

Explore our Spring/Summer

WEDDING MENUS

APRIL-SEPTEMBER 2025



THE
WOODMARK

HOTEL & STILL SPA

Hors d' Oeuvres

(Items are priced per dozen, two dozen minimum)

Cold Hors d' Oeuvres

Order by the dozen | Two dozen minimum

- Melon Prosciutto Wrap, Port Wine Reduction (DF)(GF) | \$63
- Grape Truffles, Gorgonzola, Crusted Pistachio (GF)(Vg) | \$66
- Chilled Prawns, Cocktail Sauce, Meyer Lemon (DF)(GF) | \$72
- Seared Furikake Ahi Tuna Sticks (DF)(GF) | \$72
- Ahi Poke Tuna Tacos (DF) | \$72
- Tiny Deviled Eggs, Smoked Steelhead Caviar (DF) | \$69
- Prawn Roll, Rice Noodle, Thai Basil, Peanut Sauce (DF) | \$66
- Smoked Salmon & Chive Mousse, Crostini | \$72
- Baby Beet, Charred Goat Cheese, Lavender Honey (GF)(Vg) | \$60
- Tomato Bruschetta, Volkorn Toast (DF)(V)(Can be GF) | \$59
- Wagyu Beef Tartare, Yam Chip (DF)(GF) | \$78
- Halibut Ceviche, Avocado Mousse, Celeriac Chip (DF)(GF) | \$75
- Cucumber Crisp, Hummus, Oven Dried Tomato, Micro Cilantro (GF)(V) | \$59
- Endive, Peppered Sundried Tomato, Shaved Radish, Olive Oil (GF)(V) | \$59

Hot Hors d' Oeuvres

Order by the dozen | Two dozen minimum

- Dungeness Mini Crab Cakes, Hollandaise | \$90
- White Asparagus Strudel, White Truffle Goat Cheese (Vg) | \$60
- Stuffed Baby Bella Mushroom (V)(GF) | \$60
- Coconut Shrimp, Thai Chile Sauce (DF) | \$74
- Risotto Croquettes, Arrabiata Sauce (Vg) | \$60
- Vegetable Spring Rolls, Sugar Cane Vinegar (DF)(Vg) | \$59
- Black Sesame Crusted Chicken Goujons (DF) | \$64
- Mini Lamb Chops, Herb Garlic Crusted, Dijon Mustard (DF) | \$78
- Short Rib Poppers, Celery Root Puree | \$66
- Tempura Avocado, Shishito Pepper Pesto (V) | \$66
- Agedashi Tofu, Mirin Dashi (V) | \$59
- Melted Brie, Crostini, Seasonal Jam, Crushed Candied Pecans (Vg) | \$59
- Spiral Chile Potato, Vegan Cheese, Parsley (GF)(V) | \$60



Pictured: Melted Brie Crostini

ON DISPLAY HORS D' OEUVRES

15 Person Minimum | Must order minimum 50% guest count

Charcuterie Display | \$37 per person

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

Antipasti Display | \$25 per person

Grilled & Marinated Vegetables, Olives, Rustic Breads

Aged Oak Barrel Display | \$35 per person

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

Mozzarella Station | \$39 per person

Burrata, Smoked Mozzarella, Buffalo Mozzarella, Ciliegine Mozzarella, Bacon Bits, Roasted Artichoke, Pine Nuts, Dried Raisins, Mint Pesto, Pizza Blanca, Focaccia, Olive Loaf

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 Press Olive Oil, Aged Balsamic, Chef's Choice Crispy Bread

Northwest Seafood Station | \$90 per person

(25 person minimum)

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)

(Inquire about ice-carving, additional fee)



Pictured: Mozzarella Station

PLATED DINNER

The Woodmark offers two styles of a la carte plated dinner options.

Option One - “Woodmark Select Service”

This service comes as a three-course dinner – the Starter, the Salad and the Entrée. This option does require one pre-selected Starter course, priced at a per person cost, in order to provide time for our staff to take orders onsite. The Salad course is also one pre-selected option, but is included in the entrée cost. Guests may choose their entrée selection tableside the evening of the event, adding an elevated touch of service for your guest experience.

First, select your Starter course. All guests are served the same Starter. (Dietary restrictions and allergies can be taken into account and adjustments can be made for individuals as needed).

Second, select your Salad course. All guests are served the same Salad. (Dietary restrictions and allergies can be taken into account and adjustments can be made for individuals as needed).

Last, select your 3 Entrées to feature for onsite selection- choice of (1) sea, (1) land and (1) vegan/vegetarian entrée.

