



Shilshole Bay Beach Club

6413 Seaview Avenue Northwest
Seattle, WA 98107
www.apulent.com



As you pursue the perfect location for your wedding, we are pleased that you are considering the Shilshole Bay Beach Club as one of your options. We are an all-inclusive waterfront venue in Seattle with catering provided by Apulent. From our mouth-watering cuisine to our breath-taking view of the Olympics, Shilshole Bay Beach Club is a one of a kind venue *perfect* for weddings, bridal showers, rehearsal dinner parties and morning-after-the-wedding brunches.

Located along Seattle's scenic Shilshole Bay, this elegant waterfront venue offers superb westerly views of Puget Sound and the Olympic Mountains from every room. Your guests can enjoy cool breezes and evening sunsets at the water's edge from one of the tiered outdoor terraces.

With 7550 square feet, the Shilshole Bay Beach Club offers two rooms that may be rented either together or individually. All rooms are available for a five-hour event time with an additional hour and a half for set up.

Our entire facility is wheel chair accessible.

Unique features our location offers:

Puget Sound waterfront location
Unobstructed views of the Olympic Mountains
Sunsets in the west with magnificent views
Beach access for pictures
Tiki torches for beautiful night lighting
Bars and grilling stations on the terrace
Access to entire property
Free parking for up to 200 cars

Both our north and south rooms are wonderful for reception style or seated events. They each include space for a Dance Floor, DJ/Band, Bar, Buffet or Sit Down Dinner, Coffee and Cake Stations, Sign-in Table & Gift Table. We are also able to work with you to create a special space or station to make your event unique.

The capacity for our south room is approximately 150 seated and 200 reception style. The north room is a bit larger with a room capacity of 250 seated and 300 reception style. If you wish to rent the entire facility the capacity is 450 seated and 500 reception style.



Apulent Services & Policies

While planning this most important day, we listen carefully to your vision and your dreams for the perfect wedding. Then we work with you to make your dream a reality. Our experienced staff will help you design your menu and guide you through the steps of planning a wedding. On the big day, rest assured that we will handle every detail, your guests will enjoy attentive, courteous service and there will be plenty of delicious food.

The Apulent Wedding Package:

This special package includes the core services most couples are looking for:

- Customized menu design and preparation
- food and non-alcoholic beverage service (alcoholic beverages are available for an additional fee)
- tables and chairs
- table and buffet linens
- glassware
- cutlery and china
- buffet and bar service equipment
- complimentary parking
- an experienced event manager
- service staff
- chef attendants and bartenders
- complimentary cake cutting service

We can help make your special day as unique as you are with the some of these additional services, which we are happy to coordinate for you.

- Bar service
- Floral design
- Custom cakes
- Specialty linens
- Ice carvings
- Entertainment
- Photography
- Limousine or motor-coach services
- Bridal consulting
- Specialty buffet and bar service equipment
- Audio/Visual services
- Menu cards
- Invitation design
- Décor/Design

Apulent Wedding Policies

All facilities are available for a five-hour event time with an additional hour and a half set up time.

Daytime events are scheduled from 11am to 4 p.m. and evening events are from 7 p.m. to midnight. Included with your event is 4 hours of personalized event planning time. Additional facility rental time may be purchased at the rate of \$550 per hour. All specialty linens and other rentals must be ordered through Apulent.

Ceremonies

The rate for a ceremony is \$1,200 and includes: both set up/clean up and chairs, an extra hour of event time, an extra half hour set-up time, an additional hour of personalized event planning time and an hour rehearsal.

Our south lawn is able to seat up to 150 people in a cathedral style. The patio is able to seat up to 310 people in rows. In case of rain, the north room is able to seat 100 and the south room 250.

A changing room is available for \$250.

Menus

Apulent is the exclusive caterer at the Shilshole Bay Beach Club.

Pricing for our menus begins at \$44.00 per person and we offer buffet, family style and plated service. For plated meal service, there is an additional staffing fee of \$225 for each 50 guest count increment. Children's buffets are available or they may eat from the main buffet at a reduced price. Vegetarian options are available as well as other special meal options.

