



THE EDGEWATER

A NOBLE HOUSE HOTEL

• CATERING •
MENU

A vertical wood grain texture is visible on the left side of the image, featuring concentric, wavy lines in shades of dark gray and black. The rest of the image is a solid dark gray background.

BREAKFAST

breakfast

INCLUDES ASSORTED JUICES, ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED STASH TEA

BREAKFAST ON THE PIER

44 PER PERSON
AVAILABLE FOR GROUPS OF 20 OR LESS

assortment of freshly baked
pastries & muffins ^{VG, N}

sliced seasonal fruit ^{GF, V}

entrées may be ordered on site:

- scrambled farm eggs
smoked bacon, herb-roasted potatoes, toast
- egg white scramble ^{GF}
spinach, tomato, mushroom, basil, feta,
herb-roasted potatoes
- classic eggs benedict*
herb-roasted potatoes
- french toast ^{VG}
berries, whipped cream, maple syrup

CONTINENTAL BREAKFAST

42 PER PERSON
AVAILABLE FOR GROUPS OF 15 OR MORE

sliced fruit & berries ^{GF, V}

local yogurt & house-made granola ^{VG, N}

assortment of freshly baked
pastries & muffins ^{VG, N}

assorted bagels ^{VG}
cream cheese, assorted jellies, sweet cream butter

GF - Gluten free | VG - Vegetarian | V - Vegan | N - Contains Nuts

SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to the prevailing banquet fee and applicable Washington sales tax and are subject to change and will be confirmed 90 days prior to the event.

breakfast buffet

INCLUDES ASSORTED JUICES, ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED STASH TEA
MINIMUM OF 20 GUESTS, GROUPS OF 10-20 GUESTS WILL INCUR A MINIMUM BUFFET FEE OF \$150

TRIED & TRUE

46 PER PERSON

assortment of freshly baked
pastries & muffins VG, N

sliced fruit & berries GF, V

fluffy scrambled eggs GF, VG
fresh herbs

pepper bacon GF

roasted potatoes GF, VG

HEALTH NUT

52 PER PERSON

assortment of freshly baked
breakfast breads VG, N

sliced fruit & berries GF, V

overnight oats V

scrambled eggs GF, VG
tomato, spinach, feta

local sausage GF

herb-roasted plum tomatoes GF, V
olive oil, herbs

vanilla yogurt VG, N
house-made granola, fresh berries

PIER 67

56 PER PERSON

assortment of freshly baked
pastries & muffins VG, N

sliced fruit & berries GF, V

vanilla yogurt VG, N
house-made granola, fresh berries

scrambled eggs GF, VG
roasted vegetables, sharp cheddar

french toast VG
whipped cream, berries, maple syrup

smoked bacon & pork sausage GF

roasted potatoes GF, VG

EL MEXICANO

50 PER PERSON

assortment of freshly baked
pastries & muffins VG, N

fruit salad & cinnamon yogurt GF, VG

cumin & lime black beans GF, VG

roasted potatoes GF, V

fluffy scrambled eggs GF, VG

breakfast quesadilla
chorizo, egg, queso

guacamole, pico de gallo, sour cream

warm tortillas GF, VG

GF - Gluten free | VG - Vegetarian | V - Vegan | N - Contains Nuts

SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to the prevailing banquet fee and applicable Washington sales tax and are subject to change and will be confirmed 90 days prior to the event.

breakfast enhancements

MINIMUM ORDER OF 10 UNLESS OTHERWISE NOTED
ALL ORDERS MUST MATCH GUARENTEE COUNT

smoked wild salmon GF without bagels

18 PER PERSON

bagels, tomato, red onion, caper, hard-boiled egg, cream cheese

sliced fruit & berry display GF, VG

14 PER PERSON

honey-vanilla yogurt

omelet station GF

18 PER PERSON, \$125 ATTENDANT FEE

minimum order of 20

farm fresh eggs & egg whites, ham, sausage, green onion,
tomato, mushroom, spinach, cheddar, mozzarella

A LA CARTE

12 PER PERSON

egg, ham & cheddar croissant sandwiches

individual vegetable & goat cheese

quiche GF, VG

honey-cured ham GF

pepper bacon GF

country sausage links GF

fluffy scrambled eggs GF, VG

avocado toast v

radish salad

steel cut oatmeal v

french toast VG

butter, maple syrup



GF - Gluten free | VG - Vegetarian | V - Vegan | N - Contains Nuts

SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to the prevailing banquet fee and applicable Washington sales tax and are subject to change and will be confirmed 90 days prior to the event.

The image features a dark, charcoal-colored background. On the left side, there is a vertical strip of wood grain texture, rendered in shades of dark grey and black, creating a sense of depth and natural material. The text is positioned in the lower right area, overlapping the dark background.

REFRESHMENTS & BREAKS



coffee break a la carte

MID-MORNING

assorted bagels VG
58 PER DOZEN

breakfast empanadas

55 PER DOZEN
bacon, egg & cheddar
pico de gallo
OR
egg, mushroom & leek VG

granola & protein bars VG, N
8 EACH

local yogurt GF, VG
7.50 EACH

seasonal whole fruit GF, V
6 PER PERSON

assortment of freshly baked
pastries & muffins VG, N
48 PER DOZEN

banana bread VG, N
48 PER DOZEN

hard-boiled eggs GF, VG
52 PER DOZEN

AFTERNOON

house-made cookies VG, N
48 PER DOZEN

freshly baked brownies VG, N
48 PER DOZEN

lemon bars VG
48 PER DOZEN

kettle chips GF, VG
8 EACH

individual bags of fresh popcorn GF, V
8 EACH

mixed nuts GF, VG, N
48 PER POUND

BEVERAGES

assorted soda
8.50 EACH

flavored sparkling water
8.50 EACH

bottled mineral & sparkling water
8.50 EACH

freshly squeezed orange &
grapefruit juices
40 PER PITCHER

freshly brewed iced tea
65 PER GALLON

assorted bottled fruit juices
9 EACH

gatorade
9 EACH

vitamin water
9 EACH

freshly brewed zoka regular &
decaffeinated coffee & stash tea
115 PER GALLON

GF - Gluten free | VG - Vegetarian | V - Vegan | N - Contains Nuts

SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to the prevailing banquet fee and applicable Washington sales tax and are subject to change and will be confirmed 90 days prior to the event.

