

willowsLODGE

Wedding and Special Occasion Services

2011 Information

Willows Lodge, "A Northwest Celebration of the Senses", offers you an intimate and unique special occasion site. Located on the Sammamish River in the heart of Western Washington's picturesque Wine Country, this luxury hotel offers award-winning herb gardens and five acres of exquisitely landscaped grounds.

Knowledgeable Catering staff will help you create a memorable experience while our superior culinary team offers you the flexibility to create a perfect menu. Whether it is a private wine tasting of featured Washington wines, a Northwest Barbecue buffet or a multi-course sit-down dinner, our well-appointed Banquet staff will make every aspect of your occasion remarkable.

The Sammamish Ballroom and Foyer can accommodate a maximum of 192 people for receptions while the Garden Gazebo can seat up to 192 people for ceremonies. The Herbfarm Restaurant holds a garden tour near and around the Garden Gazebo on Thursday, Friday & Saturday evenings from 6:30 pm to 7:00 pm and on Sunday afternoons from 4:00 pm to 4:30 pm. For this reason we ask that all ceremonies taking place Thursday through Saturday end by 6:30 pm or start no earlier than 7:00 pm and ceremonies taking place on Sunday end by 4:00 pm or start no earlier than 4:30 pm.

Willows Lodge special occasion packages include: an overnight guest room suite for the bride & groom, custom designed chairs, beautifully appointed tabletops with linens, china, flatware and glassware, complimentary dance floor, votive candle usage, cake cutting and parking.

Pricing

Saturday Evening

5:00 pm - 11:00 pm

120-person minimum

please inquire if you have a smaller party

\$60.00 per person food minimum

\$15.00 per person beverage minimum

Friday Evening

7:00 pm - 11:30 pm

Sunday Flex Time

6 hrs, 10:00 am - 10:00 pm

100-person minimum

please inquire if you have a smaller party

\$55.00 per person food minimum

\$15.00 per person beverage minimum

\$2,000.00 Sammamish Ballroom

\$2,500.00 Gazebo & Sammamish Ballroom

\$300.00 Burke Room - bridal changing room

The food & beverage pricing is subject to a 20% service charge and 10% tax.

The facility fees are subject to a 9.5% tax.

Reservations and Payment

Reservations may be made up to 18 months in advance. All evening weddings ending after 6:00 pm, with music, must rent three guest rooms at a reduced rate. To reserve a date and time a signed contract, credit card and a \$2,500.00 non-refundable prepayment are required. Payment of the total estimated bill is due two weeks prior to your function.

Catering Information

Menus

Enclosed for your consideration are the Willows Lodge banquet menus. Willows Lodge offers a broad selection of menu items but if you have special requests our Chefs will be happy to work with you on creating a signature menu. Please note our policies for plated meal selections listed below under guarantees and also on each plated menu page. The food, beverage and miscellaneous prices quoted are subject to a 20% service charge and applicable Washington State sales tax. These prices are subject to change without notice, but may be confirmed up to three months prior to your event. All food and beverages for your function must be obtained from Willows Lodge.

Guarantees

The Catering Office must be notified of your guaranteed number of guests as well as your menu selections and entrée counts by 11:00 am three (3) business days prior to your event. Once received by the Catering Department the number will be considered a guarantee and is not subject to reduction. If you are unable to provide exact entrée counts for your plated meal you will be charged an additional \$10.00 per guest on top of the plated meal price.

Beverage Service

Beverages for your function are purchased on a per drink basis, wine is charged per bottle. Hosted bars carry a bartender fee of \$25.00 per hour and cash bars incur a bartender fee of \$50.00 per hour; both styles have a two-hour bartender minimum.

Guestrooms

Willows Lodge offers 84 luxury guestrooms and suites. All guestrooms have a fireplace, patio or balcony, large soaking tub, stereo system, and complimentary high-speed Internet access. Guest room reservations can be arranged based on availability through our Catering and Conference Services department. All functions with music ending after 7:00 pm must rent three guest/noise rooms at a discounted rate.

