

# Wedding Event Planning Guide

• CATERED DINING MENU •

• CATERING ADD-ONS •

• EVENT GUIDELINES •



DAVENPORT  
WEDDINGS

---

EXACTLY LIKE *NOTHING ELSE*

## BALLROOM PRICING\*

---

### THE HISTORIC DAVENPORT HOTEL

#### GRAND PENNINGTON

Reception (Fri or Sat) \$4,000  
Reception (non) \$2,5000

---

#### MARIE ANTOINETTE

Reception (Fri or Sat) \$3,000  
Reception (non) \$2,000  
Ceremony \$2,000

---

#### EARLY BIRD

Reception (Fri or Sat) \$1,000  
Reception (non) \$1,000  
Ceremony \$1,000

---

#### ELIZABETHAN

Reception (Fri or Sat) \$2,000  
Reception (non) \$1,000  
Ceremony \$1,000

---

#### ISABELLA

Reception (Fri or Sat) \$2,000  
Reception (non) \$1,500  
Ceremony \$2,500

### THE DAVENPORT GRAND

#### GRAND BALLROOM, PER SECTION

Reception (Fri or Sat) \$2,500  
Reception (non) \$1,250

---

#### CEDAR JUNIOR BALLROOM

Reception (Fri or Sat) \$1,500  
Reception \$750  
Ceremony \$1,500

---

#### BIRCH JUNIOR BALLROOM

Reception (Fri or Sat) \$1,500  
Reception (non) \$750  
Ceremony \$1,500

---

#### MAPLE JUNIOR BALLROOM

Reception (Fri or Sat) \$1,500  
Reception (non) \$750  
Ceremony \$1,500

---

#### TERRACE ROOM EAST

Reception (Fri or Sat) \$1,000  
Reception (non) \$750  
Ceremony \$1,000

---

#### TERRACE ROOM WEST

Reception (Fri or Sat) \$1,000  
Reception (non) \$700  
Ceremony \$1,000

### THE CENTENNIAL

#### PAVILION

Reception (Fri or Sat) \$800  
Reception (non) \$600  
Ceremony \$1,000

---

#### SKYLINE

Reception (Fri or Sat) \$2,000  
Reception (non) \$1,500.00  
Ceremony \$2,000

---

#### RIVERFRONT BALLROOM A OR B

Reception (Fri or Sat) \$1,000  
Reception (non) \$600  
Ceremony \$1,000

---

#### RIVERFRONT BALLROOM C

Reception (Fri or Sat) \$1,500  
Reception (non) \$1,000  
Ceremony \$1,500

\*For a double set ceremony and reception in the same ballroom – Add \$500

## PLANNING YOUR WEDDING & AMENITIES

### CONSULTATION

#### Scheduling a Consultation

Scheduling a consultation with our Wedding Sales Manager is highly recommended. We will review the vision of your dream wedding, confirm available dates and give you a tour of our ballrooms—providing best-fit wedding options for you.

#### Wedding Agreement

Our Wedding Sales Manager will reserve your space by preparing a wedding agreement based upon availability and confirmation of your wedding date. This agreement details wedding date, ballroom location, time of day and deposit schedule. Your date and ballroom location is secured by a returned signed agreement and a non-refundable deposit.

### DETAILED PLANNING

#### Wedding Vendors

After signing your wedding agreement, you will meet with our Wedding Service Manager, who will outline wedding details and assist in recommending vendors (including but not limited to photographers, videographers, entertainers and officiants).

#### Wedding Meals and Drink Service

Choose your food and beverage menu selection from our enhanced wedding menu.

#### Floor plan

Your Wedding Service Manager will create a comfortable and accessible customized floor plan for your special event and will attend to any other plans you may have for this special day.

#### Wedding Trends

As an addition, your Wedding Service Manager will share the latest wedding trends and assist in designing unique memories for your guests to remember forever.

