

- Wedding receptions**
- Rehearsal dinners**
- CLASS Reunions**
- Business luncheons**
- Corporate meetings**
- Anniversary parties**
- Birthday parties**
- Retirement parties**
- Bar & bat mitzvahs**
- Fundraisers & auctions**
- Graduation parties**
- Wedding & baby showers**
- Bachelor parties**
- holiday parties**
- COCKTAIL RECEPTIONS**
- Celebration of life**

Kitsap Golf & Country Club
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KITSAP GOLF & Country Club

ESTABLISHED 1924



BANQUET GUIDE 2015

Our Commitment

Our commitment to quality, value, and variety can be seen at any event. From a simple continental breakfast, to the most elaborate dinner party – at Kitsap Golf & Country Club, the possibilities are endless!

We have compiled an extensive selection of breakfast, luncheon, reception, and dinner menus for your consideration. These menu options were designed and created for some of our most successful events throughout the years, and we are enthusiastic about sharing them with you. We gladly provide entrees for our guests with dietary requirements. Vegetarian options, heart-healthy options, and any other special requests are accommodated. We also take pride in “tailoring” menus to suit any occasion.

We know you will find our menus appetizing and appealing! As always, our warm and friendly staff looks forward to making your event with us a memorable and delightful experience. It is our sincere and personal goal to make each event a special and unique experience.

ROOM RENTAL rates

<u>ROOM</u>	<u>RATE</u>	<u>CAPACITY</u>
Ballroom	\$600	300
Dining Room	\$400	60
Patio	\$200	60

You do not need to be a member of Kitsap Golf & Country Club to rent the facilities. Members of Kitsap Golf and Country Club receive a 50% discount on room rental rates. A member of the club may sponsor an event. The member sponsor must be in attendance to receive 50% room rental discount.

Room rentals are for four (4) hours. We do not include any time used for decorating as part of the four hours. If your event goes over the four hour limit, the room rate will be 25% of the room rental per hour thereafter.

Room rental includes the price of linens and all set-up fees. The Banquet Coordinator can arrange overlays and specialty linens at an additional cost. Room Rentals and room configurations can be tailored to suit the needs of individual group needs.

- Kitsap Golf & Country Club shall not be held responsible for injuries to any of your guests or to the general public resulting from negligent action(s) by any person(s) connected with your function.
- Kitsap Golf and Country Club shall not assume responsibility for damage or loss of any merchandise or articles brought into or left at the facility.
- You, as host, shall be held responsible to pay the cost of damage(s) to our facilities or to the golf course caused by any person(s) connected with your function.
- Entertainment is permitted, but all entertainers must provide their own audio equipment.
- Kitsap Golf & Country Club reserves the right to inform the function host of any of their guest who may be disorderly, obnoxious, or out of control before we remove said guest(s) from our premises.
- Prices are per person and subject to change without advance notice.
- Prices listed are a guide. All menus and rentals can be customized to fit a particular functions needs. Please ask the banquet coordinator if you have specific needs that are not addressed in the guide.

BAR POLICIES

- A bar will be set up only upon request from the function's host. There will be a \$50 bar set-up fee.
- Beer and liquor cannot be brought into the club. All alcohol must be purchased from the club, with the exception of specialty wine that you may want, but you must use Kitsap Golf & Country Club's bartenders. Groups utilizing their own wine are required to have a special license and will be charged a corkage fee of \$10 per person. Tax and gratuity are not included in the corkage fee. Guests who are in attendance of parties are not allowed to enter the member lounge.
- The Club Management must approve all beverage arrangements. Washington State Liquor Laws state that it is unlawful to serve liquor to any person under 21 years of age, or permit any person under 21 to consume liquor on our premises. Individuals arranging receptions at Kitsap Golf and Country Club will be held responsible for controlling minor consumption. Our staff has been instructed to request proof of age from any individual in question. They also have been instructed to refuse service to intoxicated persons.
- Club policy states that the bar may not be open later than 12:00 midnight for any private function. No beverages are allowed to leave the premises.

