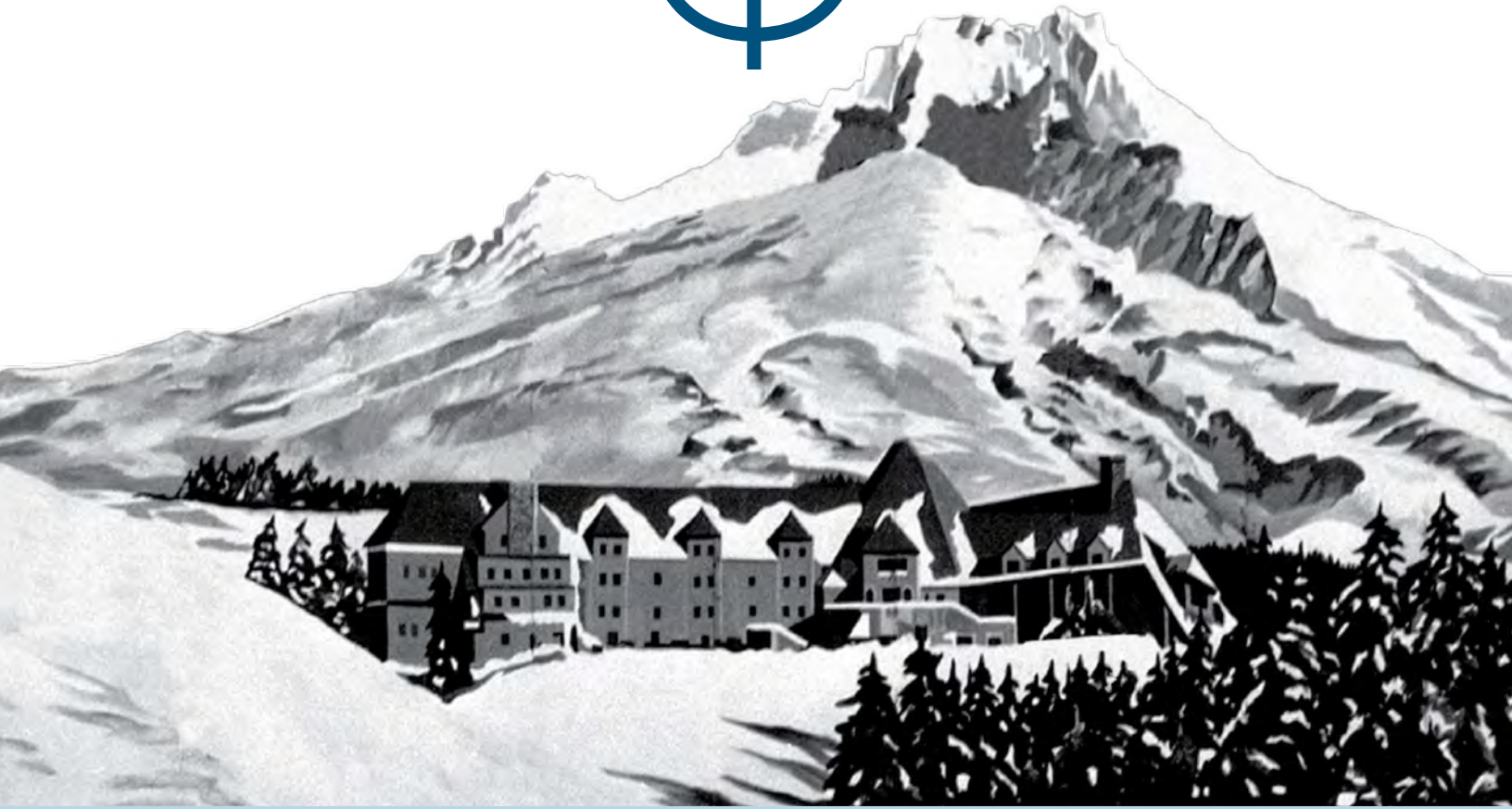




GROUPS & CONFERENCES

From corporate retreats to family celebrations, Timberline welcomes groups of all kinds with warm hospitality and expert coordination. The historic lodge provides an unforgettable setting in every season.

