

CATERING MENU

2024





TABLE OF CONTENTS

| Catering Guidelines | 1 |
|---|----------------|
| Breakfast Breakfast of the Day Continental Breakfast Breakfast Addons Grab N Go Breakfast | 2-3 4 5 |
| Lunch Lunch of the Day Lunch Addons Boxed Lunch | 6-7 8 9 |
| Breaks Breaks Snacks Beverages | 10 11 |
| Receptions Appetizers Presentation Displays Carving Station | 12 13 14 |
| Dinner Plated Dinner Dinner Buffet | 15 16-17 |
| Bars Bar Guidelines Bar Beverage Selections Wines Beer Specialty Bars | 18 19 20 |



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 24% gratuity and 8.4% 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
- groups under 20 will be charged a labor fee of \$250 (minimum of 15)
- food (pastries, fruit, etc) is not transferable to refreshment breaks or meals
- 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.
- for groups of 14 people and under, we offer personalized menus from our pub & veranda with private dining option

BREAKFAST OF THE DAY



Style: Buffet (Plated Breakfast upon request)

Minimum: Groups under 20 will be charged a labor fee of \$250 (minimum of 15)

Price: 42 Per Person (choose an alternate day menu; add an additional \$5 per person)

Included in each buffet below:

Fresh Fruit | Mela Roasting Company Coffee, Mighty Leaf Tea | Orange & Apple Juice

SUNDAY

CHILAQUILES

Roasted Ranchero Sauce, Scrambled Eggs, Black Beans, Corn Tortilla, Cilantro

Choice of Applewood Smoked Bacon or Pork Sausage Links

Guacamole, Sour Cream, Cotija Cheese

MONDAY

FRITTATA

Choice of Roasted Mushrooms, Peppers, Cheddar Cheese & Spinach Frittata, or Oven-Roasted Tomatoes, Caramelized Onions, Mozzarella Cheese & Arugula Frittata

Choice of Applewood Smoked Bacon or Pork Sausage Links

Rosemary & Thyme Potatoes

TUFSDAY

ALL AMERICAN

Scrambled Eggs with Cheddar Cheese and Chives

Choice of Applewood Smoked Bacon or Pork Sausage Links

Rosemary & Thyme Potatoes

House Biscuits & Chicken Gravy

WEDNESDAY

BREAKFAST SANDWICH SHOP

English Muffin, Scrambled Eggs, Bacon, Caramelized Onions, Tomato, American Cheese

Croissant, Scrambled Egg, Ham, Roasted Peppers, Spinach, Cheddar Cheese

Choice of Applewood Smoked Bacon or Pork Sausage Links

Rosemary & Thyme Potatoes





Style: Buffet (Plated Breakfast upon request)

Minimum: Groups under 20 will be charged a labor fee of \$250 (minimum of 15)

Price: 42 Per Person (choose an alternate day menu; add an additional \$5 per person)

Included in each buffet below:

Fresh Fruit | Mela Roasting Company Coffee, Mighty Leaf Tea | Orange & Apple Juice

THURSDAY

FRENCH TOAST

Scrambled Eggs with Cheddar Cheese and Chives

Choice of Applewood Smoked Bacon or Pork Sausage Links

Rosemary & Thyme Potatoes

House French Toast with Maple Syrup

FRIDAY

WRAPS

Breakfast Burrito with Local Fresh Eggs, Chorizo, Crispy Hash Brown, Roasted Peppers, Sautéed Onions, Pepper Jack Cheese

Breakfast Burrito with Local Fresh Eggs, Roasted Tomato, Cheddar Cheese, Arugula, Crispy Hash Browns

Ranchero Salsa, Guacamole

Choice of Applewood Smoked Bacon or Pork Sausage Links

Saturday

PANCAKES

Buttermilk Pancakes with Warm Maple Syrup, Whipped Butter, Chantilly Cream, Apple Honey Compote

Choice of Applewood Smoked Bacon, or Pork Link Sausage

Rosemary & Thyme Potatoes

Scrambled Eggs

CONTINENTAL BREAKFAST



Style: Buffet

Minimum: Groups under 20 will be charged a labor fee of \$250 (minimum of 15)

Price: 26 Per Person

FRUIT STAND

Seasonal Sliced Fruit and Whole Fruit | Orange and Apple Juice

THE BAKE SHOP

Artisan Croissants with Butter & Jam | Steel Cut Oats with Honey, Brown Sugar and Toasted Nuts

