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## **Catering Menu**

**Location**

13204 Country Club  
Drive  
Lakewood, WA 98499

**Attire**

No Denim of any kind  
Collared Shirts for Men  
No athletic gear

**Hours**

Banquet Facilities  
Tuesday-Sunday  
9AM-12AM

**Reservations  
And Information**

Special Events:  
Teresa McDaniel  
Clubhouse Manager  
253.583.7562

Fax:  
253.588.2164

Email:  
Teresa@tcountryc.com

Website:  
www.golftcgc.com

Cash or Check  
Preferred  
Credit Cards -3% Fee

**TACOMA COUNTRY & GOLF CLUB**

For over one hundred years, the members of the Tacoma Country & Golf Club along with their family and friends have used our facility to celebrate their most important events.

Tacoma Country & Golf Club enjoys a longstanding reputation as one of the oldest and most prestigious clubs in the nation. We take pride in providing the finest cuisine and superior service and then blend it with the elegance of the clubhouse, the beauty of the grounds, and the breathtaking view of American Lake to create a world-class guest experience.

We promise to do everything possible to make your time here worry-free and enjoyable. We wish you and your guests a wonderful, memorable experience.

**On behalf of all of the Club members and staff, welcome!**

# Private Banquet Space

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Enjoy a private dinner, meeting or wedding ceremony and reception in one of our unique spaces that overlooks the beautiful American Lake.



## Living Room

A perfect, intimate space for a private dinner party or company meeting, equipped with a fire place and two sets of French doors for privacy. The Living Room's ambiance is that of a living room at home.



## Main Dining Room

Our largest banquet space perfect for wedding ceremonies and receptions includes a permanent wood dance floor and beautiful view of the lake. The Main Dining Room utilizes the Fire Side room for extra seating and the Lake Lounge for a private bar.



## Fire Side Room

A gorgeous addition to the Main Dining Room, the Fire Side Room is quaint with a beautiful fireplace. Great for a small dinner party or buffet location for a wedding reception.



## Grill Room

Located downstairs, the Grill Room is a unique space with a private bar and lake patio. The Grill Room is perfect for company presentations and meetings.



## Board Room

Our Executive style Board Room is equipped with the ability to conference call and show presentations via laptop on the flat screen television. The room is great for business presentations, executive dinners or small family events.

## Seating Arrangements and Maximum Capacity

**Living Room**  
Round: 60

**Main Dining Room**  
Round: 170  
With Dance Floor: 150  
With Fire Side Room: 210

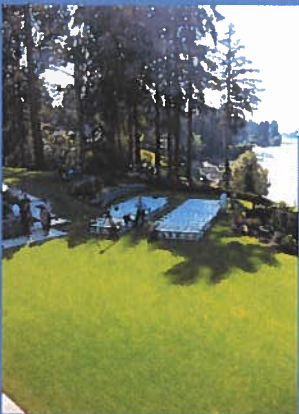
**Fire Side Room**  
Round: 40

**Grill Room**  
Dinner Seating: 100  
Cocktail Reception: 150

**Board Room**  
Executive Seating: 14

# Reserving a Date

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The earlier you can set the date for your special occasion, the better we will be able to accommodate you. To reserve a date to use the Clubhouse, please do the following:

Contact the Catering Manager to discuss which days are available. Please have the following information ready:

- **Your preferred date**
- **Two acceptable “back-up” dates**
- **An estimate of the number of people attending**
- **If you are being sponsored, the member’s name**

Once you have selected the date, the manager will send you the “Private Event Contract”. Please read over it and double-check the information to make sure it is correct. Please sign it and send it back to Tacoma Country & Golf Club along with your check for the reservation deposit and room rental deposit as noted on the contract. **The room(s) you have requested to use will be reserved for your specific function when the signed contract, check for the deposit (s), and the written approval of the sponsor (if needed) are received by the Catering Manager.**

Any deposit(s) or payment(s) you make before the final statement is issued will be credited toward the total cost of the event. **The club does not accept any form of credit card.**

If you are being sponsored by a member of Tacoma Country & Golf Club, the Catering Manager will contact the member to discuss the details of sponsorship. The sponsoring member will vouch for your good conduct, your guests’ and anyone you hire to help with your special function. This means the sponsor will attest that you, your guests and contracted help will behave in a proper and legal manner, respect and follow all of the established rules and pay all incurred charges in a timely manner. The member is being asked to be ultimately responsible for everyone’s conduct during the event and any unpaid portion of the total cost of your function.

**The member will see the payment(s) made and charges incurred by your special occasion. As host, you will receive a billing statement listing all of these items. In order to avoid troubling our members with any inconvenience, we ask that you pay the bill in full no later than five days after you receive the final statement.**

Tacoma Country & Golf Club reserves the right to cancel any event when it is necessary.

Please notify us as soon as possible of cancellation. **Your reservation deposit will not be refunded if you cancel less than one (1) year prior to the event date, unless otherwise noted. The room rental fee is not refundable.**

You must give 72 hours notice of cancellation or you will be charged in full for the event.

