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# *2016 Wedding Menu*

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## *Wedding Date Reservations & Payments*

In order to reserve your wedding date, we require a non-refundable deposit equal to 25% of your Food and Beverage Minimum and Facility Fee with your signed contract. Your deposit will be applied to your final bill. Deposits and payments may be made in the form of cash, check, or credit card. In addition, 50% of the Food and Beverage Minimum is due three (3) months prior to the event and 100% of the Food and Beverage Minimum is due one (1) month prior to the event. A valid credit card number is required and will be held on file. If full payment is not received by the conclusion of the function, this credit card will then be charged for the remaining balance.

## *Guest Rooms*

Our happy couples receive a discount off any of Hotel Bellwether's suites the night of their wedding. We also offer a special discounted "wedding rate" for our wedding guests. Wedding guests may reserve rooms at the special rate via our toll free reservation number 1-877-411-1200. All guest room reservations are based on availability and may be subject to minimum night stays.

## *Guest Count Guarantees*

A guarantee of the number of guests attending wedding functions must be received by our Catering Department seven (7) business days prior to the event. The Client will be billed for the guaranteed number of guests or the actual number of guests served, whichever is greater. The guaranteed number of guests may not be reduced after the guarantee due date. Increases to the guarantee count within 72 hours of the event will result in a 15% service charge per additional person and some substitutions may be necessary. All dietary substitutions must be requested by the guarantee due date.

## *Food & Beverage*

Menu selections should be finalized 30 days prior to any event. All food and beverage is subject to a service charge of 20% and Washington State Sales Tax. Washington State Law requires that the service charge be taxed. Service Charge and Washington Sales Tax are subject to change without notice. The sale and service of alcoholic beverages is regulated by the Washington State Liquor Control Board. As a Licensee it is The Lighthouse Bar & Grill's catering policy that liquor or food cannot be brought into or removed from the facility, with the exception of wedding cakes. All menus are subject to change.



## *Menu Tasting*

Tastings are available for an additional charge; please inquire with your Sales Representative.

## *Cake Cutting*

Wedding Cakes may be provided by an outside vendor. The cake must be delivered and set-up in the reception area by the vendor. Hotel Bellwether will provide staff to assist in the cutting of your wedding cake. This service includes plates, silverware and all other necessary accoutrements. Cake will be displayed on a dessert table for guests to self-serve. Cake may be tray-passed to tables if advance arrangements are made.

Leftover cake will be placed in boxes provided by the vendor and stored until the following morning for pick up. Any cake or dessert items not picked up by noon the following day will be discarded.

A cake fee of \$150 will be charged for all events. Permission to bring in other specialty dessert items may be granted on a case-by-case basis by your Sales Representative.

## *Decoration & Set up Schedule*

Set-up and decoration time is provided on the day of the event. Day prior set up may be available for an additional fee of \$1,350 per day. No tacks or nails of any sort may be used on the walls. All decorations and personal items must be removed immediately following your event. Hotel Bellwether is not responsible for any items left behind. Items will be disposed of at 12:00 noon the following day. No glitter, balloons, candles with exposed flames or confetti is permitted.

Included in Reception Facility Fees:

- Set-up, clean-up and tear-down of room
- Professional and attentive staff
- Beautiful glassware and white china
- Standard white table linens
- Gift table, guest book table, cake table, head table, wedding bar set-up, and dance floor



## *Ceremonies*

The Hotel Bellwether's coveted Waterfront Terrace offers the ideal setting for an outdoor ceremony and/or cocktail reception against the breathtaking backdrop of the Bellingham Marina and Bellingham Bay. The spacious terrace is ideal for large ceremonies, accommodating up to 300 guests and creates the perfect atmosphere for pre-reception hors d'oeuvres and cocktails. The terrace is available to rent for all guests who book the Bellwether Ballroom. The facility fee covers use of our white plastic folding chairs for the ceremony, cocktail hour bar set-up, ceremony set-up and tear-down.

## *Photographs & Music*

Photographs may be taken in any public outdoor areas or within the space the Client has rented, provided the session does not interfere with hotel guests. In addition, all music will be controlled at the discretion of the Hotel Bellwether in consideration of our hotel guests. The Bellwether Ballroom has a midnight curfew. All other rooms have a 10pm curfew. Events that run past curfew will be charged \$250 per hour.

