



willowsLODGE

2019 Wedding and Special Occasion Services

Event Facilities

The Burke Room

Our cozy Burke Room features a stone fireplace and an outdoor patio overlooking the lovely Fireside Cellars courtyard as well as a full bathroom and floor-to-ceiling, three-way mirror. This space is ideally used as a bridal changing room on the day of the wedding so that the bride and her attendants are able to primp and dress on-site. Please consult your catering representative for hair and make-up stylist recommendations.

Burke Room Capacity: approximately 15 guests but dependent on specific setup needs

The Garden Gazebo

Surrounded by award-winning herb gardens, the copper-roofed Gazebo, featuring open-air sides, is a beautiful and natural setting for your wedding ceremony. If the weather is not cooperating, however, we have built-in heaters, extendable awnings and customized, windowed tenting that can fully enclose the space. The Gazebo can also be utilized for additional reception seating if you have a larger group size than what our indoor space can accommodate, or for the cocktail hour if your ceremony takes place at an off-site venue.

Please note: The Herbfarm restaurant maintains the stunning gardens where the Gazebo is located and host a tour of the garden area for their dinner guests from 6:30 pm – 7:00 pm on Friday and Saturday evenings and from 4:00 pm – 4:30 pm on Sundays. In order to offer you the utmost privacy during your special event we require all ceremonies to end prior to the start of the tour or to begin after the tour is complete. We also require that all outdoor amplified music cease during the duration of The Herbfarm tour.

The Garden Gazebo Capacity: Ceremonies - 180 guests without tenting, 140 guests with tenting
Reception seating – 60 guests seated

The Sammamish Ballroom, Patio & Foyer

After the ceremony under the Garden Gazebo, your guests can walk a few steps to our Sammamish Patio for a cocktail hour, complete with beverage service, tray-passed hors d'oeuvres and the opportunity to explore the gardens. We offer a selection of wrought-iron patio tables and chairs for this area, tall bistro tables, or a combination of the two. When guests are ready for the reception to begin, the patio leads directly into our Sammamish Ballroom, featuring a full wall of windows and glass doors. This indoor-outdoor connection creates a light and airy feel in the room and provides your guests with a beautiful view of the outdoor space while they dine. Combining the Northwest feel of Willows Lodge with the elegance of a premier wedding reception venue, The Sammamish Ballroom features rustic beams, a warm, neutral color scheme and access to the adjoining Foyer where we can setup a buffet table, create a lounge, feature a candy bar/buffet...the options are endless!

The Sammamish Ballroom Capacity: Indoor only - 150 guests seated, 180 guests reception-style
Indoor & outdoor* - 240 guests seated, 300 guests reception-style
(*Additional tenting may need to be rented for an added charge)

Pricing

~ Applicable July, August & September ~

Friday Evening

6:00 pm - 11:00 pm
\$8,000 food & beverage minimum
\$4,000 facility package fee

Saturday Evening

5:00 pm - 11:00 pm
\$10,000 food & beverage minimum
\$5,000 facility package fee

Saturday or Sunday Daytime

10:00 am - 3:00 pm
\$5,000 food & beverage minimum
\$2,500 facility package fee

Sunday Evening

5:00 pm - 10:00 pm
\$8,000 food & beverage minimum
\$4,000 facility package fee

~ Applicable May, June, October & December ~

Friday Evening

6:00 pm - 11:00 pm
\$6,000 food & beverage minimum
\$3,000 facility package fee

Saturday Evening

5:00 pm - 11:00 pm
\$8,000 food & beverage minimum
\$4,000 facility package fee

Saturday or Sunday Daytime

10:00 am - 3:00 pm
\$4,000 food & beverage minimum
\$2,000 facility package fee

Sunday Evening

5:00 pm - 10:00 pm
\$6,000 food & beverage minimum
\$3,000 facility package fee

~ Applicable January, February, March, April & November ~

Friday Evening

6:00 pm - 11:00 pm
\$5,000 food & beverage minimum
\$2,000 facility package fee

Saturday Evening

5:00 pm - 11:00 pm
\$6,000 food & beverage minimum
\$4,000 facility package fee

Saturday or Sunday Daytime

10:00 am - 3:00 pm
\$4,000 food & beverage minimum
\$1,500 facility package fee

Sunday Evening

5:00 pm - 10:00 pm
\$5,000 food & beverage minimum
\$2,000 facility package fee

The food & beverage pricing is subject to a 24% service charge and tax

The facility package fee is subject to tax

Facility Package Fee Includes:

Rental of the Burke Room (excluding Saturday and Sunday morning/afternoon weddings),
Garden Gazebo and Sammamish Ballroom, Patio & Foyer

Tables, ceremony & reception chairs, dance floor, glassware, flatware, china, votive holders & candles and
limited selection of table linens & napkins

For Friday evening, Saturday evening and Sunday evening weddings: One suite for the Bride & Groom and
three guestrooms on the night of the wedding. For Saturday and Sunday morning/afternoon weddings: one
guestroom on Friday night and Saturday night

Valet parking for all wedding guests

Banquet staff to facilitate setup and teardown of all Willows Lodge provided items and offer service during
the event including bartending and cake-cutting

Timing Notes

In addition to the event timing offered above, Willows Lodge guarantees 2 hours of setup time for all weddings and
special occasions. Teardown must take place promptly at the conclusion of your event and all items provided by an
outside vendor or the client must be removed. Willows Lodge cannot store and will not be responsible for any
materials left behind after the conclusion of your event.

Reservations and Payment

Reservations may be made up to 18 months in advance. To reserve a date and time a signed contract, credit card and
20% non-refundable pre-payment are required. If the signed contract and pre-payment are not returned by the due
date noted on the contract, Willows Lodge will release all reserved event space and guestrooms. Payment of the total
estimated bill is due two weeks prior to your function. If there is a balance due to Willows Lodge or a refund due to
the client after the event has taken place, the Willows Lodge will settle the balance to the credit card on file unless
client gets approval for alternative arrangements made with their catering representative prior to the event date.

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 catering representatives will be happy to work with the chefs to create
a signature menu perfect for you! Please note that all food and beverage items must be provided by Willows Lodge
with the exception of the wedding cake (or cupcakes, etc) which can be obtained through a licensed vendor. The food,
beverage and miscellaneous prices quoted are subject to a 24% service charge and applicable Washington State sales
tax. The menu prices are subject to change without notice, but may be confirmed up to three months prior to your
event.

Guarantees

Your catering representative must be notified of your guaranteed guest count as well as your entrée counts (applicable
for plated meals only) 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 the actual event guest count
exceeds this guarantee, you will be charged for the greater number of guests. 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. All beverages must be purchased from Willows Lodge; we do not allow outside beverages to be provided by the client and thus a corkage fee is not applicable. All wedding packages include bartending services unless you request additional bar staff in which case a fee of \$50.00 per hour, per bartender for a minimum of two hours will be charged. Willows Lodge reserves the right to refuse service to any guests that cannot provide proof of legal consumption age or who are perceived to be intoxicated above the legal limit. Willows Lodge also reserves the right to close the bar and/or end the event early if problems ensue from overly intoxicated guests.

Guestrooms

For weddings and special events, Willows Lodge offers a 10% discount on guestroom rates to all of your wedding guests, subject to rate fluctuations and availability. If you wish to lock-in a discounted group rate and guarantee availability of a set number of rooms, we also offer the option of contracting a block of 10 – 25 rooms, per night. Please contact your catering representative for further information.

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 your name, the function room and date of function clearly marked. Willows Lodge cannot accept deliveries more than three days before your event.

Each wedding is contracted for two hours of setup time when our staff will be preparing the room for your event and your vendors may setup as well. If we do not have any events prior to your event your vendors and/or you may begin setting up earlier but this must be approved in advance by Willows Lodge. Please ask your catering representative about restrictions on how and with what you may decorate but note the following items we do not allow: confetti, glitter, silly string, faux flower petals, uncovered candles, fog machines and anything else that could potentially ruin our space and equipment.

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.

