



## 2023 WEDDING PACKET

MT. HOOD SKIBOWL  
8700 E. HWY 26 GOVERNMENT CAMP, OR 97028





Calling all adventure lovers, outdoor enthusiasts, and nature aficionados! Looking for a truly unique wedding location for your special day? Want to showcase the beauty of the PNW to your out-of-town guests? Look no further!

# Congrats on your engagement!



Come say your "I Dos" at 4,000 ft. elevation with Mt. Hood in the backdrop! From wildflowers to scenic mountain vistas, Skibowl is a one-of-a-kind, FUN venue, offering an array of services and accommodations for your wedding guests.

After arriving to your reception mountain-style (aka Alpine Slide), dance the night away under the stars (and twinkly lights, of course) on the outdoor patio, adjacent to your Reception Tent. Keep the festivities going all weekend long, from surrounding area hikes, to paddle boarding Trillium Lake, to hosting a post-wedding brunch the morning after. Stress less and enjoy the planning process when you select Skibowl for your celebration.

From a seasoned catering team to an onsite day of coordinator, you'll be in good hands at Skibowl, with lots of guidance along the way!

Contact Shannon, Director of Group Sales & Catering, to inquire about venue availability.



**Shannon Berger- Hammond**  
shannonb@skibowl.com



**Cheyenne Swartz**  
Event Coordinator  
cheyenne.swartz@skibowl.com

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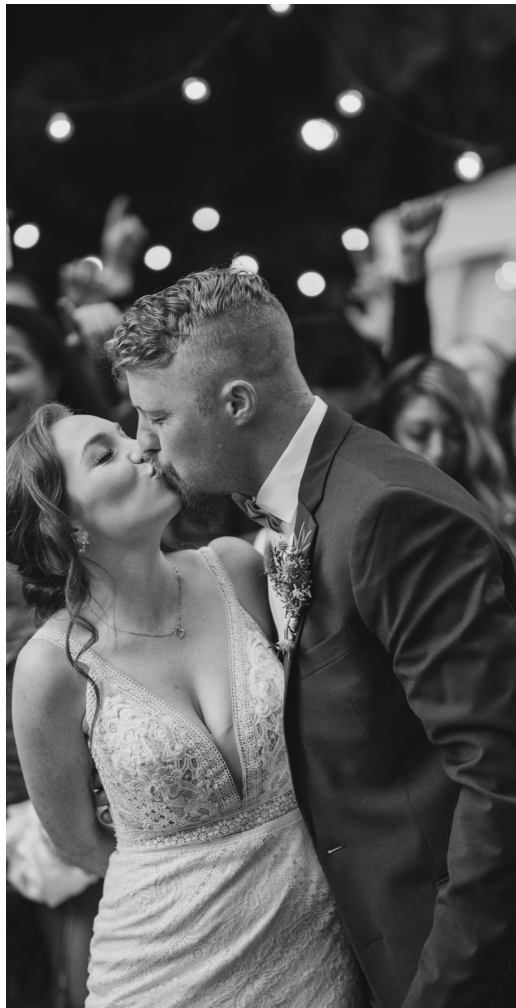
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# Wedding Venues

**Available June-September**

Saturdays: \$5K Site Fee & \$11K F&B Min.

Fridays/Sundays: \$4K Site Fee & \$9K F&B Min.

Other Days: \$3K Site Fee & \$7K F&B Min.

## Mid-Mountain Overlook

LOCATED NEXT TO THE HISTORIC WARMING HUT, THE CEREMONY LOCATION SITS AT 4000' IN ELEVATION. GUESTS ARE TRANSPORTED VIA SCENIC CHAIRLIFT UP THE MOUNTAIN WHERE THEY WILL TAKE A SHORT HIKE THROUGH WILDFLOWERS TO ARRIVE AT YOUR CEREMONY SITE, A BREATHTAKING OVERLOOK OF MT. HOOD. SHUTTLE SERVICE IS AVAILABLE FOR ELDERLY GUESTS AND CHILDREN UNDER 3.



