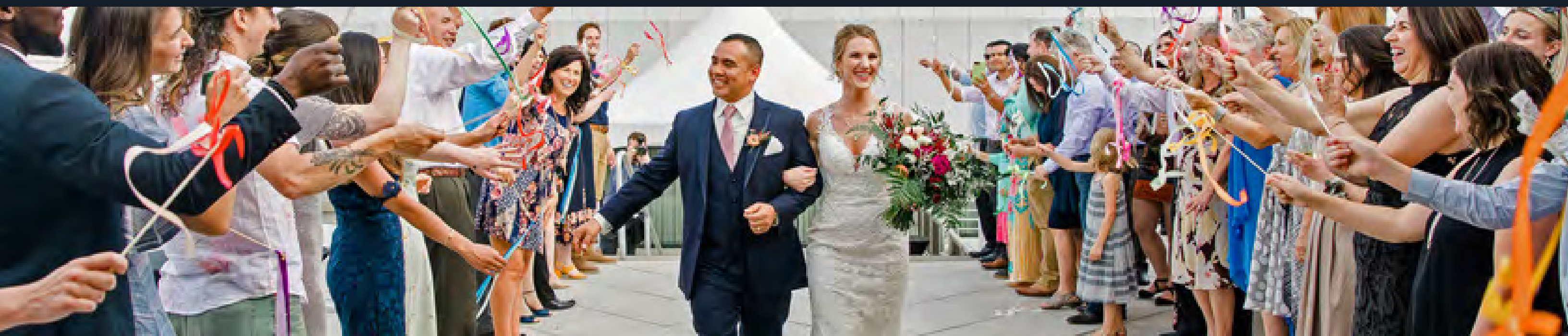




SPOKANE CONVENTION CENTER

2023

WEDDING PACKAGES



TOGETHER, LET'S CREATE YOUR ONE-OF-A-KIND *wedding experience*

Whether you are planning a celebration for 600 or an intimate cocktail reception, choosing the right caterer is vital to the success of your event!

In partnering with us for your event we will help create experiences that tell your story through food. We are here to help make the process of planning your event seamless and unique to you! We offer a variety of serving styles from plated meals to our ever most popular Chef tables giving you and your guests a memorable day from start to finish.

Our Chef and our team will work with you to create that perfect culinary experience. Should you have any special requests, please inquire with our team.

Our experts in event planning are dedicated to providing you and your guests a smooth and seamless day!

The wedding packages featured in this menu include the following:

- *Renowned Culinary Expertise*
- *Reception Set up, Service, Breakdown & Cleanup*
- *Tables, Chairs & White or Black Linen*
- *House China, Silverware & Glassware*
- *Water Service*
- *Cake Table & Cutting Services*





CLASSIC

hors d'oeuvres package

Sliced Seasonal Fruits & Berries

Served with chantilly cream.

Antipasti

Cured meats, cheeses, local seasonal vegetables, marinated olives and warm spinach & artichoke fondue. Served with a variety of flatbreads, crostini and bread sticks.

Parmesan Phyllo Wrapped Asparagus

(One per person)

Pork Verde Meatballs

*Served with Cotija cheese and fresh limes.
(Two per person)*

Assorted Mini Burgers

Cheddar stuffed, Turkey and beer cheddar burgers. (Two per person)

26.00 PP

TIMELESS

hors d'oeuvres package

Sliced Seasonal Fruits & Berries

Served with chantilly cream.

Brown Sugar & Pecan Baked Brie

Served with Gourmet crackers and Flat breads.

Bruschetta & Flat Bread Display

Hummus, green olive tapenade, fresh tomato basil and garlic, toasted flat breads, and extra virgin olive oil.

Sesame Seed Chicken Skewer

*Served with wasabi cream sauce.
(One per person)*

Turkey Meatballs

Served in an Asian sauce topped with green onions and sesame seeds. (Two per person)

35.00 PP

LUXURY

hors d'oeuvres package

Artisan Cheese Board

Artisan selection of local & imported farmstead cheeses. Accompanied by housemade chutneys, local honeys, artisan breads and crackers.

Fresh Vegetable Crudit  & Herb Dip

Bruschetta & Flat Bread Display

Hummus, green olive tapenade, fresh tomato basil and garlic, toasted flat breads, and extra virgin olive oil.

