



Catering Packet





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 conveniently located just seven miles northeast of Woodinville and off of Highway 522. Echo Falls offers a variety of dining areas for events. 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. With 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. Each rental includes tables, chairs, linens, silverware, serveware, dishes, barware, a bartender, a dance floor, and staff to help set-up and clean-up.

THE BOARDROOM

The Boardroom is ideal for an all-day meeting, casual lunch, or rehearsal dinner. Accommodating up to 25 guests, it provides an intimate space with wonderful views of our lake and signature island 18th green.

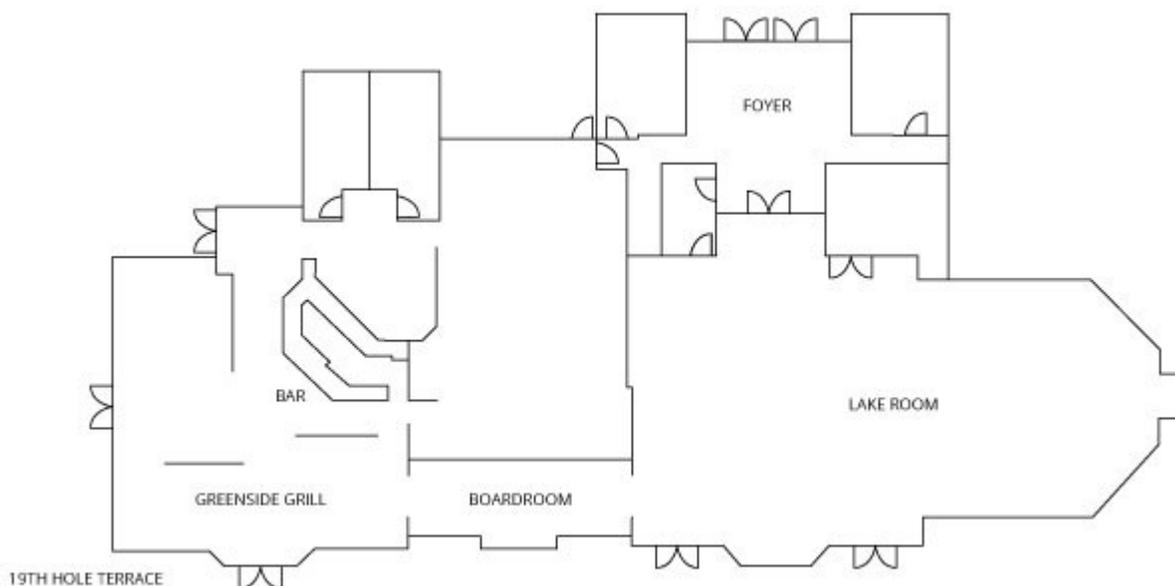
19TH HOLE TERRACE

Located next to the clubhouse, the 19th Hole Terrace offers stunning views of our lake and island 18th green. With a 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 Information

BANQUET ROOMS	CAPACITY	FOOD MINIMUM	ROOM RENTAL
THE LAKE ROOM	200	Saturday: \$3,250 Sunday—Friday: \$2,500	Saturday: \$1,000 Sunday—Friday: \$750
THE BOARDROOM	25	\$250 (only if rented separately)	\$150
19TH HOLE TERRACE	60	\$0	\$750



BANQUET ROOMS	DIMENSIONS	SQ. FT.	CEILING	COCKTAIL RECEPTION	CEREMONY SEATING	SEATED DINNER
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

HORS D'OEUVRES

BUTLER PASSED HOT HORS D'OEUVRES

Priced Per Dozen

CHICKEN SKEWERS Grilled chicken breast with your choice of Thai coconut curry, sweet baby rays BBQ or sweet & spicy chili sauce	\$31	MINI QUICHE Bite size quiche stuffed with bacon, roasted shallots, fresh thyme and Parmesan cheese	\$28
LOLLIPOP LAMB CHOPS Grilled New Zealand lamb chops served with a spiced red wine glaze	\$32	STUFFED MUSHROOMS Your choice of bacon, jalapeño, cream cheese, cheddar cheese and crunchy topping OR a blend of cheddar, Parmesan, provolone cheeses, fresh herbs and crunchy topping	\$28
CREOLE SHRIMP SKEWERS Cajun marinated shrimp served with a creole glaze and roasted peppers	\$34	SPANAKOPITA Crispy phyllo dough stuffed with spinach and feta cheese	\$24
MEATBALLS Your choice of Swedish with button mushrooms or sweet baby rays BBQ sauce	\$26	MINI CRAB CAKES Dungeness crab, peppers and spices, seared and topped with sriracha aioli	\$31

