



## Catering and Event Services

Thank you for considering Bend Golf Club (BGC) to hold your meeting, wedding, or event.

Established in 1925, the club began as a Chandler Egan-designed nine-hole golf course. Today we are Central Oregon's premier private club with a classic 18 hole golf course, a full-service facility with indoor tennis, saltwater swimming pool, fitness center and classes, and private restaurants.

While our restaurants are private and for the exclusive use of all our members and their guests, our banquet and meeting facilities are available for non-member events. Our facilities can accommodate a full range of meeting and event needs. The Quail Room conference space holds up to 25 people for private dining, executive meetings, training, or planning sessions. The Pines Room can accommodate between 30 and 125 people, depending on the type of event setup. The Cascade Room can accommodate between 130 and 200 people, depending on the type of event setup. Our outdoor ceremony site is available for wedding ceremonies or picnic-style outdoor events.

## **Bend Golf Club Banquet Manager**

Christie Henson  
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541-322-5776

### **Special Dietary Information**

We can accommodate most dietary needs and restrictions including gluten-free, vegetarian or vegan dishes with advanced notice. Any advanced information pertaining to dietary needs of your attendees, please share with your Event Sales Manager to ensure a safe and enjoyable time at BGC. Special orders not declared on the guaranteed BEO will be served based on availability on a first-come, first-served basis as they are prepared.

### **Menu Selections**

To ensure the best execution of your event, we kindly request that all menu selections be made 30 days prior to the scheduled functions. Please note that BGC reserves the right to select a menu for your group should your selections not be made within 7 days of the scheduled functions.

\*All food and alcoholic beverages consumed on property must be purchased through BGC. Consideration is made for hosted beer, wine, and wedding cakes with additional charges.

### **Guarantees**

A final attendance figure for all food and beverage events must be specified 72 business hours in advance. BGC will, by request, set functions for 5% above the guaranteed attendance. There will be an additional charge for events with preset food for the overset. In addition, any food items above the guarantee and overset will be charged at 1.5 times the banquet event order menu contract price.

\*Catered food events, requested within the 72 hours prior to your event, will be charged at 1.5 times menu pricing and will be based on availability.

### **Minimums**

Food and beverage menus require a minimum number of guests. In the event that the number in your party does not meet the minimum, a charge equal to the difference will be made at the menu price. Saturday events booked June through September require a \$4,000 minimum food and beverage purchase. Some exceptions are allowed.

### **Outdoor Functions**

For all outdoor event locations, we ask for inclement weather relocation to be decided upon at least 8 hours prior to the event start. Decisions must be communicated to your Event Services Manager. If a decision has not been made by 11:00 am for an evening event, then your Event Services Manager will confer with the food and beverage department to make a decision that is best for a successful event. Additional charges will apply for last-minute setup and venue changes.

### **Photography**

Use of the golf course, as well as other areas around the property, for photography must be authorized by your Event Services Manager previous to using any area of the property.

### **Music & Entertainment**

BGC has relationships with all of the area's DJs and booking agencies. We can help you to secure the best musical entertainment the area has to offer. Please contact your Event Services Manager for further information.

## ROOM RATES

Room	Square Footage	Seating Capacity	Room Fee
Quail Room	460	U Shape (16) Boardroom (20) Hollow Square (25)	\$100
Pines Room	1,675	Buffet Meal Service (75) Plated Meal Service (100) Cocktail Reception (125)	\$500
Cascade Room	2,400	Buffet Meal Service (120) Plated Meal Service (135) Cocktail Reception (150)	\$600
Cascade-Pines Room	4,075	Buffet Meal Service (225) Plated Meal Service (235) Cocktail Reception (275)	\$1,100

\*Each room is available for up to 5 hours for your event. Additional time needed for a room is billed at a rate of \$150/hour.



## BREAKFAST BUFFET SERVICES

When you have an early morning meeting, save time with a self-service continental breakfast

The following menus include freshly brewed Bellatazza coffee blend, decaf, tea selections, orange juice, and cranberry juice. Minimum 20 guests.

### **Light Continental Breakfast – \$13**

Assorted Danishes and muffins served with preserves, honey, butter.

