

# Weddings

**SEMAHIMOO**  
RESORT • GOLF • SPA



# Unforgettable Weddings

Unparalleled service and AAA Four-Diamond accommodations create the foundation for an unforgettable Wedding, blended with an 1,100-acre seaside wildlife preserve and world-class cuisine; we've painted the perfect backdrop for your Special Day. With 198 guest rooms, four breathtaking outdoor settings and elegant indoor venue options, Semiahmoo Resort Spa & Golf is one of Washington's finest resorts hosting weddings of unequalled quality.



**Best Northwest  
Destination Wedding Site  
A W A R D**



## Wedding Date Reservations & Booking Fees

In order to reserve your wedding date, we require a non-refundable booking fee equal to 25% of your food and beverage minimum and facility fee with your signed contract. Your booking fee will be applied to your final bill.

## Guest Rooms

We offer a special discounted "wedding rate" for our guest rooms. Wedding guests may reserve rooms at the special rate via our toll free reservation number up until 30 days prior to the event. All guest rooms are based on availability.

## Menus

Enclosed for your consideration are Semiahmoo Resort's Wedding Menus. Alternatively, our Chef will be happy to create a custom menu especially for your event. We take great pride in offering local and seasonal menu items for our wedding guests. The food, beverage and miscellaneous prices quoted are subject to a 20% service charge and applicable Washington State sales tax. With the exception of wedding cakes, food and beverage for your function must be provided by Semiahmoo Resort.

## Food & Beverage Minimums & Facility Fee

The Facility Fee includes your Ceremony and Reception venues. All evening receptions have a midnight curfew. Day receptions must end by 3 pm. The food and beverage minimum applies to your event catering only. We provide many creative menu options that our wedding specialist can discuss with you.

Food & Beverage Minimum Per Person - Per Venue	Minimum to Maximum # of Guests	Reception Facility Fee includes Ceremony Location
<b>Tent Pavilion</b> \$55 \$75 Saturday	100 – 280	\$1,100 (5 pm - Midnight) \$1,300 (5 pm - Midnight)
<b>Loomis Trail Mansion</b> \$55 \$75 Saturday	60 – 180	\$1,100 (5 pm - Midnight) \$1,500 (5 pm - Midnight)
<b>Pierside Room</b> Evening \$75 Day \$40	60 – 100	\$1,300 (5 pm - Midnight) \$1,000 (10 am - 3 pm)
<b>Victoria Room</b> Evening \$55 Day \$40	25 – 60	\$800 (5 pm - Midnight) \$600 (10 am - 3 pm)

## Parking & Valet Service

We offer complimentary parking for all wedding guests. In addition, valet service is available for an additional fee.

## *On-Site Wedding Specialist & Complimentary Planning Visit*

Our in-house wedding specialist is available to manage many of your event's details and work closely with you to ensure your perfect wedding. Semiahmoo Resort offers a complimentary wedding planning visit as well. You and a guest are invited to indulge in a day of preparation to include; schedule of events, vendor coordination, venue layout and decor design planning and guaranteed fun and pampering. We will make your wedding a day to remember.

## *Ceremonies*

Whatever you envision, make it a reality at one of Semiahmoo Resort's picturesque venues. From the waterfront Seaview Terrace and Lawn overlooking a vast seascape, to the grand staircase at Loomis Trail Mansion, romantic Loomis Garden Plaza and the unique Pierside Dock, we offer an array of breathtaking indoor and outdoor ceremony settings. **Your ceremony venue and setup is complimentary with the booking of your reception.**

## *Receptions*

The seaside Pavillion Tent, as well as the Loomis Trail Mansion provide lovely settings for celebratory wedding receptions. Our Pierside and Victoria rooms, both with scenic views of the bay are perfect for more intimate, Northwest-style receptions. Facility fees vary on location. Setup for your event includes tables with standard white linen, banquet chairs, white china, flatware, glassware, cake table, gift table, guest book table, wedding bar setup and parquet dance floor.

## *Ceremony & Reception Enhancements*

Chair covers, ties and linens in a variety of specialty fabrics are available for an additional fee, as well as Chiavari chairs, white or natural wood folding chairs and an elegant crystal chandelier decorates the Pavilion Tent ceiling. All linen and specialty chairs must be provided through Semiahmoo Resort. We are willing to hang decor and specialty lighting upon request. An additional labor fee will apply.

## *Keep the Party Going*

We offer special menus and intimate venues for rehearsal dinners, beach-side bonfires, bridal luncheons, farewell brunches, pool parties and many other special celebrations. Speak with Semiahmoo's wedding specialist about our fun suggestions and how we can accommodate your pre and post-wedding events.

## *Audio-Visual Equipment & Music*

We welcome all music, but in consideration of other guests we ask that all music and activities end at midnight. To better accommodate your needs, audio-visual packages are available. Please ask our wedding specialist for the package listing.



