

Fort Worden Brunch Weddings

Olympic Peninsula Brunch – *Start your morning late with a lovely brunch from our talented Culinary Staff. Begin with our Breakfast Board along with fresh baked goods. Guest can enjoy the make your own Bellini station with sparkling wine from Oregon and four fruit nectars. Brunch continues with food from our fully staffed buffet and our made to order omelet station follow by a sweet bite. Coffee/tea/water service included along with all service ware and white linens.*

Breakfast Board

A selection of Artisanal Pacific Northwest Cheese, Fresh & Dried Fruits, Marcona Almonds, Prosciutto di Parma & our House Smoked Maple Brown Sugar Glazed Ham

Bakery Basket

Buttery Croissants, Petite Scones & Parker house Rolls served with Honey Whipped Sea Salt Butter & Potted Fruit Jam

Bellini Bar

A make your own Bellini station using Oregon's Argyle Vintage Brut Sparkling Wine
Served with Four of Our House Fruit Nectars – Peach, Raspberry Rosemary, Blackberry Ginger & Strawberry Mint.

Farm Table Options

Reveille Country Potatoes

Roasted Yukon Gold Potatoes with our Secret House Seasoning

Steakhouse Benedict

Thinly sliced roasted beef tenderloin on house made English muffins,
farm eggs poached topped with a classic hollandaise sauce

Reveille Maple Bacon

House cured & smoked bacon cooked till crisp

Cranberry Walnut Wild Rice Pilaf

Dried Cranberries & toasted walnuts with wild rice & herbs

Lemon Thyme Grilled Asparagus

Lemon Thyme infused olive oil tossed with asparagus then grilled

Sweet & Spicy Roasted Carrots

Baby carrots tossed with brown sugar & black pepper

Tarragon Salmon

Lemon & Tarragon marinated then roasted Pacific Northwest Salmon
topped with Niçoise Olive Sabayon

Omelet Station

Omelets Made To Order

Choice of peppers, onions, ham, bacon, mushrooms, spinach and cheddar cheese.

Sweet Bite

Cream Puff

variety of fruit filled pastry cream topped with chocolate, caramel & powdered sugar.