

Sunriver Resort

2010 Wedding Celebrations

Sunriver Resort captures the grandeur of the Northwest like no place else, nestled between the towering Cascade Mountains and the high desert it is the ideal setting for your dream wedding and reception.

Sunriver Resort is an award winning, luxury destination resort and offer a complete array of services to meet every possible need for your special occasion, Offering 54 flags of the finest championship golf in the West, four diamond accommodations, the finest and freshest Northwest cuisine, modern fitness center and premier spa, and endless recreation opportunities. Sunriver Resort... the Heart and Soul of the Great Northwest®

Reception:

Sunriver Resort offers a variety of indoor and outdoor locations for up to 400 guests for wedding receptions. Space may be confirmed on a definite basis as early as 12 months in advance. All dates are subject to approval from our Sales and Marketing department and are considered definite upon receipt of deposit and signed contract.

Food and beverage minimum:

Each reception venue does have a food and beverage minimum which varies by season, time of day, and day of week. Everything you select from our menus; including dinner, hors d'oeuvres, all beverages, etc., goes toward this minimum. If you do not meet the minimum, a set up charge equal to the difference between the amount spent on food and beverage and the minimum will be assessed. Ask your catering manager for minimums on your preferred wedding locations.

Lodging:

There is a lodging commitment associated with each reception venue. Please ask your catering manager for specific information. A preferred rate will be offered to all of your guests for homes, condos, and hotel style guest rooms. Sunriver Resort will also provide you and your wedding guests a custom landing page for ease of booking accommodations during the wedding.

Wedding Coordination:

To ensure a flawless event, you will find it helpful to hire a professional wedding coordinator to assist you with your wedding rehearsal, ceremony, and day of needs. Your catering manager can provide you with a list of suggested vendors.

Deposits:

Dates are considered definite upon receipt of the signed contract and a \$1,000.00 non-refundable deposit. Fifty percent of the remaining balance is due 90 days prior to the date of your event. The total estimated charge is due 2 weeks prior to the event.

Cancellation:

Sunriver Resort requires a written notice of cancellation to your catering manager. A percentage of the anticipated food and beverage minimum will be due as liquidated damages upon cancellation. Details are outlined in your contract.

Room Change Fee:

Should you opt to change the room from the ceremony set to the reception set (time and space permitting); a \$500.00 room turn fee will be assessed.

Audiovisual equipment:

Sunriver Resort has an extensive list of audiovisual equipment for rent, including everything you need for a DVD or slideshow presentation during your reception. Please ask your catering manager for a current list of rental pricing.

Specialty Chairs and Linens:

Additional options are available and may be arranged by your catering manager.

Changing Room:

One complimentary changing room will be provided if space is available for a bridal changing room. Space will not be held in advance, but will be finalized (if needed) within 30 days of your event date. If you wish to reserve a luxury River Lodge Gallery for your changing room a nominal rental fee will apply.

Rehearsal:

Please discuss rehearsal options with your catering manager. Space will not be held in advance, but will be finalized (if needed) within 30 days of your event date.

Rehearsal dinner and related services:

Your catering manager can assist you in planning your rehearsal dinner, farewell brunch for family and friends, hospitality suite, bridal party snacks or luncheon, or any other event. Let us assist you with the planning of group golf outings, group recreation and spa services.

Sunriver Resort offers a wide variety of indoor and outdoor venues for your wedding. Whether you wish for an outdoor site with spectacular mountain views or the lodge like feel of the Great Hall, you are sure to find a site to fit your tastes!

Homestead Lawn:

This outdoor lawn area is located adjacent to the Homestead. This area boasts views of the Meadows Golf Course and Mt. Bachelor and seats up to 400 guests.

Mt. Bachelor Lawn:

This area will seat up to 350 guests for a ceremony. The area is located directly behind the Great Hall. The lawn sits on the Little Sun River and has magnificent views of the Meadows Golf Course and Mt. Bachelor.

Courtyard Pavilion:

This outdoor area is covered by a tent (May - October) and can accommodate 125 guests underneath the tent and additional 100 guests surrounding the tented area. The white chiffon tent liner adds an elegant touch and makes this an ideal wedding location.

Merchant Trader Lawn:

This area is located adjacent to the main lodge and has fabulous mountain and golf course views, seats up to 400 guests.

