



Sheraton®

BELLEVUE HOTEL

Breakfast

PLATED

Plated Breakfast Entrées Include Chilled Juice, Pastries, Freshly Brewed Starbucks® Regular & Decaffeinated Coffees, Tazo® Tea Assortment

Mixed Berries Brioche French Toast

Brioche French Toast, Grand Marnier Marinated Berries, Warm Maple Syrup, Sausage Links 17

Traditional

Applewood Smoked Bacon, Sausage Links or Grilled Ham, Scrambled Eggs with Chives & Cheese, Herb Roasted Breakfast Potatoes 19

Healthy

Egg White Frittata, Sweet Onion, Spinach, Peppers, Mushrooms & Swiss Cheese with Baked Tomato, Roasted Fingerling Potatoes 19

Eggs Benny

Poached Eggs on Grilled English Muffin, Canadian Bacon & Hollandaise Sauce, Roasted Yukon Breakfast Potatoes 21

ENHANCEMENTS

Items Are Priced Per Person

Individual Yogurt Parfaits 6
Layered Yogurt, Fresh Berries,
Homemade Granola

Assorted Greek Yogurts 3

Farm Fresh Scrambled Eggs &
Cheddar Cheese 4

Bob's Red Mill Steel Cut Oatmeal,
Brown Sugar, Skim Milk 4

Sausage Links, Bacon or Ham 5

Snoqualmie Falls Lodge Homemade
Granola, Assorted Cold Cereals,
Skim or 2% Milk 5

Buttermilk Blueberry Pancakes,
Butter, Maple Syrup 5

Fresh Sliced Fresh Fruit, Seasonal
Berries 5

Brioche French Toast, Strawberries
& Maple Syrup 6

The above prices do not include 9.5% sales tax or 21% service charge. All prices are subject to change. Service charge (currently 21%) and applicable taxes shall be added to all food and beverage, of which 15.75% goes to service personnel and 5.25% is retained by the hotel to offset employee wages and benefits. All final prices will be on the Banquet Event Orders



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BELLEVUE HOTEL

Breakfast

CONTINENTAL TABLES

Breakfast Tables Include Chilled Juice, Freshly Brewed Starbucks® Regular & Decaffeinated Coffees, Tazo® Tea Assortment

Continental

Market Fresh Sliced Seasonal Fruits, Berries, Alki Bakery Pastries, Bagels & Cream Cheese, Fresh Preserves and Butter 20

Deluxe Continental

Market Fresh Sliced Seasonal Fruits, Berries, Alki Bakery Pastries, Sweet Butter & Preserves, Assorted Bagels, Cream Cheese, Assorted Individual Cereals, Snoqualmie Falls Lodge Granola, Whole, Skim Milk, 2% Milk, Soy Milk, Zoi Greek Yogurts 22

BREAKFAST TABLES

Sustainable Continental Breakfast

Washington Apples, Pears & Market Sliced Seasonal Fruits, Bob's Red Mill Steel Cut Oatmeal, Organic Brown Sugar, Nuts & Milk, Chilled Organic Hard-boiled Eggs, Honey Bran Muffins, Freshly Brewed Starbucks Organic Shade-Grown Regular & Decaffeinated Coffees & Specialty Tazo Teas 38

Sunrise Table

Market Fresh Sliced Seasonal Fruits, Berries, Bob's Red Mill Steel Cut Oatmeal, Brown Sugar, Raisins, Milk Mixed Berries Brioche French Toast & Maple Syrup, Farm Fresh Scrambled Eggs & Cheddar Cheese, Crispy Bacon Strips, Link Sausage, Herb Roasted Breakfast Potatoes, Alki Bakery Breakfast Pastries, Fruit Preserves & Butter 24

The European Style

Market Fresh Sliced Seasonal Fruits & Berries, Chilled Hard-Boiled Eggs, Sliced Assorted Cold Cuts & Imported Cheeses, Alki Bakery Pastries, Preserves & Butter 22

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BELLEVUE HOTEL

Breaks

BREAKS

Breaks include Freshly Brewed Starbucks® Regular & Decaffeinated Coffees, Tazo® Tea Assortment

Sustainable Morning Break

Washington Grown Apples, Pears, Sliced Fruits & Smart Water 7

Afternoon Break

Freshly Baked Cookies, Brownies, Soft Drinks & Bottled Waters 14

Specialty Bakery Break

Assorted Cheeses, Seasonal Berries & Grapes, Artisan Crackers, Lemon Bars, Bottled Waters 16