## *Hot Hors D' Oeuvres*

### **SEA SALT ROASTED BABY HEIRLOOM POTATO**

Caramelized Shallot Fondue, Gruyere & Sage Pesto

### **CHICKEN JAMBONETTE**

Ginger-Chili Glaze & Coriander Cream

### **WILD MUSHROOM STRUDEL**

Mushroom Duxelles, Golden Beet Chutney & Crème Fraiche

### **PRIME RIB SLIDER**

Shaved Prime Rib, White Cheddar, Horseradish Aioli & Fresh Baked Bun

### **PETITE FILET MIGNON BROCHETTE**

Bacon-Wrapped Beef Tenderloin Tips & Béarnaise Dipping Sauce

### **GRILLED JUMBO PRAWN**

Coconut-Curry Marinade, Basil-Sweet Chili Sauce & Black Sesame

### **DUNGENESS CRAB CROQUETTE**

Grapefruit Confit & Miso Aioli

## *Cold Hors D' Oeuvres*

### **ASPARAGUS BUNDLE**

Prosciutto, Parmesan Shavings & Balsamic Glaze

### **SMOKED SALMON ENDIVE BITE**

Endive Petals, Boursin Mousse, Salmon Lox & Red Onion Relish

### **CANAPÉ OF SEA SALT ROASTED PEAR**

Rogue Blue Cheese Mousse, Walnut Icebox Cracker & Port Wine Gelée

### **BRUSCHETTA CAPRESE**

Basil-Mozzarella Roulade, Tomatoes Confit, Tapenade & Extra Virgin Olive Oil

### **WALDORF CANAPÉ**

Poached Breast of Chicken, Green Apple, Candied Walnut Butter & Pickled Grape

### **LOCAL OYSTERS ON THE HALF SHELL**

Mignonette, Habanero Salsa & Lemon Sorbet

### **SALT ROASTED BEEF Tournedos**

Beef Tenderloin Medallions, Blue Cheese Mousse, Pickled Red Onions & Herb Crostini

### **DUNGENESS CRAB SPRING ROLL**

Fresh Dungeness Crab, Avocado, Vegetable Julienne, Fresh Basil & Mango-Chili Sauce

### **FRESH JUMBO PRAWN**

Citron Cocktail, Chipotle Tartar & Fresh Lemon

### **CALIFORNIA ROLL**

Fresh Dungeness Crab, Avocado, Sushi Rice, Vegetable Julienne, Wasabi & Pickled Ginger

Consuming raw or under cooked meats, eggs or fish may increase your risk of food borne illness.

## *Sweet Selections*

**CHOCOLATE DIPPED STRAWBERRIES**

**CHOCOLATE TRUFFLES**

**CHOCOLATE MACAROONS**

**LEMON-BERRY TARTLETS**

**CHOCOLATE MOUSSE TARTLETS**

**CUP CAKES**

## *Reception: Enhancements* Serves 25 -30

### **FRESH FRUIT DISPLAY**

Sliced Melons, Pineapple, Grapes, Fresh Berries & Mascarpone-Honey-Cardamom Dip

### **MARKET VEGETABLE DISPLAY**

Crisp Fresh Cut Vegetables, Hummus, Buttermilk Ranch, Gourmet Crackers & Flatbreads

### **CHEESE BOARD**

Local & Imported Cheese, Fresh Fruit, Nuts, Gourmet Crackers & Flatbreads

### **GRILLED VEGETABLE & CHARCUTERIE BOARD**

Grilled Marinated Vegetables, Artisan Charcuterie, Romesco Sauce & Gourmet Crackers

### **PASTRY-WRAPPED BAKED BRIE**

Brandied Berries, Grapes, Gourmet Crackers & Flatbreads

### **SUSHI DISPLAY**

Spicy Tuna Rolls, California Rolls, Smoked Salmon Rolls, Wasabi, Pickled Ginger & Soy

### **ICED SEAFOOD DISPLAY**

Local Oysters on the Half Shell, Dungeness Crab Legs, Jumbo Prawns, Mignonette, Citron Cocktail & Lemon

## *Reception: Chef-Attended Stations* Serves 25 -30

### **PRIME RIB OF BEEF**

Horseradish Cream, Rosemary Au Jus, Stoneground Mustard & Fresh Rolls

### **WHOLE ROASTED TENDERLOIN**

Horseradish Cream, Black Truffle Demi, Stoneground Mustard & Fresh Rolls

### **PASTA**

Chicken, Rock Shrimp, Andouille Sausage, Artichoke Hearts, Roasted Garlic, Olives, Spinach, Cherry Tomatoes, Fresh Herbs, Spicy Pomodoro, Creamy Alfredo, Basil Pesto, Parmesan, Fusili Pasta & Penne Pasta

### **SUSHI**

Spicy Tuna Rolls, California Rolls, Smoked Salmon Rolls, Wasabi & Pickled Ginger

### **OYSTER BAR**

Selection of Three Seasonal Oysters, Mignonette, Cocktail, Lemon & Tabasco

Consuming raw or under cooked meats, eggs or fish may increase your risk of food borne illness.

## *Semiahmoo Cakes*

Our basic sheet cakes are available in the cake flavors and fillings listed below. These cakes are intended as side cakes and will not be displayed. All basic cakes will have one layer of filling between two layers of cake finished with tasty butter cream icing and are not decorated. Please choose a single cake flavor and single filling.

