



CAMPBELL'S RESORT

- CATERING MENU -



CAMPBELL'S RESORT

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CAMPBELL'S RESORT

- CATERING GUIDELINES -

- all food and beverage must be purchased solely through campbell's resort
- all prices listed are per person unless otherwise noted
- a taxable 22% gratuity and 8.2% washington state sales tax will be added to all food and beverages
- all menus subject to one selection and one method of payment
- menu selections and an estimate of your guaranteed number of attendees are required no later than four weeks prior to event start date
- special dietary request must be made at least ten working days (two weeks) prior to the event start date
- requests to utilize meal and/or beverage vouchers and/or tickets must be made at least ten working days (two weeks) prior to the event start date
- a guaranteed number of attendees is required by noon, 5 working days prior to the event start date (you will be charged for the guaranteed number or actual numbers of attendees, whichever is greater)
- any increase in catering numbers within four (4) days will result in a 25% increase to any added items
- an additional fee of \$5 per person will be applied to all meals under 25 attendees
- food (pastries, fruit, etc) is not transferable to refreshment breaks or meals
- a fee of \$50 will be assessed per server for passed appetizers, one server per 25 guests
- it is the resort's discretion to charge for any damages incurred during your event
- outdoor music and noise at events must cease at 10:00 p.m.

menu prices effective january 2019
all prices are subject to change



CAMPBELL'S RESORT

- BREAKFAST -

PLATED

served with caffe mela coffee, mighty leaf tea, and juice station

entrees subject to one selection

groups under 25 will be charged an additional \$5 per meal (minimum of 15)

Campbell's Classic

scrambled eggs, choice of ham, sausage, or bacon, buttermilk biscuit, sausage-onion gravy, potatoes. 18

Banana French Toast

thick french bread dipped in egg batter, bananas sautéed with rum, butter, brown sugar. 18

Chelan Sunrise

scrambled eggs, choice of bacon, sausage, or ham, cinnamon roll, potatoes. 17

Breakfast Sandwich

scrambled eggs, white cheddar, prosciutto, hollandaise, arugula, brioche bun, potatoes. 16

Eggs Benedict

poached eggs, canadian bacon, english muffin, hollandaise sauce, potatoes. 18

Acai Bowl

acai berry sorbet, vanilla greek yogurt, homemade granola, bananas, strawberries, honey. 16

Quiche Loraine

fresh baked quiche with bacon, spinach, cheese, served with arugula tossed in a lemon-caper vinaigrette. 18



CAMPBELL'S RESORT

- BREAKFAST -

BUFFET

served with caffe mela coffee, mighty leaf tea, and juice station

groups under 25 will be charged an additional \$5 per meal (minimum of 15)

Washington Scramble

cheddar & green onion scrambled eggs, buttermilk biscuits, scratch sausage-onion gravy, bacon, sausage, ham, potatoes, and fruit salad. 30

Tater Tot Casserole

egg bake with hashbrowns, red bell peppers, cheddar and jack cheeses, green onions, tater tots, oven baked, bacon, ham, sausage, cinnamon rolls, and fruit salad. 24

Chelan Alpine

cheddar & green onion scrambled eggs, cheese blintzes, blueberry compote, vanilla yogurt, bacon, sausage, ham, and fruit salad. 26

Breakfast Burrito Bar

scrambled eggs, cheddar cheese, flour tortillas, salsa, sour cream, black beans, bacon, sausage, ham, potatoes, and fruit salad. 28

Crackin' Eggs Buffet

eggs cooked to order with all of your favorite fixins, accompanied with scrambled eggs, bacon, sausage, ham, potatoes, biscuits, assorted jams, and fruit salad. 32

(requires chef attendant. 75)

Flapjack Buffet

our famous oat pancakes made to order with choices of apple, blueberry, banana, and bacon, with scrambled eggs, bacon, sausage, ham, potatoes, and fruit salad. 32

