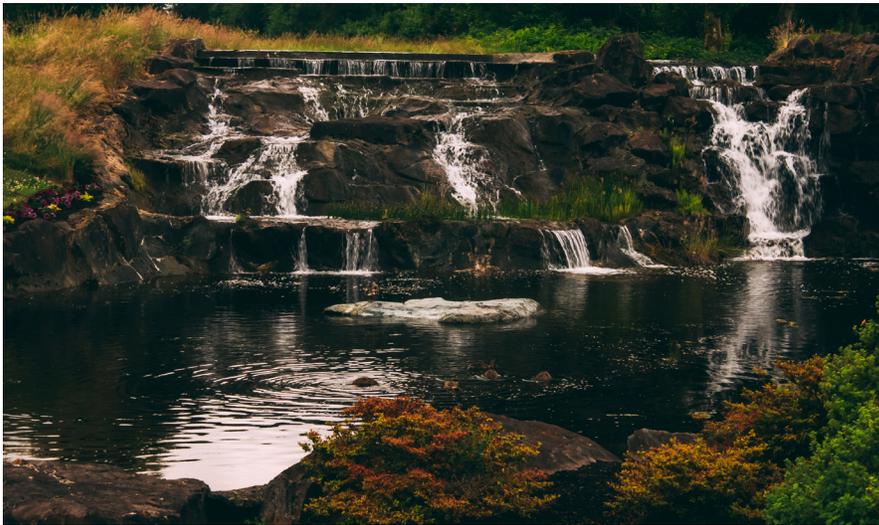




ECHO FALLS
GOLF CLUB

Banquet Catering Packet



Tiffany Stumpf Photography



Matthew J. Moisant Photography





Banquet Information

Echo Falls Golf Club is set in the spectacular Pacific Northwest countryside. The sparkling lake, cascading waterfalls, and rolling greens of the golf course greet you as you approach the beautiful Tudor clubhouse. Echo Falls offers a variety of dining areas for events. Let our experienced professional staff assist in planning your special event.

THE LAKE ROOM

The Lake Room is a unique, and elegant venue for special events. With large windows overlooking the iconic island green, the changing light provides lovely views and breathtaking backdrops from dawn to dusk. The spacious room also boasts an inviting and cozy fireplace, private outdoor patio, exquisite foyer, and access to our Boardroom for beautiful buffet displays. Each rental includes tables, chairs, linens, silverware, serviceware, dishes, barware, a bartender, a dance floor, and staff to help set-up and clean-up.

WEDDING BY THE FALLS

Echo Falls has a spectacular outdoor wedding space that is just waiting for your personal touch. Our outdoor 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, wine barrels, and a wooden arch.

THE BOARDROOM

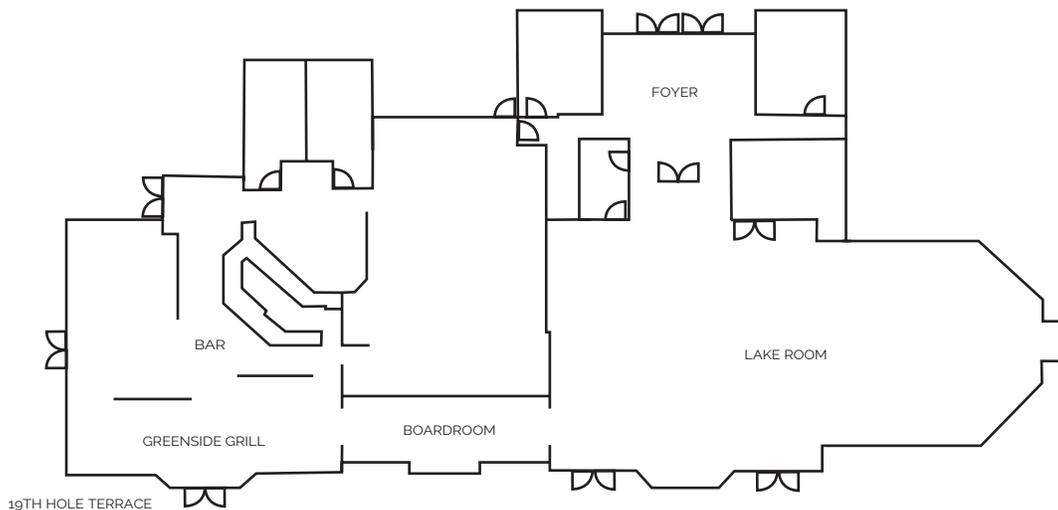
The Boardroom is ideal for a bridal shower, post-wedding brunch, or rehearsal dinner. Accommodating up to 25 guests, it provides an intimate space with wonderful views of our lake and signature island 18th green.

