



HOTEL INTERURBAN

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LET'S MAKE YOUR WEDDING  
UNFORGETTABLE





# PACKAGES

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## EVERPINE MOUNT SI CEREMONY & RECEPTION

\$5,000 rental with a \$105 per person minimum

Mount Si I for ceremony up to 80 guests  
Mount Si II for reception up to 100 guests  
Pre-function foyer for cocktail hour  
Floor length linens in classic solid color of choice  
Dance floor

## ENCHANTMENT MOUNT SI CEREMONY & RAINIER RECEPTION

\$5,000 rental with a \$105 per person minimum

Mount Si for ceremony up to 250 guests  
Rainier for reception up to 250 guests  
Optional pre-function foyer for cocktail hour  
Floor length linens in classic solid color of choice  
Dance floor

## ALPENGLOW OUTDOOR PATIO CEREMONY & RAINIER RECEPTION

\$5,000 rental with a \$105 per person minimum

Airmark Patio for ceremony up to 150 guests  
Rainier for reception up to 250 guests  
Optional lounge use for cocktail hour  
Floor length linens in classic solid color of choice  
Dance floor

## VISTA RECEPTION ONLY IN MOUNT SI OR RAINIER

\$3,000 rental with a \$105 per person minimum

Rainier for reception up to 250 guests  
Mount Si for reception up to 150 guests  
Optional pre-function foyer for cocktail hour  
Floor length linens in classic solid color of choice  
Dance floor

All wedding packages include a complimentary menu tasting for up to (4) guests & rehearsal



# ENHANCEMENTS

- Chiavari Chair Upgrade
- Linen Napkin Upgrade
- Rooftop Balcony Photo Session
- Stage/Riser Setup
- Cake Cutting Service Add-On
- Champagne Toast
- Newlywed Suite
- Pipe and Drape Backdrop





# HORS D'OEUVRES

## TRAY PASSED OR STATIONARY SELECT 3

### Roasted Tomato & Eggplant Cups

roasted eggplant, pine nuts, feta, tomatoes, tortilla shells | Veg, GF, DF

### Buffalo Chicken Cups

buffalo sauce, crumbled blue cheese, tortilla shells

### Root Vegetable Skewers

herb seasoned parsnips, yams, red beets, & carrots with blood orange glaze| V, GF

### Raspberry Brie Puffs

brie cheese & raspberry coulis with puff pastry | Veg

### Mini Beef Shepard's Pie

carrots, peas & gravy topped with whipped potatoes & sherry gastrique

### Portobello Mushroom Arancini

provolone & parmesan | Veg

### Chicken Lime Skewers

chipotle lime marinated chicken with peppers & onions with balsamic drizzle | GF, DF

### Chipotle Beef Churrasco

cilantro citrus seasoned beef, onion, & poblano with garlic balsamic sauce | GF, DF

### Shrimp Spring Rolls

mixed vegetables, fresh shrimp & lemon with sweet chili sauce | DF

### Bacon Wrapped Shrimp

shrimp stuffed with breadcrumbs, peppers, onion wrapped in bacon with sweet onion glaze | DF



\*All meeting/event charges are subject to a 24% taxable service charge, and applicable sales tax. Of this taxable service charge 54% (or 13% of the 24% taxable service charge) of the amount will be distributed to service personnel and 46% (or 11% of the 24% taxable service charge) of the amount will be retained by the property. Menu items are subject to change. Please alert catering manager of food allergies within your group.



# PLATED DINNER

INCLUDES:  
Chef's Artisan Green Salad  
Choice of two entree options  
Additional 6 per person for  
more than two options.

## ENTRÉE

**Grilled Filet Mignon**  
potato dauphinoise, charred asparagus with lemon oil, burgundy peppercorn sauce, and slow roasted baby heirloom tomatoes | GF

**Herbed Grilled Top Sirloin**  
Caramelized Shallot Rustic Yukon. Field Roast Tri-Color Carrots. Garlic Thyme Butter Sauce. Pickled Sweet Onions | GF

**Chef's Beef Short Ribs**  
caramelized shallot rustic yukon, field roast tri-color carrots, garlic thyme butter sauce, and pickled sweet onions | GF

