

ALLENMORE

EVENTS & CATERING

NO OUTSIDE FOOD IS ALLOWED

Appetizers

Priced Per Dozen

Bruschetta \$26

Pork Potstickers w/ Citrus Ponzu \$28

Herb Crusted Steak Crostini w/ Dijon Horseradish Sauce \$36

Chorizo Stuffed Mushrooms w/ Blackened Cream Sauce \$36

Vegetarian Stuffed Mushrooms w/ a Garlic Wine Sauce \$36

Caprese Skewers \$36

Grilled Chicken Skewers w/ Sherry Cream Sauce \$36

Sesame Teriyaki Meatballs \$36

Meatballs W/ Honey BBQ sauce \$36

Coconut Prawns w/ Sweet Chili Sauce \$38

*Please let us know if anyone in your group has any food allergies.

Allenmore Golf & Event Center adds a Service charge This is NOT gratuity (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

Serves 20 to 25 people

Crudite \$100

*Add Hummus \$40

Fruit Platter \$110

Meat & Cheese Platter \$130

Prawn Cocktail Platter \$150

Smoked Salmon Platter *\$\$\$ Market Price

Salads

Serves 20 to 25 people

Mixed Field Greens Salad \$130

Choice of Ranch or Italian Dressing

Field Greens w/ Cherry Tomatoes, Cucumber, Red Onion,
Cheddar Jack Cheese, & Garlic Croutons

Caesar Salad \$130

Crisp Romaine, Parmesan Cheese, & Croutons Tossed
in a Creamy Caesar Dressing

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Breakfast & Brunch

All breakfasts come with Freshly Brewed Coffee & Served
w/ Orange & Apple Juice.

**Priced Per Person*

Continental Breakfast \$22

Assorted Pastries, Bagels w/ Cream Cheese, Croissants, Muffins,
Hard Boiled Eggs, & Fresh Fruits

The Allenmore Breakfast \$26

Scrambled Eggs Served w/ Cheddar Cheese, Chives & Sour Cream,
Sausage Links or Grilled Ham Steaks, Thick Country Style Bacon,
& Potatoes O'Brien

Urban Elk French Toast \$24

Hand Sliced French Loaf Served w/ a Variety of Toppings & Sauces,
Choice of Sausage Links or Grilled Ham Steaks,
Thick Country Style Bacon & O'Brien Potatoes

Classic Eggs Benedict \$28

Poached Eggs on a Toasted English Muffin w/
Black Forest Ham, Hollandaise Sauce & Potatoes O'Brien

Assorted Pastries \$12 Per Person

Add Biscuits & Gravy: \$6 per person

Add Yogurt: \$5 per person

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From The Deli

Boxed Lunches - \$22 Per Person

Lettuce Wrap Upon Request

All Boxed Lunches come w/ Chips, an Apple or Banana, Cookie, & Bottled Water.

Choice of Proteins: Turkey, Black Forest
Ham, or Veggie

Additional \$2 - Roast Beef or Chicken Salad

Choice of Cheese: Mild Cheddar or Swiss
Includes: Lettuce & Onion

Sandwich Buffet - \$21 Per Person

Choice of Salad: Garden Salad, Caesar Salad,
or Fruit Platter

Bread choices: White, Wheat & Sourdough

Meat choices: Black Forest Ham & Turkey

*Add Roast Beef \$2 Per Person

Cheese choices: Mild Cheddar, Swiss, &
Pepper Jack

Includes: Lettuce, Tomato, & Onion
Served with cookies

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From The Deli

Allenmore Salad Bar - \$22 Per Person

Lettuce Choice: Romaine Lettuce or Spring Mix

Select 1 cheese: Cheddar Jack, Blue Cheese, Feta, or Parmesan

Select 2 Dressings: Ranch, Blue Cheese, Italian, 1000 Island, Balsamic,
or Southwest Ranch

Includes: Grilled Chicken, Cherry Tomato, Olives, Cucumber, Hard
Boiled Egg, Bacon Bits, Carrots, Onions, & Croutons

Served w/ Bread Rolls & Butter.

*\$9 for Additional Protein *

Substitute \$7 Salmon or Steak Per Person

Allenmore Taco Salad Bar - \$25 Per Person

Lettuce Choice: Romaine lettuce or Spring Mix

Select 2 Dressings: Ranch, Blue Cheese, Italian, 1000 Island, Balsamic,
or Southwest Ranch

Proteins: Seasoned Chicken & Ground Beef

*Additional \$6 - Steak

Includes: Cherry Tomato, Olive, Onion, Sour Cream, Cucumber,
Jalapeno, Bacon Bits, Pico de Gallo, Tortilla Strips, Cheddar Cheese Mix

Served w/ Chips & Salsa

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Plated Dinners

Priced Per Person - Entrée \$35 Per Dish

Choose One Entrée & One Vegetable Side

Chicken Piccata

Chicken Breasts in a White Wine Buttery Garlic Sauce Topped w/ Fried Capers & Parsley, Served w/ Fettuccine Noodles

Chicken Parmigiana

Hand Battered Chicken w/ House Made Marinara Sauce Topped w/ Mozzarella & Fresh Basil, Served w/ Spaghetti & Red Sauce

