

# 2025 WEDDINGS

## Event Facilities

---

### GARDEN GAZEBO

Surrounded by award-winning herb gardens, the copper-roofed Gazebo, featuring open-air sides, is a beautiful and natural setting for your wedding ceremony. If the weather is not cooperating, however, we have built-in heaters, extendable awnings and customized, windowed tenting that can fully enclose the space. The Gazebo can also be utilized for additional reception seating if you have a larger group size than what our indoor space can accommodate, or for the cocktail hour if your ceremony takes place at an off-site venue.

Please note: The Herbfarm restaurant maintains the stunning gardens where the Gazebo is located and host a tour of the garden area for their dinner guests from 6:30 pm – 7:00 pm on Friday and Saturday evenings and from 4:00 pm – 4:30 pm on Sundays. We require all ceremonies to end prior to the start of the tour or to begin after the tour is complete. We also require that all outdoor amplified music cease during the duration of The Herbfarm tour.

**Gazebo Capacity:** Ceremonies - 130 guests  
Reception seating – 90 guests seated

### SAMMAMISH BALLROOM | FOYER | PATIO

After the ceremony under the Garden Gazebo, your guests can walk a few steps to our Sammamish Patio for a cocktail hour, complete with beverage service, tray-passed hors d'oeuvres and the opportunity to explore the gardens. We offer a selection of patio tables and chairs for this area, tall bistro tables, or a combination of the two. When guests are ready for the reception to begin, the patio leads directly into our Sammamish Ballroom, featuring a full wall of windows and glass doors. This indoor-outdoor connection creates a light and airy feel in the room and provides your guests with a beautiful view of the outdoor space while they dine. Combining the Northwest feel of Willows Lodge with the elegance of a premier wedding reception venue, The Sammamish Ballroom features rustic beams, a warm, neutral color scheme and access to the adjoining Foyer where we can setup a buffet table, create a lounge, feature a candy bar/buffet...the options are endless!

**Ballroom Capacity:** 130 guests

### BURKE ROOM

Our cozy Burke Room features a stone fireplace and an outdoor patio overlooking the lovely Fireside Cellars courtyard as well as a full bathroom and floor-to-ceiling, three-way mirror. This space is used as a bridal changing room on the day of the wedding so that the bride and her attendants are able to primp and dress on-site. Please consult your catering representative for hair and make-up stylist recommendations.

**Burke Room Capacity:** approximately 12 guests but dependent on specific setup needs

# Pricing & Timing

Food & beverage pricing is subject to a 25% service charge | ALL pricing is subject to tax

| JUNE 1 <sup>ST</sup> – OCTOBER 31 <sup>ST</sup>   | NOVEMBER 1 <sup>ST</sup> – MAY 31 <sup>ST</sup>   |
|---|---|
| <p><u><b>Friday Evening</b></u><br/> 4pm-6pm setup<br/> 6pm-11pm event time<br/> 11pm-12am teardown<br/> Burke Room – 9am-11pm<br/> Food/Beverage Minimum: \$8,000<br/> Facility Package Fee: \$6,000</p>                         | <p><u><b>Friday Evening</b></u><br/> 4pm-6pm setup<br/> 6pm-11pm event time<br/> 11pm-12am teardown<br/> Burke Room – 9am-11pm<br/> Food/Beverage Minimum: \$5,000<br/> Facility Package Fee: \$3,500</p>                         |
| <p><u><b>Saturday Evening</b></u><br/> 3pm-5pm setup<br/> 5pm-10pm event time<br/> 10pm-11pm teardown<br/> Burke Room – 9am-10pm<br/> Food/Beverage Minimum: \$10,000<br/> Facility Package Fee: \$7,000</p>                      | <p><u><b>Saturday Evening</b></u><br/> 3pm-5pm setup<br/> 5pm-10pm event time<br/> 10pm-11pm teardown<br/> Burke Room – 9am-10pm<br/> Food/Beverage Minimum: \$7,000<br/> Facility Package Fee: \$4,500</p>                       |
| <p><u><b>Sunday Flex Time</b></u><br/> 2-hour setup time<br/> 5-hour event time between 12pm-10pm<br/> 1-hour teardown time<br/> Burke Room – 9am-10pm<br/> Food/Beverage Minimum: \$8,000<br/> Facility Package Fee: \$6,000</p> | <p><u><b>Sunday Flex Time</b></u><br/> 2-hour setup time<br/> 5-hour event time between 12pm-10pm<br/> 1-hour teardown time<br/> Burke Room – 9am-10pm<br/> Food/Beverage Minimum: \$5,000<br/> Facility Package Fee: \$3,500</p> |
| <p><u><b>Premium Saturday/Sunday</b></u><br/> 10am-5pm setup<br/> 5pm-11pm event time<br/> 11pm-12am teardown<br/> Burke Room – 9am-11pm<br/> Food/Beverage Minimum: \$14,000<br/> Facility Package Fee: \$9,000</p>              | <p><u><b>Premium Saturday/Sunday</b></u><br/> 10am-5pm setup<br/> 5pm-11pm event time<br/> 11pm-12am teardown<br/> Burke Room – 9am-11pm<br/> Food/Beverage Minimum: \$10,000<br/> Facility Package Fee: \$7,000</p>              |

