

# SUMMER 2026 WELCOME PACKET

FOR ALL JULY - SEPTEMBER EVENTS





# WELCOME!

## WE'RE SO GLAD YOU'RE HERE.

Congratulations on your engagement! We're thrilled you've come to us to take part in your special day! Wedding planning is an exciting and overwhelming time. We totally get it! Our goal as your caterer is to make this aspect of your wedding planning fun, simple and stress-free. Now, let's start talking food!

### MENU PRICING INCLUDES:

- White china dinner plates
- Stainless flatware
- Linens for buffet, beverage and bar
- Rustic or modern buffet décor package
- Buffet equipment
- Printed buffet menu
- Stationed water with lemons
- 5 complimentary items at your tasting

### ADDITIONAL SERVICES:

- Non-alcoholic beverage service
- Table presetting with tableside water service during dinner
- Cake cutting service
- Rental coordination
- Bar & table-side wine service
- Passed champagne toast
- Set-up & teardown
- Plated salad
- Partner vendor coordination
- Experienced event staff and event manager



### WHAT TO EXPECT DURING YOUR TASTING:

One of our special event coordinators will join you to review your proposal in detail. During this time, you will try out five menu items of your choosing from the seasonal menu based on your wedding date. You may swap out items from your seasonal tasting menu with selections from our Classic Comforts menu.

We offer an à la carte menu for our tastings priced as such:

- Appetizers, sides, and salads at \$5-\$6
- Main entrees at \$12-\$16

We can accommodate up to four people in our tasting rooms and if you book before or the day of your tasting, we will waive two tasting fees!

# RECEPTION PACKAGES

01.

FAMILY STYLE\* | 52PP

*3 signature appetizers*  
*1 salad*  
*2 entrees*  
*2 sides*

02.

PLATED\* | 52PP

*3 signature appetizers*  
*1 salad*  
*2 entrees*  
*2 sides*

03.

ELEGANT BUFFET | 45PP

*3 signature appetizers*  
*1 salad*  
*2 entrees*  
*2 sides*

04.

CLASSIC BUFFET | 40PP

*2 signature appetizers*  
*1 salad*  
*2 entrees*  
*2 sides*

05.

ESSENTIAL BUFFET | 30PP

*1 signature appetizer*  
*1 salad*  
*1 entree*  
*2 sides*

*\*Plated and Family Style require more staffing than buffet packages.*

*Plated: Choice of 2 entrees, 1 entree per guest*

*Dinner rolls are automatically included in all packages.*

*All packages may have items from seasonal & classic comforts menus.*

# CLASSIC COMFORTS

## SMALL BITES

Sausage Stuffed Mushroom | gf, sf  
*cremini, cream cheese, italian sausage, dried parsley, parmesan*

Vegetarian Stuffed Mushroom | veg, gf, sf  
*cremini, cream cheese, zucchini, bell pepper, dried parsley, parmesan*

Rustic Tomato Bruschetta | v, df, sf  
*roma tomato, shallot, basil, balsamic, ciabatta baguette, olive oil*

Twice Baked Potatoes | gf, sf  
*crumbled bacon, sour cream, cheddar cheese, chive*

Caprese Skewers | veg, gf, sf  
*grape tomato, mozzarella, basil, balsamic, olive oil*

Buffalo Chicken Crisp | sf  
*shredded buffalo chicken, gorgonzola cheese, green onion, tortilla chip*

Fried Chicken Slider | sf, e  
*fried chicken, cherry pepper, chipotle aioli, hawaiian sweet roll*

Fruit, Artisanal Cheese & Charcuterie Board | sf, n | +5  
*sliced fruit, fine cheese, cured meat, stone fruit, nuts, jam, cracker assortment*



Sausage Stuffed Mushrooms

## SALADS

Wild Field Greens | veg, n  
*gorgonzola, candied walnut, sun dried cranberry, strawberry, raspberry vinaigrette*



Caesar Salad

## ENTREES

Tuscan Chicken | gf, df  
*chicken breast, garlic, rosemary, tuscan marinade*

Flank Steak with Gorgonzola Maitre D' Butter | gf, sf  
*fire-grilled flank steak, gorgonzola maitre d' butter*

Salmon Fillet with Lemon Beurre Blanc | gf, sf  
*grilled salmon, lemon beurre blanc*



Tuscan Chicken

## SIDES

Chef's Baked Swiss Mac-N-Cheese | veg, sf  
*swiss cheese blend, caramelized onion*

Roasted Seasonal Vegetables | veg, gf, df  
*seasonal NW vegetables, butter, herbs*

