

NOVELTY HILL

JANUIK



The Perfect Venue

Woodinville | WA

Fall | Winter

2024 | 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.

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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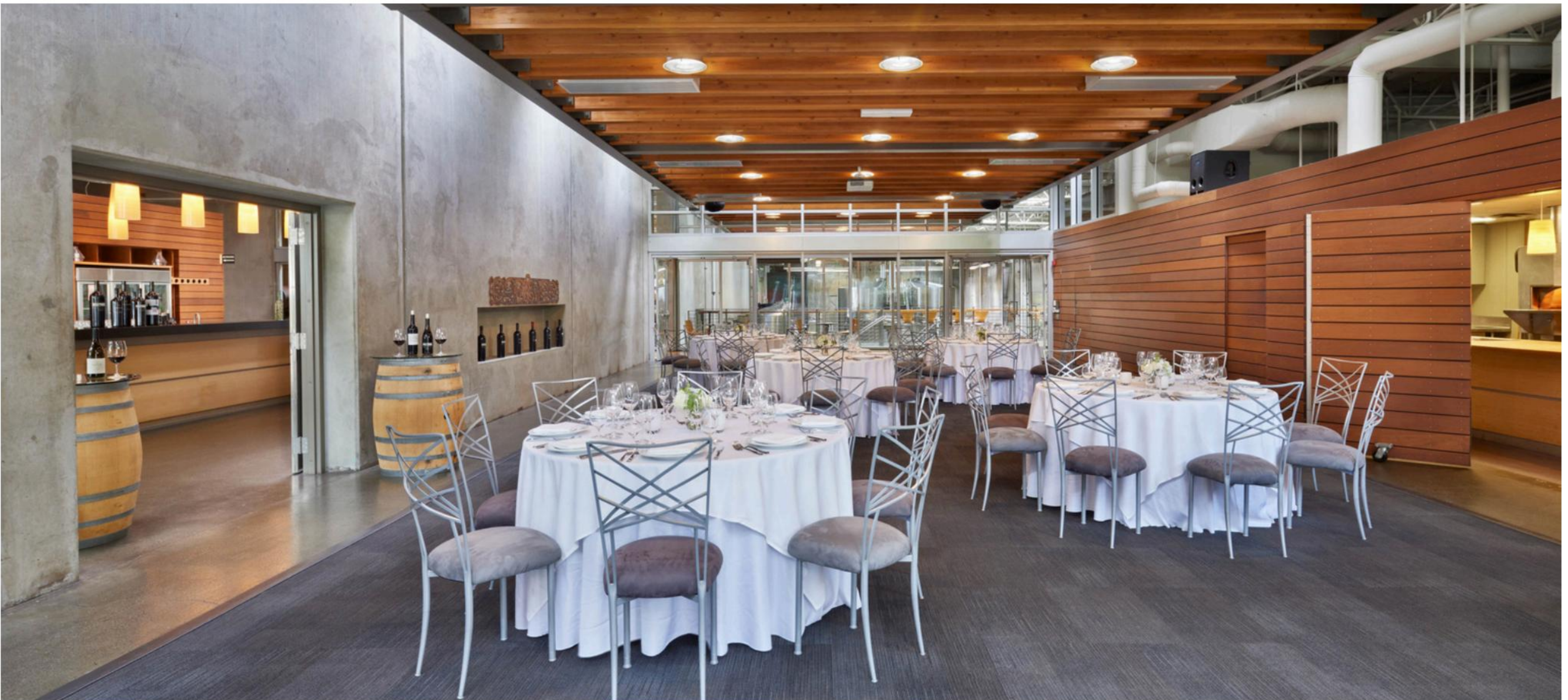
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Terrace Room

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.