### **BASIC CAKE PRICING**

\$175.00 Half Sheet Cake - serves 35-50 guests

\$325.00 Full Sheet Cake - serves 75-95 guests

### **CAKE FLAVORS**

Chocolate, Classic White, Red Velvet, Carrot

### **CAKE FILLINGS**

Fresh Strawberries and Cream, Lemon Curd, Chocolate Mousse, Vanilla Custard, Cream Cheese

### **MULTIPLE FLAVORS**

The basic cake and filling is considered 'one' flavor. Every flavor added is an additional \$1.00 per person added to the basic cake price.

## *Finishing Touches*

Provide these luscious touches with your wedding cake service

**Fresh Strawberries Dipped in Chocolate** \$36.00 per dozen

**Truffles** \$36.00 per dozen



Clinton James Photography



Clinton James Photography

# *Plated Dinners*

All prices are subject to change.

The exact number of each dinner entrée will be due three working days prior to your event. The higher price of the two entrees will be charged. Place cards must be supplied by each group to denote menu choices.

Complimentary Starbucks Coffee, Decaf & Tazo Teas.

## **STARTERS**

### **DUNGENESS CRAB BISQUE**

Dungeness Crab Salad, French Brie Croustade & Fresh Herbs

### **ROASTED BUTTERNUT SQUASH BISQUE**

Smoked Paprika Oil, Crème Fraiche & Chorizo

### **BEEF SHORT RIB EN CROUTE**

Fillo Pastry, Mushrooms Duxelles, Chèvre & Merlot Glaze

### **JUMBO SEA SCALLOP**

Saffron Risotto, Pepper Bacon Lardons & Portabella Flakes

### **MARINATED VEGETABLE PACKAGE**

Zucchini Box, Chèvre, Tomatoes Confit & Black Olive Oil

### **DUNGENESS CRAB TIMBALE**

Orange-Jalapeno Emulsion, Summer Melon Relish & Parmesan Crisp

### **SEARED AHI TUNA**

Avocado, Coriander-Jalapeno Chili Emulsion & Red Curry Broth

### **SEARED CARPACCIO OF BEEF**

Black Pepper Encrusted Beef Tenderloin, Fried Capers, Parmesan, Micro Greens & Extra Virgin Olive Oil

## **SALADS**

### **GREEN SALAD**

Crisp Garden Greens, Shredded Carrot, Tomatoes, Cucumber, Sprouts, Garlic Croutons & Balsamic Vinaigrette

### **THE CAESAR**

Crisp Romaine Lettuce, Tomato Petals, Kalamata Olives, Parmesan Curls, Garlic Croutons & Caesar Vinaigrette

### **SMOKED SALMON**

Marinated Artichoke, Grape Tomato, Fried Capers, Crisp Romaine, Torn Croutons, Shaved Parmesan Cheese & Caesar Vinaigrette

### **THE CITRUS**

Baby Greens, Orange Segments, Blueberries, Feta Cheese, Red Onion & Lemon Vinaigrette

### **RUBY PEAR**

Baby Greens, Port Poached Pear, Blue Cheese, Grapes, Toasted Hazelnuts, Carrot, Cucumber & Raspberry-Zinfandel Vinaigrette

### **ARUGULA**

Prosciutto, Tomatoes, Lemon, Sea Salt, Grilled Asparagus & Parmesan Curls

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## **INTERMEZZO (Complimentary)**

**STRAWBERRY-CHAMPAGNE SORBET**

**LEMON-BLACKBERRY SORBET**

**BLACKBERRY-ZINFANDEL SORBET**

**HUCKLEBERRY-LIME SORBET**

**GREEN APPLE SORBET**

**ENTRÉES** A maximum of two (2) different entrees may be selected for your event.

### **KING SALMON**

Saffron Risotto, Chorizo-Mussel Broth, Pea Vines & Lemon Aioli

### **ALASKAN HALIBUT**

Cinnamon-White Pepper Sweet Potatoes, Apple-Hazelnut Relish & Cherry Buerre Blanc

### **DOUBLE CHOP OF DOMESTIC LAMB**

Dijon Jus, Parsnip Purée, Baby Vegetables & Gremoulata

### **FILET MIGNON**

Bacon-Wrapped Beef Tenderloin, Lyonnaise Fingerling Potatoes, Baby Vegetables & Sauce Bordelaise

### **BRAISED BEEF SHORT RIBS**

12 Hour Braised Short Rib, Horseradish Potato Fondue, Baby Vegetables & Demi Glace

### **STRIPLOIN OF BEEF**

Grilled NY Steak, Rogue Blue Cheese, Lyonnaise Fingerling Potatoes, Roma Tomato & Demi Glace

### **PORCINI MUSHROOM CRUSTED CHICKEN**

Shiitake Relish, Baby Vegetables & Truffled Yukon Gold Potato Purée

### **LEMONGRASS-GINGER BRINE DUCK**

Forbidden Rice, Baby Bok Choy, Golden Raisin Chutney & Port Wine Glaze

### **GRILLED SUMMER SQUASH RICOTTA GNOCCHI**

Tomato-Thyme Jus, Parmesan Curls & Toasted Pinenuts

## **DESSERTS**

### **MASCARPONE CHEESECAKE**

Strawberry-Rhubarb Compote

### **CARDINAL GATEAU**

Chocolate Genoise, Raspberry Mousse, Ganache Glaze

### **ORANGE CHIFFON CAKE**

Grand Marnier Butter Cream, Candied Oranges, Vanilla Bean Chiffon

### **APPLE GALLETTE**

Granny Smith Apples, Calvados Cream, Pâte Brisée

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Michèle M. Waite Photography



