

Weddings at Skamania

Say forever where you can see forever.



Skamania Lodge®

Authentic. Inspired. Rejuvenating.

A DESTINATION HOTEL®



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 Lounge, 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 (Chiavari chairs, lavish linens, lighting and more) is underway. The ceremony and reception flow effortlessly and fun late night snacks send the party-goers back to their rooms. The next morning, everyone enjoys a farewell brunch while you open gifts.

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 Site Rental

INCLUDED FOR ALL SITES:

Ceremony Site with White Chairs
 Water Station at Ceremony
 House Linens (White, Ivory or Chocolate Brown)
 Onsite Catering Manager
 One Complimentary Forest View King Guestroom
 Champagne Toast to the Happy Couple
 Cake Cutting and Service
 Dance Floor Built to Suit
 China Service and Votive Candles
 Non-Alcoholic Beverage Station (Coffee, Tea, Lemonade)
 One Hour of Ceremony Rehearsal Time

Indoor Site Fee By Time	Weekday	Friday	Saturday	Sunday
1p	\$550	\$850	\$1,550	\$1,100
4p	\$500	\$1,250	\$3,100	\$2,100
7p	\$500	\$1,400	\$2,250	\$1,000
Outdoors Ceremonies				
1p & 4p	\$1,700 Cascade Lawn	\$2,500 Cascade Lawn	\$3,500 Cascade Lawn	\$2,500 Cascade Lawn
	\$2,000 Other Outdoor Locations	\$2,800 Other Outdoor Locations	\$3,800 Other Outdoor Locations	\$2,800 Other Outdoor Locations

All prices are subject to 24% service charge and 7.7% Washington State sales tax.

"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





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 and Sleep Tight

SATURDAY

- 8:30a: Family Golf Tournament
Groom golf's free on Wedding Day!
- 9a: Ladies head to the Waterleaf Spa for a beauty brunch on the Pool Grotto
Prices starting at \$22 per person for breakfast
- 10:30a: 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 the happy couple
- 3:30p: Bridal Party gets tucked away while guests start to arrive
- 4p: Dun. Dun. Da. Dun...
- 4:30p-5:30p: Cocktail Hour
- 5:30p: Guests move to Reception
- 6p: Happy couple announced into Reception by DJ
- 6:10p: Dinner served
- 7p: Toast, cake cutting and first dance
- 7:30p: Dancing and memories
- 9p: Late night snacks served
- Check out our Enhancements Menu for options*
- And they lived happily ever after...

SUNDAY

- 9a: Farewell Brunch on the Garden Patio
- 11a: Retreat to Bridal Suite to open gifts
- 12p: Depart for honeymoon

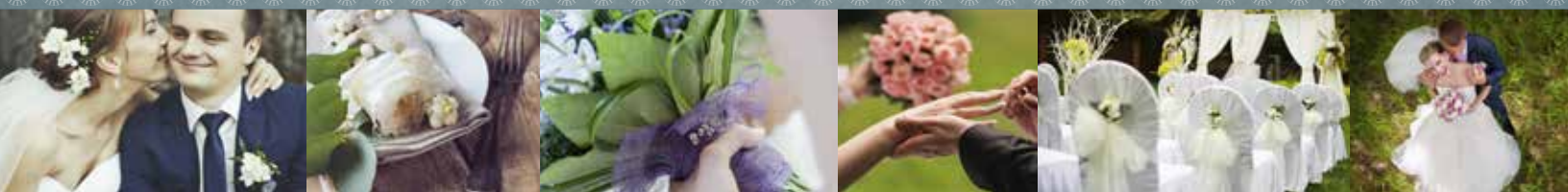



"Thank you so much for the beautiful wedding day.

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





Rehearsal Dinner Buffet

Enjoy an intimate gathering of your guests as you laugh and share in anticipation of the big day and experience one of our stunning Rehearsal Dinner locations.

All Rehearsal Dinners include:
Choice of Buffet, Non-Alcoholic Beverage Station and House Centerpieces



BUFFET OPTIONS

Buffets are designed for a minimum of 25 persons and are served with coffee, iced tea, lemonade, rolls and chef selection desserts. Prices based on per person rates.

