

# OREGON GARDEN RESORT

## Wedding Menu

*Celebrating Every Love Story*



# A Wedding to Remember

At the Oregon Garden Resort, we are honored to serve as the exclusive caterer for wedding celebrations hosted on the property. Every menu is thoughtfully crafted to complement your day, from the quiet anticipation of getting ready to the final toast shared beneath the evening sky.

Surrounded by natural beauty, our culinary and banquet team works closely with each couple to create a dining experience that feels welcoming, seamless, and uniquely yours. Whether you envision a relaxed gathering or an elegant reception filled with candlelight and laughter, we are here to bring your celebration to life.

## *Our wedding catering offerings include:*

- ▶ A warm welcome with hors d'oeuvres & specialty displays
- ▶ Full bar & beverage selections
- ▶ Reception Dinner – buffet or plated service
- ▶ Late-night bites
- ▶ Rehearsal dinner options
- ▶ Before “I Do” getting ready packages
- ▶ A farewell brunch

We look forward to celebrating every moment with you.



# — Wedding Catering Overview —

## Service & Minimums

- ▶ Buffet service requires a 20-guest minimum
- ▶ Buffet service is based on 60 minutes of service
- ▶ Plated dinner service is available for an additional fee

## What's Included

- ▶ Professional banquet staff
- ▶ Standard buffet or plated service presentation
- ▶ Table linens & napkins
- ▶ Standard china, flatware & glassware
- ▶ Dance floor included with ballroom & qualifying reception venue rentals
- ▶ Dinner rolls & butter with dinner service
- ▶ Freshly brewed regular & decaf coffee, hot tea & water service
- ▶ Dietary restrictions accommodated with advance notice

## Planning Timeline

- ▶ Menu selections & signed banquet event order are due 30 days prior to the event
- ▶ Final guaranteed guest count is due 14 days prior

## Service & Pricing

- ▶ Pricing is guaranteed for 60 days prior to the event

All food, beverage, audiovisual & venue rental charges are subject to a 20% service charge.

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# Hors d'Oeuvres

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*An inviting beginning as guests arrive & celebrations unfold.*

*Minimum order of 2 dozen total. Selections may be combined to meet this minimum.*

*Cold selections may be tray-passed for \$45 per server, per hour. Two-hour minimum applies.*

*Hot selections are presented buffet style.*

## Cold Selections

*per dozen*

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- ▶ **Jumbo Shrimp Cocktail (GF) (DF)** **\$36**
    - ▷ Chilled jumbo shrimp served with classic cocktail sauce.
  - ▶ **Crostini with Whipped Boursin & Roasted Tomato (V)** **\$28**
    - ▷ Toasted crostini topped with whipped Boursin cheese & roasted tomato.
  - ▶ **Smoked Salmon Canapés (GF)** **\$29**
    - ▷ Smoked salmon, cream cheese, capers & fresh herbs served on crisp cucumber rounds.
  - ▶ **Prosciutto Wrapped Melon (GF) (DF)** **\$30**
    - ▷ Sweet cantaloupe wrapped in thin sliced prosciutto & finished with a balsamic drizzle.
  - ▶ **Cucumber Hummus Bites (VGN) (GF)** **\$26**
    - ▷ Crisp cucumber rounds topped with lemon hummus, roasted red pepper & fresh herbs.
  - ▶ **Mini Caprese Skewers (GF) (V)** **\$26**
    - ▷ Cherry tomatoes, fresh mozzarella & basil on skewers, finished with balsamic glaze.

## Hot Selections

*per dozen*

- 
- ▶ **Kobe Beef Meatballs with Creamy Onion Sauce** **\$30**
    - ▷ Savory beef meatballs served with a rich, creamy onion sauce.
  - ▶ **Mushroom Caps with Crabmeat** **\$32**
    - ▷ Roasted mushroom caps filled with savory crabmeat stuffing.
  - ▶ **Spanakopita (V)** **\$28**
    - ▷ Flaky phyllo pastry filled with spinach, feta cheese & herbs.
  - ▶ **Chicken Satay (GF) (DF)** **\$32**
    - ▷ Grilled chicken skewers served with peanut sauce.
  - ▶ **Steakhouse Skewers (GF) (DF)** **\$38**
    - ▷ Grilled steak & roasted potato skewers seasoned with garlic & herbs & topped with chimichurri.
  - ▶ **Bacon-Wrapped Dates (GF)** **\$48**
    - ▷ Medjool dates stuffed with lemon goat cheese, wrapped in bacon & finished with maple balsamic.
  - ▶ **Crispy Arancini with Marinara** **\$30**
    - ▷ Golden fried risotto balls with parmesan & herbs, served with warm marinara.

