

THE CLUB AT SNOQUALMIE RIDGE

WEDDING PACKAGE

THE CLUB AT SNOQUALMIE RIDGE OFFERS INDOOR AND OUTDOOR EVENT SPACE FOR WEDDING CEREMONIES, COCKTAIL PARTIES, AND RECEPTIONS. THERE IS ONLY ONE WEDDING PER DAY IN EACH EVENT SPACE.

BALLROOM & CEREMONY LAWN

The Ballroom and Ceremony Lawn can accommodate groups ranging anywhere from 30 to 300 guests.

Saturday in Peak Season (May - October)

- \$4,000 Room Rental
- \$18,000 Minimum Spend

Sunday through Friday in Peak Season

- \$2,500 Room Rental
- \$15,000 Minimum Spend

Saturday in the Winter Season (November - April)

- \$2,500 Room Rental
- \$14,000 Minimum Spend

Sunday through Friday in the Winter Season

- \$1,500 Room Rental
- \$12,000 Minimum Spend

24% Service Charge and 8.6% Tax on Overall Total.

Receptions can take place either inside the ballroom or outside on the Ceremony Lawn. There is no additional charge for outdoor receptions, but tents are an additional rental expense that The Club will arrange for you.

MOUNT SI ROOM

The Mount Si Room can accommodate groups up to 60 guests for seated events or 80 guests for receptions. The Mount Si Room can be added as additional space to Ballroom events for a \$1,000 Room Rental. This space is ideal for tea ceremonies, additional dressing room space, & bridal brunches.

The Mount Si Room can be added for a Rehearsal Dinner with a \$500 Room Rental and a \$2,000 Minimum Spend.

24% Service Charge and 8.6% Tax on Overall Total.

CASCADIA ROOM

The Cascadia Room is included with all ballroom weddings. This space is used for indoor cocktail hours in inclement weather – although most events do hold the cocktail hour outside on the Ceremony Lawn after the ceremony concludes.

The Cascadia Room is an ideal space for photo booths, guestbook and gift tables, and does include a grand piano. There is a built in bar in the Cascadia Room for indoor receptions.



WEDDING PACKAGE

- Event Planning Guide
- Custom Floorplan for your Reception
- Weddings over 100 Guests Receive a Complimentary Tasting for up to Four People
- One Hour Ceremony Rehearsal
- Six Hours of Event Time
- Dressing Rooms
- All Day Access for Setup
- Golf Cart Escort to Romantic Photography Locations on Property
- Ceremony Orchestration by Event Manager
- Dedicated Banquet Captain
- House Tables, Chairs, Linens, Tableware, Glassware, Votive Candles, Table Numbers, Dance Floor, and AV
- Setup and Cleanup of House Equipment by Professional and Courteous Staff
- Food and Beverage Service
- Complimentary Cake Cutting
- Customizable Bar Packages
- Sparkler Send Offs are Permitted

GENERAL INFORMATION

All food and beverage must be provided through The Club, except for desserts which may be brought in through an outside vendor. All food and beverage purchased applies towards the minimum spend. If you wish to have outside catering brought in, separate packages are available. Inquire with the sales department.

Any enhancements purchased through The Club will apply towards the minimum spend. This includes rental chairs, linens, chargers, special tableware, flowers, drapery, lighting, photo booth, and other rentals.

All packages come with an Event Manager to guide you through the planning process as well as a Banquet Captain to oversee the event. An Event Manager is different from a Wedding Coordinator. Hiring a Wedding Coordinator is not required, but is recommended.

If you wish for the event to last longer than the six hours of event time included, you may add on additional hours for \$150 per hour. Setup and tear down time are not limited or included in event time. You have full day access to the event space as well as to the dressing rooms. All outdoor amplified music must end at 10:00pm, but there are no restrictions for indoor music.



THE CLUB AT
SNOQUALMIE
RIDGE



Sam Sola Studio Photography



Meredith McKee Photography



Jérôme Tso Photography



Nick Plus Danée Photography

2021 WEDDING MENU



DRESSING ROOM MENU

BREAKFAST

Breakfast Available Until 11:00am

BRIDAL BREAKFAST BUFFET	\$15
<i>assorted pastries, fresh fruit, berries, yogurt and granola parfaits</i>	
RIDGE BREAKFAST	\$20
<i>aged cheddar scrambled eggs, peppered bacon russet potato hash browns, buttermilk biscuit</i>	
BAGELS & CREAM CHEESE	\$6
<i>whipped cream cheese</i>	
FRENCH TOAST	\$10
<i>brioche bread, whipped butter, berries</i>	
MINI CHICKEN & WAFFLES	\$12
<i>fried chicken with fruit and maple jam</i>	

AFTERNOON SNACKS

Minimum of 10 People

CHEF'S CHARCUTERIE & CHEESE DISPLAY	\$20
<i>assorted cheeses, cured meats, olives, crostinis</i>	
SLIDERS & FRIES	\$15
<i>beef sliders, french fries, ketchup, ranch</i>	
CHIPS & GUACAMOLE	\$8
<i>homemade guacamole, assorted salsas, corn tortilla chips</i>	
FRUIT & BERRY DISPLAY	\$6
<i>fresh seasonal selections</i>	

WEDDING LUNCH BUFFET

\$30 Per Person

Minimum of 10 People

SPINACH & STRAWBERRY SALAD ^{GF VEG}
blueberries, feta, sunflower seeds, vinaigrette

