



Our Heritage Room is a perfect setting for weddings and receptions up to 80 guests!



the start of unforgettable.



Packages Include:

Plated or Buffet Style Cuisine Featuring the Freshest and Finest Ingredients

Staging for Entertainment

Round Tables with Elegant Floor-length Linen

Banquet or White Folding Chairs

Variety of Tables for Dining and Displays

Choice of Colored Napkins

Classic Bone White China and Beautiful Flatware

Votive Candles

Water Stations with Specialty Infused Water

Professional Service Staff and Bartender

Expert Cake-cutting Service

Coffee and Tea Service with Dessert

Reserved Space for Rehearsal the Day Prior

Full-service Menu Tasting

Wedding Specialist

Signature: PLATED \$79/PERSON

Sunset: PLATED \$89/PERSON

Tray - Passed Hors d'Oeuvres

DURING YOUR COCKTAIL HOUR

SELECTIONS MAY BE ADDED FOR THE LISTED PRICE IN INCREMENTS OF 25

FROM THE COLD SIDE

Spicy Shredded Pork and Pickled Vegetables with Sriracha Aioli served on an Endive Spoon | \$6

Poached Pear and Oregonzola on a Cinnamon Hazelnut Crostini | \$4

Balsamic Roasted Cipollini Onions, Cherry Tomatoes and Mozzarella on a Wooden Skewer | \$4

House Smoked Salmon with Dill Cream Cheese and Fried Capers on a Rye Toast Point | \$5

Elk Pastrami with Horseradish Cream Cheese and Fresh Raspberries on a Crostini | \$5

Shrimp, Avocado and Tomato Ceviche served in a Miso Spoon | \$5

Poached Prawn and Spicy Cocktail Sauce served in a Shot Glass | \$5

Torched Brie and Fresh Strawberry Crostini with a Basil White Balsamic Reduction | \$5

Sesame Seared Ahi with Mango and Avocado Mousse served in a Miso Spoon | \$5

Compressed Watermelon, Feta and Basil served in a Miso Spoon and topped with Himalayan Pink Salt | \$5

BLT Skewer | \$5

Prosciutto, Melon and Mint Skewer | \$4

Smoked Salmon and Cherry Cream Cheese Tart topped with Crispy Shallots | \$5

Oyster Shooters with Crater Lake Gin Cocktail Sauce | \$6

Cucumber Mint Gazpacho | \$4

Carrot Ginger Gazpacho | \$4

Roasted Beets, Goat Cheese and Pepper Jelly Crostini | \$5

Prices are per person and do not include 24% service charge.
Prices subject to change.

Tray-Passed Hors d'Oeuvres

FROM THE HOT SIDE

Prosciutto and Boursin Wrapped Asparagus Spears in Puff Pastry | \$4

Local Goat Cheese Tart with Herbs, Caramelized Onions and Cherry Marmalade | \$5

Sesame Chicken Skewer with Teriyaki Pineapple Glaze | \$5

Sriracha Sesame Beef Skewer | \$5

Smoked Salmon Skewer with Marionberry Compote | \$5

Crispy Coconut Shrimp with Sweet Chili Aioli | \$5

Oregon Dungeness Crab Cake with Cilantro Lime Aioli | \$7

Boursin and Roasted Garlic Stuffed Mushroom Cap | \$4

Caramelized Pineapple and Crispy Pork Belly Skewer | \$5

Seared Filet and Foie Gras with Pickled Huckleberries served on a Fork | \$7

Roasted Red Pepper and Artichoke Risotto Fritters | \$4

Crab Paella Fritters with Spicy Saffron Aioli | \$5

Grilled Shrimp and Pineapple Skewer with Sesame Teriyaki Glaze | \$5

Candied Bacon Skewer | \$5

Phyllo Cups with Blue Cheese, Spiced Pecans and Dates | \$5

Andouille Sausage and Pretzel Skewer with Pickled Mustard Cream served in a Shot Glass | \$5

Bacon Wrapped Scallops | \$6

Prices are per person and do not include 24% service charge.
Prices subject to change.