Payment Policies

The booking fee for each event is specified on your event contract. Payment of the total estimated bill for social events is due two weeks prior to the scheduled event date. All banquet functions must have a valid credit card number on file. Willows Lodge will only bill corporate clients that have established a direct bill account with our Accounting department. If you are interested in setting up a direct bill account please request an application form; this must be submitted no later than three weeks prior to the date of your scheduled event.

Shipped Material, Set-Up and Decorations

The catering department must approve all shipped materials prior to arrival. Please have all shipped materials addressed to Willows Lodge c/o Catering Department with the company name, company contact, function room and date of function clearly marked. Willows Lodge cannot accept deliveries more than three days before your event.

Your banquet room will be ready for any extra touches you are providing thirty minutes prior to your scheduled start time for corporate events and one-hour prior for social events. Please ask your Catering Representative about restrictions on how and with what you may decorate or specific requests on set-up time and decorations. Willows Lodge cannot store and will not be responsible for any materials left behind after the conclusion of your event.

Audio-Visual Equipment

Willows Lodge has enlisted AVMS Corporation to offer a comprehensive range of production services to meet your needs. Our hotel is also proud to feature Global Meeting™ high-speed Internet connection. Additional charges apply to all audio-visual equipment and high-speed Internet connections. Please speak to the Catering Department to obtain additional information and pricing.

Hors d'Oeuvres

Minimum order of two (2) dozen per selection

Earth

Housemade Pita Chips with White Bean Hummus, Kalamata Olives and Roasted Tomatoes	\$36.00 per Dozen
Gorgonzola, Pear and Walnut Vol-a-Vents with Balsamic Aioli	\$36.00 per Dozen
Spicy Black Bean Cakes with Cumin Crème Fraiche and Pico de Gallo	\$36.00 per Dozen
Pan-Asian Vegetable Springrolls with Sweet & Spicy Dipping Sauce	\$34.00 per Dozen
Roasted Vegetable and Goat Cheese Croquettes with Pesto Aioli	\$36.00 per Dozen
Wild Mushroom Pot Pie Poppers	\$35.00 per Dozen

Water

Crimini Mushrooms stuffed with Crab, Artichoke & Parmesan Dip	\$44.00 per Dozen
Seared Ahi, Wakame, Daikon Radish and Sprouts on Pepper Crackers with Wasabi Mayo	\$44.00 per Dozen
Northwest Salmon Cakes with Chive Aioli	\$46.00 per Dozen
Ginger-Spiced Saku Tuna Lollipops with Sweet Chili Sauce	\$45.00 per Dozen
Halibut Ceviche on Asian Spoons	\$46.00 per Dozen
Rye Crisps with Smoked Salmon, Microgreens and Dill Crème Fraîche	\$44.00 per Dozen
Spicy Prawn Salad in a Wonton Cup with Mango Salsa Avocado Crème Fraiche	\$47.00 per Dozen

Fire

Grilled Skirt Steak Crostini with Brie Cheese and Cranberry Chutney	\$48.00 per Dozen
Lamb Lollipops with Australian BBQ-Caramel Sauce	\$43.00 per Dozen
Petite BLT (Bacon, Lettuce and Tomato) Flatbreads	\$44.00 per Dozen
Chili-Rubbed Flank Steak Mini Tostadas with Pepperjack Cheese, Cilantro and Chipotle Aioli	\$48.00 per Dozen
Gorgonzola Crackers with Fig Jam and Shaved Prosciutto	\$46.00 per Dozen
Cider-Braised Pork atop Crispy Apple Chips with Balsamic-Apple Chutney	\$44.00 per Dozen

