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BANQUET GUIDE

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VENUE POLICIES

Thank you for considering Chambers Bay as the host site for your memorable event. Our expert staff will strive to provide a premium experience with exceptional food, and service. 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 magnificent golf course, snow-capped mountain range and surrounding Puget Sound.

CATERING

No food or beverage (with the exception of birthday or wedding cakes) may be brought onto the premises by an outside source without the prior permission from the Director of Sales. 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.

ALCOHOLIC BEVERAGES

Alcohol may only be provided and served by Chambers Bay banquet staff. The Washington State Liquor Control Board requires employees of Chambers Bay to request identification from 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.

DEPOSIT AND CANCELLATION

A \$1,000.00 deposit and signed contract are required to secure the date of your function. An estimated full payment is due thirty (30) days prior to your function and a credit card number is required to settle outstanding balances at the conclusion of your event. All deposits are non-refundable. Chambers Bay requires notification of the expected number of guests no later than twenty-one (21) days prior to the date of the event. This will be considered a guarantee.

BANQUET HOURS AND ROOM RENTAL RATES

Chambers Bay requires a room rental fee valid for a six (6) hour rental period. This time does not include setup or tear-down. Hours and rental fee are to be negotiated between the client and Director of Sales.

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 among the following selections. The food and beverage prices quoted are subject to a 20% service charge as well as Washington State Sales Tax.



BREAKFAST & BOXED

PRICES PER GUEST

BREAKFAST

MINIMUM 24 GUESTS
 ALL SELECTIONS INCLUDE FRESH BREWED DILLANOS COFFEE
 WITH ASSORTED SPECIALTY TEAS & BREAKFAST JUICES.

CONTINENTAL 12

BAGELS WITH CREAM CHEESE
 WHOLE BANANAS
 ASSORTED BREAKFAST BREADS & MUFFINS

EAGLE BUFFET 16

FARM FRESH SCRAMBLED EGGS*
 APPLEWOOD SMOKED BACON
 SAUSAGE LINKS
 ROASTED BREAKFAST POTATOES
 ASSORTED BREAKFAST BREADS & MUFFINS
 WHOLE BANANAS

AVAILABLE ADD-ONS

CARVED GLAZED PIT HAM 6

ROASTED PIT HAM WITH PINEAPPLE
 BROWN SUGAR GLAZE

OMELET STATION* 7

ASSORTED MEAT, CHEESE, & VEGETABLES

CROISSANT BREAKFAST 8

SANDWICHES*

(PER SANDWICH)
 FRIED EGG, TILLAMOOK WHITE CHEDDAR

(CHOICE OF)
 APPLEWOOD SMOKED BACON
 HAM
 SAUSAGE

BOXED

MINIMUM 40 GUESTS

STARTER BOX 15

VANILLA YOGURT CUP
 BANANA
 GRANOLA BAR
 HARD-BOILED EGG
 BOTTLED WATER

BOXED LUNCH 16

ALL BOXED LUNCHESS INCLUDE CHIPS, GRANOLA
 BAR, & BOTTLED WATER. SERVED WITH APPROPRIATE
 CONDIMENTS. ALL SANDWICHES SERVED ON CIABATTA
 UNLESS OTHERWISE SPECIFIED.

CHOICE OF:

OVEN ROASTED TURKEY BREAST WITH
 SWISS CHEESE

ROAST BEEF WITH SHARP CHEDDAR
 CHEESE

ROAST BEEF WITH SHARP CHEDDAR
 CHEESE

VEGETARIAN WRAP WITH SEASONAL
 VEGETABLES, MONTERREY JACK CHEESE,
 HERB DRESSING

GRILLED CHICKEN CAESAR WRAP*

*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH, OR EGGS MAY
 INCREASE THE RISK OF FOOD-BORNE ILLNESS.

LUNCH BUFFET

PRICES PER GUEST | MINIMUM 24 GUESTS
ALL LUNCH BUFFETS INCLUDE FRESH BREWED DILLANOS COFFEE WITH ASSORTED SPECIALTY TEAS.

