

WINTER 2026 WELCOME PACKET

FOR ALL JANUARY - MARCH EVENTS





WELCOME!

WE'RE SO GLAD YOU'RE HERE.

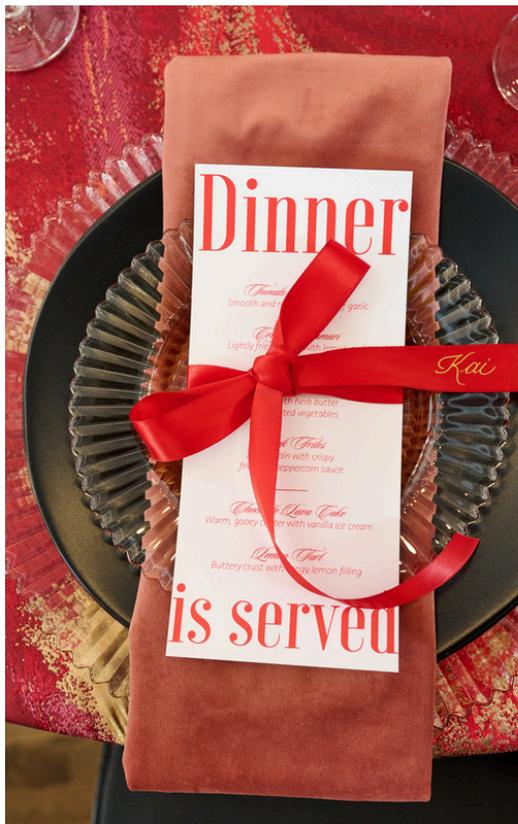
Congratulations on your engagement! We're thrilled you've come to us to take part in your special day! Wedding planning is an exciting and overwhelming time. We totally get it! Our goal as your caterer is to make this aspect of your wedding planning fun, simple and stress-free. Now, let's start talking 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, 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 | 5 | sf, n
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 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

SIDES

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

Roasted Seasonal Vegetables | veg, gf, sf
seasonal NW vegetables, 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

Spinach Artichoke Cups | v, df
artichoke, chickpea, onion, nutritional yeast, lemon, juice, white miso, phyllo cup

Korean Chicken Slider | sf, e
fried chicken, pickled cucumber, korean chili sauce, sriracha mayo, brioche bun

Poach Pear Crostini | veg, sf, n
pear, almond, cambozola cheese, baguette

Carnitas Wonton Cup | sf
pork shoulder, wonton, chili, guajillo, queso fresco, avocado, red onion, jalapeno, cilantro

Cranberry Brie Puff Pastry Bite | veg, sf, n
puff pastry, cranberry, brie cheese, white sugar, ground cinnamon, orange zest, candied walnut

Mini Open Faced Steak Sandwich | sf, e
teres major, mayo, horseradish, garlic, capers, shallots, balsamic vinegar, thyme, shaved parmesan cheese

Crystalized Sugar-Coated Cranberry | veg, sf
cranberry, ricotta, mascarpone, orange zest, french baguette, mint



Carnitas Wonton Cup



Cranberry Brie Puff Pastry Bite

SALADS

Poached Pear Kale Salad | veg, gf, sf, n
kale, red onion, poached pear, pecan, feta, pomegranate seed, apple dijon vinaigrette

Honeycrisp Apple Salad | v, df, n
arugula, honeycrisp apple, gorgonzola, candied walnut, lemon balsamic vinaigrette

Roasted Beet & Mandarin Orange Salad | veg, gf, n
spinach, red beet, mandarin orange, almond, feta cheese, red wine vinaigrette



Roasted Beet & Mandarin Orange Salad

ENTREES & SIDES

ENTREES

Seared Steelhead With Blood Orange Beurre Blanc | gf, sf
steelhead, blood orange, butter, white wine, shallot, garlic

Creamy Vegan Mushroom Stroganoff | v, df
shitake mushroom, leek, garlic thyme, tamari, white wine, coconut milk

Grilled Pork Chop With Fennel Sauce | gf, sf
pork chop, shallot, fennel, pernod, chicken stock, cream

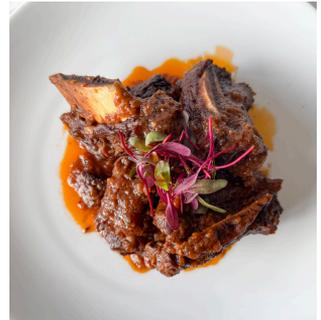
Beef Osso Buco | gf, df, sf
beef short rib, carrot, celery, red wine, tomato, thyme, bay leaf, garlic, chicken stock

Gochujang BBQ Chicken | gf, df
chicken, garlic, mirin, ginger, sesame oil, rice vinegar, tamari

Smoked Brisket With Poemegrante Molasses BBQ | gf, df
beef brisket, tamari, ketchup, pomegrante, molasses



