



LANGDON FARMS  
GOLF CLUB

# WEDDINGS

2018



# THE VENUES

Langdon Farms offers a beautiful country oasis in the midst of the Portland-Metro area.

Our farmhouse-inspired architecture, ranch style fences and serene surroundings create a picture-perfect venue. Whether you are drawn by the charm of a barn wedding, or captivated by the emerald golf greens and vibrant flowers, Langdon Farms is a venue unlike any other.

## The Red Shed

The Red Shed is our largest venue and can accommodate up to 300 guests reception-style, while in the summer season, many more can enjoy dining on the surrounding lawn. The Red Shed has a unique open-air design and overlooks the 18th green. It is perfectly combined with The Red Shed Lawn ceremony.



## The Red Shed Lawn

Overlooking the 18th green, the Red Shed Lawn is our most popular spot for wedding ceremonies. Surrounded by coral bark maples, rhododendrons, and vibrant flower beds, it is a breathtaking location. Combined with a reception in the unique, open-air design of The Red Shed, it makes a perfect pairing.



## The Orchards

A serene landscape, The Orchards is another beautiful option for the ceremony. Surrounded by a natural canopy of trees and an abundance of hanging flower baskets, it offers an escape from the rest of the course. A mature sycamore tree or a natural corner in the trees framed by the flower baskets provides the perfect ceremony backdrop.



## The Big Red Barn

The Big Red Barn houses Langdon Farms Golf Club's beautiful clubhouse. This venue is available from late fall through winter, and can accommodate 120 guests. The Loft, a private event space above the restaurant, can seat rehearsal dinners, bridal showers and other events up to 60 guests year-round.



## The White House

Built by the architects to call home while the course was created, The White House offers a generous and comfortable space for last-minute touches to hair and make-up before venturing out into the lush surroundings for photos.



[www.langdonfarmsweddings.com](http://www.langdonfarmsweddings.com)

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# WEDDING PACKAGES INCLUDE...

- Venue time of 6-7 hours (including 2 hours of pre-event preparation)
- Exclusive on-site catering and event staff
- Full ceremony and reception set-up and breakdown
- Linens for all guest tables and choice of colored napkin; linens and skirting for all service tables
- China, flatware and glassware
- Dance floor
- Bar set-up and bartender
- Cake cutting service
- Complimentary on-site ceremony assistant and reception coordination
- The White House bridal suites and groomsmen room
- One-hour rehearsal time with ceremony assistant



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# HORS D'OEUVRES

## CHILLED — BY THE DOZEN

- Bruschetta** \$18 - Chopped tomatoes, basil and roasted garlic, served on crisp baguette slices
- Chicken Cucumber Rounds** \$20 - Grilled chicken salad served on cucumber rounds
- Asparagus Toscano** \$20 - Grilled asparagus wrapped with shaved prosciutto
- Caprese Skewers** \$18 - Skewered grape tomatoes, fresh mozzarella and fresh basil, drizzled with balsamic vinaigrette
- Chardonnay Poached Prawns** \$27 - Prawns poached in chardonnay, chilled and served with lemon and cocktail sauce
- Stuffed Artichoke Hearts** \$20 - Artichoke hearts filled with roasted red peppers, fresh basil and a touch of blue cheese, topped with a balsamic glaze
- Seared Ahi with Ginger** \$24 - Blackened and seared Ahi tuna with ginger and cilantro on toast points
- Pinwheels** \$20 - A rolled tomato basil tortilla spread with cream cheese, filled with fresh romaine, turkey and tomatoes then cut into individual portions

## WARM — BY THE DOZEN

- Baby Quiches** \$24 - A variety of baked quiches including Garden Veggie, Lorraine, Florentine & Monterey Jack
- Seafood Cakes** \$22 - Wild Alaskan seafood and crab cakes, served with fresh lemons, cocktail & tartar sauces
- Sausage Stuffed Mushrooms** \$20 - Large mushroom tops stuffed with a mixture of sausage & breadcrumbs
- Coconut Shrimp** \$26 - Lightly battered and fried, served with a sweet chili dipping sauce
- Spanakopita** \$18 - Puff pastry dough triangles filled with spinach and feta cheese
- Crab Wontons** \$24 - Traditional wontons filled with crab and cream cheese, fried golden brown
- Italian Meatballs** \$16 - Meatballs in marinara sauce and topped with parmesan cheese
- Bacon-wrapped Scallops** \$26 - Tender oven-baked, bacon-wrapped scallops
- Chicken Satay** \$18 - Petite thigh-meat chicken skewers served with Thai peanut sauce
- Hot Wings** \$16 - Chicken drumettes tossed in hot sauce and served with blue cheese dressing
- Spring Rolls** \$18 - Vegetable spring rolls served with sweet chili sauce
- Pot Stickers** \$16 - Pork-filled pot stickers seared on the bottom and served with sweet chili sauce

