

Timberline Weddings

Timberline Lodge has it all - breathtaking views, rustic charm, exquisite food and drink, and cozy accommodations for you and all your guests in a one-of-a-kind historic alpine lodge on Mt. Hood.

503.272.3251 • [timberlinelodge.com/weddings](https://www.timberlinelodge.com/weddings)

27500 E Timberline Rd.
Timberline Lodge, OR 97028

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Timberline Lodge Has It All

OUT ON THE MOUNTAIN OR INSIDE THE LODGE - THE CHOICE IS YOURS

Timberline has several venues to deliver the exact setting you have in mind, from large wedding parties of 200 to more intimate gatherings.

TIMBERLINE'S BREATHTAKING VIEWS AND SENSE OF PLACE AND TIME ARE UNMATCHED BY ANY OTHER LOCATION

Timberline is a special place - built in 1937, named a National Historic Landmark in 1977 and still operating today as a ski lodge. At 6,000 feet above sea level on Mt. Hood, it is perhaps the most unique venue in the Pacific Northwest.

A PERFECT EVENT IS YOUR EXPECTATION AND YOUR HAPPINESS IS OUR GOAL

We understand the importance of even the smallest details, and pride ourselves on helping you stay true to the vision of your most special day. We strive to deliver flawless service, so all you have to do is relax and revel in every precious moment.

WE HAVE TRUSTED PARTNERS TO TAKE CARE OF EVERY DETAIL

We have a long list of trusted vendors from which to choose. We are also absolutely content to work with any vendor you bring to us.

TREAT YOUR GUESTS TO AN ELEGANTLY RUSTIC LODGING EXPERIENCE

Timberline Lodge has 70 guest rooms, a 4-season heated outdoor pool and spa, sauna, and gym. Built in 1937 as part of President Roosevelt's Works Progress Administration, each room is furnished in its original style with upgraded amenities. Our large fireplace rooms are perfect for the bride and groom and provide ample space to get ready for your special day.

TIMBERLINE'S CULINARY TEAM WILL CRAFT THE PERFECT MENU FOR YOUR WEDDING

Our award-winning Executive Chef Jason Stoller Smith has over 30 years of experience creating delectable menus that are as flavorful as they are memorable. Enjoy Northwest Alpine cuisine featuring fresh, seasonal, and locally-sourced foods.

THERE IS NOTHING WE LOVE MORE THAN CREATING AMAZING WEDDINGS

Contact us to schedule a tour of Timberline. We are ready to hear about your dream wedding and to provide you with everything you need to turn those dreams into your perfect day.





*A Storybook Wedding
Calls for a Storybook Location*



Wedding Options

CLASSIC TIMBERLINE PACKAGE ~OR~ BUILD YOUR OWN PACKAGE

Planning a larger celebration? Choose our Classic Package that includes everything you love about wedding receptions or build your own package to fit your vision. Ceremonies take place on mountainside patios, the amphitheater, or in private event rooms. Receptions take place in a private banquet room of your choice.

- 30 or more guests
- See page 7 for site fees and food & beverage minimums

SILCOX HUT

Unique, rustic, and intimate, Silcox Hut is a very popular wedding choice at Timberline. A Silcox Hut ceremony takes place in front of the stone fireplace. The ceremony setup is seamlessly changed over to wedding reception tables and buffet.

- Seating for up to 40 guests
- See Silcox Hut Package information on page 20 for more information
- Please inquire for package rates

JUBILATION PACKAGE

The Jubilation Package is a step up from the Elopement Package and allows for a longer planning window. It's built for couples who want more privacy as well as an elevated experience. Ceremonies take place on a mountainside patio or in a private event room followed by dinner.

- 20 guests or more
- Book any Sunday through Friday (excluding holidays and with additional limitations in the summer)
- Please inquire for package rates

FIRESIDE OR MOUNTAINSIDE ELOPEMENT PACKAGE

This package is perfect for the couple who is ready to tie the knot right away! Ceremonies take place fireside in the Main Lobby Headhouse or on a mountainside patio followed by dinner in the Cascade Dining Room. Private options may be available for an additional fee, please inquire with our wedding team.

