

All menu items based on per person cost, unless specified otherwise

KING ST.

BALLROOM & PERCH



Take a seat at our table & experience world class dining with our amazing culinary team. From the heat of the kitchens to the warm welcome of KING ST Ballroom. Our specialty is delicious food and premium cocktails; our priority is delivering all who dine with us, exceptional service!



Matt Heikkila
Executive Chef

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MENU

Plated meal service is based on a two (2) hour serve time. Breaks are based upon a thirty (30) minute serve time.

Buffets (breakfast, lunch, reception and dinner) are served for one and a half hours. Buffets have a minimum twenty five (25) guests. If your guarantee is less than twenty five (25), you will be assessed an additional \$250.00 fee. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks. An extension of actual service times is subject to additional labor fees. Meal service beginning after 10:00pm will be assessed an additional menu surcharge.

FOOD & BEVERAGE

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill. Our menus are subject to change and ingredients may vary based on seasonality or availability. Bread is available upon request. Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness. All Food & Beverage, including alcohol, must be purchased through the Hotel and served by Hotel Staff. All pricing is guaranteed ninety (90) days prior to your event date.

ADDITIONAL CHARGES

Carvers, Station Attendants, Made to Order: \$100.00 per hour per attendant 1 attendant per hundred (100) guests and a two hour minimum.

Butler Passing: 1 waiter for every 100 guests. Waiters: \$50.00 for 1 hour of passing.

Bartenders: \$150.00 ~ 1 per hundred (100) guests, four (4) hour shift. Room Re-Sets: If a room set-up is changed within twenty four (24) hours of the event, there will be a minimum additional fee of \$250.00 for the re-set. Fee is subject to increase depending on the room size and complexity of the changes. On National Holidays an additional labor fee may be added for meals.

SERVICE CHARGE, GRATUITY, ADMINISTRATIVE FEES AND TAXES

The combined gratuity and service charge of 24% is applicable to all food, beverage, and corkage on the banquet event order, plus 10.1% state and local taxes. A portion of the combined charge (15.6%) is a gratuity and will be fully distributed to employees assigned to the Event. The remainder of the combined charge (8.4%) is a service charge that is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of the Event. Please see further definition in your Sales Agreement, if applicable.

PAYMENT

Payment shall be made in advance of the function unless credit has been established with the hotel. In such case, the complete account is due and payable no later than 30 days from the date of the function.

ROOM ASSIGNMENT & SEATING

Function rooms are assigned by the hotel according to the anticipated guests count and set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change. Banquet seating will be rounds of ten (10) guests each. If a lower ratio is required, additional labor charges will apply. The Hotel will set tables and chairs 3% over the guarantee based upon space availability

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GUARANTEES

Final attendance must be specified three business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections provided and are requested at the event these meals will be added to the final guarantee as additional meals.

LINEN

White and black linens and napkins are available through the hotel at no extra charge. Specialty linens and napkins are available through outside sources. Your catering or event manager will be happy to assist you.

FLORAL DÉCOR & ENTERTAINMENT

The hotel has a list of recommended vendors and is happy to facilitate needs. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Hotel reserves the right to control the volume on all functions. Additionally we can do the billing keeping your master account clean and simple. Should you make your own arrangements all deliveries should be coordinated with your catering or event manager.

SIGNAGE

The hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the Hotel lobby on the building exterior or other public area. The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Hotel will assist in placing all signs and banners. A \$25.00 charge per banner will apply.

AUDIO VISUAL

For your convenience, Presentation Services Audio Visual (PSAV) is our in-house professionals providing a knowledgeable, on-site team and state of the art equipment.

LOST & FOUND

The hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following and event.

