

Applewood Grill Catering

We at the Applewood Grill are dedicated to providing the best service, food and atmosphere for your banquet and catering needs.

*To schedule a banquet or reserve our facilities
please contact our events coordinator
@ (509) 665-8737 or Natalie@applewoodgrill.net*

About Applewood Grill

Applewood Grill restaurant, lounge and banquet facilities are located in the historic John Lillis Stone Warehouse. The first multi purpose and fruit storage warehouse in the Wenatchee valley, it was completed in the fall of 1906 and it's structure is largely intact to this day. This wonderful old building has served many purposes through the years including fruit storage, lumber yard, holding cell and in the past 25 years numerous different restaurants and lounges. Most recently it has undergone a massive renovation in an attempt to regain some of it's former beauty. The restaurant and lounge on the main floor boast the original stone walls, fir posts and beams and the original 100 year old clear fir wood floors wherever they were salvageable. Applewood Grill is a blend of old town charm, ultra premium spirits and the best food in the valley served in a casual, friendly environment.

Our Food: The culinary team at the Applewood Grill is committed to creating the highest quality food in the valley using our natural wood cooking methods and as many local ingredients as possible. Our culinary team leader has extensive banquet experience in many different environments including full scale casinos, PGA golf resorts and destination wedding resorts from N.Y. to the West Coast. We will use our experience and expertise to bring your event to reality.

Our Libations: We boast the most extensive, by far, premium spirits selection in central Washington and our mixologists know how to use them. Choose from any of our specialty cocktail menus, mojito menus or even our millionaires menu. Flights are also available for all of our premium spirits. We have 18 craft ales on draught at all times and can stock almost anything for your party with advanced notice. We also have a diverse wine selection which again can be supplemented with the wines of your choice given advanced notice.

The Banquet Room: The main banquet room, The Chief Wenatchee, is at the heart of this historic building and features fireside dining in a comfortable environment. With a full service bar and dance floor

capabilities, this room has the ability to serve almost any type of function. The Skookum room is an anterior room to the Chief Wenatchee which serves for smaller functions and tech meetings.

Fees & Charges

Deposit: A \$100.00 deposit is required to hold the banquet room for you. Your deposit will be applied to your final bill. Should you cancel prior to 14 days before your scheduled event, the deposit will be refunded. Deposit requirements are different for rooms other than the main banquet room. *Changes or cancellation notification must be received in writing or confirmed by our events coordinator. During the month of December and during certain local event weekends and holidays, cancellation notification must be received at least sixty days in advance.*

Room Fees: A flat fee will apply to all banquet rooms & catering facilities. The fee will be based on the type of event and time of season.

Corkage Fee: A wine corkage fee of \$10.00 per bottle will be applied if you choose to bring your own wine. ***Please see service rules for rules pertaining to the service of alcohol.

Gratuities: A standard 18% gratuity is added to the total food and beverage sales. This will be included on your final bill at the end of the event.

Payment: A bill will be presented to you at the end of your event. Payment in full is due at that time. We accept cash, check, Visa, Mastercard, American Express or Discover. A 3% surcharge will be added to purchases over \$750.00 that choose to pay with a credit card.

Service Options

Limited Menu: Also known as plated menu, this method of service allows your guests to remain seated during their meal. The courses are plated by our culinary team and served to your guests. A maximum of 50 guests is allowed for this type of service.

Buffet: Buffet style is more relaxed and provides for some variation in guest attendance and fewer time restrictions. A minimum of 25 guests is required.

In order for us to properly prepare for your event we require that a final guest count and the entrée selections be provided to us 7 days prior to your function.

Room Set-Up

Table Arrangement: Please let us know how you would like the tables arranged, i.e. meeting style for a speaker, family style, do you need a gift or registration table, head table etc. We can also arrange for meeting tools including podium, tv/dvd, projection screen, laptop with windows o/s and office utilities for a reasonable fee. (See extras page for pricing.)

Linens: Applewood Grill will provide white linen tablecloths for your event. Linen napkins in an assortment of colors are available for .75ea with notice.

Room Decorations: You may decorate the room with removable decorations (no glitter or confetti please), however we do ask that any attachments to the walls are made with materials that will not damage the walls or posts. Arrangements can be made to allow you to decorate the room before your event as scheduling permits. We do ask that your party remove your decorations at the conclusion of your event.

Music: Background acoustical, dance track, DJ or live musicians can be arranged for your party at nominal costs. Please see our event coordinator for details.

Alcohol Service

Applewood Grill is happy to provide the service of our full bar to your event. However, to promote responsible use and in accordance with Washington State liquor control laws, the following rules will apply:

- 1) NO beverages from any other source (except unopened bottled wine) may be brought onto the premises.
- 2) Applewood Grill, its management and service personnel, reserve the right to verify proof of age of any guest requesting any alcoholic beverage and to discontinue service to anyone deemed to be impaired or unable to produce proof of age as required by the WSLQB.
- 3) A licensed Applewood Grill employee must serve ALL alcoholic beverages.