

Columbia Edgewater Country Club

Member Banquet Packet



Host your event at your club.

RESPECT - INCLUSIVITY - COMMUNITY - INTEGRITY- PASSION

perks.

ALL FOOD APPLIED TO YOUR QUARTERLY FOOD MINIMUM
NO ROOM RENTAL FEES
NO A/V OR EQUIPMENT FEES
NO 5% FACILITY FEE WHEN MEMBER NUMBER IS USED
DESIGNATED SUPERVISOR
IN-HOUSE CATERING & BAR SERVICE
SET UP AND BREAK DOWN OF TABLES AND CHAIRS
BANQUET CHAIRS & TABLES
CHINA, GLASSWARE, FLATWARE, LINEN
SERVICE STAFF
GATED PARKING LOT

audio visuals + extras provided

CONFERENCE PHONE
PROJECTOR
PROJECTOR SCREEN
WIRELESS MIC
TV
FLIP CHARTS & MARKERS
PORTABLE BAR
BLACK COVERS
4'X8' STAGE
LAPEL

WANT TO SPONSOR AN EVENT?

sponsor an outside event and we will waive their room rental and A/V fees!

food and beverage minimums.

F&B MINIMUMS DO NOT APPLY DURING THE DAY, TUESDAY-SUNDAY. BELOW ARE EVENING RATES.

JANUARY-MAY: \$2,000 (MONDAY-THURSDAY), \$3,000 (FRIDAY), \$5,000 (SATURDAY), \$3,000 (SUNDAY)

JUNE- SEPTEMBER: \$2,000 (MONDAY-THURSDAY), \$4,000 (FRIDAY), \$7,000 (SATURDAY), \$4,000 (SUNDAY)

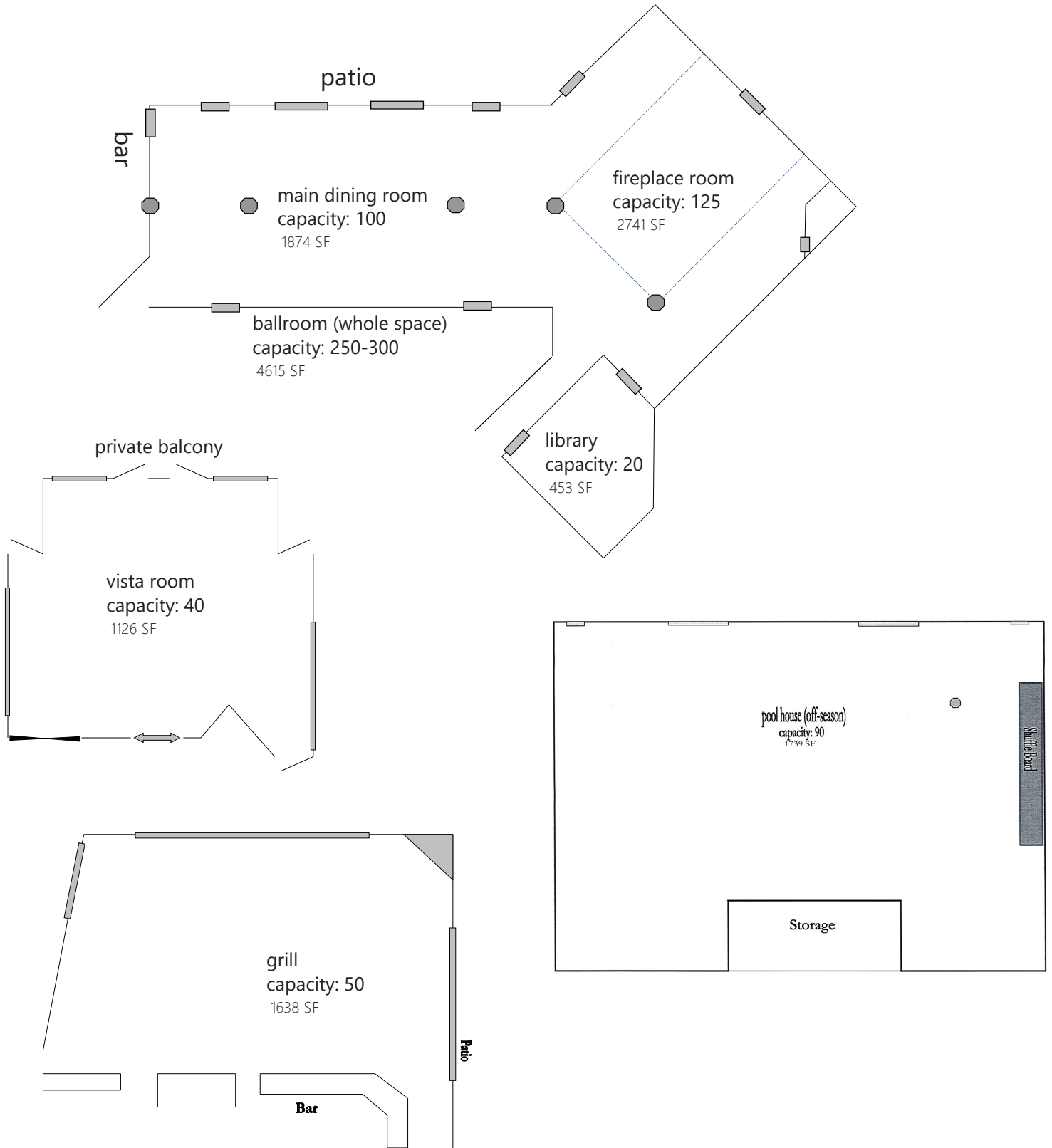
OCTOBER-NOVEMBER: \$2,000 (MONDAY-THURSDAY), \$3,000 (FRIDAY), \$5,000 (SATURDAY), \$3,000 (SUNDAY)

DECEMBER: \$2,000 (MONDAY-THURSDAY), \$5,000 (FRIDAY), \$7,000 (SATURDAY), \$4,000 (SUNDAY)

MONDAY GOLF TOURNAMENTS: \$4,000

spaces.