Air

Curried Duck on Wonton Chips with Mango Chutney	\$43.00 per Dozen
Duck Confit, Goat Cheese and Brandied Cherry Purses	\$46.00 per Dozen
Samosas with Ground Chicken, Spiced Potatoes and Indian Herbs	\$43.00 per Dozen
Grilled Chicken Quesadillas with Pepperjack Cheese and Avocado Crème Fraîche	\$42.00 per Dozen
Mini Turkey-Potato Bread Pudding with Chive Aioli	\$45.00 per Dozen
Rosemary Crostini with Herbed Turkey, Cranberry Cream Cheese and Port-Poached Raisins	\$44.00 per Dozen

Reception Displays

Southwest Fiesta

Housemade Guacamole, Pico de Gallo, Warm Pepperjack Queso, Spicy Black Bean Dip and Assortment of Tortilla Chips

\$12.00 per Guest

Baked Brie

Warm Brie in a Pastry Shell Served with Dates, Dried Fruit, Gourmet Breads and Crackers

\$8.00 per Guest

Market Vegetable Display

Display of Seasonal Sliced Vegetables and Cucumber-Dill Ranch Dip

\$6.00 per Guest

Cheese Display

Display of Locally Produced and Imported Cheese, Dried Fruit, Nuts, Gourmet Breads and Crackers

\$10.00 per Guest

Antipasti Platter

Display of Italian-Style Aged Cured Meats, Marinated Vegetables, International Cheeses, Gourmet Breads and Crackers

\$15.00 per Guest

Meze Platter

Marinated Olives, Dolmades, Roasted Red Pepper Hummus, Babaghanoush, Prosciutto Wrapped Bocconcini, Petite Falafel with Tahini Sauce, Pita Chips and Soft Pita Wedges

\$18.00 per Guest

Iced Seafood Display

Poached Jumbo Prawns and Snow Crab Claws with Fresh Lemon Slices and Cocktail Sauce

\$18.00 per Guest

Fruit Display

Lavish Display of Seasonal Fresh Fruit and Berries

\$7.00 per Guest

Pan-Asian Platter

BBQ Pork, Spring Rolls, Chilled Grilled Lime-Chile Marinated Prawns and Assorted Fresh Sushi with Wasabi, Soy Sauce, Pickled Ginger, Hot Mustard and Toasted Sesame Seeds

\$20.00 per Guest

Dessert Display

Chef's Selection of Chocolate Dipped Strawberries, Miniature Desserts, Tartlets and Other Sweets

\$3.00 per Piece, per Guest

Reception Stations

Minimum of 25 Guests. All stations require a chef attendant for a fee of \$50.00 per station for every 50 Guests.

Pasta Station

Pasta Served with Shaved Parmesan, Focaccia Bread and Butter

Pastas: Penne and Three-Cheese Tortellini

Sauces: Roasted Red Pepper Cream Sauce, Basil Pesto and Traditional Marinara

Toppings: Seasonal Vegetables, Kalamata Olives, Wild Mushroom Medley, Pancetta, Smoked Chicken and Shrimp

\$20.00 per Guest

Carving Station

All carving stations accommodate approximately 50 Guests and include Rustic Bread and Butter.

Pork Loin with Balsamic-Cherry Glaze	\$16.00 per Guest
Pineapple-Glazed Ham with Sweet Soy and Spicy Mustard	\$14.00 per Guest
Oven-Roasted Turkey Breast	\$14.00 per Guest
Prime Rib au Jus with Creamy Horseradish	\$18.00 per Guest

Skewer Station

Pricing includes one of each of the four skewers listed per guest:

Garlic-Herb Marinated Chicken Brochettes
Pan-Asian Beef Satays
Greek Herb-Marinated Lamb Kebabs
Balsamic-Glazed Vegetable Skewers

\$14.00 per Guest

Slider Station

Pricing includes one of each of the three sliders listed per guest:

Traditional Beef with Blue Cheese and Candied Bacon
Ahi Tuna with Seaweed Salad, Daikon Sprouts and Wasabi Mayo
BBQ Pulled Pork with Apple Slaw

\$18.00 per Guest

Fondue Station

Jarlsburg, Gruyere & Beecher's White Cheddar Fondue with
Crimini Mushroom, Cherry Tomato, Roasted Potato and Zucchini Skewers

\$10.00 per Guest

Short-Rib Martini Station

Red Wine Braised Short Rib Martinis with Yukon Gold Whipped Potatoes and Demi-Glace

\$16.00 per Guest

Plated Dinners

All plated dinners include rustic bread and butter, Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

The highest selected entrée price will be applied to all meals.

