

2023 WEDDING MENU



Pick
a Seat
Either
Side
you're
Loved
BY BOTH
Groom
& the
Bride



FIVE PINE

PRE-WEDDING SNACKS

Delivered right to your cabin while you get ready.
8 person minimum per selection.

Sandwich Tray

Assortment of Sandwiches on Artisan Break
with Accompanying Spreads

21/pp

That's A Wrap

Whole Wheat Wrap, Turkey, Cheese,
Spinach, Vegetable Mix, Sun-Dried
Tomato Mayonnaise

**Vegetarian Varieties Available*

21/pp

Make Your Own Sandwich

Organic White Bread, Croissants, Meat,
Cheese, Veggies, Accompanying Spreads

19/pp

Crudités Platter

Fresh Season Vegetables, Bleu Cheese
Dressing, Hummus

10/pp

Cheese Platter

Domestic and Imported Cheeses, Fresh Fruit,
Assorted Crackers

15/pp

BEVERAGES

Sodas	3 EACH
Domaine STE Michelle Sparkling Brut	35
Orange Juice for Mimosas	16 PER CARAFE
Sparkling Cider	18

HORS D'OEUVRES

DISPLAYED HORS D'OEUVRES

SMALL (SERVES 30-49) | MEDIUM (SERVES 50-77) | LARGE (SERVES 76-100)

Goat Cheese Torta

Chevre on a base of Roasted Beets, layered with Candied Nuts and Sweet Apples drizzled with Honey, Served with Fresh Bread and Crackers

M 250

Grilled Vegetables Display

Hummus, Roasted Red Pepper Coulis

S 190 | M 260 | L 325

Gourmet Dip Board

A Trio of Savory Dips: Creamy Artichoke and Spinach, Roasted Red Pepper and Olive Tapenade, and Red Beet Hummus, Fresh Bread, Crackers, Crostini

S 160 | M 225 | L 300

Baked Brie en Croûte

Brie Pastry, Roasted Garlic, Baguette, Crackers

S 145

Antipasto Display

Meats, Cheeses, Olives, Marinated Tomatoes and Roasted Garlic, Baguette, Crackers

S 250 | M 350 | L 500

Fresh Fruit Array

Sliced Fruit and Berries

S 160 | M 210 | L 275

Crudites

Crisp Vegetables, Hummus, Ranch

S 150 | M 190 | L 260

PASSED HORS D'OEUVRES

TWO SELECTIONS - 17 | THREE SELECTIONS - 22 | FOUR SELECTIONS - 27

Crostini

Marinated Artichoke, Olive Tapenade

Endive

Shrimp, Scallop Ceviche

Wonton Cups

Cambozola Cheese, Roasted Garlic

Crostini

Burrata, Balsamic Reduction, Chile Infused Watermelon, Microgreens

Lamb Meatballs

Lemon-Mint Yogurt Sauce

Seared Pineapple & Shrimp Bites

Bell Pepper, Red Onion

Crostini

White Truffle Oil, Brie, Prosciutto, Honey

Stuffed Mushrooms

Merguez Lamb Sausage

Turnovers

Feta, Creamed Spinach, Caramelized Onions

Individual Jumbo Prawn

Served in a shot glass with Cocktail Sauce

Lamb Kebab

Tomato, Red Onion, Cilantro Mint Chutney

Cucumber Cup

Red Beet Hummus and Chives

CASUAL HORS D'OEUVRE STATIONS

LATE NIGHT SNACKS

FivePine's Special Mac'N'Cheese

Three Cheeses over Cavatappi Pasta

13/pp

Smoked Gouda & Bacon Mac'N'Cheese

18/pp

Build Your Own Mac'N'Cheese

FivePine Mac'N'Cheese with Toppings options
of Bacon, Sautéed Bell Peppers or Mushrooms,
Tomatoes, Chives, Sour Cream

25/pp

You Had Me at Nachos

Chips, Black Beans,
House Cheese Sauce, Tomatoes, Black Olives,
Green Onion, Pico de Gallo, Sour Cream

22/pp

WITH SEASONED GROUND BEEF 28/pp

Hot Potato, Hot Potato

Potatoes you can top with Bacon, Tomatoes,
Cheddar Cheese, Green Onion, Sour Cream

