



FALL 2026 WELCOME PACKET

FOR ALL OCTOBER - DECEMBER WEDDINGS



WELCOME!

Congratulations on your engagement! At Twelve Baskets Catering, we believe your wedding menu should be as unique and exquisite as your love story. We're here to guide you through the process, making it enjoyable and stress-free from start to finish. We craft unforgettable culinary experiences that celebrate the region's finest offerings. Our menus reflect the heart of the Pacific Northwest, featuring dishes made from locally sourced ingredients and seasonal produce.

TASTINGS

At Twelve Baskets Catering, we are thrilled to invite you to a private tasting, where we can collaborate to refine and personalize the culinary details of your event. One of our special event coordinators will join you to review your proposal in detail. During this time, you will try out five menu items of your choosing from the seasonal menu based on your wedding date. You may swap out items from your seasonal tasting menu with selections from our year-round menu.

We offer an à la carte menu for our tastings priced as such:

- Appetizers, sides, and salads at \$5-\$6
- Main entrees at \$12-\$16

We can accommodate up to four people in our tasting rooms and if you book before or the day of your tasting, we will waive two tasting fees!

EVENT PLANNING TIMELINE

01

Initial Inquiry

- Fill out your event inquiry form
- Receive your initial proposal
- Optional: Schedule a tasting

02

Book Us

- Secure your date with a \$1,000 deposit
- Sign Twelve Baskets Catering's contract

03

60 Days Out

- Send in 1/3 of the invoice payment
- Confirm your timeline
- Confirm linen colors

04

One Month Out

- Review 12 Basket's final details checklist and confirm your timeline.

05

17 Days Out

- Send in ALL your final details
- These details will determine your final balance
- Send in final payment once invoice has been updated

06

7 Days Out

- Final payment must be received by this day
- If necessary, Twelve Baskets will charge the card on file

07

Wedding Day!

- It is your big day! Enjoy yourself, we got the rest



PACKAGES

PLATED | 52

- 3 Appetizers
- 1 Salad
- 2 Entrees
- 2 Sides

FAMILY STYLE | 52

- 3 Appetizers
- 1 Salad
- 2 Entrees
- 2 Sides

GOLD BUFFET | 46

- 3 Appetizers
- 1 Salad
- 2 Entrees
- 2 Sides

SILVER BUFFET | 40

- 2 Appetizers
- 1 Salad
- 2 Entrees
- 2 Sides

BRONZE BUFFET | 30

- 1 Appetizer
- 1 Salad
- 1 Entree
- 2 Sides

Garlic roll included in your package price.

*All desserts are à la carte pricing.

APPETIZERS

KIMCHI AND GRUYERE RICE FRITTERS | SF, E
kimchi, rice, green bean, gruyere, garlic, cilantro, flour, egg

COD FRITTERS | DF, SF, E
cod, potato, parsley, onion, garlic, mayo, dijon mustard, egg, panko, lemon

DUTCHESS POTATO | VEG, GF, SF, E
potato, heavy cream, butter, egg, parsley

BUTTERNUT SQUASH AND FETA TARTLETS | VEG
butternut squash, brown sugar, feta, parsley, tart shell

TANDOORI CHICKEN SKEWERS WITH RAITA SAUCE | GF, SF
chicken thigh, garlic, ginger, masala, cumin, chili powder, yogurt, lime, cilantro, garlic, cayenne pepper

SAUSAGE STUFFED MUSHROOMS | GF, SF, E
mushroom, italian sausage, garlic, onion, parmesan, heavy cream, egg, parsley

PAKORAS | V, GF, DF
chickpea flour, rice flour, green pepper, mint, ginger, garlic, carrot, cabbage, onion, scallion, curry, turmeric

BEET POKE CUPS | V, DF
beet, soy sauce, rice vinegar, scallion, nori, sesame seed, lime, ginger, wonton cup, sesame oil

SALAD

BEET AND CITRUS SALAD | V, GF, DF, SF
beet, citrus fruit, lettuce mix, parsley, red onion, horseradish

