



WEDDINGS AT GOLD MOUNTAIN GOLF CLUB
ESCAPE THE HUSTLE & BUSTLE OF THE CITY



THE GOLD MOUNTAIN EXPERIENCE

Gold Mountain offers an unforgettable setting for your special day. Featuring 180-degree panoramic views of the beautifully manicured Olympic Course and stunning Pacific Northwest vistas, Gold Mountain is the ideal setting for your rehearsal dinner, wedding vows, or reception. Whether you are planning an intimate wedding or a large celebration, Gold Mountain can accommodate your event, up to 175 guests.

Gold Mountain offers a variety of flexible spaces, including both indoor and outdoor options, our Northwest Wedding in the Woods and on-course locations. To complement your occasion, we create and serve fresh and innovative Northwest-inspired cuisine featuring regional delicacies including salmon, shellfish, locally-grown produce, and Washington wines. Additionally, we are just a short 15-minute drive from the Seattle ferry and the downtown Bremerton waterfront, with a number of lodging options for your wedding party and guests.

SPACES

Grand Patio

When it comes to outdoor ceremonies, the Grand Patio cannot be beat. As Gold Mountain's primary outdoor location, you will be able to declare your vows with 180-degree panoramic views of the Olympic Course as your amazing backdrop. Enjoy a one-of-a-kind champagne toast as the sun sets across the horizon to top off your Grand Patio experience. The Grand Patio can accommodate up to 175 guests for a seated ceremony.

Gold Room

The Gold Room features some of the best indoor views at Gold Mountain. The course-side room can accommodate up to 175 guests for a seated ceremony, 100 guests for a seated dinner with a dance floor, or up to 150 guests for a cocktail-style reception. The Gold Room opens up to the Grand Patio for an indoor and outdoor celebration.

Olympic Room and Terrace

Featuring abundant natural light and unparalleled views of the Olympic Course, the Olympic Room is a charming Northwest setting for your special day. Opening to the stunning patio, your guests will enjoy overlooking the 18th green during your ceremony or reception. The Olympic Room and Terrace are booked together and can accommodate up to 90 guests for a seated Terrace ceremony, 175 guests for a seated dinner with a dance floor, or up to 250 guests for a cocktail-style reception.

Wedding in the Woods

Our Wedding in the Woods highlights Gold Mountain's Northwest setting like no other. Escape the hustle bustle of the city and retreat to Gold Mountain – allowing you and your guests to feel miles away. Tucked just off the Cascade Course amongst moss-covered towering pine trees is our majestic ceremony location, perfect for a naturally beautiful woodland wedding. The Wedding in the Woods ceremony space seats up to 175 guests and accommodates 175 for receptions.

Photos throughout courtesy of Andie Avery Photography, Unique Moments Photography, Mistry and Scott Photography, Eliza Watkins Photography, Lady and Gent Photography, and Fyrelite Photography



WEDDING PACKAGES

Our comprehensive wedding packages are designed to make planning simple, yet satisfying and complete.

All wedding packages accommodate up to 175 guests and include:

- Eight hours of venue access, including ceremony, five hour reception, setup, and teardown
- Professional banquet captain for your special day
- Chairs for your ceremony
- Tables, chairs, and up to a 15' x 15' dance floor for your reception
- Complimentary house linens and napkins, excluding chair covers
- All necessary china, glassware, and silverware
- Cake cutting or cupcake service
- Complimentary dance floor
- Complimentary bartender fees for reception
- Buffet dinner service (1.5 hours)
- Freshly brewed coffee and assorted tea
- Menu tasting three months prior to event for up to two guests
- Place card table, guest book table, gift table and cake table
- Table for band or DJ

The following enhancements are available for an additional fee:

- Hosted bar packages (to include wine, beer, non-alcoholic beverages and an option for mixed drinks)
- Specialty cocktails
- Sparkling wine/cider toast
- Chair covers and sashes (cost varies by selection)
- Specialty rental décor items
- Custom candy or sweets tables
- Guest shuttle service in parking lot upon request using golf carts
- Wine served tableside during meal
- Wireless microphone and PA system
- Rehearsal dinner package
- Bachelor or bachelorette party packages

A MAJESTIC WOODLAND CEREMONY

\$1000 Upgrade

175 People • Includes Four 4-Person Carts

Enhance your special day by upgrading your ceremony to our stunning Wedding in the Woods venue. Our 4-person golf carts are available for you to shuttle your guests to and from the venue for a quintessential Northwest celebration.





