

AFFORDABLE * CUSTOMIZABLE WEDDING * CATERING & WEDDING PROFESSIONALS * BASIL'S KITCHEN CATERING * FREE CONSULTATION * EMBASSY SUITES PERFECT VENUE & UNFORGETTABLE * RELAX & ENJOY *

Wedding Packages Include:

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

*Butler passed Hors D' oeuvres Choice of 3 ** 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*depending on time*

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 fraîche

Roasted Parmesan Potatoes

Wild Mushroom Risotto

ENTREES

Choice of Two \$65 ~ Choice of Three \$70

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 or Chilean Sea Bass**

pan roasted, fresh herbs & topped with raspberry demi glaze

*depending on season for freshest product

"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 fraîche

Roasted Parmesan Potatoes

Wild Mushroom Risotto

ENTREES

Choice of Two \$60 ~ Choice of Three \$65

Smoked Chicken Ravioli

parmesan cheese and wild mushroom sauce

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