

# *banquet menu contents*

campbell's catering

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2018

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# *catering guidelines*

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- ~ 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 8.2% 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 number within 4 days will result in a 25% increase to added items
- ~ a fee of \$50 will be assessed per server for passed appetizers, one server per 25 guests
- ~ 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. due to resort regulation

menu prices effective january 2018

all prices are subject to change without notice

# *plated breakfast*

2018

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served with caffe mela coffee, mighty leaf tea, and juice station

\*twenty person minimum, entrees subject to one selection\*

## **Campbell's Classic**

scrambled eggs served with choice of ham, sausage, or bacon, cottage fries, buttermilk biscuit, sausage-onion gravy. 17

## **Fried Chicken and Waffles**

twice fried buttermilk thighs, belgian malted waffle, maple syrup, whipped butter. 17

## **Chelan Sunrise**

scrambled eggs, choice of bacon, sausage, or ham, cinnamon roll, cottage fries. 15

## **Brioche Breakfast Sandwich**

scrambled eggs, white cheddar cheese, prosciutto, hollandaise, and arugula on a brioche bun, cottage fries. 15

## **Biscuits & Gravy**

two house made buttermilk biscuits, our famous sausage-onion gravy, cottage fries, fresh fruit. 14

## **Acai Bowl**

frozen acai berry, vanilla greek yogurt, sweet river bakery granola, bananas, strawberries, honey. 15

## **Quiche**

choice of quiche served with arugula tossed in a lemon-caper vinaigrette. 16

**Lorraine:** egg custard, bacon, spinach, cheese

**Vegetarian:** egg custard, onions, spinach, mushroom, peppers, tomato, cheese

**Meatlover:** egg custard, sausage, bacon, ham, cheese

# *continental breakfast*

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2018

build your perfect continental breakfast with choice of the following options served with caffe mela coffee, mighty leaf tea, and juice station

## **The Campbell's Standard**

greek yogurt, mixed berries, granola, fat free milk, hard boiled eggs, fruit salad. 14

## **Continental Enhancements**

add gluten free oatmeal for 5

add scrambled eggs with cheddar and green onion for 5

add choice of bacon, ham, sausage, or chicken-apple sausage for 6

add fresh baked seasonal scones & muffins for 5

add smoked salmon, bagel, cream cheese, red onion, caper, arugula for 7

## **Breakfast Sandwich To Go**

english muffin with scrambled eggs, white cheddar cheese, choice of ham, bacon, or a sausage patty, comes with bottled orange juice, a blueberry muffin and bottled water. 15

## **Essential Breakfast Sides**

### **Order by the Person**

Assorted Bottled Naked Fruit Smoothies 6

Assorted Greek Yogurt 5

Cottage Fries 4

Buttermilk Biscuit and Sausage Gravy 5

Bagels with Cream Cheese 4

### **Order by the Dozen**

Blueberry Coffee Cake 30

Whole Fruit Basket 42

Assorted Danishes 35

Apple Turnovers 35

Basket of Beignets 12

Cinnamon Rolls 26

Assorted Muffins 30

# *breakfast buffet*

2018

campbell's catering

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served with caffè mela coffee, mighty leaf tea, and juice station

\*twenty five person minimum\*

## **Washington Scramble**

scrambled eggs with green onions and cheddar cheese, cottage fries, buttermilk biscuits, house sausage-onion gravy, bacon, sausage, ham, and fruit salad. 26

## **Tater Tot Casserole**

egg custard, hashbrowns, red bell peppers, garlic, cheddar and pepper jack cheese, green onions, topped with tater tots, oven baked, bacon, ham, sausage, cinnamon rolls, and fruit salad. 24

## **Chelan Alpine**

scrambled eggs with green onions, and cheddar cheese, cheese blintzes, blueberry compote, vanilla yogurt, bacon, sausage, ham, and fruit salad. 24

