



 CAMPBELL'S

# *Catering Menu*

2020

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# Catering Guidelines



- all food and beverage must be purchased solely through campbell's resort
- all prices listed are per person unless otherwise noted
- a taxable 22% gratuity and 8.3% washington state sales tax will be added to all food and beverages
- all menus subject to one selection and one method of payment
- menu selections and an estimate of your guaranteed number of attendees are required no later than four weeks prior to event start date
- special dietary request must be made at least ten working days (two weeks) prior to the event start date
- requests to utilize meal and/or beverage vouchers and/or tickets must be made at least ten working days (two weeks) prior to the event start date
- a guaranteed number of attendees is required by noon, 5 working days prior to the event start date (you will be charged for the guaranteed number or actual numbers of attendees, whichever is greater)
- any increase in catering numbers within four (4) days will result in a 25% increase to any added items
- an additional fee of \$5 per person will be applied to all meals under 25 attendees
- food (pastries, fruit, etc) is not transferable to refreshment breaks or meals
- it is the resort's discretion to charge for any damages incurred during your event
- outdoor music and noise at events must cease at 10:00 p.m.



# Breakfast

## Plated

served with mela roasting company coffee, mighty leaf tea, and juice station

\*entrees subject to one selection\*

\*groups under 25 will be charged an additional \$5 per meal (minimum of 15)\*

### Campbell's Classic

scrambled eggs, choice of ham, sausage, or bacon, buttermilk biscuit, sausage-onion gravy, potatoes. 18

### Banana French Toast

thick french bread dipped in egg batter, bananas sautéed with rum, butter, brown sugar. 18

### Chelan Sunrise

scrambled eggs, choice of bacon, sausage, or ham, cinnamon roll, potatoes. 17

### Breakfast Sandwich

scrambled eggs, white cheddar, prosciutto, hollandaise, arugula, brioche bun, potatoes. 16

### Eggs Benedict

poached eggs, canadian bacon, english muffin, hollandaise sauce, potatoes. 18

### Quiche Loraine

fresh baked quiche with bacon, spinach, cheese, served with arugula tossed in a lemon-caper vinaigrette. 18



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# Breakfast

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## Buffet

served with mela roasting company coffee, mighty leaf tea, and juice station  
\*groups under 25 will be charged an additional \$5 per meal (minimum of 15)\*

### Washington Scramble

cheddar & green onion scrambled eggs, buttermilk biscuits, scratch sausage-onion gravy, bacon, sausage, ham, potatoes, and fruit salad. 30

### Chelan Alpine

cheddar & green onion scrambled eggs, cheese blintzes, blueberry compote, vanilla yogurt, bacon, sausage, ham, and fruit salad. 26

### Breakfast Burrito Bar

scrambled eggs, cheddar cheese, flour tortillas, salsa, sour cream, black beans, bacon, sausage, ham, potatoes, and fruit salad. 28

### Crackin' Eggs Buffet

eggs cooked to order with all of your favorite fixins, accompanied with scrambled eggs, bacon, sausage, ham, potatoes, biscuits, assorted jams, and fruit salad. 32  
*(requires chef attendant \$75 per 50 guests, 3 chefs maximum)*

### Flapjack Buffet

our famous oat pancakes made to order with choices of apple, blueberry, banana, and bacon, with scrambled eggs, bacon, sausage, ham, potatoes, and fruit salad. 32  
*(requires chef attendant \$75 per 50 guests, 3 chefs maximum)*

### Easy Like Sunday Morning

classic eggs benedict with canadian bacon and hollandaise sauce, trio of quiches (lorraine, meatlover, and caramelized onion & mushroom), potatoes, fresh baked scones with whipped butter and artisan jams, frisse salad with dijon vinaigrette, fruit salad. 32

# Breakfast

## Continental

\*groups under 25 will be charged an additional \$5 per meal (minimum of 10)\*

### The Campbell's Standard

*served with mela roasting company coffee, mighty leaf tea, and juice station*

*greek yogurt, mixed berries, granola, fat free milk, hard boiled eggs, fruit salad. 16*

