

COME TO THE OTHER SIDE OF THE TRACKS...



Let us do the dirty work!

The Hollywood Tavern offers you a different spin on private dining.

Located at the bend in the road, the Barrel Loft at Woodinville Whiskey Company brings the warmth and comfort of the historic Hollywood Tavern to an expansive event space.

The copper pot still and 25-foot distillation columns emerge from the floor to become a showcase for guests and passersby. The Barrel Loft connects to an outdoor patio nestled among the retired railroad tracks above.

The Barrel Loft can accommodate 100 guests reception style and seated events have a maximum of a snug 60 with 10' Farm Tables and 72 with 5' square Farm Tables. These capacities may be expanded with tented extensions and the use of the adjacent function space affectionately known as Mabel's Knoll.

The Barrel Loft — Indoor space — 72 Seated, 100 Reception

Minimum 20 person - \$1500 food and beverage minimum, Tuesday – Thursday + \$1000 room fee

Minimum 20 person - \$2000 food and beverage minimum, Friday – Sunday + \$1000 room fee

Mabel's Knoll — Outdoor Space - Uncovered

Minimum 20 person - \$1500 food and beverage minimum, Tuesday - Sunday + \$1000 room fee

The Whole Upstairs - Barrel Loft + Mabel's Knoll

Minimum 20 person - \$3000 food and beverage minimum, Tuesday – Thursday + \$1500 room fee

Minimum 20 person - \$3500 food and beverage minimum, Friday – Sunday + \$1500 room fee

All in-house events require a \$500 damage deposit and booking fee equivalent to twenty percent of the estimated total of the event, with a signed contract, two weeks after the reservation has been made. See our Private Dining Policies and Procedures for more details.

The Hollywood Tavern includes, in our service package, the following...

- ❖ Set up & Tear down service
 - ❖ Staffing for event
- ❖ Food, beverage and alcohol service
 - ❖ Farm Table Seating for family style service
- ❖ Cocktail Tables & Barstools for reception style service
- ❖ Table settings to include, dishes, flatware, glassware & decor
- ❖ Service items to include all serving pieces, platters and bowls
 - ❖ Linen napkins and/or cloths provided by Tomlinson Linens
- ❖ Farm stand flowers in mason jars (colors & styles chosen by THT)
 - ❖ Electric candles
- ❖ Firewood for Fire Pit – when renting the Knoll

20% Service fees on food & beverage items go directly to the people responsible for your experience.



**THE HOLLYWOOD
TAVERN**
14508 Woodinville-Redmond
Road
Woodinville, WA 98072
425.610.7730
thehollywoodtavern.com
eat@thehollywoodtavern.com



Tavern Catering Grub

Thank you for choosing The Hollywood Tavern. Our unique country style dining experience offers a distinctive setting and family style table service or reception style buffet service. **Menus will periodically be updated due to seasonal or market changes. Menus & pricing are guaranteed for 3 months from date of contract.**

Family Style Dinner Packages

Package A...\$50 per person – Choose 1 salad, 1 protein, 1 starch, 1 vegetable. Artisan bread and malted milk-chocolate cookies included.

Package B...\$65 per person - Choose 2 starters, 2 salads, 2 starch and 2 vegetables, 2 entrée proteins, and 1 dessert. Artisan bread included.

Package C...\$80 per person - choose 3 starters, 2 salads, 2 starch and 2 vegetables, 3 entrée proteins, and 2 desserts. Artisan bread included.

PASSED APPETIZER CHOICES FOR DINNER PACKAGES B, C

Caprese Skewers – Fresh Mozzarella, Cherry Tomato, Basil, Balsamic Reduction

Spanakopita – Spinach and Goat Cheese Wrapped in Puff Pastry, Served w/Tzaziki Sauce

Ceviche – Scallops, Tomato, Red Onion, Jalapeno, Habanero, Cilantro, Lime - Served on Tortilla Chip

Crab Rangoon – Dungeness Crab, Cream Cheese, Green Onion, Wonton Wrap Served w/ Plum Sauce

Cucumber Shrimp Bites – Thick Cut Cucumber, Orange, Diced Prawns - Served w/Sweet Mustard Sauce

Thai Chicken Skewers – Chicken Marinated in Sweet Thai Chili Sauce - Served w/Peanut Sauce

Lamb Lollipops – Roasted Medium - Served w/Mint Chimichurri

Meatballs – Herb & Garlic, CAB Ground Beef Meatballs – Served w/ a Nutty Romesco Sauce

SALAD CHOICES FOR DINNER PACKAGES A, B, C

Tavern Greens – Mixed Greens, Tomatoes, Carrots, Cucumbers, Pecorino & Romano Cheeses, Red Wine Vinaigrette

The Wedge - Iceberg, Fuji Apple, Chopped Egg, Blue Cheese, Bacon, Apple Cider Dressing

Classic Caesar - Romaine, Toasted Croutons, Parmesan Cheese

Superfood Salad – Red & White Quinoa, Green Kale, Craisins, Candied Hazelnuts, Goat Cheese, Herb Vinaigrette

PROTEIN CHOICES FOR DINNER PACKAGES A, B, C

Salmon – Poached, Grilled or Roasted

Choice of the following sauces

Gremolata – Parsley, Oregano, Thyme, Lemon Zest, Black Pepper

Lemon, Caper, Butter Sauce

Tomato, Cucumber Relish

Carrot, Ginger Coulis

Bone-In Chicken – Herbed, Fried, BBQ or Teriyaki

BBQ Pork Ribs – Smoked Pork Ribs, House Made BBQ Sauce

Roasted Pork Shoulder - Rubbed with Ancho Chile and Citrus

Whole, Spit Roasted, Suckling Pig – Parties of 50 guests or more

Rock Salt Roasted Prime Rib - Horseradish Crème & Au Jus

Add Woodinville Whiskey, Mushroom Demi-Glaze - **\$3 per person**

Tenderloin - Horseradish Crème & Au Jus

Add Woodinville Whiskey, Mushroom Demi-Glaze - **\$3 per person**

New York - Horseradish Crème & Au Jus

Add Woodinville Whiskey, Mushroom Demi-Glaze - **\$3 per person**

VEGETARIAN OPTIONS

Adobo Pasta

Spicy and Creamy Sauce with Peppers, Onions, Mushrooms and Jack Cheese. Served over Penne Pasta

