



Tradition *∞* Pride *∞* Service

Whether you are considering a small dinner party, a large reception, a business “get away” meeting, or some other special occasion, you will find Fircrest Golf Club to be an ideal place for your next gathering.

At Fircrest Golf Club, we have a commitment to service that sets us apart from the rest. Entertainment is our business. Ensuring every event is unique and special is our mission. From impeccable table settings, outstanding cuisine, service and a staff that is committed to providing those extra touches, we create that perfect atmosphere for your special occasion.

Our goal is to exceed your expectations. We provide outstanding service to our members and their guests.

One of the unique features of the Clubhouse is the flexibility of the Banquet areas. The layout of the facility allows for large banquets while not affecting member-dining areas of the Club. The facility can be divided into three separate rooms, allowing for ideal room arrangements for smaller groups.

The facility can accommodate groups up to 220 for sit down lunch or dinner. For cocktail receptions, the entire facility can accommodate up to 300 people.

Thank you for considering Fircrest Golf Club for your next event!

*Prices are subject to change
All functions are charged an automatic 20% service fee*

General Information

The first steps in planning your event at Fircrest Golf Club are to reserve the appropriate rooms for the event. For information regarding available dates, please feel free to contact the catering department at (253) 722-1329.

We offer many different menu items for sit down dinners, brunches, luncheons, hors d' oeuvres and cocktail functions, and buffet functions for parties ranging from 12 to 220 people.

Once the date and rooms have been secured, menu planning is the next step. The items outlined in this entertainment guide are suggested items only. For individualized and unique menus, we encourage you to request our catering manager to assist in the menu planning. Menus must be finalized one week prior to the event.

Catering Policies & Room Pricing

Sponsorship & Banquet Consideration Policy:

Fircrest Golf Club is a private Club and is available to members and their guests. Non-members may use the facility if they are sponsored by a member and comply with the Club policies as noted in this catering packet and catering contract. If the event is compliant with the Banquet Consideration Policy, a signed Member-Guest Form by the sponsoring member must be received by our Catering Director in order to confirm your reservation.

Fircrest Golf Club Banquet Consideration Policy:

Is a Fircrest Golf Club Member hosting or attending the event?

Is the event by invitation only?

Is the event intended to be recurring?

Is a Member paying for the event, or is the Member an owner or employee of a business that is paying for the event?

Is a Member paying for the event and intending to be reimbursed by another?

Room Charge & Room Setup Fee:

Each event will go through a brief approval process to ensure your event fits within the club's Banquet Consideration Policy. This process will also determine if your event is a Member Event or Non-Member Event in addition to the applicable room charge and/or applicable set up fees.

Member Events:

\$10 per person room setup fee

Non-Member Events:

Non-member events will be charged an additional non-refundable room rental charge, ranging from \$500-\$1000. The room rental is determined by the room(s) being used and the guest count. Please contact our catering sales director for costs

Room Setup Fee:

The room setup fee is applicable to all events. A \$10.00 room charge per person covers the expense of setting the room(s) to your specific needs. After the first five hours, an additional labor charge may be applied. Staffing levels that are not a normal part of our daily operation are brought up to a level that will handle your special event. The setup, labor, house color linen costs, and service of the overall event are all covered in this fee. This charge also covers cake cutting, bartenders, butler service on hors d' oeuvres and clean up.

Prices are subject to change

All functions are charged an automatic 20% service fee

Deposit & Cancellation Policy:

A reservation deposit signed catering contract and signed approval from the sponsoring member is required for all private events to confirm the date in which we are holding. Please refer to the contract for the deposit amount. This amount will be applied toward the final cost listed on your final billing and are non-refundable. **Cancellation policy:** the reservation deposit is forfeited once we are notified of cancellation of the above event date unless we can book another comparable function within one week of cancelling. You must give 72 hours' notice of cancellation before the starting time of your scheduled function or you will be billed for the full amount of the function.

Prices & Gratuities

You will be advised in advance of the approximate cost of your private function. All member-sponsored events will be charged a **20% service charge**. In addition, all prices are subject to the State of Washington Sales Tax (9.9%). All prices are subject to change.

Guarantee:

The Club requests a guarantee on the number of expected attendance for the event at least on (1) week in advance of the function date. If a guarantee is not received within this period, the number of estimated attendees stated on the catering contract will be considered the guarantee, unless the number of attendees is higher. The Club will prepare to provide service for 5% over your guaranteed number of guests. If your group exceeds the standard 5% we will make every effort to accommodate the increase in guest attendance.

