

KIANA LODGE®

*Wedding Package*



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14976 Sandy Hook Rd NE Poulsbo, WA 98370  
360.598.4311 or 866.738.4307

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# ABOUT *Kiana Lodge*

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

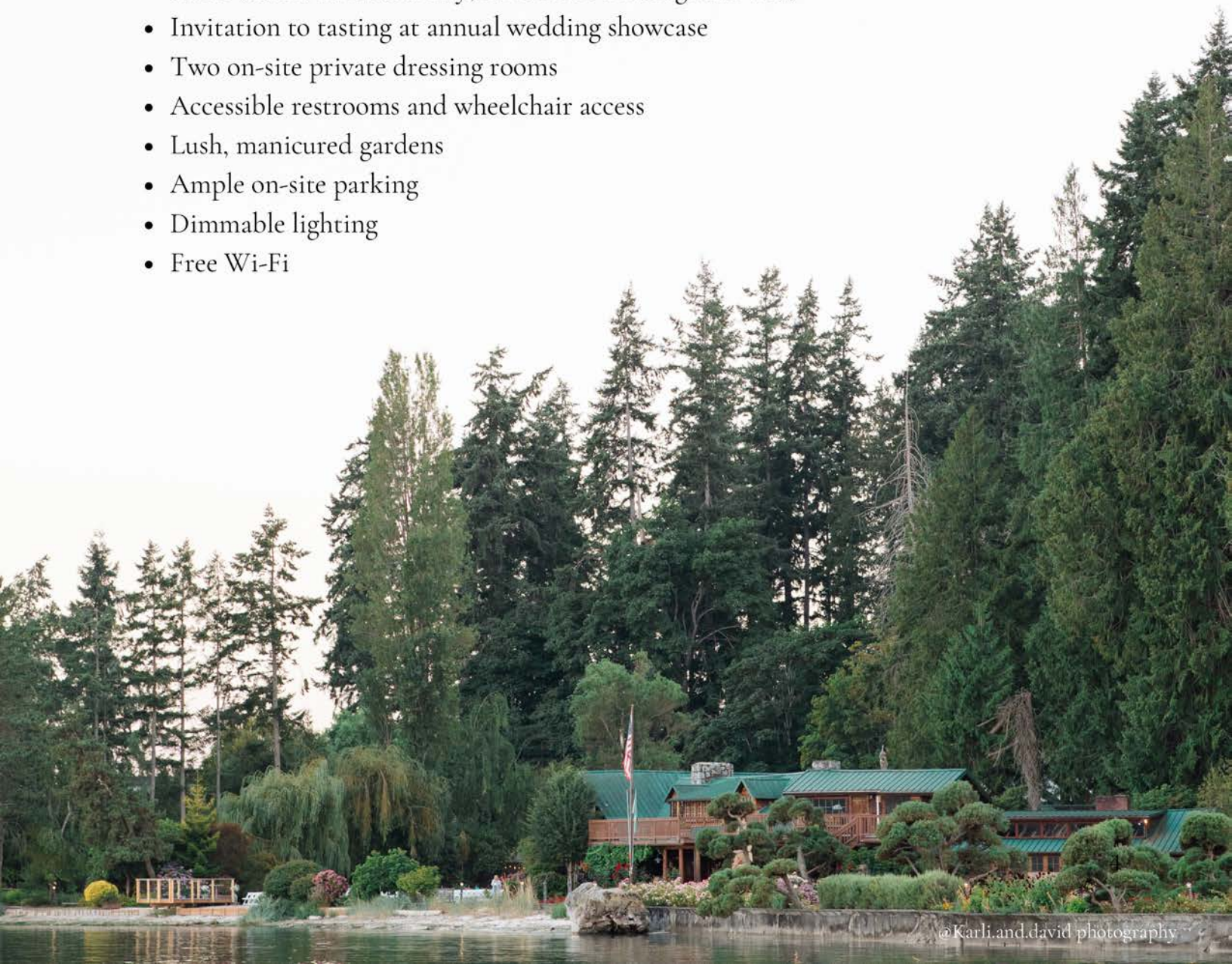
Located on Agate Passage, which separates Bainbridge Island from the North Kitsap Peninsula, our historic waterfront lodge is a short drive from the Seattle/Bainbridge Island ferry. This makes it easily accessible, yet serene and secluded.

