

WEDDING MENUS

APRIL-SEPTEMBER 2026



THE
WOODMARK
HOTEL & STILL SPA

ON LAKE WASHINGTON

GETTING READY FOOD & BEVERAGE

Priced Per Person - 12 Person Minimum. Service Time is Two Hours. Cannot be served in Hotel Guestrooms.

BRIDAL PARTY SNACKS AND SWEETS

Seasonal Fruit and Berries
\$14 per person

Ellenos Yogurt, Granola, Berries **VG**
\$18 per person

Butter Croissants **VG**, Chocolate Croissants **VG**,
Almond Pinwheel **VG**
\$76 per dozen

Macrina's Fresh Baked Muffins **GF & V** Available
\$62 per dozen

Assortment of Bagels with Plain, Herb, and
Salmon Cream Cheese
\$74 per dozen

BREAKFAST DELIVERY FROM CARILLON KITCHEN

Enjoy a hot breakfast from Carillon Kitchen,
delivered to your dressing room, between the
hours of 7:30am-9am on your wedding day!
Orders must be submitted to your Sales Manager
no later than 7 business days prior to your
wedding day. Large amounts of coffee orders are
not able to be accommodated via delivery.
Carillon Kitchen Breakfast menus can be found
online at carillonkitchen.com

A LA CARTE BEVERAGES

Can be Added to Wedding Reception Beverages.

Nespresso Coffee Pods - dressing rooms only
\$6 per pod on consumption

Freshly Squeezed Juices: Orange, Apple,
Grapefruit
\$25 per carafe

Red Bull & Sugar Free Red Bull
\$9 each on consumption

Assorted Coke Soft Drinks
\$6 each on consumption

Available After 11am:

Can be Added to Wedding Reception Beverages.

Lemonade
Select One: Strawberry, Blueberry,
Blackberry, Mint
Regular \$45 per gallon; Flavored \$49 per
gallon

Infused Spa Water
Select One: Cucumber, Mint, Lemon, Lime,
Blueberry, Citrus Mix
\$35 per gallon

Iced Tea
\$49 per gallon

Fonte Regular & Decaf Coffee + Assorted
Smith Tea Bags
\$105 per gallon



GETTING READY FOOD & BEVERAGE

BRIDAL PARTY LUNCH BUFFET

\$20 Per Person

Priced Per Person - No Minimum Order. Service Time is Two Hours. Cannot be Served in Hotel Guestrooms.

Cold Sandwiches (select 2)

Smoked Turkey - Heirloom Tomato, Romaine, Garlic Aioli, Tomato Jam, Cheddar Cheese, Rosemary Baguette

Roast Beef - Spring Mixed Greens, Red Onion, Mama Lils Pepper, Spicy Aioli, Swiss Cheese, Ciabatta Bread

Balsamic Portobello Mushroom - Spring Mixed Greens, Caramelized Onion, Heirloom Tomato, Tomato Jam, Garlic Aioli, Sourdough **VG**

Salads (select 2)

Chicken Caesar - Romaine, Free-Range Chicken, Shaved Parmigiano-Reggiano, Black Pepper Croutons

Mesclun Salad - Mixed Greens, Cucumbers, Oven Dried Tomato, Goat Cheese, Balsamic Vinaigrette **VG**

Mediterranean Grain Bowl - Organic Grains, Mixed Greens, Cucumbers, Cherry Tomatoes, Kalamata Olives, Mama Lil's Peppers, Harissa Vinaigrette **VG**

GF-Gluten Free **V**-Vegan **VG**-Vegetarian **DF**-Dairy Free



PASSED HORS D' OEUVRES

Items are priced per dozen. Two dozen minimum per selection.

