



## *Timberline Weddings*

Timberline Lodge has it all - breathtaking views, rustic charm, exquisite food and drink, and cozy accommodations for you and all your guests in a one-of-a-kind historic alpine lodge on Mt. Hood.

503.272.3251 • [timberlinelodge.com/weddings](http://timberlinelodge.com/weddings)

27500 E Timberline Rd.  
Timberline Lodge, OR 97028

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# *Timberline Lodge Has It All*

## **OUT ON THE MOUNTAIN OR INSIDE THE LODGE - THE CHOICE IS YOURS**

Timberline has several venues to deliver the exact setting you have in mind, from large wedding parties of 200 to more intimate gatherings.

## **TIMBERLINE'S BREATHTAKING VIEWS AND SENSE OF PLACE AND TIME ARE UNMATCHED BY ANY OTHER LOCATION**

Timberline is a special place - built in 1937, named a National Historic Landmark in 1977 and still operating today as a ski lodge. At 6,000 feet above sea level on Mt. Hood, it is perhaps the most unique venue in the Pacific Northwest.

## **A PERFECT EVENT IS YOUR EXPECTATION AND YOUR HAPPINESS IS OUR GOAL**

We understand the importance of even the smallest details, and pride ourselves on helping you stay true to the vision of your most special day. We strive to deliver flawless service, so all you have to do is relax and revel in every precious moment.

## **WE HAVE TRUSTED PARTNERS TO TAKE CARE OF EVERY DETAIL**

We have a long list of trusted vendors from which to choose. We are also absolutely content to work with any vendor you bring to us.

## **TREAT YOUR GUESTS TO AN ELEGANTLY RUSTIC LODGING EXPERIENCE**

Timberline Lodge has 70 guest rooms, a 4-season heated outdoor pool and spa, sauna, and gym. Built in 1937 as part of President Roosevelt's Works Progress Administration, each room is furnished in its original style with upgraded amenities. Our large fireplace rooms are perfect for the bride and groom and provide ample space to get ready for your special day.

## **TIMBERLINE'S CULINARY TEAM WILL CRAFT THE PERFECT MENU FOR YOUR WEDDING**

Our award-winning Executive Chef Jason Stoller Smith has over 30 years of experience creating delectable menus that are as flavorful as they are memorable. Enjoy Northwest Alpine cuisine featuring fresh, seasonal, and locally-sourced foods.

## **THERE IS NOTHING WE LOVE MORE THAN CREATING AMAZING WEDDINGS**

Contact us to schedule a tour of Timberline. We are ready to hear about your dream wedding and to provide you with everything you need to turn those dreams into your perfect day.







*A Storybook Wedding  
Calls for a Storybook Location*





# Wedding Options

## **CLASSIC TIMBERLINE PACKAGE ~OR~ BUILD YOUR OWN PACKAGE**

Planning a larger celebration? Choose our Classic Package that includes everything you love about wedding receptions or build your own package to fit your vision. Ceremonies take place on mountainside patios, the amphitheater, or in private event rooms. Receptions take place in a private banquet room of your choice.

- 30 or more guests
- See page 7 for site fees and food & beverage minimums

## **SILCOX HUT**

Unique, rustic, and intimate, Silcox Hut is a very popular wedding choice at Timberline. A Silcox Hut ceremony takes place in front of the stone fireplace. The ceremony setup is seamlessly changed over to wedding reception tables and buffet.

- Seating for up to 40 guests
- See Silcox Hut Package information on page 20 for more information
- Please inquire for package rates

## **JUBILATION PACKAGE**

The Jubilation Package is a step up from the Elopement Package and allows for a longer planning window. It's built for couples who want more privacy as well as an elevated experience. Ceremonies take place on a mountainside patio or in a private event room followed by dinner.

- 30 guests or more
- Book any Sunday through Friday (excluding holidays and with additional limitations in the summer)
- Please inquire for package rates

## **FIRESIDE OR MOUNTAINSIDE ELOPEMENT PACKAGE**

This package is perfect for the couple who is ready to tie the knot right away! Ceremonies take place fireside in the Main Lobby Headhouse or on a mountainside patio followed by dinner in the Cascade Dining Room. Private options may be available for an additional fee, please inquire with our wedding team.

