



OUTING GUIDE



OUTINGS

Thank you for your interest in Chambers Bay. Golf events are ideal for social gatherings, business entertainment, team building, or fundraising events. We commit to providing a premium experience with authentic links golf, unparalleled views of the Puget Sound, and genuine hospitality and service. As the site of the 2010 & 2033 U.S. Amateur, 2015 U.S. Open, 2021 U.S. Amateur Four-Ball, and 2022 U.S. Women's Amateur Championships, Chambers Bay was designed to challenge the greatest players in the world. Yet, it's a course that anyone can play and enjoy.

STANDARD SERVICES

Our professional staff is experienced in all aspects of tournament organization and we look forward to making your event memorable and worry-free! To enhance the experience, we include custom printed proximity markers for Closest-to-the-Pin and Longest Drive contests, as well as custom scorecards. Also included with your visit is the use of our award-winning, championship Practice Center.

If you would like to utilize the Practice Center, please arrive at least 45 minutes prior to your starting time. Otherwise, arrive at least 15 minutes prior, for check-in and transportation to the first tee.

PROFESSIONAL SERVICES

GOLF INSTRUCTION

We're proud to offer the services of our PGA golf instructors at the Chambers Bay Academy to all group outings. Our PGA professionals will create a once-in-a-lifetime experience by offering a Links Lesson in a group setting. Learn to embrace the art of links golf through creative shot-making which can only be found at Chambers Bay.

SCORING

Regardless of your event format, our staff can also manage digital scoring operations for a \$3 per player fee.

CADDIE SERVICES

Chambers Bay is a walking-only facility. While the use of a caddie is not required, our experienced caddies can enhance your round with yardage information, club selection, and detailed knowledge of each carefully crafted hole. Our caddie bag fee is \$100 per bag carried plus gratuity, per round for a job well done. Caddies are a cash payment and arrangements can be made to add this to a master bill. Group caddies are also available for \$50 plus gratuity per player in the group.

RENTAL CLUBS

For those traveling from outside the area or just looking to upgrade for the day, we offer new TaylorMade rental sets for men and women. Rental sets are available for \$65 plus tax and include two sleeves of TaylorMade golf balls.

VENUE POLICIES

The view at Chambers Bay is extraordinary and the perfect backdrop for any event. The spectacular landscape of the golf course, the magnificent snow-capped Olympic Mountains, and the panoramic view of the stunning Puget Sound will leave your guests in awe. Our expert staff will strive to provide you and your guests with a premium experience with exceptional food and service.

VENUES

- The Pavilion: 4,000 square feet, plus an adjoining patio with seating for up to 220
- Upper Patio: Private and open dining for up to 100 guests
- Lower Patio: Private and covered dining space for up to 50 guests

CATERING

No food or beverage (with the exception of birthday or wedding cakes) may be brought onto the premises by an outside source without prior permission from the Director of Sales & Marketing. Chambers Bay reserves the right to charge for these privileges. Due to the health department and insurance regulations, remaining food and/or beverage items from a catered function cannot be taken off the premises for consumption.

ALCOHOLIC BEVERAGES

Alcohol may only be provided and served by Chambers Bay banquet staff. The Washington State Liquor Control Board requires employees of Chambers Bay 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. Chambers Bay employees also have the right to refuse alcohol service to any person, who in the servers' judgment appears intoxicated.

DEPOSIT & CANCELLATION

A deposit and signed contract are required to secure the date of your function. Your estimated full payment is due thirty (30) days prior to your function and a credit card number is required to settle outstanding balances at the conclusion of your event. All deposits are non-refundable. Chambers Bay requires notification of the expected number of guests no later than thirty (30) days prior to the date of the event. This will be considered a guarantee.

BANQUET HOURS & ROOM RENTAL RATES

Chambers Bay requires a room rental fee valid for a six (6) hour rental period. This time does not include set up or tear-down. Hours and rental fees are to be negotiated between the client and the Director of Sales. Room rental includes tables, chairs, china, glassware, staffing, and an on-site venue coordinator.

MENU PLANNING

The Chambers Bay culinary team will personally work with you to create an unforgettable menu customized to your tastes, or you may select from among the selections on the following pages. The food and beverage prices quoted are subject to a 20% service charge as well as Washington State Sales Tax.



