

BELLEVUE CLUB
Wedding Planning Guide



JENNY GG PHOTOGRAPHY

Happily Ever After Starts Here



BELLEVUE CLUB

11200 Southeast Sixth Street, Bellevue, Washington 98004

Our Venue

The Bellevue Club is an internationally recognized, award-winning boutique property that provides a private retreat with exceptional service for our guests. Surrounded by lush green gardens and luxurious accommodations, the Bellevue Club serves as a quiet haven—the perfect location for your wedding!

Our Olympic Ballroom provides an elegant setting for a wedding celebration. Beautifully appointed with hand-blown glass chandeliers, hand-painted ceiling murals and one-of-a-kind works of art, our Ballroom sets the stage for an intimate and sophisticated event. Our Ballroom can comfortably accommodate 50-200 seated guests (maximum seated capacity is 240), or more for a reception-style event. Whether you prefer a sit-down dinner, elaborate buffet, family-style dining experience or hors d'oeuvres reception, our wedding specialists will help you to create the event of your dreams.



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Fee Structure

A food and beverage minimum will be determined for your event based on the date, event times and amount of space required. We do not charge room rental fees for our Ballroom. All food and beverage charges are subject to a 20% Service Charge and 10% Washington State Stadium Sales Tax. A 9.5% Sales Tax applies to any non-food and beverage items.

Wonderful accoutrements are included when you host your wedding at the Bellevue Club:

- Room Set-Up and Clean-Up
- Professional Service Staff
- Large Dance Floor
- Tables and Chairs
- Floor Length White Damask Table Linens and Napkins
- Fine China, Stemmed Glassware and Sterling Silver Flatware
- Bud Vases with Fresh Seasonal Flowers
- Votive Candles and Table Mirrors
- Complimentary Cake Cutting and Service
- Complimentary and Convenient Guest Parking
- Complimentary Club Room for the Bride and Groom with Rose Petal Turndown

Reservation and Cancellation Policy

To reserve a date and time for your event, we require a signed contract, credit card on file and non-refundable \$1,000 deposit. All reservations include set-up time. The specified reservation end time is when the event must conclude to allow for clean-up to begin. If the event runs over the scheduled end time, labor charges will apply at a rate of \$35 per hour, per service staff member.

Should you need to cancel your event the following guidelines apply:

Date of signing-180 Days – 25% of estimated Food and Beverage Minimum due

120-180 Days – 50% of estimated Food and Beverage Minimum due

90-120 Days – 75% of estimated Food and Beverage Minimum due

Less than 90 Days – 100% of estimated Food and Beverage Minimum due

Menu Selection

Please explore the enclosed gourmet catering menus. We are more than happy to customize a unique menu for your event. Let your wedding specialist know what you have in mind, and we will do our best to accommodate your requests.

All menus are required to be finalized and submitted a minimum of one month prior to your wedding date. Menu prices and availability are subject to change, but may be confirmed four months prior to your event date by finalizing contract details.

Please keep in mind when selecting a menu for a plated dinner, you may choose one salad and/or starter and your choice of up to three entrées (including a vegetarian option). When selecting more than one entrée, the higher price of the entrées will be charged. The exact number of each entrée must be guaranteed by noon, at least three business days prior to your event. This number will be considered the guarantee and is not subject to reduction after this time. If no written or verbal guarantee is received by the deadline, the most recent estimate on file will constitute as the guarantee. The client is also responsible for providing place cards which clearly indicate the entrée each guest has pre-selected.

Food may not be brought onto or taken from the property preceding or following an event (with the exception of wedding cake, which must be prepared by a licensed baker), due to health code standards and regulations.



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Food Tastings

We are happy to arrange a private food tasting for up to four guests upon request. Tastings must be scheduled Monday through Friday during regular business hours and are subject to availability. Please contact your wedding specialist for specific details.

