

CATERING MENU



Thank you for your interest in Wenatchee Golf Club for your upcoming event. Our staff will be happy to help you plan your event from 15-250 guests. We can help with every detail from small business meetings and intimate Dinner parties to large class reunions and lavish wedding receptions. Our Executive Chef and Events Coordinator Pam Baker can personally work with you to create a menu and experience that meet your expectations and your budget.

OUR VENUES...

THE CASCADE ROOM

Our board room comfortable seats 48 guests for plated service and up to 30 guests with a buffet inside the room. This room offers seclusion and privacy for intimate events and multimedia options for your business meetings.

THE PATIO ROOM and LEGACY LOUNGE

Intimate locations for smaller groups, both rooms can hold up to 30 guests.

THE DINING ROOM

Our main dining room seats 120 depending on the set-up needs and features panoramic views of the golf course and Cascade Range. An air wall can be opened between cascade room and dining room to accommodate groups of 160+.

PREPARATIONS...

All events need to be scheduled through our Events Coordinator, Pam Baker at 509-884-7106 or emailed at wgccbanquet@wenatcheegolfclub.org Menu prices are not inclusive of Washington State sales tax and a 22% gratuity will be added to all food and beverage orders. All groups are required to provide a guaranteed number of guests attending no later than 10 business days before the event and final amount billed will be based on the number or the amount served whichever is larger.

510-Groups of 15-25 are required to order from a "limited" menu of selections from our Ala Carte dining room menus.

511-Groups over 25 are required to order from banquet menu.

512-Groups under 40 guests are limited to one entrée choice for served or "plated" functions.

- Groups over 40 guests for a served entrée function may choose from 2 entrees. **Host is responsible for providing a count for each item no later than 10 business days prior to the event.**
- The Chef will prepare for 5% above the number guaranteed by the host. The 5% is a buffer provided by the club.
- Special dietary needs are welcome and accommodated with advance notification.

SPECIAL EVENTS...

All food served at your event must be supplied by WGCC with exception of special occasion cakes. Outside alcoholic beverages are not allowed pursuant of Washington State law. WGCC is not responsible for the security of personal belongings or gifts. Only WGCC members and their guests playing golf are permitted on the golf course or practice facilities. Your guests need to be reminded that regular golf business is not to be disturbed.

If you are renting the 1923 Lounge for \$2000.00 and spend over \$10,000.00 on food & beverage charges, the club will drop the room charge to \$1,000.00

Opening charge for an event when the club is not normally scheduled to be open for member service will be \$1500.00 for an event over 60 People and \$750.00 for less than 60 people. Members will be charged half that amount to open on a time frame when the club is normally closed.

1. **Additional Charges:** The following additional charges may be applicable:

a. Room Rental

Days that the Club is open. A set up & breakdown fee may be applicable.	Non-Member/Lunch	Non-Member/ Dinner
1923 Lounge	\$2000.00	\$2000.00
Main Dining Room	\$200.00	\$400.00
Legacy Lounge	\$150.00	\$300.00
Main Dining Room and Cascade Room	\$400.00	\$800.00
Cascade Room	\$100.00	\$200.00
Patio Room	\$50.00	\$100.00

2. **Gratuity and Taxes:** Currently, food and beverage with gratuity are subject to the following, tax and fees.

- a. Food 8.4%
- b. Beverage 8.4%
- c. Gratuity 22.0%

These numbers are subject to change without notice.

- a. Corkage 15.00 per bottle

DRESS CODE...

Golf attire is acceptable anywhere on the club grounds no blue denim. Men should wear collared Shirts and women's shirts must have a minimum of 1" shoulder bands. Denim is acceptable in the 1923 Lounge, Legacy Lounge and Private event rooms only.

ROOM SET UP...

Room arrangements must be finalized and approved prior to your event. You may incur additional charges in extra equipment, tables, chairs, etc. is need for your event.

DECORATIONS...

WGCC does not permit attachment of any decorations or props to ceiling,

Walls or floors without prior approval and the event host will be responsible for decorating needs supplies beyond normal room set up. Any signage or displays must be pre-approved. Confetti, rice and bird seed are not allowed.

ENTERTAINMENT...

WGCC does not provide or arrange for any entertainment for private events. Entertainment arrangements need to be pre-approved by club and not interfere with regular club business.

CANCELLATION...

