wrap GF

Lemongrass pork, chili cilantro mayonnaise, jicama, carrots, and cilantro wrapped in lettuce

Apple cider-braised pork belly GF

With ginger-butternut squash purée and crispy shallots

Lamb skewers GF

Martinez Ranch lamb loin with tahini yogurt and harissa dipping sauce

Grilled lamb chop GF

New Zealand lamb chop with port-infused fig-and-apricot chutney

SKY

Chicken Lettuce Wrap GF

Chicken, rice noodles, peanuts and sweet chili sauce in lettuce wrap

Chicken summer roll GF

Draper Valley chicken breast, pickled cucumbers, mushrooms, cilantro, and lettuce wrapped in rice paper roll with lemon-miso dip

Coconut chicken finger

Coconut-battered chicken tender with curry sauce

Chicken mole empanada

Chicken mole stuffed puff pastry

Chicken wonton

Marinated chicken, vegetables, and fresh ginger, nestled in curry wonton wrapper

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SEA

Pepper-crusted ahi tuna

Seared ahi, citrus ponzu, micro greens, and spicy fried chili garlic sauce

Dungeness crab cake

With sweet corn milk and red pepper cream

Daily's bacon-wrapped scallop GF

Alaska weathervane scallops wrapped in Daily's pepper-bacon, with maple reduction

Dragon Shrimp

Coconut, curry, and ginger in pot sticker wrapper

Wild salmon skewer GF

Wild Alaska salmon with coriander and orange glaze

Lobster spoon GF

With mango salsa

Dungeness crab wonton crisp

Mango, cucumber, red pepper, avocado mayo, snap peas, yuzu dressing, wonton crisp

Wild Alaska salmon crostini

With shaved fennel, asparagus, dill, and capers

GARDEN

Organic figs and ash-ripened goat cheese

Figs marinated in sherry with ash-ripened Humboldt Fog goat cheese and basil on crostini

Caprese GF

Baby mozzarella, oven-roasted tomato with balsamic reduction, and micro basil, on crispy polenta square

Ratatouille GF/V

Sautéed peppers, zucchini, eggplant, garlic and tomato on crispy polenta round

Arancini

Crisp risotto balls stuffed with mozzarella, sun-dried tomatoes, and basil oil

Herbed Brie crostini

Basil threads and lavender honey

Watermelon cube spoon GF

Feta cheese crumbles with basil dressing

Eggplant pop

Grilled eggplant rolled in arugula, with Boursin cheese and oven-dried tomatoes

Fig and port wine crostini

With whipped ricotta cheese, micro-greens, and sea salt

Stuffed cremini mushroom GF

Roasted vegetables, brie, fresh herbs, and sea salt

Stuffed artichoke hearts

Whole artichoke hearts stuffed with goat cheese and rolled in breading

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BUFFET DINNER SELECTIONS



SALADS

Please select two:

Caprese salad

Fresh mozzarella, Roma tomatoes,
fresh basil leaves, olive oil and balsamic reduction

Classic Caesar salad

With herbed croutons

House mixed green salad

Tomato, cucumber, carrots,
croutons, herb vinaigrette

Baby spinach salad

Baby spinach leaves, herb focaccia crouton crisp,
Humboldt Fog chèvre cheese,
and raspberry-olive oil emulsion

Arugula salad

Candied pecans, queso fresco, tangy citrus emulsion

ACCOMPANIMENTS

Please select three:

Fresh seasonal vegetables GF/V

Rosemary roasted red and fingerling potatoes GF/V

Majestic wild rice blend GF

Wild rice, white rice, golden raisins, dried apricots,
dried pineapple, red bell peppers, pepitas, red quinoa, and onion

Herbed couscous

Three pepper polenta cakes

Yukon Gold garlic mashed potatoes GF

Creamy herbed risotto

Beecher's Flagship cheese and macaroni

Pesto penne pasta

Northwest blend rice GF

ENTRÉES

Please select three:

