



WEDDING GUIDE



Thank You for considering Chambers Bay as the host site for your memorable wedding day. Our expert staff will strive to grant your every wish as they help you plan the wedding ceremony and reception of your dreams. Our 3,200 square foot Event Pavilion and adjoining patio provides seating for up to 200 guests, and features floor-to-ceiling windows framing the spectacular landscape of the expansive golf course, snow-capped mountain range and surrounding Puget Sound. Whether large and magnificent or small and intimate, Chambers Bay is the ideal setting for a wide range of weddings and receptions.



Chambers Bay is proud to be a premier venue for weddings and receptions, and due to that, must meet a few requirements to justify the displacement of other potential events.

- Saturday events require larger food and beverage minimums than other days of the week.
- Signed contract and deposit submitted with \$1,000 deposit to secure reservation.
- Require final guest count ten (10) days in advance of the event.

Our professional staff is highly experienced in all aspects of event design to not only make your event memorable, but worry free. Let us assist through every step of the process. Small details make the difference between just having a wedding and experiencing the most memorable event possible. Whether fifty (50) guests or two hundred (200), we are committed to exceeding all of your expectations every step of the way.



Venue Policies

Catering Policy: No food or beverage (except wedding cakes) may be brought onto the premises by an outside source without the permission from the Catering Sales & Event Coordinator. Chambers Bay reserves the right to charge for these privileges. Due to health department and insurance regulations, remaining food and/or beverage items from a catered function cannot be taken off the premises for consumption. This policy applied to all perishable food, including entrees for guaranteed guests unable to attend. Consuming raw or undercooked meat, seafood, shellfish, or eggs

may increase the risk of food-borne illness.



Alcoholic Beverage Policy: Alcohol may only be dispensed by Chambers Bay servers and bartenders. The Washington State Liquor Control Board requires employees of Chambers Bay to request identification on any person who is of questionable age, and to refuse alcohol service if the person is underage or proper identification cannot be

furnished. Chambers Bay employees also have the right to refuse alcohol service to any person, who in the servers' judgment appears intoxicated.

Guarantees: Chambers Bay requires notification of the expected number of guests no later than ten (10) days prior to the date of the event. This will be considered a guarantee, not subject to change and is the minimum number of persons for which you will be charged. If no guaranteed number is provided, the estimated number shown on the Event Contract will be considered the minimum guarantee.

Liability: Chambers Bay reserves the right to inspect and control all private functions. Liability for damages to the property will be charged accordingly. Chambers Bay does not assume any liability for personal property brought onto the site or any property left at the conclusion of your event.

Banquet Hours and Room Rental Rates: Chambers Bay requires a room rental fee of \$2,000.00, valid for a five (5) hour rental period. This time does not include setup, teardown, or ceremony. Hours are to be negotiated between client and Catering Sales & Event Coordinator. Extended wedding package hours are available for \$150 per hour.

Ceremony Fees: Ceremonies conducted on the Chambers Bay patio are subject to a \$5 per person fee, which includes rental of white wedding chairs, setup and teardown of ceremony site.



Photography and Music: The Central Meadow and surrounding Chambers Bay grounds are available for your photographic needs throughout the day. For insurance and liability reasons, photography is not permitted on the golf course. Chambers Bay is subject to City of University Place Noise Ordinance regulations. Chambers Bay Banquet Staff retains the right to determine acceptable volume of all amplified sound. It is at the sole discretion of Chambers Bay Staff to discontinue any amplified sound deemed in violation of the established 10:00 p.m. Noise Ordinance.

Seating: Our 72” round tables seat 8-10 guests. Special seating diagrams can be arranged with our Catering Sales & Event Coordinator if necessary. Head and gift tables will be available with agreement made prior to event.



Decorations: All candle decorations must be approved prior to the event. Chambers Bay does not allow decorations to be stapled, taped, nailed, or any other substance to be affixed to any of the walls, floors, or ceilings. Chambers Bay does not allow the use of confetti, rice, lanterns or fireworks with the exception of sparklers upon approval by the Catering Sales & Event Coordinator.

Special Services & Vendors: Chambers Bay will provide recommendations for all your entertainment needs. Vendors may enter the facility for set-up no more than two hours prior to the start of your event unless prior arrangements have been made with the approval of the Catering Sales & Event Coordinator.

