

Wedding Event Planning Guide

• CATERED DINING MENU •

• CATERING ADD-ONS •

• EVENT GUIDELINES •



DAVENPORT
HOTELS

AUTOGRAPH COLLECTION®
HOTELS

BALLROOM PRICING*

THE HISTORIC DAVENPORT HOTEL

GRAND PENNINGTON

Saturday Reception \$2,500
Non-Saturday Reception \$1,250

MARIE ANTOINETTE

Saturday Reception \$2,000
Non-Saturday Reception \$1,000
Ceremony \$2,000

ELIZABETHAN

Saturday Reception \$1,500
Non-Saturday Reception \$750
Ceremony \$1,500

EARLY BIRD

Saturday Reception \$1,500
Non-Saturday Reception \$750
Ceremony \$1,500

ISABELLA

Saturday Reception \$1,500
Non-Saturday Reception \$750
Ceremony \$2,000

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

THE DAVENPORT GRAND

GRAND BALLROOM, PER SECTION

Saturday Reception \$2,500
Non-Saturday Reception \$1,250

CEDAR JUNIOR BALLROOM

Saturday Reception \$1,500
Non-Saturday Reception \$750
Ceremony \$1,500

BIRCH JUNIOR BALLROOM

Saturday Reception \$1,500
Non-Saturday Reception \$750
Ceremony \$1,500

MAPLE JUNIOR BALLROOM

Saturday Reception \$1,500
Non-Saturday Reception \$750
Ceremony \$1,500

TERRACE ROOM EAST

Saturday Reception \$1,000
Non-Saturday Reception \$500
Ceremony \$1,500

TERRACE ROOM WEST

Saturday Reception \$750
Non-Saturday Reception \$325
Ceremony \$1,000

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

PLANNING YOUR WEDDING & AMENITIES

CONSULTATION

Scheduling a Consultation

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

Wedding Agreement

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

DETAILED PLANNING

Wedding Vendors

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

Wedding Meals and Drink Service

Your Wedding Service Manager will review your meal and libation desires and consult with our award-winning culinary team to create a menu specifically for you and your guests.

Floor plan

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

Wedding Trends

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

AMENITIES

Ceremony includes the following:

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

Personal Wedding Service Manager to:

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

Reception includes the following

Personal Wedding Services manager to:

- Assist in referring wedding vendors
- Design layout of reception room
- Create custom menu
- Act as liaison between the hotel and vendors

Selection of linens includes the following:

- White underlays, cream brocade or black underlay with white overlay and napkins (others can be rented at an additional expense)

Set-up and tear-down includes the following:

- Standard round tables and sweetheart table (upon request)
- Wooden dance floor
- Three votive candles
- Silver cake pedestal and silver cake cutter (upon request)
- Skirted place card table
- Coat check (seasonal)

Preferred room rates includes the following:

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

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

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

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

- Ceremony and reception coordination services will be included.
- Regular rates apply to an overnight suite.

CATERING GUIDELINES - WEDDING POLICIES AND SERVICES

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

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

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

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

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

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

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

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

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

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

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

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

CATERING GUIDELINES - WEDDING POLICIES AND SERVICES

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

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

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

Seating The Davenport Hotel and Towers' banquet tables are 72" and seat 10 guests per table for plated or buffet style receptions. Hors d'oeuvre receptions will be set cabaret-style.

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.

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

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

Service Charge and Tax All prices quoted are subject to a 20% taxable service charge and 8.8% tax. Prices are subject to change.

Sleeping Rooms We are pleased to extend a discount of 20% off our best available rates, based on availability or room block.

