

THE HEATHMAN LODGE

Vancouver, WA Meetings + Events

CATERING MENU



PLATED BREAKFAST

\$27

Choose one for whole group (Includes coffee, tea & fruit juices)

FARMER'S SCRAMBLE:

Scrambled eggs with Tillamook cheddar cheese, choice of breakfast meat (bacon, ham or sausage) & breakfast potatoes

GARDEN SCRAMBLE:

Garden scramble with chevre, breakfast potatoes, broiled tomato & fresh fruit

HASH IT OUT:

House-made corned beef hash & scrambled eggs with Tillamook cheddar cheese

THE OG:

Eggs benedict (choose your style: original, crab, crab cake or veggie – see pricing below) with breakfast potatoes.

- Veggie: + \$4.00
- Crab or crab cake: \$12.00



15 person minimum for all plated meals



Prices do not include the customary 24% facility fee and 8.4% sales tax. Menu prices are subject to change and are not guaranteed.

THE HEATHMAN LODGE

BREAKFAST BUFFETS

\$32

Includes sliced fresh fruit, coffee, tea & fruit juices

CHINOOK BUFFET:

Silver dollar pancakes, syrup, whipped cream, fruit compote, Tillamook cheddar cheese scrambled eggs, choice of meat (bacon, ham or sausage), breakfast potatoes, muffins, Danish

SNOQUALMIE FALLS BUFFET:

Oatmeal, chevre scrambled eggs, lox platter, bagels with assorted cream cheeses, whole fruit, muffins

ST. HELENS BUFFET:

Eggs benedict, house-made french toast, choice of breakfast meat (bacon, ham or sausage), breakfast potatoes, muffins

CASCADE FALLS BUFFET:

Tillamook cheddar cheese scrambled eggs, breakfast potatoes, choice of meat (bacon, ham or sausage), muffins, Danish

MULTNOMAH FALLS BUFFET:

Smoked Salmon hash or corned beef hash, Tillamook cheddar cheese scrambled eggs, muffins, pastries

STEVENSON BUFFET:

Country sausage gravy, fresh biscuits, Tillamook cheddar cheese scrambled eggs, choice of meat (bacon, ham or sausage), breakfast potatoes, muffins, Danish

15 person minimum for all buffets

Enhancements

Build your own parfait

Assorted flavored yogurts, dried acai berries, assorted dried fruit, house made granola

\$6 per person

*Pancake Station

Fresh whipped cream, whipped butter, berries, warm syrup, bananas, candied walnuts

\$8 per person

*Omelet Station

Whole eggs & egg whites, cheddar & Swiss cheese, mushrooms, tomatoes, peppers, spinach, bacon, ham

\$10 per person

*Benedict Station

Traditional or veggie, poached eggs, English muffins, hollandaise

\$13 per person

*Avocado Toast Station

Grilled rustic bread, smashed avocados, eggs to order

\$13 per person

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

Additional or add on meat
(Bacon, ham or sausage)

\$3 per person

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THE HEATHMAN LODGE

BREAKFAST BUFFETS CONT.

\$19

Includes sliced fresh fruit, coffee, tea & fruit juices

CEILO FALLS CONTINENTAL :

Fresh fruit, muffins, pastries, assorted yogurts, oatmeal

WILLAMETTE FALLS CONTINENTAL:

Assorted yogurts, house-made granola, fresh berries, dried acai & assorted other dried fruits, hard boiled eggs

15 person minimum for all buffets



Enhancements

Build your own parfait

Assorted flavored yogurts, dried acai berries, assorted dried fruit, house made granola

\$6 per person

*Pancake Station

Fresh whipped cream, whipped butter, berries, warm syrup, bananas, candied walnuts

\$8 per person

*Omelet Station

Whole eggs & egg whites, cheddar & Swiss cheese, mushrooms, tomatoes, peppers, spinach, bacon, ham

\$10 per person

*Benedict Station

Traditional or veggie, poached eggs, English muffins, hollandaise

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Grilled rustic bread, smashed avocados, eggs to order

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\$3 per person

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THE HEATHMAN LODGE

ALL DAY BREAK PACKAGE

\$31

MT. ADAMS:

Morning

House-made granola, assorted flavored yogurt, acai & dried fruits, fresh sliced fruit, coffee, hot tea, fruit juice

Mid-Morning

Coffee, tea, assorted soft drinks, seasonal flavored water

Afternoon

Granola bars, vegetable crudité with hummus, trail mix, lemonade, iced tea

MT. RAINIER:

Morning

Doughnut holes, house made scones with assorted jams, coffee, hot tea, fruit juice

Mid-Morning

Coffee, tea, assorted soft drinks, seasonal flavored water

Afternoon

House-made rice krispy treats, brownies, chips, pretzels, coffee, tea, soft drinks, lemonade, iced tea

Specialty Breaks

Dessert Bar

Cookies, house-made rice krispy treats, assorted dessert bars, milk, chocolate milk

\$12 per person

Charcuterie

Assorted artisanal cured meats and cheeses, house pickled vegetables, mustards, seasonal jam, crackers

