



## ***Congratulations on your Engagement!***

*Brimming with Romance, Salishan is the perfect location for a destination wedding with a dedicated team to assist you in making your most special day the memory of a lifetime.*

*With over 16,000 square feet of space in a variety of setups including ballroom and banquet spaces as well as indoor and outdoor ceremony and reception venues, weddings at Salishan are a reflection of the rustic elegance that encompasses the resort grounds and the stunning Oregon Coast.*

### ***Included in your Wedding Package:***

- ❖ *Dedicated Catering Manager*
- ❖ *Complimentary Menu Tasting for Bride and Groom (Guest Count Must be Greater Than 75)*
  - ❖ *Stage for Head Table if Requested*
  - ❖ *Cake Cutting and Service*
  - ❖ *Dance Floor Built to Suit*
- ❖ *Choice of Slate Tiles or Mirrors & Votive Candles*
  - ❖ *House Linens, China and Glassware*
  - ❖ *Skirted Guest Registry, Gift and Cake Tables*
- ❖ *Non Alcoholic Beverage Station (Coffee, Tea, Lemonade)*
- ❖ *Complimentary Guestroom for the couple on the night of the Reception (Based on availability)*

*Plus our customary 24% service charge  
All selections and prices are subject to availability and/or change without notice  
Salishan Resort 7760 N Hwy 101 Gleneden Beach, OR 97388*

# **Sunset Wedding Package**

*This Package Includes Your Choice of Three Hors D' Oeuvres (See Hors D'Oeuvres Menu), Local and Imported Artisan Cheese Display and Garden Vegetable Crudit , Your Choice of Salad and Entr e, Freshly Baked Demi-Rolls and Butter,*

## **Salads**

*(Select One for Entire Party)*

### **Caesar Salad**

*Hearts of Romaine, Classic Caesar Dressing, Garlic Croutons and Shaved Parmesan Cheese*

### **Green Salad**

*Mixed Organic Greens, Tomato, Cucumber, Shaved Radish, Citrus Vinaigrette*

### **Spinach Salad**

*Baby Spinach, Oregonzola, Toasted Walnuts, Crispy Onions, Oregon Honey Vinaigrette*

## **Plated Entr es**

*(Select Maximum of Two Entrees plus One Entr e from our Special Dietary Menu)*

*\*\*If Two Entrees are Selected, the Higher Priced Selection will dictate the cost\*\**

### ***Grilled Local Salmon Filet***

*~ Beurre Blanc, White Bean, Spinach and Mushroom Ragout*

*\$89.00*

### ***Fennel Pollen Dusted Pacific Halibut***

*~ Israeli Couscous, Shaved Fennel, Haricot Vert, Sundried  
Tomato Vinaigrette*

*\$92.00*

### ***Grilled Filet Mignon***

*~ Horseradish Mashed Potatoes, Roasted Asparagus, Oregon Bleu Cheese Butter and Red Wine Reduction*

*\$109.00*

### ***Roasted Chicken Breast***

*~ Mashed Potatoes, Roasted Root Vegetables, Rosemary Jus*

*\$79.00*

### ***Seared Filet Mignon and Grilled Garlic Prawns***

*~ Potato Dauphinoise, Roasted Asparagus, Red Wine Sauce*

*\$129.00*

*Plus our customary 24% service charge*

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*Salishan Resort 7760 N Hwy 101 Gleneden Beach, OR 97388*

# *Canyon Wedding Package*

## *Buffet or Family Style Dinner*

*(Minimum of 35 people)*

*Package Includes: Mixed Grilled Vegetables, Aged Balsamic and Extra Virgin Olive Oil  
Herb Roasted Yukon Gold Roasted Potatoes  
Penne Pasta with Sun Dried Tomatoes, Spinach, Pine Nuts, Pesto*

### **Buffet Dinner:**

*Choice of Two Entrées - \$84.00 per person*

*Choice of Three Entrée - \$99.00 per person*

### **Salads**

*(Please Select Two)*

#### **Caesar Salad**

*Hearts of Romaine, Classic Caesar Dressing,  
Garlic Croutons and Shaved Parmesan Cheese*

#### **Caprese Salad**

*Mozzarella, Tomatoes, Basil, Olive Oil*

#### **Spinach Salad**

*Baby Spinach, Oregonzola, Toasted Walnuts,  
Crispy Onions, Oregon Honey Vinaigrette*

