

Banquet Booking Policies

Snoqualmie Ridge Golf Club offers an outstanding facility with a sweeping view of Mount Si and the Cascade Mountains. The Grand Ballroom can accommodate up to 300 guests and can be divided into the View Ridge, Twin Peaks and Glacier Rooms for more intimate events. Pricing is based on a food and beverage minimum that varies with the time of day and the day of the week.

Minimum Food & Beverage Fees

The Grand Ballroom

(seats 300)

Exclusive use of our Cascadia Foyer is included when booking the Grand Ballroom.

Monday – Thursday

*Breakfast: \$3,500
Lunch: \$4,500
Dinner: \$7,000
Dinner: \$7,000
All Day: \$12,000*

Friday

*Breakfast: \$3,500
Lunch: \$4,500
Dinner: \$10,000
Dinner: \$10,000
All Day: \$14,000*

Saturday

*Lunch: \$10,000
Dinner: \$16,000
July & Aug. \$18,000
All Day \$22,000*

Sunday

*Lunch: \$6,500
Dinner: \$9,000
All Day: \$14,000*

*The Grand Ballroom is rented in entirety on weekends during peak season months.
Please inquire about availability of individual rooms outside of peak season.*

View Ridge

(seats 100)

*Breakfast: \$1,000
Lunch: \$1,500
Dinner: \$3,000
All Day: \$4,000*

Twin Peaks/Glacier Peak

(seats 100 per room)

*Breakfast: \$750
Lunch: \$1,000
Dinner: \$2,500
All Day: \$3,000*

Boardroom

(seats 12)

*All Day: \$150
Dinner: \$250*

Private Dining

(seats 30)

*All Day: \$250
Dinner: \$500*

Snoqualmie Ridge Golf Club

Applicable Washington State Sales Tax and 20% Service Charge will be added to all charges

All prices are subject to change without notice

January 2011

Menus and Guest Guarantee

A well-designed menu is the starting point for every great event. Our event sales team will guide you effortlessly through this creative process, working with your ideas as well as offering suggestive alternatives. When planning a plated dinner or luncheon, one salad and up to two entrée selections may be chosen. Each additional choice in any category will incur a \$10.00 per person charge. Vegetarian entrees are always available and do not count as an additional selection. All food and beverage must be purchased through Snoqualmie Ridge Golf Club. The host must provide place cards indicating guest's selections when offering more than one entrée.

Please note that all menus are to be selected 30 days prior to your event. Confirmation of the number of guests will be due no later than 10 days prior to the event. If the Catering office does not receive a final count within this period, you will be charged a minimum based on the estimated number of guests on the contract. If attendance should exceed the final number of guests guaranteed, the client will be responsible for the increased balance at the conclusion of the function.

Payment Policy

A non-refundable booking fee of 20% the appropriate food and beverage minimum is required to confirm your reservation. The signed contract and the booking fee are due within 7 days of the contract booking date. If the booking fee is not received by the deadline stated in the contract, all reservations will be released. Unless otherwise specified, a prepayment of 75% of your estimated balance is due 30 days prior to your event. If the function is booked within 30 days, your total estimate balance will be due upon acceptance of our contract. You will be billed following your event for any remaining balances. A credit card guarantee is required and will be used on any balance remaining after the conclusion of the event. A delinquent account charge of 1 ½% per month will be placed on all outstanding balances at the end of the month.

Pricing

All food and beverage prices are subject to change without notice and will not affect the minimum contracted price. Actual menu ingredients are subject to seasonal changes. A 20% service charge applies to all food and beverage purchases. All purchases, including service charge, are subject to applicable Washington State Sales taxes. Food and Beverage pricing will be based on current market pricing as of 30 days prior to the actual date of the event.

Banquet Guest Parking

Parking is complimentary.

Valet Service is available at an additional charge.

Audio-Visual Equipment

Snoqualmie Ridge Golf Club offers meetings a PA system in all three of the banquet rooms. Should you require audio-visual needs, we will gladly assist you in planning ahead for it.

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Audio-Visual & Amenities

DVD/Monitor Package

\$75.00

Includes:

25" TV and DVD Player

Appropriate Cart

Necessary cabling, Extension Cords, etc.

