



Weddings at
NEWCASTLE



WEDDING MENU



INCLUSIVE WEDDING AMENITIES

Prior to the Reception

*Stunning wedding photo opportunities around Newcastle grounds and clubhouse
Clubhouse Bridal Suite for St. Andrews Ballroom weddings
Carnoustie Bridal Suite for Prestwick Terrace weddings
Men's locker room for groom and groomsmen*

For the Wedding

*White garden ceremony chairs
Elegant banquet seating and chairs
Ivory or black linens and napkins
Silver, china and glassware
Three crystal votive candles for reception and dining tables
Banquet captain, servers and bartenders
Cake table with specialty knife and server
Cake cutting service
Dance floor
Risers
Easels
Sparkling wine or sparkling cider toast (weddings of 100 guests or more)*

Additional Amenities

*Complimentary parking for all guests
Two golf carts for bride and groom photos on property
Two rounds of golf for weddings of 100 guests or more (restrictions apply)
Complimentary menu tasting for up to four guests (weddings of 100 guests or more)*

Prices for food, beverage, and audio-visual equipment services are subject to a 24% service charge. 57.4% of the food and beverage service charge will be paid to servers, bussers, bartenders, and captains providing direct service to guests; Room Rental is subject to Washington State Sales Tax. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase the risk of foodborne illness.



BRIDAL PARTY SNACKS AND SWEETS

Priced per person, two hour duration

Mixed Berry Parfait Bar 16

Honey-vanilla bean Greek yogurt, fresh berries, maple-almond granola ^{V/GF}

Breakfast Pastry Display 12

Assorted Danish, cinnamon rolls, scones, muffins, whipped honey butter & preserves ^V

Seasonal Fruits & Berries 14

A selection of seasonal fruit & berries with Devonshire cream ^{V/GF}

Charcuterie Board 21

Artisan cheeses, salami, prosciutto, country pate, smoked salmon, dried fruits, nuts, jams, cornichons, baguettes, crostini & assorted Artisan & gluten free crackers

Northwest Salmon Display 24

Gerard & Dominique's smoked salmon, whipped cream cheese, egg, red onions, tomatoes, fried capers, mini bagels, crostini & assorted Artisan & gluten free crackers

Artisan Cheese & Cracker Board 18

A selection of imported and local artisan cheeses, grapes, dried fruits, nuts, jams, baguettes, crostini, assorted Artisan & gluten free crackers

Snake River Farms American Kobe Beef Sliders 28

(average 3 sliders per guest)

Brie, Jalapeno jam, cherry peppers

Assorted Tea Cookies 10

Macarons, shortbread, tea cakes ^V

Strawberries with Devonshire Cream 14

Vanilla bean scented demure sugar ^{V/GF}

Assorted Cookie & Brownie Display 10

Chocolate chip, peanut butter, double chocolate chip, brownie bars, blonde brownie bars ^V

Assorted Tea Sandwiches 26 (select three)

• Hemplers Honey Ham & Beecher's Flagship

truffle aioli, sprouts, rye

• Deviled Egg Salad

cornichon, micro arugula, sourdough ^V

• Gerard Dominique Cured Salmon

cream cheese, dill, red onion, brioche

• Cucumber & Watercress

butter, organic wheat bread ^V

• Mediterranean Tuna Salad

stone ground mustard, rye

Trio Salad Display 25 (select three)

• Chopped Wedge

iceberg, heirloom tomatoes, Oregon bleu, peppered bacon, bleu cheese dressing ^{GF}

• Strawberry Goat Cheese

mixed greens, roasted olives, red onions, honey-tarragon vinaigrette, pine nuts ^{V/GF}

• Classic Caesar

hearts of romaine, parmesan, rustic croutons, classic dressing, lemon

• Red Quinoa & Roasted Corn

black beans, avocado, cherry tomatoes, cilantro-lime vinaigrette ^{V/VEGAN/GF/DF}