Security: Private security is not available. In the event Chambers Bay does feel additional security will be necessary, an outside source will be brought in and charges will be applied during final booking.

Parking: Parking on-site is available free of charge. If our immediate parking lot is full, parking is available at the Pierce County Environmental Services Building just south-east of our facility.

Locations: Our Chambers Bay Event Pavilion can host guest counts up to 200 seated during the months of April through October. This structure is 40’x80’ and provides breathtaking views. During the winter months, we offer catering services at the Pierce County Environmental Services Building which is located just south-east of our parking lot. The facility includes a large event space (seating up to 160), an outdoor





courtyard, and a lobby area. The outdoor courtyard features a covered patio popular for evening receptions, while the large lawn adjacent to the building offers a spectacular view of Puget Sound as the backdrop and can serve as a beautiful ceremony site.

For smaller parties such as rehearsal dinners, we offer a covered patio space as a part of the Chambers Bay Grill. This location is a great gathering place for groups of sixteen (16) to forty (40). The incredible views overlooking the golf course, Puget Sound, neighboring islands, and Olympic Mountain range provide a wonderful setting to remember the day. Dedicated Grill Staff will be able to assist with all of your food and beverage needs.

Menu Planning: The Chambers Bay Culinary Team will personally work with you to create an unforgettable menu customized to your tastes, or you may select from the menus on the following pages. Please read the catering policies regarding details around menu planning and consumption.





Hors d'Oeuvres

(prices shown are per piece)
(minimum order of 25 pieces per selection)

Bacon wrapped prawn skewers...	5.
Golden tomato bruschetta, champagne vinegar glaze...	3.
Crab cakes with lemon aioli...	5.
Steak and blue cheese crostini...	5.
Lime grilled chicken skewers with avocado crème...	5.
Caprese skewers...	3.
Rosemary beef rissoles...	3.
Antipasto skewers...	3.
Lamb lollipop with pistachio Spanish olive tapenade	5.
Parmesan gougère	3.
Mojito melon kabob...	3.
Spinach chevre stuffed mushrooms	3.
Shredded pork sliders, pineapple sweet onion BBQ glaze	4.
Cuban sandwich sliders	4.
Lox salmon manhattan skewer(whiskey to be served from bar)	4.
Focaccia gourmet grilled cheese...	4.
Coconut chicken skewers with mango chili sauce...	5.
Rosemary gin cocktail prawn shooter	5.
Local yearling oysters on the half shell, fresh tomato cocktail...	cost per dzn.
Fondue platter	per platter
Crudité platter...	per platter
Prawn cocktail display, fresh tomato cocktail...	per dzn.
Assorted cheese and cracker display...	per platter
Antipasto display...	per platter



Buffet Menu

(Priced per Person)

All dinner buffets include fresh baked bread, butter, and choice of soft drink, iced tea, as well as fresh brewed Dillanos Coffee with assorted specialty teas.

Puget Sound

40.

(Choose 2)

Rosemary-dijon roasted chicken breast
Lemon-balsamic pork tenderloin
Beef skirt steak, thyme-bourbon demi
Roasted vegetable primavera pasta

The Lone Fir

55.

(Choose 2)

Rosemary-dijon roasted chicken breast
Slow roasted Prime Rib, au jus, horseradish
Seared salmon, orange-tarragon beurre monté
Roasted seafood, farmers market pasta
Roasted vegetable primavera pasta

The Olympic

70.

(Choose 3)

Rosemary-dijon roasted chicken breast
Slow roasted Prime Rib, au jus, horseradish
Seared salmon, orange-tarragon beurre monté
Roasted seafood, farmers market pasta
Roasted vegetable primavera pasta

Salads

(Choose 2)

Field greens, cherry tomatoes, cucumbers,
herb dressing, croutons

Hearts of romaine, croutons, parmesan
cheese, Caesar dressing

Wilted spinach and quinoa

Butter lettuce, fresh berries, toasted filberts,
strawberry champagne vinaigrette

Mediterranean orzo and wild mushroom

Pesto bacon potato

Starches

(Choose 2)

Roasted garlic mashed potatoes

Herb roasted potatoes

Steamed jasmine rice

Wild rice medley

Penne pasta “mac n cheese”

Vegetables

(Choose 1)

Seasonal summer vegetables

Citrus grilled asparagus

Sea salted French green beans

Wilted spinach, golden raisins



Bar Selections

Bar service include your choice of standard or premium liquor; domestic, import and microbrew beer selections; soft drinks, mineral waters, fruit juices; and your choice of wines.