### AMENITIES

#### Ceremony includes the following:

- Chair set-up and breakdown
- Skirted gift, guest book and unity candle table
- One wireless microphone

#### Personal Wedding Service Manager to:

- Assist in referring wedding vendors
- Act as a liaison between vendors and the hotel
- Manage setup of the ceremony for hotel provided items

#### Reception includes the following

#### Personal Wedding Services manager to:

- Assist in referring wedding vendors
- Design layout of reception room,
- Assist with food and beverage selections,
- Act as liaison between the hotel and vendors

#### Selection of linens includes the following:

- White underlays, cream brocade or black underlay with white overlay and napkins

#### Set-up and tear-down includes the following:

- Standard round tables and sweetheart table (upon request)
- Wooden dance floor
- Three votive candles, per guest table
- Silver cake pedestal and silver cake cutter (upon request)
- Skirted place card table
- Gift table, cake table

#### Preferred room rates includes the following:

- Special room rates for your guests (based upon availability)

#### The following amenities are included for weddings with \$4,000 or more in food:

- Complimentary overnight suite
- Complimentary valet parking for the couple on their wedding night (no substitutions)
- Ceremony and reception coordination services
- Ceremony rehearsal (if applicable)

#### For weddings with less than \$4,000 in food:

- Ceremony and reception coordination services.
- Regular rates apply to an overnight suite
- Complimentary valet parking

## CATERING GUIDELINES - WEDDING POLICIES AND SERVICES

**Amplification** Wireless or Wired Microphones may be rented through the hotel at an additional charge of \$75.00 per microphone. All amplification of music must be provided by the group or its outside vendor.

**Availability** Evening events may be scheduled between 4 PM - 11:30 PM. The ceremony location will be reserved for three hours, including photography and actual ceremony time, based upon availability. Receptions may last a maximum of five hours, and end no later than 11:30 PM. Access to the ballrooms prior to the scheduled time is subject to availability and must be pre-approved. Afternoon times are available upon request and based on availability. An additional hour can be requested at the time of contract for \$250.

**Bars** Bars may stay open a maximum of five hours. The hotel reserves the right to refuse service to anyone who may be, in the hotel's view, impaired or under the legal drinking age. The hotel also reserves the right to close the bar at its discretion.

**Booking** Wedding ceremonies and receptions can be booked 12 months prior to the event date.

**Cakes** The hotel provides complimentary cake cutting service for weddings, and will cut and serve the wedding cake on our Davenport china. Cake cutting sets and pedestals are available to use upon request. Wedding Cakes may be brought in from an outside cake designer.

**Decorations** All candles must be enclosed in a votive holder that stands to the height of the flame. No glitter, confetti, or loose décor (with the exception of silk petals). No taper or tea light candles are permitted without the use of a hurricane or votive holder. Live flower petals are not permitted on ballroom floors. The hotel will not permit the affixing of anything to the walls, floors, or ceiling of rooms. All displays and/or decorations proposed by the group shall be subject to approval of the Wedding Service Manager.

**Deposit** A non-refundable deposit will be required to reserve a date and will be applied to the final balance. The remaining amount will be due 7 business days prior to your event with a cashier's check or credit card. No personal checks are accepted.

**Gift Delivery** Transportation and/or relocation of gifts will need to be arranged by a personal friend or family member of the group. The hotel is not responsible for any lost or stolen gifts or personal items brought to the event by the group or invitees.

**Meal Guarantees** The guaranteed number of attendants must be communicated to the Wedding Service Manager at the Hotel no less than 72 hours (Monday through Friday, excluding holidays), prior to the Event.

**Room Attendance Guarantees** If your final guaranteed number is higher than the maximum occupancy, the hotel reserves the right to transfer the event to another function room at the rates published on the hotel rental schedule based upon availability.

**Labor Charges** A labor fee of \$250 will be applied to ballrooms that require a change of set-up during the same day. If rental chairs are brought in from an outside source it is recommended that set up is arranged through the rental company or a labor fee will apply. If the group prearranges to stay one hour beyond the maximum of five hours a \$250 labor fee will apply.

**Linen/Chairs\*** The hotel offers all white linen overlays and napkins as well as cream, white or black floor length underlays based upon availability. If you choose to rent your own chair sashes, the hotel will rent the individual chair cover for \$2 each and charge a labor fee of \$2 per sash to tie if required. Chiavari chairs can be rented through the hotel at \$4 per chair. Chiavari chairs with either a white sash, black sash or maize lamour sash can be rented at \$6 per chair. Chiavari chairs for ceremonies and receptions must be rented separately and are based only upon availability. Specialty linens may be rented through an outside vendor. Please see your Wedding Service Manager for pricing, referrals and/or reserving your hotel chair.

\*Chiavari chairs available at The Historic Davenport Hotel only.