### Continental Enhancements

*add gluten free oatmeal, brown sugar, raisins, cream. 6*

*add green onion & cheddar scramble. 6*

*add choice of bacon, ham, sausage. 7*

*add fresh baked scones & muffins. 6*

*add smoked salmon, bagel, cream cheese, red onion, caper, arugula. 9*

### Breakfast Sandwich To Go

english muffin, scrambled eggs, white cheddar, choice of ham, bacon, or sausage patty, comes with bottled orange juice, blueberry muffin and bottled water. 16

## Breakfast Sides

### Coffee & Tea Service. 6

mela roasting company regular and decaf, mighty leaf tea  
(4 hour refreshment service)

### BY THE PERSON

Bottled Naked Fruit Juice	8
Greek Yogurt	6
Potatoes	6
Buttermilk Biscuit & Gravy	7
Bagels with Cream Cheese	5

### BY THE DOZEN

Cinnabon Coffee Cake	36
Fruit Basket	45
Assorted Danishes	36
Apple Turnovers	36
Beignets with Mascarpone Sauce	24
Cinnamon Rolls	36
Muffins	32
Fresh Baked Scones with Whipped Butter and Artisan Jams	38

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# Lunch

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## Plated

served with iced tea

\*entrees subject to one selection\*

\*groups under 25 will be charged an additional \$5 per meal (minimum of 15)\*

### Chilled Vegetable and Glass Noodle Salad

glass noodles, carrots, cucumbers, edamame beans, red bell pepper, spicy tofu, cabbage, sesame dressing, sliced fruit, sourdough roll, and whipped butter. 22

### Northwest Signature Chicken Salad

mixed greens, grilled chicken, diced apples, candied walnuts, dried cranberries, blue cheese crumbles, balsamic vinaigrette, sourdough roll, and whipped butter. 25

### Shrimp & Crab Louie

dungeness crab, prawns, cherry tomato, artichoke heart, black olive, hard boiled egg, spicy louie dressing, sourdough roll, and whipped butter. 26

### Lasagna

choice of italian sausage & red sauce, chicken & white sauce, or vegetarian & red sauce, served with seasonal vegetable, sourdough roll, and whipped butter. 20

### Taco Salad

choice of seasoned ground beef or shredded chicken, lettuce, tomato, onion, black olive, salsa, sour cream, guacamole, corn tortilla chips. 23

### New York Dip Sandwich

smoked new york steak, thinly sliced, caramelized onions, sauteed mushrooms, white cheddar, baguette, with au jus, horseradish cream sauce, house chips. 21

### Turkey Club Croissant

turkey, bacon, lettuce, tomato, croissant, served with pasta salad. 18

### Blackened Chicken Wrap

bacon, pepper jack cheese, chipotle slaw, spicy ranch, served with pasta salad. 19

### Dungeness Crab & Avocado BLT

dungeness crab, roasted corn, red peppers, red onion, celery, spicy louie dressing, bacon, avocado, tomato, toasted baguette, served with pasta salad. 24

### Parmesan Crusted Chicken

pappardelle pasta tossed with parmesan cream sauce, seasonal vegetables, sourdough rolls and whipped butter. 25

### Buttermilk Fried Chicken

three pieces (wing, leg, thigh), roasted corn, mashed potatoes, country gravy, hush puppy. 26

### Blackened Salmon

salmon, house blackening seasoning, wild rice, seasonal vegetable, sourdough rolls, and whipped butter. 26

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# Lunch

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## Buffet

served with iced tea

\*groups under 25 will be charged an additional \$5 per meal (minimum of 15)\*

### Guest's Choice Buffet

*pick two entrees, one vegetable, and two sides. 34*

**mains:** meatloaf, bbq chicken, campbell's country chicken, meat or vegetarian lasagna, roasted salmon

**vegetables:** seasonal roasted vegetable, corn on the cob, garden salad, caesar salad

**sides:** garlic mashed potatoes, cornbread with whipped honey butter, au gratin potatoes, wild rice

### That's a Wrap

sun dried tomato and garlic herb tortilla wraps, ham, turkey, chicken, black pepper and dried cranberry aioli, ranch dressing, quinoa, hummus, spinach, cheese, tomatoes, mushrooms, olives, shredded carrots, cucumbers, fruit salad, and chicken wild rice soup. 27

