

Wedding Menus

2021



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Wedding Packages

SIGNATURE PACKAGE
PLATED \$109.00 | BUFFET \$119.00

SUNSET PACKAGE
PLATED \$119.00 | BUFFET \$129.00

ALL PACKAGES INCLUDE:

Hors d'oeuvres Selections (3-4)
Plated or Buffet Style Cuisine
featuring the freshest & finest ingredients
Champagne & Cider Toast
Round Tables with White or Ivory Floor-Length Linen
Choice of Napkins in a variety of colors
White Folding Garden Chairs or Classic Banquet Chairs
White Bone China & Flatware
Votive Candles

Cake-Cutting Services
Coffee & Tea Service with Dessert
Staging for Entertainment
Professional Service Staff & Bartender
Rehearsal the Day Prior
River Lodge Guestroom for One Night
Wedding/Resort Specialist

**Refer to page 28 for additional package guidelines. v=vegetarian; ve=vegan; gf=gluten-free; df=dairy-free*



Signature Package Menu

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\$109 PER PERSON

PLATED: Select one starter (soup or salad)
& three entrées (two: meat, poultry, fish | one: vegetarian)*

\$119 PER PERSON

BUFFET: Select two starters & three entrées (two: meat, poultry, fish | one: vegetarian)
All buffets served with selected outlined entrée starches & seasonal vegetables

All menus are served with rosemary rolls & herb butter

STARTERS

Soups

**CHICKEN, CORN &
ANDOUILLE CHOWDER** [gf]

TOMATO-BASIL BISQUE [gf,v]

**ROASTED RED PEPPER &
CAULIFLOWER CURRY** [v]

Salads

PINOT NOIR–POACHED PEAR & BLUE CHEESE
Mixed greens, hazelnuts, dried cherries, champagne
vinaigrette [gf,v]

CAESAR SALAD
Hearts of romaine, sundried cranberries, shaved
pecorino, candied walnuts, garlic croutons, housemade
Caesar dressing

**SPICE-ROASTED BUTTERNUT SQUASH
& SPINACH SALAD**
with roasted apples, Brie, maple vinaigrette [gf,v]

ARUGULA SALAD WITH STRAWBERRIES
Goat cheese, spiced pecans, red onions, pink
peppercorn–white balsamic vinaigrette [gf,v]

**Family-style menus are available. Please ask your Event Manager for more details.*

continued >

Signature Package Menu (cont.)

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ENTRÉES: Select a total of three (two: meat, poultry, fish | one: vegetarian)*

Meat, Poultry & Fish

GRILLED RIBEYE

Green peppercorns, roasted garlic mashed potatoes, Grilled asparagus & caramelized shallots with a marionberry demi [gf]

PINK PEPPERCORN-CRUSTED FLATIRON

Truffle risotto, crispy Brussels sprouts & a blueberry demi [gf]

MUSTARD & HERB SEARED SALMON

Parmesan risotto, blistered cherry tomatoes, caramelized onions & a marionberry compote [gf]

HERB SEARED STATLER CHICKEN BREAST

Caramelized onion mashed potatoes, butter braised leeks, basil roasted squash & zucchini topped with a roasted garlic gastrique [gf]

CORIANDER-CRUSTED PORK TENDERLOIN

Caramelized shallots, sweet pea & Parmesan risotto, crispy pancetta Brussels sprouts & green apple cranberry chutney [gf]

Vegetarian

PORTOBELLO TOWER

Roasted peppers, spinach, artichokes & goat cheese over a bed of pomodoro tomato risotto & topped with a charred tomato cream sauce [gf,v]

STUFFED ACORN SQUASH

Quinoa, spinach, onions, dried cherries, goat cheese & pine nuts with a pomegranate reduction
• Available as vegan option [gf,v]

MUSHROOM & ROASTED RED PEPPER RAVIOLI

Rosemary cream sauce [v]
• Not available as df/gf

Enhance your Menu:

ADDITIONAL STARTER | \$8 per Person

REPLACE VEGETARIAN ENTRÉE
with additional Meat, Poultry, Fish | \$6 per Person

CUSTOM DUO ENTRÉE PLATE
\$10 Per Person

**Plated menus require entrée cards at each place setting.*

Sunset Package Menu

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\$119 PER PERSON

PLATED: Select one starter (soup or salad)*
& three entrées (two: meat, poultry, fish | one: vegetarian)**

\$129 PER PERSON

BUFFET: Select two starters & three entrees (two: meat, poultry, fish | one: vegetarian)
All buffets served with selected outlined entrée starches & seasonal vegetables