BLISS

\$4000

Available Monday through Friday

100 People • Additional at \$35 per person

Inclusive of \$1500 Olympic Room Rental

SALAD

Please choose one

Mixed Field Greens with assorted berries, candied walnuts, and raspberry vinaigrette

Romaine Caesar Salad with Parmesan cheese, croutons, and Caesar dressing

ENTRÉE

Please choose one

Pistachio Chicken with sherry cream sauce

Pan-seared Rosemary Chicken with pine nut and golden raisin gremolata

VEGETARIAN ENTRÉE

Please choose one

Pasta Primavera with sautéed zucchini, acorn squash, garlic, onion, carrots, and basil pesto

Roasted Garlic and Garbanzo Bean Cake with carrot purée and cilantro pesto

STARCH

Please choose one

Roasted Baby Heirloom Potatoes

Scalloped Potatoes with crispy onions

Red Jacket Mashed Potatoes with shallots and cracked pepper

VEGETABLE

Please choose one

Honey Glazed Baby Carrots

Broccoli with roasted garlic

Pea Vines with white wine butter and shallots

Mini Squash with cracked pepper and Parmesan

Grilled Asparagus with balsamic reduction

Menus and pricing subject to change. The Majestic Woodland Ceremony is an additional \$1000. All food and beverage functions are subject to a mandatory 20% taxable service charge. Of that amount, 10% will be pooled and paid to the servers and other appropriate staff. rev 1/18



SUNSET

\$5000

Available Any Day

100 People • Additional at \$45 per person or \$55 per person with three entrées
Inclusive of \$1500 Olympic Room Rental

SALAD AND SOUP

Please choose two

Spinach Salad with mushrooms, hardboiled egg, and honey bacon vinaigrette

Mixed Field Greens with assorted berries, candied walnuts, and raspberry vinaigrette

Roasted Butternut Squash with crème fraiche

ENTRÉE

Please choose two, additional entrée \$500

Pistachio Chicken with sherry cream sauce

Pan-seared Rosemary Chicken with pine nut and golden raisin gremolata

Pesto-crusted Salmon with lemon beurre blanc

VEGETARIAN ENTRÉE

Please choose one

Pasta Primavera with sautéed zucchini, acorn squash, garlic, onion, carrots, and basil pesto

Roasted Garlic and Garbanzo Bean Cake with carrot purée and cilantro pesto

STARCH

Please choose one

Roasted Baby Heirloom Potatoes

Scalloped Potatoes with crispy onions

Red Jacket Mashed Potatoes with shallots and cracked pepper

VEGETABLE

Please choose one

Honey Glazed Baby Carrots

Broccolini with roasted garlic

Pea Vines with white wine butter and shallots

Mini Squash with cracked pepper and Parmesan

Grilled Asparagus with balsamic reduction

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PICTURE PERFECT

\$6000

Available Any Day

100 People • Additional at \$55 per person or \$60 per person with three entrées

Inclusive of \$1500 Olympic Room rental

TRAY PASSED HORS D'OEUVRES

Bacon Wrapped Scallops, Assorted Seafood Canapés, and Tenderloin Brochettes

SALAD AND SOUP

Please choose two

Mediterranean Salad with fraise lettuce, Kalamata olives, artichoke hearts, red onion, feta, and Roma tomatoes

Wild Arugula Salad with pears, toasted cashews, gorgonzola cheese, and blueberry vinaigrette