# Facility Packages

---

## FRIDAY/STANDARD SATURDAY/SUNDAY PACKAGES INCLUDE:

- Rental of the Burke Room (bridal changing room)
- Rental of the Garden Gazebo, Sammamish Ballroom, Patio & Foyer
- Tables, chairs, dance floor, glassware, flatware, dishware & votives
- Limited selection of linens & napkins
- Three (3) guestrooms on the night of the wedding
- Valet parking for all wedding guests
- Banquet staff to facilitate setup and teardown of all Willows Lodge provided items and offer service during the event including bartending and cake-cutting

## PREMIUM SATURDAY/SUNDAY PACKAGES INCLUDE:

- Rental of the Burke Room (bridal changing room)
- Rental of the Garden Gazebo, Sammamish Ballroom, Patio & Foyer
- Extended setup time and an extra hour of event time
- Option for indoor/outdoor dining
- Tables, chairs, dance floor, glassware, flatware, dishware & votives
- Upgraded selection of linens & napkins
- One (1) suite on the night before and one (1) suite on the night of the wedding
- Three (3) guest rooms on the night of the wedding
- Valet parking for all wedding guests
- Banquet staff to facilitate setup and teardown of all Willows Lodge provided items and offer service during the event including bartending and cake-cutting

# Reservations & Payments

---

Reservations may be made up to 18 months in advance. To reserve a date and time a signed contract and 20% non-refundable pre-payment are required. If the signed contract and pre-payment are not returned by the due date noted on the contract, Willows Lodge will release all reserved event space and guestrooms. Payment of the total estimated bill is due two weeks prior to your function. If there is a balance due to Willows Lodge or a refund due to the client after the event has taken place, the Willows Lodge will settle the balance to the credit card on file unless client gets approval for alternative arrangements made with their catering representative prior to the event date.

# Event Policies

---

## REQUIRED VENDORS

---

The below vendor services are not provided by Willows Lodge and clients are required to hire outside vendors for the following (please ask your catering representative for recommendations):

- Day-of coordination and/or full-service planning
- Ceremony officiant
- Floral/design/decorations
- Photography and/or videography
- Cake and/or other dessert/s
- DJ, band and/or live musicians for all music and AV equipment including speakers & microphones for the ceremony & reception

## SETUP | DECORATIONS | TEARDOWN

---

Each wedding/special event is contracted for two hours of setup time when our staff will be preparing the room for your event and your vendors may setup as well. If we do not have any events prior to your event your vendors and/or you may begin setting up earlier, but this must be approved in advance by Willows Lodge. Willows Lodge will handle the setup & teardown of all items included in the facility package. Vendors and/or clients are responsible for the setup & teardown of any items that Willows Lodge does not provide. Please ask your catering representative about restrictions on how & what can be outsourced, but note that the following items are not allowed: sparklers, confetti, glitter, silly string, faux flower petals, uncovered candles, fog machines and anything else that could potentially ruin our space and/or equipment. Teardown must take place promptly at the conclusion of your event and all items provided by an outside vendor or the client must be removed. Willows Lodge cannot store and will not be responsible for any materials left behind after the conclusion of your event.