All menus are served with rosemary rolls & herb butter

STARTERS

Soups

TOMATO-BASIL BISQUE
[gf,v]

**CHICKEN, CORN &
ANDOUILLE CHOWDER**
[gf]

SEAFOOD CHOWDER [gf]

**ROASTED RED PEPPER
& CAULIFLOWER CURRY**
[v]

Salads

PINOT NOIR–POACHED PEAR & BLUE CHEESE
Mixed greens, hazelnuts, dried cherries, champagne
vinaigrette [gf,v]

CAESAR SALAD
Hearts of romaine, sundried cranberries, shaved
pecorino, candied walnuts, garlic croutons,
housemade Caesar dressing

ORANGE-BRAISED BEETS & ARUGULA
Pink peppercorns, goat cheese, hazelnuts, orange
segments, marionberry vinaigrette [gf,v]

BABY KALE & BRUSSELS SPROUTS
Balsamic roasted pears, grapes, Brussels sprouts &
Rogue blue cheese, cranberry vinaigrette
[gf,v]

*Plated menus require entrée cards at each place setting.

**Family-style menus are available. Please ask your Event Manager for more detail.

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Sunset Package Menu (cont.)

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ENTRÉES: Select a total of three (two: meat, poultry, fish | one: vegetarian)

Meat, Poultry & Fish

TRUFFLE & PEPPERCORN-SEARED AIRLINE CHICKEN BREAST

Roasted garlic risotto, sautéed wild mushrooms, garlic butter broccolini & black garlic demi [gf]

GRILLED PORK TENDERLOIN

White cheddar mashed potatoes, orange braised root vegetables, charred red onions & red wine caramel sauce [gf]

SEARED FILET MIGNON WITH SEARED SCALLOPS

Roasted baby carrots, cauliflower puree & braised baby beets with a cherry demi-glace & fried leeks [gf]

CORIANDER & FENNEL GRILLED RIBEYE

Roasted fingerlings, carrot puree, roasted portobellos & fresh cherry tomatoes, topped with balsamic demi [gf]

LEMON-PARMESAN-DILL-CRUSTED HALIBUT

Caper beurre blanc & sundried tomato risotto, served with lemon grilled asparagus [gf]

TARRAGON & GINGER-CRUSTED SALMON

Caramelized shallot, sweet corn & fennel brown rice cake, smoked cauliflower puree, butter-seared bok choy & Granny Smith apple chimichurri [gf]

Vegetarian

MUSHROOM & ROASTED RED PEPPER RAVIOLI

with a rosemary cream sauce [v]

• Not available as df/gf

PORTOBELLO TOWER

Roasted peppers, spinach, artichokes & goat cheese over pomodoro tomato risotto, topped with a charred tomato cream sauce [gf, v]

STUFFED ACORN SQUASH

Quinoa, spinach, onions, dried cherries, goat cheese & pine nuts with a pomegranate reduction [gf,v] • Available as a vegan option

Enhance your Menu:

ADDITIONAL STARTER | \$8 per Person

REPLACE VEGETARIAN ENTRÉE
with additional Meat, Poultry, Fish | \$6 per Person

CUSTOM DUO ENTRÉE PLATE
\$10 per Person

Hors d'oeuvres

SIGNATURE PACKAGE: Select three | **SUNSET PACKAGE:** Select four

FROM THE COLD SIDE

SPICY SHREDDED PORK & PICKLED VEGETABLES

with Sriracha aioli, served on an endive spoon [df]

POACHED PRAWN & SPICY COCKTAIL SAUCE

served in a shot glass, torched [gf,df]

BALSAMIC-ROASTED CIPOLLINI ONIONS, CHERRY TOMATOES & MOZZARELLA

on a wooden skewer [gf,v]

HOUSE-SMOKED SALMON

with dill cream cheese & fried capers, served on a rye
toast point

ELK PASTRAMI

with horseradish cream cheese & fresh raspberries,
served on a crostini

SHRIMP, AVOCADO & TOMATO CEVICHE

served in a miso spoon [gf,df]

BLT SKEWER [gf,df]

PROSCIUTTO, MELON & MINT SKEWER [gf,df]

POACHED PEAR & OREGONZOLA

on a cinnamon-hazelnut crostini [v]

BRIE & FRESH STRAWBERRY CROSTINI

with a basil-white balsamic reduction [v]

SESAME-SEARED AHI

with mango & avocado mousse, served in a miso spoon
[gf,df]

COMPRESSED WATERMELON, FETA & BASIL

served in a miso spoon & topped with
Himalayan pink salt [gf,v]

SMOKED SALMON

& CHERRY CREAM CHEESE TART

topped with crispy shallots [v]

Hors d'œuvres (cont.)