DELI SANDWICH

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FRESH SLICED ASSORTED DELI MEATS
SLICED ASSORTED CHEESES
FRESH SLICED TOMATOES, SHREDDED LEAF
LETTUCE, RED ONIONS, PICKLE SPEARS
ASSORTED BREADS AND ROLLS
CHAMBERS BAY COLESLAW
POTATO CHIPS
FRESH BAKED COOKIES

HOT SUB STOP*

24

(CHOOSE 2)
ITALIAN MEATBALLS WITH MARINARA
& MELTED MOZZARELLA CHEESE
HOT CORNED BEEF WITH ASSORTED
MUSTARDS & CARAWAY SAUERKRAUT
CHAMBERS BAY CHEESESTEAK WITH PEPPERS,
ONIONS, & SWISS CHEESE
ITALIAN PASTA SALAD
POTATO CHIPS
FRESH BAKED COOKIES

TACO BAR*

27

(CHOOSE 2)
STREET TACO STYLE SHREDDED CHICKEN
CHIPOTLE PULLED PORK
CARNE ASADA
GROUND SPICED BEEF
ASSORTED TOPPINGS
REFRIED BEANS
SPANISH RICE
VARIETIES OF HOT SAUCE
ROASTED TOMATO SALSA

BARBEQUE*

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GRILLED CHEESEBURGERS
GRILLED BEER BRATWURST IN LOCAL ALE
MIXED GREEN SALAD WITH ASSORTED DRESSINGS
CORN ON THE COB
POTATO CHIPS
SEASONAL FRUIT DISPLAY
FRESH BAKED COOKIES

PASTA BAR

30

(CHOOSE 2)
PENNE PASTA WITH ITALIAN SAUSAGE
MARINARA
GRILLED CHICKEN ALFREDO
VEGETABLE PRIMAVERA PASTA
ROASTED SEASONAL SEAFOOD, FARMERS
MARKET PASTA
SEASONAL VEGETABLES
CAESAR SALAD WITH PARMESAN & HERB
CROUTONS

*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE THE RISK OF FOOD-BORNE ILLNESS.



HORS-D'OEUVRES

PRICE PER PIECE
BUTLER PASSED OR STATIONED
MINIMUM ORDER OF 25 PIECES PER SELECTION

\$3

ANTIPASTO SKEWERS
CAPRESE SKEWERS
MOJITO MELON KABOB
ORANGE-CORIANDER BEEF RISsoles *
SPINACH AND HERBED CHÈVRE STUFFED MUSHROOMS
TOMATO BRUSCHETTA, CHAMPAGNE VINEGAR GLAZE, FETA

\$4

CUBAN SANDWICH SLIDERS*
FOCACCIA GOURMET GRILLED CHEESE, TOMATO CHUTNEY
SHREDDED PORK SLIDERS, PINEAPPLE SWEET ONION BBQ GLAZE *
SMOKED SALMON-CREAM CHEESE FILLED PARMESAN GOUGÈRES
TWICE BAKED MINI RED POTATOES, GORGONZOLA, PANCETTA

\$5

BACON WRAPPED PRAWN SKEWERS
BLACKENED STEAK AND TORCHED GORGONZOLA CROSTINI *
COCONUT PRAWN SKEWERS WITH MANGO CHILI SAUCE
CRAB CAKES WITH CITRUS AIOLI
HOOD CANAL BLOODY MARY OYSTER SHOOTER *
LAMB LOLLIPOP WITH ANCHO-HOISIN GLAZE *
LIME GRILLED CHICKEN SKEWERS WITH AVOCADO CRÈME
-PLATTER PRICE-
ANTIPASTO DISPLAY... 225
ARTISAN CHEESE & CRACKER DISPLAY... 200
BAKED BRIE, FRUIT, NUTS, CRACKERS... 90
CRUDITÉ DISPLAY... 150
PRAWN COCKTAIL DISPLAY, FRESH TOMATO COCKTAIL... 36/DZN
OYSTERS ON THE HALF SHELL, FRESH TOMATO COCKTAIL... MARKET PRICE

* CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.



DINNER BUFFET

PRICES PER GUEST | MINIMUM 24 GUESTS

ALL DINNER BUFFETS INCLUDE FRESH BAKED ARTISAN BREAD, ICED TEA, FRESH BREWED DILLANOS COFFEE, & ASSORTED SPECIALTY TEAS.