22/pp

WITH CHILI 29/pp

Old Fashioned Grilled Cheese

Tillamook Cheddar Cheese

15/pp

Give Me S'more

Honey Graham Crackers, Marshmallows, Milk
Chocolate, Andes Candies, Peanut Butter, Caramel
Drizzle, Roasting Sticks, Utensils, Dishes, Flame
for Roasting, Setup/Maintenance/Breakdown, Log
Round, Pinecone Decor

NO. OF GUESTS	PRICE
25-50	250
51-75	325
76-100	375
101-125	425
126-150	475

DINNER

SERVED BUFFET STYLE

The Pines Signature

Includes Iced Tea, Lemonade, and Dinner Rolls

Single Entrée **64/pp**

Dual Entrée **71/pp**

SALADS

CHOOSE TWO

Mixed Baby Greens *Grape Tomato, Carrots, Cucumber,
House-Pickled Red Onion, Croutons, Raspberry Vinaigrette*

Spinach *Walnuts, Cranberries, Red Onion, Feta*

Caesar *Parmesan, Black Pepper Phyllo Croutons*

Israeli Couscous *Zucchini, Radish, Tomato, Chives, Olives*

Roasted Wild Oregon Mushroom *Cavatappi Pasta, Artichoke Hearts,
English Pea, House Pickled Red Onion, Herbs, House Basil Vermouth Vinaigrette*

Chopped *Romaine, Radicchio, Stuffed Queen Olives, Bleu Cheese, Bacon,
Heart of Palm, House Honey Garlic Vinaigrette*

Pasta *Farfalle, Trinity of Bell Peppers, Mozzarella, Roasted Grape
Tomatoes, Parmesan, Basil Pesto*

SEASONAL OPTIONS

Strawberry Spinach Salad *Spring*

Caprese Salad *Summer*

Watermelon Mint Salad *Summer*

Roasted Beet Salad *Fall & Winter*

ENTRÉES

Grilled Chicken *Marionberry Beurre Rouge*

Sautéed Prawns *Fresh Herbs, Butter, Lemon*

Brined Pan Seared Chicken *Pepper Relish, Gruyère Cheese*

Marinated Tri-Tip *Roasted Garlic Demi-Glace
or Bacon Caramelized Onion*

Linguine Pasta *Peppers, Onions, Linguica Sausage, Puttanesca*

Boneless Leg of Lamb *Garlic Shallot, Herb Crust, Mint Chimichurri*

Prime Rib of Beef **ADDITIONAL CHARGE - 7**
Garlic Rubbed, Horseradish Cream

Blackened Pork Tenderloin *Whiskey Maple Glaze, Fruit Compote*

Cajun Salmon *Fried Caper, Florentine Style, Mouseline Sauce*

Buttered Gnocchi *Pearl Onion, Wild Mushrooms, Sweet Basil,
Creamy Tomato Sauce*

Flat Iron Steak *Garlic & Thyme Crusted, Brandy Cream Sauce*

Black Cod *Sauce Vierge (Tomato, Basil, Lemon, Herbs)*

SIDES

CHOOSE TWO

Tuscan Orzo Bake *Spinach, Roasted Red Peppers, English Peas
Yellow Squash, Italian Bread Crumbs*

Fingerling Potatoes *Pink Himalayan Salt*

Quinoa *Fresh Herbs, Roasted Peppers, Sautéed Onion*

Roasted Vegetables *Balsamic Glaze*

Broccolini

FivePine Mac'N'Cheese

Three Cheese Au Gratin *Boursin Cream, Smoked Gouda,
Tillamook Cheddar*

OTHER DINNERS SERVED BUFFET STYLE

Includes Iced Tea, Lemonade

Fiesta Bar

Cilantro-Lime Chicken, Steak Fajitas
with Onions and Peppers

— ACCOMPANIMENTS —

Corn and Flour Tortillas, Lettuce, Pico De
Gallo, Sour Cream, Shredded Cheese

— SIDES —

Cabbage Salad, Black Beans with Green
Chilies, Cumin Spanish Rice

59/pp

Homestyle Comfort

Honey Mustard Chicken, Lamb Shepherd's Pie

— SIDES —

Romaine Salad, Baby Carrots, Mashed
Red Potatoes, Dinner Rolls

56/pp

Feast from the East

Tamari Miso Chicken, Ginger Soy Skirt Steak

— SIDES —

Crunchy Cucumber Edamame Salad,
Yakisoba Noodles, Steamed Rice,
Stir Fry Vegetables

