



DAVENPORT  
WEDDINGS

# WEDDING PLANNING GUIDE

BALLROOM PRICING

AMENITIES

CATERING GUIDELINES

MENU PLANNING

PREFERRED VENDORS



INFO@THEDAVENPORTHOTEL.COM

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## BALLROOM PRICING

### THE HISTORIC DAVENPORT HOTEL

#### GRAND PENNINGTON

Room Rental (Fri - Sat) \$5,000  
Room Rental (Sun - Thurs) \$3,500

#### EARLY BIRD

Room Rental (Fri - Sat) \$1,500  
Room Rental (Sun - Thurs) \$1,000

#### ISABELLA

Room Rental (Fri - Sat) \$3,000  
Room Rental (Sun - Thurs) \$2,100

#### MARIE ANTOINETTE

Room Rental (Fri - Sat) \$4,000  
Room Rental (Sun - Thurs) \$2,800

#### ELIZABETHAN

Room Rental (Fri - Sat) \$2,000  
Room Rental (Sun - Thurs) \$1,400

### THE DAVENPORT GRAND HOTEL

#### GRAND BALLROOM, PER SECTION

Room Rental (Fri - Sat) \$5,000  
Room Rental (Sun - Thurs) \$3,500

#### BIRCH JUNIOR BALLROOM

Room Rental (Fri - Sat) \$2,000  
Room Rental (Sun - Thurs) \$1,400

#### TERRACE ROOM EAST

Room Rental (Fri - Sat) \$2,000  
Room Rental (Sun - Thurs) \$1,400

#### CEDAR JUNIOR BALLROOM

Room Rental (Fri - Sat) \$2,500  
Room Rental (Sun - Thurs) \$1,750

#### MAPLE JUNIOR BALLROOM

Room Rental (Fri - Sat) \$2,000  
Room Rental (Sun - Thurs) \$1,400

#### TERRACE ROOM WEST

Room Rental (Fri - Sat) \$2,000  
Room Rental (Sun - Thurs) \$1,400

### THE CENTENNIAL BY DAVENPORT HOTELS

#### PAVILION

Room Rental (Fri - Sat) \$1,000  
Room Rental (Sun - Thurs) \$700

#### RIVERFRONT BALLROOM A OR B

Room Rental (Fri - Sat) \$1,000  
Room Rental (Sun - Thurs) \$700

#### SKYLINE

Room Rental (Fri - Sat) \$3,000  
Room Rental (Sun - Thurs) \$2,100

#### RIVERFRONT BALLROOM C

Room Rental (Fri - Sat) \$2,000  
Room Rental (Sun - Thurs) \$1,400

*For a double set ceremony and reception in the same ballroom, add \$500 to reception fee.*

## WEDDING PLANNING & 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 the wedding date, ballroom location, time of day, and deposit schedule. Your date and ballroom location are 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.

### AMENITIES

#### **Ceremony includes the following:**

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

#### **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
- Design layout of reception room
- Assist with food and beverage selections

#### **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

#### **Guest Room Rates:**

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

#### **For weddings with \$4,000 or more in food:**

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

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

- Complimentary valet parking for the couple on their wedding night (no substitutions)
- Complimentary ceremony and reception coordination services

## WEDDING GUIDELINES

### WEDDING POLICIES AND SERVICES

**Amplification** | Wireless or Wired Microphones may be rented through the hotel at an additional charge of \$95 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 for approval by 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.

**Gifts** | 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.

**Set-Up Fee Charges** | A 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 fee will apply. If the group prearranges to stay one hour beyond the maximum of five hours a \$250 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. Chivari chairs and covers are available at The Historic Davenport Hotel only. Specialty linens may be rented through an outside vendor. Please see your Wedding Service Manager for pricing, referrals, and/or reserving your hotel chairs.

## WEDDING GUIDELINES CONT.

**Menu Planning** | Outside food and beverage is not permitted, 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** | 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** | A complimentary tasting is offered 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** | Davenport Hotels 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 Historic and Grand banquet tables are 72" and seat 10 guests per table for plated or buffet style receptions. The Centennial banquet tables are 60" and seat 8 people. Hors d'oeuvre receptions will be set cabaret-style, with seating for up to 50% of the 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 Davenport Hotels: \$6 for hours 1-4 / \$2 each additional hour; \$22 maximum per day; Valet Parking: \$22 event valet, \$32 overnight valet. The Centennial self-parking is located just off of 303 W North River Dr. The following prices are subject to change: Self-Parking Centennial Hotel: \$6 for hours 1-4 / \$2 each additional hour; \$14 maximum per day.

