

THE FAIRWAY GRILLE



WHIDBEY GOLF CLUB

Catering Menu & Policies

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THE LOCAL RULES

Catering & Event Polices

SPONSORSHIP: WGC gladly hosts both member and non-member approved events. All events must be approved by the Club Manager or Club's Executive Chef if not sponsored by a member of Whidbey Golf Club.

DEPOSITS AND PAYMENTS: A security deposit of \$350 is required to guarantee a function and secure the date requested. Deposits will go towards the final invoice unless refunded prior to event. Additional \$350 deposit is required on a hosted bar. The deposit starts the tab and final billing is based on actual consumption. Food and Beverage pricing will have a 20% service charge as well as the current sales tax added to the final pricing. Payment in the form of Cash, Check, Credit Card* or Money Order will be due within 10 days after of the event based on the final guest count.

*Payments Made by Credit Card will be subject to a 2% surcharge

ROOM CHARGE: the room charge for all catering events is \$350* (Fri, Sat, Sun) \$250* (Mon-Thurs). This room charge includes three hours, the clubhouse tables, chairs, dinnerware, room setup*, & bartender (*Predetermined 7 days prior to event and additional costs may apply). Events wishing to extend the room rental can do so for a \$60 an hour charge. Functions must not exceed 6 hour time limit unless prior approval has been made. Starting and ending times will be determined at the initial meeting. Guest are limited to rooms reserved and WGC reserves the right to cancel the event if standards are not met.

FINAL GUEST COUNT AND MENU CHOICES: A signed contract with the final guest count and menu choices must be provided seven (7) days prior to the event. The confirmed contract menu and final guest count will be the minimum amount invoiced. If the actual number served is less than the final guest count, no refund will be given. If the actual number served exceeds the final guest count this amount will be added to the final invoice. Any discrepancies on the invoice will be handled by the business office on the next business day

FOOD SERVICE: Washington State law requires that all food and beverage be supplied by WGC and not be removed from the premises. However, a licensed bakery may bring in specialty cakes for special occasions. Cake fee of \$25 applies to all outside cakes cut and served by WGC. Dietary substitutions and children's meals are available if arranged for at the time the contract is submitted.

BAR SERVICE: Washington state law requires that WGC supply all alcoholic beverages. The law prohibits anyone from bringing in or removing beverages from the WGC premises. WGC reserves the right to refuse service of alcoholic beverages to anyone appearing intoxicated, and to close the bar at the discretion of management. All persons must be of legal drinking age with valid identification.

CANCELLATIONS: If cancelling within thirty (30) days of scheduled event, 50% of the deposit will be refunded. If cancelling within seven (14) days of scheduled event, All of the deposit will be forfeited.