PAYMENT POLICIES

- All checks should be made payable to Kitsap Golf & Country Club.
- Payment is due upon receipt of banquet invoice. Sponsors are responsible for delinquent charges.
- Finance charge of 1.5% per month will be applied to unpaid balances.
- If a club or organization is tax exempt, a copy of the tax certificate must be submitted before the date of the function. A function cannot be billed “tax exempt” without a tax certificate on file.
- Type of payments accepted: cashiers check, major credit cards, personal checks with proper identification, or cash. The banquet department must approve all other forms of payment.
- 19% gratuity and current sales tax is added to all food and beverage charges.

Banquet policies

- When booking a function, it is necessary to contact the Banquet Coordinator at the Club office.
- A room can be tentatively reserved for two weeks. Reservations are not considered complete until a deposit of \$300.00 has been received with a signed Banquet Contract.
- Events are considered to be four (4) hours or less. Additional time is 25% of the regular room rate per hour.
- Room rental includes the price of linens and all set-up fees. The Banquet Coordinator can arrange overlays and specialty linens for an additional charge.
- Members of Kitsap Golf and Country Club receive a 50% discount on room rental rates. The member sponsor must be in attendance to receive 50% room rental discount.
- All arrangements must be finalized at least two (2) weeks prior to the function.
- Final guest count (guaranteed number of attendance) is required no less than seven (7) days prior to the date of the function. Your guaranteed number cannot be reduced after this confirmation, unless arrangements have been made with the banquet department.
- If your final count is more than 5% greater than the guarantee prior to the event, an additional 25% increase per meal will apply to all meals above the number guarantee. If your final attendance is greater on the day of the event, a 50% increase per meal above the number guaranteed will be applied.
- If an event is cancelled within 90 days of the event the deposit will be applied as a cancellation fee. If an event is cancelled prior to 90 days before the event a \$50.00 handling fee will be retained. The amount of deposit will be applied to the final billing.
- Gifts, cakes, flowers, photographers, valet service and coat check arrangements are the responsibility of the host. The club will provide a cake table and gift table. All desserts brought into the club are subject to a \$1.00 per person charge consistent with the guaranteed attendance.
- All wedding ceremonies performed on the premises will incur a \$2.00 per person charge if the same room is to be used for the reception.
- Decoration items may not be attached to any walls, floors, or ceilings with nails, staples, tapes, or other materials without prior approval. All decorations and displays must be removed at the end of the function.
- Glitter and confetti or any other party favors that are left at the club and may cause excessive clean-up will be billed a minimum of \$75.00 for a cleaning fee.
- Please discuss with the Banquet Coordinator all of your electrical, audio, lighting and other pertinent details necessary for the success of your event. The Club will assist in arranging equipment needs. Costs incurred will be passed directly to the cost of the function, plus a 30% handling fee. An over-head projector and appropriate screens are available upon request at no charge.
- All food and beverage must be purchased through Kitsap Golf and Country Club and served by our staff.
- Due to insurance liabilities, remaining food items from catered functions cannot be removed from the premises. This policy applies to all perishable food, including entrees for guests unable to attend.
- In order to maintain freshness, buffet items will remain out a maximum of 2 hours.
- Ample free parking is available for all functions and is shared with golf patrons.

Just a few of OUR clients...

Kitsap Golf & Country Club is a great venue for any type of event. Our ballroom is one of the largest in the area and is utilized by many local businesses and individuals including:

*Kitsap Dental Society
Homebuilders
Silverdale Rotary
North Kitsap Rotary
Bremerton Rotary
Bremerton Chamber of Commerce
Mathis Guild
Bremerton Symphony
Kitsap Board of Realtors
Silverdale Children's Guild
Bremerton School District
Central Kitsap Education Association
Capri Heart & Lung Institute
Navy Hospital
Comfort Keepers
Kitsap Opera
Advanced Medical Imaging
Kitsap County Republican Party
Kitsap Class Reunions ranging from 1948-2004
plus many more...*

And What their saying about us...

