

Albatross Clubhouse

Tournament Catering

7307 Frontier Drive Wasilla, AK 99687 Phone: 376-5833 Fax: 373-2476

Thank you for choosing Settlers Bay Golf Course for your event! The Albatross Clubhouse boasts a fantastic view of the Chugach mountain range, friendly and professional staff, and wide range of outdoor catering options. Surrounded by a pristine eighteen-hole championship golf course and stunning views of Cook Inlet; the Albatross Clubhouse offers a unique venue for weddings, tournaments, special occasions, and casual, intimate dining. We are thrilled to offer your guests a full service and finely executed experience while hosting your event.

Our catering menu offers a variety of dining options to meet all occasions and budgets, while your rental fee includes the use of our event green, restroom facilities, tables and chairs, linens, staff, and all catering utensils and equipment. Our talented and formally trained culinary staff is flexible and available to discuss any personalized menu items you may desire, as we are dedicated to guest satisfaction. Whether your approach is formal or casual, we are committed to creating a menu that will reflect your personality and style.

To start planning your event we invite you to contact Laura Piquero, our Food and Beverage Director, with any questions you may have or to schedule a consultation. Thank you again for your interest in the Albatross Clubhouse at Settlers Bay Golf Course. We look forward to serving you!

Grounds Rental

Not Applicable for Golf Tournaments

101 – 200 Guests	750.00
51 – 100 Guests	500.00
20 – 50 Guests	300.00

Tournament Package One

Tournament package one offers buffet style catering with your choice of two entrées and two sides.

12.00-15.00

Entrées

Hamburgers

Hot Dogs

Ziti

Pizza

Spinach and Mushroom Penne

Tomato and Basil Penne

Alfredo Penne

Make your own Sandwich
-Ham or Turkey-

Sides

Corn on the Cobb

Baked Beans

Pasta Salad

Chips

Chef's Medley Vegetable

Tournament Package 2

Tournament package two offers buffet style catering with your choice of two entrées and two sides.

16.00-23.00

Entrees

Grilled Chicken Breast

Grilled 10oz New York

Reindeer Sausage and Peppers

Grilled Flank Steak

Chicken Marsala

Chicken Cacciatore

Chicken Parmesan

Chicken Alfredo

Flank Steak w/ Vegetable

Tea Sandwiches

Country Style Pork Ribs

Kabobs

-Sweet or Savory-

Lasagna

Sides

Corn on the Cobb

Red Potato Salad

Garden/Caesar Salad

Saffron Rice

Antipasto

Chef's Vegetable

Roasted Reds

Mashed Potatoes

Tournament Package 3

Tournament package three offers buffet style catering with your choice of one two entrées, and two sides.

23.00-38.00

Entrees

Roast Barron of Beef

Prime Rib

Honey Glazed Ham

Marinated Pork Loin

Chicken Roulade

4 oz Salmon filets

4 oz Halibut filets

*King Crab**

Crawfish

Mediterranean Chicken

Sides

Garden/Caesar Salad

Saffron Rice

Antipasto

Chef's Vegetable

Roasted Reds

Mashed Potatoes

Potatoes Au Gratin

Dinner Rolls

Beverage Cart Options

A fully stocked beverage cart will be provided for every 60 players

An additional cart may be purchased for \$35/hr

Option 1

- Cash – All players are to be financially responsible for the purchase of all food and beverage products from a beverage cart stocked to our specifications. Specialty beverage cart items may be ordered upon request, if arranged in advance.

Option 2

- Consumption - All beverages distributed on the beverage cart will be counted prior to loading and at the conclusion of distribution. The consumed beverages will be tallied and a final bill will be presented.

Option 3

- Beverage Tickets – A previously agreed number of beverage tickets will be purchased and issued prior to the tournament for use of a limited beverage cart menu. Tickets will be issued for the sale price of \$5.00/ticket.

Option 4

-Charity Tournaments – Food and beverage donations will be permitted only for events of a charitable nature. In this specific case, a corkage fee will be added to catering costs:

\$6.00/person - beverages

\$3.00/person - snack or breakfast items

ABSOLUTELY NO ALCOHOLIC BEVERAGES MAY LEAVE THE PREMISIS

PLEASE ORDER AND DELIVER ACCORDINGLY

Special Considerations

-One driver per cart will be supplied-

-Beverage cart drives not employed by Settlers Bay Golf Course will not be permitted-

-All persons distributing alcohol on the premises must be Tamm certified-

-All outside food and beverage must be checked in prior to the start of the event for inspection-

-All Alaska liquor laws will be observed by all patrons at all times-

Breakfast Service

Continental

6.50

Bagels

Muffins

Danishes

Fresh Fruit

Granola Bars

Milk

Juice

Coffee

Full Service Buffet

11.00

Scrambled Eggs

Sausage and Bacon

Hash Browns

Biscuits and Gravy

Danish

Muffins

Milk

Juice

Coffee

Event Policies

Deposit - A non-refundable monetary deposit will be charged at the time the event contract is signed by both parties and an official reservation is made.

Cancellation - In the event of cancellation, you must notify the Food and Beverage Director 120 days prior to the date of your event to receive a full refund of your deposit. In the event of an emergency cancellation, you must notify no later than 14 days prior to your event or you will be charged for the event in its entirety.

Attendance - You must contact the Food and Beverage Director no later than two weeks prior to your event with your final attendance count and final menu choices. If you fail to do so, food and beverage will be ordered and billed using your original expected attendance.

Food and Beverage - No outside food or beverage of any kind may be brought on premise of Settlers Bay Golf Course unless prior permission was obtained.

Alcohol - The Albatross Clubhouse and its staff reserves the right to I.D. and or deny alcoholic beverages to any person on premise.

Loss or Damage - The Albatross Clubhouse does not assume any responsibility for the damage or loss of any merchandise or articles left on premise prior to or following your event. Any and all damages to Settlers Bay Golf Course property, made by you or your guests, will be assessed immediately following your event and charged accordingly.

Additional Fees and Gratuity - An 18% gratuity will be added to all food and beverage packages (10% Golf Tournaments). Some items may require a bartender and/or carver at a rate of \$50/hr.

