



Wedding Packet

360.874.8337

TROPHYLAKEGOLF.COM

3900 SW LAKE FLORA RD.
PORT ORCHARD, WA • 98367



On behalf of Trophy Lake Golf & Casting we would like to thank you for considering our facility and we encourage you to let us assist you in making your event successful.

Please take a moment to browse through our brochure to learn about the amenities we can provide. These are just a few of our suggestions. We would be happy to customize your event to meet your expectations or special needs.

Our charming pavilion seats up to 200 guests and can accommodate another 100 with surrounding outdoor seating. Our dining room in the restaurant is a wonderful option for events with a guest count of 75 or under.

Once again thank you. We look forward to the possibility of creating a memorable day for you and your guests.

CONTACT US

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General Manager

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Executive Chef

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BRENDA KUHN

Catering / F&B Manager

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RECEPTION AND CEREMONY SERVICES

- Gorgeous Waterfall Backdrop
- Natural Wood Arbor
- One Hour Ceremony Rehearsal
- Private Bridal Suite
- One Hour Escorted Tour for Photos on Bridge and Waterfall
- Private Menu Tasting for up to Four Guests with Our Executive Chef
- Table Linens and Napkins Available in a Variety of Colors, Dinnerware, Flatware, and Glassware
- Full-Service Set Up and Clean Up
- Complimentary Parking
- Professional Team of Banquet Servers and Captain
- Private Pavilion Overlooking Golf Course and Waterfall
- Cake Cutting Service
- 60" Round Tables and Banquet Chairs
- 8 Hours Event Time

Standard Package	Ceremony & Pavilion Fee	Food & Beverage Minimum
SUNDAY - FRIDAY	\$2000	\$1000
Saturday Package	Ceremony & Pavilion Fee	Food & Beverage Minimum
MAY & OCTOBER	\$2000	\$1000
JUNE & SEPTEMBER	\$2000	\$4000
JULY & AUGUST	\$2500	\$5000

ADDITIONAL SERVICES

9' x 12' Dance Floor	\$550
Additional Rental Hours	\$250 / hour
Pavilion Rafter Runners	\$150
Wine Corkage Fee	\$10 / bottle

Prices for food, beverages, and audio/visual equipment are subject to a 22% service charge, 40.9% of the food and beverage service charge will be paid to servers, bussers, bartenders, housemen, captains, and food and beverage supervisors who provide direct service to customers; all charges including Room Rental are subject to Washington State Sales Tax.

PASSED HORS D'OEUVRES

priced per guest

Northwest Package Prawn Cocktail, Beef Bites, Stuffed Mushroom Caps, and Stuffed Potatoes	\$10. ⁰⁰
Italian Bruschetta	\$2. ²⁵
Baby Red Potatoes Stuffed with Herbed Cheese, Chives, and Bacon	\$2. ²⁵
B.L.T. Bites	\$2. ²⁵
Coconut-Crusted Jumbo Prawn	\$3. ⁹⁵
Mini Crab Cakes	\$3. ⁹⁵
Thai Chicken Satay	\$2. ⁵⁰
Spring Rolls	\$2. ²⁵
Trophy Lake Chicken Wings	\$3. ⁹⁵
Caprese Skewers	\$2. ²⁵
Mushroom Caps with Cajun Stuffing	\$2. ²⁵
Grilled Jumbo Prawn Cocktail	\$3. ⁹⁵
Flame-Broiled Peppered Beef Bites with Sweet Chili Sauce	\$3. ⁵⁰
BBQ Pulled Pork Sliders	\$3. ²⁵

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DISPLAY HORS D'OEUVRES

priced per 50 guests

Bruschetta Bar

Traditional Tomatoes, Cucumber-dill, BLT, and Olive Tapenade.
Served with Crostini.

\$200

Trophy Lake Signature Fruit Display

A Combination of Exotic and Domestic Fruits to Tantalize Your
Eyes and Taste Buds. Finished with a Carved Watermelon.

\$250

Market Fresh Vegetable Crudités with Chef's Dipping Sauce

In-Season and Market Fresh Vegetables, presented Beautifully Just for You.

