



The Ideal Day

The Perfect Place

Woodmark Hotel, Yacht Club & Spa

The Woodmark Hotel provides the perfect place for your ideal wedding day. Located on the shores of Lake Washington, the Woodmark Hotel is just seven miles east of Seattle and minutes from bordering eastside communities. Our unique location, exquisite cuisine, professional care and attention to detail have made the Woodmark Hotel one of the Northwest's premier wedding locations. The Woodmark Hotel is small enough to provide highly personalized service, yet large enough to accommodate all of your out-of-town visitors.

Let our team provide you with the ideal day at the perfect place . . . Woodmark Hotel, Yacht Club & Spa!

Guaranteed Counts

The guaranteed guest count is due three days prior to your event date. This count will be considered the guaranteed count, for which you will be charged, even if fewer guests attend the function. If additional guests arrive at event, the Woodmark will do it's best to accommodate and that higher guest count will be charged as the guaranteed guest count. If offering choice of two entrees during a plated meal, the highest priced entrée will be applied for each guest, regardless of selection. This guaranteed entrée count is due 3 days prior to event and must be indicated on place cards provided by you and set by your wedding planner at guest's seat. Please note that this means you will need to obtain rsvps for each guest names when you receive replies on your invitations (rather than just knowing how many per couple).

Service Charge & Taxes

A 20% service charge is added to all food, beverage and equipment rental. Applicable state taxes are applied to all charges. Please note that service charge is taxable by Washington state law.

Butler Passed Appetizers

A minimum of three appetizers pieces per person for each wedding lunch or dinner's social hour. We recommend four to six pieces per person to treat your guests to the best reception possible.

Labor Charges

Bartender fees range from \$45/hour to \$80/hour depending on your choice of hosted bar or cash bar. Chef Attendant Fees of \$75 per hour may be charged as noted on specific menu items.

Catering & Beverages

The Woodmark will provide all food and beverage for your event and is unable to allow for any outside food and beverage. Exception to this is made only for an approved professional pastry shop for wedding cakes or cupcakes. Please note that a \$3 per guest cake cutting fee will be applied to wedding cakes and cupcakes brought in from these companies.

The Woodmark staff reserves the right by law to refuse or cease alcoholic beverage service to any guests deemed to be intoxicated. All guests will be subject to showing legal identification of age.