(requires chef attendant. 75)



CAMPBELL'S RESORT

- BREAKFAST - CONTINENTAL

served with caffe mela coffee, mighty leaf tea, and juice station
groups under 25 will be charged an additional \$5 per meal (minimum of 10)

build your perfect continental breakfast with
choice of the following option

The Campbell's Standard

greek yogurt, mixed berries, granola, fat free milk, hard boiled eggs,
fruit salad. 16

Continental Enhancements

add gluten free oatmeal, brown sugar, raisins, cream. 6

add green onion & cheddar scramble. 6

add choice of bacon, ham, sausage. 7

add fresh baked scones & muffins. 6

add smoked salmon, bagel, cream cheese, red onion, caper, arugula. 9

Breakfast Sandwich To Go

english muffin, scrambled eggs, white cheddar, choice of ham, bacon,
or sausage patty, comes with bottled orange juice, blueberry muffin
and bottled water. 16

BREAKFAST SIDES

BY THE PERSON

Bottled Naked Fruit Juice 8

Greek Yogurt 6

Potatoes 6

Buttermilk Biscuit & Gravy 7

Bagels with Cream Cheese 5

BY THE DOZEN

Blueberry Coffee Cake 35

Fruit Basket 45

Assorted Danishes 40

Apple Turnovers 40

Beignets with Chocolate Sauce. 24

Cinnamon Rolls 36

Muffins 32



CAMPBELL'S RESORT

- LUNCH -

PLATED

served with iced tea

entrees subject to one selection

groups under 25 will be charged an additional \$5 per meal (minimum of 15)

Chilled Vegetable and Glass Noodle Salad

glass noodles, carrots, cucumbers, edamame beans, red bell pepper, spicy tofu, cabbage, sesame dressing, sliced fruit, sourdough roll, and whipped butter. 22

Northwest Signature Chicken Salad

mixed greens, grilled chicken, diced apples, candied walnuts, dried cranberries, blue cheese crumbles, balsamic vinaigrette, sourdough roll, and whipped butter. 25

Taco Salad

choice of seasoned ground beef or shredded chicken, lettuce, tomato, onion, black olive, salsa, sour cream, guacamole, corn tortilla chips. 23

New York Dip Sandwich

smoked new york steak, thinly sliced, caramelized onions, sauteed mushrooms, white cheddar, baguette, with au jus, horseradish cream sauce, house chips. 21

Bacon Cheddar Burger

8 oz. all beef patty, cheddar cheese, smoked bacon, mayo, lettuce, brioche bun, with tater tots. 18

Turkey Club Croissant

turkey, bacon, lettuce, tomato, croissant, served with pasta salad. 18

Blackened Chicken Wrap

bacon, pepper jack cheese, chipotle slaw, spicy ranch, served with pasta salad. 19



CAMPBELL'S RESORT

- LUNCH -

PLATED

served with iced tea

entrees subject to one selection

groups under 25 will be charged an additional \$5 per meal (minimum of 15)

Grilled Ham and Cheese with Tomato Bisque

thick cut bread, ham, cheddar cheese, house made tomato bisque. 16

Dungeness Crab & Avocado BLT

dungeness crab, roasted corn, red peppers, red onion, celery, spicy louie dressing, bacon, avocado, tomato, toasted baguette, served with pasta salad. 24

Parmesan Crusted Chicken

pappardelle pasta tossed with parmesan cream sauce, seasonal vegetables, sourdough rolls and whipped butter. 25

Buttermilk Fried Chicken

three pieces (wing, leg, thigh), roasted corn, mashed potatoes, country gravy, hush puppy. 26

Lasagna

choice of italian sausage & red sauce, chicken & white sauce, or vegetarian & red sauce, served with caesar salad, sourdough rolls, and whipped butter. 20

Blackened Salmon

wild salmon, house blackening seasoning, wild rice, caesar salad, sourdough rolls, and whipped butter. 26