*The whole experience from the first contact with the caterer to the conclusion of the reception was extraordinary. Everyone made it a never-to-be-forgotten event. What a remarkable day.
~Murphy-Tibbetts Reception*

*Thank you so much for all you did for the West High School Class of 1968 40th class reunion. Your staff was so kind and helpful. The facility was wonderful. Thank you so much.
~West High Class of 1968*

*The food was excellent, served hot, and everyone was served in a timely fashion. 5 stars.
~EJB Facilities Services Christmas Party*

*I would like to comment on how wonderful and gracious your staff was in accommodating our needs. It was truly refreshing to work with such an amendable group of people.
~Olympic College Office of Instruction*

*Nine years of parties.. this was the best yet. Wonderful. Period.
~Triten-Marine Christmas Party*

*Thanks to all of you for your wonderful work and great assistance for our annual luncheon.
~Mathis Guild*

*Great job. Food service was perfect. Another great event.
~Bremerton Chamber of Commerce*

*Dinner was absolutely delicious!!! Everything was done to perfection. Many thanks to you and your staff for a lovely evening enhanced by such a wonderful dining experience.
~Bremerton Symphony*



WEDDINGS & RECEPTIONS

Kitsap Golf & Country Club allows for many different styles of wedding receptions. From formal to semi-formal, we are able to accommodate a wide variety of themes and styles.

You may choose to have your wedding and reception or just your reception at the club. Wedding ceremonies



that take place in the same room as the reception are charged \$2 per person for the transformation from ceremony style seating to the table seating. You may elect to have your guests seated

at the tables during the ceremony. If this is the case, the \$2 fee is waived.

You may also prefer to rent another area of the club for your ceremony, then move into the ballroom for your reception. Renting ceremony chairs is the responsibility of the host. They may be delivered to the club and our staff will be happy to arrange them to your specifications. Chairs for the reception are included in the room rental charge



Kitsap Golf & Country Club does not provide wedding cakes. You are welcome to provide your own. We will furnish a skirted cake table and our staff will cut and serve the cake as directed. There is a \$1 per person cake service fee.



Book your wedding and reception at Kitsap Golf & Country Club and you will be sure to

Dessert selections

All prices are per person. Dessert only does not include coffee service. Add coffee for 2~ per person

COOKIES 1.50

Chocolate Chip, White Chocolate Macadamia Nut, Snickerdoodle, Lemon Coolers

BROWNIES 3.25

Chocolate Fudge Brownie with Walnuts

COBBLER 5.75

Apple or Mixed Berry

CAKES 5.75

German Chocolate, Carrot Cake, Double Layer Chocolate Cake

TARTS 4.25

Caramel Almond, Lemon, Mixed Berry

PIE 5.75

Apple, Pecan, Pumpkin, Chocolate Cream or Banana Cream

CHOCOLATE 6.95

Ecstasy Cassis Cake, Dark Chocolate Mousse

CHEESECAKE 5.75

Lemon, Chocolate or Strawberry

ICE CREAM 2.75

Chocolate, Vanilla or Strawberry

Bite size dessert buffet 7.95

An assortment of bite size cheesecake, brownies, cookies, fruit cobbler or a variety of other favorites. Ask for availability.



If you have a special request for dessert, just ask. We will try our best to prepare whatever you like. Prices for specialty items may vary .

Dinner service

All prices are per person. All dinners come with your choice of entree, vegetable side, starch side, salad choice, dinner rolls and a coffee and water station. Choices can be plated or buffet unless otherwise noted.

	Buffet	Plated
Choice of one regular entrée	19.95	21.95
Choice of two regular entrées	23.95	25.95
One regular & one premium entrée	27.95	29.95
One premium choice entrée	27.95	29.95
Two premium choice entrées	31.95	33.95

Regular Entrées

Oven Roasted Turkey

Seasoned and slow roasted. Served buffet style only.

Broiled Chicken Breast

Your choice of Picatta, Marsala or Teriyaki sauce

Roasted Pork Loin

Slow roasted and topped with seasoned Brown Gravy

Honey Glazed Ham

Served with Honey Dijon Sauce (buffet only)

Chicken Fettuccini

Your choice of Alfredo or Pesto Sauce

Pasta Primavera

Fresh Vegetables with Garlic Herb Sauce

Eggplant Parmesan

Panko breaded and topped with Italian Sauce and Cheese

Traditional Lasagna or Spaghetti

Served with Garlic Bread (buffet only)

Premium Entrées

New York Strip Steak

Served with sautéed mushrooms. Serve plated style only.

