



Indian Summer
GOLF & COUNTRY CLUB

Catering Packet

CONTACT

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BANQUET POLICIES AND PROCEDURES

WEDDING RENTAL RATES

GRAND BALLROOM • COURTYARD • DRESSING ROOMS

with purchase of food and beverage / minimum 100 guests

FRIDAY evening	\$2000	8 hours (4PM–12AM)
SATURDAY daytime	\$1500	8 hours (8AM–4PM)
SATURDAY evening	\$2500	8 hours (4PM–12AM)
SUNDAY all day	\$2000	12 hours (10AM–10PM)

Other smaller rooms and rates are available for smaller weddings and events.

Room rental fees include:

- Event & Menu Planning
- Full-Service Set Up and Clean Up
- Tables, Chairs, White Linens, China, Glassware, and Silverware*
- 8 Hours Event Time

Up to 300 guests; minimum 100 guests for entire ballroom.

All room rental rates are based on (8) hours total, including set up of any decorations, flowers, cake, DJ/band, etc.

Additional hours may be arranged through the catering department at a fee of \$350 per hour.

Décor packages start at \$6 per guest. Special orders are subject to additional fees. Please see your Catering Sales Representative for additional information on Décor Packages and special orders.

**Please note: The inclusion of these items is limited to stock on hand, and must be used in conjunction with food & beverage purchased from Indian Summer Golf & Country Club.*

FOOD & BEVERAGE MINIMUMS

BREAKFAST	\$15++ per person
LUNCH	\$20++ per person
DINNER	\$30++ per person

Prices for food, beverages, and audio/visual equipment are subject to a 22% service charge, 60% of the food and beverage service charge will be paid to servers, bussers, bartenders, housemen, and captains who provide direct service to customers; all charges including Room Rental are subject to Washington State Sales Tax.





DÉCOR PACKAGES



Images Courtesy of South Sound Weddings & Crozier Photography

DÉCOR PACKAGES

CHIC

- Specialty Accent Linen
- Choice of Centerpieces
- Plate Chargers in Silver or Gold
- Use of Additional Décor Items

\$6 per guest

ELEGANT

- Specialty Accent Linen
- Choice of Centerpieces
- Plate Chargers in Silver or Gold
- Use of Additional Décor Items
- White Chair Covers with Choice of Colored Sash

\$11 per guest

EXTRAVAGANZA

- Specialty Accent Linen
- Choice of Centerpieces
- Plate Chargers in Silver or Gold
- Use of Additional Décor Items
- Chivari Chairs in Silver and Gold

\$16 per guest

PRICES DO NOT INCLUDE SALES TAX • CASH, CHECK, VISA, MC, OR AMEX ACCEPTED



BANQUET POLICIES AND PROCEDURES



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GOLF & COUNTRY CLUB

PAYMENT

The Customer agrees to pay for all the charges in accordance with the terms and conditions as stated in the Event Contract. A non-refundable Booking Fee is due upon execution of the Event Contract, which shall be applicable toward the total cost of the event. This Booking Fee must be received within fourteen (14) days of contract issue date. Payment is to be in the form of credit card, cash, or check made payable to the Club. Customer agrees to pay the balance of the total contracted minimum cost of the Event in full (30) days prior to the first date of the Event. Indian Summer requires a completed credit card authorization form to be on file for any additional charges the Customer may incur.

PRICING

Food and beverage prices for the Event are based on the costs of products prevailing at the Issue date of the Event Contract; however, due to occasional fluctuations in market costs, all quoted food and beverage prices are subject to change. Prices for food, beverage, and audio/visual equipment are subject to a 22% service charge; 60% of the food and beverage service charge will be paid to servers, bussers, bartenders, housemen captains, and catering sales personnel. All charges including Room Rental are subject to Washington State Sales Tax. Prices and selections are subject to change. All Food & Beverage must be purchased through Indian Summer Golf & Country Club. Any excessive mess left by client will result in cleaning fees.

