



GROUPS & CONFERENCES

From corporate retreats to family celebrations, Timberline can accommodate and assist groups for any kind of gathering, and the historic lodge makes for an unforgettable venue any time of year.

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TIMBERLINE LODGE

HAS IT ALL

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

Meetings. Parties. Corporate retreats. Ski vacations. Weddings. You name it, we've hosted it. Looking for a unique event venue? Need a meeting space with a view? Timberline has several venues to deliver the exact setting you have in your mind, from large meetings up to 300 to smaller gatherings under 20.

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 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.

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. Tubing is offered at nearby Summit Pass in Government Camp. In the summer and fall, enjoy our mountain bike park, hiking around Mt. Hood, or taking a ride on 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 seventy hotel rooms on site. Also available are seven 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. In the main lodge, the Cascade Dining Room and Ram’s Head Bar are open year-round. The Blue Ox Bar is open seasonally. In the Wy’East Day Lodge, the Wy’East Cafe and Y’Bar are open year round. On hill, Phlox Point Cabin is open in the winter only.



TIMBERLINE ACTIVITIES

SKI OR SNOWBOARD Open year-round (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 of up to 40% off rack rates 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 opened summer 2019 with about 8 miles of beginner, intermediate and advanced trails. The bike park is open July-October, weather permitting. Rentals and lessons are also available.

VISIT OUR ST. BERNARD MASCOTS Heidi can be found near the Front Desk and Bruno's office is located behind the Barlow Room.

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 7000' foot level for the best view of Mt. Hood's summit, nearby Mt. Jefferson, and our world-famous glacier, 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 wide selection 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 With the guidance of professional storytellers, pick from a variety of get-to-know-you-better storytelling options. Norm and Anne have been telling stories and helping people learn how to share their stories for years - now you can get your group to know each other better in a new and meaningful way. Want entertainment only? 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 snow cat seats up to 12 people for \$685. Available January - April, earlier dates based on weather conditions. 7 day reservation notice required.

ORIENTEERING OR IGLOO BUILDING Not only will teams enjoy the physical challenge of exploring nature, but they'll enjoy the mental exercise of efficiently navigating to a series of checkpoints with a detailed map and a compass. It's easy to learn and a fun way to exercise your body and mind as you enjoy the outdoors. With instructions from a guide, teams will learn how to work together to navigate the mountain in search of a "lost climber". Or in the winter months, compete with your fellow comrades to see who can build the best igloo the quickest. Offered through [Life-Outside](#) (503) 515-3022.

GAME ROOM Enjoy a friendly game of shuffle board, ping pong, and "corn hole" (bean bag toss). You can also pick a movie to watch or play board games. Game Room package includes popcorn and soft drinks for \$26 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 per person. Available May - September. Inquire about availability October - April.



TEAM BUILDING

continued

WINE VAULT TOURS AND TASTINGS 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! Enjoy touring the wine vault where all wines are on display in an artistic format and sample wines from our award winning list. Minimum of 8 people and maximum of 15.

- Tour and taste three wines - \$28 per person
- Tour and taste three wines plus artisan cheese & crackers - \$40 per person
- Extended tour and talk, taste four wines, plus five appetizers - \$75 per person

NW WINES 101 You will enjoy learning about and tasting four of the best known wine varietals in our region from our Wine Director who has been perfecting our wine list for the over 25 years. One hour class, cheese & crackers - \$80 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 and is available in conjunction with an overnight stay or a meeting. \$35 per person.

PROFESSIONAL TEAM BUILDING COMPANIES Want even more ideas? These companies specialize in team building!

