

THE HEATHMAN LODGE

Wedding Packages

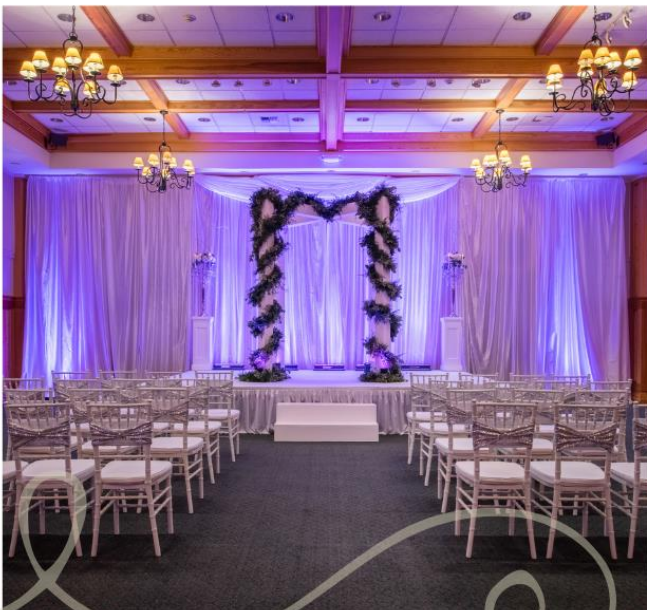
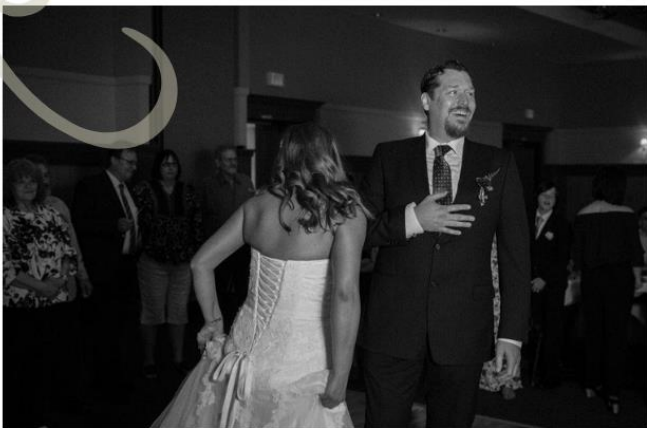


LODGE WEDDINGS

Included amenities for all weddings



- A dedicated Catering Sales Manager
- Selection of basic linen colors or upgrade linens with our décor add-ons
- Dance floor
- Podium and/or stage
- Tables and chairs provided
- Plates, silverware, and glassware provided
- Venue set up and clean up of items provided by the hotel
- Votive table candles
- Champagne toast
- Complimentary bridal suite
- Complimentary parking, large parking lot
- Menu tasting



INTIMATE WEDDING

Package

ACCOMMODATES: 15-25 PEOPLE
PRICING: PER-PERSON AT \$200



CEREMONY

- Indoor OR outdoor ceremony space; Separate space for reception
- 5 hours of event access; 30 minutes of set up and tear down on both ends, 4 hours of event service
- \$99 Discounted "get ready rooms"
- Chair Covers (black & white) \$10 per chair
- Custom set-up

DECOR

- Standard Tables, Banquet Chairs, House Linens, Flatware, Stemware, and Votive Candles

FOOD + DRINKS

- 3-Course Plated Dinner with One Tier Cake
- Private Tasting
- Personalized Printed Menus
- Champagne Toast
- Private Bartender included: Hosted or non-hosted Beer, Wine, and Non-Alcoholic Beverages for your event
- (1) night stay in a Jacuzzi suite: Guest room dates are specific to the day before the wedding (for changing room purposes) and the wedding night. Guest rooms cannot be used on alternative dates.
- House Speaker System



BRUNCH WEDDING

Package

ACCOMMODATES: 15-100 PEOPLE
PRICING: PER-PERSON AT \$150



CEREMONY

- Time: 4 Hour event access
- Custom Set-Up
- House Speaker System

DECOR

- Standard Tables, Banquet Chairs, House Linens, Flatware, Stemware, and Votive Candles

FOOD + DRINKS

- Private Tasting
- Bartender fee included
- Custom Mimosa or Bloody Mary bar
- (1) night stay in a Jacuzzi Suite: Guest room dates are specific to the day before the wedding (for changing room purposes) and the wedding night. Guest rooms cannot be used on alternative dates.



