



2026

WEDDING PACKAGES

DRESSING ROOM MENUS

SHARED PLATTERS

Fresh Cut Vegetable Tray with Ranch Dip

Small: \$60 Medium: \$90 Large: \$125

Seasonal Fruit & Domestic Cheese Tray

Served with crackers and honey yogurt

Small: \$88 Medium: \$175 Large: \$260

Antipasti Platter

Small: \$88 Medium: \$175 Large: \$260

Individual Bites

Jackfruit Tostada Served with Guacamole

per dozen \$55

Sonoran Chicken Pinwheels

per dozen \$57

Assorted Mini Quiche

per dozen \$57

Sandwiches

Lemon Ginger Chicken Salad Wrap with Bib Lettuce

\$14 per person

Caprese Sandwich with Balsamic Glaze on a French

Baguette

\$14 per person

Egg Salad Sandwich with Arugula on a Buttery Croissant

\$14 per person

Mimosas

\$225 Up to 15 People

**Served with 3 Bottles of Champagne, Orange Juice,
Cranberry Juice, and Champagne glasses**

Dressing Room Menus

Hors D' Oeuvres

12 pieces per order

Can be served buffet style or passed

Hot Hos D' Oeuvres

Mini Beef Wellington with Horseradish Cream

\$65 per order

Lobster Cobbler with Lemon Aioli and Chive

\$72 per order

Pork Belly with Ancho Dipping Sauce

\$57 per order

Chicken Skewer with Thai Peanut Sauce

\$57 per order

Cold Hors D' Oeuvres

Smoked Salmon Pinwheel with Caviar

\$72 per order

Apple and Brie on Toasted Crostini

\$55 per order

Mini Antipasti Skewers

\$55 per order

Chipotle Chicken Wonton Cone

\$57 per order

Vegetarian and Vegan Hors D' Oeuvres

\$55 per order

Brie and Raspberry Phyllo Star with Rosemary Sabayon

**Spinach Swiss Cheese Puff served with Creamy Pesto
Dipping Sauce**

**Vegetarian Spring Rolls served with Sweet Chile Dipping
Sauce**

Vegan Antipasti Skewer with Balsamic Glaze



Dressing Room Menus

Appitizer Stations

Pacific Rim- per person- \$13 *minimum quantity is 25*

Shrimp Pot Stickers, Pork Shomai and Vegetable Spring Rolls,
Plum, Sweet Chile and Wasabi Mayonnaise Sauces with
Marinated Nori Salad

Mediterranean Bar-Per Person-\$8 *minimum quantity is 25*

Cucumber Tomato Salad, Selection of Marinated Vegetables
and Olives and Warm Flat Bread served with Feta Cheese and a
Selection of Dips Including Tzatziki, Hummus, Baba Ganoush and
Sun-Dried Tomato Tapenade

Arncini 3 Kinds-Per Person-\$9 *mimumum quantity is 25*

3 Cheese Arancini, Portobello Mushroom Arancini and Italian
Sausage Arancini
Served with Marinara Sauce for dipping

Dinner Packages

All Packages are served buffet-style

Package One

\$60 Per Person

Choose Two Hors d' Oeuvres, A Salad, Two Entrees and Two Sides

Caesar Salad

Romaine Lettuce, Croutons, Grana Padano Parmesa and Caesar Dressing

Field Green Salad

Baby Lettuce, Tomatoes, Cucumber, Carrot and Choice of Dressing

Northwest Salad

Mixed Greens, Dried Cranberries, Julienne Pears with Candied Walnuts and Bleu Cheese Crumbles
Choice of Balsamic or Bleu Cheese Dressing

Grilled Marinated Chicken Breast Served with Chimichurri

Herb Roasted Pork Tenderloin Served with Brandied Jus

Grilled Vegetable Napoleon with Tomato Vodka Sauce

Logger Baked Salmon Served with Roasted Red Pepper Sauce

Dijon Roasted Fingerlings

Spiced Sweet Potatoes

Wild Rice Pilaf

Gingered Carrot Jewels

Green Beans and Roasted Tomatoes

Chef's Choice Seasonal Vegetable

Package Two

\$70 Per Person

Choose Three Hors d' Oeuvres, A Salad, Two Entrees and Two Sides

Caesar Salad

Romaine Lettuce, Croutons, Grana Pado Parmesan and Caesar Dressing

Field Green Salad

Baby Lettuce, Tomatoes, Cucumber, Carrot and Choice of Dressing

Northwest Salad

Mixed Greens, Dried Cranberries, Juliene Pears with Candied Walnuts and Bleu Cheese Crumbles
Choice of Balsamic or Bleu Cheese Dressing

