



# BANQUET GUIDE



# 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 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 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 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 thirty (30) 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. Room rental includes tables, chairs, china, glassware, staffing and on-site venue coordinator.

## 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

- CONTINENTAL**
- \$15
- BAGELS WITH CREAM CHEESE  
WHOLE BANANAS  
ASSORTED BREAKFAST BREADS & MUFFINS
- EAGLE BUFFET**
- \$25
- 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**
- \$10
- ROASTED PIT HAM WITH PINEAPPLE  
BROWN SUGAR GLAZE
- OMELET STATION \***
- \$12
- ASSORTED MEAT, CHEESE, & VEGETABLES
- CROISSANT BREAKFAST SANDWICHES \***
- \$9
- (PER SANDWICH)
- FRIED EGG, TILLAMOOK WHITE CHEDDAR  
(CHOICE OF)  
APPLEWOOD SMOKED BACON  
HAM  
SAUSAGE

**BOXED**  
MINIMUM 25 GUESTS

- STARTER BOX**
- \$15
- VANILLA YOGURT CUP  
BANANA  
GRANOLA BAR  
HARD-BOILED EGG  
BOTTLED WATER

- BOXED LUNCH**
- \$20
- ALL BOXED LUNCHES 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

## DELI SANDWICH

\$25

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

\$25

(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 \*

\$30

(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 \*

\$35

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

## PASTA BAR

\$35

(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

## BEVERAGES

HOT BEVERAGE STATION - COFFEE, DECAF, \$3  
HOT TEA  
COLD BEVERAGE STATION - ICE TEA, \$3  
LEMONADE, WATER  
CANNED SODA - PEPSI, DIET PEPSI, \$3  
STARRY, BOTTLED WATER

\* 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

**\$4**

ANTIPASTO SKEWERS

CAPRESE SKEWERS

SEASONAL FRUIT KABOB

MELBA WITH FETA AND OLIVE TAPENADE

SPINACH AND HERBED CHÈVRE STUFFED  
MUSHROOMS

**\$5**

GRILLED CHICKEN SKEWERS

MEATBALLS

SHREDDED PORK SLIDERS, PINEAPPLE  
SWEET ONION BBQ GLAZE

PORK QUESDILLA \*

BEEF SKEWERS

**\$6**

BACON WRAPPED PRAWN SKEWERS

BLACKENED STEAK AND 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 \*

SMOKED SALMON-CREAM CHEESE FILLED  
PARMESAN GOUGRES

BACON WRAPPED SCALLOPS

PLATTER PRICE (SERVES APPROX. 50 GUESTS)

ANTIPASTO DISPLAY... \$250

ARTISAN CHEESE & CRACKER DISPLAY... \$200

BAKED BRIE, FRUIT, NUTS, CRACKERS... \$200

CRUDITÉ DISPLAY... \$150

PRAWN COCKTAIL DISPLAY, FRESH TOMATO  
COCKTAIL... \$36/DZN

OYSTERS ON THE HALF SHELL, FRESH TOMATO  
COCKTAIL... MARKET PRICE

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INCREASE THE RISK OF FOOD-BORNE ILLNESS.



# DINNER BUFFET

PRICES PER GUEST | MINIMUM 24 GUESTS

## **BARBEQUE FEAST** <sup>\*</sup> **\$35**

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** <sup>\*</sup> **\$45**

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

## **THE LUMMI BAY** <sup>\*</sup> **\$60**

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


### **CARVING STATIONS**

HONEY BAKED HAM	<b>\$350</b>
(SERVES APPROX. 50 GUESTS)	
ROASTED KING SALMON	<b>\$500</b>
(SERVES APPROX. 25 GUESTS)	
ROAST PRIME RIB OF BEEF	<b>\$625</b>
(SERVES APPROX. 50 GUESTS)	

### **DESSERTS**

BLONDIES, LEMON BARS & COOKIES	<b>\$5</b>
BROWNIES, CHEESE CAKE BITES & LEMON TARTLETS	<b>\$8</b>
PETIT FOURS, MACARONS, ECLAIRS	<b>\$8</b>

\* 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

HERITAGE VODKA  
HERITAGE GIN  
SCORESBY SCOTCH  
HERITAGE WHISKEY  
HERITAGE RUM  
EL JIMADOR TEQUILA

(PRICE PER DRINK)

HOSTED... \$7  
NO HOST... \$8

(HOST / NO HOST)

WINE (GLASS)...	\$7 / \$8
CHAMPAGNE (GLASS)...	\$7 / \$8
DOMESTIC BEER...	\$6 / \$7
IMPORT BEER/MICROBREW...	\$7 / \$8
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...	\$16
TWO HOURS...	\$20
THREE HOURS...	\$24
FOUR HOURS...	\$28

### STANDARD HOSTED BAR

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

ONE HOUR...	\$14
TWO HOURS...	\$17
THREE HOURS...	\$18
FOUR HOURS...	\$23

### SOFT HOSTED BAR

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

ONE HOUR...	\$12
TWO HOURS...	\$15
THREE HOURS...	\$18
FOUR HOURS...	\$21



# TERMS & CONDITIONS

- We require the return of this signed contract and a NON-REFUNDABLE deposit due at the date specified on the 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 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 on 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 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. The 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.

ANTHONY SHIPMAN, DIRECTOR OF SALES & MARKETING  
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