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



# WHAT'S *Included*

- Exclusive use of our waterfront property
- Option of Indoor or Outdoor ceremony (weather dependent)
- Option of Indoor or Outdoor social hour (weather dependent)
- Indoor reception space for up to 350 guests
- Tables and white folding chairs for up to 350 guests (includes set-up and tear-down)
- Kiana standard flatware, stemware and china for up to 350 guests
- Day use of deep-water dock with proof of adequate liability insurance
- Unlimited on-site visits prior to your special day (based on availability)
- One-hour wedding rehearsal to be booked no sooner than 30 days prior to your event (based on availability; no food or beverage allowed)
- Invitation to tasting at annual wedding showcase
- Two on-site private dressing rooms
- Accessible restrooms and wheelchair access
- Lush, manicured gardens
- Ample on-site parking
- Dimmable lighting
- Free Wi-Fi



# YOUR Investment

2026	MON - THURS	FRIDAY	SATURDAY	SUNDAY
MAY - SEPTEMBER				
RENTAL TIME	2PM - 10PM	10AM - 10PM OR 11AM - 11PM	10AM - 10PM OR 11AM - 11PM	10AM - 10PM OR 11AM - 11PM
RENTAL	\$5,000	\$8,000	\$10,000	\$6,000
OCTOBER - APRIL				
RENTAL TIME	2PM - 10PM	2PM - 10PM	10AM - 10PM OR 11AM - 11PM	2PM - 10PM
RENTAL	\$4,000	\$6,000	\$8,000	\$5,000

\*Holiday pricing applies for Memorial Day, Fourth of July, Labor Day, New Year's Eve and New Year's Day. Please inquire for holiday pricing.

**Please note:** Event must end at least one hour before your contracted end time to allow for cleanup and load out. All vendors and guests must be off property by the end of the rental period.

ADULT GUEST MINIMUMS	MON - THURS	FRIDAY/SUNDAY	SATURDAY
May - September	40	75	125
October - April	40	50	100

Adult guest minimums include guests 12 years and older.

Rental pricing is subject to Suquamish tribal occupancy tax.  
All prices are subject to change.

# REQUIRED *Charges*

- A non-refundable reservation fee is required to reserve your date. This will cover the full amount of the facility fee for the date chosen.
- A \$500 security deposit is required and is refundable if there are no overages or damages.
- A \$600 fee is required for a Kiana Lodge Event Manager for pre-planning and day-of coordination.
- All linens are to be rented through Kiana Lodge starting at a rate of \$10 per person.
- Kiana Lodge bar set-up fee is \$150 per bar.
- Kiana Lodge bartender fee is \$150 per bartender (one per 75 guests).
- Food & beverage minimum is \$100 per adult guest (age 12+).



# RENTAL *Items*



TABLE & SEATING	
60" Round Tables	Included with rental
8' Rectangular Tables	Included with rental
6' Rectangular Tables - limited quantity	Included with rental
32" Round Cocktail Tables - 8 available	Included with rental
Standard White Folding Chairs - up to 350 available	Included with rental
Highchairs - 8 available	Included with rental
Vineyard Cross-Back Chairs - 200 available	\$12.00 per chair
DECOR & SPECIALTY ITEMS	
Floor-Length Wrought Iron Easels - 3 available	Included with rental
Acrylic Table Numbers - 30 available	\$50.00
Copper Napkin Rings - 150 available	\$3.00 each
Green Water Goblets - 250 available	\$2.00 each
Votive Candles - limited quantities	\$2.00 each
Outdoor Fire (weather permitting)	\$100.00

22% service charge on all services + Suquamish tribal sales tax.  
All prices and menu items are subject to change.

