

SKAMANIA Lodge Weddings



Photo courtesy of Powers Photography Studios



Skamania Lodge™

Scenic Columbia River Gorge



Skamania Lodge, found in the Columbia River Gorge National Scenic Area and conveniently located just 45 minutes from Portland, Oregon, is a tranquil world away from the ordinary.

Tailored for weddings, you'll fall in love with this impressive lodge that offers an array of year round venues. With elegant Pacific Northwest style indoor event space, enchanting seasonal open-air courtyards and breathtaking outdoor space tucked amidst 175 acres overlooking the Columbia River Gorge, you will be sure to find the perfect setting to say "I do".

Imagine your wedding weekend here at the Lodge... guests are surprised with custom welcome bags in their room, the wedding party unwinds in the Waterleaf Spa, dines in The Cascade Dining Room or River Rock, explores any of our three different hiking trails or plays a round of golf on 18 scenic holes. The rehearsal dinner kicks off the formal events and the night wraps up with s'mores around the bonfire. At the end of the day, guests cuddle up in one of 254 beautifully appointed guestrooms while the fire flickers.

Wedding morning arrives and the ladies have the professionals from the Waterleaf Spa work on their hair and makeup while the specialty design of your wedding and reception (Chivari chairs, lavish linens, lighting and more) is underway. The ceremony and reception flow effortlessly and fun late night snacks send the partiers back to their rooms. The next morning, everyone enjoys a farewell brunch while you open gifts.

2010 and 2011 Winner of Oregon Bride magazine's 'Best Oregon Destination Venue' and 2010 Winner 'Best Sunset Wedding Site', Skamania Lodge is sure to provide you with a distinctive and memorable experience full of enchantment and ever after.





WEDDING PACKAGE

Our five (5) hour wedding package provides you with all the amenities you need for one inclusive price per person

Ceremony Site with White Chairs

Cocktail Reception with Butler Passed Hors d'Oeuvres

Private Indoor Space for Dinner and Dancing

House Linens (*White, Ivory or Chocolate Brown*)

Chair Covers (*White, Ivory, Black or Chocolate Brown*)

Chair Sashes (*Assorted Colors*)

Indoor Wood Parquet Dance Floor

Menu Selection

One Hour of Unlimited Beer and Wine Bar

Champagne Toast to the Happy Couple

Non-Alcoholic Beverage Station (coffee, tea, lemonade)

Cake Cutting and Service

Onsite Catering Manager and Supervisor

China Service and Votive Candles

One Complimentary Forest View King Guestroom

No Site Fees! All of the above included with the pricing below. Just choose the menu you like best!

Brunch Menu: \$90/person • Hors d'Oeuvres Menu: \$95/person • Plated Menu: \$105/person • Buffet Menu: \$110/person

Subject to a 22% Service Charge and 7% Washington State Sales Tax

BRUNCH BUFFET \$90

ASSORTED HOT & COLD HORS D'OEUVRES (CHOICE OF THREE):

(Served Butler Style during Cocktail Reception)

- Dungeness Crab Spoons with Ginger Remoulade
- Baby Cherry Tomatoes, Fresh Mozzarella Drizzled with Cherry Balsamic
- Spinach and Brie Cheese Stuffed Mushrooms with Toasted Pine Nuts
- Smoked Salmon, Goat Cheese Red Onion Marmalade Filled Phyllo Cup
- Apple Smoked Bacon, Oregon Bleu Cheese, Sweet Onions with Fig Jam Crostini
- Pacific Prawns, Roasted Corn, Caramelized Onion Fritter
- Roasted Red Pepper and Artichoke Mousse Filled Smoked Crimini Mushroom
- Lemon Pepper Crusted Tuna, Layered on Won Ton Crisp with Wasabi Aioli
- Garlic, Asiago Cheese Bruschetta with a Forest Mushroom Mascarpone Cheese
- White Truffle Cream Poached Baby Red Potato with Crème Fraiche and Caviar