(503) 272-3251 • sales@timberlinelodge.com
27500 E Timberline Road
Timberline Lodge, OR 97028
timberlinelodge.com

TABLE OF CONTENTS

ABOUT TIMBERLINE LODGE	3 - 4
ACTIVITIES & TEAM BUILDING	5 - 7
BREAKFAST MENUS	8 - 10
BREAKS & SNACKS	11 - 12
LUNCH MENUS	13 - 15
BAR SERVICES	16 - 17
HORS D'OEUVRES MENUS	18 - 20
DINNER MENUS	21 - 24
AUDIOVISUAL EQUIPMENT RENTALS	25
BUSINESS SERVICES	26



TIMBERLINE LODGE

HAS IT ALL

OUT ON THE MOUNTAIN OR INSIDE THE LODGE – THE CHOICE IS YOURS

From corporate retreats and conferences to weddings, celebrations, and group getaways, Timberline offers a memorable setting for any occasion. With breathtaking views of Mt. Hood, the historic charm of Timberline Lodge, and a variety of unique event spaces, we can accommodate everything from intimate gatherings of fewer than 20 guests to large events of up to 300.

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

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

TREAT YOUR GUESTS TO AN ELEGANTLY RUSTIC LODGING EXPERIENCE

Timberline Lodge has 70 guest rooms, a 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.

TIMBERLINE'S CULINARY TEAM WILL CREATE THE PERFECT MENU

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 harvested foods.

GATHER YOUR GROUP FOR FUN AND REFRESHING ACTIVITIES

Timberline Lodge and Ski Area is open year-round for skiing and snowboarding. In the winter, we also offer snowshoeing and snowcat rides. In the summer and fall, enjoy mountain biking, hiking around Mt. Hood, or riding the Magic Mile Sky Ride. There is much to do at Timberline any time of year.

THERE IS NOTHING WE LOVE MORE THAN CREATING AMAZING EVENTS

Contact us to start planning your group event. We are proud to be your host!

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FACTS & FIGURES

LOCATION

Timberline is just 60 miles east of Portland on the south slope of Mt. Hood.

A BRIEF HISTORY

Construction of Timberline Lodge took place from 1935 to 1937. It was dedicated on September 28, 1937, by President Franklin D. Roosevelt, who declared it “a monument to the skill and faithful performance of workers on the rolls of the Works Progress Administration - unique in all America.” In 1955 Richard L. Kohnstamm formed R.L.K. and Company and began the long-term lease of Timberline Lodge and surrounding land from the USDA Forest Service. His son, Jeff Kohnstamm, is the current President and Area Operator.

ACCOMMODATIONS

The Lodge boasts 70 hotel rooms on site. Also available are eight alpine condos in the nearby town of Government Camp. Our private bed and breakfast lodge, Silcox Hut, is located one mile above Timberline Lodge and sleeps 12-24 people in a bunk room.

AMENITIES

Guests staying at the lodge are welcome to enjoy our outdoor heated swimming pool and hot tub, indoor sauna, fitness room, and game room.

CONFERENCE FACILITIES

Historic Timberline Lodge has four conference rooms plus three additional meeting spaces that are available seasonally. Behind the lodge, an outdoor patio and an amphitheater are available (weather permitting).

TRANSPORTATION

[ecoShuttle](#), our Preferred Transportation Provider • (503) 548-4480

CONNECTIVITY

We offer free wireless internet to all guests in hotel rooms as well as the lobby areas of Timberline Lodge and Silcox Hut.

RESTAURANTS

Timberline is home to six different restaurants. The Cascade Dining Room, Ram's Head Bar, and the Blue Ox Bar are located in the historic hotel. The Wy'East Cafe and Y'Bar are in the Wy'East Day Lodge, across the parking lot from the hotel. On the mountain, Phlox Point Cabin is open during the winter season.



TIMBERLINE ACTIVITIES

SKI OR SNOWBOARD Open November - August (weather permitting) with 1,450 acres of skiable terrain, five high-speed quads, one triple chairlift, one double chairlift, one surface lift, and snowcat skiing. Pre-register your group of 15 or more and enjoy group ski deals Mondays through Fridays. Group packages include lift tickets, weekday lessons and rentals, and/or meals in the Wy'East Day Lodge.

MOUNTAIN BIKE IN THE TIMBERLINE BIKE PARK Timberline's lift-assisted bike park has about 8 miles of beginner, intermediate, and advanced trails. The bike park is typically open July - September, weather permitting. Rentals and lessons are also available.

VISIT OUR ST. BERNARD MASCOTS Heidi can be found at the Front Desk. Bruno hangs out in the Wy'East Day Lodge.

SIGHTSEEING You don't have to ski or snowboard to experience Timberline's spectacular views. Visit us during the summer and take the Magic Mile Sky Ride up to the 7,000-foot level for the best view of Mt. Hood's summit, nearby Mt. Jefferson, and Palmer Snowfield.