- [Life-Outside](#) (503) 515-3022
- [Global Sessions](#) (541) 399-0783

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 & pastries

Individual yogurts, sweet creamery butter & local jams

Fresh-brewed coffee & teas

\$31.00 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 from our pastry chef

\$18.00

MT. ADAMS

A selection of freshly baked pastries, muffins,
and scones from our pastry chef plus
season fresh fruit and berries

\$19.00

MT. THEILSEN

A selection of freshly baked pastries, muffins,
and scones from our pastry chef plus
season fresh fruit and berries,
bagels and cream cheese,
cold cereals and milk

\$23.00

THREE SISTERS

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

\$26.00

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 \$7.50

Chicken fried steak \$15.50

Fresh-baked buttermilk biscuits & country sausage gravy \$8.25

Corned beef hash \$7.75

Lodge smoked salmon hash \$8.00

Timber Toast

Timber cut pullman bread rolled in egg batter, frosted flakes, oats & granola deep-fried and dusted with powdered sugar \$8.50

Lodge smoked salmon or gravlox \$205.00 per side

Dungeness crab or bay shrimp benedict \$11.25

Bagels & cream cheese \$6.75

Pastry Chef's Timberline Granola \$6.75

Assorted cold cereals and milk \$6.75

Warm berry or apple crisp with crème fraiche \$6.75

Roasted Northwest salmon \$6.25

Make-your-own waffle station \$6.75

Cheese blintzes with berry coulis \$8.25

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
Bubly flavored sparkling water, assorted juices
\$16.50

GOOD MORNING

Bagels with cream cheese, pasty chef's muffin assortment,
assorted yogurt, granola, sliced fruit
\$16.50

SWEET TOOTH

Pastries, cookies, and brownies
\$14.00

MOVIE BREAK

Popcorn, M&Ms, Milk Duds, Skittles, Soft Drinks
\$12.75

HEALTHY ENERGY

Vegetable crudités with dip, granola bars, protein bars, whole fruit,
trail mix, energy drinks, bottled water
\$17.75

THE WHITE RIVER

Cheese & crackers, warm soft pretzels, mixed nuts,
vegetable crudités with dip
\$13.50

MUNCHIES

Mixed nuts, smoked almonds, pretzels & mustard, potato chips & onion dip
tortilla chips with pico de gallo & guacamole
\$18.50

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 @ \$84.00 or 1.9 liters = 8 cups @ \$29.50

Hot cocoa station - includes toppings and whip cream \$7.50

Pastry Chef's selection of pastries \$6.50

Fresh baked cookies \$5.50

Fresh blended smoothies - berry, tropical, or energy \$6.75

Warm double chocolate brownies \$6.75

Mixed nuts & house smoked almonds \$33.75 per lb

Warm tortilla chips, salsa fresca, and fresh guacamole \$5.75

Vegetable crudités with dip \$5.50

Hood River whole fruit \$5.50

Assorted yogurt \$5.25

Hand cut seasonal fruit platter \$6.00

Crisp mini pretzels \$4.00

Warm soft pretzel with selection of mustards \$6.00

NY style bagel with whipped cream cheese \$6.00

Fresh popped buttered popcorn \$5.75

Protein bars \$5.25 Granola bars \$5.00

Tillamook cheese with assorted crackers \$6.50

Chilled juice \$5.50 Soft drinks \$5.00

Bubly flavored sparkling water \$5.00 Bottled water \$6.75

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 & shaved fennel

Mixed salad greens with Willamette Valley verjus vinaigrette

Hood River apple, radicchio & Dundee hazelnut salad

Columbia River Chinook salmon medallions with spiced apple butter & 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 & 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

Bulgar pilaf and seasonal vegetables

Chilled barley and yogurt soup

\$37.00

PASTA

Farfalle bowtie pasta and sundried tomato fettuccini

Bolognese sauce and roasted garlic asiago alfredo

Fire roasted vegetable antipasto platter

Traditional Caesar salad

Garlic breadsticks

\$34.50

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
Fresh tossed cabbage slaw
Seasonal fruit platter
\$36.25

JALISCO POSOLE BAR

Traditional Mexican chicken stew made with hominy, cilantro, and lime
Served with shredded cabbage, ciced onions, cilantro, limes,
Grated Jack cheese and jalapeños
Fresh fried tortillas
Warm quesadillas
Black bean and roasted corn salad
\$35.25

TRILLIM LAKE

choice of one entree

Grilled herbed chicken with citrus cream sauce
Grilled Northwest salmon with mountainBerry 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
Pastry Chef's dessert creation
\$41.75