Beverages

All bars include your choice of liquor; domestic & imported beer and a wide variety of microbrews; a wine list featuring northwest vineyards; soft drinks, mineral waters, and fruit juices. Bars are billed on a consumption basis. Specialty drinks and items are available upon request. All Host/No-Host combination bars will be charged a \$250 set-up fee. Apulent is the sole provider of alcohol at the Shilshole Bay Beach Club and no outside beverages may be brought in.



Service Charge

The 22% service charge includes:

Service and bartending staff and an experienced event manager • Selection of linen colors • Tables & chairs • China, glassware & flatware • Complimentary cake cutting • Freshly brewed regular and decaffeinated coffee and assorted teas • Votive candles • Set-up & Clean-up

Additional Fees

Washington state sales tax • Any additional charges for items needed to be ordered, such as: furniture, linens, beverages, etc.

Reservations & Deposits

A \$2,500 non-refundable deposit is required to reserve your date. Fifty percent of your total estimated bill, not including the initial deposit, is required 60 days prior to your event date. Payment of the final balance is required four days prior to your event. All payments can be made by cash, check or credit card. You will need to provide Apulent with a credit card authorization at least four days prior to the event for all miscellaneous and final charges. All prices are subject to change without notice.

Event Details

The final details of the event, for example napkin colors, ice carvings, menu selection and so on, will be set up 60 days prior to your event. If you will be bringing in other vendors such as: dj/band, florist, cake, photographer, those should be set up at least 60 days prior to your event and names be given to your Apulent event planner. A final head count is required seven business days prior to your event. You will have access to the facility to make any necessary personal touches, an hour and a half prior to your event. Deliveries may be scheduled for the day of the event only. All equipment and decorations must be removed following the event.

Facility Decoration Regulations

Nothing can be stapled, nailed, tacked or taped. Nothing may be hung from the ceilings, light fixtures, doorways, curtains, lights or sound equipment. Signs and or decorations must have their own self-supporting devises. All candles must be in hurricane containers. No glitter or confetti may be used. Artwork may not be taken off the walls, unless approved by the General Manager.

Additional Costs and Information

Additional rental items not included in the price of the venue are subject to applicable 8.9% Washington State sales tax and all food and beverage items are subject to a 9.4% food and beverage tax.

Contact

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Facilities at Shilshole Bay Beach Club

Located in historic Ballard on Shilshole Bay, our premier property, the Shilshole Bay Beach Club offers the perfect getaway location without leaving town. This lovely waterfront venue overlooks the Puget Sound and Olympic Mountains from every room with inviting patio space and complimentary parking.

We have two rooms (that can be opened into one large space) that comfortably accommodate groups from 10 to 500. These rooms come with inviting patio access, breath-taking views, exceptional professional service, flexible room configurations, and audio-visual equipment and supplies.

South Room

Ceiling: 11'
Square Footage: 2,670
Reception: 200
Banquet: 170
Theatre: 225
Conference: 150

North Room

Ceiling: 11'
Square Footage: 3,735
Reception: 300
Banquet: 250
Theatre: 250
Conference: 150

Entire Venue

Ceiling: 11'
Square Footage: 6,405
Reception: 500
Banquet: 400

Patio

Square Footage: 3,795
Reception: 300
Banquet: 220
Theatre: 300
Rental: Full patio included with South Room or Entire Venue, partial Patio with North Room.