#### **Green Salad**

*Mixed Organic Greens, Tomato, Cucumber,  
Shaved Radish, Citrus Vinaigrette*

### **Entrées**

*Seared Salmon, Herb Beurre Blanc  
Fennel Pollen Dusted Pacific Halibut, Sundried Tomato Vinaigrette  
Vaquero Flank Steak  
Tri-Tip Steak with Roasted Shallots, Garlic and Mushrooms  
Habanero Lime Rockfish  
Oven Roasted Chicken Breast with Mushroom Marsala Jus  
Grilled Lemon Herb Chicken Breast  
Special Dietary Entrée Selection*

*Plus our customary 24% service charge*

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*Salishan Resort 7760 N Hwy 101 Gleneden Beach, OR 97388*

# ***Enhancements***

## ***CARVING STATIONS***

*Chef Attendant Fee of \$100.00 Per Hour, Per Chef, Per Station.*

### ***Beef Tenderloin***

*(Serves Approximately 20 people)*

*Whole Roasted Peppered Beef Tenderloin Béarnaise Sauce*

*\$350.00*

### ***Potlatch Salmon***

*(Serves Approximately 20 People)*

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

*\$300.00 Per Side*

### ***Salt and Herb Crusted Prime Rib of Beef***

*(Serves Approximately 30 People)*

*Served with Creamy Horseradish and Beef Jus*

*\$425.00*

### ***Oven Roasted Leg of Lamb***

*(Serves Approximately 20 people)*

*Parsley Encrusted Leg of Lamb Whole Grain Mustard*

*Lamb Jus*

*\$300.00*

### ***Maple Glazed Ham***

*(Serves Approximately 40)*

*Roasted Garlic Aioli / Assorted Mustards*

*\$225.00*

*Plus our customary 24% service charge*

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*Salishan Spa & Golf Resort 7760 N Hwy 101 Gleneden Beach, OR 97388*

# **HORS D'OEUVRES**

*Hand Passed Available for \$35 per hour per waitstaff*

## **COLD HORS D' OEUVRES**

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

- Pork Rillettes on Crostini, Fines Herbes \$42*
- Smoked Salmon Mousse in Puff Pastry, Cucumber Relish \$54*
- Smoked Tenderloin Crostini, Horseradish Aioli \$54*
- Prosciutto Wrapped Grilled Asparagus \$30*
- Deviled Eggs Classic Style, Crispy Prosciutto Chip \$30*
- Truffled Deviled Eggs, Fines Herbes \$42*
- Fresh Mozzarella, Basil, and Tomato Pipettes with 20-Year Balsamic \$30*
- Local Blue Cheese and Spiced Pecans in Puff Pastry \$42*
- Cured Salmon with Crème Fraîche, Pickled Red Onion and Dill on Rye Crisp \$54*
- Compressed Watermelon with Feta, Mint and Lime (in Season) \$42*
- Seasonal Bruschetta \$30*
- Phyllo Cups with Truffled Crab Salad \$54*
- Thai Marinated Beef, Scallion, Sesame, Hoisin Sauce \$54*
- Dragon Prawns, Sweet Chili Dipping Sauce \$54*

## **HOT HORS D'OEUVRES**

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

- Twice Baked Potato Bites with Tillamook Cheddar \$30*
- Prosciutto wrapped Scallops with a Citrus Tarragon Aioli \$54*
- Ham & Smoked Cheddar Croquette, Saffron-Chili Aioli \$30*
- Corn Fritter with Spiced Tomato Jam \$30*
- Tillamook Grilled Cheese with Tomato Shooter \$30*
- Roasted Mushroom Arancini with Preserved Meyer Lemon Aioli \$42*
- Shrimp & Chorizo Sate with Chimichurri \$54*
- Grilled Polenta with Red Wine Braised Pork Shoulder \$42*
- Chicken Sate with Spicy Peanut Sauce \$42*
- Wild Mushroom Phyllo Tartlets \$30*
- Mini Crab Cakes \$54*
- Mini Beef Wellington \$54*
- Truffled Mac N Cheese Bites \$30*
- Crispy Chicken Waffle Cones with choice of Sweet or Hot & Spicy Syrups \$30*

*Plus our customary 24% service charge  
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Salishan Resort 7760 N Hwy 101 Gleneden Beach, OR 97388*

# **RECEPTION DISPLAYS**

*All prices are Per Person Unless Otherwise Stated. (20 Person Minimum)*

## ***Garden Vegetable Crudités***

*Garden Fresh Vegetables, Hummus, Ranch and Blue Cheese*  
\$6.00

## ***Local and Imported Artisan Cheeses***

*Marcona Almonds, Fig Jam, Apricots, Gourmet Crackers and Baguettes*  
\$12.00

## ***Charcuterie Platter***

*Assorted and Artisan Charcuterie, Dijon Mustard, Whole Grain Mustard, Tarragon Mustard, Pickled Vegetables, Artisan Baguettes*  
\$16.00