HOOD TO COAST

Our Award-Winning clam chowder
Oregon bay shrimp and cabbage slaw
Fresh baked garlic cheese bread
Chef's selection daily catch fresh from the Oregon Coast
Chef's selection grilled chicken
Smoked salmon with grilled crostini
\$36.75

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,
plus artisan bread with sweet creamery butter, and gourmet coffee and teas

Add mini desserts for \$9.25

ENTRÉES

GRILLED NORTHWEST SALMON

Northwest salmon filet marinated in citrus juices, fresh herbs, and extra virgin olive oil served with a citrus beurre blanc and grilled organic vegetables \$46.75

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 chevre \$34.50

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-batter onion rings \$43.50

PAN-SEARED BEEF TENDERLOIN TIPS

Tenderloin tips sauteed with forest mushrooms served with Pinot Noir demi-glace, wild rice pilaf, fire-roasted organic vegetables, horseradish crème fraîche, and grilled rosemary bread \$38.75

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 \$37.25

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 \$36.25

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 \$375 first hour minimum applies
Each additional hour carries a \$275 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 \$200 per hour minimum charge

OREGON BRANDS

A selection of vodka, gin, tequila, rum, and whiskey produced by Oregon distillers
HOSTED \$14.95/drink | NO HOST \$15.25/drink
ONE HOUR PACKAGE BAR \$32.50/person | \$13.75/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 \$12.50/drink | NO HOST \$13.00/drink
ONE HOUR PACKAGE BAR \$27.00/person | \$11.75/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 \$13.50/drink | NO HOST \$14.00/drink
ONE HOUR PACKAGE BAR \$29.00/person | \$13.00/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 \$15.95/drink | NO HOST \$16.50/drink
ONE HOUR PACKAGE BAR \$34.50/person | \$15.75/person each additional hour
Includes Northwest wine and Mt. Hood Brewing Co. beer

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BAR SERVICES

continued

A LA CARTE BEER & WINE SERVICES

Mt. Hood Brewing Co. cans	\$8.75/Hosted	\$8.95/No Host
Domestic Keg	\$570.00/Keg	\$340.00/Pony Keg
Mt. Hood Brewing Keg	\$725.00/Keg	\$475.00/Pony Keg

HOUSE CHARDONNY & CABERNET SAUVIGNON

By the glass	\$11.00/Hosted	\$11.25/No Host
By the bottle	\$41.25/Hosted	\$45.50/No Host

NW CHARDONNY, PINOT GRIS, PINOT NOIR, CABERNET

By the glass	\$13.00/Hosted	\$13.50/No Host
By the bottle	\$50.00/Hosted	\$52.00/No Host

PREMIUM NW CHARDONNY, PINOT GRIS, PINOT NOIR, CABERNET

By the glass	\$19.75/Hosted	\$20.50/No Host
By the bottle	\$75.00/Hosted	\$80.00/No Host

Select House, NW or Premium NW wines and we charge for what you go through - no pre-order is necessary.

HORS D'OEUVRE PACKAGES

For half hour to forty-five 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
Pork hum bao and shrimp shumai
Vegetable spring roll
Pot stickers
\$33.00 per person

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
\$33.00 per person

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
\$26.50 per person

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
\$24.00 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
\$27.50 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 \$6.25
- Salmon caviar on baby red potato \$6.50
- Oregon bay shrimp cordials \$6.50
- Lodge-smoked salmon mousse on balsamic crostini \$5.50
- Brie en croûte with huckleberry preserves \$5.50
- Red Flame grapes with herbed chevre rolled in hazelnuts \$5.50
- Timberline gravlox on toast points \$6.50
- Serrano ham and melon \$5.50
- Antipasto skewers \$5.50
- Endive stuffed with smokey blue cheese mousse and hazelnuts \$5.50
- Oregon bay shrimp mousse on cucumber \$5.50
- Jumbo shrimp \$8.00
- 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 \$5.50
- Mini desserts \$5.50