Beverage Service



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The Bellevue Club is authorized to sell liquor, wine, beer and non-alcoholic beverages. We do not allow any wines to be brought into the facility, even with a corking fee. The Bellevue Club reserves the right to confiscate any outside alcoholic beverages not purchased from the Club and also close down the bar, if necessary.

The Bellevue Club acts in accordance with state law regarding alcohol and liquor service. No persons under the age of 21 are permitted to acquire, possess or consume alcoholic beverages, nor appear to be intoxicated. Identification is required to purchase or to be served alcoholic beverages. Without proper identification, service will be refused.

Alcoholic beverage service is permitted for 4-and-a-half hours of continuous service, with last call being made after four hours. Final beverage charges are based on actual consumption. Please see the attached Wine & Beverage Selections List for details and pricing.

Ceremonies

If you choose to host your wedding ceremony in the Olympic Ballroom preceding your reception, a ceremony fee will apply. An \$800 ceremony fee applies to host your ceremony in one half of the Ballroom (maximum of 150 guests). A \$1,600 ceremony fee applies to host your ceremony in the full Ballroom.

A complimentary one-hour ceremony rehearsal may be scheduled one week prior to the event date; the time and space is subject to availability and not guaranteed. Please note if you choose to rent chair covers for your ceremony and reception, additional fees may apply.



HUMANATURE PHOTOGRAPHY

Guest Rooms



AZZURA PHOTOGRAPHY

A complimentary Club Room in our 4-diamond Hotel is included when you host your wedding reception at the Bellevue Club. Hotel Bellevue operates independently from the Catering Department, and if you'd like to upgrade or make changes to your complimentary reservation, you will need to contact the Hotel directly at 425-454-4424. If you'd like to make arrangements for a block of guest rooms, please contact the Hotel directly.

Additional Services

To ensure a unique experience, your wedding specialist can assist with making arrangements for a variety of special touches—specialty linens, chargers, furniture rentals, ice carvings, espresso service, coat and gift check, etc. We are happy to arrange these special services for you. Additional charges will apply.

Lost and Found

The Bellevue Club will not assume responsibility for the damages to or loss of any merchandise or articles left or sent to the Club prior to, during or following your function. This includes items left behind from hired vendors. All parties are responsible for removing their property and equipment at the conclusion of the event.

Décor and Signage

We do not allow any objects to be affixed to our walls or ceilings with tape, nails, etc. Artwork may not be taken off of the walls. Glitter, confetti and smoke machines are not permitted. Due to fire code restrictions, all open flames must be encased in votive or hurricane candleholders.

Signage provided by guests must be of professional quality and have manager approval prior to placement. Signage must also be kept within immediate proximity of the reserved event space, and is not permitted to be placed throughout the Club.

Small items, such as place cards and favors, may be dropped off with your wedding specialist at an agreed upon time. Our staff will be happy to assist with placement of these items provided they are “table ready.”



JOHN & JOSEPH PHOTOGRAPHY

Packages and Deliveries

All packages must include the client name and event date on the outside of the package. Depending on the size of the delivery, a labor and/or handling fee may apply. Please advise your wedding specialist as to the type and time of all deliveries scheduled for your event.

Suggested Vendors

Bridal & Event Consultants

Occasions LLC	425.687.7137
VOWS Wedding Planning	425.576.1073
True Colors Events	206.245.6996
Simply Wed	206.920.4592
Married & More with Michelle	206.234.2913
Chambers & Co.	206.852.5132
The Invisible Hostess	206.227.8572

Cakes & Desserts

Crème de la Crème	206.241.0249
Sharon's Cakes	425.747.3018
Creative Cakes	253.859.2812
Mike's Amazing Cakes	425.869.2992
New Renaissance Cakes	206.920.5322
Trophy Cupcakes	206.390.0900
Cupcake Royale	206.883.5656
Helene's Chocolate Affair	206.353.2904

