

THE NEWLY REINVENTED
COLUMBIA TOWER CLUB

UPSCALE. ELEGANT. UNEXPECTED.



Celebrate life's events from such great heights. The all new Columbia Tower Club offers cool, modern design, state of the art amenities and locally sourced menu options.

DON BOSHEARS (206) 386-5183 / KRISTIN STONE (206) 386-5073
COLUMBIA-TOWER.COM / FACEBOOK.COM/COLUMBIATOWERCLUB

COLUMBIA TOWER CLUB - 701 Fifth Ave, Floor 75 - Seattle, WA 98104



...completely perfect...welcoming and impeccable service, the...
[Columbia Tower]...Club is **unforgettable**...right down to the
last bite."

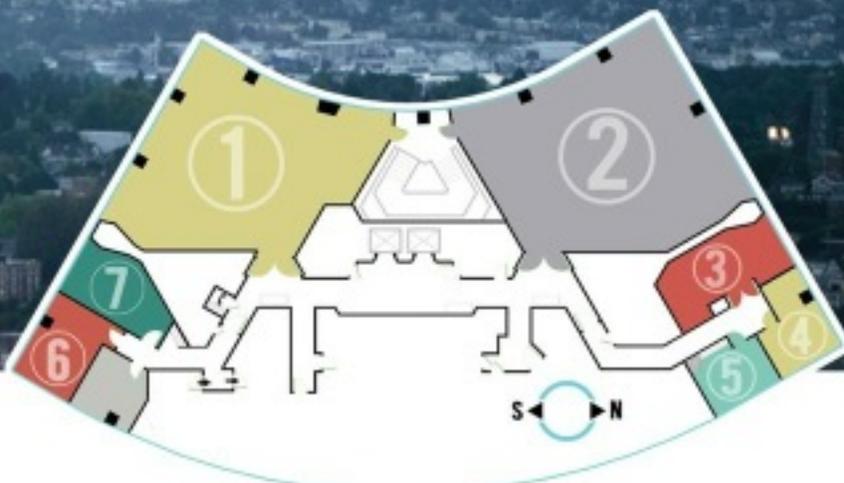




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WASHINGTON & COLUMBIA

Feel weightless at over a thousand feet above sea level in our two ballrooms. Bright, light and spacious, the Columbia and Washington offer sweeping views of the Sound, our city and the surrounding icy mountains. -The Washington's 2000 square feet allows for ample accommodation of up to 150 guests and the slightly larger Columbia, up to 200 guests. Both are perfect for a corporate meeting of the minds, wedding ceremony and receptions. Combine the two rooms and accommodate hundreds more for an expo or dinner and silent auction.



3 MAGNOLIA

308 square feet

Our largest intimate private dining room, the Magnolia faces north--downtown, the Sound, Ballard and beyond. Perfect for dinner of up to 21 of your friends or colleagues.

4 CHAIRMAN'S

224 square feet

The ultimate corner private dining room with a perfect view north and east. The recent reinvention opened up the Chairman's and can now comfortably seat up to 12 for dining or roundtable discussion.

5 THREE POINTS

224 square feet

An eastern lookout, the Three Points is a great working space. Host up to 12 for lunch and a presentation on the hi-def screen. The Three Points can be combined with Chairman's and Magnolia for a 50 person reception.

6 BOARD

308 square feet

Presenting to your investor? No problem-- the Board Room is our south-side corner room with a 52-inch hi-def monitor. With space for up to 12 guests, this room is one of our members' favorites.

7 BLAKE ISLAND

308 square feet

The south wing's largest room, the Blake Island accommodates up to 16 guests for meeting and dining. Combine with the Board Room for a standing reception.

...whimsical...playful [in] nature, [Chef Tyler plays] upon the nostalgia of youth [creating] complex yet recognizable dishes...setting [our favorites] on their ear to make the diner think.

EXECUTIVE CHEF TYLER HEFFORD-ANDERSON

Chef Tyler Hefford-Anderson brings verve and passion to the position of Executive Chef at the Columbia Tower Club. Spending nearly ten years at Seattle's prestigious Rainier Club, Chef Tyler rose up through the ranks of cooks and pastry chefs before opening the much-lauded Opal restaurant in Queen Anne. Chef Tyler then briefly turned his vision to catering with the Bill and Melinda Gates foundation.

His whimsical style and playful nature have pleased diners all over the Puget Sound, often playing upon the nostalgia of youth with complex yet recognizable dishes such as "peas and carrots" and "peanut butter and jelly"; twisting recognizable favorites and setting them on their ear to make the diner think.

After taking a little time off to raise his two young sons and teenage daughter, Chef Tyler took the helm at several properties in Seattle and it's environs with a local hospitality company; Club Cielo at Escala, and the Salish Lodge and Spa to name a few.

He strongly believes in a farm to table mentality and looks to take advantage of the exceptional bounty of local farms, foragers, and producers here in the Pacific Northwest. We are thrilled to have Chef Tyler leading the team. Upon request, Chef Tyler would be delighted to create a custom menu for your event to reflect your personal preferences and syle.