Butler Passed Appetizers

Cool

Rosemary Flatbread with Olive Tapenade and Chevre \$40/dozen

Grana Padano Cheese with Roasted Pepper and Olives on Flatbread \$40/dozen

Smashed Avocado and Cotija Cheese on Tortilla Crisp \$40/dozen

Insalata Caprese Skewer \$40/dozen

Greek Salad in Phyllo Cup \$40/dozen

Peppadew Pepper Stuffed with Goat Cheese \$40/dozen

Roasted Eggplant "Caviar" Bruschetta \$40/dozen

Cumin Scented White Bean Puree on Crostini \$40/dozen

Fingerling Potato with Crème Fraiche and Caviar \$40/dozen

Smoked Salmon Mousse on Crostini \$40/dozen

Seared Scallop with Tobiko on Crispy Wonton \$44/dozen

Goat Cheese Tartlet with Caviar \$44/dozen

Cilantro Lime prawn on Tortilla Crisp \$44/dozen

Sesame Shrimp Salad in Bibb Lettuce Wrap \$44/dozen

Ahi, Mango, Avocado Tartare on Rice Cracker \$44/dozen

Seared Ahi Tuna on Wonton Crisp \$46/dozen

Dungeness Crab Salad and Cucumber \$48/dozen

Lobster, Mango and Avocado in Phyllo Shells \$48/dozen

Prawn Cocktail on Cucumber \$50/dozen

Spicy Artisan Salami and Pickled Peppers on Crostini \$40/dozen

Parmesan and Prosciutto Pinwheels \$40/dozen

Smoked Duck and Apricot Jam on Brioche Toast \$44/dozen

Smoked Chicken, Manchego and Quince Croustades \$40/dozen

Seared Beef Tenderloin on Focaccia with Truffle Oil \$48/dozen

Butler Passed Appetizers

Cool Shooters

Gazpacho Shot \$40/dozen

Scallop Ceviche Shooter \$44/dozen

Warm

Caramelized Onion and Blue Cheese Tartlets \$40/dozen

Seasonally Inspired Vegetable Risotto Cakes \$40/dozen

Miniature Apple and Blue Cheese Quiche \$40/dozen

Miniature Pizza with Artichoke and Olives \$42/dozen

Crispy Curried Vegetable Spring Rolls \$44/dozen

Prosciutto Wrapped Scallop Skewer \$48/dozen

Crab Bites with Roasted Red Pepper \$50/dozen

Chorizo Sausage and Manchego in Phyllo Pastry \$44/dozen

Ham and Beecher's Cheddar Cheese Biscuit \$44/dozen

Crispy Polenta Cake with Chorizo and Goat Horn pepper \$44/dozen

Kahlua Pork on Taro Chip \$44/dozen

Rosemary Chicken Skewer \$42/dozen

Spicy Chicken Ginger Meatball \$44/dozen

Chicken Samosa with Mint Chutney \$48/dozen

Barbecue Beef Brisket Sliders on Mini Brioche Buns \$45/dozen

Sesame Siracha Beef Skewers \$48/dozen

Lamb Chops with Cumin and Harissa \$50/dozen

Stationed Appetizers

Pacific Seafood

Alder Smoked Salmon, Dungeness Crab Salad, Penn
Cove Mussels, Poached Prawns, Bay Scallop Salad, and
Crab Claws

Garnishes Include, Cucumber Salad, Lemon Vinaigrette
and Cocktail Sauce

\$500 per 25 guests

Asian Platter

Sushi Rolls, Char Siu Pork Slices,
Five Spice Smoked Chicken Breast,
Sesame Shrimp Lettuce Wraps,
Roasted and Chilled Vegetables with Tamari Sauce,
Crispy Vegetable Curry Spring Rolls

\$475 per 25 guests

Artisan Cheese Display

Old and New World Selections
Served with Seasonal and Dried Fruits,
Roasted Nuts, and Crackers

\$400 per 25 guests

P Patch Vegetable Crudite

Raw, Marinated, and Pickled Seasonal Vegetables
Ranch and Green Goddess Dipping Sauces

\$275 per 25 guests

Northwestern Antipasti

The Region's Finest Smoked Fish,
Cured Meats, and Olives
Accompanied by Spinach Artichoke, Roasted Eggplant,
and Hummus Dips

Seasonal Selection of Assorted Bruschettas

Served with Bread and Crackers

\$425 per 25 guests

The Neighborhood Deli

Smoked Turkey, Black Forest Ham, Roast Beef, Salami
Tillamook Cheddar, Provolone, and Swiss Cheeses

Locally Baked Breads and Rolls,

Classic Condiments

Leaf Lettuce, Tomato, Red Onion, and Pickles

\$375 per 25 guests

Pike Place Market Fruits

Selection of the Season's Finest Fruits & Berries

\$300 per 25 guests

Sushi Platter

Chef's Selection of Sushi

Includes Specialty, Tempura, Vegetable, and Traditional Rolls

\$70 per dozen pieces

Olympic Dinner Buffet

Starters

Oregon Blue Cheese with Dried Fruit and Crackers
Baby Spinach Salad with Goat Cheese, Toasted Pecans, and Sherry Vinaigrette
Organic Greens with Cherry Tomatoes, Crispy Shallots, and Red Wine Vinaigrette

Mains

(Please Select Two Items)

(Additional Item can be added for \$5 per guest)

Stuffed Pasta Shell with Pine Nuts, Feta, Spinach, Lemon, and Tomato Cream
Roasted Chicken Breast Roulade, Truffled Goat Cheese, Fingerling Potatoes, Mushroom Ragout
Roasted Pork Loin with White Beans, Escarole, and Mustard Glaze
Beef Tenderloin with Marble Potatoes and Red Wine Demi Glace
King Salmon over Cauliflower Puree with Lemon Beurre Blanc
White Wine Poached Prawns over Pearl Pasta with Tomato and Olives

Accompaniments

Seasonal Garden Vegetables

Sautéed Spinach

Macrina Artisan Bread & Sweet Creamery Butter

Freshly Brewed Coffee, Decaffeinated Coffee & Fine Teas

\$62 per guest

(Minimum of 30 guests. Additional \$10/person for parties of less than 30.)

