



Skamania Lodge

# Wedding Packages

## OUR WEDDING PACKAGES INCLUDE:

- Ceremony Venue
- Ceremony & Reception Tables & Chairs
- House Table Linens & Napkins
- Dance Floor Built to Suit
- China Service, Flatware & Votive Candles
- Cake Cutting & Service
- Champagne Toast to the Happy Couple
- Non-Alcoholic Beverage Station
- One Hour of Ceremony Rehearsal Time
- One Complimentary King Guestroom



*“We are slowly coming down from cloud nine. Thank you so much for all of your help over the past few months. Our wedding was everything we wanted and more. Skamania was able to knock things out of the park!”*

*- Megan Nolan, Bride*



All prices are subject to 25% service charge and 7.7% sales tax.

# Wedding Packages

## Hors d'Oeuvres ADDITIONAL \$20 PER GUEST



BUTLER PASSED HORS D'OEUVRES MENU  
*Can also be served as an individual sampler plate*  
(Choice of Three)

Dungeness Crab with Citrus Mascarpone on Endive  
Spinach & Brie Cheese Stuffed Mushrooms with Toasted Pine Nuts  
Smoked Steelhead, Goat Cheese, Red Onion Marmalade Filled Phyllo Cups  
Apple Smoked Bacon, Oregon Bleu Cheese, Sweet Onions with Fig Jam Crostini  
Roasted Red Pepper & Artichoke Mousse Filled Smoked Crimini Mushrooms  
Seasoned Tuna on Won Ton with Wasabi  
Garlic, Asiago Cheese Bruschetta with Forest Mushroom Mascarpone Cheese

### DISPLAYS

Antipasto  
Cured Meats, Cheeses, Pickled Vegetables & Garlic Crisps  
Serves 30 guests  
\$425.00

Local Cheese & Seasonal Fruit Display  
Serves 25 Guests  
\$400.00

Cured Meats & Gorge Seasonal Grilled Vegetables  
Serves 30 Guests  
\$450.00

Cured Steelhead Lox with Cream Cheese, Red Onion,  
Capers, Sliced Egg, Mini Bagels  
Serves 50 Guests  
\$350.00



# Wedding Packages

## Plated Wedding Dinner

*Served Indoors Only*

SALADS  
(Choice of One)

Classic Caesar Salad

Wild & Gathered Greens, Baby Roma Tomatoes,  
English Cucumber, Shaved Red Onion, Fresh Herb Vinaigrette

Hot House Tomatoes, Fresh Mozzarella  
Drizzled with Cherry Balsamic

ENTRÉES  
(Choice of Two plus Vegetarian Option)

Pan Roasted Steelhead  
Grilled Asparagus, Citrus Beurre Blanc, Wild Rice Pilaf

Grilled Beef Tenderloin  
Buttermilk Whipped Potatoes, Braised Swiss Chard, White Truffle Butter

Grilled New York Strip Steak  
Boursin Potato Mash, Forest Mushrooms, Port Demi Reduction

Wood Oven Roasted Chicken  
Wild Rice, Grilled Asparagus, Basil Pan Gravy

Double Cut Pork Chop  
White Bean & Sausage Cassoulet, Apple Chutney

Poblano Pepper Stuffed with Grilled Vegetables & Chevre  
Roasted Corn Cake

\$70.00 per Guest



# Wedding Packages

## Buffet Wedding Dinner

### SALADS (Choice of Two)

Chilled Jumbo Prawns Display, Spicy Cocktail Sauce

Seasonal Fruit Salad

Pasta Salad

Mixed Greens

Baby Spinach, Smoked Bacon, Apples,  
Pears, Apple Thyme Dressing

Gorge Tomatoes, Mozzarella, Basil, Cracked Black Pepper,  
White Balsamic, Olive Oil



