

# Share Your Special Wedding Day With Us In 2008



Our property provides a magnificent backdrop for weddings and other momentous occasions....Mt. Hood to the south and Mt. Adams and Rainier to the north-surrounded by 800 acres of beautiful forest land. The fee for Weddings is from setup time on the morning of the wedding to 10pm at night. Events are held outdoors on our great lawn.

## Option 1 \_\_\_\_\_

A full package includes tent appropriate for size of wedding, tables, chairs, lights, table linen, napkins (white or gold) flatware, china, glassware, buffet tables, all serving pieces, black table skirts and white linens for food and beverage tables, and servers, all set up, clean up and the bar/appetizer area set up including porta-potty. The price for everything mentioned excluding the food and beverage is \$5500. Basically we do everything and you come to the event. Plus it includes the honeymoon cabin for one night. (dance floor optional)

## Option 2 \_\_\_\_\_

This package includes china, flatware, napkins (white or gold) glassware, buffet tables w/skirting, tent for bar and appetizer area, all serving pieces, black table skirts and white linens for food and beverage tables, and servers, all the set up, breakdown and clean up. Events are held outdoors on our great lawn for \$2,500 or \$2,500 for weddings at the Cooper Spur Ski Area, to add use of the Homestead chair lift \$500.00 (1 hour operation).

To hold any site and rooms a \$1000.00 non-deposit is required upon making reservations. Fifty % of amount is due 6 months in advance non-refundable.

If there is a rehearsal dinner and/or Brunch we would give up to \$250.00 discount off the total.

## Food

Please see the sample menus for a variety of dining options. Please refer to menus for specific costs. 20% gratuity is added to all the food and beverage.

## *Catering*

We cater wonderful meals and have a price range for all pocket books. We can custom to whatever you wish. Since we do our own catering, there could be no other caterers on premise.

## *Alcoholic Beverages and Music*

We serve liquor, wine, champagne and beer. Purchase wine through Cooper Spur is at our wine list rate less 10% per case or bottle. You may provide your own wine for a corkage fee of \$10 per regular size bottle (large bottles depends on volume, usually each case is \$120.00 regardless of bottle size). Bartender is provided until 10pm. For service past that time the fee is \$200.00 per hour until Midnight. No music is allowed past 10pm. Beer by the keg is \$295 for domestic and \$350 for micro/specialty brew. We provide the co2 and beer meister. Well drinks are \$5 per drink. You may not bring your own beer or hard liquor. We are under Oregon Liquor Control Laws and guests may not bring their own alcohol to the reception. Hard liquor if no host is \$150.00 fee for set up/no charge except liquor if hosted.

## *Decorations*

The responsibility of the wedding party if you choose option II: Tent, Dance floor, tables, table linen, chairs, lighting, heaters, port a potty and other fixtures. Rental company sets up tent and dance floor. We oversee. Tables, Tent, Table Linens and Chairs for wedding and reception rented at the cost of the wedding party, unless you choose our Cater Option II which we take care of all the above items.

## *Wedding Cake*

There are local options for wedding cakes. Just ask for contact information. We provide refrigeration prior to reception dinner. We also provide cutting of cake and serving.

## *Lodging*

The cabin and lodge structures portray a simple elegance and welcome you to relax. Maximum capacity 98 people approximately. Please see the attached Lodging guide for rate information and alternate accommodation options.

## *Wedding Coordination*

We have a very experienced wedding planner on site (small fee if the planning exceeds the cooper spur details) or we can work with a wedding planner of your choice.



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To contact us: Jodi Gehrman and or Ivonne Pacheco: (541) 352-6692 and/or [info@cooperspur.com](mailto:info@cooperspur.com)  
9/07JSG Prices and Rates Subject to change without notice until contract is signed.

