

## Wedding and Special Occasion Services

### 2008 Information

Willows Lodge, "A Northwest Celebration of the Senses", offers you an intimate and unique special occasion site. Located on the Sammamish River in the heart of Western Washington's picturesque Wine Country, this luxury hotel offers award-winning herb gardens and five acres of exquisitely landscaped grounds.

Knowledgeable Catering staff will help you create a memorable experience while our superior culinary team offers you the flexibility to create a perfect menu. Whether it is a private wine tasting of featured Washington wines, a Northwest Barbecue buffet or a multi-course sit-down dinner, our well-appointed Banquet staff will make every aspect of your occasion remarkable.

The Sammamish Ballroom and Foyer can accommodate a maximum of 180 people for receptions while the Garden Gazebo can comfortably seat up to 180 people for ceremonies. The Herbfarm Restaurant holds a garden tour near and around the Garden Gazebo on Thursday, Friday & Saturday evenings from 6:30 pm to 7:00 pm and on Sunday afternoons from 4:00 pm to 4:30 pm. For this reason we ask that all ceremonies taking place Thursday through Saturday end by 6:30 pm or start no earlier than 7:00 pm and ceremonies taking place on Sunday end by 4:00 pm or start no earlier than 4:30 pm.

Willows Lodge special occasion packages include: an overnight guest room, custom designed chairs, beautifully appointed tabletops with linens, china, flatware and glassware, complimentary dance floor, votive candle usage, cake cutting and parking.

### Pricing

**Saturday Evening**  
6:00 pm ~ 11:30 pm

**Friday Evening**  
7:00 pm ~ 11:30 pm  
**Sunday Flex Time**  
6 hrs, 10:00 am ~ 10:30 pm

**120-person minimum**  
please inquire if you have a smaller party

**100-person minimum**  
please inquire if you have a smaller party

**\$52.00 per person food minimum**  
**\$15.00 per person beverage minimum**

**\$50.00 per person food minimum**  
**\$12.00 per person beverage minimum**

**\$1,500.00 Sammamish Ballroom**  
**\$2,000.00 Gazebo & Sammamish Ballroom**

The food & beverage pricing is subject to a 20% service charge and 9.4% tax. The facility fees are subject to an 8.9% tax.

### Reservations and Payment

Reservations may be made up to eighteen months in advance. All evening weddings ending after 6:00 pm, with music, must rent three guest rooms at a reduced rate. To reserve a date and time a signed contract, credit card and a \$2,500.00 non-refundable prepayment are required. Payment of the total estimated bill is due two weeks prior to your function.

**We look forward to welcoming you to Willows Lodge  
and making this the event of your dreams!**

# Catering Information

## Menus

Enclosed for your consideration are the Willows Lodge banquet menus. Willows Lodge offers a broad selection of menu items but if you have special requests our Chefs will be happy to work with you on creating a signature menu. Please note our policies for plated meal selections listed below under guarantees and also on each plated menu page. The food, beverage and miscellaneous prices quoted are subject to a 20% service charge and applicable Washington State sales tax. These prices are subject to change without notice, but may be confirmed up to three months prior to your event. All food and beverages for your function must be obtained from Willows Lodge.

## Guarantees

The Catering Office must be notified of your guaranteed number of guests as well as your menu selections and entrée counts by 11:00 am three (3) business days prior to your event. Once received by the Catering Department the number will be considered a guarantee and is not subject to reduction. If you are unable to provide exact entrée counts for your plated meal you will be charged an additional \$10.00 per guest on top of the plated meal price.

## Beverage Service

Beverages for your function are purchased on a per drink basis, wine is charged per bottle. Hosted bars carry a bartender fee of \$25.00 per hour and cash bars incur a bartender fee of \$50.00 per hour; both styles have a two-hour bartender minimum.

