



trellis
private dining

Standard CMP

Minimum of 10 guests

If buffet is less than 10 guests, an additional 100. fee will apply per meal period

Breakfast

Fresh Sliced Fruit
Freshly Baked Muffins, Scones, & Croissants
Includes Freshly Brewed Caffé Vita Coffee,
Assorted Mighty Leaf Teas
Freshly Squeezed Orange Juice

Mid Morning Break

Individual Yogurts & Energy Bars

Choice of Luncheon Buffet
“Create Your Own Sandwich”

Soup of the day
Classic Caesar Salad
Petite Penne Roasted Vegetable & Pesto Salad
Assorted Meats & Sliced Cheese
Fresh Assorted Breads & Condiments
Chef’s Choice of Dessert

Or

“Lake Washington”

Soup of the Day
Bleu Cheese Salad
Sautéed Seasonal Vegetables
Pan-seared Salmon, Sautéed Granny Smith Apples
House-made Ravioli

Afternoon Break

Assorted Whole Fresh Fruit
Fresh Baked Cookies

\$76. per person

**Beverages included with breakfast only. To add additional beverages, see beverage menu for pricing.*



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Deluxe CMP

Minimum of 10 guests

If buffet is less than 10 guests, an additional 100. fee will apply per meal period

“Lake Street”

Fresh Sliced Fruit
Fresh Baked Brioche & County Wheat Bread
Honey Butter, Fruit Preserves, Cream Cheese
Scrambled Eggs with Chives
Grilled Missouri Ham
Yukon Potato Hash
*Includes Freshly Brewed Caffé Vita Coffee,
Assorted Mighty Leaf Teas
Freshly Squeezed Orange Juice

“Mid Morning Break”

Individual Yogurts & Energy Bars

Choice of Luncheon Buffet

“Moss Bay”

Soup of the Day
Organic Greens with Seasonal Fruit & Citrus Vinaigrette
Rustic Potato Salad
Smoked Turkey Sandwich
Grilled Three Cheese Sandwich

Or

“Hunts Point”

Soup of the Day
Organic Greens with Balsamic Vinaigrette
Beet & Citrus Salad
Grilled Chicken with Rosemary & Garlic
Flat Iron Steak with Crumbled Bleu Cheese

Afternoon Break

(choice of one)

Cookies & Brownies

Or

Whole Fresh Fruit, Granola Bars & Yogurt Parfaits

\$86. per person

**Beverages included with breakfast only. To add additional beverages, see beverage menu for pricing.*

Prices subject to change, 20% service charge and 10% sales tax is applicable. Menu items subject to seasonal garden availability. No outside food & beverage permitted in hotel. \$25 fee per person to apply. Updated Spring 2012

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Premium CMP

Minimum of 10 guests

If buffet is less than 10 guests, an additional 100. fee will apply per meal period

“Central Way”

Eggs Florentine served with House-made Hollandaise
Broccoli Frittata
Yukon Potato Hash
Berkshire Bacon & Country Sausage
Fresh Fruit & Yogurt
Assorted Breakfast Pastries
Includes Freshly Brewed Caffé Vita Coffee,
Assorted Mighty Leaf Teas
Freshly Squeezed Orange Juice

Mid Morning Break

Individual Yogurts & Energy Bars

Choice of Luncheon Buffet

“Evergreen Point”

Garden Fresh Green Salad with Seasonal Fruit & Citrus Vinaigrette
Tenderloin Tips, Peppers, Merlot Essence
Seared Salmon with Capers & Lemon
Squash Ravioli
Rosemary Roasted Potatoes
Chef's Vegetables

Or

“Juanita Bay”

Soup of the Day
Bleu Cheese Salad
Petite Penne Roasted Vegetable & Pesto Salad
Pre-Made Sandwiches to include:
Smoked Turkey Breast Sandwich
Italian Sub Sandwich
Curried Chicken Sandwich

Choice of Afternoon Break

“Happy Hour”

