

RED LION HOTELS | PORT ANGELES HARBOR

# WEDDING GUIDE



catering by

**48° NORTH**

waterfront restaurant + bar

# WEDDING PACKAGE



30-150 people

## JUAN DE FUCA & OLYMPIC BALLROOM RENTAL

- 12 hour Access to Ballroom (\$100 per additional hour)

## WATER VIEW HONEYMOON ROOM

- Waterview Honeymoon Room for Bride and Groom (Night of)

## DISCOUNTED HOTEL ROOM RATE FOR WEDDING GUESTS

## COMPLIMENTARY PARKING

## DANCE FLOOR

## CORDLESS MICROPHONE WITH STAND

## CHAMPAGNE TOAST

## CAKE CUTTING AND SERVICE

## REDUCED CORKAGE FEE

## CUSTOM BALLROOM SET UP INCLUDING:

- Round Tables of 8-10, Chiavari Style Banquet Chairs, House Linens, China, Flatware, Stemware, Wood Rounds & Votive Candles
- Set Up, Tear Down and Cleanup of Ballroom (excluding décor, flowers or other personal items)

## APPETIZERS AND DINNER – CHOOSE FROM GOLD OR PLATINUM OPTIONS

- Three appetizers
- Buffet Dinner
- 2 Drink Tickets per Guest
- Complimentary Bar Server for: Hosted or Non-Hosted Bar
  - *Full Bar Options Available for an Additional Fee*



## GOLD



### INTIMATE up to 30

Peak Season: \$3,800  
July, August, September, December

Mid Season: \$3,500  
April, May, June, October

Off Season: \$3,300  
January, February, March, November

### SMALL up to 50

Peak Season: \$5,800  
July, August, September, December

Mid Season: \$5,300  
April, May, June, October

Off Season: \$5,000  
January, February, March, November

### MEDIUM up to 75

Peak Season: \$6,700  
July, August, September, December

Mid Season: \$6,500  
April, May, June, October

Off Season: \$6,500  
January, February, March, November

### CLASSIC up to 100

Peak Season: \$8,600  
July, August, September, December

Mid Season: \$8,400  
April, May, June, October

Off Season: \$8,400  
January, February, March, November

### TRADITIONAL up to 125

Peak Season: \$11,400  
July, August, September, December

Mid Season: \$10,200  
April, May, June, October

Off Season: \$10,200  
January, February, March, November

### LARGE up to 150

Peak Season: \$12,450  
July, August, September, December

Mid Season: \$12,300  
April, May, June, October

Off Season: \$12,300  
January, February, March, November

## PLATINUM

### INTIMATE up to 30

Peak Season: \$4,700  
July, August, September, December

Mid Season: \$4,400  
April, May, June, October

Off Season: \$4,200  
January, February, March, November

### SMALL up to 50

Peak Season: \$7,200  
July, August, September, December

Mid Season: \$6,200  
April, May, June, October

Off Season: \$6,400  
January, February, March, November

### MEDIUM up to 75

Peak Season: \$8,900  
July, August, September, December

Mid Season: \$8,800  
April, May, June, October

Off Season: \$8,800  
January, February, March, November

### CLASSIC up to 100

Peak Season: \$11,500  
July, August, September, December

Mid Season: \$11,300  
April, May, June, October

Off Season: \$11,300  
January, February, March, November

### TRADITIONAL up to 125

Peak Season: \$14,000  
July, August, September, December

Mid Season: \$13,800  
April, May, June, October

Off Season: \$13,700  
January, February, March, November

### LARGE up to 150

Peak Season: \$16,800  
July, August, September, December

Mid Season: \$16,600  
April, May, June, October

Off Season: \$16,600  
January, February, March, November

Prices do not include the 20% service fee and 8.8% sales tax. Prices are subject to change and are not guaranteed





# APPETIZERS

## GOLD

Choose 3 from list below

Sausage Stuffed Mushrooms

Caprese Flatbread

Strawberry Bruschetta

goat cheese, balsamic reduction, basil

Warm Artichoke + Spinach Dip  
Display

warm tortilla chips & grilled pita bread

Warm Brie Display

wrapped in puff pastry, red wine poached pear,  
served with artisan breads

Fresh Seasonal Fruit Display

display of assorted fruits, melons and berries

Fresh Crudites Display

market fresh vegetables grilled & marinated

Mediterranean Antipasto Display

grilled assorted vegetables, olives, spicy pickles,  
marinated artichoke heart, dry salami, served with  
a variety of crackers

## PLATINUM

Choose 3 from either list

Crab Stuffed Mushrooms

Crab & Shrimp Cakes

Grilled, served with cajun remoulade

Bacon Wrapped Jalapenos

cream cheese and roasted red pepper coulis

Smoked Lox Salmon

salmon with capers, onions, savory cream cheese  
on toasted crostini or cucumber

Chilled Prawns Display

with cocktail sauce and lemon

Local Artisan Cheese Display

featuring local cheeses and assorted crackers

Charcuterie Board Display

marinated vegetables, nuts, dried fruit & a variety of  
sliced meats + artisan local cheeses, served with an  
assortment of crackers

# BUFFET DINNERS

Choose 2 entrees, 1 salad, 1 starch & 1 vegetable.

Dinner includes rolls + butter, and coffee & iced tea on a self-serve station.

---

## ENTREES

---

### GOLD

Choose 2 from list below

#### Mushroom Ravioli

with white truffle cream sauce

#### Chicken Picatta

lemon, butter, and capers

#### Asparagus Stuffed Chicken

herbed veloute

#### Roasted Pork Tenderloin

with Polynesian honey

#### Beef Tri-Tip

with mushroom demi-glace

### PLATINUM

Choose 2 from either list

#### St. Helens New York Steak

with bleu cheese compound butter

#### Grilled Local King Salmon

with charred arugula and hollandaise sauce

#### Herb Crusted Prime Rib

au jus, horseradish cream

#### Baked Halibut

citrus zest compound butter

# SALADS

choose one

---

## House

mixed greens, radicchio, blue cheese, dried cranberries, candied walnuts & vinaigrette

## Classic Caesar

hearts of romaine, shaved parmesan, herbed croutons, lemon vinaigrette dressing

## Tri-Color Tortellini Pasta Salad

blistered tomato, feta cheese

## Seasonal Strawberry

toasted pumpkin seeds, feta, strawberries, balsamic vinaigrette

## 48° North Pear & Apple Salad

mixed greens, pears, apples, candied walnuts, dried cranberries, citrus vinaigrette

## Caprese Salad

tomato, mozzarella, basil, balsamic reduction

# SIDES

choose one of each

---

## Starches choose one

Garlic Mashed Yukon Potatoes

Smoked Gouda Mac & Cheese

Wild Rice Pilaf

Pancetta Scalloped Potatoes

Rosemary Baby Red Potatoes

White Truffle Fettuccine Alfredo

---

## Vegetables choose one

Broccolini

Grilled Asparagus

Roasted Brussel Sprouts with Pancetta

Roasted Zucchini and Squash

Roasted Root Vegetable Medley