The Hilltop
@ Gorges Beer Co.

Unforgettable Views ● Personal Touches ● Full On-Site Catering ● Unique Experiences

The Events team at Gorges strives to help craft a day that is “you”
Unforgettable touches like brewing your own beer
Multiple venues, rentals and on-site team included
Relaxing outdoor wedding in paradise

The Hilltop Includes:
- Ceremony venue
- Hilltop bar w/four bathrooms
- Reception space for 200+
- Tables, chairs, linens, glassware, plateware

The Brewpub offers:
- Two rooftop patios for a bridal brunch or welcome drinks
- First floor bar for 40-50 with games, private bar
- Mezzanine for 25-30 person rehearsal dinner
- Barrel Room for intimate dining
All-Inclusive Wedding Package

**Full Package Pricing**

<table>
<thead>
<tr>
<th>Guests</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>50 guests</td>
<td>$7,800 +76 add’l person</td>
</tr>
<tr>
<td>100 guests</td>
<td>$10,900 +74 add’l person</td>
</tr>
<tr>
<td>150 guests</td>
<td>$13,750 +72 add’l person</td>
</tr>
<tr>
<td>200 guests</td>
<td>$16,200 +70 add’l person</td>
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</tbody>
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**Venue ~ $4,900**

*all day, rentals incl.

**Included Food Menu**

- **Two Apps**
  - deviled eggs - capers, dill smoked salmon skewers - apple, prosciutto, honey
- **One Salad**
  - mixed greens, apple, bleu, candied walnut, lemon vin
- **Two Sides**
  - roast brussels, parmesan, white truffle herb roasted potatoes
- **Choose Two Entrée Options**
  - bacon-wrapped chicken breast, basil and walnut pesto
  - pork chop, brown butter cherries, pork jus
  - spinach & goat cheese crepes

**Food only ~ $46 pp**

*Vegan or other dietary restrictions available for all courses

***20% Gratuity will be added to food and beverage total

**Included Drinks**

- **Unlimited Beer**
  - Choose four Gorges Brews
- **Unlimited Wine**
  - Choose three Tier-1 Wines
- **Full Bar**
  - Standard Liquors
- **Non-Alcoholic**
  - Soda, Tea, Juice, Water

**Drinks only ~ $36 pp**

**Signature Cocktails**

Create your own custom cocktail(s)

$240 for 20 servings

**Premium Bar Upgrade +7 pp**

**Beer Options**

Examples:

- Czech, German or Italian Pilsners
- Day Hike Pale Ale
- Oneonta Falls Hazy IPA (t2)
- Smoothie IPAs
- Angel’s Rest IPA
- Trailhead Red Ale
- Crown Point Porter
- Flavored Saisons (t2)
- Barrel-Aged Ales (t3)

**Wine**

Examples:

- Tier 1
  - Lunetta Prosecco
  - Eola Pinot Gris
  - Grover’s Guild Cabernet
  - Vielle Ferme Rosé

- Tier 2 +3 pp
  - Stoller Pinot Noir Rosé
  - Willamette Valley Pinot Gris
  - Abacela Albariño
  - Maryhill Malbec

- Tier 3 +6 pp
  - L’ecole No. 41 Semillon Sauvignon Blanc
  - COR Cellars Cabernet Franc
  - Sokol Blosser Bluebird Cuvée (bubbly)

**Large Wine List available by request**