## CATERING GUIDELINES - WEDDING POLICIES AND SERVICES

**Menu Planning** The hotel does not permit outside food and beverage with the exception of the wedding cake. The menu must be finalized four weeks prior to the event date. If two plated entrees are chosen for guests to select from in advance of the function, the higher priced entree will apply to all meals served. If the Patron requests this option, the group does need to offer the same salad and dessert selection for all guests of the event.

**Meal Place Cards** must be provided by the group and are required for split entrée dinners to identify each guest's entrée selection to their banquet server. All place cards must be alphabetized and given to the Wedding Service Manager no later than 72 hours in advance. Place cards will be set on a place card table for guests to pick up as they arrive. Please contact your Wedding Service manager for further details and table numbering.

**Menu Tasting** The Davenport Hotel offers a complimentary tasting to all booked couples only, on two dates per year, to be announced by your wedding manager. It is the responsibility of the couple to attend one of these events if they wish to taste our menu selections.

**Music** The hotel does not provide amplification for music or MC services. All ceremony and reception music must be provided by a DJ or live musician and booked by the group. Recommendations are available through your Wedding Department.

**Seating** The Davenport Hotel and Towers' banquet tables are 72" and seat 10 guests per table for plated or buffet style receptions. Hors d'oeuvre receptions will be set cabaret-style, with seating for up to 50% of guest count.

**Parking** The Historic Davenport Hotel self-park garage is located on the corner of Post Street, and valet parking is located off Post Street at the main entrance. The Davenport Grand self-park garage is located on the corner of Washington Street, and valet parking is located off Spokane Falls Blvd. at the main entrance. The following prices are subject to change: Self-Parking: \$5 for hours 1-4 / \$1 each additional hour; \$17 maximum per day • Valet Parking: \$17 event valet, \$22 overnight valet.

**Rehearsal Dinners** The Davenport Hotel has several private banquet setting and private party rooms in The Palm Court Grill, Safari Room Fresh Grill and Bar and Post Street Ale House to enhance your entire wedding celebration. Please contact your Wedding Sales Manager for further details.

**Service Charge and Tax** A service charge of 20% will be added to all food, beverage, set-up fees, corkage and audio-visual charges and are subject to Washington state sales tax. Service charges and taxes are subject to change. 100% of the service charge goes to Davenport Hotels.

**Sleeping Rooms** We are pleased to extend a discount of 15% off our best available rates, based on availability or room block. To set up a room block please contact Wedding Sales Manager

**Transportation** The hotel can provide transportation service for individual pickup between the hours 5 am and 12 am by appointment. This service will be available to all registered guests, based on availability. Complimentary transportation between Davenport hotels for registered guests based on availability. Airport service is \$50 round trip per room and \$25 one-way per room. These rates are subject to change. For large group arrivals/departures or special transportation to and from locations other than the airport, the associated rental vans are \$150, based on availability with a two-hour minimum and \$75 per each additional hour. These rates are subject to change. Please contact Guest Services: Historic Davenport – Davenport Tower – Hotel Lusso #509-789-7385 and Davenport Grand #509-598-4250.

**Vendors** Preferred Wedding Vendors are listed inside our wedding brochure. However, you are also welcome to bring in outside vendors, including Photographers, Videographers, Disc Jockeys, Musicians and Cake Designers. Please provide vendor contact information to your Wedding Service Manager and have them contact your Wedding Service Manager one week prior to the event date to discuss policies and approve each vendor's schedule for the Wedding Day. All vendors are held to the standards of The Davenport Hotel and are expected to treat all hotel guests and staff with professional courtesy. Signed third-party agreement will apply.



# WEDDING MENU

---

## WEDDING HORS D'OEUVRES – RECEPTION PACKAGE

**Style:** Displayed self serve. Cabaret style with seating up to 50% of guest count.

**Guest Minimum:** 25

**Price:** \$33.95 per person (Wedding cake cutting fee waived)

**Included in the hors d'oeuvres reception package:** Freshly brewed Starbucks regular and decaffeinated coffee, Teavana hot teas and non-alcoholic punch

---

### **COLD HORS D'OEUVRES**

Seared Tuna, mango chutney, tortilla chip GF

Tomato, mozzarella, and basil skewers with balsamic drizzle GF

### **Cheese Board**

Selection of cheeses from around the world, served with gourmet crackers, lavash and sliced baguette

### **Fresh Seasonal and Tropical Fruit**

Served with honey-mint greek yogurt

### **Classic Crudité GF**

Seasonal vegetables served with ranch dressing and hummus

### **Mediterranean display**

Lemon hummus, red pepper hummus, stuffed olives, marinated artichokes, almonds\*\*, carrot and celery sticks. Served with pita chips and lavosh

---

### **HOT HORS D'OEUVRES**

Risotto fritters with carrot cream

Grilled Wild Gulf jumbo prawns and pickled apple skewers with cilantro cream

(GF) This item is prepared gluten free. Please inform your server if a person in your party has a food allergy or special dietary need (e.g., gluten intolerance).