Hibachi Beef Skewer

*Served with Teriyaki glaze and scallions.
(Two per person)*

Cobb Salad Skewers

Iceberg, bacon, tomato, blue cheese crumbles and ranch dressing. (One per person)

Sea Scallops

*Wrapped in crisp hickory smoked bacon.
(Two per person)*

44.00 PP

PLATED MEAL

selections

Plated dinners include two tray passed hors d'oeuvres, salad, entree, and are served with freshly baked rolls & butter and freshly brewed coffee & tea.

HORS D'OEUVRES *choose two*

Boursin Cheese Stuffed Endive

Filled with herbed cheese and topped with a Cranberry Huckleberry chutney

Mushroom Tart with Goat Cheese

A pastry shell filled with a mushroom duxelles and topped with Herbed goat cheese

Smoked Salmon Crostini

A Mustard-Chive and dill cream. Topped with Chive lemon zest

Shrimp and Cucumber Crostini

Chilled Shrimp, sliced cucumber with a curry cream cheese

SALADS *choose one*

The District Signature Salad

Field greens, cranberries, pistachio, apples, cucumber, feta cheese and huckleberry vinaigrette.

Iceberg Wedge Salad

Grape tomatoes, red onions, blue cheese, eggs, crisp bacon and green goddess dressing.

Romaine Wedge Salad

Crisp romaine, parmesan and garlic croutons with creamy garlic dressing.

Honey Pecan Salad

Mixed greens, candied pecans, chèvre cheese and strawberries with a honey mayo vinaigrette

ENTREES *choose one*

Parmesan Crusted Chicken Breast

Served with a tomato-basil cream. **40.00 PP**

Sweet Chili Glazed Salmon

Finished with a sweet chili sauce. **45.00 PP**

Smoked Turkey Brochettes

Served with a white cheddar mornay. **46.00 PP**

Peri Peri Chicken

Served with a smokey roast pepper sauce. **45.00 PP**

Wild Mushroom & Bacon Pork Loin

Served with a port wine sauce. **42.00 PP**

Braised Beef Short Ribs

Served with a bourbon demi-glace. **55.00 PP**

Herb Roasted Sirloin

Served with a whiskey steak sauce. **52.00 PP**

Hickory Smoked Prime Rib

Served with a whiskey steak sauce. **58.00 PP**

VEGETARIAN ENTREE OPTIONS

Roasted Vegetables Over Herbed Basmati Rice

Served with a whiskey steak sauce. **35.00 PP**

Grilled Polenta on Garbanzo Bean Ragout with Marinara

Served with cabernet glazed mushrooms. **35.00 PP**

Red Quinoa Curry

Red quinoa, agave, golden raisins, kale, fresh vegetables and tomatoes. **35.00 PP**

SIDES *choose one*

Whipped Sweet Potatoes

Garlic Mashed Potatoes

Smashed Yukon Roasted Potatoes

Sweet Potato, Bacon & Corn Hash

Wild Rice Blend Pilaf

Parmesan Polenta





MANGIA MANGIA

chef table

Romaine Wedge Salad

Romaine, grape tomato, cucumber, olives, red onion and parmesan dressing.

Herb Fried Chicken Breast

Served with tomato-basil sauce.

Baked Ziti

Served with meat ragû.

Grilled Italian Sausage

Served with smothered onions & peppers.

Parmesan Polenta

Chef's Choice Seasonal Fresh Vegetables

Assorted Rolls

Served with butter and infused extra virgin olive oil.

Includes two tray passed hors d'oeuvres from the options below, freshly brewed coffee & tea.

52.00 PP

SMOKEHOUSE SAMPLER

chef table

Crispy Fried Chicken Salad

Crisp romaine, spring greens, cucumbers, pickled red onion, and tomatoes topped with fried chicken breast, roasted corn & buttermilk dressing.

Loaded Southern Pasta Salad

Smoked cheddar, bacon, scallions and hard-cooked egg.

Creamy Coleslaw

Shredded rainbow slaw with sweet and sour dressing.

Smoked Beef Brisket

Served with Texas toast and our NOLI Beer-B-Q sauce.

