



**HOTEL BELLWETHER**  
LIGHTHOUSE BAR & GRILL  
ON BELLINGHAM BAY



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*2017 Wedding Menu*

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*2017 Wedding Menu*



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### *Wedding Date Reservations & Payments*

In order to reserve your wedding date, we require a non-refundable deposit equal to 25% of your Food and Beverage Minimum and Facility Fee with your signed contract. Your deposit will be applied to your final bill. Deposits and payments may be made in the form of cash, check, or credit card. In addition, 50% of the Food and Beverage Minimum is due three (3) months prior to the event and 100% of the Food and Beverage Minimum is due one (1) month prior to the event. A valid credit card number is required and will be held on file. If full payment is not received by the conclusion of the function, this credit card will then be charged for the remaining balance.

### *Guest Rooms*

Our happy couples receive a discount off any of Hotel Bellwether's suites the night of their wedding. We also offer a special discounted "wedding rate" for our wedding guests. Wedding guests may reserve rooms at the special rate via our toll free reservation number 1-877-411-1200. All guest room reservations are based on availability and may be subject to minimum night stays.

### *Guest Count Guarantees*

A guarantee of the number of guests attending wedding functions must be received by our Catering Department seven (7) business days prior to the event. The Client will be billed for the guaranteed number of guests or the actual number of guests served, whichever is greater. The guaranteed number of guests may not be reduced after the guarantee due date. Increases to the guarantee count within 72 hours of the event will result in a 15% service charge per additional person and some substitutions may be necessary. All dietary substitutions must be requested by the guarantee due date.

### *Food & Beverage*

Menu selections should be finalized 30 days prior to any event. All food and beverage is subject to a service charge of 20% and Washington State Sales Tax. Washington State Law requires that the service charge be taxed. Service Charge and Washington Sales Tax are subject to change without notice. The sale and service of alcoholic beverages is regulated by the Washington State Liquor Control Board. As a Licensee it is The Lighthouse Bar & Grill's catering policy that liquor or food cannot be brought into or removed from the facility, with the exception of wedding cakes. All menus are subject to change.



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### *Menu Tasting*

Tastings are available for an additional charge; please inquire with your Sales Representative.

### *Cake Cutting*

Wedding Cakes may be provided by an outside vendor. The cake must be delivered and set-up in the reception area by the vendor. Hotel Bellwether will provide staff to assist in the cutting of your wedding cake. This service includes plates, silverware and all other necessary accoutrements. Cake will be displayed on a dessert table for guests to self-serve. Cake may be tray-passed to tables if advance arrangements are made.

Leftover cake will be placed in boxes provided by the vendor and stored until the following morning for pick up. Any cake or dessert items not picked up by noon the following day will be discarded.

A cake fee of \$150 will be charged for all events. Permission to bring in other specialty dessert items may be granted on a case-by-case basis by your Sales Representative.

### *Decoration & Set up Schedule*

Set-up and decoration time is provided on the day of the event. Day prior set up may be available for an additional fee of \$1,350 per day. No tacks or nails of any sort may be used on the walls. All decorations and personal items must be removed immediately following your event. Hotel Bellwether is not responsible for any items left behind. Items will be disposed of at 12:00 noon the following day. No glitter, balloons, candles with exposed flames or confetti is permitted.

Included in Reception Facility Fees:

- Set-up, clean-up and tear-down of room
- Professional and attentive staff
- Beautiful glassware and white china
- Standard white table linens
- Gift table, guest book table, cake table, head table, wedding bar set-up, and dance floor



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### *Ceremonies*

The Hotel Bellwether's coveted Waterfront Terrace offers the ideal setting for an outdoor ceremony and/or cocktail reception against the breathtaking backdrop of the Bellingham Marina and Bellingham Bay. The spacious terrace is ideal for large ceremonies, accommodating up to 300 guests and creates the perfect atmosphere for pre-reception hors d'oeuvres and cocktails. The terrace is available to rent for all guests who book the Bellwether Ballroom. The facility fee covers use of our white plastic folding chairs for the ceremony, cocktail hour bar set-up, ceremony set-up and tear-down.

### *Photographs & Music*

Photographs may be taken in any public outdoor areas or within the space the Client has rented, provided the session does not interfere with hotel guests. In addition, all music will be controlled at the discretion of the Hotel Bellwether in consideration of our hotel guests. The Bellwether Ballroom has a midnight curfew. All other rooms have a 10pm curfew. Events that run past curfew will be charged \$250 per hour.