## **Breakfast Burrito Bar**

scrambled eggs and cheese rolled in a flour tortilla, accompanied by salsa, sour cream, black beans, bacon, sausage, ham, cottage fries, and fruit salad. 24

## **Omelets & Eggs-to-Order Buffet**

eggs cooked to order with all of your favorite fixins, accompanied with scrambled eggs, bacon, sausage, ham, cottage fries, biscuits, assorted jams, and fruit salad. 29

## **Essential Breakfast Sides**

### **Order by the Person**

Assorted Bottled Naked Fruit Smoothies 6

Assorted Greek Yogurt 5

Gluten Free Oatmeal 4

Buttermilk Biscuit and Sausage Gravy 5

Bagels with Cream Cheese 4

### **Order by the Dozen**

Blueberry Coffee Cake 30

Whole Fruit Basket 42

Assorted Danishes 35

Apple Turnovers 35

Basket of Beignets 12

Cinnamon Rolls 26

Assorted Muffins 30

# *beverages*

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2018

## **price per item**

Assorted Naked Fruit Smoothies. 6

Red Bull. 6

Hubert's Lemonade. 4

Hurbert's Strawberry Lemonade. 4

Assortment of Snapple. 4

Assortment of Gatorade. 4

Bottled Water. 3

San Pellegrino Sparkling Water. 5

Assorted Juices. 4

Sodas. 3

## **price per person**

Iced Tea. 4

Lemonade. 4

Ghirardelli Hot Chocolate. 4

Infused Water. 2

Coffee Service. 5

four hour service featuring caffe mela regular and decaf coffee,  
mighty leaf tea, hot cocoa, and apple cider

# take a break

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2018

## themed breaks

served with bottled water/ price per person

### **Cacao Break**

truffles, chocolate chip cookies, brownies, fudge bites with 2% and skim milk. 14

### **Apple & Cheese Break**

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

### **Stehekin Break**

greek yogurt, granola bars, fruit salad and trail mix. 10

### **Gametime**

freshly baked pretzels, yellow mustard, ale cheese sauce, tortilla chips, pickled jalapenos, salsa, popcorn, peanuts. 16

### **Butte Break**

vegetable tray with house ranch dip, trail mix, flatbread crackers and hummus spread. 12

### **Ice Cream Sandwich**

house made chocolate chip cookies, vanilla ice cream, m&m's. 6

## snacks

customize or enhance your break

**Mixed Nuts.** 32/lb

**Trail Mix.** 14/lb

**Mini-Pretzels.** 8/lb

**House made tortillas chips and salsa.** 5

**Chocolate Covered Strawberries.** 3

**Seasonal Fruit Skewers with berry sauce.** 4

**Fruit Tray.** 3

**Popcorn with assortment of toppings.** 4

**Cookie & Brownie Tray.** 5.5

**Assorted Tim's Cascade Chips.** 2

**Jack's Links Natural Jerky.** 5/per bag

**Assortment of Granola Bars.** 2

# *plated lunches*

2018

campbell's catering

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served with iced tea

\*twenty person minimum, entrees subject to one selection\*

## **Chilled Vegetable and Glass Noodle Salad**

glass noodles, carrots, cucumbers, edamame beans, red bell pepper, spicy tofu, cabbage, sesame dressing, sliced fruit, sourdough rolls, and whipped butter. 18

## **Campbell's Northwest Signature Salad**

mixed greens, diced apples, candied walnuts, dried cranberries, blue cheese crumbles, balsamic vinaigrette, sourdough rolls, and whipped butter. 18

**add grilled chicken breast.** 4

## **Spicy Taco Salad**

choice of seasoned ground beef or shredded chicken, lettuce, tomato, onion, black olive, guacamole, salsa, sour cream, corn tortilla chips. 18

## **Smoked New York Dip**

applewood smoked new york strip loin, thinly sliced, caramelized onions, sautéed mushrooms, white cheddar, on a baguette, served with au jus, horseradish cream sauce, house chips. 21

