



# Holiday Bars

## HOLIDAY BEVERAGE STATION

up to two hours of service  
no bartender or attendant required  
**\$6 per person**

Hot Apple Cider, Egg Nog & Hot Cocoa  
with peppermint sticks, whipped cream and  
miniature marshmallows

## BEER, WINE & MORE

Domestic Beer « \$5.50

Import/Microbrew Beer « \$6

Wine « \$9

Canoe Ridge Expedition

Malbec, Red Blend, Chardonnay, Pinot Gris and Rosé

Call Brand Liquor « \$8.50

Premium Brand Liquor « \$9.50

Platinum Brand Liquor « \$10.50

Soft Drinks « \$4.25

Fruit Juice « \$4.25

## ADDITIONAL BEVERAGES

Non-Alcoholic Fruit Punch « \$30/gallon

Martinelli's Sparkling Cider « \$14/bottle

Champagne Punch « \$50/gallon

Mulled Wine « \$50/gallon

House Bubbles « \$38/bottle

House Wine « \$32/bottle

Malbec, Red Blend, Chardonnay, Pinot Gris or Rosé

## KEGS

Domestic « \$450/each

Import/Microbrew « \$575/each

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\$175 bartender fee applies per bar.

(1) bar per 100 guests; up to 4 hours of service.

Prices and selections are subject to change.

All items are subject to 22% service charge.

## SPECIALTY COCKTAILS

White Russian « \$9 per cocktail or \$165 for batch per 20 people  
Vodka, cinnamon infused-coffee liqueur, cream, with a touch of nutmeg

Black Russian « \$9 per cocktail or \$165 for batch per 20 people  
Vodka, cinnamon infused-coffee liqueur, with a touch of nutmeg

Coffee Old Fashioned « \$10 per cocktail or \$180 for batch per 20 people  
Bourbon whiskey, Pasek Cellars Arabica coffee dessert wine and bitters

Winter Manhattan « \$11 per cocktail or \$195 for batch per 20 people  
Rye whiskey, Pasek Cellars NW Blackberry dessert wine, sweet vermouth and bitters

Hot Toddy « \$11 per cocktail or \$195 for batch per 20 people  
Bourbon whiskey, local honey, fresh lemon juice, bitters and hot water

Hot Buttered Rum « \$11 per cocktail or \$195 for batch per 20 people  
dark rum, house hot buttered rum mix\* and hot water  
\*unsalted butter, vanilla bean, dark brown sugar, cinnamon, salt and mace

Resolution « \$10 per cocktail or \$180 for batch per 20 people  
Gin, Pasek Cellars NW Cranberry dessert wine, fresh lemon juice and sugar,  
served with a rosemary garnish

## BATCHED ONLY COCKTAILS

Rosy Cheek « \$210 (serves 20 people)  
white rum, fresh lemon juice, roasted macadamia nuts, whole milk, pink peppercorns,  
white chocolate and sugar

This Latin American style eggnog will surprise you - the macadamia nuts add texture and  
a salty, buttery touch to the drink, but the real twist comes from the pink peppercorns,  
white rose flavor and mild heat add a surprising and piquant pop.

Holly's Day « \$210 (serves 20 people)  
cinnamon-infused dark rum, fresh lime juice, local NW honey and bubbles,  
garnished with a melon-balled pear

Red Sangria « \$165 (serves 20 people)  
red wine, brandy, fresh orange juice, house blood orange sour mix, grapes and apples,  
topped with club soda

White Sangria « \$165 (serves 20 people)  
white wine, ginger liqueur, peppercorns, allspice berries, honey, lemon juice, ginger and grapes,  
topped with club soda