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 • weddings@salishan.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.



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.

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 main lodge 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.

LONG HOUSE

The Long House is our most spacious option, 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. The Long House 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.

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.

EVENT LAWN

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

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.











LODGING & ACTIVITIES

The happy couple, bridal party, and guests alike will enjoy our tranquil 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.

YOUR WEDDING PACKAGE

INCLUDES

Your package gives your celebration a thoughtful, polished foundation while leaving room for the details that make it your own.

Ceremony and Reception Venue for your contracted wedding celebration.

Ceremony and reception tables and chairs.

House white table linens and napkins, plus plateware, flatware and drinkware.

Cake cutting and service, along with sparkling wine or cider toast to the newlyweds.

A hosted **non-alcoholic beverage station.**

One hour of ceremony rehearsal time, subject to availability.

One complimentary Deluxe King guest room night for the couple.

A complimentary tasting menu for the couple when the guest count must be greater than 75.

WEDDING PACKAGE

Wedding package fees and food and beverage minimums are designed around the date, venue, guest count, and season. The figures below are starting points for the wedding day; your personalized proposal will confirm the terms for your celebration.

Investment	Sunday–Thursday	Friday–Saturday
Ceremony only	$2,000	$3,000
Venue and site fee, starting at	$4,000	$6,000
Food and beverage minimum, starting at	$6,000	$9,000

*All venue fees and food-and-beverage charges are subject to a **24% service charge.** Rates, inclusions, and minimums may vary with guest count, seasonality, venue selection, and date. They are subject to availability and may change until a date is secured by contract.*













BANQUET MENUS

Sunset Plated Wedding Package	**9-11**
Hors d'Oeuvres & Carving Reception	**12-13**
Choose Your Own Buffet	**14**
Unique Curated Buffets	**15**
Bar & Late Night Snacks	**16-17**
Rehearsal Dinner Buffets	**18**
Breakfast Buffets	**19-20**

SUNSET PLATED WEDDING PACKAGE

INCLUDES

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

SALADS

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 — **$130**
Warm Niçoise Vegetables, Wild Rice, Grilled Lemon and Olive Oil

Grilled Chicken Breast — **$110**
Garlic and Whipped Potatoes, Broccolini, Marinated Tomatoes, Lemon Dijon Beurre

Pan Seared Ribeye — **$148**
Asparagus, Roasted Marble Potatoes, Steak Sauce

Pacific Halibut — **$135**
Seasonal Greens and Smashed Fingerling Potatoes, Pancetta, Citrus Beurre Blanc

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

Seared Mint Chimichurri Lamb Chops — **$145**
Herbed Couscous and Wilted Baby Kale

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
(CONTINUED)

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

Ice Cream Bowl

Sorbet Bowl

Fresh Seasonal Fruit Bowl

Mixed Berry Bowl

SPECIAL DIETARY OPTIONS

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

Herbed Risotto (GF, V, VE UPON REQUEST)
Grilled Summer Squash and Onion, Roasted Tomatoes, Parmesan Cheese

Seasonal Vegetable Pasta (GF, V, VE UPON REQUEST)
Grilled Seasonal Vegetables with Marinara or Garlic Cream Sauce

Puttanesca (V, GF UPON REQUEST)
Penne Pasta, Tomatoes, Garlic, Capers, Kalamata Olives, Basil, Herbs, Portobello Mushroom, Feta Cheese

Stuffed Portobello (V, VE)
Eggplant Stuffed Portobello Mushroom, Vegetable Quinoa and Farro Mix, Wilted Spinach, Chunky Marinara

Creamy Forest Fettuccine (GFA, DFA)
Mushroom Alfredo Sauce with Parmesan Cheese and Fresh Basil

Garden Zoodle (V, GF, DF)
Organic Zucchini and Yellow Squash Noodles, House Made Kale Pesto, Yamhill Organics Wild Forest Mushrooms, Fresh Basil, and Fire-Roasted Bell Peppers

Thai Green Curry (V, GF, DF)
House Made Thai Green Curry Paste, Forbidden Rice, Grilled Bok Choy, Organic Sautéed Zucchini, Organic Baby Rainbow Carrots and Yamhill Organics Wild Mushrooms

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
(CONTINUED)

KIDS MENU (12 & UNDER)

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

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

Rice Bowl with Chicken or Salmon (GF, DF)
Served with Seasonal Vegetables

Vegetable Stir-Fry (V, VE, GF, DF)
Served with Rice

Buttered Noodles (V)

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

Smoked Tenderloin Crostini $60
Horseradish Aioli

Smoked Salmon Mousse $60
Served in a Savory Cone with Cucumber Relish

Mini Lobster Tacos with Mango Salsa $72

Shrimp Cocktail Shooters $52

Savory Goat Cheese Panna Cotta $42

Hummus Bites on Cucumber and Carrot Rounds $35

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 Sate $50
Spicy Peanut Sauce

Roasted Mushroom Arancini $48
Lemon Aioli

Mini Crab Cakes $60
Remoulade

Thai Marinated Beef $48
Scallion, Sesame, Hoisin Sauce

Prosciutto Wrapped Grilled Asparagus $42

Bacon Wrapped Dates $44

Mini Apple Tarts $39

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)

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 bu et 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, Créme 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.

SIGNATURE COCKTAILS

Create a signature cocktail that reflects your event. Your Catering Service Manager will work with you to customize the recipe based on your preferences and available ingredients. To provide efficient service, signature cocktails may be prepared in batches and cannot be muddled, individually shaken, or blended during service.

Hosted Bar	$14
Cash Bar	$15

If you choose to bring in your own wine, a $30 per 750ml bottle corkage fee will apply.

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 Co ee 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 Rockfis
- 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

with 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 Rockfis
- 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

Freshly Brewed Coffee, Assorted Fruit Juices and Teas

Wellness Cereal

Assorted Freshly Baked Muffins and Pastries

Assorted Individual Yogurts

Sliced Seasonal Fruit

POWER UP

$31 PER PERSON

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

SALISHAN BREAKFAST BUFFET

$34 PER PERSON

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

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
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.

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.

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 5 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 five (5) 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 event rooms, 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.

CONTACT SALISHAN COASTAL LODGE EVENT TEAM TO BEGIN PLANNING!

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BY SCP HOTELS