HIKE MT. HOOD Located directly behind Timberline Lodge, you'll find a network of easy trails that wind through alpine wildflowers and offer stunning views of Mt. Hood's surrounding landscape. For a longer hike in mid-late summer, ride the Magic Mile chairlift to the top, hop on a trail, and trek back to the lodge. If you're an experienced hiker, check out the 41-mile Timberline Trail, which circles the mountain and is accessible from Timberline Lodge mid-July through early October. Guided hiking is available. Inquire for more details.

SNOWSHOE Explore the fields and forest near Timberline Lodge on our 3/4-mile-long trail. Rentals are available in the Wy'East Day Lodge. Guided group tours and rentals can be pre-arranged for a fee.

GAME ROOM A variety of family board games is available at the front desk. During the summer, patio games are set up behind the lodge. The Barlow Room offers shuffleboard and table tennis.



TEAM BUILDING

15-person minimum required for all packages except where noted

ICE CARVING [ICEovation](#) provides all the supplies necessary for you to create your own masterpiece. Have the group work on one together or split them up for a friendly competition.

STORYTELLING Contact Soulful Storyteller, Consummate Liar, Dynamic Performer Will Hornyak, Hornyak.will@gmail.com or (503) 697-5808.

SNOWSHOE Imagine the crisp night air, a walk in the snow, and a lively lodge fireplace to come back to.

SNOWCAT MOUNTAIN TOUR Take a one-hour tour of the mountain on a Timberline snowcat. The snowcat seats up to 12 people for \$685.00. Available January – April, earlier dates based on weather conditions. Seven days' advance notice required.

GAME ROOM Enjoy a friendly game of shuffleboard, ping pong, and cornhole. You can also pick a movie to watch or play board games. Game Room package includes popcorn and soft drinks for \$27.00 per person.

USFS NATURE OR INTERPRETIVE TOURS Learn about flora, fauna, and geology on a nature hike with a USFS guide or learn about the building of the lodge. \$9.00 per person. Available May – September. Inquire about availability October – April.



TEAM BUILDING

continued

WINE TASTINGS Minimum 8 people / Maximum 15 people.

Art Walk - Come wander Timberline with us! Enjoy a glass of wine while your personal guide shares the stories behind the lodge's artwork, much of it created during the Great Depression. It's a fun, relaxed way to experience the art and history of Timberline.

Wine Vault Tour - Experience our wine vault as a three-dimensional version of our wine list. The wine vault was once the bank vault for the lodge, now converted to a tastier purpose.

Tales from the Vault - In the mood for a little spooky fun? Sip wine and listen to ghost stories from around Timberline Lodge.

- Tour and taste three wines - \$31.50 per person
- Add artisan cheese & crackers - \$44.00 per person
- Add one more wine and five appetizers - \$82.95 per person

GLAMPING What better way to instill camaraderie than sharing ghost stories and s'mores by the campfire? The best part? Retiring to your plush and cozy beds instead of a sleeping bag! We set up the campfire and keep the wood coming. If the weather is on the wet side, stay indoors on comfy couches by the fireplace in our main lobby. Includes s'mores, flavored sparkling water, soft drinks. Available in conjunction with an overnight stay or a meeting. \$37.00 per person.

PROFESSIONAL TEAM BUILDING COMPANIES Want even more ideas? Contact [Global Sessions](#) at (541) 490-9278.



TIMBERLINE BREAKFAST BUFFET

Minimum 25 people

A \$130 fee will be charged for groups under 25

INCLUDES

Assorted chilled juice bar

Seasonal fresh fruit platter

Oregon hazelnut griddle cakes

Herbed scrambled eggs

Crisp seasoned red potatoes

Applewood-smoked thick-cut pepper bacon

Pork sausage links

Local artisan cheeses

Pastry Chef's selections of muffins and pastries

Individual yogurts, sweet creamery butter, and local jams

Fresh-brewed coffee and teas

\$36.25 per person

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



CONTINENTAL BREAKFAST

Served with chilled assorted juices, milk, gourmet coffees, and tea

Prices are per person

MT. JEFFERSON

A selection of freshly baked pastries, muffins, and scones

\$20.95

MT. ADAMS

A selection of freshly baked pastries, muffins,
and scones plus seasonal fresh fruit and berries

\$21.95

MT. THIELSEN

A selection of freshly baked pastries, muffins,
and scones plus seasonal fresh fruit and berries,
bagels and cream cheese, cold cereals and milk

\$26.50

THREE SISTERS

Croissants with a selection of jams, seasonal fresh fruit and berries,
hard-boiled eggs, cold cereals and milk,
lodge-made granola and yogurt