Grilled chicken breast GF

Chèvre cream sauce, fig caponata, braised greens

Smoked chicken breast GF

With molasses mustard

Apple cider-glazed grilled chicken breast

With butternut squash purée

Red pepper pesto chicken

Grilled salmon in Cabernet reduction

With French sea salt butter

Lemon and dill vinaigrette salmon

Seared halibut

Tomato fresca, red wine sauce

Golden raisin halibut

Pine nuts, Serrano ham, Calvados

Grilled flat iron steak GF

With wild mushroom ragu

Black peppercorn flat iron steak

Butternut squash ravioli

Sage and brown butter sauce

Mushroom ravioli

Wild mushroom ragu

Polenta-stuffed red peppers

Aged white sharp cheddar cheese, corn,
and rosemary polenta-stuffed red peppers

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PLATED DINNER SELECTIONS



Please refer to your package on page 3 to determine your number of selections.

STARTERS

SOUPS

Minestrone soup

Northwest clam chowder

WAC Signature Dungeness crab bisque

WAC house-made chicken noodle soup

Tomato basil bisque

SALADS

Classic Caesar salad

With herbed croutons

Baby spinach salad

Baby spinach leaves, herb focaccia crouton crisp, Humboldt Fog chèvre cheese, and raspberry-olive oil emulsion

Arugula salad

Candied pecans, queso fresco, tangy citrus emulsion

Heirloom tomato stack

Mozzarella cheese and balsamic reduction

Roasted beet salad

With pears, blue cheese, and caramelized shallot vinaigrette

ENTRÉES

Grilled chicken breast

Chèvre cream sauce, fig caponata, braised greens

Apple cider-glazed grilled chicken breast

With butternut squash purée

Red pepper pesto chicken

Couscous, sun-dried tomato, roasted garlic

Smoked chicken

Bacon, roasted garlic mashed potatoes, and seasonal vegetables

Mustard-seared salmon GF

Stone-ground mustard cream sauce, leeks, wild mushrooms, roasted asparagus, broccolini, Northwest blend rice

Sea salt halibut

With cherry tomatoes, roasted fennel and couscous salad, grilled asparagus, and grilled lemon vinaigrette

Flank steak

With black peppercorn sauce, Yukon Gold garlic-mashed potatoes, and roasted butternut squash

Flat iron steak

With wild mushroom ragu, roasted rosemary fingerling red potatoes, and seasonal vegetables

Filet mignon

Smoked Blue cheese sauce, creamy risotto, and seasonal vegetables
(add \$2 per person)

Butternut squash ravioli

Sage and browned butter sauce

Chunky vegetable pot pie

Roasted squash, carrots, cauliflower, Brussels sprouts, beets, and turnips in creamy white wine sauce, topped with hot and flaky pastry

Vegan polenta cakes V

Roasted Anaheim chili puree and grilled vegetables

Grilled vegetable quinoa

Smoked portobello mushrooms, grilled leeks, and spinach

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DESSERT



The SweetSide is a boutique cake and sweet bar bakery committed to executing your style and taste to perfection.

Cake tasting will take place offsite at the SweetSide Bakery in Wallingford. Please inquire with your Catering Sales Manager for details.

CAKES

Vanilla

Lemon

Deep chocolate

Almond

Banana

Red velvet

Coconut

Famous carrot cake

SWEET BAR TABLES

Cheesecake shooters

Raspberry, strawberry or blueberry

Cake pops

Vanilla, chocolate

French macaroons

Lemon, vanilla, salted caramel, raspberry, orange, chocolate, Champagne

Sweet & salty pretzels

Classic chocolate, white chocolate, sugar crystals, chocolate coconut

Brownies & bars

Cherry pie bars, raspberry pie bars, blueberry pie bars, cheesecake brownies, frosted sugar cookie bars

Mini-cupcakes

Red velvet, chocolate, coconut, vanilla, lemon, almond, Champagne

Rice Krispies pops

White chocolate drizzle, chocolate drizzle

Cookies

Biscotti, chocolate chip cookies, white chocolate cranberry, toffee bit crunch, cookies, snickerdoodle cookies, gingersnap cookies

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SWEETS & LATE-NIGHT SNACKS



SWEETS BARS

Afternoon Delight

Assortment of cookies, bars, double-fudge-nut brownies, and mini cupcakes

At the Movies

Assortment of cookies, malt balls, yogurt-covered pretzels, trail mix, Red Vines, dried fruit, Snickers, and M&M's

