

Banquet Information

THE GOLF CLUB AT
**ECHO
FALLS**



BANQUET INFORMATION

The Golf Club at Echo Falls is set in the spectacular Northwest countryside. The sparkling lake, cascading waterfalls and rolling greens of the golf course greet you as you approach the beautiful Tudor Clubhouse which is conveniently located just seven miles northeast of Woodinville and Highway 405. Echo Falls offers a variety of dining areas for events. Let the experienced professional staff at The Golf Club at Echo Falls assist you in planning your special event.

THE LAKE ROOM

The Lake Room is ideal for both a wedding ceremony, reception, holiday parties and special event. Picturesque fairway views and the warmth of our cozy fireplace provide an intimate setting for large or small events. Maximum seating for the Lake room is 200 hundred (200) guests. This allows for extra space for bar set up, DJ, dance floor or other activities.

OUTDOOR CEREMONY SPACE

The Golf Club at Echo Falls has a spectacular outdoor wedding space that is just waiting for your personal touch. Located on former putting green, our ceremony space is right next to our largest waterfall. Stand on an elevated plateau and listen to the gentle sound of cascading water as you and your partner exchange vows in front of your friends and family. Each rental includes white folding chairs and a wooden arch. . The Golf Club at Echo Falls will provide ceremony seating set-up, break-down, and turn of the room in door if necessary. Ceremony fee is \$750 and includes use of up to 200 white folding chairs, cedar arbor, and bridal prep room. All ceremony rehearsals must be scheduled with the Catering Sales Manager.

THE BOARDROOM

The Boardroom is ideal for bridal shower, or rehearsal dinner. Accommodating up to twenty-five guests, the Boardroom provides an intimate space with wonderful views of our lake and signature island 18th green. The boardroom also is a wonderful room to add as a buffet room.

BANQUET ROOM	CAPACITY	FOOD MINIMUM	ROOM RENTAL
The Lake Room - Peak Season	200	Saturday: \$5,000	\$1,500
		Friday: \$3,500	\$1,000
		Sunday-Thursday: \$2,000	\$750
The Lake Room - Non-Peak Season	200	Saturday: \$3,000	\$1,000
		Sunday-Friday: \$2,000	\$750
The Boardroom	25	\$250 (only if rented separately)	\$150
Wedding Ceremony	200	\$0	\$750

*Peak Season consists of July, August, & September. Special Monday- Thursday rates may apply. Please contact the Catering Sales Manager for specifics.

For questions regarding catering policies & information, contact the Catering Sales Manager at (360) 668-3030 Ext. 238

DECORATING

Guests will be responsible for providing and installing and removal of all décor items for events. All rentals must be prearrange and cleared through Echo Falls. There is also the option to let Echo Falls be your day of wedding coordinator. The Golf Club at Echo Falls will not permit the affixing of anything to the walls, floors, or ceilings of rooms unless approved by the Catering Sales Manager. Candles are permitted, but must be in a glass container with no flame exposed. In addition, sprinkled confetti, glitter and the like will not be permitted. Any signs provided by our guests must be of professional quality and have the Catering Sales Manager's approval prior to placement. If any property of The Club is damaged; specifically walls, carpet, linen, woodwork, golf carts, course areas, etc. the event host will be charged a damage fee including the cost of repairs, labor, and property downtime.

Coordination Packages

Facility Manager (complimentary)

- ❖ Tour with Photographer, coordinator & DJ if needed
- ❖ Arrives 3 hours before ceremony and stays until Buffet is served
- ❖ Sets ceremony site and Lake Room to desired specifications
 - Tables, chairs, linens, napkins, serving ware, bar service
- ❖ Attends but does not direct rehearsal and ceremony, explains golf cart processional
- ❖ Provides golf carts for ceremony
- ❖ Direct outside wedding professionals for set up as needed

Wedding Coordinator (\$750.00)

