



## Elopement or Small Wedding & Dinner



You do not have to wait any longer! We are offering elopements or ceremony and intimate dinner through March 2021 (excluding holidays) at the Lake Union Café so you can marry that special someone now! LUC makes it easy to have a meaningful event with your close friends & family.

### **Elopement:**

Exclusive 1 ½ hours at the Lake Union Café between the hours of 12-3pm

Up to 25 of your closest family/friends (inquire for additional guests)

Socially distanced ceremony set up

In-house sound system

Event Coordination

\$500

### **Small Wedding & Dinner**

(number of guests dependent on COVID restrictions on date of event)

Venue Rental \$400 per hour

Plated Meal \$35 per person

Socially distanced ceremony set up

In-house sound system

Event Coordination

\*All events over 20 guests have a \$200 fee for LUC hired COVID Ambassador (required),

WA State Sales Tax & 20% Service Charge added to final invoice\*

### **Plated Meal Options:**

You will need to get meal preferences with your RSVPs and provide meal cards  
(choose 2 meal options, all entrees come with grilled vegetables, potatoes, and house salad)

Braised Short Ribs - madeira mushroom sauce (gf & df)

Barbeque Pork Shanks - whiskey barbeque sauce (gf & df)

Grilled Signature Salmon – fuji apple salsa (gf & df)

Prawns Scampi – butter, white wine, lemon, cherry tomatoes (gf & df)

Chicken Caprese – thin sliced tomato, basil, & fresh mozzarella (gf)

Chicken Pasta Alfredo – house made garlic alfredo sauce with grilled chicken

Wild Mushroom Ravioli - browned butter, pine nuts, sage, parmesan (vegetarian)

Stuffed Bell Pepper - coconut curry basmati rice, julienned vegetables, golden raisins (vegan, gf)

Penne Puttanesca - Red & Yellow Tomatoes, Kalamata Olives, Roasted Garlic, Capers, Basil (vegan & gf)

Butternut Squash & Bell Peppers - Coconut Yellow Curry (vegan & gf)

Eggplant "Cannelloni" - Red Pepper Chickpea Puree, Walla Walla Onion Sauce – (vegan & gf)

\*Custom Menus Available

### **Starters:**

(platters served per table)

Chef's Antipasto Platter \$3/person

Cheese & Fruit Platter \$2/person

Prawn Cocktail \$5/person

Mushroom & Prosciutto Flatbread \$4/person

### **Dessert Bar Options:**

(choose 3 at \$6 per person)

Meltaway Bars

Cheesecake Bites

Brownies Bites

Lemon Bars

Chocolate Dipped Strawberries

### **Bar Service Available:**

Beer, Wine, Cocktails based on Consumption