Healthy Break

Fresh Vegetable Crudités & Bleu Cheese Dip, Whole Fresh Fruit, Greek Yogurts, Granola Bars, Bottled Spring & Sparkling Waters 15

BAKERY A LA CARTE

All Items are Locally Baked and Priced Per Dozen

Alki Bakery Assorted Fruit Muffins 32

Alki Bakery Croissants & Petite Scones 32

Alki Bakery Tea Loaves/ Quick Breads (Banana, Lemon Citrus, Pumpkin Rum Raisin, Triple Chocolate) 34

Assorted Bagels 32

Assorted Freshly Baked Cookies 32

Assorted Cookie Bars & Chocolate Brownies 32

Mini Assorted Pastries 46

ENHANCEMENTS

Items Priced Per Person

Warmed Jumbo Pretzels & Cheese Sauce 5

Yogurt Parfaits 5

Assorted Tri-Color Tortilla Chips & Pico De Gallo, Guacamole 5

Imported & Domestic Cheeses, Seasonal Grapes, Berries, Artisan Crackers 8

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Beverages

HOT SELECTIONS

Tazo® Tea Assortment 65/gallon

Freshly Brewed Starbucks®
Regular 65/gallon

Freshly Brewed Starbucks®
Decaffeinated 65/gallon

CHILLED SELECTIONS

Assorted Coca-Cola® Soft Drinks 4/each

Assorted Vitamin Waters 4.50/each

Zico Coconut Waters 4.50/each

Bottled Spring, Perrier® Sparkling
Waters 4.50/each

Monster Energy Drinks 5/each

Fresh Lemonade 45/gallon

Freshly Brewed Iced Tea 50/gallon

Chilled Orange, Grapefruit, Cranberry,
Apple Juice 18/carafe

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BELLEVUE HOTEL

Lunch

LUNCHES

Plated Luncheon Entrées Include Starter, Rolls, Dessert, Starbucks® Regular & Decaffeinated Coffees, Tazo® Tea Assortment

Please select one starter

Caesar Salad

Tossed Crisp Romaine Hearts, Herb Croutons, Shredded Parmesan Cheese & Caesar Dressing

Tossed Farm Salad

Organic Baby Greens, Roasted Golden Beets, Carrots, Pepitas, Feta Cheese Crumbles & Lemon Parsley Vinaigrette

Organic Baby Greens Salad

Candied Walnuts, Gorgonzola Cheese, Roasted Apples & Champagne Herb Vinaigrette

PLATED ENTREES

You May Select Up To Two Entrees With The Higher Price Prevailing

Grilled Atlantic Salmon

Grilled Salmon & Fresh Dill Mustard Sauce, Wild Rice, Seasonal Vegetables 29

Pan Seared Cod Filet

Pan-Seared Cod Filet In Citrus Red Pepper Coulis, Steamed Jasmine Rice, Seasonal Vegetables 25

Chicken Boursin

Seared Chicken Breast In Boursin Cheese Cream Sauce, Tomato Basil Relish, Garlic Mashed Potatoes, Seasonal Vegetables 25

Herb Chicken

Grilled Chicken Breast With Mushrooms, Spinach & Cabernet Wine Cream Sauce, Wild Rice Pilaf, Green Beans 25

Pan Seared Pork Chops

Marsala Wine Mushroom Demi Sauce, Roasted Apples, Mashed Potatoes, Seasonal Vegetables 26

New York Steak

Char-Grilled 8oz. New York Steak, Carmelized Onion Demi- Glaze, Garlic Mashed Potatoes, Seasonal Vegetables 28

London Broil

Char-Grilled Sliced Tri-Tip in Demi-Glaze & Sweet Onion, Chipotle Roasted Yukon Potatoes, Seasonal Vegetables 26

Three Cheese Stuffed Ravioli

Cheese Ravioli with Wild Mushrooms, Spinach & Light Boursin Cream Sauce 24

Whole Wheat Spaghetti

Spinach, Wild Mushrooms, Edamame, Broccoli, Tomatoes, Basil, Shaved Parmesan In Marinara Sauce 24

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BELLEVUE HOTEL

Lunch

ENTRÉE SALADS

*Lunch Entrée Salads Include Rolls,
Dessert, Starbucks® Regular &
Decaffeinated Coffee, Tazo® Tea
Assortment*