**Rehearsal Dinners** | Davenport Hotels has several private banquet settings and private party rooms to enhance your entire wedding weekend celebration. Please contact your Wedding Sales Manager for further details.

**Service Charge and Tax** | All prices quoted are subject to Washington state 9% sales tax and 22% service charges, both are subject to change. 100% of the service charge is retained by Davenport Hotels/Employer.

**Overnight Guest 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.

**Vendors** | Preferred Wedding Vendors are listed inside our wedding brochure. However, you are also welcome to bring in outside vendors, including photographers, videographers, DJs, 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 Davenport Hotels and are expected to treat all hotel guests and staff with professional courtesy. Signed third-party agreement will apply.

## WEDDING MENU PLANNING

### HORS D'OEUVRES | RECEPTION PACKAGE (NO MEAL OPTION)

\$49 per person | Guest minimum: 25

**Included:** freshly brewed Starbucks coffee (regular and decaf), Teavana hot teas, and non-alcoholic punch

### COLD HORS D'OEUVRES STATIONS

**Seared Tuna**, mango chutney, tortilla chip

**Seared beef tenderloin**, bell pepper pesto\*\*, potato crisp

**Cheese Board**, selection of cheeses served with gourmet crackers, lavash, and sliced baguette

**Fresh Seasonal and tropical fruit** served with honey-mint Greek yogurt (GF)

**Classic Crudite**, seasonal vegetables served with ranch dressing and hummus (GF)

**Mediterranean display**, lemon & red pepper hummus, stuffed olives, marinated artichokes, almonds\*\*, carrots and celery sticks, served with pita chips and lavash

**Charcuterie display**, salami, prosciutto, mortadella, and capicola served with pickled vegetables and mustards

### HOT HORS D'OEUVRES STATIONS

**Risotto fritters** with pomodoro sauce

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

**Grilled chicken and mushroom skewers** with chimichurri

**(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 undercooked. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

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

## WEDDING MENU PLANNING

### SIGNATURE PLATED MEAL

Guest minimum: 10

**Included:** freshly brewed Starbucks coffee (regular and decaf), Teavana hot teas, and non-alcoholic punch, house-made baked breads and butter, chef's selection of starch and fresh seasonal vegetables, choice of three tray-passed appetizers, choice of one salad and choice of two entrees.

#### COURSE 1: Appetizers (select three)

**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  
**Seared beef tenderloin**, bell pepper pesto\*\*, potato crisp  
**Seared Tuna**, mango chutney, tortilla chip  
**Goat cheese and onion tartelette**  
**Mini chicken lettuce wraps**, hoisin ginger sauce\*\*  
**Vegetable spring rolls** with spicy peanut sauce\*\*  
**Bloody mary gazpacho shooters** with bay shrimp (GF)

#### COURSE 2: Salad (select one)

**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 (GF) (V)  
**Bibb lettuce salad** with blue cheese, tomatoes, and pancetta

*Includes choice of salad dressing (one dressing for all salads) buttermilk ranch, balsamic vinaigrette (GF), apple cider vinaigrette (GF) (V), or Caesar dressing (GF)*

#### COURSE 3: Entrée (select up to two)

**Wild Gulf jumbo prawns and Tenderloin of beef filet\* 6oz** (GF) | \$66 per person  
**Tenderloin of beef filet\* 8oz** (GF) | \$66 per person  
**Local IPA braised beef short ribs** | \$55 per person  
**Roasted chicken breast** with tarragon jus (GF) | \$48 per person  
**Seared free-range chicken breast** with sauce diable | \$50 per person  
**Pacific Chinook King Salmon\*** with horseradish cream (GF) | \$54 per person  
**Wild Halibut filet\*** with basil butter (GF) | \$56 per person  
**Ratatouille stuffed bell pepper** over quinoa (GF) (V) | \$39 per person  
**Roasted vegetable and polenta** with tomato emulsion (GF) (V) | \$39 per person

*Note: When more than one entree has been selected for a plated meal, the higher of the entree prices will be charged for each selection.*

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## WEDDING MENU PLANNING

### SIGNATURE BUFFET PACKAGE

Guest minimum: 50

**Included:** freshly brewed Starbucks coffee (regular and decaf), Teavana hot teas, non-alcoholic punch, house-made baked bread and butter, sliced fresh fruit, and seasonal berries. Add spice and herb-crusted Prime Rib carving station to any of the below buffets for an additional \$17 per person.

