



# WEDDING GUIDE



## HAPPILY EVER BEFORE, DURING, AND AFTER...

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 4,000 square foot Event Pavilion and adjoining patio provides seating for up to 220 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.





# VENUE POLICIES

Chambers Bay is proud to be a premier venue for weddings and receptions in the Pacific Northwest. 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 and twenty (220), we are committed to exceeding all of your expectations every step of the way. Due to demand for this unique venue, we have established a few additional rental requirements:

- A signed contract and deposit required to secure your reservation.
- Events on a Saturday may require larger food and beverage minimums than other days of the week depending on the time of year.

## CATERING

No food or beverage (with the exception of 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. This policy applied to all perishable food, including entrees for guaranteed guests unable to attend.

Menus and Catering Offerings must be finalized thirty (30) days prior to the Event. Chambers Bay reserves the right to make reasonable menu substitutions if necessary.

## 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.

## CEREMONY

Ceremonies conducted on the Chambers Bay patio are subject to a \$9 per person fee, which includes rental of white wedding chairs, setup, and teardown of the ceremony site.



# VENUE POLICIES

## GUARANTEES

Chambers Bay requires a final guest count no later than thirty (30) days prior to the date of the event. The count provided is the guaranteed number and not subject to change. If no guaranteed number is provided, the estimated number shown on the Event Contract will be considered the minimum guarantee. All charges will be based on the minimum with an additional count taken during the event. Additional guests will be billed at the per person rate approved in the Event Order.

## BANQUET HOURS AND ROOM RENTAL

Chambers Bay requires a room rental fee of \$2,950.00 for a six (6) hour rental period. Setup, tear-down, or ceremony is not included in the six (6) hours. Extended wedding package hours are available for \$450 per additional hour beyond six (6) hours. Room rental fee includes the use of Chambers Bay tables, white folding resin chairs, standard china, glassware, silverware, 16x16 foot dance floor, standard linens (choice of colors), and support staff for the event (setup/teardown/clean up).

## 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 retains the right to determine an acceptable volume of all amplified sound. It is at the sole discretion of Chambers Bay Staff to discontinue any amplified sound.

## SEATING

Our 72" round tables seat 8-10 guests. Special seating diagrams can be arranged as necessary. Head and gift tables will be available upon request and approval prior to the 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.



# VENUE POLICIES

## SPECIAL SERVICES & VENDORS

Chambers Bay has a Preferred Vendors list filled with recommendations for all your entertainment needs. Vendors are permitted to enter the facility for set-up no more than two hours prior to the start of your event unless prior arrangements have been made and approved.

## PARKING

Parking on-site is available free of charge. The parking lot is not secured and it is strongly advised to not leave any valuables in a parked car. Storage of any valuables may be made at the Chambers Bay Golf Shop. Chambers Bay and Pierce County are not liable for any theft or vehicle damage which occurs in the parking lot.

## EVENT SPACE

The Chambers Bay Event Pavilion can host guest counts up to 220 seated during the months of April through October. This structure is 40'x100' and provides breathtaking views of the Puget Sound.

During the winter months (November - March), we offer catering services at the Pierce County Environmental Services Building which is located just southeast of Chambers Bay. 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 fifty (50). The incredible views overlooking the golf course, Puget Sound, neighboring islands, and Olympic Mountain range provide a wonderful setting to remember the day. Dedicated restaurant 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

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 & TORCHED GORGONZOLA CROSTINI \*
- COCONUT PRAWN SKEWERS WITH MANGO CHILI SAUCE
- CRAB CAKES WITH CITRUS AIOLI (MKT PRICE)
- 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.