### **Extensive Continental Breakfast – \$15**

Assorted Danishes and muffins, granola, milk, assorted yogurts, fresh fruits, hard-boiled eggs.

### **BGCC Breakfast Buffet 1 – \$17**

Ham or veggie quiche, breakfast potatoes, fresh fruit, muffins.

### **BGCC Breakfast Buffet 2 – \$18**

Assorted breakfast pastries and muffins, seasonal fruit, potatoes, scrambled eggs, country link sausage, applewood smoked bacon or sliced Canadian bacon.

### **Breakfast Buffet Enhancements**

Add any of the following for an additional \$5 per item, per person:

- Eggs Benedict
- Spinach, tomato and mushroom scramble
- Biscuits and gravy
- Cheese blintzes topped with tri-berry compote

### **Breakfast Sandwiches – \$13**

Buttermilk biscuit or English muffin with a pan-fried egg, country sausage, and cheddar cheese.

Croissant filled with a pan-fried egg, monetary jack & cheddar, and ham.

Breakfast burritos with scrambled eggs, cheddar, sausage, bacon and fresh tomato salsa.

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## PLATED BREAKFAST SERVICES

All plated breakfast selections are served with freshly brewed Bellatazza coffee blend, decaf, tea selections, orange juice, and cranberry juice. Minimum 20 guests.

### **Main Selections**

Ham or veggie quiche, potatoes, and muffins – \$15

Scrambled eggs, bacon or sausage, potatoes, and biscuits – \$16

Eggs Benedict with potatoes and fresh fruit – \$18

Salmon cake benedict with tomato hollandaise – \$21

Crab cake benedict with citrus hollandaise – \$25

## BEVERAGE SERVICE

If your meeting requires refreshment service for the duration of your morning or afternoon meeting, we recommend one of the following options. (Minimum 5 guests; priced per person for 4-hour service.)

Freshly brewed Bellatazza coffee, decaf, and tea \$10

Freshly brewed Bellatazza coffee, decaf, tea, spring and sparkling water, assorted soft drinks \$13

### A La Carte Refreshment Selections

You may wish to consider these additional items for your coffee service or break.

#### Individual Beverages

Bottled water: spring or sparkling – \$3 each Assorted

sodas: Coke and Pepsi products – \$3 each Assorted

Gatorade – \$4 each

Red Bull or sugar-free Red Bull – \$5 each

#### Group Beverages

Iced tea (3 gallons) – \$35

Lemonade (3 gallons) – \$35

Coffee, decaf, tea selections (20 servings) – \$35

Orange or cranberry juice (10 servings) – \$21

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## INDIVIDUAL BREAK SELECTIONS

#### Morning Snacks

Assorted mini muffins – \$18 per dozen Assorted

breakfast pastries – \$36 per dozen

Scones served with Devonshire cream – \$36 per dozen

Bagels, toasted with creamery butter and cream cheese – \$36 per dozen

Selection of individual fruit yogurts with bowl of granola (5 person minimum) – \$4 per person

#### Afternoon Snacks

BGCC brownies – \$24 per dozen

Assorted cookies (chocolate chunk, oatmeal raisin, lemon cooler, peanut butter) – \$15 per dozen

Whole fresh fruit (apples, pears, oranges, bananas) – \$25 per dozen

Assorted candy bars – \$25 per dozen

Individual bags of kettle potato chips – \$32 per dozen Assorted granola bars – \$20 per dozen

Popcorn, pretzels, or peanuts (20 servings) – \$45

## BOXED LUNCHES

Our chef will customize lunches on the go. All include a cookie and choice of whole fresh fruit, chips, or pasta salad. Minimum 10 boxed lunches per order. Priced per person.

### ***BGC Deli Sandwich – \$15***

Your choice of tuna salad, smoked turkey, ham, or roast beef on your choice of sourdough, wheat, or rye bread with lettuce, tomato and choice of Swiss, jack, provolone, Tillamook cheddar, or pepper jack cheese.

### ***Turkey, Avocado, Bacon and Tomato – \$15***

Smoked turkey, fresh avocado, bacon, lettuce, and sliced tomato with your choice of sourdough, wheat, or rye bread.