(V) This item is Vegan

\* This item may be served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*\* This item contains nuts or nut products.

## DAVENPORT SIGNATURE BUFFETS

### WEDDING DINNER BUFFETS

**Style:** Self serve buffet, includes tray passed hors d'oeuvres

**Guest Minimum:** 50

**Price Range:** \$42.95-\$65.95 per person (wedding cake cutting fee waived)

**Included in each buffet:** Freshly brewed Starbucks regular and decaffeinated coffee, selection of Teavana hot teas, non-alcoholic punch, housemade baked breads\*\* and butter, sliced fresh fruit and seasonal berries.

### Tray passed hors d'oeuvres

Select up to three hors d'oeuvres:

Dates stuffed with almonds\*\* and blue cheese, wrapped in prosciutto

Curried chicken salad on phyllo with raisin relish

Tomato, mozzarella, and basil skewers with balsamic drizzle GF

Smoked salmon crêpe, lemon cream, American caviar

Goat cheese and onion tartelette

Mini chicken lettuce wraps, hoisin ginger sauce\*\* GF

### The Tower Wedding Buffet \$42.95 per person

Dressings include: buttermilk ranch, balsamic vinaigrette, apple cider vinaigrette

Spring greens salad with cucumbers, tomatoes, and bell peppers GF V

Butter lettuce, cucumbers, tomato, bell peppers

Yukon Gold potato salad with dill and shaved red onion GF

Port wine braised beef ragu, short rib, polenta, mushrooms

Roasted chicken breast, wild rice and squash pilaf, shallot pan sauce GF

Buttered fresh seasonal vegetables GF

(GF) This item is prepared gluten free. Please inform your server if a person in your party has a food allergy or special dietary need (e.g., gluten intolerance).

(V) This item is Vegan

\* This item may be served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*\* This item contains nuts or nut products.



## DAVENPORT SIGNATURE BUFFETS

### **The Grand Wedding Buffet** \$50.95 per person

Dressings include: Apple cider vinaigrette and Caesar dressing  
Caprese salad with mozzarella, tomatoes, basil and balsamic GF  
Classic Caesar with romaine, parmesan, and olive oil croutons  
Seared chicken breasts with cacciatore style tomato sauce GF  
Roasted Pacific Chinook King Salmon filets\* with roasted vegetable couscous and garlic cream  
Cheese tortellini with asiago-basil cream \*\*

---

### **The Historic Wedding Buffet**

Dressings include: buttermilk ranch, balsamic vinaigrette  
Crisp romaine hearts and spring greens  
Dill cucumber salad GF V  
Couscous salad with Kalamata olive, roasted green pepper and tomato V  
Seasonal market vegetables, herbed wild rice pilaf, and thyme roasted red potatoes GF, V

### **Choice of Entrées:**

Choose Two proteins: \$59.95 per person  
Choose Three proteins: \$65.95 per person

Roast Strip Loin of beef\* with cremini bacon sauce  
Pacific Chinook King salmon sesame crusted with cilantro-chili relish GF  
Roasted chicken breast with white wine shallot glaze GF  
Flank steak with a cabernet mushroom sauce GF  
Apple almond\*\* chicken with peppercorn sauce  
Wild Gulf jumbo prawns with tortellini, herb butter and garlic  
Roast pork loin with apple cider reduction GF

(GF) This item is prepared gluten free. Please inform your server if a person in your party has a food allergy or special dietary need (e.g., gluten intolerance).

(V) This item is Vegan

\* This item may be served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*\* This item contains nuts or nut products.