YOGURT STATION

Greek Yogurt with House Granola, Honey and Berries

COFFEE STATION

Mela Roasting Company Coffee, Mighty Leaf Tea

BREAKFAST ADDONS

BAGEL STATION

assorted bagel, selection of seasonal cream cheeses 10 per person

*add **Smoked Salmon Station**. 8 per person

Tomato, Red Onion, Grated Egg

AVOCADO TOAST STATION

Cilantro, Chile Flakes, Tomato, Mascarpone, Goat Cheese, Cotija 10 per person

BISCUIT & CHICKEN GRAVY STATION

8 per person

BREAKFAST SANDWICH

(choose 2 options)
Ham, Egg, Swiss on Croissant
Bacon, Egg, and Cheese on English Muffin
Egg White, Spinach, Tomato, Goat Cheese and Basil on English Muffin
12 per person

OMELET STATION

Local Fresh Eggs and Whites Applewood Smoked Bacon, Ham, Sausage, Peppers, Mushrooms, Onion, Spinach Cheddar, Goat Cheese, Pepper Jack 18 per person (requires additional Chef Attendant fee. 125)

CONTINENTAL

Artisan Croissants with Butter and Jam Steel Cut Oats with Honey, Brown Sugar and Toasted Nuts Greek Yogurt with House Granola, Honey and Berries 16 per person

HARD EGG

Maldon Salt, Tabasco, Cholula, Siracha 6 per person

SEASONAL PASTRIES

42 per dozen

CINNAMON ROLL

65 per dozen



GRAB N GO BREAKFAST

Style: Boxed Meal

Minimum: Groups under 20 will be charged a labor fee of \$250 (minimum of 15)

Price: 37 Per Person

Included in each box below:

Breakfast Potatoes (with onion, bell peppers, green onion) Whole Fruit, House Protein Bar, Greek Yogurt & Bottled Water

BREAKFAST SANDWICH (choose 2 options *additional 8 per person for 3rd option)

Breakfast Burrito scrambled eggs, cheddar, bacon, hash brown, green onions, ranchero salsa

Ham & Cheese Croissant cheeddar cheese, maple glazed ham, hard egg

Protein Pack hard boiled eggs, trail mix, peanut butter, celery, cheddar cheese

All American scrambled eggs, choice of applewood smoked bacon or pork sausage link, mini muffin

LUNCH OF THE DAY



Style: Buffet (Plated Lunch upon request)

Minimum: Groups under 20 will be charged a labor fee of \$250 (minimum of 15)

Price: 46 Per Person (choose an alternate day menu; add an additional \$5 per person)

Included in each buffet below:

Iced Tea

SUNDAY

LIGHT AND HEALTHY

Tomato Salad burrata cheese, lavosh, fresh herbs, olive oil
Seared Shrimp Salad baby greens, roasted corn, roasted bell pepper, oven tomatoes, jack cheese, mandarin vinaigrette, crispy corn strips
Grilled Seasonal Vegetables romesco sauce, parsley pesto, olive oil
Roasted Mahi Mahi sautéed spinach, wild mushroom, lemon butter

MONDAY

MIDDAY GATHERING

Baby Kale Salad roasted squash, pickled onions, cherry tomatoes, parmesan, champagne vinaigrette Pan Seared Salmon pecan romesco, toasted pecans, arugula, charred cauliflower Grilled Chicken Thighs adobo sauce, pistachio, cilantro Roasted Cauliflower arugula, toasted almonds, agave

TUESDAY

SOUTH OF THE BORDER

Taco Bar ancho rubbed dorado, citrus marinated chicken thigh, braised pork, black bean, roasted peppers, cotija cheese, cheddar cheese, corn and flour tortillas

Condiments chile crema, pico de gallo

Southwest Salad black bean, roasted corn, jalapeno, tomato, red onion, jack cheese, lettuce, lime vinaigrette Elotes chile lime aioli, cotija cheese, aleppo pepper

WEDNESDAY

COOK OUT

Chipotle Coleslaw
Bourbon BBQ Glazed Chicken scallions
Brisket bbq sauce
Baked Potato chives, sour cream, white cheddar



LUNCH OF THE DAY

Style: Buffet (Plated Lunch upon request)

Minimum: Groups under 20 will be charged a labor fee of \$250 (minimum of 15)

Price: 46 Per Person (choose an alternate day menu; add an additional \$5 per person)

Included in each buffet below:

Iced Tea

THURSDAY

SANDWICH BOARD

Gem Salad baby greens, roasted peppers, charred corn, red onions, diced tomato, herbed croutons jack cheese, cilantro lime vinaigrette