BREAKFAST & BOXED

BREAKFAST

PRICES PER GUEST | MINIMUM 24 GUESTS

CONTINENTAL \$15

Bagels with cream cheese, whole bananas, assorted breakfast breads & muffins

EAGLE BUFFET \$25

Farm fresh scrambled eggs, applewood smoked bacon, sausage links, roasted breakfast potatoes, assorted breakfast bread & muffins, whole bananas

AVAILABLE ADD-ONS

Carved Glazed Pit Ham

\$10(per person)

Roasted pit ham with a pineapple-brown sugar glaze

Omelet Station

\$12 (per person)

Assorted meat, cheese, & vegetables

Croissant Breakfast Sandwiches

\$9 (per sandwich)

Fried egg, Tillamook white cheddar with choice of: applewood smoked bacon, ham or sausage

BOXED

PRICES PER GUEST | MINIMUM 24 GUESTS

STARTER BOX \$15

All starter boxes include vanilla yogurt cup, banana, granola bar, hard-boiled egg, and bottled water

BOXED LUNCH \$20

All boxed lunches include chips, granola bar, & bottled water and are served with appropriate condiments. *All sandwiches are served on ciabatta unless otherwise SPECIFIED.* Choice of: oven-roasted turkey breast with Swiss cheese, roast beef with sharp cheddar cheese, vegetarian wrap with seasonal vegetables, Monterrey Jack cheese, and herb dressing, or grilled chicken Caesar wrap

*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.



LUNCH BUFFET

PRICES PER GUEST | MINIMUM 24 GUESTS

DELI SANDWICH \$25

Fresh sliced assorted deli meats, sliced assorted cheeses, fresh sliced tomatoes, shredded leaf lettuce, red onions, pickle spears, assorted artisan bread & rolls

Includes: Chambers Bay coleslaw, potato chips, fresh-baked cookies

HOT SUB STOP \$25

(Choose two)

Italian meatballs with marinara & melted mozzarella cheese
Hot corned beef with assorted mustards & caraway sauerkraut
Chambers Bay Cheesesteak with peppers, onions, & Swiss cheese

Includes: Italian pasta salad, potato chips, fresh-baked cookies

TACO BAR \$30

(Choose two)

Street taco style shredded chicken
Chipotle pulled pork
Carne asada
Ground spiced beef

Includes: assorted toppings, refried beans, Spanish rice, varieties of hot sauce, roasted tomato salsa

BARBEQUE \$35

Grilled cheeseburgers, grilled beer brats in local ale, mixed green salad with assorted dressings, corn on the cob

Includes: potato chips, seasonal fruit display

PASTA BAR \$35

(Choose two)

Penne pasta with Italian sausage marinara
Grilled chicken alfredo
Vegetable primavera pasta
Roasted seasonal seafood & farmers market pasta

Includes: seasonal vegetables, Caesar salad with parmesan & herb croutons

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HORS D'OEUVRES

PRICES PER PIECE | MINIMUM ORDER OF 25 PIECES PER SELECTION
(Butler passed or stationed)

\$4 SELECTIONS

- Antipasto skewers
- Caprese skewers
- Seasonal fruit skewers
- Melba with Feta and live tapenade
- Spinach & herbed chèvre stuffed mushrooms

\$5 SELECTIONS

- Grilled chicken skewers
- Meatballs
- Shredded pork sliders, pineapple sweet onion BBQ glaze
- Pork quesadilla
- Beef skewers

\$6 SELECTIONS

- Bacon-wrapped prawn skewers
- Blackened steak & torched gorgonzola crostini
- Coconut prawn skewers with mango chili sauce
- Crab cakes with citrus aioli (Market Price)
- Lamb lollipop
- Smoked salmon-cream cheese filled pamesan gougeres
- Bacon wrapped scallops

PLATTER PRICE

- (serves approx. 50 guests)
- Antipasto display | \$250
- Artisan cheese & cracker display | \$200
- Baked brie, fruit, nuts, crackers | \$200
- Crudité display | \$150
- Prawn cocktail display, fresh tomato cocktail | \$36/dozen
- Oysters on the half shell, fresh tomato cocktail | market price

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DINNER BUFFET

PRICES PER GUEST | MINIMUM 24 GUESTS

BARBEQUE FEAST \$35

Confit pork ribs with pineapple sweet onion glaze
Barbeque chicken breast
Mixed green salad with seasonal garnish & herb dressing
Loaded baked potato salad
Chambers Bay coleslaw
Grilled corn on the cob

THE NARROWS \$45

Searched salmon, citrus beurre blanc
Rosemary-dijon roasted chicken breast
Caesar salad with parmesan cheese & herb croutons
Seasonal vegetable medley
Herb roasted potatoes

