

# **Banquets at Foster Golf Links**

## ***Affordable Elegance***

**With our convenient location in Tukwila, we are “Halfway to Everywhere”!  
Just one reason we are the ideal place to host your business meetings, golf tournaments,  
wedding ceremonies & receptions, or other social gatherings.**

**Our Banquet Facilities include a silk drapery lined outdoor Pavilion overlooking the 18<sup>th</sup> green, and  
our elegant Ballroom which connects to the Pavilion through adjoining double doors.**

**Every event is fully staffed with our professional banquet team. From the moment you book your  
party we offer event planning assistance so that every detail is attended to. You are pampered day of  
as our banquet staff arranges your room and treats your guests to our personal level of service.**



**Ballroom & Outdoor Pavilion**



**Wedding Ceremonies in our Pavilion & our Ballroom**

Please use this packet for information purposes, but let us give you the service that you deserve  
by allowing us to create a custom proposal based on your event style and budget needs.

We are the perfect choice for your next event!

## **BREAKFAST BUFFETS**

*All breakfast buffets include freshly brewed Seattle's Best Coffee & Tea service & Assorted Juices*

*\*30 person minimum on breakfast buffets\**

*Prices begin at 9.75 per person not including tax & service*

### **Continental Breakfast**

Baskets of Assorted Pastries & Muffins  
Butter & Jams

### **Deluxe Continental**

Baskets of Assorted Pastries & Muffins  
Butter & Jams  
Sliced Fresh Fruit  
Yogurt, Granola & Dried Fruit

### **Billy's Breakfast Buffet**

Scrambled Eggs  
Cottage Fried Potatoes  
Bacon & Link Sausage  
Fresh Fruit, Assorted Pastries, Bagels & Muffins  
Butter, Jams & Cream Cheese

### **Foster's Brunch Buffet**

Scrambled Eggs  
Cottage Fried Potatoes  
Bacon & Link Sausage  
Fresh Fruit  
Assorted Pastries & Muffins  
Smoked Salmon Display with mini bagels, cream cheese, red onions & capers  
Chicken Dijon with mustard cream sauce  
Penne Pasta Salad tossed with Vinaigrette dressing, cold  
Billy's House Salad with mixed greens, candied hazelnuts, pears, gorgonzola cheese & sherry vinaigrette dressing

## **DAYTIME BREAKS**

*Ideal for adding to an all day meeting as a mid-day treat!*

*begin at 2.75 per person not including tax & service*

### **Salty Treats**

*May include: Pretzels, Popcorn, Trail Mix with Nuts*

### **Sweet Treats**

*May include: M&M's, Skittles and Miniature Candy Bars*

**Cookie Platter by the dozen / Add Brownies**

## **APPETIZER SELECTIONS**

### **APPETIZERS BY THE DOZEN**

*Minimum 2 dozen per appetizer type begin at 21. per dozen*

#### **Mini Chopped Pork Sliders**

*house smoked chopped pork topped with slaw*

#### **Beef Satay Skewers**

*pan seared & drizzled in teriyaki sauce*

#### **Gorgonzola Tenderloin of Beef Crostini**

#### **Spicy Smokehouse Wings**

#### **Thai Peanut Chicken Satay Skewers**



#### **Northwest Crab Cakes**

*drizzled with sweet sour butter sauce*

#### **Smoked Salmon Canapés**

*House smoked salmon with dill cream cheese on English Cucumber, per dozen*

#### **Jumbo Prawns**

*chilled & served with cocktail sauce & lemon wedges*

#### **Dungeness Crab Crostini**

*Dungeness crab, artichokes & spinach melded together with parmesan cheese on crispy toast*

#### **Coconut Prawns**

*jumbo prawns beer battered and dredged in coconut paired with a horseradish-apricot sauce*

#### **Bacon Wrapped Sea Scallops**



#### **Antipasto skewers**

*olives, baby mozzarella, tomato, artichoke & salami*

#### **Brie and Caramelized Onion Crostini**

#### **Gorgonzola & Tomato Bruschetta**

#### **Vegetarian Spring Rolls**

## **BUFFET APPETIZER DISPLAY SELECTIONS**

*Each Display will accommodate about 50 guests - Half orders are available.*

*Begin at 105.00 per display not including tax & service*

#### **Seasonal Fruits & Berry Display**

**Antipasto Display:** *assortment of Italian cured meats, cheeses & marinated vegetables served with Italian Bread*

**Deli Tray:** *ham, roast beef, turkey and sliced cheeses. Served with Italian Bread*

**Domestic Cheeses,** served with breads & crackers

**Fresh Vegetable Crudités with Dipping Sauce**

**House cured Gravlox with Toasted Mini Bagels & Garnishes**

**Warm Baked Brie Surrounded by Puff Pastry with Grapes, Nuts and Crackers**  
*Choice of Plain, Dried Fruit Chutney (sweet) or Wild Mushroom Compote (savory)*