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ONE OF THE EXTRAORDINARY THINGS
ABOUT HUMAN EVENTS IS THAT THE
UNTHINKABLE BECOMES THINKABLE.

SALMAN RUSHDIE

RISE AND SHINE, SEATTLE

CHOOSE YOUR OWN ADVENTURE \$20

All plated breakfasts include a selection of club baked breads and pastries, sweet butter, jams, freshly brewed coffee, fresh juice and a selection of specialty teas.

For groups of 12 or less, guests enjoy day of selection. Available for groups larger than 12-- please select one entrée.

Breakfast Burrito

chorizo, organic eggs, onions, chevre, pico de gallo and sour cream

Club Made Granola Parfait

layers of granola and seasonal berries, dried stone fruits and low fat yogurt

Alaskan Smoked Salmon Bagel

thick sliced tomato, red onion, cream cheese, water-cress, white balsamic vinaigrette

Traditional Seattle Style Omelet

sautéed sweet potatoes, onions, fresh herbs, applewood smoked bacon, beecher's blank slate, potato hash

CTC Organic Egg Benedict

toasted english muffins, poached organic eggs, sliced canadian bacon, roasted jalapeño hollandaise and potato hash

Sunny Side or Scrambled Organic Eggs

potato hash, applewood smoked bacon, fresh fruit

Vanilla-Cinnamon Pancakes

seasonal berry compote

BREAKFAST BUFFETS

Includes freshly brewed coffee, fresh juice and a selection of specialty teas.

Blake Island \$22

freshly baked pastries, muffins and scones, assorted fresh fruit

Bainbridge Island \$32

blake island buffet & club made jams and curds, local yogurts with club made granola and honey, breakfast salad of arugula, bacon and hard boiled egg and late harvest vinaigrette

Hot Breakfast Buffet \$38

organic scrambled eggs with aged white cheddar and scallions, smoked woodinville bacon, potlach roasted red and yellow potatoes, freshly baked pastries, muffins, scones, danishes with sweet creamy butter and club made curds, steelcut irish oatmeal, brown sugar, currants, cherries and toasted pecans, freshly cut fruit and berries

BREAKFAST ADDITIONS

Chef Attended Omelet Station \$15

Smoothies \$8

Bourbon and Caramel French Toast \$9

Assorted Local Yami Yogurts \$4

Steel Cut Irish Oats \$8

Hard Boiled Organic Eggs \$2

Fresh Illy Barista Espresso Beverages \$7

Locally Pressed Seasonal Juices \$9

M.F.K. FISHER

FIRST

WE EAT

THEN

WE DO EVERYTHING ELSE

RETREAT EATS

WORK BREAKS \$10

Stay focused with chef's delicious bites.

Priced per person. 12 person minimum.

Root Beer Garden

a selection of local root beers, vanilla ice cream, orange cream soda, skor bars, oreo bits and butterfinger for topping

Lean and Mean

hard boiled eggs, celery and peanut butter, organic juices, string cheese

Popped to Perfection

an assortment of housemade "to-go" popcorn; flavors include blue cheese thyme, cheddar bacon, tomato balsamic, truffle, caramel corn *add mix-ins (\$5): m+m's, mike and ikes, red hots, peanuts, chocolate chips, white chocolate

Local Chocoholic

theo chocolate bars, dilettante chocolate covered espresso beans, housemade chocolate drizzled popcorn, clubhouse orange cardamom hot chocolate, metro mint chocolate water

Mac and Cheese Please

homemade elbow macaroni and cheese beneath a bread crumb crust with toppings: bacon, scallions, bay shrimp, roasted peppers, oyster crackers

Assorted Miniature Desserts

chocolate bars and sweets, oh my!

Summertime Fun

put yourself in a good mood with a cooler chock full of favorites from the ice cream man: popsicles, fudgesickles, other pops, ice cream sandwiches, drumsticks

Walking Tacos

bags of fritos to fill with housemade chili, lettuce, onions, olives, cheddar cheese and mexican "crema"

Club Sliders

smoked bacon, cranberry cream cheese, roasted turkey, lettuce and tomato on petite single-serving buns

PRODUCTIVITY PACKAGES

Take care of the team all day long with two complete meals, snacks and beverages.

Priced per person.

EAGLE HARBOR \$65

Includes all day beverages: coffee, hot tea, iced tea, lemonade and sodas.

Blake Island Continental Breakfast



Brain Food Lunch Buffet

assorted fresh breads, hand-sliced deli meats and cheeses, fresh lettuce, tomato, and onion, traditional style caesar style salad, field greens, marinated tomatoes, roasted shallot vinaigrette, assorted tim's cascade style chips, fresh seasonal fruits, club made cookies



Sweet and Salty Snack Afternoon Break

CRYSTAL SPRINGS \$75

Includes all day beverages: coffee, hot tea, iced tea, lemonade and sodas.