## DISPLAY PLATTERS — SERVES 30

- Seasonal Fresh Fruit** \$75 - A variety of freshly-sliced fruit, artfully arranged
- Crudité Display** \$55 - Assorted seasonal vegetables served with pepper-cream ranch or roasted red pepper hummus
- Cheese Display** \$95 - Assorted international and domestic cheeses, served with crisp breads and crackers
- Chilled Grilled Vegetable Platter** \$75 - Seasonal vegetables marinated in balsamic and olive oil, then grilled. Served with roasted red pepper hummus and pita crisps
- Artichoke and Spinach Dip** \$60 - A perfect blend of artichokes, spinach and cheeses, served warm with house-made tortilla chips
- Antipasto Platter** \$105 - Assorted Italian meats and cheeses, artichoke hearts, roasted red peppers, sundried tomatoes and kalamata olives, served with crisp breads and crackers
- Smoked Salmon Platter** \$150 - Smoked salmon served with red onions, capers, hard boiled eggs and cream cheese, served with crisp breads and crackers

# TRADITIONAL BUFFETS

Minimum 25 people

## Newport

\$27 per person

Your choice of two salads,  
one side dish and one entrée

## Manzanita

\$35 per person

Your choice of two salads,  
two side dishes  
and two entrées

## Astoria

\$40 per person

Your choice of two salads,  
two side dishes, two entrées  
and three hors d'oeuvres

All traditional dinner buffets include...

Seasonal fresh vegetables

Dinner rolls and butter

## SALADS

**Seasonal Fresh Fruit Salad** - A fresh cut blend of melons, grapes, strawberries and other fresh fruit

**Baby Spring Mix** - Mixed greens, dried cranberries, candied pecans, blue cheese, with balsamic vinaigrette

**Valley Blend Greens** - Mixed greens with tomatoes, carrots, cucumbers, onions and your choice of two dressings (Balsamic Vinaigrette, Blue Cheese, Ranch, Italian, Honey-mustard)

**Baby Spinach** - Fresh spinach, bacon and blue cheese crumbles tossed with Dijon honey-mustard dressing

**Caesar** - Crisp Romaine, parmesan cheese and croutons, with Caesar dressing

**Mediterranean Orzo** - Orzo, sundried tomatoes, kalamata olives, artichoke hearts, red onion, spinach and feta cheese

**Cilantro Pasta** - Bowtie pasta, red peppers, Roma tomatoes, green onions and cilantro, with Italian dressing

**Greek Pasta** - Penne pasta, grape tomatoes, cucumbers, red onions, parsley, feta cheese and vinaigrette dressing

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## SIDE DISHES

**Garlic Mashed Potatoes** - Yukon Gold potatoes, roasted garlic and sweet cream butter

**Au Gratin Potatoes** - Thinly sliced potatoes, cream and cheese

**Herb Roasted Potatoes** - Quartered red potatoes, tossed in olive oil, rosemary & other seasonings

**Wild Mushroom Rice Pilaf** - Long-grain and wild rice cooked in seasoned broth with portabella and crimini mushrooms

**Bowtie & Brie** - Farfalle pasta tossed with warm diced tomatoes and Brie cheese, topped with parmesan cheese and fresh basil

**Macaroni & Cheese** - Shell shaped pasta tossed in a very cheesy sauce

## ENTRÉES

**Grilled Salmon** - Brushed with fresh lemon butter and julienned basil

**Mahi-Mahi** - Lightly blackened and topped with a cilantro, avocado and pineapple salsa

**Chicken Picatta** - Sautéed with an olive oil, lemon and caper sauce

**Chicken Marsala** - Sautéed with Marsala wine, mushrooms, fresh garlic and onions

**Pork Tenderloin** - Roasted with a sweet chili orange glaze

**Marinated Flank Steak** - Grilled and served with a mushroom demi-glaze

**Prime Rib Carving Station** - Slow-roasted prime rib with au jus and horseradish (\$3/pp upgrade, \$5/pp addition)

**Vegetarian option:**

**Pasta Primavera** – Linguine pasta tossed with fresh seasonal vegetables and a white wine & olive oil sauce.

## DESSERTS

**Cheesecakes** \$3/pp - NY style cheesecake with Oregon berry drizzle

**Dessert Bars** \$3/pp - A variety of choices; please select one grouping

- Oreo Dream, Meltaway, Lemon Berry Jazz, Pecan Chocolate Chew
- Luscious Lemon, Meltaway, Oatmeal/Cranberry, Brownie Bash
- Toffee Cream Cheese Chew, Caramel Apple Grannies, Marble Cheese Truffle, Oreo Cookie Bar

**Strawberry Shortcake** \$3/pp - Layers of shortcake, whipping cream and strawberry preserves.

**Tiger Triple Chocolate Cake** \$3/pp - Pinstripe design, 8-layer chocolate cake set between rich dark and white chocolate buttercream.