CANCELLATION BY INDIAN SUMMER OR CUSTOMER

In the event that a Customer fails to comply with the terms of the Event Contract, including all Rules & Regulations of Indian Summer, Indian Summer will have the right to cancel the agreement in writing upon five (5) business days notice to the Customer. If it is necessary for the customer to cancel, the Customer shall pay a cancellation fee.

FOOD & BEVERAGE SERVICE

Guest(s) agree to comply with the following:

- a. All food and beverage served (other than wedding cake) shall be obtained from Indian Summer, unless pre-arranged and authorized by Indian Summer management. If wine is obtained from an entity other than Indian Summer, a corkage fee is applicable. All food & beverage are subject to a 22% service charge and 8.7% Washington State sales tax.
- b. Liquor will be served only to persons over the age of 21 and will be dispensed by an Indian Summer employee. A Client may elect to have either a Hosted Bar or a No Host Bar. There is a one time set up fee of \$75 for a No Host Bar per each bar. Indian Summer reserves the right to terminate liquor service if minors are in attendance with the intention of consuming alcoholic beverages or if other Washington State Liquor Law infraction(s) occur.
- c. No food or alcoholic beverages or beverages of any type shall be sold, furnished, or brought into Indian Summer premises, including the parking lot and the golf course of Indian Summer, by the Customer or any of the Customer's guests, employees, third parties hired, or other persons for whom the Customer is responsible. No food, alcohol, or beverages of any kind are to be taken from the premises. If any consumable items are removed from the Club the Customer hereby releases and holds harmless the Club from and against all liabilities and responsibilities related to food taken off premises, including but not limited to food borne illness. Any food taken will be at the undersigned's own risk. Notwithstanding, the Club reserves the right to refuse to allow certain food(s) or portions thereof, to be taken from the premises, in its sole discretion.
- d. The Club is not responsible or liable for personal property and/or their contents brought or left by the Customer, guests, participants, members, employees, or third parties hired by the Customer. Any claim must be made before leaving.

BANQUET POLICIES AND PROCEDURES



Indian Summer
GOLF & COUNTRY CLUB

GUARANTEED MINIMUM GUEST COUNT

A Guaranteed Minimum Guest Count will be indicated on the Event Contract. This is the minimum number of guests the Customer guarantees will be in attendance on the date of the Event and is the minimum number of guests the Customer will be charged for the Event. A Final Guaranteed Guest Count is required by 1:00pm five (5) business days in advance of all functions. This number may be higher than the Guaranteed Minimum Guest Count indicated on the Event Contract, but cannot be lower.

SUPPLIES OR DECORATIONS

Event supplies and/or decorations will not be accepted by Indian Summer unless prior arrangements are made with the Indian Summer Catering Staff. Indian Summer Golf and Country Club is not responsible for displays, materials, decorations, equipment, gifts, or other items left by the Customer, guests, members, employees, or third parties hired by the Customer. Customer agrees to remove any supplies and/or materials immediately following the conclusion of the event. Absolutely no decorations may be attached to any walls. The use of rice, birdseed, confetti, sparklers, or glitter of any kind is strictly prohibited.

RESPONSIBILITY FOR CONDUCT

Guest agrees to assume full responsibility for the conduct of its guests, members, employees or third parties hired to provide services for Guest. The Guest further agrees to indemnify, defend, and hold harmless Indian Summer from any injury, damage, suits or claims which may arise from the intentional acts, negligence, or omission by Customer, its guests, members, employees or third parties hired by the Customer.

DRESS CODE

Indian Summer is a private facility and maintains a dress code for the Clubhouse. Proper dress code is required for all guests. Acceptable attire is golf attire. Discouraged attire includes halter tops, and bathing attire.

WEDDING CEREMONIES

Indian Summer can accommodate outdoor and indoor wedding ceremonies. The ceremony fee is \$7 per person for outdoor ceremonies and \$5 per person for indoor ceremonies up to 150 guests. For guest counts higher than 150, additional charges may apply. Rehearsals are scheduled based on availability. The Catering Department will provide available days and times 2-3 weeks prior to the event date.