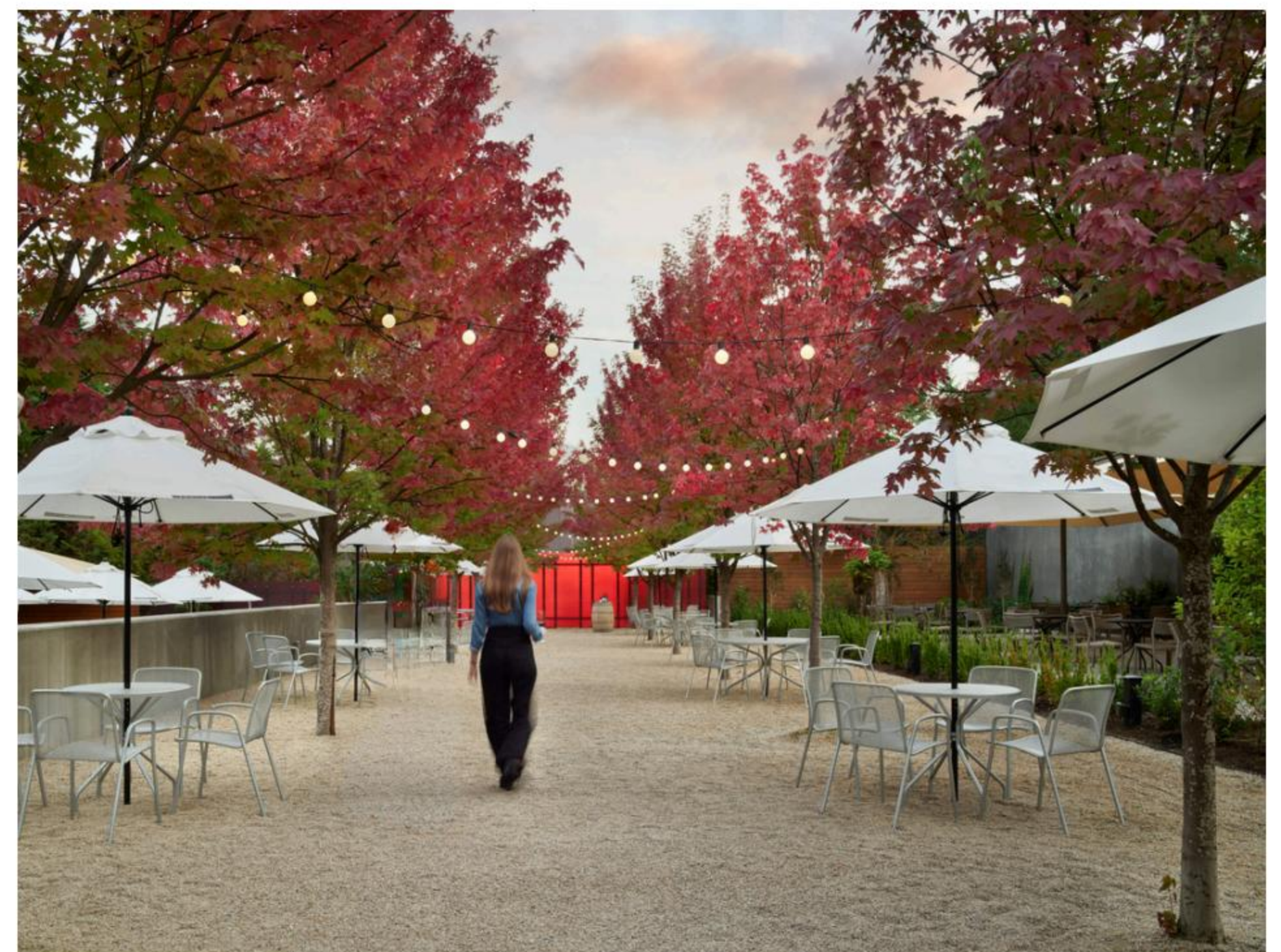
Seated capacity: **120 guests**

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.



