

ALEXIS HOTEL

Catering Menu



Executive Chef | Caprial Pence
Bookstore Bar & Café

Alexis
SEATTLE™

A KIMPTON® HOTEL

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ALEXIS HOTEL

Full Day Meeting Package

HEALTHY EATING ALL-DAY MEETING PACKAGE

Includes All Day Caffé Vita Coffee & Mighty Leaf Hot Tea Service

WELLNESS BREAKFAST DISPLAY

- **Quinoa Breakfast Bowl**
Egg Whites, Avocado, Seasonal Vegetables, Greek Yogurt, Salsa
- **Assorted Fruits**
Berries, Dried Currants
- **Skim and Soy Milks**
- **Assorted Juices** *Orange, Grapefruit, Apple*

AM BREAK

- Coconut Water and Cucumber Water
- Spiced Nuts

LUNCH DISPLAY

- Seasonal Vegetables
- Mixed Green Salad
- Brown Basmati Rice
- Grilled Smoked Tofu
- Grilled Chicken

PM BREAK

- Coconut Water and Coffee Refresh
- Market Vegetables *Yogurt Dip*
- Crispy Chickpeas

\$80 Per Person

LIVE LIKE A HEALTHY LOCAL MEETING PACKAGE

Includes All Day Caffé Vita Coffee & Mighty Leaf Hot Tea Service

CAFÉ BREAKFAST DISPLAY

- **Cured Salmon**, *Seasonal Accompaniments*
- **Seattle-Made Bagels**
- **Assorted Fresh Fruits and Berries**
- **Seasonal Egg Scramble**
- **Skim and Soy Milks**
- **Assorted Juices** *Orange, Grapefruit, Apple*

AM BREAK

- Coconut Water and Cucumber Water
- House-Made Protein Bars

SEASONAL MARKET SALAD DISPLAY

- Mixed Greens
- Grilled Chicken, Seasonal Seafood, Marinated Tofu
- **Seasonal Additions May Include:**
Carrots, Beets, Cucumber, Tomato, Quinoa, Egg, Toasted Almonds, Dried Fruits, Avocado
- **Crumbled Cheeses and Assorted Dressings**

PM BREAK

- Coconut Water and Coffee Refresh
- **Assorted Market Platter**
Cheeses, Vegetables, Olives, Toasted Nuts, Crostini

\$90 Per Person

ALEXIS HOTEL

Breakfast

BREAKFAST BUFFETS

Includes Caffé Vita Coffee & Mighty Leaf Hot Tea Service

CONTINENTAL BREAKFAST

- Assorted Seasonal Sliced Fruit Display
 - Mini Pastries
 - Butter and Preserves
 - Assorted Juices *Orange, Grapefruit, Apple*
- \$24 Per Person**

WELLNESS ENHANCEMENTS

- Seasonal Sliced Fruit
\$5 Per Person
- Steel-Cut Oatmeal
Brown Sugar, Cinnamon, Currants
\$5 Per Person
- Yogurt Parfait
Greek Yogurt, House-Made Granola
\$5 Per Person
- Chia or Flax Seeds
\$5 Per Person
- Egg White Scramble
\$7 Per Person
- House-Made Protein Bars
\$5 Per Person

TRADITIONAL AMERICAN

- Scrambled Eggs
 - House-Made Bacon and Canadian Bacon
(Sub Chicken Sausage add \$2 per person)
 - Herbed Roasted Potatoes
 - Toast *Brioche, Rye, Whole Wheat, English Muffin*
 - Assorted Juices *Orange, Grapefruit, Apple*
- \$34 Per Person**

EUROPEAN CONTINENTAL

- Hard Boiled Eggs
 - Local Cheeses
 - Pike Place Charcuterie Display
 - Greek Yogurt
 - Mini Baguette and House Made Jam
 - Assorted Juices *Orange, Grapefruit, Apple*
- \$32 Per Person**