## *Event Planning Services*

We will work with you to coordinate the onsite food and beverage and general set-up of your event. Additional linens, decor, flowers, photography, cake, DJ services, audio-visual etc. must be arranged by the client. The Hotel Bellwether does not have an in-house wedding planner. Hotel Bellwether does require a day of wedding planner for your event for our banquet staff to work with directly. We are happy to connect you with a local event planner and/or provide you with a listing of our preferred vendors.

## *Parking*

Complimentary underground parking is available.



## *Hors d'oeuvres*

All prices subject to a service charge and tax.  
Items are priced per dozen, with a minimum order of two dozen.

### *Hot Hors d'oeuvres*

Vegetarian Pot Stickers  
with Thai Chili Sauce - \$22

Pork Pot stickers  
with Thai Chili Sauce - \$24

Chicken Satay  
With Peanut Sesame Sauce - \$26

Bacon Wrapped Scallops - \$40

Bleu Cheese and Bacon  
Stuffed Figs - \$32

Red Pepper and Sausage  
Stuffed Mushrooms - \$22

Spinach and Feta  
Stuffed Mushrooms - \$22

Miniature Crab Cakes  
with Lemon Truffle Aioli - \$34

### *Cold Hors d'oeuvres*

Caprése Skewers  
with Balsamic Reduction - \$24

Poached Pear and Brie Crostini - \$26

Vegetarian Fresh Spring Rolls  
with Thai Chili Sauce - \$28

Roasted Sirloin Crostini  
with Bleu Cheese Butter - \$30

Shrimp and Basil Fresh Spring Rolls  
with Thai Chili Sauce - \$32

Jumbo Prawns with  
Cocktail Sauce and Lemons - \$32

Goat Cheese Crostini  
With Red Pepper - \$22

Caramelized Onion Crostini  
with Figs - \$28

Smoked Salmon Crostini  
with Garlic and Herb Cream Cheese - \$30

Prosciutto Wrapped Asparagus - \$32

Sesame Seared Ahi Tuna  
On Cucumber Crostini - \$32



## Reception Displays

All prices subject to a service charge and tax.  
Groups under 25 will be charged an additional \$3 per person.

### **Fresh Fruit Display** - \$6 per person

Sliced Melons, Pineapple, Grapes and Fresh Berries

### **Vegetable Crudité** - \$6 per person

Fresh Cut Crisp Vegetables with Hummus, Cucumber Yoghurt Dip and Pita Wedges

### **Cheese Display** - \$7 per person

Selection of Imported and Domestic Cheeses with Grapes, Fresh Berries,  
Assorted Crackers and House-Made Bread

### **Baked Brie en Croute** – \$7 per person 25 guest minimum

Wheel of Brie Stuffed with Apples and Hazelnuts, Wrapped in Golden Puff Pastry and Served  
with Grapes, Assorted Crackers and House-Made Bread

### **Antipasto Display** - \$9 per person

Selection of Cured Meats, Roasted Vegetables, Marinated Mushrooms, Mixed Olives  
with Assorted Crackers and House-Made Bread

### **Bellwether Seafood Display** - \$55 per person 25 guest minimum

An extravagant display of Lobster Claws and Tails, Jumbo Prawns, Dungeness Crab Legs,  
Oysters on the Half Shell and Marinated Calamari Salad served over ice  
with Lemon Wedges, Cocktail Sauce, Wasabi Aioli, Warm Butter and Mignonette.

### **Dessert Display** – \$9 per person

Tiramisu, Mixed Berry Cheesecake, Tuxedo Mousse Cake

### **Ice Cream Sundae Bar** - \$12 per person

Vanilla and Chocolate Ice Cream with Candy Pieces, Hot Fudge,  
Warm Caramel, Whipped Cream and Sprinkles



## *Sunset Dinner Buffet*

All prices subject to a service charge and tax.  
\$34 per person, \$39 per person for groups of 24 and fewer.