SPACES ARE AVAILABLE DEPENDING ON HOURS OF OPERATION AND SURROUNDING EVENTS.



meeting packages.

the conference \$16.

*1 continental breakfast
1 snack break
beverage station*

breakfast.

CONTINENTAL
fresh fruit and assorted pastries

GOLFER' SPECIAL
fresh fruit, assorted pastries, scrambled eggs with cheddar cheese, candied bacon, sausage links, ranch style potatoes with peppers and onions

lunch.

COBB SALAD
turkey, tomato, bacon, black olive, bleu cheese, hard boiled egg, and avocado

BISTRO BURGER
add cheese for \$0.50 | fries or fruit

TERIYAKI CHICKEN BOWL
jasmine rice, steamed broccoli, grilled chicken, sweet chili, teriyaki

FRENCH DIP
roast beef, toasted hoagie, au jus | fries or fruit

***other options available upon request*

box lunches.

ASSORTED SANDWICHES **\$12**
chips, whole fruit, cookie

ASSORTED WRAPS **\$14**
chips, whole fruit, cookie

the boardroom \$30.

*1 Golfer's Special Breakfast
1 snack break
1 plated lunch
beverage station*

snack.

VEGETABLE CRUDITE
ranch dip

ASSORTED CHEESE
assorted crackers

COOKIES & BROWNIES

HUMMUS PLATTER
cherry tomato, roasted red pepper, red onion, cucumber, feta, pita

KETTLE CHIPS & FRENCH ONION DIP

beverages.

JUICE
orange & cranberry

HOT BEVERAGES
tea, regular & decaf coffee

BOTTLED SODAS
assorted pepsi products

ICED TEA & LEMONADE

breakfast.

continental. \$10 per person

FRESH FRUIT
ASSORTED PASTRIES
HOT TEA, REGULAR & DECAF COFFEE
ORANGE + CRANBERRY JUICE

add ons. mix and match

HARD BOILED EGG **\$1/EA**
ASSORTED PASTRIES **\$24/DOZ**
YOGURT + GRANOLA **\$5/PERSON**
BUTTERMILK BISCUITS + COUNTRY GRAVY **\$4/PERSON**
CHICKEN FRIED STEAK + COUNTRY GRAVY **\$5/PERSON**
BAGELS + LOX **\$7/PERSON**
red onion, capers, cream cheese
BOB'S RED MILL OATMEAL **\$3/EA**

omelet station. \$6 per person ***minimum order of 15*

HAM, BACON SPINACH, TOMATOES, PEPPERS, ONION,
MUSHROOMS, CHEDDAR CHEESE

cecc plated classics

for groups up to...

15 people choose 5 options below

20 people choose 4 options below

CUP OF SOUP + HALF A SANDWICH **\$9**
soup selections: tomato basil or turkey vegetable
turkey, ham, grilled cheese, choice of bread

COBB SALAD **\$13**
turkey, tomato, bacon, black olive, bleu cheese, hard boiled
egg, and avocado

GRILLED CHICKEN HURRICANE WRAP **\$11**
grilled chicken, mixed greens, tomato, bacon, egg, and thai
ranch dressing

TERIYAKI CHICKEN BOWL **\$11**
jasmine rice, steamed broccoli, grilled chicken, sweet chili,
teriyaki

****Pre-orders are required & must be received 7 days prior to your event. Buffets are options for groups of 20 & more****

golfer's special. \$16 per person

FRESH FRUIT
ASSORTED PASTRIES
SCRAMBLED EGGS - cheddar cheese
CANDIED BACON & SAUSAGE LINKS
RANCH STYLE POTATOES - peppers & onions
HOT TEA, REGULAR & DECAF COFFEE
ORANGE + CRANBERRY JUICE

scrambles.

SPANISH SCRAMBLE **\$5/PERSON**
chorizo, peppers, onions, pepper jack cheese
VEGGIE SCRAMBLE **\$5/PERSON**
tomato, mushroom, onion, asparagus, spinach, swiss cheese
DENVER SCRAMBLE **\$5/PERSON**
smoked ham, peppers, onions, cheddar cheese

***\$3 per person when substituting for the
golfer's special scramble*

plated lunch.

ALL PLATED LUNCHES INCLUDE A CHOICE OF SALAD, BAKED BREAD WITH BUTTER. ALL ENTRÉES COME WITH ROASTED SEASONAL VEGETABLES AND YOUR CHOICE STARCH. **CHOICE OF ENTREE - UP TO THREE. YOU MUST PROVIDE ENTRÉE COUNTS 7 BUSINESS DAYS PRIOR TO THE EVENT ALONG WITH ENTRÉE INDICATORS THE DAY OF. TABLES MUST BE NUMBERED & ASSIGNED FOR SERVICE EFFICIENCY.**

salad.

TRADITIONAL MIXED GREENS
tomatoes, cucumbers, beets, carrots,
croutons, balsamic vinaigrette + ranch

CLASSIC CAESAR
crisp romaine, house made caesar dressing,
parmesan, croutons, lemon

OLD SCHOOL SPINACH SALAD
bacon, mushroom, hardboiled egg, red onion, CECC dressing

GREEK SALAD
spring mix, roma tomatoes, kalamata olives, feta, red onion
& red wine vinaigrette

seafood entrees.