STARTERS & SALADS (CHOICE OF THREE):

- Local Cheese & Seasonal Fruit Display
- Pine Needle Cured Salmon Lox
- Assorted Breakfast Pastries, Breakfast Breads and Muffins
- Cured Meats, Gorge Seasonal Grilled Vegetable Display
- Baby Spinach, Smoked Bacon, Apples, Pears, Apple Thyme Dressing
- Gorge Tomatoes, Basil, Cracked Black Pepper, White Balsamic, Olive Oil
- Romaine Wedges, Focaccia Croutons, Asiago Cheese
- Mixed Greens, Tomatoes, Cucumbers, Toasted Pumpkin Seeds, Basil Vinaigrette

ENTREE ITEMS (CHOICE OF TWO):

- Smoked Bacon Wrapped Beef Medallions, Roasted Fingerling Potatoes
- Apple Cider Brined Pork Loin, Whipped Sweet Potatoes
- Cedar Plank Salmon, Lemon Caper Sauce, Toasted Hazelnuts, Wild Rice
- Tasso Ham Eggs Benedict, Garlic Spinach, Smoked Tomato Hollandaise Sauce
- Oven Roasted Chicken, Sautéed Forest Mushrooms, Rosemary Demi

CARVING STATION (CHOICE OF ONE):

(Served with Bakeshop Rolls and Butter)

- Omelet Station with Diced Ham, Bacon, Sausage, Cheese, Spinach, Mushrooms
- Brined and Roasted Whole Turkey with Sage Gravy
- Salt Crusted Prime Rib of Beef, Horseradish Cream, Whole Grain Mustard
- Honey and Brown Sugar Baked Ham, Cinnamon Apple Sauce
- Granola Pancakes with Blueberry, Raspberry, Pecan Butter Flavored Syrups

HORS D'OEUVRES \$95

ASSORTED HOT & COLD HORS D'OEUVRES (CHOICE OF THREE):

(Served Butler Style during Cocktail Reception)

- Dungeness Crab Spoons with Ginger Remoulade
- Baby Cherry Tomatoes, Fresh Mozzarella Drizzled with Cherry Balsamic
- Spinach and Brie Cheese Stuffed Mushrooms with Toasted Pine Nuts
- Smoked Salmon, Goat Cheese Red Onion Marmalade Filled Phyllo Cup
- Apple Smoked Bacon, Oregon Bleu Cheese, Sweet Onions with Fig Jam Crostini
- Pacific Prawns, Roasted Corn, Caramelized Onion Fritter
- Roasted Red Pepper and Artichoke Mousse Filled Smoked Crimini Mushroom
- Lemon Pepper Crusted Tuna, Layered on Won Ton Crisp with Wasabi Aioli
- Garlic, Asiago Cheese Bruschetta with a Forest Mushroom Mascarpone Cheese
- White Truffle Cream Poached Baby Red Potato with Crème Fraiche and Caviar

SPOONS (CHOICE OF TWO):

- Truffle Poached Scallop Red Potato
- Artichoke Mouse with Chive Oil
- Baby Shrimp, Red Roasted Pepper Relish
- Dungeness Crab Spoon with Ginger Remoulade
- Duck Confit, Cherry Raisin Compote
- Washington Coast Fresh Shucked Oyster, Lemons, Redwine Vinegar
- Grilled Seasonal Vegetable Ratatouille
- Buffalo Mozzarella with Tomato Tapenade

DISPLAYS AND SALADS (CHOICE OF FIVE):

- Local Cheese and Seasonal Fruit Display
- Pine Needle Cured Salmon Lox
- Chilled Jumbo Prawns Display, Spicy Cocktail Sauce
- Cured Meats, Gorge Seasonal Grilled Vegetable Display
- Baby Spinach, Smoked Bacon, Apples, Pears, Apple Thyme Dressing
- Gorge Tomatoes, Basil, Cracked Black Pepper, White Balsamic, Olive Oil
- Romaine Wedges, Focaccia Croutons, Asiago Cheese
- Mixed Greens, Tomatoes, Cucumbers, Toasted Pumpkin Seeds, Basil Vinaigrette