FLOWERS/PHOTOGRAPHY/MUSIC

All vendor activity must be arranged through the Catering Department. The Catering Department will coordinate the delivery and set up of event services. Photography on the golf course is not permitted.

SMOKING POLICY

Indian Summer Golf and Country Club is a smoke-free clubhouse.

PRESS RELEASES

All advertisements, press and news releases, or any other written materials made available to the public or media regarding the event must first be approved by Indian Summer.

ACTS OF GOD

Indian Summer shall be excused from performing any obligations under this Agreement for so long as such performance is prevented, delayed, or hindered by an act of God, fire, flood, war, explosion, inability to procure labor, equipment, materials or supplies, failure of transportation, strike or other causes whether or not enumerated herein beyond the control of Indian Summer.

BREAKFAST BUFFETS

priced per guest, 20 person minimum

Buffets include freshly brewed regular & decaffeinated coffee, an assortment of herbal teas, and orange juice.

The Continental

\$12

An assortment of croissants, muffins, danishes with preserves and butter; and sliced fresh fruit.

The Light Beginning

\$16

Seasonal fruit salad; assorted mini muffins; and Indian Summer breakfast frittata with egg, sweet bell peppers, onion, and ham served with oven-roasted breakfast potatoes.

Traditional Breakfast

\$19

Seasonal fruit salad; sweet muffins, danishes, and croissants served with preserves and butter; oven-roasted breakfast potatoes; crispy bacon; link sausage; and scrambled eggs with cheddar cheese and chives.

Celebration Breakfast

\$20

Seasonal fruit salad; sweet muffins, danishes, and croissants served with preserves and butter; oven-roasted breakfast potatoes; crispy bacon; link sausage; scrambled eggs with chives; and biscuits and gravy.

Indian Summer Brunch

\$25

Seasonal fruit salad; sweet muffins, danishes, and croissants served with preserves and butter; oven-roasted breakfast potatoes; crispy bacon; link sausage; traditional eggs benedict; biscuits and gravy; and baked ham with honey apricot glaze.

Add-On Options

Individual yogurt & granola - \$2 per person

Mimosas and Champagne - \$4 per person

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A LA CARTE HORS D'OEUVRES

SEAFOOD

Scallops wrapped with bacon	\$21 per dozen
Crab Stuffed Mushrooms	\$36 per dozen
Chablis Poached Prawns with house cocktail sauce	market price
Mini Crab Cakes with garlic aioli	\$36 per dozen
Creamy Seafood and Artichoke Dip served with sliced baguettes	\$75 small \$150 medium \$275 large
Poached Salmon Display with condiments and assorted crackers	market price by the pound

MEAT & CHICKEN

Italian Sausage Stuffed Pastry	\$15 per dozen
Homemade BBQ or Swedish Meatballs	\$18 per dozen
Mini Chicken Cordon Bleu Bites	\$15 per dozen
Chicken Yakitori Skewers with sweet soy glaze	\$18 per dozen
Assorted Mini Turkey Sandwiches with cranberry mayonnaise	\$20 per dozen

OTHER ITEMS

Bruschetta of Wild Mushrooms and Cambozola	\$15 per dozen
Assorted Dessert Bars	\$22 per dozen
Mini Assorted Quiche	\$26 per dozen
Oven Roasted Baby Potatoes filled with sour cream and bacon	\$15 per dozen
Spanakopita	\$18 per dozen
Deviled Eggs	\$16 per dozen
Dark Chocolate Dipped Strawberries	\$30 per dozen

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A LA CARTE HORS D'OEUVRES

DISPLAYS *Small - serves 20 guests • Medium - serves 50 guests • Large - serves 100 guests*

