



# *The Home Course*

2021 EVENT GUIDE

[WWW.THEHOMECOURSE.COM](http://WWW.THEHOMECOURSE.COM)





# *Your Home for the Perfect Day*

THANK YOU FOR CONSIDERING THE HOME COURSE AS THE HOST SITE FOR YOUR SPECIAL EVENT.

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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 120 guests indoor and opens to an expansive patio that can seat up to a combined 320. Our menus are handcrafted in house to suit a variety of tastes.



# Policies

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## **CATERING**

No food or beverage (except wedding/birthday cake) 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. Menu pricing and availability are subject to change. All food and beverage is subject to a 20% service charge and applicable sales tax.

## **ALCOHOLIC BEVERAGES**

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 fourteen (14) 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.

## **BANQUET HOURS AND ROOM RENTAL**

The Home Course requires a room rental fee starting at \$2,000.00, valid for a six (6) hour rental period. This time does not include setup, or tear-down. Hours are to be negotiated between client and Food & Beverage Manager. For the months of October through March, The Home Course will negotiate reduced room rental rate.

## **CEREMONY FEES**

Ceremonies conducted on the North Patio are subject to a \$5-10 per person fee which includes rental of white wedding chairs, setup, and tear-down of the ceremony site. For driving range ceremony requests, terms and pricing are negotiated between the client and Food and Beverage Manager.



# Policies

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## **VENDORS**

The Bodenhamer Pavilion and surrounding grounds are available for your photographic needs. 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.

## **PARKING**

Ample parking on-site is available free of charge.

## **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.

## **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.



# Appetizers

ALL TRAYS ARE PRICED FOR A DOZEN PEOPLE

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**FRUIT PLATTER: \$45**

Fresh seasonal fruit and berries

**CRUDITÉ: \$48**

fresh seasonal vegetables with homemade dip

**ARTISAN CHEESE BOARD: \$50**

Locally aged hard and soft cheeses with artisan crackers and seasonal jam

**ANTIPASTO TRAY: \$58**

Cured meats, peppers, marinated olives and homemade pickled vegetables.

**CAPRESE SKEWERS: \$60**

Fresh mozzarella balls, grape tomatoes and fresh basil, drizzled with a sweet balsamic glaze

**BACON WRAPPED SEA SCALLOPS: \$60**

Alaska scallops wrapped in locally smoked bacon, then perfectly grilled

**PRAWN SKEWERS: \$60**

Fresh prawns marinated in a cilantro-lime emulsion, then fire roasted

**SMOKED SALMON CROSTINI: \$60**

Toasted cuban baguette, herbed cream cheese, salmon, capers and shaved red onion.

**SWEET AND SOUR MEATBALLS: \$48**

Roasted pineapple, caramelized onions and roasted sweet peppers, layered with tangy sauce

**BEEF TENDERLOIN CROSTINI: \$65**

Toasted baguette topped with herb cheese, seared tenderloin medallion, pickled red onion and arugula.

**CEVICHE: \$58**

Citrus cured prawns, shaved red onions, peppers and cilantro emulsion





# Buffet

CHOOSE ONE OF EACH SIDE CATEGORY, INCLUDES ROLLS, BUTTER AND COFFEE OR TEA

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## Salads

### HOUSE SALAD

Spring mix with shaved red onion, cherry tomatoes tossed with house vinaigrette.

### CLASSIC CAESAR

Crisp romaine hearts, shredded parmesan, herbed croutons and house made Caesar dressing.

### GREEK SALAD

Grape tomatoes, cucumber, Kalamata olives, red onion, feta cheese tossed in house vinaigrette.

## Vegetable

Seasonal vegetable medley  
Fresh green beans with slivered almonds  
Roasted brussel sprouts

## Starch

Herb Roasted baby reds  
Garlic mashed  
Baked potato with toppings

## Entrees

### CHICKEN PICATTA: \$24

Grilled chicken breast, topped with a pan sauce of lemon, caper, white wine, garlic, parsley, and butter emulsion.

### BAKED FRESH SALMON: MARKET PRICE

With charred lemons, fennel fronds and lemon Beurre blanc.

### BBQ GLAZED PORK RIBS AND ROASTED CHICKEN: \$26

Dry rub seasoned pork and chicken, slow roasted then flame broiled.

