



Ceremony Package

Bridal Suite

Grooms Room

1 Hour Outdoor Ceremony overlooking our picturesque Golf Course
with views of Mt. Hood and the Cascades

1 Hour Wedding Ceremony Rehearsal Prior to Your Wedding Day

White Wooden Wedding Ceremony Chairs

Seating Accommodations for up to 300 guests

Scheduled pictures of the Bride and Groom on the Golf Course



Hors d' oeuvres Reception Packages

PACKAGES INCLUDE:

COMPLETE RECEPTION SET-UP WITH DANCE FLOOR

CHOICE OF LINEN COLORS

WEDDING PUNCH

CUTTING & SERVICE OF YOUR SPECIALTY CAKE

PRIVATE BRIDAL ROOM WITH CONNECTED ACCESS TO THE RESTROOM

COFFEE & TEA SERVICE:

GOURMET COFFEE & ASSORTED HERBAL TEA SERVED WITH
A SELECTION OF FLAVORED CREAMERS

Pearl Package

Your Choice Of Two Displays:

Imported and Domestic Cheese Display
Served with Crackers and Garnished with Fresh
Fruit

Willamette Valley Vegetable Crudité
Variety of fresh vegetables served with Pesto
Ranch

Hood River Fresh Fruit Platter
Array of Seasonal Fresh Fruits and Berries

Selection of Two Butler Served Hors d' Oeuvres

Diamond Package

Three Displays

Imported and Domestic Cheese Display
Served with Crackers and Garnished with Fresh
Fruit

Willamette Valley Vegetable Crudité
Variety of fresh vegetables served with Pesto
Ranch

Hood River Fresh Fruit Platter
Array of Seasonal Fresh Fruits and Berries

Selection of Three Butler Served
Hors d' oeuvres

Carving station with your choice of
Roast Beef, Turkey or Ham.
Served with rolls and appropriate condiments

Additional Selection

Fresh Northwest Salmon Display
Whole Salmon, poached and served chilled
with dill crème cheese

Additional Options:

Persimmon Select Champagne or Sparkling Cider
Poured for each guest for the Traditional Toast



Dinner Reception Packages

ALL PACKAGES INCLUDE:

Set up and Break down of Tables & Chairs

5 Hours of Rental Time

2 Hour Pre Event Arrival

Seating Accommodations for up to 300 guests

1 Hour Hors d Oeuvres Reception

Full Buffet or Plated Meal

Wedding Punch

Specialty Coffee, Decaffeinated Coffee and Hot Tea

Table Linens, Napkins and Flatware

Cutting and Service of Your Wedding Cake

Dance Floor



SILVER PACKAGE INCLUDES:

Imported & Domestic Cheese Display
Served with Crackers & Garnished with Fresh Fruit

Fresh Northwest Salmon Display
Whole Salmon, Poached & Served Chilled with Dill Crème Cheese

Selection of Two Butler Served Hors d' Oeuvres

Entrée Selections:

Maximum of 2 Selections Please

Sweet Chili Chicken with Fresh Pineapple
Salsa

Grilled Salmon with a Cranberry
Compound Butter

Persimmon Chicken
Stuffed with sun dried tomatoes and herbed
goat cheese a top a Chardonnay cream sauce

Parmesan Herb Halibut
Baked and served with tomato basil
tapenade

Garlic Roasted Pork Tenderloin with
Rosemary Jus

Black and White Seared Ahi
Sesame Encrusted Seared Ahi with Ginger
and a Wasabi Cream Sauce

Flame Grilled New York Strip
Topped with Wild Mushrooms

A Duet of Beef and Salmon or Chicken
Top Sirloin and Fillet of Salmon or Chicken
with an Oregon Pinot Noir Demi Glace

Rosemary & Garlic Rubbed Prime Rib

Petite Filet Mignon and Grilled Garlic Prawns

Mild Mushroom Portabella Napoleon
Roasted Vegetables marinated and grilled
stacked together and finished with roasted
pepper coulis

Buffet Option:

Includes your choice of two salads and two entrees

Additional Options:

Persimmon Select Champagne or Sparkling Cider
Poured for each guest for the Traditional Toast

Chair Covers w/ Matching Sash



GOLD PACKAGE INCLUDES:

Imported & Domestic Cheese Display
Served with Crackers & Garnished with Fresh Fruit

Fresh Northwest Salmon Display
Whole Salmon, Poached & Served Chilled with Dill Crème Cheese

Selection of Three Butler Served Hors d' Oeuvres

Persimmon Select Champagne or Sparkling Cider
Poured for each guest for the Traditional Toast

Entrée Selections:

Maximum of 2 Selections Please

Sweet Chili Chicken with
Fresh Pineapple Salsa

Grilled Salmon with a Cranberry Compound Butter

Persimmon Chicken
Stuffed with sun dried tomatoes and herbed goat
cheese a top a Chardonnay cream sauce

Parmesan Herb Halibut
Baked and served with tomato basil tapenade

Garlic Roasted Pork Tenderloin with Rosemary
Jus

Black and White Seared Ahi
Sesame Encrusted Seared Ahi with Ginger and a Wasabi
Cream Sauce

