

# SAVOR

AT SEMIAHMOO

FOOD *For*  
THOUGHT  
CHEF DEVIN'S STORY

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STRAIGHT FROM  
THE SOURCE  
**LOCAL  
PARTNER  
HIGHLIGHTS**

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**FRESH,  
SUSTAINABLE,  
LOCAL**

THE SEMIAHMOO  
FOOD ETHOS

THE SEMIAHMOO EXPERIENCE  
**FRESH  
FLAVORS,  
WARM  
HOSPITALITY**

**RECIPES,  
TIPS, = AND =  
KITCHEN  
TRICKS**

FROM OUR CHEFS





# GOOD MORNING

Accompanied by regular & decaffeinated Starbucks™ coffee, hot Tazo® tea selection.  
Minimum of 15 guests. For groups under 15, a supplemental food charge may apply.  
Priced per person unless otherwise noted.

Semiahmoo Spread  
hard boiled eggs, bakery basket, whole fruit, fruit juice Veg, GF available

Upgrade Your Spread:  
Berry Parfait Veg, DF available  
Smoothie Shooters Veg, GF, DF, V available  
Oatmeal Bar  
dried fruit, brown sugar, candied pecans V, GF, DF, nuts

On the Go Hot Breakfast Box  
egg + bacon + cheese sandwich, whole fruit, hot coffee, & bottled juice  
gluten-less bread & vegan sandwich options available

Basic Breakfast  
scrambled eggs with cheese, bacon, breakfast potatoes, sliced fruit,  
bakery basket GF available

Build-Your-Own Breakfast  
served with sliced seasonal fruit v & bakery basket Veg  
choice of one from each category

EGGS: scrambled with cheese, baked frittata Veg, V available  
MEATS: chicken apple sausage, sliced roast ham, bacon GF  
POTATOES: potatoes O'Brien with peppers & onions, whole roasted baby red potatoes v  
GRIDDLE: French toast, pancakes Veg, GF available

Scrambled & I Like It  
served with breakfast potatoes v, sliced fruit v, bakery basket Veg  
choice of two for all guests, inquire for plated options  
veggie enthusiasts v triple cheese Veg  
three meat GF short rib corned beef hash GF  
pacific smoked salmon GF chorizo + pepper GF

Plated Breakfast  
For the Table | bakery basket, honey butter & seasonal preserves  
Main Course | served with breakfast potatoes v, sliced fruit v  
choice of one or pre-selected choice of two for an additional cost

THE CLASSIC: scrambled eggs, bacon GF  
SIMPLE BY THE SEA: smoked salmon lox, toasted bagel + cream cheese Veg, GF available  
BISCUITS + GRAVY: scrambled eggs, biscuits, sausage gravy Veg available  
VEGGIE: baked vegetable frittata Veg, V, GF available

## MORNING MIXOLOGIST - Attendant required

Mimosa  
orange juice, house sparkling wine  
Mock-Mosa  
orange + pineapple juice, Perrier L'Orange sparkling

Bloody Mary  
crafted bloody mary mix, tomato juice, vodka  
Virgin Mary  
crafted bloody mary mix, tomato juice

Veg: Vegetarian | V: Vegan | GF: Gluten-Less | DF: Dairy-Free

All food and beverage items are subject to a current taxable facility fee. 100% will be retained by the property  
Menu items can be customized to enhance your experience. Please connect with your event contact to confirm group menu.

All dietary concerns must be disclosed prior to guarantee due date or we cannot guarantee accommodation without an additional charge.

# LOCAL, SUSTAINABLE, RESPONSIBLE, HUMANE, WHY?



For the past year, we have all come to a new understanding of what community means. While many members of our community are still struggling to make ends meet in an uncertain job market with an even more uncertain future, we endeavor to support each other. We have all heard how important it is to keep our dollars within the community. This became continuously clear as things unfolded this time last year. We have been able to keep purchasing from many local producers who otherwise would have gone out of business. I can say unequivocally, “We saved jobs (and businesses) that would have otherwise been lost.” While I wish we could have done more, I am optimistic about rebuilding a much stronger, sustainable, responsible, and humane business with the help of our local partners, team members and You, Our Guests!