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

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



WEDDING MENU

WEDDING HORS D'OEUVRES – RECEPTION PACKAGE

Style: Displayed self serve

Guest Minimum: 25

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

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

COLD

Seared Tuna, mango chutney, tortilla chip GF

Tomato, mozzarella, and basil skewers with balsamic drizzle GF

Cheese Board

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

Fresh Seasonal and Tropical Fruit

Served with honey-mint greek yogurt

Classic Crudité GF

Seasonal vegetables served with ranch dressing and hummus

Mediterranean display

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

HOT

Risotto fritters with carrot cream

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

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

(V) This item is Vegan

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

** This item contains nuts or nut products.

DAVENPORT SIGNATURE BUFFETS

WEDDING DINNER BUFFETS

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

Guest Minimum: 50

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

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

Tray passed hors d'oeuvres

Select up to three hors d'oeuvres:

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

Curried chicken salad on phyllo with raisin relish

Tomato, mozzarella, and basil skewers with balsamic drizzle GF

Smoked salmon crêpe, lemon cream, American caviar

Goat cheese and onion tartelette

Mini chicken lettuce wraps, hoisin ginger sauce** GF

The Tower Wedding Buffet \$42.95 per person

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

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

Carrot and kale slaw with chickpeas and apple cider vinaigrette GF V

Yukon Gold potato salad with dill and shaved red onion GF

Port wine braised beef ragu, egg noodle, and mushrooms

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

Buttered fresh seasonal vegetables GF

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The Grand Wedding Buffet \$50.95 per person

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

The Historic Wedding Buffet

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

Choice of Entrées:

Choose Two proteins: \$59.95 per person

Choose Three proteins: \$65.95 per person

Roast Strip Loin of beef* with cremini bacon sauce
Pacific Chinook King Salmon sesame crusted with cilantro-chili relish GF
Roasted Chicken Breast with white wine shallot glaze GF
Flank Steak with a cabernet mushroom sauce GF
Apple Almond Chicken** with peppercorn sauce
Wild Gulf Jumbo Prawns with tortellini, herb butter and garlic
Roast Pork Loin with apple cider reduction GF

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HORS D'OEUVRES

COLD HORS D'OEUVRES

Guest Minimum: 24 pieces (each)

- Dates stuffed with almonds** and blue cheese, wrapped in prosciutto \$3 each
- Curried chicken salad on phyllo with raisin relish \$3 each
- Tomato, mozzarella, and basil skewers with balsamic drizzle GF \$2 each
- Smoked salmon crêpe, lemon cream, American caviar \$3 each
- Seared beef tenderloin, bell pepper pesto**, potato crisp GF \$4 each
- Seared Tuna, mango chutney, tortilla chip GF \$4 each
- Goat cheese and onion tartelette \$2 each
- Mini chicken lettuce wraps, hoisin ginger sauce** GF \$3 each

HOT HORS D'OEUVRES

Guest Minimum: 24 pieces (each)

- Pork pot-stickers with plum sauce \$3 each
- Crab cakes with spicy remoulade \$3 each
- Crispy vegetable spring rolls with sweet chili sauce \$3 each
- Risotto fritters with carrot cream \$2 each
- Garbanzo bean falafel with spicy yogurt \$2 each
- Grilled chicken and mushroom skewers with chimichurri \$3 each
- Beef tenderloin and blue cheese potato cups \$4 each
- Grilled Wild Gulf jumbo prawns and pickled apple skewers with cilantro cream \$4 each

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APPETIZER PLATTERS

Guest Minimum: 24 Guests

Seafood display GF

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

Poached jumbo gulf shrimp \$3 each

Alaskan snow crab claws \$6 each

Oyster shooters \$5 each

Cheese Board \$8 per person

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

Fresh Seasonal and Tropical Fruit \$5 per person

Served with honey-mint greek yogurt

Classic crudité \$5 per person GF

Seasonal vegetables served with ranch dressing and hummus

Charcuterie display \$12 per person

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

Mediterranean display \$10 per person

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

Served with pita chips and lavash

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WEDDING CARVING STATIONS

- Spice and herb crusted USDA Prime Grade Prime Rib* with au jus \$675 serves 50 guests
- Mesquite smoked turkey breast with wild berry reduction \$200 serves 25 people
- Maple glazed pork Loin with apple-pecan** chutney \$260 serves 30 people
- Slow roasted leg of lamb with mint jus \$400 serves 30 people
- Chimichurri flank steak with parsley pesto \$400 serves 30 people
- Roast steamship of beef* with rosemary jus \$900 serves 120 people
- Pacific Chinook King Salmon "West Side" style hot smoked with honey-ginger BBQ sauce – \$275 serves 30 people
- Smoked USDA Prime Grade Beef of Tenderloin* with natural jus \$700 serves 30 people