BARBEQUE FEAST 30

CONFIT PORK RIBS WITH PINEAPPLE SWEET ONION GLAZE
BARBEQUE CHICKEN BREAST
MIXED GREEN SALAD WITH SEASONAL GARNISH & HERB DRESSING
LOADED BAKED POTATO SALAD
CHAMBERS BAY COLESLAW
GRILLED CORN ON THE COB

THE NARROWS 35

SEARED SALMON, GRAPEFRUIT-SAGE BEURRE MONTÉ
ROSEMARY-DIJON ROASTED CHICKEN BREAST
CAESAR SALAD WITH PARMESAN CHEESE & HERB CROUTONS
SEASONAL VEGETABLE MEDLEY
HERB ROASTED POTATOES

THE LUMMI BAY 45

GRILLED FILET BEEF TENDERLOIN SAGE-MUSHROOM DEMI
ROSEMARY-DIJON ROASTED CHICKEN BREAST
CAESAR SALAD WITH PARMESAN CHEESE & HERB CROUTONS
SEASONAL SUMMER VEGETABLES
HERB ROASTED POTATOES

CARVING STATIONS

HONEY BAKED HAM 250

(SERVES APPROX. 50 GUESTS)

ROASTED KING SALMON 350

(SERVES APPROX. 25 GUESTS)

ROAST PRIME RIB OF BEEF 400

(SERVES APPROX. 50 GUESTS)

DESSERTS

BROWNIES, LEMON BARS & COOKIES 6

**SWISS ROLLS (MOCHA, LEMON & RASPBERRY),
CHEESE CAKE BITES & LEMON TARTLETS** 8

PETIT FOURS, CHEESE CAKE LOLLIPOPS & ECLAIRS 10

* CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.

BAR SERVICES

BAR SERVICE INCLUDES YOUR CHOICE OF STANDARD OR PREMIUM LIQUOR; DOMESTIC, IMPORT AND MICROBREW BEER SELECTIONS; SOFT DRINKS, FRUIT JUICES; AND NORTHWEST WINES. ALL BRAND SELECTIONS ARE EXAMPLES & SUBJECT TO CHANGE.

PREMIUM LIQUOR

TITO'S VODKA
 BOMBAY SAPPHIRE GIN
 GLENFIDDICH SCOTCH
 MAKER'S MARK BOURBON
 CAPTAIN MORGAN SPICED RUM
 PATRON SILVER TEQUILA
 (PRICE PER DRINK)

HOSTED... 8
 NO HOST... 9

STANDARD LIQUOR

LEWIS & CLARK VODKA
 SEAGRAMS GIN
 SCORESBY SCOTCH
 EARLY TIMES BOURBON
 BACARDI LIGHT DRY RUM
 SAUZA GOLD TEQUILA
 (PRICE PER DRINK)

HOSTED... 6
 NO HOST... 7

(HOST / NO HOST)

WINE (GLASS)...	LIST / 7
CHAMPAGNE (GLASS)...	6 / 7
DOMESTIC BEER...	5 / 6
IMPORT BEER/MICROBREW...	6 / 7
FRUIT JUICE...	3 / 4

PACKAGES (CHARGED PER GUEST) (UNDER 21, 1/2 PRICE)

PREMIUM HOSTED BAR

PREMIUM LIQUORS, HOUSE WINE,
 CHAMPAGNE, IMPORT, MICROBREW
 & DOMESTIC BOTTLED BEER
 (SHOTS NOT INCLUDED)

ONE HOUR...	15
TWO HOURS...	19
THREE HOURS...	23
FOUR HOURS...	27

STANDARD HOSTED BAR

STANDARD LIQUORS, HOUSE WINE,
 CHAMPAGNE, IMPORT, MICROBREW
 & DOMESTIC BOTTLED BEER
 (SHOTS NOT INCLUDED)

ONE HOUR...	13
TWO HOURS...	16
THREE HOURS...	19
FOUR HOURS...	22

SOFT HOSTED BAR

HOUSE WINE, CHAMPAGNE, IMPORT,
 MICROBREW & DOMESTIC BOTTLED BEER

ONE HOUR...	10
TWO HOURS...	13
THREE HOURS...	17
FOUR HOURS...	20



TERMS & CONDITIONS

- We require the return of this signed contract and a NON-REFUNDABLE deposit of \$1,000, due twenty-one (21) days from receipt of contract in order to guarantee the reservation. Until documentation and deposit are received, the booking is in "hold" status.
- Balance for estimated total is due according to the deposit schedule noted within your 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.
- A guaranteed number of guests must be provided to Chambers Bay no later than twenty-one (21) 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.
- 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.
- 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.
- You are not licensed to use the Chambers Bay name, associated logos or imagery for any purpose without prior written approval from Chambers Bay.
- The performance of our event 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, the agreement shall be terminated without prejudice.

