



2024 WEDDING PACKET

MT. HOOD SKIBOWL
8700 E. HWY 26 GOVERNMENT CAMP, OR 97028



Calling all adventure lovers, outdoor enthusiasts, and nature aficionados! Looking for a truly unique wedding location for your special day? Want to showcase the beauty of the PNW to your out-of-town guests? Look no further!

Congrats on your engagement!

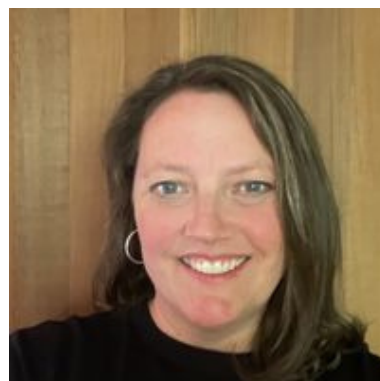


Come say your "I Dos" at 4,000 ft. elevation with Mt. Hood in the backdrop! From wildflowers to scenic mountain vistas, Skibowl is a one-of-a-kind, FUN venue, offering an array of services and accommodations for your wedding guests.

After arriving to your reception mountain-style (aka Alpine Slide), dance the night away under the stars (and twinkly lights, of course) on the outdoor patio, adjacent to your Reception Tent. Keep the festivities going all weekend long, from surrounding area hikes, to paddle boarding Trillium Lake, to hosting a post-wedding brunch the morning after. Stress less and enjoy the planning process when you select Skibowl for your celebration.

From a seasoned catering team to an onsite day of coordinator, you'll be in good hands at Skibowl, with lots of guidance along the way!

Contact Shannon, Director of Group Sales & Catering, to inquire about venue availability.



Shannon Berger- Hammond
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Cheyenne Swartz
Event Coordinator
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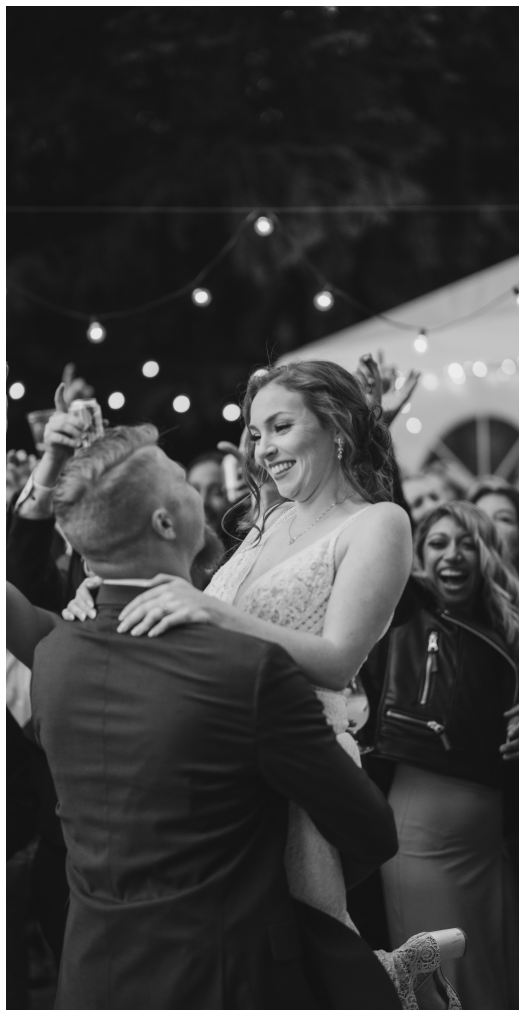
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PREFERRED VENDORS

Stellar Vendors - Recommended by Category



Wedding Venues

Mid-Mountain Overlook

LOCATED NEXT TO THE HISTORIC WARMING HUT, THE CEREMONY LOCATION SITS AT 4000' IN ELEVATION. GUESTS ARE TRANSPORTED VIA SCENIC CHAIRLIFT UP THE MOUNTAIN WHERE THEY WILL TAKE A SHORT HIKE THROUGH WILDFLOWERS TO ARRIVE AT YOUR CEREMONY SITE, A BREATHTAKING OVERLOOK OF MT. HOOD. SHUTTLE SERVICE IS AVAILABLE FOR ELDERLY GUESTS AND CHILDREN UNDER 3.

