



willowsLODGE

2020 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
\$4,000 food & beverage minimum
\$2,000 facility package fee

Saturday Evening

5:00 pm - 11:00 pm
\$6,000 food & beverage minimum
\$3,000 facility package fee

Saturday or Sunday Daytime

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

Sunday Evening

5:00 pm - 10:00 pm
\$4,000 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 Assorted Dairy & Non-Dairy Yogurts, Housemade Granola, Dried Fruit, Nuts, Seeds & 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, Aged Goat Cheese, Crumbled Marcona Almonds, Vanilla Honey Drizzle & Blood Orange Vinaigrette

Breakfast Potato Hash with Onions & Cheddar Cheese

Bacon, Pork Sausage Links & Vegetarian Sausage Patties

Scrambled Eggs with Sharp White Cheddar Cheese & Fresh Herbs

Spiced Pear 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  
Radish & Goat Butter with Fleur de Sel & Daikon Radish Sprouts  
Cherry Blossom Tart with Goat Cheese & Fresh Chive  
Southwest Vegetable Empanadas with Salsa Verde  
Sweet Potato Chips with Herbed Fromage Blanc & Spiced Pepitas

## Seafood

Barking Frog Signature Grand Marnier Prawns  
Confit Tuna on Grilled Crostinis with Capers & Shaved Red Onion Gremolata  
Gravlax-Style Salmon on Croccantini with Herbed Cream Cheese & Microgreens  
Crab Cakes with Tarragon Aioli  
Sesame Crusted Ahi on Cucumber Rounds with Wasabi Aioli & Daikon Sprouts  
Seared Scallop with Stone Fruit Mostarda on an Asian Spoons  
Crab & Grapefruit with Avocado Aioli on a Wonton Chip

## Meat

Bacon Jam Crostinis with Roasted Tomatoes & Aged Sherry  
Marinated Beef Tenderloin Tips with Creamy Horseradish  
Paella Croquettes with Chorizo, Shrimp & Romesco  
Seared Beef Tenderloin with Red Onion Jam on Brioche Rounds  
Prosciutto, Goat Cheese, Fig Jam & Microgreens on Focaccia  
Grilled Ribeye with Green Tomato Marmalade on Gorgonzola Cracker  
Goat Cheese Stuffed Dates Wrapped in Bacon with Chipotle Aioli

## Poultry

Smoked Duck Breast on Grilled Crostinis with Huckleberry Preserve & Fleur de Sel  
Duck Salami on Thyme Cracker with Cherry Relish  
Curried Chicken Salad in Phyllo Cups with Crispy Chickpeas  
Sonoran Chicken Quesadillas with Avocado Crema & Pico de Gallo  
Moroccan Chicken Lollipops with Smoked Harissa Aioli  
Buffalo Chicken Spring Rolls with Creamy Blue Cheese  
Chicken Wellingtons with Sautéed Mushrooms, Onions & Tarragon Mustard

# 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:*

Chimichurri Beef

Teriyaki Chicken

Pesto-Roasted Vegetables

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

*Two (2) total sliders per Person:*

Beef with Havarti, Housemade Pickles & Mama Lils Pepper Aioli

Chicken Club with Fontina Cheese, Thick Cut Bacon & Tomato Aioli

Grilled Vegetables & Tyrosalata

## **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

Vegetarian – Pasta, Chestnut Cream, Sweet Potatoes, Roasted Pears & Laccinato Kale

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

*Each pizza serves two (2) People*

Pear, Blue Cheese & Aged Balsamic Drizzle

Pepperoni, Onion & Olive

Seasonal Selection per Chef



# Wine Country Reception Menu

## **Tray-Passed Hors d'Oeuvres**

Pan-Asian Vegetable Spring Rolls with Sweet & Spicy Dipping Sauce  
Barking Frog Signature Grand Marnier Prawns  
Goat Cheese Stuffed Dates Wrapped in Bacon with Chipotle Aioli  
Chicken Wellingtons with Sautéed Mushrooms, Onions & Tarragon Mustard

