

BREAKFAST MENUS *(Guest Minimum: 15)*

CONTINENTAL BREAKFAST 1 | \$18/person

Seasonal Fruit, Yogurt, House made GF Granola, Fresh Muffin, Scone, Cinnamon Roll- Butter, Assorted Jam, Butter, Seasonal Fresh Fruit, Coffee, Tea & Assorted Juices

CONTINENTAL BREAKFAST 2 | \$28/person

Yogurt, House made GF Granola, Fresh Muffin, Scone, Cinnamon Roll, Butter, Assorted Jam
Seasonal Fresh Fruit & Local Berries, Hard Boiled Eggs*, Salmon Lox*, Bagel, Cream Cheese, Capers, Red Onion, Coffee, Tea & Assorted Juices

BREAKFAST BUFFET | \$25/person

Seasonal Fresh Fruit, Yogurt, House made GF Granola, Fresh Muffin, Scone, Cinnamon Roll, Butter, Assorted Jams
Seasonal Fresh Fruit & Local Berries, Scrambled Eggs, Hardwood Smoked Bacon or Maple Sausage, Rosemary Breakfast Potatoes, Coffee, Tea & Assorted Juices

PLATED BREAKFAST | \$27/person

Basket of Freshly Baked Muffins & Scones, Fresh Butter & Blackberry Jelly, Seasonal Fresh Fruit Cup, Coffee, Tea & Assorted Juices

Choice of one:

- Breakfast Bowl- spiced pork sausage, 2 scrambled eggs*, broccoli, mushrooms, green onion
- All American - 2 Eggs*, 2 Bacon or Sausage & Rosemary Breakfast Potatoes*
- Baked French Toast- Maple syrup, sweetened whipped cream
- Egg White Scramble - Spinach, Tomato, Mushroom, Fresh Herbs, Breakfast Potatoes
- Mushroom Hash- 2 eggs*, potatoes, broccoli, red peppers, mushrooms, green onions, manchego cheese

ENHANCEMENTS AND STATIONS

Steel Cut Oatmeal | \$10/person

Steel Cut Oatmeal, Seasonal Berries, Raisins, Brown Sugar, Slivered Almonds, Honey, Peanut Butter, Maple Syrup

Breakfast Sandwich | \$10/person

Egg, Bacon & Cheese on a Warm Croissant

Cinnamon Rolls | \$35/Dozen

House-made Cinnamon Rolls w/
Cream Cheese Frosting

Breakfast Burrito | \$10/person

Egg, Potato, Pork Verde, Cotija cheese
or
Egg, Potato, Roasted Poblano Pepper, Cotija Cheese

Breakfast Meats | \$14/person

Peppered Bacon, Maple Breakfast Sausage, Country Ham, Sausage Links

Fruit Blintzes and Baked French Toast | \$13/person

Warm Cheese & Fruit Blintzes & Baked French Toast, Maple Syrup

Fresh Muffins, Scones or Buttermilk Biscuits | \$35/Dozen (select 1)

Served with Fresh Butter, Blackberry Jam & Spiced Apple Butter

BREAK MENUS (2 Hour Break); Guest Minimum: 10

WELLNESS | Choice of 2 for \$12/person or 3 for \$16/person

- Vegetable Crudité accompanied with a duo of dips
- Spiced Nut Mix
- Display of Fresh Seasonal Fruit & Berries
- Assorted Yogurt
- Assorted Granola or Protein Bars

MAKE YOUR BREAK | Choice of 2 FOR \$10/person, choice of 3 for \$14/person, choice of 4 for \$19/person

- Assorted Freshly Baked Cookies
- Lemon Bars
- Assorted Coffee Cake
- Assorted Candy Bars
- Spiced Almonds
- Spiced Mixed Nut Mix
- Caprese Skewers
- Assorted Bags of Potato Chips
- Goat Cheese & Fig Jam Crostini
- Tortilla Chips served with Guacamole & House-made Pico de Gallo
- Hummus & Crackers

LUNCH BUFFETS *Guest Minimum: 15*

Included in each Lunch Buffet: Freshly brewed Coffee & Tea, Iced Tea, Lemonade & Water

DELICATESSEN | \$20/person

Chef's Daily Soup Selection

Garden Salad with Sherry-Tomato Dressing, and a variety of Pickled, Shaved and Blanched Garden Vegetables