LCD Computer Package

\$150.00

LCD Projector-high intensity

5' Tripod Screen

Appropriate Table for Set Up

Necessary cabling, Extension Cords, etc

Dry Erase Package

\$35.00

Easel

Whiteboard

Markers

Eraser

Flipchart Package

\$40.00

Includes:

One Easel

Assorted Markers

One Pad Flipchart Paper

***Additional Flipchart \$20**

Complimentary Amenities

Wireless Internet

Podium

Handheld corded microphone & stand

Handheld wireless microphone

House sound

House candle votives (3 per table)

Piano

Dance floor (18x30 max)

Ivory linens and napkins

Silver, china and glassware

Additional Amenities Available

Stage (8'x12')	\$100.00
Wireless lapel microphone	\$125.00
Easel(s)	\$10.00
Copies	\$.25 each
Conference telephone	\$40.00
Specialty linens	Priced to order
Floral	Priced to order
TPC logo apparel or gifts	Priced to order

Please inquire about additional items to customize your event.

Client agrees that rented items shall be returned to the Snoqualmie Ridge Golf Club in satisfactory condition by the end of the rental period. If said rental items are damaged or are not returned, Client agrees to pay for repair or replacement.

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Breakfast Buffets

Continental Breakfast

Seasonal Fresh Fruit Salad
Danish, Muffins, Bagels and Cream Cheese
Orange and Apple Juices
Coffee and Tea Service
\$15.95 per person

The Ridge Breakfast

Seasonal Fresh Fruit Salad
Snoqualmie Valley Granola
Lowfat Yogurt
Danish, Muffins, Bagels and Cream Cheese
Scrambled Eggs
Bacon or Sausage
Orange and Apple Juices
Coffee and Tea Service
\$22.95 per person
(minimum 20 people)

Add to any buffet:

Omelet Station

\$8.25 per person additional

Belgian Waffle Station

\$7.00 per person additional

Both Additional Stations \$12.95 per person

Plated Breakfast

Golfer's Special

Seasonal Fresh Fruit Salad
Scrambled Eggs
Country Style Potatoes with Sautéed Onions and
Sweet Peppers.
Choice of Smoked Ham, Apple Cinnamon Sausage
or Hickory Smoked Bacon.
Blueberry Muffins
Orange or Apple Juices
Coffee and Tea Service
\$18.95 per person

Eggs Benedict

Seasonal Fresh Fruit Salad
Poached Egg atop a Toasted Biscuit
with Smoked Ham and Snoqualmie Hollandaise
Country Style Potatoes with Onions and Sweet
Peppers
Blueberry Muffins
Orange or Apple Juice
Coffee and Tea Service
\$21.95 per person

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Plated Luncheon Entrees

*All Entrees include assorted Breads and Butter, Chef's choice of seasonal accompaniments,
freshly brewed regular and decaffeinated Coffee and assorted Herbal Tea selections*

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*Add a Caesar Salad or Tossed Seasonal Greens with Balsamic Vinaigrette \$7.95 per person
Add a cup of Soup du Jour or TPC Clam Chowder \$7.95 per person*

Mesquite Broiled Chicken

*With Sautéed Leeks and Northwest Forest Mushrooms, topped with Mushroom Jus.
Served with Ridge Rice Risotto \$28.00*

Chicken Marsala

*Sautéed with a Marsala Mushroom and Sweet Onion Sauce.
Served with a Four Cheese Orecchiette \$28.00*

Herb Roasted Pork Loin

*Topped with a Cherry Jus.
Served with Ridge Rice Pilaf \$28.00*

Grilled King Salmon

*Basil Citrus Buerre Blanc.
Served with Northwest Wild Rice Pilaf \$29.00*

Prawn Scampi

*Prepared in a Garlic-Herb Butter.
Served with Northwest Wild Rice Pilaf \$29.00*

Grilled Top Sirloin

*Topped with Peppercorn Demi.
Served with Red Jacket Mashed Potatoes \$31.00*

Broiled Petite New York Striploin

*Finished with a Mushroom Demi and Oven Roasted Caramelized Shallots.
Served with Red Jacket Mashed Potatoes \$32.00*