\$29.50

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



BREAKFAST BUFFET EMBELLISHMENTS

Prices shown are per person

Grilled honey-glazed ham steak \$8.95

Chicken-fried steak \$17.75

Fresh-baked buttermilk biscuits and country sausage gravy \$9.75

Corned beef hash \$9.25

Lodge-smoked salmon hash \$9.50

Timber Toast

Thick-cut Pullman bread rolled in egg batter, frosted flakes, oats, and granola, deep-fried and dusted with powdered sugar \$9.95

Lodge-smoked salmon or gravlax \$235.00 per side

Dungeness crab or bay shrimp Benedict \$13.75

Bagels and cream cheese \$7.50

Timberline Granola \$7.50

Assorted cold cereals and milk \$7.50

Warm berry or apple crisp with crème fraîche \$7.25

Roasted Northwest salmon \$10.50

Make-your-own waffle station \$7.75

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



SNACK PACKAGES

Minimum 10 people
Prices shown are per person

ALL DAY BEVERAGE SERVICE

Gourmet coffee and teas, soft drinks,
sparkling water, and assorted juices
\$19.25

GOOD MORNING

Bagels with cream cheese, assortment of muffins,
yogurt, granola, and sliced fruit
\$19.50

SWEET TOOTH

Pastries, cookies, and brownies
\$16.25

MOVIE BREAK

Popcorn, M&Ms, Milk Duds, Skittles, and soft drinks
\$14.95

HEALTHY ENERGY

Vegetable crudité's with dip, granola bars, protein bars, whole fruit,
trail mix, energy drinks, and bottled water
\$20.50

THE WHITE RIVER

Cheese and crackers, warm soft pretzels, mixed nuts,
and vegetable crudité's with dip
\$15.75

MUNCHIES

Mixed nuts, smoked almonds, pretzels and mustard, potato chips and onion dip,
tortilla chips with pico de gallo and guacamole
\$21.25

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



BREAKS & SNACKS

Prices shown are per person unless otherwise noted. One dozen minimum. ■

Freshly brewed coffee

1.5 gallons = 24 cups @ \$97.00 or 1.9 liters = 8 cups @ \$34.00

Hot cocoa station - includes toppings and whipped cream \$8.95

Selection of fresh-baked pastries \$7.95

Fresh-baked cookies \$6.50

Blended smoothies - berry, tropical, or energy \$7.75

Warm double chocolate brownies \$7.75

Mixed nuts and house-smoked almonds \$37.25 per lb

Tortilla chips, salsa fresca, and fresh guacamole \$6.50

Vegetable crudités with dip \$6.50

Hood River whole fruit \$6.50

Assorted yogurt \$6.25

Hand-cut seasonal fruit platter \$6.95

Crisp mini pretzels \$5.25

Warm soft pretzel with selection of mustards \$6.95

NY-style bagel with whipped cream cheese \$6.95

Fresh-popped buttered popcorn \$6.75

Protein bars \$6.25 Granola bars \$5.95

Tillamook cheese with assorted crackers \$7.95

Chilled juice \$6.50 Soft drinks \$5.95

Sparkling water \$5.95 Bottled water \$7.75

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



LUNCH BUFFET

Minimum 25 people

A \$150 fee will be charged for groups under 25

Includes soft drinks, coffee, and tea

FARM TO TABLE

Chef's custom menu based on locally sourced, natural, and seasonal products.

MARKET PRICE

Sample Fall Menu

Pumpkin Multorporter soup

Roasted beets with chèvre, red onions, and shaved fennel

Mixed salad greens with Willamette Valley verjus vinaigrette

Hood River apple, radicchio, and Dundee hazelnut salad

Columbia River Chinook salmon medallions with spiced apple butter and grilled scallions

Hardwood-smoked Carlton Farms pork loin with Ice Axe mustard seed demi-glace

Oregon gold potato gratin with Tillamook white cheddar

Roasted parsnips & carrots with sweet onions, walnuts, and rosemary

Artisan bread and Tillamook butter

Swedish cream with red wine fig jam

MEDITERRANEAN

Hummus

Tzatziki

Hazelnut pomegranate spread

Warm flatbread

Stuffed grape leaves

Goat cheese wrapped in phyllo

Braised spiced lamb shish kebabs

Bulgur pilaf and seasonal vegetables

Chilled barley and yogurt soup

\$43.00

PASTA

Farfalle bowtie pasta and sun-dried tomato fettuccine

Bolognese sauce and roasted garlic Asiago alfredo sauce

Fire-roasted vegetable antipasto platter

Traditional Caesar salad

Garlic breadsticks

\$39.90

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



LUNCH BUFFET

continued

BLUE OX DELI SANDWICH

Timberline's house-made soup or chowder
Sliced roast turkey, sugar-cured smoked ham, and slow-roasted beef
Selection of Tillamook cheeses
Whole grain breads and artisan rolls
Oregon potato salad
Freshly tossed cabbage slaw
Seasonal fruit platter
\$41.95