Veggie Pesto Pasta

Arugula, Cherry Tomatoes, Asparagus, Tri-Color Sweet Peppers, and Snow Peas with House Made Pesto. Served over Penne Pasta

Thai Soba Pasta

Celery, Carrots, Onions, Peppers, Green Onions, Tossed in a Yakisoba Sauce. Served over Soba Noodles

STARCH CHOICES FOR DINNER PACKAGES A, B, C

Mashed Potatoes with Butter, Cream, Garlic and Green Onions

Roasted Multi Colored Potatoes Roasted with Garlic and Rosemary

Au Gratin Potatoes Baked with Butter, Cream, Jack & Parmesan Cheeses

Potato Salad with Red Potatoes, Mayonnaise, Mustard, Celery, Onions and Pickles

Mac n' Cheese with Smoked Gouda, Roasted Cauliflower, Caramelized Onions, Tossed with Shell Pasta and Topped with a Ritz Cracker Crust

Macaroni Salad with Penne Pasta, Mayonnaise, Mustard, Sweet Peppers, Celery and Onions

Woodinville Whiskey Baked Beans with Red Beans in a Creamy Sauce Made with Woodinville Whiskey Co. Bourbon

Rice Pilaf with Basmati Rice, Carrots, Celery, Onions and Fresh Herbs

Israeli Cous Steamed with Fresh Herbs

VEGGIE CHOICES FOR DINNER PACKAGES A, B & C

Honey-Chipotle sweet Corn Roasted Corn Butter, Chipotle, Lime and Parmesan Cheese

Charred Broccolini with Pickled Red Onions

Green Beans Roasted with Bacon

Brussel Sprouts with Bacon and Thai, Sweet Chili Sauce

Vegetable Medley with Steamed Broccoli, Carrots and Cauliflower, Tossed in Butter

Roasted Seasonal Squash with Honey Balsamic Reduction and Fire Roasted Chilies

DESSERT CHOICES FOR DINNER PACKAGES A, B, C

Posset (GF) House Made English Style Custard

Choose One Flavor: Strawberry, Raspberry, Orange or Lemon-Lime

Brownie Bites (GF) House Made with Theo's Chocolate

Cheesecake Bites House Made, NY Style Cheesecake with an Oreo Crust and Strawberry Coulis

Malted Milk Chocolate Cookies House Made with Theo's Chocolate

Fruit Blossoms - House Made Seasonal Fruit Stuffed Puff Pastry with a Fresh Fruit Glaze

Chocolate Dipped Fresh Fruits (GF) with Pineapple, Strawberries and Cherries Dipped in Milk Chocolate and Drizzled with White Chocolate

Fresh Fruit & Cheese with Rustic bread and candied nuts

RECEPTION STYLE MENU

Candied & Spiced Nuts \$16 (GF, VEG)

Marinated Olives \$16 (GF, VEG)

Garlic, Thyme, Orange, Bay Leaf

Fresh Fruit & Cheese Platter – Sm \$32/Lg \$52 (GF, VEG)

Maytag Blue Cheese, Smoked Gouda, Red Grapes, Cantaloupe, Honey Dew, Strawberries

Caprese Skewer \$28/Dozen (GF, VEG)

Fresh Mozzarella, Cherry Tomatoes, Basil, Balsamic Reduction

Fresh Vegetable Platter Sm \$28/Lg \$40 (GF, VEG)

Celery, Carrots, Cherry Tomatoes, Cucumbers with House Made Ranch

House Made Dips Sm \$32/Lg \$47

Served with Pita Bread & Tortilla Chips

Choice of Hummus, Babaganoush or Guacamole (GF, Vegan, Veg)

Spanakopita \$28/Dozen

Spinach and Goat Cheese, Wrapped in Phyllo Dough. Served with Tzakiki

Stuffed Mushrooms \$42/Dozen

Fresh Mushrooms, Bacon, Jalapeno Peppers, Cream Cheese **OR**

Fresh Mushrooms, Squash, Zucchini, Cream Cheese, Fresh Herbs (VEG)

Cucumber Shrimp Bites \$36/Dozen

Thick Cut Cucumber with Diced Prawns, Oranges and a Sweet, Mustard Sauce

Crab Cakes \$48/Dozen

Dungeness Crab, Red Bell Peppers, Red Onion, Served with Chipotle Aioli

Crab Rangoon \$50/Dozen

Dungeness Crab, Cream Cheese and Green Onions, Wrapped in Wonton. Served with Plum Sauce

Ceviche \$32/Dozen (GF)

Scallops, Tomato, Red Onion, Jalapeno, Habanero, Orange Juice, Lime Juice and Cilantro.

Served on White Corn Tortilla Chips

RECEPTION STYLE MENU

Baked Brie \$65

2 lbs. Brie Cheese with Caramelized Onions and Seasonal Berry Gastrique, Wrapped in a Puff Pastry and Baked until Golden. Served with Crostini

Smoked Salmon Platter \$135 /Lg. size only

House Smoked Salmon with Herbed Cream Cheese, Red Onion, Capers, Hard Boiled Egg Whites & Yolks, Jalapeno & Habanero Blend, Served with Crostini

Charcuterie Platter \$75/Lg. size only

Prosciutto, Speck Ham and Salami Served with Stone Ground Mustard, Mayonnaise and Crostini

Tavern sliders \$36, with Bacon \$42/Dozen

Angus Prime ground beef, American cheese, pickles

Pulled Pork sliders \$36/Dozen

House Made Pulled Pork with Woodinville Whiskey BBQ Sauce and Cabbage Slaw

Thai Chicken Skewers \$32/Dozen (GF)

Chicken Marinated in a Sweet Thai Chili Sauce, Served with Peanut Sauce

Meatballs \$38/Dozen

Herb and Garlic Meatballs Served with a Nutty Romesco Sauce

Lamb Lollipops \$60/Dozen

Roasted Medium - Served w/Mint Chimichurri

Mac N' Cheese \$50/Serves 12ppl (VEG)

Smoked Gouda, Roasted Cauliflower, Caramelized Onions, Tossed with Shell Pasta, Ritz Cracker Crust

Tavern Green Salad \$50/Serves 12ppl (GF, VEG)