## **Bacon Cheddar Burger**

8 oz. all beef patty, cheddar cheese, smoked bacon, mayo, lettuce, brioche bun, served with tater tots. 17

## **Turkey Club Croissant**

sliced turkey, bacon, lettuce and tomato, on a croissant, served with a bacon ranch pasta. 18

## **Blackened Chicken Wrap**

bacon, pepper jack cheese, chipotle slaw, spicy ranch, served with a lemon pasta salad. 18

## **Grilled Ham and Cheese with Tomato Bisque**

thick cut bread, ham, cheddar cheese, house made tomato bisque. 16



# *plated lunches*

2018

campbell's catering

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served with iced tea

\*twenty person minimum, entrees subject to one selection\*

## **Chicken Picatta**

parmesan crusted chicken topped with lemon-caper sauce, served with angel hair pasta with basil, garlic, olive oil, and seasonal vegetables, sourdough rolls, and whipped butter. 23

## **BBQ Chicken**

chicken leg quarter, baked beans, corn, coleslaw, cornmeal hush puppy. 26

## **Lasagna**

choice of italian sausage & red sauce, chicken & white sauce, or vegetarian & red sauce, served with caesar salad, sourdough rolls, and whipped butter. 18

## **Blackened Salmon**

fresh northwest salmon filet coated in our house seasoning, blackened, served with wild rice and caesar salad, sourdough rolls, and whipped butter. 24

# *lunch buffet*

2018

campbell's catering

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served with iced tea

\*twenty five person minimum\*

## **Guest's Choice Buffet**

**pick two entrees, one vegetable, and two sides. 30**

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

**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 aioli, dried cranberry aioli, ranch dressing, quinoa, hummus, spinach, cheese, tomatoes, mushrooms, olives, shredded carrots, cucumbers, fruit salad, cheddar ale soup. 25

## **The 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, curried couscous, and choice of minestrone or broccoli cheese soup. 23

## **Taste of Italy**

caesar salad, roasted vegetables, pesto cream tortellini, italian sausage marinara, spaghetti, grilled chicken in a lemon caper sauce, fruit salad, garlic bread sticks. 27

## **The Pizzeria**

caesar salad and fruit salad. 18

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

pizzeria ingredients: pepperoni, ham, sausage, cajun chicken, bell peppers, onions, mushrooms, olives, pineapple and tomatoes

## **Street Tacos**

seasoned beef, seasoned pork, seasoned portobello mushrooms, corn tortillas, roasted jalapenos, red onions, cilantro, lettuce, lime, pico de gallo, salsa, chicken tortilla soup. 25

## **Campbell's Grand Salad Bar**

spring greens, romaine, garbanzo beans, black beans, diced chicken, cucumbers, carrots, broccoli, olives, croutons, parmesan cheese, caesar, italian, ranch, bleu cheese dressings, caprese salad, farro salad, greek salad, fruit salad, rolls. 25

# *the lunch box*

2018

campbell's catering

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served with bottled water

\*box lunches subject to one selection\*

## **Turkey Club Croissant**

turkey, bacon, lettuce, and tomato on a croissant with a bacon ranch pasta, tim's cascade chips, granola bar, and whole fruit. 18

## **Bagel Grinder**

turkey, ham, swiss, and cheddar cheese, dijonnaise, lettuce, tomato, and onion on an everything bagel, with a curried couscous, tim's cascade chips, granola bar, and whole fruit. 18

## **Chicken Caesar Wrap**

grilled chicken, romaine lettuce, parmesan cheese, and house anchovy-garlic dressing on garlic-herb tortilla wrap with a lemon pasta salad, tim's cascade chips, granola bar, and whole fruit. 18

## **Chop Chop Salad**

chopped romaine lettuce, turkey, salami, smoked provolone, diced tomatoes, garbanzo beans, basil, balsamic vinaigrette, tim's cascade chips, granola bar, and whole fruit. 19

