



WEDDING MENUS

Savor Your Celebration at Semiahmoo Resort

APPETIZERS

DINNER

DESSERT

LATE NIGHT

BAR +
BEVERAGES



CREATE YOUR WEDDING EXPERIENCE

Congratulations on your upcoming wedding! Thank you for letting us share this special moment with you - we are excited to build the day you've always dreamed of.

-  1 Add some PASSED APPETIZERS to your cocktail hour
-  2 Select your DINNER MENU for all to enjoy
-  3 Choose a DESSERT for something sweet
-  4 Add on a LATE NIGHT BITE to close out the evening
-  5 Select your BAR package + beverages



All food & beverage is subject to applicable 8.7% sales tax and a taxable 23% facility fee . Of that amount, 100% will be retained by the property. Due to seasonality & market conditions, menu selections & pricing are subject to change.



APPETIZERS

PREPARED & PASSED APPETIZERS

priced per guest | served as individual bites

COLD

- caprese skewers
- cucumber cups - choice of two fillings
 - bay shrimp ceviche
 - goat cheese + sundried tomato
 - curry cashew chicken salad
 - avocado + quinoa salsa
- foie pate, crostini, fig jam
- halibut ceviche
- beef carpaccio
- salmon tartare
- smoked duck crostini

HOT

- bacon-wrapped dates
- mac + cheese bites
- mushroom tartlets
- salmon cakes
- cream cheese rangoon bites
- parmesan + herb arancini
- miniature crab cakes
- lamb meatballs
- shrimp toast
- crab rangoon



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DINNER

DINNER DUET PLATE

FIRST COURSE choice of one salad for all guests
 mixed greens house salad, blueberries & hazelnuts, house vinaigrette
 arugula + beet salad, feta cheese, sherry vinaigrette
 spinach, citrus, almond salad, citrus vinaigrette

ENTREE COURSE choice of one entree pairing for all guests price for all guests determined by most expensive entrée pair selected
 all entree pairings are accompanied by seasonal vegetables [vegan & gluten free entree available for guests with dietary needs]

TIER ONE

pick two of the below entrees to pair together for all guests

- roasted chicken breast, white wine jus
- red wine-braised short ribs, demi-glace
- local roasted black cod, wild mushrooms
- mushroom ravioli, spinach, pine nuts, brown butter sage sauce

Pair the duet entrees with one of the below sides:

- wild rice pilaf
- roasted garlic mashed potatoes

TIER TWO

pick two of the below entrees to pair together for all guests

- roasted chicken breast, white wine jus
- filet mignon, demi-glace
- local roasted halibut, wild mushrooms
- roasted salmon, Holmquist hazelnut + parsley pesto
- seated Weathervane scallops, braised leeks & romesco sauce
- harissa roasted cauliflower steak, stewed chick peas

Pair the duet entrees with one of the below sides:

- Ferndale Farmstead potato gratin
- mushroom risotto

DESSERT COURSE

your cake + our coffee station

complimentary cake cutting to be placed on cake table
 self-serve Starbucks® regular + decaffeinated coffee, hot Tazo® tea



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DINNER

PLATED DINNER

price per guest determined by most expensive entrée selected

for weddings allowing their guests a pre-selected choice [which will be shared with the venue ten days prior] a labor fee of \$6 per guest for service will be added to the final bill.

FIRST COURSE choice of one salad for all guests

mixed greens with toasted hazelnuts, blueberries, + golden balsamic vinaigrette
 arugula + beet salad, feta cheese, sherry vinaigrette
 spinach, citrus, and almond salad, citrus vinaigrette

SECOND COURSE choice of three entrées for full group to pre-select
 all entrées accompanied by chef's seasonal vegetables

roasted chicken breast, sweet potato mash, white wine jus
 sirloin steak, roasted baby potatoes, demi -glace
 red wine-braised short ribs, yukon mashed potatoes
 filet mignon, blue cheese gratin potato, demi-glace
 roasted black cod, braised wild mushrooms, wild rice pilaf
 butter-poached halibut, wild mushrooms, herb gnocchi
 local salmon, gnocchi, snap peas, pesto, goat cheese
 mushroom ravioli, spinach, parmesan, brown butter sage sauce
 harissa roasted cauliflower steak, stewed chickpeas