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BREAKFAST BUFFET

25 person minimum with any buffet

Accompanied by an assortment of Juices, Freshly brewed Starbucks Coffee, Decaf Coffee, and Tea



CONTINENTAL \$30

Seasonal Fruit
Assorted Pastries
Greek Yogurt - *granola, preserves, berries*

NORTHWEST \$35

Assorted Breakfast Breads
Steel Cut Oats - *poached fruit, brown sugar, candied nuts*
Cage Free Organic Eggs - *Beecher's cheddar, herbs*
Hashed Yukon Potatoes - *caramelized onions, herbs*
Seasonal Fruit
Bacon and Uli Chicken Apple Sausage

SEATTLE \$45

Assorted Breakfast Breads
Steel Cut Oats - *poached fruit, brown sugar, candied nuts*
Smoked Salmon - *caper, shallot, hard boiled egg, cream cheeses, local bagels*
Cage Free Organic Scrambled Eggs - *Beecher's cheddar, herbs*
Hashed Yukon Potatoes - *caramelized onions, herbs*
Seasonal Fruit
Bacon and Uli Chicken Apple Sausage

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BREAKFAST BUFFET

Enhancements ordered in addition to any buffet

ENHANCEMENTS

Smoked Salmon and Egg White Frittata - \$12

shallot, spinach, chevre

Cage Free Hard Boiled Eggs - \$36 dozen

Yogurt Parfait - \$6

granola, preserves, berries

Steel-Cut Oats - \$6

poached fruit, brown sugar, candied nuts

Brioche French Toast - \$8

orange marmalade, candied pecans, maple syrup

Hearty Quinoa - \$8

avocado, spinach, caramelized onion, farm fresh poached eggs

Traditional Congee - \$7

sliced eggs, cilantro, green onion, sesame seeds, pea sprouts

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BREAK ITEMS

Breaks are based upon a thirty minute serve time

SEATTLE BAKED \$25

Essential Bakery Breakfast Bread - *Banana, Blueberry, Zucchini*

Mighty-O Donuts

Blazing Bagels - *smoked salmon cream cheese, caramelized onion cream cheese, herb and apricot cream cheese*

Freshly brewed Starbucks Coffee, Decaf Coffee, and Tea

NATURE WALK \$29

Individual Greek Yogurt Parfait - *fruit preserves, fresh berries, granola*

Assorted Naked Juice Fruit Smoothies

Seasonal Fruit Display

Freshly brewed Starbucks Coffee, Decaf Coffee, and Tea

MORNING STRETCH \$29

Chocolate Peanut Butter Smoothies

Chia Seed Parfait - *coconut, seasonal fruit*

Omega 3 Raspberry bars - *oats, almonds, pepitas, flax seed*

Freshly brewed Starbucks Coffee, Decaf Coffee, and Tea

NORTHWEST RECHARGE \$27

Northwest Trail Mix

Dark Chocolate and Washington Cherry Almond Bark

Pickles and Marinated Olives

Variety of Flavored Water and Coconut Water

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BREAK ITEMS

Breaks are based upon a thirty minute serve time

SEVENTH-INNING STRETCH \$35

Assorted Naked Juice Fruit Smoothies

Magic Bars - *chocolate, caramel & walnuts*

Chips and Dips - *house made tortilla chips, house made potato chips, fresh made mild salsa, fresh made medium salsa, fresh made guacamole, caramelized onion crème fraiche dip, smoked salmon spread*

