

# Weddings

## Catering Menu



HOTEL  BELLWETHER

One Bellingham Bay





## TABLE OF CONTENTS

GENERAL INFORMATION	4-6
COCKTAIL HOUR	
Hors D'oeuvres	7
Reception Displays	8
DINNER MENU	
Sunset Dinner Buffet	9
Bellwether Dinner Buffet	10
Lighthouse Grand Buffet	11
Plated Dinner	12
Duet Plated Dinner	13
KIDS MENU	14
DESSERT MENU	14
LATE NIGHT SNACKS	15
BREAKFAST & BRUNCH	16-17
REHEARSAL DINNER MENU	18
BEVERAGES	
Beverages	19
Hosted Bar	2
Cash Bar	22



## 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. Please refrain from providing alcoholic favors as this can be in violations to our liquor license.

All menus are subject to change. All prices subject to a service charge and tax. Outside wine will be charged a corkage fee of \$25 per 750ml bottle. Please limit outside wine to items not offered on the Hotel Bellwether Wine List.



## 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. 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 11pm curfew. All other rooms have a 10pm curfew. Events that run past curfew will be charged \$350 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.



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## HORS D'OEUVRES

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*priced per dozen*  
*minimum order of two (2) dozen*  
*all prices subject to a service charge and tax*  
*v (vegetarian), gf (gluten free) & df (dairy free)*

### HOT HORS D'OEUVRES

**Vegetarian Pot Stickers** *(v)*  
with Thai Chili Sauce

**Pork Pot Stickers**  
with Thai Chili Sauce

**Chicken Satay** *(gf, df)*  
with Peanut Sesame Sauce

**Bacon Wrapped Scallops** *(gf, df)*

**Shrimp Satay** *(gf, df)*  
with Tropical Mango Salsa

**Bacon Wrapped Dates** *(gf, df)*

**Bleu Cheese & Bacon Stuffed Figs**  
\*seasonal availability

**Red Pepper and Sausage**  
Stuffed Mushrooms

**Spinach and Feta** *(v, gf)*  
Stuffed Mushrooms

**Miniature Crab Cakes** *(df)*  
with Lemon Truffle Aioli

**Seared Polenta Crostini** *(v)*  
with Caramelized Tomato Jam

### COLD HORS D'OEUVRES

**Caprése Skewers** *(v, gf)*  
with Balsamic Reduction

**Poached Pear and Brie Crostini** *(v)*

**Roasted Sirloin Crostini**  
with Bleu Cheese Butter

**Jumbo Prawns** *(gf, df)*  
with Cocktail Sauce and Lemons

**Caramelized Onion Crostini** *(v, df)*  
with Fig Jam

**Curried Chicken Salad Tartlets** *(df)*

**Smoked Salmon Crostini**  
with Garlic and Herb Cream Cheese

**Prosciutto Wrapped Asparagus** *(gf, df)*

**Sesame Seared Ahi Tuna** *(gf, df)*  
on Cucumber Crostini with Wasabi Aioli

**Roasted Red Pepper Hummus** *(gf, df, v)*  
on Cucumber Crostini  
with Olive Tapenade



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## RECEPTION DISPLAYS

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*priced per person*  
*all prices subject to a service charge and tax*

### **Fresh Fruit Display** *(gf, df, v)*

Assortment of Melons, Pineapple, Grapes and Fresh Berries

### **Vegetable Crudité** *(v)*

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

### **Cheese Display** *(v)*

Selection of Imported and Domestic Cheeses with Grapes,  
Fresh Berries, and Assorted Crackers

### **Baked Brie en Croute** *(v)*

*\*25 guest minimum*

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

### **Antipasto Display**

Selection of Cured Meats, Roasted Vegetables, Marinated  
Mushrooms, Mixed Olives with Assorted Crackers

### **Bellwether Seafood Display** *(gf, df)*

*\*25 guest minimum*

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





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## SUNSET DINNER BUFFET

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*all prices subject to a service charge and tax*

