

NOVELTY HILL

JANUIK



# The Perfect Venue

Woodinville | WA  
Spring | Summer  
2025



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Conveniently located near Seattle, in the heart of Woodinville wine country, we make planning easy with fully versatile meeting rooms, and an in-house events and culinary team.

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### **CURATED EVENTS FOR YOUR GROUP**

From corporate retreats to business meetings; summer barbecues to after-hour receptions; welcome parties to birthday parties, our event specialists work with clients to design flawless, memorable events.



### **CULINARY**

Seasonal Northwest cuisine, artfully prepared by our Executive Chef and culinary team

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# Terrace Room

Overlooking the winery's tank room to the north and the venue's spectacular garden and patio to the south, the Terrace Room is a perfect setting for a formal, seated dinner party or may be combined with the adjacent Tasting Room for a more casual reception for up to 185 guests. For those who desire, a sliding door opens to the kitchen, providing an insiders' view of our winery chef and his culinary team at work.

Inquire with your Event Manager about adjoining outdoor space.



Seated capacity: **120 guests**

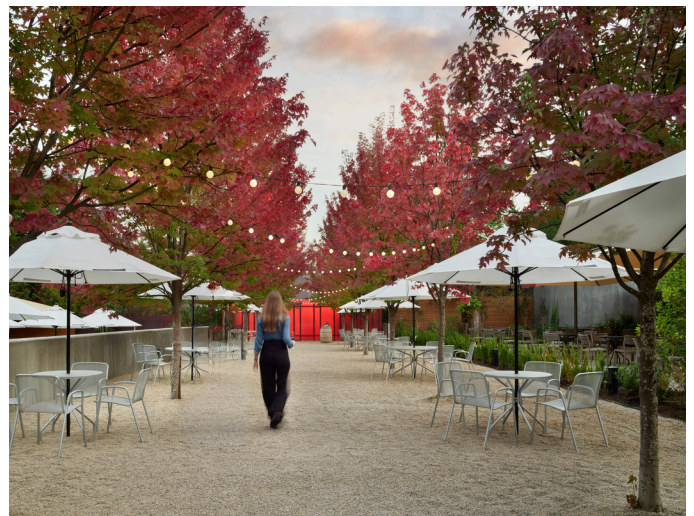
Reception-style capacity (with Tasting Room): **185 guests**

A/V: Projector / Screen, surround sound, wireless & lapel microphones, WiFi



# Tasting Room & Gardens

The Tasting Room is notable for its dramatic soaring ceilings, dual-sided bar and double-sided fireplace with indoor/outdoor lounge seating. Take advantage of the expansive gardens, picnic tables, patio heaters, and outdoor fireplace. Combined with the Terrace Room, the indoor/outdoor locations can accommodate up to 300 guests in the summer months.



Reception-style capacity (with Terrace Room & outside upper gardens): **185-300 guests**

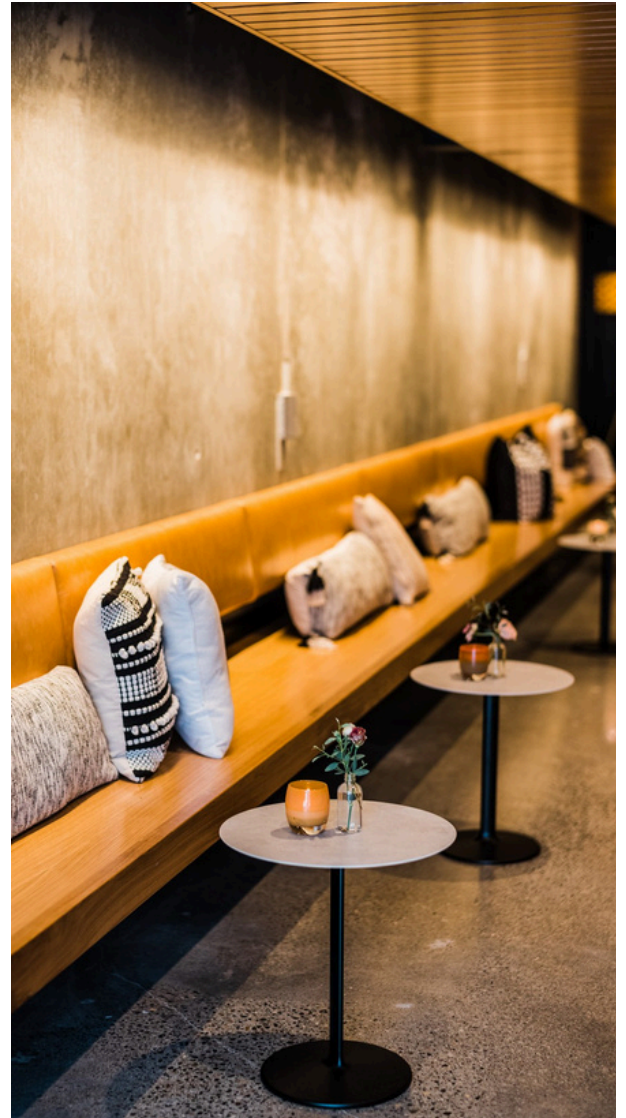
A/V: HDTV, surround sound, wireless microphones, WiFi



# Cellar Room

The Cellar Room is an intimate and private space downstairs, off our winery production floor and off the beaten path. This space features a contemporary look and flexible floorplan. AV capabilities, wine wall, and an adjacent covered patio will complete the space.