Please note, there is a \$5000.00 food minimum (before tax and gratuity) for all functions held in the upper floor of the club on Saturday Evening’s during the months of May through September.

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# **Policies & Procedures**

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## **Sponsorship**

As a private membership facility, Tacoma Country & Golf Club is available to members and their guests. Non-members may use the club's facilities if they are sponsored by a member and comply with club policies as noted in this packet and the contract. The sponsoring member also vouches for the good character of those they are sponsoring and guarantees financial responsibility for all charges.

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## **Dress Code**

A dress code has been established for the members, all guests, and staff at Tacoma Country & Golf Club. We ask that you, your guests, and any contracted help please respect and follow this guideline whenever you are here. **No denim of any kind or color is allowed.** Shirts must be collared. Shorts are allowed as long as they have at least 6" of inseam. This dress code is strictly enforced. In order to avoid an embarrassing situation, please inform all of your guests and any contracted help of the Club's dress guidelines.

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## **Deposit and Cancellation Policy**

A reservation deposit, signed contract, and written approval from the sponsoring member is required for all private banquets and/or meetings to hold a date. Please refer to your contract for the amount of the reservation deposit. This amount will be applied as a credit toward the total cost stated in the final billing.

At the time of booking your event at the club, the Catering Manager will note the rooms that are included in your event. Our membership may be using other rooms within the club during the event and are off limits to your invited guests.

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## **Minimum Number of Guests**

As a general rule, we require a minimum number of guests for all functions if service is required at a time when the club is not normally open. If the number of guests scheduled to attend is less than this amount, an additional labor fee may be charged. This minimum may be waived in the event that more than one function is scheduled on the same day. If a labor fee is assessed, it will be commensurate with the labor expense incurred.

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## **Guarantee Policy**

The expected attendance must be specified to the Catering Manager three (3) business days in advance of your function date. This will be considered a guarantee, not subject to change and is the minimum number of persons for which you will be charged. If more people attend your function, you will be billed for the higher amount. If a guarantee is not received within this period, the number of attendees stated on the private party contract will be considered the guarantee.

The Club will be prepared to provide seating and service for 5% over your guaranteed number of guests. If your group exceeds the standard 5%, we will make every effort to accommodate the increase in attendance. However, this cannot be guaranteed.

# **Policies & Procedures (cont.)**

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## **Damages**

Any damages to the Club's premises or equipment will be charged to the person responsible for the event. No rice, birdseed, or other material may be thrown inside or outside of the club. Artificial floral petals can be used inside and real floral petals can be used outside. An additional clean-up charge will be incurred if this policy is not honored.

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## **Catering**

All food and beverage (except wedding cakes) must be purchased from the Club and served by our staff. Due to health department and insurance regulations, remaining food items from a catered function cannot be taken off the premises for consumption. This policy applies to all perishable food, including entrées for guaranteed guests unable to attend.

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## **Alcoholic Beverage Service**

Washington State liquor laws dictate that it is unlawful to serve liquor to any person under the age of 21 years or to permit any person under the age of 21 to consume liquor on the premises. Individuals arranging functions at Tacoma Country & Golf Club will be held responsible for controlling minors.

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## **Gifts**

A table will be provided for guests to leave presents. All gifts must be removed from the Club at the conclusion of the function. **Tacoma Country & Golf Club is not responsible for the loss of any items brought to the premises.**

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## **Decorations**

You are welcome to decorate the Clubhouse and the entryway to enhance the appearance of your function. We ask that you please do **not** use anything (i.e. pushpins, nails, 3M non-stick tape) that will leave holes or tear wall coverings. Also, please do not attach items (i.e. streamers, balloons) to anything along the main entrance off of Gravelly Lake Drive **or** the road leading to the Clubhouse.

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## **Beach House/Pool Area**

For the safety of everyone, whenever the Beach House is in use, the Club will schedule one lifeguard for every 25 people attending the function to supervise any activity in the water and on the dock. (See Special Service Fees)

There is **no** watercraft tie-up allowed at the swimming dock. All boats **and/or** floating devices must be shored along the beach.

**Absolutely no glass is allowed in the Beach House and its surrounding premises.**

Any violation(s) of the Club's rules or disregard for the lifeguard(s) instructions will result in the Beach House and the premises being closed down and you and your guest being asked to leave.

# Policies & Procedures (cont.)

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## **Outdoor Functions**

It is important to understand that weather conditions can change rapidly. The Club cannot be responsible for acts of Mother Nature. Please notify the Catering Manager one week before your function if you wish to change the location.

The Club cannot be responsible for controlling traffic around the area, including activity on American Lake, which may be a distraction during an outdoor event.

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## **Cakes**

When a cake is delivered to the Club, it is immediately placed on the table where it is to be displayed. We do not have the storage capacity to keep a cake in a refrigerated space. For that reason, we ask that you arrange for the bakery to deliver the cake no earlier than two (2) hours before your function is to start. Please ask the bakery to provide boxes if you wish to save the top layer of your wedding cake and any extra cake.