specialty breaks

MINIMUM OF 10 ORDERS OF EACH

QUEEN ANNE

18 PER PERSON

custom trail mix station VG, N
cashews, pretzels, m&ms, granola, cereal,
dried cranberries, banana chips

GREEN LAKE

16 PER PERSON

build-your-own parfait GF, VG, N
greek yogurt, house-made granola, dried fruit,
roasted nuts, chocolate chips, berries, local honey

RAINIER

24 PER PERSON

fresh vegetable crudité GF, VG
poblano ranch

seasonal fruit GF, V

assorted granola & protein bars VG, N

mixed nuts GF, VG, N

assorted bottled juices & iced tea V

FREMONT

20 PER PERSON

house-made smoothies VG

lemon & cucumber-infused water V

fresh fruit salad GF, VG
raspberry yogurt

assorted protein bars VG, N

SODO

16 PER PERSON

kettle chips GF, VG

individual bags of fresh popcorn GF, V

mixed nuts GF, VG, N

CAPITOL HILL

22 PER PERSON

GLUTEN-FREE UPON REQUEST

assorted vegetables & dips VG

red pepper hummus, pita VG

marinated olives GF, V

BEACON HILL

24 PER PERSON

GLUTEN-FREE UPON REQUEST

salami, cheeses, & crackers

grilled baguette VG

sun-dried fruit V

BELLTOWN

26 PER PERSON

assorted cheeses VG, N
sun-dried fruit, nuts, crackers

red pepper hummus VG
grilled pita & veggies

tomato mozzarella skewers GF, VG
virgin olive oil & basil

wagyu beef sliders
animal style

house selection of beer & wine
charged seperately on consumption

GF - Gluten free | VG - Vegetarian | V - Vegan | N - Contains Nuts

SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to the prevailing banquet fee and applicable Washington sales tax and are subject to change and will be confirmed 90 days prior to the event.

brunch

BUFFETS REQUIRE A MINIMUM OF 20 GUESTS

**INCLUDES ASSORTED PASTRIES, FRESH SQUEEZED ORANGE JUICE,
ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED STASH TEA**

ELLIOTT BAY BRUNCH BUFFET

70 PER PERSON

sliced seasonal fruit & berries GF, V

caprese salad GF, VG

vine-ripened tomato, fresh mozzarella, basil,
virgin olive oil, balsamic

smoked wild salmon

bagel chips, tomato, red onion, caper, hard-boiled egg,
cream cheese

classic eggs benedict*

smoked bacon & pork sausage GF

french toast VG

whipped cream, berries, maple syrup

roasted potatoes GF, V

onions, peppers, rosemary

herb-roasted salmon GF

roasted corn, cherry tomatoes, buerre blanc

maple-glazed pork loin GF

caramelized apples, red cabbage

petite selection of chef's assorted

desserts VG, N

BEVERAGES

bloody mary

15 EACH

mimosa

14 EACH

moscow mule

15 EACH

PLATED BRUNCH

Available for groups of 30 or less

Select four of the following entrees for your event

Guests may select entree on-site

48 PER PERSON

traditional eggs benedict

poached eggs, ham, toasted english muffin,
hollandaise sauce

lodge breakfast

two scrambled eggs, bacon, herb roasted potatoes, toast

brioche french toast VG

fresh berries, vanilla cream

tofu scramble V

seasonal vegetables, ginger-soy marinade, herb roasted potatoes

royale burger

grass fed beef, smoked cheddar, bacon jam, dijonnaise,
telera roll

fish & chips

citrus & herb battered cod, lemon, classic tartar sauce

baby gem caesar

romaine lettuce, parmesan reggiano, anchovy dressing, croutons
add salmon | chicken

GF - Gluten free | VG - Vegetarian | V - Vegan | N - Contains Nuts

SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to the prevailing banquet fee and applicable Washington sales tax and are subject to change and will be confirmed 90 days prior to the event.

A vertical wood grain texture is visible on the left side of the image, featuring concentric, wavy lines in shades of brown and tan. The rest of the image is a solid dark gray background.

LUNCH

lunch

AVAILABLE FOR GROUPS OF 20 OR LESS, MONDAY THROUGH FRIDAY

SELECT THREE OF THE FOLLOWING ENTRÉES FOR YOUR EVENT

GUESTS MAY SELECT ENTRÉES ON-SITE

INCLUDES ICED TEA AND DESSERT SAMPLER

LUNCH ON THE PIER

55 PER PERSON

summer berry salad VG

arugula, spinach, crispy noodles, shaved red onions,
red wine vinaigrette, midnight moon
add salmon | chicken

peanut noodle salad VG, N

vegetable slaw, red pepper, daikon radish,
peanut dressing
add salmon | chicken

turkey club

roasted turkey, peppered bacon, heirloom tomato,
herb aioli, arugula, multigrain bread, fries

lobster mac & cheese

creamy three-cheese sauce

fish & chips

herb & beer-battered cod, preserved lemon tartar sauce

pork belly banh mi

pickled jalapeño aioli, cabbage slaw, cilantro, baguette, fries

marinated vegetable gyro VG

spring vegetables, feta cheese, tzatziki, cucumbers,
red pepper hummus, pita, fries

royale with cheese*

grass-fed beef burger, smoked cheddar, arugula,
bacon & onion jam, dijon mustard, telera roll, fries



GF - Gluten free | VG - Vegetarian | V - Vegan | N - Contains Nuts

SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to the prevailing banquet fee and applicable Washington sales tax and are subject to change and will be confirmed 90 days prior to the event.

plated lunch

INCLUDES FRESH ROLLS, ZOKA REGULAR AND DECAFFEINATED COFFEE, STASH TEA
CHOICE OF THREE ENTRÉES TOTAL
PRICE POINT IS BASED ON THE HIGHEST PRICED ENTRÉE SELECTED
ENTRÉE COUNTS REQUIRED FIVE BUSINESS DAYS IN ADVANCE, ALONG WITH PLACE CARDS INDICATING EACH GUEST'S ENTRÉE