## MENU ADDITIONS – HORS D'OEUVRES

### **COLD HORS D'OEUVRES**

Guest Minimum: 24 pieces (each)

- Dates stuffed with almonds\*\* and blue cheese, wrapped in prosciutto \$3.5 each
- Curried chicken salad on phyllo with raisin relish \$3.5 each
- Tomato, mozzarella, and basil skewers with balsamic drizzle GF \$2.5 each
- Smoked salmon crêpe, lemon cream, American caviar \$3.5 each
- Seared beef tenderloin, bell pepper pesto\*\*, potato crisp GF \$4.5 each
- Seared Tuna, mango chutney, tortilla chip GF \$4.5 each
- Goat cheese and onion tartelette \$2.5 each
- Mini chicken lettuce wraps, hoisin ginger sauce\*\* GF \$3.5 each
- Vegetable spring rolls with spicy peanut\*\* sauce \$3.5 each
- Bloody Mary gazpacho shooters with bay shrimp \$4.5 each

### **HOT HORS D'OEUVRES**

Guest Minimum: 24 pieces (each)

- Pork pot-stickers with plum sauce \$3.5 each
- Crab cakes with spicy remoulade \$3.5 each
- Crispy vegetable spring rolls with sweet chili sauce \$3.5 each
- Risotto fritters with carrot cream \$2.5 each
- Garbanzo bean falafel with spicy yogurt \$2.5 each
- Grilled chicken and mushroom skewers with chimichurri \$3.5 each
- Beef tenderloin and blue cheese potato cups \$4.5 each
- Grilled Wild Gulf jumbo prawns and pickled apple skewers with cilantro cream \$4.5 each
- Mini Cuban sandwiches with shaved ham, swiss cheese and pickle chip \$3.5 each
- Crispy chicken caprese skewers \$4.5 each

(GF) This item is prepared gluten free. Please inform your server if a person in your party has a food allergy or special dietary need (e.g., gluten intolerance).

(V) This item is Vegan

\* This item may be served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*\* This item contains nuts or nut products.

## MENU ADDITIONS – APPETIZER PLATTERS

Guest Minimum: 24 Guests

### **Seafood display** GF

Served with classic cocktail sauce, Louie dressing, tarragon remoulade, soy-wasabi aioli, and tabasco mignonette

Poached jumbo gulf shrimp \$3.5 each

Alaskan snow crab claws \$6.5 each

Oyster shooters \$5.5 each

---

### **Cheese Board** \$10 per person

Selection of cheeses from around the world, served with gourmet crackers, lavash and sliced baguette

---

### **Fresh Seasonal and Tropical Fruit** \$7 per person

Served with honey-mint greek yogurt

---

### **Classic crudité** \$7 per person GF

Seasonal vegetables served with ranch dressing and hummus

---

### **Charcuterie display** \$14 per person

Salami, prosciutto, mortadella, and capicola served with pickled vegetables and mustards

---

### **Mediterranean display** \$12 per person

Lemon hummus, red pepper hummus, stuffed olives, marinated artichokes, almonds\*\*, carrot and celery sticks

Served with pita chips and lavash

(GF) This item is prepared gluten free. Please inform your server if a person in your party has a food allergy or special dietary need (e.g., gluten intolerance).

(V) This item is Vegan

\* This item may be served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*\* This item contains nuts or nut products.

## MENU ADDITIONS – WEDDING CARVING STATIONS

(Add to existing menu)

- Spice and herb crusted prime rib\* with au jus \$725 serves 50 guests
- Mesquite smoked turkey breast with wild berry reduction \$238 serves 25 people
- Maple glazed pork loin with apple-pecan\*\* chutney \$285 serves 30 people
- Slow roasted leg of lamb with mint jus \$420 serves 30 people
- Chimichurri flank steak with parsley pesto \$420 serves 30 people
- Roast steamship of beef\* with rosemary jus \$1.020 serves 120 people
- Pacific Chinook King salmon "West Side" style hot smoked with honey-ginger BBQ sauce – \$375 serves 30 people
- Smoked beef of tenderloin\* with natural jus \$785 serves 30 people

## ACTION STATIONS

Guest Minimum: 25 Guests

### **Pasta Bar** \$14.95 per person

Gemelli with classic Bolognese

Orrechiette with asparagus, pancetta, extra virgin olive oil, and charred tomatoes

Cavatappi with shrimp cream, bay shrimp, and tomato concasse

### **Risotto Bar** \$12.95 per person GF

Classic risotto with a choice of toppings to include peas, basil, mushrooms, pancetta, asparagus, goat cheese, parmesan, and gorgonzola