Cascade Dinner Buffet

Starters

Seasonal Fruit and Berries

Traditional Smoked Salmon Display

Classic Caesar with Herb Croutons and Parmesan Cheese

Arugula Salad with Goat Cheese, Tart Cherries, and Champagne Vinaigrette

Orzo Pasta, Feta Cheese, Spinach, and Lemon Vinaigrette

Mains

(Please Select Two Items)

(Additional Item can be added for \$5 per guest)

Three Cheese Ravioli, Wilted Spinach, and Basil Cream

Grilled Pork Tenderloin, Smashed Red Potatoes, Roasted Onions, Port Reduction

Chef Bob Sadang's Soy Glazed Chicken Breast with Wasabi, Baby Bok Choy, and Jasmine Scented Rice

Roasted Beef Striploin with Crimini Mushrooms and Pearl Onions with Black Pepper Essence

Halibut with Tomato, Saffron and Lemon over Toasted Couscous

*Prime Rib of Beef, Creamy Horseradish, Au Jus, Yukon Gold Potatoes

*Requires Chef Attendant at \$75 per hour

Accompaniments

Braised Greens

Seasonal Garden Vegetables

Macrina Artisan Bread & Sweet Creamery Butter

Freshly Brewed Coffee, Decaffeinated Coffee & Fine Teas

\$67 per guest

(Minimum of 30 guests. Additional \$10/person for parties of less than 30.)

Stations

Enjoy the opportunity to customize your buffet, by selecting our Stations option.
Please select a minimum of 4 of the below stations.

All Stations include:

Macrina Artisan Bread & Sweet Creamery Butter
Freshly Brewed Coffee, Decaffeinated Coffee & Fine Teas

SALAD STATION

(Please Select Two)

Seasonal Fruit and Berries Display
Traditional Smoked Salmon Display
Classic Caesar Salad with Herb Croutons and Parmesan Cheese
Baby Spinach Salad with Goat Cheese, Toasted Pecans, and Sherry Vinaigrette
Orzo Pasta, Feta Cheese, Spinach, and Lemon Vinaigrette
Organic Greens with Dried Cranberries, Sliced Apples, and Mustard Vinaigrette
Panzanella Salad with Dried Tomatoes, Romano Cheese, and Balsamic Vinaigrette

\$17 per guest

(\$6 per person for additional selection)

SLIDER STATION

(Please Select Two)

Gourmet Sandwiches Served on Mini Brioche Buns:

Prosciutto Wrapped Scallop with Tomato and Bibb Lettuce
Dungeness Crab Cake with Citrus Aioli
Ancho Braised Beef Brisket with Barbecue Sauce and Slaw
Burger with Tillamook Cheddar and Chipotle Mayo

\$15 per guest

MASHED POTATO MARTINI STATION

(Please Select Two)

The Old Standard

Smashed Yukon Golds with Smoked Pepper Bacon, Tillamook Cheddar Cheese, Sour Cream & Chives

Meat & Potatoes

Braised Beef Shortribs with Horseradish Creamed Red Bliss, Cabernet Reduction & Crispy Onions

Southern Style

Maple Mashed Sweet Potatoes, Chicken Breast and Black Pepper Gravy

Wild Mushrooms

Smashed Yukon Golds with Portobello, Oyster, Crimini, Shiitake and Pearl Onions in Merlot Essence

\$18 per guest

Chef Attendant required at \$75 per hour.

PASTA STATION

(Please Select Two Pastas, Two Sauces, and Two Proteins)

Served with Garlic Bread and Parmesan Cheese

Pastas:

Spaghetti, Radiatore, Penne, Spinach and Ricotta Ravioli, Fusilli

Sauces:

Wild Mushroom Ragout, Tomato Fennel, Sage Cream, Basil Pesto, Tomato Cream

Proteins:

Grilled Chicken Breast, Italian Sausage, Ground Beef Sirloin, Bay Scallops, Crab Meat

\$18 per guest

CARVING STATIONS

All Carving Stations are Accompanied by Chef's Seasonal Vegetables and Wilted Organic Greens

Baked Ham
Honey Pepper Glaze
\$15 per guest

Roasted Turkey Breast
Traditional Gravy
\$15 per guest

Slow Smoked Alderwood Plank Salmon
Dill Crème Fraiche
\$18 per guest

Roasted Pork Loin
Maple Mustard Sauce
\$19 per guest

Roasted Prime Rib of Beef
Creamy Horseradish, Au Jus
\$20 per guest

Grilled Pepper Crusted Beef Tenderloin
Crispy Shallots, Cabernet Reduction
\$20 per guest

