



# Waterfront Weddings Menu

INCLUDES:

- Wedding Catering Packages
- Chilled & Hot Hors D'oeuvres
- Ready Room Suite Munchies
- Vendor Offerings
- Kids Meals
- Late Night Bites

*\*Photo by Travel Industry Photos*



SILVER CLOUD  
HOTEL

TACOMA AT POINT RUSTON WATERFRONT

# Wedding Catering Packages

50 PERSON MINIMUM

## DIAMOND

\$205 PER PERSON

Selection of Four Passed Hors d'oeuvres  
Signature Grazing Table During Cocktail Hour  
Enhanced Three-course Plated Dinner with Selection of Two Entrées  
Up to Four Hours of Premium Hosted Bar Service

## STERLING

\$175 PER PERSON

Selection of Four Passed Hors d'oeuvres  
Three-course Plated Dinner with Selection of Two Entrées  
Up to Four Hours of Signature Hosted Bar Service

## SILVER

\$155 PER PERSON

Selection of Three Passed Hors d'oeuvres  
Three-course Plated Dinner with Selection of One Entrée  
Up to Four Hours of Signature Hosted Pacific Northwest Beer and Wine

A customary 24% taxable service charge (14% distributed to service personnel, 10% retained by hotel to offset administrative costs) plus applicable sales tax will be applied to all pricing. Prices subject to change without notice.

# Chilled Hors D'oeuvres

## BEEF TATAKI

soy marinade, peanut sauce, scallions

*\* contains peanuts, soy*

## BLOODY MARY SHRIMP

white gulf shrimp, garlic, spiced tomato

*\* gluten free, nut free*

## BRUSCHETTA

roasted cherry tomatoes, basil, garlic, crostini

*\* nut free, vegetarian*

## BURRATA

crostini, balsamic vinaigrette, microgreens

*\* nut free, vegetarian*

## FIG & GOAT CHEESE CROSTINI

cypress grove goat cheese, local fig jam, honey

*\* nut free, vegetarian*

## PESTO CHICKEN CROSTINI

roasted chicken, basil pesto, parmigiano

*\* contains nuts*

## POKE WONTON

soy marinated tuna, scallions, furikake mix

*\* contains gluten, nuts, soy*

## SALMON GRAVLAX ON FOCCACIA

smoked salmon, cream cheese, chives, capers

*\* nut free*

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# Chilled Hors D'oeuvres

## SPICED DEVEILED EGG

calabrian chili, chives, mustard seeds

*\* gluten free, nut free*

## TAPENADE CROSTINI

italian olives, garlic, parsley, microgreens

*\* nut free, vegan*

## VEGETABLE CEVICHE WITH PLAINTAIN

cherry tomatoes, cucumber, charred lime vinaigrette

*\* gluten free, nut free, vegan*

## WATERMELON SKEWERS

feta, mint, marinated watermelon (seasonal offering)

