



## 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*  
*170 People • Additional at \$2.50 per person*  
*Includes Four 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 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.*



## GRAND OLYMPIC WEDDING PACKAGE

*\$1500  
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 will 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 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.*

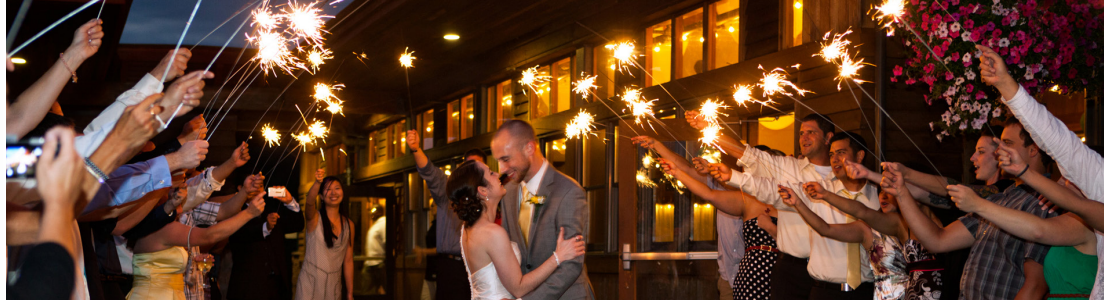
### A MAJESTIC WOODLAND CEREMONY

*\$750 Upgrade  
170 People • Additional at \$2.50 per person  
Includes Four 4-Person Carts*

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## THE GOLD WEDDING PACKAGE

*\$1900  
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 will 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:

- 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  
170 People • Additional at \$2.50 per person  
Includes Four 4-Person Carts*

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## BUFFET SELECTION I

*Buffet includes dinner rolls and butter, and coffee.  
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

### DESSERTS

*please choose one*

Cherry Pie | Chocolate Chip Cookies with Mint and Berries | Brownies and Blondies

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 12/15







## BUFFET SELECTION II

*Buffet includes dinner rolls and butter, and coffee.  
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

### DESSERTS

*please choose two*

White Chocolate and Raspberry Cheesecake | Tiramisu | Key Lime Pie with Butterscotch Drizzle

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## BUFFET SELECTION III

*Buffet includes dinner rolls and butter, and coffee.  
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

### DESSERTS

*please choose two*

Pistachio Mousse | Chocolate Covered Strawberries | Crème Brulee

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