- 2 to 30 guests
- Book up to 90 days in advance of wedding date
- No room block offered
- Please inquire for package rates

continued on the next page



Wedding Packages Include:

Hotel Room

Ceremony site of your choice

Chairs set theater style

Skirted table for guest book

Skirted table for gifts

Delivery of gifts from gift table to hotel room

Pre-ceremony water station for thirsty guests

Directional signage

Reception room

Round tables with floor length linens, overlay tablecloth, and cloth napkins*

Votive candles

All china, glassware, and flatware

Custom-designed wedding cake

Professional banquet staff for all set-up and service (for listed items)

Professional catering staff to assist with wedding arrangements
at Timberline Lodge

Two hours for decorating

*not available at Silcox Hut

Classic Timberline Reception Package

INCLUDES

Three hours of open bar with call brand drinks
and a selection of Northwest beer & wine

Tray-passed NW beer & wine from the bar package
during the first hour after your ceremony

Choice of five hors d'oeuvres

Double entrée dinner buffet

Sparkling wine toast

JaCiva's custom-designed wedding cake

Sparkling fruit punch

Coffee and tea

\$137.00 per person

a 19.5% service charge is added to all food and beverage fees





Raven's Nest



Allman Hall



Amphitheater



Ratio



Barlow Room

Hors d'oeuvres Menu

Minimum 50 pieces per item

Prices are per piece

Five hors d'oeuvres are included in Classic Package (Market Price* items are extra)

CHILLED

Ahi tartare \$5.50

Salmon caviar on baby red potato \$5.75

Oregon bay shrimp cordials \$4.75

Lodge-smoked salmon mousse on balsamic crostini \$4.50

Brie en croute with huckleberry preserves \$4.50

Red Flame grapes with herbed chevre rolled in hazelnuts \$4.50

Timberline gravlox on toast points \$5.00

Serrano ham and melon \$4.50

Antipasto skewers \$4.50

Endive stuffed with smokey blue cheese mousse and hazelnuts \$4.50

Oregon bay shrimp mousse on cucumber \$4.50

Jumbo shrimp \$5.75

Fresh shucked oysters Market Price*

Washington mussels Market Price*

Smoked scallops Market Price*

Seared ahi Market Price*

Dungeness crab legs \$6.75*

Spinach and goat cheese crostini \$4.50

Mini desserts \$4.50

WARM

Thai chicken satay \$4.50

Pork hum bao \$4.50

Shrimp shumai \$4.50

Vegetable spring rolls \$4.50

Pot stickers \$4.50

Miniature Dungeness crab cakes \$5.50

Rogue Creamery's Smokey Blue cheese stuffed dates wrapped in bacon \$4.75

Wild mushroom strudel \$4.50

Stuffed mushroom caps \$4.50

Caramelized sweet onion tart with olive & asiago cheese \$4.50

Duck confit on toasted polenta cakes \$5.50

Pigs in a blanket \$4.50

Bourbon BBQ meatballs \$4.50

Buffalo wings \$4.50

Steak bite skewers \$5.50

Grilled sausage & pepper skewers \$5.50

Dungeness crab legs \$6.75

Spinach and goat cheese crostini \$4.50

Mini desserts \$4.50



Full Bar Package Services

ONE HOUR CALL BRANDS

Includes NW wines, NW microbrews, assorted domestic beer, and the following liquor:
Smirnoff Vodka, Bacardi Light Rum, Early Times Bourbon,
Jose Cuervo Tequila, Beefeater Gin, Cutty Sark Scotch, Captain Morgan Rum
\$19.90 per person | Add \$8.90 per person for each additional hour

ONE HOUR PREMIUM BRANDS

Includes NW wines, NW microbrews, assorted domestic beer, and the following liquor:
Chivas Regal Scotch, Jack Daniel's Whiskey, Absolut Vodka, Tanqueray Gin,
Below Deck Silver & Spiced Rums, Jose Cuervo 1800 Tequila, Jim Beam Bourbon
\$21.95 per person | Add \$9.95 per person for each additional hour

ONE HOUR SUPER PREMIUM BRANDS

Includes NW wines, NW microbrews, assorted domestic beer, and the following liquor:
Ketel One and Grey Goose Vodka, Cazadores Blanco & Reposado Tequila,
Bombay Sapphire Gin, Maker's Mark Whiskey, Bulliet Bourbon & Rye,
Glen Livet Scotch, St. Barth Cool & Chic Rum
\$26.00 per person | Add \$12.00 per person for each additional hour

A LA CARTE BAR SERVICES

Hosted cocktails charged per drink

Call Brands	\$9.95/Hosted	\$10.50/No Host
Premium Brands	\$10.95/Hosted	\$11.50/No Host
Super Premium Brands	\$13.00/Hosted	\$13.50/No Host

All bars include the services of a bartender.