### Sandwich Board

sliced turkey, ham, and roast beef, sliced swiss, monterey jack, and cheddar cheese, assorted thick sliced breads, lettuce, tomatoes, jalapeno peppers, olives, onions, and condiments, fruit salad, loaded baked potato salad, and choice of vegetarian chili or broccoli cheddar soup. 25

### Taste of Italy

pesto cream tortellini, italian sausage marinara, spaghetti, grilled lemon-caper chicken, caesar salad, roasted vegetables, fruit salad, garlic bread sticks. 29

### Pizzeria

caesar salad and fruit salad. 18

create two pizzas with three toppings each and a choice of marinara or pesto sauce

**pizza ingredients :** pepperoni, ham, sausage, cajun chicken, bell peppers, onions, mushrooms, olives, pineapples and tomatoes

### Street Tacos

seasoned beef, seasoned pork, seasoned portobello mushrooms, corn tortillas, roasted jalapenos, red onions, cilantro, lettuce, lime, pico de gallo, salsa, guacamole, sour cream, cotija cheese, chicken tortilla soup. 29

### Asian Inspired

asian braised short rib, hoisin glazed chicken, pork and vegetable egg roll, chow mein, jasmine rice, romaine, cucumbers, carrots, radish, sesame dressing, fruit salad. 32

### Grand Salad Bar

caprese salad, farro salad, greek salad, spring greens, romaine, garbanzo beans, black beans, chicken, cucumbers, carrots, broccoli, olives, croutons, parmesan cheese, caesar, italian, ranch, blue cheese dressings, fruit salad, sourdough rolls. 28



# Lunch

## Box Lunches

served with bottled water

\*boxed lunches subject to one selection\*

\*groups under 25 will be charged an additional \$5 per meal (minimum of 10)\*

### Turkey Club Croissant

turkey, bacon, lettuce, tomato, croissant, pasta salad, tim's cascade chips, kind granola bar, and whole fruit. 20

### Dungeness Crab & Avocado BLT

dungeness crab, roasted corn, red peppers, red onion, celery, spicy louie dressing, bacon, avocado, tomato, toasted baguette, tim's cascade chips, kind granola bar, and whole fruit. 24

### Bagel Grinder

turkey, ham, swiss, and cheddar, dijonnaise, lettuce, tomato, onion, everything bagel, pasta salad, tim's cascade chips, kind granola bar, whole fruit. 20

### Chicken Caesar Wrap

grilled chicken, romaine lettuce, parmesan cheese, anchovy-garlic caesar dressing, garlic-herb wrap, pasta salad, tim's cascade chips, kind granola bar, and whole fruit. 20

### Chop Chop Salad

romaine lettuce, turkey, salami, smoked provolone, tomatoes, garbanzo beans, basil, balsamic vinaigrette, tim's cascade chips, kind granola bar, and whole fruit. 22

### Northwest Signature Salad

mixed greens, diced apples, candied walnuts, dried cranberries, blue cheese crumbles, balsamic vinaigrette, tim's cascade chips, kind granola bar, and whole fruit. 22



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# Breaks

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## Beverages

### PRICE PER PERSON

Coffee & Tea Service <i>(four hour refreshment service)</i> mela roasting company regular and decaf, mighty leaf tea	6
Iced Tea	4
Lemonade	4
Cold Brew with sweet cream on side	8
Hot Chocolate & Apple Cider	6
Infused Water	3

### PRICE PER ITEM

Assorted Naked Fruit Juice	8
Red Bull	7
Hurbert's Flavored Lemonades	5
Assortment of Snapple	5
Assortment of Gatorade	5
Bottled Water	4
Kombucha	7
San Pellegrino Sparkling Water	6
Assorted Juices	6
Henry Weinhard's Root Beer, Orange Cream Soda, Vanilla Cream Soda	6
Sodas	4