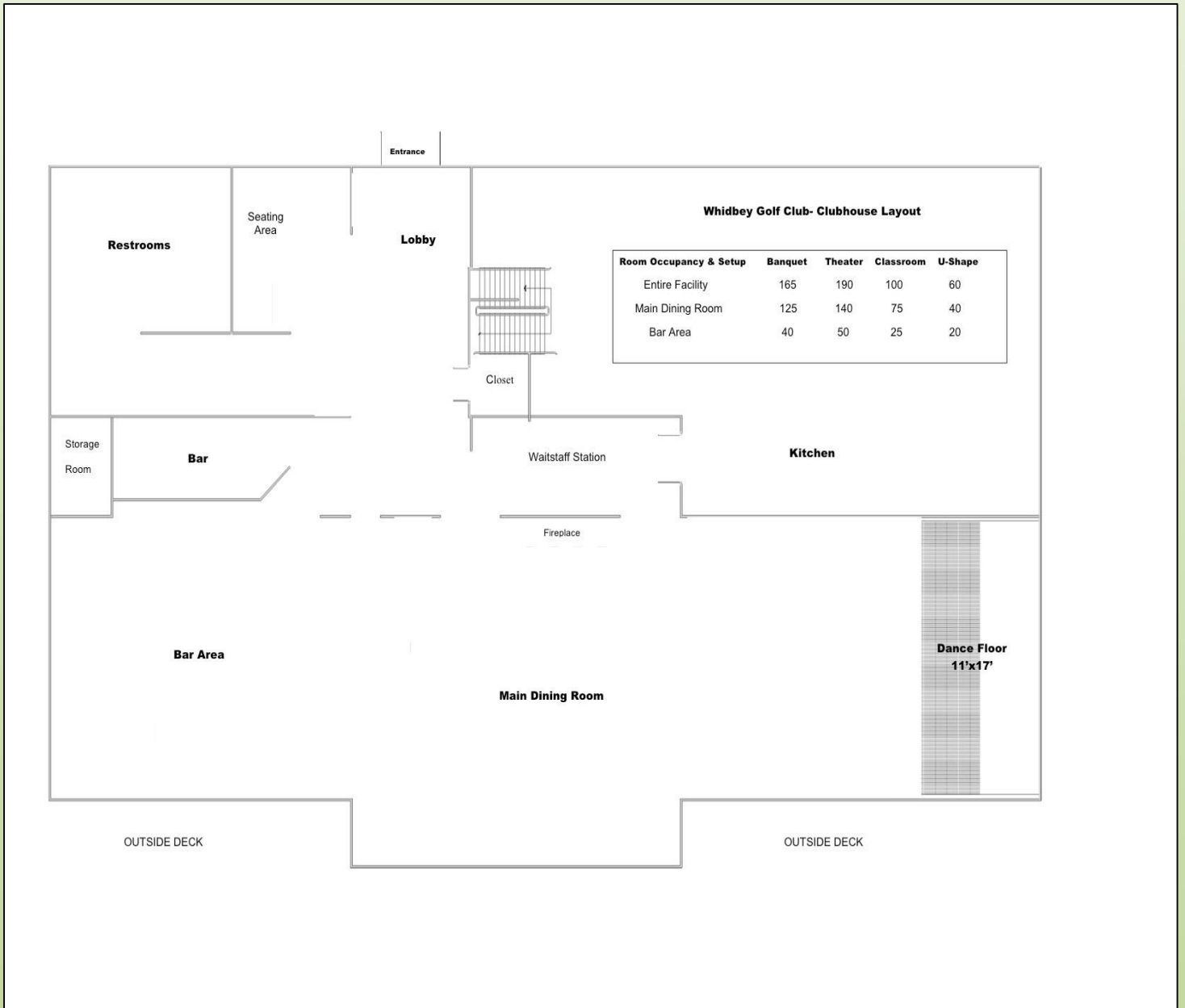
LIABILITY: Any personal property of the patron or guests brought onto the premises and left therein, either prior to or following the event, shall be sole responsibility of the patron. WGC shall not be liable for any loss or damage to any such property for any reason. Prices quoted herein are subject to proportionate increases due to increases in cost of commodities, labor, taxes, or currency values subsequent to the signing of this agreement. Patron agrees to pay such increases. All parties agree to reimburse WGC for damages to any WGC property caused by patron, guest, or any person affiliated with the event. WGC reserves the right to withhold the deposit to pay for such damages.

*Member Discounts are available. See club manager for details.

If WGC is unable to perform its obligations under this agreement for any reasons beyond its control, including but not limited to strikes, labor disputes, accidents, government requisitions, restriction or regulations or commodities, acts of war or God, such nonperformance is excused and WGC will not be liable for consequential damages of any nature.

THE 19th HOLE

Clubhouse Layout and Capacities



THE FIRST TEE

Breakfast Selections

Continental Breakfast

- assorted chilled juices
- assorted bagels, breads, & muffins
- fresh seasonal fruit, granola, and berries
- regular, decaf coffee & assorted teas

\$8

Omlette or Waffle station

(Minimum of 25 guests)

- Belgium waffles with seasonal berries, syrup, and cream.
- Omlette's include assorted meats, garden veggies and cheese fillings.

