



## Silver Cloud Hotel Seattle Stadium

1046 1st Avenue South Seattle Washington 98134

*Catered by Jimmy's On First*



\*A customary 23% taxable service charge (14% distributed to service personnel, 9% retained by hotel to offset administrative costs) plus 9.6% sales tax will be applied to all pricing.  
Prices subject to change without notice.

# *Stadium Meeting Package*

*(Minimum 10 People)*

*\$75 per person*

*Includes All Day Beverages*

*Assorted Soft Drinks, Iced Tea, Seattle's Best Coffee, Decaffeinated & Assorted Hot Teas*

*Breakfast*

*Assorted Breakfast Pastries & Muffins, Granola, Yogurt, Seasonal Fruit Salad with Quinoa & Honey & Chilled Juice*

*Upgrade to Hot Breakfast—\$12 extra per person*

*Applewood Smoked Bacon & Premium Pork Sausage, Scrambled Eggs with Cheese & Scallions, Jimmy's Breakfast Potatoes, Assorted Pastries & Muffins, Granola, Yogurt, Seasonal Fruit Salad with Quinoa & Honey & Chilled Juice*

*Mid-Morning Beverage Refresh*

*Lunch Options (Please choose one from the following)*

*Flavors of Italy*

*Caesar Salad, Sautéed Yellow Squash, Green Zucchini with Tomatoes & herbs,  
Grilled Tuscan Chicken in a Puttanesca Sauce, Penne Pasta Carbonara,  
Fresh Baked Garlic Bread Sticks, Cannoli*

### ***South of the Border***

*Tortilla Chips with Guacamole, Chicken Enchiladas with Salsa Verde,  
Build your own Tostadas with Seasoned Ground Beef, Black Beans, Spanish Rice,  
Shredded Cheddar & Jack Cheese, Shredded Lettuce, Sour Cream & Salsa,  
Cheesecake with a Salted Caramel Sauce*

### ***Straight from the Deli***

*Soup Du Jour, Organic Green Salad with a choice of a House-made Ranch or Balsamic Vinaigrette Dressing,  
Seasonal Roasted Vegetable Salad, Assorted Deli Meats: Roast Beef, Smoked Turkey & Ham, Cheese,  
Tomatoes, Lettuce, Pickles, Dijon Mustard, Mayonnaise,  
Jimmy's House-Made Thick Cut BBQ Potato Chips  
Assorted Cookies*

### ***A Taste of Asia***

*Mixed Green Mandarin Salad with an Asian Ginger Dressing, Chicken Pot Stickers, Thai Basil Chicken with  
Red Bell Peppers & Onions, Vegetable Yakisoba Noodles, Fried Rice,  
Chef's Special Dessert & Fortune Cookies*

### ***The Pike Place***

*Soup Du Jour, Organic Green Salad with a choice of a House-made Ranch or Balsamic Vinaigrette Dressing,  
Fresh Seasonal Pasta Salad, Roasted Chicken in a Boursin Cheese Florentine Sauce & Smoked Bacon,  
Roasted Seasonal Vegetables,  
Chef's Choice Seasonal Cobbler*

### ***For the Salad Lovers***

*Clam Chowder, with Rolls & Butter*

#### ***Caesar Salad***

*Jimmy's Caesar Dressing, Crisp Romaine*

*Shaved Parmesan Cheese & Herb Croutons*

#### ***Organic Salad***

*Organic Mixed Greens with Roasted Red Bell Peppers, Shredded Carrots, Mushrooms, & Goat Cheese With a White Balsamic Poppy Seed Vinaigrette*

***Served with Herb Grilled Chicken Breast & Blackened Wild Salmon***

*Seasonal Fruit Salad with Quinoa & Honey & Assorted Cookies*

### ***Afternoon Break (Please choose one from the following)***

*Soft Pretzels & Freshly Baked Cookies*

*Freshly Baked Brownies*

*House-made Caramel Corn*

*Assortment of Flavored Popcorn*

*House-made Chips & Dips*

*Jimmy's Snack Mix*

# *Breakfast & Brunch Buffets*

*Served with Seattle's Best Coffee,  
Decaffeinated, Assorted Hot Tazo Teas  
& Chilled Juice*