SALADS

PLEASE SELECT ONE

caesar salad*

romaine, parmesan, crouton, traditional dressing

washington apple & oregon blue GF, VG, N

baby spinach, local apple, oregon blue cheese,
roasted walnut, white balsamic vinaigrette

baby arugula GF, VG, N

goat cheese, radish, pistachio, champagne vinaigrette

butter lettuce GF, VG

sun-dried apricot, feta, pumpkin seeds, cilantro ranch

ENTRÉES

citrus & garlic-roasted chicken GF

64 PER PERSON

whipped potato, roasted vegetables, lemon & herb jus

crisp-roasted pork loin GF

66 PER PERSON

red potato & bacon hash, braised red cabbage,
washington apple sauce & maple-mustard glaze

grilled sirloin of beef* GF

72 PER PERSON

smashed red potatoes, mushroom ragout,
grilled asparagus, grain mustard demi-glaze

miso-glazed ling cod GF

70 PER PERSON

baby bok choy, roasted eggplant, sweet potato fondue,
charred scallion, soy butter

roasted king salmon GF

72 PER PERSON

local honey glaze, root vegetable hash, asparagus,
verjus beurre blanc

grilled filet of beef* GF

75 PER PERSON

potato purée, mushroom ragout, asparagus,
roasted tomato, red wine demi-glaze

VEGETARIAN ENTRÉES

wild mushroom ravioli VG

60 PER PERSON

cultivated & foraged mushrooms, roasted asparagus,
tomato, goat cheese fondue

six seven miso-glazed tofu GF, VG

60 PER PERSON

seasonal accompaniments

VEGAN OPTION AVAILABLE

wild mushroom risotto cake VG

60 PER PERSON

baby spinach, wild mushroom broth, parmesan

VEGAN OPTIONS

tofu "scallop" V

60 PER PERSON

squash, charred cipollinis, chimichurri

roasted delicata squash V

60 PER PERSON

squash purée, quinoa, pepitas

DESSERTS

PLEASE SELECT ONE

salted caramel cheesecake VG

bourbon caramel

classic tiramisu VG

espresso anglaise & berries

triple chocolate mousse GF, VG

dark chocolate sauce & raspberries

key lime pie VG, N

GF - Gluten free | VG - Vegetarian | V - Vegan | N - Contains Nuts

SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to the prevailing banquet fee and applicable Washington sales tax and are subject to change and will be confirmed 90 days prior to the event.

lunch buffets

INCLUDES FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED STASH TEA
MINIMUM OF 20 GUESTS, GROUPS OF 10-20 GUESTS WILL INCUR A MINIMUM BUFFET FEE OF \$150

COBB SALAD BUFFET

64 PER PERSON

mixed greens GF, V
crispy bacon bits, chopped
hard-boiled egg GF
avocado salad, green onions, GF, V
diced cherry tomatoes,
oregon blue cheese GF, VG
grilled chicken, salmon, shrimp GF
white balsamic vinaigrette,
buttermilk ranch GF, VG
campanelle pasta VG
sunflower seed pesto, tomato, artichoke, basil,
roasted red peppers
seasonal cobbler VG, N
vanilla whipped cream

LOS AGAVES

68 PER PERSON

jicama & cabbage salad GF, V
tomato, cucumber, cilantro & lime
baby greens GF, V
crisp vegetables, roasted corn, pepitas, citrus vinaigrette
slow-cooked black beans GF, V
herbed rice GF, V
carne asada & fajita chicken GF
skillet-roasted onions & peppers
green chile & vegetable rajas GF, VG
roasted corn, cilantro, queso fresco
warm soft tortillas, crisp tortilla chips GF, VG
guacamole, pico de gallo, roasted tomato salsa,
sour cream, sharp cheddar
tres leches VG
warm cinnamon churros VG

PORTOFINO

72 PER PERSON

grilled & roasted vegetable antipasti GF, V
olives, artichokes
chopped salad GF
romaine, tomato, garbanzo, pickled peppers, red onion,
salami, provolone, red wine vinaigrette
classic caesar salad*
parmesan garlic bread VG
chicken piccata
salmon cacciatore
wild mushroom ravioli VG
spinach, parmesan cream
tiramisu VG, N
cappuccino cheesecake VG, N

GF - Gluten free | VG - Vegetarian | V - Vegan | N - Contains Nuts

SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to the prevailing banquet fee and applicable Washington sales tax and are subject to change and will be confirmed 90 days prior to the event.

lunch buffets

INCLUDES FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED STASH TEA
MINIMUM OF 20 GUESTS, GROUPS OF 10-20 GUESTS WILL INCUR A MINIMUM BUFFET FEE OF \$150

DELICATESSEN

64 PER PERSON

vegetarian soup ^{GF}

VEGAN OPTION AVAILABLE

sweet & sour cabbage slaw ^{GF, V}

red potato salad ^{GF, VG}

egg, celery, dijon mayo, parsley

whole seasonal fruit ^{GF, V}

SELECT THREE OF THE FOLLOWING OPTIONS

falafal & apple salad sandwich

hummus, cucumber

turkey club

roasted turkey, peppered bacon, tomato, herb aioli,
arugula, multigrain bread

ham & smoked cheddar

honey mustard, pickled red onion, tomato, butter lettuce

pastrami & swiss

dill-horseradish mayo, pickles, coleslaw

selection of baked cookies ^{VG, N}

BISTRO

65 PER PERSON

roasted tomato & basil bisque ^{GF, VG}

quinoa salad ^V

grilled vegetables, fresh herbs, lemon oil

parmesan garlic bread ^{VG}

chop chop salad ^{GF, V}

greens, tomato, corn, peppers, avocado, dijon vinaigrette

classic caesar salad*

pesto roasted chicken breast ^{GF}

marinated bay shrimp ^{GF}

freshly baked brownies ^{VG, N}

BOXED LUNCHES

55 PER PERSON, minimum of 10 box lunches

select gluten free bread available for 2 per person

maximum of 4 selections to be offered

mayonnaise, mustard ^{VG}

washington apple ^V

kettle chips ^{VG}

house-made cookie ^{VG, N}

bottled water

CHOICE OF SANDWICH OR ENTRÉE SALAD

roasted turkey & provolone

wheat bread

virginia ham & cheddar

sourdough bread

pastrami & swiss

rye bread

grilled vegetables & goat cheese ^{VG}

telera bread

caesar salad*

grilled chicken, romaine hearts, parmesan, crouton,
lemon, classic dressing

chop chop salad ^{GF}

grilled chicken, greens, tomato, cucumber, peppers,
corn, feta, pepitas, cilantro ranch

VEGAN OPTION AVAILABLE

GF - Gluten free | VG - Vegetarian | V - Vegan | N - Contains Nuts

SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to the prevailing banquet fee and applicable Washington sales tax and are subject to change and will be confirmed 90 days prior to the event.