Photographers

Cory Parris Photography	425.637.8852
Azzura Photography	425.746.0888
GH Kim Photography	425.223.4443
Photo Elan	206.351.9080
John & Joseph Photography	206.715.8247
Yours By John	206.498.9684
Chris Sollart Photography	425.898.0111
Jenny GG Photography	425.830.4421
Photography By Jan	425.557.2237

DJs, Bands & Musicians

NiteLight Entertainment	206.622.3597
Emerald City Productions	206.914.6618
Wave Link Music	425.771.1167
Beautiful Noise	425.391.2185
Machine Entertainment	206.448.1999
Julian Catford (Guitarist)	206.546.5487
Silverwood Music Ensembles	206.367.4879
Windsong Trio	253.941.2540

Florists

Creative Colours	425.822.0920
Lawrence the Florist	425.454.6622
Fena Flowers	425.825.8181
Ravenna Bloom	206.522.7200
Bella Rugosa	206.789.1134
Daniel Floral Designs	206.478.0441
Plateau Florist	425.391.9433
Capri Floral	425.867.0211

Ceremony Sites

Bastyr Univeristy	425.602.3075
Northlake Church	425.822.0171
Coal Creek Chapel	425.957.0303
Unity of Bellevue	425.747.5950
Villa Academy	206.234.6851
Greenlake Church	206.522.1330
Tibbets Creek Manor	425.837.3367

Officiants

Reverend Patrick Callahan	206.329.1234
Reverend Mary Calhoun	425.442.4468
Len Smolen	425.450.0242
Sean Patrick O'Reilly	206.282.1818
A Heavenly Ceremony	206.789.9788
We Do I Do's	425.275.6115

One-Site Hair & Make-up Services

Erin Skipley	206.383.5933
Salon Maison	253.943.0667
Tiara Whitney	206.818.0341

Videography

Edit 1 Media	800.719.0185
Aaron Horton Productions	206.679.8784
Bogle Productions	206.242.1858
Millstream Video Productions	253.854.9934

Event Design & Decor

Dennis Warshal Events	206.623.4560
Rented Elegance & Design	425.462.2244

Chair Covers & Specialty Rentals

Seattle's Best Chair Covers	206.854.9330
L&M Chair Covers	425.485.4710
Floratouch	206.271.5515
BBJ Linen	206.575.6080
Pedersen's Rentals	206.749.5400

Ice Carving

Studio Ice	253.770.7178
Creative Ice	253.941.7248

Invitations & Calligraphy

Merchant's Design & Paper	425.251.9595
Brown Sugar Design	425.830.3680
Silberman/Brown Stationers	425.455.3665
Pascale Collins	425.823.0545

Wedding Reception Menus

HOT HORS D'OEUVRES

All items are priced per piece

Stuffed Cremini Mushrooms

Available preparations: Spicy Italian Sausage & Fontina, Dungeness Crab & Tarragon or Vegetarian

Sliders

Available preparations: Muenster Cheese with Herbed Aioli, Barbecue Pork, Shrimp Salad or Bleu Cheese Studded