## ***Mediterranean Antipasto Display***

*Assorted Artisan Charcuterie*  
*Artisanal Cheese*  
*Roasted Peppers and Grilled Vegetables, Marinated Artichokes and Olives, Cornichon Assorted Mustards*  
*House Made Roti Bread*  
\$18.00

## ***Smoked Salmon***

*Cold Northwest Smoked Salmon Pickled Red Onion*  
*Capers, Chopped Egg, Watercress, Dijon Mustard*  
*Flat Bread Baguette*  
\$16.00

## ***Ocean Bounty Seafood Display***

*Jumbo Prawns with Cocktail and Remoulade Sauce*  
*Oysters Shooters Crab Salad*  
*Ahi Poke*  
*Smoked Salmon with Traditional Accompaniments*  
\$26.00

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# ***SPECIAL DIETARY OPTIONS***

***GLUTEN FREE (GF) | VEGAN (V)***

***Herbed Risotto GF***

*Grilled Summer Squash and Onion, Roasted Tomatoes, Parmesan Cheese*

***Shepherd's Pie GF***

*(Can be made vegan upon advance request)*

*Roasted Root Vegetable and Portobello Mushroom Stew Topped with: Whipped Potatoes, Tillamook Smoked Cheddar Cheese*

***Warm Quinoa Bowl V & GF***

*Avocado, Baby Kale, Sweet Potato, Pickled Red Onion, Fines Herbes, Charred Citrus Vinaigrette*

***Seasonal Vegetable Pasta V & GF***

*Arrabbiata Sauce*

***Grilled Cauliflower Steak V & GF***

*(Can be prepared Cajun Style upon Request)*

*Harissa-Braised Chickpeas, Mirepoix, Golden Raisins, Brown Rice*

***Vegan Cassoulet***

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

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# LATE NIGHT SNACKS

All prices are Per Person Unless Otherwise Stated. (20 Person Minimum)

## **Chicken Tenders**

Assorted Dipping Sauces  
\$10.00

## **Beef Sliders**

\$15.00

## **Brioche Grilled Cheese**

Tomato Jam  
\$12.00

## **Spicy Chicken Wings**

Blue Cheese Dip and Celery Stalks  
\$13.00

## **Fiesta Dips and Chips**

Guacamole, Salsa, Nacho Cheese and  
Tortilla Chips  
\$13.00

## **Crispy Potato Skins**

\$12.00

## **Doughnut Holes**

Served with Coffee and Hot Cocoa  
\$12.00

## **S'mores**

\$12.00

\*additional set up fee of \$75 required

## **Loaded Tater Tot Bar**

Tater Tots with Assorted Accompaniments  
\$19.00

## **French Fry Bar**

Assorted Dipping Sauces and Condiments  
\$17.00

## **Nacho Bar**

Guacamole, Salsa, Nacho Cheese, Jalapenos,  
Olives, Sour Cream, Diced Onion  
and Tortilla Chips  
\$22.00

Add Fiesta Beef, Shredded Chicken or Fajita Veggies for  
\$6.00/pp or add all 3 for \$15.00/pp

## **Street Taco Bar**

Mini Flour and Corn Tortillas, Assorted Toppings  
Choice of (2) of the following  
\* Chipotle-Citrus Grilled Chicken  
\* Grilled Flank Steak with Mango Lime Salsa  
\* Habanero Lime Rockfish  
\* Grilled Vegetable Fajitas  
\$27.00

## **PB&J Bar**

Assorted Bread, Assorted Jams, Peanut Butter  
and Nutella  
\$17.00

## **Mini Burger Bar**

Mini Buns, Burger Patties, Cheddar Cheese,  
Lettuce, Tomato, Onion, Pickles and Assorted  
Condiments  
\$25.00

## **Baked Potato Bar**

Baked Potatoes, Sour Cream, Bacon Bits,  
Shredded Cheddar Cheese, Chives and Butter  
\$21.00

Plus our customary 24% service charge

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# **SALISHAN SPIRITS**

*The Banquet Bar Minimum is \$150.00 per hour/ per bartender for a Full Bar*

*The Beer and Wine Only Bar Minimum is \$75.00 per hour/ per attendant.*

*If a group fails to meet the minimum, the balance becomes a labor charge. If a group surpasses the minimum, no charges other than product are incurred.*