# Catering MENU



@Breannaandkevinphotography

22% service charge on all services + Suquamish tribal sales tax.  
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# Appetizers

## BUTLER PASSED

Price per dozen: \$34.00

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

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

22% service charge on all services + Suquamish tribal sales tax.

All prices and menu items are subject to change.

# STATIONED

SERVES 50 - 75 GUESTS

<b>Seasonal Baked Brie en Croûte V</b> <i>accompanied with seasonal fruit &amp; crackers</i>	\$125.00 for one or \$225.00 for two
<b>Warm Spinach Artichoke Dip V</b> <i>accompanied with crackers &amp; crostini</i>	\$175
<b>Shrimp Ceviche OR Geoduck Ceviche DF/GF</b> <i>accompanied with homemade tortilla chips</i>	\$175
<b>Whole Northwest Smoked Salmon</b> <i>accompanied with whipped cream cheese, capers &amp; naan</i>	\$225
<b>House Made Sushi - variety of 10 rolls DF/GF</b> <i>assortment of sushi with wasabi, soy sauce &amp; ginger please inquire for vegan options</i>	\$250
<b>Grazing Table</b> <i>Includes Seasonal Baked Brie en Croûte, Charcuterie, Fresh Vegetable Crudité &amp; Array of Fresh Sliced Seasonal Fruit</i>	\$1500.00 for 6' table (serves 50) \$2200.00 for 8' table (serves 75)

## PRICED PER DOZEN

<b>Northwest Oysters on the half shell DF/GF</b> <i>assortment of shucked oysters including local Agate Pearls with cocktail sauce, Tabasco, mignonette &amp; lemon</i>	Market Price
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Dairy Free - DF; Gluten Free - GF; Vegan - VG; Vegetarian - V

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All prices and menu items are subject to change.

# S T A T I O N E D

Per Person Minimum 50 Guests

<b>Fresh Vegetable Crudité V</b>	\$8
<i>served with caramelized onion dip &amp; chipotle ranch</i>	
<b>Array of Fresh Seasonal Fruit VG</b>	\$10
<b>The Mediterranean VG</b>	\$14
<i>mini pita bread, baba ghanoush, crudité, tapenades, hummus, roasted peppers</i>	
<b>Charcuterie</b>	\$18
<i>cured meats, artisan cheeses, marinated vegetables, Italian olives, assorted crackers &amp; breadsticks</i>	
<b>Northwest Seafood Bar DF/GF</b>	Market Price
<i>Dungeness crab, Agate Pearl Oysters on the half shell, shrimp, Puget Sound geoduck ceviche with cocktail sauce, Tabasco, mignonette &amp; lemon</i>	

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

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All prices and menu items are subject to change.

# Dining

## BUFFET DINNER \$50 PER PERSON

All dinners served with Artisan bread, coffee & tea

### SELECT ONE SALAD

#### Classic Caesar Salad V

*Seasoned croutons & fresh shaved parmesan cheese*

#### Kiana Artisan Blend V

*Seasonal fruit, crumbled goat cheese, candied walnuts & balsamic dressing*

### SELECT TWO ENTRÉES

Kiana Signature Salmon *with rosemary* DF/GF

New York Strip Roast *finished with sauce of choice* GF

Grilled Flank Steak *with chimichurri* DF

\*Prime Rib Roast *with au jus & creamy horseradish* DF

Herb Crusted Pork Loin *with cider butter sauce*

\*Hazelnut Crusted Halibut DF

Apricot Glazed Chicken DF/GF

\*Traditional Pig Roast DF/GF

Marry Me Chicken

\*Upgrade for additional charge per person

### SELECT TWO SIDES

Kiana Ancient Grains GF/VG

Roasted Garlic Whipped Potatoes GF/V

Rice Pilaf V

Seasoned Fingerling Potatoes GF/VG

Saffron Rice GF/VG

Rosemary Roasted Red Potatoes GF/VG

Homestyle Scalloped Potatoes V

Homestyle Macaroni & Cheese V

### SELECT ONE VEGETABLE

Roasted Asparagus *with parmesan* GF/V

Roasted Seasonal Blend GF/VG

Garlic Roasted Green Beans GF/VG

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

Dietary accommodations & children's options available.  
22% service charge on all services + Suquamish tribal sales tax.  
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# PLATED DINNER

