



*Willamette Valley  
Country Club  
Premiere Weddings*

**Willamette Valley Country Club**

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Main Club: (503) 266-4066

**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 rehearsal 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 for!

We specialize in catering each event to unique specifications, ensuring a personalized experience. We do this every day and love every minute of it. We can take care of every detail of your planning process.



# *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

### *Maple*

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  
Chilled Cocktail Prawns (Plus \$2)

## *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)  
Bacon Wrapped Scallops (Plus \$4)

## *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

# Entrée 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!

## *Petite 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

#### **Fresh Baked Cookies**

#### **Tiramisu Cake**

### **Key Lime Pie Bars**

#### **Flourless Chocolate Truffle Cake**

#### **Chocolate Brownies**

Chocolate chip, raspberry, Heath or Butterfinger

#### **Carrot Cake**

#### **Dark Chocolate Cake**

## *Beverages*

### *Wine*

#### **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 Venue 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.

<b>Item</b>	<b>Cost Per Person</b>	<b>Guest Count</b>	<b>Total</b>
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			
<b>Total</b>			