Reception Tent

SURROUNDED ON THREE SIDES WITH FOREST VIEWS, THE RECEPTION TENT INCLUDES EXTENSIVE LIGHTING PACKAGE, DROP CHANDELIERS, OPTIONAL SIDE WALLS, CLIMATE CONTROL HEATING SYSTEM AND SURROUNDING PATIO SPACE.



Available June-September

Saturdays: \$5K Site Fee & \$13.5K F&B Min.

Fridays/Sundays: \$4K Site Fee & \$12K F&B Min.

Other Days: \$3.5K Site Fee & \$10K F&B Min.



Guidelines

- CEREMONY & RECEPTION VENUES CAN ACCOMMODATE A MAX OF 225 GUESTS.
- SKIBOWL IS REQUIRED TO PROVIDE ONSITE CATERING.
- IN THE CASE OF INCLEMENT WEATHER, COUPLES MAY OPT TO SHUTTLE GUESTS UP THE CEREMONY SITE WITH UMBRELLAS, OR MOVE THEIR CEREMONY TO THE RECEPTION TENT.
- EACH GUEST RECEIVES A WRISTBAND FOR RIDING THE LIFT UP & THE LIFT OR ALPINE SLIDE DOWN THE MOUNTAIN.
- ONSITE RUSTIC BATHROOMS ARE AT THE CEREMONY SITE; FULL RESTROOMS AT THE RECEPTION LOCATION.
- AFTER HOURS LIFT ACCESS INCURS ADDITIONAL CHARGES - \$500/HR.

Top to Bottom... It's Included in Every Wedding.

ALL WEDDING PACKAGES INCLUDE

- TRANSPORTATION FOR WEDDING PARTY FOR REHEARSAL
- SCENIC CHAIRLIFT RIDE TO THE CEREMONY SITE
- SHUTTLE SERVICE TO/FROM CEREMONY SITE
- BRIDAL STAGING AREA WITH LIGHT SNACKS & BEVERAGES
- SET-UP & TEAR DOWN OF CEREMONY AND RECEPTION SITES
- ICE WATER STATION AT CEREMONY
- PA SYSTEM WITH MICROPHONE/SPEAKERS FOR CEREMONY
- RECEPTION TENTING WITH LIGHTING PACKAGE
- DANCE FLOOR, LEG DRAPES & CHANDELIERS
- TABLES, CHAIRS, CHINA, GLASSWARE & FLATWARE
- HOUSE LINEN SERVICE
- CLIMATE CONTROL HEATING & COOLING SYSTEM
- CAKE CUTTING SERVICES & FULL EVENT STAFFING
- FULL ONSITE EVENT COORDINATION
- DISCOUNTED LODGING RATES
- SHUTTLE SERVICE TO/FROM WEDDING DAY FUNCTIONS
- COMPLIMENTARY MENU TASTING



WEDDING BOOKING GUIDELINES

1. A NON-REFUNDABLE DEPOSIT OF \$3,000 IS DUE UPON SIGNING OF THE EVENT CONTRACT. THE REMAINING BALANCE IS DUE 2 WEEKS PRIOR TO THE WEDDING, UNLESS OTHER ARRANGEMENTS HAVE BEEN MADE IN ADVANCE.
2. A 20% SERVICE FEE WILL BE ADDED TO ALL FOOD & BEVERAGE PACKAGES.
3. VENUE CAN BE ACCESSED FROM 9AM-12AM AND IS A FULL DAY RENTAL.
4. ALL FINAL GUARANTEES ARE DUE NO LATER THAN 2 WEEKS BEFORE EVENT. IF NO FINAL COUNT IS RECEIVED, YOUR CONTRACTED AMOUNT WILL SERVE AS THE GUARANTEE.
5. CANCELLATION POLICIES APPLY - REFER TO YOUR CONTRACT FOR SPECIFIC DATES & FEES.
6. CEREMONY REHEARSALS ARE SCHEDULED AT 11AM THE DAY BEFORE YOUR WEDDING. SPECIAL CIRCUMSTANCES MAY BE DISCUSSED WITH YOUR COORDINATOR.



Skibowl reserves the right to evaluate & increase food & beverage pricing according to market pricing.