Bainbridge Island Continental Breakfast



Mid Morning Pick Me Up

yogurts, hard boiled eggs, celery sticks and peanut butter, blue cheese and thyme popcorn, m&m's



Brain Food Lunch Buffet

assorted fresh breads, hand-sliced deli meats + cheeses, fresh lettuce, tomato, and onion, traditional style caesar style salad, field greens, marinated tomatoes, roasted shallot vinaigrette, assorted tim's cascade style chips, fresh seasonal fruits, club made cookies



Sweet and Salty Snack Afternoon Break



Nibbles for the Road

for the ride home before dinner, take home club made cookies in to-go boxes



OUT OF THE BOX LUNCH

LUNCHABLES

CHOOSE YOUR OWN ADVENTURE

Allow your guests the choice!
Tableside entrée ordering available.



OUT OF THE BOX LUNCHES \$32

Includes seasonal soup and salad of the day, your choice of sandwich, kosher dill pickle, iced tea and cookie. Plated on our home-style silver sheet pan for a playful touch. Please select one sandwich. Vegetarian option always joyfully available.

SANDWICHES

Roast Beef

purple french mustard on honey wheat

Oven Roasted Turkey

aged white cheddar

Triple Cream Brie

pear, black truffle

Smoked Pit Ham

aged swiss

Ash Rinded Goat Cheese

oven dried tomatoes, fresh rocket

Lettuce
and
tomato
included

ADD
\$5

▶ MAKE IT A BUFFET!

PLATED LUNCH

Host pre-selected plated lunch.

MOUNT ADAMS \$24

ENTRÉE SELECTIONS ▼

Roasted Beef Salad

blue cheese, tomatoes, pickled red onions, spicy cashews, smoked paprika vinaigrette

Campanelle Pasta

chicken, peas, roasted bell peppers, goat cheese cream, grana pandano

Herb Seared Salmon

barley-pancetta risotto, grilled palouse asparagus, herbal cream sauce

Classic Chicken Caesar

focaccia garlic croutons

Campanelle Pasta with Chicken

peas, roasted bell peppers, goat cheese cream and grana pandano

Roasted Red Pepper 'Steak'

red quinoa with spinach and tomatoes, warm smoked tomato vinaigrette

CHEF'S CHOICE DESSERT ▼

MOUNT RAINIER \$37

STARTER ▼

CTC Signature Salad

ENTRÉE SELECTIONS ▼

Petit Filet of Beef

5oz filet and roasted fingerling potatoes

Cheddar Powder Dusted Chicken

breast of mount vernon chicken, whipped potatoes, warm olive vinaigrette

Roasted Sea Bass

cavier beurre blanc, beet cous cous

Market Fresh White Fish

butter poached asparagus

Smoke Salt Grilled New York Steak

club truffle fries, cedar demi-glace

CHEF'S CHOICE DESSERT ▼

▶ MAKE IT A BUFFET!

Pick two entrées from Mount Adams or Rainier and Chef Tyler will add two salads.

ADD
\$10

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CHEERS TO THE NIGHT

BUTLERED HORS D'OEUVRES

Tater Tot Poutine

crispy tots, gravy, beecher's cheese curds

Twice Baked Baby Red Potatoes

applewood bacon, blue cheese, chives with crème fraîche

Roasted Tomato and Pine Nut Tart

Vietnamese Style Summer Roll

prawns, mint, thai basil, rice noodles, soy-lemon ponzu

Chilled Shots (choose one)

carrot & ginger *crispy ginger, pumpnickel croutons*

 purple potato vichyssoise *leeks, carrot pesto*

 pea bolsson *sherry vinegar, chia seeds*

Smoked Paprika Prawns

cilantro vinaigrette for dipping

Spiced Torched Ahi Tuna

dried olives, purple mustard

Chilled Lobster Ravioli

basil pesto, pinenuts

Bubbles and Bivalves

fresh local oysters, yuzu tapoca, seaweed butter

Bulgogi Style Shortribs

Smoke Roasted Pork

apple-thyme jam, rye crisp

Chilled Loin of Lamb

lardo, castelvetrono olive, micro celery

Roasted Meatballs

sweet and sour tomato sauce, crispy parmesan

FARM

FISH

HUNT

Cheddar Powder Dusted Chicken Breast

olive tapenade

Mini Reuben Sandwiches

pastrami, purple kraut, thousand island dressing, swiss cheese

Lime Pita Chips + Edamame Hummus

Heirloom Tomato + Mozzarella on a Fork

dill, aged balsamic, black salt

Heirloom Tomato Gazpacho

dungeness crab

GATHER

THE HAPPIEST HOUR

Pick three hors d'oeuvres and enjoy four pieces per person for an hour **\$15**

*Each additional hour **\$10**

*Additional hors d'oeuvres selections **\$5 each**

UPGRADES Additional \$2 per person

Fole Gras

herb layers, pickled strawberries

Caviar Blini

tarragon creme fraiche

Dungeness Crab Cake

lemon thyme aioli

DISPLAY HORS D'OEUVRES

Priced per person.