Hard Pretzels, Fresh Homemade Chips,
Garlic Chili Peanuts, Spiced Olives

Or

“Afternoon Delight”

Root Beer or Orange Crush Floats, assorted Trellis Cookies

\$96. per person

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Plated Breakfast

All prices are quoted per person

Two Eggs Any Style

Served with your choice of toast
8.5

Build Your Own Scramble

Choose 2 items for your scramble
Additional choices add \$1.25 each

Roasted peppers, diced ham, bacon, tomatoes, spinach, onions, mushrooms, cheddar cheese, mozzarella cheese, feta cheese, sliced olives, sliced artichoke hearts;
Served with Yukon potatoes

10.5

Greek Omelet

Spinach, tomatoes, feta cheese; toast
11.75

Pesto Omelet

Mozzarella cheese, house-made pesto sauce, oven-dried tomatoes; toast
10.5

Spicy Omelet

Avocado, cheddar & salsa; toast
11.75

Cured Salmon Omelet

House-cured salmon, whipped cream cheese, onions; toast*
13

Savory Breakfast Croissant

Scrambled eggs, bacon, cheddar, house-made croissant, Yukon potatoes
15.5

Classic Eggs Benedict

Berkshire ham, hollandaise sauce, Yukon potatoes*
15.5

Salmon Benedict

House-cured salmon, hollandaise sauce; Yukon potatoes
17

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Breakfast Plated (Continued)

Kirkland Breakfast

Two scrambled eggs, toasted Brioche, country sausage, Yukon potatoes; fresh fruit
17.5

House-Made Organic Granola

Sunflower seeds, raisins, coconut & almonds roasted in harmony
with honey, brown sugar & oats; yogurt
7.5

Salmon Bruschetta

Grilled Como bread, house-cured salmon, baby arugula, lemon citronette*
12.5

Steel Cut Oats

Brown sugar, sautéed apples, cinnamon & raisins
7

Brioche French Toast

Country sliced house-made Brioche, hand-crafted tomato-orange marmalade
11.5

Corned Beef Hash

House-made corned beef hash, poached eggs, hollandaise sauce*
15

Belgian Waffle

Malted waffle, apple purée honey whipped cream
7.5

Steak & Eggs

Hanging tender steak, eggs, Yukon potatoes
19

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Breakfast Buffets

Minimum of 10 guests

If buffet is less than 10 guests, an additional 100. fee will apply

All Breakfast Buffets include Fresh Brewed Caffé Vita Coffee
& Assorted Mighty Leaf Teas

All prices are quoted per person

Central Way

Eggs Florentine served with House-made Hollandaise

Broccoli Frittata

Crispy Country Potatoes

Berkshire Bacon & Country Sausage

Fresh Fruit & Yogurt

Assorted Breakfast Pastries

34.

Third Street

Fresh Sliced Fruit

House-made Organic Granola

Assorted Dry Cereals

Steel Cut Oats, Apples & Brown Sugar

Skim Milk, Whole Milk & Soy Milk

Assortment of Fresh Muffins

Served with Whipped Butter & Fruit Preserves

22.5

Lake Street

Fresh Sliced Fruit

Fresh Baked Brioche & Country Wheat Bread

Honey Butter, Fruit Preserves, Cream Cheese

Scrambled Eggs with Chives

Grilled Missouri Ham

Crispy Fried Potatoes

29.

Market Street

Fresh Sliced Fruit

Fresh Baked Pastries with Butter & Jam

House-made Granola & Yogurt

21.

Omelet Station

Minimum of 25 guests

If less than 25 guests, an additional \$100 fee will apply

All prices are quoted per person

Choice of Five Items:

Wisconsin Cheddar, Alpine Swiss, Sour Cream, Country Ham, Berkshire Bacon, Artisan Breakfast

Sausage, Smoked Salmon, Roasted Red Pepper, Sautéed Onion,

Wilted Spinach, Diced Tomatoes, Green Onions, Fresh Dill, Mushrooms

20. ~Add 4. per person for each additional item. Chef attendant: 75. per 25 guests

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Breakfast Additions

All prices are quoted per person

Caffé Vita Coffee

½ Gallon 30.