Seasonal Vegetable Skewers

*Marinated in Garlic and Olive Oil, Mesquite Grilled, Drizzled with Balsamic Caramel
on a bed of Jasmine Rice. Garnished with Tomato Basil Relish \$26.00*

Penne Primavera Pasta

*Broccoli, Shiitakes, Leeks and Roma Tomatoes tossed in a light Olive Oil and Garlic Sauce.
Served with Chiffonade of Vegetables \$26.00*

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Luncheon Entrée Salads

*All salads include assorted Breads and Butter and
freshly brewed regular and decaffeinated Coffee and assorted Herbal Tea selections*

*Add a cup of Soup du Jour \$6.95 per person
or TPC Clam Chowder \$7.95 per person*

Caprese Salad

*Roma & Yellow Tomatoes layered with Fresh Mozzarella, Basil, Garlic and Olive Oil
Drizzled with Balsamic Caramel
\$19.95*

Caesar Salad

*Hand Cut Romaine Lettuce, Seasoned Croutons and Parmesan Cheese
Tossed with our own Caesar Dressing
\$19.95*

Add Chicken or Bay Shrimp \$3.25 Add Prawns \$8.95 Add Crab (Market Price)

Thai Chicken Salad

*Thai Chicken Skewers atop Soba Noodles with Spicy Peanut Dressing
On a bed of Julienne Vegetables and Baby Wild Greens
Garnished with Scallion Threads
\$21.95*

Chef's Salad

*Mixed Greens topped with Julienne Turkey, Ham, Bacon, Hard Boiled Egg, Green Onion,
Cheddar Cheese, Grape Tomatoes and Raspberry Vinaigrette
\$22.95*

Cobb Salad

*Chicken, Bacon, Avocado, Diced Tomatoes, Egg, Crumbled Blue Cheese, Scallions
\$22.95*

Snoqualmie Ridge Black & Bleu Salad

*Blackened Tenderloin sliced and served atop Romaine Lettuce
Tossed with Bleu Cheese Dressing
Garnished with Roma Tomato, Avocado and Bleu Cheese Crumbles
\$25.95*

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Luncheon Sandwiches

Accompanied with freshly brewed regular and decaffeinated Coffee and assorted Herbal Tea selections.

*Sandwiches are served with choice of
Mixed Greens Salad, Caesar Salad or a cup of Soup du Jour.*

Italian Grilled Vegetable Club Sandwich

*Pesto Seasoned Portobello Mushroom, Sweet Onion, Zucchini, Yellow Squash and
Roasted Red Pepper. With Spinach Aioli.*
\$ 18.95

Caesar Chicken Wrap

*Caesar Cream Cheese, Shredded Romaine, Chicken
and Parmesan Cheese on a Flour Tortilla.*
\$18.95

Beef Wrap

*Caramelized Onion Cream Cheese, grated Cheddar Cheese,
shredded Lettuce and Tomato on a Flour Tortilla.*
\$18.95

Turkey and Smoked Provolone

Ciabatta with fresh Basil Garlic Aioli, sliced Tomato and Baby Wild Greens.
\$19.95

Southwest Chicken Sandwich

*Broiled Chicken with fresh Cilantro Lime Aioli, Sweet Onions and Tomato
With Baby Wild Greens on a Garlic Onion Ciabatta Roll.*
\$19.95

French Dip Sandwich

Thinly sliced Roast Beef served on a Ciabatta Roll with Horseradish and Herb Jus.
\$19.95

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January 2011

Buffet Luncheons

Available from 11:00am to 3:00pm

Delicatessen Buffet

Minimum 20 People

Assorted Sliced Meats and Cheeses
Assorted Breads
Sliced Tomatoes, Lettuce, Pickles,
Onion and Pepperocini's
Mayonnaise, Dijon, Ground and
Prepared Mustards
Choice of:
Mixed Greens with TPC Vinaigrette
or Potato Salad
Gourmet Potato Chips
Freshly baked Cookies and Brownies
Coffee and Herbal Teas
\$23.95

