

Wedding Packet













Your Special Day Awaits!



Crystal Mountain Hotels

Alpine Inn, Village Inn, & Quicksilver Lodge Alpine Inn Restaurant & Snorting Elk Cellar

(360) 663-2262 www.crystalhotels.com





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Congratulations on your engagement!

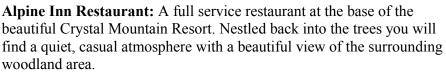
Thank you for your interest in holding your wedding with Crystal Mountain Hotels and the Alpine Inn Restaurant. We hope to make your day as perfect, stress free, and memorable as possible!

We specialize in all-inclusive weddings, ceremonies, receptions, rehearsal dinners, farewell brunches, and overnight lodging.

Sincerely, Dee Patterson General Manager







Standard linens are included complementary, white lines are an extra fee. Capacity 95



Alpine Inn Restaurant Night Reception: \$1000.00 Sunday-Thursday \$1700.00 Friday-Saturday



Snorting Elk Cellar: An old-style Bavarian Rathskeller, the Snorting Elk Cellar is our full service bar and deli. Specializing in Northwest microbrews, signature cocktails and local wines, "The Elk" is a great gathering place for drinks and reminiscing with friends and family. Capacity 100



Powder Room: Our Meeting Room, the Powder Room is located off to the side of the Snorting Elk Cellar. This private room offers you an area to hold a small meeting or cocktail hour with the convenience of being in the bar and next to the Alpine Inn Hotel.

Capacity 25



Alpine Inn Lawn: The Alpine Inn Lawn is set away from the main Restaurant, and is perfect for gatherings in a casual and beautiful outdoor setting.

Party Tent rental: \$1000.00

Capacity 200



Quicksilver Lobby: If your group decided to book, in its entirety, the Quicksilver Lodge, you will be given exclusive access to the Quicksilver Lobby. Complete with a large stone fireplace and comfortable seating, this is the perfect place to hold a gathering with family and friends. Capacity 50.

Must rent entire hotel for use.



Contracts and Deposits

In order to secure the date of an event a NON– REFUNDABLE deposit of \$500 is required to hold your date. In addition, we will require a signed Group Event Contract.

Cancellations

All wedding events are held on a 60-day cancellation policy. Within 60 days of the event, the full contracted amount will be required for payment

Service Fees and Taxes

20% service fee, 7.8% food tax and a 4.0% CM & USFS fee and 9.8% lodging tax and a 4.9% CM & USFS fee are added to all wedding events.

Minimum Guest Requirements

We require 40 guests minimum to qualify for a buffet-style reception. Less than 40 would require entrée selections to be made in advance for a plated dinner reception. If you have 15 guests or less, you might consider one of our all-inclusive Elopement Packages!

Wedding Planning Checklist

Ceremonies

For wedding of 50 people or more the Lawn of the Alpine Inn is one of our most popular options. Simple ceremonies with few guests can be held almost anywhere on the mountain by our on site officiant.

Guest Lodging

After setting up a group block or a group code with our group events coordinator, your guests can either call or book online by using a group code. We operate three hotels that are right up at Crystal Mountain and within walking distance of each other. The Alpine Inn is our signature Bavarian style hotel, and the Village Inn and Quicksilver are a little more modern.

Transportation & Parking

It is important to let the group coordinator know how your group will be arriving: either together with collective transportation or in their own personal vehicles. Each vehicle will be issued a parking permit at check in and we have a policy of one permit per room.

Receptions

There are several venues in which you can hold your reception. Indoor receptions may be held in the Alpine Inn Dinning Room or downstairs in the Snorting Elk Cellar!

Outdoor receptions can be held on the Alpine Inn Lawn under our 30' x 75' white party tent.

Greetings & Check In

We are able to place a personalized gift bag in your guests rooms as long as they are dropped off in advance. We can also hand them out to your arriving party at the front desk.

Guest check in is any time after 2:00 pm

Rehearsal Dinners & Brunches

We are able to put together several different types of rehearsal dinners to suit your group the evening before your wedding day. We also do a farewell brunch for the morning after your wedding day.



