



Lake Quinault Lodge
Kalaloch Lodge
Lake Crescent Lodge

Wedding Celebrations

Thank you for considering Lake Quinault Lodge, Kalaloch Lodge, and Lake Crescent Lodge for your wedding ceremony and reception. Our lodge's natural beauty and locations provide you with the perfect setting to create the wedding of your dreams.

Woodland splendor provides a majestic backdrop for your romantic wedding at Lake Quinault. Personal attention to detail, traditional Northwest cuisine and charming accommodations make your wedding here truly an event of a lifetime.

Picture your wedding on a bluff overlooking the ocean, or slipping off your shoes for a barefoot walk to your chosen spot on the beach where you exchange your wedding vows, all at Kalaloch Lodge.

A Calm, Serene, Majestic Lake is this the back drop you are looking for, just 30 minutes from Port Angeles, Lake Crescent Lodge, is a beautiful destination wedding venue.

Our wedding rental fee includes the use of tables, chairs, full in-house tableware, white buffet and table linens, skirting and napkins.

Ceremony and Reception

During the summer months Lake Quinault appealing gazebo centered lakeside is a popular and romantic location for ceremonies with its picturesque view between the native pines and overlook of the lake and mountains. Lake Quinault Lodge's Quillayute ballroom is a private ballroom with elegant and rustic charms that can accommodate reception parties for either a plated or buffet dinner, seating up to 100 guests. In the event of inclement weather, use of the Quillayute ballroom will be provided for the ceremony and reception.

At Kalaloch, the beach is always a popular destination for your ceremony, or stay on the bluff above, overlooking the ocean, for a one of kind backdrop. Our gazebo can also be used for ceremonies or let us host your event in a tented pavilion all seating up to 150 guests. Our ocean view dining room can be used for a more intimate gathering of up to 35 people.

At Lake Crescent Lodge, on the dock or lakeside can provide a magical wedding location. Or Let us host your event in our tented Pavilion for up to 150 Guests for your reception or ceremony.

Ceremony Rehearsal and Rehearsal Dinner

A mutually convenient ceremony rehearsal time may be scheduled two months prior to your event. Should you wish to book your rehearsal dinner with us, we would be happy to accommodate your group either in our Roosevelt Room or our Quillayute Room at Lake Quinault, Kalaloch Lodge Restaurant, or our Lake Crescent Lodge Restaurant (non-private events). Please contact our Event Coordinator regarding food and beverage minimums and availability of space for your rehearsal dinner.



Reservations and Deposit Information

- ☞ An \$2000 Site/Rental fee will be assessed for the use of the ceremony/banquet space and equipment at both Kalaloch Lodge, Lake Quinault Lodge, Lake Crescent Lodge. (Site Fee and Equipment)
- ☞ With the booking of a party, you are allotted a 5 hour block in which your ceremony and the start of your reception is to be held.
- ☞ During the year, bookings are available from 11:00am – 9:00pm 7 days a week.
- ☞ Food and beverage minimums are mandatory and set per group regarding the size of the party.
- ☞ A Food and Beverage minimum is required in order to book our facility. This figure varies based on date and season, of your event.
- ☞ July – September the lodges require a \$55.00 per person Food and Beverage Minimum. A customary 20% service charge, Washington State sales tax and Utility Surcharge is added to the final balance for all food and beverage

Site FEE All Events	\$800
SITE FEE and Chairs ONLY	\$1200
Site FEE with Equipment*	\$2000
*Equipment includes space or tent with chairs	

Deposit Schedule	Payment Due
Signed Contract	\$2000 Non-Refundable Booking Fee Fee can be applied to final balance
90 Days Prior to Event	50% of Food & Beverage Minimum
30 Days Prior to Event	100% of Food and Beverage Minimum Final Head Count- Final Menu Selections

In order to reserve your event date, a **\$2000 non-refundable booking fee**, a valid credit card number and an authorized Lodging Agreement will be required. You may provide the booking fee by check or credit card. The booking fee will be applied to your final Master bill.

Food and Beverage

The Lodges are the sole purveyor of all food and beverages for on-site events.. It is also the lodges policy that all alcoholic beverages are provided by the resorts only. To assist you with your budget and planning, an average bar estimate is \$15 - \$25 per guest, depending upon the selection of beverages to be served. Both Lodges also offers a variety of non-alcoholic beverages including Starbucks coffee, Tazo teas, sodas, and fruit juices.

