

# *Billy Baroo's at Foster Golf Links*

Please call our sales department and allow us to create a custom proposal based around your style and budget needs.

## **BREAKFAST BUFFETS, \$8-\$14 per person**

*All breakfast buffets include freshly brewed Seattle's Best Coffee & tea service & assorted juices.*

### **Continental Breakfast**

Baskets of Assorted Pastries & Muffins  
Butter & Jams

### **Deluxe Continental**

Baskets of Assorted Pastries & Muffins  
Butter & Jams  
Sliced Fresh Fruit  
Yogurt, Granola & Dried Fruit

### **Billy's Breakfast Buffet**

Scrambled Eggs  
Cottage Fried Potatoes  
Bacon & Link Sausage  
Fresh Fruit, Assorted Pastries, Bagels & Muffins  
Butter, Jams & Cream Cheese



## **DAYTIME BREAKS, \$1.75-\$3.00 per person**

*ideal for adding to an all day meeting as a mid day treat!*

### **Salty Treats- \$2.50 per person:**

*May include: Pretzels, Popcorn, Trail Mix with Nuts*

### **Sweet Treats- \$2.50 per person**

*M&M's, Skittles and Miniature Candy Bars*

**Cookie Platter--\$20 per dozen / add brownies : \$3 per dozen additional**

### **Non Alcoholic Beverages**

*Seattle's Best Coffee & Tea & Pitcher Water Station are included in full breakfast, luncheon & dinner pricing.*

**Sodas, 16 oz bottles \$2.50 each**

**Iced Tea & Lemonade Station, \$3 per person, unlimited**

**Pitcher Soda Station, \$1.75 per person, unlimited**

**Bottled Water, \$2.50 each**

**Seattle's Best Coffee/Tazo Tea Station, \$2.50 per person, unlimited**

*(coffee/tea included in full meal pricing but available ala carte when appetizers or no menu items are ordered)*

## **APPETIZER SELECTIONS**

### **APPETIZERS BY THE DOZEN, \$19-\$35 per dozen**

*minimum 2 dozen per appetizer type*

#### **Mini Pulled Pork Sliders**

*house smoked chopped pork topped with slaw*

#### **Spicy Smokehouse Wings**

#### **Thai Peanut Chicken Satay Skewers**

#### **Beef Satay Skewers**

*pan seared & drizzled in teriyaki sauce*

#### **Gorgonzola Tenderloin of Beef Crostini**



#### **Northwest Crab Cakes-**

*drizzled with sweet sour butter sauce*

#### **Crab and Shrimp Cakes-**

*crab & shrimp touched with sweet sour butter sauce*

#### **Jumbo Prawns**

*chilled & served with cocktail sauce & lemon wedges*

#### **Coconut Prawns**

*jumbo prawns beer battered and dredged in coconut paired with a horseradish-apricot sauce*

#### **Antipasto skewers**

*olives, baby mozzarella, tomato, artichoke & salami*

#### **Gorgonzola & Tomato Bruschetta**

#### **Smoked Salmon Canapés**

*House smoked salmon with dill cream cheese on English Cucumber, per dozen*

#### **Dungeness Crab Crostini**

*Dungeness crab, artichokes & spinach melded together with parmesan cheese on crispy toast*

#### **Bacon Wrapped Sea Scallops**

**King Crab Legs --\$market price**  
*cocktail sauce & lemon wedges*

#### **Brie and Caramelized Onion Crostini**

#### **Vegetarian Spring Rolls**

### **BUFFET APPETIZER DISPLAY SELECTIONS, \$85-\$285 per display**

*Each Display will accommodate about 50 guests, half orders are available.*

Seasonal Fruits & Berry Display

Antipasto Display: *assortment of Italian cured meats, cheeses & marinated vegetables served with Italian Bread*

Domestic & Imported Cheeses, served with breads & crackers

Fresh Vegetable Crudités with Dipping Sauce

House cured Gravlox with Toasted Mini Bagels & Garnishes

Warm Baked Brie Surrounded by Puff Pastry with Grapes, Nuts and Crackers

Artichoke & Crab Dip served with Crostini

#### **SPECIALTY ITEM! Whole Smoked Suckling Pig:**

*smoked in our applewood/mesquite on site smoker until juicy and flavorful this whole pig is carved and displayed, served up to 75 guests*

## **APPETIZER RECEPTION BUFFETS , \$17.50-\$28.50 per person**

Reception buffets are perfect for an appetizer party atmosphere. Make it a light meal by adding an action station.