### *Event Planning Services*

We will work with you to coordinate the onsite food and beverage and general set-up of your event. Additional linens, decor, flowers, photography, cake, DJ services, audio-visual etc. must be arranged by the client. The Hotel Bellwether does not have an in-house wedding planner. Hotel Bellwether does require a day of wedding planner for your event for our banquet staff to work with directly. We are happy to connect you with a local event planner and/or provide you with a listing of our preferred vendors.

### *Parking*

Complimentary underground parking is available.



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## *Hors d'oeuvres*

All prices subject to a service charge and tax.  
Items are priced per dozen, with a minimum order of two (2) dozen.

### *Hot Hors d'oeuvres*

Vegetarian Pot Stickers with Thai Chili Sauce	\$22	Bleu Cheese and Bacon Stuffed Figs *seasonal availability	\$32
Pork Pot stickers with Thai Chili Sauce	\$24	Red Pepper and Sausage Stuffed Mushrooms	\$22
Chicken Satay with Peanut Sesame Sauce	\$26	Spinach and Feta Stuffed Mushrooms	\$22
Bacon Wrapped Scallops	\$40	Miniature Crab Cakes with Lemon Truffle Aioli	\$34
Shrimp Satay with Tropical Mango Salsa	\$32	Seared Polenta Crostini with Caramelized Tomato Jam	\$24

### *Cold Hors d'oeuvres*

Caprése Skewers with Balsamic Reduction	\$24	Curried Chicken Salad Tartlets	\$22
Poached Pear and Brie Crostini	\$26	Smoked Salmon Crostini with Garlic and Herb Cream Cheese	\$30
Roasted Sirloin Crostini with Bleu Cheese Butter	\$30	Prosciutto Wrapped Asparagus	\$32
Jumbo Prawns with Cocktail Sauce and Lemons	\$32	Sesame Seared Ahi Tuna on Cucumber Crostini with Wasabi Aioli	\$32
Caramelized Onion Crostini with Fig Jam	\$28	Roasted Red Pepper Hummus on Cucumber Crostini with Olive Tapenade	\$28



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## *Reception Displays*

Priced Per Person.

All prices subject to a service charge and tax.

Groups under 25 will be charged an additional \$3 per person.

### **Fresh Fruit Display - \$6**

Sliced Melons, Pineapple, Grapes and Fresh Berries

### **Vegetable Crudit  - \$6**

Fresh Cut Crisp Vegetables with Hummus, Cucumber Yoghurt Dip and Pita Wedges

### **Cheese Display - \$7**

Selection of Imported and Domestic Cheeses with Grapes, Fresh Berries,  
Assorted Crackers and House-Made Bread

### **Baked Brie en Croute - \$7**

\*25 guest minimum

Wheel of Brie Stuffed with Apples and Hazelnuts, Wrapped in Golden Puff Pastry and  
Served with Grapes, Assorted Crackers and House-Made Bread

### **Antipasto Display - \$9**

Selection of Cured Meats, Roasted Vegetables, Marinated Mushrooms, Mixed Olives  
with Assorted Crackers and House-Made Bread

### **Bellwether Seafood Display - \$55\***

\*25 guest minimum

An extravagant display of Lobster Tails, Jumbo Prawns, Dungeness Crab Legs and  
Marinated Calamari Salad served over ice with Lemon Wedges, Cocktail Sauce, Wasabi  
Aioli, Warm Butter and Mignonette.

### **Dessert Display - \$9**

Chef's Choice of Dessert Selection

### **Ice Cream Sundae Bar - \$12**

Vanilla and Chocolate Ice Cream with Candy Pieces, Hot Fudge, Warm Caramel,  
Whipped Cream and Sprinkles



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*Dinner Buffets*

Priced Per Person

All prices subject to a service charge and tax.

Groups under 25 will be charged an additional \$3 per person

*BBQ at the Bellwether - \$30*

Salads

Bellwether House Salad

Mixed Baby Greens, Tomatoes, Cucumber, Carrot Curls with Red Wine Vinaigrette

Entrées – choice of two (2)

Ancho and Lime Marinated Chicken

Miso Glazed Cedar Plank Salmon

St. Louis BBQ Ribs

Choice of three (3) of the following

Potato Salad

Boston Baked Beans

Roasted Corn with Achiote and Lime Butter

Fruit Display

Coleslaw

Also includes

Iced Tea & Lemonade

Corn Bread

Cookies and Brownies





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*Sunset Dinner Buffet*

\$34 per person, \$39 per person for groups of 24 and fewer.  
All prices subject to a service charge and tax.