• Perfect Protein Salad

spelt, garbanzo, cucumber, carrots, peppers, red onion, mayonnaise, dill, lemon ^{V/DF}

• Ancient Grain & Cherry

farro, watercress, walnuts, white balsamic vinaigrette ^{V/VEGAN/DF}

Classic Deli Platter 28

• Smoked turkey, black forest ham, roast beef, salami

• Tillamook cheddar, Swiss & pepper jack cheeses

• Butter lettuce, tomatoes, red onions, English cucumbers, dill pickle spears

• Mayonnaise, Dijon mustard, French's mustard, horseradish sauce

• Rustic breads, GF bread & croissants served with house made kettle chips & assorted cookies

A LA CARTE BEVERAGES

Beverages (by the gallon)

Royal Cup Regular & Decaf Coffee 104
Selection of Tazo Teas 75
Fresh Brewed Iced Tea 75

Infused Spa Water 52 (select one)

cucumber-mint-lime, watermelon-basil,
grapefruit-orange-rosemary,
strawberry-cucumber,
pineapple-coconut-lime

BY THE BOTTLE

Mimosas 50 per bottle

Sparkling Wine

Choice of Chloe Prosecco or Domain Ste. Michelle Brut

Juices (please select one)

orange, grapefruit, pineapple, cranberry

Garnishes (please select one)

orange, grapefruit, pineapple, or strawberries

VOSS Bottled Water 6

VOSS Bottled Sparkling Water 6

Lemonade 52 (select one)

Infused Lemonade Station

strawberry, blackberry, blueberry, mango, strawberry mint

Pepsi Cola Soft Drinks 6

Assorted Bubly Sparkling Water 6

Red Bull 7

regular, sugar free

Starbucks Nitro Cold Brew 7

Martinelli's Sparkling Cider 29

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TRAY-PASSED HORS D'OEUVRES

Please select three (will accommodate one piece per guest).
Additional Hors D'Oeuvres may be added for an additional charge.

Hot

- Chicken Skewers* ~ caramel-ginger dipping sauce ^{DF}
- Five Spice Duck Spring Rolls* ~ passionfruit-sweet chili dipping sauce ^{DF}
- Polpetti di Agnello* ~ lamb meatball, caramelized cipollini onions, pinot noir-juniper reduction ^{DF/GF}
- Thai Beef Satay* ~ lemongrass crusted, spicy peanut dipping sauce ^{DF}
- Spinach & Feta Spanakopita* ~ tzatziki yogurt dipping sauce ^V
- Curried Tofu Bites* ~ mango chutney, crushed cashews, pickled ginger ^{V/DF/VEGAN}
- Foraged Mushroom Tartlet* ~ savory crust, custard, gruyere & chives ^V
- Pancetta Wrapped Prawn Skewers* ~ brushed with pesto, Dijon mustard vinaigrette dipping sauce ^{DF/GF}
- Falafel Bites* ~ lemon-tahini, micro cilantro, pita crisp ^{V/DF/VEGAN}
- Bacon Wrapped Scallops* ~ red onion jam ^{DF/GF}
- King Salmon Cakes* ~ panko bread crumbs, tarragon-dijonnaise ^{DF}
- Crater Lake Root Beer Braised Short Ribs Spoons* ~ white polenta ^{GF}