### Salads - select two (2)

#### **Lighthouse Caesar Salad**

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

#### **Bellwether House Salad** *(gf, df, v)*

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

#### **Spinach Salad** *(v)*

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

### Entrées - select two (2)

#### **Roasted Pork Loin** with Brandied Apples

**Herb Roasted Chicken Breast** with a Creamy Marsala Mushroom Sauce *(gf)*

**Marinated Sirloin Steak** with Bleu cheese & Demi-glace

**Wild Salmon** with Lemon Dijon Buerre Blanc\* *(gf)*

**Risotto Forester** with Local Mushrooms, Peas and Balsamic Roasted Portobello *(gf, v)*

### Included with Buffet

Fresh Rolls and Butter

Seasonal Vegetables *(gf, df, v)*

Herb Roasted Potatoes *(gf, df, v)*

Freshly Brewed Coffee, Decaf Coffee and Assorted Hot Teas

*\*Add a chef attended carving station*



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## BELLWETHER DINNER BUFFET

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*all prices subject to a service charge and tax*

### Salads - select two (2)

#### **Lighthouse Caesar Salad**

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

#### **Bellwether House Salad** *(gf, df, v)*

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

#### **Spinach Salad** *(v)*

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

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

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

### Entrées – select 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 Creamy  
Marsala Mushroom Sauce *(gf)*

**Chicken Roulade** Stuffed with Jalapeno  
Peppers, Cream Cheese, Feta, Sundried  
Tomatoes and Spinach

**Baked Alaskan Cod** with Herbed  
Bread Crumbs and Lemon

**Wild Salmon** with  
Lemon Dijon Buerre Blanc\* *(gf)*

**Risotto Forester** with Wild Mushrooms,  
Peas and Balsamic Roasted Portobello *(gf, v)*

### Included with Buffet

Fresh Rolls and Butter

Seasonal Vegetables *(gf, df, v)*

Choice of: Herb Roasted Potatoes,

Garlic Mashed Potatoes, or Dauphinoise Potatoes

Freshly Brewed Coffee, Decaf Coffee and Assorted Hot Teas

*\*Add a chef attended carving station*



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## LIGHTHOUSE GRAND DINNER BUFFET

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*all prices subject to a service charge and tax*

### Hors d'oeuvres

Three (3) items per person served one (1) hour prior to dinner.  
Display of Jumbo Prawns with Cocktail Sauce, Assorted Crostini, Miniature Crab Cakes  
Choice of Crudit  or Fruit Display

### Salads - select three (3)

#### **Lighthouse Caesar Salad**

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

#### **Bellwether House Salad** *(gf, df, v)*

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

#### **Spinach Salad** *(v)*

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

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

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

### Entr es - select 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 Breast** with a  
Creamy Marsala Mushroom Sauce *(gf)*

**Chicken Roulade** Stuffed with Jalapeno  
Peppers, Cream Cheese, Feta, Sundried  
Tomatoes and Spinach

**Wild Salmon** with Lemon Dijon  
Buerre Blanc\**(gf)*

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

**Risotto Forester** with Local Mushrooms  
and Balsamic Roasted Portobello *(gf, v)*

### Included with Buffet

Fresh Rolls and Butter  
Seasonal Vegetables *(gf, df, v)*  
Choice of: Herb Roasted Potatoes,  
Garlic Mashed Potatoes, or Dauphinoise Potatoes  
Freshly Brewed Coffee, Decaf Coffee and Assorted Hot Teas

*\*Add a chef attended carving station*



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## PLATED DINNER

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*all prices subject to a service charge and tax  
all meals include freshly baked rolls and butter, & seasonal vegetable  
freshly brewed coffee, decaf coffee and assorted hot teas*

### Salads - select 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 *(gf, df, v)*

### 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.

**Herb Roasted Chicken Breast** with  
Creamy Marsala Mushroom Sauce and  
Garlic Mashed Potatoes *(gf)*

**Grilled Sirloin** with Caramelized Onion  
Demi-glace and Herb Roasted Potatoes

**New York Strip** with Horseradish  
Mashed Potatoes and  
Roasted Shallot Demi-glace

**Braised Short Ribs** with Roasted  
Garlic Mashed Potatoes

**Filet Mignon** with Truffle and  
Herb Seared Polenta with Roasted  
Shallot Demi-glace

**Wild Salmon Fillet** with Lemon Dijon  
Buerre Blanc and Herb Roasted Potatoes

**Crab Stuffed Salmon** with Wild Rice  
and Goat Cheese Cream Sauce

**Pan Seared Halibut** with Creamy Herbed  
Polenta with a Roasted Tomato and  
Shallot Coulis (May - September)

**Risotto Forester** with Wild Mushrooms  
and Balsamic Roasted Portobello *(gf, v)*

**Quinoa and Cranberry Stuffed Squash**  
with Arugula Pesto *(gf, df, v)*



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## DUET PLATED DINNER

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*all prices subject to a service charge and tax  
all meals include freshly baked rolls and butter, & seasonal vegetable  
freshly brewed coffee, decaf coffee and assorted hot teas*