Mixed Greens, Tomatoes, Carrots, Cucumbers, Pecorino & Romano Cheeses, Red Wine Vinaigrette

Classic Caesar Salad \$50/Serves 12ppl

Romaine, Toasted Croutons, Parmesan Cheese

The Wedge \$62/Serves 12ppl

Iceberg, Fuji Apple, Bleu Cheese Crumbles, Chopped Egg, Bacon & Apple Cider Dressing

Indian Summer Salad \$62/Serves 12ppl (GF, VEG)

Quinoa, kale, cranberries, roasted onion, goat cheese, hazelnuts, herb vinaigrette

RECEPTION STYLE MENU

SWEETS

Posset \$30/Dozen (GF)

House Made English Style Custard

Choose One Flavor: Strawberry, Raspberry, Orange or Lemon-Lime

Brownie Bites \$24/Dozen (GF)

House Made with Theo's Chocolate

Cheesecake Bites \$30/Dozen

House Made Silky Smooth Cheesecake with an Oreo Crust

Malted Milk Chocolate Cookies \$24/Dozen

House Made with Theo's Chocolate

Fruit Blossoms \$36/Dozen

House Made Seasonal Fruit Stuffed Puff Pastry with a Fresh Fruit Glaze

Chocolate Dipped Fresh Fruits \$25/Dozen (GF)

Pineapple, Strawberries and Cherries Dipped in Milk Chocolate and Drizzled with White Chocolate

Fresh Fruit & Cheese Platter – Sm \$32/Lg \$52

Maytag Blue Cheese, Smoked Gouda, Red Grapes, Cantaloupe, Honey Dew, Strawberries

DISTILLERY BEVERAGE LIST

These beverages are only available for events held exclusively in the event spaces located upstairs.
Washington State Law prevents us from selling or serving alcohol in the Tasting Room of the Distillery

***There is a \$150.00 Bar Set-Up Fee on all functions.**

WINE

Bubbles

Brut, Chateau Ste. Michelle VS, Columbia Valley \$33

Rose, Chateau Ste. Michelle, Columbia Valley \$45

Brut, Mountain Dome, NV, Washington \$40

Veuve Clicquot, NV, France \$95

Whites

Rose, Sparkman Cellars, THIS OLD PORCH \$38

Sauvignon Blanc, Townsend, Colbert, WA \$39

Riesling, Chateau Ste. Michelle, Eroica \$50

Pinot Gris, A Squared, Horse Heaven Hills \$43

Chardonnay, Chateau Ste. Michelle, MiMi \$47

Chardonnay, Gorman Winery, Big Sissy, Columbia Valley \$66

Reds

Red Blend, Patterson Due Anni \$50

Red Blend, Chateau Ste. Michelle Indian Wells \$47

Red Blend, Matthews "Blackboard" \$65

Merlot, Kestrel Vintners, Yakima Valley \$50

Cabernet Sauvignon, Columbia Winery \$38

Tempranillo, Kana, Yakima Valley \$50

Cohones, Castillo De Feliciano, Columbia Valley \$47

BEER - Bottles and Cans

Pabst Blue Ribbon Tall Boy, US \$4

Heineken, NL \$6

"Naughty Nellie" Golden Ale,

Stella Artois \$7

"Islander" Pale Ale, Maritime, WA \$6

Pike Brewing IPA, WA \$6

Kaliber, N/A, IE \$6

HOUSE SPECIALTY COCKTAILS

Woodinville Whiskey Bourbon or Rye \$10

Neat, On the Rocks, Or With a Splash of Something

Peabody Jones Vodka \$10

Neat, On the Rocks, Or with a Splash of Something

Bluegrass Cobbler \$12

Woodinville Rye, Maraschino, Orange, Lemon

Shrubb Apple & Spice \$12

Wwco. Bourbon, House Made Apple Shrubb Mix, Triple Sec, Orange & Lemonade with a Splash of Soda

Old Fashioned \$12

Wwco. Bourbon, Sugar Cube, Angostura Cherry & Orange Bitters, Muddled Cherry & Orange, Soda

Cruzer \$12

Wwco. Bourbon, Campari, Sweet Vermouth, Orange Twist

Manhattan \$12

Wwco. Bourbon, Sweet Vermouth, Angostura Bitters, Orange Twist or Cherry

Oil Change \$12

Wwco. Bourbon, Meletti Amaro, Root Beer Bitters, Orange Twist or a Cherry

Jones Cosmo Cooler \$12

Peabody Jones Vodka, Muddled Lime, Cranberry Juice

Jones Blueberry Cooler \$12

Blueberry Infused Peabody Jones Vodka, Fresh Squeezed Lemonade, Splash of Soda

Blood Orange & Fall \$12

Blood Orange Infused Peabody Jones Vodka, Lemon Juice, House-Made Grenadine

Apple Berry Fizz \$12

Metaxa 5 Star, Lime Juice, Champagne, House-Made Grenadine

Bon Voyage \$12

Voyager Gin, Antica, Cappelletti Aperitivo, Orange Bitters

FRESH, HAND CRAFTED PUNCH

--Each Punch Serves 25 Drinks--

Hollywood Bourbon Lemonade \$250

Wwco. Bourbon, Triple Sec, Orange & Lemonade with a Splash of Soda

Bourbon Ginger Snap \$250

Wwco. Bourbon, Fresh Lemon & Orange Juice, Ginger, Honey, Pear Nectar

Bourbon Old Fashioned \$250

Wwco. Bourbon, Fresh Fruit of Cherry & Orange, Cherry & Orange Bitters, Soda

Bourbon Tropical Punch \$250

Wwco. Bourbon, Triple Sec, Orange & Pineapple Juice, Grenadine

Peabody Jones Blueberry Cooler \$250

House Infused Wwco. Peabody Jones Vodka, Fresh Lime, Fresh Blueberries, Splash of Soda

Peabody Jones Cosmo Punch \$250

Wwco. Peabody Jones Vodka, Cranberry, Triple Sec, Fresh Lime

Peabody Jones Ginger Lemonade \$250

House Infused Wwco. Peabody Jones Ginger Vodka, Fresh Lemonade, Splash of Soda

N/A BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale, Soda, Tonic \$3

Fresh Brewed Iced Tea \$3

Fresh Squeezed Lemonade \$4

Coffee/Tea Service – Minimum 10 People

Regular and Decaf \$3

Perrier Sparkling Water Bottle \$6





Since 1947

PRIVATE DINING POLICIES AND PROCEDURES

RESERVATIONS & BOOKING FEES

Thank you for considering The Hollywood Tavern for your event. Our event minimum is 20 people with a maximum of 60 OR 72 people for seated programs, depending on the style of table used. 10' Farm Tables, seating 10 offers maximum seating of a snug 60ppl. 5' square Farm Tables, seating 12 offers a maximum seating of a snug 72ppl. A maximum of 100ppl for reception style events.

