

# WEDDINGS AT SEMIAHMOO

YOUR GUIDE TO PLANNING A SEASIDE WEDDING



# A SEAT AT OUR TABLE

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At Semiahmoo Resort, Golf & Spa, we are proud to be a part of our surrounding community. From its breathtaking mountain and ocean views, bountiful year - round produce, and rich history to its sustainable practices, incredible local partners, and warm hospitality no matter where you go – this is the perfect backdrop to gather with loved ones and celebrate.

Our focus to immerse the Semiahmoo experience into our environment goes beyond the beauty of the land and water – but is woven throughout each detail of your day. The hotel pays homage to its history as the Alaska Packers Association Cannery, as well as our onsite restaurant namesake – Packers Kitchen & Bar, where you can find a number of original photographs and details about the cannery's impact to this area.

# KEEPING IT LOCAL

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<b>Spotted Owl Farms</b>	<i>Blaine</i>	2 miles	<b>Rads Pepper Sauce</b>	<i>Bellingham</i>	30 miles
<b>Ferndale Farmstead</b>	<i>Ferndale</i>	10 miles	<b>Nerka Salmon</b>	<i>Bellingham</i>	30 miles
<b>Twin Sisters Creamery</b>	<i>Ferndale</i>	12 miles	<b>Avenue Breads</b>	<i>Bellingham</i>	34 miles
<b>Hempler's Smoked Meats</b>	<i>Ferndale</i>	14 miles	<b>Ten Fold Farm</b>	<i>Bellingham</i>	36 miles
<b>Wright Brother's Farm</b>	<i>Ferndale</i>	15 miles	<b>Growing Veterans Farms</b>	<i>Lynden</i>	37 miles
<b>Silver Creek Farm</b>	<i>Ferndale</i>	16 miles	<b>Cairnspring Mills</b>	<i>Burlington</i>	39 miles
<b>Bellingham Pasta Co.</b>	<i>Bellingham</i>	19 miles	<b>Judd Cove Oysters</b>	<i>Orcas Island</i>	40 miles
<b>Calypso Kitchens</b>	<i>Bellingham</i>	20 miles	<b>Skiyou Ranch Meats</b>	<i>Sedro-Woolley</i>	44 miles
<b>Misty Meadows Farms</b>	<i>Everson</i>	20 miles	<b>Skagit River Ranch</b>	<i>Sedro-Woolley</i>	44 miles
<b>Cloud Mountain Farm</b>	<i>Everson</i>	24 miles	<b>Samish Bay Creamery</b>	<i>Bow</i>	47 miles
<b>Taylor Shellfish</b>	<i>Bow</i>	30 miles	<b>Coro Salumi Meats</b>	<i>Seattle</i>	98 miles

One of the most profound ways that we've found to give back to our incredible community is to share it with you. We've focused our attention on creating relationships with local farms and organizations in order to bring the freshest local ingredients straight to your sweetheart table. Many of the dishes reflected in this menu will be crafted from scratch in our kitchen, and contain ingredients found within our county – in addition, most of our produce and meats are also found within 30 miles of the Resort. We know that food may be one of the most important details of your day – we aim to impress!

# PREFERRED VENDORS

In addition to this area's rich history and abundant land, we have some incredible partners who also call this home and echo our efforts to create an incredibly special weekend of memories for you and your loved ones. We are proud of our Preferred Vendors, and although you can choose to bring in your own 'A - Team', we think any of these would make fantastic additions to your day.



Breanna + Kevin Photography

## WEDDING PLANNING & COORDINATION

Simply by Tamera Nicole	888.220.2651	simplytamaranicole.com
Valley & Co	206.250.2055	valleyandco.com
It's Your Day Events	206.379.0320	itsyourdayevents.com
Occasions	connect online	occasionsllc.com
New Creations	206.491.0608	newcreationsweddings.com
Perfectly Posh Events	425.478.9474	perfectlyposhevents.com
Clutch Events	206.660.5720	clutchevents.com
JBK Weddings	206.419.2363	jbkweddings.com
Planning Savvy Weddings & Events	206.478.4663	planningsavvy.com
Event Success	206.849.9770	eventsuccessnw.com
Gian Events	253.777.8585	hello@gianevents.com

## FLORALS

Country Bouquets Floral	360.391.5342	countrybouquetsfloral.com
Pozie by Natalie	360.927.1286	poziebynatalie.com
Simply by Tamera Nicole	888.220.2651	simplytamaranicole.com
Valley & Co	206.250.2055	valleyandco.com
JBK Weddings	206.419.2363	jbkweddings.com
The Bothell Florist	425.481.8844	thebothellflorist.com

## MUSIC & MC

Wunderland Events	844.457.7703	wunderland.rocks
Magnolia Rhapsody DJ	206.551.1926	magnoliarhapsody.com
Blue Wave Band	206.713.0596	bluewaveband.com
Puget Sound Strings	425.210.9262	pugetsoundstrings.com
Lighting The Sound Productions	425.248.1058	lightingthesoundproductions.com

