

THE HEATHMAN LODGE

Wedding Guide



Congratulations
ON YOUR UPCOMING WEDDING!
YOUR *happily ever after* BEGINS AT
THE HEATHMAN LODGE



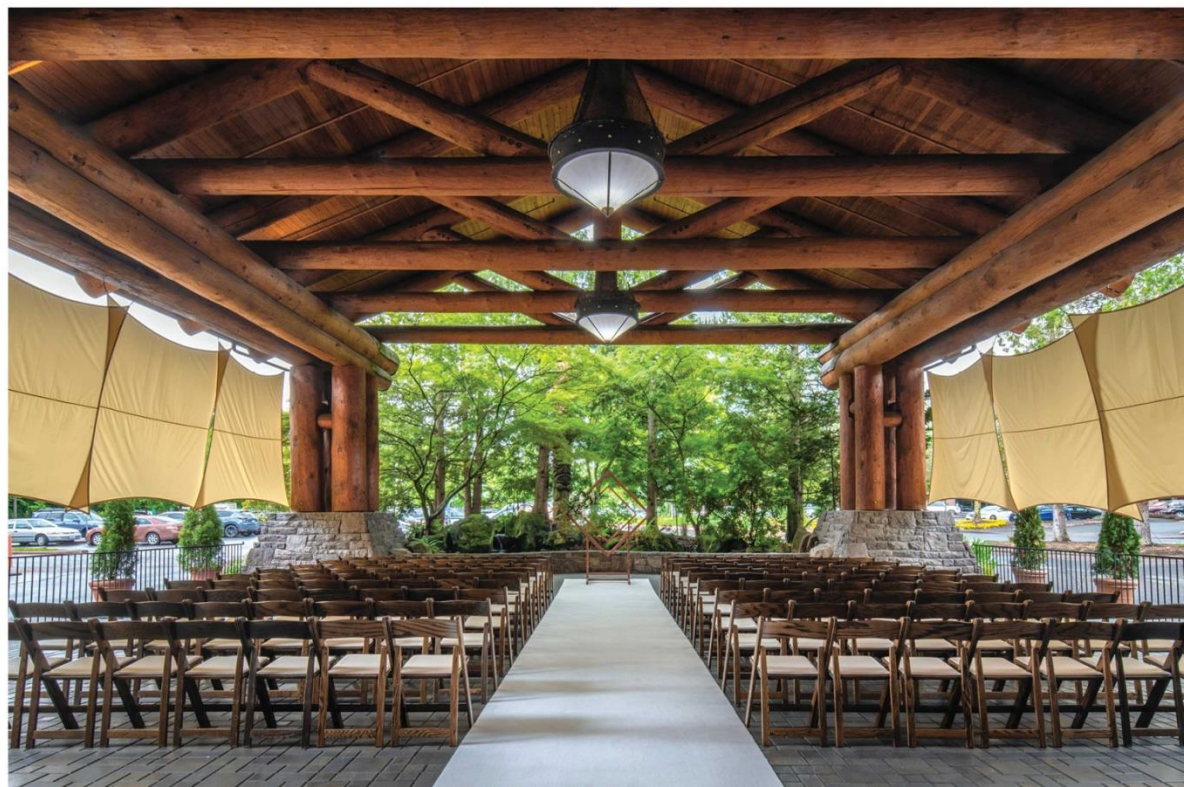
Thank you for considering the Heathman Lodge as the location for your upcoming wedding. Handcrafted from the ground up, The Heathman Lodge is an artistic treasure. Specifically designed to capture the natural essence of the Pacific Northwest. From our hand peeled log finishes to custom slate fireplaces, the Lodge is truly a reflection of beauty and splendor.