☐ COMPLEMENT YOUR BREAKFAST

Add the Following to our Breakfast Buffet Menu

- **Seasonal Fruit**
\$5 Per Person
- **Pancakes or French Toast**
\$7 Per Person
- **House-Made Bacon, Canadian Bacon, or Pork Sausage**
\$6 Per Person
- **Zoe's Chicken Apple Sausage**
\$8 Per Person
- **Croissants**
\$5 Per Person
- **Mini Pastries**
\$5 Per Person
- **House-Made Coffee Cake**
\$5 Per Person
- **House-Made Muffins**
\$5 Per Person
- **House-Made Donuts**
\$5 Per Person
- **House-Made Biscuits**
\$5 Per Person

☐ ADDITIONAL BEVERAGES

- **Bottled Water**
Still or Sparkling
\$6 Per Drink, *Upon Consumption*
- **Iced Tea, Lemonade, or Fruit Juices**
\$12 Per Carafe
- **Sparkling Cider**
\$16 Per Bottle
- **Fruit Smoothies**
\$27 Per Carafe
- **Red Bull Energy Drink**
\$5 Per Person, *Upon Consumption*
- **Naked Juices**
\$5 Per Drink, *Upon Consumption*
- **Coconut Water**
\$5 Per Drink, *Upon Consumption*
- **Dry Sodas**
\$5 Per Drink, *Upon Consumption*

☐ A LA CARTE PLATTERS

Each Platter Serves 25 Guests

- **Assorted Pastries Platter**
Butter and Preserves
\$150 Per Platter
- **Northwest Lox & Bagel Platter**
Herbed Cream Cheese, Sliced Tomato, Red Onion, Capers
\$250 Per Platter
- **Seasonal Fruit & Berries Platter**
\$125 Per Platter
- **Assorted Bagels with Cream Cheese, Butter, & Preserves**
\$140 Per Platter
- **European Inspired with Assorted Meats & Cheeses Platter**
\$250 Per Platter
- **Assorted Market Cheese Platter**
\$300 Per Platter
- **Market Charcuterie Platter**
\$250 Per Platter

ALEXIS HOTEL

Breaks

MIX n' MATCH BREAKS

Choose 1 selection
\$7 Per Person

Choose 2 selections
\$13 Per Person

Choose 3 selections
\$18 Per Person

- **Yogurt Parfaits**
House-Made Granola and Fruit
- **Assorted Whole Fruit**
- **Seasonal Market Vegetables**
Bleu Cheese Dip
- **Market Sliced Fruits & Berries**
- **House-Popped Popcorn**
Chef's Seasonings
- **House-made Trail Mix**
- **Spiced Mixed Nuts**
- **Edamame Sea Salt**
- **Fava Bean Humus with Pita**
- **House-Made Turkey Jerky**

SWEET TREAT DISPLAYS

- **Seasonal Popsicles**
\$7 Per Person
- **Gelato Station**
Seasonal Flavors
\$8 Per Person
- **Caprial's Donuts**
\$7 Per Person
- **Chocolate Dipped Fruit**
\$8 Per Person
- **Mini Buttermilk Cakes**
Chocolate and Vanilla
\$8 Per Person
- **The Cookie Jar**
Freshly Baked Cookies, Bars and Brownies
\$7 Per Person

NON-ALCOHOLIC BEVERAGES

- **Bottled Water**
Still or Sparkling
\$6 Per Drink, Upon Consumption
- **Bottled Sodas**
Coke, Diet Coke, Sprite
\$5 Per Drink, Upon Consumption
- **Iced Tea, Lemonade, or Fruit Juices**
\$12 Per Carafe
- **Sparkling Cider**
\$16 Per Bottle
- **Fruit Smoothies**
\$27 Per Carafe
- **Red Bull Energy Drink**
\$5 Per Person, Upon Consumption
- **Naked Juices**
\$5 Per Drink, Upon Consumption
- **Coconut Water**
\$5 Per Drink, Upon Consumption
- **Dry Sodas**
\$5 Per Drink, Upon Consumption