Alder Package

Two Entree Selections
Three Accompaniments
Artisan Breads & Butter
Coffee, Tea, Sparkling Punch & Sodas
Champagne & Sparkling Cider Toast

Price Per Adult **\$85**
Children [4-12] **\$50**

Reynolds Package

Two Entree Selections
Four Accompaniments
Artisan Breads & Butter
Coffee, Tea, Sparkling Punch & Sodas
Champagne & Sparkling Cider Toast
Custom Made Wedding Dessert

Price Per Adult **\$108**
Children [4-12] **\$60**

Starlight Package

Cocktail Hour with 3 Hors D'oeuvres
Two Entree Selections
Four Accompaniments
Artisan Breads & Butter
Coffee, Tea, Sparkling Punch & Sodas
Champagne & Sparkling Cider Toast
Custom Made Wedding Dessert

Price Per Adult **\$125**
Children [4-12] **\$80**

Cascade Package

Mid-Mountain Cocktail Hour with Champagne & 2 Hors D'oeuvres
Tented Cocktail Hour with 3 Hors D'oeuvres
Two Entree Selections, Five Accompaniments
Artisan Breads & Butter
Coffee, Tea, Sparkling Punch & Sodas
Champagne & Sparkling Cider Toast
Custom Made Wedding Dessert

Price Per Adult **\$189**
Children [4-12] **\$90**

Bar Offerings

Hosted Bar Packages

Package bars serve unlimited beverages for 3 hours. Fee applies to all guests over 21 years of age. Price listed is per person, additional hours may be added to package.

Beer & Wine | \$38

**Includes Microbrews, Domestics & House Wines*

Beer & Wine + 1 Craft Cocktail | \$40

Call Brands Package | \$45

Premium Brands Package | \$53

Additional Hours

**Priced per person per additional hour*

Beer & Wine | \$12

Beer & Wine + Craft Cocktail | \$16

Call Brands | \$16

Premium Brands | \$20

**Upgrade any bar to NW Wine for \$10 per person.*

**Add a second craft cocktail for an additional \$3.*

Call Brand Liquors: Titos, Jack Daniels, Jose Cuervo, Beefeater, Etc.

Premium Brand Liquors: Hendricks, Absolut, Makers Mark, Hornitos, Etc.

Craft Cocktail Suggestions: Huckleberry Mules, Margaritas or Mojitos & Summer Sangria!

A La Carte

Domestic Kegs	\$350
Microbrew Kegs	\$450+
House Wines	\$32/bottle
NW Wines	\$37+/bottle
Wine Corkage Fee	\$15/bottle
Call Cocktails	\$10/each
Premium Cocktails	\$12+/each
Domestic - Bottled	\$8/each
Microbrew - Bottled	\$10/each
House Wines - Glass	\$12/each
NW Wines - Glass	\$14/each
Craft Cocktails	\$12+
*Keg Tap Fee - Full Keg	\$150
*Keg Tap Fee - Pony Keg	\$100

All Cash Bars have a minimum of \$350 in beverage sales. If the minimum is not met, the group will incur a \$85/hour bartender fee.

Outside wine may be brought in with a corkage fee, all other alcohol must be provided by the venue.

Special circumstances may be arranged with your coordinator.

*Keg Tap Fees apply to all kegs not purchased through venue.



Pre/Post-Ceremony Cocktail Hours

Cocktail hours are held mid-mountain at 4,000 feet elevation and/or at the base of the mountain, near the reception tent. Due to the unique nature of our venue, cocktail hours create a great "buffer" for guests traveling up/down the mountain via chairlift or slide, arriving at various locations intermittently. Whether you plan on greeting your guests before or after the ceremony, consider incorporating a fun and relaxing cocktail hour into your day. Appetizers can be served both places!

Mid-Mountain Cocktail Hours

All cocktail hours held at the Warming Hut must be charged on consumption or operate as a cash bar.

No kegs permitted;
bottles/cans only. **Beer & wine only mid-mountain**
- no liquor.

House Wines	\$32/Bottle
NW Wines	\$37+/Bottle
Wine Corkage Fee	\$15/Bottle
Domestic Beer	\$8/Can
Microbrew Beer	\$10/Can
House Wines	\$12/Glass
NW Wines	\$14/Glass

Interested in serving some light bites? **See our list of recommended Cocktail Hour Appetizers on the next page.** Please inquire for current market pricing & costs.