JALISCO POSOLE BAR

Traditional Mexican chicken stew made with hominy, cilantro, and lime served with shredded cabbage, diced onions, cilantro, limes, grated Jack cheese, and jalapeños
Fresh fried tortillas
Warm quesadillas
Black bean and roasted corn salad
\$40.90

TRILLIUM LAKE

Choice of one entrée

Grilled herbed chicken with citrus cream sauce
Grilled Northwest salmon with mountain berry hollandaise
Seared beef tenderloin tips with mushroom demi-glace
Mixed greens with vinaigrette
Chef's selection of two additional salads
Chef's selection of potato or rice
Local seasonal vegetables
Artisan bread and creamery butter
Dessert
\$48.50

HOOD TO COAST

Clam chowder
Oregon bay shrimp and cabbage slaw
Fresh-baked garlic cheese bread
Chef's selection of the catch of the day
Grilled chicken
Smoked salmon with grilled crostini
\$42.50

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



PLATED LUNCH

Select one entrée for all guests

YOUR PLATED LUNCH INCLUDES

Choice of soup or salad of organic greens with vinaigrette

Artisan bread with sweet creamery butter

Coffee and tea

Add mini desserts for \$9.75

ENTRÉES

GRILLED NORTHWEST SALMON

Northwest salmon fillet marinated in citrus juices, fresh herbs, and extra virgin olive oil served with a citrus beurre blanc and grilled organic vegetables \$54.00

HAZELNUT-SMOKED CHICKEN BREAST SALAD

Sliced smoke-roasted chicken breast served with local organic greens, orange hazelnut vinaigrette, dried cranberries, cucumber, red onion, tomato, garlic crostini, and herbed chèvre \$39.90

NATURAL BEEF RIB-EYE SANDWICH

Grilled, sliced center-cut rib-eye, smoked mushrooms, caramelized onions, and Swiss cheese on an artisan demi-baguette served with beer-battered onion rings \$50.00

PAN-SEARED BEEF TENDERLOIN TIPS

Tenderloin tips sautéed with forest mushrooms served with Pinot Noir demi-glace, wild rice pilaf, fire-roasted organic vegetables, horseradish crème fraîche, and grilled rosemary bread \$44.95

CHICKEN FARFALLE

Bowtie pasta with grilled chicken breast, hazelnut pesto, Asiago cheese, spinach, and fire-roasted organic vegetables in a roasted garlic cream sauce served with a toasted garlic bread stick \$42.95

PUB ROLL SANDWICH

Brown sugar-cured ham, cotto salami, roasted turkey breast, Emmentaler Swiss cheese, and Tillamook cheddar on an artisan pub roll served with roasted vegetable antipasto salad and lodge-made potato chips \$41.95

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



BAR SERVICES

Hosted or no-host bars include the services of a bartender
For full bar services a \$425 first hour minimum applies
Each additional hour carries a \$300 per hour minimum
The sponsor of the function will be charged the difference
between actual sales and the minimum per hour amount
Beer and wine only bars have a \$250 per hour minimum charge

OREGON BRANDS

A selection of vodka, gin, tequila, rum, and whiskey produced by Oregon distillers
HOSTED \$17.95/drink | NO-HOST \$18.95/drink
ONE-HOUR PACKAGE BAR \$38.75/person | \$17.00/person each additional hour
Includes Northwest wine and Mt. Hood Brewing Co. beer

CALL BRANDS

The most popular or well-known brands of vodka, gin, tequila, rum, and whiskey.
HOSTED \$14.95/drink | NO-HOST \$15.95/drink
ONE-HOUR PACKAGE BAR \$33.50/person | \$14.00/person each additional hour
Includes Northwest wine and Mt. Hood Brewing Co. beer

PREMIUM BRANDS

Top shelf brands of vodka, gin, tequila, rum, and whiskey.
HOSTED \$16.00/drink | NO-HOST \$17.00/drink
ONE-HOUR PACKAGE BAR \$35.25/person | \$14.95/person each additional hour
Includes Northwest wine and Mt. Hood Brewing Co. beer

SUPER PREMIUM BRANDS

Prestigious and/or limited production bottlings of vodka, gin, tequila, rum, and whiskey.
HOSTED \$18.95/drink | NO-HOST \$19.95/drink
ONE-HOUR PACKAGE BAR \$41.50/person | \$17.95/person each additional hour
Includes Northwest wine and Mt. Hood Brewing Co. beer