Southwest Buffet

Minimum 20 people

Chicken and Beef Fajitas
Beef and Bean Burritos
Refried Beans and Southwest Rice
Warm Flour Tortillas
Quesadilla Cornucopia
Corn Tortilla Chips and Fresh Salsa
Condiments to include:
Grated Cheddar and Pepper Jack Cheese
Shredded Lettuce, Diced Tomatoes, Green
Onions, Sour Cream and Black Olives
Churros
Coffee and Herbal Teas
\$28.95

Snoqualmie Ridge Buffet

Minimum 20 people

Assorted Breads and Butter
Fresh Seasonal Fruit Display
Mixed Greens Salad with Ridge Vinaigrette
Fresh Seasonal Vegetables

Choice of two:
Chicken Marsala
Oven Roasted Pork Loin with Cherry Jus
Oven Roasted Salmon with Lemon Buerre
Blanc
Cheese Tortellini with Roasted Tomato
Mushroom Ragout

Coffee and Herbal Teas
\$29.95

Italian Buffet

Minimum 20 People

Garlic Breadsticks
Antipasto Platter
Caesar Salad
Fresh Seasonal Vegetables
Spinach & Egg Tortellini Stuffed with 3
Cheeses and served with Alfredo Sauce
Radiatore Pasta served with Marinara Sauce
Chicken Parmesan
Coffee and Herbal Teas
\$28.95

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Breaks

Chocolate Chip Ice Cream Cookies

\$4.95/person

Warm Chocolate Chip Cookies or Brownies

\$3.95/person

Snack Bar

Pretzels, Goldfish, Mixed Nuts and M&M's.

\$3.95/person

Vegetable Crudités

Bleu Cheese and Ranch Dips

\$4.95/person

Fresh Seasonal Fruit

A Lavish Cascading Display of Fresh Seasonal Fruit Garnished with Berries

\$6.95/person

Imported and Domestic Cheese Display

Whole & Sliced Cheeses with

Assortment of Crackers and Freshly Baked French bread

\$7.95/person

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream

served with an assortment of favorite toppings.

\$5.95/person

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Tray Passed Chilled Hors D' Oeuvres

Priced Per Person

Brie Cheese and Roasted Garlic Crostini

Garnished with Scallion Threads

\$3.00

Chevre and Fig Crostini

Herbed Chevre and Redwine Fig on a Seasoned Crostini

\$3.00

Spinach and Sun Dried Tomato Basil Crostini

Garnished with Chevre Cheese

\$3.25

Smoked Chicken Crostini

Alderwood Smoked Chicken with a Apple Chutney

\$3.25

Antipasto Skewers

Fresh Mozzarella, Basil, Sun-Dried Tomato and a Cherry Tomato

\$3.25

Grilled Vegetable and Asiago on Focaccia

Crostini Topped with Hummus, Grilled Vegetables and Asiago Cheese

\$3.25

Blackened Beef Tenderloin

Served on Focaccia with a Roasted Garlic Aioli and Brounois Peppers

\$3.25

Lemon Fennel Prawn Skewers

Marinated and Mesquite Grilled

\$3.95

Salmon Lox on Sliced Cucumber

Lemon Dill Cream Cheese, Capers & Bermuda Onion

\$3.95

Grilled Scallops

With Soy Ginger Aioli

\$3.95

Chilled Cocktail Prawns

Served with Spicy House Cocktail Sauce

\$4.25

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Tray Passed Warm Hors D' Oeuvres