Salads - choose two (2)

**Lighthouse Caesar Salad**

Duet of Romaine and Kale served with Parmesan Cheese,  
Croutons and House-made Caesar dressing

**Bellwether House Salad**

Mixed Baby Greens, Tomatoes, Cucumber, Carrot Curls with Red Wine Vinaigrette

**Spinach Salad**

Baby Spinach with Candied Walnuts, Bleu Cheese and Dried Cranberries  
With Creamy Balsamic Vinaigrette

Entrées - choose two (2)

Roasted Pork Loin with Brandied Apples

Coq au Vin -Red Wine Braised Chicken with Cipollini Onions and Local Mushrooms

Marinated Sirloin Steak with Bleu cheese & Demi-glace

Chef Carved Cedar Plank Wild Salmon Fillet with Lemon Dijon Buerre Blanc\*

Herb Roasted Chicken Breast with a Creamy Marsala Mushroom Sauce

Risotto Forester with Local Mushrooms, Peas and Balsamic Roasted Portobello

*\*Add a chef attended carving station at \$75.00 per chef*

Included with Buffet

Seasonal Vegetables

Garlic Roasted Red Potatoes

Fresh Rolls and Butter

Freshly Brewed Coffee, Decaf Coffee and Assorted Hot Teas



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*Bellwether Dinner Buffet*

\$42 per person, \$47 per person for groups of 24 and fewer  
All prices subject to a service charge and tax

Salads - choose two (2)

**Lighthouse Caesar Salad**

Duet of Romaine and Kale served with  
Parmesan Cheese, Croutons and  
House-made Caesar dressing

**Spinach Salad**

Baby Spinach with Candied Walnuts,  
Bleu Cheese and Dried Cranberries  
with Creamy Balsamic Vinaigrette

**Bellwether House Salad**

Mixed Baby Greens, Tomatoes,  
Cucumber, Carrot Curls with Red Wine  
Vinaigrette

**Beet and Quinoa Salad**

Arugula, Roasted Beets, Crumbled Bleu  
Cheese, Bacon, and Quinoa Tossed with  
White Balsamic Vinegar and Olive Oil

Entrées - choose three (3)

Roasted Pork Loin with Brandied Apples

Coq au Vin -Red Wine Braised Chicken with Cipollini Onions and Local Mushrooms

New York Strip with Bleu Cheese Demi-glace and Crispy Shallots

Prime Rib of Beef with Au Jus and Creamed Horseradish\*

Herb Roasted Chicken with a Creamy Marsala Mushroom Sauce

Cedar Plank Wild Salmon with a Lemon Dijon Buerre Blanc\*

Risotto Forester with Wild Mushrooms, Peas and Balsamic Roasted Portobello

*\*Add a chef attended carving station at \$75.00 per chef*

**Included with Buffet**

Seasonal Vegetables

Garlic Roasted Red Potatoes

Fresh Rolls and Butter

Freshly Brewed Coffee, Decaf Coffee and Assorted Hot Teas



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*Lighthouse Grand Buffet*

\$60 per person, \$65 per person for groups of 24 and fewer.

All prices subject to a service charge and tax.

Hors d'oeuvres

Three (3) items per person served one (1) hour prior to dinner.

Display of Jumbo Prawns with Cocktail Sauce, Assorted Crostini, Miniature Crab Cakes

Display - Choice of Crudité or Fruit

Salads - choose three (3)

**Lighthouse Caesar Salad**

Duet of Romaine and Kale served with  
Parmesan Cheese, Croutons and  
House-made Caesar dressing

**Spinach Salad**

Baby Spinach with Candied Walnuts,  
Bleu Cheese and Dried Cranberries  
with Creamy Balsamic Vinaigrette

**Bellwether House Salad**

Mixed Baby Greens, Tomatoes,  
Cucumber, Carrot Curls with Red Wine  
Vinaigrette

**Beet and Quinoa Salad**

Arugula, Roasted Beets, Crumbled Bleu  
Cheese, Bacon, and Quinoa Tossed with  
White Balsamic Vinegar and Olive Oil

Entrées - choose three (3)

Roasted Pork Loin with Brandied Apples

New York Strip with Bleu Cheese Demi-Glace and Crispy Shallots

Prime Rib of Beef with Au Jus and Creamed Horseradish\*

Herb Roasted Chicken with a Prosciutto and Leek Béchamel Sauce

Cedar Plank Wild Salmon with a Lemon Dijon Buerre Blanc\*

Risotto Forester with Local Mushrooms and Balsamic Roasted Portobello

Maple Mustard Glazed Spiral Ham with Assorted Mustards\*

Pan Seared Halibut with a Roasted Tomato and Shallot Coulis (May - September)