ROASTED MUSHROOM SALAD | V, GF, DF, SF
mushroom, mixed greens, endive, garlic, lemon, shallot, capers, parsley, olive oil

PEAR SALAD | V, GF, DF, SF, N
pear, arugula, romaine, walnut, red onion, cranberry, shallot, champagne vinegar, dijon



Cod Fritters



Pear Salad

ENTREE

CHICKEN KARAHI | GF, SF

chicken thigh, ginger, garlic, chili powder, cumin, coriander, red pepper flake, tomato, serrano chili, cardamom, cinnamon, ghee

JAPANESE CURRY BEEF | DF

beef, onion, potato, garlic, ginger, soy sauce, carrot, mirin, sake, scallion

HONEY GARLIC SALMON | GF, DF, SF

salmon, garlic, honey, brown sugar, garlic, lemon, fresno pepper, scallion

CHICKEN MARSALA | SF, GF

chicken, flour, butter, mushroom, shallot, garlic, oregano, thyme, marsala wine, heavy cream, parsley

MOROCCAN BRAISED LAMB | GF, DF, SF

lamb, onion, garlic, cumin, coriander, turmeric, cinnamon, aleppo pepper, tomato, brown sugar, chickpea, apricot, parsley

GINGER LEMON COD | GF, DF, SF

cod, ginger, garlic, lemon, white wine, parsley, chive

SIDES

BUTTERNUT SQUASH RISOTTO | VEG, GF, SF

arborio rice, butternut squash, nutmeg, garlic, leeks, sage, white wine, butter

MUSHROOM POLENTA | V, GF, DF, SF

cornmeal, vegetable broth, onion, garlic, thyme, mushroom

ROASTED SQUASH | V, GF, DF, SF

squash, agave, cinnamon, nutmeg, spiced pepita

HERBED RED BLISS POTATO | V, GF, DF, SF

red bliss potato, garlic, rosemary, thyme, herb oil

MASHED RUTABAGA | VEG, GF, SF

rutabaga, watercress, butter, olive oil

GARDEN ROOTS | V, GF, DF, SF

carrot, turnip, parsnip, leek

DESSERTS

BLACKBERRY MASCARPONE LAYER CAKE | VEG, SF, E

blackberry, sugar, egg, vanilla, mascarpone, rum, red wine, lemon, flour

SALTED CARAMEL PANNACOTTA | GF, SF

chocolate, cream, milk, sugar, gelatin, popcorn



Japanese Curry Beef



Mushroom Polenta

BAR SERVICES

YOU BRING IT. WE SERVE IT.

Client provides all alcohol, mixers, garnishes, napkins, keg taps and tubs, and banquet permit.

Twelve Baskets will provide; a licensed mixologist or bartender, standard bar equipment, and liability insurance. You must provide your event coordinator with a full list of all items and drinks that will be at the event 7 days prior to the event. If you choose to provide your own beer, wine, or liquor we do charge a fee for the handling and serving. If you choose to provide alcohol only Twelve Baskets can provide premium mixers and garnish for you.

If Twelve Baskets handles beer or wine | 5

If Twelve Baskets handles beer, wine, liquor | 6

If Twelve Baskets provides garnish/mixers/ice | 5

HOSTED BAR

Enjoy a hassle-free open bar! Choose your drink selection in advance, and our licensed bartenders will handle everything from alcohol and mixers to garnishes and day-of delivery. Specialty cocktails are available upon request from our Signature/Seasonal menu. Deposit price per person is based on two drinks per guest.

CASH BAR

We provide all alcohol, mixers, garnishes, ice, menus, bar equipment, and the banquet permit at no extra charge. Specialty drinks from our Signature/Seasonal menu or your own custom cocktail are available upon request. Guests purchase their own drinks, with a deposit based on two drinks per guest (pricing varies by tier). A minimum of two staff members is required. The final tab will be calculated four business days after your event, and any unused deposit will be refunded based on actual sales.