- 2 to 30 guests
- Book up to 90 days in advance of wedding date
- No room block offered
- Please inquire for package rates

continued on the next page



# Wedding Packages Include:

Hotel Room

Ceremony site of your choice

Chairs set theater style

Skirted table for guest book

Skirted table for gifts

Delivery of gifts from gift table to hotel room

Pre-ceremony water station for thirsty guests

Directional signage

Reception room

Round tables with floor length linens, overlay tablecloth, and cloth napkins\*

Votive candles

All china, glassware, and flatware

Custom-designed wedding cake

Professional banquet staff for all set-up and service (for listed items)

Professional catering staff to assist with wedding arrangements  
at Timberline Lodge

Two hours for decorating

\*not available at Silcox Hut



# Classic Timberline Reception Package

## INCLUDES

Three hours of open bar with call brand drinks  
and a selection of Northwest beer & wine

Tray-passed NW beer & wine from the bar package  
during the first hour after your ceremony

Choice of five hors d'oeuvres

Double entrée dinner buffet

Sparkling wine toast

JaCiva's custom-designed wedding cake

Sparkling fruit punch

Coffee and tea

\$137.00 per person

19.5% gratuity is added to all food and beverage charges









# Hors d'oeuvres Menu

Minimum 50 pieces per item

Prices are per piece

Five hors d'oeuvres are included in Classic Package (Market Price\* items are extra)

## CHILLED

- Ahi tartare \$5.50
- Salmon caviar on baby red potato \$5.75
- Oregon bay shrimp cordials \$4.75
- Lodge-smoked salmon mousse on balsamic crostini \$4.50
- Brie en croute with huckleberry preserves \$4.50
- Red Flame grapes with herbed chevre rolled in hazelnuts \$4.50
- Timberline gravlox on toast points \$5.00
- Serrano ham and melon \$4.50
- Antipasto skewers \$4.50
- Endive stuffed with smokey blue cheese mousse and hazelnuts \$4.50
- Oregon bay shrimp mousse on cucumber \$4.50
- Jumbo shrimp \$5.75
- Fresh shucked oysters Market Price\*
- Washington mussels Market Price\*
- Smoked scallops Market Price\*
- Seared ahi Market Price\*
- Dungeness crab legs \$6.75\*
- Spinach and goat cheese crostini \$4.50
- Mini desserts \$4.50

## WARM

- Thai chicken satay \$4.50
- Pork hum bao \$4.50
- Shrimp shumai \$4.50
- Vegetable spring rolls \$4.50
- Pot stickers \$4.50
- Miniature Dungeness crab cakes \$5.50
- Rogue Creamery's Smokey Blue cheese stuffed dates wrapped in bacon \$4.75
- Wild mushroom strudel \$4.50
- Stuffed mushroom caps \$4.50
- Caramelized sweet onion tart with olive & asiago cheese \$4.50
- Duck confit on toasted polenta cakes \$5.50
- Pigs in a blanket \$4.50
- Bourbon BBQ meatballs \$4.50
- Buffalo wings \$4.50
- Steak bite skewers \$5.50
- Grilled sausage & pepper skewers \$5.50
- Dungeness crab legs \$6.75
- Spinach and goat cheese crostini \$4.50
- Mini desserts \$4.50



# Full Bar Package Services

## ONE HOUR CALL BRANDS

Includes NW wines, NW microbrews, assorted domestic beer, and the following liquor:  
Smirnoff Vodka, Bacardi Light Rum, Early Times Bourbon,  
Jose Cuervo Tequila, Beefeater Gin, Cutty Sark Scotch, Captain Morgan Rum  
\$19.90 per person | Add \$8.90 per person for each additional hour

## ONE HOUR PREMIUM BRANDS

Includes NW wines, NW microbrews, assorted domestic beer, and the following liquor:  
Chivas Regal Scotch, Jack Daniel's Whiskey, Absolut Vodka, Tanqueray Gin,  
Below Deck Silver & Spiced Rums, Jose Cuervo 1800 Tequila, Jim Beam Bourbon  
\$21.95 per person | Add \$9.95 per person for each additional hour