Cocktail Hour Specialties

ARTISAN CHEESE AND FRUIT BOARD

Honey, Pepper Jelly, Marionberry and Mustard, Crackers and Baguettes
\$22 per person

VEGETABLE CRUDITÉ

Cauliflower, Carrot and Celery Sticks, Cherry Tomatoes, Broccoli, Radishes, Asparagus, Beans,
Ranch Dressing, Hummus and Vegetable Cream Cheese Dip
\$14 per person

SLICED SEASONAL FRUIT DISPLAY

\$13 per person

CHARCUTERIE BOARD

Seasonal Variety of Cured Artisan Meats, Cheeses and Pickled Vegetables, Marionberry Mustard,
Chili Honey, Crackers and Baguettes
\$22 per person

BAKED BRIE EN CROUTE

Marionberry Chutney, House Made Pepper Jelly, Crackers and Baguettes
\$8 per person

Prices do not include 24% service charge.
Prices subject to change.

Signature Package

\$79/PERSON

INCLUDES SOUP OR SALAD, ARTISAN ROLLS AND BUTTER, AN ENTRÉE AND COFFEE OR TEA

starters

SELECT ONE OF THE FOLLOWING SOUPS OR SALADS:

SOUPS

Tomato Basil Bisque

Chicken, Corn and Andouille Chowder

Roasted Red Pepper and Cauliflower Curry with Toasted Cashews

SALADS

Mixed Greens, Pinot Noir Poached Pear, Blue Cheese, Hazelnuts
and Dried Cherries with Champagne Vinaigrette

Spinach Salad with Roasted Apples, Brie and Spice Roasted
Butternut Squash with Maple Vinaigrette

Arugula Salad with Strawberries, Goat Cheese, Spiced Pecans and Red
Onions with Pink Peppercorn White Balsamic Vinaigrette

Hearts of Romaine, Sundried Cranberries, Shaved Pecorino, Candied
Walnuts and Garlic Croutons with Housemade Caesar Dressing

CONSIDER A FOURTH COURSE

Offer Both Soup and Salad
\$6 Additional

Assorted Gourmet Cheese and Charcuterie Board served with Grilled Baguettes,
Chili Honey and House Made Marionberry Mustard
\$14 Additional

Prices are per person and do not include 24% service charge.
Prices subject to change. Enhancements available at an additional cost.

Signature Package

plated main courses

SELECT THREE OF THE FOLLOWING ENTRÉES, INCLUDING A VEGETARIAN OPTION

GRILLED RIBEYE

Green Peppercorns, Roasted Garlic Mashed Potatoes, Grilled Asparagus and Caramelized Shallots with a Marionberry Demi

PINK PEPPERCORN CRUSTED FLAT IRON

Truffled Risotto, Crispy Brussels Sprouts and a Blueberry Demi

MUSTARD AND HERB SEARED SALMON

Parmesan Risotto, Blistered Cherry Tomatoes, Caramelized Onions and a Marionberry Compote

HERB SEARED STATLER CHICKEN BREAST

Caramelized Onion Mashed Potatoes, Butter Braised Leeks, Basil Roasted Squash and Zucchini topped with a Roasted Garlic Gastrique

CORIANDER CRUSTED PORK TENDERLOIN

Caramelized Shallots, Sweet Pea and Parmesan Risotto, Crispy Pancetta Brussels Sprouts and Green Apple Cranberry Chutney

VEGETARIAN ENTRÉES

PORTABELLA TOWER

Roasted Peppers, Spinach, Artichokes and Goat Cheese on a bed of Pomodoro Tomato Risotto and topped with a Charred Tomato Cream Sauce

STUFFED ACORN SQUASH

Quinoa, Spinach, Onions, Dried Cherries, Goat Cheese and Pine Nuts with a Pomegranate Reduction

MUSHROOM AND ROASTED RED PEPPER RAVIOLI

Rosemary Cream Sauce

Sunset Package

\$89/PERSON

INCLUDES SOUP OR SALAD, ARTISAN ROLLS AND BUTTER, AN ENTRÉE AND COFFEE OR TEA

starters

SELECT ONE OF THE FOLLOWING SOUPS OR SALADS:

SOUPS

Seafood Chowder

Chicken Corn and Andouille Chowder

Tomato Basil Bisque

SALADS

Orange Braised Beets with Arugula, Pink Peppercorn, Goat Cheese, Hazelnuts, Orange Segments with Marionberry Vinaigrette

Mixed Greens, Pinot Noir Poached Pear, Blue Cheese, Hazelnuts and Dried Cherries with Champagne Vinaigrette

Hearts of Romaine, Sundried Cranberries, Shaved Pecorino, Candied Walnuts and Garlic Croutons with Housemade Caesar Dressing

Baby Kale, Balsamic Roasted Pears, Grapes, Brussels Sprouts and Rogue Blue Cheese with Cranberry Vinaigrette

CONSIDER A FOURTH COURSE

Offer Both Soup and Salad
\$6 Additional

Layered Crab Tower with Mango Pico, Citrus Marinated Cherry Tomatoes and Avocado topped with Pink Peppercorn Citrus Vinaigrette and Fresh Micro Greens
\$14 Additional

Prices are per person and do not include 24% service charge.
Prices subject to change. Enhancements available at an additional cost.

Sunset Package

plated main courses

SELECT THREE OF THE FOLLOWING ENTRÉES, INCLUDING A VEGETARIAN OPTION

TRUFFLE AND PEPPERCORN SEARED AIRLINE CHICKEN BREAST

Roasted Garlic Risotto, Sautéed Wild Mushrooms, Garlic Butter Broccolini topped with Black Garlic Demi

GRILLED PORK TENDERLOIN

White Cheddar Mashed Potatoes, Orange Braised Root Vegetables, Charred Red Onions and topped with a Red Wine Caramel Sauce

SEARED FILET MIGNON WITH SEARED SCALLOPS

Roasted Baby Carrots, Cauliflower Puree and Braised Baby Beets topped with a Cherry Demi-Glace and Fried Leeks

CORIANDER AND FENNEL GRILLED RIBEYE

Roasted Fingerlings, Carrot Puree, Roasted Portabellas and Fresh Cherry Tomatoes topped with a Balsamic Demi

LEMON, PARMESAN AND DILL CRUSTED HALIBUT

Caper Buerre Blanc and Sundried Tomato Risotto served with Lemon Grilled Asparagus

SOUR ORANGE GLAZED SALMON

Fruit and Nut Rice Pilaf, Steamed Broccolini and Cranberry Onion Chutney

VEGETARIAN ENTRÉES

PORTABELLA TOWER

Roasted Peppers, Spinach, Artichokes and Goat Cheese on a bed of Pomodoro Tomato Risotto and topped with a Charred Tomato Cream Sauce

STUFFED ACORN SQUASH

Quinoa, Spinach, Onion, Dried Cherries, Goat Cheese and Pine Nuts with a Pomegranate Reduction

MUSHROOM AND ROASTED RED PEPPER RAVIOLI

with a Rosemary Cream Sauce

Bar Options

HOUSE SELECTIONS | \$7.50 EACH

Fris Vodka
Beefeater Gin
Scoresby Scotch
Jim Beam Whiskey
Ronrico Rum
Sauza Gold Tequila

PREMIUM SELECTIONS | \$8.50 EACH

Absolut Vodka
Tanqueray Gin
Dewar's White Label Scotch
Jack Daniel's Whiskey
Bacardi Silver Rum
Cuervo Gold Tequila
Kahlua
Baileys Irish Cream

SUPERIOR SELECTIONS | \$10.00 EACH

Grey Goose Vodka
Hendrick's Gin
Mount Gay Rum
Basil Hayden's Bourbon
Bulleit Bourbon
Jameson Irish Whiskey
Pendleton Whisky
Glenfiddich Scotch
Casamigos Reposado Tequila

FAMILIAR BEERS | \$5.50 EACH

Coors Light

PREMIUM BEERS | \$6.50 EACH

Deschutes Brewery Seasonal Brew
Worthy IPA
Sunriver Brewing Hefeweizen
ATLAS Hard Cider
O'Doul's Non-alcoholic Amber
Local Seasonal Microbrew

ELIXIRS | \$4.50 EACH

Lemonade with Fresh Blueberries
Grapefruit Juice with Rosemary Sprig
and Cucumber
Sparkling Lavender Lemonade with
Lemon Slice Garnish & Lavender Sprig

