



EST. 1917

THE ARCTIC CLUB SEATTLE

A DOUBLETREE BY HILTON

Breakfast Buffets

Includes Freshly Brewed Starbucks Coffee, Assorted Tazo Teas and Chilled Fruit Juices

Arctic

Individual Fruit Flavored Yogurts and Granola

Sliced Seasonal Market Fruit and Berries

Breakfast Breads, Muffins and Pastries Served with Butter, Jams and Honey

\$28

European Continental

Individual Fruit Yogurts

Salami, Prosciutto and Sliced Coppa

Muenster, Havarti and Brie

Whole Grain Rolls, Fresh Baked Scones with Butter, Jams and Honey

Hard Boiled Eggs

\$30

Tundra

Sliced Seasonal Market Fruit and Berries

Farm Fresh Scrambled Eggs and Fine Herbs

Breakfast Breads and Pastries Served with Butter, Jams and Honey

Apple Sausage and Crisp Smoked Bacon

Cottage Potatoes

\$34

Additional Selections

The options below may be added to any of the above breakfast buffets

Individual Cereals and Milk \$6

Individual Yogurt Granola Parfaits \$5

Warm Breakfast Sandwich, Ham, Swiss Cheese and Egg \$6

Hot Oatmeal with Brown Sugar and Golden Raisins \$5

Assorted Bite Sized Breakfast Piroshkies \$36 per dozen

Scrambled Eggs with Artisan Cheese & Fine Herbs \$5

Thick Sliced French Toast with Warm Maple Syrup \$5

Apple Sausage or Crisp Smoked Bacon \$6

Assorted Freshly Baked Quiche \$8

Salmon Lox and Capers \$8

22% of the food and beverage will be added as a Service Charge to your invoice plus applicable tax.

75.9% of the service charge will be distributed to service staff

Prices are subject to change without notice.

The Arctic Club Seattle - A Doubletree by Hilton · 700 3rd Ave, Seattle WA · (206) 631-8060



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A DOUBLETREE BY HILTON

Plated Breakfast Entrees

Includes Pastry Basket, Sliced Market Fruit and Berries, Freshly Brewed Starbucks Coffee, Assorted Tazo Teas and Chilled Fruit Juices

Northwest Eggs Benedict

Kipperd Salmon and Cottage Potatoes

\$30

Traditional Eggs Benedict

Canadian Bacon and Cottage Potatoes

\$28

Seasonal Berry Waffle

Fruit Compote, Fig Butter and Crisp Smoked Bacon

\$26

Pacific Seafood Frittata

Dungeness Crab, Bay Shrimp, Boursin Cheese

\$32

Rustic Vegetable and Spinach Frittata

Freshly Grated Parmesan Cheese and Fine Garden Herbs

\$26

Hot Vegetarian or Meat Quiche

Cottage Potatoes

\$28

Brioche French Toast

Crisp Smoked Bacon

\$27

All American

Farm Fresh Scrambled Eggs, Apple Sausage, Crisp Smoked Bacon, Cottage Potatoes

\$28

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A DOUBLETREE BY HILTON

Yukon Brunch

*Includes Freshly Brewed Starbucks Coffee, Assorted Tazo Teas, and Chilled Fruit Juices
Groups of 30 Guests or More*

Starters

(Please Select One)

Freshly Sliced Melon, Mixed Berries with Vanilla

Anglaise Locally Produced and Imported Cheese

Display

Eggs

Includes: Apple Sausage Links, Crisp Smoked Bacon, and Cottage Roasted Potatoes

(Please Select One)

Organic Scrambled Eggs and Fine Herbs

Omelets Made-to-Order

Sweet Bell Pepper, House Smoked Salmon, Scallions, Wild Mushrooms, Bay Shrimp

Spinach, Imported Cheddar Cheese and Black Forest Ham

(Omelet Attendant Fee \$125)

Salads

(Please Select One)

Organic Spinach, Crisp Pancetta, Fried Capers and Walnut Dressing

Seasonal Tomato, Fresh Buffalo Mozzarella, Basil Leaves and Balsamic

Entrées

(Please Select One)

