

WEDDINGS

AT CEDARBROOK LODGE



CEDARBROOK
LODGE

Joanna Monger Photography



Say I Do

AT CEDARBROOK LODGE

"I DO" DETAILS

Cedarbrook Lodge is the perfect backdrop for a quintessential Pacific Northwest wedding. With unbelievable cuisine, a breathtaking natural setting, ample parking, and a comfortable place for guests to stay, we offer an all-inclusive venue with unbeatable value. Our location provides the convenience of proximity to the airport and Seattle, while our stunning spaces inspire the feeling of a destination wedding. The Cedarbrook team works with each couple to bring your vision to life, creating a one-of-a-kind experience for your big day.

EACH PACKAGE INCLUDES

- Stunning indoor and outdoor ceremony and reception site options
 - Dedicated ceremony time (Evergreen and Magnolia Packages)
 - Dedicated reception time (two hour set-up time prior to arrival)
- On-site farm-to-table catering
- Basic rentals provided, including dance floor, tables, chairs, first portable bar, china, stemware, and flatware
- House linen includes napkins and table cloths
- Discount on guestrooms for friends & family
- Waived cake cutting fee

TERMS

Cedarbrook Lodge requires all couples to work with a professional wedding planner/onsite, day-of coordinator. Cedarbrook Lodge does not charge the standard additional service charge to our list pricing which typically runs 21-26%. We are proud to offer our team members a higher living wage. Package pricing is per person and does not include Washington State Sales Tax. Per person price does NOT include alcoholic beverages unless as noted in the package offering. Hotel friends & family discount, Spa discount, and complimentary hotel night for wedding couple are not transferable and are based on availability.



Wedding Packages



SPRUCE PACKAGE

- Minimum of 50 Guests
- Three hour reception time
- Includes seasonal two-course plated dinner with starter, salad, and choice of two entrées



EVERGREEN PACKAGE

- Minimum of 75 Guests
- One hour ceremony time for indoor or outdoor location
- Two private rooms for wedding party to get ready
- Four hour reception time
- Includes seasonal three-course plated dinner with starter, salad, and choice of two entrées
- Sparkling wine and/or cider toast



MAGNOLIA PACKAGE

- Minimum of 100 Guests
- One hour ceremony time for indoor or outdoor location
- Two private rooms for wedding party to get ready
- Five hour reception time
- Includes seasonal three-course plated dinner with starter, salad, and choice of two entrées
- Sparkling wine and/or cider toast
- Chiavari Chairs
- Overnight accommodation for the wedding couple

Spruce Package

PLATED MENU

Plated Dinners include bread, butter, iced tea, freshly brewed Starbucks coffee, and Steven Smith teas. The exact guest count & menu selections will be due five business days prior to the event. Please provide place cards to denote entrée menu choices.

Salads

choose one

Garden Gems Salad
Shaved Radish, Carrots
Fine Herbs Vinaigrette

Spinach Salad
Toasted Walnuts, Roasted Peppers
Pecorino Romano, Sherry Vinaigrette

Entrées

choose two

Grilled Beef Strip Loin
Fingerling Potato Galette
Rainbow Chard, Bordelaise Sauce

Smoked Mad Hatcher Chicken Breast
Roasted Apricots, Mushrooms
Whole Grain Mustard Sauce

Alaskan King Salmon
Grilled Asparagus, Leeks, Spinach
Preserved Lemon Sauce

Herb Chickpea Panisse
Grilled Carrot, Harissa
Crunch Lentil Gremolata

Gluten Free Options Available On Request
Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change.
Information on consuming raw or undercooked food is available upon request.

Evergreen Package

THREE COURSE PLATED MENU

Plated Dinners include bread, butter, iced tea, freshly brewed Starbucks coffee, and Steven Smith teas. The exact guest count & menu selections will be due five business days prior to the event. Please provide place cards to denote entrée menu choices. For our three-course menu option, please select one starter or small plate to accompany entrées.

