

Explore our

EVENT MENUS

2023



THE
WOODMARK

HOTEL & STILL SPA

Showcasing stunning views of Lake Washington and the Olympic Mountains, the Woodmark Hotel & Still Spa is the perfect setting for corporate meeting and social events. With over 9000 square feet of flexible indoor-outdoor meeting rooms, our events spaces feature natural light, many highlighting impressive marina and water views. We specialize in highly personalized service and restaurant quality cuisine that transform gatherings into something extraordinary.

Guaranteed Counts

The guaranteed guest count is due three (3) business 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 its best to accommodate and that higher guest count will be charged as the guaranteed guest count.

If offering choice of two entrées during a plated meal, the higher price prevails. This guaranteed entrée count is due seven (7) business days prior to event and must be indicated on place cards provided by you and set by you at each guest's seat. Please note that this means you will need to obtain a RSVP for each guest's name along with their specific entrée selection when you receive replies. The Woodmark Hotel does not allow any outside food or beverage.

Labor Charges

Bartender fees range from \$75 per hour to \$110 per hour depending on your choice of hosted bar or cash bar.



Breakfast Buffets

(10 person minimum)

Lakeside

Selection of Organic Pressed Morning Juices

Ellenos Yogurts

Seasonal Fruits, Berries

Freshly Baked Pastries:

Blueberry Cornmeal Muffin, Fresh Fruit Muffin, Croissant, Chocolate Croissant, Cherry Almond Scone & Savory Pinwheel

Woodmark Breakfast

Selection of Organic Pressed Morning Juices

Ellenos Yogurts

Seasonal Fruits, Berries

Freshly Baked Pastries:

Blueberry Cornmeal Muffin, Fresh Fruit Muffin, Croissant, Chocolate Croissant, Cherry Almond Scone & Savory Pinwheel

Scrambled Organic Free-Range Brown Eggs

Breakfast Potatoes, Chive Blossoms, Caramelized Onion

Smoked Chicken Apple Sausage

Hive Honey Sticky Black Pepper Bacon

Mind & Body

Selection of Organic Pressed Morning Juices

Fresh Avocado Smoothie, Hive Honey, Whole Milk, Whey Protein

Wild Berry Vegan Chia Pudding Parfait

Seasonal Fruits, Berries

Gluten- Free Pastries:

Orange Currant Scone, Vegan Chocolate Berry Muffin, Fresh Fruit Muffin, Marionberry Jam Biscuit

Steel Cut Oatmeal, Glazed Walnuts, Candies Pecans, Brown Sugar,

Golden Raisins, Cashews, Hive Honey, 2% Milk & Skim Milk

Egg White Scramble, Asparagus, Cured Cherry Tomatoes, White Cheddar

Smoked Apple Chicken Sausage

All Breakfast Buffets include Fonte' Coffee & Smith Tea



Breakfast Buffets

(10 person minimum)

Carillon Point Breakfast

Selection of Organic Pressed Morning Juices

Peanut Butter & Hive Honey Smoothie, Whole Milk

Ellenos Yogurt Parfaits, Granola, Berries

Fresh Baked Pasties:

Blueberry Cornmeal Muffin, Fresh Fruit Muffin, Croissant, Chocolate Croissant,

Cherry Almond Scone & Savory Pinwheel

Scrambled Hens' Eggs, Tillamook Cheddar

Sweet Cream Biscuits, Black Pepper Sausage Gravy

Breakfast Duck Tots

Applewood Smoked Bacon

Salt Brine Corned Beef

Island Point

Kings Hawaiian Rolls

Saimin Breakfast Soup: Dashi Broth, Green Onion, Pickled Cucumber & Radish,

Fish Cake, Roast Pork

Hime Ramen Noodles

Scrambled Organic Free-Range Brown Eggs

White Rice Furikake

Portuguese Sausage

Seared Spam

All Breakfast Buffets include Fonte' Coffee & Smith Tea



Breakfast Enhancements & Stations

(10 person minimum)

Selection of Smoothies

Select Three:

Carrot Ginger

Berry Yogurt

Avocado

Peanut Butter Honey

Watermelon Mint

Steel Cut Oatmeal Station

Glazed Walnuts, Candied Pecans, Brown Sugar, Golden Raisins,
Cashews, Hive Honey, 2% Milk, Skim Milk

Assorted Bagel Station

Plain, Everything & Cheese Bagels

Assorted Cream Cheeses:

Plain, Strawberry, Peanut Butter, Herb

European Smoked Salmon Lox

Capers, Shaved Red Onion, Raspberry, Blueberry, Blackberry, Sprouts,

Grated Hard Boiled Egg, Cucumber, Radish, Bacon Bits

Pastries

Macrina's Fresh Baked Muffins

Sticky Cinnamon Buns, Cream Cheese Icing

Butter Croissant, Chocolate Croissant, Sweet Butter, Jam

Wild Cherry Lemon Scones, Whipped Honey Butter, Jam

Breakfast Sandwiches

Kings Hawaiian Roll, Whole Brown Egg, Spam, White Cheddar

Sweetheart Ham, Whole Brown Egg, Swiss Cheese, Croissant

Avocado Toast, Pepitas, Whole Brown Egg, Basil Pesto, Bacon Bits



Breakfast Enhancements

(10 serving minimum)

Breakfast Meats

Applewood Smoked Bacon
Hive Honey Sticky Black Pepper Bacon
Pure Maple Pork Sausage
Smoked Apple Chicken Sausage
Salted Brine Corned Beef

Breakfast Potatoes

Potato Trio of, Red Bliss, Buttercream, Purple Peruvian, Herbs
Breakfast Duck Tots, Tellicherry Black Peppercorn
Fingerling Potatoes, Caramelized Onions, Mama Lil's Pepper
Rosti Hashbrown, Sweet Onion, Market Herbs

Organic Free-Range Brown Eggs

Classic Scrambled Eggs, Italian Parsley
Crust-less Egg White Quiche, Local Asparagus, White Cheddar
Egg White Scramble, Chive Blossoms, Cured Tomatoes

Griddle

Buttermilk Pancakes, Pure Maple Syrup, Whipped Butter
Brioche French Toast, Caramelized Banana, Candied Walnuts,
Whiskey Maple Syrup
Golden Sugar Waffle, Hive Honey, Whipped Butter
(Add Fresh Berries)



Meeting Breaks

Sweet & Salty

Popcorn Trail Mix

M&M's, Chocolate Covered Raisins

Candied Walnuts, Candied Pecans, Gold Fish, Pretzels

Washington Apple

Warm Apple Turnovers, Apple Fall-Apart, Apple Crumble

Fresh Pressed Apple Cider

Selection of Seasonal Local Apples

Cookie Mayhem

House Made Macarons in an Array of Flavors & Colors

Snickerdoodle, Molasses, Chocolate Chip Cookies

Chocolate Milk & Whole Milk

Baker's Dozen

Warm Mini Doughnut Assortments

Chocolate Brownies, Butterscotch Blondies

Cinnamon Apple Fall-Apart

Pike Place Market

Organic Pressed Juices

Assorted Flavors of Kombucha

Melon Pops: Honeydew, Watermelon, Cantaloupe

Farm Fresh Raw Vegetables

Hummus, Green Goddess, Red Pepper Cream Cheese Dip

Creamery Break

Pike Place Market Artisan Cheeses, Fireweed Honey, Dried Fruits,

Candied Nuts, Crusty Baguettes, Herb & Plain Crackers



A la Carte Break Enhancements

(10 serving minimum)

Seasonal Fruit, Berries

Granola, Dried Fruits, Candied Nuts

Ellenos Yogurt, Berries

Wild Berry Vegan Chai Pudding Parfait

Butter Croissants, Pain au Chocolate Rum-Almond Croissant,
Almond Pinwheel

Cinnamon Apple Fall-Apart, Sugar Glazed

Sticky Cinnamon Buns, Cream Cheese Icing

Blueberry Crumble Muffin, Flaxseed Walnut-Bran Muffin

Miniature Quiches

House Made Candied Nuts: Walnut, Pecan, Cashew,
Salted Almond

Fresh Soft Pretzel, Honey Grain Mustard, Cheese Sauce

Whole Fresh Fruits

Corn Tortilla Chips, Fire Roasted Salsa, Guacamole

Assorted Baked Cookies



A la Carte Beverages

Assorted Soft Drinks

VOSS Still, Sparkling Waters (375ml)