Gallon 50.

Mighty Leaf Tea

½ Gallon 30.

Gallon 50.

Approximately 20 servings per gallon.

Coffee Station

Additional 5. per person

Includes flavored syrups

Chocolate, Vanilla, Cinnamon, Nutmeg & Vanilla Powders

Rock Candy Swizzle Sticks

Chocolate Shavings

Pirouette Cookies

Fresh Squeezed Orange Juice or Grapefruit Juice 4.

Per Pitcher 20.

Apple, Cranberry or Tomato Juice 3.5

Per Pitcher 17.5

Fresh Sliced Fruit 5.

Waffles 6.

Scrambled Eggs 7.

Bacon or Sausage 3.5.

Homemade Quiche 5.

Individual House-made Yogurts 3.5.

Fresh Baked Scones with Butter & Jam 4.

Assorted Fresh Pastries 4.

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Plated Luncheons

Parties of 20 people or more must choose two starters & three entrees

Starters

Soup of the Day

9.

Field Greens Salad

Baby greens, grapes; white balsamic vinaigrette

11.

Beet Salad

Roasted beets, orange segments, frisée & citrus vinaigrette

11.

Bleu Cheese Salad

Romaine hearts, hazelnuts, julienne Pink Lady apples

14.

Whole Leaf Caesar Salad

House-made Caesar dressing, Parmesan cheese

11.

Trellis Cheese Selection

Rogue River Gorgonzola, classic English Stilton, Point Reyes Farmstead Bleu with fig jam & onion marmalade; walnut & raisin crostini

17.

Wine Country Platter

Selection of Artisan cheeses with fig jam & onion marmalade; house-made crostinis

14.

La Quercia Rossa

Thin-sliced prosciutto Americano, seasonal fruit, arugula & grissini*

14.

Young Manila Clams

Crushed tomatoes & bruised basil*

12.

Penn Cove Mussels

Steamed with leeks, churned butter, piri-piri*

12.

Salmon Bruschetta

Grilled Como bread, house-cured salmon, baby arugula, lemon citronette*

13.

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Entrée

House-made Gnocchi

Pomodoro sauce, Parmigiano- Reggiano
17.

Spinach Omelet

Fried sage, toasted baguette; tomato-orange marmalade; field greens
14.

Egg White Omelet

Stuffed with crab; field greens
21.

Dungeness Crab Salad

Fresh Dungeness crab, field greens, hard-boiled egg, avocado, tomato; Roquefort dressing
22.

Chicken Caesar Salad

Whole leaf Romaine lettuce, grilled chicken breast,
house-made Caesar dressing
19.

Salmon Nicoise Salad

Pan-seared salmon, green beans, Nicoise olives, red onions,
capers, hard-boiled farm eggs, tomatoes, creamy herb vinaigrette
18.

Greek Salad

Chopped Romaine, tomatoes, kalamata olives,
pepperoncinis & red onions, topped with Feta cheese
14.

Trellis Burger

8 ounces Painted Hills beef, served on a Brioche roll with Huntsman cheese,
lettuce, tomato, onion, Berkshire bacon; French fries
19.

Cheese Steak Sandwich

Ciabatta bun, shaved beef steak, sautéed bell peppers & Cheddar; sweet potato fries
18.

Grilled Cheese Sandwich

Cheddar, Swiss & Dill Havarti cheeses, char-roasted tomato soup; field greens
19.

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Plated Luncheons (Continued)

Smoked Turkey Sandwich

Served on a Brioche roll with lettuce, tomato, avocado, mustard-mayonnaise dressing & zucchini relish; field greens
14.

BBQ Pork Sandwich

House-made potato chips & cole slaw
17.

Salmon BLT

Grilled como bread, Berkshire bacon, capers, lettuce, tomato; field greens
18.