### ENTRÉES (Choice of Two plus Vegetarian Option)

New York Strip Loin

Chili Charred Pork Loin  
Apple Chutney

Oven Roasted Chicken  
Rosemary Demi

Pesto Rubbed Mahi-Mahi

Citrus Scented Grilled Steelhead  
White Wine Butter Sauce

Scallop & Shrimp  
Sherry Cream Sauce, Peppers  
& Onions

Pesto Cream Ravioli

Grilled Vegetables with Smoked  
Tomato Sauce, Wheat Penne Pasta

Thai Curried Tofu  
Coconut Milk, Thin Vegetables

### STARCH (Choice of One)

Roasted Fingerling Potatoes

Whipped Boursin Potatoes

Basmati Rice

Wild Rice Pilaf

### VEGETABLE (Choice of One)

Grilled Asparagus

Forest Mushrooms

Brussels Sprouts

Broccolini

Green Beans with  
Toasted Almonds

\$75.00 per Guest

\$80.00 per Guest with Choice of Four Entrées

### ADD ACTION STATIONS\*

Roasted Prime Rib, Creamed Horseradish, Whole Grain Mustard & Rolls  
Serves 30 Guests  
\$500.00

Potlatch Steelhead, Ginger Remoulade & Rolls  
Serves 25 Guests  
\$375.00

\* Requires chef attendant at \$200 per chef for two hours



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## HOSTED CONSUMPTION BARS

One Bartender required per 100 guests.

\$75.00 per bartender/per hour. \$50.00 per cocktail server/per hour.

For No Host Cocktails, please add \$1.00.

Premium Spirits.....\$10.00  
Absolut & Smirnoff Vodka, Beefeater  
& Tanqueray Gin, Bacardi Rum, El Jimador  
Tequila, Famous Grouse Scotch,  
Elijah Craig & Pendleton Whiskey

Luxury Spirits .....\$11.00  
Kettle One & Tito's Vodka, Bombay  
& Plymouth Gin, Sailor Jerry Rum, Herradura  
Tequila, Glenlivet Scotch, Maker's Mark  
& Crown Royal Whiskey

Cordials.....\$9.25  
Kahlua, Baileys

Zero Proof Signature Mocktails .....\$9.00  
Lavendar Lemonade, Grapefruit Julep,  
Old Fashion with Q Mixers

Signature Drinks .....\$13.00  
Huckleberry Lemonade, Tito's Refresher,  
White Sangria, Red Sangria, Moscow Mule

Domestic Beer..... \$6.50

Imported Beer ..... \$7.00

Micro Brews ..... \$7.50  
Rotating Local Favorites

Hard Seltzer & Hard Cider ..... \$8.00  
Rotating Local Favorites

House Wines ..... \$10.00  
Lone Birch, Pinot Gris & Red Blend

Mozaik (Choice of Two)  
Chardonnay, Sauvignon Blanc, Cabernet, Pinot Noir

## UPGRADE

Maryhill, Winemakers White \$48 per Bottle

Maryhill, Winemakers Red \$48 per Bottle

*Full wine list is available from your planner.*

## HOSPITALITY SETUP for Guestroom Use

Glassware, Napkins  
\$5.00 per Guest

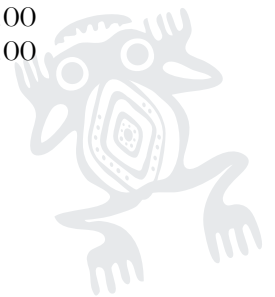
Glassware, Napkins, Mixers, Sodas & Fruit Garnishes  
\$10.00 per Guest

## PACKAGE BARS

Price is per guest, includes Bartender and unlimited drinks for selected duration.

Must be ordered for all guests over 21.

	4 hours	5 hours	6 hours
Beer & Wine	\$42.00	\$47.00	\$52.00
Well Spirits, Beer & Wine	\$61.00	\$69.00	\$75.00
Premium Spirits, Beer, Wine	\$63.00	\$71.00	\$79.00



All selections subject to change. 90-day notice required for all specialty items.

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# Wedding Packages

## SPECIALTY BARS

\*One Bartender required per 100 guests.  
\$75.00 per bartender/per hour.