Fresh Vegetable Crudités with dipping sauce	\$60 <i>small</i> \$120 <i>medium</i> \$225 <i>large</i>
Seasonal Fruit Display	\$75 <i>small</i> \$150 <i>medium</i> \$275 <i>large</i>
Fresh Hummus and Olive Tapenade served with crostini and pita chips	\$30 <i>small</i> \$60 <i>medium</i> \$110 <i>large</i>
Domestic and Imported Cheese and Assorted Crackers	\$75 <i>small</i> \$150 <i>medium</i> \$275 <i>large</i>
Classic Antipasti of Italian Meats, Cheese, Olives, and Grilled Vegetables	\$75 <i>small</i> \$150 <i>medium</i> \$275 <i>large</i>
Crispy Tortilla Chips with house salsa and guacamole	\$50 <i>small</i> \$95 <i>medium</i> \$185 <i>large</i>

STATIONS *(Additional beverages available upon request for groups under 100 guests)*

Roasted Sage-Brandied Turkey served with rolls and cranberry mayo	\$6.⁹⁵ <i>per person</i>
Carved Oven Roasted Prime Rib with horseradish sauce	\$12.⁹⁵ <i>per person</i> \$14.⁹⁵ <i>per person</i>
Freshly Brewed Coffee and Assorted Herbal Tea	\$30 <i>per gallon</i>
Assorted Soft Drinks	\$1.⁷⁵ <i>each</i>

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PLATED LUNCH MENU

GF-gluten free • DF-dairy free • V-vegan

Included with your entrée(s) are assorted fresh rolls and whipped butter, coffee, tea, and water service.

SALADS *please select ONE*

Classic Caesar Salad

with house croutons and fresh grated Parmesan

Hearty Tossed Salad (GF, DF)

with baby spinach & romaine lettuce, fresh tomato cucumber, and shaved carrots with seasonal dressing

ACCOMPANIMENTS *please select TWO*

Steamed New Potatoes (GF)

with butter and chives

Seasonal Vegetable Sauté

Glazed Carrots with Fennel

Steamed Green Beans (GF, DF)

with olive oil and herbs

Oven-Roasted Red Potatoes (GF, DF)

tossed in olive oil and rosemary

Wild Rice (GF, DF)

Garlic Mashed Potatoes

ENTRÉES *you may select TWO meat entrées, plus ONE vegetarian entrée**

Chicken Marsala

with fresh mushrooms in Marsala wine sauce

\$22

VEGETARIAN OPTIONS:

Pesto Tortellini

baked cheese tortellini with pesto cream sauce served with fresh vegetables

\$20*

Grilled Pacific Salmon

topped with lemon beurre blanc

\$24

Black Bean Ravioli

black bean and roasted corn ravioli with roasted pepper coulis

\$20*

Top Sirloin

with mushroom demi-glace

\$26

Ratatouille (GF, DF, V)

eggplant, zucchini, tomato, and peppers tossed in classic marinara sauce served over cannellini beans

\$20*

Tofu Vegetable Stir Fry (GF, DF)

soy and ginger marinated tofu stir fried with white rice and vegetables

\$20

DESSERTS *please select ONE*

New York Style Cheesecake with Berry Coulis

Classic Carrot Cake

Double Layer Chocolate Cake with Berries

*When ordered with a meat entrée, the vegetarian selection will be charged as the same price as the meat entrée.

The exact number of each entrée will be due five (5) working days prior to the event. Identification to denote entrée selection is required at the event. Combination entrée option available for an additional \$2 per person.

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PLATED LUNCH MENU • LIGHTER FARE

GF-gluten free • DF-dairy free • V-vegan

Included with your entrée(s) are assorted fresh rolls and whipped butter, coffee, tea, and water service and chef's choice dessert.

You may select ONE or TWO regular entrées. The higher price of the entrées will be charged for all meals.