Curried Chicken Sandwich

House-made curried chicken on potato roll; field greens
17.

Lamb Burger

Multi-grain roll, garlic & rosemary marinated lamb, shaved red onion, Swiss cheese, pepper relish, Dijon mustard & chips
14.

Mushroom Burger

Portobello mushroom, roasted peppers, Pomodoro sauce, basil & shaved red onion on a multi-grain roll with field greens
12.

Italian Sub Sandwich

Shaved ham, capicola, provolone, salami; field greens salad
14.

Flatbreads

12. each

Caprese Flatbread

Sliced tomato, fresh basil, Parmigiano-Reggiano

Roasted Pepper & Goat Cheese Flatbread

Artichoke hearts, kalamata olives, mint & basil

White Heat Flatbread

Artichoke purée, pancetta, kalamata olives, chili flakes, mozzarella cheese

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Flatbreads (continued)

Pear & Gorgonzola Flatbread

Thin sliced pear, domestic prosciutto, & citrus endive salad

Caramelized Orange Flatbread

Paper-thin seasonal oranges, arugula salad

Pesto Flatbread

Pine nuts, oven-dried tomatoes, Parmesan cheese & roasted garlic

Exact entrée counts are due by 10:00 am (4) business days prior to the event date. If exact counts are not provided by the due date, the estimated guarantee will be considered a guarantee not subject to reduction and charges will be billed accordingly

Luncheon Buffets

Minimum 10 guests

If less than 10 guests, an additional 100. fee will apply

All Lunch Buffets include Rustic Bread & Assorted Butters
(Coffee & Tea upon request)

All prices are quoted per person

Evergreen Point

Garden Fresh Green Salad with Seasonal Fruit & Citrus Vinaigrette

Tenderloin Tips, Peppers, Merlot Essence

Seared Salmon with Capers & Lemon

House Ravioli

Rosemary Roasted Potatoes

Chef's Vegetables

40.

Juanita Bay

Soup of the Day

Bleu Cheese Salad

Petite Penne Roasted Vegetable & Pesto Salad

Pre-Made Sandwiches to include:

Smoked Turkey Breast Sandwich

Italian Sub Sandwich

Curried Chicken Sandwich

38.

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Lunch Buffets (Continued)

Hunts Point

Soup of the Day
Organic Greens with Balsamic Vinaigrette
Beet & Citrus Salad
Grilled Chicken with Rosemary Garlic
Flat Iron Steak with Crumbled Bleu Cheese
36.

Moss Bay

Soup of the Day
Organic Greens with Seasonal Fruit & Citrus Vinaigrette
Rustic Potato Salad
Smoked Turkey Sandwich
Grilled Three Cheese Sandwich
30.

Lake Washington

Soup of the Day
Blue Cheese Salad
Sautéed Seasonal Vegetables
Pan Seared Salmon, Sautéed Granny Smith Apples
Squash Ravioli
29.

Marina Park

“Create Your Own Sandwich”

Soup of the Day
Classic Caesar Salad
Petite Penne Roasted Vegetable & Pesto Salad
Assorted Meats & Sliced Cheese Display
Fresh Assorted Breads & Condiments
32.

Box Lunch

Gourmet Sandwich
Fresh Pasta Salad
Whole Fruit
Potato Chips
Fresh Baked Cookie
Bottled Water
24.5

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Power Breaks

All prices are quoted per person

Happy Hour

Hard Pretzels, Fresh Homemade Chips,
Garlic Chili Peanuts, Spiced Olives
10.

Afternoon Delight

Root Beer or Orange Crush Floats, Assorted Trellis Cookies
10.

Nature Lovers

Whole Fruit, Granola-Yogurt Parfaits
10.

Italian Boot

Sliced Antipasto Meats and Cheeses,
Red Onion & Thyme Marmalade, Grapes, Rosemary Chips
15.

Girl Scout

Chocolate Chip, Oatmeal, Shortbread,
Peanut Butter & Chocolate Cookies
10.