BBQ DINNER

Includes Rolls, Coffee

Mixed Green Salad with Assorted Dressings

Pineapple-Horseradish Coleslaw

Potato Salad

Grilled BBQ Chicken

BBQ Hamburgers

Assorted BBQ Sauces

Corn on the Cob

Baked Beans

Seasonal Fruit

S'mores and Apple Pies

\$49.00 per Guest



ENHANCEMENTS

Potlatch Salmon.....	\$7.00 per Guest
Beef Brisket.....	\$5.00 per Guest
Chef Attended Grill.....	\$3.00 per Guest

Menu price based upon a 25 guest minimum. Parties of fewer than 25 incur a \$150.00 surcharge.

All prices are subject to 24% service charge and 7.7% sales tax on food and beverages.

Rehearsal Plated Dinner

THREE-COURSE PLATED DINNER

Includes Rolls, Coffee

SALAD

(Choice of One)

Caesar Salad | Caprese Salad | Mixed Green Salad with Herb Vinaigrette

Roasted Beet Salad, Grape Tomatoes, Arugula, Oregon Bleu Cheese, Fresh Basil Vinaigrette

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

Baby Spinach Salad, Cherry Tomatoes, Crumbled Bacon, Red Bermuda Onion, Roasted Shallot Vinaigrette

ENTRÉE

(Choice of One)

Duo entrées also available. Speak to your Conference Planner for details.

Choice of three entrées available with 48-hour notice of entrée quantities.

Higher price entrée applies to all selections.

Double Cut Pork Chop, Grilled Apple Chutney

\$62.00 per Guest

Seared Filet of Beef, Sauce Bordelaise

\$66.00 per Guest

Breast of Chicken, Wild Mushroom Sauce

\$58.00 per Guest

Pan Roasted Salmon, Butter Braised Leeks, Saffron Cream

\$64.00 per Guest

Grilled Vegetable and Chevre Stuffed Pablano Pepper, Roasted Corn Salsa

\$53.00 per Guest

Porcini Mushroom Ravioli, Charred Organic Tomato Ragout

\$49.00 per Guest

Grilled Portobello Tower, Rice Pilaf, Roasted Red Pepper Coulis

\$49.00 per Guest

STARCH

(Choice of one)

Garlic Fingerlings

Goat Cheese Mashed Potatoes

Sweet Potatoes

Wild Rice Pilaf

Charred Tomato Polenta

Saffron Risotto

Orzo Alfredo

VEGETABLE

(Choice of one)

Grilled Asparagus

Mt. Hood Mushrooms

Green Beans, Toasted Hazelnuts

Glazed Baby Carrots

Broccolini with Olive Oil

SWEETS

(Choice of one)

Mt. Hood Pear Tart

Chocolate Lava Cake

Fallen Chocolate Soufflé

Seasonal Berry Cobbler

New York Cheesecake
with Berry Coulis

Seasonal Berry Crème Brûlée
with Almond Brittle

Flourless Chocolate Cake

Add an additional course...\$9.00 per Guest

All prices are subject to 24% service charge and 7.7% sales tax on food and beverages.

Rehearsal Family Style Dinner

Includes Coffee and Iced Tea

AMERICAN COMFORT

Field Greens with Buttermilk Oregon
Bleu Cheese Dressing
Fried Chicken
Meatloaf
Buttermilk Mashed Gold Potatoes
Warm Green Bean Salad
Strawberry Shortcake OR Banana Pudding

\$60.00 per Guest

ITALIAN

Caprese Salad
Caesar Salad, Parmesan Croutons
Eggplant Parmesan
Baked Cavatappi Pasta, Three Cheeses,
Marinara Sauce with Meat
Focaccia Bread
Tiramisu OR Italian Sugar Cookies

\$59.00 per Guest

NORTHWEST FAMILY STYLE

Arugula, Baby Spinach, Grape Tomatoes,
Crumbled Bacon with Oregon Bleu Cheese Dressing
Pan Roasted Salmon, Melted Onions, Wild Rice
Grilled Asparagus and Butter Braised Brussels Sprouts
New York Strip Loin, Roasted Gold Potatoes,
Red Wine Sauce
Lobster Macaroni and Cheese
Chef's Selection Desserts

\$61.00 per Guest

NORTHWEST SEAFOOD BOIL

Served Outdoors Only

Mixed Green Salad with Herb Vinaigrette
Crab Legs, Peel and Eat Shrimp, Corn on the Cob,
Potatoes, Andouille Sausage
Berry Crisp with Oatmeal Crumble

\$61.00 per Guest

Seafood boils are wonderful, messy affairs,
best suited for the outdoors in the summer or with
butcher paper on tables in the winter. Boiling
seafood is a festive event and eating it is thirsty work,
so we will provide lots of wet naps and beverages!