A vertical wood grain texture is visible on the left side of the page, featuring concentric, wavy lines in shades of dark grey and black.

RECEPTION

hors d'oeuvres

MINIMUM ORDER OF TWO DOZEN PER SELECTION REQUIRED

HOT HORS D'OEUVRES

smoked salmon grilled cheese*

72 PER DOZEN

red onion jam, boursin, chive

coconut lobster skewer

72 PER DOZEN

sweet & spicy chili sauce

miniature crab cakes*

72 PER DOZEN

grilled veggie flatbread VG

58 PER DOZEN

pea vine pesto

thai chicken saté GF, N

60 PER DOZEN

peanut-coconut sauce

miniature beef wellington

64 PER DOZEN

classic preparation

black bean empanada

56 PER DOZEN

cilantro lime crema

spanakopita

54 PER DOZEN

wagyu beef sliders⁺

72 PER DOZEN

animal style

VEGAN OPTION AVAILABLE

ginger soy beef kebab

58 PER DOZEN

chicken potstickers

58 PER DOZEN

sesame ponzu

COLD HORS D'OEUVRES

dungeness crab tostada* GF

62 PER DOZEN

avocado, tomato, cilantro, corn tortilla

poached lemon shrimp GF

60 PER DOZEN

smoky cocktail sauce

raw oysters on the half shell* GF

72 PER DOZEN

cucumber mignonette

AVAILABLE OCTOBER-MAY

ahi tuna tartare*

64 PER DOZEN

sesame ponzu, crisp wonton

maine lobster crostini

74 PER DOZEN

lemon aioli, herbs

washington apple crostini VG, N

56 PER DOZEN

walnut, blue cheese

cherry tomato bruschetta VG

58 PER DOZEN

olive, goat cheese, basil, virgin olive oil

spicy garbanzo & black bean tostada

54 PER DOZEN

avocado cream

VEGAN

apple walnut salad N

54 PER DOZEN

endive leaf

corn and pepper fritters

56 PER DOZEN

chimichurri

stuffed eggplant

58 PER DOZEN

vegan cream cheese, spiced walnut

tomato flatbread

54 PER DOZEN

basil, vegan cheese, basil oil

GF - Gluten free | VG - Vegetarian | V - Vegan | N - Contains Nuts

SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to the prevailing banquet fee and applicable Washington sales tax and are subject to change and will be confirmed 90 days prior to the event.

displays

EACH DISPLAY SERVES 25 GUESTS

sliced fruit & berries GF, V

375 EACH

melon, pineapple, citrus, grapes, berries

imported & domestic cheese display VG, N

425 EACH

strawberries, grapes, roasted nuts, crackers

GLUTEN-FREE OPTION AVAILABLE

assorted pacific northwest cheeses VG, N

525 EACH

semisoft, cheddar, blue & goat cheeses, local honey,

sun-dried fruit, crackers, marcona almonds

GLUTEN-FREE OPTION AVAILABLE

farmstand veggies GF, VG

400 EACH

assortment of raw/grilled/pickled vegetables,

virgin olive oil, lemon, tzatziki, cilantro ranch

charcuterie board N

475 EACH

assorted salumi, fresh mozzarella, provolone,

artichokes, olives, roasted marinated peppers,

basil pesto, baguette, crackers

GLUTEN-FREE OPTION AVAILABLE

the med VG

400 EACH

red pepper hummus, quinoa tabbouleh, tzatziki, roasted

tomatoes & asparagus, cucumber salad, grilled pita,

marinated olives, feta

GLUTEN-FREE OPTION AVAILABLE

assorted sushi & sashimi boat* GF

1,000 EACH

california rolls, vegetable rolls, spicy tuna, nigiri sushi,

sashimi, soy sauce, wasabi, pickled ginger

iced seafood bar* GF

local oysters / 72 per dozen

mignonette & cocktail sauces

poached jumbo shrimp / 62 per dozen

cocktail sauce

split alaskan king crab legs / market price

cocktail & mustard sauces

king salmon ceviche / 58 per pound

poke bar*

575 EACH

tuna, salmon, and edamame poke, wakame seaweed,

cucumber salad, avocado, rice crackers

GLUTEN-FREE OPTION AVAILABLE

sweet street VG, N

3 PIECES PER PERSON

375 EACH

cheesecakes, tortes, cakes, truffles & mini sweets

GF - Gluten free | VG - Vegetarian | V - Vegan | N - Contains Nuts

SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to the prevailing banquet fee and applicable Washington sales tax and are subject to change and will be confirmed 90 days prior to the event.

action stations

MINIMUM OF 20 GUESTS, \$100 ATTENDANT FEE REQUIRED WHERE NOTED

SPANISH PAELLA

42 PER PERSON

GLUTEN-FREE OPTION AVAILABLE

saffron rice

chicken, clams, mussels, chorizo, shrimp

parmesan garlic bread

STREET TACOS

32 PER PERSON

select 2 proteins:

- carne asada ^{GF}
- fajita chicken ^{GF}
- al pastor ^{GF}
- garlic & lime shrimp ^{GF}

accompaniments ^{VG}

warm soft tortillas & crisp tortilla chips, guacamole,
pico de gallo, roasted tomato salsa, picked vegetables,
sour cream, sharp cheddar