## BEVERAGE SERVICE

---

Beverages for your function are purchased on a per drink basis, wine is charged per bottle. All beverages must be purchased from Willows Lodge; we do not allow outside beverages to be provided by the client and thus a corkage fee is not applicable. All wedding packages include bartending services unless you request additional bar staff in which case a fee of \$50.00 per hour, per bartender for a minimum of two hours will be charged. Willows Lodge reserves the right to refuse service to any guests that cannot provide proof of legal consumption age or who are perceived to be intoxicated above the legal limit. Willows Lodge also reserves the right to close the bar and/or end the event early if problems ensue from overly intoxicated guests.

## MENUS

---

Please note that all food and beverage items must be provided by Willows Lodge except for a wedding cake or other type of dessert, which can be obtained through a licensed vendor. The food, beverage and miscellaneous prices quoted are subject to a 25% service charge and applicable Washington State sales tax. The menu prices are subject to change without notice but may be confirmed up to two months prior to your event.

## GUARANTEED COUNTS

---

Your catering representative must be notified of your guaranteed guest count as well as your entrée counts (applicable for plated meals only) one (1) week prior to your event. Once received by the Catering Department the number will be considered a guarantee and is not subject to reduction. If the actual event guest count exceeds this guarantee, you will be charged for the greater number of guests.

# Guestrooms

---

## CONTRACTING FOR A BLOCK OF ROOMS

---

- If you would like to confirm the lowest possible group rate and the availability of guestrooms we require you to sign a guestroom contract.
- Once this document is signed you are held to the number of contracted rooms. If your guests do not book all that you have blocked you will be charged for the remaining room nights.
- The minimum requirement is 10 cumulative room nights (which means these can be booked over multiple nights as long as the total equals 10 room nights overall). The maximum number of rooms allowed is 25 per night.
- The rate in this instance would depend on which night/s you contract for rooms and how many rooms you contract for per night, but typically the set rate is equivalent to approximately a 15-18% discount.

## 10% COURTESY DISCOUNT

---

- If you do not wish to commit to a contracted block of rooms we can provide a link to our website to share with your guests to book guestrooms with a 10% discount.
- In this instance we are not holding any rooms so availability is not guaranteed.
- On peak weekends the hotel requires a 2-night minimum stay.
- A discounted rate will be offered until 30 days prior to the arrival date. After this the non-discounted, best available rate will be offered.
- The standard 72-hour cancellation policy will apply.



# Hors d'Oeuvres

minimum of one (1) dozen per item | maximum of 6 selections per event



## VEGAN - \$60/Dozen

Indian Potato & Vegetable Pakoras with Pakora “Pink” Sauce  
Spring Rolls with Sweet Chili Sauce  
Black Bean Salad in Plantain Cups with Pickled Jicama & Apple Slaw  
Mini Avocado Toasts on Rye with Radishes, Sprouts & Dukkah

## VEGETARIAN - \$60/Dozen

Corn & Green Chile Arepas with Salsa Con Crema  
Sweet Potato Purée in Baby Sweet Peppers with Candied Nuts  
Phyllo Tarts with Red-Wine Poached Pears & Blue Cheese  
Mushroom & Chèvre Terrine Crostinis with Crispy Leeks



## SEAFOOD - \$60/Dozen

Grand Marnier Prawns with Sesame Seeds  
Steelhead Cakes with Lemon Aioli & Fresh Herbs  
Tuna Tartare Cones with Tobiko & Cucumber  
Smoked Salmon Lox with Herbed Cream Cheese on Rosemary Crackers

## MEAT - \$60/Dozen

Red-Wine Braised Short Rib Crostinis with Cambozola & Apple Slaw  
Albondigas (Spanish Meatballs) with Saffron Tomato Sauce  
Quinoa Tarts with Smoked Bacon Jam & Blue Cheese  
Grilled Lamb Skewers with Onions, Peppers & Garlic Herb Butter



