



## *Timberline Weddings*

Timberline Lodge has it all - breathtaking views, rustic charm, exquisite food and drink, and cozy accommodations for you and all your guests in a one-of-a-kind historic alpine lodge on Mt. Hood.

503.272.3251 • [timberlinelodge.com/weddings](https://timberlinelodge.com/weddings)

27500 E Timberline Rd.  
Timberline Lodge, OR 97028

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# *Timberline Lodge Has It All*

## **OUT ON THE MOUNTAIN OR INSIDE THE LODGE - THE CHOICE IS YOURS**

Timberline has several venues to deliver the exact setting you have in mind, from large wedding parties of 100 to more intimate gatherings.

## **TIMBERLINE'S BREATHTAKING VIEWS AND SENSE OF PLACE AND TIME ARE UNMATCHED BY ANY OTHER LOCATION**

Timberline is a special place - built in 1937, named a National Historic Landmark in 1977 and still operating today as a ski lodge. At 6,000 feet above sea level on Mt. Hood, it is perhaps the most unique venue in the Pacific Northwest.

## **A PERFECT EVENT IS YOUR EXPECTATION AND YOUR HAPPINESS IS OUR GOAL**

We understand the importance of even the smallest details, and pride ourselves on helping you stay true to the vision of your most special day. We strive to deliver flawless service, so all you have to do is relax and revel in every precious moment.

## **WE HAVE TRUSTED PARTNERS TO TAKE CARE OF EVERY DETAIL**

We have a long list of trusted vendors from which to choose. We are also absolutely content to work with any vendor you bring to us.

## **TREAT YOUR GUESTS TO AN ELEGANTLY RUSTIC LODGING EXPERIENCE**

Timberline Lodge has 70 guest rooms, a 4-season heated outdoor pool and spa, sauna, and gym. Built in 1937 as part of President Roosevelt's Works Progress Administration, each room is furnished in its original style with upgraded amenities. Our large fireplace rooms are perfect for the bride and groom and provide ample space to get ready for your special day.

## **TIMBERLINE'S CULINARY TEAM WILL CRAFT THE PERFECT MENU FOR YOUR WEDDING**

Our award-winning culinary team has decades of experience creating delectable menus that are as flavorful as they are memorable. Enjoy Northwest Alpine cuisine featuring fresh, seasonal, and locally-sourced foods.

## **THERE IS NOTHING WE LOVE MORE THAN CREATING AMAZING WEDDINGS**

Contact us to schedule a tour of Timberline. We are ready to hear about your dream wedding and to provide you with everything you need to turn those dreams into your perfect day.





*A Storybook Wedding  
Calls for a Storybook Location*



# Wedding Options

## **CLASSIC TIMBERLINE PACKAGE ~OR~ BUILD YOUR OWN PACKAGE**

Planning a larger celebration? Choose our Classic Package that includes everything you love about wedding receptions or build your own package to fit your vision. Ceremonies take place on mountainside patios, the amphitheater, or in private event rooms. Receptions take place in a private banquet room of your choice.

- 30 or more guests
- See page 7 for site fees and food & beverage minimums

## **SILCOX HUT**

Unique, rustic, and intimate, Silcox Hut is a very popular wedding choice at Timberline. A Silcox Hut ceremony takes place in front of the stone fireplace. The ceremony setup is seamlessly changed over to wedding reception tables and buffet.

- Seating for up to 40 guests
- See Silcox Hut Package information on page 20 for more information
- Please inquire for package rates

## **JUBILATION PACKAGE**

The Jubilation Package is a step up from the Intimate Weddings Package and allows for a longer planning window. It's built for couples who want a more inclusive package as well as an elevated experience. Ceremonies take place on a mountainside patio or in a private event room followed by dinner.

- Designed for up to 30 guests
- Book any Sunday through Friday (excluding holidays and with additional limitations in the summer)
- Please inquire for package rates

## **INTIMATE WEDDINGS**

This package is perfect for the couple who is ready to tie the knot right away! Weddings take place in a variety of locations.