Marry Me Chicken

Chicken Breast Smothered in a Garlic Basil & Sun Dried Tomato Cream Sauce Served w/ Garlic Mashed Potatoes

Tri Tip Chimichurri

Char-grilled Tri Tip w/ a Tangy Herb Chimichurri Sauce, Served w/ Garlic Mashed Potatoes

Almond & Squash Stuffed Portobello w/ Sun Dried Tomato Basil Cream (Vegetarian)

Vegan Option Available

Hand Stuffed Portobello w/ a Sun Dried Basil Cream Sauce, Served w/ a Wild Rice Pilaf

Pappardelle Primavera w/ White Wine Sauce (Vegetarian)

Pappardelle Pasta w/ a Vegetable Medley in a White Wine Garlic Sauce

Plated Dinners Upgrades

***Upgraded Pricing Below**

Prime Rib \$\$ Market Price

Slow Roasted Prime Rib Served w/ Garlic Mashed Potatoes, Au Jus & Horseradish.

Tomahawk Pork Chop with Apple & Pear Relish \$42

Oven Roasted Pork Chop Topped w/ Apple & Pear Relish, Served w/ Roasted Potatoes.

Citrus Glazed Salmon \$42

Wild Sockeye Salmon Topped w/ a Citrus Honey Glaze, Served w/ Wild Rice Pilaf.

Seafood Fettuccini Alfredo \$42

Fettuccini Noodles w/ Prawns, Scallops & Salmon Tossed in a Creamy Garlic Alfredo Served w/ Garlic Bread

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Plated Dinner Side Options

Broccolini

Fresh Cut & Steamed Broccolini

Asparagus

Fresh Asparagus

Seasonal Roasted Vegetable Medley

Squash & Root Vegetables Topped w/ a White Wine Garlic Butter

Side Caesar Salad

Crisp Romaine, Parmesan Cheese, & Croutons Tossed in a Creamy Caesar Dressing

Side Mixed Field Greens Salad

Field Greens w/ Cherry Tomato, English Cucumber, Red Onion, Cheddar Jack Cheese, & Garlic Croutons

Plated Dinners Side Upgrades

***\$5 per upgrade**

White Cheddar Scalloped Potatoes

Cheesy, Extra Creamy & Delicious.

Green Bean Almondine

Sauteed Green Beans w/ Brown Butter & Almonds.

Sausage Rigatoni

House Made Sauce Tossed w/ Rigatoni & Topped w/ Parmesan & Fresh Mozzarella

**Add a Starter Garden Salad or Caesar Salad to
any Plated Dinner Option for \$3**

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Themed Buffet

\$32 Per Person

Urban BBQ Buffet

Choice of Protein: Carved BBQ Tri-Tip or BBQ Chicken
Served w/ Baked Beans, Corn-on-the-Cob & Corn Bread.

Choice of 1 One Assorted Salad.

*Add ribs \$6 per person

Urban Fiesta

Shredded Chicken & Beef Tacos
Served w/ Flour Tortillas, Rice, Beans,
& All of the Extras

Choose 1 one assorted salad.

*Add Chips & Salsa \$3 Per Person

*Steak Upgrade \$6 Per Person

Asian Buffet

Choose Your Protein: Teriyaki Chicken or Broccoli Beef
Choice of Side: Vegetable Stir Fry, Chow Mein or Fried Rice
Choice of 2 Assorted Salads.

Urban Italian Buffet

Choice of Protein: Chicken Parmigiana, Marry Me Chicken, or Chicken Piccata
Choice of Side (pick 2): Fettucine w/ Marinara, Roasted Vegetables, or Baked Ziti
Served w/ Garlic Bread.
Pick 1 assorted salad.

Assorted Salad Options:

Italian Penne Salad
Potato Salad
Mix Field Greens Salad
Caesar Salad
Mexican Corn & Black Bean Salad
Asian Salad

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Create Your Own Buffet

\$32 Per Person

Choose One Protein:

BBQ Tri Tip
BBQ Chicken
Chicken Fajitas
Teriyaki Chicken
Broccoli Beef
Chicken Parmesan
Marry Me Chicken
Chicken Picatta

Protein Upgrade Options:

Citrus Glazed Wild Salmon
\$9 Per Person
Prime Rib Carving Station
\$\$ *at Market Price*
Bone in Pork Chop with Apple & Pear Relish
\$7 Per Person

Choose Two Side options:

Corn on the Cob
Baked Beans
Black Beans
Roasted Potatoes
Roasted Vegetables
Vegetable Stir Fry
Chow Mein
Fried Rice
Baked Ziti
Fettuccini w/ Marinara
Mashed Garlic Potatoes
Asparagus

Side Upgrade Options:

White Cheddar Scalloped Potatoes
\$5 Per Person
Green Bean Almondine
\$5 Per Person
Pasta served w/ Garlic Alfredo Sauce
Your choice of Fettuccini, Linguini, or Spaghetti
Noodles
\$4 Per Person
Pasta w/ Creamy Pesto Sauce
Your Choice of Fettuccini, Linguini, or Spaghetti
Noodles
\$4 Per Person
Pasta Served w/ Marinara & Alfredo Sauce
Your choice of Fettuccini Noodles, Linguini,
or Spaghetti Noodles Served w/ Both
Red & White Sauce
\$6 Per Person