## ONE HOUR SUPER PREMIUM BRANDS

Includes NW wines, NW microbrews, assorted domestic beer, and the following liquor:  
Ketel One and Grey Goose Vodka, Cazadores Blanco & Reposado Tequila,  
Bombay Sapphire Gin, Maker's Mark Whiskey, Bulleit Bourbon & Rye,  
Glenlivet Scotch, St. Barth Cool & Chic Rum  
\$26.00 per person | Add \$12.00 per person for each additional hour

## A LA CARTE BAR SERVICES

Hosted cocktails charged per drink

Call Brands	\$9.95/Hosted	\$10.50/No Host
Premium Brands	\$10.95/Hosted	\$11.50/No Host
Super Premium Brands	\$13.00/Hosted	\$13.50/No Host

**All bars include the services of a bartender.**

**Per hour minimums apply. Please inquire with your planner.**

**Hosted=you pay No-Host=guests pay**

19.5% gratuity is added to all food and beverage charges





# Beer & Wine Package Services

## ONE HOUR HOUSE WINE & ASSORTED BEER

Includes house red & white wine, a selection of NW microbrews, assorted domestic beer, and soft drinks  
\$17.25 per person | Add \$7.50 per person for each additional hour

## ONE HOUR NW WINE & ASSORTED BEER

Includes NW Pinot Noir, Cabernet Sauvignon, Pinot Gris, Chardonnay, a selection of NW microbrews, assorted domestic beer, and soft drinks  
\$19.95 per person | Add \$8.95 per person for each additional hour

## ONE HOUR PREMIUM NW WINE & ASSORTED BEER

Includes premium NW Pinot Noir, Cabernet Sauvignon, Pinot Gris, Chardonnay, a selection of NW microbrews, assorted domestic beer, and soft drinks  
\$30.25 per person | Add \$14.00 per person for each additional hour

## A LA CARTE BEER & WINE SERVICES

Domestic Beer Bottle	\$6.25/Hosted	\$6.50/No Host
Premium Beer Bottle	\$7.00/Hosted	\$7.25/No Host
Domestic Keg	\$450.00/Keg	\$260.00/Pony Keg
Microbrew Keg	\$595.00/Keg	\$350.00/Pony Keg

## HOUSE CHARDONNY & CABERNET SAUVIGNON

By the glass	\$8.50/Hosted	\$8.75/No Host
By the bottle	\$33.50/Hosted	\$34.50/No Host

## NW CHARDONNY, PINOT GRIS, PINOT NOIR, CABERNET

By the glass	\$9.75/Hosted	\$10.00/No Host
By the bottle	\$38.50/Hosted	\$39.75/No Host

## PREMIUM NW CHARDONNY, PINOT GRIS, PINOT NOIR, CABERNET

By the glass	\$14.95/Hosted	\$15.25/No Host
By the bottle	\$59.50/Hosted	\$60.50/No Host

**All bars include the services of a bartender.**  
**Per hour minimums apply. Please inquire with your planner.**

9.5% gratuity is added to all food and beverage charges



# *Dinner Buffet*

## **YOUR BUFFET INCLUDES**

Choice of entrée from options below  
Organic green salad with herb vinaigrette  
Chef's selection of three additional salads  
Chef's selection of rice or potato, fresh seasonal vegetable  
Artisan rolls & creamery butter  
Custom designed wedding cake  
Gourmet coffee & teas

## **HAZELNUT SMOKED PRIME RIB OF BEEF**

Slow-roasted dry-aged natural beef prime rib  
Rosemary scented au jus  
Hood River apple horseradish cream

## **STUFFED RAINBOW TROUT**

Rainbow trout stuffed with pepper bacon, spinach, and  
Oregon hazelnuts

## **ROASTED NORTHWEST SALMON**

Fresh salmon served with huckleberry buerre blanc

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# Dinner Buffet

continued

## HUNTER'S STYLE CHICKEN

Grilled Oregon chicken breast with roasted garlic, grilled onion, tomato, mushrooms, fresh herbs and pinot noir demi-glace

## SMOKED PORK LOIN

Carlton Farms natural pork loin, kiln-dried apple demi-glace

## GRILLED CHICKEN BREAST

Grilled chicken breast and red flame grapes  
in a light champagne velouté

## RED WINE BRAISED BEEF TENDERLOIN TIPS

Natural beef tips with crimini mushrooms and grilled sweet onions  
in a cabernet sauvignon demi-glace

