

WEDDINGS AT

Outlook Inn



OUTLOOK INN
ORCAS ISLAND



LOCATION & VENUE

Outlook Inn on Orcas Island

Orcas Island, the gem of the San Juan Islands, has always been a safe haven, a respite from the routine of the modern world, and a quiet place of beauty. Outlook Inn matches the atmosphere with the serenity of a true island getaway. Enjoy breathtaking views of the Salish Sea. Explore our romantic property and discover intimate gathering places, picturesque opportunities, beautiful gardens, and the peace and calm that naturally occurs on Orcas Island.

Outlook Inn offers intimate indoor and outdoor spaces including Sara's Garden, the Chapel, Victorian Room, and Water's Edge. We have curated several wedding package options depending of the number of guests, time of year, as well as different bar packages, to meet your needs.



CEREMONY VENUES

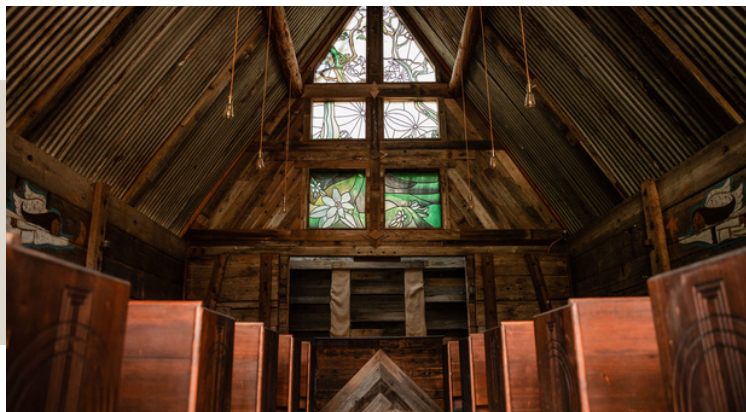


Sara's Garden Ceremony

| Up to 80 Guests |

Tucked behind the Inn lies Sara's Garden, a serene and private setting to welcome your guests. A charming vintage chapel serves as the backdrop to your ceremony amongst lush, colorful gardens bursting with energy in the spring and summer. Following your ceremony, host a champagne hour to enjoy the gardens, pond, and gazebo while you mingle with your guests.

Setup and tear down of garden chairs and welcome table with classic white linens included.



Chapel Ceremony

| Up to 40 Guests |

Simply celebrate with a ceremony in the Chapel. Tucked behind the Inn lies a wonderland of gardens leading to the Chapel. A beautiful A-frame structure, with hand-painted angels adorning the Chapel walls, and stained-glass art filters the sunlight, illuminating this intimate and sacred space.

Available for ceremony rental only. Excludes Friday and Saturday between May and October. 2-hour maximum. No food and beverage service.

Venue rental fees not included. All event charges are subject to a 22% taxable service charge and applicable sales tax.

Images provided by Satya Curcio Photography, Orcas Video and Precious Pics Photography



RECEPTION VENUES



Victorian Room

Sq Ft: 930
Rounds: Up to 80 guests
King's Table: Up to 72 guests

The beautiful and versatile Victorian Room offers an intimate setting with high ceilings and a cozy fireplace. Receptions in the Victorian Room can comfortably accommodate up to 62 guests seated in rounds, with an additional 18 guests at a king's table on the adjoining veranda accessible by french doors framing the fireplace.



Water's Edge

Sq Ft: 338
Standing Reception: Up to 50 guests
King's Table: Up to 18 guests
Rounds: Up to 24 guests

Indulge in the perfect combination of indoor and outdoor space at Water's Edge. Large windows offer sweeping views of Fishing Bay, while glass sliding doors lead you to adjoining Starr's Lawn with 180* views of the bay. Starr's Lawn is a picturesque location to host your ceremony or serves as additional space to mingle before dinner in Water's Edge. Water's Edge can accommodate intimate dinners for up to 18 guests at a king's table, up to 24 guests set in rounds, or a standing reception of 50 guests.