*All Carving Stations require a Chef Attendant at \$75 per hour

Plated Dinner

Plated Dinners are a Two Course Minimum and include
Macrina Artisan Bread & Sweet Creamery Butter
& Freshly Brewed Coffee, Decaffeinated Coffee & Fine Teas

Starters

Seared Maine Scallop with Lemon and Fennel Puree \$7

Poached Prawns with Horseradish Crème Fraiche \$7

Spanish Chorizo Sausage with Rosemary White Beans and Peppers \$7

Salads

Classic Caesar Hearts of Romaine, Garlic Croutons, and Parmesan Cheese \$11

Iceberg Lettuce Wedge with Blue Cheese Dressing, Shaved Red Onions, Cherry Tomatoes, and Crumbled Bacon \$11

Baby Spinach Leaves with Oregon Blue Cheese Crumbles, Candied Pecans, and Sherry Vinaigrette \$12

Organic Mixed Greens with Whole Grain Mustard Vinaigrette, Marcona Almonds, Dried Cherries, and Parsley \$12

Intermezzo

\$5 per guest

Spiced Pear Sorbet

Lemon Mint Sorbet

Tangerine Sorbet

Blackberry Cabernet Sorbet

Plated Dinner

(Continued)

Mains

Stuffed Pasta Shell with Pinenuts, Feta, Spinach, Lemon, and Tomato Cream \$38

Mushroom Risotto with Mascarpone Cheese, Truffle Oil, and Baby Root Vegetables \$38

Spinach and Ricotta Cheese Ravioli with Sage Cream and Parsley Pesto \$40

Grilled Boneless Pork Chop with White Beans, Escarole, and Mustard Glaze \$40

Roasted Chicken Breast Roulade Truffled Goat Cheese, Fingerling Potatoes, Mushroom Ragout \$40

King Salmon over Cauliflower Puree with Lemon Beurre Blanc \$40

White Wine Poached Prawns over Pearl Pasta with Tomato and Olives \$42

Roasted Alaskan Halibut with Rice Pilaf and Lemon Relish \$42

Grilled Beef Tenderloin with Potato Puree, Caramelized Shallots,
and Red Wine Demi Glace \$44

Sweets

\$10 per guest

Seasonal Fruit Tart

Chocolate Truffle Cake

(Minimum of 10 guests, add \$150 labor charge for parties of less than 10.)

*If offering choice of two mains, highest priced main will be applied for each guest, regardless of selection. Guaranteed count of each item due 3 days prior to event and must be indicated on place card at guest's seat.

Due entrée options are available upon request for an alternative option.

Kids Meals

All kids meals come with Fresh Fruit

Please select one:

Mac and Cheese

Chicken Fingers & Shoestring French Fries

Cheeseburger & Shoestring French Fries

Cheese or Pepperoni Pizza

\$25.00 per guest

Vendor Meals

Chef's Choice Vendor Meal

\$25 per person

(I.E. Pre-made deli sandwich or meat & cheese platter, etc.)

Hot Buffet

\$30 per person

Salad, Entrée, Side and Dessert

Sweet Stations

Mini Dessert Station

Assorted petit fours, mini tarts, chocolate covered strawberries, truffles and other chef's choice selections

\$15 per guest
(Minimum of 20 guests)

Chocolate Fountain

Warm Valrhona Chocolate

Served with Assorted Seasonal Fresh Fruit, Rice Krispy Treats, Strawberries, Shortbread Cookies, Pretzels, Graham Crackers, etc.

\$20 per guest
(Minimum of 50 guests)

Ice Cream Bar

Olympic Mountain Ice Cream to include: Vanilla Bean, Chocolate, Fresh Strawberry
Toppings to include: Sprinkles, Whipped Cream, M&M's, Chopped Nuts, Toasted Coconut, Chocolate Shavings, Maraschino Cherries, Strawberries, Hot Fudge and Hot Caramel

\$15 per guest
(Minimum of 10 guests)
(Chef Attendant required at \$75 per hour)

Sweet Enhancements

(Perfect to add on their own, or to existing buffets)

Chocolate Covered Strawberries (White & Dark Chocolate)	\$38.00 per dozen
Assorted Chocolate Truffles	\$38.00 per dozen
Miniature Assorted French Pastries	\$45.00 per dozen
Miniature Chocolate Éclairs	\$45.00 per dozen
Scoop of Ice Cream (great on dessert plate or with cake)	\$3.00 per person
Julie's Cookies	\$33.00 per dozen
Decadent Double Fudge Brownies	\$33.00 per dozen
Lemon Bars	\$33.00 per dozen
Rice Krispy Treats	\$30.00 per dozen

Wedding Cakes**

While the potential flavor combinations are endless, here are a few favorites to consider.