Braised Short Rib

beef short rib, cabernet braising jus, baby red potatoes, fresh vegetables. 30



CAMPBELL'S RESORT

- LUNCH -

BUFFET

served with iced tea

groups under 25 will be charged an additional \$5 per meal (minimum of 15)

Guest's Choice Buffet

pick two entrees, one vegetable, and two sides. 34

mains: meatloaf, bbq chicken, campbell's country chicken, meat or vegetarian lasagna, roasted salmon

vegetables: seasonal roasted vegetable, corn on the cob, garden salad, caesar salad

sides: garlic mashed potatoes, cornbread with whipped honey butter, au gratin potatoes, wild rice

That's a Wrap

sun dried tomato and garlic herb tortilla wraps, ham, turkey, chicken, black pepper and dried cranberry aioli, ranch dressing, quinoa, hummus, spinach, cheese, tomatoes, mushrooms, olives, shredded carrots, cucumbers, fruit salad, and chicken wild rice soup. 27

Sandwich Board

sliced turkey, ham, and roast beef, sliced swiss, monterey jack, and cheddar cheese, assorted thick sliced breads, lettuce, tomatoes, jalapeno peppers, olives, onions, and condiments, fruit salad, loaded baked potato salad, and choice of vegetarian chili or broccoli cheddar soup. 25

Taste of Italy

pesto cream tortellini, italian sausage marinara, spaghetti, grilled lemon-caper chicken, caesar salad, roasted vegetables, fruit salad, garlic bread sticks. 29



CAMPBELL'S RESORT

- LUNCH -

BUFFET

served with ice tea

groups under 25 will be charged an additional \$5 per meal (minimum of 15)

Pizzeria

caesar salad and fruit salad. 18

create two pizzas with three toppings each and a choice of

marinara or pesto sauce

pizza ingredients:

pepperoni, ham, sausage, cajun chicken, bell peppers, onions, mushrooms, olives, pineapples and tomatoes

Street Tacos

seasoned beef, seasoned pork, seasoned portobello mushrooms, corn tortillas, roasted jalapenos, red onions, cilantro, lettuce, lime, pico de gallo, salsa, guacamole, chicken tortilla soup. 29

Asian Inspired

asian braised short rib, hoisin glazed chicken, pork and vegetable egg roll, chow mein, jasmine rice, romaine, cucumbers, carrots, radish, sesame dressing, fruit salad. 32

Grand Salad Bar

caprese salad, farro salad, greek salad, spring greens, romaine, garbanzo beans, black beans, chicken, cucumbers, carrots, broccoli, olives, croutons, parmesan cheese, caesar, italian, ranch, blue cheese dressings, fruit salad, sourdough rolls. 28



CAMPBELL'S RESORT

- LUNCH -

BOXED LUNCHES

served with bottled water

boxed lunches subject to one selection

groups under 25 will be charged an additional \$5 per meal (minimum of 10)

Turkey Club Croissant

turkey, bacon, lettuce, tomato, croissant, pasta salad, tim's cascade chips, kind granola bar, and whole fruit. 20

Dungeness Crab & Avocado BLT

dungeness crab, roasted corn, red peppers, red onion, celery, spicy louie dressing, bacon, avocado, tomato, toasted baguette, tim's cascade chips, kind granola bar, and whole fruit. 24

Bagel Grinder

turkey, ham, swiss, and cheddar, dijonnaise, lettuce, tomato, onion, everything bagel, curried couscous, tim's cascade chips, kind granola bar, whole fruit. 20

Chicken Caesar Wrap

grilled chicken, romaine lettuce, parmesan cheese, anchovy-garlic caesar dressing, garlic-herb wrap, pasta salad, tim's cascade chips, kind granola bar, and whole fruit. 20