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



BAR SERVICES

continued

A LA CARTE BEER AND WINE SERVICES

Mt. Hood Brewing Co. cans	\$10.50/Hosted	\$10.75/No-Host
Mt. Hood Brewing Keg	\$825.00/Keg	\$550.00/Pony Keg

HOUSE CHARDONNAY AND CABERNET SAUVIGNON

By the glass	\$12.50/Hosted	\$13.50/No-Host
By the bottle	\$47.25/Hosted	\$52.50/No-Host

NW CHARDONNAY, PINOT GRIS, PINOT NOIR, CABERNET

By the glass	\$15.25/Hosted	\$16.25/No-Host
By the bottle	\$57.25/Hosted	\$60.95/No-Host

PREMIUM NW CHARDONNAY, PINOT GRIS, PINOT NOIR, CABERNET

By the glass	\$22.95/Hosted	\$23.95/No-Host
By the bottle	\$86.75/Hosted	\$92.00/No-Host

Select House, NW or Premium NW wines and you'll be charged only for what you consume - no pre-order is necessary.

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



HORS D'OEUVRES PACKAGES

For 30- to 45-minute receptions in addition to a dinner event
Minimum 25 people

PACIFIC RIM

Served with assorted dipping sauces, wasabi, and pickled ginger
Thai chicken satay
Ahi tartare on cucumber
Shrimp shumai
Vegetable spring roll
Pot stickers
\$38.50 per person

ASTORIA

Oregon bay shrimp cocktail cordial
Lodge-smoked Northwest salmon with grilled balsamic crostini
Rogue Creamery Smokey Blue stuffed dates wrapped in bacon
Wild mushroom strudel
\$38.50 per person

CLOUD CAP

Brie en croûte stuffed with huckleberry preserve
Red Flame grapes with herbed chèvre rolled in hazelnuts
Timberline gravlax on toast point
Serrano ham and melon
Stuffed mushroom
\$30.75 per person

WILLAMETTE VALLEY

Spinach and goat cheese crostini
Antipasto skewer
Belgian endive stuffed with Rogue Creamery Smokey Blue mousse and hazelnuts
Caramelized sweet onion tart with olives and Asiago cheese
Duck confit on polenta cake
\$27.75 per person

ALL AMERICAN

Pigs in a blanket
Bourbon BBQ meatballs and buffalo wings
Steak bite skewers
Grilled sausage and peppers
Vegetable crudité with dips
\$32.00 per person

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



HORS D'OEUVRES

Minimum 50 pieces per item

Prices are per piece

CHILLED

- Ahi tartare \$7.00
- Salmon caviar on baby red potato \$7.25
- Oregon bay shrimp cordials \$7.25
- Lodge-smoked salmon mousse on balsamic crostini \$6.25
- Brie en croûte with huckleberry preserves \$6.25
- Red Flame grapes with herbed chèvre rolled in hazelnuts \$6.25
- Timberline gravlax on toast points \$7.25
- Serrano ham and melon \$6.25
- Antipasto skewers \$6.25
- Endive stuffed with Rogue Creamery Smokey Blue cheese mousse and hazelnuts \$6.25
- Oregon bay shrimp mousse on cucumber \$6.25
- Jumbo shrimp \$9.50
- Fresh shucked oysters Market Price
- Washington mussels Market Price
- Smoked scallops Market Price
- Seared ahi tuna Market Price
- Dungeness crab legs Market Price
- Spinach and goat cheese crostini \$6.25
- Mini desserts \$6.25

WARM

- Thai chicken satay \$7.25
- Shrimp shumai \$7.25
- Vegetable spring rolls \$6.25
- Pot stickers \$6.25
- Miniature Dungeness crab cakes Market Price
- Rogue Creamery Smokey Blue cheese stuffed dates wrapped in bacon \$7.25
- Wild mushroom strudel \$6.25
- Stuffed mushroom caps \$6.25
- Caramelized sweet onion tart with olives and Asiago cheese \$6.25
- Duck confit on toasted polenta cakes \$7.25
- Pigs in a blanket \$6.25
- Bourbon BBQ meatballs \$6.25
- Buffalo wings \$6.25
- Steak bite skewers \$7.25
- Grilled sausage and pepper skewers \$7.25

