

THE MARCUS WHITMAN

Celebrate
YOUR WEDDING AT

THE MARCUS WHITMAN
HOTEL & CONFERENCE CENTER



6 W. Rose Street
Walla Walla, WA
99362-1845

DIRECT (509) 524-5106
HOTEL (509) 525-2200
marcuswhitmanhotel.com



On Your Special Day...

*A*ll 100 Marcus Whitman Hotel employees welcome you to our home, and we thank you for considering our service and amenities for your upcoming wedding celebration.

We would like to share with you a little bit about us and our culture here at the hotel. EGEFEG, or Exceptional Guest Experiences for Every Guest, is not just a catchy phrase, or something we print on our stationery. It is our culture and it is what we do. It is the 100 Marcus Whitman Hotel employees that make the difference every day to ensure that you have an exceptional experience with us.

We know that you take away memories of your experience with us and how we met your expectations. Our staff members are empowered to correct any guest experience that is not exceptional. That is the culture we strive for and continue to work toward every day.

As you select a venue for your event, choose the Marcus Whitman Hotel and our all inclusive services to ensure an unforgettable experience. Unlike many locations, our inclusive customizable packages incorporate tables, chairs, silverware, place settings and linens as well as a professionally-trained staff fully engaged in making your event a success. You can personalize your special event with our amenities: 700 square feet of parquet wood dance floor, portable cherry wood bars offering the finest in wines and spirits, portable staging, podium options, microphone capabilities as well as technology for lighting, sound and video. We offer complimentary wired and wireless Internet access, and custom designed audio visual packages. From intimate gatherings of a few dozen to large scale events for 400, we offer a variety of flexible meeting space and options.

Executive Chef Grant Hinderliter doesn't just craft flavorful, picture-perfect dishes. He also creates memorable experiences that will expand your palate, engage your senses and get you excited about food. From classic selections to adventurous options, you can savor his talents and that of our culinary staff through your catering selections. Chef Grant offers a fresh twist on Pacific Northwest Cuisine. He works diligently to bring the best of what is in season right from the farm to your table, through relationships with local and regional growers. From the micro-greens grown in-house to the fresh breads baked here daily a dining experience here is an encounter with the incredible and an event you'll long remember.

We look forward to serving you and providing an exceptional experience for you and your guests. We appreciate your business and trust in us. We will consistently do our best to ensure Exceptional Guest Experiences for Every Guest, every time. We would enjoy hearing from you. Congratulations on your upcoming nuptials and best wishes for a future of happiness.

Billie Williams, General Manager

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Grant Hinderliter, Executive Chef

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Edie Paden, Director of Events

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Dawn Evans, Banquet Chef

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Emily Brown, Banquet Manager

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Suzanne Jansen, Administrative Assistant

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Kyle Mussman, Owner

kyle@mwhcc.com



TRUE LOVE STORIES
NEVER HAVE ENDINGS



“Thank you for all of your help and hard work with our wedding. It was a wonderful experience from start to finish, and we could not have done it without you.” - Tera & Don Davis

*“Edie, in a word, was fabulous. Easy to work with, happy to give suggestions, flexible when needed, and extremely professional. She made planning the event from Seattle very manageable. It’s obvious that she and her staff have done this many times before. Each and every person I interacted with the night of the wedding was very courteous and extremely helpful. I also very much appreciated that they made sure we ate! We received rave reviews on the food, the venue was beautiful, and the bartenders kept the crowd happy!”
- Christine & Andy*

“My wife and I would like to thank you for your wonderful hospitality and generosity during our stay at your hotel. The hotel was beautiful and the dinner was excellent. We would of liked to stay longer, but it was completely booked for the following night. I could see why. Anyway, we just wanted to pass this on and we look forward to staying again, hopefully sometime in the near future!” - Jonas Derksen



Added Value

In Addition to Flexible, Personalized Service, We Offer Added Value with Every Bridal Package.

