

Tri City Country Club
Banquet Facilities

Thank you for inquiring with the Tri-City Country Club. We've been serving the community for more than 75 years and we're dedicated to providing you *and your guests* with an exceptional experience.

Our Club has several indoor venue options plus additional outdoor facilities as well. We welcome the opportunity to host your next event for a dozen guests or for over a 1,000. The attached information includes booking guidelines, club policies, and menus for your convenience. However, hospitality doesn't come from a boiler plate brochure. Please let us know how we can make your meeting or party an extraordinary success!

The Clubhouse Dining Room has stunning views of our beautiful golf course as well as views of the Tri-Cities, the Blue Mountains and the Horse Heaven Hills. The main dining room will accommodate up to 200 people for luncheons, dinner parties, casual appetizer functions or elegant wedding receptions. Additionally, we offer two banquet rooms for smaller groups. The **President's Room** will accommodate up to 43 people and the **Suncrest Room** will accommodate up to 56. The Tri-City Country Club also offers the entire facility for your event and can accommodate 300+ people.

The Tri-City Country Club has a large and active membership. We recommend booking well in advance so we can reserve your selected date. Depending on your event size/date, we take reservations as much as 18 months in advance for Members and 12 months for sponsored events.

We're committed to making your event a worry-free and memorable experience. If you have any questions about the enclosed information please feel free to contact us.

Sarah Barnes
Director of Hospitality
Sarah@tccountryclub.com

Phone 509-783-6131
Fax 509-783-1773

Typically, all of our event space is offered free of charge with a minimum food purchase. However, we also offer our facilities without the purchase of any food & beverage (please note we do not allow outside catering). We'd be glad to discuss corresponding room rental fees for your specific event.

Selecting a Room

The **President's Room** accommodates up to 65 people depending on set-up.

Food & Beverage purchase of \$10.00 per person or \$100.00 for a group will waive the room fee.

The **Suncrest Room** accommodates a minimum of 5 up to 48 people.

Food & Beverage purchase of \$10.00 per person or \$100.00 for a group will waive the room fee.

The **Main Dining Room** accommodates a minimum of 50 up to 130 people.

Food & Beverage purchase of \$3000.00 will waive the room fee.

The **Lounge** accommodates a minimum of 50 up to 130 people.

Food & Beverage purchase of \$2750.00 will waive the room fee.

The **Main Dining Room & Lounge** accommodates up to 295 people.

Food & Beverage minimum purchase of \$5500.00 will waive the room fee.

Menus- Our catering menu changes with the seasons. We look forward to utilizing fresh produce in the warmer months and featuring delicious winter classics when it's cooler. Therefore this menu will provide you with a spectrum of items but please inquire for a personalized menu tailored to your event and budget. If a person(s) in your group has dietary restrictions, please let us know so we can accommodate them.

Meal selections include room preparation, room fee, house sound system, and coffee, tea, and lemonade. Prices DO NOT include audio visual, extra tables/set-up, alcohol, sodas, sales tax or 18% suggested gratuity.

F&B Requirements- All food and beverage must be purchased from the Club with the exception of store bought wedding and celebratory cakes. Catering by outside sources is not permitted unless prior arrangements have been made with the Director of Hospitality and home baked items can never be permitted. Outside cakes will incur a \$.50 per person plating fee. Wine may be brought into the Club. A \$10/bottle corkage fee applies.

Final & Guaranteed Count- We will require the final guest count 5 working days before your function. This will ensure we can arrange the proper level of staffing and purchase the necessary food and beverage. Once the guarantee is set it will not be subject to reduction - this will be the amount billed at the close of the event. A head count will also be taken during the course of your event and any guests above the guaranteed number will be added to the final billing. In the event that no final guarantee is received, the last estimated guest count will be considered a final guarantee and charges will be incurred for that amount. We will make every attempt to accommodate increased guest counts. Please note entrée substitutions may be necessary.

Service- All times listed on Banquet Event Orders for food service times are final. We will adjust to the best of the Club's ability, but please keep in mind that the Club cannot guarantee the quality of your meal if it is delayed to accommodate late arrivals, slow golf play, etc.

Leftovers- According to local health department standards, left over food served buffet style is not to leave the facility. Credit will not be issued for leftovers.

Deposits & Payments- An active membership in good standing (or a sponsor and deposit) is required to book any function. Events closing the Main Dining Room &/or Lounge will incur a minimum \$500.00 deposit. Until a deposit is received the event will be considered tentative. The remaining charges will be due prior to or on the day of the event depending on the scale of the Event. Functions canceled within 120 days of the Event will forfeit their deposit. Additional charges for lost food & beverage revenue may be billed if the date cannot be resold.

