



Skamania Lodge

Winter Wedding Packages

Inclusions

- Ceremony & Reception Venue Space (Site Rental Fee Waived)
 - Champagne Toast to the Happy Couple
 - Cake Cutting & Service
 - Dance Floor Built to Suit
 - China Service & Votive Candles
 - Linens (White or Ivory)
- Non-Alcoholic Beverage Station (Coffee, Tea, Lemonade)
 - Hot Cocoa Station
- One Complimentary Forest View King Guestroom
 - One Hour of Ceremony Rehearsal Time
 - Ceremony & Reception Sound



Winter Wedding Packages are available November through April.
Restrictions may apply during select weekends in December. 30 guest minimum.



Sarah Olivia Photography

Winter Wedding Packages



Hors d'Oeuvres

\$22 PER GUEST

BUTLER PASSED HORS D'OEUVRES MENU

Can also be served as an individual sampler plate

(Choice of Three)

Dungeness Crab Salad in Phyllo Cup (DF)

Spinach & Brie Cheese Stuffed Mushrooms with Toasted Pine Nuts (GF, Veg)

Smoked Steelhead, Goat Cheese, Red Onion Marmalade Filled Phyllo Cups

Apple Smoked Bacon, Oregon Bleu Cheese, Sweet Onions with Fig Jam Crostini

Seasoned Tuna on Won Ton with Wasabi Aioli (DF)

Garlic, Asiago Cheese Bruschetta with Forest Mushroom Mascarpone Cheese (Veg)

Beyond Burger Meatballs with BBQ Sauce (GF, DF, Veg, V)

DISPLAYS

Antipasto

Cured Meats, Cheeses, Pickled Vegetables & Garlic Crisps

Serves 30 guests

\$450.00

Local Cheese & Seasonal Fruit Display, Crackers (GF, Veg)

Serves 30 Guests

\$475.00

Cured Meats & Gorge Seasonal Grilled Vegetables (GF, DF)

Serves 30 Guests

\$500.00

Cured Steelhead Lox with Cream Cheese, Red Onion,

Capers, Sliced Egg, Rye Crackers (GF)

Serves 30 Guests

\$400.00



GF: Gluten Free | DF: Dairy Free | Veg: Vegetarian | V: Vegan

All prices are subject to 25% service charge and 7.7% sales tax. Prices are subject to change.

Winter Wedding Packages

Plated Wedding Dinner

Served Indoors Only

SALADS (Choice of One)

Classic Caesar Salad

Wild & Gathered Greens, Baby Roma Tomatoes,
English Cucumber, Shaved Red Onion, Fresh Herb Vinaigrette (GF, DF, Veg, V)

Baby Spinach, Sliced Red Onion, Crumbled Bacon, Bleu Cheese,
Spiced Nuts, Roasted Shallot Vinaigrette (GF)

ENTRÉES (Choice of Two plus Vegetarian Option)

Pan Roasted Steelhead
Grilled Asparagus, Citrus Beurre Blanc, Wild Rice Pilaf (GF)

Grilled Beef Tenderloin
Sour Cream & Chive Whipped Potatoes, Braised Swiss Chard,
White Truffle Butter (GF)

Grilled New York Strip Steak
Boursin Potato Mash, Forest Mushrooms, Port Demi Reduction (GF)

Oven Roasted Chicken
Wild Rice, Grilled Asparagus, Basil Pan Gravy (GF, DF)

Double Cut Pork Chop
Buttered New Potatoes, Green Beans, Apple Chutney (GF)

Poblano Pepper Stuffed with Grilled Vegetables & Chevre
Roasted Corn Cake (GF, Veg)

\$105.00 per Guest

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Winter Wedding Packages

Special Dietary Needs

ACCOMMODATING YOUR NEEDS

The majority of our food is prepared to be gluten free.

To best accommodate guests with special dietary needs, advance notice is requested.

A custom meal will be prepared when necessary and held for such guests until meal service.

For day of requests, we will do our best to accommodate.

VEGAN DINNER OPTIONS

MONDAY & THURSDAY

Grilled Vegetable Stuffed Poblano Pepper, Polenta Cake (GF)

TUESDAY & FRIDAY

Yellow Curry, Vegetables, Jasmine Rice (GF)

WEDNESDAY & SATURDAY

Grilled Portobello Tower, Quinoa, Roasted Red Pepper Coulis (GF)

SUNDAY

Stuffed Poblano Pepper, Corn, Rice, Polenta Cake, Fire Roasted Salsa (GF)

AVAILABLE ANY DAY

Seasonal Chef's Choice Entrée



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Buffet Wedding Dinner



SALADS (Choice of Two)

Chilled Jumbo Prawns Display, Spicy Cocktail Sauce (GF, DF)

Panzanella

Toasted Croutons, Onions, Tomatoes, Basil, Olive Oil, Vinegar (Veg)

Mixed Greens, Cucumbers, Tomatoes, Ranch & Herb Dressings (GF, DF)

Baby Spinach, Smoked Bacon, Apples, Pears, Apple Thyme Dressing (GF, DF)

Gorge Tomatoes, Mozzarella, Basil, Cracked Black Pepper,
White Balsamic, Olive Oil (GF, Veg)

ENTRÉES (Choice of Two plus Vegetarian Option)

New York Strip Loin

Rosemary Demi (GF, DF)

Chili Charred Pork Loin

Apple Chutney (GF, DF)

Oven Roasted Chicken

Mushroom Onion Jus (GF, DF)