## Reception Tent

SURROUNDED ON THREE SIDES WITH FOREST VIEWS, THE RECEPTION TENT INCLUDES EXTENSIVE LIGHTING PACKAGE, DROP CHANDELIERS, OPTIONAL SIDE WALLS, CLIMATE CONTROL HEATING SYSTEM AND SURROUNDING PATIO SPACE.



## Guidelines

- CEREMONY & RECEPTION VENUES CAN ACCOMMODATE A MAX OF 225 GUESTS.
- SKIBOWL IS REQUIRED TO PROVIDE ONSITE CATERING.
- IN THE CASE OF INCLEMENT WEATHER, COUPLES MAY OPT TO SHUTTLE GUESTS UP THE CEREMONY SITE WITH UMBRELLAS, OR MOVE THEIR CEREMONY TO THE RECEPTION TENT.
- EACH GUEST RECEIVES A WRISTBAND FOR RIDING THE LIFT UP & THE LIFT OR ALPINE SLIDE DOWN THE MOUNTAIN.
- ONSITE RUSTIC BATHROOMS ARE AT THE CEREMONY SITE; FULL RESTROOMS AT THE RECEPTION LOCATION.
- AFTER HOURS LIFT ACCESS INCURS ADDITIONAL CHARGES - \$500/HR.



# Top to Bottom... It's Included in Every Wedding.

## ALL WEDDING PACKAGES INCLUDE

- TRANSPORTATION FOR WEDDING PARTY FOR REHEARSAL
- SCENIC CHAIRLIFT RIDE TO THE CEREMONY SITE
- SHUTTLE SERVICE TO/FROM CEREMONY SITE
- BRIDAL STAGING AREA WITH LIGHT SNACKS & BEVERAGES
- SET-UP & TEAR DOWN OF CEREMONY AND RECEPTION SITES
- ICE WATER STATION AT CEREMONY
- PA SYSTEM WITH MICROPHONE/SPEAKERS FOR CEREMONY
- RECEPTION TENTING WITH LIGHTING PACKAGE
- DANCE FLOOR, LEG DRAPES & CHANDELIERS
- TABLES, CHAIRS, CHINA, GLASSWARE & FLATWARE
- HOUSE LINEN SERVICE
- CLIMATE CONTROL HEATING & COOLING SYSTEM
- CAKE CUTTING SERVICES & FULL EVENT STAFFING
- FULL ONSITE EVENT COORDINATION
- DISCOUNTED LODGING RATES
- SHUTTLE SERVICE TO/FROM WEDDING DAY FUNCTIONS
- COMPLIMENTARY MENU TASTING



## WEDDING BOOKING GUIDELINES

1. A NON-REFUNDABLE DEPOSIT OF \$3,000 IS DUE UPON SIGNING OF THE EVENT CONTRACT. THE REMAINING BALANCE IS DUE 2 WEEKS PRIOR TO THE WEDDING, UNLESS OTHER ARRANGEMENTS HAVE BEEN MADE IN ADVANCE.
2. A 20% SERVICE FEE WILL BE ADDED TO ALL FOOD & BEVERAGE PACKAGES.
3. VENUE CAN BE ACCESSED FROM 9AM-12AM AND IS A FULL DAY RENTAL.
4. ALL FINAL GUARANTEES ARE DUE NO LATER THAN 2 WEEKS BEFORE EVENT. IF NO FINAL COUNT IS RECEIVED, YOUR CONTRACTED AMOUNT WILL SERVE AS THE GUARANTEE.
5. CANCELLATION POLICIES APPLY - REFER TO YOUR CONTRACT FOR SPECIFIC DATES & FEES.
6. CEREMONY REHEARSALS ARE SCHEDULED AT 11AM THE DAY BEFORE YOUR WEDDING. SPECIAL CIRCUMSTANCES MAY BE DISCUSSED WITH YOUR COORDINATOR.





Skibowl reserves the right to evaluate & increase food & beverage pricing according to market pricing.

