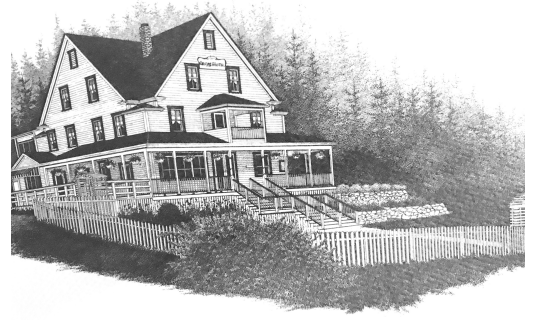


ORCAS HOTEL

Events and Weddings 2021



The Orcas Hotel is the ideal island venue for your special event! With eleven historic guest rooms and a selection of private dining areas, the hotel can comfortably accommodate 25 overnight guests and 50 dining guests.

We realize that no two events are alike and that yours deserves to be unique. The information outlined here is simply to give you an idea of costs and layouts. Once you are ready to book, our team is here to help you take care of the details.

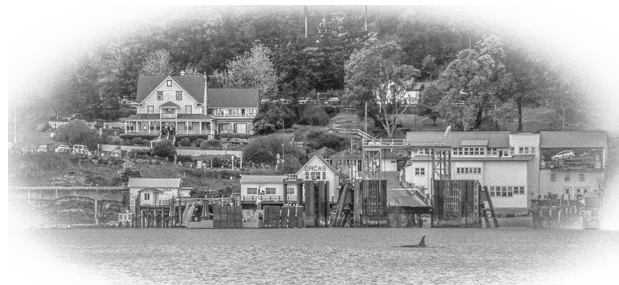
About The Hotel Our hotel was built in 1904 to accommodate loggers and other people working on Orcas Island. Over the last hundred years the hotel and cafe have welcomed local residents and guests alike. Prominently located above the ferry landing, overlooking Shaw Island and the Salish Sea, the lights of the iconic building are considered by many to a welcome beacon for the island.



About John and Julia Since purchasing the Orcas Hotel in 2020, John and Julia have been the Chef-Proprietors for the Hotel and Cafe. Both classically trained chefs, they take great pride in the hotel's culinary direction, focusing on fresh, simply prepared, local foods. In his former life as a celebrated fine-dining chef, John had the opportunity to oversee a number of celebrity weddings and private dinners, including for; Mark Zuckerberg, Sean Parker, Andy Samberg, Brenda Strong and numerous confidential private clients.

Menus We prioritize using seasonal-local ingredients whenever possible and are excited to share the flavors of Orcas Island with your group! Because the seasons on the island are constantly changing we provide you with a list of sample menus to spark your imagination and then work with you directly to create a menu for your group.

Menus can be presented either family style or plated. Typically, family style meals cost slightly less than fully plated meals. Custom menus start at \$55 per person.



SAMPLE MENUS

Seasonal Selections Provided
Based on Your Dates & Preferences

A Summer Brunch

Sliced Heirloom Tomatoes with Local
Goat Cheese

Petite Herbs and Lettuces with Apple
Cider Vinaigrette

House Smoked Coho Salmon with
Pickled Vegetables

Wild Dungeness Crab Deviled Eggs

Selection of Local Cheeses and
Preserves

Caramelized Peach and Brown Butter
Tarts

Hotel Breakfast

Selection of Fresh Baked Pastries

Farm Harvest Frittata

Apple Wood Smoked Bacon

Sweet Potato Breakfast Hash

House Made Granola

Greek Yogurt

Fresh Fruit and Berries

Winter Feast

Dungeness Crab Imperial

Dark Winter Greens, Winter Citrus

Cast-iron Skillet Sunchokes

Coffee and Chocolate Crusted Venison
Chops with Huckleberries

Selection of Local Cheeses and
Preserves

Ginger and Pear Upside Down Cake



Taste of the Island Reception

Orcas Island Raw Bar
Judd Cove Oysters
Buck Bay Oysters
Local Dungeness Crab
Mussel Escabeche

Salish Bay Cheese Selection

Locally Made Preserves and Pickles

Handmade Island Chocolates

Venue Options and Site Fees Low Season/High
Season

Low Season is October-March High Season is April-
September

Octavia's Dining Room - Accommodates up to 50 guests and features a vintage wood bar, fireplace and large glass windows overlooking the Salish Sea. 500/750

The Parlor - Historic Parlor with fireplace, reserve whiskey locker chef's library. Seats up to 16 250/300

Outdoor Terrace - Lush grass terrace with room for intimate wedding ceremonies. Accommodates up to 50 guests for ceremony. 200/250

Cafe Deck - Beautiful wooden deck illuminated with mercury string lights and outdoor heaters. Accommodates up to 30 guests. 750/1000

The Hotel - All eight hotel rooms, Parlor, Terrace and Dining Room. (Excluding cafe) \$4500

