

A close-up photograph of a bartender's hands pouring a light-colored liquid through a metal strainer into a martini glass. The background is blurred, showing a bar setting with other glasses and bottles.

HERBAN FEAST

BY LANDMARK EVENT CO.

CURATED BAR & BEVERAGE SERVICE

BEVERAGE PACKAGES

From an intimate cocktail hour to a celebration of hundreds — four core bar programs, a house cocktail list, and the refinements that round out the evening.

2026 / 2027 SEASON

EVENT MENU · BY LANDMARK EVENT CO.

THE FOUR PACKAGES

ONE BAR. FOUR WAYS TO POUR.

Every Landmark bar program is built around your menu, your venue, and the way you want your guests to be poured. The pages that follow outline our four core packages, the cocktail and wine selections that anchor them, and the upgrades that elevate the night. Each is hosted by our team and served for up to four hours, with a complete non-alcoholic program included throughout.

EACH PACKAGE INCLUDES	NON-ALCOHOLIC	BEER & WINE	FULL BAR	FULL BAR
	CLASSIC & LUXE	ESSENTIAL	CLASSIC	LUXE
Full Non-Alcoholic Program	●	●	●	Elevated
Coffee & Artisanal Tea Service	●	●	●	●
House Wines	○	Choice of 4	Choice of 6	Included
Curated Luxe Wines	○	○	○	Choice of 5
Craft & Local Beers	○	Choice of 3	Choice of 4	Choice of 4
Spirits	○	○	Premium	Top Shelf
Classic Cocktails (10)	○	○	●	●
Signature Cocktails	○	○	Choose 2	Choose 4
Crafted Mocktails	Luxe • Choose 2	Via upgrade	Via upgrade	Via upgrade

HOW TO READ THIS GUIDE

- Included in this package
- Not offered at this level
- Counts (Choice of 4, Choose 2...) note how many selections you make.

GOOD TO KNOW

Every package is hosted and served up to 4 hours.

A full non-alcoholic program is included throughout.

Mocktails layer onto any hosted bar via upgrade.

Classic and Luxe packages can sub mocktails for signature cocktails at no additional cost.

CONTENTS

NON-ALCOHOLIC PACKAGES	03
BEER & WINE — ESSENTIAL	03
FULL BAR — CLASSIC	04
FULL BAR — LUXE	05
CLASSIC COCKTAILS	06
SIGNATURE COCKTAILS & MOCKTAILS	07
ENHANCEMENTS & ADD-ONS	08

NON-ALCOHOLIC, BEER & WINE

01 NON-ALCOHOLIC

UP TO 4 HOURS OF SERVICE

CLASSIC & LUXE TIERS

A complete zero-proof bar — locally roasted coffee, artisanal teas, juices, sodas, and crafted mocktails. Offered stand-alone or alongside any hosted bar.

TIER ONE

CLASSIC

REFRESHMENTS

House lemonade & spa water
Assorted juices — orange & cranberry
Assorted sodas — Coke, Diet Coke, Sprite, Ginger Ale

COFFEE & TEA

Locally roasted coffee — café & decaf
Milks — half & half, oat, almond
Artisanal teas — green, english breakfast, earl grey, chamomile medley, peppermint

TIER TWO · ELEVATED

LUXE

CRAFTED MOCKTAILS

Choice of 2 signature mocktails (see page 07)

REFRESHMENTS

House lemonade & spa water
Assorted juices — orange & cranberry
Sodas — Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer
Assorted flavored seltzers

COFFEE & TEA

Locally roasted coffee — café & decaf
Milks — half & half, oat, almond
Artisanal teas — green, english breakfast, earl grey, chamomile medley, peppermint

02 BEER & WINE

UP TO 4 HOURS · HOSTED BAR

ESSENTIAL · HOSTED

A complete hosted program of house wines, craft beers, and the full non-alcoholic selection.

CHOICE OF 4 HOUSE WINES

Haviland Cabernet Sauvignon
Haviland Malbec
Haviland Chardonnay
Haviland Sauvignon Blanc
Haviland Sparkling Wine
House Rosé

CHOICE OF 3 HOUSE BEERS

Rainier · Miller Lite
Fremont Pilsner · Fremont Lush IPA
House Hard Cider
Modelo Especial · Modelo Negra
Seltzers · Athletic Brewing N/A IPA

NON-ALCOHOLIC OFFERINGS

House lemonade, spa water, coffee & tea
Juices — orange & cranberry
Sodas — Coke, Diet Coke, Sprite, Ginger Ale

FULL BAR – CLASSIC

03 FULL BAR – CLASSIC

UP TO 4 HOURS · HOSTED BAR

CLASSIC · HOSTED

A complete cocktail program — two signature cocktails of your choosing plus all ten classics, premium spirits, wines, beers, and the full non-alcoholic offering.

COCKTAILS

Choice of 2 signature cocktails (page 07)
All 10 classic cocktails (page 06)

CHOICE OF 3 BEERS

Rainier · Miller Lite · Fremont Pilsner
Fremont Lush IPA · Local Cider
Modelo Especial · Negra · Athletic N/A IPA

NON-ALCOHOLIC

Full coffee, tea, juice & soda program
Juices — orange, cranberry, grapefruit

WINES

Haviland Cabernet Sauvignon · Malbec
Haviland Chardonnay · Sauvignon Blanc
Prosecco · Rosé

PREMIUM SPIRITS

Tito's Vodka · Espolòn Tequila
Bulldog Gin · Wray & Nephew Rum
Wild Turkey 101 Whiskey

FULL BAR – LUXE

04 FULL BAR – LUXE

LUXE · PREMIUM SELECTIONS

UP TO 4 HOURS · CLASSIC SELECTIONS
INCLUDED AT NO CHARGE

Our top tier — curated Luxe wines and top-shelf spirits, craft beers, the full signature and classic cocktail program, and an elevated non-alcoholic menu. Any Classic Package product may be added at no charge.