## PACIFIC RIM CHICKEN

Grilled chicken breast, green onions, bamboo shoots, galangal,  
sweet chili, soy sauce, coconut milk, bean thread noodles,  
crushed peanuts, cilantro & fresh lime

Single Entrée \$57.25 per person

Double Entrée \$70.50 per person

19.5% gratuity is added to all food and beverage charges



# Plated Dinner

## YOUR PLATED DINNER INCLUDES

Includes choice of salad, seasonal vegetables,  
artisan breads with sweet creamery butter,  
custom-designed wedding cake, gourmet coffee & teas, and  
*choice of two entrées (entrée counts are due seven days prior to arrival)*

### STARTERS

*Select one for additional \$9.95*

Walla Walla sweet onion tart  
Wild mushroom strudel with chevre crème fraîche  
Dungeness crab stuffed piquillo peppers with safron-scented aioli  
Smoked salmon mousse with grilled crostini  
Duck confit in phyllo with orange blossom beurre blanc

### SALAD

*Select one for all guests*

Arugula, goat cheese & walnuts  
Organic greens with vinaigrette  
Iceberg salad with grape tomatoes, red onions & applewood bacon with  
buttermilk-blue cheese dressing  
Spinach salad with pepper bacon, tomatoes & hazelnuts  
Traditional Caesar salad  
Baby greens, baked goat cheese & local berries  
Fire-roasted vegetable antipasto

### ENTRÉES

#### WILD SALMON & HALIBUT COULIBIAC

Salmon & halibut wrapped in spinach & scallop mousse, pearl barley, and puff pastry,  
served with a saffron-scented lobster cream \$65.75

#### LODGE PRIME RIB

Dry-aged prime rib of beef, rosemary au jus, tobacco-fried onions,  
Hood River apple-horseradish cream \$69.50

#### SMOKE-ROASTED OREGON DUCK BREAST

Pan-seared smoked duck breast served with  
roasted garlic demi-glace & marionberry coulis \$65.00

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# Plated Dinner

continued

## ENTRÉES

*Continued from previous page*

### HIGH DESERT BEEF TENDERLOIN

Grilled tenderloin of beef, roasted whole & hand-carved,  
served with smoked mushroom demi-glace \$73.00

### RACK OF OREGON LAMB

Grilled lamb rack, ruby port reduction sauce, fresh rosemary \$79.75

### STUFFED CHICKEN BREAST

Free range chicken breast stuffed with fire-roasted apples,  
mushrooms, applewood bacon, caramelized onions,  
served with goat cheese cream & roasted red pepper coulis \$63.50

### PACIFIC NORTHWEST MIXED GRILL

Grilled salmon medallion, apple cider glazed filet mignon,  
Oregon pinot noir glaze \$77.75

### PORK TENDERLOIN

Grilled Carlton Farms pork tenderloin marinated in fresh herbs,  
served with Hood River spiced apple compote \$62.75

### DUNGENESS CRAB CAKES

Pan-fried Oregon Dungeness crab cakes with microgreens,  
remoulade & citrus \$73.75

### ROASTED NORTHWEST SALMON

Roasted Northwest salmon fillet served with  
herbed hollandaise & huckleberry preserves \$77.75

### STUFFED RAINBOW TROUT

Boneless rainbow trout stuffed with crayfish,  
Granny Smith apples, roasted shallots & crispy pancetta  
served with apple cider reduction sauce \$64.50

19.5% gratuity is added to all food and beverage charges



# Alpine Brunch Buffet Menu

## YOUR BRUNCH BUFFET INCLUDES

Salad of Northwest mesclun greens with house vinaigrette  
Chef's selection of two additional salads  
Freshly baked breads & pastries  
Timberline Lodge potatoes  
Hood River fruit platter  
Assorted fruit juices  
Wedding cake  
Mimosas  
Gourmet coffee & teas

## CHOICE OF FOUR ENTRÉES

*Maximum of one carved item*

Cascade berry blintz  
Pepper bacon  
Apple link sausage  
Artisan cheese platter  
Hunter's style chicken  
Apple oat pancakes  
Northwest garden scramble  
Eggs with Tillamook cheddar and bay shrimp  
Carved baron of beef  
Carved honey-cured ham  
Carved pork loin with apple demi-glace  
Smoked salmon hash