Miniature Grilled Cheese Panini with Vermont White Cheddar and Brie

Brie on Crostini with Tawny Port Poached Pears and Toasted Pecans

Caramelized Onion and Gruyere Tart

Dungeness Crab Cake with Red Pepper Remoulade

Shrimp & Risotto Cake with Chipotle Aioli

Phyllo Cups with Spice Lamb, Feta, Currants and Mint

Asparagus Roulade with Prosciutto, Dijon and Arugula in Phyllo

Balsamic Beef with Caramelized Onion and Bleu Cheese on Crostini

Petite Filet of Beef with Roasted Fennel Pepper Pesto on Crostini

Asian Chicken with Slaw and Sweet Chili Sauce in Phyllo Cup

Spinach and Feta Spanakopita

Lime Chipotle Prawn and Scallop Skewer with Tomatillo Dipping Sauce

Peppercorn Beef Skewer with Dijon Mustard Dipping Sauce

Sliced Seared Beef on Crostini with Caramelized Onions and Horseradish Cream

Smoked Prosciutto Wrapped Prawns with Basil Aioli Dipping Sauce

Caramelized Apple and Gorgonzola Strudel with Roasted Walnut

Corn & Crabmeat Fritter with Chipotle Cream

COLD HORS D'OEUVRES

All items are priced per piece

Thai Vegetable Spring Rolls with Dipping Sauce

Chipotle Prawn Nacho with Avocado and Pico de Gallo

Ahi Tuna Tartare with Wasabi and Black Sesame on a Wonton Crisp

Zinfandel Poached Pear with Walnuts and Bleu Cheese on an Endive Spear

Bruschetta

Available preparations: Olive Tapenade, Marinated Shrimp Salad, Roasted Tomato, Goat Cheese & Basil, Roasted Vegetable Caponata, Artichoke & Brie or Roasted Red Pepper Hummus

Sundried Tomato & Goat Cheese Tart with Arugula

Ceviche Tostadas with Lime Juice, Shrimp & Scallop

Chilled Prawns with Lemon and Cocktail Sauce

Petite BLT Sandwiches with Sun-Dried Tomato Aioli and Brioche

Potato Latke with Smoked Salmon, Dill, Lemon and Cream Cheese

Tarragon Chicken Salad on Endive Spear

Barbecue Chicken Tostada

Melon and Prosciutto

Curried Chicken on Toasted Pita Rounds

Mango-Onion Salsa on Crispy Plantain Chips

Petite Sandwiches

Available Preparations: Pastrami & Swiss, Turkey & Havarti or Roast Beef & White Cheddar

Smoked Salmon Tartare with Lemon and Dill on Crostini

Crab Salad Rolls with Thai Vinaigrette Dipping Sauce

Five Spice Duck Breast with Mascarpone, Orange and Fig Jam on Toast Point

Pineapple & Strawberries wrapped in Prosciutto

Miniature Twice Baked Potatoes

Roasted Wild Mushroom & Goat Cheese Tart with Arugula

RECEPTION DISPLAYS

All items are priced per serving

Fresh or Grilled Vegetables

Farm Fresh Seasonal Vegetables Marinated with Olive Oil and Sea Salt, Served Grilled or Simply Fresh with Dip

Artisan Cheese Display

Selection of Imported and Domestic Cheese with Dried Fruit, Mixed Nuts & Gourmet Crackers

Mediterranean Display

Baba Ghanoush, Red Pepper Hummus, Mixed Olives, Cured Meats, Assorted Cheeses, Grilled Vegetables, Pita Crisps and Gourmet Crackers

Northwest Seafood Display

A Selection of Fresh & Local Seafoods to include Jumbo Prawns, Prosciutto Wrapped Grilled Scallops, Oysters on the Half Shell, Sushi, Smoked & Cured Salmon with Traditional Accompaniments

Pan-Asian Display

Ahi Tuna Poke, Grilled Ginger Prawns, Asian Vegetable Spring Rolls, Steamed Peking Potstickers with Traditional Accompaniments

Selection of Seasonal Farm Fresh Fruits

Tropical Fruit Display

Pineapple, Mango, Papaya, Young Coconut, Starfruit and Mango Dipping Sauce

PLATED DINNERS

STARTERS

Crab Cake with Apple Salad, Tarragon Aioli

Grilled Skewers of Beef with Peppercorn Dijon Mustard Dipping Sauce

Dungeness Crab Cocktail with Lemon-Dill Aioli, Arugula and Fennel Crackers

Salmon Satay with Pomegranate Ginger Glaze with Chives

Wild Mushroom Bisque with Puff Pastry

Roasted Tomato Soup with Three Cheese Crostini

Fresh Tomato Tart with Roasted Garlic, Arugula, Balsamic Glaze

Smoked Prosciutto-Wrapped Prawns with Basil Aioli Dipping Sauce

SALADS

Select one to precede your Entrée Course.