All dinners served with Artisan bread, coffee & tea

## FIRST COURSE OPTIONS

SELECT ONE

### Classic Caesar Salad V

*Seasoned croutons & fresh shaved parmesan cheese*

### Baby Spinach & Strawberry Salad V

*Crumbled feta cheese, sweet onion, bacon & raspberry vinaigrette*

### Kiana Artisan Blend V

*Seasonal fruit, crumbled goat cheese, candied walnuts & balsamic dressing*

### Insalata Caprese V

*Heirloom tomato, fresh bufala mozzarella, fresh basil, balsamic glaze & pesto drizzle*

## MAIN COURSE OPTIONS

SELECT TWO ENTRÉES

\$55

Kiana Signature Salmon *with rosemary* DF/GF

Prosciutto-Wrapped Chicken *with smoked gouda* GF

Honey Chicken Dijon DF

\$65

Herb Roasted Tri Tip *with mushroom demi glaze*

Hazelnut Crusted Halibut

Prime Rib Roast *with au jus & creamy horseradish* DF

\$75

Grilled Ribeye *with herb garlic butter* GF

### Market Price

Filet Mignon *with béarnaise sauce* GF

Pan Seared Sea Bass *with lemon caper sauce*

Buttery Maine Lobster Tail GF

SELECT ONE SIDE PER ENTRÉE

Saffron Rice GF/VG

Kiana Ancient Grains GF/VG

Jasmine Rice GF/VG

Rice Pilaf V

Roasted Garlic Whipped Potatoes GF/V

Seasoned Fingerling Potatoes GF/VG

Rosemary Roasted Red Potatoes GF/VG

Cedar Ridge Smashed Potatoes GF/VG

SELECT ONE VEGETABLE

Roasted Asparagus *with parmesan* GF/V

Broccoli & Toproot Carrot GF/VG

Garlic Roasted Green Beans GF/VG

Fried Brussel Sprouts *with bacon bourbon glaze* GF

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

Dietary accommodations & children's options available.

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# Specialty Options

## DIETARY ACCOMMODATIONS

Select One Entrée  
Cabbage Steak GF/VG  
Zesty Tofu Sauté GF/VG  
Stuffed Bell Pepper GF/VG  
Stuffed Portobella *with quinoa* GF/VG  
Pasta Primavera V or VG  
Eggplant Parmesan V  
Creamy Mushroom Cavatappi V  
Pesto Penne *with cherry tomatoes & parmesan* V

## LATE NIGHT SNACKS

\$14.00 per person (minimum 50)

Grilled Cheese & Tots V  
Mini Corn Dogs & Tots  
Wagyu Beef Sliders & Garlic Parmesan Fries *with chipotle ranch*  
Pulled Pork Sliders & Garlic Parmesan Fries *with chipotle ranch*  
Chicken Tenders & Garlic Parmesan Fries *with chipotle ranch*  
Cheese Quesadilla & Homemade Tortilla Chips *with pico, guacamole & sour cream*  
Inquire for additional options

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

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# Beverages

## BAR SELECTION

Beer, Cider, Seltzers	\$6
Draft Beer	\$8
Wine by the Glass	\$9 - \$13
Champagne by the Glass	\$10
Wine by the Bottle	\$30 & up
Liquor	\$9 - \$13
Hosted Full Bar Estimate	\$45 per person
Hosted Beer & Wine Bar Estimate	\$35 per person
Wine Corkage Fee	\$25 per bottle