\$67.50 per person

Add made-to-order omelet bar \$15.50 per person

Add waffle station \$12.00 per person

Alpine Brunch Buffet food service must start by 12:00pm

This package is available April through November

19.5% gratuity is added to all food and beverage charges





# Embellishments

## **BRIDAL LUNCHEON PLATTER**

Delivered to bride's hotel room

Finger sandwiches, sliced fresh fruits, artisan cheese & crackers,  
house sparkling wine, orange juice, bottled water

\$24.00 per person

## **GROOMSMAN LUNCHEON PLATTER**

Delivered to groom's hotel room

Roast beef sandwiches, vegetables, and pepper potato chips with ranch dip,  
assorted bottled beer & bottled water

\$25.50 per person

## **GIFT DELIVERY TO HOTEL ROOMS**

\$2.25 per room

## **CHAMPAGNE TOAST**

House sparkling wine \$4.25 per person

Argyle sparkling wine \$10.75 per person

## **GAS FIRE PIT ON MT. HOOD PATIO**

\$60.00 for up to three hours

\$12.00 for each additional hour

S'mores kit for roasting over fire pit \$7.00 each

(includes skewers, chocolate bar, marshmallows, and graham crackers)

## **FABRIC DRAPED DROP CEILING**

\$450.00 (available in Ullman Hall only)

## **BISTRO LIGHTS**

\$400.00 perimeter of Ullman Hall

\$300.00 Ullman Patio

\$200.00 Raven's Nest Dance Floor

## **MINIMUM 25 SERVINGS FOR THE FOLLOWING**

Chocolate covered strawberries \$3.95 each

Hot cocoa bar \$6.25 per person

Chocolate fountain with fruit and sweets for dipping \$8.50 per person

Mini desserts \$4.95

Cake cutting service (you provide your own cake) \$6.50 per person

19.5% gratuity is added to all food and beverage charges



# Venue Guidelines

## FOR WEDDINGS UP TO 70

CEREMONY	RECEPTION	FOUR-HOUR SITE FEE	FOOD & BEVERAGE MINIMUM
<b>Raven's Nest</b> or Outdoor Ceremony Site	<b>Raven's Nest</b>	\$1,200 - \$2,500	\$4,300 - \$6,740 <b>Saturday</b> Night \$2,100 - \$2,875 <b>Saturday</b> Brunch \$2,000 - \$5,325 Sun-Fri Night \$1,250 - \$2,600 Sun-Fri Brunch
<b>Barlow Room</b> or Outdoor Ceremony Site	<b>Raven's Nest</b>	\$1,000 - \$1,900	\$4,000 - \$5,725 <b>Saturday</b> Night \$1,800 - \$2,825 <b>Saturday</b> Brunch \$1,500 - \$3,240 Sun-Fri Night \$1,000 - \$1,880 Sun-Fri Brunch

## FOR WEDDINGS UP TO 200

CEREMONY	RECEPTION	FOUR-HOUR SITE FEE	FOOD & BEVERAGE MINIMUM
<b>Raven's Nest</b> or Outdoor Ceremony Site	<b>Ullman Hall</b>	\$1,500 - \$2,695	\$7,000 - \$11,175 <b>Saturday</b> Night \$3,000 - \$5,275 <b>Saturday</b> Brunch \$5,850 - \$9,000 Sun-Fri Night \$3,025 - \$4,655 Sun-Fri Brunch
<b>Barlow Room</b> or Outdoor Ceremony Site	<b>Ullman Hall</b>	\$1,200 - \$2,475	\$5,500 - \$8,695 <b>Saturday</b> Night \$2,500 - 4,350 <b>Saturday</b> Brunch \$3,700 - \$5,695 Sun-Fri Night \$2,250 - \$3,450 Sun-Fri Brunch

All outdoor locations are snow-pack dependent.  
 Patios are typically available June - October.  
 The Amphitheater is typically available late July - October.

Extend the time included in your package at \$175.00 per hour for each additional hour  
 (not available with Brunch Package).

