

# *The Elegant Wedding Package*

## *The 2016 Elegant Wedding Package Includes:*

- The Tumwater Room at the Museum of the Oregon Territory
- Reception Catering
- Wedding Cake
- Chair Covers with sashes



# *The Elegant Wedding Package*

## **Package Amenities:**

- The Tumwater Room ceremony and reception site overlooking the historic Willamette Falls
- Tables with white linens
- Chair covers with your choice of colored sash
- Your choice of white or colored napkins
- Front Desk Greeter and on-site Manager
- Event set-up and cleaning
- Use of glass centerpieces and wedding decor
- Additional tables for gifts and guest book
- Use of wedding arch and amenities
- Choice of catering menus from Sugar Street Bakery & Bistro
- Mid level Wedding Cake or Ceremony Cake with Cupcakes
- Bride and Groom dressing rooms
- Sound System with wireless microphone
- A/V projector and projection screen
- Air Conditioned for your comfort
- One-hour Wedding Rehearsal
- Wedding Coordinator to assist before the wedding date and available during the day of your wedding
- On-site coordination and assistance for your vendors
- Free Parking for 68 Cars in our lot and an additional 50 cars across the street
- Parking Lot Attendant to assist your guests in parking
- Historic museum available for your guests to tour
- Handicap accessible
- Professional and polite service staff and bartender
- 8 - hour rental time. Additional time for set-up available (ask for details)

## **The Elegant Wedding Package is priced at:**

**\$75 per person Saturday and Sunday**

**\$65 per person Monday through Friday**

Price is based on a minimum of 100 guests. Events less than 100 guests may be accommodated for a slightly higher per person price.

## Catering:

- Your choice of catered menus (see menus below)
- Professional and courteous service staff
- Licensed bartender to serve your beverages (or choose one of our beverage packages).
- Liquor Liability insurance



- Includes use of glass plates and metal flatware for dinner service and cake service
- Tables set with flatware, napkins and salt & pepper shakers
- All menus include water service, punch, coffee and tea
- All service equipment, chafing dishes and utensils

## Chair Covers:

- Elegant white chair covers with your choice of colored sash to match your wedding colors.
- Chair covers preset for you.



## Wedding Cakes:

- Your choice of cake flavor and icing
- Traditional Cake or Cupcakes with Ceremony Cake



### **Cake flavors**

Chocolate, chocolate peanut butter, vanilla bean, red velvet, spice, lemon, pumpkin, espresso chocolate, coconut, chocolate mint, carrot, banana, marble and a chocolate with a cheesecake center.

### **Frosting flavors**

Vanilla butter cream, cream cheese, lemon, raspberry, mint, caramel, chocolate, cinnamon, mocha, orange cream, and our signature peanut butter.

### **Fillings**

Chocolate ganache, white chocolate ganache, lemon curd, raspberry or cheesecake



## **Pasta Bar Buffet**

### **Traditional Caesar Salad**

Chopped Romaine, traditional Caesar dressing,  
grated Parmesan and herbed croutons

### **Vegetable Crudite**

Marinated and fresh vegetables  
ranch dressing

### **Fresh Baked Rolls & Breads**

Fresh baked rolls  
Pesto Butter

### **Rotelle Marinara**

Rotelle Pasta , creamy marinara sauce

### **Tortellini Pesto with Chicken**

Cheese Filled tortellini, sliced chicken  
addictive creamy pesto sauce

### **Pasta Sides**

Pasta toppings include fresh grated Parmesan,  
red pepper flakes, roasted hazelnuts, black olives,  
Kalamata olives and chopped tomatoes



## **Casual Buffet**

### **Charcuterie Tray**

Hand carved gourmet meats including smoked ham, roast beef, pastrami, roasted turkey

### **Domestic & Imported Cheese**

Sliced Swiss, Cheddar, Monterey Jack, Provolone cheeses

### **Gourmet Breads & Artisan Rolls**

Offered with butters, condiments including mustards, mayonnaise and creamed horseradish sauce