### Alder Package

Two Entree Selections  
Three Accompaniments  
Artisan Breads & Butter  
Coffee, Tea, Sparkling Punch & Sodas  
Champagne & Sparkling Cider Toast

**Price Per Adult**      **\$78**  
**Children [4-12]**      **\$45**

### Reynolds Package

Two Entree Selections  
Four Accompaniments  
Artisan Breads & Butter  
Coffee, Tea, Sparkling Punch & Sodas  
Champagne & Sparkling Cider Toast  
Custom Made Wedding Dessert

**Price Per Adult**      **\$98**  
**Children [4-12]**      **\$55**

### Starlight Package

Cocktail Hour with 3 Hors D'oeuvres  
Two Entree Selections  
Four Accompaniments  
Artisan Breads & Butter  
Coffee, Tea, Sparkling Punch & Sodas  
Champagne & Sparkling Cider Toast  
Custom Made Wedding Dessert

**Price Per Adult**      **\$110**  
**Children [4-12]**      **\$66**

### Cascade Package

Mid-Mountain Cocktail Hour with Champagne & 2 Hors D'oeuvres  
Tented Cocktail Hour with 3 Hors D'oeuvres  
Two Entree Selections, Five Accompaniments  
Artisan Breads & Butter  
Coffee, Tea, Sparkling Punch & Sodas  
Champagne & Sparkling Cider Toast  
Custom Made Wedding Dessert

**Price Per Adult**      **\$175**  
**Children [4-12]**      **\$80**



# Bar Offerings

## Hosted Bar Packages

Package bars serve unlimited beverages for 3 hours. Fee applies to all guests over 21 years of age. Price listed is per person, additional hours may be added to package.

### Beer & Wine | \$35

*\*Includes Microbrews, Domestics & House Wines*

### Beer & Wine + 1 Craft Cocktail | \$37

### Call Brands Package | \$43

### Premium Brands Package | \$50

## Additional Hours

*\*Priced per person per additional hour*

### Beer & Wine | \$10

### Beer & Wine + Craft Cocktail | \$14

### Call Brands | \$14

### Premium Brands | \$18

*\*Upgrade any bar to NW Wine for \$10 per person.*

*\*Add a second craft cocktail for an additional \$3.*

Call Brand Liquors: Titos, Jack Daniels, Jose Cuervo, Beefeater, Etc.

Premium Brand Liquors: Hendricks, Absolut, Makers Mark, Hornitos, Etc.

Craft Cocktail Suggestions: Huckleberry Mules, Margaritas or Mojitos & Summer Sangria!

## A La Carte

|                         |              |
|-------------------------|--------------|
| Domestic Kegs           | \$350        |
| Microbrew Kegs          | \$450+       |
| House Wines             | \$30/bottle  |
| NW Wines                | \$35+/bottle |
| Wine Corkage Fee        | \$15/bottle  |
| Call Cocktails          | \$9/each     |
| Premium Cocktails       | \$11+/each   |
| Domestic - Bottled      | \$8/each     |
| Microbrew - Bottled     | \$9/each     |
| House Wines - Glass     | \$10/each    |
| NW Wines - Glass        | \$12+/each   |
| Craft Cocktails         | \$11+        |
| *Keg Tap Fee - Full Keg | \$150        |
| *Keg Tap Fee - Pony Keg | \$100        |

All Cash Bars have a minimum of \$250 in beverage sales. If the minimum is not met, the group will incur a \$85/hour bartender fee.

Outside wine may be brought in with a corkage fee, all other alcohol must be provided by the venue.

Special circumstances may be arranged with your coordinator.

\*Keg Tap Fees apply to all kegs not purchased through venue.





# Pre/Post-Ceremony Cocktail Hours

Cocktail hours are held mid-mountain at 4,000 feet elevation and/or at the base of the mountain, near the reception tent. Due to the unique nature of our venue, cocktail hours create a great "buffer" for guests traveling up/down the mountain via chairlift or slide, arriving at various locations intermittently. Whether you plan on greeting your guests before or after the ceremony, consider incorporating a fun and relaxing cocktail hour into your day. Appetizers can be served both places!

## Mid-Mountain Cocktail Hours

All cocktail hours held at the Warming Hut must be charged on consumption or operate as a cash bar.