# *Silcox Hut*





# Silcox Hut Wedding Package

## INCLUDES

Timberline Lodge hotel room

Transportation for each guest to and from Silcox Hut

Silcox Hut reserved from 2:30pm to 11:00pm

Ceremony set theater-style with Silcox benches

Three hours of NW beer and wine service

Double entrée dinner buffet

Sparkling fruit punch

Custom-designed wedding cake

Gourmet coffee and tea service

Table linens

\$153.00 per person  
minimum 30 persons

\$3,085.00 Silcox Hut site fee

Add hors d'oeuvres package -inquire for rates

Add an overnight stay that includes Silcox Hut bunkhouse lodging, bedding,  
breakfast, gratuity, and tax for minimum of 6 people and maximum of 24 people  
\$170.00 per person

19.5% gratuity is added to all food and beverage charges



# What's Next?

## TO PROCEED...

Now that you have seen what Timberline Lodge has to offer to make your event memorable, all you need to do is contact the Sales and Catering Office to book your date!

503.272.3251 • [sales@timberlinelodge.com](mailto:sales@timberlinelodge.com)

## TIMBERLINE WEDDING TIMELINE

DUE DATE	ACTION	COMMENTS
Now...to get the date you want	Book your wedding	A non-refundable deposit of a third of the site fee + food and beverage minimum is due at time of booking.
Two weeks after booking	Return signed contract	Mail, fax, or <a href="mailto:sales@timberlinelodge.com">email</a> contract to the Sales and Catering Office.
Three months prior	Order wedding cake	Call the bakery for a tasting and consultation to pick out your cake. Contact JaCivas (503)234-8115 <a href="http://www.jacivas.com">www.jacivas.com</a>
Anytime!	Contract with vendors	See recommended vendors list of florists, photographers, etc. included in the wedding packet.
One to three months prior	Finalize wedding details	Contact your Sales Representative (503)272-3251 to finalize your menu and room setup plans.
Two months prior	Room block release	Any hotel rooms held for your guests that have not been reserved will be released into general inventory.
One week prior	Final guest count and payment due	Contact your Sales Representative (503)272-3251.

# Rehearsal Dinners

## PRIVATE BANQUET ROOM

Fantastic views and intimate historic settings when you book the Barlow Room, Raven's Nest, or Ullman Hall banquet rooms. Accommodates 5-200 people. Full bar service available. See dinner banquet menus. Minimums vary seasonally.

Price range is \$49.00-\$80.00 per person

## Y'BAR IN THE WY'EAST DAY LODGE

Features Cascade Mountain views, attached deck seating, full bar, Mt. Hood Brewing Co. ales on tap. Maximum 90 people. Menus include pasta buffet, gourmet pizza buffet, and BBQ buffet. Available April through October.

Price range is \$35.00-\$56.00 per person with a \$1,050.00 food & beverage minimum

## THE BLUE OX

Historic Blue Ox Bar with a past. Rustic wooden furniture, Paul Bunyan murals, Mt. Hood Brewing Co. ales on tap, and NW Wines. Maximum of 25 people.

Seasonal availability.

Price range is \$17.00-\$36.00 per person with a \$425.00 food & beverage minimum + \$325.00 site fee for three hours

## SILCOX HUT

One mile above Timberline Lodge. Beautiful, adventurous and rustic. Beer and wine service available. See Silcox Hut dinner menu. Can be used for a rehearsal dinner in conjunction with an overnight stay at Silcox Hut. Maximum 40 people.

Price range is \$52.00-\$70.00 per person with a \$2,250.00 food & beverage minimum + \$1,025.00 site fee + \$350.00 per snocat ride or \$195 per SUV trip

19.5% gratuity is added to all food and beverage charges





# Recommended Vendors

## FLORISTS

Botanica Floral Design	<a href="http://botanicafloralpdx.com">botanicafloralpdx.com</a>	(503) 358-4687
Crystal Lilies	<a href="http://crystallilies.com">crystallilies.com</a>	(503) 221-7701
Distinctive Designs	<a href="http://distinctivedesignsbydenice.com">distinctivedesignsbydenice.com</a>	(503) 881-0279
Nancy's Floral	<a href="http://nancysfloral.com">nancysfloral.com</a>	(503) 716-4971
Sammy's Flowers	<a href="http://sammysflowers.com">sammysflowers.com</a>	(503) 222-9759
Tammy's Floral in Hood River	<a href="http://tammysfloral.com">tammysfloral.com</a>	(800) 942-1051