A booking fee equivalent to twenty percent of the estimated total of the event is required with a signed contract two weeks after the reservation has been made with the Event Manager. All booking fees are non-refundable and will be applied to your final bill. Payment of total bill is due at the conclusion of the event. A refundable \$500 deposit is also required to reserve the date and can be used against your final bill. Any outstanding charges owed by The Client to The Hollywood Tavern or The Woodinville Whiskey Distillery will be taken from the damage deposit.

MINIMUMS

Every event requires a food and beverage minimum. The minimum does not include tax or any service charges. If your group is unable to meet the food and beverage minimum, the balance will be added to your bill. Food and beverage minimums do not imply a cost estimate. Cost estimates are available upon request.

MENUS

Our culinary team has designed a group of progressive menu selections. The food and beverage prices quoted are subject to a 20% service charge as well as a Washington State Food & Beverage Tax of 9.5%.

Menus may periodically be updated due to seasonal and market changes and therefore will be guaranteed for 3 months from the date of the contract. Final menu choices are due 30 days prior to the event. The Hollywood Tavern uses ingredients based on seasonality and market availability. Menu items may vary based on what is freshest and available at the time of the event.

CUSTOM MENUS

Our dedicated culinary team has prepared a range of inviting menu selections for your next event. In the event you have a specific selection in mind not reflected in our current menus, please inform your catering sales manager to arrange for a consultation with our culinary team and see how we can best accommodate your special request.

HOURS OF SERVICE

The Hollywood Tavern provides Private Dining Service in the Barrel Loft and outdoor spaces for dinner service from 6:30pm to 11pm. Crew set up times begin at 4pm for Dinner. Mabel's Knoll may be available outside of the above hours. Please check with your Event Manager for approval.

BEVERAGE SERVICE

The Hollywood Tavern offers a wide selection of premium wines, beers and liquors to complement your event. The Hollywood Tavern is the only authorized licensee to sell and serve alcoholic beverages. No outside beverages are permitted.

GUARANTEES

The Hollywood Tavern requires notification of the exact number of guests fourteen (14) business days prior to your event. Once received, this number constitutes a guarantee. If fewer than the guaranteed number of guests attend the event, the patron is charged for the original guaranteed number. An increase in the guest count may be received up to the day prior to your event with approval. If no written or verbal guarantee is received, the contracted number will be considered your guarantee. A minimum of twenty (20) guests is required for all events.

LABOR CHARGES

Change(s) requested to a room set by the event contact once the room has been set to the contracted requirements will be assessed a minimum \$100 change fee.

CANCELLATIONS

If it is necessary to cancel, you will be subject to cancellation fees. Events canceled less than thirty (30) days in advance of the event will be charged the appropriate, food minimum and any other contracted charges. Any cancellation, loss or damage to equipment or the property, and/or extra cleaning, covering all indoor and outdoor areas will be determined solely by The Woodinville Whiskey Distillery and will cause a forfeiture of the damage deposit and additional costs that may arise.

The \$500 deposit is nonrefundable for cancellations occurring less than 60 days of the event. We will do everything possible to rebook your event on another date, at no additional cost, and move any deposits to the new event date.

Events canceled 60-45 days of the event will be charged 50% of the food and beverage minimum.

Events canceled 45-30 days of the event will be charged 75% of the food and beverage minimum.

Events canceled less than 30 days to event will be charged 100% of the minimum.

All cancellations must be in writing. Should you need to cancel, we will do our best to rebook your event at the next available date at no additional cost.

DECORATING

The Hollywood Tavern will not permit the affixing of anything to the walls, floors, or ceilings of rooms unless approved by your Sales Manager. Any signs provided by our guests must be of professional quality and have your Sales Managers approval prior to placement. Engineering charges may apply for the Tavern's assistance with these items. The Woodinville Whiskey Company does not permit nails, staples or screws of any kind to be used on the property. The use of confetti, glitter or rice is prohibited. Washington State Law prevents the use of an open flame anywhere within the distillery. All of these forbidden practices will result in a forfeiture of the \$500 damage deposit. All decor or other items provided by The Client must be removed from the Distillery at the conclusion of the event. The Hollywood Tavern and/or the Woodinville Whiskey Co. is not responsible for any lost or stolen items.

CONSUMPTION OF ALCOHOL, ILLEGAL ACTIVITIES, SMOKING

Liquor Laws prevents The Hollywood Tavern from selling or providing alcohol to guests in the tasting room or on the distillery floor. The Hollywood Tavern is only able to provide alcohol in the Loft and the upstairs outdoor spaces. Alcohol sold in the Loft must be confined to the second level and cannot be brought on to the Distillery Floor.

The Client is responsible for the conduct of all guests present at the event. The Hollywood Tavern and the Woodinville Whiskey Distillery are not responsible for any accident or injury arising from the consumption of alcohol and the Client expressly assumes liability for any accident or injury and agrees to hold The Hollywood Tavern and Woodinville Whiskey Distillery harmless and indemnify each of them from any loss or harm including attorneys' fees and costs.

The employees of the Distillery and The Hollywood Tavern abide by all Washington State Liquor Laws. Therefore, minors are prohibited from being served or consuming alcohol on the premises without exception. Hollywood Tavern employees reserve the right to check proper identification or to refuse alcohol service to those who appear intoxicated.

In accordance with Washington State liquor laws, all alcohol must remain within the legal boundaries of the property.

Guests may smoke in the designated smoking areas. The Client is responsible to dispose of all cigarette and cigar refuse in the proper manner. Failure to do so will result in a forfeiture of the \$500 damage deposit.