**Stadium Continental \$21 per person**  
**(Minimum of 6 people)**

*Seasonal Fruit Salad with quinoa & honey accompanied by Assorted Muffins, Croissants & Assorted Pastries*

**Deluxe Continental \$25 per person**  
**(Minimum of 6 people)**

*Seasonal Fruit Salad with Quinoa & Honey , Individual Flavored Yogurt, Granola,  
Assorted Muffins, Croissants, Assorted Pastries & Bagels served with Butter & Cream Cheese*

**All American Breakfast \$33 per person**  
**(Minimum of 10 people)**

*Seasonal Fruit Salad with Quinoa & Honey , Applewood Smoked Bacon & Premium Pork Sausage,  
Scrambled Eggs with Cheese & Scallions, Assorted Muffins, Croissants, Assorted Pastries & Jimmy's Breakfast Potatoes*

**Rainier Brunch Buffet \$49 per person**  
**(Minimum of 15 people)**

*Seasonal Fruit Salad with Quinoa & Honey, Individual Flavored Yogurt, Scrambled Eggs with Cheese & Scallions,  
Classic Eggs Benedict & Assorted Quiche,  
Applewood Smoked Bacon & Premium Pork Sausage,  
Smoked Salmon Lox with Cream Cheese, Onions & Capers,  
Cheese Blintzes topped with Berry Compote & Powdered Sugar,  
Assorted Muffins, Croissants, Assorted Pastries & Bagels*

# *Breakfast Enhancements*



*Seasonal Fruit Salad \$5 per person*  
*With quinoa & honey*

*Scrambled Eggs \$5 per person*  
*With Three Varieties of Cheese ,*  
*Herbs & Chives*

*Assorted Bagels \$4.50 per person*  
*With a Variety of Cream Cheese*

*Maple Cured Ham*  
*Breakfast Sandwich \$7 per person*  
*Eggs, Ham & Cheese*  
*on a Warm English Muffin*

*Steel Cut Oats \$5 per person*  
*Organic Oatmeal, with Brown Sugar & Raisins*

*Breakfast Meats \$6 per person*  
*Choice of: Applewood Smoked Bacon,*  
*Premium Pork Sausage & Ham Steak*

*Jimmy's Breakfast Potatoes \$4 per person*

*Assorted Muffins \$4.50 per person*

*Salmon Lox & Mini Bagels \$12 per person*

*Quiche of the day \$6 per person*



# *Georgetown Buffets*

*(Build your own)*

*Lunch & Dinner*

*(Minimum of 10 People)*

*Lunch Includes:*

*Iced Tea & Dessert*

*Dinner Includes:*

*Coffee & Dessert*



*Please Click to see Buffet Choices:*

[Salads](#)

[Vegetables](#)

[Entrées](#)

[Sides](#)

*Please Select One of the Following Georgetown Buffets:*

**Lunch**

**CASCADE**

*One Salad  
One Vegetable  
One Entrée  
One Side  
Dessert\*  
\$37 per person*

**OLYMPIC**

*Two Salads  
One Vegetable  
One Entrée  
One Side  
Dessert\*  
\$42 per person*

**Dinner**

**CASCADE**

*Two Salads  
One Vegetable  
One Entrée  
One Side  
Dessert\*  
\$47 per person*

**OLYMPIC**

*Two Salads  
One Vegetable  
Two Entrées  
Two Sides  
Dessert\*  
\$52 per person*



*\*Please inquire about seasonal desserts*

# Salads

*Please select from the following:*

Click [here](#) to Return to Georgetown Buffet Options

## *Local Field Green Salad*

*Shredded Carrots, Quinoa, Fresh Berries with a choice of a Seasonal Vinaigrette or Ranch Dressing*

## *Classic Caesar*

*Crisp Romaine, Parmesan Cheese, Herb Croutons & Jimmy's Caesar Dressing*

## *Marinated Vegetable Salad*

*Button Mushrooms, Roasted Peppers, Asparagus, Artichokes, tossed in a Balsamic Dressing & topped with Feta Cheese*