DESSERT COURSE plated options available on request for + \$6 per guest
 your cake + our coffee station

complimentary cake cutting to be placed on cake table
 self-serve Starbucks® regular + decaffeinated coffee, hot Tazo® tea



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DINNER

DINNER BUFFET

minimum order 50 guests

SALAD choice of two salads

mixed greens house salad, blueberries & hazelnuts, vinaigrette
 classic caesar salad
 arugula + beet salad, feta cheese, sherry vinaigrette
 spinach, citrus, almond salad, citrus vinaigrette
 tuscan panzanella salad

ENTRÉE choice of two entrées

herb-roasted chicken breast, white wine, thyme sauce roasted
 pork loin, grainy mustard jus
 roasted sirloin, chimichurri
 harissa roasted cauliflower steak, stewed chickpeas
 stuffed portobello mushrooms or bell peppers

UPGRADE OR ADD AN ENTRÉE

roasted sirloin, chimichurri
 beef tenderloin, red wine demi-glace
 black cod, roasted garlic wild mushrooms
 local salmon, grilled lemon

STARCH choice of two starches

roasted baby potatoes
 yukon garlic mashed potatoes
 wild rice pilaf
 baked mac 'n' cheese, bacon parmesan breadcrumbs

UPGRADE OR ADD A STARCH

butternut squash + caramelized onion gratin
 creamy cauliflower + parmesan gratin

SIDES choice of one side

baby rainbow carrots
 brussels sprouts, apples, caramelized onions, balsamic glaze
 roasted broccolini

DESSERT

assorted dessert display featuring local bakeries & onsite creations
 self-serve Starbucks® regular + decaffeinated coffee, hot Tazo® tea

CAKE CUTTING & SERVICE INCLUDED

complimentary cutting & service to the cake table



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DESSERT

DESSERT DISPLAYS

plated options available on request

SAY 'CHEESE' CAKE assorted cheesecakes from chuckanut bay cheesecake co.
gluten-less available on request for +3 per guest

ALL YOU NEED IS LOVE + COOKIES mini chocolate chip cookies with milk 'red solo' shots
other flavors available on request, gluten-less available on request for +3 per guest

GIMME S'MORE LOVE rent a private bonfire pit & enjoy some late night s'mores



LATE NIGHT

LATE NIGHT BITES

SLIDERS + DOGS mini beef sliders, mini corn dogs | 2 bites per person

FRY BAR french fries, sweet potato fries, + all the fixin's | 2 bites per person

FLATBREAD STATION meat trio, BBQ chicken, veggie pesto | 1 slice per person

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BEVERAGE MENU

service for designated cocktail hour + reception | additional hours available on request for + \$\$ | no shots allowed
bartender fees will be charged at a rate of \$350 per bartender for up to five hours of service

BEER + WINE PACKAGE

ASSORTED NORTHWEST BOTTLED BEER [HARD CIDER AVAILABLE]

ASSORTED DOMESTIC + IMPORTED BOTTLED BEER

SOMMELIER'S CHOICE HOUSE WINE, RED + WHITE

specialty wines selected from our wine list are charged by the bottle

ASSORTED SOFT DRINKS + SPARKLING WATER

DELUXE BAR PACKAGE

HOUSE LIQUOR SELECTIONS

ASSORTED NORTHWEST BOTTLED BEER [HARD CIDER AVAILABLE]

ASSORTED DOMESTIC + IMPORTED BOTTLED BEER

SOMMELIER'S CHOICE HOUSE WINE, RED + WHITE

specialty wines selected from our wine list are charged by the bottle

ASSORTED SOFT DRINKS + SPARKLING WATER

PREMIUM BAR PACKAGE

PREMIUM + CORDIAL LIQUOR SELECTIONS

ASSORTED NORTHWEST BOTTLED BEER [HARD CIDER AVAILABLE]