Premium Liquor

(Price per drink)

Tito's vodka	
Bombay Sapphire gin	
Glenlivet scotch	
Maker's Mark bourbon	
Captain Morgan spiced rum	
Patron tequila	
Hosted	8.
No host	9.

Standard Liquor

(Price per drink)

Lewis & Clark vodka		
Seagrams gin		
Scoresby scotch		
Early Times bourbon		
Bacardi light dry rum		
Sauza Gold tequila		
Hosted	6.	
No host	7.	
	Host	No host
Wines by the glass	See Wine List	7.
Champagne by the glass	6.	7.
Domestic beer	5.	6.
Import beer/microbrew	6.	7.
Mineral water	4.	5.
Fruit juice	3.	4.
Cordials	7.	8.

Packages

(Charged per guest)

Premium Hosted Bar

Premium liquors, house wine, import, microbrew & domestic bottled beer and house champagne	
(Shots not included)	
One hour	14.
Two hours	18.
Three hours	22.
Four hours	26.

Well Hosted Bar

Standard liquors, house wine and import, microbrew & domestic bottled beer	
(Shots not included)	
One hour	12.
Two hours	15.
Three hours	18.
Four hours	21.

Soft Hosted Bar

House wine and import, microbrew & domestic bottled beer	
One hour	9.
Two hours	12.
Three hours	16.
Four hours	19.

Toasts

(Charged per guest)

Champagne	3.
Martinelli's sparkling cider	3.



Wine List

(prices shown are per Glass | Bottle)

Whites

For A Song, <i>Chardonnay</i> , WA	7. 26.
Purple Star, <i>Riesling</i> , WA	7. 26.
Acrobat, <i>Pinot Gris</i> , OR	8. 30.
Barnard Griffin, <i>Fume Blanc</i> , WA	6. 22.
Wycliff Brut <i>Champagne</i> , CA	6. 22.
Lunetta <i>Prosecco</i> Split, Italy	9.
Monarcha <i>Rosé</i> , WA	32.

Reds

Underwood, <i>Pinot Noir</i> , OR	8. 30.
Fidelitas M100, WA	12. 46.
Waterbrook Reserve Merlot, WA	9. 34.

"Champions List"

(Only available by bottle)

Argyle Brut, OR	58.
Veuve Clicquot Ponsardin Brut, France	80.
Forman <i>Chardonnay</i> , CA	90.
Dusky Goose <i>Pinot Noir</i> , OR	117.
Den Hoed <i>Cabernet</i> , WA	95.
Betz Family <i>Clos de Betz</i> , WA	100.
Long Shadows " <i>Feather</i> ", WA	110.
Woodward Canyon Old Vines <i>Cabernet</i> , WA	175.
Doubleback <i>Cabernet</i> , WA	175.
Leonetti Reserve, WA	295.
Waters 21 Grams, WA	170.
Figgins Estate <i>Red</i> , WA	185.
Andrew Will <i>Sorella</i> , WA	135.
Corliss Red Blend, WA	150.
Betz Family <i>Cuvée Françin</i> , WA	70.
Basel Cellars <i>Merriment</i> , WA	85.
Va Piano <i>Syrah</i> , WA	75.
Skylite Cellars <i>Syrah</i> , WA	70.
Kontos Cellars <i>Merlot</i> , WA	60.