## PHOTO & VIDEO

Stefan & Audrey Photography	360.393.0983	stefanandaudrey.com
Breanna Plus Kevin Photography	206.245.7198	breannapluskevin.com
Courtney Bowlden Photography	360.927.6545	courtneybowlden.com
K Hulett Photography	360.451.7770	khpstudio.com
Hatch Photography	360.510.3216	hatchphotography.net
Emerald Media	206.660.6891	seattlewedding-videography.com
True Northwest Weddings	509.990.4032	truenorthwestweddings.com
Jenny GG Photography	425.830.4421	jennygg.com

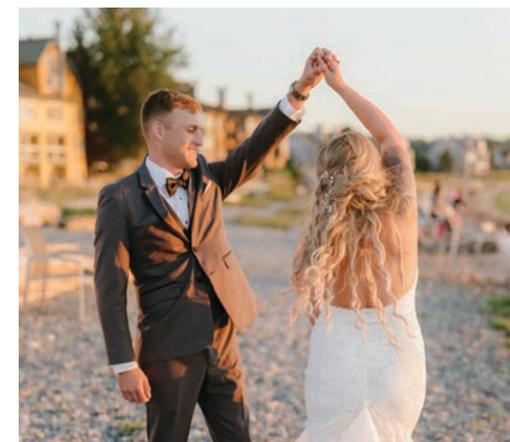
## FAQ

**Does Semiahmoo require us to have a day-of coordinator or wedding planner?**

Yes, our venue does require a licensed day-of coordinator or wedding planner to ensure a smooth, stress-free day.

Have someone in mind who is not on our preferred list? Share it with us so we can be sure you are set up for success on your day.

Your day-of coordinator will assist with many duties for your wedding weekend, including: Provide ceremony and rehearsal coordination design and setup of items such as place cards, menus and all tabletop décor not provided by the venue act as onsite liaison and main point of contact for the venue, handling all vendor communication.



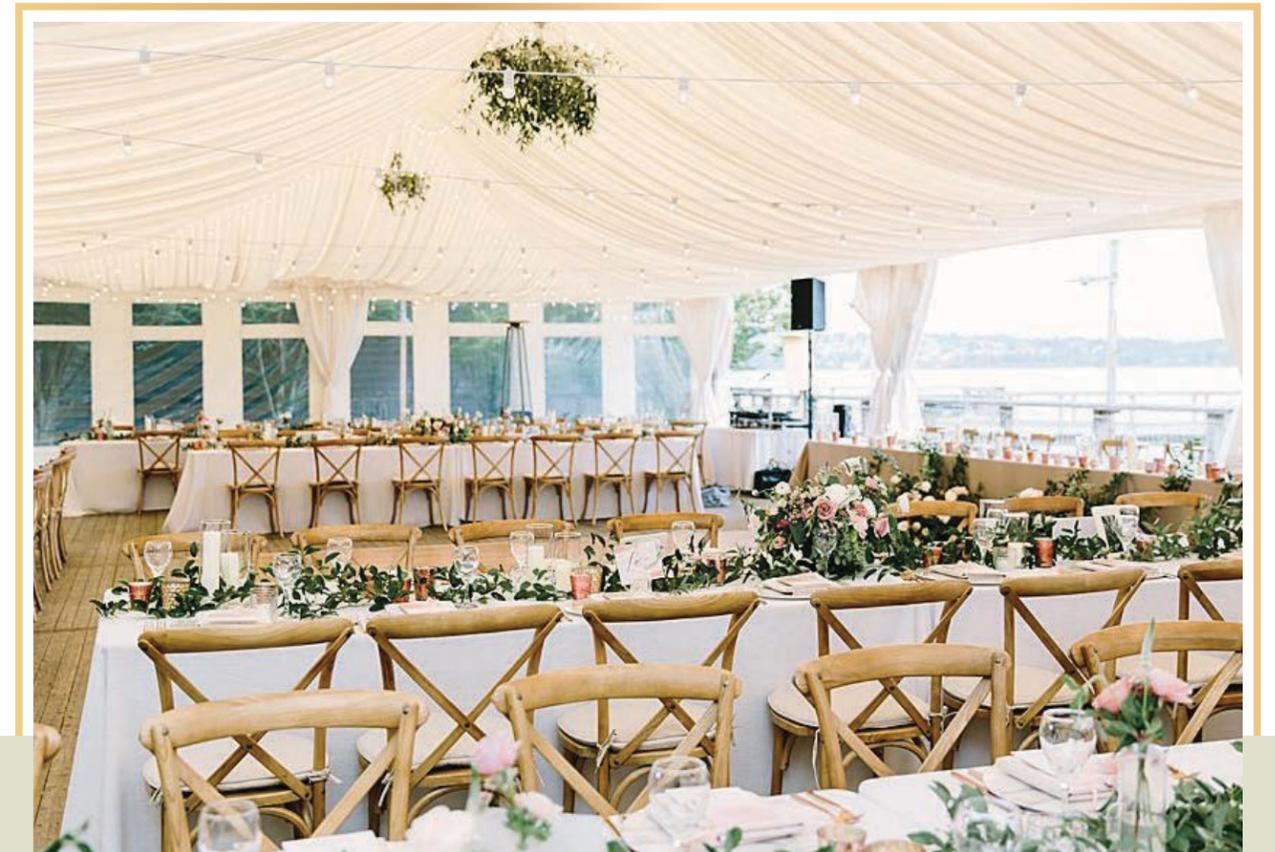
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LINEN & FURNITURE