Chop Chop Salad

romaine lettuce, turkey, salami, smoked provolone, tomatoes, garbanzo beans, basil, balsamic vinaigrette, tim's cascade chips, kind granola bar, and whole fruit. 22

Northwest Signature Salad

mixed greens, diced apples, candied walnuts, dried cranberries, blue cheese crumbles, balsamic vinaigrette, tim's cascade chips, kind granola bar, and whole fruit. 22



CAMPBELL'S RESORT

- BEVERAGES -

PRICE PER PERSON

Coffee & Tea Service. 6

(four hour refreshment service)

mela roasting company regular and decaf, mighty leaf tea

Iced Tea. 4

Lemonade. 4

Hot Chocolate & Apple Cider. 6

Infused Water. 2

PRICE PER ITEM

Assorted Naked Fruit Juice. 8

Red Bull. 7

Hurbert's Flavored Lemonades. 5

Assortment of Snapple. 5

Assortment of Gatorade. 5

Bottled Water. 4

Kombucha. 7

San Pellegrino Sparkling Water. 6

Assorted Juices. 6

Henry Weinhard's Rootbeer, Orange Cream Soda, Vanilla Cream Soda. 6

Sodas. 4



CAMPBELL'S RESORT

- SNACKS -

PRICE PER POUND

Mixed Nuts or Spicy Bar Mix. 35

Trail Mix. 16

PRICE PER PERSON

House Roasted Chex Mix. 4

House Made Tortillas Chips and Salsa. 6

House Made Rice Crispy Treats. 4

Chocolate Covered Strawberries. 4

Seasonal Fruit Skewers with Berry Sauce. 5

Fruit Tray. 4

Popcorn with Assortment of Toppings. 4

Cookie & Brownie Tray. 6

Yogurt and Chocolate Covered Pretzels. 5

Assorted Tim's Cascade Chips. 3

Soft Pretzel with Mustard. 6

Add Cheese Dip. 2

Kind Granola Bars. 4



CAMPBELL'S RESORT

- SPECIALTY BREAKS -

PRICE PER PERSON

Coffee Shop

freshly brewed café mela coffee, house made scones, beignets, assorted pastries, chocolate covered coffee beans. 30

Green Smoothie Bar

made to order balanced smoothies with plant based protein option. 30

fruit: banana, apple, strawberries, blueberry, pineapple

green: kale, spinach

liquid: nonfat milk, 2% milk, almond milk, soy milk, OJ, coconut water
(one hour duration / requires 2 beverage attendants. 100 set up fee)

7th Inning Stretch

assorted miniature candy bars, popcorn, rice crispy treats, soft pretzels with mustard and cheese sauce, mini corn dogs, soft drinks. 25

Harvest

local chelan apples, cheese, kind granola bars, vegetable crudites, hummus, mixed nuts, iced tea, and lemonade service. 25

Glow

naan bread, goat cheese, hummus, fresh fruit, vegetable crudites, kind granola bars, lemon or cucumber water. 28

Cheers

crispy chicken wings with dipping sauces, soft pretzels with mustard, house made tortilla chips, salsa, queso dip, spicy bar mix, bottles of root beer and ginger beer. 30

add northwest craft beer. 6 per beer

(requires beverage attendant. 50 set up fee)

Recharge

freshly brewed café mela coffee, hot tea, cucumber water, fresh fruit smoothie (choice of one flavor - strawberry/banana, blueberry, or pineapple), plant based protein powder. 25

(requires beverage attendant. 50 set up fee)



CAMPBELL'S RESORT

- APPETIZERS -

fifty piece minimum, price per piece

Meatballs

swedish: served in a mushroom cream sauce. 2

bbq: served in our kansas city bbq sauce. 2

Chicken Wings

tossed with your choice of sauce: bbq or classic buffalo, served with ranch and blue cheese dipping sauces. 3

Coconut Fried Shrimp

served with mango chutney. 8

Bacon Wrapped Scallops

large scallops wrapped in bacon. 5

Crab Cakes

hand formed mini crab cake, topped with cilantro, served with sweet thai chili sauce. 6

