



CEREMONY PACKAGE

Upper Terrace

A Wedding Arch Overlooking
Our Picturesque Golf Course and Mountain View

Wedding Ceremony Rehearsal Prior to Your Wedding Day

White Wedding Ceremony Chairs

Traditional White Aisle Runner

Seating for up to 175 guests

Portable Sound System

Note: additional chairs are available for a rental fee

Note: ceremonies can also be held on our back patio (maximum 100 guests)

RECEPTION PACKAGES

Classic Package

Specially Selected Hors d'oeuvres
(Choice of two)

Coffee and Soft Beverage Station

One Glass Champagne/Sparkling Cider Toast

Plated Meal or Buffet

Your Choice of Linen Colors

Dance Floor and Stage

Complimentary Cutting and Serving of the Wedding Cake

Celebration Package

Specially Selected Hors d'oeuvres
(Choice of three)

Coffee and Soft Beverage Station

One Glass Champagne Toast/Sparkling Cider Toast

Plated Meal or Buffet

Your Choice of Linen Colors

Dance Floor and Stage

Complimentary Cutting and Serving of the Wedding Cake

Complete Open Bar for One Hour
Draft Beer, Banquet Wine, & Single Shot Well drinks

One Glass of Banquet Wine with Meal

Dream Package

Specially Selected Hors d'oeuvres
(Choice of four)

Coffee and Soft Beverage Station

One Glass Korbel/Sparkling Cider Toast

Plated Meal or Buffet

Your Choice of Linen Colors

Dance Floor and Stage

Complimentary Cutting and Serving of the Wedding Cake

Complete Open Bar for Four Hours
Draft Beer, Domestic and Import Bottle Beer, House Wine, &
Single Shot Well Drinks

One Glass of House Wine with Meal



Buffet

Choice of two appetizers

Fresh Seasonal Vegetables

Choice of two salads and two entrees (see below)

Hot Rolls and Butter

CHOICE OF TWO SALADS

Yakisoba Noodles with Julienned Vegetables with Sesame Vinaigrette

Pasta Salad with Sundried Tomatoes, Artichoke Hearts, and Parmesan with Pesto

Fresh Fruit Display with Citrus, Melon, and Seasonal Berries

Mixed Green Salad and Julienned Vegetables with Tomato Vinaigrette

Classic Caesar Salad, Garlic Croutons, and Parmesan with Creamy Dressing

CHOICE OF TWO ENTREES

Carved Ham, Turkey Breast,
Or Roast Beef with Accompaniments

Pacific Salmon with Dill Hollandaise

Southwestern Tilapia with Creamy Creole Sauce

Pecan Crusted Pork Loin with White Wine Mustard

House Smoked Brisket with Blackberry Demi-glace

Chicken Tuscany with Kalamata Olives, Roasted Red Peppers,
Artichoke Hearts, Capers, and Tomato



HOLIDAY PACKAGES

Carolers Package

Specially Selected Hors d'oeuvres
(choice of two)

Hot Spiced Cider w/ Cinnamon Sticks

Plated Meal or Buffet with Two Entrees, One Salad, and Two Sides

Holiday Dessert Display

Holiday Linen

Holiday Decorations and Centerpiece

Complimentary Parking

Silver Bells Package

Specially Selected Hors d'oeuvres
(choice of two)

Vegetable Crudités with Dipping Sauce

Domestic Cheese Display

Holiday Beverage Station

Plated Meal or Buffet with Two Entrees, Two Salads,
and Two Sides

Holiday Dessert Display

Open Bar for One Hour

Draft beer, house wine, & single shot well drinks

Holiday Linen

Holiday Centerpiece

Complimentary Parking

Nut Cracker Package

Specially Selected Hors d'oeuvres
(choice of three)

Vegetable Crudités with Dipping Sauce

Import Cheese Display with Dried Fruits

Holiday Beverage Station

Plated Meal or Buffet with Two Entrees,
Two Salads, Two Sides, & Carving Station with
Prime Rib, Turkey, or Ham