OR

PASTA SALAD

roasted seasonal vegetables, pesto vinaigrette, feta

HOMEMADE POTATO CHIPS WITH SEA SALT ^{GF VEG}

CHICKEN CAESAR WRAP

grilled chicken, romaine, parmesan, classic caesar dressing

LIMITED GRILL MENU

\$30 Per Person

Available for up to 10 People

Choose One of Three Options From Our Seasonal Grill Menu

BEVERAGES

BUBBLE STATION	\$6
<i>orange and cranberry juices, peach nectar, strawberries and raspberries</i>	
<i>Snoqualmie Ridge Private Label Sparkling - \$36 Per Bottle</i>	
<i>Chateau Ste. Michelle Sparkling Wine - \$50 Per Bottle</i>	
<i>La Marca Prosecco - \$40 Per Bottle</i>	
BUCKET OF BEERS	\$72
<i>twelve assorted domestic, import, and microbrew beers</i>	
COFFEE & TEA STATION	\$8
<i>six hours of service</i>	
<i>regular & decaf coffee, assorted tazo teas</i>	
SODA	\$4
<i>coke, diet coke, sprite, sparkling water</i>	

GF = Gluten Free | VEG = Vegetarian | V = Vegan | DF = Dairy Free

All food and beverage is subject to applicable Washington state sales tax and a 24% taxable service charge.

Of that amount, 36% will be paid directly to service personnel and 64% will be retained by the Club to provide competitive wages and benefits for our team members.



TRAY-PASSED APPETIZERS

Three Appetizers are Included with the Dinner Menu

CHICKEN & WAFFLES
*fried chicken with fruit and
maple jam*

CUBANO PORK SLIDERS
swiss, pickles, dijonnaise

**SESAME GINGER
BEEF SKEWERS^{DF}**
scallion peanut dipping sauce

**COCONUT LIME
CHICKEN SATAY^{GF}**
spiced yogurt and cilantro

**GRILLED PORK
TENDERLOIN SATAY^{GF DF}**
fig mustarda

**BACON WRAPPED
SHRIMP**
crab, garlic, breadcrumbs

**MINI DUNGENESS
CRAB CAKES**
lemon dill aioli

AHI WONTON^{DF}
avocado, sesame soy reduction

**HERB MARINATED
SALMON SKEWERS^{GF}**
lemon herb yogurt

**SHRIMP PAELLA
CROQUETTES**
chorizo, roasted garlic aioli

**VEGETABLE
SPRING ROLLS^{DF}**
sesame orange sweet and sour

BRUSCHETTA
basil, confit tomatoes, fresh mozzarella

**AVOCADO TOASTBITES
ON BRIOCHE^{DF}**
pepitas, lemon oil

HUMMUS CROSTINI^{GF}
*spicy black bean puree, queso fresco,
cilantro in crispy plantain cup*

MINI BAKED BRIE
balsamic fig spread

RECEPTION DISPLAYS

Priced Per Person

CHEF'S CHARCUTERIE DISPLAY \$14
cured meats, crostinis

ARTISAN CHEESE DISPLAY^{VEG} \$12
assorted cheeses, spreads, crackers

SEASONAL FRUIT & BERRY DISPLAY \$6
fresh assorted fruits and berries

GRILLED VEGETABLE DISPLAY \$8
*assorted mediterranean vegetables, balsamic reduction
extra virgin olive oil, almonds, and olives served with tzatziki sauce*

VEGETABLE CRUDITÉ \$6
herb, cream fraiché dipping sauce

ASSORTED POKÉ DISPLAY \$15
*salmon, ahi, marinated shrimp, sesame vinaigrette,
avocado, ginger, sweet and spicy sauces*

GF = Gluten Free | VEG = Vegetarian | V = Vegan | DF = Dairy Free

All food and beverage is subject to applicable Washington state sales tax and a 24% taxable service charge.

Of that amount, 36% will be paid directly to service personnel and 64% will be retained by the Club to provide competitive wages and benefits for our team members.

DINNER MENU

Pre-selected entrée counts and meal indicator cards are required for plated dinners.
Special dietary restriction meals available upon request. Includes dinner rolls and butter.