Hors D'ouvres

**Inquire for current market pricing*

Cocktail Hour at the Warming Hut

- Caprese Skewers with Balsamic Drizzle - Platter
- Charcuterie Display
- Risotto Balls - Per Dozen
- Grilled Vegetable Skewers - Platter
- Antipasto Skewers - Platter

Stationed Items, Priced Per 30 Guests

Caprese Skewers with Balsamic Drizzle - Platter

Fresh Mozzarella Ciglini, Grape Tomatoes and Full Leaf Basil Skewered and Drizzled with Balsamic Vinaigrette - GF/VG

Antipasto Skewers - Platter

Grilled Artichoke Hearts, Fresh Mozzarella Ciglini, Olives, Mushrooms, and Pepperoncini - GF/VG

Vegetable Crudite Platter

Fresh Summer Vegetables with Assorted House Made Dips - GF/VG/V

Grilled Vegetable Tray - Platter

Grilled Haricot Vert, Asparagus, Cauliflower, Jicama and Red Pepper - GF/VG/V/DF

Chips, Salsa and Guacamole - Platter

Tortilla Chips, Housemade Guacamole - GF/VG/V/DF

Hummus Display

*Fresh Hummus with Mini Naan Dippers, Grape Tomatoes and Sliced Cucumbers - *GF/VG/V/DF*

Smoked Salmon Display

*Full Side of Smoked Salmon with Crostini, Capers and Crème Fraiche - *GF*

Grilled Vegetable Skewers - Platter

Grilled Fresh Seasonal Vegetables and Mushrooms Drizzled in Olive Oil, Salt & Pepper - GF/VG/V/DF

Charcuterie Display

*A Selection of Local Salumi and Cheeses Served with Crostini and Crackers - *GF*



Dietary Restrictions

GF = Gluten Free

VG = Vegetarian

V = Vegan

DF = Dairy Free

**Can Be GF/VG/V/DF*

Hors D'ouvres



**Inquire for current market pricing*

Stationed Items, Priced Per Dozen

Bacon Wrapped Scallops

Fresh Sea Scallops Wrapped in Smoked Center Cut Bacon – GF/DF

Bacon Wrapped Asparagus

Roasted Asparagus Wrapped in Thick Cut Pepper Bacon – GF/DF

Mini Seafood Cakes

Bite Sized Blue Crab Cakes Topped with Fresh Chives and Crème Fraîche

Herb Stuffed Mushrooms

Local Cremini Mushrooms Stuffed with a Blue Cheese and Fresh Herbs – GF/VG

Sausage Stuffed Mushrooms

Zenner's All Beef German Sausage Stuffed Cremini Mushrooms – GF

Risotto Balls

Bite Sized Vegetarian Risotto Balls, Lightly Fried with Marinara Dipping Sauce – VG

Dinner Accompaniments

Salads

Green Bean & Fingerling Salad

Blanched Haricot Verts and Fingerling Potatoes with Wilted Spinach, Bacon and Spicy Horseradish Cream – GF

Spinach & Arugula Salad

*Fresh Spinach and Arugula with Toasted Hazelnuts, Blue Cheese Crumbles, Sliced Anjou Pears and Fuji Apple Vinaigrette – GF/VG/*V/*DF*

Arcadian Mix with Summer Vegetables

Summer Mixed Greens with Fresh Tomato, Red Pepper and Cucumber with Huckleberry Vinaigrette and House Made Basil Ranch – GF/VG

Caesar Salad

*Chopped Romaine Lettuce, Fresh Sourdough Croutons, Shaved Parmesan Cheese & Classic Caesar Dressing – *GF/VG*

Beet Salad

*Roasted Red, Yellow and Chioggia Beets with Pine Nuts & Tangy Feta Cheese – GF/VG/V/*DF*

Mediterranean Orzo Salad

Orzo Pasta with Grape Tomatoes, Cucumber, Spinach, Fresh Basil and Olive Oil – VG/V/DF

Vegetable Pasta Salad

Spiral Pasta Tossed with Grilled Seasonal Veggies and Zesty Italian Dressing – VG/V/DF



Dinner Accompaniments



Starches & Vegetables

Brussels Sprouts with Sherry Cream

*Roasted Brussels Sprouts in a Sherry Cream Sauce with Crispy Bacon – GF/*VG/*V/*DF*