# BUFFET

PRICES PER GUEST

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

PICK YOUR MENU - - - - - > PICK YOUR SIDES

**PUGET SOUND** 50  
 (CHOOSE 2)  
 BEEF FLANK STEAK, DEMI \*  
 LEMON-BALSAMIC PORK TENDERLOIN \*  
 ROASTED VEGETABLE PRIMAVERA PASTA  
 ROSEMARY-DIJON ROASTED CHICKEN BREAST

**THE LONE FIR** 65  
 (CHOOSE 2)  
 FILET MIGNON, DEMI \*  
 ROASTED SCALLOP FARMERS MARKET PASTA  
 ROASTED VEGETABLE PRIMAVERA PASTA  
 ROSEMARY-DIJON ROASTED CHICKEN BREAST  
 SEARED SALMON, LEMON BEURRE BLANC

**THE OLYMPIC** 80  
 (CHOOSE 3)  
 FILET MIGNON, DEMI \*  
 ROASTED SCALLOP FARMERS MARKET PASTA \*  
 ROASTED VEGETABLE PRIMAVERA PASTA  
 ROSEMARY-DIJON ROASTED CHICKEN BREAST  
 SEARED SALMON, LEMON BEURRE BLANC

**SALADS** (CHOOSE 2)  
 ARCADIAN GREENS, FRESH BERRIES, CANDIED FILBERTS, STRAWBERRY CHAMPAGNE VINAIGRETTE  
 FIELD GREENS, CHERRY TOMATOES, CUCUMBERS, HERB DRESSING, CROUTONS  
 HEARTS OF ROMAINE, CROUTONS, PARMESAN CHEESE, CAESAR DRESSING  
 MEDITERRANEAN ORZO, WILD MUSHROOM, ARUGULA  
 PESTO BACON POTATO  
 WILTED SPINACH, QUINOA, LEMON-CHAMP VINAIGRETTE

**STARCHES** (CHOOSE 2)  
 GARDEN HERB ROASTED POTATOES  
 ROASTED GARLIC MASHED POTATOES  
 STEAMED JASMINE RICE  
 VINTAGE CHEDDAR "MAC N CHEESE"  
 WILD RICE MEDLEY

**VEGETABLES** (CHOOSE 1)  
 CITRUS GRILLED ASPARAGUS  
 SEA SALTED FRENCH GREEN BEANS  
 SEASONAL VEGETABLES  
 CRISPY BRUSSEL SPROUTS

\* 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  
 GLENLIVET SCOTCH  
 MAKER'S MARK BOURBON  
 CAPTAIN MORGAN SPICED RUM  
 SAUZA HORNITOS 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

## TOASTS (CHARGED PER GUEST)

CHAMPAGNE... 3  
 MARTINELLI'S SPARKLING CIDER... 3

## 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 up to 25% of contracted total, due at receipt of contract in order to guarantee the reservation. Until documentation and deposit are received, the booking is in "hold" status.
- Balance for the estimated total is due according to the deposit schedule noted on the contract 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 the 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 thirty (30) 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 the 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, champagne, and baked goods from a licensed caterer which is subject to a corkage fee of \$15 per 750 mL bottle. All food and beverage are subject to 20% service charge.
- 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 the property. Under certain circumstances and only if agreed in writing in advance, we may allow the distribution of donated 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. The group shall be responsible for all liabilities in connection with the distribution and consumption of outside food and beverage products.
- 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 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  
SILVER CLOUD HOTEL TACOMA (253) 319-8300 SILVERCLOUD.COM/POINTRUSTON/  
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

## - 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  
PAPER LUXE STATIONARY & GIFTS (253) 328-4967 PAPER-LUXE.COM



FROM ALL OF US AT CHAMBERS BAY WE APPRECIATE THE OPPORTUNITY TO HOST YOUR WEDDING DAY. OUR GOAL IS TO MAKE YOUR VISION OF THE PERFECT WEDDING DAY BECOME REALITY. 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 SALES & MARKETING  
(253) 552-4865 | [ASHIPMAN@KEMPERSPORTS.COM](mailto:ASHIPMAN@KEMPERSPORTS.COM)

KATE BARRY, FOOD, BEVERAGE & EVENT DIRECTOR  
(253) 552-4875 | [KBARRY@KEMPERSPORTS.COM](mailto:KBARRY@KEMPERSPORTS.COM)