CHAMPAGNE TOASTS

Stationed Champagne Toast | 2.5

Client provides Champagne and/or Sparkling Cider

Includes: champagne flutes stationed at bar for guests to help themselves

Passed Champagne Toast | 4

Client provides Champagne and/or Sparkling Cider

Includes: champagne flutes & table-side toast service

TABLE SIDE WINE SERVICE

We can provide table-side wine service for your plated, family style or buffet event. We require a minimum of 1 event staff per 25 people to provide excellent service to your guests, which may increase staffing charges. This service is per person and includes presetting your rented glassware on the table. This does not include wine.

Tableside Wine Service | 3.5



BRONZE COLLECTION

PACKAGE REFLECTS THE COST OF TWO DRINKS PER PERSON, NOT PER DRINK
BEER + WINE | 14 BEER + WINE + SPIRITS | 16

SPIRITS

High Spirits Vodka
Temple Distilling Constant Reader Gin
Cruzan Dark Rum Aged 2 Year
Monarca Silver Tequila
Broker's Reserve Whiskey

WINE

Bookwalter - Notebook Red Blend
- Columbia Valley
2022 Metier Cabernet Sauvignon
- Columbia Valley
2023 Metier Sauv Blanc
- Columbia Valley
2024 Bookwalter Readers Chardonnay
- Columbia Valley

BEER

Rainier
Georgetown Johnny Utah
Truly Lemonade

SILVER COLLECTION

PACKAGE REFLECTS THE COST OF TWO DRINKS PER PERSON, NOT PER DRINK
BEER + WINE | 16 BEER + WINE + SPIRITS | 20

SPIRITS

44 North Vodka
Temple Distilling Chapter One Gin
Kraken Spiced Rum
Cazadores Blanco
Jameson Irish Whiskey
Johnnie Walker Red Label

WINE

2022 DeLille D2 Red Blend
- Columbia Valley
2023 Bookwalter Readers Cabernet Sauvignon
- Columbia Valley
2023 DeLille Chaleur Blanc
- Columbia Valley
2024 Patterson Mélange Blanc
- Columbia Valley

BEER

Mac & Jack Amber Ale
Dru Bru Kolsch
Georgetown Bodzhafa IPA
Truly Lemonade
Seattle Cider Dry

GOLD COLLECTION

PACKAGE REFLECTS THE COST OF TWO DRINKS PER PERSON, NOT PER DRINK
BEER + WINE | 20 BEER + WINE + SPIRITS | 24

SPIRITS

Suntory Vodka Haku
Temple Distilling Woodcut Barrel Rested Gin
El Dorado Aged Demerara Rum 12 Year
Cazadores Reposado
Whistlepig Bourbon Piggyback 6 Year
Glenlivet Caribbean Reserve Scotch

WINE

2022 Bookwalter Foreshadow Cabernet Sauvignon
- Columbia Valley
2023 DeLille Le Dessein GSM
- Columbia Valley
2023 Patterson Cellars Sparkling Rose of Pinot Noir
- Columbia Valley
2024 Patterson Cellars Pinot Gris
- Zillah Ranch, Yakima Valley
2024 Bookwalter Double Plot Chardonnay
- Connor Lee Vinyard, Columbia Valley
Patterson Cellars Forbidden Bubbles
- Ancient Lakes of Columbia Valley

BEER

Sky Kraken Hazy Pale Ale
Iron Horse High Five Hefe
Chainline Tune-Up
Truly Lemonade
Schilling Local Legend