# Specialty Displays

*Specialty displays create a visually abundant cocktail hour & are a popular complement to passed hors d'oeuvres. Each display serves approximately 40–50 guests & multiple displays are recommended for larger guest counts.*

- ▶ **Fresh Garden Vegetable Crudités (GF) (VGN)** **\$190**
  - ▷ A display of crisp seasonal vegetables served with ranch & balsamic dressing.
- ▶ **Sliced Seasonal Fruit Display (GF) (VGN)** **\$215**
  - ▷ A display of sweet pineapple, seasonal melons, grapes & berries, based on availability.
- ▶ **Assorted Imported & Domestic Cheeses** **\$230**
  - ▷ A selection of imported & domestic cheeses served with crackers & fresh fruit garnish.
- ▶ **Mediterranean Artisan Display (V)** **\$245**
  - ▷ Hummus, whipped feta, kalamata & green olives, fresh vegetables & warm flatbread.
- ▶ **Charcuterie Board** **\$325**
  - ▷ Prosciutto, salami, pepperoni, assorted imported & domestic cheeses, antipasto, fresh fruit garnish & crackers.
- ▶ **Mini Dessert Bites Display (V)** **\$275**
  - ▷ A variety of bite-sized desserts including brownie bites, lemon bars & seasonal sweet selections.



# Reception Dinner

*A beautifully shared meal to mark the beginning of your next chapter.*

*Served buffet style | 20 guest minimum*

*Includes two entrées, two sides, one salad, dinner rolls & butter.*

*Dinner selections include regular & decaf coffee, hot tea & water service.*

*\$49 per person*

## Enhancements

- |                                    |                 |
|------------------------------------|-----------------|
| ▶ Plated dinner service            | +\$8 per guest  |
| ▶ Third entrée selection           | +\$8 per guest  |
| ▶ Chef's entrée upgrades available | +\$10 per guest |

## Entrées

Choose two:

- ▶ **Herb Marinated Chicken**
  - ▷ Grilled chicken breast marinated with fresh herbs & garlic, served with your choice of barbecue sauce, mushroom demi-glace, or pesto sauce. Gluten-free option available.
- ▶ **Spinach & Mushroom Gnocchi Alfredo (V)**
  - ▷ Potato gnocchi with sautéed spinach & mushrooms in a creamy alfredo sauce.
- ▶ **Tuscan Garlic Chicken**
  - ▷ Pan-seared chicken simmered in a creamy garlic parmesan sauce with spinach & sun-dried tomatoes.
- ▶ **Fennel Dusted Pork Loin with Apple Cider Jus (GF) (DF)**
  - ▷ Roasted pork loin seasoned with fennel & herbs, finished with a light apple cider jus.
- ▶ **Parmesan-Crusted Black Cod**
  - ▷ Black cod topped with a crispy parmesan crust & finished with lemon & herbs.
- ▶ **Marinated Beef Tri-Tip**
  - ▷ Grilled tri-tip marinated with herbs & spices, served with mushroom or peppercorn demi-glace.
- ▶ **Braised Beef Short Ribs (+\$10 per guest)**
  - ▷ Slow-braised beef short ribs served with a rich red wine reduction.
- ▶ **Rosemary & Garlic Roasted Prime Rib (GF) (+\$10 per guest)**
  - ▷ Slow-roasted prime rib seasoned with rosemary & garlic, served with au jus & horseradish cream.
- ▶ **Pacific Northwest Salmon (GF) (+\$10 per guest)**
  - ▷ Grilled salmon served with marionberry reduction or lemon butter sauce.
- ▶ **Stuffed Chicken Breast with Spinach & Boursin (+\$10 per guest)**
  - ▷ Chicken breast stuffed with spinach & creamy Boursin cheese, baked until golden.

