EST. 2005

THE HARDWARE STORE RESTAURANT

VASHON ISLAND, WA



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VASHON ISLAND
98070

WWW.THSRESTAURANT.COM

@THEHARDWARESTORERESTAURANT

THE HARDWARE STORE

CATERING & EVENTS PACKAGE

VASHON ISLAND WEDDINGS & CELEBRATIONS

Welcome to The Hardware Store catering experience.

We're so excited to be part of your big day!

At The Hardware Store, we believe food and drinks should be fresh, beautiful, and joyfully shared. With our roots on Vashon Island and a focus on local ingredients, vibrant community connections, and genuine hospitality, we bring the same care and creativity to catering that we do to every dish in our restaurant.

We can't wait to create something unforgettable with you!













THE STORY

Originally built in 1890, The Hardware Store was the first commercial building in the town of Vashon. Throughout the 20th century, it changed hands several times, consistently serving the community with feed, dry goods, seeds, gardening supplies, and hardware essentials.

In the early 2000s, Melinda Powers looked through the windows of the historic building and envisioned something new—a vibrant restaurant serving great good food and a welcoming gathering place for the Vashon community. Driven by that vision, she brought it to life, and in 2005, The Hardware Store restaurant officially opened its doors.

In 2025, the restaurant welcomed a new operating partner, Nick Green. A Seattle native, Nick brings an impressive culinary background and a deep commitment to hospitality, refined over nearly two decades in some of the nation's top kitchens and boutique hotels.

Today, The Hardware Store restaurant stands as a cherished landmark on Vashon Island and is proudly listed on the national register of historic places. With much of its original charm preserved, it continues to be a place where the community gathers to enjoy great good food in a setting rich with history and heart.



WHAT WE OFFER

FULL-SERVICE CATERING

CUSTOM WEDDING MENUS
PASSED APPETIZERS & PLATED DINNERS
FAMILY-STYLE FEASTS OR BUFFETS
LATE-NIGHT BITES & DESSERT STATIONS
BEVERAGE SERVICE & SIGNATURE COCKTAILS
CURATED SPACES, FLOWERS AND MUSIC

PRE & POST WEDDING EVENTS

REHEARSAL DINNERS
WELCOME COCKTAIL PARTIES
MORNING-AFTER BRUNCHES

RENTAL SPACES

THE HARDWARE STORE RESTAURANT - *UP TO 100 GUESTS*
THE ART ROOM - *UP TO 30 GUESTS*
THE YARD - *UP TO 70 GUESTS*
MERCANTILE - *UP TO 22 GUESTS*



SAMPLE MENU

PASSED APPETIZERS

DUNGENESS CRAB CAKES + LEMON AIOLI

LOCAL OYSTER SHOOTERS

ROCKFISH CEVICHE TOSTADAS + CHIPOTLE AIOLI + AVO

CHAR BROILED PACIFIC OYSTERS + CHILI BUTTER

JAPANESE FRIED CHICKEN BITES + MISO MAYO

AHI TUNA PIZZA + PONZU + SERRANO + TRUFFLE MAYO

SUMMER MELON + PROSCIUTTO SKEWERS

PLATED DINNER

STARTER

GRILLED PEACH + BURRATA SALAD + BASIL

OR

SALT ROASTED BEETS + HEIRLOOM TOMATO + KALIMATA OLIVE + GREEK FETA

MAIN

COHO SALMON + BUERRE BLANC + ASPARAGUS

OR

HERB-MARINATED FLAT IRON STEAK + BLACK GARLIC DEMI + CRISY POTATOES

DESSERT

LOCAL BERRY COBBLER + VANILLA CHANTILLY

OR

EARL GREY POT DE CREME + MISO CARAMEL

MENUS CAN BE FULLY CUSTOMIZED TO REFLECT YOUR TASTES, DIETARY NEEDS, AND SEASONAL INGREDIENTS.

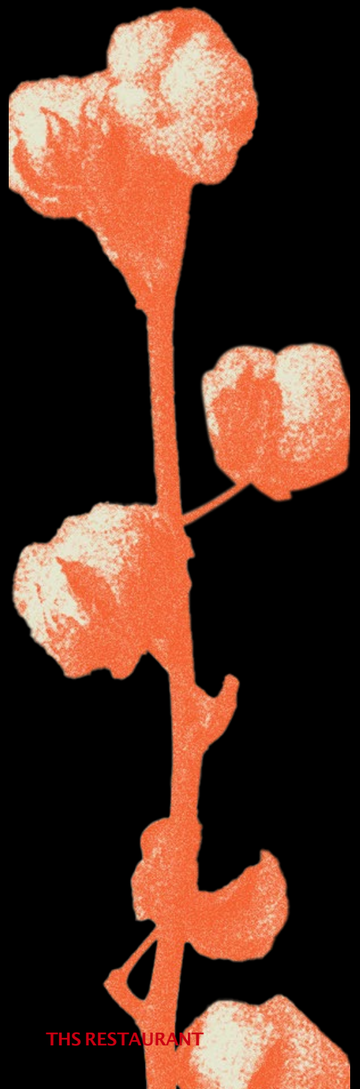
THS RESTAURANT





THE YARD

Opened in 2025, our new event space, The Yard, offers a laid-back beer garden featuring a vibrant menu of island-inspired cocktails and boozy slushies. Food menu includes smoked meat sandwiches, fun bar bites, ceviche and salads, all showcased in a lively, outdoor-venue with a retractable roof and heaters.