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# Breaks

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## Snacks

### PRICE PER POUND

Mixed Nuts or Spicy Bar Mix	35
Trail Mix	16

### PRICE PER PERSON

House Roasted Chex Mix	4
House Made Tortillas Chips and Salsa	6
House Made Rice Crispy Treats	3
Chocolate Covered Strawberries	4
Seasonal Fruit Skewers with Berry Sauce	5
Fruit Tray	4
Popcorn with Assortment of Seasonings	4
Cookie & Brownie Tray	6
Yogurt and Chocolate Covered Pretzels	5
Assorted Tim's Cascade Chips	3
Soft Pretzel with Mustard <i>Add Cheese Dip. 2</i>	6
Kind Granola Bars	4
Seven Layer Bars	4
Ice Cream Sandwich house made chocolate chip cookies, vanilla ice cream, m&m's	6

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# Breaks

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## Specialty Breaks

### PRICE PER PERSON

#### Apple & Cheese Break

sliced apples, assorted cheeses, crackers, garlic and herb whipped cream cheese, grapes. 13

#### Gametime

freshly baked pretzels, yellow mustard, ale cheese sauce, tortilla chips, salsa, popcorn. 13

#### Stehekin Break

greek yogurt, kind granola bars, fruit salad, trail mix. 14

#### Glow

naan bread, goat cheese, hummus, fresh fruit, vegetable crudites. 16

#### Cheers

crispy chicken wings with dipping sauces, soft pretzels with mustard, house made tortilla chips, salsa, queso dip, spicy bar mix, bottles of root beer and ginger beer. 30

*add northwest craft beer. 6 per beer*

*(requires beverage attendant. 50 set up fee)*

#### Nacho Station

corn tortilla chips, diced onion, jalapenos, olives, guacamole, salsa, sour cream, and house made queso, choice of pulled pork, vegan chili or seasoned shredded chicken. 22

*(each additional topping. 6)*



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# Appetizers

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\*fifty piece minimum, price per piece\*

\*a fee of \$50 will be assessed per server for passed appetizers, one server per 25 guests\*

## HOT

### Meatballs

Swedish : served in a mushroom cream sauce. 2

BBQ : served in our kansas city bbq sauce. 2

### Chicken Wings

tossed with your choice of sauce: bbq or classic buffalo, served with ranch and blue cheese dipping sauces. 3

### Coconut Fried Shrimp

served with mango chutney. 8

### Bacon Wrapped Scallops

large scallops wrapped in bacon. 5

### Crab Cakes

hand formed mini crab cake, topped with cilantro, served with sweet thai chili sauce. 6

### Vegetable Egg Rolls

served with hot mustard and soy sauce. 4

### Stuffed Mushrooms

walnut-sage pesto stuffed mushroom caps. 3

### Meat Kebabs

choice of sausage and pepper with hot mustard, chicken satay with spicy thai peanut sauce, or top sirloin with tater tot, and warm blue cheese. 6

## COLD

Shaved Tenderloin on Toasted Baguette. 6

### Prosciutto Wrapped Melon

fresh melon wrapped with cured prosciutto. 3

### Prosciutto Wrapped Roasted Asparagus

roasted asparagus wrapped with cured prosciutto. 4

### Caprese Skewers

cherry tomato with mozzarella ball, basil, balsamic reduction, white truffle oil. 5

Seasonal Fruit Skewers with Berry Sauce. 5

### Campbell's Deviled Eggs

hard boiled egg halves with our signature filling. 2

### Antipasto Skewers

kalamata olive, salami, tomato, cherry pepper. 4

### Boursin Cheese Crostini

roasted roman tomato, balsamic reduction. 3

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# Appetizers

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## Platters

\*fifty person minimum, price per person\*

### Chilled Prawns. 16

#### Crab Claws. 28

butter, lemon, cocktail sauce

### Smoked Salmon

smoked salmon (lox style), whipped cream cheese, capers, red onion, arugula, bagels. 10

### Cheese Board

blue cheese, white aged cheddar, sharp cheddar, swiss, flatbread crackers, fig jam. 8

### Meat Board

prosciutto, salami, capicola, flatbread crackers,  
fig jam, stone ground mustard. 10

