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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, Teavana 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

**\$95 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: \$105 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: \$80 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: \$120 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 **GF**

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 **GF/V**

Selection of seasonal fresh fruit

### Imported and domestic cheese

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

### Breads and spreads

Choose three of the following.

Triple Ale onion spread, Indian spiced golden beet spread, Thai hot pepper spread, Balsamic fig mostarda spread, roasted red pepper and artichoke spread, wild mushroom and garlic spread, and rosemary, lemon, and feta spread.

With artisan crackers.

## TRAY-PASSED

### LAND

#### Beef skewer **GF**

Premium beef cubes in NW marinade

#### Short rib croquette

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

#### Steak crostini

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

#### Coffee-crusting 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 a lettuce wrap

#### Chicken summer roll **GF**

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

#### Chicken mole empanada

Chicken mole stuffed puff pastry

#### Chicken wonton

Marinated chicken, vegetables, and fresh ginger, nestled in a crispy wonton wrapper

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## SEA

### Pepper-crust ed 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 a maple reduction

### Dragon Shrimp

Coconut, curry and ginger in a 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 a crispy polenta square

### Ratatouille **GF/V**

Sautéed peppers, zucchini, eggplant, garlic and tomato on a 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 a 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 mushrooms **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 **GF**

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 **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

Northwoods Blend Rice **GF**

## ENTRÉES

Please select three:

### Grilled chicken breast **GF**

Chèvre cream sauce, fig caponata, braised greens

### Smoked Chicken Breast **GF**

Molasses mustard

### Apple cider-glazed grilled chicken breast

With butternut squash purée

### Red pepper pesto chicken

### 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

### 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 house-made 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  
Cous cous, sun-dried tomato, roasted galic

### 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, Northwood 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 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

### Vegan polenta cakes

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  
Almond  
Coconut

Lemon  
Banana  
Pink Champagne

Famous carrot cake  
Deep chocolate  
Red velvet

Please inquire with your Catering Sales Manger for pricing.

## SWEET BAR TABLES

### 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

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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

### Coconut shrimp

### Dungeness crab cake sliders

With coleslaw

### Mini corndogs

With ketchup and mustard

### 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

### Sonora chicken quesadilla triangle

Spicy pepper jack cheese and vegetables in a flour tortilla triangle

### Spanakopita

### Vegetable samosa

Sweet peas with potatoes, fresh cilantro and spicy garam masala sauce, in a 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,  
Coors Light, Michelob Ultra

**\$7.25 per bottle**

**\$8 per bottle**

#### Microbrew

Rotating selection of  
Pacific Northwest craft beers

**\$8 per bottle**

**\$9 per bottle**

#### Imported

Amstel Light, Heineken, Corona

**\$8 per bottle**

**\$9 per bottle**

#### Non-alcoholic beer

**\$7.25 per bottle**

**\$8 per bottle**

### SPIRITS

#### House

360 Vodka, Bacardi Light Rum, Cadee Gin,  
Jim Beam Bourbon, Rich & Rare Canadian Whisky,  
Dewar's Scotch, Sauza Gold Tequila

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

**\$10.50 per cocktail/\$12 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

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

**\$11.50 per cocktail/\$13 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

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

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

#### Liqueurs/Cordials

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

**\$13.50 per cocktail**

**\$14.50 per cocktail**

### NON-ALCOHOLIC

#### Bottled Soft Drinks

Coke, Diet Coke, Sprite, and  
rotating sparkling water

**\$4.75 per bottle**

**\$5.75 per bottle**

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# BEVERAGES



## HOUSE WINE

\$10 per glass/\$42 per bottle/hosted

\$11 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 Merlot**

By Gamache Vineyards

**WAC partnership-label Pinot Noir**

By Apolloni Vineyards

**WAC partnership-label Pinot Gris**

By Soléna Estates

**Walnut Block Sauvignon Blanc**

Marlborough, New Zealand

**Treveri Cellars Blanc de Blancs Brut Sparkling**

Yakima, Washington

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