

A close-up photograph of a lavender field with several purple flower spikes in focus. A large, faint circular graphic with a scalloped edge is overlaid on the image. The text is centered over the lavender.

*The Cedars*  
*at*  
*Dungerness*

EVENT | WEDDING | BANQUET  
MENUS & PRICING



# Welcome

On behalf of The Cedars at Dungeness, we would like to welcome you and your guests to our award-winning golf course and our one-of-a-kind banquet facilities! We take pride in delivering the extra touch that reflects our gracious hospitality and dedication to exemplary customer service.

Enclosed you will find information about our venue options, pricing, occupancy policies, and our current banquet menu.

We look forward to serving you, your guests, and making your event truly legendary!

## **SERVICE GUARANTEE & EVENT AGREEMENT**

To ensure every detail is handled professionally, The Cedars at Dungeness requires a tentative menu selection, approximate number of guests, and specific requests in writing no less than thirty days prior to your event.

Our commitment to accommodate special requests is contingent on ample prior notice. The Cedars at Dungeness cannot guarantee special requests if they are made less than thirty days from your event date.

One entrée choice for all guests is highly recommended to ensure the most expeditious and consistent service. If you select two entrées, an exact count of each entrée is due seven days prior to the event.

A final attendance count is due to the Banquet Manager seven business days prior to your event. This number is considered final and is not subject to reduction. Charges are based on the final attendance count or the actual number of guests, whichever is greater.



# Legend's Room

Our large and comfortable Legend's Room is the perfect venue to make your event, party, or reception truly legendary. With pricing, catering, and availability options to fit any event, the Legend's Room can be transformed into the ideal party space!

**BASE PRICING** (four hour event, without food)  
Sunday–Thursday · \$500 | Friday & Saturday · \$1000  
*Coffee service can be included for \$3.00 per person.*

## EVENT TIME & ROOM SET-UP

Legend's Room rentals are based on blocks of four hours. Time extensions are available and can be arranged with our Banquet Manager. Set-up of the room is allowed one hour prior to the event and may be extended based on room availability.

Renting parties are responsible for their own decorations, both set-up and removal, as well as any excessive clean-up costs or damages resulting from their event or actions of the renting parties' guests.

## ADDITIONAL SERVICES

- Removal of decorations for a \$30 fee.
- Confetti and/or glitter prohibited without \$100 non-refundable fee.
- Removal of Native American art for a \$65 fee.



# Event Tent

Our elegant white tent setup is a must for outdoor weddings, catered parties, and more. Put your guests outside amongst our beautiful surroundings and enjoy our expert service at its finest.

## TENT SIZES & PRICING

40'x40' · \$1,000 | 40'x60' · \$1,400 | 40'x80' · \$1,800  
40'x100' · \$2,200 | 40'x120' · \$2,600 | 40'x140' · \$3,000

## CHAIRS, DELIVERY & SET-UP

- White event chairs \$3.00 per, limit of 100 chairs
  - 20% service fee for off-site setup
  - \$50 delivery fee for Sequim | \$75 delivery fee for Port Angeles
- All other deliveries will be charged by mileage.*



# Banquet Menus

Our professional culinary team is capable of preparing regional favorites, exotic specialties, or other culinary requests you may have.

Additionally, our entire banquet team will work to ensure your event—from the first stages of planning to the moment of execution—are handled with the exemplary level of care that The Cedars of Dungeness has become known for.

## HORS D'OEUVRES

**Cedar Chips & Dip** *Small* • \$70 | *Large* • \$140

Thinly sliced potatoes deep fried, seasoned, and served with our ranch dip.

**Fresh Cut Seasonal Fruit Tray** *Small* • \$135 | *Large* • \$270 **GF** **DF**

Fresh cut fruits including watermelon, cantaloupe, honeydew, pineapple, and strawberries.

**Fresh Cut Vegetable Tray** *Small* • \$120 | *Large* • \$240 **GF**

Fresh cut vegetables including carrots, celery, broccoli, cauliflower, cucumber, radishes, and tomatoes. Served with our housemade ranch dressing.

