



2014 Wedding Packages

On behalf of the entire staff we would like to thank you for considering Chambers Bay as the host site for your memorable event. Our expert staff will strive to grant your every wish as they help you plan the wedding ceremony and reception of your dreams. Our 3,200 square foot Event Pavilion and adjoining patio provides seating for up to 200 guests, and features floor-to-ceiling windows framing the spectacular landscape of the expansive golf course, snow-capped mountain range and surrounding Puget Sound. Whether large and magnificent or small and intimate, Chambers Bay is the ideal setting for a wide range of weddings and receptions.

Menu Planning

The Chambers Bay Culinary Team will personally work with you to create an unforgettable menu customized to your tastes, or you may select from among the following selections. The food and beverage prices quoted are subject to a 20% service charges as well as Washington State Sales Tax of 9.4%.

Catering Policy

No food or beverage (except wedding cakes) may be brought onto the premises by an outside source without permission from the Director of Sales & Marketing or Food & Beverage Director. Chambers Bay reserves the right to charge for these privileges. Due to health department and insurance regulations, remaining food items from a catered function cannot be taken off the premises for consumption. This policy applied to all perishable food, including entrees for guaranteed guests unable to attend.

Alcoholic Beverage Policy

Alcohol may only be dispensed by Chambers Bay servers and bartenders. The Washington State Liquor Control Board requires employees of Chambers Bay to request identification on any person who is of questionable age, and to refuse alcohol service if the person is underage or proper identification cannot be furnished. Chambers Bay employees also have the right to refuse alcohol service to any person, who in the servers' judgment appears intoxicated.

Banquet Hours and Banquet Room Rental Rates

Chambers Bay requires a room rental fee of \$1,500, valid for a five (5) hour rental period. Hours are to be negotiated between client and Director of Sales & Marketing. Extended wedding package hours are available for and additional fee.

Guarantees

Chambers Bay requires notification of the expected number of guests no later than seven (7) days prior to the date of the event. This will be considered a guarantee, not subject to change and is the minimum number of persons for which you will be charged. If no guaranteed number is provided, the estimated number shown on Confirmation of Catering Reservation will be considered the minimum guarantee.

Minimums

\$7,500 food and beverage minimum for events held on Saturday Evenings
Minimums for all other days of the week can be negotiated with our Director of Sales and Marketing.

Applicable service charges & sales tax will be added

Ceremony Fees

Ceremonies conducted on the Chambers Bay patio are subject to a \$5 per person fee, which includes rental of white wedding chairs and setup and teardown of ceremony site. Ceremonies are available in the Central Meadow for an additional fee and are subject to availability.

Photography and Music

The Central Meadow and surrounding Chambers Bay grounds are available for your photographic needs throughout the day. For insurance and liability reasons, photography is not permitted on the golf course.

Chambers Bay is subject to City of University Place Noise Ordinance regulations. Chambers Bay Banquet Staff retains the right to determine acceptable volume of all amplified sound. It is at the sole discretion of Chambers Bay Banquet Staff to discontinue any amplified sound deemed in violation of the established 10:00 p.m. Noise Ordinance.

Deposit and Cancellation

A \$1,000.00 deposit and signed contract are required within 21 days of booking your function. An estimate payment of 50% of total food & beverage is due 180 days prior to your function, with the balance due 30 days in advance. A credit card number is required to settle outstanding balances up conclusion of your event. All deposits are non-refundable.

Seating

Seating will be at round tables that seat 8-10 guests, unless otherwise requested. Special seating diagrams with numbers are available for assigned seating. Arrangements with our Director Sales & Marketing are necessary if you require assigned seating. Head and gift tables will be available with arrangements made prior to event.

Decorations

All candle decorations must be approved prior to the event. Chambers Bay does not allow decorations to be stapled, taped, nailed, or any other substance to be affixed to any of the walls, floors, or ceilings. Chambers Bay does not allow the use of confetti or rice.

Special Services & Vendors

Chambers Bay will provide recommendations for all your entertainment needs. Vendors may enter the facility for set-up no more than two hours prior to the start of your event unless prior arrangements have been made with the approval by the Director of Sales & Marketing.

Liability

Chambers Bay reserves the right to inspect and control all private functions. Liability for damages to the property will be charged accordingly. Chambers Bay does not assume any liability for personal property brought into the site or any property left at the conclusion of your event.

Security

Private security is not available. In the event Chambers Bay does feel additional security will be necessary, an outside source will be brought in and charges will be applied during final booking.

Parking

Parking is available free of charge.

Hors d'Oeuvres

(prices shown are per piece)
(minimum order of 25 pieces per selection)

Roast beef and horseradish aioli sandwich

Lime marinated chicken skewers with avocado crème

Basil marinated mozzarella cheese and oven dried tomatoes on a skewer

Heirloom tomato grilled bruschetta with chiffonade basil and aged balsamic

Bacon and blue cheese stuffed dates

Roasted cherry tomato, feta cheese, kalamata olive on rosemary foccacia

Mini grilled cheese with tomato bisque

Fresh fruit brochettes with passion fruit and mascarpone dip

Rice paper wrapped spring rolls with sweet chili peanut sauce

Painted hills beef slider with roasted chilies, pepper jack cheese and chipotle ketchup

Mini Dungeness crab cakes with red pepper aioli

Grilled skirt steak crostini with melted bleu cheese

Grilled prawn skewers with ginger-orange glaze

Bacon wrapped shrimp skewers

Herb goat cheese gougeres

Buffet Menu

All dinner buffets are served with fresh baked bread with creamery butter, and choice of soft drink, iced tea, locally roasted freshly brewed coffee, decaf and specialty teas

