



KIANA LODGE

Wedding Package

The rustic elegance of Kiana Lodge offers the perfect setting for the quintessential Northwest wedding. Situated on 1,000 feet of no-bank waterfront & six acres of beautifully manicured gardens, Kiana Lodge is surrounded by fragrant cedars, majestic firs & a stunning variety of plant life. Our shore offers both spectacular views & a deep-water dock, offering a tranquil setting to make your wedding the perfect occasion.

Located on Agate Passage, separating Bainbridge Island from the North Kitsap Peninsula, our historic waterfront lodge is a short drive from the Seattle/Bainbridge Island ferry, making it easily accessible.

We invite you to schedule a visit to experience the natural beauty of Kiana for yourself.

Amenities

FEATURES

- Award winning venue
- Exclusive use of property
- ADA restrooms & wheelchair access
- Private dressing rooms
- Day use of deep-water dock with proof of vessel insurance
- Eco-friendly
- Wood crackling fireplaces
- 1,000 feet of no-bank waterfront
- Lush manicured gardens
- Indoor & outdoor event spaces

PROFESSIONAL SERVICES

- Scheduled site tours
- Day-of set up by Kiana staff including all china, silverware, glassware, tables, chairs & linens
- Ample staff-assisted parking
- Clean-up provided by Kiana staff
- Referral list of vendors
- Comprehensive planning sessions
- Rehearsals - upon availability
- Customized dietary selections available
- Invitation to tasting at annual wedding showcase

Beverages

BAR SELECTION

Beer, Cider, Seltzers	\$6
Draft Beer	\$8
Wine by the Glass	\$7 - \$9
Champagne by the Glass	\$7
Wine by the Bottle	\$27 & up
Liquor	\$8 - \$12
Hosted Full Bar Estimate	\$34 per person
Hosted Beer & Wine Bar Estimate	\$28 per person
Wine Corkage Fee per Bottle	\$15

SPECIALTY BEVERAGES

Iced Tea	\$50
Winter Hot Mulled Cider (zero proof)	\$50
Lemonade	\$50
Infused Water (up to 2 ingredients)	\$50

Assorted non-alcoholic beverages will be available at the bar.
Ask about our full drink menu & special requests. Special orders are available.
Final bar invoice is based upon consumption.
22% service charge on all services + 9.2% sales tax.

Beverages

BEER BOTTLE & CAN - \$ 6

Athletic IPA (non-alcoholic)

Blackbutte Porter

Coors Light

Corona

Modelo Especial

Rainier

Stella Artois

Truly

Widmer Hefeweizen

2 Towns Ciderhouse

BEER DRAFT - \$ 8

Bodhizafa IPA

Georgetown Manny's Pale Ale

Silver City Ridgetop Red

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Beverages

LIQUOR

BOURBON - WHISKEY

Bulleit Rye	\$10
Crown Royal	\$10
Dickel	\$10
Four Roses	\$10
Jack Daniels	\$10
Jameson	\$10
Rittenhouse Rye	\$10
Angels Envy	\$12
Makers Mark	\$12

COGNAC - CORDIAL - LIQUEUR

Amaretto	\$8
Baileys	\$10
Kahlua	\$10
Chambord	\$12
Grand Marnier	\$12
Hennessy	\$12

GIN

Heritage	\$8
Bombay Sapphire	\$10
Sipsmith	\$10

RUM

Heritage	\$8
Captain Morgan	\$10
Bacardi Black	\$10
Bacardi Superior	\$10
Malibu	\$10
Kraken Black Spiced	\$12

SCOTCH

Dewars	\$10
Aberlour	\$12
Johnny Walker Black	\$12

TEQUILA

Luna Azul Silver	\$8
El Jimador Reposado	\$10
Grand Centenario Anejo	\$10
Patron Silver	