Penne Pasta with Creamy Alfredo | veg, sf  
*gluten free pasta available*

Penne Pasta with Marinara | v, df, sf  
*gluten free pasta available*

# SMALL BITES & SALADS

## SMALL BITES

Chicken Croquettes with Roasted Poblano Sauce | sf, e  
*chicken, egg, bread crumbs, poblano pepper, sour cream, cilantro, jalapeno, onion, garlic*

Spicy Tuna Taro Chip| gf, df, sf, e  
*tuna tartar, mayo, scallion, sriracha, avocado, shiso, jalapeno, sesame seed*

Watermelon Chamoy Bites | veg, gf, sf  
*watermelon, chamoy, tamarind, tajin, feta cheese*

Corn Elote Boats | veg, gf, sf, e  
*fire roasted corn, mayo, sour cream, lime juice, tajin, cotija, serrano, roasted red bell pepper, grilled onion, cilantro*

Steak & Cauliflower Cream | gf, sf  
*beef tenderloin, cauliflower puree, cream, butter, horseradish, white pepper, rosemary olive oil*

Strawberry & Brie Bites | veg, sf  
*strawberry compote, brie cheese, strawberry, ciabatta baguette*

Bacon Wrapped Prawns | gf, sf  
*shrimp, butternut squash, candied bacon, butter*

Peach Caprese Skewer | gf, sf  
*peach, mozzarella, prosciutto, basil, balsamic reduction, olive oil, sea salt*



Corn Elote Boats



Strawberry & Brie Bites

## SALADS

Grilled Peach Spinach Salad | gf, df, sf, n  
*spinach, peach, pecan, bacon, blueberry, watermelon dressing*

Triple Berry Kale Salad | veg, gf, sf, n  
*kale, blueberry, raspberry, strawberry, feta, walnut, raspberry vinaigrette*

Arugula & Watermelon Salad | veg, gf, sf  
*arugula, watermelon, cucumber, radish, feta cheese, tajin, balsamic vinaigrette*



Arugula & Watermelon Salad

# ENTREES & SIDES

## ENTREES

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Red Snapper A La Veracruzana | gf, df, sf  
*red snapper, tomato, oregano, garlic, caper*

Espresso Infused Mole Tri-tip | gf, df, sf, n  
*tri-tip, coffee, mole sauce*

Grilled Flank Steak With Salsa Verde | gf, df, sf  
*flank steak, parsley, scallion, dijon mustard, caper, lemon, tomatillo, jalapeno, cilantro, garlic*

Brown Butter Sage Gnocchi | veg, sf  
*gnocchi, butter, brown sugar, shallot balsamic vinegar, sage*

Basil Lime Chicken | gf, df  
*chicken breast, basil, lime, mustard, worcestershire, tamari, green onion*

Steelhead with Mango Pineapple Citrus Salsa | gf, df, sf  
*pineapple, onion, serrano, bell pepper, mango, cilantro, lime*



*Espresso Infused Mole Tri-tip*



*Brown Butter Sage Gnocchi*

## SIDES

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Chorizo Romesco Pasta | sf, n  
*campanelle, chorizo, tomato, almond, roasted red bell pepper, manchego cheese, garlic, bread crumb*

Roasted Garlic Green Beans | v, gf, df, sf  
*green bean, garlic, pickled fresno chili*

Roasted Summer Vegetables | v, gf, df, sf  
*zucchini, yellow squash, red bell pepper, red onion, fire roasted corn*

Spicy Roasted Potatoes with Horseradish Yogurt Sauce | veg, gf, sf  
*potato, yogurt, garlic, lemon, horseradish, parsley, cayenne, onion powder, smoked paprika, italian seasoning*

Mediterranean Pearl Salad | veg, sf  
*israeli couscous, english cucumber, feta, parsley, tomato, red onion, lemon*

BLT Pasta Salad | sf, e  
*penne pasta, bacon, lettuce, tomato, buttermilk, mayo, onion, cheddar cheese, parsley*



*Chorizo Romesco Pasta*

# BAR PACKAGES

## HOSTED BAR

- Enjoy an open bar without the hassle of calculating bar needs, purchasing alcohol, garnishes, mixtures and delivering day-of.
- Choose the drink selection prior to your event to be served by ACT 3's licensed bartenders, and we'll handle the rest!
- Specialty drinks are offered upon request from our Signature/Seasonal cocktail menu.
- The deposit will be based on the average cost of drinks at two drinks per guest - pricing will vary based on your tier selection.
- The final tab will be calculated four business days after your event.