- 10 guests or more
- Available Mondays through Thursdays
- Book up to 6 months in advance of wedding date
- No room block offered
- Please inquire for package rates

continued on the next page

# Wedding Packages Include:

Hotel Room for Two Nights

Ceremony site of your choice

Chairs set theater style

Skirted table for guest book

Skirted table for gifts

Delivery of gifts from gift table to hotel room

Directional signage

Reception room

Round tables with floor length linens, overlay tablecloth, and cloth napkins\*

Votive candles

All china, glassware, and flatware

Custom-designed wedding cake

Professional banquet staff for all set-up and service (for listed items)

Professional catering staff to assist with arrangements of listed items

Two hours for decorating

\*not available at Silcox Hut

# Classic Timberline Reception Package

## INCLUDES

Three hours of open bar with call brand drinks  
and a selection of Northwest beer & wine

NW beer & wine from the bar package after your ceremony

Choice of five tray-passed hors d'oeuvres

Double entrée dinner buffet

Sparkling wine toast

Custom-designed wedding cake

Sparkling fruit punch

Coffee and tea

\$157.00 per person

a 23% service charge is added to all food and beverage fees





*Raven's Nest*



*Allman Hall*



*Amphitheater*



*Ratio*



*Barlow Room*



# Hors d'oeuvres Menu

Minimum 50 pieces per item

Prices are per piece

Five hors d'oeuvres are included in Classic Package (Market Price\* items are extra)

## CHILLED

Ahi tartare \$6.25

Salmon caviar on baby red potato \$6.50

Oregon bay shrimp cordials \$5.50

Lodge-smoked salmon mousse on balsamic crostini \$5.25

Brie en croute with huckleberry preserves \$5.25

Red Flame grapes with herbed chevre rolled in hazelnuts \$5.25

Timberline gravlox on toast points \$5.75

Serrano ham and melon \$5.25

Antipasto skewers \$5.25

Endive stuffed with smokey blue cheese mousse and hazelnuts \$5.25

Oregon bay shrimp mousse on cucumber \$5.25

Jumbo shrimp \$6.50

Fresh shucked oysters Market Price\*

Washington mussels Market Price\*

Smoked scallops Market Price\*

Seared ahi Market Price\*

Dungeness crab legs Market Price\*

Spinach and goat cheese crostini \$5.25

Mini desserts \$5.25

## WARM

Thai chicken satay \$5.25

Shrimp shumai \$5.25

Vegetable spring rolls \$5.25

Pot stickers \$5.25

Miniature Dungeness crab cakes \$6.50

Rogue Creamery's Smokey Blue cheese stuffed dates wrapped in bacon \$5.50

Wild mushroom strudel \$5.25

Stuffed mushroom caps \$5.25

Caramelized sweet onion tart with olive & asiago cheese \$5.25

Duck confit on toasted polenta cakes \$6.50

Pigs in a blanket \$5.25

Bourbon BBQ meatballs \$5.25

Buffalo wings \$5.25

Steak bite skewers \$6.25

Grilled sausage & pepper skewers \$6.25

Spinach and goat cheese crostini \$5.25

Mini desserts \$5.25



# Full Bar Package Services

## ONE HOUR CALL BRANDS

Includes NW wines, NW microbrews, assorted domestic beer, and the following liquor:  
Smirnoff Vodka, Bacardi Light Rum, Early Times Bourbon,  
Jose Cuervo Tequila, Beefeater Gin, Cutty Sark Scotch, Captain Morgan Rum  
\$23.00 per person | Add \$10.25 per person for each additional hour

## ONE HOUR PREMIUM BRANDS

Includes NW wines, NW microbrews, assorted domestic beer, and the following liquor:  
Chivas Regal Scotch, Jack Daniel's Whiskey, Absolut Vodka, Tanqueray Gin,  
Below Deck Silver & Spiced Rums, Jose Cuervo 1800 Tequila, Jim Beam Bourbon  
\$25.00 per person | Add \$11.50 per person for each additional hour

## ONE HOUR SUPER PREMIUM BRANDS

Includes NW wines, NW microbrews, assorted domestic beer, and the following liquor:  
Ketel One and Grey Goose Vodka, Cazadores Blanco & Reposado Tequila,  
Bombay Sapphire Gin, Maker's Mark Whiskey, Bulliet Bourbon & Rye,  
Glen Livet Scotch, St. Barth Cool & Chic Rum  
\$30.00 per person | Add \$14.00 per person for each additional hour