- Fireside Room:** *The intimate Fireside room can accommodate up to 30 guests, featuring natural wood floors and paneling and a grand fireplace.*
- The Great Hall:** *The historic Great Hall is our premiere wedding site, featuring exposed beams and magnificent fireplaces. This room can accommodate up to 350 guests.*
- Heritage/Landmark Rooms:** *These identical rooms can seat up to 100 guests; slightly less with dance floor area. Each room features its own deck and has a view of the Meadows Golf Course and Mt. Bachelor.*
- Homestead:** *This ballroom is newly remodeled and decorated in a Northwest theme. It can accommodate up to 500 guests. This room can be divided into smaller rooms and is ideal for groups of all sizes.*
- Abbot 1/ Abbot 2:** *Newly remodeled, this room is ideal for rehearsal dinners, located in the mezzanine level of the main lodge and seats up to 160 guests.*

Note: When selecting an outdoor venue for either your ceremony or reception, we make every effort to reserve back up space in the event of inclement weather. In the event that no space is available, the bride and groom are responsible for any tenting charges incurred. Outdoor events can select from a variety of buffet menus and must conclude by 10:00 PM. For more information on Sunriver Resort, or to view pictures of the above wedding sites, please visit our website at www.sunriver-resort.com.

2010 Wedding Packages

All wedding packages include the following:

- *A honeymoon suite for the bride and groom on their wedding night*
- *Unique facility*
- *A choice of banquet or white folding chairs*
- *Tables for your entire event from the entrance through to the reception*
- *Staging for your entertainment*
- *Elegant white and ivory linen is provided with a selection of different color napkins to enhance your event*
- *Votive candles for the reception tables*
- *Classic bone white wedding china*
- *Beautiful flatware*
- *Professional service staff to assist you and your guests with anything you may need*
- *Event captain*
- *Bartender services*
- *Full catering services*
- *Expert cake cutting service*
- *Champagne Toast*

We have three different tiers of packages, all offering an opportunity to make your event exclusively your own. All have a buffet and a plated option with different types of cuisine. The different tiers break down as follows:

- *Sunriver Signature package*
- *Three Rivers package*
- *Sunset package*

Sunriver Signature Package

*Passed Hors d'oeuvres
(Select two)*

COLD SELECTIONS

*Cobb salad served on a Belgian endive
Prosciutto wrapped asparagus spears
Goat cheese terrine with sundried tomato on polenta cakes
Cured ham with pineapple and smoked almond
Strawberries and Brie on brioche
Poached pear and Oregon blue cheese on hazelnut crostini
Boursin cheese coated grapes and rolled in pistachio dust
Roasted duck crostini with blueberry tarragon chutney
Fried brie crostini with cranberry mint compote
Smoked gouda crostini with strawberry basil salsa
Parmesan tuille with trio bruschetta*

HOT SELECTIONS

*Petite white cheddar grilled cheese sandwiches
Dungeness crab cakes with a roasted jalapeno & cherry remoulade
Mushroom vol-au-vent
Rock shrimp empanada with shaved cotija cheese
Baby artichoke and risotto fritters with white truffle & chive aioli
Achiote marinated beef skewers with chimichurri sauce
Sesame crusted shrimp with onion-sambal marmalade
Mesquite seared bacon wrapped jumbo scallops
Peanut chicken satay with sweet chile sauce
Lamb and grilled fennel brochettes with pea mint sauce
Sautéed mushrooms with chive in a phyllo tart with Black truffle oil*

Buffet

*Roasted red pepper bisque with fennel and toasted pine nuts
Create your own salad with iceberg and butter lettuce, mushrooms, chickpeas, shredded cheese, bacon,
sunflower seeds and croutons with a selection ranch, blue cheese and oil & vinegar
Roasted red and yellow beet salad with mixed greens and walnuts accompanied by a shallot vinaigrette
Assorted fresh crudités with guacamole, sundried tomato hummus, and blue cheese dressing
Seasonal vegetables
Herb roasted red bliss potatoes
Artisan rolls and butter*

Entrees (select two)

*Olive oil and herb brushed breast of chicken served with buttered mushrooms and crisp prosciutto
Herb crusted pork chop served with a Walla Walla Onion and corn jam
Grilled Flat Iron steak served with a green peppercorn jus and truffled shallots
Seared steelhead with hazelnut cream and marionberry infused olive oil
Pappardelle pasta tossed with soy chorizo cream, asparagus, spinach, and Walla Walla onions*

Sunriver Signature Package

*Passed Hors d'oeuvres
(Select two)*

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Boursin cheese coated grapes and rolled in pistachio dust
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Lamb and grilled fennel brochettes with pea mint sauce
Sauteed mushrooms with chive in a phyllo tart with Black truffle oil*

Plated Dinner

*Salads (select one)
Classic Caesar salad*

*Baby spinach leaves served with shaved red onion, dried cherries and feta cheese
Arugula greens tossed with julienned pears, shaved asiago and walnuts*

Entrees (select up to three, including a vegetarian dish)

*Grilled steelhead served with Madras mint and dried cranberry relish
Roasted breast of chicken filled with spinach, fontina cheese and cured ham with charred tomato cream
Grilled Flat Iron steak with a housemade Worcestershire and grilled red onions
Grilled Pork Tenderloin with a Piltcher glaze and rendered county ham
Portobello tower with balsamic grilled Portobello mushrooms, spinach, roasted red peppers and goat cheese*