House Green Salad

Cherry Tomato, Carrot, Radish, Toasted Pumpkin Seed, Raspberry-Honey Vinaigrette

Mixed Greens

Fresh Berries, Shaved Pecorino Cheese, Toasted Pecans, Pomegranate Vinaigrette

Mixed Baby Lettuces

Grilled Pear, Caramelized Walnuts, Oregon Bleu Cheese, Pear Vinaigrette

Hearts of Romaine

Classic Caesar Dressing, Garlic Croutons, Shaved Parmesan, Lemon Wedge

Tomato and Mozzarella Stack

Fresh Mozzarella, Vine-Ripe Tomato, Basil, Baby Lettuce, Balsamic Syrup

Baby Spinach Salad

Grilled Red Onions, Candied Walnuts, Tomatoes and Caramelized Shallot Vinaigrette

Radicchio Chop

Romaine, Radicchio, Granny Smith Apples, Point Reyes Bleu Cheese, Candied Walnuts, Apple Cider Vinaigrette

Pesto Caesar Salad

Romaine, Roasted Tomatoes, Creamy Pesto Caesar Dressing

Butter Lettuce

Fennel Fronds, Gorgonzola Dolce, Dijon Mustard Vinaigrette

INTERMEZZO

An Intermezzo Course may be added to your Plated Dinner.
Please ask your Catering Manager for Current Seasonal Selections

ENTRÉES

Entrée cost includes: your choice of salad (see above selections) and side dish (see below selections), Chef's seasonal vegetables and rustic sourdough bread. Freshly brewed coffee and tea service is also included. You may select up to three entrée selections (including a vegetarian option). The higher price of the entrées selected will be charged. Additional charges apply to add a starter or intermezzo course.

Filet of Tenderloin

Grilled New York Steak

Choice of one preparation:

Wild Mushroom Demi-Glaze with Gorgonzola

Shallot-Madeira Demi-Glaze

Brandied Peppercorn Sauce

Brie with Pink Peppercorn Demi-Glaze

Wild Mushroom Ragout

Rosemary-Thyme Jus with Crispy Shallots

Grilled Swordfish or Seared Alaskan Halibut

Choice of one preparation:

Shiitake Mushroom & Vegetable Hash
Grilled Pineapple Relish & Toasted Coconut
Tomatilla Cream Sauce
Caper, Black Olive and Sundried Tomato Relish
Miso-Marinaded, Housemade Teriyaki

Roasted Salmon

Choice of one preparation:

Lemon-Caper Cream Sauce
Grilled Pineapple Salsa
Roasted Fennel, Tomatoes & Mushrooms
Preserved Lemon Vinaigrette
Miso-Marinaded, Shiitake Mushroom Ragout
Mango Salsa

Blackened Salmon

Mango Salsa

Herb Roasted Chicken Breast

Choice of one preparation:

Roasted Red Pepper Cream
Smoked Prosciutto and Sage, Pomegranate Pan Juices
Preserved Lemons and Cured Olives
Olives, Artichokes, Sundried Tomato Compote, Lemon-Thyme Jus

Grilled Chicken Breast

Choice of one preparation:

Simmered in Sweet Soy Glaze with Ginger and Lemongrass
Lemon Caper Chive Beurre Blanc
Mushroom Marsala Pan Sauce

Stuffed Pork Loin

Choice of one preparation:

Prosciutto, Sage and Gruyere, Madeira Demi-Glaze
Brie and Spinach, Dried Washington Cherry Sauce
Roasted Garlic and Fontina, Sundried Tomato Demi-Glaze