Macaroni Salad

Build Your Own Sandwich

deli ham, turkey, roast beef, roasted red peppers, mushrooms

cheddar, swiss, provolone

sliced tomatoes, red onions, crisp lettuce

condiments

Local Chips

FRIDAY

EUROPEAN

Nicoise salad baby greens, tomato, hard egg, red onions, capers, green beans, roasted potatoes, balsamic vinaigrette

Pisto roasted peppers, tomato, zucchini, onion, garlic, yukon potato, fresh herbs

Sauteed Chicken, Mushroom & Dumplings ricotta, lemon, fresh herbs

Seafood Paella mussels, prawns, scallops, spanish chorizo, tomato, onion, garlic, saffron,

red onion, fresh herbs

SATURDAY

THE GRILL

Arugula Salad grilled zucchini, oven tomato, pickled red onions, marinated white beans, white cheddar **Grilled Baby Heirloom Carrots** citrus glazed, pistachio

Grilled Seasonal Vegetables

Grilled Skirt Steak chimichurri sauce, watercress

Sweet & Smokey Chicken squash, cilantro



LUNCH ADDONS

SKEWER STATION

Grilled Skirt Steak peppadew peppers, chimichurri sauce Roasted Chicken Thigh green onion bulbs, adobo sauce Assorted Grilled Vegetables romesco sauce 15 per person

SOUP STATION

Roasted Tomato Bisque roasted jalapeno, crispy corn strips, cilantro Sweet Corn Bisque jalapeno crema, charred corn kernels Steakhouse Chili sour cream, cheddar cheese, lavosh crackers 10 per person

ROASTED VEGETABLE PLATTER

seasonal vegetables, romesco sauce, parsley pesto, fresh herbs 8 per person

*add proteins to salads
Shrimp 9 per person
Chicken 6 per person
Beef 8 per person

DESSERT ADDON

(choose 1 option)
Mango Mousse Cake
Raspberry Cheesecake
Chocolate Mousse Cake
Tiramisu
Crème Brulee
Lemon Meringue Tart
10 per person



BOXED LUNCH

Style: Boxed Meal

Minimum: Groups under 20 will be charged a labor fee of \$250 (minimum of 15)

Price: 41 Per Person

Included in each box below:

Artisanal Local Chips, Whole Fruit, Smoked Applewood Sea Salt Chocolate Chip Cookie, Condiments, Bottled Water

SANDWICH

SANDWICH (choose 2 options *additional 8 per person for 3rd option)

Roasted Prime Rib horseradish aioli, bibb lettuce, caramelized onions, brioche bun (cold sandwich)

Roasted Turkey applewood bacon, avocado, tomato, lettuce, garlic aioli, croissant

Grilled Vegetable romesco sauce, white roll

Caprese buffalo mozzarella, sliced tomato, basil, arugula, pesto, balsamic vinaigrette, white roll

<u>SIDES</u> (choose 1 option *additional 4 per person for 2nd option)

Orzo Pasta Salad olives, cucumber, hard salami, fresh herbs, tomato vinaigrette

Simple Salad cucumber, tomato, carrot, red onion, crouton, balsamic vinaigrette

SALAD

Steak Salad chilled new york steak, baby greens, pickled onion, oven tomato, marinated white bean, roasted zucchini, white cheddar, balsamic vinaigrette

Chicken Caesar parmesan, crouton, romaine lettuce, fried capers, caesar dressing

Nicoise haricot verts, grape tomato, red onions, capers, baby greens, kalamata olives, balsamic vinaigrette

BREAKS

Style: Buffet

HIKING FUEL

Trail Mix, Fresh Seasonal Whole Fruits, Raspberry Cream Cheese Bars, White and Dark Chocolate Dipped Pretzels Infused Citrus Mint Water 18 per person

FARM STAND

Organic Vegetable Crudités, Marinated Olives, Pecan Romesco, Buttermilk Ranch Assortment of Flavored San Pellegrino 21 per person

BAKE SHOP (choose 2 options)

Seasonal Tarts, Chocolate Mousse Cake, Honey Panna Cotta, Lemon Bars Infused Cucumber/Lemon Water 15 per person *5 per person for additional choice

CHIPS & DIPS

Corn Tortilla, Potato Chips Charred Green Onion Dip, Black Bean Dip, Ranchero Salsa Assortment of Sodas 16 per person

BUILD YOUR OWN PARFAITS

Greek Yogurt, Seasonal Fruit, House Granola, Honey Cold Brew Coffee with Vanilla Sweet Cream 15 per person