Clinton James Photography

# *Buffets*

## *The Half Moon Bay*

### **SALADS & DISPLAYS**

#### **MARKET VEGETABLE DISPLAY**

Crisp Fresh Cut Vegetables, Hummus, Buttermilk Ranch, Gourmet Crackers & Flatbreads

#### **GREEN SALAD**

Crisp Garden Greens, Shredded Carrot, Tomatoes, Cucumber, Sprouts, Garlic Croutons & Balsamic Vinaigrette

#### **THE CAESAR**

Crisp Romaine Lettuce, Tomato Petals, Kalamata Olives, Parmesan Curls, Garlic Croutons & Caesar Vinaigrette

### **ENTRÉES - SELECT TWO**

#### **ROASTED BREAST OF CHICKEN**

Brie Gratinée, Baby Spinach, Caramelized Onion & Sherry Cream

#### **GRILLED TRI-TIP OF BEEF**

Sweet Corn-Pancetta Relish, Red Pepper Coulis & Grilled Green Onions

#### **KING SALMON**

Plank Roasted & Preserved Lemon-Herb Butter

### **ACCOUTREMENTS**

#### **FRESH BAKED ROLLS**

Garlic-Herb Olive Oil

#### **STEAMED SEASONAL VEGETABLES**

Rosemary Sea Salt, Extra Virgin Olive Oil & Peppercorn Mélange

#### **WHIPPED YUKON GOLD POTATOES**

Butter, Garlic, Cream, Sea Salt & Fresh-Ground Pepper

#### **COMPLIMENTARY STARBUCKS COFFEE, DECAF & TAZO TEAS**

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# *Buffets, continued*

## *The Chinook*

### **SALADS & DISPLAYS**

#### **WATERMELON**

Red Onion, Cucumber, Feta Cheese, Toasted Pinenuts, Extra Virgin Olive Oil, Red Wine Vinegar & Cracked Black Pepper

#### **MARINATED SUMMER VEGETABLES**

Button Mushrooms, Zucchini Ribbons, Grape Tomatoes, Sweet Red Onions, Red Peppers, Haricot Vert, Chèvre & Aged Balsamic

#### **THE CAESAR**

Crisp Romaine Lettuce, Tomato Petals, Kalamata Olives, Parmesan Curls, Garlic Croutons & Caesar Vinaigrette

#### **CITRUS SALAD**

Naval Oranges, Blueberries, Feta Cheese, Toasted Walnuts, Seasonal Baby Greens, Belgian Endive & Lemon Vinaigrette

### **ENTRÉES**

#### **WILD MUSHROOM CHICKEN**

Porcini Mushroom Crust, Mushroom Relish, Wilted Spinach & Sundried Tomato Beurre Blanc

#### **PRIME RIB OF NATURALLY RAISED BEEF**

Dijon-Horseradish Rub, Merlot Jus & Grilled Onion Ramps

#### **CEDAR PLANK KING SALMON**

Potlach Seasoning, Sauce Rouille & Lemon-Scallion-Fried Caper Aioli

### **ACCOUTREMENTS**

#### **FRESH BAKED ROLLS**

Garlic-Herb Olive Oil

#### **STEAMED SEASONAL VEGETABLES**

Rosemary Sea Salt, Extra Virgin Olive Oil & Peppercorn Mélange

#### **WHIPPED YUKON GOLD POTATOES**

Butter, Garlic, Cream, Sea Salt & Fresh-Ground Pepper

#### **COMPLIMENTARY STARBUCKS COFFEE, DECAF & TAZO TEAS**

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# *Buffets, continued*

## *The Great Heron*

### **SALADS & DISPLAYS**

#### **CAPRESE**

Heirloom Tomatoes, Fresh Mozzarella, Red Onion, Basil, Cucumber, Cracked Black Pepper Extra Virgin Olive Oil, Cracked Pepper & Sea Salt

#### **TUXEDO ORZO**

Black & White Orzo, Sundried Tomatoes, Feta Cheese, Artichoke Hearts & Fresh Herbs

#### **THE SMOKED SALMON CAESAR**

Crisp Romaine Lettuce, Tomato Petals, Kalamata Olives, Parmesan Curls, Garlic Croutons, Smoked Pacific Salmon & Caesar Vinaigrette

#### **CHINESE CHICKEN SALAD**

Cabbage, Roasted Chicken, Toasted Almonds, Mandarin Oranges, Won Ton Strips & Sesame Ginger Vinaigrette

#### **PEAR & GORGONZOLA**

Baby Greens, Pear, Gorgonzola Cheese, Candied Pecans, Endive & Honey and Port Wine Vinaigrette