Fonte Cold Brew

Selection of Smoothies

Iced Tea

Red Bull & Sugar Free Red Bull

Fonte' Coffee, Smith Tea

All Day Beverage Service:
Soft Drinks, VOSS Waters, Fonte' Coffee, Smith Tea



Plated Lunch

Entrees are priced based on a two-course meal

Select one Soup or Salad

Soups

Leek & Potato Soup with Roasted Garlic, Volkorn Toast

Roasted Parsnip Bisque, Poached Pear

Northwest Clam Chowder, Gold Fish

New England Red Chowder, Herb Croutons

Oven Roasted Vine Ripe Tomato Bisque, Organic Basil

Butternut Squash Bisque, Candied Walnut

Hot & Sour Soup, Local & Foraged Mushrooms, Pork Dumpling

Salads

Caprese Salad, Buffalo Mozzarella Cheese, Heirloom Tomatoes, Organic Basil, Balsamic Reduction, First Press Olive

Summer Greens, Watercress, Toasted Almonds, Dried Fruit, Strawberry, Honey Lemon Vinaigrette

Organic Greens, Oven Dried Tomatoes, Fried Shallots
Crumbled Goat Cheese, Grain Mustard Vinaigrette

Classic Caesar, Organic Romaine Heart, Housemade Croutons
Shaved Parmigiano-Reggiano Cheese

Farmers Market Chop Salad, Sliced Apple, Grape, Pear,
Dried Fruit, Green Goddess Dressing



Plated Lunch

Select up to Three Entrees, one being Vegetarian
Highest Price Prevails

Entrees

Parmesan Crusted Halibut, Pea Risotto, Spring Peas

Honey-Smoked Salmon, Cheddar Whipped Potatoes,
Thyme-Lemon Butter, Haricot Vert

Grilled Salmon, Asparagus, Fingerling Potatoes

Seared Salmon, Classic Caesar Salad, Herb Croutons,
Creamy Dressing, Shaved Parmesan Cheese

Free Range Balsamic Stained Chicken, Spring Onion Infused
Gold Potatoes, Broccolini, Market Herbs

Bone-in Airline Chicken Breast, Fingerling Potatoes, Haricot Vert

Flat Iron Steak, Twice Baked Potatoes, Broccolini

Kalbi Short Ribs, Steam Rice, Sesame Glazed Baby Bokchoy

Asparagus-Tomato Tart, Balsamic Painted Arugula

Eggplant Moussaka, Couscous, Mama Lil's Pepper



Plated Lunch Desserts

Warm Old Fashion Granny Smith Apple Tart
French Vanilla Ice Cream, Salted Caramel

New York Cheesecake, Huckleberry Puree

Caramel Dulce Delight, Caramel Cremeux

Gluten Free Chocolate Espresso Tart, Chocolate Granache

All Plated Lunches Include Local Artisan Bread & Butter
Fonte' Coffee & Iced Tea



Lunch Buffets

(10 person minimum)