Vegetable Egg Rolls

served with hot mustard and soy sauce. 4

Stuffed Mushrooms

walnut-sage pesto stuffed mushroom caps. 3

Meat Kebabs

choice of sausage and pepper with hot mustard, chicken satay with spicy thai peanut sauce, or top sirloin with tater tot, and warm blue cheese. 6

Oyster on the Half Shell

wicked cocktail and mignonette sauces (minimum of 60). 240

Crab Cocktail. 10

Prawn Cocktail. 8

green onion, lettuce, wicked cocktail sauce

Shaved Tenderloin on Toasted Baguette. 6

Prosciutto Wrapped Melon

fresh melon wrapped with cured prosciutto. 3

Prosciutto Wrapped Roasted Asparagus

roasted asparagus wrapped with cured prosciutto. 4

Caprese Skewers

cherry tomato with mozzarella ball, basil, balsamic reduction, white truffle oil. 5

Seasonal Fruit Skewers with Berry Sauce. 5

Pork Chinese Dumplings

served with hoisin sauce. 4

Campbell's Deviled Eggs

hard boiled egg halves with our signature filling. 2



CAMPBELL'S RESORT

- APPETIZER PLATTERS -

fifty person minimum, price per person

Chilled Prawns. 16

Crab Claws. 28

butter, lemon, cocktail sauce

Smoked Salmon

smoked salmon (lox style), whipped cream cheese, capers, red onion, arugula, bagels. 10

Cheese Board

blue cheese, white aged cheddar, sharp cheddar, swiss, flatbread crackers, fig jam. 8

Meat Board

prosciutto, salami, capicola, flatbread crackers, fig jam, stone ground mustard. 10

Organic Vegetable Tray

seasonally dependent from the great northwest, assorted vegetables with hummus. 7

Fresh Fruit Tray

assorted seasonal fruit with a honey-lemon yogurt dip. 7

Bruschetta Bar

herbed goat cheese, tapenade spread, house made tomato-feta relish, grilled crostini. 6

Tapenade

classic provencal olive tapenade, fig jam, roasted fennel, smoked diced bacon, naan bread. 7

Sliders

mini-beef patty with cheddar, bacon, grilled onions, pulled pork with bbq sauce, coleslaw, brioche slider buns. 7

Lake Dim Sum

pork chinese dumplings, chilled glass noodle salad, vegetable egg rolls, bbq chinese pork. 16



CAMPBELL'S RESORT

- CHEF ATTENDED STATIONS -

fifty person minimum

Northwest Potato Martini Station

features our "grown-in-washington potatoes"

chef attendants fill martini glasses with your choice of mashed potatoes: russet white cheddar mashed potatoes or yukon gold mashed potatoes, each topped with a house-made potato chip. 19

Gourmet topping station includes:

mushroom ragu, crispy prosciutto, smoked bacon, asiago and cheddar cheese, crème fraîche, sour cream, hot melted butter, chives, fresh tomato salsa

Oyster Shucking Station

chef attendants shucking kumamoto oysters, with mignonette sauce, wicked cocktail sauce, lemon. 16

Prime Rib

roasted to medium, with rolls, au jus, and creamed horseradish. 20

Baron of Beef

roasted to medium, with rolls, and creamed horseradish. 16

Roasted Pork Loin

hard cider mustard glaze, with rolls, dijon and stone ground mustard. 16

Maple-Bourbon Glazed Ham

whole smoked ham, served with rolls, dijon and stone ground mustard. 14

Gourmet Macaroni & Cheese Station

made to order macaroni and cheese with beecher's flagship cheddar, fontina, and parmesan cheeses. 20

add andouille sausage. 4

add crab. 7



CAMPBELL'S RESORT

- DINNER -

PLATED

served with caffe mela coffee, mighty leaf tea, sourdough rolls, whipped butter

entrees subject to one selection

groups under 25 will be charged an additional \$5 per meal (minimum of 15)