No kegs permitted;  
bottles/cans only. **Beer & wine only mid-mountain**  
- no liquor.

|                  |              |
|------------------|--------------|
| House Wines      | \$30/Bottle  |
| NW Wines         | \$35+/Bottle |
| Wine Corkage Fee | \$15/Bottle  |
| Domestic Beer    | \$8/Can      |
| Microbrew Beer   | \$9/Can      |
| House Wines      | \$10/Glass   |
| NW Wines         | \$12/Glass   |

Interested in serving some light bites? **See our list of recommended Cocktail Hour Appetizers on the next page.** Please inquire for current market pricing & costs.



# Hors D'ouvres

## Cocktail Hour at the Warming Hut

- Caprese Skewers with Balsamic Drizzle - \$130 Platter
- Grilled Vegetable Skewers - \$130 Platter
- Charcuterie Display - \$250 Per Display
- Antipasto Skewers - \$145 Platter
- Risotto Balls - \$34 Per Dozen

## Stationed Items, Priced Per 30 Guests

### Caprese Skewers with Balsamic Drizzle - \$130 Platter

*Fresh Mozzarella Ciglini, Grape Tomatoes and Full Leaf Basil Skewered and Drizzled with Balsamic Vinaigrette - GF/VG*

### Antipasto Skewers - \$145 Platter

*Grilled Artichoke Hearts, Fresh Mozzarella Ciglini, Olives, Mushrooms, and Pepperoncini - GF/VG*

### Verde Chicken Skewers - \$150 Per Platter

*Roasted Chicken Thigh with Spicy Tomatillo Sauce - GF/DF*

### Spicy Beef Tri-Tip Skewers - \$170 Per Platter

*Seared Beef Tri-Tip with Spicy General Tsao Inspired Sauce - GF/DF*

### Vegetable Crudite Platter - \$140 Platter

*Fresh Summer Vegetables with Assorted House Made Dips - GF/VG/V*

### Pickled Vegetable Tray - \$150 Platter

*Pickled Green Bean, Asparagus, Cauliflower, Jicama & Red Pepper - GF/VG/V/DF*

### Chips, Salsa and Guacamole - \$100 Platter

*Tortilla Chips, Housemade Guacamole - GF/VG/V/DF*

### Hummus Display - \$240 Per Display

*Fresh Hummus with Mini Naan Dippers, Grape Tomatoes and Sliced Cucumbers - \*GF/VG/V/DF*

### Smoked Salmon Display - \$200 Per Display

*Full Side of Smoked Salmon with Crostini, Capers and Crème Fraiche - \*GF*

### Grilled Vegetable Skewers - \$130 Platter

*Grilled Fresh Seasonal Vegetables and Mushrooms Drizzled in Olive Oil, Salt & Pepper - GF/VG/V/DF*

### Chicken or Vegetable Gyoza - \$150 Per Platter

*Chinese Style Potstickers with Chicken or Roasted Vegetables with a Teriyaki Glaze - GF/DF/\*VG*

### Charcuterie Display - \$250 Per Display

*A Selection of Local Salumi and Cheeses Served with Crostini and Crackers - \*GF*



# Hors D'ouvres



## Dietary Restrictions

GF = Gluten Free

VG = Vegetarian

V = Vegan

DF = Dairy Free

*\*Can Be GF/VG/V/DF*

## Stationed Items, Priced Per Dozen

**Bacon Wrapped Scallops - \$38 Per Dozen**

*Fresh Sea Scallops Wrapped in Smoked Center Cut Bacon - GF/DF*

**Bacon Wrapped Asparagus - \$38 Per Dozen**

*Roasted Asparagus Wrapped in Thick Cut Pepper Bacon - GF/DF*

**Mini Seafood Cakes - \$44 Per Dozen**

*Bite Sized Blue Crab Cakes Topped with Fresh Chives and Crème Fraîche*

**Herb Stuffed Mushrooms - \$34 Per Dozen**

*Local Cremini Mushrooms Stuffed with a Blue Cheese and Fresh Herbs - GF/VG*

**Sausage Stuffed Mushrooms - \$36 Per Dozen**

*Zenner's All Beef German Sausage Stuffed Cremini Mushrooms - GF*

**Falafel Balls - \$36 Per Dozen**

*Crunchy Fried Falafel Balls Served with Tzatziki Sauce and Red Pepper - VG/V*

**Risotto Balls - \$34 Per Dozen**

*Bite Sized Vegetarian Risotto Balls, Lightly Fried with Marinara Dipping Sauce - VG*