## Guestrooms

Willows Lodge offers 84 luxury guestrooms and suites. All guestrooms have a fireplace, patio or balcony, large soaking tub, stereo system, and complimentary high-speed Internet access. Guest room reservations can be arranged based on availability through our Catering and Conference Services department. All functions with music ending after 7:00 pm must rent three guest/ noise rooms at a discounted rate.

## Payment Policies

The booking fee for each event is specified on your event contract. Payment of the total estimated bill for social events is due two weeks prior to the scheduled event date. All banquet functions must have a valid credit card number on file. Willows Lodge will only bill corporate clients that have established a direct bill account with our Accounting department. If you are interested in setting up a direct bill account please request an application form; this must be submitted no later than three weeks prior to the date of your scheduled event.

## Shipped Material, Set-Up and Decorations

The catering department must approve all shipped materials prior to arrival. Please have all shipped materials addressed to Willows Lodge c/o Catering Department with the company name, company contact, function room and date of function clearly marked. Willows Lodge cannot accept deliveries more than three days before your event.

Your banquet room will be ready for any extra touches you are providing thirty minutes prior to your scheduled start time for corporate events and one-hour prior for social events. Please ask your Catering Representative about restrictions on how and with what you may decorate or specific requests on set-up time and decorations. Willows Lodge cannot store and will not be responsible for any materials left behind after the conclusion of your event.

## Audio-Visual Equipment

Willows Lodge has enlisted AVMS Corporation to offer a comprehensive range of production services to meet your needs. Our hotel is also proud to feature Global Meeting™ high-speed Internet connection. Additional charges apply to all audio-visual equipment and high-speed Internet connections. Please speak to the Catering Department to obtain additional information and pricing.

# Hors d'Oeuvres

Minimum order of two (2) dozen per selection

## Cold Hors d'Oeuvres

Balsamic-Infused Cipollini Onion & Prawn Lollipop with Mint Pesto	\$45.00 per Dozen
Chicken, Goat Cheese and Pesto Bruschetta	\$39.00 per Dozen
Prosciutto-Wrapped Goat Cheese with Madeira Honey Figs	\$42.00 per Dozen
Smoked Black Cod Mousse on Parmesan Tuille with Oil-Cured Olives	\$46.00 per Dozen
Caprese Crostini with Roasted Garlic-Balsamic Spread	\$35.00 per Dozen
Smoked Pheasant Pate on Semolina Crackers with Red Wine Jam	\$44.00 per Dozen
Herbed Goat Cheese Croquettes with Tomato-Lavender Chutney	\$36.00 per Dozen
Seared Scallops with a Citrus Burst	\$45.00 per Dozen
Avocado and White Anchovy Crostini with Lemon Aioli	\$43.00 per Dozen
DLT: Duck, Lettuce and Tomato on Brioche with Chive Aioli	\$44.00 per Dozen
Endiga with Artichokes, Goat Cheese and Gremolata	\$38.00 per Dozen
Blue Cheese and Mascarpone Filo Tarts with Golden & Red Beet Confit	\$40.00 per Dozen

## Hot Hors d'Oeuvres

Sweet Chile-Glazed Vietnamese Meatballs	\$42.00 per Dozen
Mini Lamb Burgers with Goat Cheese, Fig Jam and Arugula	\$48.00 per Dozen
Cajun Crab Cake Bites with Cornichon and Caper Remoulade	\$44.00 per Dozen
Coconut Prawns with Apricot Horseradish Glaze	\$43.00 per Dozen
Curried Chicken on Falafel Cakes with Mango Pineapple Chutney	\$41.00 per Dozen
Blue Cheese Polenta Cakes with Caramelized Onions, Walnuts and Arugula	\$40.00 per Dozen
Duck Confit on Rosemary Crackers with Roasted Pear Chutney	\$44.00 per Dozen
Asian Braised Beef and Vegetable Egg Rolls	\$41.00 per Dozen
Chicken Tostadas with Habanero Jack Cheese and Lime Cilantro Sour Cream	\$39.00 per Dozen
Crab and Smoked Gouda Stuffed Filo Triangles	\$44.00 per Dozen
Traditional Spanokopita with Spinach, Feta Cheese and Onions	\$37.00 per Dozen
Mini Kobe Beef Burgers with Blue Cheese, Candied Bacon and Bibb Lettuce	\$48.00 per Dozen
Smoked Salmon Bon Bons with Fennel-Roasted Shallot Relish	\$44.00 per Dozen
Peppered Rib Eye and Tallegio Cheese on Flatbread with Piquillo Peppers	\$43.00 per Dozen