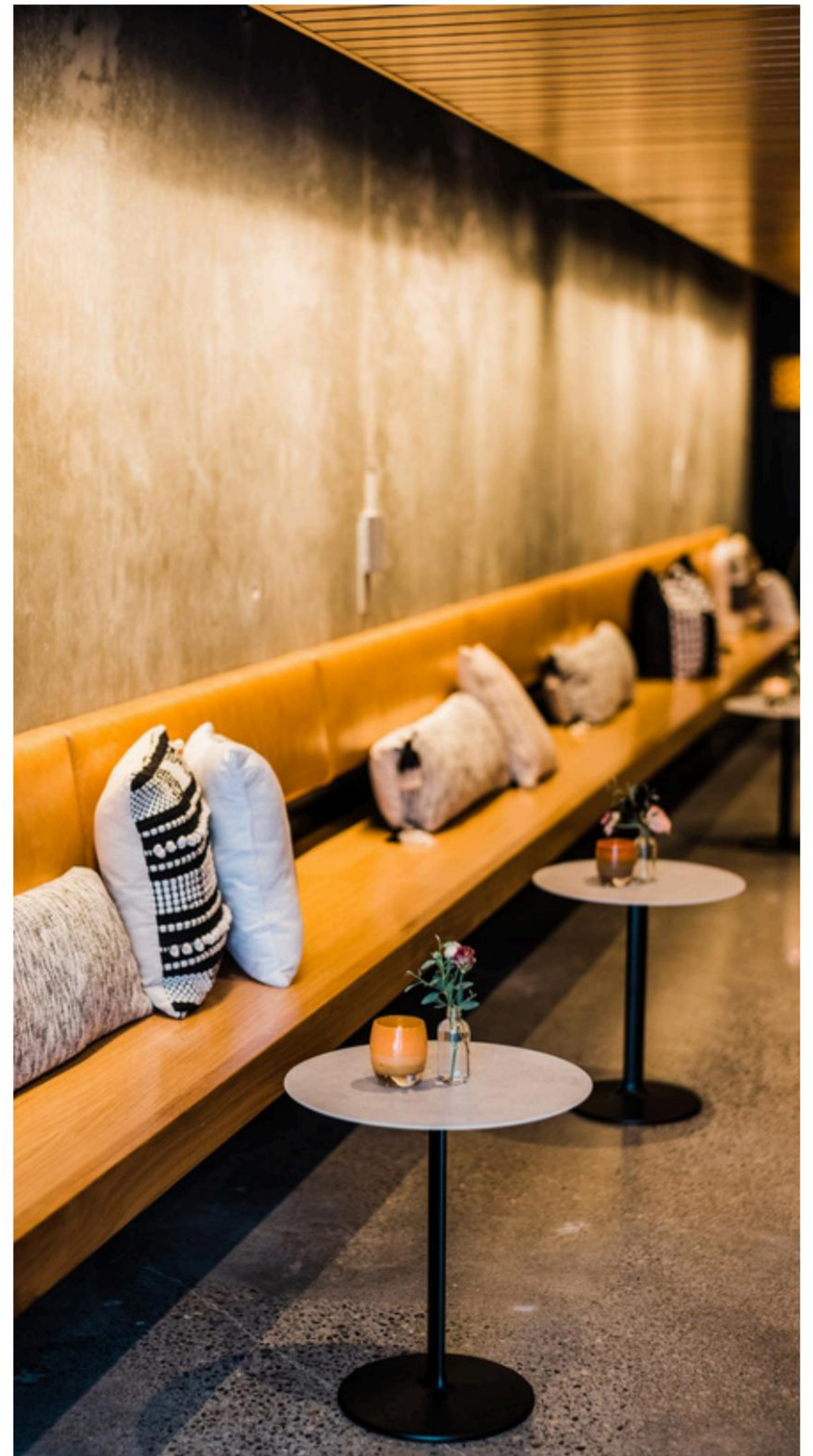
Reception-style capacity (with Terrace Room & outside upper gardens): **185-300 guests**

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.