WEDDING RECEPTION & ACTION STATIONS

Guest Minimum: 25 Guests

Pasta Bar \$14.95 per person

Gemelli with classic Bolognese

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

Cavatappi with shrimp cream, bay shrimp, and tomato concassee

Risotto Bar \$10.95 per person GF

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

Street Taco Bar \$18.95 per person GF

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

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

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

Sushi Bar \$19.95 per person

Freshly made sushi rolls and maki sushi with condiments

Slider Station \$14.95 per person

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

Pub Crawl \$14.95 per person

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

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A'LA CARTE – LATE NIGHT ENHANCEMENTS

Style: Displayed

Item Minimum: 50 unless noted below

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

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

SWEET

Chocolate Fountain

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

Donut Wall

Assorted raised donuts** \$5 per person

Davenport Chocolate-Dipped Strawberries

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

SAVORY

Miniature Sirloin Burgers

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

Mixed Cocktail Nuts \$3.95 per person**

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DINNER – THREE COURSE PLATED

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

Guest Minimum: 25

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

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

Tray passed hors d'oeuvres

Select up to three hors d'oeuvres:

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

Curried chicken salad on phyllo with raisin relish

Tomato, mozzarella, and basil skewers with balsamic drizzle GF

Smoked salmon crêpe, lemon cream, American caviar

Goat cheese and onion tartelette

Mini chicken lettuce wraps, hoisin ginger sauce** GF

Salads (choose one)

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

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

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

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

Bibb lettuce salad with blue cheese, tomatoes and pancetta

Entrées (choose up to two selections)

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

Fresh Dungeness crab cake and USDA Prime Grade beef of filet* \$50.95 per person

Wild Gulf jumbo prawns and USDA Prime Grade beef of filet* \$50.95 per person GF

8 oz. USDA Prime Grade beef filet* \$50.95 per person GF

Local IPA braised beef short ribs \$44.95 per person

Mustard crusted rack of lamb \$49.95 per person

Roasted chicken breast with tarragon jus \$37.95 per person GF

Seared free range chicken breast with sauce diable \$39.95 per person GF

Roasted pork tenderloin with pumpkin seed crust and mustard demi \$39.95 per person GF

Pacific Chinook King Salmon* with horseradish cream \$42.95 per person GF

Wild Halibut filet* with basil butter \$44.95 per person GF

Pancetta wrapped Wild Gulf jumbo prawns with spicy Pomodoro \$39.95 per person

Ratatouille stuffed bell pepper over quinoa \$29.95 per person GF V

Roasted vegetable and polenta with tomato emulsion \$29.95 per person V

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Wine List

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

Champagne

G.H. Mumm, France \$120
Veuve Clicquot Yellow Label Brut, France \$141

Sparkling Wines

JP Chenet Blanc de Blanc Brut, France \$30
Chateau St. Michelle Brut, Columbia Valley, WA \$27
Argyle Blanc de Blanc, Willamette Valley, OR \$66

White Wines

Arbor Crest Riesling Columbia Valley, WA \$31
Arbor Crest "Connor Lee" Chardonnay Columbia Valley, WA \$31
Kendall-Jackson Chardonnay, CA \$43
Duckhorn Chardonnay, CA \$51
Rombauer Vineyards Chardonnay Carneros, CA \$59
Santa Cristina Pinot Grigio Delle Venezie, Italy \$35
Cakebread Cellars Sauvignon Blanc, CA \$52
Brancott Sauvignon Blanc New Zealand \$39

Red Wines

Arbor Crest "Four Vineyard" Merlot Columbia Valley, WA \$31
Arbor Crest "Five Vineyard" Cabernet Sauvignon \$31
Barrister Winery "Rough Justice" Red Blend Columbia Valley, WA \$51
L'Ecole No. 41 Winery Cabernet Sauvignon Columbia Valley, WA \$55
Stags Leap Winery Merlot Napa Valley, CA \$62
Meiomi Pinot Noir Sonoma County, CA \$51
Erath Pinot Noir Dundee Hills, OR \$47
Château St. Michelle Syrah Columbia Valley, WA \$43