Event Terms & Conditions

- 1) We require the return of this signed contract and a NON-REFUNDABLE deposit of \$1000, due 21 Days from receipt of contract in order to guarantee the reservation. Until documentation and deposit are received, the booking is in “hold” status.
- 2) Balance for estimated total is due according to the deposit schedule noted on Page 2 of this agreement, and will be charged to the credit card on file unless other acceptable and full payment has been arranged. The total given on the guest confirmation is an estimate. Actual charges posted during the guest event are the responsibility of the guest and will be collected the day of event. The master account is responsible for any legitimate charges disputed by individuals. Account balances are due upon departure unless billing terms have been pre-approved otherwise.
- 3) A guaranteed number of guests must be provided to Chambers Bay no later than ten (10) days prior to the date of the event. If no guaranteed number is provided, billing will be based upon the greater of the estimated number shown on Confirmation of Catering Reservation or actual number of guests observed by Chambers Bay. Changes in the confirmed number of guests and final menu selections may increase or decrease the final bill.
- 4) All food and beverage must be catered by Chambers Bay in accordance with our banquet policies, with the exception of wine and champagne, which is subject to a corkage fee of \$15 per 750 mL bottle. All private dining is subject to 20% service charge in addition to set up fees.
- 5) In order to maintain and preserve the integrity of our event management and presentation standards, Chambers Bay does not allow the distribution or consumption of donated food and beverage products on property. However, under certain circumstances and only if agreed in writing in advance under our sole discretion, we may allow the distribution of these products and will establish appropriate fees for the privilege. We reserve the right to retain all products not consumed and will only accept products from approved, licensed and insured vendors and distributors. Group shall be responsible for all liabilities in connection with the distribution and consumption of outside food and beverage products.
- 6) You are not licensed to use the Chambers Bay name, associated logos or imagery for any purpose without prior written approval from Chambers Bay.
- 7) The performance of this agreement is subject to any circumstances making it illegal or impossible to provide or use the facilities should events beyond control or beyond the control of the Group occur, such as, acts of God, war, threats of war, terrorism, disasters, fire, civil disturbances or curtailment of transportation facilities. Should any of the aforementioned materially affect either party's ability to perform, this agreement shall be terminated without prejudice.



Preferred Vendors

Chambers Bay strongly encourages utilization of the following professionals for your upcoming event. Superior in their field, these industry experts have been hand-selected to complement and enhance your wedding.

Florists

Jen's Blossoms	(253) 678-2311	www.jensblossoms.com
Cornucopia Co.	(253) 752-3107	www.cornucopiawedding.com
Grassi's	(253) 627-1216	www.grassisflorist.com

Music/Entertainment

Hansen Entertainment	(253) 237-1012	www.hansenentertainment.com
Adam's DJ Service	(253) 952-2156	www.adamsdjservice.com
Tony Schwartz Weddings	(253) 988-8095	www.tonyschwartzweddings.com
Entertainment Masters	(253) 566-6891	www.entertainmentmasters.net

Wedding Cakes & Confections

Corina Bakery	(253) 627-5070	www.corinabakery.com
Celebrity Cakes	(253) 627-4773	www.celebritycakestudio.com
Finale Signature Cakes	(206) 953-3011	www.finalesignaturecakesbylydia.com

Photography

Wallflower Photography	(253) 274-1222	www.wallflowerphoto.com
Studio-CE Photography	(360) 207-1987	www.studio-ce.com
RC Media Photography	(253) 225-2497	www.rcmediaphotography.com

Hotel Accommodations

Hotel Murano, Tacoma	(253) 238-8000	www.hotelmuranotacoma.com
Hampton Inn, DuPont	(253) 914-4444	www.hamptoninn3.hilton.com
Courtyard by Marriott, Tacoma	(253) 591-9100	www.marriott.com

Decorational/Equipment Rental

American Party Place	(253) 473-3300	www.americanpartyplace.com
Linen Sensation	(206) 851-3994	www.linensensation.com
Cort Party Rentals	(253) 922-9898	www.cortpartyrental.com

Special Services

Linda Crase Makeup	(253) 358-0866	www.lcbeauty@hotmail.com
Black Tie Espresso Catering	(360) 870-4423	www.blacktiespressocatering.com
Essence of Events, Planning	(253) 292-1482	www.essenceofevents.com
Beyond the Blossoms, Planning	(253) 678-2311	www.jensblossoms.com



From all of us at Chambers Bay we appreciate the opportunity to host your event. Our goal is to go above and beyond toward making your day the most memorable for you and your guests. We are fortunate to have a staff that is truly passionate for hospitality and event production. We look forward to providing a first-class experience from start to finish.

Chambers Bay Management Staff

Anthony Shipman, *Director of Food & Beverage*
(253)552-4867 | ashipman@kempersports.com



 KemperSports