

 CAMPBELL'S

# *Wedding Packet*

2020



---

# Table of Contents

---



<b>Venue Pricing</b>	
Ceremony	1
Reception	2
Additions	3
Policies	4-5
 <b>Appetizers</b>	
Appetizers	6
Appetizer Platters	7
 <b>Chef Attended Stations</b>	8
 <b>Dinner</b>	
Plated Dinner	9
Dinner Buffet	10
 <b>Special Dietary Options</b>	11
 <b>Dessert</b>	12
 <b>Brunch</b>	
Plated Brunch	13
Brunch Buffet	14
Continental Brunch   Sides	15
 <b>Breaks</b>	
Beverages	16
Snacks	17
Specialty Breaks	18
 <b>Bars</b>	
Guidelines	19
Banquet Bar   Additional Services	20
Bar Beverage Selections   Wines   Beer	21
Specialty Bars	22

# Venue Pricing Ceremony

The ceremony fee is a total of 4 hours site rental, which includes time for décor set up, ceremony, and clean up.

## Outdoor Ceremony

(seasonal due to time of year\* and weather)

\*Waterfront weddings not available Memorial Day through Labor Day

Outdoor ceremonies are set with white wooden chairs for your guaranteed guest counts

### Cove Beach or Grass Landing (waterfront)

26 to 50 guests	\$1,500
51 to 100 guests	\$3,000
Over 100 guests up to 200 guests	\$4,200

### Brick Terrace

Up to 100 guests	\$1,900
------------------	---------

## Small Waterfront Wedding

Outdoor ceremony on our waterfront Lily Pad with no chairs

### Lily Pad

Up to 25 guests	\$1,000
-----------------	---------

## Indoor Ceremony

### Centennial Ballroom or Stehekin Ballroom

Up to 300 guests	\$1,200
------------------	---------

### Park Room

Up to 100 guests	\$750
------------------	-------

### River Room

Up to 60 guests	\$550
-----------------	-------



# Venue Pricing

## Reception

\*The Reception site fee is a total of 7 hours of site rental time including 2 hours prior to the event for decoration setup, a 4 hour long event and 1 hour after the event for decoration removal and vendor load out. Events that extend beyond the contracted schedule of events will be calculated at \$150 per hour.\*

\*Receptions may be scheduled until 10:00 p.m. \*

### Outdoor Reception

(seasonal due to weather)

#### Brick Terrace

Seated at Picnic tables 100 guests

\$1,000

### Indoor Reception

#### Centennial Ballroom

Seats up to 200 guests

\$750

#### Stehekin Ballroom

Seats up to 160 guests

\$750

#### Park Room

Seats up to 84 guests

\$600

#### River Room

Seats up to 50 guests

\$400

#### Rental includes the following:

- Diagrams for ceremony and reception layouts
- Tables, chairs, and ivory table cloths
- Staff for set and clean up of all Campbell's equipment, along with maintenance of all food service
- Table setting includes silverware, glassware, and plates. Mirror tiles for center of table.
- Use of our Linens, Ivory tablecloths and Napkins (Limited colors available)
- Tables for Wedding cake, Guest book, gift, and DJ set up



# Venue Pricing Additions

## *Groom & Bridal Ready Room*

Up to 12 (maximum 4 hours) \$125

Includes: meeting room, standing mirror, and privacy screen for dressing

Ask our Event Sales Manager about purchasing food and beverages for the ready room. All food and beverage must be purchased solely through Campbell's Resort.

## *Rehearsal Dinner & Farewell Brunch*

Ask us about our Rehearsal Dinner and Brunch options, menu selections attached.



# Policies



## *Food*

- All food and beverage must be purchased solely through Campbell's resort
- All menus subject to one selection and one method of payment
- All prices listed are per person unless otherwise noted and are subject to change without notice
- A taxable 22% gratuity and 8.3% Washington state sales tax will be added to all food and beverages
- Menu selections and an estimate of your guaranteed number of attendees are required no later than four weeks prior to event start date along with any special dietary requests
- 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 fee plus gratuity and tax to any added items
- Specialty cakes and/or desserts prepared by an external vendor, with prior approval from Campbell's, may be brought in

## *Deposit Schedule*

- A non-refundable deposit of 10% of the estimated event cost is due with the signed contract
- 90 days prior to the event date 40% of estimated balance is due
- Remaining balance of event is due 30 days prior

## *Property Information*

Campbell's is a resort property and during peak season parking will be limited. There is access to off site parking within walking distance of property. Please be aware that our property quiet hour is 10:00 p.m.

---

# *Policies*

---



## *Set Up & Clean Up*

The client is responsible for the set up and removal of all personal property the day of the event, includes, but is not limited to, table decorations, flowers, clothing and candles. Campbell's Resort will remove tables, chairs and any other resort owned items associated with the event. A storage fee of \$100.00 will be assessed if personal property is not removed the day of the event.

## *Decor*

Campbell's does not provide decorations. Any decorations you bring must be set up within the time frame allotted per the site rental. No glitter or confetti is allowed in our event spaces. All candles must be enclosed in a candle holder that stands the height of the flame. The hotel will not permit affixing of anything to the walls, floors or ceiling of the rooms. Any and all decorations brought in by you or a vendor hired by you, may not cause damage to Campbell's property or buildings. If so, a fee will be assessed to cover the costs associated with any repairs and/or cleaning required. All displays and/or decorations proposed by the group shall be subject to approval of Event Sales Manager. Campbell's assumes no responsibility for loss or damage to materials and/or equipment left in event rooms.

## *Outside Vendors*

Individual contact information for each vendor must be provided along with any set up requirements prior to your event date. Please make sure that all vendors are aware of your venue timeline. If extra time is required to bring in and set up equipment additional site fees may apply. You shall be responsible for any such company's or individuals actions.



---

# Appetizers

---

\*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

---

# Appetizers

---

## 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*





---

# Dinner

---

## 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

---

# Dinner

---

## 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

# Special Dietary Options

\*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



---

# Dessert

---

## 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

# Brunch

## 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 Lorraine

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



---

# Brunch

---

## 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

# Brunch

## 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*

## 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

---

# Breaks

## 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



---

# Breaks

---

## 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

---

# Breaks

---

## 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)*

# 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.

---

# 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)

---

# Bar

---

## 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



---

# Bar

## 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)