Lake Washington

Chefs Bisque Creation

Heirloom Tomato, French Green Bean Salad, Balsamic Vinaigrette

Pasta Salad, Tiny Pickled Shrimp, Dill-Lemon Pepper Vinaigrette

Farmer's Market Salad, Oven Dried Tomatoes, Fried Shallots,

Crumbled Goat Cheese, Red Wine Shallot Vinaigrette

Grilled Salmon, Chive Butter Sauce

Pan Roasted Organic Chicken, Thyme Chicken Jus

Jumbo Asparagus

Assorted Desserts

Asian Express

Furikake Congee

Red Cabbage Slaw, Daikon, Shredded Carrots, Scallion, Cilantro,

Crispy Wonton, Poppy Seed Dressing

Thai Green Papaya Salad

Citrus Salad, Spring Mixed, Cashew, Pomegranate, Sesame Chili

Kalbi Short Rib, Scallion, Sesame Seed

Miso Glazed Cod

Shrimp Fried Rice, Shredded Carrots, Spring Peas, Onion

Pork Gyoza, Fermented Black Bean Chili

Three Layer Coconut Cake

The Rio Grande

Corn Tortilla Chip, Guacamole, Fire Roasted Salsa, Pico De Gallo

Tortilla Soup, Cotija

Ensalada Chop, Tomatillo Vinaigrette, Crispy Flour Tortilla

Southwestern Caesar Salad, Cotija, Roasted Jalapeño Caesar Dressing

Braised Chicken in Chipotle Tomato Sauce

Ancho Chili Shrimp

Flour, Corn Tortillas

Refried Beans

Cilantro Lime Rice

Cinnamon Sugar Churros, Dulce De Leche

All Lunch Buffets include Fonte' Coffee & Smith Tea



Lunch Buffets

(10 person minimum)

Carillon Kitchen

Chefs Daily Soup Creation

Selection of Kettle Chips

Salads:

Carillon Cobb

Romaine Lettuce, Apple, Grape, Walnut, Chicken, Dried Fruit, Blue Cheese,
Green Goddess Dressing

Mixed Grain Salad

Cucumber, Cherry Tomato, Radish, Red Bell Pepper, Corn, Avocado

Sandwiches:

Roasted Chicken Sandwich

Basil Pesto, Heirloom Tomatoes, Arugula, Mozzarella, Ciabatta

Pastrami Sandwich

Sauerkraut, Honey Mustard, Spring Mixed, Provolone, Pickles, Rye Bread

Mediterranean Sandwich

Mixed Greens, Mama Lil's Pepper, Chopped Olives, Roasted Eggplant,
Cucumber, Harissa Dressing, Olive Baguette

Assortment of Baked Cookies: Snickerdoodle, Molasses, Chocolate Chip

All Lunch Buffets include Fonte' Coffee & Smith Tea



Hors d' Oeuvres

(Items are priced per dozen, two dozen minimum)

Cold Hors d' Oeuvres

Order by the dozen

Melon Prosciutto Wrap, Port Wine Reduction
Grape Truffles, Gorgonzola, Crusted Pistachio
Chilled Prawns, Cocktail Sauce, Myer Lemon
Seared Wasabi Ahi Tuna Sticks
Ahi Poke Tuna Tacos
Fingerling Smoked Salmon, Tarter Sauce
Kumamoto Oyster, Smoked Salmon Tartare
Tiny Deviled Eggs, Smoked Steelhead Caviar
Prawn Roll, Rice Noodle, Thai Basil, Peanut Sauce
Smoked Salmon & Chive Mousse, Crostini
Baby Beet, Charred Goat Cheese, Lavender Honey
Honey Truffle Custard, Candied Pecans
Tomato Bruschetta, Volkorn Toast
Brown Butter Blini, Osetra Caviar, Creme Fraiche

Hot Hors d' Oeuvres

Order by the dozen

Lobster Hushpuppies, Sriracha Aioli
Dungeness Mini Crab Cakes, Tomato Jam
White Asparagus Strudel, White Truffle Goat Cheese
Risotto Croquettes, Arrabiata Sauce
Coconut Chicken Fritter, Thai Chile Sauce
Vegetable Spring Rolls, Sugar Cane Vinegar
Black Sesame Crusted Chicken Goujons
Wagyu Beef Slider, Thousand Island Dressing, Cheddar Cheese
Mini Lamb Chops, Herb Garlic Crusted, Dijon Mustard
Short Rib Poppers, Parsnip Aioli
Pork Belly Hum Bao, Pickled Cucumber, Kimchi
Tempura Avocado, Shishito Pepper Pesto



On Display

(25 Person Minimum)

