

A full-page background image of a wedding couple in a field of tall, golden grass. The bride is wearing a white lace gown and a long veil, holding a large bouquet of white roses. The groom is in a dark tuxedo with a white shirt and bow tie. They are embracing and looking at each other. In the background, there are tall evergreen trees on the left and a line of smaller trees on the right under a blue sky with light clouds.

Wedding Packages



25700 SW Petes Mountain Road, West Linn, Oregon
(503) 650-6900 | www.oregongolfclub.com

Rose Garden & Pavilion

SITE FEES

Saturday: \$3,750 - \$4,750

Friday & Sunday: \$2,750 - \$3,750

For wedding receptions only: \$500 site fee reduction

Food & beverage minimums apply, and vary by day of week and month

Professional wedding planner/coordinator required, and not provided by venue

What's Included

- ✓ Professional Service Staff
- ✓ Set-up & Breakdown of venue provided tables & chairs
- ✓ Private Getting Ready Suites
- ✓ 1-Hour Wedding Rehearsal (Coordinator Not Included)
- ✓ Outdoor Garden Ceremony
- ✓ Six Hours of Event Time
- ✓ (Reduced to Five Hours Reception Only)
- ✓ White Ceremony Chairs
- ✓ Banquet Chairs for your Reception
- ✓ House Table Linens & Napkins
- ✓ House Flatware, China & Glassware
- ✓ Cake Cutting & Service
- ✓ Bartendering Staff
- ✓ White Reception Bar Front
- ✓ 21' x 21' Oak Dance Floor
- ✓ Chiffon Head Table Draping
- ✓ 12' x 24' Stage

Reception Packages

Mount Adams Package

Two Hors d'oeuvres for your cocktail hour
Plated Meal or Buffet
Coffee & Lemonade Station
\$59 per person

Mount St. Helens Package

Three Hors d'oeuvres for your cocktail hour
Champagne Toast
Plated Meal or Buffet | Coffee & Lemonade Station
\$69 per person

Mount Hood Package

Four Hors d'oeuvres for your cocktail hour
Champagne Toast
Plated Meal or Buffet | Coffee & Lemonade Station
Unlimited Sodas | Gold Chiavari Chairs
\$79 per person

Buffet Service

Mt. Adams \$59 | Mt. St. Helens \$69 | Mt. Hood \$79

Includes: Chef's Bakery Rolls and Salted Butter, Your Choice of 2 Entrees, Your Choice of 2 Salads, Your Choice of 2 Accompaniments

Entrees

Wild Mushroom Risotto (v, gf)

Pan Roasted Salmon

Lemon Caper Beurre Blanc

Roasted Cauliflower Steak

French Lentils, Yellow Pepper Sugo, Fennel Leaf
Pesto (vegan, gf, df)

Braised Short Rib

Red Wine Tomato Reduction (gf, df)

Grilled Chicken Breast

Herbed Velouté

Bistro Filet Steak

Asian Chimichurri (gf, df)

Prime Rib Carving Station

Prime Rib Carving Station with Horseradish | +\$20 per person
\$175 Chef Carving Fee Applies

Salads

Mixed Green Salad

Dried Cranberry, Chèvre, Toasted Pecan, Champagne Vinaigrette (v, gf)

Caesar Salad

Parmesan, Cherry Tomato, Caesar Dressing (v, gf)

Baby Kale Salad

Candied Walnut, Dried Blueberries, Cotija Cheese, Cherry Vinaigrette (v, gf)

Bleu Bella Salad

Romaine, Cherry Tomatoes, Bacon, Gorgonzola, Green Goddess Dressing (gf)

Accompaniments

Seasonal Vegetables (v, gf, df)

Yukon Gold Scalloped Potatoes (v, gf)

Rosemary & Sage Roasted Fingerlings (v, gf, df)

Herb Smashed Red Potatoes (v, gf, df)

Cascadian Wild Rice Pilaf (v, gf, df)

Truffle Mac & Cheese (v)

Brown Butter Farro, Butternut Squash, Thyme (v)