Our culinary Chefs offer a number of tantalizing menus and will work to design customized options to meet your specific needs. Our Catering staff will assist you in your menu selection and planning. Please note that all food served, with the exception of the wedding cake, must be provided by Kalaloch Lodge, Lake Quinault Lodge, Lake Crescent Lodge. A customary 20% service charge, Washington State sales tax and Utility Surcharge is added to the final balance for all food and beverage.



Decorations

Flowers and large rental items may be delivered to Lake Quinault Lodge, Lake Crescent Lodge, or Kalaloch Lodge the day of your function. Smaller items such as place cards and favors (no glitter or confetti, please) may be delivered to our Events Coordinator at an agreed upon time. Our staff will be happy to assist in the placement of these items provided they are "table ready" and no additional assembly is required. Votive type candles with candle holders may be used for table décor. All decorations and personal items must be removed immediately at the conclusion of your event. Our staff will help collect small items you have brought in and place them with your gifts for you to take. Lake Quinault Lodge, Kalaloch Lodge, and Lake Crescent Lodge and its staff will not be responsible for any items left behind.

Set Up

We offer two hours of set up time prior to all wedding ceremonies and receptions. It will be your responsibility to advise your contracted suppliers such as florists, DJ's, bands and cake providers of the time that is allowed for set up. It is also your responsibility to direct your sources as to the location of where the items they are providing are to be placed. Please advise your contacted contributors to call us, prior to the event day, if they have any questions.

Photography

Photography is a welcome part of wedding ceremonies and receptions. You are welcome to begin photo sessions up to two hours prior to your event. We do ask that you please be sensitive to our other guests by not blocking walkways. Public areas must remain open and free of obstacles for all hotel guests.

Entertainment

At Lake Quinault Lodge, Kalaloch Lodge, Lake Crescent Lodge, we hope that your wedding is a truly joyous and memorable occasion. So that we may provide this courtesy to all of our guests, we ask that all outdoor entertainment be non-amplified. In addition, hotel staff may need to lower the volume of indoor amplified music if it adversely affects other guests or functions. All outside entertainment must end at 6:00 p.m. After 6:00 pm we allow acoustic background music, a disc jockey or live music until 9:00 pm within our Quillayute Room at Lake Quinault or the tented pavilion at Kalaloch Lodge. Lake Crescent Lodge however music must be finished by 8:00pm. This policy stands firm in consideration of other Hotel guests. All music volumes will be monitored and controlled at the discretion of Hotel management.

Room Blocking

We are happy to set up a room block for your guests however we must have a signed contract and deposit prior to setting up.

It is necessary that reservations in the form of a rooming list or individual reservations be received 30 days prior to the group arrival date. All rooms remaining in the block on the cut-off date will automatically be released back to the hotel and reservations will be taken on space availability only. Check-in time is 4:00 P.M. on day of arrival. Check-out time is 11:00 A.M. on day of departure.



Site Visits

As we conduct many celebrations during the course of a year, it is always best to call ahead and schedule a time with your events coordinator in order to meet with you and address your needs properly

Site visits are expected and we are happy to set up by appointment only. If you wish to schedule a menu tasting or site visit you must contact our events coordinator at least 2 weeks prior, to set up a mutually convenient time. We offer a complimentary tasting for up to two people at Kalaloch Lodge and Lake Quinault Lodge, however Lake Crescent Lodge is seasonal and tastings are not available.

Catering Policy

☞ Menu selections/ Final number of guests attending the event must be made ONE MONTH PRIOR to function. This given number will be considered the final count for service and will be used for billings, even though the actual allowance may be lower. If the guarantee is not given to the Lodge two weeks in advance, then the Lodges will prepare and set for ten percent above the guarantee number of guests. Management must give their approval before any increases in this number will be set up or served.

☞ Prices quoted are subject to reasonable increases to meet increased cost of goods, suppliers and operating expenses. The patron agrees to pay for such increases. As an alternative the Lodges may, at its sole option, make reasonable menu substitution and the patron agrees to accept such substitutions in lieu of increased prices. Prices for all meal functions will be guaranteed by the Lodges 90 days prior to function.