Exact entrée counts are due three (3) business days prior to the event date. If exact counts are not provided by this due date there will be an additional fee of \$10.00 per guest applied to the entrée price and the entrees will be modified by the chef to allow for only one starch side dish and one vegetable side dish for all entrees.

Client must also provide meal designators for each guest.

Appetizers

Choice of one (1)

Spiced Butternut Squash Soup with Cinnamon Chantilly and Toasted Pepitas

Pan-Asian Duck Confit Wonton Ravioli with Apple-Mirin Sauce

Grand Marnier Prawns with Micro Greens and Lemongrass Vinaigrette

Goat Cheese, Grilled Eggplant and Oven-Roasted Tomato Terrine with Aged Balsamic Vinaigrette

Starters

Choice of one (1)

Mixed Greens, Sliced Pears, Sharp White Cheddar Crumbles, Dried Cranberries, Rosemary-Roasted Marcona Almonds and Pear-Infused Balsamic Vinaigrette

Baby Spinach, Honeyed Pine Nut Brittle, Dried Apples, Gorgonzola Cheese and Red Wine Vinaigrette

Baby Romaine Caesar with Parmigiano Reggiano Tuiles, Focaccia Bread Croutons and Caesar Vinaigrette

Arugula, Roasted Beets, Toasted Pistachios, Goat Cheese Crottin and Persimmon Vinaigrette with Pistachio Oil Drizzle

Entrées

Choice of three (3)

Exact entrée counts must be provided three (3) business days prior to the event date

Seared Beef Tenderloin, Blue Cheese Whipped Potatoes, Wild Mushroom Medley, Sautéed Greens and Roasted Tomato Demi Glace	\$73.00 per Guest
Roasted Rack of Lamb, Herbed Polenta, Cipollini Onions, Haricot Verts, Red Peppers and Lamb Demi Glace	\$72.00 per Guest
Roasted Pork Chop, Red Wheat Berry and Rice Pilaf, Swiss Chard and Roasted Garlic, Dried Apricot, Cranberry and Red Wine Sauce	\$67.00 per Guest
Rosemary-Crusted Chicken Breast Stuffed with Caramelized Onions, Fontina Cheese and Artichoke Hearts atop Herbed-Tomato Orzo Pilaf and Roasted Broccolini	\$65.00 per Guest
Muscovy Duck Breast, Creamy Farro, Cipollini Onions, Wild Mushrooms and Cranberry-Orange Reduction	\$69.00 per Guest
Citrus-Grilled Scallop & Prawn Skewers, Poblano Polenta, Swiss Chard and Roasted Red Pepper Sauce	\$66.00 per Guest
Seared Salmon, Shiitake Mushroom Risotto Cake, Baby Bok Choy and Ginger-Leek Beurre Blanc	\$68.00 per Guest
Vegetarian: Roasted Delicata Squash Rings, Wild Mushroom-Parmesan Risotto and Grape Musk Syrup	\$63.00 per Guest
Vegan: Panko-Crusted White Bean Griddle Cakes, French Pistou Sauce, Oven-Roasted Tomatoes and Haricot Verts	\$61.00 per Guest

Duo Plate Entrées

Choice of one (1)

