

WEDDINGS



SALISHAN

COASTAL LODGE
BY SCP HOTELS

CELEBRATE HERE

CONGRATULATIONS ON YOUR ENGAGEMENT!

Salishan Coastal Lodge is the perfect location for a destination wedding, capturing the pioneering spirit and rugged style of the Pacific Northwest. Let the silent splendor of old-growth forests and towering mountains stand witness to one of the most important events of your life: *your wedding*.

Stunning outdoor venues that embrace our magical grounds and fabled coastline are available for nuptials, including beaches, forests, and for the adventurous, a wedding in the trees. More than 16,000 square feet of indoor space is also available for customizing indoor weddings and receptions. Every space incorporates elements of nature and the beauty of the Oregon Coast.

Our team is available to help you design the wedding of your dreams – whether you're planning an intimate wedding for 2 or a celebration for 300. High-touch hospitality, holistic wellness, coast-to-table dining and nature-infused activities and eco-adventure are hallmarks of Salishan Coastal Lodge.

Contact Salishan Coastal Lodge Event Team today to begin planning.

541-764-3646 • sales@scphotel.com • salishan.com/weddings

CEREMONY

Many beautiful venues are available for couples looking to hold their nuptials in an unspoiled landscape. Custom pricing for each venue space, based on day of week and season.

THE GLEN

Located in the heart of the property, the lush greenery will make you feel like your own private enchanted forest. Available for up to 175 guests.

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EVENT LAWN

Tailor-made for large weddings, the event lawn is perfect for those seeking the gorgeous backdrop of Oregon. Available for up to 300 guests.

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ASK US ABOUT BEACH & FOREST WEDDINGS

Prices are subject to a 24% service fee and are subject to change. Additional setup fee will apply. Other options are available.

RECEPTION

Whether you're hosting a party for 20 or 300, we have something for every couple. Every venue offers stunning views of Oregon Coastal surroundings and includes features ranging from grand vaulted ceilings to private balconies. Custom pricing for each venue space, based on day of week and season.



GALLERY

Featuring a large bay window with views of the Event Lawn, the Gallery Room is located on the second floor of the resort and includes a private deck and semi-private deck. Offering 1,296 square feet of space, the Gallery Room is perfect for 20-40 guests.

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LONG HOUSE

The Long House is our most spacious, featuring 4,420 square feet, vaulted ceilings and two built-in bars. Additional access to the Terrace Patio, Terrace Room and Salal Room also are included. This option accommodates 120-250 guests.

LINCOLN PINE ROOM & PATIO

The Lincoln Pine Room overlooks the Event Lawn and has a private, attached patio. It boasts 1,608 square feet and accommodates 40-60 guests.

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COUNCIL HOUSE

The Council House room features vaulted ceilings, adjustable lighting, and large bay window. The 2,596-square-foot room is perfect for 75-120 guests.

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CEDAR TREE

Our 2,370 sq. ft. Cedar Tree serves as a breathtaking sanctuary for any event. With high ceilings and expansive windows that bathe the room in soft, natural light, it offers a seamless and sophisticated backdrop for the wedding of your dreams.

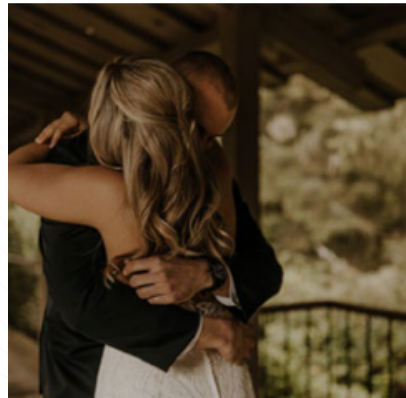
Prices are subject to a 24% service fee and are subject to change. Additional rental fee will apply.

FOOD & LODGING

FOOD

Your wedding meal is way more than just something to eat. That is why our culinary team creates menus that are not only delectable but memorable. Couples desire more personalized food options, and we work with you to deliver just the right culinary experiences with different flavors, varieties, options, and themes.

