

EST | 1923
— AN A.W. TILLINGHAST COURSE —
WALLA WALLA
COUNTRY CLUB





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**THANK YOU FOR SELECTING THE WALLA WALLA COUNTRY CLUB
FOR YOUR UPCOMING SPECIAL EVENT.**

*We graciously anticipate providing you with our outstanding
hospitality, food and service. As always, we would be pleased to
prepare a custom menu at your request.*

Food & Beverage Service Policies

It is required that all food served at the Walla Walla Country Club be provided by the Walla Walla Country Club and may not be removed from the premises.

The sale and service of all alcoholic beverages are regulated by the state of Washington, and the Walla Walla Country Club is responsible for the administration of these regulations.

All beverages will be provided by the Walla Walla Country Club, with the exception that wine may be brought in with an accompanying corkage fee of \$20.00/per bottle. All food and beverage menu planning, room set-ups, and other pertinent details should be arranged at least 14 days in advance. Any food and beverage function canceled within 48 hours of the event will be charged a 10% cancellation fee of the planned food and beverage sales.

Guarantees

It is required that the catering office be notified of the exact number of guests attending a function at least 72 business hours before the event. This number will be considered the guarantee for which you will be charged, even if fewer. If the guarantee is increased within 24 hours of the function, the Walla Walla Country Club will reserve the right to substitute entrées for the additional guests. You will be charged for the number of guests guaranteed, or the number actually served, whichever is higher. **Prices are always subject to change.**

Payment of Non-Members

A 90% deposit is required to confirm all local catering events unless proper credit is arranged in advance. The remaining balance is due **on the day of service**. Unpaid balances will be assessed a 20% finance charge.

Telephone & Audio Visual

The Walla Walla Country Club has wireless Internet service, a screen, a multimedia projector & computer. Media fee of \$75 per room, non-negotiable.

Prices & Surcharges

A \$250.00 per room charge will be added for any event. A 20% service charge and all applicable state sales tax will be added to all catered food and beverage items. All menu selections and prices are subject to change unless confirmed in writing.

There will be a cake-cutting fee of 50 cents per serving.

A minimum guarantee of 30 people is required for all buffets.

Banquet Rooms

The Walla Walla Country Club reserves the right to reallocate space in the following cases: increases or decreases in attendance and any mechanical failure. Decorations brought into the facility by the guest must be approved before arrival. No items may be attached to any wall, floor, ceiling, or windows with nails, staples, tape, or any other substances in order to prevent damage to the fixtures or furnishings. Please consult the Walla Walla Country Club catering staff for assistance in displaying all materials.

Seating & Linen

The Walla Walla Country Club provides 5-foot round tables, 8-foot banquet tables, 6-foot banquet tables, bistro tables, and card tables for your banquet set-up, complete with necessary seating. The Walla Walla Country Club provides you with white or ivory table cloths. A variety of colored napkins are available but need 3 weeks advance notice.

Security of Rooms

The Walla Walla Country Club will not be responsible for any missing items either before, during or after a function.

Golf Course & Pool Policies

The golf course and pool are off limits for all guests in attendance. The Club is not responsible for any injury of guests and any damages of personal property.

Breakfast



Breakfast

Classic Continental

Freshly Baked Pastries
Best of Season Fresh Cut Fruit
Chilled Juice Assortment & Premium Coffee Service
\$12 per person

Rise & Shine Breakfast

Freshly Baked Pastries
Best of Season Fresh Cut Fruit
Fluffy Scrambled Eggs, Cottage Fried Potatoes
Apple Smoked Bacon & Breakfast Sausage
Chilled Juice Assortment & Premium Coffee Service
\$22 per person

WWCC Brunch

Best of Season Fresh Cut
Insalata Caprese Display
Classic Caesar Salad with Parmesan & Herb Croutons
Freshly Baked Pastries
Buttermilk Biscuits with Sausage Gravy
Fluffy Scrambled Eggs
Cottage Fried Yukon Gold Potatoes
Apple Smoked Bacon & Breakfast Sausage
Three Cheese Blintz
Chilled Juice Assortment & Premium Coffee Service
\$25 per person

Enhance Your Breakfast

Items may be added to any breakfast buffet - 1 dozen minimum order

Bananas Foster French Toast | *\$8 per person*

Traditional Eggs Benedict | *\$8 per person*

Chef Carved Pitt Ham | *\$8 per person*

Buttermilk Pancakes with Fresh Blueberries | *\$6 per person*

Three Cheese Blintz with Seasonal Berries | *\$8 per person*

Chorizo, Sweet Peppers, and Pepperjack Quesadillas | *\$9 per person*

Lunch



Salads

Includes Rolls & Butter, Premium Coffee, Tea & Water Service
ENHANCE ANY SALAD WITH CHICKEN (\$3), SHRIMP (\$7) OR SALMON (\$7)