Starter

Spring Garlic & English Pea Potage
Preserved Lemon & Mushroom
Conserva Cheese Toast

Salad

choose one

Grilled & Chilled Asparagus Salad
Smoked Salmon-Cucumber Roll,
New Potato, Goat Cheese Mousse
Vegetarian Option Available

Organic Gem Lettuces
Shaved & Roasted Fennel
Toasted Focaccia, Arugula Pesto

Entrée

choose two

Spring Mushroom Risotto
English Peas, Truffle, Parmesan Espuma

Pacific Black Cod
Bacon Lardons, Braised Greens, Young Turnips
Maitake Hot & Sour Broth

Mad Hatcher Chicken Breast
Rosemary Polenta Cake, Early Asparagus
Tomato-Bacon Marmalade

Painted Hills Pressed Short Ribs
Grilled Escarole, Foraged Mushrooms
Whipped Potato, Horseradish Emulsion

Gluten Free Options Available On Request
Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change.
Information on consuming raw or undercooked food is available upon request.

Magnolia Package

THREE COURSE PLATED MENU

Plated Dinners include bread, butter, iced tea, freshly brewed Starbucks coffee, and Steven Smith teas. The exact guest count & menu selections will be due five business days prior to the event. Please provide place cards to denote entrée menu choices. For our three-course menu option, please select one starter or small plate to accompany entrées.

Starter

Roasted Beet
Goat Cheese Mouse
Almond Florentine, Coriander Oil

Salad

choose one

Organic Butter Lettuce Salad
Tender Asparagus, Grilled Scallions
Fines Herb Vinaigrette

Grilled Bean Niçoise
Oven Dried Tomato, Frisée
Niçoise Olives, Thyme Crostini
Buttermilk Herb Dressing

Entrées

choose two

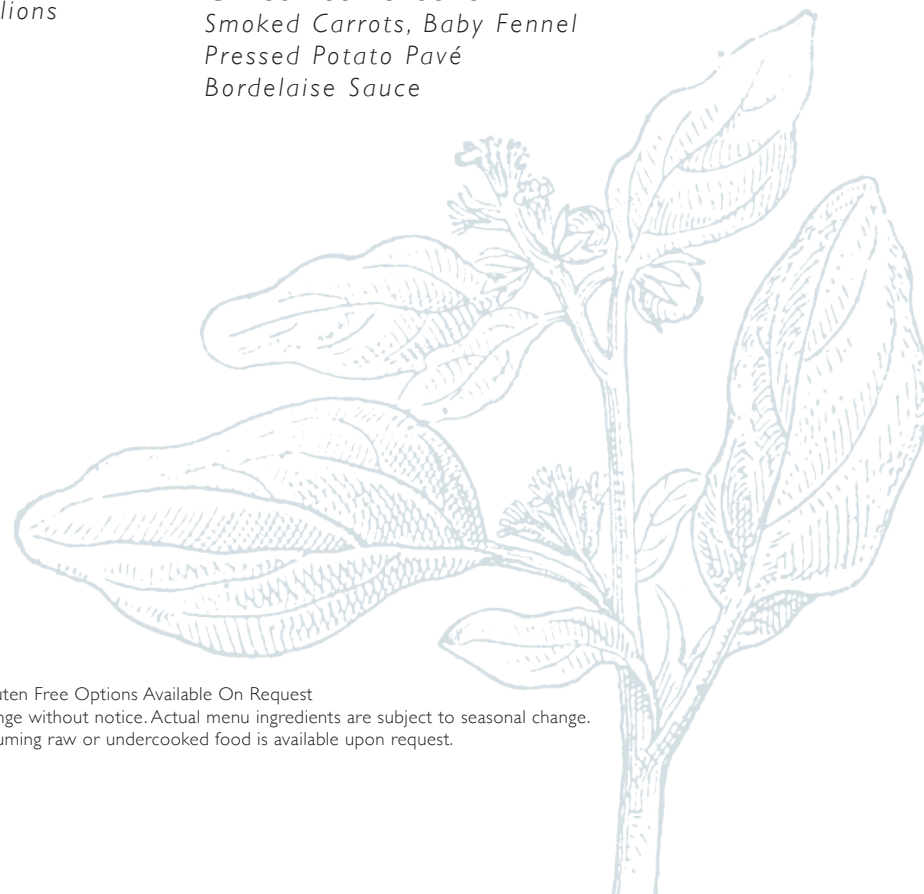
Pacific Sockeye
Beet Root, Potato Cake
Leek & Apple Emulsion

