

Liquors:

**Gin** – Tangueray, Bombay Sapphire

**Tequila** – Jose Cuervo 1800

**Rum** – Bacardi, Captain Morgan

**Scotch** – Glenlivet, Chivas Regal

**Whiskey** – Jim Beam, Jameson, and Knob Creek

**Bourbon** – Jack Daniels, Wild Turkey, Makers Mark

**Blend** – Seagram's V.O., Crown Royal

**Vodka** – Absolut, Ketel One, Van Gogh, Absolut Flavors

**Brandy, Cognac & Liqueur**- Hennessy, Amaretto, Kahlua, Bailey's Irish Cream, Grand Marnier, Bushmill's Cream, Southern Comfort and Remy VSOP

**Bottled Beer:** Bud Light & Miller Lite

**Wine:** Meridian Chardonnay, Kenwood Sauvignon Blanc, Bollini Pinot Grigio, Snoqualmie Merlot, Greg Norman Cabernet Sauvignon, Sycamore Lane White Zinfandel and Park Tavern's Award Winning Sangria

**Champagne:** Includes greeting your guests with **Domaine St. Michelle Washington Champagne** cocktails (or a specialty drink of your choice) and a **Domaine St. Michelle Washington Champagne Toast.**

**Gourmet Coffee Station:** Includes freshly brewed Starbucks coffee served in silver urns with cream, sugar, white and dark chocolate shavings.  
*Includes all non-alcoholic beverages*

*Ala Carte Beverage Options:*

*Gourmet Coffee Station* \$3.25 per person++

Freshly brewed Starbucks coffee (regular and decaffeinated) served tableside and at a permanent station with cream, sugar, white and dark chocolate shavings

*Regular Coffee Station* \$1.25 per person ++

Regular and Decaffeinated Coffees served with fresh cream, sugar and Splenda

*Champagne or Sparkling Cider Toast* \$5.00 per person++

*Alcoholic Beverages on Consumption:*

Premium Liquor \$7.00, Martini \$9.00, Premium Wine \$8.00, Well Liquor \$6.00,

House Wine \$5.00, Domestic & Imported Beer \$4.00.

**For cash bars, a \$75.00 bartender fee is charged per every 75 guests.**

*Dessert Specialties*

Ben & Jerry's Ice Cream Sundae Station

Chocolate and Vanilla Ice Creams

Chopped nuts, warm chocolate and caramel syrups, strawberries, sprinkles and whipped cream

*\$5.00 per person*

Bananas Foster Martini Station

*Chef-Attended Flambé Station*

*\$6.00 per person*

Fresh Fruit Display

*Mixed harvest of seasonal fruit and berries*

*\$3.00 per person*

Assorted French Petite Fours

*May be passed butler-style on silver trays or served as a display*

*\$4.00 per person*

Petite Indulgences Display

*Selection of Miniature Desserts Displayed on Tiered Mirrors & Silver Trays as a self-service station*

Assortment of desserts to please all tastes: New York Style Cheesecake, Chocolate Chip Cheesecake, Key Lime Pie, Lemon Tartlette, German Chocolate Cake, Traditional Éclairs, Macaroons and Chocolate Fudge Cake

*\$6.00 per person*

Chocolate Fondue Fountain

*Choice of Milk or Dark Chocolate*

*Accompanied by Assorted Sponge Cakes & Angel Food Cake, pretzels, fresh strawberries and pineapple*

*\$400 for chocolate fountain*

*Assorted Dippers \$5.00 person*