South Lawn

Square Footage: 1,200
Reception: 200
Banquet: 80
Theatre: 140
Rental: Lawn included with South Room or Entire Venue



Services at Shilshole Bay Beach Club

Audio and Visual Equipment

1 Pen and 1 Paper Pad	\$1.50 per person
Flipchart with Easel and Markers	\$35.00 per day
Whiteboard with Easel and Markers	\$30.00 per day
Podium	No Charge
Dish Network Cable Box	\$50.00 per day
37" LCD Monitor with External Box and Remote	\$200.00 per day
LCD Projector with Remote	\$200.00 per day
8'x8' Screen	\$40 per day
10.0 Mega Pixels Digital Camera	\$80.00 per day
1 Wireless Microphone	\$50 per mic., per day
Powered Monitors (Speakers)	\$50 per speaker, per day
4 Channel Mixer with RCA in/out	\$30 per day
Direct Interface for Low Signal Audio (for Laptops)	\$40.00 per day
Universal Docking Station with Remote (for ipod)	\$10.00 per day

Shilshole Bay Beach Club partners with several audio/visual companies in the Seattle area and can provide a wide array of special event equipment to meet your needs.

Secure High-Speed Internet

Complimentary hard-wired or wireless high speed internet access may be provided for your meeting.

Additional Rentals

Selection of White or Ivory Linens (Inside tables only, outside add cost)	No Charge
Selection of Primary Colored Napkins	No Charge
Specialty Linen	Available on request for an additional price
China, Glassware, Flatware (etc)	No Charge
Specialty China, Glassware, Flatware (etc)	Available on request for an additional price
Floral Design	Available on request for an additional price
Votive Candles on each table	No Charge
Chocolate Brown Leather Lounge Set	\$250 per day
Dance Floor (hardwood floors)	No Charge
Patio Heaters	\$65.00 per heater, per day
Fire Pit Set-up with Wood	\$150.00 per day
Tents	Available on request for an additional price



2008 Facility Rental Pricing
Shilshole Bay Beach Club

Month	Friday	Saturday	Sunday-Thursday
July and August			
South Room			
Facility	\$1,500	\$2,500	\$1,200
Food and Beverage	\$4,000	\$7,500	\$2,600
North Room			
Facility	\$2,000	\$3,500	\$1,400
Food and Beverage	\$8,750	\$13,500	\$5,600
Entire Venue			
Facility	\$3,600	\$6,000	\$2,600
Food and Beverage	\$12,750	\$21,000	\$8,200
May, June, September and December			
South Room			
Facility	\$1,500	\$1,900	\$1,200
Food and Beverage	\$4,000	\$4,000	\$2,600
North Room			
Facility	\$2,000	\$2,500	\$1,400
Food and Beverage	\$8,750	\$8,750	\$5,600
Entire Venue			
Facility	\$3,600	\$4,400	\$2,600
Food and Beverage	\$12,750	\$12,750	\$8,200
January - April, October and November			
South Room			
Facility	\$1,000	\$1,500	\$700
Food and Beverage	\$2,200	\$2,200	\$1,800
North Room			
Facility	\$1,500	\$2,000	\$1,200
Food and Beverage	\$4,400	\$4,400	\$3,700
Entire Venue			
Facility	\$2,500	\$3,500	\$1,900
Food and Beverage	\$6,600	\$6,600	\$5,500
Day Rental (all days and all months)		Additional Fees	
South Room		Add Hours: \$550 per hour Ceremony Fee: \$1200 Mid Day/Week Ceremony: \$600 Bridal Changing Room: \$250 Please see Apulent Services & Polices for additional pricing information.	
Facility	\$400		
Food and Beverage	\$1,600		
North Room			
Facility	\$500		
Food and Beverage	\$2,600		
Entire Venue			
Facility	\$700		
Food and Beverage	\$4,000		

*Plus a 22% Service Charge and taxes on all food and hosted beverages.
 Additional staffing and rental fees may apply. Please request an estimate.*



MENU OPTION ONE

Tray Passed Hors D'oeuvres
(Your Choice of Two from Attached List)

Buffet
Traditional Caesar Salad

Seasonal Fresh Fruit and Berries accompanied with a Vanilla Honey Yoghurt
Dipping Sauce

Haricot Vert Bundles Drizzled with a Garlic Brown Butter Sauce

Cold Poached Salmon Fillets with a Citrus & Basil Gremolata

Sir Stuffed Chicken – Seared Chicken Breast Stuffed with Mushrooms, Prosciutto
& Mascarpone Cheese

Penne Pasta with Your Choice of:
Tomato-Basil, Walnut & Pecorino Pesto or a Creamy Wild Mushroom Sauce

Accompanied with Rustic Breads & Butter

Cost: The price for this menu is \$44.00 per person plus 22% service charge and sales tax.