SALAD

Select One Option for All Guests

BEET & ARUGULA SALAD^{GF VEG}

goat cheese, citrus, candied walnuts,
white balsamic dressing

SPINACH & STRAWBERRY SALAD^{GF VEG}

blueberries, feta, sunflower seeds, poppyseed vinaigrette dressing

ANCIENT GRAINS & BABY KALE SALAD^{GF VEG V}

quinoa, cucumber, herbs, tomato, chickpeas,
roasted shallot vinaigrette

GARDEN SALAD^{GF VEG V}

english cucumber, radish, orange, fennel, baby lettuce,
citrus vinaigrette

CLASSIC CAESAR

romaine lettuce, croutons, parmesan cheese,
classic caesar dressing

SIDES

Select Two Sides

CREAMY MASCARPONE POLENTA^{GF VEG}

romesco sauce, herbs

YUKON GOLD POTATO PURÉE^{GF VEG}

chive butter

ISREALI COUSCOUS^{VEG V DF}

dried cherries, almonds, herbs

ROASTED BABY POTATOES^{GF VEG}

whole grain mustard vinaigrette

ROASTED HEIRLOOM CARROTS^{GF VEG}

tarragon pesto

ROASTED ASPARAGUS^{VEG GF}

lemon oil, toasted hazelnuts

BEECHER'S MAC & CHEESE^{VEG}

penne, cream, buttered crumbs

GRILLED BROCCOLINI^{GF}

parmesan dust

ENTRÉES

Select Three Entrées Including One Vegetarian Option

All Entrées are Priced Based on the Highest Priced Entrée Selection

Additional Entrées Available for \$10 Per Person

MISO-GLAZED SALMON^{GF}

tomato confit and garlic oil

\$78

SLOW ROASTED HALIBUT^{GF}

citrus and verjus glaze

\$85

RED WINE BRAISED SHORT RIBS^{GF}

wilted greens, herb pistou

\$83

GRILLED TENDERLOIN FILET^{GF}

bordelaise and blue cheese butter

\$90

PEPPERCORN CURED NY STRIP LOIN^{GF}

horse radish cream, porcini salt

\$80

ROSEMARY LAMB RACK^{GF}

harissa yogurt, charred lemons

\$85

GLAZED PORK LOIN^{GF}

balsamic stonefruit, onion marmalade

\$70

PORCINI SALT

SEARED CHICKEN^{GF}

marisala pan jus with mushrooms and pearl onions

\$72

VEGETARIAN ENTRÉES

ROASTED MUSHROOM RISOTTO^{VEG}

marisapone, parmesan, fried onions

\$58

ASPARAGUS TABBOULEH^{GF DF V VEG}

mint, tomatoes, pickled onions, cumin vinaigrette

\$58

GRILLED VEGETABLE

POMODORO^{VEG}

chickpeas, parmesan, herbs, focaccia

\$55

MISO GLAZED

CAULIFLOWER STEAK^{DF VEG}

confit tomatoes, grilled sesame vegetable medley

\$55

KIDS' MENU

Available for Children Ages 3-12 at \$25 Per Child

CHICKEN TENDERS & FRIES

MARINARA NOODLES

KIDS CHEESE BURGER & FRIES

MAC AND CHEESE

GF = Gluten Free | VEG = Vegetarian | V = Vegan | DF = Dairy Free

All food and beverage is subject to applicable Washington state sales tax and a 24% taxable service charge.

Of that amount, 36% will be paid directly to service personnel and 64% will be retained by the Club to provide competitive wages and benefits for our team members.



DESSERT & SNACKS

DESSERTS

Priced Per Person

CHEF'S ASSORTED MINI DESSERTS

chocolate cake, eclairs, mini citrus tarts, opera cake, mini cheesecakes

3 Pieces Per Person \$8

5 Pieces Per Person \$10

COOKIES AND BROWNIES

\$4

FRENCH MACARON DISPLAY^{GF}

\$8

SALTED CARAMEL CHEESECAKE

\$8

TIRAMISU

\$7

CHOCOLATE TORTE^{GF}

\$7

BERRIES WITH WHIPPED COCONUT CREAM^{GF DF}

\$10

SINGLE-TIER CUTTING CAKE

\$75

12" round vanilla or chocolate buttercream cake, choose from vanilla, chocolate, or red velvet, serves 20, customization and upgrades available upon request

LATE NIGHT SNACKS

Priced Per Person | Minimum of 20 People

HOMEMADE CHIPS, FRENCH FRIES & TOTS

\$10

chipotle ranch, ketchup, aioli, scallions, sour cream, bacon, cheddar jack, jalapeños

SLIDER BAR

\$16

beef slider with white cheddar and garlic aioli

pulled pork sliders with pineapple bbq sauce and apple slaw, lettuce wraps available upon request

POPCORN BAR

\$8

popcorn trio of movie theater butter with sea salt, garlic parmesan, truffle salt

MILK & COOKIES

\$6

shot glasses of milk with homemade chocolate chip cookies on top

CHEF'S MAC & CHEESE BAR

\$15

features beecher's cheddar mac & cheese with a variety of "build your own" toppings

including bacon, breadcrumbs, tomatoes, mushrooms, jalapeños, scallions, gorgonzola, parmesan

STREET TACO STATION

\$15

flour and corn tortillas, cilantro lime chicken, salsa, cheddar jack, lettuce,

cilantro, onion, sour cream, guacamole

substitute carne asada or shrimp \$25

CHIPS & GUACAMOLE

\$8

homemade guacamole, assorted salsas, corn tortilla chips

MIXED SEASONED NUTS

\$9

rosemary olive oil roasted nuts, or blackened spiced nuts, or honey sesame roasted nuts

GF = Gluten Free | VEG = Vegetarian | V = Vegan | DF = Dairy Free

All food and beverage is subject to applicable Washington state sales tax and a 24% taxable service charge.

Of that amount, 36% will be paid directly to service personnel and 64% will be retained by the Club to provide competitive wages and benefits for our team members.