Beef Tenderloin and Seared King Salmon, Roasted Onion Mashed Potatoes, Seasonal Vegetable Medley and Horseradish Cream Sauce	\$76.00 per Guest
Honey-Soy Glazed Chicken Breast and Citrus-Grilled Prawns, Cilantro-Infused Jasmine Rice, Sautéed Bok Choy and Shiitake Mushrooms	\$74.00 per Guest
Petite Filet of Beef and Tapenade and Spinach-Stuffed Chicken Roulade, Herbed Potato Gnocchi, Roasted Vegetables and Sun-Dried Tomato Reduction	\$75.00 per Guest

Desserts

Choice of one (1)

Pumpkin Bread Pudding, Muscavado Chantilly, Cognac Anglaise and Candied Pecans
Apple-Filled Financier, Oatmeal-Stout Ice Cream and caramelized Apple Pears
Dark Chocolate-Coffee Ganache with Crispy Praline, Jivara Cremeux and Salted Caramel Coulis
Duo: Rosemary-Chocolate Flourless Cake, Pine Nut Praline Butter and Shoestring Croquant and Brown Butter-Pine Nut tart with Marsala Chantilly

The Canoe Ridge Buffet

Minimum of 15 guests

Passed Hors d'Oeuvres (one of each per guest)

Roasted Vegetable and Goat Cheese Croquettes with Pesto Aioli
Rye Crisps with Smoked Salmon, Microgreens and Dill Crème Fraîche
Cider-Braised Pork atop Crispy Apple Chips with Balsamic-Apple Chutney
Rosemary Crostini with Herbed Turkey, Cranberry Cream Cheese and Port-Poached Raisins

Mixed Greens, Sliced Pears, Sharp White Cheddar Crumbles, Dried Cranberries,
Rosemary-Roasted Marcona Almonds and Pear-Infused Balsamic Vinaigrette

Iced Seafood Display with Poached Jumbo Prawns, Snow Crab Claws,
Fresh Lemon Slices and Cocktail Sauce

Display of Locally Produced and Imported Cheese, Dried Fruit, Nuts,
Gourmet Breads and Crackers

Lavish Display of Seasonal Fresh Fruit and Berries

Choice of Two (2) Entrées:

Herb-Crusted Pork Tenderloin with Caramelized Apples and Onion Marmalade
Prime Rib of Beef au Jus with Creamy Horseradish
Cedar-Plank Salmon with Pinot Noir Gastrique
Rosemary-Grilled Chicken Breast with Red Pepper-Roasted Tomato Broth and Pecorino-Romano Cheese
Roasted Vegetable and Goat Cheese Lasagna

Roasted Onion Whipped Potatoes

Seasonal Vegetable Medley

Rustic Bread and Butter

Apple Frangipane Tarts

Dark Chocolate-Coffee Ganache

Salted Caramel Mousse with Fudge Pecan Cookies

Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

\$55.00 per guest – Lunch

\$65.00 per guest – Dinner

The Klipsun Vineyard Buffet

Minimum of 15 guests

Spinach, Julienne of Red and Yellow Peppers, Orange Segments, Roasted Peanuts and
Miso-Sesame Vinaigrette with Crispy Won Tons

Market Fresh Sushi Display with Wasabi, Soy Sauce and Pickled Ginger

Grilled and Chilled Asian Vegetables with Soy-Cilantro Vinaigrette

Sweet Chile and Lime Marinated Grilled Prawns

Choice of Two (2) Entrées:

Spicy Beef with Chinese Black Bean Sauce and Frizzled Noodles

Grilled King Salmon with Honey-Soy Reduction

Tea-Smoked Duck Breast with Plum Glaze

Pad Thai with Crushed Peanuts, Bean Sprouts and Chiles

Citrus-Ginger Chicken with Spicy Cashew Sauce

Almond-Scallion Jasmine Rice

Vegetable Stir-Fry

Rustic Bread and Butter

Chocolate Yuzu Bars

Matcha Flan with Kinako Shortbread

Plain and Chocolate-Dipped Fortune Cookies

Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

\$50.00 per guest – Lunch

\$60.00 per guest – Dinner

The Horse Heaven Hills Buffet

Minimum of 15 guests

Baby Spinach, Honeyed Pine Nut Brittle, Dried Apples, Gorgonzola Cheese and Red Wine Vinaigrette

