

PRO SPORTS CLUB

CATERING POLICIES AND PROCEDURES

The following policies explain the basic guidelines for the PRO Sports Club and will assist you in planning your event. Specific details pertaining to menu selections, room arrangements, and other matters will be discussed and established prior to the event. Every effort will be made by the staff and management of the PRO Sports Club to ensure a successful event. The following are the guidelines for PRO Sports Club Catered Events.

FOOD AND BEVERAGE

The PRO Sports Club must provide all food and beverage. No outside food and beverage may be brought in to the event or meeting space. Food and beverage provided by the club must be consumed at the event and may not be taken off property. A food and beverage minimum requirement will be set for each event exclusive of tax and service charge (20%). Any shortfall in reaching the minimum is billed as room rental.

DEPOSIT AND CANCELLATION POLICY

Upon signing this agreement the client agrees to pay the following cancellation fees. All cancellations must be submitted in writing to your PRO Sports Club Representative.

Notification of Cancellation Prior to Scheduled Event	Cancellation Fee % of Estimated Lost Food Revenue
0-14 Days	100%
15-30 Days	50%

SERVICE FEES AND SALES TAX

A twenty percent (20%) service charge and the current local sales tax (or current tax rate) apply to all food, beverage, audio visual miscellaneous charges. The service charge is subject to sales tax. The current local sales tax also applies to all service fees and room rental.

FUNCTION SPACE GUARANTEE

To confirm event space as definite the group must sign and return the PRO Sports Club Catering Events Agreement form with payment information. The PRO Sports Club reserves the right to release event space that has not been confirmed in writing. Confirmation of the final number of attendees for sales and catering events must be submitted to the PRO Sports Club Catering Department no later than five (5) business days prior to the event date. The club will be prepared to accommodate increase in the final guarantee no less than three (3) business days prior to the event and serve ten percent (10%) in excess of the guarantee.

SHIPPING & RECEIVING

PRO Sports Club requires all mail or packages being sent to be clearly labeled with the following information: Name of Meeting/Event, Name of Company, Name of Contact Person, Date of Meeting/Event, PRO Sports Club Address: 4455 148th Ave NE Bellevue, WA 98007 c/o (PRO reps name). We require that all shipments arrive no sooner than (2) business days prior to your meeting/event date. Due to limited storage space, the PRO Sports Club cannot guarantee the security of any materials shipped in advance.

PRO SPORTS CLUB

MEETING ROOMS

MEETING SPACE AND SERVICE

PRO Sports Club features world class services and amenities. Host your next private event, individual party, corporate meeting or team building activity with us! We offer professional private meeting rooms and unique event space to fit all of your meeting or event needs. Whether you are planning an intimate day meeting or large presentation, our efficient staff will ensure your meeting or event needs are not just met, but exceeded.

Our experienced & professional staff is ready to serve and attend to every detail of your event in a world class manner. We will cover all of your event details from beginning to end.

DECATHLON ROOM

The Decathlon Room is adaptable for your various meeting or event needs. It features theatre-style seating accommodating up to 60 people, perfect for large presentations and groups. A built-in podium is available for presentations. Each seat features pull up desk trays for laptops or note taking. A state of the art 82" Microsoft Perceptive Pixel touch screen is present along with a unique wireless audio/visual connectivity to the big screen, eliminating the need for wires. Free Wi-Fi is accessible along with Blu-ray player functionality.

BOARD ROOM

The Board Room is an executive board room that is both elegant and professional. The versatile set up is ideal for a medium size all day meeting or private evening reception. It can accommodate up to 18 people. A state of the art 82" Microsoft Perceptive Pixel touch screen is present along with a unique wireless audio/visual connectivity to the big screen, eliminating the need for wires. Free Wi-Fi is accessible along with Blu-ray player functionality

OLYMPIC ROOM

The Olympic Room features a wall of windows for natural light. It is popular for day meetings or breakout groups. The board table can accommodate up to 16 people. A state of the art 55" Microsoft Perceptive Pixel touch screen is present along with a unique wireless audio/visual connectivity to the big screen, eliminating the need for wires. Free Wi-Fi is accessible along with Blu-ray player functionality

PRO SPORTS CLUB

ALL STAR ROOM

The All Star Room is an intimate style meeting place. A wood boardroom table accommodates up to 10 people. A state of the art 55" Microsoft Perceptive Pixel touch screen is present along with a unique wireless audio/visual connectivity to the big screen, eliminating the need for wires. Free Wi-Fi is accessible along with Blu-ray player functionality.