Combine the Cellar Room with the Lower Garden for additional outdoor space and bocce court in the summer months.



Seated capacity: **26 guests**

Reception-style capacity (with patio): **35 guests**

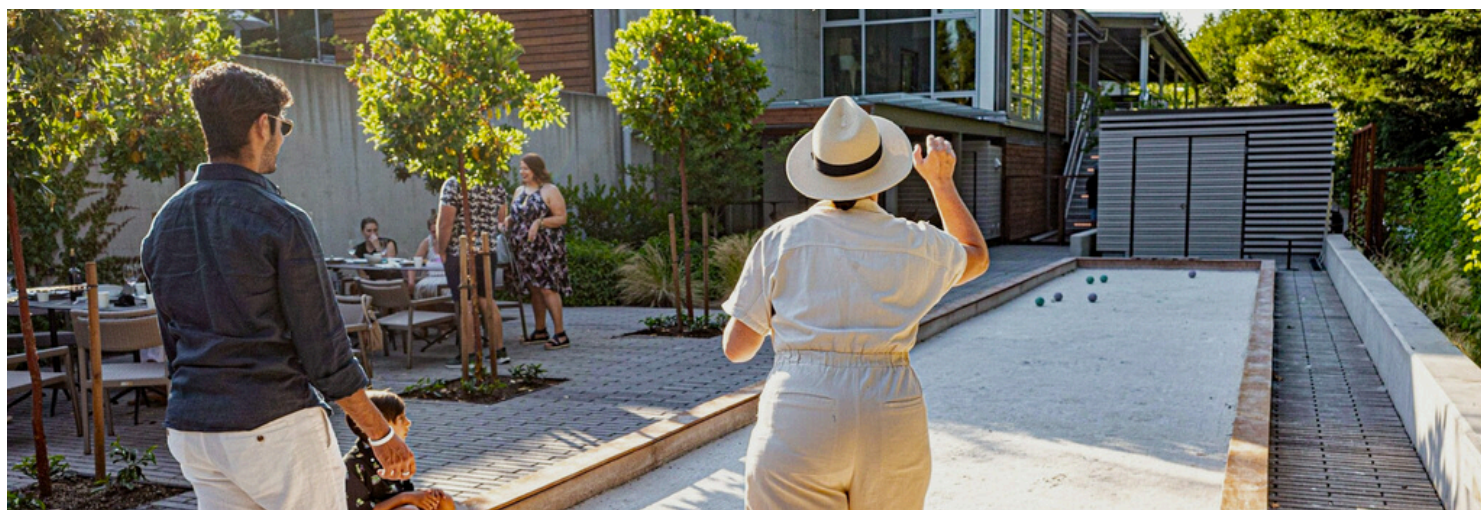
A/V: HDTV with wireless connection, surround sound, microphone, WiFi



# Lower Garden

(Cellar Room add on only)

Surrounded by native plants, café lights, a bocce ball court, and a freestanding firepit, the 6,700 sq. ft. Lower Garden is the perfect space to add on to the Cellar Room for a wine lover social, farm-to-table dinner, or outdoor dance floor. Concrete and ipe hardwood, used in the building's award-winning design, provide a casual setting.



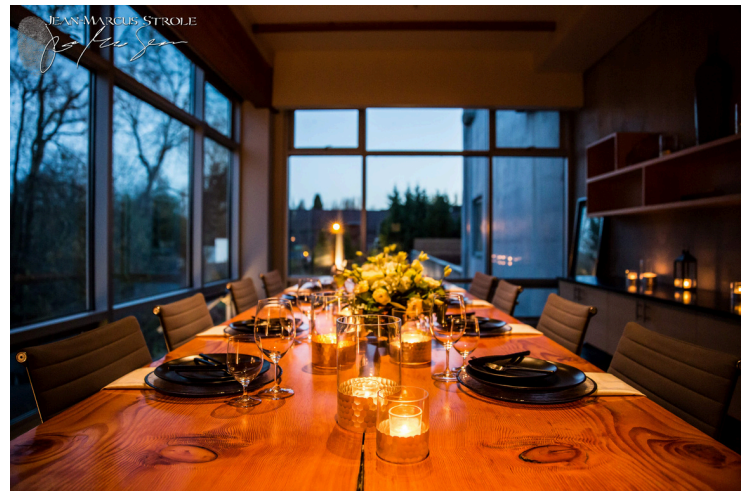
Reception-style capacity (with patio): **50 guests**

A/V: Surround sound, microphone, WiFi



# Treehouse

By day, the Tree House is a unique setting for meetings and retreats; by evening, the space transforms into an ideal location for a private dinner. Stunning floor-to-ceiling windows overlook the surrounding treetops and garden. A spectacular 17' handcrafted salvaged wood table centers the room, which also includes an 80" HDTV.



