



DISCOVER YOUR SOMETHING BLUE.



HOTEL
INDIGO
EVERETT



THE DESTINATION IS ONLY THE BEGINNING.

Hotel Indigo® delivers a built-in setting for your special day—and it's breathtaking.

Getting married amid a gorgeous Pacific Northwest backdrop, with marina views and the Olympic mountains looming, makes for the most memorable day imaginable.

Celebrate in a plush outdoor landscape or in one of our large ballrooms.

Gather at Hotel Indigo® and let your curiosity guide you.

ALL WEDDING PACKAGES INCLUDE:

Overnight guestroom for the bride & groom

Professional event services manager to oversee your entire event

Complimentary menu tasting

Choice of ivory or white linens & coordinating linen napkins

10% off on rehearsal dinner & post-wedding brunch

HOTEL
INDIGO

IMAGINE PACKAGE

COCKTAIL RECEPTION

One-hour Open Bar with Quality Brand Liquors

Farmers Cheese Display imported and domestic cheeseboard, Salumi charcuterie

Passed Hors d'Oeuvres choice of three

DINNER

SALAD

Please select one.

Petite Iceberg Wedge smoked bacon, hardboiled eggs, fresh diced tomatoes

Organic Mixed Green Salad toasted pecans, cherry tomatoes, fine herbs vinaigrette

Salt-Roasted Baby Beets fresh burrata, maché lettuce, candied walnuts, pomegranate vinaigrette

Vine-Ripened Tomato Salad mozzarella, arugula basil pesto, aged balsamic

Hearts of Romaine Caesar Salad shaved parmesan cheese, brioche croutons

INTERMEZZO

MAINS

Please select one.

Draper Valley Chicken Breast fontina cheese, cremini mushrooms, marsala sauce

Wild Alaskan Halibut celeriac purée, smoked tomatoes, preserved lemon

Painted Hill Petit Filet Mignon wild mushrooms, duck fat roasted potatoes, bordelaise sauce

Cedar Plank Wild King Salmon smoked bacon potato hash, rainbow chard

Dungeness Crab Cakes brioche croutons, béarnaise sauce, micro greens

Skagit Valley Potato Gnocchi melted leeks, wild mushrooms, fresh thyme

COMPLIMENTARY CAKE CUTTING

\$99 per guest

Minimum 25 guests, Please add \$10 per person if under 40 guests.

**HOTEL
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Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 22% taxable service charge. Of that amount, 13.7% will be paid directly to your service personnel. Consuming raw or undercooked meats may increase your risk of foodborne illness.

FOREVER PACKAGE

COCKTAIL RECEPTION

One-hour Open Bar with Quality Brand Liquors

Farmers Cheese Display imported and domestic cheeseboard, Salumi charcuterie

Passed Hors d'Oeuvres choice of three

DINNER

SALAD

Please select one.

Vine-Ripened Tomato Salad mozzarella, arugula basil pesto, aged balsamic

Hearts of Romaine Caesar Salad shaved parmesan cheese, brioche croutons

Panzanella Salad heirloom cherry tomatoes, basil, garlic, thyme, virgin olive oil

Baby Spinach Salad smoked bacon, pickled onions, hard boiled eggs, warm balsamic dressing

INTERMEZZO

MAIN COMBINATION PLATES

Please select one.

All dishes are served with seasonal vegetables, rice pilaf, or forked potatoes.

Draper Valley Chicken Breast and Seared Alaskan Halibut

New York Sirloin with Seared Gulf Prawns

Petite Beef Medallions with Alaskan King Salmon

Boneless Short Rib with Miso-Glazed Sable Fish

Grilled Alaskan Halibut with Dungeness Crab Cakes

COMPLIMENTARY CAKE CUTTING

\$129 per guest

Minimum 25 guests, Please add \$10 per person if under 40 guests.

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BY DESIGN PACKAGE

COCKTAIL RECEPTION

One-hour Open Bar with Quality Brand Liquors

Farmers Cheese Display imported and domestic cheeseboard, Salumi charcuterie

Passed Hors d'Oeuvres choice of three

BEGINNINGS

Please select three.

Organic Mixed Green Salad toasted pecans, cherry tomatoes, fines herbes vinaigrette

Hearts of Romaine Caesar Salad shaved parmesan, brioche croutons

Vine-Ripened Tomato Salad mozzarella, arugula basil pesto and aged balsamic

Tri-Color Tortellini crispy pancetta, sun-dried tomatoes, basil, garlic cream

Braised Endive candied walnuts, stilton cheese, grilled Wenatchee pears, cider vinaigrette

MAINS

Please select three.

Potato Gnocchi caramelized onions, herb mushrooms and white truffle oil

Mustard-Glazed King Salmon creamy leeks, shelling peas, lemon chive butter

Alaskan Halibut artichoke parmesan crème, marinated fennel, fresh laurier

Draper Valley Chicken Breast creamy polenta, Willowood Farm carrots, cippolini onions, bourbon maple glaze

Roast Pork Loin marinated grilled potatoes, Spanish chorizo, charred scallions, roasted red peppers

Petit Beef Medallions parsnip purée, king trumpet mushrooms, bourbon demi-glaze

Petrale Sole Almandine cauliflower mousseline, slivered almonds, toasted coriander, brown butter sauce

ACCOMPANIMENTS

Please select two.

Organic Roasted Fingerling Potatoes fines herbes

Garlic Mashed Potatoes

Steamed Jasmine Rice

Soft Baked Polenta Parmesan cheese

Organic Baby Carrots rosemary honey

Roasted Cauliflower herb bread crumbs, chopped eggs

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