Receptions include up to 6 hours of service, tables, chairs, classic white linens, setup, and teardown of venue provided items.

Images provided by Satya Curcio Photography



MENUS

Exclusive Catering

crafted by Chef Andrew Martin and provided by New Leaf Café

priced per guest

FAMILY STYLE ONE ENTRÉE | \$100

includes choice of two hors d'oeuvres, rosemary potatoes, seasonal vegetables, bread and butter, coffee and tea, outside dessert service

SALAD

Local Field Geens

white balsamic vinaigrette (gf, df, v)

CHOICE OF ONE ENTRÉE

Roasted Mad Hatcher Chicken

pan jus (gf)

Herb Crusted Pork Loin

mushroom demi-glace (gf)

Oven Roasted Cauliflower "Steak"

tomato chutney (gf, v)

FAMILY STYLE TWO ENTRÉE | \$115

includes choice of three hors d'oeuvres, rosemary potatoes, seasonal vegetables, bread and butter, coffee and tea, outside dessert service

CHOICE OF TWO SALADS

Local Field Geens

white balsamic vinaigrette, crumbled chevre (gf)

Caesar

shaved Reggiano Parmesan

Caprese

tomatoes, fresh mozzarella, basil, balsamic drizzle, extra virgin olive oil (gf)

Heirloom Tomato Salad

shallots, fresh parsley, tarragon vinaigrette (gf, v)

Haricot Verts

shaved garlic extra virgin olive oil (gf, v)

CHOICE OF TWO ENTRÉES

Roasted Mad Hatcher Chicken

pan jus (gf)

Herb Crusted Pork Loin

mushroom demi-glace (gf)

Grilled Wild Salmon

Local Goods pear-ginger burre blanc (gf)

New York Strip Loin

black truffle butter (gf)

Oven Roasted Cauliflower "Steak"

tomato chutney (gf, v)

PLATED DINNER | \$90

Groups of 14 and under only

Includes bread and butter, coffee and tea. Please inquire for seasonal selections.

RECEPTION - HEAVY HORS D'OEUVRES | \$85

Choose one

Choice of six hors d'oeuvres options

Cheese board with four hors d'oeuvres options

DESSERT

Ice Cream Service | \$5

Lavender and Blackberry Shortcake | \$15

blackberry compote, whipped cream

Flourless Chocolate Cake | \$15

just whip, saffron poached baby pear (gf)



df = dairy-free | gf = gluten-free | v=vegan

Venue rental fees not included. All event charges are subject to a 22% taxable service charge and applicable sales tax.

HORS D'OEUVRES SELECTIONS

DISPLAYED HORS D'OEUVRES

Smoked Salmon Crostini *(df)*

Prosciutto Wrapped Shrimp
italian salsa rosa (df)

Chilled Wild Prawns
blackberry cocktail sauce (df, gf)

Raw Local Oysters
*champagne mignonette, lemon, blackberry
cocktail sauce (df, gf)*

Lamb Crostini
herbs, goat cheese, balsamic drizzle

Mole Chicken Skewer



Roasted Mushroom Crostini
parmesan, truffle oil

Roasted Beet Crostini
rye toast, herb goat cheese, balsamic drizzle

Roasted Tomato Bruschetta *(df)*

Brie Crostini
apricot jam, balsamic glaze

*\$5 per guest for additional selections



ENHANCEMENTS

Cheese Board | \$15 per guest *(v)*
*with local and imported cheeses, Marcona almonds,
Girl Meets Dirt cutting preserves*

New Leaf Signature Dungeness Crab Cake | \$12 per guest
garlic aioli

df = dairy-free | gf = gluten-free | v=vegan

*Enhancements are available to add-on to Victorian Room and Water's Edge packages. Venue rental fees not included.
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BEVERAGE PACKAGES

priced per guest

CHAMPAGNE HOUR | \$10

One hour of service includes house bubbles and sparkling cider

ENHANCEMENTS

Welcome toast | \$5

Two New Leaf Batched Cocktails \$30
includes one hour of service

BAR PACKAGES

priced per guest, for four hours of service

HOUSE WINE & BEER | \$65

WINE

Sageland <i>Cabernet Sauvignon</i>	Free Reign <i>Pinot Grigio</i>
Love Noir <i>Pinot Noir</i>	Imagery <i>Chardonnay</i>