Charcuterie Display

Local Cheeses, Cured Meats, Marinated Olives, Grain Mustard, Chef's Bread & Crackers

Antipasti Display

Grilled & Marinated Vegetables, Olives, Rustic Breads

Aged Oak Barrel Display

Local Artisan Cheeses, Hive Honey, Dried Fruits, Candied Nuts, Toasted Baguettes, Herb & Plain Crackers

Mozzarella Station

Burrata, Smoked Mozzarella, Buffalo Mozzarella, Ciliegine Mozzarella, Bacon Bits, Roasted Artichoke, Pine Nuts, Dried Raisins, Mint Pesto, Pizza Blanca, Focaccia, Olive Loaf

Bruschetta Station

Heirloom Tomatoes, Shredded Basil, Citrus Smoked Salmon, Olive Tapenade, Parsley Pesto, Pickled Bay Shrimp, Braised Artichoke, White Bean & Cilantro Spread, First Press Olive Oil, Aged Balsamic, Chef's Choice Crispy Bread



On Display

(25 Person Minimum)

Italian Pasta Station

Select Two:

Penne, Spicy Italian Sausage, Basil, Vodka Marinara Sauce
Orecchiette, Goat Cheese, Mama Lil's Pepper, Olives, Basil Pesto
Gemelli, Bay Shrimp, Chive Blossoms, Parmesan Cheese,
White Wine Cream Reduction,
Bowtie, Foraged Mushroom, Baby Spinach, Arrabiata Sauce

Flatbread Station

Pistachio Pesto, Ricotta, Charred Onion, Pecorino
Margherita, Heirloom Tomatoes, Mozzarella, Basil, Olive Oil
Roasted Artichoke, Crispy Pancetta, Mascarpone
Foraged Mushroom, Porcini Bechamel, Micro Arugula

Taco Station

Flour & Corn Tortilla
Carne Asada
Picante Shrimp
Cauliflower and Yellow Corn Asado
Tomatillo Salsa, Jalapeno Cilantro Crema
Red Napa Cabbage Lime Slaw, Radish, Guacamole
Sweet Onion, Chipotle Pesto



Plated Dinner

Entree Prices Include Soup or Salad & Main Entree

With a Four-Course Dinner, Guests May Choose Their Entree Tableside. With the Starter & Salad Course Prior to the Entree, Woodmark Select Service Offers a Choice of Meat, Fish and Vegetarian Entree Selection at the Table. The highest Entree Price Prevails.

Starters

(choose one for a Four Course Dinner)

Pan Seared Scallops, Melted Leeks, Bacon-Truffle Nage

Heirloom Tomato Terrine, Balsamic Caviar, Micro Basil

Roasted Red & Golden Baby Beets, Balsamic Quinoa, Marcona Almonds

Morel & Alsatian Onion Tart, Micro Intense Mixed, Honey Bacon Dressing

Soups

White Corn Bisque, Wild Salmon Cake, Micro-Basil Sprouts

Butternut Squash Bisque, Maple Caviar, Candied Walnuts

Truffled Parsnip Bisque, Parsnip Chips, Green Oil

Dungeness Crab Bisque, Lobster Claws

Pear & Celeriac Bisque, Candied Walnuts, Micro Arugula

Salads

Duo of Asparagus Salad, Charred Goat Cheese, Truffle Puree

Baby Romaine Hearts, Shaved Sottocenere Cheese, Creamy Caesar Dressing

Pear Carpaccio, Young Boston Bibb Lettuce, Crumbled Gorgonzola
Honey Glazed Walnuts, Grain Mustard Dressing

Organic Greens, Oven Dried Tomatoes, Fried Shallots, Crumbled Goat Cheese
Red Wine, Shallot Vinaigrette

Red Lettuce, Red Wine Poached Pear, Candied Pecans, Little Boy Blue,
Balsamic Vinaigrette

Iceberg Wedge, Black Pepper Bacon Strip, Cherry Tomatoes, Chive Blossoms,
Gorgonzola Cheese, Green Goddess Dressing



