

KITSAP CONFERENCE CENTER
AT BREMERTON HARBORSIDE

Wine List

WHITES

Columbia Crest, Yakima Valley Grand Estates Chardonnay An enticing bouquet of apple, melon and caramel with sweet oak flavors.	\$20.00
Duck Pond, Willamette Valley Chardonnay This wine has an abundance of rich, fruit aromas and flavors of pineapple, pear and guava fruits with hints of lemon and oak.	\$18.00
Hogue Cellars, Columbia Valley Reserve Chardonnay Aromas of smoke, cream, pear, tropical fruit, vanilla bean and pineapple with subtle flavors of guava and mango followed by butter and toast.	\$41.00
Chateau Ste. Michelle, Columbia Valley Pinot Gris Fruity, floral and refreshing with inviting aromas of orange peel, melon and apple that lead to flavors of honeysuckle, spice and green apple.	\$20.00
Bremerton Wines, Langhorne Creek, South Australia Verdelho A fresh, delicate wine with tropical fruit aromas, passion fruit flavors and a creamy texture with a touch of citrus.	\$26.00
Estancia, Monterey Pinot Grigio Aromas of pear, apple, grapefruit, orange zest and honey with a hint of white pepper and cardamom followed by flavors of pear, white peach, apple and blood orange.	\$23.00
Chateau Ste. Michelle, Columbia Valley Horse Heaven Hills Sauvignon Blanc The aroma suggests ripe pears and melons with bright citrus notes and flavors of tropical fruit.	\$25.00
Mc Dowell Valley Vineyards, Mendocino Viognier A crisp wine with ripe, tropical fruit flavors, good balance and a lingering finish. It smells and tastes of tangerine and pineapple with a hint of honeysuckle.	\$23.00

All items subject to prevailing sales tax and service charge of 18%



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Columbia, Columbia Valley \$21.00

Cellarmasters Riesling

Pale straw color with a hint of green. Fragrant and floral, honeysuckle, peach and apple aromas. Fine balance of sweetness with a crisp acidity.

Ferrari-Carano, Sonoma \$27.00

Fumé Blanc

This Fumé Blanc has floral and herbal notes with honeysuckle and melon flavors and a crisp acidity.

Snoqualmie, Columbia Valley \$18.00

Cirque de Rose

This rose captures the essence of the premium cabernet sauvignon grapes from which it is made. It has aromas of strawberry and spice and a crisp, fresh finish.

Turning Leaf Vineyards \$18.00

White Zinfandel

Ripe strawberries and hints of pink grapefruit with a crisp, clean finish.

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REDS

- Columbia Crest, Columbia Valley** \$20.00
Grand Estates Merlot
Blueberry and cocoa aromas continue in the mouth. Velvety softness trails across the palate leaving a rich fruity finish.
- Duck Pond, Willamette Valley** \$18.00
Merlot
Dark fruit as plum and blackberry work well with the moderate oak and velvety texture. A bit of chocolate lingers along the smooth finish.
- Snoqualmie, Columbia Valley** \$40.00
Reserve Merlot
A wine that showcases ripe blackberry, red currant and concentrated plum flavors. Well integrated, silky tannins and sweet oak extend through the long, delicate finish.
- Chateau Ste. Michelle, Columbia Valley** \$29.00
Indian Wells Merlot
A smooth but generous finish follows concentrated ripe cherry flavors, hints of spicy cloves and toasty vanilla notes.
- Bremerton Wines, Langhorne Creek, South Australia** \$28.00
Tamblyn
A generous and well-balanced wine with violet and wild cherry aromas and rich cassis.
- Gordon Brothers, Columbia Valley** \$25.00
Cabernet Sauvignon
This deep violet Cabernet Sauvignon begins with hints of rose petal and blackberry mingled with toasted oak followed by chocolate, cassis, blackberry and cedar.
- Estancia, Paso Robles** \$23.00
Cabernet Sauvignon
Dark cherry, plum, nutmeg and a hint of leather with generous, ripe, dark fruit, toasty oak and vanilla.
- Rabbit Ridge, Paso Robles** \$18.00
Barrel Cuvee Zinfandel
This Zinfandel is known for its bold jam and blackberry flavors with a hint of soft oak and vanilla.

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Clos du Bois, Sonoma	\$21.00
North Coast Zinfandel Toasty, vanilla spice characteristics that are contributed by the American oak barrels highlight classic varietal flavors of blackberry and black pepper.	
Covey Run, Yakima Valley	\$19.00
Barrel Select Syrah The nose is reminiscent of red berry fruits with spicy oak and leather undertones as well as cherry fruit flavors and chewy tannins.	
Snoqualmie Vineyards	\$19.00
Columbia Valley Syrah Ripe black fruit such as blackberry and blueberry, with soft mocha overtones. These flavors are balanced with the wine's crisp acidity	
Argyle, Willamette Valley	\$28.00
Pinot Noir This wine offers concentrated raspberry aromas along with citrus and vanilla. The flavors are rich blackberry and raspberry.	
Crosspoint, Monterey County	\$19.00
Pinot Noir Characterized by aromas of cherry jam, rhubarb and stewed strawberries with a faint touch of sage underbrush spiciness. A soft, fruit flavored, spicy wine with layers of complexity.	

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*CHAMPAGNE & SPARKLING
WINE LIST*

Moet et Chandon White Star NV Extremely smooth with a delicate taste and perfect balance.	\$79.00
Mumm, Cuvée Napa, Brut Methode Champenoise from California's Napa Valley. Perfect for that very special occasion.	\$30.00
Domaine Ste. Michelle, Extra Dry <i>Methode Champenoise from Eastern Washington. Refreshing and crisp.</i>	\$19.00

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BAR SELECTIONS

Liquor Selection

Single Cocktails **\$5.00 Hosted / \$6.25 No-Host**
Double Cocktails **\$6.25 Hosted / \$8.00 No-Host**

Jim Beam Bourbon
Jack Daniel's Sour Mash Whiskey
Smirnoff Vodka
Tanqueray Gin
Cutty Sark Scotch
Bacardi Silver Light Dry Rum
Kahlua

Seagram's Seven Blended Whiskey
Crown Royal Blended Whiskey
Jose Cuervo Gold Tequila
Christian Brothers Brandy
Grand Marnier
Amaretto di Saronno
Bailey's

Wine Selection

By The Glass **\$5.00 Hosted / \$6.25 No-Host**

Columbia Crest Grand Estates Merlot
McDowell Valley Vineyards Syrah
Snoqualmie Cirque de Rose

Columbia Crest Grand Estates Chardonnay
Snoqualmie Winemaker's Select Riesling

Beer Selection

Domestic **\$3.00 Hosted / \$4.00 No-Host**
Import / Microbrew **\$3.50 Hosted / \$4.50 No-Host**

Miller Genuine Draft
Miller Light

Heineken
Alaskan Amber
Mirror Pond Pale Ale

Non-Alcoholic Selection

	<u>Hosted</u>	<u>No-Host</u>
Fruited Sparkling Waters	\$2.50	\$3.00
Assorted Soft Drinks	\$1.50	\$2.00
Martinelli's Sparkling Cider	\$12.00 per bottle	\$15.00 per bottle
Fruit Punch	\$25.00 per gallon	Not Available

*One bartender is required for every 100 guests.
There is no bartender charge if sales exceed \$150.00 per hour, per bar.
If sales fall below \$150.00 per hour, there will be a \$45.00 bartender fee per bartender per hour.*

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