Seasonal Fresh Fruit

Sliced Smoked Turkey Breast, Honey Ham, Roast Beef, Tuna Salad

Provolone, Cheddar, Pepper Jack, Sliced Tomato, Lettuce, Red Onion, Pickles

Sourdough, Whole Wheat, Rye, Whole Grain Mustard, Mayo

Assorted Chips

CAMP OUT | \$30/person

Fresh Baked Focaccia with Butter, Thyme and Sea Salt

Potato Salad, Hard cooked eggs, Fresh Herbs, Mayo

Baked Beans w/ Molasses, Smoked Hocks

Fire Roasted Broccoli w/ Chili Flakes, Toasted Almonds, Lemon Zest, Cultured Butter

Coleslaw with peanut dressing

Fresh Baked Cornbread, Clover Honey, Sweet Cream Butter

Slow Roasted Pulled Pork w/ Smoky BBQ Sauce

DINE IN | \$27/person

Fresh Baked Focaccia with Butter, Thyme and Sea Salt

Spring Mix Lettuces with Rainbow Carrots, Quinoa, Toasted Almonds

Tomato-Spanish Sherry Vinaigrette or Caesar Salad, Garlic Croutons, Parmesan Cheese, Fresh Herbs, Lemon

Woodfired Oven Herbed Potatoes

Herb Roasted Chicken Breast or Marinated Flank Steak*

PLATED LUNCH *Guest Minimum: 15*

Included in Plated Lunch: Freshly brewed Coffee & Tea, Iced Tea, Lemonade & Water

PLATED LUNCH | \$35/person

Salads: Select One

- Caesar Salad
- Garden Salad w/ Roasted Apple Dressing, a variety of Pickled, Shaved and Blanched
- Roasted Carrot & Radicchio with Spiced Labneh, Pecans & Orange Supremes
- Caprese Salad w/ Fresh Basil, Mozzarella, Tomatoes, Balsamic Reduction
- Arugula Salad w/ Goat Cheese, Roasted Beets, Hazelnuts, Orange-Coriander Vinaigrette

Entrees: Select One

- Grilled Salmon w/ Herbed Quinoa, Broccoli
- Bone In Pork Chops w/ Oven Finished Carrots & Maple Butter
- Beef, Sirloin w/ Grilled Seasonal Vegetable and Caramelized Onion Beef Jus
- Oven Roasted Chicken Breast w/ Roasted Cauliflower with Rosemary & Parsley
- House Made Gnocchi w/Shiitake, Crimini, and Oyster Mushrooms, Leeks, Swiss Chard, Preserved Lemon
- Grilled Cauliflower Steak with Cannellini Beans and Ratatouille

Lunch Dessert: Select One

- German Chocolate Cake
- NY Style Vanilla Cheesecake
- Strawberry & Cream Layer Cake
- Basalt Brownie
- Lemon Bar

BUFFET DINNERS *Guest Minimum: 15*

Included in each Buffet Dinner: Freshly brewed Coffee & Tea, Iced Tea, Lemonade & Water

BUFFET DINNER 1 | \$30 per person

Fresh Baked Focaccia with Butter, Thyme and Sea Salt

Local Spring Mix Lettuces with Rainbow Carrots, Quinoa, Toasted Almonds, Tomato-Spanish Sherry Vinaigrette

Grilled Seasonal Vegetable with Marjoram

Woodfired Oven Herbed Potatoes

Herb Roasted Chicken Breast or Marinated and Grilled Pork Loin

Variety of German Chocolate Cake, Lemon Bars, Basalt Brownies

Basalt Brownie

BUFFET DINNER 2 | \$45 per person

Smoked Salmon Rilletto on Crostini

Olive and Sundried Tomato Tapenade on Crostini

Fresh Baked Focaccia with Butter, Thyme and Sea Salt

Heirloom Tomato and Cucumber Salad with Goat Cheese Vinaigrette

Grilled Broccolini w/ Smokey Olive Oil,

Oven Roasted Carrots with Dill Butter and Italian Parsley

Skin on Mashed Potatoes with Fresh Rosemary and Cottage Cheese

Sockeye Salmon* served on Sauce Soubise

Grilled Flatiron Steak* with Caramelized Onion Beef Jus

NY Style Vanilla Cheesecake with Chocolate Whipping Cream

PLATED DINNERS *Guest Minimum: 15*

Included in each Plated Dinner: Freshly brewed Coffee & Tea, Iced Tea, Lemonade & Water