## PHOTOGRAPHERS

Alesia Films	<a href="http://alesiafilms.com">alesiafilms.com</a>	(503) 409-2926
Altura Studios	<a href="http://alturastudio.com">alturastudio.com</a>	(503) 312-6400
Anchor + Pine Collective	<a href="http://anchorandpinecollective.com">anchorandpinecollective.com</a>	(512) 971-2031
Becky Nerpel	<a href="http://studio623photography.com">studio623photography.com</a>	(503) 810-2958
Blaine & Bethany	<a href="http://blaineandbethany.com">blaineandbethany.com</a>	(541) 716-6008
Candy Glass Videography	<a href="http://candyglassproductions.com">candyglassproductions.com</a>	(971) 258-6400
Evrin Icoz Photography	<a href="http://evringallery.com">evringallery.com</a>	(503) 341-4762
FS Photography	<a href="http://fsweddings.com">fsweddings.com</a>	(503) 922-1677
Holland Studios	<a href="http://hollandstudios.com">hollandstudios.com</a>	(503) 238-5957
Jessica Hill Photography	<a href="http://jessicahillphotography.com">jessicahillphotography.com</a>	(503) 964-7063
J O S Photographers	<a href="http://josstudios.com">josstudios.com</a>	(503) 781-1306
Kimberly Kay	<a href="http://kimberlykayphoto.com">kimberlykayphoto.com</a>	(541) 610-2590
Lindsay Blair	<a href="http://lindsayblairphotography.com">lindsayblairphotography.com</a>	(503) 869-2064
Michael Peterson	<a href="http://michaelpetersonphotography.com">michaelpetersonphotography.com</a>	(541) 399-8859
Powers Studios	<a href="http://powersstudios.com">powersstudios.com</a>	(503) 478-0997

## ADDITIONAL ACCOMMODATIONS

Collins Lake Resort	<a href="http://collinslakeresort.com">collinslakeresort.com</a>	(800) 234-6288
Laughing Bear Cabins	<a href="http://laughingbearlogcabins.com">laughingbearlogcabins.com</a>	(503) 622-1572
Lodge at Government Camp	<a href="http://timberlinelodge.com">timberlinelodge.com</a>	(503) 272-3316
Mt. Hood Inn	<a href="http://mthoodinn.com">mthoodinn.com</a>	(503) 272-3205
Mt. Hood Oregon Resort	<a href="http://mthood-resort.com">mthood-resort.com</a>	(503) 622-3101
Mt. Hood Vacation Rentals	<a href="http://mthoodrentals.com">mthoodrentals.com</a>	(888) 424-9168

## OFFICIANTS & COURTHOUSES

Clackamas County Courthouse	<a href="http://clackamas.us/recording/marriage">clackamas.us/recording/marriage</a>	(503) 655-8551
Rev. David Maynard	<a href="mailto:djMaynard6200@gmail.com">djMaynard6200@gmail.com</a>	(503) 358-4570
Rev. Bill Nyland		(503) 307-8497
Steve Sharp	<a href="mailto:revsteve@abc-nw.com">revsteve@abc-nw.com</a>	(503) 890-0193

# Recommended Services

continued

## WEDDING COORDINATORS

Luxe Event Productions	<a href="http://luxenw.com">luxenw.com</a>	(503) 477-0599
Soirée - Molli Sisk, Owner	<a href="http://bonsoiree.com">bonsoiree.com</a>	(503) 230-9311
Your Perfect Bridesmaid	<a href="http://yourperfectbridesmaid.com">yourperfectbridesmaid.com</a>	(503) 984-8652

## MUSIC

3 Leg Torso	<a href="http://3legtorso.com">3legtorso.com</a>	(503) 740-9614
A Sound Choice	<a href="http://asoundchoiceentertainment.com">asoundchoiceentertainment.com</a>	(503) 557-8554
Celebration Music	<a href="http://mediajockeys.com">mediajockeys.com</a>	(503) 234-2492
Dancing Penguin	<a href="http://adancingpenguin.com">adancingpenguin.com</a>	(503) 282-3421
Duo con Brio String Quartet	<a href="http://duoconbrio.com">duoconbrio.com</a>	(503) 407-6256
Ellen Lindquist	Harpist	(503) 626-4277
Gayle Ritt	Singer Guitarist	(503) 819-6246
Innisfree (Irish Music)	<a href="http://musicbyinnisfree.com">musicbyinnisfree.com</a>	(503) 282-3265
Jackstraw Acoustic Bluegrass	<a href="http://jackstraw.net">jackstraw.net</a>	(503) 231-0876
John Ross	<a href="http://johnrossmusic.com">johnrossmusic.com</a>	(503) 515-3559
Maureen Love (Harpist)	<a href="http://maureenloveharpist.com">maureenloveharpist.com</a>	(503) 636-5429
Michael Johnston	<a href="http://portlandpiper.com">portlandpiper.com</a>	(503) 452-8983
Pacific Talent Inc.	<a href="http://pacifictalent.com">pacifictalent.com</a>	(503) 228-3620
Portlandia Brass	<a href="http://portlandiabass.com">portlandiabass.com</a>	(503) 891-3821
Rose City Hot Club	<a href="http://rosecityhotclub.com">rosecityhotclub.com</a>	(503) 826-0212