Complete guest count is required (7) working days prior to the event. The highest priced entrée is used to determine the per person price plus the Starter Course. Woodmark Select Service has a flat fee of \$250 for the dinner service to account for additional staff needed for ordering onsite.

Option Two - Pre-Determined Entrées

This service comes as a two-course dinner - the Salad and the Entrée. This service is as simple as selecting (1) Salad course for all guests and collecting the number of each Entrée selection ahead of time. Guests get the choice of (1) sea, (1) land or (1) vegan/vegetarian entrée.

Advanced counts (7) working days prior to the event are required and Entrée indicator cards for each guest selection. The highest priced Entrée is used to determine the per person price.



Starters

Please Select Only One Option for “Woodmark Select Service”

Four Cheese Ravioli, Corn Puree, Fried Quinoa, Micro Arugula | \$16

Heirloom Tomato Terrine, Balsamic Caviar, Micro Basil (GF) (V) | \$17

Salmon Mosaic, Radish, Market Herbs, Yuzu Kosho Butter Sauce | \$20

Pan Seared Scallops, Corn Succotash, Bacon-Truffle Nage (GF) | \$22

Salads

Please Select Only One

Organic Greens, Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese, Balsamic Vinaigrette (Vg)

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

Iceberg Wedge, 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)



Entrées

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

SEA

Grilled Salmon, Local Foraged Mushroom, Asparagus, Pea Vines, Fingerling Potato (GF) | \$97

Smoked Honey Salmon, Lobster Mac, Agrodolce Tomato | \$97

Butter Basted Halibut, Squash Risotto, Haricot Vert, Nasturtium Salad (GF) | \$99

LAND

Free Range Balsamic Stained Chicken, Onion Infused Gold Potatoes, Broccolini, Market Herbs (GF) | \$93

Porcini Rubbed Beef Short Ribs, Chive Blossoms Mashed Potatoes, Balsamic Rainbow Carrots (GF) | \$97

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

16oz. Ribeye, Potato Pave, Charred Broccolini, Chimichurri (GF) | \$125

Rack of Lamb, Herb Crusted, Ratatouille, Basil-Chevre Whipped (GF) | \$99

DUO PLATE:

Buttered Lobster Tail, Seared Tenderloin, Glazed Root Vegetables, Potato Puree (GF) | \$150 (If Chosen, The Duo Plate Will Be The Only Option Other Than Vegetarian/Vegan Entrée Option)

VEGETARIAN/VEGAN

Chardonnay Mushroom Cream, Asparagus Gnocchi, Parmesan Crisp (Vg) | \$87

Eggplant Cannelloni, Baby Spinach, Tomato Sauce (GF)(V) | \$87

Herb Rubbed Cauliflower Steak, Almond Chimichurri, Cauliflower Puree (GF)(V) | \$87

All Plated Dinners Include Local Artisan Bread & Butter.

Dietary Identification: (GF) - Gluten Free, (DF) - Dairy Free, (Vg) - Vegetarian, (V) - Vegan



Pictured: Grilled Salmon

DINNER BUFFETS

(15 person minimum)

All Buffet Dinners Include Local Artisan Bread & Butter
and Fonte' Coffee & Smith Tea.

Carillon Point Buffet | \$135 per person

Farmer's Market Salad, Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese, Balsamic Vinaigrette (Vg)

Seared Ahi Tuna, Frisée Lettuce, Olives (GF)(DF)

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

Beef Tenderloin, Creamed Morel Mushroom (GF)

Honey Smoked King Salmon, Morel, Walla Walla Candied Onion (GF)

Garlic Roasted Crushed Yukon Butter Potato (GF)(Vg)

Mushroom Risotto, Parmesan (GF)(Vg)

Olive Oil Roasted Seasonal Vegetables (V)

Haricot Verts, Lemon Butter (GF)(Vg)

Kirkland Buffet | \$125 per person

White Corn Bisque, Micro-Basil Sprouts (GF)(Vg)

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

Grilled Broccolini, Aged Parmesan, Crushed Parma Ham Balsamic Reduction (GF)

Alaskan Halibut, Preserved Lemon Butter (GF)