*\* gluten free, nut free, vegetarian*

# Hot Hors D'oeuvres

## ARANCINI

roasted seasonal squash, parmigiano-reggiano, arrabbiata sauce

*\*nut free, vegetarian*

## ASPARAGUS RISOTTO

parmigiano-reggiano, grilled asparagus, parsley

*\*gluten free, nut free, vegetarian*

## BURGER SLIDERS

wagyu beef, local cheddar, housemade sauce, heirloom tomatoes, brioche bun

*\*nut free*

## FIRE ROASTED TOMATO BISQUE

mini cambazola grilled cheese

*\*nut free, vegetarian*

## FISH & CHIPS

fried and battered cod, malt vinegar remoulade, seasoned fries

*\*nut free*

## FRIED ARTICHOKE

tempura fried, spicy tomato aioli, lemon zest

*\*nut free, vegetarian*

## FRIED CHICKEN BITES

buttermilk marinated chicken, honey mustard aioli

*\*nut free*

## GRILLED CITRUS SHRIMP SKEWER

citrus vinaigrette, paprika, garlic, cilantro

*\*gluten free, nut free*

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# Hot Hors D'oeuvres

## MINI CRAB CAKES

java and dungeness crab, spicy aioli, dill

*\*nut free*

## MINI MEATBALLS

arrabbiata sauce, parsley, parmigiano-reggiano

*\*nut free*

## PANCETTA WRAPPED DATES

goat cheese, herbs, balsamic reduction

*\*gluten free, nut free*

## POACHED PEAR CROSTINI

bartlett pears, reduced balsamic, honey mascarpone

*\*nut free, vegetarian*

## PORK BELLY TACOS

salsa roja, cilantro, queso fresco, hard shell taco

*\*nut free*

## ROASTED NORTHWEST MUSHROOMS & BRIOCHE

roasted local mushrooms, thyme, rosemary, goat cheese, brioche toast

*\*nut free, vegetarian*

## SERRANO HAM CROQUETTES

swiss cheese, italian ham, herbs, bechamel

*\*nut free*

## TOMATO TARTARE WITH CRISPY POTATO

heirloom tomato, capers, garlic, oregano

*\*gluten free, nut free, vegan*

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# Starters

SELECT ONE

## BABY SPINACH SALAD

walnuts, gorgonzola, apples, balsamic vinaigrette

*\* gluten free, vegetarian*

## BUTTERNUT SQUASH SOUP

hazelnuts, chives, herbs

*\* gluten free, vegetarian*

## CAPRESE SALAD

vine-ripened tomato, fresh mozzarella, basil, balsamic vinaigrette

*\* gluten free, nut free, vegetarian*

## MIXED GREENS SALAD

confit tomato, artichoke hearts, charred lemon vinaigrette

*\* gluten free, nut free, vegan*

## POINT RUSTON CAESAR SALAD

little gems, cherry tomato, parmigiano, croutons, caesar dressing

*\* nut free*

## ROASTED RED PEPPER BISQUE

basil, gouda, crème fraîche

*\* gluten free, vegetarian*

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# *Diamond Wedding Package*

## INCLUDES:

Selection of Four Passed Hors d'oeuvres

Signature Grazing Table During Cocktail Hour

Enhanced Three-course Plated Dinner with Selection of Two Entrées

Up to Four Hours of Premium Hosted Bar Service

*\*Photo by Lloyd Photo and Films*

**\$205 PER PERSON | 50 PERSON MINIMUM**



**SILVER CLOUD**  
HOTEL

TACOMA AT POINT RUSTON WATERFRONT



# Cocktail Hour Enhancement

## SIGNATURE SILVER CLOUD GRAZING TABLE

assorted local and imported cheeses, cured meats, pickled vegetables, sweet and savory spreads and chutneys, grilled bread and crackers, assortment of roasted nuts and seeds

*\*contains nuts*

## CHILLED SEAFOOD DISPLAY

\$15 PER PERSON UPGRADE

local raw oysters, chilled shrimp, poke, smoked salmon, cocktail sauce, mignonette

*\*contains nuts*

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# Entrées

SELECT TWO

## BRAISED SHORT RIB

roasted garlic mashed potatoes, brussels sprouts, crispy onions  
red wine reduction