Wedding Options.

Rehearsal Dinner

- Choose your date & location
- \$500.00 deposit to hold your date (deposit applied towards dinner)
- Final menu selections made 2 weeks out
- Final payment due at completion of event

Farewell Brunch

- Choose your date
- \$500.00 deposit to hold your date (deposit applied toward brunch)
- Final Menu selections made 2 weeks out
- Final payment due at completion of event

Wedding Reception

- Choose your date & location
- \$500.00 deposit to hold your date (deposit applied towards reception)
- Final menu selections made 2 weeks out
- Please see Wedding Reception page for more details (page 17)

Wedding Ceremony

- Choose your date & location
- \$500.00 deposit to hold your date (deposit applied towards reception)
- Select your officiant, choose from one of our locals or bring your own
- Final Payment at completion of event.

<u>Everything: Rehearsal Dinner,</u> <u>Wedding Ceremony, Reception, and</u> <u>Farewell Brunch</u>

- Choose your date and locations
- \$500.00 deposit to hold the date
- Only one deposit will need to be taken and then applied towards the event

Only Lodging for your Wedding

- Contact our Group and Events coordinator
- Set up either a "Group Block" or a "Group Code"
- A "<u>Group Block</u>" puts aside a certain amount of rooms for you and your guests. You will either have your guests call and pay for the rooms or you will.
- A "Group Code" is the most popular option, you
 receive a special code for your wedding and your
 guests can use it to book a room online, or if they
 call the office and reference the wedding we can
 apply it for them.



Menu

Selections









Farewell Brunch Menu-

Alpine Inn Farewell Brunch

40 Guest Minimum \$22 per person

Choose Any Two Egg Items

Eggs Benedict (Ham or Crab cake) Cheese Quiche (Ham or Veggie)

Smoked Salmon Capers and Cream Cheese Scramble

Smoked Salmon and Asparagus Frittata

Choose One Meat Item

Bacon

Sausage Links

Steak

Ham

Choose One Salad

Waldorf Salad

Mixed Greens Salad

Caesar Salad

Choose One Starch

Macaroni and Cheese

Hash Browns

Prime Rib Hash

Potato Casserole

Roasted Red Bliss Potatoes

Choose One Sweet Item

French Toast

Pancakes

Cinnamon Rolls

Cheese Blintzes with Strawberry Preserves

Fresh Fruit, Bagels, Mini Muffins, Coffee, Tea, Juice, Mimosas (Bloody Mary Available for Additional Fee)
Please contact our Group Coordinator about any special requests.

Wedding Breakfast Menu

Paradise Breakfast Buffet \$14 Per Person - 20 Guest Minimum

- Scrambled Eggs
- Sausage
- Potatoes O'Brien
- **Biscuit**
- Assorted Fresh Fruit
- Cold Cereal With Milk
- Assorted Mini Muffins
- Coffee, Tea, & Juice

Ala Carte Breakfast Items

(Add On Only - No Substitutions) Based on Entire Party

Oatmeal	\$1.00 per person
Pancakes	\$1.50 per person
French Toast	\$1.50 per person
Yogurt & Granola	\$1.50 per person
Biscuits & Gravy	\$1.75 per person
Bacon	\$2.00 per person
Top Sirloin Steak	\$4.00 per person
Chicken - Apple Sausage Links	\$2.50 per person

PLEASE ADD 20% SERVICE FEE & 7.8% sales tax and a 4% CM & USFS fee• FULL BEVERAGE SERVICE IS AVAILABLE

(PLEASE NOTE: COMSUMPTION OF UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS)

— Wedding Luncheons Menu

Mountain High Hot Luncheon Buffet

\$24 per person - 20 Guest Minimum

- Mixed Green Salad Cucumber Grape Tomato House Vinaigrette
- House Pasta Salad
- Assorted Fresh Fruit Bowl