Garlic Mashed Potatoes

Creamy Garlicky Mashed Yukon Gold Potatoes – GF/VG

Grilled Rustic Vegetables

Summer Vegetables, Marinated and Fire Grilled – GF/VG/V/DF

Roasted Small Red Skin Potatoes

Small Red Skinned Roasted Potatoes Tossed in Herbs and Olive Oil – GF/VG

Grilled Vegetable Quinoa

Rustic Grilled Seasonal Vegetables Tossed with Tri-Colored Quinoa – GF/VG/V/DF

Mac & Cheese

Creamy 5 Cheese Macaroni with Crunchy Bread Crumb Topping - VG

Basmati Rice

Long Grain Basmati Rice with Fresh Chopped Parsley and Rice Wine Vinegar – GF/VG/V/DF

Package Dessert Options

Dream Cakes

Ruby Jewels

Artisanal Treat Bars

Joe's Donuts

*Add Fresh Fruit Bowl
For An Additional Fee



Entrees

Seafood

Traeger Smoked Salmon

with Dill & Lemon – *GF*

Traeger Smoked Alaskan Halibut

with Seasonal Herbs – *GF*

Traeger Smoked Steelhead

with Dill & Lemon – *GF*



Poultry & Pork

Lemon Pepper Chicken Breast

with Artichoke and Spinach – *GF/DF*

Herb Crusted Bone-In Smoked Chicken Thighs

with Fresh Sage – *GF*

Vegetarian

Vegetarian Stuffed Peppers

with Quinoa & Roasted Vegetables –
GF/VG/V/DF

Smoked Portobello Caps

with Quinoa & Roasted Vegetables –
G/VG/V/DF

Eggplant Parmesan

with Mozzarella and Marinara - *VG*



Beef & Lamb

Carved Prime Rib

with Horseradish & Au Jus – *GF*

Traeger Smoked Tri Tip

with Bourbon Demi Glace - *GF*

Marinated Grilled Flank Steak – *GF*

Traeger Smoked Brisket

with House BBQ & White BBQ – *GF*

Action Stations & Late Night Snacks

**Available as Menu Add-Ons*

**Inquire for current market pricing*

Grilled Cheese Bar

Choose Three Varieties:

Huckleberry, Bacon & Havarti

Green Apple, Brie & Ham

Pesto, Heirloom Tomato & Mozz

Blackberry Basil Smash

Gouda & Local Sauteed Mushrooms

Apple, Fontina, Walnut & Honey

Spinach, Pesto, Artichoke & Havarti

Additional Flavors on Request

***Option to Add Soup Shots**

Pizza from The Ratskeller

Your Choice of Three Pizza Flavors from The Ratskeller!

Our staff will pick up and deliver
a late-night pizza party for you
and your guests! For menu
choices, please visit:
Ratskellerpizzeria.com

Late Night Snacks

Salty Snacks

Classic Crispy Fries

Sweet Potato Fries

Garlic Truffle Fries

Waffle Fries

Onion Rings

Fried Zucchini

Fried Cheese Curds w/
Assorted Dips

Party Platters

Tator Tot Nachos

Soft Pretzels & Cheese

Chips, Pico & Guacamole

Chicken & Waffles

Appetizer Sampler:

Choose Two Salty Snacks

Sweet Treats

S'mores

Belgian Waffle Station

Churros in
Chocolate Sauce

Ruby Jewels

Rehearsal Dinners, Brunches & Activities

**Separate F&B Minimums Apply, Including 20% Service Charge*

Rehearsal dinners, welcome parties and brunches! You name it, Mt. Hood Skibowl has it! Kick off your wedding weekend in style with a welcome gathering in the Ratskeller Courtyard, host a farewell brunch the morning after your wedding, or coordinate a casual group outing on Trillium Lake to unwind & relax.

Multorpor Lodge Outdoor Patio

Located at Skibowl East, this historic lodge is a perfect venue for post-wedding brunches. Brunches are held on the outdoor patio under tents for shade and are served buffet style. All gourmet breakfast offerings can be paired with a Mimosa and Bloody Mary bar, too! The perfect send-off to a memorable weekend!

Ratskeller Pizzeria

Located in the quaint village of Government Camp, across the street from Collins Lake Resort, is the award-winning alpine pizzeria. The Ratskeller Courtyard is perfect for a rehearsal dinner and/or welcome party for your out-of-town guests! Complete with a fire pit, it is a fun hangout area to kick off your wedding weekend mountain style! Inquire with your coordinator directly to book an event at the restaurant.