DECOR *Package*

ACCOMMODATES: UP TO 50 PEOPLE
PRICING: PER-PERSON AT \$25



DECOR

- Candles
- Lanterns
- Runner
- Chair Cover
- Card & Gift sign
- Small Pampas
- Tall Pampas
- Hanging Wreath
- Glass Votives
- Corn Hole

DECOR PRICING *Individual*

- Candles: \$1 each
- Lanterns: \$5 each
- Runner: \$3 each
- Glass Votives: \$3
- Chair Cover: \$5 each
- Card & Gift sign: \$5 each
- Small Pampas: \$3 each
- Tall Pampas: \$15 each
- Hanging Wreath: \$40
- Wedding Arch: \$350



REHEARSAL DINNER

Package

ACCOMMODATES: 15-40 PEOPLE
PRICING: PER-PERSON AT \$100



REHEARSAL

- 3 hours of event access
- Room provided for 1-hour rehearsal first - separate rehearsal dinner space
- House Speaker System

DECOR

- Custom Set-Up
- Standard Tables, Banquet Chairs, House Linens, Flatware, Stemware, and Votive Candles, Modern Lanterns

FOOD + DRINKS

- 3-Course Plated Dinner or Premium buffet
- Private Tasting
- Personalized Printed Menus
- Tableside Beer, Wine, and Non-Alcoholic Beverages for your event



THE HEATHMAN LODGE

Catering Menu





HORS D'OEUVRES

PLATTERS

(prices are per person with a minimum of 15)

FRESH FRUIT \$5

ANTIPASTO \$9

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

DIP DUO \$7

Black bean hummus / pimento cheese / tortilla chips

VEGETABLE CRUDITE \$7

Hummus / yogurt dipping sauce

DESSERT TRIO \$20

Petite Fours, Lemon Bars & Marionberry Cheesecake
Cupcakes

HUMMUS \$7

Hummus Platter / Harissa / artichoke heart
salad / grilled pita

GORGONZOLA CHEESECAKE \$8

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

GRILLED VEGETABLES \$7

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

COLD

(pricing is per dozen with 3 dozen minimum)

POACHED PRAWNS Market Price

Cocktail sauce and lemon

AHI POKE \$42

Wonton crisps / wasabi aioli

GRILLED PROSCIUTTO WRAPPED ASPARAGUS \$32

CHEVRE STUFFED PEPPERS \$31

Peppadew peppers, herbed chevre

ASSORTED CROSTINI \$32

Must be min. 3 doz per flavor

Tomato and mozzarella with balsamic glaze

Smoked tenderloin with horseradish aioli

Sun dried tomato with chevre

Prosciutto with dried fig and chevre

Salmon lox with tzatziki

Wild mushroom with pesto and parmesan

Whipped ricotta with peach and saba

HOT

(pricing is per dozen with 3 dozen minimum)

HUDSON'S CRAB CAKES Market Price

SAUSAGE STUFFED MUSHROOMS \$32

RICOTTA & MUSHROOM DUXELLE STUFFED MUSHROOMS \$24

CHICKEN SATAY \$34

Peanut sauce / sweet chili sauce

BEEF SATAY \$34

Ponzu dipping sauce / peanut sauce

WILD MUSHROOM ARANCINI \$30

Pomodoro sauce

MINITWICE BAKED RED POTATOES \$31

Bacon / Chives / Tillamook cheddar cheese

MEATBALLS \$30



PLATED DINNER

SELECT ONE

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 - Shaved red onion, sliced almonds, chopped bacon, white balsamic vinaigrette

BUTTER LETTUCE SALAD - Shaved radish, toasted walnuts, dried cranberries, Dijon vinaigrette

SELECT TWO + VEGETARIAN

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

PAN SEARED SALMON – Citrus gastrique, charred lemon, roasted cauliflower, broccolini

BAKED COD – Lemon pepper crusted with citrus beurre blanc, saffron rice pilaf, grilled asparagus

GRILLED PRAWNS – Chipotle sauce, white corn grits, pickled onion, chimichurri butter

HALIBUT – Olive tapenade, black rice, roasted green beans with grape tomatoes

CHICKEN – Local honey bourbon glaze, roasted garlic fingerling potatoes, grilled zucchini

CHICKEN MARSALA – Mushroom marsala sauce, wild rice pilaf, roasted baby carrots

FLAT IRON STEAK – Chimichurri sauce, roasted fingerling potatoes, grilled asparagus

TENDER STEAK – Red wine demi, smashed potato cake, broccolini

WAGYU SIRLOIN – Blue cheese butter, horseradish Yukon gold potatoes, glazed baby carrots

HANGAR STEAK – Green peppercorn sauce, sautéed garlic green beans, potato gratin

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

CHICKPEA CAKES – Charred tomato sauce and grilled vegetables

TEMPEH STIRFRY– Carrot, snap peas, bell peppers, lemongrass jasmine rice, sesame ginger sauce

EGGPLANT PARMESAN – House marinara sauce, fresh mozzarella, creamy roasted garlic orzo pasta

SELECT ONE

Hudson's bread pudding

Harvest carrot cake

Chocolate ganache torte

Marionberry swirl cheesecake

Tiramisu torte

Lemon cream cheesecake

\$66

Includes coffee, tea & choice of lemonade or iced tea. 15 person minimum for all plated meals.