French Green Lentils, White Wine, Herbs (v, gf, df)

Plated Service

All Plated Meal Options are accompanied by Chef's Bakery Rolls and Salted Butter, Choices of 1 Salad and 2 Accompaniments

Please choose up to two entree selections (not including a vegetarian option) and each guest place setting must be accompanied by a place card indicating guest meal choice

Entrees

Wild Mushroom Risotto (v, gf)

\$54 | \$62 | \$72

Pan Roasted Salmon

\$63 | \$71 | \$81

Roasted Cauliflower Steak (v, gf, df)

\$54 | \$62 | \$72

Braised Short Rib (gf, df)

\$57 | \$65 | \$75

French Cut Chicken

\$59 | \$67 | \$77

Bistro Filet Steak (gf, df)

\$61 | \$69 | \$79

Dual Entree

Prawn to any Entrée | \$10 per person

Salmon to any Entrée | \$12 per person

Lobster Tail to any Entrée | \$20 per person

Replace Bistro Filet with Filet Mignon | \$20 per person

Salads

Mixed Green Salad

Dried Cranberry, Chèvre, Toasted Pecan, Champagne Vinaigrette (v, gf)

Caesar Salad

Parmesan, Cherry Tomato, Caesar Dressing (v, gf)

Baby Kale Salad

Candied Walnut, Dried Blueberries, Cotija Cheese, Cherry Vinaigrette (v, gf)

Bleu Bella Salad

Romaine, Cherry Tomatoes, Bacon, Gorgonzola, Green Goddess Dressing (gf)

Accompaniments

Seasonal Vegetables (v, gf, df)

Yukon Gold Scalloped Potatoes (v, gf)

Rosemary & Sage Roasted Fingerlings (v, gf, df)

Herb Smashed Red Potatoes (v, gf, df)

Cascadian Wild Rice Pilaf (v, gf, df)

Truffle Mac & Cheese (v)

Brown Butter Farro, Butternut Squash, Thyme (v)

French Green Lentils, White Wine, Herbs (v, df)

Hardy's Selections

Cold Selections

Smoked Salmon, Rye Crisp, Dill Creme Fraiche
Shrimp Cocktail, Spicy Tomato Horseradish, Lemon (gf, df)
Curried Chicken, Endive, Roasted Grape, Candied Walnuts (v, gf)
Cucumber, Basil, Tomato Bruschetta, Crispy Caper (v)
Tomato Caprese, Mozzarella, Basil, Balsamic Reduction (gf)
Salami Crostini, Soppressata, Local Flower Honey
Melon Gazpacho, Compressed Watermelon, Mint (vegan, gf, df)
Seared Rare Ahi, Wonton Pocket, Diced Cucumber Vinaigrette, Toasted Nori (df)
Spicy Beef Lettuce Cups, Crispy Rice Noodles, Pineapple Salsa (gf)
Artichoke Heart, Kalamata Olive, Ciliegine Mozzarella Skewer (v, gf)
Spicy Tuna Sushi, Soy Glaze, Pickled Ginger (df)

Warm Selections

Lamb Meatball, Smoked Mozzarella, Marinara
Stuffed Mushroom Caps, Mozzarella (v, gf)
Crispy Polenta Cakes, Sun Dried Tomato Sugo, Fried Basil (v, gf)
Mini Grilled Cheese, Manchego, Fontina, Mama Lil's Peppers (v)
Chicken Skewers, Sweet Chili, Cilantro, Toasted Cashews
Chicken & Waffles, Maple Butter, Chili Threads
New York Strip Skewers, Chimichurri, Chili Threads (gf)
BBQ Pulled Pork Slider, Apple Cider Slaw
NY Shaved Beef Sliders, Horseradish Mascarpone
Coconut Shrimp Skewer, Mango Salsa
Cauliflower Popcorn, Tempura, Sweet Chili, Scallion (vegan, df)
Goat Cheese Tartlet, Caramelized Onions (v)
Buffalo Chicken Wings, Point Reye's Fondue, Franks Red Hot Sauce

