

Weddings

Catering Menu



HOTEL  BELLWETHER

One Bellingham Bay



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WEDDING DATE RESERVATIONS & PAYMENTS

In order to reserve your wedding date, we require a non-refundable deposit equal to 25% of your Food and Beverage Minimum and Facility Fee with your signed contract. Your deposit will be applied to your final bill. Deposits and payments may be made in the form of cash, check, or credit card. In addition, 50% of the Food and Beverage Minimum is due three (3) months prior to the event and 100% of the Food and Beverage Minimum is due one (1) month prior to the event. A valid credit card number is required and will be held on file. If full payment is not received by the conclusion of the function, this credit card will then be charged for the remaining balance.

GUEST ROOMS

Our happy couples receive a discount off any of Hotel Bellwether's suites the night of their wedding. We also offer a special discounted "wedding rate" for our wedding guests. Wedding guests may reserve rooms at the special rate via our toll free reservation number 1-877-411-1200. All guest room reservations are based on availability and may be subject to minimum night stays.

GUEST COUNT GUARANTEES

A guarantee of the number of guests attending wedding functions must be received by our Catering Department seven (7) business days prior to the event. The Client will be billed for the guaranteed number of guests or the actual number of guests served, whichever is greater. The guaranteed number of guests may not be reduced after the guarantee due date. Increases to the guarantee count within 72 hours of the event will result in a 15% service charge per additional person and some substitutions may be necessary. All dietary substitutions must be requested by the guarantee due date.

FOOD & BEVERAGE

Menu selections should be finalized 30 days prior to any event. All food and beverage is subject to a service charge of 20% and Washington State Sales Tax. Washington State Law requires that the service charge be taxed. Service Charge and Washington Sales Tax are subject to change without notice. The sale and service of alcoholic beverages is regulated by the Washington State Liquor Control Board. As a Licensee it is The Lighthouse Bar & Grill's catering policy that liquor or food cannot be brought into or removed from the facility, with the exception of wedding cakes. Please refrain from providing alcoholic favors as this can be in violations to our liquor license.

All menus are subject to change. All prices subject to a service charge and tax. Outside wine will be charged a corkage fee of \$25 per 750ml bottle. Please limit outside wine to items not offered on the Hotel Bellwether Wine List.



MENU TASTING

Tastings are available for an additional charge; please inquire with your Sales Representative.

CAKE CUTTING

Wedding Cakes may be provided by an outside vendor. The cake must be delivered and set-up in the reception area by the vendor. Hotel Bellwether will provide staff to assist in the cutting of your wedding cake. This service includes plates, silverware and all other necessary accoutrements. Cake will be displayed on a dessert table for guests to self-serve. Cake may be tray-passed to tables if advance arrangements are made.

Leftover cake will be placed in boxes provided by the vendor and stored until the following morning for pick up. Any cake or dessert items not picked up by noon the following day will be discarded.

A cake fee of \$150 will be charged for all events. Permission to bring in other specialty dessert items may be granted on a case-by-case basis by your Sales Representative.

DECORATION & SET UP SCHEDULE

Set-up and decoration time is provided on the day of the event. Day prior set up may be available for an additional fee. No tacks or nails of any sort may be used on the walls. All decorations and personal items must be removed immediately following your event. Hotel Bellwether is not responsible for any items left behind. Items will be disposed of at 12:00 noon the following day. No glitter, balloons, candles with exposed flames or confetti is permitted.

Included in Reception Facility Fees:

- Set-up, clean-up and tear-down of room
- Professional and attentive staff
- Beautiful glassware and white china
- Standard white table linens
- Gift table, guest book table, cake table, head table, wedding bar set-up, and dance floor



CEREMONIES

The Hotel Bellwether's coveted Waterfront Terrace offers the ideal setting for an outdoor ceremony and/or cocktail reception against the breathtaking backdrop of the Bellingham Marina and Bellingham Bay. The spacious terrace is ideal for large ceremonies, accommodating up to 300 guests and creates the perfect atmosphere for pre-reception hors d' oeuvres and cocktails. The terrace is available to rent for all guests who book the Bellwether Ballroom. The facility fee covers use of our white plastic folding chairs for the ceremony, cocktail hour bar set-up, ceremony set-up and tear-down.