Bounty of Northwest Seafood \$23

oysters, lemongrass mussels, snow crab claws, prawns, seaweed salad, smoked paprika cocktail sauce, wasabi-caviar remoulade

Antipasto and Charcuterie \$17

fine cured meats (of olympic provisions in portland), composed salads, roasted vegetables, marinated olives, served with mostarda breads and crackers

Washington Farmers' Market Crudité \$9

a cornucopia of seasonal vegetables with creamy cool herbal curry dip and CTC edamame hummus

Artisan and Farmer Cheeses \$14

a selection of the region's finest cheese selected by chef with grapes, figs, nuts, crisp breads and crackers

Domestic Cheese Display \$12

hand-cut dairy cheeses from around the country

Washington Hunter \$16

smoked pork tenderloin, maple brined breast of turkey, barley and mushroom salad, douglas fir aioli, cranberry-apple chutney, soft rolls

Farmer's Fruit Basket \$10

melons, grapes, berries and seasonal selections

BUNDLED BITES

No time to decide? Enjoy Chef's hand-picked bounties of butlered and displayed hors d'oeuvres.

Priced per person.

Welcome to the NW \$36

Butlered tater tot poutine, heirloom tomato gazpacho, cheddar dusted chicken

Displayed washington farmers' market crudité, domestic cheese display

Sample Seattle \$68

Butlered dungeness crab cakes, tater tot poutine smoked paprika prawns, one seasonal market hors d'oeuvre

Displayed artisan and farmer cheeses, washington hunter, washington farmers' market crudité, dilettante chocolate covered coffee beans

Columbia Cornucopia \$95

Butlered dungeness crab cakes, lobster ravioli, roasted meatball, mini rubeens, purple potato vichyssoise

Displayed washington farmers' market crudité, cheese display, northwest seafood, fruit basket, club made sweets and treats



Indicates a blend of uniquely northwest flavors



gluten-free

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FAMILY STYLE DINING



CHEERS TO THE NIGHT

CHOOSE YOUR OWN ADVENTURE

Allow your guests the choice!
Tablesider entrée ordering available.



FAMILY STYLE OFFERINGS \$80

Gather your team, family or friends and pass the plate...enjoy these sharable items in our intimate dining rooms. Includes market centerpieces and decorations. Best suited for 12-25 people.

Northwest

puget sound clam chowder, cedar roasted salmon, potlatch roasted fingerling potatoes, local tomato and spring onion salad, apple, hazelnut and rogue river smoked blue cheese salad, cinnamon sugar fry bread with blackberry jam

Tuscan Family Reunion

roasted branzino with fennel and preserved lemon roasted corn, proscuitto and white balsamic salad, orange olive oil and anisette roasted beets, foccacia bread slathered in creamy caramelized onions and baked broccoli rabe with spicy sausage, warm lentils with chickpeas and mint limoncello, eau de vies and biscotti

American Classic

smoked and brined brisket, club made fried chicken, corn on the cob with garlic cheddar butter, boston brown bread, mustard and molasses baked beans, savory coleslaw with carrot, cumin and cilantro, mint apple pies with sharp cheddar

DESSERT UPGRADES Add \$8 each, per person

Mint Scented Chocolate Silk
Lemon and Poppy Seed Mousse Cake
Chocolate and Lime Cheesecake
Stone Fruit and Almond Tart
Peanut Butter Pretzel Devils Food Cake

PLATED DINNER

All entrées are served with whipped potato potatoes and farmer's market vegetables. Each course is pre-selected by host.

ALKI BEACH \$70

STARTER ▼

Barley Salad

roasted shiitakes, mushrooms, scallions, carrot, sesame soy dressing

Hand Harvested Field Greens

marinated tomatoes, crispy onions, roasted shallot dressing

Herb Roasted Fingerling Potato Salad

gherkins, grain mustard, thyme, creamy aged sherry dressing

ENTRÉE ▼

Cheddar Powder Dusted Chicken Breast

warm olive vinaigrette

Brined Loin of Washington Pork

golden raisin demi-glace

Herb Seared King Salmon

black garlic buerre blanc, fennel salad

Black Truffle and Roasted Tomato Quinoa

roasted shiitakes, caramelized onion sauce

CHEF'S CHOICE DESSERT ▼

GOLDEN GARDENS \$80

STARTER ▼

Dungeness Crab and Corn Chowder

carrots, potatoes, corn and fresh dungeness crab

Watermelon-Tomato Salad

thai basil, red onion, smoked pistachio, white balsamic vinaigrette

Fresh Arugula and Feta Cheese

almonds and yuzu-honey vinaigrette

ENTRÉE ▼

Fresh from the Sound White Fish

local catch, crispy carrot, cauliflower tarragon

Tenderloin of Grass Fed Beef

blackberry and peppercorn essence

Coriander & Thyme Marinated Paneer

'Steak'

grilled with aged saba coulis

CHEF'S CHOICE DESSERT ▼

HAVE A FAVORITE DESSERT?

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CHEERS TO THE NIGHT

RECEPTION ENHANCEMENTS

Add some flair to your celebration with a display station-- the perfect compliment to a cocktail party or select a **minimum of four stations** to create a complete reception-style dinner. Create an animation station with a chef attendant for \$150.

