

# Beverage

PACKAGES





# BEVERAGE PACKAGES

2025-2026 Pricing Guide



## *Pacific NW Bar*

## *Premium Bar*

## *Non-Alcoholic*

Hosted bar featuring Pacific NW favorites + base bar mixers

**\$41**

**Beer/Wine/Bubbles**  
(Per Person)

2 Black Raven Draft Beer  
4 House Red & White Wine  
Prosecco

**\$54**

**Full Bar**  
(Per Person)

Beer/Wine/Bubbles  
House Spirits: Vodka, Gin Whisky,  
Tequila, Rum, Bourbon  
Featuring Fremont Mischief

Hosted bar featuring top-shelf selections + base bar mixers

**\$48**

**Premium Beer/Wine/Bubbles**  
(Per Person)

2 Black Raven Draft Beer  
2 Microbrews  
1 Cider  
1 Seltzer  
6 Fine Wines (Red, White & Rosé)  
Brut Sparkling Wine

**\$66**

**Premium Featured Full Bar**  
(Per Person)

Premium Beer/Wine/Bubbles  
Premium Local & Global Spirits:  
Vodka, Gin Whisky, Rye, Tequila, Rum  
Featuring Copper Works

Full N/A Selections for a booze-free boozy bar + base bar mixers

**\$46**

**Non-Alcoholic Specialty Bar**  
(Per-Person\*)

Local N/A Beer  
N/A Sparkling Wine  
Curated N/A Spirit Cocktail Menu

**\$38**

**Non-Alcoholic Quick-Service Bar**  
(Per Person)

Canned Local N/A Beer  
Canned N/A Sparkling  
Canned N/A Cocktails

**\$52**

**Non-Alcoholic Quick Service + Pacific NW Beer & Wine**  
(Per Person)



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### A Little Extra Pizzazz

#### Sparkling Wine Toasts

**\$6 - \$12**

(per person)

*An all-guest celebratory toast with a choice of three levels of bubbles*

#### Specialty Cocktails/Mocktails Included - \$9

(per person)

*Offer guests 1-2 specialty cocktails or mocktails in addition to any beverage package*

#### Pre-event Snack Tray with Bubbles \$259

(Set of Two)

*Enjoy pre-event refreshments for each wedding party*

#### Add French Champagne \$7

(per person)

**\$106**

(per bottle)

*Add timeless elegance to your bar package or a bottle for your table*

***All bar packages and suggestions are based on four-hour events and include glassware, bar setup, breakdown, paper products, garnishes and bartenders. Additional hours incur supplemental cost. Guest-provided bar also requires a base bar & mixer package.***



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## Sparkling Wine Toasts

*An all-guest celebratory toast with a choice of three levels of bubbles*

Elegance Toast - <i>includes prosecco</i> .....	\$6
Shimmer Toast - <i>includes brut sparkling wine</i> .....	\$8
Priceless Toast - <i>includes French Champagne</i> .....	\$12
Specialty Glassware - <i>upgrade to crystal champagne flutes or coupes</i> .....	\$1

## Specialty Cocktails

*Offer guests 1-2 specialty cocktails in addition to any beverage package*

Add Craft Cocktail to beer and wine package.....	\$9
Add Craft Cocktail to full bar package.....	\$2

*1920's Cocktail Suggestions:*

*French 75 - gin, lemon juice, simple syrup, sparkling wine*

*Bees Knees - gin, lemon juice, honey*

*The Eastlake - gin, lime juice, simple syrup, orange bitters, muddled mint*

*Old Fashioned - whiskey, bitters, raw sugar, orange slice*

*Seattle Mule - vodka, lime, local ginger beer*

Add Top Tier Martini-style Craft Cocktail.....	Add'l \$5
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## Specialty Mocktails

<i>Offer guests 1-2 specialty non-alcoholic beverages in addition to any package</i> .....	\$4.50
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*Mocktail Suggestions:*

