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THEWAC®

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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 to 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
- Access to wedding packages at the Spa at the WAC



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# WEDDING PACKAGES



Our wedding package includes, Starbucks® coffee, Tazo teas, and house made 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

**\$90 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: \$100 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: \$75 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: \$115 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 breads

### Charcuterie

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

### Fresh fruit

Selection of seasonal fresh fruit

### Imported and domestic cheese

Assortment of rustic cheeses, apple and pear slices, jams and spreads, and assorted crackers and breads

### Breads and spreads

Olive tapenade, mushroom pâté, smoked salmon spread and creamy Rondele cheese with pita bread, crostini, assorted crackers

## TRAY-PASSED

### LAND

#### Beef skewer

Double R Ranch premium beef cubes with Walla Walla onions, tomato confit, and Hawaiian red sea salt

#### Short rib croquette

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

#### Mini steak sandwich

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

#### Mini Vietnamese sub

Lemongrass pork, chili cilantro mayonnaise, jicama, carrots, and cilantro on a mini-baguette

#### Apple cider-braised pork belly

With ginger-butternut squash purée and crispy shallots

#### Pork belly bun

Chinese red braised pork belly in mini steamed buns, with spring onion and red braise reduction

#### Lamb skewers

Double R Ranch lamb loin with tahini yogurt and harissa dipping sauce

#### Grilled lamb chop

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

### SKY

#### Chicken, fig and Brie crêpe

Draper Valley chicken, caramelized onion, basil, and double-cream Brie wrapped in a crêpe, with red wine-fig compote and micro basil

#### Chicken Lettuce Wrap

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

#### Sesame Chicken Finger

Black and white sesame-crust chicken with a soy ginger sauce

#### Chicken summer roll

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

#### Coconut chicken finger

Coconut batter chicken tender, with a curry sauce

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## SEA

### Pepper-crust ed ahi tuna slider

With green papaya slaw and chili vinaigrette

### Dungeness crab cake

With sweet corn milk and red pepper cream

### Daily's bacon-wrapped scallop

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

### Dragon Shrimp

Coconut, curry and ginger in a pot sticker wrapper

### Wild salmon skewer

Wild Alaska salmon with coriander and orange glaze

### Lobster spoon

With mango salsa

### Dungeness crab wonton crisp

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

## GARDEN

### Organic figs and ash-ripened goat cheese

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

### Caprese

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

### Ratatouille

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

### Caramelized onion and Gruyère tart

Mini quiche filled with a rich mixture of caramelized  
onions and Gruyère cheese

### Arancini

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

### Herbed Brie crostini

Basil threads and lavender honey

### Watermelon cube spoon

Feta cheese crumbles with a basil dressing

### Eggplant pop

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

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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 house-made 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

Rosemary roasted red and fingerling potatoes

Spring blend pilaf

With white rice, black quinoa, green peas,  
Israeli couscous, and orzo

Herbed couscous

Three pepper Polenta Cakes

Yukon Gold garlic mashed potatoes

Creamy herbed risotto

Beecher's Flagship cheese and macaroni

Pesto penne pasta

## ENTRÉES

Please select three:

Grilled chicken breast

Chèvre cream sauce, fig caponata, braised greens

Apple cider-glazed grilled chicken breast

With butternut squash purée

Grilled salmon in a 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, orzo

Grilled flat iron steak

With wild mushroom ragu

Black peppercorn flat iron steak

Butternut squash ravioli

Sage and brown butter sauce

Mushroom ravioli

Wild mushroom ragu

Chunky vegetable pot pie

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

Polenta-stuffed red peppers

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

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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

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

Mustard-seared salmon

Stone-ground mustard cream sauce, leeks, wild mushrooms, roasted asparagus, Broccolini, Majestic blend pilaf

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 and 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 brown butter sauce

Chunky vegetable pot pie

Roasted squash, carrots, cauliflower, Brussels sprouts, beets, and turnips in a creamy white wine sauce, topped with a hot and house-made flaky biscuit

Polenta-stuffed red peppers

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

Vegetarian Niçoise salad

Caramelized pearl onion, roasted red and fingerling rosemary potatoes, heirloom tomato slices, sautéed yellow squash, red peppers, and kalamata-caper sauce with French green beans

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# DESSERT



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

## CAKES

Vanilla	Lemon	Famous carrot cake
Almond	Banana	Deep chocolate
Coconut	Pink Champagne	Red velvet

Please inquire with your Catering Sales Manger for pricing.