- Semiahmoo Executive Chef Devin Kellogg



# Chef Kelly's Buttermilk Biscuits

serving: 12 biscuits | prep time: 10 minutes, cook time: 12 minutes

**INGREDIENTS**

- 2 cups all-purpose flour
- 2 tablespoons white sugar
- 2 tablespoons baking powder
- 1 teaspoon salt
- 1 cup cold butter, cubed
- 2 cups cold buttermilk

**LET'S MAKE IT HAPPEN!**

Preheat your oven to 400°. In a mixing bowl, combine all ingredients except buttermilk. Transfer your dry mixture to a food processor and process in 3-4 second bursts until the mixture looks sandy.

Return your dry mixture to the original mixing bowl and gently stir in cold buttermilk until just combined. Be careful not to overmix, or your biscuits will be tough! Roll your dough out on a floured surface so that it is about ¾ inch thick. You can cut your circles with a floured glass, a circular cutter or use a knife to cut into squares. Place on a baking sheet, and bake for 10-12 minutes, until golden brown.

**MAKE IT YOUR OWN**

Our favorite way to enjoy Chef Kelly's biscuits is to craft a 'Biscuits & Gravy' breakfast sandwich using Misty Meadows Farm eggs and Skagit River Ranch pork breakfast sausage patties with a house-made gravy.

This recipe is excellent with fresh chopped rosemary or chives, shredded sharp gouda cheese, cracked pepper, or minced sundried tomatoes and garlic. Add these ingredients when you mix in your buttermilk for a unique flavor!





# BEVERAGES & SNACKS

Includes Starbucks™ regular & decaffeinated coffee, hot Tazo® tea selection, assorted Pepsi® soft drinks

## A LA CARTE BEVERAGES

Starbucks™  
regular or decaffeinated coffee

Hot Tazo® tea selection

Assorted Pepsi soft drinks  
Sparkling water  
Kombucha & bottled juices  
Individual bottled smoothies  
House-made lemonade  
House-made flavored iced tea

## BEVERAGE PACKAGES

Includes Starbucks™ regular & decaffeinated coffee,  
hot Tazo® tea selection, assorted soft drinks,  
& sparkling water

## HALF-DAY BEVERAGE SERVICE

UP TO 4 HOURS OF SERVICE

## FULL-DAY BEVERAGE SERVICE

UP TO 8 HOURS OF SERVICE

Don't forget about our onsite Seaview Café,  
Proudly Serving Starbucks™ featuring a full line  
of espresso drinks. Open daily.



## SNACK PACKAGES

Priced per person. Offered for up to two hours of service.  
Minimum of 15 guests.

Get Your Greens  
assorted smoothies, fruit parfaits,  
granola bars Veg, DF available

Frittata Fest  
miniature frittata bites, seasonal fruit cups,  
fruit + mint-infused water GF, V available

Itty Bitty Bites  
assorted tea sandwiches, coconut macarons,  
meringue cookies Veg, GF available

Energize  
iced coffee bar, assorted power bars,  
energy bites Veg, GF, DF available

Bonfire Break  
s'mores bites, trail mix,  
hot chocolate bar V, contains nuts

Lemonade Stand  
seasonally flavored house-made lemonade,  
sugar cookies, lemon bars Veg

Meats + Cheese  
locally sourced cheeses, assorted meats,  
house-made pickles, Avenue Bread

## A LA CARTE SNACKS

Minimum of 15 guests or 2 dozen ordered.

## SWEET

assorted cookies + brownies Veg, GF available  
seasonal fruit kabobs v, GF  
bakery basket Veg, GF available  
assorted muffins Veg, GF available  
berry parfait cups Veg, DF available  
granola bars Veg

## SAVORY

veggies cups + ranch Veg, GF  
cheese + charcuterie GF  
basque roasted chickpeas v, GF  
soft pretzels, beer cheese, mustard Veg  
chips + salsa + 7-layer dip Veg  
pinwheels  
turkey + cranberry, hummus + pepper v, ham + cheese



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# Chef Krystle’s S’mores Bars

serving: 18 bars | prep time: 10 minutes, cook time: 30 minutes not including cooling

### INGREDIENTS

- 30 graham crackers (2 packs) crushed to crumbs
- 1 cup unsalted butter, melted
- ¼ teaspoon salt
- 6 cups mini marshmallows
- 1 ½ cups chocolate chips

### LET’S MAKE IT HAPPEN!

Preheat your oven to 350°. In a mixing bowl, add your crushed graham crackers – setting aside ¼ cup of crumbs for use later in the recipe.

