PUMPKIN RIDGE GOLF CLUB WEDDING PACKAGES



CHRISTINA DALTON | DIRECTOR OF SALES 503.647.2527 | CDALTON@PUMPKINRIDGE.COM 12930 NW OLD PUMPKIN RIDGE ROAD, NORTH PLAINS, OR 97133



GENERAL INFORMATION

DEPOSIT AND POLICIES

A non-refundable deposit, which is applied to your food and beverage total, is required to reserve your date. The amount of the deposit is equal to 25% of the total estimated event total. A total of 50% must be received six months prior to the event date. 100% of the final estimated balance is due 10 days prior to the event date.

All events are required to meet a minimum expenditure. Minimums may vary due to date, time or size of the event. Food and Beverage minimums do not include: service charge, room charge or ceremony fees. The minimum requirements for an event under consideration, please contact the Event Sales Department.

A 20% Service Charge will be added to all food and beverage items

All events have a maximum time limit of five (5) hours. If additional time is required, arrangements may be made with the Event Sales Department prior to the event. Additional charges may apply.

We ask our customers to confirm the total number of guests that will be attending at least ten (10) business days prior to the date of your event. The attendance figure you provide by that date will not be subject to reduction.

All food and beverage must be provided by the club, unless otherwise arranged with our Event Sales Department. We offer a variety of menu selections and packages designed to accommodate any event.

Final menu selections, room arrangements and other details are due forty-five (45) days prior to your event, unless otherwise arranged with the Event Sales Department. Menu pricing can be guaranteed up to ninety (90) days prior to your event. After you provide us with the final selections and arrangements, we will present you with a Banquet Event Order (BEO) confirming the specific requirements of your event.

ROOM CAPACITY

ROOM/AREA	SQ. FEET	DIMENSIONS	BANQUET SEATING	Classroom seating	THEATRE SEATING	STANDING
SUNSET ROOM	1,800	36x50	160 (NOVAPRIL) 280 (MAY – OCT.)	100	200	300
CHAMPIONS GRILLE (AVAILABLE NOV. – APRIL)	720	20x36	80	60	100	120
GHOST CREEK CLUBHOUSE (AVAILABLE NOV. – APRIL)			300	NA	NA	350
GC CEREMONY SITE			300	400	500	1,000
GC LAWN CEREMONY SITE			200			800

WEDDING RENTAL RATES

Sunset Room Rental

Includes: Standard Linen Colors, Tables, Chairs, China, Glassware, Silverware and House Centerpieces

June - September

Monday – Thursday \$800

Friday & Sunday \$1,500

> Saturday \$2,000

October - May

Monday – Thursday \$600

Friday & Sunday \$1,000

> Saturday \$1,500

Ceremony Site Rental

Includes White Chairs, Arch, Unity Table and One Extra Hour of Event Time Sound must be provided by DJ

> Ghost Creek Tree \$1,000 Ghost Creek Lawn \$1,500

Additional Items

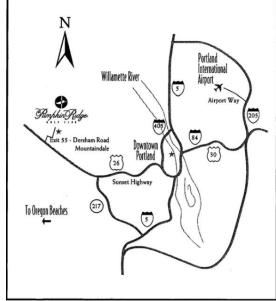
Chair Covers........ \$5.00 per chair
Specialty Linen...... Starting at \$8.00 per Table
Patio Heaters....... \$85.00 each
Up Lighting \$40.00 Each or \$200.00 for 6
Projector & Screen...... \$200.00
Wireless Microphone...... \$50.00
Extra Hour of Event Time...... \$200 - \$240



DIRECTIONS & PREFERRED VENDOR LIST

Directions from Portland International Airport

- Follow Airport Way to I-205 South
- I-205 South 3 miles to Exit #21B I-84/US 30 West
- I-84/US 30 West 6 miles
 to I-5 South
- Stay in Left Lane and follow signs to Beaverton & US 26 West
- Move to Right Lane, 1 mile and take exit #1D US 26/Sunset HWY West toward Oregon Beaches
- Follow Directions from Downtown Portland



12930 NW OLD PUMPKIN RIDGE ROAD NORTH PLAINS, OR 97133 503.647.4747

Directions from Downtown Portland

- US 26/Sunset HWY West Towards Oregon Beaches (Approx. 20 Miles)
- Exit #55 Dersham Road/Mountaindale
- Turn Right proceeding North on Dersham Road
- 1st Right at Mountaindale Road
- 1st Left on Old Pumpkin Ridge Road
- Entrance to Pumpkin Ridge Golf Club on Right

DAVID EFAW PRODUCTIONS DAVIDEFAWPRODUCTIONS.COM 503-229-4393

ROBINSON'S FLORALS www.robinsonsltd.com 503-647-2222

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POWERS STUDIOS <u>www.powersstudios.com</u> 503-478-0997
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BEVERAGE SELECTIONS

