

RED LION HOTELS | PORT ANGELES HARBOR

WEDDING PACKAGE GUIDE

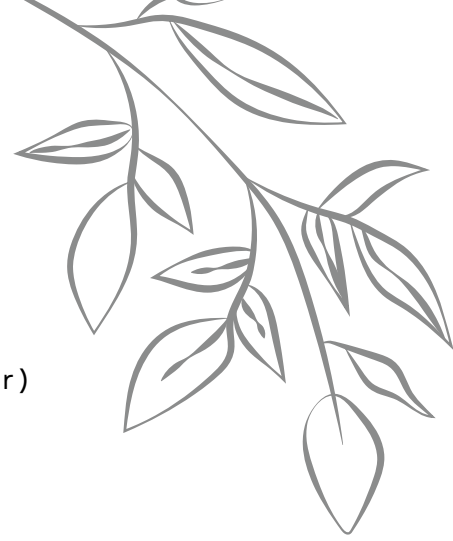


catering by

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 22% service fee and 8.9% 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 (add \$2)

toasted pumpkin seeds, feta, strawberries, balsamic vinaigrette

48° North Pear & Apple Salad (add \$2)

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

Caprese Salad (add \$2)

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