

OREGON GARDEN RESORT



Wedding Menu

2019

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Banquet and Catering Policies



Weddings at the Oregon Garden Resort

The Oregon Garden Resort is proud to be the exclusive caterer for all venues on property. Our kitchen and banquet staff take great pride in every event we serve. We also provide you with a pre-event coordinator who will work with you on your venue set up, menu and bar choices, as well as the itinerary prior to the wedding day.

Menu items and prices subject to change.
PRICES DO NOT INCLUDE 18% SERVICE CHARGE.

Beverages

Non-Alcoholic

Regular or Decaf Coffee	\$ 33 per 1.5 gallon air pot
Tea Service	\$25 per gallon
(Includes 1.5 gallon hot water air pot, tea bags, hot chocolate powder and cider packets)	
Iced Tea	\$ 28 per gallon
Fruit Punch or Lemonade	\$ 25 per gallon
Soft Drinks	\$ 2 each
Red Bull	\$ 4 each
Sparkling Water	\$ 3 each
Bottled Water	\$ 3 each
Martinelli's Sparkling Cider	\$10 per bottle
Italian Soda Bar	\$4.50 each (Minimum \$250 purchase)
(This includes Bar Set Up and Server to make & serve the Italian Sodas)	

Hors d'Oeuvres

Tray Passed Hors d'Oeuvres

Hand-passed Hors d'Oeuvres are available for \$25 per hour per server.
Minimum (2) Dozen

Wonton Tuna Tacos	\$30/ dozen
Artichoke and Spinach Tartlets	\$22/ dozen
Chocolate-Dipped Strawberries	\$25/ dozen
Jumbo Shrimp Cocktail	\$30/ dozen
Smoked Salmon Canapés	\$24/ dozen
Tomato & Goat Cheese Bruschetta	\$22/ dozen
Fruit Skewers	\$23/ dozen
Mini Caprese Skewers	\$22/ dozen
Antipasto Skewers	\$26/ dozen

Hot Hors d'Oeuvres

Minimum (2) Dozen | Cannot be tray passed

Apple/Blue Cheese/Bacon Bouchees	\$24/ dozen
Chicken Satay Skewer	\$22/ dozen
Beef Satay Skewer w/ Asian Kalbi Sauce	\$24/ dozen
Mini Chicken Cordon Bleu	\$20/ dozen
Mushroom Cap with Crabmeat	\$25/ dozen
Swedish Meatballs w/ Onion Cream Sauce	\$24/ dozen
Bacon-Wrapped Scallops	\$32/ dozen
Kobe Beef Meatballs w/ White Cheddar & Onions	\$26/ dozen

Menu items and prices subject to change.
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Specialty Displays

Each tray serves 50 guests. Based on one hour of service.

Fresh Garden Vegetable Crudités

Served with ranch and balsamic dressing.

\$170

Sliced Seasonal Fruit Display

Sweet pineapple, select melon, grapes and berries upon availability.

\$195

Hummus Platter

Traditional hummus served with pita chips, cucumbers, celery and carrots.

\$ 180

Brie en Croute

Large brie wheel wrapped in puff pastry, served with raspberry coulis and crackers.

\$ 195

Assorted Imported and Domestic Cheeses

Accompanied with fresh fruit garnish and crackers.

\$210

Vegetable Antipasto

Display of gherkins, pepperoncini, pickled asparagus, artichoke hearts, kalamata olives, marinated mushrooms, roasted red peppers, salami, and mozzarella. Served with assorted crackers.

\$200

Smoked Salmon

Smoked salmon with thin sliced red onion, hard-boiled eggs, capers and lemon dill cream cheese, served with flatbread and crostini.

\$270

Shrimp Cocktail

100 large shrimp, lightly poached, and served with cocktail sauce.

\$260

Seafood Display

Smoked salmon, oysters, scallops, and shrimp, served with cocktail sauce & sweet chili.

\$375

Charcuterie Board

Prosciutto, salami, pepperoni, assorted domestic imported cheeses with a fresh fruit garnish and crackers.