Sales Tax- Local and state taxes will be added to all food item and services. If your group is tax exempt, a tax exemption certificate is required prior to your function.

Gratuities- The total estimated cost does not include a gratuity for your service staff. The gratuity will be added to the final food and beverage in the amount of 18% .Please note this is distributed in full to the hourly Club staff including wait staff, bartenders, dishwashers,

Equipment Needs- The Tri-City Country Club will work with you to secure specialty rental items such as: custom linens, chairs, tents, special tables, projectors, etc. However, in most cases your group will need to contract and pay for these items on your own.

Decorating- Tri-City Country Club staff does not decorate for functions, however they do set the tables with linens and place settings of utensils and water glasses in addition to small votives. Outside florists are welcome and you may decorate as well. We do not allow items to be hung from the walls or ceilings with tape, tacks, or nails. No glitter, confetti, rice, or bird seed is to be used. Votive style candles can be placed on the tables using proper care not to damage tablecloths with wax spillage. There will be a \$21.00 replacement charge for damaged tablecloths.

Host's Responsibility- The sponsoring member is responsible for the conduct of their guests as well as any damages from the event which may occur in or around the Club facilities. If in the event the bill is not paid on the day of the event it will automatically be charged to their account. The Tri-City Country Club is not responsible for any items lost or stolen during the scheduled event.

Appetizer Selections

A Minimum of 20 guests [smaller groups may pre order from our dining room/lounge menu]

All appetizers are priced per person and must be purchased for each expected attendee.
A minimum purchase of \$15 per guest is required unless the appetizer is served before a meal.

Chilled Selections:

Chilled Prawns

Chilled prawns served with spicy cocktail sauce
\$20/ 2 dozen

Assorted Fresh Fruits

Seasonal fresh fruit tray
\$4.5

Cheese of the Vine

Assorted artisan cheeses and domestic cheeses
and toasted baguette
\$6.5

Cheese & Crackers

Assorted crackers with domestic cheese such as; Swiss,
Tillamook pepperjack, white cheddar and medium cheddar and
aged Dutch Gouda
\$6.0

Assorted Deli Meat Platter

Deli ham, deli roast beef, slow roasted turkey served with mini
buns, mayo and mustard
\$5.5

Assorted Deli Meats & Cheese Platter

Deli ham, corned beef, deli roast beef, slow roasted turkey and
deli pastrami, Swiss, Tillamook pepper jack, white Cheddar and
medium Cheddar and aged Dutch Gouda
\$6.0

Vegetables & Dip

Assorted seasonal vegetables, broccoli florets, cauliflower
florets, cucumber, Baby carrots, celery sticks, grape tomatoes
with buttermilk ranch dipping sauce
\$4.0

Hot Selections:

Dungeness Crab-Stuffed Mushroom Caps

A large mushroom cap filled with our
fresh Dungeness crab mixture
\$9.5

Bruschetta

On a toasted flatbread, fresh garden tomatoes, onion, garlic,
pesto, basil, olive oil, balsamic vinegar and
Parmesan cheese
\$4.5

BBQ Chicken Flatbread

On a toasted flatbread, BBQ sauce, Char-broiled chicken
breast, green onions, garden tomatoes and fresh cilantro
\$4.5

Bacon-Wrapped Bay Scallop

3 large Sea Scallops wrapped in hickory smoked bacon
\$8.5

Skewered Teriyaki Chicken

Hand sliced chicken tenderloins skewered (2per) with your
choice of sauce – (BBQ, sweet & sour or teriyaki)
\$4.0

Oven Baked Meatballs

Hand rolled meatballs with your choice of sauce
(BBQ or Swedish)
\$3.5

Chicken Wings

Oven baked chicken wing served with your choice of sauce
(Our spicy red buffalo - sweet & sour - teriyaki or honey BBQ)
\$3.5

Prices include a maximum serving time
of 2 hours

*The Washington State Department of Health advises that eating raw or undercooked meats, poultry, eggs or seafood poses a health risk. Thorough cooking of such animal foods reduces the risk of illness.