# Dinner Accompaniments

## Salads

### **Green Bean & Fingerling Salad**

*Blanched Haricot Verts and Fingerling Potatoes with Wilted Spinach, Bacon and Spicy Horseradish Cream – GF*

### **Spinach & Arugula Salad**

*Fresh Spinach and Arugula with Toasted Hazelnuts, Blue Cheese Crumbles, Sliced Anjou Pears and Fuji Apple Vinaigrette – GF/VG/\*V/\*DF*

### **Arcadian Mix with Summer Vegetables**

*Summer Mixed Greens with Fresh Tomato, Red Pepper and Cucumber with Huckleberry Vinaigrette and House Made Basil Ranch – GF/VG*

### **Caesar Salad**

*Chopped Romaine Lettuce, Fresh Sourdough Croutons, Shaved Parmesan Cheese & Classic Caesar Dressing – \*GF/VG*

### **Beet Salad**

*Roasted Red, Yellow and Chioggia Beets with Pine Nuts & Tangy Feta Cheese – GF/VG/V/\*DF*

### **Mediterranean Orzo Salad**

*Orzo Pasta with Grape Tomatoes, Cucumber, Spinach, Fresh Basil and Olive Oil – VG/V/DF*

### **Vegetable Pasta Salad**

*Spiral Pasta Tossed with Grilled Seasonal Veggies and Zesty Italian Dressing – VG/V/DF*





# Dinner Accompaniments



## Starches & Vegetables

### Brussels Sprouts with Sherry Cream

*Roasted Brussels Sprouts in a Sherry Cream Sauce with Crispy Bacon – GF/\*VG/\*V/\*DF*

### Garlic Mashed Potatoes

*Creamy Garlicky Mashed Yukon Gold Potatoes – GF/VG*

### Grilled Rustic Vegetables

*Summer Vegetables, Marinated and Fire Grilled – GF/VG/V/DF*

### Roasted Small Red Skin Potatoes

*Small Red Skinned Roasted Potatoes Tossed in Herbs and Olive Oil – GF/VG*

### Grilled Vegetable Quinoa

*Rustic Grilled Seasonal Vegetables Tossed with Tri-Colored Quinoa – GF/VG/V/DF*

### Mac & Cheese

*Creamy 5 Cheese Macaroni with Crunchy Bread Crumb Topping – VG*

### Basmati Rice

*Long Grain Basmati Rice with Fresh Chopped Parsley and Rice Wine Vinegar – GF/VG/V/DF*

### Roasted Turmeric Cauliflower

*Fresh Cauliflower, Onions & Garlic Tossed with EVOO & Turmeric, Finished with Lemon – GF/DF/VG/V*