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LODGING & ACTIVITIES

The happy couple, bridal party, and guests alike will enjoy our luxurious accommodations with adjoining guest rooms and suites optional, private beach access, our spa oasis, signature golf course, Aerial Park, miles of hiking trails, and countless other activities to help you customize your wedding weekend.

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INCLUDED IN YOUR WEDDING PACKAGE

Our dedicated team is here to assist you in making your most special day the memory of a lifetime.

- Dedicated Catering Manager
- Complimentary Menu Tasting for Couple (guest count must be greater than 75)
- Sweetheart Table
- Cake Cutting and Service
- Choice of Slate Tiles or Mirrors and Votive Candles, House Linens, China & Glassware, Skirted Guest Registry, Gift and Cake Tables
- Round Tables and Chairs for Guest Seating
- Non-Alcoholic Beverage Station (Coffee, Tea, Lemonade)

Ceremony & Reception	Friday & Saturday	Sunday - Thursday
Site Fee's Starting At	\$4500	\$3000
Food & Beverage Minimum Starting At	\$5500	\$4000

24% Service Charge applies to all charges
 Site fees and food and beverage minimums fluctuate based on guest count and seasonality.



BANQUET MENUS

Sunset Plated Wedding Package	9-11
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SUNSET PLATED WEDDING PACKAGE

INCLUDES

- Local and Imported Artisan Cheese
- Display Garden Vegetable Crudité
- Your Choice of Salad
- Your Choice of Entrée (s)
- Rolls and Butter

SALADS & SOUPS

Select one for entire party.

Salishan Caesar Salad

Hearts of Romaine, Shaved Parmesan,
Garlic Crouton, Caesar Dressing

Market Salad

Mixed Organic Greens, Cucumbers, Tomatoes,
Shaved Radish, Citrus Vinaigrette

Beet Salad

Baby Greens, Slow Braised Beets, Goat Cheese,
Candied Hazelnuts

Mediterranean Salad

Hearts of Romaine, Tomatoes, Feta, Cucumber,
Croutons, Sherry Vinaigrette

PLATED ENTRÉES

*Select maximum of two entrées plus one entrée
from our special dietary menu.*

Pan Seared Wild Salmon **\$115**
Warm Niçoise Vegetables, Whipped Potatoes,
Grilled Lemon and Olive Oil

Pacific Halibut **\$120**
Seasonal Greensand Fingerling Hash, Pancetta,
Citrus Beurre Blanc

Grilled Chicken Breast **\$102**
Garlicand Rosemary Yukon Potatoes, Broccolini,
Marinated Tomatoes, Lemon Dijon Beurre

Grilled Flank Steak **\$128**
Fingerling Potatoes, Honey Roasted Baby
Carrots, Chimichurri

Pan Seared New York Strip **\$139**
Asparagus, Roasted Marble Potatoes,
Roasted Garlic Butter, Steak Sauce

**Seared Filet Mignon &
Grilled Garlic Prawn** **\$167**
Horseradish Mashed Potatoes, Roasted Asparagus,
Oregon Bleu Cheese Butter and Red Wine Reduction

*Maximum of two entrees are selected, plus one option from the special dietary options page.
The higher priced selection will dictate the cost. Place cards with entrée indicator required. Final number of each
entrée given with final guarantee. **Service charge is additional.***

SUNSET PLATED WEDDING PACKAGE

DESSERTS

BUFFET-STYLE DESSERTS

\$15 per person when added to any buffet
MAXIMUM OF 3 CHOICES

PLATED DESSERTS

\$12 per person when added to a
plated meal package

Chocolate Stout Cake Tiramisu

Traditional Lemon Bars

Peach Cobbler

Toasted Hazelnut, Vanilla Chantilly

Vanilla Cheesecake

Chocolate and Caramel Sauce with
Vanilla Bean Whipped Cream

Mixed Berry Tart

Bavarian Pastry Cream, House-Made Pastry Crust,
Fresh Fruit, Sugar Glaze

Peanut Butter Pie

Chocolate Sauce

Flourless Double Chocolate Torte

Raspberry Sauce

Mini Chocolate Mousse Cups

Cookie Crumble, Dark and Milk Chocolate Mousse,
Chantilly Cream

Lemon Curd Tarts

Tangy Lemon Custard, Pastry Shell

SPECIAL DIETARY OPTIONS

GLUTEN FREE (GF) • VEGETARIAN (V) • VEGAN (VE)