#### COURSE 1: Appetizer Stations (select three)

**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\*\*

#### COURSE 2: Salads (select two)

**Spring greens salad** with cucumbers, tomatoes, and bell peppers  
**Classic Caesar** with romaine, parmesan, and olive oil croutons  
**Caprese salad** with mozzarella, tomatoes, basil, and balsamic (GF)  
**Butter lettuce and spinach**, roasted beets, pumpkin seeds, and feta (GF)  
**Arugula and romaine salad** with chickpeas, shaved peppers, lemon, and grated parmesan  
**Carrot and kale slaw** with sprouts and lemon (GF) (V)  
**Kale and Napa cabbage** with cucumbers, tomatoes, and bell peppers (GF) (V)  
**Couscous salad** with Kalamata olive, roasted green pepper, and tomato (V)  
**Gemelli pasta salad** with olives and fresh herbs  
**Yukon Gold potato salad** with dill and shaved red onion (GF)  
**Roasted sweet potato salad** with raisins and cashews\*\* (GF)

*Includes choice of salad dressing: buttermilk ranch, balsamic vinaigrette (GF), apple cider vinaigrette (GF) (V), or Caesar dressing (GF)*

#### COURSE 3: Choice of one: Centennial, Grand, or Davenport Buffet

##### Davenport Buffet

\$72 (choose two) \$79 (choose three)

**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  
**Wild Gulf jumbo prawns** with tortellini, herb butter & garlic  
**Roast pork loin** with apple cider reduction (GF)

**Starch/Vegetable:** (choose two)

Herbed white rice pilaf (GF) (V)  
Thyme roasted red potatoes (GF) (V)  
Fresh seasonal vegetables

##### Grand Buffet

\$63 per person

**Seared chicken breast** 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 \*\*

##### Centennial Buffet

\$54 per person

**Port wine braised beef short rib** with egg noodle & mushrooms  
**Roasted chicken breast** with herbed fingerling potatoes, sherry-mushroom cream (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.

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



## WEDDING MENU PLANNING

### MENU ADDITION: CARVING STATIONS

**Spice and herb-crusted prime rib\*** with au jus | \$870 serves 50 guests

**Mesquite smoked turkey breast** with wild berry reduction | \$286 serves 25 people

**Maple glazed pork Loin** with apple-pecan\*\* chutney (GF) | \$342 serves 30 people

**Roast steamship of beef\*** with rosemary jus | \$1,224 serves 120 people

**Pacific Chinook King Salmon** "West Side" style hot smoked with honey-ginger BBQ sauce | \$450 serves 30 people

**Smoked beef tenderloin\*** with natural jus | \$942 serves 30 people

### MENU ADDITION: APPETIZER & ACTION STATIONS

#### Action Stations

Guest Minimum: 25

##### Pasta Bar \$18 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 concassee

##### Risotto Bar \$16 per person

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

##### Street Taco Bar \$24 per person

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 (GF)

#### Appetizer Stations

Guest Minimum: 20

##### Asian Bar \$24 per person

Assorted dumplings and pot-stickers

California sushi roll display

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

Condiments and sauces

##### Slider Station \$19 per person

Assorted beef, turkey, and veggie slider display served with mustard and mayonnaise