Northwest Clam Chowder

ENTRÉE

Please choose two, additional entrée \$500

Pan-seared Airline Chicken Breast with roasted mushroom demi-glace

Beef Tenderloin Medallions with cracked peppercorn sauce

Alaskan Halibut with herbs, olive oil, and citrus butter sauce

Pesto-cruste Salmon with lemon beurre blanc

VEGETARIAN ENTRÉE

Please choose one

Pasta Primavera with sautéed zucchini, acorn squash, garlic, onion, carrots, and basil pesto

Roasted Garlic and Garbanzo Bean Cake with carrot purée and cilantro pesto

STARCH

Please choose one

Roasted Baby Heirloom Potatoes

Scalloped Potatoes with crispy onions

Red Jacket Mashed Potatoes with shallots and cracked pepper

VEGETABLE

Please choose one

Honey Glazed Baby Carrots

Broccolini with roasted garlic

Pea Vines with white wine butter and shallots

Mini Squash with cracked pepper and Parmesan

Grilled Asparagus with balsamic reduction

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ESCAPE TO THE MOUNTAIN

\$2500 All Inclusive

Available Any Day • 50 People

Must Book within 90 Days of Wedding Date

SALAD

Please choose one

Mixed Greens with carrots, red cabbage, and dressings

Pasta Salad with broccoli, marinated artichoke hearts, pepperoni, salami, onions, peppers, and cheddar cheese

Traditional Caesar Salad with Parmesan cheese, croutons, and Caesar dressing

VEGETABLE

Please choose one

Roasted Carrots with shallots

Fried Green Beans with almonds

Asparagus with Parmesan cheese

Steamed Broccoli

Sautéed Vegetables in white wine

Sautéed Kale with onions

ACCOMPANIMENT

Please choose one

Roasted Red Potatoes

Rice Pilaf

Linguine and Olive Oil

Garlic Mashed Potatoes

Jasmine Rice

Cheesy Duchess Potatoes

ENTRÉE

Please choose one

Grilled Chicken Parmesan with Dijon cream sauce

Oven Roasted Pork Chop with caramelized onions and crispy fried yams

Baked Alaskan True Cod with lemon beurre blanc sauce

A MAJESTIC WOODLAND CEREMONY

\$1000 Upgrade

175 People • Includes Four 4-Person Carts

Enhance your special day by upgrading your ceremony to our stunning Wedding in the Woods venue. Our 4-person golf carts are available for you to shuttle your guests to and from the venue for a quintessential Northwest celebration.





FALL WEDDING PACKAGE

\$5000 All Inclusive

Available Any Day • October & November
100 Guests

SALAD

Please choose two

Mixed Greens with carrots, red cabbage, and dressings

Spinach Salad with red onion, mushrooms, hardboiled egg, and hot bacon vinaigrette

Traditional Caesar Salad with Parmesan cheese, croutons, and Caesar dressing

VEGETABLE

Please choose one

Roasted Carrots with shallots

Fried Green Beans with almonds

Asparagus with Parmesan cheese

Steamed Broccoli

Sautéed Vegetables in white wine

Sautéed Kale with onions

ACCOMPANIMENT

Please choose one

Roasted Red Potatoes

Rice Pilaf

Linguine and Olive Oil

Garlic Mashed Potatoes

Jasmine Rice

Cheesy Duchess Potatoes

ENTRÉE

Please choose two

Oven Roasted Chicken Breast with lemon thyme butter sauce

Marinated Flank Steak with garlic and herbs

Baked Salmon with basil butter sauce and roasted cherry tomatoes

Seared Pork Medallions in mushroom demi-glaze

A MAJESTIC WOODLAND CEREMONY

\$1000 Upgrade

175 People • Includes Four 4-Person Carts

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WINTER WONDERLAND WEDDING PACKAGE

\$5000 All Inclusive

Available Any Day • December through February

100 Guests

SALAD

Please choose two

Mixed Greens with carrots, red cabbage, and dressings

Spinach Salad with red onion, mushrooms, hard-boiled egg, and hot bacon vinaigrette