RUSTIC
Elegance





PACIFIC
NORTH
WEST
beauty



HEATHMAN LODGE WEDDING PACKAGE

- Overnight stay in a honeymoon suite
- Bride & groom ready rooms at \$99 each, plus tax
- 1 hour of ceremony rehearsal time
- 3 hour setup
- Dance floor built to suit your event
- Tables & china service
- House linens (white, black, ivory)
- Mirror tile, votive candles, lantern or wood “cookie“ centerpieces
- Champagne & sparkling cider toast
- Cake cutting and service
- Chef’s tasting up to 4 people
- Non-alcoholic beverage station
- 1 Bartender Fee included per 100 people
- Guestroom block with discounted rates
- Complimentary parking
- House speaker system
- Set up, clean up & tear down of room



HORS D'OEUVRES

PLATTERS *(prices are per person with a minimum of 15)*

FRESH FRUIT \$4

ANTIPASTO \$6

Cured meats / roasted fennel salad / assorted olives / artisanal cheeses / black pepper croccantini crackers / fresh baguette

DIP DUO \$6

Black bean hummus / pimento cheese / tortilla chips

VEGETABLE CRUDITE \$6

Hummus / yogurt dipping sauce

ARTISANAL CHEESE \$7

Artisanal cheese / house made fruit compote / dried fruit / marcona almonds / black pepper croccantini crackers

HUMMUS \$6

Hummus Platter / Harissa / artichoke heart salad / grilled pita

GORGONZOLA CHEESECAKE \$7

Gorgonzola cheesecake / roasted garlic / artichoke salad / grilled rustic bread

BRIE EN CROUTE \$6

Brie en crouete / puff pastry crust / basil pesto / fresh fruit / crackers

GRILLED VEGETABLES \$6

Grilled vegetable platter / grilled eggplant / roasted mushrooms / grilled zucchini / roasted tomatoes / grilled asparagus / grilled onion / green goddess dipping sauce

CHILLED SEAFOOD \$15

Poached prawns / snow crab claws / fresh shucked oysters / house cocktail sauce / mignonette sauce / lemons

Prices do not include the customary 24% facility fee and 8.5% sales tax. Menu prices are subject to change and are not guaranteed.

HORS D'OEUVRES CONT.

COLD

(pricing is per dozen with 3 dozen minimum)

AHI POKE \$35

Wonton crisps / wasabi aioli

OYSTER SHOOTERS \$38

Bloody mary coulis

GRILLED PROSCIUTTO WRAPPED ASPARAGUS \$27

CAPRESE SKEWERS \$28

Bocconcini mozzarella / grape tomato / basil / balsamic

CHEVRE STUFFED PEPPERS \$26

Peppadew peppers, herbed chevre

ASSORTED CROSTINI \$27

Must be min. 3 doz per flavor

Chevre, sun dried tomato, caper

Gorgonzola, roasted pear, walnut

Roasted fennel, wild mushroom, herbs

Smoked tenderloin, horseradish aioli

Eggplant caponata, crème fraiche

Olive, artichoke, tomato jam

Pulled pork, red cabbage

HOT

(pricing is per dozen with 3 dozen minimum)

SPANIKOPITA \$28

HUDSON'S CRAB CAKES \$36

SAUSAGE STUFFED MUSHROOMS \$27

RICOTTA & MUSHROOM DUXELLE STUFFED MUSHROOMS \$20

CHICKEN SATAY \$28

Peanut sauce / sweet chili sauce

BEEF SATAY \$28

Ponzu dipping sauce / peanut sauce

WILD MUSHROOM ARANCINI \$25

Pomodoro sauce

MINI TWICE BAKED RED POTATOES \$26

Bacon / Chives / Tillamook cheddar cheese

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PLATED DINNER

\$55

Includes coffee, tea & choice of lemonade or iced tea
Entrée's on next page

SALADS (choose one)

KALE SALAD - Toasted almonds, apples, shaved smoked cheddar cheese, citrus vinaigrette

SPRING GREEN SALAD - Grape tomatoes, shaved radish, julienned carrot, toasted sunflower seeds, white balsamic dressing

CAESAR SALAD - Romaine lettuce, parmesan cheese, house made focaccia croutons, creamy caesar dressing

SPINACH SALAD - Apples, dried cranberries, candied walnuts, apple vinaigrette

BUTTER LETTUCE SALAD - Sun dried tomatoes, capers, shaved parmesan, herbed vinaigrette