Cold

- Caprese Skewers* ~ cigilienne mozzarella, heirloom cherry tomatoes, micro basil, San Juan Island sea salt & balsamic syrup ^{V/GF}
- Marinated Barrel Aged Feta & Mediterranean Olive Skewers* ~ cold pressed olive oil, fresh oregano & lemon ^{V/GF}
- Ahi Poke Spoons with Crispy Shoestring Taro* ~ avocado, mango, wakame salad, sesame soy dressing ^{DF}
- Prosciutto & Melon Skewers* ~ crenshaw, honeydew melon, chili pepper infused basil oil ^{GF}
- Whipped Goat Cheese & Spiced Hazelnut* ~ filo cup, blackberry compote, candied orange peel, micro cilantro ^V
- Grilled Artichoke Crostini* ~ roasted garlic, cannellini beans, mama's lil peppers, micro herbs, cold pressed olive oil ^{V/DF/VEGAN}
- Mini BLT Canape* ~ peppered bacon, heirloom cherry tomato, little gem lettuce, Macrina rye, black truffle mayonnaise
- Middle Eastern Cucumber Bites* ~ cilantro-serrano pepper hummus, pickled serrano, crunchy chickpea, micro cilantro ^{V/VEGAN/GF/DF}
- Gerard & Dominique's Cured Salmon Canape* ~ brioche rounds, cream cheese, red onion, dill, fried capers & lemon oil
- Bay Shrimp Ceviche* ~ red endive ^{DF/GF}
- Country Pate Canape* ~ huckleberry jam, cornichon, rye
- Poached Prawn Cocktail Shooter* ~ fresh horseradish cocktail sauce, lemon ^{GF/DF}

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PLATED DINNER

All Plated Dinners include assorted artisan rolls, Royal Cup regular & decaffeinated coffee & assorted Tazo teas. Priced per person

Two Entrées 125 • Duet Entrée 135

Starters, Salads & Appetizers (select one)

Classic Caesar Salad

hearts of romaine, parmesan, classic dressing, rustic croutons, lemon

Watermelon & Blackberry Salad

greens, olives, cucumber, pickled red onion, goat cheese, honey-tarragon vinaigrette, pine nuts ^{GF/V}

Panzanella Salad

little gem, feta, cherry tomatoes, cucumbers, red onions, bell pepper, artisan bread, lemon-oregano vinaigrette ^V

Mango & Avocado Salad

butter lettuce, watermelon radish, pickled rainbow carrots, cilantro-citrus vinaigrette ^{GF/V/DF/VEGAN}

Caprese Salad

heirloom tomatoes, buffalo mozzarella, San Juan Island sea salt, olive oil, white balsamic glaze, micro herb salad ^{V/GF}

Grilled Stone Fruit & Prosciutto

micro arugula, shaved Beecher's Flagship, truffle oil, lemon ^{GF}

Bay Shrimp Gazpacho

lime cream, mojo, micro cilantro ^{GF}

Ahi Poke

mango, avocado, sesame soy dressing, wakame salad, taro chips

Intermezzo enhance your dinner with a palette cleansing sorbet (add \$10 per person) ^{V/VEGAN/GF/DF}

Mango Sorbet

Lemon Sorbet

Raspberry Sorbet

Entrées (select two)

Herb Crusted King Salmon

foraged mushroom-potato latke, asparagus, Washington chardonnay chervil & chive butter sauce

Pan Roasted Ellensburg Lamb Chops

herb roasted fingerling potatoes, glazed baby carrots, Oregon pinot noir-blackberry gastrique ^{GF}

Herb Crusted Alaskan Halibut

green pea risotto cake, braised pea vines, roasted tomatoes ^{DE/GF}

Roasted Chicken Breast ~ savory bread pudding, baby green beans, savory au jus

Grilled Beef Tenderloin

Yukon gold mashed potatoes, asparagus, Washington cabernet sauvignon reduction, black truffle butter ^{GF}

Vegetarian Entrées (select one)

Moroccan Lentil Patties

Mediterranean couscous, baby summer squash medley,

roasted cherry tomatoes, tzatziki ^V

Grilled Vegetable Lasagna

summer squash, eggplant, bell peppers, ricotta, mozzarella, parmesan, roasted heirloom tomatoes, broccolini ^{V/GF}

Green Pea Risotto Cakes

summer squash ragout, asparagus ^V

Duet Entrées

Petite Beef Tenderloin & Lobster Tail

Truffle scented potatoes Anna, glazed baby carrots, broccolini, Oregon pinot noir reduction, black truffle butter sauce ^{GF}

Grilled Petite Beef Tenderloin & Sea Scallops

Roasted shallot & thyme mashed potato, roasted baby carrots, broccolini, Washington meritage reduction, savory herb-brown butter sauce ^{GF}

