



THE HEATHMAN LODGE

Wedding Guide



Congratulations on your engagement!

This is a special time in your life, and we are excited to be sharing these moments with you. Over the next few months you will begin to plan the day that will launch a lifetime of cherished moments and memories.

For now however, take a breath and relax because this is your day and it should be filled with love, laughter and friendships. Our team is comprised of true professionals that bring with them a wealth of knowledge and experience. We will help you bring to life the wedding of your dreams. From custom menu planning, event décor and service enhancements we will guide you through the planning process and make sure every detail falls into place perfectly.

We look forward to working with you as you embark on the next journey of your life.

Your friends,

The Heathman Lodge



WEDDING SITE FEES

Site Fee by Time	Weekday	Friday	Saturday	Sunday
1:00pm	\$550	\$1,100	\$1,550	\$850
4:00pm	\$500	\$2,100	\$3,100	\$1,250
7:00pm	\$500	\$1,400	\$2,250	\$1,000

- Included Amenities -

House Linens (white, ivory, or black)
Champagne toast to the happy couple
Cake cutting and service
One hour of ceremony rehearsal time
Overnight stay in a honeymoon suite with champagne and chocolates
Guestroom block with discounted rates
Dance floor built to suit your event
Mirror tile, votive candles, lantern, or wood “cookie” centerpieces
Complimentary parking
Tables, china and silverware
Set up, clean up and tear down of room



EVENT ENHANCEMENTS

STAGING

4 x 4 sections
\$15.00 each

UPGRADED LINENS

Satin 120" round linen - \$25.00 each
Satin overlays 72" x 72" - \$15.00 each
Iridescent crush 120" round linen - \$35.00 each
Sequin 8' box linen - \$60.00 each
Sequin 120" round linen - \$50.00 each

ARBORS

Rustic birch wood 10' x 10' x 10' - \$600.00
Modern white - \$500.00

UPGRADED CHAIRS

Chiavari (white, silver, gold, mahogany, natural and black) -
\$10.00 each
Natural wood folding - \$7.00 each

ADDITIONAL RENTAL ITEMS

White or Ivory draping on focus wall - \$300.00
Additional draping - \$9.00 per linear foot

Spandex chair bands - \$3.00 each
Satin chair ties - \$5.00 each
Crystal chair brooch - \$2.50 each
Crystal chair brooch with pearl - \$3.00 each

Chargers (gold, silver, or white) - \$3.00 each
Clear charger with beaded edge - \$8.50 each

Reclaimed wood bar surround ~8' long - \$400.00 each
Reclaimed wood bar back/wall ~16' wide x 10' tall - \$600.00
Custom made "Bar" signage - \$150.00



LUNCH MENU

Buffet - \$40.00 per person

Plated - \$35.00 per person

Family Style - \$30.00 per person

Enjoy your choice of one of the following starters:

Organic Spring Greens; With cucumber, cherry tomatoes and balsamic vinaigrette

Hudson's Caesar :With petite hearts of romaine tossed with lemon garlic dressing and rustic croutons

Baby Lettuce Salad: With candied walnuts, pears and bleu cheese

Organic Iceberg Wedge: With Oregon bleu cheese, bacon, hard-boiled egg, and ranch dressing

Enjoy your choice of two of the following entrees:

Grilled Portobello ravioli

Oven roasted salmon

Herb roasted chicken breast

Roasted pork loin

Grilled and oven roasted tri-tip steak

Roasted rock fish

Enjoy your choice of two of the following sides:

Glazed green beans with bacon and herbs

Roasted zucchini & yellow squash with cherry tomatoes and mushrooms

Buttermilk mashed potatoes, Rice pilaf

(Includes house breads, coffee and tea service, and champagne/sparkling cider toast)

*Prices do not include the customary 22% service charge and 8.4% sales tax
Menu prices are subject to change and not guaranteed for more than 90 days



DINNER MENU

Buffet - \$55.00 per person

Plated - \$50.00 per person

Family Style - \$45.00 per person

Enjoy your choice of one of the following starters:

Organic Spring Greens; With cucumber, cherry tomatoes and balsamic vinaigrette

Hudson's Caesar : With petite hearts of romaine tossed with lemon garlic dressing and rustic croutons

Baby Lettuce Salad: With candied walnuts, pears and bleu cheese

Organic Iceberg Wedge: With Oregon bleu cheese, bacon, hard-boiled egg, and ranch dressing

Enjoy your choice of two of the following entrees:

Grilled Portobello ravioli

Blackened smoked salmon

Herb roasted chicken breast

Roasted pork loin

Roasted top sirloin

Pan roasted Halibut

Enjoy your choice of two of the following sides:

Glazed green beans with bacon and herbs

Roasted zucchini & yellow squash with cherry tomatoes and mushrooms

Roasted Brussels sprouts

Roasted garlic or buttermilk mashed potatoes, Rice pilaf or Saffron risotto

(Includes house breads, coffee and tea service, and champagne/sparkling cider toast)