Trellis Bleus

Rogue River Gorgonzola, classic English Stilton, Point Reyes Farmstead Bleu
with fig jam & onion marmalade; walnut & raisin crostini
16.

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Break Additions

House-made Granola

27. per pound

Mixed Nuts

32. per pound

Hard Pretzels

15. per pound

Basket of Whole Fruit

3.5 per person

Brownies and/or Cookies

36. per dozen

Assorted Candy Bars

30. dozen

Beverages

Soft Drinks

3.5 each

Sparkling & Still Waters

4.25 each

Vitamin Water

XXX Acai-Blueberry Pomegranate ~ Multi-V Lemonade ~ Power-C Dragon Fruit
4.5 each

Fuze Drinks

Slenderize Strawberry Melon ~ Refreshing Peach Mango ~ Green Tea
4.75 each

Caffé Vita Regular or Decaf Coffee

30. per ½ gallon

50. per gallon

Assorted Mighty Leaf Teas

30. per ½ gallon

50. per gallon

Iced Tea

20. per pitcher

Fresh Lemonade

20. per pitcher

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Hors d'oeuvres

Minimum order of four dozen per selection

All prices are quoted per dozen

- Sliced Duck Crostini, Apricot Mustard 27.
- Chicken Curry in a Cucumber Cup 22.
- Melon Wrapped Minted Prosciutto Skewer 26.
- Baby Beet, Walnut & Apple Canapé 18.
- Individual Demitasse of Mushroom Soup 30.
- Phyllo Tartlets, Goat Cheese & Roasted Red Peppers 22.
 - Crab Deviled Eggs 25.
 - BBQ Prawn Croustades 36.
 - Oven-Dried Tomato Bruschetta 19.
- Asparagus Spears, Herb Dipping Sauce 19.
- Beef & Bleu Cheese Crostini 24.
- Parmesan Cheese Sticks 24.
- Roasted Pepper Crostini 18.
- French Style Sausage with Dijon Mustard 21.
- Mt. Townsend Triple Cream with Tomato Marmalade 19.
 - Stuffed Mussels 28.
 - Mini Crab Cakes, Basil Aioli 49.
 - Mushroom Empanada 24.
 - Prosciutto Grilled Prawns 51.
- Spinach & Feta Spanakopita 21.
- Asparagus, Phyllo Fingers 24.
- Pancetta Gruyere Tartlets 23.
 - Cheese Puffs 21.
- Curried Prawns with Goat Cheese & Mint 31.
- Individual Demitasse of Tomato Basil Soup 30.
- Vegan Couscous Crostini 21.



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Reception Displays

All prices are quoted per person

Imported and Domestic Cheese Display

Seasonal Fruit Garnish, House-made Crisps & Bread Sticks
16.

Baked Brie with Apples and Hazelnuts

Rustic Bread
10.

Garden Vegetable Display

Assorted Dipping Sauce
9.

Antipasto Display

Italian Meat & Cheese Selection,
Oven Dried Tomatoes, Bread Sticks & Crostini's
15.

Fruit Display with Yogurt Dipping Sauce

9.

Grilled Vegetable Display

Balsamic Reduction, Rustic Bread
10.

Smoked Salmon Display

Cream Cheese, Capers, Onions, Lemons & Rosemary Crisps
16.

Spicy Chicken Wings and BBQ Pork Riblets

House-made BBQ sauce, Cole Slaw, Blue Cheese Dipping Sauce
14.

Kebabs

Pricing includes one of each:
Curried Chicken, Lemon Rosemary Salmon,
Harissa Shrimp, Piri Piri Beef
Dipping Sauces
19.

Pasta Buffet

Penne & Orecchiette Pasta
Pomodoro Sauce, Basil Cream Sauce,
Chards of Parmesan Cheese, Chiffonade of Basil
16.