ALEXIS HOTEL

Lunch

ALEXIS BUFFET

- **Macrina Bakery Baguette & Butter**
- **Mixed Green Salad**
- **Seasonal Soup**
- **Market Grilled Vegetables**
- **Roasted Herbed Potatoes**
- **Your Choice of Two** (*choice of 3 for \$12 per person*)
 - *Chicken with Preserved Lemon*
 - *Grilled Steak, Natural Jus*
 - *Seasonal Fish, Seasonal Accompaniments*
- **Assorted Miniature Desserts**

\$45 Per Person

SALAD BUFFET

- **Macrina Bakery Baguette & Butter**
- **Mixed Greens and Romaine Lettuce**
 - Chopped Grilled Chicken Breast*
 - Albacore Tuna*
 - Grated Parmesan and Crumbled Blue Cheese*
 - Bacon*
 - Dried Fruits*
 - Marinated Tofu*
 - Cucumber, Tomato and Shredded Carrots*
 - Toasted Almonds*
 - Herbed Croutons*
 - Lemon and Balsamic Vinaigrettes and Blue Cheese Dressing*
- **Baked Cookies and Brownies**

\$40 Per Person

BOOKSTORE DELICATESSEN BUFFET

Build your Own or Pre-Built Sandwiches

**Minimum of 10 Guests For Pre-Made Sandwiches*

- **Assorted Locally Sourced Charcuterie and Deli Meats**
- **Market Specialty Cheeses**
- **Grilled Local Vegetables**
- **Assortment of Macrina Bakery Breads**
- **House-Made Potato Chips**
- **Chef 's House-Made Condiments**
 - Chilé Aioli, Stone Ground Mustard, and Herbed Crème Fraîche*
- **Baked Cookies and Brownies**

\$38 Per Person

ON-THE-GO SACK LUNCH

- **Assorted Pre-Built Deli Sandwiches or Wraps**
 - *Vegetarian Available Upon Request*
- **House-Made Potato Chips**
- **Chocolate Chip Cookie**
- **Whole Fruit**

\$28 Per Person

SEASONAL LUNCHEONS

Family Style

- Macrina Bakery Baguette & Butter
- Caffé Vita Coffee and Mighty Leaf Teas

Spring & Summer

Whitman Menu \$32 Per Person

Watercress Salad

Toasted Hazelnuts, Roasted Cherry Tomatoes, Creamy Herb Vinaigrette

Entrées Include:

- **Braised Pork Cheeks**
Slow Cooked Peppers, Onions, Cannellini Beans, Pancetta
- **Grilled Salmon**
Seasonal Vegetable Olive Tapenade, Herb Basmati Rice

Seasonal Fruit Tart

Local Gelato

Twain Menu \$40 Per Person

Grilled Baby Romaine

Creamy Anchovy Dressing, Shaved Parmesan

Entrées Include:

- **White Bean Braised Pork Shoulder**
Local Tomato Basil Compote, Fregola Pasta
- **Seasonal Fish**
Sauce Vierge, Roasted New Potatoes, Grilled Asparagus
- **Grilled Flat Iron Steak**
Wild Mushroom Salad, Roasted Rainbow Carrots, Garlic, Honey

Mini Tiramisu

Fall & Winter

Seuss Menu \$32 Per Person

Warm Spinach Salad

Vincotto Dressing, Dried Cherries, Goat Cheese

Entrées Include:

- **Classic Beef Bourguignon**
Mashed Potatoes
- **Seasonal Fish**
Roasted Parsnips, Wild Mushroom Risotto

Apple Candied Ginger Cobbler

Local Gelato

Dickens Menu \$40 Per Person

Seasonal Soup

Entrées Include:

- **Braised Pork Shoulder**
Tuscan Kale, Corona Beans, Parmesan Broth, Crispy Fried Onions
- **Pan-Fried Salmon**
Winter Slaw, Crispy Red Potatoes
- **Grilled Flat Iron**
Grilled Baby Romaine, Roasted Peppers, Crispy Torn Croutons, Smoked Onion Dressing