Add on Starters

Cup of seasonal chef's choice soup
\$5 per person

Cup of Hudson's Salmon chowder
\$6 per person

Hudson's dungeness crab cakes
\$16 per person

Chevre & asparagus tart
With leeks, spring mix, sherry vinaigrette
\$8 per person

Seared ahi tuna
With avocado, emulsion, micro greens & radish
\$13 per person

Steak bites
With braising greens & fourme d' amber cheese
\$10 per person



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PLATED DINNER ENTRÉES

\$55

Includes coffee, tea & choice of lemonade or iced tea

ENTREES (choose two + vegetarian option)

DOUBLE CUT PORK CHOP – Bacon jam, red wine sauce, creamy polenta, braised greens

FENNEL POLLEN DUSTED SALMON – White tomato sauce, roasted fennel, roasted tomatoes

BLACK BUTTE PORTER BRAISED BEEF SHORT RIB – Manchego polenta, roasted baby carrots

GRILLED TENDERLOIN OF BEEF – Truffle and chive whipped potato, roasted broccolini, red wine sauce

CHILI LIME COD – Spanish cauliflower rice, roasted asparagus, charred lime vinaigrette

PAN SEARED HALIBUT – Roasted corn succotash, corn puree, scallion

GRILLED FLAT IRON STEAK – Pepper dusted, green peppercorn sauce, roasted fingerling potatoes, ciprsy brussel sprouts

GRILLED BAVETTE STEAK – Smashed yukon gold potatoes, roasted green beans, caramelized onions, maitre d' butter

PAN SEARED CHICKEN BREAST – Root vegetable gratin, grilled zucchini, roasted mushroom, beurre blanc

HERB CRUSTED CHICKEN BREAST – Fingerling potatoes, roasted cauliflower, charred green beans, port chicken jus

FIOCCHI PASTA – Caramelized pears, dried cranberries, hazelnuts, brown butter blue cheese sauce

CHICKPEA CAKES – Charred tomato sauce and grilled vegetables

Add on – Starters

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Cup of Hudson's Salmon chowder
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Hudson's dungeness crab cakes
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DINNER BUFFETS

Buffets include coffee, tea & choice of lemonade or iced tea
15 person minimum for all buffets

STANDARD BUFFET - \$62 *(Choose two)*

CHICKEN MARSALA – Mushroom marsala sauce

CHICKEN SALTIMBOCCA – Lemon caper white wine sauce

ROASTED HERB CRUSTED CHICKEN – Creamed leeks, roasted red pepper coulis

COD PROVENCAL – Tomato, black olive, caper, garlic

PECAN CRUSTED MAHI MAHI – Ginger beurre blanc

MUSTARD CRUSTED PORK LOIN – Pork jus with dried stone fruit

BEEF BOURGUIGNON – Red wine sauce and blistered pearl onion

PREMIUM BUFFET - \$67 *(Choose two)*

TENDER STEAK – Truffled demi glaze

ROASTED GARLIC RUBBED SIRLOIN – Red wine sauce

PEPPERCORN CRUSTED TRI TIP – Green peppercorn & brandy sauce

PAN SEARED SALMON – Dijon dill vinaigrette

GRILLED HALIBUT – Roasted tomato white wine sauce

BLACKENED SALMON – Citrus cream sauce

PAN SEARED HALIBUT – Vermouth leeks & wild mushrooms

HERB CRUSTED PORK TENDERLOIN – Port wine & cranberry jus

Enhancements

*House smoked prime rib

With au jus, creamy horseradish sauce

\$ Market Price Per Tenderloin

Feeds 20 people

*Carved roasted beef tenderloin

With red wine sauce

\$ Market Price Per Tenderloin

Feeds 20 people

Cedar planked salmon
With classic béarnaise sauce

\$150 per side

(1) Side feeds 18 people

*Pasta Station

Sauteed to order, marinara & alfredo, chicken & sausage, assorted vegetables

\$15 per person

Hudson's crab cakes

With an assortment of sauces

\$15 per person

***All Stations require \$100 attendant fee**

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THE HEATHMAN LODGE

DINNER BUFFET SALADS + SIDES + DESSERTS

15 person minimum for all buffets

SALADS *(choose two)*

Kale salad with pepitas, dried cherries, garbanzo beans, feta cheese & citrus vinaigrette