Add your melted butter and salt to your crumbs, mixing them together. Press your graham cracker mixture into the bottom of a greased 9x13 baking pan—Bake for 10 minutes. After 10 minutes in the oven, top your mixture with 4 cups of mini marshmallows and bake for another 10 minutes. Remove your baking pan from the oven and let it cool for 5 minutes before sprinkling your chocolate chips to the top in an even layer.

Top the chocolate with your remaining marshmallows and then bake for 10 minutes. Let your dish cool complexly before slicing and serving. (Pro tip: these bars hold up for 5-7 days in the fridge or can be frozen and served at a later date!)

### MAKE IT YOUR OWN

Add spoonfuls of melted peanut butter in swirls once you’ve added your chocolate chips layer or substitute ½ cup of butter-scotch chips in place of the chocolate chips.

Drizzling some melted chocolate after it finishes baking will make this yummy dessert even better!

# LUNCH

Accompanied by house-made lemonade.  
Minimum of 15 guests. For groups under 15, service style will be confirmed & a supplemental food charge may apply

## MONDAY | Keep It Under Wraps

- chopped green salad
- pasta salad V, GF, Veg
- vegetable crudité, hummus & ranch dipping sauce V, GF
- chicken Caesar wrap
- BLTA wrap - turkey, bacon, tomato, avocado
- garden hummus wrap V, GF, Veg, available in bowl form
- lemon bars Veg

### UPGRADE YOUR EXPERIENCE

- seasonal soup
- substitute hot paninis

## TUESDAY | Our Take on a Taco

- corn + cotija black bean salad Veg, GF
- jalapeño & cilantro slaw V, GF
- spiced chicken GF,
- pulled pork GF,
- chili roasted cauliflower V, GF
- corn GF + flour tortillas
- refried beans, Spanish rice, churro sticks
- accompanied with lime, salsa, guacamole Veg, GF

### UPGRADE YOUR EXPERIENCE

- tortilla soup
- add flank steak

## WEDNESDAY | BYO Asian Bowl

- Vietnamese rice noodle salad Veg, GF, DF
- Thai peanut slaw V, GF, nut-free available
- orange chicken, kung pao beef GF, DF
- stir fry veggies V, GF
- white rice, fried rice Veg, GF
- coconut tapioca Veg, GF

### UPGRADE YOUR EXPERIENCE

- spinach rama V
- add Korean BBQ pork

## THURSDAY | Market Fresh

- spinach + citrus salad V, GF,
- nuts + marinated tomato salad V, GF
- grilled pesto chicken GF
- cod fritters + tartar sauce GF available
- grilled portobello mushrooms V, GF
- brown rice pilaf V, GF
- local seasonal vegetables V, GF
- classic cheesecake GF available

### UPGRADE YOUR EXPERIENCE

- seafood chowder
- add halibut fritters

## FRIDAY | Beachside Grillin’

- coleslaw V, GF
- loaded baked potato salad Veg, GF, V available
- chipotle peach BBQ chicken GF
- grilled flank steak GF
- falafel patty V, GF
- grilled corn Veg, GF
- baked mac + cheese Veg
- assorted cookies + brownies Veg, GF available

### UPGRADE YOUR EXPERIENCE

- seafood chowder
- add halibut fritters

## SATURDAY | PNW Fresh

- mixed greens salad V, GF, DF + kale Caesar salad GF
- herb roasted chicken GF, honey-glazed salmon GF, DF
- ravioli Veg, roasted red potatoes V, GF, local vegetables V, GF
- angel food cake, local berries, whipped cream