*\*Add a chef attended carving station at \$75.00 per chef*

Included with Buffet

Seasonal Vegetables

Garlic Roasted Red Potatoes

Fresh Rolls and Butter

Freshly Brewed Coffee

Decaf Coffee

Assorted Hot Tea



2017 *Wedding Menu*



## *Plated Dinners*

All prices subject to a service charge and tax.  
All meals include freshly baked rolls and butter,  
Chef's choice of starch and seasonal vegetables, coffee, decaf coffee and hot teas.

### Salads - choose one (1)

#### **Lighthouse Caesar Salad**

Duet of Romaine and Kale served with  
Parmesan Cheese, Croutons and  
House-made Caesar Dressing

#### **Bellwether House Salad**

Mixed Baby Greens, Tomatoes,  
Cucumber, Carrot Curls  
with Red Wine Vinaigrette

### Entrées

If more than one entrée is ordered (maximum of two entrées), the exact number of each entrée is required one week prior to the event. Highest priced entrée will be charged for all meals ordered. Group must supply place cards to denote menu choices for each guest.

All prices subject to a service charge and tax.

Risotto Forester with Wild Mushrooms  
and Balsamic Roasted Portobello  
\$32 per person

Herb Roasted Airline Chicken Breast  
with Creamy Marsala Mushroom Sauce  
and Roasted Garlic Mashed Potatoes  
\$32 per person

Grilled Sirloin with Caramelized Onion  
Demi-glace and Herb Roasted Potatoes  
\$34 per person

Crab Stuffed Salmon with Wild Rice  
and Honey Saffron Veloute  
\$38 per person

New York Strip with Roasted Garlic  
Mashed Potatoes and  
Roasted Shallot Demi-glace  
\$42 per person

Quinoa and Cranberry Stuffed Squash,  
Arugula Pesto and  
Roasted Brussel Sprouts  
\$32 per person

Cedar Plank Wild Salmon Fillet with  
Lemon Dijon Buerre Blanc  
\$36 per person

Pan Seared Halibut with Creamy  
Herbed Polenta with a Roasted Tomato  
and Shallot Coulís (May - September)  
\$42 per person

Roasted Rack of Lamb with Barley  
Risotto and Rosemary Demi-glace  
\$46 per person

Filet Mignon with Truffle and  
Herb Seared Polenta with  
Roasted Shallot Demi-glace  
\$46 per person



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## *Duet Plated Dinners*

All prices subject to a service charge and tax.  
All meals include freshly baked rolls and butter,  
Chef's choice of starch and seasonal vegetables, coffee, decaf coffee and hot teas.

### Salads - choose one (1)

#### **Lighthouse Caesar Salad**

Duet of Romaine and Kale served with  
Parmesan Cheese, Croutons and  
House-made Caesar dressing

#### **Bellwether House Salad**

Mixed Baby Greens, Tomatoes,  
Cucumber, Carrot Curls  
with Red Wine Vinaigrette

### Entrées

If more than one entrée is ordered (maximum of two entrées), the exact number of each entrée is required one week prior to the event. Highest priced entrée will be charged for all meals ordered. Group must supply place cards to denote menu choices for each guest.

All prices subject to a service charge and tax.

#### **Wild Salmon and Citrus Marinated Prawns**

with a Dijon Lemon Buerre Blanc - \$48 per person

#### **Grilled Sirloin and Pan Seared Wild Salmon**

with a Caramelized Onion Demi-Glace and Lemon Dijon Buerre Blanc - \$55 per person

#### **Herb Roasted Airline Chicken Breast and Citrus Marinated Prawns**

in Lemon Caper Sauce- \$46 per person

#### **New York Strip and Scallops**

with Charred Tomato Mushroom Ragout and Truffled Kale Pesto- \$65 per person

#### **Filet Mignon and Lobster Tail**

with Demi-glace and Red Pepper Coulis- \$75 per person

  
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*Late Night Snacks*

Available until 10:00pm

Tater Tots	\$3/pp
Mini Corn Dogs	\$5/pp
Mini Burger Sliders	\$6/pp

*Kids Meals - \$15*

Kids 10 & under  
*Comes with fries, fresh fruit and a drink*

Mini Burgers  
Chicken Tenders  
Grilled Chicken Breast  
Grilled Cheese Sandwich



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## *Breakfast Buffets*

Additional \$5 per person for groups of 24 and fewer.  
Subject to a service charge and tax. Priced Per Person.