Seated capacity: **14 guests**  
A/V: 80" HDTV with Wireless Connection, WiFi



# Property Buyout

Make the winery yours for the day! Our expansive grounds and flexible floor plans can be designed to accommodate groups of 200 guests or more. Reserve the winery for your next after hours party or team celebration to enjoy full access to the property, including the gardens and bocce court. Our experienced event staff is here to help.

Includes: Tasting Room, Terrace Room, expansive upper gardens with additional seating & water feature, along with our Lower Garden, outdoor bar and Bocce Court.



Capacity: **300+**



# Events Guidelines

## EVENT TIMING

Novelty Hill-JanuiK Winery is open to the public daily, 11am - 5pm. Your private event space will be ready at the start time listed on your event order. If you require earlier access for setup please schedule the time with your Event Manager in advance. Events exceeding their end time as specified on the Event Order may be subject to a \$250 fee.

Wine and beer service will conclude (30) minutes prior to the event end time.

Private events can start no earlier than 8am and end no later than 10pm.

## CATERING

Novelty Hill-JanuiK Winery will provide all food and beverage for your event; **outside food or beverage is not allowed**. Clients may request a waiver of liability to take home any leftover food. If to-go boxes are requested on the day of your event, there will be a \$25 fee added to your final invoice. Novelty Hill-JanuiK Winery provides in house serviceware for your event.

## BEVERAGES

Novelty Hill-JanuiK Winery will provide all wine, beer, sparkling wine, hard seltzer and non-alcoholic beverages for your event. *These must be ordered two weeks prior of your event date*. No outside alcohol is allowed on premise.

All bar service and glassware are provided by the winery.

Hard alcohol is strictly prohibited at the winery. You are subject to a \$4,500 minimum penalty if hard alcohol is discovered in possession of your guests. You are responsible for alerting your guests of this policy in advance.

## STAFFING

Novelty Hill - JanuiK includes qualified staff as part of your facility rental to assist with set-up, service, and breakdown for your event. Additional service requests may be considered & subject to additional staffing & labor fees

## CAPACITY

Please be advised that our event spaces have a maximum capacity. If you choose to exceed the agreed upon number of guests, Novelty Hill - JanuiK Winery cannot be responsible for services rendered.

## MENUS & COUNTS

In order to ensure a successful event, all details pertaining to your event are due (2) calendar weeks before your event date. Menu selections, beverage selections & the guaranteed guest count is due (2) calendar weeks prior to your event date and cannot be reduced after the deadline. Entrée counts for plated meals with multiple selections offered must be indicated on place cards provided by the client for each place setting.

## DECORATIONS

Floral and rental items may be delivered directly to the winery the day of your event. Timing should be communicated in advance. Our staff is happy to assist with the placement of small décor items provided they are table-ready, such as guest favors. Any additional rental items that require additional labor may result in additional fees & must be communicated in advance.

The City of Woodinville does not permit the use of sparklers, wish lanterns, or other flammable items classified as fireworks. Novelty Hill-JanuiK Winery does not allow the use of glitter, confetti, silly string, open flame candles, tapered candles, or real/artificial flower petals.

Please inquire about specific limitations for hanging elements both indoors and outdoors.

## HOLIDAYS

Higher facility rentals and food and beverage minimums, as well as other special requirements, may apply to holidays and special observance days.

## PAYMENT

A deposit equal to the facility rental is due along with your signed contract to confirm your reservation. Final payment is due within (3) business days after your event date. If this payment is not received by this time, the balance will be charged to the card on file.

## SERVICE CHARGE & TAXES

A 22% service charge will be automatically computed on the total of food and beverage charges and included on the final invoice. 35% of this service charge is distributed directly to front and back of house employees as gratuities, bonuses, and benefits. Service charge is subject to sales tax per Washington State law. If paying via a credit card, a 3% credit card processing fee applies to the final invoice based on the final total.

## PARKING

Novelty Hill-JanuiK Winery suggests providing lot management or valet for groups expecting more than 60 vehicles or 120 guests. Additional fees will apply. For events of 50 guests or more, scheduled during our regular business hours, we require clients to reserve a shuttle service or hire valet during the scheduled time of your event.



# Amenities

## TABLES/CHAIRS

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(12) 60" Banquet Rounds  
(15) 6 ft Banquet Tables  
(12) High & Low Cocktail Tables  
Outdoor Picnic Tables/Chairs  
(120) Grey Banquet Chairs  
Tree House: Live Edge Douglas Fir Table with  
(14) Grey Rolling Chairs  
Cellar Room: Black Metal Tables with (30)  
Brown Leather Chairs

## SERVICE WARE & DECOR

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White Floor Length Linen Tablecloths with Overlay  
White Linen Napkins  
White China & Silver Flatware  
Riedel Crystal Glassware  
Glassybaby Candles - Assorted Colors  
Frosted Votive Candleholders

## OTHER

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Onsite Parking for (60) Cars  
In House Staffing Team for Setup, Service, and  
Breakdown

## AUDIO/VISUAL

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Terrace Room Projector and Screen  
Cellar Room TV/Speakers  
Two Wireless or Lapel Microphones  
Tree House TV  
WiFi

## ADDITIONS

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Lawn Games  
Bocce Ball Court (available with Cellar Room  
Space)

## EXTERNAL VENDORS

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Our knowledgeable Events team would be happy to make recommendations for entertainment and other event vendors to amplify your event! Please request a copy of our preferred vendor list to include recommendations for:

Tenting  
Trivia  
Casino Games  
Photo Booth  
DJ or Band  
Photography  
Floral Design  
Transportation



# Culinary

## Catering Menus

### **NORTHWEST-INSPIRED CUISINE**

Novelty Hill-Januik's culinary program is designed to enhance the enjoyment of our award-winning wines and bring people together around the table.