Traditional Caesar Salad with Parmesan cheese, croutons, and Caesar dressing

VEGETABLE

Please choose one

Roasted Carrots with shallots

Fried Green Beans with almonds

Asparagus with Parmesan cheese

Steamed Broccoli

Sautéed Vegetables in white wine

Sautéed Kale with onions

ACCOMPANIMENT

Please choose one

Roasted Red Potatoes

Rice Pilaf

Linguine and Olive Oil

Garlic Mashed Potatoes

Jasmine Rice

Cheesy Duchess Potatoes

ENTRÉE

Please choose two

Oven Roasted Chicken Breast with lemon thyme butter sauce

Marinated Flank Steak with garlic and herbs

Baked Salmon with basil butter sauce and roasted cherry tomatoes

Seared Pork Medallions in mushroom demi-glaze

GOLD ROOM CEREMONY

\$750 Upgrade

Enhance your special day by having your ceremony in our beautiful Gold Room, overlooking the Olympic Course. Enjoy a separate venue for your ceremony and revel in the views from the Olympic Room for your reception.



**All add on items, including the Gold Room Ceremony upgrade, are subject to taxes and service charges.*



OLYMPIC VIEW WEDDING PACKAGE

\$1500

Available Any Day

175 People

The Olympic View Wedding Package does not include food and beverage. Please ask your Sales Manager for menu options.

CEREMONY

The ceremony can be held on the Olympic Patio (weather permitting) or inside the Olympic Room. If you choose to be married in the Olympic Room, your ceremony would take place on the dance floor with your guests seated at their tables and chairs for the reception.

Your ceremony package includes:

- Professional banquet captain for your special day
- White folding chairs
- Two 8' clothed and skirted tables

RECEPTION

Your reception package includes:

- Tables and chairs for all guest seating
- Tablecloths and napkins (variety of color choices)
- All necessary china, glassware, and silverware
- Up to a 15' x 15' dance floor*
- Professional banquet captain for your special day
- Up to four additional 8' tables for uses other than seating*

• Additional sizes and quantities are available to rent, please inquire for more information.

A MAJESTIC WOODLAND CEREMONY

\$1000 Upgrade

175 People • Includes Four 4-Person Carts

Enhance your special day by upgrading your ceremony to our stunning Wedding in the Woods venue. Our 4-person golf carts are available for you to shuttle your guests to and from the venue for a quintessential Northwest celebration.



The above pricing is in conjunction with applicable food minimums. Package components may vary. rev 1/18



GRAND OLYMPIC WEDDING PACKAGE

\$1750

Available Any Day

175 People

The Grand Olympic Wedding Package does not include food and beverage. Please ask your Sales Manager for menu options.

CEREMONY

The ceremony can be held on the Olympic Patio that overlooks the beautiful Olympic Course. Seating will be theater style, focusing on the top of the patio with a scenic view of the mountains in the background.

Your ceremony package includes:

- Professional banquet captain for your special day
- White folding chairs
- Two 8' clothed and skirted tables

RECEPTION

Your reception package includes:

- Use of the Olympic Patio
- Tables and chairs for all guest seating
- Tablecloths and napkins (variety of color choices)
- All necessary china, glassware, and silverware
- Up to a 15' x 15' dance floor*
- Professional banquet captain for your special day
- Up to four additional 8' tables for uses other than seating*

• Additional sizes and quantities are available to rent, please inquire for more information.

A MAJESTIC WOODLAND CEREMONY

\$1000 Upgrade

175 People • Includes Four 4-Person Carts

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GOLD WEDDING PACKAGE

\$2100

Available Any Day

175 People

The Gold Wedding Package does not include food and beverage. Please ask your Sales Manager for menu options.

CEREMONY

The ceremony can be held on the Grand Patio that overlooks the beautiful Olympic Course. Seating will be theater style, focusing on the top of the patio with a scenic view of the mountains in the background.

Your ceremony package includes:

- Professional banquet captain for your special day
- White folding chairs
- Two 8' clothed and skirted tables

RECEPTION

Your reception package includes:

- Use of the Grand Patio
- Tables and chairs for all guest seating
- Tablecloths and napkins (variety of color choices)
- All necessary china, glassware, and silverware
- Up to a 15' x 15' dance floor*
- Professional banquet captain for your special day
- Up to four additional 8' tables for uses other than seating*

• Additional sizes and quantities are available to rent, please inquire for more information.

