



Trophy Lake

GOLF & CASTING



SPECIAL EVENTS



(360) 874-8337



On behalf of Trophy Lake Golf & Casting we would like to thank you for considering our facility and we encourage you to let us assist in making your event successful.

Please take a moment to browse through our brochure to learn about the amenities we can provide.

These are just a few of our suggestions. We would be happy to customize your event to meet your expectations or special needs.

Our charming pavilion seats up to 240 guests. The pavilion features heat and screens that may be rolled up to look out onto the view of the waterfall and 18th hole or down to protect guests from the elements. Our dining room in the restaurant is a wonderful option for events with a guest count of 75 or under.

Once again thank you. We look forward to the possibility of creating a memorable day for you and your guests.

James Smith

Executive Chef
(360) 876-2011
james@trophylakegolf.com

Shelly King

Catering Coordinator
(360) 876-8944
Shellyk@trophylakegolf.com

Stacy Swiss

Catering Coordinator
(360) 876-8944
Stacys@trophylakegolf.com

Hors d'Oeuvres

Caprese Skewers	\$1.75 / guest
Italian Bruschetta	\$1.95 / guest
Mini Crab Cakes	\$3.95 / guest
Thai Chicken Satay	\$2.50 / guest
Petite Spring Rolls	\$1.95 / guest
Pork Pot Stickers	\$2.25 / guest
Coconut Crusted Jumbo Prawns	\$3.50 / guest
Trophy Lake BBQ Chicken Wings	\$2.25 / guest
Assorted Mini Quiche	\$1.95 / guest
Mushroom Caps w/ Cajun Stuffing	\$1.50 / guest
Baby Red Potatoes Stuffed w/ Herbed Cheese, Chives & Bacon	\$1.85 / guest
Jumbo Prawn Cocktail	\$2.65 / guest
Finger Sandwiches w/ Assorted Fillings	\$2.25 / guest
Crab and Artichoke Dip in Phyllo Cups	\$2.25 / guest
Peppercorn Beef Skewers with Sweet Chili Sauce	\$2.35 / guest
English Cucumber Rounds with Smoked Salmon Cream Cheese	\$1.75 / guest

Prices for food, beverage and audio/visual equipment are subject to a 20% service charge, 50% of the food and beverage service charge will be paid to servers, bussers, bartenders, housemen, captains and food and beverage supervisors who provide direct service to customers; all charges including Room Rental are subject to Washington State Sales Tax.

Displays & Desserts

(50 Guest Minimum)

DISPLAY ITEMS

Seasonal Fresh Fruit & Berries	\$4. ⁹⁹ / guest
Char-Grilled Vegetable Antipasto w/ Imported Olives & Peppers	\$4. ⁹⁹ / guest
Domestic & Imported Cheese Board w/ Nuts & Fruit	\$6. ⁵⁰ / guest
Market Fresh Vegetable Crudités with Chef's Dipping Sauce	\$3. ⁵⁰ / guest
Buffalo Mozzarella & Tomato Caprese with Fresh Basil	\$3. ⁷⁵ / guest
Hard Smoked Salmon with Traditional Garnishes	\$6. ⁵⁰ / guest
Baked Brie en Croute Finished with Fresh Fruit and Nuts	\$75 / piece
Chinese Barbeque Pork with Hot Mustard & Sesame Seeds	\$5. ²⁵ / guest

LAVISH DESSERT DISPLAY

\$9.⁵⁰ / GUEST

Example Choices

White & Dark Chocolate Dipped Strawberries

Bite Sized Petit Fours

Tart Lemon Bars

Cheesecake Bites

Assorted Nanaimo Bars

Chocolate Truffles

Prices for food, beverage and audio/visual equipment are subject to a 20% service charge, 50% of the food and beverage service charge will be paid to servers, bussers, bartenders, housemen, captains and food and beverage supervisors who provide direct service to customers; all charges including Room Rental are subject to Washington State Sales Tax.

Mediterranean Buffet

Chicken "Au Naturel"

Flame-broiled plump and juicy breast of chicken marinated in pure olive oil, house herbs, and a touch of garlic

Garden Fresh Seasonal Vegetables

Accented with Feta cheese

Roasted Garlic and Rosemary Baby Red Potatoes

Garden Salad

Tender greens, tomato, cucumber, olives, tossed in balsamic vinaigrette, finished with Parmesan

Warm Rolls and Hand Carved Butter



Prices for food, beverage and audio/visual equipment are subject to a 20% service charge, 50% of the food and beverage service charge will be paid to servers, bussers, bartenders, housemen, captains and food and beverage supervisors who provide direct service to customers; all charges including Room Rental are subject to Washington State Sales Tax.

Italian Buffet

Chicken Marsala

Plump and juicy breast of chicken flame-broiled finished with a sautéed mushroom demi-glace

Tri-Colored Three Cheese Tortellini

Bathed in a Gorgonzola, organic spinach cream sauce

Inspiring Seasonal Ratatouille

*Sautéed vegetables finished in a tomato herb sauce
Accented with Feta cheese*

Wild Mushroom Risotto

Panzanella Salad

*Hearty greens, grilled rustic baguettes, tomato, cucumber, olives,
tossed in balsamic vinaigrette and polenta croutons finished with
shaved Parmesan*

Warm Artisan Bread and Hand Carved Butter



Prices for food, beverage and audio/visual equipment are subject to a 20% service charge, 50% of the food and beverage service charge will be paid to servers, bussers, bartenders, housemen, captains and food and beverage supervisors who provide direct service to customers; all charges including Room Rental are subject to Washington State Sales Tax.