ROASTED SALMON **\$27.00**
dill creme fraiche

DUNGENESS CRAB & ARTICHOKE STUFFED SALMON **\$35.00**
citrus beurre blanc

PESTO ENCRUSTED ALASKAN HALIBUT **\$38.00**
citrus beurre blanc

DUNGENESS CRAB CAKES **\$36.00**
lemon caper remoulade or chipotle aioli

duet entrees.

CHICKEN PICCATA & ROASTED SALMON **\$40.00**
lemon butter caper sauce & chevre cream

FILET MIGNON & BUTTER POACHED LOBSTER TAIL **\$50.00**
wild mushroom demi glace, citrus beurre blanc

pork entrees.

ROASTED PORK LOIN **\$25.00**
caramelized onion, bacon, brie cream

BONE IN PORK SHANK **\$25.00**
demi glace

beef entrees.

BASEBALL CUT TOP SIRLOIN **\$32.00**
wild mushroom demi glace

PETITE 5oz FILET MIGNON **\$32.00** | 7oz FILET MIGNON **\$45**
wild mushroom demi glace

BRAISED SHORT RIB **\$28.00**
pan jus

vegetarian.

WILD MUSHROOM RAVIOLI **\$22.00**
sage cream

SOUTHWEST QUINOA (GF & V) **\$22.00**
roasted corn, black beans, tomato, green chili, cilantro

MARINATED/GRILLED PORTOBELLO MUSHROOM (GF+V) **\$22.00**
roasted red peppers, kalamata olives, arugula, pine nuts,
balsamic glaze

chicken entrees.

CHICKEN PICCATA **\$25.00**
lemon butter, capers

PESTO CHICKEN **\$25.00**
roasted red peppers, pesto cream

CURRIED OR BBQ CHICKEN THIGH **\$22.00**

CHICKEN CORDON BLEU **\$27.00**
applewood smoked ham, swiss, dijon cream

starch options.

GARLIC WHIPPED POTATOES

ROASTED NEW POTATOES

WILD MUSHROOM RISOTTO

WILD RICE PILAF

ROASTED TOMATO RISOTTO

BROWN RICE OR JASMINE RICE

lunch buffets.

mt. hood bbq. **\$25 per person**

FRESH FRUIT

CORN ON THE COB

BAKED BEANS

TRADITIONAL MIXED GREENS

tomatoes, cucumbers, mushrooms, carrots, bell peppers, croutons, assorted dressings

POTATO SALAD

new potatoes, celery, onion, sour cream, mayonnaise, hard boiled eggs

BABY BACK RIBS

GRILLED HAMBURGERS & HOT DOGS

- or -

BBQ CHICKEN THIGH

ultimate salad bar. **\$22 per person**

BAKED BREAD

TOMATO BASIL SOUP & CLAM CHOWDER

MIXED GREENS

tomatoes, cucumbers, mushrooms, carrots, bell peppers, broccoli, garbanzo beans, beets, parmesan, cheddar cheese, croutons, assorted dressings

TUNA SALAD

GRILLED OR CRISPY CHICKEN (BLACKENED SALMON + \$2)

santa fe. **\$24 per person**

CHIPS AND SALSA

SW SALAD

romaine, roasted corn, black beans, diced tomatoes, cheddar, tortilla strips, siracha ranch

SOUTHWEST CHICKEN FAJITAS | + STEAK \$3

marinated chicken thigh, onions, peppers, flour tortillas, lettuce, cheddar cheese, tomatoes, sour cream and salsa

CHEESE ENCHILADAS

red chili sauce

SPANISH RICE & REFRIED BEANS

main street deli. **\$19 per person**

FRESH FRUIT

TOMATO BASIL SOUP & CLAM CHOWDER

TRADITIONAL MIXED GREENS

tomatoes, cucumbers, mushrooms, carrots, bell peppers, croutons, assorted dressings

PESTO PASTA SALAD

cherry tomatoes, fresh mozzarella, red onion, parmesan

ROAST BEEF, BLACK FOREST HAM & SMOKED

TURKEY BREAST

ASSORTED BREAD (GLUTEN FREE OPTIONS UPON REQUEST)

CHEESE, TOMATO, ONION, LETTUCE, MAYO, MUSTARD

little italy. **\$25 per person**

PARMESAN CHEESE & CRUSHED RED PEPPER

CLASSIC CAESAR

crisp romaine, house made caesar dressing, parmesan, croutons, lemon

GARLIC BREAD

ANTIPASTO ROMANESQUE

air dried meats, fresh mozzarella, marinated artichokes, kalamata olives

RATATOUILLE

zucchini, yellow squash, tomatoes, eggplant and onions

CHOOSE BETWEEN:

cavatappi marinara, meatballs + penne alfredo

- or -

gemelli pesto + chicken parmesan with marinara

columbia river. **\$30 per person**

HOUSE ROLLS & BUTTER

NW GREENS

almonds, dried cranberries, diced apple, balsamic vinaigrette

ROASTED YUKON & RED POTATOES

ROASTED SEASONAL VEGETABLES

LEMON THYME CHICKEN THIGH **OR** SALMON

-(+) \$4 for two proteins

desserts.

desserts.

\$6.00 per person

DEATH BY CHOCOLATE (GF)

caramel, fresh strawberries, whipped cream

WARM FRUIT CRISP

choice of apple, mixed berry or peach, oatmeal crunch, whipped cream

VANILLA BEAN CRÈME BRULEE

NEW YORK STYLE CHEESECAKE

caramel, fresh berries, whipped cream

APPLE STRUDEL

whipped cream, freshly grated nutmeg

FRESH BAKED PIES

cherry, apple, blackberry or chocolate silk

family style & station desserts.