Steak & Seafood

choose one of the following options

(all options served with garlic mashed potatoes)

Classic

top sirloin, scampi prawns, seasonal vegetable. 35

Sockeye

top sirloin, wild salmon, seasonal vegetable. 38

Oscar

top sirloin, dungeness carb, asparagus, hollandaise. 44

Maine

top sirloin, cold water maine lobster tail, melted butter, lemon,
seasonal vegetable. 53

(substitute filet mignon for additional. 15)

Campbell's Classic Prime Rib

seasoned with our original campbell's house rub and slow roasted,
creamed horseradish, au jus, with seasonal vegetable,
garlic mashed potatoes. 40

Roasted Salmon with Citrus Cream

8 oz wild salmon fillet, citrus sour cream, cheddar, dill, served with
seasonal vegetables, wild rice. 35

Roasted Pork Loin

with apple chutney, seasonal vegetables, garlic mashed potatoes. 30

Parmesan Crusted Chicken

pappardelle pasta tossed with parmesan cream sauce,
seasonal vegetable. 27



CAMPBELL'S RESORT

- DINNER -

BUFFET

served with caffe mela coffee, mighty leaf tea, and iced tea

groups under 25 will be charged an additional \$5 per meal (minimum of 15)

Campbell's Signature Smokehouse BBQ

house applewood smoked bbq chicken and ribs, corn on the cob, sugar baked beans, coleslaw, fruit salad, cornbread with honey whipped butter. 32

(add a smoked new york steak carving station. 18)

Lakeside Buffet

two item : 37

three item : 47

italian tri-tip steak, campbell's country chicken, and/or roasted citrus cream salmon, seasonal vegetable, northwest signature salad, au gratin potatoes, dinner rolls

(add prime rib carving station. 18)

County Fair

1/2 lb cheeseburgers & hamburgers, hand dipped corn dogs, hush puppies, baked potato salad, sliced watermelon, corn on the cob, garden salad, cotton candy station. 36

(add all-beef franks, polish sausage, or german brats. 4)

(requires culinary attendant. 75 setup fee)

Asian Inspired

asian braised short rib, hoisin glazed chicken, pork and vegetable egg roll, chow mein, jasmine rice, romaine, cucumbers, carrots, radish, sesame dressing, fresh fruit. 32

Italian Noche

parmesan crusted chicken, italian meatballs, fettuccini, bow-tie pasta, marinara, parmesan cream sauce, caeser salad, caprese salad, housemade focaccia bread. 34



CAMPBELL'S RESORT

- SPECIAL DIETARY OPTIONS -

entrees subject to one selection

Tandoori Tofu Steak (gluten free & vegan)

tandoori spice rubbed tofu, grilled eggplant, cherry tomatoes, with green salad. 22

Chilled Vegetable and Glass Noodle Salad (vegan & gluten free)

gluten free glass noodles, carrots, cucumbers, edamame, red bell pepper, spicy tofu, cabbage, sesame dressing, with sliced fruit. 22

Chop Chop Salad (gluten free)

romaine lettuce, turkey, salami, smoked provolone, tomatoes, garbanzo beans, basil, balsamic vinaigrette, served with sliced fruit. 20

Saffron Risotto with Tofu (vegan)

tofu steak grilled and sliced, saffron risotto, seasonal vegetables, served with a green salad. 24

Spicy Taco Salad (gluten free)

choice of seasoned ground beef or shredded chicken, lettuce, tomatoes, onion, black olive, guacamole, salsa, sour cream, corn tortilla chips. 23

Campbell's Northwest Signature Salad (vegetarian)

mixed greens, diced apples, candied walnuts, dried cranberries, blue cheese crumbles, balsamic vinaigrette, sourdough roll. 20