GLUTEN-FREE OPTION AVAILABLE

PASTA BAR

30 PER PERSON

parmesan garlic bread

select 2:

- penne arrabiata
guanciale, pecorino, tomato sauce
- gnocchi alla pesto ^N
potato gnocchi, pesto cream, cherry tomatoes,
goat cheese
- pappardelle sugo
fennel crusted slow-cooked pork shoulder,
san marzano tomato, whipped ricotta
- butternut squash ravioli
black pepper pasta, sage, pumpkin seed pesto, reggiano
- rigatoni bolognese
lamb, beef, chorizo, san marzano tomatoes, sweet cream

EVERGREEN

28 PER PERSON

GLUTEN-FREE OPTION AVAILABLE

assortment of three salads:

- classic caesar*
classic dressing
- chop salad ^{VG}
greens, tomato, peppers, avocado,
house ranch dressing
- spinach & arugula ^{VG, N}
roasted beets, strawberries, blue cheese, pecans,
honey dijon vinaigrette

BAO BAR

32 PER PERSON

char sui pork belly

crispy tempura shrimp

fluffy steamed buns ^{VG}

scallions, pickled vegetables ^V

traditional condiments and

accompaniments ^{VG}

GF - Gluten free | VG - Vegetarian | V - Vegan | N - Contains Nuts

SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to the prevailing banquet fee and applicable Washington sales tax and are subject to change and will be confirmed 90 days prior to the event.

action stations (continued)

MINIMUM OF 20 GUESTS, \$125 ATTENDANT FEE REQUIRED WHERE NOTED

LOBSTER MAC & CHEESE

40 PER PERSON

maine lobster, herbs, garlic, radiatore
pasta, six seven cheese sauce

BANANAS FOSTER STATION

22 PER PERSON, attendant required

60 minute time limit

sliced bananas
flambéed with brown sugar, cinnamon and dark rum
vanilla ice cream

FIRESIDE S'MORES

22 PER PERSON, attendant required

60 minute time limit

made to order with your favorite fixings

CARVING STATIONS

ATTENDANT REQUIRED

ALL OPTIONS INCLUDE WARM ROLLS & BUTTER
ALL BEEF OPTIONS SERVED WITH RED WINE JUS AND
FRESH HORSERADISH CREAM
GLUTEN-FREE OPTION AVAILABLE

cedar-roasted alaskan salmon

425 PER 25 GUESTS

dijon maple glaze, cucumber yogurt

eight-hour roasted pork shoulder

375 PER 25 GUESTS

carolina barbeque, creamy cabbage slaw

cracked pepper crusted ny strip loin*

475 PER 25 GUESTS

herb-crusted prime rib*

525 PER 25 GUESTS

thyme & garlic roasted beef tri-tip*

450 PER 25 GUESTS



GF - Gluten free | VG - Vegetarian | V - Vegan | N - Contains Nuts

SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to the prevailing banquet fee and applicable Washington sales tax and are subject to change and will be confirmed 90 days prior to the event.

A vertical wood grain texture is visible on the left side of the image, transitioning from a dark background on the right.

DINNER

dinner buffet

INCLUDES FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED STASH TEA
MINIMUM OF 20 GUESTS, GROUPS OF 10-20 GUESTS WILL INCUR A MINIMUM BUFFET FEE OF \$150

PIKE PLACE

95 PER PERSON

arugula salad GF, VG, N

beet, goat cheese, walnut, pickled cippolini,
mustard vinaigrette

classic caesar salad*

roasted potatoes GF, V

caramelized onions, thyme

roasted seasonal vegetables GF, V

grilled salmon GF

charred corn, cherry tomato, buerre blanc

chicken breast GF

mushroom, leek, fennel ragout

campanelle pasta VG

sunflower seed pesto, tomato, artichoke, basil,
roasted red peppers

chef's assorted dessert display VG, N

COLUMBIA

102 PER PERSON

quinoa GF, V

grilled vegetables, olive oil, lemon, basil

tomato, cucumber, olives & feta GF, VG

red wine vinaigrette

vegetable antipasti VG

fresh mozzarella, marinated artichoke,
roasted peppers, flatbreads

GLUTEN-FREE OPTION AVAILABLE

baby lettuces GF, V

tomato, cucumber, sweet peppers, radishes,
sunflower seeds, white balsamic vinaigrette

roasted potatoes V

oregano, lemon

herb-roasted chicken breast GF

slow-roasted tomato, kale pesto

sautéed pacific cod GF

seared vegetable julienne, lemon, olive oil

grilled flank steak* GF

scallions, sweet peppers, chimichurri

flourless chocolate torte GF, VG

lemon tart GF, VG

GF - Gluten free | VG - Vegetarian | V - Vegan | N - Contains Nuts

SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to the prevailing banquet fee and applicable Washington sales tax and are subject to change and will be confirmed 90 days prior to the event.

dinner buffet

INCLUDES FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED STASH TEA
MINIMUM OF 20 GUESTS, GROUPS OF 10-20 GUESTS WILL INCUR A MINIMUM BUFFET FEE OF \$150

OLYMPIC

115 PER PERSON

classic caesar salad*

baby kale & frisee salad VG

beets, pears, pickled shallot, blue cheese, candied pecans

marinated asparagus GF, V

shaved fennel, lemon, truffle

roasted potatoes GF, V

pearl onions, rosemary

roasted chicken

brown butter gnocchi, forest mushroom ragout,
tomato, goat cheese

dijon & maple-glazed salmon GF

charred onion relish

garlic & thyme-roasted n.y. strip loin* GF

red wine jus, horseradish cream

seasonal vegetables GF, V

citrus herb oil

chocolate-hazelnut crunch VG, N

cappuccino cheesecake VG, N

LIVING ON THE EDGE

140 PER PERSON

mini iceberg wedges GF, VG

tomato, smoked bacon, cilantro ranch, blue cheese

shrimp cocktail GF

lemon, smoky cocktail sauce

vine-ripened tomato &

mozzarella salad GF, VG

olive oil, basil, balsamic

baby lettuces GF, V

tomato, cucumber, sweet peppers, radishes,
sunflower seeds, white balsamic vinaigrette

oven-roasted asparagus &

plum tomatoes GF, V

garlic whipped potatoes GF, VG

applewood smoked chicken gnocchi

spinach, tomato, basil, parmesan

herb-roasted beef tenderloin*

mushroom ragout, red wine jus

grilled salmon

spinach, tomato, basil, parmesan saffron-tomato coulis

maine lobster mac & cheese

signature preparation

flourless chocolate torte GF, VG

red velvet cake VG

assorted truffles VG, N

GF - Gluten free | VG - Vegetarian | V - Vegan | N - Contains Nuts

SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to the prevailing banquet fee and applicable Washington sales tax and are subject to change and will be confirmed 90 days prior to the event.

