



THEWAC®

WEDDING
PACKAGES



Dinner
MARCH 23, 2013

Starters: Hors D'oeuvres passed during cocktail hour
Coconut Prawns with curry dipping sauce
In a Spoon: Fig, caramelized pecan, goat cheese,
port wine syrup

First Course
Jeff & Tamara WAC Signature
Thangkasue Cebu Bouquet

Second Course
Braised Beef with Wild Mushroom Ragout
Roasted Potatoes / Truffle / Bacon / Seasonal Vegetables
Honey-Cured Salmon / Herb-Crusted Potatoes
Seasonal Soup / Seasonal Vegetables





WEDDING PACKAGE DETAILS



Included in your WAC wedding package ...

FOOD & BEVERAGE

- Cake cutting
- Choice of elegant cake stands
- Bartender fee, when purchasing a beverage package
- Buttercream cake or cupcakes
- Pre-wedding tasting after booking for up to four guests
- Exclusive full-service catering

SETUP & EQUIPMENT

- White table linens and white napkins
- Tables and chairs (sizes vary)
- Adjustable wooden dance floor
- Riedel glass stemware, ivory china, and silver flatware
- Votive candles and round mirrors
- Toasting flutes, cake knife and server
- Two baby grand pianos
- Table numbers

OTHER PERKS

- Evening wedding spaces are held from 3 pm to 12:30 am
For additional time, please speak with your event manager
- Complimentary ceremony rehearsal space provided for one hour
- On-site banquet manager
- Doorman and security team to greet your guests
- Validated guest self-parking after 5 pm in the WAC Garage, based on availability
- Complimentary set up and cleanup of WAC services
- Luxury overnight room at the Inn at the WAC, provided for the night of the wedding for the bride and groom
- Discounted room rates for your overnight guests at the boutique Inn at the WAC
- Wedding packages at the Spa at the WAC
- Wedding-night champagne and dessert for bride and groom, and a personalized toasting flutes, all delivered to your WAC suite



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WEDDING PACKAGES



Our wedding package includes cake or cupcakes, Starbucks® coffee, Tazo teas, and house made rolls. All event spaces require a food and beverage minimum. Once all minimums have been met, room rental fees are waived. We also offer a complimentary kids room, vendor room, get-ready room, and photo booth room.

OLYMPIC BUFFET DINNER

\$85 per person

Appetizers:

One platter and two tray-passed

Dinner:

Two salads
Three accompaniments
Three entrées

Dessert:

Wedding cake or cupcakes

After-dessert:

One late-night snack

ELLIOTT BAY PLATED DINNER

Four course: \$95 per person

Appetizers:

One platter and two tray-passed

Starters:

One soup and one salad

Dinner:

Two protein and one vegetarian entrée

Dessert:

Wedding cake or cupcakes

After-dessert:

One late-night snack

CASCADIA PLATED DINNER

Three course: \$75 per person

Appetizers:

One platter

Starter:

One soup or salad

Dinner:

Two protein and one vegetarian entrée

Dessert

Wedding cake or cupcakes

SAN JUAN PLATED DINNER

Four course: \$115 per person

Appetizers:

Two platters and two tray-passed

Starters:

One soup and one salad

Dinner:

Two protein and one vegetarian entrée

Dessert:

Wedding cake or cupcakes

After-dessert:

One late-night snack and one sweets bar

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APPETIZER SELECTIONS



PLATTERS

Vegetable antipasto platter

Grilled vegetables, provolone, fresh mozzarella, marinated artichoke hearts, pepperoncini and mixed olives, with assorted crackers and breads

Charcuterie

Assorted Salumi artisan meats, Serrano ham, vegetables, stone-ground mustard, artisan crackers

Fresh fruit

Selection of seasonal fresh fruit

Imported and domestic cheese

Assortment of rustic cheeses, apple and pear slices, jams and spreads, and assorted crackers and breads

Breads and spreads

Olive tapenade, mushroom pâté, smoked salmon spread and creamy Rondele cheese with pita bread, crostini, assorted crackers

TRAY-PASSED

LAND

Beef skewer

Double R Ranch premium beef cubes with Walla Walla onions, tomato confit, and Hawaiian red sea salt

Short rib croquette

Slow-braised Double R Ranch short rib and potato in a crisp Panko coating, with creamy horseradish dip

Mini steak sandwich

Rare grilled Double R Ranch flat iron steak on garlic toast, with chimichurri sauce and crispy shallots

Mini Vietnamese sub

Lemongrass pork, chili cilantro mayonnaise, jicama, carrots, and cilantro on a mini-baguette