PLATED DINNER | \$35 per person, entrée counts required prior to event

Smoked Salmon Rilette on Herbed Crostini

Grilled Beef Tenderloin* with Horseradish Jelly on Brown Butter Crostini

Fresh Baked Focaccia with Butter, Thyme and Sea Salt

Garden Salad with Shaved Vegetables, Sprouts, Toasted Nuts, Roasted Apple Vinaigrette

Oven Roasted Chicken Breast with Seasonal Vegetables and Sauce Soubise

Mushroom Risotto with Mascarpone Cheese, Pine Nuts, Fresh Herbs

Grilled Pork Loin, Fire Roasted Broccoli, Herbed Baby Red Potatoes, Pork Jus

PLATED DINNER DUET | \$47 per person, entrée counts required prior to event

Salmon Cake with Tarragon Remoulade Sauce

Mini Vegetable Tartlets with Goat Cheese

Fresh Baked Focaccia with Butter, Thyme and Sea Salt

Roasted Tomato Soup with Basil Cream & Roasted Garlic Croutons

Arugula, Watercress & Kale Salad with Chickpea, Feta Cheese and Citrus Vinaigrette

Roasted 6 oz Salmon*, Seasonal Vegetable, and Potato Puree or Oven Roasted Potatoes

Grilled 8oz Top Sirloin*, Potato Puree, Grilled Rapini, Oyster Mushrooms, Caramelized onion Beef Jus

FAMILY STYLE DINNERS *Guest Minimum: 15*

Included in each Dinner: Freshly brewed Coffee & Tea, Iced Tea, Lemonade & Water

FAMILY STYLE DINNER 1 | \$40/person

Prosciutto Wrapped Grilled Asparagus

Roasted Baby Potatoes with Basil Pesto and White Bean Puree

First Course

Fresh Baked Focaccia with Butter, Thyme and Sea Salt

Caesar Salad with Romaine and Black Kale, Fried Chickpeas, Parmesan Cheese

Second Course

Marinated and Grilled Zucchini

Oven Roasted Brussels Sprouts

Grilled 6oz Top Sirloin* or Herb Roasted Pork Tenderloin

FAMILY STYLE DINNER 2 | \$45 per person

Meat and Cheese Platter*

First Course

Fresh Baked Focaccia with Butter, Thyme and Sea Salt

Oven Roasted Tomato Soup, Fresh Basil, Parmesan, Garlic Croutons

Marinated Green Bean & Asparagus salad, Country Ham, Smoked Paprika

Second Course

Butter and Thyme Braised Cabbage

Creamy Mashed Potatoes with Roasted Garlic

Grilled Bone in Pork Chop with a Wild Mushroom Pork Jus or 6 oz Grilled Beef Tenderloin

RECEPTION MENUS *Guest Minimum: 15*

HORS D'OEUVRES RECEPTION

\$25 per person

5 Passed Apps

- Crispy Polenta, Braised Short Rib, Tomato Jam
- Smoked Deviled Eggs, Crispy Bacon, Chives
- Caprese Skewer, Tomato, Mozzarella, Basil
- Mini Twice Baked Potato with Brie
- Cucumber with Smoked Salmon and Herbed Cream Cheese

COCKTAIL RECEPTION

\$35 per person

5 Passed Apps, 2 Passed Desserts

- Grilled Sirloin Skewers* with Chimichurri
- Chorizo Empanadas with Cilantro Crema
- Mini Asparagus Quiche Tarts
- Whipped Goat Cheese on Fresh Red Bell Pepper
- Chocolate Brownie Trio
- Lemon Curd Bar with Shortbread Crust

DESSERT BAR

Priced Per Person

- \$3 Vanilla Ice cream
- \$6 Chocolate Layer Cake
- \$6 Brownie Bar Trio
- \$6 Lemon Bar
- \$6 Cheesecake
- \$6 NY Style Vanilla Cheesecake
- \$8 Strawberries & Cream Layer Cake
- \$8 Tiramisu
- \$8 Tuxedo Mousse Cake
- \$13 Red Velvet Layer Cake
- \$0.50 Chocolate Sauce
- \$0.50 Fruit Sauce

RECEPTION STATIONS *Guest Minimum: 25*

TACO BAR \$12/person

Corn Tortilla, Pulled Pork Seasoned Beef, Vegetarian Protein Option, Cotija Cheese, Oaxaca Cheese, Sour Cream, Refried Beans, Rice, Fresh Pico, Avocado, Onion, Cilantro