WARM

- Thai chicken satay \$6.50
- Shrimp shumai \$6.50
- Vegetable spring rolls \$5.50
- Pot stickers \$5.50
- Miniature Dungeness crab cakes Market Price
- Rogue Creamery's Smokey Blue cheese stuffed dates wrapped in bacon \$6.50
- Wild mushroom strudel \$5.50
- Stuffed mushroom caps \$5.50
- Caramelized sweet onion tart with olive & asiago cheese \$5.50
- Duck confit on toasted polenta cakes \$6.50
- Pigs in a blanket \$5.50
- Bourbon BBQ meatballs \$5.50
- Buffalo wings \$5.50
- Steak bite skewers \$6.50
- Grilled sausage & pepper skewers \$6.50

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

APPETIZER PLATTERS

Suitable for parties of 20 people

ARTISAN FARMSTEAD & LOCAL CHEESES

Served with dried fruit, nuts, and fresh fruit

\$17.75 per person

CHARCUTERIE ASSORTMENT

Patés, sausages, cured meats, and garnishes

\$19.75 per person

MEDITERRANEAN MEZZA PLATTER

Hummus, tabbouleh, marinated olives, flat bread, red peppers, baba ghanoush

\$15.75 per person

WILLAMETTE FARM

Raw marinated vegetables, dip, and hummus

\$13.75 per person

THE NORTHWEST

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

\$24.00 per person

JUMBO PRAWNS ON ICE

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

\$8.00 each piece

ASSORTED CANAPÉS

Smoked salmon on cucumber

Endive & herb boursin

Oregon bay shrimp mousse on crostini

Sun-dried tomato mousse on grilled flat bread roulade

\$15.25 per person

FRUIT PLATTER

Fresh seasonal fruit and berries

\$10.50 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
Chef's selection of three additional salads
Chef's selection of rice or potato, fresh seasonal vegetable
Artisan rolls & creamery butter
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 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

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



DINNER BUFFET

continued

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

PASTA BUFFET

Select two

BOWTIE PASTA served with Oregon bay shrimp and scallops
in a light 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 \$66.00 per person

Double Entrée \$77.00 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,

Pastry Chef's dessert creation, and Gourmet Coffee & Teas

STARTERS

Select one for additional \$12.50

Walla Walla sweet onion tart

Wild mushroom strudel with chevre crème fraiche

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 & walnuts

Organic greens with vinaigrette

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

Spinach salad with pepper bacon, tomatoes & hazelnuts

Traditional Caesar

Baby greens, baked goat cheese & local berries

Fire-roasted vegetable antipasto

ENTRÉES

WILD SALMON & HALIBUT COULIBIAC

Salmon & halibut wrapped in spinach & scallop mousse, pearl barley, and puff pastry, served with a saffron-scented lobster cream \$78.50

LODGE PRIME RIB

Dry-aged prime rib of beef, rosemary au jus, tobacco-fried onions,

Hood River apple-horseradish cream \$82.95

SMOKE-ROASTED OREGON DUCK BREAST

Pan-seared smoked duck breast served with roasted garlic demi-glace & marionberry coulis \$73.95

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



PLATED DINNER

continued

ENTRÉES

Continued from previous page

HIGH DESERT BEEF TENDERLOIN

Grilled tenderloin of beef, roasted whole & hand-carved,
served with smoked mushroom demi-glace \$86.25

RACK OF OREGON LAMB

Grilled lamb rack, ruby port reduction sauce, fresh rosemary \$91.50

STUFFED CHICKEN BREAST

Free range chicken breast stuffed with fire-roasted apples,
mushrooms, applewood bacon, caramelized onions,
served with goat cheese cream & roasted red pepper coulis \$71.95

PACIFIC NORTHWEST MIXED GRILL

Grilled salmon medallion, apple cider glazed filet mignon,
Oregon pinot noir glaze \$89.75

PORK TENDERLOIN

Grilled Carlton Farms pork tenderloin marinated in fresh herbs,
served with Hood River spiced apple compote \$70.00