DESSERT BARS \$26/dozen

choice of: brownie, chocolate crunch, lemon, opera cake

COOKIES \$14/dozen

choice of: chocolate chip, oatmeal raisin, peanut butter, gluten free chocolate chip

SEASONAL CHEESECAKE BITES \$26/dozen

MINI CUPCAKES \$18/dozen | FULL SIZE CUPCAKES \$26/dozen

choice of: chocolate, vanilla, red velvet | choice of: vanilla butter cream or chocolate frosting

MINI PIES \$26/dozen

choice of: apple, coconut cream, mixed berry | streusel topping

MINI CREME BRULEE \$36/dozen

VANILLA CREAM PUFFS \$14/dozen

bittersweet ganache

chocolate fountain (75 person minimum) | \$5.00 per person

CHOCOLATE FOUNTAIN

pineapple, strawberries, marshmallows, pretzels, brownies

outside dessert.

\$2 PER PERSON HANDLING FEE (EXCLUDING WEDDINGS)

the dessert must come from a licensed bakery

kids meal.

\$17.00 | ages 5-12 | choose one

CHICKEN STRIPS, FRENCH FRIES, FRUIT

ANGUS BEEF SLIDERS, FRENCH FRIES, FRUIT

MAC N CHEESE, CHICKEN STRIPS, FRUIT

hors d'oeuvres.

tier one.

\$24.00 per dozen

POTSTICKERS (PORK OR VEGETARIAN)
sweet chili & teriyaki sauce

SPRING ROLLS (PORK OR VEGETARIAN)
sweet chili & teriyaki sauce

TERIYAKI CHICKEN SATAY

BRUSCHETTA
tomatoes, shallot, fresh basil, parmesan,
sourdough crostini, balsamic reduction, olive oil

MEATBALLS
barbecue, swedish or teriyaki (choose one)

ROASTED MUSHROOM CAPS
italian sausage, cream cheese, parmesan & fresh herbs

ANGUS BEEF SLIDERS
fresh baked roll, cheddar, shredded lettuce, house sauce

MEDITERRANEAN CUCUMBER CUPS
tomato, feta, kalamata olive

tier two.

\$32.00 per dozen

BEEF SATAY
chimichurri

MINI QUICHE

ROASTED LOCAL MUSHROOM CAPS
dungeness crab, cream cheese, parmesan,
fresh herbs

DUNGENESS CRAB SALAD, CRISPY PHYLLO CUP
lemon zest, herbs, sour cream

SPANIKOPITA
spinach & feta wrapped in phyllo, mint creme fraiche

SHRIMP SATAY
coconut curry

CHILLED SHRIMP COCKTAIL
cocktail sauce

CAPRESE SKEWERS
fresh mozzarella, basil, cherry tomato, olive oil, balsamic reduction

CUCUMBER PEDESTALS
dill cream cheese & smoked salmon

tier three.

\$40.00 per dozen

COCONUT PRAWNS
sweet thai chili sauce & hot mustard

SEARED AHI WONTONS
seaweed salad, wasabi, soy reduction, crispy wonton

BACON WRAPPED SCALLOPS

DUNGENESS CRAB CAKES
fig & marsala jam

OYSTER SHOOTER
cocktail sauce, micro greens, petite oyster

CHILLED BEEF TENDERLOIN CROSTINI
horseradish & gorgonzola

stationed hors d'oeuvres.

per person

CHEESE PLATTER **\$4.50 / +\$2 ARTISIAN CHEESE**
cheddar, swiss, provolone, pepper jack, brie, boursin,
assorted crackers

SMOKED SALMON PLATTER **\$5.50**
dill cream cheese, capers, hard boiled egg, red onion,
assorted crackers

ROASTED & CHILLED PORK LOIN **\$5.00**
tomato chutney, chevre, arugula, pickled brussels sprouts

ROASTED & CHILLED SALMON **\$5.00**
roasted beets, chevre, arugula

VEGETABLE CRUDITE **\$3.00**
ranch dip

FRESH FRUIT DISPLAY **\$3.00**

ANTIPASTO PLATTER **\$4.75**
assorted cured meats, roma tomatoes, marinated artichoke hearts,
fresh mozzarella

HUMMUS PLATTER **\$4.00**
cherry tomato, roasted red pepper, roasted garlic, red onion,
cucumber, feta, pita bread

SPINACH & ARTICHOKE DIP **\$4.00**
carrots & celery sticks, baguette

family style dinner.

ALL FAMILY STYLE DINNERS COME WITH FRESH BAKED ROLLS AND BUTTER.

family style.

Plated Salad

2 Entrees

2 Sides

\$43.00 per person | additional sides - \$3.00

plated salads.

TRADITIONAL MIXED GREENS

tomatoes, cucumbers, beets, carrots,
croutons, balsamic vinaigrette + ranch

CLASSIC CAESAR

crisp romaine, house made caesar dressing,
parmesan, croutons, lemon

OLD SCHOOL SPINACH SALAD

bacon, mushroom, hardboiled egg, red onion, CECC dressing

GREEK SALAD

spring mix, roma tomatoes, Kalamata olives, feta,
red onion & red wine vinaigrette

cold sides.

TUSCAN WHITE BEAN SALAD

cucumbers, cherry tomatoes, red onion,
arugula, fresh herbs

PESTO PASTA SALAD

cherry tomatoes, fresh mozzarella, red onion,
shredded parmesan

entrees.

ROASTED TURKEY BREAST

turkey gravy & cranberry

WILD MUSHROOM RAVIOLI

sage cream

MARINATED & GRILLED PORTOBELLO MUSHROOMS

roasted bell peppers, kalamata olives,
pine nuts, balsamic glaze

PRIME RIB

au jus, creamy horseradish

CURRIED OR BBQ CHICKEN THIGH

ROASTED BEEF TENDERLOIN (+\$3)

mushroom demi glaze

hot sides.