## Package Dessert Options

Dream Cakes

Ruby Jewels

Artisanal Treat Bars

Joe's Donuts

\*Add Fresh Fruit  
Bowl \$150



# Entrees



## Seafood

**Traeger Smoked Salmon**  
with Dill & Lemon – *GF*

**Green Chile Baked Alaskan Halibut**  
with Spicy Tomatillo Sauce – *GF*

**Traeger Smoked Steelhead**  
with Dill & Lemon – *GF*

## Poultry & Pork

**Lemon Pepper Chicken Breast**  
with Artichoke and Spinach – *GF/DF*

**Herb Crusted Bone-In  
Smoked Chicken Thighs**  
with Fresh Sage – *GF*

**Roasted Tomatillo Stuffed  
Chicken Breast**  
with Queso Oaxaca – *GF*

## Vegetarian

**Vegetarian Stuffed Peppers**  
with Quinoa & Roasted Vegetables –  
*GF/VG/V/DF*

**Smoked Portobello Caps**  
with Quinoa & Roasted Vegetables –  
*G/VG/V/DF*

**Eggplant Parmesan**  
with Mozzarella and Marinara – *VG*



## Beef & Lamb

**Carved Prime Rib**  
with Horseradish & Au Jus – *GF*

**Traeger Smoked Tri Tip**  
with Bourbon Demi Glace – *GF*

**Marinated Grilled  
Flank Steak – *GF***

**Traeger Smoked Brisket**  
with House BBQ & White BBQ – *GF*



# Action Stations & Late Night Snacks

*\*Available as Menu Add-Ons*

## Grilled Cheese Bar

### Choose Three Varieties:

Huckleberry, Bacon & Havarti

Green Apple, Brie & Ham

Pesto, Heirloom Tomato & Mozz

Blackberry Basil Smash

Gouda & Local Sauteed Mushrooms

Apple, Fontina, Walnut & Honey

Spinach, Pesto, Artichoke & Havarti

**\* Additional Flavors on Request\***

**\$18 Per Guest**

**\* Add Soup Shots for \$3 Per Guest**

## Pizza from The Ratskeller

### Your Choice of Three Pizza Flavors from The Ratskeller!

Our staff will pick up and deliver  
a late-night pizza party for you  
and your guests! For menu  
choices, please visit:  
**Ratskellerpizzeria.com**

**\$20 Per Guest**

## Late Night Snacks

### Salty Snacks

Classic Crispy Fries

Sweet Potato Fries

Garlic Truffle Fries

Waffle Fries, Onion Rings

Fried Zucchini

Fried Cheese Curds w/

Assorted Dips

**\$11 Per Guest**

### Party Platters

Tator Tot Nachos

Soft Pretzels & Cheese

Chips, Pico & Guacamole

Chicken & Waffles

Appetizer Sampler:

Choose Two Salty Snacks

**\$135 Per Platter**

**(Feeds 30 Guests)**

### Sweet Treats

S'mores

Belgian Waffle Station

Churros in  
Chocolate Sauce

Ruby Jewels

**\$9 Per Guest**

# Rehearsal Dinners, Brunches & Activities

*\*Separate F&B Minimums Apply, Including 20% Service Charge*

Rehearsal dinners, welcome parties and brunches! You name it, Mt. Hood Skibowl has it! Kick off your wedding weekend in style with a welcome gathering in the Ratskeller Courtyard, host a farewell brunch the morning after your wedding, or coordinate a casual group outing on Trillium Lake to unwind & relax.

## Multorpor Lodge Outdoor Patio

Located at Skibowl East, this historic lodge is a perfect venue for post-wedding brunches. Brunches are held on the outdoor patio under tents for shade and are served buffet style. All gourmet breakfast offerings can be paired with a Mimosa and Bloody Mary bar, too! The perfect send-off to a memorable weekend!

## Ratskeller Pizzeria

Located in the quaint village of Government Camp, across the street from Collins Lake Resort, is the award-winning alpine pizzeria. The Ratskeller Courtyard is perfect for a rehearsal dinner and/or welcome party for your out-of-town guests! Complete with a fire pit, it is a fun hangout area to kick off your wedding weekend mountain style! Inquire with your coordinator directly to book an event at the restaurant.

## Mt. Hood Adventure

Mt. Hood Adventure offers top-notch services, from guided hikes to kayak and paddleboard rentals. They can easily assist with making your weekend one to remember! For the most kick-back welcome party, host a BBQ at the lake complete with kayaks & paddleboards for your guests to try!





# Brunch Menus

Invite your guests to a post-wedding brunch buffet with all the extras! Located behind our beautiful Multorpor Lodge at Skibowl East, our brunch buffets are exactly what is needed after a fun and celebratory wedding! With views of Mt. Hood and the adjacent Adventure Park, our tented space is the perfect, casual location to relax and unwind. Brunches are catered by Skibowl's culinary team and menu items can be customized to accommodate special requests, including dietary needs. *\*Inquire for current market pricing; menus can be customized to meet your budget.*

## Continental Breakfast Buffet

Fresh Fruit  
Scrambled Eggs  
Bacon & Sausage  
Assorted Pastries & Muffins  
Orange Juice, Water  
Freshly Brewed Coffee  
Decaffeinated Coffee  
Hot Teas

## Build Your Own Breakfast Burrito Bar

Flour & Corn Tortillas  
Scrambled Eggs, Black Beans  
Skillet Potatoes, Spanish Rice  
Shredded Lettuce, Fresh Pico de Gallo  
Sour Cream, Shredded Cheese, Guacamole  
Medium & Hot Salsas  
Orange Juice, Water  
Coffee, Decaf Coffee, Hot Teas