## Sides

Choose two:

- ▶ **Garlic Mashed Potatoes (GF) (V)**
  - ▷ Creamy mashed potatoes with roasted garlic & butter.
- ▶ **Rosemary Red Potatoes (GF) (VGN)**
  - ▷ Red potatoes oven-roasted with rosemary, garlic & olive oil until golden & tender.
- ▶ **Rice Pilaf (GF) (VGN)**
  - ▷ White rice gently cooked with onion, celery & carrots in vegetable stock, finished with fresh parsley.
- ▶ **Herbed Olive Oil Linguine (VGN)**
  - ▷ Linguine lightly tossed with olive oil & fresh herbs.
- ▶ **Seasonal Roasted Vegetables (GF) (VGN)**
  - ▷ Chef's selection of seasonal vegetables, lightly seasoned & roasted to highlight their natural flavors.
- ▶ **Garlic Sautéed Green Beans (GF) (VGN)**
  - ▷ Fresh green beans sautéed with garlic & olive oil.

## Salads

Choose one:

- ▶ **Moonstone Garden Salad (GF) (VGN)**
  - ▷ Fresh mixed greens with tomato, cucumber & carrot, served with ranch & balsamic vinaigrette.
- ▶ **Caesar Salad**
  - ▷ Crisp romaine lettuce tossed with Caesar dressing, parmesan cheese & garlic croutons.
- ▶ **Mediterranean Garden Salad (GF) (VGN)**
  - ▷ Cucumber, tomato, red onion, olives & fresh herbs tossed with red wine vinaigrette.

## Plated Dinner Service

*Upgrade the Reception Dinner to plated service +\$8 per guest.*

*Plated dinners include a salad course, the chef's selected starch & seasonal vegetable, dessert, dinner rolls & butter.*

*Dinner service includes regular & decaf coffee, hot tea & water service.*

- ▶ Plated service allows up to two entrée selections from the Reception Dinner menu.
- ▶ Each guest will receive their pre-selected entrée.
- ▶ Final entrée counts are required 14 days prior to the event.
- ▶ Place cards or meal identifiers are required when offering multiple entrée selections.

# For Our Younger Guests

*For guests ages 2–12*

*Children may enjoy any buffet meal at half the listed adult price or select from the plated options below.*

## Children's Plated Meal

*\$15 per guest*

### Choice of:

- ▶ Crispy Chicken Tenders
- ▶ Creamy Macaroni & Cheese
- ▶ Cheese Quesadilla

### Served with choice of:

- ▶ French Fries
- ▶ Steamed Broccoli
- ▶ Applesauce

Dessert is included only if ordered for the overall guest count.

## Late Night Bites

*Minimum 20 guests per selection | Available after 8pm*

*Designed to keep the celebration going, these shareable favorites are served during the final hours of your reception.*

- ▶ **Flatbread Station** **\$14 per guest**
  - ▷ Assorted house flatbreads cut into smaller slices. Selections may include pepperoni, margherita, BBQ chicken & a seasonal chef's selection.
- ▶ **Warm Pretzel Bar (V)** **\$11 per guest**
  - ▷ Soft pretzel bites served with nacho cheese sauce, honey mustard & stone-ground mustard.
- ▶ **Dessert Bites Station (V)** **\$12 per guest**
  - ▷ A selection of late-night sweets including brownie bites, lemon bars, marionberry crumble bars & mini cookies.
- ▶ **Pulled Pork Slider Station** **\$13 per guest**
  - ▷ Slow-roasted pulled pork served on soft slider buns with house barbecue sauce, tangy coleslaw & pickles.

# Raise a Glass

*A well-curated bar experience adds warmth & celebration to your reception. The Oregon Garden Resort offers flexible bar service designed to suit your event style & guest experience.*

## Hosted Bar

- ▶ Beverages are billed to the couple based on actual consumption & added to the final invoice.

## Cash Bar

- ▶ Guests purchase their own beverages throughout the reception.