Per hour minimums apply. Please inquire with your planner.

Hosted=you pay No-Host=guests pay

a 19.5% service charge is added to all food and beverage fees



Beer & Wine Package Services

ONE HOUR HOUSE WINE & ASSORTED BEER

Includes house red & white wine, a selection of NW microbrews, assorted domestic beer, and soft drinks
\$17.25 per person | Add \$7.50 per person for each additional hour

ONE HOUR NW WINE & ASSORTED BEER

Includes NW Pinot Noir, Cabernet Sauvignon, Pinot Gris, Chardonnay, a selection of NW microbrews, assorted domestic beer, and soft drinks
\$19.95 per person | Add \$8.95 per person for each additional hour

ONE HOUR PREMIUM NW WINE & ASSORTED BEER

Includes premium NW Pinot Noir, Cabernet Sauvignon, Pinot Gris, Chardonnay, a selection of NW microbrews, assorted domestic beer, and soft drinks
\$30.25 per person | Add \$14.00 per person for each additional hour

A LA CARTE BEER & WINE SERVICES

Domestic Beer Bottle	\$6.25/Hosted	\$6.50/No Host
Premium Beer Bottle	\$7.00/Hosted	\$7.25/No Host
Domestic Keg	\$450.00/Keg	\$260.00/Pony Keg
Microbrew Keg	\$595.00/Keg	\$350.00/Pony Keg

HOUSE CHARDONNY & CABERNET SAUVIGNON

By the glass	\$8.50/Hosted	\$8.75/No Host
By the bottle	\$33.50/Hosted	\$34.50/No Host

NW CHARDONNY, PINOT GRIS, PINOT NOIR, CABERNET

By the glass	\$9.75/Hosted	\$10.00/No Host
By the bottle	\$38.50/Hosted	\$39.75/No Host

PREMIUM NW CHARDONNY, PINOT GRIS, PINOT NOIR, CABERNET

By the glass	\$14.95/Hosted	\$15.25/No Host
By the bottle	\$59.50/Hosted	\$60.50/No Host

**All bars include the services of a bartender.
Per hour minimums apply. Please inquire with your planner.**

a 19.5% service charge is added to all food and beverage fees



Dinner Buffet

YOUR BUFFET INCLUDES

Choice of entrée from options below
Organic green salad with herb vinaigrette
Chef's selection of three additional salads
Chef's selection of rice or potato, fresh seasonal vegetable
Artisan rolls & creamery butter
Custom designed wedding cake
Gourmet coffee & teas

HAZELNUT SMOKED PRIME RIB OF BEEF

Slow-roasted dry-aged natural beef prime rib
Rosemary scented au jus
Hood River apple horseradish cream

STUFFED RAINBOW TROUT

Rainbow trout stuffed with pepper bacon, spinach, and
Oregon hazelnuts

ROASTED NORTHWEST SALMON

Fresh salmon served with huckleberry buerre blanc

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Dinner Buffet

continued

HUNTER'S STYLE CHICKEN

Grilled Oregon chicken breast with roasted garlic, grilled onion, tomato, mushrooms, fresh herbs and pinot noir demi-glace

SMOKED PORK LOIN

Carlton Farms natural pork loin, kiln-dried apple demi-glace

GRILLED CHICKEN BREAST

Grilled chicken breast and red flame grapes
in a light champagne velouté

RED WINE BRAISED BEEF TENDERLOIN TIPS

Natural beef tips with crimini mushrooms and grilled sweet onions
in a cabernet sauvignon demi-glace

PACIFIC RIM CHICKEN

Grilled chicken breast, green onions, bamboo shoots, galangal,
sweet chili, soy sauce, coconut milk, bean thread noodles,
crushed peanuts, cilantro & fresh lime

Single Entrée \$57.25 per person

Double Entrée \$70.50 per person

a 19.5% service charge is added to all food and beverage fees



Plated Dinner

YOUR PLATED DINNER INCLUDES

choice of salad, seasonal vegetables,
artisan breads with sweet creamery butter,
custom-designed wedding cake, gourmet coffee & teas, and
choice of two entrées (entrée counts are due seven days prior to arrival)

STARTERS

Select one for additional \$9.95

Walla Walla sweet onion tart
Wild mushroom strudel with chevre crème fraiche
Dungeness crab stuffed piquillo peppers with safron-scented aioli
Smoked salmon mousse with grilled crostini
Duck confit in phyllo with orange blossom beurre blanc