### ***Club Wrap – \$16***

Honey cured bacon, deli ham, smoked turkey, Swiss, cheddar, lettuce and tomato rolled in a flour tortilla wrap.

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## THEME BUFFET LUNCHES

The following menus include freshly brewed iced tea. Minimum 20 guests.

### ***Fajita Bar – \$25***

Grilled chicken and steak served with flour tortillas, grilled peppers and onions, black beans, Spanish rice, salsa, guacamole and churros with honey and fresh strawberries.

### ***Country Club BBQ – \$25***

Cole slaw, homestyle potato salad, Texas ranch beans, hamburgers, hot dogs, assorted chips, and Chef's assorted dessert tray

Add BBQ chicken – \$6

Add BBQ pulled pork – \$6

Add BBQ pork ribs – \$9

### ***Pasta Buffet – \$22***

Mixed green or Caesar salad, garlic bread, penne Bolognese, cavatappi with pesto cream, penne alfredo, and chef's assorted dessert tray. (Choose two pastas)

Add meatballs – \$4

Add grilled chicken – \$5

Add grilled Italian sausage – \$5

## BEND GOLF CLUB SIGNATURE LUNCH BUFFET

All entrées include mixed green salad with choice of three (3) dressing options; choice of one (1) side; Chef's seasonal vegetables; rolls with whipped butter tray. Assorted dessert tray, \$4 per person.

### Entrées

Select one (1) from the following:

**Baked PNW Cod** with picatta (lemon, caper butter sauce) \$21 (gf)

**Chicken Marsala** with chef's mushrooms and house demi-glace \$21 (gf)

**Beef Medallions** with bordelaise sauce \$23 (gf)

**Chimichurri Flat Iron** \$23 (gf)

**Spinach and Feta Lasagna** with Mornay cheese sauce \$19

**Roast Pork Loin** with apricot chutney \$19 (gf)

**Blackened Chicken** topped with avocado cream and roasted corn relish \$20 (gf)

**Spinach and Cheese Stuffed Portabella Mushroom** \$19 (gf)

**Pan-Seared NW Salmon** topped with citrus cream sauce \$25 (gf)

**Roasted Mushroom Potato Cakes** with red bell pepper and wilted spinach. Topped with chive sour cream. \$19 (gf)

*Add \$5 for one additional entrée selection*

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### Sides

Select one (1) from the following:

Saffron Herb Rice Pilaf

Wild Rice Pilaf with raisins

Red Bliss Parmesan Mashed Potatoes

Yukon Gold roasted potatoes with herbs

Chef's Loaded Mashers w/ bacon, chives, sour cream and Tillamook cheddar

Cavatappi Pasta with sun-dried tomato basil pesto

Israeli Vegetable Cous Cous



## LUNCH BUFFET COMBOS

The following menus include freshly brewed iced tea. Minimum 20 guests.

### **Menu 1: Build-your-own Asian Salad – \$25**

- Romaine lettuce with mixed greens and Napa cabbage, julienned carrots, sliced cucumber, mandarin oranges, julienned bell peppers, fried wonton strips, and sliced water chestnuts with two kinds of house-made vinaigrette
  - Yakisoba noodle salad
  - Grilled chicken breasts
  - Rolls with butter
  - Sugar cookies with fresh berries
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### **Menu 2: Chicken Marco Polo – \$26**

- Spinach salad with chopped egg, thin-sliced red onion, tomato, parmesan, with warm bacon and shallot vinaigrette
  - Chicken Marco Polo with asparagus and mushroom wine-cream sauce
  - Rice pilaf and steamed seasonal vegetables
  - Rolls with butter
  - Chocolate decadence sliver with raspberry coulis and fresh whipped cream
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### **Menu 3: Steak Salad – \$26**

- Grilled romaine steak salad with shaved Italian cheese, croutons, chopped bacon, bleu cheese crumbles, corn salsa and fresh tomatoes with Argentine-marinated top sirloin steak. Served with three dressing selections
  - Rolls with butter
  - Raspberry lemon bars
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### **Menu 4: Grilled Cheese with Tomato Soup – \$25**

- Tomato basil soup
- Two types of gourmet grilled cheese: grilled cheese with brie & raspberry jam, turkey, spinach, and Tillamook cheddar; and Swiss on multigrain bread
- Garden salad with ranch, bleu cheese, and house Italian dressings
- Assorted mini cookies



## COLD PLATED SALAD LUNCH ENTRÉES

The following menus include freshly brewed Bellatazza coffee blend, decaf, and tea selections Minimum 20 guests.