Children's Meals

Children ages 3-11, are offered a meal of chicken tenders, mac & cheese and seasonal fruit | \$20 per child

Upgrades & Add-Ons

Bride's Champagne Brunch

Hot Coffee & Tea Station
2 Bottles of Champagne with Orange Juice
Assorted Breakfast Pastries
Seasonal Fruit Display
Hummus Platter with Veggies & Pita Bread
Turkey Tea Sandwiches with Herb Cream
Cheese and Arugula
\$250

(Package Based on 10 guests)

Groom's Happy Hour

Hot Coffee & Tea Station
Bucket of 20 Domestic Beers
Chips, Salsa & Guacamole
Potstickers with Chili Sauce
Hummus Platter with Veggies & Pita Bread
Cheese Quesadilla
Beef Sliders
\$250

(Package is Based on 10 guests)

For Your Reception

Dual Wall Mounted 80" Flat Screen Displays | \$175
Laptop and cables not included

Additional Hour of Event Time | \$500 per hour

Gold Chiavari Chairs | \$6 per chair

Grand Exit Sparklers
Market price, based on availability

Late Night Snacks

\$4 per person, per selection

Rosemary Popcorn, Sea Salt (v)

Beef Slider, Pickles, Condiments

Grilled Chicken Quesadilla, Cheddar, Red Bell Peppers

Potstickers, Sweet Chili, Scallion

Tomato Soup Shots with Sourdough Pimento Grilled Cheese

Pork Fried Rice, Egg, Scallion (gf)

Carnitas Street Tacos, Cilantro, Onion, Lime (gf)

Spicy Chicken Wings, Blue Cheese Fondue (gf)

Pizza Bites with Pepperoni, Tomato, Spicy Marinara, on Focaccia



Bar Services

All beverages (*with the exception of keg beer*) are charged on a consumption basis and billed at the close of the event

Sparkling Wine

House Prosecco	\$25 per bottle
Brut, Argyle OR	\$36 per bottle
Sparkling Cider	\$12 per bottle

White Wine

Chardonnay, Sycamore Lane, CA	\$25 per bottle
Pinot Gris, Pete's Mountain, OR	\$32 per bottle
Chardonnay, Pete's Mountain, OR	\$36 per bottle

Rose Wine

Rose, Shallow Seas, OR	\$25 per bottle
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Red Wine

Cab Sauvignon, Sycamore, CA	\$25 per bottle
Cab Sauvignon, Pete's Mountain	\$34 per bottle
Pinot Noir, Pete's Mountain, OR	\$36 per bottle

**Seasonal wine list available upon request*

Liquor

Well Liquor	\$8 per drink
Call Liquor	\$10 per drink
Premium Liquor	\$12 per drink
Top Shelf Liquor	\$14+ per drink
Cognac	\$13+ per drink

+ \$2 for martinis, ginger beer, old fashioned, etc.

Non-Alcoholic

Soft Drinks on Consumption	\$3 each
All Day Coffee Service	\$5 per person
Unlimited Soft Drink Package	\$6 per person

Signature Cocktails

Tell us your favorite drink and we'll create a specialty cocktail or mocktail just for your guests!

Price is based on level of liquor and additional ingredients needed.

Beer & Kegs

Domestic Beer	\$5 per glass
Premium and Imported Beer	\$6 per glass
Domestic Pony Keg	\$225
Domestic Full Keg	\$330
Import/Craft/Cider Pony Keg	\$300
Import/Craft/Cider Full Keg	\$405

Note: A pony keg yields approx. 60 glasses, and a full keg yields approx. 120 glasses

Corkage Fees

\$20 per 750 ml of Wine
\$150 per keg (tap not included)

Liquor may not be brought in under any circumstance



General Information

A non-refundable deposit, which is applied to your event total, is required to reserve your date. The amount of the initial deposit varies, based on the date you select. 100% of the final estimated balance is due ten (10) days prior to the event date, less any on day-of consumption charges.

All food and beverage must be provided by the Club, unless otherwise arranged with our Private Events Department. We offer a variety of menu selections and packages designed to accommodate any event. Wine may be brought in for a corkage fee of \$20 per 750ml bottle. Liquor may not be brought in under any circumstances. The Oregon Golf Club offers a full bar selection.