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Plated Dinners

All Plated Dinners Require (3) Courses
Parties of 20 people or more please choose a
Maximum of two starters & three entrees

Starters

Wine Country Platter

Hand-crafted assorted Salumi, accompanied by
Farmstead cheese, red onion & thyme marmalade,
grapes, rosemary crisps

14.

Trellis Cheese Selection

Hand-crafted Cougar Gold cheddar, Point Reyes Bleu & Mt. Townsend Seastack triple
crème with house-made marmalades & crostini

17.

Curried Prawns

Steamed in creamed curry, with goat cheese, crostini

12.

Penn Cove Clams

Pesto, fresh basil & tomatoes

12.

Vegetable Carpaccio

Shaved zucchini, endive, roasted red pepper & Spanish anchovies

14.

House-made Pate

(Special request)

Grilled baguette, Dijon mustard, cornichons & garden pickled vegetables

17.

La Quercia Rossa

Thin sliced prosciutto Americano, seasonal fruit, arugula & grissini

14.

Lavender-smoked Duck Breast

House-made pickles

18.

Pesto Shrimp

Taglietelle of vegetables with rich pesto broth

21.

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Soups & Salads

Whole Leaf Caesar Salad

House-made Caesar dressing, Parmesan cheese
11.

Artisan Baby Greens

Goat cheese, fresh grapes, white balsamic vinaigrette
11.

Spinach Salad

Barrel aged feta, shaved radish & Sherry vinaigrette
11.

Bleu Cheese Salad

Romaine, julienne Pink Lady apples, hazelnuts
14.

Beet Salad

Thinly sliced beets, orange segments, frisée & citrus vinaigrette
11.

Hearts of Romaine

Radicchio & rustic farm dressing
11.

Tomato Soup

Char-roasted tomatoes, fried basil
11.

Rustic Seasonal Soup

12.

Flatbreads

Caprese Flatbread

Sliced tomatoes, fresh basil & Parmigiano-Reggiano
12.

Sweet Onion Flatbread

Caramelized onions, grapes & parsley salad
12.

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Flatbreads (continued)

Orange Flatbread

Thinly sliced oranges, brown sugar, arugula salad
12.

Tails & Trotters Sausage Flatbread

Marinara, roasted bell peppers, mozzarella & Parmigiano Reggiano
14.

Plated Entrée

May select up to three (3) entrees:

Domestic Sea Scallops

Citrus & house-cured pancetta
36.

Veal Rib Chop

Tarragon & tomato essence; Madeira sauce
38.

Wild Alaskan Halibut

(Seasonal)

Oven-dried tomatoes, carrots, season's first artichokes & carrot reduction
38.

Wild Troll Caught King Salmon

(Subject to availability)

Rose fingerling potatoes, leeks & a fume broth
46.

Italian Long Grain Rice Risotto

Spring peas & Parmigiano-Reggiano
22.

Bluebird Farms Organic Farro

Garden tomatoes & arugula
21.

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Plated Entrées (continued)

Grilled Flat Iron

Trellis Caesar salad with Parmesan cheese
25.

New York Steak

12oz. of New York, grilled with
pommes frites; piri piri essence
38.

Pan Seared Salmon

Sustainably raised King Salmon, sautéed Granny Smith Apples,
apple-cider reduction, beurre blanc
36.

Breast of Pheasant

Sautéed corn, sweet peppers with lemon & herbs
29.

Tails & Trotters Pork Chop

Roasted red onions & fennel watercress
29.

21 Day Dry Aged Rib-eye Steak

Bone marrow butter, kale & Spring onions
52.

Spinach Stuffed Quail

Sweetbreads, roasted shallots & sautéed spinach
31.

Seafood Soup

Salmon, prawns, Penn Cove mussels & clams,
steamed in a pesto broth
28.

“La Pasta” Tagliatelle

Roasted red peppers, mushrooms & beurre blanc
24.

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Plated Entrées (continued)

Sonoma Duck Breast

Lightly smoked with braised endive, pear & brandied cherry essence
35.