19TH HOLE TERRACE

Located next to the clubhouse, the 19th Hole Terrace offers stunning views of our lake and island 18th green. With secluded feel and intimate size, this space is the perfect setting to host cocktail receptions or small gatherings. Although the patio is an outdoor space, tent rentals are available.

Banquet Room Information

BANQUET ROOMS	CAPACITY	FOOD & BEVERAGE MINIMUM	ROOM RENTAL
The Lake Room Peak Season May - September	200	Monday - Thursday \$4,000 Friday \$6,500 Sunday \$7,000 Saturday \$10,000	Monday - Thursday \$750 Friday \$1,200 Sunday \$1,500 Saturday \$1,800
The Lake Room Non- Peak Season October - April	200	Monday - Friday \$3,000 Sunday \$6,000 Saturday \$7,000	Monday - Friday \$750 Sunday \$1,000 Saturday \$1,500
The Boardroom	25	\$0	\$250 If rented separately
19th Hole Terrace	60	\$1,200	\$400
Groom's Suite Upgrade	60	\$150	\$150



BANQUET ROOMS	DIMENSIONS	SQ. FT	CEILING	COCKTAIL RECEPTION	CEREMONY SEATING	SEATED DINNER
Outdoor Ceremony Space	-	-	-	200	200	200
The Lake Room	75' x 50'	3,400	11'6"	200	200	200
The Boardroom	31' x 11'	340	11'6"	25	25	25
19th Hole Terrace	38' x 40'	1,520	-	60	60	60

Catering Policies

RESERVATIONS & BOOKING FEES

A booking fee (deposit) equivalent to 20% 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 30 days prior to your event. A credit card authorization will be required for all events hosted by Echo Falls Golf Club. 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 with at least one hour prior to contracted rental period to accommodate load-out and removal of decor. The event space can be open as early as 8:00am and as late as 2:00am. Additional hours of event time may be arranged by the Catering Sales Manager at a rate of \$225 per hour. Please consult the Catering Sales Manager to reserve additional time.

STANDARD SET-UP

Echo Falls Golf Club 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 table cloth with a matching napkin, and all placement of silverware, glassware, and serveware, 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 decor, 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 the removal and clean up of all decorations. Any excessive mess left by the client will result in cleaning fees.

PHOTOGRAPHY

Echo Falls Golf Club 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 may result in monetary penalties. Guests may arrive early on the property for photographs if prearranged with the 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 are 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 22% service charge and a tax rate of 7.8%. All buffet selections must be made 30 days prior to your event and your final guest count is due 7 days before your event. Outside food or beverage is not permitted at Echo Falls events.

PLATED DINNERS

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 no later than three (3) days prior to event. Outside food is not permitted at Echo Falls events.

BEVERAGE SERVICES

Echo Falls Golf Club offers a wide selection of premium wine, beer, liquor, and non-alcoholic beverages to complement your function. Echo Falls Golf Club 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. Echo Falls Golf Club will serve any outside wine for a \$25 per 750ml bottle corkage fee. Larger format bottles are subject to larger fees.

APPETIZERS

Caprese Salad Shooter

marinated fresh mozzarella pearls, heirloom grape tomatoes, buttery castelvetrano olives, white balsamic vinegar, micro basil and topped with balsamic caviar

Seared Tuna Canape

ahi tuna seared rare, served on wonton cracker with cucumber, radish spout salad and wasabi crème

Ahi Poke Spoon

ahi tuna with cucumber, scallion, ogo (japanese seaweed), tamari, togarashi, served in an elegant japanese spoon

Beet and Goat Cheese Napoleon

layers of slow roasted yellow and red beets with herbed goat cheese mousse

Cucumber Lox Canapes

slices of english cucumbers, topped with herbed whipped cream cheese, scottish salmon lox and garnished with dill