Cured Ham, Mango Papaya Chutney

Traditional Roasted Turkey with Gingersnap Gravy

Slow Roasted Prime Rib of Beef, Rosemary Jus

Poached Salmon with Dill Champagne Crème Fraiche

Grilled Chicken Picatta with Caper Lemon Butter Sauce

Accompaniments

Potato Gratin

Asparagus with Hollandaise

Sweet Spot

Array of Desserts

\$63

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A DOUBLETREE BY HILTON

Luncheon Buffets

*Includes Artisan Bread and Butter, Freshly Brewed Starbucks Coffee, Assorted Tazo Teas and Iced Tea,
Locally Grown Oven Roasted Vegetables and an Array of Desserts
Groups of 15 Guests or more*

Salads

(Please Select Two)

Mixed Field Greens, Candied Pecans, Dried Apricots, Goat Cheese, Citrus Vinaigrette

Baby Spinach and Frisee, Forest Mushrooms, Red Onion, Egg, Smoked Pepper Bacon

Cheese Tortellini, Wine Salami, Selected Cheeses and Herbs

Frisee, Baby Spinach, Strawberries, Candied Walnuts, Feta, Cranberry Citrus Vinaigrette

Baby Arugula, Mandarin Segments, Bleu Cheese Crumbles, Roasted Peppers, Cranberry Vinaigrette

Entrées

One Entrée: \$38 Two Entrées: \$45 Three Entrées: \$52 per guest

Chicken Chardonnay with Artichoke Hearts, Crimini Mushrooms and Oregon Bay Shrimp

Northwest Knotted Salmon with Lemon Butter Sauce

Espresso and Mesquite Crusted Sirloin of Beef, Blackberry Demi

Butternut Squash Ravioli, Lavender Butter Sauce

Tortilla Crusted Tilapia, Spiced Fresh Fruit Salsa, Cilantro

Rosemary Roasted Pork Loin, stuffed with Seasonal Dried Fruits, Port Wine Sauce

Accompaniments

(Please Select One)

Roasted Garlic Mash with White Cheddar and Chives

Forest Mushroom Risotto, Cream and Parmesan

Rosemary and Cumin Roasted Potato Medley

Saffron Rice with Fresh Herbs and Vegetables

Bow Tie Pasta, Roasted Cherry Tomatoes, Fresh Basil with Pesto Cream Sauce

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Working Lunch Buffets

*Includes Freshly Brewed Starbucks Coffee, Assorted Tazo Teas and Iced Tea.
Minimum of 10 people*

Cherry Street

Soup du Jour
Organic Mixed Field Greens
Sliced Market Fruit and Berries
Assorted Deli Meats and Gourmet Cheeses
Albacore Tuna Salad
Classic Egg Salad
Traditional Deli Condiments Artisan Breads
Assorted Kettle Chips
Assorted Cookies

\$39/person

Pacific Rim

Fresh Fruit Salad
Asian Coconut Dressing
Cabbage Salad with Rhubarb Vinaigrette
Oriental Noodle Salad with Tangy Sesame Dressing
Almond Chicken and Teriyaki Beef
Traditional Fried Rice
Lemon Bars

\$40/person

Mesquite

Tortilla Soup
Jicama, Cucumber and Pineapple Salad
Grilled Skirt Steak, Lime Chicken
Grilled Vegetables
Shredded Tillamook Cheese, Sour Cream, Guacamole and Pico de Gallo
Warm Flour Tortillas
Spanish Rice and Black Beans
Cinnamon and Sugar Churros

\$42/person

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THE ARCTIC CLUB SEATTLE

A DOUBLETREE BY HILTON

Working Lunch Buffets Continued

Third Street

Soup du Jour
Dungeness Crab Mac and Cheese
Chef's Choice Deli Salad
Sliced Market Fruit and Berries
Oven Baked Sandwiches:
Meatball Sandwich with Provolone
Turkey and Fontina with Caramelized Onions
Caprese Sandwich, Heirloom Tomato, Buffalo Mozzarella, Pesto Basil, Balsamic
Kettle Chips
Cookies and Lemon Bars
\$45/person

Ravello

Sliced Market Melon with Prosciutto
Caesar Salad with Parmesan
Tomato, Basil, Mozzarella Salad
Chicken Picatta with Lemon and Capers
Seasonal Stuffed Ravioli with Sage Butter Sauce
Freshly Baked Breadsticks
Tiramisu
\$42/person