##### Pub Crawl \$19 per person

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

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## WEDDING MENU PLANNING

### MENU ADDITION: HORS D'OEUVRES

*Add to your plated meal or buffet*

Minimum: 24 pieces each

**Included:** freshly brewed Starbucks coffee (regular and decaf),  
Teavana hot teas, and non-alcoholic punch

### COLD HORS D'OEUVRES

**Dates stuffed** with almonds\*\* and blue cheese, wrapped in prosciutto \$5 each

**Curried chicken salad** on phyllo with raisin relish \$5 each

**Tomato, mozzarella, and basil skewers** with balsamic drizzle GF \$4 each

**Smoked salmon crêpe**, lemon cream, American caviar \$5 each

**Seared beef tenderloin**, bell pepper pesto\*\*, potato crisp \$6 each

**Seared tuna**, mango chutney, tortilla chip \$6 each

**Goat cheese and onion tartelette** \$4 each

**Mini chicken lettuce wraps**, hoisin ginger sauce\*\* \$5 each

**Vegetable Spring rolls** with spicy peanut\*\* sauce \$5

**Bloody Mary gazpacho shooters** with bay shrimp \$6

### HOT HORS D'OEUVRES

**Pork pot-stickers** with plum sauce \$5 each

**Crab cakes** with spicy remoulade \$5 each

**Crispy vegetable spring rolls** with sweet chili sauce \$5 each

**Risotto fritters** with pomodoro sauce \$4 each

### MENU ADDITION: APPETIZER PLATTERS

*Add to your plated meal or buffet*

Guest minimum: 24

**Seafood Display** served with classic cocktail sauce, Louie dressing, tarragon remoulade, soy-wasabi aioli, and tabasco mignonette (GF)

**Poached jumbo gulf shrimp** \$5 each

**Alaskan snow crab claws** \$8 each

**Oyster shooters** \$7 each

**Cheese Board**, selection of cheeses served with gourmet crackers, lavosh, and sliced baguette \$12 per person

**Fresh seasonal & tropical fruit**, served with honey-mint greek yogurt \$9 per person

**Classic Crudite**, seasonal vegetables served with ranch dressing and hummus \$9 per person

**Charcuterie display**, salami, prosciutto, mortadella, and capicola served with pickled vegetables and mustards \$17 per person

**Mediterranean display**, lemon & red pepper hummus, stuffed olives, marinated artichokes, almonds\*\*, carrot and celery sticks, served with pita chips and lavosh \$14 per person

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## WEDDING MENU PLANNING

### A'LA CARTE | LATE NIGHT

Item minimum: 50 (unless noted below)

#### SWEET

**Chocolate Fountain** with fresh seasonal fruit and an assortment of sweet bites \$14 per person

**Donut Wall** displayed on a stunning LED-lit wall \$6 each

**Sea Salted Caramel & Mango Bonbons** (GF) \$4 each

**Chocolate Truffle Pops** (GF) \$4 each

**Rice Crispy Treats** on-a-stick \$4 each

**Deluxe Chocolate-Dipped Strawberries** (GF upon request) \$3 each (12 strawberry minimum)

#### SAVORY

**Miniature Sirloin Burgers** silver dollar rolls, roasted onion mayonnaise, lettuce, tomato and onion \$36 per dozen

**Pepperoni and Four Cheese Flatbreads** \$6 per person

**TaterTots** with assorted dipping sauces \$5 per person

**Spicy & BBQ Chicken Wings** \$7 per person

**Chips, Salsa, & Guacamole** \$7 per person

**Mixed Cocktail Nuts\*\*** \$5 per person

### A'LA CARTE | GETTING READY

Guest minimum: 10

#### "Morning Glow" | \$22 per person

Display of berry and fruit smoothie shots

Assorted mini sandwich wraps

Chocolate covered strawberries (GF available upon request)

