

# 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

Chorizo Stuffed Mushrooms \$36

Caprese Skewers \$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

**\*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](http://allenmoregolfcourse.com) 253-393-6654 [banquets@tacomaelks.com](mailto: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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food options!\***

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## EVENTS CATERING

### 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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## EVENTS CATERING

### 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 and BBQ chicken served with baked beans,  
corn-on-the-cob, two assorted salads, and corn bread.

#### **Urban Fiesta**

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

#### **Asian Buffet**

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

#### **Urban Italian Buffet**

Choice of chicken parmesan, marsala, or picatta with fettucine and two  
pasta sauces (red and white), baked ziti, sausage rigatoni, two  
assorted salads, and garlic bread

#### **Assorted Salad Options:**

Italian Penne Salad

Potato Salad

Mix Field Greens Salad

Caesar Salad

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# ALLENMORE

## 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 then 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 A 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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# ALLENMORE

## 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.\*\***

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

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EVENTS CATERING

## ATHEN'S WEDDING ARCH

USE OF THE ARCH IS AVAILABLE  
FOR WEDDINGS



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## EVENTS CATERING

### 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  
Bistro

Royal Blue  
Navy Blue  
Aqua Teal  
Green  
Gray  
Black  
Dish Towel

### TABLECLOTHS (PRICE PER CLOTH)

#### 72x72 - \$9

White  
Ivory  
Gold  
Red  
Burgundy  
Royal Blue  
Green  
Black

#### 54x90 - \$9

White  
Ivory  
Black

#### 87x87 - \$9

White  
Ivory  
Red  
Burgundy  
Green

#### 54x72 - \$9

White  
Ivory  
Burgundy  
Royal Blue  
Black

#### 54x114 - \$9

White  
Ivory  
Red  
Burgundy  
Green  
Black

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### RECOMMENDED VENDORS

#### **Flourish Photography**

[www.flourishbybree.com](http://www.flourishbybree.com)

[bree.eaton15@gmail.com](mailto:bree.eaton15@gmail.com)

253-225-0558

#### **Art by Leonhardt Photography**

[art.by.leonhardt@gmail.com](mailto:art.by.leonhardt@gmail.com)

206-486-2690

#### **Blowing Up Balloon Stylist**

Marla Brown

[blowingup2prosper@gmail.com](mailto: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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