### ***Greek Salad – \$16***

Crisp romaine, baby greens, marinated English cucumber, tomatoes, feta and kalamata olives with a red wine vinaigrette.

### ***Chef's Salad – \$16***

Crisp romaine, baby greens, julienned turkey, ham, cheddar and swiss. Garnished with egg, tomato and black olive.

### ***Italian Salad – \$16***

Grilled chicken, sliced salami, tomatoes, olives, artichoke hearts, and balsamic vinaigrette with shaved parmesan.

### ***Cobb Salad – \$16***

Traditional rows of grilled chicken breast, blue cheese crumbles, tomato, applewood smoked bacon, chopped egg, and avocado. Add grilled steak for \$6.

### ***Grilled Chicken Caesar – \$15***

Crisp romaine lettuce, croutons, parmesan cheese, and Caesar dressing topped with grilled chicken breast. Add grilled salmon for \$6.

### ***Asian Chicken Salad – \$16***

Chicken, orange segments, julienne carrots, zucchini and bell pepper over greens with sesame, orange ginger soy vinaigrette and fried wontons.

### ***Southwestern Chicken Salad – \$16***

Grilled chicken breast with crisp romaine lettuce, peppers, onions, tomatoes, corn, avocado, and black beans topped with tortilla strips and honey chipotle vinaigrette.

### ***Salad Trio – \$21***

Baby greens topped with sliced fruit, almond chicken salad, and bay shrimp salad. Served with raspberry balsamic vinaigrette.

### ***Chopped Romaine Steak Salad – \$24***

Romaine, roasted corn relish, grape tomatoes, avocado, and parmesan topped with sliced French-marinated flat iron steak.



## **HOT PLATED LUNCH ENTRÉES**

All entrees include our Chef's selection of vegetables and starch. Add soup or salad for \$3.

***Chicken Piccata – \$22***

With a lemon caper sauce.

***Chicken Breast Madeira – \$22***

With a portabella, shallots and Madeira wine sauce.

***Israeli Cous Cous – \$21***

Chef's choice of vegetables, artichoke hearts, sun-dried tomatoes, basil pesto, olive oil, white wine, and lemon. Starch not served with this option.

***Chicken Saltimbocca – \$23***

With a pancetta and sage sauce

***Pan-seared Pork Chop – \$24***

With balsamic and caramelized onions.

***Roasted Loin of Pork – \$22***

Cider brined and roasted with a garlic-herb crust and apricot chutney

***Artichoke and Sundried Tomato Stuffed Sole – \$23***

With a white wine sauce.

***Bay Shrimp & Spinach Stuffed Sole – \$25***

***Flat Iron Chimichurri – \$25***

Argentine marinade of garlic, lemon, olive oil, vinegar, and oregano.

***Oregon Rock Fish– \$24***

Panko crusted with a citrus beurre blanc.



## BEND GOLF CLUB SIGNATURE DINNER BUFFET

\$37 per person for two entrees and \$42 for per person for three entrees.  
Add another soup, salad, or side for \$3/person.

Dinner buffets include fresh brewed coffee, Chef's seasonal vegetables,  
and fresh baked rolls with whipped butter.

### Soups and Salads

Select one (1) from the following:

**Mixed Green Salad** with carrots, grape tomatoes, English cucumber, and three dressings

**Caesar Salad** shaved parmesan and house made croutons

**Spinach Salad** with parmesan, mushrooms, tomatoes, honey cured bacon, thin sliced red onion, warm bacon and caramelized shallot vinaigrette

**Quinoa Salad with Baby Greens**, romaine, sliced strawberries, candied pecans, feta and three dressings

**Mediterranean Pasta Salad** with sun-dried tomatoes, artichokes, capers, roasted bell peppers, and herb vinaigrette

**Chopped Kale Salad** with pickled onions, candied pecans, apple, crumbled feta, and two vinaigrettes

**Tomato Basil Bisque**

**Vegetable Minestrone**

**Carrot Ginger Soup**

**Roasted Chicken Florentine Soup**

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### Sides — Select one (1) from the following:

**Saffron Rice Pilaf**

**Wild Rice Pilaf** with raisins

**Red Bliss Parmesan Mashed Potatoes**

**Yukon Gold Roasted Potato Salad** with spinach, bacon, onion, and sun-dried tomato vinaigrette (gf)

**Yukon Gold Herb Roasted Potatoes** (gf)

**Chef's Loaded Mashers** with bacon, chives, sour cream and Tillamook cheddar

**Cavatappi Pasta** with sun-dried tomato basil pesto

**Polenta Cakes** with Tillamook cheddar, green chiles, and cotija cheese

**Three-Cheese Risotto** with leeks

**Israeli Cous Cous** with vegetables

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### Entrées — Select two (2) or three (3) from the following:

**Pan-Seared Alaskan Cod** panko crusted with a citrus beurre blanc

**Chimichurri Flat Iron Steak** (gf)

**Roast Pork Loin** with apricot chutney (gf)

**PNW Salmon** topped with sauce picatta (gf)

**Baked PNW Cod** topped with spiced creole tomato sauce (gf)

**Beef Medallions** with mushroom bordelaise sauce (gf)

**Chicken Marsala** with chef's mushrooms and demi-glace (gf)

**French-Marinated Tri-tip Steak** (gf)

**Lemon and Herb Chicken Breast** (gf)

**Broiled Roma Tomatoes** stuffed with spinach and cheese (gf | vegetarian)

**Three-Cheese Ravioli** with pesto cream sauce (vegetarian)

**Sherry-Broiled Tomatoes** stuffed with three cheeses (gf | vegetarian)

**Oregon Snapper** with panko crusted with an orange beurre blanc

**Stuffed Sole** filled with your choice of spinach, sun-dried tomato and cheese or with bay shrimp and spinach

**Pork Saltimbocca** with a pancetta and sage sauce

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### Desserts — Choice of one (1) dessert - \$7

**Chocolate Decadence** with raspberry coulis (gf)

**Cinnamon-Apple Bread Pudding** with whiskey caramel sauce

**New York Style Cheesecake** with fresh strawberries

**Chocolate Mousse Tarts** topped with fresh berries

**Oregon Tri-berry Crisp** a la mode (gf)

**Granny Smith Apple Crisp** á la mode (gf)

**Ice Cream Sundae Bar**

**Chef's Assorted Dessert Tray — \$5/person**

## PLATED DINNERS

All entrees include starter salad, rolls and butter, chef's seasonal vegetables, regular and decaf coffee, and hot tea. Minimum 20 guests. Priced per person.

**Airline Roast Chicken Breast – \$34**

With lemon and herbs. Served with saffron quinoa. (gf)

**Chicken Marsala – \$34**

Airline chicken breast with Marsala wine mushroom sauce. Served with rice pilaf. (gf)

**Frenched Pork Chop – \$39**

With balsamic caramelized onions and Yukon mashed potatoes. (gf)

**Roast Pork Loin – \$37**

With apricot brandy sauce. Served with Yukon mashers. (gf)

**PNW Salmon – \$39**

Topped with basil cream sauce. Served with saffron rice. (gf)

**Stuffed Sole \$39**

Filled with spinach, sun-dried tomato, and cheese or filled with bay shrimp and spinach. Served with saffron rice. (gf)

**Chimichurri Top Sirloin \$38**

Demi glace and red jacketed mashers. (gf)

**New York Steak \$41**

Ten-ounce steak char-broiled with madeira mushrooms and Chef's mashed potatoes. (gf)

**Beef Tenderloin Filet \$44**

Bacon wrapped and topped with sauce bordelaise. Served over red jacketed mashers. (gf)

**Almond-Crusted Halibut \$42**

Topped with Amaretto cream. Served with a chive and cheese risotto cake. (gf by request)

**Prime Rib of Beef \$47**

Montreal crusted and slow roasted. Served with au jus, horseradish sauce, and Chef's new potatoes. (gf)

**Israeli Cous Cous \$30**

With roasted vegetables, artichokes and spinach. Topped with Feta cheese.