BAKED POTATO BAR \$8/person

Bacon Bits, Pulled Pork, Grilled Chicken Cheddar Cheese, Cottage Cheese, Sour Cream, Green Onion, Caramelized Onion, Chopped Broccoli, Spiced Cabbage, Grilled Corn

MAC 'N CHEESE BAR \$12/person

Grilled Sausage, Peppered Bacon, Smoked Chicken, Cheddar Cheese, Pepper Jack Cherry Tomatoes, Broccoli, Asparagus, Green Beans, Sweet Corn, Kale, Roasted Peppers

SLIDER BAR \$15/person

Beef, Cheddar, Lettuce, Tomato, Pickle, Onion, Mustard & Mayo, Sockeye Salmon Cake, Old Bay Aioli, Watercress Pulled Pork, BBQ Sauce, Cabbage Slaw

AVOCADO BAR \$12/person

Halved Hass Avocados Peppered Bacon, Poached Shrimp, Cilantro, Pickled Onion, Radish, Shredded Carrot, Fresh Salsa, Black Beans, Green Goddess Dressing, Lettuce

SALAD BAR \$10/person

Garden Salad with Sherry-Tomato Dressing, Ranch or Creamy Blue Cheese, A variety of Pickled, Shaved and Blanched Rotating Garden Vegetables, Chop Salad with Dill Buttermilk Dressing, Turkey, Bacon, Tomato, Radish, Cucumber, Cheddar Cheese, English Pea Salad with Smoked Bacon, Red Onion, Cheddar, House Mayo, Lemon, Corn, Black Beans

CARVING STATIONS *Serves Approximately 25 Guests. Chef Attendant Required.*

Each station comes with basket of fresh rolls. Please inquire for pricing.

BARON OF BEEF*

Served w/ Rosemary Gravy or Creamy Horseradish

HONEY GLAZED COUNTRY HAM

Served w/ Whole Grain Mustard Jus

ROASTED TURKEY

Served w/ Roasted Turkey- Sage Gravy

LONGHORN CATTLE CO. BEEF TENDERLOIN

LONGHORN CATTLE CO. RIB ROAST*

Served w/ Red Wine Beef Jus

PLATTERS *Platter Serves Approximately 25 guests*

Herb Roasted PNW Salmon* Fillet ***\$200/platter***

Served w/ Creamy Dill sauce and wilted arugula on a cedar plank.

Northwest Seafood* ***Market Price***

Crab, Oysters on the ½ shell, Prawns, Bloody Mary Cocktail Sauce, Tarragon Remoulade, Mignonette

Farmstead Cheeses ***\$125/platter***

A Selection of Local & Imported Artisan Cheeses, Fig Jam, Spiced Almonds, Gourmet Crackers & House made Crostini

Charcuterie ***\$160/platter***

A Selection of Local Cured Meats, Roasted Garlic, Spiced Almonds, Gourmet Crackers Baguette Bread

Farmstead Cheeses + Charcuterie ***\$140/platter***

A Selection of Local & Imported Artisan Cheeses, Sliced Charcuterie, Fig Jam, Spiced Nuts, Gourmet Crackers Baguette Bread

Classic Crudité ***\$75/platter***

Organic Seasonal Market Vegetables served with Dill Yogurt, Ranch Dressing & Spiced Hummus

Fresh Seasonal Fruit Platter ***\$80/platter***

Selection will include a variety of fresh fruits

PLATED WEDDING MENU *Guest Minimum: 25*

\$45/person

All Plated Dinner Meals are served with Hearth Fired Bread & Herbed Butter, Water, Coffee & Tea Service.

Hors d'oeuvres (Select 3)

- Crispy Polenta, Braised Short Rib, Tomato Jam
- Caprese Skewer, Tomato, Mozzarella, Basil
- Goat Cheese & Fig Jam Crostini
- Mini Twice Baked Potato with Brie
- Cucumber Cups with Smoked Salmon
- Grilled Sirloin Skewers with Chimichurri
- Chorizo Empanadas with Cilantro Crema
- Mini Asparagus Quiche Tarts
- Whipped Goat Cheese on Fresh Red Bell Pepper

1st Course (Select 1)

- Caesar Salad with Parmesan Cheese, and Roasted Garlic Croutons, Lemon
- Garden Salad with Mixed Greens, Seasonal Garden Vegetables, Micro Greens, Sherry-Tomato Dressing
- Tomato and Cucumber Salad with Goat Cheese Vinaigrette
- Arugula Salad, Shaved Carrot, Cherry Tomato, Green Goddess Vinaigrette
- Roasted Tomato Soup with Basil Cream & Fresh Basil
- French Onion Soup, Gruyere Crouton

