EVENTS AT DRUIDS GLEN

Host unforgettable events in our stylish, flexible venue perfect for weddings, golf tournaments, parties, and meetings.







Contact Us

Phone
253-638-1200

Website
www.druidsglengolf.com

DRUIDS GLEN CATERING
2027

Welcome to Druids Glen





Whether celebrating a milestone with loved ones, gathering after a spirited day on the course, or sharing a meal with friends, we are thrilled to host you. Our culinary team has prepared a thoughtful selection of fresh, seasonal offerings & libations designed to make your gathering as memorable as the view. Sit back, relax, and savor every moment —from the first toast to the 19th hole.

Venue Rental Pricing and Info

Our Pavilion is a 40ft x 80ft covered space for events up to 200 guests. Optional open walls for semi-outdoor events.

SPRING & SUMMER RATES
APRIL - SEPTEMBER

Catered through Grill in the Woods & Druids Glen - $400/ hour
Outside Catering or No Catering - $550/ hour

FALL & WINTER RATES
OCTOBER - MARCH

Catered through Grill in the Woods & Druids Glen - $300/ hour
Outside Catering or No Catering - $450/ hour

Pavilion Rental Includes

- Setup & teardown of event equipment, tables & chairs
- Staff for food & beverage service & general assistance
- Tables - 8ft & 6ft rectangles, white folding chairs
- Complimentary parking on-site for all guests

Additional Fees & Policies

- Event bartender fee of $125
- White linens flat fee $35, choice premium linens flat fee $75
- 20% automatic service charge
- Outside alcohol is not permitted
- Events catered outside of Druids Glen must be provided by a licensed food service establishment

Great food is the heart of every unforgettable event. We hope to bring people together over incredible flavors, fresh & local ingredients, and beautifully crafted dishes. While our catering menus here feature some of our favorites, they are just a starting point. We can fully customize your food service for any cuisine, style, or dietary restriction. Whether you are looking for an elegant global feast, or a relaxed, casual buffet, we've got you covered. We would love to collaborate with you and make your event all that you are looking for.

-Chef Jeremy Nation

HORS D'OEUVRES

Priced per Dozen

CHILLED
-SELECTION-

Druids Deviled Eggs $30
kalamata olive, fresh herbs

Caprese Skewers $33
baby tomato, mozzarella, basil emulsion, sea salt

Grilled & Chilled Prawns $38
sweet chili dipping sauce

Sirloin Steak Crostini $38
sweet onion jam, steakhouse aioli, blue cheese

Wild Mushroom Tapenade $32
Boursin spread, toasted rustic bread

WARM
-SELECTION-

Baked Brie in Phyllo $30
clover honey, macerated seasonal fruit

Jalapeño Poppers $32
fresh sriracha ranch dip

Crispy Chicken Potsticker $33
lemongrass, nuoc cham

Grilled Chicken Satay $34
sesame-marinated, spicy peanut sauce

Spanakopita $30
spinach & feta-stuffed phyllo, honey Greek yogurt

Gingered Prawn Skewers $38
pickled gari ginger









RECEPTION DISPLAYS

Priced by Display
Platters serve 25-30 guests





CHIPS & SALSA $90
fried fresh corn tortilla chips, tomatillo salsa, chunky salsa roja, hot sauce

SEASONAL FRUIT $125
sliced melons, pineapple, red grapes, seasonal fruits & berries

CRUDITÉ $115
assortment of raw vegetables with green goddess dipping sauce

GOURMET CHEESE $160
assorted imported & domestic cheeses, fruit preserves, gourmet crackers

SPINACH & ARTICHOKE DIP $125
served warm with grana Parmesan, asiago & double cream brie,
crispy flatbreads, rustic bread crostini

MEDITERRANEAN $145
roasted garlic hummus, traditional baba ganoush, tzatziki dip,
served with marinated olives & pickled vegetables, sliced cucumber,
pita served two ways

CHARCUTERIE BOARD $195
sliced salamis, prosciutto, assorted cured meats & gourmet sausages
cured olives, pepperoncini, grain mustards, baguette & crackers