Meridian Brunch Buffet

Minimum of 15 guests

Fonte Coffee & Tea
Chilled Fruit Juices
Seasonal Sliced Fresh Fruit & Berries
Yogurt Parfait Bar with Housemade Granola, Dried Fruit, Nuts & Fresh Berries
Basket of Pastries, Bagels & Bread
Cream Cheese, Herbed Cream Cheese, Butter, Fruit Preserves & Honey
Display of Cold-Poached, Smoked & Lox-Style Salmon with Traditional Condiments
Spinach, Strawberries, Feta Cheese, Pecans & Champagne Vinaigrette
Breakfast Potato Hash with Onions & Cheddar Cheese
Bacon, Pork Sausage Links & Vegetarian Sausage Patties
Scrambled Eggs with Sharp White Cheddar Cheese & Fresh Herbs
Berry Cobbler with Vanilla Chantilly

Choice of Stations:

Omelet Station

Feta Cheese, Cheddar Cheese, Gruyere Cheese
Fresh Bacon, Diced Ham, Italian Chicken Sausage
Onions, Bell Peppers, Diced Tomatoes, Sautéed Mushrooms

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### **Carving Station – choice of one:**

Prime Rib of Beef au Jus with Creamy Horseradish  
Beef Tenderloin with Demi-Glace  
Spicy Honey Mustard-Glazed Ham  
Herb-Roasted Leg of Lamb with Mint Jelly  
Cedar-Plank Salmon with Lemon & Fresh Herbs

One (1) Station - \$58.00 Per Person

Two (2) Stations - \$68.00 Per Person

# Hors d'Oeuvres

\$48.00 per dozen

## Vegetarian

Vegetable Samosas with Mango Chutney  
Wild Mushroom Crostinis with Whipped Burrata & Sherry Gastrique  
Pan-Asian Vegetable Spring Rolls with Sweet & Spicy Dipping Sauce  
Parmesan & Herb Stuffed Mushrooms  
Cherry Blossom Tart with Goat Cheese & Fresh Chive  
Southwest Vegetable Empanadas with Salsa Verde  
Mushroom Phyllo Triangles with Tarragon Aioli

## Seafood

Barking Frog Signature Grand Marnier Prawns  
Cocktail Crab Claws with Tomato Jam & Horseradish Aioli  
Smoked Salmon on Croccantini with Herbed Cream Cheese & Microgreens  
Crab Cakes with Tarragon Aioli  
Seared Tuna on Cucumber Rounds with Wasabi Aioli & Daikon Sprouts  
Poached Salmon with Dill Crème Fraiche & Crispy Capers  
Crab & Grapefruit with Avocado Aioli on a Wonton Chip

## Meat

Bacon Jam Crostinis with Roasted Tomatoes & Aged Sherry  
Beef Carpaccio with Castelvetrano Olives, Pine Nuts & Grape Must  
Paella Croquettes with Chorizo, Shrimp & Romesco  
Seared Beef Tenderloin with Red Onion Jam on Brioche Rounds  
Prosciutto, Goat Cheese, Fig Jam & Microgreens on Grilled Focaccia  
Grilled Ribeye with Veal Demi & Fresh Grated Horseradish on Blue Cheese Gnudi  
Goat Cheese Stuffed Dates Wrapped in Bacon with Chipotle Aioli

## Poultry

Duck Confit Beignets with Huckleberry Preserves  
Smoked Duck Breast on Pecan-Honey Crackers with Apricot Chutney  
Curried Chicken Salad in Phyllo Cups with Crispy Chickpeas  
Tempura Chicken Skewers with Soy-Miso Glaze  
Sonoran Chicken Quesadillas with Avocado Crema & Pico de Gallo  
Moroccan Chicken Lollipops with Smoked Harissa Aioli  
Buffalo Chicken Spring Rolls with Creamy Blue Cheese

# Displays & Platters

## **Fruit Display - \$10 per Person**

Seasonal Sliced Fresh Fruit & Berries

## **Baked Brie - \$12 per Person**

Warm Brie in Puff Pastry served with Seasonal Fruit Compote, Gourmet Bread & Crackers

## **Cheese Display - \$14 per Person**

Locally Produced & Imported Selection of Cheeses, Dried Fruit, Nuts, Gourmet Bread & Crackers