### **Street Taco Bar** \$19.95 per person GF

Braised beef brisket with salsa roja, cilantro, and pickled onions

Shredded ancho chile braised chicken thighs with cabbage slaw and Mexican crema

Grilled portobello, shaved squash, bell pepper slaw, and chipotle crema

### **Asian Bar** \$20.95 per person

Assorted dumplings and pot-stickers

California sushi roll display

Spicy noodle boxes and fresh vegetable spring rolls\*\*

Condiments and sauces

### **Slider Station** \$15.95 per person

Assorted beef, turkey, and veggie sliders with lettuce, tomato, onion and pickles. Mustard and mayonnaise

### **Pub Crawl** \$15.95 per person

Crispy mac and cheese bites, fried pickles, potato wedges and spicy chicken wings

(GF) This item is prepared gluten free. Please inform your server if a person in your party has a food allergy or special dietary need (e.g., gluten intolerance).

(V) This item is Vegan

\* This item may be served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*\* This item contains nuts or nut products.

## A'LA CARTE – LATE NIGHT ENHANCEMENTS

Style: Displayed

Item Minimum: 50 unless noted below

Price Range: \$3-\$12 per person

Add-on the following as an a'la carte after dinner addition to your plated or buffet dinner

### – SWEET –

---

#### **Chocolate Fountain**

Fresh strawberry, pineapple, and marshmallow tower, shortbread cookies, miniature biscotti\*\* Madeleines \$12 per person (minimum of 30 guests)

#### **Donut Wall**

Assorted raised donuts\*\* \$5 per person

#### **Davenport Chocolate-Dipped Strawberries**

Milk & White chocolate GF \$3each (50 strawberry minimum)

---

### – SAVORY –

---

#### **Miniature Sirloin Burgers**

Silver dollar rolls, roasted onion mayonnaise, lettuce, tomato, onion \$30 per dozen

#### **Mixed Cocktail Nuts\*\* \$3.95 per person**

---

## COUNT DOWN TO "I DO"

#### **Bridesmaid Bites** \$17.95 per person

Display of berry and fruit smoothie shots

Assorted mini sandwich wraps

Chocolate covered strawberries

Davenport bottled waters

Assorted Pepsi soft Drinks

#### **Groomsman Carvers** \$16.95 per person

Assorted mini beef and chicken sliders

Tims Cascade potato chips

Warm pretzel with cheese sauce

Davenport bottled waters

Assorted Pepsi soft Drinks

(GF) This item is prepared gluten free. Please inform your server if a person in your party has a food allergy or special dietary need (e.g., gluten intolerance).

(V) This item is Vegan

\* This item may be served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*\* This item contains nuts or nut products.

## DINNER – THREE COURSE PLATED

Style: Table side service, includes tray passed hors d'oeuvres

Guest Minimum: 25

Price Range: \$29.95-\$50.95 per person (wedding cake cutting fee waived)

Included with dinner: Freshly brewed Starbucks regular and decaffeinated coffee, selection of Teavana hot teas, housemade baked breads\*\* and butter. Chef's selection of starch and fresh seasonal vegetables

### Tray passed hors d'oeuvres

Select up to three hors d'oeuvres:

Dates stuffed with almonds\*\* and blue cheese, wrapped in prosciutto

Curried chicken salad on phyllo with raisin relish

Tomato, mozzarella, and basil skewers with balsamic drizzle GF

Smoked salmon crêpe, lemon cream, American caviar

Goat cheese and onion tartelette

Mini chicken lettuce wraps, hoisin ginger sauce\*\* GF

### Salads (choose one)

Includes: choice of salad dressing (all salads) buttermilk ranch, balsamic vinaigrette, apple cider vinaigrette or Caesar dressing

Farm Greens salad with shaved radish, fennel, and grape tomato GF V

Caesar salad with romaine hearts, parmesan, olive oil croutons, and lemon

Kale and Arugula salad with quinoa, shaved asparagus, citrus segments

Bibb lettuce salad with blue cheese, tomatoes and pancetta

### Entrées (choose up to two selections)

When more than one entrée has been selected for a plated meal, the higher of the entrée prices will be charged for each selection

Fresh Dungeness crab cake and beef of filet\* \$52.95 per person

Wild Gulf jumbo prawns and beef of filet\* \$51.95 per person GF

8 oz. beef filet\* \$51.95 per person GF

Local IPA braised beef short ribs \$46.95 per person

Mustard crusted rack of lamb \$49.95 per person

Roasted chicken breast with tarragon jus \$39.95 per person GF

Seared free range chicken breast with sauce diable \$41.95 per person GF

Roasted pork tenderloin with pumpkin seed crust and mustard demi \$42.95 per person GF

Pacific Chinook King salmon\* with horseradish cream \$44.95 per person GF

Wild Halibut filet\* with basil butter \$46.95 per person GF

Pancetta wrapped Wild Gulf jumbo prawns with spicy Pomodoro \$41.95 per person

Ratatouille stuffed bell pepper over quinoa \$32.95 per person GF V

Roasted vegetable and polenta with tomato emulsion \$32.95 per person V

(GF) This item is prepared gluten free. Please inform your server if a person in your party has a food allergy or special dietary need (e.g., gluten intolerance).

