

EVENT MENUS

CROWNE PLAZA SEATTLE



COOL - COMFORTABLE - UNCONVENTIONAL

MEETINGS MADE SIMPLE

ALL DAY PACKAGE | \$94

CUSTOM CONTINENTAL (3 Selections)

BUFFET LUNCH*

Pie in the Sky
Deli & Soup of the Day
Butcher Block
Light & Fresh

8-HOUR BEVERAGE SERVICE

Coffee, Tea, & Soft drinks refreshed every two hours

AM & PM SNACK ITEM – Select 1 Per Break:

Assorted Freshly Baked Cookies
Mini Fruit Tarts
House Made Fudge Brownies
Assorted Chips & Pretzels
Fresh Popcorn with Flavored Salts
Tortilla Chips with Guacamole & Salsa
Whole Fresh Fruit
Assorted Power, Granola & Fruit Bars
Trail Mix

“Food is our common ground—a universal experience.” - James Beard

ALL DAY DELUXE PACKAGE | \$114

CUSTOM CONTINENTAL (3 Selections + 1 Hearty Add-on Selection)

BUFFET LUNCH*

Under the Tuscan Sun
Latin Lover
BBQ Bonanza
Puget Sound

8-HOUR BEVERAGE SERVICE:

Coffee, Tea, & Soft drinks refreshed every two hours

AM SNACK ITEM – Select 1:

Assorted Freshly Baked Cookies
Mini Fruit Tarts
House Made Fudge Brownies
Assorted Chips & Pretzels
Assorted Power, Granola & Fruit Bars
Trail Mix

PM BREAK – FOR THE FUN OF IT– Select 1:

Veggies, Nuts & Fruit
Movie Time
My Big Fat Greek Break
Seventh Inning Stretch
Spring Break

***PLATED OR BOXED LUNCHES AVAILABLE UPON REQUEST**

BREAKFAST

CUSTOM CONTINENTAL

Orange, grapefruit & cranberry juices
Coffee, teas & hot chocolate
Decaf available upon request

Choose 3 selections \$28
Choose 4 selections \$30
Choose 5 selections \$32

Whole fruit display
Sliced fresh fruit display
Individual Dannon™ fruit yogurts
Bowl of natural yogurt with granola
Blueberry buttermilk & cranberry lemon muffins
Assorted breakfast breads
Freshly baked croissants with jam
Assorted breakfast pastries
Cinnamon rolls
Home baked scones with butter & jam
Rustic loaves toast station with butter & jam
Bob's Red Mill™ Oatmeal served with dried fruit, milk, & brown sugar
Hot quinoa porridge
Hard boiled eggs

HOT STUFF \$36

Sliced fresh fruit display
Selection of breakfast pastries & croissants
Bob's Red Mill™ Oatmeal - dried fruit, milk & brown sugar
Natural yogurt served with granola
Individual scrambled egg bowls served with toppings:

- Grated cheddar
- Green onions
- Roasted mushrooms
- Diced ham
- Salsa

Orange, grapefruit & cranberry juices
Coffee, teas & hot chocolate
*Decaf available upon request

HEARTY ADD-ONS

Assorted cold cereals with milk	\$3
Bacon (pork or turkey), sausage or ham	\$5
Assorted bagels & whipped cream cheese (<i>plain, smoked salmon, strawberry</i>)	\$5
Classic scrambled eggs	\$6
Individual yogurt parfait with berries & granola	\$6
Brioche French toast, local cherry syrup	\$6
Classic eggs benedict	\$7
NW eggs benedict with cold smoked salmon	\$8
Corned beef hash, poached eggs, hollandaise	\$7
Quiche florentine (<i>spinach, swiss, tomatoes, mushrooms, sour cream</i>)	\$7
Quiche lorraine (<i>bacon, swiss, onions, sour cream</i>)	\$7
Breakfast burrito: regular or vegetarian	\$7
Breakfast sandwich	\$7

