

## Wedding Packages Include:

*Complimentary Guest Suite and cooked to order breakfast at the Embassy Suites Seattle*

*Butler passed Hors D' oeuvres Choice of 2 \*\* and Champagne for your toast*

*Complimentary shuttle service to and from the airport*

*Choice of lush open air atrium or private room for reception and dinner*

*Responsive and accommodating event planners*

*Perfect Setting for ceremonies, receptions and rehearsal dinners*

*\*\*Feta and Pancetta Stuffed Mushrooms, Caprese Skewers, Garlic Rosemary Chicken Skewers, Pancetta Wrapped Prawns, Roasted Pear and Gorgonzola Crostini*

*Minimum guarantee of 50 guests required*



Prices are subject to applicable service charge and tax and will be confirmed 90 days prior to the event. Prices are subject to change



### "The Diamond Wedding Package"

#### SALADS (Choice of Two)

##### **Roasted Beet Salad**

Candied walnuts, goat's cheese, pomegranate vinaigrette  
**Organic Seasonal Greens**

Tossed with tear drop tomatoes, English cucumbers, shaved shallots and our signature lemon herb vinaigrette

##### **Arugula Salad**

Tossed with roasted red peppers, pistachios, Humboldt fog goat cheese and caramelized shallot vinaigrette

##### **Classic Caesar Salad**

Crisp romaine hearts, house made Caesar dressing, herbed croutons and shaved parmesan cheese

#### SIDE DISHES (Choice of Three)

##### **Pancetta Sautéed Brussels Sprouts**

**Grilled Asparagus Spears** with herb mustard vinaigrette

**French Cut Green Beans** with candied almonds

**Whipped Potatoes with garlic**, shallots and crème fraiche

**Roasted Parmesan Potatoes**

**Wild Mushroom Risotto**

#### ENTREES

#### Choice of Two \$50 ~ Choice of Three \$54

##### **Prime Rib of Beef**

with rosemary jus lie and creamed horseradish

**Pancetta Wrapped Brie Stuffed Chicken Breast**

with sautéed spinach and creamy wild mushroom ragu

**Fresh Herb Grilled Wild Salmon**

topped with Basil's salsa Verde

**Filet of Halibut**

pan roasted, fresh herbs & topped with raspberry demi glaze

### "The Sapphire Wedding Package"

#### SALADS (Choice of Two)

##### **Roasted Beet Salad**

Candied walnuts, goat's cheese, pomegranate vinaigrette  
**Organic Seasonal Greens**

Tossed with tear drop tomatoes, English cucumbers, shaved shallots and our signature lemon herb vinaigrette

##### **Arugula Salad**

Tossed with roasted red peppers, pistachios, Humboldt fog goat cheese and caramelized shallot vinaigrette

##### **Classic Caesar Salad**

Crisp romaine hearts, house made Caesar dressing, herbed croutons and shaved parmesan cheese

#### SIDE DISHES (Choice of Two)

##### **Pancetta Sautéed Brussels Sprouts**

**Grilled Asparagus Spears** with herb mustard vinaigrette

**French Cut Green Beans** with candied almonds

**Whipped Potatoes with garlic**, shallots and crème fraiche

**Roasted Parmesan Potatoes**

**Wild Mushroom Risotto**

#### ENTREES

#### Choice of Two \$45 ~ Choice of Three \$49

##### **Chicken Stuffed Tortellini Pasta**

Stuffed with chicken & parmesan cheese, garlic sautéed spinach and black truffle butter

**Blackened True Alaskan Cod**

dusted with Cajun spices with lemon chive beurre blanc

**Pork Medallions**

herb crusted with herbed blueberry demi glaze

**Boneless Braised Short Ribs**

braised with red wine, vegetables, gorgonzola cream

**Buffet or Plated**