COLD

Melon Prosciutto Wrap, Port Wine Reduction **GF DF**
\$63 per dozen

Grape Truffles, Gorgonzola, Crusted Pistachio **GF VG**
\$66 per dozen

Chilled Prawns, Cocktail Sauce, Meyer Lemon **GF DF**
\$72 per dozen

Ahi Poke Tuna Tacos **DF**
\$72 per dozen

Tiny Deviled Eggs, Smoked Steelhead Caviar **DF**
\$69 per dozen

Prawn Roll, Rice Noodle, Thai Basil, Peanut Sauce **DF**
\$66 per dozen

Baby Beet, Charred Goat Cheese, Lavender Honey **GF VG**
\$60 per dozen

Tomato Bruschetta, Volkorn Toast **V (GF upon request)**
\$59 per dozen

Cucumber Crisp, Hummus, Oven Dried Tomato, Micro Cilantro **GF V**
\$59 per dozen

Endive, Peppered Sundried Tomato, Shaved Radish, Olive Oil **GF V**
\$59 per dozen

Stone Fruit, Herb Cream Cheese, Chorizo **GF**
\$60 per dozen

HOT

Dungeness Mini Crab Cakes, Hollandaise
\$90 per dozen

Stuffed Baby Bella Mushroom **GF V**
\$60 per dozen

Coconut Shrimp, Thai Chile Sauce **DF**
\$74 per dozen

Risotto Croquettes, Arrabiata Sauce **VG**
\$60 per dozen

Vegetable Spring Rolls, Sugar Cane Vinegar **DF VG**
\$59 per dozen

Black Sesame Crusted Chicken Goujons **DF**
\$64 per dozen

Mini Lamb Chops, Herb Garlic Crusted, Dijon Mustard **DF**
\$78 per dozen

Short Rib Poppers, Celery Root Puree
\$66 per dozen

Tempura Avocado, Shishito Pepper Pesto **V**
\$66 per dozen

Melted Brie, Crostini, Seasonal Jam, Crushed Candied Pecans **VG**
\$59 per dozen

Herb-Grilled Chicken Skewer, Tzatziki Drizzle, Mint **GF**
\$63 per dozen



ON DISPLAY RECEPTION

Minimum Order of 15 or 50% of your guest count, whichever is greater.

CHARCUTERIE DISPLAY

\$37 per person

Olympia Provisions Cured Meats, Marinated Olives, Grain Mustard, Chef's Bread & Crackers

AGED OAK BARREL DISPLAY

\$35 per person

Local Artisan Cheeses, Hive Honey, Dried Fruits, Candied Nuts, Toasted Baguettes, Herb & Plain Crackers

BRUSCHETTA STATION

\$34 per person

Heirloom Tomatoes, Shredded Basil, Citrus Smoked Salmon, Olive Tapenade, Parsley Pesto, Pickled Bay Shrimp, Braised Artichoke, White Bean & Cilantro Spread, First Pressed Olive Oil, Aged Balsamic, Chef's Choice Crispy Bread

ANTIPASTI DISPLAY

\$25 per person

Grilled & Marinated Vegetables, Olives, Rustic Breads

SUSHI STATION

Market price per person

Enhance your event with our sushi station! Please inquire for availability and details.

NORTHWEST SEAFOOD STATION

\$90 per person

(25 person minimum)
(Inquire about ice-carving, additional fee)

Snow King Crab Legs **GF DF**

Fresh Cocktail Oysters **GF DF**

Mediterranean Mussels **GF**

Prawn Tower **GF DF**

Red Wine & Black Pepper Mignonette **GF V**

Horseradish Cocktail Sauce **GF V**



PLATED DINNER

Plated dinner price based on the highest priced entree selected. A predetermined choice of up to three entrees (including one vegetarian/vegan option).

Includes Freshly Brewed Fonte Regular and Decaffeinated Coffee, Selection of Smith Teas, and Local Artisan Bread & Butter

Two-Course Dinner Your Choice of one Soup OR one Salad & three choices of pre-determined Entrées.

Three-Course Dinner Your choice of one Starter AND one Salad as well as choice of three pre-determined Entrées.

Woodmark Select Service To Allow Guests to Select Their Entrée Tableside (only available with three course dinner), +\$10 per person.