### *Healthy Start Buffet - \$16*

Assorted Chilled Fruit Juices  
House-made Granola with Yogurt  
Sliced Fruit Display  
Chef's Choice Smoothies  
Freshly Brewed Coffee, Decaf Coffee Assorted Hot Teas

### *Lighthouse Breakfast Buffet - \$20*

Assorted Chilled Fruit Juices  
Sliced Fruit Display  
Scrambled Eggs with Cheddar and Jack Cheese  
Potatoes O'Brien  
Bacon and Sausage  
Freshly Brewed Coffee, Decaf Coffee Assorted Hot Teas

### *Bellwether Grand Breakfast Buffet - \$26*

Assorted Chilled Fruit Juices  
Assorted Breakfast Pastries and Muffins  
Sliced Fruit Display  
House-made Granola with Yogurt  
Scrambled Eggs with Cheddar and Jack Cheese  
Potatoes O'Brien  
Bacon, Sausage, and Honey Ham  
Freshly Brewed Coffee, Decaf Coffee Assorted Hot Teas



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## *Brunch Buffet*

Additional \$5 per person for groups of 24 and fewer.  
Subject to a service charge and tax. Priced Per Person.

### *Extravagant Brunch Buffet - \$38*

Assorted Chilled Fruit Juices  
Assorted Muffins and Croissants  
Sliced Fruit Display  
Caprese Salad  
Chef attended Omelet Station\*  
Eggs Benedict on English Muffin with Ham  
French Toast  
Potatoes O'Brien  
Bacon, Sausage  
Assorted Bagels served with Smoked Salmon, Cream Cheese,  
Shaved Red Onions, and Capers  
Chicken Salad with Hazelnuts and Prosciutto  
Freshly Brewed Coffee, Decaf Coffee Assorted Hot Teas  
*\*requires chef - \$75 per chef*

## *Beverages*

Assorted Soda	\$2.50/each
Bottled Water	\$2.50/each
Assorted Bottled Juices	\$3/each
Milk (Whole, 2% or Skim)	\$12/per carafe
Chilled Orange Juice	\$12/per carafe
Lemonade	\$14/per carafe
Ice Tea with Lemon and Sugar	\$14/per carafe
Freshly Brewed Coffee, Decaf and Regular	\$28/per gallon, \$14/per carafe
Hot Water with Assorted Hot Teas	\$28/per gallon, \$14/per carafe
Bellwether Fruit Punch	\$30/per gallon





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## *Wine List*

All prices subject to a service charge and tax.

Outside wine will be charged a corkage fee of \$25 per 750ml bottle.