**Bacon Chicken Bites** *Small* • \$145 | *Large* • \$290

Bacon wrapped chicken in bite size portions, with a honey mustard glaze.

**Antipasti Platter** *Small* • \$170 | *Large* • \$335 **GF** **DF**

Salami, mushrooms, pepperoncini, olives, mozzarella balls, prosciutto wrapped asparagus, and marinated artichoke hearts.

**Artichoke Spinach Dip** *Small* • \$175 | *Large* • \$350

A hearty, creamy dip served with sliced French bread. Also available with fresh Dungeness crab.

**Trio of Dips** *Small* • \$175 | *Large* • \$350

An assortment of clam dip, pizza dip, and an olive oil and balsamic dip with roasted garlic and olive tapenade, served with warm bread.

**Meat & Cheese Board** *Small* • \$210 | *Large* • \$420

Variety of cheeses, summer sausage, meats, and crackers.

**Authentic Chinese Barbecue Pork Platter** *Small* • \$215 | *Large* • \$430 **DF**

Pork tenderloin marinated in a sweet and zesty authentic Chinese barbecue sauce, sliced and served with hot mustard and sesame seeds.

**Smoked Salmon Plate** *Small* • \$245 | *Large* • \$490

Salmon with capers, onions, crackers, and a dill cream cheese dip.

**Fruit & Cheese Crostini** *\$2.60 per person*

Choice of brie with champagne poached pear or mascarpone and seasonal fruit.

**Meatball of Choice** *\$2.90 per person*

Choice of barbecue, soy ginger, or Moroccan.

**Caprese Skewers** *\$2.90 per person* **GF**

Cherry tomatoes, mozzarella balls, Kalamata olives, and basil with a balsamic glaze.

**Risotto Bombs** *\$3.15 per person*

House made risotto, rolled in panko, fried, and served with chipotle aioli dip.

**Chicken Wings** *\$3.50 per person*

Choice of chipotle lime, bloody mary, or Korean sauce.

**Bacon Wrapped Shrimp** *\$5.75 per person*

Served with a Creole hollandaise sauce.

## SPECIAL HORS D'OEUVRES

**Cold Seafood Display** *market price*

A beautifully displayed assortment of oysters on the half shell, prawns, and smoked salmon, alongside cocktail sauce, lemon slices, Tabasco, and crackers.

**Salmon Display** *market price*

An entire Poached Salmon is the star of this display and is sure to wow your guests! Brined and then poached to give a rich red color, contrasted with a bright blue water backdrop. Served with crackers, lemon dill cream cheese spread, capers, onions, and kale. Suited for approximately 25–30 guests.

*Small platters are suited for 30–40 people; large platters are suited for 60–70 people. If you would like these choices as your main buffet, a \$1,000 minimum is required. All choices can be added to any buffet at a tray or per person cost. Minimum 40 people for per person pricing.*

## BREAKFAST BUFFETS

**Continental Buffet** *\$16.70 per person*

Assortment of pastries, yogurt, fruit, coffee, tea, and orange juice.

**Frittata Buffet** *\$18.50 per person*

A delicate egg and cream dish baked to perfection. Chose up to two varieties. Ham, Cheddar & Potato | Mushroom, Swiss & Bacon | Sausage, Onion & Pepper Served with biscuits, butter, jam, coffee, tea, and orange juice. Add our cheesy heavenly hash browns for +\$2.00 per person.

**Traditional Buffet** *\$23.00 per person*

Fluffy scrambled eggs with one choice of bacon, ham, sausage links or patties, biscuits and gravy, fruit, coffee, tea, and orange juice.

**Burrito Bar** *\$23.00 per person*

Chorizo and or bacon, roasted potatoes, scrambled eggs, black beans, spinach, guacamole, cilantro, diced onions, jalapeños, cheddar cheese, salsa, sour cream, and served with coffee, tea, and orange juice.

## LUNCH BUFFETS

**Italian Buffet** *\$22.00 per person*

Spaghetti with homemade meat sauce, served with Caesar salad, garlic toast, and fresh baked cookies.