### UPGRADE YOUR EXPERIENCE

- sage + squash soup
- add roasted sirloin entrée

## SUNDAY | Hot off the Press

- beet + arugula salad V, GF + cucumber salad V, GF
- paninis: brie-apple-prosciutto, caprese Veg,
- chicken pesto GF option available by substituting salads for paninis
- chips + garlic aioli dip Veg, individual fruit crisps V, GF

### UPGRADE YOUR EXPERIENCE

- tomato basil soup
- add roast beef panini





PLATED

# LUNCH

Accompanied by house-made lemonade.  
Minimum of 15 guests. For groups under 15, service style will be confirmed and a supplemental food charge may apply.

**SALAD**  
**choice of one**  
*mixed greens, blueberry, hazelnut salad, champagne vinaigrette V, GF*  
*beet + arugula salad, sherry vinaigrette V, GF*  
*Tuscan panzanella salad Veg*

**ENTRÉE**  
**served with local seasonal vegetables**  
**choice of one or pre-selected choice between two for an additional cost**  
*roasted chicken breast, sweet potato hash, white wine jus GF, DF*  
*chimichurri sirloin, yukon mashed potatoes GF, DF*  
*roasted cod + braised mushrooms, wild rice pilaf GF, DF*  
*mushroom ravioli, spinach, brown butter sage sauce Veg*

**DESSERT**  
**choice of one**  
*chocolate royale Veg*  
*individual fruit crisp V, GF*  
*seasonal sorbet cup V, GF, DF*

## TAKE IT WITH YOU

**GRAB & GO LUNCH**  
*minimum of 15 guests*

*pasta salad*  
*pre-selected choice of wrap:*  
*chicken Caesar wrap*  
*BLTA wrap - turkey, bacon, tomato, avocado*  
*garden hummus wrap Veg, V/GF available*  
*chocolate chip cookie Veg*  
*bottled water*



## FOOD FOR THOUGHT

"I can say, without a doubt, that Whatcom County has some of the highest quality products produced anywhere in the world. Some of Seattle's best restaurants and chefs seek out products that originate right here. This saves fossil fuels, improves air quality, relieves traffic congestion, road degradation, unnecessary risks to quality, and contamination concerns. First and foremost, I believe we all deserve to experience the amazing bounty of our beautiful county. This is what we endeavor to bring to you and your guests every day. Check out our list to see some of our favorite, local county-based partners!"

- Semiahmoo Executive Chef Devin Kellogg

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# HAPPY HOUR

Additional onsite orders will be prepared based on product availability.  
For groups under 15, a supplemental food charge may apply.

## FOR PASSING

Minimum of two dozen per selection.

### VEGGIE

parmesan arancini <sup>Veg</sup>  
avocado + quinoa cucumber cups <sup>V,GF</sup>  
mac + cheese bites <sup>Veg</sup>  
mushroom tartlets <sup>V</sup>  
classic tomato basil bruschetta <sup>V</sup>  
baked brie tart with fruit jam <sup>Veg</sup>

### MEAT

bacon wrapped dates <sup>GF,DF</sup>  
shrimp toast <sup>DF</sup>  
halibut ceviche bite <sup>GF,DF</sup>  
coconut crusted shrimp <sup>DF</sup>  
crab cakes <sup>DF</sup>

### SKEWER

caprese <sup>Veg,GF</sup>  
melon + prosciutto <sup>GF,DF</sup>  
beef BBQ meatball <sup>GF,DF</sup>  
s'more



## FOR GRAZING

Minimum of 15 guests. Two servings estimated per person.

vegetable crudité, ranch + hummus dipping sauce <sup>V,GF</sup>  
PNW cheese + meats board, dried fruit, Avenue Bread  
pinwheel platter, turkey + cranberry, hummus + pepper <sup>V</sup>, ham + cheese  
seasonal fruit display, local honey yogurt <sup>Veg,GF</sup>

### SLIDER STATION

beef + cheese, fried chicken + biscuit, falafel slider <sup>Veg</sup>, grilled cheese + tomato <sup>Veg</sup>