Choice of Two Entrees

- Mixed Vegetable in Stir Fry Sauce, Tofu is Available Upon Request
- Baked Salmon Filet with Creamed Garlic Dill Sauce
- Baked Cod Fillet with Honey Dijon Sauce
- Broiled Tilapia with Coconut Curry Sauce
- Grilled Pork Chop with Sautéed Mushrooms
- Beef Bourguignon -Tender Beef with Onions and Mushrooms in a Burgundy Wine Sauce
- Chicken Champagne Chicken Breasts with Mushrooms and Grapes in a Creamy Champagne Sauce
- Sesame Backed Chicken Breast with Sweet Thai Chili Sauce
- Tuscan Chicken Chicken Breast with Ham and Provolone Cheese in a Garlic, Thyme, and Lemon Sauce with Sun Dried Tomatoes and Olives

Assorted Cookies of Brownies Coffee, Tea, & Soda

<u>Snorting Elk Deli Buffet</u>

\$13 per person - 20 Guest Minimum

Miniature Sandwiches, choose from: Turkey, Ham, or Roast Beef with Cheese, Lettuce, Tomato, and Condiments

Mixed Green Salad Cookies, Brownies, or Cake Coffee, Tea, & Soda

Ala Carte Lunch Items

(Add ons only - No Substitutions)

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Wedding Barbeque Menu

Alpine Barbeque \$18 per person - 40 Guest Minimur

- Tossed Salad Cucumber, Grape Tomato, House Vinaigrette
- Potato Salad
- Cole Slaw
- **Baked Beans**
- Mixed Fruit Bowl
- Hot Dogs
- Hamburger or Cheeseburger with Lettuce, Tomato, and Onion
- Marinated and Grilled Chicken Breast
- Assorted Cookie Selection
- Can Soda and Water Dispenser

Big Mountain Barbeque \$29 per person - 40 Guest Minimum

- Tossed Salad Cucumber, Grape Tomato, House Vinaigrette
- House Pasta Salad
- Cole Slaw
- Mixed Fruit Bowl
- Marinated Chicken Breast (5 OZ)
- Marinated Top Sirloin Steak (6 OZ)
- Seasoned Jumbo Shrimp (4 per person)
- **Assorted Cookie Selection**
- **Fudge Brownies**
- Ice Cream Sandwiches
- Can Soda and Water Dispenser



Please note that BBQ options are available on the Alpine Inn Lawn and the Party Tent is required for events

Entrees cooked on the BBQ by one of our Chefs



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Party Appetizers & Cocktail Service-

Alpine Inn Reception Appetizers

- Mini Crab Cakes with Sweet & Sour Sauce 20 Cakes \$33 • 40 Cakes \$60.50 • 80 Cakes \$110
- Grilled Prawns, Served with Herb Aioli 60 Prawns \$79.20 • 120 Prawns \$145.20 • 240 Prawns \$264
- Mango Chutney Chicken Salad in Phyllo Dough Cups 20 Cups \$16.50 • 40 Cups \$27.50 80 • Cups \$52.80
- Warm Spinach Artichoke Dip, Served with Tortilla Chips \$2.20 Per Person
- Bruschetta Tomato with Fresh Mozzarella Cheese & Basil on a Toasted Baguette \$0.77 Each
- Santa Fe Marinated and Grilled Flank Steak with Jack Cheese & Green Chili on Toast \$ 1.20 Each
- Oysters on the Half-Shell with Lemon and Cocktail Sauce \$1.75 Each
- Scallops on the Half-Shell Sashimi Style \$2.00 Each

Party Cocktails and Beverages (Ask out event coordinator about the many ways to set up your bar and beverage service)

We offer full service Cocktails, Fine Wines, Northwest Microbrews, and Specialty Beverages. Ask our event coordinator for additional pricing and service details.

Wine Corkage fee per 750ml Bottle	. \$12.00
Domestic Keg	\$400.00
Micro - Brew Keg	. \$450.00

Plated Entrée Dinner Menu

Plated Entrée Dinner Options

\$30 per person - 20 Guest Minimum

Please Choose Any 3 of the Options for Your Group to Select From. All Entrée Selections Must be Made in Advance of the Event.