STARTER

+\$22 per person

PICK ONE:

Four Cheese Ravioli, Corn Puree, Fried Quinoa, Micro Arugula **VG**

Heirloom Tomato Terrine - Balsamic Caviar, Micro Basil **GF V**

White Truffle Asparagus, Whipped Goat Cheese, Gremolata **VG**

Pan Seared Scallops - Corn Succotash, with Bacon-Truffle Nage **GF**

SALAD

Organic Greens Salad: Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese, Balsamic Vinaigrette **VG**

Baby Romaine Hearts Salad: Shaved Sottocenere Cheese, Creamy Caesar Dressing, Brioche Crouton

Iceberg Wedge Salad: Black Pepper Bacon Strip, Cherry Tomatoes, Chive Blossoms, Gorgonzola Cheese, Green Goddess Dressing **GF**

Stone Fruit Salad: Organic Mixed Greens, Crumbled Goat Cheese, Balsamic Reduction **GF VG**



PLATED DINNER

Plated dinner price based on the highest priced entree selected. A predetermined choice of up to three entrees (including one vegetarian/vegan option).

Includes Freshly Brewed Fonte Regular and Decaffeinated Coffee, Selection of Smith Teas, and Local Artisan Bread & Butter

ENTREES

Select (1) sea, (1) land, and (1) vegetarian/vegan option.

SEA

Butter Basted Halibut, Squash Risotto, Haricot Vert, Nasturtium Salad **GF**
\$99 per person

Grilled Salmon, Local Foraged Mushroom, Asparagus, Pea Vines, Fingerling Potato **GF**
\$97 per person

Smoked Honey Salmon, Lobster Mac, Agrodolce Tomato
\$97 per person

LAND

Free Range Balsamic Stained Chicken, Onion Infused Gold Potatoes, Broccolini, Market Herbs **GF**
\$93 per person

Porcini Rubbed Beef Short Ribs, Chive Blossoms Mashed Potatoes, Balsamic Rainbow Carrots **GF**
\$97 per person

Coffee Crusted Beef Tenderloin, Garlic Mashed Potatoes, Roasted Honey Carrots, Fried Shallots
\$118 per person

16oz. Ribeye, Potato Pave, Charred Broccolini, Chimichurri **GF**
\$125 per person

Rack of Lamb, Herb Crusted, Ratatouille, Basil-Chevre Whipped
\$99 per person

VEGETARIAN/VEGAN

Chardonnay Mushroom Cream, Asparagus Gnocchi, Parmesan Crisp **VG**
\$87 per person

Eggplant Cannelloni, Baby Spinach, Tomato Sauce **GF V**
\$87 per person

Herb Rubbed Cauliflower Steak, Almond Chimichurri, Cauliflower Puree **GF V**
\$87 per person



DINNER BUFFETS

All Dinner Buffets Include Local Artisan Bread & Butter and Fonte' Coffee & Smith Tea.

CARILLON POINT BUFFET

\$135 per person

SALADS:

Farmer's Market Salad, Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese, Balsamic Vinaigrette **VG**

Baby Romaine Lettuce Stacks, Maine Lobster, Black Pepper Croutons, Caesar Dressing

SIDES:

Olive Oil Roasted Seasonal Vegetables **VG**

Haricot Verts, Lemon Butter **GF VG**

Garlic Roasted Crushed Yukon Butter Potato **GF VG**

MAINS:

Beef Tenderloin, Creamed Mushroom **GF**

Honey Smoked King Salmon, Mushrooms, Walla Walla Candied Onion **GF**

Garlic Roasted Crushed Yukon Butter Potato **GF VG**

Mushroom Risotto, Parmesan **GF VG**

KIRKLAND BUFFET

\$125 per person

SOUP:

White Corn Bisque, Micro-Basil Sprouts **GF VG**

SALAD:

Hearts of Romaine Salad, Shaved Parmesan Cheese Focaccia Croutons, Caesar Dressing

SIDES:

Grilled Broccoli, Aged Parmesan, Balsamic Reduction **GF**

Honey Glazed Baby Carrots **GF VG**

Whipped Yukon Gold Potatoes, Beecher's White Cheddar Cheese Curds **GF VG**

MAINS:

Alaskan Halibut, Preserved Lemon Butter **GF**

Braised Beef Short Ribs, Red Wine Jus **GF**

Goat Cheese, Basil Gnocchi with Pine Nuts, Oven Cured Heirloom Tomatoes **VG**

WATERFRONT BUFFET

\$118 per person

SOUP:

Butternut Bisque, Micro Intense Mixed **GF VG**

SALADS:

Grilled Antipasti: Pattypan Squash **GF V**, Baby Zucchini **GF V**, Broccoli **GF V**, Cherry Tomatoes **GF V**, Green Goddess **GF VG**, Mint Pesto **GF VG**, Stone Mustard **GF V**