Event cancellation will incur a fee for lost food and beverage revenue with the Amount dependent on notice **given:**

0-20 days... 100%

20-45 days... 25

In the event of a cancellation the club will honor/hold your deposit . If you rebook and schedule the event within 90 days.

The canceling host will also be responsible for any pre-purchased goods or service arranged specifically for the event.

SNACKS AND MEETING BREAKS...

Chef's selection of seasonal sliced fruit, grapes and berries.

SEASONAL FRUIT... \$7 per person

SUNRISE... \$11 per person

Chef's selection of seasonal sliced, grapes and berries with freshly baked muffins, butter and fruit jellies

SUNRISE PLUS... \$15 per person

Chef's selection of seasonal sliced, grapes and berries with freshly baked fruit scones and Danish pastry with butter and fruit preserves.

SWEET TOOTH... \$11 per person

Fresh baked cookies with seasonal sliced fruit.

WILD SALMON... \$12 per person

Wild caught Nova smoked salmon with capers, onion, cream cheese and bagel assortment.

ANTIPASTO... \$13 per person

Sliced Prosciutto, salami, balsamic cured tomatoes, marinated artichokes, Olives, shaved Romano, feta, jardinière, grilled flatbread and crostini.

BREAKFAST ...

MORNING REFRESHERS...

Coffee and tea service \$4 per person

Coffee and tea service with basket of freshly baked muffins \$7 per person

Chilled orange and grapefruit juices \$4 per person

PLATED BREAKFAST...

Fresh fruit plate with yogurt dressing, muffin, preserves & coffee or tea \$10 pp

Ham & cheese scramble w/ cottage potatoes, muffin, juice & coffee or tea \$12 pp

French toast and bacon with maple syrup, juice & coffee or tea \$12 pp

Eggs benedict with cottage fried potatoes, juice & coffee or tea \$15 pp

BUFFET BREAKFAST...

CONTINENTAL (minimum 10 guests) \$16 per person

Chilled orange and grapefruit juices, freshly baked muffins and scones with preserves and butter and your choice of whole fruit or sliced fresh fruit with berries and honey-yogurt dip. Coffee and tea service included. \$16 per person.

FULL BREAKFAST (minimum 25 guests) \$19 per person

Chilled orange and grapefruit juices sliced seasonal fruit, freshly baked muffins, scones with preserves and butter, cheese blintz with orange sauce, scrambled eggs with spinach and mushrooms, crisp bacon and sausage links, and cottage fried potatoes. Coffee and tea service included.

BRUNCH BUFFET (minimum 25 guests) \$30 per person

Chilled orange and grapefruit juices with freshly baked muffins, scones and croissants with preserves and butter. Caesar salad, caprese salad and antipasto style pasta salads. Cheese blintz with orange sauce, eggs scrambled with spinach & mushrooms, crisp bacon and sausage links, chicken breast chasseur, almond crusted salmon with chive butter, cottage fried potatoes, fresh vegetables, freshly baked scissor rolls & butter.

LUNCH...

SALADS & SANDWICHES...

includes coffee & tea

APPLE-GORGONZOLA CHICKEN SALAD freshly baked roll \$17pp

CRAB & SHRIMP LOUIS SALAD freshly baked roll \$24 pp

GRILLED CHICKEN CAESAR SALAD freshly baked roll \$17 pp

TURKEY CROISSANT w/ cranberry cream cheese and cucumbers w/ fruit \$15 pp

GRILLED CHICKEN & BRIE CIABATTA w/ red pepper mayonnaise & fruit \$15 pp

SHRIMP SALAD CROISSANT w/ avocado and tomato with a fruit garnish \$16 pp

PLATED LUNCH...

Includes coffee & tea, house green salad or Caesar salad, Chef's choice starch and seasonal fresh vegetable & freshly baked roll with baked roll w/ butter.

CUMIN SEARED CHICKEN BREAST w/ Ancho Chili Cream \$21 pp

PARMESAN CRUSTED CHICKEN BREAST w/ Marinara and Fried Capers \$22pp

ROSEMARY-MAPLE PORK LOIN w/ Roasted Apple-Currant Compote \$20 pp

ALMOND CRUSTED SALMON w/ Leek & Basil Butter \$25 pp

WHISKEY SIRLOIN Grilled & Sliced Sirloin Cap Steak w/ Mushrooms \$26 pp

LUNCH DESSERT CHOICES...