Apple cider-braised pork belly

With ginger-butternut squash purée and crispy shallots

Pork belly bun

Chinese red braised pork belly in mini steamed buns, with spring onion and red braise reduction

Lamb skewers

Double R Ranch lamb loin with tahini yogurt and harissa dipping sauce

Grilled lamb chop

New Zealand lamb chop with port-infused fig-and-apricot chutney

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SKY

Chicken, fig and Brie crêpe

Draper Valley chicken, caramelized onion, basil, and double-cream Brie wrapped in a crêpe, with red wine-fig compote and micro basil

Chicken summer roll

Draper Valley chicken breast, pickled cucumbers, mushrooms, cilantro, and lettuce wrapped in a rice paper roll with lemon-miso dip

Smoked duck sausage

Smoked muscovy duck sausage, mustard, and beer-soaked apricot on a potato round

Turkey and stuffing

Braised organic turkey leg, sage and cranberry mini bread pudding

Sweet potato and coconut chicken finger

Southern-style breaded chicken tender, with a sweet potato and coconut batter

SEA

Pepper-crust ed ahi tuna slider

With green papaya slaw and chili vinaigrette

Dungeness crab cake

With sweet corn milk and red pepper cream

Daily's bacon-wrapped scallop

Alaska weathervane scallops wrapped in Daily's pepper-bacon, with a maple reduction

Crab spring roll

Crisp mini spring rolls with Dungeness crab, jicama, carrots, shiitake mushrooms, and Vietnamese-style dipping sauce

Wild salmon skewer

Wild Alaska salmon with coriander and orange glaze

Lobster spoon

With mango salsa

Dungeness crab wonton crisp

Mango, cucumber, red pepper, avocado mayo, snap peas, yuzu dressing, wonton crisp

GARDEN

Organic figs and ash-ripened goat cheese

Figs marinated in sherry with ash-ripened Humboldt Fog goat cheese and basil on crostini

Creamy potato croquette

With Rogue Creamery smoked blue cheese

Caprese

Baby mozzarella, oven-roasted tomato with balsamic reduction, and micro basil, on a crispy polenta square

Ratatouille

Provençal-style ratatouille (sautéed peppers, zucchini, eggplant, garlic and tomato) on a crispy polenta round

Caramelized onion and Gruyère tart

Mini quiche filled with a rich mixture of caramelized onions and Gruyère cheese

Arancini

Crisp risotto balls stuffed with mozzarella, sun-dried tomatoes, and basil oil

Baked Brie with fruit compote

Brie cheese, dried apricots, pears and peaches topped with a pecan half

Herbed Brie crostini

Basil threads and lavender honey

Watermelon cube spoon

Feta cheese crumbles with a basil dressing

Eggplant pop

Grilled eggplant rolled in arugula, with Boursin cheese and oven-dried tomatoes

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BUFFET DINNER SELECTIONS



SALADS

Please select two:

Caprese salad

Fresh mozzarella, Roma tomatoes, fresh basil leaves, drizzled with olive oil and balsamic reduction

Classic Caesar salad

With house-made croutons

House mixed green salad

Tomato, cucumber, carrots, croutons, herb vinaigrette

Baby spinach salad

Baby spinach leaves, herb focaccia crouton crisp, Humboldt Fog chèvre cheese, and raspberry-olive oil emulsion

Arugula salad

Candied pecans, queso fresco, tangy citrus emulsion

ACCOMPANIMENTS

Please select three:

Fresh seasonal vegetables

Rosemary roasted red and fingerling potatoes

Spring blend pilaf

With white rice, black quinoa, green peas, Israeli couscous, and orzo

Herbed couscous

Chèvre polenta

Yukon Gold garlic mashed potatoes

Creamy risotto

Beecher's Flagship cheese and macaroni

Pesto penne pasta

ENTRÉES

Please select three:

Grilled chicken breast

Chèvre cream sauce, fig caponata, braised greens

Apple cider-glazed grilled chicken breast

With butternut squash purée

Grilled salmon in a Cabernet reduction

With French sea salt butter

Lemon and dill vinaigrette salmon

Seared halibut

Tomato fresca, red wine sauce

Golden raisin halibut

Pine nuts, Serrano ham, Calvados, orzo

Grilled flat iron steak

With wild mushroom ragu

Black peppercorn flat iron steak

Marinated flat iron steak in a black peppercorn demi-glace

Butternut squash ravioli

Sage and brown butter sauce

Chunky vegetable pot pie

Roasted squash, carrots, cauliflower, Brussels sprouts, beets, and turnips in a creamy white wine sauce, topped with a hot and house-made flaky biscuit

Polenta-stuffed red peppers

Aged white sharp cheddar cheese, corn, and rosemary polenta-stuffed red peppers, with grilled asparagus

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PLATED DINNER SELECTIONS



Please refer to your package on page 3 to determine your number of selections.