## CASH BAR

- Offer your guests a seamless bar experience without the hassle of purchasing alcohol, garnishes, or bar equipment.
- ACT 3 will provide all alcohol, mixers, garnishes, ice, menus, as well as the banquet permit and bar equipment at no extra charge.
- Specialty drinks are offered upon request from our Signature/Seasonal cocktail menu. Client may also request their own signature cocktail.
- Guests are responsible for purchasing their own drinks.
- The deposit will be based on the average cost of drinks at two drinks per guest - pricing will vary based on your tier selection.
- Minimum of two staff members is required.
- The final tab will be calculated four business days after your event.
- ACT 3 will process refund of the deposit based on actual consumption. If the deposit is not met, ACT 3 will refund the total amount of actual sales and retain the difference.

\*Minimums all-inclusive of tax, gratuity, and service charge will be applied

\*\* Van rental fee will be applied to all standalone cash and hosted bars

# BAR PACKAGES

CONTINUED

## YOU BRING IT, WE SERVE IT

- Client provides all alcohol, mixers, garnishes, napkins, glassware or cups, keg taps and tubs, and banquet permit.
- ACT 3 will supply bar equipment, licensed mixologists and liability insurance.
- Client must provide ACT 3 with a full list of what will be provided for the bar - by the client - when final details for the event are due.
- Charged at \$3 per guest for beer + wine or \$5 for beer, wine, and spirits.
- Add-ons are available upon request. These include:
  - Cocktail napkins and disposable cups | \$1.50 per guest
  - Garnishments for drinks | \$2 per guest
  - Non-alcoholic beverages and mixers | \$3.50 per guest
- If client chooses to supply alcohol only, ACT 3 can provide all the above for \$7 per guest.

## ADDITIONAL BAR SERVICES

### STATIONED CHAMPAGNE TOAST - \$2 PER GUEST\*

Client provides Champagne and/or Sparkling Cider

Includes: champagne flutes stationed at bar for guests to help themselves

### PASSED CHAMPAGNE TOAST - \$4 PER GUEST\*

Client provides Champagne and/or Sparkling Cider

Includes: champagne flutes & table-side toast service

### TABLESIDE WINE SERVICE - \$3 PER GUEST\*

Client provides Red & White Wine

Includes: preset wine glasses & tableside wine service during dinner

### MOBILE BAR RENTAL: \$100 PER BAR

### GLASSWARE (WINE, PILSNER & ROCKS) - \$0.75 PER GUEST\*

### DISPOSABLE CUPS - \$1.50 PER GUEST\*

\*Minimums all-inclusive of tax, gratuity, and service charge

\*\* Van rental fee will be applied to all standalone cash and hosted bars

# SUMMER COCKTAILS

PRICE PER BEVERAGE



Coconut Margarita | 13

*espolon tequila blanco, coconut milk, triple sec, coconut water, lime*

Blackberry Bourbon Lemonade | 14

*wild turkey straight bourbon, lemon juice, blackberry simple syrup, tonic, rosemary*

Gin Peach Fizz | 12

*aviation gin, sugar, peach simple syrup, club soda, peach*

Strawberry Mule | 13

*timberline vodka, ginger beer, strawberry, lime, mint*

Mai Tai | 14

*cruzan dark aged rum, orange curacao, orgeat, demerara simple syrup, lime, mint*

Bourbon Peach Sweet Tea | 13

*wild turkey straight bourbon, peach, lemon, aperol, sweet tea, thyme*

# SIGNATURE COCKTAILS

PRICE PER BEVERAGE



## Brown Sugar Mule | 12

*brown sugar bourbon, ginger beer, demerara simple syrup, lime, mint*

## Paloma | 13

*cazadores tequila blanco, grapefruit juice, lime juice, club soda, demerara simple syrup, grapefruit*

## French 75 | 13

*beefeater london dry gin, champagne, demerara simple syrup, lemon juice, lemon*

## ACT 3 Old Fashioned | 13

*evan williams bourbon whiskey, demerara simple syrup, orange bitters, orange twist, brandy cherry*

## Strawberry Lemonade (Spring + Summer Only) | 13

*smirnoff vodka, lemon juice, demerara simple syrup, strawberry, mint*

## Spicy Margarita | 14

*roasted jalapeno infused cazadores tequila blanco, demerara simple syrup, lime juice, triple sec, lime*

