

PUMPKIN RIDGE GOLF CLUB WEDDING PACKAGES



CHRISTINA DALTON | EVENT SALES DIRECTOR 503.647.2527 | CDALTON@PUMPKINRIDGE.COM
12930 NW OLD PUMPKIN RIDGE ROAD, NORTH PLAINS, OR 97133



GENERAL INFORMATION

DEPOSIT AND POLICIES

A non-refundable deposit, which is applied to your food and beverage total, is required to reserve your date. The amount of the deposit is equal to 25% of the total estimated event total. A total of 50% must be received six months prior to the event date. 100% of the final estimated balance is due 10 days prior to the event date.

All events are required to meet a minimum expenditure. Minimums may vary due to date, time or size of the event. Food and Beverage minimums do not include: service charge, room charge or ceremony fees. The minimum requirements for an event under consideration, please contact the Event Sales Department.

A 20% Service Charge will be added to all food and beverage items

All events have a maximum time limit of five (5) hours. If additional time is required, arrangements may be made with the Event Sales Department prior to the event. Additional charges may apply.

We ask our customers to confirm the total number of guest that will be attending at least ten (10) business days prior to the date of your event. The attendance figure you provide by that date will not be subject to reduction.

All food and beverage must be provided by the club, unless otherwise arranged with our Event Sales Department. We offer a variety of menu selections and packages designed to accommodate any event.

Final menu selections, room arrangements and other details are due forty-five (45) days prior to your event, unless otherwise arranged with the Event Sales Department. Menu pricing can be guaranteed up to ninety (90) days prior to your event. After you provide us with the final selections and arrangements, we will present you with a Banquet Event Order (BEO) confirming the specific requirements of your event.

ROOM CAPACITY

ROOM/AREA	SQ. FEET	DIMENSIONS	BANQUET SEATING	CLASSROOM SEATING	THEATRE SEATING	STANDING
SUNSET ROOM	1,800	36x50	160 (NOV. -APRIL) 280 (MAY - OCT.)	100	200	300
CHAMPIONS GRILLE (AVAILABLE NOV. - APRIL)	720	20x36	80	60	100	120
GHOST CREEK CLUBHOUSE (AVAILABLE NOV. - APRIL)			300	NA	NA	350
GC CEREMONY SITE			300	400	500	1,000
GC LAWN CEREMONY SITE			200			800

WEDDING RENTAL RATES

Sunset Room Rental

Includes: Standard Linen Colors, Tables, Chairs, China, Glassware, Silverware and House Centerpieces

June – September

Monday – Thursday
\$600

Friday & Sunday
\$1,500

Saturday
\$2,000

October – May

Monday – Thursday
\$600

Friday & Sunday
\$1,000

Saturday
\$1,500

Ceremony Site Rental

Includes White Chairs, Arch, Unity Table and One Extra Hour of Event Time
Sound must be provided by DJ

Ghost Creek Tree
\$1,000

Ghost Creek Lawn
\$1,000

Additional Items

Chair Covers..... \$4.00 per chair
Specialty Linen..... Starting at \$5.00 per Table
Patio Heaters..... \$85.00 each
Projector & Screen..... \$200.00
Wireless Microphone..... \$50.00
Extra Hour of Event Time..... \$200 - \$240

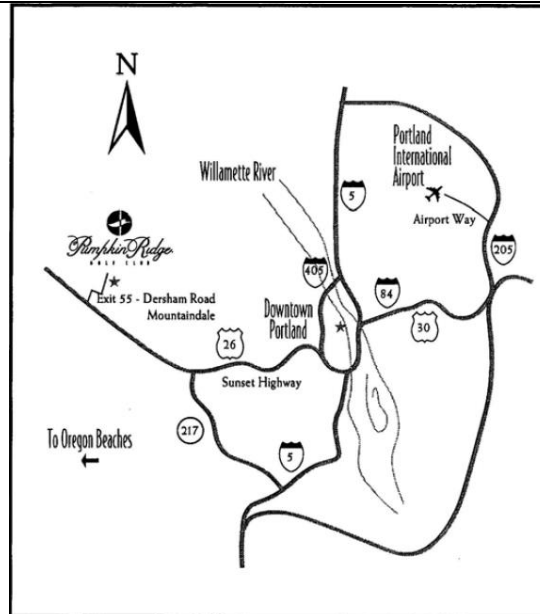
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DIRECTIONS & PREFERRED VENDOR LIST