COCKTAILS

Choice of 4 signature cocktails (page 07)
All 10 classic cocktails (page 06)

CHOICE OF 4 BEERS

Rainier · Miller Lite · Fremont Pilsner · Lush IPA
Modelo Especial · Negra · Blue Moon
Galle Saison · Georgetown Pale Ale
High Noon · Cider · Athletic N/A IPA

ELEVATED NON-ALCOHOLIC

Full coffee, tea, juice & soda program
Ginger Beer · assorted La Croix

CHOICE OF 5 LUXE WINES

Mary Taylor Bordeaux Rouge — France 2020
Fossil & Fawn Pinot Noir — Willamette 2022
Browne Chardonnay — Washington 2024
Mary Taylor Côtes de Gascogne Blanc 2023
Mary Taylor Bordeaux Blanc — France 2022
Cono Sur Sauvignon Blanc — Chile 2022
Abracadabra Rosé — Washington 2025
Haviland Sparkling — Washington NV

TOP-SHELF SPIRITS

Grey Goose Vodka · Ocho Plata Tequila
Montelobos Mezcal · Bombay Sapphire Gin
Bacardi Silver · Appleton Estate Rum
Woodinville Bourbon · Glengrant 10y Scotch
Jameson Whiskey · Courvoisier VS Cognac

CLASSIC COCKTAILS

Ten signatures behind every full bar — shaken, stirred, and poured to order.

Aperol Spritz

Aperol, sparkling wine & soda water, orange swath.

Manhattan

Bourbon, sweet vermouth, orange bitters, cherry.

Martini

Gin or vodka & dry vermouth, olive or lemon swath.

Old Fashioned

Whiskey, demerara, angostura, orange swath & cherry.

French 75

Gin, lemon, simple syrup, topped with prosecco, lemon twist.

Margarita

Tequila blanco, lime, triple sec, simple syrup, lime wheel.

Negroni

Gin, Campari, sweet vermouth, orange swath.

Paloma

Tequila, grapefruit, lime, simple syrup, soda, lime wheel.

Daiquiri

Rum, lime juice, simple syrup.

Moscow Mule

Vodka, lime, ginger beer, lime wheel.

SIGNATURES & MOCKTAILS

SIGNATURE COCKTAILS

Eight house originals — choose two with Full Bar Classic, four with Luxe.

Daisy's Delight **ROCKS**
Gin, elderflower, lemon, luxardo syrup, prosecco, lemon twist.

Espresso Martini **MARTINI**
Vodka, espresso & coffee liqueur, coffee beans.

Gardenside **ROCKS**
Gin, thyme & rosemary syrup, black lemon bitters, tonic, rosemary.

Gold Rush **ROCKS**
Bourbon, lemon & honey, lemon swath.

Passion Martini **MARTINI**
Gin, vanilla, lime & passion fruit liqueur, lime wedge.

Royal Alchemy **MARTINI**
Vodka, butterfly pea syrup, lemon, black lemon bitters, lemon twist.

Oaxaca Old Fashioned **ROCKS**
Reposado, mezcal, triple sec, angostura & agave, orange swath.

White Negroni **ROCKS**
Gin, dry vermouth & Lillet Blanc, lemon swath.

SIGNATURE MOCKTAILS

Seven zero-proof originals — included with Non-Alcoholic Luxe, or via upgrade.

Cucumber Cooler **ROCKS**
Cucumber, lime, basil syrup, club soda, cucumber wheel.

Mojito **HIGHBALL**
Lime, mint syrup, club soda — mango, strawberry, or mint.

Seattle Sunrise **HIGHBALL**
Pineapple, vanilla, lemon, turmeric, club soda, orange wheel.

Margarita N/A **ROCKS**
Orange, lime, simple syrup, lime wedge.

Old Fashioned N/A **ROCKS**
N/A spirit, simple syrup, N/A bitters, orange swath & cherry.

Manhattan N/A **MARTINI**
N/A spirit, N/A sweet bitters, cherry.

Paloma N/A **HIGHBALL**
Grapefruit, lime, simple syrup, club soda, lime wedge.

ENHANCEMENTS

Refinements that elevate any hosted bar, à la carte additions that need no package, and flexible ways to host the room. Every enhancement is shaped to your event.

PACKAGE UPGRADES

Additional Signature Cocktails

Two more signatures or mocktails — for the cocktail hour, or throughout the full event.

Welcome Bubbles

Tray-passed or stationed sparkling wine as guests arrive.

Tableside Wine Service

One white and one red, poured tableside throughout dinner.

Champagne Tower

Full service of a coupe tower, including sparkling wine and glassware.

Toasting Bubbles

Poured and tray-passed sparkling wine for the toast.

Additional Bar Setup

A second fully-staffed bar — cocktail hour or full reception — for larger rooms.

BAR SERVICE — NO PACKAGE REQUIRED

Spa Drink Station

Self-serve seasonal spa water and house lemonade.

Bottled Water Service

Acqua Panna and San Pellegrino, served on the table.

Coffee & Tea Station

Caffeinated, decaf & assorted teas — half or full day.

Bottle Corkage

Service of opening approved outside wine, per bottle.

FLEXIBLE BAR MODELS

HOSTED BAR

A per-guest package — the host covers everything, all evening.

CASH BAR

Guests pay per drink; a simple labor model by guest count.

CONSUMPTION BAR

Billed against what's actually poured; switch to cash at any time.

DRINK TICKETS

Pre-purchased pours, distributed to guests as you wish.

Let's plan a party that feels like your signature. Tell us how you want your guests to be poured, and we'll build the bar around it.