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Plated Lunches

Includes Artisan Bread and Butter, Freshly Brewed Starbucks Coffee, Assorted Tazo Teas and Iced Tea

Salad and Soups

(Please Select One)

Mixed Field Greens, Riesling Poached Pear, Pine Nuts, Bleu Cheese, Lemon Vinaigrette

Pike Place Market Clam Chowder

Tomato, Basil, Chevre Salad

Hearts of Romaine, Garlic Croutons and Classic Caesar Dressing

Baby Spinach and Frisee, Strawberries, Roasted Pine Nuts, Goat Cheese, Blood Orange Vinaigrette

Soup du Jour

Entrées

Up to two entrees may be selected. The highest priced entrée will prevail as the plated lunch price.

Roasted King Salmon, Cilantro Lime Butter, Wild Rice \$41

Dungeness Crab Cakes, Tomato Habanero Salsa \$39

Galliano Chicken, Chorizo, Spinach, Gouda, Polenta and Pan Jus \$37

Medallions of Tenderloin, Herb Roasted Potatoes, Pernod \$43

Sweet Pepper Couscous with Eggplant and Roasted Vegetables \$33

Lavender Ahi Salad, Tomato, Mizuna, Cucumber, Yuzu Mirin Vinaigrette \$39

Coriander Roasted Prawns, Arugula, Heart of Palm, Tomato Vinaigrette \$38

Sweet Spot

Chocolate Mousse \$8

Seasonal Crème Brulee \$8

New York Style Cheesecake with Seasonal Fruit \$8

Passion Fruit Tartlet \$8

Balsamic Pear Tart \$8

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THE ARCTIC CLUB SEATTLE

A DOUBLETREE BY HILTON

Small Group All Day Package

*Includes All Day Non-alcoholic Beverages, (Starbucks Coffee, Assorted Tazo Teas, Assorted Soft Drinks Bottled Still and Sparkling Waters), Milk and Juice Served with Breakfast
Groups of 15 Guests or Fewer*

Continental Breakfast

Individual Fruit Flavored Yogurts and Granola
Sliced Seasonal Market Fruit and Berries
Breakfast Breads and Pastries served with Butter, Jams and Honey

Plated Lunch

(Guests to make individual selections on the day of the meeting)

Caesar Salad

Romaine Hearts, Tomatoes, Croutons, Parmesan
Grilled Chicken or Grilled Salmon

Arctic Reuben

Pastrami, Sauerkraut, Swiss Cheese, Bistro Sauce,
Rye Bread, French Fries

Portobello and Crimini Ravioli

Cherry Tomatoes, Spinach, Pesto,
Roasted Garlic Cream Sauce

Angus Burger

Half Pound Angus Beef, Red Onion, Tomato,
Cheddar Cheese, French Fries

Afternoon Break

(Please Select Two)

Home Style Cookies
Freshly Baked Homemade Brownies
Fire Roasted Nuts
Whole Fresh Fruit
Protein Bars
Granola Bars
Mini Corn Dogs with Ketchup and Mustard

\$74 per guest

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THE ARCTIC CLUB SEATTLE

A DOUBLETREE BY HILTON

All Day Package

*Includes All Day Non-alcoholic Beverages, (Starbucks Coffee, Assorted Tazo Teas, Assorted Soft Drinks Bottled Still and Sparkling Waters), Milk and Juice Served with Breakfast
Groups of 15 Guests or More*

Continental Breakfast

Individual Fruit Flavored Yogurts and Granola
Sliced Seasonal Market Fruit and Berries
Breakfast Breads and Pastries served with Butter, Jams and Honey

Select from one of our Working Lunch Buffets

Cherry Street
Pacific Rim
Mesquite
Third Street
Ravello

Afternoon Break

(Please Select Two)

Home Style Cookies
Freshly Baked Homemade Brownies
Fire Roasted Nuts
Whole Fresh Fruit
Protein Bars
Granola Bars
Mini Corn Dogs with Ketchup and Mustard

\$76 per guest

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Snacks, Refreshments and Breaks

Sweet

- Lemon Bars \$28 per dozen
- Home Style Baked Cookies \$28 per dozen
- Assorted Pastries and Breads with Honey \$32 per dozen
- Freshly Baked Homemade Brownies \$28 per dozen
- Assorted Candy Bars \$3 each