# Reception Displays

## Trio of Dips

Goat Cheese and Walnut, Cannellini Bean and Cilantro, and Artichoke and Jalapeno with Assorted Pita Chips, Gourmet Breads and Crackers

\$12.00 per Guest

## Baked Brie

Warm Brie in a Pastry Shell Served with Dates, Dried Fruit, Gourmet Breads and Crackers

\$8.00 per Guest

## Smoked Seafood Display

Bountiful Display of Smoked Trout, Smoked Scallops, Hard Smoked and Lox-style Pacific Salmon with Gourmet Breads and Traditional Garnishes

\$15.00 per Guest

## Cheese Display

Display of Locally Produced and Imported Cheese, Dried Fruit, Nuts, Gourmet Breads and Crackers

\$10.00 per Guest

## Antipasti Platter

Antipasti Display of Marinated Vegetables, Aged Cured Meats and Assorted Cheeses

\$15.00 per Guest

## Meze Platter

15 person minimum

Marinated Olives, Dolmades, Roasted Red Pepper Hummus, Pita Chips, Prosciutto Wrapped Boconcini, Toasted Chickpeas, Cucumber-Tomato Salad and Feta Stuffed Roasted Peppers

\$18.00 per Guest

## Iced Seafood Display

Poached Jumbo Prawns and King Crab Claws with Fresh Lemon Slices and Cocktail Sauce

\$18.00 per Guest

## Fruit Display

Lavish Display of Seasonal Fresh Fruit and Berries

\$6.00 per Guest

## Pan-Asian Platter

15 person minimum

BBQ Pork, Spring Rolls, Chilled Grilled Lime-Chile Marinated Prawns and Assorted Fresh Sushi with Wasabi, Soy Sauce, Pickled Ginger, Hot Mustard and Toasted Sesame Seeds

\$20.00 per Guest

# Reception Stations

Minimum of 25 Guests. All stations require a chef attendant for a fee of \$50.00 per station for every 50 Guests.

## Pasta Station

Pasta Served with Shaved Parmesan, Focaccia Bread and Butter

Pasta Selections - choice of two (2):

Tri-Colored Fusilli, Penne, Farfalle, Wild Mushroom Ravioli,  
Four-Cheese Tortellini, Smoked Chicken Tortellini

Sauce Selections - choice of two (2):

Basil Pesto, Alfredo, Spicy Tomato Puttanesca,  
Wild Mushroom Ragout, Gorgonzola Cream, Marinara

Topping Selections - choice of three (3):

Zucchini, Wild Mushrooms, Julienne Peppers, Spinach, Sun-dried Tomatoes, Fresh Diced Tomatoes,  
Kalamata Olives, Pancetta, Smoked Chicken, Shrimp

\$15.00 per Guest

## Carving Station

All carving stations accommodate approximately 50 Guests and include Rustic Bread and Butter.