Full Hosted Bar Package

Hosted Bar includes Pumpkin Ridge House Wines, Microbrew & Domestic Beer, Mixed Drinks and all Non-Alcoholic Beverages

With Premium Liquor Brands:

With Well Liquor Brands:

(3) Hours - \$32 per Guest / (4) Hours - \$38 per Guest

(3) Hours - \$28 per Guest / (4) Hours - \$34 per Guest

Additional \$2 per Guest for Premium Wines

Semi Hosted Bar Package

Hosted Bar includes House Wine, Microbrew & Domestic Beer and all Non-Alcoholic Beverages

(3) Hours - \$22 per Guest / (4) Hours - \$26 per Guest

Additional \$3 per Guest for Premium Wines

Frozen Drink Menu

Frose Margarita Strawberry Daiquiri Pina Colada Vodka and Lemonade

Add \$5 to any Beverage Package

Beverage Ala Carte

Wine & Champagne		Non-Alcoholic	
Banquet Wine/Champagne	\$24 Bottle	Gatorade	\$3.50
Glass Wine/Champagne	\$8 White/\$9 Red	Bottled Water	\$2.50
Premium Wine/Champagne		Bottled Soda	\$3.50
Glass Premium Wine	\$8+	Juice	\$2.50
Champagne Toast	\$4.50 per Guest	Red Bull	\$4.50

Beer Keg Beer		Canned, Bottled		Corkage Fees	Children's Beverages
Domestic Full	\$400	and Draft Beer		Kegs: \$250 per Full Keg/	Unlimited Non-Alcoholic
Domestic Pony	\$225	Import	\$7	\$100 per Pony Keg	Beverages, Children 4-12
Import / Craft Full	\$525	Domestic	\$6	Wine: \$14 per Bottle (.75	\$5 per Child
Import / Craft Pony	\$275			Liter)	

mport / Craft Pony	\$275	Liter)					
		Mixed Drinks					
Well - \$8 Gordons Vodka/Gin Castillo Rum Early Times Pepe Lopez Clan McGregor	Call - \$9 Absolute Chivas Captain Morgan Jack Daniels Fireball Jim Beam Johnny Red Label Jose Cuervo	Premium - \$9 Titos Kettle One Tanqueray Bombay Sapphire Bacardi Superior Crown Royal Jameson Makers Mark Pendleton 1800 Johnny Black Label	Super Premium - \$10 Grey Goose Patron Oban Hendricks Woodford Reserve	Cordial - \$9 Baileys Jägermeister Kahlua Deserano			

LILAC MENU

DISPLAY

Choice of one display Additional displays \$4 per person

CHEESE

FRUIT

Cheddar, Swiss, and Pepper Jack

Pineapple, Honeydew, Cantaloupe

CHARCUTERIE

VEGETABLE

Turkey, Salami and Ham

Carrots, Celery, Broccoli, and Cherry Tomatoes

CHOICE OF SALAD

MIXED GREENS

CLASSIC CAESAR

Cucumber, Sliced Black Olives and Creamy Italian Vinaigrette or Ranch Dressing

Chopped Tomato, Shredded Carrots, Sliced Parmesan Cheese, Croutons, Romaine Lettuce and Caesar Dressing

CHOICE OF ONE ENTRÉE

SPAGHETTI OR PENNE PASTA

HERB BAKED CHICKEN

With choice of Marinara or Roasted Garlic and Chicken Breast with White Wine and Butter Pan Oil

Jus

Add Sausage and Meatball \$3 per person

CHOICE OF ONE

Rice Pilaf

Roasted Red Potatoes

Mashed Potatoes

CHOICE OF ONE

Green Bean with Bacon

Cauliflower and Broccoli

Roasted Corn Salad

\$25 PER PERSON

All prices are based on a per person charge Prices Quoted do not include applicable 20% food & beverage service charge CHRISTINA DALTON | DIRECTOR OF SALES 503.647.2527 | CDALTON@PUMPKINRIDGE.COM 12930 NW OLD PUMPKIN RIDGE ROAD, NORTH PLAINS, OR 97133

HEMLOCK MENU

DISPLAYS

Choice of one display Additional displays \$4 per person

Cheddar, Swiss, Pepper Jack, Smoke Gouda, and Boursin Pineapple, Honeydew, Cantaloupe, Watermelon, and

