

2020 Rehearsal Dinner Packages at Sah-Hah-Lee Golf Course



3 Hours Use of Pavilion and Putt Putt Golf

Not available on Saturdays- Minimum 50 guests

Option #1

Buffet Dinner

Pulled Pork Sandwich with BBQ Sauce, Cole Slaw, Red Potato Salad, Baked Beans, Watermelon, Assorted Cookies and Lemonade and Ice Water. \$40/person

Option #2

Buffet Dinner

Applewood Smoked Chicken, Tossed Green Salad with Veggies, Fresh Fruit Platter, and Cheesy Au Gratin Potatoes \$43/person

Includes:

Unlimited putt putt golf for your guests for 3 Hours

Use of the pavilion with stereo system and wireless microphone

Play your choice of music, playlist or Music AP with Bluetooth from your device

15x15 Dance floor

Service fee for staff

Bar Set up and Bartender for 3 hours (alcohol not included in price)

Bar can be hosted or non-hosted, serving beer, hard cider and wine only.

We supply all your guests with a putter, ball and scorecard. We encourage guests to bring their own putter if you have a large group over 40 people

Ice Water and Lemonade for non-alcoholic beverages are provided with meal

White Linens and Wooden Lanterns centerpieces with fairy lights- allowed to decorate

White Tinkle lights on deck, fence and Bistro lights in rafters inside pavilion

Tiki Torches on deck railing for evening events

Extras

Add an additional hour \$200

Dessert- please see catering menu or options

Catering upgrade of Glass Plate, Silverware, Cloth Napkin, Beer or Wine glass \$4.00/person

Hosted Bar- 2 options + 20% Service Fee

1) You may choose the size of keg and your favorite type of beer and selection of house wine

2) Run a tab so your guests have access to a large selection of their choice.

No Hosted Bar- guests pay for their own drinks/ tip jar.

Contact Tracy Lisac eventplanner@sah-hah-lee.com 503-655-9249

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Hosted Bar- Serving Beer and Wine Minimum 30 guests attending 20% Service Charge

Options by the glass -served in a clear plastic glass

Domestic Beer	\$ 4.00 /can
Microbrew or Import Beer	\$ 5.00 /bottle
Draft Domestic (16oz serving)	\$ 4.00 /serving
Microbrew (16oz serving)	\$ 5.00 /serving
House Wine by the glass	\$ 6.00 - \$7 serving
Mimosa Bar with 2 types of fresh Juice and Fruit	\$ 7.00/ serving
w/ Grapefruit Juice	\$8.00/serving

Options for larger Events- Tell us what brand and style you would like to serve.

Torpedo Kegs 40 (16oz servings)	Domestic	\$ not available	
	Microbrew	\$ 180.00	\$4.50/serving
Pony Keg 62 (16oz servings)	Domestic	\$ 220.00	\$3.50/serving
	Microbrew	\$ 250.00	\$4.00/serving
Full Keg 124 (16oz servings)	Domestic	\$ 370.00	\$3.00/serving
	Microbrew	\$ 465.00	\$3.75/serving
House Wine by the Bottle 750ml -5 serving's		\$24/bottle	
Chardonnay, Riesling, Pinot Grigio, Sauvignon Blanc, Red Blend, Cabernet			
Prosecco - 750ml - 5 serving's		\$ 24/bottle	\$ 4.80/serving
Corkage Fee for Wine -Donated or Bring your own		\$ 15/ bottle	
Champagne Toast - 1.5 Liter Bottle 50oz= 16 servings (3oz servings)		\$40.00/bottle	\$ 2.50/serving

*Service Fee of 20% will be added to the final bill

*Prices includes bartender, bar set up, napkins, ice and clear plastic glassware.

Add Rental Glassware - Pint Glass, Wine Glass, Water Glass, and Champagne. .50 cents/glass

No Host Bar- Cash/ Credit Cards, Debit Cards accepted. No fee for bartender and no minimums

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