Billing Information:

Events may be paid by member charge, check or credit card. Payment is due within 30 days of the event date. There is a 2.59% processing fee when paying by credit card. Payment by Visa, MasterCard or American Express can be made anytime at www.plastiq.com

Damages:

Any damages to the Clubs premise or equipment will be charged to the person responsible for the event. Use of the golf course is not permitted, unless otherwise approved by the General Manager. This includes guests using the grass that is located beyond the banquet patio, any fairways, cart paths or sand traps. Any guests seen in these areas will be escorted back to the banquet facility or may be asked to leave Club property. To help preserve our beautiful facility, we ask that no birdseed, rice, confetti or sparklers be brought into the Banquet Facility. All items to be placed on our banquet walls must have prior approval from our Catering Director. An additional clean up or damage charge will be incurred if this policy is not honored.

Catering:

All food and beverage must be supplied by and consumed at Fircrest Golf Club (except wedding cakes). Homemade cakes/ baked goods are not permitted. Due to health department regulations, any remaining food items cannot be removed from the premises. This policy applies to all perishable foods, beverages, including entrées for guaranteed number of guests unable to attend.

Liquor Regulations:

All State of Washington Liquor Control Laws will be strictly enforced. No liquor will be served to minors and identification cards will be required. Adults supplying liquor to minors will be asked to leave the Club premises. No minors are allowed in the Lounge Area at any time. Fircrest Golf Club reserves the right to refuse service to anyone. Closing of our banquet bar anytime, is permitted by the on-duty manager, if a situation could in anyway jeopardize the Club's Liquor License.

Dress Code:

We ask that you and your guests adhere to our dress code policy. No t-shirts, athletic shorts, cut-offs, swim suits, halter tops, tank tops, bare midriff garments, sweat suits and hats are not to be worn in our Clubhouse.

Music & Entertainment:

If you are having entertainment with your event, we will need to know the name of the musician, band, representative, or DJ. The Club should be notified at least two weeks in advance of any special set up, power, or other related needs.

Smoking Policy

Washington State & the Pierce County Health Department regulations prohibit smoking in public places where employees are required to service or perform duties of employment. For a pleasant environment for all members and guests, Fircrest Golf Club has adopted this policy. This policy is strictly enforced.

Special Service Fees

LCD Projectors & Screens... \$30 each
Conveniently located in each room & boardroom

Free Standing Flip Chart... complimentary
Flip chart to include paper and pens... \$25

Ceremony Fee... \$500
Our facility can hold up to 150 guests for your ceremony. Our staff will set up and tear down, cleanup and prepare the facility for your wedding reception in no time at all.

Portable Bar... \$75

Beverage Cart & Snack Bar... \$75 each
If you are having a golf tournament with less than 50 guests and would like for our cart to drive the course providing snacks & beverages to your guests for purchase.

Linen

If you want to add that special touch to your event, please inquire with our Catering Sales Director for a variety of linen colors to fit the needs of your function. Non-house linen colors will be charged at our cost. Holiday linen prices vary.

Fircrest Golf Club Private Event Contract

Member Sponsor: _____ **Member #** _____

Name of Event: _____ **Event Date:** _____

Event Start/End Time: _____ **Estimated Guest Count:** _____

Event Point of Contact: _____ **Phone Number:** () _____ - _____

1. Club Policy, as approved by the Board of Directors, requires that the sponsoring member attend the function and assume responsibility for payment. **(members initial: __)**
2. The Club logo or pictures of the Club are not to be used in any event publication; website information needs to be in password protected members only section. The General Manager prior to publication or announcement must approve any advertising or printed material prepared for the function using the words "Fircrest Golf Club" **(members initial: _____)**
3. All food & beverage prices are subject to the current house charge & sales tax
4. Fircrest Golf Club reserves the right to change any pricing and event location(s).
5. The final guaranteed number of people is required by noon one week prior to event date.
6. All other details must be made final by 72 hours before event.
7. Billing for all food service will be based on the final guaranteed number you provided or actual served, whichever is greater. Billing for beverage service will be based on actual consumption.
8. Cancellation policy: the reservation deposit is forfeited once we are notified of cancellation of the above event date unless we are able to book another comparable function within one (1) week of cancelling.
9. You must give 72 hours' notice of cancellation before the starting time of your scheduled function or you will be billed for the full amount of the function.
10. All arrangements are considered to be tentative until Fircrest Golf Club has received a deposit, signed catering contract, and signed sponsorship agreement from the sponsoring member.
11. Events may be paid by check or credit card. Payment is due within 30 days of the event date. There is a 2.59% processing fee when paying by credit card. Payment by Visa, MasterCard or American Express can be made anytime at www.plastiq.com
12. Beverage items, service charge and sales tax are not included in the listed prices. A 20% service charge on the total bill will be automatically computed and added to the overall invoice for food and beverage plus sales tax. 85% of the computed service charge is distributed to non-managerial service staff.
13. All guests will abide by our Club Policies and Banquet Consideration Policy as described in the catering packet.
14. Guests are allowed only in specified rooms, unless permission has been granted by Club management.
15. Fircrest Golf Club is not responsible for damage or loss of any merchandise, equipment, clothing or other valuables left in any meeting or banquet rooms prior to, during or after your event. All damages to the Club's premise will be charged to the person responsible for the event.
16. The performance of this agreement by either party is subject to acts of God, war, Government regulations, disasters, strikes, civil disorders, curtailment of transportation facilities, or other emergencies making it inadvisable, illegal, or impossible to uphold previous contractual agreements.