PLATED BREAKFASTS

Minimum 8 guests

Orange juice	
Assorted bakery basket	
Coffee & assorted tea	
Classic eggs benedict	\$32
Canadian bacon, hollandaise & breakfast potatoes	
NW eggs benedict	\$34
Smoked salmon, hollandaise & breakfast potatoes	
Crowne scramble	\$32
Bacon, onions, tomatoes, Beecher's™ cheddar & breakfast potatoes	
Veggie scramble	\$31
Roasted red peppers, grilled zucchini, sweet onions & breakfast potatoes	
American scramble with cheese	\$30
Served with bacon or sausage & breakfast potatoes	

FOR THE FUN OF IT

MINIMUM 15 PEOPLE - 30 MINUTES

ON THE LIGHTER SIDE **\$14**

Berry smoothies
Assorted mini tea sandwiches
Cucumber infused water

VEGGIES, NUTS & FRUIT **\$17**

Raw & roasted vegetables with red pepper dip
Whole fresh fruit display
Dried figs, dates & apricots
Roasted walnuts & Oregon hazelnuts
Iced herbal tea

SPRING BREAK **\$16**

House made salsa & pico de gallo
Guacamole with tortilla chips
Churros
Agua fresca

DEATH BY CHOCOLATE **\$16**

Chocolate biscotti
House made fudge brownies
Chocolate truffles
Chocolate fondue with strawberries, pound cake & marshmallows for dipping
Milk & chocolate milk

FLOAT YOUR BOAT **\$16**

BUILD YOUR OWN ICE CREAM FLOAT

Served with Tahitian vanilla soft serve ice cream
Craft sodas | ginger beer, root beer, & cola

Fresh whipped cream, maraschino cherries, sprinkles, cookie crumbles, roasted nuts, berries, marshmallows, chocolate espresso beans, chocolate & caramel sauces

MY BIG FAT GREEK WEDDING **\$18**

Olive oil & garlic rubbed flatbread
Marinated olives & feta
Marinated artichokes & hummus
Tzatziki
San Pellegrino™ sodas

MEAT & CHEESE BREAK **\$20**

Seasonal sliced fresh fruit & berries
Selection of imported & domestic cheese & Salumi™ deli platter
Warm La Brea™ sliced baguette
Sparkling water with citrus fruit slices

SEVENTH INNING STRETCH **\$19**

Braised beer brats with assorted mustards
Carrot spears & celery stalks with blue cheese dressing
Mini beef sliders
Spiced peanuts
Arnold Palmer | iced tea & lemonade

THE HUNGRY GAMES — \$100 PER ACTIVITY

Need more than a coffee or refreshment break to help liven the group & break the ice? Try adding one of our fun activities to energize your attendees.

- Putting green
- Professional level ping pong table



BREAK TIME

COFFEE TIME

Prices Per Gallon

Caffé D'arte™ freshly brewed coffee	\$80
Harney & Sons teas & hot chocolate	\$80

Charged on consumption:

Assorted soft drinks	\$5
Mineral waters sparkling & still	\$5
San Pellegrino lemon & orange sodas	\$5
Thomas Kemper's™ root beer or vanilla cream soda	\$6
Dry Soda™ vanilla, cucumber, rhubarb or lavender	\$6
Assorted energy drinks	\$7
Assorted Odwalla™ smoothies	\$7

By the Gallon:

Regular & flavored iced teas	\$38
Lemonade	\$38
Raspberry lemonade	\$38
Spiced hot cider	\$38

By the Carafe:

PICK ME UP SNACKS

Sliced seasonal fruit & berries	\$8
Whole fresh fruit	\$4 per piece
Assorted bagels <i>Served with classic & smoked salmon cream cheese</i>	\$44 per dozen
Muffins, croissants & scones <i>Served with butter, fruit preserves & honey</i>	\$44 per dozen
Assorted freshly baked cookies	\$42 per dozen
Mini fruit tarts	\$40 per dozen
House made fudge brownies	\$40 per dozen
Assorted Power™, granola & fruit bars	\$5 each
Trail mix	\$34 per pound
Mixed nuts	\$36 per pound
Edamame	\$4
Fresh vegetable crudités & assorted dips	\$8
Assorted chips & pretzels	\$5
Root vegetable chips, herb crème fraiche	\$6
Fresh popcorn with flavored salts	\$5
Tortilla chips with fresh guacamole & salsa	\$7
Artisan cheese plate with accompaniments	\$8

**“Science may never
come up with a better
office communication
system than the
coffee break.”**

- Earl Wilson

LUNCH BUFFET

MINIMUM 15 PEOPLE

PIE IN THE SKY \$40

Classic Caesar salad

Italian green salad with tomatoes and cucumber oil and vinegar dressing

SELECT 3 ARTISANAL PIZZAS:

(GLUTEN FREE CRUST ADDITIONAL \$3)

Pizza bianca – white sauce, fresh mozzarella, pesto

BBQ chicken, onion, peppers, cilantro

Asparagus, prosciutto & goat cheese

Margarita

Pepperoni

Assorted Italian ice squeeze tubes

Iced tea

DELI & SOUP OF THE DAY \$43

Daily soup

Mixed greens with toasted hazelnuts, chevre, mustard vinaigrette

German potato salad

Sliced deli meats: roast turkey, roast beef, & applewood smoked ham

Sliced domestic cheeses

Sliced red onion, Dijon mustard & mayonnaise

Local Seattle fresh baked breads

Assorted chips

Assorted freshly baked cookies

Iced tea

LIGHT & FRESH \$43

Vegan carrot soup

Freshly baked bread

Grilled & raw vegetable display

BUILD YOUR OWN CHEF'S & COBB SALAD BUFFET TO INCLUDE:

Assorted Greens, olives, bacon bits, tomatoes, blue cheese, avocado, hard cooked eggs, cucumbers, ham, turkey, grilled chicken, shredded cheese, garbanzo beans, mushrooms, sunflower seeds, wild rice, croutons, onions, artichoke hearts, house vinaigrette, ranch dressing, oil & vinegar

Fruit Salad

Iced Tea

THE BUTCHER BLOCK \$42

Mushroom barley soup

Crowne Plaza™ chop chop salad: romaine, tomatoes, cucumbers, avocado, cheddar, bacon & onion tossed with homemade buttermilk ranch

Vegetarian pasta salad

SELECT 3 SANDWICHES (PRE-ASSEMBLED):

Roast beef served with brie cheese, shaved iceberg, & horseradish sauce on baguette

Albacore tuna salad served with capers, romaine, sliced tomatoes & mayo on rye.

Turkey served with bacon jam, guacamole & romaine on sourdough

Miso salmon served with Asian slaw, wasabi spread, bonito & rice in spinach wrap

Grilled chicken salad served with provolone cheese, baby lettuce & cured tomatoes on whole wheat

Macerated berries & whipped cream with white chocolate

Iced Tea

“Ask not what you can do for your country—ask what’s for lunch.”

- Orson Welles

LUNCH BUFFET

MINIMUM 15 PEOPLE

BBQ BONANZA \$48

Coleslaw
Watermelon
Vegetarian corn succotash
Fried chicken with orange honey
BBQ pork ribs
Dirty rice
Braised collard greens
Banana pudding tart
Lemonade

PUGET SOUND \$51

Pike Place green salad served with huckleberry vinaigrette & blue cheese dressing
Cauliflower & quinoa salad with arugula, carrots, broccoli, pumpkin seeds & cranberries
Beef sirloin with Washington mushroom sauce
Alaskan salmon with apple fennel broth
Herb roasted carrots
Yakima Valley farro pilaf
Mini cherry cobbler
Lemonade