Mt. Hood Adventure

Mt. Hood Adventure offers top-notch services, from guided hikes to kayak and paddleboard rentals. They can easily assist with making your weekend one to remember! For the most kick-back welcome party, host a BBQ at the lake complete with kayaks & paddleboards for your guests to try!



Brunch Menus

Invite your guests to a post-wedding brunch buffet with all the extras! Located behind our beautiful Multorpor Lodge at Skibowl East, our brunch buffets are exactly what is needed after a fun and celebratory wedding! With views of Mt. Hood and the adjacent Adventure Park, our tented space is the perfect, casual location to relax and unwind. Brunches are catered by Skibowl's culinary team and menu items can be customized to accommodate special requests, including dietary needs. **Inquire for current market pricing.*

Continental Breakfast Buffet

Fresh Fruit
Scrambled Eggs
Bacon & Sausage
Assorted Pastries & Muffins
Orange Juice, Water
Freshly Brewed Coffee
Decaffeinated Coffee
Hot Teas

Build Your Own Breakfast Burrito Bar

Flour & Corn Tortillas
Scrambled Eggs, Black Beans
Skillet Potatoes, Spanish Rice
Shredded Lettuce, Fresh Pico de Gallo
Sour Cream, Shredded Cheese, Guacamole
Medium & Hot Salsas
Orange Juice, Water
Coffee, Decaf Coffee, Hot Teas

Mimosas & Bloody Mary Bar

Complete your post-wedding brunch!
Hosted-on-consumption.
Bloody Mary's - \$8/Drink
Mimosas - \$7/Drink



Cascade Breakfast Buffet

Seasonal Fruit Tray
Scrambled Eggs
Bacon & Breakfast Sausage
Red Potatoes O' Brien
Assorted Pastries
Assorted Yogurts & Granola
Fruit Juice, Milk, Water
Fresh Brewed Coffee & Hot Teas

Chef's Spread Buffet

Domestic & Imported Cheeses
Fresh Fruit Tray
Chef's Choice Seasonal Salad
Salmon Lox with Capers, Red Onion, Cream
Cheese & Mini Bagels
Scrambled Eggs, Skillet Potatoes
Carving Station with Smoked Ham
Bacon & Sausage Links
Assorted Pastries & Muffins
Orange Juice, Water
Coffee, Decaf Coffee, Hot Teas

Recommended Vendors

Photography

- Fritz Photo fritzphoto.com
- Pacific NW Imagery pnwimageryweddings.com
- Studio 623 Photography studio623photography.com
- Powers Studios powersstudios.com
- Ramos Studios ramosstudios.com
- Holland Studios hollandstudios.com
- Gorge-us Photography gorge-usphoto.com

Music

- Perfect Memory Events perfectmemoryevents.com
- John Ross johnrossmusic.com
- Mobile Music mobilemusicdjs.com
- Only the Best Sound onlythebestsound.com
- Chad Dowling chaddowling.biz
- Noteworthy DJs noteworthydjs.com
- Effesenden Music effesenden.com
- Gig Masters gigmasters.com

Florists

- Geranium Lakes geraniumlakes.com
- Tall Drink of Water Floral Design tallfloral.weebly.com
- Sophisticated Floral sophisticatedfloral.com
- Nancy's Floral nancysfloral.com
- Hyacinth Orange hyacinthorange.com

Recommended Vendors

Videographers

- Pacific NW Imagery pnwimageryweddings.com
- Ambient Sky ambientsky.com
- Hybrid Moon hybridmoon.com

Package Dessert

- Joe's Donut Shop joes-donuts.com
- Dream Cakes dreamcakesportland.com

Makeup/Hair/Nails

- The Spa at The Resort mthood-resort.com
- Wild Emerald - *No Travel Fees* wildemeraldbridal.com

Other

- Ernie Claeson - Officiant ecmatrimony.com
- Marriage License multco.us/recording/marriage-licenses
- Barclay Event Rentals barclayevents.com
- West Coast Event Rentals wcep.com
- Paparazzi Photo Booth paparazzitonight.com
- Happy-Matic Photo Booth happymatic.com

View a Photo Gallery, Frequently Asked Questions, and additional Vendor Options on our website at Skibowl.com (be sure to click the "Summer" button to view the Weddings tab).