PUB WINGS TRIO $240
jumbo chicken wings served three ways: Barbecue, Garlic Buffalo &
Vietnamese Style. Served with buttermilk ranch, celery & carrot sticks

NORTHWEST SEAFOOD $360
poached jumbo prawns, chilled Pacific clams in garlic, smoked sockeye
served with classic cocktail sauce, Marie Rose sauce, mignonette, lemon

CASUAL BUFFETS

Priced per Guest
Minimum of 30 guests

BUTCHER BLOCK

Create your own sandwich
Iceberg salad with buttermilk ranch dressing
Chef's seasonal pasta salad
Individual kettle-style potato chips
Deli meats, smoked turkey, Black Forest ham & salamis
Assorted sliced cheeses, leaf lettuce, sliced tomato,
Shaved onion, dill pickle, mayo & assorted mustards
Sliced rustic breads & hoagie rolls

$33

PICNIC AT THE GLEN

Seasonal fruit display
Chef's Yukon Gold potato salad
Grilled ¼ lb all-beef hot dogs
Char-grilled Angus beef burgers
Assorted condiments, leaf lettuce, sliced tomato,
shaved & chopped onion, dill pickle
Brioche buns & corn-dusted rolls
Individual kettle-style potato chips

$33

BACKYARD BBQ

Cheddar & jalapeño corn muffins & butter
Classic spicy coleslaw
Chef's inspired pasta salad
House BBQ smoked pulled pork with kaiser rolls
Barbecue grilled whole chicken
buttered corn on the cob

$36

TACO BAR

Fried fresh corn tortilla chips
Greens salad, black beans, banana peppers, sriracha ranch
Warm blended corn & flour tortillas
Seasoned ground beef & house pork carnitas
Toppings & fixins to include shredded cabbage, cilantro,
Jack cheese, fresh salsa roja, sour cream, lime, hot sauces

$36

MEDITERRANEAN

Warm grilled pita & crispy flatbreads
Traditional tzatziki
Roasted garlic & red pepper hummus
Greek salad with vine-ripened tomato, red onion,
cucumber, kalamata olive, feta cheese, herbs
Crispy falafel
Shawarma-style chicken
Saffron dill rice pilaf

$39

PASTA & SALAD

Garlic & Parmesan soft breadsticks
Classic Caesar salad, pretzel croutons, house Caesar dressing
Field greens salad with honey-balsamic dressing
Grilled chicken alfredo, artichoke hearts, grana Parmesan
Ricotta tortellini, roasted tomato sauce, fresh herbs
cured olives, asiago & grana Parmesan

$39







DINNER BUFFETS

Priced per Guest







CASCADE DINNER

Assorted dinner rolls & butter
Field greens salad, honey-balsamic vinaigrette
Herb-roasted chicken breast, Dijon jus
Jumbo shrimp linguine, lemon garlic cream
Yukon Gold whipped potatoes with crème fraîche
Seasonal oven-roasted vegetables

$55

TUSCAN HARVEST

Garlic & Parmesan soft breadsticks
Traditional Caesar salad, rustic croutons, house Caesar dressing
Caprese, vine-ripened tomato, fresh mozzarella, basil
Antipasti of grilled vegetables & marinated olives
Lasagna Bolognese, Italian sausage, herb ricotta, grana Parmesan
Chicken piccata, pinot gris, lemon & caper butter

$65

THE OLYMPIC

Assorted dinner rolls & butter
Baby spinach salad, asiago crisps, golden raisins, Dijon dressing
Traditional Caesar salad, rustic croutons, house Caesar dressing
Northwest salmon, Meyer lemon & fine herb beurre blanc
Taquoma Ranches Angus top sirloin steak, cabernet demi, wild mushroom
Roasted fingerling potatoes, whole garlic & rosemary
Oven-roasted baby carrots & cauliflower