DINNER BUFFETS

STANDARD BUFFET - \$74

(Choose two)

CHICKEN SCALOPPINI – Lemon caper white wine sauce

ROASTED HERB CRUSTED CHICKEN – Dijon mushroom chicken jus

CHICKEN – Parmesan with house marinara

COD – Lemon pepper with citrus beurre blanc

MAHI MAHI – Lemongrass cilantro sauce

PORK LOIN – Caramelized onion & apple pork jus

HUDSON'S BEEF TIP SAUTE' – Angus Beef, Greens, Mushrooms, Gorgonzola

PREMIUM BUFFET - \$80

(Choose two)

TENDER STEAK – Gorgonzola red wine demi

ROASTED SIRLOIN – Smoked paprika chermoula

PEPPERCORN CRUSTED TRITIP – Green peppercorn brandy sauce

PAN SEARED SALMON – Grilled lemon vinaigrette

GRILLED HALIBUT – Oven roasted tomato tapenade

BLACKENED SALMON – Honey ginger glaze

SMOKED PORK TENDERLOIN – Asian chili sauce

VEGAN OPTIONS

CHICKPEA CAKES – Charred tomato sauce and grilled vegetables

TEMPEH STIRFRY – carrot, snap peas, bell peppers, lemongrass scented jasmine rice, sesame ginger sauce

EGGPLANT PARMESAN – House marinara sauce, fresh mozzarella, creamy roasted garlic orzo pasta

ENHANCEMENTS

*HOUSE SMOKED PRIME RIB

With au jus, creamy horseradish sauce

\$ Market price per tenderloin

Feeds 20 people

*CEDAR PLANKED SALMON

With classic béarnaise sauce

\$210 per side

Feeds 18 people per side



DINNER BUFFETS ADD ONS

SELECT ONE

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 - Shaved red onion, sliced almonds, chopped bacon, white balsamic vinaigrette

BUTTER LETTUCE SALAD - Shaved radish, toasted walnuts, dried cranberries, Dijon vinaigrette

CAPRESE SALAD – Fresh mozzarella, grape tomatoes & basil

SELECT TWO

Saffron Rice Pilaf

Wild Rice Pilaf

Creamy Roasted Garlic Orzo Pasta

Roasted Fingerling Potatoes

Horseradish Smashed Yukon Gold Potatoes

Smashed Potato Cakes

Roasted Tri-color Cauliflower

Honey Glazed baby Carrots

Charred Broccolini

Chef's Choice Seasonal Veg

Sautéed Green Beans with Roasted Mushrooms

Roasted Zucchini and Squash

SELECT ONE

Cheesecake Cupcakes Choose 1 flavor: vanilla, marionberry swirl, lemon, double chocolate

Assorted Mini Tarts (Chocolate, Berry, Lemon, Apple)

French Petit Fours

Angel Food Cake with Berries

Chocolate Ganache Cake

Tiramisu Torte

Hudson's Bread Pudding

15 person minimum for all buffets.



BEVERAGES

WINE BY THE GLASS

Premium Northwest Wines - \$14

BOTTLED BEER

Budweiser - \$6

Coors Light - \$6

Kaliber Non-Alcoholic - \$6

Blue Moon Belgian White - \$8

Corona - \$8

Assorted IPA's - \$9

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 - \$12

Call - \$13

Premium - \$15

Specialty Cocktail - \$14

Mocktail - \$6

Mimosas - \$9

Bloody Mary - \$12



PREFERRED VENDOR LIST

PHOTOGRAPHERS

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BAKERIES

Simply Sweets
360.896.7321
simplysweetsbyjen.com

Larson's Bakery
360.253.4555
larsonsbakery.net

FLORISTS

Stacey's Flowers
360.607.4307
staceysflowerspdx.com

Fine Flowers
360.891.1199
myfineflowers.com

EVENT DESIGNERS

RPS Events
971.563.6843
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

Judd Walp – Guitarist
801.430.0895
judsonwalp@gmail.com

MISCELLANEOUS

Lime Light Photo Booth
800.342.9631
limelightphotobooth.com

Pacific Perks (coffee cart)
503.400.4998
pacificperkscoffee.com