## BLOODY MARY BAR

(One Hour Duration)

Two Premium Vodkas, Bloody Mary Mix,  
Tabasco, Horseradish, Worcestershire,  
Pickled Asparagus, Celery, Bacon, Bleu Cheese,  
Fresh Pepper & Kosher Salt

\$25.00 per Guest

## MIMOSA BAR

(One Hour Duration)

Cranberry Juice, Orange Juice, Grapefruit Juice, Pineapple Juice,  
Champagne & Sparkling Cider

\$17.00 per Guest

## HOT CHOCOLATE BAR WITH CORDIALS

Coffee, Hot Cocoa, Baileys, Kahlua, Frangelico &  
Peppermint Schnapps with Marshmallows, Chocolate,  
Peppermint & Sprinkles on Top

\$24.00 per Guest per Hour



90-day notice required for all specialty items.

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# Wedding Packages

## Late Night Snacks

Bring out your favorite munchies for guests to enjoy half way through the reception.  
Options are unlimited, but here a few suggestions.



CHICKEN OR CHEESE QUESADILLA  
(Choose One)  
\$14.00 per Guest

JUMBO SOFT PRETZELS  
with Nacho Cheese, Mustards  
\$8.50 per Guest

NACHO BAR  
Corn Tortilla Chips, Diced Onion,  
Jalapenos, Olives, Guacamole, Salsa,  
Sour Cream & Nacho Cheese Dip

CAJUN TATER TOTS &  
BEER BATTERED ONION RINGS  
with Ranch, Fry Sauce & Ketchup  
\$8.00 per Guest

Choice of One:  
• Pulled Pork  
• Vegan Chili  
• Shredded Chicken

GRILLED CHEESE SANDWICHES  
& TOMATO SOUP SHOOTERS  
\$12.00 per Guest

\$17.00 per Guest

BEEF, CHICKEN, BBQ PORK SLIDERS  
(Choose One)  
\$15.00 per Guest  
\$4.00 Each Additional Protein per Guest

BUFFALO WINGS &  
WAFFLE CUT FRIED POTATOES  
with Creamy Buttermilk Sauce, Bleu Cheese  
\$17.00 per Guest

SWEET POTATO FRIES & RANCH  
\$10.00 per Guest

CRUDITÉS, RANCH, HUMMUS & PITA  
\$8.00 per Guest

## DESSERTS

SWEET SAMPLER  
Fruit Tartlets,  
Chocolate Mousse Cups,  
Panna Cotta & Macaroons  
\$19.00 per Guest

\*CAMPFIRE YUMMY  
Graham Crackers, Marshmallows,  
Chocolate Bars & Roasting Sticks  
\$15.00 per Guest

VIENNESE  
Rolled Truffles, Petits Fours,  
Mini Cannoli & Fruit Jellies  
Serves 50 Guests  
\$600.00

Deluxe Addition:  
Reese's Peanut Butter Cups & Nutella Spread  
\$4.00 Additional per Guest

\*Indoor Roasting Station, \$150.00 each.

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## Wedding Party Snacks

Meant to be enjoyed in your suite as you prepare for your big day.

### BREAKFAST SANDWICHES

(Choice of One)

Scrambled Eggs, Cheese & Bacon on a Croissant

Scrambled Eggs, Cheese & Sausage on an English Muffin

\$15.00 per Guest

### ASSORTED PASTRIES

\$8.50 per Guest

### FRUIT CUPS

\$8.50 per Guest

### CHEESE DISPLAY WITH CRACKERS

\$16.00 per Guest

### CRUDITÉS, RANCH, HUMMUS & PITA

\$7.00 per Guest

### TORTILLA CHIPS, SALSA & GUACAMOLE

\$6.00 per Guest

### MIXED NUTS

\$5.75 per Guest

### PORK, CHICKEN OR BEEF SLIDERS

(Choose One)

\$13.00 per Guest

\$4.00 Each Additional Protein per Guest

### CAJUN TATER TOTS

with Ranch, Fry Sauce & Ketchup

\$7.00 per Guest

### CHAMPAGNE

\$32.00 per Bottle

### BUCKET OF SIX TRULY HARD SELTZER

\$48.00 per Bucket

### BUCKET OF SIX MICRO BREWS

\$45.00 per Bucket

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