VANILLA ICE CREAM w/ Chocolate Sauce or Berries 4 pp

FRUIT SORBET CHANTILLY \$4 pp

NY STYLE CHEESECAKE w/ Raspberry Sauce \$6 pp

APPLE CRUMBLE w/ Cinnamon Whipped Cream \$6

ppLEMON BAR w/ Fresh Berries \$6 pp

CHOCOLATE MOUSSE CAKE \$6 pp

GATEAU RICHE \$6 pp

LUNCH BUFFETS...

Minimum of 25 guests for buffet set up. Prices quoted are for items as listed. We will be happy to work with you to create a personalized menu for your buffet.

THE DELI... \$19 per person

Sliced turkey breast, smoked ham, prime rib and salami with cheddar, Swiss, pepper-jack and provolone cheeses. Assorted deli breads and sliced croissants, lettuce, tomato, Dijon mustard, mayonnaise and softened butter with tossed green salad, Caesar salad, potato salad, coleslaw, potato chips and cookie platter for dessert.

PATIO BAR-B-QUE... \$23 per person

One third pound Wagyu beef burgers, marinated chicken breast and Bratwurst cooked on our wood fired grilles and served with JoJo potato wedges, corn on the cobb, baked beans, potato salad, coleslaw, fresh fruit salad and cookie platter for dessert.

CLASSIC LUNCH BUFFET... \$27 per person

Sliced fresh fruit platter, freshly baked rolls, Caesar salad, antipasto pasta salad, tossed green salad, fresh seasonal vegetables and Chef's choice starch with your choice of two entrée items.

WHISKEY SIRLOIN Grilled & Sliced Sirloin Cap Steak w/ Mushrooms

CUMIN SEARED CHICKEN BREAST w/ Ancho Chili Cream

ALMOND CRUSTED SALMON w/ Leek & Basil Butter

PARMESAN CRUSTED CHICKEN BREAST w/ Marinara and Fried Capers

ROSEMARY-MAPLE PORK LOIN w/ Roasted Apple-Currant Compote

DINNER...

PLATED DINNER...

Includes non-alcoholic beverage, house green salad or Caesar salad, Chef's choice starch and seasonal fresh vegetables and freshly baked roll.

BEEF TENDERLOIN w/ Wood Fired Forest Mushrooms & Port Wine Demi \$43 pp

ROASTED NY STRIP LOIN w/ Rosemary-Peppercorn red wine sauce \$39 pp

SLOW ROASTED PRIME RIBS OF BEEF w/ Au Jus & Creamy Horseradish \$38

ppWHISKEY SIRLOIN Grilled & Sliced Sirloin Cap Steak w/ Mushrooms \$34 pp

CHILEAN SEA BASS w/ Garlic Prawns and Lobster Sauce \$38 pp

ALMOND CRUSTED SALMON w/ Leeks & Basil \$32 pp

CHICKEN BREAST FLORENTINE w/ Mornay Sauce \$30 pp

PARMESAN CRUSTED CHICKEN BREAST w/ Marinara & Fried Capers \$30pp

ROSEMARY-MAPLE PORK LOIN w/ Roasted Apple-Currant Compote \$28 pp

DINNER BUFFETS...

Minimum of 25 guests for buffet set up. Prices quoted are for items listed. We will be happy to work with you to create a personalized menu for your buffet. Includes coffee and tea.

CHICKEN AND RIB BAR-B-QUE... \$32 per person

Wood fired baby back pork ribs and marinated chicken breast served with corn on the cob, JoJo potato wedges, baked beans, coleslaw, potato salad, fresh fruit salad, Caesar salad and cornbread muffins with honey butter.

CLASSIC DINNER BUFFET... \$40 per person

Sliced fresh fruit platter, freshly baked rolls, Caesar salad, Antipasto pasta salad, tossed green salad, fresh seasonal vegetables and Chef's choice starch with your choice of two entrée items.

SLOW ROASTED PRIME RIBS OF BEEF w/ Au Jus & Creamy Horseradish

WHISKEY SIRLOIN Grilled & Sliced Sirloin Cap Steak w/ Mushrooms CARVED

TURKEY BREAST w/ Cranberry-Apple Relish

ALMOND CRUSTED SALMON w/ Leeks & Basil

CHILEAN SEA BASS w/ Garlic Prawns and Lobster Sauce

PARMESAN CRUSTED CHICKEN BREAST w/ Marinara & Fried Capers

ROSEMARY-MAPLE PORK LOIN w/ Roasted Apple-Currant Compote

DINNER DESSERT CHOICES...