Our in-house culinary staff celebrates the fresh, flavorful abundance of Northwest cuisine, served by a hospitality team dedicated to exceeding guests' expectations at every turn.





# All Day Meeting Package

## BREAKFAST

**CONTINENTAL BREAKFAST** | Assorted House Made Pastries & Seasonal Fruit Platter

### UPGRADE BREAKFAST OPTIONS

**BREAKFAST POTATOES** | \$5 per guest *gf, vegan*

**LOCALLY SOURCED BACON** | \$5 per guest *gf, df*

**QUICHE LORRAINE** | \$10 per guest *Classic Caramelized Onion and Bacon*

**VEGETABLE QUICHE** | \$10 per guest *Grilled Zucchini, Caramelized Onion, Mama Lil's Peppers, Feta **veg***



## LUNCH BUFFET Includes House Made Chips and Cookies

### SALADS Choose Two

**BABY GEM LETTUCE** | Assorted Greens, Fennel, Watermelon Radish, Pickled Red Onion, Tahini Vinaigrette, Sesame Seeds, Parmigiano Reggiano *gf, veg (vegan by request)*

**BLACK GARLIC CAESAR** | Red and Green Leaf Lettuce, Crispy Parmesan and Sesame Crackers, Rustic Croutons, Black Garlic and Anchovy Vinaigrette, Parmigiano Reggiano

**TROFIE & PESTO SALAD** | Barrel Aged Feta, Heirloom Tomatoes, Trofie Pasta, Basil and Pine Nut Pesto, Toasted Pine Nuts *veg*

**TREVISIO LETTUCE & CITRUS** | Smoked Cashews, Ricotta Salata, Seasonal Citrus, Tangerine Agrumato Vinaigrette *gf, veg (vegan by request)*

### SANDWICHES Choose Three

**BLTA** Maple Pepper Bacon, Frisee, Tomato, Avocado, Tangy Aioli on Focaccia Bread

**SMOKED TURKEY & CHEDDAR** Avocado, Lettuce, Dijonnaise, Beecher's White Cheddar, Red Onion, Whole Wheat Bread

**SMOKED SALMON BAGEL** Whipped Cream Cheese, Capers, Pickled Red Onion, Dill on Everything Bagel

**VEGGIE HUMMUS** Housemade Hummus, Grilled Summer Veggies, Focaccia Bread *vegan*

**GRILLED CHICKEN** Prosciutto, Gruyere, Baby Arugula, Garlic Aioli, Onion Jam

**STEAK SANDWICH** Beef Tenderloin, Caramelized Onions, Pickled Peppers, Gouda, on a Toasted Baguette

*\*Gluten-free bread available upon request with additional charge.*

### SNACK Choose One

**CHEESE & PRESERVES** Chef's Selection of Local & International Cheeses, Marcona Almonds, Seasonal Jam, Local Honey, Fresh Fruit, Crackers *veg \*gluten-free crackers available upon request\**

**FIRE ROASTED TOMATO & RED PEPPER DIP** | Served with Herbed Focaccia Bread *vegan*

**MAMA LIL'S HUMMUS** Pickled Goat Horn Peppers, House-made Hummus, Fresh Carrots, Celery, Red Peppers, English Cucumber, Grilled Pita *vegan (gf by request)*

**\$85 PER GUEST**

**INCLUDES UNLIMITED SPARKLING WATER, SODA, COFFEE, & TEA**





# Breakfast & Lunch

## BREAKFAST \$30 PER GUEST

*served with Caffé Ladro Coffee & Tea*

**CONTINENTAL BREAKFAST** | Assorted Housemade Pastries, Seasonal Fruit Platter

## UPGRADE TO HOT BREAKFAST

**QUICHE LORRAINE** | \$10 per guest Classic Caramelized Onion & Bacon

**VEGETABLE QUICHE** | \$10 per guest Grilled Zucchini, Caramelized Onion, Mama Lil's Peppers, Feta *veg*

## LUNCH BUFFET \$42 PER GUEST *Lunch Buffet includes Housemade Chips & Cookies*

### SALADS *Choice of Two*

**BABY GEM LETTUCE** | Assorted Greens, Fennel, Watermelon Radish, Pickled Red Onion, Tahini Vinaigrette, Sesame Seeds, Parmigiano Reggiano *gf, veg (vegan by request)*