Non Alcoholic

Martinellis Sparkling Cider \$18

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Banquet Bar

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

All beverages stocked in each banquet bar

Premium House Wines by the Glass \$7.75 each / **By the Bottle** \$31 each (unless noted below)

Arbor Crest Riesling

Arbor Crest "Connor Lee" Chardonnay

Arbor Crest "Four Vineyard" Merlot

Arbor Crest "Five Vineyard" Cabernet Sauvignon

JP Chenet Blanc de Blanc Brut \$30

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

Premium Cocktails \$9.75 each / **As Martinis** \$11.75 each

Grey Goose vodka

Maker's Mark bourbon whiskey

Pendleton whiskey

Hendricks gin

Glenlivet 12 yr scotch

Mount Gay rum

Patron Silver Tequila

Select Cocktails \$7.75 each / **As Martinis** \$9.75 each

Fris vodka

Crown Royal whiskey

Jim Beam bourbon

Bombay Sapphire

Johnnie Walker Red Label scotch

Captain Morgan rum

Lunazul 100% Agave tequila

Bottled Beer Imports

Kokanee \$4.5 each
Corona \$4.5 each
Stella Artois \$6 each

Craft/Northwest brews

Alaskan Amber \$5.5 each
Widmer Hefeweizen \$5.5 each
Deschutes Mirror Pond Pale Ale \$6 each
No-Li Born & Raised IPA \$6 each
Iron Horse Irish Death \$6 each

Domestic Beer

Coors Light \$4.5 each
O'Douls NA \$4.5 each

Assorted PEPSI Brand Soft Drinks \$3 each

Mineral and Sparkling Water \$3.5 each

Banquet Bar – Enhancements

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

Cordials \$9.75 each

Frangelico
Grand Marnier
Courvoisier VS
Amaretto DiSaronno
Drambuie

Signature Cocktails \$10 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

Huckleberry Moscow Mule Fris vodka, ginger beer, lime juice, garnished with huckleberries

DAVENPORT SPA AND SALON – WEDDING ENHANCEMENTS*

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

Davenport Signature Pedicure \$70

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

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

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

Davenport Signature Manicure \$55

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

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

Davenport Signature Manicure and Pedicure \$115

Davenport Signature Facial

60 minutes \$115 / 90 minutes \$175

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

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

Eyebrow Tint \$25

Eyebrow Shaping \$25

Eyelash Tint \$30

Wedding/Special Occasion Hair Style \$75

*Pricing and treatments subject to change.

Please call or go to davenportspa.com for a complete list of prices and services.

WEDDING VENDORS

PHOTOGRAPHY

Ifong Chen Photography

509.276.5244
ifongphotography.com

Looyenga Photography

208.651.0443
looyengaphotography.com

Urban Rose Photography

info@urbanrosephoto.com
urbanrosephoto.com

FLORIST

Rose and Blossom

509.921.7673
roseandblossom.com

DJ SERVICE

Big Show Mobile Entertainment

509.990.0445
bigshowmobile.com

Entertainment Warehouse

509.468.7070
youreventstore.com

VIP Production NW

509.747.4804
vipproductionnw.com

Complete Weddings and Events

509.927.3535
completeweddingspokane.com

DJ Funk

509.294.6141

CINEMATOGRAPHY

Matt Green Films

509.218.2543
mattgreenfilms.com

Grace Media

509.251.5152
gracemedia.info

WEDDING CAKES

Marsells Cakes and Desserts Bakery

509.448.2512
marsellscakes.com

Just American Desserts

509.927.2253
justamericandesserts.net

Lilac City Bakery

509.315.4958
lilaccitybakery.com

PHOTO BOOTH

Funny Booth

208.502.1045
funnybooth.us

Entertainment Warehouse

509.468.7070
youreventstore.com

TUXEDO AND FORMAL WEAR

Tuxedo Gallery

509.455.8344
tuxedogallery.net

Marcella's Bridal

509.466.5281
marcellasbridal.com

MAKE-UP

Shasta Hankins Makeup

208.301.2450
shastahankins.com

RENTALS

Entertainment Warehouse

509.468.7070
youreventstore.com



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