## *Seasonal Tomato Salad*

*Sliced Farm Fresh Tomatoes topped with a Balsamic Glaze & Fresh Herbs*

## *Seasonal Pasta Salad*

*Penne Pasta tossed in a Balsamic Dressing, Grilled Artichokes, Roasted Red Peppers, Plum Tomatoes & Herbs*



# Vegetables

*Please select from the following:*

*Click [here](#) to Return to Georgetown Buffet Options*

## ***Oven Roasted Squash***

*Seasonal Squash tossed with Olive Oil, Fresh Herbs, Sea Salt & Smoked Black Pepper*

## ***Orange & Ginger Glazed Green Beans***

*Baby French Green Beans tossed in a Tangy Orange & Ginger Glaze*

## ***Broccoli Cassuole***

*Broccoli in an Aged White Cheddar Cheese Sauce, topped with Bacon infused Bread Crumbs & slow roasted to a Golden Brown*

## ***Roasted Beets***

*Sea Salt & Herb crusted Beets roasted to perfection, finished with Fresh Cracked Pepper & Orange Zest*

## ***Creamed Greens***

*Crisp Smoked Bacon, Baby Spinach, Mixed Kale, & Seasonal Farm Greens, slow braised until tender then finished with Cream & Parmesan Cheese*



# Entrées

*Chicken, Beef or Fish*

*Please select from the following:*

Click [here](#) to Return to Georgetown Buffet Options

## Chicken

### *Sicilian Baked Chicken*

*Chicken Breast topped with Tomatoes, Black & Green Olives, Capers & Basil*

### *Southwest Chicken*

*Oven Roasted Chicken Breast marinated in a House-made BBQ Rub & topped with a Corn Relish*

### *Five Spice Chicken*

*Fried Golden Brown Chicken seasoned with a fragrant Chinese Five Spice Blend , finished with an Orange Sesame Glaze*

### *Roasted Chicken*

*Oven Roasted Chicken Breast in a Boursin Cheese Florentine Sauce & Smoked Bacon*



## Beef

### *Flat Iron Steak*

*Grilled Steak with Roasted Mushrooms & Blue Cheese*

*Click [here](#) to Return to Georgetown Buffet Options*

### *Soy Ginger Beef*

*Soy Ginger Marinated Flank Steak, sliced & served with Grilled Green Onions*

## Fish

### *Blackened Snapper*

*Pacific Snapper crusted with Caribbean Spices, topped with Roasted Sweet Peppers & Caramelized Onions*

### *Lemon Dill Salmon*

*Fresh Salmon topped with Lemon & Fresh Dill, cooked with White Wine & Garlic*

### *Corn Crusted White Fish*

*Seasonal White Fish dusted with Corn Flour & fried, finished with a Spicy Crawfish Cream Sauce*



# Sides

*Please select from the following:*

Click [here](#) to Return to Georgetown Buffet Options

## ***Roasted Red Potatoes***

*Tossed in Olive Oil, Fresh Herbs & Smoked Paprika, then flash roasted to a golden brown*

## ***Garlic Mashed Gold Potatoes***

*Fluffy Whipped Gold Potatoes infused with Parmesan Cheese & Roasted Garlic, served with a house-made gravy*

## ***Wild Rice Blend***

*A House blend of Red Short Grain Rice, Black Wild Rice & Sweet Basmati Rice steamed to perfection, seasoned with Sea Salt & Pink Peppercorns*

## ***Legume Salad***

*Chilled Black Beans, Chick peas, Red Beans, Lentils & White Quinoa tossed with Fresh Herbs & Extra Virgin Olive Oil*

## ***Chilled Quinoa and Berry Salad***

*Seasonal Berries, Toasted Almonds & Quinoa, tossed in a Greek Yogurt Vinaigrette*

## ***Wild Rice & Dried Fruit Salad***

*Wild Rice with Dried Cranberries & Apricots, tossed in Basil infused Olive Oil then topped with Goat Cheese*