### *Salads choose two (2)*

#### **Lighthouse Caesar Salad**

Duet of Romaine and Kale served with Parmesan Cheese,  
Croutons and House-made Caesar dressing

#### **Bellwether House Salad**

Mixed Baby Greens, Tomatoes, Cucumber, Carrot Curls with Red Wine Vinaigrette

#### **Spinach Salad**

Baby Spinach with Candied Walnuts, Bleu Cheese and Dried Cranberries  
With Creamy Balsamic Vinaigrette

### *Entrees choose two (2)*

Roasted Pork Loin with Brandied Apples

Coq au Vin -Red Wine Braised Chicken with Cipollini Onions and Local Mushrooms

Marinated Sirloin Steak with Bleu cheese & Demi-glace

Chef Carved Cedar Plank Wild Salmon Fillet with Lemon Dijon Buerre Blanc\*

Herb Roasted Chicken Breast with a Creamy Marsala Mushroom Sauce

Risotto Forester with Local Mushrooms, Peas and Balsamic Roasted Portobello

\*Add a chef attended carving station at \$75.00 per chef

### *Included with Buffet*

Seasonal Vegetables

Garlic Roasted Red Potatoes

Fresh Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas





## *Bellwether Dinner Buffet*

All prices subject to a service charge and tax.  
\$42 per person, \$47 per person for groups of 24 and fewer

### *Salads choose two (2)*

#### **Lighthouse Caesar Salad**

Duet of Romaine and Kale served with  
Parmesan Cheese, Croutons and  
House-made Caesar dressing

#### **Spinach Salad**

Baby Spinach with Candied Walnuts,  
Bleu Cheese and Dried Cranberries  
with Creamy Balsamic Vinaigrette

#### **Bellwether House Salad**

Mixed Baby Greens, Tomatoes, Cucumber,  
Carrot Curls with Red Wine Vinaigrette

#### **Beet and Quinoa Salad**

Arugula, Roasted Beets, Crumbled Bleu  
Cheese, Bacon, and Quinoa Tossed with  
White Balsamic Vinegar and Olive Oil

### *Entrées choose three (3)*

Roasted Pork Loin with Brandied Apples

Coq au Vin -Red Wine Braised Chicken with Cipollini Onions and Local Mushrooms

New York Strip with Bleu Cheese Demi-glace and Crispy Shallots

Prime Rib of Beef with Au Jus and Creamed Horseradish\*

Herb Roasted Chicken with a Creamy Marsala Mushroom Sauce

Cedar Plank Wild Salmon with a Lemon Dijon Buerre Blanc\*

Risotto Forester with Wild Mushrooms, Peas and Balsamic Roasted Portobello

\*Add a chef attended carving station at \$75.00 per chef

### *Included with Buffet*

Seasonal Vegetables

Garlic Roasted Red Potatoes

Fresh Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas



## *Lighthouse Grand Buffet*

All prices subject to a service charge and tax.  
\$60 per person, \$65 per person for groups of 24 and fewer.

### *Flors d'oeuvres*

Three items per person served one (1) hour prior to dinner  
Display of Jumbo Prawns with Cocktail Sauce, Assorted Crostini, Miniature Crab Cakes

**Display** - Choice of Crudité or Fruit

### *Salads choose three (3)*

#### **Lighthouse Caesar Salad**

Duet of Romaine and Kale served with  
Parmesan Cheese, Croutons and  
House-made Caesar dressing

#### **Spinach Salad**

Baby Spinach with Candied Walnuts,  
Bleu Cheese and Dried Cranberries  
with Creamy Balsamic Vinaigrette

#### **Bellwether House Salad**

Mixed Baby Greens, Tomatoes, Cucumber,  
Carrot Curls with Red Wine Vinaigrette

#### **Beet and Quinoa Salad**

Arugula, Roasted Beets, Crumbled Bleu  
Cheese, Bacon, and Quinoa tossed with  
White Balsamic Vinegar and Olive Oil

### *Entrées choose three (3)*

Roasted Pork Loin with Brandied Apples

New York Strip with Bleu Cheese Demi-Glace and Crispy Shallots

Prime Rib of Beef with Au Jus and Creamed Horseradish\*

Herb Roasted Chicken with a Prosciutto and Leek Béchamel Sauce

Cedar Plank Wild Salmon with a Lemon Dijon Buerre Blanc\*

Risotto Forester with Local Mushrooms and Balsamic Roasted Portobello

Maple Mustard Glazed Spiral Ham with Assorted Mustards\*

Pan Seared Halibut with a Roasted Tomato and Shallot Coulís (May - September)

\*Add a chef attended carving station at \$75.00 per chef

### *Included with Buffet*

Seasonal Vegetables  
Garlic Roasted Red Potatoes  
Fresh Rolls and Butter

Freshly Brewed Coffee  
Decaffeinated Coffee  
Assorted Hot Tea



## *Plated Dinners*

All prices subject to a service charge and tax.  
All meals include freshly baked rolls and butter,  
Chef's choice of starch and seasonal vegetables, coffee, decaf and hot teas.