Three Rivers Package

*Passed Hors d'oeuvres
(Select Three)*

COLD SELECTIONS

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Prosciutto wrapped asparagus spears
Goat cheese terrine with sundried tomato on polenta cakes
Cured ham with pineapple and smoked almond
Strawberries and Brie on brioche
Poached pear and Oregon blue cheese on hazelnut crostini
Boursin cheese coated grapes and rolled in pistachio dust
Roasted duck crostini with blueberry tarragon chutney
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HOT SELECTIONS

*Petite white cheddar grilled cheese sandwiches
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Sauteed mushrooms with chive in a phyllo tart with Black truffle oil*

Buffet

*Hearts of romaine with grated Parmesan cheese, candied walnuts, croutons and sundried cranberries
Roma tomato, red onion and Tumalo tome and fresh basil display
Balsamic grilled vegetables with blue cheese and basil
Seasonal fruit and berry display
Broccolini in tarragon butter and molasses glazed baby carrots
Baked Tillamook and horseradish whipped Yukon gold potatoes
Rice pilaf with spiced pecans, golden raisins, fine herbs and cranberries
Artisan rolls and butter*

Entrees (select three)

*Ribeye with caramelized onions and Rogue blue cheese
Carlton Farms Pork Loin with an apple-cherry marmalade
Sunriver signature BBQ babyback ribs with a porter BBQ sauce
Herb roasted cornish hen with a leek and Asparagus sauté
Red trout with pancetta and wild mushroom ragout
Seared true cod served with pickled sweet onion and crisp caper cream
Butternut squash ravioli with vanilla pecan cream*

Three Rivers Package

*Passed Hors d'oeuvres
(Select three)*

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Cured ham with pineapple and smoked almond
Strawberries and Brie on brioche
Poached pear and Oregon blue cheese on hazelnut crustini
Boursin cheese coated grapes and rolled in pistachio dust
Roasted duck crustini with blueberry tarragon chutney
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Smoked gouda crustini with strawberry basil salsa
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Sauteed mushrooms with chive in a phyllo tart with Black truffle oil*

Plated Dinner

Salads (select one)

*Cascade Caesar salad with sundried cranberries and candied walnuts
Field Greens tossed with poached pears, hazelnut-cinnamon croutons, and Humboldt Fog
Butter lettuce, grilled onion, smoked salmon and brioche croutons with a grilled lemon vinaigrette
Shaved radishes and scallions tossed in truffle oil atop of arugula greens*

Entrees (select up to three, including a vegetarian dish)

*Agave marionberry glazed wild salmon with caramelized sweet onions
Pan seared black cod with strawberry and mint infused olive oil and toasted peppercorns
Pepper crusted New York steak with a bordelaise sauce
Petite tenderloin of beef and prawns served with a cabernet-cherry reduction
Sumac rubbed rack of pork with an onion banana chutney
Gratin of herb Parmesan Reggiano crusted breast of chicken served with a Morel Mushroom risotto
Vegan Wellington with a wild mushroom reduction*

Sunset Package

*Passed Hors d'oeuvres
(Select five)*

COLD SELECTIONS

*Cobb salad served on a Belgian endive
Prosciutto wrapped asparagus spears
Goat cheese terrine with sundried tomato on polenta cakes
Cured ham with pineapple and smoked almond
Strawberries and Brie on brioche
Poached pear and Oregon blue cheese on hazelnut crostini
Boursin cheese coated grapes and rolled in pistachio dust
Roasted duck crustini with blueberry tarragon chutney
Fried brie crustini with cranberry mint compote
Smoked gouda crostini with strawberry basil salsa
Parmesan tuille with trio bruschetta*

HOT SELECTIONS

*Petite white cheddar grilled cheese sandwiches
Dungeness crab cakes with a roasted jalapeno & cherry remoulade
Mushroom vol-au-vent
Rock shrimp empanada with shaved cotija cheese
Baby artichoke and risotto fritters with white truffle & chive aioli
Achiote marinated beef skewers with chimichurri sauce
Sesame crusted shrimp with onion-sambal marmalade
Mesquite seared bacon wrapped jumbo scallops
Peanut chicken satay with sweet chile sauce
Lamb and grilled fennel brochettes with pea mint sauce
Sauteed mushrooms with chive in a phyllo tart with Black truffle oil*

Buffet

*Mixed greens and chive salad with strawberries, toasted pine nuts, goat cheese and
white balsamic and peppercorn vinaigrette
Imported and domestic cheese platter
Platter of shaved prosciutto wrapped melon
Grilled asparagus with chipped red onion
Sweet potato and chive bacon hash
Creamy asiago polenta
Herb & white cheddar roasted fingerline potatoes
Artisan rolls and butter*