Sundae bar

Waffle cups, vanilla ice cream, hot fudge, hot caramel sauce, chocolate chips, crushed peanuts, strawberries, whipped cream, and colored sprinkles

Cheesecake bar

New York-style cheesecake with an assortment of toppings

LATE-NIGHT SNACKS

Classic slider

33 1/3 miniature beef burger on Macrina Bakery potato slider bun, with aged cheddar, Roma tomato, Bermuda onion

Smoked turkey BLT

Boar's Head smoked turkey breast, with Daily's applewood bacon, tomato aioli, on Macrina Bakery potato roll

Mini pulled pork sandwich

Tender Fraser Valley pork, caramel-honey barbecue sauce, carrot and cabbage slaw, with apple cider vinaigrette

Veggie slider

Grilled portobello mushrooms, red pepper and zucchini, with baked Brie and fresh basil aioli

Cononut shrimp

Dungeness crab cake sliders

With coleslaw

Mini corndogs

With ketchup and mustard

Vegetable egg roll

Blend of Chinese vegetables and Asian seasonings

Pork pot sticker

Blend of pork, scallions, roasted garlic, and ginger in gyoza skin

Snora chicken quesadilla triangle

Spicy pepper jack cheese and vegetables in flour tortilla triangle

Spanakopita

Vegetable samosa

Sweet peas with potatoes, fresh cilantro and spicy garam masala sauce, in puff pastry

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HOSTED & CASH BEVERAGES

First price listed, hosted

Second price listed, no-host/cash (includes tax)

BEER

Domestic

Budweiser, Bud Light, Coors, Michelob Ultra

\$8.25 per bottle

\$9 per bottle

Microbrew

Rotating selection of
Pacific Northwest craft beers

\$9 per bottle

\$10 per bottle

Imported

Amstel Light, Heineken, Corona

\$9 per bottle

\$10 per bottle

Non-alcoholic beer

\$8.25 per bottle

\$9 per bottle

NON-ALCOHOLIC

Bottled Soft Drinks

Coke, Diet Coke, Sprite, and rotating sparkling water

\$7 per bottle

\$8 per bottle

SPIRITS

House

Skybound Vodka, Bacardi Light Rum, Broker's Gin,
Jim Beam Bourbon, MacNaughton's Canadian Blend,
Dewar's Scotch, Sauza Gold Tequila

\$10.50 per cocktail/\$12 per martini or Manhattan

\$11.50 per cocktail/\$13 per martini or Manhattan

Premium

Absolut Vodka, Bacardi Gold Rum, Tanqueray Gin,
Jack Daniel's Black Bourbon, Crown Royal Blended Whiskey,
Chivas Regal 12 yr. Scotch, Cuervo Gold Tequila

\$11.50 per cocktail/\$13 per martini or Manhattan

\$12.50 per cocktail/\$14 per martini or Manhattan

Top-Shelf

Ketel One Vodka, Captain Morgan Spiced Rum,
Tanqueray 10 Gin, Maker's Mark Bourbon, Jameson Irish Whiskey,
Johnny Walker Red Scotch, Patron Silver Tequila

\$12.50 per cocktail/\$14 per martini or Manhattan

\$13.50 per cocktail/\$15 per martini or Manhattan

Liqueurs/Cordials

Amaretto Di Saronno, Bailey's Irish Cream,
Courvoisier VSOP, Grand Marnier, Kahlua

\$14.50 per cocktail

\$15.50 per cocktail

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BEVERAGES



HOUSE WINE

\$11 per glass/\$44 per bottle/hosted

\$12 per glass/\$48 per bottle/no-host/cash

WAC partnership-label Chardonnay

By Mercer Estates

WAC partnership-label Cabernet Sauvignon

By Jones of Washington

WAC partnership-label Pinot Noir

By Apolloni Vineyards

WAC partnership-label Pinot Gris

By Soléna Estates

Totara Sauvignon Blanc

Marlborough, New Zealand

Treveri Cellars Blanc de Blancs Brut Sparkling

Yakima, Washington

Treveri Cellars Blanc de Noirs Brut Sparkling

Yakima, Washington

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