Directions from Portland International Airport

- Follow Airport Way to I-205 South
- I-205 South 3 miles to Exit #21B I-84/US 30 West
- I-84/US 30 West 6 miles to I-5 South
- Stay in Left Lane and follow signs to Beaverton & US 26 West
- Move to Right Lane, 1 mile and take exit #1D US 26/Sunset HWY West toward Oregon Beaches
- Follow Directions from Downtown Portland



12930 NW OLD PUMPKIN RIDGE ROAD
NORTH PLAINS, OR 97133
503.647.4747

Directions from Downtown Portland

- US 26/Sunset HWY West Towards Oregon Beaches (Approx. 20 Miles)
- Exit #55 Dersham Road/Mountaindale
- Turn Right proceeding North on Dersham Road
- 1st Right at Mountaindale Road
- 1st Left on Old Pumpkin Ridge Road
- Entrance to Pumpkin Ridge Golf Club on Right

DAVID EFAW PRODUCTIONS

DAVIDEFAWPRODUCTIONS.COM

503-229-4393

DAVIDEFAWPRO@GMAIL.COM

EVENTS ETC. NW

WWW.EVENTSETCNW.COM

503-722-3884

BOWERBIRD EVENTS

OFFICE@BOWERBIRDEVENTS.COM

503-505-2712

BLOOMING BOUQUETS

Bloomingbouquets@juno.com

971-285-5628

ROBINSON'S FLORALS

www.robinsonsltd.com

503-647-2222

NIKKI@ROBINSONSLTD.COM

ANIKO PHOTOGRAPHY

www.anikoproductions.com

503-833-2479

POWERS STUDIOS

www.powersstudios.com

503-478-0997

INFO@POWERSSTUDIOS.COM

PORTLAND PHOTOGRAPHY

www.portland-photography.com

503-317-2737

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BEVERAGE SELECTIONS

Full Hosted Bar Package

Hosted Bar includes Pumpkin Ridge House Wines, Microbrew & Domestic Beer, Mixed Drinks and all Non-Alcoholic Beverages

With Premium Liquor Brands:

(3) Hours - \$28 per Guest / (4) Hours - \$32 per Guest

With Well Liquor Brands:

(3) Hours - \$22 per Guest / (4) Hours - \$26 per Guest

Additional \$2 per Guest for Premium Wines

Semi Hosted Bar Package

Hosted Bar includes House Wine, Microbrew & Domestic Beer and all Non-Alcoholic Beverages

(3) Hours - \$18 per Guest / (4) Hours - \$22 per Guest

Additional \$2 per Guest for Premium Wines

Jose Cuervo Margarita Bar

Our signature recipe fresh squeeze lime Margaritas "on the rocks" Free flowing keg style with its' own Jose Cuervo tap system

You won't see this anywhere else...

(Minimum of 40 Guests)

Add \$2 to any Beverage Package or \$7 per Guest

\$480 per Keg (serves 80)

Beverage Ala Carte

Wine & Champagne

Banquet Wine/Champagne	\$24 Bottle
Glass Wine/Champagne	\$7.50 White/\$8 Red
Premium Wine/Champagne	\$30+ Bottle
Glass Premium Wine	\$8+
Champagne Toast	\$4 per Guest

Non-Alcoholic

Gatorade	\$3.50
Bottled Water	\$2.50
Bottled Soda	\$3.50
Juice	\$2.50
Tropical Punch Bowl	\$45 (2 Gallons)
Red Bull	\$4.50

Beer -- Keg Beer

Domestic Full	\$375
Domestic Pony	\$195
Import / Craft Full	\$495
Import / Craft Pony	\$225

Canned, Bottled and Draft Beer

Import	\$5
Domestic	\$5

Corkage Fees

Kegs: \$250 per Full Keg/ \$100 per Pony Keg
Wine: \$12 per Bottle (.75 Liter)