Entrees (select three)

*Medallions of Beef with truffled onions
Seared salmon with a parnod chive hollandaise
Pork scaloppini with white bean-chorizo ragout
New York Strip with port-cherry and balsamic reduction
Game hen with a creole crust and spanish cream
Black Cod with baked fennel and sherry roasted shallots
Seasonal vegetable vol au vent*

Sunset Package

*Passed Hors d'oeuvres
(Select five)*

COLD SELECTIONS

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Cured ham with pineapple and smoked almond
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Achiote marinated beef skewers with chimichurri sauce
Sesame crusted shrimp with onion-sambal marmalade
Mesquite seared bacon wrapped jumbo scallops
Peanut chicken satay with sweet chile sauce
Lamb and grilled fennel brochettes with pea mint sauce
Sautéed mushrooms with chive in a phyllo tart with Black truffle oil*

Plated Dinner

Starters (select one)

*Cascade Caesar salad with sundried cranberries and candied walnuts
Field Greens with poached pears, hazelnut-cinnamon croutons, and Humboldt Fog
Butter lettuce, heirloom tomato, maracona almonds and apricots
Dungeness crab cake on a bed of arugula with roasted corn and chorizo dressing
Humboldt Fog tart with braised figs, prosciutto, sweet onions and frisée*

Entrees (select up to four, including a vegetarian option)

*Sweet potato crusted Pacific Snapper served with a bourbon maple andouille glaze
Seared steelhead with rock shrimp and tarragon cream on a horseradish watercress potato cake
Hazelnut crusted trout with a Dungeness crab fondue
Bacon wrapped filet with a Black Truffle demi
Duo of petite filet and braised beef short ribs with a housemade steak sauce and a sweet potato croquette
Roasted pork tenderloin served with Pendleton Mustard jus and sweet corn fritters
Crusted rack of lamb with a caramelized shallot chutney
Cornish hen served with a sweet mole and an Anaheim pepper risotto
Seared Duck Breast with a red currant reduction on a bed of Wild Mushroom risotto
Grilled filet of herbed seitan with roasted garlic, fried shiitake mushrooms with sweet soy*

CHILDREN'S SELECTIONS

For children ages 12 and under.

Plated Dinners

Plated select one entrée per plated dinner event.

Cheeseburger in Paradise

*Traditional cheeseburger
Ketchup and mustard
Potato barrels
Fruit punch or milk*

Macaroni and Cheese

*Traditional macaroni and cheese
Fresh seasonal vegetable
Fruit salad
Fruit punch or milk*

Fish and Chips

*Battered cod with tartar sauce
Potato barrels with ketchup
Fresh seasonal fruit
Fruit punch or milk*

Cheese Enchilada

*Cheese enchilada
Spanish rice
Fresh seasonal vegetable
Fruit salad
Fruit punch or milk*

Chicken and Chips

*Chicken strips with barbeque dipping sauce
Potato barrels with ketchup
Fresh seasonal fruit
Fruit punch or milk*

Buffet Dinners

All buffets require a 30 person minimum guarantee. We will gladly accommodate any group smaller than 30 people for an additional charge of \$3.00 per person.

Pizza Party

*Pepperoni and cheese pizzas
Fresh carrot and celery sticks with ranch dressing
Garlic bread
Milk and fruit punch*

Hamburger and Hotdog Bar

*Make your own hamburgers and hot dogs
with all the toppings
Ketchup, mustard, cheeses, relish, pickles,
lettuce and tomato
Potato barrels
Corn on the cob
Milk and fruit punch*

BOXED VENDOR MEALS

All box lunches include appropriate condiments and bottled water or assorted soft drinks.

Sandwich Selections

Please select up to three of the following:

Shaved prime rib with blue cheese, sweet onions and iceberg lettuce on Kaiser roll

*Roasted breast of turkey with avocado crème, thick cut bacon,
arugula and fontina cheese on a Kaiser roll*

Shaved pastrami with red cabbage slaw, grain mustard and Swiss cheese on rye

Cure 81® ham wrap with blackened onion mayonnaise and Swiss cheese

Grilled breast of chicken with shaved ham, pesto aioli, whipped Brie and Dijon mustard on a Kaiser roll

*Balsamic roasted portobello herb wrap with roasted red pepper,
grilled onions and provolone cheese*

Marinated tempeh wrap with peanut sauce, carrots and green onion

Accompaniments

Please select three of the following:

Roasted red bliss potato salad

Cabbage slaw with toasted pecans

Gemeli pasta salad with roasted red pepper, artichoke, olives and fontina cheese

Gourmet potato chips

Gala apple

Baker's energy cookie

Chocolate chunk cookie

Rice crispy treat

Peanut butter cookie