## **Vegetable Crudite - \$9 per Person**

Assorted Seasonal Sliced Vegetables with Seasonal Flavored Hummus, Tomato Tapenade & Creamy Pesto

## **Meze Platter - \$13 per Person**

Dolmades, Assorted Grilled & Marinated Vegetables, Mixed Olives, Herbed Feta Cheese, Seasonal Flavored Hummus, Tyrosalata, Tzatziki, Grilled Pita Bread & Housemade Pita Chips

## **Charcuterie Platter - \$18 per Person**

Assorted Aged & Cured Meats, European Cheese Selections, Pickled Vegetables, Sweet & Savory Condiments, Grilled Focaccia & Croccantini Crackers

## **Iced Seafood Display - \$20 per Person**

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

## **Sushi Display - \$24 per Person**

Assorted Fresh Sushi with Wasabi, Soy Sauce, Pickled Ginger, Sesame Seeds & Seaweed Salad

## **Pan-Asian Display - \$18 per Person**

Vegetarian Spring Rolls, Chicken Potstickers, Crab Wontons, BBQ Pork Steam Buns, Steamed Edamame & Assorted Dipping Sauces

## **Dessert Display - \$12 per Person**

Chef's Selection of Miniature Desserts, Tartlets & Other Sweets  
(Chocolate-Dipped Strawberries are available upon request)

# Reception Displays & Stations

## **Pasta Station - \$20 per Person**

*This station cannot be ordered individually; it must be combined with other items or a buffet meal*

Pastas – Gemelli & Three-Cheese Tortellini

Sauces – Pesto Alfredo & Traditional Marinara

Toppings – Bell Pepper & Onion Medley, Assorted Olives, Wild Mushrooms, Italian Sausage, Grilled Chicken, Marinated Artichokes, Assorted Cheeses

## **Carving Station - \$20 per Person per Selection**

*This station cannot be ordered individually; it must be combined with other items or a buffet meal*

Prime Rib of Beef au Jus with Creamy Horseradish

Beef Tenderloin with Demi-Glace

Spicy Honey Mustard-Glazed Ham

Herb-Roasted Leg of Lamb with Mint Jelly

Cedar-Plank Salmon with Lemon & Fresh Herbs

## **Skewers - \$12 per Person**

*Three (3) total skewers per Person:*

Balsamic-Glazed beef

Chili & Garlic Chicken

Roasted Vegetables with Arugula Pesto

## **Sliders - \$15 per Person**

*Two (2) total sliders per Person:*

Wagyu Beef with Bourbon Onions, White Cheddar Cheese & Black Pepper Aioli

Seared Steelhead BLT with Bacon, Lettuce & Aioli

Portabella Mushroom with Roasted Tomato & Creamy Goat Cheese

## **Entrée Martinis - \$20 per Person**

*Two (2) total entrée martinis per Person:*

Red Wine Braised Short Ribs, Sweet Potato Puree & Pearl Onions

Seared Prawns, Thai Chili Soba Noodles & Asian Vegetable Slaw

Roasted Onion Gnocchi, Seasonal Vegetables, Smoked Tomato Cream & Basil

## **Assorted Pizzas - \$12 each**

*Each pizza serves two (2) People*

Roasted Red Peppers, Marinated Artichoke Hearts & Goat Cheese with Pesto Drizzle

Pepperoni, Onion & Olive

Seasonal Selection per Chef



# Wine Country Reception Buffet

## Tray-Passed Hors d'Oeuvres

Cherry Blossom Tart with Goat Cheese & Fresh Chive  
Barking Frog Signature Grand Marnier Prawns  
Paella Croquettes with Chorizo, Shrimp & Romesco  
Duck Confit Beignets with Huckleberry Preserves

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Seasonal Sliced Fresh Fruit & Berries

Locally Produced & Imported Selection of Cheeses, Dried Fruit, Nuts, Gourmet Bread & Crackers

Assorted Seasonal Sliced Vegetables with Seasonal Flavored Hummus, Tomato Tapenade & Creamy Pesto