BOARD ROOM AT WILLOWS ROAD

Business casual conference room accommodates up to 14 people and is flooded with natural light and views of the Cascade Mountain Range. The recreational themed conference room is situated on the second floor observation deck of PRO Sports Club's state of the art training facility. Free Wi-Fi is available. The facility is conveniently located just minutes away from both downtown Redmond and Bellevue with plenty of available parking. LCD Projectors and large screen (106") are available.

CATERING

Our Catering menus are designed to meet our client's needs and requests. Our Menus feature locally grown, organic products when available. Customized menus are available upon request along with special dietary arrangements.

PRO SPORTS CLUB

AUDIO/VISUAL SELECTIONS

Note Pads and Pens

Included with all on site meetings, 1 per person

Technical Support Meet and Greet

Available with all Audio/Visual Ordered

Polycom Conference Phone

Available in all meeting spaces

Podium with Microphone

Available in Decathlon Room Only

Wireless Microphone

Available in Decathlon Room Only

Flip Chart/ White Board with Markers or Pens

Copies

Color or Black & White

Additional Services

Please inquire with our catering sales coordinator

Shuttle Service

Coat Check

Team Building

Spa Packages

Discovery Bay Child Care Services

PRO SPORTS CLUB

BUFFET BREAKFAST SELECTIONS

*Buffet Breakfast selections include
Freshly Brewed Zoka Coffee, Decaffeinated Zoka Coffee and an Assortment of Tea Forte Teas.*

PRO CLUB CONTINENTAL BREAKFAST

*Freshly Squeezed Orange Juice
An Assortment of Fresh Bakery Pastries
Assorted Bagels Served with Cream Cheese
Sliced Fresh Fruit Display*

*\$22.00 per person
Minimum of 5*

HEALTHY START BREAKFAST

*Fresh Squeezed Orange Juice
Sliced Fresh Fruit Display
Fruit & Yogurt Parfaits with Granola
Hard Boiled Washington Eggs
Assorted Pure Fit, Think Thin & 20/20 Lifestyle Proteins Bars*

*\$25.00 per person
Minimum of 5*

BOARD ROOM BUFFET BREAKFAST

*Fresh Squeezed Orange Juice
Sliced Fresh Fruit Display
An Assortment of Fresh Bakery Pastries
Bagels served with Cream Cheese and Preserves
Scrambled Washington Eggs
Low-fat Chicken Sausage
Home-Style potatoes
Prime Smoked Bacon*

*\$27.00 per person
Minimum of 10*

PRO SPORTS CLUB

NORTH WEST BUFFET BREAKFAST

Fresh Squeezed Orange Juice
Sliced Fresh Fruit and Seasonal Berry display
An Assortment of Fresh Bakery Pastries
Sliced Smoked Salmon Lox with Bagels and Cream Cheese
Sliced Tomatoes, Cucumbers and Capers
Assorted Greek Style Yogurts served with Organic Flax Seed Granola
A Selection of Fresh Baked Mini Quiches

\$27.00 per person
Minimum of 10

BREAKFAST ADDITIONS

16 Ounce Assorted Fresh Fruit Juice Smoothies
\$6

20 Ounce High Protein Shakes – Chocolate or Vanilla blended with Fresh Fruits
\$8

20/20 Lifestyles Protein Bars
\$2.50

Espresso Beverages – made to order
\$4

Assortment of Bagels with Cream Cheese or Peanut Butter
\$36.00 per dozen

Assorted Fresh Bakery Muffins
\$36.00 per dozen

High Protein Greek Yogurts
\$27.00 per dozen

PRO SPORTS CLUB

REFRESHMENTS A LA CARTE

Whole Fresh Fruits

\$3.00 each

An Assortment of House Baked Cookies

Chocolate Chip, Macadamia White Chocolate and Peanut Butter

\$24.00 per dozen

Chocolate Brownies

\$35.00 per dozen

Pop Lite Popcorn – assorted flavors

\$22.00 per dozen individual bags

Tim's Cascade Kettle Chips

\$22.00 per dozen individual bags

Bowl of Peanut Butter Pretzels

\$25.00 per family style bowl – serves 10-12

Assorted Protein Bars

Pure fit, Quest Bars, Think Thin, Vega Bars

\$42.00 per dozen

Low Fat String Cheese Sticks or Baby Bell Cheese Rounds

\$15.00 per dozen

Mighty O Vegan Mini Donuts

\$10.00 per dozen

Assorted Cake Pops

\$32.00 per dozen

Cup Cakes – By Sweet Treats

Seasonal variety

\$40 per dozen

PRO SPORTS CLUB

BOXED LUNCH SELECTIONS

*Each box lunch includes your choice of Sandwich, Whole Fresh Fruit, Side of Pasta Salad,
Bag of Chips, Fresh Baked Cookie and Bottled Water.
Minimum of 5 - \$15.95 each.*