Grapes

CHARCUTERIE

VEGETABLE

Turkey, Ham, Salami, and Roast Beef

Carrots, Celery, Broccoli, Cherry Tomatoes, Jicama, and

Bell Peppers

CHOICE OF TWO-PASSED APPETIZERS

Tomato Bruschetta

Chicken Satav

Bacon Wrapped Scallops

Vegetable Spring Rolls

Mini Crab Cakes

Spinach & Artichoke Crostini

Pigs in a Blanket

Coconut Shrimp

Duck Confit & Goat Cheese Tartlets Spanakopita

Smoked Salmon Crostini

Beef Brisket and Potato Croquettes

Charred Beef Tenderloin on Horseradish Crostini

Mushroom Quesadillas

Deviled Eggs

Tuna Tartar on Wonton Crisps or Cucumber

Roasted Pepper & Cilantro Pesto Tuscan Chicken Empanadas Flatbread Pizzas

CHOICE OF SALAD

MIXED GREENS

CLASSIC CAESAR

Chopped Tomato, Shredded Carrots, Sliced Cucumber, Parmesan Cheese, Croutons, Romaine Lettuce and Caesar Sliced Black Olives and Creamy Italian Vinaigrette or

Ranch Dressina

SPINACH & BABY KALE

Tomatoes, Cucumbers, Sunflower Seeds, Balsamic or Red Wine Vinaigrette

CHOICE OF ONE ENTRÉE

SPAGHETTI OR PENNE PASTA

HERB BAKED CHICKEN

With choice of Marinara or Roasted Garlic and Oil Add Sausage and Meatball \$3 per person

Chicken Breast with White Wine and Butter Pan Jus

Thin Sliced Pork with Double Mustard Cream Sauce

CHOICE OF ONE

HERB ROASTED PORK LOIN

Rice Pilaf Roasted Red Potatoes Mashed Potatoes Orzo Pasta Salad

CHOICE OF ONE

Roasted Corn & Sweet Peppers

Green Beans with Bacon

Baby Carrots & Squash Sauté

\$35 PER PERSON

IRONWOOD MENU

DISPLAYS

Choice of one display Additional displays \$4 per person

CHEESE

Manchego, Humboldt Fog, Sharp Vermont Cheddar, Pineapple, Honeydew, Cantaloupe, Watermelon, Strawberries, Kiwi and Mixed Berries

FRUIT

Brie and Camembert CHARCUTERIE

Turkey, Ham, Salami and Roast Beef

VEGETABLE

Carrots, Celery, Broccoli, Cherry Tomatoes, Jicama, Bell Peppers, Cucumbers, Mushrooms, and Baby Rainbow Carrots

MEDITERRANEAN

Artichoke Hearts, Cucumber, Grilled Squash and Zucchini, Roasted Peppers, Baba Ghanoush, Hummus, Olive Tapenade, and Pita Bread

CHOICE OF THREE HAND-PASSED APPETIZERS

Tomato Bruschetta Chicken Satay Bacon Wrapped Scallops

Vegetable Spring Rolls Mini Crab Cakes Spinach & Artichoke Crostini

Duck Confit & Goat Cheese Tartlets Pigs in a Blanket Coconut Shrimp

Smoked Salmon Crostini Beef Brisket and Potato Croquettes Spanakopita

Charred Beef Tenderloin on Mushroom Quesadillas **Deviled Eggs**

Horseradish Crostini

Tuna Tartar on Wonton Crisps or Cucumber

Roasted Pepper & Cilantro Pesto Tuscan Chicken Empanadas Flatbread Pizzas

CHOICE OF SALAD

MIXED GREENS CLASSIC CAESAR

Sliced Black Olives and Creamy Italian Vinaigrette or

Ranch Dressina

Chopped Tomato, Shredded Carrots, Sliced Cucumber, Parmesan Cheese, Croutons, Romaine Lettuce and Caesar

Dressing

SPINACH & BABY KALE

Wine Vinaigrette

PACIFIC GRAIN MEDLEY Tomatoes, Cucumbers, Sunflower Seeds, Balsamic or Red Rice, Quinoa and Lentils Tossed with Fresh Herbs and

Garden Greens

CHOICE OF TWO ENTRÉES

GRILLED SALMON HERB BAKED CHICKEN

Pacific Northwest Salon with Lemon-Caper Butter Sauce Chicken Breast with White Wine and Butter Pan Jus

HERB ROASTED PORK LOIN

MUSHROOM RAVIOLI WITH PESTO CREAM SAUCE

Thin Sliced Pork with Double Mustard Cream Sauce

CHOICE OF ONE

Rice Pilaf Roasted Red Potatoes Mashed Potatoes Orzo Pasta Salad

CHOICE OF ONE

Roasted Corn & Sweet Peppers

Green Beans with Bacon

Baby Carrots with Squash Sauté

\$45 PER PERSON

COTTONWOOD MENU

DISPLAYS

Choice of one display Additional displays \$4 per person

CHEESE

FRUIT

Manchego, Humboldt Fog, Sharp Vermont Cheddar, Brie Pineapple, Honeydew, Cantaloupe, Watermelon, and Camembert