Grilled Petite Beef Tenderloin & Creative King Salmon

Black truffle mashed potatoes, green pea risotto cake, braised pea vines, roasted baby carrots, Oregon pinot noir reduction, sorrel-chive butter sauce ^{GF}

Grilled Petite Beef Tenderloin & Prosciutto Wrapped Chicken Breast

Roasted garlic-Parmesan mashed potatoes & white polenta cake, asparagus spears, roasted baby carrots, balsamic-sage reduction ^{GF}

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BUFFET DINNER

All buffet dinners include assorted artisan rolls, Royal Cup regular and decaf coffee, and assorted Tazo teas. Priced per person.

Two Entrées 138 • Three Entrées 145

Soups (select one)

Gazpacho ~ chilled tomato & cucumber soup, lime cream, mojo, micro cilantro ^{V/GF}

Potato Leek Vichyssoise ~ chives, parsley oil ^{V/GF}

Tomato & Basil Arrabiata ~ creme fraiche, basil oil, rustic croutons ^V

Roasted Corn & Green Chile Chowder

Yukon gold potatoes, cream, oyster crackers ^V

Composed Salads (select two)

Classic Caesar

hearts of romaine, parmesan, classic dressing, rustic croutons, lemon

Strawberry & Goat Cheese

baby arugula, pickled red onions, prosciutto crisps, candied hazelnuts, lemon-pepper vinaigrette ^{GF}

Baby Spinach

Oregon bleu cheese, grilled stone fruit, spiced pecans, vanilla bean vinaigrette ^{V/GF}

Mixed Greens

cherry tomatoes, cucumbers, red onions, rainbow carrots, Beecher's flagship,

crunchy chickpeas, vinaigrette ^{V/GF}

Caprese Display

heirloom tomatoes, buffalo mozzarella, San Juan Island sea salt, olive oil, white

balsamic glaze, micro herb salad ^{V/GF}

Watercress, Ancient Grain & Cherry

farro, watercress, walnuts, white balsamic vinaigrette ^{V/VEGAN/GF/DF}

Grilled Asparagus Greek Salad

cherry tomatoes, cucumbers, bell peppers, red onions, feta cheese, lemon-oregano dressing ^{V/GF}

Orzo & Baby Green Beans

mama lil peppers, artichoke hearts, white balsamic vinager, pesto ^V

Entrées (may substitute one entrée for carvery station, see next page)

Roasted Beef Tenderloin

Washington cabernet sauvignon-foraged mushroom reduction ^{GF/DF}

Herb Crusted New York Striploin

Washington chardonnay-stone ground mustard sauce ^{GF}

Grilled King Salmon ~ blueberry crème, sorrel salad ^{GF}

Lemon Pepper Crusted Alaskan Halibut ~ roasted tomato vinaigrette ^{GF/DF}

Prosciutto Wrapped Chicken Breast ~ balsamic reduction, fried sage ^{GF}

Lemon-Rosemary Chicken Breast ~ grilled lemon-artichoke butter sauce ^{GF}

Grilled Eggplant Parmesan

tomato sauce, olives, basil, parmesan cheese, fried bread crumbs ^V

Mediterranean Chickpea Patties

lemon-tahini sauce, micro cilantro salad ^{V/VEGAN/GF/DF}

Accompaniments (select four)

Herb Roasted Red Bliss Potatoes

parsley, thyme, extra virgin olive oil ^{V/GF/VEGAN/DF}

Yukon Gold Mashed Potatoes ~ roasted shallots, thyme, cream & butter ^{V/GF}

Savory Bread Pudding ~ cream, egg, parsley, sage, thyme ^V

Basmati Rice with Dried Apricots ~ toasted cumin seeds ^{V/VEGAN/GF/DF}

Brown Rice with Almonds ~ parsley, extra virgin olive oil ^{V/VEGAN/GF/DF}

Baby Summer Squash Medley

zucchini, yellow squash, patty pans, roasted shallots,

extra virgin olive oil ^{V/VEGAN/GF/DF}

Grilled Asparagus Spears ~ extra virgin olive oil,

San Juan Island truffle salt ^{V/VEGAN/GF/DF}

Honey Glazed Baby Rainbow Carrots ~ local honey, butter, Dijon mustard ^{V/GF}

Roasted Rainbow Cauliflower

cumin, coriander, extra virgin olive oil ^{V/VEGAN/GF/DF}

Broccolini ~ roasted garlic, grilled lemon, extra virgin olive oil ^{V/VEGAN/GF/DF}