## ***Steamed Rice (brown or white)***

*Short Grain Rice cooked to perfection*



# Desserts

*Please select one from the following:*

Click [here](#) to Return to Georgetown Buffet Options

## *Seasonal Cobbler*

*Berry, Apple or Peach*

## *Assorted Mini Torts*

*Fresh Fruit, Chocolate Banana, Key Lime & Caramel Apple*

## *Seasonal Cheesecake*

*Plain Cheesecake with a Seasonal Topping*

## *Chocolate Cake*

## *Carrot Cake*



# *Lunch Buffets*

*(Minimum of 10 People)*  
*Includes: Iced Tea & Dessert*



### ***Flavors of Italy \$40 per person***

*Caesar Salad, Sautéed Yellow Squash, Green Zucchini with Tomatoes & herbs,  
Grilled Tuscan Chicken in a Puttanesca Sauce, Penne Pasta Carbonara,  
Fresh Baked Garlic Bread Sticks,  
Cannoli*

### ***South of the Border \$39 per person***

*Tortilla Chips with Guacamole, Chicken Enchiladas with Salsa Verde,  
Build your own Tostadas with Seasoned Ground Beef, Black Beans, Spanish Rice,  
Shredded Cheddar & Jack Cheese, Shredded Lettuce, Sour Cream & Salsa,  
Cheesecake with a Salted Caramel Sauce*

### ***Straight from the Deli \$38 per person***

*Soup Du Jour, Organic Green Salad with a choice of a House-made Ranch or Balsamic Vinaigrette Dressing,  
Seasonal Roasted Vegetable Salad, Assorted Deli Meats: Roast Beef, Smoked Turkey & Ham, Cheese,  
Tomatoes, Lettuce, Pickles, Dijon Mustard, Mayonnaise,  
Jimmy's House-Made Thick Cut BBQ Potato Chips  
Assorted Cookies*

### ***A Taste of Asia \$42 per person***

*Mixed Green Mandarin Salad with an Asian Ginger Dressing, Chicken Pot Stickers, Thai Basil Chicken with  
Red Bell Peppers & Onions, Vegetable Yakisoba Noodles, Fried Rice,  
Chef's Special Dessert & Fortune Cookies*

***The Pike Place \$38 per person***

*Soup Du Jour, Organic Green Salad with a choice of a House-made Ranch or Balsamic Vinaigrette Dressing, Fresh Seasonal Pasta Salad, Roasted Chicken in a Boursin Cheese Florentine Sauce & Smoked Bacon, Roasted Seasonal Vegetables, Chef's Choice Seasonal Cobbler*

***For the Salad Lovers \$37 per person***

*Clam Chowder, with Rolls & Butter*

***Caesar Salad\****

*Jimmy's Caesar Dressing, Crisp Romaine  
Shaved Parmesan Cheese & Herb Croutons*

***Organic Salad\****

*Organic Mixed Greens with Roasted Red Bell Peppers, Shredded Carrots, Mushrooms, & Goat Cheese With a White Balsamic Poppy Seed Vinaigrette  
Fruit Salad & Assorted Cookies*

***\*Choice of:***

***Herb Grilled Chicken Breast or Blackened Wild Salmon***

# *Dinner Buffets*

*(Minimum of 20 People)*  
*Includes: Coffee & Dessert*



## ***Elliott Bay Buffet \$69 per guest***

### ***Organic Greens***

*With a choice of a Balsamic Vinaigrette or House-made Ranch Dressing, Roasted Red Tomatoes & Goat Cheese*