FROM THE HOT SIDE

PROSCIUTTO & BOURSIN-WRAPPED ASPARAGUS SPEARS

in puff pastry

LOCAL GOAT CHEESE TART

with herbs, caramelized onions & cherry marmalade [v]

SESAME CHICKEN SKEWER

with teriyaki-pineapple glaze [df]

SRIRACHA-SESAME BEEF SKEWER [gf,df]

SMOKED SALMON SKEWER

with marionberry compote [gf,df]

CRISPY COCONUT SHRIMP

with sweet chili aioli [gf,df]

OREGON DUNGENESS CRAB CAKE

with cilantro-lime aioli [df]

BOURSIN & ROASTED GARLIC-STUFFED MUSHROOM CAPS [gf,v]

CARAMELIZED PINEAPPLE & CRISPY PORK BELLY SKEWER [gf,df]

ROASTED RED PEPPER & ARTICHOKE RISOTTO FRITTERS [v]

GRILLED SHRIMP & PINEAPPLE SKEWER with sesame-teriyaki glaze [df]



Specialty Platters

ENHANCE YOUR COCKTAIL HOUR

ARTISAN CHEESE & FRUIT BOARD

Honey, pepper jelly & marionberry mustard,
served with crackers & baguettes
\$15 per person

VEGETABLE CRUDITÉS

Cauliflower, carrot & celery sticks, cherry tomatoes,
broccoli, radishes, asparagus & beans, served with ranch
dressing, hummus & vegetable cream cheese dips
\$10 per person

**Minimum order of 25 people.*

ARTISAN CHARCUTERIE & CHEESE BOARD

Seasonal variety of cured artisan meats, cheeses &
pickled vegetables, marionberry mustard & chili honey,
served with crackers & baguettes
\$25 per person

BAKED BRIE EN CROUTE

Marionberry chutney & housemade pepper jelly,
served with crackers & baguettes
\$8 per person



Kid Friendly

ALL MEALS INCLUDE FRUIT BOWL, CARROTS, CELERY STICKS & CHOICE OF JUICE OR MILK

12 & UNDER

PLATED: Select one entrée | \$40 per person

BUFFET: Select two entrées | \$50 per person

Minimum order of 10 kids for buffet.

CHICKEN STRIPS

French fries & buttery corn,
served with ranch & ketchup

TRADITIONAL MACARONI & CHEESE

Served with steamed broccoli

SPAGHETTI & MEATBALLS WITH MARINARA

Served with green beans &
garlic bread

Vendor Meals

APPLIES TO VENDORS THAT ARE ON-SITE FOR THE DURATION OF YOUR EVENT

\$45 PER PERSON

Includes Chef's choice starter & entrée



Specialty Sweets *

EDIBLE COOKIE DOUGH BAR

Sugar cookie with rainbow sprinkles | Classic chocolate chip | Oreo dough with toppings: Chocolate & caramel sauces, sprinkles, gummy bears, Oreo pieces, M&Ms, crushed Butterfingers, chocolate chips, chopped pecans, berries & whipped cream
\$15 per person

CHOCOLATE LOVERS

Dark chocolate-raspberry, white chocolate-cherry & hazelnut truffles [gf] | Individual pot de crème | Chocolate-dipped strawberries [gf] | Chocolate-dipped cheesecake bites
\$19 per person

MINI TARTS & PIES

Dutch apple pie | Marionberry pie | Cherry-bourbon pie | Lemon meringue tart | Key lime-coconut tart | Fresh fruit tart
\$12 per person

DESSERT SHOOTERS STATION

Strawberry shortcake | Tiramisu | Chocolate mousse | Salted caramel cheesecake | Black forest bavarian with brandied cherries
\$19 per person

DOUGHNUT HOLES

Chocolate & chili-honey sauces
\$6 per person

MINI BROWNIE & COOKIE PLATTER

Served with ice-cold milk
\$8 per person

VEGAN, GLUTEN- & NUT-FREE DESSERT DISPLAY

Chocolate mousse | Jamaican pudding cake | Panna cotta | Chocolate cake, topped with fruit compote
\$16 per person [ve,gf,nut free]

GOURMET S'MORES STATION

Assorted Ghirardelli chocolates, shortbread cookies, graham crackers, marshmallows & roasting sticks
Premade & individually wrapped | \$10 per person
DIY | \$12 per person



*Minimum order of 25 people.