## Tortuga | 12

*bacardi silver rum, cinnamon, orange juice, lemon juice, demerara simple syrup*

## Elixir | 13

*smirnoff vodka, prosecco, cucumber, lime juice, demerara simple syrup, mint*

## Cuba Libre | 12

*cruzan dark aged rum, coke, lime*

# HOSTED & CASH BAR

packages / beer + wine / beer, wine, + spirits

## PREMIUM PLUS

BEER + WINE | \$20  
BEER, WINE + SPIRITS | \$24

### SPIRITS

BELVEDERE VODKA  
TANQUERAY BATCH DISTILLED GIN NO. 10  
CASA NOBLE TEQUILA BLANCO CRYSTAL  
EL DORADO DEMERARA RUM CASK AGED 8  
YEAR  
GLENLIVET SINGLE MALT SCOTCH CARIBBEAN  
RESERVE  
ELIJAH CRAIG STRAIGHT RYE WHISKEY 94  
ELIJAH CRAIG STRAIGHT BOURBON SMALL  
BATCH

### WINE

FEATURING ALL WASHINGTON WINES  
2021 LU & OLY UNTETHERED BUBBLES,  
SPARKLING CHARDONNAY  
2022 FLOWERHEAD, PINOT GRIS  
2022 MARK RYAN, CHARDONNAY  
2021 MARK RYAN THE DISSIDENT,  
CABERNET SAUVIGNON  
2021 MARK RYAN WILD EYED, SYRAH

### BEER/SELTZERS

FREMONT BREWING SKY KRAKEN HAZY PALE  
ALE  
CRUX IPA  
DRU BRU HEFEWEIZEN  
2 TOWNS BRIGHTCIDER  
TRULY LEMONADE

## NON-ALC.

\$3.50 | \$4 | \$2.50  
PRICED ACCORDINGLY

### ASSORTED SODAS

*from selection of coca-cola products (coke, diet-coke, sprite)*

MARTINELLI'S SPARKLING CIDER  
*non-alcoholic sparkling cider*

BOTTLED WATER

## DISCLAIMER

PACKAGE PRICES REFLECT THE COST OF TWO  
DRINKS PER PERSON, NOT PER DRINK.

## PREMIUM

BEER + WINE | \$16  
BEER, WINE + SPIRITS | \$20

### SPIRITS

TIMBERLINE VODKA  
AVIATION GIN  
ESPOLON TEQUILA BLANCO  
CRUZAN DARK RUM AGED  
JOHNNIE WALKER BLENDED SCOTCH  
RED LABEL  
JAMESON IRISH WHISKEY  
WILD TURKEY STRAIGHT BOURBON

### WINE

FEATURING ALL WASHINGTON WINES  
2021 BOARD TRACK RACER, CABERNET  
SAUVIGNON  
2021 BOARD TRACK RACER, MALBEC  
2022 LU & OLY FLOWERHEAD, ROSE  
2022 LU & OLY FLOWERHEAD,  
SAUVIGNON BLANC

### BEER/SELTZERS

GEORGETOWN ROGERS PILSNER  
GEORGETOWN BODHIZAFIA IPA  
HEINEKEN  
TRULY LEMONADE  
2 TOWNS BRIGHTCIDER

## HOUSE

BEER + WINE | \$14  
BEER, WINE + SPIRITS | \$16

### SPIRITS

SMIRNOFF VODKA  
BEEFEATER LONDON DRY GIN  
CAZADORES TEQUILA BLANCO  
EVAN WILLIAMS BOURBON WHISKEY

### WINE

FEATURING ALL WASHINGTON WINES  
2022 UNDERGROUND WINE PROJECT  
MR. PINK, ROSE  
2021 BOARD TRACKER RACER VINCENT,  
RED BLEND  
2022 LU & OLY, CHARDONNAY

### BEER/SELTZERS

RAINIER  
COORS LIGHT  
DOS EQUIS  
TRULY LEMONADE

# SIGNATURE MOCKTAILS

ALL MOCKTAILS COME BATCHED  
MINIMUM OF 12 SERVINGS



## Lemonade Mouth | 6

*lemonade, demerara simple syrup, heavy cream, condensed milk*

## Rushing Lime | 6

*club soda, sugar, lime juice, mint*

## Dreamy Creamy | 6

*orange juice, sparkling water, vanilla, heavy cream*

## American Arny | 6

*iced tea, lemonade, strawberry*

## Coolcucumber | 7

*cucumber, mint, lime juice, demerara simple syrup*

## Water Who? | 7

*watermelon juice, sparkling water, lemon juice, salt, mint*

## Tropical Fire | 8

*pineapple juice, club soda, sugar, lime, pink peppercorns, chile de arbol, zest, salt*