Niçoise Salad Cup

local becher's cheese, truffle, cubed, lightly breaded with japanese breadcrumbs, deep fried

Tomato Gazpacho Shooter

cold heirloom tomato soup, english cucumber, sweet red onion, topped with crème fraiche, basil oil

Vodka Prawn Shooter

court bouillon poach prawn served in an aperitif glass, vodka lemon cocktail sauce, dimitri bloody mary drizzle, garnished with brunoised celery and lemon garnish

Short Rib Trifle

slow braised short rib grilled, basil dijon honey sauce layered with garlic mashed potatoes, candied cipollini onions

Burrata Caprese Spoons

marinated grilled seasonal stone fruit (peaches, nectarines, plums), topped with burrata cheese, balsamic reduction, and intensity micro greens

Peppadew Poppers

south african sweet and spicy peppadew peppers, filled with truffle herb goat cheese, crusted with japanese breadcrumbs, and fried to a golden brown

Seared Giant Scallop

hazelnut duka seasoned giant sea scallops, seared in butter served on a mini compostable plate garnished with basil oil

Honey Cilantro Lamb Chop Lollipops

tender new zealand lamb chops in a honey, cilantro, mint marinade grilled rare, served with raspberry gastrique

*All food and beverage is subject to applicable Washington state sales tax and a 22% taxable service charge. Of that amount, 40% will be paid directly to service personnel and 60% will be retained by the property.**

Karissa Roe Photography



Flatbread Appetizers

Fig & Triple Cream Brie Flatbread—red wine poached figs, triple crème brie, arugula, sweet spicy marinated goat horn pepper on crispy flat bread, fig jam sauce

Classic Margarita Flatbread—fresh mozzarella, oven roasted cured heirloom tomatoes, micro basil on crispy flat bread, marinara sauce

Grilled Fingerling Potato, Gruyere Cheese, Smoked Prosciutto Flatbread—truffled grilled fingerling potatoes, smoked prosciutto, gruyere cheese, leek pepper fondue, crispy herb flatbread

American Hot Flatbread—thin sliced pepperoni, marinated sweet and spicy goat horn peppers, crispy flatbread, marinara sauce

Sliders

Kobe Beef Slider—grilled ground kobe beef, bacon onion jam, beecher's cheese, spicy sweet marinated goat horn peppers on a toasted brioche bun

Pulled Pork Slider—slow smoked pork with tangy bbq sauce topped with cilantro lime coleslaw on soft hawaiian roll

Chicken & Waffle Slider—tempura battered sage maple marinated chicken thigh glazed with maple sage gravy served on buttered waffle

Falafel Slider—garbanzo bean falafel patties with tomato, spring green, zaatar tahini dressing

Skewers:

Shrimp—chili lime grilled prawns

Beef—chimichurri grilled beef

Chicken—souvlaki chicken skewes with tzatziki

Intermezzo

Marionberry Sorbet

Mango Sorbet

Lemon Sorbet

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PLATTERS

Caprese Platter

layers of marinated fresh mozzarella, heirloom tomatoes, arugula topped with micro basil, balsamic reduction

\$6.00 Per Person

Burrata Platter

marinated and grilled seasonal stone fruit (peaches, plums, or nectarines) topped with creamy burrata cheese, extra virgin olive oil, balsamic reduction, and intensity greens

\$8.00 Per Person

Cheese Platter

selection of regional and artisan cheeses (chefs choice), dried fruits, macrona almonds, season fruit mostardo, house made olive oil crostini

\$8.00 Per Person

Charcutier Platter

prosciutto, coppa, soprasseta salami, pistachio mortadella arranged with pickled giardiniera, caper berries, olives, peppadew peppers

\$14.00 Per Person

Crudit  Platter

fresh cut seasonal vegetables, poblano avocado ranch, seasonal hummus, piquillo pepper garlic aioli

\$7.00 Per Person

Grilled Vegetable Platter

marinated and grilled summer squash, zucchini, peppers, onion, jumbo asparagus, portabella mushrooms

\$8.00 Per Person

Seasonal Fruit Display

seasonal fruit and berries with balsamic mascarpone dip

\$8.00 Per Person

Antipasti Hummus Platter

stuffed grape leaves, assorted grilled and pickles vegetable, marinated feta, seasonal hummus, baba ghanoush, grilled pita

