

FALL 2026 WELCOME PACKET

FOR ALL OCTOBER - DECEMBER 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
- To-go meals for the couple
- Tableside water service for dinner
- Experienced serving staff and event manager
- 5 complimentary items at your tasting

ADDITIONAL SERVICES:

- Non-alcoholic beverage service
- Table presetting
- Cake cutting service
- Napkin & table linen rentals
- Event staff
- Bar service
- Passed champagne toast
- Table-side wine service

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

SALADS

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

Caesar Salad | e
romaine heart, house-made crouton, shaved parmesan, classic caesar dressing

ENTREES

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

Flank Steak with Gorgonzola Maître D' Butter | gf, sf
fire-grilled flank steak, gorgonzola maître d' butter

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

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



Sausage Stuffed Mushrooms



Caesar Salad



Tuscan Chicken

SMALL BITES & SALADS

SMALL BITES

Bacon Fig Puff Pastry | sf
bacon, fig jam, goat cheese, puff pastry, balsamic glaze

Chicken & Croffle | df, sf
chicken thigh, puff pastry, currant spicy syrup

Smoked Salmon Belly Spread | sf
salmon, cream cheese, sour cream, mango ginger marmalade, baguette crostini

Black Garlic Shrimp with Butternut Puree | gf, df, sf
shrimp, butternut squash, black garlic, aji amarillo, italian herbs

Goat Cheese & Bourbon Cherry Crostini | sf, n
goat cheese, prosciutto, bourbon, honey, vanilla extract, cardamom, orange peel, cinnamon, almond dust, ciabatta baguette

Pumpkin Pie Bites | veg, sf
phylla shell, pumpkin, vanilla, cream cheese, powdered sugar

Ricotta Meatballs with Apricot BBQ Sauce | sf, e
pork, beef, ricotta, parmesan, garlic, egg, bread crumbs, parsley, apricot bbq sauce

Cherry Tomato Confit Crostini | v, sf
ciabatta baguette, cherry tomato, basil, sea salt, truffle oil



Bacon Fig Puff Pastry



Garlic Shrimp With Butternut Puree

SALADS

Sweet Potato & Arugula | veg, gf, sf, n
arugula, sweet potato, goat cheese, pecan, dried cranberries, red beet dressing

Apple & Fennel Salad with Pancetta | gf, sf, n
spinach, fennel, pancetta, apple, gorgonzola cheese, almonds, champagne, vinaigrette

Butternut Squash & Kale Salad | veg, gf, sf
kale, butternut squash, goat cheese, pepitas, apricot vinaigrette



Butternut Squash & Kale Salad

ENTREES & SIDES

ENTREES

Seared Seabass with Romesco Sauce | gf, df, sf, n
seabass, roasted red pepper, sun-dried tomato, almond, garlic, shallot, red wine, olive oil

Oven Roasted Strip Loin with Bearnaise Sauce | gf, sf, e
strip loin, shallot, white wine, tarragon, butter, egg yolk, lemon juice

Butternut Squash Risotto | v, gf, sf
arborio rice, shallot, butternut squash, garlic, white wine, vegetable stock, sage, coconut milk

Shrimp and Crab Risotto | gf, sf | 2
shrimp, crab, butter, mascarpone, vegetable oil, white onion, arborio rice, crab stock, chive, parmesan, white truffle oil

Korean Braised Short Ribs | gf, df | 1
beef short ribs, tamari, sesame oil, mirin, jujube, carrot, onion, radish

Seared Chicken Breast with Cranberry-Currant Pan
Sauce | gf, df, sf
chicken breast, cranberry, currant, red wine, shallot, garlic



Seared Seabass With Romesco Sauce



Korean Braised Short Ribs

SIDES

Green Bean Mushroom Poutine | veg, sf
green bean, champignon mushroom, garlic, thyme, gravy, garlic cheese, shallot

Fingerlings with Parmesan & Lemon | veg, gf
fingerling potatoes, butter, garlic, parmesan cheese, lemon zest, lemon juice

Gochujang Mac & Cheese | veg, gf
milk, gochujang, gruyere cheese, cheddar cheese, garlic, bread crumb, sesame oil, campanelle pasta

Brown Butter Rutabaga Mashers with Manchego
Cheese | veg, gf, sf
rutabaga, garlic, shallots, butter, potato, sage, cream, manchego cheese

Crispy Brown Sugar Bourbon Glazed Brussels Sprouts |
veg, gf, sf
brussels sprouts, brown sugar, makers mark bourbon, butter

Cheesy French Onion Mashed Potatoes | veg, gf, sf
yukon potato, caramelized onions, gruyere cheese



Brown Butter Rutabaga Mashers with
Manchego Cheese

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

** 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

FALL COCKTAILS

PRICE PER BEVERAGE



Campfire Sling | 13

jameson irish whiskey, maple syrup, chocolate bitters, orange

Autumn Gin Fizz | 15

aviation gin, lemon, agave nectar, sparkling apple cider, thyme, apple

Caramel Apple Mule | 12

smirnoff caramel vodka, apple cider, ginger beer, apple

Hot Buttered Rum | 12

cruzan dark aged rum, butter, brown sugar, vanilla, cinnamon, nutmeg, allspice, h20

Grapefruit Ranch Water | 13

jalapeno infused espolon tequila blanco, pink grapefruit juice, demerara simple syrup, sparkling water, cilantro

Rosemary Maple Bourbon Sour | 12

wild turkey straight bourbon, lemon juice, maple syrup, rosemary

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 our 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?

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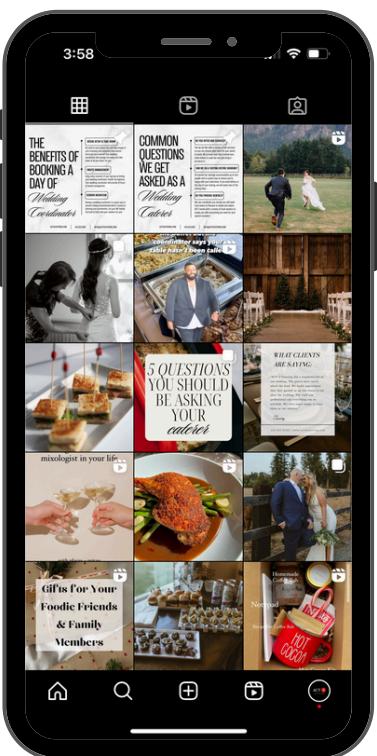
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