LIGHT ENTRÉES

Honey Dijon Chicken (GF, DF) served with wild rice pilaf and seasonal vegetables	\$18	Roasted Pork Piccata served with oven-roasted potatoes and seasonal vegetables	\$19
Chicken Caprese sautéed chicken with Roma tomatoes, fresh basil, and mozzarella, served over a bed of bow tie pasta	\$19		

SALAD ENTRÉES

Classic Caesar Salad with house croutons and fresh grated parmesan	\$12	Asian Steak Salad marinated steak served on a bed of greens with stir fried vegetables and sesame dressing served with fresh baked rolls and butter	\$18
add grilled breast of chicken	\$16		
add blackened salmon	\$20		
Cobb Salad field greens, sweet red onion, blue cheese, black olives, applewood smoked bacon, tomato, avocado, grilled breast of chicken, served with blue cheese dressing	\$18		

VEGETARIAN ENTRÉES

Stuffed Portabella Mushroom (GF, DF, V) grilled portabella mushroom on top of a bed of beans stuffed with wild rice and vegetables	\$18	Classic Stuffed Peppers (GF, DF, V) sweet red peppers stuffed with roasted vegetables and brown rice, topped with classic marinara sauce	\$18
Tofu Vegetable Stir Fry (GF, DF) soy and ginger marinated tofu stir fried with white rice and vegetables	\$18		

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LUNCH BUFFETS

priced per guest, 20 person minimum

Buffets include freshly brewed regular & decaffeinated coffee and assorted herbal teas. Additional beverages are available upon request.

Soup & Salad

\$17

Seasonal fruit salad; Caesar Salad; Mediterranean pasta salad with Kalamata olives, salami, and feta cheese; chicken curry salad; soup du jour; fresh rolls and whipped butter; and fresh baked cookies.

Sub Sandwiches

\$19

Classic sub sandwiches with deli meats and cheeses, cut into 2" sections and served with quinoa and vegetable salad; Mediterranean tri-color pasta salad; fresh garden salad with choice of two dressings; seasonal fruit salad; and fresh baked cookies or brownies.

Add soup du jour - \$2 per person

Perfect Pasta

\$20

Classic Caesar salad with herb croutons and fresh grated Parmesan; seasonal fruit salad; fresh garlic bread; chicken farfalle — farfalle (bow tie) pasta with grilled chicken and pesto cream sauce; rigatoni marinara with mushrooms, peppers, and onions in classic marinara sauce; and fresh baked chocolate brownies.

The Down Home

\$22

Fresh garden salad with choice of dressings; seasonal fruit salad; assorted fresh rolls and butter; chicken marabella — marinated chicken baked with apricots and garlic; oven-roasted potatoes tossed with olive oil and rosemary; fresh sautéed vegetables; and assorted cookies or brownies.

The "Meat & Potatoes"

\$26

Mixed greens salad with choice of dressings; seasonal fruits salad; assorted fresh rolls and whipped butter; garlic mashed potatoes; seasonal vegetable sauté; tender braised beef with mushroom gravy; baked chicken provincial; and assorted cookies or brownies.

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EXECUTIVE CONFERENCE PACKAGE

\$38 per guest

Package includes freshly brewed regular & decaffeinated coffee and assorted herbal teas. Additional beverages are available upon request.

The Continental Breakfast

Assorted mini muffins; croissants; seasonal fruit; and orange juice.

Afternoon Break

Chocolate chip cookies; and vegetable crudité's.

Please select ONE Lunch Buffet option.

Deli Lunch

Classic deli platter with roast beef, black forest ham, smoked turkey breast; assorted deli cheeses, pickle spears, lettuce, tomato, sweet onion, assorted condiments and fresh breads; Mediterranean tri-color pasta salad with wine salami and Kalamata olives; and mixed green salad with choice of dressings.

Italian

Classic Caesar salad with herb croutons; garlic bread; baked ziti — penne pasta baked with traditional meat sauce and topped with shredded mozzarella cheese; and rigatoni marinara with mushrooms, peppers, onions, and classic marinara sauce.

BBQ

Fresh garden salad with tomatoes, cucumbers, carrots, and choice of dressings; Mediterranean pasta salad with Kalamata olives, sun-dried tomatoes, onions, and peppers; pulled pork and shredded BBQ chicken with sandwich rolls; and seasonal fruit.