STARTERS

SOUPS

Minestrone soup

Northwest clam chowder

WAC Signature Dungeness Crab bisque

WAC house-made chicken noodle soup

SALADS

Baby spinach salad

Baby spinach leaves, herb focaccia crouton crisp,
Humboldt Fog chèvre cheese, and raspberry-olive oil emulsion

Arugula salad

Candied pecans, queso fresco, tangy citrus emulsion

Heirloom tomato stack

Mozzarella cheese and balsamic reduction

Roasted beet salad

With pears, blue cheese, and
caramelized shallot vinaigrette

ENTRÉES

Grilled chicken breast

Chèvre cream sauce, fig caponata, braised greens

Apple cider-glazed grilled chicken breast

With butternut squash purée

Mustard-seared salmon

With a stone-ground mustard cream sauce, leeks,
wild mushrooms, roasted asparagus, and Broccolini

Sea salt halibut

With cherry tomatoes, roasted fennel and
couscous salad, grilled asparagus,
and grilled lemon vinaigrette

Flank steak

With black peppercorn sauce,
Yukon Gold garlic-mashed potatoes,
and roasted butternut squash

Flat iron steak

With wild mushroom ragu,
roasted rosemary fingerling and red potatoes,
and seasonal vegetables

Filet mignon

Blue cheese crumbles, creamy risotto,
and seasonal vegetables
(add \$2 per person)

Butternut squash ravioli

Sage and brown butter sauce

Chunky vegetable pot pie

Roasted squash, carrots, cauliflower, Brussels sprouts,
beets, and turnips in a creamy white wine sauce,
topped with a hot and house-made flaky biscuit

Polenta-stuffed red peppers

Aged white sharp cheddar cheese, corn, and
rosemary polenta-stuffed red peppers,
with grilled asparagus

Vegetarian Niçoise salad

Caramelized pearl onion, roasted red and
fingerling rosemary potatoes, heirloom tomato slices,
topped with sautéed yellow squash, red peppers, and
kalamata-caper sauce with French green beans

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DESSERT



CAKES

FLAVORS

Vanilla

Chocolate

Carrot

Banana

Apple Spice

Lemon

Champagne

WAC Signature Neapolitan

White and chocolate cake layered with chocolate and vanilla Bavarian cream with raspberries

SWEET FILLINGS

Vanilla Bavarian cream

White chocolate mousse

White chocolate mousse with raspberries or strawberries

Chocolate buttercream

Chocolate Bavarian cream

Dark chocolate mousse

FRUIT FILLINGS

Lemon

Raspberry

Strawberry

Coconut

ICINGS

Vanilla buttercream

Chocolate buttercream

White chocolate buttercream

Cream cheese

Custom buttercream

Can be custom-made with any fruit flavors

CUPCAKES

FLAVORS

Vanilla

With vanilla or chocolate buttercream icing

Red velvet

With cream cheese icing

Chocolate decadence

With chocolate buttercream icing

Lemon

With raspberry buttercream icing

PB&J

Vanilla with raspberry filling and peanut butter buttercream

Banana cream

Vanilla cake with banana custard filling

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SWEETS & LATE-NIGHT SNACKS



SWEETS BARS

Afternoon Delight

Assortment of freshly baked cookies, bars, double-fudge-nut brownies, and mini cupcakes

At the Movies

Assortment of freshly baked cookies, malt balls, yogurt-covered pretzels, trail mix, Red Vines, dried fruit, Snickers, and M&M's

Sundae bar

Chocolate-dipped waffle cups, vanilla ice cream, hot fudge, hot caramel sauce, chocolate chips, crushed peanuts, strawberries, whipped cream, and colored sprinkles

Cheesecake bar

Assortment of New York-style with berry sauce, Heath bar, chocolate marbled, and mango

LATE-NIGHT SNACKS

Classic slider

33 1/3 miniature beef burger on Macrina Bakery potato slider bun, with aged cheddar, Roma tomato, Bermuda onion

Smoked turkey BLT

Boar's Head smoked turkey breast, with Daily's applewood bacon, tomato aioli, on Macrina Bakery potato roll

Mini pulled pork sandwich

Tender Fraser Valley pork, caramel-honey barbecue sauce, carrot and cabbage slaw, with apple cider vinaigrette

Veggie slider

Grilled portobello mushrooms, red pepper and zucchini, with baked Brie and fresh basil aioli