Premium Holiday Dessert Display with
Yule Logs and Flambé Station

Open Bar for Two Hours

Draft beer, domestic and import bottle beer,
house wine, & single shot call drinks

Holiday Linens

Holiday Centerpiece with Votives

Complimentary Parking



BUFFET

SALADS

Mixed Greens with Julienned Vegetables, Roasted Sunflower Seeds,
and Balsamic Vinaigrette

Traditional Caesar Salad with Shaved Parmesan, House Made Croutons,
and Creamy Dressing

Roasted Beet Salad with Chèvre, Bacon, Honey Roasted Walnuts,
and Dijon Vinaigrette

Spicy Greens with Manchego, Pears, Pumpkin Seed
and Sherry Shallot Vinaigrette

SIDES

Roasted Root Vegetables

Sage Apple Stuffing

Wild Rice Pilaf

Lemon Scented Jasmine Rice

White Bean Ragout

Buttered Bow Tie Pasta with Parmesan

Potato Gratin

Roasted Garlic Mashers

Herb Roasted Potatoes

ENTREES

Atlantic Salmon with Lemon and Herb Cream

Rosemary Chicken with Jus

Roasted Chicken with Sherry Mushroom Ragout

Five Spice Roasted Pork Loin with Apple Cider Jus

Seared Rockfish with Orange Miso Ginger Glaze

Smoked Beef Brisket with Blackberry Demi-glaze

Beef Bourguignon



PLATED DINNER OPTIONS

(MAXIMUM OF TWO PLATED ENTREES)

Rosemary Chicken with Jus,
White Bean Ragout,
and Green Beans

Searred Chicken with Bacon Tomato Ragout,
Sage Apple Stuffing,
Garlic Mashers,
and Green Beans

Brined Slowed Roasted Pork Loin with Apple Cranberry Chutney,
Roasted Yams,
and Green Beans

Salmon Cannelloni with Lemon Tarragon Cream,
and Winter Vegetables

Thai Curry Halibut with Cilantro Apple Jasmine Rice and Roasted Squash

Winter Squash Risotto with Parmesan and Roasted Root Vegetables

Ahi Tuna Wellington with Wasabi Mashed Potatoes and Winter Greens

Petite Filet and Garlic Herb Prawn Skewer with Rosemary Red Wine Jus,
Potato Gratin and Winter Vegetables



HORS D'OEUVRES SELECTIONS

(BUTLER STYLE OR PLATTER)

Cucumber and Shrimp Wheel	Chicken Satay with Peanut Sauce
Beef Tenderloin and Gorgonzola Crostini	Salmon Leek and Mushroom En Croute
Crab and Mango Salsa Wanton	Seared Duck with Ginger Cranberry Marmalade
Hummus and Roasted Tomato on Pita	Teriyaki Meatballs
Vegetable Spring Rolls with Ponzu Soy	Sausage Stuffed Mushroom Caps
Pan Fried Crab Cakes with Red Pepper Aioli	Beef Satay with Ponzu Sauce

PLATTERS

- Fresh Fruit Platter with Seasonal Berries, Melons, and Citruses
- Vegetable Crudités with Assorted Dips
- Antipasto Platter with assorted Meats, Cheeses, and Condiments
- Baked Brie with Berry Compote and Assorted Crackers
- Prawns with Wasabi Cocktail Sauce



CATERING EVENT PACKAGES

Mary's Peak Package

Specially Selected Hors d'oeuvres (Choice of two)

Beverage Station with Coffee, Decaf, Lemonade, and Iced Tea

Plated Meal or Buffet with Two Entrees, Two Salads, Two Sides, Rolls and Butter

Dessert Display with Assorted Dessert Bars

Room Set-up with AV

Linens, mirrors, votive candles

Complimentary Parking

Willamette Package

Specially Selected Hors d'oeuvres
(Choice of two)

Vegetable Crudités with Dipping Sauce

Domestic Cheese Display

Beverage Station Coffee, Decaf,
Lemonade, and Iced Tea

Plated Meal or Buffet with Two Entrees, Two Salads,
Two Sides, Rolls and Butter

Dessert Display Assorted Dessert Bars and
Cheese Cake with Berry Compote

Open Bar for One Hour

Draft Beer, Banquet Wine, & Single Shot Well Drinks

Room Set-up with AV

Linens, mirrors, votive candles

Complimentary Parking

Northwest Package

Specially Selected Hors d'oeuvres
(Choice of three)