### *Salads - choose one (1)*

#### **Lighthouse Caesar Salad**

Duet of Romaine and Kale served with  
Parmesan Cheese, Croutons and  
House-made Caesar dressing

#### **Bellwether House Salad**

Mixed Baby Greens, Tomatoes, Cucumber,  
Carrot Curls with Red Wine Vinaigrette

### *Entrées*

If more than one entrée is ordered (maximum of two entrées), the exact number of each entrée is required one week prior to the event. Highest priced entrée will be charged for all meals ordered.

Group must supply place cards to denote menu choices for each guest.

All prices subject to a service charge and tax.

Risotto Forester with Wild Mushrooms  
and Balsamic Roasted Portobello  
\$32 per person

Quinoa and Cranberry Stuffed Delicata  
Squash, Arugula Pesto and Braised Kale  
\$32 per person

Herb Roasted Airline Chicken Breast with  
Creamy Marsala Mushroom Sauce and  
Roasted Garlic Mashed Potatoes  
\$32 per person

Chicken Roulade with Prosciutto, Spinach  
and Fontina Cheese with Barley Risotto  
and Arrabiatta Sauce  
\$36 per person

Grilled Sirloin with Caramelized Onion  
Demi-glace and Herb Roasted Potatoes  
\$34 per person

Pan Seared Halibut with Creamy Herbed  
Polenta with a Roasted Tomato and  
Shallot Coulis (May - September)  
\$42 per person

Crab Stuffed Salmon with Wild Rice  
and Honey Saffron Veloute  
\$38 per person

Roasted Rack of Lamb with Barley Risotto  
and Rosemary Demi-glace  
\$46 per person

New York Strip with Roasted Garlic  
Mashed Potatoes and Roasted Shallot  
Demi-glace  
\$42 per person

Filet Mignon with Truffle and Herb Seared  
Polenta with Roasted Shallot Demi-glace  
\$46 per person



## *Duet Plated Dinners*

All prices subject to a service charge and tax.  
All meals include freshly baked rolls and butter,  
Chef's choice of starch and seasonal vegetables, coffee, decaf and hot teas.

### *Salads - choose one (1)*

#### **Lighthouse Caesar Salad**

Duet of Romaine and Kale served with  
Parmesan Cheese, Croutons and  
House-made Caesar dressing

#### **Bellwether House Salad**

Mixed Baby Greens, Tomatoes, Cucumber,  
Carrot Curls with Red Wine Vinaigrette

### *Entrées*

If more than one entrée is ordered (maximum of two entrées), the exact number of each entrée is required one week prior to the event. Highest priced entrée will be charged for all meals ordered.  
Group must supply place cards to denote menu choices for each guest.

All prices subject to a service charge and tax.

#### **Wild Salmon and Citrus Marinated Prawns**

with a Dijon Lemon Buerre Blanc - \$48 per person

#### **New York Strip and Salmon**

with a Lemon Dijon Buerre Blanc - \$55 per person

#### **Filet Mignon and Wild Salmon**

with Demi-glace and Balsamic Glaze Reduction - \$65 per person

#### **New York Strip and Scallops**

with Charred Tomato Mushroom Ragout and Truffled Kale Pesto- \$65 per person

#### **Filet Mignon and Crab Cake**

with Demi-glace and Red Pepper Coulis- \$65 per person

## *Late Night Snacks*

Available until 10:00pm

Tater Tots	\$3/pp	Mini Burger Sliders	\$6/pp
Mini Corn Dogs	\$4/pp	Assorted Popcorn Display	\$8/pp
Chicken Strips	\$5/pp	Build your own nacho bar	\$10/pp
Buffalo Chicken Wings	\$6/pp	Chocolate Dipped Cereal Treats	\$6/pp



## *Rehearsal Dinners*

All prices subject to a service charge and tax.  
Groups under 25 will be charged an additional \$3 per person.

