

WEDDING PACKAGES

Traditional Package

Dance floor
Five hours of rental time
Set-up and tear down of all Twin Lakes amenities
Table cloths & napkins (several color options available)
Round 5 foot dining tables
China, flatware, glassware
Gift /sign in table, DJ table, Cake table; all fully skirted
12” mirrored tile & votive candles
Cake cutting, cake service
coffee and non-alcoholic punch.

Deluxe Package

Includes everything listed in the Traditional package PLUS

A selection of TWO Hors d'oeuvres

2 pieces of each selection per person butler passed during your cocktail hour

All Non-alcoholic Beverages

A glass of house Merlot or Chardonnay
Poured for each guest during dinner service

OR

Traditional Champagne Toast
Poured for each guest following dinner service

**With this package you can run/ host a tab at the bar, have a cash bar,
or provide drink tickets for your guests (at an additional charge)*

Premier Package

Includes everything listed in the Deluxe package PLUS

A selection of TWO additional Hors d'oeuvres

for a total of FOUR selections of Hors d'oeuvres

Two pieces of each selection per person butler passed during your cocktail hour

First Hour Bar

To include unlimited well liquor brands,
Imported and domestic beers and house wine
During your cocktail hour

**After your first hour of bar you can run/ host a tab at the bar, have a cash bar,
or provide drink tickets for your guests (at an additional charge)*

HORS D'OEUVRES LIST

COLD

Deviled eggs
Assorted wraps
Chilled Salmon Display
Chilled Prawns
Maple pecan ham rolls
Tomato basil bruschetta
Northwest Nori rolls with smoked salmon & asparagus
Stuffed cucumber with bay shrimp & Roquefort
Curried chicken puffs
Antipasto skewers
Assorted finger sandwiches
Stuffed figs with goat cheese and caramelized almonds
Beef Carpaccio on toast points with pesto
Stuffed baby red potatoes with sour cream & caviar
Fresh Fruit Display
Antipasto Tray
Cheese Board
Vegetable Crudités

HOT

Mini quiche with bacon & gruyere
Meat Balls ~ choice of Swedish, sweet~n~sour, bbq or Italian
Chicken quesadilla
Pot stickers with pork
Bacon wrapped water chestnuts
Grilled Vegetable Display
Baked Brie
Sweet n- sour drummettes

PREMIUM

Prices based per dozen

Bacon wrapped scallops
Southwest chicken egg rolls
Beef kebobs with plum sauce
Chicken satays with Thai peanut sauce
Pancetta & spinach stuffed mushrooms
Spanakopita
Dungeness crab cakes with Thai sweet chili sauce
Tiger prawn satays with honey bourbon glaze
Crab & cheddar in phyllo cups
Mini beef wellington

BUFFET OPTIONS
Prices show on a per person basis
T-Traditional / D - Deluxe / P - Premium

TWIN LAKES EXTRAVAGANZA

Carved prime rib with au jus and creamy horseradish
Chicken Marsala, Sweet & Sour Salmon
Roasted baby red potatoes, Wild rice pilaf
Sautéed garden vegetables, Fresh fruit display
Tortellini salad, Tossed Caesar salad
Rolls & butter

THE SIMPLE SENSATION

Carved roast beef and turkey breast
with assorted tea rolls & condiments
Vegetable crudités with dip, Fresh fruit display
Imported & domestic cheese display with crackers
Tossed Caesar salad, Deviled eggs
Sweet & sour chicken drumettes
Italian Meatballs with Marinara sauce
Bacon wrapped chestnuts

HOT CARVED BEEF & TURKEY

Carved roast beef & turkey
With old fashioned sliced breads and condiments
Garlic mashed potatoes, Fresh vegetable medley
Mushroom and turkey gravy, Fresh fruit tray
Tossed salad with assorted dressings

COUNTRY BBQ

St. Louis style ribs, Honey Dijon chicken
Sweet corn on the cob, Baked beans
Potatoes au gratin, Pasta salad
Watermelon tray, Cole slaw
Tossed green salad with dressings
Jalapeno corn bread

SOUTHWESTERN

Spicy taco meat, Fajita chicken
Spanish rice, Refried beans
Assorted hard and soft shell tacos
Beef enchiladas, Sweet corn & black bean salad
Tossed greens with assorted dressings
Jalapeno corn bread

ITALIAN DELIGHT

Caesar Salad, Anti pasta tray, Fresh Fruit
Penne Pasta and Fettuccini Pasta
Marinara & Alfredo Sauces
Italian Sausage and Mushrooms
Parmesan Cheese, Hot Bread Sticks
Chicken Parmesan

ASIAN STYLE BUFFET

BBQ Pork with hot mustard and sesame seeds
Almond chicken, Teriyaki beef with broccoli
Pork egg rolls, Shrimp fried rice
Vegetable yaki soba
Mandarin salad with crispy rice noodles

THE GRAND AFFAIR

Carved beef tenderloin
With tea rolls & condiments
Bacon & Pancetta stuffed mushrooms
Chicken satays with Thai peanut sauce
Spanakopita, Bacon wrapped scallops
Salmon display with alder smoked and poached salmon
Vegetable crudités, Fresh fruit display
Tossed Caesar salad, Tomato basil bruschetta
Curried chicken puffs
Deviled eggs

Add 18% service fee and 9.5% sales tax to all menu prices.