## TRANSPORTATION

Aspen Limo - Timberline's Preferred Transportation Provider!		
	<a href="http://aspenlimotours.com">aspenlimotours.com</a>	(503) 274-9505
Blue Star Bus	<a href="http://bluestarbus.com">bluestarbus.com</a>	(503) 249-1837
Ecoshuttle-run on biodiesel!	<a href="http://ecoshuttle.com">ecoshuttle.com</a>	(503) 548-4480
Luxury Accommodation	<a href="http://airporttransportationinportland.com">airporttransportationinportland.com</a>	(503) 668-7433
NW Navigator	<a href="http://nwnavigator.com">nwnavigator.com</a>	(503) 285-3000
Sea to Summit	<a href="http://seatosummit.net/shuttle-services">seatosummit.net/shuttle-services</a>	(503) 286-9333

## HAIR & MAKEUP

Lauren Mather	<a href="mailto:mather.lauren@gmail.com">mather.lauren@gmail.com</a>	(503) 869-2362
Kalyn Benaroya	<a href="mailto:kalynbenaroya@hotmail.com">kalynbenaroya@hotmail.com</a>	(503) 781-7777
Micah Hoiland	<a href="mailto:micahehoiland@gmail.com">micahehoiland@gmail.com</a>	(971) 221-7556
Geneva Garcia	<a href="mailto:ig@geneva.hairmua">ig@geneva.hairmua</a>	(661) 317-1223

# Recommended Services

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## MISCELLANEOUS

Barclay Event Rentals	<a href="http://barclayeventrentals.com">barclayeventrentals.com</a>	(503) 656-9587
Flash Mob Specialist!	<a href="http://pdxflashmob.com">pdxflashmob.com</a>	(503) 333-6270
Henna Artist	<a href="http://halfmoonhenna.com">halfmoonhenna.com</a>	(503) 679-6148
JaCiva's Bakery	<a href="http://jacivas.com">jacivas.com</a>	(503) 234-8115
Life Outside	<a href="http://life-outside.com">life-outside.com</a>	(503) 515-3022
Mt. Hood Photo Booth	<a href="http://mthoodphotobooth.com">mthoodphotobooth.com</a>	(503) 360.2221
Oblation Papers & Press	<a href="http://oblationpapers.com">oblationpapers.com</a>	(503) 223-1093
River Rafting	<a href="http://riverdrifters.net">riverdrifters.net</a>	(800) 972-0430
Something Borrowed Rentals	<a href="http://somethingborrowedPDX.com">somethingborrowedPDX.com</a>	(971) 373-6203
West Coast Productions	<a href="http://wcep.com">wcep.com</a>	(503) 294-0412

## CHILD CARE

Care Givers Placement	<a href="http://cgpa.com">cgpa.com</a>	(503) 244-6370
On the Go Childcare	<a href="http://onthegochildcare.com">onthegochildcare.com</a>	(971) 338-9145
NW Nannies	<a href="http://nwnannies.net">nwnannies.net</a>	(503) 245-5288

*RLK & Company, DBA Timberline Lodge, assumes no responsibility or liability in connection with the decision by any guest to use any of the child care or babysitting services listed above. The listed names are independent child care providers who have notified Timberline that they may be available from time to time to provide child care services. Any parent or guardian who utilizes those services should make their own determination as to the suitability of the care provider, including the specific terms and conditions of any engagement.*





[timberlinelodge.com/weddings](http://timberlinelodge.com/weddings)