## Liquor Selections

Please select one tier:

### Classic

*\$8 per drink*

Includes selections such as:

- ▶ McCormick Vodka
- ▶ Monarch Gin
- ▶ McCormick Rum
- ▶ Evan Williams Whiskey
- ▶ Scoresby Scotch
- ▶ Monarch Tequila

### Premium

*\$11 per drink*

Includes selections such as:

- ▶ Tito's Vodka
- ▶ Bombay Sapphire Gin
- ▶ Captain Morgan Rum
- ▶ Maker's Mark Bourbon
- ▶ Pendleton Whiskey
- ▶ Hornitos Tequila

### Top Shelf

*\$14 per drink*

Includes selections such as:

- ▶ Grey Goose Vodka
- ▶ Hendrick's Gin
- ▶ Appleton Estate Rum
- ▶ Woodford Reserve Bourbon
- ▶ Pendleton Rye
- ▶ Patrón Tequila

Brand availability subject to change.

## Signature Cocktail Option

*Couples may feature up to two pre-approved signature cocktails during their reception.*

*Signature cocktails are prepared using a pre-selected spirit & standardized recipe.*

*Signature cocktails are priced per drink based on the selected spirit, with pricing beginning at the Premium level.*

*Final selections must be approved in advance of the event.*

# Beer, Cider & Seltzer

## Bottles & Cans

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- ▶ Domestic Beer \$5
- ▶ Craft Beer \$6
- ▶ Hard Seltzer \$5
- ▶ Hard Cider
  - ▷ Current selections available upon request

Selections may include Budweiser, Bud Light, Michelob Ultra, Pelican Sea'N Red, Breakside Pilsner, Buoy IPA & rotating regional offerings.

## Keg Options

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Available upon request. Pricing varies by brand & size.

- ▶ Budweiser \$420 full keg | \$150 sixtel
- ▶ Bud Light \$420 full keg | \$249 pony keg
- ▶ Michelob Ultra \$420 full keg | \$177 sixtel
- ▶ Pelican Sea'N Red \$495 full keg | \$267 sixtel
- ▶ Breakside Pilsner \$489 full keg | \$261 sixtel
- ▶ Buoy IPA \$513 full keg | \$270 sixtel
- ▶ Silver Falls Oregon Sunshine Hazy IPA \$600 full keg | \$300 sixtel

Final selections confirmed 30 days prior to the event

# Wine

*Oregon Garden Resort house wines by Pallet Wine Company (Rogue Valley)*

**House Wine** \$6 per glass | \$19 per bottle | \$228 per case (12 bottles)

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- ▶ Pinot Gris
- ▶ Malbec

Specialty wines are available when pre-purchased by the case.

## Toast Package

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*\$9 per guest*

- ▶ Includes one glass of sparkling wine per guest. Sparkling cider available upon request.

# Non-Alcoholic Beverages

## Hosted Soft Drinks

\$5 per guest

- ▶ Includes soda, iced tea, lemonade & water service during bar service.

## Individual Non-Alcoholic Beverages

- ▶ Soda (12 oz cans) \$3 each
- ▶ Bottled Water (12 oz bottle) \$3 each
- ▶ Martinelli's Sparkling Cider \$12 each

# Bar Service Details

- ▶ One bartender required per 100 guests
- ▶ Bartender Fee \$200 per bartender, for up to 4 hours
- ▶ Additional Hours \$50 per bartender, per hour
- ▶ Additional Bar Set-Up Fee \$500 per day
- ▶ No-shot policy applies to all private events
- ▶ Alcohol service complies with all OLCC regulations



# Before “I Do”

*Relax, gather & enjoy the quiet moments before the ceremony.*

*Available for wedding party suites | 8 guest minimum*

*All packages include iced tea & bottled water.*

## Suite Grazing

\$22 per guest

Select up to two grazing selections:

- ▶ Turkey & Ham Slider Platter
  - ▷ Mini slider rolls filled with sliced turkey & ham, served with lettuce & cheese.
- ▶ Chicken Salad Croissant Minis
  - ▷ Mini croissants filled with house-made chicken salad.
- ▶ Seasonal Fruit Display (GF) (VGN)
  - ▷ A colorful display of fresh seasonal fruit.
- ▶ Garden Vegetable Display (GF) (VGN)
  - ▷ Crisp seasonal vegetables served with ranch dip.
- ▶ Artisan Cheese & Crackers (V)
  - ▷ A selection of domestic & imported cheeses served with assorted crackers.

## Add a Celebration Beverage

### Bubbles Package

\$29 per guest

- ▶ Includes Suite Grazing selections plus sparkling wine & orange juice for mimosas.
- ▶ One 750ml bottle of sparkling wine per 6 guests.