MENU OPTION TWO

Tray Passed Hors D'oeuvres
(Your Choice of Two from Attached List)

Buffet

Mixed Green Salad with Grilled Fresh Pears, Manchego Cheese & Polenta
Croutons with a Hazelnut Vinaigrette

Imported & Domestic Cheeses
With Sliced Baguettes & Gourmet Crackers

Chicken Roulade with Roasted Peppers, Fresh Thyme & Ricotta Cheese Wrapped
in a Puff Pastry

Trio of Roasted Potatoes with Sea Salt, Herbs & Olive Oil

Warm Grilled Summer Vegetable Salad Drizzled with a Lemon Mustard
Vinaigrette

Chef Attended Carving Station

(Your choice of one of the following)

Herb Roasted Turkey Breast with Balsamic Cherry Sauce

Herb Roast Beef with Creamy Apple Horseradish

Spiced Pork Loin with Mango & Mint Chutney

Accompanied with Rustic Breads & Butter

Cost: The price for this menu is \$47.00 per person plus 22% service charge and sales tax.



MENU OPTION THREE

Tray Passed Hors D'oeuvres
(Your Choice of Two from Attached List)

Buffet
Seasonal Fresh Fruit & Artisan Cheeses

Saffron & Petite Pois Risotto Cakes

Chilled Asparagus with a Shallot & Meyer Lemon Vinaigrette

Heirloom Tomato Caprese Salad

Pine Nut & Pistachio Encrusted Salmon Fillets Drizzled with an Herbed Brown Butter

Vodka Marinated Steak

Clam & Mussel Station
Manilla Clams and Penn Cove Mussels Steamed in Butter, White Wine, Garlic & Fresh Herbs.
Served with Sliced Baguettes

Cost: The price for this menu is \$50.00 per person plus 22% service charge and sales tax.



SAMPLE PLATED DINNERS

Tray Passed Hors D'oeuvres
(Your Choice of Two from Attached List)

Salads
(Your choice of one salad)

Gorgonzola Tower
Seasonal Greens, Granny Smith Apple Slices, Walnuts, Gorgonzola Crumbles and
a High Tower of Crispy Onion Straws served with a Walnut Vinaigrette

The Northwest
Seasonal Greens with Chevre Crumbles, Toasted Hazelnuts & Dried Cherries
Tossed with a Raspberry Vinaigrette

Traditional Caesar
Crunchy Romaine Leaf, Parmesan & Garlic Crostini Drizzled with a Creamy
Caesar Dressing

Entrees
(Your choice of two items)

Tilapia in Banana Leaf
\$44.00

Roasted Roma Tomato Tart
\$44.00

Northern Italian Stuffed Chicken Breast
\$44.00

Seared Halibut Filet with Mango-Papaya Chutney
\$46.00

Roasted Prime Rib served with Au Jus & Apple Horseradish
\$47.00

Salmon with Lemon Basil Butter and Petit Filet with Demi-Glace
\$47.00

Herb Marinated Filet Mignon with a Cognac and Mushroom Sauce
\$50.00

Accompanied with Your Choice of:
Garlic Mashed Potatoes, Roasted Red Coat Potatoes,
Creamy Asparagus Risotto, Basmati Rice Pilaf or Wild Rice
Also Served with Seasonal Vegetables & Rustic Roll & Butter



TRAY PASSED HORS D'OEUVRES

Coconut Prawns with a Curry Dip – (Add \$1)

Walnut & Gorgonzola Cup

Indonesian Chicken Skewers with Peanut Sauce

Crab & Mango Empanadas – (Add \$1)

Caramelized Onion & Sliced Brie Crostini

Dungeness Crab Cakes with a Wasabi Aioli - (Add \$1)