# Summer Banquet Menu for 2008



This is samples & examples  
All buffet Service Style

*Executive Chef: Regan Schindler*

## *Menu Option Fancy Bar-b-que / Picnic Style*

BBQ Hamburgers w/all the trimmings  
Fried Chicken  
Vegetable medley with pasta  
Corn on the Cob  
Baked Beans  
Mixed Fresh Green Salad  
Bread & Butter  
Coffee, Tea, & Punch or Lemonade  
Dessert

**\$21.95 per plate**

## *Menu Option Picnic Style*

(Served outdoors east of restaurant)

Grilled Angus Beef Burgers (Garden Burger available) w/cheese  
Or  
Fried Chicken  
With  
Tossed Mixed Green Salad  
Kettle Chips  
Chef's choice dessert (cookies, cake, etc.)  
Lemonade and Coffee, Tea

**\$16.95 per plate**

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# Summer Banquet Menu for 2008



## *Menu Option w / Two Entrees*

### Entrée

Vegetarian Lasagna/mushrooms

Grilled salmon with J.D. Glaze

Pilaf Wild Rice

Fresh Local vegetables

Served with mix green salad, bread & butter

Coffee, Tea, Iced Tea or Lemonade

**\$32.95 per person**

## *Menu Option Picnic Style*

Grilled chicken breast w/ wild mushroom Marcela sauce

Slow roasted carved prime rib w/rosemary au jus

Wild mushroom lasagna

Roasted garlic mashed potatoes

Fresh mixed green salad with balsamic vinaigrette

Fresh seasonal vegetables

Home made bread w/butter

**\$39.95 per person**

## *Menu Option w / two entrees Entrées*

Grilled or Poached Salmon

Slow roasted carved prime rib w/rosemary au jus

Roasted garlic mashed potatoes

Fresh mixed green salad with balsamic vinaigrette

Fresh seasonal vegetables

Home made bread w/butter

**\$43.95 per plate**

# Summer Banquet Menu for 2008



## *Wedding Brunch Buffet*

Eggs Scrambled, hash browns or home fries  
Choice one Meat (ham, bacon, or sausage)

Plus

Bagel Assortment w/Cream cheese

Muffins w/butter

Cold Cereals & Hot cereal

Yogurt

Fresh fruit tray

Coffee, Tea and Juices

**\$16.00 person**

**Minimum of 25 persons**

## *Continental Breakfast Buffet style*

Bagels/cream cheese

Muffins/butter

Danishes, sweet rolls

Jam and peanut butter

Cereals, hot and cold w/milk

Yogurt

Fresh Fruit

Juices/coffee/tea

**Min guarantee 25 people**

**\$ 9.00**

**For groups over 250 entrees discounted 10% each plate**

Plus 20% gratuity to all food and beverage

# Summer Banquet Menu for 2008



## *Hors d'oeuvres*

### Hot options

Price per dozen (3 dozen per type minimum)

Rock Shrimp	\$20.00
Stuffed Mushrooms	\$20.00
Peanut Chicken Sautee	\$19.00
Mini Crab Cakes w/Remoulade	\$28.00
Spanakopita	\$24.00
Sesame Chicken Strips	\$20.00
Vegetarian egg rolls	\$22.00
Apple Smoke bacon wrapped Scallops	\$26.00
Mini Quiche (assorted)	\$20.00
Bake Brie w/brown sugar almonds Empanadas	\$28.00
Coconut Shrimp	\$28.00

## *Hors d'oeuvres*

Cold options Price per dozen (3 dozen per type minimum)

Smoke Trout w/wasabi mayo on crostini	\$20.00
Cherry stuffed tomato w/crabmeat	\$19.00
Shrimp stuffed cucumber rounds	\$19.00
Smoked Salmon Pinwheels	\$23.00
BBQ Pork w/Hot honey mustard	\$23.00
California rolls	\$22.00
Large Prawns on Ice	\$25.00
Chocolate dipped strawberries	\$23.00
Assorted crostini (chef's choice)	\$25.00
Pasta rolls w/spinach & Feta	\$21.00
Large fruit and/or Vegetable platter w/cheese (per person)	\$ 5.00

# *April, May, October & Midweek Wedding Special 50 people \$5000.00*



This wedding package includes some lodging\* for one night, which includes the honeymoon cabin for the bride and groom, an elaborate reception meal, with wine and/or beer custom wedding cake, flowers for the bride, groom, best man and bride's maid. (The time for the ceremony and reception is 4 pm to 10pm)\*\*  
(**non-refundable** deposit of \$1000.00 due at time of reserving.)