The Client, including guests and third parties, must comply with all State and Federal Laws. Any breach of these policies or any other illegal activities occurring on the Woodinville Whiskey premises will result in the removal of the Client and all guests from the property without refund.

DELIVERIES & STORAGE

Deliveries will be limited to no more than 1 day prior to the event. Please contact your Event Manager regarding the details of any delivery. Shipped materials must be addressed with your event name and Sales Manager's name. Please include the on-site person's name, the date of your event and your company name. The Hollywood Tavern is not responsible for items lost, damaged or left before, during or following an event. All materials or items must be removed from The Hollywood Tavern's property at the event's conclusion to avoid a storage fee.

PARKING

Valet parking will be provided for all catering functions at the rate of \$10 per car. The Hollywood Tavern is not responsible for any cars contents before, during or after an event. Valet Parking Transportation Services provided by "Butler Transportation."

LOST & FOUND

The Hollywood Tavern is not responsible for any damage or loss of merchandise or articles left in the clubhouse prior to, during or following any event.

AUDIO VISUAL & OTHER RENTALS

The Hollywood Tavern can provide a complete line of audio visual equipment, along with other rentals, to meet your needs. Please contact your Manager about obtaining current and rates and delivery charges. Any rentals outside the scope of what "The Hollywood Tavern provides", listed at the front of this packet, are the responsibility of the client. All rental/delivery fees will be added to the final bill at the conclusion of your event.

EXTRAS

Woodinville Whiskey Co. Distiller Private Tour & Tasting

\$400.00 + \$5.00 per person tasting

Tour & Tasting led by a Woodinville Whiskey Distiller. T&T start time at 630pm. Tasting will be conducted in the WWCo. Tasting room and a tour through the distillery.

Woodinville Whiskey Co. Tour & Tasting

\$200.00 + \$10.00 per person tasting

Tour & Tasting led by a Woodinville Whiskey Brand Ambassador. T&T times may be arranged through your Director of Events. Tastings & Tours will be held in the Barrel Loft of the Distillery.

WEDDINGS

We do require all on-site weddings and receptions to hire a "day of event planner". Should you need referrals, we are happy to provide them.

CAKE CUTTING FEE

Outside desserts and cakes are permitted for a \$2.00 per person plating fee.

Stairs

Garage Door

Garage Door

Exit

Speakers

FAMILY STYLE SERVICE SEATING for 60ppl – Add on tented extension for bar service – seating for 72ppl possible

BARREL LOFT N/S WALLS 40' E/W WALLS 25'

Guest Book/Gifts

Square Farm Table
Seats 12

Square Farm Table
Seats 12

Square Farm Table
Seats 12

Coffee
Dessert

Square Farm Table
Seats 12

Square Farm Table
Seats 12

Bar

TANKS

TANKS

TANKS

TANKS

Stairs

Garage Door

Garage Door

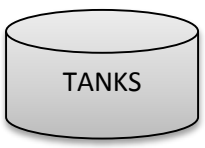
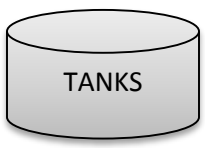
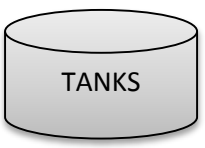
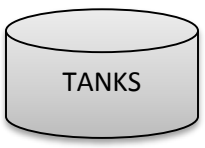
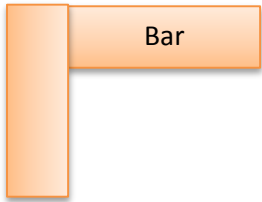
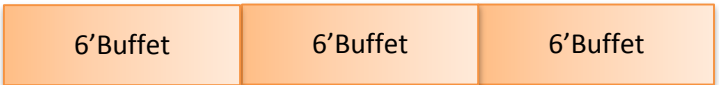
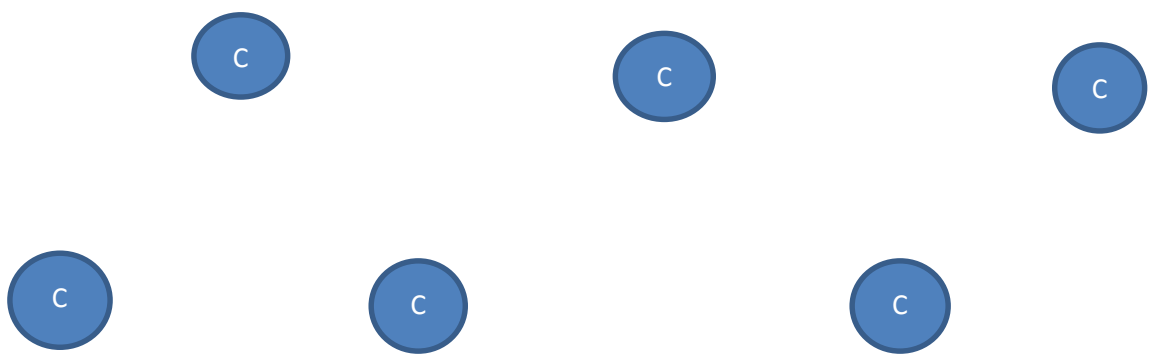
Exit

Speakers
Rolling Cart

BARREL LOFT N/S WALLS 40' E/W WALLS 25'

COCKTAIL RECEPTION for up to 75 ppl – add on tented extension – up to 100 ppl possible

Coffee/Dessert
6 FT.



Stairs

Garage Door

Garage Door

Exit

FAMILY STYLE SEATING for 50 ppl – add on tented extension – seating for 60 possible

BARREL LOFT N/S WALLS 40' E/W WALLS 25'