Herbed Risotto (GF)

Grilled Summer Squash and Onion,
Roasted Tomatoes, Parmesan Cheese

Cassoulet (V, VE)

Corona Beans, Swiss Chard, Black Truffle Oil,
Bread Crumb Crust

Ravioli Tossed in Fresh Herbs (V)

Olive Oil, Garlic and Cherry Tomatoes Topped With
Lemon Oil, Arugula and Shaved Parmesan Cheese
(Plated Presentation Only)

Grilled Cauliflower Steak (GF, V, VE)

(Can be prepared Cajun Style upon request)

Seasonal Vegetable Pasta (GF, V, VE)

Corona Beans, Swiss Chard, Black Truffle
Oil, Bread Crumb Crust

*Maximum of two entrees are selected, plus one option from the special dietary options page.
The higher priced selection will dictate the cost. Place cards with entrée indicator required. Final number of each
entrée given with final guarantee. **Service charge is additional.***

SUNSET PLATED WEDDING PACKAGE

KIDS MENU (12 & UNDER)

Kid's Hamburger or Kid's Hot Dog

Served with French Fries

Spaghetti with Marinara

Served with Garlic Bread.
Add Meatballs for \$3.

Lightly Seasoned Grilled Chicken Breast

Served with Oven Roasted Potatoes

Chicken Tenders

Served with French Fries

Macaroni & Cheese

Served with Garlic Bread

Cheese or Pepperoni Pizza

KID'S PLATED MEALS \$20

KID'S BUFFET-STYLE MEALS \$25

MINIMUM OF 10 CHILDREN REQUIRED
FOR BUFFETS, GROUPS UNDER 10 WILL BE
CHARGED AN ADDITIONAL \$5 PER CHILD.

INCLUDES

- Fresh Fruit
- Carrot & Celery Sticks
- Fruit Juice & Milk/Chocolate Milk

Service charge is additional.

HORS D'OEUVRES & CARVING RECEPTION

COLD HORS D'OEUVRES

All Prices Are Per Dozen with a
3 Dozen Minimum Per Item

Deviled Eggs Classic Style	\$38
Crispy Prosciutto Chip	
Fresh Mozzarella, Basil & Tomato Pipettes	\$38
20-year Balsamic	
Seasonal Bruschetta	\$38
Crostini, Farm Fresh Vegetables, Micro Greens	
Local Blue Cheese and Spiced Pecans in Puff Pastry	\$42
Prosciutto Wrapped Grilled Asparagus	\$42
Smoked Tenderloin Crostini	\$60
Horseradish Aioli	
Smoked Salmon Mousse	\$60
Served in a Savory Cone with Cucumber Relish	

HOT HORS D'OEUVRES

All Prices Are Per Dozen with a
3 Dozen Minimum Per Item

Mac N Cheese Bites	\$33
Wild Mushroom Phyllo Tartlets	\$36
Fried Polenta with Red Wine Braised Pork Shoulder	\$48
Chicken Satay	\$50
Spicy Peanut Sauce	
Roasted Mushroom Arancini	\$48
Lemon Aioli	
Mini Crab Cakes	\$60
Remoulade	
Thai Marinated Beef	\$48
Scallion, Sesame, Hoisin Sauce	

**HAND-PASSED AVAILABLE FOR \$55
PER HOUR PER WAITSTAFF**

Service charge is additional.