## A LA CARTE BAR SERVICES

Hosted cocktails charged per drink

Call Brands	\$11.00/Hosted	\$11.50/No Host
Premium Brands	\$12.00/Hosted	\$12.75/No Host
Super Premium Brands	\$14.25/Hosted	\$14.75/No Host

**All bars include the services of a bartender.**

**Per hour minimums apply. Please inquire with your planner.**

**Hosted=you pay No-Host=guests pay**

a 23% service charge is added to all food and beverage fees



# Beer & Wine Package Services

## ONE HOUR HOUSE WINE & ASSORTED BEER

Includes house red & white wine, a selection of NW microbrews, assorted domestic beer, and soft drinks

\$19.50 per person | Add \$8.50 per person for each additional hour

## ONE HOUR NW WINE & ASSORTED BEER

Includes NW Pinot Noir, Cabernet Sauvignon, Pinot Gris, Chardonnay, a selection of NW microbrews, assorted domestic beer, and soft drinks

\$22.00 per person | Add \$10.00 per person for each additional hour

## ONE HOUR PREMIUM NW WINE & ASSORTED BEER

Includes premium NW Pinot Noir, Cabernet Sauvignon, Pinot Gris, Chardonnay, a selection of NW microbrews, assorted domestic beer, and soft drinks

\$33.50 per person | Add \$15.75 per person for each additional hour

## A LA CARTE BEER & WINE SERVICES

Domestic Beer Bottle	\$7.50/Hosted	\$7.75/No Host
Premium Beer Bottle	\$8.25/Hosted	\$8.50/No Host
Domestic Keg	\$540.00/Keg	\$320.00/Pony Keg
Microbrew Keg	\$690.00/Keg	\$450.00/Pony Keg

## HOUSE CHARDONNY & CABERNET SAUVIGNON

By the glass	\$10.00/Hosted	\$10.25/No Host
By the bottle	\$39.25/Hosted	\$40.50/No Host

## NW CHARDONNY, PINOT GRIS, PINOT NOIR, CABERNET

By the glass	\$11.25/Hosted	\$11.50/No Host
By the bottle	\$45.00/Hosted	\$46.00/No Host

## PREMIUM NW CHARDONNY, PINOT GRIS, PINOT NOIR, CABERNET

By the glass	\$17.75/Hosted	\$17.50/No Host
By the bottle	\$69.00/Hosted	\$70.00/No Host

**All bars include the services of a bartender.**

**Per hour minimums apply. Please inquire with your planner.**

a 23% service charge is added to all food and beverage fees



# Dinner Buffet

## **YOUR BUFFET INCLUDES**

Choice of entrée from options below  
Organic green salad with herb vinaigrette  
Chef's selection of three additional salads  
Chef's selection of rice or potato, fresh seasonal vegetable  
Artisan rolls & creamery butter  
Custom designed wedding cake  
Gourmet coffee & teas

## **HAZELNUT SMOKED PRIME RIB OF BEEF**

Slow-roasted dry-aged natural beef prime rib  
Rosemary scented au jus  
Hood River apple horseradish cream

## **STUFFED RAINBOW TROUT**

Rainbow trout stuffed with pepper bacon, spinach, and  
Oregon hazelnuts

## **ROASTED NORTHWEST SALMON**

Fresh salmon served with huckleberry buerre blanc

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# Dinner Buffet

continued

## **HUNTER'S STYLE CHICKEN**

Grilled Oregon chicken breast with roasted garlic, grilled onion, tomato, mushrooms, fresh herbs and pinot noir demi-glace

## **SMOKED PORK LOIN**

Carlton Farms natural pork loin, kiln-dried apple demi-glace

## **GRILLED CHICKEN BREAST**

Grilled chicken breast and red flame grapes  
in a light champagne velouté

## **RED WINE BRAISED BEEF TENDERLOIN TIPS**

Natural beef tips with crimini mushrooms and grilled sweet onions  
in a cabernet sauvignon demi-glace

## **PACIFIC RIM CHICKEN**

Grilled chicken breast, green onions, bamboo shoots, galangal,  
sweet chili, soy sauce, coconut milk, bean thread noodles,  
crushed peanuts, cilantro & fresh lime