Priced Per Person

Spanakopita

Spinach and Feta Cheese Layered between Light Flaky Phyllo

\$3.00

Bleu Cheese and Pear Star

Stella Bleu Cheese and Port Glazed Pear

\$3.00

Vegetable Spring Roll

Fried and Served with Orange Ponzu Dipping Sauce

\$3.00

Chicken Phyllo Cups

Portobello Mushrooms, Chicken with Bel Paese, Mozzarella and Swiss

\$3.25

Ginger Chicken Skewers

Served with Pineapple Chutney

\$3.25

Pork or Vegetable Won Ton

Ground Pork, or Vegetable Stuffed Won Tons with Asian Dipping Sauce

\$3.25

Tempura Fried Artichoke Hearts

Basil Garlic Aioli

\$3.25

Herb and Chevre Cheese Phyllo Triangle

\$3.25

Wild Mushroom and Asiago Phyllo Cups

\$3.25

Beef Satay

Teriyaki Marinade

Garnished with Sesame Seeds and Scallion Threads

\$3.50

Dungeness Crab Cakes with Thai Aioli

\$3.95

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Specialty Display Items

Priced Per Person

Vegetable Crudités

Bleu Cheese and Ranch Dips

\$4.95

Marinated and Grilled Vegetable Platter

\$4.95

Tempura Battered Seasonal Vegetables

Asian Soy Dipping Sauce

\$4.95

Chinese Barbecued Pork

Traditional Dipping Sauces of Hot Mustard & Ketchup and Toasted Black & White Sesame Seeds

\$5.95

Antipasto Platter

*Sliced Premium Salamis, Fresh Cheeses, Calamata Olives, Pepperocini's,
Marinated & Grilled Vegetables*

\$6.95

Fresh Seasonal Fruit

A Lavish Cascading Display of Fresh Seasonal Fruit Garnished with Berries

\$6.95

Imported and Domestic Cheese Display

Whole & Cubed Cheeses with

Assortment of Crackers, Freshly Baked French Bread, Dried Fruits and Nuts

\$7.95

Planked Roasted Side of Salmon

Smoked Corn and Black Bean Salsa

\$8.50 per person-minimum of 15 people

Northwest Seafood Platter

King Salmon, Succulent Scallops, Poached Prawns served with Gourmet Crackers and House Cocktail Sauce

\$12.95

Add Dungeness Crab Legs – market price

Baked Brie En Croute

A perfectly Aged Wheel of Brie & Spiced Apples delicately wrapped in a Puff Pastry

Garnished with Toasted Walnuts and served with Fresh Sliced Baguettes

\$165.00 serves 30

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January 2011

Plated Dinner Starters

For Groups of up to 30 guests, one salad and two entrée selections may be chosen at the table the day of the event. Two starter courses must be pre-selected. Each additional choice in any category will incur a charge of \$10.00 per person. For Larger Groups, entrée selections must be made no fewer than 10 days prior to the event. Place cards denoting each guest's selection must be provided by the host.

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Soups

*Cup of Soup du Jour \$6.95
Cup of Tomato Basil with a Parmesan crisp \$6.95
Cup of TPC Clam Chowder \$7.95*

Appetizers

*Crab Cakes with Thai Aioli Sauce \$11.95
Mushroom Antipasto Plate \$9.00
Seafood Sampler with Bloody Mary Aioli \$12.95*

Salads

*\$7.95 Per Person
(Served with Bread and Butter)*

Northwest Country Salad

Wild Greens with Raspberry Tarragon Vinaigrette, Gorgonzola and Spiced Walnuts

Baby Field Greens

*Garnished with Tomatoes and Julienne Carrots
Topped with Balsamic Herb Vinaigrette*

Traditional Caesar Salad

*Romaine Lettuce, Fresh Shredded Parmesan Cheese, Caesar Dressing
Garnished with Homemade Garlic Herbed Croutons and Lemon Wedges.*

Snoqualmie Ridge Salad

*Romaine Lettuce garnished with Smoked Bacon, Gorgonzola and Toasted Hazelnuts.
Topped with Hazelnut Vinaigrette*

Caprese Salad

*Roma & Yellow Tomatoes layered with Fresh Mozzarella, Basil, Basil and Garlic Infused Olive Oil
Drizzled with Balsamic Caramel*

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Plated Dinner Entrees

All dinner selections include assorted breads & butter. All Entrees are accompanied by Chef's choice seasonal fresh vegetables. Accompanied with freshly brewed regular and decaffeinated Coffee and assorted Herbal Tea selections

Meats

Bresaola

*Italian Stuffed Flank Steak
Served with Garlic Herb Mashed Potatoes
\$32.00*

Garlic Herb Roasted Pork Tenderloin

*Oven Roasted and topped with a Mushroom Demi
Served with Horseradish Mashed Potatoes
\$32.00*

