

Albatross Clubhouse

Event 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

Rental Fees

Not Applicable for Golf Tournaments

Tables

<i>6' Rounds</i>	<i>5.00</i>
<i>8' Rectangles</i>	<i>4.00</i>
<i>4' Rectangles</i>	<i>3.00</i>

Chairs

<i>Fan back</i>	<i>1.00</i>
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Linens

<i>85' White/Colored</i>	<i>3.50</i>
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Specialty linens may be ordered upon request

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Special Event Menu

Currently Limited to parties of 50 or less

Hors d'oeuvres

All hors d'oeuvres are priced per head

Chicken Satay – 3.25

Salmon Mousse – 3.50

Shrimp Cocktail – 4.00

Prosciutto Wrapped Prawns – 4.50

Prosciutto Wrapped Asparagus – 3.50

Crudités – 3.00

Fruit and Cheese Tray – 5.50

Tea Sandwiches – 3.50

Spinach Artichoke Dip – 3.50

Bacon Wrapped Scallops – 4.25

Mini Crab Cakes – 4.25

Crab Stuffed Mushrooms – 3.50

Asian Beef Kabobs – 3.50

Entrees

All entrees are served with your choice of starch, salad, dinner rolls,
and priced to be served with a minimum of two options

Roast Barron of Beef – minimum 40 guests – Market Price

Prime Rib – minimum 40 guests – Market Price

Honey Glazed Ham – minimum 40 guests – 150.00

Marinated Pork Loin – minimum 40 guests – 150.00

Chicken Roulade – 14.00

Chicken Oscar – 14.00

Chicken Cordon Bleu – 14.50

Salmon – Bacon Wrapped w/ Crab Dill Sauce – 15.00

Halibut Olympia – 15.00

King Crab – Market Price

Some items subject to a \$50.00 carving fee

Breakfast Service

Continental

6.50

Bagels

Muffins

Danishes

Fresh Fruit

Granola Bars

Milk

Juice

Coffee

Hot

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.*