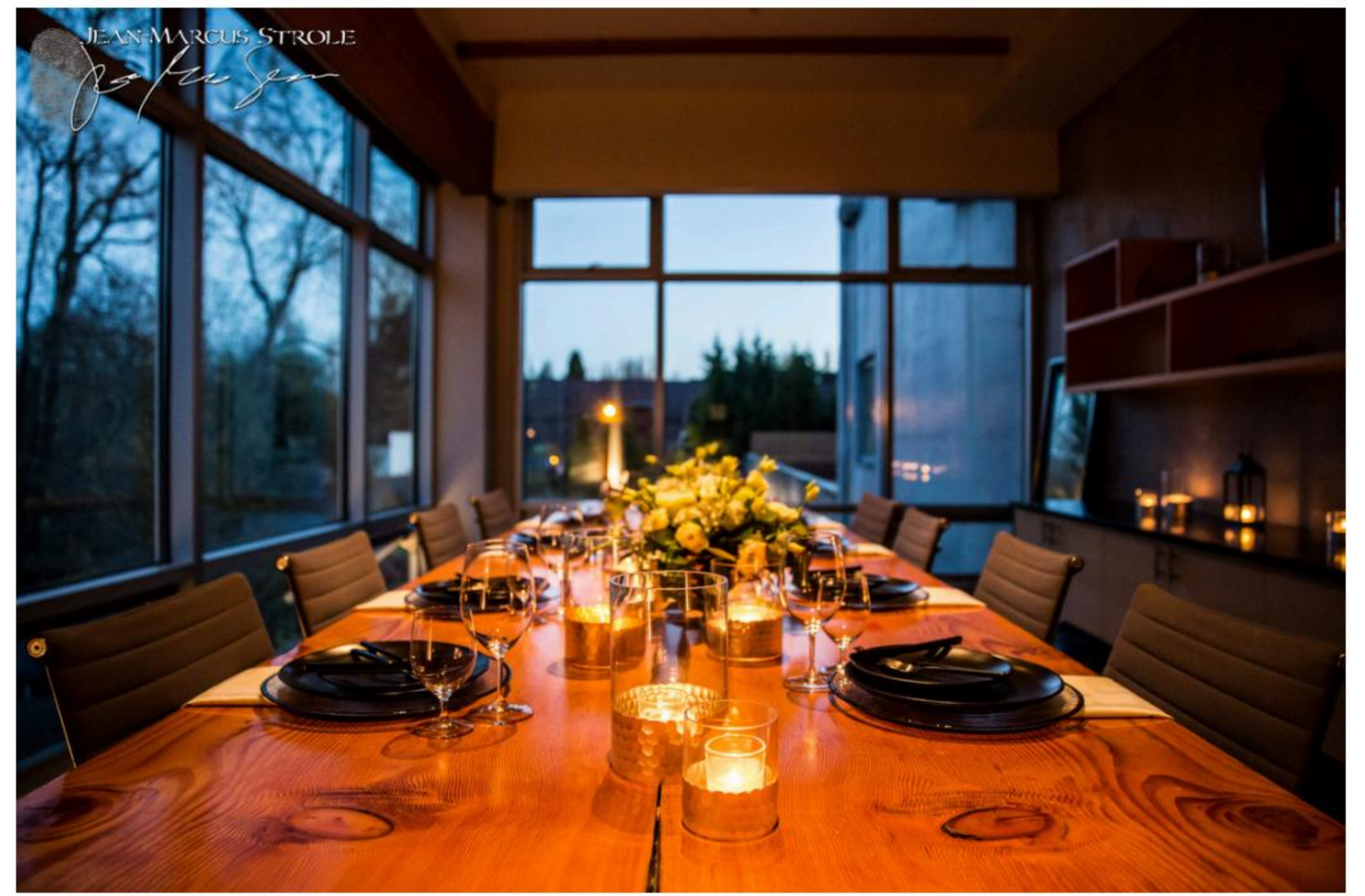


Reception-style capacity (with patio): **50 guests**

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 \$2,500 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.

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

(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

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

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

AUDIO/VISUAL

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

ADDITIONS

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

EXTERNAL VENDORS

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

Executive Chef

Jason Northern

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 | \$4 per guest *df, gf, veg*

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

QUICHE LORRAINE | \$10 per guest *Vital Farms Organic Eggs, Caramelized Onion and Bacon*

VEGETABLE QUICHE | \$10 per guest *Vital Farms Organic Eggs, Roasted Squash, Wild Mushrooms, Goat Cheese* *veg*



LUNCH BUFFET Includes House Made Chips and Cookies

SALADS Choose Two

LOCAL GREENS Mixed Greens, Fennel, Watermelon Radish, Pickled Red Onion, Tahini Vinaigrette, Sesame Seeds, Parmigiano Reggiano *gf, veg (vegan by request)*

GRILLED TREVISO CAESAR Grilled Treviso, Garlic and Parmesan Herbed Croutons, Spanish White Anchovy, Shaved Grana Padano Cheese, Soft Boiled Organic Eggs, Creamy Caesar Dressing

BEET AND HORSERADISH Slow Roasted Beets, Fresh Grated Horseradish, Sorrel, Tangerine Oil *gf, vegan*

COUSCOUS AND ROASTED SQUASH Roasted Butternut Squash, Frisée, Pistachio, Spiced Feta, Sweet Mustard Vinaigrette *vegan*