Grilled Chicken Caesar Salad

Grilled Chicken Breast, Hearts of
Romaine, Shaved Parmesan, Herb
Croutons & Caesar Dressing 24

Northwest Cobb Salad

Organic Baby Greens, Grilled
Chicken, Hard-Boiled Egg, Black
Olives, Diced Tomatoes, Crispy
Bacon, Avocado, Crumbled Bleu
Cheese & Ranch Dressing 24

Cajun Atlantic Salmon Salad

Pan Seared Cajun Salmon, Organic
Baby Greens, Carrots, Cucumbers,
Bell Peppers, Roasted Corn &
Chipotle Vinaigrette Dressing 25

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Lunch

BOXED LUNCHESES

Boxed Lunches Include Tim's® Cascade Chips, Whole Seasonal Fruit, Cookie, Bottled Water, Condiments. You May Select Up To Two Items. \$22/person

Honey-Baked Ham And Cheddar Sandwich

Honey-Baked Ham, Cheddar Cheese, Lettuce, Tomatoes, Swiss Cheese, Multi-Grain Bread

Grilled Chicken Croissant Sandwich

Sliced Grilled Chicken Breast, Lettuce, Tomatoes, Provolone Cheese, Flaky Butter Croissant

Northwest Veggie Wrap

Spinach Tortilla with Roasted Red Pepper, Zucchini, Asparagus, Portobello Mushroom, Baby Spinach, Sliced Tomatoes & Balsamic Dressing

Grilled Chicken Caesar Wrap

Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, Caesar Dressing, in Tomato Tortilla

Smoked Turkey And Swiss Sandwich

Smoked Turkey Breast, Lettuce, Tomatoes, Swiss Cheese, Cranberry Relish on Potato Bread

Caprese Sandwich

French Baguette, Fresh Sliced Tomatoes, Mozzarella, Spinach, Fresh Basil in Balsamic Aioli

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Lunch

LUNCH TABLES

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**For Groups Less Than 20 Guests, An Additional \$5 Per Person Will Be Added For Groups Less Than 15 Guests, An Additional \$10 Per Person Will Be Added.*

Sustainable Luncheon Table

Chicken Chipotle Soup
Organic Hummus & Pita Bread
Tossed Organic Baby Greens, Roasted Golden Beets, Carrots, Pepitas, Feta Cheese Crumbles & Lemon Parsley Vinaigrette
Grass-Fed Roasted Whole Top Sirloin, Carmelized Onions & Sautéed Mushrooms
Pan Seared Halibut Medallions, Heirloom Tomatoes, Capers, Basil Relish
Roasted Herb Sweet Potatoes
Roasted Organic Root Vegetables
Chef's Choice Of Mini Desserts 49/pp

Delicatessen Table

Fresh Mixed Greens & Choice Of Dressings
Orzo Pasta & Grilled Veggie Salad
Sliced Roasted Turkey Smoked Ham, Hard Salami, Spicy Capicola & Mortadella
Sliced Tillamook® Cheddar, Swiss Cheeses
Assorted Breads & Baguettes
Sliced Tomatoes, Lettuce, Red Onion, Dill Pickle Spears. Dijon Mustard & Garlic Mayonnaise
Chef's Choice Of Mini Desserts 29/pp

Mesa De Mexico

Tortilla Soup, Tortilla Strips & Queso Fresco
Three-Color Tortilla Chips, Fresh Salsa, Guacamole
Romaine & Arugula Salad, Jicama, Oranges & Cilantro Lime Vinaigrette
Roasted Corn & Black Bean Salad
Grilled Chicken Breast in Ancho Chile Cream Sauce
Pan-Seared Salmon with Cilantro, Avocado & Tomato Relish
Mexican Pinto Beans & Spanish Rice
Chef's Choice Of Mini Desserts 36/pp

Touch Of Venice

Minestrone Soup
Caesar Salad & Herb Croutons, Parmesan Cheese, Caesar Dressing
Tomato, Red Onion & Feta Salad
Grilled Italian Sausage With Cannellini Beans, Rosemary, Pomodoro Sauce
Pan-Seared Chicken with Pancetta, Mushrooms, Wine Sauce
Risotto with Forest Mushrooms & Parmesan Cheese
Grilled Fresh Vegetables, Garlic Bread Sticks, Focaccia Bread
Chef's Choice Of Mini Desserts 34