Caesar salad

Chopped iceberg wedge salad, house made ranch dressing, blue cheese crumbles, hard boiled egg, bacon

Spinach salad with apples, dried cranberries, candied walnuts, apple vinaigrette

Spring green salad with grape tomatoes, shaved radish, julienned carrot, toasted sunflower seeds, white balsamic vinaigrette

Red potato salad

Fresh fruit salad

Caprese salad – bocconcini & grape tomatoes

SIDES *(choose two)*

Roasted green beans with grape tomatoes & mushrooms

Honey glazed baby carrots

Assorted roasted squash

Charred broccolini

Zucchini & squash ratatouille

Chef's choice seasonal vegetables

Baked mac & cheese

Wild rice pilaf

Buttermilk smahed yukon gold potatoes

Herb roasted red potatoes

Horseradish smashed red potatoes

Creamy roasted garlic orzo pasta

DESSERT *(choose two)*

Oregon Marion berry cheesecake

Baked Lemon Tart

Chocolate cheesecake

Chocolate truffle delight

Hudson's bread pudding

Willamette apple frangipane tart

Tiramisu torte

Chocolate ganache torte

Enhancements

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BEVERAGES

WINE BY THE GLASS

- Cline Zinfandel - \$11
- Willamette Valley Vineyards Pinot Gris - \$11
- Willamette Valley Vineyards Riesling - \$11
- J. Lohr Chardonnay - \$13
- Willamette Valley Vineyards Pinot Noir - \$14
- Peju – Nappa Valley Sauvignon Blanc - \$14
- North By Northwest Walla Walla Cabernet - \$14

BOTTLED BEER

- Budweiser - \$6
- Coors Light - \$6
- Kaliber Non-Alcoholic - \$6
- Blue Moon Belgian White - \$7
- Corona - \$7
- Crux IPA - \$8
- Crux Porter - \$8

WINE BY THE BOTTLE

- Diora Pinot Noir- \$48
- Chandon Sparkling Wine - \$60
- Clark & Telephone Pinot Noir - \$65
- Barrage Cellars Merlot - \$65
- GH Mumm Grand Cordon Brut - \$70
- Woodward Canyon Merlot - \$75
- Rombauer Carneros Chardonnay - \$75
- Shea Pinot Noir - \$85

MIXED DRINKS

- Well - \$10
- Call - \$11
- Premium - \$12
- Specialty Cocktail - \$14
- Mocktail - \$6
- Mimosas - \$9
- Bloody Mary - \$12

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PREFERRED VENDORS

PHOTOGRAPHERS

April Williams
360.513.1227
aprilwilliamsphotography.com
[@aprilwilliamsphotography](https://www.instagram.com/aprilwilliamsphotography)

BAKERIES

Simply Sweets
360.896.7321
simplysweetsbyjen.com

Larson's Bakery
360.253.4555
larsonsbakery.net

Nana's Tiny Cakes
360.600.5777
nanastinycakes.com

FLORISTS

Stacey's Flowers
360.607.4307
staceysflowerspdx.com

Fine Flowers
360.891.1199
myfineflowers.com

EVENT DESIGNERS

Royce's Prop Shop
503.283.8828
propshop.com

Hayward's Decorations
360.910.0844
haywardsdecorations.com

DJS / ENTERTAINMENT

David Efaw Productions
503.229.4393
davidefawproductions.com

Toshi Onizuka (musician)
360.956.7721
toshionizuka.com

MISCELLANEOUS

Lime Light Photo Booth
800.342.9631
limelightphotobooth.com

Professional Ice Carving
503.654.0075
professionalicecarving.com

Pacific Perks (coffee cart)
503.400.4998
pacificperkscoffee.com