ENDIVE WALDORF Grapes, Blue Cheese, Apple, Shaved Red Onion, Toasted Walnuts, Apple Cider Vinaigrette *gf, veg (vegan by request)*

SANDWICHES Choose Three

BLTA Sweet Pepper Bacon, Frisee, Tomato, Avocado, Tangy Aioli, Wheat Bread

SMOKED TURKEY & CHEDDAR Avocado, Beecher's White Cheddar, Lettuce, Red Onion

SMOKED SALMON BAGEL Smoked Salmon, Cream Cheese, Capers, Pickled Red Onion, Dill, on Everything Bagel

VEGGIE HUMMUS House Made Hummus, Cucumbers, Heirloom Tomatoes, Red Onion, Organic Greens, Cilantro Pesto, Focaccia Bread *vegan*

HAM & CHEESE Prosciutto, Gruyere, Roasted Garlic Aioli, Shaved Sweet Onion, Arugula

FRIED CHICKEN Buttermilk Fried Chicken, Red Cabbage Slaw, House Pickles, Ranch Aioli, Brioche Bun

*All sandwiches served on Macrina Bakery bread unless specified. 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**

ANTIPASTO BOARD A Rotating Selection of Artisanal Meats, Local & International Cheeses, Assorted Accompaniments on a Shared Board

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

\$83 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 Vital Farms Organic Eggs, Classic Caramelized Onion & Bacon

VEGETABLE QUICHE | \$10 per guest Vital Farms Organic Eggs, Roasted Squash, Wild Mushrooms Goat Cheese *veg*

LUNCH BUFFET \$42 PER GUEST

Lunch Buffet includes Housemade Chips & Cookies

SALADS Choice of Two

LOCAL GREENS Mixed Greens, Fennel, Watermelon Radish, Pickled Red Onion, Tahini Vinaigrette, Sesame Seeds, Parmigiano Reggiano *gf, veg (vegan by request)*

GRILLED TREVISO CAESAR Grilled Treviso Garlic and Parmesan Herbed Croutons, Spanish White Anchovy, Shaved Grana Padano Cheese, Soft Boiled Organic Eggs, Creamy Caesar Dressing

BEET AND HORSERADISH Slow Roasted Beets, Fresh Grated Horseradish, Sorrel, Tangerine Oil *gf, vegan*

COUSCOUS AND ROASTED SQUASH Roasted Butternut Squash, Frisée, Pistachio, Spiced Feta, Sweet Mustard Vinaigrette *vegan*

ENDIVE WALDORF Grapes, Blue Cheese, Apple, Shaved Red Onion, Toasted Walnuts, Apple Cider Vinaigrette *gf, veg (vegan by req)*

SANDWICHES Choice of Three

BLTA Sweet Pepper Bacon, Frisee, Tomato, Avocado, Tangy Aioli, Wheat Bread

SMOKED TURKEY & CHEDDAR Avocado, Beecher's White Cheddar, Dijonnaise, Lettuce, Red Onion

SMOKED SALMON BAGEL Smoked Salmon, Cream Cheese, Capers, Pickled Red Onion, Dill, on Everything Bagel

VEGGIE HUMMUS House Made Hummus, Cucumbers, Red Onion, Organic Greens, Cilantro, Pesto, Heirloom Tomatoes, Focaccia Bread *vegan*

HAM & CHEESE Prosciutto, Gruyere, Roasted Garlic Aioli, Shaved Sweet Onion, Arugula

FRIED CHICKEN Buttermilk Fried Chicken, Red Cabbage Slaw, House Pickles, Ranch Aioli, Brioche Bun

**All sandwiches served on Macrina Bakery bread unless specified. 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

HOUSE SALAD Mixed Greens, Fennel, Watermelon Radish, Pickled Red Onions, Sesame Vinaigrette, Parmigiano Reggiano *gf, vegan*

POTATOES ROSTI Crispy Smashed Fingerling Potatoes, Black Garlic Cream Sauce *gf, veg (vegan by request)*

SEASONAL VEGETABLE MEDLEY Assortment of Squashes, Sweet Onions, Parsnip, Rutabaga, Radish, Roasted Garlic *gf, vegan*