Our wedding professionals are readily available to lend their expertise to weddings of any size, scope or budget. The Marcus Whitman Hotel is a true “one stop shop” that provides all event components including catering, tables, linens, and chairs to ensure a stress-free and exquisite event.

- *Professional Wait Staff with On-Site Event Manager*
- *Highest Quality Tables, Chairs, and Linens*
- *Organic, Local, and Fresh Produce is Used in Each Culinary Creation—A True Farm-to-Table Experience*
- *State-of-the-Art Audio Visual Equipment*
- *Modern Facility with High Ceilings and Beautiful Chandeliers*
- *No Interior Pillars in Meeting Rooms that might Block Views*
- *133 Warm and Inviting Guest Rooms for Out-of-Town Guests*
- *An Entrée Tasting is Available when Selecting the Plated Meal Option*
- *Sound Filter in Ballrooms to Create an Intimate Atmosphere*
- *Beautiful Decor and Inviting Environment*
- *Complimentary Parking*
- *On-Site Security*
- *Air Conditioning*



Before The Wedding Celebration

The Marcus Whitman Hotel & Conference Center's historic, luxurious ambiance delivers a stunning venue for a memorable wedding. The sophisticated and elegant ballroom provides a beautiful and intimate setting for the ceremony and reception for up to 450 guests. The delicious cuisine, beverages, and service is all provided by The Marc Restaurant—ensuring a stress-free, yet exquisite event.

The Marcus Whitman Hotel's wedding professionals are readily available to lend their expertise to weddings of any size, scope, or budget. The Marcus Whitman is also well equipped to support:

***E**ngagement Parties: Announcing your engagement is an exciting time! We can host a cocktail party or intimate dinner for your family and friends in one of our private banquet rooms to celebrate the occasion and get ready for the big event.*

***B**ridal Shower: An afternoon with the girls is always recommended—and fun! We can suggest and coordinate a special brunch or luncheon for you and your friends in one of our exceptional function rooms.*

***R**ephearsal Dinners: After practicing for the big day, host a dinner for your bridal party in one of our banquet rooms. We can prepare a casual dinner buffet, or a simple, but elegant plated dinner for you and your special guests.*



Wedding Reception

The Marcus Whitman Hotel & Conference Center's historic, luxurious ambiance delivers a stunning venue for a memorable wedding with over 13,000 square feet of flexible event space. Our historic ballrooms offer space for every step of your important milestone. From the engagement party to the bridal shower, to the rehearsal dinner and day after wedding brunch to the ceremony and reception, the Marcus Whitman Hotel has beautiful space to fit your every need.

Explorer Ballroom:

The sophisticated and classic ballroom features glowing crystal chandeliers and high ceilings. The Ballroom can accommodate dinner and dancing into the night for celebrations both intimate and grand. Seats up to 360 guests with dance floor and can be closed off into three sections for more intimate celebrations.



Renaissance Room:

Offers an elegant and historic ballroom setting which can accommodate dinner and dancing for up to 80 guests.



Empire Room:

The beautiful Empire room can host up to 50-60 guests. This is a great space for an intimate ceremony, rehearsal dinner, and or bridal shower.

The Marcus Whitman Hotel's wedding professionals are readily available to lend their expertise to weddings of any size, scope, or budget. In the summer months, our Sunset Terrace is also available for outdoor cocktail receptions, bridal showers, engagement parties and more.

Not sure what room you are looking for? Ask us about a tour of our beautiful facility.





Bridal Packages

Whether You are Planning an Elaborate Event, or An Intimate Affair, You Will find a Bridal Package to Suit Your Needs. Each Package Incorporates Select Amenities That Will Enhance Your Experience.

35-49 Guests

Complimentary Executive King guest room, and a bottle of champagne or sparkling cider delivered to the couple during the reception.

50-99 Guests

Complimentary Executive King guest room, a bottle of champagne or sparkling cider delivered to the couple during reception, non-alcoholic punch, and the cutting and serving of your cake.

100-149 Guests

Complimentary Luxury Suite guest room, a champagne or sparkling cider toast for all guests, non-alcoholic punch, and the cutting and serving of your cake.