Orzo Pasta Salad with Roasted Vegetables, Artichoke Hearts, Pine Nuts, Goat Cheese and Pesto Vinaigrette

Lavish Display of Seasonal Fresh Fruit and Berries

Antipasti Display of Italian-Style Aged Cured Meats, Marinated Vegetables,
International Cheeses, Gourmet Breads and Crackers

Choice of Two (2) Entrées:

Grilled Chicken Breast Stuffed with Garlic, Artichoke Hearts and
Pecorino Cheese and Roasted Garlic Beurre Blanc

Seared Beef Medallions with Pine Nuts, Sundried Tomatoes and Taggiasca Olives

Parmesan Polenta Gratin with Wild Mushroom Ragout

Roasted Leg of Lamb with Tomato Relish and Rosemary Demi-Glace

Porcini-Dusted Sea Bass with Tomato-Leek Relish and Fried Leeks

Rosemary-Roasted Baby Red Potatoes

Roasted Vegetable Medley

Rustic Bread and Butter

Bittersweet Chocolate Tart with Espresso Cream

Limoncello Semolina Cake with Citrus Glaze

Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

\$48.00 per guest – Lunch

\$59.00 per guest – Dinner

The Red Mountain Buffet

Minimum of 15 guests

Bibb Lettuce, Candied Hazelnuts, Julienne of Pear, Dried Cherries, Goat Cheese and Champagne Vinaigrette

Vegetarian Nicoise Salad with Haricot Verts, Fingerling Potatoes, Tomatoes, Kalamata Olives,
Hard-Boiled Eggs and Lemon Vinaigrette

Salmon Display of Gerard and Dominique Lox, Hard Smoked Salmon Side, Capers, Minced Red Onions,
Tomato Slices, Lemon Slices and Dilled Whipped Cream Cheese

Baked Brie in a Pastry Shell Served with Dates, Dried Fruit, Gourmet Breads and Crackers

Choice of Two (2) Entrées:

Beef Tenderloin with Red Wine-Shallot Demi

Pan-Seared Halibut Provençal

Mustard-Thyme Glazed Chicken Breast

Lamb au Poivre

Rosemary-Marinated Pheasant Breast

Gruyere and Yukon Gold Potato Gratin with Roasted Garlic and Leeks

Seasonal Vegetable Medley

Rustic Bread and Butter

Opera Cake

Crème Brulee du Jour

Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

\$49.00 per guest – Lunch

\$58.00 per guest – Dinner

Non-Alcoholic Beverages

Freshly-brewed Starbucks Coffee and Assorted Revolution Teas	\$3.00 per Guest
Sodas: Coke, Diet Coke and Sprite	\$3.00 per Bottle
Mineral Waters and Bottled Waters	\$4.00 per Bottle
Izze Sparkling Juices, Thomas Kemper Root Beer and Cream Soda	\$5.00 per Bottle
Red Bull and Rock Star Energy Drinks	\$6.00 per Can
Fresh Fruit Juices, Lemonade and/or Iced Tea	\$16.00 per Carafe
Martinelli's Sparkling Cider	\$15.00 per Bottle
Willows Fruit Infused Punch	\$18.00 per Carafe

Self-Service Starbucks Iced Coffee Station

Self-Service Starbucks Iced Coffee Drinks and Assortment of Flavored Syrups and Whipped Cream
\$6.00 per Guest

All Day Self-Service Starbucks Espresso Cart

Self-Service Starbucks Espresso Drinks, Assortment of Flavored Syrups and Housemade Biscotti
\$10.00 per Guest