A great family style dinner to bring
your group together!

Items are served family style on platters.

Family Style service serves between 30-80 guests. Parties of fewer than 30 incur a \$150.00 surcharge.

All prices are subject to 24% service charge and 7.7% sales tax on food and beverages.



Plated Wedding Package

\$61 PER GUEST

SALADS (Choice of One)

Classic Caesar Salad in Parmesan Basket with Toasted Focaccia Stick
Wild and Gathered Greens, Baby Roma Tomatoes, English Cucumber, Shaved Red Onion, Fresh Herb Vinaigrette
Baby Cherry Tomatoes, Fresh Mozzarella Drizzled with Cherry Balsamic
Baby Wedge Butter Leaf Lettuce, Diced Smoked Bacon, Tomatoes, Oregon Bleu Cheese Dressing

ENTRÉES (Choice of Two plus Vegetarian Option)

Pan Roasted Salmon
Butter Braised Leeks, Saffron Cream, Wild Rice Pilaf
Roasted Pacific Rockfish
Oven Roasted Root Vegetables, Honey Buttered Carrots, Blackberry Balsamic
Grilled Beef Tenderloin
Goat Cheese Whipped Potatoes, Braised Swiss Chard, White Truffle Butter
Grilled New York Strip Steak
Bourbon Sweet Potato Mash, Forest Mushrooms, Port Demi Reduction
Wood Oven Roasted Chicken
Sweet Cherry Polenta, Grilled Asparagus, Basil Pan Gravy
Double Cut Pork Chop
White Bean and Sausage Cassoulet, Grilled Apple Chutney
Grilled Vegetable and Chevre Stuffed Pablano Pepper
Roasted Corn Cake, Black Bean and Quinoa Croquette, Fig and Apricot Jam

Buffet Wedding Package

\$66 PER GUEST

DISPLAYS AND SALADS (Choice of One)

Local Cheese and Seasonal Fruit Display
Fir 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
House Cured Salmon Three Ways with Green Tip Mussels
Trio of Hummus Dips, Grilled Pita Breads, Garlic Infused Olive Oils
House Brined Country Olives with Gorgonzola Crostini

ENTRÉES (Choice of Two plus Vegetarian Option)

New York Strip Loin with Roasted Fingerling Potatoes
Chili Charred Pork Loin, Grilled Apple Chutney and Whipped Sweet Potatoes
Oven 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 and Shrimp with Sherry Cream Sauce, Peppers, Onions and Basmati Rice
Grilled Vegetables with Smoked Tomato Sauce Tossed with Wheat Penne Pasta
Green Thai Curried Tofu, Coconut Milk, Thin Vegetables

ACTION STATIONS (Choice of One)

Roasted Prime Rib
Potlatch Salmon

Children's Meals

\$26 PER GUEST

Grilled Burger Plate
Potato Salad, Chips, Cookies with Soda or Milk
Macaroni and Cheese
Assorted Vegetable Sticks and Ranch Dip, Fruit Salad with Soda or Milk
Fried Chicken Strips
Fruit Salad, Chips, Cookies with Soda or Milk

Available for kids under 12

24% service charge and 7.7% state sales tax applicable

Cocktail Hour

ADDITIONAL \$15 PER GUEST

INCLUDES:

Private Cocktail Reception Space for One Hour
Cocktail Tables and Bistro Tables
Table Linens
Choice of Four (4) Hors d'Oeuvres for Hour of Service
Butler Passed Service

BUTLER PASSED HORS D'OEUVRES MENU (Choice of Four)

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 Cups
Apple Smoked Bacon, Oregon Bleu Cheese, Sweet Onions with Fig Jam Crostini
Pacific Prawns, Roasted Corn, Caramelized Onion Fritters
Roasted Red Pepper and Artichoke Mousse Filled Smoked Crimini Mushrooms
Lemon Pepper Crusted Tuna, Layered on Won Ton Crisps with Wasabi Aioli
Garlic, Asiago Cheese Bruschetta with Forest Mushroom Mascarpone Cheese
White Truffle Cream Poached Baby Red Potatoes with Crème Fraiche and Caviar

Spirits, Brews & Wines

BAR PACKAGES

Bars are provided unlimited for the hours noted. Bartender fee is included in the price below, priced per person.