All Entrees are Served with Roasted Red Bliss Potatoes and Vegetable Du Jour Dinner Includes House Salad and Chocolate Cake with Chocolate Icing, Coffee, Tea, & Soda

- <u>Chicken Champagne</u> Chicken Breasts with Mushrooms and Grapes in a Creamy Champagne Sauce
- Broiled Salmon Steak Served with Herb Aioli
- Roasted Prime Rib 9 oz. Cut of Slow Roasted Prime Rib
- Assorted Vegetable in Stir Fry Sauce Mixed Vegetables in Stir Fry Sauce, Tofu is Available Upon Request
- Sesame Baked Chicken Breast With Baby Bok Choy and Sweet Thai Chili Sauce
- 9 OZ Cut New York Strip Loin Grilled and Topped with Sautéed Mushrooms
- Broiled Tilapia Filet With Coconut Curry Sauce
- <u>Tuscan Chicken</u> Chicken Breast with Ham and Provolone Cheese in a Garlic, Thyme, and Lemon Sauce with Sun Dried Tomatoes and Olives







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Chinook Dinner Buffet Chinook Dinner Buffet

Choose One Hot Vegetable

Creamed Spinach Steamed Mixed Vegetables **Honeyed Carrots** Chinese Style Mixed Vegetables Seasonal Vegetable De Jour

Choose One Hot Starch

Steamed Rice Mac N Cheese Rice Pilaf Wild Rice Medley Baked potato Buttered Egg Noodle Roasted Red Bliss Potato Scalloped Potato



Choose Two Hot Entrees

Baked Pacific Cod Fillet With Herb Aioli

Mixed Vegetable in Stir Fry Sauce, Tofu is Available Upon Request.

Broiled Tilapia with Coconut Curry Sauce

Grilled Pork Chop with Sautéed Mushrooms

Tuscan Chicken - Chicken Breast with Ham and Provolone Cheese in a Garlic,

Thyme, and Lemon Sauce with Sun Dried Tomatoes and Olives

Chicken Ala Blue - Chicken Breast with Artichoke and Mushrooms in a Mild

Blue Cheese Sauce

Beef Bourguignon-Tender Beef with Onion and Mushrooms in a Burgundy Wine

Sauce

Beef Tips Marsala - Beef Tips with Mushroom in a Marsala Wine Reduction

Mixed Green Salad with House Vinaigrette Dressing House Pasta Salad Dinner Rolls Fresh Fruit and Assorted Cheese Display Desert Chocolate Cake

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Rainier Dinner Buffet Rainier Dinner Buffet

Choose One Hot Vegetable

Creamed Spinach

Steamed Mixed Vegetables Seasonal Vegetable De Jour Steamed Brocollini and Carrots

Choose One Hot Starch

Rice Pilaf

Wild Rice Medley Buttered Egg Noodle Roasted Red Bliss Potato Scalloped Potato

Choose One Hot Entree

Baked Pacific Cod Fillet With Herb Aioli

Mixed Vegetable in Stir Fry Sauce, Tofu is Available Upon Request

Grilled Pork Chop with Sautéed Mushrooms

Tuscan Chicken - Chicken Breast with Ham and Provolone Cheese in a Garlic,

Thyme, and Lemon Sauce with Sun Dried Tomatoes and Olives

Chicken Champagne - Chicken Breast with Brie Cheese, Creamy Champagne

Sauce, Mushrooms, and Grapes

Shrimp Piccata - Sautéed Shrimp in a Lemon, Caper, White Wine, Butter Sauce

with Tomatoes, Mushrooms & Onions, Served over Penne Pasta

Chicken Ala Blue - Chicken Breast with Artichoke and Mushrooms in a Mild

Blue Cheese Sauce

Beef Bourguignon - Tender Beef with Onion and Mushrooms in a Burgundy Wine

Sauce

Beef Tips Marsala - Beef Tips with Mushroom in a Marsala Wine Reduction

Caesar Salad

House Pasta Salad

Dinner Rolls

Fresh Fruit and Assorted Cheese Display

Desert Chocolate Cake

Coffee, Tea, & Soda

PLEASE ADD 20% SERVICE FEE & 7.8% sales tax and a 4% CM & USFS fee• FULL BEVERAGE SERVICE IS AVAILABLE