Buffets are served for a minimum of 20 guests. Should your guarantee fall below this amount, a \$150 service charge will be assessed. Prices for food, beverage, and audio-visual equipment services are subject to a 24% service charge. 57.4% of the food and beverage service charge will be paid to servers, bussers, bartenders, and captains providing direct service to guests; Room Rental is subject to Washington State Sales Tax. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase the risk of foodborne illness.

CHEF ATTENDED CARVERIES AND STATIONS

Add on only, must order for total guest count. Price includes chef attendant for two hours. Must be guaranteed for the full guest count (Priced per person.)

Herb Crusted Prime Rib 35

*(available as substitute for one buffet dinner entrée selection priced per person at 25)
Savory au jus, horseradish cream & dollar rolls*

Roast Loin of Pork 25

*(available as substitute for one buffet dinner entrée selection priced per person at 16)
Cranberry-apple chutney, Macrina brioche rolls*

Sage Rubbed Breast of Turkey 23

Savory gravy, orange-cranberry relish, Macrina Bakery's potato rolls

Smoke Roasted Creative King Salmon 32

Dilled crème fraiche, pickled red onions, capers, Macrina Bakery's rye & brioche toast points

Taste of Italy 25

Tortellini, penne, GF Pasta, marinara, alfredo, pesto, olive oil, prosciutto, Italian sausage, chicken, tomatoes, mushrooms, olives, capers, peppers, roasted garlic, basil, parmesan, bread sticks

Street Taco 24

Picadillo, chicken tinga, chayote squash chili, cabbage, radishes, pickled vegetables, pico de gallo, salsa verde, sour cream, mojo, GF white corn tortilla

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RECEPTION DISPLAYS

Priced per person. Two hour duration. Minimum order 75% of guest count.

Crudités 12

Rainbow carrots, cauliflower, broccoli, celery, bell peppers cherry tomatoes, radishes, snap peas, bleu cheese & ranch dipping sauces

Seasonal Fruits & Berries 14

A selection of seasonal fruit & berries with Devonshire Cream

Hummus Sampler 16

Traditional hummus, roasted garlic & sundried tomato, serrano pepper & cilantro, English cucumbers, Mediterranean olives, served with pita chips and grilled naan bread

Artisan Cheese & Crackers 18

A selection of imported and local artisan cheeses, dried fruits, nuts, jams, grapes, crostini & assorted Artisan & gluten free crackers

Antipasti 21

Assorted Salamis, Capicola, prosciutto, aged provolone, grana parmesan, tomato & mozzarella olives, caper berries grilled & pickled vegetables

Charcuterie 21

Artisan cheeses, salami, prosciutto, country pate, smoked salmon, dried fruits, nuts, jams, grapes, cornichons, baguettes, crostini & assorted Artisan & gluten free crackers

Northwest Salmon 24

Cold and hot smoked salmon, whipped cream cheese, egg, red onions, tomatoes, fried capers, mini bagels, rye & brioche toast

Pacific Northwest Raw Bar 26

Pacific oysters, mignonette, cocktail sauce, fresh horseradish, lemon

Jumbo Prawn Cocktail Display 26

Horseradish cocktail sauce, lemons

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LATE NIGHT BITES

75 per dozen. Minimum order of two dozen per item.