## SPECIALTY BEVERAGES

Iced Tea	\$50
Lemonade	\$50
Infused Water (up to 2 ingredients)	\$50

Assorted non-alcoholic beverages will be available at the bar for purchase.  
22% service charge on all services + Suquamish tribal sales tax.  
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# Beverages

## BOTTLE & CAN - \$6

Athletic IPA (non-alcoholic)

Black Butte Porter

Coors Light

Corona

Modelo Especial

Rainier

Topo Chico Seltzer

Stella Artois

Widmer Hefeweizen

2 Towns Ciderhouse

## DRAFT - \$8

Bodhizafa IPA

Georgetown Manny's Pale Ale

Silver City Ridgetop Red

Assorted non-alcoholic beverages will be available at the bar for purchase.

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# Liquor

## BOURBON - WHISKEY

Jim Beam	\$11
Crown Royal	\$11
Dickel	\$11
Four Roses	\$11
Jack Daniels	\$11
Jameson	\$11
Rittenhouse Rye	\$11
Angels Envy	\$13
Buffalo Trace	\$13
Makers Mark	\$13
Pendleton	\$13

## COGNAC - CORDIAL - LIQUEUR

Amaretto	\$11
Aperol	\$11
Baileys	\$11
Campari	\$11
Kahlua	\$11
Lemoncello	\$11
Chambord	\$13
Grand Marnier	\$13
Hennessy	\$13

## GIN

Bombay Sapphire	\$11
Sipsmith	\$11
Tanqueray	\$13
Empress	\$13

## RUM

Heritage	\$9
Malibu	\$11
Captain Morgan	\$11
Bacardi Black	\$11
Bacardi Superior	\$11

## SCOTCH

Dewars	\$11
Aberlour	\$13
Johnny Walker Black	\$13

## MEZCAL

400 Conejos Joven Oaxaca	\$11
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## VODKA

Sound	\$9
Titos	\$11
Kettle One	\$11
Grey Goose	\$13

## TEQUILA

Luna Azul Silver	\$9
El Jimador Reposado	\$11
Grand Centenario Anejo	\$11
Don Julio	\$13

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# Wines

## REDS

	GLASS	BOTTLE
<b>Browne Cabernet Sauvignon (Washington)</b>	\$13	\$48
Aromas of dark plum mixed with floral notes of violets lead to flavors of Van 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.		
<b>Browne Red Blend (Washington)</b>	\$12	\$44
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.		
<b>Erath Pinot Noir (Oregon)</b>	\$13	\$48
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.		

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# W H I T E S

	GLASS	BOTTLE
<b>Brancott Sauvignon Blanc (New Zealand)</b> 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.	\$10	\$38
<b>Browne Chardonnay (Washington)</b> 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.	\$13	\$48
<b>Chateau Ste. Michelle Dry Riesling (Washington)</b> Dry, refreshing style of Riesling with beautiful fruit flavors, crisp acidity and an elegant finish. It offers inviting sweet citrus aromas and flavors.	\$10	\$38
<b>Chloe Rosé (California)</b> 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.	\$10	\$38

Assorted non-alcoholic beverages will be available at the bar for purchase.

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## SPARKLING WINE

	GLASS	BOTTLE
<p><b>Aria Brut Sparkling NV (Spain)</b>            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.</p>	\$10	\$38
<p><b>Fre Non-Alcoholic Sparkling Brut</b>            The cascading bubbles and delicate effervescence of our alcohol-removed sparkling wine elevates any occasion. A fragrant bouquet of green apple and ripe pear is balanced by a crisp palate of apple and strawberry. This bubbly is beautifully balanced with a dry, refreshing finish.</p>	\$10	\$38
<p><b>Chloe Prosecco (Italy)</b>            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.</p>	\$11	\$42

## HOUSE WINE

	GLASS	BOTTLE
<p><b>Sagelands Pinot Gris (Washington)</b>            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.</p>	\$9	\$30
<p><b>Sagelands Merlot (Washington)</b>            Columbia Valley. Opens with fruit-forward aromas of layered blackberry and black currant leading into rich flavors of vanilla and sweet cherry. The finish is balanced with notes of vanilla oak, ending with silky round tannins.</p>	\$9	\$30

Assorted non-alcoholic beverages will be available at the bar for purchase.