$68

PACIFIC BOUNTY

Sliced Seattle sourdough & butter
Chilled seafood display of prawns, smoked sockeye & clams
Classic Northwest clam chowder with oyster crackers
Local greens salad, candied pecans, preserved apricots, goat cheese
Cedar-plank roasted whole salmon, dill, fennel & sweet onion
Braised short ribs, Washington cabernet demi-glace
Yukon Gold whipped potatoes with crème fraîche
Haricots verts with brown butter

$78

SWEET FINISH

-DESSERT TABLES-

priced per guest
must be purchased for full guest guarantee

Freshly Baked Cookies $5

Assorted Dessert Bars $6

Gourmet Dessert Table $12
chef's selection of whole cakes, cheesecakes & pies, freshly baked cookies, mini desserts, petits fours



-PLATED DESSERTS-

priced per guest

Tiramisu $10
ladyfingers, mascarpone mousse, espresso, strawberry

Strawberry Shortcake $10
vanilla cake layered with strawberry preserves, sweet cream

Chocolate Ganache Cake $11
bourbon caramel, sea salt, chantilly cream

Oreo Cheesecake $11
cookies & cream cheesecake, chocolate ganache

Key Lime Pie $11
deep-dish style, berry sauce, candied lime





-A LA CARTE SWEETS-

priced per dozen

Freshly Baked Cookies $33

Lemon Bars & Dessert Bars $36

Mini Desserts & Petits Fours $39



ADDITIONAL OFFERINGS

-BOXED LUNCHES-

-Available for handing out at registration, on golf carts before your tournament, or on the turn-

$25 each

All box lunches include:
Bottled water, kettle-style potato chips, whole fruit, freshly baked cookie
& your choice of sandwich. Please select up to three varieties for your event.

- Smoked Turkey & Gouda
  signature aioli, soft roll
- The Grinder
  ham, salami, provolone, shredded lettuce, pepperoncini
- Chicken Caesar Wrap
- Chicken Salad Sandwich
  leaf lettuce, almonds, brioche roll
- Pastrami & Swiss
  ground mustard aioli, salted pretzel roll






BREAKFAST -BUFFETS-

priced per guest

CONTINENTAL

Seasonal sliced fruit & berries
Cheese Danish & filled pastries
Assorted muffins & sweet breads
Individual yogurts
Freshly brewed coffee
$18

AMERICAN BREAKFAST

Seasonal sliced fruit & berries
Assorted pastries & sweet breads
Tillamook cheddar scrambled eggs
Herb breakfast potatoes
Peppered bacon & breakfast sausage patties
Freshly brewed coffee
$28

BREAKFAST -EXTRAS-

Breakfast Sandwich
sausage patty, fried egg, Tillamook cheddar, brioche
$9 each

Yogurt Parfait
layered with fruit preserves, fresh berries
& house sourdough granola
$8 each

Everything Bagels
individual cream cheeses
$36/dozen

Assorted Breakfast Breads
includes muffins, sweet breads & pastries
$36/dozen

Freshly Squeezed Orange Juice
$18/half gallon

Assorted Fruit Juices
$15/half gallon

BEVERAGES

-NON-ALCOHOLIC SELECTIONS-





Regular or Decaf Coffee includes cream & variety of sugars	$35/gallon
Hot Tea Station Tazo teas with sugars & honey	$30/gallon
Lemonade	$28/gallon
Iced Tea Station sweet tea or unsweetened	$28/gallon
Assorted Sodas Pepsi products stationed or at the bar	$4 each
Seasonal Infused Waters fresh & colorful libations, ask your coordinator about current options	$18/gallon





-FULL SERVICE BARS-

- Well & Premium Liquors
- Full list of White Wines, Red Wines, Rosé & Bubbly
- Imported & Domestic Beers, Local IPAs
- Specialty & Seasonal Cocktails

-CHOOSE YOUR STYLE-

Hosted Event Bar
pick up the tab for your guests, or set an amount to cover and switch to cash

Cash Bar
guests pay on individual tabs

Drink Tickets for Your Event
prepay for a certain number of drinks for each of your guests
tickets available to hand out to your guests to use at the bar or beverage cart