Herb Crusted Lamb Loin
Braised Sun Chokes, Lacinato Kale
Nasturtium Puree, Chianti Sauce

Grilled Beef Tenderloin
Smoked Carrots, Baby Fennel
Pressed Potato Pavé
Bordelaise Sauce

Gluten Free Options Available On Request

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change. Information on consuming raw or undercooked food is available upon request.





Hors d'oeuvres

Two dozen minimum order.

Cold Hors D'Oeuvres

Chef's Choice of Chilled Seasonal Canapés

Everything Spice Gruyere Gougères
Garden Herbs, Truffle Chèvre Mousse

Cucumber & Prawn Canapé
Dill Crème Fraîche, Poached Prawn,
Fried Caper

La Belle Farms Foie Gras Mousse Tartlet
Fruit Mostarda

Smoked Salmon Toast
Caper Chèvre, Avocado, Basil

Basil Tartlets
Caper Chèvre, Avocado, Basil

Dungeness Crab Salad Rolls
Rice Paper Wrapper, Noodle, Arugula

Stuffed Peppadew Peppers
Goat Cheese, Maldon Flake Salt,
Extra Virgin Olive Oil

Duck Gougères
Fennel Pollen & Honey Duck Salad

Hot Hors D'Oeuvres

Chef's Choice of Warm Seasonal Canapés

Cauliflower-Quinoa Fritter
Cilantro Chutney & Tamarind Sauce

Pulled Pork "Sloppy Joe"
Cabbage Slaw, Spicy BBQ Sauce

Spanakopita
Spinach, Feta, Tzatziki

Dungeness Crab Fritter
Quinoa, Herbs, Madras Curry

Crispy Mushroom Roll
Kimchi, Ponzu Sauce

Vegetable Lumpia
Nuoc Cham Sauce

Brisket Sliders
Spicy Pepper Salad, BBQ Sauce

Bruschetta
Mushrooms & Fontina

RECEPTION

Platters

Serves 25 guests.

Poached Wild Salmon Fillet
Cucumber, Baby Dill & Cracked Black Pepper Crème

Grand Seafood & Shellfish Platter
Cocktail Prawns, Pacific Oysters, Snow Crab Legs & Claws, Smoked Trout, Poached Petite Lobster Tails Gourmet Crackers, Classic Cocktail Sauce

Washington Farms Crudités Display
Seasonal Fresh Vegetables Served with Two Vegetarian Dips

Cedarbrook Antipasti
Grilled Cauliflower, Marinated Button Mushrooms, Grilled Eggplant, Semi-Dry Tomatoes, Fresh Mozzarella, Hummus & Grilled Focaccia

Charcuterie
Chefs Salami Selection, Fruit Mostarda, Pickled Vegetables, Artisan Breads

Farmstead Cheeses
Selections of Hand Crafted Local & Imported Artisanal Cheeses, Fresh Fruits, Spiced Nuts, Homemade Jams, Gourmet Crackers

Dessert & Delights
A Fine Assortment of Petite Fours, Tarts, Gateaux & French Macarons

Vegetarian, vegan and gluten free options will be accommodated with advance notice. Pricing and policies are subject to change without notice. Menus are subject to seasonal changes and availability. Cedarbrook Lodge supports a living wage and does not add service charges or gratuities. Washington State sales tax will be added.

Reception

Carving Stations

Serves 25 guests.

Whole Painted Hills Prime Rib
Whole Grain Mustard Jus

Tails & Trotters Ham
Tart Cherry Glaze

Szechuan-Spiced Pure Country Pork Belly
Ginger-Plum Glaze

Heritage Roasted Turkey
Cranberry Chutney, Sweet Rolls, Sage Gravy

Pacific Northwest Smoked Beef Brisket
Horseradish-Apple Crème

Grilled Pacific Northwest Wild Salmon Fillet
Grain Mustard Aioli

Enhancements

Additions to any buffet.