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**Plated Dinner Desserts \$7** — choose one (1)

Chocolate Decadence with raspberry coulis (g)

Cheesecake with fresh strawberries and whipped cream

White Chocolate Mousse in Almond Florentine with fresh berries and mint

Chocolate Mousse Tarts topped with fresh berries

Cinnamon-Apple Bread Pudding with whiskey caramel sauce

Poach pear with port reduction, chocolate ganache and vanilla bean ice cream (10pp. Minimum) - \$8

Napoleon on layered puff pastry with raspberry jam, Bavarian mousse and berries - \$9

## **HORS D' OEUVRES**

All hors d'oeuvres priced per 25 pieces with a 25-piece minimum per order.

Many of these options may either be passed or stationary.

Passed hors d'oeuvres, additional \$35 per hour.

### **Hot Hors d'oeuvres**

Mini grilled cheese sandwiches with brie and raspberry jam – \$65

Bacon and cream cheese-stuffed mushroom caps – \$60

Raspberry meatballs (similar to sweet-n-sour) – \$65

Portabella mushroom cakes with chive sour cream – \$70

Chicken satays with Thai peanut sauce – \$70

Thai beef skewers with red curry sauce – \$70

Pork pot stickers with ponzu sauce – \$70

Arancini (orange risotto rice balls filled with mozzarella cheese) – \$75

Cajun shrimp with spicy tomato cream – \$75

Coconut shrimp with Thai sweet chili sauce – \$75

Crab cakes with chipotle aioli – \$90

Grilled pancetta wrapped shrimp – \$80

### **Cold Hors d'oeuvres**

Crostini with goat cheese and balsamic marinated tomatoes – \$60

Antipasti skewers with fresh mozzarella, salami, Kalamata olives, artichoke hearts, and cherry tomatoes – \$70

Grilled zucchini and herbed goat cheese roulades with extra virgin olive oil, and balsamic reduction – \$65

Prosciutto wrapped asparagus with herbed cream cheese – \$75

Rolled herb crepes with goat cheese, roasted peppers, and smoked ham – \$65

Ahi poke on wonton chips with wasabi and sesame aioli – \$90

Seared tuna on crostini with wasabi aioli and micro greens – \$80

Crostini with grilled steak, caramelized onions, and tapenade – \$80

Shrimp cocktail served with lemons and cocktail sauce – \$80

## TRAYS AND CARVED MEATS

Stationary half trays serve 50 people and full trays serve 100 people. Carving stations include wheat and potato rolls and require an additional charge of \$75 for station attendant.

<b>Trays</b>	<b>Half</b>	<b>Full</b>
<b><i>Deli Meat Tray</i></b> Sliced ham, turkey, roast beef and salami with rolls, mayonnaise, and Dijon mustard	<b>\$275</b>	<b>\$525</b>
<b><i>Vegetable Crudité Tray</i></b> As assortment of seasonal vegetables with ranch dressing	<b>\$195</b>	<b>\$375</b>
<b><i>Cheese and Crackers</i></b> Domestic and imported cheeses with a variety of crackers	<b>\$275</b>	<b>\$495</b>
<b><i>Seasonal Fruit Tray</i></b> A variety of ripe fruits and honey yogurt dip	<b>\$195</b>	<b>\$375</b>
<b><i>Antipasto Platter</i></b> Artichoke hearts, roasted peppers, pepperoncini, Italian meats and cheese, olives, and grilled vegetables	<b>\$300</b>	<b>\$575</b>
<b><i>Baked Brie in Pastry</i></b> In puff pastry or phyllo dough with sliced baguette	<b>\$125</b>	<b>\$225</b>
<b><i>Assorted Dessert Tray</i></b> Brownies, cookies, and assorted dessert bars	<b>\$195</b>	<b>\$375</b>

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### **Carved Meats**

***Roast Turkey Breast – \$250***

With cranberry chutney and mayonnaise (serves 30)

***Cider Brined Honey Bourbon Glazed Roast Pork Loin – \$250***

(serves 30)

***Honey Baked Ham – \$275***

With mustards and mayonnaise (serves 50)

***Top Round of Beef – \$375***

With horseradish and jus (serves 50)