Roasted Pork Loin \$19

brined and cardamom scented, baked yams with savory onion strusel, orange and harissa demi-glace

Sweet Corn Ravioli \$19

cucina fresca fresh ravioli with thyme cream, roasted corn, caramelized onions and pear tomatoes

Grilled Northwest Salmon \$20

smokey cherry barbeque sauce, herb and garlic roasted petit potatoes

Smoke Roasted Tri-Tip \$21

24-hour clove and bay brined, smoke roasted with fingerling potatoes and black pepper demiglace

Garlic Roasted Tenderloin of Beef \$22

robuchon whipped potatoes

Maple and Soy Roasted Pork Kaluha \$17

sesame soba noodles, ponzu teriyaki

Risotto Bar \$19

slow-cooked arborio rice, mix in: pancetta, blue cheese, peas, mushrooms, roasted red peppers

Taco Truck \$20

corn and flour tortillas, cumin dusted chicken, roasted flank steak, hand crushed guacamole, local tomato pico de gallo, mexican crema, house pickled jalapenos, limes and cilantro

Get thee to the Greek \$22

warm pita bread, dolmathes, oregano and lemon chicken, spanakopita, lamb meatballs with feta and roasted tomatoes

Sweets and Treats \$19

chef's signature minature dessert

GRAND OLD BUFFET \$80

Buffet dining made easy-- Chef Tyler celebrates the Northwest with this favorite.

Signature Salad of Arugula

spinach, feta, pears, pumpkin, wheatberries and smoked bacon vinaigrette

Classic Caesar

lemon-garlic dressing, croutons, grana pandano and olives

Cheddar Powder Dusted Chicken

olive tapenade

Cedar Planked Salmon

onion, lemon, fresh herbs, thyme beurre blanc

Herb and Garlic Roasted Petit Potatoes

Butter Basted Washington Vegetables

Chef's Choice Dessert

MIDNIGHT SNACKS \$15

Stay awake with chef's delicious bites.

Root Beer Garden

a selection of local root beers, vanilla ice cream, orange cream soda, skor bars, oreo bits and butterfinger for topping

Lean and Mean

hard boiled eggs, celery and peanut butter, organic juices, string cheese

Popped to Perfection

an assortment of housemade 'to-go' popcorn; flavors include blue cheese thyme, cheddar bacon, tomato balsamic, truffle, caramel corn *add mix-ins (\$5): m+m's, mike and ikes, red hots, peanuts, chocolate chips, white chocolate

Local Chocoholic

theo chocolate bars, dilettante chocolate covered espresso beans, housemade chocolate drizzled popcorn, clubhouse orange cardamom hot chocolate, metro mint chocolate water

Wac Mac

club made elbow macaroni and cheese, smoked chicken, fresh herbs and a lemony crumb crust

Assorted Miniature Desserts

chocolate bars and sweets, oh my!

Cereal Bar

all your childhood favorites...cheerios, frosted flakes, apple jacks, fruit loops, cap'n crunch, cocoa puffs, raisin bran, rice krispies, milks: whole, 2%, non-fat, blueberries, strawberries and bananas for slicing

Fry, Fry Away

choose any 3 and chef will add 2 condiments for each mini corn dogs, fries, tater tots, fried pickles, onion rings, tempura broccoll, chicken tenders, deep-fried oreos, deep-fried snickers

Nacho Mama

all the fixins', shredded chicken or sonoran ground beef, white and blue corn tortilla chips, club made queso, lettuce, tomato, onions, black olives, guacamole, pico de gallo, roasted red salsa

Walking Tacos

bags of fritos to fill with housemade chili, lettuce, onions, olives, cheddar cheese and mexican 'crema'

Club Sliders

smoked bacon, cranberry cream cheese, roasted turkey, lettuce and tomato on petite single-serving buns

Hawks' Eye View Tailgate

chicken wings, little smokies, tim's cascade chips, kettle-corn, tater tots with cheddar and bacon

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BEVERAGES

NON ALCOHOLIC STATIONS

Priced per person for a maximum of 4 hours.