King Crab Legs

Pacific Oysters on the Half Shell
Shallot Mignonette

Marinated Prawns
"Bloody Mary" Cocktail Sauce

Snow Crab Legs & Claws



Vegetarian, vegan and gluten free options will be accommodated with advance notice. Pricing and policies are subject to change without notice. Menus are subject to seasonal changes and availability. Cedarbrook Lodge supports a living wage and does not add service charges or gratuities. Washington State sales tax will be added.

Willow

CLASSIC BUFFET MENU

Buffets include Freshly Ground Single Origin Starbuck's Reserve French Press coffee.
Minimum 25 guests.

Passed Hors d'oeuvres

Dungeness Crab Fritter

Crispy Kim Chi, Mushroom &
Noodle Roll

Chicken Salad Gougères

Deviled Caesar

Salads

Garden Gems Salad
Goat Cheese, Radish, Carrots
Fine Herbs Vinaigrette

Spinach Salad
Toasted Walnuts, Roasted Peppers
Pecorino Romano, Sherry Vinaigrette

Heirloom Tomato Salad
Fresh Fruit, Prosciutto, Basil

Entrées

Roasted Beef Tenderloin
Rainbow Chard, Bordelaise Sauce

Lobster Mac'n Cheese
Herb Breadcrumbs

Smoked Mad Hatcher Chicken
Whole Grain Mustard Jus

Sides

Mini Baked Potato
Bacon, Chive, Sour Cream Kisses

Herb Chickpea Panisse
Grilled Carrots, Harissa
Crunch Lentil Gremolata

Collard Greens & Beans

Gluten Free Options Available On Request
Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change.
Information on consuming raw or undercooked food is available upon request.

Maple

GRAND BUFFET MENU

Buffets include Freshly Ground Single Origin Starbuck's Reserve French Press coffee.
Minimum 25 guests.

Grazing Table

Massive Charcuterie Board
Cured Meats, Artisan Cheese
Antipasti, Breads, Spreads
Seasonal Fruits

Shellfish Bar

Shucked Oyster Station
Poached Prawns
Smoked Scallops Mignonette
Cocktail Sauce

Salads

Organic Gems Salad
Pickled Red Onion
Red Wine Vinaigrette

Spring Jardinière Salad
Marinated Spring Vegetables
Marcona Almonds, Dried Apricots
Fines Herbs, "Green Goddess"

Beet & Citrus Salad
Arugula, Pistachios, Citrus Segments
Chive Vinaigrette

Entrées

Ricotta Parisian Gnocchi
Wild Mushrooms, Fava Beans, Mint

Roasted Alaskan Halibut
Baby Artichokes, Rosemary Leeks Sauce

Grass-Fed Beef Brisket
Smoked Carrots, Grilled Onions, Whiskey Sauce

Smoked Pork Shoulder
Whole Grain Mustard Jus

Sides

Roasted Garlic Whipped Potatoes

English Peas, Spring Garlic, Yakima Asparagus
Béarnaise Sauce

Sweet Tooth Table

Your Sweets Desire
Donut Wall, Vintage Candy Bar & Bites
Fine Petite Fours, Tarts & Cakes

Gluten Free Options Available On Request
Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change.
Information on consuming raw or undercooked food is available upon request.

Bar Menu

Additional beverages may be available upon request.

Liquor

House

Lewis & Clark Vodka
Lewis & Clark Gin
Seagram's VO Blended Whiskey
Dewar's White Label Scotch
Bacardi White Rum
Captain Morgan Spiced Rum
Lunazul Reposado Tequila
Lewis & Clark Bourbon

Martinis, Manhattans, Etc.

Premium

Tito's Vodka
Tanqueray Gin
Crown Royal Canadian Whiskey
Johnny Walker Black Label Scotch
Plantation White Rum
Bacardi Silver Rum
Milagro Silver Tequila
Makers Mark Bourbon Whiskey

Martinis, Manhattans, Etc.