## **Northwest Signature Salad**

mixed greens, diced apples, candied walnuts, dried cranberries, blue cheese crumbles, balsamic vinaigrette, tim's cascade chips, granola bar, and whole fruit. 19

## **The Brown Bag**

ham, cheddar, lettuce, and tomato on whole wheat with whole fruit, and granola bar. 11.55

# appetizers

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\*fifty piece minimum, piece per piece\*

## Meatballs

swedish: served in a mushroom cream sauce. 1.25

bbq: served in our kansas city bbq sauce. 1.25

## Chicken Wings

tossed with your choice of sauce: bbq or classic buffalo, served with ranch and blue cheese dipping sauces. 2.5

## Stuffed Mushrooms

walnut-sage pesto stuffed mushroom caps. 3

## Coconut Fried Shrimp

served with mango chutney. 4

## Bacon Wrapped Scallops

large scallops wrapped in bacon. 4

## 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. 3

## Pork Chinese Dumplings

served with hoisin sauce. 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. 5

## Oyster on the Half Shell

wicked cocktail sauce, mignonette sauce (minimum of 72). 220

## Crab Claws

drawn butter, wicked cocktail sauce. 7

## Jumbo Chilled Prawns

wicked cocktail sauce. 7

## Shaved Tenderloin on Toasted Baguette. 4

## Prosciutto Wrapped Melon

fresh melon wrapped with cured prosciutto. 2

## Caprese Skewers

cherry tomato with mozzarella ball, basil, balsamic reduction, white truffle oil. 4

## Seasonal Fruit Skewers with Berry Sauce. 4

## Prosciutto Wrapped Roasted Asparagus

roasted asparagus wrapped with cured prosciutto. 3

## Campbell's Deviled Eggs

hard boiled egg halves with our signature filling. 1.5

# *appetizer platters*

2018

campbell's catering

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\*fifty person minimum, price per person\*

## **Seafood Cocktail Platter**

prawns, shredded romaine, cocktail sauce, comeback sauce, and lemon wedge.

30 per pound

crab, shredded romaine, cocktail sauce, comeback sauce, and lemon wedge. Market Price

## **Smoked Salmon**

smoked salmon (lox style), whipped cream cheese, capers, red onion, arugula, bagels. 8

## **Cheese Board**

bleu cheese, white aged cheddar, sharp cheddar, swiss, flatbread crackers, fig jam. 7

## **Meat Board**

prosciutto, salami, capicola, flatbread crackers, fig jam, stone ground mustard. 8

## **Organic Vegetable Tray**

seasonally dependent from the great northwest, assorted vegetables with hummus. 5

## **Fresh Fruit Tray**

assorted seasonal fruit with a honey-lemon yogurt dip. 5

## **Bruschetta Bar**

herbed goat cheese, tapenade spread, and house made tomato-feta relish with grilled crostini. 5

## **Tapenade**

classic provencal olive tapenade, fig jam, roasted fennel, smoked diced bacon, naan bread. 5

## **Slider**

mini-beef patty with cheddar, bacon, grilled onions, pulled pork with bbq sauce, coleslaw, brioche slider buns. 5

## **Lake Dim Sum**

pork chinese dumplings, chilled glass noodle salad, vegetable egg rolls, bbq chinese pork. 14

# *chef attended stations*

2018

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\*fifty person minimum\*

## **Northwest Potato Martini Station**

features our “grown-in-washington potatoes.” chef attendants fill martini glasses with your choice of mashed potatoes: russet white cheddar mashed potatoes or yukon gold mashed potatoes each topped with a house-made potato chip, gourmet topping station includes: mushroom ragu, crème fraîche, hot melted butter, crispy prosciutto, smoked bacon, chives, fresh tomato salsa, asiago and cheddar cheese, sour cream. 19