*Green Tea Julep - green tea, lemon, mint simple syrup*

*Peach-Ginger Spritz - peach nectar, soda, ginger, mint*

*Jalapeño Pineapple Daiquiri - pineapple juice, jalapeño, lime, soda, tajin rim*

*Virgin Paloma - lime juice, grapefruit ice, agave, sea salt*

*Cold Fashioned - cold brew, orange bitters, simple syrup, orange twist*

*Halcyon Sunset - blood orange soda, orange juice, vanilla, lime juice*

*All prices are per person unless otherwise noted*



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### Extras

Specialty Champagne Coupes.....	\$1
Specialty Champagne Flutes.....	\$1

### Client Provided Alcohol

Clients may provide their own beer and wine (no spirits), subject to a corkage fee and client-provided banquet permit and proof of liability insurance. In accordance with our liquor license, the bar cannot be a combination of guest-provided and venue-provided alcohol. All liability rules apply, including minimum drinking age.

#### **Example “Soft Bar” Beer, Wine, & Champagne**

*Based on 4-hour event with 100 guests*

- 4 cases of beer (24-pack) or 1 full 15.5 gal keg (serves 165 12 oz glasses) (2-3 types)
- 24 bottles of White Wine (1-2 types)
- 30 bottles of Red Wine (1-2 types)
- 10 bottles of Champagne - *this accounts for toasting only; to serve your entire event, add an additional 6 bottles*

#### **Corkage Fees**

The corkage fee is \$21/case of beer, \$120 per keg, and \$11 per bottle of wine or bubbly. No guest-provided spirits allowed. All corkage will be prepaid; all unopened bottles will be returned to the host at close of event, and overage fees will be returned within 14 days of event close.

#### **Deliveries/Storage**

We do offer storage for your stackable beverage 2 hours prior to your event. Acceptable items: Cases/boxes of beer, wine, champagne etc. Kegs must be decided on with your event specialist.

#### **Banquet Permit**

Client is responsible for obtaining the Banquet Permit at [www.liq.wa.gov](http://www.liq.wa.gov). A copy of the permit must be provided to Imperia Lake Union prior to your event. Imperia Lake Union is not open to the general public. Client is responsible for the actions of their guests.

*All prices are per person unless otherwise noted*



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## Pre-Ceremony Lounge Additions

PNW Beer Pitcher.....	\$32
PNW Wine Bottle.....	\$38
Prosecco Bottle.....	\$34
Premium French Champagne.....	\$106
Hard Seltzer on Ice.....	\$8
Coffee & Tea.....	\$53
Bubbles & Bites Platters (2).....	\$259
Bellini Mini Bar.....	\$124

## Base Bar & Mixers

Coca-Cola Products, Juices, Coffee,  
Teas & more.....\$4



*All prices are per person unless otherwise noted*





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### Bar Inclusions

#### **Base Bar & Mixers** (*Included with all Bar Packages; \$4pp a la carte*)

**Beverages** - Coca-Cola Products, Ginger Ale, Ginger Beer, Tonic, Orange Juice, Pineapple Juice, Cranberry Juice, Lemonade, Peach Nectar, Coffee & Assorted Teas

**Additional Options** - Grenadine, Simple Syrup, Sour Mix, Blue Curacao, Dry Vermouth, Sweet Vermouth, Bitters, Ice, Maraschino Cherries, Green Olives & Citrus Garnishes

#### **Additional Bar-on-Hand** (*Available with prior notice\**)

*Additional Juices, San Pellegrino, Specialty Sodas, Gluten-free Beer, Non-alcoholic Beer, Alternative beers/wines/spirits, Campari, Aperol, Specialty Garnishes, Specialty Flavorings, Syrups & Spices*

#### **Specialty Cocktails and Beers/Wines**

- Featured Cocktails can be uniquely crafted with our bar manager (*or you can supply your favorite recipe\**)
- A full list of suggested cocktails is available, perfect for event service
- Additions may be available for the PNW or Premium Bar Package\* (*if procurable by our distributors*)

#### **The Owner's Cellar** (*For the wine connoisseur*)

- Feature specially curated wines directly from the owner's private list of favorites
- Add or substitute these wines for the guests of honor or the entire guest list\*
- You can add the owners' favorite French Champagne to your event! Add it to any bar package, serve it as a toast, keep it for your private table, or take home a keepsake bottle\*

*\* May incur additional cost*



*Photo credits available on our website's preferred vendors list.  
Thank you to our photographers and our lovely couples.*