LATIN LOVER \$47

Chopped romaine, corn, red onion, manchego, served with cilantro-lime vinaigrette
Watermelon & Jicama Salad
Chicken molé
Chimichurri skirt steak, grilled peppers & onions
Texmati rice & frijoles negro
Grated cheeses, guacamole, sour cream, shredded cabbage, house salsa
Warm corn & flour tortillas
Cinnamon & sugar churros
Iced Tea

UNDER THE TUSCAN SUN \$46

Roasted red pepper salad, arugula, golden raisins & pistachios
Vegetable soup with extra virgin olive oil
Chicken cacciatore
Pasta del giorno (pasta of the day)
Local Seattle fresh baked breads

BOXED & PLATED LUNCHES

BOXED LUNCHES \$31

All boxed lunches include a bag of chips, Washington apple, granola bar & bottled water

SELECT 3:
(OPTIONS CAN BE MADE INTO SALADS UPON REQUEST):

Roast beef, brie cheese, shaved iceberg, horseradish sauce on baguette

Albacore tuna salad with capers, romaine, sliced tomatoes & mayo on rye

Turkey, bacon jam, guacamole & romaine on sour dough

Miso salmon, Asian slaw, wasabi spread, bonito & rice in spinach wrap

Grilled chicken salad, provolone, baby lettuces, & cured tomatoes on whole wheat

Grilled portabella, squash, eggplant, watercress & basil in a herbed wrap

PLATED LUNCHES

SELECT 1 STARTER, 1 DESSERT & 1 ENTRÉE.

All plated lunches include chef's seasonal vegetable & iced tea

STARTERS

Roasted beet salad with pistachios, Rogue River blue cheese, Sherry vinaigrette

Clam chowder with bacon & potatoes

Pear & spinach salad with spiced walnuts, & blue cheese, red wine vinaigrette

Mixed greens, shaved radish & fennel, mustard vinaigrette

Chop chop salad with tomatoes, cucumbers, avocado & cheddar

Caesar Salad, parmesan, croutons

ENTRÉES

Wild Alaskan salmon \$48
herb lemon caper butter

Pan seared black cod \$46
horseradish celeriac remoulade

Herbal crab cake \$46
seared lemon & caper aioli

Seared ahi tuna \$45
fennel confit, olive relish

Grilled sirloin \$52
caramelized onion, red wine jus

Seasonal squash Napoleon \$40
arugula, walnut pesto

Grilled chicken breast \$46
parsley lemon relish & preserved tomato

Cobb salad \$38
grilled chicken or steak, mixed greens, egg, avocado, tomatoes, bacon, onions, blue cheese crumbles, Sherry vinaigrette

SWEET BITES

Blueberry buckle, whipped cream & macerated blueberries

Classic cheesecake, tart cherry compote

Apple crumble, honey lavender whipped cream

Lemon curd trifle, pound cake, whipped cream, & chopped strawberries

HORS D'OEUVRES

DISLAYS & CARVING STATIONS

BY THE DOZEN:

Fresh herb ricotta & oven dried tomato crostini	\$33
Shaved manchego, crispy ham & fig jam crostini	\$34
Smoked beef tenderloin, olive relish & spicy aioli crostini	\$36
Cherry tomato & buffalo mozzarella skewers	\$34
Feta stuffed cucumber with marjoram & olives	\$33
Mini grilled cheese bites with rosemary	\$32
Cedar planked wild salmon, arugula & radish crostini	\$33
Shrimp tostadas, avocado & shredded lettuce	\$45
Lamb meatball skewers with mint relish	\$45
Fresh NW oysters with classic mignonette	\$45
Wild mushroom tart with parmesan & bacon	\$45
Chilled prawns with horseradish & lemon aioli	\$57
Crab stuffed mushrooms with parmesan	\$57
Monte cristo sandwich bites with huckleberry jam	\$45
Sesame & soy glazed marinated beef skewers	\$45
Seared scallop with apple & shiso salad	\$57
Mini Dungeness crab cake with tomato chutney	\$45
Spicy prawn skewers with Vietnamese dipping sauce	\$57
Crab cocktail with cocktail sauce & lemon	\$57
Tandoori chicken satay with spiced yogurt sauce	\$45
Chile lime chicken skewer	\$45
Curried chicken lollipop	\$45
Lamb sausage stuffed mushroom caps	\$45
Blue cheese & phyllo star	\$45
Lobster coconut langoustine	\$57
Pakora fritters with potato, spinach & cauliflower	\$45
Vegetable spring rolls with plum sauce	\$45
Peking duck roll with hoisin	\$45
Mushroom & walnut profiterole	\$45
Fig & goat cheese flatbread, balsamic reduction	\$45
Blackened beef tenderloin with pepper relish &DOP balsamic on focaccia	\$45
Seared ahi tuna on rice cracker, wasabi mayonnaise & soy glaze	\$45
Basil, tart cherry & blue cheese truffle rolled in crushed hazelnuts	\$32
Vegetable samosas, tamarind sauce	\$38
Rosemary vegetable skewer (vegan)	\$32
Open face basil, bacon & tomato mini sandwiches	\$35

TRAYS

SERVES 25

Domestic & imported cheeses with crackers & jellies	\$250
Fresh fruit display	\$225
Artisan cured meats with assorted pickles & olives	\$250
Traditional gravlax display <i>Served with eggs, onion, capers, dill cream cheese</i>	\$260
Grilled & fresh vegetables <i>Served with Rogue River blue cheese dressing</i>	\$250
Hummus, tomato & cucumber salad <i>Served with flatbread</i>	\$250
Hot crab dip <i>Served with grilled bread</i>	\$260
Crab leg display	\$450
Poached prawns 4 pieces per person <i>Served with cocktail sauce</i>	\$375
Assorted sushi platter <i>Served with spicy tuna, California, Seattle, vegetable & Husky maki rolls</i>	\$250

CARVING STATIONS

FOR 25 GUESTS: TWO HOURS

All stations are presented with fresh artisan bakery bread & sauce accompaniments.

Roast beef tenderloin	\$425
Smoked prime rib	\$385
Whole cedar roasted salmon	\$275
Mustard rubbed pork loin	\$325
Roasted turkey breast with confit leg & thigh	\$225
Server to host station	\$100

RECEPTIONS

FOOD STATIONS

SERVICE FOR ONE HOUR: MINIMUM 25

FIRE ROASTED TOMATO SOUP SHOOTERS \$14

Served with grilled cheese finger sandwiches

Herbed chevre on country French
Cave aged gruyere on rye
Beecher's™ cheddar on brioche
Velveta™ on sour dough

MACARONI & CHEESE \$16

Build your own macaroni & cheese bowl with a selection of delicious toppings:

Gorgonzola, goat cheese, sautéed mushrooms, mixed peppers, jalapeño, bacon, & salsa
gluten free macaroni available upon request at additional charge

TAPAS \$17

Mixed olives
Dates, dried figs & apricots
Grilled vegetables
Sweet pepper & artichoke tapenade
Miniature kale salad with hazelnuts
Roasted pine nuts, tomato & anchovy relish with crostini
Flatbreads

SLIDER BAR \$16

Salmon & arugula with lemon aioli
Pulled pork with creamy coleslaw
Tomato & mozzarella
Brisket with sauerkraut & 1000 island dressing

SKEWER STATION \$19

Spiced lamb & onion
Chicken tandoori with tomatoes
BBQ beef with peppers
Rosemary vegetable

RECEPTIONS MADE EASY

MINIMUM 25 GUESTS | TWO HOURS | \$59

5 Small Bites

Open face basil bacon & tomato mini sandwiches
Crab stuffed mushrooms with parmesan
Curried chicken lollipop
Vegetable samosas with tamarind sauce
Fig & goat cheese flatbread with balsamic reduction

