



Willamette Valley Country Club Premieres Weddings

Willamette Valley Country Club

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Wedding Specialist:

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Your Perfect Day

Your Perfect Day is our specialty! This chance comes once in a lifetime and we know how important every single detail can be. The start of this beautiful union will be in your memory for a lifetime and we have everything you need to capture it perfectly. You may only do this once but our team of Event Specialists have done this on countless occasions, we are here to make your Perfect Day as effortless as possible.

Our member owned private club is available for your next event. We can host all sizes of weddings and rehearsals dinners. We only book one wedding a day, so the time is yours to do with it what you wish. How about the groomsmen playing golf while the ladies get pampered? Sound perfect? Our facility has everything you need to prepare for the event throughout the day including saunas, showers, makeup-counters, dressing rooms and, of course, champagne toasts and snacks!

For the big event, we are equipped to hold weddings outside on the fairways or the front lawn up to 300 guests. Our clubhouse is also available for indoor ceremonies and receptions, seating up to 220 in the Grandview Ballroom. Our Boardroom transforms into a stunning Bridal Suite where the bridal party can have their own private space to get ready. While the ladies are primping in their suite the groomsmen can relax in our private Men's Lounge. Our commitment to you is a Perfect Day with every detail arranged, unparalleled staff, and an amazingly hidden setting all within 30 minutes of downtown Portland. We cannot wait to be a part of your Perfect Day!

Our full time Wedding Coordinator, as well as our team of Event Specialists, are here to take care of every detail of your Perfect Day. We want you to enjoy not only your Perfect Day but the months of planning leading up to it as well. Our team is here to ensure that your wedding planning experience is effortless. Let us take care of you; that is what we are here



The Food

Executive Chef Joshua Boyd leads a brilliant team with unparalleled culinary experience. He has created a variety of menus designed to fulfill your palate while keeping things within your budget. He is happy to customize menus based on your specific needs so that your Perfect Day is truly one of a kind. Our banquet menu is designed to be an inspiration; we can customize it any way you like! Custom menus are our specialty and they are traditionally no more expensive than what you will find in this packet. Let us make the food the highlight of your Perfect Day!



Buffets

All buffets include seasonal fresh vegetables, fresh baked rolls with butter, coffee, iced tea, and water.
All prices are per person.

Cedar

2 Salads, 1 Side & 1 Entrée \$40

Maples

2 Salads, 2 Sides & 2 Entrées \$45

Cherry Blossom

2 Hors d' oeuvres, 2 Salads,
2 Sides & 2 Entrées \$50

Sequoia

2 Hors D' oeuvres, 3 Salads,
2 Sides & 3 Entrées \$55

It would be our pleasure to customize a menu specific to your taste and budget.
Please let us know if you have any special requests.

Hors D'oeuvres

Cool

- Tomato Basil Bruschetta
- Asparagus & Goat Cheese Bruschetta
- Curried Deviled Eggs
- Caprese Skewers
- Caramelized Onion & Mushroom Flatbread
- Cucumber & Smoked Salmon Canape
- Pear & Bleu Cheese Flatbread
- Beet & Goat Cheese Crostini
- Brie Crostini with Seasonal Chutney

Warm

- Vegetable Pesto Stuffed Mushrooms
- Ginger Pork Stuffed Mushrooms
- House Cheese Bread
- BBQ Pulled Pork Sliders
- Thai Peanut Chicken Skewers
- Vegetable Spring Rolls
- Chèvre & Herb Stuffed Potatoes
- Bacon Wrapped Prawns (Plus \$3)
- Miniature Crab & Shrimp Cakes (Plus \$2)

Salads

Caesar

Herb brioche croutons

Spinach

Pickled red onions, feta, strawberries

Mixed Greens

Candied walnuts, cranberries, bleu cheese

Quinoa

Peppers, caramelized onions, artichokes

Spinach

Hot bacon dressing

Asian Chicken Salad

Cilantro ginger dressing

Basil Pesto Orzo

Grape tomatoes, marinated artichokes

Celery Root Salad

Fresh dill vinaigrette

Roasted Beet Salad

Chèvre, oranges, citrus vinaigrette

Chef's Seasonal Salad

Features locally sourced ingredients

Sides

Potato Gnocchi

Sage, brown butter

Herb Roasted Potatoes

Rosemary, garlic

Roasted Garlic Mashed Potatoes

Butter, cream

Scallop Potatoes

Chives, white cheddar

Wild Rice Pilaf

Garlic, vegetable stock

Sesame Brown Rice

Fresh ginger

Field Mushroom Risotto

Rosemary, thyme

Cheese Tortellini

Basil pesto, grape tomatoes

Four Cheese Macaroni

Toasted bread crumbs

Quinoa Pilaf

Seasonal vegetables

Entrées Selections

Beef

Rosemary & Garlic Crusted NY Strip

Horseradish cream, au jus

Grilled Flank Steak

Chimichurri

Traditional Pot Roast

Mirepoix gravy

Slow Roasted Prime Rib

Horseradish cream, au jus (Plus \$3)