NON ALCOHOLIC BEER

AVAILABLE FOR ALL COLLECTIONS

Athletic Run Wild IPA
HOP WTR Lemonade

COCKTAILS

Fall Cocktails

Per Person | 14

HONEY PEAR MARGARITA

tequila, pear juice, triple sec, honey, rosemary sprig

CRANBERRY MULE

vodka, ginger beer, cranberry juice, lime

MAPLE RUM CIDER

rum, apple cider, maple syrup, lemon juice

HOT ORCHARD

gin, hot apple cider, orange bitters, cinnamon, clove

BROWN SUGAR WHISKEY SMASH

whiskey, brown sugar simple syrup, ginger beer, cinnamon stick garnish

Year Round Cocktails

Per Person | 14

GETTIN' HOT IN HERRE MARGARITA

tequila, triple sec, mango puree, lime, jalapeno

SHARK ATTACK

vodka, blue curacao, lemonade, grenadine, cherry

AIR MAIL

rum, prosecco, lime juice, honey syrup, orange zest

STRAWBERRY GARDEN FIZZ

gin, strawberry puree, lemonade, lime sparkling water, dehydrated lime

ASIAN PERSUASION

whiskey, yuzu juice, guava puree, orange bitters, ginger beer, candied ginger

Mocktails

Per Person | 9

CUCUMBER SMASH

cucumber, lime, rosemary, ginger beer

APPLE A DAY TO KEEP THE DOCTOR AWAY

apple cider, ginger beer, dehydrated apple

LOVE NEVER DIES

blood orange, ginger beer, rosemary bitters

MIDNIGHT NECTAR

sparkling cider, lemon, simple syrup, thyme, blackberry

GOLDEN GARDEN

rosemary and thyme simple syrup, lemon, lime, grenadine, tonic water

All mocktails come batched.
Minimum of 12.

NON-ALCOHOLIC BEVERAGES

COFFEE SERVICE | CAFFÉ VITA

Brewed Caffé Vita coffee, cups, creamer, assorted sweeteners, stir sticks

192 oz | 24-30 cups | 77

128 oz | 16-21 cups | 55

TEA SERVICE

Assorted teas, cups, creamer, assorted sweeteners, stir sticks

96 oz | 12-16 cups | 29

INDIVIDUAL BEVERAGES

JUICES | 3

apple | orange | cranberry | fruit punch

LEMONADES | 3

lavender | strawberry

SOFT DRINKS | 3

coke | diet coke | sprite

SPARKLING WATER | 3

la croix | topo chico

ICED TEA | 3

black | sweetened

HOT CIDER | 3

HOT COCOA | 3

CITRUS PUNCH | 4

INFUSED WATER | 3

seasonal infusions

BOTTLED SPRING WATER | 2.5

F.A.Q.

How Far Do You Travel?

We typically cater within a 60-mile radius of our Kirkland location to maintain the freshness and quality of our food. Unfortunately, we do not travel to locations requiring ferry access. Check out our venues page for a list of locations we frequently cater.

How Do I Reserve and Pay for Your Services?

To reserve your event date, we require a \$1,000 non-refundable deposit and a signed catering agreement. For weddings, one-third of the total invoice is due 60 days prior to the event, with the final balance due 7 days before. For all other events, the remaining balance is also due 7 business days before the event. Special payment arrangements are available for corporate clients.

Do You Offer Private Tastings?

Yes, we offer private tastings for up to four people by appointment. Please schedule at least 2-3 weeks in advance. Tastings are subject to fees. You can also catch us at open houses and wedding shows.

Can You Accommodate Dietary Restrictions?

Absolutely! We offer menus for vegetarians, gluten-free, dairy-free, vegan, Kosher, and other dietary needs. Please inform us of any allergies or dietary concerns in advance, so we can ensure the perfect menu for your event.

What About Alcohol?

If you're serving alcohol, Washington State law requires a licensed bartender for public venues, and we're happy to provide one! We offer several drink packages, or you can provide your own. Some venues have specific requirements, so please confirm with your venue. We are fully licensed, and our bartenders hold MAST permits.

What About Rentals?

We offer a limited selection of rental items such as plates, flatware, glassware, and linens, available on a first-come, first-served basis. If more rentals are needed, we work with trusted third-party vendors to meet your needs.

Can I Cancel My Event?

- If the cancellation occurs 60 days prior to event, Twelve Baskets Catering will retain all non-refundable deposit(s) and refund any other payments made.
 - If the cancellation occurs post 60 days prior to event, Twelve Baskets Catering will retain all non-refundable deposit(s) and up to 75% of additional payment(s)
- All cancellations require verbal and written notice. Please verify on your written notice via email, or mail, the Twelve Baskets Catering representative's first and last name with whom you spoke to regarding your cancellation.

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WEDDINGWIRE

LET'S START PLANNING!

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