Member Signature: _____ Today's Date: _____

Event Contact Signature: _____ Today's Date: _____

*Prices are subject to change
All functions are charged an automatic 20% service fee*

FIRCREST GOLF CLUB
MEMBER-GUEST RELATIONSHIP SUBSTANTIATION FORM
(In accordance with IRS Revenue Procedure 71-17)

Host Member's Name: _____ Account No.: _____

Function Date/Name: _____ / _____

Number in Party: _____ Members: _____ Non-Members: _____

CHECK ONE OF THE FOLLOWING THREE STATEMENTS AND COMPLETE THE REQUESTED INFORMATION:

_____ I will pay for this function without reimbursement by anyone. (Member Income)

_____ I will be reimbursed by my guest for this function. (Non-Member Income)

_____ I will be reimbursed by my company/employer for all or part of these charges, or my company/employer will pay the Club directly. I am either an owner or w-2 employee of the below named company. (Member Income or Non-Member Income dependent upon the following information)

Name of company/employer: _____

Position in company: _____

List below the names of nonmembers attending and their business or other relationship to yourself. If a large number of nonmembers are readily identifiable as a particular class of individuals, you may record such information rather than list all of their names:

Purpose of function: _____

Member's Signature: _____ Date: ____ / ____ / ____

Directions to Fircrest Golf Club

South from Seattle or North from Olympia:

Take Interstate 5 to State Route 16 West (between the Tacoma Dome and Mall)

Take the Fircrest/Center Street Exit from SR16.

Turn right at the light (Center St.)

Stay in the lane that will take you straight through the next light. (Far right lane is a right turn only lane)

Go through the town of Fircrest.

At the fork in the road (Alameda).– veer to the left (don't turn) and cross through the intersection

The Golf Course is on the left side and business center on your right side.

The entrance to the Club is further down on the left side

The Clubhouse has 3 A-frame entrances. The first entrance (flagpoles) is our Fitness Center, the middle entrance is for our dining rooms and administrative offices and the third entrance are the banquet and meeting facilities.

East from Gig Harbor:

Take State Route 16 East over the Narrows Bridge

Take the first exit, Jackson Ave. turn right at the stop light onto Jackson.

Turn left onto 27th (this turns into Regents Blvd).

At Mildred (also 67th), go through the stop light intersection veering to the right.

Our entrance will come up quickly on the right.

The Clubhouse has 3 A-frame entrances. The first entrance (flagpoles) is our Fitness Center, the middle entrance is for our dining rooms and administrative offices and the third entrance are the banquet and meeting facilities.

Fircrest Golf Club

1500 Regents Blvd.

Fircrest, WA 98466

253-564-6756

Prices are subject to change

All functions are charged an automatic 20% service fee

Hors D' Oeuvres

Prices Are Marked Per Person

Chilled Seafood Bar

*prawns, smoked salmon, marinated
mussels, crab legs, & oysters
on the half shell*
25

Antipasti Platter

*marinated tomato, cucumber,
asparagus, green beans, carrots, olives,
& mushrooms, with select cheeses &
salamis, served with gourmet crackers
& crostini*
16