Entrées

Section A

Herb crusted Draper Valley chicken breast with mushroom marsala
Grilled Carlton Farms pork tenderloin with mango barbeque sauce
Lemon and herb roasted Draper Valley chicken breast
Beef skirt steak with rosemary demi-glace
Vegetable lasagna

Section B

Butter poached jumbo prawns with Meyer lemon buerre blanc
Slow roasted prime rib with creamy horseradish
Roasted salmon with sun dried tomato tapenade

Salads

(choose 2)

Field greens with cherry tomatoes, cucumbers, and house croutons
Hearts of romaine with croutons, parmesan cheese and Caesar dressing
Baby spinach with pickled red onions, candied pecans, and bacon vinaigrette
Butter lettuce with matchstick apples, toasted cashews, fresh chevre and honey orange vinaigrette

Starches

(choose 2)

Mashed roasted garlic potatoes
Roasted thyme fingerlings
Steamed jasmine rice
Sweet potato mash
Potatoes gratin
Fingerling potato salad
Seasonal pasta salad

Vegetables

(choose 2)

Summer vegetables
Grilled lemon asparagus
Sea salt haricot verts
Sautéed rainbow Swiss chard
Butter grilled corn on the cob (seasonal)

Bar Selections

(charged per consumption)

Bar service include your choice of standard or premium liquor; domestic, import and microbrew beer selections; soft drinks, mineral waters, fruit juices; and your choice of wines. Please refer to our wine list for wine options.

Premium Liquor

Ketel One vodka
Tanqueray gin
Chivas Regal scotch
Maker's Mark bourbon
Crown Royal Canadian whiskey
Captain Morgan spiced rum
Don Julio tequila

Standard Liquor

Smirnoff vodka
Seagrams gin
Scoresby scotch
Jim Beam bourbon
Bacardi light dry rum
Jose Cuervo silver tequila

Bar Packages

(Charged per guest)

Premium Hosted Bar

Premium liquors, house wine, import, microbrew & domestic bottled beer and house champagne
(Shots not included)

Well Hosted Bar

Standard liquors, house wine and import, microbrew & domestic bottled beer
(Shots not included)

Soft Hosted Bar

House wine and import, microbrew & domestic bottled beer

Alcohol can only be dispensed by club servers and bartenders. The Washington State Liquor Control Board (W.S.L.C.B.) requires employees of Chambers Bay to request identification on any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be furnished. Chambers Bay employees also have the right to refuse alcohol service to any person, who in the servers' judgment appears intoxicated.

Wine List

(Charged per glass | bottle)
(‘champions list’ only available by bottle)

Whites

Chambers Bay Championship White Blend, WA
Corvidae Mirth Chardonnay, WA/OR
William Hill Chardonnay, CA
Hogue Riesling, WA
Va Piano Bruhno’s Blend Sauvignon Blanc/Semillion, WA
Wycliff Brut Champagne, CA
La Marca Prosecco, Italy

Reds

Chambers Bay Championship Red Blend
Sagelands Merlot, WA
Hudson Shaw Cabernet, WA
Owen Roe Sharecroppers Cabernet, WA/OR
Boomtown Syrah, WA
Alamos Malbec, Argentina
O’Reilly’s Pinot Noir, OR
Renegade Red Blend, WA

‘Champions List’

Domaine Serene Yahmill Cuvée Pinot Noir, OR
Baer Ursa, WA
Delille Cellars D2, WA
Fidelitas Merlot, WA
Sparkman Cellars Syrah, WA
Efesté Big Papa Old Vine Cabernet, WA
Owen Roe Rosa Mystica Cabernet Franc, WA
Veuve Clicquot Ponsardin Brut
Dom Perignon

Preferred Vendors

Chambers Bay strongly encourages utilization of the following professionals for your upcoming event. Superior in their field, these industry experts have been hand-selected to complement and enhance your wedding.

Florists

Jen's Blossoms	(253) 678-2311	www.jensblossoms.com
Cornucopia Co.	(253) 752-3107	www.cornucopiawedding.com
Grassi's	(253) 627-1216	www.grassisflorist.com

Music/Entertainment

Hansen Entertainment	(253) 237-1012	www.hansenentertainment.com
Hardcastle Entertainment	(253) 255-6992	www.theweddingdjs.com
Adam's DJ Service	(253) 952-2156	www.adamsdjservice.com
Tony Schwartz Weddings	(253) 988-8095	www.tonyschwartzweddings.com

Wedding Cakes & Confections

Corina Bakery	(253) 627-5070	www.corinabakery.com
Sweets, Treats & Designs	(253) 848-2147	www.facebook.com/sweetstreats
Celebrity Cakes	(253) 627-4773	www.celebritycakestudio.com

Photography

Wallflower Photography	(253) 274-1222	www.wallflowerphoto.com
Jen and Jody Photography	(888) 321-5432	www.jenandjody.com
Chuck & Olive Photography		www.chuckandolive.com
Yuriy Manchik Photography	(253) 332-4215	www.yuriymanchik.com
Photography by Eva	(253) 478-9656	www.photobyeva.com

Hotel Accommodations

Hotel Murano	(253) 238-8000	www.hotelmuranotacoma.com
Liberty Inn DuPont	(253) 912-8777	www.libertyinn.com
Courtyard by Marriott	(253) 591-9100	www.marriott.com

Decoration/Equipment Rental

American Party Place	(253) 473-3300	www.americanpartyplace.com
Grand Event Rentals	(425) 462-7368	www.grandeventrentalswa.com
AA Party Place	(253) 922-2722	www.aaparty.com