### Fresh Fruit Tray

assorted seasonal fruit with a honey-lemon yogurt dip. 7

### Bruschetta

herbed goat cheese, tapenade spread, house made tomato-feta relish, grilled crostini. 6

### Sliders

mini-beef patty with cheddar, bacon, grilled onions, pulled pork with bbq sauce, coleslaw,  
brioche slider buns. 7

### Garden Vegetable Crudite

fresh and steamed vegetables, lemon-basil aioli, hummus, marinated mushrooms. 8

### Lake Dim Sum

pork chinese dumplings, vegetable egg rolls, bbq chinese pork. 16

### Nacho Station

corn tortilla chips, diced onion, jalapenos, olives, guacamole, salsa, sour cream, and house  
made queso, choice of pulled pork, vegan chili or seasoned shredded chicken. 22  
(each additional topping. 6)

# Chef Attended Stations

\*fifty person minimum\*

\*a fee of \$75 will be assessed per chef, one chef per 50 guests, 3 chefs maximum\*

## Oyster Shucking Station

chef attendants shucking kumamoto oysters, with mignonette sauce, wicked cocktail sauce, lemon. 180/5 dozen (\*minimum order of 60, increments of 5 dozen)

## Prime Rib

roasted to medium, with rolls, au jus, and creamed horseradish. 20

## Baron of Beef

roasted to medium, with rolls, and creamed horseradish. 16

## Roasted Pork Loin

hard cider mustard glaze, with rolls, dijon and stone ground mustard. 16

## Maple-Bourbon Glazed Ham

whole smoked ham, served with rolls, dijon and stone ground mustard. 14

## Gourmet Macaroni & Cheese Station

made to order macaroni and cheese with beecher's flagship cheddar, fontina, and parmesan cheeses. 20

*add andouille sausage. 4*

*add crab. 7*



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# Dinner

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## Plated

served with mela roasting company coffee, mighty leaf tea, sourdough rolls, whipped butter

\*entrees subject to one selection\*

\*groups under 25 will be charged an additional \$5 per meal (minimum of 15)\*

### Steak & Seafood

choose one of the following options

*(all options served with garlic mashed potatoes)*

**Classic** : top sirloin, scampi prawns, seasonal vegetables. 35

**Pacific** : top sirloin, salmon, seasonal vegetables. 38

**Oscar** : top sirloin, dungeness crab, asparagus, hollandaise. 44

**Maine** : top sirloin, cold water maine lobster tail, melted butter, lemon, seasonal vegetables. 53

*(substitute filet mignon for additional. 15)*

### Campbell's Classic Prime Rib

seasoned with our original campbell's house rub and slow roasted, creamed horseradish, au jus, with seasonal vegetables, garlic mashed potatoes. 40

### Roasted Salmon with Citrus Cream

salmon, citrus sour cream, cheddar, dill, served with seasonal vegetables, wild rice. 35

### Roasted Pork Loin

with apple chutney, seasonal vegetables, garlic mashed potatoes. 30

### Parmesan Crusted Chicken

pappardelle pasta tossed with parmesan cream sauce, seasonal vegetables. 27

### Beef Wellington

filet mignon, coated with duxelles, wrapped in puff pastry, placed on a pool of cliff sauce, served with baked potato and seasonal vegetables. 48



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# Dinner

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## Buffet

served with mela roasting company coffee, mighty leaf tea, and iced tea  
\*groups under 25 will be charged an additional \$5 per meal (minimum of 15)\*

### Campbell's Signature Smokehouse BBQ

house applewood smoked bbq chicken and ribs, corn on the cob, sugar baked beans, coleslaw, fruit salad, cornbread with honey whipped butter. 32  
*(add a smoked new york steak carving station. 18)*

### Lakeside Buffet

two item : 37

three item : 47

italian tri-tip steak, campbell's country chicken, and/or roasted citrus cream salmon, seasonal vegetable, northwest signature salad, au gratin potatoes, dinner rolls  
*(add prime rib carving station. 18)*