Mini Coconut Cakes

Roasted Pears, Chocolate Sauce

ALEXIS HOTEL

Reception

HOT HORS D'OEUVRES

3 Dozen Each Minimum | Priced Per Dozen

- **Vegetable Samosa**
Curried Sweet Potato, Cauliflower, Spinach
\$28 Per Dozen
- **Curry Spiced Chicken Satay**
Peanut Sauce
\$34 Per Dozen
- **Sesame Beef Skewers**
Chili Syrup Dipping Sauce
\$34 Per Dozen
- **Shrimp and Chicken Meatballs**
Sweet Hot Chili Sauce
\$32 Per Dozen
- **Fried Won Tons**
*Wild Mushroom
Pork and Chilies*
\$32 Per Dozen
- **Arancini**
Saffron Aioli Dipping Sauce
\$36 Per Dozen
- **Pork Belly Skewers**
Thyme Mustard Glaze
\$32 Per Dozen
- **Corn Fritters (Seasonal)**
Buttermilk Dipping Sauce
\$36 Per Dozen
- **Empanadas**
*Roasted Seasonal Vegetables
Chorizo Sausage*
\$32 Per Dozen
- **Ricotta Fritters**
Prosciutto, Roasted Peppers
\$36 Per Dozen
- **Indian Vegetable Fritters**
*House-Made Chutney Dip
Chorizo Sausage*
\$32 Per Dozen
- **Crispy Polenta Fingers**
Bagna Cauda Dip
\$36 Per Dozen

COLD HORS D'OEUVRES

3 Dozen Each Minimum | Priced Per Dozen

- **Traditional Deviled Eggs**
\$28 Per Dozen
Caviar, Smoked Salmon, Caper, Crab
\$34 Per Dozen
- **Ceviche**
House-Made Corn Chip
\$34 Per Dozen
- **Oysters On The ½ Shell**
Jalapeno Granite
\$48 Per Dozen
- **Grilled Prawns**
Spicy Tomatillo Sauce
\$36 Per Dozen
- **Seasonal Vegetable Salad Rolls**
\$28 Per Dozen
- **Crostini**
Formage Blanc, Caramelized Onions
\$36 Per Dozen
- **Crostini**
Oil Cured Tomato Spread, Crispy Pancetta
\$32 Per Dozen
- **Fried Mozzarella Olive Sandwich**
\$32 Per Dozen
- **Crostini**
Burrata, Green Olive Tapenade
\$32 Per Dozen
- **Tuna Crudo Spoon**
Avocado, Cucumber, Lime
\$36 Per Dozen
- **Seafood Shot**
Mini Roasted Garlic Custards, Crab Relish
\$32 Per Dozen
- **Crispy Wontons**
Topped with House-Made Lox, Chili Aioli
\$32 Per Dozen
- **Pate Au Choux**
Seafood Relish
\$32 Per Dozen
- **Grilled Halloumi**
Mint Hazelnut Pesto
\$32 Per Dozen
- **Mini Puff Pastry Tarts**
*Goat Cheese, Artichoke Hearts, Pancetta,
Fontina, Arugula*
\$34 Per Dozen
- **Falafel Bites**
Garlic Yogurt Dipping Sauce
\$28 Per Dozen

DISPLAYED HORS D'OEUVRES

Each Platter Serves 25 Guests Each

- **Select Artisan Cheeses**
Garnished with Fresh & Dried Fruit, Spiced Nuts, Assorted Crackers
\$285 Per Platter
- **Italian Antipasto**
Cured Meats, Grilled Vegetables, Olives, Assorted Cheeses, Rustic Breads
\$325 Per Platter
- **Seasonal Fresh Fruit and Berries**
\$125 Per Platter
- **Seasonal Balsamic Grilled Vegetables**
\$175 Per Platter
- **Northwest Seafood**
Chilled Cocktail Prawns, Oysters on the Half Shell, Seasonal Ceviche, Steamed Clams & Mussels
Served with Traditional Cocktail Sauce & Mignonette
\$375 Per Platter
- **Fiesta Station**
Pico de Gallo, Guacamole, Chilled Black Bean Dip, Fruit Salsa, Lime Cream, Tortilla Chips
\$200 Per Platter
- **Thai Lettuce Cups**
Seasoned Ground Chicken, Marinated Carrots, Smoked Tofu, Lemongrass Seafood Shrimp, Ginger Pickled Cucumbers, Shredded Daikon Radish, Chili Syrup, Green Curry Sauce, Soy Ginger Sauce, Butter Lettuce Leaves
\$200 Per Platter