Assortment of Sodas

SUITE TOOTH \$28

Assorted Fresh Baked Cookies and Brownies

Lemon Bars

Chocolate Dipped Strawberries

Freshly brewed Starbucks Coffee, Decaf Coffee, and Tea

INTERNATIONAL DISTRICT \$32

Chinese BBQ Pork - *spicy mustard*

Vegetable Spring Rolls - *kimchi, cilantro, miso soy dipping sauce*

Kung Pao Chickpeas and Dry Roast Hazelnuts

Iced Tea and Bottled Water

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BREAK ENHACEMENTS

Assorted Naked Juice Fruit Smoothies - \$6 each

Essential Bakery Breakfast Bread - \$33 per loaf

Banana, Blueberry, Zucchini

Popcorn Duo - \$5 per person

Fennel and Sea Salt, Cinnamon Sugar

Rosemary and Smoked Salt Mixed Nuts - \$7 per person

Seasonal Whole Fruit - \$4 each

Assorted Fresh Baked Cookies and Brownies - \$50 per dozen

Vegetable Display - \$12 per person

fresh, grilled, and pickled vegetables, harissa hummus, charred eggplant puree

Northwest Cheese Selection - \$15 per person

preserves, nuts, seasonal fruit, artisan crackers, fresh baguettes

Charcuterie Platter - \$17 per person

local meats, mustards, pickles, fresh baked baguettes

NON-ALCOHOLIC BEVERAGES

Variety of Bottled Waters Still or Sparkling - \$5 each

Bottled Sodas Coke, Diet Coke, Sprite - \$5 each

Coconut Water - \$5 each

Red Bull Energy Drinks - \$7 each

Fruit Smoothies - \$25 per carafe

Lemonade - \$60 per gallon

Iced Tea - \$19 per carafe

Iced Tea - \$95 per gallon

Coffee / Decaf Coffee / Hot Tea - \$95 per gallon

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LUNCH BUFFETS

25 person minimum with any buffet

Accompanied by Freshly brewed Starbucks Coffee, Decaf Coffee, Tea, Iced Tea, and Lemonade



CHOOSE YOUR PASSAGE -

WHIDBEY ISLAND: 1 Soup, 2 Salads, 2 Sides, 2 Entrees \$55

BAINBRIDGE ISLAND: 1 Soup, 2 Salads, 2 Sides, 3 Entrees \$66

Served with Grand Central Bakery Como rolls with sea salt and herb whipped butter

SOUPS

White Bean and Kale

Roast Tomato Bisque

Foraged Mushroom Bisque - *truffle crème fraîche*

Pacific Seafood Chowder - *manila clams, king salmon, fennel, celery root*

SALADS

Farm Green Salad - *baby greens, shaved radish, shaved cucumber, Oregon hazelnuts, local herbs, sherry vinaigrette*

Caesar Salad - *romaine, sourdough crouton, cotija, house dressing*

Apple Farro Salad - *roast apple, candied pecan, spinach, chevre, cider vinaigrette*

Pasta Salad - *orzo, kale pesto, pine nuts, feta, arugula*

Fingerling Potato Salad - *pickled mustard, bitter greens, soft poached egg, roast shallot, mustard vinaigrette*

SIDES

Roast Marble Potatoes - *black garlic, rosemary*

Garlic Whipped Potatoes - *local herbs*

Farro - *mascarpone, charred cipollini onions, local herbs*

Quinoa Pilaf - *herb pistou, market vegetables*

Honey Vanilla Baby Carrots - *vanilla, thyme, chili de arbol*

Green Beans - *smoked tomato vinaigrette*

Grilled Seasonal Vegetables - *chimichurri, pine nuts*

Curry Cauliflower - *cilantro, almonds, poached golden raisins*

ENTRÉES

Organic Chicken - *Rosemary jus, preserved lemon*

Grilled Tri Tip - *port jus, crispy shallot*

Skirt Steak - *chimichurri, pickled red onion*

Fennel Crust Salmon - *caper relish, pickled mustard*

Pacific Cod - *white miso broth, scallion, soy pickled shiitake mushroom*

Mushroom Risotto - *hen of the woods mushroom, marcona almonds, arugula, cauliflower puree*

Smoked Tofu - *miso dressing, toasted sesame seeds, crispy rice noodles*

DESSERTS

Chef's Selection Assorted Miniature Desserts

**All menu items based on per person cost, unless specified otherwise*

GOURMET DELI LUNCH

Accompanied by Freshly brewed Starbucks Coffee, Decaf Coffee, Tea, Iced Tea, and Lemonade