A MAJESTIC WOODLAND CEREMONY

\$1000 Upgrade

175 People • Includes Four 4-Person Carts

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BUFFET SELECTION I

Buffet includes dinner rolls and butter.

To add an additional entrée choice, please add \$5 per person.

\$30 Per Person

SALADS

Please choose one

Mixed Greens

with carrots, red cabbage, and dressings

Pasta Salad

with broccoli, marinated artichoke hearts, pepperoni, salami, onions, peppers, and cheddar cheese tossed in Italian vinaigrette

Traditional Caesar

with croutons, Parmesan cheese, and Caesar dressing

VEGETABLES

Please choose one

Roasted Carrots with Shallots | Fried Green Beans with Almonds | Asparagus with Parmesan Cheese
Steamed Broccoli | Sautéed Vegetables in White Wine | Sautéed Kale with Onions

ACCOMPANIEMENTS

Please choose one

Roasted Red Potatoes | Rice Pilaf | Linguine and Olive Oil
Garlic Mashed Potatoes | Jasmine Rice | Cheesy Duchess Potatoes

ENTRÉES

Please choose one

Grilled Chicken Parmesan

with Dijon cream sauce

Oven Roasted Pork Chop

with carmaelized onions and crispy fried yams

Baked Alaskan True Cod

with lemon beurre blanc sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu and pricing subject to change without notice. All food and beverage is subject to applicable Washington state sales tax and a 20% taxable service charge. Of that amount, 10% will be paid directly to your service personnel. rev 1/18



BUFFET SELECTION II

Buffet includes dinner rolls and butter.

To add an additional entrée choice, please add \$5 per person.

\$35 Per Person

SALADS

Please choose two

Mixed Greens

with carrots, red cabbage, and dressings

Spinach Salad

with red onion, mushrooms, hardboiled egg, and hot bacon vinaigrette

Traditional Caesar

with croutons, Parmesan cheese, and Caesar dressing

VEGETABLES

Please choose one

Roasted Carrots with Shallots | Fried Green Beans with Almonds | Asparagus with Parmesan Cheese
Steamed Broccoli | Sautéed Vegetables in White Wine | Sautéed Kale with Onions

ACCOMPANIEMENTS

Please choose one

Roasted Red Potatoes | Rice Pilaf | Linguine and Olive Oil
Garlic Mashed Potatoes | Jasmine Rice | Cheesy Duchess Potatoes

ENTRÉES

Please choose one

Oven Roasted Chicken Breast

with lemon thyme butter sauce

Marinated Flank Steak

with garlic and herbs

Baked Salmon

with basil butter sauce and roasted cherry tomatoes

Seared Pork Medallions

in mushroom demi-glaze

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BUFFET SELECTION III

Buffet includes dinner rolls and butter.

To add an additional entrée choice, please add \$5 per person.

\$40 Per Person

SALADS

Please choose two

Baby Field Greens

with candied nuts, fresh berries, goat cheese, and raspberry vinaigrette

Spinach Salad

with red onion, mushrooms, hardboiled egg, and hot bacon vinaigrette

Traditional Caesar

with croutons, Parmesan cheese, and Caesar dressing

VEGETABLES

Please choose one

Roasted Carrots with Shallots | Fried Green Beans with Almonds | Asparagus with Parmesan Cheese
Steamed Broccoli | Sautéed Vegetables in White Wine | Sautéed Kale with Onions

ACCOMPANIEMENTS

Please choose one

Roasted Red Potatoes | Rice Pilaf | Linguine and Olive Oil
Garlic Mashed Potatoes | Jasmine Rice | Cheesy Duchess Potatoes

ENTRÉES

Please choose two

Roasted Airline Chicken Breast

with red wine and shallot reduction

Porterhouse Chop

with apple raisin chutney

Rib Eye Steak

in mushroom, shallot, peppercorn demi-glaze

Mahi Mahi

with roasted pepper sauce and cilantro pesto

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CARVING STATIONS

Pricing is per station or display unless otherwise indicated.