\$150

Imported and Domestic Cheese Display

Accompanied with Crostini and Pepperidge Farm Crackers.

\$275

Dessert Display

Assorted Cheesecake Bites and Chocolate Covered Strawberries.

\$225

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Baked Wild Alaskan Salmon

Pride of the Northwest Succulent Fillets Finished in a
Creamy Lemon-Dill Beurre Blanc

Flame-Broiled Breast of Chicken

Marinated in Olive Oil, Garlic, and Fresh Herbs

Garden Fresh Vegetables

Crisp, Seasonal Choices

Oven Roasted Red Potatoes

Tossed with Garlic and Fresh Herbs

Elegant Fresh Fruit Display

California Strawberries, Sliced Sweet Melon, and Flame Red Grapes

Northwest Seasonal Salad

Tender Greens, Craisins, and Light Blue Cheese, Accompanied with
Raspberry Vinaigrette on the Side

Warm Dinner Rolls

With Hand-Carved Butter

BARON OF BEEF

\$29 per guest, 80 person minimum

Tender and Succulent Slow Roasted Baron of Beef

Au Jus and Horseradish Sauces

Baby Red Potatoes

Roasted with Garlic and Rosemary

Chef's Refreshing Seasonal Vegetable Medley

Garden-Fresh Variety

Traditional Caesar Salad

Shaved, Imported Parmesan and Herbed Croutons

Elegant Fresh Fruit Display

California Strawberries, Sliced Sweet Melon, and Flame Red Grapes

Warm Dinner Rolls

With Hand-Carved Butter

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CHEF ATTENDED BARON OF BEEF WITH SALMON OR CHICKEN

\$34 per guest, 80 person minimum

Tender and Succulent Slow Roasted Baron of Beef

Au Jus and Horseradish Sauces

Flame-Broiled Breast of Chicken

Marinated in Olive Oil, Garlic, and Fresh Herbs

or

Baked Wild Alaskan Salmon

Pride of the Northwest Succulent Fillets Finished in a
Creamy Lemon-Dill Beurre Blanc

Baby Red Potatoes

Roasted with Garlic and Rosemary

Chef's Refreshing Seasonal Vegetable Medley

Garden-Fresh Variety

Traditional Caesar Salad

Shaved, Imported Parmesan and Herbed Croutons

Elegant Fresh Fruit Display

California Strawberries, Sliced Sweet Melon, and Flame Red Grapes

Warm Dinner Rolls

With Hand-Carved Butter

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CHEF ATTENDED PRIME RIB AND SALMON

\$42 *per guest*

Slow Roasted Herb-Crusted Prime Rib

Au Jus and Horseradish Sauces

Flame-Broiled Fillet of Wild Alaskan Salmon

Finished in a Creamy Lemon-Dill Beurre Blanc

Baby Red Potatoes

Roasted with Garlic and Rosemary

Chef's Refreshing Seasonal Vegetable Medley

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Cocktail Hour

The Northwest Package

Prawn Cocktail, Beef Bites, Stuffed Mushroom Caps, Stuffed Potatoes
Soft Beverages and Coffee

Reception

• PLEASE SELECT ONE ITEM FROM EACH GROUP •

Baron of Beef	Baked Lemon-Dill Salmon Fillet	Steamed Medley	Roasted Garlic and Rosemary Red Potatoes
Prime Rib	Flame-Broiled Chicken Breast	Ratatouille	Garlic Mashed Potatoes
Leg of Lamb	Roasted Pork Loin with Roasted Chutney	Green Beans Almandine	Cous Cous
Top Sirloin Roast		Grilled Asparagus	Mushroom Gnocchi
		Curried Cauliflower	

Included

Caesar Salad, Fresh Fruit Display, Dinner Rolls, Soft Beverages, Champagne Toast, Rafter Runners

BEVERAGES

Kegged Beer

Serves about 120, 16oz cups

Domestic \$350

Import and Specialty Micro Brew \$425

Wine - *Canyon Road*

Bottle \$19

Glass \$7

Champagne Toast - *J Roge* \$2.⁵⁰ *per guest*

Spirits

Call \$7

Premium \$9–\$10

Included

Soft beverages are included with reception.

Special requests for wine and champagne are available upon request.

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