**BLACK GARLIC CAESAR** | Red and Green Leaf Lettuce, Crispy Parmesan and Sesame Crackers, Rustic Croutons, Black Garlic and Anchovy Vinaigrette, Parmigiano Reggiano

**TROFIE & PESTO SALAD** | Barrel Aged Feta, Heirloom Tomatoes, Trofie Pasta, Basil and Pine Nut Pesto, Toasted Pine Nuts *veg*

**TREVISO LETTUCE & CITRUS** | Smoked Cashews, Ricotta Salata, Seasonal Citrus, Tangerine Agrumato Vinaigrette *gf, veg (vegan by request)*

### SANDWICHES *Choice of Three*

**BLTA** Maple Pepper Bacon, Frisee, Tomato, Avocado, Tangy Aioli on Focaccia Bread

**SMOKED TURKEY & CHEDDAR** Avocado, Lettuce, Dijonnaise, Beecher's White Cheddar, Red Onion, Whole Wheat Bread

**SMOKED SALMON BAGEL** Whipped Cream Cheese, Capers, Pickled Red Onion, Dill on Everything Bagel

**VEGGIE HUMMUS** Housemade Hummus, Grilled Summer Veggies, Focaccia Bread *vegan*

**GRILLED CHICKEN** Prosciutto, Gruyere, Baby Arugula, Garlic Aioli, Onion Jam

**STEAK SANDWICH** Beef Tenderloin, Caramelized Onions, Pickled Peppers, Gouda, on a Toasted Baguette

*\*Gluten-free bread available upon request with additional charge.*



## HOT LUNCH BUFFET

*Includes One Salad & Two Sides with your selection of 1 or 2 entrees*

**BABY GEM LETTUCE** | Assorted Greens, Fennel, Watermelon Radish, Pickled Red Onion, Tahini Vinaigrette, Sesame Seeds, Parmigiano Reggiano *gf, veg (vegan by request)*

**SEASONAL VEGETABLE MEDLEY** | Assortment of Spring Squash, Radishes, Spring Onions, Baby Carrots, Haricot Verts, Shaved Garlic, Malden Sea Salt *gf, vegan*

**PAPAS BRAVAS ROSTI** | Crispy Smashed Fingerling Potatoes, Chili Oil, Chimichurri *gf, vegan*

### Entrée Selections

**CHICKEN PICATTA** | Pan Seared Organic Chicken Breast, Caper Berry Butter Sauce *gf*

**CORN & ASPARAGUS RISOTTO** | Balsamic Glazed Cipollini Onions, Parmigiano Reggiano *veg (vegan by request)*

**WILD SALMON** | Seared Salmon, Grilled Corn, Baby Heirloom Tomatoes, Dill Beurre Blanc *gf*

**BEEF TENDERLOIN** | Charred Onion, Bing Cherry Demi Glace, Whipped Herb Butter *gf*



ONE ENTRÉE \$48 PER GUEST

TWO ENTRÉES \$54 PER GUEST



# Hors D'Oeuvres

**BLACK TEA DEVEILED EGGS** | \$32/dz. Organic Egg, Soy Ginger Black Tea Marinade, Rainbow Trout Roe, Micro Cilantro *df*

**BLUEBERRY & CORN CROSTINI** | \$32/dz. Whipped Herbed Goats Cheese, Corn and Blueberry Insalata, Blueberry Compote *veg \**

**PORK BELLY BLTA BITES** | \$39/dz. Crispy Pork Belly, Fried Green Tomato, Avocado Aioli, Micro Arugula *df, gf \**

**TUNA CEVICHE** | \$45/dz. Ahi Tuna, Soy Ginger Marinade, Sesame, Serrano Chili, Red Onion, Crispy Taro Root Chips *df (gf by request)*

**CRAB & CORN HUSHPUPIES** | \$65/dz. Dungeness Crab, Cornmeal, Spiced Honey, Remoulade Sauce

**SOY GINGER WATERMELON POKE** | \$32/dz. Serrano Pepper, Feta, Toasted Sesame, Crispy Taro Root Chip *veg (vegan by request, gf by request)*

**CHICKEN SKEWERS** | \$42/dz. Garlic Oregano Marinade, Lemon Olive Oil, Garlic Greek Yogurt Sauce, Red Onions, Cucumber *gf (df by request)*

**ARTICHOKE HEART FRITTERS** | \$34/dz. Panko Breaded and Fried, Preserved Lemon, Tarragon, Calabrian Chili Rouille *veg*

**NH-J SLIDERS** | \$46/dz. Local Greens, Hatch Chiles, Aged Cheddar Sauce, Maple Pepper Bacon

**GRAND MARNIER PRAWNS** | \$55/dz. Flash Fried, Black Sesame Seeds, Orange Grand Marnier Aioli *df, gf \**

**ARANCINI** | \$32/dz. Crispy Rice Balls with Aged White Cheddar, Sweet Corn and Asparagus, Saffron Aioli *veg \**

*Interested in Tray Passed Hors d'Oeuvres? Items listed with \* make for great tray passed options. Reach out to your Event Manager with this Special Request*



