



WEDDINGS

3376 Country Club Drive South, Salem, OR 97302

www.illahehills.com



SITE FEES

OUTDOOR PAVILION & CEREMONY LAWN | \$2,500

ILLAHE BALLROOM | \$2,500 Reception Only
Add Ceremony Lawn \$500

INCLUSIONS

- ✓ Complimentary Menu Tasting for Bride & Groom
- ✓ One Hour Ceremony Rehearsal (coordinator not included)
- ✓ Two Getting Ready Areas for Bridal Parties
- ✓ Ceremony & Reception Chairs (*for up-to 200 people*)
- ✓ House Linen, China, Glassware & Flatware
- ✓ Reception Tables
- ✓ Additional Tables for Gifts/Guest Book/Cake
- ✓ Set-Up & Breakdown of Tables & Chairs
- ✓ Banquet & Bartending Staff
- ✓ One Portable Bar Set-Up
- ✓ Cake Cutting & Service
- ✓ Five Hours of Event Time - Ceremony & Reception
- ✓ Four Hours of Event Time - Reception Only
- ✓ 21ft x 23ft Hardwood Dancefloor – Ballroom Only

ILLAHE BALLROOM

The Illahe Ballroom allows for year-round receptions and rehearsal dinners with floor-to-ceiling windows overlooking the beautiful greens of our golf course as well as a built-in hardwood dance floor. Our elegant chandeliers and romantic fireplace inspire the perfect ambiance for your special day.

CAPACITY

200 - without dance floor

170 - with dance floor

OUTDOOR PAVILION & CEREMONY LAWN

Enjoy the stunning views of the natural countryside for your Ceremony and Reception with our beautiful outdoor Pavilion and Ceremony Lawn. This event space is just steps away from the main Clubhouse and offers the perfect backdrop for sunset photos.

CAPACITY

250 - without dance floor

200 - with dance floor

**Dance floor not included in Pavilion.*

**Pavilion Tent available April-October*



HORS D'OEUVRES

TRAY PASSED OR BUFFET

Priced per 100 pieces | Half & Quarter Orders Available

COLD

Garlic Peppercorn Crusted Ahi Spoons with Minted Cucumber & Goat Cheese **gf* \$350

Tartlets with Smoked Salmon, Dill & Cream Cheese \$199

Creole Shrimp Cucumber Bites with Guacamole **gf* \$350

Caramelized Onion & Garlic Crostini with Rosemary & Prosciutto **df* \$195

Sun-dried Tomato & Basil Cream Crostini \$195

Avocado, Roasted Red Pepper & Chipotle Aioli Crostini **df* \$195

Salmon Lox with Cream Cheese, Red Onion, Capers & Pistachio on Marbled Rye \$210

Prosciutto-Wrapped Mozzarella with Fresh Basil **gf* \$200

Chilled Prawns with Cocktail Sauce & Lemon **gf *df* \$330

Caprese Skewers **gf* \$200

Heirloom Tomato Caprese in Frico Cups **gf* \$255

Peppered Steak Bites **gf* \$345

Skewered Black Pepper & Garlic Rubbed New York with Green Olive, Roasted Red Pepper, & Manchego Cheese

HOT

Tartlets with Spinach, Mushroom & Chèvre \$195

Chicken Skewers with Ginger-Soy Sauce **gf *df* \$210

Asian Vegetarian Spring Rolls with Sweet Chili Dipping Sauce **gf* \$168

Walnut & Gorgonzola Stuffed Mushrooms \$199

Italian Sausage Stuffed Mushroom \$210

Steamed Pot Stickers with Ponzu Sauce **df* \$185

Chicken Satay with Thai Peanut Sauce **gf *df* \$205

Meatballs, choice of: Marsala Mushroom, Swedish, Barbeque or Ginger Soy & Pineapple \$185

Bacon Wrapped Scallops **df* \$370

Crab Cakes with Wasabi Aioli \$370

Brie & Hazelnut Stuffed Dates with Spicy Honey Glaze **df* \$198

Bacon & Goat Cheese Stuffed Mini Peppers with Balsamic Sweet Chili Sauce **gf* \$258

BUFFET DINNER

Buffet includes bread & butter, steamed seasonal vegetables, and a beverage station of iced tea, lemonade & water.

Priced per person.

SALADS

Choose Two

Mixed Greens: with condiments & assorted dressing.

Classic Caesar Salad: garlic croutons, parmesan & creamy dressing.

Ilaha Bliss Salad: with spinach, romaine, dried cranberries, blue cheese, walnuts & balsamic brown sugar vinaigrette.

STARCHES

Choose Two

Rice Pilaf

Roasted Potatoes

Potatoes au Gratin

Sour Cream & Green Onion Smashed Potatoes

ENTREES

Choose Two

Beef | \$41

Braised Beef Tips *gf

Pearl onion, mushroom, red wine & smoked bacon.

Grilled Flank Steak *gf *df

Choice of caramelized onion bourbon sauce or ginger-soy & pineapple.

Roasted New York Strip Loin *gf - **Carving Station**

With cabernet demi-glaze.

Prime Rib of Beef *gf - **Carving Station**

Eight ounce serving with creamy horseradish & au jus.

Add \$8 per person

[Dinner Buffet Continued]

Pork | \$36

Bourbon Peach Pork Loin *gf *df

Carlton Farms Pork Loin with a bourbon peach demi-glace.

Roasted Pork Loin *gf

Coriander rubbed, with apple cider demi-glace.