**Artichoke & Crab Dip served with Crostini**

**SPECIALTY ITEM! Whole Smoked Suckling Pig:**

Smoked in our apple wood/mesquite on site smoker until juicy and flavorful - Carved and displayed, serves up to 70 guests – Served with coleslaw, dollar rolls, & BBQ sauce

## **APPETIZER RECEPTION BUFFETS**

Reception buffets are perfect for an appetizer party atmosphere. Make it a light meal by adding an action station.

*\*20 person minimum on appetizer buffets\* Begin at 21.00 per person not including tax & service*

### **Mt Rainier Reception**

Beef Satay with Teriyaki Glaze  
Spicy Smokehouse Wings  
Domestic Cheese Display  
Fresh Vegetable Crudités with Dipping Sauce  
Fresh Fruit and Berry Display

### **Fosters Favorite Reception--\$26.00**

Domestic Cheese Display  
Mini Chopped or Beef Brisket Sliders topped with Slaw  
Chicken Satay Skewers with Thai Peanut Sauce  
Antipasto Display  
Bruschetta Topped with Gorgonzola & Tomato  
Fresh Fruit and Berry Display

### **Billy's Baroo's Best**

Mini Chopped Pork or Beef Brisket Sliders topped with Slaw  
Warm Baked Brie Surrounded by Puff Pastry with Grapes, Nuts and Crackers  
Vegetarian Spring Rolls  
Chicken Satay Skewers with Thai Peanut Sauce  
Antipasto Display  
Artichoke & Crab Dip served with Crostini  
Fresh Fruit and Berry Display



## **ACTION STATIONS**

*50 person minimum per station type Price includes Chef Attendant for up to 1.5 hours*

*Begin at 6.00 per person not including tax & service*

### **House-Smoked Prime Rib of Beef**

*French Bread, Horseradish Sauce & Dijon Mustard*

### **House-Smoked Turkey**

*Dollar Rolls , Cranberry & Dijon Mustard*

### **House-Cured, Ham**

*Dollar Rolls & Stone Ground Mustard*



### **Pasta Station**

***Available as appetizer event enhancement only***

***Choice of up to 2 Pastas & 2 Sauces - Mix & Match!***

**Pasta:** Cheese Tortellini, Spinach Fettuccine, Penne Pasta or Bow Tie Pasta

**Sauces:** Creamy Alfredo, Vegetarian Marinara, Meat Bolognese, Pesto Cream

**Included Add-In's** : Italian Sausage, Meatballs, Sautéed Vegetables, Artichoke Hearts, Roasted Red Peppers

Shredded Parmesan Cheese, Red Pepper Flakes, Pine Nuts, Black Pepper Mill

Served with a Basket of Sliced Baguettes and Butter



## **BOXED LUNCH OPTIONS**

*Convenient "Grab-N-Go" lunch choice for your meeting or special event, when sitting down to eat isn't an option*

### **Boxed Lunches -- \$19.50 each**

#### ***Choice of Three Sandwiches:***

Prime Rib & Cheddar

Ham & Swiss

Turkey Breast & Cheddar

*\*On Chef's choice of bread with lettuce & tomato, mayo & mustard packets on the side*

*OR*

Vegetarian Wrap:

*\*Roasted red pepper mayo, eggplant, roasted red peppers, mushrooms, fontina & parmesan cheese, arugula & romaine*

#### ***Included with each Boxed Lunch:***

1 Apple or other piece of whole fruit (Chef's choice)

1 Bag of chips

1 Fresh baked individually wrapped cookie

1 Bottled water



## **LUNCH & DINNER BUFFETS**

*All buffets include freshly brewed Seattle's Best Coffee & Tea service.*

*\*20 person minimum on lunch & dinner buffets\* Begin at 17.75 per person not including tax & service*

### **Salad Trio Buffet**

Chicken Salad  
Vegetarian Pasta Salad  
Mixed Green Salad with Dressing  
Fresh Fruit Display  
Chef's Choice Soup  
Warm Rolls and Butter