Children's Beverages

Unlimited Non-Alcoholic Beverages, Children 4-12
\$5 per Child

Mixed Drinks

Well - \$6.50

Gordons Vodka/Gin
Castillo Rum
Early Times
Pepe Lopez
Clan McGregor

Call - \$7.50

Absolute
Chivas
Captain Morgan
Jack Daniels
Fireball
Jim Beam
Johnny Red Label
Jose Cuervo

Premium - \$8.00

Titos
Kettle One
Tanqueray
Bombay Sapphire
Bacardi Superior
Crown Royal
Jameson
Makers Mark
Pendleton
1800
Johnny Black Label

Super Premium - \$9.00

Grey Goose
Patron
Oban
Hendricks
Woodford Reserve

Cordial - \$8.50

Baileys
Jägermeister
Kahlua
Deserano

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TUSCANY MENU

HORS D'OEUVRES

Choice of one display

Additional displays \$3 per person

CHEESE

Cheddar, Swiss, and Pepper Jack

FRUIT

Pineapple, Honeydew, Cantaloupe

CHARCUTERIE

Turkey and Ham

VEGETABLE

Carrots, Celery, Broccoli, and Cherry Tomatoes

CHOICE OF SALAD

MIXED GREENS

Chopped Tomato, Shredded Carrots, Sliced Cucumber, Sliced Black Olives and Creamy Italian Vinaigrette or Ranch Dressing

CLASSIC CAESAR

Parmesan Cheese, Croutons, Romaine Lettuce and Caesar Dressing

CHOICE OF ONE PASTA AND ONE ENTRÉE

FETTUCCINE OR PENNE PASTA

With choice of marinara, Parmesan Cream, or Pesto Cream Sauce

GRILLED CHICKEN

With choice of BBQ, Lemon Butter, Lemon Caper, Teriyaki, Parmesan Cream or White Wine Garlic Sauce

CHICKEN PARMIGIANA

With Marinara Sauce

CHICKEN PICATTA

With Lemon Caper Sauce

CHOICE OF ONE

Ginger Rice

Rice Pilaf

Mashed Potatoes

Roasted Potatoes

Garlic Cheddar Whipped Potatoes

Wild Rice

CHOICE OF ONE

Carrots, Squash, Zucchini

Broccoli and Cauliflower

Green Beans Amandine

\$25 PER PERSON

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BISTRO MENU

HORS D'OEUVRES

Choice of one display

Additional displays \$3 per person

CHEESE

Cheddar, Swiss, Pepper Jack, Smoke Gouda, and Boursin

FRUIT

Pineapple, Honeydew, Cantaloupe, Watermelon, and Grapes

CHARCUTERIE

Turkey, Ham, Salami, and Roast Beef

VEGETABLE

Carrots, Celery, Broccoli, Cherry Tomatoes, Jicama, and Bell Peppers

MEDITERRANEAN

Artichoke Hearts, Cucumber, Grilled Squash and Zucchini, Roasted Peppers, Baba Ghanoush, Hummus, Olive Tapenade, and Pita Bread

CHOICE OF TWO-PASSED APPETIZERS

Beef Sliders

Bruschetta

Chicken Satay

Coconut Shrimp

Deviled Eggs

Mini Pork Tacos

Mozzarella Sticks

Bacon Wrapped Scallops

Pigs in a Blanket

Spanakopita

Spinach and Artichoke Crostini

Vegetable Spring Rolls

CHOICE OF SALAD

MIXED GREENS

Chopped Tomato, Shredded Carrots, Sliced Cucumber, Sliced Black Olives and Creamy Italian Vinaigrette or Ranch Dressing

CLASSIC CAESAR

Parmesan Cheese, Croutons, Romaine Lettuce and Caesar Dressing

SPINACH SALAD

With Strawberries, Feta Cheese, Candied Walnuts, and Walnut Vinaigrette

GREEK SALAD

With Iceberg Lettuce, Feta Cheese, Cucumber, Tomato, and Yogurt Vinaigrette

CHOICE OF TWO ENTREES

PENNE PASTA WITH CHICKEN

With choice of Marinara or Pesto Cream Sauce

GRILLED CHICKEN

With choice of BBQ, Lemon Butter, Lemon Caper, Teriyaki or White Wine Garlic Sauce

Barron of Beef

(Add Carving Station \$150)

