



DAVENPORT
WEDDINGS

WEDDING PLANNING GUIDE

BALLROOM PRICING

AMENITIES

CATERING GUIDELINES

MENU PLANNING

PREFERRED VENDORS



SOCIALINQUIRIES@THEDAVENPORTHOTEL.COM

UPDATED: JULY 2022

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 \$5,000 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 \$5,000 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.

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****** 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)

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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

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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

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PREFERRED WEDDING VENDORS

PHOTOGRAPHERS

Kat Skye Photo
katskyephoto.com
@katskyephoto

Sydney Baye
sydneybaye.com
@sydneybaye

Cassie Trotter
cassietrottier.com
@cassietrottierphoto

Jaime Denise
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@jaimedenisephoto

Brent Looyenga
looyengaphotography.com
@looyengaphoto

Cami Bradley
camibradleyphotography.com
@camibradleyphotography

Hannah Smith
hannahsmithdesigns.com
@hannahsmithdesignpnw

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
lilaccitybakery.com
@lilaccitybakery

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

Patina Rental & Design
patinarents.com
@patinaevents

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
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DJ & ENTERTAINMENT

Entertainment Warehouse
youreventstore.com
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Complete Weddings + Events
completeweddingspokane.com
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Big Show Mobile Entertainment
bigshowmobile.com



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