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## **Photographs/Music**

To avoid conflicts with other Club functions, please advise the Catering Manager of your photographic and musical needs. (Photography on the golf course is NOT permitted.) The time of music playing may need to be coordinated in order to avoid disturbing our members or another party.

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# Special Service Fees

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**Bar Cart Set-Up and Operation.....\$150.00**

If you are having a golf tournament and would like us to do so, we will gladly have a staff member drive around the course to provide you and your guests with assorted snacks, refreshments and other goodies for purchase.

### **Setup Fee for Off-Site Events (Caters)**

Fee will vary depending upon needs. Food and supplies will be billed to members account. All labor must be paid by host (s) to individual club employees on site.

### **Special Equipment**

Events requiring special equipment (i.e. portable dance floors, folding chairs, tents, special table, etc.) will be charged for the cost of the rental items, delivery and service charge. **ALL** items must be ordered at least one week in advance.

**Beach House Rental Fee.....\$500**

Includes: house linen, paper supplies, ice, set-up, tables, chairs, game equipment, clean-up and coolers.

**Beach House Lawn Rental Fee.....\$500**

Includes: house linen, paper supplies, ice, set-up, tables, chairs, game equipment, clean-up and coolers.

**Lifeguard.....\$35.00 per hour**

**Auction Fee.....\$500**

Includes: house linen, tables, set-up and tear down.

**Sales tax will be charged to all special service fees.**

# Room Rental Fees

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Room rental fees apply to those events that have no food & beverage service.

| <u>Room</u>        | <u>Seats</u> | <u>Amount</u> |
|--------------------|--------------|---------------|
| Living Room        | 30-60        | \$ 500.00     |
| Fireside Room      | 5-40         | \$ 300.00     |
| Main Dining Room   | 60-240       | \$ 2,000.00   |
| Grill Room         | 30-100       | \$ 2,000.00   |
| Card Room          | 5-20         | \$ 100.00     |
| Entire Upper Floor | 300          | \$ 5,000.00   |
| Entire Clubhouse   | 400          | \$10,000.00   |
| Beach House        | 20-40        | \$ 200.00     |
| Beach House Lawn   | 50           | \$ 100.00     |
| Board Room         | 12           | \$ 100.00     |

Any deposit(s) made before the final statement is issued will be recorded on the account of the member hosting/sponsoring the event. It will reflect as a credit toward the total cost of the function on your final statement for the event.

The Club does not accept any form of credit card.

## Non-Member Event Room Fees

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Room fees apply to those events that are sponsored by a member with food and beverage.

| <u>Room</u>      | <u>Seats</u> | <u>Amount</u> |
|------------------|--------------|---------------|
| Living Room      | 30-60        | \$ 100.00     |
| Main Dining Room | 60-240       | \$ 200.00     |
| Grill Room       | 30-100       | \$ 100.00     |
| Card Room        | 5-20         | \$ 50.00      |
| Beach House Lawn | 50           | \$ 100.00     |
| Board Room       | 12           | \$ 50.00      |



# TC&GC Weddings

## **Ceremony at the Club (automatic fee)..... \$8.00 per person**

This package provides the following:

- Ceremony Set-up and Tear- down
- Ceremony clean up
- Bride and Groom Rooms
- No double-booking of facility

Chairs not included with outdoor weddings. (Rent at an additional cost)

## **Reception Basic Fee (automatic fee).....\$10.00 per person**

This package provides the following:

- All personnel needed for the reception including bartenders.
- All cake cutting and service of cake.
- All supplies used such as linens, cocktail napkins, tables and chairs, china, glassware, silverware and serving utensils.
- Use of the silver coffee/tea service, silver cake knife and server, toasting flutes.
- Set-up for reception.
- Clean up after reception.
- Coffee, tea and non-alcoholic punch.
- A bottle of champagne or sparkling cider for the bride and groom for the toast.
- Votive candleholders with tea light candles on the dining tables during evening events. (Up to (4) per table)



# TC&GC Recommended Vendors

*The following list of recommendations is provided by the Tacoma Country & Golf Club to assist in the planning of your special event. Each contact listed is professional and is familiar with the club's location.*

## **Music:**

- 1) DJ, Sound-a-Bout Music, Dewayne Campbell, 253-848-1955, [www.soundaboutdj.com](http://www.soundaboutdj.com)
- 2) DJ, Melody Music, Dustin 253-946-3048, [www.melody-music.com](http://www.melody-music.com)
- 3) DJ – Leu Jam Productions, David Leu, 253-537-5955, [david@leujam.com](mailto:david@leujam.com)
- 4) Band, The Chars, Jim & Bonnie Char, 253-925-2164, [thechars@comcast.net](mailto:thechars@comcast.net)
- 5) Strings, Seattle String Quartet, Jan Ekstedt, 206-795-7622, [www.seattlestringquartet.com](http://www.seattlestringquartet.com)