CHICKEN PESTO

*Grilled Chicken Breast, Basil Pesto Aioli, Fresh Basil,
Tomato and Havarti on a Wheat Thin Bun*

FRESH TOMATO, BASIL & MOZZARELLA

*Mozzarella, Basil, Tomato, Seasoned Olive Oil
And Balsamic on Fresh Focaccia Bread*

TURKEY & HAVARTI

*Turkey Breast, Havarti, Tomato, Lettuce, Red Onion
And Mayonnaise on Whole Wheat Bread*

TUNA SWISS SANDWICH

*Albacore Tuna salad, low fat Swiss cheese, Tomato, Lettuce, Red Onion
On a Whole Wheat Bread*

INDIAN MASALA WRAP (VEGAN)

*Spiced Potato Marsala, Curry Aioli and Fresh Spinach
In a Whole Wheat Wrap*

Roast Beef

*Slow Roasted Beef, Pepper jack Cheese, with Horseradish aioli
Served on French Baguette.*

PRO SPORTS CLUB

BUFFET LUNCH SELECTIONS

Lunch Buffets include Freshly Brewed Zoka Coffee, Decaffeinated Zoka Coffee and an Assortment of Tea Forte Teas.
Minimum 10 ppl.

DELI BUFFET

Classic Caesar Salad

*Mixed Green Salad with Pears, Spiced Pecans, and
Gorgonzola with a White Balsamic Vinaigrette*

*Selection of Sliced Roast Beef, Roasted Turkey, Rosemary Ham, Hard Wine Salami, Grilled Chicken Breast
Cheddar, Havarti, Swiss, Pepper Jack Cheese*

An Assortment of Freshly Baked Breads - Ciabatta, Multi-Grain Ciabatta and Focaccia

*Leaf Lettuce, Sliced Tomatoes, Sliced Red Onions, Mayonnaise and Mustard
Kosher Pickle Spears, Potato Chips or Pop Chips and Sliced Fresh Fruit Salad*

Assorted Fresh Bakery Cookies

\$27.00 per person

PRO BEST BUFFET

*Vegetarian Chop Salad served with Garbanzo Beans, Fresh Basil, Diced Tomatoes and
Shredded Mozzarella Cheese tossed in our house made Creamy Chop Dressing
Minted Fresh Fruit Salad*

*Grilled Chicken Breast served with Savory Herb Jus
Grilled Wild Salmon Fillet with Fennel and Lemon Gremolata
Curried Tofu with Spinach and Chickpeas*

Seasonal Steamed Vegetables

Roasted Red Potatoes

Seasonal Dessert

\$34.00 per person

PRO SPORTS CLUB

ITALIAN PASTA BUFFET

*Classic Caesar Salad
Caprese Salad*

*Whole Wheat Penne and Bow Tie Pasta
Served with your choice of two sauces
(pesto, marinara, alfredo, bolognese)
Fresh Parmesan*

*Sliced Grilled Chicken Breast
Turkey Meatballs*

Grilled Asparagus with Roasted Peppers & Parmesan

Garlic Brushed Focaccia

Assorted Bakery Cookies

\$42.00 per person,

LIGHTER FAIR BUFFET

*Mixed Green Salad with Pears, Spiced Pecans and
Gorgonzola with a White Balsamic Vinaigrette
Sliced Fresh Melon and Berries*

*Assorted Mini Quiches
Assorted Teas Sandwiches*

Vegetables Crudités

Petite Desserts

\$25.00 per person

PRO SPORTS CLUB

RECEPTION DISPLAYS

All Platters Serve 8-10 PPL

Fresh Vegetable Crudités

An assortment of Garden Vegetables served with Herb Seasoned Ranch Dressing

\$45.00

Sliced Fresh Fruit Display

Slices of Fresh Fruit, including Melon, Berries and Citrus

\$50.00

An Assortment of Domestic and Imported Cheeses

A selection of Imported and Domestic Cheeses, served with Dried Fruit, Mixed Nuts and Gourmet Crackers