*add sliced seasonal fruit platter to any Break package. 6 per person *add whole fruit to any Break package. 5 per piece



SNACKS

| Price | e: Per Person | | | |
|-------|----------------------------|---|------------------------------|--------------|
| | Whole Fruit | 5 | Plain Mini Pretzels | 4 |
| | Popcorn & Spice Condiments | 6 | Assorted Tim's Cascade Chips | 5 |
| | Assorted Cookies | 7 | Kind Granola Bars | 6 |
| | Fruit Display | 8 | Cracker Jacks | 5 |
| | Coffee Cake | 6 | Candy Bars | 7 |
| | Housemade Protein Bars | 6 | Trail Mix | 18 per pound |
| | | | | 1 1 2272 |

BEVERAGES

| Price: | Per Person | |
|--------|--|---|
| | Coffee & Tea Service (four hour refreshment service) mela roasting company regular and decaf, mighty leaf tea | 8 |
| | Iced Tea | 6 |
| | Lemonade | 6 |
| | Hot Chocolate & Apple Cider | 6 |
| | Cold Brew with Sweet Cream | 10 |
| | | |
| Price: | Per Item | |
| | Assorted Naked Fruit Juice Red Bull Assortment of Snapple Assortment of Gatorade Assortment of Soft Drinks San Pellegrino Sparkling Water | 998768 |
| | | |





Style: Buffet | Passed Appetizers (A fee of \$75 will be assessed per server, one server per 25 guests)

Minimum: 4 Dozen Per Appetizer

Price: Per Dozen

CHILLED AND AMBIENT

Olive Tapenade Crostini oven tomato, goat cheese, basil 44

Shrimp Ceviche Crostini avocado mousse, cilantro 48

Prosciutto Wrapped Cheese Straws 38

Caprese Skewer cherry tomato, baby mozzarella, basil, extra virgin olive oil, balsamic reduction 38

Deviled Egg 30

Compressed Watermelon feta cheese, balsamic reduction 38

WARM AND HOT

Chorizo Arancini parsley pesto 36

Grilled Adobo Chicken Skewer cilantro sauce 45

Meatball demi-glace sauce 38

Spring Rolls chile aioli 36

Bacon Cheeseburger Sliders garlic aioli, bibb lettuce, caramelized onions 46

Braised Pork Sliders coleslaw, pickle 42

Mini Cordon Bleu 36

Cheddar Jalapeno Poppers cheese sauce 36

Honey Chipotle Chicken Tenders 36

Cheese Tortellini parmesan cream sauce 36





Style: Buffet

Minimum: Groups under 20 will be charged an additional \$5 per person (minimum of 15)

CHEESE AND CHARCUTERIE

Imported Prosciutto, Spanish Chorizo, Salami, Mortadella Chef's Curated Cheese Selection Olive Blend, Whole Grain Mustards, Local Honey and Jams Lavosh Crackers & Bread 14 per person

CRUDITÉS

Selection of Seasonal Fresh Vegetable Buttermilk Ranch Dressing, Romesco Sauce 8 per person

PASTA STATION

Pappardella Bolognese braised short rib, arugula, mozzarella
Tortellini choice of house marinara or garlic olive oil sauce, parmesan cheese
Mushroom Ravioli pesto cream sauce, crispy chard
Garlic Bread
Chili Pepper, Shredded Parmesan
32 per person

SKEWERS

(choose 2 options, 2 pieces per person)
Grilled Skirt Steak pearl onions, chimichurri sauce
Grilled Chicken Thigh adobo sauce, green onion bulbs
Roasted Shrimp sweet peppers, tequila lime vinaigrette
Assorted Grilled Vegetables romesco sauce
16 per person





Style: Chef Attended Buffet

Minimum: Groups under 20 will be charged an additional \$5 per person (minimum of 15)

Price: A fee of \$125 will be added per station for chef attendant

CHILE RUBBED PRIME RIB

Roasted Shallots Black garlic sauce, Horseradish Cream White Cheddar & Arugula Biscuits 36 per person

BEEF TENDERLOIN

Pomegranate Glaze Roasted Foraged Mushrooms Horseradish Cream Wheat Dinner Rolls 42 per person

WHOLE ROASTED KING SALMON

Charred Corn Relish Fennel Crema House Lavosh 32 per person

OVEN ROASTED TURKEY & HAM

Cranberry Relish House Gravy Assorted Bread 28 per person





Style: Plated

Minimum: Groups under 20 will be charged a labor fee of \$250 (minimum of 15)