### Salads - select 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 (*gf, df, v*)

### 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.

#### **Herb Roasted Chicken Breast and Citrus Marinated Prawns**

in  
Lemon Caper Sauce and  
Garlic Mashed Potatoes (*gf*)

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

with a  
Dijon Lemon Buerre Blanc and Wild Rice

#### **Grilled Sirloin and Pan Seared Wild Salmon**

with a Caramelized Onion  
Demi-Glace, Lemon Dijon Buerre Blanc  
and Herb Roasted Potatoes

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

with  
Charred Tomato Mushroom Ragout,  
Truffled Kale Pesto and Horseradish  
Mashed Potatoes

#### **Filet Mignon and Lobster Tail**

with  
Demi-glace, Red Pepper Coulis and  
Herb Roasted Potatoes



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## KIDS MENU

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*Kids 10 & under*

Entrees - select one (1)  
*served with french fries,  
fresh fruit and a drink*

Mini Burgers

Chicken Tenders

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## DESSERT MENU

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### **Dessert Display**

Choice of three (3):

Lemon Bars, Nanaimo Bars, Chocolate Decadence Cake,  
Cheesecake Stuffed Strawberries, Brownies,  
Chocolate Dipped Strawberries, Key Lime Tartlets,  
Cheesecake Bites (chocolate or raspberry drizzle)

### **Ice Cream Sundae Bar**

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



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## LATE NIGHT SNACKS

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*Available until 10:00pm*

### **Tater Tots**

### **Mini Corn Dogs**

### **Mini Burger Sliders**

Side of Petite Pickles

### **Pub Snacks**

Assortment of Nuts, Pretzels, Potato Chips

### **Pretzel Bar**

Soft pretzels with Sweet Mustard,  
Honey Mustard, and Stone Ground Mustard  
*add cheese sauce for 1/2 per person*

### **French Fry Bar**

Sweet Potato and French Fries with Feta,  
Shredded Cheese, Ketchup, Chipotle Aioli,  
and BBQ Sauce



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## BREAKFAST BUFFETS

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*priced per person  
all prices subject to a service charge and tax  
freshly brewed coffee, decaf coffee and assorted hot teas*

### HEALTHY START

Assorted Chilled Fruit Juices  
House-made Granola with Yogurt (*v*)  
Chef's Choice Smoothies  
Fruit Display (*gf, df, v*)

### LIGHTHOUSE

Assorted Chilled Fruit Juices  
Fruit Display (*gf, df, v*)  
Potatoes O'Brien (*df, v*)  
Bacon and Sausage (*df*)  
Scrambled Eggs with Cheddar-Jack Cheese (*gf, v*)

### BELLWETHER GRAND

Assorted Chilled Fruit Juices  
Assorted Breakfast Pastries and Muffins  
Fruit Display (*gf, df, v*)  
House-made Granola with Yogurt (*v*)  
Scrambled Eggs with Cheddar- Jack Cheese (*gf, v*)  
Potatoes O'Brien (*df, v*)  
Bacon, Sausage, and Honey Ham (*df*)





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## BRUNCH BUFFET

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*priced per person  
subject to a service charge and tax*

### EXTRAVAGANT BRUNCH

Assorted Chilled Fruit Juices

Assorted Muffins

Fruit Display (*gf, df, v*)

Caprese Salad (*gf, v*)

French Toast (*v*)

Potatoes O'Brien (*df, v*)

Bacon, Sausage (*df*)

Chef attended Omelet Station\*

Eggs Benedict on English Muffin with Ham

Assorted Bagels served with Smoked Salmon, Cream Cheese,

Shaved Red Onions, and Capers

Chicken Salad with Hazelnuts and Prosciutto (*df*)

Freshly Brewed Coffee, Decaf Coffee Assorted Hot Teas

*\*requires chef*



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## REHEARSAL DINNER BUFFETS

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*all prices subject to a service charge and tax  
freshly brewed coffee, decaf coffee and assorted hot teas*

### BBQ AT THE BELLWETHER

#### Salad

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

#### Entrées – select of two (2)

Ancho and Lime Marinated Chicken (gf)  
Miso Glazed Salmon (gf, df)  
St. Louis BBQ Ribs

#### Sides - select of two (2)

Potato Salad (gf, df, v)  
Boston Baked Beans (v)  
Roasted Corn with Achiote and Lime Butter (gf, v)  
Fruit Display (gf, df, v)