\$85.00

Mediterranean Tapas Platter

House Made Hummus, Feta, Cherry Tomatoes, Cucumbers, Kalamata Olives, Roasted Red Peppers

Served with Grilled Flatbread

\$85.00

Tuscan Antipasto Tray

Prosciutto and Melon, Roasted Peppers and Genoa Salami, Marinated Vegetables, Pepperoncinis, Grilled

Eggplant, Mozzarella Cheese, Marinated Artichokes, Olives and Wedged Tomatoes

Served with Artisan Bread

\$95.00

Grilled Vegetable Display

Grilled Summer Squash, Bell Peppers

Eggplant, Portobello Mushrooms and Asparagus

Marinated with Fresh Herbs and Olive Oil

\$70.00

Tortilla Chips, Salsa and Guacamole

House made dips with Fresh Corn Tortilla Chips

\$45.00

Smoked Salmon Display

Thin Sliced Lox, Capers, Thin Sliced Red Onion, Herb cream Cheese, Basket of Assorted Blazing Bagels

\$85.00

PRO SPORTS CLUB

HORS D'OEUVRE SELECTION

Our recommendations:

Mid-afternoon reception, serve 4-6 pieces per person

Reception prior to dinner, serve 3-5 pieces per person

In lieu of dinner, serve 8-10 pieces per person

CHILLED HORS D'OEUVRES

Hors d'oeuvres are priced per dozen

Minimum of 2 dozen per selection

<i>Mozzarella, Tomato and Basil Crostini</i>	\$30.00
<i>Prosciutto Wrapped Asparagus</i>	\$30.00
<i>Brie and Roasted Apple Crostini</i>	\$30.00
<i>Smoked Salmon Mousse in a Filo Cup</i>	\$30.00
<i>Mushroom & Pecorino Bruschetta</i>	\$30.00
<i>Caprese Skewers</i>	\$30.00
<i>Smoked Duck Breast, Blueberry Chutney Crostini</i>	\$30.00
<i>Prawn Cocktails</i>	\$30.00
<i>Smoked Salmon, Herbed Cream Cheese and Caper Crostini</i>	\$30.00
<i>Tea Sandwiches - seasonal varieties</i>	\$30.00

HOT HORS D'OEUVRES

Hors d'oeuvres are priced per dozen

Minimum of 2 dozen per selection

<i>Feta & Spinach Spanakopita</i>	\$30.00
<i>Mini Crab Cakes with Red Pepper Aioli</i>	\$30.00
<i>Goat Cheese Croquettes with Fig Jam</i>	\$30.00
<i>Teriyaki Beef Skewers with Toasted Sesame Seeds</i>	\$30.00
<i>Savory Vegetable Mini Quiches</i>	\$30.00
<i>Bite Size Grilled Cheese Sandwiches with Spicy Tomato Chutney</i>	\$30.00
<i>Salmon Sliders with Pesto Aioli</i>	\$30.00
<i>Tandoori Chicken Skewers with Mango Salsa</i>	\$30.00
<i>Marinated Lamb Skewers with Mint Relish</i>	\$30.00
<i>Souvlaki Chicken Skewers with Feta</i>	\$30.00
<i>Italian Sausage Stuffed Mushrooms</i>	\$30.00

PRO SPORTS CLUB

DINNER BUFFET SELECTIONS

*Dinner Buffets include Freshly Brewed Zoka Coffee, Decaffeinated Zoka Coffee and an Assortment of Tea Forte Teas.
Minimum 10 PPI*

PRO BEST BUFFET

Vegetarian Chop Chop Salad served with Garbanzo Beans, Fresh Basil, Diced Tomatoes and Shredded Mozzarella Cheese tossed in our house made Creamy Chop Dressing

Mixed Green Salad with Pears, Spiced Pecans, and Gorgonzola with a White Balsamic Vinaigrette

Choice of Two:

Grilled NY Steak with Caramelized Onion and Rosemary Jus

Grilled Wild Salmon Fillet with Chive Crème Fraîche

Grilled Chicken Breast with Lemon and Fresh Rosemary

Marinated Tofu Skewers with Hoisin sauce

Garlic Whipped Potatoes, Seasonal Steamed Vegetables

Bakery Bread Basket & Butter

House Made Chocolate Brownies

\$44.00 per person

LITTLE ITALY BUFFET

Classic Caesar Salad

Antipasti Salad with Marinated Vegetables and Italian Herb Dressing

Penne Bolognese

Pan Seared Chicken Picatta

Mushroom Risotto

Grilled Asparagus with Roasted Peppers & Parmesan

Bakery Bread Basket & Butter

House Made Tiramisu

\$52.00 per person

PRO SPORTS CLUB

NORTHWEST BUFFET

*Strawberry Almond Salad served with Organic Greens, Fresh Cut Romaine, Fresh Strawberries,
Toasted Almonds and Red Grapes*

Northwest Seafood Chowder

Prawn Fra diavolo with Spicy Tomatoes and Red Pepper Sauce with Wild White Prawns

Grilled Wild Salmon served with Chive and Capers Crème Fraîche

Bistro Rice Blend

Seasonal Roasted Vegetables

Bakery Bread Basket & Butter

Seasonal Berry Cobbler

Served with Chantilly Crème

\$60.00 per person

MEXICAN FARE BUFFET

Baby Spinach Salad with Black Beans, Roasted Corn, Bell Peppers, Cotija Cheese

Minted Fresh Fruit Salad

Build your own taco station to include the following:

Shredded Seasoned Beef

Fajita Style Chicken

Spanish Rice with Cilantro

House Made Refried Beans

Pico De Gallo, Sour Cream, Fresh Salsa, Guacamole

Flour Tortillas, Corn Tortillas

Baskets of Warm Tortilla Chips

Cinnamon Churros

Mini Key Lime Pies

\$45.00 per person

PRO SPORTS CLUB

BEVERAGES

Zoka Coffee, Decaffeinated Zoka Coffee or an Assortment of Tea Forte Teas

\$23.00 per carafe- serves 6-8

Freshly Brewed Iced Tea

\$13.50 per pitcher-serves 6-8

Freshly Squeezed Orange

\$13.50 per pitcher-serves 6-8

Simply Lemonade or Simply Apple Juice

\$ 10.00 per pitcher-serves 6-8

Red Bull® Regular and Sugar Free

\$5.00 each

FRS Energy

\$5.00 each

An Assortment of Pepsi Products Bottled Beverages

\$3.50 each

Fiji Bottled Water

\$4.00 each

Talking Rain Sparkling Waters

\$4.00

Individual Pellegrino

\$4.00

PRO SPORTS CLUB

WINE LIST

Available for Private Events - Summer 2016

White

CHARDONNAY	Hahn "SLH Estates" / 2014 / Monterey, CA / \$48 <i>dry, soft notes of lemon wafer, vanilla & honeysuckle</i>
SAUVIGNON BLANC	Coopers Creek / 2014 / Marlborough, NZ / \$48 <i>zesty & herbaicous with freshly cut grapefruit</i>
WHITE BLEND	Smasne "the Farmer" / 2013 / Snipes Mountain, WA / \$52 <i>Viognier + Aligote + Chardonnay. lush, barrel fermented & intensely hedonistic!</i>
WHITE BLEND	Naches Heights "Can-Can" / 2014 / Yakima Valley, WA / \$40 <i>a playful delight with rich ripe pear, lush apricot & peach. off-dry</i>

Red

CABERNET SAUVIGNON	The Calling / 2012 / Alexander Valley, CA / \$56 <i>full bodied. layers of concentrated dark fruits, coffee & toasted nuts</i>
PINOT NOIR	Rainstorm / 2012 / OR / \$48 <i>soft & silky with bright red berry and touch of earthiness</i>
PRIMITIVO	A Mano / 2012 / Puglia, Italy / \$34 <i>California Zinfandel grape done Italian style!</i>
RED BLEND	Revelry "the Reveler" / 2013 / Columbia Valley, WA / \$56 <i>medium bodied. oassis, coffee & plum with plush tannins</i>
TEMPRANILLO	Kana / 2010 / Columbia Valley, WA / \$48 <i>bold & spicy with black raspberry and a hint of leather & vanilla.</i>

Sparklers

BRUT	Domaine Ste. Michelle / Columbia Valley, WA / \$28 <i>lively aromas of Washington apples & citrus. toasty brioche.</i>
CHAMPAGNE	Marquis de Bel Aires / France / \$75 <i>"Too much of anything is bad, but too much Champagne is just right." - Mark Twain</i>