Salty

- Hot Ballpark Pretzels with Warm Cheese Sauce and Honey Mustard \$28 per dozen
- Corn Tortilla Chips with Pico de Gallo and Fresh Guacamole \$9 per guest
- Mini Corn Dogs with Ketchup and Mustard \$26 per dozen
- Assorted Bite Sized Piroshkies \$48 per dozen
- Freshly Popped Corn \$3 per guest

Healthy

- Protein Bars and Granola Bars \$6 per guest
- Basket of Whole Fresh Fruit \$3 per piece
- Fire Roasted Mixed Nuts \$32 per pound
- Northwest Organic Trail Mix \$32 per pound
- Grilled Pita with Kalamata Olive Hummus \$5 per guest

Drink

- Starbucks Coffee and Assorted Tazo Teas \$66 per gallon
- Assorted Soft Drinks \$5 per drink
- Red Bull Energy Drinks \$7 per drink
- Starbucks Frappuccino \$7 per drink
- Still and Sparkling Waters \$5 per drink
- Assorted Fruit Juice, Lemonade, or Iced Tea \$40 per gallon
- All Day Beverage Service** \$20 per guest/**Half Day Beverage Service** \$12 per guest (maximum of 4 hours)
*Starbucks Coffee, Assorted Tazo Teas, Assorted Soft Drinks Bottled
Still and Sparkling Waters*

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Hors d' Oeuvres

Available Tray Passed or Stationed

Cold Selections

- Smoked Salmon on Potato Cake, Herbed Crème Fraiche \$4 per piece
- Caesar Salad in Phyllo, Parmesan Crisp \$3.50 per piece
- Shrimp Cocktail in Cucumber Cup \$4 per piece
- White Bean and Parmesan Bruschetta \$3.50 per piece
- Roasted Lamb on Crostini, Ginger Roasted Fig Compote \$4.50 per piece
- Boursin Stuffed Medjool Date, Toasted Almond \$3.50 per piece
- Caprese Skewer, Basil, Tomato, Fresh Mozzarella \$3.50 per piece
- Tuna Tartar, Avocado \$4.50 per piece
- Endive, Tandoori Chicken Salad \$3.50 per piece
- Shaved Tenderloin on Crostini, Red Onion Jam, Bleu Cheese \$4 per piece

Warm Selections

- Spanakopita \$4 per piece
- Coconut Tiger Prawns, Ponzu Sauce \$4.50 per piece
- Chicken Apple Sausage Empanadas \$4 per piece
- Herb Crusted Lamb Chops, Balsamic Mint Sauce \$4.75 per piece
- Ginger Soy Marinated Tenderloin Bites, Sweet Plum Sauce \$4 per piece
- Prosciutto Wrapped Sea Scallop \$4.50 per piece
- Dungeness Crab Cake, Rice Wine Chili Aioli \$4.50 per piece
- Risotto Croquettes, Bleu de Basque, Thyme \$3.50 per piece
- Steamed Pork Pot Stickers, Soy Sauce \$3.50 per piece
- Chicken Pot Pie Tartlets \$3.50 per piece
- Vegetable Spring Rolls, Sweet Thai Chili Sauce \$3.50 per piece

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Reception Displays and Stations

Cheese Display

Local and European Cheeses, Assorted Crackers, Dried Fruit and Roasted Nuts \$12 per guest

Fruit Display

Seasonal Market Fruits \$10 per guest

Crudit  Display

Garden Crudit s, Fresh Herb Dipping Sauces, Tapenade \$8 per guest

Antipasti Display

Assortment of Marinated Vegetables, Cured Meats and Aged Cheeses \$14 per guest

Seafood Display

Tiger Prawns, Oysters, Crab Claws, Mignonette, Cocktail Sauce, Horseradish Sauce \$35 per guest

Slider Station

Herb Grilled Portobello

Kobe Beef, Chevre, Beets

Truffled Fries

\$15 per guest

Taco and Tamale Station

Grilled White Fish, Pineapple, Cabbage Taco

Chicken, Mole, Corn Husk Tamale

Shredded Beef, Tomatillo-Serrano Pepper Taco

Pico de Gallo, Guacamole, Cilantro, Lime, Cotija Cheese, Cr me Fraiche, Cheddar Cheese

