



LYNNWOOD  
CONVENTION  
CENTER

Wedding  
PACKAGES





# Congratulations

## ON YOUR UPCOMING CELEBRATION!

Thank you for considering the Lynnwood Convention Center for your upcoming celebration. We understand that this event represents one of the biggest days in your life. We look forward to working with you every step of the way to make sure that the menu, ambiance and every aspect of your celebration reflects you and your personal style.

Our chef has designed special celebration dinner offerings, featuring local wines and Northwest culinary favorites. We can also create custom menus for you to include your favorite flavors in every course.

In addition to working with you on menu selections and room choices, we can assist in recommendations for photographers, florists, entertainment, and more – anything you need to make your day special. We look forward to working with you on making this day a memorable one!





## *Wedding Reception*

### PACKAGES INCLUDE

- Two Butler-passed hors d'oeuvres
- Champagne/sparkling cider celebration toast
- Cake cutting and service
- Choice of tablecloths and napkins from select colors
- China, silverware, glassware and votive candles
- Risers, tables and chairs
- White back drop for head table with two up-lights
- Dance floor (15' x15' included, larger sizes available for fee)
- Wired microphone with house sound system
- Lighting package
- One 20amp of power for DJ
- Set-up, clean-up and teardown of room
- Event Insurance and Security

## *Wedding Ceremony*

### PACKAGES INCLUDE

- Risers, tables and chairs
- One wired microphone with house sound system
- One 20amp of power for photographer
- White pipe and drape backdrop for stage with two up-lights
- Beautifully appointed Bridal Suite to prepare for the big day





## BUILD YOUR OWN

# Dinner BUFFET \$65/person

For the health and well-being of all guests, all buffet options are served by catering attendants. Buffet options are complemented by freshly brewed organic Rainforest Bold coffee and assorted teas.

### 40 Guest Minimum

#### Passed Hors' d'oeuvres | *choose two selections*

Caprese Salad Spoon  
Waldorf Chicken Salad Canapé  
Spinach and Feta Tartlets  
Pesto Chicken & Artichoke Flatbread  
Kobe Beef Gougere Sliders  
Teriyaki Salmon Skwers

#### Salads | *choose two selections*

Kale, Mixed Green Salad, Cucumber,  
Carrot, Lemon-Garlic Tahini Dressing *v GF*

Hearts of Romaine, Mixed Greens, Shredded Parmesan,  
Olives, Pickled Goat Horn, Peppers, Herb Vinaigrette *v GF*

Spinach and Romaine Salad, Apples, Shaved Fennel,  
Toasted Almonds, Honey Lavender Dressing *v GF*

#### Vegetables

Chefs Choice Seasonal Vegetables *v+*

#### Accompaniments | *choose two selections*

Sunset Fingerling Potatoes, Cheddar Cheese Sauce *v GF*  
Roasted Garlic Mashed Potatoes *v GF*  
Sour Cream & Scallion Mashed Red Potatoes *v GF*  
Toasted Almond Pilaf *v+ GF*  
Mushroom Thyme Pilaf *v+ GF*  
House-made Mac and Cheese *v*  
Caramelized Onion and Tomato Risotto *v GF*

#### Entrée Selection | *choose two selections*

Pan Seared Chicken Breast, Lemon Capers Beurre Blanc *GF*

Pan Roasted Chicken, Rosemary Ham, Gruyere Sage Cream *GF*

Slow Roasted Salmon, Melted Leeks,  
Sun Dried Tomato, Lemon Butter *GF*

Parmesan Crusted Salmon Filet, Basil-Dill Pomodoro Sauce

Texas Style Beef Brisket *GF*

Roasted Beef Striploin, Roasted Garlic Jus

## BUILD YOUR OWN

# Asian BUFFET \$58/person

For the health and well-being of all guests, all buffet options are served by catering attendants. Buffet options are complemented by freshly brewed organic Rainforest Bold coffee and assorted teas.

