

CEDARBROOK

BAR MENU

GUEST EXPERIENCES

MIXOLOGY CLASS

Learn the basics of being a “Mixologist” while competing with your group to see who can achieve the best cocktails. After our skilled Mixologists teach you some of the tips and tricks of the trade, our judges will rate your cocktails on their taste, degree of difficulty, creativity and whether they are Instagram worthy. The winning team will get some bar swag to make cocktail making easier at home for their next party.

10 – 40 guests | Priced per person plus facilitator fee

OYSTER SHUCKING CLASS

Your group will learn from one of our expert oyster shuckers how to easily shuck an oyster, while teaching you some fun facts about oysters from our region and what makes them special. You will enjoy several chef prepared toppings as well as some beautifully paired bubbles to compliment the flavors of the fresh, local oysters you will be enjoying. You will leave with your own oyster shucking knife to try your hand at shucking at home.

5 – 50 guests | Priced per person plus facilitator fee

CRAFTS FOR CHARITY

Your group can choose from a couple of local charities to contribute to by putting together items to be donated while competing in teams to see who can do it the fastest/best. Some examples would be building children's bikes, or decorating and building skateboards for them to be donated to programs that help children in our PNW communities. Refreshments and libations included.

Pricing varies. Inquire for more details.

PAINT & SIP

Have some fun learning art techniques from local artisans while tasting local wines and our Chef's amazing charcuterie boards. Create your own masterpieces with art masters who focus on the process rather than the product itself so there's no pressure. You don't have to be an artist to have a great time and create something beautiful!

5 – 20 guests | Priced per person plus facilitator fee

CEDARBROOK

BAR MENU

GUEST EXPERIENCES

MARGARITA & SALSA MAKING CLASS

Come listen to some amazing Latin music and learn from our expert Mixologists how to craft the perfect Margaritas. Our Chef will lead a salsa making experience that is fun and tasty with tips on how to make them easily at home. It's a class that will liven all your senses.

10 – 40 guests | Priced per person plus facilitator fee

WINE CHEMISTRY 101

Have you ever wondered how wine makers decide what wine varietals to blend? Wine Chemistry 101 will give you a background into the art of blending. Some of our local wineries will participate to show you the effects that can be achieved by blending different varietals to create a unique wine. You will feel like you are back in Chemistry Class – only this time it will be fun & tasty!

10 – 40 guests | Priced per person plus facilitator fee

S'MORES BY THE FIRE

Gather around our outside hearth and make s'mores while enjoying each other's company and some tasty beverages.

5- 30 guests

Priced per person standard | Priced per person for gourmet s'mores

Drinks charged on consumption