The Cedar House

KITCHEN | BAR | EVENTS

Your Dream Wedding Awaits...



25400 Witte Road S.E., Maple Valley, WA 98038 | 425-757-8712 | Events@Cedarclubhouse.com

The Cedar House
KITCHEN | BAR | EVENTS

Wedding Packages

Elevated. Timeless. Refined.

Say "I do" surrounded by scenic beauty and relaxed elegance at The Cedar House in Maple Valley, Washington. Nestled among sweeping views and natural surroundings, The Cedar House offers a welcoming, refined setting for your special day. From intimate ceremonies to lively celebrations, our flexible wedding packages are designed to bring your vision to life—creating a day that feels timeless, personal, and truly unforgettable.

All Inclusive Pricing

2 Hour Pre-Event Access
5 Hour Facility Rental
Day of Insurance
Bridal Suite
Ceremony & Reception
Dedicated Cocktail Hour Space
Table China, Glassware, Flatware
House Table & Napkin Linens
House Table & Chairs
Day of Coordination
DJ & MC for 5 hours
Coffee & Tea Station
Customized Lunch or Dinner
2 Displayed Appetizers
Candlelit Centerpieces
Hosted Soft Drinks
Hosted Beer & Wine
Clean up & Breakdown

50 Guests / $9,500
$3,500 Venue Rental, $120 Per Guest

75 Guests / $12,000
$3,000 Venue Rental, $120 Per Guest

100 Guests / $14,000
$2,000 Venue Rental, $120 Per Guest

125 Guests / $16,500
$1,500 Venue Rental, $120 Per Guest

150 Guests / $19,000
$1,000 Venue Rental, $120 Per Guest

175 Guests / $21,500
$500 Venue Rental, $120 Per Guest

200 Guests / $24,000
Waived Venue Rental, $120 Per Guest

225 Guests / $27,000
Waived Venue Rental, $120 Per Guest

Event price includes: set up, breakdown, tables, house linens, house chairs, glassware, table china, flatware and 22% service fee. Tax and optional gratuities are not included.

25400 Witte Road S.E., Maple Valley, WA 98038 | 425-757-8712 | Events@Cedarclubhouse.com

The Cedar House
KITCHEN | BAR | EVENTS

Service Options

Includes Oven Roasted Vegetables, Dinner Rolls, Coffee & Tea

Plated

Includes 2 displayed appetizers:
Imported & Domestic Cheese | Antipasto & Assorted Charcuterie | Baked Brie En Croûte | Fresh Fruit Assortment | Vegetable Cruidites

Dinner or Lunch Includes:
Choice of Salad | Duet Plated Entrees (Choice of 2) | Choice of Side | Seasonal Vegetables, Dinner Rolls and butter, Coffee and Tea Beverage Service

Buffet

Includes 2 displayed appetizers:
Imported & Domestic Cheese | Antipasto & Assorted Charcuterie | Baked Brie En Croûte | Fresh Fruit Assortment | Vegetable Cruidites

Dinner or Lunch Includes:
Salad (Choice of 2) | Entrees (Choice of 2) | Choice of Side | Seasonal Vegetables, Dinner Rolls and butter, Coffee and Tea Beverage Service

Upgrade Options

Add More Appetizers | Add More Sides | Add More Entrees | Add a Carving Station

"The attention to detail throughout the entire experience has been incredible. The team at The Cedar House has been so attentive, warm, and easy to work with, making every step feel seamless. Their level of care and customer service truly stands out."
— Future Bride, Fall 2027

The Cedar House
KITCHEN | BAR | EVENTS

Menu Selections: Appetizers

Hot

Spring Rolls
with sweet chili dipping sauce

Pork Shoulder Confit Quesadillas
with salsa verde & crème fraiche

Crab Cakes
with mango salsa

Beef Sliders
with spicy ketchup

Pulled Pork Sliders
with chipotle BBQ sauce

Salmon Cakes
with sriracha aioli

Rock shrimp & Rice Fritters
with rémoulade

Bacon Wrapped Dates*
with Gorgonzola cheese

Jerk Chicken Thigh Skewer*
with peanut dipping sauce

Cold

Artichoke Tapenade on Crostini
with herbed feta cheese

Ahi Poke on a Won Ton Chip

Citrus Marinated Prawns*
with a mango - chili glaze

Andouille Scaloppine*
with a port wine shallot reduction

Ahi Tempura
with nori wrapped & bettered tuna
and wasabi aioli topping

Displays

Imported & Domestic Cheese
with fresh fruit, nuts, baguettes &
crackers

Antipasto & Assorted Charcuterie
with vegetables, fresh mozzarella &
baguettes

Baked Brie En Croûte
Rich, creamy cheese topped with
dried fruit, brown sugar & nuts
wrapped in flaky pastry