SPECIALTY COCKTAILS

Champagne with
Rock Candy Stick \$12.00 EACH
Pink Champagne with Raspberry or
Lemon Sorbet Float \$12.00 EACH
Champagne or Cider with
Seasonal Popsicle \$12.00 EACH
Cotton Candy Cocktail with
Raspberry Vodka \$10.00 EACH
Lemon Drop Cocktail with Pop Rocks®
Candy Rim \$10.00 EACH

White Wine

by the glass

SUNRIVER RESORT LABEL Pinot Gris, Oregon | \$9
CK MONDAVI AND FAMILY Chardonnay, California | \$8

by the bottle

SPARKLING WINE

ARGYLE Brut, Willamette Valley, Oregon | \$53
DOMAINE STE. MICHELLE Cuvée Brut, Columbia Valley, Washington | \$36
SEGURA VIUDAS Reserva Cava Brut, Spain | \$30
CANELLA Prosecco Brut, Italy | \$39
VEUVE CLICQUOT Brut Yellow Label, France | \$108
SOFIA Brut Rosé, Napa Valley, California | \$42

PINOT GRIS

SUNRIVER RESORT LABEL, Oregon | \$34
ACROBAT, Eugene, Oregon | \$35
KING ESTATE, Eugene, Oregon | \$44
HOGUE, Columbia Valley, Washington | \$30

CHARDONNAY

DEL RIO VINEYARDS, Rogue Valley, Oregon | \$40
WILLAMETTE VALLEY VINEYARDS, Willamette Valley, Oregon | \$50
LA CREMA, Monterey, California | \$40

SAUVIGNON BLANC

HOGUE Fume Blanc, Columbia Valley, Washington | \$32
VILLA MARIA Sauvignon Blanc, New Zealand | \$42

WHITE BLENDS

MARYHILL Winemaker's White, Columbia Valley, Washington | \$32
SOKOL BLOSSER Evolution, Willamette Valley, Oregon | \$41

ROSÉ

STOLLER FAMILY ESTATE Pinot Noir Rosé, Willamette Valley, Oregon | \$38

Red Wine

by the glass

SUNRIVER RESORT LABEL Pinot Noir, Oregon | \$9.50
CK MONDAVI AND FAMILY Cabernet Sauvignon, California | \$8

by the bottle

PINOT NOIR

SUNRIVER RESORT LABEL, Oregon | \$35
ACROBAT, Eugene, Oregon | \$45
EOLA HILLS, Willamette Valley, Oregon | \$33
LANGE, Willamette Valley, Oregon | \$50
PONZI TAVOLA, Willamette Valley, Oregon | \$54
EOLA HILLS Reserve La Creole, Willamette Valley, Oregon | \$45
KING ESTATE SIGNATURE, Eugene, Oregon | \$53
DOMAINE DROUHIN, Willamette Valley, Oregon | \$70

MERLOT

RED DIAMOND, Columbia Valley, Washington | \$34
STERLING Limited Release, Napa Valley, California | \$43
CLOS DU BOIS, Sonoma, California | \$39

CABERNET SAUVIGNON

DEL RIO VINEYARDS, Rogue Valley, Oregon | \$47
COLUMBIA WINERY, Columbia Valley, Washington | \$30
ROBERT MONDAVI, Napa Valley, California | \$54

RED WINE SELECTIONS CONTINUED ON THE NEXT PAGE



Red Wine

by the bottle

CONTINUED

SYRAH / SHIRAZ

GENESIS Syrah, Columbia Valley, Washington | \$40

6TH SENSE Syrah, Lodi, California | \$45

ZINFANDEL

RAVENSWOOD, Sonoma Valley, California | \$35

RANCHO ZABACO Sonoma Heritage Vines, Sonoma Valley, California | \$42

BRAZIN, Lodi, California | \$41

RED BLENDS

MARYHILL Winemaker's Red, Columbia Valley, Washington | \$35

CLINE Cashmere Red Blend, Sonoma Valley, California | \$40

MÉNAGE À TROIS Red, Napa Valley, California | \$35

ALAMOS Malbec, Argentina | \$30