BUTLER PASSED COLD HORS D'OEUVRES

Priced Per Dozen

CAPRESE SKEWERS Fresh tomato, mozzarella pearls, basil leaves and drizzled with a balsamic reduction	\$28	BRUSCHETTA Toasted crostini topped with fresh tomato, basil, garlic and red onion tossed in olive oil and drizzled with a balsamic reduction	\$28
SALMON MOUSSE CUPS House made salmon mousse in a crispy phyllo cup and garnished with fresh dill	\$33	SHRIMP SHOOTERS Poached and chilled shrimp served with homemade cocktail sauce and lemon wedge	\$35
FIG TAPENADE Toasted crostini with a light goat cheese spread, fig tapenade and garnished with fresh thyme	\$26		

APPETIZER DISPLAYS

Priced Per Person & Served Per Dozen

CRUDITÉ Assorted fresh garden vegetable with homemade ranch and blue cheese dressing	\$7	CHILLED SEAFOOD SPREAD Poached shrimp, crab legs, clams, mussels and oysters served with lemon slices and house made cocktail sauce	\$10
BAKED BRIE Stuffed with walnuts and brown sugar, wrapped in puff pastry, topped with seasonal compote, served with assorted crackers	\$8	GRILLED CHEESE & TOMATO BISQUE Thick Texas toast with sharp cheddar cheese and fresh house made tomato bisque	\$8
SMOKED SALMON PLATTER Cured salmon served with a citrus dill cream cheese, capers, red onion, boiled egg and assorted crackers	\$8	THE ANTIPASTI Marinated grilled vegetables, pickled peppers, assorted olives, cheeses and charcuterie, served with rustic bread	\$9
CHEESE BOARD Assortment of domestic and imported cheese with fresh grapes, crackers and rustic bread	\$8		

All food and beverage is subject to applicable Washington state 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.



SWEET & SAVORY

SNACKS

Priced Per Dozen

SAUSAGE BAR

Grilled Texas style hotlinks, Chicago all beef hotdogs, and Bremerhaven Bratwurst served with warm rolls, Dijon mustard, ketchu sauerkraut, diced onion and dill relish

\$48

SLIDERS

Mini cheese burgers with roasted garlic aioli, pulled pork with sweet baby rays BBQ sauce and fried chicken with sriracha aioli and sharp cheddar all on mini brioche buns

\$30

FRY BAR

Three varieties of crispy treats, French fries, tater tots, and fried seasoned chips, served with range, ketchup, fire sauce, honey mustard, and barbecue

\$26

WARM COOKIES & MILK

Fresh from the oven cookies, an assortment of chocolate chip, white chocolate macadamia, peanut butter and oatmeal raisin served with chilled milk.

\$22

GRILLED CHEESE & TOMATO BISQUE

Thick Texas toast with sharp cheddar cheese and fresh house made tomato bisque

\$24

HOUSE PIZZA

14" pizza, homemade marinara, blend of Parmesan and mozzarella with fresh herbs. Additional toppings are (\$1 each per Pizza) bell peppers, onions, mushrooms, olives, pepperoncini, jalapeño, Italian sausage, pepperoni, ham or peppered bacon

\$15 EACH

DESSERTS

Priced Per Guest & Served Per Dozen

BROWNIE & COOKIES

Fresh baked brownies covered with chocolate ganache and an assortment of freshly baked chocolate chip

\$5

CHOCOLATE FONDUE

Served with rice crispy squares, pound cake, marshmallows, pretzels, animal crackers, strawberries

\$8

ICE CREAM SUNDAE BAR

Choice of Snoqualmie Creamery ice cream and four toppings

\$7

TRADITIONAL DESSERT BUFFET

Chef's selection of locally source & house baked petit fours, tarts, cookies and brownies

\$6

LAVISH DESSERT BUFFET

Chef's selection of locally source & house baked petit fours, chocolate dipped strawberries, cheesecake, tarts, and whole cakes

\$10

All food and beverage is subject to applicable to Washington state 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.



PLATED DINNER

One entrée: \$46 Per Guest, Duets: \$52 Per Guest
Includes French dinner rolls with butter, chef's choice seasonal vegetables, Royal Cup Coffee, and water service.