### **ENTRÉES**

#### **FILET OF NATURALLY RAISED BEEF TENDERLOIN**

Fingerling Lyonnaise Potatoes, Grilled Asparagus & Wild Mushroom-Red Wine Demi

#### **DUNGENESS CRAB STUFFED BREAST OF CHICKEN**

Caramelized Onion-Escarole Risotto & Preserved Lemon Beurre Blanc

#### **ALASKAN HALIBUT BOUILLABAISSE**

Tomato Saffron Broth, Clams & Mussels

### **ACCOUTREMENTS**

#### **FRESH BAKED ROLLS**

Garlic-Herb Olive Oil

#### **STEAMED SEASONAL VEGETABLES**

Rosemary Sea Salt, Extra Virgin Olive Oil & Peppercorn Mélange

#### **WHIPPED YUKON GOLD POTATOES**

Butter, Garlic, Cream, Sea Salt & Fresh-Ground Pepper

#### **COMPLIMENTARY STARBUCKS COFFEE, DECAF & TAZO TEAS**

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# *Late-Night Snack Menu*

## **PRIME RIB SLIDERS**

## **MINI CHEESE BURGERS**

## **MINI SALMON BURGERS**

## **MINI VEGGIE BURGERS**

## **MINI HOT DOGS**

### **HOT DOG & BURGER CONDIMENTS**

Ketchup, Mustard, Mayonnaise, Relish, Salt & Pepper

## **MINI CHEESE PIZZAS**

## **MINI BURRITOS**

Potato, Egg & Cheese

Potato, Egg, Cheese & Chorizo

### **BURRITO CONDIMENTS**

Salsa, Guacamole & Sour Cream

## **CRUDITES**

## **CHEESE PLATES**

Selection of three Artisanal Cheeses, Grapes, Nuts & Crackers

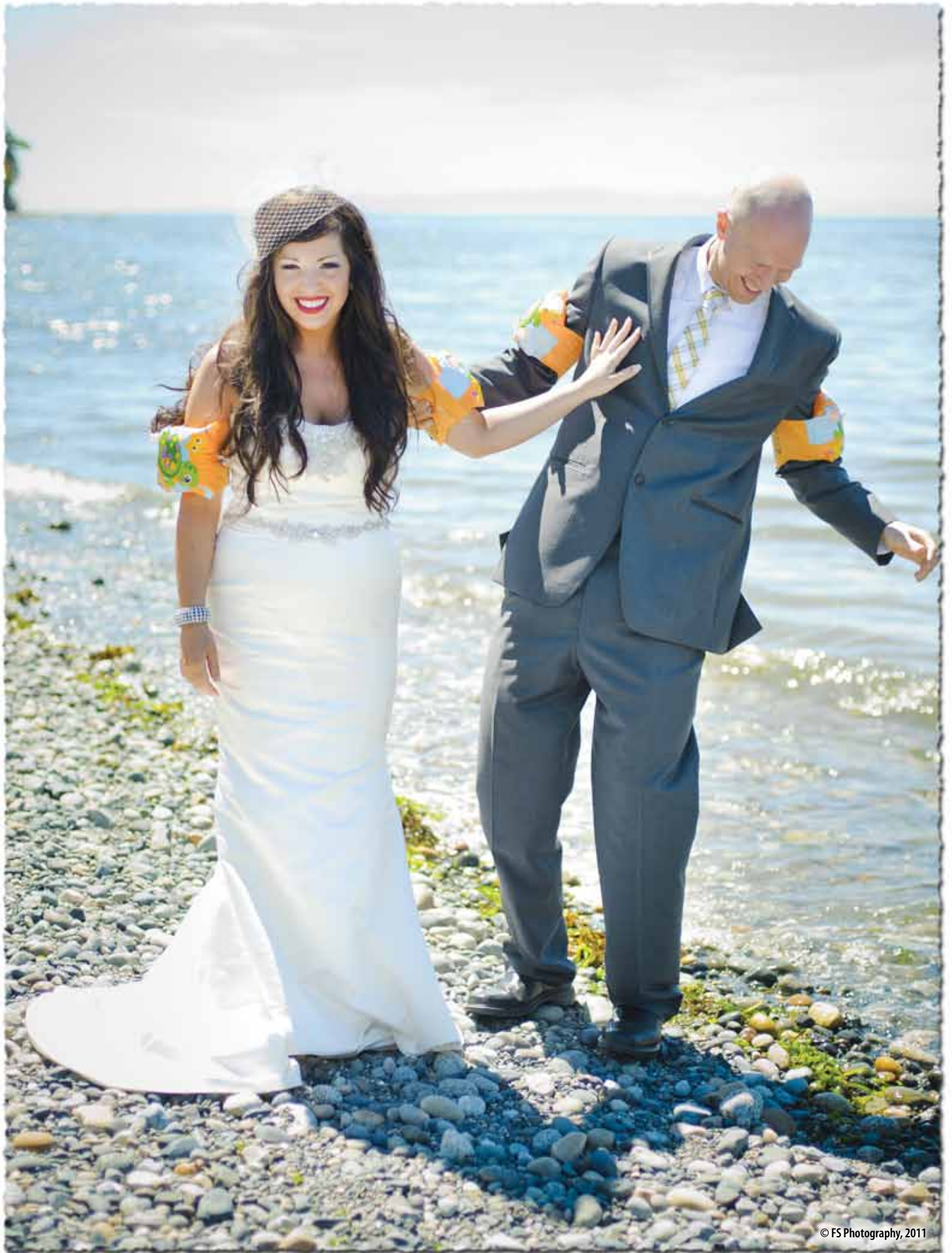
## **POTATO CHIPS**

## **POPCORN**

## **COOKIES**

## **BONFIRE S'MORES KIT**

Marshmallows, Chocolate & Graham Crackers



# *Rehearsal Dinners*

ALL INCLUDE COMPLIMENTARY STARBUCKS COFFEE, DECAF & TAZO TEAS

## *Mediterranean Buffet*

Antipasti, Greek Salad, Sicilian Pasta Salad, Herbed Focaccia Bread, Chicken Florentine, Italian Sausage with Peppers and Onions, Meatballs, Penne Pomodoro, Creamy Pesto Pasta, Tiramisu