Assorted Aged & Cured Meats, Pickled Vegetables, Sweet & Savory Condiments, Focaccia & Croccantini Crackers

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## Skewers – Three Total Per Person

Balsamic-Glazed beef  
Chili & Garlic Chicken  
Roasted Vegetables with Arugula Pesto

## Sliders – Two Total Per Person

Wagyu Beef with Bourbon Onions, White Cheddar Cheese & Black Pepper Aioli  
Seared Steelhead BLT with Bacon, Lettuce & Aioli  
Portabella Mushroom with Roasted Tomato & Creamy Goat Cheese

## Assorted Pizzas – One-Half Total Per Person

Roasted Red Peppers, Marinated Artichoke Hearts & Goat Cheese with Pesto Drizzle  
Pepperoni, Onion & Olive  
Seasonal Selection per Chef

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Chef's Selection of Miniature Desserts, Tartlets & Other Sweets
(Chocolate-Dipped Strawberries - available upon request)

Fonte Coffee & Tea

Lunch Buffet - \$60 per Person
Dinner Buffet - \$70 per Person

Wedding Lunch/Dinner Buffet

All meals include rustic bread & butter, coffee & tea

Hors d'Oeuvres – *tray-passed during cocktail hour prior to buffet meal*

Choice of Four (4) Hors d'Oeuvres from the a la Carte List

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## **Displays/Platters** – *no selection required; both displays come with the buffet*

Locally Produced & Imported Selection of Cheeses, Dried Fruit, Nuts, Gourmet Bread & Crackers

Seasonal Sliced Fresh Fruit & Berries

## **Salads - Choice of One (1):**

Mixed Greens, Beecher's Smoked Cheddar, Blueberries, Walnuts, Pickled Celery & Huckleberry Vinaigrette

Arugula, Gorgonzola, Shaved Fennel, Pistachios, Apricots & Fig-Balsamic Vinaigrette

Spinach, Strawberries, Feta Cheese, Pecans & Champagne Vinaigrette

Caesar Salad with Parmesan, Focaccia Croutons, Lemon & Creamy Caesar Dressing

## **Entrees - Choice of Two (2) or Three (3):**

Beef Tenderloin with Confit Cippolini Onion & Veal Demi

Prime Rib of Beef au Jus with Creamy Horseradish

Herb-Crusted Pork Tenderloin with Parmesan-Herb Cream

Orange Glazed Duck Breast with Soy-Mirin Butter Sauce

Chicken Breast with Cherry Jus

Pan-Seared Chicken with Porcini Cream

Seared Steelhead with Honey Mustard Horseradish Cream Sauce

Seared Halibut with Tarragon-Lime Crema

## **Side Dishes** – *no selection required; both sides come with the buffet*

Vegan Pistachio Pesto Pasta with Cherry Tomatoes, Peas, Summer Squash & Nutritional Yeast

Thyme Whipped Potatoes

Seasonal Vegetable Medley

Buffet Price for Two (2) Entrees - \$60 Lunch / \$70 Dinner, per Person

Buffet Price for Three (3) Entrees - \$70 Lunch / \$80 Dinner, per Person

# Plated Dinners

*All meals include rustic bread & butter, coffee & tea*

## **Appetizers - Client may select one (1) in advance for all guests**

Ecolibrium Farm Ratatouille Tart, Cherry Valley Dairy Fromage Blanc, Crispy Basil

Ahi Tuna Crudo, Bruleed Pineapple, Chive-Cilantro-Cucumber Salad, Pickled Ginger, Fried Capers, Chili Oil, Wasabi Aioli

Grand Marnier Prawns with Mixed Greens, Orange Segments & Lemongrass Vinaigrette

Rosemary Focaccia with Prosciutto, Goat Cheese, Fig Jam, Hazelnuts, Arugula & Aged Sherry Reduction

## **Salads - Client may select one (1) in advance for all guests**

Mixed Greens, Brandy Pickled Peaches, Chive Mascarpone, Pistachio Dukkah, Cucumbers & Balsamic-Maple Vinaigrette

Iceberg Wedge, Fourme d'Ambert, Crispy Prosciutto, Roasted Tomatoes, Pickled Carrots & Cucumber-Buttermilk Dressing