GOURMET DELI SANDWICHES \$50

Box lunches available upon request

SOUP

Roast Tomato Bisque

SALAD

Pasta Salad - orzo, kale pesto, pine nuts, feta, arugula

Caesar Salad - romaine, sourdough crouton, cotija, house Caesar dressing

Choice of 3: Served on Grand Central brioche rolls

Turkey Club - bacon, black garlic aioli, roast tomato, butter lettuce

Grilled Tri Tip - horseradish crème fraîche, grilled onion relish, arugula

Smoked Ham - spicy tomato chutney, brie, pickled red onion, butter lettuce

Chicken Salad - pesto, pickled red grape, greek yogurt, arugula

Roast Portobello - hazelnut butter, chevre, spinach

Heirloom Tomato - fresh mozzarella, basil, roast garlic aioli

Tuna - oil cured olives, red onion, celery, butter lettuce

House Made Potato Chips

DESSERTS

Chef's Selection Assorted Miniature Desserts

**All menu items based on per person cost, unless specified otherwise*

GOURMET DELI LUNCH

Accompanied by Freshly brewed Starbucks Coffee, Decaf Coffee, Tea, Iced Tea, and Lemonade

BUILD YOUR OWN SANDWICHES \$45

SOUP

Roast Tomato Bisque

SALAD

Farm Green Salad - *babygreens, shaved radish, shaved cucumber, Oregon hazelnuts, local herbs, sherry vinaigrette*

ENTRÉES

Sliced Ham, Turkey, Roast Beef, Salumi

Northwest Cheese Selection - *Tillamook swiss, Tillamook cheddar, New Moon Jack*

Lettuce, Tomato, Onion, Pickles

Grand Central Bakery Breads - *como, whole grains, sour rye*

Variety of Mustards, Mayonnaise

House Made Potato Chips

DESSERTS

Chef's Selection Assorted Miniature Desserts

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PLATED LUNCH

Accompanied by Freshly brewed Starbucks Coffee, Decaf Coffee, Tea, Iced Tea, and Lemonade

STARTERS

Farm Green Salad - baby greens, shaved radish, shaved cucumber, Oregon hazelnuts, local herbs, sherry vinaigrette - **\$13**
Caesar - gem lettuce, panna grate, feta, house Caesar dressing - **\$13**
Roast Tomato Bisque - **\$12**

ENTRÉES

Snake River Farms Sirloin - mustard roast fingerling potatoes, caramelized onion, local Seattle IPA demi - **\$36**
Free Range Chicken Breast - buttermilk creamed spinach, foraged mushroom - **\$30**
Smoked King Salmon Salad - bitter greens, candied Oregon hazelnuts, radish, charred lemon vinaigrette - **\$34**
Vegetable Gratin - Beecher's cheddar, romesco, almonds, fried sage - **\$32**

DESSERTS

Chocolate Verrine - dark chocolate custard, graham cracker crumble, macerated strawberries - **\$12**
Vanilla Bread Pudding - orange marmalade, candied hazelnuts, mint - **\$12**

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APPETIZERS

2 dozen minimum per selection

For tray passed hor d'oeuvres a \$50.00 fee per waiter will apply, 1 waiter per 100 guest

HOT HOR D'OEUVRES

Dungeness Crab Beignets - aioli - \$57 per dozen
Ariancini - romesco, grana padano - \$51 per dozen
NW Albacore Lumpia - kimchi, fennel ponzu - \$55 per dozen
Potato Rosti - salmon roe, chives - \$55 per dozen
Falafel - charred eggplant puree, pickles - \$53 per dozen
Harissa Marinated Lamb - gremolata - \$61 per dozen
Short Rib of Beef - charred onion puree, bacon - \$59 per dozen
Mushroom Tart - goat cheese crema - \$57 per dozen
Parmesan Gougeres - rosemary, smoked sea salt - \$53 per dozen
Braised Pork Belly - rosemary, apple butter - \$45

COLD HOR D'OEUVRES

Tomato Crostini - tomato chutney, speck prosciutto, marcona almond - \$53 per dozen
Wagyu Sirloin Tartare - cured egg yolk, celeriac puree, crostini - \$63 per dozen
Deviled Egg - horseradish, beet cured salmon - \$59 per dozen
Oysters - apple shrub, ginger - \$53 per dozen
Salmon Lox Taco - salmon roe salsa, cilantro, crema - \$61 per dozen
Tuna Poke - potato chip, sesame, fennel pollen - \$61 per dozen
Avocado Toast - grilled como bread, smoked crème fraîche, dill - \$53 per dozen
Beet Marshmallow - candied hazelnut, goat cheese - \$57 per dozen
Cucumber Crudo - artisan cracker, yuzu vinaigrette, fresno chili - \$53 per dozen
Beecher's Cheddar and Onion Bruschetta - crostini, thyme - \$57 per dozen