\$4

\$5

Breakfast Buffet

- assorted chilled juices
- assorted bagels, breads, & muffins
- fresh seasonal fruit, granola, and berries
- buttermilk biscuits and sausage gravy
- French cheese blintz crepes
- buttermilk pancakes or brioche French toast
- roasted red potatoes with onion and peppers
- Farm fresh scrambled eggs
- apple wood smoked bacon & sage sausage links
- regular, decaf coffee & assorted teas

\$16

*Menu pricing per person and subject to 8.7% sales tax and 20% service charge *All buffets are for a 3-hour time period and subject to \$100 labor fee if under 25 guest minimum.

For a la carte menu please see Fairway Grille restaurant menu options and pricing

AT THE TURN

Lunch Selections

Clubhouse Luncheon

Choice of TWO plated entrée selections, served with choice of side salad or fruit and Chefs choice of dessert

-chicken caesar salad

-turkey cobb salad

-chef's salad

-BBQ chicken ranch salad

-taco salad

-1/2 fairway club

-1/2 club melt

-1/2 reuben

-1/2 BLT

-1/2 chicken quesadilla

-quiche lorraine

\$12

Salad Buffet -variety of fresh greens, meats, cheeses, and all the trimmings to make your signature salad. Served with an assortment of fruits, rolls, and fresh baked cookies and brownies. \$13

Deli Buffet-variety of lunch meats, cheeses, and breads accompanied by all the trimmings to make your signature sandwich. Served with an assortment of fruits, salads, potato chips, and fresh baked cookies and brownies. \$16

BBQ Buffet -Angus beef hamburgers, all beef franks, bbq chicken breasts, and garden burgers accompanied by all the trimmings to make your favorite bbq creation. Served with an assortment of fruits, salads, potato chips, and fresh baked cookies & brownies. \$16

Smokehouse Buffet -BBQ babyback pork ribs, slow roasted bbq chicken, maple mahogany bacon baked beans, sweet grilled cilantro lime corn, and jalapeno cheddar cornbread. Served with an assortment of fruits, salads, and fresh baked cookies & brownies. \$24

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THE APPROACH

Cold Hors D'oeuvres

All selections serve approximately 50 people were otherwise noted.

Combo tray —seasonal fresh vegetables, cheeses, and fruit. \$125

Caprese Bruschetta — fire roasted roma tomato, fresh basil, and mozzarella, pesto, ricotta cheese on a garlic herb crostini. \$155

Deviled Eggs — traditional favorite with creamy seasoned yolk filling. \$130
with crab \$170

Smoked Salmon Display serves 30 people
— lemon dill crème fraiche, alder smoked and served with traditional garnitures, crackers & crostini's.
\$185

Shrimp Cocktail— fresh 16/20 shrimp slow poached to tender perfection, chilled, and served with house cocktail sauce. \$175

Greek Pasta Salad— feta, kalamata olives, roasted red peppers, sundried tomatoes, garden veggies, greek aegean dressing over tri colored rotini. \$155

Meat Lovers Pasta Salad— ham, turkey, roast beef, provolone, cheddar, swiss, garden veggies, pesto caesar dressing over tri colored rotini. \$190

Mexican 7 Layer Dip —refried beans, seasoned beef, shredded cheese, tomato, olives, guacamole and sour cream. Served with crispy tortilla chips. \$155

Nacho Bar — crisp tortillas, seasoned beef, nacho cheese sauce, diced tomatoes, green onions, pickled jalapenos, shredded cheese, , salsa, sour cream, and guacamole. \$130

Deli Wraps — ham, turkey, or roast beef, crumbled bacon, shredded cheese, field greens, garden veggies and garlic herb wrap. \$185

Mini Tea Sandwiches 120 pieces —
Mediterranean tuna, deviled ham salad, shrimp salad, egg salad, roast beef and turkey cranberry. \$165

Chickpea Hummus— served with black sesame chips, carrots, celery and seasoned olives. \$135

Caramelized Onion and Shallot Dip—
served with pretzels and chips. \$125

Whole Roasted Nuts— cashews, almonds, pecans, filberts and brazil. \$100

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THE APPROACH

Hot Hors D'oeuvres

All selections serve approximately 50 people were otherwise noted.