### 40 Guest Minimum

#### Passed Hors' d'oeuvres | *choose two selections*

Shrimp Rangoon  
Tofu Fresh Rolls  
Chicken Karaage Bites, Spicy Mayo  
Pork Gyoza, Sweet Chili Sauce  
Kimchee Pancake *v+*

#### Appetizers | *choose two selections*

Taro, Lotus Chips, Edamame Hummus *v GF*  
Green Papaya Salad *GF*  
Tsuks Mono (Lightly Pickled Cabbage Salad) *v+ GF*

#### Sides | *choose three selections*

Jasmine Fried Rice *v+ GF*  
Stir Fry Vegetables *v+ GF*  
Steamed Calrose Rice, Peas, Scallions *v+ GF*  
Stir Fried Lo Mein Noodles, Gai-lan (Chinese Broccoli) *v+*  
Baby Bok Choy, Chilies, Toasted Garlic *v+ GF*  
Japanese Yellow Curry *v+*  
Udon Noodles, Shiitakes, Ginger, Scallions *v+*

#### Entrée Selection | *choose two selections*

Teriyaki Chicken  
Orange Chili Chicken *GF*  
Sweet & Sour Pork  
Vietnamese Vermicelli Noodles, Lemongrass Beef  
Spicy Pork Bulgogi *GF*  
Steamed Cod, Broken Soy Vinaigrette, Fresh Herbs *GF*  
Shrimp Panang Curry  
Kalbi Style Braised Beef *GF*  
Soy & Sriracha Baked Tofu *v+ GF*







BUILD YOUR OWN  
*Indian* BUFFET \$58/person

For the health and well-being of all guests, all buffet options are served by catering attendants. Buffet options are complemented by freshly brewed organic Rainforest Bold coffee and assorted teas.

**40 Guest Minimum**

**Passed Hors' d'oeuvres**

*choose two selections*

- Sheekh Kabob
- Chicken Tikka Bite
- Vegetable Samosas with Mango Chutney

**Accompaniments**

- Naan
- Raita
- Tomato, Onion, Radish, Cucumber Salad
- Aloo Tikki, Mint Chutney

**Sides**

*choose three selections*

- Chana Masala
- Urad Dal
- Masoor Di Dal
- Shahi Paneer
- Bhindi Masala
- Vegetable Sabzi Masala
- Spinach Paneer
- Vegetable Pilau
- Aloo Gobi
- Basmati Rice
- Malai Kofta

**Entrée Selection**

*choose two selections*

- Murg Makhawi (Butter Chicken)
- Chicken Tikka Masala
- Chicken Biryani
- Lamb Biryani
- Chicken Korma
- Beef Vindaloo
- Lamb Rogan Josh
- Goat Rogan Josh

*\*Halal entrees are available upon request*

*Enhancements*

- Papadums** | \$2.50 per person
- Chaat Bar** | \$6.50 per person
- Chickpeas, Diced Tomatoes, Diced Potatoes, Diced Onion, Tortilla Strips, Cilantro, Raita, Tamarind Chutney, Mint Chutney, Chaat Masala
- Masala Chai** | \$5.00 per person
- Mango Lassi** | \$5.00 per person

All selections are subject to 10.5% sales tax and a 21% administrative charge. Charges and taxes are subject to change. Administrative charge is not intended to be a gratuity, tip or service charge for the benefit of employees. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please refer to the [Food & Beverage Guidelines](#)





# PLATED *Dinner*

Buffet options are complemented by Salads, Seasonal Vegetables, Macrina Breads, butter, freshly brewed organic Rainforest Bold coffee and assorted teas.