150 or More Guests

Complimentary Luxury Suite guest room, a champagne or sparkling cider toast for all guests, non-alcoholic punch, the cutting and serving of your cake, tuxedo strawberries, and a bottle of champagne or sparkling cider delivered to your Suite.



Upgrade to Luxury Suite Guest Room

\$75.00

Full Sparkling Wine Toast

\$7.50 per person

Dance Floor

\$275.00 set-up fee

Risers (Each 4x6 Section)

\$65.00 set-up fee

Bar Service

\$175.00 set-up fee



Hors D'oeuvres

Passed or Arranged. Prices are per 100 pieces.

132° SOUS VIDE BEEF LOIN CROSTINI - BLUE CHEESE MOUSSE HOUSE PEPPER JAM	\$255.15
CHORIZO & CREAM CHEESE MUSHROOMS - BLUE CHEESE MOUSSE FINE HERB	\$200.25
*CAPRESE SKEWERS - FRESH MOZZARELLA BASIL PESTO GRAPE TOMATOES	\$230.15
GRILLED ASIAN BEEF SKEWERS - SWEET SOY SESAME SEEDS CHILI FLAKES	\$245.15
CHINESE SPRING ROLLS - PORK OR VEGETARIAN SWEET CHILI SAUCE KECAP SWEET SOY	\$240.35
CHICKEN SATAY - SWEET CHILI SAUCE SPICY PEANUT & KALBI DIPPING SAUCES	\$260.25
BACON WRAPPED SCALLOPS - MEYER LEMON AIOLI	\$305.75
BACON WRAPPED SHRIMP	\$305.75
SEAFOOD STUFFED MUSHROOMS - PARMESAN	\$294.45
*TAHINI & GARLIC HUMMUS - TOASTED FLATBREAD OLIVE TAPENADE FETA PEPITA	\$200.75
BUTTER POACHED PRAWNS - BLOOD ORANGE COCKTAIL SAUCE	\$300.75
PROSCIUTTO WRAPPED HOUSE-PICKLED ASPARAGUS - BALSAMIC REDUCTION CHEVRE	\$190.90
LOCAL FARM FRESH DEVILED EGGS - PEPPER JAM APPLEWOOD SMOKED BACON	\$217.15
AHI POKE - SUNOMONO CUCUMBERS SRIRACHA SEAWEED SALAD PICKLED GINGER	\$310.15
DUNGENESS CRAB SHOOTER - AVOCADO PUREE TUILE MICRO SPROUT	\$330.00
COUGAR GOLD & TURKEY PINWHEEL - STRAWBERRY PRESERVE BORSINI ARUGULA	\$210.25
HOUSE-MADE MEATBALLS - LOCAL GRAPE BBQ SAUCE	\$230.00
*CORNMEAL CRUSTED ARTICHOKE HEARTS - GARLIC AIOLI	\$190.90
*CLASSIC BRUSCHETTA - GRATED PARMESAN BALSAMIC GLAZE	\$190.90
*ROASTED PEPPER PRESERVE & GOAT CHEESE CROSTINI - PICKLED LOCAL ASPARAGUS	\$200.00
*BAKED BRIE BOUCHE TARTS - POACHED PEAR BRIE HAZELNUT RASPBERRY	\$245.60