Spring Mixed Greens, Cured Tomatoes, Snow Goat Cheese, Fried Shallots, Grain Mustard Vinaigrette **VG**

SIDES:

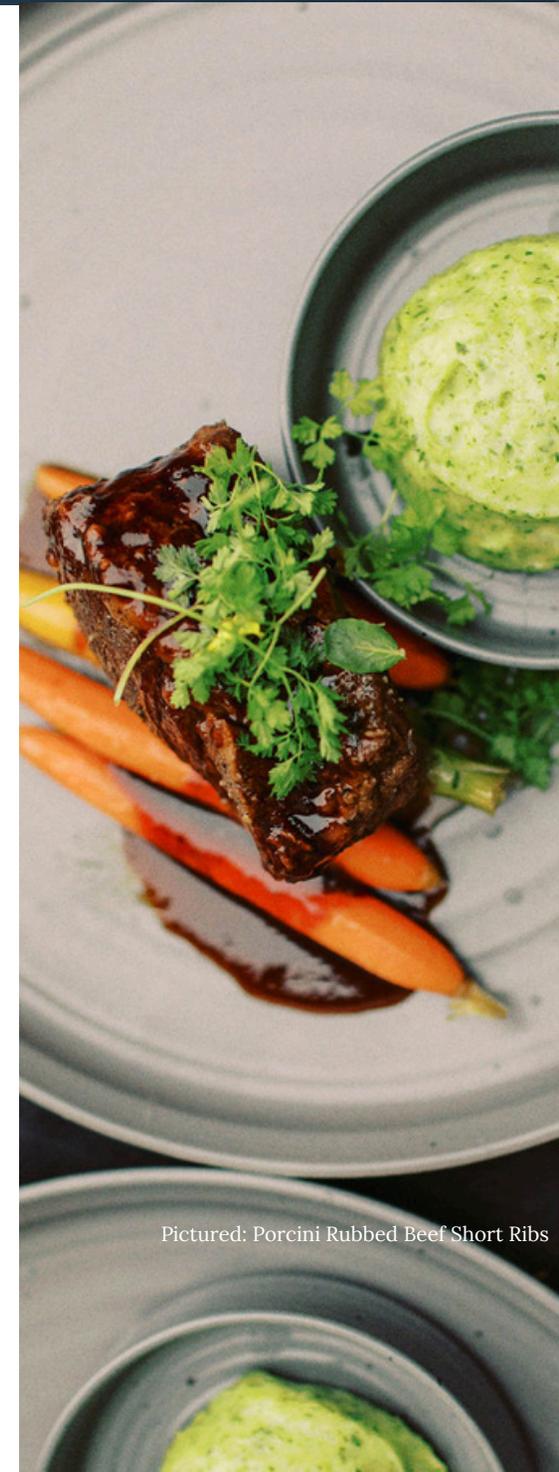
Whipped Yukon Gold Potatoes, Caramelized Onion **GF VG**

Buttered Asparagus **GF VG**

MAINS:

Alaskan Halibut, Preserved Lemon Butter **GF**

Balsamic Chicken, Foraged Mushrooms, Bacon **GF**



Pictured: Porcini Rubbed Beef Short Ribs

GF-Gluten Free **V**-Vegan **VG**-Vegetarian **DF**-Dairy Free

DINNER BUFFETS CONTINUED

All Dinner Buffets Include Local Artisan Bread & Butter and Fonte' Coffee & Smith Tea.

BUILD-YOUR-OWN BUFFET

\$140 per person
No Substitutions.

SALADS - pick two:

Spring Mixed Greens, Cured Tomatoes, Snow Goat Cheese, Fried Shallots, Grain Mustard Vinaigrette **VG**

Caesar Salad, Shaved Parmesan Cheese, Focaccia Croutons, Caesar Dressing

Grain Salad, Spring Mixed Greens, Sliced Strawberries, Torn Mint, Chopped Pistachios, Crumbled Goat Cheese, Balsamic Vinaigrette **VG**

Endive Salad, Arugula, Pomegranate Arils, Gorgonzola, Balsamic Vinaigrette **GF VG**