☞ Should you have guests with special dietary needs, our Chefs will be more than happy to prepare a special entrée. If split entrees are ordered, you will be charged for the higher priced entrée for both.

☞ In compliance with local fire codes, our maximum room occupancy may not exceed the posted room limitation. These load limits are strictly enforced. The Lodges reserves the right to inspect and regulate all private parties, meetings and receptions.

☞ The Lodges accepts no responsibility for articles left in meeting or banquet rooms.

☞ On all food and beverage sales, a 20% service charge and all applicable County of Grays Harbor (Lake Quinault) or Jefferson County (Kalaloch Lodge), or Clallam County (Lake Crescent Lodge) and State of Washington sale and Utility taxes will be added.

☞ All displays, posters, banners, etc., shall not be displayed without prior approval of the Lodges. Patron agrees to be responsible for any damage done to the premises during the period of time they are under patron's control or the control of any independent contract hired by patron. No bird seed, rice or confetti shall be allowed on the premises or in the parking lot.

☞ The Lodge reserves the right to cancel any banquet or meeting 30 days prior to a function unless confirmation is in writing.

☞ We do not allow food and beverage to be brought into the Lodge, either in our function rooms or any organized function. Should any guest be found to have alcohol in his/her possession or consumed by minors, the Lodges management reserves the right to close the bar immediately or to terminate the function at the patrons expense.



Breakfast Buffets

*Designed for parties of 30 or more
Menus are Subject to Change based on Location

Quinault Continental

~
Whole Fruit
Boiled Eggs
Cold Cereal
Assorted Breakfast
Breads
House Made Granola
and Vanilla Yogurt

~
\$12.00 per person

The Beverly

~
Seasonal Fresh Fruit
Chicken Sausage
Apple Wood Smoked Bacon
Scrambled Eggs
Thick-Sliced Egg Bread
Dipped in cinnamon, cream
and egg blend
Grilled to Perfection

~
\$17.00 per person

Roosevelt Breakfast

~
Seasonal Fresh Fruit
Scrambled Eggs
Apple Wood Smoked Bacon
Chicken Sausage
Seasonal Fresh Fruit Display
Hot Oatmeal
Potato Cheddar Casserole
Fresh Biscuits

~
\$19.00 per person

Lunch Buffet Selections

*Designed for parties of 25 or more
Group Lunch Buffets are served between the hours of 11am-2pm

The Olympic Buffet

Entrées

~
Roasted Pork Loin
Grilled Salmon with Chive
Beurre Blanc

Salads & Accompaniments

Seasonal Green Salad &
Select Dressings
Fresh Cut Fruit Assortment
Roasted Red Potatoes
Steamed Seasonal Vegetable
Assorted Breads

~
\$31.00 per person

The Rainforest

Entrées

~
Sliced Deli Meats of:
Roast Beef, Turkey &
Smoked Ham
Domestic Cheese Platter
Assorted Breads
Relish Tray

Salad

Pasta Salad

~
\$19.00 per person

The North Fork

Entrées

~
Three-Cheese tortellini in
Alfredo sauce
Linguini with Sun-dried
Tomatoes, Capers,
Kalamata Olives and
Parmesan Cheese

Salad and Accompaniments

Seasonal Green Salad &
Select Dressings
Fresh Seasonal Fruit
Display
Assorted Breads

~
\$27.00 per person



Dinner Buffets

*Designed for parties of 30 or more
Vegetarian options available upon request

The Willaby

Entrées

Grilled Pork Loin with
Jack Daniels Honey
Pepper Glaze

Baked Halibut
in Ginger Butter Sauce

Salad and Accompaniments

Fresh Roasted Seasonal
Vegetable

Roasted Red Potatoes

Mixed Green Salad

Assortment of
house-made dressings

Assorted Baked Bread

~
\$38.00 per person

The Quinault

Entrées

Roasted Tenderloin of
Beef Topped with a
Duxelle Demi
Served with Horseradish
& Au Jus