Includes all services above as well as the following,

- ❖ Consult on decoration design, install and placement of décor (please bring décor and supplies to rehearsal)
- ❖ Serve as the main point of contact for your outside wedding professional; DJ, Photographer, Baker, Florist
- ❖ Offer planning support to you, your family and your wedding party up to 4 weeks prior to your wedding
- ❖ Collaborate with you and your outside wedding professionals to build your day of wedding timeline
- ❖ Coordinate your order of processional, ceremony and event transitions
- ❖ Direct your wedding rehearsal; explain the golf cart processional
- ❖ Arrive at least 3 hours prior to ceremony begins complete decorating of Lakeroom and ceremony site, manage the event up until the cake cutting or until active festivities conclude



Spring & Summer 2017

Italian Pasta Dinner Buffet

Includes Freshly Baked Garlic Bread, Seasonal Fruit Display, Antipasti Display

Seattle's Best Coffee & Water Service

\$29 per guest

SALADS (Select one)

Classic Caesar: hearts of romaine, herb croutons, shredded parmesan, house made dressing

Roasted Red Onion: spring greens, roasted red onions, walnuts, feta, balsamic vinaigrette

Northwest Summer: butter lettuce, green onions, roasted corn, diced bell peppers, tomatoes, parsley, feta, balsamic vinaigrette

Citrus Fennel: shaved fennel, lemon zest, arugula, carrots, honey lime dressing

Mixed Berry: greens, seasonal berries, roasted hazelnuts, goat cheese, raspberry vinaigrette

PASTAS (Select two)

Cheese Stuffed Tortellini, Spaghetti, or Penne

SAUCES (Select two)

Alfredo, Pesto Garlic Cream, or Classic Marinara

PROTEINS (Select two)

Grilled Diced Chicken Breast, Italian Meatballs, Seasoned Ground Beef

Prawns: Additional \$2.00 per person



Spring & Summer 2017

Summer Classic Dinner Buffet

Includes French Dinner Rolls & Butter, Chef's Choice Seasonal Vegetable, Seattle's Best Coffee & Water Service

\$35 one entrée

\$42 two entrées

SALADS (Select one)

Classic Caesar hearts of romaine, herb croutons, shredded parmesan, house made dressing

Roasted Red Onion spring greens, roasted red onions, walnuts, feta, balsamic vinaigrette

Northwest Summer butter lettuce, green onions, roasted corn, diced bell peppers, tomatoes, parsley, feta, balsamic vinaigrette

Citrus Fennel shaved fennel, lemon zest, arugula, carrots, honey lime dressing

Berry mixed greens, seasonal berries, roasted hazelnuts, goat cheese, raspberry vinaigrette

STARCHES (Select two)

Asparagus and Mushroom Rice Pilaf

Roasted Corn Wild Rice Pilaf

Cold Tri-Color Pasta Salad

Roasted Yukon Gold Potatoes

Cheese Tortellini & Basil Pesto with Sundried Tomatoes

Three Cheese or Garlic Mashed Potatoes

ENTREES (Select one or two)

-Each protein is a 4oz. serving per guest-

Chicken Breast mushroom marsala wine, lemon butter, or white wine and caper picatta sauce

Grilled Salmon lemon-caper salsa verde, wild orange, or herb butter sauce

Crab Stuffed Sole champagne butter sauce

Carved Salt Crusted Prime Rib horseradish cream and au jus

Sirloin red wine reduction, herb butter, or blue cheese cream sauce



Spring & Summer 2017

Signature Summer Dinner Buffet

Includes French Dinner Rolls & Butter, Chef's Choice Seasonal Vegetable, Seattle's Best Coffee & Water Service

\$42 one entrée - \$48 two entrées

TRAY PASSED HORS D'OEUVRES

-select three hors d'oeuvres-

SALADS (Select one)

Classic Caesar hearts of romaine, herb croutons, shredded parmesan, house made dressing

Roasted Red Onion spring greens, roasted red onions, walnuts, feta, balsamic vinaigrette