Coffee/Dessert

10' Farm Table Seats 10

10' Farm Table Seats 10

10' Farm Table Seats 10

10' Farm Table Seats 10

10' Farm Table Seats 10

Bar

Speakers
Rolling Cart

TANKS

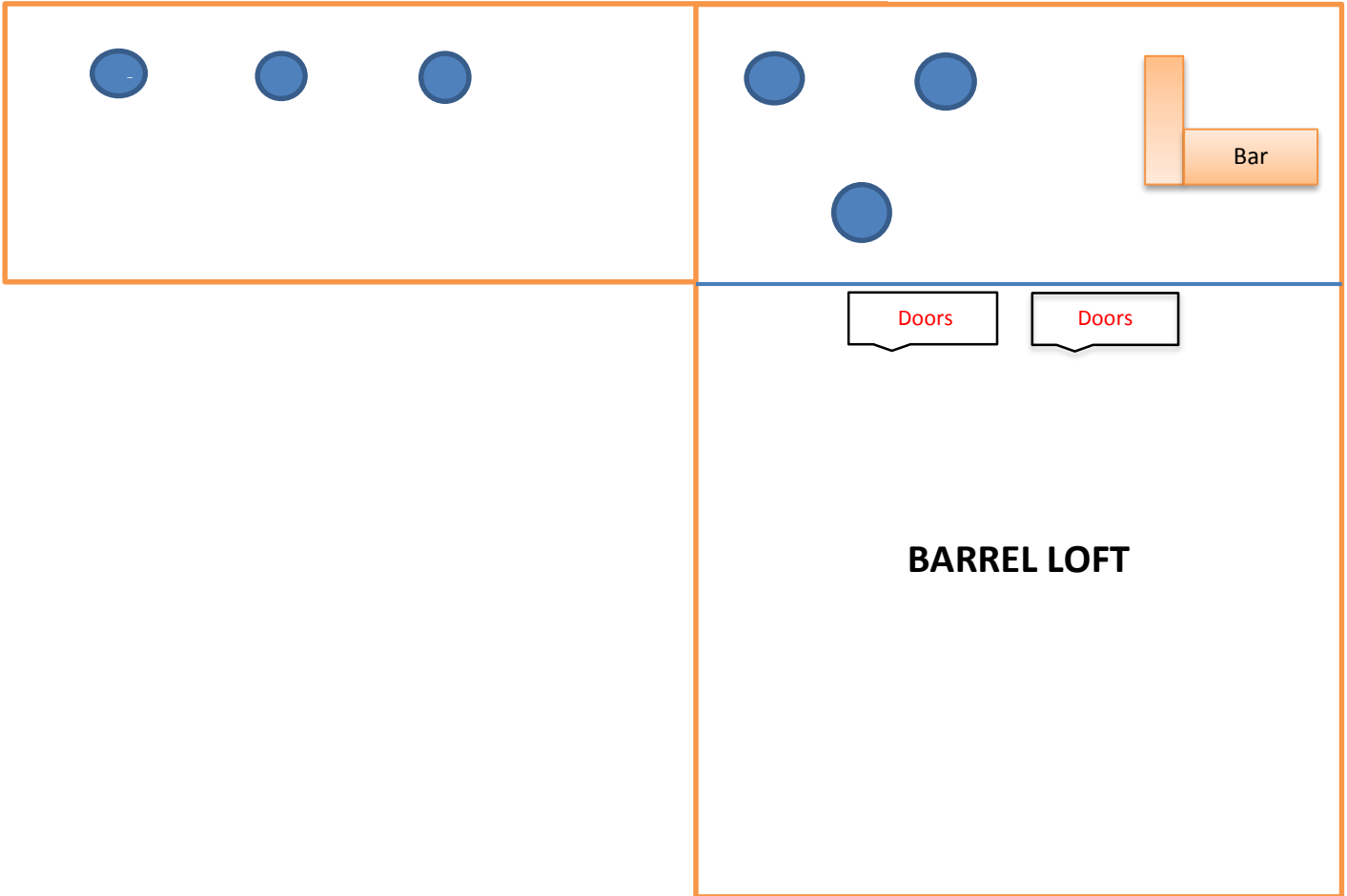
TANKS

TANKS

TANKS

Mabel's Knoll

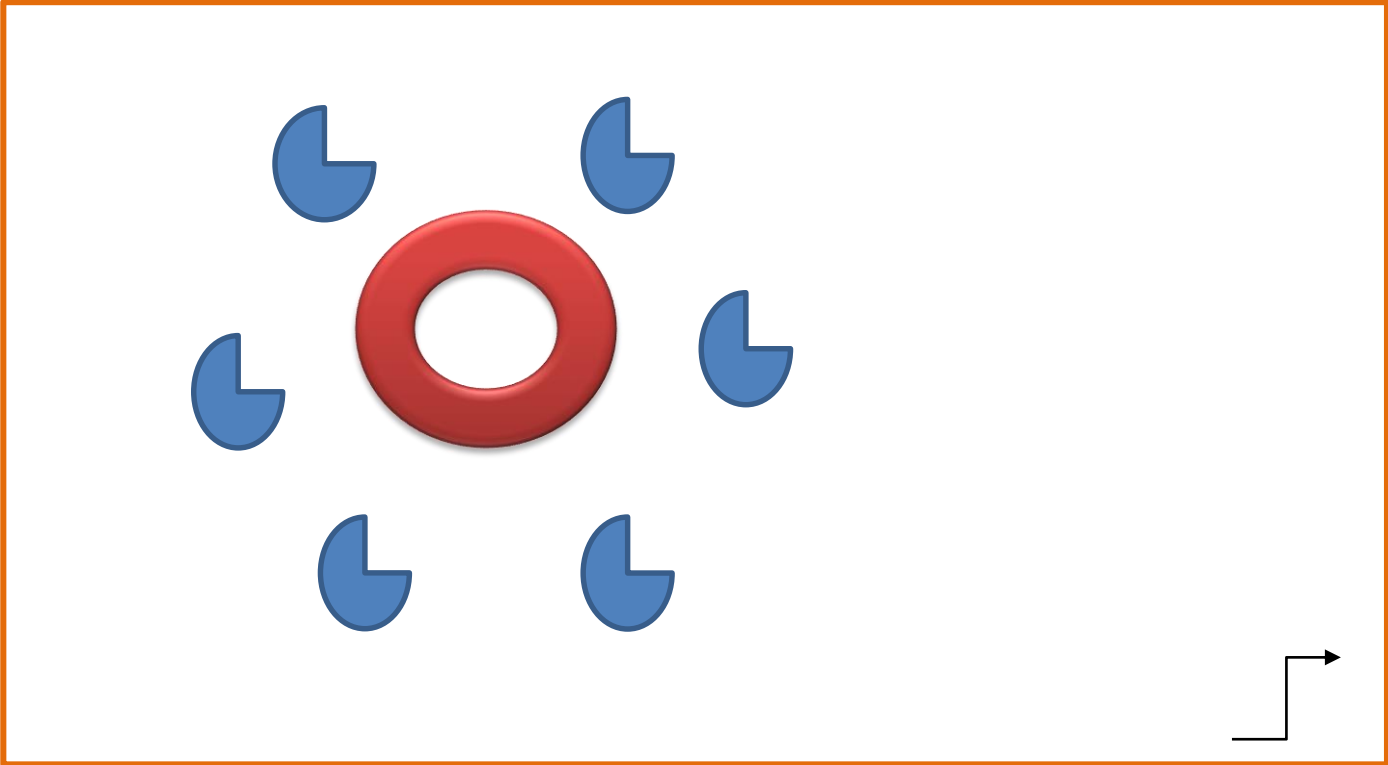
10-12' W x 90' L



Fire-Pit Area 16' W x 40' L

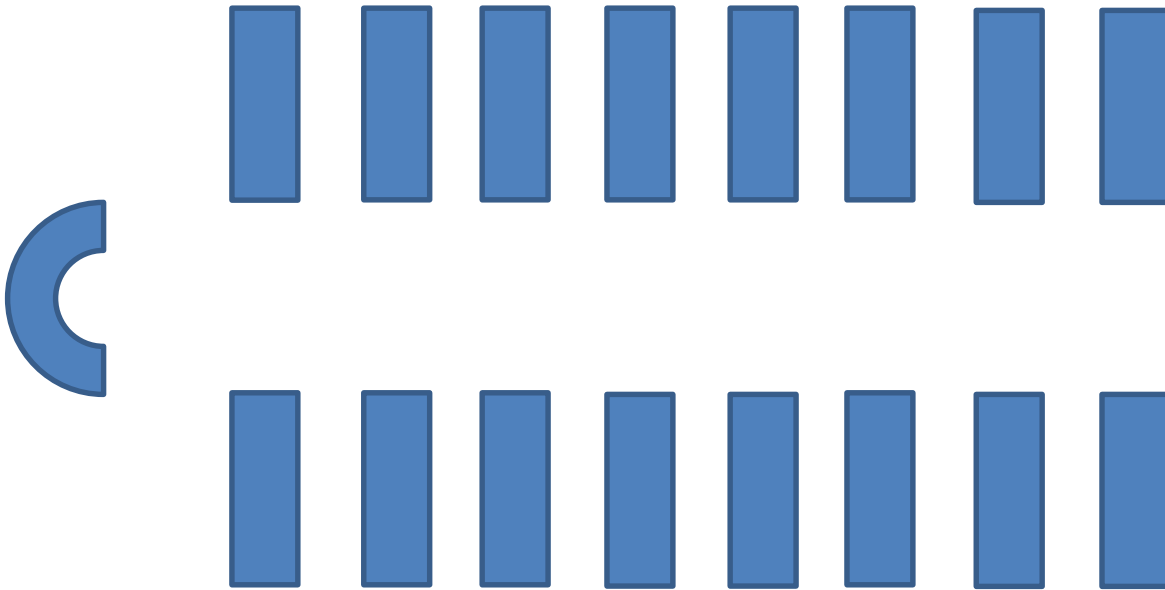
Fire-Pit with Adirondack Chairs

5



Fire-Pit Area 16' W x 40' L

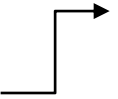
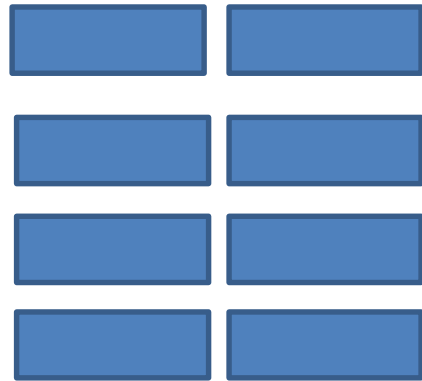
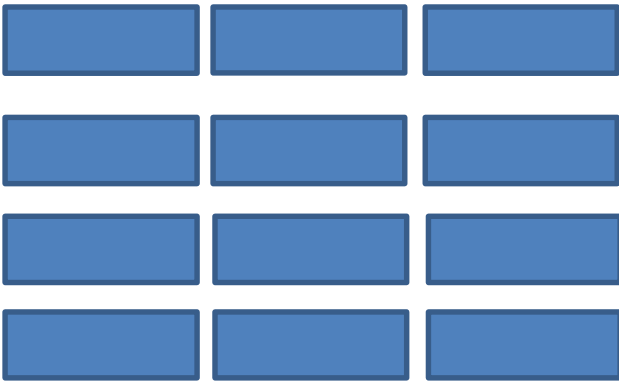
Fire-Pit Area as Ceremony Site with Benches



Seating for 48 ppl

Fire-Pit Area 16' W x 40' L

Fire-Pit Area as Ceremony Site with Benches



Seating for 60 ppl



Frequently Asked Questions & Answers

1. How many can the Barrel Loft accommodate?

- a. 10' farm tables with benches (6 tables), (seating 10 ppl) - 60 people seated
- b. 5' square farm tables with benches (6 tables), (seating 12) - 72 people seated
- c. 100 reception style – utilizing tented area outside “Barrel Loft”
 - i. 6 tables in the Loft – full capacity; bar must be outside (tented or un-tented, depending on the weather)
 - ii. If renting “The whole upstairs” at full price; 10’x20’ tent fee will be incurred by THT; 15’x30’ tent fee is \$350
 1. If renting “The Barrel Loft” only; tent fee will be \$200 for 10’x20’ tent or \$350 for 15’x30’ tent.

2. What is the difference between “family style” and “reception style”?

- a. Family style is farm table seating with 10 or 12 guests per table (depending on long or square tables used).
- b. Reception style is a mostly standing event with enough seats to accommodate 1/3 to 1/2 the guests utilizing high-boy & low-boy cocktail tables and seating to match.