Pacific King Salmon
Baked in Lemon Garlic
Butter

Salad and
Accompaniments
Fresh Roasted Seasonal
Vegetable

Roasted Red Potatoes

Mixed Green Salad

Assortment of house-
made dressings

Assorted Baked Bread

~
\$42.00 per person

Falls Creek

Entrées

Chicken Breast with
Proschuitto and Dijon
Cream Sauce

Pacific King Salmon
Baked in a Lemon
Garlic Butter

Salad and
Accompaniments
Fresh Roasted
Seasonal Vegetable

Whipped Red Potatoes

Mixed Green Salad

Assortment of
house-made dressings

Assorted Baked Bread

~
\$37.00 per person



Hors D'oeuvre Selections

*Minimum of one dozen per selection

Crispy Panko Dungeness Crab Cakes

\$36.00 *per dozen*

Grilled Beef Tenderloin Kabobs

\$48.00 *per dozen*

Spanikopita
Spinach & Feta Cheese in Phyllo

\$24.00 *per dozen*

Bacon Wrapped Scallops

\$40.00 *per dozen*

Wild Mushroom Bruschetta

\$30.00 *per dozen*

Salmon Mousse Canapé

\$36.00 *per dozen*

Chilled Prawns

\$36.00 *per dozen*

Stuffed Belgium Endives

Crumbled with Blue Cheese, Asian Pears,
Candied Walnuts and Drizzled with Honey

\$36.00 *per dozen*

Duck Rosettes

With Raspberry & Rosemary Chutney

\$36.00 *per dozen*

Pork Pot Stickers

Served with Sweet Chili Soy Glaze

\$36.00 *per dozen*

Chicken Satay

With a Coconut Peanut Sauce

\$36.00 *per dozen*

Strawberries Stuffed with Brie

Topped with a Honey Drizzle

\$36.00 *per dozen*

Displays and Platters

*Platter prices are based on up to 50 people

Chefs Choice of Imported & Domestic Cheeses

\$250.00 *per platter*

Fresh Seasonal Fruit Platter

\$150.00 *per platter*

Baked Brie with Whole Grain Mustard &

Peach Chutney

Served with Crackers

\$250.00 *per platter*

Antipasto Display

Olives, Roasted Peppers, Artichoke Hearts,

Domestic Cheeses, Cured Meats and

Marinated Vegetables

\$225.00 *per platter*

Vegetable Crudités

Fresh Crisp Vegetables

Served with Bleu Cheese and Ranch Dips

\$100.00 *per platter*

Whole Smoked Salmon Filet

Served Chilled with Crostinis

\$225.00 *per platter*



Plated Dinner Entrées

*Available to parties 40 or less with a maximum of two selections

Slow Roasted Prime Rib
Cooked Medium Rare
Served with Whipped Red Potatoes,
Horseradish Sauce & Au Jus
(Minimum 12 people)
\$35.00 per person

Roast Tenderloin of Beef
Oven Roasted Beef Tenderloin Served
with Whipped Red Potatoes and
Topped with Mushroom Duxelle
\$39.00 per person

Bourbon Dijon Pork Loin
Served with Roasted Red Potatoes and
Topped with a Walla Walla Onion
Marmalade
\$30.00 per person

Roasted Rack of Lamb
Cooked Medium Rare Served with
Roasted Red Potatoes and
Finished with Port Wine Demi Glace
\$42.00 per person

Pasta Primavera
Tossed with Fresh Herbs, Vegetables and
Topped with a Parmesan Cream Sauce
\$30.00 per person

Chicken
Served with Wild Rice Pilaf, Sun Dried
Tomatoes and Drizzled with a Garlic
Basil Sauce
\$30.00 per person

Wild Pacific Salmon
Oven Roasted Pacific Salmon
Served with Wild Rice Pilaf and a Lemon
Pepper Beurre Blanc
\$37.00 per person

Herbed Alaskan Halibut
Baked Halibut
Served with Wild Rice Pilaf and
Prepared with a Crust of
Fresh Herbs and
Pineapple Ginger Salsa
\$37.00 per person

Grilled Crab Cakes
Dungeness Crab Grilled to Perfection
Served with Whipped Red Potatoes and
Drizzled with a
Chive Lemon Beurre Blanc
\$36.00 per Person

All dinner entrees include: warm rolls with butter, and fresh seasonal vegetables.
Dinner entrees also include salad and non-alcoholic beverage.