VODKA

Heritage	\$8
Titos	\$10
Grey Goose	\$12

MEZCAL

400 Conejos Joven Oaxaca	\$10
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Beverages

W I N E

	GLASS	BOTTLE
Brancott Sauvignon Blanc (New Zealand) The wine is pale straw in color with green highlights. Aromas of ripe gooseberry and bell pepper dominate with tropical melon and grapefruit notes apparent. This wine displays full fruit intensity. The ripe bell pepper and gooseberry flavors with hints of pungency sit well with the supporting tropical fruit flavors. A well-balanced wine showing the crisp, vivacious acidity associated with this style.	\$8	\$28
Browne Cabernet Sauvignon (Washington) Aromas of dark plum mixed with floral notes of violets lead to flavors of Vann cherry, black coffee and anise. This is a full-bodied cabernet sauvignon with big tannins that make your mouth water at every sip. Sweet alcohol and toasted oak finish this off with lingering flavors of bitter chocolate, mocha and cassis.	\$9	\$32
Browne Red Blend (Washington) Aromas of toasted almonds and cherry lead to flavors of mocha, black tea and sweet oak. Bright acidity pushes the fruit forward, leaving red cherry on the palate mixed with baking spice on the finish. This is an easy to approach red blend so will pair well with a variety of meats.	\$9	\$32
Erath Pinot Noir (Oregon) Bursting-with-berries aromas mingle with plum, fragrant violet and an alluring hint of caramel. A silky mouthful of Bing cherry and pomegranate are woven together with a persistence of smooth caramel. This crowd pleaser is ripe, round and infinitely approachable.	\$9	\$32

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Beverages

W I N E

	G L A S S	B O T T L E
Browne Chardonnay (Washington) Sweet toasted oak and viscous structure, this wine is silky smooth with enough acid to leave a clean and fruity finish. It opens up with aromas of ripe pear and yellow apple leading to flavors of apple and passion fruit. Pear flavors and slight butter notes on the finish. This wine will pair well with creamy dishes like pastas with alfredo sauce. It is also the perfect wine for white fish with some dill and butter, shellfish/fish stews like Bouillabaisse, seared scallops in butter and crab cakes.	\$9	\$32
Chateau Ste Michelle Riesling (Washington) A blend of Riesling from throughout Washington's Columbia Valley. The wine offers crisp apple and white peach aromas and flavors with subtle mineral notes. This is our go-to Riesling that is incredibly refreshing and flavorful and easy to match with a variety of foods.	\$8	\$28
Chloe Rose (California) Pinot Noir based blend that is light & elegant in style. This dry Rosé is ballet pink in color. Offering delicate notes of fresh strawberries, raspberries & watermelon on the nose & palate. The blend is crisp and well-balanced with bright acidity and a creamy mouthful.	\$8	\$28
Chloe Prosecco (Italy) Bursting with fresh fruit flavors and fine bubbles with notes of peach, green apple, citrus and floral. Opulent yet balanced, with elegant acidity, this refreshing bubbly offers a crisp finish with a hint of minerality, revealing the proximity to the mountains and calcareous soils where the grapes are grown.	\$9	\$32

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Beverages

WINE

	GLASS	BOTTLE
Aria Brut Sparkling NV (Spain)	\$7	\$27
A dry, lively refreshment appropriate for any occasion. Its flavor is dominated by fresh pineapple, almonds, honey and straw, with hints of pears and fresh bread.		

HOUSE WINE

	GLASS	BOTTLE
Sagelands Pinot Gris (Washington)	\$7	\$27
Columbia Valley. Opens with aromas of bright pear and ripe apricot that lead into fresh flavors of green apples and lemon on the palate. This fruit-forward wine ends with lingering full flavors on the palate during its long finish.		
Sagelands Riverbed Red (Washington)	\$7	\$27
Aromas of black cherry are followed by tempting hints of mocha and subtle notes of cedar. Blended varietals harmonize into one single satin-like wine of dark fruit flavors with dry cocoa and a touch of baking spice.		