SALAD

Select one for all guests

Arugula, goat cheese & walnuts
Organic greens with vinaigrette
Iceberg salad with grape tomatoes, red onions & applewood bacon with
buttermilk-blue cheese dressing
Spinach salad with pepper bacon, tomatoes & hazelnuts
Traditional Caesar salad
Baby greens, baked goat cheese & local berries
Fire-roasted vegetable antipasto

ENTRÉES

WILD SALMON & HALIBUT COULIBIAC

Salmon & halibut wrapped in spinach & scallop mousse, pearl barley, and puff pastry,
served with a saffron-scented lobster cream \$65.75

LODGE PRIME RIB

Dry-aged prime rib of beef, rosemary au jus, tobacco-fried onions,
Hood River apple-horseradish cream \$69.50

SMOKE-ROASTED OREGON DUCK BREAST

Pan-seared smoked duck breast served with
roasted garlic demi-glace & marionberry coulis \$65.00

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Plated Dinner

continued

ENTRÉES

Continued from previous page

HIGH DESERT BEEF TENDERLOIN

Grilled tenderloin of beef, roasted whole & hand-carved,
served with smoked mushroom demi-glace \$73.00

RACK OF OREGON LAMB

Grilled lamb rack, ruby port reduction sauce, fresh rosemary \$79.75

STUFFED CHICKEN BREAST

Free range chicken breast stuffed with fire-roasted apples,
mushrooms, applewood bacon, caramelized onions,
served with goat cheese cream & roasted red pepper coulis \$63.50

PACIFIC NORTHWEST MIXED GRILL

Grilled salmon medallion, apple cider glazed filet mignon,
Oregon pinot noir glaze \$77.75

PORK TENDERLOIN

Grilled Carlton Farms pork tenderloin marinated in fresh herbs,
served with Hood River spiced apple compote \$62.75

DUNGENESS CRAB CAKES

Pan-fried Oregon Dungeness crab cakes with microgreens,
remoulade & citrus \$73.75

ROASTED NORTHWEST SALMON

Roasted Northwest salmon fillet served with
herbed hollandaise & huckleberry preserves \$77.75

STUFFED RAINBOW TROUT

Boneless rainbow trout stuffed with crayfish,
Granny Smith apples, roasted shallots & crispy pancetta
served with apple cider reduction sauce \$64.50

a 19.5% service charge is added to all food and beverage fees



Alpine Brunch Buffet Menu

YOUR BRUNCH BUFFET INCLUDES

Salad of Northwest mesclun greens with house vinaigrette
Chef's selection of two additional salads
Freshly baked breads & pastries
Timberline Lodge potatoes
Hood River fruit platter
Assorted fruit juices
Wedding cake
Mimosas
Gourmet coffee & yeas

CHOICE OF FOUR ENTRÉES

Maximum of one carved item

Cascade berry blintz
Pepper bacon
Apple link sausage
Artisan cheese platter
Hunter's style chicken
Apple oat pancakes
Northwest garden scramble
Eggs with Tillamook cheddar and bay shrimp
Carved baron of beef
Carved honey-cured ham
Carved pork loin with apple demi-glace
Smoked salmon hash

\$67.50 per person

Add made-to-order omelet bar \$15.50 per person

Add waffle station \$12.00 per person

Alpine Brunch Buffet food service must start by 12:00pm

This package is available April through November

a 19.5% service charge is added to all food and beverage fees



Embellishments

BRIDAL LUNCHEON PLATTER

Delivered to bride's hotel room
Finger sandwiches, sliced fresh fruits, artisan cheese & crackers,
house sparkling wine, orange juice, bottled water
\$24.00 per person

GROOMSMAN LUNCHEON PLATTER

Delivered to groom's hotel room
Roast beef sandwiches, vegetables, and pepper potato chips with ranch dip,
assorted bottled beer & bottled water
\$25.50 per person

GIFT DELIVERY TO HOTEL ROOMS

\$2.25 per room

CHAMPAGNE TOAST

House sparkling wine \$4.25 per person
Argyle sparkling wine \$10.75 per person

GAS FIRE PIT ON MT. HOOD PATIO

\$60.00 for up to three hours
\$12.00 for each additional hour
S'mores kit for roasting over fire pit \$7.00 each
(includes skewers, chocolate bar, marshmallows, and graham crackers)

