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. We are available to host wedding ceremonies and receptions, golf tournaments, auctions, company retreats, business meetings, association luncheons, class reunions, holiday parties or most any social occasion. 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 a unique and elegant venue for special events. Wrapped with oak trimmed windows that overlook an impressive island green, the changing light provides lovely views and breathtaking backdrops from dawn to dusk. This spacious room also boasts an inviting and cozy oak fireplace, private outdoor patio, exquisite foyer, and access to our Boardroom for beautiful buffet displays.

THE BOARDROOM

The Boardroom is ideal for an all-day meeting, casual lunch or formal 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 GREENSIDE GRILL

The Greenside Grill, the property's restaurant facility, is open year-round for dining, but can be closed to the public and utilized for private functions. With accommodations for up to seventy-two guests, a charming mirrored bar and lake view patio, the Grill is an ideal location for smaller parties or can be used to expand the celebration from the Lake Room. Rental times for The Greenside Grill may vary based on restaurant patronage and will be at the sole discretion of the Catering Sales Manager.

BANQUET ROOM	CAPACITY	FOOD MINIMUM	ROOM RENTAL
The Lake Room *Peak Season	200	Saturday: $5,000 Friday: $3,500 Sunday-Thursday: $2,000	$1,000 $750 $500
The Lake Room *Non-Peak Season	200	Saturday: $3,000 Friday: $2,000 Sunday-Thursday: $2,000	$500 $375 $250
The Boardroom	25	$250	$100
The Greenside Grill	72	$1,000	$500

*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

RESERVATION & BOOKING FEES

A booking fee equivalent to twenty percent of the contracted total minimum is required with a signed contract fourteen days after the reservation has been made with the Catering Sales Manager. All booking fees are non-refundable and will be applied to your final bill. 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.

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.

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. A maximum of two (2) 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 all standard event set up. Set up service will include the placement of tables and chairs based upon client's requests. In addition, the standard white or ivory linen will be included with a matching napkin. Specialty linen and décor is available for additional fees and may be arranged through Catering Sales Manager. A labor fee of $200 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, favors, programs, etc. The installation of such items will be the responsibility of the guest and must be completed during the designated set-up time and removed within one (1) hour of the conclusion of the event unless otherwise arranged with the Catering Sales Manager.

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 our experienced staff will be happy to assist you in creating a customized menu that is perfectly suited to both your taste and your budget. Menu prices are subject to change, but may be confirmed ninety (90) days prior to the event date. All food and beverage is subject to a 20% service charge and a tax rate of 8.8%.

PLATED DINNER SELECTIONS

Guarantees must be given for each entrée choice seven days prior to your event. Hosts are responsible for providing entrée indicators at guests' place settings (required).

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 $15 per 750ml bottle corkage fee.

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. An increase in the guest count may be received up to four (4) business days prior to your event with approval of the Catering Sales Manager. If no written or verbal guarantee is received within the required timeline, the contracted number will be considered your guarantee.

WEDDING CEREMONIES

The Lake Room is ideal for both a wedding ceremony and reception. Picturesque fairway views and the warmth of our cozy fireplace provide an intimate setting for large or small weddings. Maximum seating for wedding ceremonies is two hundred (200) guests. Ceremonies are also available on The Lawn, our outdoor ceremony space. The Golf Club at Echo Falls will provide ceremony seating set-up, break-down, and turn of the room if necessary. Ceremony fee is $750 and includes use of up to 200 white folding chairs, cedar arbor, unity candle table, and bridal prep room. A ceremony rehearsal must be scheduled with the Catering Sales Manager, providing it does not conflict with other scheduled events.

DELIVERIES & STORAGE

Deliveries will be limited to the day of the event only and may not be permitted more two (2) hours prior to the contracted event start time unless previously arranged with Catering Sales Manager. Please contact the Catering Sales Manager concerning the details of any delivery. Shipped materials must be addressed with the Catering Sales Manager's name. Please include the event contact person's name and the date of your event. The Golf Club at Echo Falls is not responsible for items left at The Club following an event.

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*. Failure to comply with this regulation may result in monetary penalties. Guests may arrive early on the property for photographs, 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.

DECORATING

Guests will be responsible for providing and installing all décor items for events. 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 either encased by a votive or set atop a platter to collect melted wax. 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, etc. the guest will be charged a damage fee up to and including the cost of repairs.