### Brews

\$28 per guest

- ▶ Suite Grazing selections plus one draft beer per guest

### Whiskey

\$32 per guest

- ▶ Suite Grazing selections plus a curated whiskey tasting (1.5 oz per guest)

# Rehearsal Dinner

Celebrate the start of your wedding weekend with a meaningful gathering of family & friends.

*Served buffet style | 20 guest minimum*

*Plated service available +\$8 per guest*

## Rehearsal Dinner Buffet

*\$45 per guest*

- ▶ Includes your choice from two entrées with two sides, one salad, one dessert & dinner rolls.
- ▶ Dinner service includes regular & decaf coffee, hot tea & water service

### Entrées

- ▶ **Maple Dijon Chicken (GF)**
  - ▷ Grilled chicken breast finished with a maple Dijon glaze.
- ▶ **Korean BBQ Beef Bulgogi**
  - ▷ Thinly sliced beef marinated in soy, garlic & ginger, grilled & finished with sesame.
- ▶ **Baked Rigatoni with Classic Bolognese**
  - ▷ Rigatoni pasta baked with a slow-simmered beef bolognese sauce & melted mozzarella.
- ▶ **Chicken Piccata**
  - ▷ Pan-seared chicken with lemon, capers & tomatoes in a light piccata sauce, served with olive oil linguini & fresh herbs.
- ▶ **Mediterranean Quinoa-Stuffed Peppers (GF) (VGN)**
  - ▷ Roasted bell peppers filled with quinoa, chickpeas, herbs, tomato & olives, finished with lemon & olive oil.
- ▶ **Salmon Oscar (GF) (+\$8 per guest)**
  - ▷ 6 oz grilled salmon fillet topped with crab, asparagus & hollandaise sauce.
- ▶ **Smothered Ribeye (GF) (+\$8 per guest)**
  - ▷ Grilled ribeye topped with garlic, Point Reyes blue cheese, sautéed onions & mushrooms.

### Sides

- ▶ **Garlic Sautéed Green Beans (GF) (VGN)**
  - ▷ Fresh green beans sautéed with garlic & olive oil.
- ▶ **Rosemary Red Potatoes (GF) (VGN)**
  - ▷ Red potatoes oven-roasted with rosemary, garlic & olive oil until golden & tender.
- ▶ **Rice Pilaf (GF) (VGN)**
  - ▷ White rice gently cooked with onion, celery & carrots in vegetable stock, finished with fresh parsley.
- ▶ **Seasonal Roasted Vegetables (GF) (VGN)**
  - ▷ Chef's selection of seasonal vegetables, lightly seasoned & roasted to highlight their natural flavors.

## Salads

- ▶ **Moonstone Garden Salad (GF) (VGN)**
  - ▷ Fresh mixed greens with tomato, cucumber & carrot, served with ranch & balsamic vinaigrette.
- ▶ **Caesar Salad**
  - ▷ Crisp romaine lettuce tossed with Caesar dressing, parmesan cheese & garlic croutons.
- ▶ **Mediterranean Garden Salad (GF) (VGN)**
  - ▷ Cucumber, tomato, red onion, olives & fresh herbs tossed with red wine vinaigrette.

## Desserts

- ▶ **Cheesecake (V)**
  - ▷ Creamy vanilla cheesecake with a graham cracker crust.
- ▶ **Hazelnut-Crusted Chocolate Ganache (V) (GF)**
  - ▷ Rich chocolate ganache with a crisp hazelnut crust.
- ▶ **Tiramisu (V)**
  - ▷ Classic Italian dessert with espresso-soaked ladyfingers, mascarpone cream & cocoa.

## Northwest BBQ Rehearsal Dinner

*\$45 per guest*

*Served buffet style / 20 guest minimum*

- ▶ **Herb-Marinated Chicken**
  - ▷ Grilled chicken breast marinated with fresh herbs & garlic, served with house barbecue sauce.
- ▶ **Pulled Pork (GF)**
  - ▷ Slow-roasted pork shoulder, hand-pulled & served with a sweet bourbon barbecue sauce.
- ▶ **Potato Salad (GF) (V)**
  - ▷ Classic potato salad with a creamy dressing, herbs & a touch of mustard.
- ▶ **Macaroni & Cheese (V)**
  - ▷ Creamy macaroni & cheese baked until golden & topped with seasoned breadcrumbs.
- ▶ **Country Slaw (GF) (V)**
  - ▷ Shredded cabbage & carrots tossed in a creamy, tangy dressing with a touch of vinegar.
- ▶ **Cornbread (V)**
  - ▷ Warm, golden cornbread with a lightly sweet flavor & tender crumb.
- ▶ **Assorted Cookies**
  - ▷ A selection of freshly baked cookies.