Spice Rubbed Pork Loin with Blackberry Pinot Noir Reduction	\$15.00 per Guest
Roasted Ham with Peach Jalapeno Glaze	\$13.00 per Guest
Roasted Leg of Lamb with Mint Mango Chutney	\$18.00 per Guest
Prime Rib au Jus with Creamy Horseradish	\$16.00 per Guest

## Skewer Station

Pricing includes one of each of the four skewer selections listed:

Chicken Satays with Spicy Cashew Sauce  
Chili-Marinated Beef Skewers with Poblano Aioli  
Lamb Kebabs with Tzatziki Sauce  
Salmon Skewers with Calico Remoulade

\$16.00 per Guest

## Miniature Dessert Station

Assortment of Seasonal Fresh Fruit and Custard Tartlets,  
Willows Artisan Chocolate Candies, Truffles and Dipped Fruits,  
Chef's Seasonal Cakes and Petit Fours

\$15.00 per Guest

# Plated Dinners

All plated dinners include rustic bread and butter, Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

Exact entrée counts are due three (3) business days prior to the event date. If exact counts are not provided by this due date there will be an additional fee of \$10.00 per guest applied to the entrée price.

Client must also provide meal designators for each guest.

## Appetizers

Choice of one (1)

Beet "Ravioli" with Herb-Marinated Tofu, Macerated Chard and Balsamic-White Truffle Vinaigrette

Dungeness Crab Cakes with Romesco Sauce and Lemon-Arugula Pesto

Grand Marnier Prawns with Frisee, Toasted Coconut and Mango Salad

Yukon Potato Blinis with Duck Confit, Pear Chutney and Pear Brandy Gastrique

## Starters

Choice of one (1)

Arugula, Marcona Almonds, Goat Cheese and Peppadew Vinaigrette

Baby Spinach, Sweet and Sour Red Onion, Sliced Almonds and Opal Basil-Lemongrass Vinaigrette

Hearts of Romaine with Treviso, Parmesan Reggiano and Caesar Vinaigrette  
Topped with a Grilled Baguette Slice

Mixed Greens, Caramelized Pears, Oregon Blue Cheese and Honey-Walnut Vinaigrette

Celeriac and Apple Soup with Sweet Brown Butter Sauce and Cranberry Gremolata

## Entrées

Choice of two (2)

Cocoa Nib Crusted Beef Tenderloin and Berry Tarragon Compotier with Black Pepper Spaetzle and Grilled Asparagus	\$70.00 per Guest
New York Strip, Cabrales Butter and Quince Reduction with Manchego Whipped Potatoes and Seasonal Vegetable Medley	\$68.00 per Guest
Lime-Tequila Grilled Pork Tenderloin and Mexican Crème Fraiche with Blue Corn-Crusted Chile Relleno and Vegetable Catalana	\$66.00 per Guest
Spiced Bourbon Pork Chop stuffed with Cherries, Walnuts and Cornbread, Smoky Sweet Potato Mash and Sautéed Winter Greens	\$65.00 per Guest
Hazelnut Dijon Herb Crusted Lamb Chops and Brandy Demi with Parmesan Semolina Gnocchi and Savory Braised Asparagus	\$67.00 per Guest
Pumpkin Pasta Ravioli Stuffed with Duck Confit, Cranberries and Chestnuts with Sage Cream Sauce and Watercress Salad	\$66.00 per Guest
White Balsamic and Apricot Glazed Chicken Breast with Lavender-Infused Mashed Purple Potatoes and Seasonal Vegetable Medley	\$62.00 per Guest
Pistachio-Crusted Sea Bass and Citrus Blanc with Toasted Israeli Couscous Pilaf and Delicata Squash	\$64.00 per Guest
Grilled Salmon with Pine Nut and Arugula Pesto and Linguini Agliolio	\$63.00 per Guest
Pumpkin and Edamame Risotto with Fennel Confit served in a Roasted Pumpkin Crown	\$60.00 per Guest

## Duo Plate Entrées

Choice of one (1)

Lamb Loin Chop and Prawn Scampi with Rosemary Whipped Potatoes, Champagne Garlic Butter Sauce and Seasonal Vegetables	\$73.00 per Guest
Grilled Beef Tenderloin and Lobster Ravioli with Pea Vines, Wild Mushrooms and Smoked Tomato Demi	\$75.00 per Guest
Orange Plum Glazed Chicken and Togarashi Scallops with Ginger Coconut Curry Sauce, Vegetable Stir Fry and Rice Noodle Cake	\$71.00 per Guest