Beef Skewer with Ginger Soy Sauce

Buffalo Mozzarella, Roma Tomato & Basil Crostini

Prawn & Papaya Skewer

Lobster Medallions on Cucumber with Crème Fraiche

Smoked Julianne of Duck on a Wild Rice Pancake

Teriyaki Salmon Skewers

Belgian Frites with a White Truffle Aioli – (Add \$1)

Chive Crepe Cornets with Smoked Salmon – (Add \$1)

Hawaiian Chicken Kabobs

Smoked Chicken & Grape Salad on Sweet Toast

Sweet Onion Tarts

Goat Cheese and Apple Tarts

Tandori Prawns

Ahi Tuna on a Sesame Crisp – (Add \$2)

Seared Beef on Grilled Bread drizzled with Horseradish Aioli

Cod with an Olive & Tomato Confit on Crostini

Cost: \$2.75 per Hors D'oeuvre selection unless otherwise noted



ADDITIONAL STATIONS

You may add any of our specialty stations to your menu.

Grilling Station

Grilled Salmon with your choice of a Hoisin-Orange Glaze or a Lemon-Basil Butter

Or

Grilled Boneless Chicken Breast with your choice of either a Brown Sugar Adobo Barbeque Sauce or a White Wine and Shallot Marinade

\$7.50 per person

Bruschetta Station

Shrimp Bruschetta; Wild Mushroom & Thyme Bruschetta; Traditional Tomato and Basil Bruschetta; and Papaya Bruschetta

\$4.00 per person

Clam & Mussel Station

Manila Clams and Penn Cove Mussels Steamed in Butter, White Wine, Garlic & Fresh Herbs

Served with Sliced Baguettes

\$6.50 per person

Asian Station

Pork Lumpia, Parsley Shumai, Edamame with Sea Salt Assorted Sushi Rolls (such as California, Futo Maki & Kappa) Singapore Noodles in Small "Take-Away" Boxes with Chopsticks.

\$12.00 per person

Antipasti Station

Assorted Cured Meats and Italian Sliced Cheeses Served with Sliced Baguette

Warm Grilled Vegetables with a Balsamic Glaze

Mini-Pizettas

Prosciutto Wrapped Grissini with Fig Paste

\$12.00 per person

Tapas Station

Olive Tapenade with Sliced Baguettes

Warm Marinated Olives and Artichoke Hearts

Sliced Manchego Cheese and Salted Marcona Almonds

Crab & Mango Empanadas

Potatoes and Peppers with Chorizo

\$7.00 per person



ADDITIONAL STATIONS CONT.

Comfort Food Station

Individual Rich Cheddar and White Truffle Mac N Cheese
Mini Grilled Cheese Sandwiches with Caramelized Onion Jam
Sliders ~ Choice of Beef or Vegetarian Burgers
Milkshake "Shots" ~ Choice of Vanilla or Chocolate

\$9.50 per person

Swanky Northwest Seafood Station

Steamed Prawns with traditional Cocktail Sauce and Lemon-Garlic Aioli
Ceviche with Tequila Lime
Mussel & Fingerling Potato Salad
Smoked Salmon with Capers, Fresh Dill, Thinly sliced Red Onion and Lemon
Served with Pumpernickel Slices.

\$25.00 per person

On Ice Bar - Please consult your planner as price varies by guest count

Late-Night Snack Option #1

Assorted Mini-Sandwiches to include:
Tarragon Chicken Salad on Sweet Raisin Bread
Chive & Celery Egg Salad in a Mini-Pita
Roast Beef with Grainy Dijon & Red Pepper Aioli on Panini
Smoked Turkey, Provolone, Basil Pesto & Mayonnaise on Crusty Bread
Sweet Potato Fries with Shilshole Special Sauce

\$15.00 per person

Late-Night Snack Option #2

Sliders ~ Choice of Beef or Vegetarian Burgers
Sweet Potato Fries with Shilshole Special Sauce

\$5.00 per person

Pasta Station

Penne or Farfalle Pasta with Your choice of:
Tomato-Basil, Walnut & Pecorino Pesto or a Creamy Wild Mushroom Sauce
With garnishes of (select 4) Parmesan Cheese, Fresh Herbs, Roasted Peppers,
Goat Cheese Crumbles, Bay Shrimp, Italian Sausage, Toasted Pine Nuts, and
Chili Peppers

\$7.00 per person



ADDITIONAL STATIONS CONT.