GARLIC WHIPPED POTATOES

HERB ROASTED NEW POTATOES

WILD RICE PILAF

celery, carrot & onion

ROASTED VEGETABLES

seasonal

CAPRESE PASTA

fresh mozzarella, pesto, spinach, cherry tomatoes

SWEET POTATO PUREE

JASMINE OR BROWN RICE

QUINOA SALAD

dried cranberries, sliced almonds, raspberry vinaigrette

THAI NOODLE SALAD

udon noodles, red bell pepper, green onions, ginger, cilantro, fish
sauce, sesame oil

CURRIED + CHILLED CAULIFLOWER

ROASTED SALMON

dill crème fraiche

SOUTHWEST CHICKEN OR PORK LOIN

green chili, black bean & corn salsa, crispy tortilla strips

BRAISED BEEF SHORT RIB - pan jus

ROASTED PORK LOIN

caramelized onions, bacon, brie cream

CHICKEN PICATTA

lemon beurre blanc & capers

MARINATED FLANK STEAK

mushroom demi -glaze

CHICKEN PARMESAN

house marinara

plated dinner.

ALL PLATED DINNERS INCLUDE A CHOICE OF SALAD, FRESH BAKED ROLLS & BUTTER. ALL ENTRÉES COME WITH ROASTED SEASONAL VEGETABLES AND YOUR CHOICE STARCH. CHOICE OF ENTREE - UP TO THREE SELECTIONS. YOU MUST PROVIDE ENTRÉE COUNTS 7 BUSINESS DAYS PRIOR TO THE EVENT ALONG WITH ENTRÉE INDICATORS THE DAY OF. TABLES MUST BE NUMBERED & ASSIGNED FOR SERVICE EFFICIENCY.

salad.

TRADITIONAL MIXED GREENS
tomatoes, cucumbers, beets, carrots,
croutons, balsamic vinaigrette + ranch

CLASSIC CAESAR
crisp romaine, house made caesar dressing,
parmesan, croutons, lemon

OLD SCHOOL SPINACH SALAD
bacon, mushroom, hardboiled egg, red onion,
CECC dressing

GREEK SALAD
spring mix, roma tomatoes, kalamata olives, feta, red onion

seafood entrees.

~~ROASTED SALMON \$40.00~~
dill creme fraiche

DUNGENESS CRAB & ARTICHOKE STUFFED SALMON **\$45.00**
citrus beurre blanc

PESTO ENCRUSTED ALASKAN HALIBUT **\$47.00**
citrus beurre blanc

DUNGENESS CRAB CAKES **\$45.00**
lemon caper remoulade or chipotle aioli

BUTTER POACHED LOBSTER TAILS **\$55.00**
citrus beurre blanc

duet entrees.

CHICKEN PICCATA & ROASTED SALMON **\$40.00**
lemon butter caper sauce & chevre cream

FILET MIGNON & BUTTER POACHED LOBSTER TAIL **\$59.00**
wild mushroom demi glace, citrus beurre blanc

starch options.

GARLIC WHIPPED POTATOES

ROASTED NEW POTATOES

WILD MUSHROOM RISOTTO

WILD RICE PILAF

ROASTED TOMATO RISOTTO

BROWN RICE OR JASMINE RICE

beef entrees.

BASEBALL CUT TOP SIRLOIN **\$43.00**
wild mushroom demi glace

SLOW ROASTED PRIME RIB **\$43.00**
au jus, creamy horseradish

FILET MIGNON **\$45.00**
wild mushroom demi glace

BRAISED SHORT RIB **\$39.00**
pan jus

chicken entrees.

CHICKEN PICCATA **\$35.00**
lemon butter, capers

PESTO CHICKEN **\$35.00**
roasted red peppers, pesto cream

CURRIED OR BBQ CHICKEN THIGH **\$32.00**

CHICKEN CORDON BLEU **\$37.00**
applewood smoked ham, swiss, dijon cream

pork entrees.

ROASTED PORK LOIN **\$35.00**
caramelized onion, bacon, brie cream

BRAISED PORK SHANK **\$40.00**
house demi glaze

vegetarian.

LASAGNA **\$26.00**
ricotta, mozzarella, roasted vegetables, arrabbiata sauce

WILD MUSHROOM RAVIOLI **\$26.00**
sage cream

SOUTHWEST QUINOA (GF & V) **\$26.00**
roasted corn, black beans, tomato, green chili, cilantro

MARINATED/GRILLED PORTOBELLO MUSHROOM (GF+V) **\$26.00**
roasted red peppers, kalamata olives, arugula, pine nuts,
balsamic glaze

RIGATONI (GF+V) **\$24.00**
arrabbiata sauce, parmesan, fresh basil

buffet dinner.

ALL BUFFETS COME WITH FRESH BAKED ROLLS AND BUTTER.

columbia river package.

2 Entrees

3 Sides

\$40.00 per person

west hills package.

3 Entrees

3 Sides

\$46.00 per person

entrees.

ROASTED SALMON
dill crème fraiche

SOUTHWEST CHICKEN BREAST OR PORK LOIN
green chili, black bean & corn salsa, crispy tortilla strips

BRAISED BEEF SHORT RIB
pan jus

ROASTED PORK LOIN
caramelized onions, bacon, brie cream

CHICKEN PICATTA
lemon beurre blanc & capers

CURRIED OR BBQ CHICKEN THIGH

CHICKEN PESTO
pesto cream, roasted red peppers, parmesan

ROASTED TURKEY BREAST
turkey gravy & cranberry

WILD MUSHROOM RAVIOLI
sage cream

MARINATED & GRILLED PORTOBELLO MUSHROOMS
roasted bell peppers, kalamata olives, pine nuts, balsamic glaze

MARINATED FLANK STEAK
mushroom demi-glaze

carving stations.