Beer

Domestic

Rainier
Rainier Summit Light
Coors Light

Imported / Microbrew

Heineken
Corona
Pike Brewery Pilsner
Ninkasi "Total Domination," IPA
Pike Brewing "Kilt Lifter" Scotch Ale
Black Raven "Coco Jones" Coconut Porter

Pricing and policies are subject to change without notice.
Hosted Bar prices are exclusive of current Washington sales tax.

Bar Menu

Full wine list available.
Additional beverages may be available upon request.

Non-Alcoholic

House

Soda: Coke Products
Bottled Juices
Dasani Bottled Water

Premium

Aqua Panna & San Pellegrino

Wine

House

Chardonnay – Castle Rock
Sauvignon Blanc – Arbor Crest
Merlot – Castle Rock
Cabernet Sauvignon – Castle Rock

Premium

Chardonnay – Tuesday Cellars
Pinot Gris – Martedi
White Blend – Hedges "CMS"
Merlot – Tuesday Cellars
Cabernet Sauvignon – Tuesday Cellars
Red Blend – Hedges "CMS"

Pricing and policies are subject to change without notice.
Hosted Bar prices are exclusive of current Washington sales tax.

Luxury Wine

SOMMELIER'S SELECTION

Sparkling

Treveri "Blanc de Blanc," WA

Green apple and a hint of brioche are balanced by bright acid and touch of yeast on the palate for a cool, crisp finish.

Lu & Oly "Untethered," WA

This chardonnay bubbly gives honeysuckle, peach, and apple on the nose, and leads into crisp green apple, apricots, lemon cream, and melon on the palate. The beads are fine with great texture.

Argyle "Brut Rose," OR

A balanced blend, Pinot Noir establishes a savory core, while Pinot Meunier brings floral characteristics and Chardonnay adds brightness. Bright, medium salmon-pink hue in color and perfume of rose petal, orange peel, and clove lead to an elegant, supple structure, and ginger-laced finish.

White

Megan Anne Chardonnay, OR 2019

Bright golden color. Ripe orchard fruit, fresh sliced pineapple and broken slate on the nose balance with brisk acidity and medium body. A true testament to the fact that great wine-making happens in the vineyard.

àMaurice "Connor Lee Vineyard" Chardonnay, WA 2016

Pale Straw-yellow. Light aromas of apple, pear and citrus fruits plus hints of flowers and stone. Juicy and penetrating, conveying a distinctly cool cast to its orchard fruit and mineral flavors. Tangy more than fleshy, this wine displays moderate concentration and length, but offers good refreshment value.

Abeja Chardonnay, WA 2015

This Chardonnay has the essence of a freshly baked lemon meringue pie, green apple, and Bartlett pear. It is both dense and bright, with a hint of vanilla and cinnamon coming from its time in barrel.

EFESTE "Feral" Sauvignon Blanc, WA 2018

Lovely notes of white grapefruit integrated with floral components. Wet stone and tarragon carry through to a finish of lemon thyme. The palate is focused and lively with a wonderful expression of fruit.

Cedergreen "Old Vines" Chenin Blanc, WA

Balances minerality with aromas of D'Anjou pear and Jamaican ginger. Piercingly fresh yet succulent. Hand harvested, hand sorted, stored and stirred on the lees to promote mouth feel and creaminess.

Long Shadows "Poet's Leap" Riesling, WA 2019 (off-dry)

Plentiful aromas of caliche and wet rock, followed by notes of lime and flowers. The palate drinks dry, full of citrus flavors, tightly wound with electric acidity.

Delille Cellars "Chaleur Estate Blanc" White Blend, WA 2015 (Sauv Blanc/Semillon)

A gorgeous blend of 72% Sauvignon Blanc with the remainder Semillon. The Semillon really seems to be showing a lot here with banana and melon alongside wet stone and lemon blossom that all mingle in the glass. The palate shows good freshness and weight with a great sense of elegance and minerality.

Luxury Wine

SOMMELIER'S SELECTION

Red

Lioco Pinot Noir, Mendocino County CA 2019

Cedar box, ripe cranberry, home-made strawberry jam, mandarin, eastern spices, with a coastal vibe and hint of menthol. Elevated fruit, with charred orange, and red cherry on the palate.