\$300

Menu items and prices subject to change.
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Plated Wedding Meals

All plated meals include freshly brewed coffee and a hot tea station, dinner rolls, and cake cutting service.

Please choose a maximum of 2 entrée choices for your guests. With two entrées chosen the price of the higher priced entrée will be the price for all meals. Meals are served with choice of two accompaniments, salad, and rolls with butter.

Please choose salads and accompaniments from page 7.

Entrees

Grilled Salmon | \$40

Choice of hollandaise or blackberry reduction.

Mahi Mahi | Market Price

Seared w/ Mango Salsa.

10 oz New York Steak | \$42

Topped with blue cheese, onion, and garlic.

Sliced Beef Tenderloin | \$45

Served with a peppercorn demi.

Pan Seared Duck Breast | \$40

Served with a berry compote.

Rosemary & Garlic Crusted Prime Rib | \$40

Grilled Chicken Breast | \$34

Choice of pesto alfredo, house-made BBQ, Teriyaki or Oregon Mushroom Sauce.

Bacon Wrapped Filet | \$44

Bacon Wrapped Pork Loin | \$38

Parmesan Crusted Halibut | Market Price

Soy & Sesame Marinated Tofu Stir Fry | \$28.95

Peppers, onions, broccoli, bamboo shoots, and bean sprouts over a bed of jasmine rice.

Churrasco Beef | \$40

Skirt steak with a chimichurri sauce.

Additions

(3) Cajun & Lemon Tiger Prawns | \$8

(3) Pan Seared Scallops | \$8

Menu items and prices subject to change.
PRICES DO NOT INCLUDE 18% SERVICE CHARGE.

Wedding Buffet Package Menu

All wedding buffets include freshly brewed coffee and a hot tea station, dinner rolls and cake cutting service.

For all buffets, pricing is based on a minimum of 20 guests.

Add \$3/person for groups under 20 guests.

Buffet pricing is based on 60 minutes of food service.

Custom Wedding Buffet Packages

All buffets include freshly brewed coffee and hot tea station, dinner rolls, and cake cutting service. Buffet price for children ages 2-12 is half price.

Please choose 1 entrée, 1 salad and 2 accompaniments with each buffet.

See choices on the following pages.

\$30 per person for one entrée

Add an item from this section as a second entree for \$5 per person.

Herb-Marinated Chicken Breast (GF) With your choice of house-made BBQ sauce, apricot sauce or teriyaki sauce.

Cheese Tortellini Tri colored cheese tortellini tossed with a pesto cream sauce.

Mary's Vegetable Lasanga Layers of fresh vegetables, three cheeses, and lasagna noodles in a rich tomato sauce (minimum 20 guests).

Greek Style Pasta Sautéed, flame-roasted tomatoes, spinach, kalamata olives, feta cheese and red pepper flakes tossed with penne pasta (minimum 20 guests).

Mediterranean Baked Sweet Potato Topped with roasted chickpeas, garlic herb sauce, tomato and parsley garnish.

\$33 per person for one entrée

Add an item from this section as a second entree for \$6 per person.

Chicken Marsala Breaded chicken topped with onions, mushrooms, and a marsala wine sauce.

Chicken Milano Seasoned, floured chicken with a sundried tomato cream sauce.

Fennel Crusted Pork Loin with caramelized onion demi.

Pork Ribs (GF) With apricot glaze. \$35/ person

Menu items and prices subject to change.
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Wedding Buffet Package Menu

All wedding buffets include freshly brewed coffee and a hot tea station, dinner rolls and cake cutting service.

Priced per person for one entrée

Add an item from this section as a second entree for \$7 per person.

Marinated Beef Tri-Tip With house made BBQ sauce. \$36/ person

Northwest Salmon (GF) Served with choice of blackberry reduction or lemon butter. \$38/person

Beef Tenderloin with mushroom, onion burgundy sauce. \$40/ person

Chicken Cordon Bleu Hand breaded 8oz chicken breast stuffed with ham and swiss cheese.
Topped with Hollandaise sauce. \$40/person

Churrasco Beef Skirt steak with chimichurri sauce. \$40/person

Mahi Mahi (GF) With pineapple, mango salsa. | Market Price

Parmesan Crusted Halibut | Market Price

Rosemary & Garlic Crusted Prime Rib

Served sliced in a chafer with au jus and horseradish cream. Additional side items \$3/person. \$42/person

Salads

Moonstone Garden Salad (GF) Field greens tossed with tomato, cucumber & carrots served with house ranch dressing.