PHOTOGRAPHS & MUSIC

Photographs may be taken in any public outdoor areas or within the space the Client has rented, provided the session does not interfere with hotel guests. In addition, all music will be controlled at the discretion of the Hotel Bellwether in consideration of our hotel guests. The Bellwether Ballroom has a 11pm curfew. All other rooms have a 10pm curfew. Events that run past curfew will be charged \$350 per hour.

EVENT PLANNING SERVICES

We will work with you to coordinate the onsite food and beverage and general set-up of your event. Additional linens, decor, flowers, photography, cake, DJ services, audio-visual etc. must be arranged by the client. The Hotel Bellwether does not have an in-house wedding planner. Hotel Bellwether does require a day of wedding planner for your event for our banquet staff to work with directly. We are happy to connect you with a local event planner and/or provide you with a listing of our preferred vendors.

PARKING

Complimentary underground parking is available.



HORS D'OEUVRES

priced per dozen
minimum order of two (2) dozen
all prices subject to a service charge and tax
v (vegetarian), gf (gluten free) & df (dairy free)

HOT HORS D'OEUVRES

Vegetarian Pot Stickers *(v)*
with Thai Chili Sauce

Pork Pot Stickers
with Thai Chili Sauce

Chicken Satay *(gf, df)*
with Peanut Sesame Sauce

Bacon Wrapped Scallops *(gf, df)*

Shrimp Satay *(gf, df)*
with Tropical Mango Salsa

Bacon Wrapped Dates *(gf, df)*

Bleu Cheese & Bacon Stuffed Figs
*seasonal availability

Red Pepper and Sausage
Stuffed Mushrooms

Spinach and Feta *(v, gf)*
Stuffed Mushrooms

Miniature Crab Cakes *(df)*
with Lemon Truffle Aioli

Seared Polenta Crostini *(v)*
with Caramelized Tomato Jam

COLD HORS D'OEUVRES

Caprése Skewers *(v, gf)*
with Balsamic Reduction

Poached Pear and Brie Crostini *(v)*

Roasted Sirloin Crostini
with Bleu Cheese Butter

Jumbo Prawns *(gf, df)*
with Cocktail Sauce and Lemons

Caramelized Onion Crostini *(v, df)*
with Fig Jam

Curried Chicken Salad Tartlets *(df)*

Smoked Salmon Crostini
with Garlic and Herb Cream Cheese

Prosciutto Wrapped Asparagus *(gf, df)*

Sesame Seared Ahi Tuna *(gf, df)*
on Cucumber Crostini with Wasabi Aioli

Roasted Red Pepper Hummus *(gf, df, v)*
on Cucumber Crostini
with Olive Tapenade



RECEPTION DISPLAYS

priced per person
all prices subject to a service charge and tax

Fresh Fruit Display *(gf, df, v)*

Assortment of Melons, Pineapple, Grapes and Fresh Berries

Vegetable Crudité *(v)*

Fresh Cut Crisp Vegetables with Hummus, Cucumber
Yogurt Dip and Pita Wedges

Cheese Display *(v)*

Selection of Imported and Domestic Cheeses with Grapes,
Fresh Berries, and Assorted Crackers

Baked Brie en Croute *(v)*

**25 guest minimum*

Wheel of Brie Stuffed with Apples and Hazelnuts,
Wrapped in Golden Puff Pastry and Served with Grapes,
and Assorted Crackers

Antipasto Display

Selection of Cured Meats, Roasted Vegetables, Marinated
Mushrooms, Mixed Olives with Assorted Crackers

Bellwether Seafood Display *(gf, df)*

**25 guest minimum*

An extravagant display of Lobster Tails, Jumbo Prawns,
Dungeness Crab Legs and Marinated Calamari Salad served
over ice with Lemon Wedges, Cocktail Sauce, Wasabi Aioli,
Warm Butter and Mignonette



SUNSET DINNER BUFFET

all prices subject to a service charge and tax

Salads - select two (2)