FABRIC DRAPED DROP CEILING

\$450.00 (available in Ullman Hall only)

BISTRO LIGHTS

\$400.00 perimeter of Ullman Hall
\$300.00 Ullman Patio
\$200.00 Raven's Nest Dance Floor

MINIMUM 25 SERVINGS FOR THE FOLLOWING

Chocolate covered strawberries \$3.95 each
Hot cocoa bar \$6.25 per person
Chocolate fountain with fruit and sweets for dipping \$8.50 per person
Mini desserts \$4.95
Cake cutting service (you provide your own cake) \$6.50 per person

a 19.5% service charge is added to all food and beverage fees

Venue Guidelines

FOR WEDDINGS UP TO 70

CEREMONY	RECEPTION	FOUR-HOUR SITE FEE	FOOD & BEVERAGE MINIMUM
Raven's Nest or Outdoor Ceremony Site	Raven's Nest	\$1,200 - \$2,500	\$4,300 - \$6,740 Saturday Night \$2,100 - \$2,875 Saturday Brunch \$2,000 - \$5,325 Sun-Fri Night \$1,250 - \$2,600 Sun-Fri Brunch
Barlow Room or Outdoor Ceremony Site	Raven's Nest	\$1,000 - \$1,900	\$4,000 - \$5,725 Saturday Night \$1,800 - \$2,825 Saturday Brunch \$1,500 - \$3,240 Sun-Fri Night \$1,000 - \$1,880 Sun-Fri Brunch

FOR WEDDINGS UP TO 200

CEREMONY	RECEPTION	FOUR-HOUR SITE FEE	FOOD & BEVERAGE MINIMUM
Raven's Nest or Outdoor Ceremony Site	Ullman Hall	\$1,500 - \$2,695	\$7,000 - \$11,175 Saturday Night \$3,000 - \$5,275 Saturday Brunch \$5,850 - \$9,000 Sun-Fri Night \$3,025 - \$4,655 Sun-Fri Brunch
Barlow Room or Outdoor Ceremony Site	Ullman Hall	\$1,200 - \$2,475	\$5,500 - \$8,695 Saturday Night \$2,500 - 4,350 Saturday Brunch \$3,700 - \$5,695 Sun-Fri Night \$2,250 - \$3,450 Sun-Fri Brunch

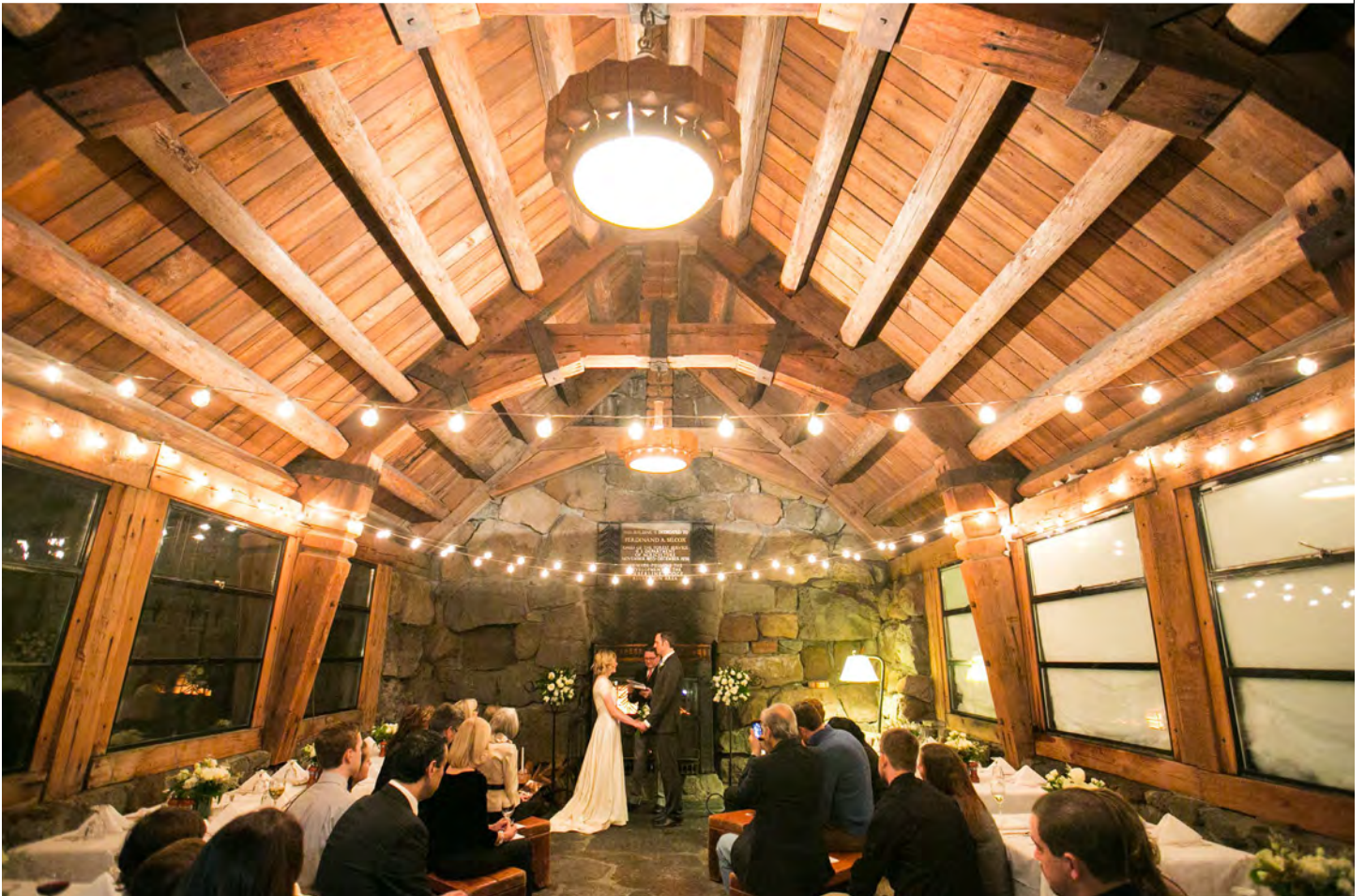
All outdoor locations are snow-pack dependent.