Watercress, Treviso, Confit Leek Coins, Crispy Potatoes, Soft Poached Egg, Shaved Fennel & Honey Vinaigrette

Waldorf-Style Salad with Diced Apples, Roasted Grapes, Crushed Walnuts, Pickled Celery, Bibb Lettuce &

Creamy Avocado Dressing

## **Choice of Entrees:**

*Client may select up to three (3) entrees or one (1) duo in advance for all guests*

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

*Client must also provide meal designators for each guest noting their entrée selection*

*If exact counts are not provided, a fee of \$10 per person will be applied to the meal price*

Beef Tenderloin with Thyme Whipped Potatoes, Seasonal Vegetable Medley, Confit Cippolini Onions & Black Peppercorn Demi

Prosciutto Wrapped Chicken Breast with Roasted Fingerling Potato & Pancetta Hash, Grilled Asparagus & Tomato Marmalade

Seared Steelhead with Herbed Israeli Couscous, Shaved Fennel-Frisée-Radish Salad & Herb Compound Butter

Duck Breast with Mushroom Risotto, Braised Red Cabbage & Cherry Gastrique

Halibut with Quinoa, Snap Peas, Pea Shoots, Mint Oil & Pink Peppercorn Cream

Orange-Glazed Pork Tenderloin with Almond Rice Pilaf, Compressed Shiitake Mushrooms, Bok Choy & Soy Butter Sauce

Grilled Lamb Chops with Fregola Sarda, Mint, Roasted Baby Carrots & Tarragon-Mustard Cream

Vegetarian - Farm Vegetable Risotto with Marinated & Grilled King Oyster Mushrooms & Aged Sherry Reduction

Vegan - Seared Cauliflower Steak with Zucchini "Zoodles", Local Summer Squash Puree & Red Pepper Coulis

Duo - Beef Tenderloin & Seared Steelhead with Thyme Whipped Potatoes, Summer Squash Medley & Roasted Tomato Cream

Duo - Lamb Loin & Pan-Seared Chicken with Thyme Polenta, Haricots Verts & Herbed Beurre Blanc

Duo - Seared Ahi & Red-Wine Braised Short Ribs with Smashed Marble Potatoes, Bok Choy & Soy Glaze

## **Desserts - Client may select one (1) in advance for all guests**

Chocolate Fudge Bars, Crispy Praline, Salted Caramel Mousse, Chocolate Cracker & Roasted Chicory Coulis

Steamed Lemon Cake, Blueberry Compote & Thyme-Crème Fraîche Whip

Strawberry-Pistachio Bread Pudding, Vanilla Crème Anglaise & White Chocolate Chantilly

Platters of Assorted Miniature Desserts (4 pieces per person)

Plated Price for Two (2) Courses - \$55 Lunch / \$65 Dinner, per Person

Plated Price for Three (3) Courses - \$65 Lunch / \$75 Dinner, per Person

Plated Price for Four (4) Courses - \$75 Lunch / \$85 Dinner, per Person

# Beverages

## Non-Alcoholic Beverages

Freshly Brewed Fonte Coffees & Teas - \$4.00 per Person  
Assorted Cold-Brew Coffee Drinks - \$5.00 Each  
Made-to-Order Espresso Drink Service - \$7.00 Each  
Housemade Hot Apple Cider - \$5.00 per Person  
Housemade Hot Cocoa - \$5.00 per Person  
Assorted Sodas & Mineral Waters - \$5.00 Each  
Large San Pellegrino Sparkling Water - \$16.00 per Bottle  
Fresh Fruit Juices, Lemonade &/or Iced Tea - \$16.00 per Carafe  
Martinelli's Sparkling Cider - \$16.00 per Bottle  
Italian Soda Bar - \$6.00 Each  
White Peach & Lemon-Thyme Spritzer - \$6.00 Each / \$24.00 per Carafe  
Flavored Lemonade - \$6.00 Each / \$24.00 per Carafe  
Choice of Berry, Rosemary or Lavender mixed with Fresh Lemonade & Simple Syrup  
(custom flavors available upon request, pricing subject to change)

