



## Event Guide

Thank you for considering The Home Course as the host site for your special event. From start to finish, our team will strive to make this a memorable occasion for you and your guests. The John M. Bodenhamer Pavilion is a lovely Colonial style structure that boasts an expansive patio with surrounding views of the golf course and Olympic Mountains. The 2,000 square foot event space seats up to 140 guests. Our menus are handcrafted in house to suit a variety of tastes. All food and beverage is subject to a 20% service charge and applicable sales tax.

### *Catering Policy*

No food or beverage (except wedding/Birthday cake or dessert) may be brought onto the premises by an outside source without the permission from the Food & Beverage Manager. The Home Course reserves the right to charge for these privileges. Due to health department and insurance regulations, remaining food and/or beverage items from a catered function cannot be taken off the premises for consumption. This policy is applied to all perishable food, including entrees for guaranteed guests unable to attend. Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase the risk of food-borne illness. Menu pricing and availability are subject to change.

### *Alcohol Policy*

Alcohol may only be dispensed by The Home Course Staff. The Washington State Liquor Control Board requires employees of The Home Course to request identification from any person who is of questionable age, and to refuse alcohol service if the person is underage or proper identification cannot be furnished. Employees also have the right to refuse alcohol service to any person, who in their judgment appears intoxicated.

### *Invited Guests*

The Home Course requires notification of the expected number of guests no later than ten (10) 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 the Event Contract will be considered the minimum guarantee.



THE HOME COURSE

### *Liability*

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

### *Banquet Hours and Room Rental Rates*

The Home Course requires a room rental fee of \$1,000.00, valid for a six (6) hour rental period. This time does not include setup, or teardown. Hours are to be negotiated between client and Food & Beverage Manager. For the months of October through March, The Home Course offers a reduced room rental rate to guests.

### *Ceremony Fees*

Ceremonies conducted on the North Patio are subject to a \$4 per person fee, which includes rental of white wedding chairs, setup and teardown of ceremony site. For driving range ceremony requests, terms and pricing are negotiated between the Head Golf Professional and Food & Beverage Manager.

### *Vendors*

The Bodenhamer Pavilion and surrounding grounds are available for your photographic needs. Transportation packages are available by request only. For insurance and liability reasons, photography is not permitted on the golf course unless approved by written consent prior to event. The Home Course reserves the right to charge for these privileges. The Home Course 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 Food & Beverage Manager.

### *Decorations*

All candle decorations must be approved prior to the event. The Home Course does not allow decorations to be stapled, taped, nailed, or any other substance to be affixed to any of the walls, floors, or ceilings. The Home Course does not allow the use of confetti, rice, lanterns or fireworks with the exception of sparklers upon approval by the Food & Beverage Manager.



THE HOME COURSE

### *Security*

Private security is not available. In the event The Home Course does feel additional security will be necessary, an outside source will be brought in and charges will be applied to final bill.

### *Parking*

Parking on-site is available free of charge.

### *Seating*

Our 60" round tables seat up to eight (8) guests. Special seating diagrams can be arranged with our Food & Beverage Manager if necessary. Gift, cake and vendor tables included in room layout.

For smaller parties such as golf outings, or rehearsal dinners, of sixteen (16) to forty (40) we offer a semi-private dining experience inside the Pavilion or on our patio adjacent to the pavilion and golf course.

### *Menu Planning*

The Home Course Culinary Team will personally work with you to create an unforgettable menu customized to your tastes, or you may select from the menus on the following pages. Please read the catering policies regarding details for menu planning and consumption.

Thank you for choosing The Home Course, we look forward to exceeding your expectations!



THE HOME COURSE

## Trays & Displays

(Yields 75 Servings)

### **Fruit Display 100**

Seasonal Fruit, Honeyed Greek Yogurt

### **Crudité 100**

French Cut Vegetables, Dressings

### **Hummus Platter 100**

White Bean Hummus, Roasted Garlic, Vegetables, Pita Bread

### **Cheese Display 100**

Artisan Cheeses, Baguette, Assorted Crackers

### **Antipasto 100**

Cured Meats, Fresh Mozzarella, Balsamic & Olive Oil Marinated Vegetables

## Hors d'Oeuvres

(Minimum order 25)

By the Piece

### **Crab Cakes 4**

Lemon Aioli

### **Angus Beef Sliders 4**

Bacon, Blue Cheese Aioli

### **Thai Marinated Chicken Skewers 4**

Coconut-Curry Sauce

### **Filo Rolls 3**

Feta, Spinach, Arugula, Roasted Garlic

### **Tomato Bruschetta 2**

Buttered Herbs, Honey Drizzle

*\*These menu items may be prepared to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We make every effort to buy locally grown, natural and sustainable products*