### ***Spinach Salad***

*With a Poppy Seed Vinaigrette, Roasted Tomatoes, Hard-Boiled Egg & Parmesan*

### ***Petite Medallions of Beef Tenderloin***

*Served with a Rich Cabernet Demi Glace & Caramelized Onions*

### ***Grilled Salmon with Papaya Salsa***

*Papaya Salsa with Tomatoes & Jalapeno*

### ***Seasonal Risotto***

*With Cream & Parmesan Cheese*

### ***Herb Roasted Potatoes***

### ***Chef's Choice Seasonal Vegetables***

### ***Variety of Breads & Rolls served with Sweet Cream Butter***

### ***Assorted Tortes & French Pastries***



## ***Emerald City Buffet \$59 per guest***

### ***Caesar Salad***

*Crisp Romaine with Garlic Croutons & Jimmy's Caesar Dressing*

### ***Fresh Mozzarella and Tomatoes***

*With Balsamic Honey & Fresh Basil*

### ***Pasta in a Clam Sauce***

*With Chopped Penn Cove Clams, Parsley, Garlic, Butter & Parmesan Cheese*

### ***Lemon-Herb Grilled Chicken***

*Topped with Lemon-Caper Butter Sauce & Gremolata*

### ***Oven Roasted Northwest Vegetables***

*Fresh, Seasonal & Local Vegetables Prepared Chef's Way*

### ***Roasted Potatoes, Blue Cheese & Bacon***

### ***Variety of Breads and Rolls***

*With Sweet Cream Butter*

### ***Assorted French Pastries***



## ***A Trip to Italy \$64 per guest***

### ***Caesar Salad***

*Crisp Romaine with Garlic Croutons & Jimmy's Caesar Dressing*

### ***Organic Green Salad***

*With a choice of a Balsamic Vinaigrette or House-made Ranch Dressing, Roasted Red Tomatoes & Goat Cheese*

### ***Chilled Grilled Vegetables***

*An Assortment of Chef's Choice Vegetables, Lightly Seasoned & Grilled*

### ***Domestic and Imported Cheese***

*With a Variety of Crackers*

### ***Chicken Marsala***

*Tender Breast of Chicken Topped with a Mushroom Marsala Sauce*

### ***Pasta Bolognese***

*Penne Pasta in a House-made Sweet Italian Sausage & Premium Ground Beef Tomato Sauce  
Topped with Freshly Grated Parmesan*

### ***Herb Roasted Red Skin Potatoes with Roasted Bell Pepper & Fresh Herbs***

### ***Warm Focaccia with Roasted Garlic & Aged Balsamic Butter***

### ***Tiramisu***

# Breaks

*Break Packages & A La Carte*





## ***Break Packages*** *(Minimum of 12 people)*

### ***Healthy & Fresh \$10 per person***

*Whole Fruit, Hummus with Pita Chips, Carrot & Celery Sticks & Assorted Juices*

### ***Sweet & Salty \$12 per person***

*Cookies, Jimmy's Chex Mix, Brownies, Soft Pretzels & Assorted Soft Drinks*

### ***Sweet Tooth \$13 per person***

*Cinnamon Rolls, Assorted Candy Bars, Chocolate Glazed Rice Krispy Treats, 2% and Whole Milk, Seattle's Best Coffee, & Assorted Tazo International Teas*

### ***Antipasto \$16 per person***

*Domestic and Imported Cheese, Gourmet Crackers & Breads, Smoked Meats with Assorted Olives & pickled Vegetables, Seasonal Fruit Salad with Quinoa & Honey & Iced Tea*