## *South of the Border Buffet*

Fresh Corn Tortilla Chips, Pico de Gallo, Salsa Verde, Guacamole, Sour Cream, Black Bean-Roasted Corn Salad, Apple-Jicama Salad, Drunken Pintos, Poblano Rice, Oaxacan Chicken, Grilled Chipotle Beef, Roasted Vegetable Enchiladas, Warm Flour & Corn Tortillas, Macaroons

## *The Western Cook Out*

Ranch House Salad, Coleslaw, Habanero Red Bean Chili, Baby Back Ribs, Mesquite Tri-Tip of Beef, Potlach Local Salmon, Twice Baked Baby Red Potato, Corn on the Cob, Fresh Berry Shortcake

## *Night on the San Juan Coast*

Local Cheese Board, Market Vegetables, Clam Chowder, Caesar Salad, Horseradish Encrusted Prime Rib of Beef, Paella, Cedar Plank Local Salmon, Creamy Yukon Gold Potatoes, House Rolls, Raspberry-White Chocolate Bread Pudding

# *Bon Voyage Brunches*

## **CONTINENTAL**

### **FRESH FRUIT DISPLAY**

Sliced Melons, Pineapple, Grapes & Fresh Berries

### **FROM THE BAKERY**

Breakfast Pastries, Muffins, Butter, Honey & Fruit Preserves

### **BEVERAGES**

Regular & Decaf Starbucks Coffee, Orange Juice, Apple Juice, Tazo Teas, Milk & Cream

## **CHUCKANUT**

### **FRESH FRUIT DISPLAY**

Sliced Melons, Pineapple, Grapes & Fresh Berries

### **HOT BREAKFAST**

Scrambled Farm Fresh Eggs & Cottage Potatoes

### **FROM THE BAKERY**

Breakfast Pastries, Muffins, Butter, Honey & Fruit Preserves

### **BEVERAGES**

Regular & Decaf Starbucks Coffee, Orange Juice, Apple Juice, Tazo Teas, Milk & Cream

## **MOUNT BAKER BREAKFAST**

### **FRESH FRUIT DISPLAY**

Sliced Melons, Pineapple, Grapes & Fresh Berries

### **HOT BREAKFAST**

Scrambled Farm Fresh Eggs, Bacon, Sausage & Cottage Potatoes

### **FROM THE BAKERY**

Breakfast Pastries, Cinnamon Rolls, Muffins, Butter, Honey & Fruit Preserves

### **BEVERAGES**

Regular & Decaf Starbucks Coffee, Orange Juice, Apple Juice, Tazo Teas, Milk & Cream



Jkoe Photography



The Snapsisters

# *Day-of Luncheons*

## **BRIDAL**

### **FRESH FRUIT**

Sliced Melons, Pineapple, Grapes, Fresh Berries

### **CRUDITÉS**

Crisp Fresh Cut Seasonal Vegetables, Buttermilk Ranch, Gourmet Crackers & Flatbreads

### **FINGER SANDWICHES**

Cucumber & Dill Cream Cheese, Smoked Ham and Tilamook Cheddar, Turkey and Cranberry

### **COOKIES**

Chocolate Chip, White Chocolate & Oatmeal

### **BEVERAGES**

Assorted Bottled Water & Sodas

## **GROOMS**

### **CHIPS & DIP**

Potato Chips, Onion Dip & Ranch Dip

### **MEAT & CHEESE DISPLAY**

Sliced Cheese, Salami & Gourmet Crackers

### **HOAGIE SANDWICHES**

Roast Beef, Club & Italian

### **COOKIES**

Chocolate Chip, White Chocolate & Oatmeal

### **BEVERAGES**

Assorted Bottled Water & Sodas

# *Bar Selections*

**Bartender required with a cocktail bar (hard liquor) service. Bartender charge is complimentary with a hosted bar; \$25.00 per hour with a cash bar and two hour minimum.**

## **PREMIUM BRANDS**

Hosted Bar

Beefeater, Smirnoff, Dewars Scotch, Jose Cuervo Tequila, Black Velvet Blend, Bacardi Silver Rum, Jim Beam Bourbon, Kahlua, Bailey's Irish Cream

## **EXECUTIVE BRANDS**

Hosted Bar

Jack Daniels Bourbon, J&B Scotch, Mt. Gay Gold Rum, Absolut Vodka, Bombay Sapphire Gin, Canadian Club Blend, Jose Cuervo 1800, Kahlua, Bailey's Irish Cream

## **CORDIALS**

Hosted Bar

Frangelico, Sambuca Romana, Amaretto Di Saronno, Grand Marnier, Drambuie, Kahlua, Bailey's Irish Cream

