



Skamania Lodge®

Wedding Packages

OUR WEDDING PACKAGES INCLUDE:

Ceremony Venue
Ceremony & Reception Tables & Chairs
House Table Linens & Napkins (White or Ivory)
Dance Floor Built to Suit
Plateware, Flatware, Drinkware & Votive Candles
Standard Cake Cutting & Service
Champagne Toast to the Happy Couple at Reception
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



Our Policies

MENU SELECTION

Final menu selections must be submitted to your planner no later than four (4) weeks prior to the function to ensure the availability of the desired menus. If selections are not received, your preferred choices cannot be guaranteed. Menu items are not able to be guaranteed, and suitable substitutions can be recommended if items are not able to be sourced.

LEFTOVER FOOD

No leftover food may be taken out of Skamania Lodge function rooms due to strict food preparation guidelines and liability. The guests or group may not bring food or beverage of any kind into the function room without prior written permission of the resort.

ALLERGIES

Please notify your planner about any food allergies or dietary restrictions. We will do our best to accommodate with advance notice. This does not include individual dietary preferences. Please note some of our items are made in facilities that also handle nut products. Special meals that are requested but not consumed will be charged in addition to your guarantee.

KOSHER MEALS

Skamania Lodge does not have a kosher kitchen and therefore meals are outsourced. Guests requiring kosher meals are welcome to provide their own. There is a \$250 handling fee plus cost of meals if Skamania Lodge provides meals.



Wedding Packages

Hors d'oeuvres ADDITIONAL \$26 PER GUEST

BUTLER PASSED HORS D'OEUVRES MENU

(Choice of Three)

Dungeness Crab Salad in Cucumber Cup (GF, DF)
Spinach & Brie Cheese Stuffed Mushrooms with Toasted Pine Nuts (GF, Veg)
Smoked Steelhead, Goat Cheese, Red Onion Marmalade Filled Phyllo Cup
Apple Smoked Bacon, Oregon Bleu Cheese, Sweet Onions with Fig Jam Crostini
Seasoned Tuna on Won Ton with Wasabi Aioli (DF)
Garlic, Asiago Cheese Bruschetta with Forest Mushroom Grana Padano
Tomato, Basil & Buffalo Milk Mozzarella Bruschetta
Moroccan Spice Vegetable Skewer (GF, DF, Veg, V)

One of each item per person will be served.

DISPLAYS

Charcuterie Board
Cured Meats, Cheeses, Pickled Vegetables & Garlic Crisps
Serves 30 guests
\$550.00

Cheese Board, Grapes, Berries, Dried Fruits & Crackers
Serves 30 guests
\$550.00

Crudité Display
Raw & Grilled Vegetables with Tzatziki, Hummus & Grilled Pita
Serves 30 guests
\$500.00

Cured Steelhead Lox with Cream Cheese, Red Onion,
Capers, Sliced Egg & Crackers
Serves 50 guests
\$475.00

ENHANCEMENT

Add Marinated Olives & Marcona Almonds (GF, DF, Veg, V)
\$10.00 per Guest

GF: Gluten Free | DF: Dairy Free | Veg: Vegetarian | V: Vegan

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Wedding Packages

Plated Wedding Dinner

Served Indoors Only

Choose up to three entrées to present to your guests for pre-order.

Counts for individual entrées due 72 business hours prior to event.

Cards noting choice of entrée are required from group for each guest. The guarantee provided must match the entree cards.

SALADS

(Choice of One)

Classic Caesar Salad

Wild & Gathered Greens, Baby Roma Tomatoes,
English Cucumber, Shaved Red Onion, Fresh Herb Vinaigrette (GF, DF, Veg, V)

Baby Spinach, Shaved Red Onion, Crumbled Bacon, Bleu Cheese,
Spiced Nuts, Roasted Shallot Vinaigrette (GF)

ENTRÉES

(Choice of Two plus Vegetarian Option)

Pan Roasted Steelhead
Broccolini, Citrus Beurre Blanc, Wild Rice Pilaf (GF)

Grilled Beef Tenderloin
Sour Cream & Chive Whipped Potatoes, Asparagus,
White Truffle Butter (GF)

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

Oven Roasted Chicken
Wild Rice, Grilled Asparagus, Marsala Sauce (GF, DF)

Double Cut Pork Chop
Herb Roasted New Potatoes, Baby Carrots, Seasonal Chutney (GF, DF)

Mushroom Bolognese
Spaghetti Squash, Pine Nut Gremolata (GF, DF, Veg, V)

\$90.00 per Guest

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Wedding Packages

Special Dietary Needs

ACCOMMODATING YOUR NEEDS

The majority of our food is prepared to be gluten free.