Entrée Selections

ROASTED CHICKEN Pan Seared Organic Chicken Breast, Rosemary, Lemon, Pan Jus *gf*

MUSHROOM RISOTTO Locally Sourced Mushrooms, Black Garlic, Porcini and Kombu Broth, Fresh Herbs, Parmigiano Reggiano, Truffle Oil *gf, veg (vegan by request)*

TERES MAJOR STEAK Roasted Garlic & Fines Herbs with Horseradish Butter *gf*

WILD SALMON Crispy Skin, Maple Beurre Blanc, Smoked Apple, Walnuts *gf*

ONE ENTRÉE \$48 PER GUEST

TWO ENTRÉES \$58 PER GUEST



Hors D'Oeuvres

SPICY DEVEILED EGGS | \$28/dz. Organic Egg, Whipped Yolk, Sambal, Salmon Roe *df, gf*

PLUM CROSTINI | \$32/dz. Plum Preserves, Prosciutto, Blue Cheese, Walnut Butter, Arugula on a Black Pepper Parmesan Crostini (*vegetarian by request*)*

FORAGED MUSHROOM BRUSCHETTA | \$32/dz. Locally Sourced Mushrooms, Roasted Squash, Herbs de Provence, Goat Cheese, Lemon Zest, Truffle Oil *veg**

ROASTED SQUASH BITES | \$34/dz. Roasted Squash, Whipped Goat Cheese, Local Greens, Pomegranate Molasses, Chili Dusted Pepitas *gf*

BEEF BULGOGI SKEWERS | \$45/dz. Bavette Steak Skewers, Soy-Ginger Marinade, Kewpie Mayo, Micro Coriander *df, (gf by request)*

MEATBALLS | \$45/dz. House Ground Veal, Beef and Pork, Simmered in Marinara Sauce, Topped with Ricotta Salata

CHICKEN SKEWERS | \$40/dz. Ginger Mirin Marinade, Peanut Satay Sauce *df, gf*

HOMINY TOTS | \$32/dz. White Cheddar, Honey, Bacon Aioli (*veg by request*) *

NH-J SLIDERS | \$45/dz. Painted Hills Beef, Roasted Garlic Aioli, Beecher's White Cheddar, Arugula, Onion & Bacon Jam

MINI CRAB CAKES | \$80/dz. Fresh Dungeness Crab, Scallion & Lemon Aioli, Micro Greens *df **

GRAND MARNIER PRAWNS | \$50/dz. Flash Fried, Black Sesame Seeds, Orange Grand Marnier Aioli *df, gf**

HERBED FALAFEL BITES | \$32/dz. Scallion, Mint, Chickpea, Cumin, Coriander, Tahini and Yogurt Dipping Sauce *veg (vegan by request) **

MUSHROOM ARANCINI | \$32/dz. Crispy Rice Balls with Aged White Cheddar, 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

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 | \$20 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 | \$9 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 | \$13 per guest Smoked Salmon, Lemon & Dill Aioli, Rye Crostini, House Made Pickles *df*

DUO OF DIPS | \$10 per guest Caramelized Onion Dip topped with Sweet Butter Pecan Glaze and Olive Tapenade Served with Crackers, Pita & Crudité *veg*

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

Plated Dinner Selections

STARTER *Choice of One*

LOCAL GREENS SALAD Mixed Greens, Fennel, Watermelon Radish, Pickled Red Onion, Tahini Vinaigrette, Sesame Seeds, Parmigiano Reggiano *gf, veg (vegan by request)*

GRILLED TREVISO CAESAR SALAD Grilled Treviso Garlic and Parmesan Herbed Croutons, Spanish White Anchovy, Shaved Grana Padano Cheese, Soft Boiled Organic Eggs, Creamy Caesar Dressing

BEET AND HORSERADISH SALAD Slow Roasted Beets, Fresh Grated Horseradish, Sorrel, Tangerine Oil *gf, vegan*

COUSCOUS AND ROASTED SQUASH SALAD Roasted Butternut Squash, Frisee, Pistachio, Spiced Feta, Sweet Mustard Vinaigrette *vegan*

ENDIVE WALDORF SALAD Grapes, Blue Cheese, Apple, Shaved Red Onion, Toasted Walnuts, Apple Cider Vinaigrette *gf, veg (vegan by request)*

CELERY ROOT BISQUE Potato and Celery Root Puree, Chive Oil, Parsnip Haystack *gf, veg*