MUNCHIES

ROCKFISH CEVICHE TOSTADAS 15 CA$H
TOTS

SMOKED SALMON BELLY DIPW/ OLD BAY CHIPS

SPICY CUCUMBER & CABBAGE SALAD W/ PEANUTS

ELOTE CORN SALAD

AHI TUNA TOSTADAS

HOT HONEY MOZZARELLA STICK W/RANCH

CHILLED GINGER NOODLE SALAD W/PEANUTS & SCALLION

SANDOS

SMOKED & FRIED CHICKEN THIGH

SMOKED BRISKET

PULLED PORK

SMOKED TOFU BAHAN MI

SIDES & SWEETS

TOTS & RANCH

TIMS CHIPS & RANCH

ICE CREAM SUNDAY W/SMOKED CARAMEL

THS RESTAURANT







FEE STRUCTURE
FOOD PACKAGES

CATERING MINIMUM $5,000 FOOD & BEVERAGE MINIMUM FOR OFF-SITE EVENTS
SERVICE FEE 20% OF TOTAL BILL (INCLUDES STAFFING, PLANNING & COORDINATION)
RENTALS FULL COORDINATION OF TABLES, CHAIRS, LINENS, GLASSWARE, ETC. – PRICED BY QUOTE

FOOD PACKAGES
BUFFET OR FAMILY STYLE SERVICE

CLASSIC NORTHWEST MENU – $75 PER PERSON
INCLUDES 2 STARTER, 2 MAINS, 2 SIDES, DESSERT

PREMIUM SEASONAL MENU – $90-$120 PER PERSON
INCLUDES 2 STARTERS, 2 MAINS (SURF & TURF), 3 SIDES, DESSERT

CUSTOM CHEF-CURATED MENU – $150^{++} PER PERSON
INCLUDES TASTING, FULL CUSTOMIZATION, AND UPGRADED INGREDIENTS (E.G., HALIBUT, RIBEYE, LAMB)

PLATED DINNER SERVICE
THREE-COURSE PLATED DINNER – $95 PER PERSON
FOUR-COURSE PLATED EXPERIENCE – $125 PER PERSON

ADD TABLE-SIDE WINE PAIRING – $20-$45 PER PERSON

APPETIZER-ONLY COCKTAIL PARTY
$35–$55 PER PERSON DEPENDING ON QUANTITY, FORMAT (PASSED OR STATION), AND INGREDIENTS





FEE STRUCTURE
BAR & BEVERAGE PACKAGES







HOSTED BAR PACKAGES (3 HOURS MINIMUM)

BEER & WINE ONLY – $25 PER PERSON

STANDARD FULL BAR – $35 - $50 PER PERSON

PREMIUM CRAFT COCKTAILS – $50^{++} PER PERSON

ADD SIGNATURE COCKTAIL STATION – $350 SETUP + CONSUMPTION

CASH BAR OR HYBRID OPTIONS AVAILABLE

ALL BAR PACKAGES INCLUDE LICENSED BARTENDERS, GLASSWARE, MIXERS, ICE, AND SETUP/CLEANUP

ADDITIONAL SERVICES

CHEF ON-SITE COOKING FEE – $500 (IF REQUIRED FOR ACTION STATIONS OR OFF-SITE COOKING)

SETUP/BREAKDOWN TEAM – $200–$500 DEPENDING ON EVENT SIZE

EVENT COORDINATION & TASTING FEE – $250 (APPLIED TOWARD FINAL INVOICE IF BOOKED)

EXTRAS!

LATE NIGHT ACTIVATIONS, MUSIC & VIBES

OYSTER SHUCKING STATION — live, interactive, and oh-so-Vashon!
ICE CREAM — float or sundae station
CHAMPAGNE welcome wall
MINI DOUGHNUT BAR — freshly fried and customizable
SIGNATURE COCKTAIL design — we'll create one just for you
ESPRESSO & ESPRESSO MARTINI CART
LATE NIGHT SNACK CART — nachos, pizza or ramen??
LOCAL MUSIC & ART CONNECTIONS — Want a jazz trio or a mural backdrop? We know people.
EVENT RENTALS COORDINATION — tents, furniture, table settings, flowers, etc.







THE HARDWARE STORE



LET’S TALK

WE'D LOVE TO HEAR YOUR VISION AND HELP BRING IT TO LIFE — BIG OR SMALL, FORMAL OR FUN.
OUR TEAM IS HAPPY TO SCHEDULE A TASTING, WALK-THROUGH, OR PHONE CALL ANYTIME.

LET’S GET PLANNING!

(206) 920-8533
WWW.THSRESTAURANT.COM/SMALL-GATHERINGS
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