## Desserts

Choice of one (1)

- Chocolate Lava Cake with Roasted Pears and Hazelnuts
- Citrus-Caramel Flan with Molasses Spiced Shortbread Cookies
- Seasonal Fruit and Almond Cream Tart with Cinnamon Crème Anglaise
- Cranberry Apple Crisp with Brandied Chantilly Cream

# The Canoe Ridge Buffet

Minimum of 15 guests

Passed Hors d'Oeuvres (one of each per guest)

Chicken, Goat Cheese and Pesto Crostini

Blue Cheese Polenta Cakes with Caramelized Onions, Walnuts and Arugula

Asian Braised Beef and Vegetable Eggrolls

Seared Scallops with a Citrus Burst

Mixed Greens, Candied Pecans, Blue Cheese, Sliced Pears and Spiced Cider Vinaigrette

Iced Seafood Display with Poached Jumbo Prawns, King Crab Claws,  
Fresh Lemon Slices and Cocktail Sauce

Display of Locally Produced and Imported Cheese, Dried Fruit, Nuts,  
Gourmet Breads and Crackers

Lavish Display of Seasonal Fresh Fruit and Berries

## Choice of Two (2) Entrées:

Roasted Pork Loin Roulade with Roasted Garlic, Apricots, Cranberries and  
Bourbon-Cherry Reduction

Prime Rib of Beef au Jus with Creamy Horseradish

Blackened King Salmon with Macadamia Nut Butter

Spice Rubbed Chicken Breast with Lemon Shallot Relish

Garlic and Herb Roasted Turkey with Orange-Cranberry Chutney

Roasted Vegetable and Goat Cheese Cannelloni with Roasted Red Pepper Cream Sauce

Boursin Whipped Potatoes

Seasonal Vegetable Medley

Rustic Bread and Butter

Assortment of Flavored Miniature Cream Puffs

Mocha Opera Torte

Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

\$52.50 per guest – Lunch

\$59.50 per guest – Dinner

# The Klipsun Vineyard Buffet

Minimum of 15 guests

Vegetarian Pho Noodle Soup with Traditional Accompaniments

Market Fresh Sushi Display with Wasabi, Soy Sauce and Pickled Ginger

Grilled and Chilled Asian Vegetables with Soy-Cilantro Vinaigrette

Sweet Chile and Lime Marinated Grilled Prawns

## Choice of Two (2) Entrées:

Filet Mignon Medallions with Wasabi Garlic Cream Sauce

Grilled King Salmon with Honey-Soy Glaze

Coconut and Lemongrass Marinated Chicken with Pickled Ginger and Shiitake Butter Sauce

Crispy Tofu Pad Thai with Crushed Peanuts, Bean Sprouts and Chiles

Citrus-Ginger Pork Tenderloin with Spicy Cashew Sauce

Almond-Scallion Jasmine Rice

Vegetable Stir-Fry

Rustic Bread and Butter

Chocolate Matcha Decadence

Coconut Mango Torte

Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

\$50.00 per guest – Lunch

\$57.00 per guest – Dinner

# The Horse Heaven Hills Buffet

Minimum of 15 guests

Spinach, Frisee, Golden Raisins, Toasted Hazelnuts, Goat Cheese and Tarragon Vinaigrette

Rosemary, White Bean and Feta Salad with Roasted Tomatoes, Kalamata Olives,  
Roasted Garlic and Olive Oil Drizzle

Warm Brie in a Pastry Shell Served with Dates, Dried Fruit, Gourmet Breads and Crackers

Antipasti Display of Marinated Vegetables, Aged Cured Meats and Assorted Cheeses

## Choice of Two (2) Entrées:

Grilled Chicken with Dijon-Sherry Sauce  
Beef Medallions with Huckleberry-Cabernet Sauce  
Pan Seared Salmon with Cranberry Dill Relish  
Roasted Leg of Lamb with Port and Fig Reduction  
Oven Roasted Sea Bass with Preserved Tangerine Blanc