Northwest Table

Tossed Organic Baby Greens, Roasted Yellow Beets, Carrots, Feta Cheese, Pepitas & Basil Vinaigrette
Local Dungeness Crab Salad, Artichokes, Scallions & Sun Dried Tomato Vinaigrette
Grilled London Broil with Northwest Craft Beer Carmelized Onions & Beef Au Jus
Herb-Crusted Salmon Filet with Local Sauvignon Blanc-Citrus Cream Sauce, Herb-Roasted Potato Wedges & Beechers Smoked Cheddar Mac & Cheese, Asparagus & Carrots
Chef's Choice Of Mini Desserts 40

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Sheraton®

BELLEVUE HOTEL

Dinner

Plated Dinner Entrées include Starter, Rolls, Dessert, Starbucks® Regular & Decaffeinated Coffees, Tazo® Tea Assortment

Please Select One Starter

Caesar Salad

Tossed Crisp Romaine Hearts, Herb Croutons, Shredded Parmesan Cheese & Caesar Dressing

Tossed Farm Salad

Organic Baby Greens, Roasted Golden Beets, Carrots, Pepitas, Feta Cheese Crumbles & Lemon Parsley Vinaigrette

Organic Baby Greens Salad

Candied Walnuts, Gorgonzola Cheese, Roasted Apples & Champagne Herb Vinaigrette

PLATED ENTREES

You May Select Up To Two Entrées With The Higher Price Prevailing

Grilled Atlantic Salmon

Grilled Salmon & Fresh Dill Mustard Sauce, Wild Rice, Seasonal Vegetables 34

Pan Seared Alaskan Halibut

Fresh Dill-Caper Sauce, Roasted Chipotle Yukon Potatoes, Seasonal Vegetables 38

Chicken Forestiere

Wild Mushroom Ragout & Port Wine Glaze, Wild Rice Pilaf, Seasonal Vegetables 32

Three Cheese Stuffed Ravioli

Cheese Ravioli with Wild Mushrooms, Spinach & Light Boursin Cream Sauce 32

Whole Wheat Spaghetti

Spinach, Wild Mushrooms, Edamame, Broccoli, Tomatoes, Basil, Shaved Parmesan In Marinara Sauce 32

Pan Seared Pork Chops

Marsala Wine Mushroom Demi Sauce, Roasted Apples, Mashed Potatoes, Seasonal Vegetables 33

London Broil

Char-Grilled Sliced Tri-Tip in Demi-Glaze & Sweet Onion, Chipotle Roasted Yukon Potatoes, Seasonal Vegetables 34

Prime Top Sirloin

Char-Grilled 10oz. Prime Top Sirloin Steak with Wild Mushroom Peppercorn Demi-Glaze, Herb Roasted Yukon Potatoes, Seasonal Vegetables 38

Filet Mignon

Char-grilled Beef Tenderloin Steak with Blue Cheese Crust & Demi Glaze, Garlic Mashed Potatoes, Seasonal Vegetables 48

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BELLEVUE HOTEL

Dessert

DESSERT

*Mini Desserts Will Be Plated
Together By Table. Please Select
One Dessert Grouping*

Selection 1

New York Cheesecake Squares, Wild
Mountain Blueberry Cheesecake
Squares, Jamaican Rum Carrot Cake
Squares

Selection 2

Chocolate Dipped Meringue, Chocolate
Mousse Cup, Tiramisu Domes

Selection 3

Cream Puffs, Chocolate Eclairs, Espresso
Eclairs

Selection 4

Chocolate Banana, Fresh Fruit & Key
Lime Mini Tarts

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Sheraton®

BELLEVUE HOTEL

Dinner

DINNER TABLES

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**For Groups Less Than 20 Guests, An Additional \$5 Per Person Will Be Added. For Groups Less Than 15 Guests, An Additional \$10 Per Person Will Be Added.*

Sustainable Dinner Table

Pear Salad with Organic Arugula, Walnuts and Honey Lime Vinaigrette
Roasted Squash Salad with Organic Baby Greens, Feta Cheese, Pepitas & Basil Vinaigrette
Grass-Fed New York Strip Loin with Wild Mushroom Au Jus
Pan-Seared Wild Salmon with Dill Citrus Sauce
Grilled Organic Chicken with Carmelized Apples & Belgian Endive
Roasted Herb Fingerling Potatoes
Organic Roasted Root Vegetables
Chef's Choice of Mini Desserts 65