Plated Dinner

Select up to Three Entrees, one being Vegetarian

Entrees

Smoked Honey Salmon, Lobster Mac, Agrodolce Tomato

Butter Basted Halibut, Butternut Risotto, Broccolini, Nasturtium Salad

Grilled Salmon, Local Foraged Mushroom, Asparagus, Pea Vines,
Fingerling Potato

Honey Sesame Chicken Breast, Foraged Mushroom, Red Bell Peppers,
Creamy Polenta

Grilled Veal Chop, Local Foraged Mushroom, Pickled Walla Walla Asparagus,
Squash Fondant

Porcini Rubbed Beef Short Ribs, Chive Blossoms Mashed Potatoes,
Balsamic Rainbow Carrots

Coffee Crusted Beef Tenderloin, Garlic Mashed Potatoes,
Fennel Confit, Oyster Mushroom

Rack of Lamb, Herb Crusted, Ratatouille, Basil-Chevre Whipped

Black Truffle, Parsnip Gnocchi, Charred Mushrooms, Smoke Pecorino

Butternut Squash Cannelloni, Local Foraged Mushrooms, Pecorino Crisp

Herb Rubbed Cauliflower Steak, Almond Chimichurri, Cauliflower Puree (gf,v)

Desserts

Chocolate Prada, Fresh Seasonal Berries

Granny Smith Apple Tart, French Vanilla Ice Cream, Salted Caramel

Huckleberry Cheesecake

Triple Chocolate Mousse Pot Au Crème

Vanilla Crème Brulee'

All Plated Dinners Include Local Artisan Bread & Butter
Fonte' Coffee & Smth Tea



Dinner Buffets

(20 person minimum)

Carillon Point Buffet

Antipasto Platter: Olympic Provisions Charcuterie, Bocconcini, Three Types of Olives, Tuscan White Bean Vinaigrette, Marinated Artichokes, Mama Lil's Pepper

Seared Ahi Tuna Nicoise, Fingerling Potatoes Frisee Lettuce, Kalamata Vinaigrette

Organic Salad Greens, Truffle Balsamic, Hive Honey Mustard

Baby Romaine Lettuce Stacks, Maine Lobster, Black Pepper Croutons, Creamy Lobster Caesar Dressing

Beef Tenderloin, Creamed Morel Mushroom

Honey Smoked King Salmon, Morel, Walla Walla Candied Onion

Garlic Roasted Crushed Yukon Butter Potato

Carrot Risotto, Parmesan Tuile, Balsamic Glazed Micro Arugula

Haricot Verts, Lemon Butter

CHOCOLATE TASTING:

Cake Pops, Chocolate Verrine, Donuts, Flourless Chocolate Torte Assortment of Chefs Chocolate Truffles

Kirkland Buffet

White Corn Bisque, Micro-Basil Sprouts

Hearts of Romaine Salad, Shaved Parmesan Cheese Focaccia Croutons, Caesar Dressing

Crispy Parma Ham, Grilled Broccolini, Aged Parmesan, Balsamic Reduction

Alaskan Halibut, Preserved Lemon Butter

Braised Beef Short Ribs, Red Wine Jus

Whipped Yukon Gold Potatoes, Beecher's White Cheddar Cheese Curds

Goat's Cheese, Basil Gnocchi with Pine Nuts, Oven Cured Heirloom Tomatoes

Honey Glazed Baby Carrots

Three Layer Lemon Cake, Assorted Mini Tarts, Lemon, Apple, Pistachio Chocolate, Coconut, Sea Salt Caramel



Dinner Buffets

(20 person Minimum)

Carillon Bells Buffet

Butternut Bisque, Micro Intense Mixed

Grilled Antipasti: Pattypan Squash, baby Zucchini, Broccolini,
Cherry Tomatoes, Green Goddess, Mint Pesto, Stone Mustard

Spring Mixed Greens, Cured Tomatoes, Snow Goat Cheese,
Fried Shallots, Grain Mustard Vinaigrette