HORS D'OEUVRES & CARVING RECEPTION

RECEPTION DISPLAYS

All prices are Per Person Unless Otherwise Stated.
20 PERSON MINIMUM

Garden Vegetable Crudité **\$16**

Garden Fresh Vegetables, Hummus, Ranch and Blue Cheese

Local and Imported Artisan Cheeses **\$20**

Marcona Almonds, Gourmet Crackers and Baguettes

Charcuterie Platter **\$24**

Assorted and Artisan Charcuterie, Dijon Mustard, Whole Grain Mustard, Tarragon Mustard, Pickled Vegetables, Artisan Baguettes

Mediterranean Antipasto Display **\$24**

Assorted Artisan Charcuterie, Artisanal Cheese, Roasted Peppers and Grilled Vegetables, Marinated Artichokes and Olives, Cornichon Assorted Mustards, Artisan Bread

Smoked Salmon **\$24**

Cold Northwest Smoked Salmon, Pickled Red Onion, Capers, Chopped Egg, Watercress, Dijon Mustard, Baguette

Ocean Bounty Seafood Display **MARKET PRICE**

Jumbo Prawns with Cocktail and Remoulade Sauce, Oysters Shooters, Crab Salad, Salmon Poke, Smoked Salmon or Rockfish with Traditional Accompaniments

CARVING DISPLAYS

Chef Attendant Fee of \$150.00 Per Hour, Per Chef, Per Station. **All options below are at market price.**

Beef Tenderloin

Whole Roasted, Peppered Beef Tenderloin, Béarnaise Sauce, Au Jus (SERVES APPROXIMATELY 20 PEOPLE)

Potlatch Salmon

Lashed to Cedar Planks, Rubbed with Signature Spices and Roasted in the Style of Northwest Coastal Native Tribes (SERVES APPROXIMATELY 12 PEOPLE)

Salt and Herb Crusted Prime Rib of Beef

Creamy Horseradish and Beef Jus (SERVES APPROXIMATELY 30 PEOPLE)

Oven Roasted Leg of Lamb

Herb Encrusted Leg of Lamb, Whole Grain Mustard, Lamb Jus (SERVES APPROXIMATELY 20 PEOPLE)

Maple Glazed Ham

Roasted Garlic Aioli and Assorted Mustards (SERVES APPROXIMATELY 25 PEOPLE)

Slow Roasted Beef Brisket

Salishan BBQ Sauce, Creamy Horseradish (SERVES APPROXIMATELY 20 PEOPLE)

Service charge is additional.

BUILD YOUR OWN BUFFET

INCLUDES

- Garlic & Rosemary Yukon Potatoes
- Seasonal Vegetables
- Rolls and Butter

SALADS

Please select 2.

Salishan Caesar Salad

Hearts of Romaine, Shaved Parmesan, Garlic Crouton, Caesar Dressing

Market Salad

Mixed Organic Greens, Cucumbers, Tomatoes, Shaved Radish, Citrus Vinaigrette

Beet Salad

Baby Greens, Slow Braised Beets, Goat Cheese, Candied Hazelnuts

Mediterranean Salad

Hearts of Romaine, Tomatoes, Feta, Cucumber, Croutons, Sherry Vinaigrette

ENTRÉES

Please select 2 or 3.

Grilled Chicken Breast

Pan Seared Wild Salmon

Grilled Flank Steak

Pork Tenderloin

Please select one sauce type per entrée:

Citrus Beurre Blanc

Chimichurri

Béarnaise

Creamy Peppercorn

House Cabernet Demi Glaze

2 ENTREES \$111

3 ENTREES \$128

Enhance your buffet with a dessert for \$15 per person. *Maximum 3 selections.*

*Minimum of 35 people required. Groups of under 35 will be charge an additional \$20 per person. **Service charge is additional.***

UNIQUE CURATED BUFFETS

DRIFT CREEK FALLS BARBEQUE BUFFET \$99 PER PERSON

Organic Greens

Toasted Hazelnuts, Marionberry Vinaigrette

Baked Beans

IPA Cabbage Slaw

Country Potato Salad

Egg, Crème Fraiche, Garden Box Herbs

Green Beans

Garlic Butter, Jacobsen Sea Salt

Organic Chicken Breast

BBQ Sauce

Honey Biscuits

ENHANCE YOUR BUFFET

- Wild Salmon – \$20 per person
- House Smoked Brisket – \$15 per person
- Pulled Pork – \$12 per person

NYE BEACH TAQUERIA BUFFET \$93 PER PERSON

*Served with Tortillas, Cilantro, Onion, Cotija Cheese,
Guajillo & Tomatillo Salsas on the side.*