Prime Rib of Beef

Carved and served with Au jus and Horseradish Sauce

Halibut Olympia

Topped with sour cream, Parmesan and Bread Crumbs

Broiled Salmon Filet

Served with Herb Butter, Lemon Basil Sauce or Teriyaki

Kitsap Drawns

Tempura battered and rolled in Almonds. Served plated only.

Vegetable choices

Buttered corn, green beans almandine, buttered carrots & peas, steamed asparagus with Hollandaise or vegetable medley

Starch choices

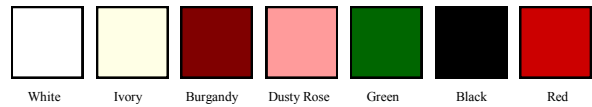
Scalloped potatoes, garlic mashed potatoes, twice baked potatoes, roasted red potatoes, wild rice pilaf herb stuffing, or herb buttered linguini

Table linens

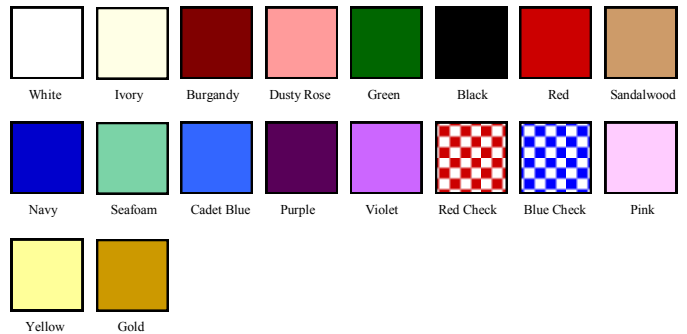
Tablecloths, overlays and napkins come in a variety of colors. Linen colors must be picked at least 2 weeks before the event to ensure that they are available. Tablecloths and napkins are included in your room rental. Overlays are charged 2.00 per table.

Colors listed may vary from actual linen. Samples are available in the office for exact colors.

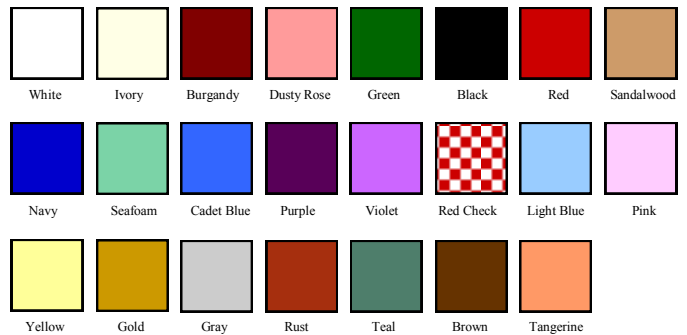
Tablecloths



Overlays



Napkins



AVAILABLE ITEM rentals

Linen Overlays	\$3 per table
3 Votive Candles	\$3 per table
Table Mirrors	\$2 per table
Hurricane Lamps	\$4 per table (limited quantity)
Hanging Crystal	\$125.00
Microphone	No Charge
Podium	No Charge
Screen	No Charge

beverage service

All prices are per person.

Coffee & Tea

2.00 per person

Fruit Juices

Cranberry, Grapefruit, Orange, Tomato
1.25 per person

Fruit Punch

10.00 per gallon 15.00 per gallon with sherbet

Tropical Punch or Strawberry Lemonade

15.00 per gallon 20.00 per gallon with sherbet

Bottled Spring Water 2.00

Gatorade 2.00

Unlimited fountain soda 100.00 per 100 people in attendance

Beer & Wine

Keg Beer

Domestic Beer	235.00	Pony Keg	125.00
Premium Beer	335.00	Pony Keg	200.00
Imported Beer	335.00	Pony Keg	200.00

House Wine by the Bottle

18.00 per bottle
Cabernet, Merlot, White Zinfandel,
Chardonnay, Zinfandel,
Sauvignon Blanc

CHAMPAGNE

18.00 per bottle
Sparkling Cider
7.00 per bottle



Plated lunches

*Plated lunch entrees are not available after 4pm.
All prices are per person. Coffee and water station included.*