### **Classic Deli Buffet**

*Choice of Two Salads:*

Mixed Greens, Caesar Salad, Pasta Salad, Fruit Salad or Coleslaw  
Assorted Deli Meats, Sliced Cheese, Breads  
Lettuce, Tomato, Onion & Condiments

***Enhance your menu with Soup Du Jour for small additional cost***

### **Burgers & Hot Dogs Picnic Buffet**

Grilled Quarter Pound Beef Burgers  
All Beef Nathan Hot Dogs  
Pasta Salad  
Homemade Coleslaw  
Potato Chips  
Lettuce, Tomato, Beer Mustard, Mayonnaise, Ketchup, Relish, Sliced Cheese & Buns

### **Taco Bar**

Seasoned Ground Beef & Chicken  
Refried or Black Beans  
Spanish Rice  
Shredded Lettuce, Tomatoes, Corn Kernels, Shredded Cheese, Sour Cream, Salsa  
Tortilla Chips, Warmed Flour and Corn Tortillas

### **Pasta Bar**

*Choice of Two Pastas:*

Penne Bolognese  
Penne Marinara  
Chicken Penne Alfredo

Three Cheese Tortellini with Pesto Cream Sauce  
Homemade Beef Lasagna  
Vegetarian Lasagna

Caesar Salad  
Warm Rolls with Butter

## **LUNCH & DINNER BUFFETS, *continued***

*All buffets include freshly brewed Seattle's Best Coffee & Tea service.*

*\*20 person minimum on lunch & dinner buffets\**

### **Traditional Burger BBQ**

Grilled Quarter Pound Beef Burgers  
Grilled Chicken Breasts  
Homemade Coleslaw  
Pasta Salad  
Mixed Green Salad with citrus vinaigrette  
BBQ Baked Beans  
Sliced Cheese, Lettuce, Tomato, Onion, Pickles & Buns

### **Smokehouse BBQ**

House-Smoked Chopped Pork in Honey-Carolina Sauce  
House-Smoked BBQ Beef Brisket  
BBQ Hot Links  
  
BBQ Baked Beans  
Coleslaw  
Pasta Salad  
Mixed Green Salad with citrus vinaigrette  
  
Slider buns

### **Deluxe Smokehouse BBQ**

House Smoked Pork Ribs  
House-Smoked Chicken Quarters  
House-Smoked Beef Brisket  
Corn with Butter  
BBQ Baked Beans  
Coleslaw  
Mixed Green Salad with citrus vinaigrette  
Fruit Display  
BBQ Sauce

### **Billy's Surf and Turf Buffet**

Grilled Marinated Sirloin Steak with Caramelized Onion Demi Glace  
Grilled Salmon with Garlic Vermouth Butter  
Seasonal Vegetables  
Roasted New Potatoes  
Mixed Green Salad  
Pasta Salad  
Fresh Fruit Display  
Warm Rolls and Butter



## **Customized Luncheon & Dinner Buffets**

*All buffets include freshly brewed Seattle's Best Coffee & Tea service.*

*\*20 person minimum on lunch & dinner buffets\* Begin at 21.00 per person not including tax & service*

### ***Choice of 3 of the following side dishes***

Billy's House Salad  
Romaine, gorgonzola, candied hazelnuts,  
sherry vinaigrette

Mixed Greens  
with citrus vinaigrette

Traditional Caesar Salad,

Cold Orzo Pasta Salad  
with fresh vegetables & vinaigrette

Scalloped Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Roasted Red Potatoes

Hot Penne Pasta  
with Vegetarian Alfredo cream sauce

### ***Included in all buffet selections***

Seasonal Vegetable Medley  
Warm Rolls & Butter

### **Entrée Selections:**

#### **Chicken Piccata**

*Boneless Chicken Breast draped with Lemon Caper Butter Sauce.*

#### **Chicken Parmesan**

*Boneless Chicken Breast Breaded and served topped with Zesty Marinara Sauce, Mozzarella cheese & Parmesan*

#### **Chicken Marsala**

*Boneless Chicken Breast Sautéed with Button Mushrooms in a Marsala Wine Reduction*

#### **Dijon Chicken**

*Boneless Chicken Breast accompanied by a Dijon cream sauce*

#### **Fresh Salmon**

*Choice of preparation: Either Grilled with Garlic Vermouth Butter OR Baked with Apple Cider Cream*

#### **Grilled Sirloin Steak**

*8 oz Grilled Sirloin Steak Sliced & Served with a Portabella Mushroom Jus*

#### **Apple Smoked Pork Loin**

*A Pair of 4 oz Pork Medallions Smoked In-House over Apple Wood & Served with Apple-Raisin Chutney*

