



THE GOLF CLUB AT
NEWCASTLE

Enjoy a majestic mountain backdrop with breathtaking views of Seattle and Lake Washington as you unwind with the ambience of the Calcutta Grill or compete in a round of golf on our beautifully landscaped greens. Affording cozy private dining rooms, spacious banquet facilities for several hundred and the Prestwick Terrace, our year-round tented facility, The Golf Club at Newcastle offers elegant and unique settings for your celebrated occasions.

ST. ANDREWS BALLROOM

Suites A, B, C

Panoramic views, 18-foot ceilings and an adjoining stone terrace make the St. Andrews Ballroom ideal for formal evening receptions or casual afternoon luncheons. With approximately 5,000 square feet of space, the St. Andrews Ballroom provides both elegance and convenience for your event. Accommodating up to 350 guests for a seated meal, The St. Andrews Ballroom may be divided into three smaller sections for more intimate celebrations or additional break out rooms.

MUIRFIELD ROOM

Located on the second floor of the Clubhouse, the Muirfield Room is ideal for a casual lunch, formal dinner, or an all day meeting. Accommodating up to 60 people, the Muirfield provides an elegant and intimate space with warm accents. Step onto the balcony for a closer look at the Coal Creek golf course, The Rusty Putter, our 18-hole putting course all accompanied by the magnificent Seattle skyline views.

EXECUTIVE BOARDROOM

Located on the second floor of the Clubhouse, the Executive Boardroom features a permanent, mahogany conference table for up to 10, ideal for an all day meeting or private dining.

PRESTWICK TERRACE

Our year round tented facility, this spectacular structure affords stunning panoramic views of the Seattle skyline. Appointed with plush carpet, grand chandeliers and removable floor-to-ceiling windows, the terrace offers cozy winter retreats and breezy summer celebrations.

CARNOUSTIE SUITE

Located next to the Practice Facility, the Carnoustie Suite is specifically designed for companies who choose to use golf as a vehicle to entertain top clients, or strengthen relationships within a team. Accommodating groups of up to 20 people, the Carnoustie Suite is ideal for social meetings and luncheons on the Range.

(“GF” – Gluten Free, “V” – Vegan) Consuming raw or undercooked meat, seafood, shellfish or eggs may increase the risk of food borne illness. Prices for food, beverage and audio/visual equipment are subject to a 23% service charge, 57.4% of the food and beverage service charge will be paid to servers, bussers, bartenders and captains; all charges including Room Rental are subject to Washington State Sales Tax.



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~ **CATERING POLICIES AND INFORMATION** ~



RESERVATIONS & BOOKING FEES

A booking fee equivalent to twenty percent of the estimated total of the event is required with a signed contract two weeks after the reservation has been made with the Catering Sales Department. All booking fees are non-refundable and will be applied to your final bill. Payment of total estimated bill is required thirty (30) days prior to your event.

MENUS

Thank you for considering The Golf Club at Newcastle for your event. Our culinary team has designed what we feel are the Northwest's premier and most progressive menu selections. The food and beverage prices quoted are subject to a 23% service charge as well as a Washington State Food & Beverage Tax of 9.5%. These prices are subject to change but may be confirmed three months prior to your event.

CUSTOM MENUS

Our dedicated culinary team has prepared an incredible range of inspiring and inviting menu selections for your next event. In the event you have a specific selection in mind not reflected in our current menus, please inform your catering sales manager to arrange for a consultation with our culinary team and see how we can best accommodate your special request.

SELECT SERVICE

Select Service allows your guest to make their entrée selection during your event. With a four-course meal, your guests can select from up to three entrée selections at your event. An additional fee will apply for this option. Please ask your Catering Sales Manager for more information.

BEVERAGE SERVICE

The Golf Club at Newcastle offers a wide selection of premium wines, beers and liquors to complement your event. All beverages are purchased on a per drink basis. The Golf Club at Newcastle is the only authorized licensee to sell and serve alcoholic beverages. Beverage minimums may apply.

GUARANTEES

The Golf Club at Newcastle requires notification of the exact number of guests within four (4) business days prior to your event. Once received, this number constitutes a guarantee. If fewer than the guaranteed number of guests attend the event, the patron is charged for the original guaranteed number. An increase in the guest count may be received up to the day prior to your event with Newcastle approval. If no written or verbal guarantee is received, the contracted number will be considered your guarantee. A minimum of twenty (20) guests is required for all events serving a buffet meal. A charge of \$100 will apply should the attendance be lower than this minimum.

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CONTINUED



LABOR CHARGES

Change(s) requested to a room set by the event contact once the room has been set to the contracted requirements will be subject to a minimum \$250 reset fee (within a 24 hour period of the event taking place).

CANCELLATIONS

If it is necessary to cancel, you will be subject to cancellation fees. Events canceled less than thirty (30) days in advance of the event will be charged the appropriate room rental fee, food minimum and any other contracted charges.

DURATION OF EVENTS

All social events are booked by five (5) hour periods. Additional time will be billed at a rate of \$500.00 room rental for every hour. Please consult your Catering Sales Manager to reserve additional time. Meetings will be charged at a half or full day rate.

DELIVERIES & STORAGE

Deliveries will be limited to no more than 2 days prior to the event. Please contact your Catering Sales Manager regarding the details of any delivery. Shipped materials must be addressed with your event name and Catering Sales Manager's name. Please include the on-site person's name, the date of your event and your company name. The Golf Club at Newcastle is not responsible for items lost, damaged or left before, during or following an event. All materials or items must be removed from The Golf Club at Newcastle's property within 24 hours following the event's conclusion. Items not picked up within the 24 hours of event will either be donated or disposed.

DECORATING

The Golf Club at Newcastle will not permit the affixing of anything to the walls, floors, or ceilings of rooms unless approved by your Catering Sales Manager. Any signs provided by our guests must be of professional quality and have your Sales Managers approval prior to placement. Engineering charges may apply for the Club's assistance with these items.

PARKING & COAT CHECK

Complimentary parking is available for your event. Coat check services for events is available (\$25/hr attendant fee, 2 hr. minimum). Please consult with your Catering Sales Manager for further details. The Golf Club at Newcastle is not responsible for any contents before, during or after an event.

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