## SWEET BAR TABLES

Please inquire with your Catering Sales Manager for pricing.

### Cheesecake shooters

Raspberry, strawberry or blueberry

### Cake pops

Vanilla, chocolate

### Meringue cookies

Sweet original, peppermint, lemon, raspberry

### Cookies

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

### Rice Krispies pops

White chocolate drizzle, chocolate drizzle

### Handmade marshmallows

Vanilla, strawberry, 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

Order for your party today!

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# SWEETS & LATE-NIGHT SNACKS



## SWEETS BARS

### Afternoon Delight

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

### At the Movies

Assortment of freshly baked 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

Assortment of New York-style with berry sauce, Heath bar, chocolate marbled, and mango

## 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

### Sweet potato fries

With curry ketchup

### Dungeness crab cake sliders

With coleslaw

### Mini corndogs

With ketchup and mustard

### Tortilla chips

With salsa, sour cream and guacamole

### Chili con queso quesadilla "trumpet"

Pan-seared sweet and hot chilies with roasted corn, Monterey Jack cheese, rice and black beans

### Buffalo chicken tortilla crisp

Chicken in spicy cheddar cheese sauce, baked flour tortilla, topped with Monterey Jack cheese

### Vegetable egg roll

A blend of Chinese vegetables and Asian seasonings

### Pork pot sticker

A blend of pork, scallions, roasted garlic, and ginger in a gyoza skin

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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,  
Coors Light, Michelob Ultra

**\$7 per bottle**

**\$7.75 per bottle**

#### Microbrew

Rotating selection of  
Pacific Northwest craft beers

**\$7 per bottle**

**\$7.75 per bottle**

#### Imported

Amstel Light, Heineken, Corona

**\$7.25 per bottle**

**\$8 per bottle**

### NON-ALCOHOLIC

#### Bottled Soft Drinks

Coke, Diet Coke, Sprite,  
Assorted Glacéau Vitaminwaters,  
WAC bottled spring water

**\$4.75 per bottle**

**\$5.50 per bottle**

#### Punch

Cranberry juice and 7-Up with sliced oranges  
Fresh-squeezed lemonade with sliced lemons and limes  
Approximately 25 servings per gallon.

**\$28 per gallon**

### SPIRITS

#### House

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

**\$8.50 per cocktail/\$10 per martini or Manhattan**

**\$9.25 per cocktail/\$11 per martini or Manhattan**

#### Premium

Absolut Vodka, Bacardi Gold Rum, Tanqueray Gin,  
Jack Daniel's Black Bourbon, Seagram's V.O. Blend,  
J&B Scotch, Cuervo Gold Tequila

**\$9.50 per cocktail/\$11 per martini or Manhattan**

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

#### Top-Shelf

Ketel One Vodka, Captain Morgan Spiced Rum,  
Tanqueray 10 Gin, Maker's Mark Bourbon, Crown Royal Blend,  
Johnny Walker Red Scotch, Patron Silver Tequila

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

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

#### Liqueurs/Cordials

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

**\$12.50 per cocktail**

**\$13.75 per cocktail**

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# BEVERAGES



## HOUSE WINE

\$ 9.25 per glass/\$38 per bottle/hosted

\$10.25 per glass/\$44 per bottle/no-host/cash

**WAC partnership-label Chardonnay**

By Buried Cane

**WAC partnership-label Cabernet Sauvignon**

By Jones of Washington

**WAC partnership-label Syrah**

By Gordon Estate Vineyards

**WAC partnership-label Merlot**

By Gordon Estate Vineyards

**WAC partnership-label Pinot Noir**

By Apolloni Vineyards

**WAC partnership-label Pinot Gris**

By Bunnell Family Cellars

**Chandon Sparkling**

By Moet Hennessy

**Rose**

Gerard Bertrand "Cotes des Roses", Languedoc, France

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