- Wander Event Rentals | 206.792.5449 | rentwander.com
- Skagit Valley Wedding Rentals | 360.630.6755 | skagitvalleyweddingrentals.com
- CORT Party Rentals | 425.493.6969 | cortpartyrental.com
- Grand Event Rentals | 425.462.7368 | grandeventrentalswa.com
- BBJ Linen | 800.722.0126 | bbjlinen.com
- Linen Sensation | 425.243.7545 | linensensation.com
- Aria Style | 206.352.5778 | ariastyle.com
- Seattle Farm Tables | 206.349.6906 | seattlefarmtables.com

CAKES

- Pure Bliss Desserts | 360.739.1612 | pureblissdesserts.com
- Saltadena | 360.393.3111 | saltadena.com
- Lydia's Cakes & Confections | 206.890.5679 | lydiascakes.net
- Sweet Bellingham | 360.639.7933 | sweetbellingham.com



Stefan & Audrey Photography



Jenny GG Photography

# FAQ

## Does Semiahmoo provide wedding cakes?

*While we leave this craft to the professionals, we do include the cake cutting fee complimentary in our packages. If you're up for something non - traditional, let us know - we love to get creative!*



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Hatch Photography



K Hulett Photography

# CRAFTING YOUR MENU

Choosing your wedding menu should reflect the two of you and showcase the best of what the Pacific Northwest has to offer – we can't wait to see what you come up with!



Amanda K Photography

## FAQ

### When are my menu selections due?

We ask for your menu one (1) month in advance, but your final guest count is officially due ten (10) days prior to your event. We recommend noting on RSVPs to your guests as due at least one (1) month prior to the final deadline to give you time to chase any stragglers and stay organized!

# COCKTAIL HOUR

Additional onsite orders will be prepared based on availability.

## FOR PASSING

Priced per dozen, minimum four dozen per selection.

### VEGGIE

- parmesan arancini \*Veg
- avocado + quinoa cucumber cups \*v, GF
- mac + cheese bites \*Veg
- mushroom tartlets \*v
- classic tomato basil bruschetta \*v
- baked brie tart with fruit jam \*Veg
- sweet potato, avocado mash canape
- sweet pepper relish
- artichoke stuffed mushrooms, gouda
- garlic, herbs

- bacon wrapped dates \*GF, DF
- shrimp toast \*DF
- halibut ceviche bite \*GF, DF
- coconut crusted shrimp \*DF
- crab cakes \*DF
- beef carpaccio, avenue bread crostini
- parmesan, arugula, grain mustard

- caprese \*Veg, GF
- fruit + prosciutto \*GF, DF
- beef BBQ meatball \*GF, DF

## RAW OYSTER BAR

- oysters by the dozen, lemon, cocktail, mignonette \*DF
- tuna poke, crispy wontons, wakame
- sesame, ginger, wasabi \*DF
- halibut coconut ceviche spoons
- butter cracker, cilantro, lime \*DF
- scallop sashimi, ginger, wasabi
- seasonal radish, wonton \*DF

Veg: Vegetarian | V: Vegan | GF: Gluten-Less | DF: Dairy-Free

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K Hulett Photography

# PLATED DINNER

Priced per guest, highest price prevails for all guest plates.



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## ENTRÉE

entrees served with roasted local seasonal vegetables

**SINGLE ENTRÉE PLATES** *pre-determined choice between three of the below entrees*

- chicken marsala, mushroom gravy \*GF, DF
- roasted chicken breast, white wine jus \*GF, DF
- roasted black cod, braised mushrooms \*GF, DF
- red wine braised short ribs \*GF
- filet mignon, demiglace \*GF
- butter-poached halibut, wild mushrooms
- local salmon, parsley pesto, roasted tomatoes \*GF, DF
- mushroom ravioli, spinach, parmesan, brown butter sauce \*Veg
- Tuscan cauliflower, stewed white beans \*V, GF

**DUET STARCH** *choice of one for all guests*

- roasted red baby potatoes \*Veg, GF
- wild rice pilaf \*Veg, GF, DF, V
- creamy mashed potatoes \*Veg, GF
- blue cheese gratin potato \*Veg
- herb gnocchi \*Veg

**DESSERT** *inquire about plated options for an additional charge*

*self-serve station:*

- regular and decaffeinated coffee, hot tea selection
- complimentary cake cutting + service to the cake table

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## FAQ

**Do you require my guests to have place cards?**

Yes, for plated dinners we require all guests to have individual place cards at their seat indicating their chosen entrée and their name to ensure the best possible service experience.

# BUFFET DINNER

Priced per guest.