Roasted Root Vegetables, Mixed Greens, Dried Fruit, Goat Cheese, Honey Mustard Vinaigrette **GF VG**

SIDES - pick three:

Whipped Yukon Gold Potatoes, Roasted Garlic **GF VG**

Sweet Potato Mashed, Maple Syrup, Candied Pecan **GF VG**

Roasted Fingerling Potato, Herbed Butter **GF VG**

Honey Glazed Baby Carrots **GF VG**

Buttered Asparagus **GF VG**

Olive Oil Roasted Seasonal Vegetables **VG**

Haricot Verts, Lemon Butter **GF VG**

Grilled Broccolini, White Wine Beurre Blanc **GF VG**

MAINS - pick two:

Alaskan Halibut, Preserved Lemon Butter **GF**

Honey Smoked King Salmon, Morel, Walla Walla Candied Onion **GF**

Seared Atlantic Salmon, Oven Dried Tomato **GF**

Balsamic Chicken, Forage Mushrooms, Bacon **GF**

Honey Sesame Chicken Breast, Foraged Mushroom **GF**

Flat Iron Steak, Chimichurri **GF**

Braised Beef Short Rib, Red Wine Jus **GF DF**

Beef Tenderloin, Creamed Morel Mushroom **GF**

VEGETARIAN/VEGAN MAINS - pick one:
Mushroom Risotto, Parmesan **GF VG**

Seasonal Risotto, Parmesan **GF VG**

Goat Cheese, Basil Gnocchi with Pine Nuts, Oven Cured Heirloom Tomatoes **VG**

Herb Rubbed Cauliflower Florets, Almond Chimichurri, Cauliflower Puree **V**



LATE NIGHT SNACKS

Minimum order of 25.

FRY BOARD

\$28 per person

French Fries, Tater Tots, Onion Rings, Curly Fries

Dips: Sriracha Mayo **GF V**, Green Goddess Dip **GF VG**, French Onion Dip **GF VG**, & Ketchup **GF V**