**Deli Wrap or Sub Buffet** *\$22.00 per person*

Choice of two wrap or sub options: Turkey, Pepper Jack & Ranch | Ham, Mustard, & Pickle | Roast Beef & Swiss | Veggie. All wraps/subs include lettuce, tomato, onion, and an assortment of condiments. Served with salad with assorted dressings and fresh baked cookies.

**Burger Buffet** *\$23.00 per person*

Broiled Angus burgers and chicken breasts served with all the trimmings. Accompanied by a brioche bun, cedar chips, salad or coleslaw, and fresh baked cookies. Add macaroni and cheese for an additional \$1.00 per person.

**Taco Buffet** *\$23.00 per person*

Seasoned chicken and ground beef with all the toppings—shredded lettuce, cheddar cheese, diced tomatoes, onions, olives, jalapeños, sour cream, and salsa. Served with black beans, Spanish rice, warm flour tortillas, tortilla chips, and fresh baked cookies.

**Pulled Pork Sandwich Buffet** *\$23.00 per person*

House-made barbecue pulled pork with brioche rolls, coleslaw, macaroni and cheese, and fresh baked cookies.

**Pan Seared Cod Buffet** *\$23.00 per person*

Served with mango salsa, white rice, salad with assorted dressings, and fresh baked cookies.

**Fajita Buffet** *\$24.50 per person*

Choice of chicken, beef, or shrimp (+\$3.00), sautéed with our house seasoning, peppers, and onions. Served with black beans, Spanish rice, warm flour tortillas, and accompanied with salad with assorted dressings and fresh baked cookies.

*For all lunch buffets ordered after 4:00 pm, there is a 20% increase in price.*

## DINNER BUFFETS

Please choose one entrée, one starch, one salad, and one dessert. Prices are based on entrée selection. All dinner buffets are served with seasonal vegetables and fresh rolls with butter. Gluten- and dairy-free options are available.

**Chicken Marsala** *\$34.50 per person* **DF**

Sautéed chicken breast in a savory mushroom, tomato, onion, garlic, and a sweet marsala wine sauce.

**Chicken Picatta** *\$34.50 per person*

Pan seared chicken breast nestled in a buttery lemon caper sauce.

**Chicken Dijon** *\$34.50 per person*

Sautéed chicken breast in a creamy Dijon sauce.

**Tuscan Pork Loin** *\$34.50 per person* **GF DF**

Seasoned pork loin, oven roasted with Tuscan-style gravy.

**Pork Roast** *\$34.50 per person* **GF DF**

Oven roasted pork loin with a demi sauce.

**Chef Carved Baron of Beef** *\$36.00 per person*

Slow roasted Baron of Beef served with au jus, horseradish, and cooked to perfection.

**Tri-Tip Roast** *\$37.00 per person* **GF DF**

Served in a caper Dijon sauce.

**Flank Steak** *\$37.00 per person* **DF**

Marinated flank steak with a mushroom burgundy sauce.

**Cod & Shrimp** *\$39.00 per person*

Cod and fresh shrimp baked in a buttery beurre blanc sauce.

**Salmon of Choice** *\$39.00 per person*

Fresh Salmon prepared in one of three ways.

Lemon Dill Caper | Maple & Brown Sugar | Baked Dijon

**Italian Pork Loin** *\$40.00 per person* **GF**

Stuffed with spinach, feta, garlic, and prosciutto.

**Chef Carved Prime Rib** *\$42.00 per person*

Slow roasted, cooked to perfection, and served with au jus and horseradish.

**Soy Ginger Halibut** *Market Price*

Fresh Halibut marinated in a soy and ginger sauce, then grilled to perfection.

*Add a second entrée to your buffet | chicken or pork + \$8.00 | salmon +\$10.00*

## VEGETARIAN OPTIONS

**Vegetarian Lasagna** *\$32.00 per person*

Whole grain pasta, sautéed onions, spinach, and peppers in a rich blend of ricotta, feta, mozzarella, and Parmesan with a hint of basil, tomatoes, and garlic.