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



APPETIZER PLATTERS

Suitable for parties of 20 people

ARTISAN FARMSTEAD AND LOCAL CHEESES

Served with dried fruit, nuts, and fresh fruit

\$20.50 per person

CHARCUTERIE ASSORTMENT

Pâtés, sausages, cured meats, and garnishes

\$22.75 per person

MEDITERRANEAN MEZZA PLATTER

Hummus, tabbouleh, marinated olives, flatbread, red peppers, and baba ghanoush

\$18.25 per person

WILLAMETTE FARM

Raw marinated vegetables, dip, and hummus

\$16.25 per person

THE NORTHWEST

Smoked, cured, and raw seafood assortment of oysters, mussels, scallops, ahi tuna, and smoked salmon

\$27.50 per person

JUMBO PRAWNS ON ICE

Served with house-made cocktail sauce, Thai chili sauce, and Panang peanut sauce

\$9.50 per piece

ASSORTED CANAPÉS

Smoked salmon on cucumber

Endive and herb Boursin

Oregon bay shrimp mousse on crostini

Sun-dried tomato mousse on grilled flatbread roulade

\$17.75 per person

FRUIT PLATTER

Fresh seasonal fruit and berries

\$12.50 per person

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



DINNER BUFFET

Minimum 40 people

YOUR BUFFET INCLUDES

Choice of entrée from options below

Organic green salad with herb vinaigrette, artisan rolls, and creamery butter

Chef's selection of three additional salads, rice or potatoes, and fresh seasonal vegetables

Coffee and tea

HAZELNUT-SMOKED PRIME RIB OF BEEF

Slow-roasted dry-aged natural beef prime rib, rosemary-scented au jus, and

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-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 demi-glace

PACIFIC RIM CHICKEN

Grilled chicken breast with Thai coconut chili sauce, bean thread noodles, crushed peanuts,

cilantro, and fresh lime

PASTA BUFFET

Select two

Bowtie pasta served with Oregon bay shrimp and scallops in a herbed garlic cream sauce

House-made lasagna bolognese with meat sauce and grated Asiago cheese

Rigatoni with wild mushrooms, roasted shallots, and Pinot Noir demi-glace

Single Entrée \$81.00 per person

Double Entrée \$92.00 per person

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



PLATED DINNER

Select one entrée when guest count is 25 or fewer

Select two entrées when guest count is 26 - 40

Select three entrées when guest count is 41 or more

Entrée counts are due 7 days prior to arrival

YOUR PLATED DINNER INCLUDES

Choice of salad, local seasonal vegetables,
artisan bread with sweet creamery butter,
dessert, coffee, and tea

STARTERS

Select one for an additional \$14.25

Walla Walla sweet onion tart

Wild mushroom strudel with chèvre crème fraîche

Dungeness crab-stuffed piquillo peppers with saffron-scented aioli

Smoked salmon mousse with grilled crostini

Duck confit in phyllo with orange blossom beurre blanc

SALAD

Select one for all guests

Arugula, goat cheese, and walnuts

Organic greens with vinaigrette

Iceberg salad with grape tomatoes, red onions, and applewood bacon with
buttermilk-blue cheese dressing

Spinach salad with pepper bacon, tomatoes, and hazelnuts

Traditional Caesar salad

Baby greens, baked goat cheese, and local berries

Fire-roasted vegetable antipasto

ENTRÉES

WILD SALMON AND HALIBUT COULIBIAC

Salmon and halibut wrapped in spinach and scallop mousse, pearl barley, and puff pastry
served with a saffron-scented lobster cream \$90.75

LODGE PRIME RIB

Dry-aged prime rib of beef, rosemary au jus, tobacco-fried onions, and
Hood River apple-horseradish cream \$95.75

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



PLATED DINNER

ENTRÉES

Continued from previous page

SMOKE-ROASTED OREGON DUCK BREAST

Pan-seared smoked duck breast served with roasted garlic demi-glace and marionberry coulis \$85.00

HIGH DESERT BEEF TENDERLOIN

Grilled tenderloin of beef, roasted whole and hand-carved, served with smoked mushroom demi-glace \$99.50

RACK OF OREGON LAMB

Grilled lamb rack, ruby port reduction sauce, and fresh rosemary \$106.00

STUFFED CHICKEN BREAST

Free-range chicken breast stuffed with fire-roasted apples, mushrooms, applewood bacon, and caramelized onions, served with goat cheese cream and roasted red pepper coulis \$83.75

PACIFIC NORTHWEST MIXED GRILL

Grilled salmon medallion, apple cider-glazed filet mignon, and Oregon Pinot Noir glaze \$103.95

PORK TENDERLOIN

Grilled Carlton Farms pork tenderloin marinated in fresh herbs, served with Hood River spiced apple compote \$81.75

DUNGENESS CRAB CAKES

Pan-fried Oregon Dungeness crab cakes with microgreens, remoulade, and citrus \$92.25

ROASTED NORTHWEST SALMON

Roasted salmon fillet served with herbed hollandaise and huckleberry preserves \$102.95

STUFFED RAINBOW TROUT

Boneless rainbow trout stuffed with crayfish, Granny Smith apples, roasted shallots, and crispy pancetta, served with apple cider reduction sauce \$86.95

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



DINNER AND A MOVIE

Enjoy one of many movies filmed at Timberline Lodge

THE SHINING!