3. What does THT provide?

- a. Glassware
- b. Flatware
- c. Plate ware
- d. Staffing
- e. Décor
 - i. 8 mason jar candles (battery operated)
 - ii. 10 mason jars with farm stand wild flowers only; Specific flowers and/or colors will be the responsibility of the guest
 - iii. 8 pillar candles (battery operated)
- f. Linen napkins/table cloths (limited colors for table cloths (black, white & cream); Napkin color choices are more varied – Tomlinson Linen Service
- g. Farm table seating for family style dinners or reception style tables & seating

4. Can you explain our options for “Bar Service”?

- a. OPTION 1 – Full Hosted Bar Service – your choice of liquors, including WWCo. Bourbon, Rye and Peabody Jones Vodka; all mixers included. Your choice of beer and wine options from the private dining information packet bar menu.
- b. OPTION 2 – Same as option 1, but with a price cap, or limited liquor selections, predetermined.
- c. OPTION 3 – Hosted Bar Service – Alcoholic Punch of your choosing, Beer and Wine of your choosing from the private dining information packet and N/A Beverages.
- d. OPTION 4 – Hosted Beer and Wine of your choosing from the private dining information packet and N/A Beverages; Full Non Hosted Bar Service paid for by your guests – cash bar.
- e. All beer, wine and cocktails are priced by consumption with the exception of alcoholic punches.



Frequently Asked Questions & Answers

5. Can you order wine that is not in the private dining packet menu?

- a. We are happy to order any wines or beers of your choosing. You will be responsible for the cost of any wines or beers ordered for your event and are free to take them home at the conclusion of your event.

6. Can we provide our own alcohol/and or food?

- a. The Hollywood Tavern is the only licensed provider for alcohol, which also includes wine; THT is the preferred caterer for the Woodinville Whiskey Co. Therefore, no outside food or beverages are allowable.

7. Can we have candles?

- a. No open flame permitted in the Distillery, electric candles, lighting & heating only anywhere inside distillery; open flame allowed outside on "The Knoll" (i.e. fire-pit)

8. May we use rice, confetti or sparklers or glitter?

- a. Rice, confetti, glitter are not permitted on the property
- b. Sparklers allowed in outdoor spaces only

9. Can we hang things on the walls or from the ceiling?

- a. No nails, staples, screws of any kind, which includes screw hooks on the ceiling beams. You may hang things from the existing structures. Ex: wrapping lights around the beams or railings

10. Wheelchair access?

- a. There is no chair lift or ADA access.

11. Does THT provide audio visual equipment?

- a. Any A/V equipment needed would be rented by THT and charged to client, unless the client wishes to provide their own equipment.

12. Weather plan for outdoor area?

- a. Tenting can be rented (typical sizes are 10x20, 10x30, 15x20 or 15x30 (see question #1)

13. Any music restrictions? Can we have a DJ or band?

- a. There are no music restrictions.
- b. Musicians and D.J.'s are welcome at the Distillery with the client incurring all costs associated.
- c. One 6 ft. table will be provided by THT for outside music vendors.
- d. Microphone, chairs, etc. will be provided by musician or rented, with the client incurring all associated fees.

14. Is there parking? Do we have to pay the valet charges?

- a. All private dining is required to pay for valet. \$10 per car parked
- b. Example: if you have 100 people we will charge for 50 cars for private events; corporate events are charged by number of guests attending
- c. All valet charges will be applied to client's final bill at the conclusion of event
- d. No payments directly to valet are permitted, with the exception of TIPS



Frequently Asked Questions & Answers

15. How many restrooms are available?

- a. There are 2 unisex restrooms downstairs in the distillery tasting room

16. Can we start before 6:30?

- a. If you are renting the barrel loft only, 6:30pm is the earliest start time
- b. If you are renting the whole upstairs, then we could start at 5:30 and do an outdoor cocktail hour. From 5:30-6:30 you would only be allowed access to the Tavern's facilities (i.e. restrooms, etc.). The Distillery and Barrel Loft can only be accessed after 6:30pm. There are no exceptions due to Woodinville Whiskey Company being open to the general public and 7 day distillation practices.

17. Can we do both the ceremony and reception here?

- a. Yes. Depending on the number of guests, you may have your ceremony anywhere in the upstairs areas. Full seating capacity would want to utilize tented areas on "The Knoll". Fire-pit area may be converted to ceremony site as well.

18. Do I need to have a "Day of event coordinator" for weddings?

- a. We do require, all on-site weddings & receptions to hire a "day of event coordinator" for your ceremony and/or reception. THT does not provide these services. The Hollywood Tavern Team coordinates venue set up/tear down, food, beverage & staffing services only. We are happy to have a partnership with a professional wedding planner who will provide our bride's a discounted rate for "day of coordinator" services. Please ask your event manager for details.

19. Do you have a "bride's" and/or "groom's" changing rooms?

- a. We do not have any areas available to be used as changing rooms. We do suggest booking a room at The Willows Lodge the day of your event.

20. Where are you going to "hide" me before the ceremony?

- a. Unfortunately, we do not have a private space on premise for "hiding" the bride. We recommend getting a room at the Willow's Lodge or hiring a car service, where you can wait in air conditioned comfort.

21. Can we have our "rehearsal" in the event space?

- a. We will allow for ceremony rehearsals on "The Knoll" from 3-5pm, Tuesday – Saturday. Please make appointments with the Event Manager.



Frequently Asked Questions & Answers

22. What is the cancellation policy?

- a. If it is necessary to cancel, you will be subject to cancellation fees. Events canceled less than thirty (30) days in advance of the event will be charged the appropriate, food minimum and any other contracted charges. Any cancellation, loss or damage to equipment or the property, and/or extra cleaning, covering all indoor and outdoor areas will be determined solely by The Woodinville Whiskey Distillery and will cause a forfeiture of the damage deposit and additional costs that may arise. The \$500 deposit is nonrefundable for cancellations exceeding 60 days of the event. Events canceled within 60 days of the event will be charged 50% of the food and beverage minimum. Events canceled 30- 59 days of the event will be charged 75% of the food and beverage minimum. Events canceled less than 30 days to event will be charged 100% of the minimum. All cancellations must be in writing. Should you need to cancel, we will do our best to rebook your event at the next available date at no additional cost.

23. Do you have liability insurance in case of an accident?

- a. "THT & WWCo. Are not responsible for any accident or injury arising from the consumption of alcohol and the client expressly assumes liability for any accident or injury and agrees to hold the THT and WWCo. Harmless and indemnify each of them from any loss or harm including attorneys' fees and costs" (as per contract agreement)
- b. We do have insurance in the event someone gets injured on premises