Chef-Attended Baron of Beef

Tender and Succulent Slow Roasted Baron of Beef

Au jus and horseradish sauces

Oven Roasted Red Potatoes

Tossed in pure olive oil, caramelized garlic and rosemary

Chef's Refreshing Seasonal Vegetable Medley

Traditional Caesar Salad

Shaved imported Parmesan and herbed croutons

Elegant Fresh Fruit Display

Of California strawberries, sliced sweet melons and flame red grapes

Warm Artisan Bread and Hand Carved Butter



Prices for food, beverage and audio/visual equipment are subject to a 20% service charge, 50% of the food and beverage service charge will be paid to servers, bussers, bartenders, housemen, captains and food and beverage supervisors who provide direct service to customers; all charges including Room Rental are subject to Washington State Sales Tax.

Chef-Attended

Baron of Beef and Chicken

Tender and Succulent Slow Roasted Baron of Beef

Au jus and horseradish sauces

Boneless Flame-Broiled Breast of Chicken

Marinated in virgin olive oil, rosemary and garlic

Roasted Garlic and Rosemary Baby Red Potatoes

Chef's Refreshing Seasonal Vegetable Medley

Traditional Caesar Salad

Shaved imported Parmesan and herbed croutons

Elegant Fresh Fruit Display

Of California strawberries, sliced sweet melons and flame red grapes

Warm Artisan Bread and Hand Carved Butter



Prices for food, beverage and audio/visual equipment are subject to a 20% service charge, 50% of the food and beverage service charge will be paid to servers, bussers, bartenders, housemen, captains and food and beverage supervisors who provide direct service to customers; all charges including Room Rental are subject to Washington State Sales Tax.

Chef-Attended

Baron of Beef and Salmon

Tender and Succulent Slow Roasted Baron of Beef
Au jus and horseradish sauces

Flame-Broiled Fillet of Wild Alaskan Salmon
Finished with a lemon-dill beurre blanc

Roasted Garlic and Rosemary Baby Red Potatoes

Chef's Refreshing Seasonal Vegetable Medley

Traditional Caesar Salad
Shaved imported Parmesan and herbed croutons

Elegant Fresh Fruit Display
Of California strawberries, sliced sweet melons and flame red grapes

An Array of Domestic and Imported Cheeses
Accompanied by an assortment of Pepperidge Farm crackers

Warm Artisan Bread and Hand Carved Butter



Prices for food, beverage and audio/visual equipment are subject to a 20% service charge, 50% of the food and beverage service charge will be paid to servers, bussers, bartenders, housemen, captains and food and beverage supervisors who provide direct service to customers; all charges including Room Rental are subject to Washington State Sales Tax.

Chef-Attended Prime Rib and Salmon

Slow Roasted Herb Crusted Prime Rib

Au jus and horseradish sauces

Flame-Broiled Fillet of Wild Alaskan Salmon

Finished with a lemon-dill beurre blanc

Roasted Garlic and Rosemary Baby Red Potatoes

Chef's Inspiring Seasonal Vegetable Medley

Traditional Caesar Salad

Shaved imported Parmesan and herbed croutons

Elegant Fresh Fruit Display

Of California strawberries, sliced sweet melons and flame red grapes

An Array of Domestic and Imported Cheeses

Accompanied by an assortment of Pepperidge Farm crackers

Warm Artisan Bread and Hand Carved Butter



Prices for food, beverage and audio/visual equipment are subject to a 20% service charge, 50% of the food and beverage service charge will be paid to servers, bussers, bartenders, housemen, captains and food and beverage supervisors who provide direct service to customers; all charges including Room Rental are subject to Washington State Sales Tax.

— Wedding & Banquet Options —

PAVILION & CEREMONY SITE RENTAL

Rates Vary Depending on Season

\$1,500 - \$2,500

MINIMUM FOOD & BEVERAGE

Rates Vary Depending on Season

\$2,500 - \$5,000

RENTALS INCLUDE

- Tables & Banquet Chairs
- Basic Linens
- Room Set-up and Clean-up
- China , Flatware, Water Goblets
- Ample Complimentary Parking
- Complimentary Cake Cutting
- Food and Beverage Service
- Bridal Prep Room
- Natural Wood Arbor & Wedding Chairs
- No-Host Bar Set-up
- Ceremonies Include One-Hour Rehearsal
- Beautiful Waterfall Backdrop
- 8 Hours of Event Time

Prices for food, beverage and audio/visual equipment are subject to a 20% service charge, 50% of the food and beverage service charge will be paid to servers, bussers, bartenders, housemen, captains and food and beverage supervisors who provide direct service to customers; all charges including Room Rental are subject to Washington State Sales Tax.