Stuffed Mushrooms—choice of italian sausage, chorizo, or spinach. \$165
with crab \$200

Shanghai Lumpia — with chili sweet and sour sauce. \$120

Chicken Wings — Jumbo sized wings served buffalo style, korean bbq or honey bbq.
\$195 ... boneless \$125

Cocktail Meatballs — Choice of BBQ, sweet and sour, Swedish, or marinara. \$150

Satay of Chicken— Skewered chicken served BBQ style, sweet and sour, or traditional satay style with peanut sauce. \$150
with tenderloin of beef \$200

Bacon Wrapped Scallops— Fresh Alaskan scallops wrapped in smoky bacon glazed in honey mustard. \$195

Coconut Shrimp 50 pieces — served with our spicy sweet and sour sauce. \$140

Oyster Rockefeller 50 pieces — with creamy spinach bacon filling, baked with parmesan. Served on the half shell \$140

Breaded Calamari Fries — served with marinara or roasted garlic aioli sauce \$155

Spinach Artichoke Dip —Our house recipe very creamy and rich. Served with garlic herb crostini's and crispy tortilla chips. \$130

Alaskan Amber Battered Shrimp — served with tartar and cocktail sauce. \$125

Potstickers — Jiaozi stuffed with pork or vegetables. \$120

Flatbread Naan Pizza 6 pieces per pizza — Choose from Margharita, BBQ chicken, Hawaiian BBQ chicken, Mushroom, pepperoni & sausage or the works. \$12

Mini Quiche Lorraine—swiss cheese, bacon, baked egg custard. \$125

Breaded Oysters — served with jack daniels, tartar and cocktail dipping sauce. \$135

Lamb Meatballs— served with tzatziki sauce. \$200

Spinach & Feta Spanakopita— mini savory Greek philyo pastries. \$195

Mini Empanadas— choice of buffalo chicken, smoked mozzarella & roasted tomato, chicken pot pie, or steak & cilantro. \$185

Baked Brie Crostini— with fire roasted apple, cranberry and walnuts. \$155

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THE MAJOR

Plated Dinner Selections

All Dinner entrees served with choice of side, dinner rolls, and fresh vegetable medley. *Unless otherwise noted.

Soups and salads available for additional charge. You may select up to **(2)** entrées choices.

Filet Mignon Oscar—brochettes of beef asparagus, fresh dungeness crab and hollandaise sauce. \$28

Salmon in Phyllo — with mushroom duxelle, leeks and red peppers. \$23

Roasted half lemon garlic herb Chicken — classic dish done superbly. \$18

Porterhouse of Pork — with maple balsamic apple, raisins & walnuts. \$18

Portabella Mushroom Ravioli * — with sundried tomato cream sauce, caramelized onions, peas and smoked gouda. \$17

Prime Rib Au Jus— Slow roasted 10 oz slice of seasoned goodness. \$25

Grilled Cilantro Lime Shrimp — fire roasted corn and avocado tomato salsa. \$19

Chicken Poseidon— stuffed with fresh dungeness crab, spinach, cream cheese, red onion & pepper, kalamata olives, breaded and baked crispy. Served with apricot orange sauce. \$21

Sides

Twice Baked Bacon Cheddar potatoes

Au Gratin

Mini Bakers

Roasted Garlic Mashed Potatoes

Loaded Baked Potato

Mushroom Risotto

Herb Yellow Rice

Roasted Red Potatoes

Couscous Quinoa

blend Parmesan

Polenta Southern

Baked Beans Mexican

Rice Salads/Soup

Garden Green —\$4

Caesar —\$5

Spinach —\$6

Caprese —\$6

Greek —\$6

Cup of Soup Du Jour —\$4

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THE MAJOR

Buffet Dinner Selections

The Grand Buffet – Hand carved Prime Rib of Beef and one (1) entrée selection. Served with choice of side, seasonal vegetable medley, fresh garden salad, dinner rolls and choice of (2) dessert selections. **\$34**