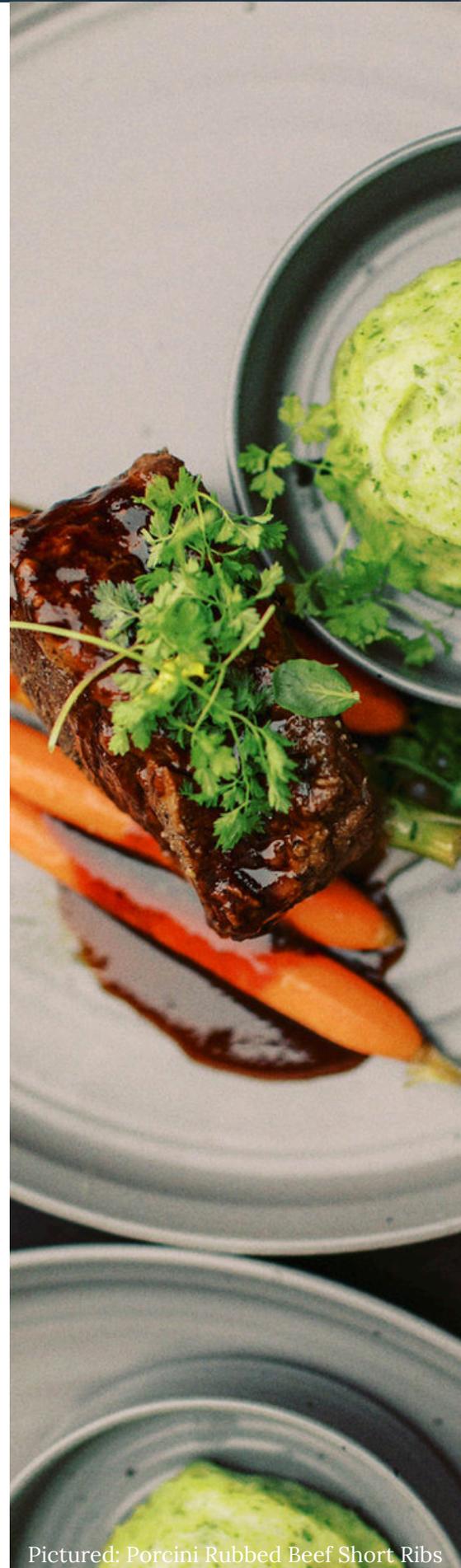
Braised Beef Short Ribs, Red Wine Jus (GF)

Whipped Yukon Gold Potatoes, Beecher's White Cheddar Cheese Curds (GF)(Vg)

Goat's Cheese, Basil Gnocchi with Pine Nuts, Oven Cured Heirloom Tomatoes (Vg)

Honey Glazed Baby Carrots (GF) (Vg)

Dietary Identification: (GF) - Gluten Free, (DF) - Dairy Free, (Vg) - Vegetarian, (V)- Vegan



Pictured: Porcini Rubbed Beef Short Ribs

Dinner Buffets

(15 person Minimum)

All Buffet Dinners Include Local Artisan Bread & Butter
Fonte' Coffee & Smith Tea

Waterfront Buffet | \$118 per person

Butternut Bisque, Micro Intense Mixed (GF)(Vg)

Grilled Antipasti: Pattypan Squash (GF)(V), Baby Zucchini (GF)(V), Broccolini (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)

Alaskan Halibut, Preserved Lemon Butter (GF)

Balsamic Chicken, Foraged Mushrooms, Bacon (GF)

Whipped Yukon Gold Potatoes, Caramelized Onion (GF)(Vg)

Buttered Asparagus (GF) (Vg)



LATE NIGHT SNACKS

Must order for at least 50% of guest count

Gourmet French Fries, Truffle, Parmesan (GF) | \$9 per person

Sweet Potato Fries, Parmesan Honey Glaze (GF) | \$9 per person

Tater Tots, Duck Fat, Crispy Black Pepper (GF) | \$11 per person

Beef Mini Burgers, Bacon Bits, White Cheddar,
Thousand Island | \$74 per dozen

Warm Salted Jumbo Pretzels, Honey Grain Mustard,
Yellow Mustard, Cheese Dip | \$58 per dozen

Sriracha Fried Chicken, Buttermilk Waffle Pure Whisky Maple
Syrup | \$72 per dozen

Lamb Meatball Hoagie, Bulgarian Feta, Tzatziki Aioli | \$74 per
dozen

Assorted Popcorn, Parmesan, Garlic Herb, Truffle (GF) | \$12 per
person

Pork Belly Hum Bao, Pickled Cucumber, Kimchi (DF) | \$74 per
dozen

Chicken Tenders, Honey Mustard, Green Goddess,
Hot Honey BBQ Sauce | \$14 per person

Off the Shelf Ramen Bar | \$12 per person

Dietary Identification: (GF) - Gluten Free, (DF) - Dairy Free, (Vg) - Vegetarian, (V) - Vegan



Pictured: Jumbo Pretzels

BEVERAGES

Kick off your celebration, with our collection of spirits under handcrafted mixology.