*To best accommodate guests with special dietary needs, advance notice is requested.
A custom meal will be prepared when necessary and held for such guests until meal service.
For day of requests, we will do our best to accommodate.*

VEGAN DINNER OPTIONS

MONDAY & THURSDAY

Grilled Vegetable Stuffed Poblano Pepper, Polenta Cake (GF, DF)

TUESDAY & FRIDAY

Yellow Curry, Vegetables & Tofu with Jasmine Rice (GF, DF)

WEDNESDAY & SATURDAY

Grilled Portobello Tower, Quinoa, Roasted Red Pepper Coulis (GF, DF)

SUNDAY

Stuffed Poblano Pepper, Corn, Rice, Black Beans, Polenta Cake, Fire Roasted Salsa (GF, DF)

AVAILABLE ANY DAY

Seasonal Chef's Choice Entrée

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Buffet Wedding Dinner

SALADS

(Choice of Two)

Chilled Jumbo Prawns Display, Spicy Cocktail Sauce (GF, DF)

Gorge Chop Salad with Lettuce, Tomatoes, Red Onion, Chickpeas,
Cucumbers, Olives, Bell Peppers, Pepperoncinis,
Herb Vinaigrette (GF, DF, Veg, V)

Mixed Greens, Cucumbers, Tomatoes, Ranch & Herb Dressings (GF, DF, Veg, V)

Baby Spinach, Smoked Bacon, Apples, Pears, Apple Thyme Dressing (GF, DF)

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

MEAT ENTRÉES

(Choice of Two)

New York Strip Loin
Rosemary Demi (GF, DF)

Chili Charred Pork Loin
Seasonal Chutney (GF, DF)

Oven Roasted Chicken
Marsala Sauce (GF, DF)

Citrus Scented Grilled Steelhead
White Wine Butter Sauce (GF)

Scallop & Shrimp
Sherry Cream Sauce, Peppers & Onions (GF)

VEGETARIAN ENTRÉES

(Choice of One)

Grilled Vegetables with Smoked Tomato
Sauce, Cheese, Wheat Penne Pasta (Veg)

Thai Curried Tofu with Coconut Milk, Roasted
Vegetables, Jasmine Rice (GF, DF, Veg, V)

Cheese Ravioli with Pesto Cream (Veg)

Mushroom Ravioli with Marinara (Veg)

Tofu Primavera (GF, DF, Veg, V)

Smoked White Bean Cassoulet (DF, Veg, V)

STARCH

(Choice of One)

Roasted Fingerling Potatoes (GF, DF, Veg, V)

Whipped Buttermilk Potatoes (GF)

Basmati Rice (GF, DF, Veg, V)

Wild Rice Pilaf (GF, DF, Veg, V)

VEGETABLE

(Choice of One)

Grilled Asparagus (GF, DF, Veg, V)

Forest Mushrooms (GF, DF, Veg, V)

Roasted Broccolini (GF, DF, Veg, V)

Brussels Sprouts &
Pearl Onions (GF, DF, Veg, V)

\$94.00 per Guest

\$103.00 per Guest with Choice of Four Entrées

ADD ACTION STATIONS*

Roasted Prime Rib (GF, DF), Creamed Horseradish, Whole Grain Mustard & Rolls
Serves 25 Guests
\$850.00

Potlatch Steelhead (GF, DF), Ginger Remoulade & Rolls
Serves 25 Guests
\$475.00

* Chef attendant at \$250 per chef for two hours, based on availability

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Wedding Packages

*Please note: Alcohol service cannot exceed a total of 5 hours per day.
No outside alcohol is allowed at events or in public spaces. If it is found, the event will be ended immediately.
Food is required when alcohol is served.*

HOSTED BEVERAGES ON CONSUMPTION

One Bartender required per 100 guests.
\$100.00 per Bartender/per hour.
For No Host Bars, please add \$1.00 per drink.