Double Cut Pork Chop

*Topped with Caramelized Sweet Onions, Brandied Apple Demi
Served with Mashed Sweet Potatoes
\$36.00*

Mesquite Broiled 10oz. New York

*Topped with Blue Cheese Peppercorn Demi
Served with Buttermilk Mashed Potatoes
\$39.00*

Mesquite Broiled Filet Mignon

*Finished with a Roasted Shallot Mushroom Demi
Served with Red Jacket Mashed Potatoes
\$44.00*

Dijon and Herb Crusted Rack of Lamb

*Oven Roasted New Zealand Lamb with Mint Demi
Served with Parsnip Puree
\$46.00*

Pan Seared Beef Tenderloin

*On a bed of Roasted Garlic Mushroom Duxelles. Topped with Crab and Sauce Béarnaise
Served with Buttermilk Chive Mashed Potatoes
\$50.00*

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Plated Dinner Entrees

Seafood

Mesquite Grilled Salmon

*With choice of Lemon Beurre Blanc with Sundried Tomato Relish
or Honey-Chili Glazed with Pineapple Salsa.*

Served with Northwest Wild Rice

\$32.00

Jumbo Prawns

Grilled and basted with Lemon Herb Butter

Served with Northwest Wild Rice Pilaf

\$32.00

Northwest Dungeness Crab Cakes

Topped with a Lemon Dill Sauce.

Served with Roasted Garlic Mashed Potatoes

\$34.00

Hazelnut Crusted Halibut

Baked Halibut topped with Pineapple Salsa

Served with Ridge Rice Risotto

\$38.00

Poultry

Chicken Marsala

Sautéed with a Marsala Mushroom and Sweet Onion Sauce

Served with Four Cheese Orecchiette

\$32.00

Mesquite Grilled Northwest Chicken

With Sautéed Leeks and Northwest Forest Mushrooms, topped with Mushroom Jus

Served with Wild Rice Risotto

\$32.00

Washington Apple Kissed Chicken

With Leeks, Portabello Mushrooms, Roasted Peppers and Chevre

Garnished with Orchard Relish. Served with Snoqualmie Ridge Rice Pilaf

\$32.00

Roasted Chicken Florentine

Filled with Fresh Mozzarella and Herbs

On a bed of Spinach with Caramelized Shallot Marsala Demi

Served with Ridge Rice Risotto

\$32.00

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Plated Dinner Entrees

Entrée Duet

Mesquite Broiled New York Steak & Grilled Prawns

*New York Steak topped with Blue Cheese Peppercorn Demi.
Grilled Prawns basted in Lemon Herb Butter. Served with Ridge Rice Risotto*
\$43.00

Mesquite Broiled Filet Mignon & Grilled Salmon

*Filet Mignon topped with a Roasted Shallot Mushroom Demi.
Fresh Northwest Salmon with Citrus Butter Sauce. Served with Ridge Rice Risotto*
\$44.00

Pan Seared Beef Tenderloin & Roasted Halibut

*Beef Tenderloin topped with a Mushroom Demi. Alaskan Halibut topped with Tomato-Basil Relish.
Served with Herb and Roasted Garlic Potato Puree*
\$48.00

Vegetarian Entrees

Penne Primavera Pasta

*Broccoli, Shiitakes, Leeks and Roma Tomatoes tossed in a light Olive Oil and Garlic Sauce.
Served with a Chiffonade of Vegetables*
\$29.00

Stuffed Sweet Pepper with Smoked Tomato Chutney

Filled with Grilled Vegetables with Rice and Asiago Cheese
\$29.00

Focaccia Portabella Napoleon

*Grilled Zucchini, Yellow Squash, Sweet Onion and Sweet Peppers.
Served with Italian Rice Pilaf*
\$29.00

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Featured Buffet

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Snoqualmie Ridge Reception Buffet

Minimum 50 people

One Entrée \$48.00

Two Entrees \$54.00

Choice of 3 passed Hors d'oeuvres:

Grilled Vegetable and Asiago on Focaccia

Brie Cheese and Roasted Garlic Crostini

Spanakopita

Salmon Lox on Sliced Cucumber

Smoked Chicken Crostini

Included with buffet:

Assorted Bread & Butter

Caesar Salad

Fresh Seasonal Fruit Display

Seasonal Steamed Vegetables

Ridge Rice Pilaf or Garlic Mashed Potatoes

Italian Pasta Station:

Two styles of Fresh Pasta- 3 Cheese stuffed Spinach & Egg Tortellini with Alfredo Sauce.