PARKING

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

Décor Rental Items

-priced per guest, setup included-

Mirror Tiles 10 inch round	complimentary
Tea Light Holders up to 3 per table	complimentary
Plate Chargers gold or silver	1.5
Colored Napkins	0.5
Chair Covers & Sash	5
Chiavari Chairs white, black, silver, gold, walnut, chair pad	9
Specialty Linens & Napkins	pricing varies

*additional items may be arranged with Catering Sales Manager

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THE GOLF CLUB AT ECHO FALLS

Spring & Summer 2014

Italian Pasta Dinner Buffet

Includes Freshly Baked Herb Focaccia Bread, Seasonal Fruit Display, Antipasti Display

Seattle's Best Coffee & Selection of Tazo Herbal Tea

$28 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

Garden mixed field greens, shredded carrots, grape tomatoes, English cucumbers, house made ranch

PASTAS

-select two-

Cheese Stuffed Tortellini, Rainbow Spiral, Farfalle, Penne

SAUCES

-select two-

Garlic Alfredo, Pesto Garlic Cream, Classic Marinara, or Primavera

PROTEINS

-select two-

Grilled Diced Chicken Breast, Italian Meatballs, Seasoned Ground Beef

Prices for food and beverage are subject to a 20% service charge, 55% of the food and beverage service charge will be paid to servers, bussers, bartenders, housemen captains and catering sales personnel; all charges including Room Rental are subject to Washington State Sales Tax.

THE GOLF CLUB AT ECHO FALLS

Spring & Summer 2014

Classic Dinner Buffet

Includes French Dinner Rolls & Butter, Chef's Choice Seasonal Vegetable,

Seattle's Best Coffee & Selection of Tazo Herbal Teas

$34 one entrée

$40 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-

Spinach & Portobello Rice Pilaf

Roasted Corn Wild Rice Pilaf

Apricot Cous Cous

Roasted Yukon Gold Potatoes

Cheese Tortellini & Basil Pesto with Sundried Tomatoes

Garlic Mashed Potatoes

ENTREES

-select one or two-

Roasted Chicken lemon-thyme jus OR curry cream sauce with crispy leeks

Braised Pork Shoulder roasted red pepper relish

Grilled Salmon mixed berry butter sauce OR herbed garlic butter

Carved NY Strip Loin peppercorn reduction

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Spring & Summer 2014

Signature Dinner Buffet

Includes French Dinner Rolls & Butter, Chef's Choice Seasonal Vegetable,

Seattle's Best Coffee & Selection of Tazo Herbal Teas

$40 one entrée

$46 two entrées

TRAY PASSED HORS D'OEUVRES

-select three hors d'oeuvres listed on page 9-

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-

Spinach & Portobello Rice Pilaf

Roasted Corn Wild Rice Pilaf

Apricot Cous Cous

Roasted Yukon Gold Potatoes

Cheese Tortellini & Basil Pesto with Sundried Tomatoes

Garlic Mashed Potatoes

ENTREES

-select one or two-

Stuffed Breast of Chicken bacon, roasted corn, peppers with roasted red pepper reduction

Halibut Romano tomato & chive butter sauce

Grilled Salmon Verde lemon-caper salsa verde

Chorizo Pork Loin Roulade ancho chili cream sauce

Carved Salt Crusted Prime Rib horseradish cream & au jus

THE GOLF CLUB AT ECHO FALLS

Spring & Summer 2014

Plated Dinner

Includes French Dinner Rolls & Butter, Seattle's Best Coffee & Selection of Tazo Herbal Teas

Preselected entrée counts & meal indications required

$42 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

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

Bartlett Pear Sorbet

Blackberry Cabernet Sorbet

Strawberry Champagne Sorbet

ENTREES

-select two* plus vegetarian option-

Roasted Breast of Chicken lemon-thyme jus, roasted fingerling potatoes, seasonal vegetable

Pistachio Crusted Mahi Mahi mango salsa, ginger & green onion rice pilaf, seasonal vegetable

Pecan Crusted Salmon Fillet dijon butter sauce, wild rice pilaf, seasonal vegetable

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

Grilled Vegetable Lasagna roasted garlic béchamel, seasonal vegetable

Portobello Mushroom Terrine chèvre, spinach, hazelnuts, port reduction, seasonal vegetable

*Hors D'oeuvre package or duet plate may be added for $6 per guest

Prices for food and beverage are subject to a 20% service charge, 55% of the food and beverage service charge will be paid to servers, bussers, bartenders, housemen captains and catering sales personnel; all charges including Room Rental are subject to Washington State Sales Tax