VEGETARIAN ENTRÉES

Parmesan Polenta Cake

Roasted Tomato Sauce, Vegetable Stack

Three Cheese Ravioli

Creamy Pesto, Vegetable Stack

Gorgonzola Risotto Cake

Roasted Bell Peppers, Wild Mushrooms, Quinoa Salad, Basil Oil

Grilled Vegetable Tower

Basil Pesto, Balsamic Vinegar, Polenta

Grilled Tofu and Asian Inspired Vegetable Medley

Buckwheat Soba Noodles, Sweet and Sour Vinaigrette

Pasta du Jour

DUET ENTRÉES

Petite Filet with Halibut

Brandied Peppercorn, Shiitake Mushroom Relish

Petite Filet with Prawns

Brie with Pink Peppercorn Demi-Glaze, Mango Salsa

Petite Filet with Salmon

Rosemary-Thyme Jus, Roasted Fennel, Tomatoes & Mushrooms

Petite Filet with Crab Cake

Shallot-Madeira Demi-Glaze, Sweet Dijon Cream

Petite Filet with Swordfish

Wild Mushroom and Grilled Pineapple Relishes

Petite Filet with Chicken

Gorgonzola, Crispy Shallots, Pomegranate Pan Juices

SIDE DISHES

Select one to accompany your Entrée Selection

Potato Gratin with Chive and Parmesan

Yukon Gold Mashed Potatoes

Olive Oil Mashed Potatoes

Roasted Fingerling Potatoes with fresh herbs

Potatoes Savoyard

Wild and Jasmine Rice Pilaf

Polenta Herb Cake with Tomato Ragu

Seasonal Risotto Cake

Sweet Potato Flan

DINNER BUFFETS

A minimum of 50 guests, please. Where indicated, make selections from Plated Dinner items listed above.

VISTA BUFFET

Seasonal Farm Fresh Fruit Display

Choice of:

House Green Salad or Hearts of Romaine Caesar Salad

Chicken or Salmon Entrée Selection

One Pasta Selection, Accompanying Sauce and One Mix-In

Chef's Seasonal Vegetables

Rustic Sourdough Bread and Butter

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

EVERGREEN BUFFET

Seasonal Farm Fresh Fruit Display
Chef's Seasonal Pasta Salad

Choice of:

House Green Salad or Hearts of Romaine Caesar Salad

One Entrée Selection

One Carving Station with Chef Attendant

One Side Dish

Chef's Seasonal Vegetables

Rustic Sourdough Bread and Butter

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

LAKESIDE BUFFET

Choice of Two Hors D'oeuvres (1 of each per guest)
Seasonal Farm Fresh Fruit Display

Choice of:

Fresh or Grilled Vegetable Display or Artisan Cheese Display

One Salad Selection

Two Entrée Selections

One Side Dish

Chef's Seasonal Vegetables

Rustic Sourdough Bread and Butter

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

GRANDVIEW BUFFET

Choice of Two Hors D'oeuvres (2 of each per guest)
Seasonal Farm Fresh Fruit Display

Choice of:

Northwest Seafood Display or Pan-Asian Display

One Salad Selection

Two Entrée Selections

One Carving Station with Chef Attendant

One Side Dish

Chef's Seasonal Vegetables

Rustic Sourdough Bread and Butter

Chocolate Dipped Strawberry to accompany Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

SPECIALTY STATIONS

CARVING STATIONS

*A minimum of 50 guests is required for each Carving Station.
All Carving Stations include a complimentary Chef Attendant and are served with rolls.*

Herb Crusted Prime Rib

Served with Natural Jus and Horseradish Cream Sauce

Rosemary & Garlic Rubbed Leg of Lamb

Served with Fig & Orange Marmalade

Whole Roasted Breast of Turkey

Served with Cranberry Ginger Chutney, Giblet Gravy

Pepper Crusted Tenderloin

Served with Brandied-Shiitake Mushroom Sauce

Roasted Pork Tenderloin

Washington Dried Cherry Compote

CHEF'S PASTA STATION

Choose two pastas and an accompanying sauce for each. You may enhance your Pasta Station by adding one mix-in accompaniment per pasta dish for an additional \$3.00 per guest.