Jalapeno Mac & Cheese Fritters ~ Tapatio nacho cheese dipping sauce

Snake River Farms American Kobe Beef Sliders ~ sweet onion cabernet jam & Beecher's flagship

Mini Grilled Cheese & Tomato Soup Shooters ~ Macrina sourdough, Tillamook cheddar ^V

Chipotle BBQ Wings ~ buttermilk-avocado ranch dipping sauce

Carnitas Taquitos ~ salsa verde & sour cream

LATE NIGHT STATIONS

Must order for at least half your guest count.

Flatbreads 18 (Select three)

- Pear & Gorgonzola ^V
- Barbeque Chicken & Ranch with Smoked Mozzarella
- Mushroom & Caramelized Onion with Goat Cheese ^V
- Pepperoni & Tomato with Mozzarella
- Margherita
- Capicola & Pineapple with Gruyere

Nacho Bar 19

- Tortilla chips with lime salt
- Warm nacho cheese sauce
- Pico de gallo, lime cream, guacamole
- Black olives, pickled jalapeno, diced tomatoes

French Fry Bar 19 (Select three)

- Rosemary & Sea Salt ~ russet potatoes, ranch
- Harissa & San Juan Island Sea Salt ~ sweet potato, red pepper aioli
- San Juan Island Black Truffle Salt ~ russet potatoes, truffle aioli
- Old Bay Seasoning ~ russet potatoes, remoulade
- Sage & Black Pepper ~ sweet potato, fiery Cajun ketchup

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LATE NIGHT SWEETS

\$75 per dozen Minimum order two dozen per item

Chocolate Dipped Strawberries

pistachio, San Juan Island sea salt ^{V/GF}

Miniature Mixed Berry Shortcake

shortbread biscuit, mint syrup, whipped cream ^{V/GF}

Warm Chocolate Chip Cookies & Chocolate Milk Shooters

Ghirardelli chocolate syrup, whole milk ^V

Assorted Miniature Desserts

petite fours, cheesecake, truffles, macarons & tarts

Miniature Panna Cotta

fresh berries, raspberry coulis, mint ^{V/GF}

Assorted Miniature Chocolate Mousse

white, dark & milk chocolate ^{GF}

Cinnamon Churros

spicy Mexican chocolate sauce, dulce de leche ^V



EVENT BAR OPTIONS

150 plus tax per bartender fee to apply to all no host bars for up to 5 hours. Additional hours available for 50 per hour, maximum 6 hours. One bartender per 100 adults. Additional bartender available upon request at a 150 per bar. Host prices do not include taxable service charge and sales tax. Cash prices include sales tax. Custom specialty cocktails available upon request. Add table side wine for 10\$ per guest.

Per Drink Bar Service

	<i>Hosted</i>	<i>No Host</i>
<i>Platinum Brands</i>	15	16
<i>Premium Brands</i>	14	15
<i>Cordials</i>	14	15
<i>Club Brands</i>	12	13
<i>Josh Cellars Cabernet Sauvignon</i>	13	14
<i>Waterbrook Reserve Chardonnay</i>	13	14
<i>House white</i>	11	12
<i>House red</i>	11	12
<i>House Sparkling</i>	11	11
<i>Craft Beers</i>	10	11
<i>Elysian Space Dust, VooDoo Ranger IPA, Alaskan Amber</i>		
<i>Imported Beers & Ciders</i>	8	9
<i>Stella Artois, Angry Orchard Cider, Corona, Seltzers, House Non-Alcoholic beer</i>		
<i>Domestic Beers</i>	7	8
<i>Coors Light, Rainier, Michelob Ultra, Captain's Choice Non-Alcoholic Beer</i>		
<i>Assorted Sodas & Mineral Water</i>	5	6

Prices for food, beverage, and audio-visual equipment services are subject to service charge and Washington State Sales Tax. Prices are subject to change.



EVENT BAR OPTIONS *continued*

Package Bar Service

Guests aged 6 through 20 will be charged a \$25 flat fee for up to 5 hours. Charges are per guest, for all guests in attendance and hours must be consecutive. Custom cocktail requests that require muddling, blending, specialty glassware/handling and/or ingredients not included in bar packages will be billed independently of per person bar package pricing.