## BOARDS *\*Ordered in quantities of 10*

**CHEESE & PRESERVES** | \$13 per guest Chef's Selection of Local & International Cheeses, Marcona Almonds, Seasonal Jam, Local Honey, Fresh Fruit, Crackers *veg \*gluten-free crackers available upon request\**

**ANTIPASTO PLATTER** | \$22 per guest A Rotating Selection of Artisanal Meats, Local and International Cheeses, Assorted Accompaniments on a Shared Board *\*gluten-free crackers available upon request\**

**MAMA LIL'S HUMMUS** | \$10 per guest Pickled Goat Horn Peppers, Housemade Hummus, Fresh Carrots, Celery, Red Peppers, English Cucumber, Grilled Pita *df, vegan, \*Add Housemade Ranch Dressing for Additional \$6/guest\**

**GERARD & DOMINIQUE SMOKED SALMON PLATTER** | \$14 per guest Smoked Salmon, Lemon & Dill Aioli, Rye Crostini, House Made Pickles *df*

**FIRE ROASTED TOMATO & RED PEPPER DIP** | \$12/guest Served with Herbed Focaccia Bread *vegan*

**DESSERTS** | *Ask your Event Manager for House Made Dessert Options*



# Plated Dinner Selections

## STARTER *Choice of One*

**BABY GEM LETTUCE** | Assorted Greens, Fennel, Watermelon Radish, Pickled Red Onion, Tahini Vinaigrette, Sesame Seeds, Parmigiano Reggiano  
*gf, veg (vegan by request)*

**BLACK GARLIC CAESAR** | Red and Green Leaf Lettuce, Crispy Parmesan and Sesame Crackers, Rustic Croutons, Black Garlic and Anchovy Vinaigrette, Parmigiano Reggiano

**TROFIE & PESTO SALAD** | Barrel Aged Feta, Heirloom Tomatoes, Trofie Pasta, Basil and Pine Nut Pesto, Toasted Pine Nuts *veg*

**TREVISO LETTUCE & CITRUS** | Smoked Cashews, Ricotta Salata, Seasonal Citrus, Tangerine Agrumato Vinaigrette  
*gf, veg (vegan by request)*

## ENTRÉES *Choice of Two or Three*

**CHICKEN PICCATA** | Pan Seared Organic Chicken Breast, Caper Berry Butter Sauce, Grilled Zucchini, Potatoes Rosti *gf*

**WILD SALMON** | Seared Salmon, Grilled Corn and Baby Heirloom Tomatoes, Fregola Couscous, Dill Beurre Blanc

**BLACK COD** | Miso, Baby Bok Choy, Crispy Forbidden Rice Cake, Miso Butter Sauce *gf*

**GRILLED PORK CHOPS** | Ginger and Chili Glazed Oyster Mushrooms, Rancho Gordo Beans, Mustard Seed Pan Sauce  
*gf (df by request)*

**BEEF TENDERLOIN** | Pommes Purée, Grilled Asparagus, Charred Onion, Bing Cherry Demi Glace *gf*

**CORN & ASPARAGUS RISOTTO** | Roasted Corn and Asparagus, Balsamic Glazed Cipollini Onions, Parmigiano Reggiano  
*veg (vegan by request)*

**VEGETABLE CASSOULET** | Vegetable Stuffed Roasted Hearts of Palm, Rancho Gordo Beans  
*gf, vegan*



## DESSERTS *Choice of One*

**KEY LIME PIE TRIFLE** Graham Cracker Crumble, Layered Key Lime Custard, Chantilly Cream

**GREEK YOGURT PANNA COTTA** Balsamic Black Pepper Strawberries, Orange Pecan Lace Cookie  
*gf by request*

**CHOCOLATE CARAMEL TART** Salted Peanuts, Caramel Custard & Chocolate Ganache, Graham Cracker Crust, Berry Coulis

**S'MORES PARFAIT** Dark Chocolate Cream, Toasted House made Marshmallow, Graham Cracker Crumble, Fresh Blackberries

**SEASONAL CHEESECAKE**

ARTISAN BREAD & BUTTER  
CAFFE LADRO COFFEE & TEA SERVICE

**TWO ENTRÉES \$86 PER GUEST | THREE ENTRÉES \$96 PER GUEST**

\*Host is responsible for providing place cards at each place setting indicating entrée choice. Entrée counts are due by 11am, 2 weeks prior to event date. For any questions related to your menu selections, please ask your Event Sales representative for more details.\*

df = dairy-free gf = gluten-free veg = vegetarian vegan = vegan



# Vineyard Buffet Dinner Selections

## SALADS *Choice of Two*

**BABY GEM LETTUCE** | Assorted Greens, Fennel, Watermelon Radish, Pickled Red Onion, Tahini Vinaigrette, Sesame Seeds, Parmigiano Reggiano  
*gf, veg (vegan by request)*

**BLACK GARLIC CAESAR** | Red and Green Leaf Lettuce, Crispy Parmesan and Sesame Crackers, Rustic Croutons, Black Garlic and Anchovy Vinaigrette, Parmigiano Reggiano