#### Included

Corn Bread (v)  
Cookies & Brownies (v)

### VIVA MEXICO

#### Salad (gf, df, v)

Romaine Salad with Cilantro, Avocado, Grape Tomatoes and Red Wine Vinaigrette

#### Entrees

Grilled Ancho Marinated Sirloin (gf, df)  
Fajita Style Chicken (gf)

#### Sides & Desserts

Cumin Scented Black Beans (gf, df, v)  
Mexican Rice (gf, df, v)  
Warm Tortilla Chips with Pico De Gallo (gf, df, v)  
Corn and Flour Tortillas (df, v)  
Sour Cream, Salsa, Shredded Cheddar and Jack Cheese  
Cinnamon Sugar Churro (v)

### TASTE OF ITALY

#### Salad

Caesar Salad  
Caprese Salad (gf, v)

#### Entrees

Baked Penne Primavera (v)  
Chicken Breast Parmesan with Homemade Marinara and Mozzarella Cheese

#### Sides

Seasonal Vegetables (gf, df, v)  
House Garlic Focaccia Bread (v)

#### Dessert

Tiramisu (v)



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## BEVERAGES

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Assorted Soda

Bottled Water

Assorted Bottled Juices

Milk (Whole, 2% or Skim)

Chilled Orange Juice

Ice Tea with Lemon and Sugar

Lemonade

Freshly Brewed Coffee, Decaf and Regular

Hot Water with Assorted Hot Teas

Bellwether Fruit Punch



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## HOSTED BAR

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*all prices subject to a service charge and tax  
select from the following items to be served on your hosted bar*

### **Non-Alcoholic**

#### **Bottled Water, Soft Drinks & Juices**

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

#### **Still & Sparking Water**

San Pellegrino, Aqua Panna

#### **Non-Alcoholic Beer**

St-Pauli Girl

### **Beer**

#### **Domestic Beer**

Budweiser, Bud Light

#### **Imported Beer & Microbrews**

Corona, Silver City IPA,  
Sierra Nevada Pale Ale, Widmer Hefeweizen,  
Alaskan Amber, Incline Cider

#### **Local Craft Beer**

A selection of up to three (3) local microbrews

### **Well Bar**

Vodka, Gin, Tequila, Brandy,  
Whiskey, Rum, Scotch

### **Premium Bar**

Tito's Vodka, Beefeater Gin,  
Hornitos Tequila, Jack Daniels Whiskey,  
Bacardi Silver Rum, Dewar's Scotch

### **Local Bar**

Granny's Vodka, Bellewood Gin,  
Chuckanut Bourbon

### **Top Tier Bar**

Grey Goose Vodka, Hendricks Gin, Casamigos  
Blanco Tequila, Woodford Reserve Bourbon,  
Zaya Rum, Glenlivet 12yr Scotch

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## **Wine**

### **House Wine**

VINO Rosso (red blend), Rose, Pinot Grigio

### **Tier 2 House Wine**



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## CASH BAR

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*all prices subject to a service charge and tax  
select from the following items to be served on your hosted bar  
cash bar will be charged a bartender's fee of \$25 per hour per bartender*

### Non-Alcoholic

#### Bottled Water, Soft Drinks & Juices

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

#### Still & Sparking Water

San Pellegrino, Aqua Panna

#### Non-Alcoholic Beer

O'Doul's, St-Pauli Girl

### Beer

#### Domestic Beer

Coors Light, Budweiser, Bud Light

#### Imported Beer & Microbrews

Corona, Heineken, Widmer Hefeweizen,  
Alaskan Amber, Silver City IPA, Sierra  
Nevada Pale Ale, Red Hook ESB, Incline Cider

#### Local Craft Beer

A selection of up to three (3) local microbrews

### Well Bar

Vodka, Gin, Tequila, Brandy,  
Whiskey, Rum, Scotch

### Premium Bar

Tito's Vodka, Beefeater Gin,  
Hornitos Tequila, Jack Daniels Whiskey,  
Bacardi Silver Rum, Dewar's Scotch

### Local Bar

Granny's Vodka, Bellewood Gin,  
Chuckanut Bourbon

### Top Tier Bar

Grey Goose Vodka, Hendricks Gin,  
Casamigos Blanco, Woodford Reserve  
Bourbon, Zaya Rum, Glenlivet 12yr Scotch

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## Wine

### House Wine

VINO Rosso (red blend), Rose, Pinot Grigio

### Tier 2 House Wine