Coffee and Hot Tea \$6

royal cup coffee and assorted mighty leaf teas

Coffee and Bottled Water \$7

Coffee, Hot Tea, Bottled Water & Soda \$8

pepsi, dry soda products and artesian waters

Soda Station \$6

pepsi and dry soda products

Bottled Water \$7

artesian waters

Iced Tea and Lemonade \$5

Martinelli's Sparkling Cider \$9/btl

Beverage Refresh \$4

extend your beverage station for an additional four hours

UNCORK MORE FUN

WHITES

REDS

BUBBLES

Treveri Sparkling Chardonnay *WA* \$32

Domaine Ste. Michelle Brut *WA* \$32

Mumm Brut *Napa CA* \$40

Dom. Jacquart Brut Mosaïque Champagne *FR* \$85

Gosset Brut, Champagne *FR* \$90

Ruinart Blanc de Blanc, Champagne *FR* \$130

JUST A TOUCH OF OAK

Duckhorn Decoy Chardonnay *CA* \$35

Cadaretta Chardonnay *WA* \$70

La Crema Chardonnay *CA* \$38

L'ecole Chardonnay *WA* \$42

Buried Cane Chardonnay *WA* \$40

Jordan Chardonnay *CA* \$60

CLEAN & CRISP

Cave B Chardonnay *WA* \$40

Matthews Sauvignon Blanc *WA* \$40

Villa Maria Private Selection Sauvignon Blanc *NZ* \$36

Erath Pinot Gris *Willamette OR* \$32

Antinori Santa Cristina Pinot Grigio *IT* \$32

FLORAL

Airfield Riesling *WA* \$30

Mark Ryan Vlognier *WA* \$55

FRUITY AND LIGHT

Benton Lane Pinot Noir *Willamette Valley OR* \$32

Erath Pinot Noir *OR* \$40

Cristom Mt. Jefferson Pinot Noir *OR* \$60

Villa Maria Private Selection Pinot Noir *NZ* \$58

SMOOTH AND FRUITY

Northstar Merlot *Columbia Valley WA* \$60

L'ecole Seven Hills Merlot *WA* \$70

FULL AND DRY

Amavi Cabernet Sauvignon *Walla Walla WA* \$45

Kalems Down Cabernet Sauvignon *WA* \$32

Seven Hills Cabernet Sauvignon *WA* \$50

Buried Cane Cabernet Sauvignon *WA* \$30

SPICY AND FULL

Dona Silvina Malbec *Mendoza ARG* \$45

Tahuan Malbec *Mendoza ARG* \$35

BORDEAUX & RHONE STYLE BLENDS

Stella Maris Red *WA* \$60

Caveman Red Ancient Lakes *WA* \$42

Duckhorn Decoy Red *Napa CA* \$54

Castillo de Feliciano 'Miercoles' Red *WA* \$40

Gilbert Cellars 'The Pilgrim' *WA* \$35

Tablas Creek 'Patelin de Tablas' *CA* \$45

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GOOD PEOPLE DRINK GOOD BEER.
HUNTER S. THOMPSON

FANCY A BEVVY?

BEER AND WINE BARS (HOSTED)

All bars include non-alcoholic beverages and have a 20 person minimum.

TIER 1

Wine	+	Beer	OR	Keg
Woodbridge Cabernet Sauvignon and Chardonnay, Woodbridge Sparkling		Local Micro Brews (bottles and cans)		\$350
\$34/btl		\$5.75 per btl		

HOURLY \$14 pp/first hour
PACKAGE \$7 pp/each additional hour

TIER 2

Wine	+	Beer	OR	Keg
Columbia Crest 'Horse Heaven Hills' Cabernet Sauvignon & Chardonnay, Domaine Ste. Michelle Blanc de Blanc		Local Micro Brews (bottles and cans)		\$350
\$36/btl		\$5.75 per btl		

HOURLY \$16 pp/first hour
PACKAGE \$8 pp/each additional hour

TIER 3

Wine	+	Beer	OR	Keg
Chateau Ste. Michelle 'Indian Wells' Cabernet Sauvignon & Chardonnay, Domaine Ste. Michelle Blanc de Blanc		Local Micro Brews (bottles and cans)		\$350
\$38/btl		\$5.75 per btl		

HOURLY \$18 pp/first hour
PACKAGE \$9 pp/each additional hour

SPIRIT BARS (HOSTED)

	TIER 1 \$8 per cocktail	TIER 2 \$9 per cocktail	TIER 3 \$10 per cocktail	TIER 4 \$11 per cocktail
VODKA	Svedka	Stolichaya	Ketel One	Grey Goose
GIN	Gates of London	Bombay	Bombay Sapphire	Hendrick's
RUM	Bacardi	Captain Morgan	Mt. Gay	10 Cane
TEQUILA	El Jimador	Dobel Reposado	Hornitos Reposado	Patron Silver
SCOTCH	Cutty Sark	Dewar's White	Johnnie Walker Red	Johnnie Walker Red
BOURBON	Jim Bean	Jack Daniel's	Maker's Mark	Woodford Reserve
WHISKEY	Seagram's 7	Canadian Club	Crown Royal	Crown Royal Reserve
WINE	Columbia Crest 'Two Vines'	Columbia Crest 'Horse Heaven Hills'	Chateau Ste. Michelle 'Indian Wells'	Select from our Wine List
SPARKLING	Woodbridge Brut	Domaine Ste. Michelle Brut	Treveri Brut	
HOURLY PACKAGE	\$20 pp/first hour \$10 pp/each additional hour	\$25 pp/first hour \$12.50 pp/each additional hour	\$28 pp/first hour \$14 pp/each additional hour	\$30 pp/first hour \$15 pp/each additional hour

All bars include non-alcoholic beverages and local bottled beer selections or keg. Hourly Packages are based on a two hour minimum.

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A LITTLE PARTY NEVER KILLED NOBODY

CONCEPT BARS

GATSBY

Classic cocktails, hand-crafted. Drinks inspired by the roaring twenties. \$13.

The Negroni

tanqueray gin, campari, sweet vermouth, orange peel

The Sazarac

george dickel rye, absinthe, simple syrup, peychaud bitter, lemon twist

The Sidecar

maker's mark bourbon, sweet vermouth, angustora bitters, brandied cherry

Mint Julep

fresh mint, maker's mark bourbon, simple syrup, h2o

Manhattan

bulliet bourbon, sweet vermouth, angustora bitters, brandied cherry

Martini

classic gin/vodka martini...as dirty as you like it

Gin Fizz

tanqueray gin, freshly squeezed lemon, simple syrup, club soda

Bubbles

Time to stand on the tables and drink champagne. \$12.

