

Ideal Island I Do's

Weddings at Friday Harbor House





IDEAL ISLAND WEDDINGS

Friday Harbor House offers the perfect backdrop for a truly unforgettable destination wedding, complete with hand-crafted cuisine, unparalleled service, and stunning Friday Harbor views.

SIGNATURE WEDDING PACKAGE*

Friday Harbor's breathtaking natural beauty creates a romantic and serene location for an unforgettable wedding. Our Signature Wedding Package offers all the essentials for your big day.

PACKAGE INCLUDES*

Ceremony + Dinner | 50 - 80 Guests

Dedicated Event Space (*Exclusive Use of Outdoor Patio and The Restaurant*)

On-Site Set-Up (*Includes chairs, linen, stemware, flatware, and votive candles*)

Champagne Toast

Personalized Chef-Curated Dinner

Waived Cake Cutting Fee

Menu Tasting for up to Four Guests

Walk Through with On-Site Event Manager

Package Starts at \$210 Per Person

**Signature Wedding Package requires a buyout of all 23 guestrooms.*



IDEAL ISLAND WEDDINGS

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SMALL WEDDING PACKAGE*

Friday Harbor's breathtaking natural beauty creates a romantic and serene location for an unforgettable wedding. Let Friday Harbor House set the stage for your perfect ceremony and dinner.

PACKAGE INCLUDES*:

Ceremony + Dinner | 20-50 guests

Dedicated Event Space (*Portside Deck and Bridge overlooking Friday Harbor*)

On-Site Set-Up (*Includes house chairs, linen, stemware, flatware, and votive candles*)

Champagne Toast

Personalized Chef-Curated Dinner

Waived Cake Cutting Fee

Walk Through with On-Site Event Manager

Package Starts at \$170 Per Person

*Small Wedding Package requires three Garden View guestroom reservations and three Harbor View guestrooms.
Venue rental fee not included.*



RECEPTION

Hors d'oeuvres

Priced per dozen, two dozen minimum per selection

COLD SELECTIONS

Caprese Skewers | 32

tomato, fresh mozzarella, basil, balsamic

Stuffed Dates | 26

Medjool dates and Oregon Blue cheese

Gougères | 32

herbed choux pastry, parmesan cream

Stuffed Strawberries | 32

with herbed chevre

Ceviche Lettuce Cups | 42

seasonal fish and vegetables, tempura crisp

Seasonal Bruschetta | 32

grilled baguette, chef's accompaniment

Oysters on the Half Shell | 48

mignonette, fresh horseradish, lemon

WARM SELECTIONS

Brie Stuffed Potato | 32

with crème fraîche and snipped chives

Mushroom Tartlet | 32

with braised leeks and gruyere

Prawn Skewers | 38

grilled prawns, pineapple ginger glaze

Spanakopita | 34

filo dough, spinach, feta

Lamb Meatball | 38

locally raised lamb, mint aioli, pickled onion

Grilled Oysters | 48

with miso dashi glaze

Crab Cake | 42

Dungeness and seasonal fish, chipotle aioli

Venue rental fee not included. All meeting/event charges are subject to a 21% taxable service charge, and applicable sales tax. Of this taxable service charge 86% (or 18% of the 21% taxable service charge) of the amount will be distributed to service personnel and 14% (or 3% of the 21% taxable service charge) of the amount will be retained by the property.



BUFFET DINNER

includes bread and butter

ENTREE

select two

Stuffed Chicken Breast *caper, lemon, butter*

Smoked King Salmon *brown sugar glaze*

Herb-Crusted Prime Rib *horseradish creme*

Grilled Pork Chop *maple bourbon glaze*

Roasted Lamb Shoulder *pan sauce, gremolata*

Pan-Seared Halibut *coriander glaze, potato creme*

Grilled Mushrooms *confit leek, chimichurri*

Roasted Cauliflower Steaks *yellow curry*

SIDE

select two

House-made Pasta

Buttermilk Whipped Potatoes

Potato Leek Gratin

Aromatic Rice

Roasted Squash

Salt-Baked Beets

Seasonal Green Vegetable

Glazed Smoked Carrots

SALAD

select one

Arugula *toasted nuts, seasonal fruit, honey vinaigrette*

Butter Lettuce *finest herbs, shaved aged gouda, shallot vinaigrette*

Romaine *croutons, parmigiano reggiano, caesar dressing*

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PLATED DINNER Sample Menu

FIRST

select one

Boston Bibb *whole leaf lettuce, fine herbs, shallot vinaigrette, Parmigiano-Reggiano*

Field Green *Mama Bird Farm greens, pesto vinaigrette, avocado, almond, grapefruit, nutritional yeast*

Gazpacho *chilled soup of island grown tomato, cucumber, garden herbs, hot tomato soup in colder months*

SECOND

select one

Risotto *roasted vegetables, Arborio rice, herb butter, Parmigiano-Reggiano*

Halibut *wild-caught fresh halibut, tomato agrodolce, fingerling potatoes, herb salad*

Bavette *herb-marinated flank steak, grilled medium rare, broccolini, salmoriglio*

THIRD

select one

Cake *chamomile, almond cake, lemon curd, honeycomb, whipped cream, bee pollen*

Puffs *house choux pastry, Valrhona chocolate pastry cream, salted caramel icing*

Sorbet *house-made from season fruit topped with season fresh fruit, tuilles, candied nuts*

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EVENT ENHANCEMENTS

Welcome to Your Wedding Weekend

Whether it's a welcome dinner, bridal shower, or simply a meal to connect with your loved ones, we have the perfect menu selections to make your gathering memorable. Let us take care of the details so you can focus on enjoying the company of those you hold dear. *Priced at \$40 per guest.*

TACO BAR

Select One Meat Option

- Pork Carnitas
- Grilled Seasonal Fish
- Beef Barbacoa
- Cilantro Lime Chicken

Accompanied by roasted sweet potatoes, rice, beans, house-made salsas and tortillas

Dessert

Churros

Beverage

Horchata

MEDITERRANEAN

Lamb Gyro

Accompanied by warm pita, falafel, hummus, greek salad, and tzatziki

Dessert

Baklava

Beverage

Cucumber Mint Lemonade

BARBECUE

Select One Meat Option

- Pulled Pork
- Grilled Seasonal Fish
- Smoked Brisket
- Grilled Chicken

Accompanied by potato salad, cole slaw, baked beans, and buttermilk biscuits

Dessert

Fudgy Brownies

Beverage

Sweet Tea

ITALIAN

Chicken Parmesan

Accompanied by house pasta marinara, grilled seasonal vegetables, green salad, garlic bread

Dessert

Cheesecake

Beverage

NA Aperitif Spritz

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EVENT ENHANCEMENTS

Farewell Brunch

Continue the celebration with brunch the day after the big day. Gather with your guests to share memorable moments as you look ahead to the future as a new couple.

Continental Breakfast | \$25 per guest

served with coffee, tea, and juice

Seasonal Fruit Display

Greet Style Yogurt

House-Made Granola

Assorted Muffins

Sweet and Savory Pastries

Quiche

Signature Breakfast Buffet | \$35 per guest

served with coffee, tea, and juice

Seasonal Fruit Display

Greet Style Yogurt

House-Made Granola

Assorted Muffins

Sweet and Savory Pastries

Chef's Choice Scrambled Eggs

Bacon and Pork Sausage Links

Golden Breakfast Potatoes

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