All prices below are based on consumption - priced per drink.
(Inquire about Package Pricing)

Bars are stocked with Still & Sparkling Water, Juices, & Coke Soft Drinks - charged on consumption at \$6 each.

Essential Bar

Hosted \$13 per drink
Tito's Vodka
Bombay Sapphire Gin
Chivas Regal 12-Year Scotch
Makers Mark Whiskey
Bacardi Silver Rum
Altos Reposado Tequila

Enhanced Bar

Hosted \$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

Hosted \$8 per drink
Bud Light
Corona
Heineken
Elysian "Space Dust"
Stella Artois
Rotating Local Beer
Assorted Hard Sparkling Seltzer
Rotating Non-Alcoholic Beer

Cordials

Hosted \$16 per drink
Kahlua
Disaronno Amaretto
Bailey's Irish Cream
Sambuca Romana
Grand Marnier
Hennessey VSOP



SPIRIT ENHANCEMENTS

Scotch Bar

Available on Enhanced Bar Only

Hosted \$20 per drink

Oban 14

Glenlivet 12

Lagavulin 16

Macallan 12

Margarita Bar

Hosted \$16 per drink

(Select Three)

Traditional Margarita

Spicy Margarita

Spicy Blackberry Margarita

Strawberry Margarita

Pineapple Coconut Margarita

Optional: Mezcal +\$1 per drink

Bourbon Whiskey Bar

Hosted \$19 per drink

Basil Hayden

Woodford Reserve

Woodinville American

Bulleit Bourbon Rye

Optional: Smores Old Fashion +\$1 per drink

Martini Bar

Hosted \$17 per drink

(Select Three)

White Linen

Espresso Martini

Cosmo

Lychee Martini

Coconut Lime Martini

Make it a Mocktail

(select two)

Hosted \$9 per drink

Strawberry Fizz

Mock-Margarita

Pineapple Spritz

Grapefruit Paloma Mocktail

Lime & Mint Virgin Mojito



Pictured: Margaritas



Pictured: Bourbon Whiskey Bar

WINES

We feature an array of Washington States prominent still and sparkling wine sections, let us guide you too the perfect menu compliment.

All prices below are based on consumption - priced per bottle. Please choose the bottles you'd like offered ahead of your event.

Sparkling

- Woodmark Private Label with Treveri Cellars, WA | \$48
- Valdo Prosecco, IT | \$48
- Domaine Ste. Michelle Brut, WA | \$53
- Lucien Albrecht Cremant Brut, FR | \$51
- Domaine Chandon Brut Classic, CA | \$53
- Moet & Chandon "Imperial", FR | \$101
- Veuve Clicquot "Yellow Label", FR | \$116

White & Rosé

- Woodmark Private Label with Patterson Cellars, White Blend, WA | \$51
- Tamarack Cellars Columbia Valley Chardonnay, WA | \$55
- Novelty Hill Stillwater Chardonnay, WA | \$65
- Sonoma Cutrer Russian River Chardonnay, CA | \$70
- Benton Hills Columbia Valley Pinot Gris, OR | \$52
- Corvidae Wiseguy Columbia Valley Sauvignon Blanc, WA | \$54
- Matanzas Creek Sauvignon Blanc, CA | \$70
- Corvidae Ravenna Columbia Valley Riesling, WA | \$51
- DeLille Chaleur Estate Blanc, WA | \$86
- Seven Hills Columbia Valley Dry Rose Blend 2022, WA | \$50

Red

- Woodmark Private Label with Patterson Cellars, Red Blend, WA | \$55
- North By Northwest Columbia Valley Red Blend, WA | \$57
- Fidelitas Red Blend, WA | \$67
- DeLille D2, Red Blend, WA | \$95 (based on availability)
- Truth Be Told Columbia Valley Cabernet Sauvignon, WA | \$58
- The Soldier Columbia Valley Cabernet Sauvignon 2018, WA | \$70
- Mullan Road Cellars Columbia Valley Cabernet Sauvignon 2019, WA | \$75
- Januik Cabernet Sauvignon, WA | \$83
- DeLille Four Flags Cabernet Sauvignon, WA | \$135
- Owen Roe Ex Umbris Columbia Valley Syrah, WA | \$72
- Among The Giants Goose Gap Merlot, WA | \$52
- Januik Merlot, WA | \$55
- Argyle Pinot Noir, OR | \$53
- Inscription Willamette Valley Pinot Noir, OR | \$65

