



Chambers Bay

2015 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 an 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.

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

(minimum order of 25 pieces per selection)

Bacon wrapped prawn skewers

Duck crostini with lingonberry jam

Bay shrimp cocktail shooters

Crab cakes with red pepper aioli

Skirt steak and blue cheese crostini

Lime grilled chicken skewers with avocado crème

Caprese skewers with cracked black pepper

Salmon mousse bouche cups

Kobe beef sliders, pepper jack cheese, chipotle ketchup, caramelized onions

Fresh fruit on a skewer

Barbeque shredded pork sliders, sliced pickles

Mini vegetarian quiche

Mini grilled cheese with tomato soup

Coconut chicken skewers with mango chili sauce

Assorted cheese and cracker display

Antipasto display

Buffet Menu

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

Entrées

Section A

Herb marinated airline chicken breast with mushroom velouté
Grilled pork tenderloin with mustard sauce
Beef skirt steak with rosemary demi
Vegetable lasagna

Section B

Slow roasted prime rib au jus with creamy horseradish
Oven roasted sockeye salmon with herb butter and baby tomatoes
Lamb tenderloin with wild mushroom demi

Salads

(Choose 2)

Field greens with cherry tomatoes, cucumbers, herb dressing, and 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, mandarin oranges, and honey orange vinaigrette

Starches

(Choose 2)

Roasted garlic mashed potatoes
Roasted thyme fingerlings
Steamed jasmine rice
Mushroom risotto
Penne pasta "mac n cheese"
Roasted fingerling potato salad
Italian pasta salad

Vegetables

(Choose 2)

Seasonal summer vegetables
Grilled asparagus
Sea salted haricot verts
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
Glenlivet scotch
Maker's Mark bourbon
Captain Morgan spiced rum
Patron tequila

Standard Liquor

Gridiron vodka
Seagrams gin
Scoresby scotch
Jim Beam bourbon
Bacardi light dry rum
Sauza gold tequila

Wines by the glass
Champagne by the glass
Domestic beer
Import beer/microbrew
Mineral waters
Fruit juice
Cordials

Toasts

(charged per guest)
Champagne
Martinelli's sparkling cider

Bar Packages

(Charged per guest)

Premium Hosted Bar

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

Well Hosted Bar

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

Soft Hosted Bar

House wine and import, microbrew & domestic bottled beer
One – four hours

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 or bottle)
(‘Champions List’ only available by bottle)

WHITES

For A Song Chardonnay, WA
Kung Fu Girl Riesling, WA
Acrobat Pinot Gris, OR
Barnard Griffin Fume Blanc, WA
Wycliff Brut Champagne, CA

REDS

Underwood Pinot Noir, OR
Covey Run Merlot, WA
Chandler Reach 36 Red Blend, WA
Corvidae Lenore Syrah, WA

‘CHAMPIONS LIST’

Abeja Cabernet, WA
Leonetti Cabernet, WA
Andrew Will Sorella, WA
Rotie Cellars Northern Red, WA
Tranche Slice of Pape Red, WA
Fidelitas 40/40 Red Blend, WA
Va Piano Syrah, WA
Gramercy Cellars Syrah ‘Lagniappe’, WA
Hestia Cellars Syrah, WA
Januik Merlot, WA
Northstar Merlot, WA
Argyle Brut, OR
Veuve Clicquot Ponsardin Brut, France

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

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| 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

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|--------------------------|----------------|--|
| 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

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| 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

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| 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

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| 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

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| 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 |