## DESIGN YOUR OWN DINNER

**SALAD** *choice of two, add a salad for an additional charge*

- mixed greens salad, blueberries, twin sisters whatcom blue, hazelnuts champagne vinaigrette \*Veg, GF
- arugula + beet salad, samish bay feta, sherry vinaigrette \*GF, DF, V
- chopped caesar, parmesan cheese, croutons
- spinach + citrus salad, goat cheese, almonds, citrus vinaigrette \*GF, DF, Contains nuts
- farro + fresh buratta salad, seasonal fruit, walnuts, mizuna, mint honey-lemon dressing \*Veg, GF

**ENTREES** *choice of two, add an entree for an additional charge*

- roasted chicken, white wine jus \*GF, DF
- chicken marsala, mushrooms \*GF, DF
- filet, chimichurri \*GF, DF
- beef short ribs, red wine demiglace \*GF
- pork loin, apple-onion compote \*GF, DF
- roasted black cod, braised wild mushrooms \*GF, DF
- roasted salmon, parsley pesto \*GF
- mushroom ravioli, brown butter sauce \*Veg
- Tuscan roasted cauliflower, white beans \*V, GF
- rice + vegetable stuffed butternut squash \*V, GF

**STARCH + SIDES** *choice of three, add a starch or side for an additional charge*

- creamy mashed potatoes \*Veg, GF
- wild rice pilaf \*V, GF
- roasted baby red potatoes \*V, GF
- root vegetable gratin \*Veg, GF
- roasted local seasonal vegetables \*V, GF
- brussel sprouts, apples, caramelized onions, balsamic glaze \*Veg, GF

**DESSERT**

*self-serve station:*

- regular and decaffeinated coffee, hot tea selection
- miniature dessert display \*V, GF options available
- complimentary cake cutting + service to the cake table

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## FAQ

**Do you have kid's meal options?**

For children ages 3-12, we offer either a plated meal to include a seasonal fruit cup, and chicken fingers + fries for an additional cost per child – or a 25% discount off the cost of the buffet dinner. Children ages 0-3 are complimentary.

## FAQ

**Does Semiahmoo have a cake knife + server we can use? How about cake stand(s)?**

We do have a knife + server available for your use, but do not offer any cake stands. Explore this with your bakery as they often have great options!



Stefan & Audrey Photography

# THE PARTY KEEPS GOING

Minimum of 30 guests and/or minimum of five pizzas for late night bites. Two servings estimated per guest.  
Service for up to two hours in the reception space.

fry bar - traditional - french fries, sweet potato fries, harissa aioli, ketchup, ranch \*Veg, DF  
slider station - beef + cheese, fried chicken + biscuit, grilled cheese + tomato \*Veg  
pretzel station - warm soft pretzel, beer cheese, stone grain mustard \*Veg  
mini corn dog - ketchup, mustard  
mashed potato bar - bleu cheese, bacon, green onion, demi-glace \*GF  
cheddar, sour cream, sausage gravy, jalapeños

## Packers pizza bites, the pies we're known for – in bite-size pieces!

each pizza provides 12 pieces | gluten-less dough available for an additional charge

classic cheese - three cheese, red sauce \*Veg  
pepperoni - crispy pepperoni, mozzarella, red sauce  
veggie - spinach, peppers, caramelized onion, mushroom,  
ferndale mozzarella, tomato sauce \*Veg

## SEMAIHMUO'S SIGNATURE

Our signature onsite experience – our nightly bonfires – can be added to your late-night wedding celebrations. Enjoy the fire on our lighted lawn as the sun sets on your perfect day.

*bonfires are weather and burn ban dependent*



## MAKE IT A PACKERS PARTY

Interested in keeping Packers open after your party at the pier ends? We offer our couples the opportunity to extend the bar's hours – and the fun. While we don't require a rental fee, we do require a minimum spend on food and drinks during the extended hours.

FRIDAYS | SATURDAYS | SUNDAYS  
minimum required spend on food + drinks  
limited late night bites menu available

full bar selections available for individual purchase – or ask us about opening a tab for your party

*Open to all onsite guests – all purchases during that time frame will go towards your minimum. Confirm availability thirty (30) days prior to arrival.*

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# LIBATIONS

Labor fees will be assessed per bartender for up to five hours of service.  
One bartender required per 75 guests.

## BAR PACKAGES

*Priced per guest*

All guests in attendance over age six (6) will be included in package calculations, either alcoholic or non-alcoholic. Service intended for cocktail hour + reception or up to five hours of service time. Additional hours of service can be quoted on request and are charged by the hour. No shots offered on event bars.

## BEER & WINE

beer | domestic beer + Northwest beer or hard cider

wine | two red + two white selections *Proverb Winery, Washington*  
house sparkling wine *Chloe Wines, California*

Pepsi soft drinks

## PREMIUM

house liquor selections + mixers

*features selections similar to: Tito's Vodka, Bacardi Silver Rum, Sauza Silver Tequila, New Amsterdam Gin, Jameson Irish Whiskey, Jim Beam Bourbon, Captain Morgan*

beer | domestic beer + Northwest beer or hard cider

wine | two red + two white selections *Proverb Winery, California*  
house sparkling wine *Chloe Wines, California*

Pepsi soft drinks

## DELUXE

premium and cordial liquor selections + mixers

*features selections similar to: Belvedere, Brugal 1888 Premium Rum, Cazadores Reposado, Crown Royal, Maker's Mark, Tanqueray Gin, Jack Daniels, Glenlivet 12-Year, Baileys, Kahlua*

beer | domestic beer + Northwest beer or hard cider

wine | two upgraded red + two white selections *Sommelier's Choice Washington Wines*  
house sparkling wine *Chloe Wines, California*

Pepsi soft drinks

Upgrade Your Deluxe Bar with Washington Wines *additional cost per guest*

## NON-ALCOHOLIC

reserved for any underage or non-drinkers in your party

Pepsi soft drinks

*(tip: pair with a mixer to offer selections similar to Shirley Temples, Roy Rogers)*

bottled sparkling water

canned mocktail offerings

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## TOAST - TO YOU TWO

priced per guest, all guests included in toast.