Street Corn

Roasted Corn and Arugula Salad

Lime, Avocado, Cherry Tomatoes, Chipotle Vinaigrette

Green Salad

Pepitas, Radishes, Cotija Cheese, Cilantro Vinaigrette

Spanish Rice

Guajillo Salsa

Black Beans

Cilantro, Onions, Cotija Cheese

Tacos (Select two):

- Pork Carnitas
- Shredded Beef Brisket
- Ancho Chicken
- Grilled Skirt Steak
- Potato and Poblano Peppers
- La Plancha Oregon Rock Fish

ENHANCE YOUR BUFFET

- Additional Taco Choice – \$15 per person,
per additional choice

*Minimum of 35 people required. Groups of under 35 will be charge an additional \$20 per person. **Service charge is additional.***

BAR & LATE NIGHT SNACKS

HOSTED BAR PRICING

House Wine by the Glass	\$10
Domestic Beer	\$7
Imported and Microbrew Beer	\$8
Spirits	\$9
Soft Drinks (canned)	\$5

CASH BAR PRICING

House Wine by the Glass	\$11
Domestic Beer	\$8
Imported and Microbrew Beer	\$9
Spirits	\$10
Soft Drinks (canned)	\$5

Minimum of \$200 per bartender, per hour
guarantee of sales requirement.
BARS REQUIRE A MINIMUM OF 20 PEOPLE.

Please inquire about hourly bar packages.

CUSTOMIZABLE SPECIALTY WEDDING COCKTAILS

Have our mixologist create your signature
wedding cocktail.

Hosted Bar	\$14
Cash Bar	\$15

Service charge is additional.

BAR & LATE NIGHT SNACKS

(CONTINUED)

LATE NIGHT SNACKS

All prices are per person unless otherwise stated.
20 PERSON MINIMUM FOR EACH ITEM

Chicken Tenders	\$13
Assorted Dipping Sauces	
Beef Sliders	\$19
Grilled Cheese	\$15
Tomato Jam	
Spicy Chicken Wings	\$17
Blue Cheese Dip and Celery Sticks	
Fiesta Dips and Chips	\$17
Guacamole, Salsa, Nacho Cheese and Tortilla Chips	
Crispy Potato Skins	\$15
Doughnut Holes	\$16
Served with Coffee and Hot Cocoa	
S'mores	\$18
Graham Crackers, Marshmallows, Chocolate Bars	
Loaded Tater Tot Bar	\$19
Tater Tors with Assorted Accompaniments	
French Fry Bar	\$19
Assorted Dipping Sauces and Condiments	

Nacho Bar **\$28**

Guacamole, Salsa, Nacho Cheese, Jalapenos, Olives, Sour Cream, Diced Onion and Tortilla Chips

(Add Fiesta Beef, Shredded Chicken or Fajita Veggies for \$8 per person or add all 3 for \$18 per person)

Street Taco Bar **\$35**

Mini Flour and Corn Tortillas, Assorted Toppings

(Select Two):

- Chipotle-Citrus Grilled Chicken
- Grilled Flank Steak with Mango Lime Salsa
- Habanero Lime Rockfish
- Grilled Vegetable Fajitas

PB&J Bar **\$18**

Assorted Bread, Assorted Jams, Peanut Butter and Nutella

Mini Burger Bar **\$33**

Mini Buns, Burger Patties, Cheddar Cheese, Lettuce, Tomato, Onion, Pickles and Assorted Condiments

Baked Potato Bar **\$22**

Baked Potatoes, Sour Cream, Bacon Bits, Shredded Cheddar Cheese, Chives and Butter

Service charge is additional.