***Whole Prime Rib – \$525***

With horseradish and jus (serves 20)

***Roast Baron of Beef – \$950***

With horseradish and jus (serves ~150)

## **CHILDREN'S PARTY MENUS**

### **(15 PEOPLE MINIMUM)**

#### **Buffet #1 – Chicken Tenders**

Fresh fruit salad, house chicken tenders with ranch and honey mustard.  
\$15 per person

#### **Buffet #2 – Flatbread Pizza**

Mini crudité with carrot sticks, celery sticks, cucumbers and black olives with ranch.  
Cheese and pepperoni flatbread pizzas.  
\$14 per person

#### **Buffet #3 – Pasta & Salad**

Cesar salad with pasta bar of penne marinara, alfredo cavatappi. Add grilled chicken, \$4.  
\$15 per person

#### **Buffet #4 – Mac-n-Cheese**

Fresh fruit salad, traditional house mad mac-n-cheese.  
\$14 per person.

#### **Buffet #5 - Tacos**

Mini taco bar: soft flour tortillas, seasoned ground beef and chicken with all the trimmings, shredded lettuce, diced tomatoes, sour cream and salsa.  
\$15 per person

#### **Buffet #6 - Quesadillas**

Quesadilla buffet: Chicken and cheese, and cheese quesadillas served with sour cream, salsa and fresh fruit salad.  
\$14 per person

**\*\*Adults, add \$4 to any buffet selection**

#### **Dessert Add On – Sundae Bar**

Add to any buffet: Ice cream sundae bar. Vanilla bean ice cream with chocolate sauce, sliced fresh strawberries, caramel sauce, whipped cream and sprinkles.  
\$6 per person

## ADDITIONAL SERVICES

### Miscellaneous Charges

Dessert serving fee (per person)	\$2
Dance floor (maximum size=20' X 16')	\$350
Bartender set up	\$75
Carving Station Attendant	\$75
Cocktail Tables (max 4)	\$10 ea.
Additional Tables	\$10 ea.

### Audio Visual

60" portable screen	\$35
Wireless handheld microphone	\$25
Podium	\$5
2 projector screen set-up	\$150

### Keg Beer/Corkage Fees

Keg domestic beer, 125 servings	\$525
Keg microbrew, 125 servings	\$525
Keg domestic/microbrew	\$250
Wine bottle 750ml	\$15
Wine bottle 1.5L	\$25





## WINE LIST

### Sparkling

Lunetta Prosecco, Italy (187ml) .....	\$9
Lunetta Prosecco (750ml).....	\$30
Piper Sonoma Brut .....	\$40

### Whites

Clone 7 Pinot Gris, WA.....	\$25
Clone 7 Chardonnay, WA.....	\$25
Pacific Rim Riesling, WA.....	\$26
Seaglass Sauvignon Blanc, CA .....	\$26
Bogle Chardonnay, CA.....	\$26
Firesteed Pinot Gris, OR.....	\$30
Kendall Jackson Chardonnay, CA.....	\$38
Ferrari-Carano Fume Blanc, CA.....	\$38
Stoller Pinot Noir Rose, OR.....	\$38
King Estate Pinot Gris, OR.....	\$39
Sonoma-Cutrer Chardonnay, Russian River.....	\$58

### Reds

Clone 7 Cabernet, WA.....	\$25
Bogle Cabernet, CA.....	\$26
Bogle Merlot, CA.....	\$28
Bogle Essential Red, CA.....	\$28
Underwood Pinot Noir, OR .....	\$28
Crois Malbec, Mendoza.....	\$28
Vignamaggio Reserva Chianti.....	\$30
Boomtown Cabernet Sauvignon, WA .....	\$38
Seghesio Zinfandel, CA.....	\$45
Stoller Pinot Noir, OR.....	\$48
Charles Krug Merlot, CA.....	\$58
Archery Summit Pinot Noir, OR.....	\$70
Duckhorn Cabernet, CA.....	\$70
Caymus-Suisun Grand Durif Petite Syrah, CA.....	\$70
Jordan Cabernet, CA.....	\$95

### **Banquet Wines (Sickamore Lane)..... \$20**

Pinot Gris  
Chardonnay  
Merlot  
Cabernet