\$7.00 Per Person

Assorted Chef Choice Mini Desserts

selection of miniature desserts, tartlets, macaroons

\$5.00 Per Person

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SALAD

Baby Kale Summer Salad

baby kale, seasonal berries, toasted pumpkin seeds, shallots, and raspberry vinaigrette

Grilled Caesar Salad

lightly grilled romaine lettuce, shaved parmesan, seasoned croutons, house-made caesar dressing

Mixed Green Salad

summer mixed greens, candied pecans, shallots, seasonal berries, white balsamic vinaigrette

Mediterranean Salad

cucumbers, peppers, heirloom tomatoes, castelvetrano olives, feta cheese, lemon herb vinaigrette, arugula

Panzanella Bread

diced, grilled olive, rosemary bread, heirloom tomatoes, cucumbers, grilled red onions, arugula, caramelized orange and tarragon dressing

Fruit salad

seasonal fresh fruit, local honey, dusting of fresh mint

SOUP

Roasted Tomato Basil Bisque

Tomato Gazpacho

Watermelon Gazpacho

White Bean & Truffle Bisque

Lobster Bisque

SIDES

Garlic Mashed Potatoes

Confit of Fingering Potatoes—with caramelized fennel and cipolini onions

Honey Zataar Caramelized Carrots

Grilled Asparagus

Green Beans with Roasted Shallots & Lemon

Pasta

Braised Penne Pasta— alfredo, pesto alfredo, or sun-dried tomato alfredo sauce

Spaghetti— house-made marinara

Rainbow Tortellini—portabella and saffron cream sauce

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ENTRÉE

Two Entrée Selection \$68 | One Display, Two Appetizers, One Salad Selection, and Two Sides

Three Entrée Selection \$78 | Two Displays, Three Appetizers, One Salad Selections, and Two Sides

Four Entrée Selection \$88 | Two Displays, Four Appetizers, Two Salad Selections, And Two Sides

All entrée selections are inclusive of vegetarian option. Children ages 4-10 are half the price.

All entrées come with assorted sliced bread and butter.

Truffle Marinated Butter Seared Filet Mignon with Black Current Dark Chocolate Demi

tender filet mignon lightly seasoned and marinated with truffle, seared in brown butter, served with a rich demi glaze finished with black current and dark chocolate

Pan Roasted Frenched Chicken Breast

frenched chicken breast lightly seasoned with smoked paprika, sea salt seared in extra virgin olive, topped with oven roasted heirloom tomato tapenade and micro basil

Grilled Cedar Plank Salmon

sockeye salmon grilled, finished on cedar planks, served with a leek and pepper fondue, dill crème fraiche, charred lemons

Sesame Crusted Albacore Tuna

togarashi and tamari seasoned albacore tuna loin crusted with sesame seed, served with yuzu butter sauce, wasabi drizzle

Double-Cut Grilled Lamb Chops

tender new zealand lamb chops in a honey, cilantro, mint marinade, grilled rare, served with raspberry gastrique

Seared Duck Breast

tea smoked duck breast served with sour cherry demi

Coriander Cumin Roasted Turkey Breast

slow roasted boneless turkey breast marinated in cumin, coriander, white wine

Chimichurri Grilled Tri-Tip Steak

tender tri-tip steak marinated in red wine, grilled medium rare served with chimichurri sauce

Chili Lime Grilled Cauliflower Steaks

chili lime seasoned cauliflower steak, grilled and topped with fresh herbs, horned goat peppers

Quinoa Stuffed Portabella Mushrooms

marinated and grill portabella mushrooms, stuffed with caramelized onions, carrots, fennel, quinoa

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LATE NIGHT SNACKS

Fry Bar

three varieties of fried crispy treats, pub style french fries, crinkle cut sweet potato fries, tater tots, served with ranch, ketchup, barbeque sauce, and honey mustard

\$26.00 Per Person

Slider Bar

Choose two items

\$48.00 Per Person

Kobe Beef Slider—grilled ground kobe beef, bacon onion jam, beecher's cheese, spicy sweet marinated goat horn peppers on a toasted brioche bun