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Butler Passed Hors D'oeuvres

-priced per dozen-

HOT HORS D'OUEVRES

Chicken Skewers spicy peanut dipping sauce	28
Glazed Shrimp Skewers sweet chili dipping sauce	32
Grilled Lamb Skewers roasted vegetables, balsamic glaze	30
Savory Miniature Quiche bacon, onion, thyme	26
Three Cheese Stuffed Mushrooms mozzarella, gouda, gruyere	25
Bacon Wrapped Scallops citrus butter sauce	36
Spanakopita spinach, feta, phyllo	22
Pot Stickers ponzu dipping sauce	24
BBQ Meatballs chipotle bbq	22
Brie Stuffed Miniature Croissants honey drizzle	24

COLD HORS D'OEUVRES

Bruschetta tomato, basil, balsamic reduction, crostini	26
Jumbo Prawns cocktail sauce	34
Smoked Salmon cucumber, dill cream cheese, crostini	28
Spicy Shrimp Tostada cilantro lime guacamole, pineapple salsa	34
Steak Churrasco cubed sirloin, bell pepper, red onion	32
Olive Tapenade pita wedges	24
Blue Cheese Mousse & Tomato Canapé chives, sourdough round	25
Chili Rubbed Pork Tenderloin apple lime marmalade, sourdough round	29
Caprese Skewers grape tomato, mozzarella, basil, balsamic drizzle	26
Salmon Empanadas cilantro-jalapeño sauce	30
Crudité Cup cucumber cup, carrot, celery, cucumber, ranch dressing	25
Rainbow Fruit Skewer seasonal berries, fruit, melons	25

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Appetizer Displays

-priced per guest, 25 guest minimum order-

Seasonal Fruit Display selection of seasonal melons, pineapple, grapes, and berries	4
Crudité Display seasonal selection of raw vegetables, ranch, blue cheese	4
Antipasti Display grilled & marinated vegetables, slices italian meats & cheeses, assorted olives, rustic breads	8
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
Tomato & Mozzarella Display basil, extra virgin olive oil, balsamic vinegar, crostini	6
Beef Sliders bbq sauce, tillamook cheddar	6
Jumbo Prawn Display cocktail sauce, lemon	8

Late Night Snacks & Tasty Treats

-priced per guest, 25 guest minimum order-

Candy Buffet selection of 6-8 candies to fit color scheme, apothecary jars, scoops	starting at 6 per guest
Popcorn Buffet caramel corn, cheddar corn, kettle corn, buttered popcorn, decorative display	6
Milk & Cookie Shooters choice of chocolate chip, white chocolate macadamia, rainbow m&m cookies	4
Grilled Cheese Sandwich & Tomato Soup Shooters	4
Ice Cream Sundae Bar choice of Snoqualmie creamery ice cream, up to 8 toppings	6
Traditional Dessert Buffet chef's selection of locally baked whole cakes, cheesecakes, tarts	6
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

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Beverage Selections

NON ALCOHOLIC

Coffee (per gallon) $25

Fruit Punch (per gallon) $25

Martinelli's Sparkling Cider (per bottle) $10

Lemonade (per gallon) classic, raspberry, cucumber mint, rosemary $30

BEER

Domestic Keg $350

Import/Microbrew Keg $450

Assorted Import & Domestic Bottled Beer Selections Available

STANDARD LIQUOR

Finlandia Vodka, Seagram's Gin, Bacardi Rum, El Jimador Tequila, Canadian Mist Whisky,

Dewar's Scotch, Jim Beam Bourbon

PREMIUM LIQUOR & CORDIALS

Stolichnaya Vodka, Tanqueray Gin, *Captain Morgan Spiced Rum*, Cazadores Blanco Tequila, Jack Daniels,

Crown Royal, Jameson, Jagermeister, Kahlua, Bailey's Irish Cream

WINE BY THE BOTTLE

House Wine $18-22/bottle.

Please inquire for additional wine selections

BEVERAGE	HOST	NO HOST
House Wine	$18-22/btl.	$7.00/glass
Domestic Beer	$4.00	$5.00
Import/Microbrew	$4.50	$6.00
Soda	$2.00	$3.00
Fruit Juice	$3.00	$4.00
Standard Liquor	$6.00	$7.50
Premium Liquor/Cordials	$6.75	$8.50