BEER *(seasonal selection)*

Island Hoppin Pilsner

NON-ALCOHOLIC

Assortment of non-alcoholic beverages

FULL BAR | \$90

Available in Victorian Room only

WINE

Sageland <i>Cabernet Sauvignon</i>	Free Reign <i>Pinot Grigio</i>
Love Noir <i>Pinot Noir</i>	Imagery <i>Chardonnay</i>

BEER *(seasonal selection)*

Island Hoppin Pilsner

SPIRITS

Concierge by American Distilling Company
Vodka, Gin, Tequila, Rum, Whisky

NON-ALCOHOLIC

Assortment of non-alcoholic beverages

PREMIUM FULL BAR | \$125

Available in Victorian Room only

WINE

Sageland <i>Cabernet Sauvignon</i>	Free Reign <i>Pinot Grigio</i>
Love Noir <i>Pinot Noir</i>	Imagery <i>Chardonnay</i>

BEER *(seasonal selection)*

Island Hoppin Pilsner

SPIRITS

Tito's Vodka	Bacardi Rum
Tanqueray Gin	Jim Beam
Hornitos Tequila	Copperworks Whisky

NON-ALCOHOLIC

Assortment of non-alcoholic beverages

GUESTS UNDER 21 | \$25



Beverages are subject to substitution based on availability. Venue rental fees not included. All event charges are subject to a 22% taxable service charge and applicable sales tax.

BAR PACKAGE ADDITIONS

Two New Leaf Specialty Drinks | \$10 per guest
choice of two spirits or zero proof

SPIRITS

Lavender Fields Forever

vodka, lavender sugar, lemon

Cascade Cooler

vodka, strawberry, lime, ginger beer

Rosemary's Party

gin, rosemary, lemon, bubbles

Pineapple Parade

tequila, chili pepper agave, pineapple, lime

Something Old Fashioned

bourbon, angostura bitters, demerara

Moonlight Over Moran

bourbon, walnut, sweet vermouth, cherry

**classic cocktails available by request*



ZERO-PROOF

Lane 12

pathfinder, elderflower syrup, soda water

Lane 13

lavender, lemon, soda water

Long Weekend

wilderton aperitivo, pear juice, lemon, soda

Young Dreamer

*wilderton bittersweet, sage, lime,
elderflower syrup*



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Image provided by Satya Curcio Photography

DETAILS

CAPACITY

We can accommodate wedding parties up to 80 guests.

FINAL GUEST COUNT

A final guest count is due 30 days prior to your arrival. Guest count may not be reduced past this point.

DEPOSITS

An initial 25% deposit will be due along with a signed agreement confirming your date. Additional deposits will be due as the event gets closer, with full payment due 30 days prior to arrival. Guest room charges are included in initial deposit calculations but will be removed from the final balance due once your guests have made their reservations and provided a deposit and form of payment.

GUEST ROOMS

Outlook Inn offers 32 guest rooms and suites between our Water's Edge Suites, Studio Suites, and Standard Guest Rooms. Pending availability, we can offer a block of up to ten (10) guestrooms to accompany your wedding booking. Guest room charges can be added to your master account or setup so that guests are responsible for their own guest room charges; however, you will be financially responsible for ensuring that 90% of guest rooms within your block are reserved.

HOURS

All events must conclude no later than 10 pm due to local noise ordinances. Event hours will be detailed within your agreement. Set-up access will be permitted as available, working around other scheduled events.

FOOD & BEVERAGE

Exclusive catering is provided by New Leaf Café. Outside cakes or desserts are permitted when provided by a licensed vendor.

VENDORS

Groups will be responsible for sourcing vendors to provide the following services as needed: photography, florals, music and sound equipment, cake, additional décor and rentals, including tents, officiant, and wedding planner. All vendors will need to provide proof of general liability insurance.