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Wedding Reception Outline



Alpine Inn Wedding Reception

Includes: 1 Hour Appetizer Service White Table Linens Dinner Buffet Champagne Toast Cake Cutting Table

Per Guest Pricing:

40-80 Guests : \$44 per Guest 81+ Guests \$40 per Guest

Venue Fees: Fees based on Summer, Winter rental fees are TBD

Alpine Inn Restaurant Daytime Reception \$500 (finished by 4:30)

Alpine Inn Restaurant Night Reception \$1000 (Sunday –Thursday) \$1700 (Friday—Saturday)

Outdoor Party Tent \$1000

Please add 20% service fee, 7.8% sales tax and 4.0% CM & USFS Fee

Wedding Reception Buffet Menu-

Alpine Inn Reception Buffet

40 Guest Minimum

Appetizers

Fruit and Cheese Display Artichoke Dip with Tortilla Chips Chicken Chutney Salad in Phyllo Cups

Choose One Hot Vegetable

Creamed Spinach Seasonal Vegetable De Jour Steamed Brocollini and Carrots Roasted Fresh Asparagus

Choose One Hot Starch

Rice Pilaf Wild Rice Medley Buttered Egg Noodle Roasted Red Bliss Potato Scalloped Potato

Choose One Hot Entree

<u>Baked Pacific Cod</u> Fillet With Herb Aioli

Baked Pacific Salmon Fillet with Herb Aioli

<u>Tuscan Chicken</u> - Chicken Breast with Ham and Provolone Cheese in a Garlic, Thyme, and Lemon Sauce with Sun Dried Tomatoes and Olives

<u>Chicken Champagne</u> - Chicken Breast with Brie Cheese, Creamy Champagne Sauce, Mushrooms, and Grapes

<u>Shrimp Piccata</u> - Chicken Breast with Capers in a White Wine & Lemon Sauce <u>Beef Bourguignon</u> -Tender Beef with Onion and Mushrooms in a Burgundy Wine Sauce

Beef Tips Marsala - Beef Tips with Mushroom in a Marsala Wine Reduction

Caesar Salad House Pasta Salad Dinner Rolls Coffee, Tea, & Soda

PLEASE ADD 20% SERVICE FEE & 7.8% sales tax and a 4% CM & USFS fee•
FULL BEVERAGE SERVICE IS AVAILABLE
(PLEASE NOTE: COMSUMPTION OF UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS)

Lodging Information-

We welcome you to host a Group Lodging Event with Crystal Mountain Hotels. Our facilities are centrally located and guests can walk to all Crystal Mountain facilities. Our reservations office staff is committed to excellence and professionalism, we are united to serve you and your guests.

DEPOSITS & CANCELLATIONS

In order to qualify for the lowest Discounted Group Lodging Rates, an accompanying Food Service Contract must be included.

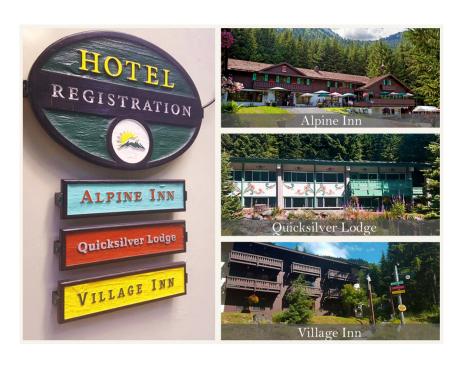
Advance Deposit of the first night is required to hold any reservation.

For cancellations, 30 days notice prior to arrival is required for refund minus 10% cancellation fee. Cancellations made within 30 days are not refundable, and the full contracted amount must be paid. Holiday reservations require entire advance payment and may not be cancelled nor refunded.