ROASTED TURKEY BREAST
cranberry, gravy

ROASTED TEAR DROP HAM
pineapple glaze

PRIME RIB
au jus, horseradish cream

ROASTED PORK LOIN
mango chutney

cold sides.

TRADITIONAL MIXED GREENS
tomatoes, cucumbers, mushrooms, carrots,
bell peppers, croutons, balsamic vinaigrette + ranch

CLASSIC CAESAR
crisp romaine, house made caesar dressing,
parmesan, croutons, lemon

NW GREENS
almonds, dried cranberries, diced apple, balsamic vinaigrette

GREEK SALAD
spring mix, roma tomatoes, Kalamata olives,
feta, red onion & red wine vinaigrette

QUINOA SALAD
dried cranberries, sliced almonds, raspberry vinaigrette

THAI NOODLE SALAD
udon noodles, red bell pepper, green onions, ginger,
cilantro, fish sauce, sesame oil

PESTO PASTA SALAD
cherry tomatoes, fresh mozzarella, red onion, parmesan

BLACK BEAN & CORN SALAD

TUSCAN WHITE BEAN SALAD
cucumbers, cherry tomatoes, red onion, arugula, fresh herbs

FRESH FRUIT DISPLAY

hot sides.

GARLIC WHIPPED POTATOES

HERB ROASTED NEW POTATOES

WILD RICE PILAF
celery, carrot & onion

ROASTED VEGETABLES
seasonal

CAPRESE PASTA
fresh mozzarella, pesto, spinach, cherry tomatoes

WHITE BEAN CASSOULET
caramelized onions, pancetta, spinach, cherry tomatoes

EVENTS & CATERING DEPARTMENT | BANQUETS@CECC.COM | 503.285.6821

drinks.

hosted beverage packages.

HOSTED BAR PACKAGES INCLUDE FOUR (4) HOURS OF THE SELECTED HOSTED BEVERAGES. ALL HOSTED PACKAGES INCLUDE A SELECTION OF NON-ALCOHOLIC BEVERAGES. ALL PRICES ARE PER PERSON AND WILL APPLY TO ALL GUESTS OF LEGAL AGE. CECC HAS A *NO SHOTS POLICY*.

NON-ALCOHOLIC BEVERAGE PACKAGE: **\$3**

BEER AND WINE: **\$19**

BEER, WINE AND WELL LIQUOR: **\$22**

BEER, WINE, CALL LIQUOR: **\$27**

BEER, WINE AND PREMIUM LIQUOR: **\$30**

Note: CECC does not allow shots with any hosted beverage packages. Thank you for your understanding.

ADDITIONAL OPTIONS:

UPGRADE TO PREMIUM WINES: **\$6**

ADD SIGNATURE COCKTAIL (LIQUOR PKG & ABOVE): **\$5**

CHAMPAGNE OR CIDER TOAST: **\$3**

ADDITIONAL HOURS:

BEER AND WINE: **\$6**

WELL: **\$7**

CALL: **\$8**

beverage selections.

HOUSE WINES:

canyon road merlot, cabernet, chardonnay,
pinot gris, wycliff champagne, martinelli's cider cider

PREMIUM WINES:

PROLETARIAT WINE

cabernet, chardonnay, pinot gris, GSM

CALL LIQUOR:

absolut vodka, tanqueray gin, jack daniels
whiskey, captain morgan rum, el jimador tequila

PREMIUM LIQUOR:

ketel one vodka, aviation gin, crown royal whiskey, dewers scotch,
cazadores anejo tequila

BEERS:

cecc offers a rotating assortment of domestic, microbrew and imported beers. we are happy to accommodate special requests when possible.

ala carte pricing.

WELL BRAND: **\$6.50**

CALL BRANDS: **\$7.50**

PREMIUM BRANDS: **\$8.50**

DOMESTIC BEERS: **\$5.00**

MICROBREWS: **\$6.00**

HOUSE WINES: **\$7/\$22**

PREMIUM WINES: **\$9/\$28**

KEG: \$325.00 DOMESTIC & \$550 MICRO BREW

•price of kegs change depending on brewery/distributor

\$250 NO HOST BAR MINIMUM

NON ALCOHOLIC BEVERAGES: **\$2**

PUNCH BOWL: **\$25 /bowl (serves 50)**

COFFEE URN: **\$50/1.5gal. Urn (serves 25)**

TABLESIDE COFFEE & TEA SERVICE: **\$2/person**

corkage.

CORKAGE FEES WILL APPLY TO BEVERAGES NOT PURCHASED THROUGH CECC. CORKAGE FEES ARE: \$15 PER 750 ML BOTTLE OF WINE OR CHAMPAGNE AND \$200 PER KEG OF BEER, PLUS 20% SERVICE CHARGE. ALL OUTSIDE ALCOHOL MUST BE CHECKED IN AND HELD BY A SUPERVISOR OR STAFF MEMBER. WE DO NOT PERMIT OUTSIDE LIQUOR.

directions.

2220 NE MARINE DRIVE, PORTLAND OR 97211

WWW.CECC.COM

FROM INTERSTATE 5 ~ NORTH OR SOUTH

Take the Marine Drive Exit, #307, and follow the Marine Drive heading East signs. We are located on your right hand side approximately 2-½ miles from the highway.