**Triple Berry Crumble** \$3/pp - A combination of plump strawberries, red ripe raspberries and a variety of other berries blended together and set on a wholesome oatmeal crust, then topped with traditional crunchy golden crumbles. Can be served warm in a chafing dish, or cut into bars.

**Apple Crumble** \$3/pp - Loads of crisp apples, cinnamon, nutmeg and other spices in a tasty oatmeal cookie crust. Covered with golden oatmeal and coconut. Can be served warm in a chafing dish, or cut into bars.

**Brownies** \$3/pp - A variety of Deep Dutch, Haystack, Tiger and Triple Chocolate Chunk.

# THEMED BUFFETS

Minimum 25 people

**The Prairie** \$26 per person – Sautéed beef tenders in a cabernet & mushroom sauce and herb roasted chicken breasts. Served with Langdon’s signature Caesar salad, garlic mashed potatoes, fresh seasonal vegetables, dinner rolls and butter.

**The Ranch House** \$30 per person – Marinated & grilled flank steak with a cabernet & mushroom demi sauce and grilled salmon with a sesame & teriyaki glaze. Served with Valley Blend salad, rice pilaf, fresh seasonal vegetables, dinner rolls and butter.

**Farmer’s Market** \$28 per person - Fresh grilled salmon brushed with lemon butter & basil and roasted chicken breast with lemon caper sauce. Served with Langdon’s signature Caesar salad, roasted red rosemary potatoes, seasonal vegetables, dinner rolls and butter.

**Northwest Barbecue** \$25 per person - Chipotle Baby Back BBQ Ribs and grilled chicken breasts. Served with au gratin potatoes, Caesar salad, molasses baked beans, seasonal fresh fruit salad, BBQ sauce and corn muffins with honey butter.

**Little Italy** \$22 per person - Penne pasta and tri-color cheese tortellini with basil marinara, alfredo and cilantro pesto sauces, chicken parmesan, grilled vegetables, Caesar salad and herbed focaccia bread. Add meatballs for \$3 per person. Substitute lasagna for a pasta, addl. \$3 per person.

**Farm Fiesta** \$23 per person - Fajita style chicken, seasoned ground beef, crispy taco shells, flour tortillas, chips and salsa, refried beans, Spanish rice, guacamole, sour cream, shredded cheddar cheese, lettuce, tomato, onions and jalapenos. All breast meat, addl. \$3/pp. Add beef, chicken or cheese enchiladas, addl. \$3/pp.

**Langdon Luau** \$24 per person - Kalua Pork, Huli Huli chicken, caramel sweet potatoes, sticky rice, seasonal fresh fruit salad, house salad with two dressings, macaroni salad, Hawaiian sweet rolls, with sides of Huli Huli and pineapple BBQ sauce.

**Western Barbecue** \$29 per person - Smoked BBQ Brisket with chipotle rub, grilled and BBQ-basted chicken breast, bacon au gratin potatoes, tri-colored rotini pasta salad, seasonal fresh fruit salad, seasonal vegetables, rolls and butter.

## BRUNCH

**Brunch** \$21/pp - Scrambled eggs with cream cheese and chives, French toast with maple syrup and butter, bacon and sausage, O’Brien potatoes, seasonal fresh fruit salad, assorted breakfast breads and Orange Juice.

Additional options:

- Chef-prepared omelet station – add \$4/pp
- Prime rib carving station – add \$5/pp
- Waffles with fresh berries, warm maple syrup and whipping cream – add \$3/pp
- Traditional Eggs Benedict or breakfast quiches – add \$3/pp
- Chicken Picatta or Marsala – add \$4/pp (includes rice pilaf as a side dish)
- Salad of your choice – add \$3/pp
- Croissants with preserves and butter – add \$2/pp

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# BAR AND BEVERAGE SERVICE

For your convenience, we offer package pricing at a set price per person, per hour of service. All bars will close 30 minutes prior to the scheduled end of the event. To ensure the safety of you and your guests, it is the policy of Langdon Farms Golf Club not to serve hosted shots. Prices are per person; the 20% service charge will be added. Bar set-up and one bartender are included and can accommodate up to 175 guests. Parties of 175 or more will require an additional bartender at \$200. Kids 0-4 No charge. Kids 5-20 Half price.