Northwest Summer butter lettuce, green onions, roasted corn, diced bell peppers, tomatoes, parsley, feta, balsamic vinaigrette

Citrus Fennel shaved fennel, lemon zest, arugula, carrots, honey lime dressing

Berry mixed greens, seasonal berries, roasted hazelnuts, goat cheese, raspberry vinaigrette

STARCHES (Select two)

Asparagus and Mushroom Rice Pilaf

Roasted Corn Wild Rice Pilaf

Cold Tri-Color Pasta Salad

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Cheese Tortellini & Basil Pesto with Sundried Tomatoes

Three Cheese or Garlic Mashed Potatoes

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Chicken Breast mushroom marsala wine, lemon butter, or white wine and caper picatta sauce

Grilled Salmon lemon-caper salsa verde, wild orange, or herb butter sauce

Crab Stuffed Sole champagne butter sauce

Carved Salt Crusted Prime Rib horseradish cream and au jus

Sirloin red wine reduction, herb butter, or blue cheese cream sauce



Spring & Summer 2017

Plated Dinner - \$44 per guest

Includes French Dinner Rolls & Butter, Seattle's Best Coffee, & Water Service

SALADS (Select one)

Classic Caesar hearts of romaine, herb croutons, shredded parmesan, house made dressing

Roasted Red Onion spring greens, roasted red onions, walnuts, feta, balsamic vinaigrette

Northwest Summer butter lettuce, green onions, roasted corn, diced bell peppers, tomatoes, parsley, feta, balsamic vinaigrette

Citrus Fennel shaved fennel, lemon zest, arugula, carrots, honey lime dressing

Berry mixed greens, seasonal berries, roasted hazelnuts, goat cheese, raspberry vinaigrette

INTERMEZZOS (Select one)

Lemon Chardonnay Sorbet

Blackberry Cabernet Sorbet

Strawberry Champagne Sorbet

ENTREES (Select two* plus vegetarian option)

-select two* plus vegetarian option-

Salmon Filet dijon butter sauce, herbed rice pilaf, seasonal vegetable

Chicken Breast lemon butter sauce, roasted fingerling potatoes, seasonal vegetable

Grilled Petite Sirloin red wine reduction, Yukon gold garlic mashed potatoes, seasonal vegetable

Boneless Pork Chop with garlic herb pan sauce

Grilled Vegetable Lasagna roasted garlic béchamel, seasonal vegetable

Sweet Corn Risotto corn, Arborio rice, and parmesan cheese

DUETS - \$50 per guest

Crab Cake and Petite Sirloin dipping Sauce, red wine reduction, garlic mashed potatoes, seasonal vegetable

Salmon Filet and Petite Sirloin dijon butter sauce, and red wine reduction, mashed potatoes, seasonal vegetable

Chicken Breast and Glazed Shrimp lemon butter sauce, sweet chili glaze, herbed rice pilaf, seasonal vegetable

Butler Passed Hors D'oeuvres

-priced per dozen-

HOT HORS D'OEUVRES

Chicken Skewers curry, BBQ, or sweet chili	29
Beef Skewers teriyaki, BBQ, or blackberry glaze	30
Glazed Shrimp Skewers sweet chili dipping sauce	33
Savory Miniature Quiche bacon, onion, thyme	27
Stuffed Mushrooms three cheese or Italian sausage filling	26
Bacon Wrapped Scallops citrus butter sauce	37
Spanakopita spinach, feta, phyllo	23
BBQ Meatballs chipotle bbq or sweet and sour with pineapple and peppers	23
Spicy Corn Fritters	29
Miniature Crab Cakes with dipping sauce	31
Stuffed Red Potatoes with cheese and bacon	25
Bacon Jalapeño Cornbread Bites	22
Wrapped Bacon Parmesan Breadsticks	25