**Lemon Thyme Marinated Halibut**  
creamy herb smoked polenta, grilled spring beets, lemon butter sauce, and mixed peppers and corn relish

**NW Wild King Salmon**  
sweet onion risotto, tri-color kale, mixed spring baby squash, and parsley and chives | GF

**Airline Chicken Breast**  
spring mixed potato hash, baby kale, and wild honey carrots | GF, DF

**Stuffed Zucchini**  
savory tri-color quinoa, roasted zucchini, garbanzo tomato ragout, and braised cherry tomatoes | GF

DF: Dairy Free  
GF: Gluten Free  
Veg: Vegetarian  
V: Vegan



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# BUFFET

## SOUP AND SALAD (choose one)

- **organic mixed greens:** shaved radish, cucumber, dried cherries, apple cider vinaigrette | V, GF
- **romaine caesar:** house croutons, cherry tomatoes, shaved parmesan, caesar dressing
- **spinach arugula salad:** toasted pistachios, fresh blueberries, shaved fennel, feta cheese, herb vinaigrette | Veg, GF
- **quinoa salad:** fresh cucumber, carrots, fresh mint, dried cranberries, toasted pine nuts, lemon honey vinaigrette | Veg, GF
- **seasonal soup offering:** *inquire with catering manager*
- **house clam chowder:** parsley and dill mix with carrots, celery, potatoes, and bacon | GF

## ENTREE (choose two)

- **grilled top sirloin:** burgundy peppercorn sauce | GF, DF
- **grilled flat iron:** rosemary garlic demi | GF, DF
- **seared steelhead:** fresh pineapple pepper relish | GF, DF
- **pacific cod:** lemon caper sauce | GF
- **organic chicken breast:** thyme garlic jus | GF, DF
- **toasted gnocchi:** caramelized mushroom sauce | Veg
- **mac & cheese:** smoked gouda cheese sauce, fresh herbs | Veg
- **classic ravioli:** caramelized onion mushroom sauce | Veg
- **tofu hash:** diced squash, tofu, mushrooms, tomato red pepper sauce
- **quinoa bites:** savory organic quinoa, fresh peppers, arrabbiata sauce | V, GF
- **roasted tofu hash:** diced squash, mushrooms, tomato red pepper sauce | V, GF

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*Dessert menu available upon request*

*Guests under the age of 12 are charged at 50% dinner pricing and must be identified in advance*

## STARCH (choose one)

- **garlic-herb mashed potatoes:** russet potatoes with mixed herbs, roasted garlic | V, GF
- **roasted baby rainbow potatoes:** organic tri-color potatoes, thyme, garlic | V, GF
- **wild rice pilaf:** mixed seasonal vegetables, fresh chives | V, GF
- **farro risotto:** mixed arborio rice & farro with shaved parmesan, garlic, mixed herbs | Veg, GF
- **scaloped potatoes:** sliced yukon potatoes, parmesan, provolone | Veg, GF

## VEGETABLES (choose one)

- **roast baby carrots** peeled baby carrots with tops, fresh garlic | V, GF
- **charred asparagus:** large organic asparagus, lemon oil | V, GF
- **roasted cauliflower:** garlic, thyme, baby organic kale | V, GF
- **roasted root vegetables:** parsnip, carrots, sweet potatoes, yukon gold potatoes | V, GF
- **charred green beans:** balsamic lemon oil | V, GF
- **mixed squash:** patty pan, yellow, and butternut squashes tossed with stemless spinach | V, GF

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# BAR SERVICE

Final bar menu will be curated by our Food & Beverage team with comparable labels to your preferences.

**Bar Set-Up Fee:** \$125 per bar (max 100 guests per bar)

**Bartender Fee:** \$70 per hour (2-hour minimum)

## **Hosted & Non-Hosted Pricing:**

Standard Spirits, Beer, & Wine

Hosted: \$9 each | Non-Hosted: \$10 each

Call Brand Selection

Hosted: \$11 each | Non-Hosted: \$12 each

Premium Brand Selection

Hosted: \$13 each | Non-Hosted: \$14 each

Beer Selections (Domestic, Imported, Local Craft)

Hosted: \$7 each | Non-Hosted: \$8 each

Signature Cocktails: Custom creations available. Ask your Catering Manager for details





# THANK YOU

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