Seared Pork Chop With Fennel Sauce



Beef Osso Buco

SIDES

Green Bean Almondine | veg, gf, sf, n
green bean, garlic, almond, shallot, butter, fresh parsley

Three Cheese Mac n' Cheese | veg, sf
conchiglie, parmesan cheese, white cheddar, gouda cheese, milk, butter

Loaded Baked Potato Mash | gf, sf
yukon potato, sour cream, cheddar cheese, bacon bits, green onion, butter, cream

Chickpea Cranberry Rice Pilaf | gf, df, sf
basmati rice, cranberry, onion, cinnamon, chicken stock

Miso Glazed Sweet Potatoes | veg, gf
sweet potato, butter, white miso, rice, vinegar, maple syrup, ginger



Miso Glazed Sweet Potatoes

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

WINTER COCKTAILS

PRICE PER BEVERAGE



Hot Toddy | 13

Wild Turkey Straight Bourbon, Honey, H2O, Lemon Juice, Cinnamon Stick, Lemon

Mistletoe Margaritas | 14

Espolon Tequila Blanco, Cranberry Juice, Triple Sec, Lime, Mint, Salt, Cranberries

Apple Pie Moonshine | 13

Timberline Vodka, Apple Juice, Apple Cider, Brown Sugar, Cinnamon, Ginger, Allspice

Forest Sprite | 14

Aviation Gin, Lemon Juice, Young Pine Simple Syrup, Seltzer, Alpino Bitters, Lemon, Pine

Rum Eggnog | 13

Cruzan Dark Aged Rum, Ruby Port, Demerara Simple Syrup, Egg, Nutmeg

Cocoa Old Fashioned | 14

Chocolate Infused Jameson Irish Whiskey, Demerara Simple Syrup, Mole Bitters, Orange, Brandy Cherry

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 BODHIZAF A 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 Army | 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

01

INQUIRE

- Fill out your event inquiry form
- Receive your initial proposal
- Optional: Schedule a tasting

02

BOOK US

- Secure your date with a \$1,000 deposit
- Sign ACT 3 Catering's contract

03

60 DAYS OUT

- Send in 1/3 of the invoice payment
- Confirm your timeline
- Confirm linen colors

04

ONE MONTH OUT

- Review ACT 3's final details checklist

05

17 DAYS OUT

- Send in ALL your final details
- These details will determine your final balance
- Send in final payment once invoice has been updated

06

7 DAYS OUT

- Final payment must be processed OR received by this day
- If necessary, ACT 3 will charge the card on file

07

EVENT DAY!

- Enjoy your event and let ACT 3 handle the rest!

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

01

INQUIRE

- Fill out your event inquiry form
- Receive your initial proposal
- Optional: Schedule a tasting

02

BOOK US

- Secure your date with a \$1,000 deposit
- Sign ACT 3 Catering's contract

03

60 DAYS OUT

- Send in 1/3 of the invoice payment
- Confirm your timeline
- Confirm linen colors

04

ONE MONTH OUT

- Review ACT 3's final details checklist

05

17 DAYS OUT

- Send in ALL your final details
- These details will determine your final balance
- Send in final payment once invoice has been updated

06

7 DAYS OUT

- Final payment must be processed OR received by this day
- If necessary, ACT 3 will charge the card on file

07

EVENT DAY!

- Enjoy your event and let ACT 3 handle the rest!

CRAVING MORE FROM ACT 3?

FOLLOW US ON SOCIAL MEDIA:



@act3catering



@act3_catering



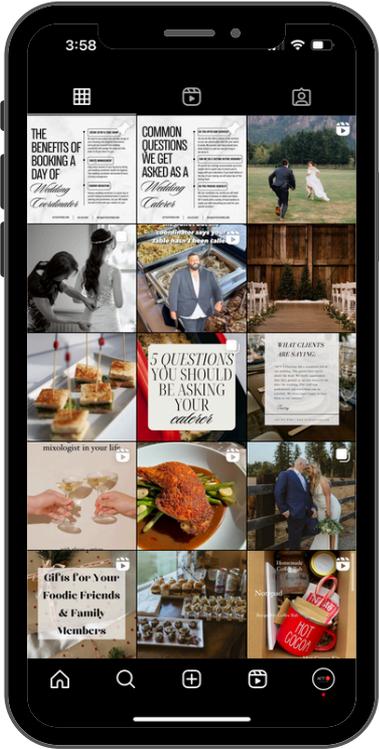
@ACT_3_Catering



@Act_3_Catering



@ACT 3 Catering



YOU CAN ALSO FIND US ON:

the knot

&



WEDDINGWIRE

CREATING MEMORIES
THAT LAST, THROUGH
MOMENTS THAT MATTER.



LET'S START PLANNING!
WWW.ACT3CATERING.COM
INFO@ACT3CATERING.COM
425.251.9102