CARNIVAL TREATS

\$30 per person

Warm Salted Jumbo Pretzels, Honey Grain Mustard, Yellow Mustard, Cheese Dip

Sriracha Fried Chicken, Buttermilk Waffle with Pure Whisky Maple Syrup

Assorted Popcorn, Parmesan, Garlic Herb, Truffle **GF**

ASIAN NIGHT MARKET BITES

\$30 per person

Pork Belly Hum Bao, Pickled Cucumber, Kimchi **DF**

Off the Shelf Ramen Bar; Green Onion, Sliced Egg, Kimchi, Bamboo Shoots

Assorted Rice Crackers

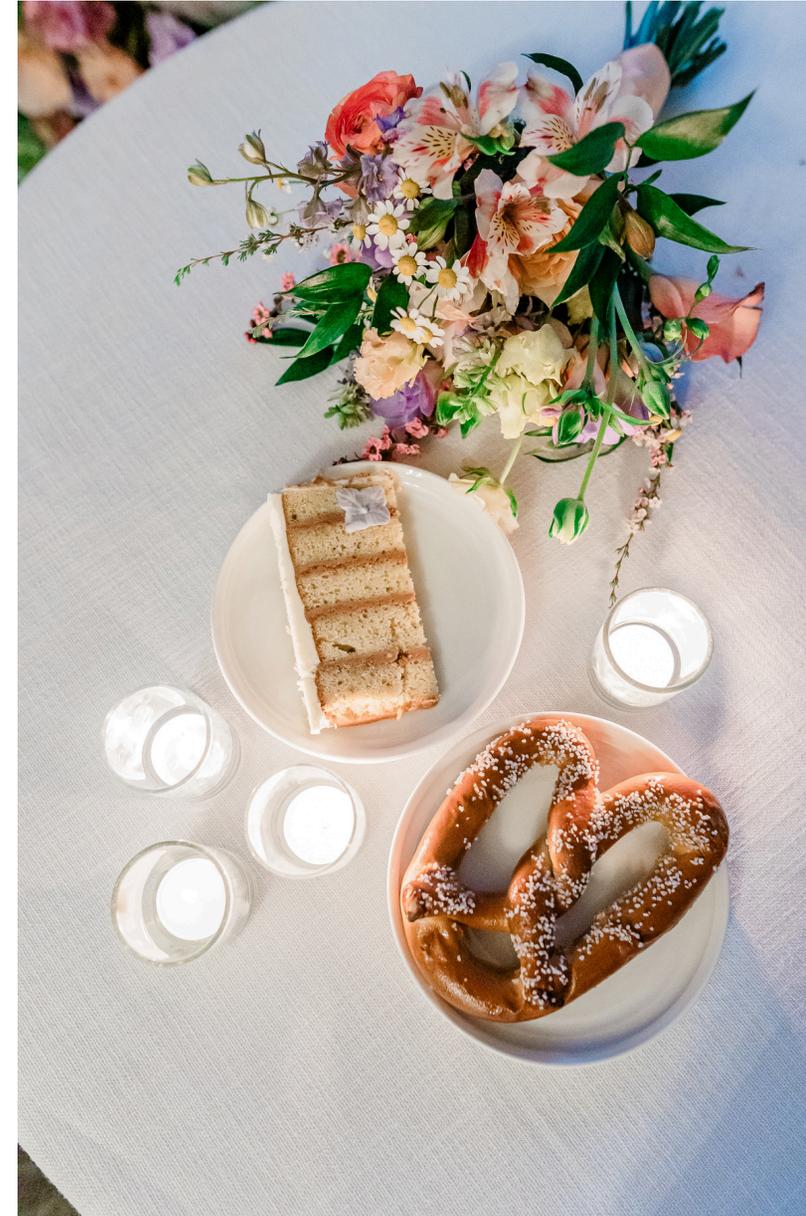
LATE NIGHT DINNER

\$30 per person

Beef Mini Burgers, Bacon Bits, White Cheddar, Thousand Island

Gourmet French Fries, Truffle Parmesan **GF**

Chicken Tenders, Honey Mustard, Green Goddess, Hot Honey BBQ Sauce



HOSTED BAR OPTIONS & PRICING

20 guest minimum. All bars are stocked with Still & Sparkling Water, Juices, Coke Soft Drinks & Mocktails: Strawberry Fizz & Non-Alcoholic Margarita - charged on consumption.

ESSENTIAL LIQUOR

\$13 per drink

Tito's Vodka
Bombay Sapphire Gin
Chivas Regal 12-Year Scotch
Makers Mark Whiskey
Bacardi Silver Rum
Altos Reposado Tequila

ENHANCED LIQUOR

\$15 per drink

Grey Goose Vodka
Plymouth Gin
The Glenfiddich Scotch
Woodford Reserve Whiskey
Crown Royal Canadian Whiskey
Bacardi Silver Rum
Patron Silver Tequila

BEER

\$8 per drink

Bud Light
Corona
Heineken
Elysian "Space Dust"
Stella Artois
Rotating Local Beer
Assorted Hard Sparkling Seltzer
Rotating Non-Alcoholic Beer

MOCKTAILS

\$9 per drink

SOFT DRINKS

\$6 per drink

STILL & SPARKLING WATER

\$9 per drink

BAR ENHANCEMENTS

CORDIALS

\$16 per drink

Kahlua
Disaronno
Amaretto
Bailey's Irish Cream
Sambuca Romana
Grand Marnier
Hennessy VSOP

SCOTCH

\$20 per drink

Oban 14
Glenlivet 12
Lagavulin 16
Macallan 12

MARGARITA BAR

\$16 per drink

SELECT THREE:
Traditional Margarita
Spicy Margarita
Spicy Blackberry Margarita
Strawberry Margarita
Pineapple Coconut Margarita
Optional: Mezcal +\$1 per drink

SMOKED BOURBON WHISKEY BAR

\$19 per drink

Basil Hayden
Woodford Reserve
Woodinville American
Bulleit Bourbon Rye
Optional: Smores Old Fashion +\$1 per drink

SPECIALTY DRINKS

Charged on consumption, per drink. One Hour Service Time Minimum.

If Guest Count is 50 or Under, There Will Be Limitations to the Number of Options Available.

