

*Explore our*

# WEDDING MENUS

2024



THE  
**WOODMARK**  
HOTEL & STILL SPA



## THE EXPERIENCE

As your guest arrive welcome them with celebratory bubbles, the Olympic Terrace our premier outdoor venue will be the idyllic setting for your ceremony.

After your ceremony, guests are invited to the Library and Patio to savor hors d'oeuvres and libations, while our team transforms The Olympic Terrace into your lakeside dining experience.

In the Olympic Terrace, The Woodmark Hotel & Still Spa is anchored on the belief private event cuisine should be delivered with "restaurant quality". We take the art of food to an unmatched level and will deliver something truly unique to you and your guest. Follow your culinary experience with toasts, cake cutting and remembrances of your love.

After dinner, your guests are welcome to enjoy the reflections of the lake or the nights sky in the Olympic Terrace or adjourn to the library or Lake Washington Ballroom for dancing.



## EXPERT PLANNING

It's all in the details. And that's why our expert wedding specialists pay close attention to even the smallest ones. We'll be there every step of the way – from timeline to menu planning. We also partner with the area's best wedding planners to assist you through everything in between.

## COMPLIMENTARY SERVICES

With the scenic setting of our wedding venue, little is required to create the perfect look. Perhaps add a splash of your personality to a floral touch, we include the rest.

White Chiavari Chairs with White Cushions

White Ceremony Runner

Floor Length Soft Gray Base Linen with White Overlays, White Linen Napkins

Silver Flatware, Spiegelau Fine Stemware

Elegant China Patterns, Votive Candles

Dinner and Cocktail Tables

Guest Book, Gift, Place Card and Cake Tables

Dance Floor

Day of Bridal Party Changing Room

Wedding Night Guest Room Accommodation

Lakefront Balcony King for the Wedding Couple





## WEDDING BRUNCH MENUS

(12 person minimum)

### Lakeside | \$40 per person

Selection of Organic Pressed Morning Juices

Ellenos Yogurts

Seasonal Fruits, Berries

Freshly Baked Pastries:

Vegan Chocolate & Berry Muffin (V) (GF)

Fresh Fruit Muffin (GF)

Croissant, Cinnamon Roll, Blueberry Scone, Spinach & Cheese Bun

### Woodmark Breakfast | \$49 per person

Selection of Organic Pressed Morning Juices

Ellenos Yogurts

Seasonal Fruits, Berries

Freshly Baked Pastries:

Vegan Chocolate & Berry Muffin (V) (GF)

Fresh Fruit Muffin (GF)

Croissant, Cinnamon Roll, Blueberry Scone, Spinach & Cheese Bun

Scrambled Organic Free-Range Brown Eggs

Breakfast Potatoes, Chive Blossoms, Caramelized Onion

Smoked Chicken Apple Sausage (GF)

Hive Honey Sticky Black Pepper Bacon (GF)

### Carillon Point Breakfast | \$52 per person

Selection of Organic Pressed Morning Juices

Peanut Butter & Jam Smoothie, Whole Milk, Whey Protein

Ellenos Yogurt Parfaits, Granola, Berries

Fresh Baked Pasties:

Vegan Chocolate & Berry Muffin (V) (GF)

Fresh Fruit Muffin (GF)

Croissant, Cinnamon Roll, Blueberry Scone, Spinach & Cheese Bun

Scrambled Hens' Eggs, Tillamook Cheddar

Black Pepper Sausage Gravy, Tater Tots

Applewood Smoked Bacon

Salt Brine Corned Beef





## 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) | \$62

Grape Truffles, Gorgonzola, Crusted Pistachio (GF) | \$65

Chilled Prawns, Cocktail Sauce, Myer 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) | \$68

Prawn Roll, Rice Noodle, Thai Basil, Peanut Sauce (DF) | \$65

Smoked Salmon & Chive Mousse, Crostini | \$72

Baby Beet, Charred Goat Cheese, Lavender Honey (GF) | \$58

Honey Truffle Custard, Candied Pecans (GF) | \$60

Tomato Bruschetta, Volkorn Toast (DF) (V) | \$58

Wagyu Beef Tartare, Yam Chip (DF) (GF) | \$78

Halibut Ceviche, Avocado Mousse, Celeriac Chip (DF) (GF) | \$75

### Hot Hors d' Oeuvres

Order by the dozen | Two dozen minimum

Dungeness Mini Crab Cakes, Hollandaise | \$90

White Asparagus Strudel, White Truffle Goat Cheese | \$58

Stuffed Baby Bella Mushroom (V) | \$60

Coconut Shrimp, Thai Chile Sauce (DF) | \$74

Risotto Croquettes, Arrabiata Sauce | \$58

Vegetable Spring Rolls, Sugar Cane Vinegar (DF) | \$58

Black Sesame Crusted Chicken Goujons | \$63

Mini Lamb Chops, Herb Garlic Crusted, Dijon Mustard (DF) | \$78

Short Rib Poppers, Celery Root Puree | \$66

Tempura Avocado, Shishito Pepper Pesto (V) | \$65

Agedashi Tofu, Mirin Dashi (V) | \$58

Melted Brie, Crostini, Seasonal Jam | \$58



## ON DISPLAY

(25 Person Minimum)