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Premium Spirits - \$12.00 each

Tito's Vodka, Beefeater Gin, Cruzan Light Rum, Dulce Vida Organic Blanco, Jim Beam, Chivas Regal, Courvoisier VS, Canadian Club

Specialty Cocktails - \$14.00 each

Limit of two (2) selections per event

Rosemary Gin Fizz – gin, lemon juice, rosemary simple syrup & club soda
Strawberry Rum Smash – rum, lime juice, strawberry purée, fresh mint & club soda
Lemon Basil Martini – vodka, limoncello, lemon juice, triple sec & muddled basil
Bourbon Mule – bourbon, ginger beer, lime juice & bitters
Elderflower Aperol Spritz – vodka, gin, aperol, st germain, lemon juice, simple syrup & sparkling wine
POMaloma Cocktail – blanco tequila, grapefruit vodka, pomegranate juice, lime juice, honey simple syrup & grapefruit sparkling water

Cordials & Cognacs – \$12.00 each

Kahlua, Frangelico, Bailey's Irish Cream, Sambuca Romana, Amaretto Disaronno, Grand Marnier, Courvoisier VS

Assorted Beers - \$6.00 each

Sumerian Holy Water IPA, Samuel Adams New England (NE) IPA, Widmer Hefeweizen, Blue Moon, Samuel Adams '76, Stella Artois, Iron Horse Irish Death, Locust Dry Cider, Corona, Becks (NA)

Wine List

Classic

Cava, Brut, Torre Oria	Valencia, Spain	36
Rosé, Charles & Charles	Columbia Valley	40
Riesling, EFESTÈ, Evergreen Vineyard	Columbia Valley	38
Sauvignon Blanc, Chateau Ste Michelle, Horse Heaven Hills	Horse Heaven Hills	42
Chardonnay, Willows Lodge	Columbia Valley	36
Chardonnay, Charles Smith, Eve	Columbia Valley	42
Pinot Gris, Capitello Wines	Willamette Valley	38
Pinot Noir, Erath	Willamette Valley	45
Syrah, Dusted Valley, Boomtown	Columbia Valley	38
Merlot, Canoe Ridge Vineyard, The Expedition	Horse Heaven Hills	38
Cabernet Sauvignon, Willows Lodge	Columbia Valley	36
Cabernet Sauvignon, Chateau Ste. Michelle, Indian Wells	Columbia Valley	40

Premium

Prosecco, Riondo Spumante	Veneto, Italy	44
Riesling, Chateau Ste. Michelle, Eroica	Columbia Valley	53
Sauvignon Blanc, The Crossings	New Zealand	52
Chardonnay, Reata	Sonoma Coast	55
Viognier, Alexandria Nicole Cellars	Columbia Valley	46
Pinot Noir, Nielson	Santa Barbara	56
Syrah, Tenet Wines, The Pundit	Columbia Valley	49
Merlot, Northstar Winery	Columbia Valley	60
Cabernet Sauvignon, Balboa, Artist Series	Columbia Valley	48
Cabernet Sauvignon, Kenwood	Sonoma	60
Cabernet Franc, Savage Grace Wines	Columbia Valley	65
Tempranillo, Campo Viejo Reserva	Rioja, Spain	52

Sommelier Select

Brut, Nicolas Feuillatte, Blue Label	Champagne	72
Brut, Veuve Clicquot, Yellow Label	Champagne	128
Pinot Grigio, Terlato	Friuli	68
Chardonnay, EFESTÈ, Lola	Columbia Valley	70
Chardonnay, Rombauer Vineyards	Napa Valley	95
Pinot Noir, Domaine Serene Winery, Yamhill Cuvee	Willamette Valley	80
Syrah, Stevens Winery, Black Tongue	Yakima Valley	68
Cabernet Sauvignon/Syrah, EFESTÈ, Final Final	Columbia Valley	72
Cabernet Blend, Betz Family Winery, Possibility	Columbia Valley	80
Cabernet Blend, Quilceda Creek Vintners, CVR	Columbia Valley	110
Cabernet Blend, Mark Ryan Winery, Dead Horse	Columbia Valley	130