### **Oregon Green Salad**

Spring mix lettuce, roasted hazelnuts, Tillamook blue cheese crumbles, dried cranberries, herb roasted croutons, light raspberry balsamic dressing

### **Tortellini Salad**

Cheese filled Tortellini Pasta, olives, Parmesan and sundried tomatoes in a herb vinaigrette dressing

### **Vegetable Crudite**

A variety of fresh sliced vegetables served with ranch dressing

## **Springtime Buffet**

### **Caprese Salad**

Thin sliced locally grown tomatoes layered with organic basil and Oregon Mozzarella cheese. Sprinkled with aged Balsamic Vinegar

### **Gourmet Selection of Craft Cheese**

A beautifully displayed selection of fine cheeses including Smoked Gouda, Irish Dubliner, Camembert, White Cheddar and French Brie

### **Italian Cheese Torta**

Cream cheese infused with garlic and parmesan layered with sun dried tomatoes and Italian pesto

### **Selection of Petite Sandwiches**

Honey Roasted Turkey, Peppered Ham, Chicken Curry and Vegetarian petite sandwiches served on artisan breads, croissants and rolls

### **Condiment Tray**

A selection of pickles, black olives, Kalamata olives, along with pickled vegetables mustards and aioli

### **Ravioli & Spinach Salad**

Cheese filled raviolis layered with spinach, roasted sun dried tomatoes and Parmesan sprinkled with a herb vinaigrette dressing

### **Fresh Seasonal Fruit**

Fresh fruits of the season beautifully displayed and offered with a sweet cream fruit dip



## Reception Buffet Menu

### **Herb Roasted Chicken**

Tender breasts of chicken baked and accented with fresh herbs and berries in a lemon beurre blanc sauce

### **Oregon Green Salad**

Spring mix lettuce tossed with roasted hazelnuts, Tillamook blue cheese crumbles, dried cranberries and herb roasted croutons served with a light raspberry balsamic dressing

### **Fresh Seasonal Fruit Display**

Fresh fruits of the season beautifully arranged

### **Artisan Breads**

A selection of petite rolls served with an assortment of flavored butters including Almond Butter and Pesto Butter

### **Roasted Red New Potatoes**

Fresh, locally sourced red potatoes, baked and tossed with a lemon herb butter

### **Fresh Steamed Vegetables**

Asparagus, French beans, carrots, cauliflower and broccoli steamed on site and kissed with a lemon butter





## Summer Reception

### **Grilled Chicken Skewers**

Cubed breasts of chicken marinated and grilled  
glazed with a sweet orange sauce

### **Barbecue Beef Skewers**

Beef skewers grilled and brushed with  
a tangy bourbon barbecue sauce

### **Vegetable Crudite**

Fresh vegetables served with a ranch dressing

### **Rice Pilaf**

Jasmine Rice prepared with a hint of sweetness

### **Mediterranean Salad**

Butter Lettuce with slices of oranges and  
berries with a tropical dressing

### **Pita Bread Wedges**

Drizzled with olive oil and sea salt and baked

### **Sauces & Toppings**

Add your preferred flavors with the rolling sauces

Teriyaki Sauce    Sweet Chili Sauce    Hoi Sin Sauce  
Fresh Salsa Rojo    Orange Sauce

# *The Elegant Wedding*

## Pricing 2016

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Notes:

- 1) Upgraded catering menus available upon request.
- 2) Wedding cakes can be customized and upgraded. See us for details and pricing.
- 3) For those that do not require a wedding cake you may deduct \$300 from the above prices.
- 4) Additional guests may be added for the per person price for that date.
- 5) Menus can be custom created if desired (additional fees may apply). Like-items can be substituted if desired, please contact us for details.
- 6) Package price includes use of all Tumwater Room amenities as well as chair covers, centerpieces and decor pieces.

Contract Details:

Prices above require an additional \$300 refundable security deposit.

A deposit of \$1,500 will hold and confirm the date of your wedding at the Tumwater Room. Balance is due 30 days prior to the date of the wedding.

Please call us at 503-310-9975 if you have any questions or require additional information.