Outdoor BBQ Selections

*Designed for parties of 30 or more

The Traditional

Grilled Hamburgers, All-beef Hot Dogs,
Potato Salad,
Coleslaw, Baked Beans, Potato Chips &
Watermelon
Also Served with Assorted Canned Sodas
\$17.00 per person

The Backyard

Hamburgers, Veggie Burgers
All-beef Hot Dogs, Potato Salad,
Coleslaw, Baked Beans, Corn on the Cob,
Potato Chips &
Watermelon
Also with Assorted Canned Sodas &
Bottled Water
\$21.00 per person

The Hawaiian

BBQ Kalua Pork Sandwiches,
Pineapple Honey Glazed Grilled Bone in
Chicken,
Potato Salad,
Corn on the Cob, Fruit Salad &
Assorted Cookies
Also served with Assorted Canned Sodas
and Bottled Water
\$27.00 per person

The Gourmet

Grilled Pacific Salmon, Garlic Herb
Breast of Chicken,
Herb Roasted Potatoes,
Grilled Vegetables, Mixed Green Salad &
Assorted Cookies
Also served with and Canned Sodas &
Bottled Water
\$32.00 per person

Group Luncheons

*Designed for parties of 40 or less

Group luncheons are served between the hours of 11am-2pm

Soups

Soup du Jour
Clam Chowder
Additional *\$2.00 per person*

Salads

House Green Salad with Raspberry
Walnut Vinaigrette
Prepared with Grape Tomatoes and Dried
Cranberries

All group luncheon entrees include warm
rolls with butter, pre group selected salad
or soup du jour, fresh seasonal vegetables
and a non-alcoholic beverage.

Lunch Entrée Selections

Oven Roasted Pacific Salmon
Served with Wild Rice Pilaf and topped
with a Lemon Beurre Blanc
\$30.00 per person

Penne Pasta Primavera
Penne tossed with fresh vegetables, Herbs,
Olive Oil and Fresh Parmesan Cheese
\$23.00 per person

Airline Chicken

Served with Wild Rice Pilaf Topped Sun
Dried Tomatoes and Drizzled with a
Garlic Basil Sauce
\$30.00 per person



Add-On Items

Beverages

Starbucks House Blend Coffee
(Regular or Decaffeinated)
\$30.00/gallon

Assorted Herbal Teas
\$26.00/gallon

12oz Bottled Spring Water
\$2.25/each

Assorted Canned Sodas
\$2.00/can

Bakery Items

*minimum of one dozen per selection

Brownies
Cake Brownies with Walnuts
By the dozen - \$14.00

Assorted Muffins
By the dozen - \$15.00

Assorted Danish Pastries
By the dozen - \$24.00

Croissants
By the dozen - \$24.00

Assorted Cookies
By the dozen - \$18.00

Snack Items

Whole Fruit
\$2.00 per person

Popcorn
\$1.25 per person

Gourmet Snack Mix
\$4.00 per person

Potato Chips and Ranch Dip
\$3.00 per person

Rice Crispy Treats & Candy
\$3.00 per person



Beer items listed on our menu

*To get discounted rate, party must order a minimum of 1 keg

	<u>Rack Rate</u>	<u>Group Rate</u>
Wild Salmon Pale Ale	201.00	133.00
Organic Amber Blond Ale	201.00	133.00
Dicks Porter (dark beer)	230.00	158.00
Windermere Hef (wheat beer)	238.00	170.00

These are prices based on per pony keg

*you can get 50 pint glasses per keg

Wine items listed on our menu

*To get discounted rate, party must order a minimum of 1 case (12 bottles per case)

	<u>Rack Rate</u> <u>per bottle</u>	<u>Group Rate</u> <u>per bottle</u>
Beringer White Zinfandel	25.00	20.00
Columbia Crest Merlot	25.00	20.00
Dynamite Cabernet Sauvignon	28.00	23.00
Columbia Crest Cab	25.00	20.00
La Crème Chardonnay	30.00	25.00
Ravenswood Zinfandel	26.00	22.00
Robert Mondovi Pinot Noir	26.00	23.00
Snoqualmie Naked Riesling	26.00	22.00

We can arrange other beer and wine to be served throughout your event, just let us know your top 3 wine and beer choices and we will get back with you on pricing.