Lighthouse Caesar Salad

Duet of Romaine and Kale served with Parmesan Cheese, Croutons and House-made Caesar dressing

Bellwether House Salad *(gf, df, v)*

Mixed Baby Greens, Tomatoes, Cucumber, Carrot Curls with Red Wine Vinaigrette

Spinach Salad *(v)*

Baby Spinach with Candied Walnuts, Bleu Cheese and Dried Cranberries
With Creamy Balsamic Vinaigrette

Entrées - select two (2)

Roasted Pork Loin with Brandied Apples

Herb Roasted Chicken Breast with a Creamy Marsala Mushroom Sauce *(gf)*

Marinated Sirloin Steak with Bleu cheese & Demi-glace

Wild Salmon with Lemon Dijon Buerre Blanc* *(gf)*

Risotto Forester with Local Mushrooms, Peas and Balsamic Roasted Portobello *(gf, v)*

Included with Buffet

Fresh Rolls and Butter

Seasonal Vegetables *(gf, df, v)*

Herb Roasted Potatoes *(gf, df, v)*

Freshly Brewed Coffee, Decaf Coffee and Assorted Hot Teas

**Add a chef attended carving station*



BELLWETHER DINNER BUFFET

all prices subject to a service charge and tax

Salads - select two (2)

Lighthouse Caesar Salad

Duet of Romaine and Kale served with
Parmesan Cheese, Croutons and
House-made Caesar dressing

Bellwether House Salad *(gf, df, v)*

Mixed Baby Greens, Tomatoes, Cucumber,
Carrot Curls with Red Wine Vinaigrette

Spinach Salad *(v)*

Baby Spinach with Candied Walnuts,
Bleu Cheese and Dried Cranberries
with Creamy Balsamic Vinaigrette

Beet and Quinoa Salad

Arugula, Roasted Beets, Crumbled Bleu
Cheese, Bacon, and Quinoa Tossed with
White Balsamic Vinegar and Olive Oil

Entrées – select three (3)

Roasted Pork Loin with Brandied Apples

New York Strip with Bleu Cheese
Demi-glace and Crispy Shallots

Prime Rib of Beef with Au Jus
and Creamed Horseradish*

Herb Roasted Chicken with a Creamy
Marsala Mushroom Sauce *(gf)*

Chicken Roulade Stuffed with Jalapeno
Peppers, Cream Cheese, Feta, Sundried
Tomatoes and Spinach

Baked Alaskan Cod with Herbed
Bread Crumbs and Lemon

Wild Salmon with
Lemon Dijon Buerre Blanc* *(gf)*

Risotto Forester with Wild Mushrooms,
Peas and Balsamic Roasted Portobello *(gf, v)*

Included with Buffet

Fresh Rolls and Butter

Seasonal Vegetables *(gf, df, v)*

Choice of: Herb Roasted Potatoes,

Garlic Mashed Potatoes, or Dauphinoise Potatoes

Freshly Brewed Coffee, Decaf Coffee and Assorted Hot Teas

**Add a chef attended carving station*



LIGHTHOUSE GRAND DINNER BUFFET

all prices subject to a service charge and tax

Hors d'oeuvres

Three (3) items per person served one (1) hour prior to dinner.
Display of Jumbo Prawns with Cocktail Sauce, Assorted Crostini, Miniature Crab Cakes
Choice of Crudit  or Fruit Display

Salads - select three (3)

Lighthouse Caesar Salad

Duet of Romaine and Kale served with
Parmesan Cheese, Croutons and
House-made Caesar dressing

Bellwether House Salad *(gf, df, v)*

Mixed Baby Greens, Tomatoes, Cucumber,
Carrot Curls with Red Wine Vinaigrette

Spinach Salad *(v)*

Baby Spinach with Candied Walnuts,
Bleu Cheese and Dried Cranberries
with Creamy Balsamic Vinaigrette

Beet and Quinoa Salad

Arugula, Roasted Beets, Crumbled Bleu
Cheese, Bacon, and Quinoa Tossed with
White Balsamic Vinegar and Olive Oil