*Gluten free, vegetarian & vegan selections available*



THE HOME COURSE

## Buffets

*(All buffets include fresh brewed coffee & assorted tea)*

### Dinner

**Chicken Breast 16**

Lemon-Sage Rub

**Grilled Steak\* 18**

Herbed Butter

**Baked Salmon\* 20**

Cilantro-Lime Glaze

### Select

**Fort Nisqually 25**

Grilled Chicken  
Lemon-Sage Rub  
&  
Glazed BBQ Ribs

**Rainier 30**

Baked Salmon\*  
Cilantro-Lime Glaze  
&  
Chicken Breast  
Lemon-Sage Rub

**Olympic View 35**

Grilled Steak\*  
Herbed Butter  
Baked Salmon\*  
Cilantro Lime Glaze  
&  
Glazed BBQ Ribs

*(One Each)*

### **Salad**

*Mixed Greens, Citrus Vinaigrette*

*Classic Caesar\**

*Italian Pasta*

### **Vegetable**

*Sautéed Medley*

*Herbed Green Beans*

*Asparagus*

### **Starch**

*Rustic Mashed Potatoes*

*Roasted Baby Reds*

*Wild Rice*

*Pesto Penne Pasta*

### Finishing Touch

Per guest

**5**

Bread Pudding, Caramel Sauce

Flourless Brownie, Fresh Whipped Cream

Mini Berry Pie

*\*These menu items may be prepared to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We make every effort to buy locally grown, natural and sustainable products*

*Gluten free, vegetarian & vegan selections available*



THE HOME COURSE

## The Outing Collection

(Includes Fresh Baked Cookies)

### **Sandwich Stop 13**

Assorted Deli Meats & Cheeses  
Breads, Appropriate Garnish & Condiments  
Assorted Chips

### **Eagle\* 15**

Grilled Hamburgers & Hot Dogs, Assorted Chips

### **Birdie 18**

Grilled Chicken, Glazed BBQ Ribs, Seasonal Fruit, Assorted Chips

### **Albatross 22**

Penne Pasta, Chicken Alfredo & Beef Marinara, Caesar Salad, Garlic Bread

### **Boxed Lunches 14**

*Final Count for Box Lunch Order Due 10 Days Prior to Outing*

*Lunches Include Deli Sandwich, Chips, Bottled Water, Fruit, & Fresh Baked Cookies*

#### *Selections:*

Turkey & Cheddar, Ham & Swiss, Roast Beef & Monterey Jack, or  
Vegetable Wrap, Greek Yogurt Dressing  
*Appropriate Garnish & Condiments Included*

*\*These menu items may be prepared to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We make every effort to buy locally grown, natural and sustainable products*

*Gluten free, vegetarian & vegan selections available*



THE HOME COURSE

## Breakfast Buffets

Includes Fresh Brewed Regular & Decaf Coffee, Assorted Specialty Teas, & Juices

### **Nisqually Continental 10**

Seasonal Fruit, Cinnamon Rolls, Danish & Breakfast Breads

### **Scramble Format 12**

Egg Scramble with Tillamook Cheddar Cheese, Peppers, & Onions

Bacon & Sausage

Seasoned Breakfast Potatoes

Seasonal Fruit

### *Breakfast Accessories*

(Per Guest)

Oatmeal, Granola, or Honeyed Greek Yogurt **3**

Bagel & Lox, Pickled Red Onions, Capers **3**

Breakfast Sandwich **4**

### *Beverage*

(Per Guest)

Coffee & Tea Service **2**

Fresh Brewed Regular, & Decaf Coffee, Assorted Specialty Teas

Pepsi Products, Bottled Water **3**

*\*These menu items may be prepared to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We make every effort to buy locally grown, natural and sustainable products*

*Gluten free, vegetarian & vegan selections available*



THE HOME COURSE

### Premium Liquor

(Price per drink)

- Tito's Vodka
- Bombay Sapphire Gin
- Glenlivet Scotch
- Maker's Mark Bourbon
- Captain Morgan Spiced Rum
- Patron Tequila

Hosted 8.

No Host 9.

### Standard Liquor

(Price per drink)

- McCormick Vodka
- Seagrams Gin
- Scoresby Scotch
- Early Times Bourbon
- Bacardi Light Dry Rum
- Sauza Gold Tequila

Hosted 6.

No Host 7.