Radiatore with Vegetable Marinara Sauce

Entrée Selection:

Oven Roasted Salmon with Lemon Buerre Blanc

Honey-Chili Glazed Salmon with Pineapple Salsa

Chicken Marsala with a Marsala Mushroom and Sweet Onion Sauce

Herb Grilled Chicken topped with Fresh Mozzarella and Herbs

Marinated Grilled Flank Steak finished with Mushroom Jus

Add a Carving Station to enhance your buffet

Herb Roasted Turkey

Orange Cranberry Sauce & Miniature Croissants

\$8.00 per person

Honey Glazed Ham

Assorted Condiments & Miniature Croissants

\$8.00 per person

Whole Roast Baron of Beef

Assorted Mustards, Horseradish Sauce and

French Ciabatta

\$9.00 per person-minimum of 50 people

Roasted New York Striploin

Seasoned and Oven Roasted

\$12.00 per person

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Additional Buffet Options

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Minimum 50 people

Mount Si Buffet

Assorted Rolls

Ridge Salad

Fresh Seasonal Vegetables

Ridge Rice Pilaf

Red Jacket Mashed Potatoes

Oven Roasted Salmon with Lemon Buerre Blanc

Chicken Marsala with a Marsala Mushroom and Sweet Onion Sauce

Carved New York Striploin

\$58

Italian Buffet

Garlic Breadsticks

Antipasto Platter

Caesar Salad

Fresh Seasonal Vegetables

*Two Styles of Fresh Pasta: Spinach & Egg Tortellini stuffed with 3 cheeses and Alfredo Sauce,
Radiator served with Marinara Sauce.*

Chicken Parmesan

\$36

Build Your Own Buffet

Have something else in mind?

Create your own buffet from the highlighted menus or from items you may not see.

*Our culinary team specializes in cuisine from all over the world and would love the opportunity
to help make your big day even more special.*

Tell us what you would like and we would be happy to put together an estimate for your special day.

If you would like to speak with a chef directly, we would be happy to accommodate.

Bon appétit!

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Children's Meals

Children's Plated Lunch or Dinner Choices

Chicken Strips with French Fries and Fresh Fruit

All American Hamburger with French Fries and Fresh Fruit

Grilled Cheese Sandwich with French Fries and Fresh Fruit

Pasta with Marinara Sauce, Garlic Bread and Fresh Fruit

\$15.95 per child

Children's Lunch and Dinner Buffet Pricing is available at 60% of adult pricing
for children under the age of 12

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Vendor Meals

Your vendors will appreciate a packaged meal to eat at their convenience

All meals include:

Gourmet Cookie and Chips

Chef's Choice Seasonal Salad Selection

Bottled Water or Soda

Choice of one:

Beef Wrap: *Caramelized Onion Cream Cheese, grated Cheddar Cheese, Shredded Lettuce, Tomato on a Flour Tortilla*

Caesar Chicken Wrap: *Caesar Cream Cheese, shredded Romaine, Chicken, Parmesan Cheese on a Flour Tortilla*

Vegetarian Wrap: *Ranch Cream Cheese, Tomato, Cucumber, Avocado, Sprouts and shredded Lettuce on a Flour Tortilla.*

\$16.95 per person

Snoqualmie Ridge Golf Club

Applicable Washington State Sales Tax and 20% Service Charge will be added to all charges

All prices are subject to change without notice.