## POULTRY - \$60/Dozen

Smoked Duck Breast with Cherry Compote & Goat Cheese on Grilled Crostini  
Duck Confit Salad in Endive with Caramelized Squash & Microgreens  
Pecan Pesto Chicken & Mozzarella Focaccia Melts  
Chicken Mole Empanadas with Avocado Crema

# Lunch/Dinner Buffet



## HORS D'OEUVRES

- Please select four (4) hors d'oeuvres from the full list on the previous page
- Buffet price includes one (1) of each of the four (4) hors d'oeuvres selected per person

## SIDE DISHES

Mixed Greens Salad with Diced Apples, Chèvre Goat Cheese, Toasted Hazelnuts & Maple-Shallot Vinaigrette

Locally Produced & Imported Selection of Cheeses, Dried Fruit, Nuts, Gourmet Bread & Crackers

Seasonal Fresh Fruit & Berries

Garlic & Scallion Whipped Potatoes

Seasonal Vegetable Medley

## CHOICE OF TWO (2) OR THREE (3) ENTRÉES:

Beef Tenderloin with Roasted Garlic Demi-Glace

Pork Loin with Caramelized Turnip & Apple Compote

Red-Wine Braised Chicken with Mushrooms & Caramelized Onions

Seared Steelhead with Melted Leeks & White Wine Butter Sauce

Seared Sturgeon with Roasted Carrot Curry Sauce

Vegan – Mushroom & Winter Vegetable Cassoulet

## DESSERTS

Pecan Pie with Bourbon Chantilly

Crunchy Chocolate Mousse Cups

Sweet Potato Maple Cake

Coffee & Tea

Two (2) Entrées – Lunch - \$80/Person | Dinner - \$90/Person  
Three (3) Entrées – Lunch - \$90/Person | Dinner - \$100/Person



# Plated Lunch/Dinner

---



## Appetizer\*

Cheese Plate with Chef's Selection of Three Cheeses,  
Seasonal Compote, Fruit, Nuts & Artisan Crackers

~~~~~

## SALAD\*

Mixed Greens with Grapes, Sunflower Seeds, Shallot Confit,  
Drunken Goat Cheese & Balsamic-Fig Vinaigrette

~~~~~

## ENTRÉES\*

*- Guests must pre-select one (1) of the entrées in advance*

*- Exact entrée counts must be confirmed three (3) business days prior to the event date.  
If exact counts are not provided, a fee of \$10/person will be applied to the meal price*

*- Client must also provide meal designators for each guest noting their entrée selection*

Grilled Beef Tenderloin with Red Wine & Veal Demi-Glace,  
Garlic & Scallion Whipped Potatoes, Sautéed Mushrooms & Charred Broccolini

Pan-Roasted Chicken with Pistachio & Currant Sauce,  
Potato & Celery Root Gratin, Caramelized Onions & Sautéed Kale

Seared Steelhead with Watercress Butter Sauce,  
Creamy Polenta, Caramelized Brussels Sprouts & Delicata Squash

Vegetarian Gemelli Pasta with Seasonal Vegetables &  
Roasted Squash Cream Sauce

~~~~~

## DESSERT\*

Assorted Miniature Desserts (4 pieces per Person)