## Mimosas & Bloody Mary Bar

Complete your post-wedding brunch!  
Hosted-on-consumption.  
Bloody Mary's - \$8/Drink  
Mimosas - \$7/Drink



## Cascade Breakfast Buffet

Seasonal Fruit Tray  
Scrambled Eggs  
Bacon & Breakfast Sausage  
Red Potatoes O' Brien  
Assorted Pastries  
Assorted Yogurts & Granola  
Fruit Juice, Milk, Water  
Fresh Brewed Coffee & Hot Teas

## Chef's Spread Buffet

Domestic & Imported Cheeses  
Fresh Fruit Tray  
Chef's Choice Seasonal Salad  
Salmon Lox with Capers, Red Onion, Cream  
Cheese & Mini Bagels  
Scrambled Eggs, Skillet Potatoes  
Carving Station with Smoked Ham  
Bacon & Sausage Links  
Assorted Pastries & Muffins  
Orange Juice, Water  
Coffee, Decaf Coffee, Hot Teas

# Recommended Vendors

## Photography

- Fritz Photo [fritzphoto.com](http://fritzphoto.com)
- Pacific NW Imagery [pnwimageryweddings.com](http://pnwimageryweddings.com)
- Studio 623 Photography [studio623photography.com](http://studio623photography.com)
- Powers Studios [powersstudios.com](http://powersstudios.com)
- Ramos Studios [ramosstudios.com](http://ramosstudios.com)
- Holland Studios [hollandstudios.com](http://hollandstudios.com)
- Gorge-us Photography [gorge-usphoto.com](http://gorge-usphoto.com)

## Music

- Perfect Memory Events [perfectmemoryevents.com](http://perfectmemoryevents.com)
- John Ross [johnrossmusic.com](http://johnrossmusic.com)
- Mobile Music [mobilemusicdjs.com](http://mobilemusicdjs.com)
- Only the Best Sound [onlythebestsound.com](http://onlythebestsound.com)
- Chad Dowling [chaddowling.biz](http://chaddowling.biz)
- Noteworthy DJs [noteworthydjs.com](http://noteworthydjs.com)
- Effesenden Music [effesenden.com](http://effesenden.com)
- Gig Masters [gigmasters.com](http://gigmasters.com)

## Florists

- Geranium Lakes [geraniumlakes.com](http://geraniumlakes.com)
- Tall Drink of Water Floral Design [tallfloral.weebly.com](http://tallfloral.weebly.com)
- Sophisticated Floral [sophisticatedfloral.com](http://sophisticatedfloral.com)
- Nancy's Floral [nancysfloral.com](http://nancysfloral.com)
- Hyacinth Orange [hyacinthorange.com](http://hyacinthorange.com)



# Recommended Vendors

## Videographers

- Ambient Sky [ambientsky.com](http://ambientsky.com)
- Hybrid Moon [hybridmoon.com](http://hybridmoon.com)

## Package Dessert

- Joe's Donut Shop [joes-donuts.com](http://joes-donuts.com)
- Dream Cakes [dreamcakesportland.com](http://dreamcakesportland.com)

## Makeup/Hair/Nails

- The Spa at The Resort [mthood-resort.com](http://mthood-resort.com)
- Wild Emerald - *No Travel Fees* [wildemeraldbridal.com](http://wildemeraldbridal.com)

## Other

- Ernie Claeson - Officiant [ecmatrimony.com](http://ecmatrimony.com)
- Marriage License [multco.us/recording/marriage-licenses](http://multco.us/recording/marriage-licenses)
- Barclay Event Rentals [barclayevents.com](http://barclayevents.com)
- West Coast Event Rentals [wcep.com](http://wcep.com)
- Paparazzi Photo Booth [paparazzitonight.com](http://paparazzitonight.com)
- Happy-Matic Photo Booth [happymatic.com](http://happymatic.com)

View a Photo Gallery, Frequently Asked Questions, and additional Vendor Options on our website at [Skibowl.com](http://Skibowl.com) (be sure to click the "Summer" button to view the Weddings tab).