All events are required to meet a food and beverage minimum expenditure. Minimums may vary due to date or time of the event. Minimums do not include service charge or site fees. The requirements are quoted prior to booking the event and are stated in your private event agreement. A 22% Service Charge will be added to all food and beverage items.

Final menu selections, room arrangements and other details are due thirty (30) days prior to your event. After you provide us with the final selections and arrangements, we will present you with a Banquet Event Order confirming the specific requirements of your event which you will sign and return as confirmation of your event.

We ask you to confirm the total number of guests that will be attending at least fourteen (14) business days prior to the date of your event. The attendance figure you provide by that date will not be subject to reduction.

Wedding Ceremony and Receptions are afforded a 6-hour time block and Reception-only events, 5-hours. If additional time is needed for your wedding, please consult your Private Events Team for hourly rate pricing and scheduling.

\$500 per additional hour, and all events must conclude by 11 pm.

Preferred Wedding Vendors

Please note: OGC Requires Wedding Planner Selection to be from our Preferred List – All other vendors you may book at your discretion

Wedding Planner/Day-of Coordination

Bridal Bliss
(503) 804-4901
nora@bridalbliss.com

Zilla Events
(360) 798-5451
nicole@zillaevents.com

Najla Rose Events & Designs
(503) 475-2970
najlaroseevents@gmail.com

Wandera Weddings & Events
(503) 851-5415
hello@wanderaweddings.com

LUXE Event Productions
(503) 477-0599
mdamico@luxenw.com

Needle & Pine Event Co.
(360) 430-5757
needleanpineevents@gmail.com

Nicole Issler Events
(360) 836-0067
nicole@nicoleisslerevents.com

Your Perfect Bridesmaid
(503) 984-8652
kim@ypbweddings.com

Floral

Blum Floral Design
(503) 851-1672
jgladow@yahoo.com

Songbird Floristry
(503) 926-7766
hello@songbirdfloristry.com

Honor Floral & Events
(503) 269-9830
info@honorflowers.com

Swoon
(503) 544-2557
hello@swoonfloraldesign.com

Amanda Karam Floral Co.
(503) 810-0982
amanda@amandakaram.com

DJ

John Ross Music & Production
(503) 515-3559
johnrossmusic@gmail.com

David Efaw Productions
(503) 229-4393
davidefawpro@gmail.com

Event Team Entertainment
(503) 380-9479
shawn@eventteam.com

Preferred Wedding Vendors

Photography

Aniko Productions
(503) 833-2479
anikoproductions@yahoo.com

Deyla Huss
(503) 860-0630
contact@deylahussphotography.com

Amanda K
hello@amandakphotoart.com

Jane & Co.
monida@janeandcophotography.com

Hair & Make-Up

Tiffany Randolph Beauty
(503) 661-1406
tiffanyrandolphbeauty@gmail.com

Glamourise
(503) 819-3255
tina@glamourisebeauty.com

Sweets & Cake

Lux Sucre Cakes & Desserts
(503) 694-2321
hello@luxsucre.com

Dream Cakes
cakeinfo@dreamcakesportland.com

The Mobile Scoop Shop
(503) 475-6695
info@themobilescoopshop.com

Signs

Crave Design
(503) 789-8531
lisa@crave-design.com

Letters & Dust
(503) 893-5212
LettersAndDustPDX@gmail.com

Live Music

Blue Wave Band
(206) 713-0596
info@bluewaveband.com

Duo Con Brio
(503) 407-6256
singandbow@comcast.net

Rentals

The Party Place
(503) 548-4880
info@thepartyplace.com

Event Co. Wedding & Party Rentals
(971) 282-5080
info@eventcopdx.com

Great Jones NW
(503) 481-4449
hello@greatjonesnw.com

Accommodations

The Grand Hotel at Bridgeport
(503) 698-5757

Hilton Garden Inn, Wilsonville Portland
(503) 855-0996

The Oregon Golf Club