Sweet potato fries

With curry ketchup

Dungeness crab cake sliders

With coleslaw

Mini corndogs

With ketchup and mustard

Tortilla chips

With salsa, sour cream and guacamole

Chili con queso quesadilla "trumpet"

Pan-seared sweet and hot chilies with roasted corn, Monterey Jack cheese, rice and black beans

Buffalo chicken tortilla crisp

Chicken in spicy cheddar cheese sauce, baked flour tortilla, topped with Monterey Jack cheese

Moroccan "hot dog"

Lamb merguez sausage, sofrito "ketchup" mini spiced bun

Vegetable egg roll

A blend of Chinese vegetables and Asian seasonings

Pork pot sticker

A blend of pork, scallions, roasted garlic, and ginger in a gyoza skin

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BEVERAGES



HOUSE WINE

WAC partnership-label Chardonnay

By Gordon Estate Vineyards

WAC partnership-label Cabernet Sauvignon

By Gordon Estate Vineyards

WAC partnership-label Syrah

By Gordon Estate Vineyards

WAC partnership-label Merlot

By Gordon Estate Vineyards

WAC partnership-label Pinot Noir

By Lange Estate Vineyards

WAC partnership-label Pinot Gris

By Bunnell RiverAerie

White Zinfandel

By Beringer Vineyards

Domaine Ste. Michelle Sparkling Wine

BEER

Domestic

Budweiser, Bud Light, Coors,
Coors Light, Michelob Ultra

Microbrew

Rotating selection of
Pacific Northwest craft beers

Imported

Amstel Light, Heineken, Corona

SPIRITS

House

Fris Vodka, Bacardi Light Rum, Gordon's Gin,
Jim Beam Bourbon, MacNaughton's Canadian Blend,
Dewar's Scotch, Sauza Gold Tequila

Premium

Absolut Vodka, Bacardi Gold Rum, Tanqueray Gin,
Jack Daniel's Black Bourbon, Seagram's V.O. Blend,
J&B Scotch, Cuervo Gold Tequila

Top-Shelf

Ketel One Vodka, Captain Morgan Spiced Rum,
Tanqueray 10 Gin, Maker's Mark Bourbon, Crown Royal Blend,
Johnny Walker Red Scotch, Patron Silver Tequila

NON-ALCOHOLIC

Bottled Soft Drinks

Coke, Diet Coke, Sprite,
Assorted Glacéau Vitaminwaters,
WAC bottled spring water

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HOSTED & CASH BEVERAGES

First price listed, hosted

Second price listed, no-host/cash

BEER

Domestic

Budweiser, Bud Light, Coors,
Coors Light, Michelob Ultra

\$6.50 per bottle

\$8.25 per bottle

Microbrew

Rotating selection of
Pacific Northwest craft beers

\$6.50 per bottle

\$8.25 per bottle

Imported

Amstel Light, Heineken, Corona

\$6.75 per bottle

\$8.50 per bottle

NON-ALCOHOLIC

Bottled Soft Drinks

Coke, Diet Coke, Sprite,
Assorted Glacéau Vitaminwaters,
WAC bottled spring water

\$4.25 per bottle

\$5 per bottle

Punch

Cranberry juice and 7-Up with sliced oranges
Fresh-squeezed lemonade with sliced lemons and limes
Approximately 25 servings per gallon.

\$24 per gallon

SPIRITS

House

Fris Vodka, Bacardi Light Rum, Gordon's Gin,
Jim Beam Bourbon, MacNaughton's Canadian Blend,
Dewar's Scotch, Sauza Gold Tequila

\$8 per cocktail/\$9.50 per martini or Manhattan

\$8.75 per cocktail/\$10.25 per martini or Manhattan

Premium

Absolut Vodka, Bacardi Gold Rum, Tanqueray Gin,
Jack Daniel's Black Bourbon, Seagram's V.O. Blend,
J&B Scotch, Cuervo Gold Tequila

\$9 per cocktail/\$10.50 per martini or Manhattan

\$9.75 per cocktail/\$11.25 per martini or Manhattan

Top-Shelf

Ketel One Vodka, Captain Morgan Spiced Rum,
Tanqueray 10 Gin, Maker's Mark Bourbon, Crown Royal Blend,
Johnny Walker Red Scotch, Patron Silver Tequila

\$10 per cocktail/\$11.50 per martini or Manhattan

\$10.75 per cocktail/\$12.25 per martini or Manhattan

Liqueurs/Cordials

Amaretto Di Saronno, Bailey's Irish Cream,
Courvoisier VSOP, Grand Marnier, Kahlua

\$12 per cocktail

\$12.75 per cocktail

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