### BASIC

house sparkling wine *Chloe Wines, California*

house sparkling non-alcoholic apple cider *Martinelli's*

### DELUXE

Semiahmoo sparkling blanc de blancs *Treveri Cellars, Washington*

local sparkling non-alcoholic apple cider *Bellwood Acres, Washington*

No shots offered off event bars.

### TABLESIDE WINE SERVICE

red / white options

Additional cost per guest for tableside service



Stefan & Audrey Photography

# REHEARSAL DINNER

Accompanied by regular and decaffeinated coffee, hot tea selection. Minimum of 25 guests. For groups under 25, a supplemental food charge may apply. Priced per person.

## BUFFET DINNER

inquire about plated dinner options

### MARKET FRESH

spinach + citrus salad, goat cheese \*Veg, GF, Contains Nuts

marinated tomato salad \*V, GF

grilled pesto chicken \*GF

halibut fritters + tartar sauce \*GF available

grilled portobello mushrooms \*V, GF

brown rice pilaf \*V, GF

local seasonal vegetables \*V, GF

classic cheesecake \*GF available

panzanella salad, avenue bread, marinated tomatoes \*V

roasted beet arugula + spinach salad, local goat cheese \*Veg, GF

### BEACHSIDE BBQ

loaded baked potato salad \*Veg, GF, V available

house-made coleslaw \*V, GF

chipotle peach BBQ chicken \*GF

grilled flank steak \*GF

baked mac + cheese \*Veg

grilled corn \*V, GF

assorted cookies + brownies \*Veg, GF, V available

### OUR TAKE ON A TACO

corn + cotija black bean salad \*Veg, GF

jalapeno + cilantro slaw \*Veg, GF

spiced chicken \*GF, pulled pork \*GF, chili roasted cauliflower \*Veg, GF

corn GF + flour tortillas, accompanied with lime, salsa, guacamole \*Veg, GF

refried beans \*V, GF, Spanish rice \*V

churro sticks

## BEVERAGE SERVICE

beverages may only be ordered in addition to a dinner menu.

Packages are priced per person, service up to three (3) hours.

No shots allowed on event bars.

Labor fees will be assessed at an additional cost per bartender for up to five hours of service. One bartender required per 75 guests.

### BEER & WINE

beer | domestic beer + Northwest beer or hard cider

wine | two red + two white selections *Proverb Winery, California*

house sparkling wine | *Chloe Wines, California*

Pepsi soft drinks

### DELUXE

house liquor selections

beer | domestic beer + Northwest beer or hard cider

wine | two red + two white selections *Proverb Winery, California*

house sparkling wine *Chloe Wines, California*

Pepsi soft drinks

### PREMIUM

premium and cordial liquor selections + mixers

beer | domestic beer + Northwest beer or hard cider

wine | two upgraded red + two white selections *Sommelier's*

*Choice Washington Wines*

house sparkling wine *Chloe Wines, California*

## INTERESTED IN HOSTING A WELCOME RECEPTION AT ONE OF OUR BONFIRES?

Private beach bonfires are available to rent in advance for an additional charge, which includes a s'mores kit for 30 guests. Additional s'mores kits available for purchase.

While we don't offer a full bar option at our bonfires, we can provide beverages for your group to enjoy - or you are welcome to take advantage of our onsite Packers bar.

### BUCKET OF BEVS

serves two drinks per person including assorted PNW canned beers, individual canned red + white wine, and assorted Pepsi soft drinks. add canned cocktails for an additional charge.

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## SIGNATURE SIPS

minimum of 50 guests or a one-gallon batch.

### CUSTOM COCKTAILS

offer a customized cocktail for your guests featuring our premium liquor selections.

here are some examples of what we've done... but ask us if you have a "fave" that you can't live without!

OLD FASHIONED bourbon, sugar, bitters

FRENCH 75 gin, lemon, sparkling wine

PALOMA tequila, lime, grapefruit

HURRICANE rum, lemon, passionfruit

COSMO vodka, Cointreau, lemon, cranberry

PIMM'S CUP Pimm's No. 1 gin, lemon, ginger beer

### CRAFT COCKTAILS

offer a craft cocktail for your guests featuring our deluxe liquor selections. Don't be afraid to rename them! Extra points for creative signage + cocktail napkins.

MOJITO rum, lime, mint, soda water

MARGARITA tequila, orange liqueur, lime

MULE vodka, lime, ginger beer

### BATCHES

one gallon batch equals 16 drinks

the perfect way to offer a fun welcome drink, or signature beverage during cocktail hour!

LOVE ME LEMONADE spiked lemonade, variety of flavors available to choose from.

SAY YES SANGRIA red or white options available

HONEY BEE lavender infused gin or vodka, honey

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## FAQ

*Does Semiahmoo have a designated place for my bridal party to get ready?*

*We have hospitality suites that can be booked as a bridal ready room – inquire for pricing and availability.*



KHulett Photography

## RISE & SHINE

Minimum of 10 guests. For groups under 10, a supplemental food charge may apply. Priced per guest unless otherwise noted.