**Vegetarian Option*



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Trays

*SEASONAL SELECTED FRUIT TRAY - RIPE & FLAVORFUL SEASONAL FRUIT	\$5.00/PERSON
*FRESH CUT VEGETABLE CRUDITÉS WITH HUMMUS - SERVED WITH RANCH DRESSING & SHERRY MAPLE VINAIGRETTE	\$6.00/PERSON
*CAPRESE SALAD - SLICED TOMATO FRESH MOZZARELLA BALSAMIC GLAZE BASIL EMULSION	\$6.50/PERSON
*BAKED BRIE EN CROUTE - RASPBERRY JAM SWEET ONION DILL CREAM CHEESE HOUSE CRACKERS	\$6.50/PERSON
CIDER SMOKED CHICKEN - HUCKLEBERRY CREAM CHEESE OVEN ROASTED TOMATO ARTISAN CRACKERS STONE FRUIT CHUTNEY	\$6.75/PERSON
ARTISAN CHEESE BOARD - CHEF'S SELECTION OF LOCAL & INTERNATIONAL CHEESES MARINATED & PICKLED VEGETABLES FRUITS & NUTS HOUSE-MADE BREADS & CRACKERS	\$7.00/PERSON
ITALIAN ANTIPASTO - ITALIAN MEATS CURED CHARCUTERIE SELECTED CHEESES MARINATED VEGETABLES OLIVES HOUSE-MADE BREADS & CRACKERS	\$7.75/PERSON
PACIFIC ALDERWOOD HOUSE SMOKED SALMON - RED ONION WHIPPED DILL CREAM CHEESE HOUSE CRACKERS	\$7.75/PERSON
COUGAR GOLD CHEESE DISPLAY - CANDIED WALNUTS WASHINGTON APPLE CHUTNEY ARTISAN CRACKERS FRESH BERRIES HARD SALAMI & PROSCIUTTO	\$9.00/PERSON
ASSORTED SUSHI PLATTER - FRESH, FRIED, OR A MIX WASABI PICKLED GINGER KECAP SWEET SOY SEAWEED SALAD	\$9.25/PERSON
ASSORTED SEAFOOD - POACHED PRAWNS ALDERWOOD SMOKED SALMON AHI POKE	\$9.75/PERSON

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Hors D'oeuvre Reception

MINIMUM OF 30 GUESTS SERVED OVER A TWO HOUR PERIOD

\$39.75/PERSON

PLATTERS (SELECT ONE)

- ***CAPRESE SALAD** - FRESH MOZZARELLA | BALSAMIC GLAZE | BASIL OLIVE OIL
- ALDERWOOD SMOKED SALMON** - RED ONION | CAPERS | DILL CREAM CHEESE | CRACKERS
- ITALIAN MEAT & ARTISAN CHEESE PLATTER** - MARINATED VEGETABLES | SEASONAL FRUITS | HOUSE-MADE BREAD & CRACKERS

PASSED OR ARRANGED HORS D'OEUVRE (SELECT THREE)

- PROSCIUTTO WRAPPED HOUSE PICKLED ASPARAGUS** - BALSAMIC REDUCTION | CHEVRE
- 132 DEGREE SOUS VIDE BEEF LOIN CROSTINI** - BLUE CHEESE MOUSSE | HOUSE PEPPER JAM
- AHI POKE TUNA** - SUNOMONO CUCUMBERS | SRIRACHA | SEAWEED SALAD | PICKLED GINGER
- ***TAHINI & GARLIC HUMMUS** - TOASTED FLATBREAD | OLIVE TAPENADE | FETA | PEPITA
- ***FRESH MOZZARELLA & TOMATO SKEWERS** - 12-YEAR BALSAMIC
- ***ROASTED WILD MUSHROOM & FRESH CHÈVRE BOUCHE TARTS**
- ***BAKED BRIE BOUCHE TARTS** - POACHED PEAR | BRIE | HAZELNUT | RASPBERRY

SALAD STATION (SELECT ONE)

- ***MARINATED BOW TIE PASTA** - FETA | OLIVES | SUN-DRIED TOMATO | BABY SPINACH | SWEET BASIL VINAIGRETTE
- ***MIXED BABY GREENS** - SEASONAL ACCOMPANIMENTS | SELECTION OF DRESSING
- ***CAESAR SALAD** - GARLIC CROUTONS | OVEN ROASTED TOMATOES | CLASSIC DRESSING | SHAVED PARMESAN
- BROCCOLI SALAD** - DRIED CRANBERRY | RAISINS | SUNFLOWERS | POPPYSEED VINAIGRETTE

CARVED (CARVING STATION INCLUDES ROLLS - SELECT ONE)