Classic Caesar

Crisp Romaine, Shredded Parmesan & Herb Croutons
\$14 per person

Kale and Caribbean Salmon

Black bean, Mango, Mandarin, Sweet Salad Peppers, Toasted Coconut
& Pineapple Curry Vinaigrette
\$24 per person

Chicken Fajita Salad

Crisp Romaine, Warm Black Beans & Corn, Tomatoes, Cucumber,
Monterey Jack, Tortilla Strips & Chipotle Buttermilk Dressing
\$18 per person

Baby Spinach

Strawberry, Avocado, Almond, Red Onion, Blue Cheese Crumble & Poppy Seed Vinaigrette
\$14 per person

Almond Encrusted Chicken

Petite Spinach, Sliced Strawberries & Hazelnut Dressing
\$17 per person

Sirloin Steakhouse

Arugula, Tomato, Avocado, Blue Cheese Crumble & Crispy Fried Onion
\$25 per person

WWCC Cobb

Chicken, Bacon, Tomato, Blue Cheese, Avocado, Sliced Egg & Choice of Dressing
\$17 per person

Sandwiches

Choice of Side Salad, Soup Du Jour or French Fries

Pulled Pork

Toasted Brioche Bun, Creamy Coleslaw,

Melted Swiss, & Dill Pickle Chips

\$17 per person

B.L.A.T.

Bacon, Lettuce, Avocado, Tomato

\$16 per person

Chicken Brioche

Crisp Bacon, Melted Cheddar, Lettuce, Tomato & Onion, Honey Mustard Spread

\$16 per person

WWCC Reuben

Light Marbled Rye with Traditional Condiments

\$17 per person

WWCC Burger

Toasted Brioche Bun & Traditional Condiments

\$18 per person

Buffalo Chicken Wrap

Shredded Lettuce, Tomato & Blue Cheese Dressing

\$18 per person

Lunch Entrées

Served with Chef's Choice of Starch & Vegetable

Sautéed Basil Chicken

Angel Hair Pasta with a Lemon-Caper Butter Sauce

\$19 per person

Rosemary Chicken Breast

Roasted Garlic Pan Jus

\$19 per person

Wild Sockeye Salmon (4 oz)