Stuffed Acorn Squash (vegetarian)

roasted acorn squash stuffed with risotto, achiote corn sauce, carrots, red bell peppers, kale, onions and parmesan cheese, with seasonal vegetables, sourdough roll. 25

Blackened Salmon (gluten free)

wild alaskan sockeye salmon, house blackening seasoning, with wild rice, caesar salad. 26

Tofu and Spinach Scramble (vegan & gluten free)

tofu, scallions, tomatoes, fresh basil, spinach, with sliced fruit. 20



CAMPBELL'S RESORT

- DESSERT -

The Banana Split Bar. 14

vanilla ice cream, bananas, whip cream, chopped peanuts, maraschino cherries, chocolate, strawberry and caramel sauce

Edible Centerpiece. 10

choice of one of the three cookie options
choice of one of the three brownie options

Chocolate Mousse Pie. 8

Seasonal Fruit Tart. 6

Tiramisu. 8

Carrot Cupcake. 7

German Chocolate Cupcake. 7

New York Cheesecake with Seasonal Fruit. 10

Old Fashioned Strawberry Shortcake. 10

Beignets with Mexican Chocolate Sauce. 24/dozen

Campbell's Classic Apple Orchard Ice Cream. 8

Crème Brûlée. 9

Local Chelan Apple Pie. 8

Pecan Pie. 9

Mango Sorbet. 6

Chocolate Mousse. 6

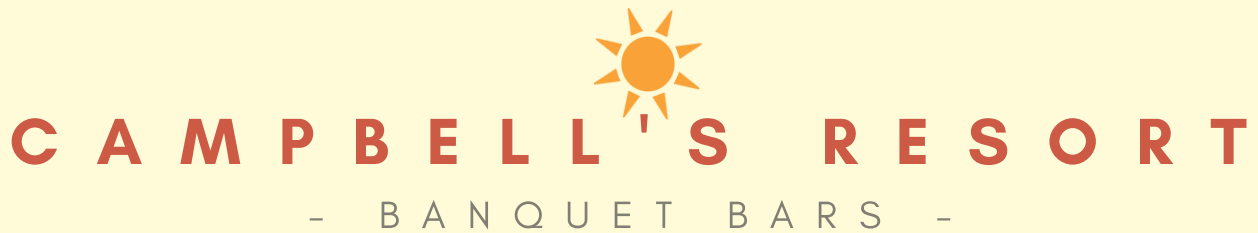


CAMPBELL'S RESORT

- BAR GUIDELINES -

- The sales and service of alcoholic beverages is regulated by the Washington state liquor control board and as a licensee, campbell's resort will not serve anyone under 21 years of age at any time.
- All guests will be required to provide proper identification upon request.
- Washington state liquor laws prohibit private liquor from being brought into the same area where campbell's is providing a liquor beverage service.
- No beverage of any kind may be brought into campbell's meeting/banquet rooms, this policy does not apply to individual hospitality suites or hotel rooms.
- Wine or champagne may be brought in assessing a \$20 per bottle or \$40 per magnum bottle corkage fee.
- For groups of 125 people or more a second bartender or bar is required.
- Campbell's reserves the right to substitute comparable product for beers, liquor and wine listed below without advance notice.
- We reserve the right to refuse or discontinue service at our discretion.

bartender, server and wine pourer fees are subject to an 8.2% Washington State sales tax effective january 2019



CAMPBELL'S RESORT

- BANQUET BARS -

- \$125 bar set fee for three (3) hours
- \$100 for each additional hour
- \$300 purchase minimum
- If purchase minimum is not met, the difference will be charged
- Banquet bars can be cash, hosted, or a combination of the two
- Please speak with your catering manager for specific options to cater to your group's needs

Cash Bar: individual guests are responsible for all beverage purchases (cash, credit card, room charge)

Hosted Bar: final balance for all consumed beverages will be charged to the master bill at the conclusion of the event and a 22% gratuity will be automatically added