Beers.....\$8.50 to \$10.50 Each
*Selection of beers to include Domestic, Imported, Micro Brews,
Hard Seltzers & Hard Ciders, Non-Alcoholic*

House Red & White Wine.....\$12.50 per Glass

Wine List.....Market Pricing

Premium Spirits.....\$12.50 Each
*Absolut & Smirnoff Vodkas, Beefeater & Bombay Gin,
Planteray Rum, Hornitos Blancos Tequila, Famous Grouse Scotch,
Elijah Craig Bourbon, Pendleton Blended Canadian Whiskey*

Luxury Spirits.....\$13.50 Each
*Ketel One & Tito's Vodka, Tanqueray & Aviation Gin, Sailor Jerry
Rum, Casa Noble Blanco Tequila, Dewars Scotch, Maker's Mark
Bourbon, Crown Royal Blended Canadian Whiskey*

Cordials.....\$12.00 Each

Signature Cocktails.....\$15.00 Each
*Choice of One
Huckleberry Lemonade, Tito's Refresher, Espresso Martini,
Moscow Mule*

Mocktails.....\$14.00 Each
*Choice of One
Lavender Lemonade Spritz, Rose Cordial Soda, Mojito,
Bellini, Huckleberry Lemonade, Mule*

PACKAGE BARS

Price is per guest, includes Bartender and unlimited drinks for selected duration.
Must be ordered for all guests over 21.

	1 hour	2 hours	3 hours	4 hours	5 hours
Beer & Wine	—	\$42.00	\$48.00	\$53.00	\$58.00
Well Spirits, Beer & Wine	—	\$66.00	\$71.00	\$76.00	\$80.00
Premium Spirits, Beer & Wine	—	\$68.00	\$74.00	\$80.00	\$86.00
Luxury Spirits, Beer & Wine	—	\$73.00	\$79.00	\$85.00	\$91.00
Beer & Wine, plus Choice of Two Specialty Cocktails	\$32.00	\$52.00	\$57.00	\$62.00	\$67.00

Ask your Event Planner about Mimosa, Bloody Mary and Hot Chocolate Specialty Bars.

All selections subject to change. 90-day notice required for all specialty items.
Specialty items require full payment for quantity ordered.

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Wedding Packages

Late Night Snacks

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

CHICKEN OR CHEESE QUESADILLA

(Choose One)

with Peppers, Onions, Corn, Cilantro
Crema & Salsa

Cheese \$48.00 per Dozen

Chicken \$52.00 per Dozen

Add Guacamole \$3.50 per Guest

NACHO BAR

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

Choice of One:

- Pulled Pork (GF, DF)
- Vegan Chili (GF, DF, Veg, V)
- Shredded Chicken (GF, DF)

\$30.00 per Guest

Add Brisket (GF, DF) \$8.50 per Guest

25 Guest Minimum

BEEF, FRIED CHICKEN, BBQ PORK OR BEYOND BEEF SLIDERS

(Choose One)

with Cheese, Lettuce, Tomato, Red Onion,
Pickles, Mayo & Mustard

\$79.00 per Dozen

*\$5.50 Each Additional Protein per Guest
Minimum Two Dozen of Each Protein*

SOFT PRETZEL STICKS (Veg)

with Nacho Cheese, Mustards

\$40.00 per Dozen

CAJUN TATER TOTS (DF) & BEER BATTERED ONION RINGS

with Ranch, Fry Sauce & Ketchup

\$11.00 per Guest

25 Guest Minimum

BUFFALO WINGS (DF)

with Creamy Buttermilk Sauce, Bleu Cheese,
Carrots, Celery & Radishes

\$60.00 per Dozen

1 Dozen Minimum

CRUDITÉS

with Hummus (GF, DF, Veg, V), Tzatziki

& Grilled Pita Bread

\$9.00 per Guest

SPINACH & ARTICHOKE DIP (GF)

with Grilled Pita Bread

Serves 25 Guests \$205.00

SPINACH, ARTICHOKE & CRAB DIP (GF)

with Grilled Pita Bread

Serves 25 Guests \$250.00

BUFFALO CHICKEN DIP (GF)

with Grilled Pita Bread

Serves 25 Guests \$230.00

POPCORN, MIXED NUTS & BAR MIX

\$7.25 per Guest

*CAMPFIRE YUMMY

Graham Crackers, Marshmallows,
Chocolate Bars & Roasting Sticks

\$18.50 per Guest

Deluxe Addition:

Reese's Peanut Butter Cups & Nutella Spread
\$6.25 Additional per Guest

*Indoor Roasting Station, \$225.00 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 Bagel
Scrambled Eggs, Cheese & Sausage on an English Muffin
\$18.00 per Guest