ENTRÉES *Choice of Two or Three*

ROASTED CHICKEN Pan Seared Organic Chicken Breast, Sweet Potato Mash, Shaved Brussel Sprouts, Bacon, Crispy Shallot, Pan Jus *gf*

SHORT RIBS Braised Short Ribs, Demi-Glace, Baby Carrots, Parsnip Purée, Cippolini Onions, Radish, Salted Butter

WILD SALMON Maple Beurre Blanc, Smoked Apple, Fennel, Yukon Potato Hash, Walnuts *gf*

MUSHROOM RISOTTO Locally Sourced Mushrooms, Black Garlic, Porcini and Kombu Broth, Fresh Herbs, Parmigiano Reggiano, Truffle Oil *gf, veg (vegan by request)*

TERES MAJOR STEAK Roasted Garlic, Fines Herbs, Potatoes Rosti, Grilled Broccolini, Demi Glace, Horseradish Butter *gf*

STUFFED SQUASH Butternut Squash, Forbidden Rice, Seasonal Mushrooms, Ginger Bell Peppers, Vadouvan Curry Spice, House Chili Crunch *gf, veg*



DESSERTS *Choice of One*

CHOCOLATE PECAN TART Chocolate Crust, Salted Honey Chantilly Cream

LEMON OLIVE OIL CAKE with Blackberry Coulis *df, vegan*

SEASONAL FRUIT CRISP Vanilla Bean Ice Cream

TIRAMISU Coffee Soaked Chiffon Cake, Mascarpone Filling, Shaved Chocolate

PEAR ALMOND TART Sweet Pastry Crust, Almond Filling, Topped with Roasted Pears

SEASONAL CHEESECAKE

RED WINE POACHED PEAR Pistachio Creme Anglaise, Candied Pistachios, Red Wine Reduction

ARTISAN BREAD & BUTTER
CAFFE LADRO COFFEE & TEA SERVICE

TWO ENTRÉES \$84 PER GUEST

THREE ENTRÉES \$92 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*

LOCAL GREENS Mixed Greens, Fennel, Watermelon Radish, Pickled Red Onion, Tahini Vinaigrette, Sesame Seeds, Parmigiano Reggiano *gf, veg (vegan by request)*

GRILLED TREVISO CAESAR SALAD Grilled Treviso, Garlic and Parmesan Herbed Croutons, Spanish White Anchovy, Shaved Grana Padano Cheese, Soft Boiled Organic Eggs, Creamy Caesar Dressing

BEET AND HORSERADISH SALAD Slow Roasted Beets, Fresh Grated Horseradish, Sorrel, Tangerine Oil *gf, vegan*

COUSCOUS AND ROASTED SQUASH Roasted Butternut Squash, Frisee, Pistachio, Spiced Feta, Sweet Mustard Vinaigrette *vegan*

ENDIVE WALDORF Grapes, Blue Cheese, Apple, Shaved Red Onion, Toasted Walnuts, Apple Cider Vinaigrette *gf, veg (vegan by request)*

ACCOMPANIMENTS *Choice of Three*

POTATOES ROSTI Crispy Smashed Fingerling Potatoes, Black Garlic Cream Sauce *gf, veg (vegan by request)*

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

SEASONAL VEGTABLE MEDLEY Assorted Squashes, Sweet Onion, Radish, Roasted Garlic, Maldon Sea Salt *gf, vegan*

CRISPY BRUSSEL SPROUTS Fried Brussel Sprouts, Lardons, Fig Gastrique, Maldon Sea Salt *gf, veg*

CRISPY CAULIFLOWER Romanesco, Sherry Vinaigrette, Crushed Marcona Almonds *gf, vegan*

ENTRÉES *Choice of Two or Three*

ROASTED CHICKEN Pan Seared Organic Chicken Breast, Sweet Potato Mash, Shaved Brussel Sprouts, Bacon, Crispy Shallot, Pan Jus *gf*

SHORT RIBS Braised Short Ribs, Demi-Glace, Baby Carrots, Parsnip Purée, Cippolini Onions, Radish, Salted Butter

WILD SALMON Maple Beurre Blanc, Smoked Apple, Walnuts *gf*

BISTRO STEAK Painted Hills Bavette Steak, Horseradish Butter
~upgrade to Filet Mignon for \$15 per guest~