Midnight Chocolate Truffle Cake

Rich chocolate fudge cake layered with bittersweet Belgian chocolate mousse. If there's a better chocolate cake out there, we haven't tasted it!

Lemon Cake

Our most popular wedding cake. Creamy handmade lemon mousse filling, layers of light vanilla chiffon cake, sweet raspberry jam, and topped with a tangy lemon curd. Elegant and delicious.

Carrot Cake

The finest carrot cake we've ever tasted. Hand-cut carrots mixed into rich, moist cake filled with walnuts and raisins, and topped with luscious cream cheese frosting.

Chocolate Hazelnut Cake

Indulge in three layers of light, sweet vanilla chiffon cake baked with fresh ground hazelnuts, and filled with rich chocolate mousse folded with more hazelnuts and rich praline buttercream.

Irish Cream

This decadent Irish Cream-inspired cake features our signature chocolate cake layered with Bailey's Irish Cream mousse and rich chocolate buttercream.

Orange Delight

An orange creamsicle in a cake! Vanilla chiffon cake infused with peach schnapps, layered with rich orange and white chocolate mousse, and topped with vanilla and peach schnapps buttercream frosting.

Mango Tango Cake

Rum-soaked vanilla chiffon cake, filled with silky, creamy mango mousse and layers of handmade lime curd, and frosted with rich vanilla buttercream.

Black Forest Cake

This Black Forest cake combines rich cherry brandy-soaked chocolate cake with layers of chocolate mousse, Bavarian cream, and is filled with brandy-soaked cherries.

Champagne Cake

Decadent champagne buttercake infused with champagne syrup, filled with sweet raspberry jam and rich champagne sabayon buttercream.

Décor

During your finalization meeting with your Catering Manager, you will custom create the design of your wedding cake. This design can be nearly anything you can dream of. Pull ideas from the lace of your dress, colors in your flowers, even your invitation design. This is a chance to bring in another design element to pull together your day of incredible food and beautiful design. Another opportunity to show your personalities!

Enhancements

Add a chocolate covered strawberry or chocolate truffle with fresh fruit coulis to decorate your cake plate. An elegant final touch at just \$3.25 per person.

Wedding Cake Pricing**

\$7.00 per person (Covered in Buttercream)

\$8.25 per person (Covered in Rolled Fondant)

\$5.00 per person (Cupcakes)

Silver Cake Stand Rental \$100

If you should choose to have a professional outside cake or cupcakes brought in, the Woodmark will apply a \$3 per person cake cutting fee.

**Please note that Wedding Cakes do not go towards the food and beverage minimum requirement.

Party Favors**

Candy Station

Elegant Glass Jars Filled with an Assortment of Customized Color Coordinated Candies.
Includes Candy, Scoops & Clear Plastic Bags Sealed with a Monogrammed Sticker.

\$16 per person and up (price ranges based on candy selection)

Boxed Truffles

Two Pieces of Delectable Chocolate Truffles displayed in Charming White Truffle Boxes,
Customized by Colored Ribbons or Monogrammed Stickers.
Assorted Flavors Include Rich Bittersweet Chocolate, Cinnamon Almond & Grand Marnier.

\$5 per person

Milk & Cookies

Warm Chocolate Chip Cookies served with Individual Milk Containers.