### **Mt Rainier Reception**

Beef Satay with Teriyaki Glaze  
Spicy Smokehouse Wings  
Domestic and Imported Cheese Display  
Fresh Vegetable Crudités with Dipping Sauce  
Fresh Fruit and Berry Display

### **Fosters Favorite Reception**

Domestic and Imported Cheese Display  
Mini Pulled Pork or Beef Brisket Sliders topped with Slaw  
Chicken Satay Skewers with Thai Peanut Sauce  
Antipasto Display  
Bruschetta Topped with Gorgonzola & Tomato  
Fresh Fruit and Berry Display

### **Billy's Baroo's Best**

Mini Pulled Pork or Beef Brisket Sliders topped with Slaw  
Warm Baked Brie Surrounded by Puff Pastry with Grapes, Nuts and Crackers  
Vegetarian Spring Rolls  
Chicken Satay Skewers with Thai Peanut Sauce  
Antipasto Display  
Artichoke & Crab Dip served with Crostini  
Fresh Fruit and Berry Display



## **ACTION STATIONS, \$5-8 per person**

*50 person minimum per station type Price includes Chef Attendant*

### **House-Smoked Prime Rib of Beef**

*French Bread, Horseradish Sauce & Dijon Mustard*

### **House-Smoked Turkey**

*Dollar Rolls , Cranberry & Dijon Mustard*

### **House-Cured, Ham**

*Dollar Rolls & Stone Ground Mustard*



### **Pasta Station**

***Choice of up to 2 Pastas & 2 Sauces. Mix & Match to your perfect combination!***

**Pasta:** Cheese Tortellini, Spinach Fettuccine, Penne Pasta or Bow Tie Pasta

**Sauces:** Creamy Alfredo, Vegetarian Marinara, Meat Bolognese, Pesto Cream

**Included Mix In's :** Italian Sausage, Meatballs, Sautéed Vegetables, Artichoke Hearts, Roasted Red Peppers  
Shredded Parmesan Cheese, Red Pepper Flakes, Pine Nuts, Black Pepper Mill

Served with a Basket of Baguettes with Herbed Olive Oil & Grated Parmesan Cheese

## **LUNCH & DINNER BUFFETS, \$1450-\$29 per person**

*All buffets include freshly brewed Seattle's Best Coffee & tea service.*

### **Salad Trio Buffet**

Chicken Salad  
Vegetarian Pasta Salad  
Mixed Green Salad with Dressing  
Fresh Fruit Display  
Chef's Choice Soup  
Warm Rolls and Butter  
Assorted Cookie Platter

### **Classic Deli Buffet**

*Choice of Two Salads:*

Mixed Greens, Caesar Salad, Pasta Salad, Fruit Salad or Coleslaw  
Assorted Deli Meats, Sliced Cheese, Breads  
Lettuce, Tomato, Onion & Condiments  
Assorted Cookie Platter

*Enhance your menu with Soup Du Jour--\$2 per person*

### **Out of the Box Sandwich Buffet**

Assorted Deli Sandwich Halves:  
Prime Rib & Cheddar  
Pastrami & Swiss  
Turkey Breast & Swiss  
Lettuce, Tomato and Avocado Wrap  
Basket of Washington Apples  
Mixed Greens with Dressing (buffet only)  
Platter of Assorted Cookies

*Available "On the Go": Individually boxed with bottled water also available  
Ideal for pick up or delivery or placed in your Foster Golf Carts upon your guests arrival.*

### **Burgers & Hot Dogs Picnic Buffet**

Grilled Quarter Pound Beef Burgers & All Beef Nathan Hot Dogs  
Pasta Salad  
Homemade Coleslaw  
Potato Chips  
Lettuce, Tomato, Beer Mustard, Mayonnaise, Ketchup & Relish  
Platter of Assorted Cookies

### **Taco Bar**

Seasoned Ground Beef & Chicken  
Refried or Black Beans  
Spanish Rice  
Shredded Lettuce, Tomatoes, Corn Kernels, Shredded Cheese, Sour Cream, Salsa  
Tortilla Chips, Warmed Flour and Corn Tortillas  
Platter of Assorted Cookies

**Pasta Bar**

*Choice of Two Pastas:*

Penne Bolognese  
Penne Marinara  
Chicken Penne Alfredo

Three Cheese Tortellini with Pesto Cream Sauce  
Homemade Beef Lasagna  
Vegetarian Lasagna

Caesar Salad  
Sliced Baguettes with Olive Oil & Parmesan Cheese  
Platter of Assorted Cookies

**Traditional Burger BBQ**

Grilled Quarter Pound Beef Burgers  
Grilled Chicken Breasts  
Homemade Coleslaw  
Pasta Salad  
Mixed Green Salad with citrus vinaigrette  
BBQ Baked Beans  
Sliced Cheese, Lettuce, Tomato, Onion & Pickles & Sandwich Rolls  
Platter of Assorted Cookies