All rates are subject to change.

HOTELS POLICIES

- All rooms are non smoking
- No cooking is allowed in rooms (no microwaves, crock pots, toasters, etc.)
- Pets are allowed in Village Inn Pet Rooms ONLY (no common areas)
- 3 Adult maximum in any room type
- All quests must be 21 or accompanied by their legal guardian.
- Open Alcoholic Beverages by law are not permitted anywhere in public. This includes lobbies, hallways, and parking areas. Please visit the Snorting Elk Cellar if you would like a drink or keep all open alcohol in the privacy of your hotel room.



Lodging Descriptions



Alpine Inn

The Alpine Inn is our signature hotel, the Bavarian atmosphere and the convenient location (next to the Alpine Inn Restaurant and within a 3 minute walk of the main resort) makes it very popular. The Alpine Inn also has a wide variety of rooms for even the more complicated of rooming arrangements. It has been kept in it's original Bavarian style so the rooms do not have a t.v, mini fridge, or coffee maker.

Amenities: Wi-fi in the lobby.



Village Inn

The Village Inn has double occupancy rooms making it great for singles or couples. Rooms with a standard queen sized bed have a small balcony attached to them, and the pet friendly queen beds are on the ground floor so they are easy access in and out with your furry, feathered, or scaled companions! Please note that the Village Inn Pet Friendly Rooms are the only rooms we allow pets.

All rooms have a flat screen t.v, mini fridge, coffee maker, and wifi.



Quicksilver Lodge

The Quicksilver Lodge is a wonderful place if you have a large r party or are coming with a group of people. This building offers rooms with one queen sized bed, loft rooms with a queen sized bed with two double sized beds in the loft, and the Quicksilver has a large lobby area on the second floor with a large stone fireplace that is perfect for

— Wedding Planning Sheet

Group Name:				
Contact Name:		Phone		
Address:		Email		
		Fax		
Date of Event:		Nights:		
Event Description:				
# of Guests:	Couples:	Families:	Singles:	
		gs) :		
Meeting Space Needs:	:			
Special Notes:				

Please fill out form and send it to us and our Group Sales Coordinator will be in touch with you!

Address: 33723 Crystal Mt. Blvd, Enumclaw, WA 98022 Email: groupsales@crystalhotels.com Fax: (360) 663-2394

Phone: (360) 663-2262

Special Touches

Photographers

Design Photography & Entertainment Sterling Ward Photographer/Disc Jockey (360) 943-0054

Van Ostrom Photography 58229 112th Street Ct. E Greenwater, WA 98022 (360) 663-2246 www.vanostrom.com

Lowell Sannes Photography 7318 20th Ave. NW Seattle, WA 98117 (206) 349-9964 www.lowellsannes.com

Starr Photography (206) 232-4056 Www.starrphoto.net

Spas & Beauty

Enumclaw Day Spa, Salon & Boutique 1710 Railroad St. Enumclaw, WA 98022 (360) 825 - 5755 www.enumclawspa.com

Glamour Nails & Spa 21250 WA-410 Bonney Lake, WA 98391 (253) 987-5879

Transportation

Bayview Limousine 15701 Nelson Place South Seattle, WA 98188 (206) 824-6200 www.bayviewlimo.com

Cakes & Bakers

Mike's Amazing Cakes 14820 NE 31st Circle Redmond, WA 98052 (425) 869-2992 www.mikesamazingcakes.com

Crème de la Crème 440 Olympia Ave. NE Renton, WA 98056 (425) 282-0329 (206) 241-0249 www.cakesbycremedelacreme.com

Black Diamond Bakery 32805 Railroad Avenue Black Diamond, WA 98010 Tel: 360-886-2741 http://www.blackdiamondbakery.com/

<u>Floral</u>

Young's Flowers and Gifts 1527 Cole St. Enumclaw, WA 98022 (360) 825-4381 www.youngsflowersandgifts.com

Buds & Blooms 1401 Griffin Ave. Enumclaw, WA 98022 (360) 825~5321