SERVED DINNER OPTIONS

Prices show on a per person basis

T-Traditional / D - Deluxe / P - Premium

All entrees served with a choice of classic tossed, Traditional Caesar or Hearts of Romaine salad , choice of starch and vegetable.

RACK OF PORK

Cinnamon rubbed and finished with a creamy apple Dijon sauce.

PRIME RIB OF BEEF

Sliced thickly with port wine mushroom au jus and creamy horseradish.

PORK TENDERLOIN

Pistachio crusted with pear ginger chutney.

HALIBUT PICCATA

*Pan seared then simmered in a creamy lemon caper sauce fortified with artichokes, mushrooms
And fresh basil.*

STUFFED CHICKEN

Stuffed with gorgonzola cheese and prosciutto ham, finished with zesty tomato basil sauce.

HICKORY SMOKED SALMON

House smoked with apple cider vin blanc.

ROASTED CHICKEN BREAST

Smothered with Portobello mushrooms and rosemary port wine sauce.

JUMBO SCALLOPS

Pan seared with a roasted sweet pepper sauce and a balsamic reduction.

FILET MIGNON

Classically bacon wrapped then finished with your choice of Madera wine sauce or Béarnaise sauce.

VEAL CHOP

Coated gremolata then finished with a marsala wine demi glaze.

NEW YORK STEAK

10 ounce center cut New York finished with roasted garlic cloves and zinfandel butter.

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STARTER SALAD SELECTION

CLASSIC TOSSED ~ with garlic croutons shredded cheese blend and cider Dijon vinaigrette dressing

CAESAR ~ traditional Caesar with romaine lettuce, tomato & lemon garnish, croutons and Caesar dressing

HEARTS OF ROMAINE ~ colorfully decorated with tomato, olive, lemon and chopped egg with creamy Paris dressing

SIGNATURE STARTER SALADS

Add to entrée at an additional

SEASONAL GREENS ~ topped with gorgonzola cheese caramelized almonds and zest raspberry vinaigrette dressing

BABY SPINACH SALAD ~ with bacon bits, chopped egg, sliced mushrooms and jack cheese with honey mustard dressing

CAPRESE SALAD ~ with fresh mozzarella, roma tomato and fresh basil with balsamic vinaigrette

BAY SHRIMP CAESAR ~ our traditional Caesar simply finished with Chilean bay shrimp

ENHANCE ANY ENTRÉE

Add three sautéed tiger prawns

Add buttered Dungeness Crab

Add three bacon wrapped scallops

STARCH CHOICES

Garlic mashed potatoes
Curried rice pilaf
Wild rice pilaf
Orzo pasta primavera
Baked potato
Roasted red potatoes
Twice baked potatoes
Sweet potato au gratin
Risotto cakes
Chateau potatoes

VEGETABLE CHOICES

Sugar snaps & baby carrots
Sautéed zucchini & sweet peppers
Buttered asparagus
Classic medley of broccoli, carrots & cauliflower
Green beans Provencale
Broccoli with hollandaise
Broiled tomato
Cauliflower au gratin

Add 18% service fee and 9.5% sales tax to all menu prices.

Wedding Brunch Buffets

The Classic

*Scrambled eggs, bacon & sausage, potatoes O'Brien,
Cinnamon French toast, fresh fruit display, assorted muffins and sweet rolls.
Juices, fresh brewed coffee and tea.*

The Euro Breakfast

*Ham & asparagus frittata, apple walnut crepes, potatoes au gratin,
Bacon & bangers, petite croissants, assorted Danish and
fresh fruit display.
Juices, fresh brewed coffee and tea.*

À LA CARTE UPGRADES

Per person added to above buffets

French Toast with syrup and butter

Eggs Benedict

Oatmeal with brown sugar

Carving station with Ham

Made to order Omelet Station

Choice of: potato, pasta, green pea, tossed green salad with dressings

Caesar, Greek salad or Asian salad.

Lasagna

Chicken Eugene

Chilled Salmon Display

*Includes a combination of alder smoked salmon and poached salmon
displayed with lemon, capers, cream cheese, sliced baguettes and mini bagels.*

Dungeness crab cakes with Thai sweet chili sauce

Cold Prawns with cocktail sauce

Add 18% service fee and 9.5% sales tax to all menu prices.