The House Buffet – Slow roasted Baron of Beef and one (1) entrée selection. Served with choice of side, seasonal vegetable medley, fresh garden salad, dinner rolls and choice of (2) dessert selections. **\$29**

Build your Own Buffet– Choose any two (2) entrée selections. Served with choice of side, seasonal vegetable medley, fresh garden salad, dinner rolls and choice of (2) dessert selections **\$25**

Fiesta Buffet – Ground beef, grilled chicken, vegetarian fajitas served with tortillas, taco shells, Spanish rice, refried beans & all the trimmings to make the perfect Mexican feast. **\$19**

Side Choices

Twice Baked Bacon Cheddar potatoes, Au Gratin, Mini Bakers, Roasted Garlic Mashed Potatoes, Loaded Baked Potatoes, Mushroom Risotto, Herb Yellow Rice, Roasted Red Potatoes, Couscous Quinoa blend, Parmesan Polenta, Southern Baked Beans, Mexican Rice

Buffet Entrée Options

Grilled Salmon with Honey Mustard, Raspberry BBQ, or Maple Soy

Chicken Marscapone

Chicken Cordon Blue

Shrimp or Chicken Scampi

Roasted Lemon Garlic Chicken

Korean BBQ Pork Tenderloin

BBQ Baby Back Ribs

Blackened Red Snapper with Pineapple

Salsa Chicken Marsla Portabella

Baked Ziti with Roasted Vegetables

California Chicken

Fettuccine Alfredo with Chicken or Shrimp in roasted garlic pesto cream sauce

Crab Stuffed Filet of Sole

...and many more

If you don't see something that suits your taste we take great pride in working with you to accommodate any special request.

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THE SWEET SPOT

Dessert Selection

Whidbey Island Icecream Sundae \$4

Olympic Mountain Sorbet \$4

Fire Roasted Apple Crisp with
Vanilla Ice Cream \$5

Tiramisu \$4

Triple Layer Chocolate Cake \$4

Three Layer Strawberry Shortcake
\$4

Orange Dream Cake \$4

Chocolate Mousse \$4

Tuxedo Truffle Mousse Cake \$4

Key Lime Pie \$5

New York Cheesecake \$5

Chocolate Cheesecake \$5

Carrot Cake \$5

Double Chocolate Pudding \$5

Cupcakes \$18 per doz

Pies: apple, cherry, blueberry,
pumpkin, peach, blackberry, no
sugar apple and blueberry \$4

Plus many more!

THE WATER HOLE

Beverage Selections & More

Non Alcoholic Beverages

Punch Bowl \$65

(Fruit punch, club soda, and sierra mist)

Sparkling Cider \$9 per bottle

Pitcher of Soda \$5

**Unlimited Fountain Soda, Coffee or
Iced Tea \$50 , for 50 guests**

....And More

Napkin & Table linens

\$1 per person (\$50 Min Charge)

Projector & Screen Rental

\$50 for 3 hours

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Alcoholic Beverages

Champagne Punch Bowl \$135

(House champagne, peach brandy, club soda, and sierra mist)

Wine Punch Bowl \$85

(White Zinfandel, with ginger ale and club soda)

House Champagne \$15

House Wines- Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon

Large Carafe \$19

Small Carafe \$11

By the Glass \$5.5

Wine list by the bottle - List Price

(a corking fee of \$10 per bottle will be charged for any wine brought in by guests; please make arrangements with manager prior to event)

Keg Beer

Domestic, with Glasses \$195

Import/Micro, with Glasses

Market Price

Pony Keg, with Glasses \$165