Price: 80 Per Person

Plated dinner served with:

Dinner rolls | Mela Roasting Company Coffee, Mighty Leaf Tea

STARTERS (choose 1 option)

Gem Salad pecan romesco, goat cheese, toasted black walnuts, sherry vinaigrette

Heirloom Tomato Salad cucumber, burrata, purple basil, olive oil, espelette pepper, focaccia croutons

Kale & Radicchio Salad fried quinoa, mandarin segments, roasted gem potatoes, candied pecans, mandarin vinaigrette

ENTREES (choose 2 options)

Slow Cooked Jidori Chicken Breast roasted brussel sprouts, smoked sweet potato puree, crispy prosciutto

Braised Short Rib creamy polenta, sautéed foraged mushrooms, tomato jam, short rib jus

Pan Seared Halibut quinoa, fried chard, grilled lemon, mirin butter sauce

Pan Seared King Salmon asparagus and foraged mushrooms, pepper relish, herbed butter

Chile Rubbed Pork Chop roasted gem potatoes, blistered shishito peppers, pork jus reduction

Grilled New York Steak chanterelle & maitake duxelle, parsnip puree, red wine demi glace

Cauliflower Steak romesco sauce, pickled red onions, local arugula, sweet peppers

Ricotta & Arugula Ravioli arugula pesto, spicy tomato sauce, pecan crumble

Grilled Tenderloin & Prawns lavender goat cheese potato purée, seasonal vegetables

DESSERT (choose 1 option)

Mango Mousse Cake Raspberry Cheesecake Chocolate Mousse Cake Tiramisu Crème Brulee Lemon Meringue Tart

DINNER BUFFET



Style: Buffet

Minimum: Groups under 20 will be charged a labor fee of \$250 (minimum of 15)

Included in each buffet below:

Mela Roasting Company Coffee, Mighty Leaf Tea

HARVEST

Simple Salad baby greens, carrot, onion, tomato, cucumber, candied nuts, balsamic vinaigrette
Roasted Vegetable Salad arugula, sherry vinaigrette
Roasted Kabocha Squash spaghetti squash, crispy shallots, house hot sauce vinaigrette
Harissa Rubbed Chicken Breast artichoke tapenade
Wild Mushroom Ravioli creamy pesto sauce, slow roasted tomatoes
Skirt Steak chimichurri
Jalapeno Biscuits
68 per person

BBQ BUFFET

Choice of Steakhouse Chili (sour cream, cheddar cheese, lavosh crackers) or Mac n Cheese (beecher's white cheddar béchamel, toasted bread crumbs)

Baby Romaine charred corn, avocado, oven dried tomatoes, red onions, chile buttermilk dressing

Peewee Potato Salad lardons, charred green onions, hard egg, sumac dressing

Cherry Brisket chipotle slaw

Cedar Salmon jalapeno corn salsa

Dinner Rolls
54 per person

COASTAL

Seafood Chowder bay scallops, squid, clams, market fish, fresh herbs
Baby Green Salad applewood smoked bacon, olives, tomato, shallots, valhalla bleu cheese, green goddess dressing
Chilled shrimp spicy cocktail sauce, grilled lemon
Grilled Skirt Steak chimichurri sauce, aleppo pepper, cilantro
Chipotle Marinated Mahi Mahi wilted greens, lemon butter
Dinner Rolls
74 per person

FROM THE GRILL

Romaine Wedge toasted pecans, romesco sauce, pickled shallots, heirloom tomatoes, goat cheese, sherry vinaigrette

Charred Cauliflower & Heirloom Carrots arugula, pine nuts, espelette honey glaze Buttered Corn charred corn kernels, parsley

Grilled Chicken Thighs adobo mop sauce, toasted pistachios, red watercress

Braised Tri Tip mop sauce

Dinner Rolls
68 per person

DINNER BUFFET



Style: Buffet

Minimum: Groups under 20 will be charged a labor fee of \$250 (minimum of 15)

Included in each buffet below:

Mela Roasting Company Coffee, Mighty Leaf Tea

COOK OUT

Burgers & Dogs lettuce, tomato, onion, pickles, mayo, ketchup, mustard, sauerkraut, sesame buns
Roasted Potatoes honey, garlic
Mac n Cheese beecher's white cheddar béchamel, toasted bread crumbs
Slow Roasted House Baby Back Ribs
48 per person