- OVEN ROASTED TURKEY BREAST** - ORANGE CRANBERRY SAUCE
- SLOW ROASTED SIRLOIN** - HORSE RADISH CRÈME FRAÎCHE | AU JUS
- BROWN SUGAR GLAZED HAM** - STONE GROUND HONEY MUSTARD SAUCE
- LOCAL HONEY & LIME ROASTED SALMON** - REMOULADE | LEMON

*****UPGRADE TO HERB CRUSTED PRIME RIB FOR \$5.00/PERSON*****

CHEF ATTENDED ACTION STATION - ADD-ONS (30 PERSON MINIMUM)

\$7.00/PERSON

MAKE YOUR PASTA

PENNE | FETTUCCHINI

SAUCES INCLUDE

MARINARA | ALFREDO | PESTO

OTHER TOPPINGS

SHRIMP | CHICKEN | ASPARAGUS | TOMATOES | SWEET BELL PEPPERS | ONION | SHAVED PARMESAN | FRESH HERBS | BROCCOLI | SUMMER SQUASH

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Build Your Own Plated Dinner or Buffet

Choose one starter, two entrees, and two sides. All dinners include rolls & butter.
Your choice of Walla Walla roastery coffee or ice tea. Minimum of 30 guests for buffets.

BUILD YOUR OWN PLATED DINNER OR BUFFET

\$39.50/PERSON

STARTER (PICK ONE)

SPRING MIX SALAD - CARROT CURLS | CUCUMBER | CHERRY TOMATOES | WHITE BALSAMIC VINAIGRETTE
CAESAR SALAD - PARMESAN REGGIANO | BRIOCHE CROUTONS | OVEN ROASTED TOMATOES
CREAMY ROASTED TOMATO BISQUE - PARMESAN | HERBS
FRENCH ONION SOUP - CROUTONS | SWISS CHEESE | PROVOLONE CHEESE
***CAPRESE SALAD** - HOUSE-MADE MOZZARELLA | BALSAMIC REDUCTION | BASIL EMULSION
***BAKED BRIE BOUCHE TARTS** - POACHED PEAR | BRIE | HAZELNUT | RASPBERRY
PROSCIUTTO WRAPPED HOUSE PICKLED ASPARAGUS - BALSAMIC REDUCTION | CHEVRE
ROASTED BRUSSELS SPROUTS - PUMPKIN SEEDS | ROASTED PEPPER AOILI | BLUE CHEESE |
DRIED CHERRIES

ENTRÉES (PICK TWO)

ALL PLATED ENTRÉES COME WITH AN APPROPRIATE SIDE AND SEASONAL VEGETABLES.

***STUFFED PORTOBELLO** - ARTICHOKES | ROASTED TOMATOES | MOZZARELLA
***STUFFED BELL PEPPER** - LENTILS | SAUTEED SPINACH | PARMESAN
***HERB RICOTTA STUFFED RAVIOLI** - HEIRLOOM TOMATO PROVENCAL | BABY SPINACH |
BALSAMIC REDUCTION
CHICKEN CARBONARA - APPLEWOOD SMOKED BACON | SWEET PEAS | ALFREDO SAUCE
STUFFED CHICKEN BREAST - MUSHROOM DUXELLES | BOURSIN CHEESE | SPINACH
ROASTED CHICKEN BREAST - SWEET CORN AND PEPPER RELISH | APPLEWOOD SMOKED BACON |
APPLE CHUTNEY
SEARED KING SALMON - MEYER LEMON BUTTER SAUCE | CRANBERRY CHUTNEY | ALMONDS
BRAISED SHORT RIB - SWEET ONION JUS | RED WINE
ROASTED PORK LOIN - APPLE AND ROSEMARY CHUTNEY | APPLE MUSTARD JUS
SLOW ROASTED PETITE SIRLOIN - GARLIC ROASTED MUSHROOM DEMI-GLACE

SLOW ROASTED PRIME RIB - AU JUS | HORSERADISH CREAM

ADD \$5.00/PERSON

SIDES (PICK TWO)