VANILLA ICE CREAM w/ Chocolate Sauce or Berries \$ 4pp

FRUIT SORBET CHANTILLY \$4 pp

NY STYLE CHEESECAKE w/ Raspberry Sauce \$6 pp

APPLE CRUMBLE w/ Cinnamon Whipped Cream \$6pp

LEMON BAR w/ Fresh Berries \$6 pp

TIRAMISU w/ Espresso Cream \$6 pp

CHOCOLATE MOUSSE CAKE \$6pp

GATEAU RICHE \$6 pp

HOT HORS D'OEUVRES...

Minimum of 25 per item chosen, \$2.75 each piece

SESAME CHICKEN STRIPS w/ Plum Sauce

STEAMED POT STICKERS w/ Sesame-Ginger Dipping Sauce

CRISPY VEGETABLE SPRING ROLLS w/ Chinese Mustard

CRISPY CHICKEN DRUMETTESw/ spicy Buffalo sauce

PARMESAN CRUSTED ARTICHOKE HEARTS w/ Red Pepper Aioli

MUSHROOM CAPS Filled w/ Italian Sausage

MUSHROOM CAPS Filled w/ Dungeness Crab and Oregon Shrimp

BACON WRAPPED WATER CHESTNUTS

SCALLOPS WRAPPED IN BACON

SPINACH AND FETA Filled Spanakopita

ITALIAN MEATBALLS w/ Marinara and Parmesan

SWEDISH MEATBALLS w/ Mushroom-Sour Cream Sauce

COLD HORS D'OEUVRES...

Minimum of 25 per item chosen, Price noted

CHILLED TIGER PRAWNS w/ Cocktail Sauce & Lemon \$4 per piece

NOVA SALMON w/ Cream Cheese, Capers and Onion \$4 per person

ROASTED GARLIC HUMMUS w/ Pita Chips and Feta \$2.50 per person

SEASONAL VEGETABLE PLATTER w/ Savory Dips \$3.50 per person

SEASONAL FRUIT & BERRIES \$4 per person

IMPORTED AND DOMESTIC CHEESES w/ Cracker Assortment \$6.00 per person

CHINESE BBQ PORK TENDERLOIN w/ Hot Mustard & Sesame Seeds \$5. per person

OLIVE TAPENADE w/ Pita Chips and Toasted Baguette Slices \$3.50 per person

CAPRESE PLATTER Layered Fresh Mozzarella and Tomatoes w/ Pesto \$4.50 per person

BUTLER STYLE PASSED CANAPÉ'S...

Minimum of 25 per item chosen, \$3 each piece

OLIVE TAPENADE ON TOASTED ROSEMARY CIABATTA CROSTINI

SALMON TARTAR IN PASTRY CASE

BALSAMIC CURED TOMATO AND GORGONZOLA CANAPE

PESTO CHICKEN SALAD CANAPE w/ Grape & Toasted Almonds

FRESH MOZZARELLA AND TOMATO CANAPE w/ Fresh Basil

DUNGENESS CRABMEAT CANAPE w/ Dill Cream Cheese & Cocktail Sauce

GOUGERS (Mini Gruyere Cheese Pastry Puffs)

NOVA SALMON CROSTINI w/ Dill Cream Cheese

PEPPADEW PEPPER FILLED w/ Herbed Cream Cheese

MINI QUICHE LORRAINE

MINI SAVORY SMOKED SALMON TARTLET

MINI QUICHE FLORENTINE

PASTA STATION...\$14 per person

Cheese filled tortellini with seasonal vegetables, fresh herbs, pesto cream sauce, Parmesan cheese and Penne Rigatte in Marinara sauce with artichoke hearts and olives. Basket of Ciabatta garlic-cheese bread and Caesar Salad.

CARVING STATION...

Served w/ Basket of Baby Croissants for Mini Sandwiches

SLOW ROASTED PRIME RIBS OF BEEF \$18pp

SLOW ROASTED NY STRIPLOIN \$18pp

BUTTER BASTED TURKEY BREAST w/ Cranberry-Apple Relish \$12pp

SMOKED BONE-IN HAM w/ Rosemary-Honey Mustard \$12pp

EASY PLAN RECEPTION PACKAGE...