Single Entrée \$66.00 per person

Double Entrée \$82.00 per person

a 23% service charge is added to all food and beverage fees



# Embellishments

## **BRIDAL LUNCHEON PLATTER**

Delivered to bride's hotel room  
Finger sandwiches, sliced fresh fruits, artisan cheese & crackers,  
house sparkling wine, orange juice, bottled water  
\$27.75 per person

## **GROOMSMAN LUNCHEON PLATTER**

Delivered to groom's hotel room  
Roast beef sandwiches, vegetables, and pepper potato chips with ranch dip,  
assorted bottled beer & bottled water  
\$29.50 per person

## **GIFT DELIVERY TO HOTEL ROOMS**

\$3.50 per room

## **CHAMPAGNE TOAST**

House sparkling wine \$4.95 per person  
Argyle sparkling wine \$12.50 per person

## **S'MORES**

S'mores kit for roasting over fire pit \$7.95 each  
(includes skewers, chocolate bar, marshmallows, and graham crackers)

## **FABRIC DRAPED DROP CEILING**

\$500.00 (available in Ullman Hall only)

## **BISTRO LIGHTS**

\$450.00 perimeter of Ullman Hall  
\$350.00 Ullman Patio  
\$250.00 Raven's Nest Dance Floor

## **MINIMUM 25 SERVINGS FOR THE FOLLOWING**

Chocolate covered strawberries \$4.75 each  
Hot cocoa bar \$7.25 per person  
Chocolate fountain with fruit and sweets for dipping \$9.95 per person  
Mini desserts \$5.75  
Cake cutting service (you provide your own cake) \$6.75 per person

a 23% service charge is added to all food and beverage fees

# Venue Guidelines

## FOR WEDDINGS UP TO 60

CEREMONY	RECEPTION	FOUR-HOUR SITE FEE	FOOD & BEVERAGE MINIMUM
Barlow Room or Outdoor Ceremony Site	Raven's Nest	\$3,495	\$6,011 <b>Saturday</b> Night \$3,402 Sun-Fri Night

## FOR WEDDINGS UP TO 100

CEREMONY	RECEPTION	FOUR-HOUR SITE FEE	FOOD & BEVERAGE MINIMUM
Raven's Nest or Outdoor Ceremony Site	Ullman Hall	\$4,600	\$11,735 <b>Saturday</b> Night \$9,450 Sun-Fri Night
Barlow Room or Outdoor Ceremony Site	Ullman Hall	\$3,995	\$9,130 <b>Saturday</b> Night \$5,980 Sun-Fri Night

All outdoor locations are snow-pack dependent.  
 Patios are typically available June - October.  
 The Amphitheater is typically available late July - October.

Extend the time included in your package at \$500.00 per hour for each additional hour.

# *Silcox Hut*





# Silcox Hut Wedding Package

## INCLUDES

Timberline Lodge hotel room for two nights

Transportation for each guest to and from Silcox Hut

Silcox Hut reserved from 2:30pm to 11:00pm

Ceremony set theater-style with Silcox benches

Three hours of NW beer and wine service

Hors d'oeuvres

Double entrée dinner buffet

Sparkling fruit punch

Custom-designed wedding cake

Gourmet coffee and tea service

Table linens

\$194.00 per person  
minimum 30 persons

\$3,850.00 Silcox Hut site fee

Add an overnight stay that includes Silcox Hut bunkhouse lodging, bedding, breakfast, gratuity, and tax for minimum of 6 people and maximum of 24 people  
\$185.00 per person

*a 23% service charge is added to all food and beverage fees*

# What's Next?

## TO PROCEED...

Now that you have seen what Timberline Lodge has to offer to make your event memorable, all you need to do is contact the Sales and Catering Office to book your date!

503.272.3251 • [sales@timberlinelodge.com](mailto:sales@timberlinelodge.com)

## TIMBERLINE WEDDING TIMELINE

DUE DATE	ACTION	COMMENTS
Now...to get the date you want	Book your wedding	A non-refundable deposit of a third of the site fee + food and beverage minimum is due at time of booking.
Three months prior (if going with the Classic Timberline Package)	Order wedding cake	Call the bakery for a tasting and consultation to pick out your cake. Contact JaCivas (503)234-8115 <a href="http://www.jacivas.com">www.jacivas.com</a>
Anytime!	Contract with vendors	See recommended vendors list of florists, photographers, etc. included in the wedding packet.
One to two months prior	Finalize wedding details	Turn in your completed wedding worksheet to your Sales Representative.
Two months prior	Room block release	Any hotel rooms held for your guests that have not been reserved will be released into general inventory.
One week prior	Final guest count and payment due	Contact your Sales Representative (503)272-3251.

