CHAMBERS BAY

Wedding Guide

Where extraordinary moments become lifelong memories.

UNIVERSITY PLACE · WASHINGTON

Some moments deserve *an extraordinary setting.*

Perched above Puget Sound, Chambers Bay brings together the natural beauty of the Pacific Northwest and the warmth of truly personal hospitality.

Imagine vows framed by water and distant mountains. Cocktails as the light changes over the Sound. Dinner, laughter and dancing in a space designed to feel unmistakably yours.

The landscape sets the scene. Our team helps bring your vision to life.

THE VENUE

A room with a view

THE EVENT PAVILION

Approximately 4,000 square feet · 40 × 100 feet · Up to 220 seated guests

Draped ceilings, sparkling chandeliers, and a breezy, inviting atmosphere make our seasonal Event Pavilion an ideal canvas for your celebration. Its adjoining patio opens toward the Sound and creates a natural transition between ceremony, cocktail hour and reception.

APRIL THROUGH OCTOBER

An unforgettable “I do”

OPEN-AIR CEREMONIES

Say your vows against the wide-open views of Puget Sound, nearby islands and the Olympic Mountains.

Ceremony fee: **$9 per guest**, including white wedding chairs, site setup and teardown.

The evening is yours

From golden-hour cocktails on the patio to candlelit conversation and dancing beneath the chandeliers, every part of the evening unfolds against a remarkable backdrop.

THE BEAUTY IS IN THE MOMENTS IN BETWEEN.

AN EFFORTLESS EXPERIENCE

The essentials, beautifully covered

EVENT PAVILION RENTAL

$4,750

Six-hour reception rental, beginning at cocktail-hour start. Ceremony, setup and teardown time are separate.

ADDITIONAL RECEPTION HOURS

$450 per hour

INCLUDED WITH YOUR RENTAL

- Event Pavilion and adjoining patio
- Tables and white folding resin chairs
- Standard linens (choice of colors)
- China, glassware and silverware
- 16 × 16-foot dance floor
- On-site venue coordinators' time and event support
- Banquet setup, teardown and cleanup support

72-inch round tables typically seat 8–10 guests. Special layouts available by arrangement.

A delicious beginning

Hors d'oeuvres

BUTLER-PASSED OR STATIONED

Minimum of 25 pieces per selection

CLASSIC — $5 EACH

Antipasto skewers

Caprese skewers

Mini quiche

Spinach & herbed chèvre stuffed mushrooms

Feta mousse & olive tapenade crostini

SAVORY — $6 EACH

Chicken skewers

Meatballs

Wagyu beef sliders

Spring rolls

Pork quesadilla

Beef skewers

Signature bites & displays

SIGNATURE	$7 EACH
Bacon-wrapped prawn skewers	
Mini beef Wellington	
Coconut prawn skewers with mango chili sauce	
Bacon-wrapped scallops	
Lamb lollipop	
Smoked salmon–cream cheese pinwheels	

SEASONAL	MARKET PRICE
Crab cakes with citrus aioli	

STATIONED PLATTERS · APPROXIMATELY 50 GUESTS

Antipasto display	$325
Artisan cheese & cracker display	$250
Baked brie, fruit, nuts & crackers	$250
Crudité display	$250
Prawn cocktail display with fresh tomato cocktail	$36 / DOZEN

Food safety: Consuming raw or undercooked meat, seafood, shellfish or eggs may increase the risk of foodborne illness.

A feast worth gathering for Dinner buffets

PRICES PER GUEST · CHOOSE TWO ENTRÉES FROM YOUR SELECTED BUFFET

PUGET SOUND — $60

- Beef flank steak, demi-glace
- Pork tenderloin, honey garlic
- Baked salmon, lemon beurre blanc
- Roasted chicken breast, rosemary Dijon

THE LONE FIR — $75

- Top sirloin, demi-glace
- Pork tenderloin, honey garlic
- Roasted chicken breast, rosemary Dijon
- Seared salmon, lemon beurre blanc

THE OLYMPIC — $90

- Filet mignon, demi-glace
- Lamb chop, mint chimichurri
- Roasted chicken breast, rosemary Dijon
- Seared salmon, lemon beurre blanc

Every dinner buffet includes artisan bread, butter, iced tea, Dillanos coffee and specialty teas. Choose two salads, two starches and one vegetable.

Make the menu your own
Sides & accompaniments

SALADS — CHOOSE TWO

- Fresh seasonal salad
- Field greens, cherry tomatoes, cucumbers, herb dressing & croutons
- Romaine hearts, croutons, Parmesan & Caesar dressing
- Mediterranean orzo, wild mushroom & arugula
- Pesto bacon potato salad
- Wilted spinach, quinoa & lemon-champagne vinaigrette

STARCHES — CHOOSE TWO

- Roasted garlic mashed potatoes
- Steamed jasmine rice
- Vintage cheddar mac & cheese
- Wild rice medley
- Carbonara
- Pasta primavera

VEGETABLES — CHOOSE ONE

- Citrus grilled asparagus
- Sea-salted French green beans
- Seasonal vegetables
- Crispy Brussels sprouts

Please discuss dietary restrictions, allergies and final selections with our culinary team. Menu pricing and availability are subject to change.

Raise a glass
Hosted or guest-paid

DRINKS BY THE GLASS

Hosted = paid by host / No-host = paid by guest

PREMIUM LIQUOR

Tito's vodka · Bombay Sapphire gin · Glenfiddich Scotch · Maker's Mark bourbon · Captain Morgan spiced rum · Patrón Silver tequila

$9 HOSTED / $10 NO-HOST

STANDARD LIQUOR

House vodka · gin · Scotch · whiskey · rum · tequila

$8 HOSTED / $9 NO-HOST

OTHER BEVERAGES

Wine by the glass	$8 / $9
Champagne by the glass	$8 / $9
Domestic beer	$6 / $7
Imported / microbrew beer	$7 / $8
Fruit juice	$3 / $4

Prices are hosted / no-host. All beverage selections may vary.