PREFERRED VENDORS

- Chambers Bay strongly encourages utilization of the following professionals. Because of their superior performance and service, these industry experts have been hand-selected to complement and enhance your event.

-FLORISTS-

JEN'S BLOSSOMS (253) 678-2311 JENSBLOSSOMS.COM
CORNUCOPIA CO. (253) 752-3107 CORNUCOPIAWEDDING.COM
ENCHANTED WHIMSY FLORAL & EVENT DESIGN (253) 380-1350 ENCHANTEDWHIMSYDESIGN.COM

-MUSIC/ENTERTAINMENT-

JEREMY HAMEL DJ (253) 495-3802 JEREMYHAMELDJ.COM
ABSOLUTE MUSIC (253) 931-8557 ABSOLUTEMUSIC-DJ.COM
HANSEN ENTERTAINMENT (253) 237-1012 HANSENENTERTAINMENT.COM
ADAM'S DJ SERVICE (253) 952-2156 ADAMSDJSERVICE.COM
TONY SCHWARTZ WEDDINGS (253) 200-3454 TONYSCHWARTZMCDJ.COM

-WEDDING CAKES & CONFECTIONS-

CORINA BAKERY (253) 627-5070 CORINABAKERY.COM
CELEBRITY CAKES (253) 627-4773 CELEBRITYCAKESTUDIO.COM
FINALE SIGNATURE CAKES (206) 953-3011 FINALESIGNATURECAKESBYLYDIA.COM

-PHOTOGRAPHY-

CHRIS KLAS PHOTO (253)226-3866 CHRISTINAKLASPHOTOGRAPHY.COM
FLOURISH PHOTOGRAPHY BY BREE (253)225-0558 FIRSTLIGHT-PHOTOGRAPHY.COM
WALLFLOWER PHOTOGRAPHY (253) 274-1222 WALLFLOWERPHOTO.COM
STUDIO-CE PHOTOGRAPHY (360) 207-1987 STUDIO-CE.COM
RC MEDIA PHOTOGRAPHY (253) 225-2497 RCMEDIAPHOTOGRAPHY.COM
FIRSTLIGHT PHOTOGRAPHY/GONNA SNAP PHOTO BOOTH (253)335-7958 FIRSTLIGHT-PHOTOGRAPHY.COM
BEST MADE VIDEOS (425) 785-0718 BESTMADEWEDDINGVIDEOS.COM

-HOTEL ACCOMMODATIONS-

HOTEL MURANO, TACOMA (253) 238-8000 HOTELMURANOTACOMA.COM
BEST WESTERN LIBERTY INN, DUPONT (253) 912-8034 SALES@BWLIBERTYINN.COM
COURTYARD TACOMA, DOWNTOWN (253) 284-3574 COURTYARD.COM

-DECORATION/EQUIPMENT RENTAL-

AMERICAN PARTY PLACE (253) 473-3300 AMERICANPARTYPLACE.COM
CREATIVE COVERINGS (206) 475-6393 CREATIVECOVERINGS.COM
LINEN SENSATION (425) 243-7545 LINENSENSATION.COM
CORT PARTY RENTALS (253) 922-9898 CORTPARTYRENTAL.COM

-TRANSPORTATION-

LIFESTYLE VALET, SHUTTLES & TOURS (253) 324-1587 LIFESTYLEVALET.NET

-SPECIAL SERVICES-

LINDA CRASE MAKEUP (253) 358-0866 LCBEAUTY@HOTMAIL.COM
BLACK TIE ESPRESSO CATERING (360) 870-4423 BLACKTIEESPRESSOCATERING.COM
BEYOND THE BLOSSOMS, PLANNING (253) 678-2311 JENSBLOSSOMS.COM
MR. EVENT (EVENT PLANNER) (253) 693-8073 MREVENT.CO
GOOD FRIEND EVENTS (253) 380-4178 GOODFRIENDEVENTS.COM
PAPER LUXE STATIONARY & GIFTS (253) 328-4967 PAPER-LUXE.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

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