With choice of BBQ, Chimichurri, Madeira Garlic, Mushroom, or Green Peppercorn Sauce

GRILLED ROSEMARY SALMON

With choice of Lemon butter, Lemon Caper, White Wine Garlic Sauce or Three Melon Relish

MILANESE CHICKEN

With Chive & Parmesan-Breaded and Lemon Garlic Oil

HOUSE SMOKED PORK LOIN

Hickory Smoked with Prosciutto tri onion Marmalade

MUSHROOM RAVIOLI

Served with Lemon Butter Sauce

CHOICE OF ONE

Rice Pilaf
Au Gratin Potatoes
Wild Rice

Roasted Potatoes
Garlic Cheddar Mashers
Mushroom Risotto

CHOICE OF ONE

Carrots, Squash, and Zucchini
Green Beans Amandine

Brussel Sprouts with Bacon and Dates

Broccoli and Cauliflower
Baby Carrots and Asparagus

\$35 PER PERSON

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CHEF'S CREATION

HORS D'EUUVRES

Choice of one display
Additional displays \$3 per person

CHEESE

Manchego, Humboldt Fog, Sharp Vermont Cheddar,
Brie and Camembert

FRUIT

Pineapple, Honeydew, Cantaloupe, Watermelon,
Strawberries, Kiwi and Mixed Berries

CHARCUTERIE

Turkey, Ham, Salami, Roast Beef, Capicola, Prosciutto
and Pancetta

VEGETABLE

Carrots, Celery, Broccoli, Cherry Tomatoes, Jicama,
Bell Peppers, Cucumbers, Mushrooms, and Baby
Rainbow Carrots

MEDITERRANEAN

Artichoke Hearts, Cucumber, Grilled Squash and Zucchini, Roasted Peppers, Baba Ghanoush, Hummus, Olive
Tapenade, and Pita Bread

CHOICE OF FOUR HAND-PASSED APPETIZERS

Beef Sliders	Bruschetta	Chicken Satay
Vegetable Spring Rolls	Cranberry and Brie Puffs	Lamb Chops
Crab Cakes	Crispy Pork Belly	Cucumber Poke Bites
Shrimp Ceviche	Ahi Poke	Smoked Salmon Crostini
Caprese Skewers	Prosciutto-Wrapped Melon	Spanakopita
Thai Beef Cucumbers	Coconut Shrimp	Deviled Eggs
Mini Pork Tacos	Mozzarella Sticks	Jalapeno Bacon Poppers
Pigs in a Blanket	Tuscan Style Stuffed Mushrooms	Spinach and Artichoke Crostini
Watermelon and Goat Cheese Skewers	Bacon-Wrapped Scallops or Shrimp	Potato Pancake Wrapped Smoked Salmon

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CHEF'S CREATION (CONTINUED)

CHOICE OF ONE SALAD

MIXED GREENS

Chopped Tomato, Shredded Carrots, Sliced Cucumber, Sliced Black Olives and Creamy Italian Vinaigrette or Ranch Dressing

SPINACH SALAD

With Strawberries, Feta Cheese, Candied Walnuts, and Walnut Vinaigrette

BOSTON LETTUCE SALAD

Boston Lettuce, Gorgonzola Cheese, Cherry Tomatoes, Sliced Apples and Spiced Walnuts with Apple Cider Vinaigrette

CLASSIC CAESAR

Parmesan Cheese, Croutons, Romain Lettuce and Caesar Dressing

GREEK SALAD

With Iceberg Lettuce, Feta Cheese, Cucumber, Tomato, and Yogurt Vinaigrette

ASIAN PEAR SALAD

Mixed Greens, Asian Pear, Dried Cherries, Goat Cheese and Raspberry Vinaigrette

CHOICE OF TWO ENTREES

PORK TENDERLOIN

With Apple and Pear Chutney

GRILLED SALMON

Seared, Grilled or Baked; White Wine Garlic, Herb Veloute or Roasted Red Pepper Sauce, 3-Melon Relish

RED SNAPPER

With White Wine Garlic, Herb Veloute or Roasted Red Pepper Sauce

HALIBUT

Seared, Grilled or Baked; Roasted Red Pepper or Pineapple Jerk Sauce, Mango Salsa, Pineapple Relish, 3-Melon Relish, Macadamia Crusted