COLD HORS D'OEUVRES

-priced per dozen-

Bruschetta tomato, basil, balsamic reduction, crostini	27
Greek Salad Skewers cucumber, feta cheese, tomato, olives, seasoned olive oil drizzle	22
Shrimp Shooters cold shrimp with cocktail dipping sauce	35
Steak Churrasco cubed sirloin, bell pepper, red onion	33
Caprese Skewers grape tomato, mozzarella, basil, balsamic drizzle	27
Wrapped Asparagus Spears pancetta	25
Salmon Empanadas cilantro-jalapeño sauce	31
Rainbow Fruit Skewer seasonal berries, fruit, melons	26



Spring & Summer 2017

Appetizer Displays

-Priced per Guest and served per dozen

Seasonal Fruit Display selection of seasonal melons, pineapple, grapes, and berries	4
Crudit� Display seasonal selection of raw vegetables, ranch, blue cheese	4
Cheese & Cracker Display domestic & imported cheeses, assorted crackers	6
Baked Brie cranberries, pine nuts, seasonal compote, assorted crackers	6
Salmon Display smoked & cured salmon, cream cheese, capers, red onions, rye bread, assorted crackers	8
Jumbo Prawn Display cocktail sauce, lemon	8
Mini Burgers and Fries beef sliders with hot and crispy French fries	8
Salad Snacker spinach, olives, and tomato salad in a frico cheese cup	4
Grilled Cheese Sandwich & Tomato Soup Shooters	4
Crostini display sliced beef & caramelized onions, tomatoes & basil, and cheesy artichoke spread	8
Antipasti Display (choose 3 items) grilled vegetables, pickled vegetables, sliced Italian meats, sliced cheeses, herbed goat cheese balls, assorted olives, rustic breads	8

Sweet Treats

-Priced per Guest and served per dozen

Popcorn Buffet caramel corn, cheddar corn, kettle corn, buttered popcorn, decorative display	4
Milk & Cookie Shooters choice of chocolate chip, white chocolate macadamia, rainbow M&M cookies	3
Ice Cream Sundae Bar choice of Snoqualmie creamery ice cream, choice of 4 toppings	3
Dessert Sampler tart lemon bars, fudge brownies, assorted cookies, cheesecake bites	5
Traditional Dessert Buffet chef's selection of locally baked whole cakes, cheesecakes, tarts	5
Lavish Dessert Buffet tart lemon bars, petit fours, chocolate dipped strawberries, nanaimo bars, mini cheesecakes, chef's selection of locally baked whole cakes, cheesecakes, tarts	9
	6



Spring & Summer 2017

Beverage Selections

NON ALCOHOLIC

-Coffee (per gallon) \$25 ~ Fruit Punch (per gallon) \$25 ~ Martinelli's Sparkling Cider (per bottle) \$10 ~

-Lemonade (per gallon) classic, pink, raspberry, strawberry, blueberry, cucumber mint, \$25-

BEER

Domestic Keg \$350 Import/Microbrew Keg \$450

Assorted Import & Domestic Bottled Beer Selections Available

(Tap Fee for outside Kegs \$150)

WINE BY THE BOTTLE

House Wine \$22-25/bottle.

Please inquire for additional wine selections

(Corkage Fee for outside wine \$20)

CHAMPAGNE

House Champagne \$18 (per bottle)

BEVERAGE	HOST	NO HOST (Guests buy their own drinks)
House Wine	\$22-25/btl.	\$7.00/glass
Domestic Beer	\$5.00	\$5.50
Import/Microbrew	\$6.00	\$6.50
Soda	\$2.00	\$3.00
Fruit Juice	\$3.00	\$4.00
Standard Liquor	\$7.00	\$8.00
Premium Liquor/Cordials	\$8.00	\$8.50

Catering Policies

RESERVATION & BOOKING FEES

A booking fee (deposit) equivalent to twenty percent of the contracted total minimum is required with a signed contract in order to consider the space secured. All deposits are non-refundable. Payment of total contracted amount is required thirty (30) days prior to your event. A credit card authorization will be required for all events hosted at The Golf Club at Echo Falls. Payments are not required to be posted to the card on file, but in the event that the account becomes past due, The Club will attempt to collect all due monies from the credit card.