BEVERAGE MENU

HOSTED CONSUMPTION BAR

SILVER LIQUORS	\$10
GOLD LIQUORS	\$12
PLATINUM SHELF LIQUORS	\$14
HOUSE WINE <i>per bottle</i>	\$36
PREMIUM WINE <i>per bottle</i>	\$50
DOMESTIC BEER	\$6
IMPORT BEER	\$7
SODA, SPARKLING WATER, JUICES	\$4
MARTINIS <i>additional per drink</i>	\$4

CASH BAR

Prices Includes Service Charge & Tax

SILVER LIQUORS	\$12
GOLD LIQUORS	\$14
PLATINUM SHELF LIQUORS	\$16
HOUSE WINE <i>per bottle</i>	\$10
PREMIUM WINE <i>per bottle</i>	\$12
DOMESTIC BEER	\$8
IMPORT BEER	\$9
SODA, SPARKLING WATER, JUICES	\$4
MARTINIS <i>additional per drink</i>	\$4

SILVER

SMIRNOFF VODKA
SEAGRAMS GIN
LUNAZUL TEQUILA
BACARDI RUM
JIM BEAM WHISKEY

GOLD

TITOS VODKA
BOMBAY GIN
CAZADORES TEQUILA
ZAYA RUM
BULLEIT BOURBON

PLATINUM

KETEL ONE VODKA
SAPPHIRE GIN
PATRON TEQUILA
RON ZACAPA RUM
CROWN ROYAL WHISKEY
HENNESSY COGNAC

NON-ALCOHOLIC

HOMEMADE HONEY & LAVENDER LEMONADE
\$45 Per Gallon

FRESH MINT CUCUMBER LIMEADE
\$45 per Gallon

SPECIALTY DISTILLED WATER

Select up to 3 Ingredients:

*lemon, lime, grapefruit, strawberry, raspberry, blackberry,
blueberry, watermelon, cucumber, rose, mint, basil, rosemary*

\$15 Per Gallon

CUSTOM CRAFT MOCKTAILS

\$9 Each

SPARKLING MARTINELLI'S CIDER

\$20 Per Bottle

HOT WHITE CHOCOLATE, APPLE CIDER, COFFEE

\$45 Per Gallon

BEER BY THE KEG

One Keg Serves Approximately 120 Drinks

Domestic Keg \$525

Import / Microbrew Keg \$600

CHAMPAGNE TOAST

HOUSE SPARKLING

\$3 per person

HOUSE PROSECCO

\$4 per person

SNOQUALMIE RIDGE PRIVATE LABEL SPARKLING

\$5 per person

BARTENDING SERVICES

There is a \$35 Per Hour Bartender Fee for Consumption or Cash Bars

CUSTOMIZATIONS

All Bar Offerings Can be Customized to Meet Your Needs

Specialty Beverages Available on Request

All food and beverage is subject to applicable Washington state sales tax and a 24% taxable service charge.

Of that amount, 36% will be paid directly to service personnel and 64% will be retained by the Club to provide competitive wages and benefits for our team members.





BAR PACKAGES

TIER	3 HOURS	4 HOURS	5 HOURS	6 HOURS
BEER & WINE	\$30	\$35	\$40	\$45
SILVER	\$35	\$45	\$50	\$55
GOLD	\$40	\$50	\$55	\$60
PLATINUM	\$45	\$55	\$60	\$65

All Bar Packages Include Beer, Wine, Sparkling Toast and House Non-Alcoholic Beverages

Signature Cocktail is Included with Liquor Packages

Non-Alcoholic Beverage Packages are Available for Guests Under 21 for \$15 Per Person

Bartending Services are Included with All Bar Packages

LIQUOR

Select the Tier of Liquor You Would Like

SILVER

SMIRNOFF VODKA
SEAGRAMS GIN
LUNAZUL TEQUILA
BACARDI RUM
JIM BEAM WHISKEY

GOLD

TITOS VODKA
BOMBAY GIN
CAZADORES TEQUILA
ZAYA RUM
BULLEIT BOURBON

PLATINUM

KETEL ONE VODKA
SAPPHIRE GIN
PATRON TEQUILA
RON ZACAPA RUM
CROWN ROYAL WHISKEY
HENNESSY COGNAC

BEER

Package Includes the Following Beer:

ON TAP | MANNY'S PALE ALE

BOTTLE | COORS LIGHT, MILLER LIGHT, LOCAL IPA, MEXICAN BEER

WINE

CANYON ROAD

Two Varietals Included in All Bar Packages

Choose One White and One Red:

CHARDONNAY | SAUVIGNON BLANC | CABERNET SAUVIGNON | MERLOT

CHATEAU STE. MICHELLE

Two Varietals Plus Sparkling Available for an Additional \$5 Per Person

MINI CHARDONNAY | INDIAN WELLS SAUVIGNON BLANC | CABERNET | RED BLEND

MARK RYAN

Two Varietals Available for an Additional \$10 Per Person

CHARDONNAY | VIOGNIER | VINCENT RED BLEND | DISSIDENT RED BLEND

All food and beverage is subject to applicable Washington state sales tax and a 24% taxable service charge.

Of that amount, 36% will be paid directly to service personnel and 64% will be retained by the Club to provide competitive wages and benefits for our team members.



SIGNATURE COCKTAILS

Price listed are for consumption bar. One signature cocktail is included in Silver, Gold, and Platinum bar packages.

