

CEDARBROOK

BAR MENU

Bar setup fee and per hour bartender fee. Additional beverages may be available upon request.  
All prices are based on a hosted bar. Non-hosted bar pricing is available upon request.

STANDARD

*Standard Liquor*

*Featuring Spirits by Levecke*

**Spirits**

- Vodka
- Gin
- Rum
- Tequila
- Scotch
- Bourbon
- Whiskey
- Triple Sec

**Standard Cocktails**

- Martini
- Manhattan
- Margarita
- Lemon Drop

*Inquire for more*

**Specialty Cocktails**

*Standard Wine*

**Priced per glass or per bottle**

- Chardonnay - Boomtown
- Pinot Gris - Vino House of Smith
- Cabernet - Portlandia
- Red Blend - Vino House of Smith

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CLASSIC

*Classic Liquor*

**Spirits**

Tito's Vodka  
Bombay Dry Gin  
Bacardi Rum  
Sauza Silver Tequila  
Famous Grouse Scotch  
Four Roses Bourbon  
Jim Beam Whiskey  
Triple Sec  
Bailey's Irish Cream  
Kahlua  
Campari

**Classic Cocktails**

Martini  
Manhattan  
Margarita  
Lemon Drop

*Inquire for more*

**Specialty Cocktails**

*Classic Wine*

**Priced per glass or per bottle**

Chardonnay - Argyle  
Pinot Gris - Rainstorm Oregon Pinot Gris  
Rose - Revelation By Goose Ridge Goose Gap  
Cabernet - Substance House of Smith  
Pinot Noir - Dough Oregon Pinot Noir  
Red Blend - Hedges CMS

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## PREMIUM

### *Premium Liquor*

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#### **Spirits**

Grey Goose Vodka  
Bombay Sapphire Gin  
Cruzan Rum  
Milagro Tequila  
Johnnie Walker Black Scotch  
Makers Mark Bourbon  
Knob Creek Rye  
Crown Royal  
Cointreau  
Gran Marnier  
Espresso Liquor  
Hennessey VS  
Campari

#### **Premium Cocktails**

Martini  
Manhattan  
Margarita  
Lemon Drop  
*Inquire for more*

#### **Specialty Cocktails**

### *Premium Wine*

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#### **Priced per glass or per bottle**

Chardonnay - Willamette Valley Vineyards Dijon Clone  
Pinot Gris - Ponzi Willamette Valley  
Rose - Argyle Willamette Valley  
Sauv Blanc - Substance Vineyard Collection  
Cabernet - Mullen Road Cellars by Cakebread  
Pinot Noir - Inscription Willamette Valley  
Syrah - Owen Road Ex Umbris Columbia Valley  
Red Blend - Townsend Cellar Columbia Valley GSM

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**LIQUOR** *Batched Cocktails*

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Tommy's Margarita  
*Tequila, Agave Nectar, Orange Blossom Water, Fresh Lime*

Lychee Kiss  
*Vodka, Giffard Lychee Liqueur, Lemon Juice, Simple, Mint Garnish*

Classic Old Fashion  
*Whiskey, Demerara Sugar, Cherry*

Spanish Gin & Tonic  
*Gin, Craft Tonic, Seasonal Embellishments*

Classic Seasonal  
*Light Rum, Lime, Simple, Seasonal Fruits*

Daiquiri French 75  
*Gin, Simple, Lemon, Bubbles*

*Priced per batch*  
*Each batch serves 20 cocktails*  
*All batches made with house liquor & served on the rocks*

**NON-ALCOHOLIC** *House*

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Coke Products & Bottled Juices

**NON-ALCOHOLIC** *Premium*

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Aqua Panna Still & San Pellegrino Sparkling

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Full wine list available. Additional beverages may be available upon request.

## BEER

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### *Domestic*

Rainier  
Budweiser  
Bud Light

## BEER

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### *Imported / Microbrew*

Stella Artois  
Modelo Especial  
Pike Brewing Pilsner  
Elysian "Space Dust" IPA  
Ghostfish Belgian White Ale  
(GF) Ace Mango Cider (GF)  
Athletic Brewing (NA)

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## BAR ADD ONS

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### *Bloody Mary Bar*

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Custom made Bloody Marys,  
curated for each guest, built upon request

*Vodka, Tequila, & Gin*

*Classic & Spicy*

*Olives, Variety of Peppers, Fresh, Pickled, & Preserved Vegetables, Savory Garnishes*

