



PHOTO COURTESY OF KIMBERLY KAY

## *package includes*

Intimate Indoor or Outdoor Ceremony and Reception Space

Hors d'Oeuvres

Buffet Cuisine featuring the Freshest and Finest Ingredients

Banquet or White Folding Chairs

Round Dining Tables with Elegant Floor-Length Linen

Selection of Colored Napkins

Votive Candles for the Reception and Dining Tables

Classic Bone White Wedding China

Expert Cake Cutting Services to include Coffee and Tea Station

Professional Service Staff and Event Captain

Dedicated Wedding Specialist

Complimentary Overnight Stay

*\$75 per person*

plus 24% Service Charge

\$500.00 Venue Fee | \$1,500.00 Food and Beverage Minimum



the start of unforgettable.

# Gather

those closest to you and celebrate your wedding day in an intimate setting. Sunriver Resort offers elegant accommodations for your wedding party of 20 to 30 people.

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## Hors d'Oeuvres

### Artisan Cheese Board

A selection of Artisan Cheeses served with Dried Fruits, Crisp Apples and Grapes  
Baguettes and Crackers

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## Enhancements

Champagne and Cider Toast  
\$4 per person, plus 24%

Wine Service  
Ask for our Banquet Wine Offerings

Full Bar  
Bartender Fee: \$125  
\$250 Minimum

## Northwest Buffet or Family Style Dinner

Mixed Greens with Poached Pear, Oregonzola, Dried Cherries, Hazelnuts and Champagne Vinaigrette  
Roasted Beets, Arugula, Goat Cheese, Candied Walnuts and Craisins with Apple Cider Vinaigrette  
Local Seasonal Grilled Vegetables  
Artisan Rolls with Herb Butter

### CHOOSE TWO OPTIONS TO INCLUDE A VEGETARIAN SELECTION

Grilled Pork Loin Topped with Salted Caramel Sauce  
Herb Roasted Chicken Breast topped with Wild Mushroom Demi-Glace and  
Chili Garlic Broiled Salmon with Ginger Yogurt Sauce  
Marinated and Grilled Flat Iron Steak with Huckleberry Demi  
Pan Seared Hazelnut Crusted Halibut with Lemon Caper Beurre 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