8 oz Filet Mignon

Fingerling potatoes, Point Reyes Bleu cheese & Merlot essence
45.

Martinez Ranch Lamb Chops

Sautéed garden greens with pomegranate glaze
49.

Pan Seared Chicken

Free-Range chicken, olives, tomatoes,
garlic & charred lemons
31.

Tenderloin Tips

Peperonata, grilled broccolini & tarragon essence
31.

House-made Gnocchi

Fried sage & pancetta, beurre blanc
22.

Ravioli

House-made ravioli with herbed butter sauce
23.



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Sides

7.

Sautéed Beets

Butter Glazed Carrots

Minted Peas

Truffled Fingerling Potatoes

Sautéed Kale

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Dinner Buffets

Minimum of 20 guests

If less than 20 guests, an additional 100. fee will apply

All Dinner Buffets include Rustic Bread & Assorted Butters,

Chef's Choice Seasonal Starch & Vegetable

Freshly Brewed Caffé Vita Coffee & Assorted Mighty Leaf Teas

Prices are quoted per person

Select from our Private Dining Plated Entrée Menu

Two Entrée Selections 70.

Three Entrée Selections 80.

Buffet Additions

Choice of Salad add 10.

Choice of Soup add 10.

Choice of Desserts 10.

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Desserts

All prices are quoted per person

Select one

Chocolate Chocolate Mousse

Valrhona Guanaja Chocolate

11.

Lemon Sage Flan

Sweet custard with candied sage & tart lemon

11.

Profiteroles

Creampuffs with Olympic Mountain honey rosemary ice cream, chocolate & caramel sauce

11.

Lemon Tart

Individual tart with frosted berries & whipped crème fraîche

11.

Decadent Chocolate Cake

Chocolate sauce & crème anglaise

11.

Trellis Cookies

Peanut butter thumbprint & chocolate crinkle cookies with chocolate sauce

11.

Seasonal Cobbler

Served with Madagascar vanilla bean ice cream

11.

Apple Rum Raisin Bread Pudding

Served warm with chocolate & caramel sauces

11.

Carrot Cake

Carrot, caramel cheesecake ice cream

11.

Warm Apple Pie

Cinnamon caramel ice cream

11.

Assorted Olympic Mountain Ice Cream & Sorbet

8.

Prices subject to change, 20% service charge and 10% sales tax is applicable. Menu items subject to seasonal garden availability. No outside food & beverage permitted in hotel. \$25 fee per person to apply. Updated Spring 2012



trellis
private dining

Private Dining Beverage Service

Bartender Fee of 100. will apply for Bar Sales less than 300. per bar

Standard Bar

Pearl Vodka
Beefeater Gin
J&B Scotch
Evan Williams
Jameson
Cruzan Silver Rum
Sauza Blue
Presidente

Hosted: 6.50 per drink
No-Host: 7.25 per drink*

Premium Bar

Absolut
Tanqueray Gin
Johnny Walker Black Label
Gentleman Jack Bourbon
Jameson
Bacardi Silver
Sauza Blue
Presidente

Hosted: 7.25 per drink
No-Host: 8.00 per drink*

Deluxe Bar

Ketel One
Bombay Sapphire
Mt. Gay Rum
Don Julio Silver
Maker's Mark
Crown Royal
Chivas Regal
Courvosier VS
Grey Goose Add 2.

Hosted: 8.00 per drink
No-Host: 8.75 per drink*

*Additional 2.00 for martini

	<u>Hosted</u>	<u>No-Host*</u>
House Wine	6.75	7.50
Imported Beer	5.25	5.75
Domestic Beer	4.75	5.25
Microbrew	5.00	5.50
Soft Drinks	3.50	4.00
Mineral/Still Waters	4.25	4.75
Fruit Juice	4.00	4.50
Fuze	4.75	5.25
Vitamin Water	4.50	5.00

Specialty wines are available for order. All wine orders, including house wine, must be received 7 business days prior to event. Please contact your Event Manager for more information and the most current wine list.