### SKIRT STEAK MARINATED AND GRILLED: \$30

Glazed with fresh chimichurri.

### PRIME RIB: MARKET PRICE

Coated with a peppercorn and Dijon crust, slow roasted to a perfect medium rare.

### GRILLED CHICKEN BREAST: \$28

With penne pasta, roasted bell peppers, charred onions and fire roasted tomatoes, tossed in a basil pesto.

### PORK TENDERLOIN: \$24

slow roasted topped with sautéed caramelized granny smith apples, sweet onion, simmered in a gorgonzola cream sauce.

### POLYNESIAN AFFAIR: \$36

Grilled chicken breast and thighs, glazed with a honey lime marinade. served with sesame-soy beef short ribs and a scallion garnish.



# The Outing Collection

PRICE PER PERSON

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## **CONTINENTAL: \$12**

Fresh seasonal fruit, assorted artisan pastries and juice

## **SANDWICH STOP: \$16**

Assorted deli meats, cheese, breads, condiments, pasta salad and chips.

## **SOUTHERN STYLE BBQ: \$22**

BBQ grilled Chicken breast, glazed BBQ Ribs, fresh green salad, potato salad and home style baked beans.

## **BACK YARD BBQ: \$16**

Flame broiled angus burgers or pulled pork sandwich, potato salad, pasta salad and home style baked beans.

## **PASTA BAR: \$22**

Grilled chicken breast, tossed with pesto penne pasta, topped with parmesan. Grilled sweet Italian sausage, fired roasted bell pepper, tomatoes, onion, tangy tomato sauce tossed with penne pasta, topped with parmesan. Comes with green salad and garlic bread

## **BOX LUNCH: \$14**

Assorted Deli sandwiches, chips, fruit, cookie and bottled water

## **TACO BAR: \$20**

Taco spiced ground beef, pulled pork, Taco toppings, Spanish rice, black beans and flour tortillas.



# Bar Services

ALL BRAND SELECTIONS ARE EXAMPLES AND SUBJECT TO CHANGE

## PREMIUM LIQUOR (Price per drink)

Tito's Vodka  
 Hendrick's Gin  
 Glenlivet Scotch  
 Maker's Mark Bourbon  
 Sailor Jerry Spiced Rum  
 Casa Noble Reposado Tequila  
**Hosted \$8**  
**No Host \$9**

## STANDARD LIQUOR (Price per drink)

Aristocrat Vodka  
 McCormick Gin  
 McGragor Scotch  
 Jim Beam Bourbon  
 McCormick Rum  
 Sauza Gold Tequila  
**Hosted \$6**  
**No Host \$7**

	Hosted	No Host
Wine (Glass)	\$6	\$7
Champagne (Glass)	\$6	\$7
Domestic Beer	\$5	\$6
Import Beer/Microbrew	\$6	\$7
Fruit Juice	\$3	\$4

## TOASTS (Charged Per Guest)

Champagne \$3  
 Martinelli's Sparkling Cider \$3

## PREMIUM HOSTED BAR

Premium Liquors, House Wine, Champagne, Import, Microbrew, & Domestic Bottled Beer  
 (Shots not included)  
**One hour \$13**  
**Two hours \$17**  
**Three hours \$21**  
**Four hours \$25**

## STANDARD HOSTED BAR

Standard Liquors, House Wine, Champagne, Import, Microbrew, & Domestic Bottled Beer  
 (Shots not included)  
**One hour \$11**  
**Two hours \$14**  
**Three hours \$17**  
**Four hours \$20**

## SOFT HOSTED BAR

Wine, Champagne, Import, Domestic, Cider, Microbrew, & Bottled Beer  
**One Hour \$10**  
**Two Hours \$13**  
**Three Hours \$16**  
**Four hours \$19**





# Thank You

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WE APPRECIATE THE OPPORTUNITY TO HOST YOUR WEDDING DAY.  
OUR GOAL IS TO MAKE YOUR VISION OF THE PERFECT WEDDING DAY BECOME REALITY.

## THE HOME COURSE CONTACTS

### **JUSTIN GRAVATT**

General Manager

[JUSTIN.GRAVATT@THEHOMECOURSE.COM](mailto:JUSTIN.GRAVATT@THEHOMECOURSE.COM)

### **PIPER STRAND**

Food and Beverage Manager

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