YUKON MASHED POTATOES • BUTTER & HERBED RED POTATOES • CREAMY ASIAGO & SWEET
ONION RISOTTO • BROCCOLI & CAULIFLOWER AU GRATIN • CLASSIC RICE PILAF • FETTUCCHINE
ALFREDO • CARAMELIZED BRUSSELS SPROUTS • GREEN BEANS • SEASONAL LOCAL VEGETABLES

PLATED DINNER & BUFFET DESSERT ADD-ONS

FLOURLESS DARK CHOCOLATE CAKE - RASPBERRY SWEET CRÈME PISTACHIO	\$4.25/PERSON
TRUFFLE TRIO - SALTED CARAMEL CHOCOLATE MOUSSE BERRY	\$4.25/PERSON
PEACH & BERRY STRUDEL - ALMOND STREUSEL SWEET CRÈME	\$4.25/PERSON
DUTCH APPLE & VANILLA TARTS - CINNAMON ALMOND STREUSEL SWEET CRÈME	\$4.25/PERSON
LEMON MERINGUE TART - LEMON SWEET CREAM MERINGUE	\$4.25/PERSON
NEW YORK-STYLE CHEESECAKE - BORDEAUX CHERRY GRAHAM SLICED ALMONDS	\$4.25/PERSON
DESSERT TRIO - CHOCOLATE TART SEASONAL CHEESECAKE CITRUS TART	\$6.25/PERSON

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Dinner Buffet Favourites

All dinner buffets include house-made rolls & butter and a Walla Walla roastery coffee station. Minimum of 30 Guests.

LITTLE ITALY

\$46.50/PERSON

STARTERS -

FRESH CUT VEGETABLE CRUDITÉS WITH HUMMUS AND RANCH DRESSING

SLICED ITALIAN AND HOUSE CURED MEAT & CHEESE TRAY - PICKLED VEGETABLES & OLIVES | HOUSE-MADE BREADS & CRACKERS

SALAD -

*TRADITIONAL CAESAR SALAD - OVEN ROASTED TOMATOES | SHAVED PARMESAN | FOCACCIA CROUTONS

ENTRÉES -

*LOCAL VEGETABLE LASAGNA - PARMESAN HERB RICOTTA | HEIRLOOM TOMATO BASIL SAUCE

CHICKEN CARBONARA - OVER LINGUINE PASTA | SWEET PEAS | APPLEWOOD SMOKED BACON | PARMESAN CREAM

HERB-CAST GARLIC STUDDED ROAST BEEF - SWEET ROLLS | HORSERADISH CRÈME FRAÎCHE

SIDE -

ROASTED CAULIFLOWER

*BABY RED POTATOES - ROSEMARY | SHALLOT | GARLIC

DESSERT -

MILK CHOCOLATE PANNA COTTA - CARAMEL | SEASONAL FRUIT | HAZELNUT

FAMILY TRADITIONS

\$46.50/PERSON

STARTERS -

*SEASONAL FRUIT & BERRY TRAY

HOUSE CURED MEATS AND HAND SELECTED CHEESE TRAY - SEASONAL FRUIT GARNISH | PICKLED VEGETABLES & OLIVES | HOUSE-MADE BREADS & CRACKERS

SALAD -

THE "CHOP CHOP" SALAD BAR - ROMAINE LETTUCE | CHERRY TOMATOES | CUCUMBERS | APPLEWOOD SMOKED BACON | CANDIED WALNUTS | CARROTS | HERBED CROUTONS | RANCH DRESSING | BLUE CHEESE DRESSING | WHITE BALSAMIC VINAIGRETTE

ENTRÉES -

*BAKED PENNE PASTA WITH GRILLED VEGETABLES & MOZZARELLA

CRUSTED KING SALMON - CANDIED PECANS | LEMON BUTTER SAUCE

GRILLED CHICKEN BREAST - APPLE CIDER CREAM SAUCE | APPLE CHUTNEY

SIDES -

BABY CARROTS WITH SEA SALT

ROASTED FINGERLING POTATOES

DESSERT -

CARMEL APPLE COBBLER - ALMOND STREUSEL | SWEET CRÈME

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Dinner Buffet Favourites

All dinner buffets include house-made rolls & butter and a Walla Walla roastery coffee station. Minimum of 30 Guests.