Organic Field Greens Salad (GF) Field greens tossed with rogue valley bleu cheese crumbles, grapes, Oregon candied hazelnuts, and raspberry vinaigrette.

Insalata di Caprese Sliced roma tomatoes with fresh mozzarella & garden basil pesto.

Sun Dried Tomato Caesar Salad Crispy romaine hearts, kalamata olives, house-made croutons, parmesan cheese, and sun-dried tomato caesar dressing.

Fresh Fruit Salad Mixed fruit chopped and tossed with a strawberry chantilly cream & topped with sprinkled nutmeg.

Accompaniments

- Oven-Roasted Rosemary Red Potatoes (GF)
- Roasted Garlic Mashed Potatoes (GF)
- Scalloped Potatoes with Smoked Cheddar Cheese (Add Bacon for \$1/ person)
- Cheddar & Ranch Mashed Potatoes (Add bacon and /or Jalapenos \$1 ea)
- Loaded Twice Baked Potato (Add bacon for \$1/person)
- Rice Pilaf
- Penne Pasta Alfredo
- Seasonal Vegetables
- Tri-Colored Cauliflower
- Fresh Green Beans (GF) with Toasted Almonds

For all buffets, pricing is based on a minimum of 20 guests.
Add \$3/person for groups under 20 guests. Buffet pricing is based on 60 minutes of food service.

Carving Stations Add Ons

Minimum 25 Guests | Per person prices are based on one hour of service

Roast Prime Rib of Beef With horseradish and au jus.
\$6.95/person

Roasted Pork Loin with tomato, bacon and onion demi.
\$6.95/person

Slow-Roasted Turkey Breast With herbed pan gravy.
\$6.95/per person

Themed Dinner Buffets

All dinner buffets include freshly brewed coffee and hot tea station, dinner rolls and cake cutting service.

Italian Dinner Buffet Buffet Price \$32 | Two Entree \$40

Salads

Arugula Salad Baby arugula, romaine, parmesan, croutons, roasted garlic and caesar dressing.

Entrées

Chicken Marsala Breaded chicken topped with onions, mushrooms, and marsala wine sauce.

OR

Chicken Milano Chicken breast dusted with seasoned flour, pan fried and served with sun-dried tomato cream sauce.

OR

Mary's Vegetable Lasagna Layers of fresh vegetables, three cheeses, and lasagna noodles in a rich tomato sauce (minimum 20 guests)

All entrees served with:

Mushroom Penne Alfredo, Zucchini Sauté, Garlic Bread



Menu items and prices subject to change.
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Themed Dinner Buffets

All dinner buffets include freshly brewed coffee and hot tea station, dinner rolls and cake cutting service.

Build Your Own Sandwich Buffet Buffet Price \$25

Country Potato Salad

With hard boiled eggs, peas, celery, onions and olives in a traditional dressing.

Assortment of Bread

Sourdough, wheat, and rye. Gluten free for an additional \$2/ person

Assorted Deli Meats

Turkey, ham, and roast beef.

Assorted Cheeses

Lettuce, tomato, onion, pickle, and condiments .

South of the Border Dinner Buffet Price \$38

Fiesta Salad

Chopped iceberg lettuce topped with shredded cheddar, greens onions, sliced olives, tomatoes, and crispy tortilla chips served with a chipotle ranch dressing.

Pork, Chicken, or Beef Fajitas (Choose One)

With grilled onions and bell peppers.

Mexican Style Rice (GF)

With corn, black beans, poblano peppers, cilantro, and cumin.

Frijoles a La Charra (GF)

Slow cooked pinto beans with bacon, onion, tomato, jalapeno, and cilantro.

