

What to Expect - Typical wedding weekend schedule

Friday

Noon – 1pm Friday: Wedding party, coordinator, and select guests arrive. Begin unloading and decorating Rosemary. Build in 20 – 30 minutes between noon and three to talk to the Program team and host about the weekend.

3pm Friday: Cabins are available for all guests. We recommend you designate someone to help people get oriented and find their cabins. This person should be easy to find. Good locations to set up a check-in table or booth are the front deck of the Anders building, or under the Rosemary archway. Minimally, this person should be available via a cell phone number posted on the welcome board at the entrance to campus.

If you expect over forty vehicles over the weekend, this person can also help park cars to maximize space.

Rehearsal dinner –

Entrée Options:

- Teriyaki Chicken with stir-fry veggies and jasmine rice
 - o Veggie option: teriyaki tofu
- Baked Chicken with mashed potatoes and broccoli
 - o Veggie option: lentils
- Burrito Bar with all the fixings
 - o ground turkey is available for a meat option
- Penne pasta with garlic bread and green beans
- Homemade Pizza and a green salad

Dessert options:

- Blueberry Crisp
- Apple Crisp
- Chocolate cake with powdered sugar
- Ginger Bread Cake



We suggest a 6pm dinner (this mealtime can be flexible an hour in either direction.) You may choose one entrée for this meal, and most dietary concerns can be met (please notify us as soon as possible of any special dietary needs.) Because we serve our meals buffet style, for a hot quality meal it is important to stick as closely as possible to the time you have designated in your event plan.





Saturday

Breakfast

Entrée Options, served with your choice of veggie or chicken sausage:

- Pancakes
- French toast

In addition to the main entrée, there are several cold cereals and fresh fruit available.

Coffee, Tea and Milk are available all day.

We suggest a 9am brunch to get an early start on your day. As usual, we can easily accommodate one hour in either direction. You may choose one entrée selection for this meal. Please remember that because we serve the meals buffet style, it is important to arrive on time for the meal shift you select.

Lunch

Typically, guests are on their own for lunch. You are welcome to bring your own lunch fixings. A refrigerator is available to store snacks, beverages and food. Lake Crescent Lodge, just next door, offers lunch (including box lunches) and there is a variety of wonderful restaurants available in Port Angeles.



Educational Adventure

One of our experienced NatureBridge educators will be available from 10am-2pm. During this time, he / she will be happy to help connect you and your guests with the surrounding old growth forest and Lake Crescent. Paddling adventures in our Salish canoes, or guided naturalist hikes to Marymere Falls are the most common educational experience for wedding guests. Please make sure an adult accompanies children. It's helpful to talk through this educational experience with the Program Team to maximize the experience for your guests.

Appetizers and the Wedding Dinner

Wedding Dinner Menu

- Local Wild Caught Sockeye Salmon served with Roasted Red Pepper Cream Cheese Sauce or Marionberry Reduction Sauce
- Fresh Steamed Broccoli served with Asiago Cheese Sauce
- Almond Basmati Rice Pilaf
- French Bread with Butter
- Indian Vegetarian Chana Masala
- Organic Spring Mix of Greens
- Salad Bar of Veggies, Croutons, Ranch, Italian, and Sweet and Sour Onion Dressings.



The menu changes slightly with seasonal varieties: The type of salmon may change (although it will still be local and wild caught) and the berry sauce might vary. We do have other options for those that do not want salmon, such as Rosemary Baked Chicken, or three-cheese oven baked penne pasta.

We suggest a 5:30pm dinner, and appetizers an hour or ½ hour beforehand. This allows enough time for your wedding ceremony earlier in the day, plus time for all guests to go through the serving line in Rosemary Inn, and have the rest of the evening for reception activities. This mealtime is very flexible; reasonable adjustments welcomed.

Sunday

Breakfast

Typical Sunday brunch menu:

- Eggs Scrambled with Basil and Cream Cheese
- Buttermilk Biscuits served with Butter and Freezer Jam
- Turkey Sausage Links
- Veggie Sausage Patties
- Assortment of Cereals and Granola
- Orange and Apple Juices

We suggest a 9 or 10 am brunch so your guests will have the opportunity to enjoy the lake and the forest before heading back home.

Checkout

We ask that everyone vacate the cabin rooms between 9 and 10 am.

Guests are welcome to store belongings on cabin porches or in the gazebo until ready to depart. Actual departure time is typically between 10:30 am and noon.

Clean up

Please take down all your decorations, move furniture back to its original destination, and place garbage / recyclables in designated receptacles. Our staff will clean floors, cabins, and any remaining clean up.