The Southwestern Table

Tortilla Soup, Tortilla Strips & Queso Fresco
Three-Color Tortilla Chips, Fresh Salsa, Guacamole
Romaine & Arugula Salad, Jicama, Oranges & Cilantro Lime Vinaigrette
Roasted Corn & Black Bean Salad
Grilled Chicken Breast in Ancho Chile Cream Sauce
Pan-Seared Salmon with Cilantro, Avocado & Tomato Relish
Mexican Pinto Beans & Spanish Rice
Chef's Choice Of Mini Desserts 42

Northwest Table

Tossed Organic Baby Greens, Roasted Yellow Beets, Carrots, Feta Cheese, Pepitas & Basil Vinaigrette
Local Dungeness Crab Salad, Artichokes, Scallions & Sun Dried Tomato Vinaigrette
Grilled London Broil, Northwest Craft Beer Carmelized Onions, Au Jus
Herb-Crusted Salmon Filet with Local Sauvignon Blanc-Citrus Cream Sauce, Herb-Roasted Potato Wedges & Beechers Smoked Cheddar Mac & Cheese, Asparagus & Carrots
Chef's Choice Of Mini Desserts 40

Touch Of Venice

Caesar Salad, Focaccia Croutons, Parmesan Cheese, Caesar Dressing
Tomato, Red Onion & Feta Salad
Pan-Seared Salmon with Cannellini Beans & Basil Roasted Red Pepper Sauce
Pan-Seared Chicken Breast with Crispy Prosciutto & Sage Wine Sauce
Risotto with Forest Mushrooms & Parmesan Cheese
Grilled Fresh Vegetables, Garlic Bread Sticks, Focaccia Bread
Chef's Choice Of Mini Desserts 45

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BELLEVUE HOTEL

Receptions

COLD DISPLAYS

Platters Are Displayed For A Maximum Of Two Hours.

Fresh Fruit and Berry Harvest

Seasonal Sliced Fruits, Berries & Honey-Yogurt Dip 250/50 People

Washington Crudités

Assortment Of Fresh Vegetables & Bleu- Cheese Dip 250/50 People

Gourmet Cheese Display

Handcrafted Premium & Organic Cheeses, Sliced Rustic Breads, Artisan Crackers, Grapes And Berries 350/50 People

Sustainable Local Cheeses Display

Fresh Herb Marinated Beecher's Cheese Curds, Tillamook Reserve Cheddar, Smoked Flagship Cheddar, Fig Chutney, Marcona Almonds, Berries, Artisan Crackers & Whole Wheat Water Crackers 450/50 People

Northwest Hot Smoked King Salmon & Lox Display

Capers, Shaved Red Onion, Herb Cream Cheese, Chopped Egg, Pumpernickel Bread 500/50 People

Antipasto Platter

Grilled Vegetables, Salami, Prosciutto Ham, Provolone, Baby Mozzarella Cheeses, Marinated Artichoke Hearts, Pepperoncini & Mixed Olives 250/50 People

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Receptions

STATIONS

All Stations include Miniature Rolls & Condiments.

Slow-Roasted Turkey Breast

Turkey Breast Slow-Roasted, Glazed with Honey Mustard, Orange & Cranberry Relish. (9-lb.average) 225

Slow-Roasted Ham

Boneless Ham Roasted, with Honey Mustard Sauce(15-ib average) 250

New York Strip Loin

Seasoned & Slow- Roasted Certified Angus Beef Loin (12-lb average) 325

Roasted Top Round of Beef

Seasoned & Slow-Roasted, Whole TopRound (20-lb. average) 350

BlackPepper,Herb-CrustedPrimeRib

Herb Crusted Seasoned & Slow-Roasted Prime Rib with Peppercorn Au Jus & Horseradish Cream (16-lb. average) 350