## ● HOSTED BEER, WINE & COCKTAILS ●

Call liquors, House white and red wine, selection of two import or domestic beers, and non-alcoholic beverages such as juices & soft drinks are offered at the bar. Your choice of one of the following: Lemonade, Strawberry Lemonade or Sparkling Punch, along with Coffee, Iced Tea and Water are offered at the beverage station.

2 hours	\$18/pp
3 hours	\$20/pp
4 hours	\$22/pp

## ● PREMIUM NO-HOST BAR ●

A No-Host Bar with a variety of beer, wine and cocktail options will be available for your guests' purchase. Non-alcoholic hosted beverages such as juices & soft drinks are offered at the bar. Your choice of one of the following: Lemonade, Strawberry Lemonade or Sparkling Punch, along with Coffee, Iced Tea and Water are offered at the beverage station.

2 hours	\$6/pp
3 hours	\$7/pp
4 hours	\$8/pp

## ● HOSTED BEER & WINE ●

House white and red wine, selection of two import or domestic beers, and non-alcoholic beverages such as juices & soft drinks are offered at the bar. Your choice of one of the following: Lemonade, Strawberry Lemonade or Sparkling Punch, along with Coffee, Iced Tea and Water are offered at the beverage station. Cocktails will be available for purchase.

2 hours	\$13/pp
3 hours	\$15/pp
4 hours	\$17/pp

## ● NO-HOST (CASH) BAR ●

A No-Host Bar with a variety of beer, wine and cocktail options plus sodas and juices will be available for your guests' purchase. Coffee, Iced Tea and Water are offered at the beverage station. There is no additional cost for this package.

### ***Langdon Wine upgrade selections***

Langdon Farms house wine is Columbia Crest Two Vines Chardonnay and Merlot-Cab Blend.

Wine Tier Upgrade add \$3/pp

Choose 4 from the following:

- Eola Hills Chardonnay
- Chateau Ste. Michelle Riesling
- Joel Gott Sauvignon Blanc
- Kendall Jackson Chardonnay
- Acrobat Pinot Gris
- Dreaming Tree Crush Red Blend
- Dark Horse Merlot
- Snoqualmie Syrah
- Underwood Pinot Noir
- 14 Hands Cabernet
- Kaiken Malbec

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### ***Beer Selections***

Microbrew/Import options: Mirror Pond Pale Ale, Goose Island IPA, Widmer Hefe, Stella Artois, seasonal options available)  
Domestic options: Budweiser, Bud Light, Coors Light  
Tapping fee for client-provided beer: \$250/keg (outside bottles/cans not allowed)

### ***Wine***

Corkage fee for client-provided wine: \$15 – Regular Bottle (750 ml)  
Hosted bar pricing for client-provided beverages differs from the previous page; please inquire.

### ***Formal Champagne & Sparkling Cider Toast***

Champagne and cider are poured and displayed for guests at the bar ~ \$2.50/pp  
Tray-passed to your guests ~ \$3.50/pp

### ***Cocktails*** \$6.75 each

We proudly serve only premium brand liquors:

Bacardi Rum, Tanqueray Gin, Pearl Vodka, Exotico Reposado Tequila, Dewar's Scotch, Jack Daniels, Crown Royal

### ***Bloody Mary Bar*** \$8.50 each (minimum 40)

Includes Pearl Cucumber Vodka, crisp bacon, variety stuffed olives, pickled asparagus, celery stalks.

# LANGDON FARMS PREFERRED PROFESSIONALS

We strongly encourage the use of the professionals listed below—  
their professional experience and familiarity with Langdon Farms ensures peace of mind  
throughout the planning process, and most importantly, on the big day!

