

ALLENMORE

EVENTS CATERING

NO OUTSIDE FOOD ALLOWED UNLESS APPROVED
BY BANQUET MANAGER

APPETIZERS

A DOZEN PER ORDER

Pork Potstickers \$28

Coconut Prawns \$38

Fried Spring Rolls \$28

Meatballs with Bourbon BBQ Sauce \$36

Meatballs with Sesame Soy Sauce \$36

Grilled Chicken Skewers with Sherry Cream Sauce \$36

Bruschetta \$26

Bun-less Cheeseburger Skewers \$28

Chicken & Apple Salad Lettuce Cups \$36

Roast Beef Crostini w/ Dijon

Horseradish Sauce \$36

Blue Cheese Tenderloin topped

w/Green Peppercorn Demi on a Sourdough Crostini \$38

Chorizo Stuffed Mushrooms \$36

Caprese Skewers \$36

Special requests are available for all food options!

**We take food allergies very seriously, so please let
us know if any there are any serious allergies we
need to know about.**

-Thank you

Allenmore Golf & Event Center adds a Service charge
(20%+tax) (Tax Rate: 10.3%)

Consuming raw or undercooked foods may increase your risk of foodborne illness.

Menu and pricing subject to change without notice.

allenmoregolfcourse.com 253-393-6654 banquets@tacomaelks.com

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PLATTERS 20-25 PEOPLE

Meat & Cheese Platter \$80

Fruit Platter \$80

Crudite served with ranch \$75

Add Hummus to Crudite Platter \$25

SALADS 20-25 PEOPLE

Mixed Field Greens Salad \$130

Field greens with cherry tomato's, english cucumber,
red onion, cheddar jack cheese,
and garlic croutons.

Caesar Salad \$130

Crisp romaine, parmesan cheese, and croutons
tossed in a creamy Caesar dressing.

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ENTREE

\$35 PER DISH

CHOOSE ONE ENTREE AND ONE VEGETABLE SIDE

Chicken Piccata

Chicken breasts in a delicious buttery sauce with capers and topped with parsley, served with fettuccine noodles.

Chicken Marsala

Pan-seared chicken breasts in a creamy marsala wine sauce with mushrooms, served with fettuccine noodles.

Chicken Parmesan

Oven baked chicken parmesan with house made tomato sauce topped with mozzarella and fresh basil, served with spaghetti noodles.

Herbed Pork Loin with Apple Chutney

Oven roasted herbed pork loin with house made apple chutney, served with roasted potatoes.

Tri Tip Chimichurri

Chargrilled tri tip served with a tangy herb chimichurri sauce, served with garlic mashed potatoes.

Pistachio and Squash Stuffed Portobello with

Sun Dried Basil Cream (Vegetarian)

Pistachio encrusted portobello with a sun dried basil cream sauce, served with a wild rice pilaf.

Parpadelle Primavera with White Wine Sauce (Vegetarian)

Parpadelle pasta with vegetable medley in a white wine sauce.

ENTREE UPGRADE

Prime Rib \$8

Oven roasted Prime Rib served with Au Jus, served with garlic mashed potatoes.

Bone in Pork Chop with Bacon Pear Relish \$6

Roast pork chop topped with wildy fresh relish, served with roasted potatoes.

Citrus Glazed Salmon \$7

Baked Salmon served with a citrus maitre d butter, served with wild rice pilaf.

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PICK A VEGATABLE SIDE

Broccolini

Fresh cut and steamed broccolini.

Asparagus

Fresh char-grilled asparagus.

Seasonal Roasted Vegetable Medley

Root vegetables roasted with an herb oil.

Side Caesar Salad

Crisp romaine, parmesan cheese, and croutons
tossed in a creamy Caesar dressing.

Side Mixed Field Greens Salad

Field greens with cherry tomato's, english cucumber,
red onion, cheddar jack cheese,
and garlic croutons.

SIDE UPGRADE

\$3 PER UPGRADE

White Cheddar Scalloped Potatoes

Cheesy, extra creamy and delicious.

Green Bean Almondine

Sauteed green beans with brown butter and almonds.

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DESSERT BAR

20-25 FOR \$95

A wide array of small confectionery morsels that can be consumed
in one or two bites.

Petit Four, mini cheesecakes, cookies, brownies, etc...