STATIONED APPETIZERS

☐ Mezza Station

- Smoked Eggplant Baba Ghanoush
 - Fava Bean Hummus Spread
 - Crispy Fried Chickpeas
 - Marinated Cucumbers
 - Olives
 - Tabouleh
 - Falafel Yogurt Dipping Sauce
 - Pita Bread
- \$24 Per Person**

☐ Smoked Seafood Station

- House-Smoked Salmon, Trout, Oysters
 - Herb and Caper Cream Cheese
 - Sliced Red Onion
 - Local Sliced Tomatoes or Oil Cured Crostini (Seasonal)
- \$32 Per Person**

☐ Spread Station

Served With House-Made Potato Chips and Crostinis

- Warm Souffléed Onion Dip
 - Crab Dip Preserved Lemon
 - Roasted Red Pepper Dip
 - Clam Dip *herbed*
- \$18 Per Person**

ALEXIS HOTEL

Dinner

DINNER BUFFET

- Macrina Bakery Baguette & Butter
- Caffé Vita Coffee and Mighty Leaf Teas

PIKE PLACE HARVEST

Starter

- Chef's Market Salad
- Chilled Grain Salad

Side

- Roasted New Potatoes
- Seasonal Roasted Vegetables
- Wild Rice

Entrée

- Free Range Chicken
Smoked Onion Sherry Sauce
- Local Market Fish
Seasonal Accompaniments

Dessert

- Tiramisu

\$55 Per Person

THE BOOKSTORE

Starter

- Organic Bibb Lettuce Salad
Cherry Tomatoes, Balsamic Vinaigrette

Side

- Mashed Potatoes
- Café Signature Mac-n-Cheese

Entrée

- Brined Smoked Pork Loin
Lemon Honey Glaze
- Slow Roasted Beef Brisket
Cumin Chili Rub
- Smoked Grilled Tofu
Caprial's Barbeque Sauce

Dessert

- Individual Seasonal Cobblers

\$65 Per Person

BEST OF THE NORTHWEST

Starter

- Chef's Market Salad
- Seasonal Soup

Side

- Mashed Potatoes
- Seasonal Roasted Vegetables
- Wild Rice

Entrée

- Wild Mushroom Braised Pork Shoulder
- Local Market Fish
Seasonal Accompaniments

Dessert

- Mini Coconut Chocolate Cakes

\$85 Per Person

CARVING STATIONS

Chef Attendant Required - \$100 Per Hour

Minimum of 25 Guests

- Roasted Prime Rib
Horseradish Crème
\$30 Per Person

- Pork Loin
\$25 Per Person

COMPLEMENTS YOUR DINNER

- Add Additional Salad
\$5 Per Person
- Add Additional Side
\$8 Per Person
- Add Additional Dessert
\$8 Per Person
- Add Additional Entrée
*Choice of Free Range Chicken,
Local Market Fish, Pulled Pork,
Beef Brisket or Pork Loin*
\$15 Per Person

SEASONAL DINNERS Family Style

- Macrina Bakery Baguette & Butter
- Caffé Vita Coffee and Mighty Leaf Teas

Spring & Summer

Poe Menu **\$55 Per Person**

Bookstore Caesar

Baby Romaine, Crispy Torn Breadcrumbs, Shaved Parmesan

Entrées Include:

- **Smoked Half Chicken**
Roasted Vegetable Slaw, Creamy Mashed Potatoes
- **Grilled Teres Major**
Red Wine Reduction, Mushroom Compote, Crispy Sweet Onion Rings