ACTION STATION (CHOICE OF ONE):

(Served with Bakeshop Rolls and Butter)

- Brined and Roasted Whole Turkey with Sage Gravy
- Salt Crusted Prime Rib of Beef, Horseradish Cream, Whole Grain Mustard
- Honey and Brown Sugar Baked Ham, Cinnamon Apple Sauce
- Seasonal Gnocchi Housemade Flavors
- Potato and Caviar Tasting Bar

PLATED DINNER \$105

ASSORTED HOT & COLD HORS D'OEUVRES (CHOICE OF FOUR):

(Served Butler Style during Cocktail Reception)

- Dungeness Crab Spoons with Ginger Remoulade
- Baby Cherry Tomatoes, Fresh Mozzarella Drizzled with Cherry Balsamic
- Spinach and Brie Cheese Stuffed Mushrooms with Toasted Pine Nuts
- Smoked Salmon, Goat Cheese Red Onion Marmalade Filled Phyllo Cup
- Apple Smoked Bacon, Oregon Bleu Cheese, Sweet Onions with Fig Jam Crostini
- Pacific Prawns, Roasted Corn, Caramelized Onion Fritter
- Roasted Red Pepper and Artichoke Mousse Filled Smoked Crimini Mushroom
- Lemon Pepper Crusted Tuna, Layered on Won Ton Crisp with Wasabi Aioli
- Garlic, Asiago Cheese Bruschetta with a Forest Mushroom Mascarpone Cheese
- White Truffle Cream Poached Baby Red Potato with Crème Fraiche and Caviar

SALAD COURSE SELECTIONS (CHOICE OF ONE):

- Classic Caesar Salad in Parmesan Basket with Toasted Focaccia Stick
- Cucumber Wrapped Mixed Baby Greens, Basil Vinaigrette
- Baby Cherry Tomatoes, Fresh Mozzarella Drilled with Cherry Balsamic
- Garlic, Asiago Cheese Bruschetta with a Forest Mushroom Mascarpone
- Baby Wedge Butter Leaf Lettuce, Diced Smoked Bacon, Tomatoes, Oregon Bleu Cheese

ENTREE COURSE SELECTIONS

(CHOICE OF TWO PLUS VEGETARIAN OPTION):

Maple Sugar Glazed Salmon

Served with Grilled Asparagus, Mushrooms, Toasted Hazelnut Pesto with Pear Sage Sauce

Grilled Mahi-Mahi

Oven Roasted Root Vegetables, Honey Buttered Carrots, Blackberry Balsamic

Grilled Beef Tenderloin

Served with Goat Cheese Whipped Potatoes, Braised Swiss Chard, White Truffle Butter

Grilled New York Strip Steak

Served with Bourbon Sweet Potato Mash, Forest Mushroom, Port Demi Reduction

Wood Oven Roasted Chicken

Served with Sweet Cherry Polenta, Grilled Asparagus and Basil Pan Gravy

Apple Cider Brined Pork Chop

Served with White Bean and Sausage Cassoulet, Apple Current Glaze

Grilled Vegetable & Chevre Stuffed Pablano Pepper

Served with Roasted Corn Cake, Black Bean & Quinoa Croquette, Fig & Apricot Jam

ASSORTED HOT & COLD HORS D'OEUVRES (CHOICE OF FOUR):

(Served Butler Style during Cocktail Reception)

- Dungeness Crab Spoons with Ginger Remoulade
- Baby Cherry Tomatoes, Fresh Mozzarella Drizzled with Cherry Balsamic
- Spinach and Brie Cheese Stuffed Mushrooms with Toasted Pine Nuts
- Smoked Salmon, Goat Cheese Red Onion Marmalade Filled Phyllo Cup
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DISPLAYS AND SALADS (CHOICE OF TWO):