Chicken | \$38

Lemon Chicken Madeira *gf

Lemon, madeira & cream sauce.

Chicken Piccata *gf

Sauce of white wine, lemon, capers, mushrooms, parsley & artichoke.

Chicken Marsala

Marsala, mushroom & cream sauce.

Chicken Parmesan

Parmesan-breaded with pomodoro sauce & mozzarella.

Seafood | \$41

Northwest Salmon *gf

With a pinot gris lemon dill beurre blanc.

Prawn Scampi with Penne Pasta

White wine, lemon, & garlic butter sauce.

Vegetarian | \$31

Caponata Stuffed Zucchini *gf

Stuffed with eggplant, roasted peppers, caper, Kalamata & green olive.

Stuffed Portobello Mushroom *gf

Stuffed with wild rice, goat cheese, zucchini & roasted red pepper.

Baked Penne with Pesto Alfredo

Au gratin with parmesan & pesto alfredo sauce.

PLATED DINNER

Plated meals include bread & butter, house starter salad, steamed seasonal vegetables, your choice side, and a beverage station of iced tea, lemonade & water.

Select up to two entrees (vegetarian entree may be added as a third option).
Priced per person.

CHICKEN

Lemon Madeira Chicken *gf \$40
Lemon, madeira & cream sauce.

Chicken Piccata *gf *df \$40
Sauce of white wine, lemon, capers, mushrooms, parsley & artichoke.

Chicken Marsala \$40
Marsala, mushrooms & cream sauce.

Chicken Parmesan \$40
Parmesan-breaded with pomodoro sauce & mozzarella.

Forest Mushroom Chicken \$40
Mushroom-dusted with Chardonnay Cream Velouté.

BEEF

Braised Beef Tips *gf *df \$43
Pearl onion, mushroom, red wine & smoked bacon.

Filet Mignon Au Gratin *gf \$54
Six ounce filet topped with red rock crab, jumbo prawn, green onion, melted parmesan, mozzarella & Tillamook cheddar, with pinot noir demi-glace.

Grilled Flank Steak *gf *df \$43
Choice of caramelized onion bourbon sauce or ginger-soy & pineapple.

Filet Mignon *gf *df \$49
Six ounce filet with forest mushroom & pinot noir demi-glace.

Roasted New York Strip Loin *gf *df \$43
With cabernet demi-glace.

Prime Rib of Beef *gf
Served with creamy horseradish & au jus.
8 ounce \$49 | 12 ounce \$55

[Plated Dinner Continued]

PORK

Bourbon Peach Pork Loin *gf *df \$38

Carlton Farms Pork Loin served with a bourbon peach demi-glace.

Roasted Pork Loin *gf \$38

Coriander rubbed, with apple cider demi-glace.

Grilled Pork Chop *gf \$38

Melted fontina, Sundried Tomato, & Fennel

SEAFOOD

Northwest Salmon *gf \$43

With a pinot gris lemon dill beurre blanc.

Pistachio, Herb & Rice Crumb Baked Snapper *gf \$40

Served with pesto alfredo sauce.

Hazelnut Crusted Halibut *gf \$44

With a madeira lemon cream sauce.

Cilantro Lime Prawn Skewers *gf \$40

VEGETARIAN

Caponata Stuffed Zucchini *gf *df \$33

Stuffed with eggplant, tomato, roasted peppers, caper, kalamata & green olives.

Stuffed Portobello Mushroom *gf \$33

Stuffed with wild rice, lentil, goat cheese, zucchini & roasted red pepper.

Baked Penne with Pesto Alfredo \$33

Au gratin with parmesan & pesto alfredo sauce.

Greek Stuffed Eggplant *gf \$33

Artichoke, Kalamata olive, zucchini, onion, mozzarella, & feta, served over marinara sauce.

GENERAL INFORMATION

Food and Beverage

Our Catering team is pleased to provide you with a menu proposal created to your taste and budget. Custom menus are also available and subject to market pricing. Our wedding package includes a complimentary menu tasting for the Bride and Groom.

All food and beverages served, with the exception of wedding cakes must be provided by Illahe.

There is a 20% service charge that is applicable to all hosted food and beverage prices.

A Beverage Station of Iced Tea, Lemonade, and Water is included with Buffet and Plated meal services. Bottled Soda may be added for \$3 each and charged on consumption.

The Food and Beverage minimum is \$3,000. The service charge is not included in the food and beverage minimum amount.

Event Details & Timeframe

Weddings are allowed five hours of rental time from the start of the Ceremony until the end of the Reception, or four hours for Reception Only. One additional hour is allotted for vendors and Patrons to collect all belongings and rentals from the property.

Vendors may arrive no sooner than two hours prior to the event unless specific arrangements have been made with the Event Coordinator.

Guarantees

Your final guest attendance is due to your Event Coordinator 10 days prior to wedding. This count is considered your final guarantee and is not subject to reduction. In the event that a final guarantee is not received, the original expected attendance will be used.

Deposits and Cancellations

All deposits will be credited towards the total cost of your event. We can provide you with the information regarding our cancellation policy outlined in the rental agreement.

Labor and Service Fees

Additional labor charges will be assessed as follows:

Bar Set up Fee	\$200 per additional bar
Carving Station	\$150 per Chef Attendant
Coat Check	\$25 per coat check/per hour <i>minimum of 4 hours</i>
Additional Rental Time	\$500 per hour (Events must still end at 10pm for Pavilion and 11pm for Ballroom)