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Displays/Platters – no selection required

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

### **Carving Station – Choice of One Per Event**

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

### **Sliders – Two Total Per Person**

Beef with Havarti, Housemade Pickles & Mama Lils Pepper Aioli  
Chicken Club with Fontina Cheese, Thick Cut Bacon & Tomato Aioli  
Grilled Vegetables & Tyrosalata

### **Entrée Martinis – Two Total Per Person**

Red Wine Braised Short Ribs, Sweet Potato Puree & Pearl Onions  
Seared Prawns, Thai Chili Soba Noodles & Asian Vegetable Slaw  
Vegetarian – Pasta, Chestnut Cream, Sweet Potatoes, Roasted Pears & Laccinato Kale

### **Assorted Pizzas – One-Half Total Per Person**

Pear, Blue Cheese & Aged Balsamic 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

Price for Two (2) Entrees - \$65 Lunch / \$75 Dinner, per Person

Price for Three (3) Entrees - \$70 Lunch / \$80 Dinner, 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, Fourme d'Ambert, Crispy Sweet Potatoes, Dried Cranberries, Maple Glazed Pecans & Quince Vinaigrette

Arugula, Za'atar Spiced Feta, Cured Tomatoes, Spiced Chickpeas, Toasted Pine Nuts & Fig Vinaigrette

Spinach, Aged Goat Cheese, Crumbled Marcona Almonds, Vanilla Honey Drizzle & Blood Orange Vinaigrette

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

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

Cocoa Dusted Beef Tenderloin with Cocoa Nib 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 Caramelized Shallot Jus

Pan-Seared Chicken with Porcini Cream

Seared Steelhead with Roasted Maitake Mushrooms & Carrot Puree

Coriander Dusted Mahi Mahi with Citrus Butter

## **Side Dishes** – *no selection required; all three (3) sides come with the buffet*

Vegan – Pasta with Seasonal Squash, Braised Mustard Greens & Ginger-Maple Reduction

Whipped Parsnips & Yukon Gold 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**

Delicata Squash Tart, Cherry Valley Dairy Fromage Blanc, Sage & Maple Gastrique  
Fall Squash Soup with a Seared Scallop, Brown Butter & Spiced Pepitas  
Grand Marnier Prawns with Mixed Greens, Orange Segments & Lemongrass Vinaigrette  
Blue Cheese Stuffed Pear Wrapped in Bacon with Aged Balsamic & Arugula

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

Mixed Greens, Charred Grapes, Pickled Cauliflower, Creamy Goat Cheese, Crumbled Chestnuts & Persimmon Vinaigrette  
Arugula, Smoked Almond Romesco, Spanish Chorizo, Hand Torn Paprika Croutons, Crumbled Mahon & Aged Sherry Vinaigrette  
Baby Spinach, Pickled Red Onions, Hazelnut Brittle, Riesling-Poached Golden Raisins & Blue Cheese Dressing  
Wilted Bitter Greens, Bacon Lardons, Cured Tomatoes, Pickled Radishes & Warm Stone-Ground Mustard-Balsamic Vinaigrette

## **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 & Red Wine Demi  
Grilled Lamb Chops with Fregola Sarda, Mint, Roasted Baby Carrots & Tarragon-Mustard Cream  
Prosciutto & Parmesan Stuffed Pork Tenderloin with Salsify & Turnip Medley, Braised Mustard Greens & Aged Sherry  
Seared Chicken Breast with Polenta Cake, Blistered Shishito Peppers, Sauteed Swiss Chard & Stone Fruit Mostarda  
Duck Breast with Mushroom Risotto, Braised Red Cabbage & Cherry Gastrique  
Seared Steelhead with Farro, Brussels Sprout-Chervil-Shallot Salad, Celeriac Chips & Herb Compound Butter  
Seared Ahi Tuna with Rice Cake, Pineapple Salsa, Bok Choy & Coconut Curry Sauce  
Vegetarian - Butternut Squash Risotto with Fontina Cheese, Brown Butter Braised Apples, Pickled Red Onions & Crispy Sage  
Vegan - Curried Cauliflower with Black Chickpea Hummus, Sauteed Kale, Parsley-Chive-Pickled Shallot Gremolata & Harissa  
Duo - Beef Tenderloin & Seared Steelhead with Thyme Whipped Potatoes, Vegetable Medley, Sauce Choron & Veal Demi  
Duo - Chicken with Shrimp & Grits, Braised Mustard Greens, Pickled Onions & Honey-Sriracha Glaze  
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**