Roasted Squash Gratin

Herb Seasoned Market Vegetables

Rustic Bread and Butter

Tiramisu Petit-Fours  
“Fruits of the Moment” Financiers

Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

\$48.00 per guest – Lunch

\$55.00 per guest – Dinner

# The Indian Wells Buffet

Minimum of 15 guests

Mixed Filed Greens, Manchego Cheese, Dried Cherries and Apricot Vinaigrette

Roasted Red and Golden Beet Salad with Shaved Fennel, Fresh Herbs and  
Blood Orange Vinaigrette

Bountiful Display of Smoked Trout Smoked Scallops, Hard Smoked and Lox-style Pacific Salmon with Gourmet  
Breads and Traditional Garnishes

Baked Brie in a Pastry Shell Served with Dates, Dried Fruit, Gourmet Breads and Crackers

## Choice of Two (2) Entrées:

Peppercorn Crusted NY Striploin with Marsala Caramel Demi

Cedar Plank King Salmon with Chipotle Bearnaise Sauce

Rosemary Marinated Pork Tenderloin with Caramelized Onion and Apple Jus

Veal Piccata with Lemon Caper Jus

Grilled Chicken with Pumpkin Mole Sauce

Seasonal Vegetable Medley

Roasted Fingerling Potatoes

Rustic Bread and Butter

Chocolate Silk Tart

Bread Pudding with Warm Lemon Sauce

Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

\$47.00 per guest – Lunch

\$54.00 per guest – Dinner

# The Cold Creek Buffet

Minimum of 15 guests

Moongi Aur Mooli Ka Salat – Mung Bean Salad with Daikon and Mangoes

Dhal Fry – Spicy Lentil Soup

Aloo Ki Tikkis – Potato Pancakes with Lemon and Cilantro

## **Choice of Two (2) Entrees:**

Chicken Korma with Saffron Cashew Curry

Prawns with Green Coconut Curry

Lamb Tikka Masala

Saag Paneer – Velvety Spinach with Paneer Cheese

Aromatic Basmati Rice with Slivered Almonds and Raisins

Mango Chutney and Mint Chutney

Tomato Cucumber Raita and Toasted Coconut Raita

Garlic Basil Naan Bread

Coconut Mango Pave

Chai Custard Cups

Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

\$51.00 per guest – Lunch

\$58.00 per guest – Dinner

# The Crab Cracker

Minimum of 25 guests

## Passed Hors d'Oeuvres:

Blackened Fish on Potato Blinis with Cajun Remoulade  
Blue Corn Chips with Braised Chicken, Cotija Cheese and Pico de Gallo  
Fresh Corn Cakes Topped with Tomato-Onion Jam  
Miniature Open-Faced BBQ Pulled Pork Sandwiches



Traditional Southern Coleslaw

Mixed Greens Salad with Selection of Dressings

Lavish Display of Sliced Fruit and Berries



Cracked King Crab with Spicy Cocktail Sauce, Hot Melted Butter and Garlic Aioli



Seasonal Vegetable Medley

Spicy Grilled Sweet Potatoes

Housemade Cornbread



Red Velvet Cake  
Chocolate-Pecan-Praline Bars  
Bourbon Peach Cobbler

Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

\$65.00 per guest ~ Dinner

# The Garden BBQ Buffet

Minimum of 15 guests

Mixed Field Greens Salad with Assorted Dressings

Pasta Salad with Artichoke Hearts, Basil Pesto, Cherry Tomatoes, Feta Cheese and Pine Nuts

Niçoise Potato Salad with Haricots Verts, Roma Tomatoes and Fresh Mozzarella

Lavish Display of Sliced Fruit and Berries



## Choice of Two (2) Entrees:

Lavender Rubbed Chicken with Tomato Caper Sauce

Barbecue Pork Ribs with Chipotle Sauce

Selection of Mesquite Grilled Sausages with Classic Accompaniments

Grilled Salmon with Arugula Pesto and Kalamata Olive Aioli

Gourmet Burgers to include: Ground Beef, Grilled Chicken Breast and Veggie Burgers