### Charcuterie Display | \$38 per person

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

### Mozzarella Station | \$43 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

Snow King Crab Legs, Kushi Oysters, King of the North Oysters,  
Mediterranean Mussels, Prawn Tower,  
Red Wine & Black Pepper Mignonette  
Horseradish Cocktail Sauce

(Inquire about ice-carving, additional fee)





## CUISINE

“Food brings people together on many different levels. It's nourishment of the soul and body; it's truly love.”

The Woodmark wedding experience features a unique approach to private event dining. We believe that your guest will feel culinarily pampered on this special occasion. Our Woodmark Select Service, allows your guest to decide their entrée selection on the night of your event.

## PLATED DINNER

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

### Option One

“Woodmark Select Service”

With a three-course dinner, guest may choose their entrée selection tableside the evening of the event. With the appetizer and salad courses prior to the entrée our Woodmark Select Service offers a choice of fish, meat and vegetarian entrée selections at the table. Complete guest count is required (5) working days prior to the event. The highest priced entrée is used to determine the per person price plus the appetizer course. Woodmark “Select Service” has a fee of \$150 for the dinner service.

### Option Two

Pre-Determined two course ala carte plated dinner. Our two-course option will require a salad course prior to the entrée and up to three pre-determined selections of a fish, meat and vegetarian entrée. Advanced counts (5) 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

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

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

Roasted Red & Golden Baby Beets, Citrus Segments, Goat Cheese, Arugula, Orange Mint Dressing (GF) | \$17

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

White Corn Bisque, Wild Salmon Cake, Micro-Basil Sprouts | \$15

Truffled Parsnip Bisque, Parsnip Chips, Green Oil (GF) | \$16

Dungeness Crab Bisque, Lobster Claws (GF) | \$18



## Salads

Duo of Asparagus Salad, Charred Goat Cheese, Truffle Puree (GF)

Baby Romaine Hearts, Shaved Sottocenere Cheese, Creamy Caesar Dressing

Pear Carpaccio, Young Boston Bibb Lettuce, Crumbled Gorgonzola  
Honey Glazed Walnuts, Grain Mustard Dressing (GF)

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

Red Lettuce, Red Wine Poached Pear, Candied Pecans, Little Boy Blue,  
Shallot Vinaigrette (GF)

Iceberg Wedge, Black Pepper Bacon Strip, Cherry Tomatoes, Chive Blossoms,  
Gorgonzola Cheese, Green Goddess Dressing (GF)

## Entrees

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

Chilean Sea Bass, Tomato & Chorizo Risotto, Shaved Fennel (GF) | \$99

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

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

Honey Sesame Chicken Breast, Foraged Mushroom, Red Bell Peppers,  
Creamy Polenta | \$93

Grilled Veal Chop, Local Foraged Mushroom, Pickled Walla Walla Asparagus,  
Squash Fondant (GF) | \$99

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

14oz. Ribeye, Potato Pave, Charred Broccolini, Chimichurri (GF) | \$115

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

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

Black Truffle, Celery Root Gnocchi, Charred Mushrooms, Smoked Pecorino | \$87

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

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





## DINNER BUFFETS

### Carillon Point Buffet | \$135 per person

Antipasto Platter: Olympic Provisions Charcuterie, Bocconcini, Three Types of Olives, Tuscan White Bean Vinaigrette, Marinated Artichokes, Mama Lil's Pepper (V)

Seared Ahi Tuna, Frisée Lettuce, Olives, Crispy Potatoes

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

Beef Tenderloin, Creamed Morel Mushroom (GF)

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

Garlic Roasted Crushed Yukon Butter Potato (GF)

Mushroom Risotto, Parmesan (GF)

Haricot Verts, Lemon Butter (GF)

### Kirkland Buffet | \$125 per person

White Corn Bisque, Micro-Basil Sprouts (GF)