Patios are typically available June - October.

The Amphitheater is typically available late July - October.

Extend the time included in your package at \$175.00 per hour for each additional hour (not available with Brunch Package).

Silcox Hut



Silcox Hut Wedding Package

INCLUDES

Timberline Lodge hotel room

Transportation for each guest to and from Silcox Hut

Silcox Hut reserved from 2:30pm to 11:00pm

Ceremony set theater-style with Silcox benches

Three hours of NW beer and wine service

Double entrée dinner buffet

Sparkling fruit punch

Custom-designed wedding cake

Gourmet coffee and tea service

Table linens

\$153.00 per person
minimum 30 persons

\$3,085.00 Silcox Hut site fee

Add hors d'oeuvres package -inquire for rates

Add an overnight stay that includes Silcox Hut bunkhouse lodging, bedding, breakfast, gratuity, and tax for minimum of 6 people and maximum of 24 people
\$170.00 per person

a 19.5% service charge is added to all food and beverage fees



What's Next?

TO PROCEED...

Now that you have seen what Timberline Lodge has to offer to make your event memorable, all you need to do is contact the Sales and Catering Office to book your date!

503.272.3251 • sales@timberlinelodge.com

TIMBERLINE WEDDING TIMELINE

DUE DATE	ACTION	COMMENTS
Now...to get the date you want	Book your wedding	A non-refundable deposit of a third of the site fee + food and beverage minimum is due at time of booking.
Two weeks after booking	Return signed contract	Mail, fax, or email contract to the Sales and Catering Office.
Three months prior	Order wedding cake	Call the bakery for a tasting and consultation to pick out your cake. Contact JaCivas (503)234-8115 www.jacivas.com
Anytime!	Contract with vendors	See recommended vendors list of florists, photographers, etc. included in the wedding packet.
One to three months prior	Finalize wedding details	Contact your Sales Representative (503)272-3251 to finalize your menu and room setup plans.
Two months prior	Room block release	Any hotel rooms held for your guests that have not been reserved will be released into general inventory.
One week prior	Final guest count and payment due	Contact your Sales Representative (503)272-3251.

Rehearsal Dinners

There are many options for rehearsal dinners at Timberline Lodge, from BBQ, pizza, and bike-in-casual to wine or beer paired menus in exclusive locations!