Step into the eerie world of *The Shining*, Stanley Kubrick's 1980 horror classic based on Stephen King's novel. Enjoy a private screening and gourmet dinner surrounded by iconic props from the film, including Jack's typewriter, the famous ballroom photograph, and, of course, Jack's axe and the infamous door!

WILD: FROM LOST TO FOUND ON THE PCT

In *Wild*, Reese Witherspoon stars as Cheryl Strayed, who sets out to rebuild her life by hiking the Pacific Crest Trail from Mexico to Canada. Scenes were filmed around Timberline, and Witherspoon stayed in room 205. Enjoy a themed dinner complete with trail mix, a hiking boot toss, and make-your-own duct tape sandals.

BEND OF THE RIVER

This 1952 Western starring James Stewart and Rock Hudson follows a cowboy risking his life to deliver supplies to homesteaders during a gold rush. Filmed on Mt. Hood, the Sandy River, and at Timberline Lodge, *Bend of the River* sets the stage for a Western-themed dinner complete with kerchiefs, whiskey, and grub served on tin plates.

ALL THE YOUNG MEN

Starring Alan Ladd and Sidney Poitier, this 1960 Korean War drama follows a Black Marine sergeant who unexpectedly takes command of a platoon and must earn the trust of his men during a time of racial integration in the military. Enjoy a retro 1960s dinner complete with toy soldier centerpieces and dirty martinis.

HEAR NO EVIL

Hear No Evil is a 1993 thriller film about a deaf woman who falls foul of a corrupt police officer looking for a stolen coin that has been hidden in the woman's pager, starring Marlee Matlin, D. B. Sweeney, Ice-T, and Martin Sheen. A majority of the filming takes place in and around Portland, the Columbia Gorge, and Timberline Lodge.

Dinners are three courses and include salad, entrée, dessert,
coffee, tea, and a welcome cocktail.
\$120.00 per person

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



AUDIOVISUAL EQUIPMENT

Rental prices

PROJECTION & VIDEO EQUIPMENT PRICE/EACH

Color television monitor	\$85.00
Stereo system with Bluetooth	\$125.00
LCD projection panel with screen	\$325.00
Portable screen	\$70.00

SOUND/PA EQUIPMENT PRICE/EACH

Wireless lapel mic with amplified speaker	\$225.00
Wireless mic with amplified speaker	\$225.00
4-channel mic mixer	\$375.00
Speaker phone	\$110.00

MISC EQUIPMENT & SERVICES PRICE/EACH

Exhibitor 6' or 8' skirted table	\$44.00
Flip chart including pads & markers	\$72.00
Extension cords & power strip	\$16.50
Flashlight pointer	\$22.00 per day
Laser pointer	\$17.00 per day
Risers (12 3'x4' pieces available)	\$70.00 per piece

COMPLIMENTARY EQUIPMENT

Easels
Flip chart stand (paper pad not included)
Podium

If equipment is damaged or missing, the person or group checking it out will be billed the amount of the repair or replacement value

BUSINESS SERVICES

FAX & PHOTOCOPYING SERVICES **PRICE/PAGE**

Incoming: first 10 pages	\$1.25
Incoming: each additional page	\$1.25
Outgoing: first 5 pages	\$5.00
Outgoing: each additional page	\$2.50
Photocopying	\$1.50

International fax services are the same as above
plus the price for the telephone call

TECHNICAL ASSISTANCE **PRICE/HOUR**

Monday - Friday 8:00am - 5:00pm	\$150.00
Monday - Friday 5:00pm - 8:00am	\$225.00
Holidays	\$400.00

Fees will be assessed for displays and materials that require additional
storage and handling according to the following schedule:

SHIPPING & RECEIVING FEES **PRICE/ITEM/DAY**

Retrieval fee for packages shipped to wrong address	\$14.00
Arrival of packages more than two days before event	\$6.95
Return of packages more than one day after event	\$6.95
Pallet storage upon arrival	\$103.00
Pallet breakdown	\$138.00
Handling fee to schedule outgoing pickup of packages	\$25.00