Entr es - select three (3)

Roasted Pork Loin with Brandied Apples

New York Strip with Bleu Cheese
Demi-Glace and Crispy Shallots

Prime Rib of Beef with Au Jus
and Creamed Horseradish*

Herb Roasted Chicken Breast with a
Creamy Marsala Mushroom Sauce *(gf)*

Chicken Roulade Stuffed with Jalapeno
Peppers, Cream Cheese, Feta, Sundried
Tomatoes and Spinach

Wild Salmon with Lemon Dijon
Buerre Blanc**(gf)*

Pan Seared Halibut with a Roasted
Tomato and Shallot Coulis
(May - September)

Risotto Forester with Local Mushrooms
and Balsamic Roasted Portobello *(gf, v)*

Included with Buffet

Fresh Rolls and Butter
Seasonal Vegetables *(gf, df, v)*
Choice of: Herb Roasted Potatoes,
Garlic Mashed Potatoes, or Dauphinoise Potatoes
Freshly Brewed Coffee, Decaf Coffee and Assorted Hot Teas

**Add a chef attended carving station*



PLATED DINNER

*all prices subject to a service charge and tax
all meals include freshly baked rolls and butter, & seasonal vegetable
freshly brewed coffee, decaf coffee and assorted hot teas*

Salads - select one (1)

Lighthouse Caesar Salad

Duet of Romaine and Kale served with
Parmesan Cheese, Croutons and
House-made Caesar Dressing

Bellwether House Salad

Mixed Baby Greens, Tomatoes, Cucumber,
Carrot Curls with Red Wine *(gf, df, v)*

Entrées

If more than one entrée is ordered (maximum of two entrées), the exact number of each entrée is required one week prior to the event. Highest priced entrée will be charged for all meals ordered. Group must supply place cards to denote menu choices for each guest.

Herb Roasted Chicken Breast with
Creamy Marsala Mushroom Sauce and
Garlic Mashed Potatoes *(gf)*

Grilled Sirloin with Caramelized Onion
Demi-glace and Herb Roasted Potatoes

New York Strip with Horseradish
Mashed Potatoes and
Roasted Shallot Demi-glace

Braised Short Ribs with Roasted
Garlic Mashed Potatoes

Filet Mignon with Truffle and
Herb Seared Polenta with Roasted
Shallot Demi-glace

Wild Salmon Fillet with Lemon Dijon
Buerre Blanc and Herb Roasted Potatoes

Crab Stuffed Salmon with Wild Rice
and Goat Cheese Cream Sauce

Pan Seared Halibut with Creamy Herbed
Polenta with a Roasted Tomato and
Shallot Coulis (May - September)

Risotto Forester with Wild Mushrooms
and Balsamic Roasted Portobello *(gf, v)*

Quinoa and Cranberry Stuffed Squash
with Arugula Pesto *(gf, df, v)*



DUET PLATED DINNER

*all prices subject to a service charge and tax
all meals include freshly baked rolls and butter, & seasonal vegetable
freshly brewed coffee, decaf coffee and assorted hot teas*

Salads - select one (1)

Lighthouse Caesar Salad

Duet of Romaine and Kale served with
Parmesan Cheese, Croutons and
House-made Caesar dressing

Bellwether House Salad

Mixed Baby Greens, Tomatoes, Cucumber,
Carrot Curls with Red Wine (*gf, df, v*)

Entrées

If more than one entrée is ordered (maximum of two entrées), the exact number of each entrée is required one week prior to the event. Highest priced entrée will be charged for all meals ordered. Group must supply place cards to denote menu choices for each guest.