Croissant Sandwich

Croissant with homemade chicken salad or tuna salad, served with fresh fruit 9.95

Chicken & Broccoli Crepes

Topped with creamy Parmesan sauce and served with rice pilaf and a dinner roll 9.95

Braised Beef Tips

Served with stroganoff gravy or red wine bourguignon, ladled over egg noodles and served with a dinner roll 10.95

Chicken Breast

Broiled with your choice of teriyaki, Picatta or Marsala, served with rice pilaf and a dinner roll 11.95

Chicken Cordon Bleu

Chicken breast stuffed with ham and Swiss cheese, with a Mornay sauce, served with rice pilaf and a dinner roll 12.95

6 oz Roasted Prime Rib

Slow roasted served with creamed horseradish cream sauce, red potatoes and a dinner roll 15.95

Teriyaki Marinated Salmon

Baked boneless fillet in a teriyaki marinade and served with rice pilaf and a dinner roll 16.95

salads

Spinach Salad

Served with hard-boiled egg, sliced mushrooms and a sweet cider and bacon dressing 12.75

Chef Salad

Smoked turkey, honey roasted ham, cheddar and Swiss cheeses, hard boiled egg and avocado 12.95

Chicken or bay shrimp Caesar Salad

Topped with grilled chicken breast or Bay shrimp 12.95

Cobb Salad

Chicken breast, crispy bacon, bleu cheese crumbles, tomato, hard boiled egg, avocado and olives 13.95

Raspberry Chicken Salad

Chicken breast, mandarin oranges and toasted almonds tossed in raspberry vinaigrette 14.95

Asian Chicken Salad

Chunks of chicken, mandarin oranges, pineapple, crispy chow mien noodles and a sesame peanut vinaigrette 14.95

Taco Salad

Fresh greens and seasoned ground beef on a bed of crispy tortilla chips and topped with cheddar cheese, tomatoes, black olives and onions, served with salsa and sour cream 14.95

Ultimate Greek Salad

Mixed greens tossed with creamy Italian dressing, feta cheese, Kalamata olives, Genoa salami, artichoke hearts, tomatoes and chopped egg 14.95

Lunch buffets

Lunch buffets are not available after 4pm. All prices are per person. Buffets include a coffee and water station.

Deli Delight Buffet

A selection of smoked ham, roasted turkey breast, and roast beef, Swiss, cheddar, and pepper jack cheese, assorted bread selection, and condiment tray. Also includes your choice of pasta salad, potato salad, coleslaw or chips and assorted cookies 9.50

Add chicken salad or tuna salad 2.00

All American Grill

Includes hamburger and hotdogs with all the fixings. Also includes your choice of potato salad, pasta salad, coleslaw or chips and assorted cookies 10.50

Add baked beans, corn on the cob and corn bread for an additional 2.00 per person

Shepard's Pie

Seasoned ground beef mixed with carrots and peas in a rich brown gravy, topped with mashed potatoes and baked to a golden brown. Includes a salad bar and dinner rolls 11.50

Mexican Taco Bar

Seasoned ground beef, soft flour tortilla or crispy corn tortilla shells Spanish rice, refried beans and all the condiments 12.75

Country Chicken Buffet

Bone-in chicken prepared with your choice of fried or herb baked, served with mashed potatoes, gravy, vegetables, salad bar and dinner rolls 12.75

Italian Lasagna buffet

Delicious layered lasagna served with a rich Italian red sauce, served with vegetables, a salad bar and toasted garlic bread 13.75

Spaghetti Buffet

Traditional spaghetti, served with a rich Italian red sauce, served with vegetables, a salad bar and toasted garlic bread 13.75

Mexican Fiesta Buffet

Includes beef and chicken fajitas, Spanish rice, refried beans, all the condiments and a delicious apple crisp for dessert 14.75



Western Barbeque

Your choice of sliced BBQ beef or pork sandwiches, barbequed chicken, baked beans, corn on the cob, and corn bread. Also includes fresh seasonal fruit cobbler for dessert 15.50

Buffet Additions:

Fresh Fruit Tray 4.00
Salad bar 3.00

BREAKFAST buffets

Breakfast buffets include a coffee and water station. All prices are per person.