**Smokehouse BBQ**

House-Smoked Pulled Pork in Honey-Carolina Sauce  
House-Smoked BBQ Beef Brisket  
BBQ Hot Links  
BBQ Baked Beans  
Coleslaw  
Pasta Salad  
Mixed Green Salad with citrus vinaigrette  
Lettuce, Tomato, Pickles & Onion & Sandwich Rolls  
Platter of Assorted Cookies

**Deluxe Smokehouse BBQ**

House Smoked Pork Ribs  
House-Smoked Chicken Quarters  
House-Smoked Beef Brisket  
Corn on the Cob with Butter  
BBQ Baked Beans  
Coleslaw  
Mixed Green Salad with citrus vinaigrette  
Fruit Display  
Lettuce, Tomato, Pickles, Onion, BBQ Sauce & Sandwich Rolls  
Platter of Assorted Cookies

**Billy's Surf and Turf Buffet**

Grilled Marinated Sirloin Steak with Caramelized Onion Demi Glace  
Grilled Salmon with Garlic Vermouth Butter  
Seasonal Vegetables  
Roasted New Potatoes  
Mixed Green Salad, Pasta Salad & Fresh Fruit Display  
Warm Rolls and Butter

Platter of Assorted Cookies may be added to this menu at additional cost

## **Customized Luncheon & Dinner Buffets, \$17.50-\$27 per person**

*All buffets include freshly brewed Seattle's Best Coffee & tea service.*

### ***Choice of 3 of the following side dishes***

Mixed Greens  
with citrus vinaigrette

Billy's Ale House Salad  
*Mixed greens, gorgonzola, candied  
hazelnuts, sherry vinaigrette  
dressing*  
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Seasonal Vegetable Medley  
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Traditional Caesar Salad,

Warm Rolls & Butter

Garlic Mashed Potatoes

Rice Pilaf

Roasted Red Potatoes

Cold Pasta Salad  
with Fresh Vegetables

Hot Penne Pasta

With EITHER Alfredo Cream Sauce  
or a Vegetarian Marinara Sauce

### **Entrée Selections:**

#### **Chicken Marsala**

*Boneless Chicken Breast Sautéed with Button Mushrooms  
in a Marsala Wine Reduction*

#### **Chicken Cordon Bleu**

*Boneless Chicken Breast Stuffed with Smoked Ham & Swiss  
Cheese in a Sherry Cream Sauce*

#### **Dijon Chicken**

*Boneless Chicken Breast accompanied by a Dijon cream  
sauce*

#### **Fresh Salmon**

*Choice of preparation: Either Grilled with Garlic Vermouth  
Butter OR Baked with Apple Cider Cream*

#### **Grilled Sirloin Steak**

*8 oz Grilled Sirloin Steak Sliced & Served with a Portabella  
Mushroom Jus*

#### **Apple Wood Smoked Pork Loin**

*A Pair of 4 oz Pork Medallions Smoked In-House over  
Apple Wood & Served with Apple-Raisin Chutney*

#### **Alaskan Cod**

*6 oz. Alaska Cod Baked with a Horseradish Crust  
accompanied by a Lemon-Herb Butter Sauce*



***Duet Entrée Buffet options available at additional cost.***

***Plated Dinner Service available at additional cost***

***Family Style Plated Service available at no additional charge***

**DESSERT SELECTIONS** *\$4.50-\$7 per person*

Warm Pear Bread Pudding with Bourbon Sauce

Seasonal Fruit Cobbler with Whipped Cream

Cheesecake with Berry Sauce

Triple Chocolate Cake

Seasonal Crème Brule

Dark & White Chocolate Dipped Strawberries

Chef's Select Miniature Dessert Display

Chefs Select Ice Cream

Warm Chocolate Brownies with Whipped Cream



## **BEVERAGE OFFERINGS**

*Bar and Beverage Services are customizable to your budget and style needs.  
We are happy to offer fully hosted and no host bar options as well as partially hosted or drink ticket bar services*

### **Full Bar Services**

*Full bar services from beer, wine, liquor, signature drinks are available.*

*Wines range from \$20 bottle to 28 per bottle*

*Beers range from \$4.50-5.75 glass*

*Liquor available from \$6-7 per drink*

*Corkage: if you wish to bring in your own bottles of wine or champagne a corkage of \$12 per 750ml (standard size bottle) is charged for service, glassware and staffing. Larger format bottles are at additional cost.*

### **Non Alcoholic Beverages**

*Freshly brewed Seattle's Best Coffee & tea service.  
are included in full breakfast, luncheon & dinner pricing*

**Unlimited Pitchered Soda Station \$1.75 per person for entire party count**

**Bottled soda, \$2.50 per soda, charged on consumption**

**Iced Tea & Lemonade Station, \$3 per person, unlimited**

**Bottled Water, \$2 each**

*Pricing and availability of all food and beverage items are subject to change please check with your sales person 30 days before your event date to confirm any particular selections.*