MINT TO BE <i>bacardi silver rum muddled with homemade snoqualmie ridge honey, lime and mint, topped with club soda and garnished with mint and lime customize between classic, berry or cucumber</i>	\$12
ROSEMARY PALOMA <i>lunazul tequila, muddled grapefruit and lime, citrus san pellegrino pompelmo, splash of contreau, garnished with a sprig of rosemary and a slice of grapefruit</i>	\$14
ABOUT THYME <i>bombay sapphire gin, st germaine, muddled thyme and lime, topped with club soda and garnished with a sprig of thyme</i>	\$14
MT. SI MULE <i>tito's handmade vodka, ginger beer, muddled lime</i>	\$12
SOMETHING NEW <i>aviation gin, lillet blanc, carpano antica, rosemary and orange infused ice cube</i>	\$15
SOMETHING OLD FASHIONED <i>simple syrup, water, bitters, stirred, followed by added ice, bullet burbon, squeeze of orange maraschino cherry</i>	\$15
THE RIDGE RINGER <i>homemade pineapple infused vodka, hand squeezed, shaken, splash of citrus, garnished with a pineapple wedge, signature club at snoqualmie ridge cocktail</i>	\$13
GINGER FEVER <i>woodford reserve bourbon, domaine de canton, ginger infused ice cube</i>	\$14
SNOQUALMIE SANGRIA <i>caravella orangecello, tito's handmade vodka, fresh locally grown fruit choose between red, white, rosé or sparkling</i>	\$12
*MUDDLE STATION <i>Choose Five (5) Ingredients from These Options: lemon, lime, grapefruit, strawberry, raspberry, blackberry, blueberry, watermelon, cucumber, mint, basil, rosemary</i> <i>*Your guests will be able to choose their own muddle ingredients. The bartender will muddle their selections with their choice of liquor and top with soda or tonic.</i>	\$14

All food and beverage is subject to applicable Washington state sales tax and a 24% taxable service charge.

Of that amount, 36% will be paid directly to service personnel and 64% will be retained by the Club to provide competitive wages and benefits for our team members.



- ***What linen is included?***

The Club at Snoqualmie Ridge provides white, ivory, or black eight point linen and napkins. Specialty floor length linens are available to rent upon request.
- ***What type of chairs/chair covers do you provide?***

We provide standard brown banquet chairs and white folding chairs for outdoor ceremonies. Additional chair options or chair covers are available to rent.
- ***Is a dance floor provided?***

The Club does provide a dance floor for weddings of 250 or fewer guests. The maximum capacity of the ballroom with no dance floor is 300 guests.
- ***Can I bring in candles?***

Yes! The Club provides three votive candles per table for dining tables. You are welcome to bring in additional candles if you would like to add to the candle décor. We request that all candles be in a glass container to prevent wax damage and follow fire code. Lit candles cannot be set on the ground or lining the wedding ceremony aisle.
- ***Are sparklers allowed?***

Yes! You are welcome to do a sparkler send-off at the end of the evening. We ask that you utilize the sparklers that are 3' or longer, as the shorter ones burn out more quickly. We have a sand container for the used sparklers to go in after they have burnt out.
- ***Can I hang things from the walls or ceiling?***

Hanging items are permitted as long as they do not permanently damage the facility. No nail or screw holes will be permitted, but command hooks or other items that don't leave any sticky residue or cause damage are perfectly fine to utilize.
- ***Are there any décor restrictions?***

Unfortunately The Club does not allow confetti or loose glitter. These items create a mess that requires an outside cleaner to dispose of. If cleaning beyond the scope of what The Club's staff normally manages is needed, an additional cleaning charge will be assessed. This would only be necessary in extreme conditions.
- ***What vendors can I use?***

While The Club has an excellent list of recommended vendors, you are welcome to use any vendor that you would like. The Club requests that all outside vendors have liability insurance and a food handler's permit (if applicable). You can book your vendor's services directly or your Event Manager can facilitate the booking and coordination of outside services for you for a 20% coordination fee. This allows you to be as hands on or as hands off as you want to be with your wedding planning.



○ *What am I responsible for setting up?*

You and your vendors will be responsible for any décor that is brought in and provided by anyone other than The Club. The Event Manager will be able to assist setting out simple items that are not a part of a detailed design. These types of items would be table numbers, ceremony reserved signs, Mr. & Mrs. Signs for the head table, etc. The Event Manager will not be able to assist with items such as centerpieces, escort cards, candy stations, etc. The Club asks that you designate either a Vendor (such as a Wedding Planner or Florist) or a friend or family member for these types of items.

○ *What am I responsible for cleaning up?*

The Club will gladly handle the cleanup after the event. You will need to remove any items that you want to keep at the end of the reception. All other items will be disposed of by The Club staff after the event. There is no set time when everything needs to be removed – The Club simply asks that it is removed in a timely manner after the event ends. No overnight storage will be permitted.

○ *Do you provide sound or AV?*

The Club's ballroom does have a built in sound system that is ideal for background music. You can connect a device with an aux cable to this sound system if you would like to play a specific playlist or song. Typically the DJ or band that you hire for your wedding will have all of the sound equipment that is needed. We are happy to provide a microphone, screen and projector inside the ballroom at no additional cost. The Club does not provide sound equipment for the ceremony.

○ *Can we have a menu tasting?*

We are pleased to offer a tasting for weddings with a contracted guest count of 100 guests or higher. For weddings under a guest count of 100 a tasting may be done at a cost starting at \$75.00 per person. Tastings are offered Tuesday through Friday at 2:00pm based on availability and must be scheduled at least three (3) weeks in advance. A maximum of four (4) guests may attend. Any additional guests will be charged based upon menu selection.

The tasting will allow you to choose either a buffet or plated menu option that will serve two protein entrees plus one vegetarian dish. The tasting also includes two salads and three hors d'oeuvres. Tastings are served family style in The Club Restaurant.

Alternatively, The Club does an annual tasting showcase that will provide the opportunity to try more than a limited selection. This event can be attended in place of a private tasting.

○ *What applies towards the minimum spend?*

Anything you purchase through The Club will apply towards your Minimum Spend (or Food and Beverage Minimum). This includes breakfast and lunch in the dressing rooms, appetizers, dinner, dessert, late night snacks and all beverages. Additionally, rental service or outside vendor services can be booked through The Club and applied towards your minimum spend.