Entrees (Select up to 3)

- Sockeye Salmon*Quinoa, Oven Roasted Carrots, Sauce Soubise, Dill Butter and Italian Parsley
- Grilled Flatiron Steak*, Caramelized Onion Beef Jus, Skin on Mashed Potatoes with fresh Rosemary, Grilled Seasonal Vegetable
- Chicken Breast, Assorted Mushrooms, Herbed Potatoes, Grilled Broccolini, Chicken Jus
- GF Rotini Pasta, Oven Roasted Tomato Sauce, Beef, Parmesan Cheese, Fresh Herbs
- Oven Roasted Cauliflower Steak, Sautéed Kale, Ratatouille

BUFFET WEDDING MENU *Guest Minimum: 25*

\$40/person for 1 entrée | \$55/person for 2 entrées

All Plated Dinner Meals are served with Hearth Fired Bread & Cultured Butter, Water, Coffee & Tea Service.

Hors d'oeuvres (Select 3 to either be placed on a table or passed by banquet staff)

- Crispy Polenta, Braised Short Rib, Tomato Jam
- Caprese Skewer, Tomato, Mozzarella, Basil
- Goat Cheese & Fig Jam Crostini
- Mini Twice Baked Potato with Brie
- Cucumber Cups with Smoked Salmon
- Grilled Sirloin Skewers with Chimichurri
- Chorizo Empanadas with Cilantro Crema
- Mini Asparagus Quiche Tarts
- Whipped Goat Cheese on Fresh Red Bell Pepper

Salad Options (Select 1)

- Spinach & Beet Salad w/ Walnuts, Craisins, Pumpkin Seeds, Balsamic Dressing
- Spring Greens w/ Fresh Vegetables, Parmesan Cheese, Tomato- Sherry Vin
- Caesar Salad w/ Romaine Hearts, Parmesan Cheese, Garlic Croutons, Fresh Lemon,
- Arugula & Watercress Salad with Roasted Carrots, Craisins, Sunflower Seeds, Grilled Kale, Green Goddess Vinaigrette

Starch (Select 1)

- Caramelized Cauliflower and Fresh Rosemary
- Yukon Potato Puree w/ Roasted Garlic
- Oven Finished Baby Red Potatoes /, Fresh Parsley, Smoked Sea Salt
- Saffron Couscous w/ Slivered Almonds, Lemon, Parsley

Vegetables (Select 1)

- "Riced" Root Vegetables, Celery Root, Cauliflower, Parsnips, Turnips, Fresh Herbs
- Grilled Green Beans & Rapini w/ Bacon
- Oven Roasted Carrots & Squash with Goat Cheese
- Sautéed Broccoli with Smoked Oil and Almond
- Oven Roasted Brussels Sprouts w/ Thyme Butter
- Ratatouille w/ Squash, Zucchini, Tomato, Eggplant, Fresh Basil, Olive Oil

Entrees: (Select 1 or 2)

- Oven Roasted Chicken Breast w/ Roasted Chicken Jus
- Braised Beef Short Rib w/ Red Wine Jus
- Whole Roasted Pork Loin w/ Mushroom Gravy
- Marinated and Grilled Flank Steak* w/ Smoky Beef Jus
- Creamy Herbed Risotto w/ Red Wine Marinated Portabella Mushrooms

ALCOHOLIC BEVERAGES

WINE

Bottle and 6 oz Glass Pours

Lone Birch Pinot Gris	\$7 Glass	\$8 Cash bar
Airfield Chardonnay	\$8 Glass	\$9 Cash bar
Airfield Sauvignon Blanc	\$8 Glass	\$9 Cash bar
Lone Birch Rose	\$7 Glass	\$8 Cash bar
Lone Birch Syrah	\$7.50 Glass	\$8.5 Cash bar
Lone Birch Cabernet Sauvignon	\$7.50 Glass	\$8.5 Cash bar
Kenwood Brut Yulupa Sparkling Wine	\$6 Glass	\$7 Cash bar