40 Guest Minimum

**Herb Roasted Salmon** *GF* | \$61 per person  
Sour Cream Potatoes, Mustard Tarragon Cream

**Parmesan Crusted Salmon** *GF DF* | \$62 per person  
Lemon Risotto, Basil-Dill Pomodoro Sauce

**Chicken Marsala** *GF* | \$51 per person  
Buttered Pasta, Roasted Mushrooms

**Pan Seared Chicken Breast** *GF* | \$50 per person  
Roasted Garlic Mashed Potatoes, Artichoke,  
Red Pepper & Red Onion, Lemon-Caper Butter Sauce

**Herb-rubbed Roasted Pork** *GF* | \$59 per person  
Apple-Brie Risotto, Gingered Cider Jus

**Peppered Filet** *GF* | \$75 per person  
Horseradish Mashed Potatoes, Roasted Onion Demi

**Peppered New York Strip** *GF* | \$67 per person  
Potato Leek Strata, Gorgonzola Compound Butter,  
Red Wine Demi

**Oven Roasted New York Strip** *GF* | \$66 per person  
Roasted Sunset Fingerling Potatoes, Cheddar Green  
Onion Compound Butter, Sherry-Demi Reduction

## PLATED

# *Dinner Salads*

Select one of the following salads to complement your entrée selection.

**Mixed Green Salad** *v GF*

Radish, Fennel, Carrot, Marcona Almonds, Feta Cheese,  
White Balsamic Vinaigrette

**Kale, Mixed Green Salad** *v GF*

Cucumber, Carrot, Chickpeas Lemon-Garlic Tahini Dressing

**House Greens** *v GF*

Mixed Greens, Endive, Thyme Roasted Pears,  
Toasted Walnuts, Blue Cheese, Cider Dressing



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# LATE NIGHT *Snacks*

For the health and well-being of all guests, all buffet options are served by catering attendants. Late Night Snack options are complemented by freshly brewed organic Rainforest Bold coffee and assorted teas and infused water.

## 40 Guest Minimum

### **Milk and Cookies** | \$5 per person

Warm Chocolate Chip Cookies, Regular and Chocolate Milk Shots

### **Flavored Popcorn Bar** | \$5 per person

Assortment of Freshly Popped Popcorn flavored with Sea Salt and Butter, Herb-Parmesan and Buffalo Spiced

### **Soft Pretzel** | \$5 per person

Cheese Sauce, Mustard

### **Nacho Bar** | \$6 per person

House Fried Tortilla Chips

Toppings

Queso Nacho Sauce, Pickled Jalapeno, Salsa, Green Onions, Sour Cream, Olives

### **Hot Dog Bar** | \$7 per person

All Beef or Vegetarian Hot Dogs

Mustard, Relish, Sautéed Onions, Sauerkraut, Cream Cheese, Pickled Jalapeno

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# BAR PACKAGES

Here at Lynnwood Convention Center we are reminded that locally sourced spirits are an ever-increasing demand due to the quality of the spirits and ingredients, supporting our local economy, and giving our guest an exclusively local Northwest experience. In addition, we are striving to reflect our commitment of offering our guests the finest Northwest products. The foundation of our support of Washington wines is based on our belief in their quality and their compatibility with the food selections that our chef prepares. Craft Beer continues to be one of the most important products to consumers and Washington ranks second in overall craft brewery operations.

## BAR SERVICE

A \$350 per bar minimum sales guarantee will apply for up to four (4) hours of service. An additional \$150 minimum per bar will be charged for each additional hour of service. All sales go towards the bar minimum guarantee. If cash sales meet or exceed the minimum guarantee, these charges will be refunded.

Clients have the option to limit the number of drinks per person by using drink tickets. Tickets may be redeemed by guests for any item available at the bar and final billing will be based on the actual number of tickets redeemed and the type of drink the tickets were redeemed for.

## BAR PRICING

	Host*	No-Host**
Selection of Domestic Beer	\$7.00	\$8.00
Selection of House Wines	\$8.00	\$9.00
Selection of House Spirits	\$9.00	\$10.00
Selection of Import/Northwest Beer	\$8.00	\$9.00
Selection of Premium Wines	\$9.00	\$10.00
Selection of Premium Spirits	\$10.00	\$11.00

*\*Hosted prices are subject to tax and administrative charge.*

*\*\*No-Host prices include sales tax.*

Please ask your Event Manager for our current beer, wine and liquor selections.

Your Event Manager can assist you with an upgraded selection of spirits or the creation of a specialized menu (which may incur additional cost and/or minimum guarantees).

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