Mashed Potato Bar

Creamy Whipped Mashed Potatoes served in Martini Glasses with Fried Shallots, Bacon Bits, Crème Fraiche, and Aged Cheddar Cheese
\$6.00 per person

Mexican Station

Vegetarian Quesadilla (also available wheat free)
Housemade Tortilla Chips with Guacamole, Pico de Gallo & Black Bean Dip
Roasted Chicken, or Pork with your choice of Sauce (select 1):
Mole Poblano – A Blend of Chiles with a Touch of Mexican Chocolate
Pipian Rojo – Classic Mexican Spiced Red Pumpkin Seed Sauce
Pipian Verde – Traditional Tomatillo and Cilantro Sauce
White Rice with Epazote or Spanish Red Rice
\$16.00 per person

For Special Dietary Requests Please Consult Your Planner



Apulent Beverage List

MicroBrews

Hosted \$4.50/Non-hosted \$4.75

Amstel Light
Corona
Red Hook ESB
Red Hook IPA
Red Hook Blond
Alaskan Amber
Sessions
Heineken
Guinness
Stella Artois

Alternative Beverage

Hosted \$4.00/Non-hosted \$4.50

Coors Non-Alcoholic

House Wines/Champagne

Hosted \$5.00/Non-hosted \$6.00

Sycamore Lane Chardonnay
Sycamore Lane Merlot
La Domain

Premium Wines

Hosted \$7.00/Non-hosted \$7.50

Torri Mor Pinot Gris
Lone Canary Sauvignon Blanc
Apex II Chardonnay
Castle Rock Pinot Noir
Echelon Syrah
Guenoc Cabernet

Well Liquor

Hosted \$6.50/Non-hosted \$7.00

Absolut
Bacardi
Baileys
Captain Morgans
Chambord
Courvoisier
Crown Royal
Dewars
Grand Marnier
Jameson
Jack Daniels
Kahlua
Malibu
Tanqueray
Tequila
VO
Starbucks Coffe

Specialty Drinks

Hosted \$7.00/Non-hosted \$7.50

Mojito
Margarita
Mai Tai
Martini

Non-Alcoholic Beverages

Punch and Ice Tea \$1.50 per person
Soda \$1.50 per person
Bottled Water \$1.50 per person
Coffee and Tea \$2.50 per person



Apulent Wine List

WHITE WINE

Bubbles

Bisol “Jeio” Prosecco – Italy
Ravento’s Blanc – Cava – Spain \$30
Domaine Laurens Brut – France - \$34
Mumm Blanc de Noirs – Napa, Calif - \$32
Lucien Albrecht Cremant Rose’ – France \$36
Argyle Brut - Willamette Valley, Oreg - \$39
Roederer Estate – Sonoma, Calif. - \$40
Gosset - France - \$66
Louis Roederer - France - \$69
Veuve Clicquot - France - \$75

Riesling

Seven Hills - Walla Walla, Wash - \$21
A-Z - Willamette Valley, Oreg \$27
Tsillan Cellars – Chelan, Wash - \$33

Pinot Gris

Sawtooth – \$24
Torri Mor - Willamette Valley, Oreg \$27
A-Z - Willamette Valley, Oreg - \$27
Milbrandt - Colombia Valley, WA - \$25
Willakenzie - Willamette Valley, Oreg - \$30
Cristom - Willamette Valley, Oreg - \$39

Sauvignon Blanc

Lone Canary – Spokane, Wash - \$24
Apex - Yakima Valley, Wash - \$24
Distefano – Woodinville, Wash- \$26
Girard – Napa, Calif. - \$30
Justin – Paso Robles, CA - \$33
Ryan Patrick - Yakima Valley, Wash - \$33