\$5 per person

Second Helping (Lake Night Snacks)

Sweet Potato Fries in Paper Cones \$40/dozen

Miniature Pizzas \$42/dozen

Ham and Beecher's Cheddar Cheese Biscuit \$44/dozen

Barbecue Beef Brisket Sliders on Mini Brioche Buns \$45/dozen

Chicken Fingers & Shoestring French Fries in Paper Cones \$60/dozen

**Please note that Party Favors do not go towards the food and beverage minimum requirement.

Beverages

“THE BASICS” BAR

Stoli Vodka
 Tanqueray Gin
 Johnnie Walker Red
 Jack Daniels Whiskey
 Seagram's V.O.
 Bacardi Silver
 Cuervo Especial Tequila

“THE WORKS” BAR

Ketel One Vodka
 Bombay Sapphire Gin
 Johnnie Walker Black
 Maker’s Mark Whiskey
 Crown Royal
 Bacardi 8 Rum
 Sauza Hornitos

BEERS

Amstel Light
 Corona
 Red Hook ESB
 Stella Artois
 Seasonal Rotating Beer
 St. Paulie (non-alcoholic)

NON-ALCOHOLIC

Iced Tea
 Lemonade
 Sparkling Cider
 Vitamin Water
 V8 Fusion Splash
 Honest tea

CORDIALS

Kahlua
 Disaronno
 Bailey’s Irish Cream
 Sambuca Romana
 Grand Marnier
 Courvoisier VSOP

SOFT DRINKS

Coke
 Diet Coke
 Sprite

MINERAL WATERS

Smart Water
 Perrier

BEVERAGE PRICING

	HOSTED	CASH
“The Basics” Bar	\$8.00	\$9.00
“The Works” Bar	\$10.00	\$11.00
Beer	\$5.50	\$6.00
Soft Drinks	\$4.00	\$4.00
*Woodmark Filtered Water (still or sparkling)	\$3.00	\$3.00
Cordials	\$10.00	\$12.00
Iced Tea	\$35.00/gallon	
Lemonade	\$35.00/gallon	
Sparkling Cider	\$20.00/bottle	
“The Basics” Bar Drink Ticket (liquor, beer, wine)	\$9.00/ticket	
“The Works” Bar Drink Ticket (liquor, beer, wine)	\$11.00/ticket	

*Woodmark Filtered Water is both high quality and earth friendly. It is produced on site at the Woodmark from Kirkland’s finest, featuring unsurpassed taste and freshness. Our water is triple filtered, uncompromisingly delicious, and available in still or sparkling varieties. By selecting this product, you are helping to conserve natural resources and prevent the needless cycle of dumping plastic and glass bottles.

A labor charge of \$45.00 per hour is applicable to Hosted bars
 A labor charge of \$80.00 per hour is applicable to Cash bars.
 Both styles of bars require a two-hour minimum.

Drinks to Impress!

\$12 each

Canton Mojitos

Classic Mojito with a Ginger Twist

Pomegranate Cosmos

Our spin on a Classic Cosmopolitan

Bellini

Bubbles with a Kick (St. Germaine's Elderflower Liqueur)

Nantucket Breeze

To Sip While Socializing on the Lawn

Specialty Bars

Martini Bar

Mix, Match or Make Something New!
(Classic, French, Appletini, Cosmo, Dirty)

\$12/drink

Bloody Mary Bar

Just the way you like it!

Bartender pours your vodka in a celery salt rimmed glass
and you complete the perfect bloody mary by mixing with the below ingredients.

Bloody Mary Mix (mild), Worcestershire Sauce, Tabasco Sauce, Celery Stalks, Pickled Asparagus,
Pickled Green Beans, Lime, Green Olives

Stoli Vodka \$8/drink

Ketel One Vodka \$10/drink

Mimosa Bar

House sparkling wine is poured by the bartender. You select the rest!

Juices: fresh squeezed orange, pomegranate, peach puree

Garnishes: strawberries, raspberries, oranges

\$8/drink



Toasts!

(An alternative to champagne)

Gelees

(A Chic Version of a Jello Shot)

\$5 each

- Red Citrus Pom (Vodka, Lime, Pomegranate Juice, Merlot, garnished with Edible Gold Flakes)
- Cucumber Mojito Splash (Rum, Lime, Mint, Pinot Grigio, garnished with Cucumber & Mint)
- Mandrino Frizante (Mandarin Vodka, Campari, Prosecco, garnished with Fizz Powder)

Mini Root Beer Floats

\$4 each

Shot Glasses filled with Olympic Mountain Vanilla Bean Ice Cream and Rootbeer

Vivant Bellini

\$11 each

Bubbles with a Kick (St. Germaine's Elderflower Liqueur)

Mini Margaritas

\$5 each