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APPETIZERS

STATIONS

25 person minimum

Vegetable Display - \$12.00

fresh, grilled, and pickled vegetables, harissa hummus, charred eggplant purée

Northwest Cheese Selection - \$15.00

preserves, nuts, seasonal fruit, artisan crackers, fresh baked baguettes

Charcuterie – \$17

local cured meats, mustards, pickles, fresh baked baguettes

Cheese/Charcuterie- \$20

combination of local cured meats and cheeses, mustards, preserves, nuts, artisan crackers, fresh baked baguettes

Seafood Selection - \$28

cold water prawns, Dungeness crab claws, selection of NW Oysters, smoked mussels, mignonette, horseradish tomato sauce

**All menu items based on per person cost, unless specified otherwise*

DINNER BUFFETS

25 person minimum with any buffet

Accompanied by Freshly brewed Starbucks Coffee, Decaf Coffee, and Tea



CHOOSE YOUR PASSAGE -

Shaw Island: 1 soup, 2 salads, 2 sides, 2 entrees, dessert - \$75

Lopez Island: 1 soup, 2 salads, 2 sides, 3 entrees, dessert - \$88

Orcas Island: 1 soup, 2 salads, 3 sides, 3 entrees, dessert - \$98

Served with Grand Central Bakery Como rolls with sea salt and herb whipped butter

SOUPS

Dungeness Crab Bisque - chives, lemon oil

Butternut Squash - crème fraîche, sage salt

Farro Vegetable - roast tomato, seasonal vegetables, black kale pesto

Northwest Seafood Chowder - smoked salmon, Taylor shellfish clams, fennel

Mushroom Bisque - truffle oil

SALADS

Panzanella - grilled olive bread, green olive, cherry tomato, garden herbs, burrata, white balsamic vinaigrette

Roast Baby Beet - red and yellow beets, coriander crème fraîche, citrus, hazelnuts, bitter greens, sherry vinaigrette

Farm Green Salad - baby greens, shaved radish, shaved cucumber, Oregon hazelnuts, local herbs, sherry vinaigrette

Caesar - romaine, sourdough crouton, cotija, house dressing

Washington Spinach Salad - apple, Beecher's white cheddar, shaved fennel, cider vinaigrette

Arugula Salad - feta, citrus, shaved fennel, prosciutto, truffle champagne vinaigrette

SIDES

Olive Oil Poached Fingerling Potatoes - garlic, rosemary, sea salt

Buttermilk Whipped Potatoes - roast garlic, chives

Vegetable Gratin - seasonal vegetables, Beecher's cheddar

Cauliflower Quinoa - herbs, marcona almonds, roast cauliflower

Farro and Wild Rice - seasonal squash, brown butter, herbs

Grilled Rapini - chili flake, shaved garlic, preserved lemon

Sautéed Black Kale - sherry vinegar, fried shallot rings

Roast Root Vegetable - orange, tarragon, brown butter

See next page...

**All menu items based on per person cost, unless specified otherwise*

DINNER BUFFETS CONTINUED

ENTRÉES

Short Rib of Beef - *pickled red onion, cilantro, black garlic*

Butter Roast Tenderloin - *hen of the woods mushroom, green peppercorn bourbon sauce*

Fennel Roast Chicken - *fennel, green olive, preserved lemon*

Poached Salmon - *pickled mustard seed, dill crème*

Pacific White Fish - *celery root remoulade*

Gnocchi - *grain mustard, roast mushroom, grana padano, seasonal squash*

Squash Risotto - *butternut squash puree, roast seasonal squash, pine nut, fried sage*