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COLD HORS D'OEUVRES

Selection of Hand Crafted American Cheeses

\$9 per guest

Seasonal Fresh Fruit Platter

\$6 per guest

Seasonal Crudités

Buttermilk-Herb Dipping Sauce

\$6 per guest

Antipasti Display

Assorted Marinated Vegetables, Olives, Cured Meats and Cheeses

\$10 per guest

Hummus Display

Harissa Artichoke Salad and Grilled Pita

Serving 30 Guests \$53

Gorgonzola Cheese Cake

Whole Roasted Garlic, Toast Points, Artichoke Salad

Serving 50 guests \$111

Herb Rubbed Smoked Pork Tenderloin

Air-Dried Tomatoes, Fingerling Potatoes, Roasted Shallots and Fresh Basil

Serving 30 guests \$129

All Natural Certified Angus Beef Shoulder Tender

Pinot Noir Onions and Point Reyes Bleu Cheese

Serving 30 Guests \$181

Hudson's Smoked Salmon and Curried Egg Salad

On Rye Crostini

\$22 per dozen

(Three dozen minimum)



COLD HORS D'OEUVRES

Oven Toasted Crostini

Goat Cheese, Sun Dried Tomatoes and Capers
Bleu Cheese, Roasted Pears and Walnuts
Fresh Tomato, Mozzarella and Basil
Wild Mushroom, Roasted Fennel and Herb Spread
\$22 per dozen
(Three dozen minimum)

Mini Quiche—Choice of One

Fourme D'Ambert and Beech Mushroom
Cypress Grove Goat Cheese & Tapenade
Spinach and Feta
\$37 per dozen
(Five dozen minimum)

Oregon Albacore Tuna Salad

Served in Black Sesame Cones
\$37 per dozen
(Five dozen minimum)

Hand Dipped Chocolate Covered Strawberries

\$ 28 per dozen
(Three dozen minimum)



HOT HORS D'OEUVRES

Phyllo Turnovers

Stuffed with Spinach, Mushrooms and Feta Cheese

\$23 per dozen

(Four dozen minimum)

Marinated and Grilled Brochettes

Chicken Breast

Beef Top Sirloin

Barbecued Shrimp

Scallops

\$30 per dozen

(Four dozen minimum)

Hudson's Crab Cakes

Lemon Thyme Aioli

\$47 per dozen

(Three dozen minimum)

Savory Meatballs

Hudson's Barbecue Sauce

\$5 per guest

(15 guest minimum)

Sausage Stuffed Mushrooms

\$6 per guest

(15 guest minimum)

Grilled Portobello Raviolis

Basil Cream Sauce, Micro Greens, Walnuts and White

Truffle Oil

\$10 per guest



SEAFOOD HORS D'OEUVRES

Chilled Shrimp

Cocktail Sauce and Lemon

\$30 per dozen

(Two dozen minimum)

Salmon

House-Cured and Smoked Salmon

Served with Traditional Condiments Including: Capers,

Red Onion and Lemon

\$161 per side serving 30 guests

Individual House Smoked Scallops

\$11 Per Guest

CARVED HORS D'OEUVRES

Choice of Grilled Tri Tip Steak or Alder Wood Smoked Turkey

Served with Rolls and Traditional Condiments

\$8 per Guest Per Carved Item Plus A \$100 Carver Fee

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BEVERAGES

Non-Alcoholic Beverages

Coffee and Tea	\$53 per gallon
Punch	\$31 per gallon
Lemonade	\$31 per gallon
Iced Tea	\$36 per gallon
Martinelli's Sparkling Cider	\$18 per bottle
Bottled Fruit Juice	\$5 each
Soft Drinks	\$5 each
Bottled Water	\$5 each

Mixed Drinks

Well	\$7.5
Call	\$8.5
Premium	\$10
Specialty	\$11

Wine by the Glass

Flume Pinot Gris	\$8.25
Flume Chardonnay	\$8.25
Flume Riesling	\$8.25
Canyon Road White Zinfandel	\$8.25
Canyon Road Cabernet Sauvignon	\$8.25
Hudson's Label Maryhill Chardonnay	\$9.25
Hudson's Label Maryhill Winemaker's Red	\$9.25

Wine by the Bottle

Wycliff Sparkling Wine	\$28
Flume Pinot Gris	\$33
Flume Chardonnay	\$33
Flume Riesling	\$33
Canyon Road White Zinfandel	\$33
Canyon Road Cabernet Sauvignon	\$33
Hudson's Label Maryhill Chardonnay	\$37
Hudson's Label Maryhill Winemaker's Red	\$37

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BEVERAGES

Domestic Bottle Beer

Budweiser	\$6
Coors Light	\$6
Budweiser	\$6

Micro Brews and Imported Bottled Beer

Blue Moon Belgian White	\$7
Deschutes Mirror Pond	\$7
Alaskan Amber	\$7
Corona	\$7
Kaliber Non-Alcoholic	\$7

Kegs

Domestic	\$425
Imported/Micro Brew	\$500

A \$100.00 Bartender Fee Applies to all Banquet Bar Service

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