The ceremony will be held inside the restaurant. That is why we limit it to 50 people\*\*\*. However if you choose to have your guests do the rooms on their own, you would have a credit (depending on the number of rooms they rented) to include a rehearsal dinner or farewell brunch, or upgrade the meal, flowers, cake or even your own personal accommodations.

## *The Menu*

Select from the attached menu, which is included in this packet. It includes Hors d'ouvers, main dish of prime rib, or chicken, or salmon with vegetarian lasagna, tossed salad, etc. soft drinks and coffee. It can be buffet style or table service. (\$5.00 per plate for table service)

**Alcohol:** Included 3 cases of wine (red or white or combo) or Champaign (36 bottles) Extra available at restaurant rates less 10% off menu rate.

**The cake and flowers:** You give us your colors and we will have a cake customized to your colors (pictures to come) we have one of the best cake makers around. The flowers also will be the colors you request.

**\*Lodging:** Each cabin and condo sleeps 8 people (1 king, 1 queen and 4 twins) you will receive 3 condos, 3 cabins plus the honeymoon cabin for one night as part of the package, extra rooms and days are at regular rate extra.

**\*\*Time:** \$200.00 per half hour after 10pm up to midnight.

**\*\*\***We could go up to 60 guests, for \$100.00 per person over 50.

We would love to show you around and talk details.  
Please call us at (541) 352-6692

Until then, thank you for your interest in the beautiful Cooper Spur Mountain Resort

Jodi Gehrman  
Resort General Manager  
info@cooperspurs.com  
(541) 352-6692

Ivonne Pacheco  
Assistant Manager &  
Wedding Coordinator  
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(541) 352-6692 ext 127

*April, May, October & Midweek  
Wedding Special 50 people \$5000.00*



*Appetizers*

Fruit and cheese tray

*Entrée Select One*

Buffet style

Table service is possible if guests select ahead of time (2 weeks) their entrée \$5.00 per plate extra. All entrees served with fresh mixed green salad, fresh seasonal local vegetables and either Garlic Mashed potatoes or seasonal wild rice pilaf or baked potato. All of our beef products are personally selected aged Angus cuts. Included in the meal along with the other selections is the Mushroom Vegetarian Lasagna if buffet style is chosen.

*Cooper Spur Prime Rib*

Custom cut U.S.D.A choice prime rib of beef. Slow roasted over rock salt and hand carved to order. Served with our renowned house spicy horseradish sauce and rosemary au jus.

*Valley Orchard Chicken Breast or Fried Chicken*

Tender breast of chicken cooked in a Hood River Valley white wine, garlic and sage with a glaze of sweet world famous Hood River Valley pears and honey with a light dusting of delicate toasted sweet almond slivers

*Seafood Medley*

Lightly sautéed shrimp, scallops and salmon tossed with spinach fettuccini and your choice of one of our flavorful sauces and hand grated aged Parmesan cheese. Creamy Garlic Alfredo or Classic Fresh Spinach Garlic and Walnut Pesto

*Bourbon Pan Seared Salmon*

Wild Pacific Ocean salmon filet, pan seared in our own bourbon Honey glaze

Menu subject to change  
20% gratuity added to food and drink

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*April, May, October & Midweek  
Wedding Special 50 people \$5000.00*

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## *Wine List*

### *Red Blends*

Columbia Crest Cab/Merlot  
Columbia Crest Cabernet

### *White*

Snoqualamy Chardonney  
Delicato Chardonney  
Hogue Riesling

### *Champagne*

Napoleon

### *Beers*

Any Domestic in house (Bud, Miller)  
Micro Brews are 1.00 a bottle added to tab  
Hard liquor is available. Well drinks are \$6.00