Vegetable Crudités with Dipping Sauce

Import Cheese Display with Dried Fruits

Beverage Station Coffee, Decaf,
Lemonade, and Iced Tea

Plated Meal or Buffet with Two Entrees,
Two Salads, Two Sides, One Carving Station,
Rolls and Butter

Premium Dessert Display with Dessert Bars,
Cheese Cake with Berry Compote, and Flambé Station

Open Bar for Two Hours

Draft Beer, Domestic and Import Bottle Beer,
Banquet Wine & Single Shot Call Drinks

Room Set-up with AV

Linens, mirrors, votive candles

Complimentary Parking



BUFFET

SALADS

Mixed Greens, Julienned Vegetables, and
Roasted Sunflower Seeds
with Balsamic Vinaigrette

Traditional Caesar Salad, Shaved Parmesan,
and House Made Croutons
with Creamy Dressing

Baby Spinach with Bleu Cheese, Carrots, Tomato,
and Toasted Hazelnuts with Wild Berry Vinaigrette

Pasta Salad with Sundried Tomatoes, Artichoke Hearts,
and Parmesan with Pesto

Yakisoba Noodles and Julienned Vegetables with
Sesame Ginger Vinaigrette

SIDES

Wild Rice

Rice Pilaf

Buttered Penne Pasta with Parmesan

Roasted Garlic Mashed Potatoes

Scalloped Potatoes

Rosemary Roasted Red Potatoes

Seasonal Vegetables

Green Beans with Roasted Corn and Grape Tomatoes

ENTREES

House Smoked Brisket with Blackberry Demi-glace

Grilled Chicken with Apricot Ginger Glaze

Chicken Tuscany with Kalamata Olives, Roasted Red Peppers,
Artichoke Hearts, Capers, and Tomato

Pecan Crusted Pork Loin with White Wine Mustard

Pork Spare Ribs with House BBQ Sauce

Pacific Salmon with Dill Hollandaise

Southwestern Tilapia with Creamy Creole Sauce



PLATED DINNER OPTIONS

(MAXIMUM OF TWO PLATED ENTREES)

Chicken Marsala,
Roasted Red Potatoes,
and Grilled Vegetable

Grilled Chicken with Apricot,
Rice Pilaf, and Steamed Vegetables

Pecan Crusted Pork Loin with White Wine Mustard,
Garlic Mashers,
and Green Beans

Pacific Salmon with Dill Hollandaise,
Wild Rice, and Sautéed Vegetables

Halibut Putanesca on a bed of Angel Hair Pasta
with a Parmesan Tuille

Vegetable Napoleon on Polenta Cakes
with Balsamic Reduction

Prime Rib of Beef with Jus and Creamy Horseradish,
Garlic Mashers, and Green Beans

Petite Filet and Seared Scallops with Cabernet Jus,
Scalloped Potato, and Sautéed Greens



HORS D'OEUVRES SELECTIONS

(BUTLER STYLE OR PLATTER)

Smoked Salmon on Corncakes with Crème Fraiche

Beef Crostini, Bleu Cheese, and Caramelized Onion

Ahi Tuna Wonton Crisp with Wasabi Aioli

Crispy Crab Wonton with Mango Salsa

Cilantro Lime Bay Shrimp on Cucumber with Chipotle Crème

Jerk Chicken and Mango Salsa on Black Bean Fritter

Pan Fried Crab Cakes with Red Pepper Aioli

Teriyaki Beef Kabobs

Chicken Satay with Spicy Peanut Sauce

Sausage Stuffed Mushroom Caps

CARVING STATIONS

ADD ON TO YOUR BUFFET OR APPETIZER STATION

Smoked Turkey Breast

Smoked Tri-Tip

Chili Rubbed Leg of Lamb with Mint Sauce

Prime Rib of Beef with Jus and Creamy Horseradish