DURATION OF EVENTS

All events are booked with eight (8) hour rental periods including set-up and load-out. Events must conclude at least one hour prior to contracted rental period to accommodate load-out and removal of décor. The event space can be open as early as 8am and as late as 2am. Additional hours of event time may be arranged by the Catering Sales Manager at a rate of \$200 per hour. Please consult the Catering Sales Manager to reserve additional time.

STANDARD SETUP

The Golf Club at Echo Falls will provide a standard event set up. Set up service will include: the placement of tables and chairs based upon client's requests, standard white or ivory linen with a matching napkin, and all placement of silverware, glassware, and service ware as determined by your catering manager. A labor fee of \$250 will be charged if you elect to move or remove the dance floor. The Echo Falls staff will not be responsible for the set-up of event décor, floral arrangements, favors, programs, etc. The installation of such items will be the responsibility of the guest and must be completed during the contracted event times. This includes removal.

PHOTOGRAPHY

The Golf Club at Echo Falls has expansive grounds that offer numerous spectacular photography locations, however *photography is not permitted on any part of the golf course at any time without prior arrangement and guided by an Echo Falls manager*. Failure to comply with this regulation may result in monetary penalties. Guests may arrive early on the property for photographs if pre-arranged with Catering Sales Manager, but availability of the banquet spaces will be based on the contracted event times. The Club requests that all guests be respectful of our golfers, restaurant patrons, and event attendees by remaining unobtrusive on the grounds while capturing the special day with photography.

BUFFET MENUS

The banquet menu provided is designed to be used as a guideline for creating the ultimate menu for your special event. If you do not find exactly what you are looking for we will be happy to assist you in creating a customized menu that is perfectly suited to both your taste and your budget.

All menu items are subject to prices and product changes. All food and beverage is subject to a 20% service charge and a tax rate of 7.7%. All buffet selections must be made 30 days prior to your event and your final guest count is due 7 days before your event. No outside food is permitted at Echo Falls events.

PLATED DINNER MENUS

Guarantees must be given for each entrée choice seven (7) days prior to your event. Hosts are responsible for providing entrée indicators at guests' place settings (required). If no written or verbal guarantee is received within the required timeline, the contracted number will be considered your guarantee. Final numbers can be adjusted up no later than three (3) days prior to event. No outside food is permitted at Echo Falls events.

BEVERAGE SERVICES

The Golf Club at Echo Falls offers a wide selection of premium wine, beer, liquor and non-alcoholic beverages to complement your function. The Golf Club at Echo Falls is the only authorized licensee to sell and serve alcoholic beverages. No outside beverages will be permitted on the property with the exception of wine which the client may bring in. The Golf Club at Echo Falls will serve any outside wine for a \$20 per 750ml bottle corkage fee. Larger format bottles are subject to larger fees.

GUARANTEES

The Golf Club at Echo Falls requires notification of the exact number of guests seven (7) days prior to your event. Once received, this number constitutes a guarantee and is not subject to reduction. If fewer than the guaranteed number of guests attend the function, the host will be charged for the original guaranteed number. If no written or verbal guarantee is received within the required timeline, the contracted number will be considered your guarantee.

DELIVERIES & STORAGE

All deliveries and storage of event materials must be arranged with the Cater Sales Manager.

CANCELLATIONS

If it is necessary to cancel a contracted booking, you will be subject to cancellation fees. No payments are refundable at any time. Functions canceled less than sixty days in advance of the event will be charged the appropriate room rental fee, food minimum, and any other contracted charges.

PARKING

Ample complimentary parking is available for your event. Please contact the Catering Sales Manager for specific parking needs.

I have read and agree to the catering policies listed above:

_____ / _____ / _____