

BAR SELECTIONS

\$250 minimum consumption required

À LA CARTE

full bar set-up fee | 150
wine & beer bar set-up fee | \$50
priced per drink

HOUSE POURING

- Smirnoff Vodka
- Beefeater Gin
- Bacardi Rum
- Evan Williams Bourbon
- Jim Beam Rye
- Dewar's White Scotch
- El Jimador Tequila

SELECT POURING

- Ketel One Vodka
- The Botanist Gin
- Plantation 3 Star Rum
- Maker's Mark Bourbon
- Old Forester Rye
- Monkey Shoulder Scotch
- Milagro Silver Tequila

CRAFTED POURING

- Belvedere Vodka
- Tanqueray Gin
- Ten to One Rum
- Woodford Reserve Bourbon
- Elijah Craig Rye
- Glenfiddich Scotch
- Herradura Silver Tequila

SPARKLING

Brut

"WOVEN" Treveri, Columbia Valley, WA

Rosé

"WOVEN" Treveri, Columbia Valley, WA

WHITE

Chardonnay

Peju, Sonoma, CA \$16

Hedges "CMS", Columbia Valley WA

Sauvignon Blanc

Foolhardy, Columbia Valley, WA

Casa Jipi, San Vicente, MX

RED

Pinot Noir

Cline "Fog Swept", Sonoma County, CA

Maison Noir "OPP", Willamette Valley, OR

Cabernet Sauvignon

Jackalope, Columbia Valley, WA

JB Neufeld, Yakima Valley, WA

BEER

Rainier

Guinness

Modelo

Fremont N/A IPA

E9 Brewing Kolsch "Tacoma Brew"

Pike Brewing Belgian Tripel "Monk's Uncle"

Pike Brewing Scotch Ale "Kilt Lifter"

Maui Brewing Bikini Blonde Lager

NON-ALCOHOLIC

San Pellegrino Sparkling Water

Aqua Panna Mineral Water

Assorted Coca-Cola Products

**Product subject to availability and change*

All meeting/event charges are subject to a 24% taxable service charge, and applicable sales tax. Of this taxable service charge 18% of the amount will be distributed to service personnel and 6% of the amount will be retained by the property. Menu items can be customized to enhance your experience. Please connect with your event contact to confirm group menu. All dietary concerns must be disclosed prior to guarantee due date or we cannot guarantee accommodation without an additional charge. A 20% surcharge per person is added on all items ordered within 72 hours of the scheduled function. Food Displays are for 90 minutes of service. Chef attendant fees may also apply.

BAR PACKAGES

priced per person based on 2 hours of service

full bar set up fee | \$150

wine & beer bar set up fee | \$50

select one

HOUSE POURING PACKAGE

- Smirnoff Vodka
- Beefeater Gin
- Bacardi Rum
- Evan Williams Bourbon
- Jim Beam Rye
- Dewar's White Scotch
- El Jimador Tequila

- House Select Wine

- Beer
 - (3) Domestic Beers | (2) Craft or Local Beers
- Cranberry, Grapefruit and Orange Juices
- Assorted N/A's

Each Additional Hour \$11 per person

SELECT POURING PACKAGE

- Ketel One Vodka
- The Botanist Gin
- Plantation 3 Star Rum
- Maker's Mark Bourbon
- Old Forester Rye
- Monkey Shoulder Scotch
- Milagro Silver Tequila

- House Select Wine

- Beer
 - (3) Domestic Beers | (2) Craft or Local Beers
- Cranberry, Grapefruit and Orange Juices
- Assorted N/A's

Each Additional Hour \$14 per person

CRAFTED POURING PACKAGE

- Belvedere Vodka
- Tanqueray Gin
- Ten to One Rum
- Woodford Reserve Bourbon
- Elijah Craig Rye
- Glenfiddich Scotch
- Herradura Silver Tequila

- House Select Wine

- Beer
 - (3) Domestic Beers | (2) Craft or Local Beers
- Cranberry, Grapefruit and Orange Juices
- Assorted N/A's

Each Additional Hour \$17 per person

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