Boston Bibb Salad

Served with Arugula, Shaved Fennel and Sherry Vinaigrette

Cabernet Braised Short Ribs with Burgundy Sauce

Logger Baked Salmon Served with Roasted Red Pepper Sauce

Quinoa Stuffed Portobello Mushroom with Marinara Sauce

Herb Roasted Pork Tenderloin Served with Brandied Jus

Gilled Marinated Chicken Breast served with Chimichurri

Au Gratin Potatoes

Dill and Butter Roasted Red Potatoes

Rice Pilaf

Broccolini

Braised Root Vegetables

Chef's Choice Seasonal Vegetable

Package Three

\$90 Per Person

**Choice of Two Hors d' Oeuvres, and Appetizer Station, Salad,
Three Entrees, and Two Sides**

Grilled Asparagus and Tomato Salad
with Pearlini Mozzarella and Balsamic Glaze

Iceberg Wedge Salad
Served with Grape Tomatoes and Bleu Cheese Dressing

Boston Bibb Salad
Served with Arugula, Shaved Fennel and Sherry Vinaigrette

Pan Seared Salmon served with Lemon Cream

Grilled Beef Tenderloin served with Mushroom Jus

Grilled Eggplant Cannelloni with Marinara Sauce

Herb Roasted Pork Tenderloin served with Brandied Jus

Grilled Marinated Chicken Breast served with Chimichurri

Quinoa Stuffed Portobello Mushroom with Marinara Sauce

Grilled Vegetable Napoleon with Tomato Vodka Sauce

Cabernet Braised Short Ribs with Burgundy Sauce

Au Gratin Potatos
Dill and Butter Roasted Red Potatoes

Rice Pilaf

Broccolini

Braised Root Vegetables

Dijon Roasted Fingerlings

Herb Whipped Potatoes

Gingered Carrot Jewels

Green Beans with Roasted Tomatoes

Dessert Stations

Dessert Buffet- \$13 per person *minimum quantity is 25*

Choice of Three Desserts

New York Style Cheesecake, Carrot Cake, Chocolate Layer Cake, Lemon and Cream Cake, Cherry Pie, Dutch Apple Pie, Chocolate Peanut Butter Pie, Bourbon Pecan Pie

Chocolate Fountain Station-\$20 per person *minimum quantity is 50*

Rich Ghirardelli Chocolate with Marshmallow Skewers, Fruit Skewers, Graham Crackers, Pretzels, Rice Crispy Treats, Mini Donuts and Stick Candy

Individual Desserts- \$13 per person *minimum quantity is 25*

Choose One

Key Lime Cheesecake, New York Cheesecake, Carrot Cake, Chocolate Dome, Chocolate Espresso Tart, Gluten Free Red Velvet Cake, Chocolate Truffle Mousse, Tiramisu, Triple Chocolate Mousse, Lemon Meringue Tart, Creme Carmel, and Vegan Gluten Free Chocolate Cake

Alcohol Service

Standard Beer and Wine- \$22 per person

Beer and Cider

Georgetown Roger's Pilsner, Georgetown Johnny Utah Pale Ale, Georgetown Bodhizafa IPA, Georgetown Nine Pound Porter, 2 Towns Cosmic Crisp, and Made Marion Cider, Athletic N/A IPA

House Wine

Drumheller Chardonnay, Partners in Crime Pinot Gris, Drumheller Cabernet Sauvignon, Sageland Riverbed Red

Seltzer

Topo Chico Seltzer Variety

Assorted Sodas

Premium Beer & Wine- \$25 per person

Beer and Cider

Mac & Jacks African Amber, Fremont Golden Pilsner, Fremont Kraken IPA, Dru Bru Hefeweizen, 2 Towns Cosmic Crisp, and Made Marion Ciders, Athletic N/A IPA

House Wines

Columbia Crest Chardonnay, Acrobat Oregon Pinot Gris, Partners in Crime Rose, Undaunted Cabernet Sauvignon, Columbia Crest Red Blend

Seltzer

San Juan Seltzer Peach Rose, Huckleberry, and Cranberry

Assorted Sodas

Alcohol Service

Standard Full Bar- \$29 per person

Beer and Cider

Georgetown Rogers's Pilsner, Georgetown Johnny Utah Pale Ale, Georgetown Bodizafa IPA, Georgetown Nine Pound Porter, 2 Towns Cosmic Crisp, and Made Marion Cider, Athletic N/A IPA

House Wine

Drumeller Chardonnay, Partners in Crime Pinot Gris, Drumeller Caberet Sauvignon, Sageland

Seltzer

Topo Chico Seltzer Variety

House Spirits

Heritage Distilling Elk Rider Vodka, Heritage Distilling Batch 12 Gin, Evan Williams Bourbon, Seagram's 7 Whiskey, Monarca Silver Tequila, Cruzan Light and Dark Rum

Assorted Sodas

Alcohol Service

Premium Full Bar- \$34 per person

Beer and Cider

Mac & Jacks African Amber, Fremont Golden Pilsner, Fremont Kraken IPA, Dru Bru Hefeweizen, 2 Towns Cosmic Crisp, and Made Marion Ciders, and Athletic N/A IPA

House Wines

Columbia Crest Chardonnay, Acrobat Oregon Pinot Gris, Partners in Crime Rose, Undaunted cabernet Sauvignon, Columbia Crest Red Blend

Seltzer

Sa Juan Seltzer Peach Rose, Huckleberry, and Cranberry

Premium Spirits

Kettle One Vodka, Big Gin London Dry, Dead Eye Gin, Bowne Rye Whiskey, Bowe Bourbon, Crown Royal Canada Whiskey, Cazadores Tequila Reposado

Assorted Sodas