\$25 per guest

Sushi Display

Fresh Sushi and Sashimi, Wasabi, Soy Sauce, Ginger

Market Price

Pasta Station

Three Cheese Tortellini, Penne Pasta, Pomodoro, Alfredo, Shredded Parmesan, Sliced Black Olives,

Sun Dried Tomatoes, Artichoke Hearts, Pine Nuts, Basil, Breadsticks

\$20 per guest

Mashed Potato Station

Garlic Mashed, Herb Mashed, Shredded Cheddar, Chopped Bacon, Saut ed Garlic,

Chives, Butter and Sour Cream

\$15 per guest

Carving Stations

(All Stations will have a Carving Attendant Fee of \$125, Serves 25)

Glazed Honey Ham, with Sherry Mustard \$250

Roasted Beef Tenderloin with Choron Sauce \$375

Whole Herb Rubbed Turkey with Gingersnap Gravy \$200

Roasted Prime Rib with Au Jus \$350

Leg of Lamb with Pinot Noir Jus \$350

Pork Loin Pinot Noir Jus \$200

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Icon Dinner Buffet

*Includes Artisan Bread and Butter, Freshly Brewed Starbucks Coffee and Assorted Tazo Teas
Groups of 30 or more*

An additional \$10 will be added per person for groups with fewer than 30 guests.

Salads

(Please select two)

Roasted Baby Beets with Arugula, Walnuts and Bleu Cheese

Organic Greens with Dates, Almonds and Cinnamon Cream

Spinach with Pickled Asparagus, Pine Nuts and Ginger Thyme Vinaigrette

Watercress and Baby Lettuces with Roasted Cipollini and Grapes

Butter Lettuce and Endive with Olives, Green Beans and Tarragon

Entrees

One Entrée: \$67 Two Entrées: \$72 Three Entrées: \$77 per guest

Mesquite King Salmon with Cider Braised Cabbage and Pear

Tenderloin Medallions with Brandy Pernod Sauce

Jidori Chicken with Artichoke, Caper and Tarragon

Sarah Joe Pork Loin with Cherry Brandy Port Reduction

Artisan Pasta with Fontina and Leeks

Porcini Roasted Rib Eye with Madeira Demi-Glace

Accompaniments

(Please select two)

Truffled Heirloom Potato Medley

Organic Potato and Celery Root Puree

Parmesan Potato Gratin

Lentil Ragout

Rosemary Squash Hash

Seasonal Vegetable Medley

Sautéed Pole Beans, Garlic and Almonds

Asparagus

Candied Baby Carrots

Sweet Spot

Array of Desserts

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A DOUBLETREE BY HILTON

Plated Dinner

Includes Artisan Bread and Butter, Freshly Brewed Starbucks Coffee and Assorted Tazo Teas

Appetizers

Drambuie Seared Lamb Chop, Balsamic Reduction \$16

Baked Brie, French Pastry, Caramel Sauce, Fresh Fruit \$13

Dungeness Crab Cake, Habanero Mango Salsa, Onion Strings \$17

Farm to Table Mac-N-Cheese, Brown Butter Crumb Crust \$12

Soups and Salads

(Please Select One)

Arugula, Caramelized Pear, Smoked Gouda, Citrus Vinaigrette \$8

Organic Mixed Greens, Dates, Pistachios, Olives, Balsamic Vinaigrette \$8

Baby Spinach and Frisee, Strawberries, Grapes, Bleu Cheese, Toasted Almonds, Poppy Seed Vinaigrette \$8

Belgium Endive, Frisee, Candied Walnut, Montrachet, Garlic Herb Oil, Sea Salt \$9

Tomato Basil Soup \$8

Lobster Bisque \$9

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Main Courses

Up to three entrees may be selected. The highest priced entrée will prevail as the plated dinner price.