## Zen Zest Refresher | 8

*sprite, tonic water, yuzu, ginger, rosemary*

## Magic Lemonade | 8

*lemonade, butterfly pea flower, brown sugar, lavender*

## Candy Cane | 7

*cream soda, half & half, demerara simple syrup, peppermint oil, candy cane*

## Cranberry Mojito | 7

*sparkling lime water, cranberry juice, sugar, mint, lime juice, cranberry, lime, mint*

## The Ramon | 7

*watermelon, demerara simple syrup, jalapeno, lime, club soda, tajin*

## Sunset Serenity Sparkler | 8

*blood orange juice, little saint co n/a mezcal, rosemary syrup, ginger beer*

# F.A.Q

## CAN I MAKE CHANGES TO MY PROPOSAL?

100%! Our coordinators are happy to make adjustments to your proposal in order to create your ultimate vision.

## HOW DO I SCHEDULE A FOOD TASTING?

Tastings can be scheduled once you have a proposal in place with your coordinator. After a proposal has been created, your coordinator will send you a link where you can review the available dates/times that work with your schedule. Each tasting lasts about one hour, where you will enjoy a spread of your à la carte selections in one of our private tasting rooms.

## CAN YOU ACCOMMODATE DIETARY RESTRICTIONS?

We are more than happy to alter your menu selections to accommodate any dietary restrictions!

We can also substitute à la carte entrees for your guests with dietary restrictions.

## CAN WE PROVIDE OUR OWN DESSERT?

Absolutely! We're happy to refer some of our favorite bakeries if you'd like.

## IS STAFFING BUILT INTO THE MENU PACKAGE?

Staffing is not included in the menu package pricing, but it is an essential part of our full-service experience and is billed hourly. Our team provides dedicated event management, attentive service, bussing, and professional passing of appetizers to ensure your event runs seamlessly and feels beautifully hosted.

## WHY IS THE TOTAL PRICE FOR A PLATED/FAMILY STYLE EVENT HIGHER THAN A BUFFET?

The price difference for plated/family style service is a result of additional staffing required to execute these styles of service. Additional staffing is necessary for timely food delivery, setup and management of the event, and includes the onsite chefs preparing and plating each dish. Our goal, to maintain our standard of service, is to have one event staff for every 17 guests, and a minimum of three chefs on site depending upon the size of your event. Buffet services do not require additional staffing or labor beyond our normal levels and therefore, are lower in price.

## WHAT'S THE ADMIN FEE?

The 23% Admin Fee (sometimes referred to as Service Charge or Production Fee) is an industry standard, which covers typical costs of "producing" every event, including the planning, organizing and scheduling necessary. ACT 3 Catering owns and maintains equipment, vehicles, décor, and various service items needed to execute all of our events. These costs cannot all be absorbed solely in food and beverage pricing. Our Admin Fee covers these necessities as well as the standard overhead expenses.

## WHAT'S YOUR BOOKING PROCESS?

To hold your date with ACT 3 Catering, we require a \$1,000 *non-refundable deposit* and a signed staffed event contract.

## WHAT IS THE AVERAGE COST OF WEDDING CATERING?

There are a lot of variables that will dictate the cost of catering such as number of guests, service style, and bar packages.

For ACT 3 Catering weddings with 100 guests, the average cost of catering ranges between \$12k to \$15k.

## CLIENT TIMELINE ACT 3 CATERING FULL SERVICE EVENT



# CRAVING MORE FROM ACT 3?

FOLLOW US ON  
SOCIAL MEDIA:



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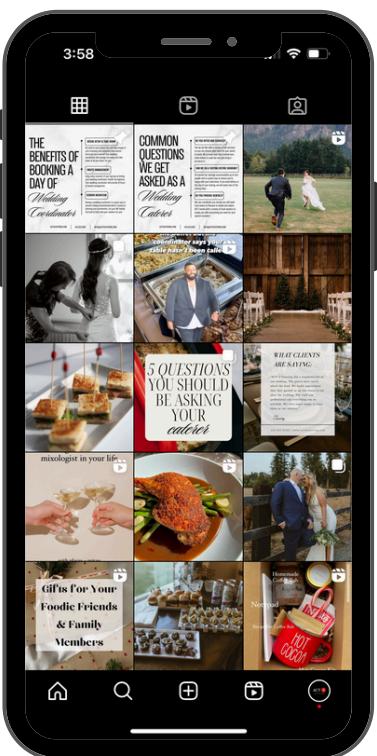
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CREATING MEMORIES  
THAT LAST, THROUGH  
MOMENTS THAT MATTER.

ACT 3

CATERING



LET'S START PLANNING!  
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