REHEARSAL DINNER BUFFETS

SOUTH OF THE BORDER

\$70 PER PERSON

20 PERSON MINIMUM FOR THIS BUFFET

Arugula Salad

Red Onion, Cucumbers, Cojita Cheese,
Cilantro Lime Vinaigrette Dressing

Tres Leches

Entrées *(Select two):*

- Chili Spiced Grilled Chicken
- Grilled Flank Steak with Pineapple Salsa
- Blackened Rockfish
- Grilled Vegetable Fajitas

Sides *(Select five):*

- Black Beans
- Spanish Rice
- Flour and Corn Tortillas
- Tortilla Chips
- Fire Roasted Salsa
- Shredded Tillamook Cheese
- Guacamole
- Sour Cream
- Tomato
- Shredded Cabbage
- Lime Wedges
- Cabbage Slaw
- Jalapeno Cornbread

COWBOY COOKOUT

\$76 PER PERSON

Vaquero Flank Steak

Grilled Lemon Herb Salmon

Elotes

Potato Salad

Ranchero Black Beans

Cilantro Lime Coleslaw

Cornbread

Warm Apple Pie

POTLATCH SALMON BBQ

\$78 PER PERSON

SALMON CARVED UPON REQUEST, \$150 FEE TO APPLY

Potlatch Salmon

Lashed to Cedar Planks, Rubbed with Signature Spices and Roasted in the Style of Northwest Coastal Native Tribes

Grilled Lemon Herb Chicken

Roasted Red Potatoes

Fresh Seasonal Vegetables

Mediterranean Salad

Hearts of Romaine, Tomatoes, Feta, Cucumber, Capers, Crouton, Sherry Vinaigrette

Mixed Greens

Cider Vinaigrette

Warm Seasonal Fruit Cobbler

ALL BUFFETS INCLUDE FRESHLY BREWED COFFEE, ASSORTED HOT AND ICED TEA AND LEMONADE

Minimum of 35 people required. Groups of under 35 will be charge an additional \$20 per person. **Service charge is additional.**

BREAKFAST BUFFETS

SALISHAN EXPRESS

\$21 PER PERSON

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Freshly Brewed Coffee, Assorted Fruit Juices and Teas

Wellness Cereal

Assorted Freshly Baked Muffins and Pastries

Assorted Individual Yogurts

Sliced Seasonal Fruit

SALISHAN BREAKFAST BUFFET

\$34 PER PERSON

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Freshly Brewed Coffee, Assorted Fruit Juices and Teas

Assorted Breakfast Pastries

Fresh Fruit Display

Farm Fresh Scrambled Eggs

Tillamook Cheddar Cheese

Breakfast Potatoes

Applewood Smoked Bacon

Breakfast Sausage

POWER UP

\$31 PER PERSON

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Freshly Brewed Coffee, Assorted Fruit Juices and Teas

Sliced Fruits and Berries

Bagels with Smoked Salmon Lox

Red Onion, Tomato, Capers, Cream Cheese

Almond Croissants

House-Made Organic Granola with Dried Fruit Medley

Fruit Protein Shake

ASK ABOUT OUR BRUNCH WEDDING RECEPTION OPTIONS!

*Minimum of 20 people required. Groups of under 20 will be charge an additional \$8 per person. **Service charge is additional.***

BREAKFAST BUFFETS

(CONTINUED)

BREAKFAST ENHANCEMENTS

All prices are per person.

Bagels with Smoked Salmon Lox	18
Red Onion, Tomato, Capers, Cream Cheese	
Applewood Smoked Bacon	9
Breakfast Sausage	9
Brioche French Toast	10
Assorted Syrups	
Buttermilk Pancakes	10
Marionberry Compote	
Biscuits and Country Gravy	12
Farm Fresh Scrambled Eggs	10
Tillamook Cheddar Cheese	
Build Your Own Parfait	14
Organic Granola, Greek Yogurt, Fresh and Dried Seasonal Fruit	

ACTION STATIONS

Attendant required at \$150 per 50 people.

Omelet Bar

Chef-Prepared Omelets made to order with your choice of fillings:

Scallions, Bell Peppers, Mushrooms, Tomatoes, Smoked Salmon, Smoked Ham, Assorted Shredded Cheese

\$20 PER PERSON PER HOUR

Waffle or Pancake Station

Chef-Prepared Fresh Belgian Waffles or Buttermilk Pancakes with:

Fresh Berries, Whipped Cream, Maple Syrup, Marionberry Syrup, Whipped Butter

\$18 PER PERSON PER HOUR

*Minimum of 20 people required. Groups of under 20 will be charge an additional \$8 per person. **Service charge is additional.***

CATERING INFORMATION

DEVELOPING MENUS

Our Executive Chef, Food and Beverage Director or Catering and Conferences Service Director will be happy to consult with you on custom menus to fit any theme or occasion.