# Rehearsal Dinners

There are many options for rehearsal dinners at Timberline Lodge, from BBQ, pizza, and bike-in-casual to wine or beer paired menus in exclusive locations!

## **SILCOX HUT**

One mile above Timberline Lodge. Beautiful, adventurous and rustic. Dinner as well as beer and wine service is available. See Silcox Lodge Dinner Menu. Add an overnight stay too!. Dinner Buffet prices range \$60.00 to \$80.00 per person plus service charge. The rental fee is \$1,250.00 plus \$425.00 per snowcat or \$205.00 per SUV trip, and a \$2,575.00 food and beverage minimum applies.  
Maximum 40 people

## **FDR TERRACE**

Dine where FDR dedicated the lodge in 1937! This outdoor dining venue on the south side of Timberline features amazing Cascade Mountains views and easy lodge access. \$600 site fee. Available July - September. Please note this is an outdoor dining location and lodge guests may wander by.  
Minimum 18 people. Maximum 32 people.

## **THE BLUE OX**

Cozily tucked away just behind the main lobby, the Blue Ox is a favorite hole-in-the-wall watering hole steeped in history. \$550.00 room use fee for three hours plus \$550.00 food & beverage minimum. Price ranges \$25.00+ per person. Available anytime April through mid-June and after Labor Day until Thanksgiving. Also available after 9pm on weekends December through March and July - Labor Day.  
Maximum of 25 people.

## **PRIVATE BANQUET ROOM**

Fantastic views and intimate historic settings when you book a Timberline Lodge banquet room. Accommodates 5-200 people. Full bar service available. Price ranges \$50.00+ per person. See Dinner Banquet Menus. Site fees start at \$600.00 and food & beverage minimums start at \$1,500.00.

# Rehearsal Dinners

continued

## **SUMMIT PASS LODGE**

Built in 1927, and located in Government Camp, Summit Ski Area is the longest continuously run ski area. Features Mt. Hood & Cascade Mountains views, attached deck, and patio games. Bike or drive in for a casual dining experience. \$650.00 site fee and \$1100.00 food & beverage minimum. Available April through October.

Maximum 60 people.

## **PHLOX POINT CABIN**

Phlox Point Cabin is a secluded, intimate, and one of a kind renovated Boy Scout Cabin hidden in the woods. Beer & wine available. Specialty fireplace menu price range is \$50.00-\$80.00 per person. Seasonal availability. \$650.00 site fee plus shuttle service.

Accommodates 12-18 people.

## **CASCADE DINING ROOM**

Beautiful setting in the main dining room or adjacent mezzanine. Seasonal seating times apply. Seasonal Select Dinner Menu includes salad, choice of entree, dessert, and coffee or tea. Prices start at \$72.00 per person plus service charge.

Maximum of 25 people (no minimum).

## **Y'BAR**

Located in the Wy'East Day Lodge and featuring Cascade Mountains views, attached deck seating, full bar, and Mt. Hood Brewing Co. ales on tap. Menus include pasta, gourmet pizza, and BBQ dinner. Price ranges \$40.00-\$70.00 per person with a \$650 site fee and \$1,500.00 food & beverage minimum. Available April, May, June and after Labor Day in September through October.

Maximum 80 people.

# Recommended Vendors

## FLORISTS

Botanica Floral Design	<a href="http://botanicafloralpdx.com">botanicafloralpdx.com</a>	(503) 358-4687
Distinctive Designs	<a href="http://distinctivedesignsbydenice.com">distinctivedesignsbydenice.com</a>	(503) 881-0279
Nancy's Floral	<a href="http://nancysfloral.com">nancysfloral.com</a>	(503) 716-4971
Sammy's Flowers	<a href="http://sammysflowers.com">sammysflowers.com</a>	(503) 222-9759
Tammy's Floral in Hood River	<a href="http://tammysfloral.com">tammysfloral.com</a>	(800) 942-1051
Grateful Flowers	<a href="http://gratefulcf.com">gratefulcf.com</a>	(503) 912-3035