Non-Alcoholic Specialty Mocktails

Berry Lemonade

Freshly Pureed Berries, Lemonade and a touch of Sugar Syrup
\$6.00 Each

Apple Ginger Sparkler

Martinelli's Sparkling Cider and Ginger Syrup
\$5.50 Each

Peaches n' Dreams

Peach Nectar, Muddled Lemons, Lemonade and Orange Juice
\$6.00 Each

Liquid Sunshine

Pineapple Juice, Lemon Juice, Orange Juice, Grapefruit Juice and Lemon Lime Soda
\$5.00 Each

Mango Madness

Fresh Mango Puree, Pineapple Juice and Club Soda
\$7.00 Each

White Peach & Lemon-Thyme Spritzer

White Peach Juice, Lemon-Thyme Syrup and Sparkling Water
\$6.50 Each

Rosemary Lemonade

Fresh Squeezed Lemonade with Hand Picked Rosemary Sprigs
\$6.00 Each

Specialty Cocktails

French Kiss

Ooohlala, cranberry juice, raspberry vodka and apple liqueur; how magnifique!

\$10.00

Flirtini

This champagne cocktail featuring cranberry juice, pineapple juice, raspberry vodka and champagne will have you flirtin' with the bartender for a refill!

\$10.50

Peachmopolitan

Peach nectar, lemon vodka and citrus juices...move over Cosmo, the Peachmopolitan is taking over!

\$10.50

Chocolatini

Dessert anyone? Vanilla vodka, frangelico and crème de cacao are the perfect end to any meal...or beginning

\$10.00

Gingerbread House

Vanilla Vodka, Ginger Beer and Ginger Syrup – no baking or assembly required!

\$10.00

The Grinchtini

The Grinch did NOT steal the flavor out of this martini featuring melon liqueur, citrus vodka and lemonade

\$10.50

Pomosa

The classic Mimosa takes a walk on the wildly *delicious* side when we replace the orange juice with pomegranate juice and add pomegranate liqueur, pomegranate vodka and blackberry brandy.

\$11.00

Citrus Grove

What do you get when you combine Ruby Red Grapefruit Vodka, Limoncello, Grapefruit Juice, Orange Juice and Lemon Juice? Nothin' but citrus-y sunshine in a glass – refreshing!

\$11.00

PEARfection

Pear Vodka, Citrus Vodka, Muddled Cucumbers & Lemons and a touch of Grapefruit juice could only mean one thing: this is the PEARfect cocktail!

\$11.00

Peppermint Patty

What better way to warm up than by enjoying this combination of hot cocoa, peppermint schnapps and kahlua?

\$10.00

Spirits, Ales and Liguors

House Cocktails

Smirnoff Vodka

Gordon's Gin

Scoresby Scotch

Bacardi Rum

Jim Beam Whiskey

Seagram's Seven Blended Whiskey

Jose Cuervo Gold Tequila

\$8.00 Each

Premium Cocktails

Absolut Vodka

Tanqueray Gin

Dewar's Scotch

Bacardi Rum

Maker's Mark Whiskey

Crown Royal Blended Whiskey

Sauza Commemorativo Tequila

\$9.00 Each

Super-Premium Cocktails

Grey Goose Vodka

Bombay Sapphire Gin

Johnny Walker Black Label

Captain Morgan's Rum

Knob Creek Bourbon Whiskey

Crown Royal Blended Whiskey

Patron Silver Tequila

\$11.00 Each

Cordials & Cognacs

Kahlua

Frangelico

Bailey's Irish Cream

Sambuca Romana

Amaretto di Saronno

Grand Marnier

Courvoisier V.S.O.P.

\$10.00 Each

Beers, Ales and Lagers

Assorted Redhook Beers

Widmer Hefeweizen, Fat Tire

Amstel Light, Heineken

Corona, Bud Light, Budweiser

Mike's Hard Lemonade and Cranberry

Haake Beck Non Alcoholic Beer

\$5.00 per Bottle