	2 Hours	3 Hours	4 Hours
Beer & Wine	\$28.00	\$35.00	\$40.00
Call Bar	\$31.00	\$38.00	\$43.00
Premium Bar	\$39.00	\$49.00	\$59.00
Regional Spirits	\$39.00	\$49.00	\$59.00

HOSTED CONSUMPTION BARS*

*For No Host cocktails, please add \$1.00

Call	\$8.00
Premium	\$9.00
Regional Spirits	\$9.00
Regional Wine	\$9.25
Cordials	\$8.75
Domestic	\$5.50
Imported	\$6.00
Micro Brews	\$6.50
House Wines	\$8.75

COCKTAIL SERVICE

15 person maximum \$40 per hour

HOSPITALITY SERVICE

Includes:

Ice and Glassware
Cocktail Condiments
Cocktail Napkins
Stir Sticks

\$7.00 per Guest

WINE

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

BREW

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

24% service charge and 7.7% state sales tax applicable



Vendor Meals

Provide your hardworking wedding vendors (photographer, DJ/band) with a meal.
You may choose to provide them with the wedding menu or choose from one of these box lunches.

Served with condiments, potato chips, specialty salad, a piece of whole fruit, fresh baked cookie and cold beverage.

Maximum of two selections

\$28.00 each

The Turkey De-Lite

House Roasted Breast of Turkey, Ciabatta,
Tillamook Cheddar, Roma Tomatoes,
Butter Lettuce

The Beefeater

Roasted Tri-Tip, Provolone, Roma Tomatoes,
Butter Lettuce, Roasted Red Pepper,
Baguette Bread

Grilled Vegetable Stack

Eggplant, Zucchini, Roasted Red Peppers,
Red Onion, Fresh Mozzarella, Basil,
Lemon Garlic Aioli, Baguette Bread

Northwest Turkey Croissant

House Roasted Turkey, Macerated Cranberries,
Cream Cheese, Butter Lettuce,
Roma Tomatoes, Toasted Hazelnuts

Bar Upgrades

PREMIUM WINE SELECTIONS

Select four of the following wines to add to your bar.

\$5.00 per person per hour

Chardonnay

Byron, Santa Maria Valley
Gordon Brothers, Columbia Valley

Pinot Noir

A to Z, Oregon

Sauvignon Blanc

Gordon Brothers, Columbia Valley
White Haven, New Zealand

Merlot

Freemark Abby, Napa Valley

Pinot Gris

Rascal, Willamette Valley
Tori Mor, Willamette Valley

Cabernet Sauvignon

Chateau St. Michelle, Columbia Valley

Riesling

J. Christopher, Willamette Valley

Syrah

Glen Fiona, Walla Walla

Premium Champagne Selections

Upgrade your champagne toast.

Prices per person.

Chateau St. Michelle Sparkling Wine - \$4.00

Argyle Brut - \$10.00

Dom Perignon, Moet and Chandon - \$270.00 per bottle

24% service charge and 7.7% state sales tax applicable

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.

Prices are per person.

Chicken, Shrimp, Steak Quesadilla
(Choose one)

\$13.00

\$4.00 each additional flavor

Asian Dumplings and Egg Rolls

\$11.00

Nacho Bar

\$15.00

Beef, Chicken, BBQ Pork Sliders

(Choose one)