*\*nut free*

## BUTTERNUT SQUASH RAVIOLI

a la vodka sauce, pecorino, fried herbs

*\*nut free, vegetarian*

## CHICKEN MARSALA

roasted local mushrooms, marsala cream, thyme, roasted garlic mashed potatoes

*\*nut free*

## GRILLED FILET MIGNON

red wine bordelaise, roasted garlic mashed potatoes, grilled asparagus

*\*gluten free, nut free*

## GRILLED & SPICED CAULIFLOWER

braised lentils, roasted root vegetables, salsa verde

*\*gluten free, nut free, vegan*

## GRILLED KING SALMON

leeks, artichoke, white bean purée, lemon caper sauce

*\*gluten free, nut free*

## GULF SHRIMP

saffron risotto, blistered tomato, lemon zest, parsley

*\*gluten free*

## MISO GLAZED COD

baby bok choy, carrot-ginger puree, miso truffle sauce

*\*gluten free*

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# Entrées

SELECT TWO

## ROASTED HALIBUT

fennel, citrus, charred tomato vinaigrette, couscous, basil and lemon

*\*gluten free*

## ROASTED PORK LOIN

braised red cabbage, roasted apples, mustard seeds

*\*dairy free, gluten free*

## VEGETABLE RAGOUT

rice pilaf, seasonal vegetables, tomato, fresh garlic

*\*gluten free, nut free, vegan*

# Duet Entrées

SELECT ONE | \$15 PER PERSON UPGRADE

## BLACKENED CHICKEN & CAJUN PRAWNS

cajun cream sauce, asparagus, roasted garlic mashed potatoes

*\*nut free*

## FILET MIGNON & ROASTED SALMON

roasted garlic mashed potatoes, glazed rainbow carrot, chimichurri

*\*gluten free, nut free*

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# Desserts

SELECT ONE

## CARAMEL TIRAMISU

salted caramel, espresso, lady fingers

*\*nut free, vegetarian*

## CHOCOLATE GANACHE TART

salted caramel, dark chocolate, whipped cream

*\*nut free, vegetarian*

## FLOURLESS CHOCOLATE TORTE

vanilla whipped cream, chocolate sauce

*\*gluten free, nut free, vegetarian*

## NEW YORK STYLE CHEESECAKE

strawberries, graham cracker crust, berry sauce

*\*nut free, vegetarian*

## RASPBERRY LEMON CAKE

vanilla whipped cream, raspberry compote

*\*nut free, vegetarian*

## SEASONAL FRUIT CRÈME BRULÉE

decadent vanilla custard, caramelized sugar crust, fresh fruit

*\*gluten free, nut free, vegetarian*

## SEASONAL SORBET

accompanied with fresh fruit

*\*gluten free, nut free, vegan*

## VANILLA BEAN PANNA COTTA

seasonal fruit, whipped cream

*\*gluten free, nut free, vegetarian*

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# *Sterling Wedding Package*

## INCLUDES:

Selection of Four Passed Hors d'oeuvres

Three-course Plated Dinner with Selection of Two Entrées

Up to Four Hours of Signature Hosted Bar Service

*\*Photo by Crimson Haze Event Lighting*

**\$175 PER PERSON | 50 PERSON MINIMUM**



**SILVER CLOUD**  
HOTEL

TACOMA AT POINT RUSTON WATERFRONT

# Entrées

SELECT TWO

## BRAISED SHORT RIB

roasted garlic mashed potatoes, brussels sprouts, crispy onions  
red wine reduction