ASSORTED PASTRIES

Danishes, Muffins, Scones, Breakfast Breads
\$10.00 per Guest

FRUIT CUPS

\$10.50 per Guest

CHEESE DISPLAY WITH CRACKERS

\$19.00 per Guest

CRUDITÉ

Raw & Pickled Vegetables with Hummus (GF, DF, Veg, V),
Tzatziki & Grilled Pita
\$19.00 per Guest

TORTILLA CHIPS, SALSA & GUACAMOLE (Veg, V)

\$7.00 per Guest

MIXED NUTS

\$7.25 per Guest

BEEF, FRIED CHICKEN, BBQ PORK OR BEYOND BEEF SLIDERS

(Choose One)

with Cheese, Lettuce, Tomato, Red Onion,
Pickles, Mayo & Mustard
\$79.00 per Dozen

*\$5.50 Each Additional Protein per Guest
Minimum One Dozen of Each Protein*

CAJUN TATER TOTS (DF)

with Ranch, Fry Sauce & Ketchup
\$11.00 per Guest

DOMAINE STE. MICHELLE BRUT CHAMPAGNE

\$50.00 per Bottle

BUCKET OF SIX HARD SELTZERS

\$63.00 per Bucket

BUCKET OF SIX MICRO BREWS

\$57 per Bucket

MIMOSAS

\$13.00 per Drink

BLOODY MARYS

\$15.00 per Drink

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Desserts

SWEET SAMPLER

*Choose Four Selections,
Based on One of Each Per Guest*

Dark Chocolate Panna Cotta with
Raspberry Coulis & Vegan Whip (GF, DF, Veg, V)
Chocolate Dipped Coconut Macaroons (GF)
Petits Fours (Veg)
French Macarons (GF, Veg)
Mini Fruit Tarts
Mini Chocolate Tarts
Carrot Mini Cupcakes,
Cream Cheese (Veg) GF Available on Request
Vanilla Mini Cupcakes,
Italian Buttercream (Veg) GF Available on Request
Chocolate Mini Cupcakes,
Italian Buttercream (Veg) GF Available on Request
Chocolate Pots de Crème (GF, Veg)
\$22.00 per Guest

CAMPFIRE YUMMY

Graham Crackers, Marshmallows,
Chocolate Bars & Roasting Sticks
\$18.50 per Guest

DELUXE ADDITION

Reese's Peanut Butter Cups & Nutella Spread
\$6.25 Additional per Guest

DESSERT BARS

Baklava
Caramel Fudge Brownies
Cheesecake Swirl Brownies (GF, Veg)
Flourless Chocolate Bars (GF)
Lemon Bars (Veg)
Peanut Butter Bars (GF, DF, Veg, V)
Raspberry Bars (GF, DF, Veg, V)
Marionberry Bars (GF, DF, Veg, V)
\$52.00 per Dozen
Minimum 2 Dozen Each

ASSORTED MOUSSE CUPS (Veg)

Lemon Mousse with Sugar Cookie Crumble
Peanut Butter Mousse with
Chocolate Chip Cookie Crumble
Raspberry Whip Mousse with
Sugar Cookie Crumble
\$52.00 per Dozen
Minimum 2 Dozen Each



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Wedding Packages

Desserts

CUPCAKES (Veg, GF & V Available on Request)

Choose One from Each Column

CAKE

Vanilla White
Deluxe Chocolate
Carrot Spice

FROSTING

Lemon Buttercream
Vanilla Buttercream
Chocolate Buttercream
Raspberry Buttercream



\$99.00 per 24 Cupcakes | One Flavor

CAKES (Veg)

Choose One from Each Column

CAKE

Vanilla White
Deluxe Chocolate
Carrot Spice

FILLING

Lemon Curd
Vanilla Buttercream
Chocolate Buttercream
Chocolate Ganache
Fresh Berries & Whipped Cream
Cream Cheese
Vanilla Custard
Raspberry Jam
Strawberry Jam
Marionberry Jam

FROSTING

Vanilla Buttercream
Chocolate Buttercream
Cream Cheese
Chocolate Ganache
Whipped Cream
Fresh Fruit Topped
\$10.00 Additional

All Cakes Are Three Layers, Single Tier

SIZE	SERVINGS	PRICE
6 inch	Serves 4-6	\$75.00
8 inch	Serves 8-10	\$100.00
9 inch	Serves 12-15	\$125.00
10 inch	Serves 20-25	\$150.00



ENHANCEMENTS

Buttercream Flowers
Fresh Flower Placement
(Flowers Not Included)
\$25.00 Each

Minimum one week notice

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