Trisaetum Pinot Noir, Willamette Valley OR 2018

Tart raspberry, plum and cherry fruit comes up fresh and forward, and the wine is sculpted into clean varietal flavors. It reflects the same vinification and cellar care as the more exclusive bottlings.

àMaurice "Fred" Syrah, WA 2014

Bright and high toned, obvious from the moment it leaves the bottle with its bright red complexion. It showcases the usual lavender oil and bright nose of the Tablas Creek clone, but it is expressing more red fruit notes. Bouncy and bright in the mouth while round and plush tannins maintain through to the end.

Abeja Merlot, WA 2015

A full and expressive nose displays aromatics of freshly baked pie, pepper and baking spice. The glimmering ruby coloring draws you in and reflects the beautiful red fruit notes on the palate. This well structured wine opens with mouthwatering notes of cranberry, which develop into riper notes of strawberry with lifts of freshly cracked pepper and a pop of spice before resolving into a smooth finish.

Board Track Racer Cabernet Sauvignon, WA 2019

Dark, dense flavors including blackberry and blueberry compote present on the nose and carry onto the palate. Integrated oak characteristics develop mid-palate with cocoa and vanilla, and mingle with cherry and more dark fruits that lead into a lengthy finish.

Abeja Cabernet Sauvignon, WA 2018

An intriguing nose displays aromas of cola, cloves, leather and plum. Muscular tannins are well balanced by fruit and come into further harmony with earthy, sophisticated layers. On the palate huckleberry, cassis and Morello cherries are matched by briny olive, walnut and black pepper which drive toward a lingering finish.

Alexana "Gran Rouge" Red Blend, Columbia Valley WA 2016 (GSM)

A nose with notes of black cherry, bramble, spicebox and cedar, followed by a palate that is fresh and smooth with supple tannins and a lingering finish.

EFESTE "Final-Final" Red Blend, WA 2015 (Cabernet/Syrah)

Half Cabernet Sauvignon and half Syrah, this wine leads with aromas of ripe, fresh raspberry, cranberry and chocolate. The palate is balanced and silky smooth in flavors of red fruit and chocolate.

Mark Ryan "The Dissident" Red Blend, WA 2018 (Cab, Merlot, Cab Franc, Petit Verdot)

Sultry aromatics of black cherry, leather and game. A broad mid-palate of blueberry and licorice that gives way to a firm, balanced finish.



Brunch

Brunch includes butter croissants, muffins, scones, homemade granola & yogurt “parfaits”
artisan baguette, butter, juice, Starbucks coffee & Steven Smith teas. 20 guest minimum.

Salads choose two

- Market Greens
Thin Sliced Radish, Marcona Almonds, Tart Cherries, Dill Vinaigrette
- Kale Caesar
Shaved Parmesan, Charred Lemons, Herb Croutons, Garlic Black Pepper Emulsion
- Grilled Broccolini
Golden Raisins, Apple-Smoked Bacon, Pickled Red Onions, Honey-Dijon
- Poached Prawns
“Bloody Mary” Cocktail Sauce & Fresh Lemon

Sides choose two

- Smoked Bacon
- Maple Link Sausage
- Rosemary Apple Sausage
- Fresh Hashbrowns

Brunch Favorites choose three

- Traditional Eggs Benedict
Hollandaise Sauce
- Herb-Roasted Airline Chicken Breast
Fingerling Potatoes, Piquillo Peppers, Rosemary Jus
- Dungeness Crab & Artichoke Gratin
- Seared Albacore Tuna
Marinated Fennel, Harissa Cous Cous, Grilled Scallion Aioli
- Sliced Coulotte Roast Beef
Grilled Onion Salad, Red Wine Sauce, Horseradish Crème Fraîche

Desserts

- Assorted Cakes & Tarts
- Bakery Fresh Cookies, Brownies, & Lemon Bars

Gluten Free Options Available On Request
Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change.
Information on consuming raw or undercooked food is available upon request.



CEDARBROOK
LODGE