

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 Northwest wine and beer service

Hors d'oeuvres

Double entrée dinner buffet

Sparkling fruit punch

Custom-designed wedding cake

Gourmet coffee and tea service

Table linens

\$218.00 per person
minimum 30 persons

\$4,250.00 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
\$195.00 per person

Please note: drone photography requires a \$500 permit fee for up to three hours, \$250.00 for each additional hour. Please inquire for more information.

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



Hors d'oeuvres Options

Choose one hors d'oeuvres package

PACIFIC RIM

Served with assorted dipping sauces, wasabi, and pickled ginger

Thai chicken satay
Ahi tartare on cucumber
Pork hum bao and shrimp shumai
Vegetable spring roll
Pot stickers

ASTORIA

Oregon bay shrimp cocktail cordial
Lodge-smoked Northwest salmon with grilled balsamic crostini
Rogue Creamery's Smokey Blue stuffed dates wrapped in bacon
Wild mushroom strudel

CLOUD CAP

Brie en croute stuffed with huckleberry preserve
Red Flame grapes with herbed chevre rolled in hazelnuts
Timberline gravlax on toast point
Serrano ham and melon
Stuffed mushroom

WILLAMETTE VALLEY

Spinach and goat cheese crostini
Antipasto skewer
Belgian endive stuffed with smokey blue mousse and hazelnuts
Caramelized sweet onion tart with olives and asiago cheese
Duck confit on polenta cake

ALL AMERICAN

Pigs in a blanket
Bourbon BBQ meatballs and buffalo wings
Steak bite skewers
Grilled sausage and peppers
Vegetable crudité with dips

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

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 beurre blanc

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

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



Embellishments

MIMOSAS & FINGER SANDWICHES

Delivered to hotel room

Finger sandwiches, sliced fresh fruits, artisan cheese & crackers,
house sparkling wine, orange juice, bottled water
\$31.00 per person

BREWS & SANDWICH BOARD

Delivered to hotel room

Roast beef sandwiches, vegetables, potato chips with ranch dip,
assorted bottled beer & bottled water
\$32.50 per person

GIFT DELIVERY TO HOTEL ROOMS

\$3.75 per room

CHAMPAGNE TOAST

House sparkling wine \$5.25 per person

Argyle sparkling wine \$13.75 per person

S'MORES

S'mores kit for roasting over fire pit \$8.25 each
(includes skewers, chocolate bar, marshmallows, and graham crackers)

MINIMUM 25 SERVINGS FOR THE FOLLOWING

Chocolate covered strawberries \$5.75 each

Hot cocoa bar \$7.95 per person

Chocolate fountain with fruit and sweets for dipping \$10.50 per person

Mini desserts \$6.95

Cake cutting service (you provide your own cake) \$7.00 per person

FABRIC DRAPED DROP CEILING

\$525.00 (available in Ullman Hall only)

BISTRO LIGHTS

\$475.00 perimeter of Ullman Hall

\$375.00 Ullman Patio

\$295.00 Raven's Nest Dance Floor

DRONE PHOTOGRAPHY PERMIT

\$500.00 permit fee for up to three hours

\$250.00 for each additional hour

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

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	Order wedding cake	Please inquire with your Sales Representative about wedding cake options (503) 272-3251.
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	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 \$74.00 to \$95.00 per person plus service charge. The rental fee is \$1,525.00 plus \$475.00 per snowcat or \$235.00 per SUV trip, and a \$2,835.00 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. \$650 site fee plus \$2,000.00 food & beverage minimum. 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. \$600.00 room use fee for three hours plus \$600.00 food & beverage minimum. Price ranges \$27.00+ 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 \$70.00+ per person. See Dinner Banquet Menus. Site fees start at \$500.00 and food & beverage minimums start at \$2,000.00.

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. \$675.00 site fee and \$2,000.00 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 is \$70.00 per person. Seasonal availability. \$695.00 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 \$80.00 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 \$45.00-\$85.00 per person with a \$725.00 site fee and \$1,680.00 food & beverage minimum. Available April, May, June and after Labor Day in

September through October.

Maximum 80 people.

Recommended Vendors

FLORISTS

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

PHOTOGRAPHERS & VIDEOGRAPHERS

Drone photography requires a permit and a \$500 fee for up to three hours, \$250 per each additional hour. Please inquire for more information.