## **CASH BAR**

### **Full Bar**

*House Wine by the Glass \$9.50*

*Domestic Beer \$6.50*

*Imported and Microbrew Beer \$7.50*

*Salishan Spirits \$9.50*

*Soft Drinks and Bottled Water \$4*

### **Beer and Wine Only Bar**

*House Wine by the Glass \$9.50*

*Domestic Beer \$6.50*

*Imported and Microbrew Beer \$7.50*

*Soft Drinks and Bottled Water \$4*

## **HOSTED BARS**

*House Wine by the Glass \$8.50*

*Domestic Beer \$5.50*

*Imported and Microbrew Beer \$6.50*

*Salishan Spirits \$8.50*

*Soft Drinks and Bottled Water \$4*

## **HOURLY PACKAGES**

### **Beer and Wine Only**

*2 Hours = \$20 Per Person*

*3 Hours = \$27 Per Person*

*4 Hours = \$33 Per Person*

### **Full Bar**

*2 Hours = \$29 Per Person*

*3 hours = \$39 Per Person*

*4 Hours = \$49 Per Person*

## ***PLEASE INQUIRE ABOUT OUR CUSTIOMIZABLE SPECIALTY COCKTAILS***

*Have our mixologist create your signature wedding cocktail!*

*\*If you choose to bring in your own wine a \$25 per 750ml bottle corkage fee will apply*

*Plus our customary 24% service charge*

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# ***KIDS MENU***

*(Minimum of 10 children 12 and under)*

*Package Includes: Fresh Fruit, Carrot and Celery Sticks, Fruit Juice and Milk/Chocolate Milk*

***Kid's Plated Meals - \$20***

***Kid's Buffet Style Meals - \$25***

## ***Plated or Buffet Entrée Choices***

*Select One Option*

***Kid's Hamburger or Kid's Hot Dog***

*Served with French Fries*

***Spaghetti with Marinara - Vegetarian***

*Served with Garlic Bread*

*Add Meatballs for an additional \$3.00/pp*

***Lightly Seasoned Grilled Chicken Breast – Gluten Free***

*Served with Oven Roasted Potatoes*

***Chicken Tenders***

*Served with French Fries*

***Macaroni and Cheese – Vegetarian***

*Served with Garlic Bread*

***Cheese or Pepperoni Pizza***

## ***HOURLY BEVERAGE STATION PACKAGE***

*(Minimum of 10 Children 12 and under)*

*Package Includes: Assorted Soft Drinks, Sparkling Punch, Milk/Chocolate Milk and Assorted Juice Boxes.*

***2 Hours = \$12 Per Child***

***3 Hours = \$18 Per Child***

***4 Hours = \$24 Per Child***

*Plus our customary 24% service charge*

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*Salishan Resort 7760 N Hwy 101 Gleneden Beach, OR 97388*

# **BREAKFAST**

***Perfect for a Bridal Party Brunch or  
Farewell to the Bride and Groom***

*\*Minimum of 20 People Required*

## ***Salishan Express***

*Freshly brewed coffee, assorted fruit juices and teas  
Assorted Freshly Baked Muffins, Danish, Croissants with Fruit Preserves  
Natures Path Organic Non-GMO Assorted Cereals  
Assorted Individual Yogurts  
Sliced Seasonal Fruit  
\$18.00*

## ***Power Up***

*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  
Fruit Protein Shake  
House-Made Organic Granola with Dried Fruit Medley  
\$25.00*

## ***Salishan Breakfast Buffet***

*Freshly brewed coffee, assorted fruit juices and teas, assorted breakfast breads and pastries,  
and fresh fruit display  
Farm Fresh Scrambled Eggs with Tillamook Cheddar Cheese  
Breakfast Potatoes  
Apple Wood Smoked Bacon  
Breakfast Sausage  
\$28.00*

## ***Enhancements***

*Enhance Your Breakfast with the Following, Prices Are Per Person*

*Lox with Bagels, Tomato, Egg, Red Onion, Capers with Cream Cheese \$12.00  
Apple Wood Smoked Bacon \$7.00  
Sourdough French Toast with Assorted Syrups \$7.00  
Orange Croissant French Toast with Sweetened Ricotta \$8.00  
Buttermilk Pancakes with Marionberry Compote \$7.00  
Biscuits and Country Gravy \$8.00  
Farm Fresh Scrambled Eggs with Cheese \$6.00*