## **Floral Design:**

- 1) Blitz Company, 253-572-2327
- 2) Weddings Northwest, [Maria@weddingsnorthwest.net](mailto:Maria@weddingsnorthwest.net)
- 3) Jen's Blossoms,
- 4) Julia's Floral, 253-922-7900, [www.juliasfloral.com](http://www.juliasfloral.com)

## **Photography:**

- 1) Blue Rose Photography (425) 231-9574
- 2) Northwest Photography, Gerald Waters, 206-604-0654
- 3) Wallflowers Photography
- 4) Petersen Pictures, [Petersen.carl@gmail.com](mailto:Petersen.carl@gmail.com) 253.254.4090

## **Wedding Cakes:**

- 1) Corina Bakery, Molly Ott, 253-627-5070, [www.corinabakery.com](http://www.corinabakery.com)
- 2) Cake Studio, Freight House Square, 253-627-4773, [www.celebritycakestudio.com](http://www.celebritycakestudio.com)
- 3) Tortes & Tarts, Kelly Munk Patissier, 253-857-5425, [www.tortesntarts.com](http://www.tortesntarts.com)

## **Photo Booths:**

- 1) Say Cheese [saycheesepartybooths@gmail.com](mailto:saycheesepartybooths@gmail.com) 253-678-2335
- 2) The Puget Sound Photo Booth Co. <https://pspbc.com/> 253.200.3453

# Breakfast Buffets

Breakfast Buffets Include:  
Coffee, Assorted Tea & Assorted Chilled Juices

## **Club Continental**

- Seasonal Fruits •
- Breakfast Bakery Assortment •
- Yogurt Bar with Toppings •

14

## **Grab n Go**

- Croissant Breakfast Sandwich or Burrito •
- Potato Cakes •
- Seasonal Fruits •

17

## **9 Hole Buffet \*\***

- Seasonal Fruits •
- Breakfast Bakery Assortment •
- Yogurt Bar with Toppings •
- Fluffy Scrambled Eggs with Chives •
- Home-fried Potatoes •

- Choice of Two: Crisp Bacon, Link Sausage or Black Forest Ham •

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## **18 Hole Buffet \*\***

- Seasonal Fruits •
- Breakfast Bakery Assortment •
- Yogurt Bar with Assorted Toppings •
- Fluffy Scrambled Eggs with Chives •
- Home-fried Potatoes •

- Choice of Two: Crisp Bacon, Link Sausage or Black Forest Ham •

- Eggs Benedict •

24

## **Additional Buffet Enhancements**

- French Toast with Whipped Butter & Maple Syrup • 5
- Belgian Waffles with Whipped Butter & Maple Syrup • 5
- Poached Cold Salmon Display with Cream Cheese, Capers & Diced Red Onion • 7
- Salad Selection to Include Choice of Two: • 7
- TCGC Shrimp Salad, Pasta Salad, Pea & Ham Salad,  
Chopped Salad with Italian Dressing

## **Build-Your-Own Omelet Station**

6 per person\*\*

**\*\* 25 Person Minimum**

*All food and beverage purchases are subject to a 20% service charge and applicable sales tax.  
Prices and menu items subject to change without notice*

**Tacoma Country & Golf Club**

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# ***Hors d' Oeuvres***

All Hors d' Oeuvres are priced by the Dozen  
2 dozen minimum unless otherwise noted

## ***Hot***

- Stuffed Mushrooms with Sausage and Cheese or Spinach & Artichoke • 23
- Stuffed Mushrooms with Shrimp, Dungeness Crab & Artichoke • 24
- Bacon Wrapped Bleu Cheese Stuffed Dates • 23
- Teriyaki Chicken Skewers or Chicken Satay with Thai Peanut Sauce • 24
- Chicken Bombs • 24
- Club Meatballs tossed in your choice of Swedish, Barbecue or Sweet & Sour Sauce • 23
- Vegetable or Pork Spring Rolls with Sweet and Sour Sauce • 26
- Spanakopita • 28
- Vegetarian or Chicken Bacon Ranch Flatbread Pizza Squares • 18
- Mini Quiche filled with Shrimp, Spinach or Bacon and Green Onion • 26
- Mini Sliders with Barbecue Chicken, Pork or Beef and Condiments • 29
- Bacon Wrapped Sea Scallops • 33
- Southwest Chicken Spring Rolls with Avocado Ranch Dipping Sauce • 29
- Coconut Prawns with Cajun Marmalade Sauce • 33
- Crab Cakes with Sweet Thai Chili Sauce • 34
- Beef Tenderloin Bites with Bleu Cheese and Mushrooms on Crostini • 40