PRICING

Please note the food, beverage, audio/visual and room rental quoted prices are subject to a 24% service charge. Menus and prices are subject to change but will be confirmed three months prior to your event. A definite event agenda is required 30 days in advance. Should the set up of a meeting room be changed per catering contract later than 24-hours prior to the function, a \$150 fee will be assessed. Changes or additions within 72 hours of the event start time are subject to a \$150.00 charge.

MEAL SELECTIONS

Menu selections must be confirmed 14 business days prior to the date of your first event. One selection is requested for each meal. If two plated entrees are selected, the higher price will be assessed for both selections. Upon receiving the guarantee 7 business days in advance, the Hotel will supply entrée cards identifying the guests' choice before arrival. Please order the same first course (s) (appetizer, soup, salad) and dessert for the entire group. Place cards with entrée indicators will need to be provided.

GUARANTEES

The final attendance for all functions, room setup and A/V requirements must be specified seven (7) business days in advance of the function, before 12:00 p.m. Once received by the Conference Planning Office, the number will be considered a guarantee and not subject to reduction. We will be prepared to serve 5% over the guaranteed number. The amount charged will be the guaranteed number or the actual number served, whichever is greater.

PAYMENT POLICY

All arrangements for payment must be made and approved well in advance of your event. You may be asked for a non-refundable deposit to secure our wedding event space.

MISCELLANEOUS

All food and beverage is intended for consumption on premise and none will be allowed to be taken to go. The hotel must provide all food and beverage: no outside food and beverage can be brought into the eventrooms, aside from a wedding cake to be provided by a licensed bakery. Materials sent to the hotel prior to your arrival should be addressed to the attention of your catering representative, and marked with the name of your group and the date of your meeting or conference. Storage fees will be applied if packages are received more than 3 days prior to the date of your event.

ALCOHOLIC BEVERAGES

Hotel does not permit the serving of alcoholic beverages to anyone under twenty-one (21), anyone without proper ID, or anyone under the influence of alcohol, in accordance with OLCC regulations. All alcoholic beverages must be provided by Hotel and served by its employees. There is a corkage fee applied to all outside wine brought into the event space. Hotel staff monitors event activities and has authority to enforce contract rules. Drunken and/or violent behavior will not be tolerated, and Hotel reserves the right to immediately remove anyone from the premises who, at the sole discretion and option of Hotel staff, is intoxicated, unruly or could present a danger to themselves, others, or the venue. Client(s) agree to be liable and responsible for all act(s) and actions of every kind and nature for each and every person in attendance at Client's wedding.

WEDDING COORDINATION

A Day of Wedding Coordinator is required for all wedding events and cannot be a member of the wedding party.

AUDIO VISUAL MENU

PLATINUM PACKAGE

\$1,495

- Two Powered Speakers with Stands
- One Five Channel Mixer
- One Ceremony Wireless Microphone
- Power Access
- Wedding Audio-Visual Technician
- One Reception Wireless Microphone
- 3.5mm Sound Patch
- Equipment Setup And Tear Down In Two Locations

GOLD PACKAGE

\$895

- Two Powered Speakers with Stands
- One Five Channel Mixer
- 3.5mm Sound Patch
- Power Access
- Wedding Audio-Visual Technician Up to 5 Hours
- Equipment Setup And Tear Down In Two Locations

LIGHTING

Email for quote per location

**Suspended Bulbed Rope Lights
Color Splash LED Par Lights**

PROFESSIONAL LIVE STREAM

Starting at \$800 combined with a wedding package

**Zoom with Professional
Video And Audio**

Contact us:
av@salishan.com

AV POWERED BY
INNOVATIVE PRESENTATIONS
IP-AV.COM

All rates subject to a 24% service charge. Equipment changes less than 72 hours in advance may be subject to additional 20% surcharge.



**CONTACT SALISHAN COASTAL LODGE EVENT
TEAM TO BEGIN PLANNING!**

541-764-3646 • sales@scphotel.com •

salishan.com/weddings

