

Explore our

WEDDING MENUS

2023



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.

COMPLIMENTARTY 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

(10 person minimum)

Lakeside

Selection of Organic Pressed Morning Juices

Ellenos Yogurts

Seasonal Fruits, Berries

Freshly Baked Pastries:

Blueberry Cornmeal Muffin, Fresh Fruit Muffin, Croissant,

Chocolate Croissant, Cherry Almond Scones, Savory Pinwheel

Woodmark Breakfast

Selection of Organic Pressed Morning Juices

Ellenos Yogurts

Seasonal Fruits, Berries

Freshly Baked Pastries:

Blueberry Cornmeal Muffin, Fresh Fruit Muffin, Croissant,

Chocolate Croissant, Cherry Almond Scone, Savory Pinwheel

Scrambled Organic Free-Range Brown Eggs

Breakfast Potatoes, Chive Blossoms, Caramelized Onion

Smoked Chicken Apple Sausage

Hive Honey Sticky Black Pepper Bacon

Carillon Point Breakfast

Selection of Organic Pressed Morning Juices

Peanut Butter & Hive Honey Smoothie,

Whole Milk Ellenos Yogurt Parfaits, Granola, Berries

Fresh Baked Pastries: Blueberry Cornmeal Muffin, Fresh Fruit Muffin, Croissant,

Chocolate Croissant, Cherry Almond Scone & Savory Pinwheel

Scrambled Hens' Eggs, Tillamook Cheddar

Sweet Cream Biscuits, Black Pepper Sausage Gravy

Breakfast Duck Tots Applewood Smoked Bacon

Salt Brine Corned Beef

All Breakfast Buffets include Fonte' Coffee & Smith Tea



HORS 'D OEUVRES

(Items are priced per dozen, two dozen minimum)

Cold Hors d' Oeuvres

Order by the dozen

Melon Prosciutto Wrap, Port Wine Reduction
Grape Truffles, Gorgonzola, Crusted Pistachio
Chilled Prawns, Cocktail Sauce, Myer Lemon
Seared Wasabi Ahi Tuna Sticks
Ahi Poke Tuna Tacos
Fingerling Smoked Salmon, Tartar Sauce
Kumamoto Oyster, Smoked Salmon Tartare
Tiny Deviled Eggs, Smoked Steelhead Caviar
Prawn Roll, Rice Noodle, Thai Basil, Peanut Sauce
Smoked Salmon & Chive Mousse, Crostini
Baby Beet, Charred Goat Cheese, Lavender Honey
Honey Truffle Custard, Candied Pecans
Tomato Bruschetta, Volkorn Toast
Brown Butter Blini, Osetra Caviar, Creme Fraiche

Hot Hors d' Oeuvres

Order by the dozen

Lobster Hushpuppies, Sriracha Aioli
Dungeness Mini Crab Cakes, Tomato Jam
White Asparagus Strudel, White Truffle Goat Cheese
Risotto Croquettes, Arrabiata Sauce
Coconut Chicken Fritter, Thai Chili Sauce
Vegetable Spring Rolls, Sugar Cane Vinegar
Black Sesame Crusted Chicken Goujons
Wagyu Beef Slider, Thousand Island Dressing, Cheddar Cheese
Mini Lamb Chops, Herb Garlic Crusted Dijon Mustard
Short Rib Poppers, Parsnip Ailoi |
Pork Belly Hum Bao Pickled Cucumber, Kimchi |
Tempura Avocado, Shishito Pepper Pesto



ON DISPLAY

(25 Person Minimum)

Charcuterie Display

Local Cheeses, Cured Meats, Marinated Olives, Grain Mustard, Chef's Bread & Crackers

Antipasti Display

Grilled & Marinated Vegetables, Olives, Rustic Breads

Aged Oak Barrel Display

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

Mozzarella Station

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

Bruschetta Station |

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



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.

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 Scallop, Melted Leeks, Bacon-Truffle Nage

Heirloom Tomato Terrine, Balsamic Caviar, Micro Basil

Roasted Red & Golden Baby Beets, Balsamic Quinoa, Marcona Almonds

Morel & Alsatian Onion Tart, Micro Intense Mixed, Honey Bacon Dressing

White Corn Bisque, Wild Salmon Cake, Micro-Basil Sprouts

Truffled Parsnip Bisque, Parsnip Chips, Green Oil |

Dungeness Crab Bisque, Lobster Claws



Salads

Duo of Asparagus Salad, Charred Goat Cheese, Truffle Puree

Baby Romaine Hearts, Shaved Sottocenere Cheese, Creamy Caesar Dressing

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

Organic Greens, Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese
Red Wine Shallot Vinaigrette

Red Lettuce, Red Wine Poached Pear, Candied Pecans, Little Boy Blue
Balsamic Vinaigrette

