



THE HOME COURSE

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.



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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.



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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!



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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



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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

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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

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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**

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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.



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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.



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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	www.jensblossoms.com
Cornucopia Co.	(253) 752-3107	www.cornucopiawedding.com

Music/Entertainment

Adam's DJ Service	(253) 952-2156	www.adamsdjservice.com
Tony Schwartz Weddings	(253) 988-8095	www.tonyschwartzweddings.com
Entertainment Masters	(253) 566-6891	www.entertainmentmasters.net

Wedding Cakes & Confections

Phoebe's Pastry Café	(360) 742-3066	www.phoebe@phoebespastrycafe
Celebrity Cakes	(253) 627-4773	www.celebritycakestudio.com
Finale Signature Cakes	(206) 953-3011	www.finalesignaturecakesbylydia.com

Photography

Wallflower Photography	(253) 274-1222	www.wallflowerphoto.com
Studio-CE Photography	(360) 207-1987	www.studio-ce.com
RC Media Photography	(253) 225-2497	www.rcmediaphotography.com

Hotel Accommodations

Hampton Inn, DuPont	(253) 914-4444	www.hamptoninn.hilton.com
Fairwood Inn & Suites, DuPont	(253) 912-8900	www.fairwoodwa.reservations.com
Liberty Inn, DuPont	(253) 912-8777	www.libertyinndp.com

Decoration/Equipment Rental

American Party Place	(253) 473-3300	www.americanpartyplace.com
Linen Sensation	(206) 851-3994	www.linensensation.com
Celebrations & Events Rentals	(360) 754-7368	www.celebrationsstore.com
Cort Party Rentals	(253) 922-9898	www.cortpartyrental.com

Special Services

Linda Crase Makeup	(253) 358-0866	www.lcbeauty@hotmail.com
Essence of Events, Planning	(253) 292-1482	www.essenceofevents.com
Beyond the Blossoms, Planning	(253) 678-2311	www.jensblossoms.com



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Property Contacts

Michelle Ennis, Food & Beverage Manager

mennis@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!