THE LUMMI BAY \$60

Grilled filet beef tenderloin, demi
Rosemary-dijon roasted chicken breast
Caesar salad with parmesan cheese & herb croutons
Seasonal summer vegetables
Herb roasted potatoes

CARVING STATIONS

HONEY BAKED HAM \$350

(serves approx. 50 guests)

ROASTED KING SALMON \$500

(serves approx. 25 guests)

ROAST PRIME RIB OF BEEF \$600

(serves approx. 50 guests)

DESSERTS

price per piece

Blondies, lemon bars, cookies | \$5
Brownies, cheesecake bites & lemon tartlets | \$6
Petit fours, macarons & eclairs | \$8

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BAR SERVICES

*Bar service includes your choice of standard or premium liquor, domestic, import and microbrew beer selections, Northwest wines and soft drinks & fruit juices.
All brand selections are examples & subject to change.*

PACKAGES

Charged per guest (under 21, 1/2 price)

PREMIUM HOSTED BAR

Premium liquors, house wine, champagne, import, microbrew & domestic bottled beer
(shots not included)
one hour \$16
two hours \$20
three hours \$24
four hours \$28

STANDARD HOSTED BAR

Standard liquors, house wine, champagne, import, microbrew & domestic bottled beer
(shots not included)
one hour \$14
two hours \$17
three hours \$18
four hours \$23

SOFT HOSTED BAR

House wine, champagne, import, microbrew & domestic bottled beer
one hour \$12
two hours \$15
three hours \$18
four hours \$21

PREMIUM LIQUOR

Tito's Vodka
Bombay Sapphire Gin
Glenfiddich Scotch
Maker's Mark Bourbon
Captain Morgan Spiced Rum
Hornitos Tequila
(price per drink)
hosted \$8
no host \$9

STANDARD LIQUOR


Heritage Vodka
Heritage Gin
Scoresby Scotch
Heritage Blended Whiskey
Heritage Rum
Jimador Tequila
(price per drink)
hosted \$7
no host \$8

WINE & BEER

(host/no host)
Wine (glass) \$7/\$8
Champagne (glass) \$7/\$8
Domestic beer \$6/\$7
Import/Microbrew \$7/\$8

NON ALCHOLIC

Coffee, decaf, hot tea \$3
Ice Tea, Lemonade, water \$3
Canned sodas/bottled water \$3



TERMS & CONDITIONS

We require the return of this signed contract and a NON-REFUNDABLE deposit due at the date specified on the contract in order to guarantee the reservation. Until documentation and deposit are received, the booking is in "hold" status.

The balance for the estimated total is due according to the deposit schedule noted within your agreement and will be charged to the credit card on file unless other acceptable and full payment has been arranged. The total given on the guest confirmation is an estimate. Actual charges posted during the guest event are the responsibility of the guest and will be collected on the day of the event. The master account is responsible for any legitimate charges disputed by individuals. Account balances are due upon departure unless billing terms have been pre-approved otherwise.

A guaranteed number of guests must be provided to Chambers Bay no later than thirty (30) days prior to the date of the event. If no guaranteed number is provided, billing will be based upon the greater of the estimated number shown on Confirmation of Catering Reservation or the actual number of guests observed by Chambers Bay. Changes in the confirmed number of guests and final menu selections may increase or decrease the final bill.

All food and beverage must be catered by Chambers Bay in accordance with our banquet policies, with the exception of wine and champagne, which is subject to a corkage fee of \$15 per 750 mL bottle. All private dining is subject to a 20% service charge, in addition, to setup fees.

In order to maintain and preserve the integrity of our event management and presentation standards, Chambers Bay does not allow the distribution or consumption of donated food and beverage products on the property. However, under certain circumstances and only if agreed in writing in advance under our sole discretion, we may allow the distribution of these products and will establish appropriate fees for the privilege. We reserve the right to retain all products not consumed and will only accept products from approved, licensed, and insured vendors and distributors. The group shall be responsible for all liabilities in connection with the distribution and consumption of outside food and beverage products.

You are not licensed to use the Chambers Bay name, associated logos, or imagery for any purpose without prior written approval from Chambers Bay.

- The performance of our event agreement is subject to any circumstances making it illegal or impossible to provide or use the facilities should events beyond control or beyond the control of the Group occur, such as acts of God, war, threats of war, terrorism, disasters, fire, civil disturbances or curtailment of transportation facilities. Should any of the aforementioned materially affect either party's ability to perform, the agreement shall be terminated without prejudice.