	<i>Host</i>	<i>No Host</i>
Wines by the Glass	6.	7.
Champagne by the Glass	6.	7.
Domestic Beer	5.	6.
Import Beer/Microbrew	6.	7.
Sparkling Water	4.	5.
Fruit Juice	3.	4.
Cordials	7.	8.





THE HOME COURSE

## Packages

(Charged per guest)

### *Premium Hosted Bar*

Premium liquors, house wine, import, microbrew & domestic bottled beer and house champagne

(Shots not included)

One hour	13.
Two hours	17.
Three hours	21.
Four hours	25.

### *Well Hosted Bar*

Standard liquors, house wine and import, microbrew & domestic bottled beer

(Shots not included)

One hour	11.
Two hours	14.
Three hours	17.
Four hours	20.

### *Soft Hosted Bar*

House wine and import, microbrew & domestic bottled beer

One hour	9.
Two hours	11.
Three hours	15.
Four hours	18.

### *Toasts*

(Charged per guest)

Champagne	3.
Martinelli's sparkling cider	3.



THE HOME COURSE

## Preferred Vendors

The Home Course 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 special event.

### Florists

Jen's Blossoms	(253) 678-2311	<a href="http://www.jensblossoms.com">www.jensblossoms.com</a>
Cornucopia Co.	(253) 752-3107	<a href="http://www.cornucopiawedding.com">www.cornucopiawedding.com</a>

### Music/Entertainment

Adam's DJ Service	(253) 952-2156	<a href="http://www.adamsdjservice.com">www.adamsdjservice.com</a>
Tony Schwartz Weddings	(253) 988-8095	<a href="http://www.tonyschwartzweddings.com">www.tonyschwartzweddings.com</a>
Entertainment Masters	(253) 566-6891	<a href="http://www.entertainmentmasters.net">www.entertainmentmasters.net</a>

### Wedding Cakes & Confections

Phoebe's Pastry Café	(360) 742-3066	<a href="mailto:www.phoebe@phoebespastrycafe">www.phoebe@phoebespastrycafe</a>
Celebrity Cakes	(253) 627-4773	<a href="http://www.celebritycakestudio.com">www.celebritycakestudio.com</a>
Finale Signature Cakes	(206) 953-3011	<a href="http://www.finalesignaturecakesbylydia.com">www.finalesignaturecakesbylydia.com</a>

### Photography

Wallflower Photography	(253) 274-1222	<a href="http://www.wallflowerphoto.com">www.wallflowerphoto.com</a>
Studio-CE Photography	(360) 207-1987	<a href="http://www.studio-ce.com">www.studio-ce.com</a>
RC Media Photography	(253) 225-2497	<a href="http://www.rcmediaphotography.com">www.rcmediaphotography.com</a>

### Hotel Accommodations

Hampton Inn, DuPont	(253) 914-4444	<a href="http://www.hamptoninn.hilton.com">www.hamptoninn.hilton.com</a>
Fairwood Inn & Suites, DuPont	(253) 912-8900	<a href="http://www.fairwoodwa.reservations.com">www.fairwoodwa.reservations.com</a>
Liberty Inn, DuPont	(253) 912-8777	<a href="http://www.libertyinndp.com">www.libertyinndp.com</a>

### Decoration/Equipment Rental

American Party Place	(253) 473-3300	<a href="http://www.americanpartyplace.com">www.americanpartyplace.com</a>
Linen Sensation	(206) 851-3994	<a href="http://www.linensensation.com">www.linensensation.com</a>
Celebrations & Events Rentals	(360) 754-7368	<a href="http://www.celebrationsstore.com">www.celebrationsstore.com</a>
Cort Party Rentals	(253) 922-9898	<a href="http://www.cortpartyrental.com">www.cortpartyrental.com</a>

### Special Services

Linda Crase Makeup	(253) 358-0866	<a href="mailto:www.lcbeauty@hotmail.com">www.lcbeauty@hotmail.com</a>
Essence of Events, Planning	(253) 292-1482	<a href="http://www.essenceofevents.com">www.essenceofevents.com</a>
Beyond the Blossoms, Planning	(253) 678-2311	<a href="http://www.jensblossoms.com">www.jensblossoms.com</a>



THE HOME COURSE

## Property Contacts

Kyra Hetzler, Food & Beverage Manager

*khetzler@kempersports.com*

Joshua Chadek, Kitchen Supervisor

*jchadek@kempersports.com*

Justin Gravatt, Head Golf Professional

*justin.gravatt@thehomecourse.com*

Thank you, we look forward to your visit!