### **BBQ at the Bellwether - \$30 per person**

Grilled Chicken, Grilled Salmon, Potato Salad, Garden Salad, Roasted Corn, Baked Beans, Corn Bread, Chocolate Cookies and Brownies, Ice Tea & Lemonade

### **Viva Mexico Buffet - \$34 per person**

Romaine Salad with Cilantro, Avocado, Grape Tomatoes and Citrus Dressing, Cumin Scented Black Beans, Mexican Rice, Grilled Ancho Marinated Sirloin, Fajita Style Chicken with Chile Verde, Warm Tortilla Chips with Pico De Gallo, Corn and Flour Tortillas, Sour Cream, Salsa, Shredded Cheddar and Jack Cheese, Cinnamon Sugar Churros, Guacamole add \$2 per person  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

### **Lighthouse Dinner Buffet - \$30 per person**

Caesar Salad, Chef's Choice Pasta Salad, Baked Alaskan Cod with Herbed Bread Crumbs and Lemon, Herb Roasted Chicken Breast with Mushroom Cream Sauce, Rice Pilaf, Seasonal Vegetables, Rolls and Butter, Chef's Choice Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

### **Taste of Italy Buffet - \$33 per person**

Caesar Salad, Antipasto Display of Cured Meats, Marinated Mushrooms, and Roasted Vegetables, Baked Penne Primavera, Chicken Breast Parmesan with Homemade Marinara and Mozzarella Cheese, Seasonal Vegetables, House Garlic Focaccia Bread, Tiramisu  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas



## *Breakfasts and Brunches*

All prices subject to a service charge and tax.  
Groups under 25 will be charged an additional \$3 per person.

### **Healthy Start Buffet - \$16 per person**

Assorted Chilled Fruit Juices, Assorted Fresh Baked Muffins, House-made Granola with Yogurt, Sliced Fruit Display, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

### **Lighthouse Breakfast Buffet - \$20 per person**

Assorted Chilled Fruit Juices, Sliced Fruit Display, Scrambled Eggs with Cheddar and Jack Cheese, Potatoes O'Brien, Bacon and Sausage, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

### **Bellwether Grand Breakfast Buffet - \$26 per person**

Assorted Chilled Fruit Juices, Assorted Breakfast Pastries and Muffins, Sliced Fruit Display House-made Granola with Yogurt, Scrambled Eggs with Cheddar and Jack Cheese, Potatoes O'Brien, Bacon, Sausage, and Honey Ham, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

### **Extravagant Brunch Buffet - \$38 per person**

Assorted Chilled Fruit Juices, Assorted Muffins and Croissants, Sliced Fruit Display, Caprese Salad, Chef attended Omelet Station\*, Eggs Benedict, French Toast, Potatoes O'Brien, Bacon, Sausage, and Honey Ham, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

\*requires chef - \$75 per chef



## *Day of Luncheons*

All prices subject to a service charge and tax.  
Enjoy pre-wedding snacks and treats while getting ready!  
Pre-order for you and your wedding party to your guest room.

Fresh Fruit  
Crudités  
Finger Sandwiches  
Lemon Bars and Brownies Bites  
Bottled Water and Sodas

\$15 per person

Chips and Dip  
Cheese Display  
Hoagie Sandwiches  
Cookies  
Bottled Water and Sodas

\$15 per person

## *Children's Menu*

All selections are \$15 per child – available for children 12 years of age and younger.  
Please choose one selection for your event.

### **Chicken Strips**

with Fries, Fruit Cup, Carrot Sticks and choice of Milk or Juice

### **Mini Burgers**

with Fries, Fruit Cup, Carrot Sticks and choice of Milk or Juice

### **Macaroni and Cheese**

with Fries, Fruit Cup, Carrot Sticks and choice of Milk or Juice



## *Wine List*

All prices subject to a service charge and tax.  
Outside wine will be charged a corkage fee of \$15 per 750ml bottle.