\$15 per person

Power Break

Coffee cake, apple wedges, peanut butter, protein balls, cold brew coffee

\$10 per person



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THE HEATHMAN LODGE

A LA CARTE

Fresh baked cookies & brownies

\$28 per dozen

Chips & salsa

\$5 per person

Bagels & cream cheese

\$35 per dozen

Granola bars

\$3 each

Doughnut holes

\$15 per dozen

Assorted flavored yogurts & house-made granola

\$9 per person

Fruit platter

\$4 per person

Vegetable crudité

\$6 per person

Cheese platter

\$6 per person

Whole fruit

\$3 each

House-made trail mix

\$4 per person

Movie theater popcorn

\$12 per pound (each pound serves up to 20 people)

Refreshments

Coffee and Tea

\$53 per gallon

Individual Bottled Milk

\$5 each

Bottled Fruit Juice

\$5 each

Soft Drinks

\$5 each

Lemonade

\$31 per gallon

Iced Tea

\$36 per gallon

Punch

\$31 per gallon

Red Bull Energy Drink

\$6 each

Sparkling Water

\$6 each

Bottled Water

\$5 each



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THE HEATHMAN LODGE

BOX LUNCHES

\$30 (Select three options)

*All box lunches include - Cookie, Bag of chips, piece of whole fruit, assorted soft drink.
All Sandwiches are also available as a wrap or on gluten free bread.*

CHICKEN SALAD SANDWICH

Grapes, walnuts, lettuce & tomato on a fresh baked croissant

TURKEY BLT

Avocado on sour-dough bread

BLACK FOREST HAM SANDWICH

Swiss cheese, dijon aioli, lettuce & tomato on a pretzel roll

SALAMI & PROSCIUTTO SANDWICH

Smoked mozzarella, olive Tapenade, arugula, tomato on ciabatta

VEGGIE SANDWICH

Roasted yellow bell peppers, grilled onion, roasted tomatoes, fresh spinach, cucumber & pesto mayo on whole wheat

CHEF'S SALAD

Turkey, ham, swiss cheese, cheddar cheese, hard-boiled egg, cucumber & tomato with ranch dressing

COBB SALAD

Bacon, avocado, tomato, hard-boiled egg, grilled chicken, blue cheese crumbles with sriracha mix & our house white balsamic vinaigrette

CHICKEN CAESAR SALAD

Grilled chicken breast, romaine lettuce, parmesan cheese, house-made croutons, creamy caesar dressing

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LIGHT LUNCHES

\$24 (Select one option)

Includes coffee, tea & choice of lemonade or iced tea

CHEF'S SALAD

Turkey, ham, swiss cheese, cheddar cheese, hard-boiled egg, cucumber & tomato with ranch dressing

COBB SALAD

Bacon, avocado, tomato, hard-boiled egg, grilled chicken, blue cheese crumbles with spring mix & our house white balsamic vinaigrette

CHICKEN CAESAR SALAD

Grilled chicken breast, romaine lettuce, parmesan cheese, house-made croutons, creamy caesar dressing



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THE HEATHMAN LODGE

PLATED LUNCH

\$37

Includes coffee, tea and choice of lemonade or iced tea

STARTERS (please choose one)

CUP OF SEASONAL CHEF'S CHOICE SOUP

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

ENTREES (please choose two + vegetarian option)

CHICKEN MARSALA – Pan seared chicken breast, mushroom marsala sauce, parmesan smashed yukon gold potatoes, roasted green beans with charred grape tomatoes

ROSEMARY CHICKEN – Citrus & rosemary marinated airline chicken breast, wild mushroom & parmesan risotto, apricot chutney, chicken jus

PAN SEARED SALMON – Herbed cous cous, broccolini, dijon dill vinaigrette

BAKED COD – Parmesan crust, caesar broccolini, grilled mushroom

BRIASED BEEF SHORT RIB– Creamy polenta, sautéed kale, Cipollini onion

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

CHICKPEA CAKES – Charred tomato sauce and grilled vegetables

DESSERTS (please choose one)

NY CHEESECAKE WITH MIXED BERRY COMPOTE

BAKED LEMON TART

CHOCOLATE SWIRL CHEESECAKE

CHOCOLATE TRUFFLE DELIGHT

HUDSON'S BREAD PUDDING

WILLAMETTE APPLE FRANGIPANE TART

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THE HEATHMAN LODGE

LUNCH BUFFETS

\$42

Includes coffee, tea & choice of lemonade or iced tea

MERIWETHER BUFFET:

Build your own cobb salad with spring greens, chopped bacon, grape tomatoes, blue cheese crumbles, grilled chicken, chopped hard cooked egg. Chicken piccata with lemon & caper white wine sauce, wild mushroom ravioli with basil cream sauce, walnuts and white truffle oil + choose two desserts

COLUMBIA RIVER BBQ BUFFET:

Choose two meats: Smoked brisket, BBQ chicken, or pulled pork. Served with Cornbread + choice of three sides & two desserts

HUDSON'S CUSTOM DELI BUFFET:

Chef's choice seasonal soup or house smoked chicken chowder. Spring greens with grape tomatoes, english cucumbers, carrots, sunflower seeds & assorted dressings. Smoked ham, roast turkey & roast beef, Tillamook cheddar, Swiss, pepper jack and provolone cheese, traditional condiments, fresh sourdough, wheat & rye bread. Kettle chips, red potato salad + choose two desserts

SOUTHWEST BUFFET:

Mexican fruit salad, jicama slaw, pork carnitas, chicken tinga, traditional accompaniments, soft & crunchy taco shells, Spanish rice, pinto beans, roasted tomatillo salsa, pico de gallo, churros

FAJITA BUFFET

Southwest Salad of romaine and iceberg, cilantro vinaigrette, black beans, corn, grape tomatoes, fried tortilla strips and queso fresco. Roasted corn salad, American condiments. Grilled chicken & grilled steak fajitas with corn & flour tortillas, Spanish rice, spicy black beans, fire roasted tomato salsa, pico de gallo. Miniature cheesecake, dulce de leche & Mexican chocolate

SALAD BAR

Seasonal chef's choice soup du jour. Spring mix, romaine lettuce, baby spinach, grape tomatoes, english cucumbers, radish, carrot, garbanzo beans, mushrooms, Kalamata olives, bell peppers, cheddar cheese, parmesan cheese, hard boiled eggs, grilled chicken breast, bay shrimp, chopped bacon. Roasted fingerling potato salad. Pasta salad with roasted tomatoes, Kalamata olives, artichoke hearts & pesto. Garlic & parmesan bread knots + choose two desserts

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THE HEATHMAN LODGE

LUNCH BUFFETS CONT.

\$42

Includes coffee, tea & choice of lemonade or iced tea

PRE-MADE SANDWHICH BUFFET

Chef's choice seasonal soup or smoked chicken chowder. Caesar salad & pasta salad with roasted tomatoes, Kalamata olives, artichoke hearts & pesto. Roast beef & provolone on ciabatta. Smoked ham & swiss on whole wheat. Roast turkey with cranberry cream cheese in a whole wheat wrap. Grilled vegetables, goat cheese spread and olives on a rustic sliced loaf. Kettle chips + choose two desserts (all sandwiches made with lettuce & sliced tomato)

BUILD YOUR OWN BUFFET:

Choose two: Honey glazed roasted pork loin with an herbed jus. Pan seared salmon with roasted fennel & dill beurre blanc. Pepper crusted tri-tip with red wine demi glaze. Roasted cod with olive tapenade & roasted red pepper coulis. Grilled chicken breast, roasted mushrooms, red wine sauce. Chicken scaloppini with house made putanesca. Chicken piccata with caper white wine sauce. Honey chili glazed roasted salmon. Choose three sides + two desserts.



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LUNCH BUFFET SIDES + DESSERT

SIDES:

Chef's choice seasonal soup or smoked chicken chowder

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

Caesar salad

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

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

Coleslaw

Red potato salad

Fresh fruit salad

Roasted red potatoes

Caprese salad (bocconcini & grape tomatoes)

Roasted green beans with grape tomatoes & mushrooms

Honey glazed baby carrots

Charred broccolini

Zucchini & squash ratatouille

Chef's choice seasonal vegetables

Baked mac & cheese

Kettle chips

Wild Rice Pilaf

Buttermilk smashed yukon gold potatoes

DESSERT:

Fresh baked cookies

Double chocolate brownies

Crème brulee lemon bars

Very berry bars

Petite Cheesecake

Mixed berry tarts

Apple crisp tarts

Chocolate hazelnut tart

Tiramisu bites

Assorted cupcakes

Mixed berry tarts

Apple crisp tarts

Chocolate hazelnut tart

Tiramisu bites

Assorted cupcakes

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THE HEATHMAN LODGE

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 croute / 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

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THE HEATHMAN LODGE

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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THE HEATHMAN LODGE

PLATED DINNER

\$55

Includes coffee, tea & choice of lemonade or iced tea

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

DESSERTS (choose one)

HARVEST CARROT CAKE

CHOCOLATE GANACHE TORTE

TOFFEE LUSCIOUS CAKE

FLOURLESS DECADENCE TORTE

OREGON MARION BERRY CHEESECAKE

CHOCOLATE SWIRL CHEESECAKE

TIRAMISU TORTE

CHOCOLATE MOUSSE CAKE



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
viniagrette
\$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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THE HEATHMAN LODGE

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, ciprussy brussel sprouts

GRILLED BAVETTE STEAK – Smashed yukon gold mashed 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

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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THE HEATHMAN LODGE

DINNER BUFFETS

\$62 Standard

\$67 Premium

Buffets include coffee, tea & choice of lemonade or iced tea

STANDARD BUFFET (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 (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

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

15 person minimum for all buffets

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

Sautéed 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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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

\$100 bartender fee per bar.

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PREFERRED VENDORS

PHOTOGRAPHERS

April Williams
360.513.1227
aprilwilliamsphotography.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