Tortilla Chips and Salsa

Guacamole, sour cream, cheddar cheese, pico de gallo.

Northwest Dinner Buffet Price Chicken \$38 | Salmon \$42

Salad

Field Greens Salad Tossed with Rogue Valley blue cheese crumbles, grapes, Oregon candied hazelnuts, and raspberry vinaigrette.

Entrée

Herb-Marinated Chicken Breast Served with Oregon mushroom sauce.

Northwest Salmon Served with a blackberry balsamic reduction.

Sides

Herb Roasted Potatoes, Seasonal Vegetables, Dinner Rolls

Children's Plated Meal Options

Served with seasonal fruit.

\$14/person | Ages 2-12

If 10 or more children's meals are needed, it will be served as a buffet

Please choose 1 type of meal for all children

Chicken Tenders & French Fries

Macaroni & Cheese

Grilled Cheese Sandwich & French Fries

Mini Corn Dogs & French Fries

(You may sub veggies for any side)

Late Night Snacks

25 person minimum order required.

Tater Tot Supreme \$5/ person

Tater tots topped with chili, cheddar cheese, sour cream & green onions.

Chicken Wings \$17/ Dozen

With celery & carrot sticks.

Jalapeño Poppers \$15/ Dozen

With cheese.

Warm Soft Pretzels \$4/ each

With mustard dipping sauce.

Cheesy Fries \$4/ person

Sliders \$6/ person

Two sliders per person.

Pretzels \$5/ lb

6lb minimum purchase.

Rolls with Butter \$4/ dozen

Menu items and prices subject to change.
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Getting Ready Menu

Minimum \$50 purchase required.

While you're getting ready, we'll deliver these food and drink options to your room! These are available for delivery in the Resort Getting Ready Room or the Grand Hall Getting Ready Rooms.

Beverages

Served on Ice

Bottled Water	\$3
Bottled Domestic Beer	\$5
Bottled Craft Beer	\$8
Champagne	\$28/Bottle
House Wine	\$24/Bottle
Soft Drinks	\$3

Platters (serve 10)

Fruit Platter | \$30

Turkey & Ham Slider Sandwiches / \$36/ dozen

Vegetable Platter with Ranch | \$30

Cheese and Cracker Plate | \$30

Bar Policies

Banquet Bar Policies & Pricing

All banquet bars require one bartender for every 100 people.

Cost is \$25/hour per bartender, with a four hour minimum.

Oregon Garden Resort has a NO shot policy at private events.

All beer and wine orders must be placed with the catering department at least 30 days prior to your event. To set up a liquor bar, there must be a minimum of \$250 in liquor sales or the difference will be charged. For outdoor cocktail hours taking place in a location other than the reception hall, there is a \$500 charge for set up of bar, bistro tables and linens.

As OLCC law states, our banquet staff will card anyone that looks under 30 years of age, this includes the bridal party. They must have an ID to be served at the bar. Per OLCC, Oregon Garden Bartenders will not serve anyone showing signs of intoxication.

Menu items and prices subject to change.
PRICES DO NOT INCLUDE 18% SERVICE CHARGE.

Bar Selections: Beer

Please select a maximum of 4 beers. Additional items or substitutions available upon request. Keg orders must be placed with Catering Department no less than 30 days prior to your wedding date or assortment of bottled beers will be served.

Bottled Domestic Beer

\$5.00 per bottle

Budweiser, Bud Light, Coors Banquet Lager & Coors Light

Bottled Beer, Craft & Import

\$7.00 per bottle

Widmer Hefeweizen, Corona, Pelican IPA, Pelican West Coast Pilsner & Ninkasi Pacific Rain

Domestic Beer Kegs

\$395.00 per keg

Coors Light, Budweiser, Bud Light

Craft and Import Beer Kegs

\$495.00 per keg

Selection varies seasonally, ask your sales associate for current offerings.

Bar Selections: Liquor

Custom selections available upon request.