## **FOSTER GOLF LINKS CAPACITY INFORMATION**

### **Banquet Room A**

*1088 Square Feet*

*Crescent Rounds: 42 guests*

*Rounds: 70 guests*

*Reception: 100 guests*

*Classroom: 40 guests*

*Theater: 80 guests*

### **Banquet Room B**

*1037 Square Feet*

*Crescent Rounds: 42 guests*

*Rounds: 70 guests*

*Reception 100 guests*

*Classroom: 40 guests*

*Theater: 80 guests*

### **Banquet Room A and B Combined**

*2125 Square Feet*

*Crescent Rounds: 84 guests*

*Rounds: 140 guests*

*Classroom: 80 guests*

*Theater: 170 guests*

### **Outdoor Pavilion**

*1504 Square Feet*

*Theater: 140 guests*

*Rounds: 120 guests*

*Reception 150 guests*

### **Outdoor Pavilion and both Banquet Rooms**

*3629 Square Feet*

*Rounds: 260 guests*

*Reception 275 guests*

### **Room Charges**



Billy Baroo's at Foster Golf Links is a full service facility offering full staffing, linens, service ware and event coordination. The ballroom and pavilion are assessed room charges and food/beverage minimums based on the time of day, day of the week and amount of space you need for your specific event to cover the costs of the staffing and service ware required for your event.

**Weekday Rates:**

***Monday-Friday from 6 a.m. – 5 p.m.***

Room Rentals range from \$100-175 per day  
Food/Beverage Minimums range from: \$350-600 per day

***Monday-Thursday from 5 p.m.- Close: up to 5 hours***

Room Rentals range from \$175-400 per evening event  
Food/Beverage Minimums range from: \$600-1,200 per evening event

**Weekend Rates:**

***Saturday & Sunday from 6 a.m. – 5 p.m.***

Room Rentals range from \$200-500 per day  
Food/Beverage Minimums range from: \$600-2000 per day

***Friday & Saturday from 5 p.m.- Close: up to 5 hours***

Room Rentals range from \$300-600 per day  
Food/Beverage Minimums range from: \$1,000-3,000 per day

We do not have set blocks of time so your event can run anytime and are not restricted to a specific time range, in this case room rentals and minimums and will be custom priced based on your event.

Some pricing adjustments and discounts can be made based on time of year and scope of your event so please contact your sales manager for an exact quote for your particular event.

**ENHANCEMENTS**

No Host Bar Set up: \$100.00 for up to four hour bar, \$25 per hour charge for additional hours

Handheld Wireless Microphone : \$75.00

Microphone with Podium : \$100.00

Portable Screen: \$40.00

Ceiling Projector: (in Focus machine): \$50.00

Additional Hours \$75 per hour room rental

Additional Client Set Up as required, \$50 per hour, per staff member

*Additional Audio/Visual needs available*

**Wedding Enhancements**

**Outdoor Pavilion Ceremony Fee: \$800**

includes 2 hours additional of bridal party access, weekday rehearsal of 1 hour and white wedding chair rental of up to 100 white chairs, additional chairs are rented at \$ 2.50 per chair

***The pavilion offers an outdoor view but with a permanent roofline to ensure rain or shine your ceremony is seamless.***

***The pavilion also offers the most in privacy and décor set up time prior to your ceremony.***

**Main Patio Ceremony Fee: \$1500**

*Available Saturdays and Sundays Only*

includes 2 hours additional of bridal party access, weekday rehearsal of 1 hour and chair rental of up to 100 white chairs, additional chairs are rented at \$ 2.50 per chair

***The main patio has additional charges due to additional setup and breakdown required.  
It offers the most in outdoor wedding ambiance and the pavilion can be used as a weather back up plan.***

**Cake Service Charge, \$1.25 per person**

Service Fee includes china plates, dessert forks, cocktail napkins and cake cutting services

**Linens**

**Table Linens:** White table linens are included no charge. Black or ivory linens available for \$20 per event.

**Napkins:** White napkins are provided at no charge

Royal blue, Navy, Red, Maroon, Ivory, White, Black, Lemon Yellow & Pine Green Napkins at \$25 per event.

**Children's Menus are available**

**Corkage Charges**

Wine / Champagne may be brought in with prior approval. Corkage charges are \$12 per 750 ml bottle.

*Due to the liquor license guidelines no other liquor or beer may be brought onto the premises.*

**Beverage Reception Package \$5 per person**

*coffee & tea station, fruit punch and a champagne or sparkling cider toast for each guest*

**Service Charges and Tax**

*Service Charge of 20% is added to all food & beverage service but is not applied to enhancements or room rental fees*

*Tax of 9.5% is charged to all charges including food/beverage and rental enhancements*

***All pricing for menus, beverages, room rentals and enhancements are subject to change. Rev 7/12***