Pulled Pork Slider—slow smoked pork with tangy bbq sauce topped with cilantro lime coleslaw on soft hawaiian roll

Chicken & Waffle Slider—tempura battered sage maple marinated chicken thigh glazed with maple sage gravy served on buttered waffle

Falafel Slider—garbanzo bean falafel patties with tomato, spring green, zaatar tahini dressing

Flatbread Bar

Choose two items

\$48.00 Per Person

Fig & Triple Cream Brie Flatbread—red wine poached figs, triple crème brie, arugula, sweet spicy marinated goat horn pepper on crispy flat bread, fig jam sauce

Classic Margarita Flatbread—fresh mozzarella, oven roasted cured heirloom tomatoes, micro basil on crispy flat bread, marinara sauce

Grilled Fingerling Potato, Gruyere Cheese, Smoked Prosciutto Flatbread—truffled grilled fingerling potatoes, smoked prosciutto, gruyere cheese, leek pepper fondue, crispy herb flatbread

American Hot Flatbread—thin sliced pepperoni, marinated sweet and spicy goat horn peppers, crispy flatbread, marinara sauce

Warm Pretzle Bar

warm giant pretzels, three dipping sauces: beer cheese sauce, basil honey mustard, or chipotle barbeque

\$48.00 Per Dozen

S'mores Bar

marshmallows, graham crackers, and chocolate

\$26.00 Per Dozen

Ice Cream Bar

your choice of vanilla ice cream dipped in milk chocolate and almonds, vanilla ice cream dipped in milk chocolate, dark chocolate ice cream dipped in chocolate, or coffee ice cream dipped in toffee, almonds, and chocolate. served with strawberry coulis and grand marnier caramel sauce

\$48.00 Per Dozen

Cup Cake Bar

selection of different cupcakes including salted caramel, traditional sprinkle, vanilla bean, red velvet, double chocolate, peanut butter, lemon meringue, and jelly roll

\$42.00 Per Dozen

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GETTING READY SNACKS

Seasonal Fruit Salad	\$6.00 Per Person
Fresh Baked Mini Pastries & Coffee	\$4.00 Per Person
English Muffin Breakfast Sandwich all-natural sausage or pepper bacon, tillamook cheddar, farmed fresh eggs	\$6.00 Per Person
Assorted Sandwiches	\$12.00 Per Person
Egg Salad Sandwich —house-made tarragon egg salad, seasoned tomatoes, spring greens on sourdough bread	
Turkey Caprese —sliced turkey, fresh mozzarella, tomato, basil, balsamic glaze, pesto mayonnaise on grilled ciabatta	
Vegetarian Panini —grilled ciabatta with avocado, fresh mozzarella, tomato, roasted red pepper, spring greens, chipotle pesto	
Salami Grinder —crusty baguette with wine cured salami, sopresatta salami, provolone cheese, tomato, onion, pepperoncini and balsamic glaze	
Cheese & Charcuterie Board	\$12.00 Per Person
Mimosas orange, pomegranate, or cranberry juice	\$8.00 Per Person
Bucket of Beer five domestic beers	\$25.00 Per Person

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BEVERAGES SELECTIONS

Non-Alcoholic Beverages	\$25.00 Per Gallon
Cucumber Basil Water	
Cranberry Lavender Water	
Blueberry Lemon Mint Water	
Lemonade	\$25.00 Per Gallon
Lemonade	
Strawberry Lemonade	
Strawberry Basil Lemonade	
Sparkling Cider	\$12.00 Per Bottle
Coffee	\$25.00 Per Gallon
Beer	
Domestic Keg	\$495.00
Import/Microbrew Keg	\$595.00
Assorted & Domestic Bottle	Price Varies by Bottle
Outside Keg Tap Fee	\$225.00
Wine	
House Champagne	TBD
Domestic	TBD
Outside Wine	\$40.00
Host Vs. No Host	
House Wine	\$32.00-\$40 \$8.00
Domestic	\$6.50 \$7.00
Import/Microbrew	\$7.50 \$8.00
Soda	\$2.00 \$3.00
Fruit Juice	\$3.00 \$4.00
Standard Liquor	\$8.50 \$9.50
Premium Liquor/Cordials	\$10.00 \$10.50

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