The Club charges a 20% Coordination Fee on outside vendor services. However, many vendors will offer discounted rates to The Club for being a venue – so often you can get better pricing by booking through The Club. Examples of these outside services include rental chairs and linens, lighting and drapery, flowers and décor, and services for Photography, Music and Officiants. Any vendor can be booked by The Club – not just those on the preferred vendor list.



○ ***Is there an overall price per person?***

Some venues charge a price per person. Instead of doing this, The Club has a food and beverage minimum. This minimum will depend on the date that you select. It is possible to go over this minimum depending on the menu that you choose and the number of guests in attendance. However, by having a minimum instead of a price per person, it saves you from having to have a firm guest count when you book the wedding. All the details are decided during the planning process. Dinner menus range from \$60 per person and up. The detailed wedding menu indicates the specific price per items. The Event Manager is able to prepare a custom cost estimate to help clarify the overall costs.

○ ***When do I need to choose my menu?***

Menu selections do not need to be finalized until the month leading up to the wedding. At that time your Event Manager will help you decide on your meal selections. Two weeks prior to the event, the final guest count is due. The Club understands that there will be minor changes to the guest count after that point. Three days prior to the wedding, The Club will begin menu preparations, and you will be charged for the guest count provided at that time. If the guest count increases, The Club will do it's best to make arrangements but the price may increase for any added meals.

○ ***Can I do a champagne toast?***

Yes! The Club will pour and serve a champagne toast at the time of your choosing. A champagne toast is \$3 per person for house champagne. If you prefer a higher tier of champagne, the champagne toast will be charged on consumption.

○ ***How does the bar work?***

You have the choice of offering a "bar package", a "consumption bar", or a "cash bar".

- A bar package is what some call an open bar. This means that there is a flat price per person (which is determined by what type of offerings you would like to have and how long the bar will be open) and the drinks are unlimited.
- A consumption bar means that you will choose the types of beer, wine and liquor that you would like available at the bar and then you pick up the tab at the end of the event. With a consumption bar you can limit what you would like to host. For example – you can host beer and wine and allow guests to purchase their own cocktails. Or you could host until the tab has reached a certain dollar amount and then let guests purchase their own drinks. There are limitless ways to customize the bar to your preference!
- A "cash bar" means that your guests will purchase their own drinks. They don't necessarily have to pay in cash! The Club accepts credit cards as well.

○ ***How late can alcohol be served?***

By Washington State law, no alcohol may be served after 1:30am.

Please note that we reserve the right to refuse service to any guest and may request proof of legal drinking age



- ***Do you have children's menus?***

Children's meals may be added to your menu for \$25 (plated) or half price on the buffet/ per child (ages 3 through 12). Children under the age of 3 are complimentary, assuming they do not order a meal. The tasting will allow you to try either one buffet menu or three plated menu options plus salads and hors d'oeuvres.
- ***Do you have vendor meals?***

Yes, The Club does provide vendor meals. You may offer a Chef's Choice vendor meal (available in vegetarian or with any other dietary restrictions as needed) for \$25. If you prefer to offer your vendors the same as the guests, they will be charged at the same price as the guest meals.
- ***Can I bring in a dessert from another vendor?***

You are welcome to bring in cake or dessert from an outside vendor. The Club's staff will gladly cut and serve it for you, complimentary. We request that the vendor providing the cake has liability insurance and a food handler's permit. The Club is not responsible for any outside food.
- ***Can we bring the extra food home?***

Due to health regulations we do not allow food to be taken off the property. We are happy to make an exception for the newlyweds if they were unable to eat. Outside cake or desserts are also an exception to this rule, as they are not provided by The Club.
- ***What is the mandatory service charge? Does the service charge and tax go towards the food and beverage minimum?***

All charges are subject to a taxable mandatory service charge (currently 24%) and prevailing Washington State Sales Tax. Of that amount, 36% will be paid directly to the service personnel and the remaining 64% will be retained by The Club to provide competitive wages and benefits for The Club team members. Taxes and mandatory service charge do not contribute towards food and beverage minimum.
- ***What additional fees can I expect?***

None! The Club prides itself in having no hidden fees to worry about. Weddings do not get charged for bartender fees or for AV equipment. Our only fee is the 24% service charge.
- ***May we have a wedding ceremony rehearsal on property? If so, when?***

We are happy to arrange a ceremony rehearsal for you and your wedding party. Rehearsals are hosted on the week prior to your Wedding Day. The Club will do it's best to accommodate your choice of date and time. However, if another event is taking place in the ceremony space, we will either utilize another space on property to rehearse in or change the time of the rehearsal (with advanced notice) to a date and time when the space is open. Rehearsal space can be confirmed two weeks prior to the wedding.



○ ***Is a rehearsal dinner included?***

While the ceremony rehearsal is included, a rehearsal dinner (or lunch/brunch) is not. You are encouraged to book your rehearsal dinner at The Club, however it will be a separate room rental and food and beverage minimum.

○ ***Is there a place for the wedding party to get ready?***

We provide complimentary dressing rooms for both the bride and the groom. You will have access to these rooms for the entire wedding day and may come on property to begin getting ready as early as you would like. We are happy to arrange for food and beverage service in the dressing rooms.