Whiskey BBQ Pulled Pork

Served with mini onion rolls.

Includes two tray passed hors d'oeuvres from the options below, freshly brewed coffee & tea.

52.00 PP

CELEBRATION SUPPER

chef table

Farmer's Garden Salad

Field greens, grape tomatoes, red onion, cucumber, carrots and house made buttermilk ranch dressing.

Tomato & Cucumber Salad

Marinated with red onion and feta cheese.

Buttermilk Fried Chicken

Served with country pepper gravy.

Herb Roasted Potatoes

Roasted Broccoli with Herb Butter

Includes two tray passed hors d'oeuvres from the options below, freshly brewed coffee & tea.

46.00 PP

HORS D'OEUVRES*choose two*

Boursin Cheese Stuffed Endive

Filled with herbed cheese and topped with a Cranberry Huckleberry chutney.

Mushroom Tart with Goat Cheese

A pastry shell filled with a mushroom duxelles & topped with herbed goat cheese.

Smoked Salmon Crostini

A Mustard-Chive and dill cream. Topped with Chive lemon zest.

Shrimp & Cucumber Crostini

Chilled Shrimp, sliced cucumber with a curry cream cheese.



ENHANCEMENT *stations*

Build a perfect reception from a variety of gourmet to classic signature dishes.

Fifty person minimum per item.

Sweet and Savory Tartlette Table 16.00 PP

Mushroom duxelle, smoked salmon and got cheese, sausage and roast pepper, maple pecan and strawberries & cream.

Artisan Cheese Board 12.00 PP

Artisan selection of local & imported farmstead cheeses. Accompanied by housemade chutneys, local honeys, artisan breads and crackers.

Antipasti 15.00 PP

Imported cured meats, cheeses, local seasonal vegetables, marinated olives and warm spinach & artichoke fondue. Served with a variety of flatbreads, crostini and bread sticks.

Nacho & Salsa Bar 13.00 PP

Crispy corn tortilla chips, zesty chorizo chili, pico de gallo, spicy queso sauce, salsa verde, salsa roja, habanero salsa, sour cream and jalapeños.

Bruschetta D'italia 13.00 PP

Tomato basil bruschetta with parmesan and extra virgin olive oil. Kalamata olive tapenade bruschetta with Chèvre cheese. Roasted wild mushroom bruschetta with Gorgonzola cheese. Caramelized Onion bruschetta with Taleggio cheese.

Mashed Potato Bar 17.00 PP

Creamy mashed potatoes with specialty ingredients served with rustic jars. Featuring parmesan truffle mashed potatoes, Yukon gold mashed potatoes with Cabernet braised short ribs, and mashed sweet potatoes with cinnamon, brown sugar, butter & candied pecans.

The Vegetable Garden 10.00 PP

Chef's colorful selection of fresh market vegetables, pickled and blanched. Served with buttermilk ranch dip, herbed cream cheese with rye "soil", crackers and breadsticks.

SPECIALTY BARS *& drinks*

Let us work with some of the area's best craft cocktail spots to develop a signature cocktail for your event or upgrade your bar!

All alcohol service must adhere to Levy's Alcohol Policy.

Curated Cocktails 9.50 EA

Featuring locally distilled Dry Fly Distillery. Dry Fly Wheat Vodka, Dry Fly Gin, Dry Fly 101 Bourbon, Dry Fly Wheat Straight Whiskey, Bacardi Superior Rum & Sauza Hornitos.

Woodbridge Wine 9.00 EA

Red and white wine available. Price is per glass, 4 oz. pour.

Domestic Beer Selections 9.00 EA

Budweiser and Bud Light available. Price is per 16 oz. bottle.

Locally Crafted Beer, Cider & Seltzers 10.00EA

No Li Born and Raised IPA, No Li Born Ready Citrus IPA, Iron Goat, Bellwether Cochinito Mexican Style Amber Lager, One Tree Cider Seasonally Selected & No Li Seasonally Selected Hard Seltzer. Price is per 12 oz. bottle or can.

THOUSAND DETAIL DINING

The Levy Difference

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering **The Levy Difference**.