## **Photography**

- Jenny Hill

jennyhillphotography.com / jenny@jennyhillphotography.com / 503.269.6944

- Becca Blevins

beccablevins.com / becca.blevins@gmail.com / 971.506.7720

- Powers Photography Studios

powersstudios.com / info@powersstudios.com / 503.478.0997

- Steele Photography – Chris & JD

steelephotos.com / info@steelephotos.com / 503.902.5049

- aniko productions – Jerome & Rebecca

anikoproductions.com / jerome@anikoproductions.com / 503.833.2479

## **Cinematography**

- Ambient Sky – Scott & Amanda

ambientsky.com / ambientsky@comcast.net / 503.318.8314

- Focal Point Digital Media – Ryan

focalpointvideo.biz / info@focalpointvideo.biz / 503.588.0251

## **Music** (LFGC requires all DJs performing on the property be licensed – all DJs below are licensed.)

- David Efav Productions – David

davidefavproductions.com / davidefavpro@gmail.com / 503.229.4393 cell

- Event Team Entertainment (photo booth too!) – Shawn

eventteament.com / shawn@eventteament.com / 503.380.9479

- A Sound Choice Entertainment – Anthony

asoundchoiceentertainment.com / office@asoundchoiceentertainment.com / 503.557.8554

- Great Beginnings DJ Service – Brandon

greatbeginningsdj.com/ brandontjaden@gmail.com / 503.998.8768

- John Ross Music and Production – John

johnrossmusic.com/ johnrossmusic@gmail.com / 503.515.3559

## **Wedding Cakes and Sweet Treats**

- Nothing Bundt Cakes – Christie or Michelle

nothingbundtcakes.com/locations/or/tualatin/ tualatin@nothingbundtcakes.com / 503.486.5193

- Lux Sucre Desserts – Brandon or Chanelle

www.luxsucré.com/brandon@luxsucré.com / 503.694.2321 /Wilsonville, Oregon

- SW Cakes - Sherri

swcakes.net / sw.cakes@hotmail.com / 503.830.0692

- Cutsforth Marketplace Thriftway Canby – Jason

cutsforths.com / bakerycuts1928@gmail.com / 503.266.5490

- Myriad Cake Design - Marion

myriadcakedesign.com / queries@myriadcakedesign.com / 503.730.6026

- Fat Cupcake

www.fatcupcake.com/info@fatcupcake.com / Oregon City 503.518.0110/SE Portland 503.775.0731

## **Invitations, Accessories and Calligraphy**

- Paperjam Press

Paperjampdx.com / orders@paperjampdx.com / 503.238.5777 ext. 10

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## **Floral**

- Flowers For You – Kay  
flowerspdx.com / kay@flowerspdx.com / 503.318.6677
- Bella Bloom Florals - Jeri  
bellabloomflorals.com / bellabloomflorals@yahoo.com / 503.880.1085
- Lush Floral Design - Wendy  
Lushfloraldesignpdx.com / [wendy@lushfloraldesignpdx.com](mailto:wendy@lushfloraldesignpdx.com) / 971.404.9933
- Artistic Flowers - Maryam  
artisticflowers-decor.com/artisticflowers-decor.com/wedding-contact/ 503.635.6661

## **Officiants**

- Mr. Carroll Myers, Pastor  
carrollmyerspdx.com / carroll.myers7@gmail.com/ 360.607.8908
- Diva Matters Ministry – Rev. Dee Richardson  
Divamattersministry.com / revdee@divamattersministry.com / 503.998.7481

## **Accommodations**

- Holiday Inn - Wilsonville  
hiportlandsouth.com / cochoa@hiportlandsouth.com / 503.682.5594
- The Century Hotel - Tualatin  
thecenturyhotel.com / groupsales@thecenturyhotel.com / 503.692.3600
- The Grand Hotel – Tigard  
grandhotelbridgeport.com / elaine.metcalf@grandhotelbridgeport.com / 503.968.5757
- The Crowne Plaza – Lake Oswego  
cplakeoswego.com / sandra.bailey@interstatehotels.com / 503.624.9083

## **Event Rentals, Décor & Chalkboard Artist**

- Something Borrowed: vintage wedding and event rentals  
somethingborrowedpdx.com / info@somethingborrowedpdx.com / 503.388.9086
- Barclay Event Rentals  
barclayeventrentals.com / jen@barclayevents.com / 503.656.9587
- The Party Place Event Rentals  
thepartyplace.com / carole@thepartyplace.com / 503.548.4880
- 21 Penscript – Custom Signs & Design – Samantha  
21penscriptdesign.com / samantha.l.mai@hotmail.com / 503.752.7990
- Hey Halle Chalkboard & Sign Design – Paige  
heyhalle.com / heyhalle.design@gmail.com / 503.706.1536
- Letters & Dust – Brittany  
Lettersanddust.com / lettersanddustpdx@gmail.com / 503.851.7110

## **Unique Ideas**

- Poplandia Gourmet Popcorn  
poplandiaPDX.com / poplandia@comcast.net / 800.889.6861
- Pacific Perks Espresso Cart – Natalie  
pacificperkscoffee.com / events@pacificperkscoffee.com / 360.852.8542