~~~~~

*\*Vegan substitutions available with advance notice*

~~~~~

|                   |                              |
|-------------------|------------------------------|
| Two (2) Courses   | Lunch - \$60   Dinner - \$75 |
| Three (3) Courses | Lunch - \$70   Dinner - \$85 |
| Four (4) Courses  | Lunch - \$80   Dinner - \$95 |



# Executive Plated Lunch/Dinner



## APPETIZER\*

Vegetarian Roasted Acorn Squash Custard with Mushrooms, Frisée-Herb Salad & Toasted Pecans

## SALAD\*

Mixed Greens with Roasted Beets, Cambozola Cheese, Orange-Scented Candied Walnuts & Beet Purée

## ENTRÉES\*

*- Guests must pre-select one (1) of the entrées in advance*

*- Exact entrée counts must be confirmed three (3) business days prior to the event date. If exact counts are not provided, a fee of \$10/person will be applied to the meal price*

*- Client must also provide meal designators for each guest noting their entrée selection*

Duet of Beef Tenderloin with Cipollini Onion Veal Demi-Glace & Seared Steelhead with Dijon Butter Sauce, Potato & Butternut Squash Gratin & Charred Broccolini

Vegetarian Pearl Barley Risotto with Black Garlic Vinaigrette, Charred Broccolini & Roasted Carrots

## DESSERT\*

Duet of Irish Death Chocolate Cake with Caramel Bananas & Crispy Praline, & Apple Maple Crumb Bread Pudding with Amaretto Cream & Cinnamon Custard

*\*Vegan substitutions available with advance notice*

|                   |                               |
|-------------------|-------------------------------|
| Two (2) Courses   | Lunch - \$70   Dinner - \$85  |
| Three (3) Courses | Lunch - \$80   Dinner - \$95  |
| Four (4) Courses  | Lunch - \$90   Dinner - \$105 |



# Platters



## FRUIT DISPLAY - \$12/Person

Seasonal Sliced Fresh Fruit & Berries

## VEGETABLE CRUDITE - \$12/Person

Assorted Seasonal Sliced Vegetables with Green Goddess Dressing & Seasonal Flavored Hummus

## MEZE PLATTER - \$16/Person

Assorted Grilled & Marinated Vegetables, Herbed Feta Cheese, Seasonal Flavored Hummus, Tyrosalata (Spicy Feta Dip), Tzatziki, Tapenade, Grilled Pita Bread & Housemade Pita Chips



## CHEESE DISPLAY - \$18/Person

Locally Produced & Imported Selection of Cheeses, Dried Fruit, Nuts, Gourmet Bread & Crackers

## CHARCUTERIE PLATTER - \$25/Person

Assorted Aged & Cured Meats, European Cheese Selections, Pickled Vegetables, Sweet & Savory Condiments, Grilled Focaccia & Croccantini Crackers



## SUSHI DISPLAY - \$30/Person

Assorted Fresh Sushi with Wasabi, Soy Sauce, Pickled Ginger, Sesame Seeds & Seaweed Salad

## DESSERT DISPLAY - \$12/Person

*- three (3) desserts per person*

Chef's Selection of Miniature Desserts, Tartlets & Other Sweets



# Displays & Stations



## BUILD-YOUR-OWN PASTA BAR - \$25/Person

*- must be ordered with other items*

Pastas: Gemelli & Three-Cheese Tortellini

Sauces: Basil Pesto Cream Sauce & Traditional Marinara

Toppings: Seasonal Vegetables, Kalamata Olives, Wild Mushroom Medley, Pancetta, Grilled Chicken & Shrimp

## CARVING STATION - \$30/Person

*- one (1) selection per event*

*- must be ordered with other items*

Prime Rib of Beef au Jus with Creamy Horseradish

Beef Tenderloin with Demi-Glace

Spicy Honey Mustard-Glazed Ham

Herb-Roasted Leg of Lamb with Mint Jus

Baked Salmon with Lemon & Fresh Herbs

## SLIDERS - \$10/Slider

*- must be ordered with other items*

Local Beef, Apple-Smoked Bacon, American Cheese & Black Pepper Aioli

BBQ Pulled Chicken with Creamy Coleslaw

Mushroom & Black Bean Burgers, Herbed Goat Cheese & Roasted Red Peppers

## BONCI (FOCACCIA) PIZZAS - \$16/Pizza

*- each pizza serves two (2) people*

*- must be ordered with other items*

Chef's Seasonal Selection of Focaccia Pizzas

## ENTREE MARTINIS - \$25.00/Martini

*- must be ordered with other items*

Red-Wine Braised Short Ribs, Garlic & Scallion Whipped Potatoes & Seasonal Vegetables