SALAD Select One

CLASSIC CAESAR

Hearts of romaine, herb croutons, shredded Parmesan, house-made Caesar dressing

GARDEN SALAD

Field greens, shredded carrots, tomato, cucumber, red onion, croutons, balsamic vinaigrette

QUINOA & BARLEY TABBOULEH

Mint, parsley, cucumber, red onion, lemon zest

MEDITERRANEAN SALAD

Romaine lettuce, cucumber tomato, chickpea, red onion, roasted red pepper, feta cheese and fresh parsley tossed in a light lemon vinaigrette

SWEET SUMMER SALAD

Arcadian Blend lettuce, strawberry, pecan, Danish blue cheese and red onion tossed in a sweet red wine vinaigrette

INTERMEZZO Select One

BLACKBERRY | LEMON | STRAWBERRY

ENTRÉE Select two plus vegetarian option

SEARED CHICKEN BREAST

Served with Marsala and citrus sauce, roasted fingerling potato and seasonal vegetable

GRILLED RACK OF LAMB

Served with a sweet rosemary & red wine sauce, goat cheese mashed potato and seasonal vegetable

BEEF TENDERLOIN

Encrusted with coffee and pepper served with whiskey sauce, Yukon gold garlic mashed potatoes, seasonal vegetable

ENCRUSTED SALMON

Crab encrusted salmon served with light lemon-butter drizzle, wild rice pilaf and seasonal vegetable

DUETS

To create a truly, one-of-a-kind dinner for your guests, you will meet with our Executive Chef, Cedric to create a unique duet plate. The possibilities are endless!

All food and beverage is subject to applicable Washington state 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.



DINNER BUFFETS

SIGNATURE

One entrée: \$45 Per Guest, Two entrées: \$48 Per Guest

Includes French dinner rolls with butter, chef's choice seasonal vegetables, Royal Cup Coffee, and water service.

TRAY PASSED HORS D'OEUVRES

Select Three from Hors D'oeuvres Page

SALAD

Select One

CLASSIC CAESAR

Hearts of romaine, herb croutons, shredded Parmesan, house-made Caesar dressing

GARDEN SALAD

Field greens, shredded carrots, tomato, cucumber, red onion, croutons, balsamic vinaigrette

QUINOA & BARLEY TABBOULEH

Mint, parsley, cucumber, red onion, lemon zest

MEDITERRANEAN SALAD

Romaine lettuce, cucumber tomato, chickpea, red onion, roasted red pepper, feta cheese and fresh parsley tossed in a light lemon vinaigrette

SWEET SUMMER SALAD

Arcadian Blend lettuce, strawberry, pecan, Danish blue cheese and red onion tossed in a sweet red wine vinaigrette

STARCHES

Select Two

HERB ROASTED RED SKINS POTATOES

GARLIC MASHED POTATOES

CHEESE TORTELLINI

With sun-dried tomato pesto

FRENCH LENTILS

WILD RICE PILAF

SCALLOPED POTATO

ENTRÉE

Select two plus vegetarian option

CHICKEN BREAST

Provençal sauce or Sauce Bercy (a velouté with fresh herbs and lemon)

GRILLED SALMON

Tomato tapenade or baked with fresh lemons and compound butter

MARINATED FLANK STEAK

Bordelaise sauce (red wine reduction), blue cheese cream sauce, or au poivre (peppercorn)

CARVED HERB CRUSTED PRIME RIB

Horseradish cream and au jus carving station (menu upgrade: additional \$3 per person)

All food and beverage is subject to applicable Washington state 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.



DINNER BUFFETS

CLASSIC

One entrée: \$37 Per Guest, Two entrées: \$42 Per Guest

Includes French dinner rolls with butter, chef's choice seasonal vegetables, Royal Cup Coffee, and water service.

SALAD

Select One

CLASSIC CAESAR

Hearts of romaine, herb croutons, shredded Parmesan, house-made Caesar dressing

GARDEN SALAD

Field greens, shredded carrots, tomato, cucumber, red onion, croutons, balsamic vinaigrette

QUINOA & BARLEY TABBOULEH

Mint, parsley, cucumber, red onion, lemon zest

MEDITERRANEAN SALAD

Romaine lettuce, cucumber tomato, chickpea, red onion, roasted red pepper, feta cheese and fresh parsley tossed in a light lemon vinaigrette

SWEET SUMMER SALAD

Arcadian Blend lettuce, strawberry, pecan, Danish blue cheese and red onion tossed in a sweet red wine vinaigrette