**TROFIE & PESTO SALAD** | Barrel Aged Feta, Heirloom Tomatoes, Trofie Pasta, Basil and Pine Nut Pesto, Toasted Pine Nuts *veg*

**TREVISO LETTUCE & CITRUS** | Smoked Cashews, Ricotta Salata, Seasonal Citrus, Tangerine Agumato Vinaigrette  
*gf, veg (vegan by request)*

## ENTRÉES *Choice of Two or Three*

**CHICKEN PICCATA** | Pan Seared Organic Chicken Breast, Caper Berry Butter Sauce, Grilled Zucchini, Potatoes Rosti *gf*

**WILD SALMON** | Seared Salmon, Grilled Corn and Baby Heirloom Tomatoes, Fregola Couscous, Dill Beurre Blanc

**GRILLED PORK CHOPS** | Ginger and Chili Glazed Oyster Mushrooms, Rancho Gordo Beans, Mustard Seed Pan Sauce  
*gf (df by request)*

## DESSERTS *Choice of One*

Mini Cupcakes  
Brownies  
Assorted Cookies

Seasonal Fruit Crisp *(vegan by request)*  
Chocolate Dipped Coconut Macaroons *gf*  
Lemon Bars

## ACCOMPANIMENTS *Choice of Three*

**PAPAS BRAVAS ROSTI** | Crispy Smashed Fingerling Potatoes, Chili Oil, Chimichurri  
*gf, vegan*

**MASHED POTATOES** | Organic Yukon Golds, Roasted Garlic Cream *gf, veg*

**SEASONAL VEGETABLE MEDLEY** | Seasonal Assorted Squashes, Sweet Onion, Radish, Roasted Garlic & Maldon Sea Salt *gf, vegan*

**GLAZED CARROTS** | Demerara Sugar Roasted Carrots, Maple Miso Honey Glaze, Sesame Seeds *vegan*

**GRILLED ASPARAGUS** | Barrel Aged Feta, Lemon Vinaigrette, Pepita Crunch, Charred Meyer Lemon *gf, veg (vegan by request)*

**SNOW PEA SAUTÉ** | Radish, Citrus and Mirin Vinaigrette, Mint, Cashew Crunch *vegan*

**BLACK COD** | Miso, Baby Bok Choy, Crispy Forbidden Rice Cake, Miso Butter Sauce *gf*

**BEEF TENDERLOIN** | Pommes Purée, Grilled Asparagus, Charred Onion, Bing Cherry Demi Glace *gf*

**CORN & ASPARAGUS RISOTTO** | Roasted Corn and Asparagus, Balsamic Glazed Cipollini Onions, Parmigiano Reggiano  
*veg (vegan by request)*

**VEGETABLE CASSOULET** | Vegetable Stuffed Roasted Hearts of Palm, Rancho Gordo Beans  
*gf, vegan*

ARTISAN BREAD & BUTTER  
CAFFE LADRO COFFEE & TEA SERVICE

TWO ENTRÉES \$78 PER GUEST | THREE ENTRÉES \$86 PER GUEST

*df= dairy-free gf= gluten-free veg= vegetarian vegan = vegan*

# Wine Packages

## CLASSIC | \$35 per guest

*Includes a Selection of San Pellegrino Sparkling Water & Flavored Beverages and Assorted Sodas*

- |                          |  |  |
|--------------------------|--|--|
| <b>Whites   Select 2</b> | Spring Run Rosé (seasonal)<br>Novelty Hill Stillwater Creek Viognier (seasonal)<br>Novelty Hill Stillwater Creek Roussanne (seasonal)<br>Novelty Hill Columbia Valley Sauvignon Blanc<br>Januik Cold Creek Chardonnay  | <b>Beer   Select 2</b><br>Douglas Lager<br>Reuben's Pilsner<br>Bale Breaker Top Cutter IPA |
| <b>Reds   Select 2</b>   | Novelty Hill Stillwater Creek Cabernet Sauvignon<br>Novelty Hill Stillwater Creek Grenache<br>Novelty Hill Stillwater Creek Merlot<br>Novelty Hill Stillwater Creek Malbec<br>Novelty Hill Stillwater Creek Syrah<br>Novelty Hill Stillwater Creek Sangiovese<br>Novelty Hill Columbia Valley Cabernet Sauvignon<br>Novelty Hill Columbia Valley Syrah<br>Januik Columbia Valley Cabernet Sauvignon<br>Januik Columbia Valley Merlot |  |

## RESERVE | \$45 per guest

*Includes a Selection of San Pellegrino Sparkling Water & Flavored Beverages and Assorted Sodas*

- |                          |  |   |
|--------------------------|--|---|
| <b>Whites   Select 2</b> | Spring Run Rosé (seasonal)<br>Novelty Hill Columbia Valley Sauvignon Blanc<br>Novelty Hill Stillwater Creek Viognier (seasonal)<br>Novelty Hill Stillwater Creek Roussanne (seasonal)<br>Januik Cold Creek Chardonnay                  | <b>Beer   Select 2</b><br>Douglas Lager<br>Reuben's Pilsner<br>Bale Breaker Top Cutter IPA<br>Aslan Batch 15 IPA<br>Black Raven Perplexor Hazy Pale Ale |
| <b>Reds   Select 2</b>   | Novelty Hill Cascadia<br>Novelty Hill Il Corvo<br>Andrew Januik Lady Hawk<br>Andrew Januik Stone Cairn<br>Januik Ciel du Cheval Syrah<br>Januik Weinbau Cabernet Franc<br>Januik Quintessence Cabernet Sauvignon<br>Januik Reserve Red | <b>Sparkling  </b><br>Adami Prosecco Garbel   |