MARGARITAS

\$16 per drink

PICK THREE:
Traditional Margarita
Spicy Margarita
Spicy Blackberry Margarita
Strawberry Margarita
Pineapple Coconut Margarita
Optional: Mezcal +\$1 per drink

MARTINIS

\$17 per drink

SELECT THREE:
White Linen
Espresso Martini
Cosmo
Lychee Martini
Coconut Lime Martini

CUSTOM DRINKS

Our Team of Mixologists Can Curate Tailor-Made Cocktails Exclusive To Your Event. Prices May Vary, and Minimums May Apply.

Please Speak to Your Sales Manager for Pricing.



WINES

Priced by the bottle, charged on consumption.

SPARKLING

Woodmark Private Label
with Treveri Cellars, WA
\$48 per bottle

Valdo Prosecco, IT
\$50 per bottle

Domaine Ste. Michelle
Brut, WA
\$53 per bottle

Lucien Albrecht Cremant
Brut, FR
\$51 per bottle

Domaine Chandon Brut
Classic, CA
\$53 per bottle

Moet & Chandon
"Imperial", FR
\$101 per bottle

Veuve Clicquot "Yellow
Label", FR
\$116 per bottle

WHITE & ROSÉ

Woodmark Private Label,
White Blend, WA
\$51 per bottle

Tamarack Cellars Columbia
Valley Chardonnay, WA
\$55 per bottle

Novelty Hill Stillwater
Chardonnay, WA
\$67 per bottle

Sonoma Cutrer Russian
River Chardonnay, CA
\$70 per bottle

Benton Hills Columbia
Valley Pinot Gris, OR
\$52 per bottle

Revelation by Goose Ridge
Columbia Valley Riesling,
WA
\$51 per bottle

Seven Hills Columbia
Valley Sauvignon Blanc,
WA
\$52 per bottle

Matanzas Creek Sauvignon
Blanc, CA
\$70 per bottle

DeLille Chaleur Estate
Blanc, WA
\$86 per bottle

Seven Hills Columbia
Valley Dry Rose Blend
2022, WA
\$50 per bottle

RED

Woodmark Private Label,
Red Blend, WA
\$55 per bottle

North By Northwest
Columbia Valley Red Blend,
WA
\$57 per bottle

Sparkman Cellars Kindred,
Red Blend, WA
\$60 per bottle

DeLille D2, Red Blend, WA
(based on availability)
\$95 per bottle

Greenwing Columbia Valley
Cabernet Sauvignon, WA
\$58 per bottle

The Soldier Columbia Valley
Cabernet Sauvignon 2018,
WA
\$70 per bottle

Sparkman Cellars Holler,
Cabernet Sauvignon, WA
\$75 per bottle

Januik Cabernet Sauvignon,
WA
\$83 per bottle

DeLille Four Flags Cabernet
Sauvignon, WA
\$135 per bottle

Sparkman Cellars Untamed,
Syrah, WA
\$71 per bottle

RED CONTINUED

Among The Giants
Goose Gap Merlot, WA
\$52 per bottle

Inscription Willamette
Valley Pinot Noir, OR
\$68 per bottle



GENERAL GUIDELINES

MENU SELECTIONS

Final menu selections and all other details of the Event must be finalized at least 14 business days prior to your event date.

Any changes made after that date will be subject to availability and must be confirmed in writing with your Sales Manager. Additional charges may apply.

GUARANTEE

Final guest counts are due (7) business days prior to your event. Guarantee cannot be reduced at this time. If guest counts are not provided by this time, your guarantee will be based on your original agreement.

PLATED MEALS

A predetermined choice of up to three entrees (including one vegetarian/vegan) are included in plated meals alongside a salad course. The highest priced entree chosen will be the menu price for all meals served.

Entree selections must have individual place cards or Entree indicator cards.

ADDITIONAL COURSES

A single selection of a starter course can be added to plated meals for an additional \$22 per person.

Any dietary restrictions will be replaced with Chefs Choice of a starter course for those guests.

TABLESIDE SELECTION

Your guests may determine their entree choice tableside, from your three selected entrees, alongside a three-course meal. This will incur an additional \$10 per person charge.

BARTENDERS

Up to two bartenders are covered by your contract. Exact number of bartenders needed are determined by your guest count and bar choices.

The Smoked Whiskey Bar will always be its own bar and have its own dedicated bartender.

SPECIALITY ALCOHOL

Please speak to your Sales Manager about offering specialty liquor, beer or wine that you do not see on our list.