BEER SELECTION

12 oz Bottles and Cans

Heineken 0.0	\$4 Hosted	\$5 Cash Bar
Coors Light	\$4 Hosted	\$5 Cash Bar
Bale Breaker Top Cutter IPA	\$5 Hosted	\$6 Cash Bar
Sierra Nevada Pale Ale	\$5 Hosted	\$6 Cash Bar
Dru Bru Kolsch German Style Ale	\$5 Hosted	\$6 Cash Bar
Tieton Cider Works Cider	\$5 Hosted	\$6 Cash Bar
Iron Horse Irish Death Stout	\$5 Hosted	\$6 Cash Bar

Ask about our local seasonal draft beer options

SPIRITS

Cocktails

House	\$9 Hosted	\$10 Cash Bar
Premium	\$11 Hosted	\$12 Cash Bar

Martinis

House	\$11 Hosted	\$12 Cash Bar
Premium	\$14 Hosted	\$15 Cash Bar

NON-ALCOHOLIC BEVERAGES

WATER, COFFEE AND TEA

Natural Spring Water	\$3 Each (16.9 oz)
Coffee or Hot Tea Packets	\$40/1.5 Gallon Dispenser
Fresh Fruit Flavored Water Station	\$15/1 Gallon Dispenser
Freshly Brewed Iced Tea	\$20/1 Gallon Dispenser
Lemonade	\$40/1 Gallon Dispenser

SODA

Coca Cola, Coca-Cola Zero, Sprite	\$2.50 Hosted	\$3 Cash Bar
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MINUTE MAID JUICE

12 oz Bottles

Orange Juice	\$4 Hosted	\$5 Cash Bar
Apple Juice	\$4 Hosted	\$5 Cash Bar
Cranberry Apple Raspberry Juice	\$4 Hosted	\$5 Cash Bar

SPARKLING ICE DRINKS

17 oz Bottles

Assorted Flavors	\$3 Hosted	\$4 Cash Bar
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GOLD PEAK ICED TEA

18.5 oz Bottles

Sweetened Black Iced Tea	\$4 Hosted	\$5 Cash Bar
Unsweetened Black Iced Tea	\$4 Hosted	\$5 Cash Bar

ENERGY DRINKS

Monster Energy	\$5 Hosted	\$6 Cash Bar
Monster Energy Zero Ultra	\$5 Hosted	\$6 Cash Bar

Catering Guidelines - Policies and Services

MENU PLANNING

Our chefs have prepared these menus to appeal to a wide variety of tastes, but we welcome the opportunity to work with you to design a customized menu that is unique to your event. We are also pleased to provide alternatives for any guests with special dietary needs (vegetarian, allergic, diabetic, etc.). Our team has the right to make menu item substitutions based on availability and season.

EVENT PLANNING

Your Event Manager is available to assist you with all aspects of your event. We pride ourselves in having the expertise to guide you in creating an event that is both unique and memorable.

SERVICE CHARGE

A service charge of 18% will be added to all food, beverage, labor, and corkage and is subject to Washington state sales tax. Service charges and taxes are subject to change.

FOOD GUIDELINES

The hotel does not permit outside food and beverage to be brought in or catered to the meeting rooms. Additionally, all food will be prepared and served by Hotel Windrow banquet team members to ensure proper food safety guidelines. Exceptions may be made for wedding/event cakes – please inquire about our cake guidelines. All food buffets and carving stations are displayed for a maximum of 2 hours. Our standard set-up for buffets is one buffet for up to 150 guests. Two buffets are standard for 150 guests or more. When two buffets are requested for fewer than 150 guests, a fee of \$250 will be assessed. Washington state law requires that we inform you that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of contracting food-borne illness.

BEVERAGE GUIDELINES

Bar service is available for a maximum of 5 hours. Our standard for staffing is one bartender for every 100 guests. Additional bars and bartenders may be arranged. A bartender fee of \$75 per bar will apply. This fee of \$75 will be waived with a revenue minimum of \$250 per bar.

CORKAGE FEE

The hotel will allow donated wine to be brought into the hotel. Our corkage fee is \$20 per 750 mL (standard bottle size). This fee is subject to service charge and tax.

GUARANTEES

For events with guest number under 50, final attendance must be confirmed three business days prior. For events with guest number over 50, final attendance must be confirmed five business days prior. This number is considered a guarantee and is not subject to reduction after this time. Final charges are based on actual attendance, or the guaranteed number, whichever is greater. When more than one entrée has been selected for a plated meal, the higher of the entrée prices will be charged for each selection. The specific number of each entrée is required at the time of guarantee. You will need to provide a ticket, sticker, name, or tent card for your guests, identifying their meal selections to the server.