Teriyaki-Glazed Steelhead, Jasmine Rice & Asian Slaw

Vegetarian Crimson Lentil Dahl, Basmati Rice & Seasonal Vegetables

# Beverages



## NON-ALCOHOLIC

- Freshly Brewed Coffee & Teas - \$4/Person
- Made-to-Order Espresso Drink Service - \$7 Each
- Housemade Hot Apple Cider or Cocoa - \$5/Person
- Assorted Sodas & Sparkling Waters - \$5 Each
- Large Sparkling Water - \$16/Bottle
- Fresh Fruit Juices, Lemonade and/or Iced Tea - \$16/Carafe
- Martinelli's Sparkling Cider - \$16/Bottle
- Cranberry, Ginger, Rosemary or Lavender Lemonade - \$24/Carafe



## HOUSE COCKTAILS - \$12 Each

- Wheatley Vodka, New Amsterdam Gin, Pueblo Viejo Blanco Tequila, Cane Run Rum, Jim Beam Bourbon, Canadian Club, Grant's Blended Scotch

## PREMIUM COCKTAILS - \$14 Each

- Tito's Handmade Vodka, Tanqueray Gin, Espolon Blanco Tequila, Bacardi White Rum, Buffalo Trace Bourbon, Crown Royal Whiskey, Johnny Walker Black Scotch

## SPECIALTY COCKTAILS - \$16 Each

*- maximum of two (2) specialty cocktail selections allowed per event*

- Spiced Pear Gin Fizz – gin, pear liqueur, honey, lemon juice & club soda
- Apple Cider Old Fashioned – bourbon, apple cider, maple syrup & bitters
- Seasonal Sangria – seasonal rotation of wine, liqueur & fresh fruit
- Pomegranate Margarita –tequila, pomegranate juice, orange liqueur & lime juice



## BEERS - \$7 Each

- 20 Corners Brewing Co. Ghost Trees IPA
- Sunriver Fuzztail Hefeweizen
- Scuttlebutt Brewing Company Uccello Pilsner
- San Juan Hard Seltzers
- Locust Hard Cider
- Athletic Brewing Co. NA



# Wine List

maximum of five (5) different wine selections per event



## SPARKLING WINES

|                                               |       |
|-----------------------------------------------|-------|
| Cava, Brut, Flama D'Or, Spain                 | \$46  |
| Prosecco, Poggio Costa, Italy                 | \$50  |
| Brut, Tirridus, Columbia Valley, WA           | \$54  |
| Brut, Cremant de Limoux, Antech, France       | \$58  |
| Brut Rosé, Tirridus, Columbia Valley, WA      | \$54  |
| Brut Rosé, Cremant de Limoux, Antech, France  | \$58  |
| Champagne, Moët & Chandon, 'Imperial', France | \$110 |



## WHITE & ROSÉ WINES

|                                                                   |      |
|-------------------------------------------------------------------|------|
| Riesling, Long Shadows Vintners 'Poets Leap', Columbia Valley, WA | \$50 |
| Pinot Gris, Erath, Willamette Valley, OR                          | \$54 |
| Sauvignon Blanc, Frenzy, Marlborough, NZ                          | \$54 |
| Sauvignon Blanc, Metier by Delille Cellars, Columbia Valley, WA   | \$58 |
| Chardonnay, Mark Ryan, 'Lu + Oly', Columbia Valley, WA            | \$50 |
| Chardonnay, Gorgiste, Columbia Gorge, WA                          | \$58 |
| Rosé, Avennia, Columbia Valley, WA                                | \$62 |



## RED WINES

|                                                                    |      |
|--------------------------------------------------------------------|------|
| Pinot Noir, Erath, 'Resplendent', Willamette Valley, OR            | \$54 |
| Cabernet Franc, Tranche Estate, Columbia Valley, WA                | \$58 |
| Sangiovese, La Spinetta 'Il Nero di Casanova', Toscana, IT         | \$66 |
| Malbec, Finca El Origin 'Reserva', Mendoza, AR                     | \$52 |
| Red Blend, Mark Ryan, 'Lu + Oly', Columbia Valley, WA              | \$50 |
| Red Blend, Gilbert Cellars, 'Left Bank', Horse Heaven Hills, WA    | \$66 |
| Red Blend, Mark Ryan, 'Dissident', Columbia Valley, WA             | \$85 |
| Syrah, Boomtown by Dusted Valley, Columbia Valley, WA              | \$54 |
| Cabernet Sauvignon, Metier by Delille Cellars, Columbia Valley, WA | \$58 |
| Cabernet Sauvignon, EFESTE, 'Lil Mama', Columbia Valley, WA        | \$66 |