Off-Site Bar: an additional \$100 off-site set fee will be added to the \$125 satellite bar set fee totaling \$225

ADDITIONAL SERVICES

Bartender: a \$100 bartender fee per additional bartender

Cocktail Server: a \$100 no host, \$50 hosted server fee per cocktail server (one server per 20 people required)

Wine Pourer: a \$100 server fee per pourer/ one server per 50 guests (wine pourer required if no bartender is present to pour/serve alcohol)

bartender, server and wine pourer fees are subject to an 8.2% Washington State sales tax effective january 2019



CAMPBELL'S RESORT

- BAR BEVERAGE SELECTIONS -

House Bar

Hosted \$8 / Non-Host \$9 per drink

Dewar's White Label Scotch

Jim Beam Bourbon

Seagram's Gin

Pinnacle Vodka

Cruzan Rum

Sauza Gold Tequila

*House Martinis (gin and vodka) \$12

*House Manhattan \$12

Premium Bar

Hosted \$11 / Non-Host \$12 per drink

Dewar's White Label Scotch

Pendleton Canadian Whiskey

Bombay Sapphire Gin

Absolut Vodka

Bacardi White Rum

Sauza Hornitos Tequila

*House Martinis (gin and vodka) \$12

*House Manhattan \$12

Judge's Bar

Hosted \$12 / Non-Host \$13 per drink

Makers Mark Bourbon

Crown Royal Canadian Whiskey

Johnnie Walker Black Whiskey

Bacardi Grand Reserva Aged Rum

Grey Goose Vodka

Hendrick's Gin

Patron Silver Tequila

*House Martinis (gin and vodka) \$12

*House Manhattan \$12



CAMPBELL'S RESORT

- BAR BEVERAGE SELECTIONS -

House Wine

9 per glass

Sagelands Winery (Columbia Valley) Merlot, Cabernet, Chardonnay

Chelan Wines

add to your bar for a taste of the Chelan wine valley

Nefarious Consequence (white blend). 12 per glass

Benson Chardonnay. 12 per glass

Benson Pinot Noir. 14 per glass

Nefarious Syrah. 15 per glass

Lost River Cabernet Sauvignon. 15 per glass

(our award winning wine list is available upon request)

BEER

Draft Beer

\$400 Domestic Keg or **\$500** Microbrew Keg

Assortment of Imported & Seasonal Craft Beer. 6

Domestic. 5

Budweiser : Bud Light : Coors Light



CAMPBELL'S RESORT

- SPECIALTY BARS -

Eye Opener Bar

Hosted \$10 / Non-Host \$11 per drink

bloody marys, screwdrivers, greyhounds, mimosas, baileys and coffee, peppermint patties

Bloody Mary Bar

Hosted \$12 / Non-Host \$13 per drink

campbell's signature bloody mary mix, peppercorn infused vodka, crispy bacon, pickled asparagus, pork rinds, cajun pickled shrimp, andouille sausage, pimento cheese stuffed olives

Bellini Bar

Hosted \$10 / Non-Host \$11 per drink

prosecco, choice of flavors: mango, peach, strawberry

Margarita Bar

Hosted \$12 / Non-Host \$13 per drink

sauza hornitos tequila, choice of blended or rocks, choice of flavors: classic, mango, peach, strawberry, coconut

Martini Bar

Hosted \$10 / Non-Host \$11 per drink

martini selection: smirnoff vodka, seagram's gin, cosmo, lemon drop, blue cheese stuffed olives, lemon/lime twist

(add premium spirits to any specialty bar. 4)

Add an Oyster Station

Hosted \$15 per guest / Non-Host \$16 per guest

(two bartenders required / minimum 5 dozen oysters)

bartenders shucking kumamoto oysters and shaking martinis, oysters displayed on ice with mignonette, spicy cocktail sauce, lemon