## **Oyster Shucking Station**

chef attendants shucking capital oysters, comes with mignonette sauce, wicked cocktail sauce, parmesan cheese. 15

## **Prime Rib**

roasted medium, served with rolls, au jus, horseradish sauce. 17

## **Baron of Beef**

roasted to medium, served with rolls, horseradish sauce. 14

## **Roasted Pork Loin**

roasted pork loin with hard cider mustard glaze, served with rolls, dijon and stone ground mustard. 13

## **Maple-Bourbon Glazed Ham**

whole smoked ham, served with rolls, dijon and stone ground mustard. 12

## **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

# *plated dinner*

2018

campbell's catering

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

\*twenty person minimum, entrees subject to one selection\*

## **Steak & Seafood**

choose one of the following options, all served with garlic mashed potatoes

**The Classic :** 6 oz top sirloin, scampi style prawns, seasonal vegetable. 33

**The Oscar :** 6 oz top sirloin, crab meat, asparagus, hollandaise. 41

**The Maine :** 6 oz top sirloin, roasted coldwater maine lobster tail, drawn butter, seasonal vegetable. market price

substitute filet mignon for additional. 12

## **Campbell's Classic Prime Rib**

seasoned with our original campbell's house rub and slow roasted, accompanied with horseradish crema, au jus, served with seasonal vegetables, garlic mashed potatoes. 36

## **Roasted Salmon with Top Sirloin**

4 oz fresh northwest salmon fillet with campbell's house salmon seasoning, 6 oz top sirloin, served with seasonal vegetables, baked potato. 35

## **Roasted Salmon with Citrus Cream**

8 oz fresh northwest salmon fillet, citrus sour cream, cheddar cheese, and dill, oven baked and finished with diced green onions, served with seasonal vegetables, wild rice. 32

## **Roasted Pork Loin**

oven baked, and drizzled with a hard cider mustard glaze, served with seasonal vegetables, garlic mashed potatoes. 28

## **Chicken Dijon**

bone-in chicken breast, dijon mustard, tarragon, shallots, white wine, heavy cream, caramelized onions, roasted red potatoes, seasonal vegetables. 26

# dinner buffets

2018

campbell's catering

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served with caffe mela coffee, mighty leaf tea, and iced tea

\*twenty five person minimum\*

## **Campbell's Signature Smokehouse BBQ Experience**

smoked bbq chicken, ribs, corn on the cob, sugar baked beans, coleslaw, fruit salad, cornbread with honey whipped butter. 30

add a smoked new york carving station, 4oz. cut. 16

## **Lakeside Buffet**

two item : 35

three item : 45

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, 4oz. cut. 16

## **All American BBQ**

all natural burgers, kosher hot dogs, sugar baked beans, potato salad, garden salad, sliced watermelon, cornbread with honey butter. 26

add crispy fried chicken. 8

add bbq ribs. 16

## **Italian Noche**

breaded crispy chicken parmesan, italian meatballs, fettuccini pasta, farfalle pasta, marinara sauce, alfredo cream sauce, caesar salad, caprese salad, garlic cheese bread. 32

add zuppa toscana. 5



# *vegetarian, vegan, gluten free* 2018

campbell's catering

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\*entrees subject to one selection\*

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

tandoori rubbed tofu, grilled eggplant, cherry tomatoes, served with a green salad. 20

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

gluten free glass noodles, carrots, cucumbers, edamame, red bell pepper, spicy tofu, cabbage, sesame dressing, served with sliced fruit. 18

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

chopped romaine lettuce, turkey, salami, smoked provolone, diced tomatoes, garbanzo beans, basil, balsamic vinaigrette, served with sliced fruit. 18

## **Vegan Saffron Risotto with Tofu**

tofu steak grilled and sliced, saffron risotto tossed with seasonal vegetables, served with a green salad. 22

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

choice of seasoned ground beef or shredded chicken, lettuce, tomato, onion, black olive, guacamole, salsa, sour cream, corn tortilla chips. 18