Late-Night Bites*

STREET TACO STATION

Shredded chicken, barbacoa beef, Baja sauce, salsa, lime wedges & spicy slaw
\$12 per person

SLIDER STATION

Pulled pork with coleslaw | Buffalo chicken with blue cheese & carrot-celery slaw | BBQ beef brisket with caramelized onions & candied jalapeños
\$14 per person

FLATBREAD PIZZAS

Tomato jam, portobellos, onions & cherry tomatoes [v] | BBQ grilled chicken with peppers, pineapple, red onions & a BBQ reduction | Braised buffalo with roasted red pepper puree & fresh arugula
\$10 per person

MINI BAHN MI SANDWICHES

Crispy pork belly, sriracha mayo, fresh cilantro & house-pickled vegetables
\$8 per person

MINI GRILLED CHEESE SANDWICHES

Made with white cheddar & served with tomato soup shooters [v]
\$9 per person

FRIES BAR

Waffle, sweet potato & regular fries served with queso, ranch & ketchup [v]
\$8 per person

MACARONI & CHEESE

Crocks of smoked Gouda & prosciutto
\$10 per person

POPCORN

Cajun | Caramel | Sriracha | Cinnamon-sugar | Chocolate sea salt [v]
\$5 per person

NACHO BAR

Tortilla chips, seasoned ground beef & shredded chicken, queso dip, guacamole, sour cream, pico de gallo, habanero salsa, olives & jalapeños
\$15 per person

FRIED CHICKEN & WAFFLES STATION

Served with bacon aioli
\$12 per person

Bar Options

ALL BARS INCLUDE BEER, WINE & HARD SELTZER

Spirits

Superior
\$11 each

Grey Goose Vodka
Hendrick's Gin
Bacardi 8, Aged Gold Rum
Basil Hayden's Bourbon
Bulleit Bourbon
Jameson Irish Whiskey
Pendleton Whisky
Glenfiddich Scotch
Casamigos Reposado Tequila

Premium
\$9.50 each

Absolut Vodka
Tito's Vodka
Tanqueray Gin
Dewar's White Label Scotch
Jack Daniel's Whiskey
BACARDÍ Silver Rum
Altos Plata
Kahlua
Baileys Irish Cream

House
\$8.50 each

FRİS Vodka
Beefeater Gin
Scoresby Scotch
Jim Beam Whiskey
Ronrico Rum
Sauza Gold Tequila

Beer, Cider & Seltzer

\$6.50 each

Deschutes Brewery Mirror Pond
Sunriver Brewing Hefeweizen Fuzztail
GoodLife Sweet As! Pacific Ale

Crux Gimme Mo IPA
Coors Light
Heineken 0.0

AVID Hard Cider
White Claw Hard Seltzer

Bar Options (cont.)

SPECIALTY COCKTAILS*

Choose up to two

DESERT TONIC

Gin & tonic with cucumber & rosemary, garnished with a lime wedge & rosemary sprig
\$10 each

CITRAVORE

Vodka, sage & lemon muddled & strained, topped with soda water & garnished with a lemongrass sprig
\$10 each

TEQUILA SPRITZER

Tequila with lime juice served in a sugar-rimmed glass with cucumber & rosemary garnish
\$10 each

BLACKBERRY-BOURBON LEMONADE

Bourbon with muddled blackberries, bitters, lemon & simple syrup
\$10 each

HOT CHOCOLATE/LIQUEUR BAR

Coffee, hot chocolate, Baileys, Kahlúa, Frangelico, peppermint schnapps, mini marshmallows, whipped cream & chocolate shavings

\$25 per person

Available for one hour

**Prices are subject to change based on seasonal bar selections*

**Upgrade to superior liquor for any specialty cocktail for \$11.50 each.*



Beverages

CRAFTED ELIXIRS & NON-ALCOHOLIC BEVERAGES

Elixirs

\$7 each

Lemonade with fresh blueberries

Grapefruit juice with rosemary sprig
& cucumber

Sparkling lavender lemonade
with lemon slice garnish &
lavender sprig*



Non-Alcoholic Drinks

Assorted soft drinks, sparkling
water & bottled water
\$5 each

Starbucks Pike Place regular or
decaf coffee & Inspired Leaf Tea
\$69 per gallon

Hot spiced cider | \$50 per gallon

Hot chocolate with marshmallows &
whipped cream | \$69 per gallon

Orange, apple or cranberry juice
\$43 per gallon

Lemonade or iced tea
\$37 per gallon

Infused Water**

\$20 per gallon

Mango-Lime

Cucumber-Mint

Rosemary-Watermelon

Strawberry-Vanilla



*Lavender based on seasonal availability. **Minimum order of one gallon for Infused Waters.