Summer Bread Pudding

Hemingway Menu **\$70 Per Person**

Bruschetta

Burrata, Crispy Fried Copa, Watercress, Lemon Olive Oil

Entrées Include:

- **Brined-Smoked Pork Loin**
Oven Roasted Local Tomatoes, Seasonal Couscous
- **House-Made Pasta**
Shrimp, Basil, Olives, Capers, Fried Shallots
- **Duck Confit**
Warm Potato Salad, Honey Roasted Carrots

Individual Upside Down Fruit Cakes

Fitzgerald Menu **\$80 Per Person**

Seasonal Soup

Arugula Salad

Lemon, XVOO, Shaved Parmesan Cheese

Entrées Include:

- **Risotto Cake**
Grilled Vegetable, Warm Fontina Sauce, Basil Oil
- **Grilled Flat Iron Steak**
Pepper Confit, Roasted Spiced Potatoes, Tomatillo Puree
- **Pan-Fried Seasonal Fish**
Herb Oven Fries, Zucchini Slaw, Lemon Roasted Garlic Aioli

Individual Chocolate Buttermilk Cake

Mascarpone, Seasonal Fruit

Fall & Winter

Austin Menu **\$55 Per Person**

Seasonal Soup

Entrées Include:

- **Pan-Fried Salmon**
Wild Mushroom Flour, Soft Polenta, Roasted Vegetables
- **Pepper Encrusted Teres Major**
Herb Butter Mash, Brown Butter Braised Vegetables

Roasted Pears

Chocolate Mascarpone Mousse, Crispy Almond Streusel

Shakespeare Menu **\$70 Per Person**

House-Made Pasta

Roasted Cauliflower, Crispy Copa, Blue Cheese

Entrées Include:

- **Roasted Half Chicken**
Caramelized Onions, Chilies, Lemon
- **Pork Confit**
Semolina Gnocchi, Coriander Roasted Root Vegetables, Sherry Reduction
- **Baked Pasta**
Sage, Roasted Butternut Squash, Crispy Olive Oil Torn Breadcrumbs

Caramel Custards, Pecan Sea Salt Sauce

Steinbeck Menu **\$80 Per Person**

Seasonal Soup

Grilled Baby Romaine

Creamy Balsamic Dressing, Blue Cheese Crumbles, Spiced Almonds

Entrées Include:

- **Seared Scallops**
Arugula Puree, Lemon Basmati, Creamy Swiss Chard
- **Teres Major**
Hazelnut Potato Squash Mash, Roasted Parsnips, Sage Hollandaise
- **Roasted Vegetable Lasagna**
House-Made Ricotta, Sleeping Beauty Cheese

Bourbon Apple Tart

Brown Sugar Graham Crust

ALEXIS HOTEL

Beverage

BEER & WINE

**Wine Selection Required 1 Week In Advance of Event*

BEER

Assorted Domestic and Imported Beers, Seasonal Microbrews

\$6 Per Bottle

HOUSE WINES

\$40 Per Bottle

SPARKLING

Chateau St. Michelle Brut - Columbia Valley, WA

\$35 Per Bottle

Prosecco - Italy

\$45 Per Bottle

Corkage

Corkage Charged per 750mL bottle

\$20 Per Bottle

ADDITIONAL WINE LIST AVAILABLE

Please inquire about our full wine list

Wines are subject to availability

NON-ALCOHOLIC BEVERAGES

- **All Day Organic Caffe Vita Coffee and Organic Mighty Leaf Teas**
\$8 Per Person
- **Fresh Fruit Juice or Lemonade**
\$12 Per Carafe
- **Freshly Brewed Organic Iced Tea**
\$12 Per Carafe
- **Assorted Soft Drinks**
\$5 Per Drink, Upon Consumption
- **Select Northwest Beverages**
Dry Soda, Jones Soda, Crater Lake Root Beer
\$5 Per Drink, Upon Consumption
- **Bottled Domestic Still and Sparkling Water**
\$6 Per Drink, Upon Consumption
- **Sparkling Cider**
\$16 Per Bottle
- **Coconut Water**
\$5 Per Drink, Upon Consumption
- **Naked Fruit Juices**
\$5 Per Drink, Upon Consumption
- **Red Bull Energy Drink**
\$5 Per Drink, Upon Consumption

