

## ***2009 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®*

*As one premier location in the Northwest we offer a variety of locations to showcase your special day...*

***Homestead Lawn:*** *This outdoor lawn area is located adjacent to the Homestead and next to the Great Hall. This park like area boasts views of the Meadows Golf Course and Mt. Bachelor.*

***Bachelor Lawn:*** *The Bachelor Lawn is located directly behind the Great Hall. This location sits on the Little Sun River and has the premier view of the Meadows Golf Course and Mt. Bachelor.*

***Courtyard Pavilion:*** *This outdoor location is covered by a tent (May – October). The white chiffon tent liner adds an elegant touch and makes this an ideal wedding location.*

***Merchant Trader Lawn:*** *This lawn is located adjacent to the main lodge and has fabulous mountains and golf course views, and is ideal for a rehearsal dinner or unique location for a farewell brunch.*

***Fireside Room:*** *The intimate Fireside room can accommodate a small group, 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 has a touch of history and drama to a special event, creating beautiful memories.*

***Heritage/Landmark Rooms:*** *These identical rooms and 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. 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, features Northwest chandeliers and dark wood paneling.*

## 2009 Wedding Packages

*All wedding packages will 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*
- *Votives 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*
- *Bar tender 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  
Watermelon sticks with bresaola  
Poached pear and Oregon blue cheese on hazelnut crostini  
Salmon gravlox with cucumber ribbons and caper relish*

*HOT SELECTIONS*

*Cornmeal dusted oysters on corn cakes with remoulade  
Olive, feta and tomato brochettes  
Petite white cheddar and prosciutto grilled cheese sandwiches  
Sundried tomato tart with fennel relish  
Dungeness crab cakes with hazelnut remoulade  
Mushroom vol-au-vent  
Jack Daniel's whiskey barbecue meatballs  
Rock shrimp empanada with shaved cotija cheese  
Baby artichoke and risotto fritters with lemon aioli  
Achiote marinated beef skewers with chimichurri sauce  
Sesame crusted shrimp with sweet and sour sauce  
Mesquite seared bacon wrapped jumbo scallops  
Peanut chicken satay with sweet chile sauce*

**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 balsamic dressings  
Cannellini bean salad with pancetta, roasted red pepper and frisée  
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)**

*Roasted breast of chicken wrapped with fontina cheese and prosciutto  
Herb crusted pork chop served with a marsala-demi reduction  
Grilled sirloin steak served with a peppercorn jus  
Seared steelhead served with a leek-tomato relish  
Sautéed shiitake and oyster mushrooms sautéed with garlic, shallots and white beans served top of pappardelle pasta*

**Sunriver Signature Package**

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(Select two)*

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*Cornmeal dusted oysters on corn cakes with remoulade  
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**Plated Dinner**

*Salads (select one)  
Classic Caesar salad*

*Baby spinach leaves served with shaved red onion, Mandarin Oranges and feta cheese  
Baby Greens tossed with Oregon Bleu cheese and toasted hazelnuts*

*Entrees (select three, including a vegetarian dish)*

*Grilled steelhead served with lemon caper butter  
Roasted breast of chicken filled with spinach, fontina cheese and cured ham  
Grilled Angus Sirloin with a Cabernet Sauvignon butter  
Grilled Pork Tenderloin with a cider-mustard glaze  
Portobello tian with fresh mozzarella, Red Pepper, Tomato and crisp sundried tomato Polenta*

### **Three Rivers Package**

*Passed Hors d'oeuvres  
(Select Three)*

#### *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  
Watermelon sticks with bresaola  
Poached pear and Oregon blue cheese on hazelnut crostini  
Salmon gravlox with cucumber ribbons and caper relish*

#### *HOT SELECTIONS*

*Cornmeal dusted oysters on corn cakes with remoulade  
Olive, feta and tomato brochettes  
Petite white cheddar and prosciutto grilled cheese sandwiches  
Sundried tomato tart with fennel relish  
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#### **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 brown butter glazed baby carrots  
Whipped Yukon gold potatoes and rice pilaf with toasted hazelnuts and dried cherries  
Artisan rolls and butter*

#### **Entrees (select three)**

*Oregonzola crusted Ribeye with housemade Worcestershire  
Mustard crusted Carlton Farms Pork Loin with an apple-cranberry Compote  
Sunriver signature BBQ babyback ribs with a porter BBQ sauce  
Herb roasted cornish hen drizzled with lemon Jus  
Red trout filled with pancetta and wild mushrooms  
Seared true cod served with Olive, Caper and tomato broth  
Butternut squash ravioli*

