

*Explore our*  
**WEDDING MENUS**  
2024



THE  
**WOODMARK**  
HOTEL & STILL SPA

## 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 HORS D' OEUVRES

(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 Bianca, 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)



## 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 (5) 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 \$150 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 and (1) vegan/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

Please Select Only One Option for “Woodmark Select Service”

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

Please Select Only One

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)



## Entrées

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

### SEA

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

Pan-Seared Cod, 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

### LAND

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

### VEGETARIAN/VEGAN

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

All Plated Dinners Include Local Artisan Bread & Butter.





## 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)

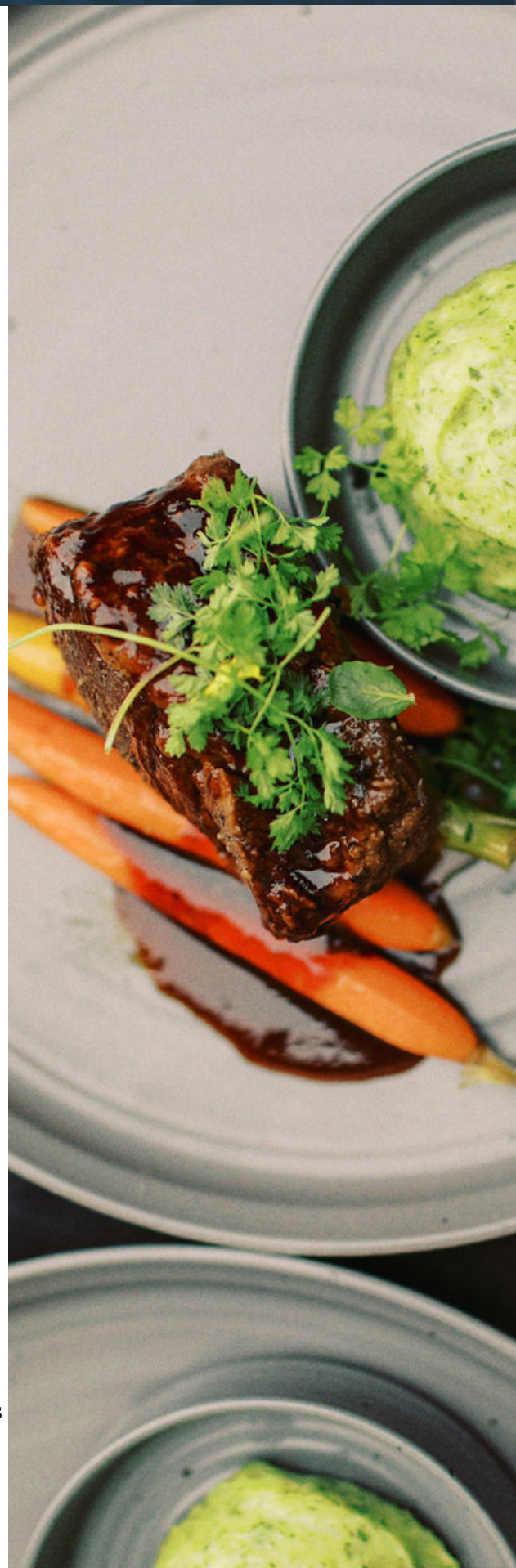
Alaskan Halibut, Preserved Lemon Butter (GF)

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)



## 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



# BEVERAGES

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

All prices below are based on consumption - priced per drink.

## 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

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)
- 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





## 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

Pork Sausage