- Local Cheese and Seasonal Fruit Display
- Pine Needle Cured Salmon Lox
- Chilled Jumbo Prawns Display, Spicy Cocktail Sauce
- Cured Meats, Gorge Seasonal Grilled Vegetable Display
- Baby Spinach, Smoked Bacon, Apples, Pears, Apple Thyme Dressing
- Gorge Tomatoes, Basil, Cracked Black Pepper, White Balsamic, Olive Oil
- Romaine Wedges, Focaccia Croutons, Asiago Cheese
- Chilled Jumbo Prawns Display, Spicy Cocktail Sauce
- House Cured Salmon Three Ways with Green Tip Mussels
- Trio Hummus Dips, Grilled Pita Breads, Garlic Infused Olive Oils
- House Brined Country Olives with Gorgonzola Crostinis

ENTREES (CHOICE OF THREE):

New York Strip Loin with Roasted Fingerling Potatoes

Apple Cider Brined Pork Loin with Whipped Sweet Potatoes

Over Roasted Chicken with Sautéed Forest Mushrooms and Rosemary Demi

Pesto Rubbed Mahi-Mahi with Asparagus, Mushrooms and Brussels Sprouts

Citrus Scented Grilled Salmon with White Wine Butter Sauce and Orzo Pasta

Scallop & Shrimp with Sherry Cream Sauce, Peppers, Onions and Basmati Rice

Grilled Vegetables with Smoked Tomato Sauce Tossed with Wheat Penne Pasta

Coconut Marinated Tofu with Curry Sauce and Vegetables

ACTION STATION (CHOICE OF ONE):

- Roasted Prime Rib
- Potlatch Salmon
- Yukon Gold Martini Bar

BUFFET DINNER \$110

Grilled Burger Plate

Served with Potato Salad, Chips, Cookies, and Soda or Milk

Macaroni and Cheese

Served with Assorted Vegetable Sticks and Ranch Dip, Fruit Salad, and Soda or Milk

Deep Dish Personal Pizza

Served with Assorted Vegetable Sticks and Ranch Dip, Fruit Salad, and Soda or Milk

Fried Chicken Strips

Served with Fruit Salad, Chips, Cookies, and Soda or Milk

Available for kids under 12

Meals are half of the package price

APPLAUSE & ACCOLADES

“When Kate started the process with you, she was sure you would work with her on everything to make it turn out the way she wanted. I was skeptical (she has high expectations) but you really came through. Even the weather! Thank you for an amazing weekend. You guys are top notch!”

– Barb Baldus, mother of the bride (Sept. 2011)

“Thank you for all your hard work and amazing organization and coordination during the planning of our wedding. I really could not have pulled this off without you. Thank you so much!”

– Barb Vissers, Bride (July 2011)

“Thank you so much for the beautiful wedding day. We would not have changed a thing. Thank you so much for all the help. We will never forget how amazing our wedding day was.”

– Emily Krantz, Bride (July 2011)





SPIRITS • BREWS • WINES

EXTENDED BAR PACKAGES

Extend your hosted bar package, for an additional per person charge. Bars are provided unlimited for the hours noted. Bartender Fee is included in the price below.

	<u>2 Hours</u>	<u>3 Hours</u>	<u>4 Hours</u>
Beer & Wine	\$24.00	\$31.00	\$38.00
Call Bar	\$28.00	\$36.00	\$44.00
Premium Bar	\$35.00	\$45.00	\$55.00

Upgrade to Premium Wine for \$3 per person

A LA CARTE BEVERAGE PRICES

Bars are also available based on consumption. One bartender is required per (75) guests.