\$13.00

\$4.00 each additional flavor

Breakfast at Midnight

Scrambled Eggs, Bacon, Sausage,

Breakfast Potatoes

\$17.00

Sweet Potato Fries and Ranch

\$9.00

Jumbo Soft Pretzels

with Nacho Cheese

\$7.50

Cajun Tater Tots and Beer Battered Onion Rings

with Ranch, Fry Sauce and Ketchup

\$7.00

Grilled Cheese Sandwiches and Tomato Soup Shooters

\$11.00

Yukon Gold Potatoes Bar

Butter Whipped Potato Purée

with Parmesan Cheese, Chopped Bacon,
Smoked Cheddar, Sour Cream, Bleu Cheese,
Scallions, Ham, Caramelized Onions,
Horseradish Creme and Roast Corn

\$15.00

Buffalo Wings and Waffle Cut Fried Potatoes

with Creamy Buttermilk Sauce

\$15.00

24% service charge and 7.7% state sales tax applicable

Brunch

Breakfast buffets served with coffee, teas, fresh orange juice, assorted breakfast breads, Danish and fresh fruit.
Groups under 10, please speak to your planner for custom menus.

CASCADE MOUNTAIN BREAKFAST

Seasonal Fresh Fruits
Scrambled Eggs
Applewood Smoked Bacon
Sausage Links
Roasted Potatoes with Fresh Herbs
Five-Grain Oats with Nuts, Brown Sugar, Raisins and Milk
Individual Yogurts
Freshly Baked Seasonal Pastry Selection
Butter and Preserves
Fresh Orange Juice
Coffee, Decaffeinated Coffee and Hot Teas

\$30.00 per Guest

Guest price based upon a 20 guest minimum.

Parties of fewer than 20 incur a \$150.00 surcharge.

CHAMPAGNE BREAKFAST CELEBRATION

Minimum of 40 people

Sparkling Wine
Selection of Seasonal Fruit, Fresh Berries
Pine Cured Lox with Gourmet Bagels and Traditional Toppings
Eggs Benedict with House Smoked Canadian Bacon and Hollandaise Sauce
Farm Fresh Scrambled Eggs with Tillamook Cheddar
Applewood Smoked Bacon
Pork Sausage
Vegetarian Quiche with Gruyere Cheese
Seasonal Roasted Vegetables Topped with Dill and Butter
Roasted Red Potatoes
Homemade Granola with Yogurt, Dried Fruits, Nuts and Milk
Assorted Cold Cereals
Warm Berry Crisp
Chef's Choice of 2 Desserts
\$59.00 per Guest

SKAMANIA LODGE CONTINENTAL

Seasonal Fresh Fruits
House-made Granola with Milk, Raisins and Pecans
Individual Yogurts
Seasonal Breakfast Breads
Freshly Baked Seasonal Pastry Selection
Butter and Preserves
Fresh Orange Juice
Coffee, Decaffeinated Coffee and Hot Teas

\$22.00 per Guest

Welcome Bags

Greet your guests to a Northwest experience with our customized Skamania Lodge Welcome Bags. These adorable and goodie-filled totes will be dropped in your guests rooms prior to arrival so they are greeted with Northwest inspired treats. Bags all include delivery and a Skamania Lodge postcard attached to the front where you can write a quick note.

"BIG SHOT" WELCOME

A customizable souvenir that's great for welcoming large groups!

Includes: A heavy-base Skamania Lodge Logo 2oz. shot glass filled with 3 award-winning Seattle Chocolates Wrapped Truffles.

Several flavors to choose from that can coordinate with most bridal colors.

\$6.00 each

PACIFIC NORTHWEST PALETTE

A variety of sweet pleasures made by local Pacific Northwest gourmet food companies

Includes: An Oregon Berries 2oz. Jelly Candies pack, a 1.5oz. Scenic Sweets Milk Chocolate Candy Bar, a 4oz. "Rocky Trail" Mix from Lyfonda Farms, and 3 Seattle Chocolates Wrapped Truffles.

\$10.00 each

"SWEET HEART" WELCOME

Includes: A 6-inch frosted heart shaped box filled with award-winning Seattle Chocolates Wrapped Truffles.

Several flavors to choose from that can coordinate with most bridal colors.

\$6.00 each

TRAIL HEAD BASKET

A perfect grab and go snack basket for two filled with Northwest made savory and sweet selections

Includes: 2 16.9oz. Oregon Rain Waters, 2 2oz. bags of savory Kettle Chips, a 4oz. "Rocky Trail" Mix from Lyfonda Farms, a 2.5oz. Seattle Chocolates San Juan Sea Salt Truffle Bar and a Twin Pack of Chocolate Dipped McTavish Shortbread Cookies.