Fresh Fruit Assortment*
Seasonal fruits & berries displayed
artfully

Vegetable Crudites*
crisp veggies served with hummus &
herb dip

*Gluten Free Items

The Cedar House
KITCHEN | BAR | EVENTS

Menu Selections: Salads

Leafy Salads

Caesar Salad
with romaine lettuce, croutons, & Parmesan cheese

Baby Greens Salad *
with feta cheese, candied walnuts, dried cranberries & sherry vinaigrette

Mango Quinoa Salad
with red onions, herbs, edamame, almond & lime balsamic vinaigrette

Waldorf Salad*
with baby iceberg. diced tomatoes, bacon lardons & herb creamy dressing

Sunburst Salad *
with baby greens, seasonal berries, oranges, Gorgonzola cheese & poppy seed dressing

Greek Salad
with cucumbers, red onion, romaine lettuce, Feta cheese, olives & red wine vinegar dressing

Panzanella Salad
with garlic croutons, tomato, cucumber, feta cheese, sweet peppers & herb vinaigrette

Pasta Salads

Tri-Color Rotini Pasta
with asparagus, tomatoes, Kalamata olives, mozzarella cheese, flame roasted corn, and champagne vinaigrette

Orecchiette Pasta
with broccoli florets, chili flakes, crispy bacon, roasted garlic herb vinaigrette, & Parmesan cheese

Penne Pasta
with roasted asparagus, roasted corn, spinach, red wine vinaigrette & shaved Parmesan cheese

Macaroni Pasta
with ham, smoked cheddar cheese, celery, red bell peppers, & herb ranch dressing

Pesto Pasta Salad
with sun dried tomatoes, pesto sauce, bowtie pasta

*Recommended for plated service

The Cedar House
KITCHEN | BAR | EVENTS

Menu Selections: Entree Items

Entrées

Free Range Grilled Chicken Breast
with orange & mint sauce

Chicken Piccata
with white wine caper butter sauce

Herb & Potato Crusted Chicken Breast
with tarragon wine cream reduction

Ricotta & Spinach Stuffed Pacific Dory
with tomato, basil, olive & avocado relish

Potato Crusted Cod Fillet
with chardonnay chive butter sauce

Cabernet Braised Beef Short Ribs
with thyme infused au jus

Seared Marinated Bistro Fillet
with caramelized shallot au jus

Scaloppine of Pork Loin
with rich mushroom Marsala sauce

Four Cheese & Spinach Cannelloni
with tomato basil sauce (vegetarian)

Buffet Only Entrée

Grilled Tri-Tip
marinated in beer & citrus juices, demi-glace

Beef Brisket
slow braised in red wine & mirepoix
with BBQ au jus

Carved Items

Beef Sirloin

Turkey

Ham

Prime Rib

Sides

Mashed Potatoes

Garlic Mashed Potatoes

Gouda Mac & Cheese

Herb Roasted Potatoes

Potato Au Gratin

Confetti Rice Pilaf

The Cedar House
KITCHEN | BAR | EVENTS

Enhancements

One Additional Hour	$1,000 per hour
Additional Appetizers	$6 per person
Additional Salad	$8 per person
Additional Entree	$10 per person
Additional Side	$8 per person
Carving Station	$12 per person
Assorted Desserts	$9 per person
Late Night Snacks	Varies per item
Custom Champagne Flutes	$60
Basic Floral Centerpieces	$65 per table
Ceremony Floral	$400 per piece
Patio Games	$400 for all 3
Chair Upgrades	$10.00 per chair +
Up-Lighting	$500
Hosted Spirits	$25 per person
Premium Hosted Spirits	$35 per person
Hosted Spirit Free Bar	$15 per person
Mimosa / Bloody Mary Bar	$15 per person
Wine with Dinner	$8 per person
Add 2 Signature Cocktails	$8 per person, 5 hour service
Add Photo Booth	$850, 5 hour service
Dinner Plate Chargers	$3 per person
Champagne Welcome	$6 per person
Linen Enhancements	Varies
Draping Enhancements	Varies

Party Bundle

One Additional Hour of Party Time
Hosted Spirits
Two Signature Cocktails
Uplighting
Patio Games
One Late night Snack
Photobooth

$45 Per Person

Foodie Bundle

Two Additional Appetizers
One Additional Salad
Add Carving Station
Add Wine with Dinner
Add One Late Night Snack
Premium Hosted Spirits
Two Signature Cocktails

$55 Per Person

Decor & More Bundle

Customized Champagne Flutes
Uplighting
Dinner Plate Chargers
Floral Guest Table Centerpieces
Ceremony Floral
Patio Games
Photobooth
Two Additional Appetizers
Hosted Spirits
Two Signature Drinks

$65 Per Person