22% service charge on all services + Suquamish tribal sales tax.

All prices and menu items subject to change.

# AFTER DINNER

## P O R T

### **Whidbey Island Port (Washington)**

\$9

The Whidbey Island Port is a deep, ripe blackberry color, has the aromas of cherry, chocolate dessert, this wine pairs well with an assortment of aged cheeses, nuts and dried fruits.

This is made by M.W. Whidbey, a subsidiary brand of Chateau Ste. Michelle, located in the Horse Heaven Hills near Paterson, Washington.

Assorted non-alcoholic beverages will be available at the bar for purchase.

22% service charge on all services + Suquamish tribal sales tax.

All prices and menu items subject to change.

# FREQUENTLY ASKED

# Questions



## DO I NEED TO HIRE A DAY-OF PLANNER/COORDINATOR?

You will be assigned a Kiana Lodge Event Manager who will provide the following services:

- Prior to wedding:
  - Comprehensive planning sessions which include but are not limited to:
    - Creating a detailed day-of timeline
    - Planning your menu
    - Creating a floor plan that best suits your vision
  - Lead on-site rehearsal
- Day-of:
  - Give direction for vendor set-up
  - Assist in the set-up of wedding decor\*
  - Ensure timeline is followed

\*Your Kiana Event Manager will help with simple set-up of wedding decor. If you are looking to include major design elements, this is when you will want to consult an outside planner/day-of coordinator.

## WHO DOES THE SET-UP AND TEAR-DOWN OF KIANA ITEMS?

Kiana Lodge staff will set-up and tear-down all Kiana rented items. Any rental items not provided by Kiana will need to be arranged with your assigned Event Manager. Your assigned Kiana Lodge Event Manager will also assist in the simple set-up of wedding decor.

## IS THERE A BACK-UP FOR INCLEMENT WEATHER?

Yes, Kiana Lodge has the option of indoor or outdoor ceremonies. Your assigned Kiana Lodge Event Manager will work with you to determine the best plan for your wedding.

## IS OUTSIDE FOOD PERMITTED?

Kiana Lodge provides in-house catering for all food aside from desserts. You may provide the dessert of your choice. Please note: Kiana Lodge is not a gluten-free, nut-free, or kosher venue. Please inquire with your assigned Event Manager for dietary accommodations.

## CAN I BRING MY OWN ALCOHOL?

Kiana Lodge holds a liquor license to sell and serve alcohol on property. There is no outside alcohol permitted with the exception of wine with a pre-paid corkage fee.

## IS THERE ON-SITE PARKING?

Yes, although Kiana Lodge does not allow overnight parking.

## DOES KIANA LODGE HAVE OVERNIGHT ACCOMMODATIONS?

Kiana Lodge does not have overnight accommodations. Please see our preferred vendor list for options nearby.

## WHEN IS FINAL GUEST COUNT DUE?

Final guest count is due to our office 14 days prior to your wedding day.

Please be sure to have the following:

- Final count for adult, children and vendor meals
- Plated meal breakdown (if applicable)
- Table count update (if applicable)

## WHEN IS PRE-PAYMENT DUE?

Payment of all estimated charges is due to our office 10 days prior to your wedding. Please note we accept: Visa, Master Card, Discover, Amex, Money Order OR Cashier's Check.

# PARTNERS & PREFERRED

## *Vendors*



Kiana has worked with a number of amazing vendors over the years. The vendors listed are highly recommended. You are welcome to hire any vendors you would like for your special day aside from DJ's. Kiana Lodge requires all DJ's to be selected from the list.