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

mixed greens, diced apples, candied walnuts, dried cranberries, blue cheese crumbles, balsamic vinaigrette, and a sourdough roll. 18

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

roasted acorn squash stuffed with risotto, achiotte corn sauce, carrots, red bell peppers, kale, onions and parmesan cheese, served with seasonal vegetables and a sourdough roll. 23

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

fresh northwest salmon filet coated in our house seasoning, blackened, served with wild rice and caesar salad. 24

## **Vegan Tofu and Spinach Scramble**

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

# *dessert selections*

campbell's catering

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2018

chocolate mousse pie. 7

tiramisu. 7

carrot cupcake. 6

german chocolate cupcake. 6

new york cheesecake with seasonal fruit topping. 8

old fashioned strawberry shortcake. 8

tray of cookies and brownies. 5.5

basket of beignets (dozen) with mexican chocolate dipping sauce. 24

campbell's classic apple orchard ice cream. 8

crème brûlée. 8

house made apple pie. 7

house made pecan pie. 8

mango sorbet. 5

chocolate mousse. 5

## **The Banana Split Bar**

vanilla ice cream, bananas, whip cream, chopped peanuts, chocolate chips, maraschino cherries, chocolate, strawberry and caramel sauce. 12

# *banquet bar guides*

campbell's catering

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2018

~ 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

\*bartender, server and wine pourer fees are subject to an 8.2%

Washington State sales tax effective january 2018

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# *bar services*

campbell's catering

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2018

## **Banquet Bars**

\$100 bar set fee

\$300 purchase minimum (if 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.

**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 \$100 satellite bar set fee totaling \$200.

## **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 guest  
(wine pourer required if no bartender is present to pour/serve alcohol)

# *bar beverage selections*

2018

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## **Select Liquor Bar**

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

Scorseby Scotch  
Old Granddad Bourbon  
Seagram's Gin  
Smirnoff Vodka  
Captain Morgan Rum  
Puerto Vallarta Tequila

## **Premium Liquor Bar**

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

Dewar's White Label Scotch  
Pendleton Canadian Whiskey  
Bombay Sapphire Gin  
Absolut Vodka  
Bacardi White Rum  
Sauza Hornitos Tequila

## **Judge's Bar**

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

Makers Mark Bourbon  
Crown Royal Canadian Whiskey  
Johnnie Walker Black Whiskey  
Bacardi Grand Reserva Aged Rum  
Grey Goose Vodka  
Hendrick's Gin  
Patron Silver Tequila

## **House Wine**

\$9 per glass

Sagelands Merlot : Cabernet : Chardonnay

our award winning wine list is available upon request

**Chelan Valley Wine:** Add to your banquet bar for a taste of Chelan

Nefarious Consequence \$10 per glass

Benson Chardonnay \$10 per glass

Benson Pinot Noir \$12 per glass

Nefarious Syrah \$13 per glass

Lost River Cabernet Sauvignon \$13 per glass

## **Draft Beer**

\$350 Domestic Keg or \$450 Microbrew Keg

**Assortment of Imported & Seasonal Craft Beer \$6**

## **Domestic \$5**

Budweiser : Bud Light : Coors Light

# *specialty bars*

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2018

## **Eye Opener Bar: Hosted \$10 / Non-Host \$11 per drink**

bloody marys, screwdrivers, greyhounds, mimosa, baileys and coffee, peppermint patty

## **Bloody Mary Bar: Hosted \$12 / Non-Host \$13 per drink**

campbell's signature bloody mary mix, loveage 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 flavors: classic, mango, peach, strawberry, coconut  
add premium spirits. 4

## **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. 4

add an **Oyster Station** (two bartenders required) bartender attendants shucking capital  
oysters and shaking martinis, oysters come with a mignonette sauce, spicy cocktail sauce,  
parmesan cheese. 15