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Appetizers

BUTLER PASSED

Price per dozen: \$32.00

Beef Hibachi Rolls DF	Coconut Prawns <i>with sweet chili sauce</i>
Chicken Satay <i>with teriyaki OR peanut sauce</i>	Olive Tapenade & Goat Cheese <i>on crostini</i>
Sausage Stuffed Mushrooms DF/GF	Puget Sound Geoduck Fritters <i>with aioli</i>
Shanghai Pork Belly Bite DF	Smoked Salmon <i>on cucumber GF OR naan</i>
Bacon Wrapped Scallops DF/GF	Vietnamese Shrimp Spring Rolls DF/GF
Crab Stuffed Mushrooms GF	Vietnamese Veggie Spring Rolls GF/V
Petite Salmon Crab Cakes <i>with aioli</i>	Caprese Skewers <i>with balsamic glaze GF</i>
Bacon Wrapped Dates <i>filled with goat cheese GF</i>	Caramelized Onion Feta <i>in puff pastry</i>
Vegetable Tempura <i>with ponzu DF</i>	Herbed Goat Cheese Bruschetta <i>with hot honey</i>
Traditional Lumpia <i>with sweet chili sauce DF</i>	Tomato Basil Bruschetta <i>on sweet potato GF/V OR</i>
BLT Bite <i>with aioli</i>	<i>crostini</i>
Antipasto Skewers GF	Agate Pearl Oysters <i>on the half shell DF/GF</i>
Fried Chicken and Waffle <i>with hot honey</i>	Buffalo Cauliflower Bites <i>GF/V</i>

Dairy Free - DF; Gluten Free - GF; Vegan - V

22% service charge on all services + 9.2% sales tax.
All prices are subject to change.

Appetizers

STATIONED

Serves 50 - 75 guests

Warm Spinach Artichoke Dip	\$175
<i>accompanied with crackers & crostini</i>	
Shrimp Ceviche OR Geoduck Ceviche	\$175
<i>accompanied with homemade tortilla chips DF</i>	
Northwest Smoked Salmon	\$225
<i>accompanied with whipped cream cheese, capers & naan</i>	
Seasonal Baked Brie En Croute	\$225
<i>accompanied with red grapes & crackers</i>	
House Made Sushi - estimate 10 roll variety	\$250
<i>assortment of sushi with wasabi, soy sauce & ginger</i>	
Northwest Oysters on the half shell	Starting at \$36 - \$60 per dozen
<i>assortment of shucked oysters including local Agate</i>	
<i>Pearls with cocktail sauce, Tabasco, mignonette & lemon</i>	
DF/GF	

Dairy Free - DF; Gluten Free - GF; Vegan - V

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Appetizers

PRICED PER PERSON

Fresh Vegetable Crudites	\$6
<i>served with caramelized onion dip & chipotle ranch</i>	
Array of Fresh Seasonal Fruit	\$8
The Mediterranean	\$9 (minimum of 50)
<i>mini pita bread, baba ganoush, crudites, tapenades, hummus, roasted peppers</i>	
Charcuterie	\$16 (minimum of 50)
<i>cured meats, artisan cheeses, marinated vegetables, Italian olives, assorted crackers & breadsticks</i>	
Northwest Seafood Bar	Market Price (minimum of 50)
<i>Dungeness crab, Agate Pearl Oysters on the half shell, shrimp, Puget Sound geoduck ceviche with cocktail sauce, Tabasco, mignonette & lemon</i>	

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Dining

BUFFET \$45 PER PERSON | PLATED \$50 PER PERSON

All dinners served with artisan breads, coffee & tea

ENTREE OPTIONS

Pick two

Kiana Signature Salmon *with rosemary* DF/GF

Grilled Flank Steak *with chimichurri* DF

New York Strip Roast *with creamy gorgonzola* GF

Chicken Marsala

Marry Me Chicken

Chef Carved Prime Rib *with creamy horseradish & au jus*

Piccata Pan Seared Red Snapper

Spicy Apricot Glazed Chicken DF/GF

Pork Osso Buco DF

SIDE OPTIONS

Buffet - choice of four sides

Plated - choice of three sides

Seasonal Artisan Greens Salad

Traditional Caesar Salad

Tossed Caprese Salad GF

Roasted Seasonal Vegetable GF/V

Homestyle Macaroni & Cheese

Creamy Mushroom Cavatappi

Rosemary Roasted Red Potatoes GF/V

Homestyle Scalloped Potatoes

Garlic Whipped Potatoes GF

Roasted Fingerling Potatoes GF/V

Kiana Ancient Grains GF/V

Pesto Penne *with cherry tomatoes & parmesan*

Dairy Free - DF; Gluten Free - GF; Vegan - V

Dietary accommodations & children options available.