## PHOTOGRAPHERS

Alesia Films	<a href="http://alesiafilms.com">alesiafilms.com</a>	(503) 409-2926
Altura Studios	<a href="http://alturastudio.com">alturastudio.com</a>	(503) 312-6400
Anchor + Pine Collective	<a href="http://anchorandpinecollective.com">anchorandpinecollective.com</a>	(512) 971-2031
Becky Nerpel	<a href="http://studio623photography.com">studio623photography.com</a>	(503) 810-2958
Blaine & Bethany	<a href="http://blaineandbethany.com">blaineandbethany.com</a>	(541) 716-6008
Candy Glass Videography	<a href="http://candyglassproductions.com">candyglassproductions.com</a>	(971) 258-6400
Evrin Icoz Photography	<a href="http://evringallery.com">evringallery.com</a>	(503) 341-4762
FS Photography	<a href="http://fsweddings.com">fsweddings.com</a>	(503) 922-1677
Holland Studios	<a href="http://hollandstudios.com">hollandstudios.com</a>	(503) 238-5957
Jessica Hill Photography	<a href="http://jessicahillphotography.com">jessicahillphotography.com</a>	(503) 964-7063
Jos & Tree	<a href="http://jossandtree.com">jossandtree.com</a>	(503) 781-1306
Kimberly Kay	<a href="http://kimberlykayphoto.com">kimberlykayphoto.com</a>	(541) 610-2590
Lilys & Horns Photography	<a href="http://www.lilysandhorns.com">www.lilysandhorns.com</a>	(541) 622-5540
Lindsay Blair	<a href="http://lindsayblairphotography.com">lindsayblairphotography.com</a>	(503) 869-2064
Michael Peterson	<a href="http://michaelpetersonphotography.com">michaelpetersonphotography.com</a>	(541) 399-8859
Powers Studios	<a href="http://powersstudios.com">powersstudios.com</a>	(503) 478-0997

## ADDITIONAL ACCOMMODATIONS

Collins Lake Resort	<a href="http://collinslakeresort.com">collinslakeresort.com</a>	(800) 234-6288
Laughing Bear Cabins	<a href="http://laughingbearlogcabins.com">laughingbearlogcabins.com</a>	(503) 622-1572
Lodge at Government Camp	<a href="http://timberlinelodge.com">timberlinelodge.com</a>	(503) 272-3316
Mt. Hood Inn	<a href="http://mthoodinn.com">mthoodinn.com</a>	(503) 272-3205
Mt. Hood Oregon Resort	<a href="http://mthood-resort.com">mthood-resort.com</a>	(503) 622-3101
Mt. Hood Vacation Rentals	<a href="http://mthoodrentals.com">mthoodrentals.com</a>	(888) 424-9168

## OFFICIANTS & COURTHOUSES

Clackamas County Courthouse	<a href="http://clackamas.us/recording/marriage">clackamas.us/recording/marriage</a>	(503) 655-8551
Ernie Claeson	<a href="http://ecmatrimony.com">ecmatrimony.com</a>	(503) 819-4257
Rev. Bill Nyland		(503) 307-8497
Steve Sharp	<a href="mailto:revsteve@abc-nw.com">revsteve@abc-nw.com</a>	(503) 890-0193
Rev. Dee Richardson	<a href="http://divamattersministry.com/">divamattersministry.com/</a>	(503) 998-7481

# Recommended Services

continued

## WEDDING COORDINATORS

Luxe Event Productions [luxenw.com](http://luxenw.com) (503) 477-0599  
Soirée - Molli Sisk, Owner [bonsoiree.com](http://bonsoiree.com) (503) 230-9311