plated dinner

INCLUDES FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, STASH TEA

MAXIMUM OF THREE ENTRÉE OPTIONS TOTAL

PRICE POINT IS BASED ON THE HIGHEST PRICED ENTRÉE SELECTED

ENTRÉE COUNTS REQUIRED FIVE BUSINESS DAYS IN ADVANCE, ALONG WITH PLACE CARDS INDICATING EACH GUESTS' ENTRÉE

SALADS

PLEASE SELECT ONE

caesar salad*

romaine, parmesan, crouton, traditional dressing

washington apple & oregon blue GF, VG, N

baby spinach, local apple, oregon blue cheese,
roasted walnut, white balsamic vinaigrette

baby arugula GF, VG, N

goat cheese, radish, pistachio & champagne vinaigrette

butter lettuce GF, VG

sun-dried apricot, feta, pumpkin seeds, cilantro ranch

burrata salad GF, VG

tomato caprese, basil, balsamic, olive oil

ENTRÉES

ENTRÉE COUNTS NEEDED FIVE BUSINESS DAYS
PRIOR TO EVENT

honey & thyme roasted chicken GF

84 PER PERSON

potato purée, herbed vegetables, lemon chicken jus

crisp roasted pork loin GF

84 PER PERSON

red potato & bacon hash, braised red cabbage,
washington apple sauce, maple-mustard glaze

grilled sirloin of beef* GF

90 PER PERSON

smashed red potatoes, mushroom ragout,
asparagus, grain mustard demi-glace

miso-glazed alaskan cod GF

92 PER PERSON

baby bok choy, roasted eggplant, sweet potato fondue,
charred scallion, soy butter

roasted king salmon GF

94 PER PERSON

local honey glaze, root vegetable hash, asparagus,
carrot butter

slow-roasted beef short rib GF

92 PER PERSON

parsnip purée, brussels sprouts, roasted
carrots, rich braising jus

filet of beef* GF

96 PER PERSON

potato purée, mushroom ragout, asparagus,
roasted tomato, red wine demi-glace

halibut GF

98 PER PERSON

(available may to october)

sweet corn succotash, grilled asparagus,
kale pesto, summer tomato relish

VEGETARIAN OPTIONS

chard & spinach ravioli

84 PER PERSON

fennel and spiced tomato coulis, roasted squash, parmesan

six seven miso-glazed tofu GF

82 PER PERSON

seasonal accompaniments

wild mushroom risotto cake

82 PER PERSON

baby spinach, wild mushroom broth, parmesan

VEGAN OPTIONS

tofu "scallop"

84 PER PERSON

squash, charred cipollinis, chimichurri

roasted delicata squash

82 PER PERSON

squash purée, quinoa, pepitas

GF - Gluten free | VG - Vegetarian | V - Vegan | N - Contains Nuts

SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to the prevailing banquet fee and applicable Washington sales tax and are subject to change and will be confirmed 90 days prior to the event.

plated dinner

INCLUDES FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, STASH TEA

MAXIMUM OF THREE ENTRÉE OPTIONS TOTAL

PRICE POINT IS BASED ON THE HIGHEST PRICED ENTRÉE SELECTED

ENTRÉE COUNTS REQUIRED FIVE BUSINESS DAYS IN ADVANCE, ALONG WITH PLACE CARDS INDICATING EACH GUESTS' ENTRÉE

DESSERTS

PLEASE SELECT ONE

washington apple galette VG, N
cinnamon crème fraîche

flourless chocolate torte GF, VG
raspberry sauce, chantilly cream

salted caramel cheesecake VG
bourbon caramel

classic tiramisu VG
espresso anglaise, berries

key lime pie VG, N

triple chocolate mousse GF, VG
dark chocolate sauce, raspberries



GF - Gluten free | VG - Vegetarian | V - Vegan | N - Contains Nuts

SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to the prevailing banquet fee and applicable Washington sales tax and are subject to change and will be confirmed 90 days prior to the event.

dinner on the pier

\$94 PER PERSON, AVAILABLE FOR GROUPS OF 30 OR LESS

GUESTS MAY SELECT ENTRÉES ON-SITE

ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED STASH TEA

SALAD COURSE

caesar salad*

herbed croutons, parmesan, lemon, classic dressing

ENTRÉE COURSE

roquefort-crusted filet mignon* GF

mushroom ragout, whipped potato, roasted tomato,
asparagus, red wine jus

cedar plank king salmon GF

rainbow potatoes, mushroom ragout, smoked bacon,
asparagus, tomato, truffled corn cream, local honey

roasted skagit valley half chicken

sautéed vegetables, thyme jus, grilled lemon

casarecce & lamb ragout pasta

san marzano tomatoes, swiss chard, basil, parmesan

miso-glazed tofu GF, VG

seasonal accompaniments

VEGAN OPTION AVAILABLE

SWEET COURSE

classic crème brûlée

GF - Gluten free | VG - Vegetarian | V - Vegan | N - Contains Nuts

SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to the prevailing banquet fee and applicable Washington sales tax and are subject to change and will be confirmed 90 days prior to the event.

The image features a dark, charcoal-colored background. On the left side, there is a vertical strip of wood grain texture, showing concentric, wavy lines in shades of dark grey and black. The word "LIBATIONS" is written in a bold, white, sans-serif font, positioned in the lower half of the image, overlapping the wood grain texture and the dark background.