No outside food or beverage is allowed in our changing rooms, including alcohol (per Washington State Law)

○ ***What time can vendors access the room to set up?***

Vendors are allowed on site to begin their setup as early as they would like on the wedding day. The Club guarantees that the tables, chairs, linens and tableware will be in place two hours prior to the start of the event. No overnight storage before or after the wedding will be available.

○ ***When my guests arrive at the Club, how will they know the location of the ceremony and reception?***

The professional staff at The Club at Snoqualmie Ridge will direct your guests to the location of your ceremony and reception. Your event space will be clearly labeled with a personalized sign outside our Banquet Entrance.

○ ***What are the parking options at the Club?***

Complimentary self-parking is available. Valet parking is available and can be arranged for additional cost. Overnight parking will be allowed only if vehicle is retrieved before 10am the following day.

○ ***Is there handicap access to all spaces?***

The ballroom is all on one main level that does not require stairs to access. The ceremony lawn is on a lower level. We have a golf cart that can take any guests in need of assistance to the ceremony site. The ceremony site is also accessible via car, so any guests that need to be driven can be taken directly to the ceremony.

○ ***Is a wedding planner included?***

The Club provides you with an Event Manager that will be working with you for the duration of your wedding planning. An Event Manager's duties vary slightly from those of a wedding planner. Your Event Manager will assist with the preparation of your menus, event timeline, and room diagrams in advance of the wedding. They will assist with running the ceremony rehearsal and lining your bridal party up for the wedding ceremony. They will be on site during the wedding day to oversee the setup of the event space and make sure all the preparations go according to plan. On the day of the wedding the Event Manager will introduce you to the Banquet Captain that will be running the wedding reception as your main point of contact. The Club recommends hiring a wedding planner if you would like more hands-on assistance with your décor and the timing of the event.



- ***Are the golfers going to disturb my ceremony?***

All weddings at The Club take place in the Private Event facility. This space is separate from The Club so there will be no interruptions from club members. The ceremony site does look out over the golf course. However, golf is a very quiet sport, and the course is not actually visible from the vantage point of the ceremony lawn. There are no interruptions expected.
- ***Is there a designated ceremony time?***

You get to choose your ceremony time. The Club recommends starting the ceremony either at 4:00, 5:00 or 6:00pm – but that decision is entirely up to you. There is only one wedding per day at The Club, and the day is yours to orchestrate as you see fit! You have six hours of event time that is included with the wedding package. This time begins at the start of the ceremony and concludes at the end of the reception. Additional hours can be added on for \$150 per hour.
- ***Can we have the reception outside?***

If you would like to have an outdoor reception, this can be arranged with the rental of a tent on the ceremony lawn. There is a noise ordinance for outdoor events and all amplified sound must be turned off by 10:00pm. You can also have an open air reception if you do not wish to rent a tent. The backup plan in case of inclement weather would be to move the reception indoors. 24 hours of advanced notice is needed for this change.
- ***Is there a noise ordinance? How late can our reception go?***

Only outdoor events are restricted by the 10:00pm noise ordinance. Indoor events can go as late as you would like!
- ***What happens if it rains?***

In the event of rain, the wedding ceremony can be moved inside the ballroom. The decision to move the ceremony must be made 24 hours in advance. The ceremony will be held with the windows facing Mount Si as the backdrop. After the ceremony ends, guests will enjoy cocktail hour in the adjoining Cascadia room while The Club staff gets the ballroom ready for the reception. This transition will only take one hour. Any décor that needs to be moved should be done by a vendor or a friend or family member.
- ***Is there a hotel nearby? Do they provide a shuttle?***

There are several hotels in the area. Our sister property is the Salish Lodge, which is located in Snoqualmie. There is also the Snoqualmie Inn which is a new hotel that has just opened less than five minutes away from The Club. The Snoqualmie Inn does offer a discounted rate for guests of your wedding at The Club. Both hotels are able to make shuttle arrangements with you in advance.
- ***Can I hold a date while I make my final decision?***

Yes! The Club will allow a courtesy hold on a single date for up to seven days. At the end of the seven days, you will either release the hold or move forward with booking the event. If you release the hold, you do still have the ability to book your date if it is still available when you have made your final decision.



○ *How do I book my wedding?*

To book your wedding date, you will sign a rental agreement that your Event Manager can prepare for you to review. You will also pay a 25% deposit on the room rental and food and beverage minimum. If your wedding date is less than 6 months away, the deposit would be 50% instead of 25%.

○ *What is the deposit schedule and cancellation policy?*

At the time of booking there is a 25% deposit. Two months after the date you book the wedding there will be another 25% deposit. From the time you sign the rental agreement to six months prior to the wedding, there is 50% cancellation (meaning that you would forfeit 50% of the room rental, food and beverage minimum, and pay tax on that amount). The remaining deposits follow along with the cancellation policy that will be detailed in the rental agreement. Before the wedding you will pay 100% of the room rental and food and beverage minimum. Once the final menu has been selected and the guest count has been finalized, the Event Manager will present you with a final Cost Estimate two weeks prior to the wedding. This estimate will detail all of the charges and you will make a final pre-payment that includes the service charge and tax.

○ *What does the planning process look like?*

Once you have booked your wedding, the next step will be scheduling the tasting and planning meeting. This typically takes place 2-3 months prior to the wedding once all of the detailed arrangements have been set in motion. Your Event Manager will help with any questions and prepare all of your organizational documents that will be ready for you to review the month prior to your wedding. The Event Manager is there to be a resource for you during the planning process and assist with any questions you may have. You are welcome to schedule appointments with the Event Manager if you need to come to the venue to have design meetings or show the space to additional friends or family.