Platinum Bar Package

Crown Royal, Maker's Mark Bourbon, Tanqueray 10 Gin, Bacardi Anejo Cuatro Rum, Patron Silver Tequila, Grey Goose Vodka, Glenlivet Scotch, Grand Marnier, Kahlua, Frangelico, Bailey's, Disaronno Amaretto, includes assorted beers, seltzers & house wine

Premium Bar Package

Tito's Vodka, Bacardi Light Rum, Bombay Sapphire Gin, Hornitos Tequila, Jameson Irish Whiskey, Jack Daniels Whiskey, Chivas Regal Scotch 12 Year, Bailey's Irish Cream, Disaronno Amaretto, includes assorted beers, seltzers & house wine

Club Bar Package

Amsterdam vodka, Amsterdam Gin, Sauza Tequila, Cruzan Rum, MacNaughton Canadian Whiskey, Evan Williams Whiskey, Dewar's Scotch, House red, House white, includes assorted beers, seltzers & house wine

Soda, Beer & Wine Package

House red, House white, Coors, Coors Light, Corona, Heineken, House Non-Alcoholic beer, Seltzers, Rainier, Michelob Ultra, Assorted Sodas, Mineral and Sparkling Water

<i>Duration</i>	<i>Soda, Beer & Wine</i>	<i>Club Brands</i>	<i>Premium Brands</i>	<i>Platinum Brands</i>
<i>Three Hours</i>	42	48	57	65
<i>Four Hours</i>	53	60	70	78
<i>Five Hours</i>	64	70	83	91
<i>Six Hours</i>	75	81	96	104

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WINE LIST

WINE SPECTATOR TOP 100 RATING

Delille Cellars D2, Red Blend 95

Columbia Valley, Washington

Penfolds Kalimna Bin 28, Shiraz Cabernet 91

Southern Australia

CABERNET SAUVIGNON

Jordan Cabernet Sauvignon 74

Alexander Valley, California

Pendulum, Cabernet Sauvignon 59

Columbia Valley, Washington

Josh Cellars, Cabernet Sauvignon 54

Napa Valley, California

Chloe, Cabernet Sauvignon 45

Monterey County, California

MERLOT

Markham, Merlot 69

Napa Valley, California

Seven Hills, Merlot 59

Walla Walla Valley, Washington

Rodney Strong, Merlot 51

Sonoma County, California

BLENDS & INTERESTING REDS

Chateauneuf du Pape Domaine

Jean Royer, Red Blend 84

Rhone Valley, France

Benton Lane, Pinot Noir 56

Willamette Valley, Oregon

Trapiche Broquel, Malbec 54

Mendoza, Argentina

Mark Ryan Lu & Oly, Red Blend 51

Walla Walla Valley, Washington

CHAMPAGNE & SPARKLING

Pol Roger Reserve, Brut 95

Champagne, France

Black Bubbles, Shiraz 69

Shingleback, Australia

Domaine Ste Michelle, Brut Rose 54

Columbia Valley, Washington

Chloe Prosecco 45

Sonoma County, California

CHARDONNAY

Jordan Chardonnay 69

Russian River Valley, California

Waterbrook, Reserve Chardonnay 54

Columbia Valley, Washington

Goose Ridge Stone Cap, Chardonnay 45

Columbia Valley, Washington

INTERESTING WHITES

White Haven, Sauvignon Blanc 66

Marlborough, New Zealand

Kim Crawford, Rose 61

Hawks Bay, New Zealand

Erath, Pinot Gris 54

Willamette Valley, Oregon

Chateau Ste Michelle, Riesling 54

Columbia Valley, Washington

Bella Sera, Pinot Grigio 51

Veneto, Italy



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CATERING POLICIES & INFORMATION

RESERVATIONS & BOOKING FEES

A booking fee equivalent to 20% of the estimated total of the event is required with a signed contract within five business days after the reservation has been made with the Catering Sales Department. All booking fees are non-refundable and will be applied to your final bill. Payment of the total estimated bill is required 30 days prior to your event.