LIBATIONS



hosted bar package

# OF HOURS	1	2	3	4	5	6
CALL	\$25	\$35	\$45	\$54	\$62	\$72
PREMIUM	\$28	\$37	\$48	\$58	\$66	\$78
ULTRA	\$32	\$45	\$59	\$72	\$86	\$100

CALL BAR

Sky Vodka
Captain Morgan White Rum
Lunazul Silver Tequila
Bombay Gin
Black Label Bourbon
Canadian Club Blended Whiskey
J. Walker "Red Label" Scotch
Christian Brothers Brandy

PREMIUM BAR

Ketel One Vodka
Bacardi "Superior" Rum
Cazadores Blanco Tequila
Tanqueray Gin
Bulleit Bourbon
Crown Royal Blended Whisky
Dewar's "White Label" Scotch
Hennessy VS Cognac

ULTRA

Grey Goose Vodka
Bacardi "Cuatro" Rum
Patron Silver Tequila
Tanqueray #10 Gin
Maker's Mark Bourbon
Teeling Irish Whisky
J. Walker "Black Label" Scotch
Hennessy "Privilege" VSOP Cognac

HOSTED BEER & WINE PACKAGE

includes tableside wine service and non-alcoholic beverages.
upgrade to premium wines for an additional \$10 per person

3 HOURS - \$34 PER PERSON

4 HOURS - \$42 PER PERSON

5 HOURS - \$50 PER PERSON

6 HOURS - \$58 PER PERSON

wine

SELECT A MAXIMUM OF FOUR WINES FOR YOUR EVENT

CHAMPAGNE & SPARKLING

prosecco, mionetto brut

ITALY 52

The grapes from the province of Treviso, an area that has always produced high quality Prosecco, give this sparkling wine a luminous straw yellow hue and its emphatic yet stylish mousse. The bouquet is redolent of Golden Delicious apple, while the palate is appealingly marked by aromatic notes of honey, white peach and honey.

sparkling, domaine ste. michelle brut

WASHINGTON 48

Delicate aromas of green apple, bright citrus notes with a persistent bubble and balanced acidity. Domaine Ste. Michelle Brut is the perfect accompaniment for a wide array of foods.

sparkling, chandon rosé brut

CALIFORNIA 64

This fresh and juicy wine that's a gorgeous shade of pink completes the Chandon portfolio by offering an aromatic, dry rosé sparkling wine. Though it's not sweet, the Chandon Rosé, which is mostly Chardonnay with a kiss of Pinot Noir, offers the essence of summery fruits.

champagne, nicolas feuillatte brut

FRANCE 88

Pale yellow in colour with turquoise tinges, and a ribbon of fine and delicate bubbles. A fine mousse forms a harmonious sweeping string of bubbles. Intense floral and whitefruit aromas, developing notes of honeysuckle, pear and sweet citrus fruits. Delicate on the palate, characterised by finesse and elegance. Impressive aromatic breadth, creamy texture, appealing freshness, a fruit extravaganza.

champagne, veuve-clicquot brut

FRANCE 200

Tightly knit, focused by robust acidity and a streak of minerality, this offers subtle notes of white peach, anise, biscuit and kumquat. The refined finish echoes a smoky note.

PINK

rosé, gerard bertrand "cote des roses"

FRANCE 56

The bouquet releases aromas of summer fruits, cassis and red currant. Floral notes of rose along with hints of grapefruit complete the picture. The finish is fresh, offering notes of candy. On the palate, the impression is fresh and full with great aromatic persistence and balance.

rosé, whispering angel

FRANCE 68

This Provence rosé is pale in color and pleasing to the eye. The rewarding taste profile is full and lush while being bone dry with a smooth finish. Highly approachable and enjoyable with a broad range of cuisine, Whispering Angel is a premium rosé that you can drink from mid-day to midnight.

wine

SELECT A MAXIMUM OF FOUR WINES FOR YOUR EVENT

WHITE

pinot grigio, alto vento

ITALY 50

Brilliant yellow with golden highlights. Freshness of aroma is the first thing that strikes you, broad and complex, clean and crisp fruit ranging from tropical to yellow apple. Spiciness comes out in a delicate orange peel. Delicate floral notes. Structured, intense, full-bodied with citrusy acidity and fruity and persistent finish. Dry.

sauvignon blanc, ferrari-carano "fumé"

CALIFORNIA 52

This wine has delicious aromas and flavors of pineapple, pink grapefruit, lemongrass, lychee, peach, pear, honeydew melon, orange blossom, guava and a touch of minerality. The Fumé Blanc has bright acidity and crisp freshness from the cool, stainless steel tank fermentation, while the subtle oak character from neutral French oak barrels adds body, complexity and depth

sauvignon blanc, kim crawford

NEW ZEALAND 60

A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit.

pinot gris, erath

OREGON 52

Aromas of melon, poached pear and white flower-scented talc offer an alluring introduction to this sumptuous Pinot Gris. A creamy mouthful of pineapple, Meyer lemon and shortbread offers a pleasingly plush palate that finishes up-tempo and bright.

chardonnay, flowers, sonoma coast

CALIFORNIA 96

Cool coastal influence abounds in this Chardonnay, brimming with fresh energy. Perfumed citrus swirls with pear, crushed almond, and an earthy, wet-stone minerality expressing the region's savory appeal. Juicy citrus on the palate gives way to complex layers of white stone fruit and herbs, while a backbone of vivid acidity carries the wine through a beautifully textured finish.

chardonnay, drumheller

WASHINGTON 50

This mouth-watering Chardonnay opens with characters of apple, ripe pear, and guava with a light toast character. The palate is smooth, soft, and round while still maintaining bright beautiful acidity that lingers.

chardonnay, meiom

CALIFORNIA 52

Smooth, opulent layers of lemon peel and stone fruit are heightened by sweet smells of crème brûlée, butterscotch, baked apple, shortbread, roasted marshmallow, and spices. The mid-palate is fleshy and rich, followed by a clean, mineral finish.

wine

SELECT A MAXIMUM OF FOUR WINES FOR YOUR EVENT

RED

pinot noir, a to z

OREGON 50

Floral jasmine and Daphne flower notes are mesmerizing, with aromas of blueberry fruit leather and orange peel joining the fun. While black cherries are the dominant fruit flavor, the wine's fig, nutmeg and bacon fat flavors are mouthwatering. Sturdy tannins with restrained acidity.