DUNGENESS CRAB CAKES

Pan-fried Oregon Dungeness crab cakes with microgreens,
remoulade & citrus \$79.75

ROASTED NORTHWEST SALMON

Roasted Northwest salmon fillet served with
herbed hollandaise & huckleberry preserves \$89.00

STUFFED RAINBOW TROUT

Boneless rainbow trout stuffed with crayfish,
Granny Smith apples, roasted shallots & crispy pancetta
served with apple cider reduction sauce \$75.00

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

WILD: FROM LOST TO FOUND ON THE PCT

Driven to the edge by the loss of her beloved mother (Laura Dern), the dissolution of her marriage and a headlong dive into self-destructive behavior, Cheryl Strayed (Reese Witherspoon) makes a decision to halt her downward spiral and put her life back together again by solo hiking the Pacific Crest Trail -- one of the country's longest and toughest through-trails. Outdoor shots were filmed around Timberline & Reese Witherspoon stayed in room 205. The Pacific Crest Trail is located behind Timberline and spans from Mexico to Canada. Along with dinner enjoy a trail mix starter, hiking boot toss, and make your own duct tape sandals.

THE SHINING!

Enjoy a deliciously creepy evening based around this Stanley Kubrick 1980 film written by Steven King. Your evening includes a private viewing of *The Shining* movie while enjoying a gourmet meal in a room filled with Shining props including Jack's typewriter, the ballroom picture with Jack, and of course Jack's axe and the door!

BEND OF THE RIVER

This 1952 Western starring James Stewart, Rock Hudson, Julie Adams, and Arthur Kennedy is based on the novel *Bend of the Snake* by Bill Gulick. The film is about a tough cowboy who risks his life to deliver confiscated supplies to homesteaders after gold is discovered in the region. *Bend of the River* was filmed on location on Mt. Hood, the Sandy River, and Timberline Lodge. Your dinner event includes western kerchiefs, a shot of whiskey and western style seating. We'll rustle up grub and serve it on tins while you enjoy the show.

ALL THE YOUNG MEN

Need more drama in your life? Watch Alan Ladd and Sidney Poitier in this 1960's Korean War film about the beginning of desegregation of the U.S. Marine Corps. Poitier plays a sergeant unexpectedly placed in command of the survivors of a platoon in the Korean War. The film explores the racial integration of the American military, centering on the African-American sergeant's struggle to win the trust and respect of the men in his unit. Your dinner event includes army men centerpieces, dirty martini, and a retro 60s dinner.

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 as well as starting cocktail.

\$95.00 per person

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



AUDIO VISUAL EQUIPMENT

Rental prices

PROJECTION & VIDEO EQUIPMENT PRICE/EACH

Color television monitor	\$80.00
Stereo system with MP3 player	\$110.00
LCD projection panel with screen	\$300.00
Portable Screen	

SOUND/PA EQUIPMENT PRICE/EACH

Wireless lapel mic with amplified speaker	\$195.00
Wireless mic with amplified speaker	\$195.00
4 channel mic mixer	\$340.00
Speaker phone	\$90.00

MISC EQUIPMENT & SERVICES PRICE/EACH

Exhibitor 6' or 8' skirted table	\$40.00
Flip chart including pads & markers	\$65.00
Extension cords & power strip	\$15.00
Flashlight pointer	\$20.00 per day
Laser pointer	\$15.00 per day
Risers (12 3'x4' pieces available)	\$65.00 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	\$1.05
Incoming: each additional page	\$1.05
Outgoing: first 5 pages	\$4.50
Outgoing: each additional page	\$1.75
Photocopying	\$1.00

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	\$95.00
Monday - Friday 5:00pm - 8:00am	\$180.00
Holidays	\$350.00

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

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

Retrieval fee for packages shipped to wrong address	\$12.50
Arrival of packages more than two days before event	\$6.50
Return of packages more than one day after event	\$6.50
Pallet storage upon arrival	\$89.00
Pallet breakdown	\$125.00
Handling fee to schedule outgoing pickup of packages	\$21.00