MENUS

Our culinary team has designed what we feel are the Northwest's premier and most progressive menu selections. The food and beverage prices quoted are subject to a 24% service charge as well as a Washington State Food and Beverage Tax of 10.1%. These prices are subject to change but may be confirmed three months prior to your event. All menu decisions must be settled within fourteen business days. Custom menus are available, please inquire with the Catering Sales Manager.

BEVERAGE SERVICE

The Golf Club at Newcastle offers a wide selection of premium wines, beers, and liquor to complement your event. The Golf Club at Newcastle is the only authorized licensee to sell and serve alcoholic beverages. Package and a la carte drink options available.

GUARANTEES

The Golf Club at Newcastle requires notification of the exact number of guests no later than seven business days prior to your event. Once received, this number constitutes a guarantee. If fewer than the guaranteed number of guests attend the event, the patron is charged for the original guaranteed number. If no written or verbal guarantee is received, the contracted number will be considered your guarantee. A minimum of 20 guests is required for all events serving a buffet meal. A small event charge of \$150 will apply should the attendance be lower than this minimum.

LABOR CHARGES

Any changes to the contractually agreed upon room set up within 24 hours of the event will be subject to a \$250 reset fee.

CANCELLATIONS

If it is necessary to cancel, you will be subject to cancellation fees. Events canceled less than 60 days in advance of the event will be charged the appropriate room rental fee, food minimum, and any other contracted charges.

DURATIONS OF EVENTS

If you wish to extend your event past the contracted time, additional hours will be billed at a rate of \$600 per hour. and must be pre-approved by your catering manager. All events must conclude by 12:00am.

Prices for food, beverage, room rental, and audio-visual equipment services are subject to a 24% service charge. 57.4% of the food and beverage service charge will be paid to servers, bussers, bartenders, and captains providing direct service to guests; all charges including Room Rental are subject to Washington State Sales Tax. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase the risk of foodborne illness.

CATERING POLICIES & INFORMATION *continued*

DELIVERIES & STORAGE

Deliveries will be limited to no more than two days prior to the event. Please contact your Catering Sales Manager regarding the details of any delivery. Shipped materials must be addressed with your event name and Catering Sales Manager's name. Please include the on-site person's name, the date of your event, and your company name. The Golf Club at Newcastle is not responsible for items lost, damaged, or left before, during, or following an event. All materials or items must be removed from The Golf Club at Newcastle's property must occur immediately following the conclusion of the event. Items not picked up will be donated or disposed.

DECORATING

The Golf Club at Newcastle will not permit the affixing of anything to the walls, floors, or ceilings of rooms unless approved by your Catering Sales Manager. Any signs provided by our guests must be of professional quality and have your Catering Sales Manager's approval prior to placement. Engineering charges may apply for the club's assistance with these items.

PARKING & COAT CHECK

Complimentary parking is available for your event. Coat check services for events is available (\$50/hour attendant fee, 5 hour minimum). Please consult with your Catering Sales Manager for further details. The Golf Club at Newcastle is not responsible for any contents lost, damaged, or left before, during, or after an event.

LOST & FOUND

The Golf Club at Newcastle is not responsible for any damage or loss of merchandise or articles left in the clubhouse prior to, during, or following any event. Please contact our Lost and Found at (425) 793-5566 to see if your item has been turned in.

EVENT REQUIREMENTS

The Golf Club at Newcastle requires a Day-of Wedding Coordinator for all weddings of any size. Please contact your Catering Sales Manager for our preferred vendor recommendations.

Prices for food, beverage, room rental, and audio-visual equipment services are subject to a 24% service charge. 57.4% of the food and beverage service charge will be paid to servers, bussers, bartenders, and captains providing direct service to guests; all charges including Room Rental are subject to Washington State Sales Tax. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase the risk of foodborne illness.