MARCUS WHITMAN TOWER PRIME RIB DINNER

\$49.50/PERSON

STARTER-

CHORIZO STUFFED MUSHROOMS - BLUE CHEESE MOUSSE | FINE HERBS

SALAD -

CHOPPED ICEBERG - CREAMY BLUE CHEESE | BACON CRUMBLES | PICKLED SWEET ONIONS | TOMATOES

ENTRÉE -

CARVED SLOW ROASTED PRIME RIB - AU JUS | HORSERADISH CREAM
CHICKEN CARBONARA - OVER LINGUINE PASTA | APPLEWOOD SMOKED BACON | SWEET PEAS | ALFREDO SAUCE
*BAKED VEGETABLE LASAGNA - SEASONAL VEGETABLES | CREAM SAUCE

SIDES -

LOADED BAKED POTATO - BACON | CHEDDAR CHEESE | SOUR CREAM | BUTTER
BROCCOLI & CAULIFLOWER AU GRATIN

DESSERT -

STEAKHOUSE CHEESECAKE - SEASONAL FRUIT CHUTNEY | SWEET CRÈME

THE STEAK HOUSE

\$47.50/PERSON

STARTERS -

FRESH CUT VEGETABLE CRUDITÉS WITH HUMMUS AND RANCH DRESSING
SEAFOOD STUFFED MUSHROOMS - CRAB AND SHRIMP | CHEDDAR & JACK CHEESE

SALAD -

RUSTIC CAESAR SALAD - CHOPPED ROMAINE | OVEN ROASTED TOMATOES | SHAVED PARMESAN

ENTRÉES -

GRILLED SIRLOIN STEAK - PENDLETON WHISKEY | GREEN PEPPERCORN SAUCE
SEARED KING SALMON - LEMON CREAM SAUCE | CLEMENTINE MARMALADE
*GRILLED VEGETABLE STUFFED TOMATO

SIDES -

GREEN BEANS
SOUR CREAM WHIPPED POTATOES

DESSERT -

FLOURLESS DARK CHOCOLATE CAKE - SEASONAL BERRIES | SWEET CRÈME

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Off-Site Catering

Your wedding day is the most important event you'll ever plan, and with the Marcus Whitman Hotel, you will have professional caterers working within your scope and budget. If you already have a venue in mind for your ceremony and reception, the Marcus Whitman Hotel offers an award-winning catering team to come up with a unique menu that reflects your personalities, indulges your senses, and treats your guests to the best cuisine and service.



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“Our chefs work with local purveyors and manage our own micro green and rooftop gardens to provide our guests the freshest products available—it is a true farm-to-table experience.”

....

From Service Ware to Staff, Allow Our Professional Team to Cater Your Next Event.

If you are interested in learning more about how the Marcus Whitman Hotel can cater your event, please ask your coordinator for additional information.

Director of Events, Edie Paden | 509.524.5106 | catering@mwhcc.com

Catering and Convention Policies

Ballroom & Meeting Space Rental

Room rental charges for banquet rooms are based upon the anticipated food and beverage revenue as well as the event date. A set-up fee may apply. Function space is assigned according to the number of people guaranteed to attend. The Hotel reserves the right to substitute alternate space within the Hotel if it deems necessary or if the attendance deviates substantially from the originally contracted number. The Group agrees to promptly notify the Hotel of any changes in its function space requirements and the Hotel will make its best effort to accommodate the changes.

Billing

Payment in full, less any prepaid deposit, is due immediately following the event.

Advertising

The Group shall not use the name, trademark, logo, or other proprietary designation of the hotel in any advertising or promotional materials without the prior written approval of the Hotel. The Hotel shall accept the same restrictions with respect to the use of the Group's name, trademark, logo, and other proprietary designations. The Group's request for any Hotel advertising materials should be directed to the Director of Marketing of the Hotel at marketing@marcuswhitmanhotel.com.