*Prices are subject to change based on seasonal bar selections

White Wine

BY THE GLASS

Sycamore Lane Chardonnay, California \$9.5
Sunriver Resort Label Pinot Gris, Oregon \$10.5

BY THE BOTTLE

Sparkling/Champagne

Opera Prima Brut, Spain \$35
Domaine ste. Michelle brut \$37
Villa Sandi Prosecco, Veneto, Italy \$41
Sokol Blosser Bluebird Cuvee, Oregon \$52
Taittinger La Francaise Brut, Champagne, France \$88

Pinot Gris

Sunriver Bottle, Oregon \$37
Chehalem, Willamette Valley, Oregon \$40
King Estate, Willamette Valley, Oregon \$50
Adelsheim Pinot Blanc, Willamette Valley, Oregon \$55

Chardonnay

Sycamore Lane, California \$36
J Lohr Arroyo Seco, Monterey, California \$39
La Crema Monterey \$46
Stoller Family Estate, Dundee Hills, Oregon \$42
Jordan, Russian River, California \$65

Sauvignon Blanc

HOGUE, fume blanc, Columbia Valley, Washington \$34
Joel Gott, Happy Canyon, Santa Barbara California \$39
Villa Maria, New Zealand \$43
Cakebread, Napa Valley, California \$59

Rosé

Chehalem, Willamette Valley, Oregon \$37
King Estate, Willamette Valley, Oregon \$43

Red Wine

BY THE GLASS

Sycamore Lane Cabernet, California \$9.5
Sunriver Resort Label Pinot Noir, Oregon \$10.5

BY THE BOTTLE

Pinot Noir

Sunriver Label, Oregon \$40
Inscription by King Estate, Willamette Valley, Oregon \$46
Stoller Family Estate, Dundee Hills, Oregon \$55
Sokol Blosser Redland Cuvee, Dundee Hills, Oregon \$78
Archery Summit, Dundee Hills, Oregon \$85

Cabernet Sauvignon

Sycamore Lane, California \$34
Grower's Guild by Owen Roe, Columbia Valley, Washington \$42
Francis Ford Coppola Claret, California \$49
Seven Hills, Columbia Valley, Washington \$54
Postmark by Duckhorn, Napa Valley, California \$74

Red Blend/Syrah/Merlot/Zinfandel

Kaiken Malbec, Mendoza, Argentina \$36
J Lohr Merlot, Paso Robles, California \$38
North by Northwest Red Blend, Columbia Valley, Washington \$45
Seghesio "Angela's Table" Zinfandel, Sonoma County, California \$50
Turley Zinfandel, Lodi, California \$65
Penner Ash Syrah, Willamette Valley, Oregon \$71



**Prices are subject to change based on seasonal bar selections*

Dressing Room Snacks*

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TALK WITH YOUR SUNRIVER TEAM ABOUT BOOKING A DRESSING ROOM FOR YOUR BIG DAY.

ASSORTED PASTRIES

\$5 per person

HONEY-CURED HAM CROISSANTS

with egg & Tillamook cheddar

\$8 per person

DOUGHNUT HOLES

Chocolate & chili honey sauces

\$6 per person

VEGETABLE CRUDITÉS

Cauliflower, carrot & celery sticks, cherry tomatoes, broccoli, radishes, asparagus & beans with ranch, hummus & vegetable cream cheese dips

\$10 per person

ARTISAN CHEESE &

FRUIT BOARD

Honey, pepper jelly & marionberry mustard with crackers & baguettes

\$15 per person

SEASONAL FRUIT DISPLAY

Sliced fruit variety [gf,df]

\$10 per person

ASSORTED HOUSEMADE BREAKFAST BREADS

Banana, blueberry & apple-cinnamon bread

\$5 per person

CHOCOLATE-DIPPED STRAWBERRIES

\$6 per person [gf]

STARBUCKS COFFEE

\$69 per gallon

KEURIG MACHINE

With a variety of coffee, tea

& cocoa pods

\$5 per pod

BRUNCH BOXES

Bagels with cream cheese

Individual yogurts with granola

Sliced seasonal fruit

Assorted bottled juices

\$30 each

SMOOTHIES

Marionberry or strawberry-banana

\$5 each

Dressing Room Snacks (cont.)

BUILD-YOUR-OWN MINI SANDWICHES

Ham, turkey & veggies with cheddar cheese, lettuce, tomato,
mayonnaise & mustard
\$13 per person

BOXED LUNCH

All boxed lunches include choice of sandwich
with a bag of chips, cookie & bottled water
\$35 per person

Choose from:

Chicken Caesar Wrap

with lemon-grilled chicken, romaine, tomatoes, Parmesan cheese
& Caesar spread in a chipotle tortilla

Turkey Wrap

with cucumbers, spinach, tomatoes, pepper jelly
& cream cheese in a spinach wrap

Balsamic-grilled Vegetables

with arugula & Boursin cheese spread
in a spinach wrap [v]

BBQ Tempeh Wrap

with romaine, black beans, corn, onions &
Southwest vinaigrette in a chipotle wrap [ve]



Bubbles & Beers



Choose from our bar menu!