Cabernet Butter Sauce

\$26 per person

Red Snapper Vera Cruz

Tomato, Green Olive, Capers, Sweet Peppers & Citrus Butter

\$18 per person

Grilled Chicken & Vegetable Crepes

Mornay Sauce

\$17 per person

Cajun Seared Chicken Breast

Andouille Sausage and Fennel Ragout

\$19 per person

Lunch Buffets

*Includes Premium Coffee, Tea & Water Service
Only available between 11am - 2pm*

Soup, Salad & Spuds

Soup du Jour Station

Crisp Romaine with Seasonal Toppings & Assorted Dressings

Sliced Best of Season Fruit

Tomato Cucumber Salad

Deluxe Baked Potato Bar with Sour Cream, Chives, Broccoli, Butter, & Cheddar

\$23 per person

Deli Sandwich Buffet

Soup du Jour Station

Caesar Salad

Dill Pickle Potato Salad

Basket of Kettle Chips

Shaved Turkey, Ham, and Roast Beef

Sliced American, Swiss, & Pepperjack Cheeses, Relish Tray

Assorted Breads and Appropriate Condiments

\$23 per person

WWCC Cookout

Sliced Watermelon

Macaroni Salad

Basket of Kettle Chips

Chef Grilled Wagyu

Burgers

Assorted Buns and

Appropriate

Condiments

Fresh Baked Cookie Platter

\$26 per person

Italian Pasta Bar

Tossed Caesar Salad

Antipasto Display

Garlic Parmesan Bread

Steamed Seasonal Vegetables with Fresh Basil Three Cheese

Tortellini with Pesto Cream

Penne Pasta with Italian Sausage and Sweet Peppers

Chicken Parmesan

\$26 per person

Dinner



Dinner Entrées

Includes Rolls & Butter, Dinner Salad, Premium Coffee, Tea & Water Service

Rosemary Chicken Scallopini

Roasted Garlic Pan Jus

\$28

Sautéed Chicken Marsala

Mushroom Marsala Pan Sauce

\$28

Wild Sockeye Salmon

Lemon Tarragon Beurre Blanc

\$32

Cajun Seared Snapper

Shrimp Creole Pan Sauce

\$28

Pork Porterhouse

Jack Daniels Glaze

\$28

Garlic Dijon LambT-Bone

Mint Demi Glace

\$35

Sirloin Steak

Cabernet Jus & Blue Cheese Butter

\$32

Tenderloin Medallions

Cognac Cream Sauce

\$33

Hors D'oeuvres



Hors D'Oeuvres

Chilled

- Devil Stuffed Eggs | *\$5 per person*
- Bruschetta with Parmesan Toasts | *\$5 per person*
- Finger Sandwiches | *\$5 per person*
- Pico de Gallo with Chips | *\$5 per person*
- Hummus with Pita Crisps | *\$5 per person*
- Jumbo Cocktail Prawns | *\$26 per dozen*
- Oysters on the Half Shell | *\$28 per dozen (two week notice)*

Hot

- Teriyaki Chicken Satay | *\$8 per person*
- Swedish or Sweet & Sour Meatballs | *\$8 per person*
- Smoked Salmon & Artichoke Dip | *\$8 per person*
- Deep Fried Dill Pickles | *\$8 per person*
- Italian Sausage Stuffed Mushrooms | *\$8 per dozen*
- Miniature Crab Cakes | *\$10 per person*
- Pot Stickers with Hoisin Sauce | *\$8 per person*

Carving Station

Blackened Pork Loin | *\$5 per person*

Garlic Rosemary Leg of Lamb | *\$7.5 per person*

Roasted Breast of Turkey | *\$5.5 per person*

Apricot Glazed Pitt Ham | *\$5 per person*

Prime Grade Top Sirloin of Beef | *\$8 per person*

Roasted Prime Rib of Beef | *\$14 per person*

Buffet Enhancement Only – 50+

Roasted Tenderloin of Beef | *\$20 per person*

Buffet Enhancement Only – 50+

Pasta Station

Bow Tie Pasta with Pesto & Penne Pasta Alfredo | *\$10 per person*
includes parmesan garlic bread & condiments

Grand Displays



Grand Displays

Fresh Seasonal Fruit

with Exotic Garnishes

\$6 per person

Fresh Vegetable Crudités

\$6 per person

Antipasto

Grilled & Pickled Vegetables, Fresh Mozzarella, & Marinated Mushrooms

\$8 per person

Imported & Domestic Cheeses

\$10 per person

Baked Brie En Croute

with Sliced Baguette

\$10 per person

Side of House Smoked Wild Sockeye

\$120 (feeds approx. 20)

WWCC Grand Buffet Display

Classic Caesar Salad

Vegetable Antipasto Display

Basket of Fresh Baked Rolls with Butter

Chef's Choice of Seasonal Vegetable

Choice of Two Starches

Garden Herbed Rice Pilaf

Wild Rice Pilaf

Spinach & Sweet Pepper Orzo

Rosemary Roasted Red Bliss Potato

Roasted Garlic Whipped Potato

Sour Cream & Chive Whipped Potato

Bow Tie Pasta Alfredo

Choice of Two Entrées

Sautéed Chicken Breast Caprese or Piccata

Mediterranean Roasted Cod Loin with Tomato Caper Sauce

Seared Snapper with Vera Cruz Sauce

Herb Roasted Salmon with Red Pepper

Cream Chili Seared Pork Loin with Ratatouille Sauce

Grilled Bistro Steak with Whiskey Cream Sauce

\$40 per person

Desserts



Desserts

Plated

Bourbon Pecan Pie | *\$8 per person*

Triple Layer Chocolate Cake | *\$8 per person*

New York Style Cheese Cake | *\$8 per person*

Tiramisu | *\$8 per person*

Strawberry Shortcake | *\$8 per person*

Dessert Table

Ice Cream Sundae Bar | *\$8 per person*

Warm Peach or Cherry Cobbler ala Mode | *\$8 per person*

Warm Apple Crisp ala Mode | *\$8 per person*

Chef's Assortment of Cakes & Pies | *\$8 per person*

Miniature Petite Fours | *\$8 per person*

Beverages



Banquet Beverages

Soft Drinks | *\$2 per person*

Punch Bowl | *\$15*

Domestic Beer | *\$3.25 per person*

Imported Beer | *\$4.75 per person*

Domestic Beer Keg | *\$300*

Micro Beer Keg | *\$350 to \$450*

Wine List

available upon request



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WALLA WALLA
COUNTRY CLUB

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**Event Coordinator
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