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Cured ham with pineapple and smoked almond  
Strawberries and Brie on brioche  
Watermelon sticks with bresaola  
Poached pear and Oregon blue cheese on hazelnut crostini  
Salmon gravlox with cucumber ribbons and caper relish*

#### *HOT SELECTIONS*

*Cornmeal dusted oysters on corn cakes with remoulade  
Olive, feta and tomato brochettes  
Petite white cheddar and prosciutto grilled cheese sandwiches  
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### **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 with hearts of palm, sunflower seeds, pear tomato, shaved Tumalo tome and  
served with a creamy Italian dressing  
A salad of heirloom tomato, toasted pine nuts, Tumalo tome and English Cucumber*

#### *Entrees (select three, including a vegetarian dish)*

*Huckleberry glazed wild salmon with caramelized sweet onions  
Pan seared black cod with stone fruit relish  
Pepper crusted New York steak with a bordelaise sauce  
Petite tenderloin of beef and prawns served with a Cabernet-cherry reduction  
Tamarind glazed rack of pork with a papaya chutney  
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*  
*Watermelon sticks with bresaola*  
*Poached pear and Oregon blue cheese on hazelnut crostini*  
*Salmon gravlox with cucumber ribbons and caper relish*

#### HOT SELECTIONS

*Cornmeal dusted oysters on corn cakes with remoulade*  
*Olive, feta and tomato brochettes*  
*Petite white cheddar and prosciutto grilled cheese sandwiches*  
*Sundried tomato tart with fennel relish*  
*Dungeness crab cakes with hazelnut remoulade*  
*Mushroom vol-au-vent*  
*Jack Daniel's whiskey barbecue meatballs*  
*Rock shrimp empanada with shaved cotija cheese*  
*Baby artichoke and risotto fritters with lemon aioli*  
*Achiote marinated beef skewers with chimichurri sauce*  
*Sesame crusted shrimp with sweet and sour sauce*  
*Mesquite seared bacon wrapped jumbo scallops*  
*Peanut chicken satay with sweet chile sauce*

### Buffet

*Baby greens with poached pear, Oregon blue cheese and hazelnuts*  
*Rock shrimp, roasted corn, jicama and citrus salad*  
*Red cabbage slaw with toasted pecans and goat cheese*  
*Imported and domestic cheese platter*  
*Platter of shaved prosciutto and melon*  
*Lemon grilled asparagus*  
*Anise roasted red peppers*  
*Creamy asiago polenta*  
*White cheddar crushed potatoes*  
*Artisan rolls and butter*

#### Entrees (select three)

*Bacon wrapped medallions of Beef with candied sweet onions*  
*Hot smoked salmon fillets served with a pomegranate glaze*  
*Pork scaloppini with white bean-chorizo ragout*  
*New York Strip with port-cherry reduction*  
*Chicken roulade with picholinne olives, Tumalo Tome and radicchio*  
*Black Cod with sherry-black truffle reduction*  
*Seasonal vegetable vol au vent*

## Sunset Package

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(Select five)*

### *COLD SELECTIONS*

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Goat cheese terrine with sundried tomato on polenta cakes  
Cured ham with pineapple and smoked almond  
Strawberries and Brie on brioche  
Watermelon sticks with bresaola  
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Salmon gravlox with cucumber ribbons and caper relish*

### *HOT SELECTIONS*

*Cornmeal dusted oysters on corn cakes with remoulade  
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Peanut chicken satay with sweet chile sauce*

## Plated Dinner

### Starters (select one)

*Cascade Caesar with sundried cranberries and candied walnuts  
Field Greens with poached pears, hazelnut-cinnamon croutons, and Humboldt Fog  
Butter lettuce, heirloom tomato, maracona almond and apricot  
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 four, including a vegetarian option)

*Seared Pacific snapper served on a warm salad of white beans,  
escarole and wild mushrooms with lemon caper butter  
Seared steelhead and grilled pacific prawns with a tarragon citrus cream sauce on a horseradish watercress potato cake  
Hazelnut crusted trout with a Dungeness crab fondue  
Bacon wrapped filet with a Black Truffle demi  
Braised beef short ribs with an Ancho chilli BBQ glaze  
Roasted pork tenderloin served with Pendleton Mustard jus and sweet corn fritters  
Crusted rack of lamb with a caramelized shallot chutney  
Lemon thyme Cornish hen served with a port cherry reduction  
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 citrus  
and ponzu reduction separated by a crispy sweet carrots and toasted rice cake*