PREFERRED VENDORS

Chambers Bay strongly encourages the utilization of the following industry professionals. Each has been selected for their superior performance and service, to complement and enhance your event.

- FLORISTS -

JEN'S BLOSSOMS (253) 678-2311 JENSBLOSSOMS.COM
CORNUCOPIA CO. (253) 752-3107 CORNUCOPIAWEDDING.COM
ENCHANTED WHIMSY FLORAL & EVENT DESIGN (253) 380-1350 ENCHANTEDWHIMSYDESIGN.COM

- MUSIC/ENTERTAINMENT -

HARDCASTLE AV (425) 255-6992 HARDCASTLEAV.COM
JEREMY HAMEL DJ (253) 495-3802 JEREMYHAMELDJ.COM
ABSOLUTE MUSIC (253) 931-8557 ABSOLUTEMUSIC-DJ.COM
HANSEN ENTERTAINMENT (253) 237-1012 HANSENENTERTAINMENT.COM
ADAM'S DJ SERVICE (253) 952-2156 ADAMSDJSERVICE.COM

- CAKES & CONFECTIONS -

CORINA BAKERY (253) 627-5070 CORINABAKERY.COM
CELEBRITY CAKES (253) 627-4773 CELEBRITYCAKESTUDIO.COM
FINALE SIGNATURE CAKES (206) 953-3011 FINALESIGNATURECAKESBYLYDIA.COM

- PHOTOGRAPHY -

CHRIS KLAS PHOTO (253) 226-3866 CHRISTINAKLASPHOTOGRAPHY.COM
FLOURISH PHOTOGRAPHY BY BREE (253) 225-0558 FIRSTLIGHT-PHOTOGRAPHY.COM
WALLFLOWER PHOTOGRAPHY (253) 274-1222 WALLFLOWERPHOTO.COM
STUDIO-CE PHOTOGRAPHY (360) 207-1987 STUDIO-CE.COM
RC MEDIA PHOTOGRAPHY (253) 225-2497 RCMEDIAPHOTOGRAPHY.COM
FIRSTLIGHT PHOTOGRAPHY/GONNA SNAP PHOTO BOOTH (253) 335-7958 FIRSTLIGHT-PHOTOGRAPHY.COM
BEST MADE VIDEOS (425) 785-0718 BESTMADEWEDDINGVIDEOS.COM

- HOTEL ACCOMMODATIONS -

HOTEL MURANO, TACOMA (253) 238-8000 HOTELMURANOTACOMA.COM
BEST WESTERN LIBERTY INN, DUPONT (253) 912-8034 SALES@BWLIBERTYINN.COM
COURTYARD TACOMA, DOWNTOWN (253) 284-3574 COURTYARD.COM

- DECORATION/EQUIPMENT RENTAL -

AMERICAN PARTY PLACE (253) 473-3300 AMERICANPARTYPLACE.COM
CREATIVE COVERINGS (206) 475-6393 CREATIVECOVERINGS.COM
LINEN SENSATION (425) 243-7545 LINENSENSATION.COM
CORT PARTY RENTALS (253) 922-9898 CORTPARTYRENTAL.COM

- TRANSPORTATION -

LIFESTYLE VALET, SHUTTLES & TOURS (253) 324-1587 LIFESTYLEVALET.NET

- SPECIAL SERVICES -

LINDA CRASE MAKEUP (253) 358-0866 LCBEAUTY@HOTMAIL.COM
BLACK TIE ESPRESSO CATERING (360) 870-4423 BLACKTIEESPRESSOCATERING.COM
BEYOND THE BLOSSOMS, PLANNING (253) 678-2311 JENSBLOSSOMS.COM
MR. EVENT (EVENT PLANNER) (253) 693-8073 MREVENT.CO
GOOD FRIEND EVENTS (253) 380-4178 GOODFRIENDEVENTS.COM
PAPER LUXE STATIONARY & GIFTS (253) 328-4967 PAPER-LUXE.COM



FROM ALL OF US AT CHAMBERS BAY

We appreciate the opportunity to host your event. Our goal is to go above and beyond toward making your day the most memorable for you and your guests. We are fortunate to have a staff that is truly passionate about hospitality and event production. We look forward to providing a first-class experience from start to finish.

ANTHONY SHIPMAN, SALES & MARKETING DIRECTOR
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KATE BARRY, FOOD, BEVERAGE & EVENTS DIRECTOR
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