Select One Tray per 25 guests

Domestic & imported cheeses with crackers & jellies

Fresh fruit display

Artisan cured meats with assorted pickles & olives

Traditional gravlax display served with eggs, onion, capers, dill & cream cheese

Grilled & fresh vegetables served with Rogue River blue cheese dressing

Assorted sushi platter: Served with spicy tuna, California, Seattle, vegetable & Husky maki Rolls

Hot crab dip with grilled bread

Select 2 Stations:

Tomato soup shooters & grilled cheese fingers

Macaroni & cheese

Tapas

Sliders Bar

HOSTED WASHINGTON STATE WINE, BEER & CIDER BAR \$15 /HOUR

FULL HOST BAR BY THE HOUR:

	<u>House</u>	<u>Premium</u>
1 hour	\$16	\$18
1.5 hours	\$24	\$26
2 hours	\$30	\$32

MOCKTAILS \$5 EACH

Asian pear sparkler
Rosemary citrus spritzer
Emerald city madman

Let us customize a special cocktail for your event!

CROWNE PLAZA HOTEL – SEATTLE™ | 1113 6TH AVENUE | SEATTLE, WA 98101 | CPHOTELSEATTLE.COM

A 23% taxable service charge and 9.6% sales tax will be added. Prices are per person unless otherwise noted.

PLATED DINNERS

SELECT 1 STARTER, 1 DESSERT & A MAXIMUM OF 3 ENTRÉE CHOICES.

All plated dinners include chef's seasonal vegetable, and side, fresh rolls with butter, coffee, decaffeinated coffee & a selection of teas.

STARTERS

Mixed greens, cranberries, candied walnuts & feta, with white balsamic vinaigrette

Roasted beet salad, pistachios & Rogue River blue cheese with sherry vinaigrette

Butter lettuce & toasted hazelnuts with fine herb dressing

Pear & spinach salad, spiced walnuts, blue cheese with red wine vinaigrette

Mixed greens, shaved radish & shaved fennel with mustard vinaigrette

Caesar Salad with parmesan & croutons

ENTRÉES

Wild Alaskan salmon \$64
bacon, parsnip & thyme vinaigrette

Alaskan cod \$60
brown butter, lemons & capers

Seared rare ahi tuna \$62
fennel confit, preserved lemon

Seared scallops \$67
carrot & marjoram sauce

Roasted halibut \$66
hazelnut panade & sweet pepper sauce

Roasted chicken breast \$54
caramelized onion & walnut pesto

Porcini stuffed chicken \$66
poached dry plums

Roasted filet mignon \$74
red wine sauce

Maple brined pork tenderloin \$58
squash & apple chutney

Grilled New York steak \$64
mustard sauce

Moroccan lamb chops \$74
arugula & walnut pesto

Quinoa cake \$49
romesco & broccolini

Sweet potato gnocchi \$47
squash & pine nuts

DUO PLATES

Grilled New York strip & wild salmon \$81
red wine jus

Filet mignon & Dungeness crab \$86
Bernaise sauce

Petite filet mignon & Maine lobster \$96
Thermidor

SWEET BITES

Chocolate lava cake
whipped cream, cocoa nibs & brandied strawberries

Classic cheesecake
tart cherry compote

Apple crumble

**“One cannot think well,
love well, sleep well,
if one has not dined
well.”**

- Virginia Woolf

DINNER BUFFETS

Add 3 pieces of Chef's choice hors d'oeuvre for \$7 per person

THE MARKET \$64

2 salads
1 soup
2 entrees
2 sides
2 desserts
Bread service
Coffee & tea

THE FIFTH AVENUE \$73

3 salads
1 soup
3 entrees
3 sides
3 desserts
Bread service
Coffee & tea

SALADS

Pike Place green salad served with huckleberry vinaigrette

Caesar salad served with torn croutons, Grana Padano, crumbled egg, anchovies

Dungeness crab salad served with avocado, grapefruit, watercress

Lacanat kale, roasted beets, Holmquist hazelnuts, vegan hazelnut vinaigrette

Spinach salad served with hard boiled eggs, roasted pepper, almonds & sherry vinaigrette