STARCHES

Select Two

HERB ROASTED RED SKINS POTATOES

GARLIC MASHED POTATOES

CHEESE TORTELLINI

With sun-dried tomato pesto

FRENCH LENTILS

WILD RICE PILAF

SCALLOPED POTATO

ENTRÉE

Select two plus vegetarian option

CHICKEN BREAST

Provençal sauce or Sauce Bercy (a velouté with fresh herbs and lemon)

GRILLED SALMON

Tomato tapenade or baked with fresh lemons and compound butter

MARINATED FLANK STEAK

Bordelaise sauce (red wine reduction), blue cheese cream sauce, or au poivre (peppercorn)

ENCRUSTED SALMON

Crab encrusted salmon served with light lemon-butter drizzle, wild rice pilaf and seasonal vegetable

CARVED HERB CRUSTED PRIME RIB

Horseradish cream and au jus carving station (menu upgrade: additional \$3 per person)

All food and beverage is subject to applicable Washington state 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.



DINNER BUFFETS

ITALIAN

\$34 Per Guest

Includes freshly baked focaccia bread, seasonal fruit or antipasti display, Royal Cup Coffee, and water service.

SALAD

Select One

CLASSIC CAESAR

Hearts of romaine, herb croutons, shredded Parmesan, house-made Caesar dressing

MEDITERRANEAN SALAD

Romaine lettuce, cucumber tomato, chickpea, red onion, roasted red pepper, feta cheese and fresh parsley tossed in a light lemon vinaigrette

STARCHES

Select Two

CHEESE STUFFED TORTELLINI

SPAGHETTI

POLENTA

WHOLE WHEAT PENNE

PENNE

RISOTTO

SAUCES

Select Two

ALFREDO

PESTO GARLIC CREAM

CLASSIC MARINARA

VODKA BLUSH

PROTEIN

Select Two

GRILLED CHICKEN BREAST

ITALIAN MEATBALLS

BREADED CHICKEN PARMESAN

PRAWNS

\$2 per person

VEGETARIAN EGGPLANT POMODORO

All food and beverage is subject to applicable Washington state 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.



Beverage Selections

NON-ALCOHOLIC

Coffee	25/gallon	Fruit Punch	25/gallon
Lemonade classic, pink, raspberry, strawberry, blueberry, cucumber mint	25/gallon	Martinelli's Sparkling Cider	12/bottle

BEER

Domestic Keg	350	Outside Keg Tap Fee	175
Import/Microbrew Keg	450	Assorted & Domestic Bottled Beer price varies by bottle	

WINE & CHAMPAGNE

priced per bottle

House Wine please inquire for additional wine selections	29-35	House Champagne	27
Outside Wine Corking Fee	20		

HOST vs. NO HOST

Beverage	Hos	No Host
House Wine	29-35/bottle	7.25
Domestic	5.5	6.75
Import/Microbrew	6.5	7.75
Soda	2	3
Fruit Juice	3	4
Standard Liquor	7.5	9.5
Premium Liquor/Cordials	8.5	10.75

Prices for food, beverage and audio/visual equipment are subject to a 22% service charge, 40.9% of the food and beverage service charge will be paid to the servers, bussers, bartenders, housemen, and captains who provide direct service to customers. All charges including room rental are subject to Washington State Sales Tax.



Catering Policies

RESERVATION & BOOKING FEES

A booking fee (deposit) equivalent to twenty percent 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 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.

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. 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

The Golf Club at Echo Falls 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 cloths with a matching napkin, and all placement of silverware, glassware, and service ware 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 décor, 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 client will result in cleaning fees.

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 without prior arrangement and guided by an Echo Falls manager. Failure to comply with this regulation may result in monetary penalties. Guests may arrive early on the property for photographs if pre-arranged 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 will be 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 7.7%. All buffet selections must be made 30 days prior to your event and your final guest count is due 7 days before your event. No outside food or beverage is permitted at Echo Falls events.



Catering Policies

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. No outside food is permitted at Echo Falls events.

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 \$20 per 750ml bottle corkage fee. Larger format bottles are subject to larger fees.

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. If no written or verbal guarantee is received within the required timeline, the contracted number will be considered your guarantee.

DELIVERIES & STORAGE

All deliveries and storage of event materials must be arranged with the Cater Sales Manager. Items left for more than (30) thirty days will be considered neglected items and will be discarded.

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.

PARKING

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