## ***Cold***

- Belgian Endives filled with Oregon Bleu Cheese Mousse and Candied Pecans • 22
- Barbecue Pork served with Hot Mustard, Cocktail Sauce and Sesame Seeds • 24
- Beef Tenderloin Bruschetta with Caramelized Onion & Pesto Horseradish Cream • 35
- Goat Cheese Crostini with Tomato Olive Tapenade • 27
- Traditional Tomato Bruschetta 26
- Chilled Prawn Cocktail • 29
- Caprese Skewers • 24
- Deviled Eggs • 17
- Sushi served with Wasabi, Pickled Ginger and Soy Sauce • 41
- Choice of: California, Vegetarian, Spicy Tuna or Tempura Shrimp – 5 dz minimum order
- Lox and Cream Cheese on Bagel Chips • 33
- Seared Rare Sashimi Grade Ahi Tuna with Wasabi Aioli and Ginger on Crispy Wontons- 4 dz. minimum order • 41
- Assorted Finger Sandwiches & Wraps • 28

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## ***Displays & Platters***

### **Priced Per Person**

- Vegetable Crudités • 4.5
- Roasted Vegetable Display • 5.5
- Fresh Fruit Display • 4.5
- Hummus and Pita Chips • 4.5
- Crab & Artichoke Dip with Sliced French Bread Baguette • 7.5
- Tortilla Chips, Salsa & House Made Guacamole • 3.5
- Baked Brie in Pastry with Choice of: Dried Apricot-Walnut Caramel Sauce or  
Sliced Apple and Fresh Berries\*\* • 6.5
- Rustic Imported Meat & Cheese Display with Crackers • 11
- Assorted Domestic Cheese Display with Crackers and Grapes • 6.5
- Gourmet Artisan Cheese Display with Crackers and Grapes • 7.5
- Salad Selection to Include Choice of Two: • 7
- TCGC Shrimp Salad, Pasta Salad, Pea & Ham Salad,  
Marinated Tomato, Cucumber & Mozzarella Salad, Chopped Salad with Italian Dressing  
Seafood Display with Smoked Salmon, Oysters, Poached Prawns, Lox and Clams  
With Herb Cream Cheese and Crackers\*\* • 14

## ***Stations***

### **Priced Per Person**

- Pasta Station with Assorted Handmade Pasta and Sauces\*\* • 14  
Add Caesar and Cheese Filled Breadsticks • 17
- Carved Slow Roasted Prime Rib Slider Station with Slider Rolls & Condiments \*\* • 14  
Roasted Turkey and Roasted Prime Rib Sliders • 16

Martini Mashed Potato Station with Assorted Toppings \*\* • 7.5

\*\* 25 Person Minimum

## ***Late Night Snacks***

### **Priced Per Person**

- Sliders & Fries • 6.5
- Nacho Bar or Tacos • 6.5
- Pizza • 6.5
- Grilled Cheese & Tomato Soup • 5.5
- Cookies & Hot Chocolate • 5

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# ***Lunch & Dinner Buffets***

Minimum of 25 people

## ***All-American Cookout Buffet***

Choice of Two of the Following Entrees:

Grilled Chicken Breast • Grilled Hamburgers • Gourmet Select Grilled Hot Dogs or  
BBQ Pulled Pork • Potato Salad • Pasta Salad •  
Fruit Salad • Coleslaw • Baked Beans  
22 Lunch/ 27 Dinner

## ***Build-Your-Own-Deli-Sandwich***

Assorted Sliced Deli Meats • Sandwich Breads • Imported Domestic Cheese Platter •  
Select Sandwich Condiment Display • Seasonal Greens with Assorted Dressings • Italian  
Pasta Salad • Fresh Fruit Display •  
22 Lunch ~ Not Available @ Dinner  
Add Soup Du Jour ~ \$5.00 p/p

## ***Italian Buffet***

Cheese filled Tortellini • Penne Pasta • Baked Lasagna • Marinara Sauce •  
Garlic Cream Alfredo Sauce • Soft Garlic Bread Sticks • Antipasto Tray •  
Caesar Salad • Fresh-Tomato-Mozzarella Salad • Mushrooms • Sausage •  
Diced Chicken • Parmesan Cheese • Tomatoes • Olives  
24 Lunch/ 30 Dinner

## ***Southwest Buffet***

Southwest Seasoned Beef and Chicken • Three Cheese Enchiladas •  
Flour and Corn Tortillas • Black Bean Salad • Mexican Caesar Salad • Spanish Rice •  
Refried Beans • Tomatoes • Green Onions • Grated Three Cheese Mixture •  
Iceberg Lettuce • Guacamole • Sour Cream • Corn Bread Muffins  
24 Lunch/ 30 Dinner

## ***Tea Sandwiches***

Assorted Tea Sandwiches • Raspberry Scones • Fresh Fruit Salad • Lemon Bars •  
Country Club Salad •  
23 Lunch ~ Not Available @ Dinner

## ***Northwest Buffet***

Grilled Salmon with Seasonal Beurre Blanc • Herb Roasted Chicken •  
Pear & Walnut Salad on Mixed Greens with Lemon Vinaigrette • Marinated Mushroom  
and Tomato Salad • Fresh Fruit Salad • Chef's Choice Starch and Seasonal Vegetable  
30 Lunch/ 36 Dinner