# A Farewell Brunch

*A final gathering to reconnect, unwind & share one more meal together before the weekend comes to a close.*

*Served buffet style | 20 guest minimum*

*All brunch selections include regular & decaf coffee & infused water*

## Classic Brunch

*\$24 per guest*

- ▶ Parfait Bar (V): Yogurt, house-made granola & seasonal berries
- ▶ Seasonal Quiche
- ▶ Ham & Swiss Croissant Sandwiches
- ▶ Freshly Baked Cinnamon Rolls

## Deluxe Brunch

*\$32 per guest*

- ▶ Choice of orange, apple, or cranberry juice
- ▶ Assorted breads & pastries (V)
- ▶ Parfait Bar (V): Yogurt, house-made granola & seasonal berries
- ▶ Breakfast potatoes with herbs (V)
- ▶ Frittata (V): baked eggs with roasted red peppers, fresh spinach, zucchini & crumbled feta
- ▶ Bacon & sausage
- ▶ Brioche French Toast (V): Thick-cut brioche French toast griddled until golden & lightly sweet

## Brunch Enhancements

*Bar service available for up to 1.5 hours unless otherwise noted.*

### Mimosa Bar

*\$18 per guest*

- ▶ Champagne served with orange, grapefruit & cranberry juice, accompanied by fresh fruit garnishes.
- ▶ Bartender fee: \$100

### Bloody Mary Bar

*\$20 per guest*

- ▶ Well vodka & bloody mary mix served with classic garnishes including limes, olives, asparagus, cocktail onions & pickled green beans
- ▶ Bartender fee: \$100

### Juice Bar

*\$5 per guest*

- ▶ A selection of grapefruit, orange & cranberry juice.

# Reception Enhancements

Pricing is per day unless otherwise noted. All audiovisual equipment is subject to availability.

## Audio & Presentation

▶ Built-In Screen	\$60
▶ Projector	\$150
▶ TV	\$150
▶ Portable Sound System	\$50
▶ Microphone & Stand (Handheld or Lapel)	\$40
▶ Podium	\$50
▶ Easel	\$25
▶ DVD Player	\$25

## Planning Details & Policies

To ensure a smooth & seamless experience, we've outlined a few important details to guide the planning process.

### Service Charge

- ▶ All food, beverage, audiovisual, corkage & venue rental charges are subject to a 20% service charge

### Guest Count & Billing

- ▶ Final billing is based on the confirmed guest count, even if fewer guests attend

### Planning Timeline

- ▶ Menu selections & your signed banquet event order are due 30 days prior to the event
- ▶ Final guaranteed guest count & full payment are due 14 days prior

### Food & Beverage Guidelines

- ▶ Outside food & beverage is not permitted, with the exception of wedding cake prepared in a licensed kitchen
- ▶ Food & beverage provided by the Oregon Garden Resort is intended to be enjoyed during your event & may not be removed from the event space
- ▶ Wedding cake may be taken at the conclusion of the event

## *Menu & Service*

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- ▶ Buffet dinners include two entrée selections; a third entrée may be added for \$8 per guest
- ▶ Plated dinner service allows up to two entrée selections
- ▶ Place cards or meal identifiers are required when offering multiple entrée selections
- ▶ Dietary restrictions can be accommodated with advance notice

## *Event Timing*

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- ▶ Events conclude at the time outlined on the signed banquet event order (BEO)
- ▶ Extensions may be available with advance approval & may incur additional fees

## *Beverage & Corkage*

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- ▶ Pre-approved outside wine may be served for a \$15 per bottle corkage fee
- ▶ Pre-approved outside kegs may be served for a \$200 per keg tapping fee
- ▶ Outside bottled beer, canned beer & liquor are not permitted. These items must be purchased through the Oregon Garden Resort.

