

# Beverages

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## ALL DAY BEVERAGE PACKAGE

Unlimited Assorted Sodas, Bottled Water, Heathman Signature Coffee and Tea Service

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### BEVERAGES

#### Assorted Sodas and Bottled Water

San Pellegrino

Coconut Water

Cold Brew Coffee

#### Assorted Gourmet Iced Teas

Lemonade

Assorted Juice

### HEATHMAN SIGNATURE COFFEE AND TEA SERVICE

#### Featuring Starbuck™ Coffee and Assorted Teas

Half and Half, Almond, Rice, and Soy Milks, Natural Sugars, Wild Honey, Sweetener Alternatives, Rock Candy Sticks, Lemon, Cocoa and, Monin Flavored Syrups

### HEATHMAN SIGNATURE HOT COCOA

#### Featuring Meadowsweet Creamery and Theo's Hot Cocoa

Prepared with Your Choice of Whole Milk, Almond, Rice and Soy Milks, Fudge and Salted Caramel Sauces, Monin Flavored Syrups, Honey Whipped Cream, Chocolate Shavings,

Ceylon Cinnamon and Vanilla Sugars



*Final menu selections are due 72 hours before the event. Coffee and Tea Service is assumed at 2 cups per person. All food and beverage is subject to applicable Washington state sales tax and a 23% taxable service charge.*

*Of that amount 55% will be paid directly to service personnel and 45% will be retained by the property.*

*\*Consuming raw or undercooked meat, poultry, shellfish or egg may increase your risk of food borne illness.*

# Bar Menu

A labor charge is applicable to Hosted Bars (minimum two hours)

A labor charge is applicable to No-Host Bars (minimum two hours)

No-Host prices are inclusive of tax and gratuity

## HOUSE BAR

Pike and Clark Vodka  
Pike and Clark Gin  
Four Roses Bourbon  
Monkey Shoulder Blended Scotch  
Arette Tequila  
Cruzan Rum  
Christian Brother's Brandy

## DOMESTIC & IMPORTED BEER

Coors Light  
Pabst Blue Ribbon (PBR)  
Pilsner Urquell  
Guinness

## PREMIUM BAR

Tito's Vodka  
Aviation Gin  
Knob Creek Bourbon  
Dewar's White Label Scotch Whisky  
Pasote Tequila Blanco  
Sailor Jerry's Spiced Rum  
E&J Brandy

## NORTHWEST MICROBREWS

Silver City Tropic Haze IPA  
Hop Valley Blonde  
Bale Breaker Leota Mae IPA  
Elysian Men's Room Red

## TOP SHELF BAR

Grey Goose Vodka  
Bainbridge Organic Distillers  
Heritage Gin  
Woodinville Whiskey Bourbon  
Glenlivet 12yr Single Malt  
Scotch  
Don Julio Tequila Blanco  
Rhum JM Gold Rum  
Remy Martin VSOP



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# Banquet Wine List

Specialty wines are available for order; please see your Event Manager for details.

Wines are subject to change based on availability.

## FEATURED HOUSE WINE

Rotating seasonal selections of Red, White, and Sparkling.

### TIER 1

RED

choose two

Prayer for Sinners Syrah/Cab Blend, WA  
Columbia Crest, Merlot, WA  
Chateau Ste. Michelle, Syrah, WA  
Snoqualmie, Cabernet Sauvignon, WA

WHITE

choose two

Columbia Crest, Chardonnay, WA  
Murphy Goode, Sauvignon Blanc, CA  
Villa Wolfe, Pinot Gris, FR  
Cadaretta SBS Blend, WA

### TIER 2

RED

choose two

Baer "Star" Merlot, WA  
The Calling Pinot Noir, CA  
Dunham Cellars, 'Three Legged Red" Red Blend, WA  
Guardian "Newsprint" Syrah, WA

WHITE

choose two

Baer Winery, 'Shard' Chardonnay, WA  
Elk Cove, Riesling, OR  
Buty, Semillon/Sauvignon Blanc, WA  
Darby, 'Le Deuce' Rhone Blend, WA

### TIER 3

RED

choose two

Guardian, 'Confidential" Merlot, WA  
"Variation" Rhone Blend, FR  
Va Piano "OX" Red Blend, WA  
Commuter Pinot Noir, OR

WHITE

choose two

Efeste, 'Feral' Sauvignon Blanc, WA  
Julia's Dazzle, Rose, WA  
Chehalem Pinot Gris, OR  
Cambria Chardonnay, CA



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