### BREAKFAST GRAB & GO

Scrambled Bowls  
meat or veggie

Breakfast Tacos  
thick corn tortillas, eggs, chorizo, pico de gallo \*GF

Breakfast Burritos  
potatoes, chorizo, eggs, cheese, pico de gallo, sour cream

Breakfast Sandwich  
bacon, eggs + cheese, or veggie egg + cheese

### BREAKFAST BUFFET

Waffle Bar \*Veg

Breakfast Pizza Bar \*GF available  
sausage-gravy pizza  
provolone egg cheese pizza  
ham egg hollandaise round bale crust

### CHEERS TO YOU

beverages may only be ordered in addition to a breakfast or lunch menu.

Freshly Brewed Coffee

Hot Tea

House Sparkling Wine

Orange Juice

Sparkling Water

Fruit Infused Water

Morning Sips

sparkling wine, orange, cranberry  
pineapple, grapefruit

New Day

elderflower liquor, grapefruit juice  
sparkling wine

Man-Mosa

disaronno, orange juice, beer

Sailor's Delight

spiced rum, ryan's irish cream  
orange liquor, coffee

## LUNCH

service available from 11:00am – 1:30pm

PNW Fresh

kale caesar salad \*GF

entrees: herb roasted chicken GF | seasonal ravioli \*Veg

accompanied by roasted local vegetables \*V, GF

Hot off the Press

beet + arugula salad \*V, GF

panini's: brie-apple-prosciutto | caprese \*Veg | chicken pesto

accompanied by house-made chips + garlic aioli dip \*Veg

Salad Party

choice of one salad per person, minimum order of 10 salads. Accompanied by bagged chips.

CLASSIC CAESAR chopped chicken, chopped romaine, croutons, parmesan reggiano \*Veg

GREENS sliced steak, mixed greens, Holmquist hazelnuts, dried cranberries, golden balsamic dressing \*GF

HARVEST mixed greens, chef's seasonal vegetables, toasted nuts, house vinaigrette \*GF, V

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# POST-PARTY BRUNCH

Accompanied by a self-serve station: regular and decaffeinated coffee, hot tea selection.  
 Minimum of 25 guests. For groups under 25, a supplemental food charge may apply. Priced per guest unless otherwise noted.

## Build-Your-Own Brunch Buffet

with sliced seasonal fruit \*v and bakery basket \*veg | choice of one from each category

EGGS	scrambled with cheese or baked frittata *Veg, V, available
MEATS	chicken apple sausage or applewood bacon *GF
POTATOES	potatoes o'brien with peppers + onions or whole roasted 'smashed' baby potatoes *v
GRIDDLE	french toast or pancakes *Veg, GF, available
SAVORY	chicken marsala, mushrooms or local salmon, parsley pesto, roasted tomatoes *GF, DF
SALAD	quinoa salad or spinach + citrus salad *V, GF, nuts

## Plated Brunch

For the Table | bakery basket, honey butter, seasonal preserves \*Veg, GF, available

Main Course | served with breakfast potatoes \*v, sliced fruit \*v

choice of one or pre-selected choice of two for an additional cost

SIMPLE BY THE SEA	smoked salmon lox, toasted bagel + cream cheese *Veg, GF, available
BISCUITS + GRAVY	scrambled eggs, biscuits, sausage gravy *Veg available
VEGGIE	baked vegetable frittata *V available
HANGOVER BURGER	beef burger, fried egg, cheese, aioli on a toasted bun *GF available

## Morning Mixologist

station attendant required for an additional charge, per 50 guests.  
 minimum of two hours of service.

New Day elderflower liquor, grapefruit juice, sparkling wine

Man-Mosa disaronno, orange juice, beer

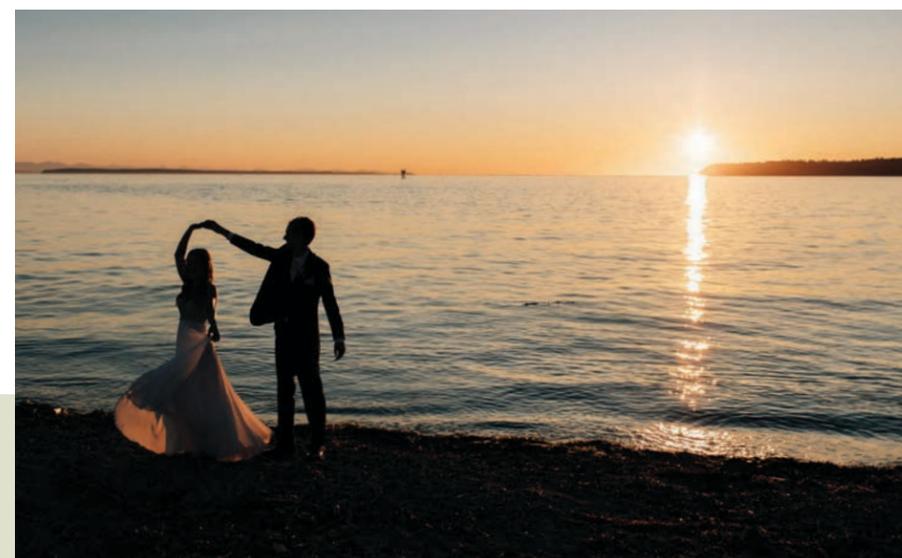
Sailor's Delight spiced rum, ryan's irish cream, orange liquor, coffee

Veg: Vegetarian | V: Vegan | GF: Gluten-Less | DF: Dairy-Free

All meeting/event charges are subject to a 24% taxable service charge, and applicable sales tax. Of this taxable service charge 45% (or 10.8% of the 24% taxable service charge) of the amount will be distributed to service personnel and 55% (or 13.2% of the 24% taxable service charge) of the amount will be retained by the property.