SILCOX HUT

One mile above Timberline Lodge. Beautiful, adventurous and rustic. Dinner as well as beer and wine service is available. See Silcox Lodge Dinner Menu. Add an overnight stay too!. Dinner Buffet prices range \$52.00 to \$70.00 per person plus service charge. The rental fee is \$1,025.00 plus \$350.00 per snowcat or \$195.00 per SUV trip, and a \$2,250.00 food and beverage minimum applies.
Maximum 40 people

FDR TERRACE

Dine where FDR dedicated the lodge in 1937! This outdoor dining venue on the south side of Timberline features amazing Cascade Mountains views and easy lodge access. \$300 site fee. Available July - September. Please note this is an outdoor dining location and lodge guests may wander by.
Minimum 18 people. Maximum 32 people.

THE BLUE OX

Cozily tucked away just behind the main lobby, the Blue Ox is a favorite hole-in-the-wall watering hole steeped in history. \$325.00 room use fee for three hours plus \$425.00 food & beverage minimum. Price ranges \$17.00-\$36.00 per person. Available anytime April through mid-June and after Labor Day until Thanksgiving. Also available after 9pm on weekends December through March and July - Labor Day.
Maximum of 25 people.

PRIVATE BANQUET ROOM

Fantastic views and intimate historic settings when you book a Timberline Lodge banquet room. Accommodates 5-200 people. Full bar service available. Price ranges \$49.00-\$80.00 per person. See Dinner Banquet Menus. Minimums vary seasonally.

a 19.5% service charge is added to all food and beverage fees



Rehearsal Dinners

continued

SUMMIT SKI LODGE

Built in 1927, and located in Government Camp, Summit Ski Area is the longest continuously run ski area. Features Mt. Hood & Cascade Mountains views, attached deck, and patio games. Bike or drive in for a casual dining experience. \$450.00 site fee , \$950.00 food and beverage minimum. Available April through October.

Maximum 60 people.

PHLOX POINT CABIN

Phlox Point Cabin is a secluded, intimate, and one of a kind renovated Boy Scout Cabin hidden in the woods. Beer & wine available. Specialty fireplace menu price range is \$42.00-\$75.00 per person. Seasonal availability. \$495.00 site fee plus shuttle service.

Accommodates 12-18 people.

CASCADE DINING ROOM

Beautiful setting in the main dining room or adjacent mezzanine. Seasonal seating times apply. Seasonal Select Dinner Menu includes salad, choice of entree, dessert, and coffee or tea. Prices start at \$60.00 per person plus gratuity.

Maximum of 25 people (no minimum).

Y'BAR

Located in the Wy'East Day Lodge and featuring Cascade Mountains views, attached deck seating, full bar, and Mt. Hood Brewing Co. ales on tap. Menus include pasta, gourmet pizza, and BBQ dinner. Price ranges \$38.00-\$60.00 per person with a \$1,200.00 food & beverage minimum. Available April, May, June and after Labor Day in September through October.

Maximum 80 people.

a 19.5% service charge is added to all food and beverage fees



Recommended Vendors

FLORISTS

Botanica Floral Design	botanicafloralpdx.com	(503) 358-4687
Crystal Lilies	crystallilies.com	(503) 221-7701
Distinctive Designs	distinctivedesignsbydenice.com	(503) 881-0279
Nancy's Floral	nancysfloral.com	(503) 716-4971
Sammy's Flowers	sammysflowers.com	(503) 222-9759
Tammy's Floral in Hood River	tammysfloral.com	(800) 942-1051

PHOTOGRAPHERS

Alesia Films	alesiafilms.com	(503) 409-2926
Altura Studios	alturastudio.com	(503) 312-6400
Anchor + Pine Collective	anchorandpinecollective.com	(512) 971-2031
Becky Nerpel	studio623photography.com	(503) 810-2958
Blaine & Bethany	blaineandbethany.com	(541) 716-6008
Candy Glass Videography	candyglassproductions.com	(971) 258-6400
Evrin Icoz Photography	evringallery.com	(503) 341-4762
FS Photography	fsweddings.com	(503) 922-1677
Holland Studios	hollandstudios.com	(503) 238-5957
Jessica Hill Photography	jessicahillphotography.com	(503) 964-7063
J O S Photographers	josstudios.com	(503) 781-1306
Kimberly Kay	kimberlykayphoto.com	(541) 610-2590
Lindsay Blair	lindsayblairphotography.com	(503) 869-2064
Michael Peterson	michaelpetersonphotography.com	(541) 399-8859
Powers Studios	powersstudios.com	(503) 478-0997