Cheese Display

*array of gourmet soft & hard
cheeses, accompanied with
gourmet crackers*
14

Warm Artichoke & Crab Dip

served with crostini
11

Fried Calamari

served with aioli
11

Carved Baron of Beef

*(50 person minimum)
with rolls & condiments*
12

Tempura Fried Vegetables

with dipping sauce
9

House made Potato Chips

3.50

Hors D' Oeuvres

Prices Are Marked By the Dozen

Chilled Prawns
with cocktail sauce
28

Bacon Wrapped Scallops
34

Kahlua Prawns
coconut beurre blanc & kahlua reduction
28

Pesto, Goat Cheese &
Tomato Crostini
22

Crab & Cheddars
Dungeness, Jonah crab & cheddar on toast points
36

Top Sirloin & Roquefort Crostini
thin sliced sirloin & melted bleu cheese
26

Fircrest Bruschetta
tomato, garlic, basil & melted bleu cheese
25

Prosciutto Wrapped Asparagus
22

Pot Stickers
with pork & vegetables
22

Savory Pancake
fig compote, goat cheese & crème fraiche
26

Fresh Fruit Skewers
22

Bacon Wrapped Dates
stuffed with bleu cheese, wrapped in bacon
25

Teriyaki Chicken or Beef Satay
34

Caprese Skewers
tomato, mozzarella, basil & balsamic
26

Marinated Rosemary
Ranch Chicken skewers
24

Twice Baked Baby Red Potatoes
with boursin & pancetta
36

Braised Pork Sliders
25

Smoked Chicken Pinwheels
*house smoked chicken, crisp romaine & crumbled pistachio,
spinach tortilla*
22

Spanakopita
puff pastry with spinach & feta
22

Mushroom Caps
with prawn & artichoke
28

Swedish Meatballs
22

Plated Entrée Selections

All Served Entrées Include Salad, Rolls & Butter, Coffee & Assorted Herbal Teas

starter salad

(please select one)

Classic Caesar
*romaine, parmesan, croutons,
caesar dressing*

Mixed Green
*topped with candied walnuts,
gorgonzola & balsamic vinaigrette*

Wilted Spinach
*pear tomatoes, parmesan & warm
bacon dressing*

Caprese
*mixed greens, tomato, mozzarella,
basil & balsamic*

Entrée Selections

Stuffed Bell Pepper

roasted pepper stuffed with risotto, asparagus & parmesan on a bed of tomato coulis
25

Roasted Vegetable Tower

seasonal preparation of roasted vegetables with tomato coulis, (can be prepared vegetarian/vegan/gluten free)
25

Chicken Apple Vin Blanc

apple cider reduction, finished with butter
29

Chicken Marsala

sautéed mushrooms, garlic & onions, deglazed with marsala
29

Almond Chicken

panko & almond crust, pan seared & topped with a honey ginger sauce
29

*Prices are subject to change
All functions are charged an automatic 20% service fee*

Entrée Selections Cont'd...

Halibut Piccata

grilled halibut topped with lemon caper butter sauce

39

Cedar Plank Salmon

topped with citrus butter

**market price*

Sea Scallops

seared sea scallops topped with a citrus buerre blanc

36

8 oz. Prime New York

36

Top Sirloin

35

6 oz. Filet Mignon

45

Steak Preparation Options:

*cabernet, roasted shallot & rosemary demi
melted bleu cheese & caramelized onions
marinated crimini mushroom & maître d' butter*

Add to Your Steak:

*(2) jumbo prawns... (2) seared jumbo scallops... 4oz salmon... 6oz lobster tail
(market price)*

accompaniments

select one from each option:

Starch Options

red jacket garlic mashed potatoes

duchess potatoes

herb roasted: baby reds or

fingerling potatoes

Vegetable Options

green beans amandine

roasted asparagus

roasted broccolini

seasonal vegetable medley

Prices are subject to change

All functions are charged an automatic 20% service fee

Fircrest Buffet Selections

(40 person minimum)

two entrees 40

three entrees 45

*The Fircrest Dinner Buffet Selections Include:
Mixed Green Salad with Assorted Dressings, Your Choice of Fresh Vegetable & Starch,
(1) Additional Salad, Rolls & Butter, Coffee & Assorted Herbal Teas*

Entrée Selections

Chicken Entrees

apple vin blanc

marsala

classic parmesan

herb roasted with lemon cream sauce

Carved Entrees

prime rib of beef

roast new York strip

caesar crusted pork loin

Salmon

caper dill sauce

lemon parsley butter

cedar plank with citrus butter

Vegetarian Entrée Selections

spinach & cheese cannelloni

stuffed bell peppers

eggplant parmesan

Additional Salad Selections

(please select one)

caesar salad

caprese salad

kale & quinoa salad

greek cucumber & tomato salad

lemon orzo pasta salad

*Prices are subject to change
All functions are charged an automatic 20% service fee*

Plated Luncheon

Salad & Sandwich Selections

Salad Entrees are served with Rolls & Butter

Sandwiches are accompanied with your choice of fresh fruit salad or side house salad

Coffee & Assorted Herbal Teas included.