PUMPKIN LONDON BROIL

Green Peppercorn Sauce or Demi-Glaze

PRIME RIB

(Add Carving Station \$150)
With AuJus and Horseradish Sour Cream

CHOICE OF ONE

Rice Pilaf

Wild Rice

Mushroom Risotto

Roasted Potatoes

Au Gratin Potatoes

Garlic Cheddar Mashers

CHOICE OF ONE

Carrots, Squash, and Zucchini

Greens Beans Amandine

Brussel Sprouts with Bacon and Dates

Broccoli and Cauliflower

Baby Carrots and Asparagus

\$45 PER PERSON

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ADD-ONS

HAND-PASSED HORS D'EUUVRES

Add \$2 per Guest for Each Addition

Spanakopita
Artichoke & Spinach Crostini
Chicken Satay
Vegetable Spring Rolls
Caprese Salad Skewers
Tomato Bruschetta

Add \$3 per Guest for Each Addition

Prosciutto-Wrapped Melon
Mini Pork Tacos
Grilled Lamb Chops
Shrimp Cocktail
Coconut Shrimp
Beef Sliders

COCKTAIL HOUR DISPLAYS

Domestic Cheese Display

With Crackers and Sliced Fresh Baguette

\$3 per Guest

Seasonal Sliced Fruit Platter

Including Cantaloupe, Honeydew, and Pineapple

\$3 per Guest

Domestic & Imported Cheese Display

With Crackers and Sliced Fresh Baguette

\$5 per Guest

Italian Antipasto Board

With Marinated Grilled Vegetables, Salami, and Mozzarella Cheese, Served with Sliced Fresh Baguette

\$6 per Guest

Shrimp Cocktail

Chilled Jumbo Shrimp Served with Cocktail Sauce and Sliced Lemons

\$7 per Guest

SPECIALITY CARVING STATIONS

Baron of Beef

With Silver Dollar Rolls, Mustard, Mayonnaise and Horseradish Sauce

Bacon Wrapped Roasted Leg of Lamb

With a Minted Onion-Apricot Marmalade

Rotisserie Roasted Turkey Breast

With Silver Dollar Rolls, Mustard, Mayonnaise and Cranberry Radish

Slow Roasted New York Striploin

With Silver Dollar Rolls and Cognac Mustard Glaze

Polynesian Style Chef Pulled Kahlua Pork

Sweet & Sour, Hot Mustard, Wasabi & pickled Ginger

Ask for Pricing

Children's Meals – Choice of One

\$15 per Child (5-12yrs.)

(All include Carrot & Celery Stick, Cookie and Milk)

Chicken Strips with French Fries
Hamburger with French Fries
Hotdog with French Fries
Spaghetti with Garlic Bread

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ADD-ONS (CONTINUED)

DESSERTS

Hand-Passed Chocolate-Dipped Strawberries	\$3 per Person
Cookies and Brownies	\$18 per Dozen
Viennese Table	\$6 per Person
Mini Pastries, Fruit Tarts, Brownies, Lemon Bars	

LATE NIGHT SNACKS

French Fry Bar Ketchup, Ranch, BBQ Sauce	\$5 per Person
Assorted Mini Pizza Pepperoni, Cheese, Vegetarian	\$5 per Person
Popcorn Bar Served in Paper Bags	\$2 per Person
Chips & Dip Salsa and Guacamole	\$5 per Person
Beef Sliders Cheddar Cheese and Thousand Island	\$5 per Person

SAUCE OPTIONS

Sauces

Mustard Demi Glaze	Roasted Garlic Sherry Sauce	Red Wine Reduction
Garlic Butter Sauce	Veloute	White Wine Reduction
Mushroom Marsala Sauce	Espagnole	Lobster Sauce
BBQ Sauce	Jack Daniels Demi Glaze	Peppercorn Sauce
Lemon Butter Sauce	Hollandaise	Roasted Red Pepper Sauce
	Chimichurri Sauce	

PASTA SAUCES

White Wine Garlic Sauce	Spicy Vodka Sauce	Stroganoff
Marinara	Alfredo	Creamy Pesto
Traditional Pesto	Roasted Red Pepper Pesto	Brown Butter Sauce
	Meat Sauce	

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