### County Fair

1/2 lb cheeseburgers & hamburgers, hand dipped corn dogs, baked potato salad, sliced watermelon, corn on the cob, garden salad, cotton candy. 36  
*(add all-beef franks, polish sausage, or german brats. 4)*

### Asian Inspired

asian braised short rib, hoisin glazed chicken, pork and vegetable egg roll, yakisoba noodle, jasmine rice, romaine, cucumbers, carrots, radish, sesame dressing, fresh fruit. 32

### Italian Noche

parmesan crusted chicken, italian sausage, fettuccini, bow-tie pasta, marinara, parmesan cream sauce, caesar salad, caprese salad, housemade focaccia bread, fresh fruit. 34

### Street Tacos

seasoned beef, seasoned pork, seasoned portobello mushrooms, corn tortillas, roasted jalapenos, red onions, cilantro, lettuce, lime, pico de gallo, salsa, guacamole, sour cream, cotija cheese, chicken tortilla soup, mexican street corn salad. 34

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# Special Dietary Options

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\*entrees subject to one selection\*

## **Tandoori Tofu Steak (gluten free & vegan)**

tandoori spice rubbed tofu, grilled eggplant, cherry tomatoes, with green salad. 22

## **Chilled Vegetable and Glass Noodle Salad (vegan & gluten free)**

gluten free glass noodles, carrots, cucumbers, edamame, red bell pepper, spicy tofu, cabbage, sesame dressing, with sliced fruit. 22

## **Chop Chop Salad (gluten free)**

romaine lettuce, turkey, salami, smoked provolone, tomatoes, garbanzo beans, basil, balsamic vinaigrette, served with sliced fruit. 20

## **Saffron Risotto with Tofu (vegan)**

tofu steak grilled and sliced, saffron risotto, seasonal vegetables, served with a green salad. 24

## **Spicy Taco Salad (gluten free)**

choice of seasoned ground beef or shredded chicken, lettuce, tomatoes, onion, black olive, guacamole, salsa, sour cream, corn tortilla chips. 23

## **Campbell's Northwest Signature Salad (vegetarian)**

mixed greens, diced apples, candied walnuts, dried cranberries, blue cheese crumbles, balsamic vinaigrette, sourdough roll. 20

## **Stuffed Acorn Squash (vegetarian)**

roasted acorn squash stuffed with risotto, achiote corn sauce, carrots, red bell peppers, kale, onions and parmesan cheese, with seasonal vegetables, sourdough roll. 25

## **Blackened Salmon (gluten free)**

salmon, house blackening seasoning, with wild rice, seasonal vegetables. 26

## **Tofu and Spinach Scramble (vegan & gluten free)**

tofu, scallions, tomatoes, fresh basil, spinach, with sliced fruit. 20

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# Dessert

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## The Banana Split Bar

vanilla ice cream, bananas, whip cream, chopped peanuts,  
maraschino cherries, chocolate, strawberry and caramel sauce. 14

## Dessert Bite Station

*choice of any three of the following options. 7*

lemon meringue

creme brulee

seasonal fruit tart

cake pops (champagne or german chocolate)

chocolate mousse

cheesecake bites with fruit topping

Chocolate Mousse Pie	8
Seasonal Fruit Tart	6
Tiramisu	8
Carrot Cupcake	7
German Chocolate Cupcake	7
New York Cheesecake with Seasonal Fruit	10
Old Fashioned Strawberry Shortcake	10
Beignets with Mascarpone Sauce	24/dozen
Campbell's Classic Apple Orchard Ice Cream	8
Crème Brûlée	9
Local Chelan Apple Pie	8
Pecan Pie	9
Mango Sorbet	6
Chocolate Mousse	6

# Bar Guidelines



- The sales and service of alcoholic beverages is regulated by the Washington state liquor control board and as a licensee, campbell's resort will not serve anyone under 21 years of age at any time.
- All guests will be required to provide proper identification upon request.
- Washington state liquor laws prohibit private liquor from being brought into the same area where campbell's is providing a liquor beverage service.
- No beverage of any kind may be brought into campbell's meeting/banquet rooms, this policy does not apply to individual hospitality suites or hotel rooms.
- Wine or champagne may be brought in assessing a \$20 per bottle or \$40 per magnum bottle corkage fee.
- For groups of 125 people or more a second bartender or bar is required.
- Campbell's reserves the right to substitute comparable product for beers, liquor and wine listed below without advance notice. We reserve the right to refuse or discontinue service at our discretion.