Classic may be served plated style

Garden salad with tomatoes, cucumbers, grated carrots, and a choice of dressing; assorted rolls and sweet cream butter; chicken marabella — marinated chicken baked with apricots and garlic; seasonal vegetables; oven-roasted potatoes tossed with olive oil and rosemary.

Hearty may be served plated style

Mixed green salad with choice of dressing; assorted rolls and sweet cream butter; hearty meatloaf; garlic mashed potatoes; and seasonal vegetable sauté.

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PLATED DINNER MENU

GF-gluten free • DF-dairy free • V-vegan

Included with your entrée(s) are assorted fresh rolls and whipped butter, coffee, tea, and water service.

SALADS *please select ONE*

Classic Caesar Salad

with house croutons and fresh grated Parmesan

Hearty Tossed Salad (GF, DF, V)

with baby spinach & romaine lettuce, fresh tomato cucumber, and shaved carrots with seasonal dressing

ACCOMPANIMENTS *please select TWO*

Herbed Basmati Rice (GF, DF, V)

Mashed Yukon Gold Potatoes

Seasonal Vegetable Sauté

Oven Roasted Red Potatoes (GF, DF, V)

tossed in olive oil and rosemary

Glazed Carrots with Fennel

Steamed Green Beans (GF, DF)

with olive oil and herbs

ENTRÉES *you may select TWO meat entrees, plus ONE vegetarian entrée*

Chicken or Pork Loin in Picatta Sauce \$24

chicken or pork loin medallions pounded thin and sautéed with shallots in a lemon caper sauce

Chicken Caprese \$24

sautéed chicken with roma tomatoes, fresh basil, and mozzarella

Baked Northwest Salmon (GF) \$29

served with lemon beurre blanc

Top Sirloin \$32

cajun spice rub or herb crusted; prepared medium, with just a hint of pink, and topped with a red wine reduction

VEGETARIAN OPTIONS:

Pesto Tortellini \$20*

baked cheese tortellini with pesto cream sauce served with fresh vegetables

Ratatouille (GF, DF, V) \$20*

eggplant, zucchini, tomato, and peppers tossed in classic marinara sauce served over cannellini beans

Black Bean Ravioli \$20*

black bean and roasted corn ravioli with roasted pepper coulis

Classic Stuffed Peppers (GF, DF, V) \$20*

sweet red peppers stuffed with roasted vegetables and brown rice, topped with classic marinara sauce

DESSERTS *please select ONE*

Dark Chocolate Mousse

Classic Carrot Cake

New York Style Cheesecake with Berry Coulis

This dessert upgrade adds \$2 per person

*When ordered with a meat entrée, the vegetarian selection will be charged as the same price as the meat entrée.

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DINNER BUFFETS

priced per guest

Buffets include freshly brewed regular & decaffeinated coffee and assorted herbal teas. Additional beverages are available upon request.

Italian

\$22

Seasonal fruit salad; classic Caesar salad with herb croutons; Parmesan breadsticks; seasonal vegetable; chicken farfalle — bow tie pasta with grilled chicken and pesto cream sauce; baked ziti with classic meat sauce; and traditional bread pudding with crème anglaise.

Classic

\$24

Seasonal fruit salad; seasonal mixed green salad with cucumbers, tomatoes, grated carrots, and a choice of ranch or balsamic dressing; assorted rolls served with sweet cream butter; oven-roasted red potatoes tossed with olive oil and rosemary; seasonal vegetables; chicken marbella; and chocolate mousse with fresh berries.

Traditional

\$27

Seasonal fruit salad; fresh garden salad with cucumbers, tomatoes, carrots, and a choice of dressings; assorted rolls served with sweet cream butter; garlic mashed potatoes; seasonal vegetable sauté; chicken picatta with lemon-caper sauce; chef carved tri-tip of beef served with au jus; and carrot cake with caramel drizzle.