Organic greens served with apple, cranberries, pumpkin seeds, & blue cheese crumbles

Shrimp Louis served with white shrimp, asparagus, tomato, egg, & Louis dressing

Oil cured albacore with Lola Rosa fingerling potatoes, green beans, & cured tomatoes

SOUPS

Tomato soup with walnut pesto

Clam & bacon chowder

Market vegetable & farro soup

ENTRÉES

Seared halibut with lemon cardamom sauce

Grilled wild salmon with pear & caramelized onion relish

Broiled black cod with pecan panade & white wine sauce

Roasted pork tenderloin with apple whiskey sauce

Grilled beef sirloin with dried fig relish

Grilled New York strip with sage compound butter

Chicken picatta with capers & white wine sauce

Grilled sage marinated chicken breast with roasted carrot sauce

Porcini stuffed chicken with poached dried plums

Squash ravioli with cranberries, kale & pears

Ricotta stuffed eggplant with smoked tomato sauce

Baked vegetables with chevre & sunflower seed crumble

SIDES

Whipped Yukon potatoes with white cheddar

Smashed red potatoes with thyme & parmesan

Potato gratin with bacon & manchego

Washington farro pilaf

Ginger roasted baby carrots

Roasted asparagus with lemon

Sweet potatoes with cinnamon

Roasted duck fat & rosemary fingerling potatoes

Broccoli served with garlic butter

DESSERTS

Rum raisin bread pudding

Chocolate pot de crème

Apple Brown Betty with whipped cream

Chocolate truffles

French macarons

Cheesecake bites with berry compote

Berry & lemon curd trifle

BAR & BEVERAGES

BAR SERVICE

All bar set-up services include set-up, mixers and are charged on a consumption basis

CASH BAR

Price per drink include tax

House brand	\$8.75
Premium brand	\$9.25
Specialty cocktails	\$10.25
House wine	\$8.25
Premium wine	\$8.75
Imported & microbrew beer, cider	\$7
Domestic Beer	\$6.50
Sodas and mineral waters	\$5

HOST BAR

Price per drink - tax and service not included

House brand	\$8
Premium brand	\$8.50
Specialty cocktails	\$9.50
House wine	\$7.50
Premium wine	\$8
Imported & microbrew beer, cider	\$6.50
Domestic beer	\$6
Sodas and mineral waters	\$4.50

HOST BAR BY THE HOUR

	<u>House</u>	<u>Premium</u>
1 hour	\$16	\$18
1.5 hours	\$24	\$26
2 hours	\$30	\$32

Bartender/Cashier Labor fee will apply for bars if revenue per bar does not average \$250 per hour.

SPECIAL OFFERINGS

Served in silver bowl, priced per gallon

Liquor or champagne punch	\$95
Fruit punch	\$80
Sangria	\$75
Mulled Wine	\$75

Ask about customizing a cocktail for your group

WINE LIST

Please ask about additional wines available for your pleasure. Prices are per bottle.

WHITE WINES

Columbia Winery Chardonnay (WA)	\$30
Rodney Strong "Charlottes Home" Sauvignon Blanc (CA)	\$34
Beringer White Zinfandel (CA)	\$25
Jones Viognier (WA)	\$34
Erath Pinot Gris (OR)	\$36
Chateau St. Michelle Riesling (WA)	\$27
Michelle Brut Sparkling Wine (WA)	\$27

RED WINES

Columbia Winery Merlot (WA)	\$35
14 Hands Cabernet Sauvignon (WA)	\$36
Mirassou Pinot Noir (CA)	\$29
Hightower "Murray Cuvee" Syrah (WA)	\$49
Oberon Cabernet Sauvignon (CA)	\$54
Erath Pinot Noir (OR)	\$43
Ravenswood Lodi Zinfandel (CA)	\$37