Ryan Flynn Photography



Stefan & Audrey Photography



Hatch Photography

## FAQ

### What are the best photo spots on property?

Although we like to leave the photo scouting up to your professional photographers (after all, they've got the eye for it!), a few places on property we recommend: seaview lawn + beach, our brick building, stunning greenery wall, and the historic water tower and nearby field.

While drone photography is allowed at our venue, we ask that vendors remain respectful of other events and guest experiences while in use.

# FAQ

What are the steps to secure my wedding date + venue at Semiahmoo Resort?

Upon selection of your wedding date and event space, a contract will be prepared by your Sales + Events contact. A non-refundable initial deposit and signed contract are required to confirm your wedding date. Your event must be paid in full prior to your wedding date, per the individualized deposit schedule detailed in your contract.

How long do I have access to the space?

What time do vendors have access to the venue to set-up?

You have access to the event venue for a total of nine hours, including three (3) hours of vendor / client set-up, one (1) hour of vendor / client tear down, and five (5) hours of event time. If you or your vendors require additional set-up time, please speak with your Sales + Events contact.

What is included in my facility rental?

Included in your facility rental are your ceremony + reception venues, as well as house event chairs, round tables for reception, white lap-length tablecloths, white napkins, three (3) oil candle votives per table, and extra tables for your guest book, gifts, place cards, and cake. For ceremony, we include white folding chairs and a wood arbor. In the tent venue for reception, we include a 15 x 15 wood dance floor and ambient lighting + rustic chandeliers.

What facility fees and taxes are applied to my event? Do the fees and taxes go towards my food and beverage minimum?

The food, beverage and miscellaneous prices quoted are subject to a 24% facility fee (our version of service charge) and applicable Washington State sales tax, currently at 8.8%. Facility fee and tax does not contribute to your food and beverage minimum. No additional gratuity charges are required, but can be provided at your discretion should the onsite experience exceed your expectations.

Can I secure a guest room block for my guests? Are there wedding guest room rates?

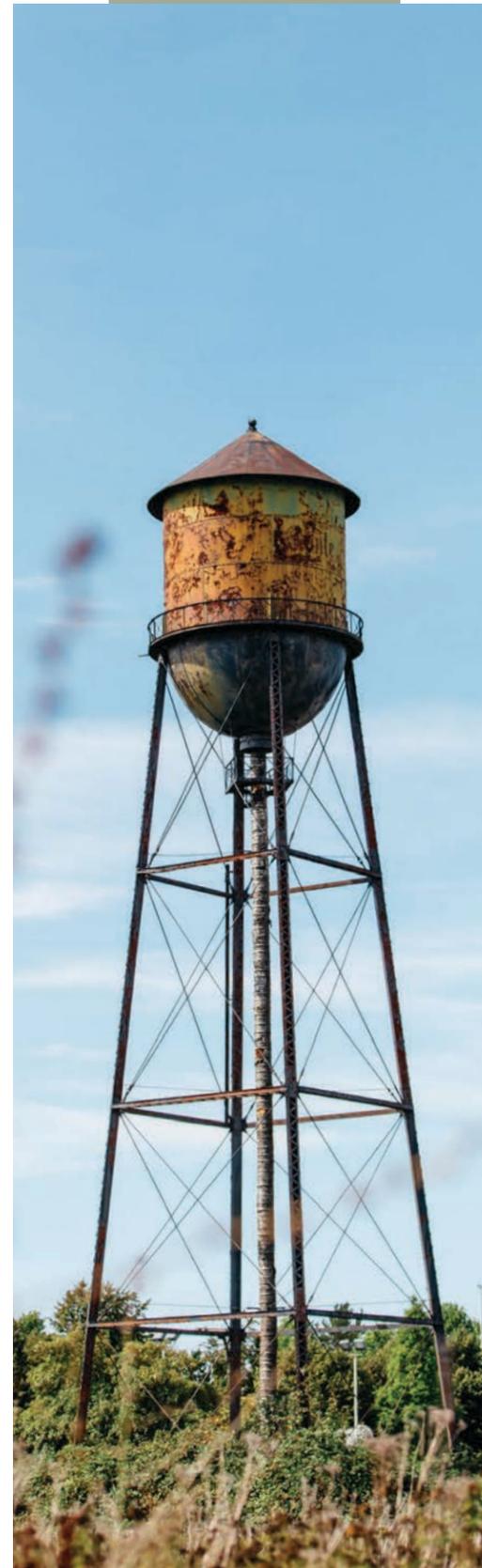
A variety of options are available to secure onsite accommodations for your guests. Please speak with your Sales + Events contact for more information.

What are the parking options for my guests?