ASSORTED DOMESTIC + IMPORTED BOTTLED BEER

SOMMELIER'S CHOICE HOUSE WINE, RED + WHITE

specialty wines selected from our wine list are charged by the bottle

ASSORTED SOFT DRINKS + SPARKLING WATER

PACKAGE ENHANCEMENTS

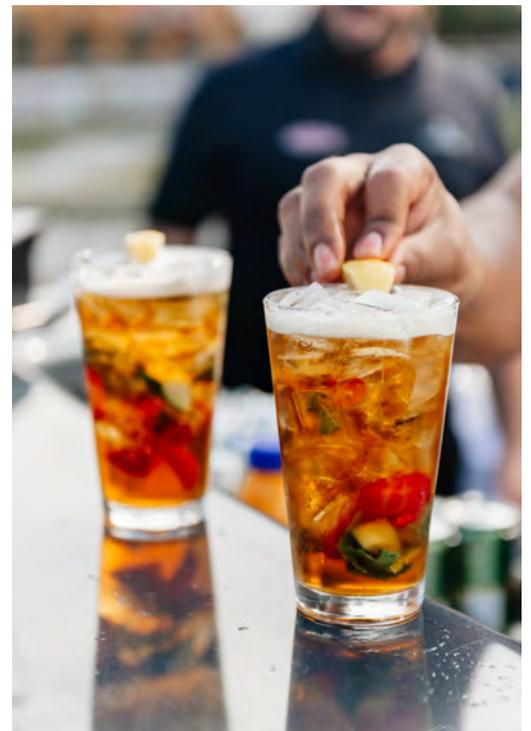
Champagne + Cider Toast

add sparkling house wine to your bar package for the full night for an additional +4 per person

Non-Alcoholic Add-Ons

house-made lemonade
iced tea

*add a seasonal flavor to either of the above options for additional charge



Please inquire for our seasonal, rotating wine list or signature cocktail list.

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EVENT GUIDELINES

CONFIRMED SELECTIONS kindly confirm your selections at your earliest convenience, but no later than 21 days prior to your group's arrival date in order to best confirm product availability.

GUARANTEES guaranteed guest count is due 10 days prior to your group's arrival date. if your guest count onsite exceeds the guarantee, additional meals cannot be guaranteed with the same menu + additional fees may apply. cancellation of menu selections after the guarantee date (10 days prior) is subject to full charge.

MINIMUMS if your food + beverage spend falls short of the contracted food + beverage minimum, it will be charged as room rental revenue.

DIETARY NEEDS + ALLERGIES for guests with particular dietary needs or allergies, please provide a list of guest names + needs no later than 10 days prior to the group's arrival date. guests requiring special meals must have a place card designating their name and need.

PLATED MEALS if offering guests a choice of entrée based on the client-selected three options, all selections must be made prior to the 10 day guarantee date and provided to your conference services contact. client will work with the hotel to provide place cards for all guests indicating their meal selections. the hotel cannot accommodate changes onsite or after the 10 day guarantee.

VENDOR MEALS vendors will receive a chef's selection hot plate, typically one of the selected entrée options. please disclose any dietary concerns to the hotel at least 10 days prior. vendor meals will be given a discount of 25% off the main meal cost.

EXCLUSIVITY Semiahmoo must provide all food, liquor, beer, + wine for event functions. no outside food or beverage of any nature may be brought into any designated event space. A wedding cake provided by a licensed baker is the only exception allowed.

PAYMENT unless alternate billing arrangements have been made, full pre-payment is due for the program prior to the group's arrival date by approved payment method.

EVENT TIME if a group's event extends past the agreed time noted on the event order, the hotel reserves the right to charge for additional hours. additional fees will be quoted to the appointed onsite contact.

CHILDREN please inquire for children's pricing and menu selection.



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