\$15.00 each

WATERLEAF ESCAPE BASKET

A relaxing array of pampering products featuring items from our own exclusive Waterleaf Spa line.

Includes: 8oz. bottles of our Waterleaf Spa Shampoo, Conditioner, Body Wash and Body Lotion, a Victoria's Lavender Body Candle, 2 2oz. Milk Bath Tub Teas, a Victoria's Lavender Tufted Eye Mask and a Waterleaf Spa Moisturizing Lip Balm.

Add a luxurious Lodge Logo Terry Cloth Robe to this basket for \$65.

\$98.00 each

LITTLE EXPLORERS BASKET

Help young ones feel welcome with this kid-friendly basket of goodies.

Includes: An 8-inch Skamania Lodge Plush Black Bear, a 8.5-inch "Pick-Up-Sticks" game, a 2-inch bag of magnetic Sticky Stones, a 2-inch Bouncy Ball, a 6-inch Skamania Lodge Twig Pencil, a 4oz. bag of "Chocolate Rocks" candy, a 3oz. bag of "Dew Drops" (chocolate covered sunflower seeds), an 8-inch Huckleberry Hard Candy Stick, and our Skamania Lodge Animal Safari Scavenger Hunt Sheet.

For more than 1 child, a Lodge Bear and Pencil can be added to this basket for \$12 for each additional child.

\$32.00 each

NORTHWEST MICRO BREWERS BASKET

Sample the offerings of the Pacific Northwest Micro Brews with this beer-themed selection.

Includes: A 12oz. bottle of featured local Micro Brew beer, a Skamania Lodge 16oz. pint glass, a 4oz. Pub Mix snack pack, 2 2oz. bags of savory Kettle Chips, a 4oz. Sahale Snacks premium nut mix pack, and 3 Abdallah individual chocolate "Bites."

Add an extra bottle of beer and pint glass to this basket for \$15.

\$32.00 each

COUPLE'S COUNTRY WINE BASKET

Customize this basket with either red or white wine.

Includes: A bottle of featured local Northwest red or white wines with bottle opener, 2 8oz. Pewter Medallion Skamania Lodge wine goblets, a color palette, 4oz. box of Vineyard Sweets Wine Jelly Candies, and a 4.5oz. red or white Washington Wine chocolate truffle bar.

\$85.00 each

GENTLEMAN'S BOURBON BASKET

An excellent choice for a father-of-the-bride present or a great groomsman's gift!

Includes: An 8oz. Pewter Medallion Skamania Lodge stainless steel hip flask, a 4.5oz. Washington Bourbon chocolate bar and bon-bon, a 2oz. Pewter Medallion Skamania Lodge square shot glass, a 3oz. Almond Decadence coffee liqueur nut mix and 1-inch Pewter Medallion Skamania Lodge lapel pin.

Add a Romeo and Julieta Special Reserve Cigar to this basket for \$11.

\$62.00 each

A LA CARTE ITEMS

Seattle's Chocolate Filled Heart Box - \$10 each

Wild Huckleberry Syrup - \$8 each

Skamania Lodge Huckleberry Taffy - \$5 each

24% service charge and 7.7% state sales tax applicable.

Event Enhancements

WIRELESS INTERNET

1-25 Users – \$9.99 per
26-50 Users – \$8.99 per
51-100 Users – \$7.99 per
101-200 – \$6.99 per
200+ Users – \$5.99 per

STAGING

4 x 4 sections
\$15 each per day

PODIUM

\$25 each per day

DANCE FLOOR

\$250 to \$500 per event, depending on size

PATIO HEATERS

\$100 each per event

FIREPITS

\$150 - \$250 each per event

EXHIBIT TABLES

\$35 per table, per day
Includes 6' draped table,
2 chairs and a wastebasket

INCOMING PACKAGES

\$5 per box or \$100 per pallet

*All charges are subject to 24% service charge
and 7.7% sales tax*

UPGRADED LINENS

We offer a wide variety of linen options. If you want to spice up your tables with something simple or a little more extravagant, we have it covered. Ask to see our swatch samples and for a custom quote.