EXCLUSIVITY

Levy Restaurants is proud to be the exclusive provider of all food and beverage services at the Spokane Convention Center, and of Spokane Public Facility's District. As "a family of passionate restaurateurs," we seek to exceed your guests' expectations by delighting them with delicious food, creatively presented by friendly, helpful staff in a fun-filled atmosphere. We also strive to exceed your expectations by making the event planning process simple, easy, and worry free for you. Because we live the restaurant business every day, we are able to advise you on the most popular menu items and the most effective methods to ensure your guests fondly remember your event long after they have departed. To follow are some general guidelines to get you started on your event planning process.

MENU

Menu selections and other details pertinent to your function must be submitted to the Catering and Sales Department at least (30) days prior to the event date. Your Catering Sales Manager will assist you in selecting the exciting menu items and making arrangements to ensure your most successful event ever. Events over 1,000 guests may require specialized menus and our culinary staff is happy to customize the perfect menu for your event.

PRICING & GUARANTEES

Prices quoted in the menu do not include the 21.5% service charge (17.2% is retained by Levy and 4.3% is distributed to service employees) Prices are subject to change without notice. Guaranteed prices will be confirmed (60) days prior to the event. A guaranteed number of guests/quantities of food is required (7) business days prior to the event date. (A business day is defined as Monday through Friday. Holidays and Weekends are excluded from receiving guarantees.) This guarantee must be submitted by noon. If the guarantee is not received, Levy Restaurants reserves the right to charge for the number of guests/ quantities specified on the contracted event order. Guarantees increased less than (7) full business days prior to an event will be subject to a minimum 5.00 per person surcharge on the price for each additional guest or increase. Any on-site increases will be subject to a 25% surcharge. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Levy Restaurants will neither be responsible nor liable for serving these additional numbers, but will do so on a first come, first served basis as able. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed guests attend the event.

SERVICE STAFF

Guest - server ratio is 1 server per 30 guests for plated-meal functions, and 1 server per 100 guests at buffet functions. This is for service at rounds of ten or twelve guests. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of \$225.00 per four-hour shift with each additional hour of \$30 per hour. Bars will have a standard \$225.00 four hour charge per each bar. Levy will provide a maximum overset of 30 guests. There will be an additional \$75 charge for each over-set of 10 guests or each additional round of 10. This overset does not include food preparation but simply the additional staff to set and service additional place settings.

EVENT TIMELINE

Prices are based on a two-hour meal period for breakfast, lunch, and dinner service. Additional service time may be subject to additional fees. Event start or end times that deviate more than thirty minutes from contracted times may be charged additional fees. In order to provide the freshest food, we must limit buffet service to two hours.

CATERING CONTRACT

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets, constitute the entire agreement between Client and Levy Restaurants. Your Catering Sales Manager will outline the payment and contract process.

CANCELLATIONS

Any event cancelled within (30) days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

OUTSIDE FOOD & BEVERAGE

No food or beverages of any kind may be brought into or removed from the location by either Client or Client's guests without our prior written approval. Your Catering Manager will instruct you if additional fees may be incurred.

BEVERAGE SERVICES

We offer a complete selection of beverages to compliment your event. Please note that alcoholic beverage services are regulated by the Washington State Liquor and Cannabis Board (WSLCB). Levy Restaurants, as licensee, is responsible for the administration of these regulations:

NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISES FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES.

Levy Restaurants must supply all beer, wine and liquor and must be served by a Levy employed WLSCB Certified Bartender.

PAYMENT

We will not commence service without receipt of a NON-REFUNDABLE DEPOSIT in the amount of 75% of the estimated event price at least sixty (60) full calendar days prior to the event, and the remaining 25% of the estimated event price at least (7) full calendar days prior to the event (collectively, the "Deposit"). Outstanding event price balances shall be paid within (30) full calendar days of the event, provided billing privileges have been previously approved in writing through the General Manager's office. Client understands that we will suffer substantial harm if Client cancels the event. Accordingly, the deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate us for the loss due to Client's cancellation. No interest will be payable to client on the deposit.

Payment can be made in certified check, wire transfers or by an authorized credit card. A major credit card is required to be on-file for all events. Card will be used to guarantee payment of any replenishment or new orders requested during an event. These charges will be billed to the credit card unless payment is received at the end of the event.

Levy