Pasta Offerings

Orecchiette, Petite Penne, Farfalle, Fusilli, Stuffed Ravioli or Tortellini
(choice of stuffings)

Sauce Offerings

Spicy Puttanesca, Pesto Cream Sauce, Roasted Tomato and Basil, Wild Mushroom Ragout,
Truffled Mac and Cheese, Lemon Cream, Alfredo with Chives

Mix-In Accompaniments

Wild Mushrooms, Caramelized Onions, Italian Sausage, Italian Chicken Sausage, Grilled Chicken Breast,
Grilled Vegetables, Crispy Pancetta, Sun-Dried Tomatoes, Kalamata Olives, Roasted Peppers

MASHED POTATO BAR

Served in a Martini Glass

Yukon Gold Mashed Potatoes served with Sour Cream, Smoked Bacon, Beechers White Cheddar,
Smoked Mozzarella, Scallions, Brandied Wild Mushrooms, Horseradish Cream, Lobster Sauce

CHILDREN'S MENU

If serving a plated dinner, you may select one option to serve children under 12 years of age.

STARTER/SALAD

Choice of:

Green Salad with Ranch Dressing
Classic Caesar Salad
Simply Fresh Vegetables with Dip
Fresh Fruit Cup

ENTRÉE

Choice of:

Bowtie Pasta with Marinara Sauce
and a Breadstick
Chicken Strips with French Fries
and Dipping Sauce
Cheese Pizza Squares

VENDOR MEAL

You may select one option to offer your vendors.

BOXED MEAL

*Sandwich, Pasta Salad, Whole Fresh Fruit,
Fresh Baked Cookie or Brownie and a Bottle of Water*

Choice of:

Herb Roasted Chicken Breast Sandwich
Dijon Ham & Swiss Sandwich
Chicken Caesar Wrap
Grilled Vegetable Sandwich

Wine and Beverage List

WINE & BEER

White Wine

Boomtown Chardonnay, WA
Kendall Jackson Vintners Reserve Chardonnay, CA
Tildio Estate Riesling, WA
J. Scott Cellars Viognier, OR
Airfield Estates Lightning, WA
Mercer Sauvignon Blanc, WA
Matanzas Creek Sauvignon Blanc, CA
Wallace Brook Pinot Gris, OR
Spindrift Cellars Pinot Gris, OR
Chateau Ste Michelle Chardonnay, WA

Red Wine

Boomtown Cabernet Sauvignon, WA
Boomtown Merlot, WA
Mercer Merlot, WA
Freemark Abbey Merlot, CA
Goose Ridge G3 Red Blend, WA
Kendall Jackson Meritage, CA
Wallace Brook Pinot Noir, OR
Jovino Pinot Noir, CA
Barnard Griffin Zinfandel, WA
Cannonball Cabernet Sauvignon, CA
Gatekeeper Shiraz, AU
Chateau Ste Michelle Cabernet Sauvignon, WA
Wineglass Cellars Cabernet Sauvignon, WA
Basel Cellars Syrah, WA

Champagne & Sparkling Wine

Zardetto Brut Cuvee Sparkling Wine, IT
Capitello NV Brut Sparkling Wine, OR
Schramsberg Blanc de Blanc, CA
Veuve Clicquot Brut NV, FR

Beer Selections

Imported, Domestic & Microbrew

Non-Alcoholic Beverages

Sparkling Grape Juice
Soft Drinks, Mineral Waters
Fruit Juice
Fruit Punch (Per Gallon)

LIQUOR

Standard Bar Spirits

Ketel One Vodka
Beefeater Gin
Johnny Walker Red Scotch
Maker's Mark Bourbon
Seagram's VO American Whiskey
Bacardi Silver Rum
1800 Anejo Tequila

Premium Bar Spirits & Cordials

Grey Goose Vodka
Bombay Sapphire Gin
Chivas Regal 12 Year Scotch
Knob Creek Bourbon
Crown Royal Canadian Whiskey
Captain Morgan Private Stocked Rum
Cabo Wabo Blanco Tequila
Grand Marnier
Kahlua
Bailey's Irish Cream