



OLYMPIC VIEW WEDDING PACKAGE

\$1250

Available Any Day

225 People

The Olympic View Wedding Package does not include food and beverage. Please ask your Sales Manager for menu options.

CEREMONY

The ceremony can be held on the Olympic Patio (weather permitting) or inside the Olympic Room. If you choose to be married in the Olympic Room, your ceremony would take place on the dance floor with your guests seated at their tables and chairs for the reception.

Your ceremony package includes:

- Professional banquet captain for your special day
- White folding chairs
- Two 8' clothed and skirted tables

RECEPTION

Your reception package includes:

- Tables and chairs for all guest seating
- Tablecloths and napkins (variety of color choices)
- All necessary china, glassware, and silverware
- Up to a 15' x 15' dance floor*
- Professional banquet captain for your special day
- Up to four additional 8' tables for uses other than seating*

• Additional sizes and quantities are available to rent, please inquire for more information.

A MAJESTIC WOODLAND CEREMONY

\$750 Upgrade

Includes Two 4-Person Carts



Enhance your special day by upgrading your ceremony to our stunning Wedding in the Woods venue. Our 4-person golf carts will help you shuttle your guests to and from the venue for a quintessential Northwest celebration.

The above pricing is in conjunction with applicable food minimums. Package components may vary. rev 7/17



GRAND OLYMPIC WEDDING PACKAGE

\$1750

Available Any Day

200 People

The Grand Olympic Wedding Package does not include food and beverage. Please ask your Sales Manager for menu options.

CEREMONY

The ceremony can be held on the Olympic Patio that overlooks the beautiful Olympic Course. Seating will be theater style, focusing on the top of the patio with a scenic view of the mountains in the background.

Your ceremony package includes:

- Professional banquet captain for your special day
- White folding chairs
- Two 8' clothed and skirted tables

RECEPTION

Your reception package includes:

- Use of the Olympic Patio
- Tables and chairs for all guest seating
- Tablecloths and napkins (variety of color choices)
- All necessary china, glassware, and silverware
- Up to a 15' x 15' dance floor*
- Professional banquet captain for your special day
- Up to four additional 8' tables for uses other than seating*

• Additional sizes and quantities are available to rent, please inquire for more information.

A MAJESTIC WOODLAND CEREMONY

\$750 Upgrade

Includes Two 4-Person Carts

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GOLD WEDDING PACKAGE

\$2100

Available Any Day

200 People

The Gold Wedding Package does not include food and beverage. Please ask your Sales Manager for menu options.

CEREMONY

The ceremony can be held on the Grand Patio that overlooks the beautiful Olympic Course. Seating will be theater style, focusing on the top of the patio with a scenic view of the mountains in the background.

Your ceremony package includes:

- Professional banquet captain for your special day
- White folding chairs
- Two 8' clothed and skirted tables

RECEPTION

Your reception package includes:

- Use of the Grand Patio
- Tables and chairs for all guest seating
- Tablecloths and napkins (variety of color choices)
- All necessary china, glassware, and silverware
- Up to a 15' x 15' dance floor*
- Professional banquet captain for your special day
- Up to four additional 8' tables for uses other than seating*

• Additional sizes and quantities are available to rent, please inquire for more information.

A MAJESTIC WOODLAND CEREMONY

\$750 Upgrade

Includes Two 4-Person Carts

Enhance your special day by upgrading your ceremony to our stunning Wedding in the Woods venue. Our 4-person golf carts will help you shuttle your guests to and from the venue for a quintessential Northwest celebration.



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BUFFET SELECTION I

*Buffet includes dinner rolls and butter.
To add an additional entrée choice, please add \$5 per person.
\$29 per person*

SALADS

please choose one

Mixed Greens

with carrots, red cabbage, and dressings

Pasta Salad

with broccoli, marinated artichoke hearts, pepperoni, salami, onions, peppers, and cheddar cheese tossed in Italian vinaigrette

Traditional Caesar

with croutons, Parmesan cheese, and Caesar dressing

VEGETABLES

please choose one

Roasted Carrots with Shallots | Fried Green Beans with Almonds | Asparagus with Parmesan Cheese
Steamed Broccoli | Sautéed Vegetables in White Wine | Sautéed Kale with Onions

ACCOMPANIMENTS

please choose one

Roasted Red Potatoes | Rice Pilaf | Linguine and Olive Oil
Garlic Mashed Potatoes | Jasmine Rice | Cheesy Duchess Potatoes

ENTREÉS

please choose one

Grilled Chicken Parmesan
with Dijon cream sauce

Oven Roasted Pork Chop
with caramelized onions and
crispy fried yams

Baked Alaskan True Cod
with lemon beurre blanc sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Menu and pricing subject to change without notice. All food and beverage is subject to applicable Washington state sales tax
and a 20% taxable service charge. Of that amount, 13% will be paid directly to your service personnel. rev 7/17*





BUFFET SELECTION II

*Buffet includes dinner rolls and butter.
To add an additional entrée choice, please add \$5 per person.
\$32 per person*

SALADS

please choose two

Mixed Greens

with carrots, red cabbage, and dressings

Spinach Salad

with red onion, mushrooms, hardboiled egg, and hot bacon vinaigrette

Traditional Caesar

with croutons, Parmesan cheese, and Caesar dressing

VEGETABLES

please choose one

Roasted Carrots with Shallots | Fried Green Beans with Almonds | Asparagus with Parmesan Cheese
Steamed Broccoli | Sautéed Vegetables in White Wine | Sautéed Kale with Onions

ACCOMPANIMENTS

please choose one

Roasted Red Potatoes | Rice Pilaf | Linguine and Olive Oil
Garlic Mashed Potatoes | Jasmine Rice | Cheesy Duchess Potatoes

ENTRÉES

please choose two

Oven Roasted Chicken Breast

with lemon thyme butter sauce

Marinated Flank Steak

with garlic and herbs

Baked Salmon

with basil butter sauce and roasted cherry tomatoes

Seared Pork Medallions

in mushroom demi-glaze

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BUFFET SELECTION III

Buffet includes dinner rolls and butter.

To add an additional entrée choice, please add \$5 per person.

\$36 per person

SALADS

please choose two

Baby Field Greens

with candied nuts, fresh berries, goat cheese, and raspberry vinaigrette

Spinach Salad

with red onion, mushrooms, hardboiled egg, and hot bacon vinaigrette

Traditional Caesar

with croutons, Parmesan cheese, and Caesar dressing

VEGETABLES

please choose one

Roasted Carrots with Shallots | Fried Green Beans with Almonds | Asparagus with Parmesan Cheese
Steamed Broccoli | Sautéed Vegetables in White Wine | Sautéed Kale with Onions

ACCOMPANIMENTS

please choose one

Roasted Red Potatoes | Rice Pilaf | Linguine and Olive Oil
Garlic Mashed Potatoes | Jasmine Rice | Cheesy Duchess Potatoes

ENTRÉES

please choose two

Roasted Airline Chicken Breast

with red wine and shallot reduction

Porterhouse Chop

with apple raisin chutney

Rib Eye Steak

in mushroom, shallot, peppercorn demi-glace

Mahi Mahi

with roasted pepper sauce and cilantro pesto

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