## MUSIC

3 Leg Torso [3legtorso.com](http://3legtorso.com) (503) 740-9614  
A Sound Choice [asoundchoiceentertainment.com](http://asoundchoiceentertainment.com) (503) 557-8554  
Celebration Music [mediajockeys.com](http://mediajockeys.com) (503) 234-2492  
Dancing Penguin [adancingpenguin.com](http://adancingpenguin.com) (503) 282-3421  
Duo con Brio String Quartet [duoconbrio.com](http://duoconbrio.com) (503) 407-6256  
Ellen Lindquist Harpist (503) 626-4277  
Gayle Ritt Singer Guitarist (503) 819-6246  
Innisfree (Irish Music) [musicbyinnisfree.com](http://musicbyinnisfree.com) (503) 282-3265  
Jackstraw Acoustic Bluegrass [jackstraw.net](http://jackstraw.net) (503) 231-0876  
John Ross [johnrossmusic.com](http://johnrossmusic.com) (503) 515-3559  
Maureen Love (Harpist) [maureenloveharpist.com](http://maureenloveharpist.com) (503) 636-5429  
Michael Johnston [portlandpiper.com](http://portlandpiper.com) (503) 452-8983  
Pacific Talent Inc. [pacifictalent.com](http://pacifictalent.com) (503) 228-3620  
Portlandia Brass [portlandiabrand.com](http://portlandiabrand.com) (503) 891-3821  
Rose City Hot Club [rosecityhotclub.com](http://rosecityhotclub.com) (503) 826-0212

## TRANSPORTATION

Ecoshuttle-run on biodiesel! [ecoshuttle.com](http://ecoshuttle.com) (503) 548-4480  
Aspen Limo [aspenlimotours.com](http://aspenlimotours.com) (503) 274-9505  
Blue Star Bus [bluestarbus.com](http://bluestarbus.com) (503) 249-1837  
Luxury Accommodation [airporttransportationinportland.com](http://airporttransportationinportland.com) (503) 668-7433  
NW Navigator [nwnavigator.com](http://nwnavigator.com) (503) 285-3000  
Sea to Summit [seatosummit.net/shuttle-services](http://seatosummit.net/shuttle-services) (503) 286-9333

## HAIR & MAKEUP

Pure Elegance Artistry [pureeleganceartistry.com](http://pureeleganceartistry.com) (971) 404-4193  
Lauren Mather [mather.lauren@gmail.com](mailto:mather.lauren@gmail.com) (503) 869-2362  
Kalyn Benaroya [kalynbenaroya@hotmail.com](mailto:kalynbenaroya@hotmail.com) (503) 781-7777  
Micah Hoiland [micahehoiland@gmail.com](mailto:micahehoiland@gmail.com) (971) 221-7556  
Geneva Garcia [ig@geneva.hairmua](mailto:ig@geneva.hairmua) (661) 317-1223

# Recommended Services

continued

## MISCELLANEOUS

The Party Pros	<a href="http://thepartypros.com">thepartypros.com</a>	(503) 844-9798
Bridgewood Events	<a href="http://bridgewoodevents.com">bridgewoodevents.com</a>	(503) 656-9587
Flash Mob Specialist!	<a href="http://pdxflashmob.com">pdxflashmob.com</a>	(503) 333-6270
Henna Artist	<a href="http://halfmoonhenna.com">halfmoonhenna.com</a>	(503) 679-6148
JaCiva's Bakery	<a href="http://jacivas.com">jacivas.com</a>	(503) 234-8115
Life Outside	<a href="http://life-outside.com">life-outside.com</a>	(503) 515-3022
Mt. Hood Photo Booth	<a href="http://mthoodphotobooth.com">mthoodphotobooth.com</a>	(503) 360.2221
Oblation Papers & Press	<a href="http://oblationpapers.com">oblationpapers.com</a>	(503) 223-1093
River Rafting	<a href="http://riverdrifters.net">riverdrifters.net</a>	(800) 972-0430
Something Borrowed Rentals	<a href="http://somethingborrowedPDX.com">somethingborrowedPDX.com</a>	(971) 373-6203
West Coast Productions	<a href="http://wcep.com">wcep.com</a>	(503) 294-0412

## CHILDCARE

NW Nannies	<a href="http://nwnannies.net">nwnannies.net</a>	(503) 245-5288
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*RLK & Company, DBA Timberline Lodge, assumes no responsibility or liability in connection with the decision by any guest to use any of the child care or babysitting services listed above. The listed names are independent child care providers who have notified Timberline that they may be available from time to time to provide child care services. Any parent or guardian who utilizes those services should make their own determination as to the suitability of the care provider, including the specific terms and conditions of any engagement.*



[timberlinelodge.com/weddings](http://timberlinelodge.com/weddings)