



Photo: Shane Macomber Photography

EVERY BITE MATTERS.

This simple-yet-intentional philosophy guides Chef Jim White's approach to IslandWood dining. We offer personalized menus that are served family style and feature our signature organic and sustainably sourced ingredients.

ISLANDWOOD[™]

Sample Wedding Menu

GATHERING OF FRIENDS BUFFET

Starting at \$39 per person

Seasonal green salad & market vegetables

Heirloom tomato platter

Tri-color beet platter

Roasted vegetable platters

Quinoa & grain salad

Macaroni & cheese with Beecher's cheese

Korean-style fried chicken, served with sweet & spicy chili sauce

Northwest seafood cioppino

Whole grain & sourdough bread display

Blackberry cobbler with vanilla ice cream

CONTINENTAL BREAKFAST

Included in guest room rate

IslandWood granola with local honey & yogurt

Oatmeal with assorted dried fruit and nut toppings

Artisanal bread toasting station with local jam & butter

Fresh baked house-made pastries

Seasonal fruit

HOT BREAKFAST UPGRADE

\$6 per person

BRUNCH UPGRADE

\$14 per person

LUNCH BUFFET

Included in site fee

Ciabatta sandwiches (assortment of turkey and salami)

Hummus, roasted vegetable & spinach wraps

Pasta salad

Caprese salad

Seasonal green salad

Seasonal vegetable platters

Seasonal fruit

Double chocolate brownies



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WEDDING DINNER

Starting at \$59 per person

APPETIZERS

- Crab cakes finished with remoulade
- Beef shoulder empanada
- Tamarind chicken skewers
- Bay scallops in pastry cups
- Fresh Thai spring rolls
- Stuffed mushrooms
- Crostini with assorted tapenades

PLATED SALAD

- Local wild greens, arugula, walnuts & seasonal berries with grapefruit vinaigrette & goat cheese croustade
- Artisan bread basket with herbed butter

ENTREE

- Wild Alaskan King Salmon cedar finished with blackberry gastrique
- Coffee-rubbed grilled flank steak finished with red wine reduction & crispy onions
- Seasonal vegetable and roasted fingerling potatoes

BAKER'S DESSERT BUFFET UPGRADE

\$15 per person

- Token lemon cake
- Blue-barb pie
- Crème brûlée
- Double chocolate mousse with Chantilly cream
- Macaroons
- Lemon mousse
- Mini pecan pie jars

All meals include fair trade Grounds for Change IslandWood Blend coffee, Numi Tea, and Cascadian Farm organic fruit juice or choice of house-made iced tea or lemonade.

Pricing is subject to change.

Menu items and ingredients vary seasonally.

A 20% service charge on all Food & Beverage will be added to support our education programs and fund competitive wages and employee benefits across the organization.

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