## *A La Carte Breaks*

*Variety of Freshly Baked Cookies \$34 per dozen*

*Freshly Baked Cookies & Brownies \$38 per dozen*

*Seasonal Fruit Salad \$5 per person*

*With quinoa & honey*

*Assorted Whole Fresh Fruit \$5 per person*

*Fruit & Yogurt Parfait \$7 per person*

*Yogurt, Granola, Fruit*

*Fresh Bagels \$4.50 per person*

*With Assorted Cream Cheese*

*Variety of Sliced Pound Cakes \$6 per person*

*Premium Blend of Mixed Nuts \$30 per pound*

*Baked Pita Chips with Hummus \$7 per person (minimum 12 people)*

*Tortilla Chips & Salsa \$4.50 per person*

*Potato Chips & Dip \$5.50 per person*

# *Receptions*

*Stationed,  
Passed Hors D' Oeuvres  
& Carving Stations*



## *Stationary or Tray-Passed Appetizers*

*(Minimum Order of 1 Dozen(12 pieces) per Item)*

### *Cold*

***Tomato Basil Brochette \$4 per piece***

*Fresh Ciliegine Mozzarella, Cherry Tomatoes  
& a Pesto Balsamic Dipping Sauce*

***Rare Tuna Tartar \$ 5 per piece***

*On Won Ton Crisps with Sesame & Green Onions*

***Prawn Cocktail \$6 per piece***

*With a Wasabi Cocktail Sauce*

***Smoked Salmon & Pumpernickel \$6 per piece***

*Tea Sandwich*

***Smoked Chicken Salad on Endive \$4.50 per piece***

### *Hot*

***Cold Water Crab Cakes \$72 per dozen***

*With Cracked Mustard Aioli*

***Spanakopita \$55 per dozen***

*Spinach, Oregano & Feta Cheese in Phyllo*

***Coconut Prawns \$72 per dozen***

*With Sweet & Spicy Sauce*

***Stuffed Mushrooms \$55 per dozen***

*With Boursin Cheese, Spinach & Bacon*

***Southern Fried Crispy \$65 per dozen***

***Chicken Sliders***

*With Mini Slider Buns &  
House-made Pepper Gravy*

***Chicken Satays \$55 per dozen***

*With Peanut Sauce*

***Bacon Wrapped Short Ribs \$70 per dozen***

*With a BBQ Molasses glaze*



## **Displays (Minimum 20 People)**

### ***Domestic & Imported Cheese \$115 per tray (Serves 20 people)***

*A Selection of Domestic & Imported Cheese, Assorted Breads & Crackers*

### ***Hot Crab Dip \$210 per tray (Serves 20 people)***

*Alaskan Crab Meat, Artichokes, Onions, & Parmesan Cheese Baked to a Golden Brown & Served with Local Artisan Baguette Bread*

### ***Pork Char Siu \$140 per tray (Serves 20 people)***

*Sliced BBQ Pork with Spicy Mustard, Hoisin Sauce & Garnished with Green Onions, Sesame Seeds & served with Pickled Lotus Root, Daikon Radish & Julienned Carrots*

### ***Antipasti \$140 per tray (Serves 20 people)***

*Grilled Vegetables, Assorted Smoked & Cured Meats, Marinated Olives, Aged Feta Cheese & Pepperoncini Peppers*

### ***Mediterranean \$95 per tray (Serves 20 people)***

*A Variety of Fresh, Crisp Vegetables, Baba Ghanoush, Spicy Hummus, Warm Pita Bread & Olive Tapenade*

### ***Hot & Cold Smoked Salmon \$135 per tray (Serves 20 people)***

*Smoked Salmon, served with toasted French Bread, pickled onions & herb cream cheese.*

### ***Vegetable Tray \$150 per tray (Serves 20 people)***

*A Variety of Fresh, Crisp Vegetables  
Served with Dipping Sauces*

### ***Fruit Tray \$120 (Serves 20 people)***

*A Variety of Fresh Cut, Seasonal Fruit*

## *Carving Stations*

*All Stations Include Savory Rolls, Assorted Mustards and Sauces*  
**\$80 Carving Attendant Fee**

***Slow-Roasted Peppercorn Crusted Beef Tenderloin \$425 each***

*Served with a Mission Fig Demi-Glace*

***Serves 15 People***

***Sage-Rubbed Roasted Turkey \$325 each***

*With Pan House-made Gravy*

***Serves 20 People***

***Herb Roasted Pork Loin \$325 each***

*Served with a Honey-Dijon Demi-Glace*

***Serves 35 People***

***Slow-Roasted Prime Rib \$450 each***

*Prime Rib Served with a Huckleberry Demi-Glace*

***Serves 35 People***

# *Hosted & Cash Bars*



# Event Beverage List

*Bartender Fee is \$60 Per Hour per Bar*

## Cocktails

	<b>House</b>	<b>Premium</b>	<b><u>Cash Bar</u></b>	
Vodka	Svedka	Stolichnaya	House \$11	Premium \$12
Gin	Beefeaters	Tanqueray		
Rum	Bacardi Silver	Captain Morgan		
Tequila	Sauza Gold	Sauza Hornitos		
Whiskey	Canadian Club	Crown Royal	<b><u>Hosted Bar</u></b>	
Bourbon	Jim Beam	Makers Mark	House \$10	Premium \$11
Scotch	Dewars	Johnny Walker Red Label		

