



THE GOLF CLUB AT
NEWCASTLE

CELEBRATION OF LIFE

Option 1 - \$48 per person*

- Butler Pass Hors D'Oeuvres: Roasted Camembert Phyllo cup and Miniature Crab Cakes with Roasted Garlic Aioli
- Seasonal Fruit Display with Select Fresh Fruit and Seasonal Berries
- Crudités - Garden Fresh Vegetables Served with Buttermilk Ranch Dip and Oregon Blue Cheese Dressing
- Assorted Freshly Baked Cookies and Dessert Bars



Option 2 - \$70 per person*

- Butler Pass Hors D'Oeuvres: Roasted Camembert Phyllo cup, Miniature Crab Cakes with Roasted Garlic Aioli, and Chicken Satay with Peanut Sauce
- Seasonal Fruit Display with Select Fresh Fruit and Seasonal Berries
- Antipasti: Sliced Assorted Salamis, Copa Cola and Prosciutto, Imported Italian Cheese, Olives, and Grilled Vegetables
- Mediterranean Flavors: Roasted Garlic Hummus, Tyrosalata, Olive Tapenade, Sesame White Bean Dip. Served with Grilled Pita, Assorted Crackers & Flatbreads. Mixed Mediterranean Olives, Pickled Peppers
- Assorted Freshly Baked Cookies, French Macaroon and Miniature Desserts



All Options include audio visual: wired microphone, podium, speaker, projector and screen, room rental for up to 4 hours, bartender fee, service staff to pass hors d'oeuvres, ivory or black linens, tables, chairs, service utensils, flatware and stemware.

* 50 guest minimum

Prices for food, beverage and audio/visual equipment are subject to a 22% service charge, 60% 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