#### **Alaskan Cod**

*6 oz. Alaska Cod Baked with a Horseradish Crust accompanied by a Lemon-Herb Butter Sauce*

### ***Alternatives***

***Choose 2 entrees for an additional \$4.50 per person (based on the highest priced entrée)***

***Plated Dinner Service available for \$4.50 additional per person (for groups of 50 or less only)***

***Family Style Plated Service available at no additional charge***

## **DESSERT SELECTIONS**

*Begin at 6.000 per person not including tax & service*

Warm Pear Bread Pudding with Bourbon Sauce

Seasonal Fruit Cobbler with Whipped Cream

Cheesecake with Berry Sauce

Triple Chocolate Cake

Seasonal Crème Brulee

Dark & White Chocolate Dipped Strawberries

Chefs Select Ice Cream

Warm Chocolate Brownies with Whipped Cream

You are welcome to bring in a cake or other dessert with a \$1.50 Service fee for the set up / clean up and service of that item.



**Ballroom/Section A**

*1088 Square Feet*

Crescent Rounds: 42 guests  
Rounds: 50 guests  
Reception: 100 guests  
Classroom: 40 guests  
Theater: 70 guests

**Ballroom/Section A & B Combined**

*2125 Square Feet*

Crescent Rounds: 84 guests  
Rounds: 140 guests  
Classroom: 80 guests  
Theater: 160 guests

**Ballroom/Section B**

*1037 Square Feet*

Crescent Rounds: 42 guests  
Rounds: 50 guests  
Reception 100 guests  
Classroom: 40 guests  
Theater: 70 guests

**Indoor/Outdoor Pavilion**

*1504 Square Feet*

Theater: 140 guests  
Rounds: 100 guests  
Reception 125 guests

**Pavilion plus Ballroom**

*3629 Square Feet*

Rounds: 220 guests  
Reception 250 guests

**Room Charges**

Billy Baroo's at Foster Golf Links is a full service facility offering full staffing, linens, service ware and event coordination. The Ballroom and Pavilion are assessed room charges and food/beverage minimums based on the time of day, day of the week and amount of time and space you need for your specific event to cover the costs of the staffing and service required for your event.

**Please ask for specific room rental rates and food & beverage minimums, based on the needs of your event.**

**ENHANCEMENTS**

Bartender fee: \$150 (no minimum sales on bar required)

Handheld Wireless Microphone & House Sound System \$75.00

Microphone with Podium \$125.00

Portable Screen: \$65.00

In Ceiling Projector \$60.00

Portable in Focus projector \$50

Additional Hours \$150 per hour room rental

***Additional Audio/Visual equipment available***

**12 X 12 Dance Floor \$375**

**12 x 15 Dance Floor \$425**

**15 x 15 Dance Floor \$550**

**\*\*Delivery/Setup/Pick up charges may apply\*\***

## **Wedding Enhancements**

### **Outdoor Pavilion Ceremony Fee: \$850**

Includes access to Pavilion one hour prior to wedding ceremony start time, weekday rehearsal of 1 hour and white wedding chair rental of up to 100 white chairs, (additional chairs are rented at approx \$3.50 per chair), and white aisle runner.

***The Pavilion offers an outdoor view but with a permanent roofline to ensure rain or shine your ceremony is comfortable.***

### **Dessert & Cake Service Charge, \$1.50 per person**

Service Fee includes china plates, dessert forks, cocktail napkins and cake cutting services

### **Linens**

**Table Linens:** White table linens are included no charge. Black or ivory linens available for \$25 per 100 linens.

**Napkins:** White napkins are provided at no charge

Specialty napkin colors are available for rental for \$25 per 100 napkins.

### **Children's Menus and Pricing**

Children will eat from the same buffet as adults pricing is as follows:

5 through 10 years old \$15.00 per child

4 years and under are no charge

### **Corkage Charges**

Wine / Champagne may be brought in with prior approval. Corkage charges are \$12 per 750 ml bottle.

***Due to the liquor license guidelines no other liquor or beer may be brought onto the premises.***

### **Service Charges and Tax**

*Service Charge of 20% is added to all food & beverage service but is not applied to room rental fees*

*Tax of 9.5% is charged to all charges including food/beverage and rental enhancements*

***All pricing for menus, room rentals and enhancements are subject to change. Rev 1/2017***

***Thank you for considering Billy Baroo's at Foster Golf Links for your special event!***