*Plus our customary 24% service charge*

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# **REHEARSAL DINNERS**

*\*Minimum of 35 People Required*

## **Buffet Dinner**

### **South of the Border - \$58.00 per person**

*Freshly Brewed Coffee, Assorted Hot and Iced Tea and Lemonade.*

#### **Choice of (2) of the Following:**

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

#### **Buffet to include:**

*Black Beans  
Spanish Rice  
Flour and Corn Tortillas  
Tortilla Chips  
Fire Roasted Salsa  
Shredded Tillamook Cheese  
Guacamole*

*Sour Cream  
Tomato  
Shredded Cabbage  
Lime Wedges  
IPA Cabbage Slaw  
Jalapeno Cornbread  
Caramel Flan*

*Chopped Romaine Salad with  
Red Onion, Cucumbers, Cotija  
Cheese, Pumpkin Seeds,  
Cilantro Lime Vinaigrette  
Dressing*

### **Cowboy Cookout - \$62.00 per person**

*Freshly Brewed Coffee, Assorted Hot and Iced Tea and Lemonade.*

*Vaquero Flank Steak  
Grilled Lemon Herb Salmon  
Corn on the Cob with Chipotle Butter  
Potato Salad  
Ranchero Black Beans  
Cilantro Lime Coleslaw  
Cornbread  
Warm Apple Pie*

*Enhance buffet with Smoked Baby Back Pork Ribs for \$10 per person.*

### **Signature Potlach Salmon BBQ - \$65.00 Per Person**

*Salmon Lashed to Cedar Planks, Rubbed with Signature Spices and Roasted in the Style of the Northwest  
Coastal Native Tribes (Additional \$100 carver fee to apply)*

*Grilled Lemon-Herb Chicken Breast  
Roasted Red Potatoes  
Fresh Seasonal Vegetables  
Mediterranean Salad with Hearts of Romaine, Tomatoes, Feta, Cucumber,  
Capers, Crouton, Sherry Vinaigrette  
Mixed Greens with Cider Vinaigrette  
Warm Seasonal Fruit Cobbler*

*Plus our customary 24% service charge*

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# ***Reception Style Dinner***

*(2) hour event: \$80/pp | (3) hour event: \$100/pp | (4) hour event: \$130/pp*

## **Displays**

### ***Charcuterie Platter***

*Assorted House-Made and Artisan Charcuterie  
Dijon Mustard, Whole Grain Mustard, Tarragon Mustard, Pickled Vegetables, Artisan Baguettes*

### ***Local & Imported Artisan Cheese***

*Marcona Almonds Fig Jam  
Apricots  
Gourmet Crackers and Baguettes*

## **Greens**

*Choice of (2)*

### ***Mediterranean Salad***

*Hearts of Romaine, Tomatoes, Feta, Cucumber,  
Capers, Crouton, Sherry Vinaigrette  
Add Grilled Chicken +4*

### ***Roasted Beet Salad***

*Briar Rose Goat Cheese with Sherry Vinaigrette*

### ***Caprese Salad***

*Mozzarella, Tomatoes, Basil, Olive Oil*

### ***Green Salad***

*Mixed Organic Greens; Tomato, Cucumber,  
Shaved Radish, Citrus Vinaigrette*

## **Carvery**

*Choice of (2)*

*Whole Roasted Peppered Beef Tenderloin, Béarnaise Sauce  
Potlatch Salmon, Lashed to Cedar Planks, rubbed with Signature Spices and Roasted in the Style of the  
Northwest Coastal Native Tribes  
Slow Roasted Beef Brisket, Salishan BBQ Sauce, Creamy Horseradish  
Salt and Herb Crusted Prime Rib of Beef, Creamy Horseradish, Beef Jus  
Maple Glazed Ham, Roasted Garlic Aioli, Assorted Mustards  
Parsley Encrusted Leg of Lamb, Whole Grain Mustard Lamb Jus*

*Additional \$100 per hour, per carver fee, per 50 guests*

## **Something Sweet**

*Assorted Salishan Desserts*

*Plus our customary 24% service charge  
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## **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 conference or 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 \$125 fee will be assessed. Changes or additions within 72 hours of the event start time are subject to a \$125.00 charge.*

### **MEAL SELECTIONS**

*Menu selections must be confirmed 14 working days prior to the date of your first event. One selection is requested for each meal. If two entrees are selected, the higher price will be assessed for both selections. Upon receiving the guarantee five 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.*

### **GUARANTEES**

*The final attendance for all functions, room setup and A/V requirements must be specified 72 hours (three business days) in advance, 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% percent 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 meeting or conference 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. 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.*

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