## **MISCELLANEOUS BEVERAGE SELECTIONS**

Domestic Beer

Imports or Micro-Brewed Beer

House Chardonnay

House Cabernet

House Merlot

Soft Drinks

Assorted Bottled Juices

Mineral Water

Fruit Punch

Lemonade

Ice Tea

Beverages for your event are charged on consumption. Hosted bars for less than 20 people incur a bartender fee of \$25.00 per hour with a two-hour bartender minimum. Please ask your coordinator for cash bar pricing. The sale and service of alcoholic beverages is regulated by the Washington State Liquor Control Board and as a licensee, the Hotel will not serve alcohol to minors at any time. All guests will be required to furnish proper identification upon request. **The Hotel Management reserves the right to discontinue liquor service at its discretion.**

# *Semiahmoo Wine Menu*

## **SPARKLING WINE & CHAMPAGNE**

### **PERRIER JOUET GRAND BRUT, EPERNAY, FRANCE**

Fresh & lively with spiraling bubbles, delicate bouquet and subtle complex flavors.

### **IRON HORSE BLANC DE BLANC, SONOMA, CALIFORNIA**

Crisp flavors of apple & citrus fruits.

### **FRANCIS COPPOLA "SOPHIA" BLANC DE BLANC, CALIFORNIA**

The crisp flavors of apples & pears are made brighter by a hint of citrus & honeysuckle.

### **IL, PROSECCO, ITALY**

Light, dry, fruity sparkling wine from Mionetto.

### **DOMAINE STE. MICHELLE, BRUT, COLUMBIA VALLEY, WASHINGTON**

Crisp & jazzy wine delivers delicate apple & citrus characteristics with a fresh, light toasty finish.

### **HOUSE SPARKLING, J. ROGET BRUT, CALIFORNIA**

Medium-dry with crisp, fruit flavors with aromas of apple & pear.

## **CHARDONNAY**

### **J. LOHR, "ARROYO VISTA," CALIFORNIA**

Very oaky with aromas of pear, lime custard, peach pie & white flowers with complex bouquet of honey graham & vanilla.

### **KENDALL JACKSON "VINTNER'S RESERVE," CALIFORNIA**

Tropical flavors such as mango & pineapple dance with aromas of peach, apple & pear.

### **CHATEAU ST. JEAN, SONOMA, CALIFORNIA**

Bright aromas of lemon cream, mango & notes of toasted hazelnuts.

### **CHATEAU STE. MICHELLE, COLUMBIA VALLEY, WASHINGTON**

A fresh, soft style of Chardonnay with bright, sweet citrus fruit character and subtle spice & oak nuances.

### **KENWOOD "YULUPA," CALIFORNIA**

Bright aromas of juicy Bartlett pear & a subtle floral note give way to flavors of quince & vanilla.

### **14 HANDS, PATERSON, WASHINGTON**

Aromas of freshly sliced apples & pears with a subtle floral lift.

### **HOUSE CHARDONNAY**

## **WHITE VARIETALS**

### **FERRARI-CARANO, FUME BLANC, ALEXANDER VALLEY, CALIFORNIA**

Zesty flavors and aromas of grapefruit, citrus & honeydew mingle with a subtle grassy note and a lingering finish of mango & guava.

### **CHATEAU STE. MICHELLE, RIESLING, COLUMBIA VALLEY, WASHINGTON**

This wine delivers sweet lime & peach character with subtle mineral notes.

### **MONTINORE, PINOT GRIS, WILLAMETTE VALLEY, OREGON**

Flavors of ripe pear, yellow apple & quince with accents of hazelnut, lanolin, fresh herbs & mint.

### **COLUMBIA CREST, SAUVIGNON BLANC, COLUMBIA VALLEY, WASHINGTON**

Juicy flavors of melon, gooseberry & kiwi end with a lengthy, bright citrus-like finish.

## **CABERNET SAUVIGNON**

### **BERINGER "KNIGHTS VALLEY," CALIFORNIA**

Bright cherry fruit & sweet vanilla with hints of oak.

### **BEAULIEAU VINEYARDS, COASTAL, CALIFORNIA**

Black cherry, mint & black pepper flavors with moderate tannins and a nice dusty finish.

### **CHATEAU STE. MICHELLE, COLUMBIA VALLEY, WASHINGTON**

This wine delivers black cherry fruit, spicy oak, leather & sweet caramel characters.

### **BERINGER "FOUNDERS ESTATE," CALIFORNIA**

Bursts with bright cassis, black fruit & sweet brown spice aromas with just a touch of vanilla.

### **HOUSE CABERNET**

## **MERLOT**

### **CHATEAU ST. MICHELLE "CANOE RIDGE ESTATE," WASHINGTON**

Complex aromas of black cherries, leather & dried herbs with dusty, restrained tannins.

### **J. LOHR, PASO ROBLES, CALIFORNIA**

Ripe black cherry with hints of raspberry & caramel.

### **HOGUE CELLARS, COLUMBIA VALLEY, WASHINGTON**

Delivers a bright, fruit-driven wine with aromas of plum, cranberry & cedar.