Complimentary parking is available for all event guests.

What type of décor is allowed in the venue?

You may bring in décor to personalize the venue for your special day. Please keep the following decorating rules in mind: no nails, tape, tacks, or other adhesive that could damage the walls are allowed. Hanging or staging of decor and specialty lighting will require additional labor fees. Linens in a variety of specialty fabrics are available for rent. Semiahmoo can also assist in arranging for rentals of specialty chairs.



Can I bring in candles?

Semiahmoo provides three (3) complimentary votive candles for your reception tables. You are able to provide additional candles for your event space. Adhering to fire regulations, all candles must be in a holder or votive glass that extends at least one (1) inch above the flame. Taper candles are not allowed.

Can I book a menu tasting before my wedding day?

Tasting options available upon request. Please speak with your Sales & Events contact for more information.

Does Semiahmoo provide wedding cakes?

Is there a cake cutting fee?

We recommend local bakeries which can be found on our Preferred Vendor List. The cake cutting fee is complimentary in our wedding packages. Semiahmoo does not provide wedding cakes. If you are interested in something non-traditional for your wedding dessert, please inquire with your Sales + Events contact.

Do you provide vendor meals?

Vendor meals may be added to your Event Order upon request. We can provide a chef's choice entrée plate for 25% off the stated menu cost of your guest plates. Vendor plates are served following guest entrée service and we will designate a place for them to enjoy their meals.

Is there a designated place for the bridal party to get ready?

With plenty of comfortable seating, natural light from windows overlooking the water, and a private bathroom, our hospitality suites are perfect as a getting ready room before the big day. Please speak with your Sales + Events contact to discuss availability and applicable reservation fees.

Can I have a wedding rehearsal?

Please arrange with your Sales + Events contact to schedule your one (1) hour ceremony rehearsal for you and your wedding party, to be directed by your wedding planner or day-of coordinator and your officiant. Rehearsals are based on availability. Time and space, as well as availability of your Sales + Events contact to attend, are confirmed two (2) weeks prior to your wedding date.

What is the role of my Semiahmoo Resort contact?

Your Sales + Events contact will help plan the details of your wedding as it relates to Semiahmoo Resort.

- Contract and secure your event space, date, and any guest room needs.
- Arrange and collect all deposits.
- Facilitate planning process for all venue details, including menu selection, floor plan and set-up requests, rental needs, and timeline planning.
- Prepare an Event Order detailing the specifics of the event and collect all final charges
- Act as the onsite liaison between the Semiahmoo event operations team.

Does Semiahmoo provide day-of coordination? Who is my contact on my wedding day?

Semiahmoo Resort does require all onsite weddings to hire a professional coordinator or planner for the rehearsal and day-of coordination. Refer to our Preferred Vendors List for recommendations on dedicated day-of coordinators and wedding planners. This individual would be responsible for:

- Provide rehearsal and ceremony coordination
- Design and set-up of items such as place cards, menus, and all tabletop or additional decor not provided by the venue
- Act as onsite liaison and main point of contact for the venue, and handling all vendor communication

Can I use an outside vendor?

For outside vendors, a certificate of liability insurance is required. All vendors on our Preferred Vendors List meet this requirement. A liability release waiver will be sent to all vendors for signature prior to arrival on property. Onsite parking is available for vendors in our back lot; parking passes are required and can be provided day-of.

# EVENT GUIDELINES

## SETUP EXPECTATIONS

Our wonderful onsite event staff will provide setup and teardown for all items provided by Semiahmoo in your ceremony and reception package. Your wedding planner will assist with all addition décor items to create the perfect wedding image!

## DÉCOR + DESIGN

You are welcome to bring in additional decorations and displays! We will chat through the logistics during the planning process. The nitty gritty - all decorations must be in compliance with local building and fire codes. To keep our surroundings and buildings in the best condition for you and all future guests, items may not be attached to any wall, window, ceiling or other objects without prior approval. Nails and staples are not permitted for use in hanging items.

## GUARANTEES + MINIMUMS

While we create your menu, we will continuously check base on the anticipated guest count. Guaranteed guest count is due ten (10) days prior to your group's arrival date. We understand plans change and will do our best to accommodate added guests, though additional fees may be added to menu pricing. Cancellation of menu selections after the guarantee date is subject to full charge.

## DIETARY NEEDS + ALLERGIES

We strive to create fantastic dining experiences for all and are happy to accommodate dietary needs and allergies. To do so, we request a list of guest names and allergy concerns no later than ten (10) days prior to your celebration. Please note that due to the presence of allergens in our kitchens we cannot guarantee any item to be 100% allergen free.



Hatch Photography

## PLATED MEALS

For plated meals, all selections must be made prior to the guarantee date and provided to your Sales + Events contact. Client will provide place cards for all guests indicating their meal selections. The hotel cannot accommodate changes onsite or after the guarantee date.

## OUTSIDE FOOD + BEVERAGE

Semiahmoo Resort offers a magnificent in-house menu for all weddings and events to utilize. Should you be interested in a custom menu, our amazing culinary team will work with you to create unique and fun experiences. We allow for wedding cakes or desserts that cannot be replicated by our Semiahmoo team to come from a licensed bakery or vendor.

Breanna Plus Kevin Photography