Kir Royale

sparkling wine, chambourd, lemon

Spicy Rose

sparkling wine, jalapeño simple syrup, bravo rose geranium liqueur

French 75

sparkling wine, tanqueray gin, lemon juice, simple syrup

Bellini du Jour

grapefruit, raspberry, blood orange or strawberry puree

The Mediterranean

sparkling wine, aperol, sweet vermouth, grapefruit juice, orange twist

Seelbach Cocktail

sparkling wine, maker's mark bourbon, contreaux, angustora bitters, peychaud's bitters, orange twist

LOCAL

Show your state spirit...build a bar of entirely locally produced spirits. \$13. Ask your event director for our current local brands!

Vodka
Gin
Bourbon
Rum
Whiskey

CORDIAL CART

An elegant presentation and cart service with an attendant. \$13.

Kaluha, Disaronno Amaretto, Courvoisier VS, Grand Marnier, Frangelico, Bailey's Irish Cream, Drambuie, Sambuca, Cognac

Build your own-- select your fruit flavor! \$13.

Raspberry, Blueberry, Strawberry, Prickly Pear, Blackberry

MOJITOS & MARGARITAS

Reward your team after an all-day meeting or add a little classy education to any event. \$300 beverage tasting with minimum of 30 people.

Spirits

American vs. British Isles Who makes better whiskey?

Bourbons Learn what it takes and how it tastes

Tequila vs. Mescal Taste the difference between Mexico's storied spirits

Seattle Sippers Enjoy some of WA state's finest small batch distillates

Beer

Around the World An educational trip of international flavor, enjoy one beer at a time

Seattle's Brews Sample the city's eclectic and rapidly growing micro brew scene

Wine

Old World vs. New World

Pinot Noir Oregon vs. Burgundy

California vs. Washington

Southern Hemisphere Fine wines from Australia and South America

LEARN FROM THE PROS

Didn't find a beverage that wets your whistle?

Come in and work with our Club Mixologists to create the perfect cocktails for your event! \$150

MIXOLOGIST
CONSULTATION

THE NEWLY REINVENTED
COLUMBIA TOWER CLUB

PARTY ON!

THESE PEOPLE HAVE YOU COVERED.



PREFERRED VENDORS

WEDDING AND EVENT CONSULTANTS

- Weddings with Wendy (206) 276-3321
- Shindig Events (206) 669-0939
- Solomon Event Planning (206) 286-1032
 - Occasions (425) 830-3643
- Event Success (206) 849-9770
- Aisle of View (425) 427-2277
- Amazing Events (425) 226-1552
- Melody Davis (206) 459-7692
- A Kurant Event (206) 399-7155
- Holly Kate & Company (206) 499-3797
- Invisible Hostess (206) 227-8572
- Perfectly Posh Events (425) 478-9474
- Mirkovich Productions (425) 454-4817

DESTINATION MANAGEMENT COMPANIES

- SH Worldwide (206) 623-2090

FLORALS

- Ravenna Bloom/Club Florist (206) 522-7200
- Rented Elegance (425) 462-2244
- Aria Florals (206) 352-5778
- Flora Nova (206) 353-2904

PHOTOGRAPHERS

- Redstone Pictures (206) 999-0490
- Dani Weiss Photography (260) 760-3336
- Alante Photography (206) 418-6286
- Azzura Photography (425) 746-0888
- Barbie Hull Photography (260) 349-5540

DJ SERVICES

- Wavelink (425) 771-1167
- Seattle Parties (206) 533-8242
- Austin Beaver (260) 622-3597
- Adam's DJ Service (253) 952-2156
- E-Rock Entertainment (206) 949-8850
- Chris Graves (425) 299-0647

MUSICIANS

- Garret Smith Jazz Trio (425) 483-1411
- Victor Janusz (206) 860-7770
- Silverwood Music Ensembles (206) 367-4879
- Susi Husong Harpist (260) 783-9493

ESPRESSO CARTS

- Espresso Elegance (206) 282-8155

TRANSPORTATION

- British Motor Coach (206) 283-6600
- Ashton Limousine (425) 455-4008
- Emerald Country Carriage (425) 868-0621
- Amy's Limousine Service (206) 730-7781
- Butler Transportation (206) 679-3158

CHOCOLATES

- Theo Chocolate (206) 632-5100
- Fran's Chocolate (206) 322-0233

PRINTING AND INVITATIONS

- Brown Sugar Designs (425) 830-3680
- Uncommon Invites (800) 676-3030
- Paper Passionista (206) 909-9567

SOMMELIER SERVICES

- David LeClaire (206) 523-1992

HOTEL ACCOMMODATIONS

- Hotel Vintage Park (206) 624-8000

AUDIO/VISUAL

- Blue Danube Productions (206) 423-0782

OFFICIANT

- Reverend Mary Calhoun (425) 442-4468

SPECIALTY RENTALS AND SERVICES

- Lucky lady Interactive Events (425) 272-0244
- 21 for Fun (253) 946-1230

ICE CARVING

- Creative Ice (425) 251-0535

CAKE SPECIALISTS

- Crème de la Crème (425) 282-0329
- Tallant House (425) 737-1533
- New Renaissance (206) 920-5322
- Mike's Amazing Cakes (425) 869-2992
- JW Desserts (360) 341-1827
- The SweetSide (206) 778-4787