DESSERT

\$85 PER DOZEN

Carmel Apple Crisp

Bourbon Bread Pudding

Wild Berry Crumble

Chocolate Chip Cookie with Vanilla Ice Cream

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BREAKFAST & BRUNCH

ALL BREAKFASTS COME WITH FRESHLY BREWED COFFEE
AND ORANGE JUICE

Continental Breakfast

\$21 Per Person

Assorted pastries, muffins, and breads with fresh fruits.

HOT BREAKFAST BUFFETS

ALL ALLENMORE'S HOT BREAKFASTS ARE DESIGNED FOR 20
OR MORE PEOPLE AND ACCOMPANIED BY THE FOLLOWING

The Allenmore Breakfast

Scrambled eggs served with cheddar cheese, chives and sour cream,
grilled ham steaks, smoked country style bacon,
and potatoes O'Brian. \$26

The Eagle's Bacon-Onion Frittata

Swiss cheese, sauteed sweet onion, julienne bacon and whipped eggs
baked in a pastry crust. \$26

Birdies French Toast

Thick-sliced bread dipped in a cinnamon, cream, and egg blend then
grilled golden brown. \$24

The Elk's Scramble

Onions, Italian sausage, red and green peppers, and potatoes with whipped eggs,
cheddar jack cheese, and potatoes O'Brian. \$24

On Par Eggs Benedict

Poached eggs on a toasted English muffin with black forest bacon,
hollandaise sauce, and potatoes O'Brian. \$28

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THEMED BUFFET MENUS

\$30 PER PERSON

THEMED MENU'S ARE PERFECT FOR BIRTHDAY PARTIES, REHERSAL DINNERS, POST-TOURNAMENT BANQUETS, AWARDS, AND SOCIAL EVENTS!

Urban BBQ Buffet

Carved tri-tip or BBQ chicken served with baked beans, corn-on-the-cob, two assorted salads, and corn bread.

Add ribs \$6 per person

Urban Fiesta

Chicken fajitas or cheese enchiladas, shredded chicken and beef with tortillas, rice and beans, one assorted salads, chips and salsa served with all of the extras.

Asian Buffet

Teriyaki chicken or broccoli beef, vegetable stir fry, chow mein, and two assorted salads.

Urban Italian Buffet

Choice of chicken parmesan, marsala, or picatta with fettucine served with marinara, baked ziti or sausage rigatoni, one assorted salad, and garlic bread.

Assorted Salad Options:

Italian Penne Salad

Potato Salad

Mix Field Greens Salad

Caesar Salad

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HELPFUL TIPS ON HOW MUCH TO SERVE AT A EVENT

APPETIZERS

6 Tasting Bites

Per person, if served before meal

4-6 Tasting Bites

Per person per hour, if served as meal

DINNER

Poultry, meat, or fish - 6-8 oz. per person

Rice or grains - 1.5 oz. per person

Potatoes - 5 oz. per person

Veggies and fruit - 4 oz. per person

Green Salad - 1 oz. per person

BEVERAGES

Wine - 1 Bottle for 2 people for a 2 hour party

Beer - 2 Bottles per person for a 2 hour party

Cocktails - 1.5 drinks per guests per hour

Soft drinks and Juice - 3 8 oz. glasses per person
(at a non-alcohol party)

Water - 1 liter of water for every 3 guests

DESSERT

1 slice of cake, or tart per person

5 oz. of ice cream per person

Reduce the amount of ice cream by half if served with cake

COUPLE THINGS TO REMEMBER

When buying wine, purchase more white than red.

Use bulk items like rolls, chips, cheese, or olives to cushion against under-serving.

Always round up when you're estimating.

Order more of the items you anticipate will be most popular, like
coconut prawns, or meatballs.

**If you have any questions about food or beverage contact the
Event Manager!**

ALLENMORE

EVENTS CATERING

\$200 SERVICE FEE FOR 1 BARTENDER FOR 5 HOURS
EVENTS OVER 100 PEOPLE WILL HAVE 2 BARTENDERS

BEVERAGE SELECTION

LIQUOR OPTIONS

\$6 drink tickets for:

Well liquor

\$8 drink tickets for:

Premium liquor

Cocktails are available upon request.

BEER

\$6 drink tickets for:

Domestic's

\$8 drink tickets for:

Microbrew, Imported, Cider, Hard Seltzer

WINE AND BUBBLY

THERE IS A \$15 CORKAGE FEE FOR EACH BOTTLE
BROUGHT INTO ALLENMORE.