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### *Mimosa & Bellini Bar*

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Beautifully built Bellinis and Mimosas, using specially selected  
sparkling wines and delicious fresh fruits

*House Sparkling Wine & House Sparkling Rosé*

*Fresh Orange, Pineapple, Grapefruit, & Cranberry Juice*

*Seasonal Fruit Purees*

# CEDARBROOK BAR MENU

## BAR ENHANCEMENTS

### *Bloody Mary DIY Experience* Priced per person

Elevate your event by adding our Bloody Mary Bar where you can help create personalized, Instagram-worthy cocktails. To include a selection of premium vodkas, house made mixes and creatively delicious garnishes. Whether it's smoked bacon, fresh crab claws, or bleu cheese stuff olives or all the above and more, your guests will always remember the experience.



### *The Bubbles Bar* Priced per person

This addition to your event will provide an educational and enjoyable experience for your guests as they try and compare different types of sparkling beverages. They will have the opportunity to sample a range of options including Prosecco, Brut, Muscato, and other Sparkling Wines. To further enhance their experience, they can get creative and customize their drinks with fresh purees and seasonal fruits.



### *The Art of Smoke* Priced per person

Looking to add some excitement to your event? Our skilled bartender will not only prepare your favorite cocktails but also infuse them with a smoky flavor that is sure to tantalize your taste buds. From the classic Smoked Cherry Old Fashioned to the unique Smokey Bloody Mary, which includes smoked bacon as well as smoke-infused ice cubes, this experience is sure to be a hit with your guests.



### *Flights of Fancy* Priced per person

Are you not sure about your favorite style of tequila? Or would you like to sample Bourbon, Gin, or Rum, and learn more about them? Come and experience our Flights Bar! You can choose any three liquors from our list, and we will arrange a flight for your guests to taste three unique styles in each. It's a fun way to learn more about your favorite liquors.



CEDARBROOK  
**BAR MENU**

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**GUEST EXPERIENCES**

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***MIXOLOGY CLASS***

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Learn the basics of being a “Mixologist” while competing with your group to see who can achieve the best cocktails. After our skilled Mixologists teach you some of the tips and tricks of the trade, our judges will rate your cocktails on their taste, degree of difficulty, creativity and whether they are Instagram worthy. The winning team will get some bar swag to make cocktail making easier at home for their next party.

*10 – 40 guests | Priced per person plus facilitator fee*

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***OYSTER SHUCKING CLASS***

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Your group will learn from one of our expert oyster shuckers how to easily shuck an oyster, while teaching you some fun facts about oysters from our region and what makes them special. You will enjoy several chef prepared toppings as well as some beautifully paired bubbles to compliment the flavors of the fresh, local oysters you will be enjoying. You will leave with your own oyster shucking knife to try your hand at shucking at home.

*5 – 50 guests | Priced per person plus facilitator fee*

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***CRAFTS FOR CHARITY***

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Your group can choose from a couple of local charities to contribute to by putting together items to be donated while competing in teams to see who can do it the fastest/best. Some examples would be building children’s bikes, or decorating and building skateboards for them to be donated to programs that help children in our PNW communities. Refreshments and libations included.

*Pricing varies. Inquire for more details.*

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***PAINT & SIP***

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Have some fun learning art techniques from local artisans while tasting local wines and our Chef’s amazing charcuterie boards. Create your own masterpieces with art masters who focus on the process rather than the product itself so there’s no pressure. You don’t have to be an artist to have a great time and create something beautiful!

*5 – 20 guests | Priced per person plus facilitator fee*



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## GUEST EXPERIENCES

### ***MARGARITA & SALSA MAKING CLASS***

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Come listen to some amazing Latin music and learn from our expert Mixologists how to craft the perfect Margaritas. Our Chef will lead a salsa making experience that is fun and tasty with tips on how to make them easily at home. It's a class that will liven all your senses.

*10 – 40 guests | Priced per person plus facilitator fee*

### ***WINE CHEMISTRY 101***

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Have you ever wondered how wine makers decide what wine varietals to blend? Wine Chemistry 101 will give you a background into the art of blending. Some of our local wineries will participate to show you the effects that can be achieved by blending different varietals to create a unique wine. You will feel like you are back in Chemistry Class – only this time it will be fun & tasty!

*10 – 40 guests | Priced per person plus facilitator fee*

### ***S'MORES BY THE FIRE***

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Gather around our outside hearth and make s'mores while enjoying each other's company and some tasty beverages.

*5- 30 guests*

*Priced per person standard | Priced per person for gourmet s'mores*

*Drinks charged on consumption*