Pesto Rubbed Mahi-Mahi (GF)

Citrus Scented Grilled Steelhead

White Wine Butter Sauce (GF)

Scallop & Shrimp

Sherry Cream Sauce, Peppers
& Onions (GF)

Pesto Cream Mushroom Ravioli (Veg)

Grilled Vegetables with Smoked Tomato
Sauce, Wheat Penne Pasta (DF, Veg, V)

Thai Curried Tofu with Coconut
Milk, Roasted Vegetables, Jasmine
Rice (GF, DF, Veg, V)

STARCH (Choice of One)

Roasted Fingerling Potatoes
(GF, DF, Veg, V)

Whipped Buttermilk Potatoes (GF, Veg)

Basmati Rice (GF, DF, Veg, V)

Wild Rice Pilaf (GF, DF, Veg, V)

VEGETABLE (Choice of One)

Grilled Asparagus (GF, DF, Veg, V)

Forest Mushrooms (GF, DF, Veg, V)

Brussels Sprouts (GF, DF, Veg, V)

Broccolini (GF, DF, Veg, V)

Green Beans with
Toasted Almonds (GF, DF, Veg, V)

\$112.00 per Guest

ADD ACTION STATIONS*

Roasted Prime Rib, Creamed Horseradish, Whole Grain Mustard & Rolls (GF, DF)
Serves 25 Guests

\$500.00

Potlatch Steelhead, Ginger Remoulade & Rolls (GF, DF)

Serves 25 Guests

\$375.00

** Requires chef attendant at \$200 per chef for two hours*

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Winter Wedding Packages

Hosted Consumption Bars



One Bartender required per 100 guests.

\$100.00 per bartender/per hour. \$50.00 per cocktail server/per hour.

For No Host Cocktails, please add \$1.00.

Premium Spirits.....\$11.00
Absolut & Smirnoff Vodka, Beefeater
& Tanqueray Gin, Bacardi Rum, El Jimador
Tequila, Famous Grouse Scotch,
Elijah Craig & Pendleton Whiskey

Luxury Spirits\$12.00
Kettle One & Tito's Vodka, Bombay
& Aviation Gin, Sailor Jerry Rum, Herradura
Tequila, Glenlivet Scotch, Maker's Mark
& Crown Royal Whiskey

Cordials.....\$10.00
Kahlua, Baileys

Zero Proof Signature Mocktails\$9.00
Lavendar Lemonade, Grapefruit Julep,
Old Fashion with Q Mixers

Signature Drinks\$14.00
Huckleberry Lemonade, Tito's Refresher,
White Sangria, Red Sangria, Moscow Mule

Domestic Beer.....\$7.00

Imported Beer\$7.50

Micro Brews\$8.00
Rotating Local Favorites

Hard Seltzer & Hard Cider\$9.00
Rotating Local Favorites

House Wines\$11.00
Lone Birch, Pinot Gris & Red Blend

Full wine list is available from your planner.

Hosted Package Bars

Price is per guest, includes Bartender and unlimited drinks for selected duration.

Must be ordered for all guests over 21.

	2 hours	3 hours	4 hours	5 hours
Beer & Wine	\$35.00	\$40.00	\$45.00	\$50.00
Well Spirits, Beer & Wine	\$55.00	\$60.00	\$65.00	\$70.00
Premium Spirits, Beer, Wine	\$57.00	\$63.00	\$69.00	\$75.00
Luxury Spirits, Beer, Wine	\$61.00	\$67.00	\$73.00	\$79.00

All selections subject to change. 90-day notice required for all specialty items.

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Winter Wedding Packages

Late Night Snacks

Bring out your favorite munchies for guests to enjoy half way through the reception.
Options are unlimited, but here a few suggestions.



CHICKEN OR CHEESE QUESADILLA
(Choose One)
\$15.00 per Guest

SOFT PRETZELS (Veg)
with Nacho Cheese, Mustards
\$9.00 per Guest

NACHO BAR
Corn Tortilla Chips, Diced Onion,
Jalapenos, Olives, Guacamole, Salsa,
Sour Cream & Nacho Cheese Dip

CAJUN TATER TOTS &
BEER BATTERED ONION RINGS (DF, Veg)
with Ranch, Fry Sauce & Ketchup
\$9.00 per Guest

- Choice of One:
- Pulled Pork (GF, DF)
 - Vegan Chili (GF, DF)
 - Shredded Chicken (GF, DF)

BUFFALO WINGS &
WAFFLE CUT FRIED POTATOES (DF)
with Creamy Buttermilk Sauce, Bleu Cheese
\$18.50 per Guest

\$18.50 per Guest

BEEF, CHICKEN, BBQ PORK SLIDERS
(Choose One)
\$16.00 per Guest
\$4.00 Each Additional Protein per Guest

CRUDITÉS (GF, DF, Veg, V)
with Ranch, Hummus & Pita
\$8.00 per Guest

SWEET POTATO FRIES (DF, Veg)
with Ranch
\$10.50 per Guest

POPCORN, MIXED NUTS & BAR MIX
\$6.00 per Guest

DESSERT

*CAMPFIRE YUMMY
Graham Crackers, Marshmallows,
Chocolate Bars & Roasting Sticks
\$16.00 per Guest

Deluxe Addition:
Reese's Peanut Butter Cups & Nutella Spread
\$4.50 Additional per Guest

*Indoor Roasting Station, \$150.00 each.



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