#### PARTNERS DJ'S

[Levi Harshman](#)

[Integral DJs](#)

[Jeff Onorato](#)

[Braden Landon](#)

[James Woods](#)

[DJ Gumbeaux](#)

[Chris Graves](#)

#### OFFICIANTS

[Annemarie Juhlian](#)

[Cherise Klosner](#)

[Dayna J. Reid](#)

[Jason Groenick](#)

[Jim Beidle](#)

#### DESSERTS

[Bella Bella Cupcakes](#)

[A Little Wicked Cakery](#)

[Blackbird Bakery](#)

[Cake Studio](#)

[Sluy's Bakery \(Donuts\)](#)

[Sweet Life Cakery](#)

[Sweet & Savories](#)

[Joice's Little Bakery \(Cookies\)](#)

[Hazama Shave Ice](#)

#### LIVE MUSIC

[Julian Catford - Guitarist](#)

[Michael Benson Band](#)

[Seattle String Quartet](#)

[Uncommon Wedding Music](#)

#### PHOTOGRAPHY

[Cassie Johnson Photography](#)

[Breanna + Kevin](#)

[Jenny GG Photography](#)

[Paul Dudley Photography](#)

[Summer Foerch Photography](#)

[Ciccarelli Photography](#)

[Something Minted](#)

[Tonie Christine](#)

[Rebecca Jane Photography](#)

[Emett Joseph Photography](#)

[Hannah Faye Photography](#)

#### BEAUTY

[Pacific Brides \(Hair/Makeup\)](#)

[Sarah Ren \(Hair/Make Up\)](#)

[Shelby \(Makeup Artist\)](#)

[Sugar & Shears Seattle \(Hair/Makeup\)](#)

[Frontier Dermatology](#)

#### FLORISTS

[Garden Party - TJ Montague](#)

[Melanie Benson Floral](#)

#### VIDEOGRAPHY

[Pixel Dust Weddings](#)

[Captive Films](#)

[Mountain & Maker Films](#)

#### PHOTOBOOTHS

[Levi Harshman](#)

[PS Photo Booth Kitsap](#)

[Shutter Bus Co.](#)

[Bainbridge Event Rentals](#)

#### RENTAL ITEMS

[Olympic Farm Style Events](#)

[Seattle Farm Tables](#)

[Bainbridge Event Rentals](#)

#### MISC

[Tamara Hergert \(Artist/Muralist\)](#)

[Levi Harshman \(Audio Guestbook\)](#)

[Grand Mason Goods \(Signage\)](#)

[To Wag and To Hold \(Pet Services\)](#)

[Fortitude Coffee Cart](#)

#### ACCOMMODATIONS

[Squamish Clearwater Casino & Resort](#)

[Hotel Scandi](#)

[Fairfield Inn & Suites Poulsbo](#)

[Marshall Suites Bainbridge](#)

[Guest House Inn & Suites Poulsbo](#)

[The Eagle Harbor Inn](#)

[The Inn at Pleasant Beach](#)

[Poulsbo Inn](#)

#### TRANSPORTATION

[LRP \(20% discount for Kiana clients\)](#)

[Kitsap Airporter](#)

[Butler Seattle](#)

[Rocket Transportation](#)

[Semper Fi Chauffer](#)

[Viking Cab](#)

[Premier Coaches NW](#)

# Thank You

We are honored that you are considering Kiana Lodge  
for your wedding day.

We are passionate about creating beautiful and memorable events.  
From the smallest detail to your grand departure, we are here to  
ensure your wedding day is seamless.

We look forward to assisting you in creating the  
first day of forever memories with the love of your life.

*Warm Regards,*

*The Kiana Lodge Team*

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A Moment in Time, A Memory for Eternity

14976 Sandy Hook Rd NE Poulsbo, WA 98370  
360.598.4311 or 866.738.4307