*\*nut free*

## BUTTERNUT SQUASH RAVIOLI

a la vodka sauce, pecorino, fried herbs

*\*nut free, vegetarian*

## CHICKEN MARSALA

roasted local mushrooms, marsala cream, thyme, roasted garlic mashed potatoes

*\*nut free*

## GRILLED KING SALMON

leeks, artichoke, white bean purée, lemon caper sauce

*\*gluten free, nut free*

## GRILLED & SPICED CAULIFLOWER

braised lentils, roasted root vegetables, salsa verde

*\*gluten free, nut free, vegan*

## GULF SHRIMP

saffron risotto, blistered tomato, lemon zest, parsley

*\*gluten free*

## MISO GLAZED COD

baby bok choy, carrot-ginger puree, miso truffle sauce

*\*gluten free*

## VEGETABLE RAGOUT

rice pilaf, seasonal vegetables, tomato, fresh garlic

*\*gluten free, nut free, vegan*

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# Desserts

SELECT ONE

## CHOCOLATE GANACHE TART

salted caramel, dark chocolate, whipped cream

*\*nut free, vegetarian*

## FLOURLESS CHOCOLATE TORTE

vanilla whipped cream, chocolate sauce

*\*gluten free, nut free, vegetarian*

## NEW YORK STYLE CHEESECAKE

strawberries, graham cracker crust, berry sauce

*\*nut free, vegetarian*

## RASPBERRY LEMON CAKE

vanilla whipped cream, raspberry compote

*\*nut free, vegetarian*

## SEASONAL SORBET

accompanied with fresh fruit

*\*gluten free, nut free, vegan*

## VANILLA BEAN PANNA COTTA

seasonal fruit, whipped cream

*\*gluten free, nut free, vegetarian*

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# *Silver Wedding Package*

## INCLUDES:

Selection of Three Passed Hors d'oeuvres

Three-course Plated Dinner with Selection of One Entrée

Up to Four Hours of Signature Hosted Pacific Northwest Beer & Wine

*\*Photo by David Cho Photography*

**\$155 PER PERSON | 50 PERSON MINIMUM**



**SILVER CLOUD**  
HOTEL

TACOMA AT POINT RUSTON WATERFRONT



# Entrées

SELECT ONE

## BUTTERNUT SQUASH RAVIOLI

a la vodka sauce, pecorino, fried herbs

*\*nut free, vegetarian*

## CHICKEN MARSALA

roasted local mushrooms, marsala cream, thyme, roasted garlic mashed potatoes

*\*nut free*

## GRILLED & SPICED CAULIFLOWER

braised lentils, roasted root vegetables, salsa verde

*\*gluten free, nut free, vegan*

## GULF SHRIMP

saffron risotto, blistered tomato, lemon zest, parsley

*\*gluten free*

## MISO GLAZED COD

baby bok choy, carrot-ginger puree, miso truffle sauce

*\*gluten free*

## VEGETABLE RAGOUT

rice pilaf, seasonal vegetables, tomato, fresh garlic

*\*gluten free, nut free, vegan*

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# Desserts

SELECT ONE

## CHOCOLATE GANACHE TART

salted caramel, dark chocolate, whipped cream

*\*nut free, vegetarian*

## FLOURLESS CHOCOLATE TORTE

vanilla whipped cream, chocolate sauce

*\*gluten free, nut free, vegetarian*

## RASPBERRY LEMON CAKE

vanilla whipped cream, raspberry compote

*\*nut free, vegetarian*

## SEASONAL SORBET

accompanied with fresh fruit

*\*gluten free, nut free, vegan*

## VANILLA BEAN PANNA COTTA

seasonal fruit, whipped cream

*\*gluten free, nut free, vegetarian*

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# *Event Enhancements*

**INCLUDES:**

Ready Room Suite Munchies

Vendor Offerings

Kids Meals

Late Night Bites

*\*Photo by Michellia Fine Imagery*



**SILVER CLOUD**  
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# Ready Room Suite Munchies

MINIMUM 6 PEOPLE | \$35 PER PERSON

## READY ROOM PACKAGE

fresh fruit display, assorted pastries, crudité, cheese and charcuterie board, bottled still water

*\*vegetarian*

## MIMOSA CARAFE

\$55 PER CARAFE | 6 SERVINGS EACH

orange, pineapple, cranberry

signature sparkling wine

# Vendor Offerings

## WEDDING CATERING PACKAGE

Vendors may enjoy your selected Wedding Catering Menu Package at a 20% discount off the package price

## VENDOR BOXED MEAL

\$35 PER PERSON

Chef's selection of deli sandwiches, a bag of chips, fruit, chef's choice of dessert

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# Kids Meals

SELECT ONE | \$35 PER PERSON

## ENTRÉES

Chicken Tenders

fries, fruit cup

*\*nut free*

Grilled Chicken

roasted carrots, polenta, parmigiano

*\*gluten free, nut free*

Rotini & Meatballs

tomato, basil, parmigiano, pork, beef

*\*nut free*

Rotini & Tomato

garlic, tomato, basil

*\*nut free*

Tournedos

mashed potato, roasted green beans

*\*gluten free, nut free*

## DESSERTS

Gelato & Berries

choice of vanilla, chocolate, blackberry gelato with fresh market berries

*\*gluten free, nut free, vegetarian*

Milk & Cookies

chocolate chip cookies and milk

*\*nut free, vegetarian*

Zeppole

italian doughnuts, candied almonds, berry sauce

*\*vegetarian*

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# Late Night Bites

MAXIMUM OF TWO SELECTIONS

## DIM SUM STATION

50 PERSON MINIMUM | \$15 PER PERSON

pork potstickers, chicken dumplings, shrimp dumplings, pork bao buns

*\*contains nuts*

## GRIT CITY PIZZA

SELECT 2 | 20 PERSON MINIMUM | \$14 PER PERSON

Classic Cheese

mozzarella, oregano, tomato

*\*nut free, vegetarian*

Meat Lovers

italian sausage, pepperoni, bacon, mozzarella, tomato

*\*nut free*

Supreme

italian sausage, mozzarella, tomato, pepper, olives

*\*nut free*

Vegetarian

roasted mushrooms, tomato, pepper, roasted zucchini

*\*nut free, vegetarian*

## SEATTLE DOGS

20 PERSON MINIMUM | \$11 PER PERSON

grilled onions, cream cheese, french fries, pretzels, beer cheese

*\*nut free*

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# Late Night Bites

MAXIMUM OF TWO SELECTIONS

## SLIDERS BAR

SELECT 2 | 50 PERSON MINIMUM | \$13 PER PERSON

Beef Burger Slider

american cheese, tomato, pickles, brioche bun

*\*nut free*

Pulled Pork Slider

barbeque sauce, hawaiian sweet roll

*\*nut free*

Falafel Slider

tzatziki sauce

*\*nut free, vegetarian*

## WINGS STATION

SELECT 2 | 20 PERSON MINIMUM | \$14 PER PERSON

Classic Buffalo Wings

Thai Chili Wings

Spicy Honey Mustard Wings

Garlic Fries

*\*vegetarian, nut free*

served with celery, carrots, ranch, blue cheese

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