Grilled

Chicken Caprese

*grilled marinated breast of chicken,
fresh mozzarella, tomato, basil and
balsamic on focaccia*

14

Turkey &

Bacon Ciabatta

*thin sliced turkey, crisp bacon,
lettuce, tomato, avocado &
zesty mayo*

16

Chipotle

Chicken Wrap

*tomato basil wrap, Cajun sliced
chicken, cheddar, green onion,
lettuce & chipotle ranch*

14

Shrimp or Crab Louie

choice of bay shrimp or crab, black olives, tomato & hardboiled egg with 1,000 island dressing

24

Grilled Chicken Cobb Salad

*mixed greens, bleu cheese, crumbled bacon, avocado, hardboiled egg, black olives,
green onions, tomato and bleu cheese dressing*

16

Grilled Salmon Caesar

hearts of romaine, croutons, parmesan, classic caesar dressing, topped with grilled salmon

25

Sesame Chicken Noodle Salad

*chilled rice noodles, shredded purple cabbage, romaine, carrot, cucumber, green onion, mandarin
wedges, & crisp wontons with a sesame dressing*

16

Prices are subject to change

All functions are charged an automatic 20% service fee

Fircrest Deli Buffet

(40 person minimum)

22

Includes Coffee & Assorted Herbal Teas included.

all natural roasted turkey, baked ham, roast beef & salami

cheddar, havarti & swiss cheese

whole grain, rye & sourdough bread

garden or caesar Salad

mediterranean pasta salad

assorted cookies

The Caddy Lunch

(40 person minimum)

22

The Caddy Lunch Buffet Selections Include:

Your Choice of (2) Wraps & (2) Salads, Homemade Potato Chips, Cookies, Coffee & Assorted Herbal Teas

Assorted Premade Wraps

(please select two)

steak & bleu cheese

turkey bacon ranch

chipotle chicken

roasted vegetable

Salad Selections

(please select two)

kale caesar salad

garden salad

lemon orzo pasta salad

broccoli salad

Prices are subject to change

All functions are charged an automatic 20% service fee

Breakfast Selections

*Breakfast Buffet Selections Include:
Coffee, Assorted Herbal Tea & Selection of Chilled Juices*

The Continental Breakfast

14

*Assorted Mini Scones
Yogurt & Granola
Seasonal Fruits & Berries*

Pebble Beach Breakfast Buffet

20

*Scrambled Eggs with Spring Onion & Cheddar
Assorted Breakfast Breads
Smoked Bacon
Apple Sausage Links
Cottage Fried Potatoes
Seasonal Fruits & Berries
Yogurt & Granola*

*Prices are subject to change
All functions are charged an automatic 20% service fee*

Dessert

Assorted Cookies

**Price By the Dozen 18*

Chocolate Dipped Strawberries

**Price Per Piece 2*

Madagascar Crème Brulee

chocolate cake with vanilla bean crème and tangerine glaze, coated in dark chocolate

8

Apple Normande Tart

granny smith apple tart, topped with almond cream & apricot glaze

8

Raspberry Charlotte

chocolate chiffon cake with fresh raspberries and chocolate mousse

8

Kahlua Eclipse

*fudge brownie topped with kahlua mascarpone,
glazed with dark chocolate and toasted almonds*

8

New York Cheesecake

Topped with Raspberry Coulis 8

Golf Tournament Lunches

19th Hole BBQ

24

Your Choice of Two
of the Following Entrées:

*Gourmet Hamburgers,
Hot Dogs,
Polish Dogs, or
Grilled Chicken Breasts*

includes...

*Fresh Fruit
Potato Chips
Choice of Potato or Pasta Salad
Fresh Baked Cookies
Bottled Water*

Golfer's Box Lunch

17

*Deli Style Sandwich
Fresh Fruit Potato Chips
Fresh Baked Cookies Bottled Water*

*Prices are subject to change
All functions are charged an automatic 20% service fee*

Bar Selection

***prices included tax**

House Liquor

6.25

Premium Liquor

6.50 & up

Wine & Beer

House Wine by the Glass ...8

House Wine by the Bottle ...30

Champagne Split ...8

Champagne by the Bottle ...30

Domestic Beer Bottle...4.25

Domestic Keg...350*

Micro/Import Beer Bottle...5.27

Micro/Import Keg ...400*

**kegerator rental fee may apply*

Non-Alcoholic Beverages

***prices included tax**

Coke, Diet Coke, Sprite

2.50

Fircrest Fruit Punch

20/Gallon

Fresh Brewed Coffee & Hot Tea

2/ per person

Iced Tea

22/Gallon

Lemonade

22/Gallon

Sparkling Cider

12/Bottle

*Prices are subject to change
All functions are charged an automatic 20% service fee*