## Beer (Choose up to 5)

<b>Domestic Brew</b>	<b>Imported/Microbrew</b>	<b><u>Cash Bar</u></b>	
Budweiser	Heineken	Domestic \$8	Micro \$9
Bud Light	Fat Tire Amber		
Coors Light	Corona		
	Corona Light	<b><u>Hosted Bar</u></b>	
	St. Pauli Girl (Non-Alcoholic)	Domestic \$7	Micro \$8
	Angry Orchard Hard Cider		



## Wine List (Select Two White & Two Red Wines)

<i>White Wine</i>	<i>Cash (by the glass)</i>	<i>Hosted (by the bottle)</i>
<i>Sagelands Chardonnay (WA)</i>	<b>\$10</b>	<b>\$38</b>
<i>14 Hands Chardonnay (WA)</i>	<b>\$11</b>	<b>\$40</b>
<i>Waterbrook Reserve Chardonnay (WA)</i>	<b>\$13</b>	<b>\$50</b>
<i>Chateau Ste. Michelle Riesling (WA)</i>	<b>\$10</b>	<b>\$38</b>
<i>Horse Heaven Sauvignon Blanc (WA)</i>	<b>\$10</b>	<b>\$48</b>
<i>Hyatt Pinot Gris (OR)</i>	<b>\$12</b>	<b>\$48</b>
<i>Charles &amp; Charles Rose' (WA)</i>	<b>\$10</b>	<b>\$40</b>
<i>Red Wine</i>		
<i>Sagelands Cabernet (WA)</i>	<b>\$10</b>	<b>\$38</b>
<i>14 Hands Cabernet (WA)</i>	<b>\$11</b>	<b>\$40</b>
<i>Columbia Crest H3 Cabernet (WA)</i>	<b>\$13</b>	<b>\$50</b>
<i>Sagelands Merlot (WA)</i>	<b>\$10</b>	<b>\$38</b>
<i>14 Hands Merlot (WA)</i>	<b>\$11</b>	<b>\$40</b>
<i>Canoe Ridge Expedition Merlot (WA)</i>	<b>\$12</b>	<b>\$48</b>
<i>Waterbrook Malbec (WA)</i>	<b>\$12</b>	<b>\$48</b>
<i>Columbia Crest Syrah (WA)</i>	<b>\$12</b>	<b>\$48</b>
<i>Castle Rock Pinot Noir (OR)</i>	<b>\$12</b>	<b>\$48</b>
<i>Joel Gott Merlot/Cabernet (WA)</i>	<b>\$13</b>	<b>\$52</b>

## *Sparkling Wine* *(by the bottle)*

<i>Lunetta Prosecco (Italy)</i>	<b>\$43</b>
<i>Ste. Michelle blanc de Blanc (WA)</i>	<b>\$48</b>

## *Specialty Cocktails*

*Mimosa*

*Bloody Mary*

*Screw Driver*

*White Cosmo*

*Pomegranate Martini*

*Mojito*

*Coconut Martini*

*Cash Bar*  
**\$11**

*Hosted Bar*  
**\$10**

## *Non-Alcoholic Beverages*

*Soft Drinks (Coke, Diet coke, Sprite)*

*Mineral Water*

*Sparkling Mineral Water*

*Cash Bar*  
**\$5**

*Hosted Bar*  
**\$4.50**



# *Refreshments*

*Soft Drinks, Juice &  
Other Refreshments*

*Chilled Juices \$19 per half gallon*  
*Choice of: Apple, Cranberry & Grapefruit*

*Chilled Orange Juice \$35 per gallon*

*Bottled Resource Still Water \$4.50 each*

*Assorted Bottled Soft Drinks \$4.50 each*  
*Coke, Diet Coke & Sprite*

*Energy Drinks \$7.50 each*  
*Red Bull (Regular & Sugar-Free) & Frappuccinos*

*Iced Tea or Arnold Palmer \$21 per half gallon*

*Strawberry Lemonade \$21 per half gallon*

*Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & Assorted Hot Teas \$67 per gallon*