Flame Grilled New York Strip
Topped with Wild Mushrooms

A Duet of Beef and Salmon or Chicken
Top Sirloin and Fillet of Salmon or Chicken with an
Oregon Pinot Noir Demi Glace

Rosemary & Garlic Rubbed Prime Rib

Mild Mushroom Portabella Napoleon
Roasted Vegetables marinated and grilled stacked
together and finished with roasted pepper coulis

Petite Filet Mignon and
Grilled Garlic Prawns

Buffet Option:

Includes your choice of two salads and two entrees

Additional Options:

Chair Covers w/ Matching Sash



PLATINUM PACKAGE INCLUDES:

One bottle of Persimmon Select Champagne and
Fruit & Cheese plate for Bride & Groom's dressing rooms

Imported & Domestic Cheese Display
Served with Crackers & Garnished with Fresh Fruit

Fresh Northwest Salmon Display
Whole Salmon, Poached & Served Chilled with Dill Crème Cheese

Selection of Four Butler Served Hors d' Oeuvres

Persimmon Select Champagne or Sparkling Cider
Poured for each guest for the Traditional Toast

Chair Covers with Matching Sash

Entrée Selections;

Maximum of 2 Selections Please

Sweet Chili Chicken with Fresh Pineapple Salsa

Grilled Salmon with a Cranberry Compound Butter

Persimmon Chicken
Stuffed with sun dried tomatoes and herbed goat
cheese a top a Chardonnay cream sauce

Parmesan Herb Halibut
Baked and served with tomato basil tapenade

Garlic Roasted Pork Tenderloin
with Rosemary Jus

Black and White Seared Ahi
Sesame Encrusted Seared Ahi with Ginger and a Wasabi
Cream Sauce

Flame Grilled New York Strip
Topped with Wild Mushrooms

A Duet of Beef and Salmon or Chicken
Top Sirloin and Fillet of Salmon or Chicken with an Or-
egon Pinot Noir Demi Glace

Rosemary & Garlic Rubbed Prime Rib

Mild Mushroom Portabella Napoleon
Roasted Vegetables marinated and grilled stacked
together and finished with roasted pepper coulis

Petite Filet Mignon and Grilled Garlic Prawns

Buffet Option:

Includes your choice of two salads and two entrees



Dinner Buffet Reception Options

Specialty Salads

Please Select Two

Garden Greens with Tomato and Cucumber with Chef's Own Dressings

Tender Spinach Salad with Gorgonzola and Hazelnuts drizzled with Honey Balsamic Vinaigrette

Northwest Bistro Salad of baby mesculen greens, dried cranberries, candied walnuts with balsamic vinaigrette

Traditional Caesar Salad with Asiago cheese and a garlic Caesar dressing

Mediterranean Pasta Salad

Entrée Choices

Please Select Two

Sweet Chili Chicken

Grilled Salmon Filet with Cranberry Compound Butter

Top Sirloin with an Oregon Pinot Noir Demi Glace

Grilled Rosemary Chicken

Garlic Crusted Roast Sirloin of Beef

Garlic Roasted Pork Tenderloin

Chef's selection of Starch and Seasonal Vegetables

Warm Rolls and Butter

Additional Selection

Lemon Pepper Halibut

Carved Rosemary & Garlic Rubbed Prime Rib



Hors d'oeuvres Selections

Cold Selections

Cucumber Rounds with Smoked Salmon Mousse

Rustic Breads with Sundried Tomato Bruschetta

Turkey Pinwheels with Spinach and Basil Pesto

Red Jacket Potatoes with Dill Sour Cream

Deviled Eggs with Crispy Smoked Bacon

Cherry Tomatoes with Herbed Boursin Cheese

Hot Selections

Sweet and Sour Meatballs

Wild Mushroom Gorgonzola Tartlets

Spinach and Feta Stuffed Spanakopitas

Assorted Petite Quiche

Miniature Chicken Cordon Bleu with Dijon Mustard

Vegetable Thai Spring Rolls with Spicy Mustard Sauce

Tandoori Chicken Satay with Coconut Peanut Sauce

Teriyaki Beef Kabobs



Wine List and Cocktail Service

Sparkling Wine

Persimmon Select Champagne
Domaine St. Michelle Brut
Moet Chandon White Star

White Wine

Chardonnay, Copper Ridge
Chardonnay, Kenwood Yulupa
Chardonnay, La Crema
Reisling, Chateau Ste. Michelle
Pinot Grigio, Tiziano
Pinot Gris, Oak Knoll
White Zinfandel, Beringer

Red Wines

Cabernet, Copper Ridge
Cabernet-Merlot, Persimmon Select
Cabernet, Louis M Martini Napa
Pinot Noir, Mirassou
Pinot Noir, Mac Murray
Pinot Noir, Winters Hill
Merlot, Copper Ridge
Merlot, Red Rock
Merlot, Sterling
Zinfandel, Rancho Zabaco Lodi
Chianti, Tiziano

Beverage and Cocktail Service

Well

Call

Premium

House Wine

Bottled Domestic Beer

Domestic Keg

Bottled Imported and Microbrew

Import and Microbrew Keg

Hosted Bar Packages

1 Hour Bar

2 Hour Bar

3 Hour Bar

4 Hour Bar