Choose One Salad option:

Italian Penne Salad
Potato Salad
Mix Field Greens Salad
Caesar Salad
Mexican Corn & Black Bean Salad
Asian Salad

Choose One Bread option:

Garlic Bread
Corn Bread
Assorted Dinner Rolls

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Dessert

Petite Fours 36 Bite size morsels

\$95

Priced per Dozen

Fresh Baked Chocolate Chip Cookies w/ Vanilla Bean
Ice Cream

\$85

Cinnamon & Sugar Dusted Churros Served w/
Caramel & Chocolate Sauce

\$85

Bruleed Cheese Cake

\$105

Molten Chocolate Turtle Bunt Cakes

\$105

Other Dessert Options Available Upon Request

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ALLENMORE EVENTS CATERING

Helpful tips to remember when planning
an event!

Appetizers

4-6 Tasting Bites Per person, if Served
Before Meal

6 Tasting Bites Per Person Per hour, if
Served As Meal

Dinner

Protein- 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 - 2-3 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 & Juice - 3 8oz. 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 w/ Cake*

Couple things to remember...

1. When buying wine, purchase more white than red.
2. Use bulk items like rolls, chips, cheese, or olives to cushion against under-serving.
3. Always round up when you are estimating for food.
4. Order more of the items you anticipate will be most popular. Example: coconut prawns, or meatballs, etc.

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

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ALLENMORE EVENTS CATERING

Allenmore events catering \$200 service fee
for 1 bartender for 5 hours
Events over 100 people will require to have 2 bartenders

Beverage Selection

Drink Ticket prices

\$8 Drink Tickets Include: House Wine, Domestic Beer, & Champagne

\$12 Drink Tickets Include: House Wine, Domestic and Microbrews, Champagne, Seltzers,
Ciders, & Well Liquor w/ One Mixer

\$15 Drink Tickets Include: Premium Wine, Domestic & Microbrews, Champagne, Seltzers,
Ciders, Premium Liquor w/ One Mixer

*Cocktail Menus are Available Upon Request.

Any Table Service Cannot Be Combined With A Full Service

Bar & Requires All Attendees to be 21 or Older

Will Not Serve w/ Minors Attending Event

Mimosa Bar (serves 20 people) \$200

Each Bottle Holds 4 Glasses of Champagne

Mimosa Bar Includes: Orange Juice, Cranberry Juice,
Grapefruit Juice, Pineapple Juice and Your Choice One Flavored Lemonade
Served W/ Seasonal Fruits

Will Not Serve w/ Minors Attending Event

Non-Alcoholic Beverages

Sparkling Cider \$3 per person

N/A Drink Tickets \$5

Coffee Station - \$40 (serves 20-25 people)

Includes: Regular & Decaf Coffee, Cream & Sugar.

Ice Tea & Lemonade Available Upon Request

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ALLENMORE EVENTS CATERING

Allenmore Room rental the room fee includes 5 hours of event time,
includes setup and teardown, chairs & tables,
white linens, & service wares.

Room Rentals do not include food or 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 & a gorgeous built-in bar. It is also equipped with state of the art AV including a projector, 160" screen, flat screen TVs, speakers & wireless microphones.

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

If you are renting our space for a wedding:

You will have 8 hours of event time, from start to finish.

Events cannot go past midnight.

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 Lodge ahead of time to make sure the day will be available, the rental fee is \$500 an hour.

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

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Allenmore Room Rental the room fee includes 4 hours of event time, includes setup and teardown, chairs & tables, white linens, & service wares.

Room Rentals do not include food or 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 a meeting space with a warm wood setting & large, solid wood conference table with 20 executive chairs, mounted flat screen TV, gas fireplace, & a private patio.

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

****For pricing please contact the Event Coordinator****

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ALLENMORE EVENTS CATERING

Transportation

To and from the venue

We Only Work w/ Bus Partners That We Trust.

That's Why All Trips Are Run on Modern Vehicles w/ No Outstanding Maintenance.

Mini Bus Rental For 8 Hours: \$1,313

Mini Bus Rental For 4 Hours: \$806

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Linen Napkin Color Options

White	Sandalwood
Burgundy	Lavender
Royal Blue	Chocolate
Ivory	Purple
Dusty Rose	Gray
Navy Blue	Red
Gold	Light Blue
Seafoam	Black
Green	Rust
Aqua	Teal

Table Cloth Color Options

87x87	54x114
White	White
Burgundy	Burgundy
Royal Blue	Ivory
Ivory	Red
Red	Black
Green	
Black	

**Balloon Arches : \$150 per
Arch**

Decorating Fee: \$40 per hour

ALLENMORE 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

DJ Aaron Hart
Aaron Hart
www.djaaronhart.com
info@djaaronhart.com
(206)883-0208

Adam's DJ Services
Adam Tiegs
www.adamsdjservice.com
adam@adamsdjservice.com
(253)952-2156