Please limit outside wine to items not offered on the Hotel Bellwether Wine List

### *White Wine*

#### *Sparkling*

**Treveri Cellars Brut** – \$28  
Columbia Valley, Washington

**Schramsberg Brut** – \$50  
Calistoga, California

**Ruffino Prosecco** – \$28  
Veneto, Italy

**Veuve Clicquot Brut** – \$85  
Champagne, France

**Dom Perignon 2006 Vintage Brut** – \$215  
Champagne, France

#### *Aromatic Whites*

**Chateau Ste. Michelle Riesling** – \$28  
Columbia Valley, Washington

**Nebel Riesling** – \$28  
Rheinhessen, Germany

**Dunham Riesling** – \$42  
Columbia Valley, Washington

**Fouquet Vouvray Chenin Blanc** – \$35  
Loire, France

#### *Light-Bodied Whites*

**L'Ecole No. 41 Semillon** – \$30  
Columbia Valley, Washington

**Nobilo Sauvignon Blanc** – \$30  
New Zealand

**Cristom Vineyards Pinot Gris** – \$36  
Willamette Valley, Oregon

#### *Full-Bodied Whites*

**Napa Cellars Chardonnay** – \$32  
Napa Valley, California

**Joseph Drouhin White Burgundy** – \$32  
Beaune, Burgundy, France

**Sonoma-Cutrer Chardonnay** – \$36  
Sonoma Valley, California

**Cakebread Chardonnay** – \$60  
Napa Valley, California



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*Red Wine*

*Light-Bodied Reds*

**Bellingar Estates Pinot Noir** - \$38

Oregon

**Domaine Drouhin Pinot Noir** - \$55

Willamette Valley, Oregon

**Bergstrom Cumberland RSV**

**Pinot Noir** - \$60

Willamette Valley, Oregon

*Medium-Bodied Reds*

**Charles Smith Merlot** - \$30

Washington

**Kiona Vineyards Merlot** - \$38

Red Mountain, Washington

**L'Ecole No. 41 Estate Merlot** - \$50

Columbia Valley, Washington

**Leonetti Merlot** - \$115

Walla Walla Valley, Washington

*Full-Bodied Reds*

**Coach House Garage Red Blend** - \$30

Bellingham, Washington

**Seven Falls Cabernet Sauvignon** - \$32

Washington

**Joel Gott Cabernet Sauvignon** - \$36

California

**Kiona Vineyards Syrah** - \$38

Red Mountain, Washington

**Canihan Wines Exuberance Syrah** - \$44

Sonoma County, California

**Justin Cabernet Sauvignon** - \$38

Paso Robles, California

**L'Ecole No.41 Frenchtown**

**Red Blend** - \$38

Columbia Valley, California

**Alexandria Nicole Cabernet Sauvignon** - \$42

Horse Heaven Hills, Washington

**Frog's Leap Cabernet Sauvignon** - \$67

Napa Valley, California

**Jordan Cabernet Sauvignon** - \$80

Napa Valley, California

**Leonetti Cabernet Sauvignon** - \$138

Walla Walla, Washington



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## *Hosted Bar*

All prices subject to a service charge and tax.  
Select from the following items to be served on your hosted bar.

**Bottled Water, Soft Drinks & Juices - \$2.50**

Aquafina, Pepsi, Diet Pepsi, Sierra Mist, Orange Juice, Apple Juice

**Sparkling Water - \$6 per bottle (16.9 oz.)**

San Pellegrino, Aqua Panna

**Domestic Beer - \$4 per bottle**

Coors, Budweiser, Bud Light

**Imported Beer & Microbrews - \$5 per bottle**

Corona, Heineken, Windermere Hefeweizen, Alaskan Amber, Silver City IPA, Sierra Nevada Pale Ale, Sierra Nevada "Hop Hunter", Anthem Select Cider

**Non-Alcoholic Beer - \$5 per bottle**

O'Doul's, St-Pauli Girl

**Local Craft Beer - \$6 per can**

A selection of up to three (3)

**Mixed Drinks**

*Well* \$6 - Vodka, Gin, Tequila, Brandy, Whiskey, Rum, Scotch

*Premium* \$8 – Absolut Vodka, Beefeater Gin, Hornitos Tequila, Jack Daniels Whiskey, Bacardi Silver Rum, Dewar's Scotch

**Martini/Cocktails - Well \$9, Premium \$11**

**House Wine - \$24 per bottle**

Trinity Oaks Merlot, Cabernet, Chardonnay, & Pinot Grigio

**Tier 2 House Wine - \$36 per bottle**



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## *Cash Bar*

All prices subject to a service charge and tax.  
Select from the following items to be served on your cash bar.  
Cash bar will be charged a bartender's fee of \$25 per hour per bartender.

### **Bottled Water, Soft Drinks & Juices - \$3**

Aquafina, Pepsi, Diet Pepsi, Sierra Mist, Orange Juice, Apple Juice

### **Sparkling Water - \$7 per bottle (16.9 oz.)**

San Pellegrino, Aqua Panna

### **Domestic Beer - \$5 per bottle**

Coors, Budweiser, Bud Light

### **Imported Beer & Microbrews - \$6 per bottle**

Corona, Heineken, Widmer Hefeweizen, Alaskan Amber, Silver City IPA,  
Sierra Nevada Pale Ale, Sierra Nevada "Hop Hunter", Select Cider

### **Non-Alcoholic Beer - \$6 per bottle**

O'Doul's, St-Pauli Girl

### **Local Craft Beer - \$6 per can**

A selection of up to three (3)

### **Mixed Drinks**

*Well* \$7 - Vodka, Gin, Tequila, Brandy, Whiskey, Rum, Scotch

*Premium* \$9 - Absolut Vodka, Beefeater Gin, Hornitos Tequila, Jack Daniels Whiskey,  
Bacardi Silver Rum, Dewar's Scotch

### **Martini/Cocktails - Well \$10, Premium \$12**

### **House Wine - \$26 per bottle, \$7 per glass**

Trinity Oaks Merlot, Cabernet, Chardonnay, & Pinot Grigio

### **Tier 2 House Wine - \$38 per bottle, \$10 per glass**