TAQUERIA

Taco Bar carne asada, machaca chicken, braised pork, corn and flour tortillas

Gem Salad corn, tomato, jalapeno, red onion, avocado, cotija, iceberg, chipotle vinaigrette

Spanish Rice

Cheese Enchilada

Condiments chile crema, pico de gallo, ranchero salsa, shredded cheddar

52 per person

ITALIAN

Antipasto Salad crisp lettuce, red onion, olives, hard salami, baby mozzarella balls, pepperoncini, croutons, cherry tomato, italian dressing

Baked Penne Pasta meat sauce, parmesan, provolone, parsley

Spinach Ricotta Ravioli mushroom cream sauce

Chicken Parmesan slow roasted tomato sauce, provolone, parmesan, basil

Garlic Bread

54 per person

DESSERT ADDON

(choose 1 option)
Mango Mousse Cake
Raspberry Cheesecake
Chocolate Mousse Cake
Tiramisu
Crème Brulee
Lemon Meringue Tart
10 per person



BAR GUIDELINES

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 24% gratuity will be automatically added

\$175 bar set fee for three (3) hours

\$150 for each additional hour

*\$300 purchase minimum (if purchase minimum is not met, the difference will be charged)

Bartender: a \$175 bartender fee per additional bartender

Cocktail Server: a \$125 no host, \$75 hosted server fee per cocktail server (one server per 20 people required)

Wine Pourer: a \$150 server fee per pourer/ one server per 50 guests (wine pourer required if no bartender is present to pour/serve alcohol)

- 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 \$35 per bottle or \$50 per magnum bottle corkage fee (subject to tax and gratuity).
- For groups of 125 people or more a second bartender or bar is required (\$175 per additional bartender).
- 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.



BAR BEVERAGE SELECTIONS

HOUSE BAR 12 per drink

Dewar's White Label Scotch Jim Beam Bourbon Seagram's Gin Pinnacle Vodka Cruzan Rum Sauza Tequila PREMIUM BAR 14 per drink

J & B Scotch Maker's Mark Bourbon Pendleton Canadian Whiskey Beefeater Gin Absolut Vodka Captain Morgan Spiced Rum Sauza Hornitos Teguila JUDGE'S BAR 16 per drink

Jefferson's Bourbon Johnnie Walker Black Whiskey Redbreast 12 Year Irish Whiskey Tanqueray Ten Gin Tito's Vodka Gosling's Bermuda Black Rum Olmeca Altos Tequila Plata

WINES

HOUSE WINE

Columbia Valley Merlot, Cabernet, Chardonnay, Pinot Gris, Riesling, Rose 14 per glass

LAKE CHELAN AVA WINES (add to your bar for a taste of the Chelan wine valley)

Alta Cellars Chardonnay. 16 per glass Nefarious Cellars Consequence. 16 per glass Amos Rome Winery Merlot. 18 per glass Nefarious Cellars Syrah. 20 per glass Succession Wines Cabernet Sauvignon. 20 per glass

*our award-winning wine list is available upon request

BFFR

Assortment of Imported & Seasonal Craft Beer. 7

Domestic (Budweiser / Bud Light / Coors Light). 6

White Claw. 6

DRAFT BEER

Domestic Keg. 450 Microbrew Keg. 550



Specialty Bars

MORNING LIBATIONS

Screwdrivers, Greyhounds, Mimosas, Baileys and Coffee, Peppermint Patties 12 per drink

Campbell's Signature Bloody Mary House Bloody Mary Mix, Peppercorn Infused Vodka Candied Bacon, Pickled Asparagus, Pork Rinds, Andouille Sausage, Pimento Cheese, Stuffed Olives 12 per drink

Prosecco

Choice of Flavors: Mango, Peach, Strawberry 12 per drink

MARGARITA BAR

Sauza Hornitos Tequila, Choice of Flavors: Classic, Mango, Peach, Strawberry, Coconut Choice of Blended or Rocks 14 per drink (requires additional set up fee. 50)

MARTINI & MANHATTANS

Martini Selection: Smirnoff Vodka, Seagram's Gin, Cosmo, Lemon Drop Blue Cheese Stuffed Olives, Lemon/Lime Twist 16 per drink

COMMONWEALTH

A sample of fine Kentucky Bourbons (blanton's, buffalo trace, woodford reserve, legent, widow jane, four roses small batch) 30 per 1.5 oz drink *selection subject to change due to availability

*add premium spirits to any specialty bar. 6 Bombay Sapphire Gin Absolut Vodka Altos Tequila Jefferson's Bourbon