**Add your choice of Cookies, Brownies, Lemon Bars ~ 3.50 per person  
Sundae Bar ~ 5 per person**

*All food and beverage purchases are subject to a 20% service charge and applicable sales tax.*

*Prices and menu items subject to change without notice*

100% of the 20% Service Charge is distributed to the Front of House Staff of Servers, Bussers & Bartenders

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## ***Lunch Entrée Salads***

All Entrées include Fresh Rolls and Butter, Coffee and Hot Tea  
TCGC Cheese Twists may be added for an additional \$1.25 per person

*Groups Requesting Multiple Entrées have a Maximum of Two Options and  
Must have Counts on Entrées One Week in Advance of Function*

### ***Cobb Salad***

Your choice of Roasted Turkey or Grilled Chicken Breast • Mixed Greens • Diced  
Tomatoes • Avocado • Crumbled Bacon • Bleu Cheese Crumbles  
20

### ***Southwest Chicken Salad***

Grilled Seasoned Chicken Breast • Romaine Lettuce • Sliced Olives • Roasted Corn • Black  
Beans • Chopped Tomato • Diced Red Peppers • Sliced Avocado • Tortilla Strips •  
Avocado Ranch Dressing  
20

### ***Strawberry Chicken Salad***

Grilled Chicken Breast • Baby Spinach Leaves • Seasonal Berries • Grapes •  
Mandarin Oranges • Toasted Almonds • Bleu Cheese Crumbles • Poppy Seed Dressing  
20

### ***Coconut Prawn Salad***

Coconut Prawns • Seasonal Mixed Greens • Snow Peas • Bell Peppers  
• Baby Bokchoy • Napa Cabbage • Water Chestnuts • Szechuan Dressing  
23

## ***Plated Lunch Options***

All Entrées served with Fresh Rolls, Starter Salad,  
Chef's Choice of Starch and Seasonal Vegetable, Coffee and Tea.

### ***Starter Salads***

Choose **one** of the Following:

#### ***Apple Pecan***

Mixed Greens • Candied Pecans • Bleu Cheese Crumbles • Julienned Apple  
• Raspberry Vinaigrette Dressing

#### ***Country Club Salad***

Seasonal Greens • Toasted Pine Nuts • Parmesan Cheese • Caper-Oregano Dressing

### ***Lunch Entrées***

|  |      |
|--|------|
| <b>Pasta Primavera</b>   | 19   |
| <b>Chicken Breast</b> with Choice of: Piccata, Cordon Bleu, Marsala Garlic Herb<br>Marsala <u>or</u> Chicken Cordon Bleu | 23   |
| <b>Northwest Salmon</b> with Choice of: Pesto Crusted, Seasonal Beurre Blanc<br><u>or</u> Citrus Butter and Fruit Salsa  | 28.5 |
| <b>Crepes</b> with Smoked Chicken, Brie & Artichoke  | 20   |
| <b>Quiche</b> with Choice of: Vegetarian, Lorraine or Chicken, Spinach, Mushroom & Gruyere                               | 20   |
| <b>Steak</b> with Choice of: Béarnaise, Demi-Glace <u>or</u> Mushroom Butter   |      |
| Flat Iron Steak  | 23   |
| Top Sirloin  | 26.5 |
| New York Steak   | 29.5 |

*All food and beverage purchases are subject to a 20% service charge and applicable sales tax.*

*Prices and menu items subject to change without notice*

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# Dinner Buffets

All Buffets include the Following:

- Mixed Greens or Caesar Salad
- Warm Rolls and Butter
- Assorted Relish Trays
- Seasonal Fruit Display
- Steamed Seasonal Vegetables

**Choice of:** Herb-Roasted Potato Fingerlings, Garlic Mashed Potatoes,  
Roasted Red Potatoes, Rice Pilaf or Au Gratin Potatoes •

**Your Choice of Two of the Following Salads:**

**Marinated Tomato-Cucumber Salad**

Cucumbers • Red Onions • Feta Cheese • Tomatoes • Dill Dressing

**Sweet & Sour Broccoli Salad**

Broccoli • Bacon Bits • Cheddar Cheese • Sweet & Sour Vinaigrette

**Seasonal Pasta Salad**

Pasta • Seasonal Vegetables • Asiago Cheese • Herb Vinaigrette

**TC&GC Shrimp Salad**

Fresh Bay Shrimp • Green Onion • Club's Dressing

**Asian Noodle Salad**

Lemongrass Chicken • Noodles • Schezwan Vinaigrette • Julienne Peppers • Green Onion  
• Water Chestnuts