Order by the bottle.

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Extending the Invitation

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ADD ON A VENUE SPACE FOR YOUR REHEARSAL DINNER, WELCOME RECEPTION, FAREWELL BRUNCH AND MORE! TALK TO YOUR SUNRIVER TEAM FOR MORE INFORMATION ON AVAILABILITY & MINIMUMS.

BESSON COMMONS

Maximum Occupancy: 300 People

Located adjacent to the River Lodge accommodations, this outdoor venue creates the perfect setting for a fun evening among the quaking aspens and features a grassy lawn area with two gas firepits, two bocce ball courts and a cobblestone stage.

HERITAGE ROOM

Maximum Occupancy: 80 People

The Heritage Room features natural wood paneling and a wall of windows that offer dramatic views of the meadows and Mt. Bachelor. It opens onto a private patio with a stone fire pit for you and your guests to enjoy.

HOMESTEAD LAWN

Maximum Occupancy: 250 People

This beautifully landscaped outdoor setting is located adjacent to the Heritage Room. This lawn area provides views of Mt. Bachelor and offers an intimate park-like setting surrounded by old-growth ponderosa pine and aspen trees.

HEARTH ROOM

Maximum Occupancy: 50 People

Conveniently located in the main lodge, with panoramic views of Mt. Bachelor and Meadows Golf Course, this inviting space features two full walls of windows to take in the view, high ceilings with warm lighting, a fireplace and rustic wood tables.

EXTENDING THE INVITATION (cont.)

ASPEN ROOM

Maximum Occupancy: 12 People

An intimate location connected to Carson's American Kitchen, featuring a sliding glass entrance, wood feature wall and long king's table.

CROSSWATER GRILLE

Maximum Occupancy: 60 People

Amidst a memorable setting reflective of the region, The Grille at Crosswater has the feel of a true Northwest family dining room. Located away from the main resort at Crosswater Golf Club (shuttle service available), the Grille features a warm, traditional setting with indoor and outdoor seating.

Available October–May.



Rehearsal Dinner Menus*

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SERVED AS BUFFET

BACKYARD BARBEQUE | \$71 per person

MIXED GREEN SALAD with cheddar cheese, roma tomatoes, cucumbers, carrots & croutons, served with buttermilk ranch & herb vinaigrette dressing [v]

POTATO SALAD with cheddar cheese, scallions & bacon [gf]

SOUTHWEST SALAD with black beans, roasted corn, peppers & onions with lime-cilantro vinaigrette [gf,df,ve]

BBQ CHICKEN BREAST with housemade BBQ sauce [gf,df]

BRATWURST [gf,df]

GRILLED HAMBURGER [gf,df]

SOUTHWESTERN BAKED MACARONI & CHEESE with roasted green chilis [v]

KAISER ROLLS & HOT DOG BUNS [v]

SLICED CHEESE ASSORTMENT [gf,v]

CONDIMENTS: Lettuce, tomatoes, onions, sliced pickles, mayonnaise, Dijon & yellow mustard, ketchup, relish, diced onions, sauerkraut & shredded cheddar cheese [gf,v]

STRAWBERRY SHORTCAKE with vanilla-bean whipped cream [v]

CASA DEL SOL | \$65 per person

ROMAINE SALAD with corn, black beans, sweetie drop peppers, pickled onions & cotija cheese, served with cilantro-lime vinaigrette & chipotle ranch dressings [gf,v]

SPANISH RICE with corn, peas, jalapeños, tomatoes & yellow peppers [gf,ve]

BLACK BEANS with peppers, onions, cilantro & cotija cheese [gf,v]

TORTILLA CHIPS with salsa verde, salsa roja & guacamole [gf,ve]

CHICKEN FAJITAS with sautéed peppers & onions [gf,df]

CARNE ASADA with charred jalapeños & onions [gf,df]

CONDIMENTS: Shredded lettuce, cheddar cheese, sour cream, Baja sauce, jalapeños & pickled cabbage

FLOUR TORTILLAS

MEXICAN CHOCOLATE TORTE with cinnamon whipped cream [v]

CASA DEL SOL ENHANCEMENTS | \$4 per person

Vegan, soy chicken with sautéed peppers & onions [gf,df,ve]