59/pp

Sweet BBQ

Grilled Chicken, Slow Roasted Pulled
Pork with Potato Rolls

— SIDES —

Five Pine Potato Salad,
House Coleslaw, Baked Beans

56/pp

Elda's Italian

Seared Breast of Chicken "Saltimbocca",
Cheese Tortellini, Italian Sausage,
Roasted Garlic Marinara

— SIDES —

Spinach Salad, Roasted Potatoes,
Roasted Seasonal Vegetables
with Basil Pesto, Garlic Bread

52/pp

DINNER & BAR OPTIONS

DINNER OPTIONS

The Pines Signature

Add an additional side or salad 8/pp
Add an additional entree 15/pp

CHILDREN'S PRICING

Ages 0-5 NO CHARGE
Ages 6-12 50% OF ADULT PRICE

Plated STARTING AT 95/pp

Three course dinner, served to each guest.
Available for groups of 125 or fewer.

CUSTOM MENU SELECTIONS REQUIRED

Family Style

UPGRADE 20/pp

Dinner is served to each table in three courses.
Available for groups for 125 or fewer.

YOUR CHOICE FROM "THE PINES SIGNATURE"

- One Salad
- Two Entrées
- Two Sides
- One Dessert

BAR SERVICE

\$150.00 BAR SET UP FEE (FEE IS WAIVED IF SALES REACH \$400.00)

Hosted Bar

All beverages will be charged per drink plus a 20% service charge applied to the master bill at the conclusion of the event.

No-Host Bar

All beverages will be charged per drink on an individual basis.

Partially Hosted Bar

Beer and Wine hosted and charged to master bill. Liquor beverages are the responsibility of the individual guest.

If you request a second bar, there is a \$150.00 set-up fee.
If a full bar is requested in any room other than the South Sister, there is an automatic \$150.00 fee.

- FivePine reserves the right at their discretion to limit bar sales or close the bar for your guests' safety.
- Maximum bar service is 6 hours.
- Last call is 30 minutes prior to the conclusion of the event
- Any unopened wine that has been prepurchased will be available to the host to take home.

Whether hosted or provided as a no-host service, we offer a selection of bar service options to fit your needs. FivePine Catering is the sole liquor license holder for FivePine Conference Center and is responsible, in accordance with Oregon Liquor Control Commissions, for the administration of the sales and service of all alcoholic beverages within this venue.

The host may bring in wine to be served at the event. A corkage fee will be charged for every bottle opened during the function. \$18 for standard 750 ml bottle. Boxed wine is not permitted.

NON-ALCOHOLIC

FivePine Coffee Stations

Original Coffee Station **3/PP**

Includes FivePine Blend Coffee from Sisters Coffee, Organic Numi Teas, Half & Half, Sugar

Deluxe Coffee Station **7/PP**

Everything from Original Coffee Station plus Hot Cocoa, Flavored Creamers, Vanilla Whipped Cream, Mini Marshmallows, Sprinkles, Cocoa Powder, Cinnamon Powder

Infused Water Station

Trio of Infused Waters **5/PP**

Martinelli's Sparkling Apple Cider

Per Bottle **18**

WINE, BEER, LIQUOR

Wine

BOTTLE

Coelho Pinot Gris	25
Samuel Robert Pinot Noir	25
Coelho Rosè	25
Chateau Ste. Michelle Cabernet	35
Chateau Ste. Michelle Merlot	35
Chateau Ste. Michelle Chardonnay	35
Domaine Ste. Michelle Brut	35

Beer

Beer	6
Cider	6

Kegs

1/6 BARREL 1/2 BARREL

Microbrew	250	550
Domestic		300

Well Brands 9

Seagram's 7 Whiskey
Seagram's Vodka
Seagram's Gin
Pancho Villa Tequila
Ronrico Rum

Call Brands 11

Crater Lake Gin (Bend, OR)
Crater Lake Vodka (Bend, OR)
Wild Roots Marionberry Vodka (Portland, OR)
Absolut Vodka
Tito's Vodka
Jack Daniel's Whiskey
Pendleton Whiskey
Malibu Rum
Bacardi Rum
Captain Morgan Spiced Rum
Duggan's Dew Scotch
Jose Cuervo Gold Tequila
Hornito's Silver Tequila

Premium Brands 14

Grey Goose Vodka
Tanqueray No. 10 Gin
Jameson Irish Whiskey
Maker's Mark Bourbon Whisky
Crown Royal Whiskey
1800 Tequila
Patron Silver Tequila
Glenmorangie 10 Year Single Malt Scotch