FROM I-205 ~ NORTH OR SOUTH

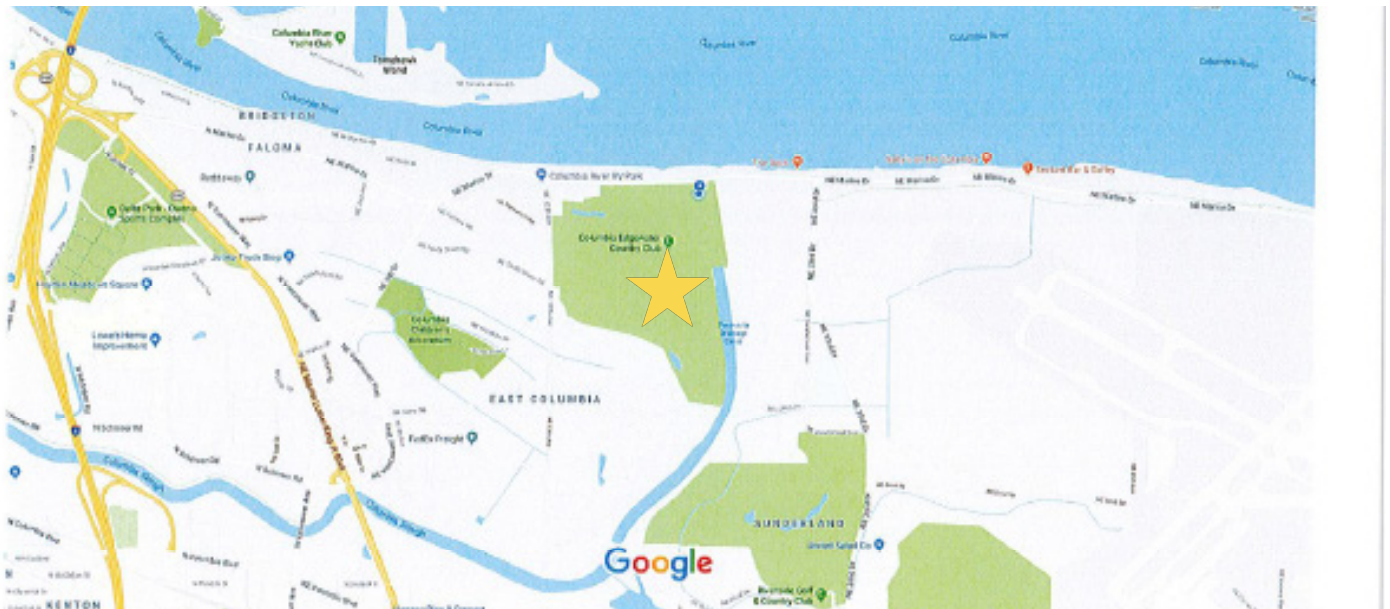
Take the Airport Way East Exit if coming from 205 North or take the Airport Way Exit and turn left if coming from 205 South. Stay on Airport Way heading East and take a left on 122nd and then a left onto Marine Drive. We are located just past 33rd Street on your left-hand side.

FROM I-84

Take the NE 181st Avenue Exit, #13, and head North. Stay straight and 181st Avenue will turn into Airport Way. Continue on Airport way until 122nd Avenue then turn right. Make a left hand turn onto Marine Drive heading West. CECC is just past 33rd Street on your left hand side.

IN TOWN

You can take NE Columbia or NE Lombard to NE 33rd, turn North on 33rd and proceed to NE Marine Drive. Turn left and drive a few hundred yards on your left hand side.



local accommodations.

COURTYARD BY MARRIOTT PORTLAND NORTH
503.943.3704
marriott.com/pdxnh

FAIRFIELD INN & SUITES BY MARRIOTT PORTLAND NORTH
503.943.3704
marriott.com/pdxfp

OXFORD INN & SUITES
503-283-3030
oxfordsuites.com

HILTON, VANCOUVER
360-993-4500
hilton.com

policies.

A NON-REFUNDABLE DEPOSIT AND SIGNED CONTRACT ARE REQUIRED TO HOLD YOUR DATE

- FINALIZED MENU:** Your menu choices and final attendance guarantee must be submitted 7 business days before your event unless alternate arrangements have been made with the Events Coordinator. Changes made thereafter may result in additional charges. You will be billed the amount your guarantee or actual attendance ; whichever is greater. Prepared food from can not be taken home.
- DECOR:** All decorations, and removal of same, are your responsibility. Confetti, glitter and birdseed are not allowed. An additional cleaning fee will apply if these items are utilized. You have one hour following the end of your event to remove decorations and personal items. A \$150 cleaning fee will be applied if CECC staff needs to remove your decorations (ie: lighting, flowers, garland, etc.). CECC is not responsible for any decorations or personal items left at the end of your event.
- SECURITY:** CECC is not responsible for gift security or personal items. Please monitor both during your function and remove all gifts and personal effects (i.e. gift cards, money, fragile items, etc.) immediately following your event.
- COLUMBIA EDGEWATER** cannot be held responsible for acts of god or severe weather conditions affecting your event.
- TIME:** Your rented space is for 5 hours of reception service after which an additional charge of \$300 per hour plus 20% service charge will be charged for overtime.
- DAY OF:** The banquet room will be available and tables placed for decorating purposes a minimum of 2 hours before the start of your event. Requests for early entrance will be granted when possible, but cannot be guaranteed without prior arrangement.
- BEO:** After menu and setup is finalized, you will receive a detailed "banquet event order" (BEO) for your viewing. Once this document has been provided to you, it is your responsibility to review it carefully and relay any requested changes to your designated event contact. The event will occur as it is listed on the BEO, so we request your confirmation of approval by response e-mail or a signed copy sent by fax. If we do not receive a response from you, we will assume that the beo is correct and approved for operation.
- ALCOHOL BEVERAGES:** Oregon Liquor Control Commission regulations require we provide a bartender to dispense all alcoholic beverages. CECC's license requires our staff to request proper identification for any person of questionable age and refuse alcoholic beverage service to any person who, in the Club's judgment, appears intoxicated.
- AV SERVICE:** CECC provides limited rental equipment for events. CECC will set up, test and make sure all runs appropriately for the duration of the event. Any equipment the customer brings in is up to them to test & run. Fees will apply.
- THE PATRON AGREES:** To hold harmless the club, its partners, employees, agents, officers, directors, affiliates and independent contractors from any and all claims, actions, suits or allegations for damages to person or property which relates, emanates or in any way pertains to the event. Further, patron agrees to indemnify the club for any and all costs or losses which may be incurred by the club as a result of such claims, actions, suits or allegations, including, but not limited to reasonable attorney fees and expenses of litigation.
- OUTSIDE FOOD:** All food must be provided by CECC unless other arrangements have been made. Any food brought into the Club must come from a certified food service provider. Charges will be applied for food that is brought in. Wedding cakes/desserts are permitted to be brought into the Club.