Iceberg Wedge, Black Pepper Bacon Strip, Cherry Tomatoes, Chive Blossoms,
Gorgonzola Cheese, Green Goddess

Entrees

Smoked Honey Salmon, Lobster Mac, Agrodolce Tomato

Butter Basted Halibut, Butternut Risotto, Broccolini, Nasturtium Salad

Grilled Salmon, Local Foraged Mushroom, Asparagus, Pea Vines,
Fingerling Potato |

Honey Sesame Roasted Chicken Breast, Foraged Mushroom, Red Bell Peppers,
Creamy Polenta

Grilled Veal Chop, Local Foraged Mushroom, Pickled Walla Walla Asparagus,
Squash Fondant

Porcini Rubbed Beef Short Ribs, Chive Blossoms Mashed Potatoes,
Balsamic Rainbow Carrots |

Coffee Crusted Beef Tenderloin, Garlic Mashed Potatoes, Fennel Confit,
Oyster Mushroom

Rack of Lamb, Herb Crusted, Ratatouille, Basil-Chevre Whipped

Black Truffle, Parsnip Gnocchi, Charred Mushrooms, Smoke Pecorino

Butternut Squash Cannelloni, Local Foraged Mushrooms, Pecorino Crisp

Herb Rubbed Cauliflower Steak, Almond Chimichurri, Cauliflower Puree (vegan)

All Plated Dinners Include Local Artisan Bread & Butter



DINNER BUFFETS

Carillon Point Buffet

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

Seared Ahi Tuna Nicoise, Fingerling Potatoes Frisee Lettuce,
Kalamata Vinaigrette

Organic Salad Greens, Truffle Balsamic, Hive Honey Mustard

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

Beef Tenderloin, Creamed Morel Mushroom

Honey Smoked King Salmon, Morel, Walla Walla Candied Onion

Garlic Roasted Crushed Yukon Butter Potato

Carrot Risotto, Parmesan Tuile, Balsamic Glazed Micro Arugula

Haricot Verts, Lemon Butter

Kirkland Buffet

White Corn Bisque, Micro-Basil Sprouts

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

Crispy Parma Ham, Grilled Broccolini, Aged Parmesan
Balsamic Reduction

Alaskan Halibut, Preserved Lemon Butter

Braised Beef Short Ribs, Red Wine Jus

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

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

Honey Glazed Baby Carrots



DINNER BUFFETS

Carillon Bells Buffet

Butternut Bisque, Micro Intense Mixed

Grilled Antipasti: Pattypan Squash, Baby Zucchini, Broccolini, Cherry Tomatoes, Green Goddess, Mint Pesto, Stone Mustard

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

Alaskan Halibut, Preserved Lemon Butter

Balsamic Chicken, Foraged Mushrooms, Bacon

Whipped Yukon Gold Potatoes, Caramelized Onion

Honey Glazed Baby Carrots

Haricot Vert

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



LATE NIGHT OFFERINGS

Gourmet French Fries, Truffle, Parmesan

Sweet Potato Fries, Parmesan Honey Glaze

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

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

Siracha Fried Chicken, Buttermilk Waffle
Pure Whisky Maple Syrup

Lamb Meatball Hoagie, Bulgarian Fetta, Tzatziki Aioli

Tator Tots, Duck Fat, Crispy Black Pepper

Assorted Popcorn, Parmesan, Garlic Herb, Truffle



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

Tito's Vodka

Bombay Sapphire Gin

Chivas Regal 12-Year Scotch

Buffalo Trace Whiskey

Bacardi Silver Rum

Altos Reposado Tequila

Enhanced Bar

Hosted

Grey Goose Vodka

Plymouth Gin

The Glenfiddich Scotch

Woodford Reserve Whiskey

Crown Royal Canadian Whiskey

Myers Rum

Patron Silver Tequila

Beer

Hosted

Bud Light

Corona

Elysian "Space Dust"

Stella Artois

San Juan Sparkling Selzer

St. Paulie (non-alcoholic)

(Inquire about Package Pricing)



SPIRIT ENHANCEMENTS

Margarita Bar

(Select Three)

Traditional Margarita

Cilantro, Smoked Jalapeno Margarita

Blackberry, Smoked Habanero Margarita

Strawberry Margarita

Hibiscus Margarita

Bourbon Whiskey Bar

Basil Hayden

Woodford Reserve

Woodinville American

Bulleit Bourbon Rye

Martini Bar

(Select Three)

Traditional Shaken Martini

Espresso Martini

Pomegranate Cosmo

Lychee Martini

Lavender Martini

Make it a Mocktail

Strawberry Fizz

Mock-Margarita

Pineapple Spritz

Grapefruit Paloma Mocktail

Lime & Mint Virgin Mojito

Cordials

Hosted

Kahlua

Disaronno Amaretto

Bailey's Irish Cream

Sambuca Romana

Grand Marnier

Hennessey VSOP