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BELLEVUE HOTEL

Receptions

COLD HORS D'OEUVRES

Minimum Order Of 3 Dozen Per Item

Baguette Crostini Bruschetta

3.75/piece

Prosciutto & Cantaloupe Skewers

3.75/piece

Seared Ahi on Crisp Wonton

3.75/piece

Mozzarella Antipasto Brochette & Balsamic Marinade

3.95/piece

Prosciutto Wrapped Asparagus

3.95/piece

Smoked Salmon Crostini

3.95/piece

ASSORTED SLICED ROLLED WRAPS

Minimum Order Of Two Dozen Each

Turkey & Cranberry Cream Cheese

2.50/Each

Roasted Vegetables

2.50/Each

Roast Beef & Dijon

3.00/Each

Smoked Salmon & Dill

3.50/Each

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HOT HORS D'OEUVRES

Minimum Order Of 5 Dozen Per Item

Crispy Egg Rolls

Vegetable or Pork Egg Rolls with Soy-Ginger Dipping Sauce
3.50/piece

Crispy Pot Stickers

With Sweet Thai-Chili Sauce
3.50/piece

Spicy Buffalo Wings

With Bleu Cheese Dip
3.50/piece

Thai Chicken Satay

Spiced Chicken Skewers & Thai-Peanut Sauce
3.75/piece

Indian Chicken Tandoori Skewers

With Mint-Yogurt Dipping Sauce
3.75/piece

Chicken, Beef or Vegetarian Samosa

With Ground Chicken, Beef or Vegetables, Cilantro And Spices
3.75/piece

Tequila Grilled Shrimp Skewers

Jumbo Shrimp in Tequila with Mango Relish
\$4.00/piece

Chicken Tikka Skewers

With Cucumber Raita
3.75/piece

Dungeness Crab Cakes

With Caper Aioli
5.00/piece

Mini Lamb Chops

With Spiced Port Reduction
5.00/piece

Spanakopita

Golden Brown Phyllo Dough Triangles with Feta Cheese & Spinach
3.75/piece

Malaysian Beef Satay

Tender Beef Sirloin in Malaysian Spices with Garlic Oyster Sauce
3.95/piece

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BELLEVUE HOTEL

Bar

Hosted Bar Packages

*By The Consecutive Hour With
Unlimited Beverages Per Person Per
Hour*

Time Period	PREMIUM	ULTRA PREMIUM	TOP SHELF
1 Hour	20/hr	22/hr	26/hr
2 Hours	27/hr	30/hr	33/hr
3 Hours	35/hr	38/hr	40/hr
Per additional ½ Hour	10/half hr	11/half hr	13/half hr

**All Packages Include Unlimited Beer,
Wine, Cocktails, Spirits And Non-
Alcoholic Beverages*

*Bartender fee, 3 hour period ~125
Bartender fee, additional hours ~per
hour 25
Bartender required for service of
alcoholic beverages*

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Bar

CONSUMPTION BARS

Domestic Beers/Non-Alcoholic

Budweiser, Bud Light, Miller Genuine Draft, Miller Lite, & Coors Light and Non-Alcoholic St. Pauli

6.00/Hosted **7.00/No-host**

Imported Beers

Corona, Corona Light, Heineken, Amstel Light, Becks, Stella & Newcastle Brown Ale

7.00/Hosted **8.00/No-host**

Microbrews/Craft

Alaskan, Pyramid, Red Hook ESB, Full Sail, Sam Adams

7.00/Hosted **8.00/No-host**

After Dinner Liqueurs

Bailey's Irish Cream, Kahlúa, Grand Marnier, Amaretto Disaronno, Chambord

9.50/Hosted **10.50/No-host**

Premium Brands

Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, Cuervo Especial Tequila, Jim Beam Bourbon, Canadian Club Whiskey, Dewar's Scotch, Korbel Brandy

8.00/Hosted **9.00/No-host**

Ultra-Premium Brands

Absolut Vodka, Tanqueray Gin, Bacardi Select Rum, Cuervo 1800 Tequila, Jack Daniels Bourbon, Seagram's VO Whiskey, Johnnie Walker Red Scotch, Courvoisier Cognac

9.00/Hosted **10.00/No-host**

Top-Shelf Brands

Ketel One Vodka, Bombay Sapphire Gin, Captain Morgan's Spiced Rum, Patron Silver Tequila, Makers Mark Bourbon, Crown Whiskey, Chivas Scotch, Remy Martin VSOP Cognac

10.00/Hosted **11.00/No-host**

Wines by the Glass

Century Cellars Chardonnay, Sonoma, CA 14 Hands Cabernet Sauvignon, Columbia Valley, WA, Cellar No. 8, Napa, CA, Bollini Pinot Noir, Trentino-Alto Adige, Italy Alamos Malbec, Argentina, Snoqualmie Syrah, Columbia Valley, WA Beringer White Zinfandel, Napa Valley, CA

8.00/Hosted **9.00/No-host**

Bartender fee, 3 hour period ~125

Bartender fee for additional hours ~per hour 25

Bartender required for service of alcoholic beverages

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