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# Bar

## *Banquet Bar*

\$125 bar set fee for three (3) hours

\$125 for each additional hour

\$300 purchase minimum

If purchase minimum is not met, the difference will be charged

Banquet bars can be cash, hosted, or a combination of the two

Please speak with your catering manager for specific options to cater to your group's needs

**Cash Bar:** individual guests are responsible for all beverage purchases (cash, credit card, room charge)

**Hosted Bar:** final balance for all consumed beverages will be charged to the master bill at the conclusion of the event and a 22% gratuity will be automatically added

**Off-Site Bar:** an additional \$100 off-site set fee will be added to the \$125 satellite bar set fee totaling \$225

## *Additional Services*

**Bartender:** a \$100 bartender fee per additional bartender

**Cocktail Server:** a \$100 no host, \$50 hosted server fee per cocktail server  
(one server per 20 people required)

**Wine Pourer:** a \$100 server fee per pourer/ one server per 50 guests (wine pourer required if no bartender is present to pour/serve alcohol)

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# Bar

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## Bar Beverage Selections

**House Bar** Hosted \$8 / Non-Host \$9 per drink

dewar's white label scotch

jim beam bourbon

seagram's gin

pinnacle vodka

cruzan rum

sauza gold tequila

\*house martinis (gin and vodka) \$12

\*house manhattan \$12

**Premium Bar** Hosted \$11 / Non-Host \$12 per drink

chivas regal scotch

pendleton canadian whiskey

bombay sapphire gin

absolut vodka

bacardi white rum

sauza hornitos tequila

\*house martinis (gin and vodka) \$12

\*house manhattan \$12

**Judge's Bar** Hosted \$12 / Non-Host \$13 per drink

makers mark bourbon

crown royal canadian whiskey

johnnie walker black whiskey

gosling's bermuda black rum

grey goose vodka

hendrick's gin

patron silver tequila

\*house martinis (gin and vodka) \$12

\*house manhattan \$12

## Wines

### House Wine

9 per glass

Columbia Valley Merlot, Cabernet, Chardonnay,

Pinot Gris, Riesling

### Chelan Wines

*add to your bar for a taste of the Chelan wine valley*

Nefarious Consequence (white blend). 12 per glass

Benson Chardonnay. 12 per glass

Benson Pinot Noir. 14 per glass

Nefarious Syrah. 16 per glass

Lost River Cabernet Sauvignon. 15 per glass

*(our award winning wine list is available upon request)*

## Beer

Assortment of Imported & Seasonal  
Craft Beer. 6

Domestic. 5

Budweiser : Bud Light : Coors Light

### Draft Beer

Domestic Keg \$400

Microbrew Keg \$500

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# Bar

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## Specialty Bars

### Eye Opener Bar

Hosted \$10 / Non-Host \$11 per drink

bloody marys, screwdrivers, greyhounds, mimosas, baileys and coffee, peppermint patties  
(add cold brew. 2)

### Bloody Mary Bar

Hosted \$12 / Non-Host \$13 per drink

campbell's signature bloody mary mix, peppercorn infused vodka, crispy bacon, pickled asparagus, pork rinds, cajun pickled shrimp, andouille sausage, pimento cheese stuffed olives

### Bellini Bar

Hosted \$10 / Non-Host \$11 per drink

prosecco, choice of flavors: mango, peach, strawberry

### Margarita Bar

Hosted \$12 / Non-Host \$13 per drink

sauza hornitos tequila, choice of blended or rocks,  
choice of flavors: classic, mango, peach, strawberry, coconut  
(requires additional set up fee. 50)

### Martini Bar

Hosted \$10 / Non-Host \$11 per drink

martini selection: smirnoff vodka, seagram's gin, cosmo, lemon drop, blue cheese stuffed olives, lemon/lime twist

(add premium spirits to any specialty bar. 4)