



SPRING & SUMMER WEDDING MENUS



ENTRÉES & SIDES

All meals will include two appetizers, one soup or salad, assorted dinner rolls with sweet cream butter, a choice of two mains with an accompanying starch and vegetable per entrée.

\$85 per person

FIELD + OCEANS

Grilled Kobe Sirloin bordelaise DF, GF
Seared Ling-Cod lemon caper sauce GF
Braised Beef Shortrib demi glace DF
Roasted Airline Chicken rosemary jus GF, DF
Seared Pacific Salmon citrus butter sauce GF
Mac & Cheese smoked flagship Veg
Quinoa Fritters red pepper sauce V
Eggplant Parmesan spicy marinara sauce Veg

GARDEN + HEARTH

Arcadian House Greens
spring radish, shaved cucumbers, carrot ribbons,
blueberries, apple cider vinaigrette V, GF
Romaine Caesar
heirloom cherry tomatoes, house croutons,
shaved parmesan Veg
Mediterranean Garbanzo Salad
cucumber, chickpeas, parsley, mint, crumbled feta,
dried currants, lemon dressing Veg, GF
Farfalle Pasta Salad
radish, bell pepper, mixed olives, parsley, herb
dressing Veg
Cream of Tomato Soup Veg, GF
Chicken & Wild Rice Soup
chicken, wild rice, kale, thyme, garlic DF, GF
House Seafood Chowder
shrimp, salmon, clams, potatoes, dill

STARCH

Garlic-Herb Mashed Potatoes Veg, GF
Quinoa Pilaf Veg, GF
Summer Potato Hash V, GF
Roasted New Potatoes V, GF
Wild Rice Pilaf V, GF
Mushroom Risotto Veg

VEGETABLES

Roasted Baby Carrots V, GF
Roasted Asparagus V, GF
Spring Mixed Squash V, GF
Steamed Broccoli V, GF
Roasted Cauliflower & Kale V, GF
French Green Beans V, GF

GF - gluten free Veg - vegetarian V - vegan DF - dairy free

Menus and prices subject to change. All food and beverage items are subject to a 24% taxable service charge. 13% points of the service charge will be distributed to service personnel and 11% points will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.

HORS D'OEUVRES & MORE

HORS D'OEUVRES

Tray-passed or stationary

Pecan & Brie Bruschetta
Raspberry Brie Purse
Buffalo Chicken Spring Rolls
Bacon Wrapped Shrimp *DF*
Beef Churrasco Skewers *GF, DF*
Crab Cakes garlic aioli *DF*
Shrimp Spring Rolls sweet chili sauce

ADDITIONAL PLATTERS + PRESENTATIONS

Each platter serves 25 guests

Fresh Crudité Display organic fresh vegetables, sweet onion dip, green goddess dip, olive tapenade, whole wheat crackers <i>Veg</i>	115
Antipasto Display pickled and preserved organic vegetables, mixed olives, roasted garlic hummus, edamame hummus, pita bread, assorted crackers <i>Veg, DF</i>	175
Artisan Cheeses & Charcuterie chef's selection of local cheeses, salumi, and cured meats, assorted dried fruits, toasted nuts, fig jam, honey, assorted crackers and sliced bread	275

CARVING STATIONS

\$75 per hour chef attendant fee, serves 25 guests

Cider Brined Roasted Turkey Breast thyme gravy <i>GF, DF</i>	315
Peppered-Ginger Slow Roasted Pork belly sesame miso drizzle <i>DF</i>	345
Smoked Beef Brisket horseradish crème, apple whole grain mustard <i>GF</i>	375
Orange Tarragon Salmon dill compound butter, charred lemon <i>GF</i>	415
Roasted Whole Striploin black garlic au jus <i>DF, GF</i>	445

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BAR SELECTION

Non-hosted prices include tax and service charge for the convenience of your guests. Minimum of two hours.

125 bar set-up | 60 per hour bartender

INTERURBAN HOUSE BAR

Vodka
Gin
Rum
Whiskey
Tequila
10 each hosted
11 each non-hosted

CALL BAR

Tito's Vodka
Beefeater Gin
Bacardi Rum
Jack Daniels Whiskey
Woodinville Bourbon
El Jimador Tequila
12 each hosted
13 each non-hosted

PREMIUM BAR

Ketel One Vodka
Bombay Sapphire Gin
Kraken Rum
Crown Royal Whiskey
Maker's Mark Bourbon
Espolon Tequila
Bailey's Irish Cream
14 each hosted
15 each non-hosted

SIGNATURE COCKTAILS

Let our beverage team create a signature cocktail for your event.

Market priced, ask your catering manager for details.

BEER SELECTION

Non-hosted prices include tax and service charge for the convenience of your guests. Select up to 4 options.

DOMESTIC

Coors Light
Rainier
7 each hosted
8 each non-hosted

IMPORTED

Stella Artois
Corona
Heineken
7 each hosted
8 each non-hosted

LOCAL

Black Raven Trickster IPA
Scuttlebutt Amber
Pike Place Pilsner
San Juan Seltzer
7 each hosted
8 each non-hosted

WINE SELECTION

Let our beverage team create a signature cocktail for your event.

Market priced, ask your catering manager for details.

HOUSE

1 Red | 1 White | 1 Rose
10 glass / 42 bottle each hosted
12 glass / 46 bottle each non-hosted

PREMIUM

2 Red | 2 White | Prosecco
14 glass / 50 bottle each hosted
16 glass / 56 bottle each non-hosted

NON-ALCOHOLIC BEVERAGES

Sodas
6 each

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KIDS MENU

\$16 per guest ages 3 to 12. Plated entrees are served at the beginning of meal service and include a side of french fries and a fruit cup. Steamed vegetables available as an alternative upon request.

PLEASE SELECT ONE:

Crispy Chicken Tenders

White Cheddar Mac & Cheese *Veg*

St. Helen's Beef Cheeseburger

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