Deposits

A deposit may be required at the discretion of the hotel's management

Cancellation Policy:

In case of event cancellation, the customer agrees to the following fee schedule as the Hotel has reserved the space for them in good faith

- Event cancelled within 30 days of the contracted date the customer agrees to pay the hotel the minimum contract guarantee, plus tax.*
- Event cancelled 31-60 days prior to the contracted date the customer agrees to pay the hotel 50% of the minimum contract guarantee, plus tax.*
- Event cancelled 61-120 days prior to the contracted date the customer agrees to pay the hotel 25% of the minimum contract guarantee, plus tax.*

Exceptions will be considered for unforeseen natural disasters.

Menu Planning

We request that all menu selections (starter, entrée and dessert) be the same for all guests and submitted at least two (2) weeks prior to the function.

- Buffet Service will be removed 30 minutes after the final guest has gone through the buffet.*
- Catered functions with less than the minimum attendance will be charged the per person meal up to the minimum required, or a surcharge of \$150.00, whichever is less.*
- All food & beverage must be purchased through the hotel unless a corkage charge has been previously arranged.*
- All federal, state and local laws with regard to food and beverage purchases and consumption are strictly enforced.*
- In order to maintain our high quality standards, our Chef may find it necessary, in rare circumstances, to find a comparable alternative to a given selection.*
- Regarding allergies or dietary restrictions, please let us know in advance and we will do our best to accommodate your request.*

Confirmation and Attendance

Confirmation of final guest count and meal selections are the sole responsibility of the customer. The final guarantee must be received prior to 11 AM at least four days in advance of your event. If we are not notified by this deadline, we will consider your original contracted number as your guarantee. All changes (menu selection and/or banquet room set-up changes) occurring within this 4-day period will be charged \$50.00 per change.

Service Charge

In addition to appropriate state and local taxes, a Service Charge of 20% will be applied to the cost for food and beverage service. A portion of the Service Charge is being used to pay for costs or expenses, other than wage and tips for employees; a minimum of 15% is allocated toward wage and tips for employees. Current Washington State sales tax applies to all food, beverage, and services.

Scheduling

The Group agrees to begin functions promptly at the scheduled time. If there is going to be a delay in the start of a function it is the responsibility of the group representative to notify the banquet staff. If the delay exceeds half an hour or more, the group may incur additional charges. The group agrees to vacate the designated function area at the closing hour as indicated. The Hotel has an 11PM curfew for all functions.

Removal of Food and Beverage

The Hotel does not permit the removal of food from Hotel premises.

Audio Visual (AV) Equipment

AV equipment and special lighting equipment are available upon advanced request and charged at prevailing rates through our in-house AV Department. This will become part of your total catering charges.

Outside Event Materials

All outside service personnel must arrange delivery and set-up times with catering department at least 48 hours prior to the start of the event. It is the responsibility of the group to ensure that all outside materials are removed from the event areas at the conclusion of the event. The Hotel will not permit affixing anything to the walls, floors or ceiling with nails, staples, tape, etc. without prior approval of Hotel Management. The Hotel is not responsible for any materials brought into the hotel by the group or outside vendors.

Package Handling

Porter charges will be assessed at \$5.00 per box. Unusually large boxes will be assessed accordingly. All shipments are to be addressed as follows:

Marcus Whitman Hotel & Conference Center

Attn: Catering Department

Hold For: [group contact name, group name, function date, goes here]

6 West Rose Street

Walla Walla, WA 99362

Damage and Loss

The Hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel before or after the function unless prior arrangements have been made. Hotel Management reserves the right to assess additional charges as necessary for excessive clean-up at the conclusion of the event.

Conduct

The Group will conduct the function in an orderly manner, in compliance with the rules of the Hotel Management, and with all applicable laws, ordinances, and regulations. Functions must be confined to the function space rented and scheduled. The Hotel reserves the right to exclude or eject any and all objectionable persons from the function, or Hotel premises, with liability.