**Stuffed Portobello Mushroom** *\$32.00 per person* **GF DF**

Marinated Portobello mushroom, grilled and stuffed with blend of rice, roasted vegetables, squash, and nuts.

**Roasted Brussels Sprouts** *\$32.00 per person*

Served with crisp baked tofu with a honey sesame glaze over white rice.

**Mushroom Rigatoni Bolognese** *\$32.00 per person*

Shiitake and Portobello mushrooms mixed with a blend of roasted vegetables and pasta, topped with Parmesan cheese.

**Pasta Primavera** *\$32.00 per person*

Penne pasta with sautéed vegetables in a light cream sauce topped with Parmesan cheese.

## SALAD OPTIONS

**Garden Salad**

A blend of crisp romaine lettuce, red cabbage, carrots, cucumbers, grape tomatoes, and croutons. Served with housemade ranch, blue cheese, and your choice of thousand island or Italian dressings.

**Caesar Salad**

Crisp romaine lettuce tossed with croutons, Parmesan cheese, and Caesar dressing.

**Spinach Salad**

A mix of spinach, mandarin oranges, red onion, and feta cheese tossed with a light blueberry-pomegranate vinaigrette.

## STARCH OPTIONS

Seasoned Roasted Potatoes | Garlic Mashed Potatoes | Wild Rice Pilaf | White Rice Penne Pasta with poblano or sun-dried tomato pesto sauce + \$1.00  
Twice Baked Potato + \$1.00 | Scalloped Potatoes +\$1.00

## DESSERT OPTIONS

Tuxedo Truffle Mousse Cake | Rich Chocolate Cake | Black Forest Cake  
Zesty Lemon Cake | Strawberry Cream Cake | Orange Cream Cake | Tiramisu



## EVENT RESERVATION

A non-refundable deposit of \$300 and a signed Banquet Sales Agreement is required to confirm your event reservation. Deposits will be applied to the final bill on the day of the event. Additional charges are expected to be paid in full the same day as the event.

## SURCHARGES

All events, with 50 people or less, with food inclusive, must meet a food minimum of \$850. (On-site events will be charged a \$250 room fee if food minimum is not met.) Bar sales must reach \$300 or there will be a \$20 per hour bartender's fee added to the final bill.

## SERVICE TIMES & CUSTOM MENUS

Dinner served from 4:00 until 8:00 pm. All options served buffet style and include a coffee/hot tea station and sodas.

If you do not see an option to suit your palette, we will customize a menu for any occasion and budget. All prices and additional costs listed are per person. In the event excess food is left over, take-out boxes are not permitted.

## CORKAGE & PLATE FEES

All buffets are available as a plated service for an additional \$3.00 per person. All food and beverages—including alcoholic beverages\*—must be provided by The Cedars at Dungeness. It is permissible to bring your own baked goods, which will incur a plate fee of \$30. The Cedars at Dungeness will provide a cake cutter if needed and final pricing for this service is dependent on the detail of service and the final attendance.

*\*It is permissible to bring your own wine, champagne, or non-alcoholic sparkling beverages, which will incur a corkage fee of \$15.00 per bottle. All bottles must be opened and served by The Cedars at Dungeness staff.*



# Thank You

The staff at The Cedars at Dungeness looks forward to welcoming you and your guest to our beautiful course and ensuring we make your special occasion truly legendary!

*Photography by Brittany Brenske and Stephanie Gray*

# Contact

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*Not your average golf course.*



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 @thecedarsatdungeness



### **Stymie's Bar & Grill**

Always Great Food & Drinks at the 19th Hole

Open Seven Days a Week | 7:00 am–9:00 pm



**DOUBLE EAGLE**  
*Steak & Seafood*

### **Double Eagle Steak & Seafood**

Steak, Seafood & Extensive Wine List

Open Seven Days a Week | 4:00–9:00 pm



### **The Crab Shack**

The Perfect Pit-Stop on the Course

Open Seven Days a Week | 9:00 am–5:00 pm