



## *Banquet Packet*

425.836.1510  
REDMONDRIDGEGOLF.COM

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REDMOND, WA • 98053



*On behalf of The Golf Club at Redmond Ridge* we would like to thank you for considering our facility and we encourage you to let us assist you in making your event successful.

Please take a moment to browse through our brochure to learn about the different dining packages to choose from. We would be happy to customize your event to meet your expectations or special needs.

Our charming restaurant seats up to 125 guests, with an adaptable space to suit your event's needs. Our summer outdoor tent can fit up to 160 guests, so come take a look and see how versatile our space can be!

Once again thank you. We look forward to the possibility of creating a memorable day for you and your guests.

## CONTACT US

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## APPETIZERS

*Two dozen minimum  
requirement per item*

### **Vegetable Pot Stickers \$34 / dozen**

Ponzu dipping sauce

### **Caprese Tortellini Skewers \$28 / dozen**

Cherry tomatoes, mozzarella, basil, cheese tortellini, and balsamic glaze

### **Wedge Salad Bites \$30 / dozen**

Blue cheese dressing, bacon, cherry tomatoes, blue cheese crumbles

### **Potato Wedges \$24 / dozen**

Melted cheddar jack cheese, bacon bits, scallions, and ranch drizzle

### **Chicken Skewers \$45 / dozen**

Creamy cilantro lime dipping sauce, or Thai chili sauce drizzle

### **Chicken Wings \$30 / dozen**

Blue cheese dressing and celery. Tossed in buffalo or BBQ sauce

### **Meatballs \$15 / dozen**

Tossed in choice of BBQ, Sweet & Sour, or Thai chili sauce

### **Sliders \$45 / dozen**

Mini ground beef patty, grilled onion, burger sauce, and cheddar cheese served on a slider bun

### **Bacon Wrapped Shrimp \$30 / dozen**

Remoulade dipping sauce

### **Cookie and Brownie \$28 / dozen**

Freshly baked chocolate chip cookies and brownies

*Prices for food, beverages, and audio/visual equipment are subject to a 22% service charge, 40.9% of the food and beverage service charge will be paid to servers, bussers, bartenders, housemen, captains, and food and beverage supervisors who provide direct service to customers; all charges including Room Rental are subject to Washington State Sales Tax.*

## PLATTERS/ BREAKFAST

*Serves guest sizes of up to:  
Small (15), Medium (30),  
and Large (45)*

### PLATTERS

**Cheese and Cracker \$110 / \$220 / \$330**

Assortment of cheeses served with crackers

**Charcuterie \$160 / \$320 / \$480**

Variety of cured meats, cheeses, fruits, crackers

**Vegetable \$70 / \$140 / \$210**

Seasonal vegetables with ranch dipping sauce

**Fruit \$70 / \$140 / \$210**

Sliced seasonal fruits

**Mezze \$110 / \$220 / \$330**

Hummus, tzatziki, pita bread, olives, vegetables, feta cheese

### BREAKFAST

**Continental Breakfast Buffet**

**\$14 per guest**

Assorted pastries, fresh fruit, coffee, assorted teas, and orange juice.

**Breakfast Buffet**

**\$22 per guest**

Scrambled eggs with cheddar cheese, breakfast potatoes, bacon, sausage, and fresh fruit.

Served with coffee, assorted teas, and orange juice.

Add assorted pastries \$4 per guest

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## STANDARD BUFFET

*Includes garlic toast, coffee, assorted teas, and fountain soda or iced tea.*

*(One entrée & one starch)*

*\$38 per guest*

### **SALAD please select one:**

- Mixed Green Salad
- Classic Caesar

### **VEGETABLES please select one:**

- Vegetable Medley
- Roasted Squash Medley

### **STARCH please select one:**

- Herb Roasted Red Potatoes
- Basmati Rice Pilaf
- Mashed Potatoes and Gravy

### **ENTRÉE please select one:**

#### **Chicken Marsala**

Grilled chicken breast topped with a marsala wine mushroom sauce

#### **Chicken Mascarpone**

Grilled chicken breast topped with a mascarpone cheese, onion, sun dried tomato, and spinach cream sauce

#### **Chicken Fried Steak**

Served with country gravy

#### **Flank Steak**

Grilled USDA choice flank steak

#### **Top Sirloin**

Grilled USDA choice top sirloin

### **DESSERT please select one**

- Freshly Baked Chocolate Chip Cookies & Brownies
- Baked Crisp with Whipped Cream: Choice of Apple, Blueberry, Peach, or Cherry

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## PREMIUM BUFFET

*Includes coffee, assorted teas, and fountain soda or iced tea.*

*(Two entrée and two starch)*

*\$50 per guest*

### BREAD please select one:

- Garlic Toast
- Assorted Dinner Rolls and Butter

### SALAD please select one:

- Mixed Green Salad
- Classic Caesar
- Strawberry Spinach

### VEGETABLES please select one:

- Vegetable Medley
- Broccoli
- Roasted Squash Medley
- Asparagus

### STARCH please select two:

- Herb Roasted Red Potatoes
- Mashed Potatoes and Gravy
- Basmati Rice Pilaf
- Penne in Vodka Cream Sauce
- Twice Baked Potatoes

### FIRST ENTRÉE please select one:

#### • Chicken Marsala

Grilled chicken breast topped with a marsala wine mushroom sauce

#### • Chicken Fried Steak

Served with country gravy

#### • Chicken Mascarpone

Grilled chicken breast topped with a mascarpone cheese, onion, sun dried tomato, and spinach cream sauce

### SECOND ENTRÉE please select one:

*If you would like to make both of your entrée selections from SECOND ENTRÉE there would be an addition charge of \$3 per guest.*

#### • Cheese Tortellini

Pesto cream sauce, sun dried tomatoes, and sautéed mushrooms

#### • Salmon Piccata

Sockeye salmon topped with a white wine, butter, lemon juice, and caper sauce

#### • Washington salmon

Caramelized apples and onions baked on top of sockeye salmon

#### • Flank Steak

Grilled USDA choice flank steak

#### • Top Sirloin

Grilled USDA choice top sirloin

#### • Chef's Prime Rib carving station (\$4 additional charge per guest)

Double R Ranch raised, dry rubbed and oven roasted. Served with au jus and horseradish cream sauce.

### DESSERT please select one:

- Freshly Baked Chocolate Chip Cookies & Brownies
- Assorted dessert bars
- Baked Crisp with Whipped Cream: Choice of Apple, Blueberry, Peach, or Cherry

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