\$6 drink tickets for:

House wine

Champagne

Champagne Toasts \$3

If there is a wine that you want let me know and I can order that for you!

Open bar is always an option also!

NON-ALCOHOLIC BEVERAGES

Sparkling Cider \$2

N/A Drink Tickets \$3

Includes:

Tea and Coffee

Soda/Juices (cans/plastic bottles)

Bottled Water

ALLENMORE

ROOM RENTAL

THE ROOM FEE INCLUDES 5 HOURS OF EVENT TIME, INCLUDES SETUP AND TEARDOWN, CHAIRS & TABLES, WHITE LINENS, AND SERVICE WARES.

ROOM RENTALS DO NOT INCLUDE FOOD AND BEVERAGE

THE LODGE

(SEATS 200)

This room is an impressive 4,500 sq. ft. ballroom with exposed wood beams, stage, private patio overlooking the golf course, hardwood floors and a gorgeous built-in bar. It is also equipped with state of the art AV including a projector, 160" screen, flat screen TVs, speakers and wireless microphones.

THE PAVILLION

(SEATS 100)

This 3,000 sq.ft. space is enclosed with glass doors and windows that open for panoramic views of our golf course. There is a quaint patio on one side and our newly built gazebo on the other side. With a built-in bar, private entrance and restrooms, this space is perfect for a more intimate gathering.

****For additional hours, for either room, it will be \$400 an hour.****

If you are renting our space for a wedding:

You will have 8 hours of event time.

If the Sam Allen Room is available to get ready in, you can rent that space for \$300,

For a rehearsal the day prior to the wedding:

If you want to rent the space ahead of time to make sure the day will be available the rental fee is \$500 an hour. If we do not have an event the day before your wedding you are able to rent the room for \$100 an hour, but you will have to check with the Event Manager 5 days prior to your wedding to make sure its available.

****For pricing please contact the Event Manager****

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ROOM RENTAL

THE ROOM FEE INCLUDES 4 HOURS OF EVENT TIME, INCLUDES SETUP AND TEARDOWN, CHAIRS & TABLES, WHITE LINENS, AND SERVICE WARES.

ROOM RENTALS DO NOT INCLUDE FOOD AND BEVERAGE

THE SAM ALLEN ROOM

(SEATS 30)

(4 hour rental)

This secluded space in the Urban Elk Restaurant offers golf course views perfect for meetings, showers, or private lunches or dinners.

This room also has a mounted 60" TV with AV options.

EXECUTIVE BOARD ROOM

(SEATS 20)

(4 hour rental)

The executive board room offers meeting space with a warm wood setting and large, solid wood conference table with 20 executive chairs, mounted flat screen TV, gas fireplace, and a private patio.

****For additional hours, for either room, it will be \$75 an hour.****

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ATHEN'S WEDDING ARCH
USE OF THE ARCH IS AVAILABLE
FOR WEDDINGS



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TRANSPORTATION

* TO AND FROM THE VENUE *

We only work with bus partners that we trust. That's why all trips are run on modern vehicles with no outstanding maintenance.

Mini Bus



For 8 hours the Mini Bus is \$1,313

For 4 hours the Mini Bus is \$806

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LINEN RENTAL NAPKINS - \$2 FOR 1

White
Ivory
Gold
Sandalwood
Chocolate
Red
Rust

Burgundy
Dusty Rose
Seafoam Green
Lavender
Purple
Light Blue

Royal Blue
Navy Blue
Aqua Teal
Green
Gray
Black

TABLECLOTHS (PRICE PER CLOTH)

87x87 - \$9

White
Burgundy
Ivory
Red
Black
Green
Royal Blue

54x114 - \$9

White
Burgundy
Ivory
Red
Black

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EVENTS CATERING

RECOMMENDED VENDORS

Flourish Photography

www.flourishbybree.com
bree.eaton15@gmail.com
253-225-0558

Art by Leonhardt Photography

art.by.leonhardt@gmail.com
206-486-2690

Blowing Up Balloon Stylist

Marla Brown
blowingup2prosper@gmail.com
253-334-5110

Elevate Sound & Entertainment

Luke Jacobson
<https://www.elevatesoundandentertainment.com>
<https://www.facebook.com/ElevateSoundandEntertainment>
253-740-0390

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