Call	\$6.50
Premium	\$8.50
Domestic Brew	\$5
Micro Brew	\$6
Wine	\$8.25

SERVICES

Bartender Fee	\$35/hour
Cocktail Service	\$35/hour

Subject to a 22% Service Charge and 7% Washington State Tax

WINE

Maryhill Winemaker's White
Maryhill Winemaker's Red
Premium Wine Options Available!

BREW

Bud Light
Corona
Full Sail Amber Ale
Widmer Hefeweizen
Deschutes Mirror Pond

CALL

Jack Daniels
Beefeater
Smirnoff
Cuervo
Bacardi

PREMIUM

Crown Royal
Tanqueray
Stolli
Cuervo 1800
Myers

THE WEDDING WEEKEND

Why celebrate for a day when you could celebrate all weekend?
Here is just one example...



FRIDAY

4p: Arrival at Skamania Lodge

5p: Gather for Wedding Rehearsal

6p: Rehearsal Dinner on the
Boulder Terrace

Free Site Rentals for Rehearsal Dinners!

9p: Roast S'mores at the Fireplace

10p: Goodnight & Sleep Tight

SATURDAY

8:30a: Gentlemen tee off
Golf Packages available – ask us!

9a: Ladies head to the Waterleaf Spa for a beauty
brunch on the Pool Grotto
Prices starting at \$26/person

10:30a: Waterleaf Spa Hair Stylist arrives to start on hair
and make-up in your suite

1p: Gentlemen to the Lounge for Lunch

2:30p: First glance for Bride & Groom

3:30p: Groomsmen greet guests at the ceremony

4p: Dun. Dun. Da. Dun...

4:30p-5:30p: Cocktail Hour

5:30p: Guests move to reception

6p: Mr. & Mrs. Announced into Reception by DJ

6:10p: Dinner Served

7p: Toast, Cake Cutting & First Dance as Mr. & Mrs.

7:30p: Dancing & Memories

9p: Late Night Snacks Served
Check out our Enhancement Menu for options

12a: And they lived happily ever after...

SUNDAY

9a: Farewell Brunch on the Garden Patio
Prices starting at \$26/person

11a: Retreat to Bridal Suite to open gifts

12p: Depart for Honeymoon

• QUESTIONS...AND ANSWERS •

We can't possibly answer everything here but here are some common questions. Give us a call and we'll answer yours too!

What do the onsite Catering Managers do?

Your Skamania Lodge Catering Manager is the liaison between you (and your wedding coordinator) and the hotel. They will work with you throughout your planning on timeline, guestrooms, room diagram, linen selections and menu. On the day of they are directing vendors, ensuring set-up is done according to plan, moving guests to the cocktail hour and then to the reception. Once the bride and groom are in the reception, the Event Supervisor takes the lead. If you require full coordination or more assistance/attention with your wedding and reception, we are happy to provide recommendations for local experts!

How early can we get in to set up?

We can let you know your set-up time one month prior to your wedding.

Can we store the cake and flowers at the lodge?

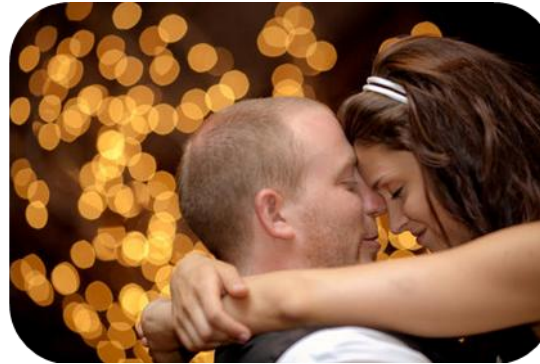
We prefer that you arrange for delivery of your wedding cake and flowers. During peak season our refrigerator space is limited so please inquire with your florist and baker about delivering the items needed.

What about Fluffy? Can he come?