Continental Breakfast Buffet 7.50

Sliced or Whole Fruit
Choice of Scones, Cinnamon
Rolls or Muffins
Coffee & Tea



Traditional Breakfast Buffet 9.50

Scrambled Eggs
Potatoes O'Brien
Applewood Smoked Bacon
Country Sausage Links
Seasonal Fresh Fruit Platter
Coffee & Tea

Premium Breakfast Buffet 10.75

Scramble Eggs with Ham and Cheddar Cheese
Potatoes O'Brien
Applewood Smoked Bacon
Country Sausage Links
Seasonal Fresh Fruit Platter
Scones
Coffee & Tea

Executive Breakfast Buffet 12.75

Eggs Benedict
Belgian Waffles
Country Biscuits & Gravy
Applewood Smoked Bacon
Country Sausage Links
Seasonal Fresh Fruit Platter
Scones
Coffee & Tea

Additions to the above Buffets:

Fresh Assorted Juices
add 1.25 per person
Biscuits and Gravy
add 2.75 per person

Chef attended stations:

Omelet Station add 4.00 per person
Fruit Crepe Station add 3.00 per person
Carved Ham Station add 3.00 per person

Appetizer buffets

All appetizer packages are priced per person and include a coffee and water station.



Reception Package #1 16.95

Domestic Cheese & Cracker Tray
Vegetable Tray with Ranch Dip
Seasonal Fruit Platter
Chicken Wings (spicy, barbeque or teriyaki)
Meatballs (marinara, barbeque or teriyaki)
Zucchini and Mushroom Tempura

Reception Package #2 19.95

Imported and Domestic Cheese & Cracker Tray
Vegetable Tray with Ranch Dip
Seasonal Fruit Platter
Crab Stuffed Mushrooms
Mini Quiche Tartlets
Meatballs (marinara, barbeque or teriyaki)
Pork Egg Rolls

Reception Package #3 22.95

Imported and Domestic Cheese & Cracker Tray
Vegetable Tray with Ranch Dip
Seasonal Fruit Platter
Smoked Salmon
Crab Artichoke Dip
Chicken Wings (spicy, barbeque or teriyaki)
Strawberries and Chocolate Fondue
Carved Entrée:
Choice of Baron of Beef, Ham,
Turkey or Pork Loin
Additional carved entrée add 3.00 per person



Cold Appetizers

All appetizers are priced per person

Domestic Cheese Tray

An assortment of domestic cheeses and crackers 4.00

Domestic & Imported Cheese Tray

An assorted platter of domestic and specialty imported cheeses and assorted crackers 5.00

Vegetable Tray

A nice variety of fresh seasonal vegetables with a ranch dipping sauce 3.00

Fruit Tray

An assortment of sliced seasonal fruits 4.00

Deli Meat Tray

A platter of thinly sliced roast beef, turkey, and ham served with condiments and dinner rolls 5.00

Chips & Salsa 1.50

Chips & Dip

Potatoes chips served with your choice of ranch or onion dip 1.50

Mixed Nuts 2.00

Strawberries with Chocolate Fondue

Strawberries served with warm chocolate sauce for dipping 3.50

Smoked Salmon Filet

Seasoned and smoked fresh for your event 6.00

hot Appetizers

Mushroom & Zucchini Tempura

Lightly battered and deep-fried 3.00

Jalapeno Poppers

Cream cheese filled jalapenos, breaded and deep-fried 3.00

Mini Quiche Tartlets 3.00

Cocktail Meatballs

Cocktail size meatballs with your choice of marinara, barbeque or teriyaki sauce 3.00

Chicken Wings

Chicken wings served with your choice of spicy, barbeque or teriyaki sauce 4.00

Pork Egg Rolls 3.50

COCKTAIL SMOKIES

Served with your choice of teriyaki or barbeque sauce 2.50

Crab & Artichoke Dip

Delicious and creamy crab and artichoke dip served warm 5.00

Crab Stuffed Mushrooms

Button mushrooms stuffed with a delicious crab mixture 5.00

Chicken Skewers

Breast of chicken, skewered and broiled 5.00

CHEF ATTENDED CARVING STATION

Your choice of beef, ham, turkey or pork hand-carved for each of your guests 7.00