CARVING STATIONS

Charbroiled Salmon Fillet

with avocado, Roma tomatoes, and lemon relish

Serves up to 25 guests

\$175

Garlic and Herb Roasted Strip Loin

with wild mushrooms and rosemary demi-glaze

Serves up to 40 guests

\$225

Dijon and Honey Glazed Pork Loin

with cranberry ginger chutney

Serves up to 40 guests

\$120

Herb Crusted Prime Rib of Beef

with au jus and creamy horseradish sauce

Serves up to 100 guests

\$375

Roasted Steamship Round of Beef

with rosemary au jus

Serves up to 100 guests

\$475

Roasted Top Round of Beef

with au jus

Serves up to 100 guests

\$300

Olive Oil and Herb Rubbed Roasted Turkey

with cranberry fig chutney

Serves up to 40 guests

\$200

RECEPTION DISPLAYS

Displays serve 30 to 100 guests

Imported Cheese

served with sliced artisanal bread and

Carr's water crackers

\$250

Domestic Cheese

served with sliced artisanal bread and

Carr's water crackers

\$200

Vegetable Crudité's

with peppered Parmesan and ranch dipping sauce

\$175

Seasonal Sliced Fruit

with mited-honey crème fraîche

\$175

Antipasto

grilled vegetables, fresh mozzarella cheese,

marinated olives, and assorted cured meats,

with sliced artisanal breads

\$210

Seafood Display

smoked salmon, Manila clams, Penn Cove mussels,

raw oysters, black tiger brawns, and

cracked crab legs

\$300

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HORS D'OEUVRES

HOT

Served and priced by the dozen with a minimum of three dozen per selection

Goat Cheese Flat Bread Pizzas \$20

with spinach pesto, basil, oyster mushrooms, and goat cheese

Petite Meatballs \$14

your choice of Swedish, marinara, BBQ, Teriyaki, or Sweet Chili sauce

Chicken Drumettes \$16

with buttermilk ranch dressing

Spanakopita \$20

with spinach, onion, garlic, feta cheese in a flaky filo dough

Four Cheese Mushroom Caps \$18

with bacon, Parmesan, gorgonzola, feta, and boursin cheese

Hibachi Beef Skewers \$24

stuffed with jack cheese and jalapeños, honey soy marinade, red peppers, and yellow peppers

Crab Filo Cups \$30

with a mixture of rock crab, Parmesan cheese, garlic, and bread crumbs

Northwest Crab Cakes \$32

a blend of crab, sautéed peppers and onions with roasted red pepper coulis and a lime crème fraîche

Tenderloin Brochettes \$38

marinated with cilantro, garlic, and olive oil

Wonton Wrapped Shrimp \$34

with julienne vegetables, fresh black tiger prawns, wrapped in a light wonton wrapper

COLD

Served and priced by the dozen with a minimum of three dozen per selection

Lavish Pinwheels \$15

flour tortillas stuffed with seasoned cream cheese, black olives, red peppers, and scallions

Crab Salad Canapés \$18

a mixture of crab, celery, and onions served on toasted crostini roads with fresh herb and aioli

Chocolate Dipped Strawberries \$15

hand-dipped in dark chocolate

Shrimp Cocktail \$28

with cocktail sauce

Caprese Skewers \$15

fresh mozzarella cheese, teardrop tomatoes, and fresh basil with balsamic vinegar reduction

Assorted Crostini Rounds \$18

chick pea and pimento olive tapenade and goat cheese hummus and Roma tomato bruschetta topping

Smoked Salmon and Cucumber \$22

cold smoked salmon, herb cream cheese, lemon, and capers served on toasted crostini rounds

Meat Trio \$20

ham, turkey, and roast beef served with assorted breads and condiments

Pesto and Roma Tomato Salsa \$16

a unique blend of herbs, Roma tomatoes, and pesto served with crostini rounds

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