We love dogs! We have 4 pet rooms, so if you would like Fluffy to be the ring bearer then reserve a room soon! The pet rooms do carry a \$50 non-refundable pet fee per stay, but that does include a special treat bag just for the pup!

Do you offer shuttle service?

Unfortunately we do not have transportation services. You will find that most of your guests will rent a car so that they can explore the gorge during their trip. If you need recommendations for shuttle companies, let us know and we can provide you with some great vendors!



What time can we check into our guestrooms?

Check in time is at 4p. We do not guarantee early check in, so we encourage you to inform your guests of this time so they can plan accordingly. For bridal parties, we recommend staying the night before the wedding in addition to the night of the wedding so you have your room the whole day of your wedding. Check out is at 12p, so sleep in!

Can we bring our own beer and wine?

We do not allow any outside food or beverage with the exception of the wedding cake. Don't fret, we have great options available for the beer and wine, but if you require that "special" beverage, just ask we can probably special order it for a minimal surcharge.

What if it rains?

If you have an indoor reception space, we will reserve back-up space for your ceremony in the reception space. We will wait until 3 hours prior to the ceremony for you to make a decision about whether to move everything in or stay outside. There is no additional fee for moving your ceremony. For outdoor reception space reservations, plan to reserve tenting as no indoor space will be held.

How do guestrooms work?

We do offer a discounted rate on guestrooms to our bridal parties. This is set at the time of signing the contract. Please know that guestroom rates fluctuate as much as the stock market, so some fluctuation in public rates may occur! You have two options - you can contract rooms, which means we pull those rooms out of inventory and save them for you. At one month prior to the wedding if all these rooms have not been reserved, you are required to pay for the unused rooms. Your second option is a courtesy block and guests book rooms based on availability. We do not guarantee guestroom availability for courtesy blocks. Both options offer the same discounted rate, which expires one month prior to the wedding.



DEPOSIT POLICY

If you choose Skamania Lodge as your wedding site we require a signed contract and advance deposit in the amount equal to 25% of the food and beverage minimum to guarantee your reservation. Until the deposit and signed contract are received all space reservations are considered tentative and are subject to release.

Payments will be due throughout your planning time and will be depicted on your contract. Final payment is due (14) days before your wedding along with the guaranteed attendance numbers. All deposits are non-refundable and non-transferable.



REHEARSALS

We will reserve rehearsal space 30 days prior to your wedding at a mutually agreed upon time. We do not guarantee rehearsal space to be in the same area as the ceremony, but will do our best to accommodate this request.

ENHANCEMENTS

We would love to create a wedding weekend for you and your guests. Let us help you create welcome bags, book spa treatments and golf tee times, and kick off your events with a rehearsal dinner (site fee is complimentary when you've booked your wedding with us) followed by s'mores around a fire pit. The Waterleaf Spa can provide hair and makeup services on the day of the wedding and we'd be happy to arrange specialty design for your ceremony and reception with Chivari chairs, lounge furniture, lavish linens, lighting and more. The morning after let us prepare a farewell brunch for you while you open gifts. Please see our separate Enhancement Menu for more details.

OUTDOOR RECEPTIONS & EVENT SPACE

We have a number of beautiful outdoor reception sites. There will be an additional fee of \$10 per person for an outdoor reception. We do not reserve indoor back-up space for outdoor receptions. The client is fully responsible for making arrangements for a tent in the event of inclement weather. We have great vendors we can refer to you for these services.

Skamania Lodge reserves the right to adjust function space.

CONTACT US

1.800.376.9116

www.skamania.com



MINIMUMS

During peak Season (May through October) we do require a food and beverage minimum. These vary depending on the day of the week selected. There is a minimum of 30 guests for wedding packages.

Saturday:

1p Ceremony: \$8,000 Food & Beverage Minimum

4p Ceremony: \$15,000 Food & Beverage Minimum

7p Ceremony: \$12,000 Food & Beverage Minimum

Friday & Sunday: Inquire with your Catering Manager