### *Champagne & Sparkling*

**Ruffino Prosecco** – \$28  
Veneto, Italy

**Veuve Clicquot Brut** – \$72  
Champagne, France

### *Pinot Grigio & Sauvignon Blanc*

**Adelsheim Pinot Grigio** – \$33  
Willamette Valley, Oregon

**Kim Crawford Sauvignon Blanc** – \$32  
Marborough, New Zealand

### *Pinot Noir*

**“Block Nine” Pinot Noir** – \$34  
Caiden’s Vineyards, California

### *Riesling*

**Chateau St Michelle Riesling** – \$26  
Columbia Valley, Washington

**For a Song Riesling** – \$27  
Ancient Lakes, Washington

### *Chardonnay*

**Napa Cellars Chardonnay** – \$28  
Napa Valley, California

**Sonoma-Cutrer Chardonnay** – \$38  
Russian River, California

### *Syrah & Zinfandel*

**Renwood “Old Vine” Zinfandel** – \$32  
Amador County, California

**Kiona Vineyards Syrah** – \$38  
Red Mountain, Washington

**Rombauer Vineyards Zinfandel** – \$49  
Select Vineyards, California

### *Merlot*

**Napa Cellars Merlot** – \$34  
Napa Valley, California

**L’Ecole No 41 Merlot** – \$42  
Columbia Valley, Washington

### *Cabernet Sauvignon & Bordeaux’s*

**Seven Falls Cab Sauvignon** – \$32  
Wahluke Slope, Washington

**Joel Gott Cabernet Sauvignon** – \$34  
Napa Valley, California

**Alexandria Nicole Cabernet Sauvignon** – \$44  
Horse Heaven Hills, Washington

**Stag’s Leap Cabernet Sauvignon** – \$70  
Napa Valley, California





## Hosted Bar

All prices subject to a service charge and tax.  
Select from the following items to be served on your hosted bar.

### **Bottled Water, Soft Drinks & Juices - \$2.50**

Aquafina, Pepsi, Diet Pepsi, Root Beer, Sierra Mist, Orange Juice, Apple Juice

### **Sparkling Water - \$6 per bottle (16.9 oz.)**

San Pellegrino, Aqua Panna

### **Domestic Beer - \$4 per bottle**

Coors, Budweiser, Bud Light

### **Imported Beer & Microbrews - \$5 per bottle**

Corona, Heineken, Windermere Hefeweizen, Alaskan Amber, Silver City IPA, Sierra Nevada Pale Ale, Sierra Nevada "Hop Hunter", Anthem Select Cider

### **Non-Alcoholic Beer - \$5 per bottle**

O'Doul's, St-Pauli Girl

### **Local Microbrews - \$6 per can**

A selection of up to three types of local microbrews

### **Mixed Drinks**

Well \$6 - Vodka, Gin, Tequila, Brandy, Whiskey, Rum, Scotch

Premium \$8 - Absolut Vodka, Beefeater Gin, Hornitos Tequila, Jack Daniels Whiskey, Bacardi Silver Rum, Dewar's Scotch

### **Martini/Cocktails - Well \$9, Premium \$11**

### **House Wine - \$24 per bottle**

Salmon Creek Merlot, Cabernet, Chardonnay, & Pinot Grigio

### **Tier 2 House Wine-\$34 per bottle**



## Cash Bar

All prices subject to a service charge and tax.

Select from the following items to be served on your cash bar.

Cash bar will be charged a bartender's fee of \$25 per hour per bartender.

### **Bottled Water, Soft Drinks & Juices - \$3**

Aquafina, Pepsi, Diet Pepsi, Root Beer, Sierra Mist, Orange Juice, Apple Juice

### **Sparkling Water - \$7 per bottle (16.9 oz.)**

San Pellegrino, Aqua Panna

### **Domestic Beer - \$5 per bottle**

Coors, Budweiser, Bud Light

### **Imported Beer & Microbrews - \$6 per bottle**

Corona, Heineken, Widmer Hefeweizen, Alaskan Amber, Silver City IPA, Sierra Nevada Pale Ale, Sierra Nevada "Hop Hunter", Select Cider

### **Non-Alcoholic Beer - \$6 per bottle**

O'Doul's, St-Pauli Girl

### **Local Microbrews - \$6 per can**

A selection of up to three types of local microbrews

### **Mixed Drinks**

Well \$7 - Vodka, Gin, Tequila, Brandy, Whiskey, Rum, Scotch

Premium \$9 - Absolut Vodka, Beefeater Gin, Hornitos Tequila, Jack Daniels Whiskey, Bacardi Silver Rum, Dewar's Scotch

### **Martini/Cocktails - Well \$10, Premium \$12**

Vodka, Gin, Whiskey

### **House Wine - \$26 per bottle**

Salmon Creek Merlot, Cabernet, Chardonnay, & Pinot Grigio

### **Tier 2 House Wine - \$36 per bottle**