TERES MAJOR STEAK Roasted Garlic, Fines Herbs with Horseradish Butter *gf*
~upgrade to Filet Mignon for \$15 per guest~

MUSHROOM RISOTTO Locally Sourced Mushrooms, Black Garlic, Porcini and Kombu Broth, Fresh Herbs, Parmigiano Reggiano, Truffle Oil *gf, veg (vegan by request)*

BOLOGNESE PASTA Rigatoni Pasta, Slow Cooked Bolognese Sauce, Whipped Burrata, Basil

DESSERTS *Choice of One*

Mini Cupcakes

Brownies

Assorted Cookies

Chocolate Pecan Tart

Chocolate Peanut Butter Bars

Lemon Olive Oil Cupcakes with Mixed Berries *gf, vegan*

Seasonal Fruit Crisp Bar

ARTISAN BREAD & BUTTER
CAFFE LADRO COFFEE & TEA SERVICE

TWO ENTRÉES \$76 PER GUEST | THREE ENTRÉES \$84 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

Whites | Select 2 Spring Run Rosé (seasonal)
Novelty Hill Stillwater Creek Viognier (seasonal)
Novelty Hill Stillwater Creek Roussanne (seasonal)
Januik Sagemoor Sauvignon Blanc
Januik Cold Creek Chardonnay

Beer | Select 2
Montucky Cold Snack
Reuben's Pilsner
Bale Breaker Top Cutter
IPA

Reds | Select 2 Novelty Hill Stillwater Creek Cabernet Sauvignon
Novelty Hill Stillwater Creek Grenache
Novelty Hill Stillwater Creek Merlot
Novelty Hill Stillwater Creek Malbec
Novelty Hill Stillwater Creek Syrah
Novelty Hill Stillwater Creek Sangiovese
Novelty Hill Columbia Valley Cabernet Sauvignon
Januik Columbia Valley Cabernet Sauvignon
Januik Columbia Valley Merlot
Novelty Hill Columbia Valley Syrah

RESERVE | \$45 per guest

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

Whites | Select 2 Spring Run Rosé (seasonal)
Novelty Hill Stillwater Creek Viognier (seasonal)
Novelty Hill Stillwater Creek Roussanne (seasonal)
Januik Cold Creek Chardonnay
Januik Sagemoor Sauvignon Blanc

Beer | Select 2
Montucky Cold Snack
Reuben's Pilsner
Bale Breaker Top Cutter IPA
Aslan Batch 15 IPA
Black Raven Updraft Pale Ale

Reds | Select 2 Novelty Hill Cascadia
Januik Ciel du Cheval Cabernet Sauvignon
Andrew Januik Stone Cairn
Januik Reserve Red
Januik Ciel du Cheval Syrah
Januik Weinbau Cabernet Franc
Januik Quintessence Cabernet Sauvignon

Sparkling |
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

Old Fashioned Lemonade | \$4 per guest

Berry Lemonade | \$5 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 | \$29/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 | \$32/bottle

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

CHAMPAGNE

LAURENT-PERRIER BRUT LA CUVÉE |

Champagne, FR | \$78/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 | \$75/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

Bale Breaker Top Cutter IPA | \$67/case

Aslan Batch 15 | \$76/case

Alaskan Husky IPA | \$67/case

Pike Brewing Uptown Hazy IPA | \$72/case

AMBER

Alaskan Amber | \$67/case

Scuttlebutt Amber | \$67/case

Reuben's Robust Porter | \$67/case

LAGER & PALE ALE

Douglas Lager | \$48/case

Black Raven Perplexor Hazy Pale Ale | \$64/case

PILSNER

Reuben's Pilsner | \$67/case

Black Raven Pilsner | \$64/case

CIDER

Incline Fuji's Gold Cider | \$65/case

Incline Marionberry Cider | \$65/case

HARD SELTZER

Reuben's Fruitfizz | \$62/case

Flavors: Lemon + Lime, Grapefruit, Orange Zest

**Available options of beer and sparkling wine may be ordered a la carte. Orders must be placed 14 days in advance.

Case sizes may vary. Please inquire with your Event Manager for quantities serving sizes.

**Special orders available. Please inquire with your Event Manager for availability.

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.