WONDERGROUND

GOLF LOUNGE & LIQUOR BAR

PRIVATE EVENT MENUS

Two hours on the bays, a catered spread for your group and a dedicated event attendant. One price per guest.

CLUBHOUSE BITES — $47

Charcuterie, hatch chile dip, Wagyu meatballs, potato bites, brownies

THE CANTINA — $53

Queso, guacamole and salsa bar, chicken and pork carnitas street tacos

MEDITERRANEAN MEZZE — $59

Mediterranean display, Greek chicken satay, lamb sliders, lemon bars

SMOKEHOUSE — $60

Huckleberry BBQ chicken, BBQ tri tip, mac n' cheese, cornbread

Priced per guest at 24 guests. Includes two hours on two bays with clubs and a dedicated event attendant.

CATERING TERMS & CONDITIONS Event menus require a minimum of 24 guests. Food is served buffet or platter style based on group size, for a service period of 90 minutes. Food is portioned per guest and set out based on the contracted guest count. Portions are finite and are not replenished; additional food may be requested at an added charge, subject to availability. Package pricing does not include sales tax, the 21% service charge on food, or gratuity. Additional restrictions may apply.

835 N POST ST · SPOKANE, WA

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CLUBHOUSE BITES

$47 PER PERSON

Includes two hours on two bays with clubs, a dedicated event attendant and a catered spread for your group. Priced per guest at 24 guests.

CHARCUTERIE PLATTER

Assorted Italian meats and cheeses with roasted peppers, assorted olives, artichoke hearts, grilled vegetables and warm sliced artisan bread.

HATCH CHILE + ARTICHOKE DIP

Marinated artichoke hearts and roasted chiles whipped with herb cream cheese, topped with Parmesan. Served with fresh fried potato chips.

WAGYU MINI MEATBALLS

Snake River Farms American Wagyu beef, served with pomodoro and shaved Parmesan.

MINI BAKED POTATO BITES

Twice baked potato with sharp cheddar, bacon and cream cheese, topped with chives and creamy garlic sour cream.

TRIPLE CHOCOLATE BROWNIES

Ghirardelli triple chocolate brownies baked in house, hot and fresh.

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THE CANTINA

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QUESO CHEESE

Zesty queso dip topped with fresh pico de gallo.

GUACAMOLE AND SALSA BAR

Fried tortilla chips with fresh made guacamole, pico de gallo, hand made red salsa and tomatillo salsa.

CHICKEN CARNITAS STREET TACOS

Locally made corn tortillas filled with chicken carnitas, topped with cilantro, diced onion, cotija and lime crema.

PORK CARNITAS STREET TACOS

Locally made corn tortillas filled with pork carnitas, topped with cilantro, diced onion, cotija and lime crema.

SOUTHWEST PASTA SALAD

Cilantro lime dressing, roasted corn salsa, cotija and pepitas.

RICE + BEANS

Cilantro lime rice and black beans.

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MEDITERRANEAN MEZZE

$59 PER PERSON

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MEDITERRANEAN DISPLAY

Grilled pita points, hummus, marinated feta, olive tapenade and romesco with Greek peppers, marinated artichoke hearts and assorted olives.

GREEK CHICKEN SATAY

Grilled Greek chicken with Greek dipping sauce.

LAMB SLIDERS

Slow roasted lamb on toasted brioche with caramelized onions, feta and sun-dried tomatoes.

CRUDITÉ

Carrots, celery, broccoli, pickled green beans or asparagus and baby tomatoes with creamy garlic, buttermilk ranch and creamy balsamic dips.

MIXED GREEN SALAD

Chopped romaine with tomato, cucumber, red onion, shredded carrots, garlic-herb croutons, cheese and creamy balsamic.

LEMON BARS

Luscious lemon curd on a shortbread crust.

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PRIVATE EVENT MENU

SMOKEHOUSE

$60 PER PERSON

Includes two hours on two bays with clubs, a dedicated event attendant and a catered spread for your group. Priced per guest at 24 guests.

HUCKLEBERRY BBQ CHICKEN

Grilled chicken breast brushed with huckleberry BBQ sauce.

BBQ TRI TIP

Rubbed with spices and marinated in garlic.

MAC N' CHEESE

Creamy, house-made mac and cheese.

GOURMET BAKED BEANS

Slow simmered with white onions, bacon, Dijon, brown sugar and apple cider vinegar.

APPLE CIDER SLAW

Made from scratch with our house recipe.

BABY RED POTATO SALAD

Red onion, celery and hard boiled eggs in our house-made dressing.

JALAPEÑO CORNBREAD MUFFINS

FRESH BAKED COOKIES

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