cabernet sauvignon, seven falls

WASHINGTON 56

Seven Falls Cabernet is loaded with ripe fruit flavors of black cherry, boysenberry and other black fruits. It is layered with notes of black tea, mint, herb and spice. This concentrated, full bodied wine has a smooth lasting finish.

malbec, terrazas "reserva"

ARGENTINA 52

Bright red color with purple shades. Intense floral and fruity notes. Presence of violets, ripe black cherry and plum aromas. Reveals a toasty and spicy character of black pepper and chocolate. Its sweet and juicy mouthfeel delivers finesse, delicate tannins and an elegant finish of black fruits.

cabernet sauvignon, prisoner wine company "unshackled"

CALIFORNIA 60

Aromas of plum and blackberry with a hint of olive. Vibrant flavors of black stone fruit and dried herbs with solid tannin structure result in a flavor-forward Cabernet Sauvignon with balanced acidity.

bordeaux blend, les cadrans de lassegue

FRANCE 85

A blend of Merlot, Cabernet Sauvignon and Cabernet Franc. Bright and harmonious, the Les Cadrans de Lassègue features a beautiful pomegranate color and a nose bursting with crunchy red fruit, nutmeg and white pepper. blueberry flavors accented with hints of walnut and toasty oak across the long supple finish.

pinot noir, boen

CALIFORNIA 60

This rich Pinot Noir shows beautiful Bright Bing cherry, dark chocolate, toast, and a hint of smoke on the nose and palate. Fresh bright acidity gives it a lift and drives the boldness of this ripe wine slightly tannic wine.

cabernet sauvignon, justin vineyards

CALIFORNIA 65

Bright with a medium ruby core and aromas of red and black cherry, cinnamon, cocoa, cedar and flowers.

cabernet sauvignon, quilt

CALIFORNIA 80

Fruit from the valley floor balances the richness and elegance of this unique Cabernet. Grapes from the benchlands and hillsides impart depth in layers, giving the final blend structure with bold flavor.

merlot, chateau ste. michelle "indian wells"

WASHINGTON 60

Light and silky with boysenberry and spice flavors that linger on the finish. The Indian Wells Merlot offers ripe berry fruit aromas and jammy flavors typical of Wahluke Slope reds. This is a full bodied style of warm climate Merlot with a round, supple finish.

EDGEWATER LOCAL FAVORITES

48

pinot gris

sauvignon blanc

chardonnay

merlot

cabernet sauvignon

cocktails

CALL BAR

HOST BAR / 13 PER DRINK

NO HOST BAR / 14 PER DRINK

skyy vodka

capatin morgan white rum

lunazul silver tequila

bombay gin

evan williams black label bourbon

canadian club blended whisky

johnnie walker "red label" scotch

christian brothers brandy

PREMIUM BAR

HOST BAR / 14 PER DRINK

NO HOST BAR / 15 PER DRINK

ketel one vodka

bacardi "superior" rum

cazadores blanco tequila

tanqueray gin

bulleit bourbon

crown royal blended whisky

dewar's "white label" scotch

hennessy vs cognac

CORDIALS

HOST BAR / 14 PER DRINK

NO HOST BAR / 15 PER DRINK

amaretto disaronno

bailey's irish cream

frangelico

grand marnier

kahlua

ULTRA

HOST BAR / 16 PER DRINK

NO HOST BAR / 17 PER DRINK

grey goose vodka

bacardi "cuatro" rum

patron silver tequila

bombay "sapphire" gin

maker's mark bourbon

teeling irish whisky

johnnie walker "black label" scotch

hennessy "privilege" vsop cognac

SPECIALTY COCKTAILS

LIMIT TWO SELECTIONS TOTAL PER EVENT

spritz kiss 15

ketel one "botanical" peach & orange blossom vodka, st. germain elderflower liqueur, lemon, sparkling rosé float

moscow mule 15

ketel one vodka, fever tree ginger beer, lime juice

six seven paloma 16

don julio silver tequila, hibiscus & grapefruit syrup, soda

paper plane 16

bulleit bourbon, aperol, amaro nonino, lemon

barrel-aged old fashioned 16

dickel rye, demerara sugar, orange bitters, angostura bitters

french 75 15

tanqueray gin, sparkling wine, simple syrup, lemon juice

classic margarita 15

tequila, orange liqueur, lime

SIGNATURE MOCKTAILS

orange ginger mule 12

orange juice, pineapple juice, orange bitters, ginger beer

pomegranate tonic 12

pomegranate juice, tonic, honey, lime wedge

dry paloma 12

grapefruit juice, sparkling water, thyme syrup

beer & non-alcoholic beverages

DOMESTIC

HOST BAR / 9 PER DRINK

NO HOST BAR / 9.50 PER DRINK

budweiser

bud light

coors light

CRAFT BEER

HOST BAR / 10 PER DRINK

NO HOST BAR / 10.50 PER DRINK

widmer hefeweizen PORTLAND, OR

pale ale sierra nevada CHICO, CA

elysian immortal ipa SEATTLE, WA

deschutes "obsidian" stout BEND, OR

noble wolf pilsner ALPINE, WY

IMPORTED

HOST BAR / 10 PER DRINK

NO HOST BAR / 10.50 PER DRINK

stella artois

stella cidre

mexican lager

fremont na ipa (non-alcoholic)

HARD SELTZER

HOST BAR / 10 PER DRINK

NO HOST BAR / 10.50 PER DRINK

NON-ALCOHOLIC BEVERAGES

bottled mineral & sparkling water

8.50 EACH

assorted soda

8.50 EACH

flavored sparkling water

8.50 EACH

ginger beer

9 EACH

martinelli's sparkling cider

30 PER BOTTLE

freshly brewed iced tea

65 PER GALLON / SERVES 20

strawberry-basil lemonade

70 PER GALLON / SERVES 20

mint-cucumber limeade

70 PER GALLON / SERVES 20

zoka coffee, decaf or stash tea

115 PER GALLON