Spiced Chocolate Banana Bar, Lime Avocado Puree & Coconut Chantilly  
Orange Blossom Cheesecake, Maple Cake, Pear Cranberry Chutney & Orange Butter Sauce  
Apple Maple Crumb Bread Pudding, Cinnamon Stick Custard Sauce, Amaretto Whip & Candied Almonds  
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 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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House Spirits - \$12.00 each

New Amsterdam Vodka, New Amsterdam Gin, Cruzan Light Rum, Sauza Blue, Jim Beam, Chivas Regal, Courvoisier VS, Canadian Club

Premium Spirits - \$14.00 each

Tito's Vodka, Tanqueray Gin, Cruzan Light Rum, Dulce Vida Organic Blanco, Bulleit Bourbon, Johnny Walker Black, Courvoisier VS, Crown Royal

Specialty Cocktails - \$15.00 each

Limit of two (2) selections per event

Rosemary Gin Fizz – gin, lemon juice, rosemary simple syrup & club soda

Bourbon Mule – bourbon, ginger beer, lime juice & bitters

Orchard Spice - vodka, apple juice, cinnamon syrup, lemon juice & ginger beer

Berry Orange Affair – tangerine vodka, triple sec, orange juice, cranberry juice & cherry brandy

Drink & Be Berry – ruby red vodka, black currant purée & sparkling wine

POMaloma Cocktail – blanco tequila, grapefruit vodka, pomegranate juice, lime juice, honey simple syrup & grapefruit sparkling water

Cordials & Cognacs – \$13.00 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

Wine List

Classic

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|---|--------------------|----|
| Cava, Brut, Torre Oria | Valencia, Spain | 36 |
| Brut, Domaine Ste. Michelle | Columbia Valley | 40 |
| Rosé, Charles & Charles | Columbia Valley | 40 |
| Riesling, EFESTÈ, Evergreen Vineyard | Columbia Valley | 44 |
| Pinot Gris, Erath Winery | Willamette Valley | 44 |
| Sauvignon Blanc, Chateau Ste Michelle, Horse Heaven Hills | Horse Heaven Hills | 42 |
| Sauvignon Blanc, Mō Zāik | Monterey | 42 |
| Chardonnay, Willows Lodge | Columbia Valley | 38 |
| Chardonnay, Mō Zāik | Monterey | 42 |
| Pinot Noir, Mō Zāik | Willamette Valley | 42 |
| Syrah, Dusted Valley, Boomtown | Columbia Valley | 38 |
| Merlot, Canoe Ridge Vineyard, The Expedition | Horse Heaven Hills | 40 |
| Cabernet Sauvignon, Willows Lodge | Columbia Valley | 38 |
| Cabernet Sauvignon, Mō Zāik | Monterey | 42 |

Premium

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|---|-----------------|----|
| Prosecco, Riondo Spumante | Veneto, Italy | 43 |
| Prosecco, Adreola, 'Verv' | Veneto, Italy | 45 |
| 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

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|--|-------------------|-----|
| Brut, Nicolas Feuillatte, Blue Label | Champagne | 80 |
| 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 | 90 |
| Syrah, Stevens Winery, Black Tongue | Yakima Valley | 75 |
| 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 | 120 |
| Cabernet Blend, Mark Ryan Winery, Dead Horse | Columbia Valley | 130 |