Colored Napkins - \$2.50 each

Formal Full Length Table Linens - Varies

Table Runner - \$10 each

Overlay - Varies

ADDITIONAL RENTAL ITEMS

Chivari Chairs

\$10 each

Available in Black, Mahogany, Gold and Silver

Outdoor Propane Heaters

\$100 each

Cafe Style Lights

Priced Per Application

GROOMSMEN'S GOLF

Why should the ladies have all the fun? While they are away getting pampered in the spa, why not enjoy a round of golf the morning of your wedding (or the day before) with your favorite guys!

Groom:

Your golf is on us!

Groomsmen:

A golf package including green fees and a \$15 credit to the Greenside Grille for brews and lunch
\$70 per person



Questions & 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 PLANNING MANAGERS DO?

Your Skamania Lodge Catering Planning 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 \$75 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 begins 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 probably can special order it.

WHAT IF IT RAINS?

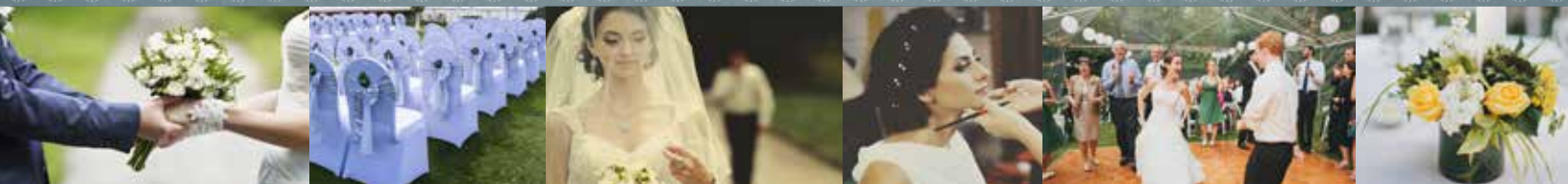
If you have an indoor reception space, we will reserve back-up space for your ceremony in the reception space. We will wait until 4 hours prior to the ceremony for you to make a decision about whether to move everything in or stay outside. There is no additional fee for moving your ceremony. For outdoor 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 liable for any unused rooms. Your second option is a courtesy rate and guests book rooms based on availability, at a discounted rate provided for our standard guestrooms. We do not guarantee guestroom availability for courtesy blocks and booking guidelines are subject to the hotel. Both options offer the same discounted rate, which expires one month prior to the wedding.

"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





Deposit Policy

If you choose Skamania Lodge as your wedding site, we require a signed contract and advance deposit in the amount equal to 30% 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 fourteen (14) days before your wedding. All deposits are non-refundable and non-transferable.

Minimums

During peak season (July through October) we do require a food and beverage minimum. These vary depending on the day of the week and ceremony time selected. Please inquire with our Director of Catering for more information.

Rehearsals

We will reserve rehearsal space 30 days prior to your wedding at a mutually agreed upon time.

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 Chiavari 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.



Contact Us

800.376.9116 • skamania.com

Photos credit:
Anna Jaye Photography
Powers Photography



Intimate Weddings

Our five (5) hour wedding package provides you with all the amenities you need for one inclusive price, for up to 30 guests.

- Professional Wedding Officiate
- Classic Rose Bridal Bouquet with Matching Rose Boutonnière
- Ceremony Site with White Chairs
- Two (2) Hours with Professional Wedding Photographer, Web Hosting of Images
- Ceremony and Reception Sound
- Cocktail Reception with Butler Passed Hors d'Oeuvres
- Linens (White, Ivory or Chocolate Brown) and House Centerpieces
- Chair Sashes (Assorted Colors)
- Chair Covers (White, Ivory, Black or Chocolate Brown)
- Onsite Catering Manager and Supervisor
- Private Indoor Space for Dinner and Dancing
- Indoor Wood Parquet Dance Floor
- China Service and Votive Candles
- Menu Selection
- One Hour of Unlimited Beer and Wine Bar during Cocktail Hour
- Non-Alcoholic Beverage Station (Coffee, Tea, Lemonade)
- Champagne Toast to the Happy Couple
- Cake Cutting and Service
- One Complimentary Forest View King Guestroom

24% service charge and 7.7% state sales tax applicable.