COCKTAILS

\$100 Bartender Fee *Full Bar*

\$50 Bartender Fee *Beer and Wine Bar*

* Bartender Required

HARDCOVER COCKTAILS

Host: \$9 Cocktail | \$11 Martini

No Host: \$11 Cocktail | \$13 Martini

- Smirnoff Vodka
- Beefeater Gin
- Wild Turkey Bourbon
- Cruzan Rum
- Espolon Tequila

FIRST EDITION COCKTAILS

Host: \$10 Cocktail | \$12 Martini

No Host: \$12 Cocktail | \$14 Martini

- Absolut Vodka
- Tangueray Gin
- Flor de Cana Rum
- 1800 Silver Tequila
- Maker's Mark Bourbon
- Johnnie Walker Black Scotch

LIQUORS & CORDIALS

Host: \$10 Per Drink | No Host: \$12

*Included in all bars, unless specified

- St Brendan's Irish Cream
- Frangelico
- Grand Marnier
- Kahlua
- Amaretto Disaronno

COMPLEMENT YOUR BAR

KIMPTON CRAFT COCKTAILS

- **CABLE CAR**
Captain Morgan Spiced Rum, Orange Curacao, Fresh Lemon Juice, Simple Syrup, Cinnamon-Sugar Rimmed Glass
\$12 Per Drink
- **LA PERLA**
Sauza Hornitos, Manzanilla Sherry, Mathilde Pear Liqueur
\$12 Per Drink
- **VELVET DAIQUIRI**
Banks 5 Rum, Fresh Lime Juice, Rich Simply Syrup, Velvet Falernum
\$14 Per Drink

WELLNESS COCKTAILS

- **SUPERBERRY FIZZ**
Beefeater Gin, Lemon, Canton Ginger Liqueur, Simple Syrup, Blueberries
\$12 Per Drink
- **ORGANIC AGAVE MARGARITA**
El Jimador Blanco Tequila, Organic Agave Nectar, Fresh Lime Juice
\$12 Per Drink
- **RED DAWN**
Local Vodka, Limoncello, Fresh Lemon Juice, Topped with Pomegranate Grenadine
\$14 Per Drink

CLASSIC COCKTAILS

- **MANHATTAN**
Rye Whiskey, Sweet Vermouth, Angostura Bitters, Brandied Cherries
\$12 Per Drink
- **BLOOD AND SAND**
Scotch, Sweet Vermouth, Cherry Brandy, Orange Juice Garnished, Orange Twist
\$12 Per Drink
- **BETWEEN THE SHEETS**
Cognac, Light Rum, Triple Sec, Lemon Juice, Lemon Twist
\$12 Per Drink

“SPIKE IT” STATIONS

LEMONADE STAND

- *Fresh Lemonade, Ice Teas, Aromatic Syrups and Flavors, Fruits, Additional Fruit Purees and Juices*
- *Bourbon, Gin, St. Germain*
\$25 Per Person (Up to 2 hours)

COLOR MY BUBBLES

- *Juices and Purees, Assorted Herbs*
- *Sparkling Wine, Liqueurs*
\$20 Per Person (Up to 2 hours)

BLOODY MARY BAR

- *Vodka or Gin*
- *Tomato Juice, Clamato, Hot Sauces, Horseradish, Worcestershire, Spices*
\$20 Per Person (Up to 2 hours)

COFFEE CART

- *Fresh Brewed Regular & Decaf Coffee, House Made Syrups, Whipped Cream, Sprinkles, Shaved Chocolate*
- *Bailey's, Frangelico, Kahlua, Irish Coffee Bar*
\$20 Per Person (Up to 2 hours)