policies.

•PHOTOGRAPHY: Please use only the back patio and front lawn for outside photographs. For safety reasons, photographers and guests are not permitted on any part of our golf course. If you would like to arrange for outdoor photographs we are happy to meet with your photographer in advance to review appropriate locations for photos that will be safe for you, your guests and club members.

•OUTSIDE VENDORS: Contracts with vendors are separate from CECC event contract and are not a guarantee of service.

•GATE: For your convenience, the gate to our lower parking lot will be opened one hour prior to your event start time. For the security of your guests, the gate will close one hour after your event begins. Instructions are posted at the gate should you need to gain access when the gate is closed.

•GOLF COURSE: The golf course is private and only available to CECC members.

•PARKING: The parking spaces at the main entrance are strictly reserved for our board of directors and the loading / unloading of deliveries for your event. Please instruct your guests to go directly to the lower lot as we may be unable to locate car owners should they need to be moved, especially for ceremonies on the front lawn.

•RESTRICTED AREAS: The members' grill, members' locker rooms and golf course are reserved for CECC members only. Please understand that guests are not permitted in any of these areas for any reason. Thank you for your understanding.

•CLUBHOUSE DRESS CODE:

MEN Golf and formal attire are appropriate in the clubhouse. Shirts are to be tucked in at all times on the upper two levels of the clubhouse with the exception of shirts having a straight cut, finished hem and full button front. All shirts must have sleeves and a type of collar. Pants and Shorts must be tailored and have pockets. Shorts must be lower than a person's fingertips when standing straight and tall with their hands at their side. Hats are not allowed on the upper two levels inside the clubhouse.

WOMEN Golf attire, dresses, skirts or pant ensembles are appropriate in the clubhouse. Dresses, skirts and shorts must be lower than a person's fingertips when standing straight and tall with their hands at their side. Hats are acceptable.

DENIM The Clubhouse is denim friendly. Denim must conform to the criteria of the Dress Code. All Denim clothing regardless of color is prohibited on the golf course, all practice facilities and on the Mason course.

•GOLF COURSE DRESS CODE:

MEN GOLFERS

SHIRTS are required to be worn at all times, and traditional golf shirts are to be tucked in. All shirts must have sleeves and a type of collar. T-shirts and tank tops are not appropriate golfing attire.

PANTS shall be tailored and have a minimum of three pockets. Denim jeans, regardless of color, are not allowed at any time. Jogging pants and warm-ups may not be worn on the course.

SHORTS shall be tailored and have a minimum of three pockets. Shorts must be within 6" of the top of the knee. Cutoffs, running shorts, bathing suits and tennis shorts are not acceptable.

HATS shall be worn with the bill facing forward.

WOMEN GOLFERS

BLOUSES shall be at least 4" wide over the shoulder. Sun, bikini or halter-tops are not allowed. Nice fashion T-shirts are acceptable. SKIRTS & SHORTS shall be tailored with pockets, and must be within 6" from middle of the knee. Running and tennis shorts, sweat suits and jogging outfits are not allowed. Matching fashion warm-ups suits are acceptable.

SLACKS must be tailored with pockets. Stretch pants with or without stirrups, denim jeans, denim shorts or denim skirts, regardless of color, are deemed not acceptable attire.

GOLF SHOES Golf shoes with large rubber cleats will not be allowed on the course unless they have been approved by the Golf Professional. The golf industry has come a long way in the development of spikeless golf shoes, and many are available. Non-metal spikes are required year-round.

contract + deposit info.

- A non-refundable deposit and signed contract are required to hold your date. All menu items and prices are subject to change, but are guaranteed 90 days out from your event within our control.
- 20% **service charge** is added to food and beverage charges and any corkage fees.
- 5% **facility fee** is added to the overall bill.
- There are **three financial non-refundable deposits** that are required prior to your event:
 1. \$1,000 deposit to hold your date or the amount of the room rental
 2. 50% down payment of your projected balance is required 6 months prior to your event. This amount is based on your food and beverage minimum if details have not been planned yet.
 3. 100% of the projected balance is due in full 7 days prior to your event.
- CECC accepts cash, check, visa and master card or american express
- CECC requires to keep a credit card on file. We are PCI credit card compliant.

THIS AGREEMENT SUPERSEDES ANY AND ALL OTHER ORAL AGREEMENTS MADE BY CECC STAFF AND PREDATED WRITTEN AGREEMENTS. SIGNATURE OF THE INITIAL BANQUET AGREEMENT WILL SIGNIFY YOUR UNDERSTANDING AND AGREEMENT TO ALL STATED BANQUET POLICIES AND INFORMATION AS LISTED IN THIS PACKET IN ITS ENTIRETY.