(V) This item is Vegan

\* This item may be served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*\* This item contains nuts or nut products.

## Wine List

Our comprehensive wine list is available at your request. Wines listed are subject to change.

### Champagne

G.H. Mumm, France \$120

Veuve Clicquot Yellow Label Brut, France \$141

---

### Sparkling Wines

JP Chenet Blanc de Blanc Brut, France \$31

Chateau St. Michelle Brut, Columbia Valley, WA \$35

Argyle Blanc de Blanc, Willamette Valley, OR \$66

---

### White Wines

Arbor Crest Riesling Columbia Valley, WA \$35

Arbor Crest "Connor Lee" Chardonnay Columbia Valley, WA \$35

Kendall-Jackson Chardonnay, CA \$43

Duckhorn Chardonnay, CA \$51

Santa Cristina Pinot Grigio Delle Venezie, Italy \$38

Duckhorn Cellars Sauvignon Blanc, Napa Valley, CA \$46

Brancott Sauvignon Blanc New Zealand \$42

---

### Red Wines

Arbor Crest "Four Vineyard" Merlot Columbia Valley, WA \$35

Arbor Crest "Five Vineyard" Cabernet Sauvignon \$35

Barrister Winery "Rough Justice" Red Blend Columbia Valley, WA \$58

L'Ecole No. 41 Winery Cabernet Sauvignon Columbia Valley, WA \$58

Boen Pinot Noir Russian River Valley, CA \$50

Erath Pinot Noir Dundee Hills, OR \$47

Château St. Michelle Syrah Columbia Valley, WA \$43

---

### Non Alcoholic

Martinellis Sparkling Cider \$18

(GF) This item is prepared gluten free. Please inform your server if a person in your party has a food allergy or special dietary need (e.g., gluten intolerance).

(V) This item is Vegan

\* This item may be served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*\* This item contains nuts or nut products.

## Banquet Bar

Bar service is available for a maximum of 5 hours. Our standard for staffing is one bartender for each 100 guests. Additional bars and bartenders may be arranged. A bartender fee of \$75 per bar, per hour will apply. This fee of \$75 will be waived with a revenue minimum of \$200 per bar, per hour.

### All beverages stocked in each banquet bar

**Premium House Wines by the Glass** \$8.75 each / **By the Bottle** \$35 each (unless noted below)

Arbor Crest Riesling

Arbor Crest "Connor Lee" Chardonnay

Arbor Crest "Four Vineyard" Merlot

Arbor Crest "Five Vineyard" Cabernet Sauvignon

JP Chenet Blanc de Blanc Brut \$31

Our comprehensive wine list is available at your request. Wines listed are subject to change.

**Premium Cocktails** \$10.75 each / **As Martinis** \$12.75 each

Grey Goose vodka

Maker's Mark bourbon whiskey

Pendleton whiskey

Tanqueray 10 gin

Glenlivet 12 yr scotch

Pussers British Navy rum

Patron Silver Tequila

**Select Cocktails** \$8.75 each / **As Martinis** \$10.75 each

Fris vodka

Crown Royal whiskey

Jim Beam bourbon

Bombay Sapphire gin

Johnnie Walker Red Label scotch

Captain Morgan rum

Jose Cuervo Tradicional tequila



**Bottled Beer Imports**

Corona \$5 each  
Stella Artois \$6.5 each

**Craft/Northwest brews**

Alaskan Amber \$6 each  
Widmer Hefeweizen \$6 each  
Deschutes Mirror Pond Pale Ale \$6.5 each  
No-Li Born & Raised IPA \$6.5 each  
Iron Horse Irish Death \$6.5 each