Herb Roasted Chicken Breast and Citrus Marinated Prawns

in
Lemon Caper Sauce and
Garlic Mashed Potatoes (*gf*)

Wild Salmon and Citrus Marinated Prawns

with a
Dijon Lemon Buerre Blanc and Wild Rice

Grilled Sirloin and Pan Seared Wild Salmon

with a Caramelized Onion
Demi-Glace, Lemon Dijon Buerre Blanc
and Herb Roasted Potatoes

New York Strip and Scallops

with
Charred Tomato Mushroom Ragout,
Truffled Kale Pesto and Horseradish
Mashed Potatoes

Filet Mignon and Lobster Tail

with
Demi-glace, Red Pepper Coulis and
Herb Roasted Potatoes



KIDS MENU

Kids 10 & under

Entrees - select one (1)
*served with french fries,
fresh fruit and a drink*

Mini Burgers

Chicken Tenders

DESSERT MENU

Dessert Display

Choice of three (3):

Lemon Bars, Nanaimo Bars, Chocolate Decadence Cake,
Cheesecake Stuffed Strawberries, Brownies,
Chocolate Dipped Strawberries, Key Lime Tartlets,
Cheesecake Bites (chocolate or raspberry drizzle)

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream with Candy Pieces,
Hot Fudge, Warm Caramel, Whipped Cream and Sprinkles



LATE NIGHT SNACKS

Available until 10:00pm

Tater Tots

Mini Corn Dogs

Mini Burger Sliders

Side of Petite Pickles

Pub Snacks

Assortment of Nuts, Pretzels, Potato Chips

Pretzel Bar

Soft pretzels with Sweet Mustard,
Honey Mustard, and Stone Ground Mustard
add cheese sauce for 1/2 per person

French Fry Bar

Sweet Potato and French Fries with Feta,
Shredded Cheese, Ketchup, Chipotle Aioli,
and BBQ Sauce



BREAKFAST BUFFETS

priced per person
all prices subject to a service charge and tax
freshly brewed coffee, decaf coffee and assorted hot teas

HEALTHY START

Assorted Chilled Fruit Juices
House-made Granola with Yogurt (*v*)
Chef's Choice Smoothies
Fruit Display (*gf, df, v*)

LIGHTHOUSE

Assorted Chilled Fruit Juices
Fruit Display (*gf, df, v*)
Potatoes O'Brien (*df, v*)
Bacon and Sausage (*df*)
Scrambled Eggs with Cheddar-Jack Cheese (*gf, v*)

BELLWETHER GRAND

Assorted Chilled Fruit Juices
Assorted Breakfast Pastries and Muffins
Fruit Display (*gf, df, v*)
House-made Granola with Yogurt (*v*)
Scrambled Eggs with Cheddar- Jack Cheese (*gf, v*)
Potatoes O'Brien (*df, v*)
Bacon, Sausage, and Honey Ham (*df*)



BRUNCH BUFFET

*priced per person
subject to a service charge and tax*

EXTRAVAGANT BRUNCH

Assorted Chilled Fruit Juices

Assorted Muffins

Fruit Display (*gf, df, v*)

Caprese Salad (*gf, v*)

French Toast (*v*)

Potatoes O'Brien (*df, v*)

Bacon, Sausage (*df*)

Chef attended Omelet Station*

Eggs Benedict on English Muffin with Ham

Assorted Bagels served with Smoked Salmon, Cream Cheese,

Shaved Red Onions, and Capers

Chicken Salad with Hazelnuts and Prosciutto (*df*)

Freshly Brewed Coffee, Decaf Coffee Assorted Hot Teas

**requires chef*



REHEARSAL DINNER BUFFETS

*all prices subject to a service charge and tax
freshly brewed coffee, decaf coffee and assorted hot teas*

BBQ AT THE BELLWETHER

Salad

Bellwether House Salad with Mixed Baby Greens, Tomatoes, Cucumber, Carrot Curls with Red Wine Vinaigrette

Entrées – select of two (2)

Ancho and Lime Marinated Chicken (gf)
Miso Glazed Salmon (gf, df)
St. Louis BBQ Ribs

Sides - select of two (2)

Potato Salad (gf, df, v)
Boston Baked Beans (v)
Roasted Corn with Achiote and Lime Butter (gf, v)
Fruit Display (gf, df, v)

Included

Corn Bread (v)
Cookies & Brownies (v)

VIVA MEXICO

Salad (gf, df, v)

Romaine Salad with Cilantro, Avocado, Grape Tomatoes and Red Wine Vinaigrette

Entrees

Grilled Ancho Marinated Sirloin (gf, df)
Fajita Style Chicken (gf)