Seafood

Parmesan Tilapia

Beurre blanc

Cedar Roasted Salmon

Berry reduction

Brie & Shrimp Stuffed Salmon

Artichoke hearts, red pepper (Plus \$2)

Herb Seared Steelhead

Lemon thyme butter sauce

Halibut Parmesan

Crispy capers, lemon (Plus \$3)

Parmesan Crusted Sole

Crispy capers, beurre blanc

Oven Roasted Pesto Salmon

Caramelized red onions

Apricot Glazed Mahi

Pineapple, cilantro relish

Pork & Poultry

Chicken Coq au Vin

Braised in cabernet sauvignon

Garlic Grilled Chicken

Rosemary, balsamic reduction

Chicken Marsala

Forest mushrooms, thyme

Parmesan Crusted Chicken

Marinara, mozzarella

Chicken Puttanesca

Kalamata olives, feta, tarragon

Glazed Pork Loin

Apple, ginger

Vegetarian

Eggplant Parmesan

Herb crusted, marinara

Mushroom Ravioli

White wine butter sauce with herbs

Mushroom Stroganoff

Forest mushrooms, thyme

Marinated Portabella

Rosemary, aged balsamic

Yakisoba Stir-fry

Vegetable medley, ginger

Seasonal Vegetable Lasagna

Features locally sourced ingredients

Gluten Free? Dairy Free? Vegan?

We are here to help! Please let us know of any allergies and/or dietary restrictions that you or your guests may have and we will customize a menu to fit your needs. It's all about you!

Petites Desserts

\$3 Each or Two For \$5

Grand Dessert Display: \$7 - Four Desserts of Your Choice

New York Style Cheesecakes

German Chocolate Cake

Tarts

Fruit, lemon, chocolate cream, coconut cream

Key Lime Pie Bars

Flourless Chocolate Truffle Cake

Chocolate Brownies

Chocolate chip, raspberry, Heath or Butterfinger

Fresh Baked Cookies

Carrot Cake

Tiramisu Cake

Dark Chocolate Cake

Beverages

Wines

House Wine

Glass - \$6.50

Bottle - \$22

Varietals:

Pinot Gris

Chardonnay

White Zinfandel

Pinot Noir

Merlot

Cabernet

Sparkling

Inquire about our current wine list for more selections.

Corkage Fee: \$20 Per 750ml Bottle

Beer

Draft Domestic

Pint - \$5

Draft Micro

Pint - \$6

Canned & Bottled Domestic & Micro

\$5-\$6

Domestic Keg (~120 Pints)

\$350

Import / Micro Keg

\$400 - \$450

Keg Equivalent (Any 120 Beers)

\$450

Keg Corkage Fee:

\$250 Per 1/2 Barrel

- ♦ We also offer a variety of well, call and premium spirits.
- ♦ We do not require that you host any alcohol.
- ♦ You can bring in your own beer or wine, with manager approval, subject to the applicable corkage fees.
- ♦ If you wish to have a bar set up anywhere other than the main Vista Room Bar, it will incur a \$300 Portable Bar Fee.
- ♦ Please speak with one of our wedding specialists to customize a beverage package for your event.

Financial Considerations

Wedding Site Fee: \$2,500

Our wedding site fee includes your basic room setup, the first set of linen (table cloth and napkin), skirting of food tables, dance floor, tower speakers, amp and wireless microphone. We also offer a number of decorative items that are available at no extra charge. We only host one wedding per day, so there is no time limit associated with our site rental. We do ask that music is off and guests have exited by 12am. If you would like to use the same room for the ceremony and reception where a room-flip is required, this will incur a \$300 room-flip charge.

Outdoor Wedding Ceremony Fee: \$5 Per Person

Includes chair rental and set-up/breakdown of ceremony including chairs, audio/visual, gift tables, arbor.

A non-refundable deposit (equal to the site fee) and signed contract are required to hold your date. All weddings have a expenditure minimum amount. This minimum includes hosted food and beverage. If you do not meet the expenditure minimum, the difference will be included in your final bill. All menu items and prices are subject to change but are guaranteed thirty (30) days out from your event. A 20% gratuity charge is added to food and beverage charges. Willamette Valley Country Club's preferred payment methods are cash or check.

Wedding Venues Cost Worksheet

Please feel free to fill in this worksheet to get a better picture of the total cost of hosting a wedding at Willamette Valley Country Club.

Item	Cost Per Person	Guest Count	Total
Wedding Site Fee	N/A	N/A	\$2,500
Outdoor Ceremony Fee	\$5		
Food - Starts at \$40			
Alcohol - Optional			
Gratuity - 20% On All F&B			
Chair Covers - Optional	\$4		
Chair Cover Delivery	\$40 (Flat Fee)	N/A	
Other			
Other			
Total			