New York Strip, Parmesan Potato Gratin, Bleu Cheese Bourbon Reduction \$54

Drambuie Seared Lamb Rack over Saffron Pears \$52

Chicken Dungeness with Roasted Tomato, Risotto, Red Pepper Beurre Blanc \$45

King Salmon over Pea Vines with Apple Cider Velouté, Wild Rice \$52

Crab Stuffed Roasted Scampi, White Chocolate Jalapeno Gastrique,

Lemon Risotto, Fresh Asparagus \$54

Sweet Pepper Couscous with Eggplant, Roasted Vegetables \$41

Roasted Halibut with Sambuca Citrus Cream, Taiwanese Red Rice \$54

Filet Mignon with Rosemary Squash Hash, Pepperonata, Thyme Demi-Glace \$56

Duet Plates

Top Sirloin, Red King Crab Legs, Field Pea Risotto, Sweet Chili Butter \$67

Prosciutto Wrapped Scallops, Filet of Halibut, Saffron Apples, Red Pepper Beurre Blanc \$65

Tenderloin and Coriander Prawns, Roasted Fingerling Potatoes, Blueberry Demi-Glace \$62

Sweet Spot

Seasonal Crème Brulee \$9

New York Style Cheesecake with Seasonal Fruit \$9

Classic Italian Tiramisu \$9

White Chocolate Mousse \$9

Trio of Imported and Local Artisan Cheese, Dried Fruit and Nuts \$15

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Event Beverage List

LIQUOR

Vodka
Gin
Rum
Tequila
Whiskey
Scotch

HOUSE

Finlandia
Burnett's
Bacardi Superior
Lunazul Blanco
Evan Williams
Dewar's White Label

PREMIUM

Stoli
Bombay Sapphire
Appleton Estate
Dobel Reposado
Buffalo Trace
Glenfiddich 12 Year

Cocktails

HOUSE

\$10 each – Hosted
\$11 each – Cash

PREMIUM

\$12 each – Hosted
\$13 each – Cash

Martinis

HOUSE

\$12 each – Hosted
\$13 each – Cash

PREMIUM

\$15 each – Hosted
\$16 each – Cash

Beer, Wine, and Non-Alcoholic

	HOSTED	CASH
Domestic Beer	\$7 each	\$8 each
Imported/Microbrews	\$8 each	\$9 each
House Wine	\$34 bottle	\$10 glass
Champagne Punch	\$80 gallon	
Soft Drinks	\$5 each	\$5.50 each
Dry Soda	\$6 each	\$6.50 each
Mineral Water	\$5 each	\$5.50 each
Sparkling Water	\$5 each	\$5.50 each
Assorted Juices	\$5 each	\$5.50 each
Non-Alcoholic Punch	\$40 gallon	
Starbucks Coffee	\$66 gallon	
Assorted Fruit Juices	\$40 gallon	

Cash prices include taxes

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Event Wine List

White Wine

Willakenzie Estate Pinot Gris, Willamette Valley, OR	\$46
Maryhill Sauvignon Blanc, Columbia Valley, WA	\$39
Chateau Ste. Michelle "Indian Wells" Chardonnay, Columbia Valley, WA	\$44
Hogue Cellars Chardonnay, Columbia Valley, WA	\$36
*Sozo Chardonnay, Columbia Valley, WA	\$40

Red Wine

Erath Pinot Noir, Willamette Valley, OR	\$52
MacMurray Ranch Pinot Noir, Sonoma, CA	\$54
Chateau Ste Michelle "Canoe Ridge" Merlot, Horse Heaven Hills, WA	\$47
Three Rivers Winery Red Blend, Columbia Valley, WA	\$42
Hogue Cellars Cabernet Sauvignon, Columbia Valley, WA	\$36
*Sozo Cabernet Sauvignon, Columbia Valley, WA	\$42

Sparkling Wine

Domaine Ste. Michelle Brut N.V., Columbia Valley, WA	\$36
J Vineyards Brut Rose, Sonoma, CA	\$64
Valdo Prosecco, Veneto, Italy	\$39
Iron Horse "Wedding Cuvee" Brut, Sonoma, CA	\$75
Dom Perignon Brut, Reims, FR	\$240
Veuve Clicquot "Yellow Label" Brut N.V., Reims, FR	\$97

**Every bottle of Sozo wine purchased provides 5 meals for those who lack basic needs through programs like Washington Food Lifeline*

The sale and service of alcoholic beverages is regulated by the Washington State Liquor Control Board and as a licensee, the hotel will not serve alcohol to minors at any time.
All guests will be required to furnish proper identification upon request.

The hotel reserves the right to discontinue liquor service at the management's discretion

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