Strawberries, Kiwi and Mixed Berries

CHARCUTERIE

VEGETABLE

Turkey, Ham, Salami and Roast Beef

Carrots, Celery, Broccoli, Cherry Tomatoes, Jicama, Bell Peppers, Cucumbers, Mushrooms, and Baby Rainbow Carrots

MEDITERRANEAN

Artichoke Hearts, Cucumber, Grilled Squash and Zucchini, Roasted Peppers, Baba Ghanoush, Hummus, Olive Tapenade, and Pita Bread

CHOICE OF FOUR HAND-PASSED APPETIZERS

Tomato Bruschetta Chicken Satay Bacon Wrapped Scallops

Vegetable Spring Rolls Mini Crab Cakes Spinach & Artichoke Crostini

Duck Confit & Goat Cheese Tartlets Pigs in a Blanket Coconut Shrimp

Smoked Salmon Crostini Beef Brisket and Potato Croquettes Spanakopita

Charred Beef Tenderloin on Mushroom Quesadillas **Deviled Eggs**

Horseradish Crostini

Tuna Tartar on Wonton Crisps or Roasted Pepper & Cilantro Pesto Tuscan Chicken Empanadas

Flatbread Pizzas Cucumber

CHOICE OF TWO SALADS

CLASSIC CAESAR

PACIFIC GRAIN MEDLEY

MIXED GREENS Chopped Tomato, Shredded Carrots, Sliced Cucumber, Parmesan Cheese, Croutons, Romaine Lettuce and Caesar

Sliced Black Olives and Creamy Italian Vinaigrette or Ranch Dressing

Dressing

SPINACH & BABY KALE

Wine Vinaigrette

Tomatoes, Cucumbers, Sunflower Seeds, Balsamic or Red Rice, Quinoa and Lentils Tossed with Fresh Herbs and

Garden Greens

Cucumber-Tomato Salad With Low Country Onion Vinaigrette

CHOICE OF TWO ENTRÉES

GRILLED SALMON

HERB BAKED CHICKEN

Pacific Northwest Salon with Lemon-Caper Butter Sauce Chicken Breast with White Wine and Butter Pan Jus

HERB ROASTED PORK LOIN

PETITE FILET MIGNON

Thin Sliced Pork with Double Mustard Cream Sauce Peppercorn Crusted Beef Tenderloin with Red Wine Demi-

LOBSTER SPAGHETTINI

Roasted Garlic, Tomatoes, Olive Oil, Fresh Spinach and Brandied Cream

CHOICE OF ONE

Rice Pilaf Potatoes Au Gratin

Mashed Potatoes Roasted Fingerling Potatoes

CHOICE OF ONE

Roasted Corn & Sweet Peppers Baby vegetable and Asparagus Ragout

Southern Style Green Beans Roasted Brussel Sprouts with Bacon

\$55 PER PERSON



ADD-ONS

PREMIUM HAND-PASSED HORS D'EUVRES

Add \$3 per Guest for Each Addition

Filet Mignon Sliders Grilled Lamb Chops Oyster Shooters Shrimp Cocktail Coconut Shrimp Beef Sliders

COCKTAIL HOUR DISPLAYS

Fruit & Cheese Display \$5 per Guest

Warm Crab Dip \$6 per Guest

With Crackers and Sliced Fresh Baguette

Italian Antipasto Board \$6 per Guest

With Marinated Grilled Vegetables, Salami, and Mozzarella Cheese, Served with Sliced Fresh Baquette

Shrimp Cocktail \$7 per Guest

Chilled Jumbo Shrimp Served with Cocktail Sauce and Sliced Lemons

CARVING STATIONS

Rotisserie Roasted Turkey Breast Pork Loin

Spiral Ham Beef Tenderloin

Slow Roasted Prime Rib

Ask for Pricing

Children's Meals – Choice of One \$15 per Child (5-12yrs.)

(All include Cookie and Milk) Chicken Strips with French Fries Hamburger with French Fries Spaghetti with Garlic Bread

ADD-ONS (CONTINUED)

DESSERTS

Cookies and Brownies \$20 per Dozen
Chef's Displayed Assortment of Bite Sized \$5 per Person
Desserts

LATE NIGHT SNACKS

French Fry Bar \$5 per Person Ketchup, Ranch, BBQ Sauce

Chicken Wing Bar \$5 per Person

Buffalo, BBQ and Lemon Garlic Sauces

Assorted Mini Pizza \$5 per Person

Pepperoni, Cheese, Vegetarian

Popcorn Bar \$2 per Peron

Served in Paper Bags

Chips & Dip \$5 per Person

Salsa and Guacamole

Beef Sliders \$5 per Person

Cheddar Cheese and Thousand Island