RENTALS AND LINENS

- Pederson's (206) 749-5400
- Rented Elegance (425) 462-2244
- Linens by Alice (206) 650-4334
- Choice Linens (206) 728-7731
- Grand Events Rentals (425) 462-7368

ENTERTAINMENT AGENTS

- Smooth Groove Productions (253) 437-2099
- Mirkovich (425) 454-4817
- ENTCO International (425) 670-0888

DECOR/SPECIALTY RENTALS

- Vintage Ambiance (425) 829-8570

TAKE THE ELEVATOR

home

STAY 'TIL MIDNIGHT & SLEEPOVER

EXCLUSIVE NIGHTLY RATES AT THE HOTEL VINTAGE PARK



Host your next event at the newly reinvented COLUMBIA TOWER CLUB and unlock exclusive room rates at the Hotel Vintage Park...just an elevator ride away. We offer two luxe specials for you and your guests. Choose the style that works best for your event, and we'll take care of the *rest*.

SINGLED OUT!

Flying solo? Stay at the Vintage Park on your next trip and unlock the COLUMBIA TOWER CLUB Preferred Rate-- the best possible rate at time of booking. Please note, this option does not allow you to hold a set number of rooms. To reserve visit www.hotelvintagepark.com and enter CLB in the rate code box or call (206) 516-5097. Enjoy the following perks compliments of the COLUMBIA TOWER CLUB

BLOCK PARTY!

- 10 Room Hold
- Guests must reserve their rooms **30 days before** your event date
- Complimentary night stay every 20 nights booked (cumulative basis)
- Rate is valid **3 days before and after** your event date
- Complimentary nightly wine reception in the hotel living room 5-6PM
- Complimentary wireless internet

- Special welcome amenity
- Complimentary upgrade based on availability
- Complimentary nightly wine reception 5-6PM
- Complimentary wireless internet

COLUMBIA TOWER CLUB POLICIES

Menu Selection

The final event menu is due two weeks prior to the event date. Should this deadline not be met, the Events director is permitted to make selections for the client based on the original signed BEO. Events larger than 12 guests must pre-select a menu.

Food and Beverage

All food and beverage—including alcoholic beverages, must be provided by the club and served by club staff unless stipulated otherwise on the BEO.

Guarantees

Minimum guarantees for food are due five business days prior to the event. Sales Tax (9.5%) and service charge (22%) will be added to all charges.

Pricing

The club's menu prices are guaranteed no more than 90 days prior to the event. Sales tax (9.5%) and service charge (22%) will be added to all charges.

Special Requests

Any special orders must be requested no less than 5 business days prior to your event. The club offers custom printed menus upon request. For an additional fee of \$500, our Chef will tailor an event to your specific likes and personal style.

Bar Service

Events larger than 20 guests require a bar(s) and bartender(s). The club maintains a policy of one bartender per 100 guests. Cash bars (no host) are available with a \$500 minimum sale requirement.

Wine Selections

Specialty wines selected from our wine list must be provided two (2) weeks prior to the event. A minimum order amount is required.

Private Dining Room Assignment

Room assignments are determined based on the length of event, number of attendees and required set up as illustrated on the BEO. Event directors may relocate events due to changes in attendance and will notify client of such changes.

Membership Sponsors

Any non-member interested in accessing the club may do so with the sponsorship of a current member. If a non-member is unable to locate a member sponsor, the event department may issue a single-use pass. Room rental fees do apply for this privilege.

MINIMUMS

BALLROOM	DAYTIME MINIMUM	ROOM RENTAL (AM)	EVENING MINIMUM	ROOM RENTAL (PM)
COLUMBIA	\$2500	\$1000	\$9000	\$2000
WASHINGTON	\$1500	\$500	\$5000	\$1000

NORTH AND SOUTH WING PRIVATE DINING ROOMS

BREAKFAST MINIMUM	LUNCH MINIMUM	DINNER MINIMUM
\$200	\$400	\$800

CLUB BUY-OUT	\$50,000
OPENING MINIMUM	\$10,000
FLOOR 75 SUNDAYS	\$25,000

FEES

State and City Tax	9.5%
Service Charge	22%
Plating Fee	\$2/person
Dance Floor set up	\$300
Wedding Ceremony Fee	\$500
Bartender Fee*	\$180/bartender
*Includes support staff	
Wine Corkage	\$20
Extra Staffing Fee	\$180/team member
Audio-technician	\$50/hour
Custom Printed Menus	\$3 each
Name Tags/Place Cards	\$2 each
Chef Attendant	\$150
Projector	\$150/unit
Microphone*	\$75/mic
*Wireless/Lavalier	
Speakerphone	\$100
Wireless Presenters	\$50
Easels	\$15
Flip Charts + Markers	\$25
Laptop (if available)	\$150
Dry Erase Board	\$25
Apple Connector	\$25
TV (Private Rooms)*	\$100
*Includes VGA Cable	