Alaskan Halibut, Preserved Lemon Butter

Balsamic Chicken, Foraged Mushrooms, Bacon

Whipped Yukon Gold Potatoes, Caramelized Onion

Honey Glazed Baby Carrots

Haricot Vert

Three Layer Lemon Cake

Assorted Mini Tarts:

Lemon, Apple, Pistachio, Chocolate, Coconut, Sea Salt Caramel

All Buffet Dinners Include Local Artisan Bread & Butter

Fonte' Coffee & Smith Tea



Late Night Offerings

Gourmet French Fries, Truffle, Parmesan

Sweet Potato Fries, Parmesan Honey Glaze

Beef Mini Burgers, Bacon Bits, White Cheddar,
Thousand Island

Warm Salted Jumbo Pretzels, Honey Grain Mustard,
Yellow Mustard, Cheese Dip

Siracha Fried Chicken, Buttermilk Waffle
Pure Whisky Maple Syrup

Lamb Meatball Hoagie, Bulgarian Fetta, Tzatziki Aoli

Tater Tots, Duck Fat, Crispy Black Pepper

Assorted Popcorn, Parmesan, Garlic Herb, Truffle



Alcoholic Beverages

Essential Bar

Tito's Vodka
Bombay Sapphire Gin
Chivas Regal 12-Year Scotch
Buffalo Trace Whiskey
Bacardi Silver Rum
Altos Reposado Tequila

Enhanced Bar

Grey Goose Vodka
Plymouth Gin
The Glenfiddich Scotch
Woodford Reserve Whiskey
Crown Royal Canadian Whiskey
Myers Rum
Patron Silver Tequila

Cordials

Kahlua
Disaronno Amaretto
Bailey's Irish Cream
Sambuca Romana
Grand Marnier
Hennessy VSOP

Beer

Bud Light
Corona
Elysian "Space Dust"
Stella Artois
San Juan Sparkling Selzer
St. Paulie (non-alcoholic)



Alcoholic Enhancements

Margarita Bar

(Select three)

Traditional Margarita

Cilantro, Smoked Jalapeno Margarita

Blackberry, Smoked Habanero Margarita

Strawberry Margarita

Hibiscus Margarita

Bourbon Whiskey Bar

Basil Hayden

Woodford Reserve

Woodinville American

Bulleit Bourbon Rye

Martini Bar

(Select Three)

Traditional Shaken Martini

Espresso Martini

Pomegranate Cosmo

Lychee Martini

Lavender Martini

Make it a Mocktail

Strawberry Fizz

Mock-Margarita

Pineapple Spritz

Grapefruit Paloma Mocktail

Lime & Mint Virgin Mojito



Wines

Sparkling

Domaine Ste. Michelle Brut, WA
Woodmark Private Label with Treveri Cellars, WA
Valdo Prosecco, IT
Lucien Albrecht Cremant Brut, FR
Domaine Chandon Brut Classic, CA
Moet & Chandon “Imperial”, FR
Veuve Clicquot “Yellow Label”, FR

White & Rosé

Woodmark Private Label with Patterson Cellars, White Blend, WA
Chateau Ste. Michelle ‘Canoe Ridge’ Chardonnay, WA
Novelty Hill Stillwater Chardonnay, WA
Sonoma Cutrer Russian River Chardonnay, CA
Newton Chardonnay, CA
L'Ecole #41 Chardonnay, WA
Josh Pinot Grigio, CA
Matanzas Creek Sauvignon Blanc, CA
Eroica Riesling, WA
DeLille Chaleur Estate Blanc, WA
Erath Rosé of Pinot Noir, OR

Red

Woodmark Private Label with Patterson Cellars, Red Blend, WA
Novelty Hill Cabernet Sauvignon, WA
Chateau Ste. Michelle Cold Creek Cabernet Sauvignon, WA
Januik Cabernet Sauvignon, WA
DeLille Four Flags Cabernet Sauvignon, WA
Tenet “Pundit” Syrah, WA
Januik Merlot, WA
Northstar Merlot, WA
Argyle Pinot Noir, OR
Erath Pinot Noir, OR
Fidelitas Red Blend, WA
DeLille D2, Red Blend, WA (based on availability)