Assorted Skewers - choice of three (3): Rosemary Beef with Green Peppercorn Aioli, Chicken Satay with Spicy Peanut Sauce, Salmon and Crimini Mushroom with Lemon Herb Vinaigrette, Jerk Pork with Roasted Pineapple and Rum Chutney, Marinated Vegetables with Balsamic Vinaigrette



Cumin and Coriander Grilled Summer Corn

Ancho Pepper House-Baked Beans with Niman Ranch Bacon

Rustic Bread and Butter

Old Fashioned Apple Crisp

German Chocolate Cake

Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

\$49.00 per guest - Lunch

\$56.00 per guest - Dinner

# Specialty Cocktails

## French Kiss

Oohlala, Cranberry Juice, Raspberry Vodka and Apple Liqueur; how magnifique! \$9.00

## Flirtini

This champagne cocktail featuring cranberry juice, pineapple juice, raspberry vodka and champagne will have you flirtin' with the bartender for a refill! \$9.50

## Peachmopolitan

Peach Nectar, Lemon Vodka and Citrus Juices...move over Cosmo, the Peachmopolitan is taking over! \$8.50

## Chocolatini

Dessert anyone? Vanilla vodka, Frangelico and Crème de Cacao are the perfect end to any meal...or beginning \$10.00

## Spiced Martini

Spice up your life with this blend of Vanilla Vodka, Cinnamon Schnapps and Amaretto \$9.00

## Mangorita

Fresh Mango Puree and Freshly Squeezed Lime Juice combine with high quality tequila to make this tropical twist on a southwestern favorite – Ole! \$10.00

## Thai Coconut Martini

Need a little Zen in your life? Try this Asian-inspired martini that includes coconut rum, lemongrass-infused syrup and fresh lime juice. Ommmm...\$10.00

# Beverages

## Non-Alcoholic

Freshly-brewed Starbucks Coffee and Assorted Revolution Teas	\$4.00 per Guest
Mineral Waters, Sodas and Bottled Waters	\$5.00 per Bottle
Fresh Fruit Juices, Lemonade and/or Iced Tea	\$16.00 per Carafe
Martinelli's Sparkling Cider	\$15.00 per Bottle
Willows Fruit Infused Punch	\$40.00 per Gallon

## Spirits, Ales and Liqueurs

### House Cocktails

Smirnoff Vodka

Gordon's Gin

Scoresby Scotch

Bacardi Rum

Jim Beam Whiskey

Seagram's Seven Blended Whiskey

Jose Cuervo Gold Tequila

Hosted Bar ~ \$8.00 Each

Cash Bar ~ \$9.50 Each

### After Dinner Drinks

Kahlua

Frangelico

Bailey's Irish Cream

Sambuca Romana

Amaretto di Saronno

Grand Marnier

Courvoisier V.S.O.P.

Hosted Bar ~ \$10.00 Each

Cash Bar ~ \$11.50 Each

### Premium Cocktails

Absolut Vodka

Tanqueray Gin

Dewar's Scotch

Bacardi Rum

Maker's Mark Whiskey

Crown Royal Blended Whiskey

Sauza Commemorative Tequila

Hosted Bar ~ \$9.00 Each

Cash Bar ~ \$10.50 Each

### Beers, Ales and Lagers

Redhook ESB, IPA

Widmer Hefeweizen

Amstel Light, Heineken

Corona, Bud Light, Budweiser

Redhook Seasonal Beers

Mike's Hard Lemonade and Cranberry

Haake Beck Non Alcoholic Beer

Hosted Bar ~ \$5.00 Each

Cash Bar ~ \$6.50 Each

Please ask your Catering Representative for a current copy of our wine list.