Liquor Selections

Please select one level	<u>Standard (\$7)</u>	<u>Premium (\$8)</u>	<u>Ultra(\$9)</u>
Vodka	McCormick	Kettle One	Grey Goose
Gin	Beefeater	Bombay Sapphire	Hendricks
Rum	Monarch	Bacardi Light	Appleton
Bourbon	Jim Beam	Maker's Mark Knob	Creek
Whiskey	Seagrams 7	Crown Royal	Pendleton
Scotch	J. Walker	Red Dewar's	Chivas
Tequila	Sauza Hornitos Cuervo	Gold Cuervo	1800

All Banquet bars include standard mixers and garnishes: Pepsi, Diet Pepsi, Sierra Mist, Club Soda and Tonic, Orange, Cranberry, Grapefruit and Pineapple juices, Sweet n' Sour, Triple Sec, Lime Juice, Bloody Mary mix, Cherries, Lemons, and Limes.

Additional specialty beers not listed can be purchased per request. This must be approved through our catering manager and will be based upon availability. Any cost associated with the special order will be passed on to client. This order of specialty beer will follow our standard policy that no food or beverage can be taken "to go," whether or not the complete purchase of specialty beer was used or not during event. Orders of specialty beer must be made at least 30 days in advance.

Menu items and prices subject to change.
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Wine List

Wines are available by the glass, bottle or case.

\$26.95 per bottle

Oregon Garden Wines
Chateau Lorane

Red

Merlot
Pinot Noir

White

Cuvee
Chardonnay

Specialty Wine

Pinot Noir

R. Stuart "Big Fire" \$12/ \$48
Willamette Valley Vineyards \$15/ \$60

Cabernet

Horse Heaven Hills \$12/ \$42
Zerba Cellars \$14/ \$46

Merlot

Columbia Crest Grand Estate \$8/ \$30
Zerba Cellars \$12/ \$46

Chardonnay

Silver Falls Vineyards \$10/ \$29
Willamette Valley Vineyards \$15/ \$31

Pinot Gris

Elk Cove \$30
Willamette Valley Vineyards \$32

Riesling

Willamette Valley Vineyards \$32
Nine Hats \$28

Zinfandel

Ravenswood Winery \$24
Turley Juvenile \$48

Champagne

J Roget \$24
Chateau St. Michelle \$30
Blanc de bleu \$42

Wedding Day Add-Ons

Portable Screen	\$25
Projector	\$100
Microphone	\$25
Podium	\$50
Bridal Suite	Seasonal Rate available to resort wedding space only
Bartender	\$25/hour with a four hour minimum
Additional Bar set-up fee	\$500

Transportation

Golf Cart Rental	\$100/hour with a consecutive 2 hour minimum
Shuttle Van Rental	\$200/hour with a consecutive 2 hour minimum
Tram Rental	\$250/hour with a consecutive 4 hour minimum

Banquet & Catering Policies

Function Room Assignments

A \$500 Reset Fee will be charged to flip a room or change a set previously approved via email or signature.

Entrée Selection

In the event your group requires a split menu, entrée selections are limited to a maximum of 2 selections plus a vegetarian option. The higher priced entrée charge will apply to all selections. If additional entrée selections are required over and above the guaranteed amount, the guest will be responsible for the additional charges incurred. Additional entrees added the evening of the event will be charged an additional 25% service charge on top of the meal price. For plated meals the client is required to produce place cards with meal identified for each place setting.

Outside Food and Beverage

No outside food or beverage is allowed. Food may not be taken off the premises under any circumstances. Bringing in your own wine must be approved by your Catering Manager and will be subject to a \$13 per 750ml bottle and \$22 per 1.5L bottle corkage fee. Gift bags can be delivered to guest rooms for \$4.00 per guest. Cake may be brought in, but must come from a professional and licensed kitchen.

Guarantees

Food and alcohol selections are required 30 business days prior to all events. A guaranteed attendance along with full payment is required for all meal functions 14 business days prior to the function. Additional meals added will be subject to availability and will incur a \$5.00 fee on top of the meal price. Payment is due on the guaranteed attendance regardless of lower attendance. All menu prices are guaranteed 60 days prior to the function.

Pricing

Pricing does not include 18% service charge.