Welcome Reception*

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GRIDDLED SKEWERS

Chili salmon | Blackened mahi-mahi | Sesame chicken
| Pork belly | BBQ tempeh skewers &
Assorted sauces: Teriyaki, mango, red pepper coulis,
tropical fruit salsa, marionberry-chipotle compote &
tangy BBQ

\$16 per person • Chef Attended

TRIO MACARONI & CHEESE STATION

Buffalo chicken with blue cheese & toasted
breadcrumbs | Prosciutto, smoked Gouda & crispy
shallots | Roasted red pepper with Boursin cheese &
sweet pickled baby peppers

\$23 per person

BUILD-YOUR-OWN SALAD BAR

Mixed greens, arugula, spinach, garbanzo beans,
shaved red onion, sliced cucumber, cherry tomatoes,
shredded carrots, roasted beets, sunflower seeds, sliced
almonds, pickled Craisins, hazelnuts, feta cheese,
shredded cheddar & goat cheese, ranch, balsamic
vinaigrette & orange-cranberry vinaigrette

\$26 per person

BUILD-YOUR-OWN STREET TACO STATION

Shredded chicken, barbacoa beef, corn & flour tortillas,
Baja sauce, lime wedges, spicy slaw, salsa & sour cream

\$21 per person

SLIDERS

Pulled pork with coleslaw, Buffalo chicken with blue
cheese with carrot-celery slaw, BBQ beef brisket with
caramelized onions & candied jalapeños

\$24 per person

FLATBREAD PIZZAS

Tomato jam, portobellos, onions & cherry tomatoes
[v] | BBQ grilled chicken with peppers, pineapple,
red onions & a BBQ reduction | Braised buffalo with
roasted red pepper puree & fresh arugula

\$10 per person



**Welcome Reception options are served as stations. Minimum order of 25 people for stations.
Chef Attendants \$150 each. Stations are open for 1.5 hours.*

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Farewell Brunch*

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CONTINENTAL BUFFET

Sliced seasonal fruit & berries, selection of pastries with sweet butter & berry preserves, individual Greek yogurts with housemade granola. Served with 2% & skim milk, chilled juices, freshly brewed coffee & tea
\$28 per person

AVOCADO TOAST STATION (Chef Attended)

Rye, sourdough or English muffin, topped with housemade avocado puree & choice of toppings: cherry tomato, radish, roasted asparagus, shaved red onion, bell pepper, jalapeño, cucumber, feta cheese, goat cheese, cheddar cheese, bacon, smoked salt, tomato salt, freshly cracked black pepper, basil pesto & garlic gastrique
\$32 per person | \$150 Chef fee

BURRITOS

1) Scrambled egg, honey ham, spinach, roasted potato & cheddar cheese
2) Scrambled egg, bacon, arugula, tomato, roasted potato & feta cheese
3) Wild mushroom, scrambled egg white, bell pepper, caramelized onion, roasted tempeh & fresh herbs
Served with sour cream & salsa on the side for all
\$10 per burrito
Minimum order of 25

OMELET STATION (Chef Attended)

Selection of sausage, diced ham, bacon, smoked salmon, Tillamook cheddar, feta, bell pepper, sweet onion, wild mushroom, jalapeño, spinach, salsa, sour cream, asparagus, cherry tomato & choice of egg or egg white [gf]
\$32 per person | \$150 Chef fee

BRUNCH BOXES

Bagels with cream cheese | Individual yogurts with granola | Sliced seasonal fruit | Assorted bottled juices
\$30 each

SMOOTHIE STATION

Select Three:

- 1) **Classic Strawberry-Banana**
 - 2) **Green Machine** with spinach, banana, celery, cucumber, orange & ginger
 - 3) **Berry Blast** with blueberry, raspberry, blackberry & orange juice
 - 4) **Bee's Knees** with roasted apple, almond & honey
 - 5) **Sweet Treat** with chunky chocolate, coconut, chia seed & peanut
- \$5 per smoothie [gf]
Minimum order of 25

*Farewell Brunch Stations require a 30-person minimum unless indicated. For groups smaller than 30, a \$175 fee applies.
Chef fee is for 1 hour.

continued > 25

Farewell Brunch (cont.)

ASSORTED HOUSEMADE BREAKFAST BREADS

Banana, blueberry & apple cinnamon bread [v]

\$60 per dozen

ASSORTED PASTRIES

\$60 per dozen

SEASONAL FRUIT PARFAIT

Topped with cinnamon whipped cream

\$72 per dozen

CINNAMON ROLLS

Topped with walnut-caramel icing

\$58 per dozen



Morning Cocktails



BLOODY MARYS & MIMOSAS

\$10 per drink

\$150 bartender fee | \$300 minimum



Drop & Go Breakfast*

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STAYING IN A SUNRIVER RESORT HOME OR CONDO RENTAL? WE CAN DELIVER BREAKFAST TO YOUR DOOR ANYWHERE IN THE SUNRIVER, CROSSWATER OR CALDERA COMMUNITIES!