Davenport bottled water

Assorted sparkling waters

#### "Pub Grub" \$22 per person

Assorted mini beef and chicken sliders

Tim's potato chips

Warm pretzels with cheese sauce

Davenport bottled waters

Assorted Pepsi soft drinks

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## WEDDING MENU PLANNING

### 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

**Wycliff**, California \$38

**Domaine Ste. Michelle Brut** \$38

**Argyle Blanc de Blanc** \$66

#### White Wines

**Proverb** Sauvignon Blanc \$38

**Proverb** Chardonnay \$38

**Chateau Ste. Michelle Indian Wells** Chardonnay \$46

**Starmont** Chardonnay \$50

**August Kessler** Riesling CA \$54

**Casa Lunardi** Pinot Grigio \$40

**Giesen** Sauvignon Blanc \$51

#### Red Wines

**Proverb** Pinot Noir \$38

**Proverb** Cabernet Sauvignon \$38

**Chateau Ste. Michelle Indian Wells** Red Blend \$42

**Justin** Cabernet Sauvignon \$80

**King Estate "Inscription"** Pinot Noir \$58

**Northstar** Merlot \$52

**Château St. Michelle** Syrah \$42

#### Non Alcoholic

**Martinelli's Sparkling Cider** \$20

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## WEDDING MENU PLANNING

### 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.

**Select House Wines by the Glass \$10 each / By the Bottle \$38 each** (unless noted below)

**Proverb** Sauvignon Blanc

**Proverb** Chardonnay

**Proverb** Pinot Noir

**Proverb** Cabernet Sauvignon

**Wycliff** Sparkling \$38

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

**Premium Cocktails \$12 each / As Martinis \$15 each**

**Titos** Vodka

**Four Rose's Small Batch** Bourbon Whiskey

**Pendleton** Whiskey

**Bombay Sapphire** Gin

**Macallan 12** Year Scotch

**Flor de Cana** Rum

**Espolon Blanco** Tequila

**Select Cocktails \$10 each / As Martinis \$13 each**

**New Amsterdam** Vodka

**Crown Royal** Whiskey

**Jim Beam Black Label** Bourbon

**New Amsterdam** Gin

**Monkey Shoulder** Scotch

**Cruzan** Light Rum

**Mi Campo Blanco** Tequila

**Bottled Beer Imports**

**Corona** \$6 each

**Stella Artois** \$7 each

**Craft/Northwest Brews**

**Alaskan Amber** \$7 each

**Blue Moon** \$7 each

**Sierra Nevada Pale Ale** \$7 each

**Lagunitas IPA** \$8 each

**Iron Horse Irish Death** \$8 each

**Domestic Beer**

**Bud Light** \$6 each

**O'Douls NA** \$6 each

**Truly Hard Seltzer** \$7 each

**Assorted PEPSI Brand Soft Drinks** \$5 each

**Mineral and Sparkling Water** \$6 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 undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

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

## WEDDING MENU PLANNING

### BANQUET BAR – ENHANCEMENTS

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

**Cordials** \$12 each

Frangelico

Grand Marnier

Courvoisier VS

Amaretto DiSaronno

Drambuie

**Signature Cocktails** \$13 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

**(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 undercooked. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

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

## PREFERRED WEDDING VENDORS

### PHOTOGRAPHERS

**Kat Skye Photo**  
katskyephoto.com  
*@katskyephoto*

**Sydney Baye**  
sydneybaye.com  
*@sydneybaye*

**Cassie Trotter**  
cassietrottier.com  
*@cassietrottierphoto*

**Jaime Denise**  
jaimedenisephotography.com  
*@jaimedenisephoto*

**Brent Looyenga**  
looyengaphotography.com  
*@looyengaphoto*

### VIDEOGRAPHERS

**Ferguson Films**  
fergusonfilms.com  
*@fergusonfilms*

**Grace Media Films**  
gracemedia.info  
*@gracemediafilms*

**Matt Green Films**  
mattgreenfilms.com  
*@mattgreenfilms*

### CAKES & DESSERTS

**Sweet Frostings**  
sweetfrostingsbakeshop.com  
*@sweetfrostings*

**miFLAVOUR**  
miflavour.com  
*@miflavour*

**Lilac City Bakery**  
lilacitybakery.com  
*@lilacitybakery*

**Sweet P Cupcakes**  
sweetpcupcakes.net  
*@sweetpspokane*

### DRESS & TUXEDO

**Honest in Ivory**  
honestinivory.com  
*@honestinivory*

**Marcella's Bridal**  
marcellasbridal.com  
*@marcellasbridal*

**Tuxedo Gallery**  
tuxedogallery.net  
*@tuxedogallery*

**Mr. Tux Spokane**  
mrtuxspokane.com  
*@mrtuxspokane*

### PHOTOBOOTH

**Funny Booth**  
funnybooth.com  
*@bookfunnybooth*

**Electric Photoland**  
electricphotoland.co  
*@electricphotoland.photobooth*

### RENTALS

**Artifact Rentals**  
artifactrentals.com  
*@artifact\_rentals*

**Event Rents**  
event-rents.com  
*@eventrentswa*

### FLORISTS

**Rose & Blossom**  
roseandblossom.florist  
*@roseandblossomweddings*

**Anthesis Co.**  
anthesisco.com  
*@anthesisbrides*

**Design House Florals**  
designhouseflorals.com  
*@designhouseflorals*

**Garden of Eden**  
gardenofedendesign.com  
*@gardenofedenflorals*

**McBride Floral Design**  
mcbridefloraldesign.com  
*@mcbridefloraldesign*

### DJ & ENTERTAINMENT

**Entertainment Warehouse**  
youreventstore.com  
*@entertainmentwarehouse*

**Complete Weddings + Events**  
completeweddingspokane.com  
*@completewedo*

**Big Show Mobile Entertainment**  
*bigshowmobile.com*



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