January 2011

Individual Desserts

Desserts are \$8.95 per person unless otherwise indicated

Chef's Weightless Mousse

Chocolate, White Chocolate, Strawberry or Raspberry Mousse in a Dark Chocolate Cup

Rustic Apple Tart

Tart Apples baked with Almond Crème atop Buttery Crust

Tiramisu

*Lady Fingers soaked with Espresso, Brandy, and Kahlua
Layered with Mascarpone Cheese, Cream and more Brandy, topped with Ground Chocolate*

Cheesecake

Choice of; New York, Chocolate Chambord, Blueberry Lemon

Brown Butter Pear Tart

Poached pears baked in brown butter almond cream

Lemon Riviera

Vanilla Chiffon Cake layered with zesty Lemon Mousse

Raspberry Chocolate Decadence

Raspberries mixed in our Chocolate Decadence Cake and topped with Whipped Cream

Chocolate Hazelnut Decadence

*Hazelnut Shortbread crust and dense Chocolate Cake studded with Oregon Hazelnuts,
topped with White Chocolate and Dark Chocolate Mousse*

Ice Cream or Sorbet

*Choice of: Premium Vanilla or Chocolate Ice Cream
Lemon or Berry Sorbet*

Fresh Berry Crisp topped with Whipped Cream

*Blackberry, Blueberry, Strawberry, or Raspberry
Ice Cream additional \$1.95 per person*

Crème Brulee

Served in the Classic Style with a Sugar Glazed Crust

Snoqualmie Ridge Golf Club

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January 2011

Dessert Buffets

Snoqualmie Ridge Dessert Buffet

Chef's Choice of Cookies, Brownies and Seasonal Desserts
\$8.95 Per Person

The Ultimate Dessert Buffet

Assorted Homemade Cookies include:

Chocolate Chip, Sugar, Snickerdoodles and Peanut Butter

Chef Jeff's Weightless Mousse in a Miniature Dark Chocolate Cup

Choice of 2:

Chocolate, White Chocolate, Strawberry or Raspberry Mousse

Rustic Apple Tart

Tart Apples baked with Almond Crème atop Buttery Crust

Cheesecake

Choose 1 Flavor:

New York, Chocolate Chambord, Blueberry Lemon

Raspberry Chocolate Decadence

Bread Pudding with Seasonal Fruit

Winter Topping: Warm Maple Crème

Summer Topping: Fresh Berry Compote

\$14.95 Per Person

Snoqualmie Ridge Golf Club

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January 2011

Snoqualmie Ridge

Banquet Bar Selections

An appropriate number of bartenders are included for groups of more than 25 guests.

If less than 25 guests, the bartender charge is \$40 per hour.

All No Host Bars have a \$200.00 minimum of sales guarantee

Premium Bar

*Bombay Sapphire Gin
Maker's Mark Bourbon
Glenlivet 12 year Single Malt Scotch
Patron Silver Tequila*

*Grey Goose Vodka
Captain Morgan's Spiced Rum
Crown Royal Canadian Whisky
Hennessy VS Cognac*

\$8.50 Per Drink

Club Bar

*Pinnacle Vodka
Jack Daniels Bourbon
Dewar's Scotch
Sauza Tequila*

*Burnett's Gin
Bacardi Light Rum
Seagram's 7 Whisky
Korbel Brandy*

\$6.75 Per Drink

Banquet Liqueurs and Cordials

*Drambui
Amaretto Disaronno
Grand Marnier*

*Bailey's Irish Crème
Sambuca*

\$7.50 Per Drink

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January 2011

Snoqualmie Ridge **Banquet Bar Selections**

Banquet House Wine Selections

Stone Cellars by Beringer
\$30/bottle

Snoqualmie
\$34/bottle

House Champagne
\$32/bottle

Outside Wine Corkage Fee
\$20/bottle
(per .750ml)

Please inquire about other wine choices

Banquet Bottled Beer Selections

Assortment of Domestic Beers	\$4.50
Assortment of Import Beers	\$5.50

Banquet Keg Beers (approx. 120 glasses)

Domestic	\$350.00	Micro / Import	\$425.00
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Non-Alcoholic Beverages

Assorted Sodas	\$2.50 per beverage
Coffee and Hot Tea	\$2.50 per person
Assorted Juices	\$3.00 per person
Bottled Water	\$2.00 per person
Beverage Station	\$40.00 per three gallons
Sparkling Cider	\$15.00 per bottle
Half Day Beverage Service	\$5.00 per person (excludes beverage stations)
Full Day Beverage Service	\$10.00 per person (excludes beverage stations)

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