Alesia Films	alesiafilms.com	(503) 409-2926
Becky Nerpel	studio623photography.com	(503) 810-2958
Blaine & Bethany	blaineandbethany.com	(541) 716-6008
Candy Glass Videography	candyglassproductions.com	(971) 258-6400
Danielle Peterson Photography	daniellepetersonphotography.com	(503) 867-6734
Evrin Icoz Photography	evringallery.com	(503) 341-4762
FS Photography	fsweddings.com	(503) 922-1677
Jessica Hill Photography	jessicahillphotography.com	(503) 415-1411
Jos & Tree	jossandtree.com	(503) 781-1306
Kimberly Kay	kimberlykayphoto.com	(541) 610-2590
Lilys & Horns Photography	lilysandhorns.com	(541) 622-5540
Lindsay Blair	lindsayblairphotography.com	(503) 869-2064
Michael Peterson	michaelpetersonphotography.com	(541) 399-8859
Powers Studios	powersstudios.com	(503) 478-0997
Solid Captures	solidcaptures.com	(503) 724-4843
Studio623	studio623photography.com	(503) 810-2958

ADDITIONAL ACCOMMODATIONS

Collins Lake Resort	collinslakeresort.com	(800) 234-6288
Lodge at Government Camp	timberlinelodge.com	(503) 272-3316
Mt. Hood Inn	mthoodinn.com	(503) 272-3205
Mt. Hood Oregon Resort	mthood-resort.com	(503) 622-3101
Mt. Hood Vacation Rentals	mthoodrentals.com	(888) 424-9168

OFFICIANTS & COURTHOUSES

Clackamas County Courthouse	clackamas.us/recording/marriage	(503) 655-8551
Ernie Claeson	ecmatrimony.com	(503) 819-4257
Rev. Bill Nyland		(503) 307-8497
Rev. Dee Richardson	divamattersministry.com/	(503) 998-7481
Officiant Jimmie	officiantjimmie@yahoo.com	@officiantjimmie



Recommended Services

continued

WEDDING COORDINATORS

Luxe Event Productions	luxenw.com	(503) 477-0599
Soirée - Molli Sisk, Owner	bonsoiree.com	(503) 803-2901
Wild Fern - Lexi Combs	wildferngrp.com	(559) 356-4641
Your Perfect Bridesmaid	yourperfectbridesmaid.com	(503) 984-8652

MUSIC

3 Leg Torso	3legtorso.com	(503) 740-9614
A Sound Choice	asoundchoiceentertainment.com	(503) 557-8554
Celebration Music	mediajockeys.com	(503) 234-2492
Dancing Penguin	adancingpenguin.com	(503) 282-3421
Duo con Brio String Quartet	duoconbrio.com	(503) 407-6256
Gayle Ritt	gayleritt.com	(503) 819-6246
Innisfree (Irish Music)	musicbyinnisfree.com	(503) 282-3265
Jackstraw Acoustic Bluegrass	jackstraw.net	(503) 231-0876
John Ross	johnrossmusic.com	(503) 515-3559
Maureen Love (Harpist)	maureenloveharpist.com	(503) 636-5429
Michael Johnston	portlandpiper.com	(503) 452-8983
Pacific Talent Inc.	pacifictalent.com	(503) 228-3620
Portlandia Brass	portlandiabass.com	(503) 891-3821
Rose City Hot Club	rosecityhotclub.com	(503) 826-0212
Stumptown DJs	stumptowndjs.com	(503) 877-3357

TRANSPORTATION

Hoodland Shuttle	hoodlandshuttle.com	(971) 930-7210
Ecoshuttle-run on biodiesel!	ecoshuttle.com	(503) 548-4480
Aspen Limo	aspenlimotours.com	(503) 274-9505
Blue Star Bus	bluestarbus.com	(503) 249-1837
Luxury Accommodation	airporttransportationinportland.com	(503) 668-7433
NW Navigator	nwnavigator.com	(503) 285-3000
Sea to Summit	seatosummit.net/shuttle-services	(503) 286-9333

HAIR & MAKEUP

Pure Elegance Artistry	pureeleganceartistry.com	(971) 404-4193
Lauren Mather	mather.lauren@gmail.com	(503) 869-2362
Geneva Garcia	ig@geneva.hairmua	(661) 317-1223
Amanda Florio	prismapdx.glossgenius.com	(443) 854-2718
Powder Inc.	powderincbeauty.com	

Recommended Services

continued

MISCELLANEOUS

The Party Pros	thepartypros.com	(503) 844-9798
Bridgewood Events	bridgewoodevents.com	(503) 656-9587
Lux Sucre Bakery	www.luxsucré.com	(503) 694-2321
Flash Mob Specialist!	pdxflashmob.com	(503) 333-6270
Henna Artist	halfmoonhenna.com	(503) 679-6148
Life Outside	life-outside.com	(503) 515-3022
Mt. Hood Photo Booth	mthoodphotobooth.com	(503) 360.2221
Oblation Papers & Press	oblationpapers.com	(503) 223-1093
River Rafting	riverdrifters.net	(800) 972-0430
Something Borrowed Rentals	somethingborrowedPDX.com	(971) 373-6203
West Coast Productions	wcep.com	(503) 294-0412

CHILDCARE

NW Nannies	nwnannies.net	(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