## LATE AT NIGHT

Minimum of 15 guests and/or minimum of three pizzas.

traditional French fries, sweet potato fries, harissa aioli, ketchup, ranch <sup>Veg,DF</sup>  
pretzel station, warm soft pretzel, beer cheese, stone ground mustard <sup>Veg</sup>  
Packers pizza bites – the pies we're known for  
each pizza provides 12 pieces | gluten-less dough available  
classic cheese pizza, mozzarella + red sauce  
pepperoni, mozzarella + red sauce  
s'mores pizza, Nutella®, mini marshmallows, chocolate sauce, graham cracker topping  
cookies + milk, chocolate chip cookies + milk 'shots' <sup>GF</sup> available

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THE LOCAL SHOP  
FARMS / VENDORS SPOTLIGHT

In true farm-to-table style, our goal is to bring the extraordinary bounty and unique flavors of Whatcom County, the Salish Sea and the Pacific Northwest to your plate. Our local partners are key to the success of the community and our group guest experience. Our Semiahmoo chefs contribute their own time and expertise by crafting hand-made recipes, woven thoughtfully throughout these menus.

Spotted Owl Farms	Blaine	2 miles
Ferndale Farmstead Cheese	Ferndale	10 miles
Twin Sisters Creamery	Ferndale	12 miles
Hempler’s Smoked Meats	Ferndale	14 miles
Wright Brother’s Farm	Ferndale	15 miles
Silver Creek Farm	Ferndale	16 miles
Bellingham Pasta Co.	Bellingham	19 miles
Calypso Kitchens	Bellingham	20 miles
Misty Meadows Farms	Everson	20 miles
Cloud Mountain Farm Center	Everson	24 miles
Taylor Shellfish	Bow	30 miles
Rads Pepper Sauce	Bellingham	30 miles
Nerka Salmon	Bellingham	30 miles
Avenue Breads	Bellingham	34 miles
Ten Fold Farm	Bellingham	36 miles
Growing Veterans Farms	Lynden	37 miles
Cairnspring Mills	Burlington	39 miles
Judd Cove Oysters	Orcas Island	40 miles
Skiyou Ranch Meats	Sedro-Woolley	44 miles
Skagit River Ranch	Sedro-Woolley	44 miles
Samish Bay Creamery	Bow	47 miles
Coro Salumi Meats	Seattle	98 miles

DINNER

Accompanied by regular & decaffeinated Starbucks coffee, hot Tazo tea selection.  
Minimum of 15 guests. For groups under 15, a supplemental food charge may apply. Priced per person.

DESIGN YOUR OWN DINNER

SOUP + SALAD

- choice of two
- tomato basil soup V, GF
- Semiahmoo classic chowder GF
- mixed greens salad, blueberries, hazelnuts, champagne vinaigrette V, GF
- arugula + beet salad, sherry vinaigrette GF, DF, V available
- chopped Caesar, salad dressing, parmesan cheese, croutons
- spinach + citrus salad, almonds, citrus vinaigrette GF, DF, contains nuts
- quinoa salad Veg, GF
- pasta salad Veg

ENTREES

- choice of two
- roasted chicken, white wine jus GF, DF
- chicken marsala, mushrooms GF, DF
- beef sirloin, chimichurri GF, DF
- beef short ribs, red wine demiglace GF
- pork loin, apple-onion compote GF, DF
- roasted black cod, braised wild mushrooms GF, DF
- roasted salmon, parsley pesto GF
- mushroom ravioli, brown butter sage sauce Veg
- Tuscan roasted cauliflower, white beans V, GF
- rice + vegetable stuffed butternut squash V, GF

STARCH

- choice of two
- Yukon gold potato mash Veg, GF
- sweet potato hash Veg, GF
- wild rice pilaf V, GF
- roasted baby red potatoes V, GF
- root vegetable gratin Veg, GF

DESSERT

- choice of one
- classic cheesecake GF available
- chocolate royale Veg, contains nuts
- individual fruit crisp V, GF
- angel food cake, local berries, whipped cream Veg
- miniature dessert display V, GF options available

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# PLATED DINNER

*Priced per person, highest price prevails. Minimum of 15 guests.  
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## SALAD