Intimate Weddings

Brunch Buffet

\$4700 up to 30 guests

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 Cups
Apple Smoked Bacon, Bleu Cheese, Sweet Onions with Fig Jam Crostini
Pacific Prawns, Roasted Corn, Caramelized Onion Fritters
Roasted Red Pepper and Artichoke Mousse Filled Smoked Crimini Mushrooms
Lemon Pepper Crusted Tuna, Layered on Won Ton Crisps with Wasabi Aioli
Garlic, Asiago Cheese Bruschetta with Forest Mushroom Mascarpone
White Truffle Cream Poached Baby Red Potatoes with Crème Fraiche and Caviar

STARTERS & SALADS (Choice of Three)

Local Cheese and Seasonal Fruit Display
Fir 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

Hors D'oeuvres

\$4850 up to 30 guests

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 Cups
Apple Smoked Bacon, Bleu Cheese, Sweet Onions with Fig Jam Crostini
Pacific Prawns, Roasted Corn, Caramelized Onion Fritters
Roasted Red Pepper and Artichoke Mousse Filled Smoked Crimini Mushrooms
Lemon Pepper Crusted Tuna, Layered on Won Ton Crisps with Wasabi Aioli
Garlic, Asiago Cheese Bruschetta with Forest Mushroom Mascarpone
White Truffle Cream Poached Baby Red Potatoes with Crème Fraiche and Caviar

SPOONS (Choice of Two)

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

ENTRÉES (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
Oven Roasted Chicken, Sautéed Forest Mushrooms, Rosemary Demi

ACTION STATIONS (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

DISPLAYS AND SALADS (Choice of Two)

Local Cheese and Seasonal Fruit Display
Fir 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 STATIONS (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 in Housemade Flavors
Potato and Caviar Tasting Bar

24% service charge and 7.7% state sales tax applicable



Intimate Weddings

Plated Dinner

\$5000 up to 30 guests

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 Cups
Apple Smoked Bacon, Oregon Bleu Cheese, Sweet Onions with Fig Jam Crostini
Pacific Prawns, Roasted Corn, Caramelized Onion Fritters
Roasted Red Pepper and Artichoke Mousse Filled Smoked Crimini Mushrooms
Lemon Pepper Crusted Tuna, Layered on Won Ton Crisps with Wasabi Aioli
Garlic, Asiago Cheese Bruschetta with a Forest Mushroom Mascarpone Cheese
White Truffle Cream Poached Baby Red Potatoes with Crème Fraiche and Caviar

SALADS
(Choice of One)

Classic Caesar Salad in Parmesan Basket with Toasted Focaccia Stick
Wild and Gathered Greens, Baby Roma Tomatoes, English Cucumber, Shaved Red Onion, Fresh Herb Vinaigrette
Baby Cherry Tomatoes, Fresh Mozzarella Drizzled with Cherry Balsamic
Garlic, Asiago Cheese Bruschetta with a Forest Mushroom Mascarpone
Baby Wedge Butter Leaf Lettuce, Diced Smoked Bacon, Tomatoes, Oregon Bleu Cheese

ENTRÉES
(Choice of Two plus Vegetarian Option)

Pan Roasted Salmon
Butter Braised Leeks, Saffron Cream, Wild Rice Pilaf
Roasted Pacific Rockfish
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
Bourbon Sweet Potato Mash, Forest Mushrooms, Port Demi Reduction
Wood Oven Roasted Chicken
Sweet Cherry Polenta, Grilled Asparagus and Basil Pan Gravy
Double Cut Pork Chop
White Bean and Sausage Cassoulet, Grilled Apple Chutney
Grilled Vegetable and Chevre Stuffed Pablano Pepper
Roasted Corn Cake, Black Bean and Quinoa Croquette, Fig and Apricot Jam

Children's Meals

Grilled Burger Plate
Potato Salad, Chips, Cookies with Soda or Milk
Macaroni and Cheese
Assorted Vegetable Sticks and Ranch Dip, Fruit Salad with Soda or Milk

Fried Chicken Strips
Fruit Salad, Chips, Cookies with Soda or Milk

Available for kids under 12

24% service charge and 7.7% state sales tax applicable





Contact Us

800.376.9116 • skamania.com

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Anna Jaye Photography
Powers Photography