PREFERRED VENDORS

WE RECOMMEND THESE PROFESSIONALS BECAUSE WE HAVE SEEN THE QUALITY OF THEIR PRODUCT & SERVICES. THIS LIST IS NOT ALL-INCLUSIVE, AND IT IS DYNAMIC. WE ADD GREAT VENDORS AS WE COME UPON THEM. THERE MAY BE SOME WE HAVE YET TO MEET...

Check out our **Facebook Page** Weddings at The Club at Snoqualmie Ridge @WeddingsClubatSR and **Instagram** @Clubsrweddings

Florists

Oak and Fig Floral

oakandfigfloral@gmail.com
www.oakandfigfloral.com

Seattle Floral Design

seattlefloraldesigner@gmail.com
www.seattlefloraldesign.com

Fena Flowers

info@fenaflowers.com
www.fenaflowers.biz

Smashing Petals

hello@smashingpetals.com
www.smashingpetals.com

Down To Earth Flowers

hello@snoqualmieflowers.com
www.snoqualmieflowers.com

Lamb and Twig

425.765.3949
cathy@lambandtwig.com
www.lambandtwig.com

DJ / MC

Sounds Unlimited

206.364.4000
www.asoundsunlimited.com

Integral DJs

206.850.5840
www.integraldjs.com

Affairs to Remember

Greg Lowder
425.670.1111
www.djseattle.com

Photographers

Madeline Wilson Photography

info@madeleinewilson.org
www.madelinewilson.org

Nick + Danee

206-349-5540
info@nickplusedanee.com
www.nickplusedanee.com

Sam & Sola Studio

samandsolaleephoto@gmail.com
www.samandsolalee.com

Ciccarelli Photography

206-388-7664
www.ciccarelliphotography.com

Alante Photography

206-418-6286
www.alantephotography.com

Azzura

425.746.0888
www.azzuraphotography.com

Hotel & Lodging

Snoqualmie Inn

Snoqualmie, WA
425.363.3888
Rose.rivera2@hilton.com
www.hampton.com

Salish Lodge & Spa

Keely.Parizek@SalishLodge.com
425.831.6504
www.salishlodge.com

Hilton Garden Inn, Issaquah

Holly.Reichenbach@hilton.com
425.395.3001
www.hilton.com

PREFERRED VENDORS

Wedding Planners

Hallea Events

206.795.0086

Hallea Tse

hallea@halleaevents.com

www.halleaevents.com

New Creations

Rebecca Grant & Mandy Brown

206.491.0608

www.newcreationsweddings.com

My Perfect Wedding Assistant

253.202.4904

Mama Ernestine

weddings@mpwabb.com

myperfectweddingassistant.com

Rock and Stone Weddings

360.286.8858

Amber Hayes

amber@rockandstoneweddings.com

www.rockandstoneweddings.com

Pink Blossom Events

206.849.9770

BreeAnn Gale

breeann@pinkblossevents.com

www.pinkblossevents.com

Beauty

Salon Maison

425.223.3278

www.salonmaison.net

Zo & Co. Styling

425.879.7191

www.zoandcostyling.com

leah@zoandcostyling.com

Off White Beauty

206.491.5941

www.anoffwhitesetttle.com

megan@offwhitebeauty.com

Tied Knot Grooming

206.954.4425

Alex Lewis

tiedknotgrooming@yahoo.com

www.tiedknotgrooming.com

Officiant

Rev. Ray Van Winkle

425.248.7270

ray@seattlesbestofficiants.com

www.seattlesbestofficiants.com

Seattle Wedding Ceremony

206.510.1940

dayna@seattleweddingceremony.com

www.seattleweddingceremony.com

Videography

Pixel Dust Productions

206.659.6471

www.seattlevideoproduction.com

Green Attic Films

678.764.6805

www.greenatticfilms.com

Wedding Cakes

South Fork Cake Company

southforkcakeco@gmail.com

www.southforkcakeco.com

Birch Bakery

425.236.3316

www.birchbakery.com

New Renaissance Cakes

206.920.5322

www.newrenaissancecakes.com

Café Minee

425.223.9889

www.cafeminee.com

The SweetSide

206.547.2253

www.thesweetsideseattle.com

Honey Crumb Cake Studio

425.577.9220

www.honeycrumb.com

PRIVATE EVENTS AT THE CLUB AT SNOQUALMIE RIDGE



**AS A MEMBER OF THE CLUB AT SNOQUALMIE RIDGE, YOU WILL RECEIVE
THE FOLLOWING BENEFITS WHEN HOLDING A PRIVATE EVENT:**

- Discount of 10% on Banquet Menus
- Courtesy bar package upgrades
- Complimentary audio visual
- Discounted or waived room rentals

**REFER OR HOST AN EVENT AT THE CLUB, AND RECEIVE A GENEROUS
REFERRAL CREDIT!**

Spend of \$1,500++		Dinner for Two at The Club
Spend of 2,500++		\$150 Club Credit
Spend of \$5,000++		\$300 Club Credit
Spend of \$10,000++		\$1,000 Club Credit

*Spend is a total of food & beverage , as well as room rental. ++ is mandatory service charges and tax.

For more information, contact Cassie Kempe, Director of Private Events at 425.396.6005 or ckempe@clubatsnoqualmieridge.com.