*Wines will vary based on availability.  
À la carte ordering, billed on consumption by count of open bottles is also available.  
Please see following pages for tasting notes*



# A La Carte Beverages

## NON-ALCOHOLIC BEVERAGES

Seasonal Mocktail | House Made Shrub Topped with Sparkling Water & Garnish | *\$6 per guest*

Hibiscus Tea Lemonade | *\$6 per guest*

Organic Black Tea | *\$5 per guest*

Caffe Ladro Coffee & Tea | *\$4 per guest*

## SPARKLING WINE

### ADAMI PROSECCO GARBEL

*Veneto, IT | \$36/bottle*

Crisp, complex fruit notes. A full-flavored palate with crisp acidity makes it perfect for celebrations.

### DOPFF & IRION CREMANT D'ALSACE BRUT

*Alsace, FR | \$30/bottle*

Fruit aromas such as green apple or lemon. The flavor is round and elegant. Well-balanced and perfectly dry.

### DOPFF & IRION ROSE CREMANT |

*Alsace, FR | \$30/bottle*

Pink with tinges of orange. The bouquet is full of red berry fruit. Lively, round, and elegant on the palate.

### SANTA JULIA LA MANTIS SPARKLING CHARDONNAY

*Mendoza, AR | \$32/bottle*

This wine stands out for its floral aromas. Presents notes of tropical white fruits and orange peel.

## CHAMPAGNE

### PIERRE MONCUIT BRUT

*Champagne, FR | \$81/bottle*

Expressive aromas of green apple, Asian pear, chalk, white flowers, and toasty lees. Green fruit, mineral, and biscuity flavors with laser-like precision, leaving a long and satisfying finish.

### LAURENT-PERRIER BRUT LA CUVÉE

*Champagne, FR | \$79/bottle*

Citrus and white fruit notes. Remarkable balance supported by subtle effervescence, making an ideal accompaniment to poultry and fish.

### DRAPPIER BRUT NATURE

*Champagne, FR | \$70/bottle*

Crisp yet ripe fruit on the nose. Upright and pure, with abundant finesse and freshness. Finishes on intense notes of dusty minerals and ginger.

## BEER & CIDER

### IPA

Black Raven Trickster IPA | \$69/case

Aslan Batch 15 | \$76/case

Alaskan Husky IPA | \$72/case

### AMBER

Alaskan Amber | \$62/case

Scuttlebutt Amber | \$69/case

### LAGER & PALE ALE

Douglas Lager | \$58/case

Black Raven Perplexor Hazy Pale Ale | \$69/case

### NON-ALCOHOLIC

Best Day Brewing west Coast IPA | \$66/case

### PILSNER

Reuben's Pilsner | \$64/case

Scuttlebutt Hefeweizen | \$64/case

### CIDER

Incline Fuji's Gold Cider | \$67/case

Incline Marionberry Cider | \$67/case

### HARD SELTZER

Maui Hard Seltzer Mix | \$62/case

Flavors: Dragon Fruit, Açai, POG, Citrus

Maui Hard Seltzer Lemonade | \$62/case

### NON-ALCOHOLIC BEER

Best Day Brewing West Coast IPA | \$66/case

Beer and sparkling wine must be ordered in set quantities at least 2 weeks in advance of your event.  
Any special ordered unopened leftovers must be taken with you at the conclusion of your events.

# Our Story



Pioneering the Washington state winemaking industry since 1984, including ten years as head winemaker at Chateau Ste Michelle during a pivotal time in the Washington wine industry, Mike Januik founded Januik Winery with wife Carolyn in 1999 premised on an uncompromising devotion to quality and the exemplification of Columbia Valley as a premier grape growing region in the world. Developing a relationship with the Alberg-Beck family in 2000 as they were looking to plant what would become the Novelty Hill estate vineyard, Stillwater Creek Vineyard, Novelty Hill – Januik Winery naturally evolved as two separately owned wineries sharing one facility and one winemaking team.

As family owned wineries, Mike and Carolyn have granted their sons Andrew and Donald the privilege of being a part of the winery for more than two decades. Both sons work at an operational level, Andrew as Winemaker and Donald as Director of Hospitality. In addition, the Alberg-Beck family works closely with the Januiks to guide the direction of each winery, their family providing support to this passion at every turn.

In 2007, Novelty Hill – Januik Winery finished development of the facility they are in to this day. Beyond making world renowned wine, NH-J proudly has a tasting room open seven days a week and hosts all types of events, from birthday parties and retirement dinners, to weddings and large scale employee celebrations. Both departments are guided by a love for wine, an outstanding culinary program, and highly experienced and committed staff.