PACKAGE A includes stations 1, 2 & 3 \$30 per person

PACKAGE B includes stations 1, 2, 3, 4 & 5 \$35 per person

PACKAGE C includes all 6 stations \$40 per person

STATION 1 “PLATTERS” ... Includes All Three ... Includes All Three

IMPORTED& DOMESTIC CHEESE PLATTER w/ Crackers and Fruit Garnish

FRESH VEGETABLE PLATTER w/ Savory Ranch & Bleu Cheese Dips

SLICED SEASONAL FRUIT w/ Grapes and Berries

STATION 2 “HOT HORS D’ OEUVRES” ... Choice of Three Items

SESAME CHICKEN STRIPS w/ Plum Sauce

STEAMED POT STICKERS w/ Sesame-Ginger Dipping Sauce

CRISPY VEGETABLE SPRING ROLLS w/ Chinese Mustard

CRISPY CHICKEN DRUMETTES w/ spicy Buffalo sauce

PARMESAN CRUSTED ARTICHOKE HEARTS w/ Red Pepper Aioli

MUSHROOM CAPS Filled w/ Italian Sausage

MUSHROOM CAPS Filled w/ Dungeness Crab and Oregon Shrimp

BACON WRAPPED WATER CHESTNUTS

SCALLOPS WRAPPED IN BACON

SPINACH AND FETA Filled Spanakopita

ITALIAN MEATBALLS w/ Marinara and Parmesan

SWEDISH MEATBALLS w/ Mushroom-Sour Cream Sauce

STATION 3 “CHILLED HORS D’ OEUVRES” ... Choice of Three Items

CHILLED TIGER PRAWNS w/ Cocktail Sauce & Lemon (Add \$2pp)

NOVA SALMON w/ Cream Cheese, Capers and Onion

ROASTED GARLIC HUMMUS w/ Pita Chips and Feta

CHINESE BBQ PORK TENDERLOIN w/ Hot Mustard & Sesame

SEEDS OLIVE TAPENADE w/ Pita Chips and Toasted Baguette Slices

CAPRESE PLATTER Layered Fresh Mozzarella and Tomatoes w/ Pesto

SLICED DELI MEATS w/ Cocktail Breads, Dijon and Mayonnaise

VEAL & PORK PLATE w/ Pickled Vegetables and Rosemary-Ale Mustard

STATION 4 “Butler Style Passed Canapes” ... Choice of Three Items

OLIVE TAPENADE ON TOASTED ROSEMARY CIABATTA CROSTINI

SALMON TARTAR IN PASTRY CASE

BALSAMIC CURED TOMATO AND GORGONZOLA CANAPE

PESTO CHICKEN SALAD CANAPE w/ Grape & Toasted Almonds

FRESH MOZZARELLA AND TOMATO CANAPE w/ Fresh Basil

DUNGENESS CRABMEAT CANAPE w/ Dill Cream Cheese & Cocktail Sauce

GOUGERS (Mini Gruyere Cheese Pastry Puffs)

NOVA SALMON CROSTINI w/ Dill Cream Cheese

PEPPADEW PEPPERFILLED w/ Herbed Cream Cheese

MINI QUICHE LORRAINE

MINI SAVORY SMOKED SALMON TARTLET

MINI QUICHE FLORENTINE

STATION 5 “CARVING STATION” ... Choice of One Item

SLOW ROASTED PRIME RIBS OF BEEF w/ Au Jus, Horseradish & Mini Croissants

SLOW ROASTED NY STRIPLOIN w/ Peppercorn Red Wine Sauce & Mini Croissants

BUTTER BASTED TURKEY BREAST w/ Cranberry-Apple Relish & Mini Croissants

HONEY GLAZED HAM w/ Rosemary-Honey Mustard

STATION 6 “LITTLE ITALY” ...

Cheese filled tortellini with seasonal vegetables, fresh herbs, pesto cream sauce w/ Parmesan cheese and Penne Rigate in Marinara sauce with artichoke hearts and olives. Basket of Ciabatta garlic-cheese bread and Caesar salad.

MISCELLANEOUS ...

COOKIES \$18 per dozen

MUFFINS \$24 per dozen

MIXED NUTS \$20 per pound (one pound serves approx. 10 ppl)

****We are happy to work with you to design a personalized menu for your special occasion. Just ask!!** 