*choice of one for all guests*

mixed greens salad, blueberries, hazelnuts, champagne vinaigrette V, GF  
arugula + beet salad, sherry vinaigrette GF, DF, V available  
spinach + citrus salad, triple citrus, almonds, citrus vinaigrette GF, DF, contains nuts

## ENTRÉE

*entrées served with local seasonal vegetables*

## INDIVIDUAL PLATES

*pre-determined choice between three of the below entrees, counts provided to venue ten days prior*

chicken marsala, mushroom gravy GF, DF  
roasted chicken breast, white wine jus GF, DF  
roasted black cod, braised mushrooms GF, DF  
red wine braised short ribs, yukon mashed potatoes GF  
sirloin steak, red wine demiglace GF, DF  
filet mignon, blue cheese gratin potato, demiglace GF  
butter-poached halibut, wild mushrooms, herb gnocchi  
local salmon, parsley pesto, roasted tomatoes GF, DF  
mushroom ravioli, spinach, parmesan, brown butter sage sauce Veg  
Tuscan cauliflower, stewed white beans V, GF  
seasonal vegetable ravioli Veg

## DUET PLATES

*pick two entrées + one starch for all guests to enjoy, vegan option available upon request*

roasted chicken breast, white wine jus GF, DF  
roasted black cod, braised mushrooms GF, DF  
sirloin steak, red wine demiglace GF, DF  
seasonal vegetable ravioli Veg

## STARCH

*choice of one*

roasted red baby potatoes  
wild rice pilaf

## DESSERT

*choice of one for all guests*

classic cheesecake GF available  
chocolate royale Veg, contains nuts  
individual fruit crisp V, GF

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**The Roost-Ravioli  
& a Crisp White**  
Rodney Strong Vineyards,  
California

Duet: Roasted Chicken  
& Ravioli  
*Rodney Strong Sauvignon Blanc*

**Fresh Catch &  
our Favorite  
Chardonnay**  
Chateau Ste Michelle,  
Washington

Roasted Local Cod  
& Braised Mushrooms  
*Chateau Ste. Michelle's  
renowned Chardonnay*



**Sage & Sky Ragù  
& Syrah Red**  
Abeja Winery,  
Washington

Pan-Seared Salmon  
*Abeja's fabulous Columbia Valley  
Merlot, rich with notes of ripe,  
red fruits*



**Local Sea Bounty  
& Rich Red**  
Willamette Valley Vineyards,  
Oregon

Sage & Sky Lamb  
House-Made Ragù  
*Willamette's full-bodied  
Griffin Creek Syrah*

LIBATIONS

*All beverages are charged on a consumption basis. Host & no host options available. No shots allowed.  
Labor fees will be assessed. Minimum two-hour service, one bartender recommended per 75 guests.  
Inquire for our seasonal, rotating wine list or custom options for cocktails & mocktails. Specialty wines selected from our wine list are  
charged by the bottle.*

BEER & WINE BAR  
rotating Northwest beer or hard cider selections  
rotating domestic & imported beer selections  
sommelier's choice, house wine – red & white  
assorted soft drinks & sparkling water

DELUXE BAR  
house liquor selections  
*features selections similar to: Tito's Vodka, Bacardi Silver Rum, Sauza Silver Tequila,  
New Amsterdam Gin, Jameson Irish Whiskey, Jim Beam Bourbon, Captain Morgan,  
Dewar's White Label Scotch*  
rotating Northwest beer or hard cider selections  
rotating domestic & imported beer selections  
sommelier's choice, house wine – red & white  
assorted soft drinks & sparkling water

PREMIUM BAR  
premium + cordial liquor selections  
*features selections similar to: Belvedere, Brugal 1888 Premium Rum, Cazadores Reposado,  
Crown Royal, Maker's Mark, Tanqueray Gin, Jack Daniels, Glenlivet 12-Year, Baileys, Kahlua*  
rotating Northwest beer or hard cider selections  
rotating domestic & imported beer selections  
sommelier's choice, house wine – red & white  
assorted soft drinks & sparkling water

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