DESSERTS

Chef's Selection Assorted Miniature Desserts

BUFFET ENHANCEMENTS

In addition to any buffet

Prime Rib of Beef Carving - \$425 each, feeds 25 people

Cedar Plank King Salmon Carving - \$350 each, feeds 15 people

Barron of Beef Carving - \$675 each, feeds 75 people

Oregon Bone-In Pork loin Carving - \$300 each, feeds 20 people

Seasonal Pasta Station - \$18 per person

Seasonal Risotto Station - \$22 per person

Attendant Fee: \$100/hr

** 2 hour minimum*

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PLATED DINNER

Accompanied by Freshly brewed Starbucks Coffee, Decaf Coffee, and Tea



SALADS

Select one

Farm Green Salad - baby greens, shaved radish, shaved cucumber, Oregon hazelnuts, local herbs, sherry vinaigrette - \$13

Caesar - gem lettuce, panna grate, feta, boquerones, house Caesar dressing - \$15

Baby Beet Salad - olive oil whipped chevre, pistachio, bitter greens, sherry vinaigrette, citrus - \$16

Heirloom Tomato - burrata pickled onion, green olive, grilled bread - \$16

Washington Spinach Salad - apple, Beecher's white cheddar, shaved fennel, candied pecans, cider vinaigrette - \$15

SOUPS

Dungeness Crab Bisque - lemon oil, chives - \$17

Butternut Squash Bisque - candied pepitas, fried sage - \$15

Cauliflower Bisque - red beet chips, Woodinville whiskey maple syrup - \$15

APPETIZERS

Dungeness Crab Salad - apple celery aioli, green apple slaw, bitter greens - \$18

Scallops - king oyster mushroom, prosciutto, cauliflower, Woodinville bourbon aged maple syrup - \$18

Duck Confit - white beans, frisee, brioche bread crumb - \$16

Crispy Pork Belly - pickled mustard, pork jus, braised red cabbage - \$17

Tagliatelle - crème fraiche, roast mushroom, sorrel - \$15

ENTRÉES

Select up to 3

Butter Roast Tenderloin of Beef - smashed marble potatoes, honey roast carrots, bone marrow béarnaise - \$66

Grilled Striploin - smoked onion puree, rapini, pont neuf potatoes, port jus - \$62

Slow Roast Chicken - poultry jus, leek bread pudding - \$48

Seared Salmon - potato scallion cake, wild rice polenta, kale pesto - \$55

Pacific White Fish - honey roast salsify, white beans, Spanish chorizo - \$56

Roast Butternut Squash - spiced apple, herbed quinoa, walnut pesto, kale chips - \$40

Farro Risotto - butternut squash puree, roast mushroom, sun choke chips, pine nut - \$40

Boneless Lamb Loin - chickpea and carrot salad, charred eggplant puree - \$58

DESSERTS

Dark Chocolate Mouse - pink peppercorn caramel, candied hazelnuts, cardamom whipped cream - \$16

Lemon Tart - lemon curd, shortbread crumble, thyme, fresh berries - \$14

Personal Pie A La Mode - seasonal fruit, local made ice cream - \$14

SIPS



We pride ourselves in supplying our guests with the vibrant taste of the Pacific Northwest.

Sip a downtown-brewed Northwest IPA featuring Cascade hops which are grown in the Yakima Valley, from Cloudburst Brewing Company.

The Northwest's warm, dry interior regions are uniquely suited to producing full-bodied, balanced wines and the local area is home to 500+ wineries. While we focus on Northwest growing regions, you will see some favorites from around the world. Don't see something you like on our wine list? Allow our team to assist with selecting the perfect wine pairings for your event.

We have partnered with many local distilleries as curators of bitters and produce growers to create from-scratch cocktails that highlight the Northwest experience. Try our spiced coffee old fashioned- made with local cold brew and bourbon!

Our mixologists can create the perfect signature cocktail to serve at your event. Whether you are looking to highlight the Northwest experience or your personal preferences, the craft cocktails served will be a perfect reflection of your event.