BREAKFAST BURRITOS

Scrambled egg, honey ham, spinach, roasted potato & cheddar cheese | Scrambled egg, bacon, arugula, tomato, roasted potato & feta cheese | Wild mushroom, scrambled egg white, bell pepper, caramelized onion, roasted tempeh, fresh herbs
Sour cream & salsa on the side for all
\$10 per burrito

DOUGHNUT HOLES

Chocolate & chili-honey sauces
\$6 per person

MINI QUICHE

Egg white, spinach, peppers, feta & herbs | Scrambled egg, bacon, cheddar cheese, Sriracha & caramelized shallot | Scrambled egg, mushroom, goat cheese, cherries & scallion
\$12 per person

BRUNCH BOXES

Bagels with cream cheese | Individual yogurts with granola | Sliced seasonal fruit | Assorted bottled juices
\$30 each

CINNAMON ROLLS

Topped with walnut-caramel icing
\$58 per dozen

SEASONAL FRUIT PARFAIT

Topped with cinnamon whipped cream
\$72 per dozen

ASSORTED HOUSEMADE BREAKFAST BREADS

Banana, blueberry & apple cinnamon bread [v]
\$60 per dozen

ASSORTED PASTRIES

\$60 per dozen

**Minimum order of 25 people for each selection. Food & beverage minimum of \$400.00. Delivery fee: flat rate of \$75.00*

Guidelines



Food & Beverage

Each venue has a food and beverage minimum that varies based on season and day of the week. Sunriver Resort is the sole purveyor for all food and beverage for on-site events with the exception of wedding cakes. We are happy to provide special accommodations to guests and vendors with dietary considerations. Please ask in your invitation response for guests to provide these details so we can be sure to prepare for them during your dinner. The maximum bar service is six hours. One complimentary bartender will be provided per 75 guests; additional bartenders can be added for \$150 per bartender. Outside beverage is not permitted. A service charge of 25% and an Oregon surcharge of 0.57% will be applied to all food and beverage. Fees and taxes are subject to change.



Wedding Coordinator

For 50 guests or more, Sunriver Resort requires that you hire a professional wedding planner to assist you with your wedding rehearsal, ceremony and day of event. Our Sunriver Event Team would be happy to provide a list of preferred vendors. Although it is not required to book a preferred vendor, we highly recommend working with these professionals, as they know the Sunriver team and property exceptionally well. Our Sunriver Event Team will work with you and your professional wedding planner on the details of the day and all the services provided through Sunriver Resort.



Wedding Rehearsal

A complimentary wedding rehearsal will be arranged 30 days prior to your wedding. We will make every effort to host you in your ceremony location for your rehearsal, but if we are unable to, we will find a suitable alternate location. It is ideal for your professional wedding planner to be present during your rehearsal.

Guidelines (cont.)



Set-Up on Day Of

We will provide you your set-up time 30 days prior to your wedding and will work with you and your vendors to bring your vision to life. Please speak with your Sunriver Event Team about rental delivery and pick-up times, as well as any items that may need to be stored before or after the wedding. Round tables and linens included; rectangular tables and linens are available at an upgraded cost. All items that Sunriver Resort is providing (tables/chairs/linens) the Sunriver Resort will oversee the setup and breakdown of. Any items that you will be providing name cards/guest book/memories table items will need a designated person to oversee the setup and breakdown. This will most likely be your professional wedding planner.



Planning

We ask for your final guest count 30 days prior to your wedding, along with all final details. Wedding conclusion times are 10:00p.m. for outdoor venues and 11:00p.m. for indoor venues. We are happy to coordinate dropping welcome bags in your guests' rooms. This is provided at \$5/room. Sunriver offers a full-service Audio-Visual team that can assist in lighting and sound for your wedding. These services are available at an additional expense.



Billing & Deposits

Within two weeks of signing your contract, 25% of your estimated total will be due. After that, we have a planned deposit schedule with incremental deposits due leading up to 30 days before your wedding, when the final estimated charges are due. Following your wedding, we will provide you with a final invoice outlining all charges and any additional balance due for items billed on consumption, such as a hosted bar or last-minute additions.



WEDDINGS@SUNRIVER-RESORT.COM | 855-279-1366 | SUNRIVERRESORT.COM