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

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

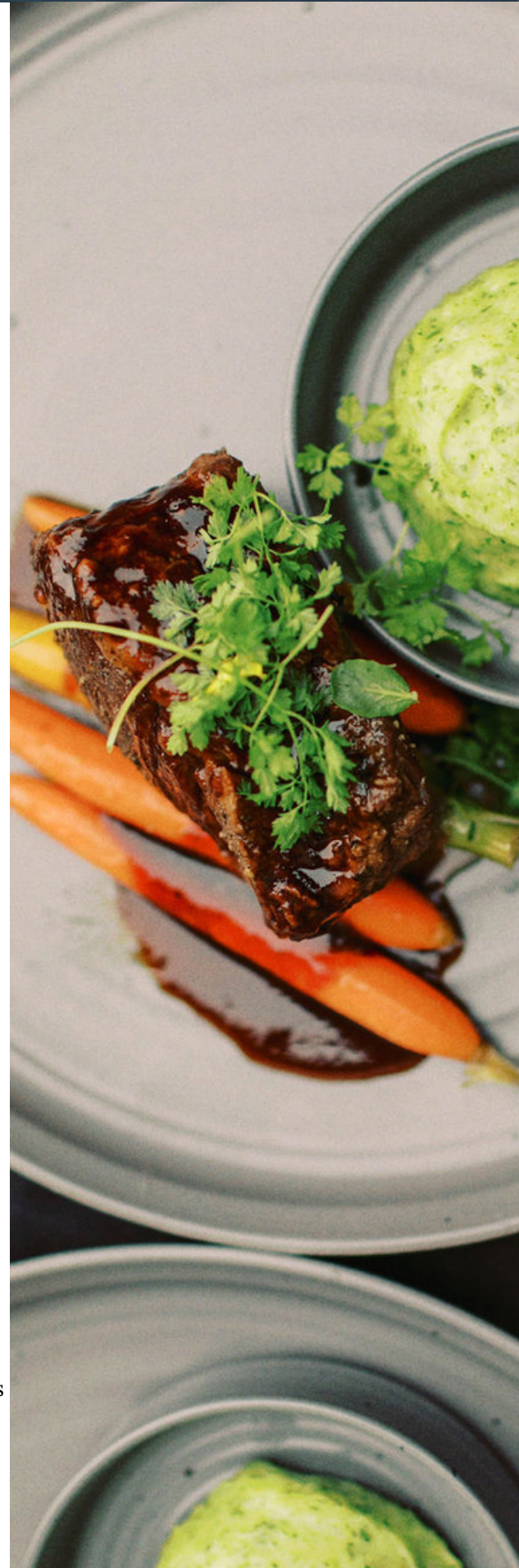
Alaskan Halibut, Preserved Lemon Butter (GF)

Braised Beef Short Ribs, Red Wine Jus (GF)

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

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

Honey Glazed Baby Carrots (GF)



## DINNER BUFFETS

### Waterfront Buffet | \$118 per person

Butternut Bisque, Micro Intense Mixed (GF)

Grilled Antipasti: Pattypan Squash, baby Zucchini, Broccolini, Cherry Tomatoes, Green Goddess, Mint Pesto, Stone Mustard (V) (GF)

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

Alaskan Halibut, Preserved Lemon Butter (GF)

Balsamic Chicken, Foraged Mushrooms, Bacon (GF)

Whipped Yukon Gold Potatoes, Caramelized Onion (GF)

Buttered Asparagus (GF)

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





## LATE NIGHT OFFERINGS

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

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

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

Lamb Meatball Hoagie, Bulgarian Fetta, Tzatziki Aoli | \$74 per dozen

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

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

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



## SPIRITS

"We firmly believe that cocktails are better when shared with friends and conversation".

Kick off your celebration, with our collection of spirits under handcrafted mixology. We feature an array of Washington States prominent still and sparkling wine sections, let us guide you too the perfect menu compliment.

### Essential Bar

Hosted \$13 per drink

Tito's Vodka

Bombay Sapphire Gin

Chivas Regal 12-Year Scotch

Buffalo Trace 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

Myers Rum

Patron Silver Tequila

### Beer

Hosted \$8 each

Bud Light

Corona

Elysian "Space Dust"

Stella Artois

San Juan Sparkling Selzer

St. Paulie (non-alcoholic)

(Inquire about Package Pricing)





## SPIRIT ENHANCEMENTS

### Margarita Bar

Hosted \$16 per drink

(Select Three)

Traditional Margarita

Spicy Cucumber Cilantro Margarita

Blackberry, Habanero Margarita

Strawberry Margarita

Hibiscus Margarita

### Bourbon Whiskey Bar

Hosted \$19 per drink

Basil Hayden

Woodford Reserve

Woodinville American

Bulleit Bourbon Rye

### 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 \$8 per drink

Strawberry Fizz

Mock-Margarita

Pineapple Spritz

Grapefruit Paloma Mocktail

Lime & Mint Virgin Mojito

### Cordials

Hosted \$16 per drink

Kahlua

Disaronno Amaretto

Bailey's Irish Cream

Sambuca Romana

Grand Marnier

Hennessey VSOP





## Wines

### 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 | \$50

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 | \$53

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 | \$50

North By Northwest Columbia Valley Red Blend, WA | \$52

Fidelitas Red Blend, WA | \$67

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

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

