



PHOTO COURTESY OF STEVE TAGUE

package includes

Exclusive access to the Caldera Springs
Lake House with Fireplace

Overnight Accommodations for the
Bride and Groom on the Wedding Day

Outdoor Lakefront Ceremony or
Indoor Ceremony in the Lake House
Living Room with Lake View

Round Dining Tables with Elegant
Floor-Length White or Ivory Linen

Selection of Colored Napkins
and Votive Candles

Classic Bone White China and Flatware

Tray Passed Hors d' Oeuvres

Champagne Toast

Buffet Cuisine featuring the
Freshest and Finest Ingredients

Expert Cake Cutting Services to include
Coffee and Tea (Does not include Cake)

DJ or Band Area

Cocktail and Lounge Seating in the
Entertainment Room

Full Use of Family Room Games
for Your Guests to Enjoy

Designated Event Captain and
Professional Service Staff

Wedding Specialist

\$100 per person

plus 24% Service Charge | \$2500 Site Fee
Minimum 20/Maximum capacity: 32 guests
Available September through May



the start of unforgettable.

Cherish

the day when your loved ones gather together to celebrate your marriage.

Your day will be picture perfect on the shore of Obsidian Lake.

SELECT A COMBINATION OF THREE HOT AND/OR COLD HORS D'OEUVRES

Cold Hors d'Oeuvres

Grilled Stuffed Zucchini with Goat Cheese and Sundried Tomatoes

Prosciutto Wrapped Asparagus Spears with Boursin Cheese in Puff Pastry

Poached Pear and Oregon Blue Cheese on Cinnamon Hazelnut Crostini

Ahi Tuna Poke served in a Cucumber Cup

Poached Prawns with Spicy Tomato Cocktail Sauce

Smoked Salmon with Dill Cream Cheese and Fried Capers in a Crepe

Shrimp, Avocado and Tomato Ceviche served in a Miso Spoon

Poached Pear on Shortbread with Gruyère, Watercress and Cream Cheese

Hot Hors d'Oeuvres

Caramelized Pineapple with Crispy Pork Belly

Northwest Dungeness Crab Cake with Chive-Lime Aioli

Truffled Wild Mushroom Risotto Fritters with Parmesan Peppercorn Aioli

Grilled Aged White Cheddar and Prosciutto on Sourdough

Yakitori Chicken Skewers with Sweet Scallion Soy Sauce

Choice of Marinara, BBQ or Swedish Meatballs

Baby Artichoke and Roasted Red Pepper Risotto Fritters with Citrus Aioli

Bacon Wrapped Scallops

Roasted Apples, Garlic, Oregon Blue Cheese and Candied Walnuts on Flat Bread

Shrimp Empanadas drizzled with Spicy Cumin Crème Fraîche

Wild Mushrooms, Andouille Sausage, Spinach and Boursin in Phyllo Cup

Soy Glazed Salmon Skewer with Sweet Chili Sauce

Mini Quiches with Bacon, Swiss, Tomatoes and Chives

Sriracha Sesame Beef Skewers

Fried Polenta Cakes with Rogue Creamery Blue Cheese

Northwest Buffet Dinner

Mixed Greens with Poached Pear, Oregonzola,
Dried Cherries, Hazelnuts and Champagne Vinaigrette

Roasted Beets, Arugula, Goat Cheese, Candied
Walnuts, Craisins and Apple Cider Vinaigrette

Local Seasonal Grilled Vegetables

Artisan Rolls with Herb Butter

CHOOSE THREE OPTIONS TO
INCLUDE A VEGETARIAN OPTION:

Grilled Pork Loin Topped with Salted Caramel Sauce

Herb Roasted Chicken Breast topped with Wild
Mushroom Demi-Glace

Chili Garlic Broiled Salmon with Ginger Yogurt Sauce

Marinated & Grilled Flat Iron Steak
with Huckleberry Demi

Pan Seared Hazelnut Crusted Halibut with Lemon
Caper Buere Blanc

Coriander and Cilantro Crusted Oven Roasted Sea Bass
with Red Curry and Coconut Cream

Mushroom and Roasted Red Pepper Ravioli with
Grilled Portobello and Rosemary Cream

Roasted Acorn Squash stuffed with Quinoa, Roasted
Vegetables and Goat Cheese

Stuffed Pepper with Soy Chorizo, Rice, Onion, Spinach
and Cotija with Charred Tomato Sauce

CHOOSE TWO OF THE FOLLOWING OPTIONS

Sundried Tomato and Parmesan Risotto

White Cheddar, Garlic or Sweet Potato Mash

Roasted Rosemary Yukon Gold Potatoes

Wild Rice Blend with Nuts and Dried Fruits

Sticky White Rice

Wild Mushroom Risotto

*Gourmet S'mores
by The
Lakeside Fire Pit*

PRE-MADE OR BUILD YOUR OWN

Graham Crackers,

Selection of Chocolates,
Marshmallows

Peanut Butter Bites

\$7 per person

plus 24% service charge
