



events bar menu

house & premium bars: \$250 bartender fee, first 2 hours +\$50 for each additional hour. all prices subject to tax and service charge.*

house bar

wine \$48/bottle

bonnamy cremant sparkling, loire valley, fr
vino pinot grigio, columbia valley, wa
vino red blend, columbia valley, wa

beer \$9/each

rainier lager 16oz, seattle, wa
pike brewing pils 12oz seattle, wa
pike brewing ipa 12oz seattle, wa
republic of cider 16oz, seattle, wa

spirits \$14/drink

heritage vodka, wa
oola gin, wa
four roses bourbon, ky
pueblo viejo tequila, mx
plantation 3 star rum, jm

premium bar

beer follows
house menu

wine \$65/bottle

treveri cellars blanc de blanc sparkling, columbia valley, wa
copain "tous ensemble" chardonnay, sonoma coast, ca
six peaks, pinot gris, willamette valley, or
miraval rose, provence, fr
sass, pinot noir, willamette valley, or
mullan road, cabernet sauvignon, columbia valley, wa

spirits \$16/drink

tito's vodka, tx
tanqueray gin, uk
maker's mark bourbon, ky
espolon blanco tequila, mx
smith & cross rum, jm

specialty cocktails (add-on)

specialty cocktails
serve 40 drinks
per gallon,
\$650/each

aviation

gin, maraschino liqueur, fresh lemon, creme de violette, cherry

ben paris old fashioned

whiskey blend, cherry bark/vanilla bitters, molasses caramel, orange & cherry

bistro french 75

cognac, orange liqueur, fresh lemon, sparkling wine, lemon twist

blackberry margarita

tequila, blackberry, agave nectar, orange blossom water, fresh lime, sea salt

brown derby

bourbon, honey, fresh grapefruit & lemon

passion fruit daquiri

rhum agricole, passionfruit, cane syrup, fresh lime, crushed ice

soft drinks & mixers

coke, diet coke, sprite, ginger ale, club soda, tonic,
cranberry, pineapple \$4/each

bottled water: acqua panna still, san peligrino sparkling \$6/bottle

*service charge of 25% is applied to all events. 20% goes to staff servicing the event and 5% to house. all brands listed subject to change based on availability and will be substituted with comparable product when necessary.

events menu

passed appetizers

available by the dozen, each

smoked salmon tartine
dill creme fraiche, cherry tomatoes \$6/pc

ricotta toast
prosciutto di parma, aged balsamic \$4.5/pc

bacon-wrapped jalapeños
cream cheese filling \$7/pc

deviled eggs
pickled shallot, dill \$4.5/pc

grilled shiitake mushrooms
green onion, sesame, tamari \$4.5/pc

ben paris burger sliders
smoked gouda cheese, caramelized onions \$7/pc

pulled pork sliders
spicy kale slaw \$7/pc

buttermilk hush puppies
smoked paprika, sweet corn, jalapeno \$4/pc

caprese skewers
mozzarella, basil, tomatoes, balsamic glaze \$4.5/pc

wedge salad
green goddess dressing, cherry tomato, bacon, bleu cheese \$12/guest

caesar salad
focaccia breadcrumbs, parmegianno \$12/guest

hummus & crudite
fresh and pickled vegetables, seasonal accompaniments \$16/guest

burrata cheese platter
fresh fruit, heirloom tomato, basil, balsamic, crostini \$18/guest

charcuterie
preserves, pickles, mustard, crackers \$22/guest

cheese board
nuts, honey, fresh bread and crackers, dried & seasonal fruit \$22/guest

shellfish tower
oysters on the half shell & shrimp cocktail + accompaniments \$28/guest

fried chicken
mac & cheese, kimchi, sesame-honey \$26/guest

grilled flat iron steak
crispy yukon gold potatoes, chimichurri \$28/guest

stations

minimum 15 guests



THREE COURSE PRIX FIXE

60

SERVED FAMILY STYLE

SMALL PLATES

BUTTERNUT SQUASH SOUP (v, GF)
CREME FRAICHE, CHILI OIL, TOASTED PEPITAS

HONEY ROASTED CARROTS (v, GF)
HERBED GREEK YOGURT, HAZELNUT DUKKAH

BEET SALAD (v, GF)
CANDIED PECANS, FROMAGE BLANC, BITTER
GREENS, PICKLED RED ONION, BALSAMIC

MAINS

BUTTERMILK FRIED CHICKEN
WARM FINGERLING POTATO SALAD,
GRAIN MUSTARD VINAIGRETTE, RADICCHIO, ARUGULA

LAMB & PESTO TAGLIATELLE
PISTACHIO, CHERRY TOMATOES,
PARMESAN, LAMB SAUSAGE

MUSHROOM RISOTTO (GF, v)
SHIITAKE, SPINACH, PARMESAN CRISP

DESSERT

CARROT CAKE
CREAM CHEESE ICING, HAZELNUT CRUNCH,
HOUSE-MADE MACARONS

ASSORTED COOKIES
MACARON, CHOCOLATE CHIP,
BROWNIE, HORCHATA SANDY

**A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.*