**Your Choice of the Following Entree Selections:**

**Fairway Buffet** 41

Chicken Breast with Choice of: Piccata, Cordon Bleu, Garlic Herb or Marsala

Pan Roasted Salmon with Choice of: Pesto Crusted,

Seasonal Beurre Blanc or Citrus Butter and Fruit Salsa

**Lakeshore Buffet** 45

Carved New York Striploin served with Your Choice of Mushroom

Demi or Peppercorn Sauce. Fillet of Salmon with Choice of: Beurre Blanc,

Pesto Crusted or Citrus Butter & Fruit Salsa or Breast of Chicken

with Choice of: Piccata, Cordon Bleu, Garlic Herb or Marsala

**Lakeshore Buffet with Chicken and Salmon** 50

**Country Club Buffet** 51

Slow Roasted Prime Rib with Au Jus and Horseradish Cream

Fillet of Salmon with Choice of: Beurre Blanc,

Pesto Crusted or Citrus Butter & Fruit Salsa or Breast of Chicken

with Choice of: Piccata, Cordon Bleu, Garlic Herb or Marsala

**TC&GC Classic Buffet with Chicken and Salmon** 56

**Lakewood Buffet** 56

Slow Roasted Prime Rib with Au Jus and Horseradish Cream

Choice of Sautéed Jumbo Prawns Scampi Style with Garlic, White Wine, Tomato,

Lemon & Fresh Basil or Coquille St. Jacques, Fresh Sea Scallops Sautéed in White Wine

Mushroom Cram Sauce & Gratinéed

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**Tacoma Country & Golf Club**

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# ***Plated Dinner Options***

All Entrées served with Fresh Rolls, Salad, Chef's Choice of Starch and Seasonal Vegetable, Coffee and Tea  
***Groups Requesting Multiple Entrée Options have a Maximum of Two Options and must have Counts One Week in Advance of Function***

## ***Salads***

Choose one of the Following:

### **Caesar Salad**

Romaine Lettuce • Croutons • Parmesan Cheese • Caesar Dressing

### **Country Club Salad**

Seasonal Greens • Toasted Pine Nuts • Parmesan Cheese • Caper-Oregano Dressing

### **Apple, Pecan & Bleu Cheese Salad**

Mixed Greens • Apples • Toasted Pecans • Bleu Cheese Crumbles •  
Creamy Lemon Dressing

### **Baby Spinach Salad**

Baby Spinach • Mandarin Oranges • Strawberries • Balsamic Honey Dressing

## ***Dinner Entrées***

### **Poultry**

The freshest, all natural free range chicken.

**Jidori Breast of Chicken** 37

Broiled Chicken Breast with Choice of:

Cordon Bleu, Piccata, Garlic Herb or Marsala

**Chicken Oscar** 44

Grilled Chicken Breast topped with Fresh Dungeness Crab,  
Asparagus and Hollandaise Sauce

### **Meat**

Proudly serving the finest Nebraska corn-fed beef, all center cuts.

**Stuffed Pork Chop** 37

Thick Cut Pork Chop with Apple Pecan Stuffing with  
Apple Brandy Pan Jus

**Prime Rib (12 Minimum Order)** 43

10 oz. Slow Roasted Prime Rib served with Horseradish Cream and Au Jus

**New York Steak** 43

10 oz with Cabernet Demi & Black Truffle Butter

**Top Sirloin** 43

10 oz. Dry-aged and Prime Grade Served with  
Choice of: Demi Glace, Mushroom Sauce or Peppercorn

**Filet Mignon** 55

7 oz. Filet Mignon Broiled and Served with  
Choice of: Demi Glace, Mushroom Sauce or Peppercorn

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## Seafood

|   |    |
|---|----|
| <b>Black Tiger Prawns</b>   | 37 |
| Sautéed with Garlic, Tomato, White Wine and Fresh Basil <u>or</u><br>Oven Roasted with Lemon- Garlic Butter   |    |
| <b>Crab Cakes</b>   | 40 |
| Fresh Dungeness Crab Cakes Sautéed and Served with<br>Sweet Thai Chili Sauce  |    |
| <b>Alaskan Halibut (Seasonal)</b>   | 43 |
| Pan Seared with Choice of: Seasonal Beurre Blanc, Blackened in Cajun<br>Spices with Mango Salsa <u>or</u> Potato Crusted with Sour Cream Dill Sauce |    |
| <b>Northwest Salmon</b>   | 43 |
| Pan Roasted Salmon with Choice of: Pesto Crusted,<br>Seasonal Beurre Blanc <u>or</u> Citrus Butter and Fruit Salsa                                  |    |

## Vegetarian

|   |    |
|---|----|
| <b>Portobello Mushroom Stack (minimum of 10 orders required)</b>                                      | 30 |
| Layers of Portobello Mushroom, Herbs and Marinara Sauce   |    |
| <b>Pasta Primavera</b>  | 30 |
| Seasonal Vegetables tossed with Penne Pasta and<br>Served in Garlic Cream Sauce                       |    |
| <b>Eggplant Parmesan</b>  | 30 |
| Layers of Crispy Seasoned Eggplant with Fresh Mozzarella,<br>Marinara Sauce, Parmesan and Fresh Basil |    |