Sides & Desserts

Cumin Scented Black Beans (gf, df, v)
Mexican Rice (gf, df, v)
Warm Tortilla Chips with Pico De Gallo (gf, df, v)
Corn and Flour Tortillas (df, v)
Sour Cream, Salsa, Shredded Cheddar and Jack Cheese
Cinnamon Sugar Churro (v)

TASTE OF ITALY

Salad

Caesar Salad
Caprese Salad (gf, v)

Entrees

Baked Penne Primavera (v)
Chicken Breast Parmesan with Homemade Marinara and Mozzarella Cheese

Sides

Seasonal Vegetables (gf, df, v)
House Garlic Focaccia Bread (v)

Dessert

Tiramisu (v)



BEVERAGES

Assorted Soda

Bottled Water

Assorted Bottled Juices

Milk (Whole, 2% or Skim)

Chilled Orange Juice

Ice Tea with Lemon and Sugar

Lemonade

Freshly Brewed Coffee, Decaf and Regular

Hot Water with Assorted Hot Teas

Bellwether Fruit Punch



HOSTED BAR

*all prices subject to a service charge and tax
select from the following items to be served on your hosted bar*

Non-Alcoholic

Bottled Water, Soft Drinks & Juices

Aquafina, Pepsi, Diet Pepsi, Sierra Mist,
Orange Juice, Apple Juice

Still & Sparking Water

San Pellegrino, Aqua Panna

Non-Alcoholic Beer

St-Pauli Girl

Beer

Domestic Beer

Budweiser, Bud Light

Imported Beer & Microbrews

Corona, Silver City IPA,
Sierra Nevada Pale Ale, Widmer Hefeweizen,
Alaskan Amber, Incline Cider

Local Craft Beer

A selection of up to three (3) local microbrews

Well Bar

Vodka, Gin, Tequila, Brandy,
Whiskey, Rum, Scotch

Premium Bar

Tito's Vodka, Beefeater Gin,
Hornitos Tequila, Jack Daniels Whiskey,
Bacardi Silver Rum, Dewar's Scotch

Local Bar

Granny's Vodka, Bellewood Gin,
Chuckanut Bourbon

Top Tier Bar

Grey Goose Vodka, Hendricks Gin, Casamigos
Blanco Tequila, Woodford Reserve Bourbon,
Zaya Rum, Glenlivet 12yr Scotch

Wine

House Wine

VINO Rosso (red blend), Rose, Pinot Grigio

Tier 2 House Wine



CASH BAR

*all prices subject to a service charge and tax
select from the following items to be served on your hosted bar
cash bar will be charged a bartender's fee of \$25 per hour per bartender*

Non-Alcoholic

Bottled Water, Soft Drinks & Juices

Aquafina, Pepsi, Diet Pepsi, Sierra Mist,
Orange Juice, Apple Juice

Still & Sparking Water

San Pellegrino, Aqua Panna

Non-Alcoholic Beer

O'Doul's, St-Pauli Girl

Beer

Domestic Beer

Coors Light, Budweiser, Bud Light

Imported Beer & Microbrews

Corona, Heineken, Widmer Hefeweizen,
Alaskan Amber, Silver City IPA, Sierra
Nevada Pale Ale, Red Hook ESB, Incline Cider

Local Craft Beer

A selection of up to three (3) local microbrews

Well Bar

Vodka, Gin, Tequila, Brandy,
Whiskey, Rum, Scotch

Premium Bar

Tito's Vodka, Beefeater Gin,
Hornitos Tequila, Jack Daniels Whiskey,
Bacardi Silver Rum, Dewar's Scotch

Local Bar

Granny's Vodka, Bellewood Gin,
Chuckanut Bourbon

Top Tier Bar

Grey Goose Vodka, Hendricks Gin,
Casamigos Blanco, Woodford Reserve
Bourbon, Zaya Rum, Glenlivet 12yr Scotch

Wine

House Wine

VINO Rosso (red blend), Rose, Pinot Grigio

Tier 2 House Wine