Viognier

Seven Hills - Walla Walla, Wash - \$33
Zacha Mesa – Santa Barbara, Calif- \$33
Gooseridge - Yamika, Wash - \$42
Cougar Crest - Walla Walla, Wash - \$45

Chardonnay

Apex II - Yakima Valley, Wash - \$24
Townshend – Spokane, Wash - \$24 s
Gordon Bros - Yakima Valley, Wash - \$27
Chateau St. Jean - Sonoma, Calif. - \$27
Wente – Livermore Valley, Calif - \$30
Solex – Sonoma, Calif. - \$30
Farm Boy - Yakima Valley, Wash - \$33
Artesa - Napa, Calif. - \$37
Clos du Val - Napa, Calif. - \$40
Canoe Ridge - Walla Walla, Wash - \$40
Dunham - Walla Walla, Wash- \$57
Stag Leap - Napa, Calif. - \$55
Jordan – Napa, Calif. - \$59



RED WINE

Pinot Noir

Castle Rock – Columbia Valley, Wash - \$21
Concannon – Livermore Valley, Calif. - \$27
Jezebel - Willamette Valley, Oreg - \$39
Au Bon Climat - Santa Barbara, Calif - \$52
Giradet - Umpqua Valley, Oreg - \$52
Foris - Umpqua Valley, Oreg - \$52
Artesa – Napa, Calif \$45
Panther Creek - Willamette Valley, Oreg - \$59
Elk Cove - Willamette Valley, Oreg - \$59
Domaine Drouhin - Willamette Valley, Oreg - \$85

Zinfandel

Bogle – Clarksburg, Calif. - \$23
Cline Ancient Vines - Sonoma, Calif. - \$27
Joel Gott – Napa, Calif. - \$33
Maryhill - Yakima Valley, Wash - \$36
Dashe – Sonoma, Calif. - \$50

Syrah

Stonecap - \$25
Echelon – Napa, Calif – \$25
Cline – Sonoma, Calif. - \$25

Castle Rock Petite Syrah – Calif. - \$25
Genesis – Yakima Valley, Wash - \$28
Barnard Griffin - Yakima Valley, Wash - \$36
Writers Block – Lake County, Calif. - \$35
Helix – Walla Walla, Wash. - \$48
Dussek - Yakima Valley, Wash - \$45
St. Laurent - Yakima Valley, Wash \$45
L' Ecole – Walla Walla, Wash. - \$55
Elk Cove - Willamette Valley, Oreg - \$59
Domaine Drouhin - Willamette Valley, Oreg - \$85

Merlot

St. Laurent - Yakima Valley, Wash- \$35
Chandler Reach - Yakima Valley, Wash - \$36
Nelms Road - Walla Walla, Wash. - \$39
Coppola - Napa, Calif. - \$35
Milbrandt - Col Valley, Wash - \$37
Novelty Hill – Woodinville, Wash - \$41
Rutherford Hill - Napa, Calif. - \$43
Tamarack - Walla Walla, Wash. - \$52
Stags Leap - Napa, Calif. - \$56
Hall - Napa, Calif. - \$56
Woodward Canyon - Walla Walla, Wash. - \$69
Duckhorn - Napa, Calif. - \$95
Pride Mountain - Napa, Calif. - \$95

Cabernet

Guenoc - Napa Valley, Calif - \$25
Sawtooth Cabernet – Idaho - \$27
Liberty School - \$35
BV - Napa Valley, Calif - \$38
Gamache - Yakima Valley, Wash - \$39
Gordon - Yakima Valley, Wash - \$45
Camaraderie - Yakima Valley, Wash - \$52

Kestrel - Yakima Valley, Wash - \$45
Amavi - Walla Walla, Wash - \$52
Phillipe Lorraine - Napa Valley, Calif - \$65
L'Ecole - Walla Walla, Wash - \$75
Heitz - Napa Valley, Calif - \$80
Woodward Canyon - Walla Walla, Wash - \$89
Silver Oak - Alex. Valley, Calif. - \$95
Caymus - Napa Valley, Calif - \$110