22% service charge on all services + 9.2% sales tax.

All prices are subject to change.

14976 SANDY HOOK RD. NE | POULSBO, WA 98370

866.738.4307 | 360.598.4311 | KIANALODGE.COM

Dining

SPECIAL DIETARY ACCOMMODATIONS

ENTREE OPTIONS

Kiana Vegan Lasagna V

Chef's Zesty Tofu Stirfry GF/V

Stuffed Bell Pepper GF/V

Blend of Kiana Ancient Grains *with hearty vegetables* GF/V

Stuffed Portobella *with quinoa* GF/V

Stuffed Zucchini Boat GF/V

Pesto Penne with cherry tomatoes & parmesan VG

Creamy Mushroom Cavatappi VG

Eggplant Parmesan GF/VG

Baked Polenta stuffed with mushrooms, greens & cheese GF/VG

Pasta Primavera VG

Dairy Free - DF; Gluten Free - GF; Vegan - V; Vegetarian - VG

Dietary accommodations & children options available.

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All prices are subject to change.

Dining

CHEF'S ADD-ONS

Prices quoted at time of request

Traditional Pig Roast DF/GF

Hazelnut Crusted Halibut

Dungeness Steak Oscar GF

Lobster Tail 4oz OR 6oz GF

LATE NIGHT SNACKS

Prices quoted at time of request

Grilled Cheese & Tots

Cheese Quesadilla & Homemade Tortilla Chips

with pico, guacamole & sour cream

Garlic Parmesan Fries *with chipotle ranch*

Chicken Tenders *with ketchup & chipotle ranch*

Wagyu Beef Sliders

Pulled Pork Sliders

Dairy Free - DF; Gluten Free - GF; Vegan - V

22% service charge on all services + 9.2% sales tax.

All prices are subject to change.

Rates

LODGE RENTAL | NON-REFUNDABLE DEPOSIT

May through October

DAY	TIME FRAME	MIN GUESTS	RENTAL FEE
Mon - Thurs	2PM - 10PM	40 adults	\$4,000
Friday	12 hours	75 adults	\$6,000
Saturday	12 hours	125 adults	\$8,000
Sunday	12 hours	75 adults	\$5,000

November through April

DAY	TIME FRAME	MIN GUESTS	RENTAL FEE
Mon - Thurs	2PM - 10PM	40 adults	\$2,000
Friday	2PM - 10PM	40 adults	\$4,000
Saturday	2PM - 10PM	75 adults	\$5,000
Sunday	2PM - 10PM	40 adults	\$3,000

Please inquire with our Sales Team for booking holidays, add'l hours & rates
Lodge rental includes use of Garden Atrium, Main Lodge, grounds, deep-water dock, all china,
silverware, tables, chairs for ceremony & dining

All services are subject to a 22% service charge.
Kiana Lodge rental is subject to 11.2% tribal occupancy tax.
All other charges are subject to 9.2% sales tax.
All prices are subject to change.

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Rates

REQUIRED CHARGES

- Pre-planning & day-of Event Supervisor \$500
- State certified bartender \$300
- Linens starting at \$8 per person

OPTIONAL EXTRAS

- Votive Candles \$1 each
- Indoor Fire \$100
- Outdoor Fire \$100

POLICIES

- In-house catering only (exception: cake & specialty desserts)
- Food & beverage minimum (per person)
\$80 Fri - Sun | \$60 Mon - Thurs
- Final guest count is due 14 business days prior to event
- Prepayment of all charges are due 10 business days prior to event
- Payment options include: Visa, Master Card, Discover, Amex,
cash OR check with valid credit card for backup

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