Celebration

\$32

Seasonal fruit salad; local and imported cheeses with gourmet crackers; classic Caesar salad with herb croutons and fresh grated Parmesan; Greek salad with cucumbers, Kalamata olives, tomato, and feta cheese in light vinaigrette; assorted fresh rolls and whipped butter; fresh vegetable sauté; steamed new potatoes with chives; baked chicken provincial; chef carved prime rib served with horseradish sauce; and chocolate cake with sliced strawberries.

Elegant

\$36

Seasonal fruit display; local and imported cheeses served with gourmet crackers; spinach salad with smoked bacon, mushrooms, diced egg, and balsamic dressing; Embers salad of mixed greens with poached apples, goat cheese, and raspberry vinaigrette; assorted rolls and sweet butter cream; Yukon gold garlic mashed potatoes; fresh market vegetable sauté with seasoned butter; grilled salmon medallions with lemon beurre blanc; chef carved prime rib with horseradish sauce; and dark chocolate mousse.

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REFRESHMENT BREAKS

DESSERTS

Home Style Cookies chocolate chip, peanut butter, and oatmeal raisin	\$22 per dozen (two dozen min.)
Fresh Baked Chocolate Brownies	\$24 per dozen (two dozen min.)
Assorted Mini Muffins and Danishes	\$24 per dozen (two dozen min.)
Assorted Dessert Bars	\$24 per dozen (two dozen min.)
Dark Chocolate Dipped Strawberries	\$30 per dozen (four dozen min.)

SNACKS

Toasted Bagels with Cream Cheese	\$24 per dozen (two dozen min.)
Mini Assorted Quiche	\$22 per dozen (two dozen min.)
Freshly Popped Popcorn	\$2.⁵⁰ per guest
Potato Chips	\$2.⁵⁰ per guest

BEVERAGES

Soft Drinks and Bottled Water	\$1.⁷⁵ each
Perfect Cup Coffee, Decaffeinated Coffee, Assorted Teas	\$1.⁵⁰ per guest

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BAR SELECTIONS

LIQUOR

Well Drinks

Burnett's Vodka, Gordon's Gin, Ron Rio Rum, Montezuma Tequila, Cluny Scotch, Canadian Mist, Old Crow

\$7* each

Call Drinks

Smirnoff Vodka, Tanqueray, Bacardi & Captain Morgan's Rum, Cutty Sark Scotch, Black Velvet, Jack Daniels, Cuervo Tequila

\$9* each

Premium Drinks

Grey Goose Vodka, 10 Cane Rum, Bombay Sapphire Gin, McClelland's Scotch, Patron Silver Tequila, Knob Creek Bourbon, Johnnie Walker Scotch, Crown Royal

\$11* each

Premium Plus / Cordial

Kalua, Bailey's, Frangelico, etc.

\$9* each

BEER

Bottled Domestic

\$5* each

Bottled Micro Brew or Imported

\$6* each

Domestic Keg

Budweiser, Bud Light, Coors Light, Miller Genuine Draft, Miller Light

\$325

Microbrew Keg

Fat Tire, Alaskan Amber, Widmer Hefeweizen, Mirror Pond Pale Ale, Pyramid Hefeweizen

\$450

WINE / CHAMPAGNE / SPARKLING CIDER

House Wine

\$8* per glass

Wine by the Bottle

Merlot, Cabernet Sauvignon, Chardonnay, Riesling, White Zinfandel

\$24

House Champagne by the Bottle

\$22

Martinelli's Sparkling Cider

\$16

NON-ALCOHOLIC

Perfect Cup Coffee, Decaffeinated Coffee, Assorted Teas

\$1.⁵⁰ per guest

Sparkling Fruit Punch, Fruit Infused Water, Lemonade

\$1.²⁵ per guest

Iced Tea, Fresh Lemonade, or "Arnold Palmer"

\$1.²⁵ per carafe

**Prices include of tax and gratuity.*

A \$75 Cashier Fee will be assessed for all No-Host Bars

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