ADDITIONAL ACCOMMODATIONS

Collins Lake Resort	collinslakeresort.com	(800) 234-6288
Laughing Bear Cabins	laughingbearlogcabins.com	(503) 622-1572
Lodge at Government Camp	timberlinelodge.com	(503) 272-3316
Mt. Hood Inn	mthoodinn.com	(503) 272-3205
Mt. Hood Oregon Resort	mthood-resort.com	(503) 622-3101
Mt. Hood Vacation Rentals	mthoodrentals.com	(888) 424-9168

OFFICIANTS & COURTHOUSES

Clackamas County Courthouse	clackamas.us/recording/marriage	(503) 655-8551
Rev. David Maynard	djMaynard6200@gmail.com	(503) 358-4570
Rev. Bill Nyland		(503) 307-8497
Steve Sharp	revsteve@abc-nw.com	(503) 890-0193

Recommended Services

continued

WEDDING COORDINATORS

Luxe Event Productions	luxenw.com	(503) 477-0599
Soirée - Molli Sisk, Owner	bonsoiree.com	(503) 230-9311
Your Perfect Bridesmaid	yourperfectbridesmaid.com	(503) 984-8652

MUSIC

3 Leg Torso	3legtorso.com	(503) 740-9614
A Sound Choice	asoundchoiceentertainment.com	(503) 557-8554
Celebration Music	mediajockeys.com	(503) 234-2492
Dancing Penguin	adancingpenguin.com	(503) 282-3421
Duo con Brio String Quartet	duoconbrio.com	(503) 407-6256
Ellen Lindquist	Harpist	(503) 626-4277
Gayle Ritt	Singer Guitarist	(503) 819-6246
Innisfree (Irish Music)	musicbyinnisfree.com	(503) 282-3265
Jackstraw Acoustic Bluegrass	jackstraw.net	(503) 231-0876
John Ross	johnrossmusic.com	(503) 515-3559
Maureen Love (Harpist)	maureenloveharpist.com	(503) 636-5429
Michael Johnston	portlandpiper.com	(503) 452-8983
Pacific Talent Inc.	pacifictalent.com	(503) 228-3620
Portlandia Brass	portlandiabass.com	(503) 891-3821
Rose City Hot Club	rosecityhotclub.com	(503) 826-0212

TRANSPORTATION

Aspen Limo - Timberline's Preferred Transportation Provider!	aspenlimotours.com	(503) 274-9505
Blue Star Bus	bluestarbus.com	(503) 249-1837
Ecoshuttle-run on biodiesel!	ecoshuttle.com	(503) 548-4480
Luxury Accommodation	airporttransportationinportland.com	(503) 668-7433
NW Navigator	nwnavigator.com	(503) 285-3000
Sea to Summit	seatosummit.net/shuttle-services	(503) 286-9333

HAIR & MAKEUP

Lauren Mather	mather.lauren@gmail.com	(503) 869-2362
Kalyn Benaroya	kalynbenaroya@hotmail.com	(503) 781-7777
Micah Hoiland	micahehoiland@gmail.com	(971) 221-7556
Geneva Garcia	ig@geneva.hairmua	(661) 317-1223

Recommended Services

continued

MISCELLANEOUS

Barclay Event Rentals	barclayeventrentals.com	(503) 656-9587
Flash Mob Specialist!	pdxflashmob.com	(503) 333-6270
Henna Artist	halfmoonhenna.com	(503) 679-6148
JaCiva's Bakery	jacivas.com	(503) 234-8115
Life Outside	life-outside.com	(503) 515-3022
Mt. Hood Photo Booth	mthoodphotobooth.com	(503) 360.2221
Oblation Papers & Press	oblationpapers.com	(503) 223-1093
River Rafting	riverdrifters.net	(800) 972-0430
Something Borrowed Rentals	somethingborrowedPDX.com	(971) 373-6203
West Coast Productions	wcep.com	(503) 294-0412

CHILDCARE

Care Givers Placement	cgpa.com	(503) 244-6370
On the Go Childcare	onthegochildcare.com	(971) 338-9145
NW Nannies	nwnannies.net	(503) 245-5288

RLK & Company, DBA Timberline Lodge, assumes no responsibility or liability in connection with the decision by any guest to use any of the child care or babysitting services listed above. The listed names are independent child care providers who have notified Timberline that they may be available from time to time to provide child care services. Any parent or guardian who utilizes those services should make their own determination as to the suitability of the care provider, including the specific terms and conditions of any engagement.



timberlinelodge.com/weddings