**Domestic Beer**

Coors Light \$5 each  
O'Douls NA \$5 each

**Assorted PEPSI Brand Soft Drinks** \$4 each

**Mineral and Sparkling Water** \$4.95 each

Banquet Bar – Enhancements

Add-on the following beverages to the banquet bar selections above

**Cordials** \$10.75 each

Frangelico  
Grand Marnier  
Courvoisier VS  
Amaretto DiSaronno  
Drambuie

**Signature Cocktails** \$11 each

Huckleberry Heaven Martini 44° North Huckleberry vodka, white cranberry juice,  
splash of sour, garnished with huckleberries

Stiletto Manhattan Makers Mark bourbon, Amaretto DiSaronno, bitters

French 75 gin, lemon, simple syrup, Champagne

## DAVENPORT SPA AND SALON – WEDDING ENHANCEMENTS\*

Call 509.789.7300 to speak with our Davenport Spa Bridal Representative for reservations.

### **Davenport Signature Pedicure \$70**

Add-on Gel Polish \$15 Add-on French Polish \$15

Tension and fatigue melt away as you take pleasure in our soothing foot soak.

This special service includes a gentle leg and foot exfoliation, hot towel wrap, nail and cuticle repair, paraffin treatment to lock in moisture and soften skin, hydrating massage, and polish application.

### **Davenport Signature Manicure \$55**

Add-on Gel Polish \$15 Add-on French Polish \$15

Indulge with a warm hand bath, detailed cuticle care, gentle exfoliation featuring a seasonal scrub, hot towel wrap, paraffin treatment to lock in moisture and soften skin, nourishing hand and arm massage and expert polish application.

Davenport Signature Manicure and Pedicure \$115

### **Davenport Signature Facial**

60 minutes \$115 / 90 minutes \$175

A facial that is completely customized to your skin needs, allow our skilled professionals to restore your skin's natural beauty.

Featuring Hungarian facial massage and luxurious products, our world class professionals will personalize your experience to address your skin's specific needs.

Eyebrow Tint \$25

Eyebrow Shaping \$25

Eyelash Tint \$30

Wedding/Special Occasion Hair Style \$75

\*Pricing and treatments subject to change.

Please call or go to [davenportspa.com](http://davenportspa.com) for a complete list of prices and services.

## WEDDING VENDORS

### PHOTOGRAPHY

**Ifong Chen Photography**

509.276.5244  
ifongphotography.com

**Looyenga Photography**

208.651.0443  
looyengaphotography.com

**Urban Rose Photography**

info@urbanrosephoto.com  
urbanrosephoto.com

### WEDDING CAKES

**Marsells Cakes and Desserts Bakery**

509.448.2512  
marsellscakes.com

**Just American Desserts**

509.927.2253  
justamericandesserts.net

**Lilac City Bakery**

509.315.4958  
lilaccitybakery.com

---

### FLORIST

**Rose and Blossom**

509.921.7673  
roseandblossom.com

**Those Girls Events**

thosegirlsevents@yahoo.com  
509-385-2652

---

### PHOTO BOOTH

**Funny Booth**

208.502.1045  
funnybooth.us

**Entertainment Warehouse**

509.468.7070  
youreventstore.com

---

### DJ SERVICE

**Big Show Mobile Entertainment**

509.990.0445  
bigshowmobile.com

**Entertainment Warehouse**

509.468.7070  
youreventstore.com

**Complete Weddings and Events**

509.927.3535  
completeweddingspokane.com

---

### TUXEDO AND FORMAL WEAR

**Tuxedo Gallery**

509.455.8344  
tuxedogallery.net

**Marcella's Bridal**

509.466.5281  
marcellasbridal.com

**Mr. Tux**

509.747.5207  
mrtuxspokane.com

---

### CINEMATOGRAPHY

**Matt Green Films**

509.218.2543  
mattgreenfilms.com

**Grace Media**

509.251.5152  
gracemedia.info

---

### RENTALS

**Entertainment Warehouse**

509.468.7070  
youreventstore.com

**Event Rents**

509.535.4030  
event-rents.com

---

### MAKE-UP

**Shasta Hankins Makeup**

208.301.2450  
shastahankins.com

**VIP Production NW**

509.747.4804  
vipproductionnw.com



# DAVENPORT WEDDINGS

---

EXACTLY LIKE *NOTHING ELSE*

For more information regarding our wedding event planning  
program, please contact our Sales & Marketing Team

800.899.1482

[info@thedavenport.com](mailto:info@thedavenport.com)

111 South Post Street  
Spokane, WA 99201