## Combination Plates

|  |    |
|--|----|
| <b>Surf n' Turf</b>  |    |
| Choose One Seafood to pair with the following: Salmon, Prawns <u>or</u> Crab Cakes |    |
| 7 oz. Flat Iron Steak  | 43 |
| 6 oz. Top Sirloin  | 45 |
| 8 oz. Prime Rib  | 46 |
| 6 oz. Filet Mignon   | 58 |

## Desserts

Dessert Not Included in Price of Dinner

Add 7 per dinner

|  |  |
|--|--|
| <b>Crème Brulee</b>  |  |
| Rich Vanilla Cream Custard topped with Caramelized Brown Sugar   |  |
| <b>Turtle Cheesecake</b>   |  |
| New York Style Cheesecake on a Thick Layer of Fudge, Covered with a Caramel<br>Sauce, Garnished with Chopped Pecans and Placed on a Graham Cracker Crust |  |
| <b>Marionberry-Apple Cobbler</b>   |  |
| Fresh Washington Apples and Marion berries baked with a Crunchy Strudel Topping  |  |
| <b>Trio Plate</b>  |  |
| Three Miniature Pastries of Seasonal Cheesecake, Lemon Tart and Raspberry Brownie  |  |
| <b>Madagascar Crème Brulee</b>   |  |
| Moist Dark Chocolate Cake & Silky Vanilla Bean Crème Brulee topped with a Tangy<br>Tangerine Glaze and Enrobed with Dark Chocolate                       |  |

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# Liquor

The Following is the Price per Glass or Item

|  | <u>Hosted</u> | <u>Cash</u> |
|--|---------------|-------------|
| <b>Well Brand Mixed Drinks – Based on Single Pours</b>   | 7             | 8           |
| Jose Cuervo Tequila, Seagrams Vodka, Monarch Gin, Monarch Rum, Clan MacGregor Scotch, E&J Brandy and Early Times Bourbon   |               |             |
| <b>Call Brand Mixed Drinks – Based on Single Pours</b>   | 8             | 9           |
| Smirnoff Vodka, Beefeater's Gin, Bacardi Silver Rum, Cuttysark Scotch, Jack Daniel's Bourbon and Club Canadian Whiskey   |               |             |
| <b>Premium Brand Mixed Drinks – Based on Single Pours</b>  | 9             | 10          |
| All "Call" Brands Plus the Following: Stoli Vodka, Absolut Vodka, Tanqueray Gin, Bombay Gin, Bombay Sapphire Gin, Myer's Rum, Bacardi Amber Rum, Bacardi Spice Rum, Johnnie Walker Red Scotch, Johnnie Walker Black Scotch, Dewar's Scotch, J&B Scotch Old Grand Dad Bourbon, Wild Turkey Bourbon, Canadian Mist Canadian Whiskey, Crown Royal Canadian Whiskey, Hennessy Cognac and VS Courvoisier Cognac |               |             |
| <b>Liqueurs &amp; Cordials</b>   | 9             | 10          |
| Bailey's Irish Cream, Kahlua, Grand Marnier, Tia Maria, Amaretto, Frangelico, Sambuca, Cointreau, Benedictine and B&B  |               |             |

You May Choose to offer an "Open" Bar Selection,  
Which would include all the "Call" and "Premium" Brands and Liqueurs

The Club Does Not Serve "Shots" at any Event  
Any Double will be Charged \$2.50 Up Charge to the Cost of the Drink

## Beer

|  |             |   |
|--|-------------|---|
| <b>Draft Beer</b>                                      | 5           | 6 |
| Products Vary Depending Upon Season                    |             |   |
| <b>Domestic Keg Beer</b>                               | 375 Per Keg |   |
| Coors Light, Bud Light, Miller Light, Budweiser, Coors |             |   |
| <b>Micro Brews Keg Beer</b>                            | 475 Per Keg |   |
| Mac n' Jacks, Mirror Pond, Blue Moon                   |             |   |
| <b>Specialty Kegs</b>                                  | 550 Per Keg |   |

## Non-Alcoholic

|  |   |   |
|--|---|---|
| <b>Fountain Soda</b>                                 | 3 | 4 |
| Pepsi, Diet Pepsi, 7 Up, Brisk Iced Tea and Lemonade |   |   |
| <b>Juice</b>   | 3 | 4 |
| Orange, Cranberry, Apple, Tomato and Grapefruit      |   |   |

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# **Wine Selections**

All wines brought into our facility have a \$15.00/per 750ml bottle Corkage Fee

We are proud to offer the following selection of wine for your special event:

## **By the Bottle Selections**

Prices are based on Per Bottle

### **PACKAGE A**

Sycamore Lane, California

Chardonnay, Pinot Grigio, Cabernet Sauvignon \$25.00

### **PACKAGE B**

Hogue Cellars

Chardonnay, Cabernet Sauvignon, Pinot Grigio \$28.00

### **CHAMPAGNE**

Opera Prima Sparkling \$25.00

Domaine Ste. Michelle, Washington \$28.00

*If you prefer a selection that does not appear on our list, please contact  
the Clubhouse Manager to select other wines for your event*

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