Breakfast Buffet

(Minimum of 20 people)

Breakfast Buffet #1

Scrambled Eggs
Hashbrown Potatoes
Bacon and Sausage
Seasonal Fruit Tray
Coffee, Tea or Juice
\$14.0

Breakfast Buffet #2

Scrambled Eggs
Hashbrown Potatoes
Bacon or Sausage
French Toast and Maple Syrup
Seasonal Fruit Tray
Coffee, Tea or Juice
\$17.0

Breakfast Buffet #3

Scrambled Eggs
Hashbrown Potatoes
Bacon or Sausage
Biscuits and Gravy
Seasonal Fruit Tray
Coffee, Tea or Juice
\$17.0

Breakfast Buffet # 4

Scrambled Eggs
Hashbrown Potatoes
Bacon or Sausage
Buttermilk Pancakes and Maple Syrup
Seasonal Fruit Tray
Coffee, Tea or Juice
\$16.5

Continental Breakfast

Assorted Danish and Muffin Tray
Assorted Yogurt
Seasonal Fresh Fruit Tray
Coffee, Tea or Juice
\$9.0

*Prices do not include a suggested gratuity of 18% or 8.6% sales tax
Menu prices subject to change*

*Prices include a maximum serving time
of 2 hours*

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Plated Lunch

(Minimum of 20 people)

Dungeness Crab or Oregon Bay Shrimp Louis Salad (available May –September)

Dungeness Crab or Oregon Bay Shrimp, fresh garden greens, garden asparagus, julienne red onions, egg and choice of blue cheese or 1000 island dressing

\$11.5 (shrimp)

\$13.5 (crab)

Fresh Atlantic Salmon Salad

Fresh Atlantic salmon, fresh garden greens, orange and grapefruit sections, garden tomatoes, avocado with citrus vinaigrette dressing

\$15.0

Tri City Country Club Steak Salad

Grilled steak, fresh garden greens, garden tomatoes, julienne red onions, Gorgonzola cheese crumbs, roasted cashews and our balsamic vinaigrette dressing

\$13.0

*All lunch entrees below include
potato, pasta or rice and vegetables.*

Fresh Atlantic Salmon

Fresh Atlantic salmon char-broiled served with a fruit salsa

\$18.5

Chicken Marsala

Boneless chicken breast with a Marsala wine sauce

\$13.5

Chicken Oscar

Boneless chicken breast, Dungeness crab, garden asparagus and our hollandaise sauce

\$18.0

Roasted Tri-Tip Medallions

Slow roasted Tri Tip sirloin served with a garlic mushroom demi glace

\$17.0

Blackened Top Sirloin

Our 8oz baseball cut sirloin blackened to perfection

\$22.0

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Menu prices subject to change*

Plated Dinner

(Minimum of 20 people)

All dinner entrees include: Caesar salad or House salad,
potato, pasta or rice and fresh seasonal vegetables.

Slow Roasted Prime Rib

Our slow roasted Prime Rib served with au jus and a creamy horseradish sauce
\$32.0

Fresh Atlantic Salmon

Fresh Atlantic salmon char-broiled and served with a fruit salsa or dill cream sauce *as appropriate to the season*
\$23.0

Herb Crusted Pork Loin Tournedos

Served with a garlic rosemary mushroom demi glace
\$22.5

Marsala Chicken

7oz chicken breast served with a Marsala wine sauce
\$18.5

Chicken Oscar

10oz. Airline chicken breast served with fresh garden asparagus,
Dungeness crab and our hollandaise sauce
\$25.0

Tri Tip Medallions

Slow roasted Tri Tip sirloin served with a garlic mushroom demi glace
\$22.5

Blackened Top Sirloin

Our 8oz baseball cut sirloin blackened to perfection
\$25.0

Surf and Turf

Our 8oz baseball cut sirloin and fresh Atlantic salmon
\$33.0

*Prices do not include a suggested gratuity of 18% or 8.6% sales tax
Menu prices subject to change*

Dinner Buffet

(Minimum of 20 people)

Entrees

Fresh Atlantic Salmon

Atlantic salmon baked and served with a dill cream sauce

Herb Crusted Pork Loin Tournedos

Served with a garlic rosemary mushroom demi glace

Chicken Oscar

10oz. Airline chicken breast/ 6 oz for dual entrée buffet served with fresh garden asparagus
Dungeness crab and our hollandaise sauce

Tri Tip Medallions

Slow roasted Tri Tip sirloin served with a garlic mushroom demi glace

10 oz. Airline Chicken with a Pomegranate-Balsamic Reduction

10oz. Airline chicken breast/ 6 oz for dual entrée buffet

Ginger Baked Ham

Glazed and slow roasted

Choice of Two Side Dishes

Whipped potatoes with roasted garlic

Roasted red potatoes with parmesan

Rice pilaf medley

Au-gratin potatoes

Tortellini Primavera

Penne Pasta tossed with Red Peppers, Spinach and Peppercorn-Parmesan Cream

French green beans

Broccoli with lemon butter

Roasted Vegetable medley

Buffet with one entrée

\$25.0

Buffet with two entrées

\$33.0

Prime rib buffet – available upon request

*Buffets are served with tossed house salad, rolls & butter, and dessert
iced tea, lemonade, and coffee*