Raise a glass, your way
Hosted hourly packages

Priced per guest age 21+, whether or not they drink. Shots are not included. Responsible-service limits apply.

PREMIUM HOSTED BAR

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

1 HOUR	2 HOURS	3 HOURS	4 HOURS
$17	$21	$25	$29

STANDARD HOSTED BAR

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

1 HOUR	2 HOURS	3 HOURS	4 HOURS
$15	$19	$21	$25

SOFT HOSTED BAR

House wine, champagne, cider, import, microbrew and domestic bottled beer

1 HOUR	2 HOURS	3 HOURS	4 HOURS
$14	$17	$19	$22

CHAMPAGNE & SPARKLING TOASTS

Champagne $3 per guest · Martinelli's sparkling cider $3 per guest

From first light
to the last dance.

Your favorite people. A remarkable place. A wedding that feels like you.

PLANNING WITH EASE

The helpful details

GUARANTEES

Final guest count and menus are due 30 days prior. If no guaranteed number is received, the contracted estimate is the minimum. Additional attendance is charged at the agreed per-person rate.

CATERING & OUTSIDE FOOD

All food and beverage service is in-house. With the exception of approved wedding cakes, outside items require advance permission from the Director of Sales. Perishable catered leftovers may not leave the premises.

ALCOHOLIC BEVERAGES

Alcohol must be provided and served by Chambers Bay banquet staff. Identification may be required, and staff may refuse service to an underage or visibly intoxicated guest.

DECORATIONS & SOUND

Candles require approval. No décor may be affixed to walls, floors or ceilings. Confetti, rice, lanterns and fireworks are not permitted; sparklers may be approved in advance. Sound volume is subject to staff discretion.

VENDOR ACCESS

Vendor setup begins no more than two hours before the event unless otherwise arranged.

PARKING & PHOTOGRAPHY

Complimentary parking is available on site but is not secured. Wedding photography is welcome around Central Meadow and adjacent grounds; it is not allowed on the golf course.

Terms & considerations

RESERVATIONS & DEPOSITS

A signed contract and non-refundable deposit of up to 25% of the contracted total are required to secure the date. A reservation remains on hold until both are received.

BALANCES & CHARGES

Payments follow the signed agreement. Event-day additional charges are payable unless approved billing arrangements are in place. The master account remains responsible for legitimate disputed individual charges.

SERVICE CHARGES & CORKAGE

Food and beverage are subject to a 20% service charge. Approved outside wine and champagne may be charged $15 per 750 mL bottle. Applicable taxes are additional.

DONATED PRODUCTS

Distribution or consumption of donated food or beverage is not permitted unless approved in writing in advance; approved arrangements remain subject to fees, vendor approval and applicable liability provisions.

CIRCUMSTANCES BEYOND CONTROL

If circumstances beyond either party's control make performance illegal or impossible, the agreement may terminate without prejudice as set out in the contract.

Your signed contract and final event order govern. Saturday events may have higher food and beverage minimums. Details and pricing may be updated.

YOUR CREATIVE TEAM

The people behind the magic
Preferred wedding partners

FLORALS

Jen's Blossoms
253.678.2311
jensblossoms.com

Cornucopia Co.
253.752.3107
cornucopiawedding.com

MUSIC & ENTERTAINMENT

Jeremy Hamel DJ
253.495.3802
jeremyhameldj.com

Magnolia Rhapsody DJ
206.551.1926
magnoliarhapsody.com

Tony Schwartz Weddings
253.200.3454
tonyschwartzmcdj.com

CAKES & SWEET TREATS

Corina Bakery
253.627.5070
corinabakery.com

Celebrity Cakes
253.627.4773
celebritycakestudio.com

Finale Signature Cakes
206.890.5679
lydiascakes.net

TRUSTED PROFESSIONALS

People who capture every moment

PHOTOGRAPHY & VIDEO

Benj Haisch

hello@benjhaisch.com

benjhaisch.com

Chris Klas Photo

253.226.3866

christinaklasphotography.com

RC Media

253.225.2497

rcmediaphotography.com

Samantha McFarlen

360.461.9622

samanthamcfarlen.com

Rebecca Jane Photography

206.313.1731

rebeccajanephotography.net

Best Made Videos

425.785.0718

bestmadeweddingvideos.com

HOTELS & ACCOMMODATIONS

Hotel Murano Tacoma

253.238.8000

hotelmuranotacoma.com

Courtyard Tacoma Downtown

253.284.3574

marriott.com / Courtyard Tacoma

Silver Cloud Hotel Tacoma

253.319.8300

silvercloud.com/pointruston

Your celebration, considered

DECOR & EQUIPMENT RENTAL

Alexander Party Rentals

206.282.1987

alexanderpartyrentals.com

TRANSPORTATION

Premier Party Bus Seattle

206.910.3028

premierpartybusseattle.com

Butler Seattle

360.631.3556

butlerseattle.com

SPECIAL SERVICES

Generation Tux

206.290.3829

generationtux.com

Cherise Klosner, Officiant

253.961.9530

anotheronetiestheknot.com

Jen's Blossoms Planning

253.678.2311

jensblossoms.com

The professionals listed here are recommendations from the existing Chambers Bay Wedding Guide. Confirm current availability, pricing, services and contact details directly with each vendor. All website addresses are clickable in this digital edition.

Let's make it *unforgettable.*

ANTHONY SHIPMAN

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KATE BARRY

Food, Beverage & Event Director

253.552.4875 · kbarry@kempersports.com