### **HOUSE MERLOT**

## **RED VARIETALS**

### **BENTON LANE, PINOT NOIR, WILLAMETTE VALLEY, OREGON**

The smooth, ripe tannins give voluptuous texture to the mixed berry & chocolate flavors of the wine.

### **ERATH VINEYARDS, PINOT NOIR, WILLAMETTE VALLEY, OREGON**

Bright, fresh fruit aromas of cherry, raspberry and blueberries with hints of vanilla & spice.

### **KENWOOD "YULUPA" ZINFANDEL, SONOMA VALLEY, CALIFORNIA**

Fruity aromas of blackberries & figs, followed by complex toffee, mocha & spicy notes.

### **SNOQUALMIE SYRAH, COLUMBIA VALLEY, WASHINGTON**

Hints of blackberry & blueberry with mocha overtones.

## **NON-ALCOHOLIC**

### **SUTTER HOME FRÉ, NAPA VALLEY, CALIFORNIA**

Chardonnay, Merlot & White Zinfandel

### **MARTINELLI'S SPARKLING CIDER**

**Outside wine will be charged a corkage fee of \$15.00 per 750ml bottle. All Champagne and Sparkling Wine must be purchased through the Hotel. No magnums are permitted.**

## *Semiahmoo Signature Drinks*

Add a personal touch to your cocktail hour or reception with a butler passed signature drink. Choose one of our specialty cocktails or give us your favorite recipe!

### **MOO-TINI**

Appease that sweet tooth with this smooth mix of Bailey's, Vanilla Vodka, Crème de Cacao, Kahlua and Cream.

### **LOOMIS LEMON-BERRY DROP**

A classically refreshing recipe! Absolute Citron muddled with fresh Lemon, Triple Sec, Raspberry Liqueur and Sweet & Sour.

### **PIERSIDE SUNRISE**

Unwind on the dock with this flavorful concoction of Finlandia Vodka, Malibu Rum and Peach Schnapps filled with chilled Cranberry and Pineapple juices topped with a dash of Chambord.

### **SEMAHMOO RED APPLE**

Enjoy this delicious drink created especially for Washingtonians! Equal parts Apple Pucker, Cranberry Juice and a splash of Crown Royal.

### **MI-MOO-SA**

Celebrate with this delightful arrangement of Ruby Red Grapefruit Juice, Champagne and Raspberry Liqueur.

### **BAY BREEZE**

Sip on this and enjoy that cool ocean breeze. Raspberry Vodka, freshly muddled Berries and Lemonade.

### **TERRACE-TINI**

Bask in the sun with this yummy cocktail. Raspberry Vodka, Cointreau, Muddled Lemons, Cranberry Juice and a splash of Sweet & Sour.

### **SAKE-MOON**

Enjoy this exotic drink with Asian Pear Sake, Lychee Juice and Champagne - Delicious!

## *Non-Alcoholic*

### **SEMAHMOO FRUIT COOLER**

Orange Juice, Pineapple Juice and Lemonade shaken with a splash of Grenadine and served with an orange slice and cherry.

### **GENTLE BREEZE**

Cranberry Juice and Grapefruit Juice with a splash of Soda

### **ENGLISH GARDEN PARTY**

Iced Tea and Raspberry syrup shaken with ice and served with a Lemon Wedge



B2 Photography



Michèle M. Waite Photography

# Wedding Décor Rental List

LINEN*								
	120" Round	108" Round	96" Round	Napkins	Runners/ Chair Ties	Chair Covers	Sham Chair Pad Cover	Elastic Chair Pad Cover
Classic Cotton	\$15.50	\$14.75	\$14.75	\$1.50	N/A	\$4.25	N/A	N/A
Satin	\$27.00	\$25.00	\$25.00	\$2.50	\$2.75	\$5.25	\$4.50	\$3.50
Bengaline	\$34.00	\$29.25	\$27.00	\$2.35	\$2.35	\$6.25	N/A	N/A
Shantung	\$39.50	\$39.25	N/A	\$3.50	\$3.50	N/A	N/A	N/A
Specialty	**Price based on selection**							

## CHARGERS \*\*Pricing Available upon Request\*\*

CHAIRS**					
Folding Chairs	White	Natural	Black	Bamboo	
	\$3.50	\$4.50	\$4.50	\$5.50	
Chiavaris	White	Black	Gold	Silver	Fruitwood
	\$9.00	\$9.00	\$9.00	\$9.00	\$9.00
Specialty	Ghost Chair				
	\$17.00				

## CHANDELIERS (TENT ONLY)

Crystal Chandelier \$150.00  
 3 Crystal Chandeliers \$300.00

## AUDIO/VISUAL RENTAL

Ceremony Package \$250.00  
 Reception Package \$300.00  
 Presentation Package \$150.00

\*Linen orders less than \$500 are subject to a \$50 processing & handling fee. Delivery Fee is based on \$\$ amount ordered.

\*\*Chairs are non-transferable from Ceremony Location to Reception Site. All chair orders are subject to a \$240 Delivery Fee (excluded White Folding Chairs).



Michèle M. Waite Photography



Located in Blaine, Washington. Just two hours North of Seattle and 45 minutes South of Vancouver, B.C. I-5 Exit 270.



The Semiahmoo Wedding Specialists are here to assist you with every detail. Feel free to contact us at any time with your questions.

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